



Banquet Room

Thank
you for your interest!

Please take a moment to view the following pages and familiarize yourself with all that the Uptown has to offer! Throughout this banquet guide, we've taken the time to describe our food recommendations along with answers to many of your frequently asked questions.

Our private banquet room includes a private bar with the same great selection of wines, micro brews and liquor as our dining room. Our banquet room also has a stage - great for bands, DJs or any music of your choosing. We have a projector, LCD screen and other equipment, as well. (See page 2 for a full listing.)

There is no charge to use our banquet room, and it can be set up for various gatherings including:

- **Funeral Luncheon**
- **Receptions**
- **Showers**
- **Meetings**
- **Rehearsals**
- **Social Events**

Turn to page 4 to learn which type of food selection will work well with your specific event! Please note that pricing is subject to change and may not reflect the same pricing as our dining room menu. If you find that one of your favorites is not listed on our banquet menu, simply ask! We will help you to create a custom menu to fit your needs.

Should you have a question regarding our policies, please give us a call, stop in, or email us at banquets@uptowngrill.com. We're also happy to check calendar availability to help you schedule your next event!

Planning and meetings by appointment only please!

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Deposits, Confirmations & Cancellations cont'd...

Deposits for weather-related cancellations will not be forfeited if the event is re-booked in a timely manner.

Deposits for holiday events (scheduled between Thanksgiving and the end of January) require a six month cancellation notice.

Event Set-Up

Our banquet room can seat up to 120 guests for plated meals and 150 guests for appetizer parties. All tables will feature linens (tablecloths and napkins) between 10 and 12 guests. You may request 24" round, high-top cocktail tables for mingling.

We offer the following equipment at no extra charge for the duration of your event: **cordless handheld microphone, stage, speakers, iPod jack and WiFi.** Please let us know your needs in advance of your event. We can also set up an **LCD projector** for an additional \$50.

You may decorate our banquet room according to your preference, or we can assist in finding a decorator. In some instances, depending on availability, hosts may come in the day prior to set up. We ask that you please do not stick anything to the walls or use glitter or confetti-type decorations.

Menu Planning/Timing

To speed up the order process the day of your event, we will print customized menus for your guests. If there is anything special you would like printed on them, please let us know. If your group can pre-order, we can fax you a sign up sheet with their options.

Two weeks ahead or more gives us plenty of time to prepare. All of our plates are set up hot immediately before serving; we do not plate ahead.

We will allow groups of under 15 to order off the menu, excluding weekend nights and lunch hour.

Appetizers take 15 minutes. Order taking and order entry to the start of serving salads takes 10-15 minutes. Entrees will follow 15-20 minutes after salads. Let us know if you need to stay on a strict time schedule or if you would like to give us the cue to start. Your lead server will stay in close contact with the host so that we can adjust any timing issues needed.



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Other FAQ's

Can I bring my own food or drink?

Because we do not charge a rental fee for use of our banquet room, and because we are a full service restaurant, we do not permit outside food, drink or desserts. Outside items may, however, be permitted for a \$4/plate surcharge with prior approval when confirming your event order. Please feel free to speak to a member of our management staff if you have any questions or concerns about our policy.

What about a wedding or shower cake?

Since we do not offer custom decorated cakes as part of our menu, we do allow cakes to be brought in for special occasions (such as weddings, birthdays, anniversaries or showers). These special occasion cakes will be subject to the same outside food surcharge mentioned above.

Our \$4/plate "cakeage" fee includes set-up of a dedicated dessert table, plates and silverware, staff to cut and serve the the cake, cleanup of the dessert station and leftovers boxed up to go following your event. Should you wish to avoid an additional plate fee, you may choose from our dessert selections on page 6.

Do you offer catering options?

We do not offer catering or delivery service. However, many of our banquet items are available for pick-up in attractive, large disposable trays. Many of our salads and sandwiches can also be served in bulk.

Are there any room fees?

Along with the minimum food and beverage sale requirement for the use of the banquet room we have a \$30 an hour room charge for any event lasting longer than 4 hours. If an event was to start at 8am and last until 4pm the final bill would indicate a room charge of \$120 for the period of Noon to 4pm.

Typically applied for all day meetings or other such events. Charge does not always apply to weddings, rehearsals and other celebratory gatherings.

Beverages/Bar Tab

Beer, liquor, wine and soda will be charged individually.

See below for special bar options.

For an optional \$2 per person, additional to any banquet package, we will serve bottomless coffee. We recommend this option for everyone with a sit down meal. Coffee cups and thermal carafes will be set on the tables.

We offer several bar arrangements:

- **Open Bar**

All drinks will be itemized and added to the host check. We can keep a running tally and switch to a cash bar upon reaching a predetermined limit.

- **Limited Bar**

Some hosts choose to pay for only limited items such as beer, wine or soda with any other items collected as a cash bar. You set your preferences.

- **Ticket Bar**

The hosts give you a certain number of tickets. Each drink that is purchased with a ticket goes on the host's check.

- **Wine Bar**

Choose from your favorites from our wine list. We will set up a self-serve wine bar for your guests. All wines are charged by the bottle for this set-up.

- **Mimosa Bar**

Will be charged at \$40 per bottle opened. Includes all orange, cranberry, and pineapple juices. Self service.

- **Cash Bar**

Payment will be collected from guests upon being served their drink selection. Cash bar sales are applied to the rooms minimum sale requirement.

Billing/Pricing

We do charge a minimum in food & beverage sales (excludes tax, gratuity, gift certificates or carry out sales) which must be incurred the day of the scheduled event only.

- **\$500 Lunch**
- **\$750 Weeknight**
- **\$1,200 Friday night**
- **\$2,000 Saturday Evening**
- **\$2,500 December Friday/Saturday Evenings**

Please note, charges are subject to increase during the holiday season. Holiday season runs from November thru January.



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We accept Visa, Mastercard, American Express and Discover. We will take a check or direct bill to a house account if previously approved. We will also provide you with an itemized copy of the bill at the end of the event. We cannot do separate checks in the banquet room. In that event, the host is responsible for collecting from guests, if necessary.

We will add sales tax (7%) and gratuity (18%) to your completed event total.

Deposits, Confirmations & Cancellations

We can hold dates for 48 hours without a deposit. Deposits are \$200 for weekdays and \$200 for weekends. The deposit will go toward your bill the day of the event. Deposit charges are subject to increase during the holiday season.

We ask that you confirm the number of guests no later than 48 hours prior to your event. We will bill based on the head count you provide. In circumstances where less guests are in attendance than have been confirmed, we will try to make arrangements with the host on a case-by-case basis.

Cancellations will be handled according to their timeliness:

- **Less than 30 Days Prior to Event**

The deposit will be forfeited.

- **31-60 Days Prior to Event**

Host will receive a refund in the form of a gift certificate to be used at a later date.

- **61+ Days Prior to Event**

Host will receive a full cash refund.

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Determine Which Option To Choose For Your Event

The following options are great for a variety of different events, allowing for a vast selection of foods to please any group of guests.

- For luncheon food selections, visit pages 4-5.
- For dinner food selections, visit pages 6-8.

AFTERNOON EVENTS

• 3-way combo

Meals can be served without the time consuming process of taking individual orders. Keeps costs within budgets and is great for any event that requires time saving and ease of service. Works well for:

- showers
- bus trips
- business presentations
- funeral luncheons
- monthly meeting of your favorite organization

• Plated luncheons

Meals can be served without the time consuming process of taking individual orders. Number of guests can be adjusted at the last minute. Works well for:

- bus trips
- funeral luncheons
- business presentations
- monthly meeting of your favorite organization

• Salad sampler buffet

If you're in a hurry and looking for a quick meal to get guests in and out in an hour, we suggest the buffet. It's also great for a leisurely pace when your focus is on your event, not the food. Works well for:

- showers
- lunch meetings

EVENING EVENTS

• Appetizer / cocktail parties

A great choice when a sit-down meal is not necessary and the focus is on mingling. Great for a short event or one involving music. Works well for:

- open houses
- business parties
- social events
- surprise parties

• Dinner entrees

When your evening event calls for a structured, plated meal, this formal option is a must. Let us serve up your favorite appetizers and desserts in addition to the entrees of your choosing. A perfect, relaxing option when you're entertaining for several hours. Works well for:

- business dinners
- receptions
- rehearsals

**Please note, we do not recommend steaks as a choice on the weekend. We would suggest prime rib and pork chops as good meat selections for larger groups since it is difficult to cook large quantities of steak and have them hold their temperature through set-up and service.



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3-Way Combo

choose one from each category

This soup, salad & sandwich combo is a quick and easy crowd pleaser. It can be served immediately upon your guests' arrival. Make one selection from each category below. All guests will be served the same meal. (\$13)

SALADS - choose one

• Iceburg wedge

bleu cheese, bacon, creamy gorgonzola dressing

• Mesculyn salad

gorgonzola, sugared walnuts, balsamic vinaigrette dressing

• Mixed lettuces

red cabbage, bacon, croutons, raspberry honey vinaigrette

• Spinach salad

hard boiled egg, bacon, pine nuts, raspberry honey vinaigrette

• Caesar salad

capers, roasted tomato, parmesan sticks, hardboiled egg, american grana cheese

SOUPS - choose one

- roasted tomato bisque
- minestrone
- sherried mushroom
- buttermilk broccoli
- cream of mushroom
- cream of potato
- cream of chicken & wild rice
- french onion (add \$3)

SANDWICHES & SIDES - choose one

• Panini

- four cheese: *cheddar, provolone, swiss, american*
- roasted veggie: *zucchini, portobello, red pepper, provolone*
- Italian beef: *shaved prime rib, provolone, sauteed peppers*
- turkey: *turkey, bacon & swiss*

• Quiche

- spinach & mushroom
- lorraine, bacon, swiss cheese & onion

• Pasta

- pasta bolognaise

Plated Luncheons

Meals begin with everyone receiving the salad course with fresh baked breads followed by entree service which includes a seasoned rice blend and steamed vegetables. Please select one entree below. All guests will be served the same meal. (\$15)

CHICKEN

- **Spicy thai peanut chicken**
baked with spicy thai peanut breading
- **Chicken parma**
parmesan breading, lemon caper butter
- **Char crusted garlic peppercorn chicken**
strawberry mango chutney

SEAFOOD

- **Broiled whitefish parmesan**
lemon caper butter
- **Broiled grouper**
served with lemon caper butter

PASTA

- **Pasta a la bolognese**
hearty 3-meat tomato sauce. served with reggiano parmesan

STEAKS & CHOPS

- **Applewood smoked bacon wrapped chop**
8 oz center cut boneless pork chop wrapped with applewood smoked bacon

SALADS

- **Caesar salad with herb marinated chicken**
Herb marinated chicken, creamy garlic dressing, capers, roasted tomato, parmesan sticks, hardboiled egg, american grana cheese
- **Strawberry chicken salad**
Mixed greens, herb marinated chicken breast, balsamic reduction, strawberries, sugared walnuts, grape tomato and gorgonzola cheese. Balsamic vinaigrette dressing
- **Nicoise Salad**
mesculyn, seared tuna prepared medium rare, string beans, boiled new potatoes, tomatoes, kalamata olives and hardboiled eggs



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Salad Sampler Buffet

This buffet-style luncheon features all items listed below and allows guests to pick and choose from a variety of salads and mini sandwiches. Great for varying appetites. Requires a minimum of 30 guests. You will be charged based on your final guest count confirmation. (\$15.00)

- **Walnut chicken salad sandwiches**
mini fresh baked focaccia with walnut chicken salad
- **Mini panini sandwiches**
mini grilled sandwiches on sourdough bread with roasted red peppers, grilled portobello mushrooms, and provolone cheese
- **Caesar salad with herb marinated chicken**
Herb marinated chicken, creamy garlic dressing, capers, roasted tomato, parmesan sticks, hardboiled egg, american grana cheese
- **Roasted asparagus**
grilled and chilled asparagus with gorgonzola, walnuts, grape tomatoes and balsamic dressing
- **Mediterranean bowtie pasta salad**
kalamata olives, capers, garlic, grape tomatoes, crushed red peppers, feta cheese, spinach and bowtie pasta
- **Nicoise salad**
mesculyn, seared tuna prepared medium rare, string beans, boiled new potatoes, tomatoes, kalamata olives and hardboiled eggs
- **Panzanella salad**
freshly baked chunks of warm italian bread tossed with romaine lettuce, grape tomatoes, parsley, pinenuts. served with balsamic vinaigrette

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Appetizer Trays

The appetizers below are priced for batches for 30 people. Depending on the size of the individual item, some items will be one per person, others 2-3.

- **Freshly fried potato chips**

topped with gorgonzola cheese (\$40)

- **Fresh veggie tray with dill dip**

6-8 types of fresh veggies with dill dip (\$45)

- **Artisinal Cheese tray**

6-8 types of cheese with flatbread crackers (\$50)

- **BBQ meatballs**

sweet baby ray's 90 pieces (\$35)

- **Hot wings with blue cheese sauce**

40 pieces (\$35)

- **Bruschetta with fresh garlic toasts**

asiago toasts, fresh plum tomato and roast garlic. 40 pieces (\$40)

- **Bacon & cheddar potato skins**

40 pieces (\$40)

- **Four cheese potato skins**

parmesan, provolone, mozzarella, regianno 40 pieces (\$40)

- **Crab rangoon**

mustard sauce. 30 pieces (\$40)

- **Roasted vegetable quesadilla**

grilled portobello mushroom slices, provolone cheese, chipotle mayonnaise, roasted red peppers. served with homemade salsa and sour cream.

30 pieces (\$40)

- **Grilled chicken quesadilla**

grilled chicken breast, provolone cheese, tomato, roasted red peppers, served with pico de gallo, and sour cream. 30 pieces (\$40)

- **Tuna Poke**

one pound of rare tuna, avocado, cilantro, cashews, and freshly fried wontons (\$50)

- **Grilled and Chilled Asparagus**

grilled and chilled asparagus with gorgonzola cheese, sugared walnuts, grape tomatoes and balsamic dressing (\$50)



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- **Thai peanut chicken satay**

marinated chicken strips skewered and grilled. served with thai peanut cream sauce. 30 pieces (\$45)

- **Mini corn dawgs**

Ketchup and mustard. 60 pieces (\$40)

- **Applewood smoked bacon wrapped BBQ shrimp**

sweet baby rays. 30 pieces (\$75)

- **Tuna Nachos**

sashimi grade yellow fin tuna seared rare, cilantro, scallions, fresno peppers, wasabi cream, sesame soy glaze, black rice and pickled ginger over fried wontons. topped with black and white sesame seeds (\$45)

- **Sliders**

Mini cheddar and bbq hamburger sliders.

Tray of 20 (\$60)

- **Shrimp cocktail**

large shrimp, approximately one ounce each. 40 pieces; 2 lbs. (\$75)

- **Smoked salmon**

2 1/2 lb. smoked salmon filet served with chopped onions, capers, cream cheese and flat breads (\$90)

- **Alaskan king crab cocktail**

10 lbs. of alaskan king crab legs with remoulade sauce (market)

- **Fresh oysters on the half shell**

you tell us how many (market)

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Dinner Entrees

All entrees include dinner salad, choice of dressing, and a bread basket with assorted fresh baked breads. Create an entree menu of 3+ choices and receive 2 side choices at no charge (select from options on page 6). Entree pricing is based on a 3-choice menu; for each additional selection, a \$1/plate surcharge will be added.

SALAD

- **Lots of leaf salad**

red cabbage, tomato, cucumber, mixed lettuce, croutons

- **Mesculyn salad**

gorgonzola, sugared walnuts, balsamic vinaigrette dressing

- **Spinach salad**

hard boiled egg, bacon, pinenuts, tomato, cucumber

PASTA

- **Pasta a la bolognese**

hearty 3-meat tomato sauce. served with reggiano parmesan (\$18)

- **Pasta a la genovese**

tossed with pesto, garlic and olive oil (\$18)

SEAFOOD

- **Broiled whitefish parmesan**

lemon caper butter (\$21)

- **Grilled jail island salmon**

salmon filet rubbed with olive oil (\$26)

- **Broiled shrimp**

broiled with drawn butter (\$21)

- **Garlic shrimp**

broiled in our homemade garlic herb butter (\$21)

- **Lemon caper shrimp**

broiled in our homemade lemon caper butter (\$21)

- **6 shrimp & 6 oz filet**

broiled shrimp and chargrilled filet (\$33)

- **8 oz lobster & 6 oz filet** (market)

- **Lobster**

with drawn butter; you pick the size (market)

- **Crab legs**

one pound steamed with drawn butter (market)



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CHICKEN (two 6 oz breasts)

- **Spicy thai peanut chicken**

baked with spicy thai peanut breading (\$18)

- **Chicken parma**

parmesan breading, lemon caper butter (\$18)

- **Char crusted garlic peppercorn chicken**

strawberry mango chutney (\$18)

- **Stuffed Chicken Breast**

oven baked chicken breast stuffed with broccoli and cheddar cheese topped with white wine cream sauce (\$18)

STEAK & CHOPS

- **New York strip**

12 oz choice aged and charbroiled (\$30)

- **Marinated ribeye**

20 oz marinated ribeye (\$38)

- **Filet mignon**

10 oz charbroiled, aged filet (\$38)

- **Applewood smoked bacon wrapped chops**

8 oz center cut boneless pork chops wrapped with applewood smoked bacon (\$20)

- **Herb roasted prime rib**

slow roasted, herb crusted. 12 oz (\$32) or 16 oz (\$38)

- **Slow roasted boneless pork loin**

herb crusted sliced boneless pork loin topped with a bourbon and black peppercorn demi glace (\$20)

*****the boneless pork loin option is only available with a pre-ordered menu selection

Side Choices for Entrees

Entrees will be plated with 2 side selections of your choice. Please select 2, at no charge, from the following list of sides. A \$2 surcharge will apply to each additional Selection.

- **Steamed mixed vegetables**

mixture of cauliflower, carrots, tomato, broccoli, french green beans, green and yellow squash

- **Zucchini sautee**

sauteed green and yellow zucchini strings

- **Roasted cauliflower parmesan**

cauliflower sauteed in olive oil and seasonings, topped and browned with parmesan cheese

- **Cheddar broccoli**

large broccoli crowns topped with melted cheddar cheese

- **Maple glazed carrots**

fresh cut carrots, lightly sauteed with butter and maple syrup. never frozen, always fresh

- **Vegetable du jour**

we supply the season's most fresh vegetable. just ask

- **Roasted rosemary new potatoes**

red new potatoes, hand cut and seasoned with mon-treal and rosemary, roasted

- **Mashed potato**

flavor will change periodically. If you don't like our current option, we can work with you

- **French fries or potato wedges**

hefty french fries or hand cut potato wedges with sea salt

- **Uptown rice blend**

our rice blend includes basmati, bulger wheat and acini Pasta



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Desserts

Prices are based on 2 choices. For each additional selection, there is a \$1/plate surcharge. See choices below.

- **Creme brulee**

our specialty (\$8)

- **Cookie a la mode**

housemade cookie. Ask your for today's flavor. topped with vanilla bean gelato (\$8)

- **Salted caramel cheesecake**

salted caramel cheesecake on a graham cracker crust, topped with caramel and sea salt. (\$8)

- **Vanilla bean cheesecake**

vanilla bean crème brulee custard folded into cheese-cake batter (\$8)

- **Single scoop gelato**

Ask about our flavors (\$6)

- **Lemon Berry Mascarpone**

layers of lemon cake and fresh mascarpone cream. topped with fresh berries and whipped cream (\$8)

- **Death By Chocolate**

flourless chocolate cake topped with creamy chocolate mousse and dark chocolate ganache. this item is gluten free (\$8)

- **Cookie Assortment**

an assortment of our housemade cookies, bars, and scones. ask for our current selections. (\$5/person)

Please note: Our "cakeage" fee includes set-up of a dedicated dessert table, plates and silverware, staff to cut and serve the the cake, cleanup of the dessert station and leftovers boxed up to go following your event.

Because we do not charge a rental fee for use of our banquet room, and because our restaurant offers a dessert selection within the event menu, we do not permit outside desserts. However, should you choose to bring in your own dessert, there will be a \$4/plate surcharge.

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