



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, microbrews 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 8 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 the page 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!

uptowngrill.com
601 first street | lasalle
815.224.4545

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 2-3.
- For dinner food selections, visit pages 4-6.

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.



Banquet Room

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. (\$12.75)

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

fresh tomatoes, sundried tomatoes, asiago cheese, croutons

SOUP - choose one

- roasted tomato bisque
- sherried mushroom
- cream of mushroom
- cream of chicken & wild rice
- minestrone
- buttermilk broccoli
- cream of potato
- french onion (add \$2.50)

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

- spaghetti bolognaise

uptowngrill.com

601 first street | lasalle

815.224.4545

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. (\$13.50)

CHICKEN

- **Spicy thai peanut chicken**
baked with spicy thai peanut breading
- **Chicken parma**
parmesan breading, lemon caper butter
- **Infused chicken breast**
butter garlic, teriyaki or lemon pepper

SEAFOOD

- **Broiled whitefish parmesan**
lemon caper butter
- **Broiled grouper**
broiled grouper. served with lemon caper butter
- **Grilled norwegian salmon**
salmon filet rubbed with olive oil.

PASTA

- **Spaghetti ala 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



Banquet Room

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. (\$13.00)

- **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 swiss cheese
- **Caesar salad with garlic butter chicken**
garlic butter chicken, creamy garlic dressing, sundried tomatoes, grape tomatoes, and fresh homemade butter, parmesan croutons
- **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

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 corn chips**

with homemade salsa (\$25)

- **Freshly fried potato chips**

topped with gorgonzola cheese (\$30)

- **Fresh veggie tray with dill dip**

6-8 types of fresh veggies with dill dip (\$40)

- **Cheese tray**

6-8 types of cheese (\$40)

- **BBQ meatballs**

sweet baby ray's 90 pieces (\$30)

- **Hot wings with blue cheese sauce**

40 pieces (\$30)

- **Bruschetta with fresh garlic toasts**

asiago toasts, fresh plum tomato and roast garlic.
40 pieces (\$35)

- **Bacon & cheddar potato skins**

40 pieces (\$30)

- **Four cheese potato skins**

parmesan, provolone, mozzarella, asiago. 40 pieces (\$30)

- **Crab rangoon**

mustard sauce. 30 pieces (\$30)

- **Roasted del caribe cheese and chips**

mild mexican cheese roasted golden brown, served with chips and homemade salsa (\$35)

- **Roasted vegetable quesadilla**

grilled portobello mushroom slices, del caribe cheese, chipotle mayonnaise, roasted red peppers. served with homemade salsa and sour cream.
30 pieces (\$30)

- **Grilled chicken quesadilla**

grilled chicken breast, provolone cheese, tomato, roasted red peppers, served with home-made salsa and sour cream. 30 pieces (\$35)



Banquet Room

- **Rumaki with plum sauce**

applewood smoked bacon wrapped water chestnut and chicken liver. 30 pieces (\$40)

- **Thai peanut chicken satay**

marinated chicken strips skewered and grilled. served with thai peanut cream sauce. 30 pieces (\$35)

- **Mini corn dawgs**

sweet baby rays BBQ sauce and mustard. 60 pieces (\$30)

- **Applewood smoked bacon wrapped BBQ shrimp**

sweet baby rays. 30 pieces (\$65)

- **Shrimp cocktail**

large shrimp, approximately one ounce each. 40 pieces; 2 lbs. (\$65)

- **Smoked salmon**

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

- **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)

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

- **Spaghetti ala bolognese**

hearty 3-meat tomato sauce. served with reggiano parmesan (\$15.75)

- **Spaghetti ala genovese**

tossed with pesto, garlic and olive oil (\$15.50)

SEAFOOD

- **Broiled whitefish parmesan**

lemon caper butter (\$20.50)

- **Grilled norwegian salmon**

salmon filet rubbed with olive oil (\$24.75)

- **Broiled shrimp**

broiled with drawn butter (\$19.75)

- **Garlic shrimp**

broiled in our homemade garlic herb butter (\$19.75)

- **Lemon caper shrimp**

broiled in our homemade lemon caper butter (\$19.75)

- **6 shrimp & 6 oz filet**

broiled shrimp and chargrilled filet (\$29.75)

- **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)



Banquet Room

CHICKEN (two 6 oz breasts)

- **Spicy thai peanut chicken**

baked with spicy thai peanut breading (\$18.75)

- **Chicken parma**

parmesan breading, lemon caper butter (\$18.75)

- **Infused chicken breast**

butter garlic marinade, dijon cream sauce (\$18.75)

STEAK & CHOPS

- **New York strip**

12 oz choice aged and charbroiled (\$25.75)

- **Marinated ribeye**

20 oz marinated ribeye (\$30.75)

- **Filet mignon**

10 oz charbroiled, aged filet (\$32.75)

- **Applewood smoked bacon wrapped chops**

8 oz center cut boneless pork chops wrapped with applewood smoked bacon (\$19.75)

- **Herb roasted prime rib**

slow roasted, herb crusted. 12 oz (\$24.75) or 16 oz (\$27.75)

5

uptowngrill.com
601 first street | lasalle
815.224.4545

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.

- **Mashed potato**

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

- **Steamed mixed vegetables**

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

- **Polenta a la bolognaise**

homemade polenta topped with mozzarella cheese and our hearty three-meat bolognaise sauce

- **Sauteed onions and mushrooms**

sauteed onions and mushrooms. perfect for any meat selection

- **Zucchini sautee**

sauteed green and yellow zucchini strings

- **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

- **Roasted rosemary new potatoes**

red new potatoes, hand cut and seasoned with montreal and rosemary, roasted

- **Vegetable du jour**

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

- **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

- **Roasted cauliflower parmesan**

cauliflower sauteed in olive oil and seasonings, topped



Banquet Room

Desserts

Prices are based on 2 choices. For each additional selection, there is a \$1/plate surcharge. Because we do offer an extensive dessert selection, we would love the opportunity to sell any of our delicious treats. Should you choose to bring in your own dessert, there will be a \$4/plate surcharge. (Exceptions may be made for weddings or special occasions. Please view our FAQs on page 8 for more info.)

- **Creme brulee**

our specialty (\$7.25)

- **Brownie supreme**

1/2 lb. brownie, hot fudge & ice cream (\$7.75)

- **Cookies a la mode**

heathbar crunch cookies. topped with sisler's french vanilla ice cream (\$5.75)

- **Lemon tart**

creamy lemon filling with a buttery shortbread crust topped with fresh lemon and whipped cream (\$6.75)

- **Triple chocolate cream cake**

layers of white and dark chocolate with cream, topped with chunks of milk chocolate (\$6.75)

- **Marzipan cream cake**

layers of cake, chocolate and cream covered with marzipan. topped with cream, almonds and dark chocolate (\$6.75)

- **Single scoop ice cream**

Sislers ice cream from Ohio, Illinois. Ask about our flavors as they change frequently (\$3.75)

- **Dessert platter to pass**

Includes 6 shortbread cookie, 8 heath bar cookie, and 8 brownie pieces (\$16.00 per table)

uptowngrill.com

601 first street | lasalle

815.224.4545

Beverages/Bar Tab

Beer, liquor, wine and soda will be charged individually. See below for special bar options.

For an optional \$2.75/person additional to any banquet package, we will serve bottomless coffee and iced tea. We recommend this option. 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.

- **Cash Bar**

Payment will be collected from guests upon being served their drink selection.

Billing/Pricing

There is no fee to use our banquet room!

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

- **\$400 Lunch**
- **\$500 Weeknight**
- **\$750 Friday night**
- **\$1,000 Saturday Evening**

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



Banquet Room

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 (17%) to your completed event total.

Deposits, Confirmations & Cancellations

We can hold dates for 48 hours without a deposit. Deposits are \$200 for weekdays and \$300 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.

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 white linens (tablecloths and napkins) between 10 and 12 guests. You may request our 60" round, 96" oval or 24" round, high-top cocktail tables.

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.



Banquet Room

Other FAQ's

Can I bring my own food or drink?

Because we do not charge for the use of our banquet room, all outside food, drink or desserts will be subject to a charge and must be approved by management when confirming the event order. As an example, we charge \$4/plate surcharge to bring in an outside dessert since we offer our own for purchase. (See desserts on page 6 for more info.)

What about a wedding or shower cake?

Since we do not offer custom decorated wedding cakes as part of our menu, we allow these special occasion cakes to be brought in for a smaller fee. However, this option must be approved by management and will be subject to a \$2/plate surcharge. The fee includes having a member of our staff display, slice and serve the cake. In addition, we will package any extras and clean up afterward.

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.