



**SAVOR...**  
**Catering Menu**  

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**Peoria Civic Center**

# BREAKFAST

*All Breakfast Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice. Minimum of 25 people required.*

## CONTINENTAL

**Sunrise** **17.99**  
Assortment of Croissants, Breakfast Sweet Breads, Croissants, Muffins, Butter, Assorted Jellies

**Civic Center** **20.99**  
Assortment of Muffins, Breakfast Sweet Breads, Bagels with Cream Cheese, Butter, Assorted Jellies, Yogurts, Seasonal Fruit Platter

## BUFFETS

**Country Living** **25.99**  
Scrambled Eggs, Country-Fried Breakfast Potatoes, Choice of Two Meats: Country Ham, Hickory Smoked Bacon, Sausage Patty, Vegetarian Sausage. Assortment of Sweet Breads, Seasonal Fruit Platter

**Rise & Shine** **27.99**  
Traditional or Cheesy Scrambled Eggs, Country-Fried Breakfast Potatoes. Classic French Toast Casserole with Warm Maple Syrup. Choice of Two Meats: Country Ham, Hickory Smoked Bacon, Sausage Patty, Vegetarian Sausage. Assortment of Sweet Breads, Seasonal Fruit Platter

**Home Style** **30.99**  
Eggs O'Brien, Country Fried Breakfast Potatoes, Biscuits and Gravy. Choice of Two Meats: Country Ham, Hickory Smoked Bacon, Sausage Patty, Vegetarian Sausage. Assortment of Sweet Breads, Seasonal Fruit Platter



## PLATED

*All Plated Meals include Freshly Brewed Coffee, Decaffeinated Coffee and Orange Juice.*

### **Lincoln Breakfast** **17.99**

Scrambled Eggs, Breakfast Potatoes, Choice of One Meat: Hickory Smoked Bacon, Sausage Patties or Country Ham

### **Vegetable-Egg Frittata** **18.99**

Roasted Seasonal Vegetables, Fresh Mozzarella and Parmesan Cheese.  
Served with Roasted Red Potatoes

### **French Toast Casserole** **18.99**

Warm Maple Syrup, Sliced Strawberries, Thick Cut Hickory Smoked Bacon, Breakfast Potatoes, Seasonal Fruit Platter

### **Jefferson Avenue Steak & Eggs** **25.99**

Top Sirloin Steak, Scrambled Eggs with Cheese, French Fried Potatoes

## BREAKFAST ENHANCEMENTS

*Per Person*

### **Assorted Sweet Breads** **3.99**

### **Bagels with Cream Cheese, Butter, & Jellies** **3.99**

### **Croissants with Butter & Jellies** **2.99**

### **Biscuits with Honey & Butter** **2.99**

### **Assorted Muffins** **3.99**

### **Scones** **3.99**

### **Cinnamon Rolls** **3.99**

### **Assorted Danishes** **3.99**

### **Breakfast Sandwiches** **5.99**

Egg & Cheese, English Muffin or Biscuit, with your choice of Ham, Bacon or Sausage. *Minimum 25 required.*

# BREAKS

*Minimum of 25 people required, one hour service.*

<b>Fit &amp; Fruitful</b> Low Fat Vanilla Yogurt, Granola, Dried Cranberries, Almonds, Sunflower Seeds, Raisins, Mini Chocolate Chips, Honey	<b>17.99</b>
<b>Chocoholic</b> Assorted Mini Chocolate Bars, Chocolate Dipped Pretzels, Chocolate Chip Cookies and Fudge Brownies	<b>20.99</b>
<b>Artisanal Cheese Break</b> Regional Artisan Cheeses served with Naan Bread and assorted Crackers, Dried Fruits, Roasted Almonds, Grapes	<b>22.99</b>
<b>Sweet &amp; Salty</b> Popcorn, Mixed Nuts, M&M's, Peanut Butter filled Pretzels Bites	<b>20.99</b>



## ANYTIME SNACKS

<b>Individual Yogurts</b>	<b>3.99 Each</b>
<b>Fruit Bar</b>	<b>29.99 Per Dozen</b>
<b>Granola Bars</b>	<b>20.99 Per Dozen</b>
<b>Seasonal Whole Fruit</b>	<b>22.99 Per Dozen</b>
<b>Seasonal Sliced Fruit</b>	<b>83.99 (Serves 12)</b>
<b>Fresh Baked Cookies</b>	<b>25.99 Per Dozen</b>
<b>Assorted Dessert Bars</b>	<b>35.99 Per Dozen</b>
<b>Chocolate Fudge Brownies</b>	<b>25.99 Per Dozen</b>
<b>Chocolate Dipped Strawberries</b>	<b>35.99 Per Dozen</b>
<b>Candy Bars</b>	<b>3.99 Each</b>
<b>Assorted Bags of Chips</b>	<b>2.99 Each</b>
<b>Pita &amp; Hummus</b>	<b>2.99 Each</b>

## BY THE POUND

*Serves approximately 12 people*

<b>Tortilla Chips and Salsa</b>	<b>12.99 lb.</b>
<b>Potato Chips &amp; Dip</b>	<b>12.99 lb.</b>
<b>Pretzels with Beer Cheese Mousse</b>	<b>13.99 lb.</b>
<b>Gardetto's Mix</b>	<b>12.99 lb.</b>
<b>Trail Mix</b>	<b>20.99 lb.</b>
<b>Honey Roasted Peanuts</b>	<b>13.99 lb.</b>
<b>Premium Mixed Nuts</b>	<b>20.99 lb.</b>

## BEVERAGES

*By the Gallon*

<b>Freshly Brewed Coffee or Decaffeinated Coffee</b>	<b>31.99</b>
<i>Coffee Bar Enhancement: Flavored Syrups, Chocolate Chips, and Whipped Cream 4.00 per person</i>	
<b>Juice: Orange, Apple</b>	<b>35.99</b>
<b>Freshly Brewed Iced Tea</b>	<b>31.99</b>
<b>Fruit Punch</b>	<b>35.99</b>
<b>Lemonade</b>	<b>35.99</b>
<b>Hot Chocolate + Mini Marshmallows</b>	<b>35.99</b>
<i>Cocoa Bar Enhancement: Mini Marshmallows, Chocolate Chips, Crushed Peppermints and Whipped Cream 4.00 per person</i>	
<b>Milk: 2%, Skim, Chocolate</b>	<b>22.99</b>
<b>Infused Water</b>	<b>31.99</b>
<b>Iced Water Station</b>	<b>25.00</b>
<i>Per 50 people, up to 4 hours</i>	

## A LA CARTE

<b>Dasani Water</b>	<b>2.99</b>
<b>Sparkling Water</b>	<b>3.99</b>
<b>Coke Products</b>	<b>2.99</b>
<b>Energy Drinks</b>	<b>5.99</b>
<b>Juices</b>	<b>4.99</b>

# LUNCH & DINNER

## BOXED LUNCHES

*Minimum of 25 per variety*

### CLASSIC BOX LUNCHES

**17.99**

Sandwiches will be prepared on wheat bread with leaf lettuce and tomato. Mayo and mustard packets are included with your meal. All lunches are served with an individual bag of chips, bunch of grapes, and a freshly baked cookie and a bottle of water. Add an additional side (pasta salad, potato salad, or southwest orzo) for \$.90 each.

- Sliced Turkey and Proulone
- Sliced Roast Beef with Cheddar
- Sliced Honey Ham and Swiss
- Cold BLT with American Cheese
- Vegetarian with Spinach and Articoke spread

### BISTRO BOX LUNCHES

**18.99**

Sandwiches will be prepared with leaf lettuce and tomato. Mayo and mustard packets are included with your meal. All lunches are served with an individual bag of chips, bunch of grapes, and a freshly baked cookie and a bottle of water. Add an additional side (pasta salad, potato salad, or southwest orzo) for \$.90 each.

- Turkey, Applewood Smoked Bacon, Cranberry Mayo on Wheat
- Chicken Salad on Croissant
- House-made Tuna Salad with Egg on Croissant
- Vegetarian with Spinach Artichoke spread on White
- California Turkey on Croissant
- Cranberry Blue Cheese Sliced Beef on Wheat
- Ham and Brie on a Pretzel Roll with Apricot Spread
- Roasted Vegetables, Spinach & Artichoke Spread with Fresh Mozzarella on Wheat

### WRAP BOX LUNCHES

**18.99**

All lunches are served with an individual bag of chips, bunch of grapes, and a freshly baked cookie and a bottle of water. Add an additional side (pasta salad, potato salad, or southwest orzo) for \$.90 each.

- California Turkey on Sundried Tomato Wrap
- Sliced Roast Beef with Cheddar on Flour Tortilla
- Chicken Caesar on Spinach Wrap
- Southwest Chicken on Sundried Tomato Wrap
- Vegetarian with Hummus on Spinach Wrap

## CLASSIC SALADS

*Minimum of 25. Includes Potato Chips, Gourmet Cookie and Water*

**Greek Salad** **21.99**

Tomatoes, Cucumbers, Artichokes, Olives, Banana Peppers, Feta and Chickpeas tossed with Scallions and Oregano Vinaigrette

**Chopped Salad** **21.99**

Hearts of Romaine Lettuce and Radicchio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing

**Classic Cobb** **21.99**

Chopped Bibb and Romaine Lettuce with Julienne Turkey, Diced Tomato, Crumbled Blue Cheese, Chopped Bacon, Egg, and Avocado Ranch Dressing

**Caesar Salad** **21.99**

Chopped Crisp Romaine Lettuce, Shredded Parmesan Cheese, Kalamata, Garlic Croutons Classic Caesar Dressing

**Add Grilled Chicken** **3.99**

**Add Sautéed Shrimp** **6.99**

## PLATED SALAD

*Salad Entrees include Dinner Rolls with Butter, Iced Tea, Iced Water, and your choice of Dessert. Minimum of 25.*

**Traditional Cobb Salad** **21.99**

Chopped Bibb and Romaine Lettuce with Julienne Turkey, Diced Tomato, Crumbled Blue Cheese, Avocado, Chopped Bacon, Eggs, Scallions, Avocado Ranch

**Blackened Salmon Salad** **30.99**

Salmon Filet, Greens, Cucumbers, Red & Yellow Pear Tomatoes, Crispy Fried Onions, Whole Grain Honey Mustard Vinaigrette

**Grilled Steak Salad** **30.99**

Marinated Flank Steak, Mixed Field Greens, Sun-Dried Tomatoes, Fire Roasted Red Peppers, Grilled Red Onion, Crumbled Gorgonzola Cheese, Red Wine Vinaigrette

**Jubilee Salad** **35.99**

Grilled Shrimp with Frisée and Mixed Greens, Candied Pecans, Dried Cherries, Goat Cheese, Balsamic Vinaigrette

**Grilled Chicken Caesar Salad** **22.99**

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Kalamata Olives, Chickpeas, Garlic Croutons and Classic Caesar Dressing

**Add Grilled Shrimp** **6.99**



## **PLATED ENTREE**

*Dinner Entrees include Dinner Rolls with Butter, Iced Tea, Iced Water, your choice of Salad & Dessert*

## **ENTREES**

### **Seared Airline Breast Of Chicken 32.99**

Airline Chicken Breast, Gorgonzola Cream Sauce, Roasted Baby Baked Potatoes, Seasonal Vegetables

### **Stuffed Pork Loin 35.99**

Pork Loin Stuffed With Sautéed Spinach, Pancetta, Fontina Cheese, Marsala-Sage Demi-Glace, Roasted Vegetable Orzo, Steamed Broccoli

### **Ribeye 43.99**

Ribeye, Sautéed Wild Mushrooms and Caramelized Balsamic Onions, Whipped Potatoes, Baked Brussel Sprouts

### **Seared Salmon 40.99**

Seared Salmon with Sweet Onion Corn Relish and Garlic Mashed Potatoes

### **Braised Beef Short Ribs 40.99**

Braised Short Ribs with Shallot Compote, Yukon Gold Potato Puree, Seasonal Vegetables

### **New York Strip 45.99**

New York Strip, Onion Jam, Oven Roasted Potatoes with a Merlot Reduction, Seasonal Vegetables

### **Filet of Beef 54.99**

Filet, Wild Mushroom Ragout, Wild Rice Pilaf, Sautéed Seasonal Vegetables

## **SIDE SALADS**

### **Caesar Salad**

Romaine Lettuce, Shaved Parmesan Cheese, Kalamata Olives, Garlic Croutons and Classic Caesar Dressing

### **Grandview Salad**

Mixed Greens, Artichokes, Tomatoes, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette

### **Spinach Salad**

Baby Spinach, Chopped Bacon, Red Onion, Bacon Dressing

### **House Tossed Salad**

Greens, Sliced Cucumbers, Shredded Carrots, Tomatoes, Croutons

## **DESSERTS**

Triple Chocolate Mousse Cake

Raspberry Cheesecake

Carrot Cake

Granny Smith Apple Pie

Red Velvet Cake

New York Cheesecake with Chocolate, Raspberry or Caramel Drizzle

Assorted Cupcakes: Strawberry Lemonade, Chocolate Peanut Butter,

Vanilla with Cookies & Cream

# BUFFETS

*Buffets include Dinner Rolls with Butter, Iced Tea, Iced Water*

## **Soup & Salad Bar**

**22.99**

### **Chef's Special Soups**

Choose One: Minestrone, Chicken and Dumplings, Italian Vegetable and Sausage, Chili, Broccoli Cheddar, Tomato Basil

### **Mixed Greens with Assorted Dressings**

Tear Drop Tomatoes, Shredded Cheddar Cheese, Croutons, Chopped Egg, Pecans, Cucumbers, Smoked Bacon Bits, Black Olives, Shredded Carrots, Sunflower Seeds, Garbonzo Beans, Dried Cranberries

### **Garlic Rolls**

### **Fresh Baked Cookies**

## **Civic Center Deli Buffet**

**25.99**

Potato Salad, Italian Pasta Salad tossed with Extra Virgin Olive Oil, Sea Salt and Fresh Herbs

### **Assortment Deli Sandwiches - Build Your Own**

Smoked Turkey Breast and Cheddar, Roast Beef and Provolone Maple Glazed Ham and Baby Swiss

Served with Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Pickles, Mayonnaise, Mustard, Horseradish Sauce

### **Fresh Baked Cookies and Brownies**



**Picnic Basket**

**32.99**

Choice of two protein options: Brats, Hot Dogs, Hamburgers, Pulled Chicken, or Pulled Pork

Classic Potato Salad

Creamy Cole Slaw

Seasonal Fruit Display

Baked Beans

Served with Red Onions, Lettuce, Sliced Tomatoes, Pickles, Mayonnaise, Mustard, Relish and Ketchup

Potato Chips with Onion Dip

Chocolate Cake

**Midwest Hospitality**

**37.99**

Choice of: Barbecue Beef Brisket, Short Ribs, BBQ Chicken or Herb Crusted Chicken

Mixed Greens with Dried Cherries, Candied Pecans, Tomatoes, Feta Cheese and Cherry Vinaigrette

Italian Pasta Salad with Fresh Julienne Vegetables and Peppers

Chive Mashed Potatoes

BBQ Baked Beans

Fresh Baked Cheddar Biscuits with Butter

Seasonal Fruit Cobbler

**Taco Bar**

**35.99**

Mixed Southwest Salad with Tomatoes, Tortilla Chips, Corn and Black Bean Salsa

Elotes

Crisp Tortilla Chips and Homemade Salsa

Make your own Taco Bar: Cilantro-Lime Marinated Chicken, Ancho-Chili Rubbed Beef

Served with Shredded Cheese, Sour Cream, Pico De Gallo, Avocado Crema, Lettuce

Hard Shell Corn and Soft Flour Tortillas

Borracho Black Beans

Roasted Vegetable Poblano Rice

Assorted Cupcakes

**Pasta Bar**

**32.99**

Penne Noodles with Marinara & Alfredo Sauces

Chicken

Meatballs

Caesar Salad with Romaine Lettuce, Shaved Parmesan, Croutons

Broccoli

Italian Green Beans

Garlic Rolls

Bruschetta with Crostinis

# RECEPTIONS

## COLD HORS D' OEUVRES

*Priced Per Person*

<b>Traditional Roasted Red-Pepper Hummus</b> With Pita	<b>3.99</b>
<b>Crostinis</b> Choose one of the following: Black Bean and Roasted Corn Relish Pesto Chicken Carmelized Onion, Peppered Beef Tenderloin, Pimento Spread Smoked Salmon with Cream Cheese and Dill	<b>4.99</b>
<b>BLT Bites</b> Cherry Tomatoes, Lettuce, Smoked Bacon on Flatbread topped with Aioli	<b>3.99</b>
<b>Phyllo Chicken Salad</b> Phyllo Cups filled with Chicken Salad	<b>3.99</b>
<b>Prosciutto Wrapped Asparagus</b> Marinated and Grilled Asparagus, Aged Prosciutto	<b>5.99</b>
<b>Antipasta Skewer</b> Fresh Mozzarella, Salami, Cherry Tomato, Kalamata Olive	<b>3.99</b>
<b>Classic Shrimp Cocktail</b> Served with Cocktail Sauce	<b>4.99</b>
<b>Crudite Board</b> Beautifully arranged Fresh Seasonal Vegetables, served with a Homemade Ranch Dip	<b>4.99</b>

**Artisan Cheese Board** **5.99**  
Domestic and International Cheese Selection served with  
Naan Bread and Gourmet Crackers garnished with Dried Fruit and Nuts

**Antipasta Board** **6.99**  
Dry Italian Salami, Proulone Cheese, Roasted Peppers, Squash,  
Marinated Olives, Giardiniera, Peppadows and Marinated Artichoke Hearts

### **HOT HORS D'OEUVRES**

*Priced Per Person*

**Mini Assorted Quiche** **3.99**

**Crispy Spring Rolls** **3.99**  
Pork or Vegetarian, Sweet and Sour, Ponzu

**Bacon Wrapped Scallops** **4.99**

**Pot Stickers** **3.99**  
Pork Dumplings, Soy-Rice Wine Vinegar Dipping Sauce

**Classic Crab Cakes** **5.99**  
Rémoulade Sauce

**Buffalo Style Chicken Wings** **3.99**  
Bleu Cheese Dressing and Celery Sticks

**Sliders** **4.99**  
French Onion Beef Slider  
BBQ Chicken Pineapple Slider  
Pulled Pork Sliders

**Buffalo Chicken Dip** **3.99**  
Served with Tortilla Chips

## CARVING STATIONS

*All Carving Stations will be served with Fresh Baked Silver Dollar Rolls.  
100.00 per Attendant, (1) Carver per 50 guests.*

<b>Roasted French Cut Turkey Breast</b> With Apricot Glaze, Cranberry-Orange Chutney (Serves 25)	<b>177.99</b>
<b>Pineapple Glazed Ham</b> Cherry Pineapple Sauce (Serves 30)	<b>189.99</b>
<b>Smoked Pork Belly</b> Southern Style BBQ Sauce (Serves 25)	<b>177.99</b>
<b>Herb Rubbed Prime Rib</b> Au Jus and Horseradish Cream Sauce (Serves 30)	<b>MP</b>
<b>Black Peppercorn Crusted Beef Tenderloin</b> Horseradish Cream Sauce (Serves 25)	<b>MP</b>
<b>Steamship Round</b> Leg of Beef stuffed with Whole Garlic seasoned with Chef's Secret Rub	<b>MP</b>

## STATIONS

*Price per person. (\*) Chef Attendant required, 100.00 per Attendant*

<b>Feast From The East</b> Hummus, Tabbouleh Salad, Falafel served with Tahini Dipping Sauce Cabbage Rolls, Pita, Baklava	<b>17.99</b>
<b>Quesadillas *</b> Your choice of two: Marinated Fajita Chicken, Beef or Roasted Vegetable Pico De Gallo, Chipotle Cream, Homemade Salsa and Tortilla Chips	<b>17.99</b>
<b>Backyard BBQ</b> Buffalo Style Chicken Wings, Celery Sticks, Bleu Cheese Dressing Cheeseburger Sliders, Caramelized Onions, BBQ Pulled Pork Sliders, Dill Pickle Chips, Traditional Coleslaw	<b>22.99</b>



## **SAVOR THE SWEETS**

### *Price Per Person*

<b>Mini Cupcake Bar</b>	<b>7.99</b>
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Vanilla and Chocolate Cupcakes topped with your choice of Vanilla and Chocolate Butter Cream Frosting, Assorted Sprinkles, Mini Chocolate Chips, Chopped Nuts and Flavored Sugar Crystals. Specialty Cupcakes are available

<b>Dessert Shots</b>	<b>12.99</b>
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Choice of three:

Lemonberry

Dark Chocolate Mousse

Salted Caramel

Mocha

Pumpkin Mousse

# BEVERAGES

*All Bars are subject to a 50.00 Bartender Fee per Bartender for (4) hours of service. (1) Bartender Fee will be waived for every 350.00 in Cash or Hosted Sales. (1) Bartender per 100 guests is required.*

	HOSTED BAR	CASH BAR
House Mixed Drink	7.00	7.50
Premium Mixed Drink	8.00	8.50
Martinis	Please consult with Sales Professional	
Domestic Bottled Beer	6.00	6.50
Premium Bottled Beer	7.00	7.50
House Wine by the Glass	6.00	6.50
House Wine by the Bottle N/A	29.00	N/A
Specialty Wine	Please consult with Sales Professional	
Soda	3.99	3.99
Juice	4.00	4.00
Bottled Water	3.99	3.99
Sparkling Water	3.00	3.00



## **HOURLY PACKAGE SERVICES**

*(50) Person Minimum Guarantee required for Hourly Packages*

### **House Package**

Mixed Drinks, Domestic Draft Beer, House Wines, Soda and Water

First (1) Hour of Service 10.00

Each Additional Hour of Service 7.50

### **Premium Package**

Premium & House Mixed Drinks, Premium Bottled Beer, Domestic Draft Beer, House Wines, Soda and Water

First (1) Hour of Service 15.00

Each Additional Hour of Service 10.00

### **Beer & Wine Package**

Domestic Draft Beer, House Wines, Soda and Water

First (1) Hour of Service 8.00

Each Additional Hour of Service 6.00

Domestic Kegs 268.00

Import or Specialty Kegs 390.00





# CATERING INFORMATION

SAVOR...Peoria is the exclusive food and beverage provider for the Peoria Civic Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to certified agencies feeding the underprivileged.

## **Menus**

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

## **Administrative Fee**

All food and beverage charges are subject to a 20 percent (20%) Administrative fee.

## **Linen**

SAVOR provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

### **Guarantees**

A guaranteed number of attendees/quantities of food is required no less than seven (7) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR...Peoria reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order.

### **Service Staff**

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten . Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

### **Event Timeline**

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

### **Beverage Services**

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Illinois Liquor Control Commission. As licensee, SAVOR...Peoria is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS OR FOR ANY REASON AS DEEMED APPROPRIATE BY SAVOR MANAGEMENT. ALCOHOLIC BEVERAGES MAY NOT BE REMOVED FROM THE PREMISES.

All Bars are subject to a \$50 Bartender fee per Bartender for (4) hours of service. (1) Bartender fee will be waived for every \$350 in cash or hosted sales. One (1) bartender per 100 guests is required. All bars close half hour before end of event.

### **Contracts**

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Peoria. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

### **Cancellations**

Any event canceled less than 7 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

### **Payment/Deposit**

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter, typically (21) days prior to event. Full payment of the remaining balance is due upon submission of final guarantee, no less than (7) business days prior to event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

**We look forward to working with you on your event.  
catering@peoriaciviccenter.com**