



SAVOR...

Catering Menu

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 Breads, Muffins, Butter, Assorted Jellies

Civic Center

20.99

Assortment of Scones, Muffins, Breakfast Breads, Bagels with Cream Cheese, Butter, Assorted Jellies, Fruit Yogurts, Seasonal Fruit Platter



BUFFETS

Country Living **25.99**

Scrambled Eggs, Country-Fried Breakfast Potatoes, Choice of Two Meats: Hickory Smoked Bacon, Turkey Bacon, Link or Patty Sausage, Vegetarian Sausage. Assortment of Breakfast Pastries, Butter, Assorted Jellies, Seasonal Fruit Platter

Rise & Shine **27.99**

Traditional or Cheesy Scrambled Eggs, Country-Fried Breakfast Potatoes. Classic French Toast with Warm Maple Syrup, Whipped Butter. Choice of Two Meats: Hickory Smoked Bacon, Turkey Bacon, Link or Patty Sausage, Vegetarian Sausage. Assortment of Breakfast Pastries, Assorted Jellies, Seasonal Fruit Platter

Home Style **30.99**

Eggs O'Brien, Hash Browns, Biscuits and Gravy. Choice of Two Meats: Hickory Smoked Bacon, Turkey Bacon, Link or Patty Sausage, Vegetarian Sausage. Assortment of Breakfast Pastries, Assorted Jellies, Seasonal Fruit Platter

ACTION STATION

75.00 Culinary Attendant Fee will be applied per 50 guests.

Belgian Waffles **10.99**

Served with Warm Maple Syrup, Non-Dairy Whipped Topping, Clover Honey, Whipped Butter and Fresh Seasonal Berries

Omelet **12.99**

Omelets made to order; Bacon Bits, Diced Ham, Chopped Onions, Peppers, Tomatoes, Mushrooms, Spinach, Shredded Cheddar, Mozzarella Cheese.

PLATED

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

Lincoln Breakfast	17.99
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Scrambled Eggs, Breakfast Potatoes, Choice of One Meat: Hickory Smoked Bacon, Sausage Patties or Honey Ham

Vegetable-Egg Frittata	18.99
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Roasted Seasonal Vegetables, Fresh Mozzarella and Parmesan Cheese. Served with Roasted Red Potatoes

Ft. Creve Coeur French Toast	18.99
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Warm Maple Syrup, Sliced Strawberries, Thick Cut Hickory Smoked Bacon, Breakfast Potatoes

Jefferson Avenue Steak & Eggs	25.99
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Top Sirloin Steak, Scrambled Eggs with Cheese, French Fried Potatoes

BREAKFAST ENHANCEMENTS

Per Person

Assorted Breakfast Breads	3.99
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Bagels with Cream Cheese, Butter, & Jellies	3.99
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Croissants with Butter & Jellies	2.99
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Biscuits with Honey & Butter	2.99
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Assorted Muffins	3.99
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Scones	3.99
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Assorted Pastries	3.99
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Breakfast Sandwiches	4.99
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Egg & Cheese, English Muffin or Biscuit, with your choice of Ham, Bacon or Sausage. Minimum required.

BREAKS

Minimum of 25 people required, one hour service

Fit & Fruitful **17.99**

Low Fat Vanilla Yogurt, Granola, Dried Cranberries, Banana Chips, Almonds, Sunflower Seeds, Raisins, Mini Chocolate Chips, Honey, Herbal Tea and Water

Chocoholic **20.99**

Assorted Mini Chocolate Bars, Chocolate Dipped Pretzels, Chocolate Chip Cookies and Fudge Brownies, Milk, Bottled Water

Artisanal Cheese Break **22.99**

Regional Artisan Cheeses served with Sourdough Bread and Crackers, Dried Fruits, Roasted Almonds, Grapes, Sparkling Bottled Water

Sweet & Salty **20.99**

Popcorn, Mixed Spicy Nuts, M&M's, Peanut Butter filled Pretzels Bites, Iced Tea and Lemonade



ANYTIME SNACKS

Fruit Yogurts	3.99 Each
Fresh Fruit Cup	4.99 Each
Fruit Bars	29.99 Per Dozen
Granola Bars	20.99 Per Dozen
Seasonal Whole Fruit	22.99 Per Dozen
Seasonal Sliced Fruit	83.99 (Serves 12)
Fresh Baked Cookies	25.99 Per Dozen
Assorted Dessert Bars	35.99 Per Dozen
Chocolate Fudge Brownies	25.99 Per Dozen
Chocolate Dipped Strawberries	35.99 Per Dozen
Candy Bars	3.99 Each
Assorted Bags of Chips	2.99 Each
Pita Chips & Hummus	2.99 Each

BY THE POUND

Serves approximately 12 people

Tortilla Chips and Salsa	12.99 lb.
Potato Chips & Dip	12.99 lb.
Mini Pretzels	10.99 lb.
Gardetto's Mix	12.99 lb.
Trail Mix	20.99 lb.
Honey Roasted Peanuts	13.99 lb.
Premium Mixed Nuts	20.99 lb.

BEVERAGES

By the Gallon

Freshly Brewed Coffee or Decaffeinated Coffee 31.99

Coffee Bar Enhancement: Flavored Syrups, Chocolate Shavings, Cinnamon Sticks and Whipped Cream 4.00 per person

Juice: Orange, Cranberry, Apple 35.99

Freshly Brewed Iced Tea 31.99

Fruit Punch 35.99

Lemonade 35.99

Hot Chocolate 35.99

Cocoa Bar Enhancement: Mini Marshmallows, Chocolate Shavings, Crushed Peppermints and Whipped Cream 4.00 per person

Milk: Whole, 2%, Skim, Chocolate 22.99

Infused Water 31.99

A LA CARTE

Dasani Water 3.99

Sparkling Water 3.99

Coke Products 3.99

Energy Drinks 5.99

Juices 4.99

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 white bean mousse & egg on Croissant
- Vegetarian with Spinach Artichoke spread on White
- California Turkey on Croissant
- Cranberry Blue Cheese Sliced Beef on Focaccia
- Ham and Brie on a Pretzel Roll with Apricot Spread
- Roasted Vegetables, Spinach & Artichoke spread with Fresh Mozzarella on Focaccia

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

Includes Pita 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, Avocado, Chopped Bacon, Egg and Scallions, 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 Fresh Baked Bread with Butter, Freshly Brewed Coffee, Iced Tea, Iced Water, and your choice of Dessert. Minimum of 25 people required.

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

Grilled Steak Salad **27.99**

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, Roasted Chickpeas, Garlic Croutons and Classic Caesar Dressing

Add Grilled Shrimp **6.99**

PLATED ENTREE

Dinner Entrees include Fresh Baked Bread with Butter, Freshly Brewed Coffee, Iced Tea, Iced Water, your choice of Salad & Dessert

ENTREES

Seared Airline Breast Of Chicken 32.99

Airline Chicken Breast, Gorgonzola Cream Sauce, Roasted Fingerling 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, Roasted Red Skinned Potatoes, Baked Brussel Sprouts and Prosciutto

Seared Salmon 40.99

Seared Salmon with Sweet Onion Corn Relish and Basil Mashed Potatoes

Braised Beef Short Ribs 40.99

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

New York Strip 45.99

New York Strip, Onion Jam, Oven Roasted Redskin Potato 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, Pear Tomatoes, Crumbled Gorgonzola Cheese and Red
Wine Vinaigrette

Butter Lettuce Salad

Butter Lettuce, Sliced Cucumbers, Radish, Shredded Carrots, Herbed Croutons and
Creamy Avocado Dressing

Spinach Salad

Baby Spinach, Chopped Bacon, Red Onion, Bacon Dressing

DESSERTS

Lemon Cream Poundcake

Crème Brûlée Cheesecake

Triple Chocolate Mousse Cake

White Chocolate Raspberry Cheesecake

Carrot Cake

Granny Smith Apple Pie

Red Velvet Layer Cake

BUFFETS

Buffets include Fresh Baked Bread with Butter, Freshly Brewed Coffee, Iced Tea, Iced Water

Soup & Salad Bar

22.99

Chef's Special Soups

Choose One: Minestrone, Chicken and Dumplings, Italian Vegetable and Sausage, Chili, Cream of Broccoli

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, Dried Cherries

Breadsticks

Fresh Baked Cookies

Civic Center Deli Buffet

25.99

Red Skin Potato Salad, Mediterranean Pasta Salad tossed with Extra Virgin Olive Oil, Sea Salt and Fresh Herbs

Assortment Deli Sandwiches

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

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

Fresh Baked Cookies and Brownies



Picnic Basket**32.99**

Classic Potato Salad

Creamy Cole Slaw

Seasonal Fruit Display

Hamburgers and Hot Dogs

Baked Beans

Barbecue Pulled Pork

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

Kitchen Cooked Chips with Onion Dip

Chocolate Cake

Midwest Hospitality**37.99**

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

Farm Fresh Roasted Corn and Vegetable Salad

Mediterranean Pasta Salad with Fresh Julienne Vegetables, Peppers, Roasted Herb Chicken

Barbecue Beef Brisket

Red Skin, Chive Mashed Potatoes

BBQ Baked Beans

Fresh Baked Cheddar Biscuits with Butter and Jam

Seasonal Fruit Cobbler

Taco Bar**35.99**

Mixed Greens with Tomatoes, Tortilla Chips, Corn and Blackbean Salsa

Elotes

Crisp Tortilla Chips and Homemade Salsa

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

Served with Cabbage Slaw, Queso Fresco, Pico De Gallo, Avocado Crema, Fresh Cilantro, Chopped Onions and Fresh Limes

Corn and Flour Tortillas

Borracho Black Beans

Roasted Vegetable Poblano Rice

Assorted Cupcakes

RECEPTIONS

COLD HORS D' OEUVRES

Priced Per Person

Traditional Roasted Red-Pepper Hummus **3.99**
With Pita

Crostinis **4.99**

Choose one of the following:

Black Bean and Roasted Corn Relish, Queso Fresco, Cilantro Mediterranean Chicken, Tomato Onions, Balsamic Glaze Peppered Tenderloin, Balsamic Onions, Adobo Sauce Smoked Salmon, Cream Cheese, Dill

BLT Bites **3.99**

Cherry Tomatoes, Cream Cheese, Smoked Bacon on Flatbread

Phyllo Chicken Salad **3.99**

Phyllo Cups filled with Chicken Salad

Prosciutto Wrapped Asparagus **5.99**

Marinated and Grilled Asparagus, Aged Prosciutto

Antipasta Skewer **3.99**

Fresh Mozzarella, Salami, Cherry Tomato, Kalamata Olive



HOT HORS D'OEUVRES

Priced Per Person

Mini Quiche	3.99
Mushroom and Goat Cheese	
Asparagus and Vermont Cheddar	
Mozzarella, Tomato and Basil	
Crispy Spring Rolls	3.99
Shrimp or Vegetarian, Sweet and Sour, Hot Mustard, Soy Dipping Sauces	
Seared Scallops	5.99
Served with a Roasted Corn Relish	
Pot Stickers	3.99
Pork or Vegetarian 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	
Ham, Swiss, Whole Grain Mustard	
Crispy Wrapped Shrimp	3.99
Spicy Cocktail Sauce	

CARVING STATIONS

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

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

STATIONS

Price per person. () Chef Attendant required, 75.00 per Attendant*

Crudite Board	4.99
Beautifully arranged Fresh Seasonal Vegetables, served with a Homemade Ranch Dip	
Artisan Cheese Board	5.99
Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers garnished with Dried Fruit and Nuts	
Antipasta Board	6.99
Dry Italian Salami, Proulone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Olives, Giardiniera, Cherry Peppers and Marinated Artichoke Hearts	
Pasta Amore! *	12.99
Gemelli Pasta, Roasted Tomato Sauce Cheese Tortellini, Garlic Cream Sauce Toppings include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Pesto Roasted Red Peppers, Artichokes, Shredded Parmesan Breadsticks and Tomato-Basil Focaccia	
Feast From The East	17.99
Hummus Tabbouleh Salad Falafel served with Tahini Dipping Sauce Cabbage Rolls Pita Chips Baklava	
Quesadillas *	17.99
Your choice of two: Marinated Fajita Chicken, Beef or Roasted Vegetable Pico De Gallo, Crema Fresca Homemade Salsa and Tortilla Chips	
Backyard BBQ	22.99
Buffalo Style Chicken Wings, Celery Sticks, Bleu Cheese Dressing Cheeseburger Sliders, Caramelized Onions BBQ Pulled Pork Sliders, Dill Pickle Chips Traditional Coleslaw	

SAVOR THE SWEETS

Price Per Person

Mini Cupcake Bar

7.99

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

Dessert Shots

12.99

Choice of three:

Cherry Cheesecake

Dark Chocolate Mousse

Salted Caramel

Raspberry Mousse with White Sponge Cake and Chambord Raspberry Sauce

Pumpkin Mousse

Perfect Parfait

15.99

Chocolate Pudding, Vanilla Pudding, Lemon Pudding

Pound Cake, Chocolate Buttermilk Cake

Meringue Cookies

Whipped Topping

Seasonal Berries, Chopped Nuts, Mini Chocolate Chips, Oreo Pieces, Toasted Coconut Flakes

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	3.00	3.50
Juice	4.00	4.00
Bottled Water	2.50	2.50
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





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 five (5) 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. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

Guaranteed greater than or equal to 2,000:

- a) Initial guarantee due 30 days prior to event
- b) Final guarantee due 10 days prior to event
- c) Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

Overset Policy

SAVOR...Peoria will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

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 5 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 (30) days prior to event. Full payment of the remaining balance is due upon submission of final guarantee, no less than (5) 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.
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