



# **Jameson's** *Banquets*

## ***GOLF OUTING FOOD SPECIAL EVENT PACKAGES 2025***

*We pride ourselves in offering gracious, honest and reliable service.  
Whether you are planning an intimate gathering or a lavish affair,  
we will help you create an event that will delight your guests . . . and exceed your expectations.  
We can customize any event or menu to please your guests.  
Don't hesitate to ask one of our catering representatives.*

**12860 Del Webb Boulevard • Huntley, IL 60142  
847-515-7675 phone • 847-515-7676 fax**



# *BREAKFAST SELECTIONS*

## **Continental Breakfast**

15.95 per person

Includes an Assortment of Freshly Baked Muffins, Fruit Filled Danish,  
Bagels Served with Honey, Preserves, Butter and Cream Cheese.

Assorted Juices, Regular Coffee, Cream & Sugar

## *Hot Breakfast Buffets*

Minimum 50 Guests

### **The All American**

Scrambled Eggs, Hashed Brown Potatoes, Country Pork Sausage, Smoked Bacon,

Assorted Mini Muffins, Mini Bagels and Cream Cheese, Fresh Fruit Display,

Assorted Fresh Juices, Coffee & Tea Service

21.95 per person

### **Amaretto French Toast**

With Fresh Berry Compote, Country Pork Sausage, Applewood Smoked Bacon,

Fresh Fruit Display, Assorted Fresh Juices, Coffee & Tea Service

23.95 per person

### **Additional Breakfast Items**

Sliced Seasonal Fruit and Berries	2.00	per person
Assorted Danishes (mini)	23.00	per dozen
Assorted Bagels with Cream Cheese	23.00	per dozen
Fat Free Yogurt	1.50	per person

All Prices Do Not Include a Service Charge of 18% and Sales Tax of 8%





# LUNCHEON BUFFETS

Minimum 50 Guests

## **All American BBQ**

Grilled Hamburgers and Grilled Chicken Breasts  
Homemade Barbeque Baked Beans  
Corn on the Cob  
Potato Salad and Coleslaw  
Tossed Salad of Mixed Greens with Choice of Dressing  
Full Accompaniment Tray  
Fresh Fruit Display  
Cookies and Brownies  
Fresh Ground Coffee, Lemonade and Iced Tea  
26.95 per person

## **The "Open"**

Grilled Hamburgers and Grilled Chicken Breasts  
Baby-Back Ribs  
Homemade Barbeque Baked Beans  
Corn on the Cob  
Potato Salad and Coleslaw  
Tossed Salad of Mixed Greens with Choice of Dressing  
Full Accompaniment Tray  
Fresh Fruit Display  
Cookies and Brownies  
Fresh Ground Coffee, Lemonade and Iced Tea  
31.95 per person

## **The "Masters" Buffet**

Aged New York Strip Steak  
BBQ Ribs  
Grilled Athenian Chicken Breast  
Chef's Choice of Vegetables  
Rice Pilaf, Potato Salad and Coleslaw  
Tossed Salad of Mixed Greens with Choice of Dressing  
Fresh Rolls and Butter  
Full Accompaniment Tray  
Fresh Fruit Display  
Cookies and Brownies  
Fresh Ground Coffee, Lemonade and Iced Tea  
42.95 per person

All Prices Do Not Include a Service Charge of 18% and Sales Tax of 8%

# DESIGN YOUR OWN BUFFET

Minimum of 50 Guests

## Starters

Cream of Broccoli Soup, Field Green Salad with Three Dressings,  
Grilled Vegetable Salad, Black Bean & Corn Salad, Tomato Cucumber Salad, Pasta Salad,  
Traditional Caesar Salad, Italian Antipasto Platter

## Accompaniments

Seasonal Vegetables, Green Beans Almandine, Julienne of Vegetables, Mashed Potatoes,  
Roasted Red Potatoes, Baked Potatoes, Rice Pilaf, Au Gratin Potatoes

## Entrées

Carved Top Round of Beef with Roasted Garlic Demi Glace  
Carved Herb Roasted Turkey with Shallot Gravy & Cranberry Chutney  
Carved Prime Rib of Beef with Au Jus and Horseradish Sauce (add \$6.00)  
Carved Tenderloin of Beef with Sauce Béarnaise (add 8.00)  
Grilled Chicken Breast with Lemon Olive Oil

## Desserts

Carrot Cake, Apple Pie, Flourless Chocolate Cake, Cheesecake

**Two Choices from “Starters”, “Accompaniments” and “Entrées”**

**One Choice from “Desserts”**

35.95 per person

Additional Starter	2.50 per person
Additional Accompaniment	2.50 per person
Additional Entrée	2.50 per person
Additional Dessert	2.50 per person

All Prices Do Not Include a Service Charge of 18% and Sales Tax of 8%





## ❧ ADDITIONAL BUFFET OPTIONS ❧

### **Chicken Buffet**

Athenian Chicken or Chicken Picante

Corn on the Cob

Red Boiled Potatoes, Mashed Potatoes or Rice Pilaf

Tossed Salad, Potato Salad and Coleslaw

Fresh Vegetables of Your Choice

Fresh Sliced Fruit Tray

Fresh Baked Cookies and Brownies

28.95 per person

Specialty Stations are Available Additions

Minimum 30 Guests

## ❧ BAR PACKAGES ❧

### **BEER AND WINE BAR**

Imported and Domestic Beer, House Wines and Soft Drinks

Per Person for 2 Hours 20.00

Each Additional Hour 3.00

### **CALL BAR**

Call Brand Liquors, Imported and Domestic Beer, House Wines and Soft Drinks

Per Person for 2 Hours 21.00

Each Additional Hour 3.00

### **PREMIUM BAR**

Premium Brand Liquors, Imported and Domestic Beer, House Wines and Soft Drinks

Per Person for 2 hours 25.00

### **NON ALCOHOLIC**

Soft Drinks, Iced Tea, Hot Tea, Coffee, Milk and Juices

Per Person Unlimited 4.95

### **PUNCH**

Sherbert Punch

Per Person 2.95

Champagne Punch

Per Person 3.95

*Wine List Available upon Request*

All Prices Do Not Include a Service Charge of 18% and Sales Tax of 8%

# BANQUET POLICIES

- **Deposits:** A cash, check or credit card deposit is required to hold any Banquet Room. All deposits and payments of any kind are non-refundable. The deposit is applied as a payment for the event charges. The deposits depend on the room and day of the week.
- **Minimums:** Parties are subject to a set-up fee equal to the food and beverage minimums when minimum dollar amounts are not met. Minimums are at the Jameson's Banquet's discretion.
- **Buffets:** It is our policy on buffets, reception stations and sweet tables to prepare more food than the anticipated need. This assures a well-stocked table that never appears inadequate. With this policy, we must decline carry-out containers during or after buffet-type service.
- **Contracts:** A contract with food and beverage selections and charges will be sent for review and signature within six months of the event, if possible. A signed contract and deposit is required for all events.
- **Guarantees:** The guaranteed guest count is required five (5) days prior to the event. If a guaranteed guest count is not received, the estimated count that is indicated on the event contract will be the guaranteed number. Jameson's Banquets is prepared to accommodate 5% above the guarantee.
- **Payments:** Final Payment shall be made one week prior to the event based on the guaranteed minimum. Any additional charges are due and payable the day of the event. Any additions or corrections are due upon receipt.
- **Cancellation:** Banquet or meetings canceled less than five working days prior to the scheduled event will be charged for room set-up and/or food preparation that has been completed, except where otherwise specified on the event contract.
- **Price Guarantee:** Due to unforeseen reasons food and beverage prices could go up. This is only in drastic circumstances beyond Jameson Banquet's control.
- **Special Requests:** Menu selections are based on our most popular requests but we are pleased to prepare any special meals, i.e. vegetarian, children's or staff meals when ordered in advance.
- **Multiple Entrées:** When two different entrées are requested, there will be Two (2) dollar per person charge. Exact counts must be given for each five (5) days prior to the event. Place cards reflecting each guests' orders must be provided at each place.
- **Special Arrangements:** Jameson Banquets will assist you in making any special arrangements that you require for entertainment, decorations or rental. Any arrangements made outside of Jameson Banquets, including entertainment or decorations, must have prior approval by management.
- **Additional Labor:** Labor charges apply when the event organizer requests additional service staff or when the event surpasses the agreed length of time.
- **Outside Food:** Any food and beverage brought into Jameson Banquets from the outside must have written approval.
- **Service Charge and Sales Tax:** All prices are subject to 18% Service Charge and 8% Sales Tax, unless otherwise noted.
- **Tax Exemption:** Groups requesting State Tax exemption must submit a copy of their Tax Exemption Certificate prior to the scheduled event.
- **Laws:** All Federal, State and Local Laws will be strictly adhered with regard to food and beverage purchase and consumption.
- **Damage:** Patron agrees to be responsible for any damage to the premises by Members, Guests or outside groups hired by Patron during the period of time that events are held on Jameson Banquet's property. Jameson Banquets does not permit affixing anything to the wall, floor or ceiling of rooms with nails, staples, tape or any other substance, unless management gives approval.
- **Property Loss:** Jameson Banquets will not assume any responsibilities for damage or loss of any merchandise, materials or articles left on the premises, prior, during or following your event.



