



WEDDINGS  
AT THE  
*Bone Student Center*  
ILLINOIS STATE UNIVERSITY



# *Congratulations!*

We're excited for you and would love to be a part of your special day. All weddings are different, but the need for expert guidance is the same. After all, fabulous weddings just don't happen, they are carefully planned. We will provide expert advice, guidance, and inspiration for your wedding reception.

At the Bone Student Center, you'll have a team that works hard to capture your vision, and even harder to ensure that you and your guests enjoy the event. Let's work together to create a unique experience that is true to you in every sense—style, taste, and personality.

Contact the Event Services and Catering team to schedule an appointment to discuss your dream wedding.

We look forward to creating a memorable experience for you!

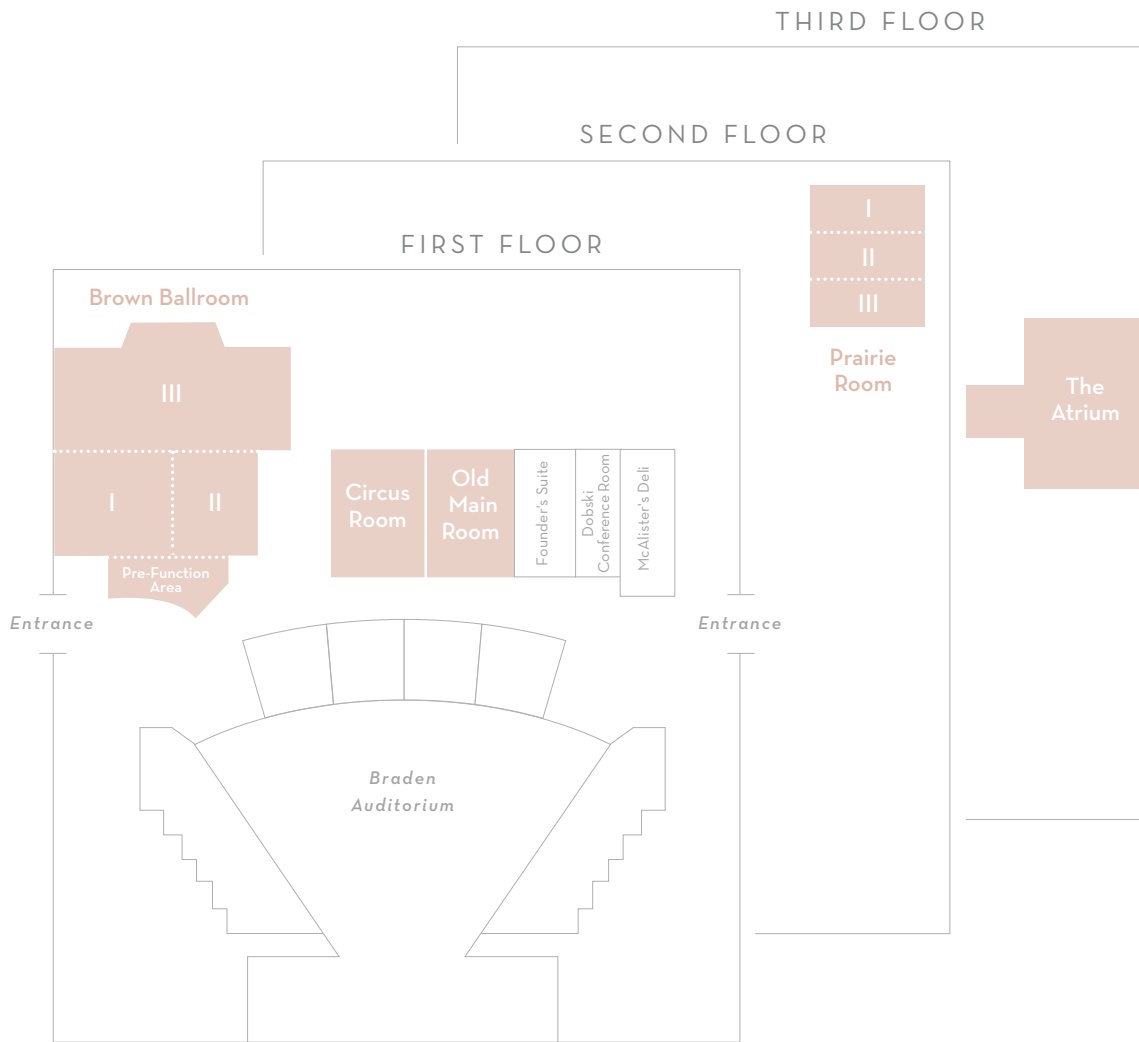
*Sincerely,*

Event Services and Catering  
at Illinois State University

(309) 438-2222

[EMDHEvents@IllinoisState.edu](mailto:EMDHEvents@IllinoisState.edu)

[BoneStudentCenter.IllinoisState.edu](http://BoneStudentCenter.IllinoisState.edu)



	Square feet	Seated capacity	Saturday room rental fee	Saturday minimum
<b>FIRST FLOOR</b>				
Brown Ballroom I & II	6,270	230	\$1,612.50	\$5,670
Brown Ballroom III	7,320	300	\$1,375	\$6,180
Brown Ballroom I, II, & III	13,590	550	\$2,987.50	\$9,790
Circus Room	3,700	110	\$687.50	N/A
Old Main Room	3,700	110	\$687.50	N/A
<b>SECOND FLOOR</b>				
Prairie Room I, II, & III	5,375	200	\$1,375	\$5,150
<b>THIRD FLOOR</b>				
The Atrium	1,342	80	\$1,025	\$2,580

If applicable food and hosted beverage minimum is met, weddings are given a 70% discount off the above room rental fee.

# REHEARSAL DINNERS

Choose from 4 menus, \$20. Add \$3 per person for additional entrée.  
Must have a minimum guarantee of 25 guests. All buffets include iced tea, coffee, and water service.

## ITALIAN BUFFET

Italian Style Salad  
*with choice of two dressings*

Baked Penne Pasta  
*with vegetables, marinara,  
and melted provolone*

Cheese Tortellini  
*with alfredo sauce*

Herb Roasted Chicken

Buttered Broccoli

Garlic Bread Sticks

Bakery Bar Variety

## BARBECUE BUFFET

Garden Salad  
*with choice of two dressings*

Barbecue Chicken  
*bone-in*

Beef Brisket  
*with barbecue sauce*

Seasonal Fruit

Baked Beans

Corn Cobbettes

Cornbread

Fruit Cobbler

## TACO FIESTA BUFFET

Garden Salad  
*with choice of two dressings*

Tortilla Chips, Salsa,  
and Pico de Gallo

Soft Flour Tortillas

Ground Beef and  
Shredded Chicken

Refried Beans

Spanish Rice

Assorted Taco Toppings

Bakery Bar Variety

## FAJITA FIESTA BUFFET

Garden Salad  
*with choice of two dressings*

Tortilla Chips, Salsa,  
and Pico de Gallo

Soft Flour Tortillas

Fajita Seasoned  
Beef and Chicken

Peppers and Onions

Refried Beans

Spanish Rice

Assorted Fajita Toppings

Bakery Bar Variety

Prices listed do not reflect tax or service charge.

# HORS D'OEUVRES

## HOT HORS D'OEUVRES

\$65.75 per 50 pieces

Asian Meatballs

Barbecue Meatballs

Impossible Meatballs

Swedish Meatballs

Fried Vegetable Spring Rolls  
*served with sweet and sour sauce*

Baked Mushroom Caps  
*with Italian sausage and cheese*

Baked Mushroom Caps  
*with spinach and brie cheese*

Cocktail Franks  
*in puff pastry*

Spanakopita

\$109.25 per 50 pieces

Trio Chicken Wings  
Barbecue, Buffalo, and Maple Sriracha  
*served with bleu cheese dressing*

Assorted Cocktail Quiches

Fried Crabmeat Rangoon  
*served with sweet and sour sauce*

Baked Bratwurst and Apple Skewers  
*wrapped in bacon*

Mini Crab Cakes

## COLD HORS D'OEUVRES

\$65.75 per 50 pieces

Cornets of Salami  
*with herb cream cheese*

Fresh Strawberries  
*topped with whipped bleu cheese*

Chipotle Deviled Eggs

Tomato and Mozzarella  
Bruschetta

Turkey or Veggie Wrap  
Pinwheels

Antipasto Skewers

Stuffed Baby Red Potatoes

Smoked Salmon Crostini

Cranberry and Ricotta Cheese Crostini

Roasted Crostini  
*topped with herbed mozzarella, arugula,  
and sliced figs with balsamic glaze*

Wild Mushroom Tarts

Apple and Prosciutto Tarts

Goat Cheese and Sundried Tomato Tarts

Olive Tapenade on Crispy Polenta

Shrimp Cucumber Canape  
*served with chili lime cream*

Prices listed do not reflect tax or service charge.

# DISPLAYS AND STATIONS

Stations must be accompanied by a meal or hors d'oeuvres equivalent to a minimum of \$12 per person.

All stations require a minimum of 50 people and a culinarian attendant at \$25 per hour.

One attendant per 50 people required.

## DISPLAYS

.....  
\$109.25 per 50 servings  
.....

### Domestic Cheese

*a fine selection of cheddar, baby Swiss, and pepper jack cheeses served with a fresh fruit garnish and assorted crackers*

### Fresh Vegetables

*carrots, grape tomatoes, celery sticks, cucumbers, broccoli, and cauliflower served with ranch*

### Fresh Seasonal Fruit

### Shrimp Cocktail

*with lemons and cocktail sauce*

### Artichoke Dip

*served with garlic baguettes*

.....  
\$141.75 per 50 servings  
.....

### Antipasti

*sliced beef, salami, smoked sausage, assorted cheeses, assortment of olives, and marinated peppers*

.....  
\$8 per person  
.....

(50 person minimum)

### Charcuterie Board

*cured meats, cheeses, olives, nuts, dried fruit, crackers, and baguettes*

.....  
\$65.75 per 50 servings  
.....

### Hummus Dip

*served with pita chips*

.....  
\$11.50 per person  
(100 person minimum)  
.....

### Seafood Table

*shrimp, oysters, crab claws, smoked fish, lemons, and cocktail sauce*

## STATIONS

.....  
\$7.75 per person  
.....

### Mashed Potato Station

*mashed potatoes, mashed sweet potatoes, bacon crumbles, shredded cheddar cheese, chives, green onions, sour cream and butter, brown sugar, and marshmallows*

### Taco Station

*ground beef, soft flour tortillas, cheddar cheese, lettuce, tomatoes, onions, jalapeno peppers, sour cream, and salsa*

.....  
\$8.75 per person  
.....

### Pasta Station

*bowtie pasta, marinara, creamy alfredo, grilled chicken, sautéed onions and peppers, tomatoes, mushrooms, spinach, fresh parmesan cheese, and garlic breadsticks*

### Salad Station

*romaine lettuce, shredded cheeses, diced tomatoes, red onion, hard-boiled eggs, grilled chicken, bacon crumbles, mushrooms, olives, cucumbers, bell peppers, and assorted dressings*

.....  
\$272.75 per 25 servings  
.....

### Beef Tenderloin Station

*served with au jus, horseradish cream, and brioche rolls*

.....  
\$382 per 30 servings  
.....

### Prime Rib Station

*served with au jus, horseradish cream, and brioche rolls*

.....  
\$3.50 per person  
.....

### Pork Loin Station

*herb crusted pork loin with apple chutney and brioche rolls*

Prices listed do not reflect tax or service charge.

# ENTRÉES

All entrées are served with salad, vegetable, starch, bread service, coffee, iced tea, and water service. If more than one entrée is selected, group must provide place cards indicating meal selection for each guest.

## POULTRY

\$18

**Bacon Jack Chicken**  
*grilled chicken breast brushed with honey mustard and topped with bacon, monterey jack cheese, green onions, and sautéed mushrooms*

**Sundried Tomato Chicken**  
*seared chicken breast topped with a sundried tomato cream sauce and finished with chiffonade basil*

**Chicken Teriyaki**  
*pineapple glazed and grilled teriyaki chicken breast with fried rice, stir-fry vegetables, and topped with fresh pineapple*

**Lemon Chicken**  
*sautéed boneless breast of chicken with lemon champagne cream sauce*

**Chicken Madeira**  
*sautéed boneless breast of chicken with mushrooms in a Madeira wine demi-glaze*

**Key West Chicken**  
*marinated grilled chicken breast topped with strawberry mango salsa*

**Chicken Oscar**  
*grilled chicken breast baked with jumbo lump crab crust and topped with sauce bearnaise*

## BEEF

\$18

**Beef Brisket**  
*smoked tender brisket, thinly sliced with sweet barbecue sauce*

**Heartland Pot Roast**  
*slowly braised round of beef with mashed potatoes, carrots, celery, and onions in gravy*

**Sliced Roast Beef**  
*thinly sliced slow-roasted beef with a merlot wine sauce*

**Beef Short Ribs**  
*beef short ribs tenderly braised and finished with au jus*

\$19.25

**Filet Oscar**  
*grilled filet mignon baked with jumbo lump crab crust and topped with sauce bearnaise*

**New York Strip**  
*grilled strip steak topped with port wine demi-glaze*

**Ribeye Steak**  
*grilled ribeye topped with chipotle white wine cream sauce*

\$29

**Filet Mignon**  
*charbroiled beef tenderloin served with Madeira wine demi-glaze*

## PORK

\$18

**Honey Barbecue Pork Chop**  
*chargrilled pork chop with a honey barbecue sauce*

**Pork Chop Forestiere**  
*roasted pork chop rubbed with garlic and fine herbs topped with mushrooms, tomatoes, and onion demi-glaze*

**Caramel Apple Pork Loin**  
*roasted pork with a caramel apple glaze and sautéed apples*

## CHILDREN'S MENU

\$9.25 (ages 2-10 years old)

**Children's Chicken Strips**  
*served with fruit cup and French fries*

Prices listed do not reflect tax or service charge.

# ENTRÉES

All entrées are served with salad, vegetable, starch, bread service, coffee, iced tea, and water service. If more than one entrée is selected, group must provide place cards indicating meal selection for each guest.

## SEAFOOD

.....  
\$19.25  
.....

### Crab Crusted Cod

*seasoned fillet of cod topped with crab crust, oven roasted, and served with a champagne dill cream sauce*

### Pan Seared Salmon

*seasoned fillet of salmon pan seared and topped with lemon tarragon champagne sauce*

### Blackened Mahi Mahi

*cajun seasoned mahi mahi fillet seared and topped with sweet pineapple salsa*

### Roasted Shrimp and Scallop Risotto

*roasted shrimp served on a bed of scallop risotto and topped with a chipotle white wine cream sauce*

### Mediterranean Salmon

*seared salmon with artichokes, kalamata olives, roasted tomatoes, roasted garlic, capers, and fresh herbs, and served on couscous*

## VEGETARIAN

.....  
\$14.75  
.....

*does not include additional starch*

### Spinach and Ricotta Stuffed Shells

*topped with marinara and parmesan cheese*

### Vegetable Lasagna

*topped with three cheese blend and marinara sauce*

### Portobello

#### Mushroom Stack

*marinated mushroom with balsamic vegetables, served on a bed of creamy risotto, and topped with a roasted red pepper sauce*

### Stuffed Ravioli

*ravioli stuffed with butternut squash and topped with white cream sauce*

### Pasta Primavera

*cheese stuffed tortellini tossed with garlic alfredo sauce, broccoli, sweet bell peppers, and artichokes*

## VEGAN

.....  
\$14.75  
.....

*does not include additional starch*

### Mediterranean Polenta Ragout

*tomato ragout of fresh vegetables and chickpeas served over a creamy coconut polenta*

### Seared Sesame Tofu

*served with vegetable stir-fry and rice*

### Quinoa and Black Bean Stuffed Poblano Pepper

*chargrilled poblano pepper stuffed with quinoa, black beans, and served over stewed vegetables*

## DUETS

.....  
Duet I \$20.25  
.....

### Pan Roasted Fillet of Salmon

*served with sweet pineapple salsa*

&

### Seared Breast of Chicken

*served with a champagne lemon cream sauce*

.....  
Duet II \$21.25  
.....

### Seared Boneless

#### Breast of Chicken

*served with a mushroom Madeira wine demi-glace*

&

### Thinly Sliced Beef

*served with a merlot wine sauce*

.....  
Duet III \$24.50  
.....

### Petite Filet Mignon

*served with a merlot demi-glace*

&

### Seared Breast of Chicken

*served with roasted garlic cream sauce*

Prices listed do not reflect tax or service charge.



# ENTRÉE

## ACCOMPANIMENTS

### SALAD

select one

#### House Salad

*trio of greens with shredded cheese, grape tomatoes, shredded carrots, cucumber slices, and croutons*

#### Caesar Salad

*crisp romaine lettuce with toasted herb croutons and fresh grated parmesan cheese*

#### Spinach Salad

*spinach leaves with roasted tomatoes, caramelized onions, candied pecans, goat cheese, and crostini*

#### Caprese Salad

*sliced tomatoes, fresh mozzarella cheese, basil, and balsamic drizzle*

### DRESSINGS

select two

#### Ranch

Fat-Free Raspberry Vinaigrette

Fat-Free Italian

Balsamic Vinaigrette

French

Creamy Caesar

### VEGETABLE

select one

#### Roasted Vegetable Medley

*squash, zucchini, bell peppers, tomatoes, red onions, and artichokes*

#### Green Beans

*tossed with roasted peppers and onions*

#### California Blend

*cauliflower, broccoli, and carrots*

Roasted Root Vegetables

Braised Brussels Sprouts

### STARCH

select one

#### Baked Potato

*with butter and sour cream*

Garlic Mashed Potatoes

Herb Roasted Potatoes

Wild Rice Pilaf

Creamy Garden Risotto

# BUFFETS

All buffets must have a minimum of 50 guests. A surcharge of \$50 will be added if minimum is not met.  
All buffets are served with rolls and butter, iced tea, coffee, and water service.

## ENTRÉE SELECTIONS

.....  
One entrée \$16.75

Two entrées \$20

Three entrées \$23  
.....

Key West Chicken

Herb Roasted Chicken  
*bone-in*

Sautéed Chicken Breast  
*with lemon caper sauce*

Sliced Roast Beef  
*with red wine demi-glace*

Heartland Pot Roast

Barbecue Beef Brisket

Honey Barbecue Pork Loin

Pan Seared Salmon

Blackened Mahi Mahi

Baked Penne Pasta  
*with marinara and melted  
provolone*

Cheese Tortellini  
*with alfredo sauce*

Meat or Vegetarian Lasagna

Cheese Manicotti

## SALAD

.....  
select one  
.....

House Salad

Caesar Salad

Pasta Salad

Cole Slaw

Potato Salad

Fruit Salad

## VEGETABLE

.....  
select one  
.....

Roasted  
Vegetable Medley

Green Beans

California Blend

Roasted  
Root Vegetables

Braised  
Brussels Sprouts

## STARCH

.....  
select one  
.....

Baked Potato

Garlic  
Mashed Potatoes

Mashed Potatoes  
and Gravy

Herb Roasted  
Potatoes

Creamy  
Garden Risotto

Wild Rice Pilaf

Prices listed do not reflect tax or service charge.

# LATE NIGHT SNACKS AND STATIONS

There is a \$250 minimum for late night snacks and stations. All items must be served before 10 p.m. Snacks and stations must be accompanied by a meal or hors d'oeuvres equivalent to \$12 per person.

All stations require a minimum of 50 people and a culinarian attendant at \$25 per hour.

One attendant per 50 people required.

## SNACKS

\$15.25 each (minimum of 10)

### Fresh Made Pizzas

*pepperoni, sausage, cheese, or veggie*

\$27.25 per 75 pieces

### Pretzel Nuggets

*served with cheese sauce*

\$109.25 per 50 sandwiches

### Assorted Silver Dollar Sandwiches

*turkey, ham, or roast beef with cheese*

\$27 per dozen

### Egg and Cheese Biscuits

\$30 per dozen

### Breakfast Veggie Burritos

### Sausage, Egg, and Cheese Biscuits

\$33 per dozen

### Ham and Cheese Biscuits

### Breakfast Sausage Burritos

\$8.75 per pound

### Tortilla Chips and Salsa

### Potato Chips and Dip

## STATIONS

\$4.75 per person

### Burger Slider Station

*mini burgers and rolls  
with lettuce, tomato, onions,  
pickles, ketchup, mustard,  
and house made potato chips*

### Pulled Barbecue Pork Slider Station

*served on brioche rolls and  
served with coleslaw  
and house made chips*

### Quesadilla Station

*flour tortillas, shredded  
cheddar jack cheese, diced chicken,  
grilled onions and peppers,  
sour cream, and salsa*

### Nacho Bar

*tortilla chips, nacho cheese,  
salsa, tomatoes, onions, and  
jalapeno peppers*

*\*add ground beef or chicken  
for an additional \$1 per person*

Prices listed do not reflect tax or service charge.

# DESSERTS

.....  
\$6.25 per person  
(50 person minimum)  
.....

**Cheesecake Bar**  
*creamy cheesecakes with  
an assortment of toppings:  
fresh strawberries, caramel  
sauce, pecans, chocolate chips,  
and whipped cream*

.....  
\$5.50 per person  
(50 person minimum)  
.....

**Churro and Donut Bar**  
*cinnamon and sugar churros  
and donut holes with  
chocolate, raspberry,  
and caramel drizzle,  
whipped cream, sprinkles,  
and mini chocolate chips*

.....  
\$5 per person  
(50 person minimum)  
.....

**Dessert Table**  
*an assortment of cheesecakes,  
chocolate fudge cake,  
assorted freshly baked pies,  
and carrot cake*

.....  
\$25.25 per dozen  
.....

**Petite Dessert Sampler**

.....  
\$229 per 100 pieces  
.....

**Chocolate Table**  
*mini eclairs, chocolate truffles,  
fudge squares, and chocolate  
dipped strawberries*

.....  
\$35.50 per 35 servings  
.....

**Sheet Cake**

.....  
\$10.25 per dozen  
.....

**Freshly Baked  
Assorted Cookies**

**Chocolate Fudge Brownies**

**Rice Krispies Treats**

# DRINK SERVICE

To request bar service, a meal or heavy hors d'oeuvres equivalent to a minimum of \$12 a person must be ordered.

The set-up cost for a full bar is \$130. The set-up cost for a wine and beer bar is \$85.

Both bar service options include two bartenders. Additional bartenders are available for \$25 per hour, per bartender.

## CASH BAR

Guests pay by the drink.  
The host will pay the set-up cost.

## HOSTED BAR

Host pays by the drink  
and the set-up cost.

## HOSTED BAR PACKAGE

\$13.25 per person first hour  
\$11 per person each additional hour

**Beer, House Wine, Premium  
Mix Drinks, and Soft Drinks**

## DRINK PRICES

\$5 cash | \$4 hosted

### Domestic Beer

*Miller Lite, Bud Light, Budweiser,  
and Michelob Ultra*

\$6 cash | \$5 hosted

### Imported Beer

*Sam Adams, Corona, and Heineken*

\$7 cash | \$6 hosted

### Premium Mixed Drinks

*Absolut Vodka, Bacardi Rum,  
Jack Daniels Whiskey,  
Jose Cuervo Tequila,  
Jim Beam Bourbon, J&B Scotch,  
Amaretto, and Peach Schnapps*

\$6 cash | \$5 hosted

### Estrella House Wine

*Pinot, Chardonnay, Moscato,  
Cabernet, and Merlot*

\$2 cash | \$1.75 hosted

### Assorted Soft Drinks

*Coke products*

\$17.75 bottle (hosted bar only)

### Estrella House Wine

*Pinot, Chardonnay, Moscato,  
Cabernet, and Merlot*

\$262.50 each (hosted bar only)

### Keg of Domestic Beer

*Miller Lite or Bud Light*

*\*specialty keg prices  
available upon request*

\$23 bottle (hosted bar only)

### Champagne

\$9.50 bottle (hosted bar only)

### Sparkling Juice

Prices listed do not reflect tax or service charge.

# ENHANCEMENTS

## UPLIGHTING

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Package I \$315

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**Perimeter Uplighting**

**Bar Illuminated**

**Cake Table Illuminated**

**Gift Table Illuminated**

**Head Table Illuminated**

---

Package II \$470

Only available in the Brown Ballroom

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**Perimeter Uplighting**

**Bar Illuminated**

**Cake Table Illuminated**

**Gift Table Illuminated**

**Head Table Illuminated**

**Gobos on Dance Floor**

## DANCE FLOOR\*

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\$98

\*Rental not required when  
event is held in Ballroom

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**15 feet x 18 feet**

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\$150

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**18 feet x 30 feet**

Rates include labor.

# GENERAL INFORMATION

## Guest Count

The final guest count is due five business days prior to your wedding reception. The guaranteed guest count may not be reduced at this time. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

## Food and Beverage

All catering within the Bone Student Center is provided through Event Management, Dining, and Hospitality (EMDH). EMDH prohibits any food or beverage being brought into the Bone Student Center, with the exception of a wedding cake from a licensed bakery. Any group that brings in outside food or beverage will be asked to remove the items immediately. University and Illinois Health Code policy and liquor licensing regulations prohibit the removal of catered food and or beverages from any event.

## Decorations

All décor items brought into the facility must be set up and removed from the room the same day of the reception by the client. Table decorations may include tea lights, votive candles, or domed candles per event planner approval. Confetti and glitter are not permitted. Should either confetti or glitter be used, a cleaning fee will be added to the final bill. Any damage to walls, floors, decorations, windows, tables, or other surfaces or furnishings due to decorations or signage will be corrected at the expense of the client. Stapling, pinning, taping, or affixing decorations to any surface is not allowed. Smoke machines or other items producing smoke or haze by any method must be approved at least 30 days prior to the event. If approval is given, the client must follow specific guidelines provided by EMDH and may be charged for any costs associated with arranging to have smoke alarms temporarily suspended.

## Linens

Linens are included in the room rental fee. Specialty linens are available for rental.

## Pricing

Pricing is evaluated annually and subject to change. Changes to rates go into effect July 1 of each year. Clients will be notified of price changes and will be sent an updated banquet event order with the new rates.

## Payment

At the time of the reservation, a non-refundable deposit will be due to secure the space. A payment plan will be set up so minimums will be paid in advance of the reception. Final payment will be due five business days before reception by check or credit card. Any charges incurred on the day of the event will need to be paid immediately following the event.

## Service Charge and Tax

A 20% service charge and applicable tax will be added to all food and hosted beverage charges for events held inside the Bone Student Center. A 25% service charge and applicable tax will be added to all food and hosted beverage charges for events held outside the Bone Student Center. Catering is only available on campus. The food and hosted beverage minimum must be met before service charge and tax.

## Liability

All vendors providing a service in the Bone Student Center will be required to provide proof of insurance coverage as required by University Risk Management. Illinois State University must be named as an additional insured on any applicable insurance policy. Evidence of insurance coverage must be provided to the event planner no later than 10 days prior to the event.