



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

EMDH@IllinoisState.edu

BoneStudentCenter.IllinoisState.edu

REHEARSAL DINNERS

Choose from 4 menus, \$18.50. Add \$2 per person for additional entrée.
Must have a minimum guarantee of 25 guests. All buffets include iced tea 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

\$60 per 50 pieces

Baked Meatballs
barbecue, Swedish, or Asian

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

Baked Cocktail Franks
in puff pastry

\$100 per 50 pieces

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

Baked Assorted Cocktail Quiches

Fried Crabmeat Rangoon
served with sweet and sour sauce

Baked Water Chestnuts
wrapped in bacon

Baked Bratwurst and Apple Skewers
wrapped in bacon

COLD HORS D'OEUVRES

\$60 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

Redskin Potatoes
filled with cream cheese

\$100 per 50 pieces

Assorted Silver Dollar Sandwiches
turkey, ham, or roast beef with cheese

Prices listed do not reflect tax or service charge.

DISPLAYS AND STATIONS

Stations must be accompanied with a meal or a full range of hors d'oeuvres.

DISPLAYS

\$100 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 dip

Fresh Seasonal Fruit

Shrimp Cocktail

served with lemons and cocktail sauce

Artichoke Dip

served with garlic baguettes

\$130 per 50 servings

Antipasti

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

\$60 per 50 servings

Hummus Dip

served with pita chips

\$10 per person (100 person minimum)

Seafood Table

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

\$210 per 100 pieces

Chocolate Table

mini eclairs, chocolate truffles, fudge squares, and chocolate-dipped strawberries

STATIONS

\$7 per person

Mashed Potato Station

mashed potatoes, gravy, cheddar cheese, bacon crumbles, chives, green onions, sour cream, and butter

Taco Station

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

\$8 per person

Pasta Station

bowtie pasta, marinara, meat sauce, creamy alfredo, grilled chicken, sautéed onions and peppers, tomatoes, mushrooms, spinach, and fresh parmesan cheese

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

\$250 per 25 servings

Beef Tenderloin Station

served with au jus, horseradish cream, and brioche rolls

\$350 per 30 servings

Prime Rib Station

served with au jus, horseradish cream, 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

\$16.50

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-glace*

Key West Chicken

*marinated grilled chicken breast topped
with strawberry mango salsa*

CHILDREN'S MENU

\$8.50 (ages 2-10 years old)

Children's Chicken Nuggets

served with fruit cup and French fries

BEEF

\$16.50

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*

Ribeye

*thinly sliced slow-roasted ribeye
with a merlot wine sauce*

\$26.50

Filet Mignon

*charbroiled beef tenderloin served
with madeira wine demi-glace*

PORK

\$16.50

Honey Barbecue Pork Chop

*chargrilled pork chop with a
honey barbecue sauce*

Pork Loin Forestiere

*grilled pork rubbed with garlic and
fine herbs topped with a rich mushroom
and Bermuda onion demi-glace*

Caramel Apple Pork Loin

*grilled pork with a caramel apple
glace and sautéed apples*

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

\$17.50

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*

VEGETARIAN

\$13.50

Spinach and Ricotta Stuffed Shells

*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*

VEGAN

\$13.50

Mediterranean Polenta Ragout

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

Seared Sesame Tofu

served with vegetable stir-fry

Quinoa and Black Bean Stuffed Poblano Pepper

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

DUETS

Duet I \$18.50

Pan Roasted Fillet of Salmon

*served with sweet pineapple salsa
&*

Seared Breast of Chicken

served with a champagne lemon cream sauce

Duet II \$19.50

Seared Boneless Breast of Chicken

*served with a mushroom madeira wine demi-glace
&*

Thinly Sliced Ribeye

served with a merlot wine sauce

Duet III \$22.50

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, and a goat cheese 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

STARCH

select one

Baked Potato

with butter and sour cream

Parmesan and Chive

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, and water service.

ENTRÉE SELECTIONS

One entrée \$15.50

Two entrées \$18.50

Three entrées \$21.50

Key West Chicken

Herb Roasted Chicken
bone-in

Sautéed Chicken Breast
with lemon caper sauce

Sliced Roast Beef
with red wine demi-glace

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

STARCH

select one

Baked Potato

Chive and Parmesan Mashed Potatoes

Mashed Potatoes

Herb Roasted Potatoes

Creamy Garden Risotto

Wild Rice Pilaf

Prices listed do not reflect tax or service charge.

LATE NIGHT SNACKS

There is a \$250 minimum for late night snacks. All items must be served before 10 p.m.

\$150 per 50 pieces

Burger Sliders

includes lettuce, tomato, ketchup, and mustard

Pulled Barbecue Pork Sliders

served on brioche rolls

\$14 each

Fresh Made Pizzas

pepperoni, sausage, cheese, or veggie

\$25 per 50 pieces

Pretzel Nuggets

served with cheese sauce

\$4 per person

Nacho Bar

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

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

\$100 per 50 pieces

Assorted Silver

Dollar Sandwiches

turkey, ham, or roast beef with cheese

Prices listed do not reflect tax or service charge.

PACKAGES

Bartender fees are waived when selecting a package.

WEDDING PACKAGE I

Add \$40 a person to the entrée price.

If under the age of 21, add \$8 a person to the entrée.

Four hours open bar

Three passed hors d'oeuvres

Champagne toast

Dinner selection

Wedding cake cutting and service

WEDDING PACKAGE II

Add \$20 a person to the entrée price.

If under the age of 21, add \$6 a person to the entrée.

Two hours open bar

Two passed hors d'oeuvres

Dinner selection

Wedding cake cutting and service

Prices listed do not reflect tax or service charge.

DRINK SERVICE

CASH BAR—Guests pay by the drink. The host will pay the opening fee and the cost of the bartenders.

OPEN BAR—The host pays the opening fee, bartender costs, and cost of drinks. A record is kept by the bartender for the cost of the beverages selected by the guests, and the host will be billed at the conclusion of the event.

FULL BAR

\$125

Includes Two Bartenders
*additional bartenders \$25 per hour

WINE AND BEER BAR

\$80

Includes Two Bartenders
*additional bartenders \$25 per hour

HOSTED BAR PACKAGE

\$12 per person first hour,
\$10 per person each additional hour

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

A LA CARTE

\$4 each

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

\$5 each

Imported Beer
Sam Adams, Corona, and Heineken

\$250 each

Keg of Domestic Beer
Miller Lite or Bud Light

*specialty keg prices available
upon request

\$6 each

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

\$5 Glass • \$17 Bottle

Estrella House Wine
*Pinot, Chardonnay, Moscato,
Cabernet, and Merlot*

\$22 Bottle

Champagne

\$9 Bottle

Sparkling Juice

\$2 each

Assorted Soft Drinks
Coke products

Prices listed do not reflect tax or service charge.

ENHANCEMENTS

UPLIGHTING

Package I \$300

Perimeter Uplighting

Bar Illuminated

Cake Table Illuminated

Gift Table Illuminated

Head Table Illuminated

Package II \$450

Only available in the Brown Ballroom

Perimeter Uplighting

Bar Illuminated

Cake Table Illuminated

Gift Table Illuminated

Head Table Illuminated

Gobos on Dance Floor

DANCE FLOOR

\$94

15 feet x 18 feet

\$144

18 feet x 30 feet

Rates include labor.

GENERAL INFORMATION

Guest Count

The final guest count is due seven 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.

Tastings

Tastings are held once a year for contracted receptions. Ask your event planner for details.

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 and will be fined \$250. 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 set-up 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 License Agreement with the new rates.

Prices listed do not reflect tax or service charge.

Payment

At the time of reservation, receptions held in the Brown Ballroom or Prairie Room require a \$1,000 non-refundable deposit. For all other events, a non-refundable deposit equal to the room set-up fee is due.

Six months before the event,
50% of the total estimate is due.

Thirty days before the event,
75% of the total estimate is due.

Seven days before the event,
the remaining balance is due.

Any charges incurred on the day of the event will be billed immediately following the event and payment is due upon receipt of the bill. Deposits are non-refundable and may be made by check or credit card. Checks should be payable to Illinois State University and mailed or dropped off at the Event Services and Catering office located at the Bone Student Center, Campus Box 2650, 100 N. University Street, Normal, IL 61790. Credit card payments can be made by contacting at (309) 438-2222. Please include the reservation ID number, found on the License Agreement, when making a payment.

Service Charge and Tax

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

Cancellations

The Bone Student Center can lose substantial revenue with the unexpected cancellation of an event. Written notice of cancellation by either email or letter must be received by the event planner. The date that the notification is received will be considered the cancellation date. All deposits are non-refundable. If cancelling a Saturday event in the Brown Ballroom or Prairie Room more than six months before the event, the client relinquishes the \$1,000 deposit as their cancellation fee.

If cancelling less than six months
before the event, 50% of the
total estimate is due.

If cancelling less than 30 days
before the event, 75% of the
total estimate is due.

If cancelling less than seven
days before the event, 100%
of the total is due.

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 two weeks prior to the event.