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
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, $19. Add $3 per person for additional entrée.  
Must have a minimum guarantee of 25 guests. All buffets include iced tea and water service.

<table>
<thead>
<tr>
<th>ITALIAN BUFFET</th>
<th>BARBECUE BUFFET</th>
<th>TACO FIESTA BUFFET</th>
<th>FAJITA FIESTA BUFFET</th>
</tr>
</thead>
</table>
| Italian Style Salad  
*with choice of two dressings* | Garden Salad  
*with choice of two dressings* | Garden Salad  
*with choice of two dressings* | Garden Salad  
*with choice of two dressings* |
| Baked Penne Pasta  
*with vegetables, marinara, and melted provolone* | Barbecue Chicken  
*bone-in* | Tortilla Chips, Salsa, and Pico de Gallo | Tortilla Chips, Salsa, and Pico de Gallo |
| Cheese Tortellini  
*with alfredo sauce* | Beef Brisket  
*with barbecue sauce* | Soft Flour Tortillas | Soft Flour Tortillas |
| Herb Roasted Chicken | Seasonal Fruit | Ground Beef and Shredded Chicken | Fajita Seasoned Beef and Chicken |
| Buttered Broccoli | Baked Beans | Refried Beans | Peppers and Onions |
| Garlic Bread Sticks | Corn Cobbettes | Spanish Rice | Refried Beans |
| Bakery Bar Variety | Cornbread | Assorted Taco Toppings | Spanish Rice |
|                     | Fruit Cobbler | Bakery Bar Variety | Assorted Fajita Toppings |

Prices listed do not reflect tax or service charge.
# HORS D’OEUVRES

## HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meatballs</td>
<td>$62.50 per 50 pieces</td>
<td></td>
</tr>
<tr>
<td>barbecue, Swedish, or Asian</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried Vegetable Spring Rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>served with sweet and sour sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Mushroom Caps</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with Italian sausage and cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Mushroom Caps</td>
<td></td>
<td></td>
</tr>
<tr>
<td>with spinach and brie cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Franks</td>
<td></td>
<td></td>
</tr>
<tr>
<td>in puff pastry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trio Chicken Wings</td>
<td>$104 per 50 pieces</td>
<td></td>
</tr>
<tr>
<td>Barbecue, Buffalo, and Maple Sriracha</td>
<td></td>
<td></td>
</tr>
<tr>
<td>served with bleu cheese dressing</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Cocktail Quiches</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fried Crabmeat Rangoon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>served with sweet and sour sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Bratwurst and Apple Skewers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>wrapped in bacon</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## COLD HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cornets of Salami</td>
<td>$62.50 per 50 pieces</td>
<td></td>
</tr>
<tr>
<td>with herb cream cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh Strawberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>topped with whipped bleu cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chipotle Deviled Eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomato and Mozzarella Bruschetta</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turkey or Veggie Wrap Pinwheels</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Redskin Potatoes</td>
<td>$104 per 50 pieces</td>
<td></td>
</tr>
<tr>
<td>filled with cream cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Silver Dollar Sandwiches</td>
<td></td>
<td></td>
</tr>
<tr>
<td>turkey, ham, or roast beef with cheese</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| $104 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 |
| $135 per 50 servings | Fresh Vegetables  
carrots, grape tomatoes, celery sticks, cucumbers, broccoli, and cauliflower served with ranch dip |
| $11 per person (100 person minimum) | Fresh Seasonal Fruit |
| $7.25 per person | Shrimp Cocktail  
served with lemons and cocktail sauce |
| $8.25 per person | Artichoke Dip  
served with garlic baguettes |
| $62.50 per 50 servings | Antipasti  
sliced beef, salami, smoked sausage, assorted cheeses, assortment of olives, and marinated peppers |
| $11 per person | Hummus Dip  
served with pita chips |
| $11 per person | Seafood Table  
shrimp, oysters, crab claws, smoked fish, lemons, and cocktail sauce |
| $218.25 per 100 pieces | Chocolate Table  
mini eclairs, chocolate truffles, fudge squares, and chocolate-dipped strawberries |

### STATIONS

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
</table>
| $7.25 per person | Mashed Potato Station  
mashed potatoes, gravy, cheddar cheese, bacon crumbles, chives, green onions, sour cream, and butter |
| $8.25 per person | Taco Station  
ground beef, soft flour tortillas, cheddar cheese, lettuce, tomatoes, onions, jalapeno peppers, sour cream, and salsa |
| $11 per person | Pasta Station  
bowtie pasta, marinara, meat sauce, creamy alfredo, grilled chicken, sautéed onions and peppers, tomatoes, mushrooms, spinach, and fresh parmesan cheese |
| $259.75 per 25 servings | 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 |
| $363.75 per 30 servings | Beef Tenderloin Station  
served with au jus, horseradish cream, and brioche rolls |
| $363.75 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

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$17.25</td>
<td><strong>Bacon Jack Chicken</strong> grilled chicken breast brushed with honey mustard and topped with bacon, monterey jack cheese, green onions, and sautéed mushrooms</td>
</tr>
<tr>
<td></td>
<td><strong>Sundried Tomato Chicken</strong> seared chicken breast topped with a sundried tomato cream sauce and finished with chiffonade basil</td>
</tr>
<tr>
<td></td>
<td><strong>Chicken Teriyaki</strong> pineapple glazed and grilled teriyaki chicken breast with fried rice, stir fry vegetables, and topped with fresh pineapple</td>
</tr>
<tr>
<td></td>
<td><strong>Lemon Chicken</strong> sautéed boneless breast of chicken with lemon champagne cream sauce</td>
</tr>
<tr>
<td></td>
<td><strong>Chicken Madeira</strong> sautéed boneless breast of chicken with mushrooms in a Madeira wine demi-glace</td>
</tr>
<tr>
<td></td>
<td><strong>Key West Chicken</strong> marinated grilled chicken breast topped with strawberry mango salsa</td>
</tr>
</tbody>
</table>

### BEEF

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$17.25</td>
<td><strong>Beef Brisket</strong> smoked tender brisket, thinly sliced with sweet barbecue sauce</td>
</tr>
<tr>
<td></td>
<td><strong>Heartland Pot Roast</strong> slowly braised round of beef with mashed potatoes, carrots, celery, and onions in gravy</td>
</tr>
<tr>
<td></td>
<td><strong>Sliced Roast Beef</strong> thinly sliced slow-roasted beef with a merlot wine sauce</td>
</tr>
<tr>
<td>$27.50</td>
<td><strong>Filet Mignon</strong> charbroiled beef tenderloin served with madeira wine demi-glace</td>
</tr>
</tbody>
</table>

### PORK

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$17.25</td>
<td><strong>Honey Barbecue Pork Chop</strong> chargrilled pork chop with a honey barbecue sauce</td>
</tr>
<tr>
<td></td>
<td><strong>Pork Chop Forestiere</strong> roasted pork chop rubbed with garlic and fine herbs topped with mushrooms, tomatoes, and onion demi-glace</td>
</tr>
<tr>
<td></td>
<td><strong>Caramel Apple Pork Loin</strong> roasted pork with a caramel apple glaze and sautéed apples</td>
</tr>
</tbody>
</table>

### CHILDREN’S MENU

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8.75</td>
<td><strong>Children’s Chicken Strips</strong> served with fruit cup and French fries</td>
</tr>
</tbody>
</table>

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

$18.25

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

VEGETARIAN

$14

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

$14

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 $19.25

Pan Roasted Fillet of Salmon
served with sweet pineapple salsa &

Seared Breast of Chicken
served with a champagne lemon cream sauce

Duet II $20.25

Seared Boneless Breast of Chicken
served with a mushroom madeira wine demi-glace &

Thinly Sliced Beef
served with a merlot wine sauce

Duet III $23.25

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.
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

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, and water service.

<table>
<thead>
<tr>
<th>ENTRÉE SELECTIONS</th>
<th>SALAD</th>
<th>VEGETABLE</th>
<th>STARCH</th>
</tr>
</thead>
<tbody>
<tr>
<td>One entrée $16</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Two entrées $19</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Three entrées $22</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Key West Chicken</td>
<td>House Salad</td>
<td>Roasted Vegetable Medley</td>
<td>Baked Potato</td>
</tr>
<tr>
<td>Herb Roasted Chicken</td>
<td>Caesar Salad</td>
<td>Green Beans</td>
<td>Garlic Mashed Potatoes</td>
</tr>
<tr>
<td>bone-in</td>
<td>Pasta Salad</td>
<td>California Blend</td>
<td>Mashed Potatoes and Gravy</td>
</tr>
<tr>
<td>Sautéed Chicken Breast</td>
<td>Cole Slaw</td>
<td></td>
<td>Herb Roasted Potatoes</td>
</tr>
<tr>
<td>with lemon caper sauce</td>
<td>Potato Salad</td>
<td></td>
<td>Creamy Garden Risotto</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>Fruit Salad</td>
<td></td>
<td>Wild Rice Pilaf</td>
</tr>
<tr>
<td>with red wine demi-glace</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pot Roast</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Barbecue Beef Brisket</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Honey Barbecue Pork Loin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pan Seared Salmon</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blackened Mahi Mahi</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Baked Penne Pasta</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>with marinara and melted provolone</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese Tortellini</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>with alfredo sauce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat or Vegetarian Lasagna</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese Manicotti</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

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.

$155.75 per 50 pieces

Burger Sliders
includes lettuce, tomato, ketchup, and mustard

Pulled Barbecue Pork Sliders
served on brioche rolls

$14.50 each (minimum of 10)

Fresh Made Pizzas
pepperoni, sausage, cheese, or veggie

$26 per 75 pieces

Pretzel Nuggets
served with cheese sauce

$4.25 per person

Nacho Bar
tortilla chips, nacho cheese, salsa,
tomatoes, onions, and jalapeno peppers

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

$104 per 50 pieces

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

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

$12.50 per person first hour,
$10.50 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 $315
- Perimeter Uplighting
- Bar Illuminated
- Cake Table Illuminated
- Gift Table Illuminated
- Head Table Illuminated

Package II $470
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

- $96
  - 15 feet x 18 feet

- $147
  - 18 feet x 30 feet

Rates include labor.
GENERAL INFORMATION

Guest Count

The final guest count is due five 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 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 License Agreement with the new rates.
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 of 30% of the total estimate 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. | Five 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, 200 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 canceling more than six months before the event, no additional cancellation fees are due. | If canceling between six months and 31 days before the event, 50% of the total catering, equipment, and room charges are due. | If canceling between 30 days and six days before the event, 75% of the total catering, equipment, and room charges are due. | If canceling less than five days before the event or if the client fails to show up for an event, 100% of the total catering, equipment, and room charges are due. |

Liability

All vendors providing a service in the Bone Student Center or the Bowling and Billiards 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 30 days prior to the event.