



ASTORIA
BANQUETS & EVENTS



Call or Text: (847) 392-7500 to see the venue in person or to book your date. AstoriaBanquets.com

Quinceañera or Sweet 16 Package



Reception Room
(5 Hours)



Open Bar for Adults
(4 Hours)



Catering, Freshly
Prepared In-house



Soft Drinks for
Young Adults & Kids



Candle Centerpieces



Chiavari Chairs

Plus, Private Dressing Suite, Ivory Table Linen & Napkins,
Discounted Hotels with Shuttle Service & Free Convenient Parking
Ask for Friday, Sunday, Off-Season Offers & Bonuses

Package Pricing (Per Person)

Adults \$55

Young Adults (12-18) \$45

Kids (3-11) \$30

Value Upgrade



6-hour party

Custom Designed Cake

Custom Color Uplighting

for Wall & Ceiling

Double Backdrop

for Honors Table

Chiffon Ceiling Draping

Luxury Centerpieces

Napkin Color Choice

All Inclusive
for an additional
\$15 per person



THE MENU

Your package includes a plated chicken entrée of your choice. Upgrades are available, priced per person.

CHICKEN

Chicken Vesuvio Garlic White Wine Sauce
Chicken Marsala Mushrooms, Sweet Marsala Wine
Chicken Champagne Cream Sauce, Sun-dried Tomatoes
Chicken Parmesan Parmesan Cheese & Marinara
Chicken Picatta Creamy Lemon Butter Sauce, Capers

Add 3 Grilled Shrimp \$9

Add Double Rib Lamb Chop \$12

BEEF

London Broil Beef Red Wine Mushroom Sauce \$8
Filet Mignon Red Wine Reduction \$15
Chargrill Rib Eye Steak Herb Butter \$15
Prime Rib of Beef Creamy Horseradish Sauce \$15

SEAFOOD

Salmon Dill Butter Sauce \$10
White Fish Beurre Blanc \$10

VEGETARIAN

Lasagna Ricotta Cheese & Spinach
Pasta Primavera Cream Sauce, Seasonal Veggies
Grilled Seasonal Veggie Plate, Balsamic Glaze (Vegan)

GLUTEN FREE/DAIRY FREE

Grilled Chicken Breast, Baked Potato, Steamed Veggies

COMBO PLATES

London Broil Beef & Chicken **BEST VALUE** \$8
Petit Filet Mignon & Chicken \$18
Petit Filet Mignon & Salmon \$22

CHILDREN'S PLATE \$30

Chicken Fingers Potato, Veggie
(includes soup & salad) ages 3 - 11

Choice Menu \$4



MORE FROM THE MENU

*Your Package includes a multi-course dinner
with soup, salad, sides, veggies & fresh rolls with butter.
Coffee & Tea Station Service, after dinner.*

SOUP

Cream of Broccoli & Cheese
Minestrone
Cream of Mushroom
Tomato Basil
Cream of Chicken & Rice

SALAD

Caesar: Romaine, Croutons, Parmesan
Garden: Greens, Carrots, Cucumber, Tomato
Served with Ranch & Italian Vinaigrette
Greek: Mixed Greens, Feta, Kalamata Olives
Caprese: Tomato, Mozzarella, Basil, Balsamic \$4

SIDES

Butter Whipped Potatoes
Garlic Mashed Potato
Garlic & Herb Oven Roasted Potatoes

VEGGIES

Harvest Medley: Green & Yellow Beans, Baby Carrots
Broccoli Spears
Green Beans
Grilled Asparagus \$4

POPULAR ADD ONS

IMPORTED BEER

Modelo \$5 Corona \$5

APPETIZERS

Served during cocktail hour

CHEF'S SELECTION \$8*

SELECT FOUR \$9 SELECT FIVE \$10

*Tomato Basil Bruschetta
*Chicken Quesadillas
*BBQ Meatballs
Stuffed Mushrooms
Italian Sausage, Marinara
Teriyaki Beef Skewers
Scallops Wrapped in Bacon

Spanakopita, Spinach & Feta
Fresh Fruit & Cheese Kabobs
Fried Calamari Rings, Marinara
Cocktail Franks in Puff Pastry
Dates Wrapped in Bacon
Fried Shrimp, Cocktail Sauce
Mozzarella Marinara Bites

LATE NIGHT SNACK

Cheese Pizza \$6
Mini Sliders & Fries \$6
Baked Mac & Cheese \$6
Ramen Bowl Station \$6
Taco Station \$6
Mashed Potato Station \$8

DESSERT

Pastries \$9
Tempting Treat Sweet Table \$15
Chocolate Fountain \$14
Donuts Holes & Cold Milk Shots \$6
Fruit Platter \$295, serves 100
Ice Cream with your wedding cake \$4

BUFFET SERVICE \$10

1.5-hour service

Your guests will be able to choose their favorites from a variety of freshly prepared dishes from the self-service buffet. Served with warm tortillas. Soup may be added for \$2 per person.

FAMILY STYLE DINING \$9

Enliven your celebration with our popular family-style service. Guests will enjoy a bountiful selection of shared platters right at the table, allowing everyone to sample a variety of dishes. Served with warm dinner rolls. A personal serving of soup may be added for \$2 per person.

Choose one item from each category to craft your party menu.

SALAD	CHICKEN	BEEF	PASTA	SIDE	VEGGIE
Caesar	Chicken Mole	Bistec a la Mexicana	Mostaccioli Marinara	Butter Whipped Potatoes	Green Beans
Garden	Vesuvio	London Broil	Penne Alfredo	Garlic Mashed Potatoes	Harvest Medley Green & Yellow Beans, Baby Carrots
Greek	Champagne Cream	Sliced Sirloin	Penne Tomato Vodka Cream	Garlic & Herb Roasted Potatoes	Broccoli Spears
	Marsala	Roasted Pork Loin	Baked Mac 'n' Cheese	Spanish Style Yellow Rice	Refried Beans
	Parmesan		Bacon Crumble		
	Tequila Lime				
	Homestyle Fried				



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