



BANQUET MENU & PRICE LIST

Mack's Golden Pheasant Restaurant & Bar



A NOTE TO YOU

We invite you to experience our fine quality food, beverages, and service. We have been providing expertise to our customers since 1948, offering you innovative and customized menus with a festive atmosphere. Our consistent quality presentation will assure you of a successful special occasion. We feature quality cloth linens, napkins, china dishes and quality silverware for all banquets. It will be a pleasure to serve you and your guests.

-Stephen & Debra Mack
Proprietors

ABOUT YOUR SPECIAL OCCASION

*Mix and Match Menus

*Add a Favorite Dish

*Amount of guest guarantee required 5 days prior to event. (charged for number confirmed)

*Deposit Required 5 days prior to event. No Refund if cancellation is less than 60 days prior to event.

*We accept cash, all major credit cards, money orders, and cashier checks. ***Personal checks are not accepted.**

*Please add 18% gratuity and any applicable sales tax to all prices



Buffet Dinners 15.95 per person Child 10 and under 9.95

House made Bread served at individual tables

Choice of Two

Sliced Roast Sirloin of Beef with Au jus
Roasted chicken (bone in)

Italian Sausage with peppers
Bone in Baked Ham with pineapple glaze

Choice of One

Baked Mostaciolli with Mozzarella Cheese

Mostaciolli with Marinara Sauce

Choice of One

Homemade Mashed Potatoes and Gravy

German Potato Salad

Choice of Two Salads

Pasta Salad

Creamy Potato Salad

Cole Slaw

Broccoli Raisin Salad with honey mustard
dressing

Mediterranean Salad (Lettuce with mushrooms,
tomatoes, black olives, green peppers)

Creamy Cucumber Salad with dill sauce

Tossed Salad with choice of three dressings

Dessert

House Made Cake- Chocolate, yellow, or white

Beverage

Coffee, Ice tea, Hot Tea, and Milk

Additional Items

Caesar Salad .95

Fettuccine Alfredo 1.95

Roast Turkey 2.95

Macaroni and cheese 1.95

Additional Side Dish 1.95

Chicken Vesuvio 2.95

Lasagna 2.95

Apple Strudel 2.50

Chicken Marsala 2.95

Ravioli 1.95

Kolachy 1.95

Addition Meat Dish 2.95

Fresh Vegetable 1.50

All prices are subject to an 18% gratuity and 9% Sales Tax

Family Style Dinners 17.99 Child 10 and under 10.95

American Family Style

Includes House baked bread, Soup, Tossed Salad, Roast Sirloin of Beef, Mostaciolli with Marinara, Roast Chicken, Whipped Potatoes and gravy, Fresh Vegetable, Dessert and Coffee

Bohemian Family Style

Includes House Made Bread, Soup, Tossed Salad, Roast Pork Loin, Bohemian Bread Dumplings, Sauerkraut, Roast Chicken, Fresh Vegetable, Dessert and Coffee

Italian Family Style

Includes House Made Bread, Soup, Tossed Salad, Italian Style Beef, Penne Pasta with Marinara, Chicken Vesuvio, Oven Browned Vesuvio Potatoes, Fresh Vegetable, Dessert and Coffee

Additional Items (per person)

Caesar Salad .95

Roast Quarter Duck 5.95

Austrian Weinerschnizel 5.25

Chicken Marsala 3.95

Italian Sausage and Peppers 2.95

Kolachy 1.95

Additional Meat Dish 2.95

Lasagna 2.95

Ravioli 1.95

Addition Side Dish 1.95

Apple Strudel 2.50

All prices are subject to an 18% gratuity and 9 % sales Tax

Hors O' Oeuvres

Cold Display

Cheese Display 35.00 for 20 people

Selection of Domestic Cheeses

Fresh Vegetable Display 45.00 for 25 people

(Celery, Carrots, Green Peppers, Broccoli, Asparagus, Cucumbers, Tomatoes with Bleu Cheese and Ranch Dips)

Fruit Display 40.00 for 25 people

Assorted Selection of Seasonal Fresh Fruits

Hot and Cold Dips

Spinach Dip Served with Toast Points (serves 25) 30.95

House Made Corn Tortilla Chips with homemade Salsa and Guacamole, House Made Potato Chips with Ranch and Bleu cheese Dip 35.95 serves 25

Cold Hors D' Oeuvres

Peel and eat Shrimp Served with cocktail Sauce

9.95 Per dozen

Hot Hors D' Oeuvres

Swedish Meatballs 50 pieces 56.95

Potato skins 50 pieces 45.95

Buffalo wings 50 with Bleu Cheese Sauce 55.95

Mozzarella Sticks 50 pieces 89.95

Stuffed Roasted Mushroom Caps with de
joghne Breadcrumbs(50) 55.95

Smokey Links 150 pieces 39.95

Scallops in Bacon 30 pieces 47.95

Vegetarian Egg Rolls 40 pieces 29.95

Crab Rangoon 32 pieces 38.95

Spanakopita (Phyllo with feta and spinach)
60 pieces 61.95

Beef Fillets in bacon 24 pieces 37.95

Mini Quiche 25 pieces 40.95

Chicken Quesadillas 50 pieces 56.95

All prices are subject to an 18% Gratuity and 9% Sales Tax

Individually Served Meals

Entrees are served with house Made Bread, Soup, and Tossed Salad
Your Choice of Baked Potato, Double Baked, Mashed Potato, Rice Pilaf or Vegetable Coffee and
Dessert

Bohemian Specialties

Austrian Weiner Schnitzel 19.99
Roast Pork Loin 17.99
Roast Duckling 18.99
Bohemian Platter (quarter duck and roast Pork loin) 20.99
Vienna Platter (quarter duck and veal) 22.99
Breaded Pork Tenderloin 17.99
Served Bohemian Style with Dumplings and Sauerkraut

Broiled Steak

Filet 8 oz. 27.99
Roast Prime Rib of Beef (queen Cut) MRKT PRICE
Sirloin Steak (10 oz.) 17.99
Boneless Rib Eye (16oz) 29.99
New York Strip Loin 26.99

House Specialties

Broiled Pork Chop 18.99
BBQ Back Ribs full slab 22.99 half slab 17.99
Roast Sirloin of Beef 18.99
Veal Francese 19.95
Chicken Marsala 17.99
Chicken Oscar 18.99
Chicken Vesuvio 17.99
Chicken Teriyaki 17.99
Lemon Caper Chicken Breast 17.99
Half Roasted Herb Chicken with Bread Stuffing 15.99

All Prices are subject to an 18% gratuity and any applicable Taxes

Individually Served Meals

Pasta Dishes

Fettuccine Alfredo & Asparagus Vegetarian Option 14.99

Chicken Fettuccine Alfredo 17.99

Chicken Scaloppini 17.99

Shrimp and Linguini 17.99

Lasagna with Meatballs 15.99

From the Lakes and Seas

Colorado Rainbow Trout 15.99

Canadian Walleye Pike 20.99

Blackened Mahi Mahi 18.99

Breaded Fantail Shrimp 17.99

Trout Florentine 15.99

Potato Crusted Grouper 18.99

Almond Tilapia 16.99

Baked Tilapia 16.99

Dinner Salads as Entrees

Chicken Caesar 13.99

Steak and Gorgonzola 13.99

Chicken Spinach Salad 13.99

Cobb Salad 13.99

Bar Options

\$50 Charge for Room Set up -Includes 1 Bartender- Additional Bartender is \$50 per event

Cash Bar

Your guests pay for their own cocktails at the bar. Ask for Current beer and liquor pricing.

Tab Bar

Your guest simply order as they choose. A totaled bill will be presented at the end of your event

Package Bar

A fixed set price per person for the evening – See bar packages

Unlimited Punch

Sparkling fruit punch or lemon lime punch

Nonalcoholic punch \$2.50 per person

Alcoholic punch \$4.50 per person

Champagne, bottled & carafe wine

Ask our Banquet Coordinator for options and current pricing

Champagne Toast \$3.95 per person

All prices and subject to an 18% gratuity and 9 % Illinois sales tax

Package Bars

We are proud to offer the finest beverages available. All drinks are prepared by our carefully trained, certified and courteous staff.

Beer, Wine, & Soda Package

Includes: Draft Beer, House Wine, and Soda

3 Hour Bar: \$18 per person

4 Hour Bar: \$23 per person

House Package

Includes: Vodka, Gin, J & B Scotch, Early Times Bourbon, Bacardi Rum, Christian Brothers Brandy, House Wine, Soda, Juices, and Draft Beer

3 Hour Bar: \$18 per person

4 Hour Bar: \$24 per person

Call Package

Includes: House Package Plus Seagram Seven, Seagram V.O, Canadian Club, Jim Beam, Smirnoff Vodka, UV Blue Vodka, UV Red Vodka, UV Grape Vodka, Dr. McGuillicuddy, Dr. McGuillicuddy Cherry, Fireball, Apple Pucker, French Kiss, 99 Banannas, Malibu Rum, Captain Morgan Spiced Rum, Captain Morgan Tattoo, Captain Morgan Passion Fruit, Mount Gay Rum, Bacardi Flavors, Quervo Gold Tequila, Yukon Jack, Dubouchett Cordials, a Variety of Flavored Schnapps, Brandies, Rock 'n Rye, and Bottled Beer

3 Hour Bar: \$19 per person

4 Hour Bar: \$25 per person

Premium Package

Includes: House and Call Packages plus Jack Daniels, Maker's Mark, Old Grand Dad, Jameson, Tellamore Dew, Crown Royal, 43, Baileys, Black Haus, Romana Sambuca, Wild Turkey, Tanqueray Gin, Beefeater Gin, Absolute Vodka's, Stolichnaya Vodka's, Kettle One Vodka, Effen Vodka's, Vox Raspberry Vodka, Finlandia Vodka, Dewars White Label Scotch, Johnnie Walker Red Label, Midori Melon Liqueur, Rumpelminz, Kahlua, Starbucks Coffee Liqueur, Jagermeister, Goldschlager, Quervo 1800, Godiva White Chocolate, Tia Maria, Amaretto Di Saronno, Tequila Rose, Southern Comfort

3 Hour Bar: \$21 per person

4 Hour Bar: \$28 per person

Executive Package

Includes: House, Call, and Premium Packages plus Jack Daniels Single Barrel, Glenlivet, Johnnie Walker Black Label, Chivas Regal, Courvoisier V.S., Hennessy V.S., Drambuie, B&B, Chambord, Grand Marnier, Cointreau, Bombay Sapphire, Gentleman Jack, Galliano, Patrone Tequila's, Don Julio Anejo Tequila, Tres Generations Plata Tequila, Frangelico, Hanger One Vodka's, Grey Goose Vodka.

3 Hour Bar: \$27 per person

4 Hour Bar: \$35 per person

All prices are subject to an 18% service charge and any applicable taxes. Prices are subject to change

House Made Cakes

Choose one:

White
Chocolate
Yellow

Multi flavored cakes additional \$10.00

Filling

Choose one:

Custard
Whipped Cream
Buttercream

Additional Fillings \$9.95 per Cake

Banana
Strawberry
Raspberry

1 layer (25-30 servings) 23.99
2 layer (25-30 servings) 35.99
2 layer (30-40 servings) 40.00
2 layer (40-50 servings) 44.99
2 layer 50-60 servings 49.99
2 layer (60-70) servings 54.99

Sweets Table (all Sweets House Made)

Cream puffs 11.00 per dozen	Miniature Cheese cakes 13.00 per dozen
Chocolate dipped Strawberries 20.00 per dozen	Miniature brownies 12.95 per two dozen
Kolachy 13.00 per dozen	Cookies 6.95 per dozen
Apple Strudel 20.00 per dozen	

Banquet Policies and Guidelines

Guarantee: All Final guarantee attendance counts are required 5 days prior to your event. You will be charged for the guarantee or the actual number of guest, whichever is larger.

Deposit: A deposit is required to book the room. No refund if cancellation is less than 60 days prior to event. The deposit amount will be deducted from your final bill. \$100 deposit is required to book our private banquet room and \$50 to book our semi-private room

Additional Fees and Charges: All food and beverage charges shall be subject to 18% gratuity and applicable sales tax

Payment: We accept all major credit cards, cash, money orders and cashier checks. Please no personal checks, they are not accepted.

Entertainment: We are happy to provide you with the music we have available. You may also bring in music of your liking. We have stereo, cd changer, laptop hook up and iPod hook up available for your use. DJ service or band is permissible.

Decorations: We are happy to assist with decorations. If you wish to display banners, posters or signs of any type, please consult with us as to the approved method. It is not permissible to use adhesive of any kind, staples, nail, tacks or pins and please no confetti.

CONTACT INFORMATION

Debra Mack
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