



Weddings

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UHOTEL
UNIQUE • SUITES



Congratulations on your engagement and Thank You for considering the Unique Suites Hotel for your special day.

We promise to provide you with a day you'll remember forever and one your guests will enjoy. Our Food & Beverage Director will assist you in making hard decisions feel simple and easy. Our Culinary Team works hard to prepare appetizers and entrees that will delight every guest. Our experienced waitstaff pays attention to every detail to ensure the atmosphere of your wedding meets your expectations!

We are honored to have the opportunity to cater your wedding reception. We have the capability and talent to help you realize your heart's desire. Our elegant and spacious ballroom can accommodate your wedding of up to 300 seated guests.

Full bar service is available including top shelf spirits, excellent craft beers and wines.

With newly renovated hotel rooms on property, an upscale cocktail lounge and outdoor seating around the fire pit; we have all you need in one location.

Please use the following menus as a guideline to what we can offer for you. If there is a special dish or item that you are looking for that you do not see listed, do not hesitate to ask. The answer is almost always "yes we can."



PLATED DINNER SELECTIONS

You can offer your guests up to 3 different choices from our menu. If you decide to offer more than one choice for your event, a pre-order of number of each entrée is required. A color coded name card for each guest is also required for plated dinners with more than one choice.

Plated Dinners include: soup or salad, one starch, one vegetable, rolls & butter; regular & decaf coffee, iced tea and lemonade. All prices are per person and do not include 7.75% sales tax or 20% service charge.

BEEF & PORK:

- Fork Tender Roast Beef – 6 oz.'s, slow cooked tender and flavorful... 14
- 8 oz. Sirloin – Cut from the center of the top sirloin... 16
- 10 oz. Ribeye – Choice with great marbling and mouthwatering aroma... 24
- Prime Rib – 10 oz. cut of slow roasted served Au Jus... 24
- Roasted Pork Loin – Three 2 oz. slices of juicy & tender pork loin... 12

CHICKEN:

- Chicken Picatta – Pan seared with lemon-caper white wine sauce... 14
- Chicken Cordon Bleu – Oven roasted topped with shaved ham & Swiss cheese... 13
- Chicken Marsala – Classic mushroom and reduced sweet wine sauce... 13
- Italian Marinated Chicken Breast – Marinated overnight in a roasted vegetable vinaigrette... 12
- Chicken Oscar – Pan seared topped with crabmeat, asparagus tips & hollandaise sauce... 14

COMBINATION PLATE:

- Chicken & Steak Plate – 4 oz. sirloin and 3 oz. chicken breast with choice of sauce... 17

SEAFOOD:

- Lemon-Pepper Tilapia – Six oz. Lean white and flakey, seasoned and baked... 12
- Parmesan Crusted Tilapia – Fine panko bread crumbs & grated parmesan... 13
- Atlantic Salmon Filet – Baked with teriyaki glaze... 21
- Shrimp – Jumbo shrimp light breading & topped with our signature sweet pepper sauce... 15

PASTA:

- (Pasta dishes do not include vegetable or starch but are served with garlic bread.)
- Chicken Fettuccini Alfredo – Boneless chicken breast over creamy coated noodles... 14
- Tomato Pesto Fettuccini – Our Alfredo sauce blended with sundried tomato pesto... 12
- Lasagna – Layers of beef, cheese & noodles... 14
- Vegetarian Lasagna – Fresh squash, zucchini, spinach & mushrooms with ricotta cheese... 14
- Angel Hair with Red Sauce – Our robust red sauce on a plate of thin pasta... 12

PLATED MEAL ACCOMPANIMENTS:

Choose one soup or one salad for all of your guests.

SOUPS:

Tomato Bisque • Chicken & Noodle • Loaded Baked Potato • Vegetable Beef • Broccoli Cheddar

SALADS:

Tossed greens with cabbage & carrots • Caesar tossed with shaved parmesan & Croutons
Spinach Salad with sunflower seeds & feta cheese • Mustard potato salad • Macaroni salad

PLATED MEAL ACCOMPANIMENTS (cont:)

Choose one starch and one vegetable for each entrée selection.

STARCHES:

Roasted rosemary red skins • Garlic smashed potatoes • Butter & herb red potatoes
Wild rice pilaf • Baked potato • Mashed potato & gravy

VEGETABLES:

Whole green beans with bacon & onions • Honey glazed carrots • Green bean casserole
Cut sweet corn with red peppers • Green bean almandine • Steamed vegetable blend
Sautéed squash, zucchini & mushrooms

Kid's meals are available for your guests 12 years of age and younger.

We will accommodate any dietary restrictions your guests may have (gluten free, vegetarian, vegan, etc...)
Let us know what special needs your guests may have in advance and we will either change your menu selection
to suit them or create an additional plate.



DINNER BUFFET MENU:

All dinner buffet packages served with dinner rolls & butter, regular & decaf coffee, iced tea and lemonade. Buffet food amounts are guaranteed for one plate for each guest. All prices are per person and do not include 7.75% sales tax or 20% service charge.

TRADITIONAL:

Choice of one Entrée from our Dinner Buffet Selections
Choice of three Vegetables and/or Starches
Choice of one Soup or Salad
15

PREMIER:

Choice of two Entrées Dinner Buffet Selections
Choice of three Vegetables and/or Starches
Choice of one Soup or Salad
18

EXECUTIVE:

Choice of three Entrées Dinner Buffet Selections
Choice of three Vegetables and/or Starches
Choice of two Soup or Salad
22

DINNER BUFFET SELECTIONS:

ENTRÉE

Fork Tender Roast Beef Roasted Pork Loin Fried Chicken
Chicken Breast (Picatta, Cordon Bleu, Marsala, Italian Marinated, or Oscar)
Lemon-pepper or Parmesan Crusted Tilapia Lasagna with meat or veggies
Chef Carved Prime Rib add \$9 per person
Chef Carved Roasted Beef Tenderloin add \$10 per person

VEGETABLES:

Whole green beans with bacon & onions • Honey glazed carrots • Green bean casserole
Cut sweet corn with red peppers • Green bean almandine • Steamed vegetable blend
Sautéed squash, zucchini & mushrooms

STARCHES:

Roasted rosemary red skins • Garlic smashed potatoes • Butter & herb red potatoes • Wild rice pilaf
Baked potato • Mashed potato & gravy • Angel hair, penne or fettuccini pasta with Alfredo or red sauce

SOUPS:

Tomato Bisque • Chicken & Noodle • Loaded Baked Potato • Vegetable Beef • Broccoli Cheddar

SALADS:

Tossed greens with cabbage & carrots • Caesar tossed with shaved parmesan & Croutons
Spinach Salad with sunflower seeds & feta cheese • Mustard potato salad • Macaroni salad

ITALIAN THEMED BUFFET:

Choose Caesar or Mixed green salad

Choose Garlic bread sticks or Dinner Rolls

Choose two entrees: Lasagna Vegetable • Lasagna • Chicken Parmesan • Baked Ziti • Pasta Primavera

Chicken Alfredo • Pasta with Alfredo or Red Sauce

Choose one Vegetable and one Starch from the list above



APPETIZER SELECTIONS

Appetizers can be served when your guests arrive and/or later in the evening for something to snack on.
Prices do not include 7.75% sales tax or 20% service charge.

HOT SELECTIONS:

Our Hot Appetizer trays include 50 servings of each item.

- Meatballs – Marinara, Barbeque, Teriyaki or Sweet Thai Chili sauce...75
- Spinach & Feta Stuffed Mushrooms... 115
- Chicken Wings – Barbeque, Teriyaki, Hot or Mild Buffalo, plain...90
- Chicken Satay – with Peanut Sauce...90
- Mini Beef Wellington... 125
- Beef or Chicken Kabobs... 115
- Spanakopita – Spinach & Feta Cheese Stuffed Pastries...80
- Quesadillas – Filled with Cheese and Vegetables...70
- Mini Corn Dogs...50
- Beer Battered Cheese Sticks...75
- Mini Crab Cakes - Lobster Sauce on the side... 100
- Bacon Wrapped Barbeque Shrimp... 140
- Pretzel Bites – With Warm Cheddar Cheese Sauce...50
- Santa Fe Chicken Eggrolls...75
- Lemon Pepper Scallops - Wrapped in Bacon... 150
- Cheeseburger Sliders... 100
- Boneless Chicken Bites - Barbeque, Teriyaki, Hot or Mild Buffalo, plain...90

COLD APPETIZERS

Cold Appetizer trays are estimated for groups of 50 people.

- Vegetable Crudités – Broccoli, Carrots, Celery & Cauliflower with dip...50
- Fresh Fruit Display...65
- Cheese, Sausage & Cracker Display...65
- Bruschetta – Fresh Tomatoes, Basil, Garlic with Crostini's...65
- Mini Chicken Salad Croissants...50
- Jumbo Shrimp Cocktail... 100
- Whole Smoked Salmon Side – Cocktail Rye, Cream Cheese & Capers... 125
- Mini Finger Sandwiches – Deli Meat & Cheese on Wheat & White Bread...40
- Chips & Salsa or Dip...25

All food served at your event must be purchased from the Unique Suites Hotel.
The only exception is your cake table items. Wedding Cake, Cup Cakes, Nuts & Mints are included.

ALCOHOL PRICE LIST

Prices include sales tax but do not include 20% service charge.

DOMESTIC BEER: \$3.25

Budweiser, Bud Light, Bud Select, Miller Light, MGD 64, Coors Light

SPECIALTY & IMPORT BEER: \$4.25

Corona, Heineken, Shiner Bock & Craft Beers

KEG BEER

Domestic kegs (half barrels) Bud Light, Miller Lite, Coors Light \$275.00
(Other kegs are available; please ask for availability and pricing)

WELL DRINKS: \$3.50

CALL DRINKS: \$5

Bacardi Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Jose Curevo Tequila, Jim Beam, Seagrams 7, Southern Comfort

PREMIUM DRINKS \$6

Absolut Vodka, Tanqueray Gin, Crown Royal Whiskey, Chivas Regal Scotch, Grey Goose, Jack Daniels, Patron

SPECIALTY DRINKS: \$6 & UP

WINE BY THE GLASS: \$5

Moscato, Chardonnay, Merlot, Cabernet

POP: \$1.25

See Alcohol Policies in Our Ballroom Procedures and Policies for Added Costs.

