

Chestnut Mountain Resort

Banquet Menu and Planning Guide

Chestnut Mountain Resort, which is tucked away in the unglaciated hills of Northwest, Illinois, has long been one of the Midwest's Most Popular Resorts since it's development in 1959. Located high above the Mississippi River, just 8 scenic miles from historic Galena, Illinois, Chestnut Mountain Resort is the perfect venue for any occasion.

Our Banquet facilities offer the highest quality service and efficiency for your, banquet, conference, seminar, or workshop. We can accommodate all types of groups up to 200 people. All our rooms are well equipped with the latest amenities and can be tailored to fit all your needs. Chestnut Mountain Resort offers a wide variety of food items, which can be customized to fit your specific requests. Our chef and his team can prepare both traditional and more exotic menus, adapted to meet your particular tastes and budget.

Chestnut Mountain Resort's recently renovated main lodge with one hundred rooms makes our full service resort the ideal choice for your special event. Whether you are gathering for business or pleasure, Chestnut's friendly and expert staff is ready to assist you with all your details and menu selections, ensuring a successful event.

Two weeks prior to your banquet, please advise the Banquet Coordinator of your choice of menu, estimated number of guests, and any other specifics regarding your function. Then 1 week prior to your banquet, please advise the Banquet Coordinator of the guaranteed number of guests attending your function.

Please remember to add 20% gratuity and the applicable state tax to all menu prices.

Payments for banquets may be prepaid or paid upon departure.

We think you will find a menu to your liking, but if you have a special menu requests, we would be happy to create a menu for you.

Sincerely,

Chelsea Titus
Wedding/Banquet Coordinator
1-815-777-4683
Chelsea@chestnutmtn.com

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www.chestnutmtn.com
1-800-397-1320 Fax: 1-815-777-1068

Resort Details

FACILITY:	Alpine architecture. Chalet section built in 1959. Edelweiss section built in 1971. Skier Services Building built in 1997.
LOCATION:	8 miles south of Galena on Blackjack Road, via Hwy. 20, or 8 miles north of Hanover on Blackjack Road via Hwy. 84.
SIZE & TERRAIN:	Chestnut Mountain is located on 220 acres of rolling terrain. Our lodge is situated high on a bluff, with a breathtaking view of the Mississippi River.
ACCOMMODATIONS:	99 guestrooms 26 rooms w/ 2 queen beds 4 rooms w/ 1 queen bed 12 rooms w/ 1 king bed 44 rooms w/ 2 queen beds and sofa 9 Family Suites - 2 Jacuzzi Suites
RATES:	Rates vary depending on location, type of room, and season.
MEETING FACILITIES:	Chestnut Mountain Resort can accommodate conferences of up to 200 people. Mississippi Courtside – 1,247 sq. ft. Mississippi Riverside – 1,334 sq. ft. Board Room – 1,046-sq. ft. In addition, we have 2 large guestrooms that will accommodate meetings of 20 or less.
RECEPTIONS & BANQUETS:	Chestnut Mountain Resort can accommodate receptions and banquets of up to 275 people. A complete selection of hors d'oeuvres, buffets, and banquet dinners are available.
INDOOR ACTIVITIES:	Indoor pool, sauna, Jacuzzi, and electronic game room.
OUTSIDE ACTIVITIES:	Alpine slide, miniature golf, disc golf, horseshoes, Segway Tours, hiking, biking trails, and Mississippi Explorer Cruises, Soaring Eagle Zip Line
DOWNHILL SKIING:	Ski Season – Thanksgiving Day through St. Patrick's Day 19 Ski Slopes & 7-acre terrain park (The Farside) 4 triple and 2 quad chair lifts 3 surface lifts 475 ft. vertical drop Longest run – 3,500 ft. PSIA Ski School, Burton Learn to Ride, National Ski patrol, NASTAR Races, Children's Programs. Full line of ski & snowboard rentals
POINTS OF INTEREST:	Downtown Galena – Antique shops, historic buildings, museums, art galleries, and gift shops. Dubuque, IA (40 min. away)- Dubuque River Museum & Gambling Casinos



Chestnut Mountain Resort Conference Planning Guide

Please take a few moments to look over the following items regarding your planned function. This planning guide will give us the information we will need to make your function a success.

Lodging Requirements

DATE(S) _____

Number of rooms desired _____

Check-in: 3:00 PM

Check-out: Noon

We require a rooming list with the names and e-mail addresses of each member in your party. Please indicate names of people rooming together with their arrival and departure dates.

Please FAX (815.777.1068) or E-Mail (shera@chestnutmtn.com or chelsea@chestnutmtn.com) your rooming list one week prior to arrival.

Important Dates To Remember

30 Days Prior to Arrival:

Release any lodging you will not be needing so as not to incur a cancellation fee. Confirm menu selections.

14 Days Prior to Arrival:

Provide rooming list and Meal Guarantees.

Billing

Items going to the Master Bill:

Items paid individually (Due on departure):

List person(s) authorized to sign Master Bill:

Indicate on-site contact person:

Special Instructions:

Meeting Requirements

Lobby Bulletin Board to read: _____

Number of meeting attendees: _____

Meeting room needed on:

DATE _____ NUMBER OF ROOMS _____

(Note: Be as accurate as possible - groups are assigned to meeting rooms based on number of attendees, size of room and meeting set-up.)

Desired Meeting Room Layout:

Theatre

Board of Directors

Classroom

"U" Shape

Hollow Square

Head Table For: _____

Tables to be clothed Yes No

Tables to be skirted Yes No

Audio-Visual Requirements:

Whiteboard

TV

Wireless Internet

Flipchart

DVR

Podium w/ microphone

Projection Screen

Paper, pencils, and ice water are provided at all meetings.

(Note: Other audio-visual equipment may be obtained at rental cost)

Messages should be:

Taken at Front Desk

Immediately passed to individual

Meeting & Reception Rooms

Conference Rooms

Capacity 175

Mississippi Meeting Rooms

Courtside
46 x 29

Riverside
43 x 29

Mississippi Vista Reception Room

Capacity - 200

Wall of Windows

68 x 95

Railing

Bar

Mississippi
Vista
60 x 95

BREAKFASTS, BEVERAGES & SNACK CHOICES

Breakfast Buffets

Breakfast Buffet includes: Juice, Coffee or Tea

Continental Breakfast	\$ 10.95
<i>Assorted Danish, Mini Muffins, Mini Bagels, Cream Cheese, and in season Fresh Fruit</i>	
The Diamond Eagle Run.	\$19.95
<i>Pancakes, Hashbrowns, Biscuits & Gravy, Scrambled Eggs, with Bacon & Sausage. Pastries and Fresh Fruit.</i>	
The Breakfast Special	\$17.95
<i>Fresh fruit and pastries, Scrambled Eggs, Hashbrowns, French Toast, Biscuits & Gravy, Bacon and Sausage.</i>	

Coffee Breaks

Beverages:

Fresh Brewed Coffee (By the Gallon).	\$23.95
Hot Chocolate (By the Gallon).	\$29.95
Assorted Juices (Carafe)	\$16.95
Iced Tea (By the Gallon)	\$15.95
Lemonade (By the Gallon)	\$15.95
Asst. Soft Drinks (Each)	\$ 2.50
Bottled Water (Each)	\$ 2.50

Muffin & Pastries

Mountain Muffin with Butter (per dozen)	\$24.00
Plain bagel with Cream Cheese (per dozen).	\$24.00
Doughnuts (Asst. Variety, per dozen).	\$24.00
Asst. Danish (per dozen)	\$24.00
Fresh Baked Cookies (per dozen).	\$20.00
Brownies (per dozen).	\$20.00
Lemon Bars (per dozen)	\$20.00

Morning Break

Yogurt Parfait Break (per person)	\$8.95
<i>Fresh Seasonal berries, with granola and coffee</i>	
Chestnut's Morning Break (per person)	\$7.95
<i>Danish, Mini Muffins, Fruit Juices, & Coffee</i>	
The Sweet Break (per person)	\$ 9.25
<i>Brownies or Lemon Bars, Cookies or Pastries, Coffee, Tea, Lemonade or Soft Drinks</i>	

*All prices are subject to change without notice .
Prices do not reflect tax and 20% gratuity.
Buffet Minimum of 50 People Required*

LUNCH CHOICES

Grill Packages

Includes condiments, two chef selected cold salads and potato chips.
Choice of lemonade or tea.

- Burgers and Bratwurst (per person) \$19.95
- Burgers and Hot Dogs (per person)..... \$19.95
- Burgers and Chicken Breasts (per person)..... \$19.95
- Chicken Breasts and Pulled Pork (per person)\$19.95
- Additional Sides \$2 (per person)

All You Can Eat Packages

Choice of lemonade or tea

- Pizza Bar-All You Can Eat (per person)..... \$19.95
Assortment of all you can eat pizzas, house salad and fresh baked cookies for Dessert.
- Taco Bar-All You Can Eat (per person)..... \$19.95
Seasoned Ground Beef, soft and hard shell tortillas, refried beans, Spanish rice, tomatoes, onions, black olives, lettuce, cheese, sour cream, pico de gallo, chips and fresh salsa.
Substitute Chicken for \$2.00 per person.

Luncheon Salads

All salads served with parmesan breadsticks and choice of soda, lemonade or tea
Add grilled chicken to any salad for \$4.00

- Caesar Salad..... \$ 10.95
Crisp romaine lettuce tossed with Caesar Dressing, Parmesan Cheese and and homemade croutons.
- Balsamic and Gorgonzola Salad..... \$ 10.95
Mixed greens, pine nuts, gorgonzola cheese, red onion and tomato tossed with Balsamic vinaigrette.
- Soup and Salad Combination.....\$ 11.95
Mixed green salad with a bowl of seasonal soup.

Sandwich Buffets

- One Choice\$13.95
- Two Choices\$15.95

Sliced Honey Cured Ham, Sliced Turkey, Sliced Roast Beef, Tuna Salad,
Cold Sandwich Buffet includes 2 Chef selected cold salads, Potato Chips,
Beverage, and appropriate garnishment for sandwiches.

For an Additional Charge, the following can be added to customize your needs:
Additional Cold Salads - \$1.00 per person

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Buffet Minimum of 50 People Required

HORS D' OEUUVRES

Hot Hors d' oeuvres

\$100 For 50

Swedish Meatballs
Bacon Wrapped Water Chestnuts
Baked Brie with Phyllo Wrapper
Crab Stuffed Mushrooms
Mozzarella and Basil Stuffed Mushrooms
Sweet Chili Spiced Chicken Satay

Cold Hors d' oeuvres

A decorative & colorful assortment of the following canapés:

\$100 For 50

Salmon Mousse on Cucumber
Tomato Brushetta
Stuffed Tomatoes
Prosciutto Wrapped Cantaloupe

Fresh Vegetable Display:

Small (20-35 People) - \$55.00
Medium (35-50 People) - \$75.00
Large (50-75 People) - \$90.00

Fresh Fruit Display:

Small (20-35 People) - \$85.00
Medium (35-50 People) - \$95.00
Large (50-75 People) - \$115.00

Cubed Cheese Display

Domestic– Cheddar, Swiss, Pepperjack
Imported– Havarti, Muenster, Gouda

Small (20-35 People) - \$85/ \$95
Medium (35-50 People) - \$100/ \$110
Large (50-75 People) - \$110/ \$120

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Prices do not reflect tax and 20% gratuity.

DINNER ENTREES

Entrees

Dinner entrees are served with a house salad, vegetable, starch, dinner rolls, coffee, tea, or soda.

Filet Mignon	\$37.95
<i>8 oz. Filet served with Wild Mushroom Demi-Glace</i>	
Roasted Beef Tenderloin	\$37.95
<i>Sliced and Roasted with Lobster Cream Sauce</i>	
Roasted Pork Tenderloin.	\$31.95
<i>Tender Medallions with Roasted Apples and Bourbon Cream Reduction</i>	
Roasted Pork Loin	\$27.95
<i>Sliced and Roasted with Rosemary Demi-Glace</i>	
Grilled Sockeye Salmon	\$31.95
<i>Wild and Grilled Filet finished with fresh Dill and Lemon Cream Sauce</i>	
Tilapia	\$29.95
<i>Seared with Citrus Vinaigrette and Cilantro</i>	
Stuffed Chicken Breast.	\$29.95
<i>Filled with Spinach, Artichoke and Cream Cheese</i>	
Honey Mustard Pecan Chicken Breast	\$27.95
<i>8 oz. Breaded Breast Smothered with Honey Mustard and Roasted Pecans</i>	
Chicken Marsala.	\$27.95
<i>2 Lightly Breaded Chicken Breasts, Smothered in Wild Mushroom Marsala Sauce</i>	
Wild Mushroom Chicken.	\$27.95
<i>2 Lightly Breaded Breasts With Wild Mushroom Herb Cream Sauce</i>	
Bacon Wrapped Shrimp.	\$32.95
<i>5 Jumbo Tiger Shrimp Wrapped in Applewood Smoked Bacon, Broiled with Butter Chive Sauce</i>	

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Prices do not reflect tax and 20% gratuity.

If more than one entrée is chosen then the higher priced item will apply for all entrees.

DINNER ENTREES (CONTINUED)

Dinner Entrees

Dinner Duet Entrée Choices

Filet Mignon and Honey Mustard Pecan Chicken.	\$35.95
Grilled Filet Mignon Topped with Wild Mushroom Demi-Glace and Panko Breaded Chicken Breast Topped With Honey Mustard and Roasted Pecans	
Roasted Beef Tenderloin and Chicken Marsala.	\$35.95
Sliced Beef Tenderloin with Lobster Cream Sauce Paired with Lightly Breaded Chicken Breast Topped with Wild Mushroom Marsala Wine Sauce	
Beef Tenderloin and Bacon Wrapped Shrimp.	\$35.95
Sliced and Roasted Beef Tenderloin with Lobster Cream Paired with Bacon Wrapped Shrimp with Chive Butter Sauce	
Filet Mignon and Bacon Wrapped Shrimp.	\$35.95
Grilled Filet Mignon Topped with Mushroom Demi-Glace Paired with Bacon Wrapped Shrimp with Chive Butter Sauce	
Chicken Marsala with Citrus Tilapia.	\$32.95
Lightly Breaded Chicken Topped with Wild Mushroom and Marsala Wine Sauce Paired with Seared Tilapia with Citrus Vinaigrette	
Honey Mustard Pecan Chicken with Bacon Wrapped Shrimp.	\$32.95
Panko Breaded Chicken Breast with Honey Mustard Sauce and Roasted Pecans Paired with Bacon Wrapped Shrimp with Chive Butter Sauce	

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If more than one entrée is chosen then the higher priced item will apply for all entrees.

Buffet Choices

Silver Buffet

Dinner Buffet\$ 27.95

Entrée Selection

(Choice of Two)

Chicken Breast (topped with a light mushroom cream sauce)

Honey Pecan Chicken

Sliced Roast Beef

Sliced Pork Loin

Baked Honey Ham

Vegetable Selection

(One Choice)

Green Bean Almandine

Corn O'Brien

Mixed Vegetables

Brandied Carrots

Starch Selection

(One Choice)

Parsley Potato

Mashed Potatoes & Gravy

Baked Potato

Twice Baked Potatoes

Hot Buffet also includes:

Tossed Green Salad, Dinner Rolls and Beverage.

All prices are valid through the calendar year of 2019 and are subject to change without notice.

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Buffet Minimum of 50 People Required

Buffet Choices (continued)

Gold Buffet

Dinner Buffet\$ 35.95

Entrée Selection

(Choice of Two)

Carved Roasted Pork Loin

Carved Inside Round of Beef

Cheese Ravioli With Pesto Cream Sauce

Chicken Breast With Wild Mushroom Cream Sauce

Honey Mustard Pecan Chicken Breast

Vegetable Selection

(One Choice)

Green Bean Almandine

Corn O'Brien

Mixed Vegetables

Brandied Carrots

Starch Selection

(One Choice)

Parsley Potato

Mashed Potatoes & Gravy

Baked Potato

Twice Baked Potatoes

Hot Buffet also includes:

Tossed Green Salad, Dinner Rolls and Beverage.

All prices are valid through the calendar year of 2019 and are subject to change without notice.

Prices do not reflect tax and 20% gratuity.

Buffet Minimum of 50 People Required

Buffet Choices (continued)

Platinum Buffet

Dinner Buffet\$ 41.95

Entrée Selection

(Choice of Two)

Carved Prime Rib

Chicken Marsala

Tilapia With Citrus Vinaigrette

Chicken With Tomato Basil Cream Sauce

Pork Chop With Braised Cabbage and Rosemary Demi Glace

Vegetable Selection

(One Choice)

Green Bean Almandine

Corn O'Brien

Mixed Vegetables

Brandied Carrots

Starch Selection

(One Choice)

Parsley Potato

Mashed Potatoes & Gravy

Baked Potato

Twice Baked Potatoes

Hot Buffet also includes:

Tossed Green Salad, Dinner Rolls and Beverage.

All prices are valid through the calendar year of 2019 and are subject to change without notice.

Prices do not reflect tax and 20% gratuity.

Buffet Minimum of 50 People Required