

wedding celebrations

HOTEL
and conference center™



University Catering
at the I Hotel and Conference Center



UNIVERSITY CATERING AT THE I HOTEL AND CONFERENCE CENTER

Congratulations! University Catering at the I Hotel and Conference Center is excited to partner with you in planning your wedding celebration. Our team of culinary experts and service professionals will give your once-in-a-lifetime event the special attention it deserves.

From the bridal shower to rehearsal dinner, to the reception and brunch the morning after your special day, we offer a full range of services to create a unique wedding experience that will leave you with cherished memories for a lifetime.

To schedule an appointment or to make a reservation, contact the I Hotel and Conference Center at (217) 819-5000 or email universitycatering@uiuc.edu. We are excited at the opportunity to make your wedding a successful, memorable occasion!

Sincerely,

Don Block

*Director of Dining Services/University Catering
University Housing*



table of contents

Showers Menu.....	2
Hors D'oeuvres & Tapas	3
Dinner Selections.....	6
Brunch Selections.....	14
Bar Selections.....	16
Event Planning.....	18

University Catering chefs created all items pictured in this brochure.



shower menu

Start off your wedding experience with an elegant gathering of family and friends.

SIMPLY SOPHISTICATED ~ \$16.00 per person

Chicken Salad on Petite Croissants
Mediterranean Asparagus Salad with Imported Olives
Baked Brie with Seasonal Fruit Chutney
Fresh Fruit Brochettes
Lemon Bars
Columbia Street Roastery Regular & Decaffeinated Coffee
Iced Tea & Iced Water
Add Mimosas or Bellinis to your Buffet *for an additional \$7.00 per person*

HIGH TEA SHOWER ~ \$25.00 per person

Scones with Lemon Curd & Fruit Preserves
Assorted Chef-Designed Pastries & Tea Cookies
Mixed Citrus Salad
Chef-Designed Tea Sandwiches
Seasonal Berry Shortcake
Cinnamon-Roasted Almonds & Pecans
Brewed Tea Assortment
Columbia Street Roastery Regular & Decaffeinated Coffee
Iced Water
Add Mimosas or Bellinis to your High Tea *for an additional \$7.00 per person*

hors d'oeuvres & tapas

Give your guests something to talk about by offering a selection of gourmet hors d'oeuvres or tapas while catching up with family and friends.

COLD HORS D'OEUVRES ~ \$4.50 per person, per item

Baby Peppers Stuffed with Marinated Eggplant, White Beans, Basil & Feta

Domestic & Imported Cheese Display

Belgian Endive with Gorgonzola, Grapes & Candied pecans

California Roll with Soy Sauce, Wasabi & Pickled Ginger

Shrimp Cocktail with Tequila-Spiked Cocktail Sauce

Grilled & Roasted Vegetables with Roasted Red Pepper Rémoulade

Seafood Ceviche

Mini Vegetable Crudité Shooter

Tropical Shrimp Cocktail with Fruit Salsa

Smoked Trout on Belgian Endive with Radish & Lemon Vinaigrette

Vodka Cured Gravlax with Toast Points

Micro Greens Salad in Puff Pastry Bouchée

Mayocoba Bean Ragout on Sundried Tomato Baguette

Pistachio-Crusted Chicken Skewers with Aioli

Potato Latke with Apple Chutney & Crème Fraiche

HOT HORS D'OEUVRES ~ \$4.50 per person, per item

Fresh Crab Dip with Grilled & Roasted Vegetables

Peking Duck Rolls

Cajun Shrimp Skewers with Rémooulade

Parmesan-Crusted Diver Scallops with Herbed Beurre Blanc

Lobster Corn Cakes with Rémooulade

Tempura Style Vegetables with Ponzu Dipping Sauce

Chorizo-Stuffed Yukon Gold Potatoes

Seafood & White Cheddar-Stuffed Mushroom Caps

Brie Tartlet with Fresh Apples & Fig Preserves

Bacon-Wrapped Chicken & Spiced Cheese

Southwest Chicken Empanadas

Peppered Beef Tenderloin & Asparagus Roll

Poblano, Corn & Smoked Cheese Custard Tart

Goat Cheese-Filled Fried Artichoke Heart

Orange Soya Beef Yakitori

Vegetable Samosas

Petite Lamb & Rice Meatball with Dill Mustard Sauce

Blackened Ancho Beef with Smoky Tomato Crème Fraiche on Crispy Won Ton

TAPAS FLIGHT OF FOUR ~ \$17.50 per person

Choose four of the following selections:

Tangerine Marinated Olives

Smoky Fried Almonds

Smoked Fish Hash

Goat Cheese-Stuffed Piquillo Peppers

Grilled Shrimp with Pepper Confetti

Crisp Potatoes with Aioli & Spicy Tomato Sauce

Early Greens with Tuna, Anchovies & Sofrito Vinaigrette
Andalusian Rice, Shrimp & Fava Bean Salad
Lentil Salad with Chorizo & Jamón Crisps
Spanish Olive Sampler
Catalan Grilled Vegetable Salad
Chocolate Orange Tarta
Filled Dates with Pistachio





dinner selections

Whether for your rehearsal dinner or reception, our signature buffets, themed buffets, and waiter-served menus offer an outstanding variety of selections to enhance your special day and give your guests a truly memorable experience.

Signature Buffets

All Signature Buffets include a seasonal mixed greens salad with seasonal house vinaigrette.

IMAGINATION BUFFET ~ \$22.00 per person

Choose two of the following entrées:

- Pineapple & Dark Rum Glazed Chicken Breast with Scallions & Toasted Almonds
- Seared Filet of Beef Tips with Petite Mushrooms & Red Wine Reduction
- Oven-Roasted Pork Loin with Caramelized Cipollini Onions, Dried Cranberries & Rustic Port Sauce
- Carved Roasted Turkey with Sage Poultry Jus
- Sautéed Chicken Breast with Fire-Roasted Tomatoes, Capers & Olives
- Mediterranean Vegetable Risotto with Asiago
- Four Cheese Lasagna with Marinara

Choose one of the following vegetables:

- Mixed Seasonal Vegetables with Herbed Olive Oil
- Assorted Petite Squash
- French Green Beans
- Zucchini with Grape Tomatoes & Garlic
- Asparagus with Lemon Zest

Choose one of the following side dishes:

- Roasted Potato Mélange
- Pesto Mashed Potatoes
- Saffron Rice
- Garlic Red Mashed Potatoes
- Mediterranean Couscous
- Herbed Brown Rice
- Olive Oil Whipped Potatoes

Buffet also includes:

- Assorted Breads & Rolls
- Iced Tea & Iced Water
- Columbia Street Roastery Regular & Decaffeinated Coffee
- Hot Tea

INNOVATION BUFFET ~ \$28.00 per person

Choose two of the following entrées:

- Seared Wild Salmon with Artichokes, Chives & Lemon Beurre Blanc
- Veal Scaloppini with Wild Mushrooms, Green Peppercorns & Cognac Cream
- Rock Shrimp Creole with Garlic, Tomatoes & Sweet Pepper
- Frenched Chicken Breast Stuffed with Spinach & Feta
- Herbed Pappardelle Noodles with Roasted Vegetables, Toasted Pine Nuts & Saffron Cream
- Carved Smoked Ribeye of Beef with an Herbed Au Jus

Choose one of the following vegetables:

- Mixed Seasonal Vegetables with Herbed Olive Oil
- Assorted Petite Squash
- French Green Beans
- Zucchini with Grape Tomatoes & Garlic
- Asparagus with Lemon Zest

Continued on next page

Choose one of the following side dishes:

- Roasted Potato Mélange
- Pesto Mashed Potatoes
- Saffron Rice
- Garlic Red Mashed Potatoes
- Mediterranean Couscous
- Herbed Brown Rice
- Olive Oil Whipped Potatoes

Buffet also includes:

- Assorted Breads & Rolls
- Iced Tea & Iced Water
- Columbia Street Roastery Regular & Decaffeinated Coffee
- Hot Tea

INSPIRATION BUFFET ~ *\$38.00 per person*

Choose two of the following entrées:

- Herb & Cheese-Stuffed Beef Tenderloin with Cabernet Demi-Glace
- Black Peppercorn-Crusted Roasted Duck with Fresh Raspberries & Chambord Gastrique
- Seared Diver Scallops with Parmesan Cheese & Herbed Beurre Blanc
- Carved Rack of Lamb with Merlot Reduction
- Shrimp & Garlic Scampi with Scallions & Grilled Citrus
- Carved Asparagus-Stuffed Salmon with Tarragon Whole Grain Mustard

Choose one of the following vegetables:

- Mixed Seasonal Vegetables with Herbed Olive Oil
- Assorted Petite Squash
- French Green Beans
- Zucchini with Grape Tomatoes & Garlic
- Asparagus with Lemon Zest

Choose one of the following side dishes:

- Roasted Potato Mélange
- Pesto Mashed Potatoes
- Saffron Rice
- Garlic Red Mashed Potatoes
- Mediterranean Couscous
- Herbed Brown Rice
- Olive Oil Whipped Potatoes

Buffet also includes:

- Assorted Breads & Rolls
- Iced Tea & Iced Water
- Columbia Street Roastery Regular & Decaffeinated Coffee
- Hot Tea

Themed Buffets

Themed buffets include iced tea, iced water, coffee, decaffeinated coffee and hot tea

HEARTLAND ~ \$21.50 per person

Choose one of the following salads:

- Apple & Candied Pecan Salad
- Mixed Greens Salad with Seasonal Vinaigrette Dressing

Choose two of the following entrées:

- Wild Game & Petite Vegetable Pot Pie
- Turkey Meatloaf with Pine Nuts & Herbs
- Wild Mushroom Lasagna with Fontina
- Whole Roasted Chicken with Natural Au Jus
- Herb Roasted Sliced Pork Loin

Continued on next page

Choose one of the following side dishes:

Smashed Red Potatoes

Vegetable Rice Pilaf

Smoked Cheddar Baked Penne

Herb-Crusted Yukon Gold Potatoes

Choose one of the following vegetables:

Green Beans with Roasted Shallots

Corn with Roasted Bell Pepper

Dinner Rolls

Individual Apple Pies

BAJA BUFFET ~ *\$19.50 per person*

Fish Taco Bar

Corn & Flour Tortillas

Beer-Battered Fish

Roasted Red Onions, Poblanos & Corn with Cilantro Butter

Pickled Cabbage, Lime, Piccata Aioli & Salsa

Choose one of the following soups or salads:

Chicken Tortilla Soup

Black Bean Soup with Crème Fraiche & Jack Cheese

Spicy Black Bean Salad with Chilies & Lime

Southwest Caesar with Lemon, Chipotle, Cilantro Dressing

Choose one of the following sides:

Smoked Corn & Cheddar Pancakes with Ancho Aioli

Chili Rellenos

Polenta Gratin with Salsa Roja & Smoked Mozzarella

Mango Flan

FAR EAST ~ \$21.50 per person

Assorted Maki Rolls
Pickled Cucumber Salad
Pork Pot Stickers with Soy
Beef & Broccoli Stir Fry
Steamed Black Bass with Plum Sake Sauce
Vegetarian Sesame Lo Mein
Ginger Vegetable Stir Fry with Hoisin
Almond Aspic

ITALIA ~ \$18.50 per person

Caesar Salad
Antipasto
Sautéed Chicken Breast with Artichoke, Lemon, Basil & White Wine
Rustic Ratatouille with Olive Oil & Balsamic Vinegar
Choose two of the following pastas:
Linguini
Gemelli
Cheese Tortellini
Penne

Choose two of the following sauces:

Red Clam
White Wine Primavera
Pomodoro
Basil Pesto Cream

White Chocolate Torta

Add stuffed shrimp to the buffet *for an additional \$3.00 per person*

Add meatballs to the buffet *for an additional \$2.00 per person*

Add Italian sausage to the buffet *for an additional \$2.00 per person*

Add crispy pancetta to the buffet *for an additional \$3.00 per person*

CAROLINA BAR-B-Q ~ *\$18.50 per person*

Choose two of the following entrées:

- Blackened Chicken Breast
- Grilled Mushroom Burger
- Grilled Beer Bratwurst
- Hoisin BBQ Baby Back Ribs
- Southern Dry-Rubbed Baby Back Ribs

Chipotle-Molasses Baked Beans

Napa Cabbage Slaw

Marinated Vegetable Salad

Cornbread

Seasonal Dessert Bars

Table-served Entrées

Entrées include a seasonal mixed greens salad with seasonal house vinaigrette, iced tea, iced water, coffee, decaffeinated coffee and hot tea.

PORCINI-CRUSTED SALMON

Porcini-Crusted Salmon with Himalayan Red Rice & Petite Vegetables ~ *\$27.00 per person*

SEARED CHICKEN BREAST

Seared Breast of Chicken with Puttanesca Sauce, Ricotta Gnocchi & Julienne Zucchini ~ *\$24.00 per person*

GRILLED VEGETABLE TOWER

Grilled Vegetable Tower with Goat Cheese & Sweet Saba Balsamic Vinegar ~ *\$24.00 per person*

SOLE VERONIQUE

Sole Veronique with Steamed Basmati Rice & French Beans ~ *\$29.00 per person*

ROASTED JERK-RUBBED PORK TENDERLOIN

Roasted Jerk-Rubbed Pork Tenderloin with Black Beans, Sautéed Peppers & Pineapple Relish

~ *\$26.00 per person*

ROASTED VEGETABLE RAVIOLI

Roasted Vegetable Ravioli with Vegetable Mélange & Herbed Butter Cream ~ *\$23.00 per person*

COINTREAU SEARED DUCK BREAST

Cointreau Seared Duck Breast with Herbed Couscous & Asparagus with Citrus Butter ~ *\$34.00 per person*

STUFFED BEEF TENDERLOIN

Wild Mushroom & Spinach-Stuffed Beef Tenderloin with Smoked Potatoes & Fresh Asparagus

~ *\$39.00 per person*

LOBSTER & ROCK SHRIMP SAUTÉE

Lobster & Rock Shrimp Sauté with Fresh Pasta & Roasted Tomato Ragout ~ *\$32.00 per person*

PETITE FILET & COLOSSAL SHRIMP DUO

Petite Filet of Beef and Colossal Shrimp Duo with Roasted Red Pepper Mashed Potatoes & Petite Vegetables

~ *\$41.00 per person*





brunch selections

Give your guests a memorable send-off by hosting brunch the morning after your special day at the J Hotel and Conference Center.

CORDIAL BRUNCH ~ \$28.00 per person

Carved, Herbed Rib-Eye Roast
Sautéed Vegetable Mélange
Seasoned Home Fries
Brioche French Toast
Chef-Attended Omelet Station
Seasonal Berry Compote with Cointreau Crème
Assorted Breads & Morning Pastries
Bloody Marys or Mimosas
Iced Water
Columbia Street Roastery Regular & Decaffeinated Coffee
Hot Tea
Orange & Apple Juices

HOSPITALITY BRUNCH ~ \$40.00 per person

Carved Beef Tenderloin Stuffed with Boursin, Roasted Peppers & Toasted Pine Nuts
Oven-Roasted Asparagus with Lemon Zest
Shellfish Pasta Primavera
Eggs Benedict or Chef-Attended Omelet Station
Smoked Salmon Display with Cream Cheese, Capers, Lemon & Red Onion

Assorted Breads, Rolls & Bagels
Bananas Foster
Bloody Marys, Mimosas or Bellinis
Iced Water
Columbia Street Roastery Regular & Decaffeinated Coffee
Hot Tea
Orange & Apple Juices

CAVIAR TOWER

Add a trio of caviar with shaved red onion, chopped egg, crème fraiche, and toast points to either of our brunch buffets *for an additional \$25.00 per person.*





bar selections

Whether you choose an open bar or cash bar, we offer a full range of bar services to meet the unique needs of your reception. Bar service pricing includes bartender service.

Wines

Sold by the bottle

SPARKLING WINES

J.F.J. Sparkling, California ~ \$17.00

Hacienda Brut, California ~ \$24.00

Vallebelbo Moscato D'Asti, Italy ~ \$24.00

Prestige Cuvée Emile Willm, France ~ \$95.50

WHITE WINES

Mountain View White Zinfandel, California ~ \$17.00

Toad Hollow Pinot Noir Rosé, California ~ \$21.00

Danzante Pinot Grigio, Italy ~ \$25.00

Leese Fitch Chardonnay, California ~ \$24.00

Erbacher Honigberg Riesling, Germany ~ \$25.00

Hahn Chardonnay, California ~ \$30.00

Whitehall Lane Napa Chardonnay, California ~ \$75.00

RED WINES

Cycles Pinot Noir, California ~ *\$19.00*

Marques De Moral Tempranillo Crianza, Spain ~ *\$23.00*

Leese Fitch Merlot, California ~ *\$24.00*

Leese Fitch Cabernet Sauvignon, California ~ *\$24.00*

Oberon Cabernet Sauvignon, California ~ *\$45.00*

Whitehall Lane Napa Cabernet Sauvignon, California ~ *\$95.50*

BEER

House Beer (Miller & Budweiser Products) ~ *\$.5.00 per bottle*

Premium Beer ~ *\$7.00 per bottle*

MIXED DRINKS

~ *\$7.00 per drink*

Featuring the following brands:

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Captain Morgan Spiced Rum
- Maker's Mark Bourbon
- Dewar's Scotch
- Glenfiddich
- Jose Cuervo Tequila
- Canadian Club Whiskey
- Jack Daniel's Whiskey
- Amaretto Di Saronno





event planning

We look forward to working with you to plan your special day. In addition to planning your menu, we can help you custom-design your celebration with flowers, centerpieces, or ice carvings.

RESERVATIONS

The I Hotel and Conference Center has facilities that will accommodate up to 1,000 guests.

To make room or space reservations, or to plan your menu and services, please contact the I Hotel and Conference Center at (217) 819-5000. Catering reservations can be made from 9 a.m. to 5 p.m., Monday through Friday.

GUARANTEED ATTENDANCE

The guaranteed count is due seven business days prior to the event. After that date, the count may be increased, but not decreased. You will be billed for the guarantee or the number of guests served at the event if that number is higher than the guarantee.

If we do not receive a guaranteed count from you by the deadline, the most current estimated count will become the guarantee.

CANCELLATION FEES

If cancellation of your event becomes necessary, the following cancellation fees will be assessed:

6 months prior: 25% of the estimated food and beverage purchase (based on menu averages)

179 days - 3 months prior: 50% of the estimated food and beverage purchase (based on menu averages)

89 days - 1 month prior: 75% of the estimated food and beverage purchase (based on menu averages)

Less than 29 days prior: 100% of the estimated food and beverage purchase (based on menu averages)

Customized Features

FLORAL SERVICE

Floral centerpieces for all guest seating tables are included for your reception. Buffet centerpieces are also included with any menu served buffet-style. Our floral design team is happy to customize the arrangements for your event. Please call our floral department at (217) 244-9310 to schedule an appointment to meet with one of our floral designers.

WEDDING CAKE

We understand that selecting a wedding cake that reflects your style and individuality is a very important decision; therefore, we do allow you to work with an outside vendor to supply the wedding cake for your reception. Cake cutting and serving is included with your reception. Please consult with our catering coordinator if you would like to serve a unique dessert other than cake at your reception.

ICE CARVINGS

Add a touch of distinction to your event with an elegant ice carving. Prices for ice carvings depend on the design you choose. Contact the catering coordinator for more information.



University Catering at the I Hotel and Conference Center
1800 South First Street | Champaign, IL | 61820-6914
p 217 333 0126 | www.StayAtTheI.com



University Housing

UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN

UNIVERSITY CATERING IS A SERVICE OF UNIVERSITY HOUSING
CONNECT. LEARN. ACHIEVE. STUDENT AFFAIRS AT ILLINOIS