

Shower Luncheon Banquets at Adelle's

Adelle's is open for dinner Tuesday through Saturday, but we happily host **afternoon shower luncheon banquets** at **1:00 p.m. on Saturdays** and earlier on Sundays. From our housemade soups and dressings to our salads, entrees and sauces, everything is crafted from scratch with care. Let us make your special gathering truly memorable.

- **Saturday Events:** If your party is very large or your schedule requires an earlier start time, please ask—we! may be able to open earlier for your date. There are **no room charges or extra fees** for Saturday luncheons,! but there is a **\$1,000 minimum spend guarantee**.
 - **Sunday Events:** Adelle's is normally closed on Sundays, but we are happy to open for private events with a **\$2,200 minimum spend guarantee**. If this minimum is not met, the difference will be charged as an **unmet minimum**.
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Luncheon Package & Pricing

- **Package Price:** \$29 per guest
- **Additional Costs:** 8% IL state tax + 22% banquet service charge (gratuity for setup, service, cleanup, and! breakdown staff)
- **Add-Ons:** Additional Soup or salad course for \$5 per guest
- **Payment:** Cash or check preferred; 4.5% convenience fee applies to **subtotal** for credit card payments

Package Includes:

- First course (same for all guests)
- Entrée (same for all guests)
- Unlimited non-alcoholic beverages (most included)
- Cutting, serving, and setup of brought-in cake, desserts, cupcakes, or sweet tables
- Pre-arranged accommodations for reasonable dietary needs (vegan, vegetarian, gluten-free, etc.)

Buffet, family-style, or brunch-style menus are available at different pricing.

Beverage Service

Mimosas, wine, and cocktails are available for an additional cost. Outside alcohol is not permitted.

Booking Policy

No deposit is required. However, when you reserve a date, Adelle's considers it a **verbal contract**—a commitment that your event will be held with us and that you are no longer seeking other venues.

Event Timeline

After Your Event is Booked

- **2 Weeks Before Event:**
 - Submit menu selections and an approximate guest count.
 - We will also begin discussing table arrangements, room layout, and other setup details.
- **7 Days Before Event:**
 - Submit your **final confirmed guest count**.
 - Your final bill will be based on this confirmed count, regardless of last-minute cancellations or no-shows.

Decorating Guidelines

- Decorating tables and the room is **welcome and encouraged!**
 - Nothing may be affixed, hung, or taped to windows, walls, ceilings, window frames, light fixtures, etc.
 - Hanging décor (hanging balloon displays, paper lanterns, etc.) is allowed when **pre-arranged** with Debbie.
 - Confetti, table sprinkles, or small plastic décor pieces are **not permitted**.
 - The room will be available **up to 1 hour before your function** for decorating.
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Terms & Conditions

- Additional cleaning fees or damage charges will apply if necessary.
 - The booking guest is responsible for any damage caused by themselves, guests, vendors, or coordinators.
 - Adelle's is not responsible for loss or damage to items before, during, or after the event.
 - Adelle's reserves the right to reassign event space if the original room becomes unsuitable for the final confirmed guest count.
 - Homemade cookies, desserts, or cakes may be brought in, but Adelle's assumes **no responsibility for food safety or related illnesses**.
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By booking a luncheon at Adelle's, you acknowledge and agree to these terms and conditions.

Menu Options

Please choose **ONE** first course (*soup or salad*) and **ONE** entrée from the options below.

First Course – Soup Selections

(Some soups can be made gluten-free if prearranged)

- **Loaded Baked Potato**
 - **Cream of Tomato-Basil** with mini grilled cheddar cheese sandwich
 - **Cream of Potato-Leek**
 - **Cream of Wild Mushroom with Sherry**
 - **Lemon Chicken-Orzo Cream**
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First Course – Salad Selections

(All salads are gluten-free except the croutons)

- **Field Greens** with fresh strawberries, goat cheese crumbles, toasted almonds, raspberry balsamic vinaigrette
 - **Field Greens** with dried berries, oranges, toasted nuts, bleu cheese, balsamic vinaigrette
 - **Field Greens** with cucumbers, tomatoes, carrots, white French vinaigrette
 - **Baby Spinach** with applewood smoked bacon, brioche croutons, red onion, red wine vinaigrette
 - **Adelle's Caesar** – hearts of romaine, tomatoes, brioche croutons, garlic-black pepper-Caesar dressing, Grana Padano
 - **Iceberg Wedge** with applewood smoked bacon, chopped tomatoes, brioche croutons, parsley, fresh herb-buttermilk-bleu cheese dressing
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Entrée Options

Quiche Selections

(All quiche entrées are plated with a side salad – please choose a soup as your first course)

- **Quiche Lorraine** – applewood smoked bacon, Swiss cheese
 - **Vegetable Cheese Quiche**
 - Other quiche preparations available upon request
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Entrée Salad Selections

(Gluten-free except where croutons are included)

- **Bruschetta Steak Salad** – field greens, arugula, grilled steak, brioche croutons, balsamic vinaigrette, plum tomato-garlic bruschetta topping, Grana Padano shavings (+\$10 per guest)
 - **Summer Chicken Salad** – chopped romaine, pesto grilled chicken breast, tomato, asparagus tips, carrots, peppers, balsamic vinaigrette *(gluten-free)*
 - **Waldorf Chicken Salad** – diced chicken breast, grapes, walnuts, celery, apple, poppy seed dressing on field greens with tomato quarters *(gluten-free)*
 - **Honey-Mustard Glazed Skuna Bay Salmon (6 oz)** – hearts of romaine, field greens, carrots, crispy fried capers, tomato, creamy soy-ginger vinaigrette (+\$8 per guest, *gluten-free*)
 - **Traditional Cobb Salad** – field greens, baby spinach, grilled chicken, bacon, chopped egg, scallions, avocado, bleu cheese, balsamic vinaigrette or herb-buttermilk-bleu cheese dressing *(gluten-free)*
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Traditional Hot Entrées

- **Winter Vegetable Risotto** – sweet potato, green onion, baby spinach, toasted walnuts, sage butter sauce, Grana Padano *(gluten-free)*
- **Summer Garden Vegetable Risotto** – garden vegetables, tomato-herb butter sauce, Grana Padano *(gluten-free)*
- **Pasta Alfredo Primavera** – garden vegetables, Alfredo cream sauce, Grana Padano
- **Pasta Pesto** – sundried tomatoes, pesto cream sauce, Grana Padano
- **Parmesan Crusted Chicken Breast** – grilled asparagus, silky cheddar potatoes, onion strings, tomato cream sauce
- **Oven Roasted Chicken Breast** – baby spinach & mushroom sauté, silky potatoes, lemon-caper butter sauce *(gluten-free)*
- **Oven Roasted Chicken Breast** – seasonal vegetable risotto, grilled asparagus, butter sauce *(gluten-free)*

- **Oven Roasted Chicken Breast** – baby spinach sauté, herb roasted potatoes, Marsala cream sauce (*gluten-free*)
- **Double Stuffed Chicken Breast** – prosciutto, sage leaf & fresh mozzarella filling, grilled asparagus, lemon-sage butter sauce, on pasta or silky potatoes (+\$8 *per guest, gluten-free with potato choice*)
- **Grilled Pork Tenderloin Medallions** – silky cheddar potatoes, grilled asparagus, honey-Dijon sauce (+\$6 *per guest, gluten-free*)