Dream Palace

— Banquet Packages —

19825 Stony Island Ave. Lynwood, IL 60411 | 708.418.2041
www.DreamPalaceBanquetHall.com | dreampalacebanquethall@gmail.com

Emerald Package

Saturday or Holiday Event: 200+ guest minimum

$35 | Plated Meal
$39 | Family Style Meal

Friday or Sunday Event: 100+ guest minimum

$33 | Plated Meal
$37 | Family Style Meal

Room Rental for Six Hours
Four Hours of Open Premium Bar
White Linen Table Cloths & White Napkins
White Chair Covers w/ Color Sash
Cake Cutting Served w/ Ice Cream
Iced Tea or Lemonade and Coffee Station
Complimentary Champagne for Head Table

Choice of One of the Following:
• One Specialty Beer -OR-
• One Butler Style Hors d'Oeuvre

Diamond Package

Saturday or Holiday Event: 200+ guest minimum

$40 | Plated Meal
$44 | Family Style Meal

Friday or Sunday Event: 100+ guest minimum

$38 | Plated Meal
$42 | Family Style Meal

Room Rental for Six Hours
Four and a Half Hours of Open Premium Bar
White Linen Table Cloths & White Napkins
White Chair Covers w/ Color Sash
Cake Cutting Served w/ Ice Cream
Iced Tea or Lemonade and Coffee Station
Complimentary Champagne for Head Table

• Choice of One Specialty Beer
• Choice of One Butler Style Hors d'Oeuvre

Crystal Package

Friday or Sunday Only: 100+ guest minimum

$31 | Plated Meal
$35 | Family Style Meal

Room Rental for Five Hours
Three Hours of Open Premium Bar
White Linen Table Cloths & White Napkins
White Chair Covers w/ Color Sash
Cake Cutting Served w/ Ice Cream
Iced Tea or Lemonade and Coffee Station
Complimentary Champagne for Head Table

Ruby Package

Friday or Sunday Only: 100+ guest minimum

$29 | Plated Meal
$33 | Family Style Meal

Room Rental for Five Hours
Three Hours of Domestic Beer,
House Wine & Soft Drinks
White Linen Table Cloths & White Napkins
White Chair Covers w/ Color Sash
Iced Tea or Lemonade and Coffee Station
Cake Cutting Served w/ Ice Cream

Pearl Package

Friday or Sunday Only: 100+ guest minimum

Lunch Banquet (1:00 pm - 5:00 pm)

$21 | Plated Meal
$25 | Family Style Meal

Dinner Banquet (After 4:00 pm)

$24 | Single Plated Meal
$28 | Family Style Meal

Room Rental for Four Hours | White Linen Table Cloths, White Napkins & White Chair Covers
Cake Cutting Served with Ice Cream | Iced Tea or Lemonade and Coffee Station
(Color Sash: +$1 pp) (Soft Drink Bar: +$3)

Prices are subject to change without notice | Local Sales Taxes, Administrative Service Fee & Security will be added to total
A $1000 non-refundable deposit and a signed contract are required to reserve your event.

Banquet Menu

Plated Meal: Garden Salad, One Chicken Entrée, One Potato & One Vegetable
Family Style Meal: Garden Salad, Two Entrées, One Pasta, One Potato & One Vegetable

Da Vinci Chicken - Chicken breast in a savory white wine sauce with roasted peppers & mushrooms.
Chicken Marsala - Pan seared chicken breast served with wild mushrooms in a Marsala wine demi glace.
Chicken Parmesan - Chicken breast breaded with panko topped with red sauce topped w/ cheese.
Chicken Piccata - Chicken breast in a lemon & wine sauce topped with capers.
Chicken ala Lusiana - Roasted chicken in a creamy citrus & spice sauce.
Baked Chicken - Marinated bone-in chicken baked to perfection. *(Only available for Family Style)*
Fried Chicken - Chicken in a homemade batter, fried to a golden crisp. *(Only available for Family Style)*
Oven Fried Chicken Breast - Chicken breast lightly breaded with panko and herbs baked to perfection.
Champagne Chicken - Lightly fried and topped with sun-dried tomatoes, mushroom & champagne cream.
Barbecue Chicken Breast - Grilled boneless breast of chicken with a sweet and tangy barbecue sauce
Roast Beef Sirloin - Slow roasted beef sirloin in au jus accompanied with roasted peppers and mushrooms.
Pepper Steak - Succulent sirloin beef sautéed with red and green peppers in a homemade tomato sauce.
Beef Milanese - Thin slice of beef breaded and lightly fried topped with a corn relish.
Beef Bourguignon - Red wine braised beef with onions, mushrooms, potatoes, peas and carrots.
Sirloin Kabob - (+ $3) Sirloin skewered with grilled peppers, onions and button mushrooms.
Fillet Mignon w/ mushroom Sauce - (+ $7)
Roast Turkey - Roasted turkey breast served w/ our homemade dressing and gravy.
Baked Sugar Ham - Glazed ham in a sweet & savory honey pineapple sauce.
Italian Sausage - Italian sausage sautéed with onions and peppers in a tomato basil sauce
Polish Sausage w/ Sauerkraut - Polish sausage served with beer infused sauerkraut
Roast Pork Tenderloin - Roasted loin of pork in a homemade wine demi glace.
White Fish - (+ $1) Cod fish lightly fried until golden
Tilapia - (+ $2) Tilapia fish baked in lemon butter sauce.
Salmon - (+ $4) Garlic butter baked salmon with citrus glaze.

Pasta

Pasta Primavera
Penne alla Vodka
Mostaccioli w/ Meat Sauce
Rigatoni w/ Marinara Sauce
Penne Alfredo w/ Broccoli
Three Cheese Ravioli w/ Marinara Sauce
Spicy Rigatoni w/ Italian Sausage

Potato

Mashed Potatoes
Garlic Mashed Potatoes
Herb Roasted Red Potatoes
Roasted Lemon Potatoes

Vegetable

Green Beans Almondine
Sautéed Green Beans
Glazed Baby Carrots
Corn with Red Pepper
Roasted Vegetables
Vegetable Medley

Information & Policies

Dream Palace is a full service facility hosting all types special occasions since 2012. The owners have been in the hospitality business for over 30 years. Our goal is to provide elegant and stress free events for an affordable price.
Our banquet facility accommodates up to 500 guests. Events held on a Saturday or Holiday Weekend require a minimum of 200 adults & a open bar package. Events held on Friday or Sunday require a minimum of 100 adults.

A deposit and signed contract is required to secure your date. The first non-refundable deposit is: $1,000 (weddings, quinceaneras, and evening events) or $500.00 (fund-raisers & school events) Additional deposits are required, and they are divided into two, three or four additional payments it just depends on how many months are from the initial contract date and the banquet date.

Ten days prior to your event, we ask that all details be finalized and final payment made. At this time, your deposits and any payments you have made are deducted from your total bill based on your final count. Any additional expenses incurred during your event must be satisfied prior to your departure the evening of the event.

Payments may be made in cash, cashiers check our credit card. There is a 3% surcharge on all credit card transactions. You may make payments in person, check by mail or credit card over the phone. Payments may be made electronically through Zelle. Find our acccount with our email (dreampalacebanquethall@gmail.com), please add the date of your event in the memo section.

Our office is open by appointment only. Please call (708.418.2041) or visit our website (dreampalacebanquethall.com/contact) to set up an appointment. Our office is closed on Mondays and Sundays.

Ceremonies

- One additional hour of room time
- Six white pillars with silk white and ivory flower arrangement
- One 1.5 hour rehearsal on the Tues or Wed of the week of the wedding

Ceremony in the Reception Room: $500

Ceremony in Amore Room: $750 + $2 per chair
- Seats up to 120 guest

Ceremony in Angelical Room: $1,000 + $2 per chair
- Seats up to 230 guest

Elegant Decor Package

Silver or Gold Chiavari Chairs | Color Floor-Length Table Linen
Gold or Silver Charger Plates | Color Polyester Napkin

Complimentary Centerpiece Rental: available by request

+$10 per person

Upgrades

Centerpiece Rental - $5 Vase + $5 Floral
Please, no confetti or glitter inside or outside the vase.

Set Up Fee - $50 - $150
If you would like our staff to set up your centerpieces, escort cards, linen, table favors, etc. We offer a convenience fee for any additional set up. The price is based on the volume and detail for your particular event decor. All items must be brought unwrapped, assembled and ready to place on tables 10 days before the event.

Soft Drink Bar: $3 per person

Additional Hour of Room Time: $300 per Hour/per Room

Half Hour of Premium Bar - $3 per person

Drapery for Divider Wall - $550 - $950

Drapery behind Head Table - $250 - $650

Color Chair Covers - $3.00 per chair

Chiavari Chairs - $6.00 per chair
(available in black, wood, silver, and gold)

Charger Plates - $1 - $5 ea

Premium Table Linen - $10 - $50 ea

Table Runners - $5 - $15 ea

Colored Napkins - $0.50 - $2.00 ea

Up-Lighting - $35 ea

Speaker w/ Wireless Microphone - $100.00

Podium Rental - $25.00

See Management for additional details

Please Note: we do not allow linens to be brought in.
We work with professional companies that will help make the room look spectacular and will help enhance your event.

Premium Bar

Our Emerald Package and Diamond Package include our Premium Bar Package. The Premium Bar Package includes:

Beer

Miller Lite | Miller Genuine Draft | Coors Light | Tecate

Wine

Merlot | Cabernet Sauvignon | Chardonnay | White Zinfandel | Moscato

Spirits

Tequila Jose Cuervo | Jimador Tequila | Smirnoff Vodka | Bacardi Rum | Captain Morgan Rum
Captain Morgan White | Malibu Coconut Rum | Rum Haven | Seagram's Seven Crown | New Amsterdam Gin | Amaretto
Peach Schnapps Southern Comfort | Korbel California Brandy | Clan Macgregor Scotch | Evan Williams Black

Mixers

Soft Drinks | Grenadine | Orange Juice | Cranberry Juice | Pineapple Juice | Sweet Lime Juice | Bloody Mary
Triple Sec | Lime Margarita | Mojito | Cosmopolitan

Specialty Beer

Please choose from:
Corona | Modelo | Dos Equis | Heineken | Blue Moon | Amstale Lite

Please Note: No Substitutions. Prices and selections are subject to change without notice. All spirits served at Dream Palace must be purchased and dispensed through Dream Palaces licensed vendors.

Upgrade your Premium Bar package with one of our additional bar packages:

Premier Bar

+ 7 per person to your premium bar package
Includes Premium Bar items plus:

Spirits

Cazadores Tequila | El Milagro Tequila | Jack Daniel's Whiskey
Dewars Scotch | Absolute Vodka | Tito's Handmade Vodka
Baileys Irish Cream | Martell Cognac | Tanqueray Gin

Top Shelf Bar

+ 12 per person to your premium bar package
Includes Premium Bar items plus:

Spirits

Patron Tequila | 1800 Tequila | Crown Royal Whiskey
Chivas Regal Scotch | Buchanan's Scotch | Ketel One Vodka
Hennessy Cognac | Maker's Mark Bourbon
Bombay Sapphire Gin

Individual Spirits by the Bottle

Absolut Vodka 35 | Disaronno 35 | Baileys Irish Cream 45 | Belvedere Vodka 55 | Ciroc Vodka 50 | Chivas Regal Scotch 55
Crown Royal 50 | Dewars Scotch 50 | Don Julio 70-350 | Grand Marnier 50 | Grey Goose 55 | Hennessy Cognac 55
JB Scotch 40 | Jameson Irish Whiskey 55 | J Walker Black Label Scotch 70 | Kahlua 45 | Ketel One Vodka 60 | Makers Mark Bourbon 50
Martell Cognac 45 | Patron Tequila 60 | Tanqueray Gin 40 | Tres Generaciones Tequila 70 | 1800 Tequila 45 | Titos Vodka 45

Beer by the Case

Amstel Lite, Blue Moon, Corona, Lagunitas, Modelo, - 50 ea

Wine or Champagne

House Wine or Champagne on Each Table - $15 per table
Strawberry Champagne or Spumante Glass- $3 per glass
Mimosa Bar (Self Service) - $200
Includes: Orange Juice, Cranberry Juice & Pineapple Juice
Seasonal Fruit Garnish, Four Bottles of Champagne, and Champagne Glasses
Additional Juice 20 per Liter. Additional Champagne 20 per bottle.

Mexican Menu

Mexican Single Plated Style Includes:
Chips & Salsa, Garden Salad, Warm Tortillas, One Chicken Entrée & Two Sides

Mexican Family Style Includes:
Chips & Salsa, Garden Salad, Warm Tortillas, Two Entrées & Two Sides

Fajitas de Res - Sautéed seasoned strips of beef with grilled onions and peppers.
Fajitas de Pollo - Sautéed seasoned strips of chicken with grilled onions and peppers.
Pollo en Salsa Ranchera con Papas - Chicken breast in a ranchera sauce with potatoes.
Pollo Poblano - Grilled Chicken Breast served with grilled onions and peppers topped w/ Chihuahua cheese.
Pollo a la Parrilla - Grilled seasoned chicken breast.
Pollo a la Naranja - Chicken Breast made in an orange chipotle sauce.
Pollo en Mole - Chicken breast in a homemade rich chile sauce with a hint of chocolate.
Bistec con Papas - Strips of sirloin beef served with potatoes in a homemade sauce.
Bistec a la Mexicana - Chopped sirloin beef sautéed with onions, peppers and tomatoes.
Bistec con Rajas y Queso - Strips of grilled sirloin beef sautéed with peppers, onions and topped cheese.
Pollo con Rajas y Queso - Strips of grilled chicken sautéed with peppers, onions and topped with cheese.
Carne con Chile - Pork slices simmered in a chile & tomato sauce that is spicy and delicious.
Puerco en Salsa de Chile de Arbol - Chopped pork in a spicy red chile sauce.
Lomo en Salsa de Chile de Arbol - (+ $1.75 per person) Strips of rib eye in a spicy red chile sauce.
Lomo Asado - (+ $1.75 per person) Grilled rib eye steak, w/ grilled onions & peppers. (Plated Meal Only)
Puerco Asado Al Pastor - Grilled pork loin, alpastor style served with grilled onions and grilled pineapples.

Sides

Mexican Rice | Frijoles ala Mexicana | Chorizo Cheesy Potatoes | Roasted Potatoes, Poblanos & Corn
Calabazitas a la Mexica | Pasta Poblano | Corn w/ Red Pepper

*Substitute Garden Salad for an additional side - Family Style Only

Hors D'Oeuvres

+$1 per person
Assorted Bruschetta | Fresh Fruit Salad in Champagne Flute | Fried Ravioli | Cheese Quesadillas | BBQ Meatballs

Premium Hors d'Oeuvres +$2 per person
Cucumber Cup Chicken Salad | Spinach & Artichoke Crostini | Flatbread Pizzas | Stuffed Mushrooms | Chicken Tenders | Chicken Wings
Chicken Quesadillas | Veggie Quesadillas | Beef Taquitos | Guacamole & Chips | Pineapple Pico de Gallo & Chips | Mini Chicken Flautas

Late Night Snack

Fiesta Bar: 3.50 per person
Includes: Tortilla Chips, Nacho Cheese, Ground Beef, Salsa, Jalapeños, Sour Cream, Lettuce and Tomato.

All-American Snacks: 5.50 per person
Served Butler Style - Choice of Two: Mini Beef Sliders, Mini Hot Dogs or Flatbread Pizzas. Served with French Fries.

Sweet Table - 300.00 for every 100 guests.
Includes: Mini Chocolate Fountain with Assorted Dipping Items