

Dream Palace

Banquet Packages

19825 Stony Island Ave. Lynwood, IL 60411 | 708.418.2041
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Diamond Package

Saturday or Holiday Event: 200+ guest minimum
\$41 w/ Plated Meal • \$45 w/ Family Style Meal
Friday, Sunday or Weekday Event: 100+ adults minimum
\$39 w/ Plated Meal • \$43 w/ Family Style Meal

Room Rental for Six Hours
Four & 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
& Coffee Station | Complimentary Champagne for Head Table
Choice of One Specialty Beer & Choice of One Butler Style Hors d'Oeuvre

Emerald Package

Saturday or Holiday Event: 200+ guest minimum
\$36 w/ Plated Meal • \$40 w/ Family Style Meal
Friday, Sunday or Weekday Event: 100+ adults minimum
\$34 w/ Plated Meal • \$38 w/ 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
& Coffee Station | Complimentary Champagne for Head Table

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

Crystal Package

Not available for Saturday Events: 100+ guest minimum
\$31 w/ Plated Meal • \$35 w/ 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 &
Coffee Station | Complimentary Champagne for Head Table

Ruby Package

Not available for Saturday Events: 100+ guest minimum
\$29 w/ Plated Meal • \$33 w/ Family Style Meal

Room Rental for Five Hours
Three Hours of Beer & Wine Bar

White Linen Table Cloths & White Napkins | White Chair Covers w/
Color Sash | Cake Cutting Served w/ Ice Cream | Iced Tea or Lemonade
& Coffee Station | Complimentary Champagne for Head Table

Plated Meal Includes:

Garden Salad, One Chicken Entrée, One Potato & One Vegetable

Family Style Meal Includes:

Garden Salad, Two Entrées, One Pasta, One Potato & One Vegetable

Duet Plated Meal:

Add a second Entree to your Plated Meal: +\$2-\$10 per person

Ceremonies

- One additional 1 hour of room time
- Six white pillars with silk white and ivory flower arrangement

Ceremony in the Reception Room: \$500

Ceremony in Small Room: \$750 + \$2 per chair
* Seats up to 110 guest

Ceremony in Large Room: \$1,000 + \$2 per chair
* Seats up to 230 guest

- Rehearsal on the Tues or Wed of the week of the wedding for 2 hours
+\$150

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.

Additional Half 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

Monogram - \$175 ea

Color Chair Covers - \$3.00 per chair

Chiavari Chairs - \$6.00 per chair

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

Wireless Microphone - \$100.00

House Wine or Champagne - \$15 per table/per bottle

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.

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.

Hors D'oeuvres

+\$1 per person

Tomato & Mozzarella Crostini | Fresh Fruit Salad (May - September) | 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 | Chicken Flautas

Entrées

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.

Margherita Chicken - Baked chicken breast with pesto, tomatoes & mozzarella.

Lusiana Chicken - 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, freshly fried to a golden crisp. (Only available for Family Style)

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 Bourguignon - Red wine braised beef with onions, mushrooms, potatoes, peas and carrots.

Fillet Mignon w/ mushroom Sauce - (+ \$7 Plated or Duet Plated Only)

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 Plated or Duet Plated Only) Cod fish lightly fried until golden

Tilapia - (+ \$2 Plated or Duet Plated Only) Tilapia fish baked in lemon butter sauce.

Salmon - (+ \$4 Plated or Duet Plated Only) Garlic butter baked salmon with citrus glaze.

Pasta

Pasta Primavera | Penne alla Vodka | Mostaccioli w/ Meat Sauce | Rigatoni w/ Marinara Sauce | Fettuccine Alfredo w/ Broccoli | Three Cheese Ravioli w/ Marinara Sauce

Potato

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

Vegetable

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

Mexican Entrées

Fajitas de Res - (+ \$1.75 per person) 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 en Mole - Chicken breast in a homemade rich chile sauce with a hint of chocolate.

Birria de Res - Stewed beef in a guajillo chile sauce.

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.

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.

Puerco Asado Al Pastor - Grilled pork loin, al pastor style served with grilled onions and grilled pineapples.

Sides

Mexican Rice | Frijoles | Chorizo Cheesy Potatoes | Roasted Potatoes, Poblano & Corn | Calabazitas a la Mexicana

Pasta Poblano | Corn w/ Red Pepper

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

Premium Bar

Beer

Miller Lite | Miller Genuine Draft | Coors Light | Tecate

Choice of Specialty Beers: (Emerald or Diamond Package): Corona | Modelo | Dos Equis | Heineken | Blue Moon | Amstale Lite

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 Whiskey

Mixers

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

Signature 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

+ 14 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

Please Note: Selections are subject to change without notice.

You may add beer by the case or individual bottles of spirits to your package. Please ask management for pricing.