



Exceptional. Unforgettable.
SCOVILL & HICKORY POINT GOLF CLUB

Weddings

Your Wedding

Congratulations on your engagement!

Thank you for considering the Decatur Park District's Banquet Services for your special day.

Each Park District venue offers a unique setting with a range of menu and dining options, custom-tailored to meet your needs.

Whether you plan an intimate gathering or the grandest of affairs, our friendly staff will help create the wedding day of your dreams.



Decatur Park District Facilities

Consider Scovill or Hickory Point Banquet Facilities or the Anne & Al Swartz Pavilion at Hickory Point for all of your wedding events!

Wedding Ceremony
Bridal Shower
Rehearsal Dinner

Groom's Golf Outing
Bride's Tea & Luncheon
Post-Wedding Brunch

Room rental fees include setup and post-function clean-up of banquet room or pavilion, all linen required for your function, china and silverware, and use of your choice of available centerpieces. Our lovely tent or veranda areas may also be reserved. Please note that enclosed partial menus are only suggestions. All menus may be customized to meet your dietary or budget requirements.

Wedding Weekend packages are also available for couples who schedule their receptions with the Decatur Park District. We look forward to serving you!



Kevin Brewer, Food & Beverage Manager
217/422-5911
Kevin@decparks.com
www.decatour-parks.org



Hors D'oeuvres

ITEMS PRICED PER 50 PIECES

\$39.00 ITEMS

VEGETABLE SPRING ROLLS
BBQ COCKTAIL FRANKS
BREADED RAVIOLI
TORTILLAS & PICO DE GALLO

MEATBALLS
(BBQ, SWEDISH, OR SWEET & SOUR)
BREADED MUSHROOMS

\$51.50 ITEMS

BREADED CHICKEN
DRUMETTES
(WITH RANCH OR BLEU CHEESE)

BACON WRAPPED
WATER CHESTNUTS
MOZZARELLA CHEESE STICKS
BRUSCHETTA

\$66.95 ITEMS

BUFFALO WINGS
(BBQ OR SPICY)
RUMAKI
EGG ROLLS
(VEGETABLE OR PORK)

MINI QUESADILLAS
(CHEESE OR CHICKEN)
CHEDDAR POTATO SKINS
ASSORTED MINI QUICHES

\$82.50 ITEMS

CHICKEN SATAY
MINI SANDWICHES
BACON WRAPPED SCALLOPS
MINI BEEF WELLINGTON

SAUSAGE STUFFED MUSHROOMS
BEEF BROCHETTE
MINI CRAB CAKES
FRIED JUMBO SHRIMP

ALSO AVAILABLE

ASSORTED CHEESE & CRACKER TRAY - \$130

FRESH VEGETABLE OR FRUIT TRAY - \$130

SPINACH & ARTICHOKE DIP - \$77.25

WHOLE SMOKED SALMON - \$175

SHRIMP COCKTAIL - \$235

CARVING STATION SELECTIONS

Above prices exclude state/local taxes and 18% service charge.

Prices subject to change.

Hors D'oeuvres

\$15.00 PER PERSON BUFFET

HOT SELECTIONS ~ CHOOSE 3

MEATBALLS
(BBQ, SWEDISH OR SWEET & SOUR)
BREADED RAVIOLI
VEGETABLE SPRING ROLLS
MOZZARELLA CHEESE STICKS
SPINACH/ARTICHOKE DIP &
CHIPS

BBQ COCKTAIL FRANKS
BREADED MUSHROOMS
BUFFALO WINGS
(BBQ OR SPICY)
ASSORTED MINI QUICHES

COLD SELECTIONS - CHOOSE 3

MINI SANDWICHES
CHEESE & CRACKER TRAY
TORTILLA CHIPS
(W/PICO DE GALLO)

FRESH FRUIT TRAY
BRUSCHETTA
FRESH VEGETABLE TRAY

*Hors d'oeuvres buffet is available for a maximum of 90 minutes.
Included are potato chips, pretzels, coffee & tea.*



*Above prices exclude state/local taxes and 18% service charge.
Prices subject to change.*

Dinner Buffet

\$16.50 PER PERSON

ENTRÉES - CHOOSE 2

BEEF TIPS BURGUNDY
HERB ROASTED CHICKEN
SOUTHERN FRIED CHICKEN
CHICKEN CORDON BLEU
CHICKEN PARMIGIANA
CHICKEN STIR FRY
ROAST PORK LOIN

BAKED LASAGNA
(VEGETABLE OR BEEF)
ROAST TURKEY BREAST
BAKED HAM
ROAST BEEF
CHICKEN ALFREDO

ACCOMPANIMENTS - CHOOSE 3

AU GRATIN POTATOES
BAKED POTATOES
HERB ROASTED POTATOES
SMASHED POTATOES
RICE PILAF
ANGEL HAIR PASTA
SAGE DRESSING

GREEN BEANS ALMONDINE
BROCCOLI NORMANDY
BUTTERED CORN
(W/RED PIMENTOS)
HONEY GLAZED CARROTS
STEAMED BROCCOLI
SOUTHERN STYLE GREEN
BEANS

*Dinner Buffet is served with House Salad, assorted dressings,
and your choice of Caesar Salad, Pasta Salad,
Broccoli Salad or Spinach Salad.
Warm Dinner Rolls, Coffee & Iced Tea are included.*

*Above prices exclude state/local taxes and 18% service charge.
Prices subject to change.*

Dinner Buffet

\$17.75 PER PERSON **DELUXE**

ENTRÉES - CHOOSE 2

CHICKEN MARSALA
CHICKEN CHARDONNAY
APPLE-ALMOND CHICKEN
STUFFED PORK TENDERLOIN
SLICED PRIME RIB

CHICKEN DIJONNAISE
PEPPERED PORK TENDERLOIN
SHRIMP SCAMPI
BROILED TILAPIA

ACCOMPANIMENTS - CHOOSE 3

BAKED POTATOES
SMASHED POTATOES
ROASTED HERB POTATOES
AU GRATIN POTATOES
RICE PILAF
ANGEL HAIR PASTA
SAGE DRESSING
GREEN BEANS ALMONDINE

BUTTERED CORN
(W/RED PIMENTOS)
BROCCOLI NORMANDY
HONEY GLAZED CARROTS
STEAMED BROCCOLI
SOUTHERN STYLE GREEN
BEANS

*Deluxe Buffet is served with House Salad, assorted dressings,
and your choice of Caesar Salad, Pasta Salad,
Broccoli Salad or Spinach Salad.*

Warm Dinner Rolls, Coffee & Iced Tea are included.



*Above prices exclude state/local taxes and 18% service charge.
Prices subject to change.*

Dinner Buffet

\$22.25 PER PERSON PREMIUM

ENTRÉES - CHOOSE 2

CARVED ROASTED NEW YORK STRIP LOIN
CARVED PRIME RIB OF BEEF
TERIYAKI SALMON
CARVED PORK TENDERLOIN
CARVED ROASTED BREAST OF TURKEY

ACCOMPANIMENTS - CHOOSE 3

BAKED POTATOES
SMASHED POTATOES
HERB ROASTED POTATOES
AU GRATIN POTATOES
RICE PILAF
SAGE DRESSING
ANGEL HAIR PASTA

GREEN BEANS ALMONDINE
BUTTERED CORN
(W/RED PIMENTOS)
BROCCOLI NORMANDY
HONEY GLAZED CARROTS
STEAMED BROCCOLI
SOUTHERN STYLE GREEN BEANS

*Premium Buffet is served with House Salad, assorted dressings,
and your choice of Caesar Salad, Pasta Salad,
Broccoli Salad or Spinach Salad.*

Warm Dinner Rolls, Coffee & Iced Tea are included.



*Above prices exclude stat/local taxes and 18% service charge.
Prices subject to change.*

Plated Dinners

All plated presentations are served with house salad, warm dinner rolls, vegetable, starch, coffee & iced tea.

CHICKEN CORDON BLEU

DELICIOUS BONELESS BREAST OF CHICKEN, STUFFED WITH HAM & SWISS CHEESE, TOPPED WITH HOMESTYLE CHICKEN CREAM SAUCE
\$17.80

APPLE ALMOND CHICKEN

CHICKEN STUFFED WITH APPLE & ALMOND DRESSING, TOPPED WITH RASPBERRY SAUCE
\$17.80

BROILED ORANGE ROUGHY

BROILED WITH WHITE WINE & LEMON
\$22.75

CHICKEN PARMESAN

BONELESS BREAST OF CHICKEN, SEASONED AND BAKED WITH MARINARA & PARMESAN CHEESE
\$17.80

ROAST PORK LOIN W/GRAVY

TENDER SLICES OF ROAST PORK LOIN, TOPPED WITH BROWN GRAVY
\$17.00

PORK FILET

HANDCUT PORK FILET WRAPPED IN BACON
\$17.80

NEW YORK STRIP STEAK

A 10 OZ. CHOICE STEAK, BROILED TO A PERFECT MEDIUM
\$22.75

BAKED HAM STEAK

BAKED, SUGAR-CURED HAM TOPPED WITH SWEET FRUIT SAUCE
\$17.00

FILET MIGNON

(6OZ OR 8OZ)

A CHOICE CENTER CUT FILET OF TENDERLOIN, FLAME-BROILED SERVED W/HERB GARLIC BUTTER
\$22.75/\$24.75

PRIME RIB OF BEEF

(10OZ OR 12OZ)

THICK CUT & SLOW ROASTED TO A TENDER MEDIUM RARE, SERVED WITH HORSERADISH SAUCE & AU JUS
\$22.75/\$24.75

BROILED RIB EYE

(10OZ OR 12OZ)

CENTER CUT RIB EYE, SEASONED & BROILED TO PERFECTION
\$22.75/\$24.75

ROASTED BREAST OF TURKEY

TENDER TURKEY BREAST SLICED AND SERVED WITH GRAVY
\$17.80

BROILED SALMON

SLOW BROILED & SERVED WITH LEMON BUTTER CREAM DRIZZLE
\$22.75

*Above prices exclude state/local taxes and 18% service charge.
Prices subject to change.*

Wedding Reception PACKAGES

ALL WEDDING RECEPTION PACKAGES INCLUDE

TWO COLD HORS D'OEUVRES PLATTERS

TWO-ENTRÉE BUFFET OR SINGLE ENTRÉE PLATED MEAL

CHAMPAGNE TOAST (ONE BOTTLE PER TABLE)

DRAFT BEER (1/4 BARREL PER 100 GUESTS)

CAKE CUTTING

3-HOUR MIXED DRINK BAR

ENDLESS FOUNTAIN SOFT DRINKS

TABLE LINEN (WHITE, MAIZE OR BLACK)

COLORING NAPKINS

TABLES & CHAIRS

SERVICE STAFF & BARTENDERS

Facility rental fee (Up to \$575.00), applicable taxes & service charge, room set-up & service clean-up are included.



Dinner Buffets are served with House Salad, Assorted Dressings, your choice of Caesar Salad, Pasta Salad, Broccoli Salad or Spinach Salad and Dinner Rolls.

BRONZE WEDDING RECEPTION BUFFET PACKAGE

\$50.75 PER PERSON

CHOICE OF TWO ENTRÉES

BEEF TIPS BURGUNDY
HERB ROASTED CHICKEN
SOUTHERN FRIED CHICKEN
ROAST PORK LOIN
BAKED HAM
CHICKEN CORDON BLEU
CHICKEN ALFREDO

BAKED LASAGNA
(VEGETABLE OR BEEF)
ROAST BEEF
CHICKEN PARMIGIANA
ROAST TURKEY BREAST
CHICKEN STIR FRY

CHOICE OF THREE ACCOMPANIMENTS

AU GRATIN POTATOES
BAKED POTATOES
SMASHED POTATOES
HERB ROASTED POTATOES
RICE PILAF
SAGE DRESSING
ANGEL HAIR PASTA

GREEN BEANS ALMONDINE
BROCCOLI NORMANDY
BUTTERED CORN
(W/RED PIMENTOS)
HONEY GLAZED CARROTS
STEAMED BROCCOLI
SOUTHERN STYLE GREEN
BEANS

SILVER WEDDING RECEPTION BUFFET PACKAGE

\$52.25 PER PERSON

CHOICE OF TWO ENTRÉES

CHICKEN MARSALA
STUFFED PORK TENDERLOIN
CHICKEN CHARDONNAY
SLICED PRIME RIB
PEPPERED PORK TENDERLOIN

APPLE-ALMOND CHICKEN
SHRIMP SCAMPI
CHICKEN CHARDONNAY
BROILED TILAPIA

CHOICE OF THREE ACCOMPANIMENTS

AU GRATIN POTATOES
BAKED POTATOES
SMASHED POTATOES
HERB ROASTED POTATOES
RICE PILAF
SAGE DRESSING
ANGEL HAIR PASTA

GREEN BEANS ALMONDINE
BROCCOLI NORMANDY
BUTTERED CORN
(W/RED PIMENTOS)
HONEY GLAZED CARROTS
STEAMED BROCCOLI
SOUTHERN STYLE GREEN
BEANS

GOLD WEDDING RECEPTION BUFFET PACKAGE

\$55.50 PER PERSON

CHOICE OF TWO ENTRÉES

CARVED ROASTED NEW YORK STRIP LOIN
CARVED PORK TENDERLOIN
CARVED PRIME RIB OF BEEF
TERIYAKI SALMON
CARVED ROASTED BREAST OF TURKEY

CHOICE OF THREE ACCOMPANIMENTS

AU GRATIN POTATOES
BAKED POTATOES
SMASHED POTATOES
HERB ROASTED POTATOES
RICE PILAF
SAGE DRESSING
ANGEL HAIR PASTA

GREEN BEANS ALMONDINE
BROCCOLI NORMANDY
BUTTERED CORN
(W/RED PIMENTOS)
HONEY GLAZED CARROTS
STEAMED BROCCOLI
SOUTHERN STYLE GREEN
BEANS



Dinner Buffet is served with House Salad, Assorted Dressings, your choice of Caesar Salad, Pasta Salad, Broccoli Salad or Spinach Salad and Dinner Rolls.

Wedding Reception

PLATED MEAL PACKAGES

Plated dinners include choice of one starch and one vegetable from any of our buffet wedding package menus, house salad & dinner rolls.

FILET MIGNON (6 OZ. OR 8 OZ.)

CHOICE CENTER CUT FILET OF
TENDERLOIN, FLAME-BROILED AND
SERVED WITH
HERB GARLIC BUTTER
\$55.50/\$57.50 PER PERSON

APPLE ALMOND CHICKEN
CHICKEN BREAST STUFFED WITH
APPLE & ALMOND DRESSING,
TOPPED WITH RASPBERRY SAUCE
\$52.75 PER PERSON

ROAST PORK LOIN W/ GRAVY
TENDER SLICES OF ROAST PORK
LOIN TOPPED WITH GRAVY
\$52.25 PER PERSON

BROILED RIB EYE STEAK
(10 OZ. OR 12 OZ.)
CENTER CUT RIB EYE SEASONED
AND BROILED TO PERFECTION
\$55.50/\$57.50 PER PERSON

PORK FILET
HAND CUT PORK FILET WRAPPED
IN BACON
\$52.75 PER PERSON

ROASTED BREAST OF TURKEY
TENDER TURKEY BREAST SLICED
AND SERVED W/GRAVY
\$52.75 PER PERSON

BROILED ORANGE ROUGHY
BROILED WITH WHITE
WINE & LEMON
\$55.50 PER PERSON

NEW YORK STRIP STEAK
10 OZ CHOICE STEAK BROILED TO A
PERFECT MEDIUM
\$55.50 PER PERSON

CHICKEN PARMESAN

BONELESS BREAST OF CHICKEN
SEASONED AND BAKED WITH
MARINARA SAUCE AND PARMESAN
CHEESE
\$52.75 PER PERSON

BAKED HAM STEAK
BAKED, SUGAR-CURED HAM
TOPPED WITH
SWEET FRUIT SAUCE
\$52.25 PER PERSON

BROILED SALMON
SLOW BROILED AND SERVED WITH
LEMON BUTTER
CREAM DRIZZLE
\$55.50 PER PERSON

PRIME RIB OF BEEF
(10 OZ. OR 12 OZ.)
SLOW ROASTED TO A TENDER
MEDIUM RARE, SERVED WITH
HORSERADISH SAUCE & AU JUS
\$55.50/\$57.50 PER PERSON



Beverage List

CANNED BEER
\$3.00

HOUSE WINE (GLASS)
\$5.00

CALL DRINKS
\$6.00

PREMIUM DRINKS
\$7.00

NON-ALCOHOLIC SPARKLING CIDER
\$12.95 (PER BOTTLE)

WINE
\$15.25 (PER BOTTLE)

CHAMPAGNE
\$15.50 (PER BOTTLE)

1/4 BARREL KEG (BUD LIGHT & MILLER LITE)
\$140.00

1/2 BARREL KEG (MOST DOMESTIC BEERS)
\$280.00

ENDLESS SOFT DRINK PACKAGE
\$1.25 PER PERSON

*Alcoholic beverage prices INCLUDE state/local taxes and
18% service charge.*

BANQUET FACILITY/PAVILION RENTAL FEES

MONDAY - THURSDAY (8 A.M. - MIDNIGHT)

1/3 Banquet Room	\$100.00
2/3 Banquet Room	\$200.00
Full Banquet Room	\$300.00
Swartz Pavilion at Hickory Point	\$325.00 (Memorial Day - Sept. 30) \$200.00 (Off Season)

FRIDAY (8 A.M. - MIDNIGHT)

1/3 Banquet Room	\$200.00
2/3 Banquet Room	\$300.00
Full Banquet Room	\$475.00
Swartz Pavilion at Hickory Point	\$525.00 (Memorial Day - Sept. 30) \$425.00 (Off Season)

SATURDAY (8 A.M. - MIDNIGHT)

1/3 Banquet Room	\$200.00
2/3 Banquet Room	\$400.00
Full Banquet Room	\$600.00*
Swartz Pavilion at Hickory Point	\$675.00 (Memorial Day - Sept. 30) \$525.00 (Off Season)

* *During the months of May - October, the full banquet room must be rented with a minimum food & beverage purchase of \$2,000.00 in addition to the room rental fee.*

SUNDAY (8 A.M. - MIDNIGHT)

1/3 Banquet Room	\$125.00
2/3 Banquet Room	\$225.00
Full Banquet Room	\$350.00
Swartz Pavilion at Hickory Point	\$400.00 (Memorial Day - Sept. 30) \$300.00 (Off Season)

SPECIAL DISCOUNT

If total food/beverage purchases exceed \$10,000.00, you will receive a 25% discount on the room/pavilion fee.



SCOVILL BANQUET FACILITY
3909 W. Main 421-7470



HICKORY POINT
GOLF CLUB

HICKORY POINT BANQUET FACILITY
ANNE & AL SWARTZ PAVILION
727 Weaver Rd. 421-6657



AWARD-WINNING CUISINE
SUPERIOR SERVICE
ATTENTION TO DETAIL

DECATUR PARK DISTRICT
Banquet Facilities
www.decatour-parks.org