

The Chateau Banquet Hall & Catering

Plated Luncheon Menu

Entrée Selections

Chicken Breast Piccata

Served with Rice

Chicken Parmesan

Chicken Shish Kebab

Chicken Marcella

Roast Pork Tenderloin

With a cream sauce

Pasta Variety

Your choice of penne, farfalle, fettuccine, or linguine pasta served with either Marinara or Alfredo sauce.

Add chicken

The above luncheons are served with a plated salad, bread & butter, coffee, and tea.

See choices for Potato, Rice, and vegetable

Chicken or Tuna Salad on Croissant or Wheat Bread

-Fresh Fruit and Pasta or Potato Salad

Variety of Wraps

-Chicken Cesar

-Portabella Mushrooms

Includes Pasta Salad and Strawberries

Cold Cut Variety (Buffet)

Various Meats: Turkey, Ham, or Chicken

Breads, Potato Salad, Chips, or condiments

Lunch Box

Turkey or Ham and Cheddar

Chips, Apple, and Cookie

Miscellaneous Fees

Gratuuity - 20%

7% Indiana State Sales Tax

A deposit of \$500.00 deposit (cash, check, or credit card) is required to hold the hall for your selected date, and will be deducted off of the balance

All White Linens are Included

Colored Napkins- \$0.50 per napkin

Requirements for Booking a Banquet

* In order to book a banquet you must have a minimum of 50 people. The minimum for the Large Ballroom is 150 people. If you do not have 150 guests, you will still be charged for 150.

Luncheon Hours

-over 125 people, 4 hours
-under 100 people, 3 hours

- * Reading & signing a rental contract with the manager.(A copy of the contract is available upon request)
- * Renters agree to give a confirmed count & pay the owed balance three weeks prior to the event.
- * Customers agree to finalize menu three weeks prior to event.
- *Each extra attendee above the confirmed count will be charged the agreed price per person + gratuity and sales tax.

The Chateau Banquets & Catering
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