

Lido Banquets

Making Your Event Special & Memorable

FAMILY STYLE PACKAGES

Basic Evening Package Plan

\$40.00 PLUS 18% GRATUITY PLUS TAX

\$5.00 DISCOUNT FRIDAY/SUNDAY

- 🌿 5½ hour package
- 🌿 4 hours of open bar service with premium liquors
- 🌿 Unlimited wine on each table during dinner
- 🌿 Champagne Toast at the Head Table
- 🌿 Family Style Dinner: Soup, Salad, Side Entree, 2 Main Entrees, Potatoes, Vegetables
- 🌿 Cake served as dessert

Ultra Evening Package Plan

\$50.00 PLUS 18% GRATUITY PLUS TAX

\$5.00 DISCOUNT FRIDAY/SUNDAY

- 🌿 6 hour package
- 🌿 4½ hours of open bar service with premium liquors
- 🌿 Unlimited wine on each table during dinner
- 🌿 Champagne Toast at the Head Table
- 🌿 Hors D'oeuvres during cocktail hour served Butler Style
- 🌿 Family Style Dinner: Soup, Salad, Side Entree, 2 Main Entrees, Potatoes, Vegetables
- 🌿 Cake served as dessert
- 🌿 Sweet Table with assorted pastries, cakes, seasonal fruits and coffee service

or

- 🌿 White chair covers with choice of your color sash

Ultimate All Inclusive Evening Package Plan

\$65.00 PLUS 18% GRATUITY PLUS TAX

\$5.00 DISCOUNT FRIDAY/SUNDAY

- 🌿 6 hour package
- 🌿 4 ½ hours of open bar service with premium liquors
- 🌿 Champagne Service to welcome your guests
- 🌿 Unlimited wine on each table during dinner
- 🌿 Champagne Toast on Every Table
- 🌿 Hors D'oeuvres during cocktail hour served White Glove "Butler Style"
- 🌿 Family Style Dinner: Soup, Salad, Side Entree, 3 Main Entrees, 2 Potatoes, 2 Vegetables, Dessert
- 🌿 Cake
- 🌿 Swedish Table with assorted pastries, cakes, seasonal fruits, cold appetizers, deli platters and coffee service
- 🌿 Chair Covers with Choice of your color sash.

ALL PACKAGES INCLUDE CHOICE OF BEAUTIFUL SILK FLOWER CENTERPIECES OR CANDLES.
MICROPHONE AND BACKGROUND MUSIC PROVIDED UPON REQUEST.
YOUR NAMES WILL BE POSTED ON THE MARQUEE SIGN IN FRONT OF THE BANQUET HALL.

**children up to 10 years of age - \$15 discount per child*

5504 N. Milwaukee, Chicago, IL 60630 * (773) 763-1408

www.lidobanquets.com





FAMILY STYLE ENTRÉE SELECTIONS



Soups

- Minestrone Chicken Noodle Cream of Chicken Rice Barley Mushroom Vegetable
- Cream of Broccoli Cream of Cauliflower and Cheese Cream of Mushroom Cream of Tomato
- Cream of Potato

Salads

- Garden Fresh Salad with choice of two homemade dressings (*Dressings: Ranch, French, Italian, Garlic, Thousand*)
- Garden Fresh Salad with Lido's Special House Dressing Spinach & Strawberry Salad with Poppy Seed Dressing Caesar Salad St. Andrew's Salad

Side Entrees

- Homemade Ravioli with our Special Meat Sauce Mostaccioli with our Special Meat Sauce or Marinara
- Fettuccine Alfredo Pasta Primavera Farfalle with Broccoli Potato Finger Dumplings Pierogies

Main Entrees

- Lido's Famous Rosemary Roast Chicken (*all four parts*)
 - Chicken Vesuvio (Broiled with Herbs) (*all four parts*)
 - Lemon Marinated Chicken (*all four parts*)
- Boneless Skinless Chicken Breast Pecan with Herb Sauce
 - Boneless Skinless Chicken Breast Vesuvio
 - Boneless Skinless Chicken Breast Picatta
- Boneless Skinless Chicken Breast in Lemon Butter Sauce
 - Boneless Skinless Chicken Breast Marsala
 - Chicken DeVolaille with your Choice of Fillings
- Roast Boneless Breast of Turkey with Dressing and Cranberry Sauce
 - Roast Top Sirloin of Beef Ajus or Mushroom Gravy
 - Beef Roll-ups with Mushroom Gravy or Ajus
- Chateaubriand with Fresh Mushroom (Beef Tenderloin) *(\$5.00) Extra*
 - Roast Loin of Pork with Applesauce
 - Stuffed Pork Loin with Sautéed Vegetables
 - Pork Chops battered in Almonds
 - Swedish Meatballs in Dill Sauce
 - Pork DeVolaille with your Choice of Fillings
 - Italian Sausage w/ Roasted Peppers
 - Polish Sausage w/ Sauerkraut

Potatoes/Rice

- Roasted Potatoes (*Oven Brownd*) Vesuvio Style Potatoes Duchess Whipped
- Whipped Red Potatoes Skin On with Garlic Parsley Buttered Potatoes Rice Pilaf Rice with Vegetables
- Brown Rice Mexican Style Rice

Vegetables

- Green Beans Almondine Peas and Carrots Italian Style Green Beans or Peas
- Fresh Carrots with Olive Oil & Garlic Fresh Vegetable Medley Sweet Corn Home Style Sauerkraut
- Broccoli Served with Cheese Sauce Cucumbers w/ Sour Cream and Dill Red Beets with Horseradish
- Cole Slaw Red Cabbage Cole Slaw

Desserts

- Your Cake Vanilla Ice-cream Sundae Italian Lemon Ice Spumoni

Gonella's Italian Bread, Stewarts Coffee, Tea, Milk





Extras



- Sweet Table** - Our Sweet Table is elegantly decorated and includes a selection of miniature pastries, seasonal fruit platters and coffee service - **\$6.00** per person (pp)
- Swedish Table** - Our Swedish Table includes everything that is on our Sweet Table plus Deli Platters, Cold Salads, Cold Appetizer Platters - **\$7.00** pp
 - Extras to add to Swedish Table:
 - Steak Tartare (30 count)** - **\$85.00** per tray
 - Shrimp Cocktail** - **\$85.00** per tray
 - Mini Chocolate Fountain with assorted fruit and cakes** - **\$450.00**
 - Bruschetta Platters** - **\$40.00** per tray
- Hors D'oeuvres** - Home Made Pizza, Miniature Meat Balls, Italian Sausage Scewers, Polish Sausage in Barbecue Sauce, Chicken Fingers, Mexican Club Finger Sandwiches, Breaded Mushrooms, Bruschetta, Mozzarella Sticks, Mini Sausage in French Pastry. - **\$3.00** per choice of three
- Champagne Toast on every table** - **\$3.00** pp
- Champagne during cocktail hour** - **\$3.00** pp
- Cakes** - **\$2.75 - \$10.00** pp
- Pastries served at each table** - **\$3.00** pp
- Side Entree served Family Style** - **\$2.00** pp
- Additional Entree served Family Style** - **\$3.00** pp
- Hot Entree after dinner (Italian Sausage, Hot Dogs, Red Borsch, Beef Strogonoff)** . - **\$3.50** pp
- Vodka Service on each table includes unlimited soda service** - **\$85.00** per bottle
- Pitchers of Soda on each table** - **\$6.00** per pitcher
- White Glove Service** - **\$1.75** pp
- Chair Covers**. - **\$5.00** per chair
- White Chair Cover with Baby Blue, Pink, White, Gold or Silver Sash** - **3.50** per chair
- Colored Napkins** - **\$0.95** per napkin
- Colored Floor Lengh Table Cloths**. - **\$28.00** each
- Table Overlays** - **\$20.00** each
- Table Runners**. - **\$8.00** each
- Professional Valet Parking (per request)** - **\$500.00**
- Hall Extension (per 1/2 hour)** - **\$450.00** Saturday
- Hall Extension (per 1/2 hour)** - **\$400.00** Friday or Sunday



All prices subject to 18% gratuity plus sales tax.



Lido Banquets

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INDIVIDUAL PLATE STYLE PACKAGES

Basic Individual Plate Style Evening Package Plan

PRICE BASED ON CHOICE OF MAIN ENTREE PLUS 18% GRATUITY PLUS TAX

- 🌿 5 1/2 hour package
- 🌿 4 hours of open bar service with premium liquors
- 🌿 Unlimited wine on each table during dinner
- 🌿 Champagne Toast at the Head Table
- 🌿 Individual Plate Style Dinner: Soup, Salad, Main Entree, Potato, Vegetable
- 🌿 Cake served as dessert

Ultra Individual Plate Style Evening Package Plan

PRICE BASED ON CHOICE OF MAIN ENTREE PLUS \$10.00 FOR ULTRA PACKAGE UPGRADE PLUS 18% GRATUITY PLUS TAX

- 🌿 6 hour package
- 🌿 4 1/2 hours of open bar service with premium liquors
- 🌿 Unlimited wine on each table during dinner
- 🌿 Champagne Toast at the Head Table
- 🌿 Hors D'oeuvres during cocktail hour served Butler Style
- 🌿 Individual Plate Style Dinner: Soup, Salad, Main Entree, Potato, Vegetable
- 🌿 Cake served as dessert
- 🌿 Sweet Table with assorted pastries, cakes, seasonal fruits and coffee service

or

- 🌿 White chair covers with choice of your color sash

Ultimate Individual Plate Style All Inclusive Evening Package Plan

PRICE BASED ON CHOICE OF MAIN ENTREE PLUS \$20.00 FOR ULTIMATE PACKAGE UPGRADE PLUS 18% GRATUITY PLUS TAX

- 🌿 6 hour package
- 🌿 4 1/2 hours of open bar service with premium liquors
- 🌿 Champagne Service to welcome your guests
- 🌿 Unlimited wine on each table during dinner
- 🌿 Champagne Toast on Every Table
- 🌿 Hors D'oeuvres during cocktail hour served White Glove "Butler Style"
- 🌿 Individual Plate Style Dinner: Soup, Salad, Side Entree (*Served Family Style*), Main Entree, Potato, Vegetable, Cold Vegetable Salad (*Served Family Style*), Dessert
- 🌿 Cake
- 🌿 Swedish Table with assorted pastries, cakes, seasonal fruits, cold appetizers, deli platters and coffee service
- 🌿 Chair Covers with Choice of your color sash.

ALL PACKAGES INCLUDE CHOICE OF BEAUTIFUL SILK FLOWER CENTERPIECES OR CANDLES. MICROPHONE AND BACKGROUND MUSIC PROVIDED UPON REQUEST. YOUR NAMES WILL BE POSTED ON THE MARQUEE SIGN IN FRONT OF THE BANQUET HALL.

**children up to 10 years of age - \$20 per plate plus fee for package upgrade*

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INDIVIDUAL PLATE STYLE MENU SELECTIONS

-  **Chicken Breast Pecan** - 8 oz. boneless, skinless chicken breast, seasoned, encrusted with Pecan breading, crisp fried then oven baked for tenderness, served over creamy Herb Sauce \$40.00
-  **Chicken Breast Champagne** - 8 oz. boneless, skinless chicken breast, seasoned, egg battered and sauteed, served in Champagne or Lemon Butter cream sauce topped with white raisins \$40.00
-  **Chicken Breast Marsala** - 8 oz. boneless, skinless chicken breast, seasoned, egg battered and sauteed, served with fresh mushrooms and Marsala wine sauce \$40.00
-  **Chicken Breast Vesuvio** - Lido's recipe for 40 years. 8 oz. boneless, skinless chicken breast marinated overnight for rich taste with Italian spices, garlic, lemon juice and olive oil \$40.00
-  **Chicken Breast with Asparagus** - 8 oz. boneless, skinless chicken breast, egg battered and stuffed with asparagus served with cheese sauce \$40.00
-  **Chicken DeVolaille** - Boneless, skinless chicken breast, hand rolled and stuffed with your choice of fillings, then breaded and baked for tenderness. Filling choices: Cheese & Ham; Cheese, Ham and Sweet Peppers; Mushrooms; Spinach \$40.00
-  **Filet Mignon** - A Center Cut 8 oz. Filet Mignon with Madeira Wine Sauce \$50.00
-  **Beef Tenderloin Brochette** - Beef Tenderloin served with fresh garden vegetables on a bed of rice \$45.00
-  **Chateaubriand** - Three thick sliced tenderloin medallions seasoned with herbs and garlic served with whole fresh mushrooms \$45.00
-  **Tournedoes of Beef** - Two medallions of roasted tenderloin, served on a garlic crouton \$50.00
-  **Roast Prime Rib** - Served with Horseradish Sauce on the side (upon request) \$45.00
-  **New York Strip Steak** - A center cut steak served with Madeira Wine Sauce \$45.00
-  **Pork Chops** - Egg battered, breaded with a touch of almonds, served with apple sauce on the side (upon request) \$40.00
-  **Pork De Volaille** - Pork loin cut, hand rolled and stuffed with your choice of fillings, then breaded and baked for tenderness. Filling choices: Ham & Cheese; Cheese, Ham and Sweet Peppers; Mushrooms; Spinach \$40.00
-  **Orange Roughy** - Broiled filet served on the bed of fresh tomatoes or with the lemon butter sauce \$45.00
-  **Salmon Filet** - Broiled Filet topped with white wine sauce \$50.00
-  **Vegetable Plate** - Grilled Seasonal Vegetables served on a bed of Linguini Pasta \$35.00
-  **Mixed Grill** - A Center cut 6 oz. Filet Mignon accompanied by your choice of Chicken Breast \$55.00
-  **Surf & Turf** - A Center cut 6 oz. Filet Mignon accompanied by a Salmon Filet
Substitute Salmon with 3 Jumbo Shrimp \$60.00
-  **Make your own combination** - Choose any 2 entrees from the above menu \$60.00

Soups

- Minestrone Chicken Noodle Cream of Chicken Rice Barley Mushroom Vegetable Cream of Broccoli
 Cream of Cauliflower and Cheese Cream of Mushroom Cream of Tomato Cream of Potato Egg Drop

Salads

- Garden Fresh Salad with Choice of two homemade dressings (*Dressings: Ranch, French, Italian, Garlic, Thousand*) Garden Fresh Salad with Lido's Special House Dressing Spinach & Strawberry Salad with Poppy seed Dressing Caesar Salad

Vegetables

- Green Beans Almondine Peas and Carrots Fresh Carrots with Olive Oil & Garlic Fresh Vegetable Medley
 Broccoli Served with Cheese Sauce Sweet Corn

Side cold salads/vegetables (Served Family Style only)

- Cucumbers w/ Sour Cream and Dill Red Beets with Horseradish Cole Slaw Red Cabbage Cole Slaw
 Carrots and Raisin Salad Pasta Salad

Potatoes

- Roasted (Oven Browned) Duchess Whipped Whipped Red Potatoes Skin On with Garlic Parsley Buttered
 Baked Potatoes Twice Baked Potato

Desserts

- Vanilla Ice-cream Sundae Bisque of Tortoni Spumoni Italian Lemon Ice Your Cake

Gonella's Italian Bread, Stewarts Coffee, Tea, Milk

All prices subject to 18% gratuity plus sales tax.

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Reservations & Deposits

To assist you in selecting the right banquet room, The Lido will hold an available date in your name for three days or until someone else requests the same date, then you will have the first option. However, to receive a guaranteed reservation and price for the date you have selected, it will be necessary for you to place a \$1,000 deposit. An additional \$1,000 deposit is required one month after booking.

One-third (1/3) of projected cost must be paid within 90 days prior to the date of your event. The balance must be paid five (5) days before the event based on current guarantee.

At any time after signing of the contract, you should for any reason, not fulfill this agreement you are responsible for any losses which The Lido incurs due to default. All deposits will be retained as liquidated damages.

Final Arrangements

DAY OF BOOKING

- 🌿 \$1,000 deposit to reserve the venue.
- 🌿 One month from booking date - additional deposit of \$1,000 must be paid.



90 DAYS PRIOR

- 🌿 One third (1/3) of total projected cost is due.

30 DAYS PRIOR

- 🌿 Menu selection must be made.
- 🌿 Cake selection must be made if ordered from The Lido.
- 🌿 Selections must be made on items i.e.: Chair Covers, Colored Napkins and Center Pieces.
- 🌿 Pick up seating chart.

7 DAYS PRIOR

- 🌿 You must give us your final count of guests, ***which will not be subject to change.***
If on the day of your function your final count is over, the balance must be paid that evening.
- 🌿 Place cards in ***alphabetical order.***
- 🌿 Seating chart indicating table number and the number of guests at each table.
(Total number of guests at tables must be equal to the final guaranteed number).

5 DAYS PRIOR

- 🌿 Payment in full is due at this time, with a cash, cashier's check or money order (***no personal checks or credit cards are accepted.***)
- 🌿 Please bring things you may need for the night of your party. For example, Cake top, wine goblets, cake knife, matches, napkins, guest book, etc.

ADDITIONAL INFORMATION

- 🌿 Duration of afternoon events is four (4) hour and the event must end no later than 4:00 PM.
- 🌿 Duration of evening events is 5½ hour, starting no earlier than 5:30 PM and ending no later than 2:00 AM. To extend duration of the event, a fee of \$450.00 will be charged for ½ hour increments.
- 🌿 Host hereby expressly agrees that no intoxicating liquors will be given or sold to person under age 21 or any guests under the influence of alcohol. (See back of the contract).

PLEASE READ IN DETAIL BACK OF THE CONTRACT, AND IF YOU HAVE ANY QUESTIONS PLEASE ASK.