



SUITE MENU



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ALL PACKAGES SERVE 15 GUESTS

VEGETABLE ERUDITE DISPLAY

Buttermilk ranch dip

\$85

FRESH FRUIT DISPLAY

Honey yogurt dip

\$85

CRISPY POPCORN CHICKEN

Spicy buffalo sauce, blue cheese dip

\$115

SOUTHWEST NACHO BAR

Black bean beef chili, warm queso, fresh salsa, sliced jalapeno, guacamole, sour cream with fresh fried corn tortilla chips

\$109

CHILLED SHRIMP COCKTAIL

Poached shrimp, spicy cocktail sauce, charred lemon

\$165

GRILLED AND CHILLED STEAKHOUSE BEEF TENDERLOIN PLATTER

Beefsteak tomato, red onion, blue cheese, arugula, horseradish sauce, mustards, mini rolls

\$225

MIDWESTERN CHEESE & SAUSAGE PLATTER

Local cheeses, sausage, house made cheese spread, assorted butter crackers

\$99

GRILLED EISENBERG HOT DOGS

Traditional accompaniments

\$125

COOKIE BROWNIE PLATTER

\$70

TRADITIONAL SNACK MIX

\$25



BEVERAGES

BEER SOLD IN 6-PACK

AMERICAN PREMIUM \$25

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light
Sharp's NA

IMPORT / CRAFT \$29

Heineken
Samuel Adams Boston Lager
Stella Artois (4pk)
Blue Moon Belgian White
Triptych Dank Meme

NON-ALCOHOLIC

SOFT DRINKS SOLD IN 6-PACK

\$15

Coca-Cola
Diet Coke
Coke Zero Sugar
Sprite
Ginger Ale
Dasani Bottled Water

MIXERS / JUICES

Sweet Vermouth	\$18
Dry Vermouth	\$18
Sour Mix	\$15
Margarita Mix	\$15
Old Fashioned Mix	\$15
Orange Juice	\$20
Cranberry Juice	\$13
Bloody Mary Mix	\$15
Tonic Water	\$15
Club Soda	\$15

SPECIAL REQUESTS ACCOMMODATED WHEN POSSIBLE WITH ADVANCED NOTICE



WINE LIST

SAUVIGNON BLANC

RODNEY STRONG

CHARLOTTE'S HOME, SONOMA, CALIFORNIA

A fresh, bright and crisp wine with balance, richness and aromatic complexity. The Alexander Valley fruit provides backbone, while the ocean-cooled Russian River Valley fruit offers citrus notes of grapefruit and lime blossoms, with a slightly herbaceous quality. The warmer Dry Creek Valley fruit gives the wine a rip honeydew melon and tropical character.

\$35

STONESTREET ESTATE VINEYARDS

SONOMA, CALIFORNIA

Aromas of Meyer lemon and Thai basil flood the nose, with background notes of pear and lemon blossom to add intrigue.

\$69

CAKEBREAD

NAPA VALLEY, CALIFORNIA

Fresh, vivid aromas of white flowers, ripe melon and citrus fruit introduce rich, zesty flavors of pink grapefruit, melon and guava, leading to a long, crisp finish buoyed by bright acidity and refreshing citrus and mineral tones.

\$96

CHARDONNAY

KENDALL JACKSON VINTNER'S RESERVE

NAPA, CALIFORNIA

Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

\$36

STAGS LEAP

NAPA, CALIFORNIA

Inviting bouquet of creamy lemon meringue, tropical pineapple, delicate elderflower and hints of raw almond nuttiness which fill the glass and pique your interest in this crisp Chardonnay. On the palate, you'll find a vibrancy of tropical fruit notes that transition into lemon curd and meringue with well-integrated vanilla oak notes, a subtle almond undertone, and a flinty minerality on the finish, this wine is full, rich and bright, yet generous in style and maintains freshness due to its acidity.

\$58

CAKEBREAD CELLARS

NAPA, CALIFORNIA

Fresh, lightly buttery, ripe golden apple, pear and citrus aromas, complemented by seductive vanilla and cinnamon scent.

\$126

PINOT NOIR

CARMEL ROAD

MONTEREY, CALIFORNIA

Bright cherry aromas that are layered with notes of spice, Earl Grey tea, and hints of vanilla and toasted oak. On the mouth, you get juicy black cherry flavors, with hints of mocha and well-balanced tannins. A silky texture leads to a long finish.

\$34

CAKEBREAD TWO CREEKS

ANDERSON VALLEY, CALIFORNIA

Fresh, fragrant aromas of red and black cherry, raspberry and tea-leaf spice. The palate is lush and mouth-filling with rich blackberry, strawberry, raspberry and plum flavors that segue into a long finish.

\$146

LA CREMA

SONOMA COAST, CALIFORNIA

Ripe and elegant flavors centering on red cherry and spice with a touch of earthiness and dark chocolate.

\$58



WINE LIST

MERLOT

RODNEY STRONG

SONOMA, CALIFORNIA

Lush with predominate notes of black plum, black cherry and blueberry with a hint of dried sage. This wine is silky and voluptuous with soft tannins. The luscious dark fruit flavors are enhanced by aging in small French and American oak barrels for a nice baking spice, vanilla and creamy finish.

\$38

CAKEBREAD

NAPA, CALIFORNIA

Fragrant aromas of ripe black cherry, plum compote, blackcurrant and herbal spice introduce the lush red and black cherry, raspberry, and black plum flavors of this remarkably sumptuous merlot.

\$181

STERLING

NAPA, CALIFORNIA

The appealing bouquet leads to a mouthcoating, rich palate where additional red and black fruit flavors mingle with notes of graphite and dried spice. The viscous mouthfeel of the wine is plush and the ripe tannins are refined and polished. The Napa Valley Merlot is well-balanced and elegant, offering true varietal characteristics and a sleek, flavorful finish.

\$53

CABERNET SAUVIGNON

KENDALL JACKSON VINTNER'S RESERVE

CALIFORNIA

Aromas of lush black cherry, blackberry and cassis draw you in to this Vintner's Reserve Cabernet Sauvignon. Round and rich tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla and a hint of mocha linger on the finish.

\$42

STAGS LEAP

NAPA VALLEY, CALIFORNIA

Deep and dense, showing a heady bouquet of dark plum, blackberry and hints of vanilla and cinnamon spice which continues through on the palate with beautiful dark berry and cassis, giving this Cabernet a classic elegance and feel. Seamlessly integrated oak and refined tannins provide a silky texture while the bright, fresh, dark blackberry fruit flavors and hints of black pepper, cocoa nib and coffee with a slight savory-ness on the finish, balance the wine's impressive concentration.

\$154

BEAULIEU VINEYARD

NAPA VALLEY, CALIFORNIA

Opulent layers of blackberry, black cherry and juicy plum character unfold with complex nuances of violet and mocha. Ample, mature tannins provide firm structure and rich texture for the mouth filling flavors.

\$76





SPIRITS

VODKA

TITO'S HANDMADE
GREY GOOSE

\$80
\$95

GIN

TANQUERAY
BOMBAY SAPPHIRE

\$70
\$100

TEQUILA

CAMARENA SILVER
PATRÓN SILVER

\$60
\$95

RUM

BACARDÍ SUPERIOR
MALIBU COCONUT
CAPTAIN MORGAN

\$60
\$60
\$60

AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE
WHISKEY

\$70

BOURBON WHISKEY

JIM BEAM
MAKER'S MARK

\$65
\$90

SCOTCH WHISKEY

DEWAR'S WHITE LABEL \$80

IRISH WHISKEY

JAMESON \$90

CANADIAN WHISKEY

CANADIAN CLUB \$60
CROWN ROYAL \$85

CORDIALS

KAHLÚA \$70
BAILEYS IRISH CREAM \$70
GODIVA \$70
RUMCHATA \$70
DISARONNO AMARETTO \$70



POLICIES AND PROCEDURES

HOURS OF OPERATIONS

The Spectra Suites Office will be available during regular business hours, Monday – Friday from 9:00 AM – 4:00 PM Central Standard Time.

CANCELLATIONS

Should you need to cancel a food or beverage order, please contact our Suite Coordinator at 217-300-4081, at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

METHOD OF PAYMENT - CREDIT CARD ON FILE

All Suite holders will set up an account with the Spectra Suite Office with a major credit card. Your onsite contact person will be referred to as a Suite Administrator. The Spectra Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, at the end of an event, the Suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. At the end of an event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

MANAGEMENT CHARGE

The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Gratuity can be added for staff and must be communicated to your Spectra Food Services contact. Food & beverages are subject to all current and applicable local and state sales tax.

