



Giovanni's

Reception

The Castrogiovanni's Welcome You

Giovanni's was established in 1977, and has been creating lifelong memories ever since. Giovanni's offers the convenience and flexibility to accommodate parties ranging in size from one to one thousand. Our stunning ballrooms, combined with our premier sales and banquet staff, and extraordinary culinary creations are sure to astonish everyone on your guest list. Our sales team, with a combined work experience of 40 years, will assist in the planning of every detail of your special day! You deserve the best wedding experience and service.

Let Giovanni's show you how!



Giovanni's Culinary Staff

Failure is not an option!

Our menu is an evolving canvas of our work that stands up to the reputation of quality we have built over the years.

Using only the finest ingredients, we prepare your food with unbridled creativity and care that exceeds expectations.

With a name you know and trust, Al Castrogiovanni (Chef, Owner, a graduate of the Illinois Institute of Chicago Culinary Arts) is reinventing the style, presentation and experience you and your guests will enjoy with Giovanni's!

Booking Your Giovanni's Reception

Giovanni's sales office is open 8:30 a.m. to 5:30 p.m. Monday through Friday, and by appointment on Saturdays and weekend evenings. You will work with a Giovanni's event coordinator during all stages of your reception planning. Initial consultations are available and should be scheduled in advance with a member of our sales department.

We are able to hold space for your Giovanni's reception 12 months in advance of your wedding date (based on availability). A signed contract and deposit in the amount of \$1,500 will act as your commitment to Giovanni's Restaurant and Convention Center and enable us to begin planning your event and reserving your banquet space. Deposits are required to confirm your reception event space, once the deposit is received, it is non-refundable.

A complimentary hotel room for the bride and groom is offered for your first special night together. Suite upgrades are available at an additional charge. Special discount rates apply if your guests stay at one of the hotels listed on "Hotel Packages".

Specialty Cakes

Specialty cakes are the only food items and/or beverage items that may be brought into Giovanni's Restaurant and Convention Center. Giovanni's is responsible for cutting and serving the wedding cake. Giovanni's staff will collect, wash and store any specialty cake equipment as directed by the client for 48 hours. Giovanni's cannot be responsible for items left behind after this time.

Event Payment

One half (50%) of the estimated bill is due two weeks prior to your event. Balance is due at the end of the event. Food and beverage pricing is subject to a 20% service charge and prevailing Illinois sales tax. Menus and pricing are subject to change without notice.

Food & Beverage Guarantees

Final guarantees of attendance and/or quantities must be provided 7 days prior to the event. In the absence of guarantee, the agreed amount as is appears on your Banquet Event Order will be used as your guarantee. You may add to your initial guarantee count, but cannot decrease the count after this time.

Menus

Some new menu suggestions and packages for Giovanni's Restaurant and Convention Center are enclosed. Please keep in mind that our creative culinary team can custom design your menu based on your preferences.

Referrals

Giovanni's Restaurant and Convention Center has an exclusive referral list of event professionals (from florists and decorators to entertainers and DJs) to create a memorable event. Please consult a member of our sales department for details.

Parking

Giovanni's Restaurant and Convention Center has an abundance of parking for you and your guests. Valet parking can be arranged for your attendees at additional fees. Please consult your event coordinator for current rates and details.

Reception Amenities

(All receptions at Giovanni's include the following amenities)

Complimentary Cake Cutting

•

3 Votive Candles Centerpiece

•

Complimentary Bar and Bartender

(1 for every 100 guests)

•

Complimentary use of Riser for Head Table up to 12 people

(additional riser to be charged at \$70 per 4x8 section)

•

Complimentary use of all in-house audio or visual equipment

(subject to availability)

•

Complimentary room at the Courtyard or Holiday Inn

•

Complimentary Floor Plan

•

Complimentary Cake, Gift and Registration Table

•

Complimentary Tasting

Hors d'Oeuvres

Hors d'Oeuvre Selections for Package

*Butlered hors d'oeuvres included in Entrée Package
(Select four from the following)*

Hot Items

Sausage Puff

Mini Crab Cake

Artichoke Parmesan
Crostiti

Franks in a Blanket

Pork Egg Roll

Spanikopita

Mac n' Cheese Bites

Beef Taco Cups

Carnita Roll

Crab Rangoon

Cold Items

Reuben Pinwheel

Bruschetta Pomodori

Vegetable Lavosh Roll

Turkey Roulade

Chicken Tulip

Entrée Package Offerings

Entrée packages include: Champagne toast for each guest, coffee and hot tea, fresh baked rolls and butter and choice of vegetable, starch (except for Chicken Vesuvio) and salad. (Additional salad dressing choices add 50¢ per person)

Salad Choices *(select one)*

House Salad • Caesar Salad • Field Greens with Mandarin Oranges & Almonds

Starch Choices *(select one)*

Yukon Gold Mashed Potatoes • Wild Rice Medley • Au Gratin Potatoes
Roasted New Potatoes • Buttermilk Mashed Potatoes

Vegetable Choices *(select one)*

Julienne Carrots & Squash • Green Beans with Lemon Butter • Asian Stir Fry

Poultry

- \$28.00 Baked Half Chicken**
Bone-in and slow-cooked until crispy on the outside and moist and meaty on the inside. Drizzled with a very light and flavorful chicken veloute
- \$28.00 Chicken Vesuvio**
Semi-boneless breast braised in lemon, garlic and white wine, served with roasted potato galette
- \$28.00 Chicken Picatta**
Boneless breast sautéed with lemon and capers in butter sauce
- \$28.00 Baked Chicken De Jonghe**
Semi-boneless free-range chicken breast with a glazed garlic crust, served with beurre blanc
- \$29.00 Chicken Giovanni**
Boneless breast stuffed with spinach, fresh basil, ricotta cheese and garlic
- \$31.00 Stuffed Chicken Oscar**
Boneless breast stuffed with crabmeat and asparagus, topped with tarragon cream sauce

Pork

- \$30.00 Glazed Pork De Jonghe**
Pan seared, 12 oz., lollipop cut pork chop topped with a garlic glaze, served with a beurre blanc
- \$26.00 Roasted Loin of Pork**
Moist slices of slow roasted, white marble pork loin with natural pan gravy

Seafood

- \$30.00 Baked Icelandic Cod**
Boneless fillet topped with a crunchy cheese topping and served with lemon butter
- \$30.00 Herb-Crusted Tilapia**
Boneless fillets served with caper butter
- \$31.00 Baked Stuffed Shrimp**
Four jumbo prawns generously stuffed with lump crabmeat, served with sherry-garlic sauce
- \$32.00 Pan-Seared Atlantic Salmon**
Boneless fillet served with creamy lemon-dill butter sauce

*All prices and products are subject to change without notice. Prices are subject to sales tax and gratuity.
A room charge may be applied to groups under 25 people.*

Entrée Package Offerings

(continued)

Beef

Special Enhancements: (available for the Filet Mignon, Filet of Sirloin or Ribeye)

- Applewood Bacon Wrapped \$4.00
- Maytag Bleu Cheese \$4.00
- De Jonghe (garlic crust, lemon, butter, parmesan) \$3.50

\$38.00	Filet Mignon (6 oz.)
\$30.00	Filet of Sirloin (8 oz.)
\$36.00	Ribeye Steak (14 oz.)
\$34.00	Prime Rib (12 oz.)

Perfect Pairings

\$30.00	Filet of Sirloin & Choice of Chicken Breast Entree
\$34.00	Filet of Sirloin & Choice of Chicken Giovanni <i>or</i> Stuffed Chicken Oscar
\$35.00	Filet of Sirloin & Atlantic Salmon
\$40.00	Filet of Sirloin & Jumbo Prawns
\$38.00	Filet of Sirloin & Crab Croquette

Vegetarian

\$28.00	Vegetarian Lasagna Layers of low-fat pasta, zucchini and cheese with our meatless sauce served in marinara, with sweet potato duchess and asparagus
\$28.00	Vegetable Penne Rosa Pan-seared vegetables tossed with pasta and a light tomato sauce, topped with feta cheese

Children's Selection

These selections are available for children under ten (10) years of age. Please select one meal from below.

15.95

Chicken Fingers
with tater tots & dipping sauce

Macaroni & Cheese

Grilled Cheese Sandwich
with tater tots

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Beverage Packages

Keg Beer and Soft Drinks

Four Hours
\$14.00 per person

Keg Beer, House Wine and Soft Drinks

Four Hours
\$20.00 per person

Three Hours
\$16.00 per person

One Hour
(during cocktail hour)
\$12.00 per person

Premium Open Bar

Four Hours
\$26.00 per person

Three Hours
\$22.00 per person

One Hour
(during cocktail hour)
\$16.00 per person

Wine Service with Dinner

Starting at \$22.00 per bottle

Keg Prices

Domestic
\$300.00

Premium
\$400.00

Super Premium
\$500.00

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Upgrade Your Wedding Package

Intermezzo

Lemon Sorbet
\$2.00

Raspberry Sorbet
\$2.00

Family Style Pasta Course

Penne Marinara
\$2.50

Fettuccine Alfredo
\$3.00

Cheese Tortellini in Vodka Rosa Sauce
\$3.50

Specialty Items

Chocolate Fountain
Six Items
\$5.00

Upscale Coffee Station
\$2.00 per person

Chocolate Dipped Strawberries
50 pieces per tray
\$100.00

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Late Night Snacks

Chili Con Queso

with tortilla chips

\$3.00 per person

Pizza Bar

*assortment of cheese, vegetables, sausage and pepperoni
with grated parmesan, crushed red pepper and oregano*

\$4.00 per person

Bruschetta Bar

assorted toppings with toasted pane rustica

\$2.50 per person

Mini Sub Sandwiches

with fresh made potato chips and condiments

\$4.00 per person

Spinach Artichoke Dip

with toasted pane rustica & assorted vegetables

\$4.00 per person

** Inquire about other late night options **

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Hotel Packages

(Both properties are located conveniently adjacent to Giovanni's Restaurant and Convention Center)



Holiday Inn

Holiday Inn – Newly Renovated in 2007

800-383-7829 7550 E. State St., Rockford IL 61108

- o Discounted Room Rates for Giovanni's Guests
- o Discounts for Bulk Room Reservations – Call for more details!
- o Full Service 202 Room Hotel
- o Suites and Jacuzzi Suite
- o Complimentary High Speed Internet
- o Indoor Pool and Jacuzzi
- o Laundry Service, Fitness Room and Gift Shop
- o Business Center
- o Priority Club Rewards
- o Courtesy Van
- o Daily Bus Service TO & FROM O'Hare Airport via Van Galder Bus

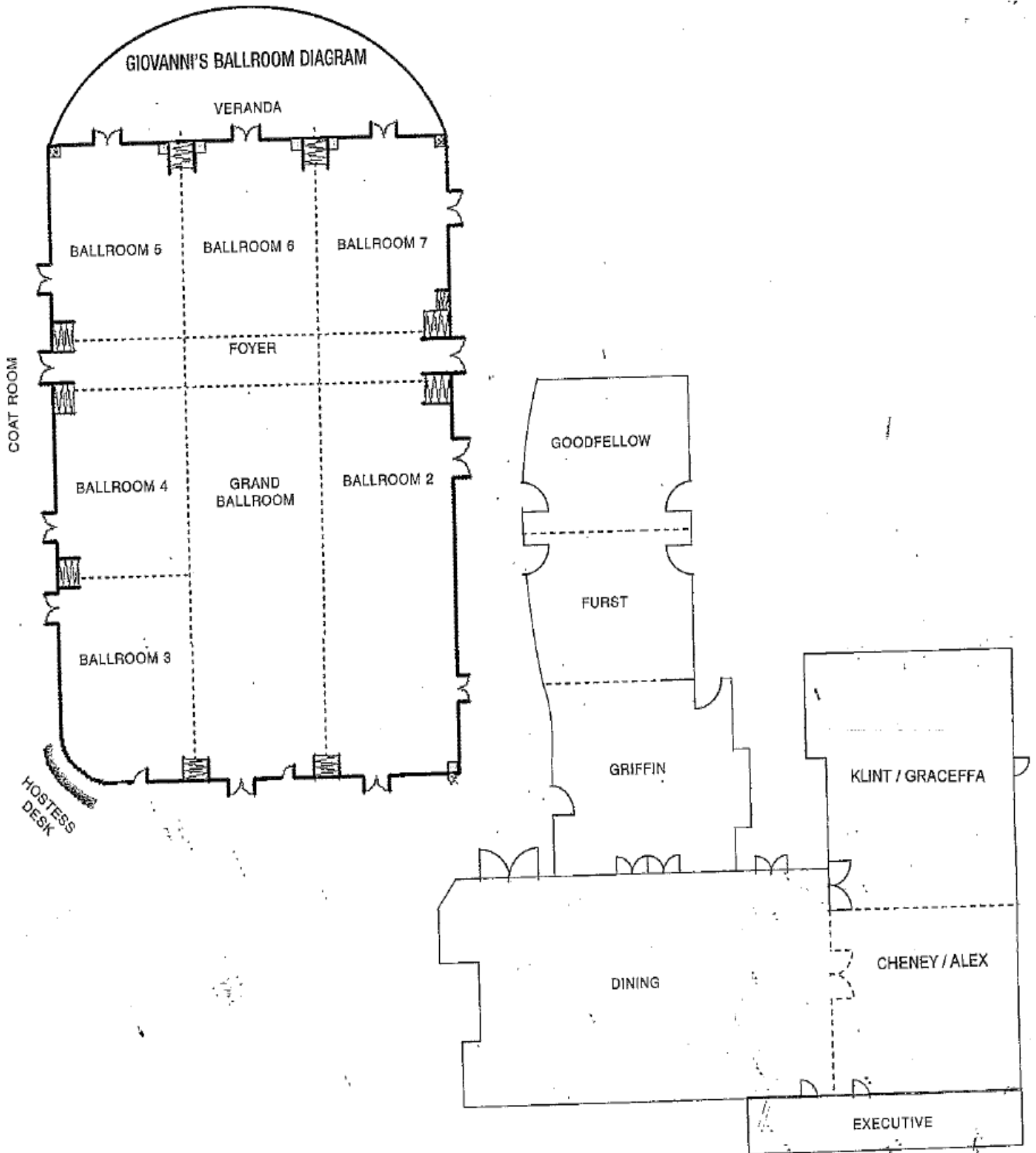


Courtyard by Marriott

800-321-2211 7676 E. State St., Rockford IL 61108

- o Discounts for Bulk Room Reservations – Call for more details!
- o Full Service 147 Room Hotel
- o 14 Suites on 3 floors
- o Free High Speed Internet Access with WIFI Lounge
- o Indoor Heated Pool and Whirlpool
- o Laundry Service, Fitness Room and Gift Shop
- o Business Center

Floor Plans



Wedding Planning To Do List

6-12 Months Before The Big Day

- ~ Decide on a date
- ~ Make an appointment with clergyman/officiant & determine a budget
- ~ Compose a guest list
- ~ Set time and location of ceremony, rehearsal & reception
- ~ Choose professional photographer/videographer/DJ
- ~ Shop for wedding gown (several fittings will be required)
- ~ Obtain floral & music estimates (book services if possible)
- ~ Register with gift registry
- ~ Select bridesmaids
- ~ Pick a honeymoon destination (renew passports and inoculations if required)
- ~ Begin selection of caterer
- ~ Set a date to order dresses for bridesmaids

5 Months Before The Big Day

- ~ Finalize the guest list
- ~ Order invitations & announcements
- ~ Order personal stationary and thank you notes
- ~ Plan reception
- ~ Choose florist
- ~ Men choose attire
- ~ Make honeymoon plans (honeymoon gift registry saves \$\$)
- ~ Choose caterer
- ~ Confirm delivery of bridal gown
- ~ Make appointment for bridal portrait
- ~ Order wedding cake and/or groom's cake
- ~ Arrange transportation for all members of bridal party to/from ceremony & reception locations
- ~ Go over details of reception with caterer/hotel manager
- ~ Reserve any rental equipment now (tent, chairs, arch etc.)

2 Months Before The Big Day

- ~ Inform clergyman of all the details of your ceremony
- ~ Keep a gift diary-send thank you notes as gifts arrive
- ~ Fine-tune guest list
- ~ Plan rehearsal dinner
- ~ Select attendants' gifts, grooms gift
- ~ Check all services
- ~ Make moving arrangements
- ~ Final gown fitting
- ~ Bridal portrait setting

1 Month Before The Big Day

- ~ Choose wedding bands
- ~ Mail invitations
- ~ Make room reservations for out of town guests
- ~ Check wedding party apparel
- ~ Confirm music arrangements & check selections
- ~ Make reservations for bridesmaids' luncheon
- ~ Discuss rehearsal dinner with hosts
- ~ Attend showers
- ~ Marriage license

2 Weeks Before The Big Day

- ~ Plan your wedding day hair style (bring headpiece & veil)
- ~ Schedule hair appointment for day of wedding
- ~ Final check on bridal party clothing
- ~ Notify newspapers
- ~ Arrange for name/address change (Name Change Kit)
- ~ Check with caterer/reception venue for any last minute changes

1 Week Before The Big Day

- ~ Remind rehearsal dinner guests of time/location
- ~ Start honeymoon packing
- ~ Wrap groom's & attendants' gifts
- ~ Check wedding announcements, stamped & ready to mail day after wedding
- ~ Bridesmaids' luncheon
- ~ Schedule rehearsal for 1—2 days prior to wedding
- ~ Remind wedding party of exact time & place
- ~ Go over final details of ceremony & reception with all parties involved

1 Day Before The Big Day

- ~ RELAX!!!!
- ~ Have manicure & pedicure done
- ~ Attend wedding rehearsal & dinner
- ~ Give ushers guest list

The Big Day

- ~ Eat!
- ~ Hair & make-up
- ~ Check wedding dress (pressing/steaming)
- ~ Appoint family member to check ceremony & reception for left behind items
- ~ Change of clothes (if leaving for honeymoon)
- ~ Breathe and enjoy your day!!!

HELPFUL HINT

Make an emergency kit to include:

make-up, extra panty hose, bobby pins, safety pins
clear nail polish, comb, hair spray, hanky or tissues, needle & thread (white), aspirin, saltine crackers, band aids, toothpaste & brush, white chalk, dental floss, breath mints.

CONGRATULATIONS!!!