



Corporate & Social Events

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The Villa Marie Winery & Banquet Center Experience

Villa Marie Winery & Banquet Center is dedicated to making your event an unprecedented success by providing exemplary service, exquisite cuisine, and the perfect atmosphere for celebration. The standard menu options provided in this package are only suggested menus.

Whether you are looking for a unique and elegant location for a wedding ceremony and reception, a beautiful venue for showers and parties, or just someplace out of the ordinary for a business meeting or retreat, Villa Marie Winery and Banquet Center can fulfill your needs.

We invite you to request a special appointment with our Event Coordinator to take your event to the next level.

Our motto at Villa Marie is
"The only limit is your imagination!"

Villa Marie Winery & Banquet Center

(618)-345-3100

events@villamarie.com • www.villamariewinery.com

6633 E. Main Street • Maryville, IL

Enjoy the V²ino, Milan, or Tuscany Room

(based off the size and needs of your group)

Basic Package

\$35/table; 4 Hours

Additional 20% Service Charge will be applied to all food purchases.

Minimum \$300 in food purchase

(excludes Service Charge)

Deluxe Package

\$45/table; 4 Hours

Additional 20% Service Charge will be applied to all food purchases.

Minimum \$300 in food purchase

(excludes Service Charge)

The Deluxe Package includes everything in the Basic Package plus your tables will be set with water glasses, and silverware.

The table charge is based on tables of 8 people.

*This includes: table and chair setup,
along with linen table cloths and napkins.*

Please Note: Food and bar packages are separate.

No food or liquor may be brought onto premises.

Bar Packages

Choose a Bar Package that best serves you and your guests

Open Bar:

2 Hour Service (per person)		4 Hour Service (per person)	
Beer and Soda Draft instead of bottled	\$10.00 \$8.00	Beer and Soda Draft instead of bottled	\$16.00 \$13.00
Wine and Soda	\$10.00	Wine and Soda	\$16.00
Beer, Wine, and Soda Draft instead of bottled	\$15.00 \$11.00	Beer, Wine, and Soda Draft instead of bottled	\$24.00 \$18.00
Beer, Wine, Soda, & Well brands Draft instead of bottled	\$18.00 \$14.00	Beer, Wine, Soda, & Well brands Draft instead of bottled	\$28.00 \$22.00
Beer, Wine, Soda, & Primo brand Draft instead of bottled	\$25.00 \$20.00	Beer, Wine, Soda, & Primo brand Draft instead of bottled	\$32.00 \$28.00

Additional Open Bar Package hours booked are an extra \$5 per person.
A 20% Service Charge will be added for any open bar package chosen.

Bar on Tab

Charges due are based on consumption the night of event. Credit card must be collected at beginning of tab.
20% Service Charge and sales tax will be added automatically

Cash Bar

Guests pay for their own drinks as they are ordered. Sales tax will be collected per order.

Portable Bars

If a portable bar with a bartender is required in a different area of the winery, a set-up charge of \$150 will be applied. Includes bartender. Beer and Wine Only.

*All food and drink handlers have earned the state required ServSafe certificates.
Villa Marie Winery will not serve anyone under 21 and has the right to refuse service to anyone.
No outside food or drink allowed on premises.*

Appetizers

Cold Appetizers

Assorted Fruits with Sweet Cream Dip
\$65.95-Lg tray/25 People

Assorted Seasonal Vegetables with Dip
\$41.95-Lg tray/25 People

Assorted Cheese Cubes with Crackers
\$65.95-Lg tray/20 People

Assorted Cheese & Sausage with Crackers
\$69.95-Lg tray/25 People

Bruschetta with Toasted Baguette
\$49.95-Lg tray/25 People

Mini Croissant Chicken Salad Sandwiches
\$59.95-Lg tray/20 People

Hot Appetizers

Hot Spinach & Artichoke Dip with Crackers
\$54.95/25 People

Toasted Ravioli with Marinara Sauce
\$41.95/50 Pieces

Coconut Shrimp with Sauce
\$64.95/50 Pieces

Sausage Stuffed Mushrooms
\$59.95/25 Pieces

Chicken Wings
\$49.95/50 Pieces

Salads

House Salad

Tender greens tossed with seasonal vegetables

Caesar Salad

Chopped romaine lettuce mixed with our house Caesar dressing and served with Parmesan cheese and house made croutons.

Sicilian Salad

Mixed greens blended with vinegar dressing and tossed with seasonal vegetables.

*Dressings: Homemade Ranch, French, Italian,
Raspberry Pomegranate Vinaigrette, Caesar, 1000 Island*

Entrees

Tier 1 Entrees

CHOOSE 1 ENTREE FOR \$21.95 PER PLATE

Top Round

Carved oven-roasted mustard and herb rubbed top round accompanied with house made au jus.

Sugar Baked Ham

Pit style ham glazed with brown sugar and pineapple juice then slow baked to perfection.

Rosemary Lemon Chicken

Grilled 6oz chicken breast with a rosemary lemon sauce glaze.

Beer Brined Fried Chicken

Tender and juicy brined fried chicken.

Baked Mostaccioli

Rich and meaty sauce mixed with penne noodles, topped with Italian cheeses, and baked to a golden brown.

Veggie Pasta

Al dente bow-tie pasta served tossed in olive oil blended with fresh seasonal vegetables and herbs.

Tier 2 Entrees

CHOOSE 1 ENTREE FOR \$24.95 PER PLATE

Beef Brisket

Slow cooked for tenderness, served with tomato concasse on the side.

Pork Loin

Herb roasted pork loin accompanied with our Gateway Red wine and honey reduction sauce.

Tuscan Chops

Grilled 6oz pork chop finished with a red wine mushroom sauce with a hint of rosemary.

Tuscan Chicken

Grilled 6oz chicken breast marinated with our Gateway White wine, garlic and lemon olive oil. Finished with butter, white wine, mushrooms and Italian seasoning.

Honey Dijon Chicken

Grilled 6oz chicken breast finished with a rich honey Dijon sauce.

Chicken Marsala

6oz breaded chicken breast finished with a rich blend of mushroom, rosemary and tomato marsala sauce.

The tiered selections are served with two sides and choice of salad.
Bread, butter and beverage service of coffee, tea and water are also included.

Additional Entrees can be added to the buffet service for \$5 per person

Additional side items can be added to the buffet service for \$3 per person

Plated Dinner service is available for \$5 per person

Tax will be added to all pricing.

20% Service Charge will be applied to all food items

Entrees Continued

Tier 3 Entrees

CHOOSE 1 ENTREE FOR \$29.95 PER PLATE

Beef Medallion

6oz medallion served with our Gateway Red wine reduction.

Beef Rib Eye

6oz rib eye served with Jack Daniels sauce.

Boursin Chicken

Grilled 6oz chicken breast finished with smoked bacon, diced tomatoes and creamy Bour sin cheese.

Shrimp Scampi

Jumbo shrimp sauteed with butter, chopped garlic and white wine.

Tier 4 Entrees

CHOOSE 1 ENTREE FOR \$38.95 PER PLATE

Prime Rib

Oven roasted 12oz herb rubbed prime rib accompanied with house made au jus and horseradish sauce.

Filet Mignon

Grilled 6oz beef filet seasoned with our house blend of seasonings, served with Crimini mushrooms.

Grilled Salmon

Wild caught Salmon grilled and drizzled with a tangy ginger sauce or finished with a basil pesto sauce.

The tiered selections are served with two sides and choice of salad.
Bread, butter and beverage service of coffee, tea and water are also included.

Additional Entrees can be added to the buffet service for \$5 per person

Additional side items can be added to the buffet service for \$3 per person

Plated Dinner service is available for \$5 per person

Tax will be added to all pricing.

20% Service Charge will be applied to all food items

Sides

Bow Tie Alfredo

Tender pasta tossed in a rich parmesan alfredo

Cheese Tortellini

Ricotta stuffed pasta mixed with a rich alfredo and topped with tomatoes, mushrooms and parmesan.

Baked Potato

Idaho Russets served with butter, sour cream, bacon and chives.

Loaded Mashed Potatoes

Mashed potatoes incorporated with butter, sour cream, cheese, bacon and topped with cheese and bacon.

Garlic Mashed Potatoes

Potatoes mashed with garlic and cream.

Tuscan Potato

Roasted cubed red potatoes tossed with olive oil and fresh herbs.

Red and Gold Potatoes

Roasted cubed red and Yukon potatoes tossed in butter with our house seasoning.

Glazed Carrots

Baby carrots steamed, glazed with honey, and butter topped with fresh dill.

Almond Beans

Whole green beans mixed with toasted almonds, butter, and fire roasted red peppers.

Country Green Beans

Whole green beans simmered with bacon and onions.

Asparagus

Grilled or steamed asparagus drizzled with olive oil and dusted with parmesan

Broccoli

Florets of broccoli steamed to perfection and topped with brown butter.

Winter Blend

Fresh zucchini, squash and red onions roasted in our house seasoning and olive oil.

Desserts

\$4.00 PER PERSON

Carrot Cake with Cream Cheese Frosting

Texas Cake with Pecans

Tiramisu

Fruit Cobbler with Crumb Topping

Mini Cheesecakes

Assorted Cookies or Brownies

Light Banquet Menu



Soups-- French Onion, Broccoli cheese, Chicken noodle, Creamy potato

Salads-- House salad, Caesar salad, Pasta salad, Sicilian salad

Sandwiches-- Italian beef, Chicken salad, Roasted turkey, BLT wrap

Choose any 3 above for \$14 pp. Chips are included

Entrees

Southern fried tenders with homemade bacon mac n cheese and home-style green beans perfect for small groups \$14pp

Grilled meatloaf and garlic mash and pan dripping gravy paired with sweet corn \$14pp

Char grilled chicken breast with rosemary red potatoes and fresh broccoli spooned with butter \$16pp



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1-2016