



Guido's
Events & Catering

(217) 359-3148

Address: 2 E. Main St., Champaign, IL 61820

Mailing & Billing: 6 Taylor St., Champaign IL 61820

GuidosManager@gmail.com

Let Us Help You with the Details

We are happy to assist you in customizing the perfect menu for your group. Whether you are planning a business luncheon, casual meeting or a formal occasion you will find that our menu offers a variety of options to meet your needs. From burgers to prime rib buffets, we can help create a menu that complements your occasion and leaves a lasting impression for your guests.

Contact Joe at (217) 359-3148 or GuidosManager@gmail.com

Gourmet Buffet Options

Guido's Italian Buffet - \$16/person

One pasta, salad bar*, rolls, refillable soft drinks

Guido's Traditional Buffet - \$20/person

One entree, one side, salad bar*, rolls, refillable soft drinks

Guido's Premium Buffet - \$25/person

One entree, one pasta with protein, two sides, salad bar*, rolls, refillable soft drink

**All salad bars include: mixed greens, tomatoes, cucumbers, onion, cheese, and croutons, with your choice of three dressings: ranch, French, honey mustard, Italian, 1000 island, parmesan peppercorn.*

Entrée Options

Beef

Prime Rib
Beef Tenderloin
Meat Loaf
Beef Brisket

Protein

Grilled Chicken
Stuffed Chicken
Ham
Turkey Breast

Seafood

Tuna
Tilapia
Salmon
Shrimp

Pasta

Lasagna (regular or meatless)
Veggie Lasagna (seasonal veggies)
Chicken Parmesan
Chicken Cordon Bleu

Pasta Options

Noodles

Cheese Tortellini
Fettuccini
Penne
Spaghetti

Sauces

Marinara
Alfredo
White Wine
Garlic Butter

Proteins

Shrimp
Chicken
Salmon
Tuna
Italian Sausage
Beef Tips
Meatballs

Side Options

Mashed Potatoes
Baked Potatoes
Rice
Asparagus (seasonal)

Green Beans
Snow Peas
Broccoli Salad

Vegetable Medley
Broccoli (add cheese for \$1/person)
Sweet Corn

Don't see what you're looking for? You can discuss other food options with our manager or chef!

PLATTERS

Each platter serves 10-20 people. Exceptions are noted.

Fruit Platter - \$45

A platter of four varieties of this season's best available fruits

Veggie Platter - \$35

A platter of four varieties of this season's best available vegetables

House Salad - \$30

A large bowl of romaine lettuce, topped with tomato, cucumber, mushroom and red onion.
Served with your choice of 2 dressings

Caesar Salad - \$35

Crisp romaine lettuce, with garlic croutons, shredded parmesan cheese, tossed in Caesar dressing

Chips and Salsa - \$20

Our homemade salsa served with corn tortilla chips

Chili Con Queso - \$35

Our special blend of pepperjack-nacho cheese and chili, served with our house made tortilla chips

Guido's Nacho Bar - \$5 per person (add Cajun chicken or steak for \$2/person)

Housemade tortilla chips, spicy Monterey jack cheese sauce, lettuce, tomato, green onion, jalapenos, black olives, chipotle sour cream and guacamole

Spinach and Artichoke Dip - \$40

Tasty combination of spinach and diced artichokes blended together in a creamy dip served with our corn tortilla chips

Mozzarella Sticks - \$40

Fifty (50) crispy fried mozzarella sticks served with marinara

Cheese Quesadillas - \$35

Forty (40) pieces stuffed with Monterey jack and cheddar cheeses. Served with chipotle sour cream

Veggie Quesadillas - \$40

Forty (40) pieces stuffed with Monterey jack and cheddar cheeses, roasted corn, roasted peppers and caramelized onions. Served with chipotle sour cream

Chicken or Steak Quesadillas - \$45

Forty (40) pieces stuffed with Monterey jack and cheddar cheeses, roasted corn and black beans, roasted peppers, caramelized onions with your choice of Cajun chicken or steak. Served with chipotle sour cream

Classic BLT Sandwich - \$35

Twenty (20) pieces with Applewood-smoked bacon, crisp lettuce, and tomato served on grilled sourdough bread

Club Sandwich - \$45

Twenty (20) pieces with turkey, ham, bacon, American cheese, lettuce, tomato served on grilled sourdough bread

Rib Platter - \$55

Six (6) pounds of baby back ribs, cut into sections and served with your choice of dry rub seasoning or BBQ sauce

Wings - \$50

Forty (40) wings tossed in your choice of buffalo or BBQ sauce. Served with Celery sticks and your choice of ranch or bleu cheese dipping sauce

Chicken Strips - \$50

Forty (40) breaded and fried all white meat chicken strips served with a dipping sauce of your choice of ranch, bleu cheese, bbq, spicy buffalo or honey mustard

Mini Burgers - \$45

Twenty-four (24) mini burgers served with lettuce, tomato, diced onion, ketchup, mustard, mayo and pickle

Mini Cheese Burgers - \$50

Twenty-four (24) mini burgers served with Lettuce, tomato, red onion, ketchup, mustard, mayo and pickle on the side. Your choice of American, cheddar, Swiss, pepperjack, or spicy southwestern Monterey jack

Mini Mushroom Swiss burgers - \$55

Twenty-four (24) mini burgers served with melted Swiss cheese and sautéed mushrooms with lettuce, tomato, red onion, ketchup, mustard, mayo and pickle served on the side.

Mini Western burgers - \$65

Twenty-four (24) mini burgers with, bbq sauce, Applewood-smoked bacon, grilled onions and melted cheddar cheese with lettuce, tomato, red onion, ketchup, mustard, mayo and pickle served on the side.

Cheese Cake - \$30

Twenty (20) pieces of our homemade cheesecake

Brownies - \$35

Twenty (20) pieces of our homemade brownies

Don't see what you're looking for? You can discuss other food options with our manager or chef!

Other options include Hummus, Jumbo Shrimp Cocktail, Crab and Artichoke Dip, Potato Skins, and much more.

PLATTER ORDER FORM

MAIN CONTACT NAME: _____ MAIN CONTACT EMAIL: _____

CONTACT PHONE NUMBER: _____ COMPANY OR GROUP NAME: _____ # OF GUESTS: _____

DATE OF EVENT: _____ TIME OF EVENT: _____ TIME FOOD OUT: _____ TAX EXEMPT: _____

Select from platters below and enter in quantity:

- | | |
|--|--|
| <input type="checkbox"/> Fruit Platter | <input type="checkbox"/> Club Sandwich |
| <input type="checkbox"/> Veggie Platter | <input type="checkbox"/> Rib Platter |
| <input type="checkbox"/> House Salad | <input type="checkbox"/> Wings (circle one sauce)
BBQ MILD BUFFALO HOT BUFFALO NAKED
(circle one dressing) RANCH BLEU CHEESE |
| <input type="checkbox"/> Caesar Salad | <input type="checkbox"/> Chicken Strips (circle one dipping sauce)
BBQ BLEU CHEESE HONEY MUSTARD RANCH |
| <input type="checkbox"/> Chips and Salsa | <input type="checkbox"/> Mini Burgers |
| <input type="checkbox"/> Chili Con Queso | <input type="checkbox"/> Mini Cheese Burgers (choose one cheese) |
| <input type="checkbox"/> Guido's Nacho Bar (circle one)
NO MEAT CHICKEN STEAK
<input type="checkbox"/> # of People | <input type="checkbox"/> Mini Mushroom Swiss Burgers |
| <input type="checkbox"/> Spinach & Artichoke Dip | <input type="checkbox"/> Mini Western Burgers |
| <input type="checkbox"/> Mozzarella Sticks | <input type="checkbox"/> Cheese Cake |
| <input type="checkbox"/> Quesadillas (circle one)
CHEESE VEGGIE CHICKEN STEAK | <input type="checkbox"/> Brownies |
| <input type="checkbox"/> Classic BLT Sandwich | |

Beverage Options: (circle one) **Open Bar** **Non-Alcoholic Beverages** **Cash Bar** **Limited Bar**

SPECIAL NOTES ABOUT YOUR ORDER:

GOURMET BUFFET ORDER FROM

MAIN CONTACT NAME: _____ MAIN CONTACT EMAIL: _____

CONTACT PHONE NUMBER: _____ COMPANY OR GROUP NAME: _____ # OF GUESTS: _____

DATE OF EVENT: _____ TIME OF EVENT: _____ TIME FOOD OUT: _____ TAX EXEMPT: _____

Circle your buffet choice:

ITALIAN BUFFET
\$16/PERSON

TRADITIONAL BUFFET
\$20/PERSON

PREMIUM BUFFET
\$25/PERSON

Circle your entrée:

Prime Rib	Grilled Chicken	Tuna	Lasagna (regular or meatless)
Beef Tenderloin	Stuffed Chicken	Tilapia	Veggie Lasagna (seasonal veggies)
Meat Loaf	Ham	Salmon	Chicken Parmesan
Beef Brisket	Turkey Breast	Shrimp	Chicken Cordon Bleu

Circle your noodle, sauce and protein choice:

Noodle	Sauce	Protein	
Cheese Tortellini	Marinara	Shrimp	Italian Sausage
Fettuccini	Alfredo	Chicken	Beef Tips
Penne	White Wine	Salmon	Meatballs
Spaghetti	Garlic Butter	Tuna	

Circle your side choice(s):

Mashed Potatoes	Green Beans	Vegetable Medley
Baked Potatoes	Snow Peas	Broccoli (add cheese for \$1/person)
Rice	Broccoli Salad	Sweet Corn
Asparagus (seasonal)		

Salad Bar: (circle three dressings)

Ranch French Honey Mustard Caesar Bleu cheese 1000 island Chipotle Ranch Balsamic Vinaigrette

Beverage Options: (circle one) Open Bar Non-Alcoholic Beverages Cash Bar Limited Bar

Additional Platters: _____

SPECIAL NOTES ABOUT YOUR ORDER:

Event Agreement

APPLICANT NAME(S): _____

ADDRESS (Street, City, State and Zip): _____

TELEPHONE: (Primary) _____ (Alt.) _____ E-MAIL: _____

CONTACT PERSON(S) DURING EVENT: _____ TAX EXEMPT? _____

DAY OF WEEK/DATE OF USE: _____ / _____ START/END TIMES: From ____ AM/PM to ____ AM/PM.

THE ANTICIPATED MINIMUM / MAXIMUM NUMBER OF PEOPLE THAT WILL BE IN ATTENDANCE: _____ / _____

Guido's Bar and Grill will provide the following amenities:

- A section will be reserved for you per agreed upon necessities: Location _____
- All reasonable accommodations for A/V requests.
- Any amenities outsourced through Guido's will be billed at cost, and any labor incurred will also be billed.
- Food and Beverage Accommodations (check all that apply):

_____ \$16/person buffet package

_____ \$20/person buffet package

_____ \$25/person buffet package

_____ \$____ / person buffet package

_____ Ordering platters

_____ Ordering food off the daily menu

_____ Reserving pool tables (additional fee)

_____ Open Bar for the duration of the event (to be billed per drink served)

_____ Limited Bar for the duration of the event (to be billed per drink served)

_____ will be notified when bar tab reaches \$ _____

_____ Other: _____

Gratuity will be billed at 18% of the cost of the total food and beverage bill.

CREDIT CARD TO BE CHARGED IN EVENT OF ADDITIONAL EXPENSES:

CREDIT CARD NO. _____ EXPIRATION DATE: _____ SEC CODE: _____

CARD TYPE (CIRCLE ONE): **AMEX | MASTERCARD | VISA | DISCOVER**

NAME OF CARD HOLDER (Print as it appears on card): _____

SIGNATURE: _____ DATE: _____

PAYMENT AND RESERVATION

By signing, I agree to the Policies and Conditions on the reverse side of this form. I understand that once approved this will secure my event. I agree to allow Guido's Bar and Grill to charge my credit card for any incidental fees incurred.

SIGNATURE: _____ DATE: _____

Policies and Conditions

Guido's Bar and Grill is honored that you have chosen our establishment to entertain your guests. To provide an excellent dining experience as you reserve space for your special event, we have designed an agreement that will help us ensure your party is a success.

The following are our basic guidelines which apply to all events:

- **It is recommended that space be reserved at least 72 hours prior to your event** with the general manager Joe Bonilla.
- **Each event package requires a signed and returned Party Package Agreement.** The credit card used to hold the space will be charged only if: a) you fail to cancel your reservation in the required number of days prior to the scheduled event; b) other incidental events deemed necessary by Guido's Bar and Grill (i.e. damage, rentals, set-up labor incurred).
- **Amenities:** Any amenities outsourced through Guido's will be billed at cost, including any labor incurred.
- **Payment:** We do not accept purchase orders, money orders or personal checks. Cash, credit card or business checks only. Payment is due the day of the event, upon completion of the event, unless otherwise arranged.
- **Seating Time:** We suggest arriving on time. We will make every effort to seat you promptly at your scheduled arrival time. Your start time begins at your scheduled arrival time and you will have the space for the contracted time period. If you are going to be early or late, it is recommended that you contact the restaurant at (217) 359-3148 to ensure prompt seating and that we will hold your space. We cannot guarantee your space after 30 minutes unless we are notified in advance.
- **Decorations:** No decorations of any kind may be tacked, taped or affixed in any way to the walls, pillars, tables, chairs, beams or other surfaces of the building, inside or out (no banners or piñatas). We do not allow confetti, glitter, or sequins of any type.
- **Final Head Count:** It is your responsibility to provide a final head count and finalize the menu with Joe Bonilla, **five days prior to your event by 3:00 pm.**
- **General manager can be contacted at guidosmanager@gmail.com**
You may contact him directly at (217) 359-3148 if needed. The best times are 2 PM-6 PM.
After Hours Contact: If you are running late or have a change of any kind on the day of your event, make sure you choose to speak with the **MANAGER ON DUTY** by calling (217) 359-3148 and asking for the Manager on Duty. Joe may/may not be on duty when you call. Therefore, leaving a message for him is not valid and may not be received prior to your event.
- **Sales tax** is not included.
- **Gratuity:** Any gratuity added to the bill is a tip paid directly to your serving staff. 18% gratuity is added unless otherwise noted or set forth previously in this agreement. You may feel free to adjust the amount based upon your service experience.
- All terms and conditions will be enforced at the sole discretion of management.
- **All prices, selection & availability may vary.**
- **No outside food or beverage:** Local health code prohibits our guests from bringing in outside food or beverage. This is to ensure that any foodborne illness can be traced back to its origin.
For information on foodborne illness, visit <http://www.c-uphd.org/>

We anticipate your event to be a great success! Once again, thank you for choosing Guido's Bar and Grill.

Guido's Bar and Grill

2 E Main Street, Champaign, IL, 61820

Ph: (217) 359-3148 Fax: (217) 398-5850

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