CAMPANA

BANQUETS

Events with 20-50 people $50 Facility Fee*

Events with 51-100 people $75 Facility Fee*

**Facility charge to be paid upon booking.*

Menu Planning

For in-house banquet events we suggest you start by taking a look at our menu which you can view on our website: campanarestaurants.com. Choose 3 items from the dinner menu. Please no combination platters. From there we can, together, create a menu for your event. Your guests will be able to select one of the dinners we have chosen on your event menu. The dinners are served as described in the menu and the cost is listed as well. Chips with hot and mild salsa is included with all events.
Two very popular options are serving fajitas or the taco bar. No menu is needed. We simply inform the guests of the menu.

Popular appetizer options -

Dinner Salad | **$2.50 per person** Mexican chicken & rice Soup | **$3.50 per person**
Nachos or quesadillas | **$3.00 per person**
(Nachos and quesadillas come with guacamole, sour cream, and jalapeños)

Soda package -

Unlimited soda, juice, tea, coffee and dessert (bunuelos, Mexican cinnamon cookies).
This package is an additional **$3.95 per person**.

Bar Options -

"Open Bar" - guests can choose any drink they like and we run a tab that you would be responsible to pay at the end of your event.
"Cash Bar" - guests are responsible to pay for their drinks.
"Open Bar with a Cap Limit" - guests can order what they like and we keep a tab when it hits your limit you may then choose to close the tab or extend it.
Our most popular — "Limited Menu with a Cap Limit" - We suggest sangria, margaritas, and dos Equis Mexican beer. These three are served in half pitchers.

$20 outside dessert fee, includes storage, cutting of cake, and we will plate and serve it for you. Your dessert may NOT be homemade. Store or bakery bought is permissible and accepted by the DuPage County Health Department.