

Congratulations on Your Engagement!

Thank you for considering to have 31 North Banquets & Catering be an integral part of your special day. We know that this process can be confusing as there are few apple to apples comparisons. We are here to help and look forward to working with you. We offer you excellent options that range from gourmet plated dinners, family style, buffet, food stations, or hors d'oeuvres - If you don't see something you are looking for let us know and we would be glad to create a customized package for you.

We are happy to accommodate special requests for dietary restrictions. So, if it is Dairy, Gluten, or other allergies please let us know and we can customize a menu for your guests. Also, we have Vegan & Vegetarian menus to choose from. So, whether these requests are for a few guests or for your entire guest list we are here to work with you!

Enclosed in this packet is a list of all that our 2024 menus include, the contents of our packages, additional items to consider, and a list of our Hors D'oeuvres.

All our Wedding Packages are named after a type of LOVE as we understand that all this planning culminates in an event that expresses...

♥ ♥ All the Love you have for each other. ♥ ♥

So please review the contents of our packages and give Bernice a Call; She will be more than happy to work with you to bring the wedding of your dreams to life at an affordable price.



31 North Banquets & Catering

217 Front Street – McHenry IL 60050 • 815-344-0330

Proud to be a Woman Owned & Operated and Veteran Owned & Operated Small Business



10/23

All Packages Include

Reception from 6-11pm • 4 Hour Open Beer & Wine Bar • Private Bridal Suite • Wedding Ceremony On Dance Floor • Champagne for Head Table • Unlimited Red & White Wine with Dinner • Complimentary Cake Cutting & Service • Choice of Colored Linens Linen • Chiavari Chairs • Custom Uplighting • Cake, Gift & Place Card Tables
• China, Flatware, Glassware & Bar Glasses • Water Carafe w/Drip Tray • Salt & Pepper Shakers • Bread Baskets • Dance Floor • Set up of Small Decor • Plenty of Onsite Parking • Handicap Accessible
• Tasting for Two • Set up & Clean up

Bridal Suite

Bridal Suite will have the following for the Bridal Party, Chocolate Covered Strawberries, Champagne, Bottled Water, Soda, Mini Sandwiches & Chips

Each menu includes Bread & Butter, a Choice of Soup, a Choice of Salad & 2 Sides

CONSUMER ADVISORY: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Our Chef can Customize a menu for your guest with Dietary Restrictions
Vegan & Vegetarian Menus Available

Packages Include All the Above Plus

Playful Packages

*Butler Style Passed Hors D'oeuvres
Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu*

Agape Packages

*Butler Style Passed Hors D'oeuvres
Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu or the Premium Hors D'oeuvres Menu •
Signature Cocktail & Craft Beer (for first hour)
Gourmet Sweet Table • Late Night Snack • Complimentary Bridal Shower for up to 20 Guests*

<u>Package</u>	<u>Saturday Pricing</u>	<u>Sunday - Friday Pricing</u>
<i>Affectionate Package</i>	54.80	48.80
<i>Playful Package</i>	62.80	55.80
<i>Agape Package</i>	97.80	83.80

7.75% Sales Tax & Labor Charge will be added • Gratuity not Included

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31 NORTH

BANQUETS & CATERING

*An Award Winning
Venue & Caterer*

About Us:

***Best of the Fox Winner Since 31 North was Created (2012 – 2023)
Twelve Straight Years! Along with the Knot & Wedding Wire Awards.***

*Recognized by Blissful Blue Jay (a national Blog) as one of the top caters in Illinois -
Scrumptious Wedding Food! 6 Amazing Illinois Caterers to Consider for Your Wedding Day!
(blissfulbluejays.com)*

Woman Owned & Operated

Veteran Owned & Operated

Local Small Business Dedicated to Serving McHenry County and the Surrounding Area

Limited Number of Events per Weekend to Enable us to Focus on YOU & Your Guests

Part of McHenry County Since 1983 Warsaw Inn (Co-Owner) & CEC Events & Catering

Due to potential Supply Chain Issues some items may have to be substituted



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The 2024 Affectionate Wedding Package

Choice of Entrées

Beef & Pork

³¹ Tender Roast Beef with Gravy
 Italian Beef with Rolls
 Beef Fajitas
 Black Angus Burgers
 BBQ Black Angus Beef Ribs (Add 5.80)
³¹ ^G 6oz Filet Mignon (Add 11.80)
³¹ ^G 8oz Filet Mignon (Add 16.80)
³¹ ^G Prime Rib of Beef (Add 11.80)
^G Beef Brisket (Add 5.30)
^G 12 oz Rib Eye Steak (Add 13.80)
^G Honey Baked Ham
 Polish Sausage & Sauerkraut (Add 3.50)
 Italian Sausage with Peppers & Onions
 Brats with Peppers & Onions
 Roast Pork with Gravy.
^G Pulled Pork
³¹ ^G Bourbon Glazed Pork Loin (Add 3.50)
 BBQ Baby Back Ribs (Add 6.80)
 Sausage Risotto
 Beef Stroganoff

Poultry

^G Baked Herb Chicken Bone In
^G BBQ Chicken Bone In
^G Tropical Chicken Breast
³¹ Chicken Marsala Breast
³¹ ^G Greek Chicken Breast
 Teriyaki Chicken Breast
 Chicken Piccata Breast
³¹ Garlic Encrusted Chicken
 Cranberry Brie Chicken
³¹ Lemon Butter Chicken
 Chicken Kiev
 Chicken Cordon Bleu
 Cheese Enchiladas
 Chicken Risotto

Fish

³¹ ^G Broiled Cod Fillet
³¹ ^G Grilled Salmon (Add 3.80)
 Shrimp Risotto (Add 3.80)

Vegan / Vegetarian

^V ³¹ ^G Vegan Risotto (Add 3.50)
^V ³¹ ^G Vegan Cauliflower Steaks (Add 3.50)
^V ³¹ ^G Vegan Crispy Sweet & Sour Tofu (Add 3.50)
^V ³¹ ^G Vegan Kabobs (Add 3.50)
^V ³¹ ^G Vegan Roasted Portabella with Cauliflower Mash (Add 3.50)
^V ³¹ Vegetarian Butternut Squash Ravioli (Add 3.50)
^V Vegetarian Ricotta Stuffed Shells
^V Vegetarian Pasta Primavera
^V ³¹ Vegetarian Risotto (Add 3.50)

V = Vegan or Vegetarian 31=Guests Favorites G =Gluten Free

Children's Menus: Chicken Tenders, French Fries, & Fruit Cup

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Above Choices are Buffet Style. With full service the above choices can be served
 Buffet Style or Individually Plated**

Our Chef can Customize a menu for your guest with Dietary Restrictions

Affectionate Package

Saturday Pricing

Sunday - Friday Pricing

Adult

54.80

48.80

Young Adult (age 13-20)

48.80

41.80

Children Menu (12 & Under)

28.80

28.80

Add 7.75% Sales Tax • Gratuity not Included

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The 2024 Playful Wedding Package

Choice of 2 Entrées (Either Dual Plated or a Choice for your Guests)

Beef & Pork

³¹ Tender Roast Beef with Gravy
Italian Beef with Rolls
Beef Fajitas
Black Angus Burgers
BBQ Black Angus Beef Ribs (Add 5.80)
³¹ ^G 6oz Filet Mignon (Add 11.80)
³¹ ^G 8oz Filet Mignon (Add 16.80)
³¹ ^G Prime Rib of Beef (Add 11.80)
^G Beef Brisket (Add 5.30)
^G 12 oz Rib Eye Steak (Add 13.80)
^G Honey Baked Ham
Polish Sausage & Sauerkraut (Add 3.50)
Italian Sausage with Peppers & Onions
Brats with Peppers & Onions
Roast Pork with Gravy.
Pulled Pork
³¹ Bourbon Glazed Pork Loin (Add 3.50)
BBQ Baby Back Ribs (Add 6.80)
Sausage Risotto
Beef Stroganoff

Poultry

^G Baked Herb Chicken Bone In
^G BBQ Chicken Bone In
^G Tropical Chicken Breast
³¹ Chicken Marsala Breast
³¹ ^G Greek Chicken Breast
Teriyaki Chicken Breast
Chicken Piccata Breast
³¹ Garlic Encrusted Chicken
Cranberry Brie Chicken
³¹ Lemon Butter Chicken
Chicken Kiev
Chicken Cordon Bleu
Cheese Enchiladas
Chicken Risotto

Fish

³¹ ^G Broiled Cod Fillet
³¹ ^G Grilled Salmon (Add 3.80)
Shrimp Risotto (Add 3.80)

Vegan / Vegetarian

^V ³¹ ^G Vegan Risotto (Add 3.50)
^V ³¹ ^G Vegan Cauliflower Steaks (Add 3.50)
^V ³¹ ^G Vegan Crispy Sweet & Sour Tofu (Add 3.50)
^V ³¹ ^G Vegan Kabobs (Add 3.50)
^V ³¹ ^G Vegan Roasted Portabella with Cauliflower Mash (Add 3.50)
^V ³¹ Vegetarian Butternut Squash Ravioli (Add 3.50)
^V Vegetarian Ricotta Stuffed Shells
^V Vegetarian Pasta Primavera
^V ³¹ Vegetarian Risotto (Add 3.50)

^V = Vegan or Vegetarian ³¹ = Guests Favorites ^G = Gluten Free

Children's Menus: Chicken Tenders, French Fries, & Fruit Cup

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Includes:

Butler Style Passed Hors D'oeuvres

Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu

Our Chef can Customize a menu for your guest with Dietary Restrictions

Playful Package

Saturday Pricing

Sunday - Friday Pricing

Adult

62.80

55.80

Young Adult (age 13-20)

54.80

48.80

Children Menu (12 & Under)

28.80

28.80

Add 7.75% Sales Tax • Gratuity not Included

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The 2024 Agape Wedding Package

Choice of 2 Entrées (Either Dual Plated or a Choice for your Guests)

Beef & Pork

³¹ Tender Roast Beef with Gravy
Italian Beef with Rolls
Beef Fajitas
Black Angus Burgers
BBQ Black Angus Beef Ribs (Add 5.80)
³¹ ^G 6oz Filet Mignon (Add 11.80)
³¹ ^G 8oz Filet Mignon (Add 16.80)
³¹ ^G Prime Rib of Beef (Add 11.80)
^G Beef Brisket (Add 5.30)
^G 12 oz Rib Eye Steak (Add 13.80)
^G Honey Baked Ham
Polish Sausage & Sauerkraut (Add 3.50)
Italian Sausage with Peppers & Onions
Brats with Peppers & Onions
Roast Pork with Gravy
Pulled Pork
³¹ Bourbon Glazed Pork Loin (Add 3.50)
BBQ Baby Back Ribs (Add 6.80)
Sausage Risotto
Beef Stroganoff

Poultry

^G Baked Herb Chicken Bone In
^G BBQ Chicken Bone In
^G Tropical Chicken Breast
³¹ Chicken Marsala Breast
³¹ ^G Greek Chicken Breast
Teriyaki Chicken Breast
Chicken Piccata Breast
³¹ Garlic Encrusted Chicken
Cranberry Brie Chicken
³¹ Lemon Butter Chicken
Chicken Kiev
Chicken Cordon Bleu
Cheese Enchiladas
Chicken Risotto

Fish

³¹ ^G Broiled Cod Fillet
³¹ ^G Grilled Salmon (Add 3.80)
Shrimp Risotto (Add 3.80)

^V = Vegan or Vegetarian ³¹ = Guests Favorites ^G = Gluten Free

Vegan / Vegetarian

^V ³¹ ^G Vegan Risotto (Add 3.50)
^V ³¹ ^G Vegan Cauliflower Steaks (Add 3.50)
^V ³¹ ^G Vegan Crispy Sweet & Sour Tofu (Add 3.50)
^V ³¹ ^G Vegan Kabobs (Add 3.50)
^V ³¹ ^G Vegan Roasted Portabella with Cauliflower Mash (Add 3.50)
^V ³¹ Vegetarian Butternut Squash Ravioli (Add 3.50)
^V Vegetarian Ricotta Stuffed Shells
^V Vegetarian Pasta Primavera
^V ³¹ Vegetarian Risotto (Add 3.50)

Children's Menus: Chicken Tenders, French Fries, & Fruit Cup

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Package Includes:

Butler Style Passed Hors D'oeuvres

Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu or the Premium Hors D'oeuvres Menu •

Signature Cocktail & Craft Beer (for first hour)

Gourmet Sweet Table • Late Night Snack • Complementary Bridal Shower for up to 20 Guests

Our Chef can Customize a menu for your guest with Dietary Restrictions

Agape Package

Saturday Pricing

Sunday - Friday Pricing

Adult

98.80

83.80

Young Adult (age 13-20)

91.80

77.80

Children Menu (12 & Under)

28.80

28.80

Add 7.75% Sales Tax • Gratuity not Included

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Soup, Salad and Side Choices

----- Choose 1 of Each -----

Choose 2 -----

Soup

Loaded Baked Potato
Cream of Wild Mushroom
Cream of Chicken with Rice
Roasted Tomato Basil
Chicken Noodle
Cream of Broccoli
Minestrone
Chicken Tortilla

Salad

31 North Signature Salad
Garden Salad
Caesar Salad
Greek Salad (Add 3.50)
Spinach Salad with
Strawberry & Walnuts
(Add 3.50)
Caprese Salad (Add 3.50)
Wedge Salad (Add 3.50)
Chilled Fresh Fruit with a
Sprig of Mint (Add 3.50)

Vegetables

Green Beans
Green Bean Almondine
(Add 3.50)
Trio of Vegetables
Zucchini Medley
Glazed Carrots
Smashed Peas with
Shallots & Butter (Add
3.50)
Grilled Asparagus Spears
(Add 3.50)
Tomato & Cucumber
Salad
Sour Cream Cucumber
Salad with Dill

Starches

Creamy Mashed
Potatoes
Garlic Mashed Potatoes
3¹ Mashed Red Potatoes
Mashed Sweet Potato
Roasted Sweet Potato
Parslied Red Potatoes
Risotto (Add 3.50)
Yukon Gold Mashed
Potatoes (Add 3.50)
Rice Pilaf
Spanish Rice
Baked Potato
3¹ Rosemary Roasted
Red Potatoes
Twice Baked
Potatoes (Add 3.50)
Smashed Red Potato
Hot German Potato
Salad (Add 3.50)
Potato Salad (Cold)

Starches

Garlic Bread
Mac & Cheese
Pasta Primavera
Mostaccioli
Au Gratin Potato
Cavatappi Pasta with
Spinach & Roasted
Red Peppers

Our Chef can Customize a Menu for your guests with Dietary Restrictions

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Grazing Table – Ask for Details

Add 7.75% Sales Tax • Gratuity not Included

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Additional Items to Consider

Bar Upgrades

Premium Bar Package add 8.80 per person

Call Package add 6.80 per person

2 Craft Beers for \$3.80 per Person

(No Shots, No Neat, No Straight-up – All Drinks Served Must Have a Mixer)

Bar Closes 30 minutes prior to the End of Your Event

Baked Potato Bar

Idaho Potato Baked and Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Shredded Cheddar Cheese, Shredded Jalapeno Cheese, Chives, Salsa, Jalapenos, or Sour Cream

6.80 per person – choose up to 4 sides

Mashed Potato Bar

Choice of Creamy Whipped Idaho, Yukon Gold, Red Mashed Potatoes, or Sweet Potatoes, Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Shredded Cheddar Cheese, Chives, Salsa, Caramelized Onion, Jalapenos,

Sour Cream, or Brown Sugar – for Sweet Potato Only

6.80 per person – choose up to 4 sides

Mac & Cheese Bar

Our 4 Cheese blend mixed with Marconi Ready to be Individually Topped with Toasted & Buttered Crumbled Bread Crumbs, Apple Wood Bacon, Shredded Cheddar Cheese, Chives, Steamed Broccoli, Hot Dog Bites, Jalapenos, Salsa, or Shredded BBQ Pork (Add 3.50)

6.80 per person – choose up to 4 sides

Sweet Station

Chocolate Dipped Strawberries, Gourmet Cookies, Brownies, Kolachkis, Assorted Mini Pastries, Lemon Bars, Cannoli, Chocolate Dipped Pretzels, Limoncello Shooters, Mini Cheesecakes, Carrot Cake Shooters, Double Chocolate Shooters, Moose Cups, Fruit Tarts, Salted Carmel Bread Pudding, Apple Studdle, Pumpkin Cheesecake or Fresh Fruit Kabobs

7.10 for 3 Pieces per Person - choice of 5

9.80 for 5 Pieces per Person - choice of 8

Late Night Taco Bar

Soft and Hard Shell Tacos, Ground Beef, Grilled Chicken, Grilled Steak (Add 4.00), Lettuce, Shredded Cheese, Sour Cream, Cilantro, Salsa, Jalapenos, or Guacamole (Add 2.00)

5.80 per person – Choose up to 4 sides

Add 7.75% Tax • Gratuity not included

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Hors D'oeuvres Selection

Hot Hors D'oeuvres

Chicken Skewers • Beef Skewers • Buffalo Hot Wings • Old Bay & Honey Wings • Vegetable Quesadilla • Assorted Mini Quiche • Vegetable Egg Rolls • Bacon Wrapped Chestnuts • Spinach Spanakopita • Mini Brats • Asparagus Wrapped in Phyllo Dough with Asiago Cheese • Beef & Mushroom Brochettes • BBQ Meatballs • Swedish Meatballs • Mini Pot Stickers • Brie & Cranberry in Phyllo Dough • Brie & Apricot in Phyllo Dough • Mini French Toast Bites • Apple Wood Smoked Bacon Skewers with Maple Syrup Dipping Sauce • Mini Black Angus Burgers • Mini Potato Pancake with Apple Sauce • *Loaded Mashed Potato Shooter* • Italian Sausage Stuffed Mushroom Caps

Cold Hors D'oeuvres

Fresh Fruit Kabobs • Imported Cheese and Cracker Tray • Fresh Vegetable Platter with Humus and Ranch • Fresh Mozzarella with Basil, Tomato & Balsamic Glaze • Italian Antipasto Skewer • Bruschetta on a Baguette • Thai Beef Topped Cucumber • Mini Assorted Ham & Turkey Sandwiches on Hawaiian Rolls • Anti-pasta Bites • Chicken Salad topped with Caramelized Walnuts and a Balsamic Glaze in a Phyllo cup • Strawberry or Mediterranean Crostini • Watermelon cube, Fig Jam & Hone

Premium Hors D'oeuvres Selection

Hot Hors D'oeuvres

BBQ Short Rib Skewer with a Roasted Yukon Gold Potato • Bacon Wrapped Tater Tot Bombs • Crispy Coconut Shrimp • Mini Crab Cakes • Seafood Stuffed Mushroom Caps • Crab Rangoon • Crispy Sweet and Sour Tofu Skewer with a Sesame dusting • Sweet and Sour Chicken Skewer with a Sesame dusting • Crab Rangoon • Mini Street Taco • Tomato Soup Shooter with Grilled Cheese

Cold Hors D'oeuvres

Crostini (Choose 1) Strawberry & Goat Cheese, Tomato & Basil Caprese, or Beef Tenderloin with Caramelized Onion and Horseradish Aioli • Assorted Shushi • Jumbo Shrimp with Cocktail Sauce • Cheese Board (3 Cheeses, 3 Meats, Crackers, & Grapes) • Deviled Eggs - Traditional, Avocado, Bacon, or Jalapeno • Goat Cheese Drizzled with Honey and topped with Almond Slivers • Petit Croissants with Chicken walnut Salad or Turkey Cranberry Salad • Fire Roasted Corn with Tomato Aioli • Ricotta Stuffed Cherry Tomato

CONSUMER ADVISORY: *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Pricing

*Choose 2 Hot & 3 Cold (total of 4 pieces per person) add 8.80 per person
Choose 2 Hot & 3 Cold Premium (total of 4 pieces per person) add 11.80*

*For Hors D'oeuvres Parties Call for Pricing
Grazing Tables 12.95 – 18.95 per person*

If you don't see something you are looking for let us know and we would be glad to create a customized package for you that fits your tastes & vision.

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Frequently Asked Questions (FAQs)

How do we secure our event date with 31 North?

- To book our services requires a \$750 deposit followed by Monthly or Quarterly Payments
 - Alternative deposits and payments can be discussed

What are the policies at 31 North for changes after we Secure you services?

- After you secure your date with 31 North the guest count provided is the guarantee (so book for the lowest number of guests you believe you will have) - but there is an unlimited number of guest you can add (up to the venue seating capacity).
- From the time you secure your date and up to 10-Days prior to you event you can make changes to menus, rentals (linen, China, etc.) - so, no need to have every detail locked down.
- Tastings are complementary and can be conducted prior to securing your date or after, this is totally at the discretion of our couples.
- 10 Days prior to you event you will have a phone call appointment to discuss all the details of your wedding reception including final guest count, menu choices, dietary restrictions, linen, china, etc. and all other services to be provided by 31 North. You must schedule this phone call meeting in advance.
- After this meeting, all details will be considered final – any changes after this date will incur a change order fee of \$250 per Change
- We do our best to maintain our flexibility during the planning process leading up your event - let us help you plan your dream wedding with 31 North!

Is Gratuity Included?

- No, we leave tipping up to each client. Most clients though add a 20-30% tip at their 10-day appointment to their invoice.

Does 31 North provide any Rentals?

- Yes, we rent China, Silverware, Glassware, Colored Linen & Napkins, & Chafing Dishes. We also can arrange for other rental through our vendors at a discounted rate, if we do have what you are looking for.

What time will the 31 North staff arrive?

- The staff arrival time is unique to each event and is discussed and agreed upon with each client. These arrival times may vary due to traffic conditions though. However, it is usually 2 to 3 hours prior to your event.

What time can I come in and use the Bridal Suite?

- You can come in two hours prior to your event start time. If you need more time, just let us know and we can make arrangements for a Captain to come in earlier

Frequently Asked Questions (FAQs) *(Page 2)*

Does 31 North have much experience in Catering?

- 31 North provides catering to over 800 to 900 events annually, serving over 75,000 guests a year from VIP events, Weddings, Corporate Events, Concerts, Movie Sites, Baby & Bridal Showers, Graduations, Fundraisers, Funeral Lunches, Manufacturing Facilities, Senior Homes, Schools, Sports Events, Open Houses, Chamber Mixers and events at multiple other venues & private homes. We have catered events as large of 900+ guest in addition to small events. We can customize our services to fit you needs.

Do you have a food license?

- Yes 31 North is fully licensed by the McHenry County Health department and undergo periodic & annual inspections.

Do you have workmen's compensation Insurance?

- Yes, All of Our staff has workman's Compensation Insurance

Does 31 North provide Bartenders and are they Licensed?

- Yes, we provide a full range of Bar Services – from Cash Bar, Bar on Bill or Bar packages such as Beer & Wine, Rail, Call & Premium. All of our bar services and Bartenders are fully licensed and insured.

Do you Serve Shots?

- Our liability Insurance does not allow shots, neat drinks, or on the rocks. Every drink needs a mixer

What Time Does the Bar Close?

- The Bar Closes 30 Minutes Prior to the End of Your Event.

Is it OK if my guests have a dietary Restrictions?

- Yes, We can prepare Vegetarian, Vegan, Gluten Free (however we do bake our own bread in house), Dairy Free, etc. Meals. Please let us know the dietary restrictions your guests have and we can help plan on the ways we can accommodate them.

What is the difference between a Garden Salad and the 31 North Signature Salad?

- Garden Salad: Iceberg Lettuce with Sliced Cucumbers, Tomatoes, Shredded Red Cabbage & Carrots
- 31 North Signature Salad: Field greens, Roman Lettuce, Sliced Cucumbers & Tomatoes, and Shredded Carrots & Red Cabbage

What does your staff wear?

- Our staff dresses in Black Pants, Black Shoes, & a Black Polo Shirt with a 31 North Logo

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Frequently Asked Questions (FAQs) *(Page 3)*

When can I bring in My Décor?

- During your 10-day phone appointment we can schedule a time for you to bring in your décor. It should be noted that we do not allow Glitter, Bubbles, Rice, Confetti or other similar items. If these are used a cleaning fee will be assessed of \$350

Does 31 North Setup the Décor?

- 31 North will set up small items for you, for larger decorating items please make arrangements during the 10-day phone meeting to schedule a time for your family & friends to set up the room

Do I need to have the guest's cards with their meal choice on them?

- Yes – you may use a picture, Symbol, or written items. You will also need to provide a seating chart with the table numbers, guest names & meal choice, & any dietary restrictions.

Can we call with questions in general – not only food, staff & timeline questions?

- Yes, we are available to discuss question about your event (even if it is for services not directly provided by 31 North). We are here to help make your event as smooth as possible