

Wedding Menu

events@Giodine.com
815.987.8833
www.GioDine.com



The Illinois Bank & Trust Pavilion is guaranteed to provide you the picture-perfect wedding you've been dreaming of. Combining the maintenance by the Rockford Park District on the lush greens of the Aldeen Golf Course, with the decades of event management by GioEvents, our venue promises a flawless day from the moment you walk through the doors, to your final send off as a newly married couple.

This all-season facility with approximately 9,000 square feet is designed to be light, airy, and neutral. Both soft and bold color palettes are complemented, allowing you to easily transform the space. Our chandeliers and cozy stone fireplace add a comforting touch. The exposed rafter ceiling, outdoor patio and pergolas, and oversized glass windows with views of the Aldeen Golf Course add one-of-a-kind character, just like the one-of-a-kind vision you and your fiancé have for your wedding day.

Celebrating over 45 years of exceptional service in the Rockford and surrounding areas, Gio Events is proud to add their expert coordination and culinary precision as exclusive caterer and management team to the IBT Pavilion. Our team is passionate about ensuring that you have the most stress-free and enjoyable experience during your wedding planning process to design every inch of your dream day.

We wish you all of life's best and look forward to hosting you! -The Gio Events Team

Venue Rental	CEREMONY	1,000
	RECEPTION	
	<i>includes tax</i>	
	MONDAY - THURSDAY	2,500
	FRIDAY	3,500
	SATURDAY	4,500
	SUNDAY	3,000
	HOLIDAY*	4,500



Venue includes full access to the IB&T Pavilion with entry at 8AM, private bridal suite, monitored coat check, and overnight parking. Limited access of the Aldeen Golf course including 4 rounds of golf as well as a limousine golf cart available for photo opportunities on the picturesque grounds.

**Holiday Rate will apply to Memorial Day, Independence Day, Labor Day, Thanksgiving, Christmas, and New Year's.
If the holiday falls on Fri/Sat/Sun +\$1000 for Catering*

All prices are subject to change without notice. Prices are subject to sales tax and service charge.
No outside Food + Beverage permitted.

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As exclusive caterer and management team to the Illinois Bank and Trust Pavilion,
Gio Events provides:
All Glassware, Plates, + Servingware, Tables and Chiavari Chairs, Linens + Napkins,
Champagne Toast, Coffee Station, Artisan Bread + Butter, House Salad,
and Cake Cutting Service

Salads

PAVILION HOUSE *

Mixed Greens • Cucumber • Tomato • Carrot
Champagne Vinaigrette

ARUGULA | 4

Crispy Prosciutto • Lemon Mascarpone
Dressing • Croutons • Dried Cranberry

Rentals

CEREMONY ARCHES | 250

Choose from Wooden A-Frame, Gold
Circular, or Wooden Hexagon

OUTDOOR BAR | 250

Bar service on the patio | cocktail tables
with linens included

Entrées

ENTRÉE PACKAGES INCLUDE HOUSE SALAD • ARTISAN BREAD + BUTTER

TUSCAN CHICKEN | 55

Chicken Breast • Prosciutto • Fresh Mozzarella
Basil • Tomato Coulis • Parmesan Risotto Cake •
Roasted Root Vegetables

CHICKEN PROVENÇAL | 55

Sauteed Chicken Breast • Truffle Roasted
Fingerling Potatoes • Herbes De Provence •
Mushroom Dijon Sauce • Haricot Vert

FILET MIGNON | 65

8oz Filet Mignon • Roasted Oyster Mushrooms
Shallot-Red Wine Glace • Duck Fat Roasted
Fingerling Potatoes • Asparagus

PAVILION SURF N' TURF | MP

Grilled Prime Sirloin • Cold Water Lobster Tail
Truffle Mashed Yukon Gold Potatoes • Asparagus
Parmesan Crisp • Red Wine Glace

ORANGE GLAZED SALMON | 55

Crab-Basmati Pilaf • Champagne Butter Sauce
Tobiko • Asparagus

PORK TENDERLOIN | 55

White Marble Farms Pork Tenderloin • Pesto Israeli
Couscous • Bacon Balsamic Reduction • Crispy
Brussels Sprouts

GRILLED PORK CHOP | 55

Brined Center Cut Pork Chop • Apple Rum Sauce
Mashed Herb Yukon Gold Potatoes • Roasted Baby
Carrots

VEGGIE FRIED QUINOA | 50

Fresh Seasonal Vegetables • Quinoa
Sesame • Tamari

ROASTED VEGETABLE RAVIOLI | 50

Cheese Ravioli • Roasted Root Vegetables
Mascarpone • Butternut Squash Puree • Sage

Custom Proposals available upon request

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Displayed Hors D'Oeuvres

MUST BE SELECTED FOR ENTIRE GUEST COUNT
PRICED PER PERSON

CRUDITÉS | 5

Assorted Fresh Raw Vegetables • Hummus

ARTISAN CHEESE DISPLAY | 8

Assorted Fine Cheeses • Nuts • Crackers

CHARCUTERIE | 9

Assorted Cured Meats • Pickled Vegetables
Crostini • Assorted Spreads

SHRIMP COCKTAIL | 12

Chilled Poached Shrimp • Traditional
Cocktail Sauce • Lemon

Butlered Hors D'Oeuvres

MUST BE SELECTED FOR ENTIRE GUEST COUNT
\$8 PER PERSON FOR CHOICE OF 3

SPINACH + ARTICHOKE TARTLET

Fresh Spinach • Artichoke Hearts • Herbs •
Roasted Tomato • Cream Cheese • Savory Tartlet

FRUIT SKEWERS

Fresh Seasonal Fruit

BACON DATES

Applewood Smoked Bacon • Dates • Balsamic

BOURSIN NEW POTATOES

Red Bliss Potatoes • Boursin Cheese • Chive

SZECHUAN CHICKEN MEATBALLS

Ground Chicken • Spicy Szechuan Sauce
Sesame Seeds • Cilantro

CRANBERRY BARBECUE MEATBALLS

Ground Beef • Cranberry Barbecue Sauce

SHRIMP COCKTAIL SHOOTER

Chilled Poached Shrimp • Cocktail Sauce
Lemon

BEEF TENDERLOIN CROSTINI

Seared Beef Tenderloin • Horseradish Cream •
Caramelized Onion • Toasted French Bread

Late Night Bites

MUST BE SLEEECTED FOR ENTIRE GUEST COUNT
PRICED PER PERSON
STATIONED

BEEF SLIDERS | 7

Bacon Jam • Boursin Cheese

PULLED PORK SLIDERS | 7

Smoked Pork • Barbecue Sauce • Slaw

ARTISAN FLAT BREADS | 7

Buffalo Chicken • Korean BBQ Pork
Tuscan Four Cheese • Margherita

NASHVILLE HOT CHICKEN SLIDERS | 8

Fried Chicken Breast • Spicy Sauce
Pickle

Bride Tribe

Suite Treats

STATIONED
PRICED PER PERSON

MIMOSA BAR | 12

Assorted Juices • Prosecco • Fresh Berries

BLOODY MARY BAR | 13

Vodka • Bloody Mary Mix • Pickles • Olives
Cubed Cheddar • Bacon • Hot Sauce

CONTINENTAL | 8

Assorted Bagels • Cream Cheese
Assorted Scones • Fresh Fruit

YOGURT PARFAIT BAR | 7

Greek Yogurt • Granola • Fresh Berries

Lunch

SNACK BASKET | 10

Crackers • Trail Mix • Nuts • Candies • Granola Bars

HUMMUS | 9

Fresh Vegetables • Flat Bread

CHOPPED SALAD | 12

Iceberg • Tomato • Cucumber • Red Pepper
Olive • Italian Vinaigrette

TURKEY SUB SANDWICHES | 11

Turkey • Lettuce • Tomato
Red Pepper Aioli • Chips

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Desserts

MUST BE SELECTED FOR ENTIRE GUEST COUNT STATIONED

ASSORTED BITE SIZE DESSERTS | 11

Truffles • Macarons • Bon Bons

S'MORES STATION | 9

Graham Crackers • Hershey Bars •
Reese's Cups • Marshmallows

COOKIES + BROWNIES | 3.5

Assorted Cookies • Assorted Brownies

Licensed Bakeries Allowed

Signature Drinks

WELCOME COCKTAIL | 5

1 per person, served upon entry to reception
Choose from our Mixology Collection or
request a unique creation

MIXOLOGY COLLECTION

Barrel Aged Old Fashioned – Alchemy's Special Recipe
aged for a minimum of 52 days in an Oak barrel
Hemingway Daiquiri– Cane Run Rum, Grapefruit,
Orgeat, Maraschino Liqueur, Lime Juice
Cucumber Spritz - Cucumber Vodka, Ginger Liqueur,
Lime, Simple, Topped with Prosecco

Signature Drinks | + 1

Up to 2 Signature drinks chosen from Our List
Priced per person, per hour on top of bar package

OUR LIST

Old Fashioned – Orange simple syrup, grenadine, bitters,
Bourbon or Brandy, club soda or Sierra Mist, cherry
Manhattan – Bourbon, Sweet Vermouth, Bitters, Cherry
Whiskey Sour – Bourbon, Sour Mix
Moscow Mule – Vodka, fresh lime juice, Ginger beer, Lime
*Sub Tequila for Mexican Mule, Tullamore Dew for Irish Mule,
Bourbon for Kentucky Mule)*
Dirty Shirley – Vodka, Sierra Mist, grenadine, cherry
Margarita – Tequila, Triple Sec, Sour Mix, Rose's lime juice,
(Strawberry, Raspberry, Mango available)
Sangria – Red wine, Triple Sec, Brandy, OJ, club soda, orange
Spritz – White wine, Triple Sec or Peach Schnapps, Juice
(Cranberry, pomegranate, OJ, or pineapple,) Club soda
Bellini – Choice of Orange, Strawberry, Pineapple, or
Pomegranate
Sunrise – white rum, coconut rum, pineapple juice, OJ,
grenadine, cherry
Amaretto Stone Sour – Amaretto, Sour mix, OJ

Bar Packages

**BAR PACKAGES INCLUDE CHAMPAGNE TOAST
FOR ALL GUESTS • CABARET TABLES + LINENS**

*PRICED PER PERSON | PER HOUR
MINIMUM FOUR HOURS OF SERVICE*

PACKAGE #1 | 8

Beer | Wine | Soda

PACKAGE #2 | 9

Beer | Wine | Well Spirits | Soda

PACKAGE #3 | 10

Beer | Wine | Premium Spirits | Soda

Wine Packages

TABLE WINE | 25

1 Bottle Red & 1 Bottle White Recommended
Self Service

BUTLERED WINE | 30

1 Bottle Red & 1 Bottle White Recommended
Offered to guests following salad and dinner service

UPGRADE YOUR WINE

See Alchemy's Wine List for hand-picked selections
Prices vary

Kegs

DOMESTIC | 425 • 1/2 bbl

- Miller Lite
- Bud Light
- Busch Lite

SPECIALTY

1/6 bbl | 325 Stella Artois
1/4 bbl | 400 Corona
1/6 bbl | 275 Leinie's Summer Shandy
1/6 bbl | 325 Blue Moon
1/6 bbl | 275 Goose Island IPA
1/6 bbl | 375 Bells 2 Hearted Ale
1/6 bbl | 350 Pretzel City Amber
1/6 bbl | 400 Pipeworks Seasonal Selection
1/4 bbl | 365 Negra Modelo