

A large, stylized letter 'R' in a light green color. The right vertical bar of the 'R' is a solid dark purple rectangle. The 'R' is positioned on the right side of the page, partially overlapping the white circular area.

ROME'S  
JOY  
CATERING

G A R Y

Rome's Joy Catering  
Marquette Park Pavilion  
1 north grand boulevard  
gary, in 46403  
p. 773.373.4323  
events@romesjoy.com



Rome's Joy Catering is a full service catering company providing memorable dining experiences to a discerning clientele. The company's services include catering, event planning, cooking classes, and private dinners.

Chef Clifford Rome, President of Rome's Joy brings two decades' experience to the field of food service. Chef Rome began his career with Wolfgang Puck at his Chicago restaurant Spago and on his catering team creating meals for photo shoots and Oscar parties. Chef Rome has also traveled to Paris, Cannes and the Caribbean to work alongside internationally known chefs. Chef Rome is a food editor for Brides Noir magazine, a frequent guest chef on morning news, and the host of Impresario Radio on WWON. Chef Rome has been in the vanguard of the revitalization of Chicago's historic Bronzeville neighborhood. In addition to re-opening the Parkway Ballroom, Chef Rome opened Blanc Fine Art Gallery and launched H-Dogs Gourmet Hot Dog Restaurant in the neighborhood.

Rome's Joy is delighted to bring its commitment to culinary excellence and community renaissance to Gary, Indiana. Rome's Joy believes in Gary's future as a hospitality destination. In 2010 Rome's Joy opened the Lakeside Café on beautiful Miller Beach—serving delicious food to beach patrons. At Lakeside, Rome's Joy also hosted several wonderful twilight receptions for private parties.

In 2012 Rome's Joy became the exclusive caterer for the beautifully refurbished Marquette Pavilion on Miller Beach. Rome's Joy, in partnership with the City of Gary, is committed to making Marquette Pavilion a premiere location for your special event.

Rome's Joy is pleased to have an Event Manager to answer all of your questions about our menus and the services we offer. Please call 773.373.4323 to discuss your catering options. We also invite you to visit our website, [www.romesjoy.com](http://www.romesjoy.com).

**Rental and Other Payments**

A non-refundable deposit of \$500 will be required to confirm and hold the event date; this amount will be applied to the Total cost for the event. At the time of the initial deposit a proposal may be prepared outlining the event details; costs in the proposal are valid for only seven days. However, no later than 14 days prior to the event, event details must be finalized (e.g., number of guests, menu, etc.). Staff will forward this final proposal to client. No later than 14 days prior to the event, the firm proposal must be signed and returned and a 30% deposit must be made. This deposit will be non-refundable; however, in the event of a cancellation, the deposit can be credited to a future event scheduled for no later than one year from the date of cancellation. The balance of the Total Cost will be due no later than 14 days prior to the event. If this final balance is not received, Rome's Joy Catering Inc. Gary will cancel this agreement and, as noted, credit the 30% deposit towards a future event; if another event is not scheduled within a year, the 30% deposit will be retained as liquidated damages. Changes to the event package (e.g., number of guests, menu, etc.) will not be accepted any later than 14 days prior to the event; management reserves the right to approve changes and revise the cost proposal. Any increase in the cost must be paid immediately upon receipt of a revised proposal. All checks are to be made payable to: Rome's Joy Catering Inc. Gary

- CLIENT INITIAL: \_\_\_\_\_

**Special Events Coordinator**

A Rome's Joy Catering Inc. Gary Event Coordinator will work with Client to ensure that the scheduled event is conducted in an efficient and successful manner. A Marquette Pavilion representative will be present on the day of the event to oversee deliveries, set-ups, breakdowns, and load outs. Deliveries must be arranged with the event coordinator prior to the event. ALL deliveries must take place the day of the event.

- CLIENT INITIAL: \_\_\_\_\_

**Guarantee/No. of Attendees**

For an event in the Main Ballroom of Pavilion, no more than 250 people may be in attendance. Recommended number of attendees will depend on Client's preferred room configuration. Number of guests must be established no later than 90 days prior to an event. No later than 14 days prior to the event, Client must confirm and finalize the number of guests. The proposal will be adjusted accordingly.

- CLIENT INITIAL: \_\_\_\_\_

**Additional Charges**

In addition to the costs set forth on the Proposal, Client shall be responsible for the costs of repair to and extraordinary cleanup of the Pavilion necessitated by Client's use thereof.

All Additional Charges will be billed following the event date and will be due and payable within 7 days thereafter. All Additional Charges not paid within such period shall bear interest at the rate of the lower of 18% per annum or the highest legal rate. All payments must be in cash, by cashier's check, money order, corporate check, or credit card (processing fee). FINAL payments must be made in the form of a cashier's check. All checks are to be made payable to: Rome's Joy Catering Inc. Gary

- CLIENT INITIAL: \_\_\_\_\_

If for any reason the client's payment is returned from the bank (NSF) then Rome's Joy Catering Inc. Gary reserves the right to charge client a \$60.00 returned check fee that is due within 48 hours of client notification in addition to the full amount of the returned check (payment)

If terms are not met within 48 hours Rome's Joy Catering Inc. Gary will consider all previous contracts invalid. Rome's Joy Catering Inc. Gary will cancel this agreement and retain the deposit as liquidated damages.

- CLIENT INITIAL: \_\_\_\_\_

**Security**

Security for any event will be provided by Marquette Park Pavilion. One security officer must be present for every 100 persons in attendance at the event. Marquette Park Pavilion reserves the right to refuse admittance and will handle all unruly behavior appropriately.

- CLIENT INITIAL: \_\_\_\_\_

**Promotion/Sponsorship**

Neither Rome's Joy Catering Inc. Gary nor the Marquette Park Pavilion participates as a partner or as a sponsor for any event. Any and all advertisements for the event shall not associate Rome's Joy Catering Inc. Gary or Marquette Park Pavilion with the event or indicate their involvement other than as the Caterer or location for the event. All such advertising shall clearly state the Client's name, logo and telephone number for contact information.

- CLIENT INITIAL: \_\_\_\_\_

**Cancellations**

Client may cancel the event 14 days prior to its occurrence. There will be no refunds made to the Client.

CLIENT INITIAL: \_\_\_\_\_



Important Miscellaneous Rules

Client agrees to comply with the following rules:

- Any additional decorations done by any person(s) other than Rome’s Joy Catering Inc. Gary staff must first be approved by management.
- NO glitter, confetti of any kind are allowed
- The Marquette Park Pavilion is a smoke free facility.
- If client plans to display art at the event, client must consult with Rome’s Joy Catering Inc. Gary and Marquette Pavilion staff prior to the event.
- If client brings in sound equipment, client must consult with Marquette Park Pavilion sound technicians.
- Deliveries/drop offs must be scheduled with Marquette Pavilion staff to insure that a representative will be present.
- The Pavilion cannot store any event related materials, food or personal items.
- All equipment or materials brought in by patron must be dropped off no earlier than one hour prior to the contracted event and picked-up no later than one hour after the contracted event.
- Rome’s Joy Catering Inc. Gary is not responsible for any client or vendor items.
- Any and all requests for “take home” food will require the consent of the client and a signed liability waiver from the guest receiving the food to avoid any liability issues that could arise from negligent food handling once the guest has left the venue.

BY SIGNING BELOW I AGREE TO THE ABOVE RENTAL CLAUSES:

\_\_\_\_\_  
CLIENT’S PRINTED NAME

\_\_\_\_\_  
CLIENT SIGNATURE

\_\_\_\_\_  
DATE



Once you have booked your event with the Marquette Park Pavilion, an additional \$500 non-refundable deposit to Rome's Joy Catering Gary is required for your catering and beverage services. All payments can be made payable to ***Rome's Joy Catering Gary***. This deposit can be left with the Pavilion Facilities Manager or mailed to our corporate office located at: 4455 South King Drive, Chicago, IL 60653. Upon receipt of your deposit, our office will contact you to discuss your event details at which time an event proposal will be generated for your review and acceptance.

Upon acceptance of proposal, your next payment of 30% is due 90 days prior to your event; the remaining balance is due 14 days prior to the date of event. We accept checks, cashier's checks and money orders. We do not accept personal checks for final payments. If you should have any questions or concerns please call (773) 373-4320.





appetizers - \$11 per half dozen

bruschetta

chicken satay

barbecue chicken pizza

buffalo mozzarella pizza

cheese quesadillas

jamaican beef patties

vegetarian spring rolls

steamed shrimp dumplings

appetizer / soup  
menus

soups - \$2.50 per person

chicken & rice

minestrone

tomato bisque

roasted mushroom

\*prices do not include taxes or gratuity

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## breakfast

continental breakfast buffet \$11  
Assorted rolls and muffins, fresh fruit, juice, coffee, tea

plated \$15  
Scrambled eggs, fruit on plate, sausage links, muffins and croissant, orange juice, coffee, and tea

family style \$17  
Scrambled eggs, pork sausage links, turkey bacon hash browns, assorted sweet rolls, muffins, juice, coffee, tea

full buffet \$19  
Scrambled eggs, pork sausage links, baked ham, hash brown potatoes, french toast, juice, fresh fruit, coffee, tea

\*Champagne & mimosas can be added for an additional \$5

\*prices do not include taxes or gratuity

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## plated

Caesar Salad with Chicken	\$18
Chinese Chicken Salad w/ Chinois dressing	\$18
Cobb Salad (Eggs, bacon, turkey, bleu cheese crumbles, with choice of ranch or Italian dressing)	\$18
Chicken Marsala, Rice or Potato, Vegetables	\$22.50
Baked Chicken quarter, Rice or Potato, Vegetables	\$19
Baked Whitefish with lemon butter sauce, Rice or Potato, Vegetables	\$21

## lunch

### buffet

Buffet: Baked or Fried Chicken, Assorted Deli Sandwiches, pasta salad, grilled corn	\$25
Fajitas Bar: Chicken & Beef fajitas with Spanish rice and black beans, salad, tortilla chips, salsa	\$25
Deli: cold cuts of beef, turkey and ham; American, Swiss and Cheddar cheese; condiment tray; Harvest rolls; potato salad; cold pasta salad	\$23

All lunches come with lemonade or iced tea. Alcohol can be added at standard bar rate.

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# dinner

## plated

( All plated meals served with choice of one starch and seasonal vegetables, salad and rolls)

Tilapia, pan seared with tomato mushroom ragout	\$30
Salmon, oven roasted with teriyaki glaze	\$40
Chicken, oven roasted, garlic, citrus butter sauce	\$28
Chicken Parmesan with tomato basil garlic sauce	\$32
Lemon Chicken, lemon sauce	\$32
Filet Mignon (6 oz.)	\$48
New York Strip Steak, bleu cheese crusted	TBD
Vegetarian Lasagna	\$28

## family style

\$34

- Chicken (choose one baked or grilled)
- Baked Fish
- Shell Pasta with vodka tomato cream sauce
- Seasonal Vegetables
- Salad and rolls

## buffet

\$35

(Choose 2 meats + one starch includes seasonal vegetables, salad and rolls)

- Moroccan Chicken
- Jerk Chicken
- Fried Chicken
- Oven Baked Chicken
- Honey Glazed Ham, carved
- Roast Sirloin of Beef, Carved
- Tilapia
- Grilled Italian Sausage with roasted green peppers and onions

### Starch Selections

- Potato (roasted or mashed)
- Shell Pasta with tomato, basil and garlic sauce
- Penne Pasta with garlic cream sauce
- Rice

All dinners include water, lemonade, coffee and hot tea

\*prices do not include taxes or gratuity

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## dessert petite sweets

key lime tart

mini cheesecake

brownie

apple cobbler

fresh fruit tart

petites fours

Petite sweets are \$15 per dozen.

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## bar pricing

### bar service (Upgrades available upon request)

Three (3) hour bar service is based on a four (4) hour food and beverage package. The bar is always closed during dinner.

3 hour Beer & Wine (complimentary wedding champagne toast included)  
\$12 per person

Wines: Cabernet Sauvignon, Merlot, Moscato, Chardonnay, White Zinfandel

Beer: Miller Lite, MGD

3 hour Standard Bar (complimentary wedding champagne toast included)  
\$16 per person

Liquors: Bacardi, Seagram's Gin, Canadian Club, Cutty Sark, J&B, Kahlua, Seagram's 7, Seagram's V.O., Smirnoff Vodka;

Wines: Cabernet Sauvignon, Chardonnay, Moscato, Merlot, White Zinfandel

Beer: Miller Lite and MGD

3 hour Premium Bar (complimentary wedding champagne toast included)  
\$18 per person

Liquors: Absolut, Bailey's Irish Crème, Bacardi, Malibu Rum, Courvoisier, Crown Royal, Dewar's, Hennessy, Jack Daniels, Jose Cuervo Gold, Tanqueray;

Wines: Cabernet Sauvignon, Chardonnay, Moscato, Merlot, White Zinfandel

Beer: Miller Lite, MGD, Amstel Light, Heineken and Corona

Cash Bar - Bartender fee of \$75 for events of 150 people and under (additional bartender(s) required for parties 150 people and over)

Bar Pricing: Beer - \$3, Wine - \$4, Soft Drinks - \$2, Mixed Drinks - \$5, Martini - \$5, Champagne toast (case) - \$125, Non-Alcoholic Champagne toast (case) - \$110.00 (these prices are based upon a Well liquor. Price will increase for Call or Premium liquor)

Cocktail hour - (1 hour) beer and wine \$7 per person

Wines: Cabernet Sauvignon, Merlot, Moscato, Chardonnay, White Zinfandel

Beer: Miller Lite, MGD

