



# Special Events at lamb's farm®

## The Magnolia Café & Bakery of Lambs Farm

*Incomparable Hospitality for your Special Event*



Centrally and conveniently located in Lake County, a committed and professional staff of the Magnolia Café & Bakery stands at the ready to meet all of your special event needs. Our attentive service and intimate atmosphere will make you feel like you have the place all to yourselves.

Guests will enjoy the tastefully eclectic environment found in our Banquet, Garden and Patio Rooms, further enhanced by decks and patios overlooking spacious tree shaded lawns, serving as pre-function areas for cocktails and hors d'oeuvres.

With full service catering, we are able to offer special selections, including buffet and plated offerings, as well as freshly baked delicacies from our Sugar Maple Country Store & Bakery.

We are confident that you and your guests will find your experience at the Magnolia Café & Bakery to be truly memorable.



**Call or email to schedule an appointment!**

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# Thank you for thinking of Lambs Farm for your upcoming Special Event!

## About Lambs Farm

Lambs Farm is a non-profit organization helping people with developmental disabilities lead productive, happy lives and connecting with the human spirit in us all.

Since 1961, Lambs Farm is a place that touches everyone who comes in contact with us. To our residents, Lambs Farm is home. It's a safe, caring environment and extended family of peers. It's a place to make a contribution to the community while being as self-sufficient as possible. And to our visitors, Lambs Farm is a place to grow through enriching experiences with people with developmental disabilities.

Choosing Lambs Farm for your event will directly help the men and women we serve and allow them the opportunity to continue to grow.



## the knot

★★★★★ Reviewed On 7/14/2016 Kat B

If I had to sum up Lambs Farm in one word, it would be fantastic! From the minute we found this venue online, we knew it would be the place for us. Elaine and Ursula were so wonderful every step of the way, taking off much of the stress of wedding planning as we knew we were in such good hands. Absolutely everything was how we had envisioned our day, from the food to the ceremony site to being able to play lawn games off the Cafe's patio - everyone at Lambs Farm works with you to make sure you have the day you want. And if all of this wasn't enough, our money went to support the amazing nonprofit community work Lambs Farm does as their "full-time" job. If you are looking for a venue with a variety of options for your special day and an amazing staff that will be with you from beginning to end, Lambs Farm is definitely the place for you!



# General Information

## MENU

We offer a wide variety of options to meet your specific event needs. The menus included in this brochure are designed to serve as a guide for your menu planning. At your request, our staff will be happy to customize a menu to fit your needs.

## PRICES

All pricing is current and guaranteed for **ninety (90) days**. Lambs Farm reserves the right to adjust pricing based upon market fluctuation and/or substitute menu offerings accordingly.

## FOOD GUARANTEES

Final count is to be advised no later than **seven (7) days** prior to the event date. The guarantee is not subject to reduction after this deadline. Your final bill will reflect the guaranteed number. Should the amount of people served exceed the guaranteed count we will bill you for the additional amount. There is a **minimum of fifty (50) guests** for all buffet and dinner services. All selections subject to 20% gratuity and 7.0% sales tax. Prices are subject to change without notice.

## DEPOSITS

All events require a non-refundable \$300.00 deposit upon booking in order to secure the function space. This deposit will be credited to your account at the time of your event.

## PAYMENT

The estimated balance of all events is to be **paid in full the day of the event**. Payment by cash, credit card, cashiers or certified checks will be accepted. If credit has been established for corporate accounts, payment will be due no later than **thirty (30) days** from the date of invoice.

## CANCELLATIONS

Patron must give Lambs Farm notice of cancellation thirty (30) days prior to the event, at which time fifty percent (50%) of the deposit will be refunded. The deposit is non-refundable within fourteen (14) days of the event.

## ROOM RENTAL

We have several rooms available to meet your specific needs. Prices reflect reservation of room for two (2) hours. Please note that an additional \$200.00 room charge applies for all banquets after 3:00pm.

Banquet Room (full)	110 person capacity	\$300
Banquet Room (half)	50 person capacity	\$150
The Garden Room	40 person capacity	\$100
The Bar Room	40 person capacity	\$100
The South Room	40 person capacity	\$100

## LINEN AND CHAIR RENTAL

Lambs Farm would be happy to procure linen and chair needs for your wedding or event. Chairs will need to be rented for ceremonies. For larger weddings, tents with heating and lighting are available at an additional cost. Please contact your event planner for a quotation.

## EVENT FAVORS

Lambs Farm baked goods, chocolates, or catalog items are the perfect touch to show appreciation to your guests. More information on the last page of this packet.

## PHOTOGRAPHY

You are free to use your own photographer or we will be happy to assist you in obtaining one for your needs.

## CEREMONY RENTAL RATES

Tribute Garden	\$500
Indoor/Patio	\$300
<i>Chair rental extra</i>	



# Breakfast & Brunch

Coffee and tea included during meal service

## The Continental

Assorted Baked Goods  
(baked here at the  
Magnolia Cafe & Bakery!)  
Bagels and Cream Cheese  
Fresh Orange Juice  
*\$10.95 per person*

## Sunrise Buffet

Lambs Farm Signature  
Apple Cinnamon French Toast  
Scrambled Farm Fresh Eggs  
Hickory Smoked Bacon  
Sausage Links  
Country Hash Browns  
Bagels and Cream Cheese  
*\$14.95 per person*

## Farmhand Breakfast

Buttermilk Biscuits with Homemade Sausage Gravy  
Scrambled Eggs  
Hickory Smoked Bacon  
Sausage Links  
Country Hash Browns  
Bagels and Cream Cheese  
*\$15.95 per person*

## The Harvest Brunch

Chef Carved Roast Beef or Ham on the Bone  
Magnolia Cafe Famous Fried Chicken  
Buttermilk Biscuits with Homemade Sausage Gravy  
Scrambled Eggs  
Hickory Smoked Bacon  
Sausage Links  
Country Hash Browns  
Lambs Farm Signature Apple Cinnamon French Toast  
Chef's Herb & Olive Oil Roasted Vegetables  
Homemade Whipped Potatoes  
Bagels and Cream Cheese  
Assorted Baked Goods (*made at Lambs Farm*)  
Tossed Garden Salad  
Fresh Fruit Compote  
Homemade Rolls and Butter  
*\$32 per person*

*Add Fresh Fruit for \$2 per person  
Add Fresh Juice for \$2 per person  
Add a Sweet Table for \$5 per person*

# Lunch

Luncheon service available until 3:00pm  
Minimum of 25 guests

## Buffet

Choose two entrees, one side and one vegetable. Fresh baked dinner rolls,  
salad and beverage service included  
*\$17.95 per person*

## Entrees

(choose 2)

Lambs Farm Famous Fried Chicken  
Baked Chicken  
Chicken Aromatico  
Homemade Meatloaf  
Sliced Roast Beef  
Homemade Lasagna  
Mostaccioli with Meat Marinara  
Roasted Turkey  
Baked Ham  
Chicken Alfredo

## Side

(choose 1)

Homemade Mashed Potatoes  
Roasted Garlic & Rosemary Potatoes  
Baked Potato  
Seasoned Rice Pilaf  
Traditional Stuffing  
Buttered Egg Noodles  
Sweet Potatoes  
Au Gratin Potatoes

## Vegetable

(choose 1)

Broccoli  
Green Beans Almondine  
Chef's Herb & Olive Oil Roasted Vegetables  
Broccoli with Cheese Sauce  
Peas and Mushrooms  
Glazed Carrots  
Green Beans



## Lunch - continued

### **Plated Luncheon Service**

Fresh bakery rolls, coffee, tea and soda service is included  
Luncheon service available until 3:00pm  
Minimum of 25 guests

### **Soups and Salads**

*(choose one)*

Garden Vegetable Soup  
Cream of Chicken Rice Soup  
Lambs Farm Signature Broccoli Cheddar Soup

Garden Salad with Choice of Three Dressings  
Baby Spinach with Chopped Egg, Sliced Mushrooms,  
Teardrop Tomatoes with Hot Bacon Dressing

### **Entrees**

Roasted Turkey  
Served with Homemade Mashed Potatoes, Stuffing and Vegetables  
*\$16.99 per person*

Chicken Aromatico  
Served with Roasted Red Potatoes and Vegetables  
*\$16.99 per person*

Chicken Parmigiana  
Served with Angel Hair Pasta and Vegetables  
*\$16.99 per person*

Sirloin of Beef  
Served with Mashed Potatoes and Vegetables  
*\$16.99 per person*

Parmesan Crusted Tilapia  
Served with Rice Pilaf and Vegetables  
*\$16.99 per person*

### **The Cafe Express**

Your choice of Submarine sandwiches or deli and cheese trays,  
homemade soup, potato salad, chips and our finest bakery cookies  
and beverage service  
All the essential trimmings and condiments included  
*\$16.99 per person*

### **Smokey BBQ**

Slow Roasted Beef Brisket or Pulled Pork  
Marinated Chicken Breast  
Jumbo Hot Dog  
American Potato Salad or Cole Slaw  
Homemade Macaroni and Cheese or Baked Beans  
Fruit Compote  
Fresh Baked Cookies  
*\$19.95 per person*

### **Sandwiches and Salads**

*Beverage service and fries included*

Turkey Club Sandwich *\$10.95 per person*  
Grilled Chicken Sandwich *\$10.95 per person*  
Portabello Mushroom Sandwich *\$10.95 per person*  
Chopped Salad *\$10.95 per person*  
Chicken Caesar Salad *\$10.95 per person*  
Submarine Sandwich: Turkey, Ham and Salami *\$10.95 per person*

### **Pizza & Pasta Buffet**

All you can eat ~ includes beverage service  
Your choice of toppings  
Pasta served with meat marinara or alfredo sauce  
Served with fresh tossed garden salad and choice of dressing  
*\$16.99 per person*



# Dinner

## **Dinner Buffet Service**

Each buffet is scratch prepared to your specifications and comes with your choice of vegetable and side, garden salad, bakery fresh rolls and butter  
Coffee, tea and soda included during meal service

### **Entrees**

*(choose two)*

Lambs Farm Famous Fried Chicken  
Baked Chicken  
Chicken Aromatico  
Roast Sirloin or Beef  
Vegetable Lasagna  
Roast Pork Loin

*\$29.99 per person*

*Add \$4 per person for extra entree*

### **Side**

*(choose one)*

Homemade Mashed Potatoes  
Roasted Garlic and Rosemary Potatoes  
Baked Potato  
Seasoned Rice Pilaf  
Sweet Potatoes  
Au Gratin Potatoes

### **Vegetable**

*(choose one)*

Broccoli  
Green Bean Almondine  
Chef's Herb & Olive Oil Roasted Vegetables  
Broccoli with Cheese Sauce  
Peas and Mushrooms  
Glazed Carrots  
Green Beans

## **Plated Dinner Service**

Let us prepare a wonderful meal with a delightful presentation while you relax and enjoy your company. Entrees include Garden Fresh Tossed Salad, Potato, Vegetable, Rolls and Butter  
Beverage service includes coffee, tea and soda during meal service only

### **Soups and Salads**

*(choose one)*

Garden Vegetable Soup  
Cream of Chicken Rice Soup  
Lambs Farm Signature Broccoli Cheddar Soup

Garden Salad with Choice of Three Dressings  
Baby Lettuce with Candied Walnuts, Strawberries and Poppy Seed Dressing  
Baby Spinach with Chopped Egg, Sliced Mushrooms, Teardrop Tomatoes with Hot Bacon Dressing

### **Entrees**

Lambs Farm Famous Fried Chicken *\$24.99 per person*  
Prime Rib *\$36.99 Large, \$29.99 Small per person*  
Herb Crusted Salmon *\$32.99 per person*  
Roast Beef Platter *\$24.99 per person*  
Chicken Aromatico *\$24.99 per person*



## *Appetizers & Presentations*

### **Appetizers (serves 25)**

*Buffet Style or Butler Passed*

Chicken Quesadillas  
\$89.95

Cocktail Meatballs in our  
Signature BBQ Sauce  
\$89.95

Buffalo Style Sweet & Spicy  
Chicken Wings with Bleu Cheese Dip  
\$89.95

Cocktail Egg Rolls with  
Sweet & Sour Sauce (Vegetarian Available)  
\$89.95

Sesame Chicken Skewers  
with Peanut Scallion Sauce  
\$89.95

### **Presentations (serves 25)**

Fresh Cut Seasonal Fruit Compote  
Melons, Berries & Pineapples  
\$79.95

Assorted Fresh Vegetables with  
Ranch Dipping Sauce  
\$79.95

Domestic Cheese Board with Grapes,  
Strawberries, Lavosh and Crackers  
\$89.95

Bruschetta Display with Tomato  
Basil Relish and Parmesan Toasts  
\$89.95

## *Beverages & Desserts*

### **Beverages**

3 Hours

Unlimited Soda, Coffee, Hot Tea and Iced Tea

*\$7 per person*

Assorted Juices *\$9 per person*

### **Sweet Table**

Assortment of desserts from our bakery that is sure to  
please any sweet tooth

*\$8 per person with meal purchase (minimum 25)*

*\$10 without meal purchase*

## *Spirits*

### **Open or Cash Bars**

Premium Brands

House Brands

House Wine (glass)

House Wine (bottle)

Bottled Beer

### **Beer, Wine and Soda Packages**

One Hour *\$11 per person per hour*

Two Hours *\$13 per person per hour*

Three Hours *\$17 per person per hour*

Four Hours *\$22 per person per hour*

### **Champagne Toast**

*\$10 per person*

### **Bartender Service**

*\$100 per bartender*

### **Bar Packages - Open Bar**

One Hour *\$14 per person per hour*

Two hours *\$18 per person per hour*

Three Hours *\$22 per person per hour*

Four Hours *\$27 per person per hour*

*Gratuuity will be added*

**Domestic Beer 1/4 Barrel (\$250)**

**Domestic Beer 1/2 Barrel (\$325)**

*All state and local liquor laws will be strictly followed. No outside liquor may be brought or consumed on premises. No liquor may be removed from the premises.*



# Special Event Favors

Event favors made with a mission by the men and women of Lambs Farm!

*Perfect for weddings, corporations, showers and more.*

## Cookies

Famous Butter  
Lemon Butter  
Double Chocolate Butter  
Almond Crescent

## Chocolates

Jumbo Turtles  
English Toffee  
Chocolate Covered Pretzels  
Milk Chocolate Covered Oreos  
Almond Bark  
Oreo Bark  
Mini Turtles with Sea Salt

## Other Items

Dog Bones  
Sweet Pecans  
Salty Cashews  
Granola

**Custom labels or hang tags for any occasion!**

**Contact Sales Manager, Elizabeth Taylor  
for more information at [etaylor@lambsfarm.org](mailto:etaylor@lambsfarm.org)**

