

# ARDOR

## BREADS AND PROVISIONS

Thank you so much for considering Ardor Breads & Provisions to host your upcoming special event.

Our dining rooms are available for larger party reservations, semi-private and private events. Chef Cody Scogins has put together a special family-style menu for our special events. Please take a look at the information that follows to help you in your decision process. Do not hesitate to contact us with questions or to schedule a site visit. We look forward to hearing from you.

Warmest Regards,

Christian Mora

Ardor Events

301 SW. Water St. Peoria, IL (309) 431-7801 [info@ArdorBP.com](mailto:info@ArdorBP.com)

Brunch: Wednesday through Sunday 8 am- 2 pm

Dinner: Thursday through Saturday 5 pm - 9 pm.



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## BREADS AND PROVISIONS

### ABOUT US

The word *ardor* has multiple definitions, all related to the idea of burning. Be it physical burning — in the oven or over an open fire — or an internal burning desire and passion, the word *ardor* embodies the evolution of Ardor Breads & Provisions from its founding to its recent expansion.

Ardor was founded on bread from locally grown fresh milled grains, including many ancient heirloom grains. Naturally, the new restaurant menu is driven by preservation and fermentation with a heavy focus on vegetables and local grains.

At [The Ardor Garden](#), one of the top farmers in the region is growing the highest quality vegetables for our menu with just seven miles to travel from soil to cooler. When sourcing, curating and preparing ingredients, quality of product will always come first.



# 4 course family style dinner menu

*Prior to your event, you would select 2 options from the main course to be served family style to the table.*

## -First course: **Breads & Provisions**

- griddled sourdough & french butter
- pickles from our larder
- house charcuterie (seasonal selections including smoked fish, liver mousse, terrines & pate)

## -Second course: **Seasonal Vegetables**

- chef crafted small plates featuring seasonal vegetables and greens

## -Main course: **Proteins From Our Hearth**

choose 2 from the following:

- hearth roasted prime rib, traditional accompaniments
- whole cedar plank Verlasso salmon, herb crust, Janie's Mill wheat berry salad
- dry-aged Joyce Farms duck, charred cabbage, smoked stone fruit mostarda, natural jus
- whole Kilgus Farms pork loin, carrots 'nuoc cham'
- chef's seasonal vegetarian entree (can be chosen in addition to the 2 proteins. Exact count will be requested 48 hours prior to event)

## -Fourth course: **Desserts**

- sweets from our award winning bakery

## wine & beer packages

Please choose one white and one red from the following choices. Price will be charged per bottle, \$75 ea/whites, \$85 ea/reds

### **WHITES**

summer water rose

matthews sauvignon blanc

glatzer gruner veltliner

sandhi chardonnay

### **REDS**

donati family cabernet sauvignon

stolpman la cuadrilla red blend

quentin harel beaujolais charron



## HOUSE POLICIES

### *Deposits:*

Deposit is required at the time of booking. The amount of the deposit is 20% of the estimated food and beverage total. The deposit may be paid with cash, certified check or major credit card. For events needing to be postponed due to extenuating circumstances (including but not limited to emergencies such as severe weather or utility outages), the deposit will be held and applied, at a later date, to the rescheduled event. If an event needs to be canceled due to extenuating circumstances (including but not limited to emergencies such as severe weather or utility outages), and the client does not wish to reschedule, the deposit will be refunded.. A 3% event fee and a 20% gratuity will be added to the final bill. Pricing is not inclusive of sales tax.

### *Cancellations:*

#### *semi-private events:*

Deposits are fully refundable in the case event is canceled within 60 hours of the scheduled date. The full cost per person on the estimated guest count (as indicated in the contract) will be charged to the card on file if failure to cancel should occur as all product will already be ordered.

#### *private events & buy-outs:*

Private event deposits are fully refundable in the case event is canceled no less than one week of the scheduled date. The full food & beverage minimum (as indicated in the contract) will be charged to the card on file if failure to cancel should occur.

### *Guest Count:*

The guest count listed on contract is an estimate. The final guaranteed guest count is due by 5:00 pm two business day prior to the event date. If no adjustments are made, the guest count on the contract will be used for the final guaranteed guest count. Once the guaranteed guest count is established, it may not be reduced. You will be charged for the guaranteed guest count or the actual number of guests, whichever number is greater.

The restaurant will only hold the initial number of requested seats. If there is an increase in the party size, we will do our best to accommodate this request based on the availability of space within the restaurant.

### *Other:*

Ardor is not responsible for damage to, or the theft of parked automobiles or their contents thereof during the scheduled event.

Decorations must be pre-approved prior to the day of the event. The client is responsible for the removal of all approved decorations prior to leaving the event. Confetti is prohibited.

The balance of the event charges is due at the conclusion of the event.



## CREDIT CARD AUTHORIZATION FORM

By completing this form you are authorizing Ardor Breads & Provisions to charge your credit card for deposit. An event is not guaranteed until a deposit is received.

A deposit is required at the time of booking & securing a date. The deposit will be charged to the credit card provided. The deposit amount is 20% of your estimated food and beverage total. The deposit may be paid in cash, certified check or major credit card.

American Express  Master Card  Visa  Discover

DATE OF EVENT 8/30 & 8/31

DEPOSIT AMOUNT \$237.60

CREDIT CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_

CVV: \_\_\_\_\_

Billing Zip Code: \_\_\_\_\_

CARDHOLDER'S SIGNATURE: \_\_\_\_\_