

Fifth Avenue
SYNDICATE

BISTRO & BAR

Moline - Illinois 1929

EVENING
MENU

1630 5TH AVENUE, MOLINE, IL | 309.640.0070 | FIFTHAVENUESYNDICATE.COM

MEETING PACKAGES

All packages are **priced per person** with a minimum of 25 guests. Refreshments are refilled during the length of your meeting.

All Meeting Packages Include:

- Lcd Projector with Screen
- Flipchart and Markers
- Wired Microphone
- Room Rental
- High-Speed Internet

THE ARTISAN \$38

- Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water
- Artisan Deli Bar

THE SYNDICATE PREMIUM \$55

MORNING

- Coffee, Hot Tea, Assorted Soft Drinks and Bottled Water
- orange and Apple Juice
- Sliced Fresh Seasonal Fruits and Berries
- Fresh Pastries and Muffins

LUNCH (SEE PAGE 6)

Choose One Of The Following:

- The Syndicate Standard – (All Our Classics)
- Bbq District – (Bbq Favorites)
- The Market – (Fresh Salads and Soups)

AFTERNOON BREAK (SEE PAGE 5)

Choose One Of The Following:

- Sweet, Salty, or Smart
- Coffee, Hot Tea, Assorted Soft Drinks

MADE TO ORDER BREAKFAST BUFFET

Priced per person with a minimum of 25 guests.

CLASSIC CONTINENTAL \$14

- Chilled Fruit Juices
- Muffins, Scones and Baked Croissants
- Assorted Jams and Honey
- Seasonal Fresh Fruit and Berries
- Coffee and Hot Tea

CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS:

HOT BREAKFAST FAVORITES

(Choose One) \$5 Each

- Breakfast Burritos
- Biscuits and 50/50 Gravy
- Egg, Bacon and Cheese On A Croissant
- Cheesy Egg Scramble

BREAKFAST MEATS

(Choose One) \$4 Each

- Applewood Smoked Bacon
- Country Sausage
- Pecan Smoked Ham
- Cheesy Breakfast Potatoes with Peppers and Onions

A LA CARTE ITEMS

- Individual Yogurts - \$3 Per Person
- Individual Dry Cereals - \$3 Per Person
- Hard Boiled Eggs - \$2 Per Person
- Bagels with Assorted Cream Cheese - \$3 Per Person
- Scones/Danish (Assorted Pastries) - \$3 Per Person
- Assorted Doughnuts - \$3 Per Person
- Fresh Whole Fruit - \$1.50 Per Person

PLATED BREAKFASTS

All plated breakfasts include coffee, hot tea, and water service.

SWEET POTATO TOAST \$11

Sliced Sweet Potato topped with Scrambled Egg, Cheddar Cheese, Smoked Bacon, Avocado, Chives, Chipotle Aioli

EGGS BENEDICT \$12

Poached Egg, Prosciutto, Pecan Smoked Ham, Hollandaise, English Muffin, Roasted Potatoes, Chives

SYNDICATE TRADITIONAL BREAKFAST \$10

Roasted Potatoes, Pecan Smoked Ham, Bacon, Scrambled Eggs, Wheatberry Toast

QUICHE LORRAINE \$11

Onion, Bacon, Gruyere, Chives

LYONNAISE SALAD \$12

Mixed Greens, Poached Egg, Bacon, Sliced Potato, Gruyere, Chives, Lyonnaise Dressing, Toasted English Muffin

COUNTRY SKILLET \$11

Roasted Potatoes, Sausage Gravy, Bacon, Peppers, Onions, Scrambled Eggs

FRENCH TOAST \$13

Griddled Sourdough, Berry Compote, Maple Syrup, Powdered Sugar, Sausage Links, Scrambled Eggs

BREAKFAST STATIONS

MADE-TO-ORDER OMELETS - \$13 PER PERSON

Served with a variety of vegetables, cheese and breakfast meats.

CARVING STATIONS:

- Honey Glazed Ham (serves 50 people) - \$300
- Includes stone ground mustard, berry compote, buttermilk biscuits
- Slow Roasted Prime Rib (serves 25 people) - \$450
- Served with au jus and horseradish cream

All action stations require an \$80 attendant fee | One attendant per 50 people

BREAKS

More than just a snack! Choose from our packages designed to fit your guests' cravings.
Based on ½ hour of service.

SWEET - \$10 PER PERSON

- Whole Fresh Fruit
- Chocolate Dipped Strawberries
- Assorted Baked Cookies and Brownies

SALTY - \$12 PER PERSON

- Kettle Chips
- Warm Pretzels with Cheese Dip
- Caramel Corn
- Mixed Nuts
- Gardetto's Snack Mix

SMART - \$10 PER PERSON

- Whole Fresh Fruit
- Assorted Fruit Flavored Yogurts
- Granola Bars
- Vegetable Crudit  with Ranch

ALL DAY BEVERAGES

- Juice, \$12 Per Liter
- Coffee and Hot Tea, \$33 Per Gallon
- Soft Drinks, \$3.25 Per Can
- Bottled Water, \$3.25

PLATED LUNCH

CROQUE MONSIEUR - \$18

Choice Of Sliced Ham or Turkey, Bechamel, Kettle Chips

CROQUE MADAME - \$18

Same as Croque Monsieur, add Sunny Side Up Egg, Kettle Chips

BASIL PESTO CHICKEN SALAD - \$17

Romaine & Mixed Greens, Grilled Chicken, Red Pepper, Cucumber, Peanuts, Charred Corn, Tomato, Avocado, Shredded Carrots, Basil, Pesto Vinaigrette, Crostini

CHICKEN FRANCAISE - \$20

Crispy Pan Seared Chicken Breast, Arugula, Cherry Tomatoes, Cavatappi, Lemon Butter Sauce

TUNA NICOISE SALAD - \$20

Bibb Lettuce, Seared Tuna, Anchovy Filet, Charred Cherry Tomatoes, Hard Boiled Egg, Red Pepper, Chives, Balsamic Reduction, Red Wine Vinaigrette

SEARED SALMON - \$28

Kalamata Olive Garlic Mashed Potatoes, Ratatouille, Crispy Leeks

CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS:

SALAD

- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette - \$5 per person
- Caesar Salad - \$6 per person

SOUP

- Choice of Chicken Noodle, Beef Bourguignon, Minestrone, Tomato Bisque - \$5 per person

DESSERTS

- Turtle Cheesecake, Vanilla Bean Cheesecake, Chocolate Pots de Crème, or Lemon Curd Trifle with berries - \$9 per person

LUNCH BUFFETS

All packages are priced per person with a minimum of 25 guests.

SYNDICATE STANDARD - \$24

- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Meatloaf En Croute
- Herb Roasted Chicken
- Mixed Vegetable Medley
- Garlic Mashed Potato

BBQ DISTRICT - \$23

- Bbq Dry Rubbed Chicken
- Smoked Brisket
- Cheddar Mashed Potato
- Mixed Vegetable Medley
- Country Coleslaw
- Country Pasta Salad
- Garlic Bread

GRILL MASTER

(CHOOSE TWO PROTEINS) - \$19

- Beef Burger
- Seasoned Chicken Breast
- Brats
- Pork Loin
- Grilled Vegetable Medley
- Grilled Buttered Corn
- Broccoli Salad
- Country Pasta Salad

MEXICAN FIESTA - \$19

- Seasoned Ground Beef
- Fire Roasted Shredded Chicken
- Spanish Rice
- Spicy Cheesy Refried Beans
- Grilled Elote Corn
- Corn Tortilla Chips and House-Made Salsa
- Shredded Lettuce, Pico de Gallo, Diced Tomato, Sliced Jalapeno, Shredded Cheese, Cilantro Lime Sour Cream Crema and Guacamole
- Flour and Corn Taco Shells
- Churro Flour Chips

ARTISAN DELI

(CHOOSE THREE PROTEINS) - \$21

- Salami
- Sliced Turkey
- Prosciutto
- Applewood Smoked Bacon
- Chicken Salad
- Cheddar, Provolone, and Swiss
- Herbed Aioli and Dijon Mustard
- Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Pickle Spears
- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Caprese Kabobs with Balsamic Reduction
- Potato Salad

THE MARKET

(CHOOSE TWO SOUPS) - \$16

- Chicken Noodle Soup, Beef Bourguignon, Minestrone or Tomato Bisque
- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Caesar Salad
- Buttermilk Biscuits
- Mixed Vegetable Medley

RECEPTION HORS D'OEUVRES

Build your own perfect reception from our gourmet selection.
All items are priced per person with a minimum of 25 pieces

50/50 SLIDERS \$3.75

BEEF BURGER SLIDERS \$3.75

CROSTINI BRUSCHETTA \$2.75

ANTI-PASTA SKEWER \$3.25

BEEF WELLINGTON BITES WITH DIJON DEMI SAUCE \$4.25

SALMON WELLINGTON BITES WITH SUNDRIED TOMATO HOLLANDAISE \$4.00

MINI SMOKED SALMON CROQUE MONSIEUR \$3.50

BACON/CARAMELIZED ONION DIP WITH CROSTINI \$3.00

SAUSAGE STUFFED MUSHROOMS \$3.00

CAPRESE SATAY WITH BALSAMIC REDUCTION \$2.75

BACON WRAPPED SCALLOPS WITH A1 CHIPOTLE SAUCE \$4.25

STEAK FRITES BITES WITH DIJON DEMI SAUCE \$4.00

SOUTHWEST EGGROLLS WITH CILANTRO LIME CREMA \$3.50

AVOCADO EGGROLLS WITH SRIRACHA MUSTARD \$3.50

BBQ OR SWEET CHILI MEATBALLS \$2.50

GOURGERES (FRENCH CHEESE PUFFS) \$1.50

CUCUMBER CRUDITÉ WITH SALMON MOUSSE \$3.75

CHICKEN SATAY WITH BRONCO BERRY SAUCE \$3.75

RECEPTION STATIONS

Price listed for 25 people.

VEGETABLE CRUDITÉ \$75

Fresh garden vegetables served with naan bread, gourmet crackers, and our home-made vegetable dip.

DOMESTIC AND IMPORTED CHEESE \$110

Boursin, aged sharp cheddar, smoked gouda, gruyere, gorgonzola and brie cheeses with grilled apples, fresh strawberries, dried fruits, red and green grapes, an assortment of artisan rolls and gourmet crackers.

FRUIT DISPLAY \$100

Seasonal fruit and berries including cantaloupe, honeydew, pineapple, blackberries, raspberries, strawberries. Served with a strawberry yogurt dip.

ANTIPASTI \$150

Salami, prosciutto, capicola, pastrami, provolone, smoked gouda, aged cheddar, gorgonzola, balsamic grilled vegetables, pepperoncini and specialty olives with grilled rustic Italian bread.

CHILLED SHRIMP COCKTAIL \$225

75 jumbo chilled shrimp with roasted red pepper cocktail sauce and lemon wedges.

ASSORTED NAAN BREAD \$125

(Choose Two) Served on hot stone display cut into bite sized pieces.

CAPRESE – Mozzarella Pearls, Sundried Tomato, Diced Tomato, Balsamic Reduction and Fresh Basil

SMOKEHOUSE – Pulled Pork, Bacon, Bbq Sauce, Smoked Gouda, Diced Red Onion

CUBAN – Honey Mustard, Pulled Pork, Ham, Swiss Cheese & Diced Pickles

THAI CHICKEN – Peanut Sauce, Pickled Vegetables, Grilled Chicken, Sweet Chili Sauce, Cashews

PEPPERONI – Tomato, Smoked Gouda, Pepperoni

CHARCUTERIE – Prosciutto, Capicola, Lardons, Asiago Cheese, Stone Mustard

BAHN MI – Pulled Pork, Pickled Vegetable, Jalapeno, Cilantro, Spicy Mayonnaise

CARVING STATIONS

PRIME RIB – SERVES APPROXIMATELY 20 PEOPLE - \$450

Slow Roasted Prime Rib, Au Jus, Horseradish Cream Sauce, Artisan Rolls

BEEF TENDERLOIN – SERVES APPROXIMATELY 25 PEOPLE - \$425

Roasted Beef Tenderloin, Caramelized Onion and Bacon Cream Cheese, Tarragon Butter, Dijon Demi Glaze, Artisan Rolls

WHOLE HAM – SERVES APPROXIMATELY 50 PEOPLE - \$350

Lavender Honey Glazed Ham, Bourbon Sauce, Stone Ground Mustard, Buttermilk Biscuits

OVEN ROASTED TURKEY – SERVES APPROXIMATELY 30 PEOPLE - \$300

Rosemary Roasted Turkey, Cranberry Pear Relish, Stone Ground Mustard, Artisan Rolls

PORK LOIN – SERVES APPROXIMATELY 30 PEOPLE - \$350

Beer Brined Pork Loin, Sweet Eggplant Chutney, Caramelized Onion Cream Cheese, Artisan Rolls

All action stations require an \$80 attendant fee | One attendant per 50 people

PLATED DINNERS

Priced per person. All plated dinners are served with house salad.

CRAB STUFFED FILET - \$34

Sundried Tomato Hollandaise, Fingerling Potatoes, Fresh Rosemary, Red Wine Reduction

CHICKEN CORDON BLEU - \$25

Bechamel, Roasted Potatoes, Charred Carrots

SEARED SALMON - \$30

Kalamata Garlic Mashed Potatoes, Ratatouille

STEAK DIANE - \$28

Bacon Wrapped Haricots Verts, Mushroom Red Potato

CREVETTE SKEWER - \$29

Skewered Shrimp Served with Seared Tomatoes, Wild Mushroom Risotto

MACARONI GRATIN - \$19

Cavatappi, Cheese Fondue, Lardons, Sundried Tomato, Buttery Bread Crumbs, Crostini

COGNAC SHRIMP - \$32

Gnocchi, Beurre Blanc, Haricots Verts

DIJON BEEF & CHICKEN FRANCAISE DUET - \$28

Garlic Mashed Potatoes, Haricots Verts

DINNER BUFFETS

THE CARVING BOARD \$36

- Sliced Hangar Steak with Sundried Tomato Hollandaise
- Sliced Herb Roasted Chicken
- Brown Rice Pilaf
- Tri Color Roasted Potato
- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Herb Roasted Vegetable Medley
- Turtle Cheesecake

TASTE OF FRANCE \$35

- Oven Roasted Salmon with Beurre Blanc On a bed of gnocchi
- Francaise Chicken
- Provencal Vegetable Tian
- Carrot Vichy
- Lyonnaise Potato Salad
- Wild Mushroom Brown Rice Pilaf
- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Vanilla Bean Cheesecake

THE SPEAKEASY \$36

- Breaded Salmon Tournedos stuffed with Citrus Herbed Cream Cheese
- Meatloaf En Croute
- Cheddar Garlic Mashed Potato with Sour Cream Crema
- Brown Rice Pilaf
- Mixed Vegetable Medley
- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Chocolate Pots de Crème

SMOKEHOUSE \$35

- Smoked Sliced Brisket
- Dry Rubbed BBQ Chicken
- Buttered Corn
- Tri Roasted Potato
- Country Coleslaw
- Pasta Salad
- Seasonal Pies

GARDEN FRESH \$29

- Grilled Vegetable Tarts
- Charred Cauliflower Slab
- Marinated Grilled Portobellas
- Roasted Brussel Sprouts with Dried Cranberries
- Brown Rice Pilaf
- Tri Color Roasted Potatoes
- House Salad - served with your choice of Ranch, French or White Balsamic Vinaigrette
- Lemon Curd Trifle with Berries

BEVERAGE SERVICE

Bartender fee of \$75 per bartender for the first five hours.
Each additional hour is \$25 per hour per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive. Cash bars will be premium brands unless requested otherwise.

GRAND BAR

New Amsterdam vodka, J & B scotch, Jim Beam, Canadian Club whiskey, Beefeater gin, Jose Cuervo Gold tequila, Bacardi Superior rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

	<u>HOST BAR</u>	<u>CASH BAR</u>
Single	\$6.00	\$6.50
Double	\$9.00	\$9.75
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$5.00	\$5.75
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

DELUXE BAR

Tito's vodka, Dewar's White Label scotch, Jack Daniel's bourbon, Crown Royal, Beefeater gin, Jose Cuervo tequila, Captain Morgan, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

	<u>HOST BAR</u>	<u>CASH BAR</u>
Single	\$7.00	\$7.50
Double	\$10.00	\$10.50
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$5.00	\$5.75
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

PREMIUM BAR

Ketel One vodka, Johnnie Walker Red scotch, Knob Creek bourbon, Crown Royal, Tanqueray gin, Jose Cuervo, 1800 Gold tequila, Captain Morgan rum, Korbel brandy, Courvoisier VS, Bailey's, Kahlua

	<u>HOST BAR</u>	<u>CASH BAR</u>
Single	\$8.50	\$9.00
Double	\$11.00	\$11.75
Domestic Beer	\$4.00	\$4.75
Imported Beer	\$5.00	\$5.75
Wine by the glass	\$6.50	\$7.00
Soft drinks & Juice	\$3.00	\$3.25
Bottled Water	\$3.00	\$3.25

Keg beer \$375 per keg (domestic beer)
Craft keg beer available upon request
Champagne Deluxe Level - \$25
Premium Level - \$32
Corking Fee - \$20

TECHNOLOGY

Let us set the stage for your private event, our executive team will provide complete, dedicated on-site solutions to your every private event need.

AUDIO PACKAGES

Packages include mixer and all cables

- Podium microphone package, \$35
- Broadcast quality, wireless hand-held or lavalier microphone, \$65 for lavelier
- In-house sound system audio patch, \$75
- Overhead projector package, \$150
- Flip chart package, \$40
- Laser pointer, \$35
- 4' x 6' White board, \$40

TELEPHONE EQUIPMENT

Polycom speaker phone, \$75

** Price Does Not Include Access Fees or Calls*

CAMERAS

Facility systems usage information:

- We maintain all house sound systems, and ballroom lighting grid access.
- In the event that you choose to utilize an outside source for these services please consult with your private event executive for guidelines.

ELECTRICITY

The hotel can accommodate almost any electrical need.

There may be charges for those electrical requirements beyond standard capacity.

Please consult with your private event executive for details.

LABOR RATES

Beyond individual packages, all equipment set-ups will be subject to basic labor rates - *please consult your event executive.*

POLICIES

Thank you for selecting the Axis Hotel / Fifth Avenue Syndicate for your upcoming private event. Our printed menus are guidelines designed to assist you. Our talented culinary maestro and private event executives will be happy to prepare customized proposals to accommodate your special needs or specific requests. Menu prices are subject to change without notice. Pricing is confirmed once a signed banquet event order is received.

All food and beverage prices are subject to 22% taxable service charge and current state sales tax. The final details of your event are to be submitted at least one month prior to the event so that our entire staff may prepare to ensure you an excellent experience. Final attendance is required 5 business days in advance, or the original anticipated guest count will be used. This number will be your guarantee and is not subject to reduction.

A \$20 per bottle corkage fee will apply for all bottles of wine not purchased through the hotel. Outside liquor and beer is not permitted.

All buffet and break pricing is based on 1.5 hours maximum service. Should the service request extend beyond 1.5 hours, additional charges will apply.

All food and beverage must be supplied by the hotel, to ensure the safety of all our guests and to comply with health regulations and state liquor licensing laws. Neither patrons nor their guests shall be allowed to bring food or beverage into the function rooms or public areas of the hotel. Any exceptions must be approved in advance and are subject to labor and/or corkage fees.

Due to insurance regulations, no remaining food or beverage shall be removed from the premises upon conclusion of the function. Such food and beverage becomes the property of the hotel.

If on the day of the function a significant set up change is requested, different than that on the signed private event order, a fee of \$125 will be assessed. We reserve the right to re-assign function space.

Revisions in your program that affect meal functions, set up, dates, times or attendance may necessitate a change to a more suitable room, additional fees may apply. Arrangements for floral centerpieces and event décor may be made with your private event executive at an additional cost.

All decorations must meet with the approval of the hotel and local fire department regulations. The hotel will not permit the affixing of anything to the walls or ceilings of rooms unless written approval is given by your private event executive.

The Axis Hotel / Fifth Avenue Syndicate is a non-smoking facility. This includes all private event rooms, exhibit areas, bars, restaurants, guest rooms & suites, and public spaces of the hotel.

We maintain all house sound systems, and ballroom lighting grid access. In the event that you choose to utilize an outside source for these services please consult with your private event executive for guidelines.

The hotel must approve the placement and hanging of all banners and signs in advance. The banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

We require a member of our staff to hang all banners or signage that are above eye level. Consult your private event executive for applicable fees.

Please note that only hotel staff may use ladders, step stools, and scaffolding etc.

Signs are restricted from the main lobby level, guestroom floors, in elevators, or on the exterior of the building.

The method of payment of the master account will be established upon approval of credit. A direct billing request form must be filled out, signed, and returned.