The Bennett-Curtis House

"A Unique & Elegant Setting for Your Wedding"

The Bennett-Curtis House

A Unique & Elegant Wedding Venue

Elevate your special day with the timeless allure of The Bennett-Curtis House. From intimate gatherings to grand celebrations, we create memories that last a lifetime.

Simply send your invitations, choose a date, and let our professional wedding coordinator handle the rest. From securing vendors to catering, our custom izable packages ensure a stress-free experience.

All our packages are completely customizable. You may pick and choose the services & vendors that you would like us to contract, or contract your own. It is completely up to you! We also offer ceremony or reception only rental options.

Enjoy worry-free wedding planning & exclusive discounts when bundling services with us. While we only require on-premise catering, our longstanding relationships with our recommended vendors ensure quality service. Explore our packages & offerings, reserve your date & make your wedding unforgettable!

CEREMONY & RECEPTION

Wedding Ceremony

Grounds and Mansion rented for ceremony for 2.5 hours includes:
1hr Rehearsal Prior to Wedding Day, Bridal Suite, Coordinator for Ceremony, Choice of Ceremony Location (Gardens or Mansion), Linen Clothed Display Tables, White Padded Chairs Set-up (up to 150- additional at $2/chair),

Ceremony Only (Garden or Mansion)	**$895.00**
Ceremony Fee with Reception	**$695.00**

Wedding Reception

Grounds and Mansion rented for 5 hours, Impeccable Dinner Service, Your Choice from a variety of menu options and service styles (plated, buffet, family style, food stations), Complimentary Wedding Cake Cutting Service, Large Private Bridal Suite, Event Coordinator for Entire Reception, Skirted Display Tables and Head Table, White Linen Table Clothes & Napkins (18+ color choices), Fine China & Stemware, A & B plan in case of inclement weather

Friday Evening Event	**$995.00**	Saturday Afternoon (up til 4PM)	**$795.00**
Saturday Evening Event	**$1295.00**	Sunday/Weekday	**$895.00**
Additional Rental Time	***$100/half hour***	*Holidays/Vanity Dates*	***+$400.00***

All prices and menus subject to change without notice.

The Bennett-Curtis House Ultimate Wedding Package

Our Wedding Package Includes:

- 1 hour on premise Rehearsal Prior to Wedding
- Exclusive use of the Grounds and Mansion during your event time (7.5 hours included)
- Your choice of Ceremony Location on the Gardens or inside the Victorian Mansion
- A & B plan in case of inclement weather
- On site Bridal Suite for the Bridal Party to get ready on the day of the event
- An Experienced Coordinator for the entire event including meeting prior to the event day to go over details, build timeline, be direct contact with vendors, and insure the day runs smoothly
- White Padded Chairs Set-up for Ceremony (up to 150- additional at $2/chair)
- Impeccable Dinner Service– professionally trained staff, award winning dishes
- Bennett-Curtis contracted vendor's meal included with package
- White Linen Table Clothes & Napkins
- Skirted Display Tables and Head Table. Linen Clothed Guest Book Table, Unity Table, Gift Table, Memory Table (as needed)
- Fine China & Stemware
- Stress Free Wedding Planning & Day of Your Dreams

Service and Vendors:

- **D.J.:** 6 hours featuring Entertainment Express Wedding Package
- **Florist** package to include: Bridal bouquet, toss bouquet, 3 attendants bouquets, boutonnieres for groom, 3 groomsmen, 1 usher, 2 Fathers, corsages for 2 Mothers, 1 head table center piece, 24 long stem white roses with foliage and in season filler flowers for the tables
- **Wedding cake:** a choice of several cake designs, cake flavors and fillings from Sharon's Custom Cakes
- **Photographer:** A special photographer package from Photo by Rick– professional shots starting with getting ready for the ceremony to the send off
- **Tuxedo Rental:** Groom's Tuxedo is FREE, you pick up and leave it here and we return, can't be easier. Many styles and colors to choose from PLUS 1/2 Off Ring bearer Tuxedo Rental

Upgrades & Customization Available

Photo Booth, Ice Luge, Harpist, Butterfly Release, Live Event Painting, Live Music & Bands, Hair & Makeup, Hotel, Party Bus, Rehearsal Dinner, Limo, Ice Sculptures, Shower, Parties, & More

Food and Beverage Service:

The Menu: 4-course Gourmet Dinner

Please inquire about customizing the menu– ask your coordinator for options for

Buffet, Family Style, or Food Station Service!

Appetizers: Your guests will enjoy while your pictures are taken, a beautiful display of fresh fruit, cheeses, and relishes.

Dinner: A House specialty featuring entrée, starch and fresh vegetable side, tossed salad, rolls

Dessert: Your cake will be cut and served for dessert with coffee

Bar: A four-hour house bar and Champagne toast included, Iced Tea/Coffee Service During Dinner

Total cost of entire event for up to 100 guests	**$ 13,895.00**
Additional guests 100-250	**$ 79.95 per guest (plus tax and gratuity)**

Intimate Wedding Package

For up to 60 guests- 4 hours of rental, 2 hour house bar, gourmet dinner, and wedding package services & vendors included, please inquire for full package details.

Total cost of entire event for up to 50 guests	**$ 7,995.00**
Additional guests 51-60	**$ 69.95 per guest (plus tax and gratuity)**

All prices and menus subject to change without notice.

APPETIZERS

Appetizer Station **$5.95 per guest**
A beautifully displayed assortment of Fresh vegetables with dip, Fresh Fruit Display, and Assorted Cheese & Crackers

Personal Charcuterie Board $7.50 per guest
There is no appetizer more impressive than a charcuterie board, loaded with a variety of cured meats, cheese, fruit, & crackers on individual boards!

Combination Station **$9.95 per guest**
A beautifully displayed assortment of Fresh vegetables with dip, Fresh Fruit Display, Assorted Cheese & Crackers PLUS Cocktail Meatballs, Cocktail Franks, Bacon Wrapped Chestnuts, & Stuffed Mushrooms

**Appetizer Stations are set up for 1hr of service time & include disposable table ware, displays/decor, serving utensils, and warming dishes, when necessary. 20 guest min.

Butler Served Hors D' Oeuvres
Includes: Fresh Fruit, Assorted Cheese & Crackers, Relish Display Plus Butler served appetizers choice of 6 or 8 appetizers:
Cocktail Meatballs or Franks - Stuffed Mushrooms - Cocktail Egg Rolls - Assorted Quiche - Italian Sausage Bites - Chicken or Beef Brochette - Spinach or Crab Stuffed Puff Pastries - Bacon Wrapped Chestnuts - Caprese Kabobs - Tomato Bread - Mini Bagel Pizzas

6 Butler Served App Choices
$11.95 per guest (1hr service time)
+$3.25 per guest (per additional 1 hr)

8 Butler Served App Choices
$12.95 per guest (1hr service time)
+$4.00 per guest (per additional 1 hr)

Deluxe Dips & Spreads Station

A spectacular display of rich wine color overlays, a variety of unique wine box décor, grape vines, and the spreads, dips, and cheeses- displayed on our special glassware. Included in this station: Our very own Creamy Italian Artichoke Dip, Fresh Bruschetta made with fresh garlic, roma tomatoes, and fresh basil, Mediterranean spread with sun dried tomatoes, kalamata olives, fresh garlic, rosemary, and basil tossed with feta cheese and extra virgin olive oil, Cucumber and Dill Dip prepared with fresh cucumbers and dill, Spinach spread prepared in house, A variety of Cheese Cubes and fresh Grapes. All served with assorted crackers and our homemade garlic herb crostini's. Beverage napkins, plates, and station attendant for 1 hour included. Minimum 50 guests.

$10.95 per guest

BEVERAGE SERVICE

A Beverage Package is required for every event– there are 2 options available:
***4 hour beverage package* or purchase by the hour, 2 hour minimum**

House Bar Service– *Selection of House Baton Gin, Vodka, Rum, Tequila, Scotch, Whiskey, Amaretto, Peach Schnapps, Triple Sec, 1 House Red & White Wine, 2 Domestic Bottled Beers, & Soda.*
4 hour Beverage Package $18.95 per guest
OR First hour bar $8.00 per guest -Additional $4.00/hr

Premium Liquor Service– *Selection of Premium Liquors including Absolut, Seagram's 7, Beefeaters, Christian Brothers, Jim Beam, Jack Daniels, Southern Comfort, Bacardi, Smirnoff, Jose Cuvero, 1 House Red & White Wine, 2 Domestic & 1 Premium Bottled Beers, Mixers, Plus premium drinks– Pina Coloda, Daiquiri, Stone Sours.*
4 hour Beverage Package $26.95 per guest
OR First hour bar $12.00 per guest -Additional $6.00 /hr

Senator's Liquor Service– *Premium Liquors Service plus Makers Mark, Chivas, Patron, Grey Goose, Johnny Walker Black Label, Tanqueray, V.O., Crown Royal, Additional Premium Bottled Beer, and Additional 2 House Wine Choices.*
4 hour Beverage Package $32.95 per guest
OR First hour bar $14.00 per guest -Additional $7.00/hr

Beer, Wine, and Soda Service–
Includes 1 House White, Blush, & Red Wine, 2 Domestic Bottled Beers, Soda, Ice Tea, & Coffee
4 hour Beverage Package $14.95 per guest
OR First hour bar $7.00 per guest -Additional $3.00/hr

Non-Alcoholic Beverage Service-
Includes Soda, Fruit Punch, Lemonade, Coffee, & Ice Tea
4 hour Beverage Package $10.95 per guest
OR First hour bar $4.95 per guest -Additional $2.00/hr

-Beverage Service Additions-

Champagne Toast	**+$1.95 per guest**
Wine Service During Dinner	**+$3.95 per guest**
Open Bar During Dinner	**Please inquire**

Professional Bartender Fee included in packages, additional hourly bartender fee of $50/hr for cash bar after open bar closes. We are a fully licensed and liability insured establishment with BASSET trained staff.

Inquire About Our Specialty Bars:* *Margarita Bar - Martini Bar - Mimosa Bar - Sangria Bar - Bloody Mary Bar - "His & Her" Signature Drinks - Mocktails - Luge Ice Sculpture

All prices and menus subject to change without notice. Sales tax and gratuity not included.

DESSERTS

Senator's Sweet Table **$6.95 per guest**
A selection of Mini Cream Puffs, Mini Éclairs, Assorted Gourmet Bars, Gourmet Brownie Square.

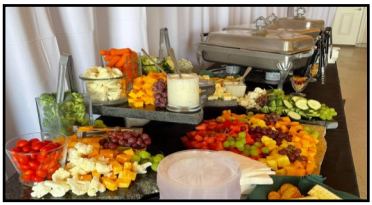
Flambé Dessert Station
Interactive Station for your guests. Imagine the WOW created by Flaming Desserts. A Chef will continue to prepare the Flaming Desserts in front of your guests. All served over Vanilla Bean Ice Cream. A Specialty Designed Station is created with your selections and decorated to reflect the items being served. ***Ask about combination pricing***

Cherries Jubilee	**$6.95 per guest**
Banana Foster	**$5.95 per guest**
Flaming Pineapple	**$5.95 per guest**

Chocolate Fountain **$6.95 per guest**
Our Chocolate Fountain is a fun way to let guests indulge. The Fountain features our delicious Belgium Milk, White, or Dark Chocolate (Colored White Chocolate Also Available at additional cost). Your guests will enjoy a variety of treats, sweets, and fruits to dip into the chocolate fountain. Includes set-up, attendant for maintaining station, premium chocolate, dippers, clean-up.

Ice cream Sundae Bar **$5.95 per guest**
A special station set-up for your guest to build their sundae with all their own favorite topping– Strawberries, Pineapples, Peaches, Chocolate, Caramel, Cookie Pieces, Candies, Nuts, Whip Cream, & a Cherry on top.
**Add Hot Fudge +$1 per guest*

Dessert Stations are set up for 1hr of service time & include disposable table ware, displays/decor, serving utensils. 20 guest min. Additional time available, please inquire for pricing.



All prices and menus subject to change without notice. Sales tax and gratuity not included.

FOOD SERVICE

Plated Meal Service

Our chefs will prepare a gourmet dinner for you and your guests, using only the highest quality of food.
**Seating Chart & Place cards clearly marked with entrée choice of all guests are required for all events with entrée choices, pre ordered.*

Plated Entrée Choices

Boneless Chicken Breast – *prepared by our chef in style of choice, (2) 4oz breast per guest.*
Lemon-pepper, Grecian Style, Italian Style, Chicken Marsala, Champagne, Vesuvio, or Sicilian **$28.95**
Chicken Florentine- *Tender chicken breast stuffed w/ spinach & cheese wrapped in puff pastry* **$29.95**
Chicken Wellington – *tender chicken breast wrapped in French pastry crust, mushroom sauce* **$29.95**
Beef Tenderloin Tips–*tender pieces of beef in mushroom gravy* **$35.94**
Orange Roughy- *broiled w/lemon herb butter* **$32.95**
Roasted Pork Tenderloin – *Tender pork stuffed with a bread and herb stuffing with cranberry glaze* **$28.95**
Pork Filet wrapped in bacon– *tender 7oz pork filet grilled to perfection w/jack bbq glaze* **$28.95**
Tilapia- *pan seared chili lime, Cajun, champagne, or lemon herb butter tilapia,* **$28.95**

Premium Entrée Choices

Prime Rib- *a House Specialty served with au jus.* **Market**
Bennett-Curtis Trio – *petite filet mignon, chicken breast & ham topped w/béarnaise sauce* **$40.95**
Filet Mignon – *most tender part of beef a house specialty topped with our mushroom wine sauce* **$39.95**
Shrimp Scampi & Filet Mignon – *combination of succulent shrimp scampi and tender filet* **$42.95**
Filet Mignon & Chicken Breast Combo – *A tender filet and grilled boneless breast of chicken* **$40.95**
New York Strip Steak – *Choice cut w/sauté mushrooms*
NY Strip Steak & Shrimp – *Combo steak topped with a shrimp skewer w/lemon herb sauce* **$38.95**
Mahi Mahi - *Grilled, topped w/mango chutney sauce*
Beef Wellington– *filet mignon wrapped in a French pastry crust topped with a mushroom sauce* **$42.95**

Choice of Potato

Baked, Rice Pilaf, Roasted Red Potatoes, Parsley Buttered, Garlic Mashed, Twice Baked (+$1)

Choice of Vegetable

Whole Green Beans, Green Beans Almandine, Whole Kernel Sweet Corn, Glazed Carrots, Steamed Broccoli, Capri Blend, Mixed Vegetables

Children Meals (10 & under) & Special Entrees Options for Dietary Needs Available. Please inquire.

Choice of Salad

Bennett-Curtis House Tossed Salad*– mixed greens topped with fresh vegetables, and golden Italian dressing*
Caesar Salad*– fresh romaine topped with parmesan cheese and Caesar dressing*

Choice of Soup Upgrade (+$3.95)

Crème of Vegetable, Tomato Bisque, Cream of Potato, Chicken Noodle, Beef Vegetable, Crème of Broccoli, Cream of Chicken & Rice, Zuppa Tuscana, Minestrone, Strawberry Soup (cold)

Food Station Service

Italian Station

Roasted Italian Chicken, Italian Beef, Mostaccioli, Green Beans, Caesar Salad, Fresh Baked Italian Bread

Asian Station

Beef and Broccoli, Sweet n' Sour Chicken, House Fried Rice, Egg Rolls, Oriental Blend Vegetables, Fortune Cookies. Station service with chop sticks and box containers.

Hawaiian Luau

Hawaiian BBQ Pulled Pork, Pineapple Grilled Chicken Breast, Rice with Stir Fry Vegetables, Hawaiian Fruit Salad, Hawaiian Rolls.

BBQ Station

BBQ Roasted Chicken, BBQ Smoked Sausage, Baked Beans, Cole Slaw, Mac & Cheese, Corn Bread

All American Station

Black Angus Roast Beef, Roasted Chicken, Double Baked Potato Casserole, Garden Vegetables, Tossed Garden Salad, Fresh Rolls

Mexican Station

Seasoned Beef and Chicken, Refried Beans, Mexican Rice, Corn and Flour Tortillas, Nacho Chips, Salsa

Southwestern Station

Fajita Chicken and Beef, Roasted Peppers & Onion, Corn Relish Salad, Black Bean Salad, Flour Tortillas

Mediterranean Station

Grilled Chicken and Pork Kabobs with Marinated Vegetables, Green Bean Salad, Wild Rice

-Upgrade to include Chef Carving Station featuring-
Prime Rib, Roasted Turkey, Glazed Ham, and/or Pork Tenderloin *(inquire for pricing)*

(1) Food Station	**$26.95 per guest**
(2) Food Stations	**$34.95 per guest**
(3) Food Stations	**$39.95 per guest**

Buffet or Family Style Service

Entrée Choices (2)

Baked Ham, Roast Beef, Beef Stroganoff, Baked Chicken, Beef Tips, Italian Sausage, Stuffed Manicotti, Vegetable, Meat, or Three Cheese Lasagna, Shrimp Scampi over Rice.

Pasta Choice (1)

Mostaccioli, Angel Hair, or Fettuccini Marinara, Portabella Pasta, Fettuccini Alfredo, Angel Hair with garlic & oil

Starch Choice (1)

Mashed Potatoes, Au Gratin, Red Roasted Potatoes, Rice Pilaf, Scalloped, Tiny Parsley, Twice Baked Casserole (+$1)

Vegetable Choice (2)

Sweet Corn, Snap Peas, Broccoli, Mixed Vegetables, Glazed Carrots, Capri Blend, Whole Green Beans, Green Bean Almandine, Chef Blend

Salad Choice (1)

Mixed Fruit, Potato Salad, Cole Slaw, Pasta Salad, Macaroni Salad, Baked Beans, Tortellini Salad, Antipasto Salad, House Tossed Salad or Caesar Salad

Buffet Service	**$26.95 per guest**
Family Style Service	**$34.95 per guest**

All prices and menus subject to change without notice. Sales tax and gratuity not included.

LATE NIGHT STATIONS

Slider Stations

Our Chefs can customize a station for you, please don't hesitate to ask, or do a combination for a heavier appetizer event.

BBQ Slider Station **$12.95 per guest**
Pulled BBQ Pork (with Hickory smoked BBQ Sauce), Fiery Chicken Breast (Tender Chicken breast smothered in a Fiery Mango Sauce), BBQ Beef & Cheddar (Seasoned Tender slices of Beef topped with cheddar). Served with coleslaw & kettle chips

Gourmet Slider Station **$16.95 per guest**
Cajun Crab cake Slider (topped with a lemon pepper cream sauce), Jack Daniels Pork loin (Topped with a Jack Daniels BBQ Sauce), Mini Gourmet Burger (caramelized onions & gorgonzola cheese. Served with apple jack cornbread stuffing, Creole wild rice, and tiny red garlic roasted potatoes.

Italian Sliders Station **$12.95 per guest**
Mini Italian Beefs (served with peppers), Italian Sausage (roasted in garlic & wine sauce with peppers), Meatballs (in our red sauce). Served with Mostaccioli, parmesan cheese, and shredded mozzarella.

Ball Park Slider Station **$12.95 per guest**
Mini Chicago Style Hot Dog, Mini Cheese Burger (Slice of American Cheese on top of the burger), Mini Italian Beef (topped with peppers on roll). Served with Nachos & Cheddar Cheese Sauce, chips and condiments (ketchup, mustard, relish and onion)

Sandwich Slider Station **$12.95 per guest**
Pepper Jack grilled cheese (Pepper Jack cheese grilled on fresh Panini Bread), Beef n Blue Slider *(Seasoned roast beef tossed with Crumbled Blue cheese),* Roasted Vegetable & Portobello Mushroom *(Roasted peppers, zucchini, squash and Portobello mushroom shredded parmesan).* Served with Kettle chips & house pasta salad

Deluxe Potato Bar

Extra Large Baked Potatoes and Sweet Potatoes OR Combo of 4 Mashed Potatoes: mashed purple potatoes, mashed sweet potatoes, mashed Yukon gold, mashed red potatoes. Station is set up with a variety of your choice of 10 toppings & sauces for your guests to choose from and build their ultimate potato!

$10.95 per guest

Mac & Cheese Bar

Let your guests build their own Ultimate, Extra Cheesy Mac and Cheese Bowl! Station is set up with a variety of your choice of 10 toppings & sauces for your guests to choose from and build their ultimate homemade mac bowl!

$12.95 per guest

(10) Topping Choices for Potato or Mac Bar:

Bacon Bits, Caramelized Leeks, Caramelized Onions, Olives, Red Onion, Diced Tomato, Peas, Roasted Garlic, Sun Dried Tomatoes, Chives, Jalapenos, Broccoli, Sweet Corn, Roasted Peppers, Artichoke Hearts, Baked Beans, Black Beans, Feta, Gouda, Pepper Jack, Parmesan, Cheddar, Cheddar Jack Cheese, Bleu Cheese, Salsa, Salsa Con Queso, Brown Sugar, Basil Pesto, Cilantro, Basil, Marshmallows, Whipped Butter, Sour cream, Crispy Jalapenos, Toasted Breadcrumbs, French Fried Onions

*All stations include variety of sauces- BBQ Sauces, Ranch, & Hot Sauce

Additional Topping @$1.00 per

Additional Topping Upgrade To Potato or Mac Bar:

Grilled Portobello Mushrooms, Grilled Chicken Breast, Grilled Beef Tips, Chili, BBQ Pulled Chicken or Pork **+$3.95 per**

*Premium Toppings Available: Shrimp, Crab, Lobster (please inquire)

Gourmet Snack Stations

Your guest will enjoy a selection of snack foods- perfect for the late night hours of dancing!
FULLY CUSTOMIZABLE*- Call for quote on your customized station (mix & match)*

Popcorn Station **$4.95 per guest**
Fresh popped buttered popcorn in a fun display station for your guest to enjoy and build their own favorite combinations with flavored seasonings and toppings!

Salad "Bar" **$8.95 per guest**
Margarita, Cosmo, Razzitini, Caramel Appletini, or Caesartini featuring a variety of toppings, greens, & dressings determined by your choice of 2 featured salads- built in martini glasses!

Nacho Bar **$5.95 per guest**
Our nacho bar station will be set up with a variety of toppings displayed for guest to build their ultimate nacho supreme– includes fresh diced tomatoes, onions, jalapeños, nacho cheese, lettuce, sour cream, nacho chips, and salsa.
*Add Seasoned Ground Beef/Chicken OR Spanish Rice for +$2 per guest

S'more Station **$3.95 per guest**
Fun & interactive station for your guests to make and build their own s'mores!

Soft Pretzel Bar **$4.95 per guest**
Delicious soft pretzels served with a variety of condiments, dippers, and toppings including mustard, cheese, light cream cheese dip, and sweet glaze dip.

Waffle Station **$4.95 per guest**
Light, Fluffy Belgium Waffles w/ a variety of fresh fruit toppings, syrups, and candies for your guest to create their own delicious waffle– great as a dessert, snack, or breakfast station!

Late Night Stations include: 1 hour service time, Disposable Plates, Napkins, Service ware. Minimum 20 guests. Fewer than 20 guests please inquire for pricing. +$75 station attendant fee will apply to all station set ups.

All prices and menus subject to change without notice. Sales tax and gratuity not included.

ABOUT US + REVIEWS

Location:
302 W. Taylor St.
Grant Park, IL 60940

Phone:
(815) 465-2288

E-mail:
bennettcurtishouse@gmail.com

Why Choose Us?
- Fully Licensed & Insured
- Over 30 years in Business
- Only the Best, Highest Quality Food Used
- Ensured Sanitation with our certified staff
- Professionally trained & dressed staff
- Top Ratings From Our Customers in Quality of Service, Responsiveness, Professionalism, Value, and Flexibility!
- References Available Upon Request

Abigail M. Sent on 06/06/2023
★★★★★ 5.0

Outstanding!

The Bennet Curtis team was so easy to work with! We elected to do 3 stations at our wedding reception. The food was delicious and there was something for everyone. One of the fabulous ladies even searched for my husband and I during passed appetizers to make sure we didn't miss out!

Lindsey W. Sent on 10/03/2022
★★★★★ 5.0

Exactly what we wanted

Everything was very organized and ran smoothly. Anytime I had a question it was answered very quickly and I received everything I wanted. The garden was a beautiful place to get married and we are very satisfied with everything. It was just as we imagined and couldn't have asked for more.

CHECK OUT MORE REVIEWS ONLINE

"Very Accommodating!"

"Everyone had an amazing time."

"Outstanding!" - "Exactly what we wanted"

"Very Accommodating, excellent service and the quality of food was amazing!"

"Wonderful Place and Staff!"

"The Bennett-Curtis House is wonderful!"

4.8 Excellent

97% Recommended by couples

★★★★★ 59 Reviews

Quality of Service	4.8
Professionalism	4.8
Flexibility	4.9
Response Time	4.8
Value	4.8

ACCREDITED BUSINESS BBB

the knot WEDDING NETWORK 5-STAR REVIEWS

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2023

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2022

the knot BEST OF WEDDINGS HALL OF FAME

PREFFERED VENDORS

The Bennett-Curtis House prides itself in presenting the very best service for their guests. Please find below a list of our trusted preferred vendors that we have been working with for over 30 years!

Bennett-Curtis Catering
(815) 465-2288
www.BennettCurtisCatering.com

Tuxedo Shop & Wedding Gown Preservation
(815) 465-2288
www.BennettCurtis.com

Entertainment Express
(219) 763-3610
www.EntertainmentExpressDJs.com

Sharon's Custom Cakes
(708) 672-6722
www.ChicagolandCakes.com

Photos by Rick
(708) 429-7555
www.PhotosbyRick.com

Beecher Florist
(708) 946-2541
www.BeecherFlowers.com

Country Inn & Suites– Manteno
(815) 468-2600

Reliable Limo
(815) 935-5856
www.ReliableLimoInc.com

Dreams in Ice
www.DreamsInIce.com