



TWO BROTHERS®
Banquets ©

2025 - 2026 WEDDINGS
TWO BROTHERS ROUNDHOUSE

TWO BROTHERS BANQUETS - 630.892.0034 - [TWOBROTHERSBREWING.COM/BANQUETS](https://twobrothersbrewing.com/banquets)



WELCOME TO BANQUETS AT TWO BROTHERS ROUNDHOUSE!

We appreciate the opportunity to show you how our experienced staff can help you plan and execute a truly successful and memorable event.

The Roundhouse is a historic landmark that provides the ideal location for your perfect wedding reception. The facility includes a ballroom brimming with rustic character and elegant charm for up to 300 guests, featuring a delightful private outdoor terrace. The picturesque open-air courtyard also provides a fantastic backdrop for beautiful outdoor ceremonies and pictures.

Our team of knowledgeable wedding professionals has built an outstanding reputation for meticulous attention to the details of your customized menu and reception, and manages everything while you enjoy the celebration with your guests. Our talented professional catering chef and his team provide impressive food made with the highest quality fresh ingredients, prepared to please your guests' palates and your budget.

Fabulous entertainment in our nightclub setting is also available on-site following Friday and Saturday evening receptions, and the Holiday Inn Express hotel is conveniently located within walking distance.

Banquets at Two Brothers Roundhouse offers a one-of-a-kind combination of an extraordinary environment, excellent food service, and affordability. Whether you are planning a grand reception or something more intimate, our staff and facilities have what it takes to make your wedding truly special.

Please speak with one of our friendly banquet team members who will be happy to schedule a personal visit to our location.

BANQUETS AT TWO BROTHERS ROUNDHOUSE
205 N. BROADWAY, AURORA, IL
630-892-0034

twobrothersbrewing.com/banquets

TWO BROTHERS[®] Banquets

ROUNDHOUSE WEDDING PACKAGES

TRADITIONAL 5 HOUR PACKAGE

Personal "Day Of" Event Manager for Your Reception

Complimentary Tasting of Two Salad & Two Entree Plate Selections

Four Hours of Open Bar with Top Shelf Spirits, Two Brothers Craft Beer, House Wine & Soda

Champagne Toast for All Guests with Unlimited Champagne Poured at Head Table

Table Wine Served with First Course & Throughout Dinner

**specialty Bottled Wine is available for Dinner at an Additional Charge. Please ask to see our Wine List*

A Custom Wedding Cake, Including Cutting & Service
Assorted Styles & Flavors Available

Candle Centerpiece available for Each Table

Ivory, Black or White Linen Tablecloths & Choice of Colored Linen Napkins

Choice of Elegant Chair Covers & Colored Ties, or White Folding Garden Chairs
Beautiful Upgraded Linens are Available

Complimentary Dance Floor Set Up

On Site Parking with Complimentary Valet Friday & Saturday Evenings

Friday & Sunday Receptions available at Special Rates

EXCEPTIONAL 6 HOUR PACKAGE

You will enjoy everything in the Traditional Package Plus:

Five hour Top Shelf Bar

Two Hors D'oeuvre selections for your Cocktail Hour

Your Choice of Elegant Chiavari Chairs with Full Length Black, Ivory or White Tablecloths



ROUNDHOUSE WEDDING MENU

Four Course Meal with Soup or Salad, Intermezzo, Entrée, Wedding Cake, Dinner Rolls & Butter,
Two Brothers Artisan Coffee & Tea

All Food & Beverage is subject to 20% service charge & applicable taxes. Prices are subject to change.

SERVED ENTRÉE SELECTIONS

CHICKEN CAPRESE

Stuffed with Fresh Mozzarella, Sun-dried Tomato & Basil with Balsamic Glaze - GF

APRICOT & GOAT CHEESE STUFFED CHICKEN

with Domaine Dupage Ale Cream Sauce

ROASTED CHICKEN BREAST

Stuffed with Spinach, Prosciutto, Smoked Gouda & Swiss Cheese with Herb Cream Sauce - EGF

SICILIAN GRILLED CHICKEN BREAST

with Spinach, Sun-dried Tomatoes & Coconut Milk
GF & DF

GRILLED 12 OZ NEW YORK STRIP

Host's Choice of Sautéed Mushrooms or Gorgonzola Butter & Two Brothers Bourbon Onions - GF

GRILLED 8 OZ FILET MIGNON

Host's choice of Sautéed Mushrooms or Gorgonzola Butter & Two Brothers Bourbon Onions - GF

*Add 3 Jumbo Sauteed Shrimp

PAN SEARED ATLANTIC COD

with Creole Sauce - GF & DF

DUO:

ROASTED CHICKEN BREAST

Stuffed with Spinach, Prosciutto, Smoked Gouda and Swiss Cheese on Herb Cream

PAIRED WITH GRILLED PETITE FILET MIGNON

with Au Jus & Bordelaise Sauce - EGF

Hosts who wish to offer a Choice of Entrées will be Limited to Two Main Entrée Choices and will be charged an additional charge per meal *Additional Conditions Apply

One Vegetarian or Vegan and One Children's Option are allowed with no additional charge

Price for Guests Under 21 with Adult Entrée and Working Professional Vendors is less than Adult Price

GF = Gluten Free DF = Dairy Free

EGF = Easily made Gluten Free



ROUNDHOUSE WEDDING MENU

Customize your dinner with your selection of perfect side dishes

All Food & Beverage is subject to 20% service charge & applicable taxes. Prices are subject to change.

POTATO AND RICE SELECTIONS

PLEASE CHOOSE ONE

ROASTED BABY RED POTATOES - GF & DF

AU GRATIN POTATOES

WILD & BROWN RICE - GF & DF

GARLIC HERB MASHED POTATOES - GF

WHIPPED SWEET POTATOES

WITH HONEY BUTTER -GF

VEGETABLE SELECTIONS

PLEASE CHOOSE ONE

All selections are gluten and dairy free

SAUTÉED GREEN BEANS

ROASTED VEGETABLES

BROCCOLI FLORETS

ROASTED CAULIFLOWER

BABY CARROTS WITH DILL

VEGETARIAN ENTRÉE SELECTIONS

PLEASE CHOOSE ONE

CHEESE RAVIOLI

with Vodka Sauce

VEGAN LASAGNA

Zucchini, Yellow Squash, Eggplant, Red & Green Bell Peppers, Vegan Mozzarella and Ricotta Cheeses, and Marinara Sauce - GF & DF

Contains Cashew Nuts & Soy

CHILDREN'S ENTRÉE SELECTIONS

FOR CHILDREN 12 AND UNDER

PLEASE CHOOSE ONE

1/4 LB. CHEESEBURGER WITH FRENCH FRIES

CHICKEN FINGERS WITH WAFFLE FRIES -EGF

MAC AND CHEESE

CHILDREN'S PRICE FOR BUFFETS

**All Children's Entrees include Fruit Cup, Intermezzo and Cake*



ROUNDHOUSE WEDDING MENU

Served Dinner Courses

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FIRST COURSE SOUP SELECTIONS

LOADED BAKED POTATO

with Cheddar Cheese and Chives

EBEL'S WEISS CHEDDAR ALE

Made with Wisconsin Cheddar Cheese & our own Craft Brewed Ale

ROASTED RED PEPPER BISQUE

Vegan and Gluten Free

MINESTRONE

Traditional Italian Soup filled with Pasta, Beans, Vegetables and Tomato Base - DF

FIRST COURSE SALAD SELECTIONS

FARMHOUSE SALAD

with Wild Field Greens, Julienne Carrots, Cucumber, Oranges, Radish & Citrus Vinaigrette - Vegan & GF

CAESAR SALAD

with Romaine Lettuce, Croutons, Parmesan Cheese, Caramelized Onion, Blistered Tomatoes, & Creamy Caesar Dressing

LEAF SPINACH SALAD

Leaf Spinach, Walnuts, Cranberries, Goat Cheese & Pomegranate Vinaigrette - GF

STRAWBERRY SALAD

Romaine, Strawberries, Sliced Almonds, Mandarin Oranges and Honey Lime Vinaigrette - Vegan & GF

INTERMEZZO COURSE SELECTIONS

to Cleanse the Palette

LEMON SORBET WITH CITRUS ZEST

CHAMPAGNE MIMOSA SORBET

RASPBERRY SORBET

DESSERT COURSE

WEDDING CAKE

The Cake you have chosen from SWEET RESERVE BAKERY will be Sliced & Served to your Guests at their Tables or Displayed.

ADDITIONAL DESSERT SELECTIONS

SIMPLY VANILLA OR CHOCOLATE ICE CREAM

SWEETNESS TABLE (Minimum of 50 Guests)

A Delectable Selection of Delicious Desserts



ROUNDHOUSE BUFFET MENU

Buffet Dinner Selections

Buffets are priced for a minimum of 35 Guests - Additional cost per Guest if less than 35

All Food & Beverage is subject to 20% service charge & applicable taxes. Prices are subject to change.

THE LANDMARK BUFFET

FARMHOUSE SALAD

with Wild Field Greens, Orange, Carrot, Radish, Cucumber & Citrus Vinaigrette - Vegan & GF

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan Cheese, Caramelized Onions, Blistered Tomatoes, & Caesar Dressing

ENTRÉES - PLEASE CHOOSE TWO

PANKO CRUSTED COD

with Cajun Creole Sauce - DF

DIJON MUSTARD GLAZED IVORY CHAR

with Melted Leeks - GF & DF

STUFFED CHICKEN FAJITA

with Trio Peppers, Onions & Pepperjack Cheese in Red Pepper Cream Sauce - EGF

SICILIAN GRILLED CHICKEN BREAST

with Spinach, Sundried Tomatoes & Coconut Milk - GF & DF

CARVING STATION

PLEASE CHOOSE TWO MEATS

*Served with Creative Accompaniments
All selections are Gluten Free*

SLOW ROASTED SIRLOIN OF BEEF

SOUTHERN SMOKED TURKEY BREAST

ORANGE & MOLASSES GLAZED HAM

BACON WRAPPED PORK LOIN

VEGETABLE SELECTIONS

PLEASE CHOOSE ONE

All Selections are Gluten and Dairy Free

MIXED GRILLED VEGETABLES

SAUTÉED GREEN BEANS

BABY CARROTS WITH DILL

ROASTED CAULIFLOWER

POTATO AND RICE SELECTIONS

PLEASE CHOOSE TWO

ROASTED GARLIC MASHED POTATOES - GF

ROASTED BABY RED POTATOES - GF & DF

WILD & BROWN RICE - GF & DF

BAKED MOSTACCIOLI

WHIPPED SWEET POTATOES

WITH HONEY BUTTER- GF

DINNER ROLLS AND BUTTER

WEDDING CAKE

Cut & Served or Displayed on Buffet



ROUNDHOUSE BUFFET MENU

Buffet Dinner Selections

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SMOKIN' BARBEQUE BUFFET

ROUNDHOUSE SALAD

with Wild Field Greens, Julienne Carrot, Radish, Cucumber & Citrus Vinaigrette - Vegan & GF

COUNTRY COLESLAW

TWO BROTHERS ROOTBEER BRAISED

BBQ PULLED PORK - GF & DF

with Silver Dollar Rolls

BOURBON GLAZED CHICKEN BREAST - GF & DF

GRILLED TWO BROTHERS RUB FLANK STEAK

with Grilled Red Onions - GF & DF

VEGAN LASAGNA

Layers of Vegetables, Vegan Cheese and Marinara (Contains Cashew Nuts & Soy) - GF & DF

STARCH SELECTIONS

PLEASE CHOOSE TWO

ROASTED GARLIC MASHED POTATOES - GF

ROASTED BABY RED POTATOES - GF & DF

WILD & BROWN RICE - GF & DF

MACARONI & CHEESE

WHIPPED SWEET POTATOES - GF

COLD CAPRESE PASTA SALAD

GRILLED VEGETABLES - GF & DF

JALAPENO & CHEDDAR CORNBREAD

with Whipped Honey Butter

WEDDING CAKE

Cut & Served or Displayed on Buffet



ROUNDHOUSE BUFFET MENU

Buffet Dinner Selections

Buffets are priced for a minimum of 35 Guests - Additional cost per Guest if less than 35

All Food & Beverage is subject to 20% service charge & applicable taxes. Prices are subject to change.

FANTASTICO ITALIANO BUFFET

TRADITIONAL TOMATO BRUSCHETTA

Drizzled with Balsamic Vinegar & Parmesan Cheese

ROMA TOMATO SALAD

with Wild Field Greens, Fresh Mozzarella & Basil Vinaigrette - GF

CAESAR SALAD

Romaine Lettuce, Croutons, Parmesan Cheese, Caramelized Onion, Blistered Tomatoes, & Caesar Dressing

ENTRÉES - PLEASE CHOOSE TWO

CHICKEN PICATTA *with Lemon Caper Cream Sauce*

CHICKEN MARSALA *with Mushrooms & Marsala Wine*

PARMESAN CRUSTED COD *with Tomato Basil Sauce*

GRILLED COD *with Lemon Caper Cream - EGF*

SLOW ROASTED & SLICED SIRLOIN OF BEEF AU JUS

GF & DF

ITALIAN SAUSAGE & PEPPERS

GF & DF

PASTA STATION

Bowtie & Penne Pastas with Marinara & Parmesan Alfredo Sauces, Grilled Chicken, Italian Sausage & a Variety of Fresh Ingredients

GRILLED VEGETABLES DRIZZLED WITH BALSAMIC VINAIGRETTE

ITALIAN BREAD & WARM GARLIC BREADSTICKS

WEDDING CAKE

Cut & Served or Displayed on Buffet

SABOR MEXICANO BUFFET

DRUNK SALSA & GREAT GUACAMOLE

with Corn Tortilla Chips - GF & DF

FIELD GREENS

with Dried Cranberries, Toasted Sunflower Seeds, Strawberries & Pomegranate Vinaigrette - GF & DF

HEARTS OF ROMAINE

with Mango, Jicama, Cotija Cheese & Creamy Habanero Caesar Dressing

ENTRÉE SELECTIONS

CARNE DE CERDO/PORK

Choose Tequila Salsa Verde or Salsa Roja - GF & DF

CHEESE ENCHILADAS WITH MOLE SAUCE

Vegetarian

FAJITA STATION

With Tomatillo & Avocado Salsa, Drunk Salsa, Grilled Chicken, Grilled Beef and a Variety of Fresh Ingredients including Onions, Green & Red Bell Peppers, Jalapenos, Garlic & Cilantro

ELOTES - GF

MEXICAN RICE AND BEANS - GF & DF

FLOUR & CORN TORTILLAS

WEDDING CAKE

Cut & Served or Displayed on Buffet

HORS D'OEUVRES

*"Butler Style" hors d'oeuvre selections passed by our servers or displayed as your guests arrive
"Butler Style" selections sold "per piece" with a minimum of 2 dozen pieces per order*

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BUTLER-STYLE HOT SELECTIONS

PER PIECE

SHRIMP SPRING ROLLS
with Spicy Ponsu Dipping Sauce

BACON WRAPPED DATES - GF & DF
with Apple Vinaigrette

FALAFEL BALL
with Yogurt Sauce

SPINACH & FETA WRAPPED IN PHYLLO

ASSORTED GOURMET SAUSAGE BITES - GF & DF
with Dipping Sauce

HONEY CHICKEN SRIRACHA MEATBALL

CRAB RANGOON

BUTLER STYLE COLD SELECTIONS

PER PIECE

CHILLED JUMBO SHRIMP - GF & DF
with Cocktail Sauce

FILET OF BEEF CARPACCIO

PLUM TOMATO & GOAT CHEESE BRUSCHETTA

SMOKED SALMON & DILL
on Rye with Crème Fraiche

PROSCIUTTO SKEWER - GF
with Smoked Cheddar & Granny Smith Apple

ENDIVE
with Honey Cream Cheese & Walnuts



DISPLAYED SELECTIONS

*Each Full Display serves approximately 50 Guests,
Each Half Display serves approximately 25 Guests*

COUNTRY VEGETABLE CRUDITÉS - GF
with Country Style Dip

SEASONAL FRUIT DISPLAY - GF
with Berry Yogurt Dipping Sauce

BAKED ARTICHOKE PARMESAN DIP
with Toast Points

CHARCUTERIE PLATTER
*with Gourmet Cured Meats, Imported Cheeses, Olives, Grapes,
Nuts, Jam, Assorted Crackers & Italian Bread*

BAKED CRAB RANGOON DIP
with Pita Chips

SPICY TOMATO SALSA & GUACAMOLE - GF & DF
with Tortilla Chips

BRUSCHETTA DUO
*with Tomato, Mozzarella & Basil, and Grilled Red & Yellow Peppers,
Gorgonzola & Basil Oil*

BREZEN BITES
with Warm Beer Cheese Sauce & Spicy Mustard

LATE NIGHT ENHANCEMENTS

CHEDDAR BURGER SLIDERS

WAFFLE FRIES
with Warm Beer Cheese Sauce

MINI GRILLED CHEESE
with Tomato Chutney

CORN DOGS

MOZZARELLA STICKS
with Marinara Dipping Sauce

12" GOURMET CHEESE PIZZA
add Sausage or Pepperoni

STREET TACOS
*with Marinated Flank Steak, Grilled Chicken Pico De Gallo, Lettuce,
Limes, Jalapenos, Cotija Cheese & Corn Tortillas*

CHURROS
with Caramel or Chocolate Dipping Sauce

TOP SHELF WEDDING BAR PACKAGE

All Food & Beverage is subject to 20% service charge & applicable taxes. Prices are subject to change.



TRADITIONAL BAR INCLUDES 4 HOURS & EXCEPTIONAL BAR INCLUDES 5 HOURS OF:

BEER

HANDCRAFTED BEERS EXCLUSIVELY FROM TWO BROTHERS ARTISAN BREWING

WINE

CHARDONNAY, PINOT GRIS, MOSCATO, CABERNET SAUVIGNON, MERLOT

SPIRITS

TWO BROTHERS VODKA, TWO BROTHERS GIN, TWO BROTHERS RUM, TWO BROTHERS COFFEE LIQUEUR, TWO BROTHERS BOURBON

TITO'S AND ABSOLUTE VODKAS, TANQUERAY AND HENDRICK'S GINS, ALTOS AND PATRON TEQUILAS, BACARDI, CAPTAIN MORGAN, AND MALIBU RUMS, DEWARS, GLENFIDDICH, SEAGRAMS 7, JAMESON IRISH WHISKEY, CROWN ROYAL, KNOB CREEK, JACK DANIELS, PEACH SCHNAPPS, E&J BRANDY, SOUTHERN COMFORT, BAILEY'S IRISH CREAM, BOLS & LUXARDO AMARETTOS, AND GRAND MARNIER

NON-ALCOHOLIC

TWO BROTHERS ARTISAN COFFEE, TEA, AND A SELECTION OF SOFT DRINKS

DINNER TABLE WINES

Served in Carafes – Please choose Two Varieties

BURGUNDY, CHABLIS, BLUSH

Included in Wedding Package Price

Specialty bottled wine is available for dinner at an additional charge. Please ask to see our wine list.

***ABSOLUTELY NO SHOTS WILL BE AVAILABLE**



WEDDING EVENT POLICIES

1. A signed contract and non-refundable deposit of 10% of the contracted food and beverage minimum are required to hold a date. A second deposit of 40% of the minimum is due 120 days prior to the wedding date.
2. **Tasting/Planning appointments are available on Tuesdays and Wednesdays until 5:30pm and Thursdays until 3:30pm (sorry, weekend tastings not available).** A tasting & planning appointment should be set approximately 6 months prior to the wedding when possible, and must be scheduled at least two full weeks in advance. *please schedule Wedding Cake consultation directly with Sweet Reserve Bakery at sweetreservebakery.com.
3. Guaranteed guest count and final payment are required at a final appointment 10 days prior to the wedding. This is the number of guests that Banquets at Two Brothers will prepare, and you will pay for. Once guaranteed, the final guest count may not be reduced, and any additional meals are subject to substitution. **Client is responsible for bringing final counts, completed floor plan, final payment and other items needed for the event to this meeting**
4. On-site ceremony rehearsals are accommodated Wednesdays & Thursdays only.
5. Use of Dressing Room is included in the rental cost of on-site ceremonies only. **Wedding Party arrival is permitted no more than 2 ½ hours prior to on-site ceremonies for pictures.** The Dressing Room is not available for hair & makeup appointments. No outside food & beverage is permitted in the Dressing Room. There is a \$20.00 replacement fee if the room key is not returned.
6. Hosts who wish to offer a choice of "main entrées" will be limited to the 2 choices and will be charged \$2.00 additional per meal. **Additional conditions apply.**
7. All food and beverage prices are subject to 20% service charge and applicable state & local taxes (currently 10%).
8. **NO FOOD OR BEVERAGE MAY BE BROUGHT IN OR REMOVED FROM THE PROPERTY.**
9. Additional charges will be assessed for:
 - a. Extensive Setup or Extensive Cleanup = \$100.00
 - b. Room rental charge after contracted hours = \$250.00 per each ½ hour
10. In the event of a cancellation, deposits are non-refundable and non-transferable.
11. Client may arrange to arrive early to decorate when event schedules allow. Event managers are not available for hanging, designing, arranging or assembling decor. No outside food or beverage is allowed while decorating. **Flame candles must be enclosed in flame proof & drip proof containers. NO glitter, confetti or "sprinkle" decorations are allowed and sparklers are not permitted on the property.**
12. Banquets at Two Brothers Roundhouse reserves the right to assign another room for the function in the event that the room originally designated for such function shall be unavailable or inappropriate.
13. **PROOF OF AGE IS ALWAYS REQUIRED FOR BAR SERVICE.** If client, their guests, vendors, or other agents who are under the age of 21 are found to be drinking alcoholic beverages, TWO BROTHERS ROUNDHOUSE reserves the right to close the bar for the remaining time of the event without refund.
14. Two Brothers Roundhouse has the right to refuse service to anyone who appears to be intoxicated.
15. Smoking is not permitted in the Courtyard or on the Ballroom Terrace.
16. The Banquet Department has a "NO SHOT" policy that is always enforced.
17. Wedding Package discounts do not apply on holiday weekends.
18. DJs & Bands MUST carry their own liability insurance, and may be asked to provide a copy of the certificate. They may set up no more than 2 hours prior to the event unless otherwise approved by the Banquet Department. ****LIVE BANDS ARE CONDITIONAL AND NOT PERMITTED WITHOUT EXPRESSED WRITTEN CONSENT OF THE BANQUET DEPARTMENT.**

READ AND ACCEPTED BY: _____



VENDOR RECOMMENDATIONS

WEDDING CAKE

SWEET RESERVE BAKERY
(Schedule on website)
625 E Roosevelt Rd, Lombard
630-376-6150
sweetreservebakery.com

DECORATIONS

SATIN CHAIR COVERS
630-504-2009
satinchaircovers.com

A BALLOON CREATION
LISA TALIP
630-892-4053
aballooncreation.com

FLORISTS

TOWN & COUNTRY GARDENS
SABRINA BLY
630-232-6685
tncgardens.com

FLOUR & FLOWERS BY MK
MK
802-598-6889
flourandflowersbymk.com

MUSICIANS

DAWN BISHOP
HARPIST
630-291-9090

YAZZ EVENTS
AMY YASSINGER
224-218-9299 (YAZZ)
yazzevents.com

PHOTOGRAPHERS

HAZELTON PHOTOGRAPHY
CAITLIN HAZELTON
630-405-8105
hazeltonphotography.com

TWA PHOTOGRAPHIC ARTISTS
630-271-1737
twaphoto.com

ESSENCE WEDDINGS
847-923-9800
essenceweddings.com

VIDEOGRAPHERS

STUDIO 3 PRODUCTIONS
630-262-1200
studio3pros.com

KRAMFORD VIDEO
PATRICK KRAMFORD
630-231-8459
kramford.com

PHOTO BOOTHS

SHUTTERBOX ENTERTAINMENT
630-717-5050
shutterboxphotobooth.com

ESSENCE WEDDINGS
847-923-9800
essenceweddings.com

OFFICIANTS

REV. ROY FRYE
630-551-1000
serviceministries.org

WE R ONE WEDDINGS
REV. VICTORIA BURNETT
708-308-9578
wer1weddings.com

THE REV FOR WHATEV
REV. ANNE STYX
708-752-0165
revforwhatev.com

WEDDINGS BY LANDIN
DR. DANA LANDIN
847-648-0223
weddingsbylandin.com

DISC JOCKEYS

SOUNDS ABOUND ENT.
TONY HO
630-718-1152
soundsabound.com

STUDIO 3 PRODUCTIONS
630-262-1200
studio3pros.com

SPINNIN' DISCS
847-818-8330
spinnindiscs.com

TWO BROTHERS® *Banquets*

HOTELS FOR CONSIDERATION



HOLIDAY INN EXPRESS
111 N. BROADWAY, AURORA
630-896-2800

HOMEWOOD SUITES
4320 MERIDIAN PKWY, AURORA
630-978-2222
Ask about Shuttle Service



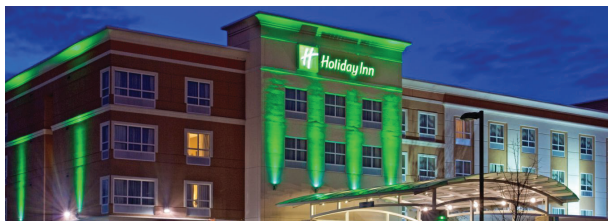
SPRINGHILL SUITES
4305 WEAVER, WARRENVILLE
630-393-0400
Ask about Shuttle Service



HAMPTON INN
2423 BUSHWOOD, AURORA
630-907-2600



HOLIDAY INN
2424 W. SULLIVAN RD., AURORA
630-806-7400



CANDLEWOOD SUITES
2625 W. SULLIVAN RD., AURORA
630-907-9977





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Please speak with one of our friendly banquet team members who will be happy to schedule a personal visit to our location.

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