



"Elegant Banquets and Creative Catering"

Welcome to Bellecourt Banquet Center

Bellecourt Banquet Center was established in 1994, when Tim and Shari Faltus completely renovated the historic First Baptist Church of Belleville into a much-needed destination for hospitality and good food, known as "Bellecourt Place". Linens, china, and glassware are used for all events and the friendly staff will ensure the success of any banquet.

In 2004, needing a larger banquet facility, the Faltus' renovated and redecorated another grand historic downtown Belleville building and opened "Bellecourt Manor." With seating up to 300, Bellecourt Manor is an outstanding setting for larger gatherings or weddings.

In 2025, after 30 years in business, the Faltus' sold Bellecourt Place in order to concentrate all their efforts on hosting larger events (50 guests or more) in Bellecourt Manor

Bellecourt Banquet Center is the perfect place for business meetings, wedding receptions, rehearsal dinners, and wedding ceremonies. Brides find it convenient and easy to hold their receptions at Bellecourt Banquet Center, and guests always feel special in the warm, elegant atmosphere.

For the Best Banquets Call Bellecourt!
618-233-8490



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Cold Hors D’oeuvres

	Price
<i>Assorted fruits, Vegetables and Cheeses with Dip</i>	\$5.00/per person
<i>Shrimp Cocktail</i>	Market Price
<i>Marinated Asparagus and Smoked Salmon</i>	\$95.00/tray
<i>Bruschetta with Goat Cheese and Fresh Tomatoes</i>	\$2.50 per piece
<i>Crostini with Ham and Asparagus</i>	\$2.50 per piece
<i>Caprese Platter with Balsamic Drizzle and Crostini</i>	\$50/serves 20

Hot Hors D’oeuvres

<i>Chicken Strips Bernaise</i>	\$95.00/chafer
<i>Korean Barbecued Chicken</i>	\$95.00/chafer
<i>Sesame Beef Teriyaki</i>	\$95.00/chafer
<i>Swedish or Barbeque Meatballs</i>	\$18.00/dozen
<i>Italian Meatballs in Marinara Sauce</i>	\$18.00/dozen
<i>Assorted Mushrooms and Fontina Cheese on Crostini</i>	\$36.00/dozen
<i>Grilled Breast of Chicken with Pineapple Salsa</i>	\$95.00/chafer
<i>Cheddar Cheese Puffs (minimum 4 dozen)</i>	\$24.00/dozen
<i>Gruyere Cheese Puffs (minimum 4 dozen)</i>	\$24.00/dozen
<i>Crab Rangoon with Sweet and Sour Sauce (minimum 5 dozen)</i>	\$12.00/dozen
<i>Sliced Tenderloin with Condiments</i>	Market Price
<i>Toasted Ravioli with Marinara Sauce (minimum 5 dozen)</i>	\$18.00/dozen
<i>Baked Brie Wheel En Croute (minimum 2) with Apples, Cranberries, Almonds</i>	\$50.00/Each
<i>Smoked Salmon on Potato Pancakes</i>	\$48.00/dozen
<i>Crab Cakes with Rémooulade Sauce (minimum 5 dozen)</i>	\$36.00/dozen
<i>Assorted Sliders</i>	\$36/dozen

***Butler-Style Hors D’oeuvres Service Also Available
Prices subject to change***

Applicable service charges and tax will be applied to all prices

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APPETIZER BUFFET MENU

CHOICE OF TWO OF THE FOLLOWING

White Bean Hummus with Pita
Ham and Asparagus Crostini
Caprese with Balsamic Drizzle and Crostini
Charcuterie and cheese display with local and imported cheeses
House made Soft Pretzel display with Assorted Dipping sauces
Fruit and Cheese Platter
Vegetable crudite platter with house made dip
Imported Olive bar with roasted red peppers and artichokes and hummus
Deviled egg station with traditional filling, buffalo filling, blt filling and bbq pulled pork filling

CHOICE OF THREE OF THE FOLLOWING

Spinach Artichoke Dip
Assorted Sliders: Pulled Pork, Brisket, Chicken
Mozzarella Sticks with Marinara Sauce
Buffalo Chicken Dip
Assorted Chicken Wings with Ranch or Blue Cheese Dip
Queso Dip with Warm Tortillas and Salsa
Quesadillas with Cheese
Quesadillas with Chicken

\$29.95 per person plus tax and service

Add Carved Tenderloin of Beef with Horseradish Mousse. Market Price

Add Chilled Shrimp with Cocktail Sauce. Market Price

Add Assorted Mini Desserts \$8.00 per person

Includes Coffee, Tea and Water

Prices subject to change

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SERVED DINNERS

All entrées include choice of salad, vegetable, accompaniment, rolls and butter, coffee and tea

<i>Oven Roasted Breast of Turkey</i>	<i>\$25.95</i>
<i>Sliced Ham Dijonnaise</i>	<i>\$25.95</i>
<i>Sliced Beef Striploin</i>	<i>\$32.95</i>
<i>Breast of Chicken with Tomato, Basil Cream Sauce</i>	<i>\$28.95</i>
<i>Breast of Chicken Rosemary Demi-glace</i>	<i>\$28.95</i>
<i>Breast of Chicken Perigord (light cream sauce with mushrooms)</i>	<i>\$28.95</i>
<i>Breast of Chicken Imperatrice (classic cream sauce)</i>	<i>\$28.95</i>
<i>Breast of Chicken Dijonnaise (mustard sauce)</i>	<i>\$28.95</i>
<i>Chicken a l'orange</i>	<i>\$28.95</i>
<i>Breast of Chicken Marsala</i>	<i>\$28.95</i>
<i>Mediterranean Chicken with Lemon Dill Artichoke Sauce</i>	<i>\$29.95</i>
<i>Roast Loin of Pork in Plum Sauce</i>	<i>\$29.95</i>
<i>Roast Pork Loin Rosemary Demi-glace</i>	<i>\$29.95</i>
<i>Beef Stroganoff</i>	<i>\$32.95</i>
<i>Beef Bourguignon</i>	<i>\$32.95</i>
<i>Salmon Filet with Lemon Butter or Newburg Sauce</i>	<i>\$32.95</i>
<i>Pork French Market New Orleans</i>	<i>\$32.95</i>
<i>Oven Roasted Prime Rib</i>	<i>\$38.95</i>
<i>Oven Roasted Tenderloin of Beef Medallions Sauce Bordelaise</i>	<i>\$42.95</i>
<i>Beef Tenderloin in a Cranberry Port Wine Sauce topped with Gorgonzola Cheese</i>	<i>\$42.95</i>

You may offer your guests a choice of 2 Entrees. An additional charge of \$5.00 per person will apply.

Prices subject to change

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Salads

Bellecourt Salad (Seasonal fresh ingredients)
Garden Salad
Classic Caesar Salad

Field Greens with Mandarin Oranges and Strawberries
Italian Salad
Field Greens with Candied Walnuts and Goat Cheese

Accompaniments

Pasta with Fresh Pesto
Pasta in Marinara Sauce
Stuffed Tortellini
Pasta Alfredo
Mashed Potatoes and Gravy

Risotto/Rice Blend
Wild Rice
Garlic-Parmesan Mashed Potatoes
Bacon-Cheddar Mashed Potatoes
*Twice Baked Potatoes**

Scalloped Potatoes
Baked Potatoes
Oven-Roasted New Potatoes
Rice Medley

**Parties of 100 or less*

Vegetables

Glazed Carrots
Green Beans Almandine
Green Beans Provençale

Balsamic Green Beans
California Vegetable Medley
Fresh Vegetable Stir Fry

Creamed Spinach
Steamed Broccoli
Buttered Corn

Desserts

Sheet Cake \$3.00
Assorted Cheesecakes \$6.00
Chocolate Mousse \$6.00
Cheesecake with Raspberry Sauce \$6.00
Dessert Buffet \$9.00

Carrot Cake \$6.00
Chocolate Dipped Madeleines \$3.00
Assorted Pies \$6.00
Assorted Pastries \$8.00
Crepe Brulee \$6.00

Prices do not reflect tax and service. Prices subject to change

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Suggested Buffet Menus *(Minimum 50 People)*

- A.** *Caesar Salad or
Garden Salad
Breast of Chicken Marsala
Sliced Beef Bordelaise
Green Beans Almandine
Garlic Mashed Potatoes
Rolls and Butter
Coffee and Tea
\$29.95/person plus tax and service*

*Substitutions:
Mixed Greens with Raspberry Vinaigrette
Chicken with Tomato, Basil Cream Sauce
Chicken Teriyaki
Breast of Chicken Rosemary
Breast of Chicken Dijonnaise
Breast of Chicken Imperatrice
Sliced Ham Dijonnaise
Pasta Marinara
Rice Medley
Buttered Corn*

- B.** *Bellecourt House Salad
Boneless Breast of Chicken Marsala
Roast Prime Rib of Beef Au Jus
Green Beans Almandine
Oven Roasted New Potatoes
Rolls and Butter
Coffee and Tea
\$36.95/person plus tax and service*

*Substitutions:
Garden or Caesar
Roast Pork with Mixed Mustards
Beef Stroganoff over Rice
Any Chicken Above
Glazed Carrots
California Blend
Scalloped Potatoes*

You may add Prime Rib to Buffet A for an additional \$5.00 per person

Desserts *(per person)*

<i>Sheet Cake</i>	<i>\$3.00</i>	<i>Carrot Cake</i>	<i>\$6.00</i>
<i>Assorted Cheesecakes</i>	<i>\$6.00</i>	<i>Dessert Buffet</i>	<i>\$9.00</i>
<i>Chocolate Mousse</i>	<i>\$6.00</i>	<i>Assorted Pies</i>	<i>\$6.00</i>
<i>Cheesecake with Raspberry Sauce</i>	<i>\$6.00</i>	<i>Assorted Pastries</i>	<i>\$8.00</i>
<i>Chocolate Dipped Madeleines</i>	<i>\$3.00</i>	<i>Creme Brulee</i>	<i>\$6.00</i>

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Bar Information

Open Bar *Wine Selections: Chardonnay and Cabernet Sauvignon*
Includes mixed drinks, Beer, Wine and Soda

Basic Open Bar *Rail only: Gin, Vodka, Scotch, Rum, Bourbon, Amaretto and Tequila*
2 Hour **3 Hour** **4 Hour**
\$17.00/person *\$19.00/person* *\$22.00/person*

Call Brand Bar *\$21.00/person* *\$24.00/person* *\$28.00/person*
The above pricing includes Premium Brands

SHOTS NOT SERVED

Soda Bar Only *\$4.00/ person for 4 hours*

Cash Bar *Soda: \$2.00*
Wine: \$7.00
Mixed Drinks \$7.00
Call Drinks \$9.00
Bottled Beer \$5.00

Champagne *Verdi Spumante: \$17.50/bottle*
Sparkling Grape Juice: \$14.00/bottle

Bartender fee: \$100.00 for cash bars

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