



## *Traditional Wedding Package*

*Five Hour Reception Package*

*Four Hour Open Bar to Include House Brand Liquor, Domestic Beer, Wine and Soda*

*Champagne Toast Poured for All Guests*

*Elegant Three Course Meal Selection*

*Custom Wedding Cake*

*Complimentary Cake Cutting*

*Complete White Linen Set up with White Linen Napkins*

*Dance Floor*

*Ample On Site Parking*

## *Deluxe Wedding Package*

*Five Hour Reception Package*

*Four Hour Open Bar to Include Select Brand Liquor, Domestic and Import Beer, Wine and Soda*

*Butler Served Hors d'oeuvres - Two Hot Hors d'oeuvres and One Cold Hors d'oeuvre*

*Champagne Toast Poured for All Guests*

*Elegant Three Course Seated Meal Selection*

*Custom Wedding Cake*

*Complimentary Cake Cutting*

*Complete White Linen Set up with White Linen Napkins*

*Dance Floor*

*Ample On Site Parking*

## *Premier Wedding Package*

*Five Hour Reception Package*

*Four Hour Open Bar to Include Premium Brand Liquor, Domestic and Import Beer, Premium Wine and Soda*

*Butler Served Hors d'oeuvres - Three Hot Hors d'oeuvres and One Cold Hors d'oeuvre*

*Champagne Toast Poured for All Guests*

*Wine Service during Dinner*

*Elegant Three Course Seated Meal Selection*

*Custom Wedding Cake*

*Complimentary Cake Cutting*

*Complete White Linen Set up with White Linen Napkins*

*Dance Floor*

*Ample On Site Parking*

*18% gratuity and applicable state tax will be charged to all food and beverage.*



*Package Pricing  
Traditional/Deluxe/Premier*

*Grilled Vegetarian Platter*

*Vegetables marinated in balsamic vinegar and olive oil, served grilled accompanied by your potato selection.*

*\$40.00 / \$48.00 / \$55.00*

*Chicken Champagne*

*8oz boneless double breast of chicken lightly floured and sautéed with a delicate champagne sauce.*

*\$40.00 / \$48.00 / \$55.00*

*Chicken California*

*8oz boneless double breast of chicken lightly floured and sautéed with mushrooms and basil in a sun-dried tomato demi-glace sauce.*

*\$41.00 / \$50.00 / \$55.00*

*Chicken Kiev*

*Fresh homemade Kiev stuffed with parsley, shallots and butter, then rolled in bread crumbs and baked to golden perfection.*

*\$41.00 / \$50.00 / \$55.00*

*Chicken Oscar*

*Fresh double breast of chicken lightly floured and sautéed, topped with blue crab meat, asparagus spears and a Mornay cream sauce.*

*\$43.00 / \$51.00 / \$58.00*

*Baked Orange Roughy*

*New Zealand Orange Roughy Fillet drizzled with drawn butter and paprika then served baked and finished with Menuire butter.*

*\$43.00 / \$51.00 / \$58.00*

*Atlantic Silver Salmon*

*Fresh Silver Salmon Fillet served baked then laced with a light lemon dill burre blanc sauce.*

*\$43.00 / \$41.00 / \$58.00*

*Prime Rib of Beef*

*Slow roasted rib roast seasoned with rosemary and chef's secret marinade, served with au jus.*

*\$50.00 / \$58.00 / \$65.00*

*New York Strip Steak*

*Boneless USDA choice 13oz strip steak grilled to perfection with sautéed mushroom cap.*

*\$50.00 / \$58.00 / \$65.00*

*Filet Mignon*

*8oz beef tenderloin steak hand carved by our chef served broiled to your liking with a mushroom demi-glace sauce.*

*\$53.00 / \$62.00 / \$68.00*

*Filet and Chicken Duet*

*6oz beef tenderloin steak served with a 4oz. sautéed chicken breast with a creamy champagne sauce.*

*\$51.00 / \$60.00 / \$66.00*



## **Entrees Include**

*Mixed Greens Salad*

*For Caesar or Field Greens (add \$1.00)*

*(CHOICE OF STARCH)*

*Wild Rice Medley, Baked Potato, Garlic Roasted Potato, Mashed Potato or Twice Baked Potato*

*(CHOICE OF VEGETABLE))*

*Brandied Carrots, Green Beans Almondine, Corn O'Brien or Zucchini and Bell Pepper Medley*

*Also Available*

*Soup De Jour or Fresh Fruit Cocktail (\$2.00 per person)*

*Sweets Table (\$4.50 per person)*

*After Dinner Cordials (\$2.00 per person)*

*(Only available with Premier Wedding Package)*

## **Entrée Accompaniments**

### **Hot Hors d'Oeuvre Selections**

*Bacon Wrapped Water Chestnuts, Sweet and Sour Meatballs, Mini Crab Cakes, Seafood Mushroom  
Caps Mushrooms with Bacon and Blue Cheese, Chicken Tenders, Franks in Puff Pastry, Chicken Sate,*

*Miniature Quiche Loraine, Mozzarella Cheese Sticks and Mini Egg Rolls*

*For Jumbo Fried Shrimp add \$1.75 additional per piece*

### **Cold Hors d'Oeuvre Selections**

*Bruschetta, Imported and Domestic Cheese with Crackers, Fresh Seasonal Fruit,*

*Assorted Cold Canapes, Cucumber and Salmon Bites, Vegetable Crudite*

*For Shrimp Cocktail add \$1.75 additional per piece*

### **Sweets Table**

*\$4.50 additional per person*

*Miniature Pastries, Brownies, Napoleons, Eclairs, Cheesecake, Petite Fours, Carrot Cake, Cream Puffs and Strudels.*

*A maximum of 2 entrees may be selected.*

*Golf Club of Illinois must be supplied with a place card clearly indicating the guest's selection.*

*18% gratuity and applicable state tax will be charged to all food and beverage.*