



Weddings at Golf Club of Illinois

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 Seated Meal Selection

Custom Wedding Cake

Complimentary Cake Cutting

Complete Ivory Linen Set Up with choice of Colored Napkin

Dance Floor

Ample On Site Parking

Deluxe Wedding Package

Five Hour Reception Package

Four Hour Open Bar to Include Select Brand Liquor, Domestic & 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 Ivory Linen Set Up with choice of Colored Napkin

Fresh Flower Bud Vase Centerpiece

Dance Floor

Ample On Site Parking

Premier Wedding Package

Five Hour Reception Package

Four Hour Open Bar to Include Premium Brand Liquor, Domestic & Imported 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 Ivory Linen Set Up with choice of Colored Napkin

Fresh Flower Bud Vase Centerpiece

Dance Floor

Ample On Site Parking

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



Wedding Package Pricing

Traditional / Deluxe / Premier

Grilled Vegetarian Platter

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

\$35.00 / \$43.00 / \$50.00

Chicken Champagne

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

\$35.00 / \$43.00 / \$50.00

Chicken California

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

\$36.00 / \$44.00 / \$50.00

Chicken Kiev

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

\$36.00 / \$44.00 / \$50.00

Chicken Oscar

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

\$38.00 / \$46.00 / \$53.00

Baked Orange Roughy

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

\$38.00 / \$46.00 / \$53.00

Atlantic Silver Salmon

Fresh silver salmon fillet served baked then laced with a light lemon dill burre blanc sauce.

\$38.00 / \$46.00 / \$53.00

Prime Rib Of Beef

Slow roasted rib roast seasoned with rosemary and chefs secret marinade served with au jus.

\$45.00 / \$53.00 / \$60.00

New York Strip Steak

Boneless USDA choice 13 oz. strip steak served grilled to perfection with sauteed mushroom cap.

\$45.00 / \$53.00 / \$60.00

Filet Mignon

8oz beef tenderloin steak hand carved by our chef served broiled to your liking with mushroom demiglase sauce served at the table.

\$47.00 / \$55.00 / \$62.00

Filet and Chicken Duet

6oz. beef tenderloin steak served with 4oz. sauteed chicken breast served with champagne sauce.

\$46.00 / \$54.00 / \$61.00

All entree selections include salad, dinner rolls, butter, and coffee station.

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



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 DeJour or Fresh Fruit Cocktail (\$2.00 per person)

Sweets Table (\$4.50 per person)

Champagne Fountain (\$25.00 plus cost of Champagne)

After Dinner Cordials (\$2.00 per person)

(only available with Premier Wedding Package)

Entree Accompaniments

Hot Hors'd Oeuvre Selections

Bacon Wrapped Water Chestnuts, Sweet & Sour Meatballs, Mini Crab Cakes, Seafood Mushroom Caps,

Mushrooms with Bacon and Blue Cheese, Chicken Tenders, Franks in Puff Pastry, Chicken Saté,

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 & Salmon Bites, Vege 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.