



Banquet Menu - Weddings

Golf Club of Illinois is the perfect venue for your Wedding celebration. Let us make your day Special!

All prices are per person.

Traditional Wedding Package

Five Hour Reception Package

Four hours 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 hours 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 white linen set up with white linen napkins

Dance floor

Ample on-site parking

Premier Wedding Package

Five Hour Reception Package

Four hours open bar to include

Premium Brand Liquor, Domestic & 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.

Grilled Vegetarian Platter - Traditional -**42** Deluxe-**50** Premier-**57**

Vegetables marinated in balsamic vinegar and olive oil grilled. Accompanied by your choice of potato.

Chicken Champagne - Traditional -**42** Deluxe-**50** Premier-**57**

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

Chicken California - Traditional -**43** Deluxe-**52** Premier-**57**

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

Chicken Kiev - Traditional -**43** Deluxe-**52** Premier-**57**

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

Chicken Oscar - Traditional -**45** Deluxe-**53** Premier-**60**

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

Baked Orange Roughy - Traditional -**45** Deluxe-**53** Premier-**60**

New Zealand Orange Roughy Fillet drizzled with drawn butter and paprika, then baked and finished with Meuniere butter.

Atlantic Silver Salmon - Traditional -**45** Deluxe-**53** Premier-**60**

Fresh Silver Salmon Fillet baked, then laced with a light lemon dill beurre blanc sauce..

Prime Rib of Beef - Traditional -**52** Deluxe-**60** Premier-**67**

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

New York Strip - Traditional -**52** Deluxe-**60** Premier-**67**

Boneless USDA Choice 13 ounce New York Strip Steak grilled to perfection. Served with mushroom cap.

Filet Mignon - Traditional -**55** Deluxe-**64** Premier-**70**

8 ounce Beef Tenderloin steak hand carved by our chef. Served broiled to your liking with a mushroom demi glace sauce.

Filet Mignon and Chicken Duet - Traditional -**53** Deluxe-**62** Premier-**68**

6 ounce Beef Tenderloin steak served a 4 ounce chicken breast in a creamy champagne sauce.

All selections include a beverage station of coffee, iced tea and lemonade.
18% service charge and applicable state tax will be added to all food & beverage.

Wedding Entrees Include

Mixed Green Salad

For Caesar or Field Greens, add 1.00

Your choice of starch.

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

Your choice of vegetable

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

Also available

Soup duJour or Fresh Fruit Cocktail 2.00 per person

Sweets Table 4.50 per person

Entree Accompaniments

Hot Hors d'Oeuvre Selections

Bacon Wrapped Water Chestnuts, Sweet & Sour Meatballs, Mini Crab Cakes,
Seafood Mushroom Caps, Mushrooms with Bacon & Bleu 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 per person

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 per person

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 place cards clearly indicating the guests' selections.

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