

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.

\$33.00 / \$41.00 / \$48.00

CHICKEN CHAMPAGNE

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

\$33.00 / \$41.00 / \$48.00

CHICKEN CALIFORNIA

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

\$34.00 / \$42.00 / \$48.00

CHICKEN KIEV

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

\$34.00 / \$42.00 / \$48.00

CHICKEN OSCAR

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

\$36.00 / \$44.00 / \$51.00

BAKED ORANGE ROUGHY

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

\$36.00 / \$44.00 / \$51.00

ATLANTIC SILVER SALMON

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

\$36.00 / \$44.00 / \$51.00

PRIME RIB OF BEEF

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

\$42.00 / \$50.00 / \$57.00

NEW YORK STRIP STEAK

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

\$42.00 / \$50.00 / \$57.00

FILET MIGNON

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

\$44.00 / \$52.00 / \$59.00

FILET AND CHICKEN DUET

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

\$43.00 / \$51.00 / \$58.00

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

18% Taxable Service Charge and 7.25% State Sales Tax Added 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)
Children's Chicken Fingers & Fries (13 & Under) - \$11.95

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, Fresh Seasonal Fruit, Assorted Cold Canapes,
Pesto Toast Points, Marinated Mushrooms, Cucumber & Salmon Bites,
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 (Apple, Cherry, Blueberry, and Apricot)

Chair Covers with Colored Sash

\$3.00 per chair

Weddings at Golf Club of Illinois

Traditional Wedding Package

Six Hour Reception Package
Four Hour Hosted Bar to Include Domestic Draught Beer, Wine and Soda
Champagne Toast Poured for All Guests
Elegant Three Course Seated Meal Selection
Custom Wedding Cake
Complimentary Cake Cutting & Coffee Station
Complete Ivory Linen Set Up
Dance Floor
On Site Parking

Deluxe Wedding Package

Six Hour Reception Package
Four Hour Hosted Bar to Include Select House Brands, Domestic 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 & Coffee Station
Complete Ivory Linen Set Up
Fresh Flowers
Dance Floor
On Site Parking

Premier Wedding Package

Six Hour Reception Package
Four Hour Hosted Bar to Include Premium Brands, Domestic & Imported Beer, 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 & Coffee Station
Complete Ivory Linen Set Up
Fresh Flowers
Dance Floor
On Site Parking

Hors d'oeuvres

Hors d'oeuvres may be passed butler style or presented on a buffet.

Hot Hors d'oeuvres Selections

* Bacon Wrapped Scallops, *Jumbo Fried Shrimp
Chicken Wings Any Style (Buffalo/BBQ/Sweet and Sour)
Sweet and Sour Meatballs, Seafood Mushroom Caps
Miniture Quiche Lorraine, Sweet and Sour Vegetable Egg Rolls
Italian Sausage with Peppers, Potato Skins
Fried Mozzarella Sticks with Marinara

Cold Hors d'oeuvres Selections

Bruschetta, Vegetable Crudite, Imported and Domestic Cheese Display
Cucumber and Tomato Salad, Fresh Fruit Platter
Red Bliss Potato Salad, Antipasto Platter

Choose 3 Hot and 3 Cold Appetizers for \$10.95

Choose 4 Hot and 4 Cold Appetizers for \$12.95

Choose 5 Hot and 5 Cold Appetizers for \$15.95

Individual hors d'oeuvres \$1.75

* \$1.75 Additional Per Person

*Shrimp Cocktail: \$2.50 Per Piece

18% Taxable Service Charge and 7.25% State Sales Tax Added to All Food and Beverage.