

Villa Olivia

A Facility of the Bartlett Park District



Welcome to Villa Olivia,

Our award winning reception facility boasts beautiful panoramic views of the rolling hills on the golf course in the summer and the snow covered hills in the winter. The western facing windows in our Crystal Room create breathtaking sunset views. We offer 4 separate reception rooms, each with its own unique charm, to ensure you have the perfect experience. Whether you are looking for an intimate party for 25 by the fireplace or an elaborate reception for 250, we have the space for you.

Villa Olivia is conveniently located at 1401 W. Lake Street in Bartlett, just west of Route 59. We are just 6 miles from the Jane Adams Memorial Tollway (US90), making us a convenient location for all of your guests.

We offer a wide variety of food and beverage options. Have a special request? Our highly experienced chef will work with you to create your perfect menu. Our expert reception team will work with you every step of the way from choosing your menu to linen selection to the final details the day of your event.

Thank you for your interest in hosting your special event here at Villa Olivia. For further information, please contact our Event Sales staff at 630-540-4190 or at villaolivia.com.



Index

Wedding Packages	2
Ceremony Options	3
Hors D'Oeuvres.....	4
Starters & Salads	5
Entrées	6-8
Meal Enhancements	9
Enhancements.....	10
Bar Packages.....	11
Additional Enhancements	12

Your Experience Includes...

6 hour dinner reception - 5 hour lunch reception

Four course dinners and luncheons

4 ½ hours unlimited premium bar with dinner

3 ½ hours unlimited premium bar with luncheon

Champagne toast for all of your guests

Unlimited white and red wine served with your meal

Custom cake, cake cutting and coffee service

Floor length white table linens

Customizable centerpieces at each table

Mirrors and votive candles available

Private bridal dressing room with complimentary champagne

Private bar in reception room

Complimentary wedding tasting for bride and groom

Complimentary cake tasting

Recommended accommodations with special rates and shuttle service (restrictions apply)

Preferred Vendors list available, including photographers, DJs, florists and hotels

Looking for somewhere to host your bridal shower or rehearsal dinner?

Receive a 10% discount on these events when you host them with us.

Ceremony...

If you are looking for an outdoor ceremony location, Villa Olivia offers two unique settings. Both locations feature a wooden pergola with a scenic backdrop that can be decorated to fit your style. The ceremony site off the Crystal Room is set by our pond which features a beautiful fountain. The ceremony site off the Emerald Room is in a more wooded location with views of our ski lodge and golf course.

The Ceremony fee of \$1000 includes the following;

Use of one of our unique ceremony sites

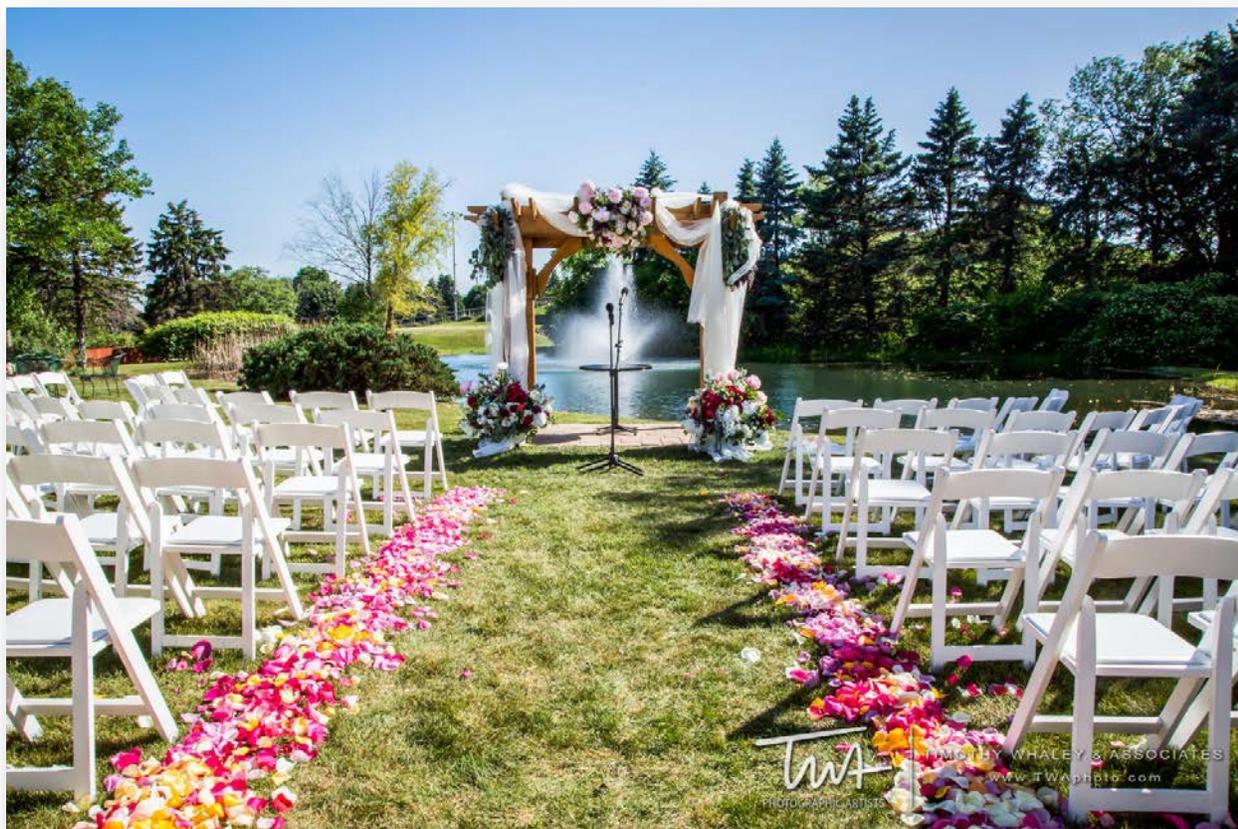
Wooden pergola which can be decorated to fit your wedding

Linen covered unity table

White garden chairs

Skirted table with electric service available

An additional 30 minutes added to your wedding package



Hors D'Oeuvres

Served butler style or buffet style

1 hour unlimited before entrée, your choice of four at \$9 per person or priced per 100 pieces, excludes *Market Price* items.

Warm

Bacon Wrapped Date	\$160
Cantonese Egg Rolls	\$130
Golden Fried Shrimp	<i>Market Price</i>
Meatballs in Marinara, Bourbon BBQ or Bordelaise Sauce	\$140
Mini Pizza	\$125
Mozzarella Sticks	\$140
Potato Skins (topped with bacon, cheese and diced tomato)	\$150
Quesadilla (cheddar & mozzarella cheese, scallions in floured tortilla)	\$125
Quiche Lorraine (with ham)	\$160
Spanakopita	\$180
Spicy Buffalo Wings (celery sticks & bleu cheese dressing)	\$150
Stuffed Mushrooms (special blend of cheese & garlic)	\$140
Short Rib, Fig & Bleu Cheese Tart	\$180
Artichoke Beignet	\$160
Phyllo Taco Bites	\$150
Sausage & Pepper Skewers	\$150
Chicken, Pineapple & Red Pepper Skewers	\$150
Siracha Beef & Mango Skewer	\$180
Bacon, Apricot & Fig Skewer	\$180

Chilled

Bruschetta	\$150
Deviled Eggs	\$130
Ham Rolls (ham, cream cheese and pickles)	\$125
Prosciutto & Melon	\$160
Salami Coronets (Coronet of salami filled with cream cheese and red peppers)	\$125
Vegetable Croissants (stuffed with alfalfa sprouts and cucumbers)	\$140
Phyllo Chicken Salad Bites	\$150
Phyllo Shrimp Salad Bites	\$180
Caprese Skewers	\$180
Antipasto Skewers	\$180
Crostini with Roast Beef & Horseradish Creme	\$160
Crostini with Goat Cheese, Fig & Arugula	\$160
Pita Bites with Hummus & Red Pepper	\$140

Platters

Finger Sandwiches (choice of turkey, ham or salami)	\$140
Iced Jumbo Shrimp (served with cocktail sauce)	<i>Market Price</i>
Antipasto Tray	\$225
Assorted Cheese and Crackers	\$125
Assorted Fruits & Melons	\$125
Assorted Fresh Vegetables with Dip	\$125
Assorted Fresh Vegetables & Pita Chips with Hummus	\$140

Starters

Homemade Soup du Jour

Mélange of Fruit

Tortellini with Tomato Basil Sauce

Lobster Ravioli with White Wine Sauce
(additional \$2 per person)

Shrimp Cocktail
(additional \$6 per person)

Salads

Garden Salad

Classic Caesar Salad

Mesclun with Roasted Beets, Goat Cheese, and Candied Walnuts served with Balsamic Vinaigrette
(additional \$1.50 per person)

Spinach with Walnuts and Berries served with Raspberry Vinaigrette
(additional \$1.50 per person)

Caprese Stack: Sliced Tomato, Fresh Mozzarella and Basil, drizzled with Balsamic Vinaigrette
(additional \$1.50 per person)

Intermezzo

Lemon or Raspberry Sorbet

(additional \$1.50 per person)

Chicken Entrées

Chicken Champagne	\$67
<i>Champagne cream reduction sauce topped with sun-dried tomatoes</i>	
Chicken Piccata	\$67
<i>Lemon and caper sauce</i>	
Chicken Marsala	\$67
<i>Marsala wine sauce with mushrooms</i>	
Chicken Vesuvio	\$67
<i>Garlic white wine sauce</i>	
Chicken Roselo	\$67
<i>Artichokes, mushrooms and herbs in a white wine sauce</i>	
Chicken Parmesan	\$67
<i>Breaded, topped with provolone and pomodoro sauce</i>	
Chicken Coq au Vin	\$69
<i>Bacon, pearl onions and a red wine sauce</i>	
Chicken Bruschetta	\$69
<i>Fresh mozzarella, tomato and basil with a balsamic glaze</i>	
Chicken Saltimbocca	\$69
<i>Prosciutto and provolone with a white wine sauce</i>	
Chicken Cordon Bleu	\$69
<i>Stuffed with ham and Swiss cheese, lightly breaded and sautéed, topped with supreme sauce</i>	
Chicken Florentine	\$69
<i>Stuffed with spinach, sun dried tomatoes and wild rice, lightly breaded, topped with a white wine herb sauce</i>	

Pork Entrées

Roasted Pork Loin	\$67
<i>Slow roasted pork medallions served with a sherry plum sauce</i>	
French Cut Pork Chop	\$72
<i>Served with an oyster mushroom sauce</i>	

Beef Entrées

Roast Sirloin of Beef <i>Served with bordelaise sauce</i>	\$68
London Broil <i>Marinated flank steak, hand carved, topped with bernaise or madiera sauce</i>	\$71
Charbroiled New York Strip Steak	\$75
Charbroiled Filet Mignon	\$79

Seafood Entrées

Norwegian Salmon <i>Served with a bourbon glaze</i>	\$75
Shrimp Scampi Skewers <i>Sautéed with a garlic cream sauce</i>	\$75
Swordfish Steak <i>Served with a roasted red pepper sauce</i>	\$75

Paired Entrées

Roast Sirloin of Beef & Chicken Breast <i>Served with bernaise sauce</i>	\$72
London Broil & Chicken Breast <i>Served with madeira sauce</i>	\$75
Petite Filet Mignon & Chicken Breast <i>Served with bordelaise sauce</i>	\$83
Petite Filet Mignon & Jumbo Shrimp <i>Petite filet and three jumbo shrimp sautéed in garlic butter</i>	\$87

10% Discount is offered for Weddings scheduled on Friday or Sunday

Vegetarian Entrées

Available upon request, advance notice required

Eggplant Parmesan	\$60
<i>Breaded, topped with provolone cheese and pomodoro sauce traditionally served over fettucini</i>	
Pasta Alfredo	\$56
<i>Penne pasta tossed with broccoli and a garlic cream sauce</i>	
Pasta Rotolo	\$58
<i>Spiral rolled pasta with spinach, ricotta, and Italian cheeses served with your choice of two sauces: Marinara, bechamel or pesto</i>	
Stuffed Bell Pepper	\$58
<i>Stuffed with roasted seasonal vegetables and couscous topped with marinara sauce</i>	

Children's Entrées

Chicken Fingers	\$28
<i>Served with French fries and vegetable</i>	
Cheeseburger/Hamburger	\$28
<i>Served with French fries and vegetable</i>	
Macaroni & Cheese	\$26
<i>Served with vegetable</i>	
Spaghetti with Meatballs	\$28
<i>Served with vegetable</i>	

Gluten-Free Entrée & other dietary restriction substitutions available upon request.

Advance notice required, priced at selected entrée price.

Multiple Entrée selections will be subject to a \$2 surcharge per guest when offering choice of two entrées.



Entrées Include Your Choice of

Vegetable

Bermuda Blend
Glazed Baby Carrots
Broccoli Spears
Green Beans Almandine
Julienne Medley
Roasted Brussels Sprouts
(additional \$1.75 per person)
Grilled Asparagus
(additional \$2 per person)

Starch

Twice Baked Potato
(served in natural jacket)
Vesuvio Potatoes
Oven Roasted Potatoes
Rosette Mashed Potatoes
Rosette Sweet Potatoes
Wild Rice
Rice Pilaf
Cilantro Lime Rice
Couscous
Fettuccini

Dessert

Your Custom Wedding Cake served with Ice Cream or Sherbet
Chocolate Mousse
(additional \$1 per person)



Enhancements

Plattered Family Style
(Served in addition to your plated entrée)

Potato & Cheese Pierogi
(additional \$3 per person)

Penne Pasta with Marinara or Tomato Basil Sauce
(additional \$3 per person)

Fettuccini with Alfredo Sauce
(additional \$3 per person)



Standard Bar

Cabernet ♦ Chardonnay ♦ Merlot ♦ Pinot Grigio
Moscato ♦ Rum ♦ Kamora ♦ Brandy ♦ Amaretto
Gin ♦ Vodka ♦ Scotch ♦ Bourbon ♦ Tequila ♦ Irish Cream
Bud Light ♦ Coors Light ♦ Miller Lite ♦ Budweiser ♦ MGD

Premium Bar

Smirnoff Vodka ♦ Jim Beam ♦ Cruzan Spiced ♦ Southern Comfort
Seagram's 7 ♦ Malibu ♦ Dewars Scotch ♦ Bacardi
Jose Cuervo Gold ♦ Beefeater ♦ Kahlua ♦ Canadian Club ♦ Riesling

Top Shelf Bar

(Additional \$5 per person)

Absolut ♦ Captain Morgan ♦ Maker's Mark ♦ Jack Daniels
Crown Royal ♦ Johnnie Walker ♦ Patron ♦ Tanqueray
Tito's ♦ Amaretto DiSaranno ♦ Bailey's
Sam Adams ♦ Heineken ♦ Amstel ♦ Corona
(Plus all Standard & Premium Selections)

Craft Beers

Choose two of our seasonal craft beer selections
(additional \$4 per person)

\$3 per person for 1/2 hour bar package extension
\$5 per person for 1 hour bar package extension

Shots are not available at Reception Bars

Additional Enhancements

Sweet Table

(additional \$8 per person)

Assorted French Pastries ♦ Chocolate Eclairs ♦ Decorated European Cakes ♦ Miniature Cannolis
Fresh Fruit & Melons ♦ Chocolate Covered Strawberries ♦ Italian Cookies ♦ Fancy Mixed Nuts Coffee
Service

Petite Sweets

(additional \$5.50 per person)

Assorted French Pastries ♦ Italian Cookies ♦ Fresh Fruit & Melons
Coffee Service

Late Night Snacks

(Served 1 hour prior to the close of your event)

Priced per 100 pieces / Served Buffet Style

Meatballs ♦ Mozzarella Sticks ♦ Quesadillas ♦ Spicy Buffalo Wings ♦ Stuffed Mushrooms
or choose from our complete Hors D'Oeuvres list on page 4

Pizza Display

\$375 serves 100 people

Taco Bar

\$400 serves 100 people

Nacho Bar

\$375 serves 100 people

Chicago Style Hot Dogs

\$375 serves 100 people

Customized Upgrades

Specialty Linen, Napkins, Chair Covers & Ties, Table Runners & Draping

Pricing subject to color, size and availability

Chiavari Chairs \$9

Customized Menu Cards \$1

Butler Passed Champagne as Guests Arrive to Reception \$3

Applicable service charge plus sales tax will be added to current prices.

Prices and menu items subject to change without notice.