



Wedding Packages

Includes:

PLATED OR BUFFET

3 HOURS OPEN BAR

WEDDING CAKE (Lovin Oven a value \$300.00)

SKIRTED HEAD, CAKE, GIFT TABLES

BLACK NAPKINS (colors available for an additional charge)

WHITE LINEN (colors available for an additional charge)

FLATWARE, SILVERWARE, GLASSWARE

ROOM CHARGE

PLATED \$87/person

Includes:

3 Hors d'oeuvre Selections

Choice of Salad

Choice of 3 Entrees

Choice of 1 Vegetable & Starch

Buffet \$80 /person

Includes:

Choice of Salad

Choice of 2 Entrees

Choice of 1 Starch

Choice of 1 Vegetable

Ceremony in House \$350.00

Outside Ceremony \$450.00 + \$5 per chair

Reservations 847 360-4736

***A Service Charge of 20% and Tax 9.5% fees apply to all events.**



Banquet Hors d'oeuvres

Miniature Meatballs

Tomato Basil & Parmesan Cheese – OR- Swedish Style

\$15

Stuffed Mushrooms

Sautéed Spinach & Parmesan –OR- Fennel Sausage & Parmesan

\$12

Chorizo Empanadas

Flaky Deep Fried Crust stuffed with Chorizo, Potato & Cheese

\$15

Bruschetta & Feta Cheese Crostini

Fresh Tomatoes, Basil, Feta Cheese on a Toasted Crostini

\$14

Chicken Satay with Peanut Sauce

Skewered Marinated Chicken with House Made Peanut Sauce

\$18

Blue Cheese Steak Crostini

Med Rare Strip Steak, on top of Fondue Blue Cheese with a Balsamic Reduction Drizzle

\$20

Baked Artichoke Crostini

Whipped Cream Cheese, Parmesan Cheese, Artichoke and Toasted Crostini

\$12

***All hors d'oeuvres are sold by the dozen.**

***Hors d'oeuvres are passed unless otherwise specified.**



Banquet Displays

Vegetable Crudités

Assorted Fresh Garden Vegetables and Ranch Dip

\$7 per person

Domestic Cheese Tray

Domestic Cheese Accompanied with Assorted Breads, Crackers and Fresh Fruit

\$10 per person

Fruit Tray

Sliced Seasonal Fruit

\$7 per person

Hummus Platter

House Made Hummus with Assorted Vegetables

\$8 per person

Shrimp Cocktail Platter

Fresh Shrimp Served over Ice with Lemon Wedges and Cocktail Sauce

\$15 per person

Antipasto Platter

Assorted Italian Meat and Cheese, Fruit, Olives, Roasted Vegetables Focaccia Bread & Crostini

\$12 per person



Entrees

Pesto Pasta Primavera

House Made Pesto Sauce, Multi Colored Peppers, Plum Tomatoes
Served over Linguini Pasta

Chicken Marsala

Lightly coated chicken breasts braised with Marsala wine and mushrooms
Served over Angel Hair Pasta

Roasted Red Pepper Chicken

Red Pepper Sauce Served over Oven Roasted Chicken Breast & Roasted Red Potatoes
Topped with Fresh Goat Cheese & Green Beans

Garlic Butter Herb Roasted Salmon

Garlic, Butter, Herbs and Lemon Sauced Roasted Salmon Filet
Served with a Baked Potato & Seasonal Vegetables

Almond Crusted Whitefish

Almond Crusted Whitefish, lemon butter sauce
Garlic Whipped Mashed Potatoes & Sautéed Spinach

Center Cut Filet

8oz Center Cut Filet, Sautéed Baby Portobello Mushrooms, Baked Potato
And Green Beans

Prime Rib

Prime Rib, Beef Au Jus,
Garlic Whipped Mashed Potatoes & Green Beans

***All Steak & Prime Rib cooked to Medium Temperature.**



Buffet

Choice of (1) Salad:

Vegetable Platter with Ranch

House Salad

Caesar Salad

Choice of (2) Starches:

White Cheddar Mac N Cheese

Garlic Whipped Mashed Potatoes

Broccoli Cheese Baked Potatoes

Pesto Pasta Primavera

Roasted Red Potatoes

Choice of (1) Entrée:

Chicken Marsala

Roasted Red Pepper Chicken

Almond Crusted Whitefish

Yankee Pot Roast

Roasted Pork Loin

Sliced Prime Rib with Beef Au Jus

Choice of (1) Vegetable:

Corn on the Cob

Green Beans

Cilantro Jalapeno Lime Coleslaw

Spicy Pinto Beans

Roasted Garlic Parmesan Broccoli



*Groups of 30 or more we ask that you choose:

- (1) Salad for all guests
- (3) Entrees
- Buffet (25 or more guests)
- Vendor Meals available for \$19.99 (Limited Menu)
- Children's Menu is available for \$14.99 (Limited Menu)

Commonly Asked Questions:

- **Service Charge 20%**
- **Tax 9.5%**
- **Deposit is \$500.00 and nonrefundable in the event of cancelation.**
- **Cancelation after 72 business hours from the event will result in a fee of \$500.00**
- **\$20.00 Corkage fee per bottle for all Wine & Champagne only. All other alcoholic beverages prohibited.**
- **A signed contract is required for all Private Events.**
- **Room Rental Fee: (*This fee is to occupy the space, and is not used towards your final bill.)**
 - **Bonnie Brook West \$250.00**
 - **Bonnie Brook East \$250.00**
 - **Entire Space \$500.00**
- The Bride and Groom must provide place cards for each guest with their name and entrée selection.
- Vegetarian, Gluten Free and Nut Free options are available upon request.
- Buffet options require a 25-person guest count.
- Uneaten Buffet and Display items cannot be removed from the building at the conclusion of the event.
- No substitutions on menu of buffet items, unless otherwise approved.
- No outside food or alcohol permitted at any time.
- All tables include white linen, black linen napkins and a votive candle. Guests are required to provide any other décor upon approval.
- See F&B Manager for additional Linen, Florals, and Cake/Cupcake options.
- All AV equipment must be rented on behalf of the event for additional fee.
- A Guest Guarantee is required 10 business days prior to the scheduled event.
- Guest Guarantees cannot be altered after the 10 business days unless the guest means to increase the count.
- A set menu is required for all groups.
- Set menus cannot be altered or substituted upon arrival.
- A Signed contract and final payment are due 10 business days prior to the scheduled event.
- All guests are permitted to use the space for 4 hours during lunch hours and 5 hours for dinner service.
- The room set up will not be changed upon arrival. Otherwise, a fee of \$200.00 will be charged for set up change with approved floor plan.