

*Weddings*  
*at*  
**RESERVE 22**

*at the Village Links of Glen Ellyn*

**WEDDING  
PACKAGE INCLUDES**

*Four hour open bar featuring call liquor, domestic beers  
and house wine selections*

*Two varieties of house wine served with dinner*

*Three-course plated dinner options comprised of soup, salad, entrée*

*Buffet Options are as stated*

*White linens and white napkins*

*Food and Beverage Minimum \$5000*

*Outdoor or Indoor Ceremony*

*Indoor - \$750*

*Private Patio - \$1250*

*Outdoor 1st Hole - \$2000*

*Outdoor Includes up to 100 chairs*

*Upgrades*

*Chair covers, ties & table runners*

*Specialty napkins & linen*

*Chiavari chairs*

*Dance floor*

*all prices subject to applicable sales tax and 20% service charge,  
prices subject to change.*

## *First Course*

### *Soup*

*choice of one*

*Cream of Asparagus*

*Cream of Chicken and Rice*

*Tomato Bisque*

*Cream of Broccoli with Cheddar*

*Italian Minestrone*

## *Second Course*

### *Salad*

*choice of one*

*Garden Salad with Mixed Greens, Tomato, Carrot and Red Onion*

*Caesar Salad with Romaine, Croutons and Grated Parmesan*

*Spinach Salad with Berries and Goat Cheese*

*Spinach Salad with Mushrooms, Picked Onions and Toasted Walnuts*

*Caprese with Fresh Mozzarella, Basil and Tomato (\$2 per guest)*

## *Pallet Cleanser*

*sorbet options*

*Lemon Ripieno*

*Orange Ripieno*

*Pineapple Ripieno*

*Peach Ripieno*

*\$4 per guest*

*all prices subject to applicable sales tax and 20% service charge,*

*prices subject to change.*

## *Chicken Entrees*

*Lemon Pepper Chicken  
Sauteed Chicken Breast with a Lemon Pepper Cream, Rice Pilaf  
and Roasted Vegetables  
\$85*

*Grilled Tarragon Chicken  
Grilled Chicken with a Tarragon Sour Cream Sauce,  
Roasted Whole New Red Potatoes and Petite Green Beans  
\$85*

*Reserve 22 Chicken  
Grilled Breast of Chicken with Reserve 22 Honey Roasted Garlic Jus,  
Wild Grain Blend and Grilled Asparagus  
\$85*

*Stuffed Chicken Breast  
Chicken Breast Stuffed with Spinach and Parmesan Cheese Topped  
with a Mornay Sauce, Roasted Potatoes and Green Beans  
\$85*

## *Beef Entrees*

*8 oz. Prime Grade Filet of Sirloin  
with Truffle Butter, Mashed Potatoes and Chef's Selection of Vegetables  
\$93*

*NY Strip Steak Au Poivre  
12 oz. New York Strip Steak Au Poivre with a Mushroom Red Wine Demi,  
Double Baked Potato and Honey Glazed Carrots and Broccoli  
\$98*

*12 oz. Prime Rib  
with an Au Jus Horseradish Creme, Mashed Potatoes and  
Chef's Selection of Vegetables  
\$98*

*8 oz. Filet Mignon  
Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes  
and Grilled Asparagus  
\$100*

*all prices subject to applicable sales tax and 20% service charge, prices subject  
to change.*

## *Pork Entrees*

### *Roasted Pork Loin*

*Roasted Pork Loin with Port Wine Black Peppercorn Demi Glaze,  
Garlic Mashed Potatoes and Charred Broccoli Florettes*

*\$91*

### *Grilled Brined Pork Chop*

*12 oz. Pork Chop with Italian Sausage and Basil Breadcrumb Crust,  
Roasted Italian Vegetables and Herbed Baby New Red Potatoes*

*\$91*

## *Seafood Entrees*

### *Panko Crusted Baked Cod*

*with a Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables*

*\$91*

### *Seared Ponzu Glazed Salmon*

*with Jasmine Rice, Stir Fired Asian Blend Vegetables*

*\$91*

### *Citrus Crusted Salmon*

*Grilled Salmon with a Orange Vinaigrette, Rice Milanaise and Grilled Asparagus*

*\$91*

### *Roasted Alaskan Halibut*

*with a Shrimp Cognac Veloute, Garlic Mashed Potatoes and Petite Green Beans*

*\$92*

### *Lobster Tail*

*8 oz. Cold Water Lobster Tail with Drawn Butter and Grilled Lemon,  
Black Wild Rice and Grilled Asparagus*

*Market Price*

*all prices subject to applicable sales tax and 20% service charge,  
prices subject to change.*

# *Buffet Options*

## *At the Glen*

*Roasted Grecian Chicken with Kalamata Olives, Mushrooms,  
Marinated Tomatoes and Feta Cheese*

*or*

*Roasted Loin of Pork with a Peach Bourbon Glaze  
and choice of*

*Grilled Breast of Chicken with a Lemon Pepper Aioli*

*or*

*Herb Panko Crusted Crispy Farm Raised Tilapia with a Honey Mustard Sauce  
served with*

*Haricot Verts Green Beans, Mashed Potatoes and a Mixed Green Salad*

*\$65*

## *The Reserve*

*Grilled Marinated Prime Flank Steak served Medium Rare with Wild Mushroom Demi Glaze*

*or*

*Braised Lamb Osso Buco Port Black Peppercorn Sauce  
and choice of*

*Grilled Brined Center Cut Pork Chops with a Cherry Lavender Mustard Gastrique*

*or*

*Seared Teriyaki Salmon*

*served with*

*Haricot Verts Green Beans, Mashed Potatoes and a Mixed Green Salad*

*\$70*

## *The Winchell*

*Carved Prime Rib of Beef with Au Jus and Horseradish Creme*

*or*

*Carved Beef Tenderloin with a Cabernet Sauce  
and choice of*

*Braised Boneless Short Ribs with a Coffee Stout Reduction*

*or*

*Maryland Crab Cakes with a Remoulade Sauce and Corn Relish Side  
served with*

*a Mashed Potato Bar, Roasted Broccoli or Bacon Brussels Sprouts and  
a Mixed Green Salad*

*\$80*

## *Dual Entrees*

### *Filet and Chicken*

*6 oz. Filet of Sirloin, 4 oz. Chicken Breast, Red wine Demi Glaze,  
Roasted Garlic Jus, Roasted Potatoes and Grilled Asparagus*

*\$98*

### *Filet and Lobster*

*6 oz. Beef Tenderloin with a Balsamic Demi Glaze,  
5 oz. Cold Water Lobster Tail with Drawn Butter, Garlic Mashed Potatoes and  
Petite Green Beans*

*Market Price*

### *Chicken and Shrimp*

*6 oz. Ponzu Glazed Chicken Breast, Three Colossal Skewered Shrimp with a  
Cilantro Ginger Pesto, Jasmine Rice and Stir Fried Asian Vegetables*

*\$93*

## *Kids Meals*

*Available for children 10 and under*

*All kids meals consist of a fruit cup, entree with french fries and  
wedding cake for dessert.*

### *Chicken Fingers*

*\$21*

### *Cheese Pizza*

*\$21*

### *Macaroni and Cheese*

*\$21*

## *Teens and Vendors*

*\$25 discount on the retail package price*

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prices subject to change.*

# *Standard Wedding Bar Package*

*Choice of Two Offered with Dinner*

*Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot*

*Beer (included with dinner package)*

*Miller lite - Bud Light - Coors Light - Budweiser & one IPA*

*Wine (included with dinner package)*

*Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot*

*Spirits (included with dinner package)*

*Tito's Vodka - Tanqueray Gin - Bacardi Rum - Captain Morgan Spiced Rum  
- Tres Agaves Tequila - Jack Daniels - Jim Beam - Seagram's 7 - Jameson -  
Dewar's White Label Scotch - Disaronno Amaretto - Southern Comfort*

*\*\*soda and non-alcoholic beverages included in package*

## *Premium Bar Package Upgrade*

*all options above and including the following  
add \$10 per person*

*Premium Beer Selections (choice of 2)*

*One IPA - Goose Island 312 - Corona - Heineken -  
Amstel Light*

*Spirits*

*Kettle One Vodka - Grey Goose Vodka - Bombay Sapphire Gin - Patron  
Tequila - Markers Mark - Crown Royal - Knob Creek - Glenlivet Scotch -  
Bailey's - Kaluha*

*All liquor subject to substitutions*

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prices subject to change.*

## *Butler Passed Hors D'oeuvres*

*three selections passed unlimited for one hour*

*\$12 per guest*

*Bacon Wrapped Scallops gf*

*Coconut Shrimp*

*Mini Maryland Crab Cakes*

*Arancini Balls*

*Cocktail Meatballs*

*Hibachi Chicken or Steak Skewers*

*Prosciutto Wrapped Asparagus*

*Mini Pastry Bites - Lorraine, Florentine or Steak*

*Bruschetta*

*Reserve 22 Honey Mascarpone Crostini*

*Asian Napa Chicken on Mini Wontons*

*Caprese Skewers with a Balsamic Glaze gf*

*Ahi Tuna Wontons*

## *Hors D'oeuvres Displays Additions*

*priced per person*

*Fresh Fruit \$3*

*Domestic and Imported Cheeses \$4*

*Chilled Gulf Shrimp \$6*

*Mashed Potato Bar \$8*

*Smoked Salmon \$8*

*Bruschetta Medley - Traditional, Wild Mushroom and Artichoke \$4*

*Antipasto Table \$11*

*Vegetable Crudite \$4*

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# *Bar Upgrades*

*Premium Wine with Dinner*

*(choice of two based on availability)*

*Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot - Pinot Noir - Riesling -  
Sauvignon Blanc*

*\$10 per guest*

*Premium Wine*

*(Upgrade from House Wine on four hour bar package)*

*(Choice of four based on availability)*

*Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot - Pinot Noir - Riesling -  
Sauvignon Blanc*

*(dinner service to include House Wine)*

*\$6*

*Champagne Toast before Dinner*

*\$4 per guest*

*Fruit Garnish for your Champagne Toast*

*Choice of Raspberry, Strawberry, Blueberry or Maraschino Cherry*

*\$1 per guest*

*Premium Beer*

*(Added to four hour bar package)*

*(choice of two based on availability)*

*IPA - Craft - Import*

*\$4 per guest*

*His and Her Signature Drink*

*Butler Passed During Cocktail Hour*

*\$4 per guest*

*Behind Bar for all Four Hours*

*\$6 per guest*

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# *Sweet Display*

*all display available for one hour of service*

## *Custom Wedding Cake*

*Custom Flavor, Elegantly designed wedding cake served with coffee as final course  
starting at \$6 per person*

## *"THE" Sweet Table*

*French Macaroons, Eclairs, Cream Puffs, Mini Chocolate Cakes,  
Mini Vanilla Cakes, Cannoli's, Tarts  
\$10 per guest*

## *Nothing Bundt Cakes - Bundtini's (Bite-Sized Bundt Cakes)*

*\$5 per guest*



## *Yummy Candy Bar*

*Variety of Popular Candies in Couture Jars  
\$7 per guest*

## *Gourmet Cupcakes*

*Assortment of Oreo, Lemon, Mango, Strawberry, Vanilla Bean,  
Chocolate Fudge, Carrot and Red Velvet  
\$7 per guest*

## *Eli's Cheesecake*

*NY Style Cheesecake with a Raspberry Drizzle and Fresh Fruit  
\$6 per guest*

*Desserts may be brought in from the outside with prior approval.*

*There will be a \$1.50 pp fee will be applied.*

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# *Late Night Snacks*

*all display available for one hour of service*

## *Sliders*

*Mini Burgers, Pickles, Lettuce, Onion, Tomato*

*\$8 per guest*

## *Ultimate Nachos*

*Spicy Beef, Chips, Jalapenos, Salsa, Guacamole, Lettuce, Tomatoes, Onions  
and Sour Cream*

*\$8 per guest*

## *Rosati's Pizza*

*Cheese, Sausage and Pepperoni Pizzas*

*\$8 per guest*

## *Chicago Style Hot Dog Station*

*Mini Hot Dogs with all the Local Favorites*

*\$8 per guest*

## *Italian Beef*

*French Bread, Provolone Cheese, Sauteed Peppers & Onions, Giardiniera*

*\$8 per guest*

## *Mashed Potato Bar*

*Mashed Potatoes Served with Bacon, Cheeses, Green Onions, Sour Cream*

*\$6 per guest*

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prices subject to change.*