

CANTIGNY EVENTS



PLANNING GUIDELINES



AT THE TIME OF BOOKING:

Please provide a preliminary guest count. An initial nonrefundable deposit is due at this time. Your catering manager will provide you with the deposit amount based on the venue, date and time of your event. You will receive your contract and a credit card authorization form. A signed contract must be returned.

TWO WEEKS PRIOR TO YOUR EVENT:

All menu changes will be due at this point. Please notify us of changes in guest count, room set-up and any special needs such as audio visual equipment, special wines/champagnes and specialty linens.

TEN DAYS PRIOR TO YOUR EVENT:

Final guest counts are due. You will be billed based on this count, unless, the actual number of guests is greater.

Cantigny's culinary team is able to serve meals that meet any special dietary needs. Please provide at least 10 days notice to ensure that our chef can meet these special requests.

DAY OF YOUR EVENT:

At the end of your function, a final bill will be calculated and your credit card on file will be charged. Any additional guests, incidental costs or damages will be included in your final bill.

TAX AND SERVICE CHARGE:

A 7% sales tax is added to your bill. A 23% service charge is added to your bill calculated on the total food and beverage amount.

CANCELLATION:

If you cancel after your deposits have been received by Cantigny, your deposit will be forfeited. In addition, any expenses incurred by Cantigny in preparation for a confirmed special event become the responsibility of the guest.

VENUE INFORMATION



Cantigny offers a wide variety of options to suit all event needs. Venues are available for breakfast, lunch, dinner or all-day events. All catered events are subject to a room rental fee as well as food and beverage sales minimums.

CANTIGNY GOLF

Red Oak I

This room offers an excellent view of the golf course. Red Oak I is located adjacent to the lounge and patio. Capacity up to 50 guests.

Red Oak II

This room offers an excellent view of the golf course and includes a private patio for events of up to 80 guests.

Red Oak Room (I & II combined)

The room combines Red Oak I & II along with the addition of the private patio for an event capacity up to 140 guests.

Lakeside Patio

This covered patio sits above Swan Lake and features an outstanding view. The patio can be rented in combination with the adjoining rooms for an additional room fee or rented as a private room on its own for up to 40 guests.

Patios are not climate controlled and are available on a seasonal basis.

Woodside Pavilion

This is an elegant tented venue that accommodates up to 250 guests with a bar, dance floor, premium restrooms and entertaining space.

Fareways Lounge

Available off-season for private parties. Capacity of up to 60 guests seated, or 100 guests for cocktail reception.

William Medill Executive Suite

This room on the top floor of the clubhouse overlooks the golf course on three sides. The room is equipped with a conference table, which seats a maximum of 14, a screen, LCD projector, wireless internet access and the capability for in-room food service.

CANTIGNY PARK

Joseph Medill Room

This room inside the Visitors Center provides views of the Cantigny gardens. It is ideal for business meetings, showers and many other special events and accommodates up to 60 guests.

Le Jardin

Enjoy views of the Cantigny gardens from our atrium styled Le Jardin restaurant. This room accommodates a maximum of 200 guests and features a fireplace, dance floor and floor-to-ceiling windows.

BREAKFAST SELECTIONS



BREAKFAST

All breakfasts include fresh coffee and hot tea.

***The Simple Starter | 11**

A lighter start featuring fresh baked muffins, English muffins and croissants, assorted Danish and fresh cut fruit.

***Sunrise Breakfast | 18**

A homestead breakfast featuring scrambled eggs, breakfast potatoes, waffles, sausage, bacon, fresh baked muffins & croissants and sliced fresh fruit. Includes chilled juices.

****Let's Brunch | 32**

Treat your guests to an elegant spread featuring brunch classics like Eggs Benedict, scrambled eggs, sausage, bacon, breakfast potatoes, fresh-sliced fruit, oven-fresh muffins and croissants, assorted Danish and chilled juices. The feast rolls on with garden salad, grilled chicken with Champagne cream sauce, herb-roasted New York strip loin with peppercorn sauce, and seasonal vegetables.

*** Minimum guest count 15 people**

**** Minimum guest count 25 people**

Enhance your Breakfast or Brunch with these delicious offerings

Chef-Attended Omelet Station | 7 **

Smoked Salmon | 150 per platter
(serves approximately 20 ppl)

Assorted Greek Yogurts | 3

Oatmeal with toppings | 4

Quiche | 5 **

Choose Ham & Cheddar or Spinach & Gruyere

Bagel Bar | 7

Includes assorted Bagels and three house made flavored cream cheeses (choose from Regular, Smoked Salmon, Bacon Cheddar, Blueberry, Scallion, Jalapeno and Raspberry)

**** Denotes items that add \$100 attendant fee**

EXECUTIVE MEETINGS & RETREATS

Executive Meeting Package | 42

Cantigny is your one-stop shop for hosting your next meeting or corporate retreat.

Our meeting spaces can be configured to suit your needs and our a/v team is here to deliver a presentation to wow your team or clients.

KICK OFF THE DAY

The Simple Starter

A lighter start featuring fresh baked muffins, English muffins and croissants, assorted Danish and fresh cut fruit.

BREAK FOR LUNCH

Enjoy a delicious lunch, selected from one of our most popular lunch buffets listed below.

Mediterranean

A classic southern European spread featuring Caesar salad, salmon oreganata, and herb-roasted chicken and gourmet cheese raviolis along with Italian vegetables and roasted potatoes. Finish off the feast with Italian tiramisu.

Sabores de Mexico

Build-your-own tacos with chicken tinga or picadillo beef, chili-lime tilapia, and cheese enchiladas with salsa roja, along with Mexican salad, yellow rice, charro beans, and classic churros!

Backyard BBQ

Cool and comfortable, try out this home cookin' classic including house-smoked pulled pork and grilled third-pound burgers, along with brown sugar baked beans, farm-style mac & cheese, Amish potato salad and corn on the cob, finished with apple cobbler.

The Classic

Cantigny's signature buffet of herb-roast striploin with roasted Cremini mushrooms and bordelaise and Parmesan baked tilapia with citrus cream, along with four-cheese tortellini in pomodoro sauce. This spread also includes Yukon smashed potatoes and broccolini and finishes with New York-style cheesecake with strawberry sauce.

KEEP YOUR TEAM ENGAGED WITH ONE OF OUR GREAT AFTERNOON BREAKS!

Farmer's Market

Gourmet cheese board, artisanal crackers, fresh sliced fruit tray and vegetable crudité

Ballpark Bites

Warm pretzel bites, cheese sauce, dijon mustard, Cracker Jacks and whole peanuts

Dip It Good

House-made dips including salsa, French onion, hot artichoke, served with tortilla, kettle and pita chips

Wellness Break

Granola bars, individual Greek yogurts and fresh cut fruit.

Candy Store

Assorted mini candy bars and snacks!

Executive Meeting Package includes non-alcoholic beverages including soda, iced tea and lemonade.

Executive Meeting Packages require additional \$100 staffing fee per 50 guests.

HORS D'OEUVRES



Hors d'oeuvres

Create the perfect spread for your guests with our excellent selection of house-made hors d'oeuvres. Served in portions of 50 pieces (unless otherwise noted). Ask your Event Sales Manager to help make the perfect selections.

BRONZE | 100 PER SELECTION

- Artichoke Crostini
- Heirloom Tomato Bruschetta
- Flatbreads - choose two: (asparagus & prosciutto, BBQ chicken, black pepper steak & brie, shrimp scampi, smoked chicken, wild mushroom)
- Mini-Meatballs - BBQ, Swedish, or Italian (100 pcs)
- Southwest Potato Croquettes
- Tomato Caprese Skewer
- Pretzel bites with bacon ale cheese sauce (100 pcs)

SILVER | 125 PER SELECTION

- Italian Marinated Cheese Tortellini Skewer
- Italian Sausage Stuffed Mushrooms
- Mac & Cheese fritter with Buffalo Ranch
- Spanikopita
- Smoked Chicken Crostini
- Sun-dried Tomato Arancini

GOLD | 150 PER SELECTION

- Ahi Tuna Wontons
- Baked Brie Canape with Bacon Cranberry Jam
- Black Angus Sliders
- Cantigny Shrimp Cocktail
- Crab Stuffed Mushrooms
- Fried Chicken Sliders
- Maryland Crab Cakes with Spicy Remoulade
- Peppered Horseradish Prime Rib Crostini

DISPLAYED OPTIONS*

- Meat & Cheese display | 200
- Fresh Cut Fruit | 150
- Vegetable Crudite | 150
- Warm Dips | 135/per selection
(artichoke, blue crab, Buffalo chicken, smoked salmon)

All warm dips are served with a bountiful spread of crostinis, veggies, pita chips and more.

(*portioned to equivalent of 50 pcs)

PLATED LUNCH & DINNER



PLATED SELECTIONS

- Plated lunches are served with your choice of salad.
- Plated dinners are served with your choice of soup or salad and dessert.
- All plated meals are served with fresh bakery rolls and whipped butter.
- You may choose two entrees to offer your guests, in addition vegetarian and kids meals may be served.

House-Made Soups

- Cantigny Tomato Basil
- Broccoli Cheese
- Italian Minestrone
- Lobster Bisque
- Italian Sausage with White Bean and Kale

Salads

- Cantigny Garden Salad
- Caesar Salad
- Mediterranean Salad
- Strawberry Salad (add 2)
- Spinach Salad (add 2)

KIDS MEAL

Available for children 12 and under. All kids meals consist of a fruit cup and entrée with French fries and scoop of vanilla ice cream.

Chicken Fingers | 12

Grilled Cheese | 12

Cheeseburger | 12

DESSERT

(INCLUDED WITH DINNER, ADD 6 FOR LUNCH)

- NY Cheesecake with Strawberry Sauce
- Double Chocolate Cake with Wild Berry Sauce•
- Key Lime Pie with Citrus Whipped Cream
- Apple Tart with Salted Caramel Sauce
- Duo of White Chocolate and Chocolate Mousse

PLATED ENTREE SELECTIONS

PROTEIN OPTIONS

Chicken Vesuvio L | 24, D | 37

Herb-seared chicken, with Vesuvio potatoes, garlic broccolini and Chardonnay herb sauce

Herb-Roasted Chicken Breast L | 24, D | 37

Roasted chicken breast served with Parmesan risotto, crispy Brussels sprouts and roasted garlic chicken jus

Cantigny Grilled Chicken L | 25, D | 37

Grilled chicken breast served with white cheddar cauliflower mash, garlic broccolini and saffron cream

Mediterranean Chicken L | 25, D | 39

Roasted chicken breast stuffed with basil, feta, quinoa, red peppers, mascarpone, with garlic herb polenta, roasted zucchini and sauce provencal

Seared Beef Medallions (Lunch Only) L | 33

Two three-ounce seared beef medallions with herb-roasted fingerling potatoes, garlic broccolini and sauce Lyonnaise

NY Strip L | 29, D | 48

Grilled NY strip served with peppercorn sauce, twice-baked potato and grilled asparagus

Prime Rib (Dinner Only) D | 46

12oz Herb-roasted prime rib with horseradish Yukon mash, crispy Brussels sprouts and red wine demi-glace

Filet Mignon (Dinner Only) D | 50

8oz Filet mignon grilled and served with sweet potato mash, grilled asparagus and bordelaise

Grilled Pork Chop (Dinner Only) D | 42

10oz Bone-in grilled pork chop with apple smashed Yukon potatoes, garlic broccolini and maple bourbon demi-glace

Roasted Pork Loin L | 24, D | 39

Herb roasted pork loin, roasted fingerling potatoes, buttered haricot verts with balsamic cream sauce.

Lake Trout L | 26, D | 37

Oven-roasted lake trout prepared with quinoa wild rice, garlic broccolini and orange saffron sauce

Pan Seared Salmon L | 29, D | 40

Atlantic salmon served with market vegetable risotto, grilled asparagus and roasted corn and tomato relish

Maryland Crab Cakes (Dinner Only) D | 48

Two delicately seared crab cakes served with wild rice, garlic broccolini and roasted red pepper and ginger aioli

Roasted Vegetable Pasta Primavera L | 24, D | 35

Farfalle pasta with a Parmesan cream sauce, grilled red pepper, broccoli, zucchini, yellow squash and red onions

Rigatoni Bolognese L | 24, D | 35

Rigatoni pasta tossed with an Italian sausage Bolognese sauce with herbed goat cheese

Entree Salads (lunch only)

Filet Mignon Cobb L | 33

Grilled filet mignon over mesclun greens tossed with red wine vinaigrette and topped with hard-boiled egg, applewood smoked bacon, grape tomatoes, crumbled blue cheese and red onion

Seared Salmon Salad L | 24

Seared Atlantic salmon over mesclun greens tossed with sweet mustard vinaigrette, topped with fried capers, tomatoes, red onion, haricot vert, cucumber and feta

Strawberry Salad L | 23

Mixed greens tossed in strawberry balsamic vinaigrette, topped with goat cheese, candied walnuts, Mandarin oranges, strawberries and red onion

Vegetarian options

Grilled Vegetable Pilaf (Vegan, GF) L | 23, D | 35

Timbale of rice pilaf, roasted plum tomato, mushrooms, grilled zucchini and yellow squash, red pepper coulis and crispy shoestring sweet potatoes

Tomato Herb Polenta (Vegan, GF) L | 23, D | 35

Polenta topped with thyme-scented wild mushroom ragu over caramelized onion black beans with charred tomato harissa sauce

BUFFET & FAMILY-STYLE SELECTIONS



BUFFETS: L - 28 | D - 39**

Buffets include lemonade & iced tea, and a fresh coffee station. Enhance your dining experience by choosing to dine family-style (add \$3/person).

Mediterranean

A classic southern European spread featuring Caesar salad, salmon oreganata, and herb-roasted chicken and gourmet cheese raviolis along with Italian vegetables and roasted potatoes. Finish off the feast with Italian tiramisu.

Sabores de Mexico

Build-your-own tacos with chicken tinga or picadillo beef, chili-lime tilapia, and cheese enchiladas with salsa roja, along with Mexican salad, yellow rice, charro beans, and classic churros! (not available family style)

Backyard BBQ

Cool and comfortable, try out this home cookin' classic including house-smoked pulled pork and grilled third-pound burgers, along with brown sugar baked beans, farm-style mac & cheese, Amish potato salad and corn on the cob, finished with apple cobbler. (not available family style)

The Classic

Cantigny's signature buffet served with a garden salad and herb-roasted striploin with roasted Cremini mushrooms and bordelaise and Parmesan baked tilapia with citrus cream, along with four-cheese tortellini in pomodoro sauce. This spread also includes Yukon smashed potatoes and broccolini and finishes with New York-style cheesecake with strawberry sauce.

Hole-In-One (add \$5/person)

Take your dinner up a notch with this exquisite spread including a market salad, grilled marinated flank steak with mushroom demi-glace, Atlantic salmon with lemon beurre blanc, and penne primavera accompanied by roasted Yukon potatoes, white cheddar cauliflower mash and finished with flourless chocolate cake with wild berry sauce.

Prime Time (add \$8/person)

Experience dining luxury with the signature Cantigny salad, oven-roasted lake trout with quinoa wild rice and Champagne saffron sauce, rosemary garlic grilled chicken with garlic chicken jus and broccolini, farfalle pomodoro al forno, and your signature carving station of herb roasted strip loin and roasted fingerling potatoes, and top it all off with salted caramel cheesecake

Cantigny Deli Buffet

A luxury lunch display featuring artisan breads and gourmet premium meats including herb-roasted turkey, roast beef, cured ham and more, along with an assortment of cheeses. This selection includes Italian pasta salad, tomato basil cous cous salad, and fresh cut fruit. Finish off your lunch with white and chocolate mousse

**** Buffets require minimum guest count 25 people.**

THE PREMIERE RECEPTION



PREMIER RECEPTION | 58

Take your event to the next level with this elegant and expansive display. Select two signature dining stations, and three passed hors d'oeuvres that are guaranteed to wow your guests.*

SIGNATURE STATIONS | CHOOSE TWO

Italian: Chicken Frances with chardonnay herb jus, farfalle Bolognese, four-cheese ravioli with pesto cream sauce, Italian vegetables and Caesar salad

Mexican: Cantigny's signature Mexican salad, chicken fajitas with all the fixins, chili lime tilapia with cilantro cream, yellow rice and charro beans

Ocean Air: Grilled salmon with blue crab cream sauce, linguine with clams, chili shrimp cups and shrimp louie salad

Chicago's Own: Chopped salad, miniature Italian beef, shrimp de jonghe, and chicken vesuvio with roasted potatoes

Deep South: Fried chicken pimento sliders, six-cheese mac & cheese, shrimp and grits, and strawberry pecan salad

The Bistro: Cantigny bistro salad, roasted lake trout with artichokes and bacon, mussels a la Meuniere, bistro chicken with rosemary saffron sauce

Backyard BBQ: Marinated flank steak with avocado salsa, grilled Atlantic salmon with charred corn salad, roasted asparagus and market salad

Caribbean: Jerk chicken with pineapple salsa, mini Cuban sandwiches, Caribbean salad with honey lime vinaigrette, ropa vieja with rice, and sweet potato mash

**includes iced tea and lemonade upon request and a fresh coffee station*

PASSED HORS D'OEUVRES | CHOOSE THREE

- Ahi Tuna Wontons
- Artichoke Crostini
- Baked Brie Canape with Bacon Cranberry Jam
- Cantigny Shrimp Cocktail
- Crab Stuffed Mushrooms
- Italian Marinated Cheese Tortellini Skewer
- Italian Sausage Stuffed Mushrooms
- Mac & Cheese Fritter with Buffalo Ranch
- Maryland Crab Cakes with Spicy Remoulade
- Heirloom Tomato Bruschetta
- Peppered Horseradish Prime Rib Crostini
- Smoked Chicken Crostini
- Southwest Potato Croquettes
- Spanikopita
- Sun-dried Tomato Arancini
- Tomato Caprese Skewer

ENHANCE YOUR RECEPTION WITH THESE GREAT OPTIONS

- Chef-Attended Pasta Station** | 8
- Gourmet Mac & Cheese bar | 7
- Mashed Potato Station | 6
- Risotto Station** | 8
- Signature Sweets Station | 8

CARVING STATIONS** (SERVES 50 UNLESS NOTED)

- Hoffmeister Ham | 225
- Herb-Roasted Prime Rib | 500
- Roasted Beef Tenderloin | 350 (Serves 20)
- Roasted Leg of Lamb | 400
- Roasted Turkey Breast | 225

***Add 100 station attendant fee*

COCKTAIL & BAR PACKAGES

SPIRIT SELECTION

Select the perfect compliment to your event with our hand picked bar selections. Choose an open bar package, hosted bar on consumption or a cash bar.

BAR PACKAGES

Per person bar package price includes a choice of the liquor packages below.

	Classic	Luxury
2 Hours	24	28
3 Hours	29	38
4 Hours	34	44

CLASSIC PACKAGE

Svedka	Seagrams 7
Jim Beam	Beefeater
Bacardi	J&B
El Jimador	Captain Morgan
Standard Bottled Domestic Beers	House Wine Selections

LUXURY PACKAGE

Classic package offerings as well as:

Titos	Ketel One
Tanqueray	Crown Royal
Maker's Mark	Jack Daniels
Johnnie Walker Red	Dewars
Myers	Baileys Irish Cream
Kahlua	Five Selected Craft & Import Beer

Four selected House or Luxury Wines

WINE

Classic Package*

Ask your sales manager for the current listing of Classic Package wines.

Luxury Package*

Castle Rock Cabernet Sauvignon, Pinot Noir and Sauvignon Blanc	Robert Mondavi Private Selection Cabernet Sauvignon, Pinot Noir, Chardonnay and Pinot Grigio
Chateau Ste. Michelle Cabernet Sauvignon, Merlot and Riesling	Coppola Diamond Series Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc

* Wines subject to change based on availability.

CRAFT AND IMPORT BEER SELECTION*

Stella Artois	Bell's Oberon
Bell's Two Hearted	Bell's Amber Ale
Founders All Day IPA	Guinness
Lagunitas IPA	Left Hand Milk Stout
Two Brothers Prairie Path	Truly
White Claw	

*Selections subject to change based on availability.

HOSTED BAR**

An open bar with a running tab.

CASH BAR**

Classic and Luxury bar selections available for your guests. Cash purchase.

Domestic beers | 6 & up

Import & Craft beers | 8 & up

Liquor drinks & wine | 8 & up

Soft drinks | 3 & up

**Hosted and Cash Bars require a \$150 bartender fee for each bartender.

NON-ALCOHOLIC BAR PACKAGE OPTIONS | 3/PERSON*

Pepsi	Diet Pepsi
Iced Tea	Lemonade
Mist Twist	

*Additional \$50 bartender staffing charge

PUNCH

One bowl serves 35. Alcoholic and non-alcoholic punches are available in strawberry, peach and mixed fruit flavors.

Vodka Punch	80/per bowl
Rum Punch	80/per bowl
Non-Alcoholic	60/per bowl

SPECIALTY STATIONS | 15/PERSON*

Mimosa Station Champagne with with assorted juice flavors and fresh fruit garnishes.

Bloody Mary Station

A classic Bloody Mary with an assortment of savory enhancements.

*Additional \$75 station attendant fee

(Please note, specialty stations are for two hours)