



Love. Your Special Day

The Staff at Kemper Lakes welcomes the opportunity to host your special event. The following menus are to be used as a guideline to the culinary expertise of our Executive Chef "Moe" Morales. Custom menus can be created to meet your specific needs. The Kemper Lakes Staff is here to work with you every step of the way to make your special day truly wonderful and memorable.

Your Wedding Package Includes:

**Four-course Dinner to Include:
Butler Passed Hors D` Oeuvres for Cocktail Hour
Salad, Main Entrée, Wedding Cake for Dessert**

** Optional Five-Course Dinner with the addition of Homemade Soup.*

Four Hours of Kemper House Bar Included

Champagne Toast for Bride & Groom and All Wedding Guests

Regular & Decaffeinated Coffee Service

**Custom Wedding Cake from Lovin' Oven Cakery in Antioch
Taste & Design Cake with Wedding Cake Coordinator**

Unlimited Red & White Wine Poured During the Dinner Hour

Mirrors and Three Votive Candles on Guest Tables

**Floor Length Linen Tablecloths: White, Ivory or Black
Linen Napkins: White, Ivory or Black - Colored Linen Upgrades Available**

**Two Beautiful Outdoor Ceremony Sites Available on Property
"The Peninsula" & "The Waterfront Patio"
\$400 Site Fee Includes: 50 White Garden Chars- Rental on Additional Chairs Available
Pre-Function Space Rental for Cocktail Hour & Throughtout Evening: \$1,500**

Package Prices Exclusive of 20% Gratuity and 7.5% IL State Sales Tax

Minimum \$12,550 (Mid May through Mid October)

**No Food & Beverage Minimum for Friday and Sunday Weddings
10% Discount on Wedding Package for Friday and Sunday Weddings**

Jessica A. Trzop - Clubhouse Manager

Kemper Lakes Golf Club

24000 North Old McHenry Road, Kildeer, Illinois 60047

847-726-5544- Direct Line jtrzop@kemperlakesgolfclub.com

Butler Passed Hors D' Oeuvres

- Prosciutto Wrapped Grilled Asparagus Balsamic & EVOO
- Olive Tapenade on Crostini, Feta Cheese, Chives & EVOO
- Boursin Cheese Stuffed Mushroom
- Crispy Pita & Hummus, Feta, Paprika & EVOO
- Marinated Chicken Skewer with Roasted Tomato Aioli
- Tomato and Mozzarella Skewer with Balsamic and Basil
- Chef Moe's Bruschetta
- Vegetable Spring Roll with Sweet & Sour Sauce
- Mini Coca Cola Barbecued Meatball
- Quiche Lorraine Tartlet
- Goat Cheese Stuffed Arancini
- Braised Chicken Thighs & Potato Croquettes



Reception Counts:

✓ 150 Less Choose 3

✓ 150 Plus Choose 3

✓ 200 Plus Choose 4

✓ 225 Plus Choose 4

* Additional 75 Pieces for \$115 (Above List)

Additional Ala Carte Hors D' Oeuvres

BUTLER PASSED COLD HORS D'OEUVRES

50 Pieces for \$100

Smoked Salmon, Marble Rye Toast & Boursin Cheese
 Poached Shrimp Cocktail with Sauce
 Tenderloin with Horseradish Cream
 Asian Ahi Tuna Nacho
 Beef Tartar on Crostini
 Mini Tacos (Beef or Chicken)
 Pork Belly & Polenta
 Bacon Wrapped Andouille Stuffed Dates

BUTLER PASSED HOT HORS D'OEUVRES

50 Pieces for \$100

Beef Sirloin Tostone
 Coconut Shrimp with Orange Sauce
 Crab Cake with Red Pepper Sauce
 Crab Rangoon with Sweet & Sour Sauce
 Truffle Polenta Fries
 Seared Pancetta Wrapped Shrimp Scallop
 Melted Brie Crostini with Almond & Honey
 Avocado Deviled Eggs
 Corn Bread Stuffed with Chorizo & Manchego



Buffet Presentations

Displays Serve 50 People

Display of International Cheese and Sausage / \$135

Assorted Cracker & Crostini

Display of Crudité's / \$100

Seasonal Garden Fresh and Grilled Seasonal Vegetables
Ranch Dipping Sauce

Display of Antipasto / \$135

Selection of Olives, Peppers, Artichokes, Cornichons,
Fresh Mozzarella, Salami, Prosciutto, Capicola and Candy
Nuts

Display of Seasonal Fruit / \$120

An Artful Arrangement of Seasonal Fruits with Berries.

Display of Seafood

Served with Lemon and Cocktail sauce

Jumbo Shrimp Cocktail Includes 100 Pieces | \$250

Oysters on the Half Shell Included 50 pieces | \$95

Chef-Smoked Salmon Display | \$185

Soups

Five Course Dinner \$1.25 per person

Cream of Broccoli with Cheddar
Mushroom Bisque
Chicken Tortilla
Minestrone
Black Bean & Sour Cream

Lemon Asparagus
Tomato Basil
Loaded Potato Soup
Chipotle Chicken Noodle
Moroccan Cauliflower



Salads

Fresh Garden

Mixed Garden Greens Topped with Tomato, Cucumber, Carrot and Radish

Classic Caesar

Romaine Lettuce Tossed in Club Made Caesar Dressing
Topped with Croutons and Parmesan Cheese

Cranberry and Goat Cheese

Fresh Field Greens with Dried Cranberry, Cucumber, Candy Walnut, Goat Cheese
Spiced Honey Balsamic Vinaigrette & Balsamic Reduction

Tomato Mozzarella

Fresh Mozzarella and Plump Tomato Served with Mixed Greens, Basil,
Cracked Black Pepper, EVOO & Balsamic Reduction

Chef's Seasonal

Customized by the Executive Chef
Inquire with Jessica for the details depending on month



Each Entrée is Served with Potato/Rice and Vegetable

Seafood Selections

Atlantic Salmon | \$76

Grilled Salmon Filet
Roasted Red Pepper Sauce

Seared Maki Maki Fish | \$76

Seared White Fish
Chardonnay Wine Butter Sauce

Roasted Striped Bass | \$80

Roasted Striped Bass
Lemon Sauce

Beef Selections

Filet Mignon | \$84

8 ounce Filet Beef Tenderloin
Cabernet Bordelaise Sauce

Crab Stuffed Medallions | \$88

Pair of Beef Medallions Topped
Crab Cheese Crust & Bordelaise Sauce

Steak Medallions | \$83

Two 4 ounce Beef Filets
White Wine Garlic Butter Sauce

Prime Rib | \$87

Slow Roasted Angus Prime Rib
Horseradish Sauce and Au Jus
10 Ounce Queen Cut

New York Strip Steak | \$87

Herb Crusted Strip Steak
Roasted Shallot Au Jus

Chicken Selections

Chicken Piccata | \$71

Tenderized and Sautéed Chicken
Lemon Caper Butter Sauce

Chicken Marsala | \$71

Seared Breast of Chicken
Sweet Marsala Sauce & Mushrooms

Herb Roasted Chicken Breast | \$73

Herb Marinated Airline Chicken
Breast
Thyme, Chive & Lemon Pan Sauce

Parmesan Crusted Chicken | \$70

Crusted Breast of Chicken
Classic Marinara & Fresh Mozzarella

Chicken Curry | \$72

Breast of Chicken Marinated with
Curry with Curry Sauce

Seasonal Chicken Dish | \$72

Chef Moe's Seasonal Selection of
Prepared Chicken Accompanied
with a Special Sauce & Vegetables

Two Protein Combo Selections

Filet and Shrimp Scallop Skewer Combo / \$90

Filet of Beef with Grilled Shrimp & Scallop Skewer
Garlic Cream Sauce

Medallion of Beef and Salmon Combo / \$87

Single Medallion of Beef with Red Wine Sauce and Grilled Salmon
Roasted Red Pepper Sauce

Beef and Chicken Combo / \$85

Filet of Beef with Choice of Chicken Marsala, Parmesan Crusted or Chicken Piccata

Potato and Vegetable Selections

Garlic Mashed Potato

Herb Roasted Potato

Au Gratin Potato

Herb Roasted Fingerling Potato

Wild Rice Medley

Boursin Cheese Twice Baked Potato

Roasted Asparagus

Green Beans Almandine

Baby Carrot

Assorted Grilled Vegetable

Roasted Broccoli

Seasonal Prepared Vegetable

Vegetarian Selections

Sun-Dried Tomato and Angel Hair / \$68

Angel Hair Pasta with Sun-Dried Tomato, Asparagus, Olive Oil and Herbs

Eggplant Parmesan / \$68

Breaded Eggplant with Fresh Mozzarella Cheese and Basil. Baked in a Garlic Marinara Sauce

Vegetable Stir-Fry / \$68

Assorted Oriental Vegetable Stir-Fry with Ginger and Teriyaki Over White Rice

Polenta Cakes / \$68

Warm Polenta Cakes with Spicy Romesco Sauce with Warm Salad

Please Note: Under 21 adults eating the adult entrée are \$20.00 less per person for the alcohol package.
Give your guests a choice on the response card, no additional charge. For example: Chicken, Beef and Vegetarian

Additional Dessert Options

Sweet Table

**\$8.50 additional per person
50 person minimum**

Items included but not limited to:

Seasonal Fruit Display, Chocolate Strawberries, Assorted Homemade Cookies.

Miniature Pastries to Include:

Eclairs, Assorted Fruit Tarts, Turnovers, Napoleons, Rum Balls, Lemon Squares & Keylime Tarts
Chocolate & Vanilla Mousse Cups
Coffee & Tea Station

Chef's Specialty Warm Bread Pudding

\$5.00 Per Person

ADDITIONAL DESSERTS AVAILABLE PLATED INDIVIDUALLY PER GUEST

Kemper Lakes Carrot Cake \$5
Cream Cheese Frosting, Salted Caramel, Toasted Walnuts, Whipped Cream

Kemper Lakes Tres Leches NF \$5
Toasted Coconut Flakes, Whipped Cream
Fresh Strawberry

Kemper Lakes Brookie Sundae \$5
Baked Brownie & Cookie Mix
Vanilla Ice Cream, Caramel & Walnuts

Kemper Lakes Red Velvet Cake \$5
Cream Cheese Frosting & Toasted Pecans

Kemper Lakes Nutella Panna Cotta GF \$5
Berry Sauce, Toasted Hazelnuts & Fresh Berries

Ice Cream Bar

**\$5.75 additional per person
50 person minimum**

Vanilla Bean and Chocolate Ice Cream

Additional flavors available upon request

Toppings to Include:

Hot Fudge, Caramel, Fresh Whipped Cream, Cherries, Chopped Nuts, Rainbow Sprinkles, M&M Candies, Toffee Bits
& Fresh Strawberries

ADDITIONAL DESSERTS AVAILABLE PLATED INDIVIDUALLY PER GUEST

Kemper Lakes Ice Cream Sundae \$3
Vanilla Ice Cream, Chocolate Sauce, Whip Cream, Maraschino Cherry

Kemper Lakes Chocolate Cake NF \$5
Raspberry Whip Cream, Berry Coulis, Fresh Berries

Kemper Lakes Peach or Apple Cobbler NF \$6
Caramel & Whipped Cream

Kemper Lakes Lemon Rosemary Pound Cake \$5
Lemon Glaze & Toasted Almonds

Kemper Lakes Seasonal Fruit Tart NF \$5
Vanilla Tart Shell, Pastry Cream, Seasonal Fruit

Kemper Lakes Pecan Tart \$5
Vanilla Tart Shell, Pecan Filling, Whipped Cream

Kemper Kids Menu

Price Per Child \$12.95 (Ages 4-12 years of age)

Salads

Served when adult salads are served. Please select one from the following selections

Fresh Vegetable Crudites
Celery & Carrot Sticks with Ranch Dipping Sauce

Classic Caesar Salad

Kemper Garden Salad

Diced Fruit Cup

Entrees

Please select one from the following selections.

Pasta Marinara

Pasta tossed with our homemade marinara sauce

Mini Cheeseburgers

Two mini cheese burgers topped with American cheese, lettuce, tomato on a mini toasted burger bun. Served with French fries & ketchup

Mini Individual Cheese Pizza

Mini individual pizza with marinara sauce topped with mozzarella cheese

Chicken Tenders

Crispy breaded chicken tenderloins served with French fries & ketchup

Macaroni & Cheese

Pasta with a rich and creamy three-cheese blend

Dessert

Slice of Wedding Cake

Bar Packages

Four Hour House Offering Bar Included

Kemper House Offering Bar

Included in 4 Hour Package

Barton Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan 'Parrot Bay' Coconut Rum
Captain Morgan Spiced Rum
Jim Beam
Seagram's 7
House Tequila
Bol's Amaretto
Peach Schnapps
Various Bar Mixers

Domestic Beer

Miller Lite, Budweiser, Bud Light, Coors Light
Miller Lite & Bud Light on Tap

Wine by The Glass

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot & Pinot Noir

Premium Bar Offering Upgrade

Additional \$8.00 per person

Includes all items in House Offering in addition to:

Ketel One, Absolut, Tito's Vodka
Tanqueray Gin
Hendrick's Gin
Meyer's Dark Rum
Johnnie Walker Red
Johnnie Walker Black
Jack Daniels
J&B
Crown Royal
Patron Silver Tequila
Amaretto Disaronno
Canadian Club
Dewar's
Southern Comfort
Chivas Regal
Maker's Mark
Jameson
Seagram's VO
Kahlua
Bailey's Irish Cream
Grand Marnier

Domestic Beer Bottles

Miller Lite, Budweiser, Bud Light, Coors Light
Miller Lite & Bud Light on Tap

Imported Beer Bottles

Amstel Light, Corona, Heineken
Modelo On Tap

Wine by The Glass

Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot & Pinot Noir

Customized bar packages available upon request

Upgrade tap beer, to your Keg of Choice

Upgrade Beer Only (Domestic & Import)
\$5.00 per adult

What Else Can Kemper Lakes Do For You?

Liquor Package Upgrade

- Additional half hour of Kemper House Offering Bar may be added to your package at \$3.00 per person per half hour
- Additional half hour of Kemper Offering Premium Bar may be added to your package at \$5.00 per person per half hour
- Upgrade from Kemper House Offering to Kemper Offering Premium Bar at \$8.00 per person
- Upgrade beer only \$5.00 per person from domestic only to domestic and import bottled beer

Additional Items to Consider

- Specialty table linens start at\$8
- Colored napkins starting at\$.55 each
- Chiavari chairs assorted colors.....\$8
- Custom cake table linens start at.....\$30
- Six foot viewing screen or 65" Flat Screen TV.....\$50
- Projector for montage viewing (speaker/laptop not included) \$50
- Ceremony site fee (peninsula or lower patio)(50 chairs included).....\$400
- Individual white garden chairs for ceremony.....\$5

Late Night Snacks

- Pizzas under a heat lamp (cheese, sausage, pepperoni or veggie).....\$18 each
- Mini sliders\$1.85 each
- Popcorn machine with unlimited popcorn\$200 total
- Mini Italian sausage & mini hot dogs\$1.85 each
- Fresh chicken wings (hot & spicy or BBQ) with celery, ranch & bleu cheese . \$1.00each

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BOOKING AND RESERVATION POLICIES 2021

In arranging private and social functions, a \$2500 deposit is required prior to the function date.

Three months prior to your event \$5,000 is due towards the Food and Beverage minimum.

Remaining balance is due 72 hours prior to your event when final count is given. Regrettably, all deposits are non-refundable.

*If the state of Illinois experiences another National Pandemic (i.e., COVID19) with the IL State's Executive Orders not allowing banquet venues to open and/or not allowing large gatherings over 50 people the booking will be able to be transferred to another date in the same or next calendar year. Deposits would be transferred. If a decision is made to cancel the booking, the deposits will be returned in same form of payment as made.

Final guarantee is required **72 hours prior to the event**. You will be charged for the guarantee, or number served, whichever is larger. There will not be any reduction made from the number guaranteed after the final count has been given. If there is an addition after the 72 hour final payment, the balance will be due the evening of the event.

Afternoon functions require a 50 person or \$1000 minimum, whichever is greater. Saturday evening functions require a \$12,550 food & beverage minimum (before tax and gratuity). IL State Tax is 7.5% and Gratuity is 20%.

There is a \$400 ceremony site fee in addition to a \$5.00 charge per white garden chair. (50 White Garden Chairs included)

Pre-function Space Rental \$1500 for Indoor/Outdoor Cocktail Hour Option.

We provide a complementary menu tasting with three entrée selections. Tasting must be scheduled up to three weeks in advance and will be provided during 11-5 (Tuesday-Friday) or 11-3 (Saturday & Sunday). Up to 6 people may attend a menu tasting.

Kemper Lakes does not allow outside vendors for table linens, rentals and wedding cakes.

Video Montage AV Equipment Rental: Projector \$50.00 & 8ft Projection Screen \$50.00

Upgrade Chair Options: Chivari Chairs @ \$8.00 per chair

Any damages occurring to the property of Kemper Lakes by a client, guests or contractors will be added to the client's bill. Kemper Lakes is not responsible for any items left on premises, which are lost, stolen or damaged.

All wedding items must be removed evening of the wedding. Nothing will be stored overnight.

Any afternoon function booked at Kemper Lakes Golf Club must vacate the room by 3:30p.m. Evening functions will start no earlier than 5:30p.m. Any evening function booked at Kemper Lakes Golf Club must be completed by midnight.

Kemper Lakes will under no circumstances serve alcoholic beverages to minors.

In addition, Kemper Lakes Management reserves the right refuse service due to over-drinking.

Name of Party:		Today's Date:
Signature:		
Bride #	Groom	
Email:	Email:	
Address:		
Function Date:		
Time:		
Estimated Number of Guests:		
Kemper Lakes Signature:		
Check or Credit Card:		

**** Credit Card Transaction Fees: 3.5% Amex; 3.5% for Visa, MasterCard & Discover (will be applied)**