





### NATURE-INSPIRED CHICAGOLAND DREAM WEDDINGS

Experience an unforgettable beginning to your happily ever after, only at Eaglewood Resort & Spa. From breathtaking photo opportunities and artisan culinary creations to authentically crafted receptions and luxury accommodations, we look forward to delivering a day as spectacular as your love for each other. An endless selection of stunning venue options awaits, including scenic terrace vistas overlooking our lush landscaped golf course and an elegant pavilion with dazzling white-draped interior arched ceilings and romantic chandeliers. Two Frank Lloyd Wright-inspired ballrooms with soaring ceilings and magnificent floor-to-ceiling windows also lend a sense of gracious beauty to any event. And throughout this momentous occasion, our professional wedding staff is here to assist in details large and small to ensure your day is unforgettable.

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## Ceremony

### **SATURDAY, HOLIDAY WEEKENDS**

**8** per person, **1,250** minimum

### **FRIDAY, SUNDAY, NON-HOLIDAY WEEKENDS**

**6** per person, **750** minimum

### **CEREMONY PACKAGE INCLUDES**

- Chair set-up based upon guarantee
- White garden chairs outside, resort banquet chairs indoor
- DJ/Sound table with power
- Ceremony tables
- Ivory linen
- Staging, indoor-only
- Bottled water station
- Bridal Get Ready room

### **SOUND PACKAGE AND TECHNICIAN**

- Powered speakers
- Two (2) wireless lapel microphones
- One (1) wireless handheld microphone
- Mixer and audio cables

**500** per package

### **CHAMPAGNE STATION**

**5** per person



# WEDDING PACKAGES

## Classic

- Three butler-passed hors d'oeuvres
- Three-course plated dinner or buffet
- Four-hour Classic Bar Package

## Premier

- Four butler-passed hors d'oeuvres
- Four-course plated dinner or buffet
- Four-hour Premier Bar Package
- Your choice of silver or gold charger plates
- Printed menus for each guest
- Choice of an imported & domestic cheese display OR a seasonal vegetable crudité display

## Elegance

- Five butler-passed hors d'oeuvres
- Five-course plated dinner or buffet, guests select their entrées as they're seated
- Five-hour Elegance Bar Package
- Your choice of silver or gold charger plates
- Printed menus for each guest
- Imported & domestic cheese display AND a seasonal vegetable crudité display

### EVERY WEDDING PACKAGE INCLUDES

- Complimentary menu tasting
- Custom wedding cake
- Mirror and votive candle centerpieces
- Floor-length ivory linens and ivory napkins
- Champagne toast

- Unlimited wine service throughout dinner
- Preferred guestroom rates for your guests
- Freshly brewed Peel's Coffee™ and Mighty Leaf Tea™ served throughout the evening
- Special menu pricing for children and young adults
- Complimentary parking for your guests (valet also available)

- Complimentary suite for the newlyweds on your wedding night with breakfast.
- Complimentary stay on your first year anniversary

# HORS D'OEUVRES

Classic – select three • Premier – select four • Elegance – select five

## COLD

Smoked Salmon Toast

*pernod crème fraîche, pickled fennel*

Chilled Gazpacho-Crab Shooters (GF)

*lump crab, extra virgin olive oil*

Salmon Tartare (GF/DF)

*cucumber, fresno chili, tarragon*

Bloody Maria Oyster Shooters (GF/DF)

*tajin, cilantro*

Smoked Trout

*saltine, radish*

Spicy Tuna Tartare Cone (DF)

*mango, avocado-wasabi cream*

California Roll (DF)

*crab meat, avocado, cucumber*

Summer Melon & Prosciutto Skewer (GF)

*fresh mozzarella, mint, balsamic*

Beef Tartare

*mustard, caper, shallot*

## COLD (VEGETARIAN/VEGAN)

Watermelon Feta Skewers (DF/GF)

*mint, balsamic*

Mushroom & Ricotta Toast

*multigrain crostini (also available w/ cashew cheese)(V)*

Kimchi Stuffed Cucumbers (V/GF)

*sesame, chili*

Pimento Cheese Deviled Eggs (GF)

*black pepper, chives*

Roasted Beet Tartare Spoon (V/GF)

*lemon, dill*

Caprese Skewer (GF)

*cherry tomato, basil, balsamic*

Taleggio Stuffed Peppers (GF)

Pimento Cheese

*ritz cracker, scallion*

Goat Cheese & Blackberry Crostini

*rosemary, chili flake*

Summer Pepper & Goat Cheese Bruschetta

*harissa, mint, lemon*

Heirloom Tomato Bruschetta (V)

*roasted garlic, basil, baguette*

Hummus-Cumber Chip (V)

*fried chickpeas, mint, chili flakes*

## HOT

Southern Fried Chicken Biscuit

*pickle, hot honey*

Mortadella Meatballs

*marinara, ricotta salata, basil*

Mini Beef Wellington

*rosemary sauce*

Smoked Brisket Empanada (DF)

*chimichurri*

Coconut Shrimp

*sweet chill sauce*

Bacon Wrapped Dates (DF)

*balsamic glaze*

Blackened Shrimp Skewers (GF)

*lemon-herb butter*

Thai Chicken Meatballs (DF)

*honey-sriracha*

Mini Crab Cakes (DF)

*remoulade*

Cajun "Pigs in a Blanket"

*andouille sausage, puff pastry, whole grain mustard*

Mini Slagel Family Farm Sliders

*pickle, american cheese, special sauce*

## HOT (VEGETARIAN/VEGAN)

Basil-Mascarpone Arancini

*taleggio fonduta*

Gochujang Kimchi Wonton (V)

*ginger-sweet soy dipping sauce*

Indian Lentil Dal Beggar's Purse (V)

*cilantro pesto*

Mini Baked Potato (GF)

*blue cheese souffle, candied red onions, chive*

Artichoke Crostini

*parmesan, cream cheese, sourdough*

French Onion-Gruyere Stuffed Mushrooms

Veggie Quesadilla

*jack cheese, peppers, onions, mango-habanero sauce*

Feta-Sundried Tomato Phyllo

*basil pesto*

Brie & Pear Beggar's Purse

*balsamic glaze*

# RECEPTION ENHANCEMENTS



## SUSHI BAR PLATTERS

*seafood maki roll platter \$10 per person - 50ppl minimum  
vegetarian maki roll platter \$8 per person - 50 ppl minimum*

### Seafood Maki Roll Platter

*california maki roll  
spicy tuna maki roll  
shrimp tempura maki rolls*

### Vegetarian Maki Rolls

*cucumber-avocado maki roll  
sweet potato maki roll  
shiitake mushroom maki roll*

*all sushi platters are served with soy sauce, wasabi, pickled ginger, and chopsticks*

## ARTISANAL PLATTERS

### Selection of Imported and Local Domestic Cheeses

*\$8 per person - 50 ppl minimum  
served with seasonal mostarda, marinated olives, assorted nuts, whole grain mustard, selection of gourmet crackers and flatbreads*

### Local Artisanal Salami Platters

*\$9 per person - 50 ppl minimum  
selection of local cured meats, marinated chickpeas, roasted peppers, marinated artichokes, olives, house beer-mustard, herbed flatbreads, and breadsticks*

### House-made Hummus and Farmer's Market Vegetable Crudité

*\$6 per person - 50 ppl minimum  
chickpea and fava bean hummus, local seasonal vegetables, tzatziki, sun-dried tomato aioli, herb oil, grilled pita*





# FIRST COURSES

## COLD

Shrimp Cocktail Martini (GF/DF)  
*fresh lemon, romaine hearts, chive*

Grilled Asparagus (GF)  
*prosciutto, hard boiled local farmer's egg,  
aged balsamic, shaved parmesan*

Beet Carpaccio (GF/DF)  
*goat cheese, red onion, citrus, balsamic glaze*

## HOT

Grilled Buffalo Shrimp (GF)  
*blue cheese sauce, celery leave-radish salad, dill*

Crab Cake (GF)  
*remoulade, lemon*

Summer Truffle Gnocchi (Veg)  
*sweet corn, roasted cherry tomato, taleggio fonduta*

Autumn Truffle Gnocchi (Veg)  
*roasted mushrooms, caramelized  
rosemary onions, taleggio fonduta*

Herbed-Ricotta Ravioli (Veg)  
*heirloom tomato pomodoro, basil pesto*

Short Rib Mac n Cheese  
*gruyere, caramelized onions, garlic breadcrumbs*

## SOUPS

Lobster Bisque (GF)  
*lobster-fennel salad, pernod crème fraîche*

Carrot-Ginger (V/GF)  
*coconut milk, toasted sesame, cilantro oil*

Tomato Basil (Veg)  
*ciabatta croutons, goat cheese, basil*

Tortilla-Chicken Soup (GF)  
*tortilla strips, cilantro, queso fresco*

Chilled Heirloom Tomato Gazpacho (V/GF)  
*watermelon-cucumber salad, mint, extra virgin olive oil*

## SALADS

Local Heirloom Tomato Salad  
*fresh mozzarella, fresh basil, extra  
virgin olive oil, aged balsamic*

Caesar Salad  
*hearts of baby romaine, garlic croutons,  
sun-dried tomato, parmesan cup*

Farmer's Market Greens (GF)  
*watercress, shaved local seasonal vegetables,  
herbed goat cheese, lemon vinaigrette*

Watermelon & Feta Salad (GF)  
*cucumber, frisee, mint, pea tendrils*

Bibb Lettuce Salad  
*strawberry, radish, shallots, house buttermilk  
dressing, sourdough-goat cheese crostini*

Wedge Salad (GF)  
*cucumber, dill marinated tomatoes, red onion,  
nueske's bacon, house-blue cheese dressing*

Poached Pear Salad  
*endive, radicchio, baby spinach, neueske's bacon,  
blue cheese, candied walnuts, aged balsamic*

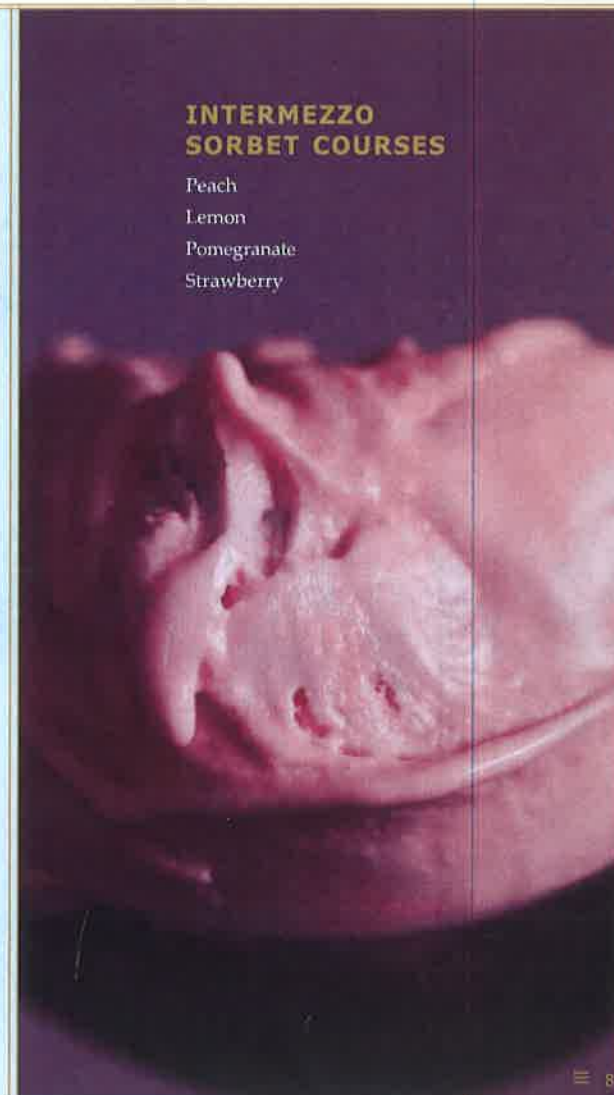
## INTERMEZZO SORBET COURSES

Peach

Lemon

Pomegranate

Strawberry



# ENTRÉES

## BEEF

Filet Mignon  
*bordelaise sauce*  
**115/130/150**

Boneless Ribeye  
*green peppercorn sauce*  
**108/122/135**

New York Strip  
*au poivre sauce*  
**108/122/135**

Slagel Family Farm Beef Short Rib  
*black pepper-coffee sauce*  
**105/117/130**

## POULTRY

Chicken Prosciutto Roulade  
*kale, boursin cheese, sun-dried  
tomato, calabrian chili, grilled lemon*  
**98/112/138**

Slagel Family Farm Chicken  
*brined airline breast, crispy thigh,  
available in the following styles*

- Herb Marinated  
*charred lemon, natural jus*
- Marsala  
*vermouth, garlic, mushrooms*
- Blackened  
*cajun rub, lemon-herb sauce*

**93/108/132**

## SEAFOOD

Chilean Sea Bass  
*available in the following styles:  
miso style • lemon-dill sauce • lobster  
sauce • herb-panko crusted*  
**103/118/145**

Faroe Island Salmon  
*available in the following styles:  
miso style • simply prepared with grilled lemon •  
lemon-caper sauce • whole grain mustard-dill sauce*  
**94/110/135**

Grilled Mahi Mahi Piccata  
*capers, oregano, lemon*  
**94/110/135**

## COMBINATION ENTRÉES

Petit Filet & Jumbo Prawns  
*bordelaise sauce, lemon-herb butter*  
**115/130/150**

Petit Filet & Lobster Tail (MP)  
*sauce aux champignons, drawn butter, paprika*

Petit Filet & Crabcake  
*green peppercorn sauce, lemon-herb butter*  
**115/130/150**

Petit Filet & Herb Crusted Airline Chicken Breast  
*au poivre sauce, chardonnay-tarragon sauce*  
**110/125/140**

## LAMB/PORK

Herbs de Provence Rack of Lamb  
*rosemary-zinfandel sauce*  
**108/122/140**

Slagel Family Farm Pork Chop  
*cipollini onion agrodolce, spicy cherry peppers*  
**90/105/125**

## VEGETARIAN/VEGAN ENTRÉES

Seasonal Summer Pasta (Veg)  
*summer squash, roasted peppers, calabrian  
chili, heirloom tomato pomodoro, parmesan*

Ramen Noodle Stir Fry (V)  
*cabbage, carrot, mushroom, snap peas, miso,  
sesame*

Quinoa Stuffed Peppers (V/VG)  
*melted onions, mushrooms, piquillo  
pepper sauce, toasted almonds*

Campanelle Pasta (V)  
*mushroom bolognese, cashew  
gremolata, fresh herbs, olive oil*

Seasonal Fall Pasta (Veg)  
*roasted mushrooms, caramelized onions, taleggio  
fonduta, calabrian chili, garlic breadcrumbs*

Lentil Daal Curry (V/VG)  
*tofu, cauliflower rice, red pepper, cilantro, golden raisins*

Tofu-Broccoli Stir Fry (V)  
*jalapeños, peanut sauce, coconut rice, sesame seeds*

*All vegetarian and vegan pricing*

**90/107/135**



# SIDES

## STARCHES

Roasted Garlic-Buttermilk Mashed Potato (GF)

Celery Root-Potato Puree (GF)  
*taleggio, rosemary*

Truffle-Mushroom Bread Pudding (GF)  
*pancetta, thyme*

Potato Gratin

Roasted Sweet Potato Mash (GF)  
*miso butter, ginger*

Brown Rice Pilaf (V/GF)  
*sun-dried tomato, mirepoix, parsley*

Red Bliss Potatoes (V/GF)  
*melted shallots, dill, sea salt*

Warm Five Grain Salad (DF)  
*herb oil, chili*

## VEGETABLES

Summer Ratatouille Brochette (GF/V)  
*with basil pesto*

Char Roasted Brussels Sprouts (GF/V)  
*with rosemary onions*

Garlic-Herb Patty Pan Squash (GF/V)

Prosciutto-Wrapped Asparagus (DF)

Summer Beans (GF/Veg)  
*with roasted garlic butter*

Italian-Style Caramelized Cauliflower (GF/V)

Orange-Cumin Baby Carrots (GF/V)

Grilled Broccolini (GF/V)  
*lemon, chili, and garlic*

## CHILDREN'S MEALS<sup>30</sup>

*served with seasonal fresh fruit, fries,  
slice of wedding cake, milk or soft drink*

Chicken Tenders

Cheeseburger

Hamburger

Mac'n' Cheese

Hot Dog

Grilled Chicken Sandwich

## VENDOR MEALS

*all vendor meals (sandwiches) are served with  
pasta salad, chips, whole fruit, and cookie*

### COLD <sup>30</sup>

Turkey Club

*bibb lettuce, tomato, avocado, neuske's  
bacon, sun-dried tomato aloli, ciabatta*

Shaved Roast Beef

*lettuce, tomato, sliced red onion, havarti  
cheese, horseradish sauce, parker house bun*

Vegan Vegetable-Quinoa Wrap

*mixed grilled vegetables, kale,  
balsamic vinaigrette, fresh herbs*

### HOT <sup>60</sup>

Roasted Amish Chicken Breast

*chef's choice of starch, vegetable, and sauce*

Vegetarian/Vegan Entree

*chef's choice*



# DINNER BUFFETS

*Every dinner buffet includes*

Fresh Baked Artisan Bread  
with chive-honey butter  
Custom Designed Wedding Cake  
Freshly brewed Peet's Coffee™  
and Mighty Leaf Tea™

## BOUQUET OF DREAMS

*includes your choice of*

One Soup  
Two Salads  
Two Entrées  
Two Vegetable Selections  
One Starch  
*Classic / Premier / Elegance*

**105 / 120 / 140**

## WEDDING BLISS

*includes your choice of*

One Soup  
Three Salads  
Three Entrées  
Two Vegetable Selections  
Two Starches  
*Classic / Premier / Elegance*

**115 / 130 / 150**

## SOUPS

Lobster Bisque (GF)  
*lobster-fennel salad, pernod crème fraiche*

Carrot-Ginger (V/GF)  
*coconut milk, toasted sesame, cilantro oil*

Tomato Basil (Veg)  
*ciabatta croutons, goat cheese, basil*

Tortilla-Chicken Soup (GF)  
*tortilla strips, cilantro, queso fresco*

Chilled Heirloom Tomato Gazpacho (V/GF)  
*watermelon-cucumber salad,  
mint, extra virgin olive oil*

## SALADS

Caprese (GF)  
*sliced heirloom tomatoes, fresh mozzarella,  
basil, extra virgin olive oil, aged balsamic*

Beets and Goat Cheese (GF)  
*orange, mint, candied walnuts, sherry vinaigrette*

Caesar Salad  
*garlic croutons, cherry tomatoes,  
parmesan, house-dressing*

Broccoli Salad (GF)  
*cheddar, bacon, raisins, buttermilk dressing*

Power Salad (DF)  
*five grains, kale, shaved raw vegetables,  
meyer lemon dressing*

Wedge Salad (GF)  
*nueske's bacon, cucumber, dill  
marinated cherry tomatoes, red onion,  
creamy blue cheese dressing*

Greek Salad (GF)  
*romaine, cucumber, red onion, roasted  
red pepper, black olive, feta cheese*

Fresh Mixed Greens (GF)  
*strawberry, shaved fennel, torn fresh  
herbs, olives, manchego cheese,  
champagne vinaigrette*

Grilled Summer Vegetable Salad (GF)  
*arugula, goat cheese, balsamic vinaigrette*

## VEGETABLES

Seasonal Baby Vegetables (V/GF)  
*with herb oil*

Grilled Asparagus (Veg/GF)  
*with hollandaise*

Local Summer Ratatouille (V/GF)

Garlic Butter Summer Beans (Veg/GF)

Italian Style Caramelized Cauliflower (V/GF)

Roasted Root Vegetables (V/GF)

Orange-Cumin Carrots (V/GF)

Sweet Corn Elotes (Veg/GF)

Wilted Kale (V/GF)  
*with lemon and chili*

## STARCHES

Roasted Garlic-Buttermilk  
Mashed Potatoes (GF)

Herb Roasted Red Bliss Potatoes (V/GF)

Fingerling Potatoes with  
Rosemary Onions (V)

Taleggio-Truffle Pomme Purée (Veg)

Truffled Mushroom Bread Pudding

Brown Rice Pilaf (V/GF)  
*sun-dried tomatoes and herb oil*

Five Grain Blend (V)  
*mushrooms, kale, and parsley*

## ENTRÉES

Miso Glazed Salmon (DF)  
*yuzu, sesame*

Pork Tenderloin (GF/DF)  
*capollini agrodolce, cherry peppers, rosemary*

Mahi Mahi Piccata (GF)  
*grilled lemons, capers, parsley*

Sliced Herb Crusted New  
York Striploin (GF/DF)  
*caramelized onions, green peppercorn sauce*

Filet Mignon Medallions (GF/DF)  
*roasted cremini mushrooms, bordelaise sauce*

Braised Beef Short Ribs (GF)  
*pearl onions, coffee-black pepper sauce*

Herb Roasted Amish Chicken (GF/DF)  
*lemon-herb jus*

Hawaiian Macadamia Nut  
Crusted Chicken Breast (DF)  
*grilled pineapple, mango-habanero sauce*

lentil Daal Curry (V)  
*tofu, cauliflower rice, yogurt, cilantro,  
raisins, grilled herb-flatbread*

Chili Tofu and Broccoli (V)  
*coconut rice, peanut sauce, sesame, fried basil*

Rigatoni Alla Vodka Sauce (Veg)  
*chili flake, oregano, parmesan*

Ramen Noodle Stir Fry (V)  
*cabbage, carrots, mushrooms, snap peas, miso,  
chili*

Summer Truffle Gnocchi (Veg)  
*sweet corn, roasted cherry tomatoes, taleggio  
fonduta*





CLASSIC PRIMO

Wheatly Vodka  
 New Amsterdam Gin  
 JB Scotch  
 Jack Daniels Whiskey  
 Cruzan Rum  
 Corazon Tequila  
 Seagrams 7 Whiskey  
 Canyon Road House Wines  
 Wycliff Sparkling Wine  
 Coors Light - Michelob Ultra - Truly  
 Goose Island IPA - Stella Artois - Modelo  
 Assorted Sodas

ADDITIONAL HOURS 11 PER GUEST

Titos Vodka  
 Tanqueray Gin  
 JW Red Scotch  
 Buffalo Trace Bourbon  
 Capt Morgan Spiced Rum  
 Don Julio Blanco Tequila  
 Seagrams VO  
 Canyon Road House Wines  
 Wycliff Sparkling Wine  
 Coors Light - Michelob Ultra - Truly  
 Goose Island IPA

- Stella Artois - Modelo Assorted Sodas

UPGRADE 11 PER GUEST

ADDITIONAL HOURS 12 PER GUEST

Elegance

Ketel One Vodka  
 Hendricks Gin  
 JW Black Scotch  
 Woodford Reserve Bourbon  
 Mount Gay Rum  
 Casamigos Blanco Tequila  
 Crown Royal Whiskey  
 Canyon Road House Wines  
 Wycliff Sparkling Wine  
 Coors Light - Michelob Ultra - Truly  
 Goose Island IPA - Stella Artois - Modelo  
 Assorted Sodas

UPGRADE 18 PER GUEST

ADDITIONAL HOURS 13 PER GUEST

*For cocktail hours only, 50 person minimum / Mixologist required - \$125*

**BOURBON COCKTAIL BAR 16 PER GUEST**

Woodford Reserve Bourbon, Angels Envy Bourbon,  
 Sazarc Rye, Laws Four Grain Whiskey

**TEQUILA COCKTAIL BAR 14 PER GUEST**

Casamigos Blanco, Casamigos mezcil, Don Julio  
 Reposado, Siete Leguas Reposado

**EXECUTIVE MARTINI BAR 15 PER GUEST**

Grey Goose, Ketel One, Ketel One botanicals,  
 Ketel One Citroen, Titos

**HAND SCULPTURED LUGE ICE CARVING 450**

*Ice carving available for Executive Martini Bar only*



## SWEET TABLES

*Includes freshly brewed Peet's Coffee™ and Mighty Leaf Tea™.*

### SWEET ENDING :

*Classic European dessert table, assorted cakes, tarts, pies, and tortes. Your choice of four whole cakes and five mini pastry selections*

**25 per guest / 50 guest minimum**

### A TOUCH OF SOMETHING SWEET

*Chef's selection of assorted gourmet miniature European pastries and truffles*

**19 per guest / 25 guest minimum**

### CANDY STORE

*Assorted selection of chocolate candies, caramels, hard candies, gummies, licorice, lollipops, and sour candies, served with satin bags*

**16 per guest**

### CAKE POPS

*Assorted vanilla, chocolate, red velvet, funfetti*

**60 per dz / 5 dz minimum**

### FRENCH MACAROONS

*vanilla, chocolate, raspberry, pistachio, passion fruit*

**65 per dz / 5 dz minimum**

### FRESH FRUIT DISPLAY

*Chef's selection of seasonal fresh fruit and berries*

**9 per person / 25 person minimum**

### Sweet Table Trees

Chocolate Covered  
Strawberry Trees

**9"(40-45 pcs) 225**

**15"(80-90 pcs) 400**

### European Cakes/Tortes

German Chocolate

Tiramisu

Strawberry Ganache

Black Forest

Raspberry Sacher Torte

### Mousse Cakes

Chocolate Mousse

Triple Chocolate

White Chocolate

Chocolate Raspberry

Mango

Chocolate Hazelnut

Strawberry Mango

Passion Fruit Mango

Cappuccino

### Traditional Cakes

Carrot Cream Cheese

Red Velvet

Funfetti

Cookies and Cream

Flourless Chocolate Cake (GF)

### Cheesecake

New York

Chocolate

Oreo

White Chocolate

Turtle

Strawberry

### Pies

Apple

Blueberry

Cherry

Key Lime

Pecan

Banana Cream

Coconut Cream

Lemon Cream

### Tarts

Key Lime

Mixed Fruit

### Mini Pastries

New York Cheesecake

Raspberry Cheesecake

Cream Puff

Cannoli

Éclair

Chocolate Mousse Cup

Tiramisu Cup

White Chocolate Mousse Cup

Raspberry Mousse Cup

Lemon Curd

Caramel Cup

Key Lime Tart

Chocolate Raspberry Tart

Chocolate Ganache Tart

Pecan Tart

Chocolate Flourless Oval (GF)

Opera

Mixed Fruit Tart

Vanilla Macaroon

Chocolate Macaroon

Pistachio Macaroon

Passion Fruit Macaroon



## LATE NIGHT SNACKS

Chicago Tavern Pizzas  
*your choice of eight assorted 16" pizzas*

**130** / serves 25 guests

Grilled Chicken Quesadillas  
*grilled chicken, roasted red pepper, black bean  
and monterey jack cheese, cilantro  
served with salsa, sour cream, and guacamole*

**108** / serves 20 guests

Mini Taco Bar

*steak, adobo chicken, salsa verde and roja, cotija cheese, sour  
cream, guacamole, onions, cilantro, limes, corn and flour tortillas*

**19** per guest / **50** ppl minimum

Walking Frito-Chili Station

*house chili, jalapeno-cheese sauce, sour cream, scallion, fritos*

**13** per guest / **50** ppl minimum

Chicken Wings

*choice of miso-sesame or buffalo*

**32** per dozen / **3dz** minimum

Fried Chicken Biscuits

*pickles, hot, honey*

**48** per dozen / **3dz** minimum

Slagel Family Farm Cheeseburger Sliders

*american cheese, pickle, special sauce*

**60** per dozen / **3dz** minimum

Tator Tot Nachos

*chef dave's chili, cheese sauce, pickled jalapeno, tomato, queso fresco*

**145** / serves 30 guests

Potato Skins

*crispy potato skins, bacon, jalapenos, cheddar cheese, sauce, sour cream*

**38** per dozen / **3dz** minimum

Mini Maxwell Street Polish

*charred polish sausage, steamed bun, grilled onions, mustard*

**44** per dozen / **3dz** minimum



# REHEARSAL DINNERS

All buffets include freshly brewed Peet's Coffee™, Mighty Leaf Tea™, freshbaked artisanal bread and butter.



## CHICAGO ITALIAN

40 per person

### STARTERS

tomato basil soup  
antipasto salad  
caesar salad  
caprese salad

### ENTRÉES

cod piccata  
meatball sliders  
penne alla vodka sauce (V)  
chicken marsala

### SIDES

parmesan garlic bread  
vesuvio potatoes  
rosemary-chili cauliflower

### DESSERT

cannoli, tiramisu, biscotti



## MEXICAN FIESTA

48 per person

### STARTERS

chicken tortilla soup  
avocado-tomato salad  
guacamole, salsa and chips  
mexican fruit salad

### ENTRÉES

chicken enchilada suizas  
cheese enchiladas rojas (Veg)  
tequila shrimp  
sliced adobo hanger steak  
warm flour and corn tortillas

### SIDES

frijoles charros  
sweet corn elotes  
spanish rice

### DESSERT

tres leches  
warm churros



## ALOHA HAWAIIAN

48 per person

### STARTERS

marinated cucumber salad  
tuna poke  
macaroni salad

### ENTRÉES

macadamia chicken katsu  
banana leaf roasted kalua pork  
grilled mahi mahi  
coconut tofu

### SIDES

polynesian fried rice  
hawaiian-style sweet potatoes  
teriyaki grilled green beans

### DESSERT

hawaiian dream parfaits  
tropical fruit skewers



# REHEARSAL DINNERS

All buffets include freshly brewed Peet's Coffee<sup>SM</sup>, Mighty Leaf Tea<sup>SM</sup>, fresh-baked artisanal bread and butter.



## BACKYARD BBQ

46 per person

### STARTERS

potato salad  
coleslaw  
watermelon salad

### ENTRÉES

smoked beef brisket  
bbq baby back ribs  
mustard bbq smoked chicken wings  
vegetarian beyond burger sloppy joes

### SIDES

potato rolls  
baked beans  
mac n cheese  
wilted greens

### DESSERT

banana pudding shots  
peach cobbler



## LOW COUNTRY BOIL

47 per person

### STARTERS

fresh garden iceberg salad  
southern three bean salad

### ENTRÉES

old bay shrimp  
andouille sausage  
corn on the cob  
red potatoes  
cajun rotisserie chicken

### SIDES

red beans and rice  
corn spoon bread  
house cheddar biscuits

### DESSERT

strawberry shortcake parfaits  
key lime pie



## THE GREEK ISLES

46 per person

### STARTERS

lemon chicken rice soup  
hummus and vegetable crudite  
summer greek salad  
spanakopita

### ENTRÉES

lemon garlic chicken  
rosemary crusted leg of lamb  
warm pita and tzatziki sauce  
mediterranean shrimp and orzo

### SIDES

dill rice  
greek style stewed white beans  
mediterranean roasted potatoes  
grilled eggplant with roasted peppers, and olives

### DESSERT

baklava  
honey-greek yogurt parfaits with summer fruit

## FAREWELL BREAKFASTS

### CONTINENTAL — 22 PER GUEST

assorted fresh baked breakfast pastries  
*with butter and preserves*  
seasonal sliced fruit  
assorted greek yogurts

### HOT BUFFET — 28 PER GUEST

assorted fresh baked breakfast pastries  
*with butter and preserves*  
seasonal fresh fruit  
farm fresh scrambled eggs  
smokehouse bacon  
apple chicken sausage  
american potatoes

### FARM - FRESH EGG & OMELET STATION ADD \$12 PER GUEST

*prepared to order by a uniformed chef attendant*  
whole eggs, egg whites, selection of assorted  
vegetables, breakfast meats, and cheeses

UNIFORMED CHEF ATTENDANT FEE — 125

## FAREWELL BRUNCH

### 48 PER GUEST

#### CONTINENTAL

fresh baked breakfast pastries  
*with butter and preserves*  
house made seasonal quiche  
green smoothie shots  
smoked salmon platter  
assorted bagels and cream cheeses  
greek yogurt parfaits  
avocado toast

#### HOT

scrambled eggs  
eggs benedict  
apple chicken sausage  
neuske's bacon  
almond crusted french toast *with bananas foster*

#### ENTRÉES

blackened mahi mahi *with lemon butter*  
herb marinated tri tip *with horseradish sauce*

#### SIDES

roasted fingerlings *with rosemary onions*  
grilled seasonal vegetables *with herb oil*

#### DESSERT

assorted mini cupcakes

## BOOZY BRUNCH

### 52 PER GUEST

#### CONTINENTAL

Assorted Fresh Baked Breakfast Pastries  
Chopped Wedge Salad (GF)  
*neuske's bacon, cucumber, dill marinated  
tomatoes, creamy blue cheese dressing*  
Marinated Grilled Asparagus Salad (GF/Veg)  
*parmesan, roasted red pepper, balsamic vinaigrette*

#### HOT

Slagel Family Farm Scrambled  
Eggs *with crème fraiche, chives*  
Neuske's Bacon (GF)  
Grand Marnier French Toast (Veg)  
*whipped mascarpone, seasonal macerated fruit*

Biscuits and Beer Gravy

*fluffy buttermilk biscuits, house sausage-  
beer gravy*

#### ENTRÉES

Champagne & Fried Chicken  
*house-fried buttermilk chicken, served with hot honey*  
Drunken Tequila Shrimp (GF)  
*jalapeno, chorizo, melted red onions, lime-tequila sauce*

Burgundy-Herb Marinated Trip Tip (GF)  
*caramelized onions, horseradish sauce*

#### SIDES

Easy Cheesy Loaded Grits (Veg)  
*pimento cheese, spring onions*

#### DESSERT

Assorted Mini Desserts



### BLOODY MARY & MIMOSA BAR

A fine selection of vodkas and gin with  
appropriate mixers and condiments.  
*Gourmet accompaniments include:  
pickles, salami, celery, horseradish,  
cheese, spicy peppers, lemon, limes,  
olives, and selection of champagnes &  
orange juice.*

### 16 PER PERSON

*bartender fee \$125 required*

*Buffets include freshly brewed Peel's Coffee™,  
Mighty Leaf Tea™ and assorted juices.*



# POLICIES & INFORMATION

- The Sales and Service of alcoholic beverages are regulated by the State. As a licensee, this resort is responsible for the administration of regulations. It is a policy therefore, that alcoholic beverages cannot be brought into the resort from the outside. For guests under the age of 21 having the adult entree, the price of alcohol will be deducted from the per person price, and they will not be charged for any additional bar upgrades.
- All food and beverage prices are subject to a 24% taxable service charge and applicable taxes. Catering menu prices are subject to change without notice. All contracted prices will be honored.
- For a plated meal, you may select up to three single entrées or one combination meal plus a vegetarian/vegan entrée. Place cards provided by client must clearly indicate what each guest has selected. When selecting more than one entrée, the highest priced entrée prevails.
- A deposit in the amount equal to 25% of the food and beverage minimum is due with the signed contract. A 50% deposit is due 180 days prior to the event date. The final balance including service charge, tax and all other charges and fees is due by noon 10 days prior to the event date. The final payment must be in the form of a cash, cashier's or certified check or credit card. A credit card authorization form must be on file with the catering department. No personal checks are accepted for final payment.
- The (1) final head count along with (2) signed banquet event orders (BEO), (3) banquet checks and (4) floor plan is due by noon, 10 days prior to the event date. This number is not subject to reduction.
- The resort will provide a courtesy block of 20 guest rooms. Any unused rooms will be released back to the resort 30 days prior to the event date.
- A complimentary tasting for a maximum of four people will be provided within three months prior to your wedding date. There will be a charge of \$50 per person, plus tax and service charge, for each additional person. Tastings may be scheduled on Tuesday or Thursday at 3 p.m. To accommodate our guests currently staying at the resort, we cannot accommodate tastings on the weekends or any times other than listed.
- We highly recommend that you hire a wedding consultant to assist in the total wedding planning so that you may fully enjoy the planning process and most importantly, your wedding day. At a minimum, a "day-of" consultant is required for all ceremonies taking place within the resort. Your Catering Representative will be more than happy to recommend a consultant based on your needs.
- Please contact our preferred bakery to arrange an appointment to design your wedding cake. Additional charges may apply based on detail and intricacy.
- All buffets require a 30-person minimum. Per guest pricing is based on one- and one-half hour of service unless otherwise noted and must be based on final guarantee.



# AMENITIES

## GUEST ROOMS

From the rich decor of cherry and mahogany furnishings, to pillow-top mattresses and panoramic views, Eaglewood's 295 guest rooms and suites are filled with warmth, relaxation and a sense of home.

## FITNESS CENTER

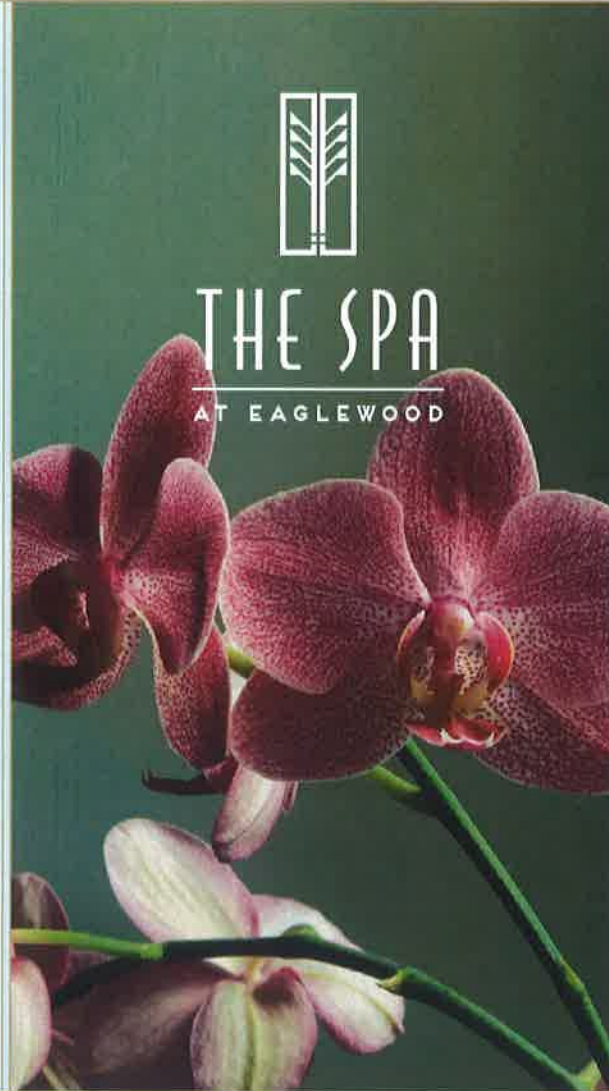
While you're away from home, you can still keep up with your fitness routine at our spacious and modern fitness center, which includes three studio rooms with cardio equipment, free weights and more.

## GOLF COURSE & GOLF SIMULATOR

This par-72, 6,017-yard course boasts majestic 100-year-old oak trees, three beautiful lakes and dramatically sloping greens. Or, if the weather's bad, hit up our state-of-the-art Indoor Golf Simulator and play 25+ of the world's best courses, all in stunning 4K resolution.

## INDOOR POOL

Winter, spring, summer or fall—the weather is always just right at our sky lit indoor pool with sundeck. Plus, enjoy extra amenities like our hot tub, sauna and steam room.



## SPA RETREAT

From the moment you step into The Spa at Eaglewood, you will be swept away by the tranquil sounds and calming aromas. Let our professionals help you prepare for your wedding, and enhance your special day with hair, makeup, facial and nail services.

## BOWLING ALLEY

Our retro 6-lane bowling alley, is ideal for an afternoon of fun as well as private parties. Take a break between games with homemade pizza, wings, salads, sandwiches and a full-service bar, or try your hand at a game of pool or darts.

## ON-SITE DINING

Sample a farm-to-table buffet at Burnham's Restaurant, or swap stories around the fire pit while enjoying made-from-scratch American cuisine at Prairie River Restaurant. Grab coffee, fresh smoothies or a snack to-go from The Market, or wind down at Ogden's Lobby Bar. One thing's for sure—no one in the family will go hungry!



# PREFERRED VENDOR LIST

## BAKERY

Delish Cakes **630.303.2235**

## ENTERTAINMENT/CEREMONY MUSIC

Keith Christopher  
 Entertainment Group **847.278.1050**  
 Tone Productions **815.267.8533**  
 Bluewater Kings Band **810.214.0020**  
 Extreme Sounds  
 Entertainment **312.804.1913**  
 Sounds Abound **630.718.1152**  
 Allegro Quartet **847.746.3472**  
 Stevie Swing **224.244.3209**  
 Ron Harris Group **312.280.1983**

## DÉCOR AND LIGHTING AND MORE

A Posh Production **312.788.7674**  
 Drape Kings **312.733.7660**  
 Revel Décor **773.292.9100**

## FLORISTS AND DECOR

Aberdeen's **773.282.8272**  
 Town and Country Gardens **847.742.1135**  
 Fabbrini's Flowers **847.885.2000**  
 Phillip's Flowers **630.719.5186**  
 Walden Floral Design **630.353.0570**

## LINEN RENTALS

Chair Covers by Sylwia **708.294.5200**

## EVENT COORDINATION

JPB Designs, Jenny Bartkus **312.771.7056**  
 BCR Events,  
 Bambi Caicedo Rogers **773.484.6136**  
 Cheers! Chicago Inc.  
 Sarah Deeke **312.809.9692**  
 The Simply Elegant Group,  
 Ashley Carpenter **815.236.4421**  
 Traveling Coordinator,  
 Mallory Hornsberger **224.489.5465**  
 Effortless Events,  
 Cynthia Shanholtz **630.416.5056**  
 Stasia k. Events **312.622.2280**

## OFFICIANTS

"I Do" Weddings,  
 Rev Phil Landers **630.628.3500**  
 One Fine Day **815.267.8533**  
 Rent-a-Rev,  
 Rev Jim Rehnberg **630.781.3732**  
 At-the-Altar,  
 Elizabeth Staniszewski **847.908.5399**

## PHOTOGRAPHY & VIDEOGRAPHY & PHOTO BOOTH

Timothy Whaley & Associates **630.271.1737**  
 Fred Fox studios **847.882.3366**  
 I Do photo Booths **815.267.8533**  
 Spoon Photo Design **419.266.1047**

## TRANSPORTATION

A-1 Limousine Service **630.833.3788**  
 Windy City Limousine **866.94.WINDY**

