





Opened in 1961 and stunningly restored in 2015,

# The Drake Oak Brook

is a place your guests will always remember and where your dreams begin to come true.

On behalf of The Drake Oak Brook, we would like to thank you for your interest in hosting your special day with us. The Drake Oak Brook is an iconic luxury property that is as timeless as the memories you will make here.

We take pride in our team and their level of service. Our hotel offers luxury guest rooms, private dining areas, and shuttle services for your out of town guests.

This is a venue that is unparalleled by any others. With beautiful indoor and outdoor spaces, our goal is to ensure the wedding of your dreams comes true. Our exceptional staff will take your vision to reality.

Congratulations on your engagement, and we look forward to hosting your special day.

Warmest regards.

Jin & Jely Nagle

# WEDDINGS

#### Menus

Menu tastings are complimentary for up to 4 guests. Additional guests are \$40 each.

A custom menu can be created to ensure details and specifications are accommodated.

Pricing will be confirmed and guaranteed upon contract signing.

#### **Beverages**

Beverage service is available throughout the evening including table service during dinner.

#### **Wedding Cake**

Our wedding cake partners offer many variations and styles to create your perfect cake. Elaborate designs and select ingredient requests are subject to additional charges. A private tasting with the bakery is available.

## **Deposit and Payment**

To secure the date, a signed contact and an initial deposit are required. The first deposit is 25% of the food and beverage minimum and is non-refundable. The second deposit is an additional 25% of the food and beverage minimum due 6 months after the contract is signed. The remaining full pre- payment is due 10 days prior to the event.

#### **Guest Room Reservations**

A complimentary bridal suite is provided for the bride and groom on the evening of their wedding.

A wedding guest room block may be arranged through our sales department. Guest rooms can be reserved directly though our hotel or on our website with a personalized wedding block code. We provide a preferred rate for our wedding guests requiring accommodations.

### **Seating Arrangements**

The final attendance list with detailed seating chart will be provided 4 days prior to the wedding date.

The custom floor plan including desired table numbers and guest seating arrangements will be created for you to help envision the layout of the room.

#### **Table Linens**

White table linens are provided complimentary. Additional options are available upon request for an additional charge.



# MANHATTAN WEDDING PACKAGE

# Cocktail Reception

## **Selection of Three Hors d'Oeuvres**

offered Butler Style

## Dinner Menu

Starter

Choice of Two Entrées & a Vegetarian Option

Wedding Cake

## Bar Service

Four Hour Bar Package with Classic Drake Selections

including spirits, domestic & imported beers and red & white wines

House Wine Service with Dinner
Champagne Toast

## *Includes*

**Standard Banquet Chairs** 

**Wooden Dance Floor** 

**Coat Check** 

**Valet Service** 

**White Glove Service** 

**White Linens** 

**Mirrors and Votive Candles** 

Freshly Brewed Coffee & Tea After Dinner

**Bridal Suite** 

**Tasting for Four People** 

# COSMOPOLITAN WEDDING PACKAGE

# Cocktail Reception

## Selection of Six Hors d'Oeuvres

offered Butler Style

## Dinner Menu

**Soup or Appetizer** 

Salad

Choice of Two Entrées & a Vegetarian Option

**Wedding Cake** 

## Bar Service

# Four Hour Bar Package with Classic Drake Selections

including spirits, domestic & imported beers and red & white wines

**Upgraded House Wine Service with Dinner** 

**Champagne Toast** 

## *Includes*

Gold Chiavari Chairs

**Choice of Wooden** 

**Coat Check** 

**Valet Service** 

**White Glove Service** 

**White Linens** 

**Mirrors and Votive Candles** 

Freshly Brewed Coffee & Tea After Dinner

**Bridal Suite** 

**Tasting for Four People** 

# CHAMPAGNE WEDDING PACKAGE

# Cocktail Reception

Selection of Five Hors d'Oeuvres plus One upgraded Hors d'Oeuvres

offered Butler Style

## Dinner Menu

**Soup or Appetizer** 

Salad

Intermezzo

Choice of Three Entrées & a Vegetarian Option

**Wedding Cake** 

**Late Night Snack** 

## Bar Service

Five Hour Bar Package with Premium Drake Selections

including spirits, domestic & imported beers and red & white wines

Upgraded House Wine Service with Dinner
Champagne Toast

## *Includes*

**Gold Chiavari Chairs** 

**Choice of Wooden** 

**Coat Check** 

**Valet Service** 

**White Glove Service** 

White Linens and Choice of Colored Napkins

**Mirrors and Votive Candles** 

Freshly Brewed Coffee & Tea After Dinner

**Bridal Suite & Two Rooms for the Parents** 

**Tasting for Four People** 





# HORS D'OEUVRES

#### **Hot Hors d'Oeuvres**

Spinach & Artichoke in Phyllo

Mini Grilled Reuben Sandwich

**Bacon Wrapped Dates** 

**Vegetable Spring Rolls** 

with spicy plum dipping sauce

**Chili Lime Salmon Satay** 

with spicy dill aioli

**Chicken Trumpet** 

Stuffed Mushroom with Boursin Cheese

**Sesame Chicken Tender** 

with spicy orange dipping sauce

**Brie & Sweet Pear Phyllo Purse** 

Crab Cake with Lemon Aioli Sauce

**Roasted Vegetable Flatbread** 

roasted vegetables, blue cheese and fresh arugula dotted

**Seared Beef Tenderloin Mini Sandwiches** 

with mustard-horseradish sauce and arugula

**Shrimp Arancini with Tomato Sauce** 

### **Cold Hors d'Oeuvres**

Sesame Asian Chicken

with scallions in a won ton crisp

**Caprese Skewers** 

fresh mozzarella, petite tomatoes with basil pesto

**Hummus Stuffed Peppadew Peppers** 

#### Prosciutto, Mozzarella and Fig Crostini

with goat cheese, balsamic glaze and tomato jam

#### **Chilled Beef Crostini**

with bleu cheese and onion

#### **Shrimp Cocktail**

medium shrimp served in a spoon with cocktail sauce and lemon

#### **Smoked Salmon Crostini**

dill cream cheese and carper

#### **Fruit & Cheese Skewer**

sweet date, dried apricot, sharp cheddar and brie cheese creamy

#### **Tapa Skewer**

spanish green olive, peruvian pepper, sundried tomato and manchego cheese

#### **Seared Sesame Tuna**

with fresh mango jicama relish and soy maple vinaigrette

### **Upgraded Hors d'Oeuvres**

**Oysters on the Half Shell** +additional cost with mignonette and lemon wedges

Grilled Lamb Chop +additional cost

Bacon Wrapped Scallops +additional cost

**Coconut Shrimp** +additional cost with honey mustard

**Beef Wellington** +additional cost with rosemary glace

**Churrasco Style Beef Brochette** +additional cost with chimichurri sauce

# APPETIZERS

### **Chilled Carrot and Ginger Bisque**

with cilantro crème fraîche

#### **Potato Gnocchi**

pancetta vodka sauce, roasted mushrooms, gorgonzola

## Meyer Lemon Ricotta with Arugula Ravioli

wild mushroom crème and garlic spinach

#### Fresh Seasonal Fruit Martini

seasonal berries, fresh mint and ginger syrup

### Braised Mushroom with Basil & Spinach Ravioli (Vegan)

with pomodoro tomato sauce fresh farm picked mushrooms, sweet onion, combined with fresh basil, baby spinach wrapped in spinach pasta

#### **Shrimp Cocktail**

4 shrimp, cocktail sauce, horseradish and lemon

## **Appetizer Upgrades**

#### **Homemade Lobster Bisque +additional cost**

cognac enhanced, roasted corn and blackbean relish, boursin crostini

#### Panko Crusted Lump Crab Cake +additional cost

mango jicama slaw, cumin vinaigrette, lemon aioli, micro greens

#### **Seafood Ceviche +additional cost**

shrimp, lobster, surimi chunk, cilantro, onions, orange juice, lime juice, avocado and crackers



# SOUPS & SALADS

## Soups

#### **Tuscan Minestrone**

rich tomato and herb broth loaded with fresh vegetables, cannellini beans and pasta

#### **Tomato Bisque**

tomato broth slow simmered with fresh basil and cream

#### **Chicken Orzo Florentine**

hearty and flavorful chicken consommé with vegetables, orzo pasta and spinach

#### **Loaded Baked Potato**

creamy potato soup with bacon, chives and wisconsin cheddar cheese

#### Cream of Chicken with Rice

chicken consommé blended with herbs, vegetables, rice and cream

#### **Roasted Asparagus Crème**

with romesco tapenade

# Moroccan Spiced Roasted Cauliflower Crème with Crisp Pancetta

#### **Sweet Onion Bisque**

with boursin crostini

### Cognac Enhanced Wild Mushroom Crème

with buttermilk bleu cheese

#### **Beef Barley Soup**

onion, garlic, carrots, celery, tomatoes, green pepper, beef cooked, barley and beef broth

#### Salads

## **Beet Medley**

baby arugula, fresh ricotta cheese, candied pecans apple and radish slaw blood orange maple vinaigrette

#### **Baby Spinach with Bleu Cheese**

boiled egg, crisp bacon and jalapeño-ranch dressing

### **Baby Iceberg Wedge**

crisp bacon, marinated tomatoes, red onion and bleu cheese dressing

#### **Field Greens with Spiced Pecans**

raspberry vinaigrette, goat cheese and roasted red peppers

## Fresh Mozzarella & Tomato Caprese Stack

basil chiffonade and balsamic fig drizzle

#### The Drake Salad

mix green wrapped in cucumber, sheared carrots, sweet tomatoes, radish, hard eggs, red onion and raspberry sherry vinaigrette

#### **Caesar Salad**

romaine heart lettuce, parmesan cheese, grape tomato, herb croutons and romano caesar dressing





#### **Chicken Roulade**

stuffed with shiitake mushroom, leeks, boursin cheese with boursin cheese sauce, asparagus and creamy risotto

MANHATTAN COSMOPOLITAN CHAMPAGNE 136 161 196

#### Pan Seared Airline Chicken Breast

madeira demi-crème with seared spinach and whipped garlic potatoes

MANHATTAN COSMOPOLITAN CHAMPAGNE 136 161 196

#### **Braised Short Ribs**

roasted shallot demi, garlic roasted red bliss potatoes, french green beans

MANHATTAN COSMOPOLITAN CHAMPAGNE 146 166 200

#### **Pan Roasted Salmon**

maple balsamic vinaigrette with spinach, wild mushrooms and herb fingerling potatoes

MANHATTAN COSMOPOLITAN CHAMPAGNE 146 166 200

#### Salt and Herb Rubbed Prime Rib

cognac red wine au jus, slow roasted double baked potato crisp, horseradish cream and a fresh bouquetière of vegetable with garlic cheese chive popover

MANHATTAN COSMOPOLITAN CHAMPAGNE 148 168 202

#### Chilean Sea Bass

sweet soy glaze, citrus crusted with forbidden rice and stir fry vegetables

MANHATTAN COSMOPOLITAN CHAMPAGNE 152 173 208

#### **Filet Mignon**

red wine demi-glace, roasted cipollini with asparagus and potato au-gratin

MANHATTAN COSMOPOLITAN CHAMPAGNE 150 170 205

#### **Chicken Provencal**

boneless chicken breast sautéed with stewed tomatoes, peppers, wine, capers, shallots, fresh basil, creamy polenta, french green beans with seared red pepper

MANHATTAN COSMOPOLITAN CHAMPAGNE 136 161 196

#### **Chicken Marsala**

pan-seared chicken breast lightly flower, onion, mushrooms, fresh herb and marsala wine sauce, seared spinach and whipped garlic potatoes

MANHATTAN COSMOPOLITAN CHAMPAGNE 136 161 196

#### **Prime Sirloin Steak**

cabernet veal jus, gruyere mashed yukon potatoes, seared snap peas with trio of roasted peppers

MANHATTAN COSMOPOLITAN CHAMPAGNE 136 161 196



## **Duets**

#### Filet of Beef & Grilled Colossal Shrimp

red wine demi-glaze, roasted cipollini, garlic lemon sauce served with asparagus and potato au-gratin

MANHATTAN COSMOPOLITAN CHAMPAGNE 152 173 208

#### Filet of Beef and Salmon

red wine demi-glace, maple balsamic vinaigrette, roasted cipollini with asparagus and potato gratin

MANHATTAN COSMOPOLITAN CHAMPAGNE 152 173 208

#### Stuffed Chicken Breast and Salmon

stuffed with shittake mushroom, leeks, boursin cheese and boursin cheese sauce, maple balsamic vinaigrette, served with spinach and creamy risotto

MANHATTAN COSMOPOLITAN CHAMPAGNE 146 170 205

### Filet of Beef and Chicken Breast

roasted shallot demi, sundried tomato crème with roasted asparagus and yukon garlic mashed potatoes

MANHATTAN COSMOPOLITAN CHAMPAGNE 146 170 205

## Vegetarian

#### **Stuffed Portobello Mushroom**

asparagus, portobello, onion, celery and feta are sautéed, folded into bread stuffing, stuffed inside a portobello mushroom with fire roasted tomato sauce

MANHATTAN COSMOPOLITAN CHAMPAGNE 134 158 193

#### **Vegetable Strudel**

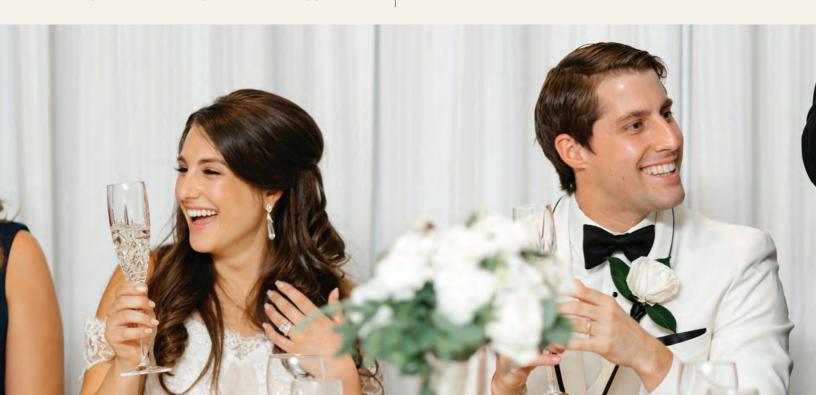
seasonal vegetables are sautéed with herbs, sprinkled with goat cheese, folded into puff pastry with chardonnay beurre blanc

MANHATTAN COSMOPOLITAN CHAMPAGNE 134 158 193

## **Vegan Pasta**

penne tossed with tofu, blistered tomatoes, roasted peppers, garlic and basil pesto

MANHATTAN COSMOPOLITAN CHAMPAGNE 134 158 193



# ENHANCEMENT SHEET

### **Late Night Snack**

Mini Burgers | 15

build your own slider bar, served with traditional toppings

Mini Chicago Style Hot Dogs | 15

Flat Bread | 15

choose one type or all 3 as an assortment: roasted vegetables and bleu cheese; buffalo ranch sauce, grilled chicken, mozzarella; tomato sauce, sausage, mozzarella

Taco Bar | 17

build your own: choice of beef, chicken or pork served with authentic toppings

**Giant Soft Pretzels** 7

with dijon mustard and spicy jalapeño cheese

### **Desserts**

Sweet Indulgence | 17

assorted mini pastries: european tarts, petit fours, chocolate dipped fresh fruit, fresh fruit and berries

New York Style Cheesecake | 7

Fresh Fruit Tart | 7

Chocolate Cake | 7

Ice Cream and Berries | 5

## **Additions**

Chiavari Chairs | 7

Up Lights | 20

Pipe and Drape | 200

**Projector/Screen** | 450

**Vendor Meals** | 35

Kids Meals | 25





# BEVERAGES

Classic Drake Package

Vodka:

Smirnoff

Gin:

Beefeater

Scotch:

J&B

Rum:

Cruzan

Whiskey:

Canadian Club

Tequila:

Sauza Gold

**Bourbon:** 

Jim Beam

Cognac:

Hennessy VS

**Liqueurs:** 

DeKuyper Peach Schnapps, DeKuyper Amaretto, Carolyn's Irish Cream

Wine:

Cabernet, Chardonnay and Merlot from Sycamore Lane

Beer:

Miller Lite, Bud Lite , Budweiser, O'Doul's (NA), Heineken, Corona Included in Package

Ask your wedding specialist about consumption bars or cash bars.

Premium Drake Package

Vodka:

Absolut

Gin:

**Tanqueray** 

Scotch:

Johnny Walker Red

Rum:

Bacardi

Whiskey:

Crown Royal

Tequila:

Sauza Hornitos

**Bourbon:** 

Jack Daniels

Cognac:

Courvoisier VSOP

**Liqueurs:** 

DeKuyper Peach Schnapps, DeKuyper Amaretto, Bailey's Irish Cream

Wine:

Cabernet, Chardonnay and Merlot from Greystone Winery

Beer:

Miller Lite, Bud Lite, Budweiser, O'Doul's (NA), Heineken, Corona

Upgrade | 7 with Manhattan or Cosmopolitan package **Executive Drake Package** 

Vodka:

Grey Goose

Gin:

**Bombay Sapphire** 

Scotch:

Glenmorangie 10yr Old

Rum:

Captain Morgan Spiced Rum

Whiskey:

Jameson

Tequila:

Patron Silver

**Bourbon:** 

Maker's Mark

Cognac:

Courvoisier VSOP

**Liqueurs:** 

DeKuyper Peach Schnapps, DeKuyper Amaretto, Bailey's Irish Cream

**Upgraded Wine** 

Beer

Miller Lite, Bud Lite, Budweiser, O'Doul's (NA), Heineken, 2 craft beers

Upgrade | 10 with Manhattan or Cosmopolitan package

Upgrade | 7 with Champagne package

