



# **Bolingbrook Golf Club**

## **Presidential Wedding Package**

**Four Hour Premium Bar Package**

**Passed Hors d'oeuvres**  
selection of four

**Complimentary Champagne Toast**

**Four Course Plated Dinner**  
soup, salad, entree (2 sides) and dessert

**Bottled Wine Service Throughout Dinner**

**Coffee Service and International Teas**

**Elegantly Skirted Bridal Table with Risers and Dance Floor**

**Mirror and (2) Votive Candles on Each Guest Table**

**Chiavari Chairs or Spandex Chair Cover and Ties**

**Ivory Floor Length Table Clothes and Ivory Napkins**

**Complimentary Bridal Suite**  
access three hours prior to start time

**Complimentary Tasting for Two**  
\$40 for additional guests, no more than four guests



# Plated Dinner Entrees

## CHICKEN ENTREES

**Chicken Vesuvio**, pan seared with lemon oregana sauce / **\$86**

**Roasted Chicken Breast**, bone in airline chicken champagne chive sauce / **\$88**

**Leo's Grilled Chicken**, bone in airline chicken seasoned served with cajun cream sauce / **\$88**

**Chicken Parmesan**, linguini, parmesan, mozzarella, garlic, marinara / **\$86**

**Stuffed Chicken**, bone in airline chicken, sundried tomatoes, ricotta cheese, parmesan, roasted red pepper cream sauce / **\$91**

**Jamaican Jerk Chicken** bone in airline chicken with jerk marinade / **\$87**

**Chicken Limon**, lightly breaded and sauteed topped with white wine lemon sauce and spinach / **\$86**

## BEEF ENTREES

**Braised Bone in Short Ribs**, cabernet demi / **\$101**

**Grilled Filet Mignon**, 8 oz. roasted mushroom demi / **\$115**  
**bleu cheese / horseradish or parmesan crusted / \$118**

**Sliced Tenderloin of Beef**, demi glace and fresh chives / **\$113**

**Steak Diane** (2) 4 oz. medallions, mushrooms, onions, brandy demi glace / **\$106**

**Top Sirloin** 10 oz, red wine thyme demi / **\$102**

## DUAL ENTREES

**Sliced Tenderloin of Beef and Chicken**  
(vesuvio, parmesan or limon) (4 oz of each) / **\$110**

**Beef and Chicken**, (vesuvio, parmesan or limon)  
4oz. filet and 4 oz. of chicken / **\$110**

**Beef and Salmon** 4 oz filet and 4 oz salmon / **\$117**

**Top Sirloin and Chicken** (vesuvio, parmesan or limon)  
5 oz sirloin , 4 oz chicken / **\$105**

## SEAFOOD ENTREES

**Chilean Sea Bass** 8 oz. with lemon beurre blanc / **\$110**

**Shrimp DeJonge** -four gulf shrimp, garlic butter, lemon herb sauce, and seasoned bread crumbs / **\$101**

**Seared Salmon**, 8 oz with teriyaki OR lemon butter garlic sauce / **\$102**

**Grilled Cajun Salmon** 8 oz with cajun cream sauce / **\$102**

## VEGETARIAN MEALS

**Eggplant Parmesan**, marinara sauce mozzarella, angel hair pasta / **\$84**

**Basil Pesto Linguini**, pine nuts / **\$84**

**Pasta Primavera**, fresh vegetable medley / **\$84**

## VEGAN MEALS

Quinoa Lentil Meatballs with potato gnocchi and a cauliflower alfredo (no cream) sauce / **\$84**

## KIDS MEALS - 10 years and under (select one)

Chicken Tenders and Fries  
Macaroni and Cheese  
Cheeseburgers and Fries  
(meals served with fruit cup)  
**\$25**

**MULTIPLE ENTREE CHOICES ARE SUBJECT TO A \$3 PER PERSON SERVICE FEE**

2001 Rodeo Drive, Bolingbrook, IL 60490 / 630.771.9400  
Prices subject to 10% food tax, 14.5% liquor tax and 22% service charge  
Menu prices are subject to change  
Revised 2/2022



# Bar Packages and Other Bar Options

## **PREMIUM BAR (included in package)**

Hangar 1 Vodka, Beefeater, Sauza Silver Tequila,, Bacardi, Captain Morgan, Seagram's 7, J&B, Southern Comfort, Jim Beam, Jack Daniels, Amaretto

## **PLATINUM BAR (additional \$5 upgrade)**

All premium brands plus Absolut, Tito's, Belvedere Tanqueray, Bombay Sapphire, Mailbu, Maker's Mark, Crown Royal, Johnnie Walker Black, Chivas Regal, Glenlivet, Dewar's, Teramana Tequila

## **Young adults under 21 years , children and vendors non alcoholic beverage package**

\$25 per person

## **House Wine (included in both packages)**

Reds - Pinot Noir, Merlot, Cabernet

Whites - Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato

## **Bottled Beer (included in both packages)**

Miller Lite, Budweiser, Bud Light, Michelob Ultra,

Coors Light, Heineken, Corona, Stella, Blue Moon, O'Doul's

## **EXTRA HOURS ADDED TO WEDDING PACKAGE**

**Premium - (1) hour \$22, (2) hours \$26**

**Platinum- (1) hour \$28, (2) hours \$32**

## **TAB BARS**

### **Host pays - based on consumption**

Platinum Drinks \$10 / Premium Drinks \$9 / Wine \$8

Imported Beer \$7 / Domestic Beer \$5

Soda and Bottled Water \$3

**\$175 bartender fee per 100 guests**

## **CASH BARS**

Guests pay for own drinks

**\$175 bartender fee per 100 guests**

## **PUNCH BOWLS (serves 30)**

Champagne Mimosa \$200

Sangria (red or white) \$200

Peach Bellini \$200

Non Alcoholic Cherry Pineapple \$150

## **BAR ENHANCEMENTS**

### **Rodney Strong (select 2)**

Cabernet, Merlot, Pinot Noir

Chardonnay and Sauvignon Blanc

**\$7 per person addition to bar package**

### **Josh Cellars (select 2)**

Cabernet, Merlot, Pinot Noir

Chardonnay, Sauvignon Blanc and Pinot Gris

**\$4 per person additional to bar package**

## **Craft Beer**

Available upon request/ sold by the case

## **Champagne**

House / \$35 per bottle

Veuve Clicquot / \$90 per bottle

Moet / \$90 per bottle

Dom Perignon / \$350 per bottle

## **Martini Bar (select 3 - available during cocktail hour)**

Chocolate Mousse, White Chocolate Bliss, Chocolate Turtle

Chocolate Raspberry Truffle, Mini Mocha, Caramel Apple Swirl,

Chocolate Peppermint, White Russian, Bellini, Dreamsicle

**\$10 per person additional to bar package (60 minutes)**

**\$175 additional bartender fee**

## **Whiskey Bar (select 8 - available before or after dinner)**

Angel's Envy, Basil Hayden's Straight Bourbon,

Basil Hayden's Dark Rye, Buffalo Trace, Bulleit Bourbon,

Bulleit Rye, Elijah Craig Small Batch, Elijah Craig Straight Rye,

Four Roses Small Batch, Gentleman Jack,

High West American Prairie, High West Double Rye,

Jack Daniel's Single Barrel, Knob Creek, Knob Creek Rye,

Larceny Small Batch, Marker's Mark 46,

Michter's Small Batch, Michter's Straight Rye,

Michter's American Bourbon, Michter's Sour Mash,

Sazerac Straight Rye, WhistlePig PiggyBack, Woodford Reserve,

Dewars 12yr, Glenmorangie 10yr, Laphroaig, Courvosier VSOP,

Hennessy VSOP, Remy Martin VSOP

**\$10 per person additional to bar package (60 minutes)**

**\$175 additional bartender fee**

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# Hors d'oeuvres and Late Night Snacks

(wedding package includes four selections of hot or cold)

## COLD SELECTIONS

**Pesto Shrimp Crostini**  
**Prosciutto Wrapped Mozzarella** balsamic  
**Spicy Tuna Poke** crispy wonton  
**Bruschetta Caprese**  
**Watermelon Bruschetta with Goat Cheese**  
**Salmon Cucumber with Dill Cream Cheese**  
**Shrimp Cocktail Shooter** cocktail sauce  
**Caprese Tomato Skewers** balsamic

## HOT SELECTIONS

**Bacon Wrapped Shrimp** maple samba  
**Steak Empanadas** salsa ranch  
**Coconut Shrimp** key lime chantilly  
**Mini Crab Cakes** sriracha aioli  
**Crab Wontons** sweet chili sauce  
**Beef Wellingtons** bordelaise sauce  
**Mini Cuban Sandwiches**  
**Southwest Egg Rolls** sriracha aioli  
**Vegetable Spring Rolls** sweet chili teriyaki  
**Arrabiata Meatballs** spicy marinara  
**Mac and Cheese Bites** white truffle cheese sauce  
**Grilled Cheese Dippers** tomato soup  
**Bacon Wrapped Water Chestnuts**  
**Beef Barbacoa Taquitos** demi glace  
**Pear and Brie Phyllo Rolls**  
**Wild Mushroom Tarts**  
**Cheesesteak Spring Rolls** salsa ranch  
**Chicken Quesadilla** sour cream  
**Spinach Stuffed Mushrooms**

## MIDNIGHT MADNESS

**Cheeseburger Sliders** \$4.00  
**Reuben Sliders** \$4.00  
**Mini Hot Dogs** \$4.00  
**Chicken Tenders** \$3.00  
**Mozzarella Sticks** \$2.50  
**Bosco Sticks** \$3.50  
**Flatbreads** \$12 each (8 pieces each)  
(cheese, sausage, pepperoni or veggie)

## COCKTAIL HOUR ENHANCEMENTS

**Homemade Tortilla Chips and Salsa**  
\$100 for 50 pp / \$75 for 25 pp

**Artisan Cheese Display** gourmet cheeses, berries and crackers  
\$225 for 50 pp / \$150 for 25 pp

**Antipasto Display** artichokes, roasted red peppers, kalamata olives, pepperoncini, giardiniera, pesto mozzarella, parmesan cheese, prosciutto de parma, salami  
\$250 for 50 pp / \$165 for 25 pp

**Vegetable Crudite Display** ranch and bleu cheese dips  
\$225 for 50 pp / \$150 for 25 pp

**Slice Fresh Fruit Display** pineapple, honeydew, cantaloupe, watermelon and berries  
\$225 for 50 pp / \$150 for 25 pp

**Cocktail Shrimp Display (75 pieces)** / \$250

## Upgraded Appetizers

**Bacon Wrapped Scallops** / \$6 each  
**Filet Kabobs** / \$6 each  
**Grilled Baby Lamb Chops** / \$10 each



# Salads, Soups and Sides

## SALADS (select one)

### Mixed Greens Salad

mesclun greens, grape tomatoes, cucumbers, goat cheese, dried cranberries and balsamic vinaigrette

### Strawberry Spinach Salad

spinach and frise greens, spinach, strawberries, almonds, feta cheese, mandarin oranges and champagne vinaigrette

### Caesar Salad

romaine, parmesan cheese, croutons, and caesar dressing

### Garden Salad

romaine and iceberg, cucumbers, grape tomatoes, carrots, red onions and ranch dressing

### Chopped Salad

chopped iceberg lettuce, red cabbage, ditalini pasta, crumbled bacon, green onion, tomatoes, gorgonzola cheese and sweet red wine vinaigrette

### Grilled Asparagus Wrapped with Prosciutto

baby greens, parmesan cheese with dijon red wine vinaigrette

### Apple Salad

mixed greens, granny smith apples, candied pecans, cranberries, gorgonzola cheese and apple vinaigrette

## STARCH (select one)

**Herb Roasted Rosemary Red**

**Yukon Mashed Potatoes**

**Cranberry Wild Rice Risotto**

**Rice Pilaf** (carrots, celery and onion)

**Cheddar Au Gratin Potatoes**

**Creamy Spinach Risotto**

**Parmesan Roasted Red Potatoes**

**Angel Hair Pasta**

## SOUP (select one)

**Broccoli Cheddar**

**French Onion**, swiss cheese crouton

**Shrimp Bisque**

**Chicken and Wild Rice**

**Vegetable Minestrone with pasta** (vegetarian)

**Butternut Squash**, toasted pumpkin seeds

**Pasta e Fagioli**

**Italian Wedding**

**Beer Cheese with Italian Sausage**

## VEGETABLE (select one)

**Steamed Broccolini and Red Peppers**

**Buttered French Green Beans with Shallots**

**Honey Glazed Baby Carrots**

**Roasted Asparagus**

**Herb Roasted Brussel Sprouts**, brown sugar, shallots  
balsamic and bacon

**Vegetable Squash Medley**, zucchini, yellow squash,  
red pepper and red onion

## MENU ENHANCEMENTS

**Pasta Course** penne, vodka tomato cream sauce  
**\$10 per person**

**Antipasto Platter**

**\$150** (per table)

**Intermezzo** (lemon or raspberry)

**\$5 per person**



# Desserts and Sweets

## DESSERT (select one)

### New York Cheesecake

Fresh berries, shaved white and dark chocolate chips  
strawberry, caramel or chocolate topping, whipped cream

### Salted Caramel Brownie

Chocolate brownie with salted caramel topped with  
powdered sugar  
(vanilla ice cream \$1 additional)

### S'more Mousse

Graham crackers, chocolate mousse, toasted  
marshmallows (served in a stemless martini glass)

### Carrot Cake

cream cheese frosting, shaved carrots, candied walnuts  
caramel sauce

### Strawberry Shortcake

Pound cake, strawberries, whipped topping  
(served in a stemless martini glass)

### Key Lime Tarts

Crumbled graham crackers, white chocolate chips

### Cobbler

Mixed berry with whipped topping  
(vanilla ice cream \$1 additional)

### Chocolate Cake

Three layer sliced chocolate fudge cake with  
whipped cream

### Banana Bread Pudding

chocolate chips, raisins and amaretto sauce

### Creme Brulee

Homemade custard and grand marnier with a caramelized  
sugar topping

## DESSERT ENHANCEMENTS

### Bananas Foster Flambe

Chocolate sauce, caramel, candied pecans, vanilla ice cream  
**\$10 per person (\$175 chef fee)**

### Cherries Jubilee Flambe

Brown sugar, butter, rum, bing cherries and  
cherry Chambord  
**\$10 per person (\$175 chef fee)**

### Strawberry Ecstasy Flambe

Rum, triple sec, strawberries, butter and brown sugar  
**\$10 per person (\$175 chef fee)**

### Make your Own Mini Cheesecake Bar

Served with assorted toppings  
**\$10 per person**

### Ice Cream Sundae Bar

Chocolate and vanilla ice cream, hot fudge, strawberry  
and caramel toppings, sprinkles, toffee pieces,  
strawberries and crushed Oreo cookies  
**\$10 per person**

## SWEETS TABLE (ordered per dozen)

Assorted Macaroons

Mini Cheesecakes

Petit Fours

Chocolate Dipped Strawberries

Eclairs

Fruit Kabobs

Chocolate Chip Cannolis

Lemon Bars

Cookies

Brownies

Mini Donuts Holes

**\$30 per dozen**





# EVENT RENTALS

UPGRADED LINEN  
SATIN, SHANTUNG, POLYESTER

\$25 EACH

UPGRADED NAPKINS  
SATIN

\$3 EACH

TABLE RUNNERS

\$10 EACH

CHAMPAGNE WALL

\$250

ACRYLIC TABLE NUMBERS

\$50

WINE BARRELS  
LIMIT 2

\$50 EACH

ACRYLIC CHARGER PLATES  
GOLD OR SILVER

\$3 EACH

WOODEN ARCH

\$200

