



# WEDDING PACKAGE

## YOUR WEDDING PACKAGE INCLUDES

**YOUR CHOICE OF HORS D'OEUVRES**

*4 pieces per person*

**FOUR COURSE MEAL**

*salad, intermezzo, entrée, wedding cake*

**FOUR HOUR OPEN BAR**

**CHAMPAGNE TOAST FOR ALL OF YOUR GUESTS**

**WINE SERVICE WITH DINNER**

**WEDDING CAKE / SERVICE**

**FLOOR LENGTH WHITE TABLE LINENS / NAPKINS**

**VOTIVE CANDLES / MIRROR BASE AT EACH TABLE**

**MAGNIFICENT GROUNDS FOR PHOTOGRAPHS**

**COMPLIMENTARY BRIDE / GROOM MEALS**

**FOURSOME OF GOLF**

**SIX HOUR ROOM RENTAL**

**THE MOST IMPORTANT DAY OF YOUR LIFE...**

*Make it Unforgettable*



# WEDDING PACKAGE

## BUTLER PASSED HORS D'OEUVRES

4 pieces per person

### VEGETARIAN

ARTICHOKE PARMESAN

ROASTED VEGETABLE / CHEESE QUESADILLA

CANDIED PECAN / BOURSIN CHEESE CANAPE

GRILLED CHEESE WEDGE

*Tomato Soup Shooter*

TOMATO BRUSCHETTA

*Basil / Fresh Mozzarella*

PRETZEL BITES

*White Cheddar / Truffle Fondue*

FOCACCIA PIZZA

*Fontinella / Caramelized Onion / Spinach Bechamel Sauce*

GRILLED BALSAMIC PORTOBELLO MUSHROOM

*Arugula / Goat Cheese Focaccia Crostini*

### MEAT

JERK CHICKEN

*Mango Chutney on Plantain Chip*

SMOKED CHICKEN TOSTADA

*Avocado Tomatillo Relish*

BOURSIN CHEESE / APPLEWOOD SMOKED

BACON CROSTINI

MINI FRANKS EN CROUTE

*with Whole Grain Mustard*

MINI LAMB CHOPS

*Tomato / Tarragon Bordelaise*

MINI KOBE BEEF BURGERS

*Caramelized Onion / Spicy Japanese Aioli*

### SEAFOOD

BROILED MARYLAND MINI CRAB CAKE

SPICY TERIYAKI TUNA TAR TAR

*Wafer Thin Rice Cracker*

PEPPALOK SMOKED SALMON

*Rice Toast with Horseradish Cream*

SWEET POTATO BLINI / NOVA SCOTIA SALMON

*Crème Fraiche and Chive*

### SUSHI STATION

*passed or prepared in front of your guests*

CALIFORNIA ROLL / SPICY TUNA ROLL / SHRIMP

TEMPURA ROLL / VEGETABLE ROLL

**100 PCS. / ATTENDANT FEE \$120**

### DISPLAYS

SPINACH DIP / HUMMUS / FRESH VEGETABLE

CRUDITES **HALF DISPLAY / FULL DISPLAY**

*Pita Bread*

SELECTION OF DOMESTIC / IMPORTED CHEESE

DISPLAY **HALF DISPLAY / FULL DISPLAY**

*Assorted Crackers / Breads*

OYSTERS ON THE HALF SHELL / POACHED SHRIMP

*Cocktail / Mignonette Sauce*



# WEDDING PACKAGE

## PLATED SALAD

### YOUR CHOICE OF ONE PLATED SALAD

*Served with Warm Rolls & Butter, Coffee, Tea and Water Service*

#### CAESAR

*Hearts of Romaine / Garlic Roasted Croutons / Shaved Parmesan*

#### HOUSE

*Mixed Greens / Tear Drop Tomatoes / Sesame Crisps  
Stilton Blue Cheese / Green Onion / Paris dressing*

#### LEIGHTON

*Arugula / Sourdough Croutons / Capers / Peppers  
Red Onion / Tomato / Garlic Dijon / Vinaigrette*

#### BABY OAK

*Frisée and Baby Oak Lettuces / Sherry Walnut Vinaigrette  
Dried Apple / Maytag Blue Cheese / Pecans*

#### CAPRESE

*Vine Ripened Red and Yellow Tomatoes / Buffalo Mozzarella  
Balsamic Vinegar / Rocket greens / Extra Virgin Olive Oil*

### YOUR CHOICE OF LEMON OR RASPBERRY SORBET

#### WEDDING CAKE

*to follow entrée*

*CUSTOM MENU AVAILABLE UPON REQUEST*



# WEDDING PACKAGE

## PLATED ENTRÉES

### BEEF

#### CHAR-BROILED LONDON BROIL \$70

Natural Horseradish Broth / Poached Asparagus  
Duchess Potatoes

#### CENTER CUT FILET MIGNON \$76

Cooked medium rare / Morel Mushroom Sauce / Roasted  
Yukon Gold Potatoes / Haricot Vert

#### PAN SEARED FILET MIGNON \$76

Whipped Potatoes / Green Bean Provencal / Brandy Peppercorn  
Cream Sauce

#### SLICED BEEF TENDERLOIN \$76

Horseradish Whipped Potatoes / Sautéed Mushrooms / Spinach  
Bordelaise Sauce

#### WILD MUSHROOM CRUSTED FILET MIGNON \$77

Potato Au Gratin, / Grilled Asparagus / Wild Mushroom  
Bordelaise

### CHICKEN

#### OVEN ROASTED CHICKEN BREAST \$70

Roasted Fingerling Potatoes / Green Bean Provencal  
Natural Chicken Jus

#### SPICED BREAST OF CHICKEN \$70

Maytag Blue Cheese Mashed Potatoes / Glazed Baby Carrots  
Natural Chicken Jus

#### PAN ROASTED CHICKEN BREAST \$70

Spinach Whipped Potatoes with Haricot Vert / Wild Mushroom  
Tomato Ragout

#### STUFFED CHICKEN BREAST \$70

Parmesan and Sweet Onion Risotto / Sherry Chicken Jus  
Spinach and Caramelized Cipollini Onion / Fontina Cheese

### SEAFOOD

#### PAN SEARED SALMON \$70

Yukon Gold Mashed Potatoes / Asparagus / Garlic Roasted  
Cherry Tomatoes / Herb Vin Blanc Sauce

#### GRILLED NORWEGIAN SALMON \$70

Herb Roasted Fingerling Potatoes / Haricot Vert / Baby Carrots  
Ravigote (Red Onion Vinaigrette)

#### DIJON / BRIOCHE CRUMB CRUSTED GROUPER \$72

Roasted Cipollini Onion / Cremini Mushroom Ragoute / Baby  
Red Potatoes / Shallot Thyme Reduction

#### THAI STYLE TILAPIA \$70

Peppers / Onion / Cilantro / Thai Basil Sweet and Spicy Sauce  
Steamed Jasmine Rice

### VEGETARIAN

#### BAKED ZITI PASTA \$70

With Braised Tomato Sauce / Grilled Zucchini / Grilled Onion  
and Yellow Squash / Fresh Mozzarella / Fontina Cheese

#### SEASONAL VEGETABLE / CHICKPEA TIKA MASALA \$70

Served with Basmati Rice

#### PANANG \$70

Red Curry-Coconut Milk Sauce with Tofu / Green Beans  
Thai Eggplant / Sweet Basil / Peppers / Jasmine Rice

\*KIDS MENU AVAILABLE UP TO 12 YEARS OF AGE \$18.95

\*VENDORS MEALS AVAILABLE \$18.95



# WEDDING PACKAGE

## OPEN BAR SELECTIONS

### CHAMPAGNE TOAST FOR ALL GUESTS

Select One: *Domaine St. Michelle OR Dom Pierre*

#### STANDARD 4 HOUR OPEN BAR

Included in Package / Wine Service Included

##### LIQUOR

Smirnoff / Absolut / Gordons Gin / Bacardi Silver, / Seagrams 7  
V.O. / Dewers / Jim Beam / Sauza / Christian Brothers

##### HOUSE WINE

*Choose 1 red and 1 white*

LaTerre / Copper Ridge / Mezza Carona / Chardonnay  
Pinot Grigio / Sauvignon Blanc / Moscato / Pinot Noir  
Cabernet / Merlot

##### DOMESTIC / IMPORT BEER

Miller Lite / Budweiser / Coors / Heineken / Amstel / Corona

**SIGNATURE DRINK AVAILABLE ADD \$2 PER PERSON**

#### PREMIUM OPEN BAR

Wine Service Included **\$4 PER PERSON ADDITIONAL**

##### LIQUOR

Grey Goose / Absolut / Tanqueray / Bombay / Captain Morgan  
Malibu / Crown Royal / Jack Daniels / Johnnie Walker Red  
Johnnie Walker Black / Makers Mark / Jim Beam / Patron  
Don Julio / Cognac VS

##### PREMIUM WINE

William Hill / Rodney Strong / Five Rivers / Guenoc Lake  
Chardonnay / Pinot Noir / Cabernet Sauvignon / Merlot

##### DOMESTIC / IMPORT BEER

Miller Lite / Budweiser / Coors / Goose Island / Heineken  
Amstel / Corona

#### LIQUOR LIABILITY

In accordance with liquor laws governing the state of Illinois and the City of Highland Park, a guest must be 21 years or older to consume alcoholic beverages. Highland Park Country Club reserves the right to exercise legal responsibility and social obligation in refusing further service to any guest, we feel, has had enough to drink. It is Highland Park Country Clubs policy that we do not serve shots of liquor.



# WEDDING PACKAGE

## CLUB SERVICES & CHARGES

### SALES TAX & SERVICE CHARGE

All menu prices are subject to 22% facility service charge, 8% state tax and 1% city tax.

### GUARANTEES

Please notify our catering office ten (10) days prior to your function with the guaranteed number of guests.

### CEREMONY SITE

There is a fee of \$500.00 for the ceremony site that includes setup and tear down.

### ENTRÉE SELECTION

If more than one entrée is offered (maximum of two), an additional charge of \$2 per person will apply.

### SPECIAL MENUS

Our catering office can help you customize a menu for your specific occasion.

### CAKE SELECTION

A credit of will be given towards the purchase of wedding cake, from anyone other than our selected vendor. If wedding cake is purchased from an outside vendor there is a \$2.50 cake cutting fee. If there is an overage, extra costs will be passed on to the client. If full amount is not utilized there will be no credit issued.

### PRICES ARE SUBJECT TO CHANGE

### ADDITIONAL SERVICES

#### VALET ATTENDANTS

Upon request

#### COAT ROOM ATTENDANTS **\$75**

#### FOOD REGULATIONS

Due to Lake County Health Department regulations and Club policy, foods consumed on the premises must be prepared at Highland Park Country Club.

#### LEFTOVER FOOD

Health regulations prevent you from removing any food from Highland Park Country Club.

#### CENTERPIECES

Mirrors and votive candles are provided by the club.

#### SWEET TABLE

If not purchased through the club there is a \$3 per person charge.

#### UPLIGHTING **\$30 PER LIGHT**

available in a variety of colors. Linen Different styles and colors are available upon request please ask for details.

#### SATURDAY EVENING MINIMUMS **\$14,500**