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## Wedding Package

### **Includes...**

Bread Rolls with Butter, Soup, Salad, Entrée, Starch, Vegetable,  
& Wedding Cake or Dessert  
5 ½ Hour Reception  
4 Hour Premium Bar which also includes Mixed and Blended Cocktails  
Unlimited Wine Service during Dinner  
Champagne Toast for Head Table  
Coffee & Tea Service throughout the Event  
Maitre D' Service throughout the Event  
White Linen Back Drop for Head Table  
White Satin Table Cloths, Choice of Colored Linen Napkins,  
Choice of Round Mirror & 3 Votive Centerpiece or Tall Glass  
Vase with a Fresh Rose with your choice of color Centerpiece  
Private Bridal Room  
Available Photography in Gazebo  
Grand Dance Floor Included  
Free On-Site Parking  
\*Special Rates for Friday or Sunday Receptions\*

### **Note the Following**

Winter Discount for months of Jan, Feb, and March  
Ask for Prices

Add 18% Service Charge & Applicable Sales Tax

Luncheon Wedding Receptions are Four Hours in Length from Twelve to Four p.m.  
With Three Hours of Open Bar

Non-refundable deposit required for all events  
Balance due ten days prior to event  
Guaranteed final guest count required during final appointment  
Floor Plan due seven days prior to event  
Final payment must be in the form of cashier's check, money order or cash only  
Cutting cake at no additional charge  
Prices are subject to change without notice

**Hors D' Oeuvres (Additional)**

Served Butler Style with White Glove Service  
During the Cocktail Hour  
Choice of 6 from the following

**Classic Cold Hors D' Oeuvres**

Deviled Eggs  
Cherry Tomatoes stuffed with Avocado  
Turkey Canapés  
Salmon Canapés  
Ham Pile Rollups  
Assorted Cheese & Crackers  
Assorted Vegetables with Ranch Dip  
Crab Meat stuffed in Puff Pastry

**Hot Hors d' Oeuvres**

Mini BBQ Ribs  
Chicken Wings  
Breaded Mushrooms  
Mini Meat Puffs  
Italian Sausages  
Petit Spinach Quiche  
Franks in a Blanket  
Water Chestnuts wrapped in Bacon  
Mini BBQ Meatballs  
Hawaiian Brochettes  
Chicken or Beef Wellingtons (Additional)

# **Entrées**

## **Family Style**

### **Choice of Three Selections**

Roast Sirloin of Beef, Roast Pork, Roast Turkey with Stuffing, Baked Chicken, Chicken Fettuccine Alfredo, Mostaccioli with Italian Sausage, Swedish Meatballs in gravy, Polish Sausage with Sauerkraut

### **Alpine Breast of Chicken**

Breast of Chicken lightly breaded & served with a white wine sauce

### **Chicken Wellington**

Juicy & Tender Chicken Breast, elegantly encuffed in Mushroom or Spinach duxelle, wrapped in French Puff Pastry

### **Champagne Chicken**

Lightly Breaded Breast of Chicken stuffed with Wild Rice, and served with a delicate champagne sauce

### **Chicken Limon**

Sautéed Breast of Chicken in white wine sauce and seasonings, and served with a lemon sauce

### **Chicken Marsala**

Sautéed Breast of Chicken in red wine, and served with a mushroom sauce

### **Chicken Kiev**

Filled with Butter and Parsley

### **Roast Prime Rib of Beef**

Full Cut, slowly roasted with Au Jus, topped with Mushrooms, and served with Horseradish sauce or Au Jus on the side

### **Beef Wellington**

Filet Mignon with Mushroom duxelle stuffed in French Puff Pastry

### **Roast Sirloin of Beef & Boneless Breast of Chicken**

Slow Roasted and served with gravy, and Choice of Breast of Chicken Selection

### **Roast Sirloin of Beef & Chicken Kiev**

Slow Roasted and served with gravy, and Chicken Kiev filled with Butter and Parsley

### **Filet Mignon**

Classic Cut served with Au Jus or Horseradish sauce on the side

### **Filet Mignon & Boneless Breast of Chicken**

Classic Cut served with Au Jus or Horseradish sauce on the side  
& choice of Breast of Chicken Selection

### **Filet Mignon & Salmon**

Classic Cut served with Au Jus or Horseradish sauce on the side &  
Broiled Salmon served with Dill Sauce

### **Salmon**

Broiled & served with Dill sauce

## **Vegetarian Options**

### **Mostaciolli Primavera**

Served with a Tomato sauce and Olive Oil

### **Children**

Ages 3 and Under are No Charge

Ages 4-10 are Half Price with Family Style

Or \$10.95 for Chicken Nuggets & Fries Meal

# **Complements**

## **Soups**

Cream of Chicken

Cream of Broccoli

Cream of Potato

Cream of Mushroom

Corn Chowder

Tomato Rice

Chicken Broth with Pasta

## **Salads**

### **Chef's Tossed Green Salad**

Romaine and Ice Berg Lettuce, Red Cabbage, carrots, Red Onions, and Tomatoes and Cucumbers

### **Caesar Salad (Additional)**

Romaine Lettuce with Garlic Flavored Croutons, Fresh Parmesan Cheese, Cherry Tomatoes, and Caesar Dressing

### **Spinach Salad (Additional)**

Spinach Leaves, Red Onions, Cherry Tomatoes, Hard-Boiled Egg, and Peas served with French Dressing

## **Dressings**

Ranch, French, Italian, & Thousand Island

## **Starches**

Whipped Potatoes

Baby Redskin Potatoes

Baby Redskin Garlic Mashed Potatoes

Rice Pilaf

Baked Potatoes served with Sour Cream

Twice Baked Potatoes (Additional)

Extra Compliment-Potato Finger Dumplings (Additional)

## **Vegetables**

Mixed Garden (Broccoli, Cauliflower, and Carrots)

Broccoli & Cauliflower

Green Beans Almondine

Honey Glazed Peas & Carrots

Buttered Sweet Corn

Asparagus with Hollandaise Sauce (Additional)

## **Intermezzo/Sorbet (Additional)**

To Cleanse the Palette

Raspberry or Lemon

## **Desserts**

### **Wedding Cake**

Choice of One of Our Signature Wedding Cakes

Choice of Cake, Filling, & Style

Minimum of 150 Guests Applies

Cutting of cake at no additional charge

New York Vanilla Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

(Strawberry or Chocolate Sauce available for no additional cost)

### **Kolaczki**

Homemade with different Flavor Jams

### **Peaches**

Cup topped with Whipped Cream and Chocolate Shavings

**Cheesecake (Additional)**

Topped with Raspberry sauce and Fresh Raspberries

**Tiramisu (Additional)**

Topped with Cocoa Powder, Chocolate Sauce, and a Chocolate Fan

**Carrot Cake (Additional)**

Filled with Cream Cheese Filling and Frosting, and caramelized walnuts,  
Topped with a Carrot Chocolate

**Chocolate Truffle (Additional)**

Sponge Cake topped with Chocolate Glaze

**Chocolate Fountain (Additional)**

Rental Fee & Assortment Fee per person

Includes Choice of Chocolate

Fresh Fruit, Pretzels, Sponge Cake, Marshmallows, Oreos, and More....

Minimum of 100 Guests Applies

**Alpine Sweet Table (Additional)**

A European Assortment of Elegant Pastries

Approximately Three Selections per person

Fresh Fruit Display

Decorated with Fine Fabrics, Lighting and Candles