

DINNER PACKAGE INCLUDES

6 Hour Event
4.5 Hour Premium Open Bar
Champagne Toast for Head Table
Unlimited Signature Wine during Dinner
5 Course Customized Dinner Menu
Wedding Cake Cutting and Dessert
Coffee & Tea Service
White or Ivory Satin Floor Length Tablecloths
Colored Napkins
Seasonal Fresh Flowers or Mirror & Votive Centerpiece
Private Bridal Room Suite
Ceremony Options
Picturesque Gazebo Area
Sharp & Attentive Service

HORS D'OEUVRES- \$7.00

Includes choice of 5 items from either Classic Cold or Hot Hors D'oeuvres categories. Hors D'oeuvres are served butler style, with white glove service.

CLASSIC COLD

Deviled Eggs

Shrimp w/ Cocktail Sauce (+ \$1.25 per piece)

Bruschetta

Mozzarella Tomato Basil Skewers

Fresh Sliced Seasonal Fruit

Assorted Cheese & Crackers

Assorted Vegetables with Ranch Dip

HOT

Chicken Wings

Breaded Mushrooms

Mini Meat Puffs

Italian Sausages w/ Pepper &

Onion

Egg Rolls with Sweet & Sour Sauce

Spanakopita

Franks in a Blanket

Water Chesnuts wrapped in Bacon

Mini BBQ Meatballs

Hawaiian Brochettes | Chicken & Pineapple

Chicken or Beef Wellingtons (+ \$2.00 per piece)

Coconut Shrimp w/ Apricot Sauce (+ \$1.50 per person)

DINNER STYLE

FAMILY STYLE

\$63 Saturday Evening with bar | \$53 Friday & Sunday with bar

Choose 1

Alpine Breast of Chicken

Chicken Piccata

Chicken Marsala

Baked Chicken

Herb Roasted Chicken

Choose 2

Roast Sirloin of Beef

Roast Pork

Roast Turkey with Stuffing

Chicken Alfredo Pasta

Mostaccioli w/ Italian Sausage

Swedish Meatballs in Gravy

Polish Sausage w/ Sauerkraut

Italian Sausage w/ Peppers

Filet Mignon available family style for additional \$15 per person

Roast Prime Rib of Beef available family style for additional \$8 per person

PLATED ENTREES

Saturday Evening w/ Bar | Friday & Sunday w/ Bar

Filet Mignon -----\$75 | \$67

Classic Cut of Tenderloin Served with Au Jus

Add Breast of Chicken----- \$77 | \$69

Salmon -----\$71 | \$63

Broiled Atlantic Salmon Filet marinated in a fresh Herbs and served with Dill sauce

Roast Prime Rib of Beef -----\$68 | \$60

A generous portion of slowly roasted with Au Jus and served with Horseradish sauce on the side

Roast Sirloin of Beef & Alpine Breast of Chicken ----- \$61| \$51

Slowly Roasted with Au Jus, and served with Rich Gravy, and lightly Breaded Breast of Chicken served with White Wine Sauce

Chicken Wellington -----\$61 | \$52

A Chicken Breast, stuffed with Mushrooms or Spinach and Feta, and wrapped in a French puff pastry

Mediterranean Stuffed Chicken -----\$61 | \$52

Spinach, Roasted Red Peppers, and Cheese stuffed in Chicken Breast served with Garlic Butter Sauce

Chicken Marsala -----\$61 | \$52

A Chicken Breast sautéed in Red Wine and Mushrooms served with a Wild Mushroom sauce

Alpine Breast of Chicken -----\$58 | \$50

Our Signature Breast of Chicken lightly breaded & served with a White Wine Sauce on the side.

Chicken Champagnaise -----\$60 | \$50

Breast of Chicken stuffed with Wild Rice, and served with a light Champagne sauce

Chicken Piccata -----\$58 | \$50

A Chicken Breast sautéed golden brown, and served with a Lemon Butter Sauce

Herb Roasted Chicken -----\$58 | \$50

Succulent Split Half Roasted Chicken seasoned to perfection with our Signature Herbs and Seasoning

Vegetarian Options -----\$58 | \$50

Mostaccioli Primavera or Alfredo Pasta

All dinners include: Rolls, Soup, Salad, Vegetable, Starch, Coffee & Tea service and Dessert.

Choice of Wine Included with Dinner

Champagne Toast for all your guests

(Add \$3.25 per person)

Prices are subject to change without notice.

SOUP

(Select one choice)

Cream of Chicken
Cream of Broccoli
Cream of Mushroom
Tomato Basil
Lemon Chicken Orzo

STARCH

(Select one choice)

Baby Redskin Garlic Mashed Potatoes
Whipped Potatoes
Wild Rice Pilaf
Baked Potatoes served with Sour Cream (with Plated Only)
Extra Compliment-Potato Finger Dumplings (Add \$2.50)

SALAD

(Select one choice)

Chef's Tossed Green Salad
Served with your choice of two:
Italian, Ranch, French, or Balsamic Vinaigrette Dressings
Caesar Salad (Add \$2.50)
Spinach Salad (Add \$3.00)
Roasted Beet Salad (Add \$3.00)
Bright Spring Salad (Add \$3.00)

VEGETABLE

(Select one choice)

Green Beans Almondine
Mixed Garden Vegetables
Broccoli & Cauliflower
Asparagus with Hollandaise Sauce (Add \$2.75 per person)

DESSERT

(Select one choice)

Ice Cream : French Vanilla Chocolate Strawberry
(served with a choice of Chocolate or Strawberry sauce)

Kolaczki : Homemade and Freshly Baked and come in a variety of fillings

Wedding Cakes: Can be purchased for \$4.50 per person.

Cutting outdoor vendor cake - additional \$1.50 per person

LATE NIGHT BITES

Tender & Spicy

Chicken Tenders or Spicy Chicken Wings with Fries
(\$7.00 per person)

Ballpark Night

Chicago Style Hot Dogs with Fries
(\$7.00 per person)

Little Italy

Italian Beef Sandwiches with Fries
(\$7.00 per person)

BAR PACKAGE INFORMATION

Alpine Banquets is proud to offer the finest beverages available. We offer name brand liquors, beers, and wines. All drinks are superbly prepared to order by our carefully trained, courteous bartenders.

PREMIUM BAR (INCLUDED)

Liquor: Jim Beam, Seagram's VO, J&B, Seagram's Seven Crown, Duggan's Dew, Captain Morgan, Southern Comfort, Jack Daniels, Absolut Vodka, Smirnoff Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Rum, Christian Brothers Brandy, Malibu, Amaretto, Coffee Liquor, and Irish Cream Liquor

Draft Beer: Miller Lite, Miller Genuine Draft, Coors Light, and Bud Light

Bottled Domestic Beer with Choice of Two Selections: (Add \$3.00 per person)

Bottled Imported Beer with Choice of One Selection: (Add \$4.00 per person) (Heineken or Corona)

Champagne and Signature Wine Selections

Sodas: Coke, Diet Coke, 7-up

Mixers: Half and Half, Sweet & Sour, Orange Juice, Cranberry Juice, Pineapple Juice, Tonic, Club Soda, Bloody Mary Mix, Grenadine, Cream Drinks, Mixed Drinks, Margaritas, and Martini's

DELUXE BAR (ADD \$12.00 PER PERSON)

Includes all the above PLUS:

Ketel One or Belvedere Vodka, Bombay Gin, 1800 Silver Tequila, Martell VS, Johnnie Walker Black Label, Crown Royal, Jameson, Kahlua Bailey's Irish Crème, Amaretto Disaronno, Drambuie, and Grand Marnier

Open Bar During Dinner- \$5.50

An Additional Hour of Open Bar- \$9.50 per person

Liquor Not Listed Available at an Additional Cost

Our Liquor Liability

In accordance with the liquor laws governing Illinois and the Village of Darien, a guest must be 21 years or older to consume alcoholic beverages. Alpine Banquets also reserves the rights to exercise our legal responsibility and social obligation to refuse service to any guest without proper identification and to any guest we feel has had enough to drink.

Prices are subject to change without notice. Service charge included in pricing. Prices subject to applicable sales tax.