

# Weddings at Prairie Landing



Our award-winning banquet facility features floor to ceiling windows overlooking our highly acclaimed golf course. We offer several room configurations options to choose from which can accommodate groups of all sizes in a comfortable and safe environment. The adjoining patio offers guests a stunning view of our 9th and 18th holes, while relaxing in a secluded setting.

Prairie Landing has the ability to customize your special day with a variety of menu selections and enhancements. Our experienced wedding coordinators will guide you through the process of creating the day you have envisioned.

Thank you for your interest in hosting your special day at Prairie Landing Golf Club. If you have any additional questions or would like to schedule a tour, please call **630.208.7629** or email **[mwright@prairielanding.com](mailto:mwright@prairielanding.com)**. We look forward to working with you.

Best Regards

*Michelle Wright*

*Wedding and Event Sales Manager*

**2325 Longest Dr • West Chicago, IL • 630.208.7629**

# Wedding Packages

## PREMIUM

- ◆ 5 1/2 hour reception with 4 hour premium bar
- ◆ Champagne toast for the head table
- ◆ Three Butler passed premium hors d'oeuvres
- ◆ Entrée Selection with choice of soup or salad, starch and vegetable
- ◆ Custom designed wedding cake
- ◆ Red and White Wine selection served throughout dinner service
- ◆ Custom floral centerpieces, mirrors, votives
- ◆ Full length White or Ivory tablecloths with a variety of colored napkins to choose from
- ◆ Gourmet wedding tasting for up to 6 people
- ◆ On site Bridal suite on day of wedding
- ◆ Complimentary overnight accommodations for bride and groom
- ◆ Discounted accommodations at preferred hotels for your wedding guests
- ◆ Complimentary shuttle service for guests staying at preferred hotels (restrictions may apply)
- ◆ Use of golf carts for photos on course
- ◆ Discounted golf packages for bridal party (restrictions apply)



Prices do not include 20% service fee and current sales tax.

## LUXURY *additional \$23*

*Premium wedding package plus the following*

- ◆ Discounted wedding ceremony
- ◆ 4 1/2 hours of luxury bar
- ◆ Champagne toast for all
- ◆ Four Butler passed luxury hors d'oeuvres
- ◆ Entrée Selection with choice of soup, salad, starch and vegetable
- ◆ Intermezzo or Pasta Course
- ◆ Custom Wedding Cocktail (restrictions apply)



# Hors D'Oeuvres

## PREMIUM

*Select three (3) hors d'oeuvres*

Tomato Bruschetta

Beef Tenderloin Crostini

Herbed Boursin Tinkerbell Pepper

Spanakopita

Prosciutto Wrapped Bucatini

Vegetable Spring Roll

Truffle Mac and Cheese Spoon

BBQ Meatball

Petit Crabcakes

Lemon Grass Chicken Skewer

Spinach and Cheese Stuffed Mushrooms



## LUXURY

*Select four (4) hors d'oeuvres*

Eggplant Caponata Crostini

Ahi Tuna Wonton

Shrimp Cocktail Shooters

Fried Goat Cheese

Kobe Beef Meatballs

Italian Sausage Stuffed Mushrooms

Bacon Wrapped Scallops

Shrimp Ceviche Demitasse

Smoked Chicken Crostini

Asian Chicken Lettuce Cups

Vegetable Polenta Napoleon



## Appetizer Displays

*Price per person ~ not included in package*

### Artisan Cheese Board \$7

Domestic and Imported Cheeses; with dried cranberries, candied walnuts, assorted crackers, toast points

### Garden Crudité \$6

Fresh Vegetables, homemade ranch dipping sauce

### Fresh Fruit \$5

Elegant Display of Seasonal Fruit

### Charcuterie \$10

Beautiful display of gourmet cured meats and imported cheeses, olives, nuts, fruit, assorted crackers, toast points, homemade jams



# Soup & Salad

Add additional course to premium package for \$3

## CREAM SOUPS

Cream of Chicken *with Wild rice*

Butternut Squash Bisque

Broccoli Cheddar

Baked Potato

Roasted Cauliflower

Maryland Crab Chowder *\$2 additional*

## BROTH SOUPS

Avgolemono *Lemon Chicken Soup*

Pasta e Fagioli

Minestrone

Italian Wedding

Tuscan White Bean and Sausage

Manhattan Seafood Chowder *\$2 additional*

## SALAD SELECTIONS

**\*\*Spring and Holiday Salads additional \$3\*\***

**Garden** Mixed greens, cucumber, tomato, carrots, onion, croutons

**Classic Caesar** Crisp romaine, croutons, shaved parmesan, creamy caesar dressing

**Greek** Mixed greens, cucumber, crumbled feta, olives, onion, tomatoes, greek vinaigrette

**Spinach** Fresh spinach, bacon crumbles, hard boiled egg, warm bacon vinaigrette

**Spring\*** Mixed greens, strawberries, toasted almonds, goat cheese, poppyseed vinaigrette

**Holiday\*** Mixed greens, granny smith apples, candied pecans, cranberries, gorgonzola, champagne vinaigrette



# Entrée Selection

## BEEF

**Filet Mignon** \$109  
with red wine demi

**Ribeye** \$123  
with cabernet butter

### **Specialty Crusts**

*Bleu Cheese \$3 Parmesan \$3  
Peppercorn \$3 Crab \$5 Horseradish \$3*

## POULTRY

**Roasted Amish Chicken** \$89  
Bone-in quartered chicken, natural juices

**Chicken Marsala** \$91  
Boneless chicken breast and mushrooms  
in a rich marsala wine sauce

**Mediterranean Chicken** \$91  
Roasted airline chicken breast with a red  
pepper, wine, feta cheese sauce

**Stuffed Boursin Chicken** \$93  
Boneless chicken breast stuffed with  
herbed boursin, sun dried tomatoes,  
spinach and wild rice topped with  
a smoked tomato beurre blanc

## CHILDREN'S ENTREES *ages 12 & under*

**Chicken Tenders** \$25  
served with French Fries and a fruit starter

**Mac & Cheese** \$25  
served with French Fries and a fruit starter

**Pasta Bowl** \$25  
buttered noodles or marinara, garlic bread and fruit starter

## PORK

**French Cut Pork Chop** \$91  
Char grilled bone-in Berkshire pork chop  
in olive oil and Herbs de Provence

**Roasted Pork Tenderloin** \$93  
Slow roasted, garlic, white wine and herbs

## FISH

**Chilean Sea Bass** \$91  
with a lemon garlic beurre blanc

**Honey Bourbon Salmon** \$95  
Pan seared with a Jim beam honey sauce

**Alaskan Halibut** \$105  
seared with a Lemon caper butter

## VEGAN/VEGETARIAN

**Vegan Lasagna** \$ 89  
Homemade plant based lasagna layered  
with tomato sauce, plant based meat  
crumbles, grilled eggplant, vegan cheeses

**Wild Mushroom Risotto** \$91  
Creamy risotto, cremini mushrooms,  
truffle oil, parmigiana Reggiano cheese



# Entrée Selections

## Split Plate

### **Filet & Chicken \$ 110**

Filet mignon with red wine demi and oven roasted chicken breast with a light cream sauce

### **Amish Chicken & Shrimp \$ 93**

Bone in quartered chicken, natural juices grilled shrimp in lemon butter

### **Filet & Salmon \$ 109**

Filet mignon with red wine demi, pan seared honey bourbon salmon

### **Filet & Shrimp \$ 107**

Filet mignon with red wine demi grilled shrimp in lemon butter

### **Chicken & Salmon \$ 101**

Oven roasted chicken breast in a light cream sauce, pan seared honey bourbon salmon

### **Filet & Lobster Tail *Market Price***

Filet mignon with red wine demi and steamed lobster tail with drawn butter



## Entrée Accompaniments

*select one starch and one vegetable \*\* add \$2 for this selection \*\**

### Starches

Au Gratin Potatoes

Yukon Gold Mashed

Roasted Fingerling Potatoes

Wild Rice Pilaf

Twice Baked Potatoes \*\*

Maple Smashed Sweet Potatoes \*\*

### Vegetables

French Green Beans

Maple Roasted Baby Carrots

Roasted Seasonal Vegetables

Parmesan Crusted Broccoli

Balsamic Roasted Brussels Sprouts \*\*

Grilled Asparagus \*\*

## Additional Options

Add a Custom Pasta course for \$3 per person

Add Intermezzo Sorbet course for \$2 per person

*select from Lemon, Raspberry, or Champagne*

# Bar Packages

## PREMIUM

Bud, Bud Light, Coors Light, Miller Lite, MGD, Corona, Modelo  
Cabernet, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel  
Absolut, Smirnoff, Beefeaters, Bombay, Jose Cuervo, Bacardi, Captain Morgan, Malibu,  
Dewars, J&B, Jack Daniels, Buffalo Trace, Jim Beam, Seagram 7, Canadian Club, Southern  
Comfort, Christian Brothers, Baileys, Kahlua

## LUXURY

Bud, Bud Light, Coors Light, Miller Lite, MGD, Corona, Modelo, Stella Artois, Amstel Light  
Heineken, Two Hearted IPA  
Cabernet, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc, White  
Zinfandel, Champagne  
Grey Goose, Ketel One, Titos, Absolut, Beefeaters, Tanqueray, Bombay Sapphire,  
Patron, Jose Cuervo, Bacardi, Captain Morgan, Malibu, Myers's, Jack Daniels, Crown Royal,  
Jim Beam, Seagrams 7, Buffalo Trace, Makers Mark, Canadian Club, Southern Comfort, J&B,  
Dewars, Christian Brothers, Johnnie Walker Black, Baileys, Kahlua, Disaronno



## BAR UPGRADES

*Additional Bartender fees may apply.*

**Putting Green Cocktail Hour \$1500**

**Restaurant Bar + Patio Buyout \$2500**

Selected Wedding Bar Package plus Draft Beer

**Additional Patio Bar \$100**

House Wine and Bottled Beer

**Butler Passed Champagne \$5 per person**

# Additional Services



## SWEET TREATS

*Prices are based per person ~100 person minimum*

### Luxury Sweet Table \$9

freshly baked cookies, brownies, petit fours, eclairs, cannoli's, mini cheesecake bites

### Donut Wall \$6

Indulge in a variety of assorted donut and donut holes for all guests to enjoy!

### S'more Station \$6

From our outdoor fire pit, treating your guests to this classic treat

### Edible Party Favors \$5

Relax while Prairie Landing takes care of one more detail, wedding favors!

Choose from homemade cake pops, Chocolate covered pretzels, gourmet sugar cookies

### Candy or Popcorn Station \$6

Sit back and relax as guests indulge in a customized candy or popcorn favor bar

### Milk and Cookies \$6

Freshly baked Cookie assortment served with ice cold milk



## LATE NIGHT SNACKS

*Prices are based per person ~100 people minimum*

### Hand Tossed Pizza \$8

Treat your guests with our signature pepperoni, cheese, & sausage pizzas

### Street Taco Bar \$9

Marinated flank steak, chicken tinga, pico di gallo, salsa verde, cheddar cheese, lettuce, jalapenos, corn and flour tortillas

### Chicago Style Hot Dog Station \$7

Build your own hot dog bar featuring steamed buns and your favorite toppings

### Slider Bar \$7

Mini burgers, pulled chicken, BBQ pork, and Italian beef

### Grilled Cheese Bar \$6

A true classic served with roasted tomato soup

### Local Favorites

Ask your coordinator about ordering a late-night snack from your favorite local restaurant!

