



# **Bolingbrook Golf Club**

## **Presidential Wedding Package**

**(six hour reception)**

**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, Hurricane, Taper and (3) Votive Candles on Each Guest Table**

**Chiavari Chairs**

**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**

**Bolingbrook Grilled Chicken**, bone in airline chicken seasoned with cajun cream sauce / **\$88**

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

**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**, 8oz. 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**, 4 oz. filet and 4 oz. of chicken (vesuvio, parmesan or limon) / **\$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. 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**

**Cavatappi Pasta** with onion, mushrooms and spinach served with Marinara / **\$84**

## VEGAN MEALS

**Cavatappi Pasta** with onion, mushrooms and spinach served with Marinara / **\$84**

## GLUTEN FREE MEAL

salad (no croutons) champagne vinaigrette dressing, fruit instead of soup, grilled chicken, baked potato, steamed vegetables, sorbet **\$86**

## DAIRY FREE MEAL

salad (no cheese) champagne vinaigrette dressing, fruit instead of soup, grilled chicken, baked potato, steamed vegetables, sorbet **\$86**

## KIDS MEALS (select one)

Chicken Tenders and Fries

Macaroni and Cheese

Cheeseburgers and Fries

Bowtie Pasta with Alfredo

Penne Pasta with Meatballs and Marinara

(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 23% service charge**

**Menu prices are subject to change**

**[www.bolingbrookgolfclub.com](http://www.bolingbrookgolfclub.com)**



# Bar Packages and Other Bar Options

## PREMIUM BAR (4 Hours)

Three Olives Vodka, Seagram's Extra Dry, Hornitos Tequila, Bacardi, Captain Morgan, Evan Williams Bourbon, Jack Daniels, Dewar's, Southern Comfort, Amaretto, Assorted High Noon

## PLATINUM BAR - \$5 per person

All premium brands plus Effen, Tito's, Bombay Sapphire, Tanqueray, Maestro Dobel Diamante Tequila, Malibu, Michter's, Crown Royal, Johnnie Walker Black, Glenlivet 12 year, Makers Mark, Assorted High Noon

### House Wine (included in both packages)

Reds - Pinot Noir, Merlot, Cabernet

Whites - Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato and Rose

### Bottled Beer (included in both packages)

Coors Lite, Coors Banquet, Michelob Ultra, Miller Lite, Heineken 0.0, Modelo, Stella Artois, Allagash White, Gumballhead

## EXTRA HOURS OF BAR

\$8 per person per hour

## TAB BAR

### Host pays - based on consumption

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

Imported Beer \$7 / Domestic Beer \$5

High Noon / White Claw \$8 / Soda and Bottled Water \$3

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

## CASH BARS

Guests pay for own drinks

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

## Beverage Enhancements (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

Perrier Jouet / \$100 per bottle

Dom Perignon / \$350 per bottle

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

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

Basil Hayden's Dark Rye, Bulleit Bourbon,

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

Gentleman Jack, High West Bourbon, 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)**

subject to availability

**\$175 additional bartender fee**



# Hors d' Oeuvres

## Late Night Snacks (select four)

### COLD SELECTIONS

**Prosciutto Wrapped Mozzarella** balsamic  
**Bruschetta Caprese**  
**Watermelon Bruschetta with Goat Cheese**  
**Salmon Cucumber with Dill Cream Cheese**  
**Shrimp Cocktail Shooters** cocktail sauce  
**Caprese Tomato Skewers** balsamic

### HOT SELECTIONS

**Bacon Wrapped Shrimp** maple samba  
**Steak Empanadas** salsa ranch  
**Coconut Shrimp** jalapeno lime  
**Mini Crab Cakes** sriracha aioli  
**Crab Wontons** sweet chili sauce  
**Beef Wellingtons** bordelaise sauce  
**Southwest Egg Rolls** siracha aioli  
**Vegetable Spring Rolls** sweet chili terriyaki  
**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

### 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** \$15 each (8 pieces each)  
(cheese, sausage, pepperoni or veggie)

### COCKTAIL HOUR ENHANCEMENTS

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

**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

**Sliced 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

### Wedge Salad

Diced cucumbers, diced red onions, diced tomatoes, glazed pecans, creamy garlic dressing, drizzle of balsamic glaze

### Strawberry Spinach Salad

spinach and frise greens, 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, croutons, 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

### 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

### Broccoli Cheddar

French Onion, swiss cheese crouton

### Shrimp Bisque

### Chicken and Wild Rice

### Vegetable Minestrone with pasta

(vegetarian)

Butternut Squash, toasted pumpkin seeds

### 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

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)

### Tuxedo Bomb

rich chocolate cake layered with milk chocolate and white chocolate mousse, covered with chocolate ganache and drizzled with white chocolate mousse

### Raspberry Lemon Drop

yellow sponge cake layered with lemon mousse and raspberry preserves. Finished with a lemon glaze and mini white chocolate curls

### Red Velvet Cake

Tangy and sweet cream cheese filling finished with cake crumbs and a dark chocolate garnish

### New York Cheesecake

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

### 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)

### Banana Bread Pudding

Chocolate chips, raisins and amaretto sauce

### Creme Brulee

Homemade custard and grand marnier with a caramelized sugar topping

### Chocolate Marquise

dark chocolate mousse topped with chocolate ganache and edible gold luster

## 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)**

## SWEETS TABLE (ordered per dozen)

Assorted Macaroons

Mini Cheesecakes

Chocolate Dipped Strawberries

Eclairs

Chocolate Chip Cannolis

Lemon Bars

Cookies

Mini Salted Caramel Brownies

**\$40 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

UPLIGHTS

\$50 EACH



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