

Your Happy Ever After Begins at White Pines

Congratulations on your engagement and thank you for considering
White Pines Golf Club for your wedding celebration!

White Pines Golf Club features a contemporary "rustic chic" banquet room that accommodates up to 220 guests. The room offers vaulted ceilings, floor-to-ceiling windows, and a wrap-around balcony allowing picturesque views of our golf course, pond with a fountain, beautiful waterfall and manicured landscape.

The outdoor paved ceremony site is conveniently just steps away from the Clubhouse where guests can enjoy the comfort and ambiance of the facility, while the bride and groom take memorable photos with family and friends.

The natural and beautiful setting at White Pines, together with the culinary creations of our Professional Executive Chef, will make White Pines the perfect venue for your special day. We look forward to meeting with you and taking you on a personal tour of our facilities.

WEDDING PACKAGE HIGHLIGHTS

Five hour package
Four hour Silver bar package
Complimentary butler service
Champagne toast for guests
Custom wedding cake served with vanilla ice cream
Continental coffee station
Full length tablecloths
Choice of colored napkins
Skirted head, cake, place-card and gift tables
House centerpieces
Customized monitor set-up
Private Bride's Room with bathroom
Champagne in Bride's Room
Complimentary tasting for bride and groom
One hour complimentary set-up
Customized marquee message
Self-service coat room
On-site parking
All taxes and service fees included

Plated Entrée Selections

BEEF & PORK

Filet Mignon

Center cut wrapped in bacon
with demi glaze sauce

\$125

Friday/Sunday \$120

Prime Rib

Served with au jus
and creamy horseradish mayo

\$110

Friday/Sunday \$100

Herb Roasted Pork Loin

Served with natural au jus

\$99

Friday/Sunday \$95

Grilled Top Sirloin

Choice cut with
demi glaze sauce

\$110

Friday/Sunday \$100

Two Filet Medallions

Bleu cheese crusted
with demi glaze

\$125

Friday/Sunday \$120

Roasted Beef Tenderloin

Medallions in a rosemary au jus

\$110

Friday/Sunday \$100

CHEF'S RECOMMENDATION

Combo Plate

Choice Top Sirloin and Choice of Chicken Breast

\$99

Friday/Sunday \$90

CHICKEN

Herb Chicken (G.F.)

Boneless breast of chicken,
white wine herb butter

\$99

Friday/Sunday \$90

Chicken Limone

Boneless chicken breast,
lemon butter sauce

\$99

Friday/Sunday \$90

Chicken Marsala

Boneless chicken breast,
marsala and mushroom sauce

\$99

Friday/Sunday \$90

Chicken Vesuvio

Boneless chicken breast
white wine garlic herb sauce

\$99

Friday/Sunday \$90

Grilled Chicken Bruschetta (G.F.)

Boneless chicken breast,
topped with bruschetta
and lemon vinaigrette

\$99

Friday/Sunday \$90

SEAFOOD

Grilled Halibut

Served with lemon herb butter

\$115

Friday/Sunday \$110

Seared Salmon Filet

Topped with bruschetta

\$99

Friday/Sunday \$95

VEGETARIAN

Rigatoni

Your choice of marinara,
alfredo or vodka sauces
topped with fresh
ricotta cheese and basil

\$90

Friday/Sunday \$85

Pasta Primavera

Rigatoni pasta tossed with
fresh seasonal vegetables,
garlic and olive oil

\$90

Friday/Sunday \$85

Vegetable Napolian

Grilled variety of vegetables
stacked high with
balsamic glaze

\$95

Friday/Sunday \$90

Prices and selections are subject to change without notification.

In Season Food & Beverage Minimums: Friday \$10,000 ; Saturday \$12,500 ; Sunday \$7,500

WHITE PINES

Entrée Accompaniments

STARTER CHOOSE ONE

Choose both soup and salad, add \$3 per guest

SOUP

Chicken with Wild Rice | Beef Vegetable | Chicken Noodle | Minestrone
Cream of Potato | Cream of Broccoli | Cream of Chicken | Tomato Basil

SALAD

Garden Salad

Chopped romaine lettuce, tomatoes, carrots, cucumber, red onion and croutons with ranch or balsamic vinaigrette dressing

Classic Caesar

Crisp romaine, fresh parmesan, croutons drizzled with Caesar dressing

Wedge Salad *+\$2 per guest*

Wedge of iceberg lettuce topped with bleu cheese crumbles, bacon crumbles and tomatoes drizzled with bleu cheese dressing

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots
Green Beans
Whole Green Beans with Carrots
Roasted Broccoli
Roasted Summer Squash Medley
Fresh Seasonal Vegetables - Chef's Choice

STARCH CHOOSE ONE

Traditional Whipped Potatoes, with butter
Specialty Whipped Potatoes with choice of:
Roasted Garlic, Cheddar Cheese or Carmalized Red Onion
Roasted Red Potato
Roasted Potato Wedges
Baked Potato
Wild Rice Pilaf

GUEST FAVORITE

Family Style Bowl of Pasta

Rigatoni with choice of marinara, alla vodka or alfredo
\$3.50 per person

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WHITE PINES

Family Style Package

Each guest is served salad or soup individually.

STARTER CHOOSE ONE

Choose both soup and salad, add \$3 per guest.

SOUP

Chicken with Wild Rice | Beef Vegetable | Chicken Noodle | Minestrone
Cream of Potato | Cream of Broccoli | Cream of Chicken | Tomato Basil

SALAD

Garden Salad

Chopped romaine lettuce,
tomatoes, carrots, cucumber,
red onion and croutons
with ranch or
balsamic vinaigrette dressing

Classic Caesar

Crisp romaine, fresh
parmesan, croutons with
drizzled Caesar dressing

CHICKEN CHOOSE ONE

Grilled Chicken

Bruschetta (G.F.)

Boneless chicken breast,
topped with bruschetta
and lemon vinaigrette

Chicken Marsala

Boneless, marsala wine and
mushroom sauce

Chicken Vesuvio

Boneless chicken breast
white wine garlic herb sauce

BEEF & PORK CHOOSE ONE

Roast Beef Tenderloin

Served with natural au jus

Choice Top Sirloin

In natural juices

Herb-Roasted Loin of Pork

Light savory sauce

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Roasted Broccoli | Seasonal Vegetable Du Jour

STARCH CHOOSE ONE

Roasted Potato Wedges | Whipped Potatoes | Roasted Red Potatoes
Whipped Potatoes with Cheddar | Rigatoni Pasta alla vodka, alfredo or marinara

Additional starch, add \$3.50 per guest

\$99 per person

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WHITE PINES

Bar Packages

SILVER *An extra hour of the Silver Bar Package, add \$2.50 per guest.*

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| Vodka Smirnoff | Scotch Dewars | Cordials (choose 2) Baileys, Kahlua, Disaronno, Southern Comfort | Beer - Bottles & Cans <i>(choose 2)</i> Budweiser, Bud Light, Coors Light, MGD, Miller Lite, Non-alcoholic Beer |
| Rum Bacardi | Brandy Christian Brothers | Wine Sycamore Lane | |
| Gin Beefeater | Whiskeys V.O. and Jim Beam | Cabernet, Chardonnay, White Zinfandel | Beer - Craft, IPA & Import* Choose 2, add \$6 per guest <i>Bottles only</i> |

GOLD INCLUDES SILVER PACKAGE

Gold Package upgrade, add \$5 per guest. An extra hour of the Gold Bar Package, add \$5 per guest.

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| Vodka Absolut or Tito's | Scotch Chivas Regal | Cordials (choose 3) Baileys, Kahlua, Disaronno, Southern Comfort | Beer - Bottles & Cans <i>(choose 3)</i> Budweiser, Bud Light, Coors Light, MGD Miller Lite, Non-alcoholic Beer |
| Rum Captain Morgan or Malibu | Brandy Christian Brothers | Wine Sycamore Lane | |
| Gin Tanqueray | Whiskeys C.C. and Jack Daniel's | Cabernet, Chardonnay, White Zinfandel, Pinot Grigio | Beer - Craft, IPA & Import* Choose 2, add \$3 per guest <i>Bottles only</i> |

PLATINUM INCLUDES SILVER & GOLD PACKAGES

Platinum Package upgrade, add \$10 per guest. An extra hour of the Platinum Bar Package, add \$7.50 per guest.

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| Vodka Ketel One or Grey Goose | Scotch Chivas Regal | Cordials Baileys, Kahlua, Disaronno, Southern Comfort | Beer - Bottles & Cans Budweiser, Bud Light, Coors Light, MGD, Miller Lite, Non-alcoholic Beer <i>(choose 1)</i> Heineken, Corona |
| Rum Captain Morgan or Meyers | Brandy Christian Brothers | Wine Sycamore Lane | |
| Gin Bombay | Whiskeys Crown Royal, Maker's Mark, Jameson | Cabernet, Chardonnay, White Zinfandel, Pinot Grigio | Beer - Craft or IPA* Choose 2, <i>Bottles only</i> |

*Craft, IPA & Import Selections

Sam Adams | Fat Tire | Blue Moon | Revolution Anti-Hero (cans only) | Mad Hatter | Voodoo Ranger
Lakefront Fixed Gear | Heineken | Corona | Stella Artois

Signature drinks are offered at an additional cost.

LIQUOR LIABILITY - In accordance with liquor laws governing Illinois and the County of DuPage, a guest must be 21 years or older to consume alcoholic beverages. White Pines Golf Club also reserves the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had enough to drink. Outside alcohol is not allowed anywhere on the property of White Pines Golf Club and will be confiscated if discovered.

Prices and selections are subject to change without notification.

WHITE PINES

Hors D'oeuvres Packages

Your choice of up to 3 selections, with a total of 3 pieces per guest.

FRESH HOT HORS D'OEUVRES

Mushroom Caps stuffed with Italian sausage
Water Chestnuts wrapped with bacon, served with chili sauce
Satay with peanut sauce, Chicken or Beef
Chicken Parmesan Skewers
Chicken Cordon Bleu Fritters
Cocktail Meatballs, BBQ or Swedish
Spring Rolls
Mini Pizzas
Spanakopita
Raspberry Brie Phyllo Cups

FRESH COLD HORS D'OEUVRES

Traditional Bruschetta
Beef Tenderloin Finger Sandwiches with horseradish
Antipasto Skewers of salami, cheese tortellini, tomatos and Kalamata olives
Hummus with Grilled Pitas, traditional
Grilled Asparagus Spears wrapped with prosciutto, gorgonzola cheese and red peppers add \$2 per person

GUEST FAVORITE

Jumbo Shrimp Cocktail Tray
Market Price

\$9.95 per person

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WHITE PINES

Sweets + Snacks

MINI PASTRIES

Tiramisu | Apple Pie Tartlets | Carrot Cake | Éclairs
Lemon Squares | Assorted Cheesecakes | Cannoli Cup | Caramel Brownies

\$85 per tray of 50 pieces, one option per tray

HAND DIPPED MILK CHOCOLATE COVERED STRAWBERRIES

\$2.50 per piece

ICE CREAM BAR

Vanilla ice cream with assorted toppings

\$90 for 50 cups

DECEDENT DONUT STATION

\$85 per tray of 50 pieces, assortment of large donuts

MINI TRAYS

BBQ Pork Sliders | Buffalo Chicken Sliders | Burger Sliders
Mini Taquitos | Chicken Tenders | Soft Pretzels

Served with appropriate condiments. \$85 per tray of 50 pieces

LARGE PIZZAS

\$20 per cheese pizza, \$25 per sausage, pepperoni or vegetable pizza

WALKING TACO BAR

Bag of Fritos, ground beef, shredded lettuce, chopped tomatoes, salsa and sour cream

\$85, serves 50

MASHED POTATO BAR

Broccoli, cheddar cheese, applewood bacon, sour cream, butter, chives

\$80, serves 50

MACARONI & CHEESE BAR

Broccoli, cheddar cheese, Pepper Jack cheese, applewood bacon, ham, salsa, sour cream, chives

\$95, serves 50

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WHITE PINES

Children's Menu

Ages 10 & under
Ages 4 and under are complimentary

TWO OPTIONS

Children's Entrees \$26.50 per person
or
10% off Adult Menu Pricing

ENTRÉES CHOOSE ONE

Pasta with Marinara Sauce
Pasta with Butter
Hamburger or Cheeseburger with French Fries
Chicken Tenders and French Fries

Children also receive the same first course as adult guests.
Please choose the same child's menu option for all children in attendance.

Notes

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WHITE PINES

Ceremony Packages

OUTDOOR PAVED PATIO SITE

Fridays and Saturdays \$950

Sundays \$800

Ceremony Only *without reception* \$1,500

Three Hour Package

November-April outdoor ceremonies are half-price.

Discounts do not apply to holidays.

INDOOR CEREMONIES

Indoor ceremonies are available in the White Pines Clubhouse.

Please make inquiries with your professional event planner.

Perfect for "off-season" wedding celebrations.

PACKAGES INCLUDES

Rehearsal

Ceremony Arch

100 Guest Chairs

additional chairs, \$3 per chair

Set up and breakdown

Sound System with Microphone

for use by officiant and bridal party

Unity Table

Taxes and service fees

Prices and selections are subject to change without notification.

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WHITE PINES

Enhancements

CHAIR COVERS & SASHES

CHIVARI CHAIRS

GARDEN CHAIRS

SPECIALTY LINENS

OVERLAYS AND RUNNERS

HIGH BOY PACKAGE

WINE SERVICE WITH DINNER

CRAFT BEER

SPECIALTY LIGHTING

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WHITE PINES
