

Saturday Package - Mirage



Wedding Package

Five hour open bar with Premium Brand Liquors,
Domestic Bottled Beer,
Blended and Cream Drinks, After Dinner Cordials

Seven Course Dinner Includes

One hour of White Glove Butler Style Hors D'oeuvres

Champagne Toast for the Head Table

Unlimited Wine Service for all Guests

Soup •• Salad •• Entrée Selection with Vegetable and Starch•• •• Dessert

-Rolls and butter, Coffee, Tea, Milk-

A memorable wedding cake designed to your specifications with cutting and wrapping included

White Linen table covering with your selection of Colored Napkins

Silk Floral Centerpieces on all guest Tables

A beautiful complementary hotel room on the evening of your reception and Champagne Breakfast

Special room rates for your guests and ample free parking

*** Custom menu development available upon request**

***All Prices subject to an 18% Gratuity and a Sales Tax of 9.75%**

Dinner Courses

Hors D'oeuvres

Choice of Four

White Glove Butler Service for One Hour, Presenting:

Mini crab cakes

Bourbon steak crostini

Blue Cheese, roasted pear honey & walnuts crostini

Smoked Salmon devilled eggs

Grilled ginger shrimp skewer

Mediterranean tenderlion satay

Chicken satay

Caprese skewer

Eggplant capp natta tarts

Champagne Toast for Head Table and Wine Service for All Guests

Starters

Cream of Chicken Rice

Mushroom Bisque

Cream of Broccoli Roasted Tomato Basil

Angel Hair Pasta Soup

Minestrone Soup

Cream of Asparagus

Beef Barley

Lobster Bisque \$3.00

Salads

Chef's tossed salad

Greek Isle Hearts of Caesar

Mirage Berry Salad

Starch

Duchess potato

Herb red roasted

Twice Baked Vesuvio Potatoes

Parmesan stack potato

Spanish rice

Queen Ann Potatoes

Wild rice pilaf

Vegetable

Medley with broccoli and baby carrots

Honey and rosemary roasted carrots

Sauteed green beans almondine

Brussel sprout with bacon Fresh broccoli spears with butter and parmesan

Julianne of Carrots, Green Beans and

Red Roasted Peppers

Dessert

Mocha Cream "Anglaise

Rainbow Sherbet

Hazelnut and Kahlua Sundaee

Spumoni Cherries Jubilee \$2.00

JD Carmel Sauce Banana Foster \$3.00

Cheesecake with strawberry or blueberry glaze

Entrees

Boneless Breast of Chicken

Madeira

Madeira wine with caramelized shallots and fresh chives

\$51.00

Marsala

Marsala wine and mushrooms in a velvet cream sauce

\$51.00

Champonais

Champagne and chive reduction in delicate cream sauce

\$51.00

Herbed cheese filling, mushrooms, sausage, scallions and carrot ribbons

\$51.00

Elegance	draped in an elegant herb sauce	
Capresse	Fresh tomatoes, basil, home - made mozzarella and balsamic reduction	\$51.00
Apricot	Grilled chicken with apricot, grape tomatoes, basil and zest orange juice	\$51.00
Mousseline	Stuffed chicken with asparagus	\$51.00
Picante	Mushroom, capers and lemon wine sauce	\$51.00

Beef

Roasted Sirloin Marinade	English cuts of herb marinated sirloin	\$53.00
Smoked Sirloin of Beef	Marinated and char grilled with caramelized shallots, shiitake mushrooms and rich port wine reduction	\$54.00
Roast Prime Rib	Perfectly seasoned and slow roasted with fresh rosemary and spices	\$57.00
New York Steak	Chef's cut of prime strip loin complimented with brandy braised mushrooms and a Merlot demi glaze	\$58.00

Filet Mignon Russo	Roasted tomatoes and portabella mushroom	\$63.00
Filet Mignon	Seasoned and roasted whole filet mignon	\$62.00
Chargrilled Walleye Pike	Over Aragula, baby greens , lemon dill aioli	\$55.00
Salmon Fillet	Pesto broiled, set on a roasted red pepper cream sauce or Raspberry Barbeque	\$55.00
Eggplant parmesan	Egg planted in parmesan	\$51.00
Mediterranean vegetable strudel	Grilled vegetable strudel with seasonal vegetable, portabella msuhroom	\$51.00

Twin Entrees

Roasted Sirloin Marinade and Breast of Chicken	\$54.00
Smoked Sirloin of Beef and Breast of Chicken	\$55.00
Filet Mignon and Breast of Chicken	\$61.00
Filet Mignon and shrimp DeJonghe	\$63.00
Filet Mignon and salmon filet	\$62.00

Family Style

Mirage Family Style Dinners come complete with soup, salad, selection of three entrees, starch, vegetable and dessert

Chicken

Finishing Touches & Additional Enhancements

Signature Sweet Table

This is an extensive sweet table with an array of Greek, French, and Viennese pastries, tortes, cream puffs, miniature canolies, éclairs, cakes and fruit cups. Included with every table is a mouth watering chocolate dipped strawberry tree. An eye catching tray of seasonal fresh fruit is presented among candles, lights and floral decorations. \$7.95 Per person

Chocolate Fountain

A fountain of silk, milk chocolate complimented with strawberries, bananas, pineapples, marshmallows, pretzels, and pound cake. Skewers provided for individual dipping. \$695.00 Inclusive

We can also present the following services and enhancements upon request.

Please ask your Wedding Coordinator for Prices.

Floor Length Colored Table Linens and Over Lays

Chair Covers

Chivalry Chairs

Backdrops

Ice Sculptures



Located in the Four Points Sheraton

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Friday-Sunday Package



Weddings Info

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Saturday Package



Friday-Sunday Package



Afternoon Package



Weddings on a budget



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Wedding Package

(Friday or Sunday Reception)

Five hour open bar with Premium Brand Liquors,
Domestic Bottled Beer,
Blended and Cream Drinks, After Dinner Cordials

Seven Course Dinner Includes

One hour of White Glove Butler Style Hors D'oeuvres
Champagne Toast for the Head Table
Unlimited Wine Service for all Guests
Soup •• Salad •• Pasta •• Entrée Selection with Vegetable and Starch •• •• Dessert
-Rolls and butter, Coffee, Tea, Milk-

A memorable wedding cake designed to your specifications with cutting and wrapping included
 White Linen table covering with your selection of Colored Napkins
 Silk Floral Centerpieces on all guest Tables
 A beautiful complementary hotel room on the evening of your reception and Champagne Breakfast
 Special room rates for your guests and ample free parking

*** Custom menu development available upon request**
***All Prices subject to an 18% Gratuity and a Sales Tax of 9.75%**

Dinner Courses

Hors D'oeuvres

Choice of Four

White Glove Butler Service for One Hour, Presenting:

Fried Jumb Shrimp with coctail Sauce

Stuffed Mushrooms with sausage

Cheese Triangles

Brie & Cranberry Kisses

Bruchetta

Fried Ravioli with Marinara Sauce

Mediterranean Tenderlion Satay

Mini chicken Brochette

Caprese Skewer

Mini Eggplant CappNatta Tarts

Champagne Toast for Head Table and Wine Service for All Guests

Starters

Cream of Chicken Rice	Roasted Tomato Basil	Beef Barley
Mushroom Bisque	Angel Hair Pasta Soup	Cream of Asparagus
Cream of Broccoli	Minestrone Pomodoro	Lobster Bisque \$3.00

Salads

Chef's tossed salad Heart of Caesar Aragula Spinach Salad \$2.50
 Greek Isle Mirage Berry Salad

Starch

Parmesan stack potato Vesuvio Potatoes Duchess Potato
 Roasted Red Potatoes Twice Baked Potato
 Spanish Rice Wild rice Pilaf Queen Ann Potatoes

Vegetable

Medley with broccoli and baby carrots Brussels Sprout with Bacon
 Grilled Asparagus and carrots Honey and Rosmemary Roasted Carrots
 Sauteed green beans almondine Julianne of Carrots, Green Beans and
 Fresh Broccoli spears with butter and parmesan Red Roasted Peppers

Dessert

Mocha Cream "Anglaise Cherries Jubilee \$2.00 Banana Foster \$3.00
 Rainbow Sherbet JD Carmel Sauce
 Hazelnut and Kahlua Sundaee Cheesecake with Strawberry Glaze or Blueberry Glaze

Entrees**Boneless Breast of Chicken**

Madeira	Madeira wine with caramelized shallots and fresh chives	\$43.00
Marsala	Marsala wine and mushrooms in a velvet cream sauce	\$43.00
Champonais	champagne and chive reduction in delicate cream sauce	\$43.00

Elegance	herbed cheese filling, mushrooms, sausage, scallions and carrot ribbons draped in an elegant herb sauce	\$43.00
Capresse	Fresh tomatoes, basil , home -made mozzarella and balsamic reduction	\$43.00
Apricot	Crilled Chicken with aapricot, grape tomatoes, fresh basil and zest orange juice	\$43.00
Mousseline	Stuffed Chicekn with asparagus	\$43.00
Picante	mushroom, capres and lemon wine sauce	\$43.00

Beef

Roasted Sirloin Marinade	English cuts of herb marinated sirloin	\$44.50
Smoked Sirloin of Beef	Marinated and char grilled with caramelized shallots, shiitake mushrooms and rich port wine reduction	\$45.00
Roast Prime Rib	Perfectly seasoned and slow roasted with fresh rosemary and spices	\$52.00
New York Steak	Chef's cut of prime strip loin complimented with brandy braised mushrooms and a Merlot demi glaze	\$53.00
Filet Roma Russo	Roasted tomatoes and Portabella Mushroom	\$55.00

Filet Mignon	Seasoned and roasted whole filet mignon,	\$54.00
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Char Grilled Walleye Pike	Over Aragula , baby greens and lemon dill Aioli	\$49.00
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Salmon Fillet	Pesto broiled, set on a roasted red pepper cream sauce or Raspberry Barbeque	\$46.00
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Eggplant Parmesan		\$43.00
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Mediterranean Grilled Vegetables Atrudel wrapped in Philo	Seasonal Vegteables and portabella mushroom	\$43.00
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Twin Entrees

Roasted Sirloin Marinade and Breast of Chicken	\$45.00
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Smoked Sirloin of Beef and Breast of Chicken	\$46.00
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Filet Mignon and Breast of Chicken	\$48.00
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Filet Roma Russo & Breast of Chicken	\$52.00
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Filet Mignon & Salmon Filet	\$50.00
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Filet Mignon & Shrimp Dejonghe

\$51.00

Family Style

Mirage Family Style Dinners come complete with soup, salad, selection of three entrees, starch, vegetable and dessert.

Chicken

Marsala
Madeira
Champonais
Devolay
Picante

Capresse

Apricot

Mousseline

Elegance

Beef

Roasted Sirloin Marinade
Braised Beef

Beef Roulade

Pork

Medittarean Grilled Pork Tenderloin
Pork Tenderlion with Honey Glzed Sauce

Pork Cutlets Breaded and battered in Almonds \$48.00
 Roasted Porcini Pork Tenderloin

Pork Roulade Duxelle

Extras

Italian Sausage with Mostacciolo
 Mushroom Risotto (\$2.00 extra)
 Polish Sausage with Saukraut
 Lobster Ravioli (\$2.00 extra)
 Char Grilled Walleye Pike over Aragula, baby greens, lemon dill aioli (\$2.00 extra)

Mezza Rigatoni
 Onions, Bacon , Red Chili Peper, Spicy Tomato

Wild Mushroom penne Saliva
 Brown Butter, Parmesan Cheese, Fresh Sage

Finishing Touches & Additional Enhancements

Signature Sweet Table

This is an extensive sweet table with an array of Greek, French, and Viennese pastries, tortes, cream puffs, miniature canolies, éclairs, cakes and fruit cups. Included with every table is a mouth watering chocolate dipped strawberry tree. An eye catching tray of seasonal fresh fruit is presented among candles, lights and floral decorations.

\$7.95
 Per
 person

Chocolate Fountain

A fountain of silk, milk chocolate complimented with strawberries, bananas, pineapples, marshmallows, pretzels, and pound cake. Skewers provided for individual dipping.

\$675.00
 Inclusive

We can also present the following services and enhancements upon request.

Please ask you Wedding Coordinator for Prices.

Floor Length Colored Table Linens and Over Lays

Chair Covers

Chivalry Chairs

Backdrops

Ice Sculptures

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MIRAGE Banquets

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phone: 847-671-4230

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Afternoon Package



Weddings Info

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Saturday Package



Friday-Sunday Package



Afternoon Package



Weddings on a budget



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[Gallery](#)

Afternoon Wedding Package

(Friday or Sunday Reception)

Three hour open bar with Premium Brand Liquors, Domestic Bottled Beer, Blended and Cream Drinks, After Dinner Cordials

Seven Course Dinner Includes

Half hour of White Glove Butler Style Hors D'oeuvres
 Champagne Toast for the Head Table
 Unlimited Wine Service for all Guests
 Soup •• Salad •• Entrée Selection with Vegetable and Starch•• •• Dessert
 -Rolls and butter, Coffee, Tea, Milk-

A memorable wedding cake designed to your specifications with cutting and wrapping included

White Linen table covering with your selection of Colored Napkins
 Silk Floral Centerpieces on all guest Tables
 A beautiful complementary hotel room on the evening of your reception and Champagne Breakfast
 Special room rates for your guests and ample free parking

*** Custom menu development available upon request**
***All Prices subject to an 18% Gratuity and a Sales Tax of 9.75%**

Dinner Courses

Hors D'oeuvres

White Glove Butler Service for One Hour, Presenting:
 Cocktail Meatballs
 Fried Jumbo Shrimp
 Italian Sausage
 Cheese & Spinach Triangles
 Breaded Vegetables
 Sesame Chicken Bites

Champagne Toast for Head Table and Wine Service for All Guests

Starters

Cream of Chicken Rice	Tomato Basil Cream	Classic Italian Wedding Soup
Cream of Mushroom	Angel Hair Pasta Soup	Mirage Fruit Affair (Sherbet Topping - optional)
Cream of Broccoli	Minestrone Soup	

Salads

Traditional Tossed Garden	Classic Caesar
Greek Isle	Mirage Berry

Starch

Whipped Potatoes	Vesuvio Potatoes	Duchess Potato
Roasted Red Potatoes	Twice Baked Potato	Queen Ann Potatoes
Rice Pilaf		

Vegetable

Steamed Vegetable Medley	Mediterranean Green Bean Sautee
Glazed Baby Carrots	Julianne of Carrots, Green Beans and
Fresh Green Bean Almondine	

Broccoli O'Gratin

Red Roasted Peppers

Dessert

Chocolate Sundae Mocha Cream Anglaise
 JD Carmel Sauce Spumoni
 Strawberry Sundae Rainbow Sherbet

Entrees

One Half-Roast Chicken, Herb Sauce
 Baked to perfection served Grecian Style

\$25.95**Boneless Breast of Chicken**

Madeira	Madeira wine with caramelized shallots and fresh chives	\$26.95
Marsala	Marsala wine and mushrooms in a velvet cream sauce	\$26.95
Champonais	champagne and chive reduction in delicate cream sauce	\$26.95
Elegance	herbed cheese filling, mushrooms, sausage, scallions and carrot ribbons draped in an elegant herb sauce	\$26.95

Beef

Roasted Sirloin Marinade	English cuts of herb marinated sirloin	\$29.95
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Roast Prime Rib	Perfectly seasoned and slow roasted with fresh rosemary and spices	\$35.00
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Chateaubriand	Seasoned and roasted whole filet mignon, complimented with classic French jus, presented chef carved or single cut (sauce Béarnaise optional)	\$35.00
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Jewels of the Sea

Tilapia Fillet	Parmesan Crusted: a blend of buttery lemon bread crumbs and parmesan cheese	\$28.00
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Salmon Fillet	Pesto broiled, set on a roasted red pepper cream sauce or Raspberry Barbeque	\$30.00
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Orange Roughy Fillet	Delicate lemon pepper seasoning	\$31.95
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Twin Entrees

Roasted Sirloin Marinade and Breast of Chicken	\$28.95
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Chateaubriand and Breast of Chicken	\$33.75
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Chateaubriand and Shrimp DeJonghe	\$35.95
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Chateaubriand and Salmon Fillet	\$34.95
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Family Style

Mirage Family Style Dinners come complete with soup, salad, selection of three entrees, starch, vegetable

and dessert.**Chicken**

Marsala
 Madeira
 Champonais
 Devolay
 Veronique

Beef

Roasted Sirloin Marinade
 Braised Beef

Sausage

Italian Sausage and Mostaccioli
 Polish Sausage and Sauerkraut

Pork

Breaded Pork Cutlets
 Medittarean Grilled Pork
 Tenderloin \$32.50
 Roast Pork Loin filled with Prunes
 Roasted Porcini Pork Tenderloin

Finishing Touches & Additional Enhancements**Signature Sweet Table**

This is an extensive sweet table with an array of Greek, French, and Viennese pastries, tortes, cream puffs, miniature canolies, éclairs, cakes and fruit cups. Included with every table is a mouth watering chocolate dipped strawberry tree. An eye catching tray of seasonal fresh fruit is presented among candles, lights and floral decorations.

\$4.95
 Per
 person

Chocolate Fountain

A fountain of silk, milk chocolate complimented with strawberries, bananas, pineapples, marshmallows, pretzels, and pound cake. Skewers provided for individual dipping.

\$575.00
 Inclusive

We can also present the following services and enhancements upon request.

Please ask you Wedding Coordinator for Prices.

Floor Length Colored Table Linens and Over Lays

Chair Covers

Chivalry Chairs

Backdrops

Ice Sculptures

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