

The Armour House Mansion & Gardens at Lake Forest Academy

Wedding Guide -2025

(Updated 10/26/2023)



Stylish Receptions on Chicago's North Shore

Welcome to the Armour House at Lake Forest Academy. Listed on the National Register of Historic Places, this prestigiously located Italian Villa combines old world charm with contemporary style. It is with you in mind that we proudly present this exquisite catering menu featuring the superb quality of our Executive Chef's celebrated creativity and our dedication to satisfying any culinary request.

Accentuated by the warm glow of candlelight, the breathtaking grandeur of the Great Hall displays elegance in a free-flowing style for mingling and dining. The outdoors, the refreshing scents and brilliant colors of the floral gardens, and the beautifully manicured lawns invite you to a romantic stroll under a bejeweled blanket of stars.

Back inside, the rhythm of music and dancing echo the boundless happiness surrounding the unique occasion.

We, the Armour House staff, are ready to receive you with the promise of excellent service, upholding our flawless reputation in hospitality and client satisfaction. We wish you much joy as you embark on this memorable journey and thank you for making us a part of it; together we will orchestrate the event of your dreams.



The Armour House at Lake Forest Academy
1500 W. Kennedy Road, Lake Forest, IL 60045
(847) 615-3219

History of the Armour House Mansion & Grounds

In the first decade of the 1900s, Jonathan Ogden Armour acquired the 1200-acre property then called Melody Farm. When Mr. Armour bought Melody Farm, his wife, Lolita Sheldon Armour was visiting Vienna. The purchase of the land and planning of the 29,000 square foot Italianate mansion were arranged as a surprise for her. Under the direction of the famous architect, Arthur Heun, they started building in 1904 on the grounds in which the mansion was raised, where the lakes now known as Eagle and Willow were also created.

They were reputed to have spent a total of \$10 million on the entire project: approximately \$8 million on buildings and \$2 million on landscaping by noted landscape architect Jens Jensen. A private railroad siding was built so that freight cars could bring in the huge marble slabs, the bronze stair railings and the hand-carved panels.

The house, known today as Reid Hall, was completed in 1908. The family moved in on May 5, 1908 and lived there until approximately September of 1927. Many of the house's mantle pieces, there are 15, and the paneling of the library reading room (or former living room), were imported from Paris, Vienna and London.

In the marble dining room while the main walls are of Italian marble, the central panels of each wall have been painted over the plaster to simulate actual marble. It is said that Mrs. Armour, after enjoying the rare tapestries that hung in the room, tired of them and engaged an artisan from Italy to paint the bare plaster that was uncovered when the tapestries were removed. On entering the room, the untrained eye does not detect the camouflage.

It is also reputed that the marble staircase was built with the primary purpose in mind that their daughter, Lolita Ogden Armour, would descend the curving stairway on her wedding day, which she did in 1921, to John J. Mitchell, Jr.

Mr. Armour had amassed an enormous fortune as president of the Armour Company and from successful widespread investments, but after World War I, failed investments caused surrender of the estate a few months before his death.

Following the takeover of the Armour property by the bank, the property was to be a golf club that never became and was eventually put into a private foundation which was later sold to Lake Forest Academy where classes began in 1948.

Today, the Academy grounds total approximately 170 acres.



HORS D'OEUVRES - COLD

Beef

Thai Beef Salad

Tender sliced beef, scallions and carrots
in cucumber cup or tasting spoon

Beef Crostini

Tender sliced beef, horseradish spread,
garlic crostini

Poultry

Curried Chicken Salad Canapé

Mango Chutney, dark rye, brioche

Vegetarian

Antipasti Kabob

Kalamata Olive, artichoke heart, sun-
dried tomato, mozzarella, olive oil,
balsamic drizzle

Caprese Skewer

Cherry Tomato, Basil, Mozzarella,
Basil olive oil and balsamic drizzle

Feta & Tomato Bruschetta

On Endive spear or garlic crostini

Crispy Buffalo Cauliflower Bites

On a skewer

Pork

Melon or Fresh Fig Wrapped in Prosciutto

(seasonal)

BLT

Mini Bacon, Lettuce and Tomato stack

Bahn Mi Crostini

Roasted pork, daikon radish, carrot,
cucumber, jalapeño, pickled red onions,
cilantro, hoisin spread
(can substitute chicken instead of pork)

Seafood

Ahi Tuna or Tuna Tartare

Sesame crusted, wasabi aioli and Ginger soy
on a crisp wonton chip, miso spoon or
crispy rice cake

Shrimp Cocktail Shooters

Jumbo shrimp with traditional or Mexican
style cocktail sauce

Ceviche

Mahi Mahi, lime, fruit relish and cilantro in
mini martini glass or tasting spoon

Shrimp Spring Roll

Poached shrimp, rice paper, thai basil,
carrot, Daikon radish, cilantro, hoisin sauce

HORS D'OEUVRES - HOT

Beef

Mini Beef Wellington

Tender beef and mushroom duxelle in a puff pastry

Empanadas

Classic Spanish turnover with seasoned beef (also available with chicken, chorizo or vegetarian) with roasted Verde Sauce

Petite Sliders

Mini Beef Sliders with Bacon Onion Jam on a mini bun

Mini Tacos

Beef, Chicken Tinga or Carnitas

Poultry

Mediterranean Chicken Skewers

Chicken with onions, peppers and lemon/oil marinade

Spicy Chicken Biscuit

Battered Chicken with Hot Honey

Duck Moo Shoo

Scallion Pancake with Hoisin sauce

Chicken Satay

Grilled Chicken with Spicy Peanut Sauce

Vegetarian

Tartlets (choice of one)

Spinach & Artichoke
Brie, Raspberry & Almond
Caramelized Onion with Goat Cheese
Wild Mushroom & Fontina

Avocado Egg Roll

Creamy Avocado in rice paper and fried

Vegetarian

Spanakopita

Spinach & Feta wrapped in phyllo

Fried Cheese Curds

A Midwest Favorite with Ranch dip

Pork

Potstickers

Pork (also available in vegetarian) served with sweet chili dipping sauce

Bacon & Gouda Bites

Mac and Cheese Bites with Smoked Gouda and Bacon with a panko crust

Bacon Wrapped Dates

Seafood

Crab Cakes

Lump crab meat, peppers, cayenne, Panko fried with a Cajun remoulade

Scallops

Bacon Wrapped or Gratinéed with creamy Gruyere on tasting spoon

Lobster Roll

Lobster, mini Brioche buns, butter drizzle

Coconut Shrimp

Coconut Battered Shrimp with creamy Sweet Chili Sauce

Shrimp & Grits

Succulent Shrimp on seasoned grit cake

THE PLATED DINNER MENU

Your dinner includes a premium bar, a selection of five passed hors d'oeuvres during cocktail hour, champagne toast, three course formal dinner with wine pairings, coffee and tea service with additional courses available upon request.

SALAD

Wild Greens with Pinenuts, Pansies and Balsamic Vinaigrette

Shaved Brussel Sprouts, Kale, Parmesan, Toasted Almonds with Lemon Vinaigrette

Butter lettuce or Spinach leaves with Strawberries, Blueberries, Toasted Pecans, Jicama, Poppy Seed Dressing

Summer Peach Salad with Boston Lettuce and Belgian endive, Grilled Peaches, Toasted Pecans, Dried Cherries with Peach Nectar Vinaigrette

Harvest Greens, Goat cheese, Poached Pears, Golden Raisins, Pepitas, Apple Cider Vinaigrette

Wild Greens with Red Beets, Mandarin Oranges, Pickled Onion, Goat Cheese, Pistachio and Blood Orange Vinaigrette

Bibb Lettuce with Dried Cranberries, Gorgonzola, Glazed Walnuts and Raspberry Vinaigrette

Baby Iceberg Wedge, Crumbled Feta, Bacon Lardons, Grape Tomatoes and Buttermilk Ranch Dressing or Balsamic Vinaigrette

Salad components can be substituted, as well as dressings to accommodate special dietary needs

The salad course will include a roll and butter pre-set. along with wine accompaniment

INTERMEZZO

Raspberry, Pineapple, Passion Fruit, Mojito or Lemon Sorbet

ENTREE

Each entrée includes one starch and a vegetable medley
See next page for available options

PLATED ENTREES - prices reflective per person

(Note: May select up to four entrees to offer guests; sauces can be swapped out)

Beef

Red Wine or Beer Braised Short Ribs	\$161.00
NY Strip Steak	\$163.00
Grilled Filet of Beef: Classic, Peppercorn or Blue Cheese Crusted <i>Choice of Sauce: Bordelaise, Wild Mushroom or Chimichurri</i>	\$164.00

Fish

Grilled Salmon	\$154.00
Branzino	\$155.00
Red Snapper	\$156.00
Pistachio Crusted Fresh Halibut	\$157.00
Chilean Sea Bass	\$163.00

(Choice of sauces: Lemon Butter Caper, Mango Chutney, Fennel Lemon Vinaigrette, Creamy Peppadew Pepper)

Pork

Grilled pork chop with Calvados sauce	\$154.00
Pork Osso Bucco with Fresh Gremolata and Caramelized Tomato Demi-Glaze	\$155.00

Lamb

Lamb Loin with Pomegranate Demi-Glaze	\$161.00
Lamb Chops with Chimichurri Sauce	\$161.00
Lamb Shank Milanese with Gremolata	\$163.00

Poultry

Statler Breast of Chicken with Mushroom Marsala Sauce	\$146.00
Chicken Stuffed with: Artichokes, Sundried Tomatoes, Capers or Poblano and Monterey Jack Cheese or with Ricotta, Spinach, Pinenuts or Asparagus and Provolone	\$148.00

(Choice of Sauces: Parmesan Cream, Lemon Caper, Champagne Chive, Traditional Pan, Mode Verde)

Duck Breast with Plum Sauce	\$150.00
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Vegetarian Options

Seasonal Risotto (Spring Pea, Summer Pesto, Butternut Squash)	\$135.00
Roasted Vegetable Wellington with Mushroom Duxelle and Roasted Red Pepper Coulis	
Grilled Eggplant Involtini with Ricotta, Parmesan, Spinach, Roasted Tomato Concasse	
Portobello Mushroom Cap Grilled Vegetable Tower, Couscous, Roasted Red Pepper Coulis (VG)	
Pasta and Vegetable Cannelloni with Tomato Sauce and drizzled Basil oil (or Substitute Butternut Squash for noodles)	

Side Options -

Starches: Garlic mashed Potatoes, Roasted potatoes, Dauphinoise potatoes, Polenta Cake, Ricotta Risotto Cake, Celeriac and Parsnip Puree, Potato & Parmesan Croquette, Wild Rice Pilaf.

Vegetables: Haricot verts and Heirloom baby carrots, Broccolini, Patti-Pan Squash, Curried Roasted Cauliflower, Asparagus and Oven Roasted Tomato or Smashed Roasted Brussel Sprouts.

THE WEDDING CAKE

The wedding cake is a separate cost and is not included in any wedding package. You can select your own bakery or we can assist you in the process with recommendations from our bakery vendors, Deerfield's or Poppies, on pre-selected designs or of your own choosing.

There is no cake-cutting fee on the wedding cake, but a small assessment for displaying sweets or buffet cake service (\$29 for each additional linen and \$25 to plate and display assorted sweets for a Sweets Table).

Outside Bakery

There is no cake cutting fee assessed for using an outside bakery for your wedding cake but a certificate of insurance must be provided as no home-baked items are allowed.

ORDERING INFORMATION

Your Wedding Cake must be ordered at least three weeks prior to the wedding date.

A 22" silver or gold cake riser is available for an additional \$25, along with a cake cutting set.

Dessert can be served at the table or buffet style with complimentary Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and also available throughout the event in the Library.

Also available as an upgrade:

Deluxe Signature Coffee Service

Freshly Brewed Starbucks Regular and Decaffeinated Coffee,
Assorted Hot Teas, Cinnamon Sticks, Rock Candy Sticks, Chocolate Stirrers, Freshly Prepared Whipped Cream
\$5.50 per person

Deluxe Signature Coffee Service with cordials

Includes items above and cordials such as: Baileys, Kahlua, Amaretto, Sambuca, Courvoisier, Brandy, Disaronno, or Grand Marnier
\$8.50 per person

SPECIALTY DESSERTS

Selections to make your event even sweeter (priced per person)

Milk Shake Shooters with mini Doughnuts

Vanilla, Chocolate or Strawberry Milkshakes **\$8.50**

Cake Pops & Cake Balls

Assorted Flavors **\$9.50**

Ice Cream Sundae Bar

Chose up to two ice cream flavors with toppings: candy or cookie crumbles, nuts, sprinkles, sauces, freshly made whipped cream **\$9.75**

Donuts with Chocolate or Caramel Sauce

Assorted donuts on display **\$9.75**

Hot Cookie Bar

Hot Sugar or Chocolate Chip served with Vanilla Ice Cream **\$10.75**

Pie-Mania

Assorted Flavors, full-sized and mini pie pop versions **\$14.50**

Make Your Own S'Mores Bar

Hershey's Bar, Marshmallows and Graham Crackers **\$14.75**

Selection of Seasonal Fresh Fruits \$15.75

Mini Dessert Buffet \$16.50 per person

A sample of specially chosen mini desserts

LATE NIGHT SNACKS

Late night pricing based on 50% of your final guest count

Pretzel Bar

Assorted Pretzels with sauces: Cheddar Cheese, Honey Mustard, Stoneground mustard \$9.50

French Fry Bar

An overload of fried delights (pick 4): classic, waffle, steak, curly, crinkle and sweet potato fries with accompaniments such as BBQ, Ranch, Honey Mustard, Garlic Aioli and Cheddar Cheese sauces, bacon bits, sour cream, chives \$10.00

Chicago Dogs

Mini Chicago style hot dogs with fries \$10.75

Bao Buns

Pork Belly, Sesame Chicken or Jackfruit \$11.50

Italian Beef

Mini Italian beef sandwiches with Giardiniera and fries \$11.75

Chicago Style Pizza Party

Lou Malnati's, thin or thick style, up to four varieties \$12.50

Tailgate Snacks

Mini burgers, chicken wings, onion rings and the works! \$12.75

Taco Stand with Tableside Guacamole

Beef or chicken, assorted toppings, corn and flour tortillas \$13.75

Charcuterie & Cheese Platter

A variety of gourmet cheeses, meats and accompaniments with
Gourmet crackers, olives and flatbreads \$14.75

Assorted Sushi (market Price)

PREMIUM LIQUOR LIST

Signature Cocktails Available upon Request; costs may vary according to ingredients that are already on hand or if special order items required will be priced at cost

Spirits

Ketel One	Dewar's Scotch
Bacardi Rum	Captain Morgan's Spiced Rum
Tanqueray Gin	1800 Tequila
Tito's Handmade Vodka	Glenlivet
Crown Royal	Jameson Irish Whiskey
Bulleit (upon request)	Maker's Mark Bourbon

Beer, Cider and Spiked Seltzer

Seasonal Beers	Miller Lite
Modelo	Blue Moon
Heineken Zero	Stella Artois
2 Fools Cider	Goose Island Brands
Truly Spiked Seltzer	Local Craft (Revolution, Half Acre, etc.)

Wines:

Pinot Grigio	Rose
Sauvignon Blanc	Chardonnay
Zinfandel	Red Blend
Pinot Noir	Cabernet Sauvignon
Sparkling Brut or Prosecco	

Cordials (available at additional charge)

E&J Brandy	Disaronno Amaretto
Kahlua	Grand Marnier
Bailey's	B&B
Courvoisier	Drambuie
Chambord	Aperol
Mr. Black	Cointreau

Other Fine Spirits, Craft Beers, Wines and Cordials Available at Additional Cost.

*Substitutions may incur upcharges or corkage fees

BAR SERVICE - For Extended Service beyond the 5 Hour Wedding Package (assuming 50% guest count)	
Full Service Premium Bar	\$16.75 per person per hour
Premium Beer, Wine and Soda	\$13.75 per person per hour

Non-Alcoholic Offerings

Infused Waters

\$15.00 per gallon ~ 3 gallon minimum

Choose from Cucumber & Mint, Blackberry & Mint,
Strawberry & Pink Grapefruit, Watermelon, or Lemon & Raspberry

Lemon Infused is available before ceremony guest arrival and throughout the evening as a complimentary service.

Iced Tea, Lemonade, or Sparkling Water Bar

\$11.50 per person

Blackberry, Raspberry, Blueberry Puree with fresh fruits to accompany

Mocktails

\$10.50 per person

Seasonal non-alcoholic spritzers, “mules” and mocktails available

Assorted Soft Drinks

Complimentary with bar service

Coke

Diet Coke

Sprite

Assorted La Croix Sparkling waters

Orange

Seagram's Ginger Ale

Minute Maid Lemonade

COST ANALYSIS

Client is responsible for floral, music, lighting, photography, and specialty A/V systems. Most music professionals can hook up into our in-house sound system and use our microphones (inside only); speakers and microphones for outside ceremonies are to be supplied by the Client's Music Professional.

SPECIAL EVENT FEE:

All charges are based on the minimum number of guests required. During Peak Season, May-October, minimum for a Friday evening is 125 guests, Saturday evening is 150, Sunday is 100. Prices range from \$135.00 to \$164.00 per person (prices subject to change without notice). Rental fee for the historic mansion and gardens is \$33.00 per guest.

ENTRÉE PRICE PACKAGE AND OFFERS:

Wedding package includes: Premium 5 hour open bar, champagne toast, 5 passed during cocktail hour, three course meal with wine service and hot beverage service. The wedding cake is not included but there is no cake cutting fee (additional linen costs will apply for the display cake).

ALCOHOL SERVICE POLICY:

In accordance with liquor laws governing the state of Illinois and the city of Lake Forest, it is our policy that all liquor, wine and beer be supplied by Lake Forest Academy, served what is the sup to midnight Friday-Saturday; 11PM on Sundays. We require that only our servers and bartenders dispense alcoholic beverages and will request photo identification of any person who appears to be under the legal drinking age. We reserve the right to refuse alcoholic beverage service if a person is either under age or cannot produce proper identification and also to any person who, in our judgment, appears to be intoxicated. Our policy is no shots and spirits must be served over ice. Liquor is for on-site consumption only and may not be removed from premises.

TAX & SERVICE CHARGE

7.5% sales tax applied to your billing. All food and beverage is subject to 21% service charge (taxes and service charges are subject to change).

EQUIPMENT & LINENS:

Rounds Tables of 60" and 72", indoor and outdoor chairs, china, flatware, and glassware are included (tables and chairs must be rented by the Armour House staff). Buffet equipment includes silver chaffers, platters, coffee and tea service. BBJ linens and napkins within the Classic line are included within the wedding package for 60" dining tables, sweetheart head table, napkins, Welcome table, Escort table, upgraded pricing varies. Rental of additional tables other than rounds are subject to additional rental and delivery fees.

VALET PARKING:

Valet parking is available upon request and serviced by outside insured companies.

ADDITIONAL CHARGES:

Ceremony Set-up Fee \$1,100.00, whether outside or inside
Sparkler celebrations: \$45 for set-up and clean-up
Bridal Suites clean up fee: \$50 per room (if getting ready at facility; \$150 for getting ready for off-site ceremony)
Chair rental: White Wooden Folding, Complimentary; Gold Chiavari chairs, \$7.00 (other options start at \$9.75)
Highboy Cocktail tables with BBJ Classic linen and ties are \$38.50 each.
Dinner for Professionals, \$43.50 & Children's Meals, \$36.50
Extended facility use time is subject to a facility fee of \$500 for each half hour. Max extension is 1.5 hours.
Security is on-site 24/7 and subject to venue service fee of \$30 per hour of the event.

Guests and Bridal party must exit the facility at least 30 minutes after event concludes.

REFERRALS

MUSIC

Andrew Blake Band
ANDREWBLAKEBAND.COM

Belle Music
www.bellemusique.com
(630) 690-4994

Blue Water Kings Band
www.bluewaterkingsband.com

Ann Clark - Violinist
(312) 933-0127

Nichole Young - Harpies
(815) 440-4099

Chicago Jazz Entertainment
(773)927-0396
entertainment@chicagojazz.com
www.chicagojazzentertainment.com

Crestline Entertainment
321 E. Crest Avenue
Bensenville, IL 60106
(630) 766-9898
www.crestlineDJ.com

Fernandez & Kimball
Spanish Guitars
www.fernandez-kimball.com
800-276-5969

Front of House
1415 Sherman Avenue, Suite 101
Evanston, IL 60201
www.arlenmusic.com
(847) 869-8826

High Society Music
Allen Heiman - Manager
195 N. Harbor Drive #4406
Chicago, IL 60601
(312) 228-0537
info@highsocietyorch.com
www.highsocietyorch.com

The Stu Hirsch Orchestra
450 Susan Lane
Deerfield, IL 60015
www.stuhirshorchestra.com
(847) 914-0444

Ideal Entertainment
www.idealentertainment.net
www.facebook.com/idealEntChicago
(847) 736-3165

Kaufman Orchestra
3701 Commercial Drive
Suite 6
Northbrook, IL 60062
www.beccakaufmanorchestra.com
(847) 892-4150

Patti Lupo Music
patti@pattilupomusic.com
www.pattilupomusic.com
(847) 251-0595

MDM Entertainment
1254 Remington Road Suite B
Schaumburg, IL 60173
www.mdmentertainment.com
(773) 253-4986

Moeller Cello & Guitar
622 Lakeridge Drive
South Elgin, IL 60177
www.moellermusic@comcast.net
(224) 535-8932
www.chicagoweddingceremonymusic.com

MUSIC continued

Music By Design (DJ)

Geneva Studio:

611 E. State Street
Suite #106
Geneva, IL 60134

Schaumburg Studio:

1325 Wiley Road
Suite #157
Schaumburg, IL 60173

Chicago Studio:

801 S. Wells Street
Suite #710
Chicago, IL 60607
www.mymusicbydesign.com
(630) 262-0432

Kathie Nicolet-Piano

(630) 830-2345
klnpiano@aol.com
www.knicoletpiano.com

Music in Motion

Tim Hicks
(815) 206-5573
www.djmim.com
info@djmim.com

Al Okyne

Okyne Media Lab
773-688-4577

Orchestra Thirty Three Entertainment

www.orchestra33.com
(630) 289-3383

Marysue Redmann - Harpist

(773) 764-0123
marysue@chicagoharp.com
www.chicagoharp.com

Toast & Jam (DJ)

2043 W. Wabansia
Chicago, IL 60647
www.toastandjamdjs.com
(773) 687-8833 (Office)
(773) 510-4515 (Cell)

DJ Randal

(224) 552-0694

Signature Entertainment

DJ Shaun Anthony
shaun@sigdj.com
(920) 217-4065

Janelle Lake

Harpist
(847) 636-2612

PHOTOGRAPHERS

Amanda Megan Miller Photography

amandameganmiller@gmail.com
www.amandameganmiller.com
(773) 791-8644

Annie Steele Photography

815-757-2600
www.anniestelle.com

Anamaria Vieriu

hello@anamariavieriu.com
(312) 478-1718

Bellissima Photography

5120 Main Street, Suite 6
Downers Grove, IL
Priscilla O'Sullivan
www.bellissimaphotography.com
info@bellissimaphotography.com
(312) 242-3787 or (815) 791-2313

Elena Bazini Photography

Feather Lofts
335 N. Laflin Street
Chicago, IL 60607
Elena.bazini@gmail.com
www.elenabaziniphotography.com
(248) 719-1626

Evan Hunt Photo

Chicago, IL

evenhuntphoto@gmail.com

www.evanhuntphoto.com

(815) 922-5644

Gerber & Scarpelli

110 N. Peoria Street #205

Chicago, IL 60607

info@gerberscarpelli.com

www.gerberscarpelliweddings.com

(312) 455-1144

Jeff Mateer

512 N. Milwaukee Avenue

Libertyville, IL 60048

(847) 362-9060

jeff@studiow.com

www.studiow.com

Jennifer Girard Photography

1455 W. Roscoe Street

Chicago, IL 60657

JenniferGirard@jennifergirard.com

www.jennifergirard.com

(773) 929-3730

Life on Prints

info@lifeonprints.com

www.lifeonprints.com

Tony Cabrera

(312) 804-0375

Michael Metzger

Artistic Photography

1292 Old Skokie Road

Highland Park, IL 60035

www.michaelmetzger.com

(847) 831-3220

JPP Studios

Chicago, IL 60622

info@jppstudios.com

www.jppstudios.com

(312) 972-0723

PHOTOGRAPHERS

M. Lindsay Photography

Wheaton, IL

www.mlindsayphotography.com

(630) 542-1455

Miller + Miller Photography

Chicago, IL

info@mmfotos.com

www.mmfotos.com

(630) 373-2411

Narens Photography

www.narensphotography.com

Stephan@NarensPhotography.com

(224) 305-1222

Olivia Leigh Photography

olive@olivialeighphotography.com

www.olivialeighweddings.com

312-543-1889

Photography by Mary Clare

29840 N. River Drive

Libertyville, IL 60048

maryclarephotos@yahoo.com

www.maryclarephotos.com

(847) 828-6510

Two Birds Photography

429 N. Wilmette Avenue

Westmont, IL 60559

www.twobirdsphoto.com

(331) 251-6147

VIDEOGRAPHERS

Blue Sky

Bruce Himmelblau

(847) 295-9555

Loudbyte Cinematography

www.loudbyte.com

or www.honeyandbride.com

(312) 738-3527

PJ Photography & Videography

4161 Dundee Road
Northbrook, IL 60062
(847) 559-9011
www.pjphotolab.com

Suite Memories

Northbrook, IL
(847) 744-0303

FLORISTS

Aberdeen's Wedding Florists

(773) 282-8272
info@aberdeens.com
www.aberdeens.com

Artquest

770 Sheridan Road
Highwood, IL
www.artquestltd.com
(847) 433-4669

Designs by Jody

847-816-6666
dbjinc@sbcglobal.net

Fairy Godmothers

545 South Oak Park Avenue
Oak Park, IL 60304
www.eventsbyfairygodmothers.com
(708) 848-0179

Fleurs de Lisa

1127 Monroe Street
Evanston, IL 60202
847-910-9664

Flowers by K.H.

Floral and Event Design
224-578-1377
Flowersbykh.com

HMR Designs

1200 N. North Branch Street
Chicago, IL 60642
(773) 722-0800
www.hmrdesigns.com

Joseph's

1022 N. Milwaukee Avenue
Libertyville, IL 60048
www.josephsflorist.com
(847) 362-2224

Kio Kreations

A boutique event florist
www.kiokreations

Lake Forest Flowers

546 Western Avenue
Lake Forest, IL 60045
www.lakeforestflowers.com
(800) 533-8822
(847) 234-0017

Lavendar Fields- Marta

Lfdeco18@gmail.com
(773) 297-4345

Little Shop on the Prairie

310 S. Main St. Unit B
Lombard, IL 60148
630-613-9553
Littleshopontheprairie.com

Life in Bloom

2632 W. Grand Avenue
Chicago, IL 60612
www.lifeinbloomchicago.com
erin.lifeinbloomchicago@gmail.com
(312) 301-0244

Pollys Petals

12 N. Waukegan Road, Ste. 400
Lake Bluff, IL 60044
(847) 445-4231

EVENT DESIGN/ UPLIGHTING

AEG Productions

*John Strzalkowski
(847) 814-0223*

All Things Party

*www.allthingsparty.us
(847) 234-4200
4 Market Square Court
Lake Forest, IL 60045*

Elegant Event Lighting

*630 Morse Avenue
Schaumburg, IL 60193
(847) 841-3890
www.EELchicago.com
Contact: Tracy Gardner
Operations Manager
tgardner@EELchicago.com*

Stellar Productions

*(847) 816-7080
www.stellarproductions.com
emailsp@stellarproductions.com*

OFFICIANTS

Marian Hale

*revmarian@gmail.com
(847) 491-0603
www.revmarian.com*

Rev. Phil Landers

*"I Do" Weddings, Ltd.
1600 W. Lake Street 103B #128
Addison, IL 60101
info@iDoWeddings.net
(630) 628-3500
www.idoweddings.net*

Jim Rehnberg

*(312) 386-1348 - Chicago
(630) 232-2211 - West & SW Suburbs
(847) 854-1230 - North & NW Suburbs
jim@rentarev.com
www.rentarev.com*

Love Story Weddings

*Rev. Brad Hughes
(815) 347-8785
Revbradhughes@gmail.com*

Rev. Thomas Perrucci

*501 Tadmire Court
Schaumburg, IL 60194
(847)-310-0300
Tp50@aol.com
www.chicagoweddingguy.com*

The Wedding Rev

*Rev. Dave Angle
TheWeddingRev.org
Rev.DaveAngle@gmail.com
(847) 769-5595*

TRANSPORTATION

All American Limousine, Inc.

*Alllimo3@aol.com
(773) 992-0902
www.allamericanlimo.com*

American Coach Limousine

*1110 Jorie Boulevard
Suite 314
Oak Brook, IL 60523
info@americancoachlimousine.com
(888) 709-5466
www.americancoachlimousine.com*

Windy City Limousine

*info@windycitylimos.com
(866) 949-4639*

SPECIAL SERVICES

Dan Wild - Illustrator (Caricaturist)

dan@danwild.com

www.danwild.com

(309) 269-3056

Chicago Memory Booth

Photo Booth

Contact: Dylan Buckingham

www.chicagomemorybooth.com

chicagomemorybooth@hotmail.com

(773) 896-6434

Fotio (photobooth)

Nick Harvey, Rachel Smith

(309) 657-3674 or (309) 267-0468

info@fotio.com

VALET SERVICES

Red Top Valet Service Inc.

P.O. Box 45

Park Ridge, IL 60068

www.redtopvalet.com

Charles H. Secor

Csecor@redtopvalet.com

(773) 327-7275

Sidney's Valet Service

725 N. Skokie Highway

Lake Bluff, IL 60044

Jesus Iniquez

www.sidneyservices.com

(847) 615-1133 x 114

VIP Valet Services

Randy Mariani

rmariani@vipsg.com

www.vipvalet.com

(847)-464-5271

SUGGESTED HOTELS

If arriving to Lake Forest from outside the Chicago area, we can recommend any of the hotels listed below. Please call the hotel for room rates and reservations.

**V-free van service *PS-party space for bridal room blocks.*

Marriott Residence Inn (V)+(PS)

*26225 North Riverwoods Blvd
Mettawa, IL (across toll road on IL 60)
(847) 457-2482 Connor Holleb
5 minutes from the Armour House*

Courtyard Marriott (V)+(PS)

*505 Milwaukee Avenue
Lincolnshire, IL
(847) 634-9555 Liz Cano
15 minutes from the Armour House*

Spring Hill Suites-Marriott (V)+(PS)

*300 Marriott Drive
Lincolnshire, IL
(847) 793-7500 Jessica Pasiewicz
15 minutes from the Armour House*

Marriott Lincolnshire Resort

*10 Marriott Drive
Lincolnshire, IL
(847) 504-6642
15 minutes from the Armour House*

Hampton Inn & Suites

*1400 Milwaukee Avenue
Lincolnshire, IL 60069
(847) 478-1400
20 minutes from the Armour House*

Westin North Shore

*601 N. Milwaukee Ave
Wheeling, IL 60090
(847) 777-6500
20 minutes from the Armour House*

Hilton Garden Inn (V)+(PS)

*26325 North Riverwoods Blvd
Mettawa, IL (across toll road on IL 60)
(847) 457-2482 Connor Holleb
5 minutes from the Armour House*

Hotel Indigo (V)+(PS)

*450 N. Milwaukee Avenue
Vernon Hills, IL
(847) 918-1400 Rosalyne Banuelos
10 minutes from the Armour House*

Homewood Suites Lincolnshire

*10 Westminster Way
Lincolnshire, IL 60069
(847)945-9300
15 minutes from the Armour House*

Hyatt Deerfield (PS)

*1750 Lake Cook Road
Deerfield, IL
(847) 945-3400 Micah Chavin
15 minutes from the Armour House*

DoubleTree by Hilton (V)

*510 East Route 83
Mundelein, IL 60060
(847) 949-5100
15 minutes from Armour House*

Rehearsal Dinner

As suggested by former clients

Lake Forest

Deer Path Inn

*255 E Illinois Rd,
Phone: (847) 234-2280*

Francesca's

*293 E Illinois Rd
(847) 735-9235*

Le Colonial

*655 Forest Ave
(847) 474-1500
Nina Abuja- Director of Events*

Lincolnshire

Half Day Brewery

*200 Village Green
(847) 821-6933*

Wildfire

*235 Parkway Dr.
(847) 279-7900*

Long Grove

*Enzo & Lucia Ristorante
343 Old McHenry Rd
(847) 478-8825*

Wheeling (near the Westin)

Buca DiPeppo

*604 N Milwaukee Ave
(847) 808-9898*

Cooper's Hawk

*583 N Milwaukee Ave
(847) 215-1200*

Vernon Hills

Maggiano's Little Italy

*at Hawthorn Mall
307 Hawthorn Center
(847) 918-0380*

Libertyville

Mickey Finn's

*345 N Milwaukee Ave
(847) 362-6688*

Austin's

*481 Peterson Rd
(847) 549-1972*

Highwood

Miramar Bistro

*301 Waukegan Road
(847) 433-1078*

Disotto

*310 Green Bay Road
(224) 765-9490*

Froggy's French Café

*306 Green Bay Road
(847) 433-7080*

Greenwood American Kitchen

*200 Green Bay Road
(847) 926-7319*

Lake Bluff

Silo

*625 Rockland Rd
(847) 234-6660*

Lake Bluff Brewery Company

*16 E Scranton Ave
(224) 544-5179*