

# The Historic Armour House Mansion & Gardens at Lake Forest Academy

## Wedding Guide -2020



(revised 10/24/19)

## 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. Kenendy 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.

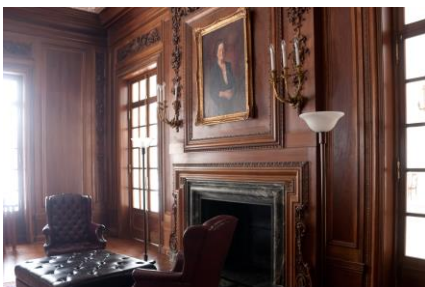
In the marble dining room while the main walls are of Italian marble, the central panels of each wall have been painted over the plaster to simulate actual marble. It is said that Mrs. Armour, after enjoying the rare tapestries that hung in the room, tired of them and engaged an artisan from Italy to 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, Academy grounds total approximately 170 acres.



2020 [2]



## 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

#### **Feta & Tomato Bruschetta**

On Endive spear or garlic crostini

#### **Soup Shooter**

Watermelon, Cilantro Corn or Classic  
Green Gazpacho

### Pork

#### **Melon Wrapped in Prosciutto** (seasonal)

#### **BLT**

Mini Bacon, Lettuce and Tomato

#### **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 or miso spoon

#### **Smoked Salmon Mousse on Cucumber**

English cucumber slice topped with salmon  
mousse of capers, onion and dill

#### **Shrimp Cocktail Shooters**

Jumbo shrimp with traditional or Mexican  
style cocktail sauce

#### **Citrus Crab Salad**

Served on a toasted crouton or a  
tasting spoon

#### **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)

#### **Grilled Beef Roll**

Thinly sliced beef rolled with peppers and manchego cheese

### Poultry

#### **Mediterranean Chicken Skewers**

Chicken with onions, peppers and lemon/oil marinade

#### **Chicken Satay**

Grilled Chicken with Spicy Peanut Sauce

### Vegetarian

#### **Spanikopita**

Spinach and feta wrapped in phyllo and baked

#### **Baby Potatoes**

Roasted baby potatoes with brie and pancetta or classic cheddar and bacon

#### **Tartlets**

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

#### **Avocado Egg Roll**

Creamy Avocado in rice paper and fried

### Pork

#### **Potstickers**

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

#### **Bacon & Gouda Bites**

Bacon with Smoked Gouda with a panko crust

#### **Bacon Wrapped Dates**

Sweet and Salty favorite

### Seafood

#### **Crab Cakes**

Tender beef and mushroom duxelle in a puff pastry

#### **Scallops**

Bacon Wrapped or Gratinéed with creamy Gruyere on tasting spoon



# 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

Heirloom Tomato, Basil Oil, Burrata, Aged Balsamic

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

Fennel and Mandarin Oranges with Toasted Pecans and Passion Fruit 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

The salad course will include a gourmet bread basket along with wine accompaniment

## INTERMEZZO

Raspberry, Pineapple 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

### Beef

Red Wine or Beer Braised Short Ribs \$140.00

Grilled Filet of Beef: Classic, Peppercorn or Blue Cheese Crusted \$145.00  
Choice of Sauce: Bordelaise, Wild Mushroom or Chimichurri

### Fish

Grilled Salmon with Lemon Caper Buerre Blanc Sauce \$135.00  
Arctic Char with Fennel Gremolata and Lemon Vinaigrette \$136.00  
Red Snapper with Creamy Peppadew Pepper Sauce \$137.00  
Pistachio Crusted Fresh Halibut with Creamy Lemon Buerre Blanc Sauce \$140.00  
Pan Seared Midwest Whitefish with Lemon Butter Sauce \$140.00  
Chilean Sea Bass with a Mango Chutney \$143.00  
Double Lobster Tail \$145.00

### Pork

Grilled pork chop with Calvados sauce \$134.00  
Pork Osso Bucco with Fresh Gremolata and Caramelized Tomato Demi-Glaze \$134.00

### Lamb

Lamb Loin with Pomegranate Demi-Glaze \$143.00  
Lamb Shank Milanese with Gremolata \$145.00

### Chicken

Statler Breast of Chicken with Mushroom Marsala Sauce \$132.00  
Chicken Stuffed with: Artichokes, Sundried Tomatoes, Capers or Poblano and Monterey Jack Cheese \$134.00  
or with Ricotta, Spinach, Pinenuts or Asparagus and Provolone

### Vegetarian Options

\$120.00

Butternut Squash Risotto or Lasagna  
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 Rotello with Creamy Tomato Basil Sauce

### Side Options –

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

Vegetables: Haricot verts and Heirloom baby carrots, Broccolini, Sweet corn puree, Curried Roasted Cauliflower,  
Asparagus and Oven Roasted Tomato or Roasted Brussel Sprouts. Pati pan squash available for additional \$2.00.

## HEAVY HORS D'OEUVRES RECEPTION

~ Reception to include ~

5 Hour Premium Open Bar

Five Butler Passed Hors D' Oeuvres (1 hour)

Chef Carved Options (choose 1):

Beef Tenderloin

Pork Loin -Mushroom Stuffed or Dijon Glazed

Honey Glazed Bone-in Ham

Turkey Roulade Stuffed with Spinach along with  
assorted rolls and accompaniments

Jumbo Shrimp on Ice with Cocktail Sauce,  
Local Roasted Vegetable Antipasto with Aioli and Breadsticks

Artisan Cheese Board and Charchuterie with Flatbreads and Crackers

Coffee and Tea Service

Desserts available upon request (priced separately)

\$135.00 per person

The above is only a suggested menu; other selections are available upon request.



# THE ARMOUR HOUSE BRUNCH RECEPTION

Your brunch includes three passed hors d'oeuvres, two food stations and Coffee and Tea Service

## BREAKFAST STATION

Chef prepared Crepe Station or Omelets to order  
Assorted Miniature Muffins, Bagels and Rolls  
Fresh Seasonal Fruit Platter  
Baked Egg Strata with Asparagus and Red Peppers  
Hardwood Smoked Bacon and Sausage  
Country Potatoes

## LUNCH STATION

Spinach Salad with Strawberries Pecans and Poppy Seed Dressing  
Bone-in Ham or Dijon Glazed  
Grilled Chicken Breast Marinated with Garlic and Herbs  
Chef Selection of Seasonal Vegetables  
Rainbow Cheese Tortellini, Tri-Color Rotini, Bowtie or Penne (select one)  
Served with Tomato Basil and Garlic Cream Sauce  
Fresh Basil and Garlic Bread

\$98.00 per person  
(alcohol would be a separate cost)

\* Chef Carved station can be included for an additional \$50 \*

# 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 (\$26 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  
\$2.50 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  
\$4.50 per person

## **SPECIALTY DESSERTS**

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

### **Cake Pops & Cake Balls**

Assorted Flavors \$4.50

### **Milk Shake Shooters with mini Doughnuts**

Vanilla, Chocolate or Strawberry Milkshakes \$4.75

### **Ice Cream Sundae Bar**

Chose up to three ice cream flavors with toppings: candy or cookie crumbles, nuts, sprinkles, sauces, freshly made whipped cream \$5.50

### **Donut Wall**

Assorted donuts on display \$6.00

### **Hot Cookie Bar**

Hot Sugar or Chocolate Chip served with Vanilla Ice Cream \$6.50

### **Pie-Mania**

Assorted Flavors, full-sized and mini versions \$8.50

### **Make Your Own S'Mores Bar**

Hershey's Bar, Marshmallows and Graham Crackers \$10.50

### **Selection of Seasonal Fresh Fruits \$10.00**

### **Mini Dessert Buffet \$12.00 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 \$6.00

## French Fry Bar

An overload of fried delights: classic, waffle, steak, curly, krinkle and sweet potato fries with accompaniments such as BBQ, Ranch, Honey Mustard, Garlic Aioli and Cheddar Cheese sauces, bacon bits, sour cream, chives \$6.50

## Mac & Cheese

Mac and Cheese with bacon bits, sautéed mushrooms, steamed broccoli, scallions, spring peas, shredded cheese \$7.00

## Chicago Dogs

Mini Chicago style hot dogs with fries \$7.25

## Italian Beef

Mini Italian beef sandwiches with Giardiniera and fries \$7.50

## Baconfest

Candied Bacon, Bacon wrapped Jalapenos Stuffed with Cream Cheese, Bacon Wrapped Shrimp with Bourbon Glaze, Chocolate covered bacon \$7.50

## Mashed Potato Martini Bar

Mashed potato puree, steamed broccoli, sautéed mushrooms, shredded cheeses, bacon bits, crème fraiche, chives, butter \$7.50

## Chicago Style Pizza Party

Lou Malnati's, thin or thick style, up to four varieties \$7.50

## Taco Stand with Tableside Guacamole

Beef or chicken, assorted toppings, corn and flour tortillas \$8.50

## Tailgate Snacks

Mini burgers, chicken wings, onion rings \$8.50

## Domestic and Imported Cheese Platter

A variety of gourmet cheeses and accompaniments with Gourmet crackers and flatbreads \$9.50

## Assorted Sushi (market Price)

# BRIDAL & GROOM SUITE CATERING

Select the following BEFORE the big event (priced per person)

## Non-Alcoholic Drinks

Soft drinks, water, coffee and tea \$4.50

## Bagels and Cream Cheese

Variety of bagels, cream cheeses, coffee, tea, water, juice \$5.50

## Crudit 

Variety of fresh vegetables with ranch dip \$5.75

## Mediterranean

Hummus with Pita Bread and Olives \$6.00

## Deli

Mini sandwiches to include Ham & Cheddar, Turkey & Swiss, Roasted  
Vegetable Wraps, Chips, soft drinks and water \$6.50

## Continental Breakfast

Variety of pastries, breads, yogurt, granola bars, coffee, tea, water and juice \$9.00

Seasonal Fruit Platter Display \$10.00

## Domestic or imported Cheese Platter

A variety of gourmet cheeses and accompaniments,  
Gourmet crackers and flatbreads \$9.50

Note: Outside food and drinks are allowed with prior approval with a \$25 clean up charge.

# PREMIUM LIQUOR LIST

## Spirits

Ketel One	Dewar's Scotch
Bacardi Rum	Captain Morgan's Spiced Rum
Tanguerrey Gin	Dosamigo's Tequila
Tito's Handmade Vodka	Glenlivet
Crown Royal	Jameson Irish Whiskey
Jack Daniel's	Maker's Mark

## Beer, Cider and Spiked Seltzer

Half Acre Daisy Cutter	Coors Light
Corona	Blue Moon
Samuel Adams	Stella Artois
Angry Orchard Rose Cider	Goose Island 312
Bon & Viv Spiked Seltzer	Seasonal IPA

## Wines:

Pinot Grigio	Rose
Sauvignon Blanc	Chardonnay
Malbec	Red Blend
Pinot Noir	Cabernet Sauvignon

## Cordials (available at additional charge)

E&J Brandy	Disaronno Amaretto
Kahlua	Grand Marnier
Bailey's	B&B
Courvoisier	Drambuie
Chambord	Frangelico

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

\* Substitutions may incur upcharges or corkage fees

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## BAR SERVICE - For Extended Service beyond the 5 Hour Wedding Package

Full Service Premium Bar	\$15.00 per person per hour
Premium Beer, Wine and Soda	\$12.00 per person per hour

\* \* Alcohol service before 5PM requires a special permit at \$100

## **SPECIALTY BEVERAGE PACKAGES**

Enhance your event with one of these unique offerings (after 5PM).

**(Based on 50% final guest count cost)**

### **Mimosa Bar**

Variety of fruit purees, champagne, fresh fruit garnishes

**\$5.00 per person**

### **Beer Tasting Station**

**\$7.00 per person**

### **Bloody Mary Bar**

Blood Mary mix, vodka, cheddar cheese cubes, sausage sticks, salami, olives, celery, bacon strips, celery salt, hot sauce

**\$8.50 per person**

**Signature Lemonades or Cocktails are available - Pricing may vary**

## **Infused Waters**

**\$12.00 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.



# COST ANALYSIS

Client is responsible for floral, music, lighting, photography, and A/V systems.

## **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 \$120.00 to \$145.00 per person (prices subject to change without notice). Rental fee for the historic mansion and gardens are \$30.00 per guest.

## **ENTRÉE PRICE PACKAGE AND OFFERS:**

Wedding package includes: Premium 5 hour open bar, champagne toast, 5 passed hors d'oeuvres 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.

## **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, with service no earlier than 5:00 PM. 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 package, upgraded pricing varies. Rental of additional tables other than rounds are subject to additional rental fees.

## **VALET PARKING:**

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

## **ADDITIONAL CHARGES:**

Ceremony Set-up Fee \$1,000.00, whether outside or inside

Sparkler celebrations: \$25 for set-up and clean-up

Bridal Suites clean up fee: \$35 (if getting ready at facility and bringing your own food and beverages)

Chair rental: White Wooden Folding, Complimentary; Gold Chiavari chairs, \$5.50 (other options start at \$9.25)

Highboy Cocktail tables with BBJ Classic linen and ties are \$35.00 each

Dinner for Professionals, \$35.00 & Children's Meals, \$30.00

Extended facility use time is subject to a facility fee of \$500 for each half hour.

Security is on-site 24/7 and subject to venue service fee of \$25 per hour of the event.

*Guests and Bridal party must exit the facility at least 45 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*

***Sue Conway Orchestra***  
*(773) 651-4399*

***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](http://www.mymusicbydesign.com)  
(630) 262-0432

### ***Kathie Nicolet-Piano***

(630) 830-2345  
[klnpiano@aol.com](mailto:klnpiano@aol.com)  
[www.knicoletpiano.com](http://www.knicoletpiano.com)

### ***Music in Motion***

Tim Hicks  
(815) 206-5573  
[www.djmim.com](http://www.djmim.com)  
[info@djmim.com](mailto:info@djmim.com)

### ***Northside Brass***

Bass Quintet & Jazz Quartet  
Contact: Ryan Hobbs  
[ryan@northsidebrass.com](mailto:ryan@northsidebrass.com)  
[www.northsidebrass.com](http://www.northsidebrass.com)

### ***Scott Olson Orchestra***

1103 S. Hunt Club Drive #431  
Mount Prospect, IL 60056  
(847) 255-7345

### ***Al Okyne***

***Okyne Media Lab***  
773-688-4577

### ***Orchestra Thirty Three Entertainment***

[www.orchestra33.com](http://www.orchestra33.com)  
(630) 289-3383

### ***Bill Pollack Orchestra***

1317 Greenwood  
Evanston, IL 60201  
[www.billpollackmusic.com](http://www.billpollackmusic.com)  
(847) 475-0411

### ***Marysue Redmann - Harpist***

(773) 764-0123  
[marysue@chicagoharp.com](mailto:marysue@chicagoharp.com)  
[www.chicagoharp.com](http://www.chicagoharp.com)

### ***Stitely Entertainment***

800 Custer Avenue  
Suite 6  
Evanston, IL 60202  
[www.stitely.com](http://www.stitely.com)  
(847) 866-8002  
(773) 580-4810 (Cell)

### ***Toast & Jam (DJ)***

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

## **PHOTOGRAPHERS**

**Amanda Megan Miller Photography**  
amandameganmiller@gmail.com  
www.amandameganmiller.com  
(773) 791-8644

**Annie Steele Photography**  
815-757-2600  
[www.anniestelle.com](http://www.anniestelle.com)

**Andre LaCour**  
andrelacourphoto@gmail.com  
www.andrelacour.com  
(773) 485-0841

**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

**Diamond Photography**  
3701 Commercial Avenue  
Northbrook, IL 60062  
info@diamondphotography.com  
www.diamondphotography.com  
(847) 304-0011

**Edward Fox Photography**  
**Chicago Location:**  
4900 North Milwaukee Avenue  
Chicago, IL 60630  
(773) 736-0200  
www.edwardfox.com

**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**

### **continued**

#### ***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](http://www.hmrdesigns.com)

***Joseph's***

1022 N. Milwaukee Avenue  
Libertyville, IL 60048  
[www.josephsflorist.com](http://www.josephsflorist.com)  
(847) 362-2224

***Kehoe Designs***

2108 W. Walnut Street  
Chicago, IL 60612  
[www.kehoedesigns.com](http://www.kehoedesigns.com)  
(312) 421-0030

***Kio Kreations***

A boutique event florist  
[www.kiokreations.com](http://www.kiokreations.com)

***Lake Forest Flowers***

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

***Little Shop on the Prairie***

310 S. Main St. Unit B  
Lombard, IL 60148  
630-613-9553  
[Littleshopontheprairie.com](http://Littleshopontheprairie.com)

***Life in Bloom***

2632 W. Grand Avenue  
Chicago, IL 60612  
[www.lifeinbloomchicago.com](http://www.lifeinbloomchicago.com)  
[erin.lifeinbloomchicago@gmail.com](mailto:erin.lifeinbloomchicago@gmail.com)  
(312) 301-0244

***Pasquesi Home and Gardens***

975 N. Shore Drive  
Lake Bluff, IL 60044  
(847) 615-2700 - Lake Bluff  
[www.pasquesi.com](http://www.pasquesi.com)

***Swanson's Blossom***

814 Waukegan Road  
Deerfield, IL 60015  
[www.swansonsblossomshop.com](http://www.swansonsblossomshop.com)  
(847) 945-0751

***Yanni Design Studio***

500 Quail Hollow Drive  
Wheeling, IL 60090  
[www.yannidesignstudio.com](http://www.yannidesignstudio.com)  
(847) 419-9999 Charlene Martin

**INVITATIONS/  
STATIONARY*****Courtney Callahan***

450 N. Paulina Street  
Chicago, IL 60622  
(773) 368-7724  
[www.courtneycallahan.com](http://www.courtneycallahan.com)  
[Courtney@courtneycallahan.com](mailto:Courtney@courtneycallahan.com)

***How Impressive***

Kristine L. Knutson  
326 N. Milwaukee Avenue  
Libertyville, IL 60048  
(847) 680-6458  
[www.howimpressive.com](http://www.howimpressive.com)  
[Kristine@howimpressive.com](mailto:Kristine@howimpressive.com)

***Invitation Creations, Inc.***

1770 First Street, Suite 335  
Highland Park, IL 60035  
(847) 432-4441  
[invitationcreation@att.net](mailto:invitationcreation@att.net)

## **EVENT DESIGN/ UPLIGHTING**

### ***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*

### ***Sound Investment AV***

1528 W. Kinzie Street  
Chicago, IL 60642  
Cindi Webber, Director Business  
Development  
(312) 733-6288  
*www.soundinvestmetav.com*

## **OFFICIANTS**

### ***John Angle***

Community Church Waterfront  
P.O. Box 68036  
Schaumburg, IL 60168  
*john@waterfrontcc.com*  
(847) 624-3531

### ***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*

### ***Eric Lerew***

P.O. Box 592  
Lake Zurich, IL 60047  
*info@ericlerew.com*  
*www.ericlerew.com*  
*www.weddingpastorsusa.org*  
(847) 476-2355

### ***Jim Rehnberg***

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

### ***Rev. Thomas Perrucci***

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



## **JUDGES:**

**Harry Hartel**  
Mundelein, IL  
(847) 949-5162

**William Homer**  
Waukegan, IL  
(847) 249-0073

**Al Witt**  
25 N. County Street  
Waukegan, IL 60085  
(847) 336-8559

## **LIMOUSINE SERVICE**

**Amms Limousine**  
4320 Di Paolo Center  
Glenview, IL 60025  
info@ammslimo.com  
(847) 446-5148  
[www.ammslimo.com](http://www.ammslimo.com)

**Absolute Dream Limousine**  
15146 South Cicero Avenue  
Oak Forest, IL 60452  
(708) 535-7400  
[www.absolutedreamlimo.com](http://www.absolutedreamlimo.com)

**All American Limousine, Inc.**  
Alllimo3@aol.com  
(773) 992-0902  
[www.allamericanlimo.com](http://www.allamericanlimo.com)

**American Coach Limousine**  
1110 Jorie Boulevard  
Suite 314  
Oak Brook, IL 60523  
info@americancoachlimousine.com  
(888) 709-5466  
[www.americancoachlimousine.com](http://www.americancoachlimousine.com)

**Five Star Limousine**  
reservations@5star-limo.net  
(847) 656-4826  
[www.5star-limo.net](http://www.5star-limo.net)

## **SALON SERVICES**

**Antonette White**  
Airbrush Make-Up & Hair Design  
(630) 688-1027  
antonette.white@yahoo.com  
[www.antonettewhite.com](http://www.antonettewhite.com)

**Fine Art Makeup**  
Traci Fine  
traci@finemakeupart.com  
[www.finemakeupart.com](http://www.finemakeupart.com)  
(847) 847-8972

**Highlights of Lake Forest**  
1347 N. Western Avenue  
Lake Forest, IL 60045  
(847) 615-9059

**The Lake Forest Shop**  
265 East Market Square  
Lake Forest, IL 60045  
(847) 234-0548  
[www.thelakeforestshop.com](http://www.thelakeforestshop.com)

## **SPECIAL SERVICES**

**Dan Wild - Illustrator (Caricaturist)**  
dan@danwild.com  
[www.danwild.com](http://www.danwild.com)  
(309) 269-3056

**Chicago Memory Booth**  
Photo Booth  
Contact: Dylan Buckingham  
[www.chicagomemorybooth.com](http://www.chicagomemorybooth.com)  
chicagomemorybooth@hotmail.com  
(773) 896-6434

***Smilebooth Chicago***

*vanessa@smilebooth.com*

*www.smilebooth.com*

*(800) 635-3137*

***The Traveling Photo Booth***

*1732 W. Hubbard Street #1A*

*Chicago, IL 60622*

*www.thetravelingphotobooth.com*

*(312) 423-6687*

**SHUTTLE BUSES**

***Chicago Mini Bus Travel***

*(847) 671-9089*

*info@chicagominibustravel.com*

*www.chicagominibustravel.info*

**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) 615-457-2483 Jessie Keene  
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) 615-2701 Jessie Keene  
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 (V)+(PS)***

*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***

### ***Market House Restaurant***

*655 Forest Ave*

*(847) 234-8800*

### ***Deer Path Inn***

*255 E Illinois Rd,*

*Phone: (847) 234-2280*

### ***Francesca's***

*293 E Illinois Rd*

*(847) 735-9235*

### ***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*

### ***Saranello's (located in the Westin)***

*601 N Milwaukee Ave*

*(847) 777-6878*

## ***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*

### ***Mundelein***

*Park Street*

*14 E Park St*

*(847) 949-1900*

## ***Lake Bluff***

### ***Silo***

*625 Rockland Rd*

*(847) 234-6660*

### ***Lake Bluff Brewery Company***

*16 E Scranton Ave*

*(224) 544-5179*