

BANQUET AND EVENT GUIDE

where award winning golf meets the best of weddings



Welcome to Prairie Landing Golf Club!

Completed in 1994, Prairie Landing Golf Club quickly became known for its unique landscape, meticulously maintained grounds and picturesque setting. Twenty-one years later, Prairie Landing continues to receive rave reviews and awards including:

‘4.5 Star’ - Golf Digest
‘Extraordinary’ - Zagat Rating
‘Best Area Public Course’ - West Suburban Living Magazine Readers Poll
‘Best of Weddings Award 2006 - 2014’ - As voted by readers of The Knot Magazine

Conveniently located just South of the DuPage Airport on the corner of Kautz Road and Illinois Route 38/Roosevelt Road, on the border of Geneva and West Chicago, Prairie Landing is easily accessible from Interstate 88 (6 miles), Illinois Route 64/North Avenue (2 miles) and Route 38/Roosevelt Road (0.25 mile).

Our award winning banquet facility features floor to ceiling windows overlooking our highly acclaimed golf course. We offer several room configurations to choose from which can accommodate groups of all sizes in a comfortable setting. The adjoining patio offers guests a stunning view of our 9th and 18th holes, while relaxing in the secluded setting.

Prairie Landing has an exceptional menu with several dining and drink options. Our experienced catering department will guide you through the menu selections and can assist you with special needs including linens, flowers, photography, music and entertainment.

Thank you for your interest in Prairie Landing Golf Club. Please call or email questions to our banquet team at 630.208.7633 or banquets@prairielanding.com. We look forward to working with you!

Best Regards,



Erin Bobsin
Manager of Food & Beverage Operations

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Breakfast

BUFFET SELECTIONS. Minimum of 20 people. All buffets include freshly brewed coffee, juices + tea.

The Continental \$10.50

Fresh fruit, muffins, danish + yogurt

The Scramble \$14.50

Fresh fruit, muffins, danish, scrambled eggs, bacon, sausage + breakfast potatoes

The Executive \$17.50

Fresh fruit, muffins, danish, scrambled eggs, bacon, sausage, breakfast potatoes + grand marnier french toast

Prairie Landing Grand Brunch \$32.50 (Minimum of 40 people)

Local greens tossed salad, seasonal fresh fruit, stuffed chicken marsala, baked penne rigate, composed salad, muffins, danish, eggs benedict, bacon, sausage, potatoes o'brien, vanilla bean french toast + apple pancakes

Add bacon, egg and cheese english muffin to any buffet for +\$3.50 per person.

Add a custom omelette station or breakfast burrito station to any buffet for +\$6 per person.

Add a custom belgium waffle station to any buffet for +\$5 per person.

ENTREE SELECTIONS. All buffets include freshly brewed coffee, juices + tea.

Eye Opener \$12.50

Eggs any style with fresh fruit, toast, bacon or sausage + breakfast potatoes

French Toast \$14.00

Grand Marnier french toast with fresh fruit, scrambled eggs, bacon or sausage + assorted breakfast pastries

Steak and Eggs \$16.00

Grilled sirloin steak with toast, fruit, scrambled eggs + breakfast potatoes

Lunch + Dinner

BUFFET SELECTIONS. Minimum of 25 people. All buffets include freshly brewed coffee, ice tea + water.

The Prairie \$25*

Premium deli tray with ham, turkey + roast beef, american + swiss cheeses, lettuce, onion, tomato + pickles with assorted breads + condiments. Soup du jour, chopped salad, homemade potato chips + cookies

The Chicago Classics \$27

Chicago style hot dogs, italian beef sandwiches, bbq chicken, baked beans, coleslaw, homemade potato chips, chopped salad, cookies + brownies

The Hole-in-one \$30

Grilled sirloin steak, chicken with artichoke sauce, baked tilapia with roasted tomato buerre blanc + feta, sauteed seasonal vegetables, roasted potatoes, two composed salads, mixed greens salad with assorted toppings + dressings, cookies, brownies + cakes

The Italian \$33

Meat lasagna, chicken picatta, spaghetti aglio e olio with fresh spinach topped with parmesan reggiano, caesar salad with dressings + toppings, antipasto salad, sauteed seasonal vegetables, roasted potatoes, garlic bread + cannoli's

The Fiesta \$32

Tequila lime chicken and steak taco station, cheese enchiladas, mexican rice, refried beans, 7 layer taco dip with homemade tortilla chips, cinnamon + sugar tortilla crisps



Prices do not include 20% service fee and current sales tax.
*Available for lunch only.

Buffet Additions

CARVING STATIONS. Uniformed chef station items require +\$50 chef fee.

Beef Inside Round \$8
Must order for at least 50 people

Beef Strip Loin \$14
Must order for at least 30 people

Beef Tenderloin \$17
Must order for at least 30 people

Turkey and Ham \$7
Must order for at least 30 people

Pork Loin \$7
Must order for at least 30 people

SPECIALTY STATIONS. Uniformed chef station items require +\$50 chef fee. Additional items available upon request. All stations are priced per person.

Pasta Station \$8
Choose two from each category. All combinations come with assorted vegetables + toppings.
Pasta: penne, bowtie or tri-color
Sauce: vodka, marinara or alfredo
Protein: chicken, meatballs or Italian sausage

Risotto Station \$10
Chardonnay smoked chicken, sauteed crimini mushrooms, truffle oil + risotto in a parmesan reggiano cheese wheel

Omelette Station \$6
Station includes eggs, bacon, ham, cheddar cheese blend, onions, tomato, mushrooms + peppers

Belgium Waffle Station \$5.50
Made to order belgium waffles, butter, syrup, fresh berries + whipped cream

Breakfast Burrito Station \$6



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Lunch + Dinner

ENTREE SELECTIONS. All entrees include a house salad or soup, coffee, ice tea, rolls and butter. Add soup or salad course for +\$3.

Prairie Salad \$16*

Mixed greens, spinach, strawberries, mandarin oranges, honey roasted walnuts, onion + goat cheese with a strawberry vinaigrette

Chicken Picatta \$18/25

Pan seared chicken breast with roasted mushrooms, tomato, artichoke, topped with lemon caper sauce, nestled on top of angel hair pasta with vegetable melange

Prairie Chicken \$16/22

Boneless chicken breast stuffed with wild rice, vegetables, dried cranberries and a light cream sauce with roasted garlic mashed potatoes + vegetable medley

Boursin Chicken \$19/26

Boneless chicken breast stuffed with herbed boursin, sun dried tomato + spinach, served with a smoked tomato + fennel buerre blanc, roasted garlic mashed potatoes + vegetable medley

Grilled Vegetable Lasagna \$17/23

Homemade free-form lasagna of grilled vegetables, pasta, marinara, mozzarella + parmesan cheese

Tortilla Crusted Tilapia \$17/23

Tortilla crusted tilapia filet with a roasted corn and black bean salad, chipotle butter, served with a guajillo pepper + ranchero cheese polenta cake + pico de gallo

Sesame Crusted Atlantic Salmon \$18/25

White + black sesame crusted atlantic salmon, asian julienne vegetable stir-fry, bamboo rice + leeks with hoisin vinaigrette

Herb Marinated Pork Medallions \$16/22

Herb marinated pork medallions wrapped in applewood smoked bacon, served with sweet potato mash topped with candied apple demi glace + vegetable melange

Filet Mignon \$21/27

Served with a red-wine peppercorn sauce, garlic mashed potatoes + vegetable medley

Mixed Grille \$21/28

Choose from two (2) meats including chicken, fish, filet or pork loin entrees with roasted garlic mashed potatoes + vegetable medley

Spaghetti Aglio e Olio \$15/21

Spaghetti aglio e olio with fresh spinach topped with parmesan reggiano

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Substitutions

CREAM SOUPS. If added as a second course +\$3.

Cream of chicken with wild rice
Potato leek
Tomato basil
Broccoli cheddar
Roasted red pepper bisque
Butternut squash bisque +\$2 (seasonal)
Wild mushroom bisque +\$2
Shrimp bisque +\$3
New England clam chowder +\$2

BROTH SOUPS. If added as a second course +\$3.

Manhattan clam chowder
Beef parsley
Harvest vegetable
Minestrone
Baked french onion +\$2

SALADS.

Caesar salad
Asian salad +\$1
Chopped italian salad +\$1
Gala apple salad +\$2
Seasonal salad +\$2

VEGETABLES.

Roasted root vegetables
Seasonal vegetable medley
Green beans almondine
Green bean + carrot bundle +\$1
Asparagus +\$2

STARCHES.

Roasted garlic mashed potatoes
Roasted red potatoes
Yukon gold potato crush
Angel hair pasta
Wild rice blend
Asparagus risotto +\$1
Dauphinoise potatoes +\$1
Mushroom risotto +\$1



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*Available for lunch only.

Hors D'Oeuvres

COLD. Available in quantities of 50 pieces.

- Bruschetta \$125
- Smoked salmon pinwheels \$150
- Ahi tuna nachos \$150
- Antipasto skewers \$150
- Tomato cone with grilled artichoke relish \$150
- Parmesan and goat cheese tuile cups paired with smoked salmon \$195
- Smoked peppercorn beef carpaccio with asiago cheese \$225
- Spicy tuna tar tar with avocado in a tomato cornet \$225

HOT. Available in quantities of 50 pieces.

- Truffle mac + cheese spoons \$125
- BBQ meatballs \$125
- Bacon wrapped water chestnuts \$125
- Poached pear + caramelized onion tart \$150
- Brie cheese puff \$150
- Veracruz bbq pork chimichanga \$150
- Argentinian beef chimichurri \$150
- Italian stuffed mushroom caps with a sundried tomato pesto \$150
- Artichoke parmesan on brioche \$150
- Mini beef wellington \$195
- Mini crab cake \$195
- Coconut shrimp \$225
- Panchetta wrapped shrimp \$225
- Wild mushroom flat bread pizza with truffle oil + arugula \$225
- Peeking duck roll \$250

LUXURY. Minimum of 2 pieces per person.

- Shrimp cocktail \$225
- Crab claws \$225
- Oysters on the half shell \$225
- Miniature lamb chops \$250

DISPLAYS. Priced per person.

- Garden fresh crudite with ranch dressing \$4
- Fresh fruit \$4
- Domestic cheese + assorted crackers \$4
- Imported cheese + crostini \$6
- Antipasto \$6
- Homemade tortilla chips, salsa, queso + guacamole \$7
- Smoked salmon \$7
- Sushi \$6: california roll or spicy tuna roll with soy sauce, wasabi + ginger
- Tapenade \$5: olive tapenade, sun dried tomato tapenade hummus, tomato bruschetta, wild mushroom bruschetta + artichoke heart salad display is accompanied with crostini



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Desserts

DESSERT SELECTIONS. Per person. Add ice cream scoop +\$1.

Custom Cake \$6

Choose from a variety of cake fillings + flavors

Cheesecake \$6

New York style cheesecake with strawberry coulis

Chocolate Lava Cake \$6

Chocolate cake with hot fudge center topped with vanilla ice cream

Apple Pie \$6

Homemade apple pie with vanilla ice cream

Tiramisu \$6

Traditional house made tiramisu with chocolate garnish

Chocolate Brownie Sundae \$6

Homemade brownie topped with vanilla ice cream + chocolate sauce

Strawberries Romanoff \$6

Sliced strawberries over angel food cake with whipped cream garnish



Prices do not include 20% service fee and current sales tax.

Bar Packages

GOLD. \$21

Bud / Bud Light / Coors Light / Miller Lite / MGD / Robert Mondavi Woodbridge Cabernet / Pinot Noir / Merlot / Pinot Grigio / Chardonnay / Riesling / White Zinfandel / House liquors including Baileys + Kaluha

PLATINUM. \$25

Amstel Light / Becks / Bud / Bud Light / Coors Light / Heineken / Miller Lite / MGD / Robert Mondavi Woodbridge Cabernet / Pinot Noir / Merlot / Pinot Grigio / Chardonnay / Riesling / White Zinfandel / Skyy / Smirnoff / Stoli / Absolut / Beefeaters / Tanqueray / Bacardi / Captain Morgan / Malibu / Baileys / Kaluha / Seagrams 7 / Vo / Cc / Jack Daniels / Southern Comfort / Crown Royal / Jim Beam / Dewers / J&B / Christian Brothers / Jose Cuervo

DIAMOND. \$29

Amstel Light / Becks / Bud / Bud Light / Coors Light / Corona / Corona Light / Heineken / Miller Lite / MGD / Stella Artois / Robert Mondavi Woodbridge Cabernet / Pinot Noir / Merlot / Pinot Grigio / Chardonnay / Riesling / White Zinfandel / Skyy / Smirnoff / Stoli / Absolut / Beefeaters / Tanqueray / Bacardi / Captain Morgan / Malibu / Baileys / Kaluha / Seagrams 7 / Vo / Cc / Jack Daniels / Southern Comfort / Crown Royal / Jim Beam / Dewers / J&B / Christian Brothers / Jose Cuervo / Ketel One / Grey Goose / Bombay Sapphire / Johnnie Walker Black / Glenlivet / Disaronno / Chambord / Patron

All the above options include a four-hour bar and complimentary bartender fee. Cash bar option requires \$50 bartender fee for less than 100 guests. Complimentary bartender fee for consumption bar option.



A La Carte

BEVERAGES. Per gallon.

- Freshly brewed regular or decaffeinated coffee \$45
- Iced tea \$32
- Lemonade \$32
- Fruit punch \$45
- Sorbet punch \$55
- Mimosa punch \$70
- Soft drinks \$2/each

FRESHLY BAKED GOODS. Per dozen.

- Assorted breakfast pastries \$30
- Egg + cheese or egg, cheese + bacon english muffins \$47.50
- Assorted bagels + cream cheese \$30

SWEETS + TREATS. Per tray. Each serves 15 people.

- Small fruit display \$50
- Domestic cheese display \$50

Per dozen.

- Individual packaged: pretzels, granola bars or trail mix \$24
- Homemade chocolate pudding \$25
- Chocolate covered fruit \$15.50
- Freshly baked cookies \$25
- Brownies \$25

CONTINUOUS BEVERAGE SERVICE. Per person.

Freshly brewed coffees + teas, assorted soft drinks + bottled water

- Half day (4 hours) \$10.50
- Full day (8 hours) \$16.50



Breaks

Refreshment break pricing is based on a 45-minute break. There is a 15 person minimum on break packages. Per person.

HEALTHY LIVING. \$13.95

- Whole fruit
- Domestic cheese display with crackers
- Assorted granola + protein bars
- Bottled water + assorted juices

JUNK FOOD JUNKIE. \$13.95

- Homemade potato chips + dip
- Assorted candy bars
- Assorted cookies + brownies
- Assorted soft drinks

ENERGY BREAK. \$14.95

- Chocolate dipped fruit
- Trail mix
- Vegetable crudite
- Bottled water + energy drinks

FIESTA. \$12.95

- Freshly baked tortilla chips
- Homemade salsa + guacamole
- Homemade cinnamon + sugar flautes
- Soft drinks + bottled water

SWEET TOOTH. \$13.95

- Freshly baked assorted cookies
- Homemade brownies
- Ice cold milk
- Regular + decaffeinated coffee



Prices do not include 20% service fee and current sales tax.



A Martini Bar is the perfect way to start off your reception with a unique twist.



TWApoto.com

Additional Package Services + Items

ADDITIONS. Prices are per person unless noted otherwise. Sweet tables include coffee + tea*.

Projector + Screen Package +\$50

Martini Bar +\$6

Start your reception off with a unique twist. Your guests will not forget this distinctive addition. Choose from four specialty martinis for your cocktail hour.

Dessert Mini Bar +\$8

This is a unique twist on your traditional after dinner sweets. Choose four unique dessert martinis to have at the bar after dinner.

After Dinner Cordial +\$6

B&B / Tia Maria / Baileys Irish Creme / Kahlua / Christian Brothers / Amaretto DiSaronno / Frangelico / Midori / Sambuca / Grand Marnier / Harveys Bristol Cream / Courvoisier VS / Cointreau / Drambuie

Mini Sweet Table +\$6*

Choose three varieties of miniature pastries

Luxury Sweet Table +\$9*

Includes freshly baked cookies, brownies, petit fours, cannoli, chocolate covered fruit + pies

Cookie Display +\$110 per tray (serves 30)

Homemade chocolate chip and oatmeal cookies, fudge brownies + rice crispy treats

Ice Cream Sundae Station +\$7

Something that both the kids + adults will enjoy. Chocolate and vanilla ice cream with assorted toppings + sauces.

Late Night Snacks +\$150 per order (50 pieces)

End your night with something your guests will be talking about for years to come. Your choice of gourmet beef sliders, tomato soup shooters adorned with grilled cheese wedges, pulled pork sliders. Late night snacks must go out by 10:30pm.

Gourmet Flatbread Display +\$350 (up to 75 guests)

Flatbread pizza board featuring (1) The Capri: San Marzano tomatoes, pesto, smoked chicken + fresh mozzarella with a balsamic reduction; (2) The Cabo: chorizo bolognese, chihuahua cheese, fire roasted corn + black bean relish; (3) The Carne: pepperoni, Italian sausage, mushrooms + provolone.

S'more Station +\$350 (up to 75 guests)

Utilize our outdoor patio even in the winter by keeping warm near the fire! Our patio fire pit is accompanied by a chef, treating your guests to their favorite gourmet s'mores. Guests can choose from numerous gourmet fillings or stay with a traditional favorite.

Prices do not include 20% service fee and current sales tax.

Special Event Policies

- A deposit will be due with the signing of the contract; deposit amount is based on the space needed by the group. A payment of fifty (50) percent of your food and beverage minimum is due ninety (90) days prior to your event.
- The client is responsible to meet an established minimum dollar amount for food + beverage, before tax + service charge for the contracted event.
- Menu selections must be made a minimum of thirty (30) days prior to the event date.
- A final guest count is required seven (7) days prior to the event date. Once established, the client will be billed for the final guest count or actual meals served, whichever is greater.
- If a final guest count is not provided seven (7) days prior to the event date, Prairie Landing Golf Club will assume the final guest count to be the number estimated on the contract.
- A payment schedule will be provided with the contract. An estimated invoice will be provided seven (7) days prior to the event date based on the final guest count or the number last received. Payment of the estimated invoice is required prior to the commencement of the event by cash, check or credit card. Full payment of the event is required at least three (3) days prior to the event by cash, check or credit card. Any additional charges incurred must be paid at the conclusion of the event unless other arrangements have been approved in advance.
- A non-refundable deposit of \$150 for sun room and mezzanine events and \$300 for banquet room events is required with the signed contract.
- All prices are subject to 20% service charge + current sales tax.



Special seasonal menus are available for your next holiday event.



where award winning golf meets the best of weddings



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