

HOLIDAY PACKAGE

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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Holiday Packages

PRANCER

- Assorted freshly baked breads
- Choice of soup or salad
- Entree, starch and vegetable
- Coffee and tea service
- Full house linen service
- Mirrors and votive candles on all tables

BLITZEN

- Prancer package +\$30
- Gold 4-hour bar package
- Butler passed hors d' oeuvres
- Gourmet dessert course

RUDOLPH

- Prancer and Blitzen packages +\$40
- Platinum 4-hour bar package
- Choice of fresh crudite or cheese display
- Red and white house wine butler served throughout dinner
- Homemade soup and salad courses



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

Hors D'Oeuvres

Select four (4) hors d'oeuvres when using Blitzen or Rudolph packages. Prancer package may add hors d'oeuvres for +\$8/person. *Denotes cold hors d'oeuvres.*

Bacon wrapped water chestnuts

BBQ meatballs

Brie cheese puffs

*Bruschetta**

Thai Chicken Satay

*Cucumber and cream cheese canapes**

Poached pear + caramelized onion tart

Bacon wrapped scallops

Boursin cheese stuffed artichokes

Mini beef wellington

*Prosciutto wrapped asparagus**

*Shrimp canapes**

Stuffed mushroom caps

Vegetable egg rolls



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

Soups + Salads

Add both soup + salad courses to Prancer Package for +\$2 per guest.

SOUPS

Roasted red pepper

Tomato bisque

Roasted butternut squash and ginger +\$2

Artichoke bisque +\$2

Creamy brie and chicken with wild rice +\$2

SALADS

Prairie House Salad

Tender greens, english cucumbers, cherry tomatoes, carrots and your choice of dressing

Jingle Bell Pepper Salad +\$3

Baby greens, boursin stuffed tinker bell peppers and tomato confit with white balsamic vinaigrette

Caesar Salad +\$2

Romaine hearts, parmesan snow flakes and brioche croutons with house made dressing

Christmas Bouquet Salad +\$3

A bouquet of tender greens, pickled yellow beets and fresh mozzarella with oregano vinaigrette

The Boston +\$3

Boston and frisse lettuce, goat cheese, candied pecans, tart cherries and granny smith apples with raspberry vinaigrette



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



Entrees

Prices below are for lunch/dinner with our Prancer Package. Multiple entree selections may be subject to a +\$2 surcharge per guest.

VEGETARIAN

Grilled Portabella Mushroom \$18 / \$22

Fresh mozzarella, sauteed spinach and tomato concasse finished with a balsamic reduction

CHICKEN

Chicken Marsala \$19 / \$23

Stuffed boneless chicken breast, fontina cheese and prosciutto de parm topped with a mushroom wine sauce, parmesan twice baked potatoes and asparagus

Poulet Au Fromage \$19 / \$23

Boneless chicken breast stuffed with boursin cheese, sundried tomatoes, spinach and mushrooms, paired with grilled asparagus and angel hair pasta and topped with a tomato buerre blanc

Chicken Artichoke \$19 / \$23

Boneless breast of chicken topped with artichoke hearts, parmesan cheese crust and a light champagne sauce with roasted yukon gold potatoes and tomato confit

FISH

Mediterranean Tilapia \$20 / \$24

Feta cheese, kalamata olives, roma tomatoes, garlic, fine herbs and shallot butter with roasted new potatoes and grilled asparagus

Almond Crusted Halibut \$27 / \$30

Roasted yukon gold potatoes, grilled asparagus and roasted peppers with lemon butter and leeks

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

*Available for lunch only.

Entrees (Continued)

Prices below are for lunch/dinner with our Prancer Package Multiple entree selections may be subject to a +\$2 surcharge per guest.

PORK

Pork Filet Mignon \$20 / \$24

Applewood bacon wrapped with candied apple demi sweet potato puree and green bean bundle

BEEF

Grilled Filet Mignon \$29 / \$33

Roasted red pepper coulis, mushroom and grape tomato bordelaise with garlic potato puree and french beans

CHILDREN'S ENTREES

Chicken Tenders \$19.50

Served with french fries and a macaroni and cheese starter

Pasta Marinara \$19.50

Served with garlic toast and fruit starter



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*Available for lunch only.

Desserts

Desserts included with Blitzen or Rudolph Packages.

Ice Cream Profiterole +\$5

Filled with vanilla bean gelato, drizzled with a peppermint chocolate ganache, garnished with whipped cream and mint

Baked Apple Puff +\$5

Granny smith apple stuffed with cinnamon and sugar wrapped in puff pastry and paired with carmel and cinnamon gelato

Chocolate Lava Cake +\$5

Warm chocolate cake with molten chocolate ganache and raspberry coulis topped with whipped cream and mint

Cheesecake +\$5

Fresh strawberry compote topped with whipped cream and mint



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

Bar Packages

GOLD.

Bud / Bud Light / Coors Light / Miller Lite / MGD / Chardonnay / Merlot / Moscato / Pinot Grigio / Riesling / Verdi Spumante / White Zinfandel / House liquors including Baileys + Kaluha

PLATINUM.

Amstel Light / Becks / Bud / Bud Light / Coors Light / Heineken / Miller Lite / MGD / Chardonnay / Merlot / Moscato / Pinot Grigio / Riesling / Verdi Spumante / White Zinfandel / Smirnoff / Absolut / Beefeaters / 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. Upgrade your bar to the Diamond Package for +\$8.

Amstel Light / Becks / Bud / Bud Light / Coors Light / Corona / Corona Light / Heineken / Miller Lite / MGD / Stella Artois / Chardonnay / Merlot / Moscato / Pinot Grigio / Riesling / Verdi Spumante / White Zinfandel / Champagne Splits / Smirnoff / Absolut / Beefeaters / Bacardi / Captain Morgan / Malibu / Baileys / Kaluha / Seagrams 7 / Vo / Cc / Jack Daniels / Southern Comfort / Crown Royal / Jim Beam / Dewers / Christian Brothers / Jose Cuervo / Ketel One / Grey Goose / Johnnie Walker Black / Glenlivet / Disaronno / Patron / Patron Silver

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.



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.



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