

2018 WEDDING 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-four 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 - 2015’ - 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
Food + Beverage Operations Manager



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Wedding Packages

GOLD.

- ◆ 4-hour gold bar package
- ◆ Champagne toast for head table
- ◆ Butler passed gold level hors d'oeuvres
- ◆ Freshly baked artisan breads
- ◆ Choice of soup or salad
- ◆ Entree, starch + vegetable
- ◆ Custom-designed wedding cake with complimentary cake cutting
- ◆ Coffee + tea service
- ◆ Custom floral centerpieces
- ◆ Full house linen service
- ◆ Mirrors + votive candles on all tables
- ◆ Complimentary overnight accommodations for bride + groom
- ◆ Discounted overnight accommodations for guests
- ◆ Complimentary shuttle service for guests staying at preferred hotels (restrictions may apply)
- ◆ Complimentary bridal suite at Prairie Landing
- ◆ Complimentary gourmet wedding tasting for 4 people

PLATINUM.

- ◆ Gold package +
- ◆ Platinum 4-hour bar package
- ◆ Butler passed platinum level hors d'oeuvres
- ◆ Champagne toast for all guests
- ◆ Red + white house wine butler served throughout dinner

DIAMOND.

- ◆ Gold and platinum packages +
- ◆ Diamond 4-hour bar package
- ◆ Butler passed diamond level hors d'oeuvres
- ◆ Fresh crudite display
- ◆ Homemade soup + salad course
- ◆ Choice of late night taco bar or s'mores station
- ◆ Butler passed specialty cocktail
- ◆ Sparkler send-off



Hors D'Oeuvres

HORS D'OEUVRES SELECTIONS.

Select four (4) hors d'oeuvres from appropriate package.

'*' Denotes cold hors d'oeuvres.

GOLD.

- ◆ Bacon wrapped water chestnuts
- ◆ Hoisin ginger meatballs
- ◆ Bruschetta*
- ◆ Artichoke Parmesan on a cocktail rye
- ◆ Poached pear onion tarts with Gorgonzola
- ◆ Thai chicken peanut satay
- ◆ Truffle mac + cheese spoons

PLATINUM.

- ◆ Bacon wrapped scallops
- ◆ Boursin cheese stuffed roman artichokes
- ◆ Brie + raspberry purses
- ◆ Mini beef wellingtons
- ◆ Vegetable spring rolls
- ◆ Almond crusted Brie bites
- ◆ Italian sausage stuffed mushroom caps with a sun dried tomato pesto
- ◆ Proscuitto wrapped melon

DIAMOND.

- ◆ Antipasto skewers with capicola, mozzarella, kalamata olives, grape tomato + fresh basil*
- ◆ Sesame crusted ahi tuna won tons with an avocado tartar, Asian vinaigrette + red shiso*
- ◆ Parmesan + goat cheese tuile caps paired with smoked salmon*
- ◆ Mini crab cakes with a white truffle oil + whole grain mustard aioli
- ◆ Smoked peppercorn beef carpaccio with Asiago cheese*
- ◆ Wild mushroom flat bread with white truffle oil + aged balsamic vinegar
- ◆ Maple glazed applewood smoked bacon shrimp



Hors D'Oeuvres Displays

HORS D'OEUVRES DISPLAYS. Per person.

Seasonal Grilled Vegetables \$6

Garden fresh grilled scallions, zucchini, mushrooms, squash, asparagus, onions, tomatoes + eggplant paired with balsamic, pesto + ranch dipping sauces

Imported Artisan Cheese \$7

Bleu, Boursin, Manchengo + other imported cheeses; served with assorted crackers + toast points

Antipasto \$7

Grilled zucchini, peppers + fresh seasonal vegetables with mozzarella cheese, olives, salami, olive oil + aged balsamic dressing, served with sourdough baguettes

Smoked Salmon \$7

Traditional smoked salmon with onion, egg + caper garnish

Baked Brie Wheel \$125 per order. Feeds up to 50 guests.

Baked Brie wheel, apricot jam + prosciutto de parm wrapped in imperial golden puff pastry

Gourmet Flatbread Display \$375 per order.

Feeds up to 100 guests.

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

Mediterranean Display \$6

Olive tapenade, hummus, feta cheese, roasted peppers, cucumbers and mixed olives served with baked pitas

Ocean Display \$12

Fried calamari, shrimp cocktail, grilled oysters + assorted sushi rolls





Soups

SOUP SELECTIONS. Upgrade to a custom pasta course for +\$3 per person. Add soup and salad course for +\$3 per person.

CREAM SOUPS.

- ◆ Butternut squash (seasonal)
- ◆ Cream of chicken + wild rice
- ◆ Broccoli + goat cheese
- ◆ Wild mushroom bisque
- ◆ Potato leek
- ◆ Roasted red pepper bisque
- ◆ Tomato basil
- ◆ Lobster bisque (+\$4)

BROTH SOUPS.

- ◆ Chicken tortilla
- ◆ Manhattan clam chowder
- ◆ Beef barley
- ◆ Minestrone
- ◆ Tuscan white bean with prosciutto
- ◆ Baked french onion (+\$1)



Salads

SALAD SELECTIONS. Seasonal salads are available year-round at an additional cost of +\$2. Add soup + salad course for +\$3 per person.

House Salad

Mixed greens with cucumber, tomato, carrot, onion + croutons

Tossed Caesar Salad

Romaine lettuce, Caesar dressing, croutons + parmesan cheese

Summer Salad (Seasonal)

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

Autumn Salad (Seasonal)

Mixed greens, anjou pear stuffed with a warm gorgonzola medallion, candied pecans, dried cherries with cranberry vinaigrette

Holiday Salad (Seasonal)

Mixed greens with dried cranberries, candied walnuts + brie cheese with cranberry vinaigrette

Roasted Beet Salad (Seasonal) +\$2

Baby spinach, roasted beets, pistachio crusted goat cheese truffles, pickled onion, candied walnuts with white balsamic vinaigrette

Boston Salad +\$2

Hydro bibb lettuce, granny smith apples, goat cheese, candied pecans + tart cherries with raspberry vinaigrette



Entrees

ENTREE SELECTIONS. All entrees include our house starch and vegetable selections. We encourage you to refer to the following pages for additional items which can be substituted. Your event coordinator will be happy to assist with pairing appropriate selections. Multiple entree selections may be subject to a +\$2 surcharge per guest when offering two of the same proteins. Station wedding packages available upon request.

CHICKEN.

Chicken Picatta \$71 / \$85 / \$101

Pan seared chicken breast over a nest of angel hair pasta with lemon caper sauce + vegetable bundle

Chicken Stuffed Marsala \$75 / \$89 / \$106

Chicken breast stuffed with prosciutto de parm, Fontina cheese, chanterelle mushrooms, topped with Marsala wine sauce with roasted garlic mashed potatoes + haricot vert

Prairie Chicken \$75 / \$89 / \$106

Boneless chicken breast stuffed with wild rice, vegetables, dried cherries topped with a light cream sauce with roasted garlic mashed potatoes + vegetable bundle

Frenched Herb Chicken \$75 / \$89 / \$106

French breast of chicken, stuffed with oven roasted tomatoes, goat cheese mousse, paired with a tomato buerre blanc, served with roasted garlic mashed potatoes + vegetable bundle

Boursin Chicken \$76 / \$90 / \$106

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

PORK.

Pork Filet Mignon \$74 / \$88 / \$104

Berkshire pork filet wrapped with applewood smoked bacon, topped with candied apples, calvados demi-glace, sweet potato puree + vegetable bundle



Entrees (Continued)

BEEF. Multiple entree selections may be subject to a +\$2 surcharge per guest when offering two of the same proteins.

Filet Mignon \$85 / \$100 / \$115

Served with a roasted red pepper butter, garlic mashed potatoes + vegetable bundle

Gorgonzola Encrusted Filet Mignon \$88 / \$103 / \$119

Served with a grape tomato and mushroom bordelaise sauce, roasted garlic mashed potatoes + vegetable medley

Crab and Boursin Encrusted Filet Mignon \$89 / \$102 / \$115

Served with a shallot demi, roasted garlic mashed potatoes + vegetable bundle

Veal Picatta \$79 / \$94 / \$108

Lightly battered veal medallions, seared + topped with lemon caper sauce over a bed of angel hair pasta with vegetable bundle

FISH. Multiple entree selections may be subject to a +\$2 surcharge per guest when offering two of the same proteins.

Manchengo Crusted Tilapia \$74 / \$88 / \$104

Pan seared tilapia topped with a manchengo crust, paired with a lemon buerre blanc, oven roasted new potatoes and vegetable bundle

Citrus Seared Salmon \$77 / \$93 / \$107

Atlantic salmon seared golden brown, julienne vegetable melange, roasted fingerling potatoes + meyer lemon buerre blanc

Pan Seared Halibut \$90 / \$105 / \$122

Halibut filet seared golden brown, paired with buttermilk whipped potatoes, carrot + green bean bundle with a lemon dill buerre blanc

LAMB.

Lollypop Lamb Chops \$84 / \$97 / \$112

Roasted lamb chops with a rosemary-mint jus, roasted garlic mashed potatoes + vegetable bundle



Split Plate Entrees

SPLIT PLATE ENTREE SELECTIONS.

Filet Mignon + Chicken \$86 / \$101 / \$117

Filet mignon with cognac reduction, garlic roasted mashed potatoes + vegetable bundle with your choice of chicken preparation (picatta or light cream sauce)

Chicken + Tilapia \$76 / \$92 / \$106

Free range chicken breast stuffed with prosciutto, fontina cheese, mushrooms + spinach splashed with a sweet marsala wine sauce + a fine herb crusted tilapia with meyer lemon beurre blanc

Filet Mignon + Salmon \$90 / \$105 / \$121

Filet mignon with cognac reduction, honey lacquered salmon with roasted garlic mashed potatoes + vegetable bundle

Filet Mignon + Tilapia \$88 / \$103 / \$117

Filet mignon with cognac reduction, tilapia + lemon-butter sauce with roasted garlic mashed potatoes + vegetable bundle

Filet Mignon + Shrimp Scampi \$88 / \$102 / \$117

Filet mignon with cognac reduction, jumbo tiger shrimp sauteed in garlic butter with roasted garlic mashed potatoes + vegetable bundle

Lamb + Chicken \$86 / \$98 / \$113

Lamb with rosemary-mint jus, roasted garlic mashed potatoes + vegetable bundle with your choice of chicken preparation (marsala, picatta, garlic rosemary or light cream sauce)



Vegetarian + Children's Entrees

VEGETARIAN.

Vegetable Lasagna \$73 / \$87 / \$103

Homemade free-form lasagna with grilled seasonal vegetables, pasta, mozzarella, marinara + Parmesan cheese

Vegan Stuffed Bell Pepper \$71 / \$85 / \$101

Roasted red bell pepper stuffed with couscous + seasonal vegetable, topped with tomato sauce

CHILDREN'S ENTREE SELECTIONS. AGES 12 & UNDER.

Chicken Tenders \$21.50

Served with french fries and mac + cheese starter

Macaroni and Cheese \$21.50

Served with fruit starter

Grilled Cheese \$21.50

Served with french fries and mac + cheese starter

Pasta Marinara \$21.50

Served with garlic toast and fruit starter





Accompaniments

Substitutions are welcome from any of the selections below. Your event coordinator will be happy to assist with pairing appropriate selections.

VEGETABLE SELECTIONS.

- ◆ Green beans almondine
- ◆ Carrot + green bean bundle
- ◆ Vegetable medley
- ◆ Spinach + artichokes +\$1
- ◆ Asparagus bundle +\$2

STARCH SELECTIONS.

- ◆ Roasted garlic mashed potatoes
- ◆ Yukon gold potato crushed
- ◆ Israeli cous cous
- ◆ Jasmine rice
- ◆ Angel hair pasta
- ◆ Truffled mashed potato +\$2
- ◆ Parmesan twice baked potatoes +\$2
- ◆ Artichoke + Asiago risotto +\$3



Bar Packages

GOLD.

Bud / Bud Light / Coors Light / Miller Lite / MGD / Robert Mondavi Woodbridge Cabernet / Pinot Noir / Merlot / Pinot Grigio / Chardonnay / Reisling / White Zinfandel / House Liquor to Include Vodka, Gin, Tequila, Rum, Whiskey, Scotch

PLATINUM.

Amstel Light / Becks / Bud / Bud Light / Coors Light / Heineken / Miller Lite / MGD / Robert Mondavi Woodbridge Cabernet / Pinot Noir / Merlot / Pinot Grigio / Chardonnay / Reisling / 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.

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 / Reisling / 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



Additional Package Services + Items

ALA CARTE SELECTIONS. The below services will not be charged with tax or service charge. Below services are subject to delivery, setup and removal fees. Prices are per person unless noted otherwise.

Ceremony Fee +\$6 per chair

Includes set-up, tear down, white garden chairs, white wooden arbor, wireless PA system, unity table + electric

Chivari Chairs with Poly Seat +\$9

Outdoor White Fabric Canopy (Chuppah) +\$900 with Crystal Chandelier to hang from center +\$1075

Sparkler Send-off +\$150/100 sparklers

Customized Menu Cards +\$3

Upgraded Table Numbers +\$4-7 per number
See event coordinator for options and pricing.

Chargers +\$3

Projector + Screen Package +\$50 for evening's rental

Custom Ceiling Drape +\$975 with Fairy Lights +\$425

Window Drape with Uplighting +\$875

Ballroom and Sunroom perimeter up-lighting (24) +\$975

Replace 2 Ballroom Light Fixtures with Crystal Chandeliers +\$595

Outside Patio Italian Cafe Globe Lighting +\$650

High Cocktail Rounds +\$10 per table

Colored Napkins, Table Runners and Linens Available

Pricing subject to color, size and availability.



Additional Package Services + Items (Continued)

ALA CARTE SELECTIONS. Prices are per person unless noted otherwise.

Butler Passed Champagne as Guests Arrive to Ceremony +\$3
Adorned with a fresh strawberry

Martini Bar +\$6

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

Craft Beer Upgrade +\$8

Upgrade any bar package with your choice of 2 seasonal craft beer selections

Bride + Groom Specialty Cocktail +\$3

Do you and your fiance have a favorite cocktail you would like to share with your guests? Maybe it is a drink you had when you got engaged or when you travelled together to your favorite place. Add a specialty cocktail and share the story with your guests

Dessert Martini Bar +\$8

This is a unique twist on your traditional after dinner sweets. Choose four unique dessert martinis for a fun after dinner treat

After Dinner Cordial +\$7

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

Specialty Coffee Station +\$6

Your choice of four specialty coffee beverages made by a Prairie Landing barista. Watch this adult coffee treat made in front of your eyes!



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

Additional Package Services + Items (Continued)

ALA CARTE SELECTIONS. Prices are per person unless noted otherwise. Prices do not include 20% service fee and current sales tax. Sweet tables with a “*” include coffee + tea.

Mini Sweet Table* +\$6

Enjoy freshly baked cookies, brownies + mini cheesecake bites

Luxury Sweet Table* +\$9

Includes freshly baked cookies, brownies, petit fours, eclairs, cannolis + chocolate covered fruit

Cookies and Cream +\$160 per order, serves 50

Ice cold mudslide shooters decorated with a mini chocolate chip cookie

Milk and Cookies +\$130 per order, serves 50

Ice cold milk shooters decorated with a mini chocolate chip cookie

Ice Cream Sundae Station +\$7

Something that both the kids and adults will enjoy. Chocolate and vanilla ice cream with assorted toppings and sauces is served by one of our uniformed chefs

S’more Station +\$350 per hour

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

Edible Party Favors. See event coordinator for pricing and availability.

Relax while Prairie Landing takes care of one more detail, wedding favors! Choose from homemade cake pops, toffee, truffles, gourmet cookies or our customizable candy or popcorn station. All favors include individual packaging and display items.





Additional Package Services + Items (Continued)

ALA CARTE SELECTIONS. Prices are per person unless noted otherwise. Prices do not include 20% service fee and current sales tax. Sweet tables with a “*” include coffee + tea.

Homemade Pizza Display +\$375, for up to 100 guests

These days it seems a wedding is not complete until you’ve served a late night snack! Treat your guests with our signature pepperoni, cheese + sausage pizzas

Late Night Snacks +\$150 per order, 50 pieces

End your night with something your guests will be talking about for years to come. Choose from one or many of the following late night snacks:

Gourmet Beef Sliders with tomato + lettuce decorated with a gherkin pickle

Pulled Pork Sandwich topped with homemade slaw

Tomato Soup Shooters adorned with a grilled cheese wedge

Mini Corn Dogs topped with ketchup + mustard

Small Fries: choose from french fries or sweet potato fries immersed in a shot glass of bbq sauce or ketchup

Mini Pretzel Baguette nestled in an aperitif glass of pommery mustard

Late Night Taco Bar +\$375, for up to 100 guests

After a night of dancing, invite your guests to create their own late night treat. Choose your taco ingredients, build + enjoy! Turn our classic taco bar into a walking taco station! +\$50

Chicago Style Hot Dogs +\$375, for up to 100 guests

Build your own hot dog station is the perfect idea for any couple wanting to incorporate their hometown cuisine. Adorn your all beef hot dog and poppy seed bun with your choice of relish, mustard, onions, tomatoes, pickles and sport peppers

Midnight Breakfast +\$200 per order of 40

At the end of the evening as your guests are starting to make their way home our homemade breakfast sandwiches will certainly show them you’ve thought of everything! Breakfast sandwiches include a toasted English muffin with egg, cheese + bacon



General Wedding Policies

- ◆ A non-refundable deposit of \$2,500 is required for a wedding reception of any guest count.
- ◆ 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 and beverage, before tax and 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.
- ◆ 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.
- ◆ All prices are subject to 20% service charge and current sales tax.
- ◆ Although Prairie Landing does not conduct multiple weddings concurrently, at times multiple weddings may be scheduled on the same day (i.e. morning/evening). All events are required to adhere to the contracted event times or additional charges may be incurred.



where award winning golf meets the best of weddings



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