

BANQUET EVENT GUIDE



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. 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 - 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 (0.25mile).

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 ebobsin@prairielanding.com. We look forward to working with you!

Best Regards,



Erin Bobsin

Food & Beverage Operations Manager



Index

Breakfast 1

Breakfast Stations..... 2

Hors D'Oeuvres 3

Displays..... 4

Lunch + Dinner Buffets..... 5

Lunch + Dinner Stations 6

Lunch + Dinner Entrees 7

Desserts..... 8

Bar Packages..... 9

Breaks 10

Meeting Packages 11

Special Event Policies 12



Breakfast Selections

ENTRÉES

Per person. All entrées include freshly brewed coffee.

Eye Opener \$13

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

French Toast \$14

Grand Marnier French toast with fresh fruit, scrambled eggs + bacon or sausage

Avocado Toast \$15

Two pieces of grilled sourdough, smashed avocado, grilled tomato, sautéed onion, topped with scrambled eggs, served with fresh fruit + bacon or sausage

The Omelet \$16

Customize a 3 ingredient, 3 egg omelet served with breakfast potatoes, toast + bacon or sausage



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

BUFFETS

Per person. Minimum of 20 people. All buffets include freshly brewed coffee + juices.

The Continental \$11

Fresh fruit, muffins, danish + yogurt

Bagel Bar \$13

Bagels, smoked salmon, capers, cream cheese, diced red onion + diced hardboiled eggs

Bakers 1/2 Dozen \$13

Bagels, muffins, danish, cinnamon rolls, cinnamon raisin bread, donuts, croissants, assorted jams, butter + cream cheese

The Scramble \$15

Scrambled eggs, bacon, sausage, breakfast potatoes, Grand Marnier French toast + fresh fruit

The Executive \$17

Eggs Benedict, bacon, sausage, breakfast potatoes, Grand Marnier French toast + fresh fruit

Grand Brunch \$33

Eggs benedict, bacon, sausage, pancakes, Grand Marnier French toast, muffins, danish, seasonal fresh fruit, composed salad, chicken in lemon butter sauce, baked penne, mixed greens salad + roasted garlic potatoes

Breakfast Stations

STATIONS

Uniformed chef station items require a \$50 chef fee. All stations are priced per person. Stations must be ordered in conjunction with a buffet or with a minimum of 2 stations ordered to make a complete menu.

Omelet Station \$8

Eggs, bacon, ham, cheddar cheese blend, onion, tomato, spinach, mushroom + bell peppers

Belgium Waffle or Grand Marnier French Toast Station \$6

Butter, syrup, fresh berries + whipped cream

Breakfast Burrito Station \$8

Tortilla, scrambled eggs, ground beef-chorizo mix, homemade salsa, cheddar cheese blend + sour cream

Yogurt or Oatmeal Station \$6

Granola, mixed berries, coconut, slivered almonds, dried cranberries, brown sugar + cinnamon

A LA CARTE

Freshly baked goods. Per 25.

Assorted breakfast pastries \$75

Breakfast Sandwich \$100

Egg + cheese or egg, cheese + bacon

Assorted bagels + cream cheese \$94

BEVERAGES

Per gallon.

Freshly brewed regular or decaffeinated coffee \$55

Assorted hot tea display \$55

Iced tea \$40



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

Hors D'Oeuvres

Priced in quantities of 50

COLD

Parmesan and goat cheese tuile cup
with smoked salmon \$195

Smoked peppercorn beef carpaccio
with asiago cheese \$225

Bruschetta \$125

Smoked salmon pinwheel \$150

Ahi tuna nacho \$195

Antipasto skewer \$175

Prosciutto wrapped melon \$150

Cucumber canapé \$125

Greek veggie tartlet \$150

Caprese skewer \$150

Blueberry goat cheese crostini \$150

Herbed Boursin stuffed Tinkerbell pepper \$150

HOT

Grilled shrimp with lemon butter sauce \$225

Bacon wrapped dates \$150

Goat cheese stuffed arancini \$175

Cheese and spinach stuffed mushroom cap \$150

Crab & artichoke toast point \$195

Vegetable spring roll \$150

Chicken parmesan meatball \$175

Pulled pork nacho \$175

Mini beef wellington \$195

Mini crab cake \$225

Coconut shrimp \$225

Wild mushroom flat bread pizza with
truffle oil + arugula \$225

Truffle mac + cheese spoon \$125

BBQ or hoisin ginger meatball \$150

Italian stuffed mushroom cap \$175

Bacon wrapped water chestnut \$125

Poached pear + caramelized onion tart \$150

Brie cheese puff \$150



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

Displays

Per person

Mediterranean \$6.50

Olive tapenade, hummus, feta cheese, roasted peppers, cucumbers, mixed olives + baked pitas

Bruschetta Bar \$7.25

Olive tapenade, sundried tomato tapenade, tomato bruschetta, wild mushroom & caramelized onion bruschetta, artichoke heart salad, pesto + crostini

Antipasto Display \$9

Prosciutto, spicy Soppressata, salami, blue cheese, goat cheese, manchego, sharp white cheddar, olives, artichoke hearts, pepperoncini, roasted red peppers, cranberries, candied walnuts, fruit preserves, toast points + assorted crackers

Artisan Cheese Board \$7.50

Bleu, Boursin, manchego + other imported cheeses; garnished with dried cranberries, candied walnuts, assorted crackers + toast points



Grilled Vegetable \$6

Garden fresh grilled scallions, zucchini, squash, onions, tomatoes + eggplant, balsamic drizzle + ranch dipping sauce

Crudité \$5

Chef's choice garden fresh vegetables + homemade ranch dipping sauce

Flatbreads \$350/50 people

Capri: San Marzano tomatoes, pesto, smoked chicken + fresh mozzarella + balsamic reduction

Cabo: chorizo bolognaise, chihuahua cheese, fire roasted corn + black bean relish

Three Cheese: mozzarella, parmesan, feta, spinach, pesto + red pepper flakes



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

Lunch + Dinner Buffets

Per person. Minimum of 25 people. All buffets include freshly brewed coffee + iced tea.

The 10th Tee* \$25

Premium deli tray with ham, turkey, roast beef, american, swiss, lettuce, onion, tomato, pickle, assorted bread, condiments, house salad, composed salad, homemade potato chips + cookies

The Backyard BBQ \$30

Fried chicken, BBQ pulled pork, hamburgers, baked mac & cheese, homemade potato chips, chopped salad, coleslaw, baked beans + apple pie

The Chicago Classic \$29

Italian beef sandwiches, Chicago style hot dogs, polish sausage, chopped salad, homemade potato chips, coleslaw + chocolate cake

The Fiesta \$29

Tequila lime chicken & steak tacos, cheese enchiladas, chicken tortilla soup, spanish rice, beans, salsa, homemade tortilla chips + homemade churros

The Italian \$33

Grilled spicy Italian sausage, lemon pepper chicken, baked pasta, caesar salad, seasonal roasted vegetables, garlic potato wedges, garlic bread, tiramisu + cannoli's

The Prairie \$33

Carved turkey + gravy, herb marinated pork medallions, buttermilk whipped potatoes, sautéed seasonal vegetables, assorted dinner rolls, butter, seasonal soup, house salad with assorted toppings + dressings, pies + cakes

The Hole-in-One \$33

Grilled sirloin steak, herb roasted chicken, baked tilapia with lemon butter sauce, sautéed seasonal vegetables, garlic whipped potatoes, composed salad, mixed greens salad with assorted toppings + dressings, cookies, brownies + cakes



**available for lunch only*

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

Lunch + Dinner Stations

Uniformed chef station items require a +\$50 chef fee. All stations are priced per person. Minimum of 30 people for stations. Stations must be ordered in conjunction with a buffet or with a minimum of 4 stations ordered to make a complete menu.

CARVING

Beef Inside Round \$9

Must order for at least 50 people

Beef Strip Loin \$14

Must order for at least 50 people

Beef Tenderloin \$17

Must order for at least 50 people

Turkey and Ham \$8

Must order for at least 30 people

Pork Loin \$9

Must order for at least 50 people

SPECIALTY

Pasta Station \$9

Choose two from each category. All combinations come with assorted vegetables + parmesan cheese.

Pasta: penne, farfalle, rigatoni or angel hair

Sauce: vodka, marinara, alfredo, pesto or roasted garlic cream sauce

Protein: chicken, meatballs or Italian sausage

Stir Fry Station \$9

Rice, mushrooms, carrots, sugar snap peas, broccoli, baby corn, green onion, water chestnuts, soy sauce, teriyaki sauce, fresh ginger, garlic, sesame seeds + Chinese noodles

*Choose two proteins: sautéed beef, chicken or shrimp

Fajita or Taco Station \$9

Fajita station to include; flour tortillas, grilled bell peppers, grilled onion, cheese + sour cream

Taco station to include; flour + corn tortillas, cilantro onions, tomatoes, cheese + sour cream

*Choose two proteins: ground beef, grilled steak, grilled chicken or blackened tilapia

Add shrimp +\$4/person

Risotto Station \$10

Chardonnay smoked chicken, sautéed crimini mushrooms, truffle oil, risotto + Parmigiano Reggiano cheese

Grand Seafood Bar \$17

Oysters on the ½ shell, smoked salmon display with diced egg, red onion, capers, cream cheese + toast points, seafood salad, sushi, jumbo cocktail shrimp, lemons, hot sauce + cocktail sauce

Spud Bar \$9

Choose between buttermilk whipped potatoes, baked potato or baked sweet potato. Choose one of the following combinations.

1. Butter, brown sugar, cinnamon + walnuts
2. Black beans, bell peppers, grilled corn, cheddar cheese + guacamole
3. Bacon, cheddar cheese, sour cream + chives
4. Cheese sauce, broccoli + bacon
5. Gravy + mushrooms
6. Chili, red onion, cheddar cheese, tortilla strips + sour cream

Add protein to your bar: BBQ pulled chicken, BBQ pulled pork, taco seasoned ground beef, buffalo chicken or country fried chicken +\$4 per person

Chopped Salad Station \$6

Mixed greens, scallions, ditalini pasta, bacon, gorgonzola cheese, cabbage, tomatoes + house made vinaigrette

Add chicken +\$2/person

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

Plated Entrées

All entrees include a house salad or soup du jour, coffee, iced tea, rolls + butter. Add additional starter course for +\$3/person. Please note first price indicates lunch, second price indicates dinner.

Prairie Salad* \$17

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

Grilled Portabella Mushroom \$17/\$22

Fresh mozzarella, sautéed spinach, tomato + balsamic reduction

Grilled Vegetable Lasagna \$19/\$24

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

Chicken Picatta \$19/\$26

Pan seared chicken breast, roasted mushrooms, tomato, artichoke, lemon caper sauce, angel hair pasta + vegetable medley

Prairie Chicken \$20/\$27

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



**available for lunch only*

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

Boursin Chicken \$20/\$27

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

Manchego Crusted Tilapia \$19/\$26

Pan seared tilapia topped with a manchego crust, lemon beurre blanc, roasted garlic mashed potatoes + vegetable medley

Citrus Seared Salmon \$20/\$27

Atlantic salmon seared golden brown, meyer lemon beurre blanc, wild rice + vegetable medley

Herb Marinated Pork Medallions \$20/\$27

Herb marinated pork medallions, candied apple demi-glace, sweet potato mash + vegetable medley

Filet Mignon \$25/\$31

Red-wine peppercorn sauce, garlic mashed potatoes + vegetable medley

Mixed Grille \$23/\$29

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

Dessert Selections

PLATED

Per person. Add ice cream scoop \$2

Custom Cake \$5

Choose from a variety of cake fillings + flavors

Cheesecake \$6

New York style cheesecake + strawberry coulis

Chocolate Lava Cake \$6

Chocolate cake with hot fudge center + vanilla ice cream

Apple Pie \$6

Homemade apple pie + vanilla ice cream

Tiramisu \$6

Traditional house made tiramisu + chocolate garnish

Chocolate Brownie Sundae \$5

Homemade brownie topped with vanilla ice cream + chocolate sauce

Strawberries Romanoff \$6

Sliced strawberries over angel food cake with whipped cream garnish + Romanoff sauce

Chocolate Cookie Crumble \$6

Chocolate macadamia cookie, bittersweet chocolate, fresh berries + meringue

Homemade Ice Cream Sandwich \$5

Chocolate chip cookies, vanilla ice cream + sprinkles

DISPLAYS

Per person. Uniformed chef station items require a \$50 chef fee.

Mini Sweet Table \$6

Fresh baked cookies, brownies, mini pastries + rice crispy treats

Luxury Sweet Table \$9

Freshly baked cookies, brownies, petit fours, cannoli, chocolate covered fruit, assorted cakes + pies

Ice Cream Sundae Station \$7

Vanilla & chocolate ice cream, chocolate sauce, caramel sauce, cherries, whipped cream, sprinkles, coconut + toffee

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

Assorted marshmallows, honey graham crackers, chocolate graham crackers, milk chocolate, cookie & cream chocolate, toffee + coconut

TRAYS

Per 50 pieces.

Chocolate Covered Fruit \$150

Brownies \$125

Assorted Cookies \$115

Sampler \$150

Chocolate dipped pretzel rods, rice crispy treats, assorted cookies + brownies

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

Bar Packages

BAR PACKAGES

Per person. Packages are based on a four-hour bar. Cash + consumption bar options also available. Bartender fees may apply.

GOLD \$22

Bottle Beer: Bud, Bud Light, Coors Light, Miller Lite + MGD

House Wine: Pinot Noir, Merlot, Chardonnay + Pinot Grigio

House Liquor: Gin, Vodka, Whiskey, Tequila, Scotch + Rum

PLATINUM. \$26

Bottle Beer: Bud, Bud Light, Coors Light, Miller Lite, MGD, Corona + Modelo

House Wine: Cabernet, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc + White Zinfandel

Liquor: Absolut, Smirnoff, Beefeaters, Jose Cuervo, Bacardi, Captain Morgan, Malibu, Jack Daniels, Buffalo Trace, Jim Beam, Seagrams 7, Cc, Southern Comfort, J&B, Christian Brothers, Copper & Kings Dewers, Baileys + Kaluha

DIAMOND. \$30

Bottle Beer: Bud, Bud Light, Coors Light, Miller Lite, MGD, Corona, Modelo, Stella Artois, Revolution Fist City, Seasonal Brew

House Wine: Cabernet, Pinot Noir, Merlot, Pinot Grigio, Chardonnay, Riesling, Sauvignon Blanc, White Zinfandel + Rosé

Liquor: Grey Goose, Ketel One, Titos, Absolut, Beefeaters, Tanqueray, Bombay Sapphire, Patron, Jose Cuervo, Bacardi, Captain Morgan, Malibu, Myers's, Jack Daniels, Crown Royal, Jim Beam, Seagrams 7, Buffalo Trace, Cc, Southern Comfort, J&B, Christian Brother, Copper & Kings, Dewers, Johnnie Walker Black, Baileys, Kaluha + Disaronno

BAR STATIONS

Per person. Bartender fees may apply.

Craft Beer \$12

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

Classic Martini or Dessert Martini Bar \$8/one hour

Choose four unique martinis to be served at your private martini bar pre or post dinner service.

After Dinner Cordials \$6/one hour

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

Mimosa Bar \$40 bottle

minimum of 3 bottles

Fresh berries, assorted juices + champagne bottles on ice

Bubbly Bar \$6

based on consumption

Assorted cans of BABE rose, grigio + red. Colored paper straws

Selzer Display \$6.50/can

based on consumption

White Claw Mango, White Claw Black Cherry, Solemn Oath Mixed Berry City Water + Solemn Oath Lime Coconut City Water

Bloody Mary Bar starting at \$9/person

Tajin rimmed glass with house vodka + Zing Zang. Olives, lemons, limes, Gherkin pickles, celery, assorted hot sauces, celery salt, Worcestershire sauce + prepared horseradish on display

Table Wine \$35/bottle

Butler Passed Champagne or Mimosas \$6/person

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

Breaks

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

Healthy Living \$13.95

Seasonal fresh fruit display
Domestic cheese display with crackers
Assorted granola + protein bars
Bottled water

Junk Food Junkie \$12.95

Homemade potato chips
Homemade tortilla chips + pico de galo
Assorted candy bars
Assorted cookies + brownies
Assorted soft drinks

Energy Break \$14.95

Chocolate dipped fruit
Trail mix
Vegetable crudité
Bottled water + energy drinks

Mediterranean Sampler \$13.95

Hummus, warm whole-grain pita bread, celery, baby carrots, bell peppers + spinach artichoke dip

Sweet Tooth \$12.95

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

7th Inning Stretch \$16.95

Caramel + cheddar cheese popcorn
Warm pretzels + spicy mustard
Haagen Dazs™ chocolate + vanilla ice cream bars
Bags of peanuts
Lemonade

On The Trail \$15.95

Create your own trail mix: cashews, almonds, pistachios, walnuts, yogurt covered pretzels, dried banana chips, cranberries, coconut, M&M's™, sunflower seeds + granola
Assorted Kind™ Bars
Iced tea

Continuous beverage service

Half day (4 hours) \$11

Full day (8 hours) \$17

Freshly brewed coffees, assorted juice (a.m. only) hot + iced tea, assorted soft drinks + bottled water



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

Meeting Packages

ALL DAY MEETING PACKAGES

Per person. Minimum of 20 guests required. All meeting packages to include; screen, projector, podium, mic, house sound, registration + display tables, house linen, all power + cord covers, easels, paper + pens.

The Ultimate Entrepreneur Package. \$89

Early morning: The Scramble breakfast buffet, juice + coffee

Mid-morning: bags of peanuts, trail mix + assorted bars, soft drinks, iced tea + coffee refresh

Lunch: choice of the Fiesta or Backyard BBQ buffets

Mid afternoon: Energy or Mediterranean Sampler break

The Executive Meeting Package \$79

Early morning: The Continental breakfast buffet + bacon, egg + cheese breakfast sandwiches, juice, coffee + bottle water

Mid-morning: yogurt covered pretzels, assorted bars, soft drinks, iced tea + coffee refresh

Lunch: choice of the Fiesta or Chicago Classic

Mid afternoon: Energy or Mediterranean Sampler break

The Corporate Meeting Package \$69

Early morning: The Continental breakfast buffet + coffee

Mid-morning: soft drinks, iced tea + coffee refresh

Lunch: The 10th Tee lunch buffet

Mid afternoon: On the Trail break

SMALL MEETING OPTIONS

Per person. Designed for meetings from 10-19 people.

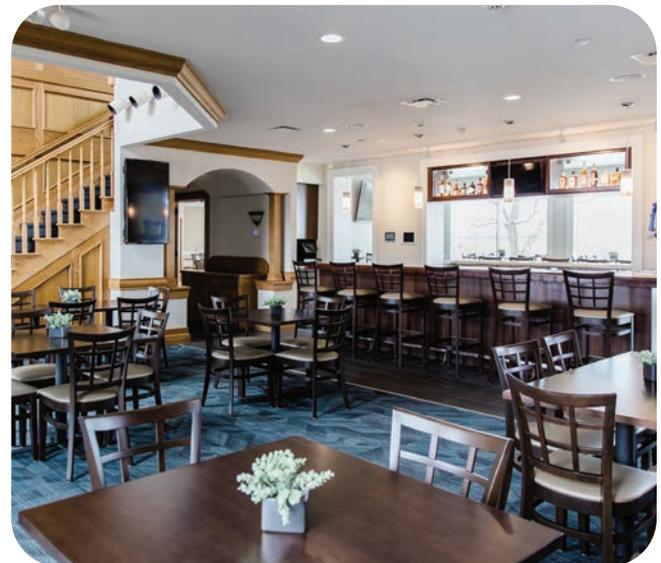
The Express Package \$50

Early morning: The Continental breakfast buffet + coffee

Mid-morning: soft drinks, iced tea + coffee refresh

Lunch: lunch from the McChesney's Pub & Grill menu

Mid afternoon: Sweet Tooth break



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

Special Event Policies

- ◆ A non-refundable deposit of \$250 for sunroom & \$500 banquet room events is required with the signed contract.
- ◆ A payment of fifty (50) percent of your food and beverage minimum is due ninety (90) days prior to your event.
- ◆ 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.
- ◆ 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.
- ◆ 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.
- ◆ All prices are subject to 20% service charge + current sales tax.



Questions? Contact Erin Bobsin at **630.208.7633** or **ebobsin@prairielanding.com**