



Bartlett Hills Golf Club Wedding Packages



Bartlett Hills GC 800 W Oneida Ave Bartlett, IL 60103
630.213.3103

Catering Director Evan Blum
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Bartlett Hills Wedding Packages

No Room Rental Fees or Venue Fees

The Classic Wedding Package Includes:

6 Hour Reception
4 ½ Hour Premium Liquor Bar
Bridal Table Champagne Toast & Cocktail Service
Unlimited Bottle Wine or Champagne w/Dinner for Guests
Homemade Soup & Signature Salad Selection
Choice of 2 Entrée Selections
Fresh Flower Vase Centerpiece Choices or
Champagne Vase with Floating Candles & Flowers or Rose Petals
Mirror & 2 Votive Candles
Elaborate Wedding Cake with Coffee Service or
Cupcake & Coffee Station w/Cutting Cake
White Skirting for Specialty Tables
Linen Table Cloths & Napkin Color Choices
Private Outdoor Veranda
Bridal Suite & Locker Room Use
Unlimited Personal or Email Consultations
Complimentary Tasting for Bridal Couple
Wedding Coordinator & Banquet Captain to Attend to All Your Details
Discounted Golf Fee for Groom's Day Out

The Ultimate Wedding Package:

Includes all amenities above and the following at an additional \$18 per person.

5 Hour Premium Bar
Chef's Select Passed Hors D' oeuvres or After Dinner Snacks
Upgraded Flower Choices or Name & Date Marquee w/2 LED Lights
White, Ivory or Black Floor Length Linens
White or Ivory Chair Covers with Colored Sash
Sweet Tooth Table or Candy Station

PLATED Entrée Selections

Choice of 2 entrees will require place card notation

No additional charge for split menu selections

Sautéed Chicken Breast \$62

Bone In Chicken Breast \$64

Stuffed Chicken Breast \$66

Stuffed with Tomato Focaccia, Spinach, Mushrooms, Capers & Mozzarella

Champagne, Basil Cream, Marsala, Garlic Lemon Shallot,

Cajun Cream, Red Wine Demi, or Roasted Red Bell Pepper Sauce

Filet Mignon \$78

Black Peppercorn, Balsamic or Red Wine Demi-Glace, Black Garlic,

Port Wine Shallot, Forest Mushroom, Béarnaise, Bleu Cheese Sauce or Bartlett Jus

Add Sautéed Shrimp (3) with Mango Salsa \$ 9

*Add a Semi-Family Style Platter to Entrée(s) of your choice

Unlimited for family & friends to share

Penne or Bowtie Pasta with Marinara, Vodka or Alfredo Sauce \$3.95

Roast Beef with Port Wine Shallot Sauce \$4.95

Chicken Champagne \$4.95

DUET PLATES

Chicken Breast & London Broil \$72

Chicken Wellington & Grilled Salmon Steak \$76

Beef Wellington & Chicken Breast \$76

Filet Mignon & Chicken Breast \$74

Filet Mignon & Chicken Wellington \$76

Filet Mignon & Grilled Salmon Steak \$78

Served with your choice of sauces

Roast Pork Loin \$60

Roast Pork Florentine \$62

Forest Mushroom, Whole Grain Mustard, Dr Pepper Bourbon Glaze, Riesling or Natural Gravy

Roasted Home Cooked Turkey Breast \$60

Fresh Sage Dressing and Natural Gravy

Grilled Salmon Fillet \$68

White Wine Lemon Butter, Grand Marnier Sauce, Maple Glaze
Panko Breadcrumbs Topping available

Mahi Mahi \$76

Dill Cream, White Wine Lemon Butter, Grand Marnier Sauce,
Maple Glaze or Sugar & Spice w/Pineapple Mango Salsa or Creamy White Wine Sauce

Chicken Wellington \$65

Spinach, Mushroom & Shallot Duxelle
Served with Garlic Cream Sauce

Chicken Cordon Bleu \$66

Chicken Breast filled with Smoked Ham & Swiss Cheese
Béchamel, Dijon, or White Wine Sauce

New York Cut Strip Steak \$78

Black Peppercorn or Red Wine Demi, Bartlett Jus,
Black Garlic, Port Wine Shallot, Balsamic, or Forest Mushroom

Filet Mignon Wellington \$78

Mushroom & Shallot Duxelle
Served with Black Garlic Sauce

Roast Prime Rib of Beef \$74

Rosemary, Balsamic or Red Wine Demi,
Bartlett Au Jus, Black Garlic,

Miscellaneous Entrées

Children's Meals \$25

Chicken Fingers, Grilled Cheese & Hot Dog Kabob w/Fries,
Mac N Cheese w/Vegetables

Vegetarian or Vegan \$55

Penne, Tri-colored Rotini Primavera w/Marinara or Creamed Parmesan, Risotto
Stuffed Bell Peppers, Sautéed Vegetable Medley over White & Wild Rice

Special Dietary Meals

Gluten/Wheat/Dairy Free & More
Your entrée(s) choices will be adjusted for those with dietary restrictions.

Vendor Meals & Under 21

Your same entrée selections offered at a \$10 discount with soft drinks only.

*Tax & 20% Service Charge Additional 01/20

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Wedding Package

2 Entrée Buffet

Same Inclusions as Plated Wedding Package

For Events of 180 or less

Start with:

Tender Sliced Roast Sirloin of Beef

Enhance to: Roast Prime Rib of Beef \$5 or Filet Tenderloin \$9

Rosemary, Black Peppercorn or Red Wine Demi, Bartlett Jus,
Black Garlic, Port Wine Shallot, Balsamic, or Forest Mushroom

2nd Entrée Choice:

Sautéed Chicken Breast \$66

Bone-In Chicken Breast \$68

Stuffed Chicken Breast \$68

Stuffed w/Tomato Focaccia, Spinach, Mushrooms, Capers & Mozzarella
Champagne, Basil Cream, Garlic Lemon Shallot, Apple or Red Wine Demi,
Dijonnaise, Roasted Red Bell Pepper, Marsala or Forest Mushroom Sauce

Roast Pork Loin \$62

Natural Gravy, Bourbon Glaze, Forest Mushroom or Riesling Sauce

Roast Turkey Breast \$66

w/Fresh Sage Dressing
Natural Gravy or Forest Mushroom

Grilled Salmon \$73

White Wine Lemon Butter, Garlic Lemon Shallot or Dill Sauce

Served Tableside to your Guests:

Homemade Soup Selection & Choice of Salad

(From Accompaniments Page)

Warmed Rolls & Butter

Accompaniments

SOUP

Minestrone, Chicken Noodle,
Vegetable Soup, Beef Barley or Noodle
Lemon Chicken w/Rice

Cream of:

Chicken & Wild Rice, Tomato Basil
Broccoli n Cheddar, Avgolemono,
Potato Leek, Artichoke,
Asparagus, Mushroom, Cauliflower
Your Favorite Soup

*Seafood Soups, Baked Potato, French Onion or
Chicken Tortilla

*Additional \$1.50

SALADS

Bartlett Spring Mix
Tossed Garden Salad
Traditional Caesar Salad
Classic Spinach Salad
Wedge Salad

DRESSINGS-Choose 2

Ranch, French, Italian,
Creamy Peppercorn or Garlic,
Raspberry, Apple or Balsamic Vinaigrette,
Caesar, Warm Bacon, Honey Dijon,
Bleu Cheese, or 1000 Island
Add 3rd Dressing \$4.95 per Table

FRESH VEGETABLES

Brandied Baby Carrots
Seasonal Medley
Green Bean Amandine
Broccoli & Cauliflower w/Carrots
Julienned Carrots & Zucchini
Grilled Italian Vegetables
Mediterranean Medley w/Zucchini &
Yellow Squash w/Red Peppers
Asparagus w/Lemon Zest
*Broccoli w/ Cherry Tomatoes

*Additional \$1.50

STARCH

Parslied Red Potatoes
Dauphinoise Gratin Potatoes
Garlic & Herb Roasted Potatoes
Sour Cream & Chive Mashed
Roasted Garlic Mashed
White & Wild Rice Pilaf
Yellow Rice Pilaf w/Vegetable Confetti
Penne Pasta Marinara
Boursin Cheese Whipped Potato
Risotto-Mushroom
Cheddar Twice Baked Potato

Bartlett Hills would be delighted to serve your families favorite traditions.

Hors d'oeuvres & Late Night Snack Appetizers

Suggest 2-3 pieces before or after a served meal

COLD MENU

50 pieces per order

Passed Butler Style

- Assorted Cold Canapés \$120
- Caprese Kabobs \$75
- Anti-Pasto Kabob \$100
- Vegetable Crudité in Shot Glass \$75
- Shrimp Cocktail \$MP
- Tortilla Spirals Ham or Turkey \$75
- Seared Yellow Tuna & Slaw Wonton \$135
- Wasabi Sauce
- Tomato & Cheese Bruschetta \$80

HOT MENU

50 pieces per order

Passed Butler Style

- BBQ Meatballs \$75
- Jack Daniels BBQ Meatball \$80
- Cocktail Franks w/Mustard Sauce \$75
- Assorted Mini Quiche \$85
- Crab Cakes or Crab Stuffed Mushrooms \$110
- Scallops 'n' Bacon \$95
- Fried Cheese Ravioli w/Marinara \$85
- Vegetarian Egg Rolls \$75
- Raspberry Brie Pockets \$85
- Buffalo Chicken Blossoms \$90
- Spinach Pie Blossoms \$80
- Pork or Duck Pot Stickers \$110
- Teriyaki Sesame Chicken Skewer \$110
- Mini Beef Wellingtons \$125
- Spinach & Andouille en Croute \$85
- Spanakopita \$95
- Chunk Satay w/Peanut Sauce \$120

LATE NIGHT SNACKS

- Bartlett Cheese Burger Sliders \$120
- French Fries \$50
- Add Cheese Sauce \$25
- Homemade Pizza \$110
- Cheese, Sausage, Pepperoni-1 each
- Italian Pizza Cheese Bread \$75
- Add Pepperoni or Sausage \$25
- Bite-sized Salted Beer Pretzels \$75
- Mustard or Cheese Sauce
- Bite-sized Cocktail Franks \$75

- Tortilla Chips & Salsa \$50
- Cheese Quesadillas \$80
- Skirt Steak Quesadillas 105
- Bite-sized Tacos \$75
- Sour Cream & Salsa
- Add Guacamole \$25

- Fresh Fruit Kabob Display
- Honey Yogurt Dip
- 50 Guests \$100
- 100 Guests \$175

Station Suggestions

Priced per person based on 80, 120 or 150 guests

- Street Taco Bar \$5
- Nacho Bar w/Cheese Sauce \$4 Add Beef \$2
- Pulled Chicken & Pork Sliders \$5
- Anti-Pasto Kabobs \$3

Displayed Hors d'oeuvres available upon request:

International Cheese, Vegetable Crudité, Anti-Pasto, Charcuterie Board, Smoked Salmon & More

*Set-up Fee for Client Late Night Snacks \$100

Sweet Treat Endings

SWEET TOOTH TABLE

Assorted Italian & Butter Cookies
Cannoli, Napoleons, Tiramisu Cream Puff, Crème Swans, Chocolate Petit Fors,
Vanilla Petit Fors, French Cream Puff, Cannoli Boats, Apricot Slices,
Raspberry & Chocolate Mousse Bon Bons, Strawberry Mousse Slices
Your sweet tooth table will include a delicious assortment of the above mini-pastries handmade by
Il Giardino de Dolce Bakery and creatively displayed for you and your guests.

\$5.25 per person

\$6.50 with Fresh Fruit Display

2.5 pieces per person – with Fruit 4 pieces per person
Order in quantities of 50, 100 or 150 guests or more.

CANDY FAVOR STATION

Includes Miniature Chocolate & Caramel Bars, Licorice, Sours,
Jelly Beans, Assorted Hard Candies, Taffy, Tootsie Rolls/Pops & More.
Artfully displayed in glass vases and jars with your theme décor.
Guests provided bags for a take home favor.

\$3.95 per person

8 to 12 pieces per person

S'MORES BAR STATION

Includes Marshmallow, Graham Crackers, &
Hershey's Chocolate Squares.
Includes set-up with skewers for roasting.

\$3.95 per person

Order in quantities of 50, 100 or 150 guests or more.

*Service & Set-up Fee for Client's Sweets,
S'Mores Station or Candy Station \$150
(No charge when station is your only favor)

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Enhancements

Champagne Toast (Included for Bridal Table) \$2.95pp

Add Top Shelf Liquor \$10pp

Bar Extension (1 hour minimum based on your final counts) \$5pp
(No Tabs or Cash Bars for Extensions)

Personalized Ice Carving Luge \$195 & up

Vanilla Ice Cream \$2.50pp

Add Liqueur Shot or Champagne Shot \$1.50pp

Raspberry, Grand Marnier, Baileys, Kahlua, Peppermint Schnapps or

Add Chocolate or Strawberry Sauce \$0.45pp

Scoop on Cake \$1.95pp

Chocolate Covered Strawberry Trees or Cannoli Boats

50 Guests \$MP

100 Guests \$MP

Coffee & Tea Station w/Sweets \$100

Coffee & Tea Station with Liqueurs \$200

Floral Designed Centerpiece Vases \$25 & up

Floor Length Cloths/Overlays-Prices vary on request

Table Runners \$3

White or Ivory Chair Cover & Colored Sash \$4.50

Chiavari Chairs w/White or Ivory Cushions

Silver or Gold \$7.00*

Additional Colors at \$8.50*

*Delivery Additional

Set-up & Breakdown Client's Other Rental of Chiavari Chairs \$1.50 each

LED Uplighting & Name Marquee Packages \$250

Ballroom Uplighting \$150

Other Enhancements Quoted upon Request

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Wedding Package Includes

Premium Liquor Bar (Included with Package)

Smirnoff
Beefeaters
Bacardi
Seagram 7
Jim Beam
Dewars
Cuervo
Baileys
VO
Malibu
Kahlua
Canadian Club
Captain Morgan
Amaretto
Southern Comfort
Assorted Schnapps
Assorted Vodka Flavors

Import Beer Corona & Corona Lite Heineken Guinness

Domestic Beer Miller & Miller Lite MGD & MGD 46 Mich Ultra Bud & Bud Lite Old Style Coors Light

Wine Selection Chardonnay, Pinot Grigio, Moscato, White Zinfandel, Merlot & Cabernet Sauvignon

Upgrade Wedding Bar Package

Top Shelf (Additional \$10pp)

Ketel One
Absolut
Titos
Tanqueray
Jack Daniels
J&B
Corazon Blanco
Crown Royal
JW Black
Sambuca



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- *Add 1 Top Shelf to Premium Bar **\$2.00pp**
- *Add 2 Top Shelf to Premium Bar **\$3.50pp**
- *Add 3 Top Shelf to Premium Bar **\$5.50pp**



Hosted Outdoor/Indoor Ceremonies

For Receptions of 200 or less

\$800

Includes decorated Trellis, White Ceremony Chairs,

Tulle Fabric Accents, Unity Table,

Rehearsal with your Officiant or Minister

(Rehearsal booked around other events)

Ceremony without Booking Reception

\$1100



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Wedding Policies & Guidelines

- A minimum \$500.00 deposit is required for all reception bookings. Entrée (only) pricing will be guaranteed from date of booking. (Other items such as rentals are subject to change.) An additional \$1500.00 deposit is required 9 months prior to your event or at your tasting/final details meeting approximately 4 months prior.
 - Friday evenings require a minimum of 80 guests May through October. A 10% discount is offered for Friday with a minimum of 100 adult guests.
 - Saturday evenings require a minimum of \$12,000 (including tax & service charge) May through October. This equals to roughly 155 guests using our base Classic Package option (\$60). This amount includes the tax and service charge that is added to the final bill.
 - A 15% discount is offered for Sunday events with a 40 person minimum.
 - A 10% discount and complimentary hors d'oeuvres are offered for Friday and Saturday's (minimum 80 guests) November thru April. And a 15% discount and complimentary hors d'oeuvres for Sunday's is offered November thru April.
 - Bartlett Hills offers a food tasting that typically occurs 4 months prior to your event. At the tasting, all final details for your ceremony and or reception will be finalized as well. This will take approximately 2-2 ½ hours in duration. A pre-tasting before booking is available upon request.
 - Cake tasting and selections are done through our bakery, The Baking Institute located in Northbrook.
 - Your Investment/Deposits are non-refundable.
 - Final counts are due 10 days before your actual scheduled event. Only additions can be made after the final count is given.
 - A 20% service charge and state tax is added to the final bill. Service charge and tax is applied to the original entrée price before the discount is applied.
 - Service charges are applied to scheduled service staff, bartenders, banquet captain and kitchen staff payroll, table linens, and other equipment needs.
 - A personal check or cashier's check is the preferred method of payments.
 - Cash bars require a \$100.00 attendant fee, per Bartender. This includes a runner for the bartender server.
 - We ask that all your wedding vendors conduct themselves in a professional manner by not drinking alcoholic beverages. If any of your vendors are a personal friend they can be charged as a guest and not a vendor and can partake from the bar.
 - Ceremony rehearsals are scheduled around the times of other business functions, unless the rehearsal is booked with food & beverage as an actual event. The rehearsal should be conducted by your Officiant or the Officiant's coordinator. Rehearsal would be on your own if your Officiant is unable to attend. Bartlett Hills staff will be on hand to check in your accessories, floor plan and for final payment. Bartlett Hills staff does not coordinate the rehearsal for you.
 - Your host will determine if outdoor ceremonies will be moved inside due to inclement weather. This will be determined approximately 2 hours prior to ceremony time.
 - When applying for your marriage license Bartlett Hills is located in Cook County.
 - Bartlett Hills reserves the right to use photographs of your wedding décor set-up for future marketing on websites, print ad, and social media such as Facebook, YouTube, Flickr, Instagram, Twitter & Pinterest. If you prefer we don't use your photos just drop us a note.
- Shuttle service is provided by area Hotels that include Country Inn & Suites, Hyatt Place, Marriott's', Holiday Inn, Hampton Inn & Hilton Hotels. More information is available at www.bartletthills.com.
- A more detailed policy & guideline information will be given to you at actual booking.