



# Bartlett Hills Golf Club Wedding Package



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

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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 with 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 \$20 per person.

5 Hour Premium Bar  
Chef's Select Passed Hors D' oeuvres or After Dinner Snacks  
Chair Covers with Colored Sash  
Sweet Tooth Table, or Candy Station, or S'mores Bar Station  
Colored Up lights throughout Ballroom  
Hanging Rafter Lights

## PLATED Entrée Selections

Choice of 2 entrees will require place card notation

No additional charge for split menu selections

Seared Chicken Breast \$79

Bone In Chicken Breast \$82

Stuffed Chicken Breast \$85

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 (8oz) \$96

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

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

\*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 Bolognese Sauce \$5.95

Roast Beef with Port Wine Shallot Sauce \$6.95

### DUET PLATES

Chicken Breast & London Broil \$89

Chicken Wellington & Grilled Salmon Steak \$97

Beef Wellington & Chicken Breast \$93

Filet Mignon & Chicken Breast \$93

Filet Mignon & Chicken Wellington \$97

Filet Mignon & Grilled Salmon Steak \$97

Served with your choice of sauces

Roast Pork Loin \$79

Roast Pork Florentine \$84

Grilled Bone-in Pork Chop \$79

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

Roasted Home Cooked Turkey Breast \$79

Fresh Sage Dressing and Natural Gravy

### Grilled or Pan Seared Salmon Fillet \$87

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

### Mahi Mahi \$94

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 \$91

Spinach, Mushroom & Shallot Duxelle  
Served with Garlic Cream Sauce

### Chicken Cordon Bleu \$89

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

### New York Cut Strip Steak \$93

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

### Roast Prime Rib of Beef \$95

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 \$72

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 1/24

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# Wedding Package

## 2 Entrée Buffet

Same Inclusions as Plated Wedding Package

Start with:

Tender Sliced Roast Sirloin of Beef

Enhance to: Roast Prime Rib of Beef \$6 or Filet Tenderloin \$10

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

2<sup>nd</sup> Entrée Choice:

Seared Chicken Breast \$85

Bone-In Chicken Breast \$87

Stuffed Chicken Breast \$88

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 \$84

Grilled Bone-In Pork Chop \$84

Natural Gravy, Bourbon Glaze, Forest Mushroom or Riesling Sauce

Roast Turkey Breast \$85

w/Fresh Sage Dressing  
Natural Gravy or Forest Mushroom

Grilled or Pan Seared Salmon \$89

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  
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 3<sup>rd</sup> Dressing \$4.95 per Table

### FRESH VEGETABLES

Brandied Baby Carrots  
Seasonal Medley  
Steamed Green Beans  
Broccoli & Cauliflower w/Carrots  
Julienned Carrots & Zucchini  
Grilled Italian Vegetables  
Mediterranean Medley w/Zucchini &  
Yellow Squash w/Red Peppers  
Grilled Asparagus

\*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  
Classic Risotto or 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 \$130
- Caprese Kabobs \$95
- Anti-Pasto Kabob \$120
- Vegetable Crudité in Shot Glass \$95
- Shrimp Cocktail \$140
- Tortilla Spirals Ham or Turkey \$95
- Tomato & Cheese Bruschetta \$95
- Deviled Eggs with Bacon \$75

## HOT MENU

50 pieces per order

Passed Butler Style

- BBQ Meatballs \$95
- Jack Daniels BBQ Meatball \$110
- Cocktail Franks w/Mustard Sauce \$110
- Assorted Mini Quiche \$95
- Crab Cakes or Crab Stuffed Mushrooms \$120
- Scallops 'n' Bacon \$225
- Fried Cheese Ravioli w/Marinara \$95
- Vegetarian Egg Rolls \$85
- Raspberry Brie Pockets \$120
- Teriyaki Sesame Chicken Skewer \$120
- Mini Beef Wellingtons \$155
- Spinach & Andouille en Croute \$95
- Spanakopita \$100
- Chicken Quesadillas \$125
- Pizza Bread \$85

## LATE NIGHT SNACKS

- Bartlett Cheese Burger Sliders \$145
- French Fries \$50
- Add Cheese Sauce \$30
- Homemade Pizza \$120
- Cheese, Sausage, Pepperoni-1 each
- Italian Pizza Cheese Bread \$85
- Add Pepperoni or Sausage \$25
- Bite-sized Salted Beer Pretzels \$85
- Mustard or Cheese Sauce
- Bite-sized Cocktail Franks \$95

- Tortilla Chips & Salsa \$55
- Cheese Quesadillas \$95
- Mini Quesadillas \$125
- Bite-sized Tacos \$95
- Sour Cream & Salsa
- Add Guacamole \$35

- Fresh Fruit Kabob Display
- Honey Yogurt Dip
- 50 Guests \$128
- 100 Guests \$195

## Station Suggestions

Priced per person based on 80, 120 or 150 guests

- Street Taco Bar \$8
- Nacho Bar w/Cheese Sauce \$4 Add Beef \$6

Displayed Hors d' oeuvres available upon request:  
International Cheese, Vegetable Crudité, Anti-Pasto, Smoked Salmon & More



# 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.

**\$8 per person**

**\$9 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.

**\$4.95 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.

**\$4.95 per person**

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



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## Enhancements

Champagne Toast (Included for Bridal Table) **\$3.95pp**

Add Top Shelf Liquor **\$10pp**

Bar Extension (1 hour minimum based on your final counts) **\$6pp**  
(No Tabs or Cash Bars for Extensions)

Vanilla Ice Cream **\$2.95pp**

Add Chocolate or Strawberry Sauce **\$1pp**

Scoop on Cake **\$2.50pp**

Coffee & Tea Station w/Sweets **\$150**

Floor Length Cloths/Overlays-Prices vary on request

Table Runners **\$4 per**

White, Black or Ivory Chair Cover & Colored Sash **\$5.00**

Chiavari Chairs w/White or Ivory Cushions

Silver or Gold **\$7.50\***

**Additional Colors at \$10.00\***

\*Delivery Additional

Set-up & Breakdown Client's Other Rental of Chiavari Chairs **\$2 each**

LED Uplighting & Name Marquee Packages **\$250**

Ballroom Uplighting **\$200**

Hanging Rafter Lights **\$300**

Draping Patio Lights **\$500**

Other Enhancements Quoted upon Request

## Wedding Package Includes

### Premium Liquor Bar (Included with Package)

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

### Import Beer

Modelo  
Heineken  
Guinness

### Domestic Beer

Miller & Miller Lite  
MGD  
Mich Ultra  
Bud & Bud Lite  
Coors Light

### Wine Selection

Chardonnay, Pinot Grigio, Moscato,  
White Zinfandel, Merlot,  
Cabernet Sauvignon, Pinot Noir

## Upgrade Wedding Bar Package

### Top Shelf (Additional \$10pp)

Ketel One  
Absolut  
Titos  
Tanqueray  
Jack Daniels  
Patron  
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

Hold up to 150 guests on our Patio or Indoors

**\$1000**

Includes decorated Trellis, White Ceremony Chairs,

Tulle Fabric Accents, Unity Table,

Rehearsal with your Officiant or Minister

(Rehearsal booked around other events)



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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 5 months prior.
  - Saturday evenings require a minimum of \$12,000 (including tax & service charge) May through October. This equals to roughly 120 guests using our base Classic Package option (\$79). This amount includes the tax and service charge that is added to the final bill.
  - A 10% discount is offered for Friday events with an 80 person minimum. Sundays offer a 10% discount with a 40 person minimum.
  - A 10% discount and complimentary hors d'oeuvres are offered for Friday and Saturday's (minimum 40 guests) November thru April. A 10% discount and complimentary hors d'oeuvres for Sunday's with a minimum of 40 guests 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 14 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. We do not tax the service charge.
  - Service charges are applied to scheduled service staff, bartenders, banquet captain and kitchen staff payroll, table linens, and other equipment needs.
  - A personal check, cashier's check or money order are the required forms of payment for the second deposit of \$1500.00 payment and the complete final payment.
  - All electronic or credit card transactions after the initial \$500 deposit will be subject to a 3% fee per transaction.
  - Cash bars require a \$150.00 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. Bartlett Hills staff will be on hand to check in your accessories, floor plan and for final payment.
  - Your host will determine if outdoor ceremonies will be moved inside due to inclement weather. This will be determined approximately one hour 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, 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, Marriott, Holiday Inn, Hilton Hotels. More information is available at [www.bartletthills.com](http://www.bartletthills.com).
- A more detailed policy & guideline information will be given to you at actual booking.