Quinceañera / Cotillion Package

Bartlett Hills Golf Club & banquets

Bartlett Hills GC 800 W Oneida Bartlett, IL 60103 630.837.2741

For more information contact Evan Blum at Evan@bartletthills.com 1/26 All Credit Card Transactions are Subject to a 3% Fee

Debutante Package Includes:

5 Hour Reception

UnlimitedAssorted Soft Drinks

Choice of 2: Signature Soup, Salad Selection,Dessert

Baked Rolls & Whipped Butter

Plated or Buffet-Style Service

Mirrors with 2 Votive Candles

Silk Flower Vase Centerpieces or Candle Light Vases

White Skirting for Specialty Tables

Linen Table Cloths & Napkin Color Choices

White, Ivory or Black Chair Cover w/Sash

Ballroom LED Up Lighting

Private Debutante Suite for Day of

Dance Rehearsal

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Plated Entrée Selections:

Pan Seared Bella Chicken $36

Roasted Red Bell Pepper Sauce, Lemon Garlic Shallot, Champagne, Marsala, Cajun Cream, Basil Cream, Cherry Demi

Grilled Chicken w/ Pineapple Salsa $36

Roasted Pork Loin in $34

Red Chili Adobo, Natural Gravy, Dr. Pepper Sauce, BBQ Maple

Sliced Roast Beef $39

Roast Prime Rib of Beef $43

Au Jus, Red Wine Demi, Peppercorn, Black Garlic Sauce

Petite Filet Mignon & ½ Chicken Breast $43

Grilled Salmon w/ Pineapple Salsa $39

Tortilla Crusted Tilapia $34

White Wine Lemon Butter, Dill Cream Sauce, Mango Salsa, Maple BBQ

Lasagna w/ Meat & Cheese $36

Chicken Parmigiana $37

*Above includes your Choice of 2 Sides

Add a Family-style favorite to yourEntrée:

$6.95 Unlimited Platters to pass family- style with your Entree

Fajitas-Chicken or Beef or Combo

PorkCarnitas

*Above served with warmed tortillas, cilantro & scallions

*Tax and 20% ServiceCharge Additional

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Buffet Style Entrees:

Bella Chicken

Champagne Sauce, Basil Cream, Garlic Lemon Shallot, Dijonnaise,
Roasted Red Bell Pepper, Marsala, Grand Marnier Sauce, Apple or Red Wine Demi

Grilled Chicken w/Pineapple Salsa

Pork Carnitas

Teriyaki Sesame Pork Tenderloin

Roasted Pork Loin

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

GrilledSalmon

Dill Cream, Grand Marnier, White Wine Lemon Sauce, Garlic Lemon Shallot,
Sugar & Spice w/Mango Pineapple Relish or Creamy White Wine Sauce

Fajitas

Chicken, Beef or Combo Fajitas

Tacos

Seasoned Ground Beef
Build your own with classic condiments

RoastBeef

Au Jus, Red Wine Demi,Port Wine Shallot Sauce, Cherry Demi

Italian Beef w/Peppers & Onions

Served with Rolls

1 Entrée $38
2 Entrée $41

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Plated or Buffet Style Sides

(Courses will be served table side for buffets)

Soup

Chicken Tortilla, Minestrone, Roasted Red Bell Pepper,
Creamed Soups: Chicken & Wild Rice, Broccoli, Potato Leek, Artichoke,
Mushroom, Cauliflower, Tomato Basil, Asparagus,
or Name your Favorite

Salad:

GardenSalad
Romaine,Iceberg,Red Cabbage,Carrots,Red Onion & Tomato
Tossed in YourChoice of Dressing

CaesarSalad
Romaine Lettuce, Croutons and Parmesan cheese mixed with creamy Caesar Dressing

SpinachSalad
Spinach Greens, Tomato, Onion, Mushroom and Egg
Choice of Dressing

Sides: (Choiceof2forPlatedorBuffet):

White or Yellow Rice Pilaf
White & Wild Rice Pilaf
Spanish Rice Pilaf w/Corn & Black Beans

Penne, Bow Tie or Tri-colored Spiral Pasta
Sauces available: Roasted Red BellPepper Sauce, Marinara, Vodka or Alfredo
Garlic Mashed Potato
Buttered Parslied Potato
Refried Beans w/Scallions
Grilled Italian Vegetables
Glazed Carrots
Trio Vegetable Medley

Desserts:

VanillaIce Cream, Chocolate Mousse, Strawberry Parfait
Cinnamon & Sugar Churros (served Family Style)

Beverage Suggestions:

Fruit PunchBowl $50

Mimosa/Champagne Punch or Champagne & Pink Lemonade $90

Bottled Wine on Ice $25per Bottle

(Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Merlot, Pinot Noir and Cabernet Sauvignon)

Beer, Wine & Soda Bar

$13.00per Person/2 Hours
$14.50per Person/3 Hours
$16.00/4 Hours

Premium Bar

$21.75 per Person/2 Hours
$24.50 per Person/3 Hours
$28.50 per Person/4 Hours

Consumption or Cash Bar

$150 per Bartender Fee - $50 for Soft Drink Bar

Enhancements:

Appetizers

Choice of 3 Passed Butler Style $3.95pp

Mini Tacos, Egg Rolls, Meatballs,
Quesadillas, Cheese Pizza Bread
(Other Appetizers available on request)

Sweets

S'mores Station $4.95pp

Sweet ToothTable $7.95pp

Cupcake Station or Candy Favor Station $4.95pp

Additional Time-$500 per Hour

Blue Tooth Sound System for Client $150

Parquet Dance Floor-Complimentary

Bridal Suite Use-Complimentary

Other Enhancements Available-Pricing upon Request