

Memorable...

Your Wedding Day at Eaglewood Resort and Spa

Congratulations on your upcoming wedding! Weddings at the Eaglewood Resort and Spa provide attentive service, expert support and memorable cuisine that makes every sparkling moment brighter. From wedding ceremonies to specialty menus to departing brunches, trust Eaglewood Resort and Spa to simplify your planning to make your wedding day everything you have ever dreamed it to be.

Eaglewood Resort and Spa offers beautiful ballrooms, an outstanding outdoor pavilion and terraces with majestic golf course views.

Your Package at the Eaglewood Resort and Spa consists of:

Four Hour Beverage Service

Hors d'Oeuvres to be Passed Butler Style as well as Imported Cheese Display and Vegetable Crudité on Display

Champagne Toast with Parade

Five-Course Dinner

Unlimited Wine Service throughout Dinner

Custom Created Wedding Cake

Centerpieces Consisting of Mirrors and Votive Candles

Your Choice of Silver or Gold Chargers

Printed Menus for Each Guest

Special Menu Pricing for Children and Young Adults

Floor Length Ivory Linens

Chair Covers with Sashes

Initialed Logo Lit on Dance Floor (Red Oak Ballroom Only)

Complimentary Honeymoon Suite with Special Amenity for Bride and Groom

Preferred Guest Room Rates for Your Guests

Complimentary Stay on Your One Year Anniversary

Self Parking for Your Guests (Valet Service Also Available)

*Ask us About Showers, Rehearsal Dinners, On-Site Ceremonies, Tastings, Farewell Breakfasts,
Choice of Entrees for Your Guests...*

EAGLEWOOD RESORT & SPA

1401 Nordic Road • Itasca, Illinois 60143 • (630) 773-1400 • eaglewoodresort.com

Wedding Package Menu

APPETIZER & SALAD

Please Select Two of the following:

Roasted Red Pepper Soup
Sweet Potato Frits

Beer Sweet Roasted Corn Chowder
Fresh Chiffonade of Sweet Mache

Butternut Squash and Pecan Soup

Lobster Bisque
(additional charge)

Hearts of Baby Romaine
Crumbled Goat Cheese and Reggiano Cheese,
Garlic Crouton, Creamy Caesar Dressing,
Served in Parmesan Cup

Organic Field Green Phyllo Purse
Wedge Roma Tomato, Herbed Boursin Cheese,
Whole Green Onion, Candied Walnuts,
Port Reduction Infused Olive Oil

Pinnacle Salad
Mixed Fresh Field Greens, Spinach, Enoki Mushrooms,
English Cucumber, Teardrop Tomato, Belgian Endive,
Sweet Asian Pear Vinaigrette

Seared Scallops
Asian Pear Salsa with a Merlot Reduction

Chilled Gulf Shrimp Cocktail
(additional charge)
Spicy Cocktail Sauce, Wheel of Lemon and
Skewered with Rosemary

Field Green Flowerette
Roma Tomato, Fresh Baby Mozzarella,
Julienne Leeks, Teardrop Tomatoes, Belgian Endive,
Enoki Mushrooms, Port Leek Reduction

Wild Mushroom & Ricotta Cheese Ravioli
Julienne Green Zucchini, Baby Fennel,
Roma Tomato, Shaved Asiago

**Crimini Herbed Chicken Stuffed
Mushroom Caps**
Herbed Chicken Paté Stuffed Between Crimini Mushroom
Caps, Breaded and Served with Sour Cherry Demi

INTERMEZZO SELECTIONS

Please Select One:

Kiwi Sorbet with Splash of Midori

Absolut Lemon Vodka Sorbet, Twist of Lemon, Fresh Mint

Champagne Sorbet, Twist of Lime **Pomegranate Sorbet, Fresh Mint**

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Wedding Package Menu

ENTRÉES

Each Entrée is served with Chef's Selection of Appropriate Starch and Vegetable, Eaglewood's Signature Breads and Butter Rosettes

Bourbon and Teriyaki Marinated Norwegian Salmon Fillet

*Bourbon Soy Honey Glaze
\$102.00 per Person*

Gulf Shrimp & Atlantic Scallop Rosemary Brochettes

*Scallop Wrapped with Shrimp and Skewered with
Fresh Rosemary Pinot Grigio Garlic Beurre Blanc
\$112.00 per Person*

Breast of Amish French Chicken Roulade

*Sun-Dried Fig, Apricot, Pistachio Corn Bread Filling
with Apple Butter Demi
\$100.00 per Person*

Petite Filet Mignon

*Cappuccino and Veal Reduction
\$110.00 per Person*

Mint Crusted Colorado Rack of Lamb

*Seared Wild Mushrooms, Mint Merlot Reduction
\$110.00 per Person*

Pistachio Crusted Atlantic Sea Bass

*Sweet Soy Glaze, Roasted Red Pepper Coulis Glaze
\$105.00 per Person*

Hawaiian Macadamia Nut Breast of Chicken

*Pan Seared, Light Dijon Mustard
Tarragon Chardonnay Sauce
\$100.00 per Person*

Ancho Chili Pan Seared Frenched Veal Loin Chop

*Pommery Demi with Roasted Walnut
\$110.00 per Person*

Chicken Wellington

*Chasseur Sauce
\$100.00 per Person*

Vegetarian Mediterranean Purse

*Moroccan Pearl Pasta, Wild Mushrooms,
Grilled Vegetables wrapped in Phyllo,
Baked Roasted Fresh Corn, Chipotle Puree
\$93.00 per Person*

COMBINATION PLATE SELECTION

Seared Center Cut of Beef Tenderloin & Jumbo Prawn Scampi

*Passed Bearnaise
\$118.00 per Person*

Petite Filet Mignon & Hawaiian Macadamia Nut Breast of Chicken

*Barolo Sauce and Honey Tarragon Lime Glaze
\$109.00 per Person*

Bourbon and Teriyaki Marinated Norwegian Salmon & Seared Petite Center Cut of Beef Tenderloin

*Bourbon Soy Honey Glaze,
Cappuccino and Veal Reduction
\$109.00 per Person*

Petite Filet Mignon & Lobster Tail

*Three Peppercorn Demi and Drawn Butter
Market Price*

Sliced Tenderloin & Atlantic Sea Bass

*Port Infused Demi and Choron Sauce
\$111.00 per Person*

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Eaglewood Elegance Package

Make Your Day Truly Spectacular! The Eaglewood Elegance Package includes all the Amenities of our Wedding Package and allows your guests to choose between Three Entrees as they are seated for Dinner.

*\$121.00 per Person
(Maximum of 200 People)*

ENTRÉES

Each Entrée is served with Chef's Selection of Appropriate Starch and Vegetable, Eaglewood's Signature Breads and Butter Rosettes

***Bourbon and Teriyaki Marinated
Norwegian Salmon Fillet***
Bourbon Soy Honey Glaze

Pistachio Crusted Atlantic Sea Bass
Sweet Soy Glaze, Roasted Red Pepper Coulis Glaze

***Gulf Shrimp & Atlantic Scallop
Rosemary Brochettes***

Hawaiian Macadamia Nut Breast of Chicken
*Pan Seared, Light Dijon Mustard
Tarragon Chardonnay Sauce*

*Scallop Wrapped with Shrimp and Skewered with
Fresh Rosemary Pinot Grigio Garlic Beurre Blanc*

***Ancho Chili Pan Seared
Frenched Veal Loin Chop***
Pommery Demi with Roasted Walnut

Breast of Amish French Chicken Roulade
*Sun-Dried Fig, Apricot, Pistachio Corn Bread Filling
with Apple Butter Demi*

Chicken Wellington
Chasseur Sauce

Petite Filet Mignon
Cappuccino and Veal Reduction

Vegetarian Mediterranean Purse
*Moroccan Pearl Pasta, Wild Mushrooms,
Grilled Vegetables wrapped in Phyllo,
Baked Roasted Fresh Corn, Chipotle Puree*

Mint Crusted Colorado Rack of Lamb
Seared Wild Mushrooms, Mint Merlot Reduction

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Eaglewood's Selected Wedding Buffets

BOUQUET OF DREAMS

Includes your Following Selections of:

One Soup, Two Salads, Two Main Entrées, Two Vegetable Selections, Starch

Eaglewood Signature Breads and Butter Rosettes

Seasonal Fruit Display

A Touch of Something Sweet

Custom Designed Wedding Cake

Eaglewood's Custom Blend of Coffee, Decaffeinated Coffee & Specialty Tea Service

\$99.00 per Person



EAGLEWOOD
RESORT & SPA

WEDDING BLISS

Includes your Following Selections of:

One Soup, Three Salads, Three Main Entrées, Two Vegetable Selections, Two Starches

Eaglewood Signature Breads and Butter Rosettes

Custom Designed Wedding Cake

Sweet Ending

Seasonal Fruit Display

Eaglewood's Custom Blend of Coffee, Decaffeinated Coffee & Specialty Tea Service

\$110.00 per Person

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Wedding Buffets

SALAD SELECTIONS

Sliced Tomato and Fresh Mozzarella

With Fresh Basil Vinaigrette

Midwest Greens

*Iceberg, Romaine, Leaf Lettuce, Escarole, Radicchio,
Wedged Tomato, Shredded Carrot, Dried Cranberries,
Indian Fry Bread Croutons*

Salad Maison

*Gourmet Greens, Crumbled Bleu Cheese, Poached Pear
with Walnut Vinaigrette*

Golden Jewel Salad

*Mixed Golden Grains with Feta Cheese, Sun-Dried Tomato,
Kalamata Olives, Parsley, Lemon Vinaigrette*

Hearts of Baby Romaine

*Garlic Croutons, Reggiano Cheese, Baby Teardrop
Tomatoes, Creamy Caesar Dressing*

ENTRÉE SELECTIONS

Grilled Norwegian Salmon Romanoff

*Grilled Dill Marinated Salmon Fillet with
Fennel Infused Crème Fraiche,
Fried Julienne Leek*

Porcini Dusted Fillet of North Atlantic Sea Bass

Roasted Tomato Salsa

Chicken Anglaise

Cilantro Lemon Pepper Butter Sauce

Hawaiian Macadamia Nut Breast of Chicken

*Pan Seared, Light Dijon Mustard
Tarragon Chardonnay Sauce*

Prosciutto, Figs and Cranberry Stuffed Pork Loin

Cranberry Port Reduction

Sliced New York Sirloin

Worcestershire Beurre Blanc

Vegetarian Mediterranean Purse

*Moroccan Pearl Pasta, Wild Mushrooms,
Grilled Vegetables wrapped in Phyllo,
Baked Roasted Fresh Corn, Chipotle Puree*

Beef Filet Medallion

Truffle Bordelaise

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Wedding Buffets

STARCH SELECTIONS

Yukon Gold Garlic Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Aged Cheddar Dutchess Potatoes

Parsley Buttered Midwest Potatoes

Saffron, English Pea Arborio Risotto

Minnesota Wild Rice

Vegetable Basmati Pilaf

VEGETABLE SELECTIONS

Steamed Jumbo Asparagus, White Butter Pepper Sabayon

Medley of Seasonal Vegetables in Herb de Provence

Trimmed Green Beans Almondine

Ratatouille

Braised Red Cabbage with Baby Carrots

Julienne Yellow Squash, Zucchini and Carrots

Seasonal Roasted Root Vegetables

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Sweet Temptations

All Sweet Tables are prepared by our Executive Pastry Chef. Our Sweet Tables include: Gourmet Coffee, Decaffeinated Coffee and Specialty Teas enhanced by Cinnamon Sticks, White and Dark Chocolate Shavings, Lemon and Orange Zest and Freshly Whipped Cream.

ICE CREAM or DOUBLE DIPPED STRAWBERRIES

With Wedding Cake Service Additional \$2.50 or \$5.00 per Person

EAGLEWOOD CHOCOLATE FOUNTAIN

(Minimum of 75 Guests)

Assorted Seasonal Fruits and Berries, Pound Cake, Pretzel Sticks, Marshmallows, Rice Krispies Squares, Biscotti and Dried Fruit

\$12.00 per Person (based on 4 pieces per Guest)

TOUCH OF SOMETHING SWEET

(Minimum of 25 Guests)

Chef's Selection of Mini European Pastries, Truffles, Sliced Fresh Fruit Display

\$7.00 per Person (based on 3 pieces per Guest)

SWEET ENDING

(Minimum of 50 Guests)

Classic Vienna Dessert Table, Cakes, Tortes, Flans, Mousses, Custards and Sliced Fresh Fruit Display,

Your Selection of Seven Fresh Pastries and Four Whole Cakes

\$11.00 per Person (based on 4 pieces per Guest)

GOURMET CANDY BAR

Twelve Large Glass Containers filled with a Variety of Sweet & Sour Candy. We will Coordinate some of the Candy to Match Your Wedding Color! Satin Bags Included

\$12.00 per Person

FRIANDISE

A Selection of Hand-Decorated Truffles, Petit Fours and Pastries, served on Platters to Each Table

\$42.00 per Tray (based on 12 pieces per Tray)



OUR SELECTIONS

Choose from the Following:

(Whole Cakes, Tortes and Tarts)

German Chocolate Cake, Pecan Caramel Torte, Chocolate Truffle Cake, Classic Fruit Tart, Carrot Cake with Cream Cheese Frosting, Cannoli Cake, German Marzipan, New York Style Cheesecake with Fruit Topping, Black Forest Cake, Lemon Butter Cream Torte

Choose from the Following:

(Miniature Pastries)

Napoleon, Chocolate Eclair, Cream Puff Swan, Lemon Square, Linzar Bar, Pecan Diamond, Lemon Meringue Tart, Fresh Fruit Tart, Mini Chocolate Chip Cheesecake, Caramel Cup, Mini Meringue Nest, Apple Square, Turtle Tart, Pecan Blueberry Almond Square, Petit Fours, Cream Horn, Mini Cannoli, Mini Crème Brulee, Assorted Mousse Cups, Assorted Truffles, Truffle Boat, Chocolate Dipped Strawberry

18" Chocolate Covered Strawberry Tree (75 dipped Strawberries) \$240.00

12" Chocolate Covered Strawberry Tree (55 dipped Strawberries) \$190.00

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Hors d'oeuvres Selection

PRE-RECEPTION

Your Selection of Four Hors d'oeuvres

Seasonal Vegetable Crudit  with Bleu Cheese Dip   Red Pepper Aioli

Imported   Domestic Cheese Display with Assorted Sliced Fruit and Seasonal Berries

COLD SELECTIONS

Ricotta Dumplings

Crusted in Pistachio, Walnut Mix, Pumpernickel Crostinis

***Bay Scallop on Crusted Sourdough
Toast Points with Mustard Cream***

***Hickory Smoked Chicken Salad
Tartlet   Raisin***

***Seared Black Pepper Ahi Tuna
Wasabi Mayonnaise on a Toast Point***

***Norwegian Smoked Salmon Rosette Canap 
Chive Cream Cheese***

***California Roll with Avocado,
Crabmeat, Pickled Ginger***

***Oyster Shooters
Wasabi Cocktail Sauce***

Fresh Figs

With Prosciutto Mascarpone

***Belgian Endive with Maytag Bleu Boursin
Cheese, Granny Smith Apple Wedge***

***Poached Asparagus Wrapped Thinly
Sliced New York Sirloin
Herbed Cheese and Fresh Arugula***

***Baby Mozzarella Cheese, Sweet Tomato  
Fresh Basil Skewers***

***Buckwheat Blinis
Mushroom Caviar***

***Feta Crostinis
Feta, Caper Butter, Kalamata Olive Tapenade***

Prosciutto Melon

HOT SELECTIONS

Spanakopita

Wisconsin Mini Brie, Fresh Raspberry Phyllo

***Mini Chicken Wellingtons
Pinot Noir Thyme Sauce***

***Vegetable Spring Rolls
Plum Sauce***

***Mini Beef Wellington
Fresh Rosemary Demi***

***Smoked Vegetable Quesadillas
Haba ero Mango Salsa***

***Golden Parmesan Chicken Bites
Port Infused Marinara Sauce***

***Panko Breaded Fried Strawberries
with Whipped Cinnamon Cream***

Bacon Wrapped Dates

Coconut Shrimp with Lemon Raspberry Glaze

Artichoke Fritters

***Walleye Fritters
Sour Cherry Chili Jam***

***Tofu Cake
Red Bell Pepper Sauce***

***Mini Baked Potatoes
Bleu Cheese Cr me Fraiche***

Crimini Herbed Chicken Stuffed Mushroom Caps

Herbed Chicken Pat  Stuffed Between Crimini Mushroom Caps, Breaded and Served with Sour Cherry Demi

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Late Night Snacks

CHICAGO THIN CRUST PIZZA

*Eight Assorted Pizzas of Your Choice
\$95.00 Package*

BUFFALO STYLE HOT WINGS

*10 Pounds of Wings with Celery Sticks and Bleu Cheese Dressing
\$95.00 Package*

POTATO SKINS

*Crisp Skins filled with Bacon, Chives, Jalapeños and
Sharp Cheddar Cheese, served with Sour Cream
\$85.00 Package (Serves 20)*

GRILLED CHICKEN, ROASTED RED PEPPER & BLACK BEAN QUESADILLAS

*Traditional Salsa, Sour Cream and Guacamole
\$89.00 Package (Serves 20)*

MINI CHEESEBURGERS

\$45.00 per Dozen

MINI MEATBALL SANDWICHES

\$45.00 per Dozen

MINI HOT DOGS

\$45.00 per Dozen

MINI REUBEN SANDWICHES

\$40.00 per Dozen

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Bar Packages

Host Bar Packages include Mixers, Assorted Soft Drinks, Bottled Waters and Juices

Popular Brands

Beefeater Gin

SKYY Vodka

Dewar's or Cutty Sark Scotch

Bacardi Rum

Jim Beam Bourbon

Canadian Club Whiskey

Tullamore Dew Whiskey

Domestic & Imported Beers

Sycamore Lane Wines

Freixenet Blanc de Blancs

Four Hours included with Package

Preferred Brands

Bombay Gin

Absolut Vodka

Chivas Regal or Dewar's 12 yr. Scotch

Bacardi Select Rum

Maker's Mark Bourbon or Jim Beam Black

Canadian Club 12 yr. Whiskey

Jameson Irish Whiskey

Domestic & Imported Beers

Stone Cellars Wines

Domaine Chandon Brut

Four Hour Package \$11.00 Additional

Executive Brands

Bombay Sapphire Gin

Grey Goose or Belvedere Vodka

Glenlivet or Glenmorangie Scotch

10 Cane Rum

Knob Creek

Canadian Club 12 yr. Whiskey

Jameson 18 Irish Whiskey

Domestic & Imported Beers

Trinity Oaks Wines

Mumm Napa Rose

Four Hour Package \$18.00 Additional

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Bar Enhancements

EAGLEWOOD EXECUTIVE MARTINI BAR

(Minimum of 100 Guests)

*Grey Goose, Grey Goose Flavors, Absolut, Absolut Flavors, Hand Sculptured Ice Carving,
Shaken or Stirred, served with Traditional and Contemporary Garnishes*

\$8.00 per Person

CORDIALS

*Drambuie, Grand Marnier, Di Saronno, Be³B,
Starbucks Coffee Liqueur, Starbucks Cream Liqueur*

\$9.00 per Drink

COGNACS

*Martell VSOP, Courvoisier VSOP,
Hennessy VSOP*

\$11.00 per Drink

INTERNATIONAL COFFEE BAR

Individually Prepared and Flambeed

\$9.00 Each

Attendant Fee \$100.00

Coffee Anthony

Grand Marnier and Di Saronno

Coffee Eaglewood

Martell VS and Starbucks Coffee Liqueur

Emerald Coffee

Jameson and Coffee with Crème de Menthe

Scottish Coffee

Glenlivet and Drambuie

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Wine Selections

Sparkling Wines

Listed from mildest to strongest

101	Domaine Chandon Brut, Napa Valley	\$ 42.00
102	Freixenet, Blanc de Blancs, Spain	\$ 52.00
125	Moët & Chandon, "White Star," France	\$ 75.00
115	Mumm Napa Rose, Napa Valley	\$ 44.00
118	J. Jordan, Sonoma County	\$ 55.00
128	Veuve Clicquot, "Yellow Label," Epernay	\$ 90.00
150	Moët & Chandon Brut Cuvee Dom Perignon Champagne	\$250.00

Sweet White/Blush Wines

Listed from sweetest to least sweet

210	Beringer White Zinfandel, California	\$ 23.00
212	Chateau Ste. Michelle Riesling, Washington State	\$ 27.00

Dry Light to Medium Intensity White Wines

Listed from mildest to strongest

250	Kim Crawford Sauvignon Blanc, Marlborough	\$ 44.00
254	Markham Sauvignon Blanc, Napa Valley	\$ 32.00
256	Sokol Blosser Evolution #9, Willamette Valley	\$ 35.00
257	Stone Cellars Chardonnay, Sonoma	\$ 29.00
258	Chateau St. Jean Chardonnay, Sonoma	\$ 32.00
261	Antinori Pinot Grigio, Italy	\$ 38.00
269	Santa Margherita Pinot Grigio, Alto Adige	\$ 49.00

Dry Medium to Full Intensity White Wines

Listed from mildest to strongest

303	Clos du Bois Chardonnay, Sonoma	\$ 34.00
305	Trinity Oaks Chardonnay, California	\$ 32.00
308	Rosemount Estate Chardonnay Diamond Series, Australia	\$ 33.00
319	Geyser Peak Chardonnay, Russian River Valley	\$ 39.00
330	Ferrari-Carano Chardonnay, Sonoma	\$ 54.00
335	Grgich Hills Chardonnay, Napa Valley	\$ 68.00
345	Robert Mondavi Reserve Chardonnay, Napa Valley	\$ 70.00
349	Far Niente Chardonnay, Napa Valley	\$ 95.00

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Wine Selections

Dry Light to Medium Intensity Red Wines

Listed from mildest to strongest

403	<i>Clos du Bois Pinot Noir, Sonoma</i>	\$36.00
407	<i>Erath Pinot Noir, Oregon</i>	\$34.00
408	<i>Ruffino Chianti</i>	\$29.00
410	<i>Sanford Pinot Noir, Santa Barbara County</i>	\$58.00
415	<i>Stone Cellars Merlot, California</i>	\$29.00
451	<i>Trinity Oaks Cabernet Sauvignon, California</i>	\$52.00
423	<i>Chateau Ste. Michelle Merlot, Columbia Valley</i>	\$40.00
424	<i>Clos du Bois Merlot, Sonoma</i>	\$38.00
425	<i>Greg Norman Estates Cabernet Sauvignon/Merlot, Limestone</i>	\$42.00
430	<i>Penfold's Shiraz, Thomas Hyland, South Australia</i>	\$37.00
445	<i>Rutherford Hill Merlot, Napa Valley</i>	\$50.00

Dry Medium to Full Intensity Red Wines

Listed from mildest to strongest

500	<i>Chateau St. Jean Merlot, Sonoma County</i>	\$48.00
506	<i>Cosentino "Cigar Zin," Napa Valley</i>	\$39.00
509	<i>North Star Merlot, Columbia Valley</i>	\$78.00
510	<i>Villa Mt. Eden Cabernet Sauvignon, Napa Valley</i>	\$38.00
511	<i>Clos du Bois Cabernet Sauvignon, Sonoma County</i>	\$36.00
512	<i>Hanna Cabernet Sauvignon, Sonoma County</i>	\$65.00
527	<i>Beringer Cabernet Sauvignon, Knights Valley</i>	\$50.00
530	<i>Clos du Bois Marlstone, Alexander Valley</i>	\$82.00
535	<i>Jordan Cabernet Sauvignon, Sonoma County</i>	\$95.00
550	<i>"Magnificent" by Franciscan, Napa Valley</i>	\$80.00
555	<i>Chimney Rock Cabernet Sauvignon, Stag's Leap</i>	\$98.00

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