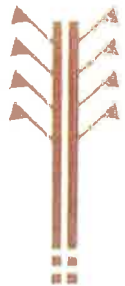


The Eaglewood Experience



Where things just naturally come together.



EAGLEWOOD
RESORT & SPA

BENCHMARK  HOSPITALITY
INTERNATIONAL



EAGLEWOOD RESORT & SPA



Congratulations on your recent engagement! This is an exciting time for you and your families.

At Eaglewood Resort & Spa, we are experienced at hosting special occasions of all kinds, and appreciate the opportunity to share in yours.

We understand this will be a busy time for you, our professionals can assist you with all of your wedding needs.



Our talented and dedicated staff can assist you in all aspects of your special day and will work with you to realize your dream and exceed your expectations. Eaglewood Resort & Spa partners only with the finest caterers in the Chicagoland area to ensure a memorable wedding day.

For a personal tour of the Resort and to begin planning your wedding experience, contact the Catering Department at 630.694.5933 or via email at catering@eaglewoodresortchicago.com

Wedding Packages

Your Wedding Reception Package Includes

Four Hour Bar Package Including Elegance Brand Liquors,
Domestic & Imported Beer and Wine
Wine Service with Dinner
Champagne & White Sparkling Grape Juice Toast to Honor Bride & Groom
Custom Designed Wedding Cake
Gourmet Coffee & Tea Station Following Dinner
Floor Length Ivory Linens and Skirting on all Specialty Tables
Silver or Gold Chargers
Complimentary Suite for the Bride & Groom
Special Guestroom Rates for all Overnight Guests
Mirrors & Votive Candle Centerpieces
Custom Parquet Dance Floor
Complimentary Parking & Coat Check
Complimentary Stay on your First Year Anniversary

\$80.00 per Person

\$65.00 per Person for a Friday or Sunday (of a non-holiday weekend)

\$55.00 per Person, Non-Alcoholic Package

\$25.00 Children 12 & under

Lunch Service

Non-Alcoholic Beverage Service to Include Soft Drinks, Bottled Water and Juices
Freshly Brewed Regular and Decaffeinated Coffee, Hot Water with a Selection of Teas,
Resort Tables, Chairs, Linen, Catering and Food Service Equipment
\$25.00 per Person



Bar Packages

Classic

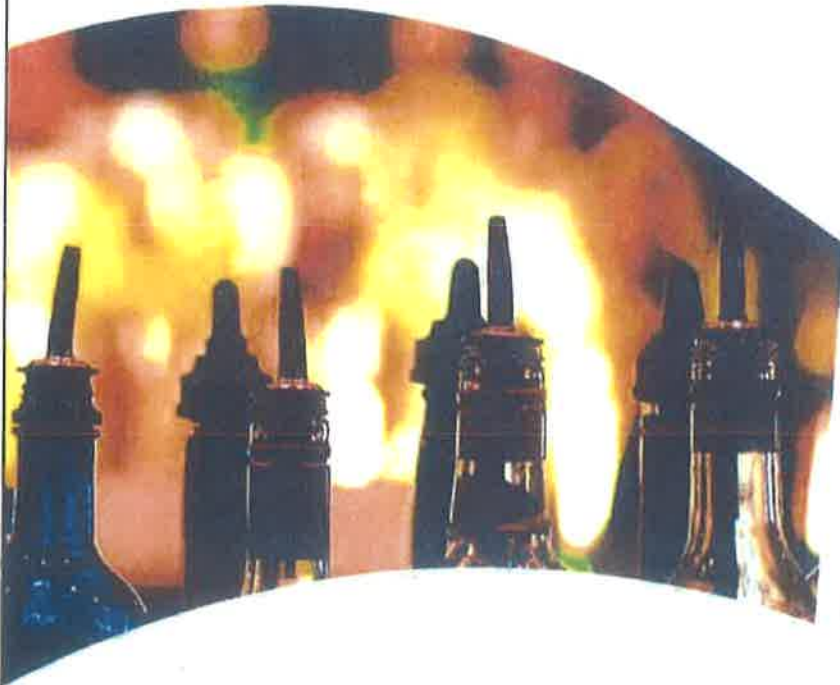
Gordon's Gin
Smirnoff Vodka
J&B Scotch
Myers's Platinum White Rum
Jim Beam
Seagram's 7
Domestic & Imported Beers
Sycamore Lane Wines
William Wycliff Brut
Additional Hours, 7 per guest

Premier

Tanqueray Gin
Finlandia Vodka
Johnnie Walker Red Label
Captain Morgan and Bacardi Superior Rum
Jack Daniels
Seagrams VO
Domestic & Imported Beers
Canyon Road Wines
Kenwood Yalupa Brut
Upgrade, 11 per guest
Additional Hours, 7 per guest

Elegance

Tanqueray Ten, Hendricks, or Bombay Sapphire Gin
Ketel One, Stolichnaya, or Grey Goose Vodka
Johnnie Walker Black Label
Myers's Dark or Bacardi 18 Year Rum
Woodford Reserve or Bulleit Bourbon
Crown Royal
Domestic & Imported Beers
Camelot Wines
Korbel Brut
Upgrade, 18 per guest
Additional Hours, 11 per guest



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.

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 per guest (based on 5 pieces per guest)

Sweet Ending (Minimum of 50 Guest)
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 per guest (Based on 4 pieces per guest)

Sweet Tables

Touch Of Something Sweet (Minimum of 25 Guests)
Chef's Selection of Mini European Pastries, Truffles, Sliced Fresh Fruit Display
7 per guest (based on 3 pieces per guest)

Gourmet Candy Bar
Twelve Large Glass Containers filled with a Variety of Sweet & Sour Candy. Satin Bags Included.
12 per guest

Friandise
A Selection of Hand-Decorated Truffles, Petit Fours and Pastries, served on Platters to Each Table
42 per platter (based on 12 pieces per platter)



Our Selections

(Whole Cakes, Tortes and Tarts) Choose from the Following.

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

(Miniature Pastries) Choose from the Following:

Napoleon, Chocolate Éclair, 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 each
12" Chocolate Covered Strawberry Tree (55 dipped Strawberries) 190 each

Late Night Snacks

Chicago Pizza
Eight Assorted Pizzas of Your Choice
95 per package

Mini Cheese Burgers
43 per dozen

Potato Skins
Crisp Skins filled with Bacon, Chives,
Jalapenos and Sharp Cheddar Cheese,
served with Sour Cream
85 per package (Serves 20)

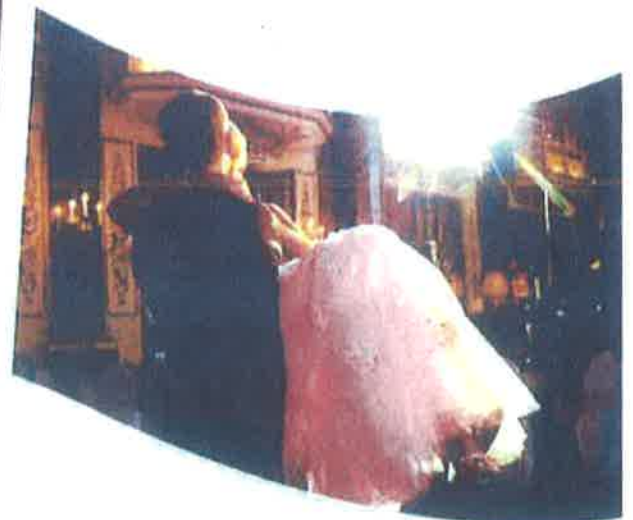
Grilled Chicken, Roasted Red Pepper
and Black Bean Quesadillas
Traditional Salsa, Sour Cream and Guacamole
89 per package (Serves 20)

Buffalo Style Hot Wings
10 Pounds of Wings with Celery
Sticks and Bleu Cheese Dressing
95 per package

Mini Meatball Sandwiches
43 per dozen

Mini Hot Dogs
43 per dozen

Mini Reuben Sandwiches
40 per dozen



Spaces

Red Oak Ballroom

The Red Oak with its Prairie-Style décor, awe inspiring 24ft. ceilings and Golf Course View is the largest offering at just over 7,000 square feet.

Pavilion

Commanding views of the lush golf course, the Pavilion offers a romantic setting with all of the resort conveniences. Featuring white draped interior and an arched ceiling with five sparkling chandeliers.

Linden Ballroom

Overlooking the pristine golf course, it lends every occasion a sense of gracious beauty.

Wisteria Terrace

Plan a daytime luncheon, twilight wedding reception, or evening cocktail hour on the Wisteria Terrace. Your guests will love the fresh-air setting showcasing sweeping golf course views.



Ceremony Fee

Saturday and Holiday Weekends, 1,000
Friday and Sunday, 500

Fee Includes:

Chair Set-Up based upon Guarantee
DJ/Sound Table with Power,
Ceremony Table

Bottled Water and Champagne Station

5 per guest

Sound Package

225 per package

Technician

150 per technician

Surroundings

Guest Rooms

Unwind within a rich décor of cherry and mahogany furnishings, quilted-top mattresses, and panoramic views.

Fitness Center

While you're away from home, you can still keep up with your fitness routine at our fully equipped fitness center.

Golf

This par-72, 6,017-yard course boasts 100-year-old oak trees, three beautiful lakes and dramatically sloping greens. Opened in 1928 and for more than 75 years afforded golfers a challenging and sporty round of golf



Surroundings

Pool

Winter, spring, summer or fall, the weather is always just right at our sky lit indoor pool with sun deck.

Kegler's

Our retro 6-lane bowling alley, ideal for an afternoon of fun as well as private parties. Munch on buffalo wings, nachos, pizza and other snacks. We also offer billiards, darts and Golden Tee golf.

The Spa

From the moment you step into the Spa at Eaglewood, you are immediately swept away by the tranquil sounds and calming aromas. Our professional staff will escort you into our European designed private sanctuary for a truly unforgettable experience.





Other Information

The Sales and Service of alcoholic beverages are regulated by the State. As a licensee, this resort is responsible for the administration of regulations. It is a policy therefore, that alcoholic beverages cannot be brought into the resort from the outside. For guests under the age of 21 having the adult entree, the price of alcohol will be deducted from the per person price, and they will not be charged for any additional bar upgrades.

All food and beverage prices are subject to a 24% taxable service charge and applicable taxes. Catering Menu Prices are subject to change without notice. All contracted prices will be honored

A deposit in the amount equal to 25% of the food and beverage minimum is due with the signed contract. A 50% deposit is due 90 days prior to the event date. The final balance including service charge, tax and all other charges and fees is due by noon 10 days prior to the event date. The final payment must be in the form of a cashier's or certified check. A valid credit card and authorization form along with a legible copy of the credit card must be on file with the catering department.

The final head count along with signed Banquet Event Orders and Floor Plan is due by noon, 10 days prior to the event date.

The resort will provide a courtesy block of 20 guest rooms. Any unused rooms will be released back to the resort 30 days prior to the event date. Should you require additional rooms, the catering department will work put you in touch with a group rooms sales manager.

A complimentary tasting for a maximum of four people will be provided within three months prior to your wedding date. There will be a charge of \$50.00 per person, plus tax and service charge, for each additional person. Tastings may be scheduled on Tuesday or Thursday at 3:00 p.m. In order to accommodate our guests currently staying at the resort, we cannot accommodate tastings on the weekends or any times other than listed.

We highly recommend that you hire a Wedding Consultant to assist in the total wedding planning so that you may fully enjoy the planning process and most importantly, your wedding day. At a minimum, a "day-of" consultant is required for all ceremonies taking place within the resort. Your Catering Representative will be more than happy to recommend a consultant based on your needs.

Please contact our preferred bakery to arrange an appointment to design your wedding cake. Additional charges may apply based on detail and intricacy.

Valet Parking is available at \$5.00 per car.

Per guest pricing is based on one and one half hour of service unless otherwise noted and must be based on final guarantee.

Preferred Vendors

Catering

Saffron Catering
Prasenjit Roy - 630.769.9662
www.Saffrondining.com

Gaylord
847.619.3300
www.gaylordil.com

Décor

Dream Occasions
Min - 630.855.6588
www.dreamoccasions.com

Shaadi Creations
Mayank Patel - 630.893.4300
mpatel@shaadicreations.com

Elegant Event Lighting
847.841.3890
www.eelchicago.com

Photography & Videography

Timothy Whaley & Associates
630.271.1737
www.twaphoto.com

Essence Photography
888.777.7011
www.essencewedding.com

Edward Fox Photography
773.736.0200
www.edwardfox.com

DJ

King Events and Entertainment
847.877.6121
www.kingeventsonline.com

Something 2 Dance 2
847.841.8751
www.something2dance2.com

Eaglewood Resort and Spa - www.eaglewoodresort.com
1401 Nordic Road, Itasca, Illinois 60143 - 630.773.1400

