The Eaglewood Experience

Where things just naturally come together.

EAGLEWOOD
RESORT & SPA

Eaglewood Resort and Spa | 1401 Nordic Road, Itasca, Illinois 60143 | 630.773.1400 | www.eaglewoodresort.com
Four Hour Beverage Service
Selection of Four Hors d'oeuvres to be Passed Butler Style
(four pieces total per person)
Champagne Toast with Parade
Three Course Plated Dinner or Buffet
Unlimited Wine Service throughout Dinner
Custom Created Wedding Cake
Freshly Brewed Coffee and Tea served throughout the Evening
Complimentary Menu Tasting
Centerpieces Consisting of Mirrors and Votive Candles
Special Menu Pricing for Children and Young Adults
Floor Length Ivory Linens, Ivory Napkins and Skirting
Complimentary Suite with Special Amenity for Bride and Groom
Preferred Guest Room Rates for your Guests
Complimentary Stay on your First Year Anniversary
Complimentary Parking for your Guests (valet service also available)
Four Hour Beverage Service
Selection of Four Hors d’oeuvres to be Passed Butler Style
(four pieces total per person)
Imported and Domestic Cheese display Garnished with Fruit and Berries
Seasonal Vegetable Crudités with Bleu Cheese Dip & Red Pepper Aioli
Champagne Toast with Parade
Five Course Plated Dinner or Buffet
Unlimited Wine Service throughout Dinner
Custom Created Wedding Cake
Freshly Brewed Coffee and Tea served throughout the Evening
Complimentary Menu Tasting
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, Ivory Napkins and Skirting
Complimentary Suite with Special Amenity for Bride and Groom
Preferred Guest Room Rates for your Guests
Complimentary Stay on your First Year Anniversary
Complimentary Parking for your Guests (valet service also available)
Wedding Packages

Elegance

Five Hour Beverage Service
A Selection of Five Hors d’oeuvres to be Passed Butler Style
(five pieces total per person)
Imported and Domestic Cheese display Garnished with Fruit and Berries
Seasonal Vegetable Crudités with Bleu Cheese Dip & Red Pepper Aioli
Champagne Toast with Parade
Five Course Plated Dinner, Entrees Selected as Guests are Seated
Unlimited Wine Service throughout Dinner
Custom Created Wedding Cake
Freshly Brewed Coffee and Tea served throughout the Evening
Complimentary Menu Tasting
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, Ivory Napkins and Skirting
Complimentary Suite with Special Amenity for Bride and Groom
Preferred Guest Room Rates for your Guests
Complimentary Stay on your First Year Anniversary
Complimentary Parking for your Guests (valet service also available)
Hot
Panko Breaded Fried Strawberries with Whipped Cinnamon Cream
Spanakopita
Wisconsin Mini Brie Fresh Raspberry Phyllo
Mini Chicken Wellington Pinot Noir Thyme Sauce
Bacon Wrapped Dates
Vegetable Spring Rolls Plum Sauce
Coconut Shrimp Lemon Raspberry Glaze
Mini Beef Wellington Fresh Rosemary Demi
Artichoke Fritters

Hors d'oeuvres

Smoked Vegetable Quesadillas Habanero Mango Salsa
Walleye Fritters Sour Cherry Chili Jam
Golden Parmesan Chicken Bites Port Infused Marinara Sauce
Tofu Cake Red Bell Pepper Sauce
Mini Baked Potatoes Bleu Cheese Crème Fraîche
Crimini Herbed Chicken Stuffed Mushroom Caps Herbed Chicken Pate Stuffed Between Crimini Mushroom Caps, Breaded and Served with Sour Cherry Demi
Cold
Ricotta Dumplings
Crusted in Pistachio, Walnut Mix,
Pumpernickel Crostinis

Fresh Figs
With Prosciutto Mascarpone

Bay Scallop on Crusted Sourdough
Toast Points with Mustard Cream

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

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

Seared Black Pepper Ahi Tuna
Wasabi Mayonnaise on a Toast Point

Hors d'oeuvres

Baby Mozzarella Cheese
Sweet Tomato & Fresh Basil Skewers

Norwegian Smoked Salmon
Rosette Canapé, Chive Cream Cheese

Buckwheat Blinis Mushroom Caviar

California Roll with Avocado
Crabmeat, Pickled Ginger

Feta Crostinis
Feta, Caper Butter, Kalamata Olive Tapenade

Prosciutto Melon

Oyster Shooters
Wasabi Cocktail Sauce
Appetizer

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

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

Seared Scallops
Asian Pear Salsa with a Merlot Reduction

Chilled Gulf Shrimp Cocktail
Spicy Cocktail Sauce, Wheel of Lemon
and Skewered with Rosemary
5 per guest

Soup

Roasted Red Pepper Soup
Sweet Potato Frits

Beer Sweet Roasted Corn Chowder
Fresh Chiffonade of Sweet Mache

Butternut Squash and Pecan Soup
Vichyssoise
Leeks Frits

Lobster Bisque
3 per guest
Salad

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

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

Sorbet

Kiwi Sorbet
Absolut Lemon Vodka Sorbet
Champagne Sorbet
Pomegranate Sorbet

Wedding Cake

Your custom designed wedding cake will be
served on a painted plate with fresh berry garnish.

Scoop of Ice Cream
3 per guest

Double Dipped Strawberries
5 per guest
Entrées

Bourbon and Teriyaki Marinated Norwegian Salmon Fillet
Bourbon Soy Honey Glaze
87/102/120

Pistachio Crusted Atlantic Sea Bass
Sweet Soy Glaze, Roasted Red Pepper Coulis
88/103/120

Gulf Shrimp & Atlantic Scallop Rosemary Brochettes
Scallop Wrapped with Shrimp and Skewered with Fresh Rosemary Pinot Grigio Garlic Beurre Blanc
97/112/120

Breast of Amish French Chicken Roulade Sun-Dried Fig, Apricot, Pistachio Corn Bread Filling with Apple Butter Demi
85/100/120

Filet Mignon
Cappuccino and Veal Reduction
95/110/120

Chicken Wellington
Chasseur Sauce
85/100/120

Vegetarian Mediterranean Purse
Moroccan Pearl Pasta, Grilled Vegetables wrapped in Phyllo Pasta, Wild Mushrooms, Baked Roasted Fresh Corn, Chipotle Puree
78/93/120

Mint Crusted Colorado Rack of Lamb
Seared wild mushrooms, mint merlot reduction
95/110/120
Combination Entrees

Petite Filet Mignon & Jumbo Prawn Scampi Passed Béarnaise
103/118/128

Petite Filet Mignon & Hawaiian Macadamia Nut Breast of Chicken Barolo Sauce and Honey Tarragon Lime Glaze 94/109/119

Bourbon and Teriyaki Marinated Norwegian Salmon & Seared Petite Center Cut of Beef Tenderloin Bourbon Soy Honey Glaze, Cappuccino and Veal Reduction 94/109/119

Petite Filet Mignon & Lobster Tail Three Peppercorn Demi and Drawn Butter Market Price

Petite Filet Mignon & Atlantic Sea Bass Port Infused Demi and Choron Sauce 96/111/121

Children's Meals

Fresh Fruit Cup
Choice of: Chicken Tenders, Hamburger, Cheeseburger or Grilled Chicken Sandwich Served with French Fries and Ketchup
Wedding Cake
Milk or Soft Drink
22 per guest

Vendor Meals

Slow Roasted Shaved Prime Rib Sliced Beefsteak Tomato, Sliced Bermuda Onion, Horseradish Cream and Muenster Cheese Served with Chips, Fruit, Pasta Salad, Cookie, Condiments and a Soft Drink 22 per guest
Bouquet of Dreams
Includes your Following Selection of:
One Soup, Two Salads, Two Main Entrees,
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
85/100/120

Wedding Bliss
Includes your Following Selections of:
One Soup, Three Salads, Three Main Entrees,
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
95/110/125
Vegetable

Steamed Jumbo Asparagus
White Butter Pepper Sabayon

Medley of Seasonal Vegetables in Herb de Provence

Trimmed Green Beans Amandine

Ratatouille

Braised Red Cabbage with Baby Carrots
Julienne Yellow Squash, Zucchini and Carrots
Seasonal Roasted Root Vegetables

Starch

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
Entrées
Porcini Dusted Fillet of North Atlantic Sea Bass
Roasted Tomato Salsa

Grilled Norwegian Salmon Romanoff
Grilled Dill Marinated Salmon Fillet with Fennel Infused Crème Fraiche, Fried Julienne Leeks

Chicken Anglaisé
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

Salads
Salad Maison
Gourmet Greens, Crumbled Bleu Cheese, Poached Pear with Walnut Vinaigrette

Sliced Tomato and Fresh Mozzarella
With Fresh Basil Vinaigrette

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

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

Hearts of Baby Romaine
Garlic Croutons, Pecorino Cheese, Baby Teardrop Tomatoes, Creamy Caesar Dressing
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 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 per guest (Based on 4 pieces per guest)

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, Linzer 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 Brûlée, 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

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)
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, Jalapeños 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
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
# Wine Selections

## Sparkling Wines

<table>
<thead>
<tr>
<th>Style</th>
<th>Year</th>
<th>Region/Site</th>
<th>Price</th>
<th>Quality Level</th>
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<tbody>
<tr>
<td>101</td>
<td>98</td>
<td>Korbel Brut, California</td>
<td>38</td>
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<tr>
<td>102</td>
<td>98</td>
<td>Kenwood Yalupa Brut, California</td>
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<td>125</td>
<td>98</td>
<td>Taittinger Brut, Reims France</td>
<td>70</td>
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<td>115</td>
<td>98</td>
<td>Piper Sonoma Brut, Sonoma County</td>
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<tr>
<td>118</td>
<td>98</td>
<td>Schramsberg Blanc De Blanc, North Coast</td>
<td>80</td>
<td>12</td>
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<tr>
<td>128</td>
<td>98</td>
<td>Pommery Brut Rose, Reims France</td>
<td>92</td>
<td>14</td>
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<tr>
<td>150</td>
<td>98</td>
<td>Moet &amp; Chandon Brut Cuvee Dom Perignon Champagne</td>
<td>250</td>
<td>45</td>
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## Sweet White/Blush Wines

<table>
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<tr>
<td>210</td>
<td>98</td>
<td>Canyon Road White Zinfandel, California</td>
<td>23</td>
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<tr>
<td>212</td>
<td>98</td>
<td>Washington Hills Riesling, Columbia Valley</td>
<td>26</td>
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## Dry Light to Medium Intensity White Wines

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<tr>
<th>Style</th>
<th>Year</th>
<th>Region/Site</th>
<th>Price</th>
<th>Quality Level</th>
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<tbody>
<tr>
<td>250</td>
<td>98</td>
<td>Whitehaven Sauvignon Blanc, Marlborough</td>
<td>36</td>
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<tr>
<td>254</td>
<td>98</td>
<td>Murphy Goode &quot;The Fume&quot; Sauvignon Blanc, Alexander Valley</td>
<td>31</td>
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<tr>
<td>256</td>
<td>98</td>
<td>Willakenzie Pinot Gris, Willamette Valley</td>
<td>36</td>
<td>6</td>
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<tr>
<td>261</td>
<td>98</td>
<td>Bervolino Pinot Grigio, Friuli-Venezia Giulia</td>
<td>34</td>
<td>5</td>
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<tr>
<td>269</td>
<td>98</td>
<td>San Angelo Pinot Grigio, Alto Adige</td>
<td>38</td>
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## Dry Medium to Full Intensity White Wines

<table>
<thead>
<tr>
<th>Style</th>
<th>Year</th>
<th>Region/Site</th>
<th>Price</th>
<th>Quality Level</th>
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<tbody>
<tr>
<td>257</td>
<td>98</td>
<td>Canyon Road Chardonnay, California</td>
<td>29</td>
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<tr>
<td>258</td>
<td>98</td>
<td>Kendall Jackson Chardonnay, California</td>
<td>32</td>
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<tr>
<td>303</td>
<td>98</td>
<td>Ghost Pines Chardonnay, (35% Napa County, 25% Sonoma County, 40% Monterey County)</td>
<td>36</td>
<td>6</td>
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<tr>
<td>305</td>
<td>98</td>
<td>A by Acacia Chardonnay, California</td>
<td>32</td>
<td>4</td>
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<tr>
<td>310</td>
<td>98</td>
<td>William Hill Estate Chardonnay, Central Coast</td>
<td>36</td>
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<tr>
<td>319</td>
<td>98</td>
<td>Sonoma Cutrer Russian River Ranches Chardonnay, Russian River Valley</td>
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<td>330</td>
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<td>Arrowood Chardonnay, Sonoma County</td>
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<td>335</td>
<td>98</td>
<td>Chalone Estate Chardonnay, Chalone</td>
<td>58</td>
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<tr>
<td>349</td>
<td>98</td>
<td>Cakebread Reserve Chardonnay, Napa Valley</td>
<td>95</td>
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## Wine Selections

### Dry Light to Medium Intensity Red Wines

*Listed from mildest to stronger*

<table>
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<th></th>
<th>Wine Description</th>
<th>Classic</th>
<th>Premier</th>
<th>Elegance</th>
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<tr>
<td>403</td>
<td>Cameron Hughes Pinot Noir, California</td>
<td>38</td>
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<td>407</td>
<td>MacMurray Ranch Pinot Noir, Russian River</td>
<td>42</td>
<td>7</td>
<td>5</td>
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<tr>
<td>408</td>
<td>Castello Banfi Chianti Classico Riserva, Tuscany</td>
<td>40</td>
<td>6</td>
<td>4</td>
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<tr>
<td>410</td>
<td>Byron Pinot Noir, Santa Maria</td>
<td>47</td>
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<td>5</td>
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<tr>
<td>415</td>
<td>Canyon Road Merlot, California</td>
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<tr>
<td>431</td>
<td>Spellbound Cabernet Sauvignon, California</td>
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<td>3</td>
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<tr>
<td>435</td>
<td>Canoe Ridge Merlot, Columbia Valley</td>
<td>39</td>
<td>6</td>
<td>4</td>
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<tr>
<td>424</td>
<td>Frei Brothers Reserve Merlot, Sonoma Valley</td>
<td>38</td>
<td>6</td>
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<tr>
<td>425</td>
<td>The Seeker Malbec, Argentina</td>
<td>35</td>
<td>6</td>
<td>4</td>
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<tr>
<td>430</td>
<td>Angove Shiraz, Australia</td>
<td>37</td>
<td>6</td>
<td>4</td>
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<tr>
<td>445</td>
<td>Matanzas Creek Merlot, Bennet Valley</td>
<td>52</td>
<td>8</td>
<td>6</td>
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</table>

### Dry Medium to Full Intensity Red Wines

*Listed from milder to strongest*

<table>
<thead>
<tr>
<th></th>
<th>Wine Description</th>
<th>Classic</th>
<th>Premier</th>
<th>Elegance</th>
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<tr>
<td>500</td>
<td>Benziger Merlot, Sonoma County</td>
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<tr>
<td>506</td>
<td>Rosenblum Cellars Zinfandel, Contra Costa County</td>
<td>39</td>
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<td>509</td>
<td>Sterling Merlot, Napa Valley</td>
<td>45</td>
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<td>5</td>
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<td>510</td>
<td>Rodney Strong Cabernet Sauvignon, Sonoma County</td>
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<td>511</td>
<td>William Hill Estate Cabernet Sauvignon, Central Coast</td>
<td>36</td>
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<tr>
<td>512</td>
<td>Provence Cabernet Sauvignon, Napa Valley</td>
<td>65</td>
<td>10</td>
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<tr>
<td>527</td>
<td>Roth Cabernet Sauvignon, Napa Valley</td>
<td>50</td>
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<tr>
<td>530</td>
<td>Stonestreet Mountain Estate Cabernet Sauvignon, Alexander Valley</td>
<td>70</td>
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<tr>
<td>535</td>
<td>Rodney Strong Symmetry, Alexander Valley</td>
<td>75</td>
<td>14</td>
<td>10</td>
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<tr>
<td>550</td>
<td>Stag's Leap Cabernet Sauvignon, Napa Valley</td>
<td>85</td>
<td>16</td>
<td>13</td>
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</tbody>
</table>
Bar Enhancements
Eaglewood Executive Martini Bar (Minimum of 100 Guests)
Stolichnaya, Stoli Flavors, Ketel One, Ketel One Citroen, Hand Sculptured
Ice Carving; Shaken or Stirred, served with
Traditional and Contemporary Garnishes
8 per guest, cocktail hour only

Cordials
Drambuie, Cointreau, Grand Marnier,
Di Saronno, B&B, Godiva Original Liqueur,
Baileys Original Irish Cream,
9 per drink

Cognacs
Remy VSOP, Delemain VSOP,
Hennessy VSOP
10 per drink

International Coffee Bar
Individually Prepared and Flambeed
9 each / Attendant Fee, 100

Coffee Anthony
Grand Marnier and Di Saronno

Scottish Coffee
Glenfiddich and Drambuie

Coffee Eaglewood
Remy Martin and Godiva Chocolate Liqueur

Emerald Coffee
Bushmills and Coffee with Crème de Menthe
Tex-Mex Fiesta

- Guadalupe Black Bean Soup with Pico De Gallo and Sour Cream
- Texas Caviar Salad, Jicama and Asian pear with Habanero Vinaigrette
- South Texas Taco Salad
- Build Your Own Fajitas
- Grilled Coke Marinated Beef Skirt Steak
- Tequila Lime Breast of Chicken
- Fresh Guacamole, Sour Cream, Shredded Cheddar, Pico De Gallo
- Chicken Enchiladas
- Mexican Rice and Borracho Frijoles
- Pastry Chef's Selection of Cakes, Tortes, Mousses and Pastries
  41 per guest

Happy Joe's Pizza Party

- Baby Hearts of Romaine salad, Cherry Tomatoes, Croutons, Shredded Parmesan, Creamy Caesar Dressing
- Assorted Chicago Style Thin Crust Pizzas
- Mini Meat Ball Sandwiches w/ Marinara Sauce and Smoked Provolone cheese
- Cannolis and Spumoni
  23 per guest

Wrigley Field Tailgate Party

- Midwest Mixed Green Salad with Choice of Two Dressings
- Cucumber Vinegar Salad
- Mustard Bliss Potato Salad
- Cole Slaw
- Fried Butterball Whole Turkey
- All Spiced Rubbed Mesquite Baby Back Ribs
- Grilled Kosher Franks, Italian Sausages, Bratwurst
- Angus Beef Burgers
- Crockery Baked Beans
- Buttered Sweet Corn on the Cob

- American, Swiss and Cheddar Cheese
- Mustard, Mayonnaise, Onions, Tomatoes, Sport Peppers, Lettuce, Relish, Sauerkraut
- Hamburger Buns, Rolls and Breads
- Jumbo Home Baked Cookies,
- Dark Chocolate FudgeWalnut Brownies,
- White Chocolate Blondie's
  42 per guest
Chuck Wagon
Whole Grain Mustard Potato Salad
Honey Lime Jicama Habanero Slaw
Texas Caviar
Charcoal Grilled Tequila Lime
Breast of Chicken with Tequila Cream
Cast iron Pan seared Coho Salmon, Napolito Salsa
Peppered New York Steak with Vidalia
Onion Marmalade
Roasted Red Bliss Potatoes
Grilled Vegetable Medley with Whole Butter
Grilled Kabuli Flat Bread with Herbed Dipping Butter
Dutch Oven Peach Cobbler with Bourbon Crème
41 per guest

Campfire
Honey Jalapeno Cole Slaw
Grilled Marinated Vegetable Salad
Rotisserie Chicken with Jalapeno BBQ Sauce
Grilled Whole Brook Trout
Coke Marinated Skirt Steak with Teriyaki Glaze
Camp Fire Baked Beans
Roasted Corn on the Cob
Cast Iron Baked Biscuits with Peach Preserves
Dutch Oven Apple Crisp with Vanilla Ice Cream
33 per guest

Chicago Italian
Pasta Fagioli with Ham Hocks
Baby Hearts of Romaine Salad, Cherry Tomatoes, Croutons, Shredded Parmesan With Creamy Caesar Dressing
Tri-Colored Cheese Tortellini with a Medley of Olives, Tomatoes, Capicola, And Bermuda Onions with Extra Virgin Olive Oil Vinaigrette
Fresh Buffalo Mozzarella Minis with Plum Tomatoes with Pesto Infused Olive Oil
Assorted Chicago Style Pizzas

Farm Fresh Chicken Cannelloni with Opal Basil Alfredo
Mini Meatball Sandwiches with Marinara Sauce and Smoked Provolone Cheese
Italian Ratatouille Cheese Loaf
Cannoli, Tiramisu, Amaretto Cheesecake and Biscotti
33 per guest
Early Bird
Assorted Basket of Muffins, Danish and Croissants, Whipped Sweet Butter & Preserves
Fresh Seasonal Sliced Fruits and Yogurts
Orange Juice and Grapefruit Juice
Custom Blend of Coffee, Decaffeinated Coffee and Specialty Teas
20 per guest

Eaglewood Hot Breakfast Buffet
Assorted Breakfast Pastries, Sweet Whipped Butter & Preserves
Sliced Fresh Fruit with Wild Berries
Country Skillet Scrambled Eggs
Smokehouse Bacon
Country Sausage Links
O'Brien Potatoes
Florida Orange and Grapefruit Juice
Custom Blend of Coffee, Decaffeinated Coffee and Specialty Teas
25 per guest

Fresh Egg and Omelet Station
Uniformed Chef Attended Station to Prepare Eggs to Order.
Your Choice of:
Fresh Eggs, Egg Beaters, Egg Whites and Bacon Bits, Country Smoked Ham, Peppers, Onions, Tomatoes, Mushrooms and Cheese
An Additional 11 per guest
Uniformed Chef Fee of 100 per chef

Belgian Waffle Station
Uniformed Chef Attendant to Prepare Waffles to Order
Your Choice of:
Oat Bran or Belgian Waffle, Fresh Strawberry Compote, Whipped Chantilly Cream, Warm Lavender Maple Syrup
An Additional 9 per guest
Uniformed Chef Fee of 100 per chef
Baby Spinach and Strawberry Salad, Strawberry Vinaigrette
Fresh Cut Mixed Field Greens, Assorted dressings
Array of Garden Fresh Grilled Vegetables Drizzled with a Balsamic and Roasted Garlic Reduction
Array of Assorted Smoked Fish, Wasabi Cream Cheese
Country Fried Chicken and Pineapple Salad
Tortellini Antipasto Salad
Seasonal Fresh Fruits
Assorted Pastries and Muffins
Roasted Corn Chowder
Eggs Benedict
Apple Wood Smoked Bacon
Country Sausage
Stuffed French Toast, Strawberry Maple Syrup
Pecan Crusted Salmon, Mango Cane Syrup Chutney
Chicken Asiago, Sauce Piquant
Roasted Sirloin with Hunters Sauce
Garlic Mashed Yukon Gold’s
Spring Vegetable Medley
Array of French Style Pastries
Tortes, Pies, Toffee, Rhubarb Crème Brulee

40 per guest

Bloody Mary & Mimosa Bar
A fine Selection of Vodkas and Gin
Appropriate Mixes and Condiments
Gourmet Accompaniments to Include
Pickles, Asparagus, Celery, Lemon, Limes, Olives, Brussels sprouts and Green Beans
Selection of Champagne and Orange Juice
9 per drink
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.
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 8-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.
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.

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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
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 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 Vendor List

The Meetinghouse Companies – 630.941.0600
Internationally Recognized Special Event Design and Production Firm.

Bakery
Oak Mill Bakery – 847.257.0990

Entertainment
Stu Hirsh Orchestra – 847.914.0444
Spinnin' Discs – 847.818.8390
Ron Harris Group – 312.380.1983
Something 2 Dance 2 – 847.841.8751

Ceremony Music
Allegro Quartet – 847.746.3472

Decor and Lighting and More
Elegant Event Lighting – 847.841.3890
Revel – 773.299.9100

Florists and Decor
Phillip's Flowers – 630.719.5184
Elizabeth Wray Designs – 630.292.1975
Yanni Design Studio – 847.827.8180

Linen Rentals
Chair Covers by Sylvia – 708.294.5200
Windy City Linens – 800.553.9948
BBD Linens – 847.329.8400

Event Coordination
Tying the Knot, Brooke Righeimer – 630.794.0825
BCR Events, Bambi Caicedo Rogers – 773.484.6136
The Ideal Day, Laura Patterson – 773.991.6490
Eleage Events, Sarah Deeke – 630.776.8902
jpb DESIGNS*, Jenny Barkus – 443.878.5176
*specializing in day of coordination

Officiants
Rev Phil Landers – 630.638.3500
Rev Jim Rehberg – 630.532.2211

Photography & Videography
Timothy Whaley & Associates – 630.271.1737
Essence Photo & Video – 888.777.7011
Edward Fox Photography – 773.736.0900

Transportation
A-1 Limousine Service – 630.833.3788
Chicago Transportation Solutions, Inc. – 847.781.8811
Chicago Trolley – 773.648.5000

Eaglewood Resort and Spa | www.eaglewoodresort.com
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