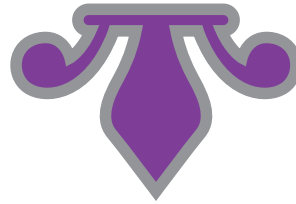




CHATEAU DEL MAR

ELEGANT EVENTS



*Banquet
Menu*

8301 WEST 95TH STREET
HICKORY HILLS, ILLINOIS 60457

LOCATED AT:
HICKORY HILLS COUNTRY CLUB

PHONE: (708) 599-3400
FAX: (708) 599-4148
EMAIL: info@chateaudelmar.com

WWW.CHATEAUDELMAR.COM

Customized Banquet Menu Packages

CUSTOMIZED PACKAGES TO CREATE
THE MOST ELEGANT AND MEMORABLE EVENT

Saturday Evening With Liquor

FIVE HOUR ROOM RENTAL & SET UP
FOUR HOUR OPEN BAR
CHAMPAGNE OR WINE TOAST
HEAD TABLE BAR SERVICE DURING DINNER
FAMILY STYLE OR PLATED ENTRÉE

AFTERNOON PACKAGES ALSO AVAILABLE
FOUR HOUR ROOM RENTAL
THREE HOUR OPEN BAR

Sunday Thru Friday Evening With Liquor

FIVE HOUR ROOM RENTAL & SET UP
FOUR HOUR OPEN BAR
CHAMPAGNE OR WINE TOAST
HEAD TABLE BAR SERVICE DURING DINNER
FAMILY STYLE OR PLATED ENTRÉE

AFTERNOON PACKAGES ALSO AVAILABLE
FOUR HOUR ROOM RENTAL & SETUP
THREE HOUR OPEN BAR

Monday Thru Thursday Evening Without Liquor

FOUR HOUR ROOM RENTAL & SET UP
FAMILY STYLE OR PLATED ENTRÉE

AFTERNOON PACKAGES ALSO AVAILABLE
FRIDAY, SATURDAY & SUNDAY ADDITIONAL CHARGE

Banquet Menu Packages Include

ROOM RENTAL & SET UP
COMPLEMENTARY FOOD TASTING FOR TWO
WHITE TABLE LINENS & CHOICE OF COLORED NAPKINS
SKIRTED HEAD, RECEPTION, GIFT, & CAKE TABLES
CANDELABRAS & CANDLES FOR HEAD TABLE
WHITE GLOVE SERVICE
CUSTOMIZED FLOOR PLAN
CAKE CUTTING - SERVED OR WRAPPED
BREAD ROLLS & BUTTER
COFFEE & TEA SERVICE
REHEARSAL DAY
AMPLE PARKING

*Additional Amenities Also Available For Menu, Liquor,
Room And Decor Upgrades To Enhance Your Event*



Liquor Packages

Include

OPEN BAR

CHAMPAGNE OR WINE TOAST

HEAD TABLE BAR SERVICE DURING DINNER

DOMESTIC BOTTLED BEER

CREAM DRINKS

MIXED DRINKS

SOUR DRINKS

WINE

House Spirits

BOURBON

BRANDY

CORDIALS

GIN

RUM

SCOTCH

TEQUILA

VODKA

WHISKEY

Non-Alcoholic Beverages

ASSORTED SODAS

*Additional Hour Bar, Top Shelf, Or Premium Top Shelf Liquor Packages
Are Also Available To Upgrade Your Event*



Traditional Family Style Menu

FOUR COURSE DINNER CONSISTING OF
SOUP, SALAD, TWO MEATS, POTATO OR RICE, PASTA, VEGETABLE & DESSERT

Soups

CHOICE OF ONE

CREAM OF CHICKEN RICE
CHICKEN EGG LEMON RICE
CHICKEN BROTH ROSA MARINA
CHICKEN BROTH WITH NOODLES
GARDEN VEGETABLE
CHEDDAR BROCCOLI
CREAM OF MUSHROOM

Meat Selections

CHOICE OF TWO

ROAST SIRLOIN OF BEEF
BAKED SEASONED CHICKEN
ROAST TURKEY WITH DRESSING
ROAST PORK WITH DRESSING
HONEY GLAZED HAM

Pasta

CHOICE OF ONE

ITALIAN SAUSAGE & MOSTACCIOLI
MEATBALLS & MOSTACCIOLI
POLISH SAUSAGE & SAUERKRAUT
PASTA PRIMAVERA
PASTA ALFREDO WITH BROCCOLI

Ice Cream

SERVED INDIVIDUALLY OR WITH CAKE

CHOICE OF ONE

FRENCH VANILLA
STRAWBERRY
CHOCOLATE
PEPPERMINT
SHERBET
SPUMONI

Garden Salad

CHOICE OF TWO DRESSINGS

CLASSIC CAESAR
CREAMY RANCH
FRENCH SUPREME
BALSAMIC VINAIGRETTE
ITALIAN VINAIGRETTE
RASPBERRY VINAIGRETTE

Potatoes & Rice

CHOICE OF ONE

WHIPPED POTATOES
OVEN BROWNED WEDGE POTATOES
RICE PILAF
BASMATI RICE
SPANISH RICE

Vegetables

CHOICE OF ONE

BROCCOLI, CARROTS & CAULIFLOWER MEDLEY
GREEN BEANS
BABY GLAZED CARROTS
BUTTERED CORN
SLICED CARROTS & SWEET PEAS

Children's Selections

AVAILABLE FOR CHILDREN 10 & UNDER

INCLUDES SOUP & DESSERT

CHOICE OF ONE

CHICKEN TENDERS & FRIES
HAMBURGER & FRIES
CHEESEBURGER & FRIES
FAMILY STYLE DINNER

Special Dietary Options Available Upon Request



Plated Entrée Menu Main Courses

FOUR COURSE DINNER CONSISTING OF
SOUP, SALAD, ENTRÉE, POTATO, VEGETABLE & DESSERT

Meat Selections

- PRIME RIB OF BEEF
SLOW ROASTED, SERVED WITH AU JUS
- NEW YORK STRIP STEAK
SERVED WITH AU JUS
- FILET MIGNON WITH MUSHROOM CAP
TENDER FILET, SERVED WITH CRACKED PEPPERCORN IN AU JUS
- TWIN MEDALLIONS OF BEEF TENDERLOIN
SERVED WITH NATURAL AU JUS OR LIGHT MUSHROOM SAUCE
- BONELESS RIB EYE STEAK
SERVED WITH AU JUS OR LIGHT HERB SAUCE
- ROASTED RACK OF LAMB
SERVED WITH HERBED BUTTER GARLIC LEMON SAUCE
- PORK TENDERLOIN
SERVED WITH APPLE CIDER OR APRICOT SAUCE

Combination Dishes

SUGGESTED BY OUR EXECUTIVE CHEF

- FILET MIGNON & SALMON
- FILET MIGNON & SHRIMP
- FILET MIGNON & LOBSTER TAIL
- FILET MIGNON & CHICKEN BREAST
- CHICKEN & BEEF FILET KABOBS
- CHICKEN BREAST & PRIME RIB
- CHICKEN BREAST & SHRIMP

Children's Selections

AVAILABLE FOR CHILDREN 10 & UNDER
INCLUDES SOUP & DESSERT

- CHOICE OF ONE
- CHICKEN TENDERS & FRIES
- HAMBURGER & FRIES
- CHEESEBURGER & FRIES
- ANGEL HAIR PASTA

Poultry Selections

- BREAST OF CHICKEN PICCATA
SERVED IN LIGHT HERB, CAPERS & MUSHROOM SAUCE
- BREAST OF CHICKEN VESUVIO
ITALIAN SEASONED, SERVED IN GARLIC HERB SAUCE
- BREAST OF CHICKEN FLORENTINE
FILLED WITH FETA CHEESE, SPINACH & HERB BUTTER CREAM SAUCE
- BREAST OF CHICKEN MARSALA
SERVED WITH MUSHROOMS, MARSALA WINE SAUCE
- BREAST OF CHICKEN DIVAN
FILLED WITH ASPARAGUS, SWISS CHEESE & LIGHT CREAM SAUCE
- ATHENIAN BREAST OF CHICKEN
GREEK SEASONED, SERVED IN LEMON BUTTER SAUCE
- CHICKEN ASTORIA
FILLED WITH BROCCOLI, SWISS CHEESE & CREAM SAUCE

Seafood Selections

- GRILLED FILET OF SALMON
SERVED IN GARLIC, LEMON WINE SAUCE OR HERBED DILL SAUCE
- FILET OF ORANGE ROUGHY
SERVED IN HERB BUTTER LEMON SAUCE
- BAKED TILAPIA
MEDITERRANEAN STYLE WITH LEMON BUTTER SAUCE
- SEAFOOD KABOB
SERVED IN HERB LEMON SAUCE
- JUMBO-SKEWERED SHRIMP KABOB
SERVED IN BUTTER, GARLIC SAUCE
- LOBSTER TAIL
SERVED IN DRAWN BUTTER

Vegetarian Selections

- PASTA PRIMAVERA
- PASTA ALFREDO WITH BROCCOLI
- MOSTACCIOLI WITH MARINARA SAUCE

Special Dietary Options Available Upon Request



Plated Entrée Accompaniments

Soups

CHOICE OF ONE

CREAM OF CHICKEN RICE
CHICKEN EGG LEMON RICE
CHICKEN BROTH ROSA MARINA
CHICKEN BROTH WITH NOODLES
GARDEN VEGETABLE
CHEDDAR BROCCOLI
CREAM OF MUSHROOM
CREAM OF SPINACH
POTATO LEEK
TOMATO BISQUE WITH RICE
LOBSTER BISQUE*

Salads

CHOICE OF ONE

GARDEN SALAD
ICEBERG & ROMAINE LETTUCE, RED CABBAGE, CARROT, TOMATO & CUCUMBER
ATHENIAN SALAD*
FRESH GREENS, TOMATO, KALAMATA OLIVES & FETA CHEESE
CAESAR SALAD*
HEARTS OF ROMAINE, PARMESAN CHEESE & CROUTONS
SPINACH SALAD*
BABY SPINACH, FRESH MUSHROOMS, BACON BITS & TOMATO
CHATEAU SALAD*
BOSTON BIBB LETTUCE, HEARTS OF PALM & MARINATED ARTICHOKE

Salad Dressings

CHOICE OF TWO

CLASSIC CAESAR
CREAMY RANCH
FRENCH SUPREME
BALSAMIC VINAIGRETTE
ITALIAN VINAIGRETTE
RASPBERRY VINAIGRETTE

Potatoes Or Rice

CHOICE OF ONE

WHIPPED POTATOES
OVEN BROWNED WEDGE POTATOES
ROASTED BABY RED POTATOES
BAKED POTATO
DOUBLE BAKED POTATO
RICE PILAF
WILD RICE
BASMATI RICE

Vegetables

CHOICE OF ONE

BROCCOLI, CARROTS & CAULIFLOWER MEDLEY
GREEN BEANS
BABY GLAZED CARROTS
BROCCOLI SPEARS*
STEAMED ASPARAGUS*
ZUCCHINI & SQUASH JULIENNE*

Ice Cream

SERVED INDIVIDUALLY OR WITH CAKE

CHOICE OF ONE

FRENCH VANILLA
STRAWBERRY
CHOCOLATE
PEPPERMINT
SPUMONI
SHERBET

Desserts

WHITE OR DARK CHOCOLATE MOUSSE*
CHEESECAKE WITH STRAWBERRY SAUCE*
ASSORTED FANCY PASTRIES*
CHATEAU CHOCOLATE TRUFFLE*

**Additional Charge For This Selection*



Additional Amenities

CHATEAU DEL MAR IS PLEASED TO OFFER THE FOLLOWING SERVICES
TO COMPLEMENT YOUR RECEPTION

Menu Upgrades

BUTLER STYLE OR TRAY HORS D'OEUVRES

CARVING STATIONS

LATE NIGHT SNACKS

DELUXE EUROPEAN SWEET TABLE

SEASONAL FRESH FRUIT TRAYS

Room Upgrades

ADDITIONAL HOUR ROOM RENTAL

INDOOR CEREMONY ROOM ACCOMMODATIONS

OUTDOOR CEREMONY ROOM ACCOMMODATIONS

BRIDAL ROOM

COAT ROOM

Bar Upgrades

ADDITIONAL HOUR BAR

TOP SHELF BAR
PER PERSON

PREMIUM TOP SHELF BAR
PER PERSON

WINE OR CHAMPAGNE
PER BOTTLE

GIN, VODKA, SCOTCH, WHISKEY, RUM OR TEQUILA
PER BOTTLE

PLAIN PUNCH BOWL

SPIKED PUNCH BOWL

SIGNATURE DRINKS

Décor Upgrades

CHIAVARI CHAIRS

CHAIR COVERS WITH SASH

SATIN-LAMOUR OR BICHON NAPKINS

SATIN-LAMOUR OR BICHON TABLECLOTHS

OVERLAYS

TABLE RUNNERS

CENTERPIECES

DECORATIVE UP-LIGHTING

DECORATIVE FLORAL ARCHES

DECORATIVE CARD HOLDERS

Contact Our Banquet Consultants For Full Menu And Pricing

