

Congratulations

Thank you for considering Bloomingdale Golf Club as you begin to plan one of the most important days of your life. We understand that the location of your reception is a very important element to the perfect day and are dedicated to providing you a beautiful facility, meticulous service, and the finest of food.



Catering With Elegance is the exclusive caterer of Bloomingdale Golf Club and Medinah Shrine Center and has been family owned and operated since 1959. All of our food is freshly prepared and cooked by our chefs on location. We are honored for the opportunity to host your wedding day and to be a part of such a meaningful day in your lives.



Enclosed you will find information on our wedding package as well as our menu selections. If there is something you would like that you do not see on our menu please let us know and we can work with our chef to customize the perfect meal. Please feel free to call us with any questions.

630.529.3380
181 Glen Ellyn Road, Bloomingdale
www.bloomingdalegc.com

2020

Wedding Package

SIX HOUR RECEPTION



DINNER

FIRST COURSE, SALAD, ENTRÉE



FIVE HOUR OPEN BAR

PREMIUM BRAND LIQUORS, LIQUEURS, CORDIALS, AND BOTTLED BEERS



UNLIMITED WINE DURING DINNER



WEDDING CAKE



CHAMPAGNE TOAST FOR THE BRIDAL TABLE



SIGNATURE DRINK



COMPLIMENTARY LATE NIGHT COFFEE STATION



IVORY BALLET LENGTH TABLE LINENS, NAPKINS, AND SKIRTING



10" MIRRORS AND VOTIVES



USE OF THE BRIDE'S ROOM

Prices are per guest unless stated otherwise and are based on 150 guests.
Gratuities are at your discretion. Sales tax is additional.
Prices subject to change without notice.

Menu

STARTER



Choice of one

Cream of Chicken and Wild Rice Soup

Cream of Broccoli and Cheddar Soup

Fresh Fruit Compote

Creamy Tomato Soup

Shrimp Cocktail 9

French Onion Soup with Crostini

Minestrone Soup with Tortellini

Baked Potato Soup

Lobster Bisque 3

SALAD



Choice of one

Garden Fresh Tossed

Mixed greens, tomato and cucumber served with your choice of three dressings

Field Greens

Spring mix, pine nuts, feta cheese, dried cranberries, and raspberry vinaigrette

Caesar Salad

Mixed greens, sweet red onion, parmesan cheese and caesar dressing

Mandarin Orange Salad

Spring mix with spinach leaves, mandarin oranges, cucumbers and red peppers tossed in mandarin orange dressing

Spinach Salad

Spinach leaves, hardboiled egg wedges, sliced radish and mushrooms served with our warm bacon dressing

The Wedge

Iceberg lettuce, blue cheese crumbles and tomato topped with blue cheese dressing

Caprese Salad

Sliced Roma tomatoes and mozzarella cheese with fresh basil, drizzled with olive oil and/or balsamic vinegar

4

BEEF ENTREES



ROAST SIRLOIN	Slow roasted sirloin of beef au jus, served with bordelaise sauce.	86
SHORT RIBS	Braised in a wine sauce with fresh vegetables and herbs	86
PRIME RIB	Slow roasted prime rib of beef au jus, served with creamy horseradish sauce.	88
NEW YORK STRIP STEAK	Center Cut strip with bordelaise sauce.	90
FILET MIGNON	Center Cut filet served with au jus..	92
ROAST TENDERLOIN	Sliced whole tenderloin of beef served with our chef's rich peppercorn sauce.	92

PORK ENTREES



STUFFED PORK CHOP	Baked with apple and raisin stuffing	84
PORK TENDERLOIN	Medallions glazed with a sweet and tangy teriyaki-lime sauce	84

CHICKEN ENTREES



DIJONNAISE	Boneless chicken breast served with a Dijon mustard cream sauce.	82.5*
MARSALA	Boneless chicken breast served with sautéed mushrooms, diced red peppers and sweet marsala wine.	82.5*
PICATTA	Boneless chicken breast lightly breaded and sautéed in a lemon caper sauce.	82.5*
HERBED LEMON	Boneless chicken breast marinated in lemon and herbs served with cognac cream sauce.	82.5*
OSCAR	Our chicken version of the traditional veal dish: Boneless chicken breast served with crabmeat, asparagus and béarnaise sauce.	86
SALTIMBOCCA	Boneless chicken breast filled with prosciutto, provolone cheese, fresh sage and served with tomato basil cream sauce.	86

SEAFOOD ENTREES



ORANGE ROUGHY	Served with lemon butter and roasted almonds.	82
MAHI MAHI	Macadamia nut crusted and served with pineapple mint salsa.	84
BAKED SALMON	Filet of salmon served with drawn butter dill sauce.	84
SHRIMP SCAMPI	Sautéed in lemon, fresh garlic and white wine.	88
LOBSTER TAIL	Served with drawn butter.	Market price

COMBINATIONS



* FILET MIGNON and CHICKEN BREAST	95.5
* SHRIMP SCAMPI and CHICKEN BREAST	93.5
FILET MIGNON and SHRIMP SCAMPI	97.5
* ROAST SIRLOIN and CHICKEN BREAST	91.5
* ROAST TENDERLOIN and CHICKEN BREAST	95.5
FILET MIGNON and LOBSTER TAIL	Market price

*Choice of chicken style

VEGETARIAN ENTREES



TORTELLINI ALFREDO	Tri colored cheese tortellini with roasted red peppers and zucchini tossed in a light alfredo sauce.	80.5
BOWTIE SPINACH AND FETA	Bowtie pasta with sautéed spinach, sundried tomatoes, and feta cheese in a creamy vodka sauce	80.5
EGGPLANT PARMESAN	Layered with fresh mozzarella and sliced Roma tomato topped with a zesty marinara	82.5

Add a pasta course of your choice for an additional \$3.00 per guest

POTATOES OR RICE



Choice of one

Baked Potato with sour cream
Parslied New Red Potato
Twice Baked Potato
Rice Pilaf

Creamy Whipped Potato
Garlic Roasted Red Potato
Parmesan Garlic Whipped Potato
Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with Hollandaise Sauce
Green Beans Almondine
Broccoli Spears
Grilled Zucchini, Yellow Squash
and Red Peppers

Buttered Baby Carrots with Dill
Whole Green Beans with Carrots
Carrots, Cauliflower and Broccoli

CHILDREN'S ENTRÉES



CHICKEN TENDERS	Served with French Fries	22
PASTA	Penne Pasta with Marinara Sauce	22

SERVED WITH YOUR MEAL



Gourmet assortment of dinner rolls with butter
Coffee Tea Iced Tea Soft Drinks

Hors D'oeuvres

PASSED BUTLER STYLE



Choice of three (3 per guest) 5.5 or Choice of four (4 per guest) 7

Sausage and Bell Pepper Skewers	Tomato or Zucchini Bruschetta
Artichoke Beignet	Cocktail Egg Rolls
Scallops Wrapped in Bacon	Crab Rangoon
Chicken Sriracha Meatballs	Mini Crab Cakes with remoulade sauce
Seafood-Stuffed Mushroom Caps	Water Chestnuts Wrapped in Bacon
Chorizo Sausage-Stuffed Mushroom Caps	Raspberry Brie En Croute
Spinach and Goat Cheese Pizzas	Mini Quiche (3 varieties)
Mini Chicago-Style Pizzas	Beef Wellington
Chicken and Mushrooms in Phyllo	Shorrib Fig and Bleu
Asparagus Tips and Asiago in Phyllo	Chicken Quesadillas
Swedish Meatballs (2 each)	Black Bean and Cheese Empanada
Coconut Crusted Shrimp	BBQ Meatballs (2 each)
Prosciutto E Melone	Bacon Wrapped Dates

Lamb Lollies market price

Cocktail Shrimp or Crab Claws market price

TRAYS



Assorted fresh fruit	87	Cubed cheese and cracker	80
Fresh vegetable with ranch	77	Grilled fresh vegetable	82

Above selections are priced for 50 guests

Sweets

SWEET TABLE



A gorgeous assortment of fresh sweets that may include: Petit Fours, Cream Puff Swans, Éclairs, Chocolate-dipped Strawberries, Fruit Cheesecakes, Napoleons, Mousse Cups, Tarts, Truffles, Mini Cakes, Mini Cannoli

6

FRESH FRUIT AND DIP DISPLAY



Strawberries, Pineapple, Cantaloupe, Honeydew, Kiwi, Watermelon, Red Seedless Grapes, and other seasonal fruits.

-with-

Raspberry, Orange Marshmallow, and Sweet Vanilla Dips

5

CHOCOLATE FOUNTAIN



Dip into warm chocolate as it cascades from layer to layer
Honeydew, Cantaloupe, Strawberries, Pineapple, Pretzels, Rice Krispies, Brownies, Rolled Wafers & Marshmallows for dipping

6

SWEET TABLE & CHOCOLATE FOUNTAIN



8.5

Prices are per guest

Additions

LATE NIGHT FOOD



HOT DOG CART	4
MINI BURGERS	4
ASSORTED MINI SANDWICHES - turkey, ham, roast beef	3
PIZZA - sausage, pepperoni, cheese	5.5
TACO BAR	5.5

GOURMET COFFEE BAR



Regular and Decaf Coffee with shaved chocolate, whipped cream, flavored creamers, cinnamon sticks

3

Prices are per guest and based on an unlimited quantity

ENHANCEMENTS



SPECIALTY LINENS
Tablecloths and Napkins

SPECIALTY CHAIRS
Chiavari

CHAIR COVERS

ICE SCULPTURES

Please ask for pricing information

Wedding Bar

PREMIUM

VODKA

Skyy, Smirnoff, Absolut, Tito's
Stolichnaya

GIN

Beefeaters, Tanqueray

RUM

Bacardi, Captain Morgan, Malibu, Myers Dark

BRANDY

Christian Brothers

WHISKEY

Canadian Club, Seagram's V-O, Seagram's 7
Jim Beam, Jack Daniels, Southern Comfort

TEQUILA

Jose Cuervo

SCOTCH

Dewars, J&B

BEER

MGD, Miller Lite, Bud,
Bud Light, Coor's Light
Corona, O'Doul's

Amaretto Bailey's Kahlua Blue Curacao Crème De Cacao
Crème De Menthe Sour Apple Schnapps Midori Triple Sec
Peach Brandy Apricot Brandy Blackberry Brandy Peppermint Schnapps

TOP SHELF

optional



VODKA

Belvedere, Grey Goose, Ketel One

GIN

Bombay Sapphire

WHISKEY

Crown Royal, Makers Mark, Jameson

TEQUILA

Patrone

BEER

Heineken, Modelo
Sam Adams, Stella Artois

SCOTCH

Glenlivet, Chivas Regal
Johnnie Walker Red
Johnnie Walker Black

LIQUORS AND COGNACS

Additional 7

Wedding Policies

PRICING

All prices will be guaranteed for your event for a period of one year when the contract is signed by both parties. Prices are based on 150 or more guests.

Gratuities are at your discretion. Sales tax is additional.

DEPOSIT

A non-refundable \$1000.00 deposit is required with the signed copy of our agreement to guarantee the date and time of your event. A second non-refundable deposit of \$2000.00 is required twelve (12) months before your event date and an additional nonrefundable \$3,000.00 payment will be required thirty (30) days prior to your contracted wedding date.

GUARANTEE

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimated final count. We require a guarantee of 150 guests or \$12,000.00 (food and beverage) for Saturday weddings. Friday, Sunday and off-season weddings, our main entrée price is discounted by 10%, restrictions may apply. Holiday weekends are not eligible for discounted prices.

14 days before your event, we ask that you please contact your event coordinator to update your most recent guest count.

7-10 days before your event, we ask that you please return the completed entrée chart with your final, guaranteed count. The final charge will be based upon the guaranteed count or the actual attendance, whichever is greater. We will prepare enough food for your guaranteed count. Please be sure to include entertainers, photographers, etc., in your count if they are to be served.

PAYMENT

Final payment must be made 5 days before your event by cash or cashier's check. Personal checks will only be accepted up to 14 days before your event.

Make checks payable to: Catering Enterprises, Ltd.
Catering with Elegance is a Catering Enterprises company.

We reserve the right to ask for two forms of ID before serving alcoholic beverages to any person under the age of 30 years.

The person signing the contract for the event will be held responsible for any damages incurred to the premises by any guest at the event.

No food or beverage will be packaged to leave the premises.

No alcoholic shots will be served.

An additional clean up fee will be applied if using confetti.

