

Weddings
at
RESERVE 22

at the Village Links of Glen Ellyn

**WEDDING
PACKAGE INCLUDES**

*Four hour open bar featuring call liquor, domestic beers
and house wine selections*

Two varieties of house wine served with dinner

Four-course plated dinner options comprised of soup, salad, entree

Buffet Options are as stated

White linens and white napkins

Foursome of golf on wedding day

Food and Beverage Minimum \$5000

Outdoor or Indoor Ceremony

Indoor - \$750

Private Patio - \$1250

Outdoor 1st Hole - \$2000

Outdoor Includes up to 100 chairs

Upgrades

Chair covers, ties & table runners

Specialty napkins & linen

Chiavari chairs

Dance floor

all prices subject to applicable sales tax and 20% service charge

First Course

Soup

choice of one

Cream of Asparagus

Cream of Chicken and Rice

Tomato Bisque

Cream of Broccoli with Cheddar

Italian Minestrone

Second Course

Salad

choice of one

Garden Salad with Mixed Greens, Tomato, Carrot and Red Onion

Caesar Salad with Romaine, Croutons and Grated Parmesan

Spinach Salad with Berries and Goat Cheese

Spinach Salad with Mushrooms, Picked Onions and Toasted Walnuts

Caprese with Fresh Mozzarella, Basil and Tomato (\$2 per guest)

Pallet Cleanser

sorbet options

Lemon Ripieno

Orange Ripieno

Pineapple Ripieno

Peach Ripieno

\$4 per guest

all prices subject to applicable sales tax and 20% service charge

Chicken Entrees

Lemon Pepper Chicken
Sauteed Chicken Breast with a Lemon Pepper Cream, Rice Pilaf
and Roasted Vegetables
\$75

Grilled Tarragon Chicken
Grilled Chicken with a Tarragon Sour Cream Sauce,
Roasted Whole New Red Potatoes and Petite Green Beans
\$75

Reserve 22 Chicken
Grilled Breast of Chicken with Reserve 22 Honey Roasted Garlic Jus,
Wild Grain Blend and Grilled Asparagus
\$75

Stuffed Chicken Breast
Chicken Breast Stuffed with Spinach and Parmesan Cheese Topped
with a Mornay Sauce, Roasted Potatoes and Green Beans
\$75

Beef Entrees

8 oz. Prime Grade Filet of Sirloin
with Truffle Butter, Mashed Potatoes and Chef's Selection of Vegetables
\$83

NY Strip Steak Au Poivre
12 oz. New York Strip Steak Au Poivre with a Mushroom Red Wine Demi,
Double Baked Potato and Honey Glazed Carrots and Broccoli
\$87

12 oz. Prime Rib
with an Au Jus Horseradish Creme, Mashed Potatoes and
Chef's Selection of Vegetables
\$87

8 oz. Filet Mignon
Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes
and Grilled Asparagus
\$91

all prices subject to applicable sales tax and 20% service charge

Pork Entrees

Roasted Pork Loin

*Roasted Pork Loin with Port Wine Black Peppercorn Demi Glaze,
Garlic Mashed Potatoes and Charred Broccoli Florettes*

\$81

Grilled Brined Pork Chop

*12 oz. Pork Chop with Italian Sausage and Basil Breadcrumb Crust,
Roasted Italian Vegetables and Herbed Baby New Red Potatoes*

\$81

Seafood Entrees

Panko Crusted Baked Cod

with a Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables

\$81

Seared Ponzu Glazed Salmon

with Jasmine Rice, Stir Fired Asian Blend Vegetables

\$81

Citrus Crusted Salmon

Grilled Salmon with a Orange Vinaigrette, Rice Milanaise and Grilled Asparagus

\$81

Roasted Alaskan Halibut

with a Shrimp Cognac Veloute, Garlic Mashed Potatoes and Petite Green Beans

\$82

Lobster Tail

*8 oz. Cold Water Lobster Tail with Drawn Butter and Grilled Lemon,
Black Wild Rice and Grilled Asparagus*

Market Price

all prices subject to applicable sales tax and 20% service charge

Buffet Options

At the Glen

*Roasted Grecian Chicken with Kalamata Olives, Mushrooms,
Marinated Tomatoes and Feta Cheese*

or

*Roasted Loin of Pork with a Peach Bourbon Glaze
and choice of*

Grilled Breast of Chicken with a Lemon Pepper Aioli

or

*Herb Panko Crusted Crispy Farm Raised Tilapia with a Honey Mustard Sauce
served with*

Haricot Verts Green Beans, Mashed Potatoes and a Mixed Green Salad

\$50

The Reserve

Grilled Marinated Prime Flank Steak served Medium Rare with Wild Mushroom Demi Glaze

or

*Braised Lamb Osso Buco Port Black Peppercorn Sauce
and choice of*

Grilled Brined Center Cut Pork Chops with a Cherry Lavender Mustard Gastrique

or

Seared Teriyaki Salmon

served with

Haricot Verts Green Beans, Mashed Potatoes and a Mixed Green Salad

\$55

The Winchell

Carved Prime Rib of Beef with Au Jus and Horseradish Creme

or

*Carved Beef Tenderloin with a Cabernet Sauce
and choice of*

Braised Boneless Short Ribs with a Coffee Stout Reduction

or

*Maryland Crab Cakes with a Remoulade Sauce and Corn Relish Side
served with*

*a Mashed Potato Bar, Roasted Broccoli or Bacon Brussels Sprouts and
a Mixed Green Salad*

\$65

Dual Entrees

Filet and Chicken

*6 oz. Filet of Sirloin, 4 oz. Chicken Breast, Red wine Demi Glaze,
Roasted Garlic Jus, Roasted Potatoes and Grilled Asparagus*

\$87

Filet and Lobster

*6 oz. Beef Tenderloin with a Balsamic Demi Glaze,
5 oz. Cold Water Lobster Tail with Drawn Butter, Garlic Mashed Potatoes and
Petite Green Beans*

Market Price

Chicken and Shrimp

*6 oz. Ponzu Glazed Chicken Breast, Three Colossal Skewered Shrimp with a
Cilantro Ginger Pesto, Jasmine Rice and Stir Fried Asian Vegetables*

\$83

Kids Meals

Available for children 10 and under

*All kids meals consist of a fruit cup, entree with french fries and
wedding cake for dessert.*

Chicken Fingers

\$21

Cheese Pizza

\$21

Macaroni and Cheese

\$21

Teens and Vendors

\$25 discount on the retail package price

all prices subject to applicable sales tax and 20% service charge

Bar Packages

Choice of Two Offered with Dinner

*Chardonnay - Pinot Grigio - Sauvignon Blanc - Cabernet Sauvignon -
Pinot Noir*

(all varieties available behind the bar)

Choice of Three Beers

*Miller lite - Miller Genuine Draft - Bud Light - Budweiser - Coors Light -
Michelob Ultra*

Spirits

*Tito's Vodka - Kettle One Vodka - Tanqueray Gin - North Shore Gin -
Bacardi Rum - Jim Beam - Jack Daniels - Seagram's 7 - Makers Mark -
Dewars Scotch - Johnny Walker Red - Canadian Club*

***soda and non-alcoholic beverages included in package*

Premier Bar Package

*all options above and including the following
add \$10 per person*

Premium Beer Selections (choice of 2)

*Lagunitas Little Sumpin - Goose Island 312 - Corona - Heineken -
Amstel Light*

Spirits

*Belvidere Vodka - Grey Goose Vodka - Bombay Sapphire Gin - Basil Hayden -
Captain Morgan Spiced Rum - Maibu Coconut Rum - Chivas Regal -
Crown Royal - Bulliet Bourbon - Kaluha = Bailey's - Sambuca -
Amaretto Di Saronno - Grand Marnier - Southern Comfort - Glenlivet 12 yr*

all prices subject to applicable sales tax and 20% service charge

Butler Passed Hors D'oeuvres

three selections passed unlimited for one hour

\$10 per guest

Bacon Wrapped Scallops

Coconut Shrimp

Mini Maryland Crab Cakes

Arancini Balls

Cocktail Meatballs

Hibachi Chicken or Steak Skewers

Prosciutto Wrapped Asparagus

Mini Pastry Bites - Lorraine, Florentine or Steak

Bruschetta

Reserve 22 Honey Mascarpone Crostini

Asian Napa Chicken on Mini Wontons

Caprese Skewers with a Balsamic Glaze

Ahi Tuna Wontons

Hors D'oeuvres Displays Additions

priced per person

Fresh Fruit \$3

Domestic and Imported Cheeses \$4

Chilled Gulf Shrimp \$6

Mashed Potato Bar \$7

Smoked Salmon \$7

Bruschetta Medley - Traditional, Wild Mushroom and Artichoke \$4

Antipasto Table \$11

Vegetable Crudite \$4

all prices subject to applicable sales tax and 20% service charge

Bar Upgrades

Wine with Dinner

(choice of two)

*Parducci Pinot Noir - Greystone Cabernet - Dona Paula Malbec -
Ferrari Caraano Fume Blanc - Simi Chardonnay - Charles Smith Riesling*

\$10 per guest

Champagne Toast before Dinner

\$3 per guest

Fruit Garnish for your Champagne Toast

Choice of Raspberry, Strawberry, Blueberry or Maraschino Cherry

\$1 per guest

Craft Beer

(choice of two)

*Saugatuck Neapolitan Milk Stout - Two Brothers Prairie Path Golden Ale -
Lagunitas Little Sumpin IPA - Goose Island 312 Wheat Ale -*

Breckenridge Mango Mosaic Pale Ale

\$4 per guest

His and Her Signature Drink

Butler Passed During Cocktail Hour

\$2 per guest

Behind Bar for all Four Hours

\$4 per guest

Mojito Bar

Crushed Ice, Mint Sprigs - Simple Syrups, Light Rum and Soda

\$5 per guest

all prices subject to applicable sales tax and 20% service charge

Sweet Display

all display available for one hour of service

Custom Wedding Cake

*Custom Flavor, Elegantly designed wedding cake served with coffee as final course
starting at \$5 per person*

"THE" Sweet Table

*Tiramisu, Truffles, Fruit Tarts, Napoleon, Cream Puff Swans, Cannoli, Chocolate
Covered Strawberries, Mousse Cups*

\$10 per guest

*Nothing Bundt Cakes - Bundtini's
(Bite-Sized Bundt Cakes)*

\$4 per guest



Yummy Candy Bar

Variety of Popular Candies in Couture Jars

\$7 per guest

Gourmet Cupcakes

*Assortment of Oreo, Lemon, Mango, Strawberry, Vanilla Bean,
Chocolate Fudge, Carrot and Red Velvet*

\$7 per guest

Eli's Cheesecake

NY Style Cheesecake with a Raspberry Drizzle and Fresh Fruit

\$6 per guest

Desserts may be brought in from the outside with prior approval.

There will be a \$1.50 pp fee will be applied.

All prices subject to applicable sales tax and 20% service charge.

Late Night Snacks

all display available for one hour of service

Sliders

Mini Burgers, Pickles, Lettuce, Onion, Tomato

\$8 per guest

Ultimate Nachos

*Spicy Beef, Chips, Jalapenos, Salsa, Guacamole, Lettuce, Tomatoes, Onions
and Sour Cream*

\$8 per guest

Rosati's Pizza

Cheese, Sausage and Pepperoni Pizzas

\$6 per guest

Chicago Style Hot Dog Station

Mini Hot Dogs with all the Local Favorites

\$8 per guest

Italian Beef

French Bread, Provolone Cheese, Sauteed Peppers & Onions, Giardiniera

\$8 per guest

Mashed Potato Bar

Mashed Potatoes Served with Bacon, Cheeses, Green Onions, Sour Cream

\$6 per guest

all prices subject to applicable sales tax and 20% service charge