

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

Three-course plated dinner options comprised of soup, salad, entrée

Buffet Options are as stated

White linens and white napkins

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,
prices subject to change.*

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,

prices subject to change.

Chicken Entrees

Lemon Pepper Chicken

*Sauteed Chicken Breast with a Lemon Pepper Cream, Rice Pilaf
and Roasted Vegetables*
\$85

Grilled Tarragon Chicken

*Grilled Chicken with a Tarragon Sour Cream Sauce,
Roasted Whole New Red Potatoes and Petite Green Beans*
\$85

Reserve 22 Chicken

*Grilled Breast of Chicken with Reserve 22 Honey Roasted Garlic Jus,
Wild Grain Blend and Grilled Asparagus*
\$85

Stuffed Chicken Breast

*Chicken Breast Stuffed with Spinach and Parmesan Cheese Topped
with a Mornay Sauce, Roasted Potatoes and Green Beans*
\$85

Beef Entrees

8 oz. Prime Grade Filet of Sirloin

with Truffle Butter, Mashed Potatoes and Chef's Selection of Vegetables
\$93

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*
\$98

12 oz. Prime Rib

*with an Au Jus Horseradish Creme, Mashed Potatoes and
Chef's Selection of Vegetables*
\$98

8 oz. Filet Mignon

*Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes
and Grilled Asparagus*
\$100

*all prices subject to applicable sales tax and 20% service charge, prices subject
to change.*

Pork Entrees

Roasted Pork Loin

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

\$91

Grilled Brined Pork Chop

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

\$91

Seafood Entrees

Panko Crusted Baked Cod

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

\$91

Seared Ponzu Glazed Salmon

with Jasmine Rice, Stir Fired Asian Blend Vegetables

\$91

Citrus Crusted Salmon

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

\$91

Roasted Alaskan Halibut

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

\$92

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,
prices subject to change.*

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

\$65

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

\$70

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*

\$80

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*
\$98

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*
\$93

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,
prices subject to change.*

Standard Wedding Bar Package

Choice of Two Offered with Dinner

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

Beer (included with dinner package)

Miller lite - Bud Light - Coors Light - Budweiser & one IPA

Wine (included with dinner package)

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

Spirits (included with dinner package)

*Tito's Vodka - Tanqueray Gin - Bacardi Rum - Captain Morgan Spiced Rum
- Tres Agaves Tequila - Jack Daniels - Jim Beam - Seagram's 7 - Jameson -
Dewar's White Label Scotch - Disaronno Amaretto - Southern Comfort*

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

Premium Bar Package Upgrade

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

Premium Beer Selections (choice of 2)

*One IPA - Goose Island 312 - Corona - Heineken -
Amstel Light*

Spirits

*Kettle One Vodka - Grey Goose Vodka - Bombay Sapphire Gin - Patron
Tequila - Markers Mark - Crown Royal - Knob Creek - Glenlivet Scotch -
Bailey's - Kaluha*

All liquor subject to substitutions

*all prices subject to applicable sales tax and 20% service charge,
prices subject to change.*

Butler Passed Hors D'oeuvres

three selections passed unlimited for one hour

\$12 per guest

Bacon Wrapped Scallops gf

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 gf

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 \$8

Smoked Salmon \$8

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,
prices subject to change.*

Bar Upgrades

Premium Wine with Dinner

(choice of two based on availability)

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

\$10 per guest

Premium Wine

(Upgrade from House Wine on four hour bar package)

(Choice of four based on availability)

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

(dinner service to include House Wine)

\$6

Champagne Toast before Dinner

\$4 per guest

Fruit Garnish for your Champagne Toast

Choice of Raspberry, Strawberry, Blueberry or Maraschino Cherry

\$1 per guest

Premium Beer

(Added to four hour bar package)

(choice of two based on availability)

IPA - Craft - Import

\$4 per guest

His and Her Signature Drink

Butler Passed During Cocktail Hour

\$4 per guest

Behind Bar for all Four Hours

\$6 per guest

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

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 \$6 per person*

"THE" Sweet Table

*French Macaroons, Eclairs, Cream Puffs, Mini Chocolate Cakes,
Mini Vanilla Cakes, Cannoli's, Tarts*

\$10 per guest

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

\$5 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, prices subject to change..

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

\$8 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,
prices subject to change.*