

A large, elegant, golden-brown flourish that starts with a small swirl on the left, curves upwards and then downwards, ending in a large, tight spiral on the right. The word "Courtyard" is written in a dark green, cursive script font, and "BANQUETS" is written in a dark green, all-caps, serif font below it.

Courtyard
BANQUETS

Weddings

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Where Happily Ever After Begins...

Congratulations on your engagement. Our experienced staff is here to make sure your special day is perfect from the ceremony to the celebration that follows. In addition, we offer assistance in bridal showers, rehearsal dinners and all future banquet needs. We provide a complete service ranging from Cocktails & Hors d'Oeuvres to a formal white glove sit down dinner.

The following pages list our Packages, Beverages, Hors d'Oeuvres, Dinners, Late Night Options, and Enhancements. Our talented staff can also customize a menu or package to fit all your needs. With 30 years of experience and a long list of satisfied customers, you can feel confident that your event will be one that you and all your guests will surely enjoy and remember for years to come.

- NOTES -

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PACKAGES

GOLD

Six Hour Room Rental
Four Hour Premium Open Bar
Unlimited Wine Service During Dinner
Champagne Toast for Bridal Party
Choice of Four Butler Passed Hors d'Oeuvres
Custom Designed Wedding Cake
Color Coordinated Linen Napkins
Skirted Head, Cake, Place Card, and Gift Tables

PLATINUM

Items in bold denotes upgrades in the Platinum Package

Six Hour Room Rental
Five Hour Premium Open Bar
Unlimited Wine Service During Dinner
Champagne Toast for Bridal Party
Choice of Four Butler Passed Hors d'Oeuvres
Custom Designed Wedding Cake -and- Anniversary Cake
Color Coordinated Linen Napkins
Satin Chair Covers and Ties
Skirted Head, Cake, Place Card, and Gift Tables
Floor Length White Tablecloths
House Centerpieces

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

BEVERAGES

PREMIUM OPEN BAR

The following beverages are included in the Gold & Platinum packages

PREMIUM SPIRITS

VODKA Smirnoff	GIN Beefeater Tanqueray	WHISKEY Jack Daniel's Seagram's Seven
BOURBON Jim Beam	SCOTCH J&B Dewars	TEQUILA Jose Cuervo
RUM Bacardi Captain Morgan Parrot Bay	LIQUEURS Southern Comfort Kahlua Baileys Irish Cream	

HOUSE SPIRITS

VODKA	GIN
BOURBON	SCOTCH
WHISKEY	TEQUILA
BRANDY	AMARETTO

WINE

Choice of Two
Chardonnay
White Zinfandel
Merlot
Cabernet
Moscato

DOMESTIC BEERS

MGD	Miller Lite
Budweiser	Bud Light
O'Douls	Coors Light

NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Products
Juice
Coffee
Hot Tea
Milk

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

BEVERAGES

ENHANCED BAR OPTIONS

The following bar options can be added to your wedding package

TOP SHELF SPIRITS

Open Bar | Additional \$6.75 pp

Johnnie Walker Black	Bombay Sapphire	Chivas Regal
Ketel One	Crown Royal	Jameson
Glenfiddich	Grand Marnier	Amaretto Disarrono
Courvoisier	Sambuca	Grey Goose

CRAFT & IMPORTED BEERS

Choice of Two \$3.00 pp | Three \$4.00 pp

Heineken
Amstel Light
Corona
Modelo
Choice of Craft Beer

SPIRITS PER BOTTLE

In addition to the premium open bar included in the Gold & Platinum packages, we offer the following spirits priced per bottle. Special requests are also available.

Amaretto Disarrono	\$110	Hennessy V.S.	\$110
Belvedere	\$150	Hennessy V.S.O.P.	\$150
Bombay Sapphire	\$175	Jameson	\$125
Cazadores	\$155	Johnnie Walker Black	\$125
Chambord	\$115	Ketel One	\$150
Chivas Regal	\$150	Knob Creek	\$165
Courvoisier	\$150	Maker's Mark	\$150
Crown Royal	\$145	McCallan Scotch	\$200
Glenlivet 12	\$155	Patron Tequila	\$175
Grand Marnier	\$175	Sambuca	\$95
Grey Goose	\$175	Stolichnaya	\$130

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

HORS D'OEUVRES

Gold & Platinum Packages include your choice of four Standard Hors d'Oeuvres

Ingredients are all natural. Beef and poultry are hormone free.

Sauces are homemade and gluten free.

STANDARD

The following passed Hors d'Oeuvres are included in the Gold & Platinum Packages

BRUSCHETTA	SWEDISH MEATBALLS
DEVEILED EGGS	SPICY ITALIAN SAUSAGE
CRAB CAKES	SALMON CAKES
COCONUT SHRIMP	ASSORTED MINI QUICHES
ITALIAN MEATBALLS	CRAB RANGOON
VEGETARIAN SPRING ROLLS	CRAB STUFFED MUSHROOMS
MEDITERRANEAN PORK KABOBS	MEDITERRANEAN CHICKEN KABOBS
GREEK SPINACH & CHEESE PIES	SMOKED SAUSAGE WITH GRILLED ONIONS
CHICKEN SATAY WITH THAI PEANUT SAUCE	BELGIAN ENDIVE STUFFED WITH HERB CHEESE

PREMIUM

The following displayed Hors d'Oeuvres can be substituted for an additional price

ANTIPASTO DISPLAY \$2.75 pp	SEASONAL FRUIT \$1.25 pp
GRILLED VEGETABLES WITH BALSAMIC GLAZE \$1.50 pp	ICED GULF SHRIMP COCKTAIL \$2.75 pp
VEGETABLE & DOMESTIC CHEESE DISPLAY \$1.00 pp	VEGETABLE & INTERNATIONAL CHEESE DISPLAY \$2.00 pp
OYSTERS ON THE HALF SHELL \$2.75 pp	SMOKED SALMON TORTILLA PINWHEEL \$2.00 pp
CARVING STATION MINI SANDWICHES CHOICE OF TWO BEEF, TURKEY, HAM, PORK \$3.50 pp	

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

DINNER COURSES

Salad, Main Course, Accompaniments, and Dessert are included in the Main Course price.
Soup, Pasta, and Split Entrees are available for an additional charge.

Ingredients are all natural. Beef and poultry are hormone free.
Sauces are homemade and gluten free.

SOUPS

Additional \$3.00 pp

LOBSTER BISQUE	CREAM OF CHICKEN
BROCCOLI CHEDDAR	CREAM OF SPINACH
LOADED POTATO	AVGOLEMONO

SALADS

Included in Gold & Platinum Packages

GREEK Kalamata Olives Crumbled Feta Greek Dressing	SPINACH Candied Walnuts Cranberries Poppy Seed Dressing
CAESAR Herb Croutons Parmesan Caesar Dressing	CAPRESE Tomato Mozzarella Basil Balsamic Vinaigrette
MESCLUN Baby Greens Cucumbers Tomato Choice of Dressing	CUCUMBER TOMATO DILL Crumbled Feta White Balsamic Dressing

PASTA

Additional \$2.75 pp

Choice of one Pasta, Sauce & Cheese

PASTA | Tortellini, Penne, Angel Hair

SAUCE | Marinara, Alfredo, Vodka, Pesto, Olive Oil Garlic

CHEESE | Romano, Parmesan, Gorgonzola, Mozzarella

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DINNER COURSES

Ingredients are all natural. Beef and poultry are hormone free.
Sauces are homemade and gluten free.

MAIN COURSE

Split Entree | \$1.50 pp

The first and second prices shown are related to our Gold & Platinum packages

CHICKEN WELLINGTON

Chicken Breast wrapped in Puff Pastry
Served with Champagne Cream Sauce

45 | 58

CHICKEN MANGO

Mango Relish Sauce

44 | 57

VEGETABLE KABOB

Skewered Mushroom, Onion, Peppers, Cherry
Tomato | Brushed with a Balsamic Glaze

44 | 57

PRIME TOP SIRLOIN STEAK

Topped with a Mushroom Demi-Glace

47 | 60

N.Y. STRIP STEAK (10 oz)

Topped with a choice of
Herb Butter -or- Mushroom Demi-Glace

50 | 63

ROAST PRIME RIB OF BEEF

Natural Juices
Served with Horseradish Sauce

48 | 61

DUET OF

SLICED BEEF TENDERLOIN -AND- FRESH FILET OF SALMON

Choice of Sauces for Salmon
Cream Dill | Lemon Capers

51 | 64

DUET OF

PRIME TOP SIRLOIN STEAK -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken
Marsala | Champagne | Lemon Pepper

47 | 60

GRILLED CHICKEN BREAST

Choice of Sauces
Marsala | Champagne | Lemon Pepper

44 | 57

FRESH FILET OF SALMON

Wild Caught Salmon Topped with a choice of
Cream Dill -or- Lemon Capers Sauce

48 | 61

VEGETABLE LASAGNA

Assorted Vegetables | Topped with
Alfredo -or- Tomato Sauce

44 | 57

BEEF TENDERLOIN MEDALLIONS

Topped with a Mushroom Demi-Glace

47 | 60

FILET MIGNON (8 oz)

Topped with a choice of
Herb Butter -or- Mushroom Demi-Glace

50 | 63

BEEF WELLINGTON

Beef Tenderloin wrapped in a Puff Pastry
Served with a Bordelaise Sauce

50 | 63

DUET OF

HERB BUTTER FILET MIGNON -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken
Marsala | Champagne | Lemon Pepper

50 | 63

DUET OF

FILET MIGNON -AND- HERB LEMON SHRIMP

Choice of Sauces for Filet Mignon
Herb Butter | Mushroom Demi-Glace

51 | 64

CHILDREN AGES 3 TO 10

Served with French Fries and Ketchup

CHICKEN TENDERS

21 | 28

HAMBURGER

21 | 28

CHEESEBURGER

21 | 28

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— ACCOMPANIMENTS —

Choose one Starch, Vegetable, and Dessert
to accompany the Main Course

STARCHES

TWICE BAKED POTATOES

ROASTED RED POTATOES

BUTTER WHIPPED POTATOES

SCALLOPED POTATOES WITH PORCINI MUSHROOMS

GREEK STYLE POTATOES

LONG GRAIN RICE

VEGETABLES

BUTTERED BROCCOLI

GREEN BEANS ALMONDINE

WHOLE KERNEL CORN

MELANGE OF VEGETABLES

DESSERT

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

STRAWBERRY CHEESECAKE ICE CREAM

SHERBET

CHOCOLATE MOUSSE | Add \$1.00 pp

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DINNER BUFFETS

Buffets require an 80 person minimum

The first and second prices shown are related to our Gold & Platinum packages

GOURMET BUFFET

47 | 60

FRESH MIXED SALAD GREENS

ROASTED VEGETABLE COUSCOUS SALAD

PASTA VEGETABLE SALAD

TABLE CARVED - PRIME RIB, HONEY BAKED HAM & TURKEY

BAKED -OR- FRIED CHICKEN

MOSTACCIOLI WITH MEATBALLS

ROASTED POTATOES -OR- BUTTER WHIPPED POTATOES

STEAMED SEASONAL VEGETABLES

FRESH BAKED BREAD

ICE CREAM -OR- SHERBET

FIESTA BUFFET

45 | 58

FRESH MIXED SALAD GREENS

TOMATO, CUCUMBER & ONION SALAD

PICO DE GALLO & GUACAMOLE

JALAPENO PEPPERS

TORTILLA CHIPS & SALSA

CORN TORTILLAS

BAKED -OR- FRIED CHICKEN

BEEF FAJITAS -OR- BARBACOA -OR- CARNITAS

CORN CON CHILES

REFRIED BEANS

RICE

ICE CREAM -OR- SHERBET

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—LATE NIGHT OPTIONS—

Treat your guests to something Sweet and Savory and satisfy their late night hunger and sweet tooth.

SAVORY

Choice of Three | \$4.25 pp

SLIDERS

MINI HOT DOGS

CHEESE QUESADILLAS

ASSORTED PIZZAS

CHICKEN DRUMETTES

PATISSERIE SWEET TABLE

\$6.75 pp

CHOCOLATE ECLAIRS

CANNOLIS

FRUIT TARTS

ASSORTED FRUIT KOLACHKIS

PASTRIES

NAPOLEONS

ASSORTED CHEESECAKES

CHOCOLATE DIPPED STRAWBERRIES

FRESH FRUIT

ICE CREAM STATION

\$2.75 pp

ASSORTED ICE CREAMS

HOT FUDGE, HOT CARAMEL & STRAWBERRY TOPPINGS

WHIPPED CREAM, NUTS, SPRINKLES & CHERRIES

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

— ENHANCEMENTS —

The following choices are offered to enhance your event.
Special requests are always welcome.

Chair Covers & Sash	\$5.00 chair
Chivari Chairs	\$8.00 chair
Floor Length Table Linens	\$19.00 table and up
Specialty Linen Napkins	\$2.50 person
Uplighting	\$45.00 light
Additional Hour of Premium Open Bar	\$6.00 person
Whole Roasted Pig	\$350 pig and up

— PROMOTIONS & TERMS —

- Non Saturday Pricing -

Receive a 10% discount for Friday and Sunday weddings.

Save 20% for weddings booked Monday through Thursday
and receive complimentary use of the Gaslite Chapel.

- Off Season Pricing -

For weddings booked November 1st through December 30th,
receive a 5% discount on Saturdays, 15% for Fridays and Sundays.

For weddings booked January 2nd through March 31st,
receive a 10% discount on Saturdays, 20% for Fridays and Sundays.

- Holidays are excluded from all discounted dates -

A deposit of 20% is required for all parties upon signing a contract. An additional 20% deposit is due six months prior to the wedding. The remaining balance is due seven business days before the day of the event. We accept cash, cashier's checks, credit cards, and money orders. Personal checks are accepted only if received three weeks prior to the event. A 3% service charge will be assessed for credit card transactions. Deposits are non-refundable. Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.