



Luncheon Package

Thank you for your interest in allowing Chandler's to host your upcoming party or function.

The general information, which I have enclosed, just begins to describe the fabulous possibilities available to you. The quality of our food and service staff combined with our unique atmosphere, make any event at Chandler's unsurpassed.

Once you have had the opportunity to review the information, please feel free to contact me. At that time I would be more than happy to answer any of your questions.

I look forward to the opportunity to be of service to you.

Sincerely,

Date _____

Service charge included in pricing

Prices do not include tax



Visit our website for a 360° virtual tour of our banquet rooms

Chandler's

401 N. Roselle Road • Schaumburg, Illinois 60194

Phone (847) 885-9009 • Fax (847) 490-8789

www.chandlerschophouse.com

www.aceplacescatering.com

Chandler's Luncheon Package © 11/2015 Ala Carte Entertainment

All info subject to change without notice

Deluxe Hors D' Oeuvres

(50 pieces per order)

COLD HORS D'OEUVRES

Spinach and artichoke dip with toasted pita chips	65.00
California rolls with wasabi and soy sauce	95.00
Tomato basil bruschetta	75.00
Deli spiral pinwheels	75.00
Assorted fresh fruit kabob	65.00
Prosciutto ham with melon	65.00
Deluxe finger sandwiches	75.00
Coronets of salami	65.00
Deviled eggs	60.00
Antipasto tray	70.00
Smoked salmon on mini bagels	95.00
Jumbo shrimp cocktail with cocktail sauce	100.00
Red potato with sour cream and dill	65.00
Cucumber cups with oriental sesame chicken	75.00
Shrimp ceviche shooters	100.00

HOT HORS D'OEUVRES

Stuffed mushroom caps with spinach and cheese	70.00
Chicken quesadillas	70.00
Crab rangoon	95.00
Focaccia pizza squares	60.00
Chicken fingers with honey mustard	65.00
Mini egg rolls with sweet and sour sauce	85.00
Swedish or BBQ meatballs	70.00
Cocktail franks en croûte	65.00
Chicken or beef satay with peanut sauce	70.00
Fried calamari with cocktail sauce	70.00
Buffalo chicken wings (hot or mild)	65.00
French fried mushrooms	55.00
Spanakopita	90.00
French fried mozzarella sticks with marinara sauce	75.00
Coconut shrimp with apricot sauce	100.00
BBQ rib fingers	100.00
Italian sausage and pepper skewers	90.00
Vegetable or pork potstickers	90.00

Specialty Hors D' Oeuvres Displays

*Designed to complement your hors d'oeuvre or dinner package
(prices per guest)*

FRESH VEGETABLE CRUDITÉS

An assortment of fresh seasonal
vegetables with ranch dip.

One hour package	Two hour package
\$2.95	\$4.25

DECORATED MEAT AND CHEESE TRAY

Cubed domestic and imported cheeses
with cubed salami, turkey and ham.

One hour package	Two hour package
\$4.25	\$5.30

SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit
in a beautiful display.

One hour package	Two hour package
\$2.95	\$4.95

DOMESTIC CHEESE AND FRUIT DISPLAY

Cheddar, Swiss and jalapeño cheese paired with
assorted crackers and the season's finest fruit.

One hour package	Two hour package
\$4.25	\$5.30

EUROPEAN CHEESE DISPLAY

Brie, port, chèvre and herb Boursin and an
assortment of crackers, garnished with
fresh grapes and strawberries.

One hour package
\$7.00

VIP SEAFOOD DISPLAY

Chilled shrimp cocktail with cocktail sauce, baked
clams casino, smoked salmon with garnishes and
California rolls with soy sauce and wasabi.

One hour package	Two hour package
\$9.35	\$10.50

Signature Package

(30 guest minimum)

(\$16.95 per guest)

Select three hot items and three cold items.

All items selected will be replenished for a period of two hours.

\$9.95 per guest for one hour prior to lunch passed butler style.

(Buffet style add \$2.50)

(no substitutions please)

COLD HORS D'OEUVRES

Spinach and artichoke dip with toasted pita triangles

Deli spiral pinwheels

Vegetable crudités

Domestic cheese display with fresh fruit

Assorted fruit kabobs

Bruschetta

HOT HORS D'OEUVRES

Fried calamari with cocktail sauce

Crab rangoon with mango chutney

Buffalo chicken wings (hot or mild)

Stuffed mushrooms with spinach and cheese

Focaccia pizza squares

Mozzarella sticks with marinara

Spanakopita

Deluxe Package

(30 guest minimum)

(\$18.95 per guest)

Select three hot items and three cold items.

All items selected will be replenished for a period of two hours.

\$10.95 per guest for one hour prior to lunch.

Items from the Signature package are also available.

(Buffet style add \$2.50)

(no substitutions please)

COLD HORS D'OEUVRES

Prosciutto wrapped melon

Smoked salmon on mini bagels

Domestic cheese and fruit display

Assorted fruit kabobs

Coronets of salami

Bruschetta

Antipasto platter

California rolls with wasabi and soy

Deluxe finger sandwiches

Cucumber cups filled
with Oriental sesame chicken

HOT HORS D'OEUVRES

Polynesian chicken kabobs

Mini beef brochettes

Mini egg rolls with sweet and sour sauce

Focaccia pizza

Italian sausage and pepper skewers

Potstickers with soy-ginger sauce

Beef or Chicken satay with peanut sauce

Swedish or BBQ meatballs

Quesadillas with chicken and cheese

Upgrade Either Package

(per 50 pieces)

Mini filet mignon sandwiches \$175

Mini cheeseburgers \$110

Mini buffalo chicken sandwiches \$100

or

Carving station with your choice of Roast Sirloin, Roast Turkey or Pork Loin
on mini rolls and accompanying sauces \$225 per 50 people

Complete Luncheons

Includes freshly baked rolls and butter, coffee, decaf or hot tea.

APPETIZERS

(choice of one)

- Fresh tossed garden salad with choice of dressing
- Caesar salad *(add \$1.25)*
- Homemade soup of the day
- Seasonal fresh fruit cocktail

ENTRÉES

(choice of one)

GRILLED HERB CHICKEN \$23.95

Boneless chicken breast marinated in fresh lemon juice, Dijon mustard, garlic and herbs.

CHICKEN VESUVIO \$23.95

Fresh boneless breast of chicken served with peas, roasted peppers, olive oil, garlic and rosemary sauce.

ROAST SIRLOIN OF BEEF \$27.95

Tender slices of roasted top sirloin, topped with mushroom-bordelaise sauce.

GRILLED SALMON WITH CHAMPAGNE DILL SAUCE \$25.95

Grilled fresh salmon, enhanced with a champagne dill sauce.

PARMESAN-CRUSTED SALMON \$25.95

Fresh Atlantic salmon baked with a Parmesan crust.

CATCH OF THE DAY \$27.95

(Whitefish, Tilapia or Orange Roughy)

Your choice of lemon dill, Parmesan-crusting or white wine herb sauce.

CHICKEN ROULADE \$23.95

Chicken breast stuffed with wild rice, served with supreme sauce.

MARINATED GRILLED CHICKEN KABOB \$23.95

Charbroiled tender chunks of marinated chicken skewered with bell peppers, mushrooms and red onion.

MARINATED BEEF KABOB \$24.95

Charbroiled tender chunks of marinated beef skewered with bell peppers, mushrooms and red onion.

TWIN QUEEN FILET \$35.95

Two 4oz. filets with natural au jus.

MIXED GRILL \$36.95

Charbroiled USDA prime center-cut sirloin with mushroom-bordelaise sauce served with a boneless grilled chicken breast.

Service charge included in pricing

Prices do not include tax

Gluten Free & Vegetarian Menu

Many of our regular entrée selections are available gluten free with minor adjustments to the sauces and accompaniments.

Gluten free pastas are available. Please be specific in your selections. In addition we offer the following:

GRILLED CHICKEN BRUSCHETTA (Gluten Free) **\$23.95**

Double breast of chicken marinated and char-grilled, topped with bruschetta tomatoes.

STUFFED BELL PEPPER (Vegetarian) **\$22.95**

Sweet bell pepper stuffed with wild rice and roasted vegetables drizzled with a tomato vodka sauce and served with broccoli florets.

GRILLED BALSAMIC GLAZED VEGETABLES (Vegan) **\$22.95**

Seasonal garden vegetables marinated in extra virgin olive oil with fresh garlic and Italian herbs char-grilled and drizzled with a balsamic glaze and served with roasted wedge potatoes.

PENNE SPINACH AND FETA (Vegetarian) **\$22.95**

Sautéed spinach, sun-dried tomatoes, capers and artichokes tossed with penne pasta in our homemade marinara sauce, topped with crumbled feta cheese and fresh basil.

RATATOUILLE LASAGNA (Minimum of 6) (Vegetarian) **\$22.95**

Roasted pepper, eggplant, zucchini, tomato, baby spinach and a special blend of herbs and cheese. Served with marinara or Alfredo sauce.

While preparing each guests meal we make every effort to avoid cross contamination between food products and cooking preparation tools. Please be aware that due to normal kitchen operations we cannot guarantee that any menu item will be completely allergen free (Gluten Free).

Service charge included in pricing, prices do not include tax

Complete Luncheons

SIDE DISHES

(choice of one)

Baked Idaho potato
Vesuvio potatoes

Herb-roasted wedge potatoes
Parsley-boiled potatoes
Roasted garlic mashed potatoes

Wild rice pilaf
Herb roasted red potatoes

Baked sweet potatoes with maple brown
sugar butter *(add \$1.25 per guest)*
Scalloped potatoes \$1.75

Double baked potatoes
(add \$1.25 per guest)

VEGETABLES

(choice of one)

Sautéed zucchini and yellow squash
Chef's fresh vegetable medley
Green beans and carrots

Broccoli with garlic butter
Asparagus with hollandaise sauce
(add \$1.50 per guest)

DESSERTS

(choice of one)

ASSORTED ICE CREAMS

Cookies and Cream
French Vanilla
Peppermint Crunch
Raspberry Sherbet
Chocolate
Lemon Sorbet

MOUSSE

Chocolate
White Chocolate

HOMEMADE FRUIT COBBLER

Cherry
Apple
Peach
(A la mode add \$1.25)

CHOCOLATE FUDGE CAKE add \$1.75

CHEESECAKE WITH RASPBERRY SAUCE add \$2.25

FRESH STRAWBERRIES WITH GRAND MARNIER & WHIPPED CREAM add \$1.75

Specialty Luncheons

Includes garden house salad, freshly baked rolls and butter, dessert, coffee, decaf or hot tea.

CHICKEN, BROCCOLI & SHELLS	\$23.95
Sautéed chicken breast atop shell pasta tossed with broccoli and a garlic cream sauce.	
SHRIMP, BROCCOLI & SHELLS	\$24.95
Sautéed shrimp atop shell pasta tossed with broccoli and a garlic cream sauce.	
BAKED VEGETABLE ROTOLO	\$23.95
Rolled sheets of lasagna stuffed with ricotta, Parmesan cheese, vegetables and Italian seasonings. Served with both marinara and Alfredo sauce and broccoli florets.	
CHICKEN ALFREDO	\$22.95
Sautéed chicken breast served on a bed of fettuccine with broccoli and Alfredo sauce.	
FETTUCCINE PRIMAVERA	\$21.95
Fettuccine and fresh vegetables tossed in a sun-dried tomato cream sauce.	

Express Luncheons

Express luncheons are served with French fries or pasta salad, choice of dessert, coffee, decaf or hot tea.
Add soup or salad for \$2.00 per guest

RIBE-EYE STEAK SANDWICH	\$19.95
7oz. hand-trimmed rib-eye steak charbroiled, topped with sautéed mushrooms. Served on a toasted French roll.	
BEEF OR TURKEY CLUB CROISSANT SANDWICH	\$16.95
Thinly sliced beef or turkey, crisp bacon, lettuce, tomato, Swiss cheese and mayonnaise.	
GRILLED CHICKEN SANDWICH	\$16.95
Grilled chicken breast with bacon, melted Cheddar cheese and honey Dijon mustard.	
SIRLOIN BURGER WITH CHEESE	\$17.95
8oz. ground sirloin char-grilled to order topped with your favorite cheese and served on an old-fashioned bun.	

Service charge included in pricing

Prices do not include tax

Luncheons

(continued)

On The Lighter Side

Served with freshly baked rolls and butter, coffee, decaf or hot tea.
With a cup of Soup Of The Day add \$1.75

MANDARIN CHICKEN SALAD **\$18.95**

Grilled chicken breast, mandarin oranges, roasted peppers, toasted almonds, scallions, cilantro and sesame seeds over mixed greens, tossed in a sesame ginger dressing.

CHICKEN CAESAR SALAD **\$18.95**

Grilled chicken breast atop crisp romaine lettuce tossed in a Caesar dressing with shredded Parmesan cheese and garlic Parmesan croutons.

CHOP HOUSE SALAD **\$17.95**

Chopped mixed greens, tomato, cucumber, crisp bacon, black olives, feta cheese, scallions and homemade croutons. Served with your choice of dressing. *Add grilled chicken breast \$2.50*

HERB-CRUSTED CHICKEN SALAD **\$18.95**

Breast of chicken sautéed in our Italian breadcrumbs and tossed with mixed greens, prosciutto, Gorgonzola cheese, red onion and our homemade Italian herb vinaigrette.

APPLE PECAN SPINACH SALAD **\$17.95**

Baby spinach, roasted peppers, red onion, diced tomato, shredded provolone cheese, cinnamon baked apples and candied pecans with a side of balsamic vinaigrette dressing. *Add grilled chicken breast \$2.50*

Substitute grilled chicken breast with fish of the day, sliced steak or grilled shrimp for an additional \$4.50

Service charge included in pricing, prices do not include tax

Chandler's Ultimate Salad Buffet

Served with freshly baked rolls and butter, your choice of Soup Of The Day, coffee, decaf or hot tea and your choice of vanilla ice cream or raspberry sherbet.
(\$19.95 per person)

Romaine lettuce

Mixed greens

Diced tomatoes

Cucumbers

Olives

Cottage cheese

Sliced peaches

Shredded carrots

Shredded Cheddar cheese

Shredded red cabbage

Artichoke hearts

Mandarin oranges

Diced egg

Red onion

Sliced strawberries

Radishes

Roasted peppers

Add grilled chicken or tuna salad \$2.50

Add shrimp or sliced steak \$4.50

The Ultimate Luncheon Buffet

(minimum 30 guests)

ACCOMPANIMENTS

(choice of one)

Homemade garlic mashed potatoes
Parsley-boiled potatoes
Herb-roasted potato wedges

(choice of one)

Chef's fresh vegetable medley
Sautéed zucchini and yellow squash
Green beans and carrots

ENTRÉES

(choice of two)

Roast spring chicken
Roast pork loin (with apricot glaze)
Roasted sirloin of beef
with mushroom-bordelaise sauce
Parmesan-crusting salmon
Grilled tilapia with a lemon dill sauce
Roast breast of turkey
with stuffing and cranberry sauce

Country-fried chicken
Virginia-baked ham with pineapple glaze
Polish sausage with sauerkraut
Italian sausage with roasted peppers
and marinara sauce
Eggplant Parmesan
Vegetable rotolo

In addition to the selections above, the following are also included:

Garden-fresh tossed salad
Freshly baked rolls and butter
Mostaccioli with marinara
Freshly brewed coffee, decaf, hot tea, or milk
Choice of ice cream, raspberry sherbet or chocolate mousse

Buffet Style \$25.95 per guest

Family Style \$23.95 per guest

Children 10 and under \$13.95 per guest

Picnic Buffet

Buffet includes decorations on buffet, white table linen with choice of napkin color

Angus beef burgers, brats and hot dogs with all the fixins
Pasta salad, coleslaw, potato salad, baked beans and corn on the cob
Cookies and brownies or choice of cobbler

Iced tea and lemonade

\$18.95 per person

Service charge included in pricing, prices do not include tax

Add BBQ ribs	\$4.25
Add chicken breast	\$2.95
Add grilled shrimp skewers	\$3.95
Add baked mostaccioli	\$2.50

Luncheon Buffets

THE DELI

(minimum 30 guest)

Sliced ham, turkey and roast beef
Assorted sliced cheese
Assorted bakery fresh breads and spreads
Freshly tossed garden salad with a choice of dressings
Fresh fruit tray
Mustard, mayonnaise, lettuce, tomato and onion
Homemade potato salad, coleslaw and pasta salad
Freshly brewed coffee, decaf and hot tea
\$16.95 per guest

OPTIONAL BUFFET ITEMS

Caesar salad	add \$1.25 per guest
Cobbler a la mode	add \$2.75 per guest
Homemade baked mostaccioli	add \$2.50 per guest
Country-fried chicken or roast spring chicken	add \$2.95 per guest
Assorted bakery cookies and brownies	add \$1.95 per guest

Childrens Menu

For our guests 10 years old and under, the following options are available for \$13.95

(choice of one)

Chicken fingers
Mozzarella sticks
Macaroni and cheese
1/4lb. Hamburger or cheeseburger
Hot dog
Grilled cheese

(choice of one)

Fries
Tots
Carrot sticks
Applesauce
Mashed potato
Fruit cup

Breakfast Buffet Packages

Continental

Carafes of fresh chilled juices
Bakery-fresh muffins, assorted doughnuts, bagels, danish and croissants
with whipped butter, fruit preserves, and cream cheese
Freshly brewed coffee, decaf and hot tea
\$10.95 per guest
Assorted fruit tray for \$2.50 additional per guest

The American

(minimum 30 guest)
Carafes of fresh chilled juices
Bakery-fresh muffins, assorted doughnuts, bagels, danish and croissants
with whipped butter, fruit preserves, and cream cheese
Freshly scrambled eggs, Fresh fruit display
Ranch bacon and link sausage
Homemade hashbrowns
French toast or buttermilk pancakes with maple syrup
Freshly brewed coffee, decaf and hot tea
\$18.95 per guest

Brunch Buffet

(minimum 50 guest)
Carafes of fresh chilled juices
Bakery-fresh muffins, assorted doughnuts, bagels, danish and croissants
with whipped butter, fruit preserves, and cream cheese
Seasonal fresh fruit display
Freshly scrambled eggs (diced peppers, diced ham and Cheddar cheese optional) (*Eggs Benedict add \$2.00 per guest*)
Ranch bacon and link sausage, Homemade hashbrowns
Roast chicken, fried chicken or baked ham (*roast sirloin add \$2.50*)
Cheese blintzes with strawberry sauce
Tossed salad with choice of two dressings
Chef's fresh vegetables
Roasted garlic mashed potatoes
Wild rice pilaf, roasted wedge potatoes or pasta with marinara
Freshly brewed coffee, decaf and hot tea
\$25.95 per guest

Something Special

Add a special touch to your breakfast or brunch buffet

Assorted bagels with cream cheese and fruit preserves	\$3.50 per guest
Lox and bagels with cream cheese	\$4.75 per guest
Deluxe omelette station	\$3.50 per guest
Seasonal berries	\$4.75 per guest
Large fresh fruit display (50-70 servings)	\$120.00
Small fresh fruit display (30-40 servings)	\$65.00
Individual whole fresh fruit basket (30 servings)	\$75.00

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Champagne & Mimosa

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Unlimited champagne or mimosa for one full hour \$5.95 per guest

It is with pride that we offer the following display of sweets for the guest who demands perfection:

Our Famous Sweet Table

Sliced fresh fruit and melon display
Assorted fresh fruit tartlets – petit fours
Assorted cookies, brownies and specialty tortes
Chocolate éclairs – French pastries
Homemade cheesecake with strawberry sauce
V.I.P. coffee display with whipped cream and shaved chocolate
Add \$9.75 per guest
Selections may vary due to availability

European Sweet Table

Sliced fresh fruit display
Assorted fresh fruit tartlets, petit fours
Caramel nut brownies, assorted butter cookies,
éclairs, cream puff swans, chocolate covered strawberries
French pastries, specialty tortes
V.I.P. coffee display with whipped cream and shaved chocolate
Add \$11.95 per guest

Ice Cream Sundae Buffet

French vanilla and chocolate ice creams with hot fudge, assorted crushed candy pieces,
strawberry topping, nuts, cherries, whipped cream and more.
Add \$4.95 per guest

Chocolate Fountain

Enjoy an assortment of delicious items ready to dip in our chocolate fountain: fresh strawberries,
bananas, pineapple, chocolate chip cookies, graham crackers, pretzels, cream puffs and marshmallows.
\$5.95 per person \$4.95 with sweet table
Customized party cakes available
consult catering director for pricing

ADDITIONAL SERVICES

Ice carvings, special floral arrangements, balloon decorations and valet parking are also available for an additional charge. We will be glad to custom tailor a menu package to meet your individual needs.

Service charge included in pricing

Prices do not include tax

Refreshment Breaks

Beverage Break

Assorted cans of soda, bottled spring water, freshly brewed regular and decaffeinated coffee, hot tea and carafes of lemonade and ice tea.

\$5.95 per guest

Melting Moment

Double fudge brownies, assorted cookies, chocolate-covered strawberries and bananas, assorted chocolate candies, coffee, tea and decaf.

\$10.95 per guest

Snack Attack

Carafes of chilled juices, assorted cans of soda, bottled spring water, bags of potato chips and pretzels, whole fresh fruit, assorted candy bar selection, coffee, tea and decaf.

\$9.95 per guest

ALA CARTE

Candy bars	\$1.75 each
Cookies	\$20.75/dozen
Brownies	\$20.75/dozen
Chocolate-covered strawberries/bananas	\$23.75/dozen
Canned soda	\$2.50 each
Bottled water	\$2.50 each
Bags of potato chips/pretzels	\$1.75/bag
Coffee/decaf (<i>approximately 50 cups</i>)	\$60.00 urn
Carafes of soda	\$5.50 each

Service charge included in pricing

Prices do not include tax

Beverage Packages

All packages are priced per guest

CASH BAR

A \$75.00 bartender charge per bartender if cash sales do not exceed \$300.00 at the bar

House Brands
Call Brands
House Wine
Coffee Drinks
Long Island Iced Teas

Premium Brands
Super Premium Brands
Bottled Domestic Beer
Imported Bottled Beer

Please consult with catering director for prices

HOUSE BAR

Vodka
Gin
Bourbon

Rum
Sycamore Lane Wines
Domestic Bottled Beer

CALL BAR

Svedka Vodka
Early Times
Seagram's 7
Southern Comfort
Beefeater Gin
Seagram's VO
Jim Beam Bourbon
Canadian Club

Christian Brothers Brandy
All Cordials
Bacardi Rum
J&B Scotch
Meyer's Rum
Malibu Rum
Domestic Beer, Bottle

PREMIUM BAR

Absolut Vodka
Absolut Flavors
Stolichnaya Vodka
Bailey's Iris Cream
Jameson Whiskey
Johnnie Walker Red
Jack Daniel's

Dewar's White Label
Tanqueray Gin
Cuervo Gold
Frangelico
Kahlua
Imported Beer, Bottle

SUPER PREMIUM BAR

Amaretto Di Saronno
B & B
Gentleman Jack

Chivas Regal
Courvoisier
Grand Marnier

Johnnie Walker Black
Drambuie

Tia Maria
Bombay Sapphire

MIXERS

All bar includes:

Pepsi, Diet Pepsi, Sierra Mist, Tonic and Soda Water, Orange, Grapefruit, Pineapple and Tomato Juice, Bloody Mary Mix, Sweet and Dry Vermouth

Beverage Packages

(continued)

OPEN BAR

Price per guest

House Brands

2 Hours \$22.95

3 Hours \$24.95

Each additional hour \$5.95

Call Brands

2 Hours \$24.95

3 Hours \$27.95

Each additional hour \$5.95

Premium Brands

2 Hours \$27.95

3 Hours \$29.95

Each additional hour \$5.95

Super Premium Brands

Available at an additional \$5.95 per guest per hour when Premium package is purchased

OTHER BEVERAGES

Champagne Punch
\$70.00 per bowl

Vodka Punch
\$70.00 per bowl

Non-Alcoholic Punch
\$60.00 per bowl

Each bowl serves approximately 30 guests

Brands and prices are subject to change without notice.

Wine list available on request.

Service charge included in pricing

Prices do not include tax

Confirmation

Chandler's meeting and private party facilities will be held without a deposit for seven days before being released. A deposit of \$250.00 or \$750.00, depending on the dollar amount of the event, is required.

Guest Minimums

Function rooms are assigned in accordance with anticipated revenue. Please consult with our event planner for minimums.

Guarantees

A final guaranteed attendance is required 10 days prior to an event. You will be charged for the guarantee or the number served, whichever is greater.

Cancellation

Deposits are non-refundable and/or non-transferable. A cancellation fee of 50% of the event total will be charged for cancellations received less than 72 hours prior to the event.

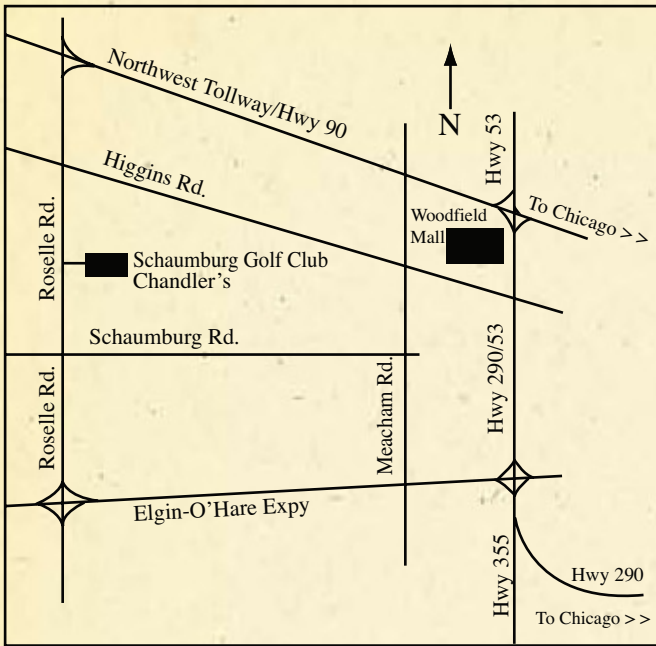
Account Balances

Balance of payment is due immediately upon completion of a function. Payment for a wedding is due 3 days prior to the actual function. The balance of an account may be settled as follows:

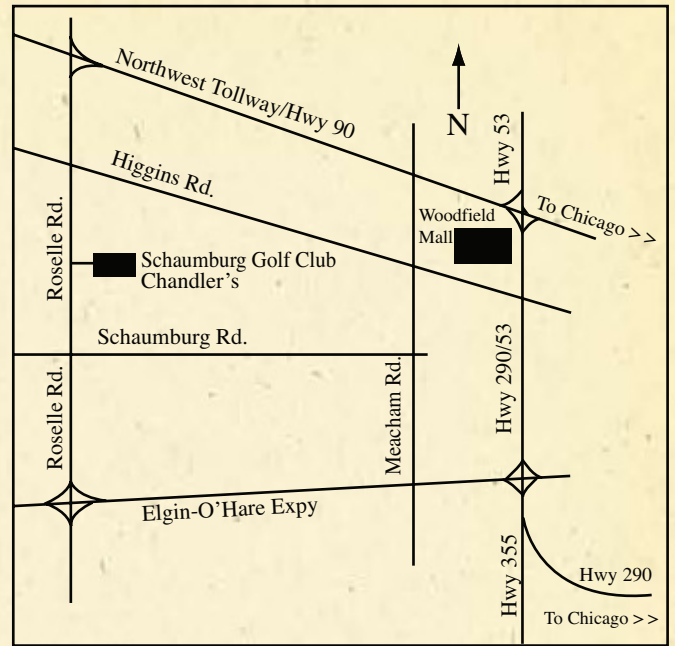
- Cash, Cashier's Check or Money Order
- Credit Card: American Express, Discover, Visa, Master Card, Diner's Club or Carte Blanche

No personal checks will be accepted for final payment

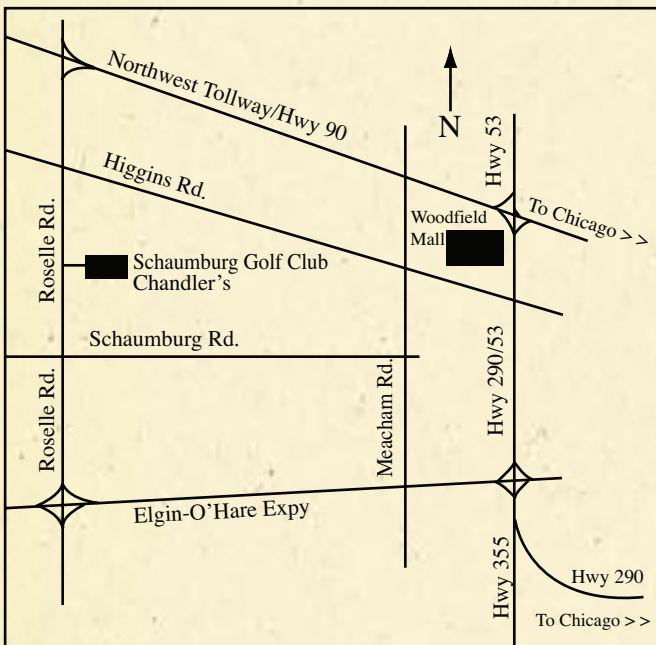
All food and beverage pricing includes service fee and is subject to appropriate sales tax.
All prices are subject to change.



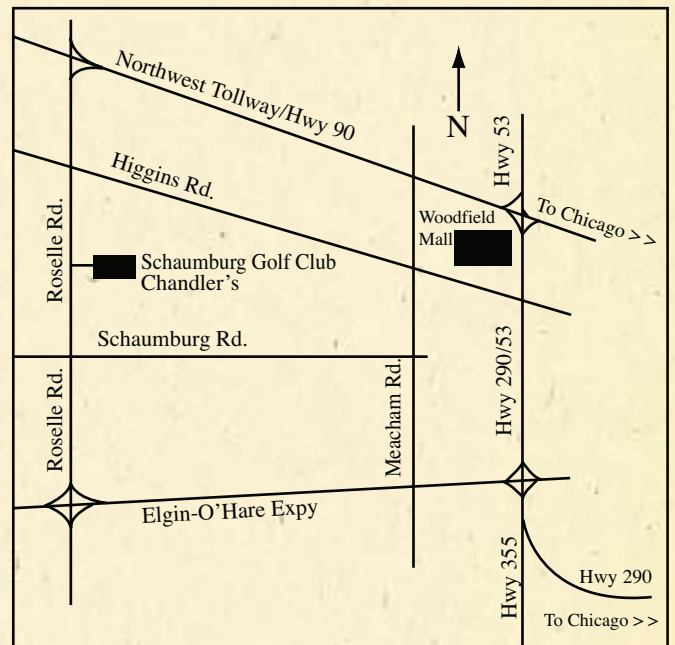
Chandler's
 At the Schaumburg Golf Club
 401 N. Roselle Rd.
 Schaumburg, IL 60194



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Directions

From the North: Take I-294 South. Exit I-90 West (towards Rockford). Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1 1/2 miles past Higgins (Rte 72) on the East Side of the Street.

From the South: Take I-294 North. Exit at I-90 West (towards Rockford). Take I-90 West. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

From I-290 Eisenhower (Chicago): Take I-90 West towards Rockford. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

From I-355: Take I-355 North towards Schaumburg (I-355, I-290/53 Merge) Continue on I-290 to Higgins (Rte 72). Exit at Higgins Road West (left turn) and go to Roselle Road (South). It is 1/2 mile past Higgins on the East side of the street.

From the West: Take I-90 East. Exit Route 59 going south (right turn). Turn left at Golf Road (Rte 58). Continue East on Golf to Higgins Road (Rte 72), turn right on Higgins going East. Go to Roselle Road, turn right on Roselle Road (going south) Schaumburg Golf Club/Chandler's is 1/2 mile on the left (East side)

Directions

From the North: Take I-294 South. Exit I-90 West (towards Rockford). Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1 1/2 miles past Higgins (Rte 72) on the East Side of the Street.

From the South: Take I-294 North. Exit at I-90 West (towards Rockford). Take I-90 West. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

From I-290 Eisenhower (Chicago): Take I-90 West towards Rockford. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

From I-355: Take I-355 North towards Schaumburg (I-355, I-290/53 Merge) Continue on I-290 to Higgins (Rte 72). Exit at Higgins Road West (left turn) and go to Roselle Road (South). It is 1/2 mile past Higgins on the East side of the street.

From the West: Take I-90 East. Exit Route 59 going south (right turn). Turn left at Golf Road (Rte 58). Continue East on Golf to Higgins Road (Rte 72), turn right on Higgins going East. Go to Roselle Road, turn right on Roselle Road (going south) Schaumburg Golf Club/Chandler's is 1/2 mile on the left (East side)

Directions

From the North: Take I-294 South. Exit I-90 West (towards Rockford). Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1 1/2 miles past Higgins (Rte 72) on the East Side of the Street.

From the South: Take I-294 North. Exit at I-90 West (towards Rockford). Take I-90 West. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

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