



## *Banquet Dinner 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](http://www.chandlerschophouse.com)

[www.aceplacescatering.com](http://www.aceplacescatering.com)

Chandler's Banquet Dinner 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	\$4.25

### 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

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## 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 dinner passed butler style.

(Buffet style add \$2.35)

(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

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## 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 dinner.

Items from the Signature package are also available.

(Buffet style add \$2.35)

(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

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## 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 \$210 per 50 people



# Dinner Selections

## APPETIZERS

Homemade soup of the day  
Penne with marinara  
Antipasto salad: romaine, salami,  
provolone, pepperoncini and olives  
with our house Italian dressing  
*(add \$1.75 per guest)*

*(choice of one)*

Fresh fruit cocktail  
Jumbo shrimp cocktail  
*(add market price per guest)*

## SOUPS

Beef Barley  
Minestrone  
Chicken Noodle  
Cream of Chicken with rice  
Cream of Mushroom  
Broccoli Cheddar  
Avgolemeno (Greek Egg Lemon Drop)

New England Clam Chowder \$2.35 *additional*

Manhattan Clam Chowder \$2.35 *additional*

Lobster Bisque \$2.35 *additional*

Chicken Tortilla  
Chicken Rosa Marina  
Roasted Red Pepper with wild rice  
Asparagus Romano  
Beef Vegetable  
Potato Leek

## SALADS

Garden fresh tossed salad  
Garden fresh spinach salad  
diced egg, bacon, red onion, tomato and  
mushroom with warm bacon dressing

*(choice of one)*

Tossed Caesar salad *(add 1.00 per guest)*  
Mozzarella with marinated sliced beefsteak,  
tomatoes, red onion and cracked black pepper,  
drizzled with olive oil  
*(add \$1.75 per guest)*

## SALAD DRESSINGS

Ranch  
Italian  
Bleu Cheese  
Roasted Garlic Red Wine Vinaigrette  
1000 Island

*(choice of two)*

French  
Cream Garlic Sour Cream  
Honey Mustard  
Caesar  
Raspberry Vinaigrette  
Asian Sesame Ginger

## SIDE DISHES

Baked Idaho potato  
Herb-roasted red potatoes  
Herb-roasted wedge potatoes  
Roasted garlic mashed potatoes  
Double baked potatoes *(add \$1.25 per guest)*

*(choice of one)*

Wild rice pilaf  
Vesuvio potatoes  
Parsley-boiled potatoes  
Sweet potatoes with maple brown sugar butter  
*(add \$1.25 per guest)*

*Scalloped potatoes add \$1.75 per guest*

## VEGETABLES

Cauliflower or broccoli au gratin  
Broccoli with garlic butter  
Green beans and carrots

*(choice of one)*

Chef's fresh vegetable medley  
Sautéed zucchini and yellow squash  
Fresh asparagus with hollandaise sauce  
*(add \$1.50 per guest)*

## *Dinner Selections*

All dinners include choice of soup or salad, potato, vegetable, dessert, coffee, decaf or hot tea.

	<b>Non-Package</b>	<b>Package</b>
<b>GRILLED HERB CHICKEN</b> Double breast of chicken marinated in fresh lemon juice, Dijon mustard, garlic and herbs served with thyme-scented natural juices.	<b>\$35.95</b>	<b>\$57.95</b>
<b>CHICKEN VESUVIO</b> Sautéed boneless double chicken breast served with peas, roasted peppers, olive oil, garlic and rosemary sauce.	<b>\$35.95</b>	<b>\$57.95</b>
<b>BREAST OF CHICKEN MARSALA</b> Boneless chicken breast sautéed with mushroom and Marsala wine.	<b>\$35.95</b>	<b>\$57.95</b>
<b>ROAST SIRLOIN OF BEEF</b> Tender slices of roasted top sirloin, topped with mushroom-bordelaise sauce.	<b>\$37.95</b>	<b>\$60.95</b>
<b>STUFFED CHICKEN BREAST WITH WILD RICE MUSHROOM STUFFING</b> Boneless breast of chicken filled with a wild rice mushroom stuffing and served with a mushroom cream sauce.	<b>\$36.95</b>	<b>\$57.95</b>
<b>CHANDLER'S MIXED GRILL</b> Center-cut top sirloin with natural au jus, served with a grilled herb chicken breast. <i>Substitute 5oz. center-cut filet mignon add \$6.00</i>	<b>\$45.95</b>	<b>\$67.95</b>
<b>ROAST TENDERLOIN OF BEEF</b> The finest available cut, sliced by hand, served with mushroom-bordelaise sauce.	<b>\$50.95</b>	<b>\$72.95</b>
<b>ROAST PRIME RIB OF BEEF</b> Hand-carved prime rib, slow roasted in its own juices, served with creamy horseradish sauce.	<b>\$51.95</b>	<b>\$73.95</b>
<b>NEW YORK STRIP STEAK</b> Center-cut strip steak, charbroiled to perfection, served with natural au jus.	<b>\$45.95</b>	<b>\$67.95</b>
<b>FILET MIGNON</b> Center-cut filet, charbroiled to perfection, served with natural au jus.	<b>\$51.95</b>	<b>\$73.95</b>
<b>SPECIAL SURF AND TURF</b> Filet mignon and a trio of sautéed lemon-garlic shrimp.	<b>\$50.95</b>	<b>\$72.95</b>

*All steaks are available with au jus, mushroom-bordelaise or demi-glace sauce.*

*Service charge included in pricing*

*Prices do not include tax*

# Dinner Selections

(continued)

	Non-Package	Package
<b>CHICKEN FLORENTINE</b> Breast of chicken stuffed with spinach, sun-dried tomatoes and wild rice with a white wine herb sauce.	\$36.95	\$58.95
<b>GRILLED PORK CHOP</b> 8oz. center-cut bone-in pork chop grilled with an apple cider jus.	\$37.95	\$59.95
<b>STUFFED ROAST PORK LOIN</b> Boneless pork loin stuffed with roasted apples, spinach and pecans with a dried cherry wine sauce.	\$38.95	\$60.95
<b>CHICKEN PICATTA</b> Sautéed chicken breast with roasted peppers and capers finished with a lemon garlic butter sauce.	\$36.95	\$58.95
<b>CHICKEN AND SHRIMP COMBO</b> Grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	\$47.95	\$69.95
<b>CHANDLER'S TRIO</b> Filet mignon medallions, grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	\$58.95	\$80.95
<b>PARMESAN-CRUSTED SALMON</b> Fresh Atlantic salmon sautéed with a Parmesan crust.	\$37.95	\$59.95
<b>FRESH CATCH OF THE DAY</b> Choose your favorite: Whitefish, Tilapia or Orange Roughy with your choice of lemon dill, Parmesan-crusting or white wine herb sauce.	\$39.95	\$61.95
<b>COLD WATER LOBSTER TAIL</b> Broiled and served in the shell with drawn butter.	Market	Market
<b>SURF AND TURF</b> The best of both worlds. Filet mignon and lobster tail.	Market	Market

*All steaks are available with au jus, mushroom-bordelaise or demi-glace sauce.*

## *Semi-Family Style Dinner*

Select any of our fresh breast of chicken entrées as your main course and receive a platter of roast sirloin of beef, roast pork loin or Parmesan salmon alongside a platter of mostaccioli with your entrée.

*\$9.95 per person*

*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:

	<b>Non-Package</b>	<b>Package</b>
<b>GRILLED CHICKEN BRUSCHETTA</b> (Gluten Free) Double breast of chicken marinated and char-grilled, topped with bruschetta tomatoes.	<b>\$36.95</b>	<b>\$57.95</b>
<b>STUFFED BELL PEPPER</b> (Vegetarian) Sweet bell pepper stuffed with wild rice and roasted vegetables drizzled with a tomato vodka sauce and served with broccoli florets.	<b>\$35.95</b>	<b>\$56.95</b>
<b>GRILLED BALSAMIC GLAZED VEGETABLES</b> (Vegan) 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.	<b>\$34.95</b>	<b>\$55.95</b>
<b>PENNE SPINACH AND FETA</b> (Vegetarian) 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.	<b>\$34.95</b>	<b>\$55.95</b>
<b>RATATOUILLE LASAGNA</b> (Minimum of 6) (Vegetarian) Roasted pepper, eggplant, zucchini, tomato, baby spinach and a special blend of herbs and cheese. Served with marinara or Alfredo sauce.	<b>\$35.95</b>	<b>\$56.95</b>

*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*

## *Dinner Selections*

*(continued)*

### **ASSORTED ICE CREAMS**

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

### **DESSERTS**

*(choice of one)*

**MOUSSE**  
Chocolate  
White Chocolate

### **HOMEMADE FRUIT COBBLER**

Cherry  
Apple  
Peach

*(A la mode add \$1.50)*

*The following desserts may be substituted for the above desserts for an additional \$2.75*

### **TIRAMISU**

with espresso sauce

### **FRESH STRAWBERRIES**

tossed with Grand Marnier and served with whipped cream

### **TURTLE**

**CHEESECAKE**  
with caramel sauce

### **APPLE STRUDEL**

with vanilla ice cream and caramel sauce

**CHICAGO'S BEST CHEESECAKE** served with raspberry sauce

### **ALL DINNER SELECTIONS INCLUDE:**

Coffee, decaf or hot tea, freshly baked rolls and butter. Background music, full paging capabilities. Use of coatroom facilities where applicable. Ample onsite free parking.

### **PACKAGE PRICES ALSO INCLUDE:**

Five hours of unlimited cocktail service, one hour before dinner, during dinner and three hours after dinner (includes all premium liquors, mixed drinks and blended drinks.) Unlimited wine served with dinner or Champagne toast. If you have a favorite, just ask if it is available. We will be happy to custom tailor a menu to meet your individual needs.

## Children's Menu

For our guests 10 years old and under, the following options are available for \$16.95

*(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

## Family Style Dinner

*(minimum 30 guests)*

Non-Package Price \$35.95    Package Price \$57.95

### ACCOMPANIMENTS

*(choice of one)*

Homemade garlic mashed potatoes  
Parsley-boiled potatoes  
Herb-roasted potato wedges  
Vesuvio potatoes  
Wild rice pilaf

*(choice of one)*

Chef's fresh vegetable medley  
Sautéed zucchini and yellow squash  
Broccoli with garlic butter  
Green beans and carrots

### ENTRÉES

*(choice of two)*

Chicken vesuvio  
Country-fried chicken  
Roasted sirloin of beef  
with mushroom-bordelaise sauce  
Roast breast of turkey  
with stuffing and cranberry sauce  
Polish sausage with sauerkraut  
Orange roughy with champagne dill sauce

Roast pork loin (with apricot glaze)  
Roast spring chicken  
Virginia-baked ham with pineapple glaze  
Parmesan-crusting salmon  
Italian sausage with roasted peppers  
and marinara sauce  
Grilled-herb chicken breast

Roast tenderloin of beef with mushroom-bordelaise sauce

Non-Package Price \$47.95    Package Price \$69.95

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

Garden-fresh tossed salad or soup of the day  
Freshly baked rolls and butter  
Mostaccioli with marinara  
Freshly brewed coffee, decaf, hot tea, or milk  
Choice of mousse, sherbert, ice cream or cobbler

*Chef available for carving at additional \$75.00*

*Service charge included in pricing, prices do not include tax*



# Ultimate Dinner Buffet

(minimum 50 guests)

Non-Package Price \$45.95    Package Price \$67.95

## ENTRÉES

(choice of three)

Country-fried chicken  
Roast spring chicken  
Grilled herb chicken breast  
Roasted sirloin of beef  
with mushroom-bordelaise sauce  
Virginia-baked ham with pineapple glaze  
Roast breast of turkey  
with stuffing and gravy  
Cheese tortellini with marinara sauce  
Orange roughy with  
champagne dill sauce

Roast pork loin with apricot glaze  
BBQ ribs with BBQ sauce  
Baked mostaccioli and Italian sausage  
with roasted peppers and marinara sauce  
Parmesan-cruste salmon  
Homemade lasagna  
Vegetable rotolo with  
marinara and Alfredo sauce  
Eggplant Parmesan  
Grilled tilapia with citrus wine sauce

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Roast prime rib of beef with natural au jus and horseradish sauce

Non-Package Price \$49.95    Package Price \$71.95

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Roast tenderloin of beef with mushroom-bordelaise sauce

Non-Package Price \$54.95    Package Price \$76.95

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In addition to your three selections the following are also included:

Garden-fresh tossed salad with choice of two dressings  
Homemade garlic mashed potatoes, herb-roasted potato wedges or wild rice pilaf  
Chef's fresh vegetable medley  
Freshly baked rolls and butter  
Seasonal fruit display  
Choice of mousse, sherbet, ice cream or cobbler  
Freshly brewed coffee, decaf, hot tea, or milk

*Chef available for carving at additional \$75.00*

*Service charge included in pricing*

*Prices do not include tax*

# Dinner Stations Package

## HORS D' OEUVRES STATION

Your choice of (4) Hot and (4) Cold Appetizers  
(Choose hors d'oeuvres from pages 2 and 3)

## PASTA STATION

(choice two pastas and two sauces)

Penne  
Orecchiette  
Angle Hair  
Tortellini  
Fettuccine

Marinara  
Basil Pesto  
Hearty Bolognese  
Vodka Sauce  
Alfredo

## CARVING STATION

(choice two)

Roast Sirloin  
Roast Turkey  
Virginia Baked Ham

Herb crusted grilled pork tenderloin  
Beef Brisket

Upgrade to Roast Tenderloin or Prime Rib \$6.00 per person  
Served with silver dollar rolls and accompanying sauces

## MASHED POTATO BAR

Our homemade garlic mashed potatoes scooped into  
a martini glass and topped with your hearts desire

Included on the bar:

Broccoli  
Shredded Cheddar  
Bacon  
Sour Cream  
Chives

Baby Shrimp in a spicy remoulade  
Jalapeño Corn Relish  
Sautéed Mushrooms  
Bleu Cheese Crumbles  
Gravy

*Non-Package Price \$50.95      Package Price \$72.95*

*Service charge included in pricing*

*Prices do not include tax*

*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 \$9.95 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*

## *Champagne Fountain*

Our own private label in a sterling fountain.  
*\$2.95 per person (1 hour)*

## *Chocolate Fountain*

Enjoy an assortment of delicious items ready to dip in our three foot chocolate fountain: fresh strawberries, bananas, pineapple, chocolate chip cookies, graham crackers, pretzels, cream puffs and marshmallows.

*\$6.95 per person     \$5.95 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. Plating charge for baking items from outside service *\$2.00 per person*. 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*



# 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  
Fragelico  
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

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## *Beverage Packages*

(continued)

### **OPEN BAR**

Price per guest

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### *House Brands*

2 Hours \$22.95

3 Hours \$24.95

Each additional hour \$5.95

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### *Call Brands*

2 Hours \$24.95

3 Hours \$27.95

Each additional hour \$5.95

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### *Premium Brands*

2 Hours \$27.95

3 Hours \$29.95

Each additional hour \$5.95

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### *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*

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## *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.

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## *Guest Minimums*

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

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## *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.

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## *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.

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## *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**

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



# America's Best

*DJs • Video • Photo Booths*

**AMERICASBESTDJS.NET**  
a division of Ala Carte Entertainment



America's Best DJs, Video and Photo Booths is proud to provide unparalleled entertainment and video services for some of the best banquet facilities in northern Illinois, including Chandler's Banquets. This relationship offers you top quality entertainment for your special event and an outstanding range of features to simplify the planning process, all at an affordable price.

- America's Best and Chandler's work closely together to ensure your event flows smoothly
- All America's Best services will be added to your Chandler's contract, eliminating the need for additional deposits or paperwork
- All of your event planning tools, including music request forms, are available online anytime at AmericasBestDJs.net

## *Premium Dinner DJ Package (up to 6 hours).....\$895*

Includes the following:

- Entertainer for your entire party (up to 6 hours)
- Online, On-phone and In-person pre-planning of your events entertainment
- Emcee on wireless mic for introductions, toasts, announcements, etc.
- Cocktail and dinner music of your choosing
- Extensive library of music, from the '40s thru today
- Will take requests and keep your guests on the dance floor!

## *Additional Entertainment & Video Options*

- America's Best DJ (3 hour show).....\$695
- Additional pre-booked hours.....\$125/hour  
(*\$150.00 per hour overtime for above service*)
- 3 Hour Videotaping (professional editing included).....\$625  
(*additional pre-booked hours \$150 per hour*)
- Add Karaoke to your Event (up to 3 hours with DJ service).....\$250
- Country Line Dance Instruction.....\$275/hour
- Full Color LED Up Lighting.....\$50 per Fixture (*min 4*)
- Dynamic Dance Floor Lighting Package (including 4 effects).....\$150
- Video Photo Album.....\$350 (*up to 50 photos*)
- Video Projection Package (including DVD Player and Screen).....\$300

**- Photo Booth.....\$695 (up to 3 hours)**  
*including host, unlimited pictures, variety of props and guest book (\$100 each additional hour)*

### ANYTHING ELSE WE CAN DO FOR YOU?

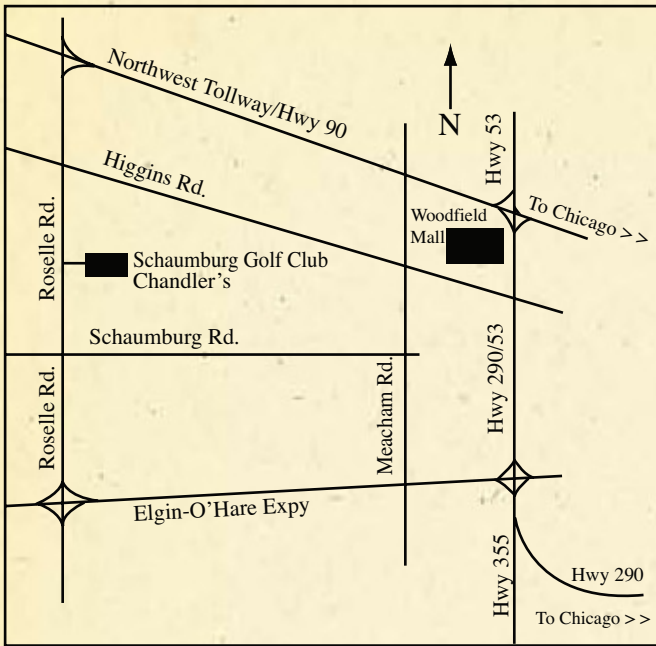
Just ask! All entertainment and video services are available at any location. Additional charges may apply.

Prices subject to change. Visit [www.americasbestdjs.net](http://www.americasbestdjs.net)

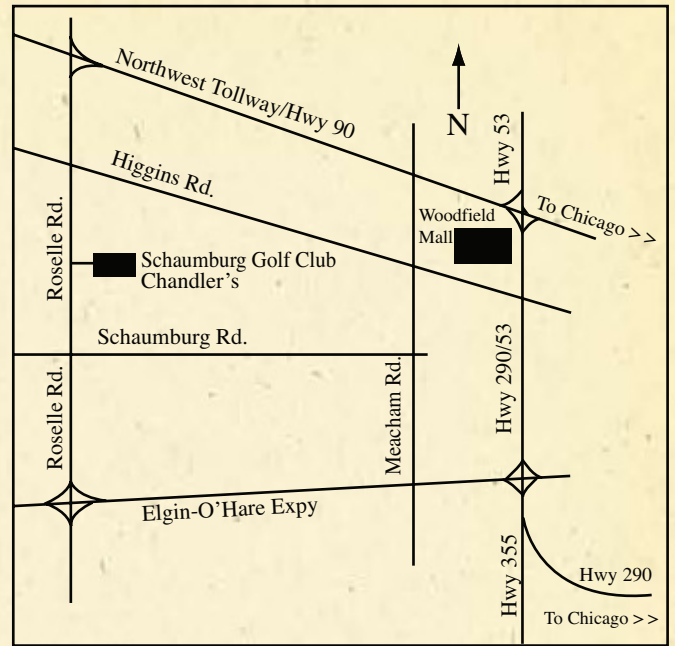
**Call (847) 303-4483 and ask for America's Best Entertainment Coordinator**

Chandler's Banquet Dinner Package © 11/2015 Ala Carte Entertainment

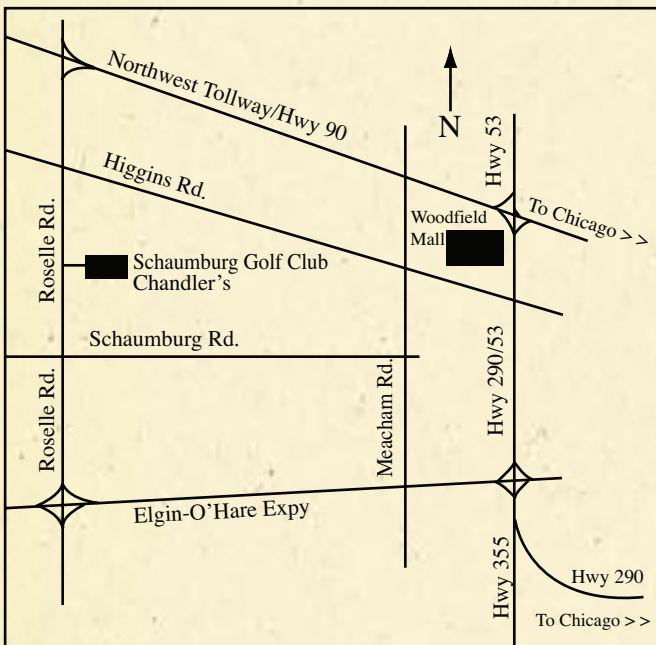
All info subject to change without notice



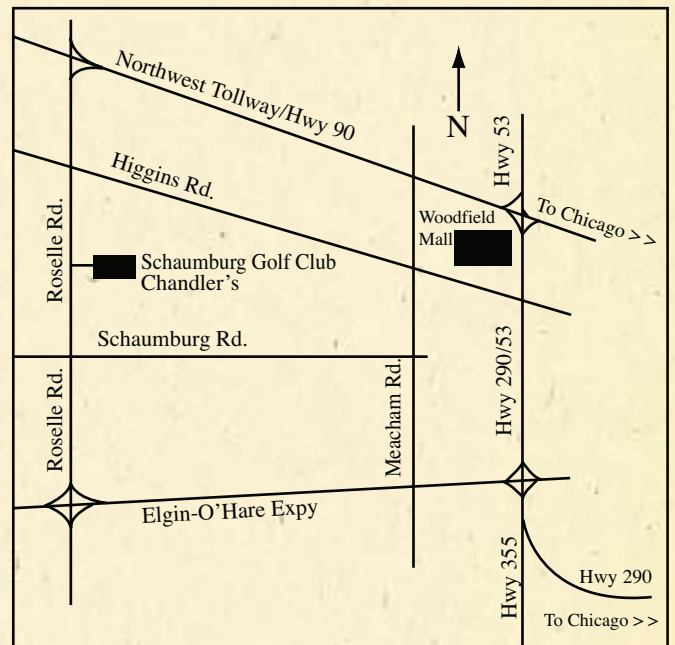
**Chandler's**  
 At the Schaumburg Golf Club  
 401 N. Roselle Rd.  
 Schaumburg, IL 60194



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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)

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