



At Chandler's, We Take Pride in Hosting the Most Important Day of Your Life.
Our Professionals Will Guide You Through the Entire Planning Process, Leaving No Details
Overlooked, Offering the Skills and Expertise Needed to Make Your Special Day Unforgettable.

Chandler's Seasoned Culinary Team will be Glad to Customize a Menu Package
to Meet Your Individual Needs.

The Quality of Our Food and Service Staff Combined with our Unique Atmosphere,
Make Every Event at Chandler's Unsurpassed.

Chandler's
401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Fax (847) 490-8789
www.chandlerschophouse.com



Wedding Package

Included in the Package for All Wedding Parties:

Personal Wedding Professional for Your Special Day
Banquet Captain for Personal Service Needs
Complete Five Course Plated Dinner, Family Style, Buffet or Stations Package
Six Hour Reception Package
Five Hours of Open Bar Serving Premium Liquors
Champagne Toast
Unlimited Red and White Wine Selection with Dinner for Each Guest
Custom Wedding Cake
V.I.P. Coffee Station
Floor Length Linens and Choice of Linen Napkin Color
Custom Draped Head Table, Cake Table, Escort Table and Gift Table
Centerpiece Selection
Candles for Each Guest Table
Room and Head Table Up-Lighting
Background Music and Public Address System
Private Bridal Suite with Champagne
On-Site Parking
Service Charge Included in Pricing

Ceremony Package

\$1250.00

Set Up Included For Ceremony
On-Site Wedding Ceremonies Overlooking the Beautiful Schaumburg Golf Course
Garden Patio with Lighted Gazebo and Stunning Water Feature
Seasonal Landscape Designs
Taupe Garden Chairs
Round Unity Table with Draped Linens
Outdoor Ceremony Area for Half Hour
Inclement Weather Plan for Indoor Ceremony

Indoor Ceremony Package Includes:

Beautiful Arch Decorated with White/Ivory Silk Greenery
Round Unity Table with Draped Linens
Optional Indoor Runner
Lighting Effect Package

Inquire About Hotel Accommodations with Complimentary Transportation to Your Special Day

*We Offer Special Pricing for the Following
Saturday and Evening Packages:
January, February and March*

*Special Pricing on Our Full Wedding Package
for Sunday or Friday Evenings or
Saturday or Sunday Afternoons*

Service Charge Included in Pricing, Prices Do Not Include Tax

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Upgrades

Make Your Wedding Day More Memorable

Ice Sculpture
Martini Luge
Upgraded Centerpieces and Decor
Specialty Linens and Overlays
Table Runners
Chair Covers, Chair Ties, Chiavari Chairs
Additional Up Lighting / Lighting Effects
White Dance Floor
Customized Dance Floor Logo
LCD Projector and Drop Down Screen
Lighted Marquee Sign
Schaumburg Park District Scenic Golf Course Photos

Ask Us About Our Specialty Food Displays

Check with Your Personal Wedding Professional for Special Pricing

Additional Services

Additional Wait Staff or Bartenders
Portable Bar on Patio (*weather permitting*)
Coat Check
Valet Parking
America's Best Photo Booth

Chandler's is Proud to Offer Our Premier Vendor List

Chandler's Recommends



America's Best DJs is Proud to Provide Unparalleled Entertainment Services for Some of the Best Banquet Facilities in Northern Illinois, Including Chandler's Banquets. This Relationship Offers Top Quality Entertainment for Your Wedding Day and an Outstanding Range of Features to Simplify the Planning Process, All at an Affordable Price. A Complete Listing of all Our DJ Services is Included in this Booklet.

Please Call or Visit Our Website AmericasBestDJs.net

Rehearsal Dinner

When the Wedding Reception is Planned at Chandler's a 10% Discount Off the Normal Dinner and Beverage Prices will be Extended When the Rehearsal Dinner is Also Planned at Chandler's or One of Our Ala Carte Locations.
Event Space for Rehearsal Dinners Subject to Availability

Bridal Shower

When the Wedding Reception is Planned at Chandler's a Complimentary Bowl of Punch Will be Provided for the Bridal Shower When Booked at Chandler's. A 10% Discount Off the Normal Menu and Beverage Prices will be Extended When the Shower is Booked at One of Our Ala Carte Moretti's Locations.
Event Space for Bridal Showers Subject to Availability

Service Charge Included in Pricing, Prices Do Not Include Tax

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Deluxe Hors D' Oeuvres
(Pricing per 50 pieces) Buffet or Butler Passed

COLD HORS D'OEUVRES

Spinach and Artichoke Dip with Toasted Pita Chips	65.00
California Rolls with Wasabi and Soy Sauce	100.00
Tomato Basil Bruschetta	75.00
Deli Spiral Pinwheels <i>Chef's Selection</i>	75.00
Assorted Fresh Fruit Kabob	65.00
Prosciutto Wrapped Melon	75.00
Caprese Skewers with Basil Pesto	85.00
Coronets of Salami on a Crostini	65.00
Whipped Goat Cheese with Hot Pepper Jelly atop a Water Cracker	85.00
Antipasto Tray with Assorted Gourmet Crackers	75.00
Smoked Salmon on Mini Bagels	100.00
Jumbo Shrimp Cocktail with Cocktail Sauce	120.00
Red Potato with Sour Cream and Dill	65.00
Cucumber Cups with Oriental Sesame Chicken	75.00
Shrimp Ceviche Shooters	110.00
Fresh Pear and Danish Bleu Cheese on a Water Cracker	75.00
Antipasti Skewer <i>Chef's Selection</i>	85.00
Olive and Roasted Pepper Tapenade on a Toasted Baguette	75.00

HOT HORS D'OEUVRES

Stuffed Mushroom Caps with Spinach and Cheese	75.00
Chicken Quesadillas with Sour Cream and Pico De Gallo	100.00
Crab Rangoon with Sweet Chili Sauce	70.00
Focaccia Pizza Bites	75.00
Chicken Fingers with Honey Mustard or BBQ	75.00
Mini Egg Rolls with Sweet and Sour Sauce	85.00
Swedish or BBQ Meatballs	75.00
Truffle Mac and Cheese on an Individual Spoon	85.00
Chicken or Beef Satay with Choice of Peanut or Teriyaki Sauce	75.00
Fried Calamari with Cocktail Sauce	70.00
Buffalo Chicken Wings (Hot or Mild) Ranch or Bleu Cheese	70.00
Golden Mac and Cheese Bites	65.00
Spanakopita: Spinach Stuffed Puff Pastry with Tzatziki Sauce	90.00
French Fried Mozzarella Sticks	75.00
Bacon Wrapped Scallop with Chipotle Remoulade	125.00
Mozzarella Sticks with Marinara Sauce	110.00
Vegetable Potstickers with Ginger Soy Sauce	90.00
Italian Sausage and Pepper Skewers with Marinara	90.00

Specialty Hors D' Oeuvres Displays

*Designed to Complement Your Hors D'Oeuvre or Entrée 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

Domestic and Imported Cheeses with Salami, Turkey and Ham Paired with Assorted Gourmet Crackers and Fruit Garnish.

One Hour Package	Two Hour Package
\$4.50	\$5.50

SEASONAL FRESH FRUIT DISPLAY

The Season's Finest Fruit In a Beautiful Display.

One Hour Package	Two Hour Package
\$3.25	\$4.50

DOMESTIC CHEESE AND FRUIT DISPLAY

Cheddar, Swiss and Jalapeño Cheese Paired with Assorted Gourmet Crackers and the Season's Finest Fruit.

One Hour Package	Two Hour Package
\$4.50	\$5.50

MEDITERRANEAN CHEESE DISPLAY

Brie, Port, Chèvre and Herb Boursin and an Assortment of Gourmet Crackers and Flat Breads Garnished with Fresh Grapes, Strawberries, Nuts, Figs and Olives.

One Hour Package	Two Hour Package
\$7.25	\$9.25

CHANDLER'S VIP SEAFOOD DISPLAY MUST SEE!

Chilled Shrimp Cocktail Over Ice with Cocktail Sauce and Lemons, Baked Clams Casino, Smoked Salmon with Garnishes and California Rolls with Pickled Ginger, Soy Sauce and Wasabi.

One Hour Package	Two Hour Package
\$9.50	\$10.75

Service Charge Included in Pricing, Prices Do Not Include Tax

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Signature Package

(30 Guest Minimum)

Select Three Cold Items and Three Hot Items
1 Hour Unlimited Butler Pass Prior to Entrée (\$9.95 per guest)
1 Hour Unlimited Buffet Style (\$12.45 per guest)
(No Substitutions Please)

COLD HORS D'OEUVRES

Spinach and Artichoke Dip with Toasted Pita Triangles
Deli Spiral Pinwheels *Chef's Selection*
Caprese Skewers with Basil Pesto
Domestic Cheese Display with Assorted Gourmet Crackers and Seasonal Fresh Fruit
Assorted Fruit Kabobs
Tomato Basil Bruschetta
Whipped Goat Cheese with Hot Pepper Jelly atop a Water Cracker
Antipasti Skewer *Chef's Selection*

HOT HORS D'OEUVRES

Fried Calamari with Cocktail Sauce
Crab Rangoon with Sweet Chili Sauce
Buffalo Chicken Wings (Hot or Mild) Ranch or Bleu Cheese
Stuffed Mushroom Caps with Spinach and Cheese
Focaccia Pizza Bites
Mozzarella Sticks with Marinara Sauce
Spanakopita: Spinach Stuffed Puff Pastry with Tzatziki Sauce
Golden Mac and Cheese Bites

Deluxe Package

(30 Guest Minimum)

Select Three Cold Items and Three Hot Items - Signature Package Included
1 Hour Unlimited Butler Pass Prior to Entrée (\$10.95 per guest)
1 Hour Unlimited Buffet Style (\$13.45 per guest)

COLD HORS D'OEUVRES

Prosciutto Wrapped Melon
Smoked Salmon on Mini Bagels
Coronets of Salami on a Crostini
Antipasto Platter with Assorted Gourmet Crackers
California Rolls with Pickled Ginger, Soy Sauce and Wasabi
Cucumber Cups with Oriental Sesame Chicken
Fresh Pear and Danish Bleu Cheese on a Water Cracker

HOT HORS D'OEUVRES

Mini Beef Brochettes with Korean BBQ
Mini Egg Rolls with Sweet and Sour Sauce
Italian Sausage and Pepper Skewers with Marinara Sauce
Vegetable Potstickers with Ginger Soy Sauce
Chicken or Beef Satay with Peanut or Teriyaki Sauce
Swedish or BBQ Meatballs
Chicken Quesadillas with Sour Cream and Pico De Gallo

Upgrade Either Package

(Priced per 50 pieces)

Mini Filet Mignon Sandwiches with Horseradish Cream \$185
Mini Cheeseburgers with Ketchup, Mustard and Pickles \$125
Mini Buffalo Chicken Sandwiches with Creamy Coleslaw on a Fresh Baked Roll \$125
or

CARVING STATION

1 Hour Chef Attended Carving Station - Priced per 50 Guests \$285

Served with Silver Dollar Rolls

(choice of one)

Herb-Crusted Pork Tenderloin Served with Pork Gravy and Apricot Glaze
Roast Sirloin of Beef Served with Natural Au Jus, Mushroom Bordelaise Sauce and Horseradish Cream
Roast Turkey Served with Turkey Gravy and Cranberry Sauce

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The Wedding Menu

(continued)

ACCOMPANIMENTS

FIRST COURSE

(choice of one)

Soup Du Jour (see below selections)

Pasta with Marinara

Antipasto Salad: Romaine, Salami, Provolone, Pepperoncini and Olives with Our House Italian Dressing
(add \$1.75 per guest)

Seasonal Fresh Fruit Cocktail

Jumbo Shrimp Cocktail

Ask About Our Special Table Presentation

(add market price per guest)

SOUPS

Minestrone

Chicken Noodle

Cream of Chicken with Rice

Cream of Mushroom

Broccoli Cheddar

Avgolemeo (Greek Egg Lemon Drop)

Chicken Rosa Marina

Roasted Red Pepper with Wild Rice

Potato Leek

Lobster Bisque (add \$2.35 per guest)

SALADS

(choice of one)

Garden Fresh Tossed Salad:
Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Garden Fresh Spinach Salad:
Diced Egg, Bacon, Red Onion, Tomato and Mushroom with Warm Bacon Dressing
(add \$1.50 per guest)

Bouquet of Field Greens with Slivered Almonds, Videlia Onions and Heirloom Tomatoes

Tossed Caesar Salad
(add \$1.50 per guest)

SALAD DRESSINGS

(choice of two)

Ranch

Italian

Bleu Cheese

Citrus Vinaigrette

Cream Garlic Sour Cream

White Balsamic Vinaigrette

Caesar

Raspberry Vinaigrette

STARCH

(choice of one)

Baked Idaho Potato with Chives and Sour Cream

Herb-Roasted Red Potatoes

Herb-Roasted Wedge Potatoes

Roasted Garlic Mashed Potatoes

Double Baked Potatoes (add \$1.75 per guest)

Wild Rice Pilaf

Vesuvio Potatoes

Parsley-Boiled Potatoes

Smoked Cheddar Whipped Potatoes
(add \$1.75 per guest)

Scalloped Potatoes (add \$1.75 per guest)

VEGETABLES

(choice of one)

Cauliflower and/or Broccoli Au Gratin

Corn O'Brien

Green Beans and Carrots

Broccoli and/or Cauliflower with Garlic Butter

Braised Brussel Sprouts with Shallots, Ginger Soy and Butter (add \$1.75 per guest)

Chef's Seasonal Vegetable Medley

Sautéed Zucchini and Yellow Squash

Fresh Asparagus with Garlic Butter
(add \$1.75 per guest)

Sautéed Spinach and Wild Mushrooms
(add \$1.75 per guest)

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The Wedding Menu

Plated Wedding Entrée Includes Fresh Baked Rolls and Butter, First Course, Salad, Starch, Vegetable, Freshly Brewed Coffee, Decaf, Hot Tea & Milk, Custom Wedding Cake and Choice of Dessert

GRILLED HERB CHICKEN **\$74.95**

Double Boneless Breast of Chicken Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic and Herbs Served with Thyme-Scented Natural Juices.

CHAMPAGNE CHICKEN **\$74.95**

Sautéed Double Boneless Breast of Chicken Enhanced with a Delicate Champagne Sauce.

BREAST OF CHICKEN MARSALA **\$74.95**

Double Boneless Breast of Chicken Sautéed with Mushrooms and Marsala Wine.

CHICKEN VESUVIO **\$74.95**

Double Boneless Breast of Chicken Marinated with a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers.

CHICKEN PICCATA **\$74.95**

Sautéed Double Boneless Breast of Chicken with Roasted Peppers and Capers Finished with a Lemon Garlic Butter Sauce.

CHICKEN FLORENTINE **\$74.95**

Double Boneless Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes and Wild Rice with a White Wine Herb Sauce.

ROAST SIRLOIN OF BEEF **\$74.95**

Tender Slices of Sirloin, Topped with Mushroom-Bordelaise Sauce.

CHANDLER'S MIXED GRILL **\$84.95**

Charbroiled USDA Prime Center-Cut Sirloin with Natural Au Jus or Mushroom Bordelaise Sauce Served with Your * *Choice of Chicken Preparation.*

FILET AND CHICKEN BREAST **\$87.95**

Center-Cut Filet Charbroiled to Perfection Served with Natural Au Jus or Mushroom Bordelaise Sauce and Your * *Choice of Chicken Preparation.*

ROAST TENDERLOIN OF BEEF **\$85.95**

The Finest Available Cut, Sliced by Hand, Served with Natural Au Jus or Mushroom Bordelaise Sauce.

ROAST PRIME RIB OF BEEF **\$89.95**

Hand-Carved Prime Rib, Slow Roasted in its Own Juices, Served with a Creamy Horseradish Sauce.

NEW YORK STRIP STEAK **\$89.95**

Center-Cut Strip Steak, Charbroiled to Perfection, Served with Natural Au Jus.

FILET MIGNON **\$89.95**

Center-Cut Filet Charbroiled to Perfection, Served with Natural Au Jus or Mushroom Bordelaise Sauce.

CHANDLER'S TRIO **\$92.95**

Filet Mignon Medallion and a Trio of Sautéed Lemon-Garlic Shrimp with Your * *Choice of Chicken Preparation.*

SPECIAL SURF AND TURF **\$89.95**

Filet Mignon Medallion and a Trio of Sautéed Lemon-Garlic Shrimp.

** Choice of Chicken Preparation Does Not Include Chicken Florentine*

We offer special pricing for the following Saturday and Evening Packages: January, February and March.

Special pricing on our full Wedding Package for Sunday or Friday evenings or Saturday or Sunday Afternoons.

Service Charge Included in Pricing, Prices Do Not Include Tax

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The Wedding Menu

(continued)

GRILLED PORK CHOP **\$74.95**

8oz. Center Cut Bone-In Pork Chop Grilled with an Apple Cider Jus.

STUFFED ROAST PORK LOIN **\$74.95**

Boneless Pork Loin Stuffed with Roasted Apples, Spinach and Pecans with a Dried Cherry Wine Sauce.

CHANDLER'S CHICKEN AND SHRIMP COMBO **\$82.95**

A Trio of Sautéed Lemon-Garlic Shrimp with Your * *Choice of Chicken Preparation.*

FRESH CATCH OF THE DAY **\$75.95**

Select Your Favorite: Whitefish, Salmon, or Orange Roughy

Choice of Preparation: Lemon Dill Sauce, Parmesan-Crusted, Champagne Garlic Sauce, White Wine Herb Sauce or Saffron Lemon Cream Sauce.

COLD WATER LOBSTER TAIL **Market**

Steamed and Served in the Shell with Drawn Butter.

** Choice of Chicken Preparation Does Not Include Chicken Florentine*

Gluten Free, Vegan & 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:

CHICKEN BRUSCHETTA (Gluten Free) **\$74.95**

Double Boneless Breast of Chicken Marinated and Char-Grilled, Topped with Bruschetta Tomatoes.

STUFFED BELL PEPPER (Vegetarian) **\$69.95**

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) **\$69.95**

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) **\$69.95**

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.

WILD MUSHROOM RAVIOLI (Vegetarian) **\$69.95**

Wild Mushroom Stuffed Ravioli with Spinach and Bruschetta Tomatoes in a Basil Cream 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).

Semi-Family Style Dinner

Add Any Selection Below to Accompany Your Entrée - Served Family Style

Add Any Selection Below to Accompany Your Entrée - Served Family Style

Mostaccioli with Your Choice of Marinara or Vodka Sauce (add \$3.95 per guest)

Roast Sirloin of Beef with Natural Au Jus (add \$9.95 per guest)

** Choice of Chicken Preparation (add \$8.95 per guest)*

Roast Pork Loin Served with Your Choice of Pork Gravy or Apricot Glaze (add \$8.95 per guest)

Fresh Catch of the Day with Your Choice of Preparation (add \$9.95 per guest)

Service Charge Included in Pricing, Prices Do Not Include Tax

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The Wedding Menu

(continued)

Desserts

(choice of one)

WHIPPED MOUSSE

Chocolate

White Chocolate

SHERBET / SORBET

Lemon Sorbet

Wild Berry Sherbet

Raspberry Sherbet

ASSORTED ICE CREAMS

Chocolate

Cookies and Cream

French Vanilla

(Choice of Chocolate Sauce or Espresso Sauce)

Salted Caramel

(add \$1.25 per guest)

HOMEMADE FRUIT COBBLER

Choice of: Cherry, Apple or Peach

(A la mode add \$1.25)

CHOCOLATE FUDGE CAKE

Served with Your Choice of
Raspberry, Caramel, Vanilla
Bourbon or Espresso Sauce.

TIRAMISU

With Espresso Sauce (add \$2.75 per guest)

CLASSIC CANNOLI

Filled with Fresh Custard (add \$2.75 per guest)

COCONUT DELIGHT

Vanilla Ice Cream with Toasted Coconut and Drizzled with Decadent Chocolate Sauce (\$1.25 per guest)

FRESH STRAWBERRIES

Tossed with Grand Marnier and Served with Whipped Cream (\$2.75 per guest)

CHICAGO'S BEST CHEESECAKE

Served with Your Choice of Raspberry Sauce, Chocolate Sauce or Caramel (add \$2.75 per guest)

DEATH BY CHOCOLATE (Gluten Free)

(add \$3.95 per guest)

Children's Menu

For Our Guests 10 Years Old and Under, the Following Options are Available For \$25.95

No Charge for Guests 3 and Under When Sharing an Adult Entrée

(Includes Same Salad and Dessert Course Selections as Adult Entrée)

(choice of one)

Chicken Fingers

1/4lb. Hamburger or
Cheeseburger

Grilled American
Cheese

Vienna Hot Dog

Macaroni and Cheese

Mozzarella Sticks

(choice of one)

Fries

Mashed Potato

Applesauce

Tater Tots

Carrot Sticks

Seasonal Fresh
Fruit Cup

Late Night Snacks

"A Fun and Trendy Way to End Your Evening"

Assorted One Topping Pizza Buffet
\$4.95 per guest

Jumbo Vienna Beef Hot Dog with Fixins
(50) \$210.00

Mini Sub Sandwiches:
Selection of Turkey, Ham and Salami Served
with Lettuce, Tomato, Onions and Sub Dressing
(50) \$180.00

Filet Mignon Sandwiches with Horseradish
Cream (50) \$265.00

Mini Cheeseburgers with Ketchup and
Mustard (50) \$210.00

Jumbo Soft Pretzels with Cheese and
Mustard (50) \$180.00

Beef or Chicken Tacos with Lettuce, Tomato,
Jalapeños, Shredded Cheese, Sour Cream
and Pico De Gallo (50) \$125.00

Custom Late Night Packages Available

Service Charge Included in Pricing, Prices Do Not Include Tax

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Family Style Dinner For Weddings

Family Style Dinner Includes

Fresh Baked Rolls and Butter
Choice of Garden Fresh Tossed Salad or Bouquet of Field Greens
Two Dressing Selections (*refer to page 6*)
Mostaccioli with Marinara Sauce
Choice of Dessert (*refer to page 9*)
Freshly Brewed Coffee, Decaf, Hot Tea and Milk
Soup Du Jour (*refer to page 6*) - add \$1.95 per guest
Substitute Marinara Sauce with Vodka Sauce - add \$1.00 per guest

ENTRÉES

(choice of two)

Grilled Herb Chicken
Broasted Chicken
Chicken Piccata
Chicken Vesuvio
Roasted Sirloin of Beef
with Mushroom Bordelaise Sauce
Roast Breast of Turkey
with Stuffing, Gravy and Cranberry Sauce

Roast Spring Chicken
Champagne Chicken
Chicken Marsala
Polish Sausage with Sauerkraut
Roast Pork Loin with Apricot Glaze
Virginia Baked Ham with Pineapple Glaze
Italian Sausage with Roasted Peppers
and Marinara Sauce

Fresh Catch Of the Day

Select Your Favorite: White Fish, Salmon or Orange Roughy

Choice of Preparation: Lemon Dill Sauce, Parmesan Crusted, Champagne Garlic Sauce,
White Wine Herb Sauce or Saffron Lemon Cream Sauce

ACCOMPANIMENTS

STARCH

(choice of one)

Roasted Garlic Mashed Potatoes
Herb-Roasted Red Potatoes
Parsley Boiled Potatoes
Herb-Roasted Wedge Potatoes
Vesuvio Potatoes
Wild Rice Pilaf
Scalloped Potatoes (*add \$1.75 per guest*)
Smoked Cheddar Whipped Potatoes
(*add \$1.75 per guest*)
Double Baked Potatoes (*add \$1.75 per guest*)

VEGETABLE

(choice of one)

Chef's Seasonal Vegetable Medley
Sautéed Zucchini and Yellow Squash
Broccoli and/or Cauliflower with Garlic Butter
Green Beans and Carrots
Corn O'Brien
Cauliflower and/or Broccoli Au Gratin
Braised Brussel Sprouts with Shallots, Ginger,
Soy and Butter (*add \$1.75 per guest*)
Sautéed Spinach and Wild Mushroom
(*add \$1.75 per guest*)
Fresh Asparagus with Garlic Butter
(*add \$1.75 per guest*)

Package Price: \$73.95

Jr. Package Price (Ages 11-20) \$68.95

Kids Family Style Price (Ages 10 and Under) \$25.95

(Kids Ages 3 and Under, Complimentary When Sharing an Adult Entrée)

Upgrade Your Entrée Selection

Roast Tenderloin of Beef with Mushroom Bordelaise Sauce or Natural Au Jus
Slow Roasted Prime Rib of Beef with Natural Au Jus and Horseradish Cream

Package Price: \$87.95

Service Charge Included in Pricing, Prices Do Not Include Tax

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Wedding Dinner Buffet

Dinner Buffet Includes

Soup Du Jour (*refer to page 6*) - add \$1.95 per guest
Fresh Baked Rolls and Butter

Choice of: Garden Fresh Tossed Salad or Bouquet of Greens
Two Dressing Selections (*refer to page 6*)

Choice of Starch: Roasted Garlic Mashed Potatoes, Herb-Roasted Wedge Potatoes or Wild Rice Pilaf

Choice of Vegetable: Broccoli and/or Cauliflower with Garlic Butter, Chef's Seasonal Vegetable Medley,
Corn O'Brien or Green Beans and Carrots
Seasonal Fresh Fruit Display
Choice of Dessert (*refer to page 9*)
Freshly Brewed Coffee, Decaf, Hot Tea and Milk

ENTRÉES

(choice of three)

Grilled Herb Chicken
Broasted Chicken
Roast Sirloin of Beef
with Mushroom Bordelaise Sauce
Roast Breast of Turkey with Stuffing, Gravy
and Cranberry Sauce
Polish Sausage with Sauerkraut
Cheese Tortellini with Marinara Sauce
Baked Mostaccioli with Marinara Sauce
Vodka Sauce - add \$1.00 per guest
Virginia-Baked Ham with Pineapple Glaze

Roast Spring Chicken
Chicken Marsala
Roast Pork Loin with Apricot Glaze
Ratatouille Lasagna
Vegetable Rotolo With Marinara
and Alfredo Sauce
Italian Sausage with Roasted Peppers
and Marinara Sauce
Grilled Pork Chops with Apple Cider Jus
BBQ Ribs with BBQ Sauce

Fresh Catch Of the Day

Select Your Favorite: White Fish, Salmon or Orange Roughy

Choice of Preparation: Lemon Dill Sauce, Parmesan Crusted, Champagne Garlic Sauce,
White Wine Herb Sauce or Saffron Lemon Cream Sauce

Package Price: \$75.95

Jr. Package Price (Ages 11-20) \$70.95

Kids Dinner Buffet Price (Ages 10 and Under) \$25.95

(Kids Ages 3 and Under, Complimentary When Sharing an Adult Entrée)

Upgrade Your Entrée Selection

Roast Tenderloin of Beef with Mushroom Bordelaise Sauce or Natural Au Jus
Package Price: \$87.95

Slow Roasted Prime Rib of Beef with Natural Au Jus and Horseradish Cream
Package Price: \$87.95

2 Hour Chef Attended Carving Station - \$100 Per Chef Attendant, Per Entrée
Served with Silver Dollar Rolls

Service Charge Included in Pricing, Prices Do Not Include Tax

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Wedding Stations Package

(Please Note: Adequate Space Must be Booked for Stations Menu)

HORS D' OEUVRES STATION

1 Hour Butler Passed or Station (No Substitutions Please)

COLD HORS D'OEUVRES

(choice of four)

Spinach and Artichoke Dip with Toasted Pita Triangles
 Tomato Basil Bruschetta
 Deli Spiral Pinwheels *Chef's Selection*
 Caprese Skewers with Basil Pesto
 Domestic Cheese Display with Assorted Gourmet Crackers and Seasonal Fresh Fruit
 Assorted Fruit Kabobs
 Whipped Goat Cheese with Hot Pepper Jelly atop a Water Cracker
 Antipasti Skewer *Chef's Selection*

HOT HORS D'OEUVRES

(choice of four)

Fried Calamari with Cocktail Sauce
 Crab Rangoon with Sweet Chili Sauce
 Buffalo Chicken Wings (Hot or Mild) Ranch or Bleu Cheese
 Stuffed Mushroom Caps with Spinach and Cheese
 Focaccia Pizza Bites
 Mozzarella Sticks with Marinara Sauce
 Spanakopita: Spinach Stuffed Puff Pastry with Tzatziki Sauce
 Golden Mac and Cheese Bites

PASTA STATION

(choice of two pastas and two sauces)

Penne	Tortellini	Additional Pasta Selections (add \$3.95 per guest)	Marinara	Vodka Sauce
Orecchiette	Fettuccine		Basil Pesto	Alfredo
Angle Hair	Cavatappi	Grilled Balsamic Glazed Vegetables (add \$2.95 per guest)	Hearty Bolognese	Oglio Olio

CHEF ATTENDED CARVING STATION

(choice of two)

Served with Fresh Silver Dollar Rolls and Accompanying Sauces

Roast Sirloin with Mushroom Bordelaise Sauce, Natural Au Jus and Horseradish Cream
 Roast Turkey with Gravy and Cranberry Sauce
 Virgin Baked Ham with Pineapple Glaze

Herb-Crusted Grilled Pork Tenderloin with Pork Gravy and Apricot Sauce
 Beef Brisket with Assorted BBQ Sauces

Upgrade to Roast Tenderloin of Beef or Slow Roasted Prime Rib of Beef
(add \$7.95 per guest)

MASHED POTATO BAR or MAC AND CHEESE BAR ^{MUST SEE!}

(choice of one)

Roasted Garlic Mashed Potatoes or Golden Mac and Cheese Scooped into a Martini Glass and Topped with Your Hearts Desire

Included on Station

Hot Sauce	Shredded Cheddar	Baby Shrimp in a Spicy Remoulade	Sautéed Mushrooms	Chives
Broccoli	Jalapeño Corn Relish	Gravy with Garlic Mashed Potatoes Only	Bleu Cheese Crumbles	Tomatoes
Sour Cream		Lobster or Crab - Market Price		Bacon

Individually Plated Options

Served with Fresh Baked Rolls and Butter
 Choice of Soup Du Jour (add \$1.95 per guest)
 Choice of Salad (add \$1.95 per guest)

Package Price: \$75.95

Jr. Package Price (Ages 11-20) \$70.95
 Kids Stations Price (Ages 10 and Under) \$25.95
 (Kids Ages 3 and Under, Complimentary When Sharing an Adult Entrée)

Service Charge Included in Pricing, Prices Do Not Include Tax

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A Sweet Ending...

Our Famous Sweet Table

Sliced Seasonal Fresh Fruit and Melon Display
Assorted Fresh Fruit Tartlets – Petit Fours
Assorted Cookies, Brownies and Specialty Tortes
Chocolate Éclairs – French Pastries
Mini Cheesecakes and Mini Cannolis
V.I.P. Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate
Add \$11.95 per guest
Selections May Vary Due to Availability

European Sweet Table

Sliced Seasonal Fresh Fruit and Melon 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, Cinnamon and Shaved Chocolate
Add \$13.95 per guest

Chocolate Fountain ^{MUST SEE!}

Enjoy an Assortment of Delicious Items Ready to Dip in Our Decadent Chocolate Fountain:
Fresh Strawberries, Bananas, Pineapple, Chocolate Chip Cookies, Graham Crackers, Pretzels,
Cream Puffs and Marshmallows.

\$6.95 per person \$4.95 with sweet table

S'mores Bar

Includes S'mores Recipe Board

THE CLASSIC

Graham Crackers, Marshmallows
and Milk Chocolate

SALTED CARAMEL

Graham Crackers, Marshmallows, Milk
Chocolate, Caramel and Sea Salt

OREO BASH

Graham Crackers, Marshmallows, Milk
Chocolate and Oreo Cookie

THE SAMOA

Graham Crackers, Marshmallows, Milk
Chocolate and Coconut

THE NUTTY BUDDY

Graham Crackers, Marshmallows, Reese's
Peanut Butter Cups

WHITE CHOCOLATE

Graham Crackers, Marshmallows, White
Chocolate and Almonds

\$8.95 per person \$7.95 with sweet table

Requires S'mores Bar Attendant \$75.00

Ice Cream Sundae Buffet

French Vanilla and Chocolate Ice Creams with Hot Fudge, Assorted Crushed Candy Pieces,
Strawberry Topping, Nuts, Cherries, Toasted Coconut and Whipped Cream.

Add \$4.95 per guest

Service Charge Included in Pricing, Prices Do Not Include Tax

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Champagne Brunch Buffet

Unlimited Champagne Served Tableside

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, Onions, Tomatoes, Hot Sauce and Cheddar Cheese Optional*)

Ranch Bacon and Link Sausage

Choice of: Homemade Hash Browns or Roasted Garlic Mashed Potatoes

Cheese Blintzes with Strawberry Sauce, Fresh Baked Rolls and Butter

Choice of: Garden Fresh Tossed Salad or Bouquet of Field Greens

Choice of Two Dressings: Ranch, Italian, White Balsamic Vinaigrette or Raspberry Vinaigrette

Virginia Baked Ham with Pineapple Glaze and Roast Sirloin of Beef with Natural Au Jus or Mushroom Bordelaise Sauce

Choice of: Broccoli and/or Cauliflower with Garlic Butter, Corn O'Brien, Chef's Seasonal Vegetable Medley or Green Beans and Carrots

Penne Pasta with Marinara

Freshly Brewed Coffee, Decaf, Hot Tea and Milk

Custom Wedding Cake Included

CHAMPAGNE BRUNCH PRICES

No-Package \$39.95 per guest

4 Hour Premium Bar Package \$59.95 per guest

5 Hour Premium Bar Package add \$6.95 per guest

Jr. Package Price (*Ages 11-20*) \$54.95

Kids Brunch Buffet (*Ages 10 and Under*) \$19.95

(Kids Ages 3 and Under, Complimentary When Sharing an Adult Entrée)

Add a Special Touch...

Chef Attended Carving Station with Your Meat Selection - \$100.00

Chef Attended Deluxe Omelette Station - \$3.95 per guest

Lox and Bagels with Cream Cheese, Tomatoes, Capers, Chopped Eggs and Red Onion - \$4.75 per guest

Buttermilk Pancakes or French Toast with Maple Syrup - \$1.95 per guest

Famous Sweet Table - \$10.95 per guest

European Sweet Table - \$12.95 per guest

Beer and Wine Station

Beautifully Displayed and Charged on Consumption

Domestic Beers
\$4.50 each

Import Beers
\$6.25 each

Bottles of House Wine
\$22.00 each

Bloody Mary Bar

Selection of Vodkas, Mixes, Garnishes and
Your Own Personal Bartender

1 Hour Package \$7.95 per guest

2 Hour Package \$12.95 per guest

Chandler's Punch

Each Bowl Serves Approximately 30 Guests

Non-Alcoholic Fruit Punch \$60.00 each

Vodka Punch \$70.00 each

Champagne Mimosa Punch \$70.00 each

Service Charge Included in Pricing, Prices Do Not Include Tax

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Open Bar Wedding Package

Premium Liquors

All Cordials
Absolut Vodka
Absolut Flavors
Bacardi
Bacardi Flavors
Bailey's Irish Cream
Beefeater Gin
Canadian Club
Captain Morgan

Christian Brothers Brandy
Cuervo Gold
Dewar's White Label
Effen Vodka
Effen Flavors
Jack Daniel's
Jim Beam's Eight Star
Johnny Walker Red
J&B Scotch
Jim Beam Bourbon

Kahlua
Kettle One
Malibu Rum
Meyer's Rum
RumChata
Seagram's VO
Seagram's 7
Southern Comfort
Tito's Vodka

DOMESTIC BOTTLED BEER

Budweiser
Bud Light
Coors Light

Miller Genuine Draft
Miller Lite
Miller Genuine Draft 64

Miller High Life
O'Douls

BOTTLED HOUSE WINE DURING DINNER

White Zinfandel Chardonnay Pinot Grigio
Merlot Cabernet Sauvignon Shiraz

*Please Consult with Our Director of Catering for
Our Selection of Bottled Premium Wines and Champagnes.*

Top Shelf Premium Liquors

*For an Additional \$6.50 per person, Upgrade Your Package to a
Top Shelf Premium Liquors and Imported Bottled Beer Bar*

Amaretto Di Saronno
B & B
Belvedere Vodka
Chivas Regal
Chopin Vodka
Courvoisier VS

Courvoisier VSOP
Crown Royal
Drambuie
Frangelico
Grand Marnier
Grey Goose Vodka

Jameson Irish Whiskey
Bombay Sapphire
Johnnie Walker Black
Sambuca Romano
Stolichnaya Vodka
Tanqueray Gin

IMPORTED BOTTLED BEER

Amstel Light Blue Moon Corona Heineken Leinenkugel Seasonal
Samuel Adams Samuel Adams Seasonal Stella Artois

Other Selections Available Upon Request

Service Charge Included in Pricing, Prices Do Not Include Tax

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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 Wedding Day 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 Reception Planning Tools, Including Music Request Forms, are Available Online Any Time at AmericasBestDJs.net

Premium Wedding Dj Package (up to 6 hours).....\$995

Includes the Following:

- Entertainer for Your Entire Reception (up to 6 hours)
- Online, On-Phone and In-Person Pre-Planning of Your Reception's Entertainment
- Emcee on Wireless Mic for Introductions, Cake Cutting, Toasts, etc.
- Cocktail and Dinner Music of Your Choosing
- First Dance, Specialty Songs and Traditional Wedding Favorites
- Extensive Library of Music, From the '40s thru Today
- Will Take Requests and Keep Your Guests on the Dance Floor!

Premium Wedding Video Package Available

Complete Videotaping of Your Entire Ceremony and Reception, Including:

- Digital Video Recording and Editing
- Professional Cameraman and Editor
- Video Photo Album with Up to 40 Pictures Set to Music
- "Your Day In A Song" Highlight Music Video

Speak to One of Our America's Best Associates For More Information

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)
- Music for Ceremony (added to DJ Package if held on premise).....\$100
- Add Karaoke to Your America's Best DJ Service.....\$250
- Country Line Dance Instruction.....\$275/hour
- Full Color LED Up Lighting.....\$35 per Fixture (min 4)
- Dynamic Dance Floor Lighting Package (including 4 effects).....\$150
- Video Projection Package (including DVD Player and Screen).....\$250

- Photo Booth.....(3 hours) \$495 / (6 hours) \$695
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

Call (847) 303-4483 and Ask for an America's Best Associate

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 as a Courtesy Without a Deposit for Seven Days Before Being Released. A Signed Contract and Deposit of \$250.00 or \$750.00, Depending on the Cost of the Event, is Required.

Food & Beverage Minimum

Event Rooms are Assigned in Accordance with Anticipated Revenue. Please Consult with Our Director of Catering for Food and Beverage Minimum Revenues.

Guest Guarantee

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 Estimated Event Total Will be Charged for Cancellations Received Less Than 90 Days Prior to the Event Date.

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 Date. The Balance of an Account May be Settled as Follows:

- Cash, Debit, Cashier's Check or Money Order
 - Credit Card: American Express, Discover, Visa, Master Card
- No Personal Checks Will be Accepted for Final Payment***

Rehearsals

Rehearsals for Ceremonies are Not Guaranteed to Take Place on the Patio or in Your Event Space. All Rehearsals are Performed on Wednesdays, Thursdays or Fridays Afternoons Based on Space Availability and Must be Scheduled Ahead of Time.

Wedding Tastings

Complimentary Tastings are Offered for the Special Couple. Please Consult with Our Director of Catering for More Information. Tastings are by Appointment Only.

*All Food and Beverage Pricing Includes Service Fee and is Subject to Appropriate Sales Tax.
All Prices are Subject to Change.*

Service Charge Included in Pricing, Prices Do Not Include Tax

Chandler's Wedding Package © 1/5/17 Ala Carte Entertainment • All Info Subject to Change Without Notice



Directions

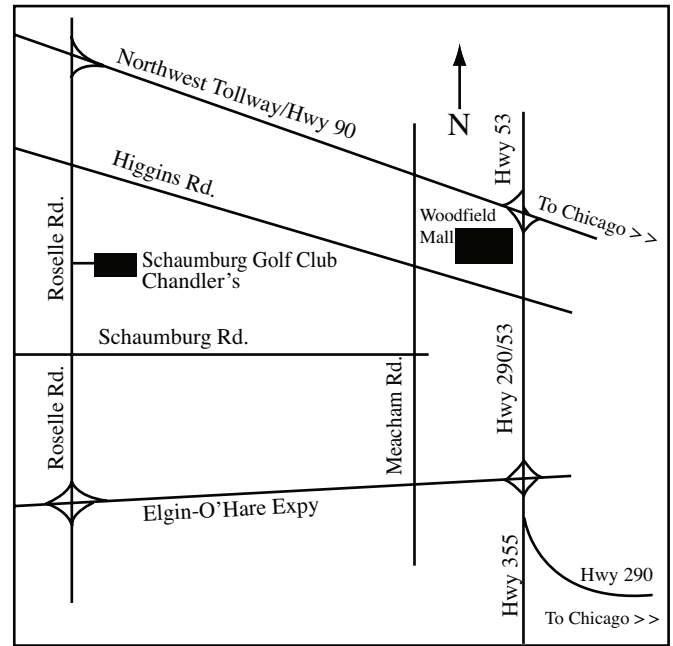
From the North: Take I-294 South. Exit I-90 West (towards Rockford). Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1 1/2 miles past Higgins (Rte 72) on the East Side of the Street.

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)



Chandler's

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

Directions

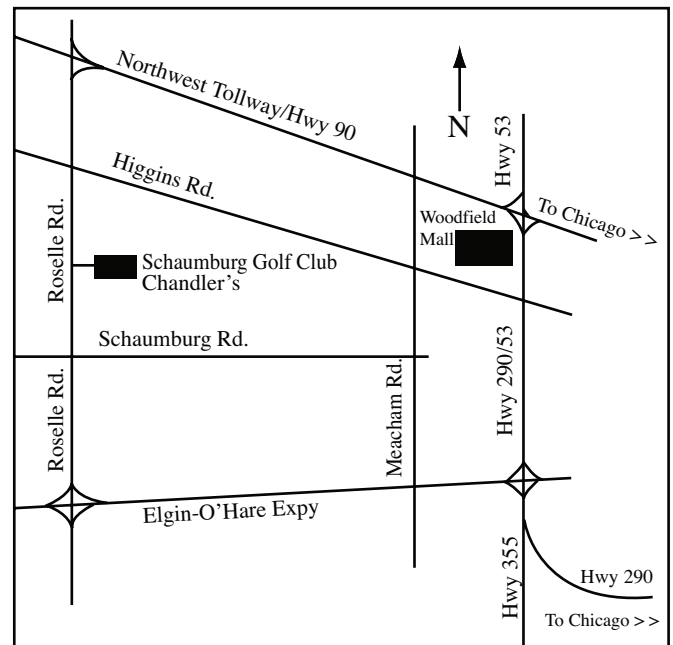
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From the West: Take I-90 East. Exit Route 59 going south (right turn). Turn left at Golf Road (Rte 58). Continue East on Golf to Higgins Road (Rte 72), turn right on Higgins going East. Go to Roselle Road, turn right on Roselle Road (going south) Schaumburg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



Chandler's

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

