



Dear Bride and Groom to-be,

Congratulations on your engagement and thank you for considering Elgin Country Club for your wedding reception.

Perhaps you're the one who has known exactly what your wedding day will be like since you were five years old. Or, maybe your wedding day vision came to you in a dream just last night. Whatever it is, our goal is to provide you with your ideal wedding. The possibilities are limitless.

Your wedding at Elgin Country Club is an experience in gracious, personalized service, exceptional cuisine, elegant ambiance and breathtaking views. I would be delighted if you would share your wedding day dream with me and allow me to help simplify the decisions for this once in a lifetime event!

To arrange for a tour of our facility please contact me at 847-622-4819 or email me at elgincc@elgincc.com.

Best Wishes as you embark on your journey.

*Sincerely,
Christine Abbinante
Director of Catering and Events
Elgin Country Club
www.elgincc.com*

Elgin Country Club

Wedding Reception Packages

Your Wedding Reception will include:

- 🏰 Four Hours of Open Bar Package*
- 🏰 Butler Service Hors d'oeuvre during cocktail hour*
- 🏰 Champagne Toast*
- 🏰 Wine Service with dinner*
- 🏰 Three Course Dinner (Salad, Entrée & Dessert)*
- 🏰 Custom Wedding Cake served with White Chocolate Mousse in a Dark Chocolate Cup*
- 🏰 White or Ivory table linens with colored napkin choice*
- 🏰 Skirted Head Table set with upgraded white or ivory linen swag*
- 🏰 Fresh Floral arrangement for each table*
- 🏰 Beveled mirror base for centerpiece surrounded by 4 votive candles*
- 🏰 Highboy Cocktail Tables*
- 🏰 Valet Parking*

Additional Information

Parties with split menu must give exact quantities of each with their final count and supply place cards for each guest indicating their entrée selection.

Split menu add \$2 per person

Minimum requirements may apply

30% up charge on Select Holidays including New Years Eve

Vegan, gluten-free and other dietary restricted meals available on advance request

Custom menus available

10% Sunday discount (holiday weekends excluded)

Lunch & Dinner menus available for showers and rehearsals

All food and beverages are subject to 20% surcharge and 8.50% sales tax

All alcoholic beverages are subject to an additional 3% City of Elgin alcohol tax

Pricing subject to change

~ *Elgin Country Club Wedding Menus* ~

Entrées

Chicken Wellington

Breast of Chicken with mushroom duxelle baked in a puff pastry served with a Supreme Sauce
\$83

Pretzel Crusted Chicken

Breast of Chicken pressed with crushed pretzels and laced with a whole grain mustard sauce
\$81

Chicken Veronique

Breast of Chicken topped with seedless grapes and a white wine cream sauce
\$81

Steak Diane

Beef Tenderloin medallions flambéed with Brandy and finished with rich mushroom mustard demi-glace
\$94

Filet Mignon

Charbroiled 8 ounce filet with Bordelaise or Béarnaise Sauce
\$96

NY Strip Steak

Charbroiled 12 ounce NY Strip with Bordelaise or Béarnaise Sauce
\$98

Prime Rib of Beef

12 ounces of Slow Roasted, hand cut prime rib, served medium rare
\$91

Roast Pork Loin

Slow Roasted pork loin sliced and served with a Madeira Sauce
\$83

Whitefish Amandine

8 ounce fillet baked and topped with toasted Almonds
\$81

Lemon Dill Tilapia

8 ounce fillet baked and served with Lemon Dill Sauce
\$84

Parmesan Herb Crusted Salmon

Baked Scottish Salmon crowned with parmesan, parsley and garlic
\$85

Lobster Piccata

8 ounces Lobster medallions dipped in Parmesan batter, pan-fried then napped with white wine-butter sauce and garnished with fried capers

\$106

Petite Filet and Breast of Chicken

5 ounce Grilled Filet Mignon paired with a 4 ounce Chicken Breast and topped with a Hunter Sauce

\$90

Petite Filet and Fillet of Salmon

5 ounce Grilled Filet Mignon paired with 4 ounces of Scottish Salmon with Béarnaise Sauce

\$93

Petite Filet and Shrimp Dijon

5 ounce Grilled Filet Mignon with Bordelaise Sauce paired with 3 Jumbo Shrimp sautéed in white wine, lemon, chopped herbs and Dijon butter

\$92

Petite Filet and Lobster Piccata

5 ounce Grilled Filet Mignon with Bordelaise Sauce paired with 4 ounces Lobster Piccata

\$101

Pasta Primavera

Fresh Pasta tossed with sautéed seasonal vegetables in an olive oil herb wine sauce

\$79

Roasted Vegetable Platter

Fresh Seasonal Vegetables tossed in Olive Oil and Seasonings then Roasted over an Open Flame

\$81

Children 12 and under are \$28 less than the Wedding Package when ordering the same menu as adults.

Or

Children's Entrée

*Fresh Fruit Cup, Chicken Tenders with Mac & Cheese and Fries, served with ketchup and honey
Soft Drinks*

\$20

Custom Menus

Chef Larry has designed this menu as mere suggestions. Custom tailored menus may be arranged by appointment.

Prices do not include applicable tax or surcharge

Pricing subject to change

Passed Hors d'oeuvre
1 hour during cocktail hour

House made Canapés plus choose 3 Selections below
Bacon wrapped Scallops, Coconut Chicken, Spanikopita, Shrimp Egg Rolls, Mushroom Brie Tarts,
Fried Brie w/Raspberry Sauce, Beef Teriyaki, Mushrooms stuffed w/Spinach or Crab, Meatballs,
Chicken or Beef Wellington

Salads

Garden Tossed Salad

Mixed Greens with Carrots, Jicama, Tomato wedges and sliced Cucumber

Whitehall Salad

Bed of Bibb Lettuce topped with an Artichoke Heart, White Asparagus, Hearts of Palm and a Tomato wedge
with a Modena Vinaigrette Dressing

Caesar Salad

Crisp Romaine Lettuce tossed with our homemade classic Caesar Dressing and Croutons

~Accompaniments~

Sorbet Intermezzo

Added to your event \$2

Soup

Please add \$3

Cream of Mushroom
Cream of Chicken Rice
Chicken Tortellini
Roasted Red Pepper
Beef Vegetable
Gingered Carrot
Chicken Tortilla
Vegetable

Vegetable

Choose one

Broccoli with Hollandaise
Green Beans Amandine
Sautéed Pea Pods
California Medley
Squash Medley

Asparagus add \$1

Starch

Choose one

Duchess Potato
Parmesan Roasted Red Skin Potato
Au Gratin Potato
Baked Anna
Whipped Potato
Brown Rice Pilaf

Custom Wedding Cake

Complimented by White Chocolate Mousse in a Chocolate Cup.
You will select a cake through a private consultant with the preferred baker.
Elgin Country Club will provide you with contact information to make an appointment.

Add a Chocolate dipped strawberry to each plate \$2 ea

ECC Bar Package

(included)

House Brands plus Smirnoff Vodka, Titos Vodka, Bacardi Rum, Seagram 7, Jim Beam, Hornitos Tequila, J&B Scotch, Cutty Sark Scotch, Christian Bros. Brandy, Champagne, House Wines, Domestic Beer, Corona and Corona Light

Upgrade to ECC Premium Bar Package add \$4 per person

all the above selections plus Absolut, Beefeaters, Meyers, Captain Morgan, Canadian Club, Southern Comfort, Dewar's, Kahula, Disaronno, Baileys Irish Cream, Heineken Beer and The Federalist Red Wine, Kendal Jackson Chardonnay & DeLoach Pinot Noir

Upgrade to ECC Super Premium Bar Package add \$8 per person

all selections listed in the above two packages plus Grey Goose, Ketel One, Bombay Sapphire, Tanqueray, Jack Daniels, Makers Mark, Glenmorangie, Crown Royal, Chambord, Courvoisier VS, Frangelico, Beck's, Amstel Light, Klinker Brick Zinfandel, Klinker Brick Cabernet and Nobilo Sauvignon Blanc

Add a Sweet Table

Assorted Mini Pastries, Desserts, Tarts and Mousse Cups

\$7 per person

add Chocolate Dipped Strawberries to the above additional \$2 per person

Chocolate Fountain or Fondue

Your choice of Milk, Dark or White Chocolate with the traditional dipping items

Fresh Fruit, Pretzel Sticks, Cream Puffs, Rice Crispy Treats & Pound Cake

\$8 per person

Candy Buffet

Beautifully decorated and displayed in an assortment of glass bowls, jars and vases

Traditional chocolates, hard candies, caramels and nuts.

Bags and ties provided for your guests to take home their custom favors.

\$6 per person

Late Night Closer

Pizza \$5 per person

Assorted toppings: Cheese, Sausage, Pepperoni, Onion, Mushrooms, Green Pepper

Beignet \$5 per person

Elgin Country Club Wedding Reception Menus

Wedding Dinner Buffet

(Minimum of 50)

Passed Hors d'oeuvre

Cold Canapés and 3 Hot Selections

Bacon wrapped Scallops, Coconut Chicken, Spanakopita, Shrimp & Pork Egg rolls, Mushroom Brie Tarts, Fried Brie w/Raspberry Sauce, Beef Teriyaki, Mushrooms stuffed w/Spinach or Crab, Meatballs, Chicken or Beef Wellington

Served Salad

(choose one)

Garden Tossed Salad

Whitehall Salad

Caesar Salad

Buffet Table

Chicken Veronique, Chicken Piccata or Pretzel Chicken

Whitefish or Tilapia with Citrus Beurre Blanc

Salmon, Orange Roughy or Swordfish (substitute add \$2)

Carved Roast Beef

Beef Tenderloin (upgrade \$10)

Prime Rib of Beef (upgrade \$8)

Broccoli, Green Beans Amandine, or California Medley

Duchess Potato, Parmesan Roasted Red Skin Potato, Whipped Potato or Rice Pilaf

Served Dessert

Custom Wedding Cake served with White Chocolate Mousse in a Dark Chocolate Cup

Includes:

Four Hour ECC Bar Package, Champagne Toast, Wine with dinner

\$82

plus a \$75 carving attendant fee

All food and beverages are subject to 20% surcharge and 8.25% sales tax

All alcoholic beverages are subject to an additional 3% City of Elgin alcohol tax

Prices subject to change

Please remember a Buffet is an experience of food and time.

We create a presentation, which looks full and abundant throughout the event.

We ask that you do not take buffet food items home.

Elgin Country Club Wedding Reception Menus

Wedding Cocktail Reception

(Minimum of 50)

Passed Hors D'oeuvre

Cold Canapés including Smoked Salmon and Deviled Eggs

Carving Station

Inside Round of Beef and Oven Roast Turkey

(Served with Small Rolls, Lettuce, Pickle, Tomato, Onion, Mustard & Mayonnaise)

Beef Tenderloin upgrade \$10

Pasta Station

Penne and Bowtie

Choice of sauces 2: Marinara, Alfredo, Pesto, Four Cheese

Buffet

Vegetable Crudités

Cheese Display with assorted crackers

Choice of 4 Hot items : Chicken or Beef Wellington, Coconut Chicken, Bacon wrapped Scallops, Egg Rolls, Pot Stickers, Spanikopita, Mushroom Crostini, Mushroom Brie Tarts, Mini Red Skin Potatoes with Sour Cream & Chive, Mushrooms stuffed with Crab or Spinach, Quesadilla, Meatballs, Beef Teriyaki, Fried Brie w/Raspberry Sauce, Fried Cheese Ravioli

Choice of Custom Wedding Cake or Sweet Table

Sweet table (Fresh Fruit Display along with assorted Mini Pastries, Desserts, Tarts and Mousse Cups)

Includes:

Four Hour House Bar Package, Champagne Toast, Wine with dinner

\$78

plus \$75 fee for each of the 2 station attendants

The Custom Buffet

Additional items are also available at market price for Cocktail Reception Buffet customizing

Flambé or Sautee Station: *Steak or Veal au Poivre, Shrimp, Scallops, Crab Cakes or Mushroom Medley*

Seafood Bar: *Oysters, Clams, Shrimp, Crab Claws, Smoked Fish, California Rolls or Sushi*

Carving Station: *Baby Lamb Chops or Seared Tuna*

Tartar: *Steak, Salmon or Tuna*

All food and beverages are subject to 20% surcharge and 8.50% sales tax

All alcoholic beverages are subject to an additional 3% City of Elgin alcohol tax

(subject to change)

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Elgin Country Club
Wedding Ceremony Packages
(with booking of reception)

Sterling Package

Garden Arbor
Theatre Style Seating w/ White Garden Chairs
Rose Petal Runner
1 Hour Rehearsal Time (1 or 2 days prior to event)
\$600.00

Gold Package

Garden Arbor
Theatre Style Seating w/ White Garden Chairs
Rose Petal Runner
Two Altar Floral Arrangements
Professional Keyboardist
Microphone & Sound System
1 Hour Rehearsal time
\$1200.00

Platinum Package

Garden Arbor
Theatre Style Seating w/ White Garden Chairs
Rose Petal Runner
Two Altar Floral Arrangements
Professional Harpist, Violinist, Guitarist or Keyboardist
Microphone & Sound System
Officiant
1 Hour Rehearsal time
\$2000.00

Club Event Information

- If you are a *non-member*, please write a letter to the Elgin Country Club Board of Directors to get approval for your event.
- If you are a *member* and wish to schedule an event, the charges will be billed to your account. If your party necessitates the closing of the Main Dining Room, Board approval will be necessary.

The letter should contain the following information:

- ◆ The event date
- ◆ Event type (wedding, golf outing, anniversary, etc.)
- ◆ Number of guests
- ◆ Your name, address and telephone number
- ◆ If your event is being sponsored by a current member
- ◆ The room you intend to use (ie. Oak Room, Palm Room, Wine Room)
- ◆ Your deposit check

Upon board approval, a letter confirming your event will be sent to you along with a contract.

Deposit:

A \$1,000.00 non-refundable deposit is required to hold the date. Additionally a payment of 30% of the estimated banquet total is due 6 months prior to the event. This is considered an additional deposit and is non-refundable. All deposits are credited to cost of the event.

Final count is required 10 days prior to the event. Final payment is due 1 week prior to the event.

Luncheon receptions are 4 hours during the times of 11:00 a.m. and 4:00 p.m.

Evening receptions during the hours of 5:00 p.m. and 12:00 a.m., per availability

All prices subject to the 20% surcharge, 8.50% sales tax and 3% City of Elgin Alcohol tax

The Wine Room

An intimate room with a fireplace and French doors for privacy

- ◆ 40 people at four round tables
- ◆ 20 at a block table
- ◆ 16 at a oval

The Palm Room

The Palm Room is located just outside of the Wine Room and is perfect for cocktails and buffet when booking the Oak Room

The Oak Room

Located at the East end of the clubhouse overlooking the 18th green and swimming pool

- ◆ Very private, with self-contained bar and restrooms. This room can accommodate up to 200 at round tables or 175 with a dance floor.