

Makray Memorial Golf Club Wedding Package

Wedding Coordinator

ON-SITE PERSONAL EVENT MANAGER THE NIGHT OF YOUR WEDDING RECEPTION

Four Hour Open Bar

INCLUDES CALL BRAND LIQUORS, DOMESTIC BEER AND HOUSE WINES

Champagne Toast

FOR YOU AND ALL OF YOUR GUESTS

Wine

ONE COMPLIMENTARY BOTTLE OF WHITE AND RED FOR EACH GUEST TABLE

Four Course Meal

YOUR CHOICE OF SOUP, SALAD, ENTRÉE SELECTION, WEDDING CAKE AND COFFEE

Wedding Cake

TIERED WEDDING CAKE WITH BUTTER CREAM ICING AND FILLING

Centerpieces

CONSISTING OF A CIRCULAR MIRROR TILE AND THREE VOTIVES

Linen

WHITE OR IVORY STANDARD TABLE LINENS, ASSORTED COLORED NAPKINS, FLOOR LENGTH SKIRTING ON PLACE CARD TABLE, BRIDAL TABLE, DJ TABLE, GIFT TABLE AND CAKE TABLE

Complimentary Coat Check

Complimentary Individualized Tasting

GUIDED TOURS OF SELECT LOCATIONS ON OUR GOLF COURSE FOR PHOTOS OF YOU AND YOUR ENTIRE BRIDAL PARTY

Complimentary Bridal Suite

Local Hotels Offering Shuttle Service

Butler Passed Hors d'oeuvres Package

Choice of 3 items \$9.95
Choice of 4 items \$11.95

Choice of 5 items \$13.95
Choice of 6 items \$15.95

Unlimited Hors d'oeuvres based on a one hour cocktail reception

Cold Hors d'oeuvres

Beef Crostini

Lightly grilled garlic crouton topped with roasted red pepper and garlic remoulade, shaved beef, roasted sweet peppers, Pecorino Romano cheese and chives

Sesame Tuna

Wonton chips topped with sesame seared tuna, pineapple ginger salsa, and drizzled with wasabi sauce

Pastry Shell and Seafood

Smoked scallops, shrimp and lump crabmeat in an herb garlic cheese, stuffed in a crispy phyllo pastry shell

Bruschetta

Fresh Roma tomatoes, garlic and Basil on a toasted crostini with Pecorino Romano

Antipasto Skewers

Mozzarella cheese, sundried tomato, marinated artichoke and olive

Shrimp Cocktail

Bamboo skewered served in a hollowed out pineapple with cocktail sauce
Upgrade \$1.00 per person

Hot Hors d'oeuvres

Baby Portobello Mushrooms

Stuffed with Italian sausage and Provolone cheese

Chicken or Beef Satay

Thai style beef on bamboo skewers with peanut sauce

Spanikopita

Phyllo triangles stuffed with spinach and Feta cheese and baked until golden brown

Vegetable Egg Rolls

Served with hot honey mustard

Swedish Meatballs

Meatballs in a creamy gravy and topped with fresh parsley

Crab Cakes

Fresh lump crabmeat made Maryland style served with a lime tartar sauce

Chicken Sachets

Phyllo purses filled with grilled chicken breast, prosciutto, roasted red peppers, five cheese blend, and fresh sage served with a remoulade dipping sauce

Quiche

Mini Lorraine quiche with bacon and Gruyere cheese
Mini Florentine quiche with spinach and Swiss cheese

Salmon Wellington

Flaky salmon, white wine, sherry, and mushrooms wrapped in puff pastry with a lemon dill cream sauce

Sesame Chicken Tenders

Served with an sweet chile dipping sauce

Grilled Calamari

Skewered garlic and herb marinated calamari grilled and glazed with balsamic syrup

Miniature Pizzas

Cheese, Vegetable, Cheese & Sausage, Cheese & Pepperoni
Goat Cheese & Spinach OR BBQ Chicken

Artichoke Hearts with Three Cheeses

Cream cheese, goat cheese and parmesan stuffed in an artichoke then egg battered and bread crumb coating

Coconut Shrimp

Lightly breaded large butterflied shrimp served golden brown with a sweet chili sauce

Bleu Cheese and Fig Flatbread

Bacon Wrapped Dates

Candied Apple Pork Belly

Hors d'oeuvres Upgrades Available

Tempura Battered Fried Shrimp

Accompanied with Asian dipping sauce
\$1.00 per person

Lamb Chops

Encrusted with Dijon Mustard and herb bread crumbs and served with roast garlic aioli
\$3.00 per person

Stationed Hors d'oeuvres

MINIMUM OF 30 PEOPLE

Poached Salmon Tray

Available in increments of 30 people

\$110.00

One side of Atlantic Salmon poached in a fragrant stock, shingled with cucumbers for a scale effect.

Accompanied with capers, diced tomato, red onion, minced egg yolk and egg white, sliced lemon, lemon dill dipping sauce and an assortment of crackers

Smoked Salmon Tray

Available in increments of 30 people

\$120.00

Thinly sliced smoked salmon side. Accompanied with capers, red onion, tomato, minced egg yolk and egg white, lemon wedges, and an assortment of crackers

Cheese Tray

Assorted domestic and imported cheese

Served with assorted crackers

\$4.00 per person

Chicken Wings

Jumbo fresh wings, lightly breaded, fried and tossed with a zesty buffalo style glaze. Served with celery and carrot sticks. Choice of Ranch or Bleu Cheese

\$2.50 each

Seafood Ceviche

Assorted fresh seafood marinated and cooked in citrus juices with avocado, cilantro, and red pepper.

Accompanied by crispy flour tortilla chips

\$2.75 per person

Hummus and Pita Chips

Traditional hummus served with crispy pita chips

\$2.25 per person

Fruit Tray

Seasonal and exotic fruits sliced and exquisitely presented

\$3.50 per person

Crudités

Crisp seasonal vegetables served with a Ranch dipping sauce

(Bleu Cheese optional)

\$2.25 per person

Grilled Vegetable Tray

Balsamic and herb marinated seasonal vegetables grilled, chilled and lavishly Presented on a silver platter with chiffonade of basil and toasted pine nuts

\$2.50 per person

Spinach Artichoke Dip

Topped with five cheese blend baked until golden brown and served with crispy flour tortilla chips

\$3.00 per person

Chips and Salsa

Homemade Pico de Gallo served with your choice of crispy flour tortilla chips or crispy corn tortilla chips

\$2.50 per person

Add Guacamole \$2.00 per person

Tuna Poke

(Hawaiian tuna tartar) with sesame-soy marinade mixed with avocado and served with wonton chips

\$3.00 per person

Entrée Selections

Split menu fees apply-excluding combination entrées
\$2.00 additional per person for two offerings, \$3.00 additional per person for three offerings

Poultry

- Chicken Piccata** Pan seared chicken breast, lightly pounded and served with a lemon caper butter sauce \$76.95
Boursin Chicken Pan seared chicken breast served with an herb garlic cheese sauce and braised spinach \$77.95
Macadamia Chicken Macadamia nut encrusted chicken breast topped with a grilled pineapple salsa and accompanied with a pineapple vanilla bean butter sauce \$78.95
Chicken Cacciatore Boneless chicken breast topped with tomato concasse, three olives, artichokes, roasted peppers and capers \$78.95
Chicken Madeira Pan seared twin chicken breast, one with a white madeira and the other with a dark madeira sauce \$76.95
Chicken Marsala Pan seared chicken breast with a demi cream marsala sauce with mushrooms \$77.95
Mediterranean Chicken Herb marinated and pan seared chicken breast topped with spinach, artichokes, tomatoes, capers, Kalamata olives, and roasted red peppers with a roasted garlic lemon butter sauce \$77.95
Chicken Moutarde Airline chicken breast simmered in a white wine dejonche mustard sauce \$78.95

Seafood

- Tilapia** Pan seared Tilapia served with the sauce of your preference \$77.95
Atlantic Salmon Pan seared Salmon or Asian Style Salmon served with the sauce of your preference \$79.95
Citrus Marinated Grilled Mahi Mahi \$82.95
Halibut (April through October) \$88.95
Chilean Sea Bass \$89.95
Shrimp Scampi Butterflied jumbo shrimp in a white wine, lemon and garlic butter sauce \$81.95

Beef

- Roast Sirloin of Beef** Herb marinated Sirloin thinly sliced and served medium rare. Accompanied by the sauce of your preference \$82.95
Beef Tournedos Two grilled 4 oz. Filet Mignon marinated with herbs served medium rare with two sauces of your preference \$84.95
8 oz. Filet Mignon Grilled 8 oz. Filet Mignon served medium rare with the sauce of your preference \$89.95
Prime Rib of Beef served with au jus \$87.95
12 oz Prime New York Strip Steak \$87.95
Short Rib Braised boneless short rib in it's natural thickened jus \$84.95

Pork

- Roast Loin of Pork** Slow roasted marinated pork loin \$76.95
French Pork Chop 10 oz. all natural Frenched pork chop \$78.95
Pork Tenderloin Medallions Herb marinated lightly pounded pork tenderloin \$78.95

Combinations

- Sliced Sirloin and Chicken** \$82.95
Petite Filet Mignon and Chicken \$83.95
Petite Filet Mignon and Crab Cake \$85.95
Petite Filet Mignon and Shrimp Scampi \$88.95
Petite Filet Mignon and Lobster Tail Market Price
Petite Filet Mignon and Fresh Fish Market Price (Pricing depends on seafood selection and season)

Vegetarian

- Penne Pasta with Grilled Vegetables** Pasta Grilled vegetables, sundried tomatoes and spinach in an herb garlic cheese sauce, topped with Pecorino Romano cheese and toasted pine nuts \$75.95
Tuscan Ratatouille Tart Fire roasted zucchini, yellow squash, red onions, bell peppers and mushrooms with ricotta and mozzarella cheese in a sundried tomato tart shell. Served over braised spinach and a smoked tomato basil butter sauce \$77.95

Vegan

- Vegan Wellington** Grilled vegetables wrapped in a pastry dough served over a bed of braised spinach with a tomato basil marinara \$77.95

Children's Entrée Selections – Children 12 years old and younger—\$ 28.95

- Soup, fruit cup, children's meal, wedding cake and non alcoholic beverages—Choice of one entrée for all children
Chicken Tenders & French Fries, Cheeseburger & French Fries, Cheese Pizza, Macaroni & Cheese or Buttered Noodles

Allergen's and dietary restrictions: We will accommodate your individual needs.
Chef needs advanced notice to prepare these items with no interruption of service.
20% Service Charge and Sales Tax to be added to all Food and Beverage Items

Sauce Selections

Chef is available to advise you on your sauce pairing for your entrée selection

Beef

Roasted Shallot
Marsala
Cabernet Garlic Demi
Mustard Demi
Bleu Cheese
Mushroom Demi

Chicken

Lemon Caper Butter
Marsala
Roasted Garlic Demi
Champagne Cream
Boursin Cream
White or Dark Madeira

Fish

Lemon Caper Butter
Smoked Tomato Butter
Roasted Corn
Citrus Butter
Orange Basil Butter
Mediterranean Style

Pork

Roasted Garlic Demi
Apple Brandy Demi
Mustard Demi

Upgrades

Bernaise
\$2.00 per person

Starch Selections

Rice Pilaf
Wild Rice Blend
Lemon Jasmine Rice
Oven Roasted Potatoes with fresh herbs
Roasted Garlic Mashed
Potato
Angel Hair Pasta with Romano, fresh basil,
and oregano
Baked Potato
Mediterranean Style Orzo

Available Upgrades

Loaded Double Stuffed Baked Potato
Bacon, Cheddar, Caramelized Onions, Sour Cream & Scallions
\$1.00 per person

Cheese Tortellini
\$2.00 per person

Designer Mashed Potato
Selections add .75 per person

**Specialty studded mashed potatoes mixed
with additional ingredients:**

Horseradish
Caramelized Onions and Goat Cheese
Herb Garlic Cheese
Broccoli and Cheddar Cheese
Roasted Celery Root
Roasted Red Pepper
Basil Pesto
Loaded with Cheddar Cheese, Sour Cream,
Bacon and Scallions

Vegetable Selections

Grilled Seasonal Vegetables Marinated with Balsamic
Vinegar and Fresh Herbs

Green Beans with Julienne of Carrot
and a Romano Encrusted Tomato

Steamed Broccoli and Julienne of Carrot
and a Romano Encrusted Tomato

Stir Fried Vegetables - Asian Style

Mixed Medley of
Vegetables with Fresh Herbs

Available Upgrades

Asparagus \$1.00 per person

Soup du Jour—Choose One

Minestrone	Loaded Baked Potato Soup
Tomato Bisque	Gazpacho
Chicken Tortellini	Cream of Asparagus
Cream of Mushroom	Cream of Chicken with Wild Rice
Cream of Potato Leek	Cream of Broccoli with Cheddar Cheese
	Smoked Chicken and Corn Chowder

Available Upgrades

French Onion
\$1.00 per person

Lobster Bisque
\$2.00 per person

Salads – Choose One

Fresh Garden Salad

Mixed field greens and romaine lettuce with cucumber, tomato, yellow pepper, and spun carrots

Caesar Salad

Crisp romaine hearts tossed last second (stays crunchy) with classic olive oil Caesar dressing, crouton medley and Pecorino Romano cheese

Club House Salad

Field greens, raspberry vinaigrette, candied walnuts, Gorgonzola cheese, and sliced apples

Mediterranean Salad

Field greens accompanied with tomato, cucumber, artichokes, Haricot verts, Kalamata olives and Feta cheese with balsamic vinaigrette
Add toasted pinenuts for .25 per person

Spinach Salad

Baby spinach, hardboiled egg, red onion, tomato, croutons, and served with bacon dressing

Fresh fruit cup for children

Assorted diced seasonal fruit

Salad Upgrades

Caprese Salad

Vine ripened tomatoes, fresh mozzarella, balsamic drizzle, toasted pine nuts and chiffonade of basil
\$1.00 per person

Caribbean Salad

Mixed field greens, grapefruit segments, pineapple, mandarin oranges, cucumber with a pomegranate acai dressing and topped with toasted coconut and croutons.
\$1.00 per person

Strawberry Jicama Salad

Mixed field greens with julienne of jicama, sliced strawberries, baked zesty peanuts, crumbled goat cheese and a balsamic vinaigrette
\$2.00 per person

Wedge Salad

Iceberg wedge, crumbled bacon, cherry tomatoes, blue cheese crumbles, topped with chunky blue cheese dressing
\$2.00 per person

House – Included in Wedding Package

House Vodka, House Gin, House Rum, House Scotch, House Tequila, Smirnoff, Beefeater, Bacardi, Jim Beam, Canadian Club, J&B, Seagam's 7, Seagram's VO, Christian Brothers, Bols Amaretto, Peach Schnapps, Triple Sec, Sweet Vermouth, Dry Vermouth

Assorted Foxbrook Wines

Miller Lite, Miller Genuine Draft, Budweiser, Bud Light & Coors Light

Premium – \$6.00 per person additional

Includes House Package plus Premium items listed below

Stoli Vodka, Absolut Vodka, Tito's Vodka, Tanqueray, Malibu Rum, Meyers Dark Rum, Captain Morgan, Jack Daniels, Johnny Walker Red Label, Early Times, Southern Comfort, Dewar's White Label, Camarena Tequila

Assorted Foxbrook Wines

Miller Lite, Miller Genuine Draft, Budweiser, Bud Light, and Coors Light

Choice of 2 Import Beers or Craft Beers

Top Shelf – \$8.00 per person additional

Includes House and Premium Packages plus Top Shelf items listed below

Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black Label, Crown Royal, Maker's Mark, Bushmills, Jameson, Glenlivet, Glenfiddich, Chivas Regal, 1800 Reposado, Remy Martin, Courvoisier, Grand Marnier, Bailey's, Kahlua, Frangelico, Amaretto di Saronno, Cointreau

Assorted Foxbrook Wines

Miller Lite, Miller Genuine Draft, Budweiser, Bud Light, and Coors Light

Choice of 4 Import Beers or Craft Beers

Sweets

Standard Sweets Table \$6.95 per person
Fresh Sliced Fruit Display \$3.50 per person

Outside Sweets \$150.00

Outside sweets elegantly designed and displayed by Makray staff.
Table, linens, china, napkins, and silverware included.

Outside Wedding cake \$1.00 per person cake cutting fee
Vanilla Ice cream \$1.00 per person. Served with wedding cake

Continental Coffee Station

White chocolate shavings, chocolate chips, caramel sauce, chocolate sauce and fresh whipped cream.
Silver urn of regular coffee and decaf coffee \$2.00 per person
Addition of cordials \$3.00 per person
Attendant is required with addition of cordials \$75.00

Inquire about sweet stations such as S'mores Bar, Gelato Bar, Chocolate Fountain, Donut Station, Cake Pop Station, Below Zero Frozen Alcohol Station and much, much more!!

Pricing to be determined

Sweet Ending \$3.50 per person

Vanilla ice cream splashed with Kahlua and toasted coconut served in a frosted mini martini glass

Intermezzo (sorbet) \$3.00 per person

Choice of wild berry or lemon

Custom Linens and Chairs

Choose from a wide selection of specialty linen (Pricing and quotes available upon request)
Quantities less than 100 chiavari chairs or chair covers will be subject to a small order fee of \$150.00

Chair Covers with Sash \$6.00 each

Chair cover available in white or ivory

Swatches available for chair sash to match your wedding colors

Chiavari Chairs

Gold, Silver, Black, White, Chocolate, Fruitwood, Mahogany — \$9.50 each

Copper, Crystal, Vintage — \$11.50

Samples available

Additional Services

Ice Sculptures Pricing upon request

LCD Projector for Montage \$75.00 (Laptop needs to be provided by bride and groom)

Screen for Ballroom Montage viewing \$50.00

Piano Rental \$75.00 for the entire reception

White Glove Service \$5.00 per server

Valet Parking \$300.00 for the entire reception

Late Night Snacks

**** Can be served anytime until 11:00 pm ****

Minimum of 30 pieces

Italian Beef

Build your own thinly sliced roast beef in zesty au jus sauce
Accompanied by mini baguettes, bowl of shredded cheese and
giardiniera.

Condiments on the side

\$3.25 each

Vienna Beef Hot Dogs

Build your own Chicago style steamed Vienna Beef hot dogs

Accompanied by chopped onions, pickles, sport peppers,
celery salt, pickle relish,

tomatoes, giardiniera, ketchup and mustard

\$2.50 each

\$75.00 for an attendant

Mini Cheeseburgers

Cheeseburgers with ketchup, mustard, sliced pickle, and onion

\$3.50 each

Mini Chicken Sandwich

Breaded chicken breast with pepper jack cheese, garlic aioli
and creamy coleslaw on a southern biscuit roll

\$3.50 each

Chicken Tenders

Served with honey mustard dipping sauce

\$1.50 each

Shooter Fries

Petite Portion of French Fries Served in a Tall Shot Glass

Dolloped with Ketchup on the Bottom

\$1.95 each

Chicken Wings

Jumbo fresh wings, lightly breaded, fried and tossed with zesty
buffalo sauce.

Served with celery and carrot sticks

Choice of Ranch or Bleu Cheese

\$2.25 each

Mini Pizzas – Choice of 1

(Minimum of 50 for Assorted)

Assorted: Cheese, Vegetable, Cheese and Sausage, Cheese
and Pepperoni,

BBQ Chicken or Goat Cheese and Spinach

\$2.50 each

Chips and Salsa

Homemade Pico de Gallo served with your choice of crispy

flour tortilla chips or

crispy corn tortilla chips

\$2.50 per person

Add guacamole \$2.00 per person

Spinach Artichoke Dip

Topped with five cheese blend baked until golden brown and
served with crispy flour tortilla chips

\$2.75 per person

Fruit Display

Seasonal and exotic fruits sliced and

exquisitely presented

\$3.50 per person

Cheese Display

Assorted domestic and imported cheese

Served with assorted crackers

\$4.00 per person

Available Upgrades & Policies

Food & Beverage Minimums (Minimums do not include tax and service charge)

Discounts are not available on holiday weekends

Friday evening receptions \$12,000
Saturday evening receptions \$15,000
Sunday evening receptions \$8,000

** January through March, a 10% non peak season discount applies on Friday through Sunday and minimums are reduced**

** April through December, a 5% peak season discount applies on Friday, and 10% discount applies on Sunday**

On-Site Wedding Ceremony – Set up of the ceremony will be done 1 ½ hour prior to the ceremony time

All ceremonies will start at 5:00 pm or later. If the ceremony becomes questionable due to weather conditions, our management team will consult with the bride and groom 2 hours prior to ceremony time to make the decision. If decision is changed once the ceremony is set up, there will be an extreme set up fee of \$100.00. Makray is not responsible for the set up or breakdown of your arch, floral or aisle runner. If dangerous weather occurs, our management reserves the right to move the ceremony indoors or delay the ceremony for the safety of your guests and our staff. No items from the ceremony will be stored or moved by our staff.

Ceremony Packages

Our Outdoor ceremony locations are your choice of The Lake and The Patio Lawn. The Indoor Location is Grand View Room in our Grand Ballroom. If you choose to have the Patio Lawn Private (no patio seating for restaurant there will be an additional \$750.00 fee for closing this area.) Private Patio Lawn is not available on Fridays.

Ceremony Package includes set up, closure of areas affected by ceremony, preparation of grounds, and white wood garden chairs - **\$1500.00**

Makray Memorial Golf Club reserves the right to schedule rehearsals according to:

- A. The availability of a specific ceremony site based on the Makray calendar.
- B. Rehearsals will be scheduled closer to your wedding date.
- C. All vendors should call Makray Memorial Golf Club to coordinate the time of their set-up.
- D. Please advise the Makray management team if electricity, tables and additional chairs will be required during the ceremony.
- E. Makray Memorial Golf Club does not provide an arch for the ceremony.
- F. Any rental items for the ceremony provided by the client (i.e. arch or tent) must be picked up the night of the ceremony. There will be no exceptions.
- G. Access to ballroom will be allowed 1 ½ hours prior to the ceremony or reception.

Upgraded Liquor Package

Premium Package \$6.00 per person

Top Shelf \$8.00 per person

Additional bottles of house wine available during dinner \$18.00 per bottle

Upgraded tiers of wine available. Pricing available upon request.

Bar open during dinner

Standard Bar- \$6.00 per person, Premium Bar- \$7.00 per person, Top Shelf Bar- \$8.00 per person

No liquor may be brought in from the outside. All liquor must be procured from Makray. No liquor may be removed from the premises.

Extended Bar

Overtime (over and above the 4 hour bar package) will be billed at a rate of \$250.00 per half an hour. All drinks consumed will be **placed on a tab and billed accordingly**. If you would like an extended bar open during dinner please inquire with your consultant for special pricing. Liquor service will be discontinued at 12:30 a.m. with no exceptions.

Terms and Conditions

Prices

All prices and sales tax are current and may be subject to change. We pride ourselves on keeping our prices competitive, however, as our costs increase, our prices may increase, but will not exceed a 5% increase.

Please note that a 20% service charge is assessed to all food and beverage. All state and local taxes are applied to the food, beverage and service charge.

Menu Options

Makray Memorial Golf Club welcomes the opportunity to discuss and create customized menus in order to provide you with a more personalized event.

Guarantees

Fourteen (14) days prior to your reception, the remainder of the balance is due, based on the guaranteed number of guests. This final count is not subject to reduction but can be increased if necessary. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater.

Floor plan is due Fourteen (14) days prior. If the floor plan is not turned in on time, there will be a \$100.00 late-fee assessed.

Deposits & Payment

A \$2000.00 **non-refundable** deposit and signed contract is required to confirm your reservation. A forty-eight (48) hour hold can be placed on a date prior to making your non-refundable deposit. One hundred eighty (180) days prior to your reception, 25% of the food and beverage minimum is due. Ninety (90) days prior to your reception, half of the estimated bill is required. Fourteen (14) days prior to your event, the entire balance is due, based upon your guaranteed number of guests.

Security

Makray Memorial Golf Club is not responsible for the damage or loss of any merchandise or personal items left behind or unattended.

Decorations

To enhance your event please contact our Sales Department about specialty linen and special enhancements.

Makray Timeline for your Reception

Contract and **non-refundable** initial deposit of \$2,000
The deposit will be used towards the ending balance of the reception

180 days prior to your reception
25% of your Food and Beverage minimum is due

4-5 months prior to your reception
Tasting for Bride, Groom and 4 additional guests

90 days prior to your reception
Half of the estimated cost is due

14 days prior to your reception
Final payment and final guarantees
(Cashier's check or cash only)

10 days prior to your reception
Floor plan is due

24 - 48 Hours prior to reception
Drop off event items
(Favors, Place Cards, etc.)

Day of your wedding reception
Enjoy and have fun!

We are here to "create events that become lasting memories"



BOOK YOUR REHEARSAL DINNER AT MAKRAY MEMORIAL GOLF CLUB AND RECEIVE 10% OFF

Begin your wedding weekend by hosting your family and friends to a rehearsal dinner that they won't forget at Makray Memorial Golf Club. Enjoy an evening with breathtaking views in the Oak Terrace Grille Restaurant or in one of our private rooms while you enjoy a backdrop of our spectacular golf course.

The Makray Golf Staff along with our outstanding service will create unforgettable memories as you start your new life together.

Please contact our Banquet sales team to make your reservation!

Hotel Accommodations

All hotels listed below offer complimentary shuttle services.
Please contact the hotels direct to discuss details.

Hampton Inn & Suites

21660 W. Lake Cook Road
Deer Park, IL 60010
(847) 726-0500
3.7 miles / 5 minutes



Holiday Inn - Express

1550 E. Dundee Road
Palatine, IL 60074
(847) 654-3321
5 miles / 9 minutes



Holiday Inn - Express

197 S. Rand Road
Lake Zurich, IL 60074
(847) 726-7500
5.02 Miles / 10 Minutes



Courtyard by Marriott

3700 N. Wilke Road
Arlington Heights, IL 60004
(847) 394-9999
8 miles / 12 minutes



Country Inn & Suites

1401 N. Roselle Road
Schaumburg, IL 60195
(847) 839-1010
8.7 miles / 13 minutes



Renaissance Convention Center Hotel

1551 N. Thoreau Drive
Schaumburg, IL 60173
(847) 303-4100
7.8 miles / 14 minutes



Four Points by Sheraton

900 W. Lake Cook Road
Buffalo Grove, IL 60089
(847) 215-8883
9.5 miles / 14 minutes



Wyndham Garden

1725 E. Algonquin Road
Schaumburg, IL 60173
(847) 221-0626
9.5 miles / 15 minutes



Springhill Suites—Marriott

1550 McConnor Parkway
Schaumburg, IL 60173
(847) 995-1500
8.3 miles / 16 minutes



Residence Inn—Marriott

1610 McConnor Parkway
Schaumburg, IL 60173
(847) 517-9200
8.3 miles / 16 minutes



Hilton Garden Inn

2425 Barrington Road
Hoffman Estates, IL 60192
(847) 277-7889
9.3 miles / 20 minutes

