



CANTIGNY WEDDINGS

— *inspired by nature perfected by you* —



YOUR WEDDING AT CANTIGNY

Cantigny is the perfect setting to create a unique and memorable wedding that will leave a lasting impression on you and your guests. Our expansive estate encompasses acres of beautiful gardens, colorful botanicals and tranquil water features, creating an idyllic background for your impending nuptials.

We're pleased to offer an array of upscale venues and amenities for your ceremony, reception, or both, that fit within most budgets. We understand the importance of every detail, no matter how big or small. From our distinctive grounds and picturesque venues to our delectable gourmet cuisine and attentive event specialists and service staff, we vow to make your wedding an exceptional experience that reflects your personal style and specific ideas.

Most importantly, your wedding is your moment in time. Our immaculate estate offers abundant gardens that are vibrant and colorful throughout every season. With such beautiful, ever-changing scenery, the stage is set for your one-of-a-kind wedding celebration.

We invite you to discover and experience the extraordinary beauty of Cantigny.



DISTINCTIVE, UPSCALE RECEPTION VENUES

Complementing the allure and beauty of the estate's magnificent gardens, Cantigny offers three distinctive reception venues: Le Jardin at Cantigny Park, the Red Oak Room and Woodside Pavilion at Cantigny Golf.

Le Jardin at Cantigny Park

With its soaring cathedral ceilings and surrounding floor-to-ceiling windows, Le Jardin embodies the look and feel of an outdoor setting. This spacious venue is the perfect complement to Cantigny's picturesque gardens. Le Jardin exudes romance with its fresh, open space and stunning views of the beautiful landscape during the day and the illuminated grounds at night. The formal gardens and open patio seating are close at hand for the added enjoyment of your guests. Le Jardin is a popular venue for larger receptions, boasting a sizable dance floor and accommodations for up to 230 people.



*Bringing the magic
and splendor of the
garden indoors...*

*Creating a
memorable and
picturesque experience...*

The Red Oak Room at Cantigny Golf

The more intimate space of our Red Oak Room provides a charming venue for your wedding reception. With numerous windows overlooking Cantigny's immaculate, award-winning golf course and Swan Lake, there are incredible views from every angle.

The flexible space of the Red Oak Room can be modified to easily accommodate weddings of various sizes. Whether you have 60 or 150 guests, multiple room configurations are available to customize the space and ensure an intimate and comfortable experience for you and your guests.



*A beautiful setting
awaits you and your
guests on your wedding
day...*

Woodside Pavilion at Cantigny Golf

The Woodside Pavilion is an elegant tented venue nestled among a grove of catalpa and white oak trees at Cantigny Golf. This venue is the perfect location to host your wedding. Surrounded by nature, you will feel as though you are outdoors, but the grand tent is a canvas waiting for you to transform it into your dream indoor venue.

Woodside Pavilion accommodates up to 250 guests with a bar, dance floor, elegant chandeliers, premium restrooms and entertaining space. It further extends its reach with an exclusive, covered patio where your guests can have cocktails or catch their breath from the dance floor.

Our award-winning culinary team and exceptional service staff will provide an impeccable experience for you and your guests. Woodside Pavilion amenities include elegant chandeliers, dance floor, luxury premium restrooms, air-conditioning, professional landscaping and available upgrades for draping, lighting and furniture to perfectly set the room.

Woodside Pavilion is available May 1 through October 31.





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WEDDING CEREMONIES

Cantigny has many spectacular gardens at the Park and Golf Course available for your wedding ceremony. Each ceremony fee includes our ceremony specialist, an on-site audio technician with up to three microphones and sound system, white garden chairs, free parking, photo permit and an indoor back-up location if you are hosting both ceremony reception with Cantigny.

CEREMONY SITES

Garden Ceremony Sites at Cantigny Park:
Available to reserve as a ceremony only, or be paired with any reception venue.

East Lawn	3,000
Prairie View	2,500
Rose Garden	2,500
South Grove	2,000
Rock Garden	2,000

Ceremony Sites at Cantigny Golf:
Only available to reserve with a Red Oak Room reception.

Red Oak Patio	1,500
Lakeside Patio	1,500

FEE

INCLEMENT WEATHER

Ceremony with Le Jardin Reception

Wedding ceremonies booked with a reception at Le Jardin will have the Gallery in Cantigny Park's Visitors Center reserved as their back-up indoor ceremony location.

Ceremony with Red Oak Room Reception

Wedding Ceremonies booked with a reception at the Red Oak Room will have the Lakeside Patio in Cantigny Golf's clubhouse reserved as their back-up indoor ceremony location.

Ceremony with Woodside Pavilion Reception

Wedding Ceremonies booked with a reception at the Woodside Pavilion will utilize the Woodside Pavilion as their back-up indoor ceremony location, followed with their cocktail hour and reception.

Ceremony Only

Ceremonies not booked in conjunction with a reception at Cantigny must be completed before 3:00 pm.

If weather prohibits an outdoor ceremony, and you are not hosting your reception at Cantigny, you must provide your own alternative site. If there is a suitable backup location available at Cantigny Park, Cantigny will attempt to make a location available. Cantigny does not guarantee a back-up ceremony location and tents are not permitted on the grounds. You may cancel your ceremony up to 48 hours before the planned start time of your rehearsal to avoid being charged the remaining balance over and above your deposit.

PLANNING GUIDELINES

FOOD AND BEVERAGE MINIMUMS:

The Red Oak Room food and beverage minimum is 6,000 for Friday and Sunday evenings; 12,000 for Saturday evenings April through October. Food and beverage minimums do not include tax (7%) or service charge (21%).

The Le Jardin food and beverage minimum is 8,000 for Friday and Sunday evenings; 17,000 for Saturday evenings April through October. Food and beverage minimums do not include tax (7%) or service charge (21%).

The Woodside Pavilion food and beverage minimum is 8,000 for Friday and Sunday evenings, 17,000 for Saturday evenings May through October. Food and beverage minimums do not include tax (7%) or service charge (21%).

Ask our Catering Managers for off-peak dates (November–April) current rates and promotions.

AT THE TIME OF BOOKING:

Please advise us of a preliminary guest count. An initial nonrefundable deposit of 1,500 for May–October dates and 500 for the remaining months is due at this time. You will receive your contract and a credit card authorization form.

TASTINGS:

Your catering manager will contact you at the beginning of the year to schedule a tasting date. Tastings are complimentary for the wedding couple. Additional guests are welcome to attend for a nominal fee.

SIX MONTHS PRIOR TO YOUR EVENT:

A second deposit, 50% of the estimated total, is due for Cantigny to continue the process of hosting your event.

ONE MONTH PRIOR TO YOUR EVENT:

All menu changes are due. Please notify us of changes in guest count, room set-up and any special needs such as audio visual equipment, special wines/champagnes and specialty linens.

TEN DAYS PRIOR TO YOUR EVENT:

Final guest counts are due. You will be billed based on this count, unless the number is greater. 100% of the estimated total is due.

ONE DAY PRIOR TO YOUR EVENT:

Your scheduled one-hour ceremony rehearsal with a Ceremony Coordinator. Please contact your Catering Manager for rehearsal availability. In addition, you may bring in your ceremony and/or reception items and décor to your Catering Manager. We require an itemized inventory of all items you drop off. Please, no live flowers or items that require refrigeration.

DAY OF YOUR EVENT:

The credit card on file will be charged for any additional guests, incidental cost or damages.

TAX AND SERVICE CHARGE:

A 7% sales tax is added to your bill. A 21% service charge is added to your bill calculated on the total food and beverage amount.

CANCELLATION:

If you cancel after your deposits have been received by Cantigny, your deposits will be forfeited. In addition, any expenses incurred by Cantigny in preparation for a confirmed special event become the responsibility of the guest.

Le Jardin and Red Oak Room: You may choose two entrées to serve to your guests. In addition, vegetarian and children's meals may be served. When multiple entrées are served, the host is required to provide a place card for each guest to display in front of each place setting. The place cards should clearly display the guests' entrée choices with a code of colors or shapes to ensure the correct entrées are served in a professional manner. Cantigny's culinary team is able to serve meals that meet any special dietary needs. Please provide at least 10 days notice to ensure that our chef can meet these special requests.

Woodside Pavilion: Choose two protein entrées and one pasta selection for family-style service to each table. See the Family-Style menu for available selections. Our culinary team is happy to accommodate for dietary needs and allergies; These items will be served plated and separate from the family-style offerings. Please provide at least 10 days notice to ensure that our chef can meet these special requests.



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COMPREHENSIVE WEDDING RECEPTION PACKAGES

We have thoughtfully designed two wedding reception packages to make your planning as easy as possible. Each wedding package is structured for a **six-hour evening reception** and can be customized for either Le Jardin, Red Oak Room or Woodside Pavilion.

Family-style dining is available in any of our wedding venues and is the only service style available in the Woodside Pavilion.

Classic Wedding Package:

- 4½ hour open bar featuring Classic spirits package, house wines and domestic beers
- One hour Cocktail Reception featuring imported meat and cheese display and open bar
- Artisanal breads with whipped butter
- Four-course dinner comprised of soup, salad, entrée selections and custom wedding cake from our exclusive bakery
- Two varieties of house wine poured throughout dinner
- Late evening coffee and assorted tea station
- Votive candles to accent your centerpieces
- Floor-length linens in your choice of white, ivory or black

Luxury Package | Add 23 per person

Includes all items in the Classic package along with these additional upgrades:

- Upgraded 4½ hour open bar including Luxury spirits package, upgraded wines, import and craft beer selections.
- Custom crafted His & Hers Cocktails
- Imported meat and cheese display
- Choice of three (3) butler-passed hors d'oeuvres
- Champagne toast for all guests
- Luxury wine upgrade with dinner
- 18-Hole golf package for four (4) at Cantigny Golf (restrictions apply)



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EXTENSIVE SPIRIT SELECTIONS

To complement our gourmet cuisine and the elegance of your evening, you deserve to celebrate in style with bar packages designed to impress even the most sophisticated palate.

Classic Bar package includes

Variety of six domestic beers:

Budweiser	Miller Lite
Bud Light	Old Style
Coors Light	Rolling Rock

Classic liquors include:

Smirnoff & Flavors	Bacardi
Canadian Club	J&B
Jim Beam	Jose Cuervo
Beefeater	Captain Morgan
Skyy & Flavors	Southern Comfort

Luxury Bar package

Includes Classic offerings along with:

Dewars	Myers
Tanqueray	Jack Daniels
Johnnie Walker Red	Kahlua
Crown Royal	Ketel One
Baileys Irish Cream	Titos
Stoli	

Craft and Import Beer Selection

Custom crafted “His & Hers” cocktails especially for you to meet your preferences and tastes.

Wine Offerings*

Classic Package includes these house wines:

Choose two wines to be poured with dinner.

- Drumheller Cabernet Sauvignon
- Drumheller Merlot
- Drumheller Chardonnay
- Seaglass Sauvignon Blanc
- Seaglass Pinot Grigio
- Seaglass Pinot Noir
- Cupcake Sparkling Wine

Wines available with Luxury Package:

Choose four wines, two of which will be served with dinner.

Wines of Castle Rock

- Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc

Wines of Robert Mondavi Private Selection

- Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio

Wines of Chateau Ste. Michelle

- Cabernet Sauvignon, Merlot, Chardonnay, Riesling

Wines of Coppola Diamond Series

- Cabernet Sauvignon, Merlot, Malbec, Pinot Noir, Chardonnay, Sauvignon Blanc

Wines of Ruffino (Italy)

- Chianti, Orvieto Classico

* Wines subject to change based on availability.



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LE JARDIN, RED OAK ROOM AND WOODSIDE PAVILION COURSE SELECTIONS

HORS D'OEUVRES

Ahi Tuna Wontons DF
Artichoke Crostini V
Bourbon BBQ Meatballs DF
Cantigny Shrimp Cocktail GF, DF
Crab Stuffed Mushrooms
Italian Meat and Cheese Flatbread
Italian Sausage Stuffed Mushrooms
Maryland Crab Cakes with Spicy Remoulade
Roasted Red Pepper and Ricotta Flatbread V
Smoked Chicken Crostini
Southwest Potato Croquettes V
Sun-Dried Tomato Arancini V
Swedish Meatballs
Tomato Caprese Crostini V
Warm Pretzel Bites with Bacon Ale Cheese Sauce

SOUP COURSE

Tomato Basil V, GF
Broccoli Cheese V, GF
Italian Minestrone V, DF (GF option with Orzo)
Creamy Corn Chowder V, GF
Hearty Chicken Noodle DF
Lobster Bisque (add 2)

SALAD COURSE

Garden V, DF, GF

Mesclun and Romaine tossed with tomato, cucumber, carrots and onions served with white balsamic vinaigrette.

Cantigny Caesar

Romaine hearts, topped with shaved Parmesan, herbed croutons, draped with a classic homemade Caesar dressing

Mediterranean V, GF

Crisp iceberg and Romaine with Feta, olives, cucumbers, red onion, and a red wine vinaigrette

Spinach GF

Tender spinach tossed with citrus vinaigrette, blue cheese, candied walnuts, raisins and crumbled applewood smoked bacon (add 2)

Strawberry V, GF

Mixed greens tossed with mandarin oranges, sliced strawberries, candied walnuts and goat cheese, drizzled with a strawberry balsamic vinaigrette (add 2)

KID MEALS

Available for children 12 and under.

All kid meals consist of fruit cup, entrée with French fries and wedding cake for dessert.

Chicken Fingers | 17

Grilled Cheese | 17

Angus Cheeseburger | 17

• Package pricing is determined by entrée selection, plus 7% tax and 21% service charge. • Prices are subject to change.

• GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan



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PLATED ENTRÉE SELECTIONS

BEEF

New York Strip Steak GF | 106 129

Well-marbled, center cut, served with roasted garlic Yukon gold whipped potatoes, roasted asparagus, red wine demi-glace

Roasted Prime Rib of Beef GF | 100 123

Tender prime rib, herb-crusted and slow roasted, served with roasted garlic Yukon gold whipped potatoes, roasted asparagus, red wine demi-glace and horseradish cream served tableside

Filet Mignon GF | 106 129

8 oz. barrel cut, filet served with roasted garlic whipped potatoes, roasted asparagus, red wine demi-glace (personalize your steaks with a delicious roasted garlic or Parmesan crust. add 2)

CHICKEN

Cantigny Grilled Chicken GF | 91 114

8 oz. boneless chicken breast draped with a saffron cream. Served with white cheddar Yukon gold whipped potatoes and garlic broccolini

Chicken Vesuvio GF | 91 114

8 oz. boneless chicken breast with Italian herbs and garlic. Served over fingerling potatoes and roasted broccolini

Mediterranean Chicken GF | 93 116

Roasted chicken breast stuffed with basil, feta, quinoa, red peppers, and mascarpone. Served over sauce Provencal with garlic herb polenta and roasted broccolini

SEAFOOD

Macadamia Crusted Mahi Mahi | 101 124

Tender Mahi Mahi seared and crusted with macadamia nuts served with a light butter sauce, garlic herb basmati rice and asparagus

Roasted Atlantic Salmon GF | 98 121

Fresh Atlantic Salmon topped with white wine beurre blanc, served with roasted garlic fingerling potatoes and asparagus

Crab Cakes | 98 121

Jumbo crab cakes served with a roasted red pepper and ginger aioli, garlic herb basmati rice and roasted broccolini

PORK

Tuscan Pork GF | 96 119

Thick bone-in pork chop, served with apple smashed Yukon gold potatoes and roasted broccolini, balsamic demi-glace

COMBINATION PLATES

Filet Mignon & Lobster GF | 122 145

6 oz. filet with red wine demi-glace, 6 oz. lobster tail. Served with au gratin potatoes and roasted asparagus

Filet Mignon & Roasted Chicken GF | 112 135

6 oz. filet with red wine demi-glace, 4 oz. chicken breast with boursin demi-sauce. Served with au gratin potatoes and roasted asparagus

VEGETARIAN

Grilled Vegetable Pilaf Vegan, GF | 85 108

Timbale of rice pilaf, roasted plum tomato, mushrooms, grilled zucchini and yellow squash, red pepper coulis and crispy shoestring sweet potatoes

Tomato Herb Polenta Vegan, GF | 98 121

Polenta topped with thyme-scented wild mushroom ragu over caramelized onion black beans with charred tomato harissa sauce

PASTA

Roasted Vegetable Pasta Primavera V | 85 108

Farfalle pasta with a Parmesan cream sauce, grilled red pepper, broccoli, zucchini, yellow squash and red onions

Rigatoni Bolognese | 85 108

Rigatoni pasta tossed with an Italian sausage Bolognese sauce with herbed goat cheese and kalamata olives

Penne a la Toscana | 85 108

Penne pasta tossed with pesto marinated chicken in a roasted tomato, basil and garlic cream. Topped with smoked provolone, mozzarella and Parmesan cheese



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FAMILY-STYLE ENTRÉE SELECTIONS

Family-style dining allows you and your guests to share a meal while celebrating your special occasion. The menu has been elegantly crafted to be served in large portions to pass at the table to ensure every guest can enjoy each selection.

Select two protein entrées and one pasta entrée for your main course. All vegetarian and specialty dishes requested for dietary restrictions will be served plated.

PRICING: CLASSIC PACKAGE 98 | LUXURY PACKAGE 121

BEEF

Oven-Roasted Strip Loin GF

Well-marbled, choice cut, served with red wine demi-glace, and roasted garlic Yukon gold whipped potatoes

Roast Prime Rib of Beef GF

Tender prime rib, herb-crusted and slow roasted. Served with Yukon gold roasted whipped potatoes, red wine demi-glace and horseradish cream served tableside

Herb-Crusted Beef Tenderloin GF

Herb-crusted tenderloin, oven-roasted with red wine demi-glace and roasted garlic Yukon gold whipped potatoes

CHICKEN

Cantigny Grilled Chicken GF

Grilled breast of chicken draped with a saffron cream sauce. Served with garlic broccolini

Chicken Vesuvio GF

Chicken breast, oven-roasted with Italian herbs and garlic. Served with roasted broccolini

Mediterranean Chicken GF

Grilled chicken topped with basil, feta, quinoa, red peppers, and mascarpone with sauce Provençal. Served with garlic herb polenta

PORK

Oven-Roasted Pork Loin GF

Herb-rubbed and apple cider glazed. Served with apple smashed Yukon gold potatoes

SEAFOOD

Roasted Atlantic Salmon GF

Fresh Atlantic salmon topped with buerre blanc. Served with sautéed green beans

Macadamia Crusted Mahi Mahi

Tender Mahi Mahi seared and crusted with macadamia nuts, served over a light butter sauce. Served with roasted asparagus

VEGETARIAN

Grilled Vegetable Pilaf Vegan, GF

Timbale of rice pilaf, roasted plum tomato, mushrooms, grilled zucchini and yellow squash, red pepper coulis and crispy shoestring sweet potatoes

Tomato Herb Polenta Vegan, GF

Polenta topped with thyme-scented wild mushroom ragu over caramelized onion black beans with a charred tomato harissa sauce

PASTA

Rigatoni Bolognese

Rigatoni pasta tossed in Italian sausage Bolognese sauce with herbed goat cheese and kalamata olives.

Penne a la Toscana

Penne pasta tossed with pesto-marinated chicken in a roasted tomato, basil and garlic cream. Topped with smoked provolone, mozzarella and Parmesan cheese

Roasted Vegetable Pasta Primavera V

Farfalle pasta with a Parmesan cream sauce, grilled red pepper, broccoli, zucchini, yellow squash and red onions

- Pricing is determined by package selection, plus 7% tax and 21% service charge. Prices are subject to change.
- GF - Gluten Free | DF - Dairy Free | V - Vegetarian | Vegan



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AFTER DINNER LATE NIGHT SNACKS

To keep your night going, pull out all the stops with these unique party pleasers that will surprise and energize your late-night guests.

SWEET TREATS

Enhance your dessert station or cake with these fun add-ons!

Chocolate Covered Strawberries | 3 per piece

Vanilla Bean Ice Cream | 2 per person

Add this sweet option to your dessert course or as a separate station later in the evening

Upgraded Coffee Station | 2 per person

Includes flavored syrups, biscotti, chocolate stir sticks and freshly whipped cream

SAVORY EATS

Lou Malnati's Pizzeria | 8

Considered the oldest family name in Chicago pizza, Lou Malnati's is as rich in history as its pizza is in flavor

Taco Bar | 8

Let's give your guests something to taco 'bout

Italian Beef | 8

Beef up your night with this savory snack

Chicago-Style Hot Dog Station | 5

Let's be frank, everyone loves a Chicago dog

Popcorn Station | 5

Life can be salty, but love is sweet, feel free to send your guests on their way with this popping treat

Chips and Dip | 5

Get chippy with it



Red Oak Room and Woodside Pavilion at Cantigny Golf

27w270 Mack Road, Wheaton, Illinois 60189

Le Jardin at Cantigny Park

1s151 Winfield Road, Wheaton, Illinois 60189

630.260.8145

weddings@cantigny.org | Cantigny.org/weddings

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