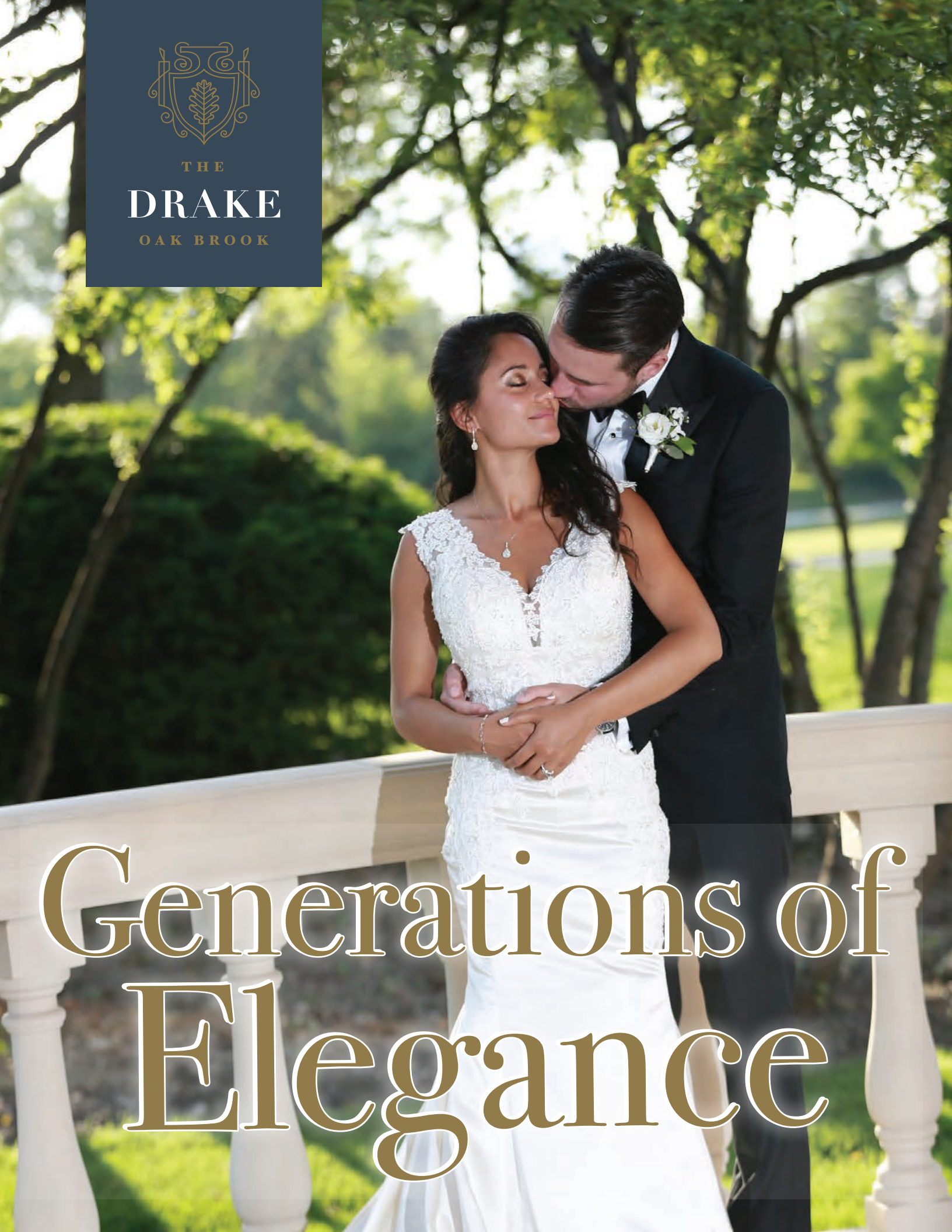

THE
DRAKE
OAK BROOK
Generations of
Elegance

" This elegant venue surpasses its mission of making their clients experience'Ubi Tempus Quiescit' - Where Time Rests!"

- TIM & TERY K.

Opened in 1961 and stunningly restored in 2015,

The Drake Oak Brook

is a place your guests will always remember and where your dreams begin to come true.

On behalf of The Drake Oak Brook, we would like to thank you for your interest in hosting your special day with us. The Drake Oak Brook is an iconic luxury property that is as timeless as the memories you will make here.

We take pride in our team and their level of service. Our hotel offers luxury guest rooms, private dining areas, and shuttle services for your out of town guests.

This is a venue that is unparalleled by any others. With beautiful indoor and outdoor spaces, our goal is to ensure the wedding of your dreams comes true. Our exceptional staff will take your vision to reality.

Congratulations on your engagement, and we look forward to hosting your special day.

Warmest regards,

Jim & Toby Nagle

WEDDINGS

CEREMONY
Ceremony fee of $2000 includes outdoor ceremony space and garden chairs as well as an indoor location should there be in climate weather.

WEDDING REHEARSAL & CEREMONY
All wedding ceremonies must have a planner or coordinator the day of the event. The Hotel staff does not facilitate wedding ceremonies or weddings rehearsals. Rehearsal space is based upon hotel availability for one hour. The location of the rehearsal will be determined the week of the wedding.

DÉCOR:
Hotel staff will set up individual place cards on the place card table. Place cards will be set up in the order received by the hotel. All room décor not provided by the hotel will need to be set up by the planner or point of contact for the event. The hotel is not responsible for setting up any décor other than décor provided by the hotel. All décor must be removed from the event space at the conclusion of the event unless other arrangements have been made. Any décor left behind for 5 days or more will be discarded or donated.

PLACE CARDS
Place cards must be provided by the couple, in alphabetical order, clearly noting the entrée choice on each individual place card. If place cards are not provided to the hotel or missing entrée selections, the highest priced entrée will be served and billed as an added entrée. Place cards will be set up in the order received by the hotel.

SET UP
Linens will be dropped two hours prior to the start of the reception in most cases. White linens are included in the package.

GUEST COUNT
The signed event order is due 12 days prior to the event. The final approved diagram is due 11 days prior to the event. The Final guest count is due 10 days prior to the event. Final payment is due nine days prior to the event. The final guest count will need to be in line to meet your food and beverage minimum before taxes and service charge.

DEPOSITS & PAYMENTS
In order to secure your wedding date, a signed agreement and a non-refundable deposit determined by the hotel at the time of signing must be received. A deposit schedule will be outlined on the agreement with the remaining balance due nine days prior to the event by credit card or cashier's check. A credit card must be on file for any charges after the final payment. All deposits will be taken on the day outlined on the agreement.

GUEST ROOM ACCOMMODATIONS
A suite reservation will be made for the night of the wedding for the Bride and Groom. The hotel accommodations for your guests can be arranged with the sales department. A special link for your wedding will be provided for your guests to make their reservations.

MENU TASTING
A menu tasting is offered complimentary for four people in the packages. Each additional guest is $45 per person. Dates and Times will be provided for menu tastings between 4-6 months prior to the wedding.

OUTSIDE FOOD AND BEVERAGE
No outside food and beverage are permitted in the hotel by guests or persons attending the functions. All food and beverage must be supplied by the hotel.

PARKING
Complimentary self-parking and valet parking are available to all guests.

WELCOME BAGS
Any welcome bags that you provide can be given to your overnight guests at check-in provided the bags are labels and a list of your guests to receive the bags is provided. Should you request personal delivery of the welcome bags to guest rooms, a $10 charge will apply for each bag delivered.

" The event was flawless... very professional, timely, great staff and the venue was perfect in every way "

– DONALD

MANHATTAN WEDDING PACKAGE

Cocktail Reception

Selection of Three Hors d'Oeuvres
offered Butler Style

Dinner Menu

Starter

Choice of Two Entrées & a Vegetarian Option

Wedding Cake

Bar Service

Four Hour Bar Package
with Classic Drake Selections
including spirits, domestic & imported beers
and red & white wines

House Wine Service with Dinner

Champagne Toast

Includes

Standard Banquet Chairs

Wooden Dance Floor

Coat Check

Valet Service

White Glove Service

White Linens

Mirrors and Votive Candles

Freshly Brewed Coffee & Tea After Dinner

Bridal Suite

Tasting for Four People

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

COSMOPOLITAN WEDDING PACKAGE

Cocktail Reception

Selection of Six Hors d'Oeuvres
offered Butler Style

Dinner Menu

Soup or Appetizer

Salad

Choice of Two Entrées & a Vegetarian Option

Wedding Cake

Bar Service

Four Hour Bar Package
with Classic Drake Selections
including spirits, domestic & imported beers
and red & white wines

Upgraded House Wine Service with Dinner

Champagne Toast

Includes

Gold Chiavari Chairs

Wooden Dance Floor

Coat Check

Valet Service

White Glove Service

White Linens

Mirrors and Votive Candles

Freshly Brewed Coffee & Tea After Dinner

Bridal Suite

Tasting for Four People

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

CHAMPAGNE WEDDING PACKAGE

Cocktail Reception

Selection of Five Hors d'Oeuvres plus
One upgraded Hors d'Oeuvres
offered Butler Style

Dinner Menu

Soup or Appetizer

Salad

Intermezzo

Choice of Three Entrées & a Vegetarian Option

Wedding Cake

Late Night Snack

Bar Service

Five Hour Bar Package
with Premium Drake Selections
including spirits, domestic & imported beers
and red & white wines

Upgraded House Wine Service with Dinner

Champagne Toast

Includes

Gold Chiavari Chairs

Wooden Dance Floor

Coat Check

Valet Service

White Glove Service

White or Ivory Linen

White Linens and Choice of Colored Napkins

Mirrors and Votive Candles

Freshly Brewed Coffee & Tea After Dinner

Bridal Suite & Two Rooms for the Parents

Tasting for Four People

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

"From the beginning of planning to the day of the wedding, The Drake was easy to work with."

- JENNIFER K

HORS D'OEUVRES

Hot Hors d'Oeuvres

Spinach & Artichoke in Phyllo

Mini Grilled Reuben Sandwich

Bacon Wrapped Dates

Vegetable Spring Rolls
with spicy plum dipping sauce

Chili Lime Salmon Satay
with spicy dill aioli

Chicken Trumpet

Stuffed Mushroom with Boursin Cheese

Sesame Chicken Tender
with spicy orange dipping sauce

Brie and Raspberry Phyllo Purse

Crab Cake with Lemon Aioli Sauce

Roasted Vegetable Flatbread
roasted vegetables, blue cheese and
fresh arugula dotted

Seared Beef Tenderloin Mini Sandwiches
with mustard–horseradish sauce and arugula

Shrimp Arancini with Tomato Sauce

Cold Hors d'Oeuvres

Sesame Asian Chicken
with scallions in a won ton crisp

Caprese Skewers
fresh mozzarella, petite tomatoes
with basil pesto

Hummus Stuffed Peppadew Peppers

Prosciutto, Mozzarella and Fig Crostini
with goat cheese, balsamic glaze
and tomato jam

Chilled Beef Crostini
with bleu cheese and onion

Shrimp Cocktail
medium shrimp served in a spoon with cocktail
sauce and lemon

Smoked Salmon Crostini
dill cream cheese and carper

Fruit & Cheese Skewer
sweet date, dried apricot, sharp cheddar and brie
cheese creamy

Tapa Skewer
spanish green olive, peruvian pepper, sundried
tomato and manchego cheese

Tuna Tartare
with fresh mango jicama relish and soy
maple vinaigrette

Upgraded Hors d'Oeuvres

Oysters on the Half Shell +additional cost
with mignonette and lemon wedges

Grilled Lamb Chop +additional cost

Bacon Wrapped Scallops +additional cost

Coconut Shrimp +additional cost
with honey mustard

Beef Wellington +additional cost
with rosemary glace

Churrasco Style Beef Brochette +additional cost
with chimichurri sauce

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

APPETIZERS

Chilled Carrot and Ginger Bisque
with cilantro crème fraîche

Potato Gnocchi
pancetta vodka sauce,
roasted mushrooms, gorgonzola

Meyer Lemon Ricotta with Arugula Ravioli
wild mushroom crème and garlic spinach

Fresh Seasonal Fruit Martini
seasonal berries, fresh mint and ginger syrup

Braised Mushroom with Basil & Spinach Ravioli (Vegan)
with pomodoro tomato sauce fresh farm picked mushrooms, sweet onion,
combined with fresh basil, baby spinach wrapped in spinach pasta

Shrimp Cocktail
4 shrimp, cocktail sauce, horseradish and lemon

Appetizer Upgrades

Homemade Lobster Bisque +additional cost
cognac enhanced, roasted corn and blackbean relish,
boursin crostini

Panko Crusted Lump Crab Cake +additional cost
mango jicama slaw, cumin vinaigrette, lemon aioli,
micro greens

Seafood Ceviche +additional cost
shrimp, lobster, surimi chunk, cilantro, onions, orange juice, lime juice,
avocado and crackers

SOUPS & SALADS

Soups

Tuscan Minestrone
rich tomato and herb broth loaded with fresh vegetables, cannellini beans and pasta

Tomato Bisque
tomato broth slow simmered with fresh basil and cream

Chicken Orzo Florentine
hearty and flavorful chicken consommé with vegetables, orzo pasta and spinach

Loaded Baked Potato
creamy potato soup with bacon, chives and wisconsin cheddar cheese

Cream of Chicken with Rice
chicken consommé blended with herbs, vegetables, rice and cream

Roasted Asparagus Crème
with romesco tapenade

Moroccan Spiced Roasted Cauliflower Crème with Crisp Pancetta

Sweet Onion Bisque
with boursin crostini

Cognac Enhanced Wild Mushroom Crème
with buttermilk bleu cheese

Salads

Beet Medley
baby arugula, fresh ricotta cheese, candied pecans apple and radish slaw blood orange maple vinaigrette

Baby Spinach with Bleu Cheese
boiled egg, crisp bacon and jalapeño-ranch dressing

Baby Iceberg Wedge
crisp bacon, marinated tomatoes, red onion and bleu cheese dressing

Field Greens with Spiced Pecans
raspberry vinaigrette, goat cheese and roasted red peppers

Fresh Mozzarella & Tomato Caprese Stack
basil chiffonade and balsamic fig drizzle

The Drake Salad
mix green wrapped in cucumber, sheared carrots, sweet tomatoes, radish, hard eggs, red onion and raspberry sherry vinaigrette

Caesar Salad
romaine heart lettuce, parmesan cheese, grape tomato, herb croutons and romano caesar dressing

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

ENTREES

Chicken Roulade

stuffed with shiitake mushroom, leeks, boursin cheese with boursin cheese sauce, broccolini and creamy risotto

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
136	161	196

Pan Seared Airline Chicken Breast

madeira demi-crème with roasted brussel sprouts in balsamic glaze and whipped garlic potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
136	161	196

Braised Short Ribs

roasted shallot demi, garlic roasted red bliss potatoes, french green beans

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
146	166	200

Pan Roasted Salmon

maple balsamic vinaigrette with spinach, wild mushrooms and herb fingerling potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
146	166	200

Salt and Herb Rubbed Prime Rib

cognac red wine au jus, slow roasted double baked potato crisp, horseradish cream and a fresh bouquetière of vegetable with garlic cheese chive popover

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
148	168	202

Chilean Sea Bass

sweet soy glaze, citrus crusted with forbidden rice and stir fry vegetables

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
152	173	208

Filet Mignon

red wine demi-glace, roasted cipollini with asparagus and potato au-gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
150	170	205

Chicken Provencal

boneless chicken breast sautéed with stewed tomatoes, peppers, wine, capers, shallots, fresh basil, creamy polenta, french green beans with seared red pepper

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
136	161	196

Chicken Marsala

pan-seared chicken breast lightly flower, onion, mushrooms, fresh herb and marsala wine sauce, seared spinach and whipped garlic potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
136	161	196

Prime Sirloin Steak

cabernet veal jus, gruyere mashed yukon potatoes, seared snap peas with trio of roasted peppers

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
136	161	196

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

ENTREES

Duets

Filet of Beef & Grilled Colossal Shrimp

red wine demi-glaze, roasted cipollini, garlic lemon sauce served with asparagus and potato au-gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
152	173	208

Filet of Beef and Salmon

red wine demi-glace, maple balsamic vinaigrette, roasted cipollini with asparagus and potato gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
152	173	208

Stuffed Chicken Breast and Salmon

stuffed with shittake mushroom, leeks, boursin cheese and boursin cheese sauce, maple balsamic vinaigrette, served with spinach and creamy risotto

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
146	170	205

Filet of Beef and Chicken Breast

roasted shallot demi, sundried tomato crème with roasted asparagus and yukon garlic mashed potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
146	170	205

Vegetarian

Stuffed Portobello Mushroom

asparagus, portobello, onion, celery and feta are sautéed, folded into bread stuffing, stuffed inside a portobello mushroom with fire roasted tomato sauce

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
134	158	193

Vegetable Strudel

seasonal vegetables are sautéed with herbs, sprinkled with goat cheese, folded into puff pastry with chardonnay beurre blanc

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
134	158	193

Vegan Pasta

penne tossed with tofu, blistered tomatoes, roasted peppers, garlic and basil pesto

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
134	158	193

ENHANCEMENT

Late Night Snack

Mini Burgers | 15
build your own slider bar, served with traditional toppings

Mini Chicago Style Hot Dogs | 15

Flat Bread | 15
choose one type or all 3 as an assortment:
roasted vegetables and bleu cheese;
buffalo ranch sauce, grilled chicken, mozzarella;
tomato sauce, sausage, mozzarella

Taco Bar | 18
build your own: choice of beef, chicken or pork served with authentic toppings

Chips & Salsa/Queso/Guacamole | 16

Giant Soft Pretzels | 7
with dijon mustard and spicy jalapeño cheese

Pizza Bites | 16
choice of cheese, vegetable or pepperoni

Chicken Wings | 18
choice of two sauces: BBQ, buffalo or habernero

Desserts

Sweet Indulgence | 17
assorted mini pastries: european tarts, petit fours, chocolate dipped fresh fruit, fresh fruit and berries

New York Style Cheesecake | 7

Fresh Fruit Tart | 7

Chocolate Cake | 7

Ice Cream and Berries | 5

Smores | 12

Donut Wall | 12
minimum 50 people

Mini Churro | 9
with chocolate and caramel sauce

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

BEVERAGES

Classic Drake Package

Vodka:
Smirnoff

Gin:
Beefeater

Scotch:
J&B

Rum:
Cruzan

Whiskey:
Canadian Club

Tequila:
Sauza Gold

Bourbon:
Jim Beam

Cognac:
Hennessy VS

Liqueurs:
DeKuyper Peach Schnapps,
DeKuyper Amaretto,
Carolyn's Irish Cream

Wine:
Cabernet, Chardonnay and Merlot

Beer:
Miller Lite, Bud Lite , Budweiser,
O'Doul's (NA), Heineken, Corona

Ask your wedding specialist about consumption bars or cash bars.

Premium Drake Package

Vodka:
Absolut

Gin:
Tanqueray

Scotch:
Johnny Walker Red

Rum:
Bacardi

Whiskey:
Crown Royal

Tequila:
Sauza Hornitos

Bourbon:
Jack Daniels

Cognac:
Courvoisier VSOP

Liqueurs:
DeKuyper Peach Schnapps,
DeKuyper Amaretto,
Bailey's Irish Cream

Wine:
Cabernet, Chardonnay and Merlot

Beer:
Miller Lite, Bud Lite , Budweiser,
O'Doul's (NA), Heineken,Corona

Upgrade | 7
with Manhattan or
Cosmopolitan package

Executive Drake Package

Vodka:
Grey Goose

Gin:
Bombay Sapphire

Scotch:
Glenmorangie 10yr Old

Rum:
Captain Morgan Spiced Rum

Whiskey:
Jameson

Tequila:
Patron Silver

Bourbon:
Maker's Mark

Cognac:
Courvoisier VSOP

Liqueurs:
DeKuyper Peach Schnapps,
DeKuyper Amaretto,
Bailey's Irish Cream

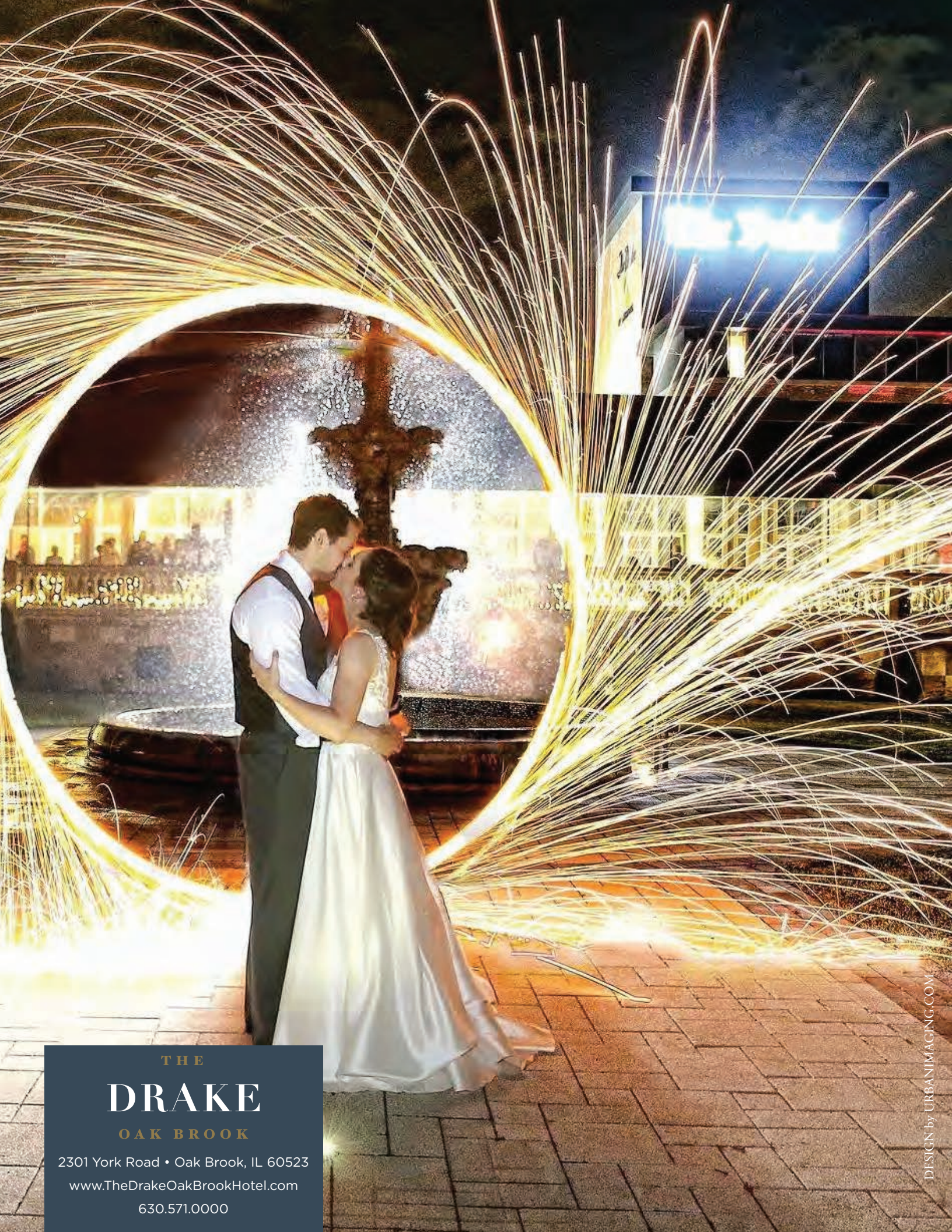
Upgraded Wine

Beer:
Miller Lite, Bud Lite, Budweiser,
O'Doul's (NA), Heineken,
2 craft beers

Upgrade | 10
with Manhattan
or Cosmopolitan package

Upgrade | 7
with Champagne
package

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE



THE
DRAKE
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