



The most important day of your life...
MAKE IT UNFORGETTABLE



Highland Park Country Club, 1201 Park Ave West Highland Park, IL 60035
847.433.4000 www.highlandparkcc.com to view online

YOUR WEDDING PACKAGE INCLUDES

Your choice of hors d'ouvres— 4 pcs per person

Four Course Meal

*Four Hour Open Bar
Serving Premium Brand Liquors*

Champagne Toast

Wine Service with Dinner

Wedding Cake and Service

Floor Length White Table Cloths for Dining Tables

Votive Candles and Mirror Base on Each Table

Magnificent Grounds for Photographs

Complimentary Bride and Grooms Meals

Foursome of Golf

Six Hour Room Rental

HORS D'OEUVRES

Priced per 100 pieces

Broiled Maryland Mini Crab Cake
Smoked Chicken Tostada with Avocado Tomatillo Salsa
Mini Lamb Chops with Tomato and Tarragon Bordelaise
Artichoke Parmesan
Fresh Tomato Bruschetta with Basil and Parmesan Cheese
Sweet Potato Blinis with Nova Scotia Salmon, Crème Fraiche and Fresh Chive Infusion
Jerk Chicken and Mango Chutney on Plantain Chip
Mini Kobe Beef Burgers with Caramelized Onion & Spicy Japanese Aioli
Spiedini of Fresh Mozzarella and Cherry Tomato Skewers
Cajun Beef Canape on Melba Toast
Candied Pecan and Boursin Cheese Canape
Mediterranean Tabouleh on Garlic Pita Chip
Peppalok Smoked Salmon on Rice Toast with Horseradish Cream
Boursin Cheese and Applewood Smoked Bacon Crostini
Prosciutto Wrapped Asparagus with Parmesan and Balsamic Vinegar
Spicy Tuna Tar Tar in Crisp Wheat Cup
Grilled Balsamic Portobello Mushroom, Arugula & Goat Cheese Focaccia Crostini
Japanese Eggplant Crostini with Pomodoraccio Tomato, Goat Cheese & Pesto
Roasted Vegetable and Cheese Quesadillas
Mini Franks En Croute with Whole Grain Mustard Sauce

Sushi Station Available
California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Vegetable Roll
100 pieces Attendant Fee
Made Fresh In Front of Your Guests

SPECIALTIES

Spinach Dip, Hummus and Fresh Vegetable Crudités with Pita Bread

Selection of Domestic and Imported Cheese Display

Served with Assorted Crackers and Breads

Seasonal Fresh Fruit

Poached or Smoked Whole Salmon Display

Served with Traditional Garnishes

A service charge of 22% and 9% tax will be applicable

Prices subject to change

SALAD

*A selection of one of the following:
Served with warm rolls and butter*

HOUSE

Mixed greens, Tear Drop Tomatoes, Sesame Crisps,
Stilton Blue Cheese, Green Onion and Paris dressing

CAPRESE

Vine Ripened Red and Yellow Tomatoes, Buffalo Mozzarella,
Balsamic Vinegar, Rocket greens and Extra Virgin Olive Oil

CAESAR

Hearts of Romaine, Garlic Roasted Croutons and Shaved Parmesan

BABY OAK

Frisée and Baby Oak Lettuces with Sherry Walnut Vinaigrette,
Dried Apple, Maytag Blue Cheese and Pecans

PROVENCAL

Mesclun greens with Haricot Verts, Sun Dried Tomato,
Nicoise Olives and Mustard Vinaigrette

INTERMEZO

**YOUR CHOICE OF
LEMON OR RASBERRY SORBET**

PLATED ENTREES: BEEF, LAMB & PORK

Please select one of the following

CHAR-BROILED PESTO CRUSTED LONDON BROIL \$70

Accompanied by a Natural Broth and Horseradish Sauce

ROASTED PORK LOIN \$70

Roasted Garlic Whipped Potatoes, Haricot Vert,
Baby Patti Pans and Sage-Molasses Brown Butter

DIJON MUSTARD & HERB BRIOCHE CRUMB CRUSTED RACK OF LAMB \$75

Yukon Gold Mashed Potatoes, Sautéed Spinach and
Parmesan Tear Drop Tomatoes, Lamb Reduction Sauce

CENTER CUT FILET MIGNON \$76

Cooked Medium Rare, accompanied by a Buttery Crouton and served with a
Morel Mushroom Sauce, Roasted Yukon Gold Potatoes and Haricot Vert

PAN SEARED FILET MIGNON \$76

Whipped Potatoes, Green Bean Provencal, Brandy Peppercorn Cream Sauce

SLICED BEEF TENDERLOIN \$76

Horseradish Whipped Potatoes, Sautéed Mushrooms and Spinach, Bordelaise Sauce

PAN ROASTED VEAL MEDALLIONS \$77

Wild Mushroom Risotto, Sautéed Spinach and Asparagus, Tawny Port Reduction

WILD MUSHROOM CRUSTED FILET MIGNON \$77

Potato Gratin, Grilled Asparagus and Wild Mushroom Bordelaise

PLATED ENTREES: POULTRY AND SEAFOOD

PAN ROASTED CHICKEN BREAST \$70

Spinach Whipped Potatoes with Haricot Vert, Wild Mushroom and Tomato Ragout

SPICED BREAST OF CHICKEN \$70

Maytag Blue Cheese Mashed Potatoes, Glazed Baby Carrots, Natural Chicken Jus

STUFFED CHICKEN BREAST \$70

Parmesan and Sweet Onion Risotto, Sherry Chicken Jus,
Spinach, Caramelized Cipollini Onion and Fontina

OVEN ROASTED CHICKEN BREAST \$70

Roasted Fingerling Potatoes, Green Bean Provencal and Natural Chicken Jus

CRANBERRY-HERB STUFFED TURKEY BREAST \$67

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Roasted Turkey Jus

BROILED LAKE SUPERIOR WHITE FISH TAIL \$70

Cooked to perfection. Accompanied by a wrapped
Lemon Garnish with a Citron Beurre Blanc Sauce

GRILLED NORWEGIAN SALMON \$70

Herb Roasted Fingerling Potatoes, Haricot Vert,
and Baby Carrots, Ravigote (Red Onion Vinaigrette) Sauce

POTATO CRUSTED FILET OF SALMON \$70

Glazed Pearl Onion, Swiss Chard, Wild Mushrooms and Buerre Rouge Sauce

PAN SEARED SALMON \$70

Yukon Gold Mashed Potatoes, Steamed Asparagus,
Garlic Roasted Cherry Tomatoes, Herb Vin Blanc Sauce

GRILLED MAHI MAHI \$71

Roasted Red Pepper Cous Cous, Haricot Vert, Pineapple Pico de Gallo

DIJON & BRIOCHE CRUMB CRUSTED GROUPER \$72

Roast Cipollini Onion, Cremini Mushroom Ragoute,
Baby Red Potatoes and Shallot– Thyme Reduction

PLATED ENTREES: VEGETARIAN, KIDS & VENDORS

PORTOBELLO MUSHROOM NAPOLEON \$70

Grilled Portobello Mushrooms, Sautéed Spinach, Tomato, Grilled Onion,
Grilled Eggplant, Goat and Mozzarella Cheese Topped with Tomato Basil Sauce
Accompanied by Seasonal Vegetables

EGGPLANT PARMESAN \$70

Bread Crumb and Parmesan Cheese Crusted Eggplant, Ricotta Cheese,
Mozzarella Cheese and Tomato Ragoute
Accompanied by Seasonal Vegetables

TERIYAKI TOFU \$70

Teriyaki Grilled Tofu and Stir Fried Assorted Vegetables

VEGETABLE ROTINI PASTA \$70

Nicoise Olives, Grilled Eggplant, Fresh Basil, Buffalo Mozzarella,
Asparagus and Tomato Ragoute

KIDS 5-12

FREE IS 4 and Under

Fruit Cup Served During Adult Salad Course
Choice of: Chicken Fingers, Pasta, Cheeseburger or Grilled Cheese
Accompanied by French Fries and Seasonal Vegetables
Unlimited soda
\$18.95

VENDORS

Fruit Cup Served During Adult Salad Course
Choice of: Chicken Fingers, Pasta, Cheeseburger or Grilled Cheese
Accompanied by French Fries and Seasonal Vegetables
Unlimited soda
\$18.95

SWEET TABLE OPTIONS

CUPCAKES

FULL SIZE \$27 PER DOZEN
MINI SIZE \$14 PER DOZEN
ICE CREAM CONE CUPCAKES \$42 PER DOZEN

Yellow or Chocolate Cake with Vanilla Butter Cream
Yellow or Chocolate Cake with Chocolate Butter Cream
Red Velvet, Carrot, Banana, Coconut, Lemon, S'mores,
Raspberry Butter Cream, Strawberry Fields, Pumpkin,
German Chocolate, Cookies & Cream

BARS

FULL SIZE BARS \$21 PER DOZEN
MINI BARS \$11 PER DOZEN

Intense Brownies, Caramel Walnut Brownies, Caramel Chocolate Chip Brownies, M&M
Brownies S'mores, Sunny Lemon Bars, Key Lime Bars, 7th Heaven Bars,
Raspberry Bars, Blondies, Caramel Apple Bars,

COOKIES

COOKIES \$14 PER DOZEN

Chocolate Chip, O My! Chocolate Cookie, Sprinkled Sugah Cookie, Peanut Buttah

SPECIALTY COOKIES \$17 PER DOZEN

Oatmeal Cranberry Pistachio White Chocolate or Tons of Toffee

DIPPED COOKIES \$20 PER DOZEN

Dipped Chocolate Chip, Double Dipped Peanut Buttah, Dipped Chocolate Chip Macaroons

MINI BIG FAT SANDWICH COOKIE \$38 per dozen

PASTRIES

Full Size Whoopie Pie \$27 per dozen

Mini Size Whoopie Pie \$17 per dozen

Whoopie Pie filling can be customized to match clients colors

Rugelach \$13.50 per dozen

Raspberry Chocolate Chip, Apricot Walnut or Cinnamon Raisin

Mini Cheese Cakes with Assorted Toppings or Fresh Fruit and Whip Cream \$23 per dozen

Mini Chocolate Éclairs \$22 per dozen

Key Lime Tart \$23 per dozen

SPECIALTY ITEMS-Inquire for Pricing

DAIRY QUEEN BLIZZARDS

CHOCOLATE FOUNTAIN

SWEET TABLE OPTIONS

LOLLIPOPS

Cheesecake or Cookie Dough Lollipops
\$17 per dozen
Cheesecake Lollipop with Bow and Chocolate
Shavings \$27 per dozen

PRETZELS

Dipped and Decorated Pretzel Rods
\$13 per dozen
Personalized Pretzel Rods
\$17 per dozen

OREOS

Dipped and Decorated Oreos
\$17 per dozen
Personalized Oreos
\$21 per dozen
Tuxedo/Bride Oreo Cookies
\$25.50 per dozen

RICE KRISPIES

Rice Krispy Treats Large
\$27 per dozen
Rice Krispy Minis on a Stick
\$17 per dozen
Rice Krispy has sprinkles and is drizzled
with white chocolate

MINI TOFFEE CARAMEL RIBBON TWIST

\$25.50 per dozen

CHOCOLATE or RASPBERRY MOUSSE CUP

\$27 per dozen

CHOCOLATE DIPPED GRAHAMS

\$21 per dozen

CHOCOLATE DIPPED FRUIT

Dipped Chocolate Strawberries
\$17 per dozen
Dipped Tuxedo/Bride Strawberries
\$29 per dozen
Dipped Bananas
\$23.50 per dozen
Dipped Grape Clusters
\$20 per pound

APPLES

Ultimate Chocolate Carmel Apple
Plain, Oreo, M&M
\$11.50 each

PERSONALIZATION

\$4.25 per dozen

CANDY

Chocolate Dipped and Decorated Licorice \$11.00 per dozen
Chocolate Dipped Marshmallows \$20.00 per dozen
Wedding with Bow \$25.50 per dozen
Grand Tortoise \$26.00 per dozen
Chocolate Covered Halvah -2 pounds \$35.00
Chocolate Covered Letters \$8.50 per letter
White Chocolate Popcorn \$17.00 per pound

Toffee \$21.00 per pound

Traditional, Cookies and Cream, Raspberry, Mocha Latte, Pretzel and White Snow

Bark \$17.50 per pound

Chocolate, White Chocolate Oreo or White Chocolate Peppermint

****Molded chocolates can also be ordered and customized for your special occasion****

SUNDAE BAR \$3.00 PER PERSON

Vanilla and Chocolate Ice Cream, Hot Fudge and Strawberry Toppings, Candy Sprinkles,
Oreo Cookie Crumbs, Candy Bar Pieces, Banana Chips, Mini Chocolate Chips, Nuts, Cherries and
Whipped Cream All Accompanied by Baskets of Golden Crisp Churros

****There is a \$4.00 service fee per tray for plating, which is based upon food quantity****

BAR AND WINE SELECTIONS

CHAMPAGNE

Select one for toast

Domaine Ste. Michelle Brut *OR* Dom Pierre

HOUSE WINE

Choice of one red & one white for dinner service

Chardonnay
White Zinfandel
Pinot Grigio
Riesling
Cabernet
Merlot
Pinot Noir

PREMIUM SELECTIONS INCLUDE

Tanqueray, Smirnoff, Absolut, Stolichnaya, Jim Beam, Candaian Club, V.O.,
Jack Daniels, Dewar's White Label, Bacardi Rum, Christian Brothers Brandy,
Sauza Tequila, Imported and Domestic Bottled Beer

DELUXE COFFEE STATION

Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas,
Cinnamon Sticks, Chocolate Shavings, Whipped Cream
\$3.00 per person

MARTINI BAR

Vodka Based Martinis
\$3 additional per person

LIQUOR LIABILITY

In accordance with liquor laws governing Illinois, a guest must be 21 years or older to consume alcoholic beverages. We at the Highland Park Country Club reserve the right to exercise our legal responsibility and social obligation in refusing service to any guest, we feel, has had enough to drink.

CLUB SERVICES & CHARGES

Sales Tax & Service Charge

All menu prices are subject to 22% service charge, 8% state tax and 1% city tax.

Guarantees

Please notify our catering office seven (7) days prior to your function with the guaranteed number of guests.

Ceremony Site (Weddings Only)

There is a fee of \$500.00 for the ceremony site that includes setup and tear down.

Menu Selection

Please contact our catering office if you need assistance with your menu selection. Your menu should be submitted to the catering office no later than 14 days prior to your schedule function.

Entrée Selection

If more than one entrée is offered (maximum of two), there is an additional charge of \$2.00 per person.

Special Menus

Our catering office will be pleased to design a menu for your specific occasion. Many ethnic and theme meals are available. Vegetarian meals as well as Kids meals are available upon request.

Cake Selection

A credit of \$2.50 per person will be given towards the purchase of wedding cake, from our selected vendor. If there is an overage, extra costs will be passed on to the client. If full amount is not utilized there will be no credit issued.

Additional Services

Valet Attendants

Upon request

Coat Room Attendants

\$75.00

Food Regulations

Due to Lake County Health Department regulations and Club policy, foods consumed on the premises must be prepared at Highland Park Country Club.

Leftover Food

Health regulations prevent you from removing any food from Highland Park Country Club.

Centerpieces

Mirrors and votive candles are provided by the club.

Sweet Table

If not purchased through the club there is a \$3 per person charge

Uplighting

\$30 per light and available in a variety of colors

Linen

Different styles and colors are available upon request please ask for details