

Makray Memorial Golf Club Bridal 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

Four Course Meal

*Your choice of soup, salad, entrée selection, wedding
cake served, and coffee*

Wedding Cake

Tiered wedding cake with butter cream icing and filling

Centerpieces

*Consisting of a circular mirror tile, three votives, and a
half dozen roses with greenery. In addition half dozen roses for
ladies restroom and place card table and then one single rose in a
bud vase on the high boy tables in foyer.*

Linens

*White or ivory standard table linens and 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 holes on our Golf Course
for photos of you and your entire bridal party*

Complimentary Bridal Suite

1010 S. Northwest Highway
Barrington, IL 60010 / 847-381-6501

Butler Passed Hors d'oeuvres Package

Choice of 3 items \$7.95

Choice of 5 items \$11.95

Choice of 4 items \$9.95

Choice of 6 items \$13.95

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, mango ginger salsa, and drizzled with wasabi sauce

Pastry Shell and Seafood

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

Bruschetta

Fresh Roma tomatoes and basil on a toasted crostini

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 Mozzarella 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 orange ginger sauce

Grilled Calamari

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

Miniature Pizzas

Cheese/Vegetable/Cheese and Sausage
Bleu Cheese and Fig
Goat cheese and spinach

Hors d'oeuvres Upgrades Available

Coconut Lobster Skewers

\$1.00 per person

Lobster Potstickers

Steamed and seared, served with a Hoisin dipping sauce
\$1.00 per person

Tempura Battered Fried Shrimp

Accompanied with Asian dipping sauce
\$1.00 per person

Lamb Chops

Encrusted with Dijon Mustard and herb bread crumbs
\$2.00 per person

Stationed Hors d'oeuvres

Minimum of 30 people

Poached Salmon Tray

Available in increments of 30 people
\$100.00

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
\$110.00

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
\$1.75 per person

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

Sushi

(Depending upon variety ordered)

Assorted sushi platter served with Wasabi and pickled ginger
Market Price

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
\$2.25 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

Hummus and Pita Chips

Traditional hummus served with crispy pita chips
\$2.25 per person

Chips and Salsa

Homemade Pico de Gallo served with your choice of crispy flour tortilla chips or crispy corn tortilla chips
\$2.00 per person
Add Guacamole \$1.00 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 \$64.95

Boursin Chicken Pan seared chicken breast served with an herb garlic cheese sauce, braised spinach, and topped with an oven dried tomato \$66.95

Macadamia Chicken Macadamia nut encrusted chicken breast topped with a grilled pineapple salsa and accompanied with a citrus butter sauce \$67.95

Stuffed Chicken Breast Skin on chicken breast stuffed with a mousse filling of wild mushrooms and crispy bacon. Served with the sauce of your preference \$65.95

Chicken Madeira Pan seared twin chicken breast, one with a white madeira and the other with a dark madeira sauce \$64.95

Chicken Marsala Pan seared chicken breast with a demi cream marsala sauce \$64.95

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 \$65.95

Seafood

Tilapia Pan seared Tilapia served with the sauce of your preference \$65.95

Atlantic Salmon Pan seared Salmon or Asian Style Salmon served with the sauce of your preference \$69.95

Citrus Marinated Mahi Mahi \$71.95

Halibut (April through October) \$73.95

Chilean Sea Bass \$75.95

Beef

Roast Sirloin of Beef Herb marinated Sirloin thinly sliced and served medium rare. Accompanied by the sauce of your preference \$67.95

Beef Tournedos Two grilled 4 oz. Filet Mignon marinated with herbs served medium rare with two sauces of your preference \$74.95

8 oz. Filet Mignon Grilled 8 oz. Filet Mignon marinated with herbs and served medium rare with the sauce of your preference \$79.95

Prime Rib of Beef served with au jus \$77.95

Pork

Frenched Pork chop 10 oz. sterling silver all natural Frenched pork chop \$68.95

Pork Tenderloin Medallions Herb marinated lightly pounded pork tenderloin \$67.95

Roast Loin of Pork Slow roasted marinated pork loin \$65.95

Combinations

Sliced Sirloin and Chicken \$69.95

Petite Filet Mignon and Chicken \$73.95

Petite Filet Mignon and Crab Cake \$79.95

Petite Filet Mignon and Shrimp \$79.95

Petite Filet Mignon and Lobster Tail Market Price

Petite Filet Mignon and Fresh Fish Market Price (Pricing depends on seafood selection and season)

Children's Entrée Selections – Children 12 years old and younger—\$ 21.95

Soup, fruit cup, children's meal, wedding cake, and non alcoholic beverages

Chicken Tenders and French Fries/Cheeseburger and French Fries/Cheese Pizza/Macaroni and Cheese

Buttered Noodles — Choose one entrée for all children

Allergan's and dietary restrictions: We will accommodate your individual needs.
Chef needs advanced notice to prepare these items with no interruption of service.

18% Service Charge and Sales Tax to be added to all Food and Beverage Items

Soup du Jour—Choose One

Minestrone	Smoked Chicken and Corn Chowder
Tomato Bisque	Gazpacho
Cream of Asparagus	
Cream of Mushroom	
Cream of Potato Leek	<u>Upgrades available</u>
Cream of Chicken with Wild Rice	French Onion \$1.00 per person
Cream of Broccoli with Cheddar Cheese	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, croutons 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, Haricotverts, 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

Caribbean Salad

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

Strawberry Jicama Salad

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

Available Upgrades

Roma Salad

Vine ripened tomatoes and fresh mozzarella seasonal pricing

Poached Pear Salad

Field greens, asparagus, Brie cheese, roasted yellow pepper, poached pear, and toasted almonds served with a sundried cherry vinaigrette
\$1.50 per person

Starch Selections

Rice Pilaf	<u>Available Upgrades</u> Double Baked Potato \$1.00 per person
Wild Rice Blend	
Lemon Jasmine Rice	Cheese Tortellini \$2.00 per person
Oven Roasted Potatoes with fresh herbs	Designer Mashed Potato Selections add .75 per person
Roasted Garlic Mashed Potato	Specialty studded mashed potatoes mixed with additional ingredients:
Angel Hair Pasta with Romano, fresh basil, and oregano	Horseradish/Caramelized onions and goat cheese or herb garlic cheese/Broccoli and cheddar cheese/Roasted Celery root
Baked Potato	Roasted Red pepper
Mediterranean Style Orzo	

Vegetable Selections

Grilled Seasonal Vegetables Marinated with Balsamic
Vinegar and Fresh Herbs

Green Beans with Julienne of Carrot

Steamed Broccoli and Julienne of Carrot

Stir Fried Vegetables - Asian Style

Mixed Medley of
Vegetables with Fresh Herbs

Available Upgrades

Asparagus – Seasonal Pricing

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

Chicken

Lemon Caper Butter
Marsala
Roasted Garlic Demi
Champagne Cream
Boursin Cream

Fish

Lemon Caper Butter
Smoked Tomato Butter
Roasted Corn
Citrus Butter
Orange Basil Butter
Tomato Basil Vinaigrette
Roast Garlic Butter

Pork

Roasted Garlic Butter
Apple Brandy Demi
Mustard Demi

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 with sautéed onions and peppers
Accompanied by mini baguettes, bowl of shredded cheese, and giardinara
Condiments on the side
\$3.00 each

Vienna Beef Hot Dogs

Build your own Chicago style steamed Vienna Beef hot dogs
Accompanied by chopped onions, tomatoes, giardinara, ketchup and mustard
\$2.00 each
\$75.00 for an attendant

Chicken Tenders

Served with honey mustard dipping sauce
\$1.25 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
\$1.75 each

Assorted Mini Pizzas – Choice of 1

Cheese/Vegetable/Cheese and Sausage
Bleu Cheese and Fig/Goat cheese and spinach
\$2.25 each

Mini Cheeseburgers

Cheeseburgers with ketchup, sliced pickle, and onion
\$3.00 each

Mini Chicken Sandwich

Grilled chicken with cheddar cheese and roasted red pepper remoulade sauce
\$3.50 each

Chips and Salsa

Homemade Pico de Gallo served with your choice of
crispy flour tortilla chips or crispy corn tortilla chips
\$2.00 per person
Add guacamole \$1.00 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 Tray

Assorted seasonal fruit
\$3.50 per person

Cheese Tray

Assorted cheeses and crackers
\$4.00 per person

House (Included in wedding package)

House Vodka, Smirnoff, Ten High, Jim Beam, House Gin,
Ron Castillo Rum, Seagram's 7, Seagram's VO,
Canadian Club, Christian Brothers, Beefeater, Jose Cuervo Gold,
House Scotch, Bacardi Rum, Sweet Vermouth, Dry Vermouth
Peach Schnapps, Triple Sec, Bols Amaretto

Assorted CK Mondavi Wines

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

Premium (\$4.00 per person additional)

Includes call package plus Premium items listed below

Stoli Vodka, Absolut Vodka, Jack Daniels, Beefeaters,
Tanqueray, Seagram's 7, Seagram's VO, Canadian Club,
Christian Brothers, Jose Cuervo Gold, Johnny Walker Red Label,
Dewars White Label, Southern Comfort, Malibu Rum,
Meyers Dark Rum, Captain Morgan

Assorted CK Mondavi Wines

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

2 Import Beers - Choice of Heineken, Amstel Light or Corona

Top Shelf (\$6.00 per person additional)

Includes call and premium packages plus Top Shelf items listed below

Absolut Vodka, Grey Goose, Ketel One, Captain Morgan,
Bacardi Rum, Bombay, Bombay Sapphire, 1800 Rosposado,
Jack Daniels, Dewars White Label, Glenlivet,
Johnny Walker Black Label, Johnny Walker Red
Label, Chivas Regal, Remy Martin, Courvoisier, Bailey's, Kahlua,
Frangelico, Amaretto di Sorano, Grand Marnier, Cointreau,
Seagram's 7, Seagram's VO, Canadian Club,
Crown Royal, Beefeaters, Tanqueray

Assorted CK Mondavi Wines

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

3 Import Beers—Heineken, Amstel Light, and Corona

AVAILABLE UPGRADES AND POLICIES

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

Discounts are not available on holidays

Friday evening receptions \$10,000

Saturday evening receptions \$13,000

Sunday evening receptions \$6,000

January through April, a 10% non peak season discount applies on Friday through Sunday and minimums are waived

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

** No minimums apply January through April

Ceremonies

Set up includes closure of areas affected by ceremony, preparation of grounds/room, and chair set up

Indoor Ceremony

Banquet Room \$500.00—Utilizing Ballroom Chairs—White ceremony chairs available

Outdoor Ceremony Locations

10th hole \$500.00

Lake \$500.00

Clubhouse Patio Lawn \$500.00 Semi Private - Restaurant Diners on Patio

Clubhouse Patio Lawn \$700.00 Private with no diners seated on patio - Excluding Friday nights.

Additional items

Portable PA system \$75.00

Chair rental for outside ceremony \$5.00 per chair

Upgraded Liquor Package

Premium Package \$4.00 per person

Top Shelf \$6.00 per person

House Red and White Wine during dinner \$10.00 per bottle - \$20.00 a table

Additional bottles of Wine during dinner \$20.00 per bottle

Upgrade Red and White Wine pricing depending upon wine selected

Bar open during dinner \$6.00 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.

Sweets

Standard Sweets Table \$6.95 per person

European Sweets Table with Fruit \$8.95 per person

Outside Sweets \$100.00

Sweets will be displayed as brought in. Table, linens, china, napkins, and silverware included.

Outside Sweets \$150.00

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

Custom design wedding cake Pricing upon request

Outside Wedding cake \$1.00 per person

Vanilla Ice cream \$1.00 per person. Served with wedding cake

Blizzard Machine Pricing to be determined

Chocolate Fountain Pricing to be determined

Smores Bar Pricing to be determined

Gelato Bar Pricing to be determined

Sweet Ending \$2.95 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)

Chair Covers with Sash \$6.00 each

Chair cover available in white or ivory. Swatches available for chair sash to match your wedding colors

Chivari Chairs \$9.50 each

Choose from a variety of colors ranging from white, mahogany, fruit wood, gold, silver and black
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 \$200.00 for the entire reception

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 an 18% 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 Ten (10) 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. Dates cannot be held without a deposit. No exceptions.

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. All items must be picked up prior.

Decorations

To enhance your events please contact our Sales Department about special linen, floral centerpieces, 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 event

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

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

14 days prior to your event
Final payment and final guarantees
(Cashier's check or credit card only)

10 days prior to your event
Floor plan is due

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

Day of your event
Enjoy and have fun!

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



WHY NOT 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 listed hotels offer complimentary shuttle services .
Please contact the hotel of your choice to discuss details.

Holiday Inn - Express

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

Hampton Inn - Deer Park

21660 W. Lake Cook Road
Deer Park, IL 60010
(847) 726-0500
Lisa Landwer– Director of Sales
3.7 miles / 5 minutes

Holiday Inn - Express

197 S. Rand Road
Lake Zurich, IL 60074
(847) 726-7505
Gail
5.02 Miles / 10 Minutes

Hyatt Place

2750 Greenspointe Parkway
Hoffman Estates, IL 60169
(847) 839-1800
8.08 miles / 15 minutes

Courtyard by Marriott

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

Hilton Gardens Inn

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