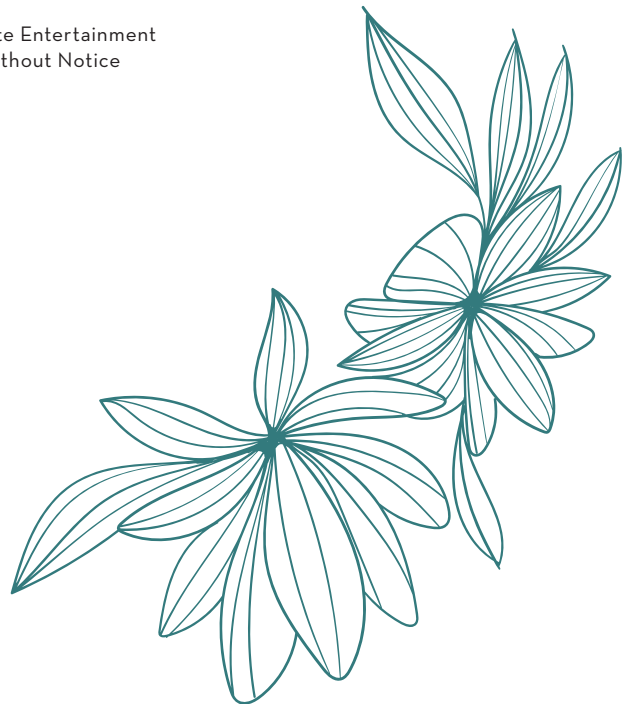





Wedding Package

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com
www.ChandlersChophouse.com

Chandler's Wedding Package © 6/23/25 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice







Congratulations on your Engagement and Thank You for thinking of Chandler's for your Wedding.

Whether it's an intimate or large affair we understand that every Wedding involves many details. Our Catering Professionals will guide you through the entire planning process from initial date selection to the final dance leaving no detail overlooked. With referrals for DJ's, florist, photographers and hotels we at Chandler's are here to assist with every aspect of your day.

We look forward to working with you!

The Catering Sales and Service Team

The Wedding Package



Six-Hour Reception
Plated Dinner, Family Style, Buffet or Stations Packages available
Five Hours of Open Bar with Premium Liquors
Champagne Toast
Red and White Wine during Dinner Service
Custom Wedding Cake from One of our Two Bakeries
V.I.P Coffee Display
Venue Coordinator to Ensure a Flawless Event
Floor Length Linens with Choice of Napkin Color
White Draped Linens for your Head Table, Cake Table,
Place Card Table and Gift Table
Black Draped Linen for your DJ and Food Stations
Candles for Head Table and Guest Tables
Head Table and Room Up Lighting
Private Wedding Suite with Champagne available One Hour Prior
to Scheduled Start Time
Ample Parking
Complimentary Menu Tasting for 2 Once Date is Secured
10% Discount off your Bridal Shower or Rehearsal Dinner when Booked
at one of our Moretti's locations or at Chandler's

Augusta Ballroom First Floor

Features:

Up to 320 Guests for Sit Down Dinner
30ft Vaulted Ceilings
Outdoor Patio with Firepits
Outdoor Fountain

Pebble Beach Ballroom Second Floor

Features:

Up to 120 Guests for Seated Dinner
Panoramic Golf Course Views
Separate Cocktail Area
Elevator Available





The Wedding Menu • Plated

Plated Wedding Entrées include fresh baked rolls and butter, soup course, salad course, entrée, starch, vegetable, freshly brewed coffee, decaf or hot tea and served dessert. Dual entrées include same starch and same vegetable. A place card with a clear menu identifier must be provided to Chandler's with guests' entrée selection. *Upgrade

SOUP

Minestrone • Chicken Noodle • Cream of Chicken with Rice
Broccoli Cheddar • Roasted Red Pepper • Tomato Basil

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

Grilled Herb Chicken

Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Thyme-scented Natural Juices 89.95

Champagne Chicken

Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 89.95

Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, garnished with Peas and Roasted Peppers 89.95



Chicken Piccata

Sautéed Double Boneless Breast with Capers,
finished with a Lemon Garlic Butter Sauce 89.95

Roast Sirloin of Beef

Tender Sliced Sirloin with choice of Au Jus or Bordelaise Sauce 92.95

Filet Mignon

Center Cut Filet, Charbroiled to perfection, Served with Au Jus
or Bordelaise Sauce 99.95

Salmon

Beurre Blanc Sauce. Available Parmesan Crusted 92.95

Filet and Chicken Breast

Our Center Cut Filet with Au Jus or Bordelaise Sauce
with Grilled Herb Chicken 95.95

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Roasted Fingerling Potatoes
Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots • Seasonal Fresh Vegetable Medley
Sautéed Zucchini and Yellow Squash
Fresh Asparagus with Garlic Butter* 3.50 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
4.95 Per Guest





SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta

Double Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 85.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with a Tomato Vodka Sauce (Vegetarian) 79.95

Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian
Herbs, Drizzled with a Balsamic Glaze. Served with Roasted Wedge Potatoes
(Vegan and Gluten Free) 79.95

Penne Spinach and Feta

Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes tossed with Penne
Pasta in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese
and Fresh Basil (Vegetarian and Gluten Free*)

*Gluten Free Pasta available • Minimum 10-Day Notice
79.95

While preparing each guests' meal we make every effort to avoid cross contamination
between food products and cooking preparation utensils. Please be aware due to
normal kitchen operations we cannot guarantee that any menu item will be completely
Allergen Free (Gluten Free).

CHILDREN'S

(Choice of One)

For Children 10 and under 22.95

Please Choose One Children's Meal for all Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Macaroni and Cheese

All Children's Meals are Served with Fries, Tater Tots or Fruit Cups (Choice of One)

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

Family Style

86.95

Buffet

86.95

Family Style or Buffet include Salad Course (served), Fresh Baked Rolls and Butter, Pasta, Two Entrées, One Vegetable, One Starch, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert. *Upgrade

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

PASTA

(Choice of One Pasta and One Sauce)

Pasta: Penne • Tortellini • Cavatappi

Sauce: Marinara • Basil Pesto • Hearty Bolognese • Vodka Sauce • Alfredo

ENTRÉES

(Choice of Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Champagne Chicken

Roasted Sirloin of Beef

Italian Sausage with Roasted Peppers and Marinara

Atlantic Salmon with Beurre Blanc Sauce



ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Roasted Fingerling Potatoes
Baked Idaho Potato with Chives and Sour Cream
Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots • Seasonal Fresh Vegetable Medley
Sautéed Zucchini and Yellow Squash
Fresh Asparagus with Garlic Butter* 3.50 Per Guest

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate
Ice Cream: Chocolate • Cookies and Cream • French Vanilla
Sorbet: Lemon • Raspberry

UPGRADES

Prime Rib / Roast Tenderloin of Beef

Add 10.95 Per Guest

Chef Attended Carving Station For Buffets

95.00 Per Attendant Per Entrée

Stations Package

85.95

Please note - Adequate space must be booked for stations menu. Maximum 150 guests.

HORS D' OEUVRES

(Choice of Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Stuffed Mushroom Caps with Spinach and Cheese

Focaccia Pizza Bites

Spanakopita with Tzatziki Sauce

Mac and Cheese Bites

Mini Pork Egg Rolls with Sweet and Sour Sauce

Fried Chicken Potstickers with Ginger Soy Sauce

Cold

Fresh Fruit Kabobs

Antipasti Spears - Chef's Selection

Spinach and Artichoke Dip

Tomato Basil Bruschetta

Caprese Pops

Whipped Goat Cheese with Hot Pepper Jelly

Plated Salad

PASTA

(Choice of Two Pastas and Two Sauces)

Pasta: Penne • Tortellini • Cavatappi

Sauce: Marinara • Basil Pesto • Hearty Bolognese
Vodka Sauce • Alfredo



CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces
(Choice of Two)

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce
Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce
Virginia Baked Ham with Pineapple Glaze

MASHED POTATO BAR

Yukon Gold Whipped Potatoes
and Topped with your Heart's desire.

Toppings: Hot Sauce • Sour Cream • Shredded Wisconsin Cheddar
Jalapeno Corn Relish • Baby Shrimp in a Spicy Remoulade Gravy
Sautéed Mushrooms • Bleu Cheese Crumbles • Chives
Tomatoes and Bacon

UPGRADES

Prime Rib / Roast Tenderloin of Beef

Add 10.95 Per Guest

Add First Course Served Soup or Salad

3.95 Per Guest



Hors d'Oeuvres

10.95 Per Guest

SIGNATURE

(Choice of Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Coconut Shrimp • Chicken Quesadillas

Focaccia Pizza Bites

Spanakopita • Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese ^{GF}

Mini Egg Rolls with Sweet and Sour Sauce
Choice of Vegetarian or Pork

Fried Chicken Potstickers with Ginger Soy Sauce

Swedish or BBQ Meatballs

Italian Sausage with Marinara ^{GF}

Cold

Spinach and Artichoke Dip • Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly • Caprese Pops ^{GF}

Antipasti Spears - Chef's Selection ^{GF}

Fresh Fruit Kabobs ^{GF}



ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00



DISPLAYS ONE HOUR

Fresh Vegetable Crudité

5.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board

7.95 Per Guest

Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables
and Assorted Crackers with Fruit Garnish

Fresh Fruit Display

5.95 Per Guest

Seasons Finest Fruit

Domestic Cheese and Fruit Display

6.95 Per Guest

Cheddar, Swiss and Jalapeno Cheese paired with Assorted Crackers
and Seasonal Fresh Fruit

Bar Service

Five Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles and House Wine with Red and White Wine on each Table during Dinner Service.
Bar Closes for One Hour during Dinner Service.

PREMIUM LIQUORS

Absolut • Absolut Flavors • Bacardi • Baileys Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
J & B Scotch • Jim Beam Bourbon • Kahlua • Kettle One • Malibu
Rum Chata • Seagram's VO • Seagram's 7 • Southern Comfort • Tito's

Top Shelf Upgrade

6.00 Per Guest

Amaretto Di Saronno • Crown Royal • Jameson Irish Whiskey
Johnny Walker Black • Grey Goose • Grand Marnier

DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light
Miller Genuine Draft • Miller Lite • Michelob Ultra O

*Upgrade Craft Beers, White Claw or Imported Bottled Beer

5.00 Per Guest

Blue Moon • Corona • Modelo • Founders All Day IPA • Stella Artois

BOTTLES OF HOUSE WINES DURING DINNER

(Choice of Two)

Moscato • Chardonnay • Pinot Grigio • Merlot
Cabernet Sauvignon • Pinot Noir

Upgrade One Hour Outdoor Wine and Beer Bar on Patio

200.00

Augusta Ballroom only, Weather Permitting.
Includes Two Bottled Beers and select wines



Late Night Sweets and Snacks

Pizza Buffet

5.50 Per Guest

Up to 3 Assorted One Topping Pizzas

Mini Chicago Style Hot Dogs (50 Pieces)

150.00

With Onion, Tomato, Pickle, Celery Salt and Sport Peppers.

Jumbo Soft Pretzel Sticks (50 Pieces)

150.00

With Cheese and Mustard Sauce

Beef or Chicken Tacos (50 Pieces)

150.00

With Lettuce, Tomato, Jalapenos, Shredded Cheese, Sour Cream and Pico de Gallo.

Mini Italian Beef Sandwiches (50 Pieces)

185.00

With Peppers and Giardiniera.

Specialty Sweet Table

13.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours,
Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs,
French Pastries, Mini Cheesecakes and Mini Cannoli

*Selections may vary due to availability.

European Sweet Table

14.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fruit Tartlets, Petit Fours,
Caramel Nut Brownies, Assorted Butter Cookies, Eclairs, Cream Puff Swans,
Chocolate Covered Strawberries, French Pastries and Specialty Tortes

*Selections may vary due to availability.

Champagne Brunch Buffet

45.95

65.95 with Premium Bar Package (Four Hours)
4 Hour Brunch Reception



Carafes of Fresh Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomatoes

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Add Cheese Blintzes with Strawberry Sauce

3.95 Per Guest

Fresh Baked Rolls and Butter

Classic Garden or Bouquet of Field Greens

Mostaccioli with Marinara

Choice of Two Dressings: Ranch • Bleu Cheese • Italian • White Balsamic Vinaigrette
Raspberry Vinaigrette • Honey Citrus Vinaigrette

Choice of One: Virginia Baked Ham with Pineapple Glaze
Roasted Spring Chicken
Roasted Sirloin of Beef with Bordelaise Sauce or Natural Au Jus

Choice of One: Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Seasonal Fresh Vegetable Medley • Green Beans and Carrots
Sautéed Zucchini and Yellow Squash

Choice of One: Yukon Gold Whipped Potatoes • Seasoned Potato Wedges
Sun-Dried Tomato Rice • Herb-Roasted Red Potatoes

VIP Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate

Custom Wedding Cake

Unlimited Champagne and Mimosas





Ceremony Package

1,250.00

Our Outdoor Ceremony Space offers gorgeous Views of our Golf Course and features:

Lighted Gazebo

Fountain

Garden Chairs

Unity Table

Rehearsal Space

Rehearsal Day and Time is based on availability and cannot be booked more than 45 days prior. Ceremony Package does not include an On-Site Officiant. A member of our Catering Department is present during your Rehearsal, however we recommend you work with your Officiant for organization of your Ceremony and Rehearsal.

 Indoor Ceremony includes a Beautiful Arch and Unity Table 

Ask about having your Rehearsal Dinner at one of our many Moretti's locations





Upgrades

SPECIALTY DESSERTS

Tiramisu

3.95 Per Guest

Chicago's Best Cheesecake

Served with your choice of Raspberry Sauce, Chocolate Sauce or Caramel

3.95 Per Guest

Chocolate Fudge Cake

Topped with Whipped Cream and Drizzled with Decadent Chocolate Sauce.

3.95 Per Guest

ROOM & LIGHTING UPGRADES

See your Catering Sales Manager for details

Centerpieces and Décor

Linens, Overlays and Table Runners

Swag Chair Covers

Chair Cover with Color Sash

Chiavari Chairs

Up Lighting / Lighting Effects

LCD Projector with Drop Down Screen

(Augusta Ballroom)

Name in Lights

250.00

Golf Course Photos* Restrictions Apply



General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$1,000.00. A second deposit of \$1,000.00 is due three months after booking. Additional deposits are not required but can be made at your discretion.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

Vendor meals are available at a reduced cost.

A place card with an entrée selection identifier must be provided to Chandler's.

Tasting - Complimentary tasting for 2 includes two entrées with starch and vegetable. Additional entrées are available for an applicable fee. Tastings are scheduled in our restaurant and by appointment only.

Account Balances - Final payment is due 10 days prior via debit card, cashiers check or money order. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Off Season (January and February) special pricing is offered for Saturday packages.

Friday and Sunday Discounts - Special pricing is offered for Friday and Sunday evenings (excluding holiday weekends).

Sales Tax - Pricing does not include current sales tax of 12%.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

Event Fee - Pricing does not include 20% event fee. Event fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The event fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function. The employees working are non-tipped employees and are compensated with a higher hourly wage.

