



St. Andrews Golf & Country Club

Est. 1926 ~ Open to the Public
A Jemsek~Hinckley Family Facility

Congratulations on your recent engagement and thank you for considering St. Andrews Golf & Country Club for your upcoming wedding needs. St. Andrews is one of the premier facilities in the Midwest for weddings/special events, golf outings and banquets. We are proud of our 5 Star Rating with *Wedding Wire Couple's Choice* for 9 consecutive years and our *Best of the Knot* top rating for 4 consecutive years.

Enclosed you will find all of our wedding package information for your review. St. Andrews Golf & Country Club will design the wedding event that exceeds your expectations no matter what your budget may be. Style and elegance will "reign" on your wedding day!

We have three beautiful space options available for your special day...

~ **The St. Andrews Room**, the largest of our three rooms can accommodate a wedding of 275-300 guests. The St. Andrews Room offers a picturesque view of our signature St. Andrews Course, along with a cathedral ceiling and original chandelier lighting, decorated in soft neutral undertones. The St. Andrews Room and Trophy Room can be combined to accommodate groups of up to 375-400 guests.

~ **The Trophy Room** can accommodate groups of 40 to 100 guests. The room overlooks our 32 acre wooded golf practice center. The Trophy Room has a cozy fireplace, original hard wood floors and chandelier lighting.

~ **The 19th Hole** is our more intimate room available for smaller and more private events, accommodating up to 45 guests. The 19thHole features a cozy fireplace, rich wood paneled walls, private bar and large windows- an ideal location for small receptions, rehearsal dinners or wedding/baby showers. The Trophy Room and 19th Hole can be combined to accommodate smaller receptions of 80-100 guests.

We offer a breathtaking lakeside ceremony location surrounded by flowers, trees, and the beauty of nature along with Chicagoland's largest bridal suite for the bride-to-be to use to get ready.

Thank you again for considering St. Andrews Golf & Country Club for your event needs. St. Andrews truly provides a first-class facility and service with 93 years of experience within the industry. Our Catering Department, Event Staff and Executive Chef will be pleased to design a personalized menu to accommodate your special occasion. We are looking forward to being a part of your **BIG DAY** and making it the most memorable day for years to come!

Best Regards,

The St. Andrews Golf & Country Club Team

Weddings 2020

For Individualized Customer Care

Contact:

Kimberly Bruscato

Event Sales Manager

630-231-3100 x115

kbruscato@standrewsgc.com

St. Andrews Wedding Package Inclusions:

- We Will Plan Your Reception With A 6 Hour Time Frame
- 4 ½ Hours Of Bar With House Liquor, Domestic Beer, Wine & Soft Drinks
- Two Butler Passed Hors d'oeuvres
- Champagne Toast Poured For The Bridal Table
- Bridal Table Cocktail Service During Dinner
- Wine Or Champagne Poured For All Guests With Dinner
- Four-Course Gourmet Dinner Prepared Fresh In Our Scratch Kitchen
- 2 Entrée Selections With No Upcharge
- No Upcharge For Dietary, Vegetarian, Vegan, Or Gluten Free Substitutions
- Reduced Pricing For Vendors & Guests Under 21 Years Of Age
- Custom Wedding Cake With Ice Cream
- Private Cake Tasting/Complimentary Cake Cutting
- After Dinner Coffee Station Until The Reception Concludes
- White Polyester Floor Length Table Linens
- Your Choice Of Linen Napkin Color, 20 Options Available
- Mirror With 3 Votive Candles Placed At Each Table Center
- Chicagoland's Largest Bridal Suite
- Spacious Grooms Room
- Unlimited Consultations With Wedding Coordinator
- Wedding Coordinator & Banquet Manager Available The Day Of Your Event
- Private Outdoor Covered Verandas
- Covered Entry Way From Parking Lot
- Complimentary Tasting For 6 People
- Discounted Golf Fee For Groom's Day
- Preferred Vendor List
- Recommended Hotels With Special Rates And Shuttle Service

Entrée Selections:

**Choice Of 2 Main Entrée Selections, 1 Vegetarian Selection And 1 Childrens Meal Selection
Guests With Dietary Restrictions Will Be Accommodated Individually**

Classic Chicken Dishes: Marsala, Picatta, Brushetta, Or Vesuvio
Airline Chicken Breast Marinated In Olive Oil, Garlic, Basil, White Wine, Sautéed To Perfection
\$66.75

Pretzel Crusted Chicken Dijon
Sautéed Chicken Breast Crusted With Pretzel Crumbles, Parsley & Parmesan
Served With A Dijon Cream Sauce
\$66.75

Risotto And Wild Mushroom Stuffed Chicken
Marinated Chicken Breast, Wild Mushrooms, Risotto, Boursin Cheese, Shallots
Served With Red Roasted Pepper Cream Sauce
\$67.75

Italian Stuffed Chicken
Stuffed With, Artichokes, Spinach, Shallots, Basil, Red Bell Pepper And Mozzarella
Served With Roasted Red Pepper Cream Sauce
\$67.75

Slow Herb Roasted Pork Loin
Marinated In Apple Olive Oil, Delicate Herbs, Shallots And Roasted Garlic
Served With A Maple Bourbon Glace
\$67.75

Marinated Roasted Sirloin
Slices Of Beef Sirloin, Marinated In Red Wine, Shallots, Garlic And Fresh Herbs
Served With Bordelaise Sauce
\$76.75

Marinated Roasted Sirloin Of Beef And Chicken Combo Plate
Slices Of Tender Beef Sirloin, Marinated In Red Wine, Shallots, Garlic And Fresh Herbs
Served With Bordelaise Sauce And Choice Of Style Chicken
\$78.75

Filet Mignon
Usda Choice Center Cut, 8 Oz
Marinated In Olive Oil, Garlic And Fresh Aromatic Herbs
Served With A Merlot Reduction Demi
\$93.75

New York Strip
Usda Choice New York Strip Steak Served With Compound Herb Butter
\$81.75

Filet Mignon And Scallop/ Shrimp Combo Plate

Petite Filet And Marinated Sea Scallop Or Shrimp
Served With Truffle Demi Galze

\$95.75

Tilapia Roulade

Stuffed Tilapia Rolled With Oyster Mushrooms, Boursin Cheese, Shallots And Peppers
Served With A Lemon Béarnaise Sauce

\$74.75

Atlantic Teriyaki Salmon

Marinated In Sesame Oil, Teriyaki, Ginger, Pineapple, Lemon Grass

\$74.75

Vegetable Lasagna

Lasagna Pasta, Ricotta Cheese, Mozzarella Cheese, Parmesan And Grilled Vegetables, Served With
Tomato Sauce And Parmesan Cheese

\$66.75

Garlic Pesto Gnocchi

Italian Potato Gnocchi

Blended With Cream, Pesto, White Wine & Parmesan Served With Vegetable Choice

\$66.75

Grilled Vegetable Polenta

Sautéed Polenta, Zucchini, Yellow Squash, Red Peppers, And Portobello Mushrooms Served With Starch
And Vegetable Choice

\$66.75

Portabella Mushroom *Vegan Option Available Without Cheese

Roasted Portabella Mushroom Cap, Black Beans, Grilled Vegetable Stack, Crumbled Goat Cheese

\$66.75

Black Bean Patty *Vegan Option

Prepared With Grilled Vegetable Stack With A Balsamic Reduction And Served With Starch Choice

\$66.75

Children's Meal For Guests Under 12 Years Of Age

Choice Of 1

Chicken Tenders With Fries, Mac N Cheese Or Pasta With Marinara Sauce

\$27.75

If You Prefer Something Other, Custom Menus Are Also Available, Please Ask

Vendors, Mothers-To-Be And Guests Under 21 Are Discounted \$10.00

All Food & Beverage Subject To 20% Service Charge & Current Sales Tax

Prices Subject To Change Up To 90 Days Prior To Event Date

Steak Entrees Are The Exception. Due To Fluctuating Market Costs,
Steak Entrée Prices Cannot Be Guaranteed More Than 60 Days In Advance.

St. Andrews Golf & Country Club

Hors D'oeuvre Selections:

Cold Hors d'oeuvres

- ~ Tomato Basil Bruschetta ~
- Antipasto Skewers~
- ~ Cheese And Berry Bites ~
- Boursin Crustini With Manzanilla Olive~
- ~ Shrimp Ceviche In A Cucumber Cup ~
- Pepper Jack, Cheddar, & Swiss Cheese Skewer~
- ~ Caprese Skewers With Balsamic Glaze~

Hot Hors D' Oeuvres

- ~ Italian Sausage Stuffed Mushrooms ~
- Mini Beef Wellingtons ~
- ~Teriyaki Glazed Bacon Wrapped Water Chestnuts ~
- Bbq Meatballs ~
- ~ Potstickers ~
- Vegetable Spring Rolls ~
- Coconut Shrimp
- ~ Mini Crab Cakes ~
- Toasted Ravioli W/Cilantro Aoili ~
- Spanakopita~
- ~ Pretzel Bites W/ Creamy Cheddar Cheese Sauce ~
- Mac N' Cheese Bites ~

Upgraded Hors D' Oeuvres

- Brie & Raspberry Purses - **Add \$1.00 Per Guest**
 - California Roll - **Add \$1.00 Per Guest**
 - Beef Carpaccio Spoons - **Add \$4.00 Per Guest**
 - Smoked Salmon Display – **Add \$6.00 Add Per Guest**
 - Shrimp Cocktail – **Add \$2.00 Per Piece**
 - Sushi Bar – **Market Price**
 - International/Domestic Cheese & Meat Display – **Add \$3.00 Per Guest**
 - Mediterranean Grilled Vegetable Crudités – **Add \$3.00 Per Guest**
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Soup Selections:

Choice of 1

Creamy Chicken And Wild Rice

Chicken Tortilla

Roasted Butternut Squash

Cream Of Broccoli

Corn Chowder

Cream Of Potato Leek

Italian Minestrone

~ Custom Creations Available Upon Request ~

Served With Freshly Baked Rolls And Whipped Butter Rosettes

Salad Selections:

Choice of 1

St. Andrews Salad:

Mixed Greens, Romaine, Tomato, Cucumber And Carrots
Served With A Choice Of 2 Dressings

Caesar Salad:

Romaine, Homemade Croutons, Parmesan And Tomato
Drizzled With A Creamy Homemade Caesar Dressing

Spinach Salad:

Spinach, Strawberries, Candied Pecans And Feta
Served With A Strawberry Vinaigrette, **Add \$1.00 Per Guest**

Iceberg Wedge:

Iceberg Wedge, Tomato, Bleu Cheese Crumbles, Bacon, And Scallions
Served With A Choice Of 2 Dressings, **Add \$1.00 Per Guest**

Signature Salad:

Boston Lettuce, Mandarin Oranges, Carrots,
Craisins, Sliced Almonds Topped With Goat Cheese
Served With A Choice Of 2 Dressings, **Add \$2.00 Per Guest**

Caprese Stack:

Beef Steak Tomatoes, Basil And Fresh Mozzarella
Finished With A Balsamic Reduction, **Add \$2.00 Per Guest**

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Starch Selections:

Choice of 1

Home-Style Mashed Potatoes

Red Roasted Garlic Parmesan Potatoes

Twice Baked Potatoes

Roasted Caramelized Sweet Potatoes

Garlic And Chive Duchess Potatoes

Anna Potato: Shingled Idaho Potato

Sliced And Baked With Butter, Caramelized Onions And Parmesan Cheese

Vegetable Rissoto

Vegetable Selections:

Choice of 1

Vegetable Medley (Cauliflower, Broccoli, Zucchini, Yellow Squash, Red Peppers)

Herbed Green Bean Bundle Wrapped With Carrot

Grilled Zucchini, Yellow Squash And Red Pepper Stack

Biscayne Blend (Green Beans, Peppers, Pearl Onions & Carrots)

Steamed Broccoli And Red Peppers

Fresh Asparagus Served With A Lemon Butter Sauce, **Add \$1.00 Per Guest**

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St. Andrews Wedding Package Add-Ons:

➤ 4 ½ Hours Call Bar - Upgrade	Per Guest	\$ 6.00
➤ 4 ½ Hours Premium Bar - Upgrade	Per Guest	\$ 11.00
➤ Champagne Poured For All Guests	Per Guest	\$ 2.00
➤ Wine Poured For All Guests	Per Guest	\$ 5.00
➤ Display of Domestic Cheese W/Crackers	Per Guest	\$ 1.50
➤ Display of Fresh Cut Vegetables W/Ranch Dip	Per Guest	\$ 1.00
➤ Two Butler Passed Hors D'oeuvres	Per Guest	\$ 3.00
➤ Three Butler Passed Hors D'oeuvres	Per Guest	\$ 4.00
➤ Four Butler Passed Hors D'oeuvres	Per Guest	\$ 5.00
➤ Chair Covers With Sash	Per Guest	\$ 4.00
➤ Chivari Chairs	Per Guest	\$ 6.50
➤ Bud Vase With Single Rose Wrapped In Greens	Per Table	\$ 6.50
➤ Custom Color, Satin Lamour Floor Length Linens	Per Table	\$ 20.00
➤ Custom Color, Satin Lamour Pub Table Draping	Per Table	\$ 20.00
➤ Custom Color, Satin Lamour Draping		*
Head Table Plus Gift Table, Name Card Table And Cake Table		\$ 175.00
➤ Overlays & Table Runners	Per Table	\$ Varies
➤ Custom Color Napkins	Per Guest	\$ Varies
➤ Stary Night Ceiling Lights		\$ 150.00
➤ Icicle Lights		*
Head Table Plus Gift Table And Name Card Table		\$ 125.00
➤ Pipe & Drape With Lights, Large		\$ 250.00
➤ Pipe & Drape With Light, Small		\$ 125.00
➤ Aisle Runner		\$ 25.00
➤ Pair Of Pillars		\$ 25.00
➤ Projector, AV Screen, AV Cart		\$ 75.00
➤ Extended Reception Time, Additional Hour		\$ 350.00
Option Of Either Cash Bar Or Tab Tally Bar For Extended Reception Time		

Bar Services:

St. Andrews Package

~ Vodka ~ Gin ~ Rum ~ Whiskey ~ Scotch ~ Tequila ~ Brandy ~ Cordials ~
~ Champagne ~ Cabernet ~ Merlot ~ Pinot Noir ~
~ White Zinfandel ~ Chardonnay ~ ~Pinot Grigio ~
~ Miller Lite ~ Coors Light ~

Traditional Upgrade

St. Andrews Package Items Included:

~ Smirnoff ~ Titos ~ Bacardi ~ Captain Morgan ~ Seagram 7 ~ V.O. ~ Jim Beam ~
~ Beefeaters ~ Dewars ~ Cuervo ~ Christian Brothers ~
~ Amaretto ~ Triple Sec ~ Southern Comfort ~ Kamora Coffee Liqueur ~
~ Butterscotch ~ Peach Schnapps ~ Apple Pucker ~
~ Miller Lite ~ Coors Light ~ Choice Of 2 Import Beers

Premium Upgrade

St. Andrews Package Items Plus Traditional Upgrade Items Included:

~ Ketel One ~ Jack Daniels ~ Bombay ~ Tanqueray ~ Malibu ~ Crown Royal ~
~ Chivas ~ Patron ~ Disaronno Amaretto ~ Bailey's ~ Kahlua ~ Grand Marnier ~
~ Miller Lite ~ Coors Light ~ Choice Of 3 Import Beers ~

Craft/Import Beer Selections

~ Heineken ~ Sam Adams Boston Lager ~ Blue Moon ~ Smithwicks ~
~ Revolution Anti Hero Ipa ~ Stella ~ Guinness ~ Seasonal ~

Champagne Fruit Garnish

Choice Of Raspberry, Cranberry, Mint Leaf, Strawberry Or Cherry

Add \$.50 Per Guest

St. Andrews Golf & Country Club

Late Night Snacks:

Prices Based On 50 Piece Count

Wings

Choice Of BBQ, Teriyaki, Dry Rub, Spicy Or Blazing ~ Served With Blue Cheese Or Ranch

\$90.00

Mini Sliders

Choice Of Pulled Pork, Mini Burgers Or Cajun Chicken

\$155.00

50 Piece Minimum Of Each Option

Mini Italian Beefs

\$99.00

Assorted Pinwheel Wraps

Turkey & Bacon And Ham & Swiss

\$90.00

Mini Corn Dogs

\$90.00

Focaccia Mini Pizza Bites

Choice Of Cheese Or Pepperoni

\$75.00

Pepperoni Pizza Rolls

\$75.00

Mini Assorted Sub Sandwiches

Ham, Turkey, Salami

\$90.00

Pretzel Bites

\$75.00

Chicago Style Hot Dog Bar

Mustard, Onions, Sport Peppers, Cucumbers, Celery Salt, Pickles, Relish & Tomatoes

On A Poppy Seed Bun. Ketchup Is Available Upon Request.

\$5 Additional Per Guest

Nacho Bar

Tortilla Chips, Nacho Cheese, Jalapeños, Tomato, Onions, Guacamole, Sour Cream & Salsa

\$5 Additional Per Guest

Add Chicken Or Beef

\$2 Additional Per Guest

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Coffee & Sweets:

All Displays Will Be Available For 1 Hour Of Service

Gourmet Hot Chocolate Station

Gourmet Hot Chocolate, Assorted Flavor Shots, Fresh Whipped Cream,
Cinnamon And Sugar Blend And Chocolate Shavings

\$5.00 Per Guest

Ultimate Candy Station

Minimum 50 Guests

The Perfect Alternative To The Traditional Favor... Select 12 Of Your Favorite Candy Selections
For Your Guests To Enjoy. Mini Chinese Takeout Boxes Included For Your Guests To Take A
Sweet Treat Home.

\$6.00 Per Guest

St. Andrews Ice Cream Station

Minimum 100 Guests

Vanilla, Chocolate & Strawberry Ice Cream
Butterscotch, Chocolate & Strawberry Sauce

Sliced Bananas, Chocolate Chips, Chopped Nuts, Cherries, Whipped Cream & Sprinkles

\$4.00 Additional Per Guest + \$95 Staff Fee

Italian Imported Lemon Sorbet Pallet Cleanser

Served In A Chilled Mini Martini Glass With A Raspberry And A Mint Sprig
Service Will Follow Your Salad

\$2.00 Per Guest

Sweets Table

Minimum Of 50 Guests

Assortment Of Fresh Desserts

\$9.00 Per Guest

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Guidelines and Policies:

Because St. Andrews Cannot Anticipate Every Important Detail Of Your Function, We Encourage Questions Related To The Details Of Your Reception Prior To Your Deposit Commitment.

- * St. Andrews Room Weddings Require A F&B Minimum Expenditure Of \$10,000.00 For A Saturday And \$8,000 For A Friday/Sunday. The Trophy Room/19th Hole Weddings Require A F&B Minimum Expenditure Of \$5,000.00 Prior To Tax And Service. Friday/Sunday Discounts Are Available. Friday/Sunday Weddings In Season (April 1st–Oct 31st) Will Recieve A 5% Discount. All Weddings Out Of Season (Nov 1st–March 31st, Excluding December) Will Receive A 10% Discount.
- * Our Package Allows You 6 Hours In The Banquet Room Beginning At Your Guest Arrival Time. The Bar Will Be Closed For 1 ½ Hour During The Service Of Dinner. Wedding Receptions Can Have An Ending Time No Later Than 12:30 A.M.
- * Centerpieces/Decorations That Are Brought In And Require Assembly Or Disassembly May Have An Additional Fee.
- * For Your Reservation We Will Prepare Food And Schedule Staff Based On The Number Of Dinner Guests Guaranteed. We Do Not Provide For And We Do Not Allow Additional Guests To Attend The Party Only For The After-Dinner Celebration.
- * Entertainment Needs To Be Contracted To End At The Same Time The Event Ends.
- * We Reserve The Right To Determine The Appropriate Volume Level For Your Hired Entertainment.
- * If You Prefer To Work With A Linen Vendor Of Your Choosing For Chair Covers, Table Linens, Etc; A Service Fee Of \$150.00 Will Be Applied For Tear Down.

Menu/Guarantees

- * We Request Your Menu Selection 4 Weeks Prior To Your Wedding Date.
- * A Guarantee Guest Count Is Due 7 Days Prior To The Date. At This Time 100% Of Your Total Bill Is Due, Along With An Initialed Timeline, Floor Plan, And Separate Document Listing Table Numbers And Breakdown Of Numbered Entrée Selections Per Table.
- * Entrée Selection May Include Two Choices. Each Entree Will Require A 15 Count Minimum. Split Entrees Will Require Some Form Of Identification, Please Ask For Additional Information. Dietary Substitution Meals And Children's Meals Are Also Available And Are Not Viewed As An Entrée Selection. Substitutions/Special Diets And Children Meals Are A Guarantee Count And Will Be Charged According To Their Individual Menu Price.
- * Only Food Provided And Prepared By St. Andrews Is Allowed At Functions (Cake Is The Only Exception).
- * Your Cake Will Be Cut And Served, Inclusive With Package Pricing. If Cake "Wrapping" Is Preferred, A Service Fee Of \$125.00 Will Be Added.

Deposit/Payments

- * A \$1,500.00 Deposit Is Required To Book The St. Andrews Room. Weddings That Book The Trophy Room Along With The St. Andrews Room Will Require An Additional \$500 Depoit. A \$1,000.00 Deposit Is Required To Book The 19th Hole/Trophy Room. Deposits Are Non-Refundable And Will Go Towards Final Payment.
- * Payment Is Accepted In Cash, Cashier's Check And All Major Credit Cards. Final Payments Are Due 7 Days Prior To Your Event Along With Final Guest Count.