



# 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 19<sup>th</sup> Hole** is our more intimate room available for smaller and more private events, accommodating up to 45 guests. The 19<sup>th</sup> Hole 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 19<sup>th</sup> 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 2022

For Individualized Customer Care

Contact:

Kimberly Bruscato

Event Sales Manager

630-231-3100 x115

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## **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
- Ice Cream Served With Your Wedding Cake
- 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, Lantern, vases, available for Centerpieces
- 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 Chicken Breast  
Marinated In Olive Oil, Garlic, Basil, White Wine, Sautéed To Perfection  
**\$75.50**

**Pretzel Crusted Chicken Dijon**  
Sautéed Chicken Breast Crusted With Pretzel Crumbles, Parsley & Parmesan  
Served With A Dijon Cream Sauce  
**\$75.50**

**Risotto And Wild Mushroom Stuffed Chicken**  
Marinated Chicken Breast, Wild Mushrooms, Risotto, Boursin Cheese, Shallots  
Served With A Roasted Red Pepper Cream Sauce  
**\$77.50**

**Italian Stuffed Chicken**  
Stuffed With Artichokes, Spinach, Shallots, Basil, Red Bell Pepper And Mozzarella  
Served With A Roasted Red Pepper Cream Sauce  
**\$77.50**

**Slow Herb Roasted Pork Loin**  
Marinated In Apple Olive Oil, Delicate Herbs, Shallots And Roasted Garlic  
Served With A Maple Bourbon Glace  
**\$77.50**

**Marinated Roasted Sirloin**  
Slices Of Beef Sirloin, Marinated In Red Wine, Shallots, Garlic And Fresh Herbs  
Served With A Bordelaise Sauce  
**\$87.00**

**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 A Bordelaise Sauce And Choice Of Style Chicken  
**\$89.50**

**Filet Mignon**  
Usda Choice Center Cut, 6 Oz  
Marinated In Olive Oil, Garlic And Fresh Aromatic Herbs  
Served With A Merlot Reduction Demi  
**Market Price**

**New York Strip**  
Usda Choice New York Strip Steak Served With Compound Herb Butter  
**Market Price**

### **Filet Mignon And Scallop/ Shrimp Combo Plate**

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

**Market Price**

### **Tilapia Roulade**

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

**\$85.00**

### **Atlantic Teriyaki Salmon**

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

**\$85.00**

### **Vegetable Lasagna**

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

**\$75.50**

### **Garlic Pesto Gnocchi**

Italian Potato Gnocchi

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

**\$75.50**

### **Grilled Vegetable Polenta**

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

**\$75.50**

### **Portabella Mushroom \*Vegan Option Available Without Cheese**

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

**\$75.50**

### **Black Bean Patty \*Vegan Option**

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

**\$75.50**

### **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

**\$30.50**

**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.

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## **Hors D'oeuvre Selections:**

### **Cold Hors d' oeuvres**

- ~ Tomato Basil Bruschetta ~
- ~ Antipasto Skewers ~
- ~ Cheese & Berry Bites ~
- ~ Boursin Crustini w/Manzanilla Olive ~
- ~ Shrimp Ceviche In A Cucumber Cup ~
- ~ Pepper Jack, Cheddar, & Swiss Cheese Skewer ~
- ~ Caprese Skewers w/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 Aioli ~
- ~ Bacon Wrapped Cocktail Frank ~
- ~ 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 & 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 & Carrots

Served With A Choice Of 2 Dressings

Caesar Salad:

Romaine, Homemade Croutons, Parmesan & Tomato

Drizzled With A Creamy Homemade Caesar Dressing

Spinach Salad:

Spinach, Strawberries, Candied Pecans & Feta

Served With A Strawberry Vinaigrette, **Add \$1.00 Per Guest**

Iceberg Wedge:

Iceberg Wedge, Tomato, Bleu Cheese Crumbles, Bacon, & Scallions

Served With A Choice Of 2 Dressings, **Add \$1.00 Per Guest**

Signature Salad:

Boston Lettuce, Mandarin Oranges, Carrots,

Craisins, Sliced Almonds Topped w/Goat Cheese

Served With A Choice Of 2 Dressings, **Add \$2.00 Per Guest**

Caprese Stack:

Beef Steak Tomatoes, Basil & 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

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

Herbed Green Bean Bundle Wrapped w/Carrot

Grilled Zucchini, Yellow Squash & Red Pepper Stack

Green Beans w/Red Peppers & Carrots

Steamed Broccoli & Red Peppers

Fresh Asparagus Served With A Lemon Butter Sauce, **Market Price Upcharge**

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## **St. Andrews Wedding Package Add-Ons:**

➤ 4 1/2 Hours Traditional Bar - Upgrade	Per Guest	\$ 6.50
➤ 4 1/2 Hours Premium Bar - Upgrade	Per Guest	\$ 12.00
➤ Champagne Poured For All Guests	Per Guest	\$ 3.25
➤ Wine Poured For All Guests	Per Guest	\$ 6.50
➤ Display of Domestic Cheese W/Crackers	Per Guest	\$ 2.75
➤ Display of Fresh Cut Vegetables W/Ranch Dip	Per Guest	\$ 2.25
➤ One Butler Passed Hors D'oeuvres	Per Guest	\$ 2.25
➤ Two Butler Passed Hors D'oeuvres	Per Guest	\$ 4.50
➤ Three Butler Passed Hors D'oeuvres	Per Guest	\$ 6.50
➤ Chair Covers With Sash	Per Guest	\$ 4.00 **
➤ Chiavari Chairs	Per Guest	\$ 6.00 **
➤ 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		\$ 200.00 **
➤ Overlays & Table Runners	Per Table	\$ Varies **
➤ Custom Color Napkins	Per Guest	\$ Varies **
➤ Gold or Silver Plate Chargers	Each	\$ 1.00
➤ Ceiling Draping		\$ 750.00
➤ Stary Night Ceiling Lights & 12 uplights		\$ 200.00
➤ 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
➤ Pair Of Pillars		\$ 25.00
➤ Projector, AV Screen, AV Cart		\$ 75.00
➤ Bridal Suite Rental, Groom's Room Rental	Each	\$ 250.00

\*\* Linen, Chair Covers & Chiavari Chair Orders will have Delivery Fees Added \*\*

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## **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**

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## **Late Night Snacks:**

**Prices Based On 50 Piece Count**

### **Wings**

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

**\$131.00**

### **Mini Sliders**

Choice Of Pulled Pork, Mini Burgers Or Cajun Chicken

**\$158.00**

50 Piece Minimum Of Each Option

### **Mini Italian Beefs**

**\$137.00**

### **Assorted Pinwheel Wraps**

Turkey & Bacon And Ham & Swiss

**\$87.00**

### **Mini Corn Dogs**

**\$99.00**

### **Mini Assorted Sub Sandwiches**

Ham, Turkey, Salami

**\$142.00**

### **Pretzel Bites**

**\$57.00**

### **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.

**\$6 Additional Per Guest**

### **Nacho Bar**

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

**\$6 Additional Per Guest**

Add Chicken Or Beef

**\$3 Additional Per Guest**

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## **Coffee & Sweets:**

All Displays Will Be Available For 1 Hour Of Service

### **Gourmet Hot Chocolate Station**

Minimum 50 Guests

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

**\$6.00 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 120 Guests

Vanilla, Chocolate & Strawberry Ice Cream  
Butterscotch, Chocolate & Strawberry Sauce  
Sliced Bananas, Chocolate Chips, Chopped Nuts, Cherries, Whipped Cream & Sprinkles

**\$6.00 Additional Per Guest + \$100 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

**\$3.00 Per Guest**

### **Sweets Table**

Minimum 50 Guests

Assortment Of Fresh Desserts

**\$13.95 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 \$11,000.00 For A Saturday And \$9,000 For A Friday/Sunday. The Trophy Room/19<sup>th</sup> 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 1<sup>st</sup>–Oct 31<sup>st</sup>) Will Recieve A 5% Discount. All Weddings Out Of Season (Nov 1<sup>st</sup>–March 31<sup>st</sup>, 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 Deposit. A \$1,000.00 Deposit Is Required To Book The 19<sup>th</sup> Hole/Trophy Room. Deposits Are Non-Refundable And Will Go Towards Final Payment.
- \* Payment is accepted in the form of Cash, Check, or Credit Card. Credit Card payment will have a 3% Surcharge applied. Initial Deposit may be by personal check. Check payment thereafter, is by Cashier's Check only.