

A large, elegant, golden-brown flourish that starts with a small swirl on the left, curves upwards and then downwards, ending in a large, tight spiral on the right. The flourish is positioned behind the main text.

*Courtyard*  
BANQUETS

*Weddings*

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# *Where Happily Ever After Begins...*

Congratulations on your engagement. Our experienced staff is here to make sure your special day is perfect from the ceremony to the celebration that follows. In addition, we offer assistance in bridal showers, rehearsal dinners and all future banquet needs. We provide a complete service ranging from Cocktails & Hors d'Oeuvres to a formal white glove sit down dinner.

The following pages list our Packages, Beverages, Hors d'Oeuvres, Dinners, Late Night Options, and Enhancements. Our talented staff can also customize a menu or package to fit all your needs. With 30 years of experience and a long list of satisfied customers, you can feel confident that your event will be one that you and all your guests will surely enjoy and remember for years to come.

## - NOTES -

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# PACKAGES

## GOLD

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Six Hour Room Rental  
Four Hour Premium Open Bar  
Unlimited Wine Service During Dinner  
Champagne Toast for Bridal Party  
Choice of Four Butler Passed Hors d'Oeuvres  
Cut and Serve Wedding Cake  
Color Coordinated Linen Napkins  
Skirted Head, Cake, Place Card, and Gift Tables

## PLATINUM

Items in bold denotes upgrades in the Platinum Package

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Six Hour Room Rental  
**Five Hour Premium Open Bar**  
Unlimited Wine Service During Dinner  
Champagne Toast for Bridal Party  
Choice of Four Butler Passed Hors d'Oeuvres  
Cut and Serve Wedding Cake  
Color Coordinated Linen Napkins  
**Satin Chair Covers and Ties**  
Skirted Head, Cake, Place Card, and Gift Tables  
**Floor Length White Tablecloths**  
**House Centerpieces**

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

# BEVERAGES

## PREMIUM OPEN BAR

The following beverages are included in the Gold & Platinum packages

### PREMIUM SPIRITS

VODKA Smirnoff	GIN Beefeater Tanqueray	WHISKEY Early Times Seagram's Seven
BOURBON Jim Beam	SCOTCH J&B Dewars	TEQUILA Jose Cuervo
RUM Bacardi Captain Morgan Parrot Bay	LIQUEURS Southern Comfort Kahlua Baileys Irish Cream	

### HOUSE SPIRITS

VODKA	GIN
BOURBON	SCOTCH
WHISKEY	TEQUILA
BRANDY	AMARETTO

### WINE

Choice of Two  
Chardonnay  
White Zinfandel  
Merlot  
Cabernet  
Moscato

### DOMESTIC BEERS

MGD	Miller Lite
Budweiser	Bud Light
O'Douls	Coors Light

### NON-ALCOHOLIC BEVERAGES

Assorted Pepsi Products  
Juice  
Coffee  
Hot Tea  
Milk

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# BEVERAGES

## ENHANCED BAR OPTIONS

The following bar options can be added to your wedding package

### TOP SHELF SPIRITS

Open Bar | Additional \$6.75 pp

Johnnie Walker Black	Bombay Sapphire	Chivas Regal
Ketel One	Crown Royal	Jameson
Glenfiddich	Grand Marnier	Amaretto Disarrono
Courvoisier	Sambuca	Grey Goose

### CRAFT & IMPORTED BEERS

Choice of Two \$3.00 pp | Three \$4.00 pp

Heineken  
Amstel Light  
Corona  
Modelo  
Choice of Craft Beer

### SPIRITS PER BOTTLE

In addition to the premium open bar included in the Gold & Platinum packages, we offer the following spirits priced per bottle. Special requests are also available.

Amaretto Disarrono	\$110	Hennessy V.S.	\$110
Belvedere	\$150	Hennessy V.S.O.P.	\$150
Bombay Sapphire	\$175	Jameson	\$125
Cazadores	\$155	Johnnie Walker Black	\$125
Chambord	\$115	Ketel One	\$150
Chivas Regal	\$150	Knob Creek	\$165
Courvoisier	\$150	Maker's Mark	\$150
Crown Royal	\$145	McCallan Scotch	\$200
Glenlivet 12	\$155	Patron Tequila	\$175
Grand Marnier	\$175	Jack Daniels	\$150
Grey Goose	\$175	Stolichnaya	\$130

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

# HORS D'OEUVRES

Gold & Platinum Packages include your choice of four Standard Hors d'Oeuvres

Ingredients are all natural. Beef and poultry are hormone free.

Sauces are homemade and gluten free.

## STANDARD

The following passed Hors d'Oeuvres are included in the Gold & Platinum Packages

BRUSCHETTA	SWEDISH MEATBALLS
DEVEILED EGGS	SPICY ITALIAN SAUSAGE
CRAB CAKES	SALMON CAKES
COCONUT SHRIMP	ASSORTED MINI QUICHES
ITALIAN MEATBALLS	CRAB RANGOON
VEGETARIAN SPRING ROLLS	CRAB STUFFED MUSHROOMS
MEDITERRANEAN PORK KABOBS	MEDITERRANEAN CHICKEN KABOBS
GREEK SPINACH & CHEESE PIES	SMOKED SAUSAGE WITH GRILLED ONIONS
CHICKEN SATAY WITH THAI PEANUT SAUCE	BELGIAN ENDIVE STUFFED WITH HERB CHEESE

## PREMIUM

The following displayed Hors d'Oeuvres can be substituted for an additional price

ANTIPASTO DISPLAY \$2.75 pp	SEASONAL FRUIT \$1.25 pp
GRILLED VEGETABLES WITH BALSAMIC GLAZE \$1.50 pp	ICED GULF SHRIMP COCKTAIL \$2.75 pp
VEGETABLE & DOMESTIC CHEESE DISPLAY \$1.00 pp	VEGETABLE & INTERNATIONAL CHEESE DISPLAY \$2.00 pp
OYSTERS ON THE HALF SHELL \$2.75 pp	SMOKED SALMON TORTILLA PINWHEEL \$2.00 pp
CARVING STATION MINI SANDWICHES CHOICE OF TWO   BEEF, TURKEY, HAM, PORK \$3.50 pp	

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# DINNER COURSES

Salad, Main Course, Accompaniments, and Dessert are included in the Main Course price.  
Soup, Pasta, and Split Entrees are available for an additional charge.

Ingredients are all natural. Beef and poultry are hormone free.  
Sauces are homemade and gluten free.

## SOUPS

Additional \$3.00 pp

LOBSTER BISQUE	CREAM OF CHICKEN
BROCCOLI CHEDDAR	CREAM OF SPINACH
LOADED POTATO	AVGOLEMONO

## SALADS

Included in Gold & Platinum Packages

<b>GREEK</b> Kalamata Olives   Crumbled Feta Greek Dressing	<b>SPINACH</b> Candied Walnuts   Cranberries Poppy Seed Dressing
<b>CAESAR</b> Herb Croutons   Parmesan Caesar Dressing	<b>CAPRESE</b> Tomato   Mozzarella   Basil Balsamic Vinaigrette
<b>MESCLUN</b> Baby Greens   Cucumbers   Tomato Choice of Dressing	<b>CUCUMBER TOMATO DILL</b> Crumbled Feta White Balsamic Dressing

## PASTA

Additional \$2.75 pp

Choice of one Pasta, Sauce & Cheese

PASTA | Tortellini, Penne, Angel Hair

SAUCE | Marinara, Alfredo, Vodka, Pesto, Olive Oil Garlic

CHEESE | Romano, Parmesan, Gorgonzola, Mozzarella

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# DINNER COURSES

Ingredients are all natural. Beef and poultry are hormone free.  
Sauces are homemade and gluten free.

## MAIN COURSE

Split Entree | \$1.50 pp

The first and second prices shown are related to our Gold & Platinum packages

### CHICKEN WELLINGTON

Chicken Breast wrapped in Puff Pastry  
Served with Champagne Cream Sauce

45 | 58

### CHICKEN MANGO

Mango Relish Sauce

44 | 57

### VEGETABLE KABOB

Skewered Mushroom, Onion, Peppers, Cherry  
Tomato | Brushed with a Balsamic Glaze

44 | 57

### PRIME TOP SIRLOIN STEAK

Topped with a Mushroom Demi-Glace

47 | 60

### N.Y. STRIP STEAK (10 oz)

Topped with a choice of  
Herb Butter -or- Mushroom Demi-Glace

50 | 63

### ROAST PRIME RIB OF BEEF

Natural Juices  
Served with Horseradish Sauce

48 | 61

### DUET OF

### SLICED BEEF TENDERLOIN -AND- FRESH FILET OF SALMON

Choice of Sauces for Salmon  
Cream Dill | Lemon Capers

51 | 64

### DUET OF

### PRIME TOP SIRLOIN STEAK -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken  
Marsala | Champagne | Lemon Pepper

47 | 60

### GRILLED CHICKEN BREAST

Choice of Sauces  
Marsala | Champagne | Lemon Pepper

44 | 57

### FRESH FILET OF SALMON

Wild Caught Salmon Topped with a choice of  
Cream Dill -or- Lemon Capers Sauce

48 | 61

### VEGETABLE LASAGNA

Assorted Vegetables | Topped with  
Alfredo -or- Tomato Sauce

44 | 57

### BEEF TENDERLOIN MEDALLIONS

Topped with a Mushroom Demi-Glace

47 | 60

### FILET MIGNON (8 oz)

Topped with a choice of  
Herb Butter -or- Mushroom Demi-Glace

50 | 63

### BEEF WELLINGTON

Beef Tenderloin wrapped in a Puff Pastry  
Served with a Bordelaise Sauce

50 | 63

### DUET OF

### HERB BUTTER FILET MIGNON -AND- GRILLED CHICKEN BREAST

Choice of Sauces for Chicken  
Marsala | Champagne | Lemon Pepper

50 | 63

### DUET OF

### FILET MIGNON -AND- HERB LEMON SHRIMP

Choice of Sauces for Filet Mignon  
Herb Butter | Mushroom Demi-Glace

51 | 64

## CHILDREN AGES 3 TO 10

Served with French Fries and Ketchup

### CHICKEN TENDERS

21 | 28

### HAMBURGER

21 | 28

### CHEESEBURGER

21 | 28

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# — ACCOMPANIMENTS —

Choose one Starch, Vegetable, and Dessert  
to accompany the Main Course

## **STARCHES**

TWICE BAKED POTATOES

ROASTED RED POTATOES

BUTTER WHIPPED POTATOES

SCALLOPED POTATOES WITH PORCINI MUSHROOMS

GREEK STYLE POTATOES

LONG GRAIN RICE

## **VEGETABLES**

BUTTERED BROCCOLI

GREEN BEANS ALMONDINE

WHOLE KERNEL CORN

MELANGE OF VEGETABLES

## **DESSERT**

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

STRAWBERRY CHEESECAKE ICE CREAM

SHERBET

CHOCOLATE MOUSSE | Add \$1.00 pp

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# DINNER BUFFETS

Buffets require an 80 person minimum

The first and second prices shown are related to our Gold & Platinum packages

## GOURMET BUFFET

47 | 60

FRESH MIXED SALAD GREENS

ROASTED VEGETABLE COUSCOUS SALAD

PASTA VEGETABLE SALAD

TABLE CARVED - PRIME RIB, HONEY BAKED HAM & TURKEY

BAKED -OR- FRIED CHICKEN

MOSTACCIOLI WITH MEATBALLS

ROASTED POTATOES -OR- BUTTER WHIPPED POTATOES

STEAMED SEASONAL VEGETABLES

FRESH BAKED BREAD

ICE CREAM -OR- SHERBET

## FIESTA BUFFET

45 | 58

FRESH MIXED SALAD GREENS

TOMATO, CUCUMBER & ONION SALAD

PICO DE GALLO & GUACAMOLE

JALAPENO PEPPERS

TORTILLA CHIPS & SALSA

CORN TORTILLAS

BAKED -OR- FRIED CHICKEN

BEEF FAJITAS -OR- BARBACOA -OR- CARNITAS

CORN CON CHILES

REFRIED BEANS

RICE

ICE CREAM -OR- SHERBET

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# —LATE NIGHT OPTIONS—

Treat your guests to something Sweet and Savory and satisfy their late night hunger and sweet tooth.

## **SAVORY**

Choice of Three | \$4.25 pp

SLIDERS

MINI HOT DOGS

CHEESE QUESADILLAS

ASSORTED PIZZAS

CHICKEN DRUMETTES

## **PATISSERIE SWEET TABLE**

\$6.75 pp

CHOCOLATE ECLAIRS

CANNOLIS

FRUIT TARTS

ASSORTED FRUIT KOLACHKIS

PASTRIES

NAPOLEONS

ASSORTED CHEESECAKES

CHOCOLATE DIPPED STRAWBERRIES

FRESH FRUIT

## **ICE CREAM STATION**

\$2.75 pp

ASSORTED ICE CREAMS

HOT FUDGE, HOT CARAMEL & STRAWBERRY TOPPINGS

WHIPPED CREAM, NUTS, SPRINKLES & CHERRIES

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# — ENHANCEMENTS —

The following choices are offered to enhance your event.  
Special requests are always welcome.

Chair Covers & Sash	\$5.00   chair
Chivari Chairs	\$8.00   chair
Floor Length Table Linens	\$19.00   table and up
Specialty Linen Napkins	\$2.50   person
Uplighting	\$45.00   light
Additional Hour of Premium Open Bar	\$6.00   person
Whole Roasted Pig	\$350   pig and up

# — PROMOTIONS & TERMS —

## - Non Saturday Pricing -

Receive a 10% discount for Friday and Sunday weddings.

Save 20% for weddings booked Monday through Thursday  
and receive complimentary use of the Gaslite Chapel.

## - Off Season Pricing -

For weddings booked November 1<sup>st</sup> through December 30<sup>th</sup>,  
receive a 5% discount on Saturdays, 15% for Fridays and Sundays.

For weddings booked January 2<sup>nd</sup> through March 31<sup>st</sup>,  
receive a 10% discount on Saturdays, 20% for Fridays and Sundays.

## - Holidays are excluded from all discounted dates -

A deposit of 20% is required for all parties upon signing a contract. An additional 20% deposit is due six months prior to the wedding. The remaining balance is due seven business days before the day of the event. We accept cash, cashier's checks, credit cards, and money orders. Personal checks are accepted only if received three weeks prior to the event. A 3% service charge will be assessed for credit card transactions. Deposits are non-refundable. Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.