



Wedding Package

For

Joliet Golf Club

Congratulations on your recent engagement! Thank you for considering the Joliet Golf Club for your special day. We are pleased to offer you our finest amenities, service, and cuisine.

Joliet Golf Club can accommodate up to 220 guests for your event in our beautiful banquet hall overlooking our 18 hole course. We can provide plated and buffet options with all our food made in house, from scratch using only the finest ingredients. We will work with you to provide a customized event and a personalized menu to fit all of your needs for your occasion.

Our professional staff is here to keep your guests comfortable and exceed your expectations.

Our Wedding Package includes the following:

Food tasting for up to 6 people

Coffee service

Head table (Wedding party) Champagne Toast

White Floor length Linen and Table Skirting

Choice of Standard Color Napkins

Non-alcoholic Beverages

Wine service during dinner

Course available for Photos

Cake Cutting

Choice of 3 butlered appetizers

Private Patio overlooking the Course

Set up for any reception items such as:

Table cards, Center Pieces, Guest Book, Toasting Glasses...

Store personal items to be picked up the following day

Foursome of Golf the week of the event

Rehearsal time prior to event

Bridal Suite available at least 3 hours before the ceremony

We can accommodate dietary restrictions

Available discounts (excludes Holiday weekends):

*We offer a 5% discount for Friday weddings, 5% discount for Sunday weddings,
as well as 5% for any Luncheon weddings.*

Plated Options

Choice of up to three entrees for your guests

Served with Plated Soup or Salad

Vegetable Lasagna

Lasagna Roll Ups with a three cheese blend, roasted vegetables and marinara

Herb Roasted, Skin on Chicken Breast

Choice of Sauce: Marsala, Jus Lie, Piccata, Lemon Crème

Garlic and Herb marinated Rack of Lamb

Roasted Lamb Rack with rosemary-lamb demi glace

Grilled Salmon

Scottish Salmon with your choice of Sauce: Lemon and herb butter, garlic crème, Lobster Bisque, or Truffle oil

Chilean Sea Bass

Pan seared with red pepper coulis or corn relish

Bone-in Pork Chop

Grilled 14 oz chop with apple-pork Jus

Filet Mignon

Grilled, 8 oz. Beef Tenderloin with a choice of Chasseur, Black Garlic Demi glace, or Bordelaise sauces

Strip Steak

Grilled, 12 oz New York Strip steak with your choice of Chasseur, Garlic and Herb butter or Bordelaise sauces

Chicken and Beef Duet

Petit Filet and 4 oz Herb Roasted chicken breast with choice of sauce.

Surf n Turf

Petit Filet and a choice of Grilled shrimp or seared scallops

Plated Side Selections

Soup

Minestrone

Cream of Chicken with Wild Rice

Roasted Tomato and Basil

Cream of Broccoli

Salad

Garden Salad with Ranch and Herb Vinaigrette

Caesar Salad

Spinach Salad with Chevre, Strawberries, Candied Pecan, Poppy seed dressing

Starch

Mashed Potatoes (Plain, Garlic, Truffle, Horseradish, Chevre and Herb)

Roasted Potatoes,

Double baked Potato (Cheddar, Chives, and Bacon)

Seasonal Risotto, Wild Rice Pilaf

Vegetable

Glazed crop top carrots, Asparagus

Seasonal mixed vegetables, Green beans

Fried Brussels sprouts

Kids Meals (4-10yrs old)

Chicken Fingers

Grilled Cheese

Mac n Cheese

Vendor Meals and Adult meals for kids will be charged 50% base price for that entrée.

Buffet Selection

Served with plated soup or salad

Choice of two entrees, additional entrée 4 per person

Herb Roasted Chicken (Bone-in) or Fried Chicken

Roast Beef or Sliced Prime Rib

Seared Salmon with Honey Ginger Glaze

Herb Roasted Chicken Breast with Choice of Sauce:

Thyme Jus Lie, Marsala, Lemon crème, or Piccata

Pot Roast

Pesto Crusted Pork Loin

Choice of two Starches

Pasta Primavera, Lasagna Roll ups,

Penne with Marinara or Alfredo,

Roasted Red Skin Potatoes

Mashed Potatoes (Plain, Garlic, Chevre and herb, Truffle, Horseradish)

Seasonal Risotto, Wild Rice Pilaf

Choice of one Vegetable

Green Beans Glazed Carrots

Seasonal Vegetable Medley

Fried Brussels Sprouts with bacon

Asparagus

Substitute an entrée with a carving station (price per person)

Beef Tenderloin

Prime Rib

Leg of Lamb

Ham or Turkey

Passed Hors D'oeuvres

<i>Stuffed Mushrooms</i>	<i>Mini Loaded Potato Skins</i>
<i>Arancini with Marinara</i>	<i>Bacon Wrapped Dates</i>
<i>Fruit Skewers</i>	<i>Sesame Chicken Skewers</i>
<i>Crab Rangoon</i>	<i>Beef Empanada</i>
<i>Vegetable spring rolls</i>	<i>Spanakopita</i>
<i>Bruschetta</i>	<i>Caprese Skewer</i>
<i>Shrimp Cocktail</i>	<i>Crudité</i>
<i>Smoked Chicken Quesadilla Cones</i>	<i>Bacon Wrapped Kielbasa</i>

Upgraded Options Priced Per Person

<i>Tuna Tartare Crostini</i>
<i>Charcuterie Display</i>
<i>Bacon Wrapped Scallops</i>
<i>Crab Cake Crostini with Remoulade</i>
<i>Lamb Chop Lollipops</i>
<i>Duck Confit Quesadilla</i>
<i>Mini Beef Wellington</i>
<i>Mojito Shrimp Cocktail with Wasabi Mousse</i>

Late Night Snack

Slider Station: Burgers, Crab Cakes, Pulled Pork and accompaniments

Assorted Pizza: per person or per pizza

Chips and Dip: Crusty bread with spinach dip, Homemade chips with onion dip, Tortilla chips with salsa and Guacamole

Taco Bar: Hard and soft shells, shredded chicken, ground beef, accompaniments

Additional Items and Add-ons

Table Overlays starting at per table

Table Runners starting at per table

Ceremony on the course for 100 guests

Silk or Satin Napkins each

Additional soup or salad

Chiavari chairs

Chair Cover and Sash

Chargers starting at each

Valet Parking

Projector with Screen

Sweets Table

Bar Packages

Open Bar Package (4 hours)

<i>Ketel One Vodka</i>	<i>Tito's Vodka</i>	<i>Vodka</i>
<i>Jack Daniels</i>	<i>Jim Beam</i>	<i>Crown Royal</i>
<i>Seagram's VO</i>	<i>Tanqueray</i>	<i>Beefeaters</i>
<i>Bacardi</i>	<i>Captain Morgan</i>	<i>Dewar's</i>
<i>Christian Brothers</i>	<i>Jose Cuervo</i>	<i>Southern Comfort</i>
<i>Amaretto</i>	<i>Peach Schnapps</i>	<i>Beer/Wine</i>

NOTE: Brands are subject to change upon availability to similar/higher quality.

"Top Shelf" Open Bar Package (4 hours)

Cash Bar / Tab / Beer & Wine

There will be a bartender fee of \$100.00 per bartender for events without an Open Bar Package. Minimum of one bartender per every 75 guests.

Limited Bar

Bottle Beer & Wine

per person (2 hours)

per person (3 hours)

per person (4 hours)

Add-Ons

Table Wine per bottle

Champagne per bottle

Extra Bar Time per person per hour

Bottle Beer per case (Domestic)

Bottle Beer per case (Premium/Import)

Craft Beer \$\$\$ per case relative to brands/availability

Special Requests

Please ask. We will do our best to accommodate any specialty items.