



Stonebridge

COUNTRY CLUB



Joley Walgren

Banquet Manager

jwalgren@stonebridge-cc.org

630.375.8956

2705 Stonebridge Blvd, Aurora, Illinois 60502

Wedding Package

Four Hours of Well Bar

One Hour of Bar Served During Cocktails

Bar Service Closed During Dinner | Following Dinner Additional Three Hours

Wine Service with Dinner

Complimentary Champagne Toast

Floor Length Linens, Tea Lights and Mirrors.

Special linens and chairs may be upgraded for additional charge.

Hors d'Oeuvres

Butler Style Passed

Choose any three from select hors d'oeuvres listed in hors d'oeuvres section marked with an (*)

Soup or Salad

Choose one of the following:

House Salad or Caesar Salad

Choose one of the following:

Cream of Chicken with Rice

Cream of Asparagus

Cream of Potato

Italian Wedding Soup

Hearty Beef Noodle

Chicken Noodle

Minestrone



Dinner Entrée

All entrée served with Potato and Vegetable selected from menu

Choose one of the following:

Chicken *Select Dinner Entrée from Dinner Selection of Menu* \$65.95

12oz New York Strip \$72.95

8oz Filet Mignon \$76.95

Combination Plate of 4oz Filet Mignon & Chicken \$72.95

Combination Plate of 4oz Filet Mignon and Seafood or Fish -Market Price

Seafood or Fish -Market Price

•Upgrade to Premium Bar for an additional \$8 Per Person•

All prices are subject to a 20% service charge and a 10% sales tax

All prices are subject to change without notice

Displayed Hors d 'Oeuvres

Crudités \$3.25 per person

A variety of fresh cut vegetables with Ranch dip or Balsamic reduction

Domestic Cheese Selection \$3.50 per person

Served with seasonal fruit and crackers

Assorted Fresh Fruit Display or Kabobs \$3.75 per person

A variety of fresh cut seasonal fruit, served with strawberry yogurt sauce

Anti-Pasto Display \$4.00 per person

Italian meats and cheeses, Kalamata olives, roasted red peppers, tomatoes, fresh basil, extra virgin olive oil and balsamic glaze

Grilled Vegetable Display \$3.25 per person

Assorted seasonal vegetables marinated in balsamic vinegar, char grilled and served with Ranch dipping sauce

Hummus Tray \$3.25 per person

Choice of artichoke, white bean, red pepper, Kalamata or feta.

Served with pita chips and tortilla chips

Cold Hors d 'Oeuvres

Priced as Pieces of 25

Fresh Tomato Basil Bruschetta * \$55

Pear and Bleu Cheese Salad in Phyllo Cup \$50

Jumbo Shrimp Cocktail * \$100 for 25 pieces

Napa Valley Shrimp Cocktail * \$75

Capers, Cucumbers, Cilantro, Avocado and house made cocktail sauce

Crab Claws (Seasonal) Market Price

Fresh Ceviche Shooters \$80

Fresh seafood with Tomato, Cilantro, Jalapenos, Diced Onions with Fresh Citrus Juices

Ahi Tuna Wonton * \$80

Seared Tuna with Wasabi Mayo on Wonton Crisps and Pickled Ginger

Smoke Salmon and Fresh Cucumber Bites * \$70

With Garlic Herb Cream Cheese and Dill

BLT Cherry Tomatoes \$50

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Hot Hors d'Oeuvres

Priced as Pieces of 25

Chicken Saltimbocca Bites \$65

Buffalo Wings * \$50 (Boneless \$55)

BBQ, Asian Glaze, Spicy or Garlic Parmesan

Shrimp and Andouille Kabobs with Peppers \$75

Loaded Potato Skins * \$50

Asparagus Asiago Wrapped in Phyllo \$55

Mini Beef Wellington with Red Wine Reduction or Horseradish Cream * \$55

Vegetable Spring Rolls with Sweet and Sour Sauce * \$55

Chicken and Cheese Quesadilla with Salsa and Sour Cream * \$55

Meatballs * \$50

BBQ, Swedish or Asian Glazed

Stuffed Mushrooms * \$50

Sausage, Crab or Spinach with Cheese

Crab Rangoon with Sweet and Sour Chili Sauce * \$55

Grilled Cheese Shooters * \$50 Traditional or Pear and Brie

Pot Stickers with Sweet and Sour Sauce or Soy Sauce * \$55

Bacon Wrapped Chicken with Jalapeno Cheese \$60

Asian Bacon Wrapped Chicken * \$60

Sliders * \$60

Hamburger, Cheeseburger, Pulled Pork or Filet Mignon (\$100)

Satay Skewers with Peanut Dipping Sauce * \$65

Roma Tomato and Boursin Crostini * \$50

Beef Tenderloin Crostini with Crumbled Bleu Cheese * \$70

Grilled Prosciutto Wrapped Asparagus * \$55

With Garlic Herb Cheese and Balsamic Drizzle

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Specialty Stations

Minimum of Three Stations Unless Added to a Buffet Menu

A \$75 Chef Fee Will be Added to All Stations that Require an Attendant

Carving Station

Herb Crusted Prime Rib of Beef

\$8.95 per person

Roasted Turkey Breast

\$6.95 per person

Tenderloin of Beef

Market Price

Ham

\$6.95 per person

Pork Loin

\$6.95 per person

Salmon Florentine En Croute

\$6.95 per person

All carving stations come with appropriate condiments and assorted rolls.

Choice of starch and vegetable d'jour in addition to the carving station is available for an additional \$5.95 per person

Fajita Station

\$16.95 per person

Meats

Beef and Chicken

Vegetables

Red Bell Peppers, Green Bell Peppers, Onions, Jalapenos and Cilantro

Toppings

Sour Cream, Salsa, Guacamole, Shredded Lettuce, Jalapenos, Diced Tomatoes, Shredded Cheddar Cheese, Refried Bean and Flour or Corn Tortillas

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Specialty Stations

Minimum of Three Stations Unless Added to a Buffet Menu

A \$75 Chef Fee Will be Added to All Station that Require an Attendant

Pasta Station

\$14.95 per person

Pasta (Choose Two)

Penne, Cavatappi, Angel Hair or Gluten Free Pasta (Add \$1)

Meats

Meatballs, Italian Sausage, Chicken and Baby Shrimp

Vegetable

Peppers, Onions, Mushrooms, Tomatoes, Peas, Broccoli, Garlic, Spinach

Toppings & Sides

Pesto, Parmesan Cheese, Red Pepper Flakes and Garlic Bread

Salad Station

\$6.95 per person (Select Two. Includes Bread and Butter)

House Salad Bar

Classic Caesar

Pear and Bleu Cheese

Chopped

Ice Cream Station

\$7.95 per person (Vanilla or Chocolate)

Crushed Oreo Cookies, Maraschino Cherries, Chopped Pecans, Reese's Cups, M&M's, Butterfinger, Snickers, Mini Chocolate Chips, Caramel Sauce, Chocolate Syrup, Whipped Cream and Sprinkles

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Seafood Displays

Smoked Salmon Display

With Cream Cheese, Lemon, Toast Points, Capers and Assorted Breads

\$4.95 per person

Shrimp Cocktail

Served with Cocktail Sauce and Lemons

Tray of 50 pieces: \$200

Crab Claws (Seasonal)

Market Price

Seafood Mélange

Oysters, Shrimp Cocktail, Crab Claws

Served with Cocktail Sauce and Lemons

Market Price

Sushi * (8 pieces per roll)

California \$8

Salmon \$12

Spicy Salmon \$12

Ahi Tuna \$13

Spicy Tuna \$13

Mexican Crab \$14

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Luncheon Salads

Fall Harvest Salad \$11.95

Mixed Greens, Roasted Sweet Potato, Dried Cranberries, Green Onion, Diced Apples and Spiced Walnuts tossed in an Orange, Ginger and Maple Vinaigrette

Chicken add \$5.00 Tenderloin of Beef add \$9.00 Shrimp or Salmon add \$12.00

Chopped Salad \$13.95

Chopped Iceberg Lettuce with Diced Tomatoes, Chicken, Green Onions, Crumbled Bleu Cheese, Bacon and Ditalini Pasta tossed in a Honey Mustard Dressing

Classic Caesar \$8.95

Romaine Lettuce tossed in Caesar Dressing with Croutons and Parmesan

Chicken add \$5.00 Tenderloin of Beef add \$9.00 Shrimp add \$12.00

Stonebridge Wedge \$7.95

Wedge of Iceberg Lettuce, Roma Tomatoes and Bleu Cheese Crumbles, Balsamic Glaze, Bacon and Bleu Cheese Dressing

Chicken add \$5.00 Tenderloin of Beef add \$9.00 Shrimp add \$12.00

Pear Salad \$8.95

Sliced Pears, Mixed Green and Candied Pecans tossed in a White Balsamic Dressing and Bleu Cheese Crumbles

Chicken add \$5.00 Tenderloin of Beef add \$9.00 Shrimp add \$12.00

Caprese Salad \$8.95

Vine Ripened Tomatoes, Fresh Mozzarella topped with Fresh Basil drizzled with Olive Oil and Aged Balsamic

Roasted Beet Salad \$8.95

Roasted Two Tone Beets mixed with Arugula and Baby Spinach, Shaved Red Onion, Grape Tomatoes and Goat Cheese tossed in a Dark Balsamic Dressing and topped with Bacon

Chicken add \$5.00 Tenderloin of Beef add \$9.00 Shrimp add \$12.00

Dressing Choices

Ranch | Bleu Cheese | 1000 Island | French | Honey Mustard | Balsamic Vinaigrette

White Balsamic | Raspberry Vinaigrette | Fat Free Italian

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Continental Breakfast

Select Three of the Following:

Danish, Assorted Breads, Coffee Cake, Donuts, Muffins or Fresh Fruit

\$13.95 per person. Includes Coffee, Tea, Soda and Juice

Breakfast Buffet

\$17.95 per person. Includes Coffee, Tea and Juice

Scrambled Eggs

Belgian Waffles or French Toast

Yukon Gold Hash Browned Potatoes

Bacon & Sausage

Assorted Mini Muffins

Fresh Fruit Display

Brunch Buffet

\$27.95 per person. Includes Coffee, Tea and Juice

Scrambled Eggs

Belgian Waffles or French Toast

Yukon Gold Hash Browned Potatoes

Bacon & Sausage

Fresh Fruit Display

Baked Herb Chicken (Boneless Available Upon Request \$1.50 per person)

Baked Tilapia or Salmon served with a Lemon Beurre Blanc

Mixed Green Salad with Choice of Dressing

Mini Desserts or Ice Cream Bar

Plated Breakfast

\$14.95 per person. Includes Coffee, Tea and Juice

Stonebridge Crustless Quiche

Ham, Asparagus, Green Peppers, Red Peppers, Cheddar Cheese and Mozzarella Cheese

Choice of Muffin or Fruit Kabob

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

BBQ Luncheon Buffet

\$24.95 per person. Includes Iced Tea, Lemonade and Soft Drinks

Salad (Pick 1)

Stonebridge Chopped Salad

Mixed Greens, Ditalini Pasta, Chicken, Scallions, Bleu Cheese Crumbles, Bacon and Tomatoes tossed in Honey Mustard Dressing

House Salad

Mixed Greens, Tomato, Cucumber and Julienned Carrots with your Choice of Dressing

Classic Caesar

Romaine Lettuce Tossed in Creamy Caesar Dressing with Croutons and Parmesan

Meats (Pick 2)

Burger

Brats

Chicken Breast

Hot Dog

Italian Sausage

BBQ Pulled Pork

Sides (Pick 2)

House Made Chips

Potato Salad

Coleslaw

Pasta Salad

Fresh Fruit

Dessert (Pick 1)

Cookies and Brownies

Lemon Bars

Chocolate Cake

Apple or Cherry Bars

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Deli Buffet

\$21.95 per person. Includes Iced Tea, Lemonade and Soft Drinks

Includes Complimentary Condiments and Relish Tray

Soup Du Jour or House Salad

Meats (Pick 3)

Roast Beef

Roast Turkey

Ham

Cheese (Pick 3)

Swiss

Cheddar

Provolone

Pepper Jack

American

Breads (Pick 2)

Whole Grain

White

Wheat

Hoagie

Rye

Sides (Pick 2)

House Made Chips

Potato Salad

Coleslaw

Pasta Salad

Fresh Fruit

Desserts (Pick 1)

Cookies and Brownies

Lemon Bars

Chocolate Cake

Apple or Cherry Bars

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Luncheon Buffet

\$25.95 per person. Includes Iced Tea, Lemonade and Soft Drinks

Soup Du Jour or Salad

Salads (Pick 1)

Fall Harvest Salad

Mixed Greens, Roasted Sweet Potato, Dried Cranberries, Green Onion, Diced Apples and Spiced Walnuts tossed in an Orange, Ginger and Maple Vinaigrette

House

Mixed Greens, Tomato, Cucumber and Julienned Carrots with your Choice of Dressing

Classic Caesar

Romaine Lettuce tossed in Creamy Caesar Dressing with Crouton and Parmesan

Sweet and Sour Spinach Salad

Baby Spinach, Shaved Red Onion, Applewood Smoked Bacon and Chopped Egg

Entrees (Pick 2)

Chicken Limone

Seared Chicken Breast, served over Angel Hair Pasta with a Lemon Garlic Sauce

Berkshire Farms Pork Loin

Boneless Berkshire Pork Chop with a Sweet and Savory Bourbon Glaze

Wild Rice and Spinach Stuffed Chicken

Chicken stuffed with Brandied Wild Rice, Spinach, Gruyere Cheese served with a White Wine Cream Sauce

Grilled Salmon

Grilled Salmon served with a Lemon Beurre Blanc or Champagne Sauce

Almond Encrusted Tilapia

Almond and Bread Crumb encrusted Tilapia served crisp with choice of Champagne Sauce or Lemon Beurre Blanc

Italian Sausage with Peppers and Onions

Slowly cooked Italian Sausage with Marinara, Onions and Peppers

BBQ Pulled Pork

Penne Pasta Primavera

Penne Pasta and Grilled Vegetable with choice of Alfredo, Marinara or Vodka Sauce

Dessert (Pick 1)

Cookies and Brownies

Lemon Bars or Ice Cream

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Lunch Entrees

Soup Du Jour or House Salad

With Rolls and Butter

BBQ Ranch Salad \$9.95

Fresh Romaine Lettuce with Avocado, Tomato, Corn, Black Beans, Shredded Cheddar, and Diced Cucumber tossed in Ranch Dressing topped with Fried Onion Strings

Chicken add \$13.95 Tenderloin of Beef add \$16.95

Stonebridge Chopped Salad \$13.95

Mixed Greens, Ditalini Pasta, Chicken, Scallions, Bleu Cheese Crumbles, Bacon, Pine Nuts and Honey Mustard Dressing

Cobb Salad \$13.95

Rows of Diced Tomato, Bacon, Bleu Cheese, Avocado, Hard Boiled Eggs, and Turkey served on Mixed Greens with your Choice of Dressing

Caesar Salad \$8.95

Romaine Lettuce tossed in Creamy Caesar Dressing with Crouton, Tomato and Parmesan

Chicken add \$13.95 Tenderloin of Beef add \$16.95

Herb Chicken \$19.95

Herb Crusted Chicken with Herb Cream Sauce with choice of Vegetable and Potato

Chicken Crepes \$17.95

Crepes stuffed with Spinach, Wild Mushrooms and Chicken with Mornay Sauce

Marinated Flat Iron Steak \$21.95

Topped with a Red Wine Demi and choice of Vegetable and Potato

Grilled Salmon \$21.95

Grilled Salmon with a Pesto Beurre Blanc

Chicken or Tuna Salad Croissant \$14.95

House made Chicken Salad or Albacore Tuna on a French Croissant

Quiche \$17.95

Lorraine, Spinach or Ham and Cheese served with Fresh Fruit

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Dinner Buffet

Minimum of 20 People

Choose two entrée selections from the list below:

*All buffets served with Vegetable and Potato d'Jour, Fresh Bread Rolls and Butter
Bridge Salad Bar, and Non-Alcoholic Beverages, Ice-Cream Bar or Chocolate Cake*

Two Entrees and Two Sides \$29.95

Three Entrees and Two Sides \$33.95

Four Entrees and Three Sides \$35.95

Entrees

Grilled Chicken and Cheese Tortellini tossed in a Basil Cream Sauce

Chicken Piccata

Berkshire Pork Loin with a Bourbon Glaze

Beef Pot Roast with Carrots and Brown Gravy

Penne Pasta Primavera with Alfredo, Marinara or Vodka Sauce

Roasted Sirloin with Burgundy Sauce

Chicken Parmesan

BBQ Pulled Pork

Italian Sausage with Peppers and Marinara

Baked Salmon or Tilapia with a Lemon Beurre Blanc

Italian Stuffed Chicken with Three Cheese and Roasted Peppers

Sides

Rice Pilaf

Mashed Potatoes or Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Baked Potatoes (Sweet or Idaho)

Glazed Carrots

Green Beans (Almandine or Bacon and Onion)

Seasonal Vegetable Medley

Risotto (Mushroom, Garlic or Champagne)

Broccoli Florets and Julian Carrots

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Dinner Entrees

All Entrees served with House Salad, Non-Alcoholic Beverages and a Scoop of Ice Cream

Italian Stuffed Chicken Breast \$32.95

Fresh Mozzarella, Red and Green Peppers served with a Roasted Red Pepper Cream Sauce

Lemon Chicken with Lemon Beurre Blanc \$33.95

Berkshire Farms Pork Chop \$34.95

Boneless Berkshire Pork Chop with a Sweet and Savory Bourbon Glaze

Wild Rice and Spinach Stuffed Chicken \$32.95

Chicken stuffed with Wild Rice, Spinach, Gruyere Cheese served with a White Wine Cream Sauce

Simply Grilled Salmon \$36.95

Grilled Salmon served with a Lemon Beurre Blanc or Champagne Sauce

Almond Encrusted Tilapia \$34.95

Almond and bread crumb encrusted Tilapia served crisp with choice of Champagne Sauce or Lemon

Pretzel Crusted Halibut \$39.95

Alaskan Halibut crusted with crushed Pretzels served with Garlic Mashed Potatoes, Sautéed Spinach with a Jack Daniels Whole Grain Mustard Cream Sauce

8oz Filet Mignon \$42.95 (Make it a Combo Plate 4oz Filet)

Char Grilled Filet Mignon with your choice of Parmesan, Horseradish Crust or Plain.

Top your Filet off with Béarnaise, Merlot, Garlic or Truffle Butter

12oz New York Strip with Red Wine Demi \$39.95

Chicken Piccata \$34.95

Sautéed Boneless Chicken Breast topped with a Lemon, Garlic and Capper Sauce

Chicken Marsala \$34.95

Sautéed Boneless Chicken Breast topped with a Mushroom Marsala Sauce

Southwest Stuffed Chicken \$32.95

Chicken Breast stuffed with Monterey Jack Cheese, Sweet Peppers, Chorizo Sausage and served with a Southwest Spiced Cream Cheese Sauce. Available omit Chorizo

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Dessert

All desserts are priced per person

Mini Pastry Assorted Mirror \$7.95

Warm Apple Crisp with Ice Cream \$6.95

Fire grilled Apple Baked with Brown Sugar, Cinnamon, and Pecans and topped with Streusel

Chocolate Lava Cake \$7.95

Chocolate Sponge Cake filled with Chocolate Ganache, Baked Warm and topped with Chocolate sauce

Key Lime \$7.95

Made with Nellie & Joe's Famous Key Lime Juice, Graham Cracker Crust and Fresh Whipped Cream

Strawberry Shortcake \$8.95 (Seasonal Item)

New York Style Cheesecake with Strawberries \$7.95

Warm Brownie Sundae \$7.95

Chocolate Brownie topped with Vanilla Ice Cream, Chocolate Sauce, Whipped Cream and Pecans

Chocolate Layered Cake \$6.95

Ice Cream Station

\$7.95 per person

Vanilla or Chocolate

Complete with the following toppings:

Crushed Oreo Cookies, Maraschino Cherries, Chopped Pecans,

Crushed Reese's Pieces, M&M's, Chocolate Sauce, Caramel Sauce, Whipped

Cream and Sprinkles

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Bar Packages

\$75 Bartender Fee Applied to Parties Hosting More than One Bar Location

Open Bar Options

Minimum of Two Hours will be Charged

Two Hour Well Open Bar \$17.95 per person

Four Hour Well Open Bar \$29.95 per person

Two Hour Premium Open Bar \$25.95 per person

Four Hour Premium Open Bar \$35.95 per person

Beer and Wine

\$13.95 per person First Hour

\$7.00 per person for Additional Hour

Consumption Bar

Beer, Wine and Liquor charged per consumption

Bar Selections

Well Bar

House Vodka

House Rum

House Tequila

House Gin

House Cordial (Amaretto, Peach Schnapps, etc.)

Triple Sec

Jim Beam Bourbon

Clan McGregor Scotch

Baileys

Kahlua

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*

Bar Selections

Premium Bar

Vodkas (Select Two)

Smirnoff, Absolute, Tito's, Ketel One

Rum

Captain Morgan & Bacardi

Jose Cuervo Tequila

Tanqueray Gin

Dewar's Scotch

Jim Beam Bourbon

Jack Daniels

Triple Sec

Peach Schnapps

Baileys

Kahlua

Beer

Domestic

Miller Lite, MGD, Michelob Ultra, Bud Light, Budweiser, Coors Light, St. Pauli NA

Premium

Samuel Adams Light, Samuel Adams Boston Lager, Amstel Light, Heineken, Corona Extra, Corona Light, Dos Equis, Negro Modelo, Beck's, Stells Artois, Blue Moon, Two Brothers, Bell's, Lagunitas, Guinness and Angry Orchard

Wine

Cupcake Chardonnay, Merlot, Cabernet Sauvignon, Sauvignon Blanc, Pinot Grigio and Pinot Noir.

Let us serve your favorite wine and we can add these to your bar (Subject to Availability)

Prices are subject to change based on selections

*All prices are subject to a 20% service charge and a 10% sales tax
All prices are subject to change without notice*