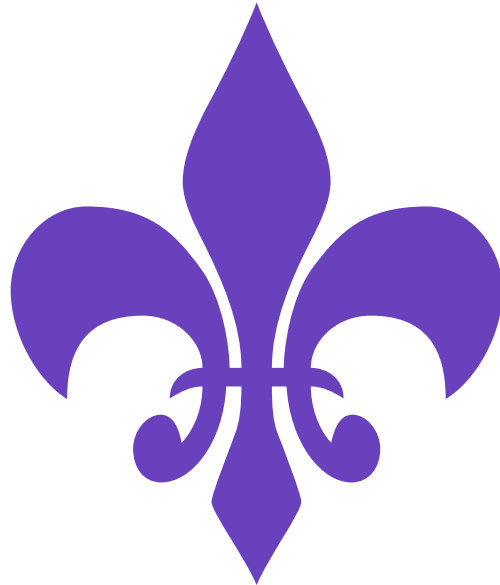


Chateau Del Mar



Banquet Menu

Located at:

**Hickory Hills Country Club
8301 West 95th Street
Hickory Hills, Illinois 60457**

Phone: (708) 599-3400

Fax: (708) 599-4148

www.chateaudelmar.com

Thank you for inquiring about Chateau Del Mar banquet facility.

We are a truly unique and beautiful venue, serving Chicagoland for over 50 years. Chateau Del Mar has a blend of elegance and sophistication with a splendor of gracious renaissance décor, enchanting ballrooms , foyers, and twin-winding staircases.

Our picturesque romantic view of the surrounding Hickory Hills Country Club Golf Course, is the perfect setting for outdoor ceremonies.

Our three exquisite ballrooms can accommodate 100 to 1000 guests for your special occasion. A true essence of hospitality features our professional and courteous staff with attentive and personalized service.

Our superb cuisine will make your event truly memorable.

Chateau Del Mar specializes in Weddings, Dinner Dances, Church Events, Quinceañeras, Proms, and Holiday Parties.

We are open 7 days a week to assist you

Saturday Banquet Packages With Liquor

PRIME RIB OF BEEF Slow Roasted, served with Au Jus	56
NEW YORK STRIP STEAK Served with Au Jus	56
FILET MIGNON WITH MUSHROOM CAP	
Tender Filet, served with Cracked Peppercorn in Au Jus	60
TWIN MEDALLIONS OF BEEF TENDERLOIN	
Served with Natural Au Jus or Light Mushroom Sauce	60
BONELESS RIB EYE STEAK Served with Au Jus or Light Herb Sauce	56
PORK TENDERLOIN Served with Apple Cider or Apricot Sauce	48
BREAST OF CHICKEN PICCATA Served in Light Herb, Capers & Mushroom Sauce	48
BREAST OF CHICKEN VESUVIO Italian Seasoned, served in Garlic Herb Sauce	48
BREAST OF CHICKEN FLORENTINE	
Filled with Feta Cheese, Spinach & Herb Butter Cream Sauce.....	48
BREAST OF CHICKEN MARSALA Served with Mushrooms, Marsala Wine Sauce.....	48
BREAST OF CHICKEN DIVAN Filled with Asparagus, Swiss Cheese & Light Cream Sauce	48
ATHENIAN BREAST OF CHICKEN Greek seasoned, served in Lemon Butter Sauce.....	48
CHICKEN ASTORIA Filled with Broccoli, Swiss cheese & Cream Sauce	48
GRILLED FILET OF SALMON Served in Garlic, Lemon Wine Sauce or Herbed Dill Sauce	58
FILET OF ORANGE ROUGHY Served in Herb Butter Lemon Sauce	58
BAKED TILAPIA Mediterranean Style with Lemon Butter Sauce.....	48
SEAFOOD KABOB Served in Herb Lemon Sauce.....	58
JUMBO-SKEWERED SHRIMP KABOB Served in Butter Garlic Sauce.....	60
LOBSTER TAIL Served in Drawn Butter	78
FILET MIGNON & SALMON	60
FILET MIGNON & SHRIMP	60
FILET MIGNON & LOBSTER TAIL	76
FILET MIGNON & CHICKEN BREAST	60
CHICKEN & BEEF FILET KABOBS	58
CHICKEN BREAST & PRIME RIB	56
STUFFED CHICKEN BREAST & SHRIMP	58

Family Style Entree

Choice of Two: Roast Sirloin of Beef, Baked Seasoned Chicken
 Roast Turkey with Dressing, Roast Pork with Dressing
 Honey Glazed Ham, Polish Sausage & Sauerkraut
 Italian Sausage with Green Peppers

Choice of Three: Rice Pilaf, Basmati Rice, Spanish Rice,
 Whipped Potatoes, Oven Browned Potatoes
 Mostaccioli Marinara, Pasta Primavera, Pasta Alfredo
 Vegetable Medley, Sliced Carrots & Sweet Peas

Soup, Salad, Dessert **46 PER PERSON**

Entrees Include

Champagne or Wine Toast
 Soup , Salad ,Dessert,
 Bread Rolls & Butter , Coffee & Tea Service
 4 Hour Open Bar, Mixed and Cream Drinks
 Cake Cutting - Served or Wrapped
 5 Hour Room Rental & Set Up
 White Table Linens & Choice of Napkin Color
 Skirted Head, Reception, Gift, & Cake Tables
 Candelabras & Candles For Head Table
 White Glove Service

Afternoon Packages With Liquor

Four Hour Room Rental • 12P.M. TO 4 P.M.
 Three Hour Open Bar
 Family Style or Plated Entrée
 Deduct \$3 from Above Prices

Add 16% Service Charge and Sales Tax Applicable

Sunday thru Friday Banquet Packages With Liquor

PRIME RIB OF BEEF Slow Roasted, served with Au Jus.....	53
NEW YORK STRIP STEAK Served with Au Jus.....	53
FILET MIGNON WITH MUSHROOM CAP	
Tender Filet, served with Cracked Peppercorn in Au Jus.....	58
TWIN MEDALLIONS OF BEEF TENDERLOIN	
Served with Natural Au Jus or Light Mushroom Sauce.....	58
BONELESS RIB EYE STEAK Served with Au Jus or Light Herb Sauce.....	53
PORK TENDERLOIN Served with Apple Cider or Apricot Sauce	46
BREAST OF CHICKEN PICCATA Served in Light Herb, Capers & Mushroom Sauce	46
BREAST OF CHICKEN VESUVIO Italian Seasoned, served in Garlic Herb Sauce	46
BREAST OF CHICKEN FLORENTINE	
Filled with Feta Cheese, Spinach & Herb Butter Cream Sauce.....	46
BREAST OF CHICKEN MARSALA Served with Mushrooms, Marsala Wine Sauce.....	46
BREAST OF CHICKEN DIVAN Filled with Asparagus, Swiss Cheese & Light Cream Sauce	46
ATHENIAN BREAST OF CHICKEN Greek seasoned, served in Lemon Butter Sauce.....	46
CHICKEN ASTORIA Filled with Broccoli, Swiss cheese & Cream Sauce	46
GRILLED FILET OF SALMON Served in Garlic, Lemon Wine Sauce or Herbed Dill Sauce	56
FILET OF ORANGE ROUGHY Served in Herb Butter Lemon Sauce	56
BAKED TILAPIA Mediterranean Style with Lemon Butter Sauce.....	46
SEAFOOD KABOB Served in Herb Lemon Sauce.....	56
JUMBO-SKEWERED SHRIMP KABOB Served in Butter Garlic Sauce.....	58
LOBSTER TAIL Served in Drawn Butter	73
FILET MIGNON & SALMON	58
FILET MIGNON & SHRIMP	58
FILET MIGNON & LOBSTER TAIL	71
FILET MIGNON & CHICKEN BREAST	58
CHICKEN & BEEF FILET KABOBS	53
CHICKEN BREAST & PRIME RIB	53
STUFFED CHICKEN BREAST & SHRIMP	56

Family Style Entree

Choice of Two: Roast Sirloin of Beef, Baked Seasoned Chicken
 Roast Turkey with Dressing, Roast Pork with Dressing
 Honey Glazed Ham, Polish Sausage & Sauerkraut
 Italian Sausage with Green Peppers

Choice of Three: Rice Pilaf, Basmati Rice, Spanish Rice,
 Whipped Potatoes, Oven Browned Potatoes
 Mostaccioli Marinara, Pasta Primavera, Pasta Alfredo
 Vegetable Medley, Sliced Carrots & Sweet Peas

Soup, Salad, Dessert **44 PER PERSON**

Entrees Include

Champagne or Wine Toast
 Soup , Salad ,Dessert,
 Bread Rolls & Butter , Coffee & Tea Service
 4 Hour Open Bar, Mixed and Cream Drinks
 Cake Cutting - Served or Wrapped
 5 Hour Room Rental & Set Up
 White Table Linens & Choice of Napkin Color
 Skirted Head, Reception, Gift, & Cake Tables
 Candelabras & Candles For Head Table
 White Glove Service

Afternoon Packages With Liquor

Four Hour Room Rental • 12P.M. TO 4 PM.

Three Hour Open Bar

Family Style or Plated Entrée

Deduct \$3 from Above Prices

Add 16% Service Charge and Sales Tax Applicable

Monday thru Thursday Banquet Packages Without Liquor

PRIME RIB OF BEEF Slow Roasted, served with Au Jus.....	39
NEW YORK STRIP STEAK Served with Au Jus.....	39
FILET MIGNON WITH MUSHROOM CAP	
Tender Filet, served with Cracked Peppercorn in Au Jus.....	39
TWIN MEDALLIONS OF BEEF TENDERLOIN	
Served with Natural Au Jus or Light Mushroom Sauce.....	39
BONELESS RIB EYE STEAK Served with Au Jus or Light Herb Sauce	39
PORK TENDERLOIN Served with Apple Cider or Apricot Sauce.....	32
BREAST OF CHICKEN PICCATA Served in Light Herb, Capers & Mushroom Sauce	32
BREAST OF CHICKEN VESUVIO Italian Seasoned, served in Garlic Herb Sauce	32
BREAST OF CHICKEN FLORENTINE	
Filled with Feta Cheese, Spinach & Herb Butter Cream Sauce.....	32
BREAST OF CHICKEN MARSALA Served with Mushrooms, Marsala Wine Sauce.....	32
BREAST OF CHICKEN DIVAN Filled with Asparagus, Swiss Cheese & Light Cream Sauce	32
ATHENIAN BREAST OF CHICKEN Greek seasoned, served in Lemon Butter Sauce.....	32
CHICKEN ASTORIA Filled with Broccoli, Swiss cheese & Cream Sauce	32
GRILLED FILET OF SALMON Served in Garlic, Lemon Wine Sauce or Herbed Dill Sauce	34
FILET OF ORANGE ROUGHY Served in Herb Butter Lemon Sauce	34
BAKED TILAPIA Mediterranean Style with Lemon Butter Sauce.....	32
SEAFOOD KABOB Served in Herb Lemon Sauce.....	39
JUMBO-SKEWERED SHRIMP KABOB Served in Butter, Garlic Sauce.....	40
LOBSTER TAIL Served in Drawn Butter	54
FILET MIGNON & SALMON	39
FILET MIGNON & SHRIMP	39
FILET MIGNON & LOBSTER TAIL	51
FILET MIGNON & CHICKEN BREAST	39
CHICKEN & BEEF FILET KABOBS	39
CHICKEN BREAST & PRIME RIB	39
STUFFED CHICKEN BREAST & SHRIMP	38

Family Style Entree

Choice of Two: Roast Sirloin of Beef, Baked Seasoned Chicken
Roast Turkey with Dressing, Roast Pork with Dressing
Honey Glazed Ham, Polish Sausage & Sauerkraut
Italian Sausage with Green Peppers

Choice of Three: Rice Pilaf, Basmati Rice, Spanish Rice,
Whipped Potatoes, Oven Browned Potatoes
Mostaccioli Marinara, Pasta Primavera, Pasta Alfredo
Vegetable Medley, Sliced Carrots & Sweet Peas

Soup, Salad, Dessert

32 PER PERSON

Entrees Include

Soup , Salad ,Dessert,
Bread Rolls & Butter , Coffee & Tea Service
Cake Cutting - Served or Wrapped
5 Hour Room Rental & Set Up
White Table Linens & Choice of Napkin Color
Skirted Head, Reception, Gift, & Cake Tables
Candelabras & Candles For Head Table
White Glove Service

Afternoon Packages Without Liquor

Four Hour Room Rental • 12P.M. TO 4 P.M.

Family Style or Plated Entrée

Deduct \$3 from Above Prices

Add 16% Service Charge and Sales Tax Applicable

Entree Accompaniments

SOUPS

Choice Of One:

CREAM OF CHICKEN RICE	
CHICKEN EGG LEMON RICE	
CHICKEN BROTH ROSA MARINA	
CHICKEN BROTH WITH NOODLES	
GARDEN VEGETABLE	
CHEDDAR BROCCOLI	
CREAM OF ASPARAGUS	
CREAM OF MUSHROOM	
CREAM OF SPINACH	
CREAM OF POTATO LEEK	
TOMATO BISQUE WITH RICE	
LOBSTER BISQUE	2

SALADS

Choice of One:

GARDEN SALAD	INCLUDED
Iceberg & Romaine Lettuce, Red Cabbage, Carrot, Tomato & Cucumber	
ATHENIAN SALAD	4
Fresh Greens, Tomato, Kalamata Olives & Feta Cheese	
CAESAR SALAD	4
Hearts of Romaine, Parmesan Cheese & Croutons	
SPINACH SALAD	4
Baby Spinach, Fresh Mushrooms, Bacon Bits & Tomato	
CHATEAU SALAD	4
Boston Bibb Lettuce, Hearts of Palm & Marinated Artichoke	

SALAD DRESSINGS

Choice of Two:

Classic Caesar, Creamy Ranch
Fresh Supreme, Balsamic Vinaigrette
Italian Vinaigrette, Raspberry Vinaigrette

POTATOES OR RICE

Choice Of One:

WHIPPED POTATOES	
OVEN BROWNED WEDGE POTATOES	
ROASTED BABY RED POTATOES	
BAKED POTATO * not available for Family Style	
DOUBLE BAKED POTATO *not available for Family Style	
RICE PILAF	
WILD RICE	
BASMATI RICE	

VEGETABLES

Choice Of One:

BROCCOLI, CARROTS, CAULIFLOWER MEDLEY	
SLICED CARROTS & SWEET PEAS	
GREEN BEANS	3
BABY GLAZED CARROTS	3
BROCCOLI SPEARS	3
ZUCCHINI & SQUASH JULIENNE	3
STEAMED ASPARAGUS	4

DESSERTS

Choice of One:

ICE CREAM	
FRENCH VANILLA	
STRAWBERRY	
CHOCOLATE	
PEPPERMINT	
SHERBERT	2
SPUMONI	2
Served Individually or with Cake	

WHITE OR DARK CHOCOLATE MOUSSE	3
CHEESE CAKE WITH STRAWBERRY SAUCE	3
CHATEAU CHOCOLATE TRUFFLE	3
Chocolate, White Chocolate, Amaretto, Cookies & Cream	
DELUXE EUROPEAN SWEET TABLE	8
Miniature Assortment of Pastries with Coffee and Seasonal Fruit	
SEASONAL FRESH FRUIT	2
SEASONAL FRESH FRUIT TRAY	100

BAR UPGRADES

TOP SHELF BAR	PER PERSON	6
PREMIUM TOP SHELF	PER PERSON	8
ADDITIONAL HOUR BAR	PER PERSON	6
WINE OR CHAMPAGNE	PER BOTTLE	20
GIN, VODKA, SCOTCH, WHISKEY, RUM OR TEQUILA	PER BOTTLE	100
BEER	PER CASE	60
PLAIN PUNCH BOWL		75
SPIKED PUNCH BOWL		95
SODA, LEMONADE, ICE TEA	PER PERSON	2

Add 16% Service Charge and Sales Tax Applicable

Hors D'oeuvres

BUTLER STYLE

PER PERSON

8

Fresh Vegetable Platter
Assorted Cheese Platter
Tomato & Basil Bruschetta
Capri Kabobs
Pizza Bread
Dolmades
Beef Kabobs
Chicken Wings
Hot Wings
Italian Meatballs
Italian Sausage
BBQ Ribs

Rumaki
Egg Rolls
Fried Zucchini Sticks
Bacon Wrapped Pineapple
Cheese Triangles (Tiropita)
Spanakopita
Beer Fried Asparagus ADDITIONAL 2
Mini Crab cakes ADDITIONAL 2
Fried Artichokes ADDITIONAL 2
Coconut Shrimp ADDITIONAL 2
Smoked Salmon ADDITIONAL 2
Shrimp Cocktail ADDITIONAL 2

Hors D'oeuvres

PLATED PER PERSON

JUMBO SHRIMP COCKTAIL

Tangy Cocktail Sauce & Lemon Wedge

SMOKED SALMON

Capers & Eggs Mimosa

CHEESE RAVIOLI

Marinara Sauce

BOW TIE PASTA

Light Alfredo Sauce or Marinara

TRI-COLORED TORTELLINI

Basil Pesto Sauce

8

9

5

4

4

Late Night Delights

BUFFET STYLE

PER PERSON 4

Choice Of One:

Hot dogs, Hamburgers, Cheeseburgers

Ham & Cheese Croissants, Rubeen's

Spicy Chicken Wings, Wraps, Taco Bar

Cheese Quesadillas, Sausage Pizza

Croquets & Borsch Soup

Hors D'oeuvres & Cocktails

Four Hour Room Rental

Two Hour Buffet & Open Bar PER PERSON 55

BUFFET CARVING STATION

Lamb-Beef-Ham-Salmon

PER PERSON 15

OUR CHEFS CAN CREATE

A CUSTOM MENU

FOR YOUR SPECIAL OCCASION!



Chateau Del Mar

Located at:

Hickory Hills Country Club

8301 West 95th Street

Hickory Hills, Illinois 60457

Phone: (708) 599-3400

Fax: (708) 599-4148

www.chateaudelmar.com

Location on 95th Street
between Harlem Avenue and
LaGrange Road (Rt. 45).
Entrance on south side of street.

From Tri-State (I-294), exit 95th Street west.

From the Stevenson (I-55), exit LaGrange south
and turn east on 95th Street.

Add 16% Service Charge and Sales Tax Applicable

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To
