



Old Orchard Country Club
Wedding Package



Our Story

Whether you are just starting the wedding planning process, or have some experience in the hospitality industry, Old Orchard Country Club's professional staff can guide you along the way. Old Orchard Country Club has one of the most elegant venues and golf courses in the Northwest Suburbs. As you drive onto the property, you will only begin to see the beautifully manicured grounds.

The view, which features ponds, fountains, large trees, and flowered paths can be seen through the floor-to-ceiling windows in our ballroom and clubhouse. Old Orchard Country Club has earned the reputation of being one of the "BEST," because of the detailed elegance we offer.

At Old Orchard Country Club, we offer the very best food and professional service to customize your special day. We host one wedding per evening to make sure your night is yours and yours alone. With our professional staff and experienced event coordinator, we can assure that you will have a one-of-a-kind experience that will keep your guests talking about your big day for years to come. We would be pleased to give you a tour of this gorgeous venue, and further share our unbeatable wedding package.

Wedding Package & Amenities

WEDDING COORDINATOR

On-site personal event manager during your event

SIX-HOUR RECEPTION

Starts with cocktails and butler passed hors d'oeuvres, followed by dinner and dancing

ELEGANT FOUR COURSE MEAL

Your choice of soup, salad, and entrée with two sides prepared by our chef with 30+ years of experience with us

WEDDING CAKE

Custom wedding cake through Central Continental Bakery

COFFEE STATION

Self-serve coffee station for the duration of your reception

FOUR-HOUR OPEN BAR SERVICE

Premium brand liquors, beer and house wines

CHAMPAGNE TOAST

For you and all your guests

DINNER WINE

Guests may select from red or white wine

WEDDING TASTING

Complimentary wedding tasting for the couple and 4 guests

LINENS

Floor length table linens paired with your choice of a colored napkin

BRIDAL LOUNGE

Elegant space for the bride and her bridal party to relax and get ready

GOLF COURSE PHOTOS

Complimentary day-of wedding photos on our gorgeous course within walking distant

OUTDOOR PORCH

Additional space for your guests to enjoy our venue

ONE WEDDING PER EVENING

We guarantee your night is yours and yours alone

2-D FLOOR PLAN

Preview your floor plan prior to your wedding

Additional Options & Upgrades

Chivari Chairs in silver with
a padded seat- \$4 per chair

Chair Covers in black,
white and light gray - \$6 per chair

+ a colored band and
rhinestone ring- \$7 per chair

Cocktail Hour
in Clubhouse- \$1,500

Extra Cocktail Tables- \$15 each



Golf Cart Use During Photos on the Course-\$100
A Golf Shop employee will escort you and your bridal party out on the course for photos

Use of Riser for a Tiered Head Table - \$150

Marque Use - \$75
To personalize your day, have your names in lights on our entrance sign

Decoration Set-Up - \$350+
Our Wedding Coordinator will take care of all décor set up, but we ask that you are responsible for the taking down of your items at the end of the evening. For more information on décor, please see our Terms and Conditions at the end of the package. Pricing is subject to change.

White Glove Service - \$50

Outside Sweets or Late-Night Snack - \$100+ (per vendor)
Personalize your evening by ordering your favorite snacks and have us orchestrate the rest

Flavored Coffee Syrups - \$50
Choose 2 flavored coffee syrups for your guests to add to their warm cup of coffee

Additional Décor Rentals Options Upon Request

- 12" Round Mirror
- 8" Tall Cylinder Vase
- Votive Candles
- Number Stand and/or Table Number
- & MORE!

Bridal Suite

Refreshment Packages & Policies

BREAKFAST \$12.95 PER PERSON

Select 2:

Assorted breakfast breads
Fresh seasonal fruit tray
Flavored yogurt and granola
Warm breakfast croissant or biscuit sandwiches
Southwest breakfast burrito
Mini quiche

Select 2:

Assorted juices and flavored waters
Regular and decaf coffee
Assorted sodas
Sparkling white apple juice
Assorted bottled sweet tea and lemonade
+ Add champagne (\$3 per person)

LIGHT LUNCH \$14.95 PER PERSON

Select 2:

Cheese and fresh fruit skewers
Assorted crackers, pretzels, and chips
Fresh vegetable tray with ranch and dill dips
Mini pinwheel sandwiches
Flatbread pizza
(cheese, pepperoni, sausage or margherita)
Chicken teriyaki skewers
Mini quiche
Grilled chicken or cheese quesadilla

Select 2:

Assorted juices and flavored waters
Regular and decaf coffee
Assorted sodas
Sparkling white apple juice
Assorted bottled sweet tea and lemonade
+ Add champagne (\$3 per person)

AMENITIES

Private restrooms, makeup vanity with lighted mirrors, hidden storage locker, comfortable lounge seating and spacious dressing room.

OUTSIDE FOOD AND BEVERAGE

Outside food and beverage are strictly prohibited in the Bridal Suite. Our refreshment packages are available with advance order.

ACCESS TIME

Your bridal party is welcome to spend the day getting ready in our gorgeous bridal suite. The bridal suite is complimentary to you and your bridal party 3 hours prior to your ceremony. Any additional time is \$75 per hour. This payment is strictly pre-ceremony/vow renewal. Please arrange your arrival time with the event coordinator. The space needs to be promptly fully vacated at the end of the evening.

Please note there is a 20% service fee, and all food and beverage are subject to applicable sales tax.

Ceremony Options

ON-SITE CEREMONY PACKAGE - \$1,500

10th Hole Tee

Front of Clubhouse Garden

Indoor Garden View Ballroom

On-site wedding ceremony set-up will occur 60 minutes prior to ceremony time. All 10th tee ceremonies will start at 5pm or 5:30pm. If the weather conditions become questionable for an outdoor ceremony, our management team will consult the couple 2 hours prior to the ceremony. If the location is changed once the ceremony is set up, there will be an additional set-up fee of \$200. Old Orchard Country Club is not responsible for the set-up or tear down of your arch or flowers. If dangerous weather occurs, Old Orchard Country Club reserves the right to move the ceremony indoors or delay the ceremony for the safety of your guests and our staff. A table and linen can be provided for the DJ or performer. Additional items such as microphones, amplifiers and speakers are not provided by the venue.

CEREMONY REHEARSALS AND REHEARSAL DINNERS

Please contact Old Orchard Country Club for more information.





Hors D'Oeuvres

Menu Options

THREE BUTLER PASSED HORS D'OEUVRES

COLD HORS D'OEUVRES

BEEF CROSTINI

Lightly grilled garlic crostini topped with roasted red pepper and garlic remoulade, shaved beef, roasted sweet peppers and parmesan cheese

BRUSCHETTA

Fresh Roma tomatoes and basil on a toasted crostini

SHRIMP COCKTAIL

Bamboo skewered shrimp served with cocktail sauce

CAPRESE SKEWERS

Tomato, fresh basil and mozzarella marinated in seasoned olive oil topped with balsamic drizzle

HAM, SWISS AND PINEAPPLE SKEWERS

Drizzled with pineapple mango glaze

ROASTED RED PEPPER HUMMUS

Served on a pita bread chip

FRESH FRUIT SKEWERS

Refreshing and colorful seasonal fruit selection

ANTIPASTO SKEWERS

Savory bites of cheddar and pepper jack cheese, spicy pepperoni, and kalamata olives

SMOKED SALMON BITES

Crispy garlic cracker topped with flavored cream cheese and sliced smoked salmon

CALIFORNIA ROLLS

(+ \$1.25 PER PERSON)

Avocado, cucumber and carrot in a seaweed wrap coated in white rice

SPICY CRAB ROLLS

(+ \$1.25 PER PERSON)

Asparagus, crab meat and spicy cream cheese

HOT HORS D'OEUVRES

BABY PORTOBELLO MUSHROOMS

Stuffed with Italian sausage and mozzarella cheese

TERIYAKI CHICKEN SKEWERS

Roasted chicken pieces skewered with red onion and fresh pineapple chunks

SPANAKOPITA

Phyllo triangles stuffed with spinach and feta cheese, baked until golden brown

SWEDISH MEATBALLS

Covered in a creamy gravy and topped with fresh parsley

VEGETABLE EGG ROLLS

Served with a homemade sweet and sour sauce

QUICHE

Assorted mini quiche

WARM PRETZEL BITES

Tangy grain mustard and warm cheese sauce

FLATBREAD

Margherita, Italian sausage, grilled vegetable, or cheese

BACON-WRAPPED SCALLOPS

(+\$1.25 PER PERSON)

Sweet maple bacon around a grilled scallop

CRAB CAKES

(+\$1.25 PER PERSON)

Fresh lumped crab meat made "Maryland" style and served with a lime tartar sauce

COCONUT SHRIMP

(+ \$1.25 PER PERSON)

Lightly breaded large butterflied shrimp served golden brown with a sweet chili sauce

Please note there is a 20% service fee, and all food and beverage are subject to applicable sales tax.

Soups, Salads & Sides

Menu Options

Select one from each for the four-course meal

SOUP

CREAM OF CHICKEN AND WILD RICE
TOMATO BISQUE
BROCCOLI CHEDDAR
MINISTRONE
LOADED BAKED POTATO
CHICKEN NOODLE
CREAM OF MUSHROOM



SALAD

FRESH GARDEN SALAD
Mixed field greens with cucumber, tomato, and your choice of two dressings

CAESAR SALAD
Crispy romaine hearts, homemade croutons, parmesan cheese, topped with creamy Caesar dressing

OLD ORCHARD SALAD
Mixed field greens, sliced strawberries, and cucumbers tossed in raspberry vinaigrette dressing and topped with feta cheese crumble

FRESH SPINACH SALAD
Baby spinach, red onion, and sliced mushrooms tossed in a creamy balsamic dressing, and topped with crispy bacon crumbles

SIDES (CHOOSE 2)

OVEN ROASTED POTATO WEDGES
GARLIC MASHED POTATOES
TWICE BAKED POTATO
OVEN ROASTED RED POTATOES
GRILLED SEASONAL VEGETABLES
MARINATED WITH BALSAMIC VINEGAR
AND FRESH HERBS
SAUTEED GREEN BEANS WITH
GARLIC BUTTER
STEAMED VEGETABLE MEDLEY
RICE PILAF

Entrée

Menu Options

CHICKEN

BONELESS CHICKEN BREAST \$88.95
Prepared with either vesuvio, piccata, marsala, or champagne sauce

CHICKEN BRUSCHETTA \$88.95
Herb seasoned boneless chicken breast topped with bruschetta-mix tomatoes

BEEF

NEW YORK STRIP STEAK \$96.95
Eight to ten-ounce portion size. Center cut strip steak served with au jus or mushroom gravy

FILET MIGNON \$96.95
Eight to ten-ounce portion size
Twelve-ounce filet portion is an additional \$4 per person

ROAST SIRLOIN OF BEEF \$90.95
Herb marinated sirloin thinly sliced and served medium rare. Served with au jus or mushroom gravy

COMBINATION PLATES

FILET & CHICKEN COMBO \$92.95
Five-ounce filet portion size + your choice of boneless chicken breast preparation
Seven-ounce filet portion is an additional \$4 per person

FILET & SHRIMP \$92.95
Five-ounce filet portion size + shrimp prepared either scampi or fried
Seven-ounce filet portion is an additional \$4 per person

FILET & ORANGE ROUGHY \$96.95
Five-ounce filet portion size + sautéed orange roughy overlaid with champagne sauce
Seven-ounce filet portion is an additional \$4 per person

We offer young adult meals for 13-20 years old at a discounted rate depending on entrée selection.

SEAFOOD

SHRIMP SCAMPI \$90.95
Served over rice pilaf

ORANGE ROUGHY \$96.95
Sautéed and overlaid with champagne sauce

GRILLED SALMON \$92.95
Topped with hollandaise sauce, teriyaki glaze, or dill sauce (choose 1)

VEGETARIAN

MUSHROOM RAVIOLI \$84.95
With spinach and bruschetta tomatoes in a basil cream sauce

PENNE PASTA WITH GRILLED VEGETABLE \$84.95
Penne Pasta topped with grilled vegetables, sundried tomatoes and spinach in an herb and garlic cheese sauce, finished off with parmesan cheese

VEGAN

VEGAN WELLINGTON \$84.95
Grilled vegetables wrapped in pastry dough and served over braised spinach and a tomato basil marinara

CHILDREN (12 YEARS AND YOUNGER) \$22.95
Chicken Tenders with French Fries, Cheeseburger and French Fries, Macaroni and Cheese, or Buttered Noodles

VENDORS \$24.95
Vendor Meals include the main dinner entrée

We will accommodate your individual needs if there are any allergies or dietary restrictions. Please provide advance notice, so our chef can prepare these items with no interruption of service.

Please note there is a 20% service fee, and all food and beverage are subject to applicable sales tax.



Alcohol Service *Options*

Four-hour open bar for you and your guests. Wine service will occur during dinner.

HOUSE BAR PACKAGE

Tito's, Smirnoff, Jose Cuervo, Barton's Gin, Malibu, Meyer's Dark Rum, Captain Morgan, Johnny Walker Red Label, Jack Daniel's, Jim Beam, Seagram's 7, Jameson, Bols Amaretto, House Wine, and Assorted Beer.

PREMIUM BAR PACKAGE +\$9 per person

Grey Goose, Kettle One, Don Julio, Hendrick's, Tanqueray, Bacardi, Johnny Walker Black, Glenlivet, Maker's Mark, Woodford Reserve, Crown Royal, Amaretto di Saronno, Bailey's, Kahlua, House Wine, and Assorted Beer.

SPECIALTY DRINKS Available upon request, and pricing varies.



Sweet & Late Night Snacks

Menu Options

Personalize your evening with a delicious snack. All options are self-serve.

SWEET TABLE \$9.95

An assortment of deluxe miniature pastries, cheesecakes, and sweets.

CONTINENTAL COFFEE STATION \$3.95

White chocolate shaving, chocolate chips, caramel sauce, chocolate sauce, and fresh whipped cream

Try with a Hot Chocolate (+ 1.50 per person)

COLD CREATIONS \$3.95

Choice of vanilla ice cream, chocolate mousse, rainbow sherbet, or strawberry or lemon sorbet

Looking to customize your evening even more with your favorite snack?

Coordinate your own snacks and have us orchestrate the rest.

\$100+ (per vendor)



Late Night Snack served approximately 2 hours after dinner

ITALIAN BEEF SANDWICHES \$4.95

Thinly sliced roast beef in zesty au jus sauce, accompanied by mini baguettes, bowl of shredded cheese and giardiniera (condiments on the side)

VIENNA BEEF HOT DOGS \$4.95

Build your own Chicago-style steamed Vienna Beef hot dogs, paired with chopped onions, pickles, sports peppers, celery salt, pickle relish, tomatoes, giardiniera, ketchup and mustard

CHICKEN TENDERS \$4.95

Crispy chicken tenders served with BBQ and ranch dipping sauce

FLATBREAD PIZZA (CHOICE OF TWO) \$4.95

Cheese, vegetable, sausage, pepperoni, BBQ chicken, or margarita

MINI CHEESEBURGERS \$4.95

Served with ketchup, mustard, and sliced pickle

MINI CHICKEN SANDWICHES \$4.95

Breaded chicken breast with pepper jack cheese, garlic aioli, and creamy coleslaw on a brioche bun

TACO BAR \$5.95

Seasoned ground beef and shredded chicken, tortillas, homemade pico de gallo, shredded cheese, sour cream and cilantro

Add homemade guacamole for \$2.00 per person

Terms & Conditions

DEPOSIT AND PAYMENT

A \$2,000 non-refundable deposit is required to book your date. It will be used towards your final payment. Please note we have a 20% service fee, and all food and beverage are subject to applicable sales tax.

FOOD AND BEVERAGE MINIMUMS (BEFORE TAX AND SERVICE FEE)

During peak wedding season, we require the following minimums:

Friday receptions- \$10,000

Saturday receptions- \$11,000

Sunday receptions- \$8,000

December - April, we offer a 10% discount on Food and Beverage for Friday and Sunday, and a 5% discount on Saturday, with a minimum of 75 guests.

PRICES

All pricing is current and subject to change. If our costs drastically increase, our prices may increase 5%, but no more than that. You will be notified accordingly.

GUARANTEE

Two weeks (14 days) prior to your reception, the final guest count, remaining payment, and seating arrangements are due. This final count is not subject to reduction, but can be increased as absolutely necessary.

DÉCOR

The client is responsible for décor set-up and removal to ensure the vision is brought to life. Décor set-up starts at 2pm. For set-up prior to 2pm, please contact the event coordinator. For night before set up, there is a \$800 fee.

If you would like to donate your wedding décor to Old Orchard Country Club for easier removal, we are happy to showcase it at future weddings and events. Old Orchard Country Club is not responsible for loss or damage to décor after the end of the wedding.

All décor is required to be removed from the venue within 48 hours. If décor is left after 48 hours, Old Orchard Country Club has a \$100 fee per day until all wedding décor is removed for seven days. There is no exception to this policy.

MENU OPTIONS

Old Orchard Country Club welcomes the opportunity to discuss and create a customized menu for a more personalized evening.

ALCOHOL SERVICE POLICY

Old Orchard Country Club bartenders have the right to card any individual 35 years or younger. We have the right to deny service for any reason. This policy is to protect all parties involved.

SMOKING AND DRUG POLICY

Smoking is strictly prohibited inside Old Orchard Country Club. There are two outdoor porches off of the ballroom that are available for smoking. The use of illegal drugs is strictly prohibited inside and outside Old Orchard Country Club. We have the right to confiscate these items.

Hotel Accommodations

While there are many hotel options in the area, we highly recommend the DoubleTree in Arlington Heights and Hampton Inn & Suites in Mount Prospect. They offer specialty room rates for weddings, shuttle service to and from Old Orchard, and a variety of ways to personalize your weekend.

DOUBLETREE

847-364-7600 (ask for sales department) or amber.mangan@hilton.com

HAMPTON INN & SUITES

847-590-1860 or cynthia.brown@hilton.com

Old Orchard Country Club

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PROSPECT HEIGHTS PARK DISTRICT FACILITY

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