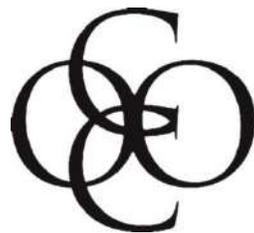




Old Orchard Country Club Event Package



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www.oldorchardcc.com bkamp@phparks.org
700 West Rand Road Mount Prospect, IL 60056

Amenities

Two Gorgeous Spaces with a Floor to Ceiling View of The Golf Course
Recently Remodeled for A Modern Flare
Two-Story Clubhouse Entrance
Outdoor Porch for Your Guests to Enjoy Our Venue

Complimentary White Table Linens and Colored Napkin
Complimentary Coffee Station *Upon Request*
Up To Two Wooden Easels
Head Chef With 30+ Years' Experience with Us
On-Site Event Coordinator for Event Execution

Upgrades

Chivari Chairs in silver with padded seat- \$4
Chair Covers- \$6, with colored band and diamond band- \$7
Chair Upgrades Available in Ballroom Only

Décor Rentals

12" Round Mirror- \$3 per item, 8" Tall Cylinder Vase- \$3 per item,
Votive Candles- \$4 per table, and Number Stand- Complimentary

Menu Options

Breakfast and Brunch
Light and Plated Lunch
Family Style
Buffet
Plated Dinner
Hors D'Oeuvres
Beverages

Breakfast

Basic Breakfast

Fresh Muffins and Donuts
paired with a Coffee Station
+ Add Fresh Fruit for \$3 per person

\$8 per person

Continental Breakfast

Assorted Breakfast Breads, Croissants,
Fresh Muffins, Danishes, and Donuts
Chilled Fruit Juices
Coffee Station and Hot Tea
+ Add Fresh Fruit for \$3 per person

\$16 per person

Brunch Buffet

Fresh Scrambled Eggs
O'Brien Potatoes
Crispy Bacon
Fresh Fruit
Chicken Piccata
Grilled Seasonal Vegetables
Tossed Garden Salad with Assorted Dressings
Chef's Choice Dessert
Chilled Orange, Tomato, and Apple Juices
Coffee Station and Hot Tea

Adults- \$46, Children- \$22
(50 guest minimum)

Bubbly Brunch Buffet

Assorted Breakfast Breads and Pastries
Fresh Scrambled Eggs
O'Brien Potatoes
Crispy Bacon and Sausage Links
Fresh Fruit
Chicken Piccata
Grilled Seasonal Vegetables
Tossed Garden Salad with Assorted Dressings
Chef's Choice Dessert
Chilled Orange, Tomato, Cranberry and Apple
Juices paired with Brut Champagne
Coffee Station and Hot Tea

Adults- \$58, Children- \$22
(65 guest minimum)

Al La Carte Additions:

Omelet Station- \$9.00 per guest*

Choice of tomato, onion, peppers, mushrooms, and shredded cheese

Waffle Station- \$10.00 per guest*

Belgian waffles served with your choice of strawberries, bananas, chocolate chips, whipped cream, caramel and chocolate sauce

****chef fee required**

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

Light Lunch

Soup du Jour paired with Warm Rolls and Butter
 Vanilla Ice Cream, Rainbow Sherbet, Chocolate Mousse, or Chocolate Chip Cookie Sundae
\$24 per person

Trio Salad Plate

CHOICE OF 3:

Chicken Cranberry Walnut Salad
 Caesar Salad (or with Grilled Chicken)
 Caesar Salad Wrap (or with Grilled Chicken)
 Tuna Salad
 Tri-Colored Pasta (or with Grilled Chicken)
 Fresh Mixed Fruit
 Tossed Garden Salad
 Petite Old Orchard Club

Salad and Petite Sandwich Plate

CHOICE OF 1 SALAD AND 1 SANDWICH

SALADS:

Chicken Cranberry Walnut Salad
 Caesar Salad (or with Grilled Chicken)
 Tri-Colored Pasta (or with Grilled Chicken)
 Fresh Mixed Fruit
 Tossed Garden Salad

SANDWICHES:

Served on a petite sandwich roll or a half wrap
 Old Orchard Club
 Roasted Turkey
 Roast Beef with Provolone
 Chicken Caesar Wrap

Plated Lunch

Starter: Soup du Jour, Mixed Greens Salad, or Caesar Salad paired with Warm Rolls and Butter

Starch: Mashed Potatoes, Oven Roasted Potato Wedges, Baked Potato, Twice Baked Potato, or Mostaccioli

Vegetable: Grilled Seasonal Vegetables, Fresh Green Beans, Vegetable Medley, or Garlic-Butter Asparagus

Chicken Piccata	\$28	Combo: Filet Mignon and Chicken	\$36
Boneless chicken breast with lemon caper sauce		5oz prime cut, 4oz chicken breast of your choice	
Chicken Vesuvio	\$28	Penne Pasta (V) *no sides*	\$26
Boneless chicken breast with a touch of garlic		Homemade garlic red sauce, finished off with parmesan cheese	<i>Gluten Free Pasta Available</i>
Champagne Chicken	\$28	Vegan Wellington	\$28
Boneless chicken breast with a light champagne sauce		Grilled vegetables wrapped in pastry dough and served over braised spinach and a tomato basil marinara	
Chicken Marsala	\$28	Children (12 years and younger)	\$22
Boneless chicken breast sautéed with mushrooms		Chicken Tenders with French Fries, Cheeseburger and French Fries, Macaroni and Cheese, or Buttered Noodles	
Grilled Salmon	\$34		
Served with dill sauce, teriyaki glaze, or hollandaise sauce			

Choice of Vanilla Ice Cream, Rainbow Sherbet, Chocolate Mousse, Chocolate Chip Cookie Sundae or Assorted Desserts;
 or + \$4 for single dessert and assorted desserts Complimentary Coffee Available Upon Request

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Buffet and Family Style

Warm Rolls and Butter
Chef's Choice Dessert
Complimentary Coffee Station upon request

Classic Buffet and Family Style

SALAD:

Mixed Greens Salad *OR* Caesar Salad

ENTRÉE (choice of two):

Chicken Piccata, Chicken Vesuvio, Champagne Chicken, Chicken Parmesan, Baked Garlic Chicken,
Sliced Beef with Au Jus, Mostaccioli, and Grilled Salmon

STARCH:

Mashed Potato, Oven Roasted Potato Wedges, Baked Potato, or Rice Pilaf

VEGETABLE:

Grilled Vegetables, Fresh Green Beans (Sautéed or Almondine),
Vegetable Medley, or Garlic-Butter Asparagus

Family Style- \$32 and Buffet Style- \$36
(40 guest minimum)

Mexican Buffet

Chicken with Peppers and Onions, Seasoned Ground Beef, Tortillas, Crispy Chips,
Pico De Galo, Sour Cream, Shredded Cheese, Cilantro, Rice, and Refried Beans

\$36 per person
(40 guest minimum)

BBQ Buffet

Pulled Pork, Corn on The Cob, Beans, Homemade Macaroni and Cheese,
and a Mixed Greens Salad with Assorted Salad Dressings

\$38 per person
(45 guest minimum)

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

Plated Dinner

Starter: Soup du Jour, Mixed Greens Salad, or Caesar Salad paired with Warm Rolls and Butter

For Soup and Salad +\$4

Starch: Mashed Potatoes, Oven Roasted Potato Wedges, Baked Potato, Twice Baked Potato or Mostaccioli

Vegetable: Grilled Seasonal Vegetables, Fresh Green Beans, Steamed Vegetable Medley, or Garlic-Butter Asparagus

Chicken Piccata	\$30
Boneless chicken breast with lemon caper sauce	
Chicken Vesuvio	\$30
Boneless chicken breast with a touch of garlic	
Champagne Chicken	\$30
Boneless chicken breast with a light champagne sauce	
Chicken Parmesan	\$32
Boneless chicken breast with a light champagne sauce	
Chicken Marsala	\$30
Boneless chicken breast sautéed with mushrooms	
Mediterranean Chicken	\$32
Boneless chicken breast with spinach, artichokes, tomatoes, capers, olives and peppers in a lemon butter sauce	
Grilled Salmon	\$36
Served with a homemade dill sauce, teriyaki glaze, or hollandaise sauce	
Petite Filet Mignon	\$40
7oz prime cut cooked to perfection	
Combo: Filet Mignon and Chicken	\$38
5oz prime cut, 4oz chicken breast of your choice	
Penne Pasta (V) *no sides*	\$28
Homemade garlic red sauce, finished off with parmesan cheese	
<i>Gluten Free Pasta Available</i>	
Vegan Wellington (VG) *no sides*	\$28
Grilled vegetables wrapped in pastry dough and served over braised spinach and a tomato basil marinara	
Children (12 years and younger)	\$22
Chicken Tenders with French Fries, Cheeseburger and French Fries, Macaroni and Cheese, or Buttered Noodles	

Choice of Vanilla Ice Cream, Rainbow Sherbet, Chocolate Mousse, Chocolate Chip Cookie Sundae or Assorted Desserts;
or + \$4 for single dessert and assorted desserts Complimentary Coffee Available Upon Request

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Small Plates

Hors D'Oeuvres

Available as butler passed, buffet, or boxed

Choose 3- \$12; Choose 4- \$16; Choose 5- \$20; Choose 6- \$24

***for food duration longer than 2 hours, please consult for pricing*

Beef Crostini

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

Bruschetta

Fresh tomatoes and basil on a toasted crostini

Shrimp Cocktail

Bamboo skewered shrimp served with cocktail sauce

Caprese Skewers

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

Teriyaki Chicken Skewers

Roasted chicken pieces skewered with red onion and fresh pineapple chunks

Ham, Swiss and Pineapple Skewers

Drizzled with pineapple mango glaze

Roasted Red Pepper Hummus

Served on a pita bread chip

Chips and Guacamole*

Tortilla chips and fresh guacamole
+ Add pico de gallo for \$1.50

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

Portobello Mushroom

Stuffed with Italian sausage and mozzarella cheese

Swedish Meatballs

Covered in a creamy gravy

Vegetable Egg Rolls

Served with homemade sweet and sour sauce

Spanakopita

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

Quiche

Assorted mini quiche

Warm Pretzel Bites

Tangy grain mustard and warm cheese sauce

Bacon-Wrapped Scallops + \$1

Sweet maple bacon around a grilled meaty scallop

Crab Cakes + \$1

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

Fresh Fruit*

Refreshing and colorful seasonal fruit
+ For fruit skewers \$1.00

Fresh Vegetables* + \$1

Fresh vegetable tray with ranch and dill dips

Flatbread

Margarita, Italian sausage, or cheese

Italian Beef Half Sandwiches* + \$2

Fresh French rolls paired with sliced roast beef in an au jus sauce

Chicken Caesar Half Wraps* + \$2

Grilled chicken, homemade croutons, parmesan cheese, and romaine lettuce tossed in Caesar

Street Taco* + \$3.00

Seasoned ground beef, warm tortillas, homemade pico de gallo, shredded cheese, sour cream and cilantro
(minimum of 40 guests)
+ Add homemade guacamole for \$1.00

Cheese, Cracker and Fruit Tray* + \$4

Assorted cheeses, crackers, and fresh fruit
+ Add assorted meats for an additional \$3
(minimum of 40 guests)

Options with an astricts (*) cannot be butler passed

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

Beverages

Bar Packages

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, Assorted Beer, and Soda.

Two Hour Open Bar- \$20

Three Hour Open Bar- \$28

Four Hour Open Bar- \$36

Premium Bar Package

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, Assorted Beer, and Soda.

Two Hour Open Bar- \$24

Three Hour Open Bar- \$32

Four Hour Open Bar- \$40

Beer and Wine Package

Assorted Domestic Beer and Import Beers, House Wine, and Soda

Two Hour Open Bar- \$16

Three Hour Open Bar- \$24

Four Hour Open Bar- \$32

Cash Bar and Tab Bar are also available:

Beer- \$4-6 Wine- \$8 Liquor and Mixed Drinks- \$8-12 Non-Alcoholic- \$3

**events under 100 guests have a \$100 bartender fee*

Al La Carte Beverages

Champagne Punch- \$65*

Mimosas- \$6 per glass* or \$15 per person*
(Tab) (Pre-Paid w/ 3 hour limit)

House Wine- \$12 per bottle

House Champagne- \$14 per bottle

Pitcher of Soda, Lemonade or Iced Tea- \$25*
(Replenishable as needed)

Non-Alcoholic Punch- \$40*

Coffee and Hot Tea- available upon request*

Beverage with an asterisks (*) are self-serve for convenience.

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

Terms and Conditions

A \$500 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.*

All Events with a plated menu may choose one entrée selection. We will accommodate for any dietary restrictions or allergies as needed. This menu must be selected in advance.

Guarantee

Two weeks (14 days) prior to your event, 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.

Event Minimums

Baby and Bridal Showers- 30 guests	Anniversary or Retirement- 40 guests
Graduation Party or Reunion- 50 guests	Fundraiser - 50 guests
Bar/Bat Mitzvah, Sweet 16, or Quinceañera- 60 Guests	Holiday Party- 30 guests

Time

All of our events are subject to a 5-hour time frame, and showers with a 3-hour time frame. For a suggested start/end time, please contact the Event Coordinator.

Décor

The client is responsible for décor set-up and removal to ensure the vision is brought to life. Décor set-up starts one hour prior to the event.

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 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.

Clubhouse

Features large square bar, flexible floorplan, view of the golf course, trendy remodel, two-story ceilings, and events up to 75



Ballroom

Features flexible floorplan, view of the golf course or front garden, recent remodel with neutral tones, built-in up lighting, and events up to 300

