



# W E D D I N G S

*by the Drake Oak Brook*

AUTOGRAPH COLLECTION



*“ This elegant venue surpasses its mission of making their clients experience ‘Ubi Tempus Quiescit’ - Where Time Rests! ”*  
- TIM & TERY K.





*Opened in 1961 and  
stunningly restored in 2015,  
**The Drake Oak Brook**  
is a place your guests will  
always remember and where  
your dreams begin to come true.*

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On behalf of The Drake Oak Brook, we would like to thank you for your interest in hosting your special day with us. The Drake Oak Brook is an iconic luxury property that is as timeless as the memories you will make here.

We take pride in our team and their level of service. Our hotel offers luxury guest rooms, private dining areas, and shuttle services for your out of town guests.

This is a venue that is unparalleled by any others. With beautiful indoor and outdoor spaces, our goal is to ensure the wedding of your dreams comes true. Our exceptional staff will take your vision to reality.

Congratulations on your engagement, and we look forward to hosting your special day.

*Warmest regards,*

*Jim & Tely Nagle*

# WEDDINGS

## **CEREMONY**

Ceremony fee of \$2000 includes indoor and outdoor ceremony space and garden chairs as well as an indoor location should there be inclement weather.

## **WEDDING REHEARSAL & CEREMONY**

All wedding ceremonies must have a planner or coordinator the day of the event. The Hotel staff does not facilitate wedding ceremonies or weddings rehearsals. Rehearsal space is based upon hotel availability for one hour. The location of the rehearsal will be determined the week of the wedding.

## **DÉCOR:**

Hotel staff will set up individual place cards on the place card table. Place cards will be set up in the order received by the hotel. All room décor not provided by the hotel will need to be set up by the planner or point of contact for the event. The hotel is not responsible for setting up any décor other than décor provided by the hotel. All décor must be removed from the event space at the conclusion of the event unless other arrangements have been made. Any décor left behind for 5 days or more will be discarded or donated.

## **PLACE CARDS**

Place cards must be provided by the couple, in alphabetical order, clearly noting the entrée choice on each individual place card. If place cards are not provided to the hotel or missing entrée selections, the highest priced entrée will be served and billed as an added entrée. Place cards will be set up in the order received by the hotel.

## **SET UP**

Linens will be dropped two hours prior to the start of the reception in most cases. White and black linens are included in the package.

## **GUEST COUNT**

The signed event order is due 14 days prior to the event. The final approved diagram is due 10 days prior to the event. The final guest count is due 10 days prior to the event. Final payment is due nine

days prior to the event. The final guest count will need to be in line to meet your food and beverage minimum before taxes and service charge.

## **DEPOSITS & PAYMENTS**

In order to secure your wedding date, a signed agreement and a non-refundable deposit determined by the hotel at the time of signing must be received. A deposit schedule will be outlined on the agreement with the remaining balance due nine days prior to the event by credit card or cashier's check. A credit card must be on file for any charges after the final payment. All deposits will be taken on the day outlined on the agreement.

## **GUEST ROOM ACCOMMODATIONS**

A suite reservation will be made for the night of the wedding for the Bride and Groom. The hotel accommodations for your guests can be arranged with the sales department. A special link for your wedding will be provided for your guests to make their reservations.

## **MENU TASTING**

A menu tasting is offered complimentary for four people in the packages. Each additional guest is \$45 per person. Dates and Times will be provided for menu tastings between 4-6 months prior to the wedding.

## **OUTSIDE FOOD AND BEVERAGE**

No outside food and beverage are permitted in the hotel by guests or persons attending the functions. All food and beverage must be supplied by the hotel.

## **PARKING**

Complimentary self-parking and valet parking are available to all guests.

## **WELCOME BAGS**

Any welcome bags that you provide can be given to your overnight guests at check-in provided the bags are labeled and a list of your guests to receive the bags is provided. Should you request personal delivery of the welcome bags to guest rooms, a \$10 charge will apply for each bag delivered.





# MANHATTAN WEDDING PACKAGE

## *Cocktail Reception*

**Selection of Three Hors d'Oeuvres**  
offered Butler Style

## *Dinner Menu*

**Soup or Salad**

**Choice of Two Entrées & a Vegetarian Option**

**Wedding Cake**

## *Bar Service*

**Four Hour Bar Package**

**with Classic Drake Selections**

including spirits, domestic & imported beers and red & white wines

**House Wine Service with Dinner**

**Champagne Toast**

## *Includes*

**Banquet Chairs**

**Wooden Dance Floor**

**Coat Check**

**Valet Service**

**White Glove Service**

**White or Black Linens**

**Mirrors and Votive Candles**

**Freshly Brewed Coffee & Tea After Dinner**

**Bridal Suite on the Night of the Wedding**

**Tasting for Four People**

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

# COSMOPOLITAN WEDDING PACKAGE

## *Cocktail Reception*

**Selection of Six Hors d'Oeuvres**  
offered Butler Style

## *Dinner Menu*

**Soup or Appetizer**

**Salad**

**Choice of Two Entrées & a Vegetarian Option**

**Wedding Cake**

## *Bar Service*

**Four Hour Bar Package**

**with Classic Drake Selections**

including spirits, domestic & imported beers and red & white wines

**Upgraded Wine Service with Dinner**

**Champagne Toast**

## *Includes*

**Gold Chiavari Chairs**

**Wooden Dance Floor**

**Coat Check**

**Valet Service**

**White Glove Service**

**White or Black Linens**

**Mirrors and Votive Candles**

**Freshly Brewed Coffee & Tea after Dinner**

**Bridal Suite on the Night of the Wedding**

**Tasting for Four People**

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE

# CHAMPAGNE WEDDING PACKAGE

## *Cocktail Reception*

**Selection of Five Hors d'Oeuvres plus One upgraded Hors d'Oeuvres**  
offered Butler Style

## *Dinner Menu*

**Soup or Appetizer**

**Salad**

**Intermezzo**

**Choice of Three Entrées & a Vegetarian Option**

**Wedding Cake**

**Late Night Snack**

## *Bar Service*

**Five Hour Bar Package with Premium Drake Selections**  
including spirits, domestic & imported beers and red & white wines

**Upgraded Wine Service with Dinner**

**Champagne Toast**

## *Includes*

**Gold Chiavari Chairs**

**Wooden Dance Floor**

**Coat Check**

**Valet Service**

**White Glove Service**

**White or Black Linens**

**Choice of Colored Napkins**

**Mirrors and Votive Candles**

**Freshly Brewed Coffee & Tea After Dinner**

**Bridal Suite on the Night of the Wedding**

**One Standard Guest Room for Each Set of Parents on the Night of the Wedding**

**Tasting for Four People**

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE





JAKE HOLLOW  
NAME CARD

Photographed by Marissa Kelly Photography

# HORS D'OEUVRES

## HOT HORS D'OEUVRES

### **Spinach & Artichoke in Phyllo**

### **Mini Grilled Reuben Sandwich**

### **Bacon Wrapped Dates**

### **Vegetable Spring Rolls** with spicy plum dipping sauce

### **Chili Lime Salmon Satay** with spicy dill aioli

### **Chicken Trumpet**

### **Stuffed Mushroom with Boursin Cheese**

### **Sesame Chicken Tender** with spicy orange dipping sauce

### **Brie and Raspberry Phyllo Purse**

### **Crab Cake with Lemon Aioli Sauce**

### **Roasted Vegetable Flatbread** roasted vegetables, blue cheese and fresh arugula dotted

### **Seared Beef Tenderloin Mini Sandwiches** with mustard-horseradish sauce and arugula

### **Shrimp Arancini with Tomato Sauce**

## COLD HORS D'OEUVRES

### **Sesame Asian Chicken** with scallions in a won ton crisp

### **Caprese Skewers** fresh mozzarella, petite tomatoes with basil pesto

### **Hummus Stuffed Peppadew Peppers**

### **Prosciutto, Mozzarella and Fig Crostini** with goat cheese, balsamic glaze and tomato jam

### **Chilled Beef Crostini** with bleu cheese and onion

### **Shrimp Cocktail** medium shrimp served in a spoon with cocktail sauce and lemon

### **Smoked Salmon Crostini** dill cream cheese and carper

### **Fruit & Cheese Skewer** sweet date, dried apricot, sharp cheddar and brie cheese creamy

### **Tapa Skewer** spanish green olive, peruvian pepper, sundried tomato and manchego cheese

### **Tuna Tartare** with fresh mango jicama relish and soy maple vinaigrette

## UPGRADED HORS D'OEUVRES

### **Oysters on the Half Shell** +additional cost with mignonette and lemon wedges

### **Grilled Lamb Chop** +additional cost

### **Bacon Wrapped Scallops** +additional cost

### **Coconut Shrimp** +additional cost with honey mustard

### **Beef Wellington** +additional cost with rosemary glaze

### **Churrasco Style Beef Brochette** +additional cost with chimichurri sauce

### **Garlic Shrimp Crostini** +additional cost with parsley pesto oil and garlic

### **Jumbo Prawn** +additional cost with lemon and cocktail sauce

# APPETIZERS

## **Chilled Carrot and Ginger Bisque**

with cilantro crème fraîche

## **Potato Gnocchi**

pancetta vodka sauce,  
roasted mushrooms, gorgonzola

## **Meyer Lemon Ricotta with Arugula Ravioli**

wild mushroom crème and garlic spinach

## **Fresh Seasonal Fruit Martini**

seasonal berries, fresh mint and ginger syrup

## **Braised Mushroom with Basil & Spinach Ravioli (Vegan)**

with pomodoro tomato sauce fresh farm picked mushrooms, sweet onion,  
combined with fresh basil, baby spinach wrapped in spinach pasta

## **Shrimp Cocktail**

four shrimp, cocktail sauce, horseradish and lemon

## **APPETIZER UPGRADES**

### **Homemade Lobster Bisque +additional cost**

cognac enhanced, roasted corn and blackbean relish,  
boursin crostini

### **Panko Crusted Lump Crab Cake +additional cost**

mango jicama slaw, cumin vinaigrette, lemon aioli,  
micro greens

### **Chef Specialty**

#### **Seafood Ceviche +additional cost**

lobster, cilantro, onions, lime juice, mango, Jicama  
avocado and crackers

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE



# SOUPS & SALADS

## SOUPS

### **Tuscan Minestrone**

rich tomato and herb broth loaded with fresh vegetables, cannellini beans and pasta

### **Tomato Bisque**

tomato broth slow simmered with fresh basil and cream

### **Chicken Orzo Florentine**

hearty and flavorful chicken consommé with vegetables, orzo pasta and spinach

### **Loaded Baked Potato**

creamy potato soup with bacon, chives and wisconsin cheddar cheese

### **Cream of Chicken with Rice**

chicken consommé blended with herbs, vegetables, rice and cream

### **Roasted Asparagus Crème**

with romesco tapenade

### **Moroccan Spiced Roasted Cauliflower**

### **Crème with Crisp Pancetta**

### **Sweet Onion Bisque**

with boursin crostini

### **Cognac Enhanced Wild Mushroom Crème**

with buttermilk bleu cheese

### **The Drake Famous Soup** + additional cost

with sherry wine

## SALADS

### **The Drake Salad**

mix green displayed in cucumber wrap , sheared carrots, sweet tomatoes, radish, hard eggs, red onion and raspberry sherry vinaigrette

### **Beet Medley**

baby arugula, fresh ricotta cheese, candied pecans apple and radish slaw blood orange maple vinaigrette

### **Baby Spinach with Bleu Cheese**

boiled egg, crisp bacon and jalapeño-ranch dressing

### **Iceberg Wedge**

crisp bacon, marinated tomatoes, red onion and bleu cheese dressing

### **Field Greens with Spiced Pecans**

raspberry vinaigrette, goat cheese and roasted red peppers

### **Fresh Mozzarella & Tomato Caprese Stack**

basil chiffonade and balsamic fig drizzle

### **Caesar Salad**

romaine heart lettuce, parmesan cheese, grape tomato, herb croutons and romano caesar dressing





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 **ENTREES** 

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**Chicken Roulade**

stuffed with shiitake mushroom, leeks, boursin cheese with boursin cheese sauce, broccolini and creamy risotto

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
140	166	202

**Pan Seared Airline Chicken Breast**

madeira demi-crème with roasted brussel sprouts in balsamic glaze and whipped garlic potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
140	166	202

**Braised Short Ribs**

roasted shallot demi, garlic roasted red bliss potatoes, french green beans

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
150	171	206

**Pan Roasted Salmon**

maple balsamic vinaigrette with spinach, wild mushrooms and herb fingerling potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
150	171	206

**Salt and Herb Rubbed Prime Rib**

cognac red wine au jus, slow roasted double baked potato crisp, horseradish cream and a fresh bouquetière of vegetable with garlic cheese chive popover

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
152	173	208

**Chilean Sea Bass**

sweet soy glaze, citrus crusted with forbidden rice and stir fry vegetables

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
156	178	214

**Filet Mignon**

red wine demi-glaze, roasted cipollini with asparagus and potato au-gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
154	175	211

**Chicken Provencal**

boneless chicken breast sautéed with stewed tomatoes, peppers, wine, capers, shallots, fresh basil, creamy polenta, french green beans with seared red pepper

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
140	166	202

**Chicken Marsala**

pan-seared chicken breast lightly flower, onion, mushrooms, fresh herb and marsala wine sauce, seared spinach and whipped garlic potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
140	166	202

**Prime Sirloin Steak**

cabernet veal jus, gruyere mashed yukon potatoes, seared snap peas with trio of roasted peppers

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
140	166	202



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 **ENTREES** 

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**DUETS****Filet of Beef & Grilled Colossal Shrimp**

red wine demi-glaze, roasted cipollini, garlic lemon sauce served with asparagus and potato au-gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
156	178	214

**Filet of Beef and Salmon**

red wine demi-glaze, maple balsamic vinaigrette, roasted cipollini with asparagus and potato gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
156	178	214

**Stuffed Chicken Breast and Salmon**

stuffed with shiitake mushroom, leeks, boursin cheese and boursin cheese sauce, maple balsamic vinaigrette, served with spinach and creamy risotto

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
150	175	211

**Filet of Beef and Chicken Breast**

roasted shallot demi, sundried tomato crème with roasted asparagus and yukon garlic mashed potatoes

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
150	175	211

**VEGETARIAN****Stuffed Portobello Mushroom**

asparagus, portobello, onion, celery and feta are sautéed, folded into bread stuffing, stuffed inside a portobello mushroom with fire roasted tomato sauce

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
138	163	198

**Vegetable Strudel**

seasonal vegetables are sautéed with herbs, sprinkled with goat cheese, folded into puff pastry with chardonnay beurre blanc

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
138	163	198

**Vegan Pasta**

penne tossed with tofu, blistered tomatoes, roasted peppers, garlic and basil pesto

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
138	163	198

# ENHANCEMENTS

## LATE NIGHT SNACK | ONE HOUR

### Mini Burgers | 15

build your own slider bar, served with traditional toppings

### Mini Chicago Style Hot Dogs | 15

### Flat Bread | 16

choose one type or all 3 as an assortment:  
roasted vegetables and bleu cheese;  
buffalo ranch sauce, grilled chicken, mozzarella;  
tomato sauce, sausage, mozzarella

### Taco Bar | 19

build your own: choice of beef, chicken or pork  
served with authentic toppings

### Chips & Salsa/Queso/Guacamole | 16

### Giant Soft Pretzels | 8

with dijon mustard and spicy jalapeño cheese

### Pizza Bites | 16

choice of cheese, vegetable or pepperoni

### Chicken Wings | 19

choice of two sauces: BBQ, buffalo, lemon salt  
pepper, bluecheese, ranch or habenero or celery

### French Fry Bar | 10

assorted sauces; ketchup, siracha ketchup,  
lemon aioli and beer cheese

## DESSERTS

### Sweet Indulgence | 20

assorted mini pastries: european tarts, petit fours,  
chocolate dipped fresh fruit, fresh fruit and berries

### New York Style Cheesecake | 7

### Fresh Fruit Tart | 7

### Decadent Chocolate Cake | 7

### Ice Cream and Berries | 5

### Housemade S'mores | 12

### Donut Wall | 12

minimum 50 people

### Mini Churro | 9

with chocolate and caramel sauce









# BEVERAGES

## CLASSIC DRAKE PACKAGE

**Vodka:**  
Smirnoff

**Gin:**  
Beefeater

**Scotch:**  
J&B

**Rum:**  
Cruzan

**Whiskey:**  
Canadian Club

**Tequila:**  
Sauza Gold

**Bourbon:**  
Jim Beam

**Cognac:**  
Hennessy VS

**Liqueurs:**  
DeKuyper Peach Schnapps,  
DeKuyper Amaretto,  
Carolyn's Irish Cream

**Wine:**  
Cabernet, Chardonnay,  
Pinot Grigio and Merlot

**Beer:**  
Miller Lite, Bud Lite , Budweiser,  
O'Doul's (NA), Heineken, Corona

Please ask your wedding specialist  
about additional hour of bar pricing.

## PREMIUM DRAKE PACKAGE

**Vodka:**  
Absolut

**Gin:**  
Tanqueray

**Scotch:**  
Johnny Walker Red

**Rum:**  
Bacardi

**Whiskey:**  
Crown Royal

**Tequila:**  
Sauza Hornitos

**Bourbon:**  
Jack Daniels

**Cognac:**  
Courvoisier VSOP

**Liqueurs:**  
DeKuyper Peach Schnapps,  
DeKuyper Amaretto,  
Bailey's Irish Cream

**Wine:**  
Cabernet, Chardonnay,  
Pinot Grigio and Merlot

**Beer:**  
Miller Lite, Bud Lite , Budweiser,  
O'Doul's (NA), Heineken, Corona

**Upgrade 9**  
with Manhattan or  
Cosmopolitan package

## EXECUTIVE DRAKE PACKAGE

**Vodka:**  
Grey Goose

**Gin:**  
Bombay Sapphire

**Scotch:**  
Glenmorangie 10yr Old

**Rum:**  
Captain Morgan Spiced Rum

**Whiskey:**  
Jameson

**Tequila:**  
Patron Silver

**Bourbon:**  
Maker's Mark

**Cognac:**  
Courvoisier VSOP

**Liqueurs:**  
DeKuyper Peach Schnapps,  
DeKuyper Amaretto,  
Bailey's Irish Cream

### Upgraded Wine

**Beer:**  
Miller Lite, Bud Lite, Budweiser,  
O'Doul's (NA), Heineken,  
2 craft beers

**Upgrade 15**  
with Manhattan  
or Cosmopolitan package

**Upgrade 9**  
with Champagne package





THE  
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OAK BROOK

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