



DRURY LANE

WEDDING RECEPTION



DRURY LANE

Allow our catering staff to share their experience and expertise to make your special day a most memorable one. In addition to the following items, Drury Lane would be happy to customize a menu tailored to the specific needs of your wedding.

YOUR WEDDING PACKAGE INCLUDES:

Four Hours of Open Bar

Unlimited Bottled Wine

Champagne Toast

Five Course Dinner

Floor Length White Table Linens

White Glove Dinner Service

Centerpiece with Fresh Cut Rose & Votive Candles for Guest Tables

Continental Coffee Service

Free Valet or Self Parking

Complimentary Coat Check (Seasonal)

Complimentary Wedding Night Suite at the Hilton Suites Hotel

B E V E R A G E S

FOUR HOUR PREMIUM BAR

The following premium beverages are included in the wedding package price.

Should you wish to extend the bar beyond 4 hours, please add an additional \$5 per person for each additional hour. Please note that pricing is subject to state sales tax and service charge.

S P I R I T S

GIN
Beef Eaters
Tanqueray
TEQUILA
Jose Cuervo

BRANDY
Christian Brothers
WHISKEY
Canadian Club
Jim Beam

VODKA
Absolut | Smirnoff
Assorted Flavors of Vodkas
SCOTCH
J.B.

CORDIALS
Amaretto
Assorted Flavors of Brandy
Crème de Menthe

RUM
Bacardi
Captain Morgan
Malibu

D R A F T B E E R

Miller Genuine Draft
Miller Lite
Sharp's Non-Alcoholic
(Brands subject to change)

B O T T L E D W I N E

Chardonnay
White Zinfandel
Pinot Grigio
Cabernet
Merlot

NON-ALCOHOLIC BEVERAGES

Assorted Coca Cola Products
Juice
Coffee
Tea
Milk

LIQUOR PER BOTTLE

In addition to the premium beverages included in the wedding package, Drury Lane is pleased to offer the following spirits for an additional charge. Please note that pricing is per bottle and subject to state tax and service charge.

Amaretto Di Saronno	Hennessy Vs Cognac
\$75	\$100
Baileys	Hennessy VSOP
\$65	\$135
Belvedere	Jack Daniels
\$100	\$75
Bombay Sapphire	Jameson
\$80	\$65
Chambord	Johnny Walker Black
\$75	\$100
Chivas Regal	Ketel One
\$100	\$75
Courvoisier	Maker's Mark
\$85	\$80
Crown Royal	McCallan Scotch
\$70	\$110
Dewars	Patron Tequila
\$65	\$110
Glen Livet	Sambuca Romana
\$90	\$75
Grand Marnier	Stolichnaya
\$100	\$60
Grey Goose	
\$100	

BOTTLED BEER

For an additional charge, Drury Lane offers the following bottled beer selections. Please note that pricing is per person and subject to state sales tax and service charge.

Domestic Bottled Beer

Miller | Miller Lite

\$4

Imported Bottled Beer

Heineken | Amstel Lite | Corona

\$5

Domestic and Imported Bottled Beer

Miller | Miller Lite | Heineken | Amstel Lite | Corona

\$6

WINE

Unlimited wine is included throughout the dinner service of the wedding package.

CHOICE OF TWO:

Pinot Grigio

Chardonnay

White Zinfandel

Merlot

Cabernet Sauvignon

HORS D'OEUVRES

The following hors d'oeuvres are available at an additional charge. Pricing is per 100 pieces and subject to state sales tax and service charge.

COLD HORS D'OEUVRES

BRUSCHETTA WITH ROMA TOMATOES
\$130

DEVILED EGGS
\$100

PROSCIUTTO AND MELON
\$150

GOAT CHEESE and
SUNDRIED TOMATO TARTINE
\$150

FRESH ASPARAGUS
WRAPPED IN PROSCIUTTO
\$150

BELGIAN ENDIVE STUFFED
with Herb Cheese
\$125

NEW POTATOES WITH CAVIAR
and Sour Cream
\$130

*SMOKED FISH DISPLAY
\$275

*FRESH VEGETABLE PLATTER WITH DIP
\$110

*WHOLE POACHED SALMON
\$295

*ANTIPASTO DISPLAY
\$180

*ASSORTED FRUITS OF THE SEASON
\$160

*MARINATED GRILLED VEGETABLE
with Balsamic Glaze
\$150

ICED GULF SHRIMP
\$250

*OYSTERS ON THE HALF SHELL
\$200

*CLAMS ON THE HALF SHELL
\$180

CUCUMBER SLICED
STUFFED WITH CRABMEAT
\$150

LOBSTER MEDALLIONS
\$270

SMOKED SALMON ROSETTE
with Herb Cheese
\$175

SMOKED SALMON TORTILLA
PINWHEEL SANDWICHES
\$150

*INTERNATIONAL CHEESE PLATTER WITH CRACKERS
\$200

** This item cannot be passed*

HOT HORS D'OEUVRES

*SWEDISH MEATBALLS

\$125

BEEF KABOBS

\$205

GLAZED BABY BACK RIBS

\$165

BEEF, CHICKEN OR PORK SATE

Teriyaki Sauce

\$190

CHINESE EGG ROLLS

Sweet and Sour Sauce

\$140

PEKING DUCK ROLL WITH PLUM SAUCE

\$210

SPICY CHICKEN DRUMMETTES

\$140

SPINACH BRIE WONTON

\$150

CHICKEN TEMPURA

Sweet and Sour Sauce

\$170

SMOKED CHICKEN or VEGETABLE QUESADILLA

Salsa Rosa

\$180

MACADAMIA NUT CHICKEN

Mango Chutney

\$180

CHEESE PUFFS

\$180

BACON WRAPPED SCALLOP

Herb Butter

\$180

QUICHE LORRAINE

\$160

OYSTERS ROCKEFELLER

\$250

COCONUT SHRIMP

Mango Chutney

\$200

SHRIMP TEMPURA

Sweet and Sour Sauce

\$200

CRAB CAKES

Remoulade Sauce

\$170

SEAFOOD PURSE

Thai Chili Soy Sauce

\$165

MACADAMIA NUT SHRIMP

Mango Chutney

\$200

CHICKEN EMPANADA

\$160

VEGETABLE TEMPURA

Sweet and Sour Sauce

\$160

SPINACH QUICHE

\$160

** This item cannot be passed*

MENU

DEDUCT \$5 FROM THE MAIN COURSE PRICE FOR FRIDAY AND SUNDAY EVENING WEDDING RECEPTIONS.

PRICING IS PER PERSON AND SUBJECT TO STATE SALES TAX AND SERVICE CHARGE.

PLEASE SELECT ONE ITEM FROM EACH COURSE.

CHAMPAGNE TOAST FIRST COURSE

FRESH FRUIT

Assorted Seasonal Fruits | Grenadine Yogurt

BAKED BRIE

Ligonberry Sauce

RIGATONI COUNTRY STYLE

Pancetta | Italian Sausage | Fennel | Tomato Cream Sauce

TORTELLINI CARBONARA

Pancetta | Alfredo Sauce | Sweet Peas

GULF SHRIMP COCKTAIL \$7

Lemon | Cocktail Sauce

FARFALE VODKA SAUCE

Tomato Cream | Fresh Tomato | Basil

SOUPS

Choice of One:

Cream of Chicken | Cream of Mushroom | Butternut Squash

Chicken Noodle | Minestrone | Three Onion Soup en Croute | Escarole

Strawberry Gazpacho | Potato Leek | Lobster Bisque \$3

SECOND COURSE

GARDEN GREEN SALAD

Cucumber | Carrot | Radish | Tomato

Choice of Dressing

GREEK SALAD

\$2

Kalamata Olive | Tomato | Onion | Feta Dressing

CAESAR SALAD

Herb Croutons | Parmesan | Tomato | Egg

MESCLUN SALAD

\$2

Baby Greens | Carrot | Radish | Tomato

Choice of Dressing

SPINACH MANDARIN SALAD

Tomato | Feta | Mandarin Orange

Almonds | Poppyseed Dressing

PEAR SALAD

\$3

Baby Greens | Walnuts | Dried Cranberries

Citrus Vinaigrette

RUSTICA SALAD

Spinach | Tomato | Bermuda Onion | New Potato

Olives | Balsamic Vinaigrette

CUCUMBER DILL SALAD

Bibb Lettuce | Tomato | Pink Peppercorn Onion Relish

Italian Dressing

CAPRESE SALAD

\$3

Tomato | Fresh Mozzarella | Basil

Balsamic Vinaigrette

THIRD COURSE

Choice of Sorbet: Lemon | Raspberry | Champagne

MAIN COURSE

ROAST PRIME RIB OF BEEF

\$55

Natural Juices | Horseradish Sauce

N.Y. STRIP STEAK (10 oz.)

\$58

Herb Butter

FILET MIGNON (8 oz.)

\$60

Choice of Sauce:

Béarnaise | Herb Butter

Brandied Truffle Sauce | Green Peppercorn

ROAST TENDERLOIN OF BEEF

\$58

Choice of Sauce:

Béarnaise | Herb Butter

Brandied Truffle Sauce | Green Peppercorn

BEEF WELLINGTON

\$60

Wild Mushroom Duxelle

Puff Pastry | Cognac Cream

RACK OF LAMB

\$62

Provençal Herb Crust | Roasted Shallot Demi

ROAST TURKEY

\$48

Herb Stuffing | Cranberries

Giblet Gravy

HERB ROASTED HALF CHICKEN

\$48

Rosemary | Oregano | Thyme

CHICKEN WELLINGTON

\$52

Mushroom Pâté | Puff Pastry

Port Wine Sauce

STUFFED CHICKEN BREAST

\$50

Herb Stuffing | Poulette Sauce

FILET OF GROUPER

\$50

Pancetta | Fennel | White Clam Sauce

MAHI MAHI

\$52

Mango Relish | Citrus Beurre Blanc

FRESH FILET OF SALMON

\$54

Champagne Dill Sauce

MAIN COURSE

GRILLED OR SAUTÉED
CHICKEN BREAST

\$50

Choice of Sauce:

Apple Curry | Basil Cream | Marsala

Dijonnaise | Vesuvio

Pink Peppercorn | Lemon Capers

DUET OF
HERB BUTTER FILET MIGNON
AND

GRILLED CHICKEN BREAST

\$62

Choice of Sauce for Chicken:

Apple Curry | Basil Cream

Marsala | Dijonnaise

Vesuvio | Pink Peppercorn

DUET OF
FILET MIGNON

AND

HERB LEMON SHRIMP

\$63

Choice of Sauce for Filet Mignon

Béarnaise | Herb Butter

Brandied Truffle Sauce | Green Peppercorn

SLICED TENDERLOIN
AND SALMON FILET

\$62

Champagne Dill Sauce

SURF AND TURF

Market Price

MIXED GRILL OF
FILET MIGNON

HERB LEMON SHRIMP

GRILLED CHICKEN BREAST

\$65

Choice of Sauce for Chicken:

Apple Curry | Basil Cream | Marsala

Dijonnaise | Vesuvio | Pink Peppercorn

VEGETABLE LASAGNA

\$48

Egg Pasta | Assorted Vegetables

White Bechamel Sauce | Tomato Sauce

VEGETABLE KABOB

\$48

Zucchini | Yellow Squash | Tomato

Onions | Mushrooms | Peppers

Wild Rice | Balsamic Glaze

Children under the age of eight
will receive the same first, second, third, and fifth course.

CHICKEN TENDERS

\$12

CHEESEBURGER

\$12

HAMBURGER

\$12

ACCOMPANIMENTS

CHOICE OF ONE:

Vesuvio Potatoes

Anna Potatoes

Twice Baked Potato

Baked Potato

Parsley New Potatoes

Buttered Whipped Potatoes

Scalloped Potatoes

Long Grain and Wild Rice Blend

Saffron Rice

Herbed Almond Rice

Lemon Pepper Potatoes

CHOICE OF ONE:

Vegetable Medley

Buttered Broccoli

Green Beans Almondine

Julienne of Zucchini and Carrots

Green Beans with Bacon and Onions

Asparagus in a Yellow Squash Basket (add \$2)

Seasonal Baby Vegetables (add \$2)

FIFTH COURSE

Peach Melba

Vanilla Ice Cream Topped with

Chocolate, Strawberry or Caramel Sauce

White or Dark Chocolate Mousse

LATE NIGHT OPTIONS

Drury Lane is pleased to offer the following late night options at an additional charge.

SAVORY

Unless indicated, pricing is per 100 pieces.
Pricing is subject to state sales tax and service charge.

MINI HAMBURGERS

\$225

MINI HOT DOGS

\$210

SPICY CHICKEN DRUMMETTES

\$140

MINI CHEESEBURGERS

\$275

MINI CHILI CUPS

\$200

CHEESE QUESADILLA

\$180

CHEESE PIZZA

Serves 8

\$17

ASSORTED TOPPING PIZZA

Serves 8

\$19

SWEET

Pricing is per person and subject to state sales tax and service charge.

CHOCOLATE FOUNTAIN

Marshmallows

Pretzel Rods

Chocolate Chip Cookie

Cantaloupe, Honey Dew & Pineapple Cubes

Strawberries, Blackberries & Blueberries

Rice Krispie Treats

Pound Cake

\$7

(\$75 per Chef Attendant)

PATISSERIE SWEET TABLE

Chocolate Éclairs

Cannoli

Mini Fruit Tarts

Mini Pastries

Deluxe Assortment of Cakes & Tortes

Chocolate Dipped Strawberries

Mini Napoleons

\$7

Fresh Fruit \$1

DESSERT SAMPLING STATION

Assorted Crepes

Bananas Foster

Cherries Jubilee

\$10

ICE CREAM STATION

Assorted Ice Cream

Hot Fudge, Hot Caramel & Strawberry Toppings

Whipped Cream, Nuts & Cherries

Vanilla Soft Serve Yogurt with Ice Cream Cones

Chocolate Rainbow Sprinkles

\$4

(\$75 per Chef Attendant)

NIGHT CAPS

Pricing is per person and subject to state sales tax and service charge.

COFFEE & CORDIAL CART

Amaretto di Saronno

Bailey's

Kahlua

B & B

Brandy

Sambuca

Grand Marnier

Coffee

Decaffeinated Coffee

Chocolate Shavings | Cinnamon | Whipped Cream

\$5

ENHANCEMENTS

Drury Lane is pleased to offer the following services to compliment your wedding reception.

AUDIO VISUAL

In addition to the packages listed, Midwest Conference Service, the on-site audio visual company for Drury Lane would be happy to customize a package.

DECORATIVE UP-LIGHTING PACKAGE

Includes 5 LED Up-lights of desired color set on stage against our backdrop of floor to ceiling white drape. Great for the head table. Upgrades and custom lighting schemes available at additional charge.

\$650

"A THOUSAND WORDS" SCREEN

AND

LCD PACKAGE FOR SLIDE SHOW

Includes a 10' x 10' Cradle Screen, 2500 - 3000 Lumen LCD Projector, AV Cart, power and video hookup cables for guest's laptop or DVD player. Clients have the option of bringing in their own LCD projector if they choose, but package price will remain the same.

\$650

Combine both of these packages together at \$995 for a savings of \$305. No variations.

TABLE DECORATIONS

Drury Lane has access to an extensive inventory of table linen, chair linen, and room decorations. Please contact a Catering Representative to inquire about pricing.

In addition to the items listed, please visit
www.drurylaneoakbrook.com
for a complete list of preferred vendors.



DRURY LANE

100 Drury Lane • Oakbrook Terrace, Illinois 60181
(630) 530-0202
(630) 530-8300
www.drurylaneoakbrook.com