



**DRURY LANE**

EVENTS

WEDDING RECEPTION



# DRURY LANE

## EVENTS

Allow our Events staff to share their experience and expertise to make your special day a 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

Complimentary Wedding Night Suite at the Hilton Suites or DoubleTree Oak Brook

Champagne Toast

Five-Course Dinner

Floor Length White Table Linens

White Glove Dinner Service

Centerpiece with Fresh Cut Roses and Votive Candles for Guest Tables

Continental Coffee Service

Complimentary Valet or Self Parking

Complimentary Coat Check (Seasonal)

Complimentary Brunch for Two on Your One Year Anniversary

## FOUR-HOUR PREMIUM BAR PACKAGE

Please note that pricing is subject to state sales tax and service charge.

### SPIRITS

Vodka Titos, Barton	Whiskey Seagram's 7, Barton	Cordials Amaretto Dekuyper	Bourbon Jim Beam	Brandy Apricot, 5 Star
Gin Tanqueray, Barton	Rum Malibu, Barton		Scotch Dewar's White Label	Tequila Montezuma

### WINE

Domestic Beer MGD, Miller Lite, Budweiser, Bud Light, Sharp's	White Wine Chardonnay, Pinot Grigio, White Zinfandel, Sparkling	Red Wine Cabernet, Merlot, Pinot Noir
	Moscato +\$3/Guest	Riesling +\$3/Guest

### IMPORTED BOTTLED BEER SERVICE

Heineken, Amstel Light, Corona  
\$5/Guest

Brands are subject to change at Drury Lane's discretion.



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## FOUR-HOUR PLATINUM BAR PACKAGE

The Following Platinum Bar Package is available for an additional \$10 per person.  
Should you wish to extend the bar beyond 4 hours, please add an additional \$8 per person for each additional hour.  
Please note that pricing is subject to state sales tax and service charge.

### SPIRITS

Vodka Ketel One, Grey Goose	Whiskey Canadian Club, Seagram's VO, Southern Comfort	Bourbon Maker's Mark	Brandy Christian Brothers, Blackberry	
Gin Bombay Sapphire	Rum Bacardi, Malibu, Captain Morgan	Cordials Bailey's, Kahlua	Scotch Chivas Regal	Tequila Patron

### BEER

Domestic Beer MGD, Miller Lite, Budweiser, Bud Light, Coors Light	Imported Beer Heineken, Amstel Light, Corona
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### WINE

White Wine Chardonnay, Pinot Grigio, White Zinfandel, Sparkling	Red Wine Cabernet, Merlot, Pinot Noir
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Moscato +\$3/Guest

Riesling +\$3/Guest

4 Hours  
\$11/Guest

Brands are subject to change at Drury Lane's discretion.



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## 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		HOT	
Bruschetta with Roma Tomatoes	\$200	Swedish Meatballs*	\$221
Fresh Asparagus Wrapped in Prosciutto	\$221	Beef Kabobs	\$305
Antipasto Display*	\$315	Beef or Chicken Sate with Teriyaki Sauce	\$289
Fresh Vegetable Platter with Dip*	\$221	Chinese Egg Rolls	\$200
International Cheese Platter with Crackers*	\$315	Spicy Chicken Drumettes	\$263
Assorted Fruits of the Season*	\$273	Chicken or Vegetable Tempura with Sweet and Sour Sauce	\$242
Iced Gulf Shrimp	\$342	Smoked Chicken or Vegetable Quesadillas	\$263
Charcuterie Display	\$525	Bacon Wrapped Scallops with Herb Butter	\$315
		Coconut Shrimp with Mango Chutney	\$315
		Spinach Brie Wonton	\$200
		Cheese Puffs	\$315
		Quiche Lorraine	\$273
		Chicken Empanada	\$263
		Vegan Spiced Chickpea and Zucchini Phyllo	\$315

\*Cannot be passed



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# MENU

Pricing is per person and subject to state sales tax and service charge.  
Please select one item from each course.

## CHAMPAGNE TOAST

### FIRST COURSE

Tortellini Carbonara  
Pancetta, Alfredo Sauce, Sweet Peas

Country Style Rigatoni  
Pancetta, Italian Sausage, Fennel, Tomato  
Cream Sauce

Gnocchi  
Pesto and Slow Roasted Tomatoes

Gulf Shrimp Cocktail (+\$8)  
Lemon, Cocktail Sauce

### Soup

Cream of Chicken, Cream of Mushroom, Minestrone, Potato Leek,  
Three Onion Soup, Escarole, Garden Vegetable, Lobster Bisque (+\$5)

### SECOND COURSE

Garden Green Salad  
Choice of Dressing:  
Cucumber, Carrot, Radish, Tomato

Caesar Salad  
Herb Croutons, Parmesan

Spinach Salad  
Tomato Confit, Roasted Cippolini Onion,  
Bacon, Warm Chianti Vinaigrette

Arugula and Pear Salad  
Roasted Pear, Goat Cheese,  
Toasted Almond, Riesling Vinaigrette

Baby Wedge Salad  
Bacon, Tomato, Scallion, Cucumber

Lyonnaise Salad (+\$4)  
Frisee, Bacon, Egg,  
Red Wine Mustard Vinaigrette

Salad Dressings: Italian, Ranch, Poppy Seed, Vinaigrette, Garlic

### THIRD COURSE

Choice of Angelo's Gelato Sorbet  
Lemon, Raspberry, Champagne



## MAIN COURSE

### MEATS

New York Strip Steak (10 oz) Herb Butter	. . . \$86	Beef Wellington Brandied Truffle Sauce	. . . \$95
Grilled Filet Mignon Choice of Sauce: Chimichurri, Red Wine Butter, Bearnaise, Herb Butter, Bordelaise, Brandied Truffle Sauce (\$2)	. . . \$90	Pork Medallions Wrapped in Bacon	. . . \$91

### CHICKEN

Herb Roasted Chicken Thyme Jus	. . . \$72	Stuffed Chicken Breast Herb Pan Gravy	. . . \$76
Grilled Chicken Breast Choice of Sauce: Thyme Jus, Marsala, Dijon Demi, Choron, Picatta	. . . \$75	Chicken Wellington Marsala	. . . \$78

### SEAFOOD

Blackened Mahi-Mahi Mango Relish	. . . \$79	Chilean Sea Bass Lemon Beurre Blanc	. . . \$94
Fresh Filet of Salmon Champagne Dill Sauce	. . . \$74	Ora King Salmon Champagne Dill Sauce	. . . \$82



## MAIN COURSE

### CLASSIC COMBINATIONS

Filet Mignon & Grilled Chicken Breast . . . \$91	Mixed Grill Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp Filet Mignon & Petit Lobster . . . \$95
Filet Mignon & Sautéed Shrimp . . . \$93	

Choice of Sauce:

Red Wine Butter, Bearnaise, Bordelaise, Marsala, Picatta, Choron

### VEGETARIAN

Vegetable Kabob . . . \$70 Zucchini, Yellow Squash, Tomato, Onions, Mushrooms, Peppers, Wild Rice, Balsamic Glaze
Arugula and Asparagus Lasagna . . . \$70 Tomato Cream Sauce
Vegan Wellington . . . \$70

### CHILDREN'S ENTRÉES

Children under the age of eight will receive the Garden Green Salad with Ranch and one entrée choice below accompanied by tater tots.

Chicken Tenders . . . \$21	Cheeseburger . . . \$21
Hamburger . . . \$21	Macaroni & Cheese . . . \$21

Please contact your Events Representative with any questions regarding dietary restrictions.



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## ACCOMPANIMENTS

### POTATOES or GRAINS

Butter Whipped Potatoes  
Scalloped Potatoes  
Herb Roasted Potatoes

Long Grain and Wild Rice Blend

### VEGETABLES

Seasonal Vegetable Medley  
Green Beans  
Julienne of Zucchini and Carrots  
Green Beans Wrapped in Carrot

Broccolini (+\$2)  
Asparagus (+\$3)  
Vegetable Bundle (+\$3)

## FIFTH COURSE

Vanilla or Chocolate Ice Cream  
Choice of Sauce: Chocolate, Strawberry, Caramel

Seasonal Cheesecake  
Peach Melba

### BEVERAGE SERVICES

Coffee, Decaffeinated Coffee, Hot and Iced Tea



## LATE NIGHT OPTIONS

### SAVORY

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

Mini Hamburgers . . .	\$279	Mini Chicago Dogs . . .	\$342
Mini Cheeseburgers . . .	\$310	Mini Reubens . . .	\$394
Cheese Quesadilla . . .	\$231	Buffalo or Citrus Grilled Wings . . .	\$184

Cheese Pizza (serves 8) . . . \$25

Assorted Topping Pizza (serves 8) . . . \$31

Assorted Vegetables, Pepperoni, Sausage, Cheese

Nacho Station . . . \$11/Guest

Choice of One Protein:

Pulled Chicken, Ancho Beef

Freshly Made Tortilla Chips,  
Tomato, Onions, Pico De Gallo,  
Sour Cream, Guacamole,

BBQ Station . . . \$16/Guest

Beef Brisket,  
Pulled Pork,  
Smoked Hot Link,

Taco Station . . . \$13/Guest

Barbacoa and Chicken  
Al Pastor, Corn and  
Flour Tortillas, Tomato,  
Onions, Pico De Gallo,  
Sour Cream, Guacamole,

### SWEET

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

Chocolate Fountain . . . \$14/Guest

Fresh Fruit Kabobs  
Marshmallows  
Pretzel Rods

Chocolate Chip Cookies  
Cubed Seasonal Melons  
Strawberries, Blackberries  
Rice Krispies  
Pound Cake

Doughnut Station . . . \$11/Guest

Assorted Mini Doughnuts  
Chocolate, Vanilla  
and Strawberry Sauces  
Freshly Whipped Cream, Sprinkles

Ice Cream Station . . . \$9/Guest

Assorted Ice Cream  
Hot Fudge, Hot Caramel  
Strawberries, Cherries,  
Freshly Whipped Cream  
Nuts, Crushed Oreos, Heath Bar

Candy Station . . . \$7/Guest

Patisserie Sweets . . . \$16/Guest

Chocolate Éclairs  
Cannoli  
Mini Fruit Tarts  
Mini Napoleons  
Mini Pastries  
Chocolate Dipped Strawberries  
Chocolate Dipped Bananas  
Deluxe Assortments of Cakes  
Fresh Seasonal Fruit

All above selections include silver continental coffee service.

\*Requires \$79 chef attendant fee.



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## ENHANCEMENTS

### AUDIO VISUAL ADDITIONS

#### Decorative Up-Lighting Package

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

#### "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 the 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.

### TABLE DECORATIONS

Drury Lane has access to an extensive inventory of table and chair linens through our exclusive vendor, Elite, no outside linens are permitted.

Please contact an Events Representative to inquire about pricing.

<https://www.mcsnationwide.com/weddingpackages>

In addition to the items listed, please visit

[www.DruryLane.com](http://www.DruryLane.com)

for a complete list of preferred vendors.



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