



HARBORSIDE INTERNATIONAL

2019
WEDDING
PACKAGES

CHICAGO'S HOME FOR EVENTS



FOOD & BEVERAGE DEPARTMENT

11001 S. Doty Avenue East | Chicago IL 60628 | 312.782.7837 ext 237

harborsidegolf.com

ALL RECEPTION PACKAGES INCLUDE:

- 5 hours of party time
- complimentary parking for all guests
- complimentary menu tasting
- 30 minute ceremony rehearsal
- dinner selection
- dance floor
- bar set-up, bartenders, servers, banquet captain
- floor length white linen, white or black linen napkins
- tables, chairs, china, flatware and glassware
- head table or sweetheart table
- customized floorplan
- use of dressing room areas

**maximum capacity is: 220*

Prices do not include sales tax and service charge.

OUR PACKAGES

SUNFLOWER | 40 PER GUEST

- champagne toast for head table
- fresh fruit and domestic cheese and cracker displays
- choice of one entrée and one vegetarian/vegan entrée
- house salad
- bread and butter
- coffee/tea station
- ice cream served with your cake

EVERLASTING ORCHID | 50 PER GUEST

- champagne toast for head table
- 2 butler passed hors d'oeuvres
- choice of one entrée and one vegetarian/vegan entrée
- choice of salad (one selection for all guests)
- bread and butter
- cake cutting and ice cream served with your cake
- soft drinks included throughout event
- coffee/tea station
- choice of colored linen napkins

GOLDEN ROSE | 75 PER GUEST

- champagne and sparkling juice station for all guests
- wine service during dinner
- 3 butler passed hors d'oeuvres
- choice of two entrées and one vegetarian/vegan entrée
- choice of salad (one selection for all guests)
- bread and butter
- cake cutting and ice cream served with your cake
- soft drinks included throughout event
- coffee/tea service or station
- choice of chair cover with sash and colored linen napkins

DEPOSIT REQUIRED | 500

CEREMONY FEE | 200

Outdoor | add 5 per guest

ADDITIONAL OPTIONS:

- ❖ **Buffet** | add 10 per guest
- ❖ **Soft Drink Package** | add 2 per guest
- ❖ **Cake Cutting Fee** | 1 per slice
- ❖ **Colored Napkins** | 1 per guest
- ❖ **Colored Tablecloths** | 12 – 25 each
- ❖ **Chair Cover w/Sash** | 6 per chair

GLUTEN FREE*  VEGETARIAN 

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. * May contain traces of gluten.



SALAD

HOUSE

Mixed greens with cucumber, grape tomato, carrot, red onion, buttermilk ranch and Italian vinaigrette

SUNBURST

Mixed greens, mandarin oranges, dried cranberries, toasted almonds and feta cheese with house vinaigrette

CAESAR

Crisp romaine with aged Parmesan and garlic croutons served with Caesar dressing

ENTRÉE

CITRUS CHICKEN BREAST

Served with a light citrus herb sauce

APPLEWOOD CHICKEN BREAST

Grilled chicken breast served with bacon onion gravy

CHICKEN MARSALA

With Marsala wine reduction and roasted mushrooms

GRILLED SALMON

Served with refreshing mango salsa

BLACKENED TILAPIA

Cajun spiced and served with creole crab sauce

BISTRO FILET

6 oz certified angus beef bistro steak served with chimichurri sauce

SPANISH QUINOA

Quinoa, black beans and seasonal vegetables with crispy tortilla strips and chimichurri sauce

STARCH

GARLIC MASHED POTATOES

TWICE BAKED POTATO

RICE PILAF

VEGETABLE

GREEN BEANS

STEAMED ASPARAGUS

SUMMER SQUASH MEDLEY



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HORS D'OEUVRES

HOT HORS D'OEUVRES

BUTTERMILK FRIED CATFISH
WITH HOUSE REMOULADE SAUCE

JUMBO BAR WINGS
CHOOSE FROM BUFFALO, HONEY BBQ OR SWEET CHILI SAUCE

MEATBALLS
WITH FRESH TOMATO-BASIL OR HONEY BBQ SAUCE

DEEP DISH PIZZA
ASSORTED MINI PIZZAS

PIGS IN A BLANKET
SERVED WITH WHOLE GRAIN MUSTARD

SPANAKOPITA 
CRISPY SPINACH & FETA PASTRIES


VEGGIE SPRING ROLLS 
WITH SWEET CHILI DIPPING SAUCE

PLATTERS

SERVES 25 GUESTS

FRESH FRUIT  
Cantaloupe, honeydew, pineapple, grapes and seasonal berries

CRUDITÉS  
Assorted vegetables with buttermilk ranch

DOMESTIC CHEESE 
Aged cheddar, baby Swiss and pepperjack cheeses with fresh and dried fruits, toasted walnuts and crackers

PINWHEELS
Assortment of chipotle turkey and ham & Swiss



DELI PLATTER
Smoked turkey and ham, roast beef, aged cheddar and baby Swiss cheeses served with crackers

COLD HORS D'OEUVRES

SHRIMP COCKTAIL 
SERVED WITH HOUSE REMOULADE SAUCE


JERK CHICKEN SATAY 
SERVED WITH LIME SOUR CREAM

B.L.T. BITES
BACON, LETTUCE, TOMATO & AIOLI IN PHYLLO CUPS

ANTIPASTO SKEWERS  
FRESH MOZZARELLA, VEGETABLES AND EXTRA VIRGIN OLIVE OIL


DIPS & SPREADS


SERVES 25 GUESTS

BUFFALO RANCH DIP 
Served with kettle potato chips and fresh carrot and celery sticks

CHIPS & SALSA 
House made pico de gallo served with flash fried El Milagro corn tortilla chips

HUMMUS & PITA 
Traditional hummus served with soft pita bread

BRUSCHETTA 
Fresh tomatoes marinated in olive oil and basil served with crostini

SPINACH ARTICHOKE DIP 
Creamy blend of fresh spinach, artichoke hearts and Parmesan served with El Milagro corn tortilla chips

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BAR PACKAGES

A minimum of \$100 bartender fee will be applied to all packages.

OPTION 1 CASH BAR: Beverages are paid for by your guests when ordered

OPTION 2 CONSUMPTION BAR: Beverages are tracked on a tab throughout the event

OPTION 3 OPEN BAR PACKAGE: Host chooses duration of open bar and premium or platinum options (rates below are per guests)

	TWO HOURS	THREE HOURS	FOUR HOURS
PREMIUM BEER AND WINE House wine & domestic beer selections	15	20	23
PLATINUM BEER AND WINE Specialty wine, import and craft beer selections	21	25	28
PREMIUM OPEN BAR House wine & domestic beer selections Well and call cocktails	22	26	31
PLATINUM OPEN BAR Specialty wine, import and craft beer selections Well, call and top shelf cocktails	26	30	36

ADDED SERVICES

CHAMPAGNE TOAST | 5 PER GUEST

MIMOSA BAR | 7 PER GUEST

WINE SERVICE DURING DINNER | 8 PER GUEST

À LA CARTE PRICING

WELL COCKTAILS | 6

CALL COCKTAILS | 8

TOP SHELF COCKTAILS | 10

SPECIALTY COCKTAILS | 12

HOUSE WINE GLASS | 6

HOUSE WINE BOTTLE | 22

DOMESTIC BEER | 5

IMPORT BEER | 6

CRAFT BEER | 7

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