



CHICAGO'S HOME FOR GOLF

Banquet Menu



Thank you for your interest in Harborside

Harborside is located minutes south of Chicago's Loop, creating an easy commute for you and your guests. Upon entering Harborside International, you will drive through our welcoming gates and onto a private drive bordering our two beautiful golf courses.

You will be escorted through our vaulted lobby featuring 50 feet ceilings and preceding our ballroom which offers breathtaking panoramic views of the golf courses, Chicago's skyline and Lake Calumet.

The room rental fee is \$1000 and includes bartender fee and dance floor.

In order to book, we require a signed banquet contract along with a non-refundable deposit of 15% of anticipated event charges or \$1000, whichever is higher. Your deposit is subtracted from your final balance.

The maximum capacity of our banquet space is 220 guests.

Food and beverage must be catered through Harborside with any exceptions requiring approval from Harborside prior to your event.

Prices do not include sales tax and service charge.

FOOD AND BEVERAGE MINIMUMS

OFF-SEASON -- NOVEMBER-MARCH

Monday-Thursday -- Half Room \$3,000/Full Room \$4,000

Friday-Sunday -- Half Room 4,000/Full Room \$5,000

IN-SEASON -- APRIL-OCTOBER

Monday-Thursday -- Half Room \$3,500/Full Room \$5,000

Friday-Sunday -- Half Room \$5,000/Full Room \$6,500

ADDITIONAL OPTIONS (FEES APPLY)

Cake Cutting

Plate Chargers

Colored Napkins

Specialty Linens

Specialty Chairs & Covers

Chair Cover with Sash

Butler Service/Bartender

Portable Bar

Podium & Microphone

AV Equipment

High Boys with Linen

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.

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BREAKFAST

CONTINENTAL BREAKFAST BOX

Includes fresh baked danish, whole fruit, granola bar and orange juice

HOT BREAKFAST SANDWICH

Choice of sausage, egg and cheese or bacon, egg and cheese on texas toast with orange juice

CONTINENTAL BREAKFAST

Chilled fruit juices, coffee, hot tea, assorted breakfast pastries, mini bagels w/cream cheese and whole fruit

EXECUTIVE BREAKFAST

Chilled fruit juices, coffee, hot tea, assorted breakfast pastries, fresh fruit platter, cheddar scrambled eggs, applewood bacon, home fried potatoes and buttermilk biscuits

ADDITIONAL

French Toast



Sausage Links

Turkey Sausage Patties

Biscuits & Sausage Gravy

Yogurt Cup



BRUNCH BUFFET

HOMESTYLE BRUNCH

Garden salad bar, potato salad, fresh fruit platter, cheddar scramble eggs, applewood bacon, fresh toast, home fried potatoes, cajun baked bone-in chicken, green beans and fresh baked cookies

ADDITIONAL

Yogurt Parfait Station



Greek yogurt, fresh berries, bananas, house-made granola and honey

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HORS D'OEUVRES

HOT HORS D'OEUVRES

BUTTERMILK FRIED CATFISH

Served with remoulade sauce

JUMBO BAR WINGS

Choose from buffalo, honey bbq or sweet chili sauce

MEATBALLS



With fresh tomato-basil or honey bbq sauce

SPANAKOPITA



Crispy spinach & feta pastries

VEGGIE SPRING ROLLS

Served with sweet chili dipping sauce

MINI CRAB CAKES

Served with remoulade sauce

COCONUT SHRIMP

Served with remoulade sauce

SLIDERS

Choice of cheeseburger, bbq pulled pork
or buffalo chicken tender

COLD HORS D'OEUVRES

SHRIMP COCKTAIL



Served with remoulade sauce

BLT BITES

Bacon, lettuce, tomato & aioli on toasted crostini

CAPRESE SKEWERS

Cherry tomatoes & fresh mozzarella with balsamic dressing

MINI ITALIAN SUBS

Salami, pepperoni, ham, provolone, lettuce, tomato, onion, Italian dressing

WE SUGGEST A MINIMUM OF 3 PIECES PER PERSON FOR ALL HORS D'OEUVRES BUFFETS

PLATTERS

SERVES 25 GUESTS

FRESH FRUIT



Chef's seasonal choices

CRUDITÉS



Assorted vegetables with buttermilk ranch

DOMESTIC CHEESE



Chef's choice of assorted cheeses with fresh and dried fruits,
toasted walnuts and crackers

PINWHEELS

Assortment of chipotle turkey with bacon and ham and swiss

DELI PLATTER

Smoked turkey, smoked ham, roast beef and assorted cheeses
served with crackers

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 house-made 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 house-made corn tortilla chips

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BUFFET OPTIONS

LUNCH PRICE UNTIL 1PM

GRILL-OUT

Char-grilled black angus burgers and all-beef hot dogs, sliced cheeses, lettuce, tomato, onion and condiments, fresh baked buns, potato salad, kettle potato chips, fresh fruit platter and dessert

SUMMER BBQ

Mixed greens with house dressings, fresh baked buns, slow roasted pulled pork, cajun baked bone-in chicken, honey bbq sauce, baked beans, corn on the cob, sliced watermelon and fresh baked cookies

DELI BUFFET

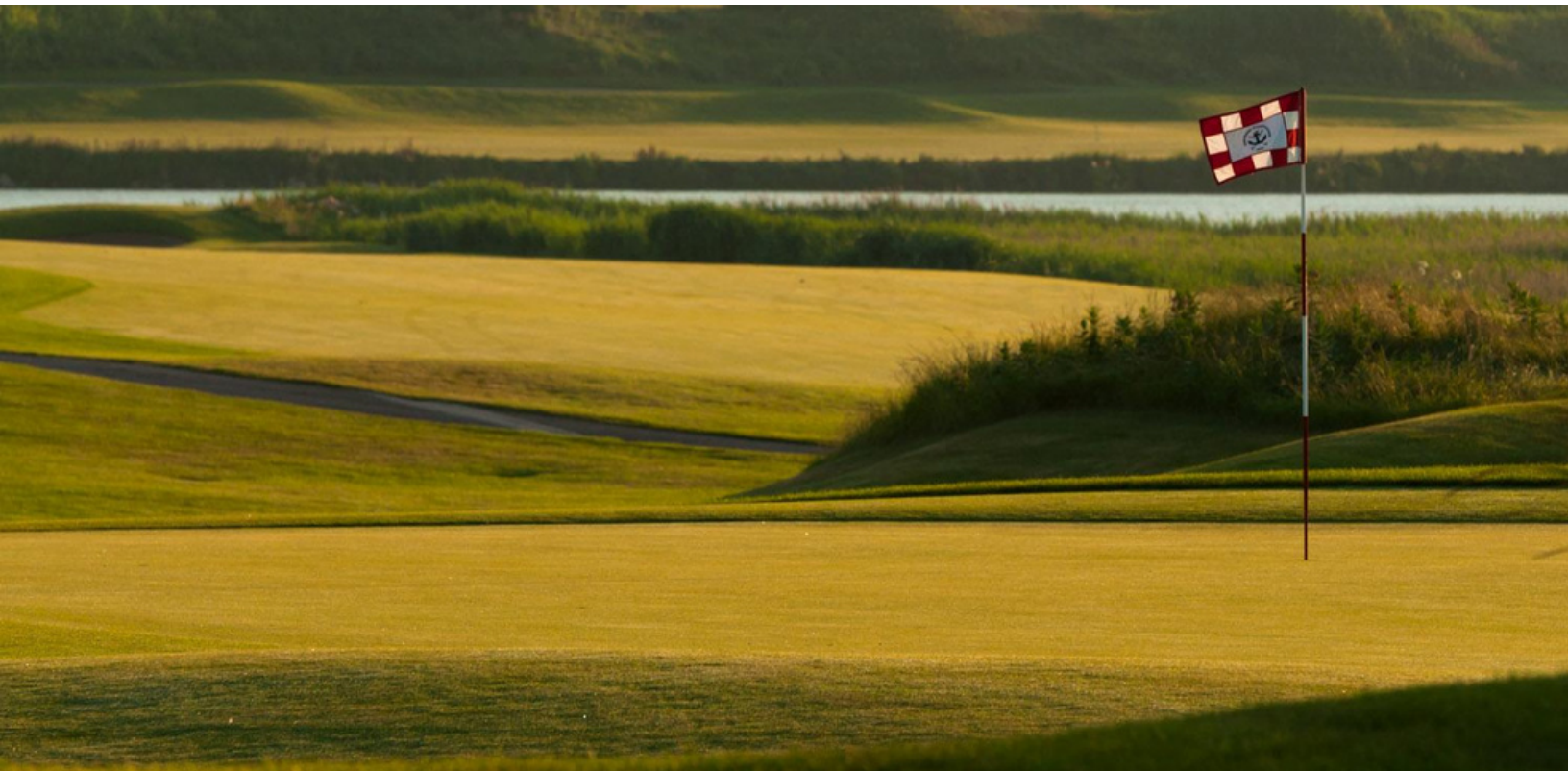
Smoked turkey and ham, roast beef, cheese, sliced bread, gumbo, mixed green salad with dressing or potato salad, chicken salad or tuna salad, kettle chips and dessert

PILSEN TACO BAR

Seasoned sirloin, pulled chicken breast with chipotle sauce, cilantro-lime rice, refried beans, crispy taco shells and warm corn tortillas, house-made guacamole, mild salsa, assorted fresh garnishes and cheesecake

LITTLE ITALY

Choice of sausage & peppers or italian beef with au jus, herb marinated bone-in chicken, choice of penne with vodka or white sauce, roasted squash medley, tossed caesar salad, italian rolls & butter and tiramisu



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EXECUTIVE BUFFET

LUNCH PRICE UNTIL 1PM

All entrée selections include fresh bread and butter, choice of salad, starch, vegetable, and non-alcoholic beverages.

SALAD CHOICE OF ONE

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 CHOICE OF TWO

CITRUS CHICKEN BREAST

With a light citrus herb sauce

CHICKEN MARSALA

With marsala wine reduction and roasted mushrooms

GRILLED SALMON

With refreshing mango salsa

BLACKENED TILAPIA

Cajun spiced with creole crab sauce

SIRLOIN TRI TIP

With chimichurri or brandy peppercorn

STEAK MEDALLIONS

With chimichurri or brandy peppercorn

SPANISH QUINOA

Quinoa, black beans & seasonal vegetables with crispy tortilla strips & chimichurri

STARCH CHOICE OF ONE

RICE PILAF

GARLIC MASHED POTATOES

ROASTED RED POTATOES

TWICE BAKED POTATO

VEGETABLE CHOICE OF ONE

GREEN BEANS

STEAMED ASPARAGUS

BAKED BROCCOLI

SUMMER SQUASH MEDLEY

BUFFET ADD ON

CARVING STATIONS

BEEF TENDERLOIN

Herb crusted and served with horseradish sauce

PRIME RIB

Herb crusted and served with horseradish sauce

DESSERT

Cheesecake, chocolate cake, carrot cake & tiramisu

ROASTED TURKEY

Slow roasted white and dark meat served with house-made gravy

BAKED VIRGINIA HAM

Slow roasted bone-in ham

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PLATED OPTIONS

LUNCH PRICE UNTIL 1PM

All entrée selections include fresh bread and butter, choice of salad, starch, vegetable, dessert and non-alcoholic beverages

SALAD CHOICE OF ONE

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 CHOICE OF TWO

CITRUS CHICKEN BREAST

With a light citrus herb sauce

CHICKEN MARSALA

With marsala wine reduction and roasted mushrooms

GRILLED SALMON

With a refreshing mango salsa



BISTRO STEAK

6 oz certified angus beef bistro steak served with chimichurri sauce or brandy peppercorn



FILET

6 oz certified angus beef filet steak served with chimichurri sauce or brandy peppercorn



SPANISH QUINOA

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



STARCH

CHOICE OF ONE

GARLIC MASHED POTATOES

ROASTED RED POTATOES

RICE PILAF

VEGETABLE

CHOICE OF ONE

GREEN BEANS

STEAMED ASPARAGUS

BAKED BROCCOLI

DESSERT

CHOICE OF ONE

CHEESECAKE

CHOCOLATE CAKE

CARROT CAKE

TIRAMISU

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BAR PACKAGES

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

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

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

OPEN BAR PACKAGE: Host chooses duration of open bar and premium or platinum option (rates below are per guest).

TWO HOURS

THREE HOURS

FOUR HOURS

BEER AND WINE

House wine & domestic beer selections

IMPORT/CRAFT BEER AND WINE

House wine, import & craft beer selections

PREMIUM OPEN BAR

House wine & domestic beer selections and premium liquors

PLATINUM OPEN BAR

House wine, domestic, import & craft beer selection, premium & platinum liquors.

ADDED SERVICES

CHAMPAGNE TOAST

MIMOSA BAR

WINE SERVICE DURING DINNER

À LA CARTE PRICING

PREMIUM LIQUORS

PLATINUM LIQUORS

TOP SHELF LIQUORS

SPECIALTY COCKTAILS

HOUSE WINE GLASS

HOUSE WINE BOTTLE

DOMESTIC BEER

IMPORT BEER

CRAFT BEER

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We are so excited to welcome you and your guests to Harborside for your special event. For more information and inquiries, please contact Catering Sales Director Carolyn Mangrum at 312.782.7837 ext. 237 or cmangrum@kempersports.com.

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