



Wedding Packages

2023 EDITION

 KemperSports



Services & Amenities

All Reception Packages Include:

- 5 hours of party time at Harborside International
- 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
- Use of 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.

Food and Beverage Minimums:

OFF-SEASON -- NOVEMBER-MARCH

Monday-Thursday

Friday-Sunday

IN-SEASON -- APRIL-OCTOBER

Monday-Thursday

Friday-Sunday



Pricing

SUNFLOWER

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
Cake cutting

EVERLASTING ORCHID

Champagne toast for head table
Two 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
Soft drinks included throughout event
Coffee/tea station
Choice of colored linen napkins



GOLDEN ROSE

Champagne and sparkling juice station for all guests
Wine service during dinner
Three 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
Soft drinks included throughout event
Coffee/tea service or station
Choice of chair cover with sash and colored linen napkins

DEPOSIT REQUIRED

ADDITIONAL OPTIONS

Buffet
Soft Drinks
Cake Cutting Fee

CEREMONY FEE

Outdoor Chiavari Chairs
Colored Napkins
Plate Chargers
Chair Cover with Sash
High Boys with Linen



Reception

Let us excite your guests with excellent food choices at arrival. See our hors d'oeuvres and platter options for your special day.



HORS D'OEUVRES

HOT HORS D'OEUVRES

BUTTERMILK FRIED CATFISH

Served with remoulade sauce

BONELESS CHICKEN BITES

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

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

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

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.

Food Menu

Choose from a selection of exquisite food options available for your event.



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

Served 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

RICE PILAF

ROASTED RED POTATOES

GARLIC MASHED POTATOES

VEGETABLE

GREEN BEANS

BAKED BROCCOLI

STEAMED ASPARAGUS

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Bar Packages

See our bar options, additional services and à la carte pricing for our beverages.



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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Secure Your Date

WE WOULD BE HONORED TO HOST YOUR WEDDING CELEBRATION AT HARBORSIDE!

We do not "hold" any date(s). A date is secured with the initial non-refundable deposit and a signed contract.

DEPOSIT SCHEDULE

To Secure Your Wedding Date:

A \$1000.00 **Non-Refundable** Deposit & Signed Contract is Required.

A Second Deposit of 50% of the Remaining Balance is Due 120 Days Prior.

We do not contact you to make your additional deposits. You would need to reach out to us before your deposit due date for us to charge a card on file or schedule a time for payment.

All checks need to be payable to "HARBORSIDE INTERNATIONAL"

Acceptable Forms of Payments:

Cash, Cashiers Check or Credit Card.

FINAL GUEST COUNT & PAYMENT

60 Days Prior To Your Wedding Date, Your Final Guest Count Is Due And An Invoice Will Be Generated By Your Event Planner.

Final Payment Is Due 21 Days Prior To Wedding Date. Acceptable Forms Of Payment Are Cashiers Check Or Cash. We Do Not Accept Credit Cards For Final Payment. No Refunds Will Be Given Within 60 Days Of Wedding Date.



We are so excited to welcome you and your guests to Harborside for your special day. 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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