



## BANQUET DINNER PACKAGE

Thank you for your interest in allowing Chandler's to host your upcoming party or function.

The general information, which I have enclosed, just begins to describe the fabulous possibilities available to you. The quality of our food and service staff combined with our unique atmosphere, make any event at Chandler's unsurpassed.

Once you have had the opportunity to review the information, please feel free to contact me. At that time I would be more than happy to answer any of your questions.

I look forward to the opportunity to be of service to you.

Sincerely,

Date \_\_\_\_\_

Prices do not include tax and gratuity

### Chandler's

401 N. Roselle Road • Schaumburg, Illinois 60194

Phone (847) 885-9009 • Fax (847) 490-8789

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

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

Banquet Dinner Package © 5/2010 Ala Carte Entertainment



## DELUXE HORS D'OEUVRES

(50 pieces per order)

### COLD HORS D'OEUVRES

|   |        |
|---|--------|
| Toasted pita triangles with spinach and artichoke dip | 50.00  |
| California roll with wasabi soy sauce                 | 75.00  |
| Bruschetta  | 65.00  |
| Deli spiral pinwheels                                 | 65.00  |
| Assorted fresh fruit kabob                            | 55.00  |
| Prosciutto ham with melon                             | 55.00  |
| Deluxe finger sandwiches                              | 65.00  |
| Coronets of salami                                    | 50.00  |
| Deviled eggs  | 45.00  |
| Antipasto tray  | 50.00  |
| Smoked salmon on mini bagels                          | market |
| Jumbo shrimp cocktail with cocktail sauce             | market |

### HOT HORS D'OEUVRES

|  |        |
|--|--------|
| Stuffed mushroom caps with spinach and cheese      | 60.00  |
| Chicken quesadillas                                | 55.00  |
| Crab rangoon                                       | 75.00  |
| Focaccia pizza squares                             | 45.00  |
| Cheese puffs                                       | 50.00  |
| Assorted mini quiches                              | 60.00  |
| Chicken fingers with honey mustard                 | 50.00  |
| Mini egg rolls with sweet and sour sauce           | 70.00  |
| Swedish meatballs                                  | 60.00  |
| Cocktail franks en croûte                          | 55.00  |
| Chicken or beef satay with peanut sauce            | 55.00  |
| Fried calamari with cocktail sauce                 | 55.00  |
| Buffalo chicken wings (hot or mild)                | 45.00  |
| Miniature gourmet pizzas                           | 60.00  |
| French fried mushrooms                             | 45.00  |
| Spanakopita  | 75.00  |
| French fried mozzarella sticks with marinara sauce | 65.00  |
| Coconut shrimp with apricot sauce                  | market |

## SPECIALTY HORS D'OEUVRES DISPLAYS

*Designed to complement your hors d'oeuvre or dinner package  
(prices per guest)*

### FRESH VEGETABLE CRUDITÉS

An assortment of fresh seasonal vegetables with your choice of dip.

|                  |                  |
|------------------|------------------|
| One hour package | Two hour package |
| 2.00             | 3.00             |

### SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit served with your choice of sauce.

|                  |                  |
|------------------|------------------|
| One hour package | Two hour package |
| 2.00             | 3.00             |

### EUROPEAN CHEESE DISPLAY

Brie, port, chèvre and herb Boursin and an assortment of crackers, garnished with fresh grapes.

|                  |
|------------------|
| One hour package |
| 4.95             |

### DECORATED MEAT AND CHEESE TRAY

Cubed domestic and imported cheeses with cubed salami, turkey and ham.

|                  |                  |
|------------------|------------------|
| One hour package | Two hour package |
| 3.00             | 4.00             |

### DOMESTIC CHEESE DISPLAY

Cheddar, Swiss and jalapeño cheese paired with your choice of assorted crackers or the season's finest fruit.

|                  |                  |
|------------------|------------------|
| One hour package | Two hour package |
| 3.00             | 4.00             |

### VIP SEAFOOD DISPLAY

Chilled shrimp cocktail with cocktail sauce, clams casino, smoked salmon with garnishes and steamed shrimp dumplings with soy-ginger sauce.

|                  |                  |
|------------------|------------------|
| One hour package | Two hour package |
| 7.50             | 8.50             |



## SIGNATURE PACKAGE

*(50 guest minimum)*

*(12.95 per guest)*

Select three hot items and three cold items.

All items selected will be replenished for two hours.

With dinner package, 6.95 per guest for one hour prior to dinner passed butler style.

*(Buffet style add \$2.00)*

*(no substitutions please)*

### Cold Hors d'Oeuvres

Toasted pita triangles with spinach and artichoke dip  
 Celery wedges with smoked Cheddar cheese  
 Vegetable crudité  
 Domestic cheese display with fresh fruit  
 Assorted fruit kabobs  
 Bruschetta

### Hot Hors d'Oeuvres

Fried calamari with cocktail sauce  
 Crab rangoon with mango chutney  
 Buffalo chicken wings (hot or mild)  
 Stuffed mushrooms with spinach and cheese  
 Focaccia pizza squares  
 Mozzarella sticks with marinara  
 Spanakopita

## DELUXE PACKAGE

*(50 guest minimum)*

*(14.95 per guest)*

Select three hot items and three cold items.

All items selected will be replenished for two hours.

With dinner package, 7.95 per guest for one hour prior to dinner.

Items from the Signature package are also available.

*(Buffet style add \$2.00)*

*(no substitutions please)*

### Cold Hors d'Oeuvres

Prosciutto wrapped melon  
 Smoked salmon on mini bagels  
 Domestic cheese and fruit display  
 Assorted fruit kabobs  
 Coronets of salami  
 Bruschetta  
 Antipasto platter  
 Deluxe assorted canapés  
 Deluxe finger sandwiches  
 Cucumber cups filled  
 with Oriental sesame chicken

### Hot Hors d'Oeuvres

Polynesian chicken kabobs  
 Mini beef brochettes  
 Mini egg rolls with sweet and sour plum sauce  
 Miniature gourmet pizzas  
 Mini assorted quiches  
 Potstickers with soy-ginger sauce  
 Beef or Chicken satay with peanut sauce  
 Swedish meatballs  
 Quesadillas with chicken and cheese





## DINNER SELECTIONS

### APPETIZERS/SALAD

*(choice of one)*

Homemade soup of the day  
Pasta with marinara

Antipasto salad  
*(add 1.50 per guest)*

Fresh fruit cocktail

Jumbo shrimp cocktail  
*(add market price per guest)*

### SALADS

*(choice of one)*

Garden fresh tossed salad  
Garden fresh spinach salad

Princess salad: bib lettuce, asparagus spears,  
hard-boiled egg, tomato slices  
and diced pimento  
*(add 2.00 per guest)*

Tossed Caesar salad *(add .75 per guest)*

Mozzarella with marinated sliced beefsteak,  
tomatoes, red onion and cracked black pepper,  
drizzled with olive oil  
*(add 1.50 per guest)*

### SIDE DISHES

*(choice of one)*

Baked Idaho potato  
Oven-roasted potatoes  
Herb-roasted potatoes  
Roasted garlic mashed potatoes

Double baked potatoes  
*(add 1.00 per guest)*

Wild rice pilaf with mushrooms  
Vesuvio potatoes  
Rice pilaf  
Parsley-boiled potatoes

Sweet potatoes with maple brown sugar butter  
*(add 1.00 per guest)*

### VEGETABLES

*(choice of one)*

Cauliflower au gratin  
Broccoli with garlic butter

Peas with pearl onions and mushrooms  
Chef's fresh vegetable medley  
Sautéed zucchini and yellow squash

Fresh asparagus with hollandaise sauce  
*(add 1.25 per guest)*





## DINNER SELECTIONS

*(continued)*

### DESSERTS

*(choice of one)*

**Mousse**  
Chocolate  
Strawberry  
White Chocolate

**Assorted Ice Creams**  
Cookies and Cream  
French Vanilla  
Peppermint Crunch  
Raspberry Sherbet

### Homemade Fruit Cobbler

Cherry or apple  
*(à la mode add .75 per guest)*

*The following desserts may be substituted for the above desserts for an additional 2.25*

**Tiramisu**  
with espresso sauce

**Turtle Cheesecake**  
with caramel sauce

**Fresh Strawberries**  
tossed with Grand Marnier and  
served with whipped cream

**Apple Strudel**  
with vanilla ice cream and  
caramel sauce

**Chicago's Best Cheesecake**  
served with raspberry sauce



## DINNER SELECTIONS

(All dinners include choice of soup or salad, potato, vegetable, dessert coffee and hot tea)



|  | Non-package  | Package      |
|--|--------------|--------------|
| <p><b>GRILLED HERB CHICKEN</b><br/>Double breast of chicken marinated in fresh lemon juice, Dijon mustard, garlic and herbs served with thyme-scented natural juices.</p>  | <b>23.95</b> | <b>41.95</b> |
| <p><b>CHICKEN VESUVIO</b><br/>Sautéed boneless double chicken breast served with peas, roasted peppers, olive oil and garlic and rosemary sauce.</p>   | <b>23.95</b> | <b>41.95</b> |
| <p><b>BREAST OF CHICKEN MARSALA</b><br/>Boneless chicken breast sautéed with mushroom and Marsala wine.</p>  | <b>23.95</b> | <b>41.95</b> |
| <p><b>ROAST SIRLOIN OF BEEF</b><br/>Tender slices of sirloin, topped with mushroom-bordelaise sauce.</p>   | <b>24.95</b> | <b>42.95</b> |
| <p><b>STUFFED CHICKEN BREAST WITH SMOKED MUSHROOM STUFFING</b><br/>Boneless breast of chicken filled with a homemade smoked mushroom stuffing and served with a mushroom cream sauce.</p>                        | <b>23.95</b> | <b>41.95</b> |
| <p><b>CHANDLER'S MIXED GRILL</b><br/>Center-cut top sirloin with natural au jus served with a grilled herb chicken breast.<br/>Substitute 5 oz. center-cut filet <span style="float: right;">add 5.00</span></p> | <b>31.95</b> | <b>49.95</b> |
| <p><b>ROAST TENDERLOIN OF BEEF</b><br/>The finest available cut, sliced by hand, served with mushroom-bordelaise sauce.</p>  | <b>34.95</b> | <b>49.95</b> |
| <p><b>ROAST PRIME RIB OF BEEF</b><br/>Hand-carved prime rib, slow roasted in its own juices, served with a creamy horseradish sauce.</p>   | <b>34.95</b> | <b>52.95</b> |
| <p><b>NEW YORK STRIP STEAK</b><br/>Center-cut strip steak, charbroiled to perfection, served with mushroom-bordelaise sauce.</p>   | <b>31.95</b> | <b>49.95</b> |
| <p><b>FILET MIGNON</b><br/>Center-cut filet charbroiled to perfection, served with mushroom-bordelaise sauce.</p>  | <b>34.95</b> | <b>52.95</b> |
| <p><b>SPECIAL SURF AND TURF</b><br/>Filet mignon and a trio of sautéed lemon-garlic shrimp.</p>  | <b>34.95</b> | <b>52.95</b> |

*Prices do not include tax and gratuity*



## DINNER SELECTIONS

(continued)

|   | Non-package   | Package       |
|---|---------------|---------------|
| <b>CHICKEN AND SHRIMP COMBO</b><br>Grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.                 | <b>34.95</b>  | <b>52.95</b>  |
| <b>CHANDLER'S TRIO</b><br>Filet mignon medallions, grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp. | <b>42.95</b>  | <b>60.95</b>  |
| <b>PARMESAN-CRUSTED SALMON</b><br>Fresh Atlantic salmon sautéed with a Parmesan crust enhanced with creamy Dijon sauce.   | <b>25.95</b>  | <b>43.95</b>  |
| <b>GRILLED TUNA STEAK</b><br>Served with a soy-ginger glaze.  | <b>27.95</b>  | <b>45.95</b>  |
| <b>FRESH CATCH OF THE DAY</b><br>Choose your favorite.  | <b>Market</b> | <b>Market</b> |
| <b>COLD WATER LOBSTER TAIL</b><br>Broiled and served in the shell with drawn butter.                                      | <b>Market</b> | <b>Market</b> |
| <b>SURF &amp; TURF</b><br>The best of both worlds.  | <b>Market</b> | <b>Market</b> |

### SEMI-FAMILY STYLE DINNER

Select any of our fresh breast of chicken entrées as your main course, and receive a platter of roast sirloin of beef or Polish sausage and sauerkraut alongside a platter of mostaccioli with your entrée.

*(add 5.95 per guest)*

### ALL DINNER SELECTIONS INCLUDE:

Coffee, hot tea or decaf. Freshly baked rolls and butter.  
Background music. Full paging capabilities. Use of coatroom facilities where applicable.  
Ample onsite free parking.

### PACKAGE PRICES ALSO INCLUDE:

Five hours of unlimited cocktail service, one hour before dinner, during dinner and three hours after dinner (includes all premium liquors, mixed drinks and blended drinks.)  
Unlimited wine served with dinner or Champagne toast.

If you have a favorite, just ask if it is available.  
We will be happy to custom tailor a menu to meet your individual needs.

*Prices do not include tax and gratuity*



## FAMILY STYLE DINNER

*(minimum 30 guests)*

### ACCOMPANIMENTS

*(choice of two)*

Homemade garlic mashed potatoes  
Parsley-boiled potatoes  
Herb-roasted potatoes  
Vesuvio potatoes

Chef's fresh vegetable medley  
Peas with pearl onions and mushrooms  
Sautéed zucchini and yellow squash  
Broccoli with garlic butter

### ENTRÉES

*(choice of two)*

Chicken vesuvio  
Country-fried chicken  
Roast sirloin of beef  
with mushroom bordelaise sauce  
Roast breast of turkey  
with stuffing and cranberry sauce  
Polish sausage with sauerkraut

Roast pork loin (with apricot glaze)  
Roast spring chicken  
Virginia-baked ham with pineapple glaze  
Parmesan-crusting salmon  
Grilled tuna steak with soy-ginger glaze  
Italian sausage with roasted green peppers  
and marinara sauce

*Non-package price: 23.95*

*Package price: 41.95*

Roast tenderloin of beef with mushroom-bordelaise sauce

*Non-package price: 31.95*

*Package price: 49.95*

In addition to the selections above, the following are also included:

Garden fresh tossed salad or soup of the day

Freshly baked rolls and butter

Mostaccioli with marinara

Choice of fudge cake, chocolate mousse, raspberry sherbet or ice cream

Freshly brewed coffee, decaf, hot tea, or milk

*Chef available for carving at additional 50.00*

*Prices do not include tax and gratuity*



# ULTIMATE DINNER BUFFET

*(minimum 50 guests)*

## ENTRÉES

*(choose three)*

Country-fried chicken  
Roast spring chicken  
Grilled herb chicken breast  
Roast sirloin of beef with  
mushroom-bordelaise sauce  
Virginia-baked ham with pineapple glaze  
Roast breast of turkey with stuffing and gravy  
Cheese tortellini with marinara sauce

Roast pork loin with apricot glaze  
BBQ ribs with BBQ sauce  
Baked mostaccioli and Italian sausage  
with roasted peppers and marinara sauce  
Parmesan-cruste salmon  
Grilled tuna steak with soy-ginger glaze  
Homemade lasagna  
Vegetable rotolo with marinara  
and Alfredo sauce

*Non-package price: 29.95*

*Package price: 47.95*

Roast prime rib of beef with natural au jus and horseradish sauce

*Non-package price: 33.95*

*Package price: 51.95*

Roast tenderloin of beef with mushroom-bordelaise sauce

*Non-package price: 37.95*

*Package price: 55.95*

In addition to your three selections the following are also included:

Garden fresh tossed salad with choice of two dressings

Fresh pasta salad

Homemade garlic mashed potatoes or herb-roasted potatoes

Chef's fresh vegetable medley

Freshly baked rolls and butter

Seasonal fruit display

Choice of fudge cake, chocolate mousse, raspberry sherbet or ice cream

Freshly brewed coffee, decaf, hot tea, or milk

*Chef available for carving at additional 50.00*

*Prices do not include tax and gratuity*



## OUR FAMOUS SWEET TABLE



*It is with pride that we offer the following display of sweets for the guest who demands perfection:*

Sliced fresh fruit and melon display  
Assorted fresh fruit tartlets - petit fours  
Assorted cookies, brownies and specialty tortes  
Chocolate éclairs - French pastries  
Homemade cheesecake with strawberry sauce  
V.I.P. coffee display with whipped cream and shaved chocolate  
*Add 5.95 per guest*

Selections may vary due to availability

### **European Sweet Table**

Sliced fresh fruit display  
Assorted fresh fruit tartlets, petit fours  
Caramel nut brownies, assorted butter cookies  
éclairs, cream puff swans, chocolate covered strawberries  
French pastries, specialty tortes  
V.I.P. coffee display with whipped cream and shaved chocolate  
*Add 7.95 per guest*

### **Ice Cream Sundae Buffet**

French vanilla and chocolate ice creams with hot fudge, assorted crushed candy pieces, strawberry topping, nuts, cherries, whipped cream  
*Add 2.95 per guest*

### **Champagne Fountain**

Our own private label in a sterling fountain  
*1.50 per person*

### **Chocolate Fountain**

Enjoy an assortment of delicious items ready to dip in our chocolate fountain:  
strawberries, bananas, pineapple, peanut butter cookies,  
graham crackers, pretzels, cream puffs, and marshmallows  
*5.95 per person, 4.95 with sweet table*

**Customized party cakes available**  
Consult catering director for pricing

### **ADDITIONAL SERVICES**

Ice carvings, special floral arrangements, balloon decorations and valet parking are also available for an additional charge. Plating charge for baking items from outside service (\$2 per person)  
We will be glad to custom tailor a menu package to meet your individual needs.

*Prices do not include tax and gratuity*

## BEVERAGE PACKAGES

All packages are priced per guest

### CASH BAR

A 50.00 bartender charge per bartender if cash sales do not exceed 300.00 at the bar

|                       |                       |
|-----------------------|-----------------------|
| House Brands          | Premium Brands        |
| Call Brands           | Super Premium Brands  |
| House Wine            | Bottled Domestic Beer |
| Coffee Drinks         | Imported Bottled Beer |
| Long Island Iced Teas |                       |

Please consult with catering director for prices

### HOUSE BAR

|         |                       |
|---------|-----------------------|
| Vodka   | Rum                   |
| Gin     | Sycamore Lane Wine    |
| Bourbon | Domestic Bottled Beer |
| Scotch  |                       |

### CALL BAR

|                  |                           |
|------------------|---------------------------|
| Svedka Vodka     | Christian Brothers Brandy |
| Early Times      | All Cordials              |
| Seagram's 7      | Bacardi Rum               |
| Southern Comfort | J&B Scotch                |
| Beefeater Gin    | Meyer's Rum               |
| Seagram's VO     | Malibu Rum                |
| Jim Beam Bourbon | Domestic beer, bottled    |
| Canadian Club    |                           |

### PREMIUM BAR

|                      |                       |
|----------------------|-----------------------|
| Absolut Vodka        | Dewar's White Label   |
| Absolut Flavors      | Tanqueray Gin         |
| Stolichnaya Vodka    | Cuervo Gold           |
| Bailey's Irish Cream | Frangelico            |
| Jameson Whiskey      | Kahlua                |
| Johnnie Walker Red   | Imported Beer, bottle |
| Jack Daniel's        |                       |

### SUPER PREMIUM BAR

|                     |               |                      |                 |
|---------------------|---------------|----------------------|-----------------|
| Amaretto Di Saronno | Chivas Regal  | Johnnie Walker Black | Tia Maria       |
| B & B               | Courvoisier   | Drambuie             | Bombay Sapphire |
| Gentleman Jack      | Grand Marnier |                      |                 |

### MIXERS

All bars include:

Pepsi, Diet Pepsi, Sierra Mist, Tonic and Soda Water, Orange, Grapefruit, Pineapple and Tomato Juice, Bloody Mary Mix, Sweet and Dry Vermouth



## BEVERAGE PACKAGES

(continued)

### OPEN BAR

Price per guest

#### HOUSE BRANDS

2 Hours 16.00

3 Hours 18.00

Each additional hour 5.00

#### CALL BRANDS

2 Hours 18.00

3 Hours 20.00

Each additional hour 5.00

#### PREMIUM BRANDS

2 Hours 20.00

3 Hours 22.00

Each additional hour 5.00

(SUPER PREMIUM BRANDS available at an additional 5.00 per guest per hour when a Premium package is purchased)

### OTHER BEVERAGES

Champagne Punch  
50.00 per bowl

Vodka Punch  
50.00 per bowl

Non-Alcoholic Punch  
40.00 per bowl

Each bowl serves approximately 30 guests

Brands and prices are subject to change without notice.  
Wine list available on request.

*Prices do not include tax and gratuity*



## CONFIRMATION

Chandler's meeting and private party facilities will be held without a deposit for seven days before being released. A deposit of \$250.00 or \$750.00, depending on the cost of the event, is required,

## GUEST MINIMUMS

Function rooms are assigned in accordance with anticipated attendance.  
A minimum revenue is required to reserve a private room.  
Minimum revenues are based on size of room.

## GUARANTEES

A final guaranteed attendance is required 10 days prior to an event. You will be charged for the guarantee or the number served, whichever is greater.

## CANCELLATION

Deposits are non-refundable and/or non-transferable. A cancellation fee of 50% of the event total will be charged for cancellations received less than 72 hours prior to the event.

## ACCOUNT BALANCES

Balance of payment is due immediately upon completion of a function. Payment for an event is due 3 days prior to the actual function. The balance of an account may be settled as follows:

- Cash, Cashier's Check or Money Order
  - Credit Card: American Express, Discover, Visa, Master Card, Diner's Club or Carte Blanche
- No personal checks will be accepted for final payment**

All food and beverage prices are subject to appropriate sales tax and gratuity.

All prices are subject to change.

Please contact our catering department at (847) 490-7074





# America's Best DJs and Videotaping

a division of Ala Carte Entertainment



America's Best DJs and Videotaping is proud to provide unparalleled entertainment and video services for some of the best banquet facilities in northern Illinois, including Chandler's Banquets. This relationship offers you top quality entertainment for your event and an outstanding range of features to simplify the planning process, all at an affordable price.

- America's Best and Chandler's work closely together to ensure your event flows smoothly
- All America's Best services will be added to your Chandler's contract, eliminating the need for additional deposits or paperwork
- All of your event planning tools, including music request forms, are available online anytime at AmericasBestDJs.net

## FOR EVENTS HELD IN OUR BANQUET AND PARTY ROOMS

|   |             |
|---|-------------|
| - 3 Hour DJ Show.....                                     | 650.00      |
| Additional pre-booked hours.....                          | 100.00/hour |
| - 3 Hour Videotaping (professional editing included)..... | 625.00      |
| Additional pre-booked hours.....                          | 150.00/hour |
| - 3 hour DJ/Karaoke.....                                  | 850.00      |
| Additional pre-booked hours.....                          | 150.00/hour |

\* 150.00 per hour overtime for above services.

## BAR/BAT MITZVAH PACKAGE.....2195.00

- 3-Hour Emcee, performing as "Ring Leader" for your entire event
- 3-Hour DJ playing your favorite hits
- 2 High-Energy dancers to lead your guest in games and routines.
- Pre-planning your event with you and your Mitzvah child
- Props, prizes and games available
- Additional pre-booked hours 250.00 per hour
- Additional dancers to assist Emcee are available for additional charge

*Same package available without dancers for 1395.00*

*North Shore's finest Bar/Bat Mitzvah packages available at customer's request. Call for a quote.*

## VIDEO PACKAGE FOR WEDDING OR BAR/BAT MITZVAH.....1095.00

- Complete videotaping of ceremony and reception (including professional editing)
- Video photo album "Your Day in Song" highlights music video
- Two professionally edited copies of your event on DVD in printed cases

## LINE DANCE LESSONS.....starting at 225.00/hour

If you're planning a party of any kind, dance lessons will get your guests up and on the floor!

## ADDITIONAL ENTERTAINMENT AND VIDEO OPTIONS

|  |                          |
|--|--------------------------|
| Dynamic Lighting Package.....  | 150.00                   |
| Video Photo Album.....   | 350.00 (up to 50 photos) |
| Video Projection Package.....  | 300.00                   |
| Includes DVD/VHS Playback and Large Screen (For video montage, music videos, live camera and more) |                          |

## ANYTHING ELSE WE CAN DO FOR YOU?

Just ask! All entertainment and video services are available at any location.

Additional charges may apply. Prices subject to change.

Call (847) 303-4483 and ask for America's Best Entertainment Coordinator

Banquet Dinner Package © 5/2010 Ala Carte Entertainment





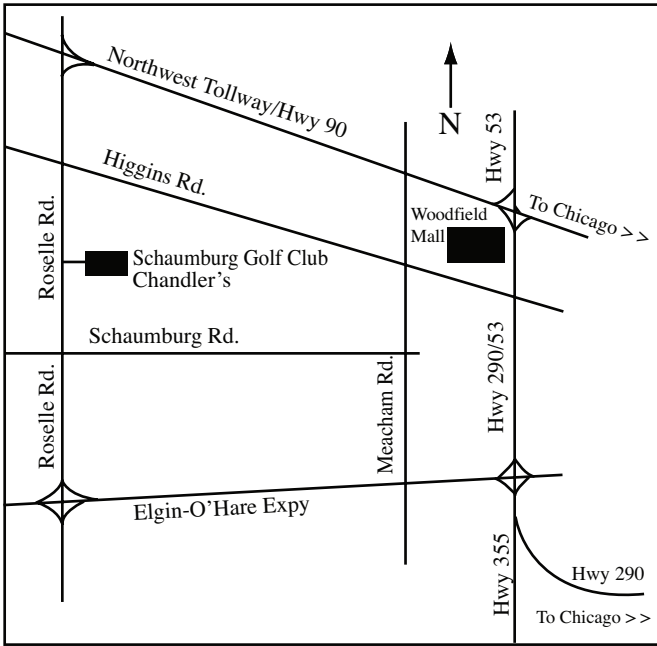
**Book your Wedding at Chandler's**  
**For the Months of January, February and March**

**And**

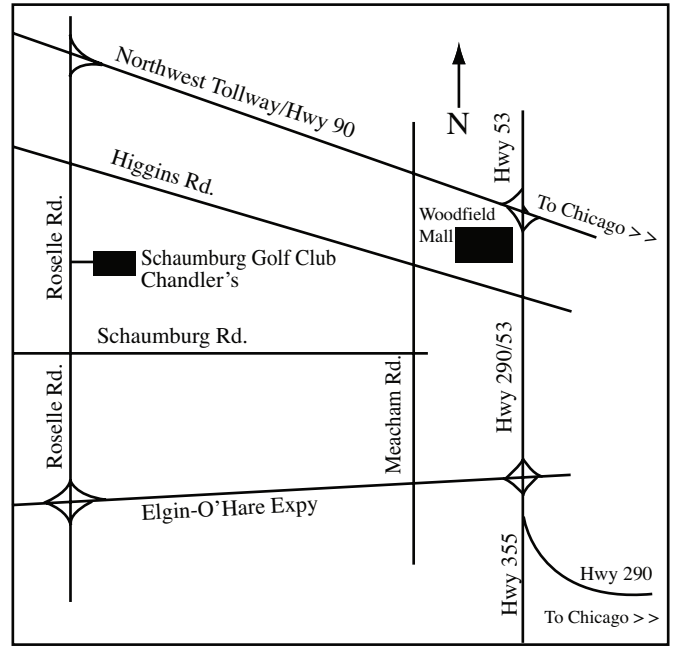
**Receive 50% off America's Best DJ and  
Chocolate Fountain**

**\$1000.00 Value**

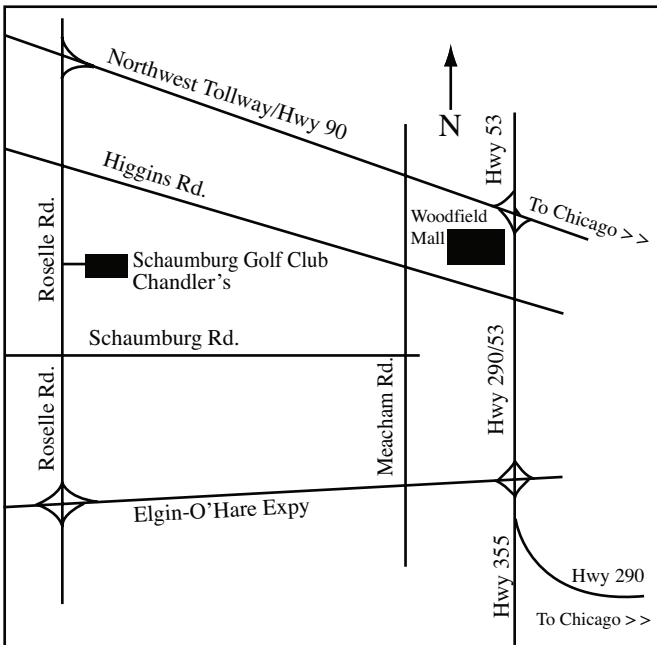




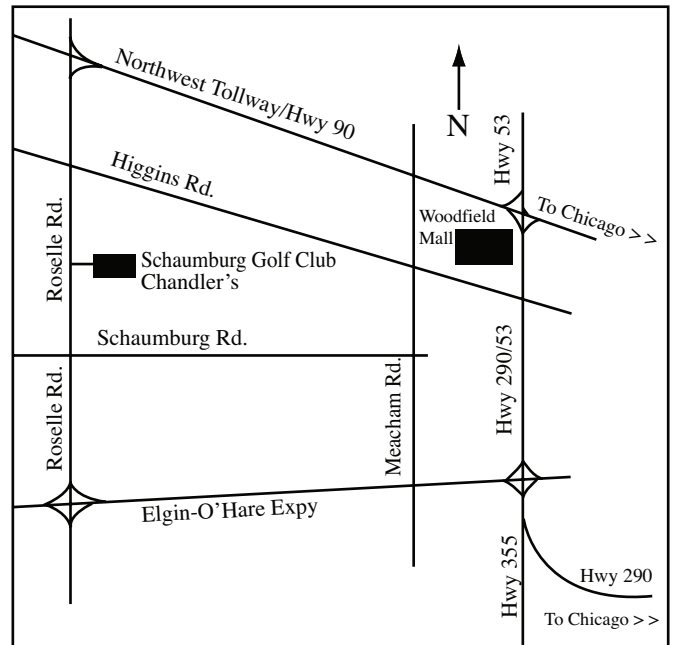
**Chandler's**  
 At the Schaumburg Golf Club  
 401 N. Roselle Rd.  
 Schaumburg, IL 60194



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 At the Schaumburg Golf Club  
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 Schaumburg, IL 60194

### Directions

From the North: Take I-294 South. Exit I-90 West (towards Rockford). Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1 1/2 miles past Higgins (Rte 72) on the East Side of the Street.

From the South: Take I-294 North. Exit at I-90 West (towards Rockford). Take I-90 West. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

From I-290 Eisenhower (Chicago): Take I-90 West towards Rockford. Exit Roselle Road South. Turn Left and go south for 2 miles. It is 1/2 mile past Higgins (Rte 72) on the east side of the street.

From I-355: Take I-355 North towards Schaumburg (I-355, I-290/53 Merge) Continue on I-290 to Higgins (Rte 72). Exit at Higgins Road West (left turn) and go to Roselle Road (South). It is 1/2 mile past Higgins on the East side of the street.

From the West: Take I-90 East. Exit Route 59 going south (right turn). Turn left at Golf Road (Rte 58). Continue East on Golf to Higgins Road (Rte 72), turn right on Higgins going East. Go to Roselle Road, turn right on Roselle Road (going south) Schaumburg Golf Club/Chandler's is 1/2 mile on the left (East side)

### Directions

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