



## LUNCHEON 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)

Luncheon 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	55.00
Chicken quesadillas	55.00
Crab rangoons	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

### 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

### 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

### 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

### EUROPEAN CHEESE DISPLAY

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

One hour package
4.95

### 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 a period of two hours.

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 a period of two hours.

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





## COMPLETE LUNCHEONS



Includes freshly baked bread and butter, coffee, decaf or hot tea.

### APPETIZERS

*(choice of one)*

- Fresh tossed garden salad with house dressing
- Caesar salad (add .50)
- Homemade soup of the day
- Seasonal fresh fruit cocktail

### ENTRÉES

*(choice of one)*

<b>GRILLED HERB CHICKEN</b>	<b>16.95</b>
Boneless chicken breast marinated in fresh lemon juice, Dijon, garlic and herbs.	
<b>CHICKEN VESUVIO</b>	<b>16.95</b>
Fresh boneless breast of chicken served with peas, roasted peppers, olive oil, garlic and rosemary sauce.	
<b>ROAST SIRLOIN OF BEEF</b>	<b>17.95</b>
Tender slices of roasted top sirloin, with mushroom-bordelaise sauce.	
<b>GRILLED SALMON WITH CHAMPAGNE DILL SAUCE</b>	<b>16.95</b>
Grilled fresh salmon, enhanced with a champagne dill sauce.	
<b>PARMESAN-CRUSTED SALMON</b>	<b>17.95</b>
Fresh Atlantic salmon sautéed with a Parmesan crust and enhanced with cream Dijon sauce.	
<b>GRILLED TUNA STEAK</b>	<b>18.95</b>
Served with soy-ginger glaze.	
<b>CHICKEN ROULADE</b>	<b>16.95</b>
Chicken breast stuffed with wild rice, served with supreme sauce.	
<b>MARINATED GRILLED CHICKEN KABOB</b>	<b>16.95</b>
Charbroiled tender chunks of marinated chicken skewered with bell peppers, mushrooms, and red onion.	
<b>MARINATED BEEF KABOB</b>	<b>16.95</b>
Charbroiled tender chunks of marinated beef skewered with bell peppers, mushrooms, and red onion.	
<b>TWIN QUEEN FILET</b>	<b>24.95</b>
Two 4 oz. filets with a mushroom-bordelaise sauce.	
<b>MIXED GRILL</b>	<b>25.95</b>
Charbroiled USDA prime center-cut sirloin with mushroom-bordelaise sauce served with a boneless grilled chicken breast.	



# COMPLETE LUNCHEONS



## SIDE DISHES

*(choice of one)*

Baked Idaho potato  
Vesuvio potatoes

Herb-roasted potatoes  
Parsley-boiled potatoes  
Roasted garlic mashed potatoes

Wild rice pilaf with mushrooms  
Rice pilaf

Baked sweet potatoes with maple brown  
sugar butter (add 1.00 per guest)

Double baked potatoes  
(add 1.00 per guest)

## VEGETABLES

*(choice of one)*

Sautéed zucchini and yellow squash  
Chef's fresh vegetable medley

Broccoli with garlic butter  
Asparagus with hollandaise  
(add 1.25 per guest)

## DESSERTS

*(choice of one)*

**Assorted Ice Creams**  
Cookies and Cream  
French Vanilla  
Raspberry Sherbert

**Mousse**  
Strawberry  
White Chocolate  
Chocolate

**Homemade Fruit Cobbler**  
Cherry  
Apple  
(A la mode add  
.75 per guest)

## SPECIALTY LUNCHEONS

Includes garden house salad, baked garlic bread and butter, dessert, coffee, decaf and hot tea.

### **CHICKEN, BROCCOLI AND SHELLS** **16.95**

Sautéed chicken breast atop shell pasta tossed with broccoli and a garlic cream sauce.

### **SHRIMP, BROCCOLI AND SHELLS** **17.95**

Sautéed shrimp atop shell pasta tossed with broccoli and a garlic cream sauce.

### **BAKED VEGETABLE ROTOLO** **16.95**

Rolled sheets of lasagna stuffed with ricotta, Parmesan cheese, vegetables and Italian seasonings. Served with both marinara and Alfredo sauce and broccoli florets.

### **CHICKEN ALFREDO** **15.95**

Sautéed chicken breast served on a bed of fettuccine with broccoli and Alfredo sauce.

### **FETTUCINE PRIMAVERA** **14.95**

Fettuccine and fresh vegetables tossed in a sun-dried tomato cream sauce.

## EXPRESS LUNCHEONS

Express luncheons are served with French fries or pasta salad, choice of dessert and coffee, decaf or hot tea. With choice of soup or salad, add 1.00 per guest.

### **RIBEYE STEAK SANDWICH** **12.95**

7 oz. hand-trimmed ribeye steak charbroiled, topped with sautéed mushrooms.  
Served on a toasted French roll.

### **BEEF OR TURKEY CLUB CROISSANT SANDWICH** **10.95**

Thinly sliced beef or turkey, crisp bacon, lettuce, tomato, Swiss cheese and mayonnaise.

### **GRILLED CHICKEN SANDWICH** **10.95**

Grilled chicken breast, with bacon, melted Cheddar cheese & honey Dijon mustard.

### **SIRLOIN BURGER WITH CHEESE** **9.95**

8 oz. ground sirloin char-grilled to order topped with your favorite cheese  
and served on an old-fashioned bun.



## LUNCHEONS

(continued)



### ON THE LIGHTER SIDE

Served with freshly baked rolls and butter, coffee, decaf or hot tea.

With a cup of soup of the day, add 1.00.

**MANDARIN CHICKEN SALAD** **13.95**

Grilled chicken breast, Mandarin oranges, peppers, fried rice noodles, fried wonton strips, jicama, scallions, cilantro and toasted seeds over mixed greens, tossed in a sweet and sour plum dressing.

**CHICKEN CAESAR SALAD** **13.95**

Grilled chicken breast atop crisp romaine lettuce tossed in Caesar dressing, garnished with tomato, hard-boiled egg, artichoke hearts, radishes, black olives, red onion, croutons and anchovies (optional).

**S.S. PINEAPPLE BOAT** **14.95**

Your choice of chicken salad, tuna salad or a combination of both served on a fresh pineapple section garnished with fresh seasonal fruits.

**CHOP HOUSE SALAD** **12.95**

Chopped mixed greens, tomato, cucumber, red onion, crisp bacon, Cheddar cheese, scallions, and homemade croutons. Served with your choice of dressing.

**HERB-CRUSTED CHICKEN SALAD** **13.95**

Breast of chicken sautéed in our Italian breadcrumbs and tossed with mixed greens, prosciutto, Gorgonzola cheese, red onion and our homemade Italian herb vinaigrette.

*Prices do not include tax and gratuity*





## THE ULTIMATE LUNCHEON BUFFET

*(Minimum 30 guests)*



### ACCOMPANIMENTS

*(choose two)*

Homemade garlic mashed potatoes  
Parsley-boiled potatoes  
Herb-roasted potatoes  
Chef's fresh vegetable medley  
Sautéed zucchini and yellow squash

### ENTRÉES

*(choose two)*

Roast spring chicken  
Roasted pork loin (apricot glaze)  
Roast sirloin of beef with mushroom bordelaise  
Parmesan-Crusted Salmon  
Grilled tuna steak with a soy-ginger glaze  
Roast breast of turkey with stuffing and cranberry sauce  
Country-fried chicken  
Virginia-baked ham with pineapple glaze  
Polish sausage with sauerkraut  
Italian sausage with roasted green peppers and marinara sauce

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

Garden-fresh tossed salad  
Fresh baked rolls with butter  
Mostaccioli with marinara  
Freshly brewed coffee, decaf, hot tea, or milk  
Choice of ice cream, raspberry sherbet or chocolate mousse

*19.95 per guest*

Family Style - \$17.95 per guest

### PICNIC BUFFET

Buffet includes decorations on buffet, white table linen with choice of napkin color

Hamburgers, brats and hot dogs  
Pasta salad, coleslaw, potato salad and baked beans  
Cookies and brownies  
Iced tea and lemonade

*12.95 per person*

*+ tax and gratuity*





## LUNCHEON BUFFETS



### **THE DELI**

*(minimum 30 guests)*

Sliced ham, turkey and roast beef  
Assorted sliced cheese  
Assorted bakery fresh breads and butter  
Freshly tossed garden salad with a choice of dressings  
Fresh fruit tray  
Mustard, mayonnaise, lettuce, tomato and onion  
Homemade potato salad and coleslaw, pasta salad  
Freshly brewed coffee, decaf and hot tea

12.95 per guest

### **OPTIONAL BUFFET ITEMS**

Homemade baked mostaccioli (add 1.50 per guest)  
Country-fried chicken or roast spring chicken (add 2.00 per guest)  
Assorted bakery cookies and brownies (add 1.50 per guest)



## BREAKFAST BUFFET PACKAGES



### CONTINENTAL

- Carafes of fresh chilled juices
  - Bakery-fresh muffins, assorted doughnuts and bagels with whipped butter, fruit preserves, and cream cheese
  - Freshly brewed coffee, decaf and hot tea
- 6.95 per guest*  
assorted fruit tray for 2.00 additional per guest

### THE AMERICAN

*(minimum 30 guests)*

- Carafes of fresh chilled juices
  - Assorted bakery goods served with whipped butter and preserves
    - Freshly scrambled eggs
    - Fresh fruit display
  - Ranch bacon and link sausage
    - Homemade hashbrowns
  - French toast or buttermilk pancakes with maple syrup
  - Freshly brewed coffee, decaf and hot tea
- 13.95 per guest*

### BRUNCH BUFFET

*(minimum 50 guests)*

- Carafes of fresh chilled juices
  - Assorted bakery goods and freshly baked rolls served with whipped butter and preserves
    - Seasonal fresh fruit display
  - Eggs Benedict or freshly scrambled eggs with diced ham and green peppers
    - Ranch bacon and link sausage
    - Homemade hashbrowns
  - Roast chicken, fried chicken or baked ham (roast sirloin add 2.00)
    - Cheese blintzes with strawberry sauce
    - Tossed salad with choice of two dressings
      - Chef's fresh vegetables
    - Roasted garlic mashed potatoes
  - Rice pilaf, roasted potatoes or pasta with marinara
  - Freshly brewed coffee, decaf and hot tea
- 19.95 per guest*

### SOMETHING SPECIAL

Add a special touch to your breakfast or brunch buffet

Assorted bagels with cream cheese and fruit preserves	2.95 per guest
Lox and bagels with cream cheese	2.95 per guest
Deluxe omelette station	2.95 per guest
Corned beef hash	2.00 per guest
Seasonal berries	3.95 per guest
Large fresh fruit display (50-70 servings)	90.00
Small fresh fruit display (30-40 servings)	50.00
Individual whole fresh fruit basket (30 servings)	65.00

### CHAMPAGNE & MIMOSA

Unlimited Champagne or mimosa for one full hour

*4.95 per guest*



## 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 (1 hour)*

### **Chocolate Fountain**

Enjoy an assortment of delicious items ready to dip in our chocolate fountain:  
strawberries, bananas, pineapple, chocolate chip cookies,  
graham crackers, pretzels, cream puffs, and marshmallows  
*4.95 per person 3.95 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. We will be glad to custom tailor a menu package to meet your individual needs.

*Prices do not include tax and gratuity*



## REFRESHMENT BREAKS



### BEVERAGE BREAK

Assorted cans of soda, bottled spring water, freshly brewed regular and decaffeinated coffee, hot tea and carafes of lemonade and iced tea.

*4.95 per guest*

### MELTING MOMENT

Double fudge brownies, assorted cookies, chocolate-covered strawberries and bananas, assorted chocolate candies, coffee, tea and decaf

*7.95 per guest*

### SNACK ATTACK

Carafes of chilled juices, assorted cans of soda, bottled spring water, bags of potato chips and pretzels, whole fresh fruit, assorted candy bar selection, coffee, tea, and decaf.

*6.95 per guest*

### ALA CARTE

Candy bars 1.25 each

Cookies 15.00/dozen

Brownies 15.00/dozen

Chocolate-covered strawberries/bananas 20.00/dozen

Canned Soda 2.00 Bottled Water 2.00

Bags of potato chips/pretzels 1.50/bag

Coffee/decaf 50.00 urn

Carafes of soda 4.00

*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, bottle
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 dollar amount of the event, is required,

## GUEST MINIMUMS

Function rooms are assigned in accordance with anticipated revenue. Please consult with our event planner for minimums.

## 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 a wedding 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.

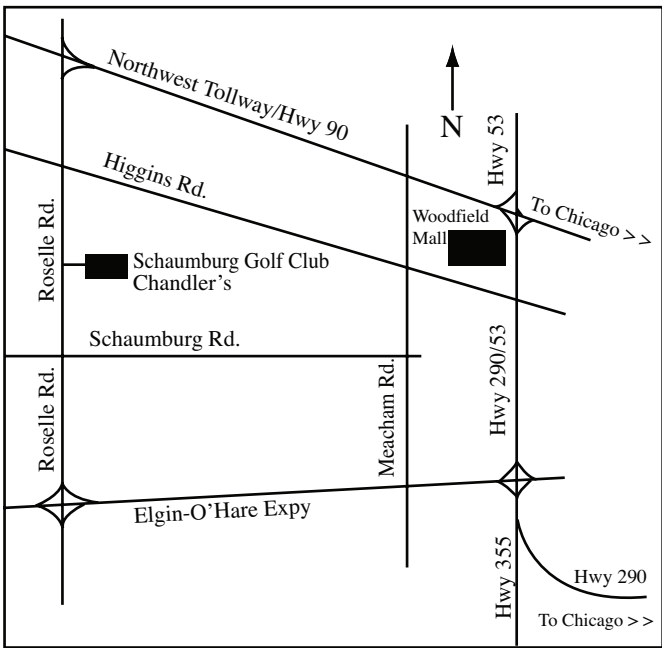
Please contact our catering department at (847) 490-7074



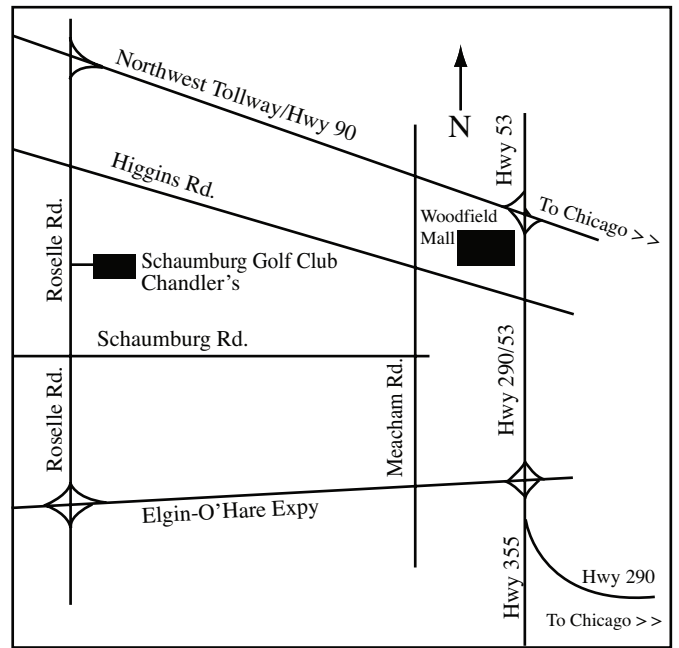


**Book your Wedding at Chandler's**  
**For the Months of January, February and March**  
**And**  
**Receive 50% off America's Best DJ and**  
**Chocolate Fountain**  
**\$1000.00 Value**

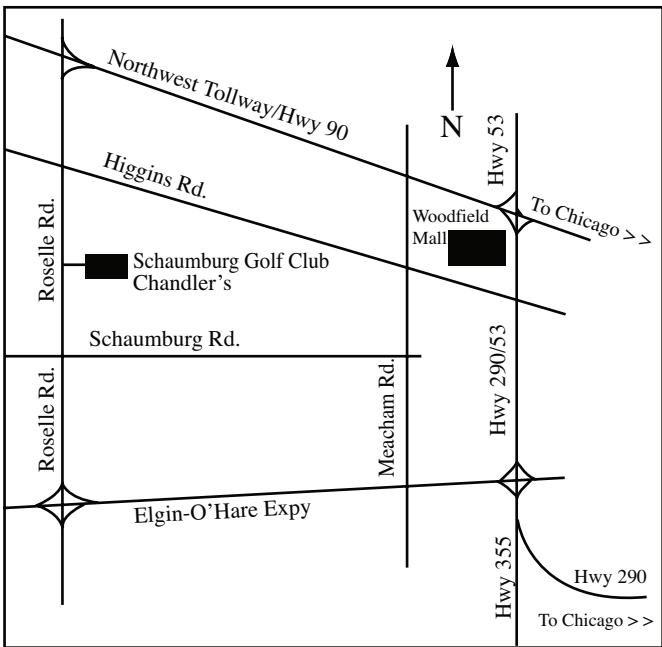




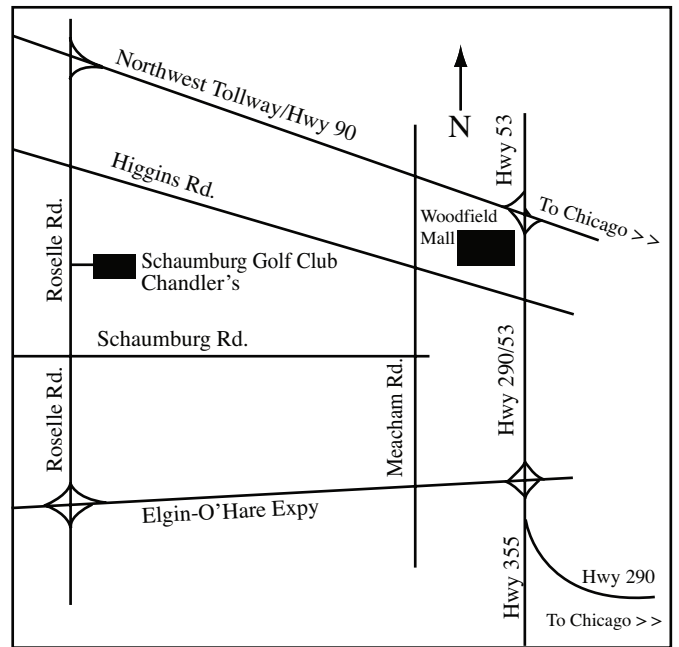
**Chandler's**  
 At the Schaumburg Golf Club  
 401 N. Roselle Rd.  
 Schaumburg, IL 60194



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### 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

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.

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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)