



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 _____

Service charge included in pricing

Prices do not include tax



Vist our websit for a 360° virtual tour of our banquet rooms

Chandler's

401 N. Roselle Road • Schaumburg, Illinois 60194

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

www.chandlerschophouse.com

www.aceplacescatering.com

Chandler's Banquet Dinner Package © 11/2015 Ala Carte Entertainment

All info subject to change without notice

Deluxe Hors D' Oeuvres

(50 pieces per order)

COLD HORS D'OEUVRES

Spinach and artichoke dip with toasted pita chips	65.00
California rolls with wasabi and soy sauce	95.00
Tomato basil bruschetta	75.00
Deli spiral pinwheels	75.00
Assorted fresh fruit kabob	65.00
Prosciutto ham with melon	65.00
Deluxe finger sandwiches	75.00
Coronets of salami	65.00
Deviled eggs	60.00
Antipasto tray	70.00
Smoked salmon on mini bagels	95.00
Jumbo shrimp cocktail with cocktail sauce	100.00
Red potato with sour cream and dill	65.00
Cucumber cups with oriental sesame chicken	75.00
Shrimp ceviche shooters	100.00

HOT HORS D'OEUVRES

Stuffed mushroom caps with spinach and cheese	70.00
Chicken quesadillas	70.00
Crab rangoon	95.00
Focaccia pizza squares	60.00
Chicken fingers with honey mustard	65.00
Mini egg rolls with sweet and sour sauce	85.00
Swedish or BBQ meatballs	70.00
Cocktail franks en croûte	65.00
Chicken or beef satay with peanut sauce	70.00
Fried calamari with cocktail sauce	70.00
Buffalo chicken wings (hot or mild)	65.00
French fried mushrooms	55.00
Spanakopita	90.00
French fried mozzarella sticks with marinara sauce	75.00
Coconut shrimp with apricot sauce	100.00
BBQ rib fingers	100.00
Italian sausage and pepper skewers	90.00
Vegetable or pork potstickers	90.00

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 ranch dip.

One hour package	Two hour package
\$2.95	\$4.25

DECORATED MEAT AND CHEESE TRAY

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

One hour package	Two hour package
\$4.25	\$5.30

SEASONAL FRESH FRUIT DISPLAY

The season's finest fruit
in a beautiful display.

One hour package	Two hour package
\$2.95	\$4.25

DOMESTIC CHEESE AND FRUIT DISPLAY

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

One hour package	Two hour package
\$4.25	\$5.30

EUROPEAN CHEESE DISPLAY

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

One hour package
\$7.00

VIP SEAFOOD DISPLAY

Chilled shrimp cocktail with cocktail sauce, baked
clams casino, smoked salmon with garnishes and
California rolls with soy sauce and wasabi.

One hour package	Two hour package
\$9.35	\$10.50

Signature Package

(30 guest minimum)

(\$16.95 per guest)

Select three hot items and three cold items.

All items selected will be replenished for a period of two hours.

\$9.95 per guest for one hour prior to dinner passed butler style.

(Buffet style add \$2.35)

(no substitutions please)

COLD HORS D'OEUVRES

Spinach and artichoke dip with toasted pita triangles

Deli spiral pinwheels

Vegetable crudités

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

(30 guest minimum)

(\$18.95 per guest)

Select three hot items and three cold items.

All items selected will be replenished for a period of two hours.

\$10.95 per guest for one hour prior to dinner.

Items from the Signature package are also available.

(Buffet style add \$2.35)

(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

California rolls with wasabi and soy

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 sauce

Focaccia pizza

Italian sausage and pepper skewers

Potstickers with soy-ginger sauce

Beef or Chicken satay with peanut sauce

Swedish or BBQ meatballs

Quesadillas with chicken and cheese

Upgrade Either Package

(per 50 pieces)

Mini filet mignon sandwiches \$175

Mini cheeseburgers \$110

Mini buffalo chicken sandwiches \$100

or

Carving station with your choice of Roast Sirloin, Roast Turkey or Pork Loin
on mini rolls and accompanying sauces \$210 per 50 people

Dinner Selections

APPETIZERS

Homemade soup of the day
Penne with marinara
Antipasto salad: romaine, salami,
provolone, pepperoncini and olives
with our house Italian dressing
(add \$1.75 per guest)

(choice of one)

Fresh fruit cocktail
Jumbo shrimp cocktail
(add market price per guest)

SOUPS

Beef Barley
Minestrone
Chicken Noodle
Cream of Chicken with rice
Cream of Mushroom
Broccoli Cheddar
Avgolemeno (Greek Egg Lemon Drop)

New England Clam Chowder \$2.35 *additional*

Manhattan Clam Chowder \$2.35 *additional*

Lobster Bisque \$2.35 *additional*

Chicken Tortilla
Chicken Rosa Marina
Roasted Red Pepper with wild rice
Asparagus Romano
Beef Vegetable
Potato Leek

SALADS

Garden fresh tossed salad
Garden fresh spinach salad
diced egg, bacon, red onion, tomato and
mushroom with warm bacon dressing

(choice of one)

Tossed Caesar salad *(add 1.00 per guest)*
Mozzarella with marinated sliced beefsteak,
tomatoes, red onion and cracked black pepper,
drizzled with olive oil
(add \$1.75 per guest)

SALAD DRESSINGS

Ranch
Italian
Bleu Cheese
Roasted Garlic Red Wine Vinaigrette
1000 Island

(choice of two)

French
Cream Garlic Sour Cream
Honey Mustard
Caesar
Raspberry Vinaigrette
Asian Sesame Ginger

SIDE DISHES

Baked Idaho potato
Herb-roasted red potatoes
Herb-roasted wedge potatoes
Roasted garlic mashed potatoes
Double baked potatoes *(add \$1.25 per guest)*

(choice of one)

Wild rice pilaf
Vesuvio potatoes
Parsley-boiled potatoes
Sweet potatoes with maple brown sugar butter
(add \$1.25 per guest)

Scalloped potatoes add \$1.75 per guest

VEGETABLES

Cauliflower or broccoli au gratin
Broccoli with garlic butter
Green beans and carrots

(choice of one)

Chef's fresh vegetable medley
Sautéed zucchini and yellow squash
Fresh asparagus with hollandaise sauce
(add \$1.50 per guest)

Dinner Selections

All dinners include choice of soup or salad, potato, vegetable, dessert, coffee, decaf or hot tea.

	Non-Package	Package
GRILLED HERB CHICKEN Double breast of chicken marinated in fresh lemon juice, Dijon mustard, garlic and herbs served with thyme-scented natural juices.	\$35.95	\$57.95
CHICKEN VESUVIO Sautéed boneless double chicken breast served with peas, roasted peppers, olive oil, garlic and rosemary sauce.	\$35.95	\$57.95
BREAST OF CHICKEN MARSALA Boneless chicken breast sautéed with mushroom and Marsala wine.	\$35.95	\$57.95
ROAST SIRLOIN OF BEEF Tender slices of roasted top sirloin, topped with mushroom-bordelaise sauce.	\$37.95	\$60.95
STUFFED CHICKEN BREAST WITH WILD RICE MUSHROOM STUFFING Boneless breast of chicken filled with a wild rice mushroom stuffing and served with a mushroom cream sauce.	\$36.95	\$57.95
CHANDLER'S MIXED GRILL Center-cut top sirloin with natural au jus, served with a grilled herb chicken breast. <i>Substitute 5oz. center-cut filet mignon add \$6.00</i>	\$45.95	\$67.95
ROAST TENDERLOIN OF BEEF The finest available cut, sliced by hand, served with mushroom-bordelaise sauce.	\$50.95	\$72.95
ROAST PRIME RIB OF BEEF Hand-carved prime rib, slow roasted in its own juices, served with creamy horseradish sauce.	\$51.95	\$73.95
NEW YORK STRIP STEAK Center-cut strip steak, charbroiled to perfection, served with natural au jus.	\$45.95	\$67.95
FILET MIGNON Center-cut filet, charbroiled to perfection, served with natural au jus.	\$51.95	\$73.95
SPECIAL SURF AND TURF Filet mignon and a trio of sautéed lemon-garlic shrimp.	\$50.95	\$72.95

All steaks are available with au jus, mushroom-bordelaise or demi-glace sauce.

Service charge included in pricing

Prices do not include tax

Dinner Selections

(continued)

	Non-Package	Package
CHICKEN FLORENTINE Breast of chicken stuffed with spinach, sun-dried tomatoes and wild rice with a white wine herb sauce.	\$36.95	\$58.95
GRILLED PORK CHOP 8oz. center-cut bone-in pork chop grilled with an apple cider jus.	\$37.95	\$59.95
STUFFED ROAST PORK LOIN Boneless pork loin stuffed with roasted apples, spinach and pecans with a dried cherry wine sauce.	\$38.95	\$60.95
CHICKEN PICATTA Sautéed chicken breast with roasted peppers and capers finished with a lemon garlic butter sauce.	\$36.95	\$58.95
CHICKEN AND SHRIMP COMBO Grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	\$47.95	\$69.95
CHANDLER'S TRIO Filet mignon medallions, grilled herb chicken breast and a trio of sautéed lemon-garlic shrimp.	\$58.95	\$80.95
PARMESAN-CRUSTED SALMON Fresh Atlantic salmon sautéed with a Parmesan crust.	\$37.95	\$59.95
FRESH CATCH OF THE DAY Choose your favorite: Whitefish, Tilapia or Orange Roughy with your choice of lemon dill, Parmesan-crusting or white wine herb sauce.	\$39.95	\$61.95
COLD WATER LOBSTER TAIL Broiled and served in the shell with drawn butter.	Market	Market
SURF AND TURF The best of both worlds. Filet mignon and lobster tail.	Market	Market

All steaks are available with au jus, mushroom-bordelaise or demi-glace sauce.

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, roast pork loin or Parmesan salmon alongside a platter of mostaccioli with your entrée.

\$9.95 per person

Service charge included in pricing, prices do not include tax

Gluten Free & Vegetarian Menu

Many of our regular entrée selections are available gluten free with minor adjustments to the sauces and accompaniments. Gluten free pastas are available. Please be specific in your selections. In addition we offer the following:

	Non-Package	Package
GRILLED CHICKEN BRUSCHETTA (Gluten Free) Double breast of chicken marinated and char-grilled, topped with bruschetta tomatoes.	\$36.95	\$57.95
STUFFED BELL PEPPER (Vegetarian) Sweet bell pepper stuffed with wild rice and roasted vegetables drizzled with a tomato vodka sauce and served with broccoli florets.	\$35.95	\$56.95
GRILLED BALSAMIC GLAZED VEGETABLES (Vegan) Seasonal garden vegetables marinated in extra virgin olive oil with fresh garlic and Italian herbs char-grilled and drizzled with a balsamic glaze and served with roasted wedge potatoes.	\$34.95	\$55.95
PENNE SPINACH AND FETA (Vegetarian) Sautéed spinach, sun-dried tomatoes, capers and artichokes tossed with penne pasta in our homemade marinara sauce, topped with crumbled feta cheese and fresh basil.	\$34.95	\$55.95
RATATOUILLE LASAGNA (Minimum of 6) (Vegetarian) Roasted pepper, eggplant, zucchini, tomato, baby spinach and a special blend of herbs and cheese. Served with marinara or Alfredo sauce.	\$35.95	\$56.95

While preparing each guests meal we make every effort to avoid cross contamination between food products and cooking preparation tools. Please be aware that due to normal kitchen operations we cannot guarantee that any menu item will be completely allergen free (Gluten Free).

Service charge included in pricing, prices do not include tax

Dinner Selections

(continued)

ASSORTED ICE CREAMS

Cookies and Cream
French Vanilla
Peppermint Crunch
Raspberry Sherbet
Chocolate
Lemon Sorbet

DESSERTS

(choice of one)

MOUSSE
Chocolate
White Chocolate

HOMEMADE FRUIT COBBLER

Cherry
Apple
Peach
(A la mode add \$1.50)

The following desserts may be substituted for the above desserts for an additional \$2.75

TIRAMISU

with espresso sauce

FRESH STRAWBERRIES

tossed with Grand Marnier and served with whipped cream

TURTLE

CHEESECAKE
with caramel sauce

APPLE STRUDEL

with vanilla ice cream and caramel sauce

CHICAGO'S BEST CHEESECAKE served with raspberry sauce

ALL DINNER SELECTIONS INCLUDE:

Coffee, decaf or hot tea, 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.

Children's Menu

For our guests 10 years old and under, the following options are available for \$16.95

(choice of one)

Chicken fingers
Mozzarella sticks
Macaroni and cheese
1/4lb. Hamburger or cheeseburger
Hot dog
Grilled cheese

(choice of one)

Fries
Tots
Carrot sticks
Applesauce
Mashed potato
Fruit cup

Family Style Dinner

(minimum 30 guests)

Non-Package Price \$35.95 Package Price \$57.95

ACCOMPANIMENTS

(choice of one)

Homemade garlic mashed potatoes
Parsley-boiled potatoes
Herb-roasted potato wedges
Vesuvio potatoes
Wild rice pilaf

(choice of one)

Chef's fresh vegetable medley
Sautéed zucchini and yellow squash
Broccoli with garlic butter
Green beans and carrots

ENTRÉES

(choice of two)

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

Roast pork loin (with apricot glaze)
Roast spring chicken
Virginia-baked ham with pineapple glaze
Parmesan-crusting salmon
Italian sausage with roasted peppers
and marinara sauce
Grilled-herb chicken breast

Roast tenderloin of beef with mushroom-bordelaise sauce

Non-Package Price \$47.95 Package Price \$69.95

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
Freshly brewed coffee, decaf, hot tea, or milk
Choice of mousse, sherbert, ice cream or cobbler

Chef available for carving at additional \$75.00

Service charge included in pricing, prices do not include tax

Ultimate Dinner Buffet

(minimum 50 guests)

Non-Package Price \$45.95 Package Price \$67.95

ENTRÉES

(choice of three)

Country-fried chicken
Roast spring chicken
Grilled herb chicken breast
Roasted 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
Orange roughy with
champagne dill 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
Homemade lasagna
Vegetable rotolo with
marinara and Alfredo sauce
Eggplant Parmesan
Grilled tilapia with citrus wine sauce

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

Non-Package Price \$49.95 Package Price \$71.95

Roast tenderloin of beef with mushroom-bordelaise sauce

Non-Package Price \$54.95 Package Price \$76.95

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

Garden-fresh tossed salad with choice of two dressings
Homemade garlic mashed potatoes, herb-roasted potato wedges or wild rice pilaf
Chef's fresh vegetable medley
Freshly baked rolls and butter
Seasonal fruit display
Choice of mousse, sherbet, ice cream or cobbler
Freshly brewed coffee, decaf, hot tea, or milk

Chef available for carving at additional \$75.00

Service charge included in pricing

Prices do not include tax

Dinner Stations Package

HORS D' OEUVRES STATION

Your choice of (4) Hot and (4) Cold Appetizers
(Choose hors d'oeuvres from pages 2 and 3)

PASTA STATION

(choice two pastas and two sauces)

Penne
Orecchiette
Angle Hair
Tortellini
Fettuccine

Marinara
Basil Pesto
Hearty Bolognese
Vodka Sauce
Alfredo

CARVING STATION

(choice two)

Roast Sirloin
Roast Turkey
Virginia Baked Ham

Herb crusted grilled pork tenderloin
Beef Brisket

Upgrade to Roast Tenderloin or Prime Rib \$6.00 per person
Served with silver dollar rolls and accompanying sauces

MASHED POTATO BAR

Our homemade garlic mashed potatoes scooped into
a martini glass and topped with your hearts desire

Included on the bar:

Broccoli
Shredded Cheddar
Bacon
Sour Cream
Chives

Baby Shrimp in a spicy remoulade
Jalapeño Corn Relish
Sautéed Mushrooms
Bleu Cheese Crumbles
Gravy

Non-Package Price \$50.95 Package Price \$72.95

Service charge included in pricing

Prices do not include tax

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

Our Famous Sweet Table

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 \$9.95 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 \$11.95 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 and more.
Add \$4.95 per guest

Champagne Fountain

Our own private label in a sterling fountain.
\$2.95 per person (1 hour)

Chocolate Fountain

Enjoy an assortment of delicious items ready to dip in our three foot chocolate fountain: fresh strawberries,
bananas, pineapple, chocolate chip cookies, graham crackers, pretzels, cream puffs and marshmallows.

\$6.95 per person \$5.95 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 *\$2.00 per person*. We will be glad to custom tailor a menu package to meet your individual needs.

Service charge included in pricing, prices do not include tax

Beverage Packages

All packages are priced per guest

CASH BAR

A \$75.00 bartender charge per bartender if cash sales do not exceed \$300.00 at the bar

House Brands
Call Brands
House Wine
Coffee Drinks
Long Island Iced Teas

Premium Brands
Super Premium Brands
Bottled Domestic Beer
Imported Bottled Beer

Please consult with catering director for prices

HOUSE BAR

Vodka
Gin
Bourbon

Rum
Sycamore Lane Wines
Domestic Bottled Beer

CALL BAR

Svedka Vodka
Early Times
Seagram's 7
Southern Comfort
Beefeater Gin
Seagram's VO
Jim Beam Bourbon
Canadian Club

Christian Brothers Brandy
All Cordials
Bacardi Rum
J&B Scotch
Meyer's Rum
Malibu Rum
Domestic Beer, Bottle

PREMIUM BAR

Absolut Vodka
Absolut Flavors
Stolichnaya Vodka
Bailey's Iris Cream
Jameson Whiskey
Johnnie Walker Red
Jack Daniel's

Dewar's White Label
Tanqueray Gin
Cuervo Gold
Fragelico
Kahlua
Imported Beer, Bottle

SUPER PREMIUM BAR

Amaretto Di Saronno
B & B
Gentleman Jack

Chivas Regal
Courvoisier
Grand Marnier

Johnnie Walker Black
Drambuie

Tia Maria
Bombay Sapphire

MIXERS

All bar includes:

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 \$22.95

3 Hours \$24.95

Each additional hour \$5.95

Call Brands

2 Hours \$24.95

3 Hours \$27.95

Each additional hour \$5.95

Premium Brands

2 Hours \$27.95

3 Hours \$29.95

Each additional hour \$5.95

Super Premium Brands

Available at an additional \$5.95 per guest per hour when Premium package is purchased

OTHER BEVERAGES

Champagne Punch
\$70.00 per bowl

Vodka Punch
\$70.00 per bowl

Non-Alcoholic Punch
\$60.00 per bowl

Each bowl serves approximately 30 guests

Brands and prices are subject to change without notice.

Wine list available on request.

Service charge included in pricing

Prices do not include tax

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.

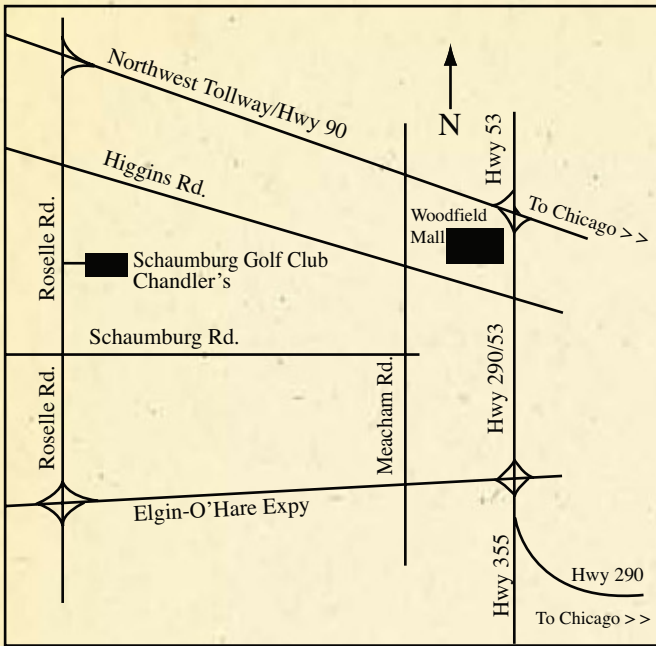
Account Balances

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:

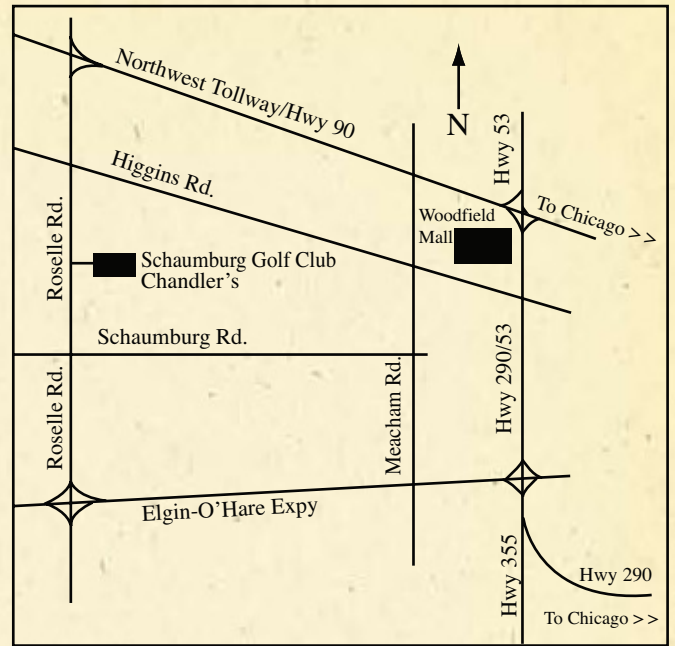
- Cash, Cashier's Check or Money Order
- Credit Card: American Express, Discover, Visa, Master Card, Diner's Club or Carte Blanche

No personal checks will be accepted for final payment

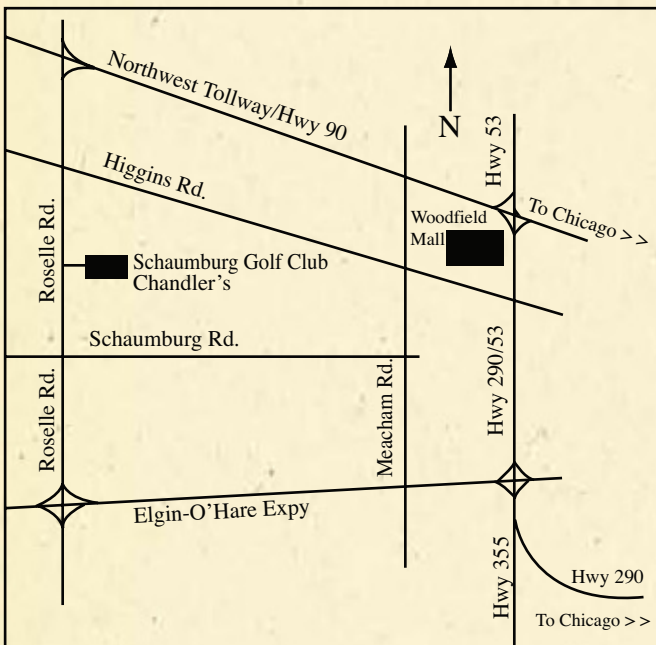
All food and beverage pricing includes service fee and is subject to appropriate sales tax.
All prices are subject to change.



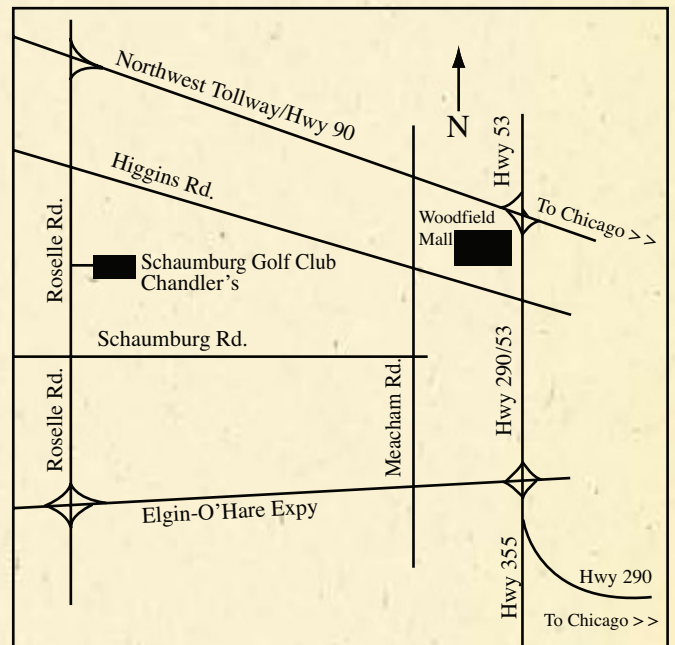
Chandler's
 At the Schaumburg Golf Club
 401 N. Roselle Rd.
 Schaumburg, IL 60194



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 At the Schaumburg Golf Club
 401 N. Roselle Rd.
 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

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.

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.

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)