



Banquet Dinner Package

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Chandler's Banquet Dinner Package © 6/11/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice





The Dinner Package

Four-Hour Event

Plated Dinner, Family Style or Buffet Available

Package with Four Hours of Open Bar with Premium Liquors

Package with Customizable Bar Options

White Linens with Choice of Napkin Color

Black Draped Linen Food Stations

Centerpieces with Candles for Guest Tables

Room Up Lighting

Ample Parking

Augusta Ballroom First Floor

Features:

Up to 320 Guests for Sit Down Dinner

30ft Vaulted Ceilings

Outdoor Patio with Firepits and Fountain

Pebble Beach Ballroom Second Floor

Features:

Up to 120 Guests for Seated Dinner

Panoramic Golf Course Views

Elevator Available





Plated Dinner Menu

(Minimum 30 Guests)

Plated Entrées include Soup Course or Salad Course, Fresh Baked Rolls and Butter, Entrée, Starch, Vegetable, Freshly Brewed Coffee, Decaf or Hot Tea and served Dessert. A Place Card with a clear menu identifier must be provided to Chandler's with Guests' Entrée Selection. *Upgrade

SOUP

Minestrone • Cream of Chicken with Rice
Broccoli Cheddar • Roasted Red Pepper • Tomato Basil

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

Grilled Herb Chicken

Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Served with Thyme-scented Natural Juices 41.95
Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash

Champagne Chicken

Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 41.95
Pairs well with Herb-Roasted Red Potatoes, Seasonal Fresh Vegetable Medley

Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 41.95
Pairs well with Seasoned Potato Wedges, Broccoli in Garlic Butter



Herb-Roasted Chicken Breast

Airline Chicken Breasts Marinated with Fresh Herbs, Olive Oil and Garlic,
Finished with a Light Chicken Au Jus 42.95
Pairs well with Sun-Dried Tomato Rice, Seasonal Fresh Vegetable Medley

Chicken Piccata

Sautéed Double Boneless Breast with Capers,
Finished with a Lemon Garlic Butter Sauce 40.95

Chicken Florentine

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes
With a Creamy Champagne Sauce 42.95
Pairs well with Sun-Dried Tomato Rice, Broccoli in Garlic Butter

Roast Sirloin of Beef

Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 46.95
Pairs well with Yukon Gold Whipped Potatoes, Broccoli in Garlic Butter

Twin Filet Mignon

Center Cut Filet, Charbroiled to perfection, Served with Au Jus or Bordelaise Sauce 70.95
Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter

Salmon

Served with Beurre Blanc Sauce and Parmesan Crusted 46.95
Pairs well with Sun-Dried Tomato Rice, Green Beans and Carrots

Filet and Chicken Breast

Our Center Cut Filet with Au Jus or Bordelaise Sauce and Grilled Herb Chicken 69.95
Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots • Seasonal Fresh Vegetable Medley
Sautéed Zucchini and Yellow Squash
Fresh Asparagus with Garlic Butter* 3.50 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
4.95 Per Guest





SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta

Double Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 40.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with Marinara Sauce (Vegetarian and Gluten Free) 40.95

Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs,
Drizzled with a Balsamic Glaze. Served with Seasoned Potato Wedges (Vegan and Gluten Free)
36.95

Penne Spinach and Feta

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
(Vegetarian)

*Gluten Free Pasta available • Minimum 10-Day Notice
37.95

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

CHILDREN'S

(Choose One)

For children 10 and under 18.95

Please Choose One Children's Meal for All Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Macaroni and Cheese

All Children's Meals are Served with Fries or Tater Tots (Choose One)

DESSERTS

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla
(With Chocolate Sauce)

Sorbet: Lemon • Raspberry

*Upgraded desserts available

Family Style

48.95

Buffet

48.95

(Minimum 30 Guests)

Family Style or Buffet include Salad Course, Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

(Choose Two)

Roast Spring Chicken

Grilled Herb Chicken

Our Signature Crispy Pressure-Fried Chicken

Chicken Vesuvio

Champagne Chicken

Roasted Sirloin of Beef with Bordelaise Sauce

Parmesan Crusted Salmon

Italian Sausage with Roasted Peppers and Marinara



ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash
Broccoli and/or Cauliflower with Garlic Butter • Green Beans and Carrots

DESSERTS

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

*Upgraded desserts available

UPGRADES

Chef Attended Carving Station

95.00 Per Attendant

Roast Prime Rib of Beef with Au Jus or Horseradish Sauce

Add 9.95 Per Guest

Roast Tenderloin of Beef with Bordelaise Sauce

Add 9.95 Per Guest

Hors d'Oeuvres

16.95 Per Guest
(Minimum 50 Guests)

SIGNATURE

(Choose Two Hot and Two Cold)

One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Focaccia Pizza Bites

Spanakopita with Tzatziki Sauce

Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese ^{GF}

Meatballs - BBQ or Swedish

Mini Egg Rolls with Sweet and Sour Sauce

Italian Sausage with Marinara ^{GF}

Cold

Spinach and Artichoke Dip with Toasted Pita Chips

Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly

Antipasti Spears - Chef's Selection ^{GF}

Caprese Pops ^{GF}

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00

Mini Filet Mignon Sliders 185.00

Buffalo Chicken Sliders 185.00

Cheeseburger Sliders 150.00



CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces
Per 50 Guests 450.00

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce
Or
Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce

DISPLAYS

Priced Per Guest for One Hour

Fresh Vegetable Crudité

5.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board

8.95 Per Guest

Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables
and Assorted Crackers with Fruit Garnish

Fresh Fruit Display

5.95 Per Guest

Seasons Finest Fruit

Domestic Cheese and Fruit Display

6.95 Per Guest

Cheddar, Swiss and Jalapeno Cheese and Assorted Crackers
Paired with Seasonal Fresh Fruit



Sweet Tables and Desserts

Famous Sweet Table

14.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours, Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs, French Pastries, Mini Cheesecakes and Chocolate Covered Strawberries

*Selections may vary due to availability

Tiramisu

4.95 Per Guest

Chicago's Best Cheesecake

4.95 Per Guest

Chocolate Fudge Cake

4.95 Per Guest

Freshly Baked Cookies

25.00 Per Dozen

Chocolate Fudge Brownies

25.00 Per Dozen





Non-Package Bar Options

Cash Bar or Tab Bar

100.00 Bartender Fee

Open Bar Pricing Per Guest

2 Hours 32.95 Per Guest for Premium Liquors

3 Hours 36.95 Per Guest for Premium Liquors

Bottled Wine

29.00 Per Bottle

Pinot Grigio • Chardonnay • Sauvignon Blanc
Merlot • Cabernet Sauvignon • Pinot Nior

Bottles of House Champagne

26.00 Per Bottle

Carafes of Soda

5.00 Each

With Fresh Lemons and Ice

Pepsi • Diet Pepsi • Sierra Mist • Lemonade • Iced Tea

Beer

6.00-8.00

Domestic Beer • Imported Beer • Craft Beer
White Claw • High Noon

Bar Service

Five Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles and House Wine with Red and White Wine on each Table during Dinner Service.
Bar Closes for One Hour during Dinner Service.

PREMIUM LIQUORS

Absolut • Bacardi • Baileys Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
Jim Beam Bourbon • Kahlua • Malibu
Rum Chata • Seagram's 7 • Southern Comfort • Tito's • Jameson

Top Shelf Upgrade

7.00 Per Guest

Amaretto Di Saronno • Crown Royal • Maker's Mark
Johnny Walker Black • Grey Goose • Patrón Silver

DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra O

*Upgrade Craft Beers, White Claw or Imported Bottled Beer

7.00 Per Guest

Blue Moon • Corona Bottle • Modelo Bottle
Founders All Day IPA • Stella Artois • High Noon

BOTTLES OF HOUSE WINES DURING DINNER

(Choice of Two)

Chardonnay • Pinot Grigio • Sauvignon Blanc
Merlot • Cabernet Sauvignon • Pinot Noir

Upgrade One Hour Outdoor Wine and Beer Bar on Patio

200.00

Augusta Ballroom only, Weather Permitting.
Includes Two Bottled Beers and select wines





General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$250.00 or \$500.00 dependent on guest counts.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

A place card with an entrée selection identifier must be provided to Chandler's.

Account Balances - Final payment is due at the conclusion of your event via credit card. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Sales Tax - Pricing does not include current sales tax of 12%.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

Set Up & Decorations- Set up time for the host will be no more than 1 hour prior to the function start time. Host understands service staff will continue set up during this time. Decorations or displays brought onto the premise by the host must be approved prior to arrival to ensure compliance with local fire department regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed to any wall or ceiling with nails, staples, tape or other substance in order to prevent damage to the property. No confetti or glitter is allowed. All items must be removed at the conclusion of the event. Chandler's is not responsible for any items left behind.

Service Fee Notice - A 20% service fee is applied to support the planning, setup, and execution of your event. This fee is not a gratuity and is not distributed to service staff. Our team members are non-tipped employees and are compensated with competitive hourly wages as part of our commitment to providing consistent, high-quality service. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function.