



Conference Center Packages

**Meetings • Team Building Events • Seminars
Award Ceremonies • Networking Groups • Appreciation Dinners**

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com

www.ChandlersChophouse.com

Chandler's Golf Outing Packages © 6/11/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice





Breakfast Buffet Packages

CONTINENTAL

Minimum 30 Guests

17.95 Per Guest

Carafes of Chilled Juices

Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit

Freshly Brewed Coffee, Decaf and Hot Tea

THE AMERICAN

Minimum 20 Guests

26.95 Per Guest

Carafes of Chilled Juices

Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit

Freshly Scrambled Eggs

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Freshly Brewed Coffee, Decaf and Hot Tea





Lunch

BOX LUNCHES

All Box Lunches include, Chips, Cookie, Fruit and Bottled Water

Turkey & Ham Combo, Jack Cheese, Lettuce and Tomato on a Kaiser Roll
18.95

Roast Turkey, Provolone, Lettuce and Tomato on Sourdough
18.95

Krakus Ham, Swiss Cheese, Lettuce and Tomato on Rye Bread
18.95

Roast Angus Beef, Pepper Jack Cheese, Lettuce and Tomato on Chiabatta Bread
18.95

Grilled Veggies with a Hummus Spread on Tomato Focaccia Bun
18.95

DELI BUFFET

Minimum 20 Guests

24.95 Per Guest

Sliced Ham, Turkey and Roast Beef

Assorted Cheese Slices

Assorted Fresh Rolls and Breads

Mustard, Mayonnaise, Lettuce, Tomato and Onion

Classic Garden Salad

Choice of Two Dressings: Ranch • Italian
Honey Citrus Vinaigrette • White Balsamic Vinaigrette

Seasonal Fresh Fruit

Homemade Potato Salad

Choose One: Coleslaw or Pasta Salad
Freshly Brewed Coffee, Decaf and Hot Tea

CHANDLER'S BUFFET

Minimum 20 Guests

36.95 Per Guest

Includes Classic Garden Salad with two Dressings, Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

Dressings

(Choose Two)

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

Entrées

(Choose Two)

Grilled Herb Chicken Breast
Broasted Chicken
Roast Spring Chicken
Chicken Vesuvio
Roasted Sirloin of Beef with Bordelaise Sauce
Italian Sausage with Roasted Red 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 in Garlic or Parmesan Butter
Green Beans and Carrots

Dessert

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate
Ice Cream: Chocolate • Cookies and Cream • French Vanilla
Sherbet / Sorbet: Lemon • Raspberry





Snack Breaks

AM BREAK

10.95 Per Guest

Assorted Cans of Soda • Bottled Water
Granola Bars • Assorted Trail Mix • Protein Bars
Freshly Brewed Coffee, Decaf and Hot Tea

SWEET AND SALTY

10.95 Per Guest

Assorted Cans of Soda • Bottled Water
Bags of Assorted Chips • Bags of Pretzels • Assorted Candy Bars
Freshly Brewed Coffee, Decaf and Hot Tea

BEVERAGE STATIONS

All Day

7.95 Per Guest

Assorted Cans of Soda • Bottled Water
Freshly Brewed Coffee, Decaf and Hot Tea • Carafes of Lemonade and Iced Tea

Coffee, Decaf and Hot Tea Ala Carte

50.00 Large Urn / 30.00 Small Urn

ALA CARTE

Assorted Granola Bar	2.25 Each
Bags of Chips and Pretzels	2.00 Each
Assorted Canned Soda	2.25 Each
Bottled Water	2.50 Each
Chocolate Brownies	25.00 Per Dozen
Assorted Freshly Baked Cookies	25.00 Per Dozen
Small Seasonal Fruit Display (Minimum 35 Guests)	3.95 Per Guest
Fruit Kabobs (50 Pieces)	60.00
Caprese Skewers (50 Pieces)	75.00
Antipasto Skewers (50 Pieces)	75.00

Full Day Package

Minimum 25 Guests
60.00 Per Guest



CONTINENTAL BREAKFAST

Carafes of Chilled Juices
Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter
Seasonal Fresh Fruit
Freshly Brewed Coffee, Decaf and Hot Tea

MID-MORNING BREAK

Sweet and Salty
Assorted Cans of Soda • Bottled Water
Bags of Assorted Chips • Bags of Pretzels • Assorted Candy Bars
Freshly Brewed Coffee, Decaf and Hot Tea

BUFFET STYLE LUNCH

Buffet includes Classic Garden Salad or Soup, Fresh Baked Rolls and Butter, Mostaccioli with Marinara,
Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

Salad

(Choose One)

Classic Garden Salad • Bouquet of Field Greens

Dressings

(Choose Two)

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





Entrées

(Choose Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Roasted Sirloin of Beef with Bordelaise Sauce

Italian Sausage with Roasted Red 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 in Garlic or Parmesan Butter

Green Beans and Carrots

Dessert

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sherbet / Sorbet: Lemon • Raspberry

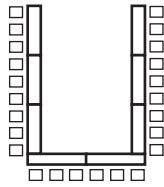
Audio / Visual

Wireless Microphone	75.00	10x10 Screen	50.00
Wireless Headset Microphone	100.00	Extension Cords	15.00
Lavaliere Microphone	100.00	Power Strips	15.00
Mixer (For Multiple Microphones)	50.00	Table Rental	8.00 Per Table
DVD Player	25.00	WiFi	N/C
LCD Projector and Screen	250.00	Av Tech (Per Hour Based on Availability)	175.00
50" Plasma TV	100.00		

Room Dimensions

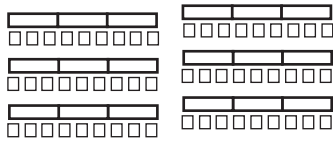
Room	Dimensions	Ceiling Height	Rounds of 10	Rounds of 12	Classroom	Theatre	Hollow-Square	U-Shape	Cocktail
A	74' x 52' 3848 sq. ft	29"	225 <i>around dance floor</i>	260 <i>on dance floor</i>	200	330	N/A	40-50	480
B	33' x 20' 660 sq. ft	9' 8"	N/A	40	25	30	30	20	55
C	33' x 20' 660 sq. ft	9' 8"	N/A	40	25	30	30	20	55
ABC	5168 sq. ft		360 <i>around dance floor</i>	400 <i>on dance floor</i>	360	500	N/A	N/A	600
BC	33' x 48' 1320 sq. ft	9' 8"	70	70	70	130	50	40	110
D	55' x 45' 2475 sq. ft	8' 6"	130	150	75	200	70	30	225
E	32' x 22' 704 sq. ft	8' 6"	50	50	30	60	35	25	95
Atrium	38' x 47' 1786 sq. ft	9' 6"	N/A	N/A	60	80	N/A	N/A	90

Room Set Up



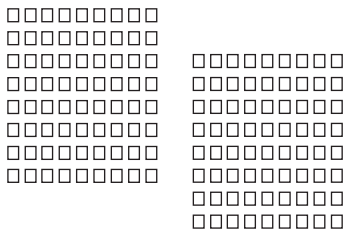
U-Shape

This is the best seating when you want participation and expect a group discussion. Provides natural face to face communication and is ideal for groups under 20.



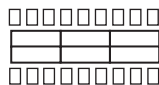
Classroom

Additional table fees may apply - best for large groups and/or long sessions. Perfect for any work / lecture / instructional or training meetings.



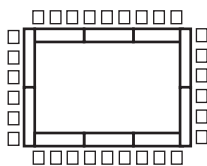
Theater

For large groups with little to no participation. Not recommended for long meetings or meetings requiring work space for participants.



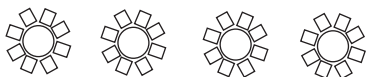
Solid Conference

Great for discussion groups of 6-12 people.



Open Conference

Best when you are expecting participation and discussion, provides natural face to face communication and is ideal for medium size groups with no AV equipment.



Rounds

Most common for lunch or dinner events. Works well with breakout sessions or small work groups.



Crescent Rounds

Generally used for general sessions or break out rooms, crescent rounds are half of a round with 5-6 people. Allows no one to have their back to the speaker.

General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$250.00 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.

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.

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. Fees apply if additional time is needed. 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.