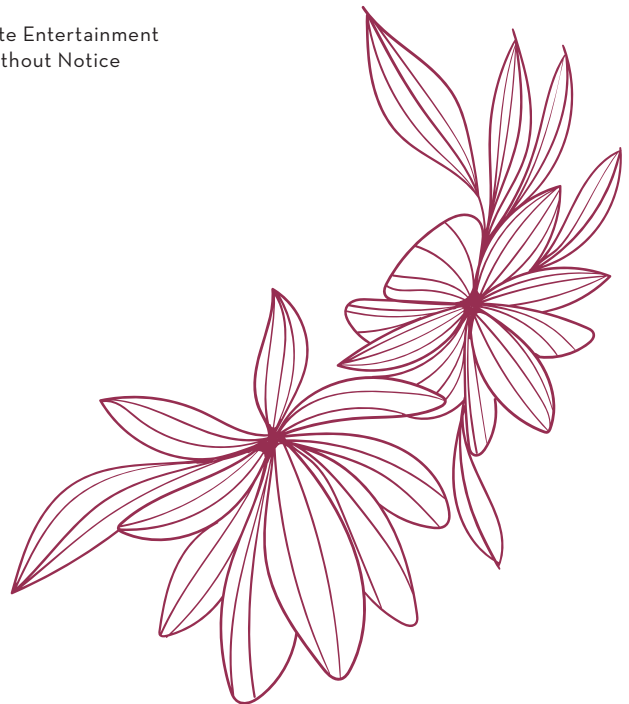




Luncheon Package

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

Chandler's Luncheon Package © 6/16/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice





The Luncheon Package

Four-Hour Event

Plated, Family Style, Buffet or Brunch Available

White Linens with Choice of Napkin Color

White Draped Linens - Cake Table, Place Card Table, Gift Table,
Registration Table and Novelty Table

Black Draped Linen - Dj, Food Stations and Beverage Stations

Centerpieces Available

Two Candles Per Guest Table

Room Up Lighting (Excludes Atrium)

Background Music

Audio Visual Equipment

Ample Parking

Five Private Rooms Available





Plated Entrées

(Minimum 30 Guests)

Plated Entrées include Soup or Salad Course, Fresh Baked Rolls and Butter, Entrée, Starch, Vegetable, Freshly Brewed Coffee or Hot Tea and served Dessert.

A Place Card with a 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

(Choice of Two)

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



ENTRÉES

Grilled Herb Chicken

Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Served with Thyme-scented Natural Juices 31.95

Chicken Vesuvio

Boneless Breast Marinated in a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 31.95

Champagne Chicken

Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 31.95

Roast Sirloin of Beef

Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 35.95

Salmon

Served with Beurre Blanc Sauce and Parmesan Crusted 35.95

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • 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
3.95 Per Guest





SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta

Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 31.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with a Marinara Sauce (Vegetarian) 31.95

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)
26.95

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 and Gluten Free*)

*Gluten Free Pasta available • Minimum 10-Day Notice
28.95

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

(Choice of One)

For children 10 and under 14.95

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 (Choice of One)

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

*Upgraded desserts available



Family Style

36.95

Buffet

36.95

(Minimum 30 Guests)

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

SALAD

Classic Garden • Traditional Caesar

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette

ENTRÉES

(Choice of One)

Add Second Entrée 8.95

Roast Spring Chicken

Grilled Herb Chicken

Our Signature Crispy Pressure-Fried Chicken

Chicken Vesuvio

Roasted Sirloin of Beef with Bordelaise Sauce

Italian Sausage with Roasted Peppers and Marinara

Parmesan Crusted Salmon





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

DESSERTS

(Choice of One)

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

*Upgraded desserts available



Breakfast and Brunch Buffets

CHANDLER'S BRUNCH BUFFET

36.95 Per Guest

Carafes of Chilled Juices

Choice of Two: Bakery Fresh Large Muffins, Large Bagels, Large Danish or Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Freshly Baked Rolls and Butter

Choice of One: Classic Garden • Caesar Salad

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

Choice of One: Our Signature Crispy Pressure-Fried Chicken
Grilled Herb Chicken • Chicken Vesuvio • Roast Spring Chicken

Mostaccioli with Marinara

Upgrade Tortellini with Vodka Sauce \$2.95 Per Guest

Seasonal Fresh Vegetable Medley

Choice of One: Yukon Gold Whipped Potatoes • Seasoned Potato Wedges

Freshly Brewed Coffee or Hot Tea





THE AMERICAN

Minimum 30 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 Display

Cheddar Scrambled Eggs

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Freshly Brewed Coffee and Hot Tea

BREAKFAST TACO BAR / URBAN BRUNCH

Minimum 30 Guests

26.95 Per Guest

Carafes of Chilled Juices

Scrambled Eggs

Chorizo

Cheddar Cheese

Green Onion, Tomatoes

Sour Cream

Tortillas

Fire Roasted Salsa with Chips

Unlimited Mimosas and Bellinis

Chef Attended Deluxe Omelette Station

4.95 Per Guest

Champagne Brunch Buffet

49.95



Carafes of Fresh Chilled Juices

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

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomatoes

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Fresh Baked Rolls and Butter

Classic Garden or Bouquet of Field Greens

Mostaccioli with Marinara

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

Choice of One: Grilled Herb Chicken • Our Signature Crispy Pressure-Fried Chicken
Roasted Sirloin of Beef with Bordelaise Sauce or Natural Au Jus

Choice of One: Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Seasonal Fresh Vegetable Medley • Green Beans and Carrots
Sautéed Zucchini and Yellow Squash

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

VIP Coffee Display

Unlimited Champagne and Mimosas





Sweet Tables and Desserts

Specialty 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 and Mini Cheesecakes

*Selections may vary due to availability

Ice Cream Buffet

6.95 Per Guest

French Vanilla and Chocolate Ice Creams with Hot Fudge, Assorted Crushed Candy Pieces,
Strawberry Topping, Nuts, Whipped Cream and Cherries

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

Bar Options

BAR SERVICE

Cash Bar or Tab Bar

100.00 Bartender Fee

Open Bar Pricing Per Guest

2 Hours 29.95 Per Guest for Premium Liquors

3 Hours 35.95 Per Guest for Top Shelf & Premium Liquors

PREMIUM LIQUOR

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 VO • Seagram's 7 • Southern Comfort • Tito's • Jameson

TOP SHELF LIQUOR

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

DOMESTIC BOTTLED BEER & HOUSE WINE

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

*Upgrade Craft Beers, Imported Bottled Beer or Seltzers

7.00 Per Guest

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



ADDITIONAL BEVERAGE OPTIONS

Bottled House Wine

29.00 Per Bottle

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

Bottles of House Champagne / Prosecco

26.00 Per Bottle

Carafes of Soda

5.00 Each

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

Beer

6.00-8.00

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

Unlimited Champagne Mimosas For One Hour

8.95 Per Guest

Unlimited Bellinis For One Hour

Prosecco with Mango, Peach, Strawberry and Raspberry Fruit Puree
9.95 Per Guest

PUNCHES

Each Punch Serves Approximately 30 Guests

Champagne Mimosa Punch

85.00 Each

Vodka with Cranberry or Lemonade Punch

85.00 Each

Red Sangria Punch

85.00 Each

Non-Alcoholic Sparking Fruit Punch

50.00 Each

Hors d'Oeuvres & Displays

SIGNATURE

Priced Per 50 Pieces

Hot

Focaccia Pizza Bites 75.00

Spanakopita with Tzatziki Sauce 85.00

Mac and Cheese Bites 85.00

Mini Egg Rolls with Sweet Chili Sauce 85.00

Stuffed Mushroom Caps with Spinach and Cheese 85.00 ^{GF}

Fried Chicken Potstickers with Ginger Soy Sauce 85.00

Swedish or BBQ Meatballs 85.00

Italian Sausage with Marinara 85.00 ^{GF}

Cold

Spinach and Artichoke Dip with Toasted Pita Chips 75.00

Tomato Basil Bruschetta 75.00

Whipped Goat Cheese with Hot Pepper Jelly 85.00

Antipasti Spears - Chef's Selection 85.00 ^{GF}

Caprese Pops 85.00 ^{GF}

OR

One-Hour Unlimited Butler Passed

14.95 Per Guest

(Choice of Two Hot and Two Cold)

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00

Filet Sliders 185.00

Buffalo Chicken Sliders 185.00

Cheeseburger Sliders 150.00



CARVING STATION

Served with Fresh Rolls and Accompanying Sauces
Per 50 Guests 350.00

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

7.95 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



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.

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.

