Chandler's
Weddings & Special Events

Wedding Package

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

Chandler's Wedding Package © 10/1/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice

Congratulations on your Engagement and Thank You for thinking of Chandler's for your Wedding.

Whether it's an intimate or large affair we understand that every Wedding involves many details. Our Catering Professionals will guide you through the entire planning process from initial date selection to the final dance leaving no detail overlooked. With referrals for DJ's, florist, photographers and hotels we at Chandler's are here to assist with every aspect of your day.

We look forward to working with you!

The Catering Sales and Service Team

The Wedding Package

Six-Hour Reception

Plated Dinner, Family Style, Buffet or Stations Packages available

Five Hours of Open Bar with Premium Liquors

Champagne Toast

Red and White Wine during Dinner Service

Custom Wedding Cake from One of our Two Bakeries

V.I.P Coffee Display

Venue Coordinator to Ensure a Flawless Event

Floor Length Linens with Choice of Napkin Color

White Draped Linens for your Head Table, Cake Table,
Place Card Table and Gift Table

Black Draped Linen for your DJ and Food Stations

Candles for Head Table and Guest Tables

Head Table and Room Up Lighting

Private Wedding Suite with Champagne available One Hour Prior
to Scheduled Start Time

Ample Parking

Complimentary Menu Tasting for 2 Once Date is Secured

10% Discount off your Bridal Shower or Rehearsal Dinner when Booked
at one of our Moretti's locations, Bella Napoli or at Chandler's

Augusta Ballroom
First Floor

Features:

Up to 320 Guests for Sit Down Dinner

30ft Vaulted Ceilings

Outdoor Patio

Outdoor Fountain

Pebble Beach Ballroom
Second Floor

Features:

Up to 120 Guests for Seated Dinner

Panoramic Golf Course Views

Separate Cocktail Area

Elevator Available

The Wedding Menu • Plated

Plated Wedding Entrées include fresh baked rolls and butter, soup or salad course, entrée, starch, vegetable, freshly brewed coffee, decaf or hot tea and served dessert. Dual entrées include same starch and same vegetable. 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

(Choice of 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 Thyme-scented Natural Juices 94.95

Champagne Chicken

Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 94.95

Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, garnished with Peas and Roasted Peppers 94.95

Herb-Roasted Chicken Breast
Airline Chicken Breast Marinated with Fresh Herbs, Olive Oil and Garlic,
Then Finished with a Light Chicken Au Jus. 94.95

Chicken Piccata
Sautéed Double Boneless Breast with Capers,
finished with a Lemon Garlic Butter Sauce 94.95

Roast Sirloin of Beef
Tender Sliced Sirloin with choice of Au Jus or Demi-Glace Sauce 97.95

Filet Mignon
Center Cut Filet, Charbroiled to perfection, Served with Au Jus
or Demi-Glace Sauce 106.95

Salmon
Served with Beurre Blanc Sauce and Parmesan Crusted 97.95

Filet and Chicken Breast
Our Center Cut Filet with Au Jus or Demi-Glace Sauce
with Grilled Herb Chicken or
Herb-Roasted Airline Breast with Light Chicken Au Jus 100.95

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
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 and a Balsamic Glaze Drizzle (Gluten Free) 90.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with a Tomato Marinara Sauce (Vegetarian) 84.95

Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs, Drizzled with a Balsamic Glaze. Served with Roasted Wedge Potatoes (Vegan and Gluten Free) 84.95

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
84.95

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 22.95
Please Choose One Children's Meal for all Children

Chicken Fingers

Macaroni and Cheese

All Children's Meals are Served with Fries, Tater Tots or Fruit Cups (Choice of One)

DESSERTS

Add 2.99 Per Guest
(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

Family Style

94.95

Buffet

94.95

Family Style or Buffet include Salad Course (served), Fresh Baked Rolls and Butter, Pasta, Two Entrées, One Vegetable, One Starch, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert. *Upgrade

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

PASTA

(Choice of One Pasta and One Sauce)

Pasta: Penne • Tortellini • Cavatappi

Sauce: Marinara • Basil Pesto • Hearty Bolognese • Vodka Sauce • Alfredo

ENTRÉES

(Choice of Two)

Roast Spring Chicken

Grilled Herb Chicken

Our Signature Crispy Pressure-Fried Chicken

Chicken Vesuvio

Champagne Chicken

Roasted Sirloin of Beef

Italian Sausage with Roasted Peppers and Marinara

Atlantic Salmon with Beurre Blanc Sauce

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

DESSERTS

Add 2.99 Per Guest
(Choice of One)

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

UPGRADES

Prime Rib / Roast Tenderloin of Beef
Add 12.95 Per Guest

Chef Attended Carving Station For Buffets
95.00 Per Attendant Per Entrée

Hors d' Oeuvres

10.95 Per Guest

SIGNATURE

(Choice of Two Hot and Two Cold)
One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Focaccia Pizza Bites

Spanakopita • Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese GF

Mini Egg Rolls with Sweet and Sour Sauce

Fried Chicken Potstickers with Ginger Soy Sauce

Swedish or BBQ Meatballs

Italian Sausage with Marinara GF

Cold

Spinach and Artichoke Dip • Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly • Caprese Pops GF

Antipasti Spears - Chef's Selection GF

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00

DISPLAYS 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
7.95 Per Guest
Seasons Finest Fruit

Domestic Cheese and Fruit Display
7.95 Per Guest
Cheddar, Swiss and Jalapeno Cheese paired with Assorted Crackers and Seasonal Fresh Fruit

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

Late Night Sweets and Snacks

Pizza Buffet
5.50 Per Guest
Up to 3 Assorted One Topping Pizzas

Mini Chicago Style Hot Dogs (50 Pieces)
150.00
With Onion, Tomato, Pickle, Celery Salt and Sport Peppers.

Jumbo Soft Pretzel Sticks (50 Pieces)
150.00
With Cheese and Mustard Sauce

Beef or Chicken Tacos (50 Pieces)
150.00
With Lettuce, Tomato, Jalapenos, Shredded Cheese, Sour Cream and Pico de Gallo.

Mini Italian Beef Sandwiches (50 Pieces)
185.00
With Peppers and Giardiniera.

Specialty Sweet Table
15.95 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, Chocolate Covered Strawberries
*Selections may vary due to availability.

Champagne Brunch Buffet

49.95

69.95 with Premium Bar Package (Four Hours)

4 Hour Brunch Reception

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
Roasted Sirloin of Beef with Demi-Glace 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 with Whipped Cream, Cinnamon and Shaved Chocolate

Custom Wedding Cake

Unlimited Champagne and Mimosas

The VIP Wedding Package

115.00 Per Guest

White Full Length Linens

Silver or Gold Chavari Chairs

Choice of Colored Napkins

Three Votives - Gold or Silver

Gold or Silver Chargers

Private Bridal Suite

Six Hour Reception

Five Hour Premium Bar with Red and White Wine
Served During Dinner Service

Champagne Toast

Custom Wedding Cake from one of our Two Bakeries

HORS D' OEUVRES

One-Hour Unlimited Butler Passed During Your Cocktail Hour
(Choice of Two Hot and Two Cold)

Hot

Coconut Shrimp

Spanakopita

Fried Chicken Potstikers with Ginger Soy Sauce

Mini Egg Rolls with Sweet and Sour Sauce (Vegetarian)

Chicken Tempura with Honey Sauce

Cold

Shrimp Cocktail

Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly Served on Crostini

Caprese Pops

VIP MENU PLATED

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

SOUP

Shrimp Bisque • Minestrone • Roasted Red Pepper • Tomato Basil

SALAD

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

Traditional Caesar
Romaine Lettuce, Shaved Parmesan and Toasted Croutons

Chandler's Iceberg Wedge
Tomatoes, Crispy Bacon, Crumbled Blue Cheese, Red Onion, Bleu Cheese Dressing

ENTRÉES

Filet Mignon
Center-Cut Filet, Charbroiled to perfection, Served with Au Jus or Demi-Glace Sauce

Filet and Chicken Breast
Our Center-Cut Filet with Au Jus or Demi-Glace Sauce, and Herb-Roasted Airline Chicken Breast with Light Chicken Au Jus or Double Boneless Chicken Breast with Creamy Champagne Sauce

Salmon
Served with Beurre Blanc Sauce and Parmesan Crusted

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes • Twice Baked Potatoes

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots

Seasonal Fresh Vegetable Medley

Fresh Asparagus with Garlic Butter* 3.50 Per Guest

Sautéed Brussels Sprouts

VIP COFFEE DISPLAY

With Whipped Cream, Cinnamon and Shaved Chocolate

Ceremony Package

1,750.00

Our Outdoor Ceremony Space offers gorgeous Views of our Golf Course and features:

Lighted Gazebo

Fountain

Garden Chairs

Unity Table

Rehearsal Space

Rehearsal Day and Time is based on availability and cannot be booked more than 45 days prior. Ceremony Package does not include on On-Site Officiant. A member of our Catering Department is present during your Rehearsal, however we recommend you work with your Officiant for organization of your Ceremony and Rehearsal.

Indoor Ceremony includes a Beautiful Arch and Unity Table

Ask about having your Rehearsal Dinner at one of our many Moretti's locations

Upgrades

SPECIALTY DESSERTS

Tiramisu
3.95 Per Guest

Chicago's Best Cheesecake
Served with your choice of Raspberry Sauce, Chocolate Sauce or Caramel
3.95 Per Guest

Chocolate Fudge Cake
Topped with Whipped Cream and Drizzled with Decadent Chocolate Sauce.
3.95 Per Guest

ROOM & LIGHTING UPGRADES

See your Catering Sales Manager for details

Centerpieces and Décor

Linens, Overlays and Table Runners

Swag Chair Covers

Chair Cover with Color Sash

Chiavari Chairs

Up Lighting / Lighting Effects

LCD Projector with Drop Down Screen
(Augusta Ballroom)

Name in Lights
250.00

Golf Course Photos* Restrictions Apply

General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of $1,000.00. A second deposit of $1,000.00 is due three months after booking. Additional deposits are not required but can be made at your discretion.

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.

Vendor meals are available at a reduced cost.

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

Tasting - Complimentary tasting for 2 includes two entrées with starch and vegetable. Additional entrées are available for an applicable fee. Tastings are scheduled in our restaurant and by appointment only.

Account Balances - Final payment is due 10 days prior via debit card, cashiers check or money order. 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.

Off Season (January and February) special pricing is offered for Saturday packages.

Friday and Sunday Discounts - Special pricing is offered for Friday and Sunday evenings (excluding holiday weekends).

Sales Tax - Pricing does not include current sales tax of 12.25%.

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

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.