



Banquet Dinner Package

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Chandler's Banquet Dinner Package © 4/19/22 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice





The Dinner Package

Five-Hour Event

Plated Dinner, Family Style or Buffet Available

Package with Four Hours of Open Bar with Premium Liquors
Red and White Wine During Dinner Service

Non-Package with Customizable Bar Options

White Linens with Choice of Napkin Color

Black Draped Linen Food Stations, Gift Table, DJ

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

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

Non-Package / Package Pricing

SOUP

Minestrone • Chicken Noodle • Cream of Chicken with Rice
Broccoli Cheddar • Roasted Red Pepper • Lobster Bisque* 1.95 Per Guest

SALAD

Classic Garden

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

Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

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 32.95 / 54.95
Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash

Chicken Marsala

Double Boneless Breast Sautéed with Mushrooms and Marsala Wine Sauce 32.95 / 54.95
Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley

Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 32.95 / 54.95
Pairs well with Seasoned Potato Wedges, Broccoli in Garlic Butter

Chicken Piccata

Sautéed Double Boneless Breast with Capers, Finished with a Lemon Garlic Butter Sauce 32.95 / 54.95
Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley

Chicken Florentine

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes With a White Wine Herb Sauce 32.95 / 54.95
Pairs well with Wild Rice Pilaf, Broccoli in Garlic Butter



Roast Sirloin of Beef

Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 34.95 / 56.95
Pairs well with Duchess Potatoes, Broccoli in Garlic Butter

Roast Prime Rib of Beef

Hand Carved Prime Rib, Slow Roasted in its own Juices,
Served with Creamy Horseradish Sauce 47.95 / 71.95
Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley

Filet Mignon

Center Cut Filet, Charbroiled to perfection, Served with Au Jus or Bordelaise Sauce 47.95 / 71.95
Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter

New York Strip Steak

Charbroiled to perfection, Served with Au Jus 42.95 / 66.95
Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley

Salmon

Served with Beurre Blanc Sauce. Available Parmesan Crusted 36.95 / 58.95
Pairs well with Wild Rice Pilaf, Green Beans and Carrots

Chicken and Shrimp Combo

Grilled Herb Chicken Breast and Trio of Sautéed Garlic Shrimp 43.95 / 66.95
Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter

Filet and Chicken Breast

Our Center Cut Filet with Au Jus or Bordelaise Sauce and Grilled Herb Chicken 51.95 / 73.95
Pairs well with Duchess Potatoes, Seasonal Fresh Vegetable Medley

Filet and Shrimp Combo

Filet Mignon and Trio of Sautéed Garlic Shrimp 53.95 / 75.95
Pairs well with Roasted Fingerling Potatoes, Sautéed Zucchini and Yellow Squash

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Duchess Potatoes • Roasted Fingerling Potatoes
Baked Idaho Potato with Chives and Sour Cream • Wild Rice Pilaf
Twice Baked Potato* 1.75 Per Guest

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* 1.75 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
3.95 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) 33.95 / 52.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Wild Rice and Roasted Vegetables,
Drizzled with a Tomato Vodka Sauce (Vegetarian) 33.95 / 52.95

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)
33.95 / 52.95

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
33.95 / 52.95

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 16.95

Please Choose One Children's Meal for All Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Angus Beef Hot Dog

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 or Espresso Sauce)

Sherbet / Sorbet: Lemon • Wild Berry • Raspberry

*Upgraded desserts available

Family Style

33.95 / 55.95

Buffet

42.95 / 64.95

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

Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

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)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Roasted Sirloin of Beef with Bordelaise Sauce

Polish Sausage with Sauerkraut

Parmesan Crusted Salmon





ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Wild Rice Pilaf

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
Sherbet / Sorbet: Lemon • Raspberry

*Upgraded desserts available

UPGRADES

Chef Attended Carving Station

75.00 Per Attendant

Roast Prime Rib of Beef with Au Jus or Horseradish Sauce

Add 6.00 Per Guest

Roast Tenderloin of Beef with Bordelaise Sauce

Add 6.00 Per Guest

Hors d'Oeuvres

9.95 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
Crispy Calamari with Cocktail Sauce
Meatballs - BBQ or Swedish
Mini Egg Rolls with Sweet and Sour Sauce

Cold

Spinach and Artichoke Dip with Toasted Pita Chips
Tomato Basil Bruschetta
Whipped Goat Cheese with Hot Pepper Jelly
Deli Spiral Pinwheels - Chef's Selection
Antipasti Spears - Chef's Selection
Caprese Pops
Watermelon Feta Basil Skewers

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 100.00
Bacon Wrapped Scallops 110.00
Crab Rangoon 95.00
Mini Filet Mignon Sliders 165.00
Water Chestnuts Wrapped in Bacon with Sweet Chili Sauce 100.00
Shrimp and Chorizo Skewers with Garlic Aioli 100.00





CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces
Per 50 Guests 250.00

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

2.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board

4.95 Per Guest

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

Fresh Fruit Display

2.95 Per Guest

Seasons Finest Fruit

Domestic Cheese and Fruit Display

3.95 Per Guest

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

VIP Seafood

9.95 Per Guest

Chilled Shrimp Cocktail with Cocktail Sauce and Lemons,
Baked Clams Casino, Smoked Salmon with Garnishes
and California Rolls with Pickled Ginger, Soy Sauce and Wasabi

Sweet Tables and Desserts



Famous Sweet Table

9.25 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 Mini Cannoli

*Selections may vary due to availability

European Sweet Table

10.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fruit Tartlets, Petit Fours, Caramel Nut Brownies, Assorted Butter Cookies, Eclairs, Cream Puff Swans, Chocolate Covered Strawberries, French Pastries and Specialty Tortes

*Selections may vary due to availability

Tiramisu

2.50 Per Guest

Chicago's Best Cheesecake

2.50 Per Guest

Chocolate Fudge Cake

1.75 Per Guest

Fruit Cobbler Cherry or Apple

3.00 Per Guest

VIP Coffee Display

4.95 Per Guest

Whipped Cream, Shaved Chocolate, Cinnamon and Cocoa Powder

Freshly Baked Cookies

20.00 Per Dozen

Chocolate Fudge Brownies

20.00 Per Dozen





Package Bar Service

Four 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 • Absolut Flavors • Bacardi • Carolans Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
J & B Scotch • Jim Beam Bourbon • Kahlua • Kettle One • Malibu
Rum Chata • Seagram's VO • Seagram's 7 • Southern Comfort • Tito's

Top Shelf Upgrade

5.00 Per Guest

Amaretto Di Saronno • Crown Royal • Jameson Irish Whiskey
Johnny Walker Black • Grey Goose • Grand Marnier

DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light
Miller Genuine Draft • Miller Lite • O'Douls

***Upgrade Craft Beers, White Claw or Imported Bottled Beer**

4.00 Per Guest

Amstel Light • Blue Moon • Corona • Heineken • Revolution Anti-Hero
Samuel Adams • Stella Artois

BOTTLES OF HOUSE WINES DURING DINNER

(Choose Two)

White Zinfandel • Chardonnay • Pinot Grigio • Merlot
Cabernet Sauvignon • Pinot Noir

Non-Package Bar Options



Cash Bar or Tab Bar

75.00 Bartender Fee

If Sales are over 300.00 Fee is Waived

Open Bar Pricing Per Guest

2 Hours 27.95 Per Guest for Premium Liquors / 32.95 Top Shelf

3 Hours 29.95 Per Guest for Premium Liquors / 34.95 Top Shelf

Bottled Wine

20.00 Per Bottle

Pinot Grigio • Chardonnay • White Zinfandel
Merlot • Cabernet Sauvignon • Pinot Nior

Bottles of House Champagne

17.00 Per Bottle

Carafes of Soda

5.00 Each

With Fresh Lemons and Ice

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

Domestic Beer

4.00 Per Bottle

Import Beer

5.75 Per Bottle

White Claw

5.00

Craft Beers

6.00





General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$250.00 or \$750.00 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.

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.

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.

Event Fee - Pricing does not include 18% event fee. Event fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The event fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. Additional gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function. The employees working are non-tipped employees and are compensated with a higher hourly wage.