



# Banquet Dinner Package

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

Chandler's Banquet Dinner Package © 3/27/23 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 • Tomato Basil

### 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 35.95 / 58.95  
*Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash*

#### Chicken Marsala

Double Boneless Breast Sautéed with Mushrooms and Marsala Wine Sauce 35.95 / 58.95  
*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 35.95 / 58.95  
*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 35.95 / 58.95  
*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 35.95 / 58.95  
*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 37.95 / 60.95  
*Pairs well with Yukon Gold Whipped Potatoes, Broccoli in Garlic Butter*

### **Filet Mignon**

Center Cut Filet, Charbroiled to perfection, Served with Au Jus or Bordelaise Sauce 53.95 / 76.95  
*Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter*

### **New York Strip Steak**

Charbroiled to perfection, Served with Au Jus 44.95 / 67.95  
*Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley*

### **Salmon**

Served with Beurre Blanc Sauce. Available Parmesan Crusted 39.95 / 62.95  
*Pairs well with Sun-Dried Tomato Rice, Green Beans and Carrots*

### **Chicken and Shrimp Combo**

Grilled Herb Chicken Breast and Trio of Sautéed Garlic Shrimp 44.95 / 67.95  
*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 54.95 / 77.95  
*Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley*

### **Filet and Shrimp Combo**

Filet Mignon and Trio of Sautéed Garlic Shrimp 55.95 / 78.95  
*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 • Roasted Fingerling Potatoes  
Baked Idaho Potato with Chives and Sour Cream • Sun-Dried Tomato Rice  
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\* 2.50 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) 35.95 / 59.95

### Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,  
Drizzled with a Tomato Vodka Sauce (Vegetarian) 35.95 / 59.95

### 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)  
34.95 / 58.95

### 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  
34.95 / 58.95

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

42.95 / 65.95

# Buffet

40.95 / 63.95

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

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 8.95 Per Guest

# Hors d'Oeuvres

**12.95 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

## **ADDITIONAL DELUXE**

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 120.00  
Crab Rangoon 95.00  
Mini Filet Mignon Sliders 185.00  
Shrimp and Chorizo Skewers with Garlic Aioli 120.00







## **CARVING STATION**

Served with Fresh Silver Dollar 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**

4.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

### **Charcuterie Board**

6.95 Per Guest

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

### **Fresh Fruit Display**

4.95 Per Guest

Seasons Finest Fruit

### **Domestic Cheese and Fruit Display**

5.95 Per Guest

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

# Sweet Tables and Desserts



## **Famous Sweet Table**

12.25 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**

13.95 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**

3.95 Per Guest

## **Chicago's Best Cheesecake**

3.95 Per Guest

## **Chocolate Fudge Cake**

3.95 Per Guest

## **Freshly Baked Cookies**

25.00 Per Dozen

## **Chocolate Fudge Brownies**

25.00 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

## **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**

4.50 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.

**Service Fee** - Pricing does not include 20% service fee. Service fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The service fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. 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.