



Wedding Packages



RANDALL OAKS GOLF CLUB
4101 BINNIE ROAD, WEST DUNDEE, IL 60118
(847) 428-5661 x 3102

WWW.RANDALLOAKSGC.COM
Kim Panzarella, Event Sales Manager | Kpanzarella@dtpd.org



YOUR STORY BEGINS HERE

We at Randall Oaks Golf Club wish you every happiness and look forward to assisting you with the planning and service on your wedding day.

At Randall Oaks, you have the unique option of having a venue for your wedding ceremony and reception on the same site. Your guests will enjoy the easy transition from the ceremony to the reception. They will appreciate the relaxing ambience of Randall Oaks while the bridal party photographs are being taken.



WEDDINGS AT RANDALL OAKS INCLUDE:

- Complimentary banquet rooms with outside terrace overlooking our beautiful golf course, waterfront and gazebo
- Five and a half hour wedding reception with four hour open bar including call brands, house wines, domestic and imported beers (*Grand Oaks Menu and Deluxe Wedding Stations include premium brand liquors*)
- Select butler-passed hors d'oeuvres
- Custom designed wedding cake by Herb's Bakery
- Cutting and service of the wedding cake
- Champagne toast for head table
- Two fine wines served during dinner
- Coffee and hot tea service
- Floor length table linens and choice of napkin color
- Mirrored tiles and votive candles
- Complimentary set up of your centerpieces by our staff
- Skirted head table with under-lighting, skirted gift and cake tables
- Secure bride's area
- Dance floor
- Ample complimentary parking



WWW.RANDALLOAKSGC.COM

Kim Panzarella, Event Sales Manager | Kpanzarella@dtpd.org

Grand Oaks Menu

ENTRÉE SELECTIONS

Our Steaks are USDA Choice. Select up to two of the following entrée items.

Randall Oaks Signature Mixed Grill

Petite Filet of Beef served with one of the following:

Chicken Wellington | Chicken Piccata | Chicken Bruschetta
Chicken Supreme | Jumbo grilled shrimp with roasted garlic dipping sauce

Filet Mignon

8 oz of the most tender of steaks, topped with a Merlot reduction sauce

Prime Rib of Beef

8 oz slice of delicious prime rib with side of rosemary au jus

Classic Chicken Wellington

Chicken breast wrapped around a mushroom duxelle stuffing
encased in a flakey pastry wrap and baked to perfection

Alaskan Salmon

Baked and topped with a delicate lemon-dill sauce, served with a lemon crown

CHOICE OF SOUP OR SALAD

Randall Oaks Garden Salad

Tossed greens with cucumber, julienne carrots and tomatoes
served with a choice of two dressings

Caesar Salad

Romaine lettuce, homemade Italian croutons,
fresh Parmesan cheese and Caesar dressing

Mediterranean Salad

Mixed greens, tomatoes, olives, red onion and feta cheese
served with balsamic vinaigrette dressing

Homemade Kettle Soup

Ask for a list of our Chef's favorite soups

A choice of soup and salad can be offered for an additional \$1.75 per person

STARCH SELECTIONS

Choose one of the following items:

Baked potatoes with butter & sour cream | Whipped potatoes and gravy
Roasted red potatoes | Creamy scalloped potatoes | Wild rice pilaf blend
Twice baked potato (*\$1.25 extra per person*)

FRESH VEGETABLE SELECTIONS

Choose one of the following items:

Green beans | Broccoli florets | Broccoli florets and carrots blend
Corn and red pepper mix | Asparagus - seasonal (*\$1.25 extra per person*)

All Grand Oaks Selections | \$64.00 per person

Randall Premier Menu

ENTRÉE SELECTIONS

Our Steaks are USDA Choice. Select up to two of the following entrée items.

Tenderloin Medallions

Sliced tenderloin topped with a rich Merlot reduction sauce

Center Cut Top Sirloin Steak

Grilled to a tender perfection, topped with wild mushrooms and red wine sauce

Chicken Bruschetta

Garlic grilled chicken breast marinated in red wine vinaigrette topped with tomato, garlic basil, Parmesan cheese and olive oil

Chicken Piccata

Lemon-herbed chicken breast, topped with Parmesan cheese, lemon white wine and caper sauce

Chicken Supreme

Grilled chicken breast topped with a creamy wine sauce

Baked Garlic Tilapia

Served on a nest of garlic sautéed spinach topped with lemon herb butter sauce

CHOICE OF SOUP OR SALAD

Randall Oaks Garden Salad

Tossed greens with cucumber, julienne carrots and tomatoes served with a choice of two dressings

Caesar Salad

Romaine lettuce, homemade Italian croutons, fresh Parmesan cheese and Caesar dressing

Mediterranean Salad

Mixed greens, tomatoes, olives, red onion and feta cheese served with balsamic vinaigrette dressing

Homemade Kettle Soup

Ask for a list of our Chef's favorite soups

A choice of soup and salad can be offered for an additional \$1.75 per person

STARCH SELECTIONS

Choose one of the following items:

Baked potatoes with butter & sour cream | Whipped potatoes and gravy
Roasted red potatoes | Creamy scalloped potatoes | Wild rice pilaf blend
Twice baked potatoes (*\$1.25 extra per person*)

FRESH VEGETABLE SELECTIONS

Choose one of the following items:

Green beans | Broccoli florets | Broccoli florets and carrots blend
Corn and red pepper mix | Asparagus - seasonal (*\$1.25 extra per person*)

All Randall Premier Selections | \$59.00 per person

Deluxe Wedding Buffet

ENTRÉE & SIDE SELECTIONS

Choose one from each of the following:

Special Selections

Ambrosia Salad | Marinated Tri-Color Pasta Salad
Penne pasta in Marinara sauce or Asparagus Alfredo sauce

Chef Carving Station

Prime Rib | Pork Tenderloin | Turkey Breast | Beef Tenderloin

Entrée Selections

Herb-baked or Vesuvio bone-in Chicken | Chicken Parmesan
Grilled Chicken breast topped with Marsala wine sauce
Baked Salmon with dill butter | Garlic-baked Tilapia

CHOICE OF SERVED SOUP OR SALAD

Randall Oaks Garden Salad

Tossed greens with cucumber, julienne carrots and tomatoes served with a choice of two dressings

Caesar Salad

Romaine lettuce, homemade Italian croutons, fresh Parmesan cheese and Caesar dressing

Mediterranean Salad

Mixed greens, tomatoes, olives, red onion and feta cheese served with balsamic vinaigrette dressing

Homemade Kettle Soup

Ask for a list of our Chef's favorite soups

A choice of soup and salad can be offered for an additional \$1.75 per person

Starch Selections

Baked potatoes with sour cream & butter | Creamy scalloped potatoes
Oven roasted red potatoes | Wild rice pilaf blend | Whipped potatoes and gravy

Upgrade your starch selection with our Gourmet Whipped Potato Bar

Your guests will enjoy our own special whipped potatoes. Served in martini glasses.
Toppings include: diced bacon, chopped green onions, shredded cheese, sour cream & seasonings.
\$1.95 per person

Fresh Vegetable Selections

Green beans | Broccoli florets | Broccoli florets and carrots blend
Corn and red pepper mix | Asparagus - seasonal (*\$1.25 extra per person*)

Deluxe Wedding Buffet | \$59.00 per person

Extra selections can be added for an additional cost

Deluxe Wedding Stations

CHEF CARVING STATION

Choose two items for carving :

Whole Ham | Turkey Breast | Beef Tenderloin | Pork Loin | Prime Rib

Included gourmet rolls and assorted condiments

DISPLAY SELECTIONS

Choose two of the following items:

Fresh Vegetable Crudité Shots

Assorted array of freshly cut seasonal vegetables served in shot glasses in dill sauce for dipping

Fresh Fruit Display

Seasonal fresh fruit, served with a honey cream sauce for dipping

Cheese & Sausage Display

Midwest sliced sausage | Assorted gourmet crackers | Imported & domestic cheese cubes and spreads

SPECIALTY STATIONS

Choose two of the following stations :

Whipped Potato Bar

Whipped potatoes served in a martini glass

Toppings include: Diced bacon | Chopped green onions | Shredded cheese | Sour cream

With additional seasonings and condiments

Italian Pasta Station

Linguini & Penne pasta, drizzled with garlic olive oil

Toppings include: Marinara & Alfredo sauce | Freshly grated Parmesan cheese | Roasted vegetables

Warm Italian bread sticks

Crostini Station

An assortment of bite-sized hors d'oeuvres served on a crispy gourmet croustade

Items include: Bruschetta with capri tomatoes | Tapenade | A blend of gourmet olives

Herb roasted vegetables | Pesto deluxe | Artichokes on olive oil

Sushi Station

An assortment of freshly made sushi with wasabi & shaved ginger for toppings

Served with soy and sesame ginger sauces for dipping (3 per guest)

International Garden Station

Classic Greek salad with feta cheese | Stuffed olives | Hummus with toasted pita triangles

Classic Caesar salad with freshly grated Parmesan cheese & toasted garlic bread

New England Seafood Station

(extra \$ 3.00 per person)

Homemade New England Clam Chowder | Oysters on the half shell | Jumbo chilled shrimp

Chilled mussels | Whole salmon display | Chilled split crab legs | Ceviche

Served with additional seasonings and condiments

All Deluxe Wedding Stations | \$64.00 per person

Consider adding a third specialty station to your event. Ask for details and pricing.

Hors d'oeuvre Selections

All wedding packages include three of the following hors d'oeuvres
Butler passed during cocktail hour

Sicilian Bruschetta

Chopped fresh tomatoes, garlic, basil, olive oil & vinegar
served on croustade with fresh Parmesan cheese topping

Savory Meatballs

Served BBQ, Italian or Swedish style

Stuffed Mushroom Caps

Select jumbo mushroom caps filled with hearty country sausage stuffing
Vegetarian option available

Lightly Breaded Jumbo Shrimp

Tender shrimp, coated with a delicate coconut breading
deep-fried and served with cocktail sauce

Assorted Quiches

Lorraine and Florentine in a traditional pie dough, three
cheese and applewood smoked bacon in a phyllo dough

Spanakopita

A blend of spinach and cheese enveloped in a flaky, rich phyllo pastry

Asian Egg Rolls

Filled with pork and vegetables, served with sweet & sour sauce

Water Chestnuts Wrapped in Bacon

Lightly brushed with our own special sweet glaze

ADDITIONAL OFFERINGS

Available during cocktail hour for an additional charge

Vegetable Crudité Presentation

Assorted array of freshly cut seasonal vegetables served with dill sauce for dipping

Fresh Fruit Display

Seasonal fresh fruit, served with a honey cream sauce for dipping

Whole Smoked Fish

Beautifully garnished, served with mini cocktail ryes

Cheese & Sausage Display

Midwest sliced sausages | Assorted gourmet crackers
Imported and domestic cheese cubes and spreads

Selections subject to change without notice.

Wedding Beverage Brands

GRAND OAKS MENU & DELUXE WEDDING STATIONS

Grey Goose | Bombay Sapphire | Jack Daniels | Glen Livet | Makers Mark | Patron
Disaronno | Canadian Club | VO | Seagram's 7 | Bacardi | Christian Brothers
Southern Comfort | Captain Morgan | Malibu Rum | Jim Beam

RANDALL PREMIER MENU & DELUXE WEDDING BUFFET

Smirnoff | Beefeaters | Bacardi | Malibu Rum | Captain Morgan
J&B Scotch | Canadian Club | VO | Seagram's 7 | Early Times | Jim Beam
Christian Brothers | Jose Cuervo | Southern Comfort | Bols Amaretto



Domestic bottle Beers

(Choose 3)

Miller Lite | MGD | Budweiser | Bud Light | Coors Light

Premium bottle beers

(Choose 1)

Heineken | Corona | Sam Adams

Wine by the Bottle

Chardonnay | Merlot | Cabernet Sauvignon
White Zinfandel | Pinot Grigio

Upgrade Wines

(additional charge)

Reisling | Moscato | Pinot Nior

Signature Drink

(additional charge)

Created especially for you
Served during cocktail hour

*Soft drinks, lemonade and ice tea included with all packages.
There will be additional charges for added or substituted products.
Selections are subject to change without notice.*

ADDITIONAL INFORMATION

- Pricing does not include current sales tax and 20% service charge.
- Vegetarian and dietary restricted meals available with advance request.
- Children's menu available upon request.
- A maximum of two entrees may be selected. Receptions with split menu must give exact quantities of each in their final counts and supply place cards for each guest indicating their entrée selection.
- Saturday evenings, May through October, requires a \$8,000 minimum in food and beverage revenue.
- 10% discount applies to Wedding Packages booked for January, February and March.
- Receive 10% off Friday or Sunday Wedding Packages, April - December.
- Tastings available after date has been secured.
- A \$1,000 non-refundable deposit is required to secure the date and will be applied to the final balance. Additional 50% estimated balance is due 6 months prior to the reception date. Final count is required 7 days prior. Final payment is due 7 days prior.
- All wedding packages require a minimum of 50 guests.
- Friday evenings, May through October, requires a \$7,000 minimum in food and beverage revenue.

ENHANCEMENTS & SERVICES AVAILABLE

- Waterfront Gazebo for Ceremony and Photos
- Chair Covers
- LCD Projector rental
- Deluxe Coffee & Cocoa Station
- Bloody Mary Bar
- Mini Hot Dog Station
- Sweet Table
- S'mores Dessert Bar
- Late Night Pizza Party
- Martini Bar

See Kim Panzarella, Event Sales Manager, to customize additional options.



RANDALL OAKS GOLF CLUB

A facility of the Dundee Township Park District

4101 BINNIE ROAD, WEST DUNDEE, IL 60118 | (847) 428-5661 x 3102 | www.randallooksgc.com