



Silver Wedding Package

Champagne and Wine Passed to Arriving Guests

One Hour of Open Bar (House Brands)*

Wedding Cake

Skirted Table

Cake Cutting and Serving

Ivory Skirted Head Table*

Ivory Napkins*

Ivory Table Linen*

Standard China*

\$18.00 per person
Package Pricing Does Not Include Dinners

*** Upgrades Available**





Gold Wedding Package

Vegetable and Cheese Displays during Cocktail Hour*

Champagne and Wine Passed to Arriving Guests

One Hour of Open Bar (Select Brands)*

Wedding Cake

Skirted Table

Cake Cutting and Serving

Custom Color Valance and Skirting

Ivory Napkins*

Ivory Table Linen*

Standard China*

\$23.50 per person

Package Pricing Does Not Include Dinners

* Upgrades Available





Platinum Wedding Package

One Hour of Hors d'oeuvres Passed to Arriving Guests*

Champagne and Wine Passed to Arriving Guests

One Hour of Open Bar (Premium Brands)

Champagne Toast Prior to Dinner Service

Wedding Cake

Cake Cutting and Serving

Custom Color Valance and Skirting

Ivory Table Linen*

Ivory Napkins*

Standard China*

\$27.50 per person

Package Pricing Does Not Include Dinners

*** Upgrades Available**





Wedding Reception

Package Hors d'oeuvres

"Gold Wedding Package"

Fruit, Vegetable and Cheese Displays during Cocktail Hour

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions, Sweet Peppers, and Cherry Tomatoes Served with Dill Dip, and Assorted Cheeses

"Platinum Wedding Package"

One Hour of Hors d'oeuvres Passed to Arriving Guests

Chilled (Select Two)

Stuffed Cherry Tomatoes
Deviled Eggs
Finger Sandwiches
Celery Wedge w/ Cream Cheese
Smoked Ham Wrapped Melon

Warm (Select Two)

Water Chestnuts Wrapped in Bacon
Swedish, BBQ, or Plain Meatballs
Chicken Drumettes BBQ or Plain
Egg Rolls

Package Open Bar Service

Open Bar Service	House	Select	Premium
One Hour	\$12.00	\$15.00	\$17.00
Two Hours	\$14.00	\$17.00	\$19.00
Three Hours	\$16.00	\$19.00	\$21.00





Plated Dinner Service

Salads

Assorted Rolls & Butter

Garden Fresh Tossed Salad with Choice of Dressing
Classic Caesar Salad (add \$1.50)

Select One Vegetable

Roasted Corn and Red Peppers
Green Beans Almondine
Medley of Broccoli, Cauliflower and Carrots
Honey Glazed Baby Carrots
Tender Peas with Mushrooms

Select One Potato or Rice

Herb Roasted Potatoes
Baked Potatoes
Twice Baked Potatoes (Add \$1.00)
Garlic Mashed Potatoes
Sweet Potatoes
Rice Pilaf

Select Two Entrées

BEEF

Filet Mignon with Mushrooms	\$31.95
Carved Beef Tenderloin	\$31.95
New York Strip Steak	\$31.95
Prime Rib of Beef with Au Jus	\$31.95

PORK

Pork Tenderloin Wrapped in Bacon	\$24.95
Stuffed Chops with Sage Dressing	\$24.95

SEAFOOD

Broiled Whitefish Almondine	\$26.95
Baked Cod with Lemon Pepper	\$26.95
Broiled Salmon with Dill Butter	\$26.95

POULTRY

Chicken Parmesan	\$25.95
Chicken Kiev	\$25.95
Breast of Chicken Marsala	\$25.95
Stuffed Chicken Breast	\$25.95
Stuffed Cornish Hen	\$25.95

COMBINATION PLATES

Petite Filet & Pork Tenderloin	\$34.95
Petite Filet & Chicken Breast Marsala	\$32.95
Chicken Breast Marsala & Broiled Salmon	\$34.95

Children's Dinner (Under 12)

Chicken Fingers, French Fries & Drink \$11.95

Select One Dessert

Chocolate Torte Cake, Tiramisu with Chocolate Sauce
Vanilla, Chocolate, or Strawberry Mousse
Ice Cream, Sherbet, New York Cheesecake with Raspberry Sauce
Wedding Cake included as dessert in Wedding Packages
Coffee Service Included

Add to Dinner Prices: Silver Package \$18.00 Gold Package \$23.50 Platinum Package \$27.50

All selections subject to 18.5% Service Fee and 8% Sales Tax





Buffet Dinner Service

Salads

Garden Fresh Tossed Salad, Rolls and Butter Served at the Table
Classic Caesar Salad + \$1.50

Three Bean Salad
Antipasto Salad

Pasta Primavera
Seafood Salad Supreme

Side Dishes

Select One Vegetable

Roasted Corn and Red Peppers
Green Beans Almondine
Medley of Broccoli, Cauliflower and Carrots
Honey Glazed Baby Carrots
Tender Peas and Mushrooms

Select One Potato or Rice

Herb Roasted Potatoes
Baked Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Sweet Potatoes
Rice Pilaf

Choice of any Two Entrees

(Add \$3.95 for each additional entrée)

POULTRY

Breast of Chicken Marsala
Stuffed Chicken Breast
Baked Herb Chicken
Roast Turkey with Dressing

BEEF

Roast Sirloin of Beef Au Jus
Beef Tips Bourguignon with Egg Noodles
Yankee Pot Roast

PORK

Roasted Pork Loin
Carved Baked Ham
Baked Italian Sausage and Peppers

FISH

Baked Cod with Lemon Herb Butter
Broiled Whitefish with Herb Butter

Select One Dessert

Chocolate Torte Cake, Strawberry Torte Cake
Vanilla, Chocolate or Strawberry Mousse
Ice Cream, Sherbet, Cheesecake with Fresh Strawberries
Wedding Cake Included as Dessert in Wedding Packages
Coffee Service Included

Buffet Service \$24.95

Family Style Service (One Salad) \$25.95

Add to Dinner Prices: Silver Package \$18.00; Gold Package \$23.50; Platinum Package \$27.50
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Bar Service

Open Bar Service

House Brands

Domestic beers, house wines (champagne, chardonnay, cabernet, merlot, white zinfandel and pinot noir), vodka, gin, rum, brandy, tequila, triple sec, whiskey, bourbon, amaretto, peach, melon, or peppermint schnapps, scotch, and mixers

Select Brands

Includes above house brands and Seagram's Seven Crown, Bombay Gin, Seagram's VO, Canadian Club, Smirnoff Vodka, Bacardi Rum, J&B Scotch, Jim Beam Whiskey, J. Bavet Brandy & Southern Comfort

Premium Brands

Includes house and select brands above and Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Crown Royal, Bailey's Irish Cream, Captain Morgan, DiSaronno Amaretto, Kahlua & Jack Daniels

Prices

Beverage Service	House	Select	Premium
One Hour	\$12.00	\$15.00	\$17.00
Two Hours	\$14.00	\$17.00	\$19.00
Three Hours	\$16.00	\$19.00	\$21.00

Cash or Tab Bar

Bartender services are required
\$35.00 hourly bartender fee for each 75 guests

Bar prices range from \$1.50/soda to \$4.25/House \$5.25/Select, \$6.00/ Premium Brands

House Champagne or Wine (Glass)	\$ 4.00	House Wine (Carafe)	\$16.00
House Wine (Bottle)	\$18.00	Punch (with alcohol) 1 gallon	\$40.00

Shots not served during banquets

All selections subject to 18.5% Service Fee and 8% Sales Tax





Amenities

Indoor and outdoor facilities available
Hardwood dance floor
Coat room
Central sound system
Liquor and hors d'oeuvres upgrades available
Table centerpieces available
Chocolate fountain available
Ice sculptures available
Custom color linen and additional valances are available for an additional charge

Package Pricing Guidelines

All packages require a minimum of 100 guests
Wedding discounts of \$3.00 off entrée price may apply on weekdays, Friday or Sunday for dinner packages only
Prices do not include 18.5% service fee or 8% sales tax
Prices subject to change without a 50% deposit

Convenient Location

Bonnie Brook Golf Course:
2800 North Lewis Avenue
Waukegan, Illinois 60087

Contact

Mike Steele
Food & Beverage Supervisor
847-360-4734
msteele@waukeganparks.org
www.waukeganparks.org

Call today to reserve your date





Buffet Appetizer Platters

Jumbo Shrimp On Ice

Cocktail Sauce

\$200.00 per 100 pieces

Assorted Domestic Cheese Platter

Aged Cheddar, Gorgonzola, Baby Swiss, Gouda, Creamy Brie and Muenster Cheeses
Served with Gourmet Crackers

\$3.50 per person

Seasonal Fresh Fruit Display

Fresh Cantaloupe, Honeydew Melon, Watermelon, Pineapple
Fresh Seasonal Berries, Strawberries and Grapes with Yogurt Dipping Sauce
\$3.50 per person (Chocolate Dipping Fountain Available)

Garden Fresh Vegetable Crudités

Celery, Baby Carrots, Radishes, Cucumbers, Green Onions, Broccoli, Zucchini,
Yellow Squash, Cherry Tomatoes, Sweet Peppers and Cauliflower

Served with Dill Dip

\$2.50 per person

Antipasto Platter

Genoa Salami, Mortadella, Prosciutto, Provolone Cheese, Gorgonzola and Grapes
Assorted Olives, Pepperoncini, Roasted Peppers and Marinated Mushrooms
Tri-Colored Tortellini Salad, Herb Focaccia, and Crostini

\$5.50 per person

Smoked Salmon Platter

Whole Smoked or Poached Salmon Display (6 pounds)
Capers, Minced Red Onion, Chopped Egg and Chopped Fresh Herbs
Toasted French Baguette

Market price

All selections subject to 18.5% Service Fee and 8% Sales Tax
(Pricing and Menu Items Are Subject To Change without Notice)





Unlimited Hors d'oeuvres Package

Garden Fresh Vegetable Crudité's Platter

Celery, Baby Carrots, Radishes, Cucumbers, Green Onions,
Broccoli, Zucchini, Yellow Squash
Cherry Tomatoes, Sweet Peppers and Cauliflower
Served with Dill Dip

Assorted Domestic Cheese Platter

Aged Cheddar, Gorgonzola, Baby Swiss, Gouda, Creamy Brie and Muenster Cheeses
Served with Gourmet Crackers

Hot Hors d'oeuvres

(Select Three)

Swedish Meatballs
BBQ Meatballs
Italian Meatballs
Cocktail Franks
Crab Stuffed Mushrooms
Egg Rolls with Sauce
Italian Sausage and Peppers
Mini Quiche Lorraine
Cheese Quesadilla
Cheese Empanadas
Teriyaki Beef Skewers
Water Chestnuts wrapped in Bacon
Mini Reubens
Sesame Chicken Skewers
Chicken Drumettes with BBQ Sauce
Chicken Drumettes with Habañero Sauce
Beef Brochette

Cold Hors d'oeuvres

(Select Three)

Salsa and Tortilla Chips
Deviled Eggs
Prosciutto and Melon
Ham & Pineapple Kabobs
Seafood Ceviche on Tortilla Chips
Assorted Finger Sandwiches
Buffalo Mozzarella and Cherry Tomato
Fresh Fruit Skewers
Lox and Cream Cheese Pinwheels
Petite Kaiser Roll Sandwiches

One Hour \$23 per person, Two Hours \$34 per person
Minimum of 50 Guests

All selections subject to 18.5% Service Fee and 8% Sales Tax
(Pricing and Menu Items may be Subject to Change without Notice)





Hors d'oeuvres A la Carte

Hot Hors d'oeuvres

- \$18.00 Swedish Meatballs
- \$18.00 BBQ Meatballs
- \$18.00 Italian Meatballs
- \$18.00 Cocktail Franks
- \$18.00 Mini Quiche Lorraine
- \$18.00 Cheese Quesadillas
- \$18.00 Empanadas Cheese
- \$22.00 Egg Rolls with Sauce
- \$22.00 Italian Sausage and Peppers
- \$22.00 Water Chestnuts wrapped in Bacon
- \$24.00 Chicken Drumettes with BBQ Sauce
- \$24.00 Chicken Drumettes with Habanero Sauce
- \$24.00 Teriyaki Beef Skewers
- \$28.00 Mini Reubens
- \$28.00 Sesame Chicken Skewers
- \$28.00 Beef Brochette
- \$28.00 Crab Stuffed Mushrooms

Cold Hors d'oeuvres

(Priced by the dozen)

- \$15.00 Salsa and Tortilla Chips
- \$18.00 Deviled Eggs
- \$18.00 Ham & Pineapple Kabobs
- \$18.00 Assorted Finger Sandwiches
- \$18.00 Fresh Fruit Skewers
- \$22.00 Buffalo mozzarella and Cherry Tomato
- \$22.00 Lox and Cream Cheese Pinwheels
- \$22.00 Petite Kaiser Roll Sandwiches
- \$28.00 Prosciutto and Melon
- \$28.00 Ceviche on Tortilla Chips

All selections subject to 18.5% Service Fee and 8% Sales Tax
(Pricing and Menu Items Are Subject to Change without Notice)





Hors d'oeuvres Package

A la Carte

Minimum of 25 Guests

Crudité's Platter with Dip

\$ 2.50 pp

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions
Sweet Peppers and Cherry Tomatoes
Served with Dill Dip

Artisan Cheese Board

\$3.50 pp

An Array of Our Finest Domestic Cheeses
Gourmet Crackers, Sliced Baguettes and Condiments

Hot Hors d'oeuvres

(Select Two)

Swedish Meatballs
BBQ Meatballs
Italian Meatballs
Cocktail Franks
Crab Stuffed Mushrooms
Egg Rolls with Sauce
Italian Sausage and Peppers
Mini Quiche Lorraine
Cheese Quesadilla
Cheese Empanadas
Teriyaki Beef Skewers
Water Chestnuts wrapped in Bacon
Mini Reubens
Sesame Chicken Skewers
Chicken Drummettes with BBQ Sauce
Chicken Drummettes with Habanero Sauce

Cold Hors d'oeuvres

(Select Two)

Salsa and Tortilla Chips
Deviled Eggs
Prosciutto and Melon
Ham & Pineapple Kabobs
Ceviche on Tortilla Chips
Assorted Finger Sandwiches
Buffalo Mozzarella and Cherry Tomato
Fresh Fruit Skewers
Lox and Cream Cheese Pinwheels
Petite Kaiser Roll Sandwiches

4 Pieces per person
8 Pieces per person
12 Pieces per person

\$9.00 (light)
\$15.00 (medium)
\$20.00 (heavy)

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(Pricing and Menu Items Are Subject to Change without Notice)

