

BRIDGES OF

POPLAR CREEK
COUNTRY CLUB

www.bridgesofpoplarcreek.com
Hoffman Estates, IL

WEDDINGWIRE
COUPLES' CHOICE
Awards



the knot
best of
weddings

HALL OF FAME

Congratulations on your wedding!

The staff at Bridges of Poplar Creek Country Club wishes you a lifetime of happiness and we would love to work with you to make your wedding day flawless.

Let our experienced catering staff assist in the planning of every exceptional detail. Our banquet facilities are large enough to comfortably fit up to 250 guests for a cocktail reception and sit-down dinner with dancing. While many aspects of planning a wedding may seem a daunting task, our staff is here to make it effortless with referrals for florists, DJ's, photographers and hotels.

We offer a 10% discount for Fridays and Sundays and off season dates. *Prices shown do not include tax and service charge.*
We look forward to working with you to make your wedding day one to remember!

Sincerely The Sales Staff at Bridges of Poplar Creek Country Club

Butler Passed Hors d'oeuvres

Four and a Half Hours of Call Brand Bar Service

Champagne Toast for All Guests

Wine Service with Dinner

Dinner Rolls with Butter

First Course

Salad Course

Entrée Course with starch and vegetables

Customized Wedding Cake

Coffee Station

Wedding Package

additional amenities included

Dedicated Wedding Planner leading up to your big day

Banquet Captain for personal service needs the day of

Scenic Golf Course photos with golf carts (after 5pm, weather permitting)

Private Bridal Rooms with champagne, cheese, fruit, & crackers

White Table Cloths, Linen Napkins,

Skirted Head, Place Card, and Gift Tables

**additional upgrades available*

Hors d'oeuvres

choose a total of three selections, package includes three pieces per person

Hot

Deep Dish Mini Pizzas

Cheese or Sausage

Stuffed Mushroom Caps

Spinach or Sausage

Swedish or BBQ Meatballs

Chicken Quesadilla Cones

Crab Rangoons

Beef Wellington Pastry Puffs

Pork Egg Rolls

Vegetable Spring Rolls

Pot Stickers

Cozy Shrimp Rolls

Thai Peanut Chicken Skewer

Premium Beef Skewer Teriyaki Sauce

Cold

Asparagus Wrapped with

Prosciutto & Boursin Cheese

Bruschetta

Anti-Pasto Skewers

Cheese & Cracker Display

(Domestic: \$2 more per person)

(Imported: \$3 more per person)

Anti-Pasto Display (additional \$4 per person)

Call Brands *included*

Vodka — Smirnoff

Gin — Beefeaters

Blends — Seagram's 7, Canadian Club, Seagrams V.O., Southern Comfort

Bourbon — Jack Daniels, Jim Beam

Scotch — J&B, Johnnie Walker Red

Rum — Captain Morgan, Bacardi, Calypso

Tequila — Peligroso

Cordials — Kahlua, Bailey's

Wine — Cabernet Sauvignon, Pinot Noir, Merlot, Pinot Grigio, Chardonnay

Beer — all our domestic & imported bottled & draft beers

Bar Service

Premium Brands

additional \$6.00 per person, includes all call brands and premium brands

Vodka — Ketel One, Titos

Gin — Tanqueray

Scotch — Johnnie Walker Black, Dewars, Glenlivet

Tequila — Patron

Whiskey — Jameson

Cordials — Amaretto DiSaronno, Courvosier

Blend — Crown Royal

First Course

please choose one total

Fruit Seasonal fresh sliced fruit with berries and grapes

Pasta

Choice of pasta: mostaccioli, rigatoni, bow tie, or cheese tortellini
& sauce: Marinara, Alfredo, Vodka Cream, Pesto Cream, or Sun-dried Tomato Cream

Soups

Cream of Chicken with wild rice

Chicken Noodle

Broccoli Cheddar

Tomato Basil

Salad Course

please choose one

Caesar Salad

Garden Green Salad

choice of two dressings (Ranch, Italian, Balsamic, French, 1000 Island)

Spinach Salad

Mandarin oranges, pecans, red onions with raspberry vinaigrette

Mediterranean Salad

variety of greens, tomatoes, olives, red onions, feta cheese with vinaigrette

Baby Ice Berg Wedge Salad

blue cheese crumbles, bacon, red onion, tomato, cucumber, blue cheese dressing

Prairie Salad

mixed field greens, dried cranberries, candied walnuts, goat cheese, with a cranberry vinaigrette

Entrée Vegetable

please choose one

Green Beans & Julienne Carrots
Steamed Broccoli

Zucchini, Squash & Carrots

Grilled Asparagus with lemon garlic butter *+\$2 per person*

Entrée Starch

please choose one

Twice Baked Potato
Whipped Potatoes plain or garlic

Herb Roasted Potatoes
Rice Pilaf

Entrée Selections

2019/20 season pricing

Grilled 8oz Filet Mignon \$87.95

zesty peppercorn demi-glaze, add a horseradish or blue cheese crust for \$2 more per person

Breadcrumbs, Garlic & Herb Sliced Sirloin \$77.95

Rosemary demi glaze or roasted shallot sauce

Mediterranean Chicken \$71.95

finished with a white wine, lemon, butter, caper & artichoke sauce

Pretzel-Crusted Chicken \$71.95

orange cream sauce

Stuffed Chicken Poulette \$72.95

Herb stuffing, served with sauce Poulette

Garlic Roasted Chicken \$71.95

roasted tomato and artichoke sauce *gluten free

Chicken Marsala \$71.95

sautéed mushrooms and marsala sauce

Cranberry Chicken \$72.95

Roulade of chicken with cranberry & sage, with a Chardonnay sauce

Chicken Bruschetta \$71.95

garlic, herb baked chicken breast topped with tomato bruschetta *gluten free

Grilled Norwegian Salmon \$77.95

soy ginger glaze

Grilled Eggplant Parmesan \$67.95

layers of fresh grilled eggplant, ricotta, marinara, topped with mozzarella, baked and served with mostaccioli marinara

Grilled Vegetables with a Balsamic Glaze with Parmesan Risotto \$67.95

Combination/Trio Plates

Trio Plate \$88.95

6 oz. Filet, Chicken Breast with a roasted shallot sauce **and 3 Jumbo Shrimp** with a garlic, white wine, lemon sauce

Choice of Chicken & 6oz. Grilled Filet Mignon \$83.95

with a roasted shallot sauce

Choice of Chicken & Sliced Sirloin of Beef \$76.95

with a roasted shallot sauce

Kids Menu *(12 and under, choose one item for all kids)*

Choice of: Chicken Fingers, Cheese Pizza, or Macaroni and Cheese \$18.95

includes Fresh Fruit Cup and Tater Tots

Chef's sauces, may be substituted. Please ask your sales person for suggestions. Caramelized Shallot, Marsala, Red Wine Demi, Lemon Caper, Roasted Garlic, Mustard Cream, Citrus Butter, Smoked Tomato Demi, Vesuvio, Champagne Cream, Natural jus, Dill Sauce, Tarragon Cream, Picatta.

\$20 off guests 20 years old and under as well as vendors.

Prices do not include 12% sales tax or 19% service charge.

Prices are subject to change without notice.

Outdoor Ceremony Area

2 Hours for \$1750 *(ask about promotions)*

Includes waterfall and ponds, set up of white garden chairs, lighted gazebo, unity table, standing microphone and speakers, and ceremony rehearsal *(day and time depends on other events booked)*.

Cannot book rehearsals more than 45 days prior)

Outdoor Cocktail Hour

\$500 Set-Up Fee for bar and tables required

Hotels

Call the hotels sales department for rates and information

Hyatt Place 847-839-1800

Hilton Garden Inn 847-277-7889

Country Inn and Suites 847-744-5110

Chicago Marriott Northwest 847-747-0612

Late Night Snack

100 servings for \$400

Chicken Tenders *plain or buffalo style with Ranch or BBQ sauce*

Mozzarella Sticks *with Marinara*

Mini Meatball Sandwiches

Mini Italian Beef Sandwiches

Mini Burgers or Cheeseburgers

Mini Pulled Pork Sandwiches

Chicago Style Hot Dogs with all the toppings

Nacho Bar

with chili, nacho cheese, jalapenos, onions, sour cream, house made salsa

French Fries or Sweet Potato Fries

added to any of the above items \$55.00

Assorted One Topping Pizzas

Contact your sales consultant for sweet table and additional dessert options

Be sure to inquire about our special off-season pricing and promotions!