

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 240 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. *Be sure to inquire about our special promotions!*
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

Salad Course

Entrée Course with starch and vegetables

Customized Wedding Cake

Coffee Station

Wedding Package

Additional Amenities included:

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

Private Bridal Rooms

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

Jalapeno Poppers

Wrapped in Bacon

Swedish or BBQ Meatballs

Chicken Quesadilla Cones

Mac and Cheese Bites

Housemade Mozzarella Sticks

Mini Crabcakes

Crab Rangoons

Beef Wellington Pastry Puffs

Pork Egg Rolls

Vegetable Spring Rolls

Pot Stickers

Cozy Shrimp Rolls

Premium Beef Skewer

Teriyaki Sauce

Spanakopita

Greek Spinach Pie

Cold

Cheese & Cracker Display

Domestic: + \$2 or Imported: + \$3 per person

Asparagus Wrapped with

Prosciutto & Boursin Cheese

Anti-Pasto Skewers

Anti-Pasto Display + \$4 per person

Bruschetta

Caprese Skewers

Fiesta Pinwheels

Cucumber Cups

with Boursin Cheese

Vegetable Crudite

Call Brands included

White Claw

Vodka — Smirnoff, Tito's **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 domestic & imported bottled & draft beers

Bar Service

Premium Brands

additional \$6 per person, includes all call brands and premium brands

Vodka — Ketel One

Gin — Tanqueray

Scotch — Johnnie Walker Black, Dewars, Glenlivet

Tequila — Patron

Whiskey — Jameson

Cordials — Amaretto DiSaronno, Courvosier

Blend — Crown Royal

Salad Course

please choose one

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

Caesar Salad

Prairie Salad

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

Entrée Vegetable please choose one

Green Beans &

Julienne Carrots

Broccoli & Cauliflower

in garlic butter

Steamed Broccoli

Zucchini, Squash & Carrots

Grilled Asparagus with

lemon garlic butter +\$2 per person

Entrée Starch please choose one

Wild Rice Blend

Herb Roasted Potatoes

Rice Pilaf

Twice Baked Potato

Whipped Potatoes

plain or garlic

Entrée Selections

2023 season pricing.

Split menu options available for a fee of \$3 more per person.

Grilled 8oz Filet Mignon\$99.95

natural au jus or red wine sauce

Garlic & Herb Sliced Sirloin\$93.95

roasted shallot sauce

Mediterranean Chicken \$82.95

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

Pretzel-Crusted Chicken \$82.95

orange cream sauce or mustard cream

Stuffed Chicken Poulette \$84.95

herb stuffing, served with sauce Poulette

Chicken Marsala \$82.95

sautéed mushrooms and marsala sauce

Chicken Bruschetta \$82.95

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

Grilled Norwegian Salmon \$87.95

soy ginger glaze

Cheese Tortellini \$71.95

with sundried tomatoes, mushrooms, and artichokes
in a light sundried tomato cream sauce

Stuffed Bell Pepper \$71.95

sweet red bell pepper stuffed with risotto and
grilled vegetables, served with a vodka sauce

Combination Plates

Chicken & 6oz. Grilled Filet Mignon \$98.95

roasted shallot sauce

Chicken & Sliced Sirloin of Beef\$91.95

roasted shallot sauce

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

**Choice of: Chicken Fingers, Cheese Pizza, or
Macaroni and Cheese**\$21.95

includes Fresh Fruit Cup and Tater Tots

Add-ons

Late Night Snack 100 servings

Chicken Tenders *plain or buffalo style with Ranch or BBQ sauce* \$500

Mozzarella Sticks *with Marinara* \$500

Mini Italian Beef Sandwiches \$550

Mini Burgers or Cheeseburgers \$550

Mini Pulled Pork Sandwiches \$550

Chicago Style Hot Dogs with all the toppings \$550

Tater Tot Bar *with nacho cheese, jalapenos, onions, sour cream, house made salsa* \$500

French Fries *added to any of the above items* \$65

Ask about a Sweets Table and additional Dessert options

Outdoor Ceremony Area 1 Hour for \$1750

Area features a lighted gazebo, waterfall and ponds.

Rental fee includes set up of white garden chairs, unity table,
as well as use of space for rehearsal.

Day and time of rehearsal depends on events scheduled and is based on availability. Rehearsals cannot be booked more than 45 days prior. The Outdoor Ceremony Area rental fee does not include an onsite consultant for your rehearsal or ceremony. We recommend you work with your hired Officiant or wedding planner for coordination and organization of your rehearsal and ceremony details.

Outdoor Cocktail Hour \$500 Set-Up Fee

required for bar and tables

Hotels Call the hotels sales department for rates and information

Chicago Marriott Northwest 847-747-0612

Country Inn and Suites 847-839-1010

Hampton Inn and Suites 847-882-4301

Hilton Garden Inn 847-277-7889

Hyatt Place 847-839-1800

Chef's sauces may be substituted, ask for suggestions. \$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.

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