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DuPageGolf.com

Welcome



Thank you for considering The Preserve at Oak Meadows as the host for your upcoming event. We're excited to show you why our clubhouse is Golf Inc. Magazine's Best New Clubhouse Honoree in 2022.

We're proud to be the host site of tournaments, qualifiers and championships for the United States Golf Association, the Illinois PGA, the Chicago District Golf Association, and the Illinois Junior Golf Association but we also are a great place to host your event. We not only have an experienced, professional staff but also offer a great location with convenient access to major highways, making us easy to reach from the city and suburbs.

The Preserve at Oak Meadows has an option guaranteed to complement any event. Just give us a call at 630-787-3633. We're ready to help you customize your event to make it the most talked about day of the year!

2024 Event Packages

Menu items are subject to an 18% event fee and 8.25% local sales tax and priced per person (pp). Items and prices may change with prior notice. Minimum 25 guests. Includes 2 hours of food and beverage buffet service, craft china, glassware, rolled linen flatware, white table linen and access to all audio/visual equipment. Food & Beverage minimums will apply to all events.

MONARCH | \$40 |

Salad (Choose 1)

- Midwest farm greens with julienne vegetables, mandarin oranges, and berries with Caprese salad **Or** Villager Salad with cucumber, tomato, and vinaigrette
- Mixed lettuce with tomato, local honey, edamame, dried cranberry, and pecans with Black bean and Corn salad **Or** Broccoli salad
- Black bean and Corn salad & Broccoli salad

Entrees (Choose 2) each add'l choice \$4/pp

- Salmon fillet with lemon-caper sauce
- Fresh Cod Vera Cruz
- Breast of Chicken Chasseur with demi-glace, tomato and basil
- Chicken Milanese with lemon-caper sauce
- Boneless BBQ chicken
- Rigatoni with choice of tomato, beef, or vodka sauce
- Baked Mostaccioli
- Italian sausage with peppers and onions

- Pot Roast with roasted potatoes and carrots (+\$2/pp)
- Achiote-glazed Pork tenderloin (+\$2/pp)
- Grilled, sliced skirt steak with pearl onion and demi-glace (+\$3/pp)
- Herb-roasted turkey breast (+\$2/pp)
- Beef strip loin (+\$3/pp)
- Beef tenderloin (+\$5/pp)



Vegetable (Choose 1) each add'l choice \$2/pp

- Fresh asparagus
- French green beans with shallots
- Mixed roasted vegetables
- Roasted baby carrots
- Fresh vegetable platter

Roots & Grains (Choose 1) each add'l choice \$2/pp

- Herb-roasted potatoes
- Macaroni and cheese
- Garlic mashed potatoes
- Rice pilaf
- Red potato salad
- Pasta salad

Dessert (Choose 1) each add'l choice \$2/pp

- Cookies and Chocolate brownies
- Eli's® cheesecakes
- Honduran chocolate brownie bites
- Lemon-blueberry and salted caramel cookies (+\$3/pp)
- Lemon and Pecan-chocolate chunk bars (+\$1/pp)
- Red velvet, Vanilla, and Chocolate cupcakes (+\$2/pp)

SONGBIRD | \$35 |

Salad (Choose 1)

- Midwest farm greens with julienne vegetables, mandarin oranges, and berries with Caprese salad **Or** Villager Salad with cucumber, tomato, and vinaigrette
- Mixed lettuce with tomato, local honey, edamame, dried cranberry, and pecans with Black bean and Corn salad **Or** Broccoli salad
- Black bean and Corn salad & Broccoli salad

Entrees (Choose 2) each add'l choice \$4/pp

- Angus Cheeseburgers
- Pulled Pork sliders
- Grilled bratwurst
- Boneless BBQ chicken
- Italian sausage with peppers and onions
- Rigatoni with choice of tomato sauce or beef
- Baked Mostaccioli

Sides (Choose 2) each add'l choice \$2/pp

- Macaroni and cheese
- Pasta salad
- Broccoli salad
- Roasted baby carrots
- Baked beans
- Herb-roasted potatoes
- Macaroni and cheese
- Rice pilaf
- Red potato salad
- Pasta salad

Dessert (Choose 1) each add'l choice \$2/pp

- Cookies
- Chocolate Brownies
- Choose from Dinner menu options (applicable upcharges apply)

Includes:

Condiments • Buns and/or Breads



NOTES

MORNING OFFERINGS | \$28 | served before 2pm

Platter (Choose 1) each addt'l choice \$2/pp

- Cheese board
- Charcuterie board
- Mezze platter
- Seasonal fresh fruit

Breakfast entrée (Choose 1) each addt'l choice \$2/pp

- Cheese scrambled eggs
- Veggie scrambled eggs - broccoli, peppers, and onions
- Denver scrambled eggs - ham, mushroom, onion, peppers, and cheddar (+\$2/pp)
- French Toast with syrup and brown sugar crème
- Steel-cut Oatmeal with toppings bar
- Vanilla yogurt with granola and fresh fruit & berries

Protein (Choose 1) each addt'l choice \$4/pp

- Breast of Chicken Milanese – lemon-caper butter sauce (+\$2/pp)
- Carved Smoked Virginia Ham (+\$2/pp)
- Sausage and Bacon

Served with...

- Breakfast potatoes
- Variety of Breakfast breads with cream cheese and whipped butter
- Assorted juices
- Freshly Brewed Coffee Bar (*Featuring Tugboat Coffee*)



NOTES

PACKAGE ENHANCEMENTS

Add to any buffet package. Menu items are subject to an 18% event fee and 8.25% local sales tax. Items and prices may change with prior notice.

Cool Selections | priced per 50 pieces

Tomato Caprese Skewers, Balsamic Glaze • \$88
Antipasto Skewers • \$82
Tomato Basil Bruschetta • \$80
Italian Pinwheel Slices • \$70

Cold Trays | trays feed 25

Cheese Block • \$45
Fresh Fruit • \$45
Fresh Vegetables with Dip • \$40
Guacamole with Tortilla Chips • \$75
Pico de Gallo with Tortilla Chips • \$50
Icy Shrimp Bowl • \$85

Warm Selections | priced per 50 pieces

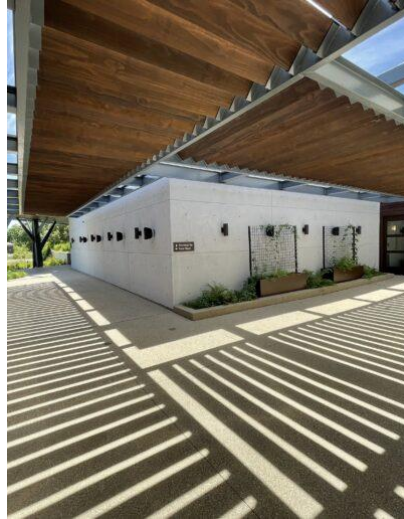
Bacon Wrapped Dates, balsamic glaze • \$96
Chicken Egg Rolls, sweet and sour dipping sauce • \$96
Vegetable Spring Rolls, cilantro soy dipping sauce • \$90
Chicken Potstickers, cilantro soy sauce • \$96
Brazilian Steakhouse Skewer • \$120
Meatballs - BBQ or Teriyaki • \$100
Sriracha Chicken Meatballs • \$110
Coconut Shrimp with orange horseradish dipping sauce • \$145

Carving Stations | priced per person

Beef Tenderloin • \$14
Beef Strip loin • \$12
Herb-roasted Turkey • \$10

Desserts | priced per person

Lemon-blueberry and salted caramel cookies • \$4
Red velvet, Vanilla, and Chocolate cupcakes • \$3
Brownie bites • \$3
Lemon and Pecan-chocolate chunk bars • \$5
Mini eclairs • \$3
Eli's® cheesecakes • \$5
Sweet Table | assorted display of all our desserts • \$10



Please inquire about additional options. We will do our best to accommodate every request.

Hors D' Oeuvres Packages

Add to any dinner buffet package or use as a separate event package (must be paired with any alcoholic bar package). Menu items are subject to an 18% event fee and 8.25% local sales tax and priced per person. Items and prices may change with prior notice. Minimum 25 guests.

HICKORY | Add-on \$9 • Event \$19

Cheese block - aged cheddar, smoked gouda, pepper jack with red grapes and sesame crackers

Mezze platter- traditional hummus with creamy tzatziki sauce surrounded by fresh vegetables, olives and artichokes, with pita chips

Mini sandwich delicatessen- turkey and ham, with cheese and condiments on mini brioche, with house-made chips

MAPLE | Add-on \$12 • Event \$22

Charcuterie Board- dry Italian salami and soppressata, boursin, manchego and domestic cheeses, marinated vegetables, roasted peppers, assorted olives, mozzarella, crostini, and fig crackers

Vegetable egg rolls with sweet and sour sauce

BBQ meatballs

Hoisin-glazed chicken skewers

OAK | Add-on \$15 • Event \$25

Cheese block- aged cheddar, smoked gouda, pepper jack with red grapes and sesame crackers

Mezze platter- traditional hummus with creamy tzatziki sauce surrounded by fresh vegetables, olives and artichokes, pita chips

Bacon-wrapped dates with balsamic dressing

Vegetable spring rolls with sweet and sour dipping sauce

Chicken egg rolls

BBQ meatballs

Hoisin-glazed chicken skewers



BAR & NON-ALCOHOLIC BEVERAGE PACKAGES

Packages are subject to an 18% event fee and 8.25% local sales tax and priced per person. Only available with event packages. Minimum 25 guests

Beer, Wine & Soda | 2 hours \$20 | 3 hours \$24 | 4 hours \$28 |

Soda – Coke, Diet Coke, and Sprite

Beer – Coors Light, Michelob Ultra, Modelo and Seasonal beer

Wine (Choose 2) Whiplash Cabernet, Avalon Pinot Noir, Tortoise Creek Chardonnay, Alverdi Pinot Grigio

Mixed Drinks | 2 hours \$24 | 3 hours \$30 | 4 hours \$34 |

Mixers – Coke, Diet Coke, Sprite, tonic, soda water, cranberry juice, orange juice, and grapefruit juice

Canned Beer – Coors Light, Michelob Ultra, Modelo and Seasonal beer

Wine (Choose 2) Whiplash Cabernet, Avalon Pinot Noir, Tortoise Creek Chardonnay, Alverdi Pinot Grigio

Liquor – Playpen, Bacardi, Tanqueray, Dewar's, Jim Beam, Jack Daniels

Premium Mixed Drinks | 2 hours \$28 | 3 hours \$34 | 4 hours \$38 |

Mixers – Coke, Diet Coke, Sprite, tonic, soda water, cranberry juice, orange juice, and grapefruit juice

Canned Beer (Choose 5) Coors Light, Michelob Ultra, Modelo, Seasonal beer, Stella, Long Snapper IPA, Truly

Wine (Choose 2) Whiplash Cabernet, Avalon Pinot Noir, Tortoise Creek Chardonnay, Alverdi Pinot Grigio

Liquor – Playpen, Tito's, Bacardi, Captain Morgan, Tanqueray, Hendrick's, Dewar's, Johnny Walker Black, Jim Beam, Whiskey Acres Bourbon, Jack Daniels, Crown Royal

Mimosa & Bloody Mary | 2 hours \$18 | 3 hours \$20 | 4 hours \$22 |

Mixers – Longbranch bloody mary mix, and assorted fresh fruit juices

Alcohol – Brut and Playpen vodka

Extras – premium toppings station

Self-serve Non-alcoholic Drinks (Choose 2) | 2 hours \$2 | 3 hours \$4 | 4 hours \$6 |

Soda – Coke, Diet Coke and Sprite

Coffee – Freshly Brewed Coffee Bar (*Featuring Tugboat Coffee*) with assorted flavored creamers and sugars

Half-n-Half – Freshly brewed Iced Tea and Lemonade station

Customizable Host Bar | 2 hours \$750 minimum | 3 hours \$1,000 minimum |

Work with staff on bar selections for your guests. Must achieve applicable sales minimums. Sales will apply to F&B minimum.



Forest Preserve District of DuPage County

The Preserve at Oak Meadows is owned and operated by the Forest Preserve District of DuPage County.
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