

EVENTS



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!

2025 Event Packages

Menu items are subject to an 20% event fee and 8.5% local sales tax and priced per person. Items and prices may change with prior notice. **Minimum 25 guests.** Includes 4-hour room rental, up to 90 minutes of 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 | each addt'l choice +2

- Chef's Salad with leaf lettuce, cherry tomatoes, cucumbers, shredded carrots
- Caesar salad with romaine lettuce, herbed croutons, shaved parmesan
- Caprese salad with fresh mozzarella, tomatoes and basil
- Villager Salad with cucumber, tomato, and vinaigrette

Entree | Choose 2 | addt'l choice +4

- Salmon fillet with carrot-ginger à blanc sauce
- Cuban-seasoned pork tenderloin
- Bone-in herbed chicken with au jus
- Chicken Milanese with lemon-caper sauce
- Boneless BBQ chicken
- Rigatoni | tomato or vodka sauce |
- Baked mostaccioli
- Italian beef & sausage with peppers and onions



- Grilled, sliced skirt steak with pearl onion and demi-glace | +4
- Prime rib of beef with horseradish and bearnaise aioli | +8
- Beef tenderloin with demi-glace | +6

Vegetable | Choose 1 | addt'l choice +2

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

Roots & Grains | Choose 1 | addt'l choice +2

- Herb-roasted potatoes
- Macaroni and cheese
- Buttery mashed potatoes
- Red-pepper mashed potatoes | +1
- Garlic mashed potatoes | +1
- Baked rolls with garlic-herbed butter
- Pasta salad
- Potato salad
- Rice pilaf

Dessert | Choose 1 | addt'l choice +2

- Cookies and Chocolate brownies
- Assorted mini-Eli's® cheesecakes
- Honduran chocolate brownie bites
- Lemon-blueberry and salted caramel cookies | +3
- Lemon or Pecan-chocolate chunk bars | +2
- Red velvet, Vanilla, and Chocolate cupcakes | +2

SONGBIRD | 35

Salad | Choose 1 | addt'l choice +2

- Chef's salad with leaf lettuce, cherry tomatoes, cucumbers, shredded carrots
- Caesar salad with romaine lettuce, herbed croutons, shaved parmesan

Entrees | Choose 2 | addt'l choice +4

- Angus cheeseburgers
- Pulled pork sliders
- Grilled bratwurst
- Boneless BBQ chicken
- Italian beef & sausage with peppers and onions
- Rigatoni with tomato or vodka sauce
- Baked mostaccioli

Sides | Choose 2 | addt'l choice +2

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

Dessert | Choose 1 | addt'l choice +2

- Cookies
- Brownie bites

Includes:

Condiments



NOTES

MORNING OFFERINGS | 30 | served before 1 pm

Mains | Choose 1 | addt'l choice +2

- Scrambled eggs with cheese
- Veggie scrambled eggs
- French Toast with syrup and brown sugar crème

Protein | Choose 1 | addt'l choice +4

- Sausage links
- Applewood-smoked Bacon
- Chicken Milanese with lemon-caper sauce | +2

Sides | Choose 2 | addt'l choice +2

- Savory oatmeal bar
- Breakfast potatoes with sautéed peppers and onions
- Vanilla yogurt with granola and fresh fruit & berries
- Seasonal fruit tray
- Assorted pastries
- Variety of Breakfast breads with cream cheese and whipped butter

Included

- Orange juice
- Coffee and hot tea station

Carving Station

- Smoked Virginia Ham | +9 | +75 chef fee



PACKAGE ENHANCEMENTS

Add to any buffet package. Menu items are subject to an 20% event fee and 8.5% local sales tax. Items and prices may change with prior notice.

Cool Selections | 50 pieces

- Tomato caprese skewers, balsamic glaze • 90
- Antipasto skewers • 150
- Tomato basil bruschetta • 80
- Italian pinwheel slices • 100

Cold Trays | trays feed 25

- Cheese platter • 55
- Seasonal fruit • 75
- Fresh vegetable crudité • 40
- Guacamole with tortilla chips • 75
- Pico de gallo with tortilla chips • 50
- Icy shrimp bowl • 100

Warm Selections | 50 pieces

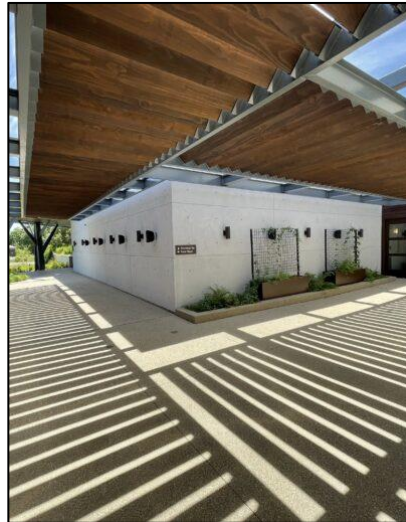
- Bacon-wrapped dates, balsamic glaze • 150
- Mini spring rolls, sweet chili dipping sauce • 100
- Chicken potstickers, sweet chili dipping sauce • 125
- Brazilian steakhouse skewer • 150
- Meatballs - BBQ or Teriyaki • 100
- Coconut shrimp with orange horseradish dipping sauce • 150

Carving Stations | priced per person

- Beef tenderloin • 17
- Beef strip loin • 12
- Prime rib of beef • 18

Desserts | priced per person

- Lemon-blueberry and salted caramel cookies • 4
- Red velvet, Vanilla, and Chocolate cupcakes • 3
- Brownie bites • 4
- Lemon or Pecan-chocolate chunk bars • 5
- Mini eclairs • 3
- Assorted mini-Eli's® cheesecakes • 7
- Sweets Table | assorted display of all our desserts • 12



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

BAR & NON-ALCOHOLIC BEVERAGE PACKAGES

Packages are subject to an 20% event fee and 8.5% local sales tax and priced per person. Packages only available with purchase of an event package. Minimum 25 guests. We support responsible alcohol service and reserve the right to limit the service of alcoholic beverages for the protection of our guests and staff.

Beer, Wine & Soda | 3 hours \$26 | 4 hours \$30 |

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 | 3 hours \$30 | 4 hours \$36 |

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 | 3 hours \$38 | 4 hours \$42 |

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

Bubbly & more |

Bloody Mary Bar | 3 hours \$18 | 4 hours \$22 |

Mimosa Bar | 3 hours \$15 | 4 hours \$18 |

Prosecco & Brut Bar | 3 hours \$16 | 4 hours \$20 |

Bloody & Bubbly Bar | 3 hours \$22 | 4 hours \$26 |

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

Soda – Coke, Diet Coke and Sprite

Coffee & Hot tea – Freshly Brewed Coffee Bar with flavored creamers and sugars and assorted teas

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

Host Bar | 3 hours \$1,000 minimum | 4 hours \$1,250 minimum |

\$150 Bartender fee (each). One bartender per 75 guests. Must achieve applicable sales minimums or difference will be added to event. Sales will apply to F&B minimum.

DATES to REMEMBER

17 Days Prior: _____ Menu choices due
10 Days Prior: _____ Final headcount due
8 Days Prior: _____ Remaining balance due



The Preserve at Oak Meadows is owned and operated by the Forest Preserve District of DuPage County.
35580 Naperville Road, P.O. Box 5000, Wheaton, IL 60189 • 630.933.7200, Fax 630.933.7204, TTY 800.526.0857 • dupageforest.org