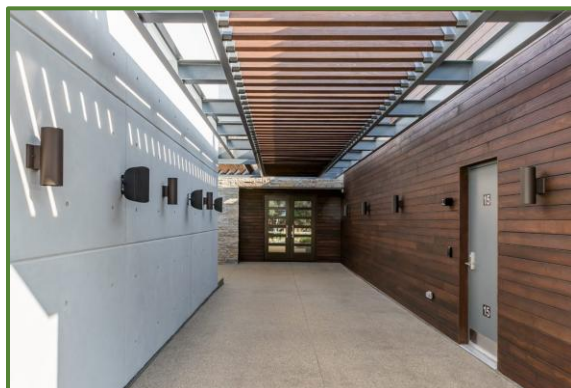




900 N. Wood Dale Road
Addison, IL 60101
630.595.0071
DuPageGolf.com

EVENT MENUS | 2026



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!

Event Menus

SPRINGBROOK | \$50

Salads | Choose 1

Additional selection +2

- Pear, mesclun greens, bartlett pears, candied pecans and champagne citrus vinaigrette 🌿
- Heirloom, wedged heirloom tomatoes, frisée, smoked Maldon, garlic and basil oil 🌿
- Arugula, with shaved beets, goat cheese crumbles, roasted sunflower seed, and lemon-thyme vinaigrette 🌿

Entrées | Choose 1

Additional selection +6

- Frenched Chicken Breast, red pepper coulis 🌿
- Bourbon Maple-Glazed Chicken, with roasted apple compote 🌿
- Lemon-Caper Chicken, gremolata crust, piccata butter sauce
- Wild Mushroom Risotto, creamy risotto with seasonal mushrooms
- Eggplant Parmigiana, breaded eggplant, marinara, melted mozzarella

Premium Entrée selections | upcharge price

- Pan-Seared Mahi Mahi, charred tomato beurre blanc | +5 🌿
- Herb-Crusted Center-Cut Filet, roasted garlic and herbs | +6 🌿
- Lobster Ravioli, brown butter sage sauce | +5

Vegetables & Grains | Choose 2

Additional selection +2

- Sugar-Roasted Baby Carrots, tarragon butter 🌿
- Root Vegetable Medley, butternut squash, carrots, turnips, sweet potatoes, and russet potatoes 🌿
- Roasted Asparagus, sundried tomato and vanilla balsamic drizzle 🌿
- Pan-Roasted Brussels Sprouts, bacon lardons and truffle salt 🌿
- Sautéed Broccolini, extra virgin olive oil, almond and lemon zest 🌿
- Wild Rice Pilaf, dried cranberry spiced pecan
- Garlic Mashed Potatoes 🌿
- Panko-Crusted White Cheddar Cavatappi, panko crust, creamy cheese sauce

Desserts | Choose 1

Additional selection +2

- Assorted Mini-Eli's® Cheesecakes, assorted cheesecakes
- Mini Crème Brûlée, vanilla custard, caramelized sugar 🌿
- Lemon-Blueberry Cookies, lemon sugar cookies, fresh blueberries
- Pecan & Chocolate Chunk Bars, butter crust, pecans, chocolate chunks
- Seasonal Fruit Tartlets, pastry shell, vanilla cream, fresh fruit
- Cupcake Trio, assorted classic cupcakes

MONARCH | \$40

Salads | Choose 1

Additional selection +2

- **Garden Salad**, leaf lettuce, cherry tomatoes, cucumbers, shredded carrots 🌿
- **Caesar**, romaine lettuce, herbed croutons, shaved parmesan
- **Caprese**, fresh mozzarella, tomatoes and basil 🌿
- **Summer Salad**, cucumber, tomato, red onion, herbs and vinaigrette 🌿

Entrées | Choose 1

Additional selection +6

- **Salmon Fillet**, with carrot-ginger à blanc sauce 🌿
- **Cuban-Seasoned Pork Tenderloin**, garlic, citrus and spice rub 🌿
- **Bone-in Herbed Chicken**, pan jus 🌿
- **Chicken Milanese**, crispy cutlet, lemon-caper sauce
- **Rigatoni a la Vodka**, fresh basil, parmesan

Premium Entrée selections | upcharge price

- **Grilled Skirt Steak**, pearl onion and demi-glace | +5 🌿
- **Prime Rib of Beef**, horseradish and bearnaise aioli | +9 🌿

Vegetables & Grains | Choose 2

Additional selection +2

- **Fresh Asparagus**, lemon, herbs 🌿
- **French Green Beans**, shallots 🌿
- **Seasonal Roasted Vegetables**, chef's daily selection 🌿
- **Roasted Baby Carrots**, olive oil, sea salt 🌿
- **Herb-Roasted Potatoes**, garlic, rosemary 🌿
- **Garlic Mashed Potatoes**, creamy Yukon gold potatoes 🌿

Desserts | Choose 1

Additional selection +2

- **Fresh Baked Cookies and Brownies**, chef's assorted selection
- **Honduran Chocolate Brownie Bites**, rich dark chocolate 🌿
- **Assorted Mini-Eli's® Cheesecakes**, classic and seasonal flavors

Includes

Baked Rolls, garlic-herbed butter

SONGBIRD | \$35

Salads | Choose 1

Additional selection +2

- **Garden**, leaf lettuce, cherry tomatoes, cucumbers, shredded carrots 🌿
- **Caesar**, romaine lettuce, herbed croutons, shaved parmesan

Entrées | Choose 1

Additional selection +5

- **Angus Cheeseburgers**, brioche buns, lettuce, tomato, onion, pickles
- **Pulled Pork Sliders**, brioche buns, house-made coleslaw
- **Grilled Bratwurst**, buns, whole-grain mustard, giardiniera
- **Boneless BBQ Chicken**, house barbecue sauce
- **Italian Beef & Sausage**, sautéed peppers and onions
- **Rigatoni a la Vodka**, tomato cream sauce, basil, parmesan
- **Baked Mostaccioli**, marinara, melted mozzarella

Market Sides | Choose 2

Additional selection +2

- **Macaroni and Cheese**, three-cheese blend
- **Pasta Salad**, tri-color pasta, olives, tomatoes
- **Broccoli Salad**, creamy dressing, dried fruit 🌿
- **Roasted Baby Carrots**, olive oil, herbs 🌿
- **Baked Beans**, slowly cooked with brown sugar 🌿
- **Herb-Roasted Potatoes**, garlic and rosemary 🌿
- **Rice Pilaf**, long-grain rice, herbs
- **Potato Salad**, classic creamy preparation 🌿

Desserts | Choose 1

Additional selection +2

- **Fresh Baked Cookies**, assorted varieties
- **Honduran Chocolate Brownie Bites**, rich dark chocolate 🌿

CLUBHOUSE BRUNCH | \$32

served before 1 pm

Brunch Mains | Choose 1

Additional selection +2

- **Soft Scrambled Eggs & Cheese**, creamy scrambled eggs with melted cheddar 🌿
- **Garden Vegetable Scramble**, farm vegetables, fluffy eggs, fresh herbs 🌿
- **Brioche French Toast**, thick-cut brioche, maple syrup and brown sugar crème
- **Vegetable Frittata**, baked eggs with seasonal vegetables and cheese 🌿

Brunch Proteins | Choose 1

Additional selection +4

- **Breakfast Sausage Links**, classic pork breakfast sausage 🌿
- **Applewood-Smoked Bacon**, crisp, slow-cooked bacon 🌿
- **Short Rib Hash**, roasted potatoes, peppers and onions 🌿

Brunch Sides | Choose 2

Additional selection +2

- **Savory Oatmeal Bar**, dried cranberries, candied walnuts, maple syrup, brown sugar
- **Roasted Breakfast Potatoes**, sautéed peppers and onions 🌿
- **Vanilla Yogurt & Granola**, creamy vanilla, house granola, fresh berries 🌿
- **Seasonal Fresh Fruit Display** 🌿
- **Assorted Morning Pastries**, chef's selection of breakfast pastries
- **Breakfast Breads**, whipped butter and cream cheese

Includes

- Orange juice
- Coffee and Hot Tea station

Optional Enhancement

Smoked Virginia Ham Carving Station
+ \$9 per guest | \$150 Carving Chef Fee

🌿 Gluten-Free

CHEF'S PRE-SELECTED MENUS

Hickory Grove | \$62

4oz Herb-crusted Center-cut Filet • 8oz Frenched Chicken Breast with a Red Pepper Coulis • Lobster Ravioli in a Sage brown butter • Sugar-roasted Baby Carrots in a Tarragon Butter • Lemon-herb Basmati Rice • Chef's salad with Mesclun greens, Bartlett pears, Spiced candied pecans and champagne citrus vinaigrette • Tiramisù

Savanna | \$51

Grilled, sliced skirt steak with pearl onion and demi-glace • Salmon fillet with carrot-ginger à blanc sauce • Fresh asparagus • Rice pilaf • Chef's salad with leaf lettuce, cherry tomatoes, cucumbers, shredded carrots • Eli's® cheesecakes

Great Blue | \$46

Bone-in Herbed Chicken with au jus • Rigatoni a la vodka • French green beans with shallots • Herb-roasted potatoes • Caesar salad with romaine lettuce, herbed croutons, shaved parmesan • Pecan & Chocolate Chunk Bars

Fiesta DuPage | \$42

Seasoned beef • Ancho seasoned chicken breast • Mexican-style rice • Fresh guacamole • Grilled vegetables • Pico de Gallo • Black bean and corn salsa • Warm tortillas • Tortilla chips • Shredded lettuce • Diced tomatoes • Diced onions • Shredded cheese • Churros with a variety of toppings and dips

All event packages are served for a maximum of 90 minutes. All selections are subject to 16% service staff gratuity, 6% event fee, and prevailing tax. Items and prices may change with prior notice. **Minimum 25 guests.** Vegetarian and dietary accommodations available upon request.



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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