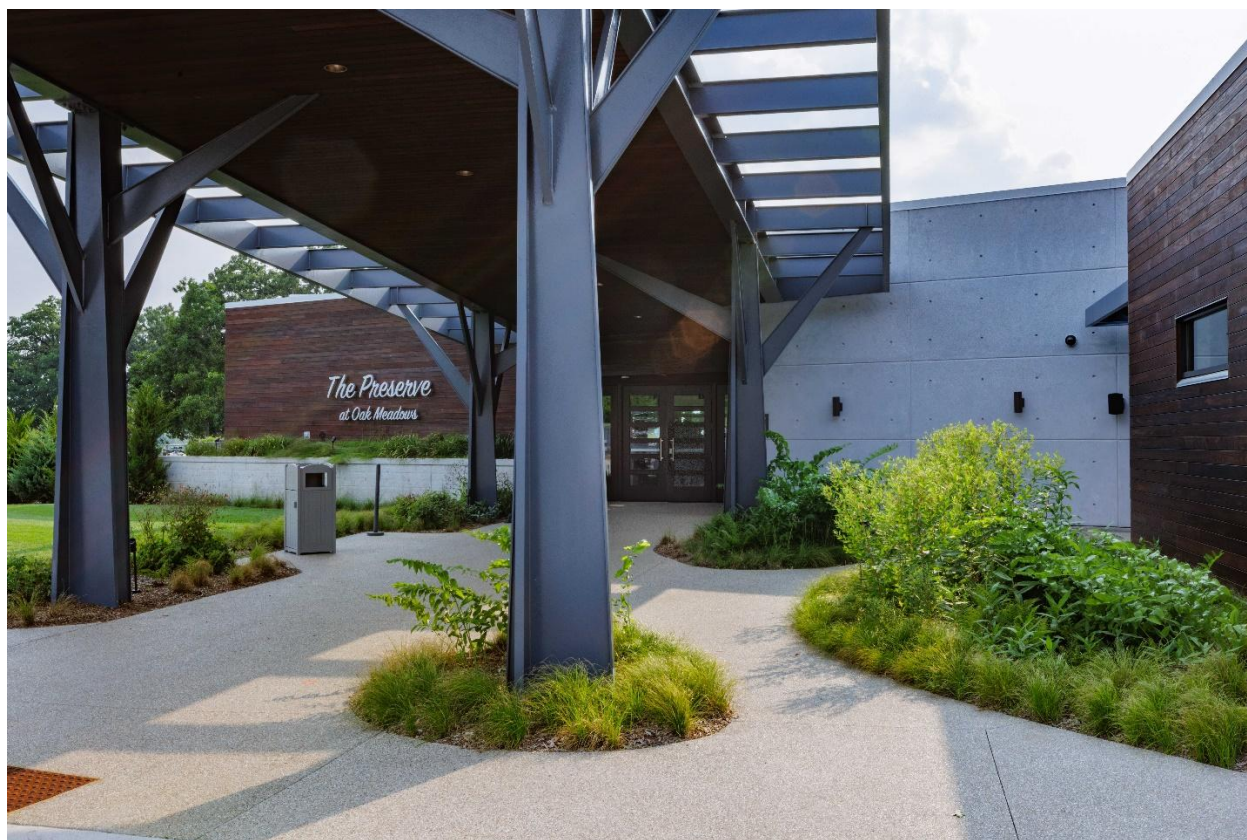


BRIDAL & BABY SHOWERS | 2026



Is there a baby to come or bride to be? – Showers are our specialty!

Make your shower an unforgettable celebration at The Preserve at Oak Meadows where elegance meets comfort. Our stunning venue offers the perfect blend of scenic views and modern charm, making it the ideal backdrop for your special gathering.

We have packages designed specifically with your shower guests in mind. Just give us a call at 630-787-3633. We're ready to help you plan your event to make it the most talked about day of the year!

BRIDAL | BABY SHOWER MENUS

BRUNCH | \$35

Brunch Mains | Choose 2

Additional selection +2

Soft Scrambled Eggs & Cheese

creamy scrambled eggs with melted cheddar

Garden Vegetable Scramble

farm vegetables, fluffy eggs, fresh herbs

Vegetable Frittata

baked eggs with seasonal vegetables and cheese

Eggs Benedict | +2

poached eggs, Canadian bacon, toasted English muffin, hollandaise

Brioche French Toast

thick-cut brioche, maple syrup and brown sugar crême

Brunch Proteins | Choose 1

Additional selection +2

Breakfast Sausage Links

classic pork breakfast sausage

Applewood-Smoked Bacon

crisp, slow-cooked bacon

Vegetarian Breakfast Sausage

plant-based sausage, savory herbs

Turkey Sausage

lightly seasoned turkey sausage

Brunch Sides | Choose 2

Additional selection +2

Savory Oatmeal Bar

dried cranberries, candied walnuts, maple syrup, brown sugar

Roasted Breakfast Potatoes

herb-roasted potatoes, sautéed peppers and onions

Vanilla Yogurt & Granola

creamy vanilla yogurt, house granola, fresh berries

Assorted Morning Pastries

chef's selection of breakfast pastries

Charcuterie Board

cured meats, artisan cheeses, fruits and crackers

Skewered Fresh Fruit

seasonal fruit, vanilla yogurt dip

Includes

Orange Juice

Coffee and Hot Tea Station

BRIDAL | BABY SHOWER MENUS

LUNCH | \$35

Salads | Choose 1

Additional selection +2

Classic Caesar

crisp romaine, herbed croutons, shaved parmesan

Caprese

fresh mozzarella, tomato, basil, olive oil

Asian

mixed greens, vegetables, sesame-ginger vinaigrette

Mains | Choose 2

Additional selection +2

Assorted Tea Sandwiches

chef's selection of delicate finger sandwiches

Smoked Salmon

cream cheese, rye bread

Italian and Vegetable Pinwheels

wraps with Italian meats and seasonal vegetables

Tuna and Chicken Salad on Croissant

classic salads on flaky croissants

Mini Burgers

beef sliders, lettuce, tomato, onion, pickle

Assorted Mini Quiches

savory egg custards with assorted fillings

Sides | Choose 1

Additional selection +2

Potato salad

creamy, classic preparation

Pasta salad

tri-color pasta, seasonal vegetables, vinaigrette

Broccoli salad

crisp broccoli, dried fruit, creamy dressing

Desserts | Choose 1

Additional selection +2

Lemon Fruit Bars

bright lemon filling, buttery crust

Assorted Mini Éclairs

Choux pastry, Bavarian cream, chocolate glaze

Strawberry Shortcake Parfaits

vanilla cake, fresh strawberries, cream

Includes

Coffee and Hot Tea

All buffets are subject to a 6% event fee, 16% service staff gratuity and 8.75% local sales tax. Minimum 25 guests. Includes 4-hour room rental, 90-minute buffet service. Items and prices may change with prior notice. Food & Beverage minimums will apply to all events.