

The Preserve at Oak Meadows

FALL-WINTER | 2026-27



Celebrate the season with our new fall and winter menu packages meant to bring warmth, flavor and festive spirit to any occasion. Nestled beneath a canopy of oak trees with sweeping views of the forest preserves and Salt Creek corridor, The Preserve's modern event space is ideal for both company and family celebrations.

Private Event Packages

INCLUDED: Private event space, entrance, terrace, and restrooms. Audio/Visual system (wireless microphones, ceiling-mounted projector and screen, HDTV, Bluetooth-accessible sound system)

SPRUCE | \$39 per person

Salads | Choose 1 | each addt'l choice +2

Roasted Beet Salad, cinnamon goat cheese, red onion and mustard vinaigrette

Heirloom Tomato Salad, with fresh mozzarella, basil and balsamic glaze

Entrées | Choose 2 | addt'l choice +6

Lamb Shepherd's Pie,

Ground lamb, slowly cooked in demi-glace and served with peas, carrots, and garlic mashed potato

Chicken Provençe,

Boursin panko-crusted chicken served with a roasted tomato Tuscan sauce

Chimichurri Coated Salmon,

Pan Seared Atlantic Salmon with home-made chimichurri sauce and pickled Fresno peppers

Eggplant Parmesan,

Eggplant coated in breadcrumbs, parmesan cheese then lightly fried and topped with house marinara and mozzarella cheese

Rigatoni | tomato *or* vodka sauce |

Sides | Choose 2 | addt'l choice +2

Boursin Mac and Cheese,

Cavatappi Noodles tossed in a gouda, cheddar, mozzarella, parmesan, Boursin Cheese Sauce

Maple Bacon Brussel Sprouts,

Brussels sprouts roasted and tossed with a maple glaze and crispy bacon

Spice Roasted Tri-Color Carrots,

Roasted carrots with warm spices and honey

Tarragon-roasted Red Baby Potatoes

Desserts | Choose 1 | addt'l choice +2

Holiday Sugar Cookies

Christmas Trifle,

Layers of seasonal fruit, sponge cake and decadent cream

Lemon *or* Pecan-chocolate Chunk Bars | +2

Strawberry Shortcake



CHESTNUT | \$42 per person

Salads | Choose 1 | each addt'l choice +2

Chef's Garden Salad, leaf lettuce, cherry tomatoes, cucumbers, shredded carrots, ranch and balsamic vinaigrette

Autumn Spinach Salad, Baby spinach, roasted beets, goat cheese, crispy prosciutto and balsamic vinaigrette

Classic Caesar Salad, with romaine lettuce, herbed croutons, shaved parmesan

Entrées | Choose 2 | addt'l entrée choice +6

Salmon Beurre Blanc, pan seared salmon with shallots, lemon and white wine cream sauce

Cuban Pork Tenderloin, marinated 24 hours in a mojo rub, seared and served with citrus au jus

Brown Sugar Glazed Ham, brown sugar glaze, slowly roasted, sliced, topped with an apple cider sauce

Bone-in Herbed Chicken, seasoned with an herb spice blend, served with chicken au jus

Chicken Marsala, chicken lightly coated in flour, pan fried, covered in mushroom marsala sauce

Roasted Turkey Breast, coated in house made seasonings, slow roasted, with sweet cranberry sauce

Premium Entrée Choices | sub price | add on price

Skirt Steak, marinated and grilled to medium rare, served with caramelized pearl onions, red wine demi-glaze | +6 | +8

Beef tenderloin, seasoned with our in-house spice rub, seared with butter, sliced, topped with red wine demi-glaze | +8 | 10

Prime Rib of Beef, coated in our signature prime rib rub, cooked slowly for 4 hours, sliced and served with horseradish cream and bearnaise aioli | +10 | +12

Vegetables | Choose 1 | addt'l choice +2

French Green Beans, shallots and herbs

Seasonal Roasted Vegetables

Roasted Baby Carrots, herb roasted

Roasted Brussel Sprouts, bacon, onion, and maple glaze

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

Herb-roasted Fingering Potatoes

Wild Rice & Harvest Grain Pilaf

Mashed Sweet Potatoes

Garlic Mashed Potatoes

Rosemary Garlic Dinner Rolls

Desserts | Choose 1 | addt'l choice +2

Holiday Sugar Cookies

Assorted mini-Eli's® Cheesecakes

Lemon or Pecan-chocolate Chunk Bars | +2

Assorted Seasonal Cupcakes | +2



HOR D' OEUVRES + STATIONS + DESSERTS

Hor d' Oeuvres | trays feed 25

Spinach & Artichoke Dip, Red and white tortilla chips • 90

Pork Sliders, Apple chutney, arugula, balsamic glaze on slider bun • 75

Shrimp Cocktail, House-made cocktail sauce • 125

Mini Beef Wellingtons, with creamy mushroom sauce • 125

Crispy Chicken & Boursin Sliders, pickled peppers, arugula and herb aioli • 90



Carving Stations | priced per person

Beef Tenderloin • 17

Beef Strip Loin • 12

Prime Rib of Beef • 18



Desserts | priced per person

Holiday Dessert Platter, chocolate dipped pretzels, strawberries and cookies • 4

Christmas Trifle, layers of fruit, sponge and decadent treats • 3

Strawberry Shortcake • 5

Assorted Christmas Cookies • 3

Hot Chocolate & Cider Bar • 1 hour | 3

Holiday Sweets Table, assortment of house-made holiday cookies, brownies, bars, mini cheesecakes, chocolate dipped treats and seasonal desserts • 12



Menu items are subject to 16% gratuity, 6% event fee and prevailing 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. Food & Beverage minimums will apply to all events.

BAR & NON-ALCOHOLIC BEVERAGE PACKAGES

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, Coppola Pinot Noir, Tortoise Creek Chardonnay, Alverdi Pinot Grigio

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

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

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

Wine (Choose 2) Whiplash Cabernet, Coppola 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, pineapple, cranberry, orange, and grapefruit juices

Canned Beer | Coors Light, Michelob Ultra, Modelo, Seasonal beer, and Long Snapper IPA

Wine | Choose 2 | Whiplash Cabernet, Coppola Pinot Noir, Tortoise Creek Chardonnay, Alverdi Pinot Grigio

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

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.



Packages are subject to 16% gratuity, 6% event fee and prevailing 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.



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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