



Distinctive Banquet Dining

435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 www.CarlisleBanquets.com

Carlisle Wedding Package

Six hour Wedding Reception
Four Hour Premium Bar
Unlimited Wine with Dinner Service (2 selections)
Four Course Dinner Service
Custom Wedding Cake
Fresh Roses in a Bud Vase Centerpiece on round mirror & 3 votive candles
Floor length White Table Linens & Your choice of colored Linen Napkins
Bride's Suite with Champagne with Strawberries & Crudités
--Entrée starting at \$56 per person--

Premier Wedding Package

(inclusive of the Carlisle Wedding Package)

Four Hors D'oeuvres served butler style during Cocktail Hour
Champagne Toast for all Guests
European Sweet Table with a variety of fruit and pastries
Satin Chair Covers with sash

Elite Wedding Package

(inclusive of the Carlisle Wedding Package)

Four Hors D'oeuvres served butler style during Cocktail Hour
Champagne Toast for all Guests
Satin Tablecloths & Satin Napkins for all guest tables
Deluxe Sweet Table w/ Chocolate Fondue & Ice Cream Bar
Chiavari Chairs in choice of Gold, Silver, Clear, White, Black or Fruitwood
Late Night Snack

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18% Service Charge Additional

Applicable State Sales Tax Additional

Ceremonies available for additional charge

Gluten Free and/or Dairy Free available for most entrees – Upon Request

First Course

Cream of Chicken with Rice
Minestrone
Cream of Broccoli Cheese
Chicken Noodle
Tortellini
Spicy New Orleans Seafood Gumbo
Asparagus & Leek
Potato & Leek
Egg Lemon
New England Clam Chowder
Wild Rice
Wild Mushroom Soup
French Onion Gratinee
(\$1.00 Additional)
Carlisle Fresh Fruit Supreme

Second Course

Tossed Garden Greens
Variety of garden greens, tomato, cucumber, red cabbage & carrot
Caesar
Hearts of romaine, grated parmesan cheese, tomato wedge and croutons with Caesar or warm bacon dressing
Spinach
Spinach, water chestnuts, fresh mushrooms, tomato and crumbled hardboiled egg
served with Caesar dressing or warm bacon dressing
Antipasto
Assorted greens, salami, provolone, pepperoncini, olives, red onion and green pepper with vinaigrette dressing
Wedge
Wedge of iceberg lettuce with diced tomatoes, red onions and crumbled bacon topped with blue cheese dressing
Spinach Mandarin
Mandarin oranges, water chestnuts, walnuts and tomatoes with sweet & sour dressing
Chestnut
Assorted greens, water chestnuts, bean sprouts, snow peas and tomato with sweet and sour dressing
Country
Romaine, carrots, red cabbage, mushrooms, tomato and marinated artichoke heart
The Pearlette Salad
Assorted baby green with fresh basil, red onion, fresh mozzarella, pearl grape tomatoes with balsamic dressing
***Carlisle**
Assorted organic mixed greens with dried cranberries, feta cheese, walnuts & hearts of palm
served with raspberry vinaigrette dressing
***Athenian**
Mixed greens, tomatoes, cucumbers, feta cheese and Kalamata olives topped with red onion and vinaigrette dressing
***Caprese**
Bi-colored beefsteak tomato fresh mozzarella basil red onion olive oil with a balsamic glaze

Dressings available: Ranch, Bleu cheese, Thousand Island, French, Grecian, Balsamic Vinaigrette, Raspberry Vinaigrette, Warm Bacon, Sweet and Sour

*Denotes \$2.00 additional charges per person

Poultry

Chicken Breast Medallions

Two oven roasted medallions with Provencal, White Wine, Marsala, Balsamic Sun Dried Tomato or Lemon Herb sauce

Baked Boneless Stuffed Chicken Breast

Your choice of apricot sage stuffing or cranberry almond wild rice stuffing served with a white wine cream sauce

Chicken with Asparagus and Prawns

Oven roasted boneless chicken medallions and prawns with Choron sauce

Athenian Style Breast of Chicken

Oven roasted boneless chicken medallions with select Grecian seasoning and lemon sauce

Chicken Shish Kabob

Skewered chicken medallions garnished with a sweet and spicy oriental glaze

Chicken Picatta

Lightly breaded Sautéed chicken breast with lemon herb sauce

Beef

Sliced Roast Strip Loin

Slow roasted and served with Cabernet Mushroom Sauce

Filet Mignon Shish Kabob

Filet medallions skewered with mushroom, onion, tomato and pepper topped with a lemon herb demi glaze

Prime Rib of Beef

Slow roasted with au jus Provencal and horseradish

Château Briand

With Bordelaise and Béarnaise sauces

Filet Mignon

Center cut and garnished with Cabernet sauce

New York Strip Steak

Center cut and served with a peppercorn brandy sauce

Seafood

Salmon Filet

Oven roasted and served with a choice of dill butter or a sweet and spicy Asian glaze

Orange Roughy

Oven poached in sherry with baby shrimp and lobster sauce

Lake Superior White Fish

Oven roasted with olive oil, lemon and oregano

Chilean Sea Bass

Oven roasted with sweet pepper ginger sauce

Seafood Mixed Grill

Baby lobster tail, jumbo shrimp and salmon filet served with lemon herb sauce and drawn butter

Vegetarian / Vegan

Pasta Marinara Primavera (Vegan – without cheese)

Assorted steamed vegetables and penne pasta tossed in pomodoro sauce and Asiago cheese

Spicy Vegetable Lo Mein

Oriental noodles, stir fried vegetables and roasted peanuts tossed in a sesame Szechwan sauce

Vegetable Lasagna

(Minimum of six orders)

Stuffed Eggplant Rollatini

Rolled eggplant with ricotta cheese and marinara sauce garnished with Asiago cheese.

Combination Entrees

Roast Sirloin of Beef and Chicken Breast

Slices of slow roasted sirloin of beef with oven roasted chicken medallions

Filet Mignon & Chicken Breast

Center cut filet with oven roasted chicken medallions

Chicken with Asparagus and Prawns

Oven roasted boneless chicken medallions and prawns with Choron sauce

Filet Mignon & Shrimp

Center cut filet served with two prawns

Filet Mignon and Lobster Tail (Market Price)

Semi Family Style

Individually Plated **Roast Sirloin of Beef and your choice of vegetable and starch**
With Family Style Platters of **Herb Roasted Chicken, Pasta Marinara and your choice
of Polish Sausage with Sauerkraut or Italian Sausage with Peppers**

All entrée selections include soup, salad, vegetable & starch with rolls & butter and coffee service

Children's Selections

Available for children under 12 years old

Includes soup & dessert

Chicken Tenders and Fries or Hamburger and Fries

Accompaniments

Please choose one from each category

Vegetables

Harvest Blend Vegetables

Broccoli

Glazed Baby Carrots

Whole Green Beans with Prosciutto

Sesame Herbed Sugar Snap Peas with Baby Carrots

Whole Green Beans with Red Pepper & Pecan Butter

Broccoli, Red Pepper & Yellow Squash Provencal

Julienne Carrots & Whole Green Beans

Blue Lake Whole Green Beans

Corn O'Brien with Diced Red & Green Peppers

Italian Green Beans

Pea Pods, Mushrooms & Water Chestnuts

Broiled Tomato Mornay with seasoned bread crumbs & cheese

(.75 Additional)

Steamed Asparagus

(2.00 Additional)

Starches

Duchess Potatoes

New Red Strip Potatoes

Herb Roasted Yukon Gold Potatoes

Roasted Rosemary Red Skin Potatoes

Parmesan Red Skin Mashed Potatoes

Baked Potato with Sour Cream

Butter Whipped Potatoes

Twice Baked

Garlic Mashed Potatoes

Egg Noodle Romano with Parsley & Parmesan

Cheese Tortellini Marinara

Mushroom Pilaf

Spinach Fettuccine Asiago

Pecan Wild Rice with Scallions & Red Peppers

Rice Pilaf

Dessert

Included for Dessert is your Custom Wedding Cake. Carlisle will cut, plate and serve to your guests.

Additional Dessert Options

Chocolate Mousse Parfait

(\$1.50 additional)

Cheesecake with Strawberry or Blueberry sauce

(\$3.25 additional)

Tiramisu

(\$3.25 additional)

Ice Cream Chocolate Tart

Vanilla ice cream served in a chocolate cup with raspberry Melba sauce & whole berry garnish

(\$2.50 additional)

Panna Cotta with Caramel Sauce

(\$2.00 additional)

Menu Enhancements

Hors d'oeuvres

\$6.00 per person your selection of 4, served Butler style during cocktail hour **OR**
\$15 per person for all items served Buffet style during cocktail hour

(v)- vegetarian

French Fried Shrimp (or) Asian Fried Shrimp
Tangy Cocktail Meatballs
Fresh Iced Shrimp
Spinach Cheese Blossom (v)
Assorted Cheese Display (v)
Vegetable Tartlets (v)

Italian Sausage
Sweet & Spicy Plum Chicken
Boneless Barbecue Chicken Wings
Mandarin Spring Rolls (v)
Variety of Canapés (v)
Deviled Eggs (v)

Seafood Buffet

(Minimum of 100 guests)

Includes all items in Hors d'oeuvres section above plus

Additional Half Hour of Open Bar

Decorated Whole Salmon

Oysters Rockefeller

Raw Oysters & Clams

Baked Clams

Caviar

Deluxe Hors d'oeuvres

Prices listed per person

Bacon wrapped Scallops-
stuffed Mushrooms-
Prosciutto wrapped Melon-
Bruschetta-
Mini Shish Kabobs (Chicken or Pork)-
Roast Sirloin of beef Carving Station-
Portabella Mushroom en Croute-
Shrimp & Chicken Pot Stickers with Plum Sauce-

Olive, Mozzarella & Tomato Skewer- Crab
Mini Tacquitos Tomatillo Sauce-
Crab Cakes with Spicy Remoulade sauce-
Mini Quiche Lorraine-
Tyropita & Spanakopita-
Lamb Chop Carving Station-
Breaded Jalapeño Cheese Ravioli -
Breaded Calamari -

Menu Enhancements

European Sweet Table

A beautifully decorated display with a variety of
Miniature French, Italian & Viennese pastries
Sliced & whole seasonal fruits
Silver coffee & tea service

Deluxe Sweet Table

Variety of freshly baked torts & cheese cakes
Miniature French, Italian & Viennese pastries
Sliced & whole seasonal fruits
Chocolate Fondue Station
Ice Cream Bar
Silver coffee & tea Service

Chocolate Fondue

Warm dark chocolate ganache
Accompanied by fresh strawberries, pineapple, bananas,
marshmallows, pretzels & pound cake

per person if adding to European Sweet Table

Additional Course Options

Lemon Sorbet Intermezzo-

Champagne Toast-

Pasta Platter choice of Marinara, Vodka or Alfredo sauces

Family Style Platter-OR Stuffed Tortellini-

Antipasto Platter-

Hard salami, prosciutto, capicola, provolone, fresh mozzarella ciliegine, pepperoncini,
black & green olives, carrot and celery sticks

Seasonal Assorted Fruit Tray - (per 100 guests)

Assorted Cheese & Cracker Tray - (per 50 guests)

Late Night Snacks

Offer your guests a late night snack before they leave.

* Final Count for Late Night Snack does **not** have to be based on your final count.

Wedding Décor Enhancements

Satin Chair Covers

per chair

** No outside vendors are allowed to supply Chair Covers*

Spandex Chair Covers

per chair with band & broach

** No outside vendors are allowed to supply Chair Covers*

Chivari Chairs

Available in Silver, Gold, Clear, White, Black & Fruitwood with assorted seat cushion options

per chair

** No outside vendors are allowed to supply Chivari Chairs.*

Uplighting

Up-lighting will illuminate splashes of color from floor to ceiling, adding to the ambiance of your ballroom

per uplight

per room

Trio Vases

Adorn your tables with 3 elegant glass cylinders, includes floating candles, orchid color of choice, beveled mirror, 3 votive candles

per centerpiece

Charger Plates

Enhance your tablescape with gold or silver charger plates.

per plate

Backdrop

Floor to ceiling Ivory backdrop—perfect behind a head table

Custom Linens

Table linens, overlays and runners are available in a variety of colors & fabrics to compliment your color scheme and ambience in the ballroom

** No outside vendors are allowed to supply special linens for an event at The Carlisle.*

Audio Visual

One corded handheld microphone for the head table is complimentary with your wedding package
Additional Audio Visual equipment is available to rent. Please contact your event coordinator for pricing