



# AVANTÉ

BANQUETS

WEDDING PACKAGE



CONGRATULATIONS ON  
YOUR RECENT  
ENGAGEMENT!



## OUR ALL-INCLUSIVE WEDDING PACKAGE INCLUDES THE FOLLOWING:

6 Hour Venue Rental

Complimentary Dinner Tasting for the Bride and Groom at Chicago Prime Steakhouse

Elegant White Linen and Napkins with Floor Length Tablecloth and Overlay

Private Bridal Suite Featuring A Makeup Table, Private Restroom and Beverage Service

5 ½ Hours Open Bar with Super-Premium Liquor

Champagne Toast for the Entire Bridal Party

Wine Service Throughout Dinner

Four Course Meal Includes: Soup, Salad, Entrée & Wedding Cake

Custom Wedding Cake with Complimentary Cake Cutting

Silk Floral Table Centerpieces With a 12” Round Mirror

Beautiful Landscape with Fountains, a Pond, Gazebo, and a Carriage~Perfect for Photo Opportunities!

Menu items displayed are suggested, however we may customize your personal requests.

18% Service Charge and 8% Sales Tax will be added to all services.



## ADDITIONAL UPGRADES

### LUXURIOUS WHITE LEATHER GUEST OF HONOR CHAIRS | \$50.00 EACH

Choose our plush leather chairs to help you stand out from the crowd and make you feel even more special on your special day

### CHAMPAGNE TOAST FOR EVERYONE | \$3.00 PER PERSON

Let your guests help to celebrate while raising a glass to the occasion!

### DRAPERY | \$150.00

Beautiful, flowing white drapery to add as an elegant backdrop to your ballroom

### PORTABLE DANCE FLOOR RENTAL | \$200.00

If you would like a dance floor centralized in your ballroom, you have the option to rent our beautiful white marble-style 20'x 20' portable dance floor



# ON-SITE CEREMONY COST

## HALF CEREMONY SET-UP | \$500.00 | 2 OPTIONS

Upgrade your guests chairs to make your event more glamorous

### OPTION 1

Unite your love on our dance floor with your loved ones surrounding you. This option includes use of our rustic, yet elegant arch and chairs for up to 40 guests. All other guests will be seated at their assigned dining tables.

### OPTION 2

Unite your love with our decorative mirrored inset as your backdrop with your loved ones surrounding you. This option includes use of our rustic, yet elegant arch and chairs for up to 40 guests. All other guests will be seated at their assigned dining tables.

## FULL CEREMONY SET-UP | COST IS BASED ON GUEST COUNT

Unite your love outdoors with the beautiful backdrop of our landscaped property. This option includes set-up outdoors with chairs for all your guests using our rustic, yet elegant arch with the lake and fountain as your backdrop.

### Ceremony Cost breakdown:

- 100 Guests ~ \$1,000.00
- 150 Guests ~ \$1500.00
- 200 Guests ~ \$2,000.00
- 250 Guests ~ \$2500.00
- 300 Guests ~ \$3,000.00



# HORS D'OEUVRE SELECTIONS

## BUTLER PASSED | \$7.95

Choice of Four Per Person

Bruschetta on Garlic Crostini

Prosciutto Wrapped Melon

Brie Cheese with Walnuts

Caprese Skewer

Mini Quiche Lorraine

Sesame Chicken Skewers

Cocktail Meatballs

Fried Shrimp with Cocktail Sauce

Italian Sausage with Marinara Sauce

Stuffed Mushrooms with Italian Sausage

Chicken Pot Stickers with Soy Ginger Sauce

Mandarin Egg Rolls with Sweet Chili Sauce

Spanakopita (Spinach and Feta Cheese in Phyllo)

## PRICED PER TRAY

Bacon Wrapped Scallops | \$250.00

Tray of 50 Pieces

Shrimp Cocktail Shooter | \$275.00

Tray of 50 pieces

Petite Lamb Chops | \$300.00

Tray of 50 pieces





## DISPLAYS

### ANTIPASTO DISPLAY | \$8.95 PER PERSON

Exotic Cheese & Meats Displayed with Gourmet Crackers and Flatbreads Garnished with Fresh Grapes, Strawberries, Nuts, Figs & Olives

### MEDITERRANEAN DISPLAY | \$9.95 PER PERSON

Brie, Port, Chèvre and Herb Boursin and an Assortment of Gourmet Crackers and Flat Breads Garnished with Fresh Grapes, Strawberries, Nuts, Figs and Olives

### SEAFOOD TOWER DISPLAY | \$15 PER PERSON

Oysters, Shrimp and Crab Claws Piled High with Cocktail sauce and Garnished with Fresh Lemons

### CALAMARI PLATTERS | \$235 PER TRAY

(Serves 50 people) Fried Calamari Served with Lemon Slices and Cocktail Sauce





## SOUP COURSE

Freshly Baked Rolls with Butter Included | Include both Soup and Salad Courses @ \$4.00 per Guest

Tomato Basil Soup

Minestrone

Cream of Broccoli with Cheddar Cheese

Cream of Chicken with Wild Rice

Cream of Mushroom

\*Shrimp Bisque

\*Add \$2.00 Extra Per Guest

## SALAD COURSE

Avanté Salad

Gourmet Greens, Tomatoes and Cucumbers Dressed in Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Baked Herbed Croutons, Shaved Pecorino Cheese

Caprese Salad

Buffalo Mozzarella, Beefsteak Tomatoes, Drizzled Basil Aioli | \$5.00 Additional

Hearts of Palm Salad

With Hearts of Palm and Shaved Fennel with House Vinaigrette | \$5.00 Additional

Mediterranean Wedge

Red Wine Vinaigrette, Cucumbers, Tomatoes, Olives and Feta Cheese | \$5.00 Additional

Mission Fig Salad

Mixed Field Greens with Fresh Apples, Sundried Mission Figs, and Honey Roasted Pecans Delicately Tossed with House Vinaigrette | \$7.00 Additional

Salad Dressing Selections:

Italian, Ranch, Bleu Cheese, Thousand Island,  
Balsamic Vinaigrette, Balsamic Dijon Vinaigrette

## PASTA COURSE

Add to Your Menu at \$9.00 per person

### Farfalle alla Vodka

in a Creamy Tomato Vodka Sauce, Parmesan and Fresh Basil

### Orecchiette Fresco

With Fresh Pesto Sauce

### Avanté Penne

Tossed in Cherry Tomato, Basil and Parmesan Sauce

### Rigatoni Bolognese

With a Hearty Beef Bolognese Sauce



## INTERMEZZO COURSE

Add to your Menu | Choose One at \$3.00 per Person

Lemon or Raspberry

## CHILDREN'S MEALS

Available for Children 12 Years and Under | Choose one - \$25

Chicken Tenders with French Fries

Chicken Tenders with Mac 'n Cheese



# MAIN COURSE

## CHICKEN

### CHICKEN MARSALA | \$72

Sautéed Chicken Breast with Wild Mushrooms served in a Marsala Wine Sauce

### CHICKEN PICATTA | \$73

Pan Seared Breast of Chicken Served in White Wine Caper Sauce

### CHICKEN FRANCAISE | \$72

Baked Breast of Chicken Seasoned with Provençal Herbs and Breadcrumbs  
Served with a Lemon Basil Sauce

### CHICKEN AVANTÉ | \$62

Boneless Chicken Breast Sautéed with Fresh Artichokes, Tomatoes, and Mushrooms served in a Madeira Wine Sauce

## BEEF

### CHATEAUBRIAND | \$77

Sliced Tenderloin of Beef Served in a Wild Mushroom Sauce

### FILET OF BEEF | \$78

8 oz. Center Cut Grilled Beef Tenderloin Filet Served in a Bordelaise Sauce

### NEW YORK STRIP | \$80

14 oz. Center Cut New York Strip Steak, Served in a Bordelaise Sauce

## SEAFOOD

### SALMON | \$73

Served with a Beurre Blanc Sauce

### CHILEAN SEA BASS | \$85

Served with a Beurre Blanc Sauce

### HALIBUT | \$80

Served with a Be(In Season March Thru November) Halibut Served in a Beurre Blanc Sauce



# COMBINATION PLATES

## FILET & CHICKEN | \$80

Beef Tenderloin Filet with Bordelaise Sauce and Chicken

## CHATEAUBRIAND AND CHICKEN | \$79

Sliced Tenderloin of Beef with Wild Mushroom Sauce and Chicken

## CHICKEN FRANCAISE AND GRILLED SHRIMP | \$78

Chicken Francaise with Wild Mushroom Sauce and Grilled Shrimp

## FILET AND GRILLED SHRIMP | \$89

Center Cut Grilled Beef Tenderloin Filet Served with Bordelaise Sauce Accompanied with Grilled Shrimp

## FILET AND SALMON WITH BEURRE BLANC SAUCE | \$85

Center Cut Grilled Beef Tenderloin Filet Served with Bordelaise Sauce Accompanied with Salmon

## CHATEAUBRIAND AND SALMON | \$85

Sliced Tenderloin of Beef with Wild Mushroom Sauce and Accompanied with Salmon

## FILET AND MARYLAND CRAB CAKE | \$85

Center Cut Grilled Beef Tenderloin Filet served in a Bordelaise Sauce Accompanied with a Maryland Jumbo Lump Crab Cake

## FILET AND LOBSTER TAIL - MARKET PRICE

Center Cut Grilled Beef Tenderloin Filet served with Bordelaise Sauce and Cold Water  
South African Lobster Tail served with European Drawn Butter

Menu items displayed are suggested, however we may customize your personal requests.

18% Service Charge and 8% Sales Tax will be added to all services.



# SPECIALTY ENTRÉES

Vegetarian/Vegan/Gluten-Free Options

## GRILLED EGGPLANT PARMIGIANA (VEGETARIAN/GF) | \$72

Served in a White Cannellini Bean Purée with a Sundried Tomato Sauce

## RISOTTO AND ASPARAGUS (VEGETARIAN/VEGAN/GF) \$73

Arborio Rice with Asparagus Cooked in a White Wine & Vegetable Stock

## BAKED VEGETABLE WELLINGTON (VEGETARIAN) | \$73

Assortment of Grilled Vegetables Wrapped in a Puff Pastry

Menu items displayed are suggested, however we may customize your personal requests.

Gluten Free (GF), Vegetarian and Vegan options are listed, however discuss further dietary concerns with your coordinator.

Special meals must be ordered in advance for food service preparation. While preparing each guests meal we make every effort to avoid cross contamination between food products and cooking preparation tools.

Please be aware that due to normal kitchen operations we cannot guarantee that any menu item will be completely allergen free (Gluten Free).



# ACCOMPANIMENTS

## VEGETABLE

Choose One

- STEAMED BROCCOLI
- GLAZED BABY CARROTS
- GRILLED ASPARAGUS
- ZUCCHINI MEDLEY
- FRENCH GREEN BEANS ALMANDINE
- TRIO OF SEASONAL VEGETABLES

## STARCH

Choose One

- ROASTED RED POTATOES
- TWICE BAKED POTATOES
- FINGERLING POTATOES
- OVEN ROASTED POTATO WEDGES
- OLD WORLD MASHED POTATOES
- WILD RICE PILAF



## DESSERT COURSE

### CUSTOM WEDDING CAKE WITH BUTTERCREAM FROSTING

While most cakes are included, additional charges may be incurred for cakes with labor-intensive decorations and/or upgraded flavors and icings, however, choose from the many options Avanté has to offer with your inclusive package



## SWEET TABLE PACKAGES

### TRADITIONAL | \$11.95 PER GUEST

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Assorted Fresh Fruit Tartlets, Petit Fours, Specialty Tortes, Chocolate Éclairs,  
Mini Cheesecakes, Mini Cannoli, Assorted Butter Cookies and Brownies

### CLASSIC | \$14.95 PER GUEST

Assorted Seasonal Fresh Fruit, Melon and Berries Display, Assorted Fresh Fruit Tartlets, Petit Fours, Chocolate Éclairs, Cream Puff Swans, French Pastries, Specialty Tortes, Mini Cheesecakes, Mini Cannoli, Assorted Butter Cookies, Brownies and Chocolate Covered Strawberries, V.I.P. Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate

## LATE NIGHT EATS PACKAGES

Choose 1 at \$6.00 per Guest OR Choose 2 at \$11.00 per Guest

Focaccia Pizza Squares-Cheese, Pepperoni and Sausage

Mini Cheeseburger Sliders with Condiments & French Fries

Angus Beef Hot Dog with Condiments & French Fries

Italian Beef Station with Mini French Rolls, Sweet and Hot Peppers, Shredded Cheese

Mini Sub Sandwiches: Selection of Turkey or Ham, Salami and Cheese Served with Lettuce, Tomato,

Onions and Sub Dressing