



Deposit

A \$300 deposit is required for all events under 100 guests. A \$500 deposit is required for all events with 100 guests or more. Deposits are non-refundable.

Price

All prices quoted are subject to 7.5% sales tax and 18% service charge.

Payment

Final payment is due 10 days prior to an event.

Cancellation

If an event is canceled prior to 6 months before the event date, it will be at the discretion of LCC for potential reimbursement.

Guest Guarantee

The guaranteed number of guests that will attend an event must be submitted 14 days prior final charge will be based on whichever is greater: the initial guest guarantee or the day-of guest count.

Room Rental

There is not a room rental fee for any of the rooms. However, food and beverage is required to be purchased through Tavern on the Green. Other groups may be scheduled to use the same room prior to or after your event. Unless special permission is granted, your group will be restricted to your designated areas of the facility.

Cake

There is a cake cutting fee of \$150

Food & Beverage Policy

In accordance to the Illinois State Board of Health, all food and beverages must be purchased from Tavern on the Green, with the exception of desserts purchased from a licensed bakery.

Alcohol

All bar packages are priced for four hours. Specialty wines, liqueurs and imported beers can be added to any package for an additional fee. Tavern on the Green does not allow shots.

Tables

Round tables of eight or ten are customary. All banquet rooms include: white or black tablecloths, choice of napkin color, chinaware, glassware, banquet chairs and tables. Chair covers can be rented for an additional fee.

Decorations

Personal, non-damaging decorations are permitted for an event, with the exception of confetti and small materials. Tavern on the Green is not responsible for damage or loss of personal items at any time. Clients may start preparation two hours prior to an event, unless special arrangements are made with the club. All items must be removed by the end of the night.

Audio-Visual Equipment

- Dance Floor \$150

- Screen \$25
- Microphone Included
- Podium Included

Room Capacity

Banquet rooms are assigned based on availability and the anticipated number of guests that will attend.

- Main Dining Room.....100 guests
- Banquet Room.....210 guests
- Banquet Room + Dining Room...300 guests
- 19th Hole.....50 guests

On-Site Ceremony

Indoor or outdoor ceremonies at the price of \$4 per person can be arranged in conjunction with wedding receptions. The per person fee covers: a white garden chair, gazebo, outdoor patio, set-up, take-down, ceremony rehearsal and day of coordination. Specifics can be discussed with the banquet manager.

Bridal Suite

The bridal suite is available the day of the ceremony for no extra charge. You and your guests are welcome to bring in hair/make-up artists and get ready. We just ask no outside food or beverage be brought in. We can coordinate bringing breakfast, lunch, snacks and beverages to the suite for you to enjoy.

Breakfast & Brunch

Served before 1 p.m.

Minimum 25 people

Simple Breakfast \$9

Coffee & Pastries

Mini Continental \$11

Coffee, Danishes, Muffins & Bagels

Continental \$12

Coffee, Danishes, Muffins, Bagels & Fresh fruit

The Executive \$15

Coffee, juice, pastries, French toast, Scrambled eggs, hashbrowns,
Bacon & Sausage

Add fruit \$2 per person

Lincolnshire Brunch \$23

Coffee, Juice, Pastries, Scrambled Eggs, French toast, Bacon, Sausage,
Biscuits & Gravy, Tossed salad, Baked chicken, Mostaccioli, Roasted
red potatoes, Chef veggies, Bread & Butter

Add carving station of ham, turkey or prime rib for \$4 per person

Add omelet station for \$3 per person

Add Fresh Fruit \$2 per person

Plated Warm Lunch Selections

Plated entrees include: salad, bread service, ice tea, hot tea, coffee & soft drinks

Pasta - \$14

Pasta Primavera	Spaghetti w. Marinara Sauce
Mostaccioli	Fettuccine Alfredo
Vodka Pasta	Gnocchi

Entrees - includes 2 sides

Chicken Entrees - \$16

Chicken Marsala
Roasted Chicken
Chicken Vesuvio
Chicken Parmesan
Chicken Picatta

Pork Entrees - \$18

Roasted Pork
Sausage & Peppers
Glazed Ham

Beef Entrees

Pot Roast \$22
16oz New York Strip \$30
10oz Filet Mignon \$32
Prime Rib \$38

Fish Entrees

Lemon Butter Salmon \$20
Pan-Fried Lake Perch \$18
Pecan-Crusted Walleye \$20

Lunch Buffet Style Menu

Family Style Additional \$1.5 per person

Includes: Bread & butter, soup or salad, pasta, potato, vegetable, soft drinks, coffee, hot tea or ice tea

Tier #1

2 Entrees	\$21
W. appetizers	\$24
W. open bar	\$31
W. open bar & appetizers	\$34

(add third option +\$2)

Tier #2

Beef Tenderloin w. 1 entree option	\$24
W. appetizers	\$27
W. open bar (closed during dinner)	\$34
W. open bar & appetizers	\$37

(add third option add \$2)

Plated Dinner Menu

Plated entrees include: salad, bread service, ice tea, hot tea, coffee & soft drinks

Pasta - \$16

Pasta Primavera	Spaghetti w. Marinara Sauce
Mostaccioli	Fettuccine Alfredo
Vodka Pasta	Gnocchi

Entrees - includes 2 sides

Chicken Entrees - \$20

Chicken Marsala
Roasted Chicken
Chicken Vesuvio
Chicken Parmesan
Chicken Piccata

Pork Entrees - \$22

Roasted Pork
Sausage & Peppers
Glazed Ham

Beef Entrees

Pot Roast \$25
16 oz New York Strip \$32
10 oz Filet Mignon \$38
Prime Rib \$45

Fish Entrees

Lemon Butter Salmon \$28
Pan-Fried Lake Perch \$25
Pecan-Crusted Walleye \$26

Buffet Style Menu - Dinner

Includes: Bread & butter, soup or salad, pasta, potato, vegetable, soft drinks, coffee, hot tea or ice tea

Tier #1

2 Entrees	\$26
W. appetizers	\$29
W. open bar (closed during dinner)	\$36
W. open bar & appetizers	\$39
(add third option +\$3)	

Tier #2

Beef Tenderloin w. 1 entree option	\$30
W. appetizers	\$33
W. open bar (closed during dinner)	\$40
W. open bar & appetizers	\$43
(add third option add \$3)	

Open Bar is for 4 hours

Buffet Options

Pasta

Pasta Primavera	Spaghetti w. Marinara Sauce
Mostaccioli	Fettuccine Alfredo
Vodka Pasta	Gnocchi

Entrees

Chicken Marsala	Chicken Piccata	Swiss Steak
Roasted Chicken	Roasted Pork	Sausage & Peppers
Chicken Vesuvio	Glazed Ham	Pot Roast
Chicken Parmesan		Eggplant Parmesan

Potato/Starch

Mashed	Garlic Mashed	Baby Reds
Roasted Potatoes	Baked Potato	Sausage Stuffing
Rice Pilaf	Double Baked Potato	Sweet Potatoes*

Vegetable

Green Beans	Roasted Carrots	Broccoli
Roasted Cauliflower	Vegetable Medley	Seasonal Option*

Open Bar Package Includes:

Beer Includes:

Miller Light

Coors Light

Bud Light

Miller 64

Lagunitas*

Budweiser

Green Line

312

Liquor Includes:

House Vodka

House Rum

House Whiskey

Absolute

Captain Morgan

Jack Daniels

House Gin

Amaretto

Wine Includes:

House Cabernet

House Pinot Noir

House Pinot Grigio

House Chardonnay

House Champagne

Add Full Bar +\$4pp

Cash Bar - Bartender Fee \$150

Removal of non-included alcohol = \$50

Hor'dourves

Cheese & Fruit Plate \$3pp

Stuffed Mushrooms \$2.5pp

Mini Crab Cakes \$3pp

Bruschetta \$2pp

Mini Sandwiches (hot or cold) \$3pp

Shrimp Cocktail \$2pp

Swedish Meatballs \$2pp

Bacon Wrapped Scallops \$3pp

Seasonal Vegetable Plate \$2pp

Smoked Salmon Crostini \$2pp

Dessert

Bread Pudding \$4

Cheesecake \$5

Dessert Platter \$5

Crepe Brulee \$4

Assorted Cookies & Bars \$2

Wedding Information

Lincolnshire Country Club

Includes:

Suites for the bride	Menu tasting for up to 4 people
Outdoor Gazebo	
2 hour golf cart rental for pictures*	Choice of table linens
Rehearsal the day prior	Microphone
Choice of napkin color	Limited Decorations

Add-ons:

Dance Floor	\$150 (12x12)
Chair Covers	\$3.5+ per chair
Valet	\$24hr.(100-150 people) \$36hr 150-200
Bridal Suite plus	\$9 per person
	-Includes mimosa bar (2 hours) & pastries
Bachelor Suite plus	\$10 per person
	-Includes domestic beer (2 hours) & mini sandwiches

* Limited to the amount of people allowed & time must be approved prior*