



Congratulations on your engagement and thank you for considering Boulder Ridge Country Club for your wedding reception. The following is our wedding package information for your review.

Our beautifully decorated ballroom accommodates approximately 30 - 350 for a typical wedding set-up. We host only one wedding at a time, giving your event our exclusive attention. Ceremony fee is typically \$1,000 but may vary with event details.

A few highlights:

- Gourmet cuisine
- Spacious outdoor veranda
- Picture windows overlooking our championship golf course
- Full service built-in bars
- Privacy of a Bride's Room and Groom's Room
- On site ceremonies available both indoors and outdoors
- Abundant photo-op areas
- Area hotels offer shuttle service

Your wedding is a special occasion, which you will remember for years to come. Our pledge to you is service, which is personalized to your needs, leaving no details unattended.

To arrange for a tour of our facility and for further information, please contact the Catering Department at (847) 854-3000, or email me at jlogan@boulderridge.com.

Best wishes, and I hope to be working with you at this very special time.

Sincerely,

Janet Logan

Catering Director

Boulder Ridge Country Club

350 Boulder Drive, Lake in the Hills, IL

www.boulderridge.com



Boulder Ridge Country Club

~ EVENING WEDDING PACKAGES & SHOWER MENU ~

WEDDING PACKAGES

PRICES CONVENIENTLY INCLUDE ALL OF THE FOLLOWING:



- 4 HOUR ULTRA-PREMIUM OPEN BAR (TYPICALLY CLOSED 1 1/2 HRS DURING DINNER)
- WEDDING PARTY TABLE HAS BAR SERVICE THROUGH DINNER
- CHAMPAGNE TOAST FOR ALL
- UNLIMITED RED AND WHITE WINE WITH DINNER
- BUTLER SERVICE HORS D'OEUVRES DURING COCKTAIL HOUR
- FOUR COURSE MEAL: SOUP OR APPETIZER, & SALAD, ENTRÉE, DESSERT
- CUSTOM WEDDING CAKE SERVED WITH VANILLA OR CHOCOLATE ICE CREAM
- COMPLIMENTARY ENTRÉE TASTING FOR 2
- WHITE FLOOR LENGTH TABLE LINENS AND NAPKINS (CUSTOM LINEN AVAILABLE)
- INTERNATIONAL COFFEE BUFFET IN ADDITION TO COFFEE SERVICE WITH DINNER
- PRIVATE BRIDE'S ROOM AND GROOM'S ROOM
- SKIRTED HEAD TABLE ON RISER WITH A SATIN SWAG OR CUSTOMIZED TABLE
- LANTERN CENTERPIECE FOR DINING TABLES
- VOTIVE CANDLES ON DINING TABLES AND ACCENT TABLES
- LARGE PARQUET DANCE FLOOR (UP TO 30 x 30)
- HIGHBOY COCKTAIL TABLES
- COAT CHECK ROOM (SEASONALLY)
- VALET PARKING (FRIDAY AND SATURDAY NIGHTS)

GENERAL INFORMATION

WEDDING RECEPTION PACKAGE IS 6 HOURS.

10% DISCOUNT ON WEDDING PACKAGES FOR FULL BALLROOM ON FRIDAY & SUNDAY EVENINGS.
(HOLIDAY WEEKENDS MAY BE EXCLUDED)

VEGETARIAN, VEGAN, GLUTEN-FREE AND OTHER DIETARY RESTRICTED MEALS AVAILABLE ON ADVANCE REQUEST.

ADDITIONAL \$2. PER PERSON CHARGE FOR SPLIT MENU.

BAR LIST AVAILABLE ON REQUEST.

OUTSIDE CATERING IS NOT PERMITTED.

CONSULT THE CATERING DEPARTMENT FOR INFORMATION ON VARIOUS MINIMUM REQUIREMENTS.

LUNCH & DINNER MENUS AVAILABLE FOR SHOWERS & REHEARSAL DINNERS.

ADD 20% SERVICE CHARGE AND TAX TO ALL PRICES.



~ WEDDING PACKAGE SELECTIONS ~

BEEF & PORK ENTREES

NEW YORK STRIP STEAK

A 12 OZ. CERTIFIED ANGUS BEEF GRILLED AND FINISHED
WITH BOURBON-GREEN PEPPERCORN SAUCE
WITH CRISPY ONION STRING GARNISH

\$103

HORSERADISH-CRUSTED MEDALLIONS OF BEEF TENDERLOIN

THREE 3OZ. BEEF TENDERLOIN MEDALLIONS TOPPED WITH A FRESH
HORSERADISH CRUST AND FINISHED WITH BOURBON DEMI-GLACE

\$103

STEAK DIANE

THREE SEARED 3 OZ. BEEF TENDERLOIN MEDALLIONS FLAMBÉED
WITH BRANDY AND FINISHED WITH MUSHROOM-DIJON DEMI-GLACE

\$103

FILET MIGNON

EIGHT OUNCES OF THE FINEST BEEF TENDERLOIN AVAILABLE,
BROILED TO PERFECTION
AND SERVED WITH MUSHROOM CAP AND CABERNET OR BÉARNAISE SAUCE

\$109

PREPARED WITH SIX OZ. FILET

\$103

PREPARED HORSERADISH CRUSTED – ADD \$2

ROASTED PORK CHOP

TWELVE (12) ONCE PORK LOIN CHOP, ROASTED AND TOPPED
WITH GRANNY SMITH APPLE COMPOTE IN BRANDY DEMI-GLACE

\$89

PORK CUTLETS MILANESE

TENDER BREADED PORK CUTLETS PAN-ROASTED WITH ARTICHOKE HEARTS AND
SUN-DRIED TOMATOES IN A MUSHROOM-MARSALA DEMI-GLACE

\$87

DIJON PORK CUTLETS

TENDER PORK LOIN CUTLETS RUBBED WITH DIJON MUSTARD AND FRESH BASIL
THEN COATED WITH PANKO BREADCRUMBS AND
PAN-ROASTED WITH SERVED WITH WHOLE GRAIN MUSTARD CREAM

\$87



CHICKEN ENTREES

HERB-ROASTED CHICKEN

AIRLINE BREAST RUBBED WITH HERBS AND PAN-ROASTED,
FINISHED WITH SHERRIED MUSHROOM CREAM SAUCE

\$89

CHICKEN BREAST VESUVIO

AIRLINE CHICKEN BREAST ROASTED WITH GARLIC, BELL PEPPERS
AND SPRING PEAS WITH LEMON-HERB SAUCE

\$89

GRECIAN ROAST CHICKEN

AIRLINE CHICKEN BREAST ROASTED WITH GARLIC, LEMON, WHITE WINE AND HERBS,
AND DRIZZLED WITH NATURAL PAN SAUCE

\$89

CHICKEN PICCATA

BONELESS BREAST OF CHICKEN LIGHTLY SAUTÉED IN WHITE WINE,
WITH LEMON AND CAPERS

\$87

CHICKEN CORDON BLEU

BREADED BONELESS CHICKEN BREAST STUFFED WITH SHAVED SMOKED HAM AND
SWISS CHEESE, FINISHED WITH CREAMY SUPREME SAUCE

\$87

CHICKEN BREAST MEDITERRANEAN

BONELESS BREAST OF CHICKEN MARINATED WITH GRECIAN SPICES, PAN SEARED
AND SERVED WITH ARTICHOKE, ROASTED PEPPERS AND KALAMATA OLIVES

\$87

SEAFOOD ENTREES

BLACKENED LAKE TROUT

FRESH LAKE TROUT DUSTED WITH BLACKENING SPICES, PAN-SEARED AND
SERVED OVER SAUTÉED SPINACH WITH BASIL-WHITE WINE SAUCE

\$92

MAHI MAHI

SEASONED WITH CARIBBEAN SPICES AND PAN-ROASTED.
TOPPED WITH TROPICAL PINEAPPLE COCONUT RELISH

\$93



PARMESAN –CRUSTED SALMON

ATLANTIC SALMON ROASTED WITH A PARMESAN-REGGIANO CRUST
AND FINISHED WITH HERBED ROASTED RED PEPPER BUERRE BLANC

\$92

PECAN-CRUSTED TILAPIA

PAN-SEARED AND SERVED WITH CREOLE MEUNIERE SAUCE

\$87

WHITEFISH

BROILED LAKE SUPERIOR WHITEFISH
SERVED WITH LEMON-CHIVE BEURRE BLANC

\$89

COMBINATION ENTREES

MEDALLIONS OF BEEF TENDERLOIN & PARMESAN CRUSTED SALMON

MEDALLIONS OF BEEF TENDERLOIN AND ATLANTIC SALMON ROASTED
WITH PARMESAN – REGGIANO CRUST
AND FINISHED WITH ROASTED RED PEPPER BUERRE BLANC

\$107

MEDALLIONS OF BEEF TENDERLOIN & SHRIMP DEJONGHE

MEDALLIONS OF BEEF TENDERLOIN SERVED ALONGSIDE JUMBO SHRIMP
BAKED IN SHERRIED GARLIC BUTTER AND BREAD CRUMBS

\$110

MEDALLIONS OF BEEF TENDERLOIN & BREAST OF CHICKEN

MEDALLIONS OF BEEF TENDERLOIN AND A LIGHTLY FLOURED
AND SAUTÉED BREAST OF CHICKEN WITH TRADITIONAL HUNTER SAUCE

\$99

MEDALLIONS OF BEEF TENDERLOIN & GRECIAN BREAST OF CHICKEN

MEDALLIONS OF BEEF TENDERLOIN AND A SKIN-ON BREAST OF CHICKEN
WITH LEMON-HERB PAN SAUCE

\$101

MEDALLIONS OF BEEF TENDERLOIN & DIJON CHICKEN

MEDALLIONS OF BEEF TENDERLOIN AND A SAUTÉED BREAST OF CHICKEN,
RUBBED WITH DIJON MUSTARD AND FRESH BASIL THEN COATED WITH PANKO BREAD
CRUMBS FINISHED WITH BRANDY-INFUSED CREAM SAUCE

\$101



VEGETARIAN ENTREES – CHOOSE ONE

PENNE PASTA

TOSSED WITH AN ASSORTMENT OF SAUTÉED SEASONAL VEGETABLES
IN A LIGHT PESTO PAN SAUCE, TOPPED WITH FRESH GRATED PARMESAN CHEESE

\$84

GRILLED VEGETABLE RAVIOLI

RAVIOLI STUFFED WITH A BLEND OF GRILLED VEGETABLES AND PARMESAN-REGGIANO
CHEESE TOSSED IN EITHER HERBED MARINARA SAUCE OR PESTO-CREAM SAUCE

\$86

VEGETABLE STIR-FRY (VEGAN)

ASSORTED VEGETABLES INCLUDING CARROTS, BROCCOLI, RED BELL PEPPERS, SHIITAKE
MUSHROOMS, BEAN SPROUTS, BOK CHOY, AND PEAPODS STIR-FRIED WITH GARLIC,
GINGER, AND TERIYAKI SAUCE, SERVED WITH WHITE RICE

\$84

CHEESE TORTELLINI

WITH CARAMELIZED ONIONS AND SAUTÉED PEPPERS IN VODKA-TOMATO CREAM SAUCE
WITH HERBED GOAT CHEESE DOLLOP

\$86

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CHILDREN'S WEDDING PACKAGE – CHOOSE ONE

(AGE 10 AND UNDER)

CHOOSE ONE: CHICKEN TENDERS WITH FRENCH FRIES, CHEESE PIZZA,
BUTTERED NOODLES, OR MACARONI & CHEESE.

INCLUDES HORS D'OEUVRES A FRUIT KABOB, SOFT DRINKS, DESSERT

\$24

-ADD SOUP OR APPETIZER AND SALAD FOR \$6



~ ACCOMPANIMENTS ~



PACKAGE PRICE INCLUDES SOUP AND SALAD
OR PLATED APPETIZER AND SALAD
ADD \$3.00 FOR ALL 3

APPETIZER

ANTIPASTO PLATE - (SERVED FAMILY STYLE) CAPICOLLA, SALAMI, PEPPERONI, PROVOLONE CANTALOUPE, ARTICHOKE, OLIVES AND ROASTED PEPPERS.

FRESH FRUIT - ASSORTED SLICED MELONS, PINEAPPLE AND SEASONAL BERRIES

SHRIMP COCKTAIL ~ SERVED WITH LEMON AND HOMEMADE COCKTAIL SAUCE -
ADDIT. \$6

COCONUT SHRIMP ~ FOUR PIECES OF GOLDEN FRIED COCONUT SHRIMP WITH CURRY-
CHUTNEY DIPPING SAUCE. ADDIT.\$6

SOUP

CREAM OF MUSHROOM
CREAM OF BROCCOLI CHEDDAR
CHEESE
CHICKEN TORTELLINI
CREAMY TOMATO WITH BASIL
MINISTRONE

ROASTED RED PEPPER -TOMATO
CHICKEN-TORTILLA
FESTIVAL ITALIANO
ROASTED BUTTERNUT SQUASH

SALADS

BOULDER RIDGE	VARIETY OF GARDEN GREENS, CRUMBLLED BLEU CHEESE, TOSSED WITH VINAIGRETTE DRESSING AND TOPPED WITH TOMATOES AND CROUTON
CAESAR STYLE	ROMAINE LETTUCE, PARMESAN CHEESE TOSSED WITH CREAMY CAESAR DRESSING AND TOPPED WITH CROUTONS
ROMA SALAD	SLICED TOMATO, RED ONION, FRESH MOZZARELLA, OLIVES AND ROASTED CORN ON A BED OF GREENS TOPPED WITH BALSAMIC VINAIGRETTE DRESSING
CITRUS SALAD	MIXED BABY GREENS TOPPED WITH MANDARIN ORANGE AND GRAPEFRUIT SEGMENTS, AND WALNUTS WITH RASPBERRY VINAIGRETTE DRESSING
WEDGE SALAD	WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH CRUMBLLED BACON, BLUE CHEESE AND TOMATO, TOPPED WITH CREAMY BLUE CHEESE DRESSING
TOSSED SALAD	VARIETY OF GARDEN GREENS WITH SLICED CUCUMBER, GRAPE TOMATOES, SHREDDED CARROTS AND BLACK OLIVES WITH GOOSENECKS OF RANCH AND VINAIGRETTE DRESSINGS ON EACH TABLE



SORBET INTERMEZZO
CAN BE ADDED TO YOUR EVENT FOR \$2.50 PER PERSON

UPGRADED SALAD OPTIONS
ADDITIONAL \$2.50 PER PERSON

STRAWBERRY-BALSAMIC SALAD MIXED GREENS WITH SLICED STRAWBERRIES,
TOASTED WALNUTS, RED ONION AND FRESH MOZZARELLA
WITH AGED BALSAMIC VINAIGRETTE

GORGONZOLA-PECAN SALAD MIXED GREENS TOPPED WITH ASIAN PEARS,
GORGONZOLA CHEESE, CANDIED PECANS, AND DRIED
CRANBERRIES DRIZZLED WITH BALSAMIC DRESSING

RASPBERRY SALAD BABY GREENS WITH FRESH RASPBERRIES, RED
ONION, HEARTS OF PALM, TOASTED WALNUTS, AND GOAT
CHEESE, WITH RASPBERRY VINAIGRETTE DRESSING

MEDITERRANEAN SALAD MIXED GREENS WITH ARTICHOKE HEARTS,
ROASTED BELL-PEPPERS, RED ONION,
OLIVES AND FETA CHEESE WITH LEMON-HERB
VINAIGRETTE

STARCHES

DOUBLE BAKED POTATO
ROASTED HERBED NEW POTATOES
MIXED WILD RICE
WHIPPED SWEET POTATOES

BAKED POTATO WITH
SOUP CREAM AND BACON
LINGUINE WITH FRESH HERBS
ROASTED GARLIC WHIPPED RED-
SKINNED POTATOES
POTATO DAUPHINOIS – ADD \$1

VEGETABLES

FRESH VEGETABLES JULIENNE
GREEN BEANS ALMONDINE
BROCCOLI WITH ALMOND BUTTER
GLAZED CARROTS

TOMATO FLORENTINE
ASPARAGUS – ADD \$1
GRILLED VEGETABLE MELANGE –
ADD \$1

~ HORS D'OEUVRES ~

WEDDING PACKAGE INCLUDES CHOICE OF FOUR - HOT OR COLD.
BUTLER SERVICE HORS D'OEUVRES DURING YOUR COCKTAIL RECEPTION

HOT SELECTIONS

FIG-GOAT CHEESE FLATBREAD
SHRIMP WONTONS
CRAB RANGOON
PAD THAI SPRING ROLLS
SOUTHWEST CHICKEN ROLLS
WILD MUSHROOMS IN PHYLLO PURSE
CHICKEN QUESADILLAS CORNUCOPIAS
STROGANOFF OR BARBEQUE MEATBALLS
HIBACHI BEEF SKEWERS
CHICKEN SKEWERS
PARMESAN ARTICHOKE HEARTS
COCONUT CHICKEN
BACON WRAPPED DATES

COLD SELECTIONS

TOMATO BRUSCHETTA
CHERRY TOMATO STUFFED WITH GOAT
CHEESE
SMOKE TURKEY WITH CRANBERRY RELISH
CANAPÉ

UPGRADE HORS D'OEUVRES \$1 ADDIT.

COCONUT SHRIMP
SCALLOPS WRAPPED IN BACON
MINI CRAB CAKES
SALMON WITH DILL CREAM ON RYE
ROAST BEEF WITH HORSERADISH CREAM

ADDITIONAL

FRESH SHRIMP COCKTAIL
\$175 PER 50 PCS

CRAB LEGS
\$250 PER 50 PCS

SMOKED SEAFOOD PLATTER - \$275.
WHOLE SMOKED SALMON, SMOKED TROUT, &
SMOKED WHITEFISH, CHOPPED HARD BOILED
EGGS, RED ONION, CAPERS, & COCKTAIL RYE
BREAD.

DELUXE CHEESE TRAY
A PLENTIFUL VARIETY OF DOMESTIC AND
IMPORTED FINE CHEESES, SERVED WITH GRAPES
AND ASSORTED CRACKERS.
\$3.50 PER PERSON

DELUXE FRESH VEGETABLES WITH SHRIMP BISQUE
DIP
BABY ASPARAGUS, BROCCOLI, CAULIFLOWER,
CELERY, CARROTS, GRAPE TOMATOES &
MUSHROOMS
WITH A SHRIMP BISQUE SOUR CREAM DIP.
\$2.50 PER PERSON

MAKI ROLLS
CALIFORNIA ROLLS & SPICY TUNA ROLLS,
SOY SAUCE, WASABI, & PICKLED GINGER.
\$210. PER 60 PC.

ROASTED VEGETABLE PLATTER
WITH RED PEPPER PESTO DIP
ZUCCHINI, SUMMER SQUASH, ASPARAGUS, RED
AND YELLOW BELL PEPPERS, PORTOBELLO
MUSHROOMS AND EGGPLANT.
\$3 PER PERSON

BAKED ARTICHOKE DIP
SERVED WITH WARM PARMESAN CRUSTED PITA
TRIANGLES.
\$2.75 PER PERSON

SLICED FRESH FRUIT TRAY
HONEYDEW, WATERMELON, PINEAPPLE, RED AND
GREEN GRAPES, GARNISHED WITH SEASONAL
ASSORTED BERRIES AND SERVED WITH POPPY
SEED DRESSING.
\$3.50 PER PERSON

CHARCUTERIE BOARD
SLICED IMPORTED MEATS, CHEESES, ARTICHOKEs,
ROASTED PEPPERS, OLIVES, SPREADS, TOASTED
BAGUETTE SLICES.
\$4 PER PERSON



WEDDING CAKE & ICE CREAM

WEDDING PACKAGE INCLUDES YOUR CUSTOM DESIGNED WEDDING CAKE
SERVED WITH VANILLA OR CHOCOLATE ICE CREAM

ADDITIONAL \$3 PER PERSON TO ADD A CHOCOLATE DIPPED STRAWBERRY
ON EACH CAKE PLATE

INTERNATIONAL COFFEE BUFFET INCLUDED IN WEDDING PACKAGE PRICE.

ELEGANT COFFEE BUFFET CONSISTING OF REGULAR COFFEE, DECAF, HOT TEA,
TOPPINGS OF SHAVED CHOCOLATE, WHIPPED CREAM & SUGARED DEMITASSE STIRRERS

~ ENHANCEMENTS ~

SWEETS TABLE

\$8 PER PERSON

ELEGANTLY PRESENTED SWEETS TABLE COMPLETE WITH TINY WHITE LIGHTS & ELEVATIONS
CHOCOLATES, ASSORTED MINI PASTRIES, TORTES, CHEESECAKES, & ASSORTED FRESH FRUIT

ASSORTED PASTRIES & BARS

\$24 PER DOZEN

LEMON BARS, COOKIES & CREAM BARS, PECAN PIE BARS, CARAMEL-APPLE BARS,
CHOCOLATE CHUNK COOKIES, AND PETIT FOURS

ADDITIONAL DESSERT

\$6 PER PERSON

CHOOSE A DESSERT TO BE SERVED WITH YOUR DINNER AND THE WEDDING CAKE WILL BE
SLICED AND PLACED ON THE COFFEE BUFFET AFTER DINNER

LATE NIGHT SNACKS

CHOOSE ONE

WE SUGGEST YOU ORDER FOR APPROX. 2/3 OR MORE OF YOUR FINAL GUEST COUNT

PIZZA \$5 PER PERSON (MOST POPULAR CHOICE)

ASSORTED TOPPINGS: CHEESE, SAUSAGE, PEPPERONI, GREEN PEPPERS, MUSHROOMS, ONION

NACHO BAR ~ \$3 PER PERSON

HOMEMADE TORTILLA CHIPS, CHEESE SAUCE, SALSA, SOUR CREAM,
GUACAMOLE, GREEN ONIONS, DICED TOMATOES, AND JALAPENO PEPPERS.

ADD \$2 PER PERSON TO INCLUDE SEASONED BEEF OR CHICKEN

SLIDERS - \$4 PER PERSON

MINI CHEESEBURGERS OR BBQ PULLED PORK ON SLIDER ROLLS,
FRENCH FRIES & CONDIMENTS

BUFFALO WINGS - \$3 PER PERSON

BREADED WINGS FRIED AND TOSSED IN TRADITIONAL BUFFALO WING SAUCE OR
BBQ SAUCE WITH RANCH AND BLUE CHEESE SAUCES

SOFT PRETZELS AND DIPPING CHEESE - \$2 PER PERSON



~ Wedding Shower Menu ~

LUNCH ENTREES INCLUDE CHOICE OF SOUP OR SALAD WITH ASSORTED ROLLS,
VEGETABLE, STARCH, DESSERT, COFFEE, TEA, ICED TEA AND LEMONADE

BUFFET & BRUNCH MENUS, BAR SERVICE INFORMATION AND MENU DESCRIPTIONS
AVAILABLE ON THE WEBSITE AT WWW.BOULDERRIDGE.COM

BALSAMIC CHICKEN \$20
CHICKEN PICATTA \$20
GRECIAN ROAST CHICKEN \$24
CHICKEN BREAST MEDITERRANEAN \$22
HERB-ROASTED CHICKEN BREAST \$24
DIJON CHICKEN \$22
PORK MILANESE \$22
ROAST PORK CHOP \$24
STEAK DIANE \$30
ROAST BEEF \$28
NEW YORK STRIP STEAK \$32
PARMESAN CRUSTED SALMON \$25
WHITEFISH \$22
PECAN-CRUSTED TILAPIA \$22

VEGETARIAN, VEGAN, AND OTHER DIETARY RESTRICTED MEALS AVAILABLE

FRUIT PUNCH, CHAMPAGNE PUNCH,
OR BAR SERVICE IS ALSO AVAILABLE

10% ENTRÉE DISCOUNT IF WE ARE ALSO HOSTING YOUR WEDDING

TAX AND 20% SERVICE CHARGE WILL BE ADDED TO ALL PRICES