



EVENT MENU

LINCOLNSHIRE MARRIOTT RESORT

10 MARRIOTT DR., LINCOLNSHIRE, IL 60069

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Marriott.com/CHILN



CULINARY CREATIVITY

Our overall culinary goal at the Lincolnshire Marriott Resort is to stay dedicated to the simplicity of classic, Midwestern fare focused on seasonal, locally-sourced and farm fresh ingredients.

CULINARY TEAM

EXECUTIVE CHEF Pierre Daval

EXECUTIVE SOUS CHEF Scott Mosena

PASTRY CHEF Jessica Gnaster

BANQUET CHEF Everardo Fajardo

THE HONEY BEES

Did you know there are over 600,000 five-striped Italian honey bees living in twelve hives located on property just yards from Crane's Landing Golf Club? A project that started with three bee hives grew to ten and now twelve. A good harvest each year will allow us to be self-sufficient for honey throughout the hotel. So whether you are enjoying a delicious honey balsamic dressing on a bed of freshly picked micro greens, homemade Wright's Honey Ale, or honey caramel corn, all of the honey utilized is from our own backyard. Jars of our honey are also available for purchase in the Lobby Gift Shop.

FARM-TO-TABLE

Lincolnshire Marriott Resort has dedicated two acres of property to growing fresh fruits, vegetables and herbs. Our culinary team uses these ingredients in the delectable dishes served throughout the resort. In addition, you can enjoy a special treat by tasting one of our tree-ripened, hand-picked pears harvested from one of the twenty-five Asian pear trees also located on property.



BREAKFAST: BUFFET

American | \$40

Seasonal Sliced Fruit

Breakfast Pastries, Assorted Cold Cereals

Whole, 2% and Skim Milk, Assorted Fruit Yogurt

Scrambled Eggs, Crispy Bacon, Breakfast Sausage Links, Breakfast Potatoes

Oatmeal and Condiments

Assorted Juices, Seattle's Best Coffee, Assorted Tazo Tea

Active | \$40

Seasonal Sliced Fruit

Energy Shots: Orange Ginger, Kale, Berry

Bran Muffins, Blueberry Muffins

Whole Wheat Bagel, Fat Free Cream Cheese

Greek Yogurt

Steel Cut Oatmeal, Dried Fruits and Nuts

Egg White Frittata, Spinach, Tomato, Feta Cheese

Sweet Potato Hash

Turkey Sausage

Assorted Juices, Seattle's Best Coffee, Assorted Tazo Tea

Executive | \$49

(\$150 per attendant: total 2 per 75 guests)

Sliced Fruit and Fresh Berries

Yogurt Parfait

Breakfast Pastries

Smoked Salmon, Bagels, Condiments

Nueski Bacon

Cheddar Jalapeno Sausage

Potato, Asparagus Hash

Omelet Station: Eggs, Peppers, Onions, Tomatoes, Mushrooms, Cheese, Ham, and Bacon

Brioche French Toast, Raspberry, Maple Syrup

Assorted Juices, Seattle's Best Coffee, Assorted Tazo Tea

Build Your Own Smoothie Station: Raspberries, Blueberries, Strawberries, Kale, Spinach, Greek Yogurt, Honey, and Flax Seeds

(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

BREAKFAST: CONTINENTAL

Continental | \$32

Sliced Fresh Fruit

Breakfast Pastries

Assorted Mini Bagels with Cream Cheese

Yogurt & Oatmeal

Assorted Juices, Seattle's Best Coffee, Tazo Tea

May We Suggest

Nova Scotia Lox Display with Mini Bagels | \$8

Homemade Granola and Yogurt Parfait | \$6

Sliced Artisan Cheese and Meats | \$8

Buttermilk Pancakes | \$7

Maple Syrup & Vanilla Butter Brioche French Toast | \$7

Chicken Apple Sausage | \$7

Eggs Benedict | \$7

Country Sausage and Egg Sandwich on English Muffin | \$6

Virginia Ham and Aged Cheddar Croissant Sandwich | \$6

Poblano Pepper Breakfast Burrito | \$6

Steel Cut Oatmeal with Dried Fruit and Brown Sugar | \$4

Omelet Station | \$16*

Made to Order - Eggs, Peppers, Onions, Tomatoes, Mushrooms, Cheese, Ham, and Bacon

Belgian Style Waffle Station | \$12*

Made to Order with Strawberry Compote and Maple Syrup

Build Your Own Breakfast Taco Station | \$14*

Chorizo, Carnitas Pulled Pork, Scrambled Eggs, Ranchero Beans, Cheddar Cheese, Sour Cream, Salsa, and Guacamole

Build Your Own Smoothie Station | \$11*

Raspberries, Blueberries, Strawberries, Kale, Spinach, Greek Yogurt, Honey, and Flax Seeds

**\$150 Chef fee per station per 75 guests*

For all buffet meals, minimum of 25 guests required. Otherwise \$150 additional fee applies
(Prices are per person A customary 24% taxable service charge and 9% sales tax will be added to prices)

BREAKFAST: PLATED

All American | \$32

Scrambled Eggs, Smoked Bacon, Sausage Patty, Breakfast Potato

Down on the Farm | \$33

Broiled 8oz NY Strip Steak, Scrambled Eggs, Home Fries, Roasted Tomato

Eggs Benedict | \$31

Two English Muffins Topped with Canadian Bacon, Poached Egg and Hollandaise Sauce.

Served with Breakfast Potatoes

The Presidential | \$37

Broiled 5oz Filet of Beef with Wild Mushroom Ragout, Scrambled Egg with Chives, Roasted Tomato

Bakery Per Dozen | \$40

Assorted Muffins, Assorted Danish, Fresh Bagels with Flavored Cream Cheese, Assorted Breakfast Breads, Assorted Seasonal Scones, Warm Cinnamon Rolls

BEVERAGE ENHANCEMENTS

Charged on Consumption

San Pellegrino | \$6

Pepsi, Diet Pepsi, Sierra Mist | \$4

Assorted Naked Juices | \$5

Orange Mimosas | \$7

Energy Drinks | \$5

Assorted Lipton Bottled Iced Tea | \$5

Hot Chocolate | \$70 per gallon

Hot Apple Cider | \$70 per gallon

Hot Coffee | \$85 per gallon

Decaf Coffee | \$85 per gallon

Starbucks Coffee | \$95 per gallon

Assorted Tazo Teas | \$85 per gallon

Plated breakfast menus include a basket of breakfast pastries, freshly brewed Seattle's Best coffee, selection of tea and orange juice.
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices)

BREAKFAST: BRUNCH

North Shore Brunch I \$65

(Available for minimum 50 guests)

Sliced Fresh Fruit

Lox Display with Cream Cheese, Onions, Capers, Lemon and Miniature Bagels

Buffalo Mozzarella Roma Tomato Salad served with Balsamic Vinegar and Extra Virgin Olive Oil

Waldorf Salad with Red Apple, Celery Root, Walnut, Chantilly Dressing

Caramelized Leek & Goat Cheese Quiche

Steamed Seasonal Vegetables

Potato Dauphinois

Cheese Ravioli, Spinach and Alfredo Sauce

Assorted Breakfast Pastries

Seattle's Best Coffee

Assorted Tazo Teas

Orange Juice and Iced Tea

Omelet Station

Eggs, Peppers, Onions, Tomatoes, Mushrooms, Cheese, Ham, and Bacon

Ham and Turkey Station

Cranberry, Mayonnaise, Dijon Mustard

(Chef fee \$150 for 75 people)

Enhancement | \$10

Prime Rib with Horseradish

Bloody Mary & Mimosa Station | Additional \$9 per drink

Fine selection of Vodkas, appropriate mixes and condiments, gourmet accompaniments to include: Pickles, Celery, Lemon, Limes, Olives, Cucumber, Andouille Sausage

(\$150 Bartender Fee per station per 75 guests)

(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

BREAKS

THE LINCOLNSHIRE EXECUTIVE (All Day Package) | \$49 per person

Continental Breakfast (based on 1 hour of service)

Orange, Cranberry and Apple Juice

Seasonal Sliced Fresh Fruit

Breakfast Pastries, Assorted Bagels with Cream Cheese

Seattle's Best Coffee, Decaffeinated Coffee

Assortment of Tazo Tea

Mid Morning Refresher (based on 1/2 hour of service)

Seattle's Best Coffee, Decaffeinated Coffee

Assortment of Tazo Tea

Assorted Soft Drinks to include Pepsi, Diet Pepsi & Sierra Mist

Bottled Water

Pick Me Up Afternoon (based on 1/2 hour of service)

Seattle's Best Coffee, Decaffeinated Coffee

Assortment of Tazo Tea

Assorted Soft Drinks to include Pepsi, Diet Pepsi & Sierra Mist

Bottled Water

Assorted Baked Cookies

Never Ending Beverages Add | \$15 per person

Upgrade Starbucks Add | \$5 per person

(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

BREAKS: REVIVING

SEASONAL SELECTIONS

Spring/Summer Break | \$16

Fresh Squeezed Lemonade
Fresh Market Vegetables Crudités, Spinach Dip
Local Summer Whole Fruits
Berries with Sabayon

Fall/Winter Break | \$17

Hot Apple Cider
Hot Chocolate
Apple Chips
Warm Cinnamon Sugar Doughnut Holes
Cashew Cranberry Brittle

BREAKS

Morning Honey Break | \$17

Honey Cinnamon Scones
Honey Pecan Sticky Buns
Honey Berry Smoothie

Afternoon Honey Break | \$18

Honey Bourbon Mini Cupcakes
Salted Honey Pie Tarts
Honey Chipotle Chicken Sliders
Honey Spritzer

Morning Build Your Own Parfait | \$16

Housemade Almond Granola Yogurt
Assorted Fresh Berries, Dried Fruit, Roasted Nuts
Honey, Seasonal Whole Fruit
Orange, Cranberry and Apple Juice

Chicago Style | \$18

Mini Chicago Style Hot Dogs
Yellow Mustard, Tomato, Relish, Onion, Pickle and Sport Peppers
Finger Pretzels with Gourmet Mustards and Cheddar Cheese Sauce
Mint Melt-away Cups, Peanut Butter Pops, Caramel Popcorn

All breaks are based on 1/2 hour service.
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

BREAKS: REVIVING

BREAKS CONTINUED

Build Your Own Trail Mix | \$18

Selection of Assorted Nuts, Dried Fruit, Sweets, and Savory Snack Items to Build Your Custom Trail Mix

Extreme Chocolate | \$18

Hot Cocoa Fudge, Brownie Brittle, White Chocolate Apricot Bark, Dark Chocolate Pretzel Bark

Ice Cream Truck | \$16

Assorted Ice Cream Novelties, Whole Seasonal Fruit

Cheese and Sausage | \$17

Assorted Local Cheese, Sausage and Crackers, Dark Chocolate Cranberry Bark

Dip It | \$17

Roasted Pepper Hummus, Artichoke Dip, Caramelized Onion Dip,
Pita Chips, Potato Chips, Artisan Crackers, Celery, Carrots, Cucumbers

Cookie Jar | \$16

Chocolate Chip, Peanut Butter, Oatmeal and Sugar Cookies, Whole Seasonal Fruit

Flatbread Break | \$19

Margarita, Roasted Tomato, Mozzarella, Pesto

Smoked Bacon, Pear, Jack Cheese

Nutella, Marshmallow, Candied Pecan

Just Beverages | \$15

Seattle's Best Coffee

Assorted Tazo Tea

Soft Drinks to Include Pepsi, Diet Pepsi, Sierra Mist

Bottled Water

All Breaks Include: Seattle's Best Coffee, Assorted Tazo Teas, Soft Drinks to include Pepsi, Diet Pepsi, Sierra Mist, and Bottled Water

All breaks are based on 1/2 hour service.
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

LUNCH: SEASONAL BUFFETS

Spring/Summer Farm Buffet | \$48

(4/1 - 9/30)

Cream of Asparagus Soup, Crème Fraiche, Chive

Spinach and Strawberry Salad with Toasted Almonds, Citrus Vinaigrette

Tomato, Cucumber Salad, Feta Cheese, Red Onion, Kalamata Olive, Red Wine Vinaigrette

Grilled Flat Iron Steak, Bell Pepper Chimichurri

Broiled Chicken Breast, Roasted Corn Relish

Lemon, Herb Yukon Gold Potatoes

Green Beans, Blistered Tomato

Stone Fruit Sabayon

Chocolate Zucchini Cake

Strawberry Mousse Cup

Fall/Winter Farm Buffet | \$48

(10/1 - 3/31)

Butternut Squash Soup, Maple Crouton

Golden Beet Salad, Goat Cheese, Arugula, Pumpkin Seeds, Orange Vinaigrette

Apple, Cranberry Salad, Pecan, Cider Dressing

Flank Steak, Roasted Mushroom, Cabernet Reduction

Seared Salmon, Citrus Beurre Blanc, Crispy Kale

Broccoli, Roasted Honey Carrots

Mashed Sweet Potato

Pumpkin Budino

Pear Ginger Crisp

Carrot Cake Donuts

(Lunch Buffet menus include Seattle's Best Coffee, Decaf, Iced Tea, and Water)
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

LUNCH: BUFFETS

Grill & Green | \$47

Old Fashioned Beer Cheese Soup

Creamy Potato Salad with Smoked Ham, Peas, Red Onion

Orzo Pasta Salad, Roasted Pepper, Olive, Mint, Honey Vinaigrette

Artisan Bread, Assorted Baby Lettuce, Baby Spinach, Romaine Lettuce

Chilled and Sliced Meats: Grilled Chicken Breast, Sliced Flank Steak, Smoked Salmon

Salad Bar: Mushrooms, Carrots, Corn, Tomatoes, Onions, Peppers, Cucumbers, Cheddar Cheese, Parmesan Cheese, Olives, Croutons, Champagne Vinaigrette, Ranch

Key Lime Pie Shooters

Chocolate Salted Caramel Macaroon

Raspberry Pretzel Cheesecake Bites

Lincolnshire Deli Buffet | \$44

Roasted Corn Chowder

Quinoa Salad, Michigan Apple, Dried Cherries, Cheddar Cheese, Cider Vinaigrette

Seasonal Market Salad, Champagne Vinaigrette

Assorted Specialty Potato Chips

Oven Roasted Turkey Breast, Honey Glazed Ham, Herb Crusted Roast Beef

Aged Cheddar, Baby Swiss and Provolone Cheese

Green Leaf Lettuce, Beefsteak Tomato, Country Pickles French

Freshly Baked Sandwich Rolls

Seasonal Whole Fruit

Chocolate Truffle Bars

Snickerdoodle Cheesecake Bars

Gourmet Sandwich & Wrap | \$47

Roasted Tomato Soup, Fresh Basil

Pasta Salad, Black Olive, Cherry Tomato, Pine Nuts, Basil

Spinach Salad, Orange, Dried Cranberries, Wonton, Ginger Vinaigrette

Chicken Panini Sandwich, Pesto, Mozzarella, Baby Spinach, Tomato

Smoked Ham Sandwich, Swiss, Pickle, Mustard

Roast Beef Sandwich, Arugula, Pickled Onion, Horseradish

Grilled Veggie Wrap, Hummus

Housemade Chips

Selection of Country Pickles

Assorted Cupcakes: Mini Red Velvet, Chocolate Caramel, Honey Bourbon

(Lunch Buffet menus include Seattle's Best Coffee, Decaf, Iced Tea, and Water)
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

LUNCH: BUFFET CONTINUED

El Mercado | Pick 2 \$49, Pick 3 \$53

Black Bean and Chicken Tortilla Soup

Nacho Salad, Roasted Corn, Tomato, Black Beans, Avocado, Cilantro Ranch

Field Green, Roasted Pepper, Farro, Queso Fresco, Lime Vinaigrette

Bone-in Chicken al Carbon, Pico de Gallo

Pork Carnitas, Pineapple Salsa

Steak Carne Asada, Charred Peppers

Vegetable Fajitas

Spanish Rice, Flour Tortilla

Tomato, Red Onion, Guacamole, Salsa, Chihuahua Cheese, Sour Cream

Tres Leches Cupcakes

Chocolate Flan

Taste of Chicago | \$48

Chicken Wild Rice Soup

Chicago Chop Salad with Sliced Meats and Cheeses

Wedge Salad, Prosciutto Cracking, Crumbled Egg, Bleu Cheese Dressing

Vienna Hot Dogs with Chi Town Condiments

Italian Beef with Au Jus

Selection of Cheese or Sausage Chicago Style Deep Dish Pizzas

Assorted Kettle Chips

Cheesecake Pops

Chocolate Dipped Strawberries

Taste of Italy | Pick 2 \$48, pick 3 \$52

Tuscan Minestrone Soup, Garlic Bread

Caesar Salad, Crouton, Caesar Dressing

Tomato mozzarella Salad, Balsamic

Chicken Vesuvio, Peas, Lemon Jus

Bistro Steak, Caper Tomato

White Fish, Pesto Crust, Beurre Blanc

Cavatappi Pasta, Roasted Mushroom, Baby Spinach, Alfredo Sauce

Brocolini, Pinenuts, Pecorino

Mini Orange Cannolis

Tiramisu Shooters

Chocolate Chip Biscotti

(Lunch Buffet menus include Coffee, Decaf, Iced Tea, and Water)
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

LUNCH: PLATED

SALAD

Classic Wedge Salad | Baby Iceberg, Prosciutto Cracklings, Crumbled Egg, Maytag Bleu Cheese Dressing

Market Salad | Baby Greens, Tomato, Cucumber, Carrot, Radish, Champagne Vinaigrette

Harvest Salad | Baby Greens, Local Apples, Candied Pecans, Bleu Cheese, Vanilla Balsamic Vinaigrette

There is a \$3 Upcharge for the Following Salads:

Spinach and Beet Salad | Baby Spinach, Beets, Fresh Citrus, Feta Cheese, Honey Balsamic Vinaigrette

Apple and Watercress Salad | Apple, Endive, Bibb, Watercress, Walnut, Bacon, Honey Dijon Vinaigrette

Poached Pear Salad | Mixed Greens, Walnuts, Bleu Cheese, Poached Pear, Pear Vinaigrette

Greek Salad | Romaine, Cucumber, Tomato, Onion, Feta, Kalamata Olive, Greek Dressing

Ranch Salad | Bibb Lettuce, Aged Cheddar, Fresh Corn, Cucumber, Carrot, Crouton, Ranch Dressing

ENTRÉE

POULTRY

Lemon Herb Crusted Chicken | \$48 Skin on Wing Bone Attached, Natural Reduction Seared

Grilled Chicken Paillard | \$46 Herb Marinated Chicken Breast, Tarragon Butter

Chicken Marsala | \$46 Sautéed Chicken Breast with Mushroom and Marsala Wine

Greek Chicken | \$48 Skin on Wing Bone Attached, Lemon Cream Sauce

FISH

Herb Crusted Salmon Filet | \$49 Citrus and Herb Marinated, Beurre Blanc

Pan Seared Bass | \$51 Red Pepper Chimichurri

PORK

Schnitzel | \$49 Lightly Breaded Boneless Pork, Lemon Sauce

Chop | \$51 Maple Brined Apple Cider Sauce

BEEF

NY Strip Steak | \$49 10 Oz. Parmesan Crusted, Red Wine Sauce

Beef Short Rib | \$51 8 Oz. Borollo Sauce

Beef Tenderloin | \$59 8 Oz. Center Cut Filet, Red Wine Sauce

VEGETARIAN ENTRÉES

Butternut Squash Tortelchelli | \$44 Toasted Pecan, Caramelized Squash, Maple Cream

Wellington (Vegan) | \$45 Roasted Vegetables in Puff Pastry, Roasted Pepper Sauce

Plated Lunch Menu Includes a Choice of Salad, Entrée and Dessert. Entrées served with Rolls, Seattle's Best Coffee, Decaf, Iced Tea, and Water. When selecting more than one entrée, the higher priced entrée prevails. (Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices)

LUNCH: PLATED CONTINUED

DESSERT

Plated Desserts

(Choose One)

Key Lime Pie Cheesecake | Blackberry Compote

White Chocolate Baileys Tort | Kahlua Ganache

Chocolate Passionfruit Tart | Raspberry Sauce

Lemon Mascarpone Cake | Strawberries

Triple Chocolate Mousse Cake | Caramel Sauce

SWEET AS CAN BE | Additional \$12

(Sweets Table Based on Three Pieces per Person)

Passionfruit Meringue Tarts

Chocolate Strawberries

Nutella Cream Puffs

Cherry Cheesecake Shooters

Eclairs

Fresh Fruit Tarts

Raspberry French Macaroons

Flourless Chocolate Cake Pops

BOX LUNCH | \$39

(Choose 3)

Grilled Chicken Wrap

Grilled Eggplant, Portabella Mushroom, Roasted Red Pepper, Provolone

Turkey Sub, Mozzarella, Lettuce, Tomato, Pesto Mayonnaise

Smoked Ham, Aged Swiss Cheese, Bacon, Dill Pickle, Dijon Mustard

Roast Beef, Arugula, Pickled Red Onion, Tomato, Garlic Aioli

All Box Lunches are served with Whole Fruit, Chips, Salad, Cookie, Soda, and Bottled Water

Plated Lunch Menu Includes a Choice of Salad, Entrée and Dessert. Entrées served with Rolls, Seattle's Best Coffee, Decaf, Iced Tea, and Water. When selecting more than one entrée, the higher priced entrée prevails. (Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices)

DINNER: BUFFET

FARM-TO-TABLE | \$65

Golden Beet Salad, Almond, Raspberry, Feta Cheese, Field Green
Arugula Salad, Cherry Tomato, Shaved Pecorino, Herb Crouton, Balsamic
Shrimp, Cheddar Grits, Bacon, Corn
Carved Prime Rib, Au Jus, Horseradish
Amish Chicken, Sundried Tomato Chimichurri
White Fish, Parmesan Crust, Basil Vinaigrette
Baked potato, Roasted Corn on the Cob, Bacon, Cheddar, Green Onion, Sour Cream, Parmesan, Butter
Strawberry Basil Mascarpone Shooters, Chocolate Zucchini Cake, Pear Almond Tarts

THE SHIRE | \$75 *(\$150 Chef Fee. Reception Style)*

Smoked Chicken Flatbread with Pickled Onions and Arugula
Farm Tomato and Mozzarella Flatbread
Kale and Artichoke Dip with Toast Points
Ahi Tuna Poke with Wakame Salad
Pork Belly Mac 'N Cheese
Pan Seared Scallop with Onion and Fennel Confit | Chef Attendant Needed
Garlic and Rosemary Crusted Lamb Chop with Wild Mushroom Risotto
Braised Beef Short Rib with Creamy Polenta and Roasted Carrots | Chef Attendant Needed
Caramel Peanut Tart with Milk Chocolate Cream
White Chocolate Bailey's Torte with Kahlua Ganache

OUTDOOR BARBECUE | \$59 *(\$150 Fee per Grill Chef)*

Choose 4 Accompaniments: Creamy Coleslaw, Bacon Potato Salad, Market Salad, Caesar Salad, Baked Beans, Corn on the Cob, Roasted Baby Red Potatoes, Cucumber Feta Salad, Mac and Cheese
Choose 2 From the Grill: Pick 3 \$5 extra Burgers, BBQ Bone-in Chicken, Bratwurst, Italian Sausage
(Requires 1 Chef per 75 People)
Choose 1 Carved to Order: Pick 2 \$5 extra Bourbon Peach BBQ Brisket, Smoked Turkey Breast, Roasted Pork Loin (Requires 1 Chef per 75 People)
Choose 2 Desserts: Mini Dutch Apple Tart, Strawberry Cheesecake Bites, Caramel Smore Tart, Peach Panna Cotta
Add on Pig Roast: \$12 per person (Minimum 100 People + Chef Fee)

BUILD YOUR OWN | \$62 Per Person for Two Entrées, \$65 Per Person for Three Entrées

Choose 1 Soup: Cream of Chicken with Wild Rice, Roasted Tomato, Butternut Squash
Choose 2 Salads: Tomato Mozzarella, Edamame Salad, Watermelon Feta Salad, Market, Caesar, Strawberry Spinach
Choose 2 Sides: Roasted Garlic Mashed Potatoes, Roasted Yukon Potatoes, Basmati Rice Pilaf, Butternut Squash Risotto, Roasted Cauliflower & Broccoli, Steamed Asparagus & Tomato
Entrée Selections: BBQ Beef Brisket, Strip Loin, Chicken Coq Au Vin, Herb Roasted Chicken, Walleye Pike Cranberry Relish, Grilled Salmon Basil Pesto, Mushroom Ravioli
Choose 3 Desserts: Donut Holes with Nutella, Caramel Smore Tart, Peach Panna Cotta, Chocolate Strawberry Tart, Triple Berry Cobbler, Double Chocolate Cheesecake Pop

All buffet meals have a minimum of 25 guests required. Otherwise \$150 additional fee applies
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices)

DINNER: PLATED

SOUP EN CROUTE

Chicken and Minnesota Wild Rice | \$6

Yukon Gold Potato and Leek | \$6

Local Mushroom and Herb | \$6

Carrot and Tarragon | \$6

APPETIZERS

Lobster Bisque | \$6

Seasonal Fruit and Berries | \$5

Three Cheese Ravioli | \$5

Seafood Ceviche | \$6

Shrimp Cocktail | \$7

SALAD

Classic Wedge Salad Baby Iceberg, Prosciutto Cracklings, Crumbled Egg, Maytag Bleu Cheese Dressing

Market Salad Baby Greens, Tomato, Cucumber, Carrot, Radish, Champagne Vinaigrette

Harvest Salad Baby Greens, Local Apples, Candied Pecans, Bleu Cheese, Vanilla Balsamic Vinaigrette

There is a \$3 Upcharge for the following Salads:

Spinach and Beet Salad Baby Spinach, Beets, Fresh Citrus, Feta Cheese, Honey Balsamic Vinaigrette

Apple and Watercress Salad Apple, Endive, Bibb, Watercress, Walnut, Bacon, Honey Dijon Vinaigrette

Ranch Salad Bibb Lettuce, Aged Cheddar, Fresh Corn, Cucumber, Carrot, Crouton, Ranch Dressing

Mixed Greens with Poached Pear Salad Mixed Greens, Walnuts, Bleu Cheese, Poached Pear, Pear Vinaigrette

Greek Salad Romaine, Cucumber, Tomato, Onion, Feta, Kalamata Olive, Greek Dressing

POULTRY

Seared Chicken Gremolada | \$53 Chicken Breast, Parsley, Lemon, Caper Crusted, Beurre Blanc

Chicken Coq Au Vin | \$55 Lardon and Chipolini Onion

Grilled Chicken | \$55 Local Mushroom and Sherry Sauce

Seared Duck Breast | \$61 Fig Reduction

Citrus Rosemary Crusted Chicken Breast | \$53 Chicken Breast, Orange Rosemary Crust

FISH

Herb Crusted Salmon Filet | \$56 Citrus and Herb Marinated, Beurre Blanc

Seared Halibut | \$61 Lemon Thyme Vinaigrette

Walleye Pike | \$59 Fennel and Sun Dried Tomato

Plated Dinner Menu Includes a Choice of Salad, Entrée and Dessert. Entrées served with Rolls, Iced Tea, Seattle's Best Coffee, and Tea. When selecting more than one entrée, the higher priced entrée prevails. (Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices)

DINNER: PLATED CONTINUED

PORK

Schnitzel | \$51 Lightly Breaded Boneless Pork, Lemon Sauce

Chop | \$55 Maple Brined Apple Cider Sauce

BEEF

NY Strip Steak | \$57 10 oz. Parmesan Crusted, Red Wine Sauce

Beef Short Rib | \$61 8 oz. Borollo Sauce

Beef Tenderloin | \$69 8 oz. Center Cut Filet, Red Wine Sauce

DUOS

BEEF TENDERLOIN AND CHICKEN | \$69

5oz. Center Cut Filet Red Wine Sauce

Grilled Chicken Paillard Herb Marinated, Tarragon Butter

BEEF TENDERLOIN AND SEAFOOD

5oz. Center Cut Filet Red Wine Sauce

Grilled Salmon Filet | \$70 Lemon Butter Sauce

Pan Seared Bass | \$72 Tomato Basil Sauce

Shrimp Scampi | \$74 3 Pieces Shrimp in Garlic Parsley Butter Sauce

VEGETARIAN ENTRÉES

Butternut Squash Tortelchelli | \$49 Toasted Pecan, Caramelized Squash, Maple Cream

Wellington (Vegan) | \$49 Roasted Vegetables in Puff Pastry, Roasted Pepper Sauce

LoMein | \$50 Asian Noodles, Stir Fried Vegetables, Marinated Tofu

DINNER DESSERT

Plated Desserts *(Choose One)*

Key Lime Pie Cheesecake | Blackberry Compote

White Chocolate Baileys Tort | Kahlua Ganache

Chocolate Passionfruit Tart | Raspberry Sauce

Lemon Mascarpone Cake | Strawberries

Triple Chocolate Mousse Cake | Caramel Sauce

Sweet as Can Be | Additional \$12 *(Sweets Table Based on Three Pieces per Person)*

Passionfruit Meringue Tarts, Chocolate Strawberries, Nutella Cream Puffs, Cherry Cheesecake Shooters,

Eclairs, Fresh Fruit Tarts, Raspberry French Macaroons, Flourless Chocolate Cake Pops

Plated Dinner Menu Includes a Choice of Salad, Entrée and Dessert. Entrées served with Rolls, Iced Tea, Coffee, and Tea. When selecting more than one entrée, the higher priced entrée prevails. (Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices)

RECEPTION: HORS D'OEUVRES

COLD | \$58 Per Dozen

Mushroom Crostini
Brie Cheese and Green Apple
Tiger Shrimp with Cajun Mango Relish
Smoked Salmon Cornet
Asparagus Wrapped with Prosciutto
Buratta, Tomato Balsamic
Chicken Salad Tart
Summer Tomato Bruschetta
Beet & Goat Cheese Tart
Avocado Prosciutto and Manchego Cheese
Spicy Tuna Cone
Beef Tartare

HOT | \$63 Per Dozen

Peach BBQ Brisket
Vegetable Spring Rolls
Chicken Kabobs
Chicken Pot Sticker
Mini Reuben
Duck and Cheese Quesadilla
Italian Sausage and Goat Cheese
Beef Wellington
Artichoke Beignets
Crab Cake
Candied Apple Pork Belly

(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to price)

RECEPTION: DISPLAY STATIONS

SALSA BAR | \$18

Green Salsa, Pico de Gallo, Guacamole, Jalapeno Queso Dip, Tortilla Chips, Chicken Quesadillas

GREEK TOWN | \$16

Hummus, Roasted Pepper Dip, Pita and Assorted Olives, Greek Salad Shots, Spanakopita, Tzatziki Sauce

WISCONSIN CHEESEMAKERS SELECTION | \$18

Selection of four Artisan Cheeses from our neighboring state: Cheddar, Swiss, Jack, Gouda. Served with assorted Grapes, Berries, Nuts and Crackers.

ITALIAN ANTIPASTO DISPLAY | \$18

Italiano Salami, Prosciutto, Mortadella, Aged Provolone, Fresh Mozzarella, Black Olives, Marinated Artichoke Hearts, Roasted Peppers, Roma Tomato

GARDEN VEGETABLE CRUDITES | \$15

A Selection of Fresh Vegetables, Carrot, Celery, Cauliflower, Broccoli, Pepper, Cucumber, Organic Dill Dip, Vidalia Onion Spread

GRILLED VEGETABLE DISPLAY | \$15

Asparagus, Eggplant, Portobello Mushrooms, Peppers, Zucchini, Carrots, and Assorted Dips

(Reception only with a min of \$65 required per person)
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

RECEPTION: ACTION STATIONS

SEAFOOD STATION | \$24*

Seared Scallop, Polenta, Asparagus, Tomato Vinaigrette
Crab Meat Mac & Cheese
Tuna Poke, Wonton

CHINA TOWN | \$22

Chicken Pot Sticker, Shrimp Har Gow and Crab Meat Rangoon, Chop Chop Salad

RISOTTO STATION | \$21* (Choose Two)

Shrimp, Roasted Corn, Basil
Mushroom, Caramelized Cipollini, Oven Dried Tomato
Pork Belly, Squash, Sage

LATINO STATION | \$22

Beef Empanadas, Cilantro Chimichurri, Shrimp Paella, Saffron Rice, Shrimp, Bell Peppers, Peas, Chorizo

RAVIOLI STATION | \$20* (Choose Two)

Butternut Squash, Maple Cream, Pecan
Spinach Ricotta, Basil Tomato Sauce, Grana
Short Rib, Roasted Mushroom, Cabernet Reduction

STREET STYLE TACO STATION | \$23*

Beef Skirt Steak and Marinated Chicken Breast. Served on Flour Tortillas with Diced Onions, Sour Cream, Shredded Cheese and Salsa

SLIDER STATION | \$20 (Choose Three)

Angus Beef, Crab Cake, Buttermilk Fried Chicken, Pulled BBQ Pork, Portabella, Beef Brisket.
Served with Housemade Potato Chips

FLATBREAD STATION | \$19

Flatbread Pulled Chicken, Chihuahua Cheese, Pico de Gallo
Andouille, Roasted Pepper, Jack Cheese
Tomato Mozzarella, Basil

*A \$150 Chef Attendant applies to these action stations, 1 Attendant Per 75 People. When Choosing Stations, A Minimum of \$50 Must Be Met Per Function.
(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

RECEPTION: STATIONS

CARVING STATIONS

(A \$150 Carver Fee Applies Per 75 Guests)

Whole Tenderloin of Beef (serves about 15 people) | \$475

Strip Loin of Beef (serves about 20 people) | \$395

Roasted Turkey Breast (serves about 20 people) | \$375

Sweet Ham (serves about 30 people) | \$275

Boneless Leg of Lamb (serves about 20 people) | \$275

Apple Cider Pork Loin (serves about 25 people) | \$225

BBQ Beef Brisket (serves about 25 people) | \$300

All Carving Items are served with Appropriate Condiments and Rolls

SEAFOOD STATION

Blue Point Oysters on the ½ Shell | \$60 Per Dozen

Jumbo Cocktail Crab Claws | \$60 Per Dozen

Jumbo Shrimp Cocktail | \$60 Per Dozen

Shrimp Cocktail | \$48 Per Dozen

Peel and Eat Shrimp | \$38 Per Dozen

Assorted Maki | \$54 Per Dozen

Assorted Nigiri | \$65 Per Dozen

Smoked Salmon (minimum 15 people) | \$10 Per Person

Prince Edwards Mussels – Steamed Marinier | \$38 Per Dozen

Manila Clams – Steamed with Lemon Grass and Saki | \$42 Per Dozen

Maki and Nigiri (Includes 20pc Nigiri, 40pc Assorted Maki) | \$275

(Prices are per person. A customary 24% taxable service charge and 9% sales tax will be added to prices.)

BAR SELECTIONS

PREMIUM BRANDS | \$19

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Grant's Scotch, Canadian Club Whiskey, Korbel Brandy

Additional Hour of Premium Bar | \$8

TOP SHELF BRANDS | \$22

Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Chivas Regal, Dewar's, Jack Daniel's, Crown Royal, Hennessy VS

Upgrade | \$9 - Additional Hour of Top Shelf Bar | \$10

LUXURY BRANDS | \$25

Ketel One Vodka, Tanqueray #10 Gin, Captain Morgan Spiced Rum, Bacardi Rum, Bulleit Bourbon, Johnny Walker Black Scotch, Half Day Whiskey, Courvoisier VS

Upgrade | \$11 - Additional Hour of Luxury Bar | \$12

INCLUDED IN ALL PACKAGES

Domestic Beer | Budweiser, Bud Light, Miller Lite, Sam Adams

Premium and Specialty Beer | Three Sheeps Waterslides (IPA)

Non-Alcoholic | O'Doul's, Assorted Soft Drinks, Bottled Water

Wine | Copper Ridge Chardonnay, Cabernet Sauvignon, Merlot

HOSTED BAR OFFERING

Luxury Liquors \$9.25

Top Shelf Liquors \$8.25

Premium Liquors \$7.25

Imported Beer \$7.50

Domestic Beer \$6.50

House Wines \$8.50

Soft Drinks \$4.50

Bottled Waters \$4.50

Cordials \$7.50 & up

CASH BAR OFFERING

 Beverages are sold on a cash basis and are inclusive of service charge

Luxury Liquors \$9.75

Top Shelf Liquors \$8.75

Premium Liquors \$7.75

Martini \$9.75

Imported Beer \$8.25

Domestic Beer \$7.25

House Wines \$9.25

Soft Drinks \$5.00

Bottled Waters \$5.00

OPEN BAR PACKAGES

 Package includes Liquor, Beer, Wine, Soft Drinks, and Bottled Water

(Prices are per person, A customary 24% taxable service charge and 9% sales tax will be added to prices).

BAR SELECTIONS

SPARKLING

Freixenet, Blanc de Blancs, Brut, Cava, Catalonia, Spain \$30
Segura Viudas "Aria" Estate Brut, San Sadurni d'Anoia, Spain \$32
Mumm Napa Brut "Prestige Chefs de Caves", Napa Valley, California \$58
La Marca Prosecco, Treviso, Vento Italy \$38

WHITE SPECIALTIES

Meridian Pinot Grigio, California \$30
Stone Cellars by Beringer, Pinot Grigio, California, \$34
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy \$42
Beringer, White Zinfandel, California \$30
Kenwood Vineyards, Sauvignon Blanc, Sonoma County, California \$34
Brancott, Sauvignon Blanc, Marlborough, New Zealand \$38
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington \$34
Caposaldo Moscato, Valdeorras, Spain \$34

CHARDONNAY

William Hill, Chardonnay, Central Coast, California \$34
Clos du Bois, Chardonnay, North Coast, California \$38
Coastal Estates by BV, Chardonnay, California \$32
Century Cellars by BV, Chardonnay, California \$35
Chateau St. Jean, Chardonnay, Sonoma County, California \$38
Stone Cellars by Beringer, Chardonnay, California \$36

RED WINES

La Crema, Pinot Noir, Sonoma Coast, California \$56
Mark West, Pinot Noir, California, \$34
Coastal Estates by BV, Merlot, California \$32
Century Cellars by BV, Merlot, California \$35
Stone Cellars by Beringer, Merlot, California \$36
Clos Du Bois, Merlot, North Coast, California \$42
St. Francis Vineyards, Merlot, Sonoma County, California \$50
William Hill, Cabernet Sauvignon, Central Coast, California \$34
Estancia, Cabernet Sauvignon, "Keyes Canyon Ranches", Paso Robles, California \$40
Coastal Estates by BV, Cabernet Sauvignon, California \$32
Century Cellars by BV, Cabernet Sauvignon, California \$35
Stone Cellars by Beringer, Cabernet Sauvignon, California \$36
Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington \$38

OUR LIQUOR LIABILITY In accordance with the liquor laws governing Illinois and the Village of Lincolnshire, a guest must be 21 years old or older to consume alcoholic beverages. We at the Lincolnshire Marriott Resort also reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had enough to drink. A Marriott bartender must serve all alcoholic beverages. All food and beverage must be provided by Lincolnshire Marriott Resort. We will be happy to incorporate non-alcoholic beers and natural juices into the products offered at your function for those in your group interested in an alternative beverage. Prices are per bottle. A customary 24% taxable service charge and 9% sales tax will be added to prices

HOTEL INFORMATION

LOCATION

Located on 170 wooded acres in the North Shore Chicago suburbs, just two miles off I-294.

DIRECTIONS

From Chicago O'Hare (18 mi NE), take 294 north to Half Day Road exit. Turn left, approximately 2 miles to Milwaukee Avenue, turn left. Turn left into Marriott entrance on Marriott Drive, ¼ mile south of Half Day Road.

From Chicago Midway (45 mi SE), take 294 north to Half Day Road exit. Turn left, approximately 3 miles to Milwaukee Avenue, turn left. Turn left into Marriott entrance on Marriott Drive.

ACCOMMODATIONS

Lincolnshire Marriott Resort is pleased to offer reduced guestroom rates based on availability. Guestroom rates do not include breakfast or applicable taxes.

PARKING ARRANGEMENTS

Complimentary Self Parking is available for your guests. Valet Parking is available for an additional fee. Please ask your Event Manager for information and pricing.

RESTAURANTS & LOUNGES

Three Embers, the resort's new signature restaurant, is centered around a dramatic wood burning stove and celebrates Midwest cuisine with locally sourced ingredients while integrating influential flavors from various regions throughout southern Europe.

Wright's Brew & Bistro, new casual dining experience that serves rotating craft brews and bistro fare that is delectable yet simple and familiar. Grab a casual drink and snack with friends or watch your favorite game on our high definition flat screen LCD TV's.

Crane's Landing Bar & Grill, located in the golf shop, and Wright's pool bar are open seasonally.

MARRIOTT REWARDS

We make your getaway easy. You will receive two points for every dollar spent (up to 60,000 points) on hotel food and beverage and 10 Elite Night Credits if 10+ rooms actualize on at least one night or more during your guests stay.

SPECIAL MENU REQUESTS

Custom dietary needs are available upon request.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide hotel an indemnification agreement and proof of insurance.

MINIMUM REVENUE

A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverages ordered through the hotel will apply.

PRICING

All menu pricing provided is prior to a taxable service charge (currently 24%) and sales tax (currently 9%). Sales tax and service charge are subject to change without notice. Menu pricing is subject to an annual increase.

DEPOSITS AND PAYMENTS

A deposit in the amount equal to 25% of the food and beverage minimum is due with the signed contract. Second advanced deposit of 25% is due 6 months prior to the event, and another 25% is due 3 months out. Final balance including service charge, tax and all other charges is due 14 days prior to event date. The final payment must be in the form of a credit card or cashier's check.

HOTEL INFORMATION

WELCOME GIFTS

We are pleased to distribute welcome gifts to your guests for a \$3.00 charge upon check in. In room delivery will be charged \$5.00 per item.

EVENT MANAGER

Once you have decided that you would like to share your very special day with us here at the Lincolnshire Marriott Resort, you will be introduced to your Event Manager. The Event Manager will work with you on every aspect and detail of your event at the resort. Our Event Management team has over 25 years combined in wedding experience that they would love to share with you.

BANQUET CAPTAIN

The day has finally arrived and you have carefully planned every moment. Your Banquet Captain will be the on-site person that will execute your event to perfection.

COAT CHECK

When weather conditions dictate, a coat check may be arranged for your guests on either a cash or a hosted basis. The charge is \$200 per attendant. One coat attendant is required per 100 guests.

ATTRACTIONS

Our Crane's Landing Golf Course, designed by George Fazio, features 18 holes of PGA Championship Golf set amid a beautiful rolling landscape. We also offer health club, indoor/ outdoor pools, sand volleyball, basketball, bike rental, an indoor racquet center plus award-winning live musical theatre.

Our Spa at Lincolnshire welcomes you to a private sanctuary surrounded by nature inspired design. Our expert staff will customize every treatment and service to your individual needs, immersing you in the utmost relaxation. We offer a peaceful, luxury retreat to help you relax and unwind during your stay. Our treatments and packages range from revitalizing your skin and nails to full body massages that will have you breathe in a new sense of well-being, health, and relaxation.

HOTEL POLICIES

- Additional cleaning fee of \$500 will apply to any event that leaves behind debris, décor or other refuse.
- The hotel prohibits the removal of food from any catered function.
- All event rooms will be made available two hours prior to the scheduled start time for outside vendor setup.
- All event related items must be picked up by the vendor one hour after the event concludes. For any delay or items left behind, \$250 per day storage fee will apply.
- All Federal, State, and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel or an approved vendor. Food and Beverage provided by an outside vendor must be pre-approved by the hotel and the guest must sign a liability waiver. Outside food and beverage are allowed at the hotel's discretion only.

4.2019