



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.

PIERRE DAVAL – EXECUTIVE CHEF AT THE LINCOLNSHIRE MARRIOTT RESORT

Born and raised in France, Executive Chef Pierre Daval is accustomed to using the finest, farm fresh ingredients. He credits his loving grandmothers for his love of the culinary arts. Together they explored the endless possibilities of the terrain's abundant offerings to create new and classical dishes. Chef Daval's travels have allowed him the opportunity to craft cuisine at many fine restaurants in France and Italy. During his 15 year tenure with Marriott, he has been able to perfect his art while infusing his European flare. Chef Daval's philosophy is to use local ingredients and heighten their natural essence. Establishing relationships with local farmers and culinary artisans ensures his cuisine remains fresh and unassuming.

THE HONEY BEES

Did you know there are over two million five-striped Italian honey bees living in twenty 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 twenty. 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 honey gelato, or handcrafted honey chocolate truffles, all of the honey utilized is from our own backyard. Jars of our honey and honey-chocolate truffles are also available for purchase in our Lobby 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

Plated



PLATED

All American | \$30

Scrambled Eggs, Smoked Bacon, Sausage Patty, Breakfast Potato

Down on the Farm | \$31

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

Eggs Benedict | \$29

Two English Muffins Topped with Canadian Bacon, Poached Egg and Hollandaise Sauce Served with Breakfast Potatoes

The Presidential | \$35

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

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

BREAKFAST

Buffet



BUFFET

TRADITIONAL | \$36

Seasonal Sliced Fruit, Orange, Cranberry and Apple Juice, Breakfast Pastries, Assorted Cold Cereals, Whole, 2% and Skim Milk, Assorted Fruit Yogurt
Scrambled Eggs, Crispy Bacon, Breakfast Sausage Links, Breakfast Potatoes,
Seattle's Best Coffee and Assorted Tazo Teas

May We Suggest

Nova Scotia Lox Display with Mini Bagels | \$7

Homemade Granola and Yogurt Parfait | \$5

Sliced Artisan Cheese and Meats | \$7

Enhancements | \$5

Buttermilk Pancakes, Maple Syrup and Vanilla Butter

Brioche French Toast

Chicken Apple Sausage

Eggs Benedict

Omelet Station | \$14

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

Belgian Style Waffle Station | \$14

Strawberry Compote, Maple Syrup

Made to Order

\$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 sales tax will be added to prices)

BREAKFAST

Brunch



BRUNCH

NORTH SHORE BRUNCH | \$59

Available for minimum 50 guests - \$200 fee applies to less than 50 guests

Sliced Fruit

Lox Display with Cream Cheese, Onion, Caper, 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

Spinach Quiche

Steamed Seasonal Vegetables

Potato Dauphinois

Chicken Pasta Margarita - Pasta, Tomato, Spinach, Cream Sauce

Assorted Breakfast Pastries

Seattle's Best Coffee and Assorted Tazo Teas

Orange Juice and Iced Tea

STATIONS

Omelet Station

Eggs, Peppers, Onions, Tomatoes, Mushrooms, Cheese, Ham, and Bacon \$150 Chef fee per 50 guests

Ham and Turkey Station

Cranberry, Mayonnaise, Dijon Mustard \$150 Chef fee per 75 guests

Prime Rib Can Be Added to Any Carving Station for \$8 per person

(Brunch available Sundays only between 9am-12pm)

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

BREAKFAST

Continental Breakfast



CONTINENTAL BREAKFAST | \$28

Sliced Fresh Fruit

Orange, Cranberry and Apple Juice

Breakfast Pastries

Assorted Mini Bagels with Cream Cheese

Seattle's Best Coffee and Assorted Tazo Teas

Enhancements for Your Continental Breakfast

Country Sausage and Egg Sandwich on English Muffin | \$5

Virginia Ham and Aged Cheddar Croissant Sandwich | \$5

Poblano Pepper Breakfast Burrito | \$5

Steel Cut Oatmeal with Dried Fruit, Brown Sugar | \$3

Bakery Per Dozen | \$38

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 | \$80 per gallon

Decaf Coffee | \$80 per gallon

Starbucks Coffee | \$95 per gallon

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

BREAKS

Breaks



BREAKS

THE LINCOLNSHIRE EXECUTIVE (All Day Package) | \$45 per person - upgrade Starbucks Add | \$5 per person

Continental Breakfast (based on 1 hour of service)

Orange, Cranberry and Apple Juice, Seasonal Sliced Fruit, Breakfast Pastries, Assorted Bagels with Cream Cheese, Seattle's Best Coffee, Decaffeinated Coffee and Assortment of Tazo Tea selection

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

Seattle's Best Coffee, Decaffeinated Coffee and Assortment of Tazo Tea selection, 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 and Assortment of Tazo Tea selection, Assorted Soft Drinks to include Pepsi, Diet Pepsi & Sierra Mist, Bottled Water, Assorted Cookies

Never Ending Beverages Add | \$14 per person

Upgrade Starbucks Add | \$5 per person

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

BREAKS

Reviving Breaks



REVIVING BREAKS

Just Beverages | \$12

100% Colombian Gourmet Bean Coffee, Assorted Tazo Tea selection, Soft Drinks to Include Pepsi, Diet Pepsi, Sierra Mist, Bottled Water

Scones | \$16

Seasonal Flavored Scones with Assorted Preserves and Honey, Whole Seasonal Fruit, Assorted Rip It Energy Drinks, Seattle's Best Coffee

Build Your Own Parfait | \$16

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

Fruit For You | \$14

Dried Fruits (Apples, Plums, Peaches, Mango, Apricot, Pears, Seasonal Whole Fruit and Fresh Berries, Fresh Whipped Cream, Assorted Naked Juices

Build Your Own Trail Mix | \$18

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

Vitalize | \$16

Whole Seasonal Fruit, Odwalla Energy Bars, Naked Juice Beverages

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, and Caramel Popcorn

SEASONAL BREAKS

Spring/Summer Break | \$14

Fresh Squeezed Lemonade, Fresh Market Vegetables Crudites, Local Summer Hand Fruits (Peaches, Plums, Cherries

Fall/Winter Break | \$16

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

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

All breaks are based on 1/2 hour service

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

Extreme Chocolate | \$18

Hot Cocoa Fudge, Brownie Brittle, and Apricot Bark Dark
Chocolate Salty Bark

Ice Cream Truck | \$14

Assorted Ice Cream Novelties
Whole Seasonal Fruit

Cheese and Sausage | \$16

Assorted Local Cheese, Sausage and Crackers
Dark Chocolate Cranberry Bark

Dip It | \$16

Hummus, Spinach Dip, Mint Yogurt Dip and Salsa
Celery Sticks, Cucumber Sticks, Carrot Sticks
Pita Bread, House Made Bagel Chips and Tortilla Chips

Cookie Jar | \$14

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

Cookies and Milk | \$19

A Selection of Chocolate Chip, Peanut Butter, Oatmeal
and Sugar Cookies
Whole and Chocolate Milk, Served from the Glass Jug

*All breaks are based on a ½ hour service. Prices are per person. A
customary 24% taxable service charge and sales tax will be
added to prices.*

LUNCH

Box Lunch



BOX LUNCH | \$36 (Pick a Maximum of Three Sandwiches)

Turkey and Smoked Gouda on Multigrain Roll

Ham and Aged Cheddar on Ciabatta Roll

Roast Beef and Horseradish Cream on Croissant

Grilled Chicken with Pesto and Mozzarella on Tomato Focaccia

Grilled Eggplant, Portabella Mushroom and Roasted Red Pepper, Provolone

All Box Lunches are Served with Whole Fruit, Chips, Freshly Baked Brownie or Cookie

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

LUNCH

Lunch Buffet



LINCOLNSHIRE DELI BUFFET | \$42

Old Fashioned Vegetable Soup, Edamame Salad, Vegetable Cole Slaw, Assorted Specialty Potato Chips, Oven Roasted Turkey Breast, Honey Glazed Ham, Herb Crusted Roast Beef, Aged Cheddar, Baby Swiss and Provolone Cheese, Assorted Deli Mustards, Mayonnaise, Green Leaf Lettuce, Beefsteak Tomato, Country Pickles French, Freshly Baked Sandwich Rolls, Seasonal Whole Fruit, Cashew Coconut Bars and Rice Krispie Treats

SANDWICH BUFFET | \$45

Roast Beef with Horseradish Cream on Pretzel Roll Turkey and Smoked Gouda on Multigrain Roll
Ham and Aged Cheddar on Ciabatta
Grilled Veggie Wrap with Hummus
Chef's Selection of Country Pickles, Assorted Specialty Chips, Whole Fruit. Mini Seasonally Inspired Cupcakes

THE MARKET STAND | \$46

Old Fashioned Vegetable Soup, Chicken Noodle Soup, Freshly Baked Chive Biscuits, Assorted Baby Lettuce, Baby Spinach, Romaine Lettuce, Salad Bar to Contain:
(Mushrooms, Carrots, Corn, Tomatoes, Onions, Peppers Cucumbers, Radishes, Garbanzo Beans, Cheddar Cheese, Parmesan Cheese, Crumbled Bleu Cheese, Olives, Artichoke Hearts, Broccoli Florets, Croutons, Champagne Vinaigrette, Ranch, Balsamic Vinaigrette, 1000 Island Chilled and Sliced Meats, Grilled Chicken Breast, Sliced Flank Steak, Smoked Salmon, Banana Cream Pie, Lemon Raspberry Macaroons and Flourless Chocolate Cake Pops

TASTE OF CHICAGO | \$46

Chicago Chop Salad with Sliced Meats and Cheeses, 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

CHINA TOWN | \$49

Egg Drop Soup with Lemon, Asian Style "Chop Chop" Salad, Mandarin Orange and Chestnut Salad, Sesame Chicken, Mongolian Beef, Vegetable Fried Rice, Stir Fried Asian Vegetables, Green Tea Panna Cotta, Coconut Macaroons

Buffet Enhancements:

Tempura Battered Seafood | \$5
Kung Pao Shrimp | \$6
Moo Shu Pork | \$6
Soy and Scallion Roasted Duck | \$6

SOUTH OF THE BORDER | \$49

Black Bean and Chicken Soup with Queso Fresco, Scallop and Shrimp Ceviche, Mixed Nacho Salad, Chips and Salsa Tequila Lime Chicken Fajitas, Chimichurri Marinated Skirt Steak, Refried Pinto Beans, Spanish Rice, Flour Tortillas, Mini Tres Leches Cupcakes and Assorted Churros

Buffet Enhancements:

Grilled Mahi Mahi Fish Tacos | \$5
Roasted Pork Tamales | \$5
Chipotle Roasted Vegetable Quesadillas | \$5

TASTE OF ITALY | \$49

Tuscan White Bean and Escarole Soup, Sweet Pear Tomato and Buffalo Mozzarella Salad, Heirloom Panzanala Salad, Caesar Salad, Seared Chicken Saltimbucca, Seared Filet of Tilapia with Tomato and Artichoke Ragout, Orecchiette Margarita, Balsamic Glazed Baby Root Vegetables, Tiramisu, Cannoli, Chocolate Chip Biscotti

Buffet Enhancements:

Braised Beef Short Ribs with Barillo Wine Sauce | \$6
Butternut Squash Tortachelli | \$6
Fruits de mer Risotto (Seafood) | \$6

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 sales tax will be added to prices.)

LUNCH

Plated Lunch



Plated Lunch Menu Includes a Choice of Salad, Entrée and Dessert. Entrées served with Rolls, Iced Tea, Coffee, and Tea

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 \$2 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
Boneless, Skinless Breast of Chicken Herb Marinated, Tarragon Butter
- Chicken Marsala** | \$46
Boneless, Skinless Breast of Chicken Sauteed with Mushroom and Marsala Wine
- Greek Chicken** | \$48
Skin on Wing Bone Attached, Lemon Cream Sauce

FISH

- Herb Crusted Salmon Filet** | \$50
Citrus and Herb Marinated, Beurre Blanc
- Macadamia Crusted Tilapia** | \$50
Beurre Blanc
- Grilled Mahi Mahi** | \$52
with Pineapple Macadamia Nut Relish
- Pan Seared Bass** | \$56
Tomato Basil Sauce

PORK

- Snitzel** | \$46
Lightly Breaded Boneless Pork, Lemon Sauce
- Chop** | \$48
Maple Brined Apple Cider Sauce

BEEF

- NY Strip Steak** | \$50
10 Oz. Parmesan Crusted, Red Wine Sauce
- Beef Short Rib** | \$54
8 Oz., Borollo Sauce
- Bone-In Rib Eye** | \$58
12 Oz. Smoked Sea Salt Crusted, Steak Butter
- Beef Tenderloin** | \$62
8 Oz. Center Cut Filet, Red Wine Sauce

VEGETARIAN ENTRÉES

- Butternut Squash Tortelchelli** | \$42
Toasted Pecan, Caramelized Squash, Maple Cream
- Wellington (Vegan)** | \$44
Roasted Vegetables in Puff Pastry, Roasted Pepper Sauce
- LoMein** | \$44
Asian Noodles, Stir Fried Vegetables, Marinated Tofu

*When selecting more than one entrée, the higher priced entrée prevails.
(Prices are per person. A customary 24% taxable service charge and sales tax will be added to prices)*

LUNCH

Dessert



DESSERTS

(Choose One)

Caramel Smores Tart | Salted Caramel, Chocolate Cream, Toasted Meringue

Key Lime Pie | Graham Cracker Shell, White Chocolate Mousse, Blueberry Jam

Vanilla Bean Cheesecake | Blackberry Compote, Grand Marnier Chantilly

Flourless Chocolate Cake | Cake-Cherry Compote, Milk Chocolate Crunchies, Candied Orange

White Chocolate Mousse Bomb | Lemon Cream Center, Raspberries, Pistachio

SWEET AS CAN BE | Additional \$12

(Sweets Table Based on Three Pieces per Person)

Lemon Meringue Tart, Dark Chocolate Dipped Strawberries, Fresh Fruit Tarts, Chocolate Mousse Cup, Cheesecake Lollipop, Cream Puffs, Chocolate Saboyon

(A customary 24% taxable service charge and sales tax will be added to prices.)

DINNER

Dinner Buffets



OUTDOOR BARBECUE | \$57

\$150 Fee per Grill Chef

Choose 5 Accompaniments:

Vegetable Coleslaw, Tarragon Roasted Potato Salad, Market Salad, Caesar Salad, Beet Salad, Orchetti and Aged Cheddar Pasta Salad, Baked Beans, Corn on the Cob, Roasted Baby Red Potatoes, Maple Glazed Sweet Potatoes

Choose 3 From the Grill:

Burgers, Chicken, Polish Sausage, Bratwurst, Italian Sausage, Turkey Burger, Garden Burger (Requires 1 Chef per 75 People)

Carved to Order (Choose One):

Roasted Chicken, Bourbon Peach BBQ Brisket, Smoked Turkey Breast (Requires 1 Chef per 75 People)

Choose 2 Desserts:

Peach Crisp, Strawberry Shortcake, Apple Pie, Chocolate Cake, Cheesecake

BUILD YOUR OWN BUFFET | \$59 Per Person for Two Entrées, \$64 Per Person for Three Entrées

Choose One Soup:

Cream of Chicken with Wild Rice, Minestrone, Cream of Mushroom

Choose One Salad:

Market Salad, Caesar Salad, Baby Spinach Salad

Choose Two Compound Salads:

Tomato Mozzarella Salad, Aged Cheddar Pasta Salad, Tarragon Potato Salad, Vegetable Cole Slaw, Mediterranean Farro Salad, Italian Bean Salad

Choose Two Sides:

Buttermilk Mashed Potatoes, Roasted Yukon Potato, Basmati Rice Pilaf, Lemon Cous Cous, Mushroom Risotto, Green Beans Almondine, Oven Roasted Vegetables, Steamed Vegetable Medley

Entrée Selections:

Homestyle Meatloaf, BBQ Beef Brisket, Sliced Roast Beef, Chicken Marsala, Chicken Picatta, Lemon Herb Chicken, Grilled Salmon with Fresh Fruit Relish, Pesto Crusted Tilapia, Seared Walleye Pike with Lemon Cream, Garlic and Herb Crust Pork Loin, BBQ Baby Back Ribs, Pasta Primavera, Italian Sausage Ravioli with Marinara, Cheese Tortellini with Alfredo

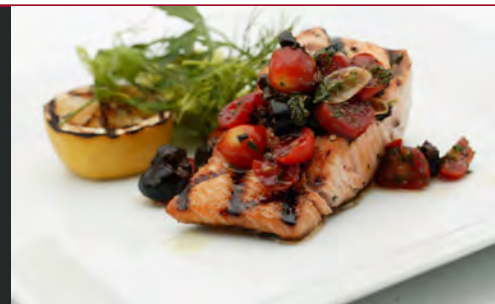
Choose Three Desserts:

Caramel S'mores Tart, Yogurt Panna Cotta, Seasonal Cheesecake, Blueberry Cobbler, Dark Chocolate Pot De Crème, Grilled Peach Short Cake

*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 sales tax will be added to prices)*

DINNER

Plated Dinner



Plated Dinner Menu Includes a Choice of Salad, Entrée and Dessert. Entrées served with Rolls, Iced Tea, Coffee, and Tea

SOUP EN CROUTE

- Chicken and Minnesota Wild Rice | \$5
- Yukon Gold Potato and Leek | \$5
- Local Mushroom and Herb | \$5
- Carrot and Tarragon | \$5

APPETIZERS

- Lobster Bisque | \$5
- Seasonal Fruit and Berries | \$4
- Three Cheese Ravioli | \$4
- Seafood Ceviche | \$5
- Shrimp Cocktail | \$6

SALAD

- Classic Wedge Salad** (Baby Iceberg, Proscuitto 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 \$2 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 | \$50**
Boneless, Skinless Breast of Chicken, Parsley, Lemon, Caper Crusted, Beurre Blanc
- Chicken Florentine | \$52**
Boneless, Skinless Stuffed with Spinach, Mozzarella, Sun Dried Tomato
- Chicken Gorgonzola | \$52**
Boneless, Skinless Stuffed with Gorgonzola, and Fig
- Seared Duck Breast | \$58**
Fig Reduction
- Citrus Rosemary Crusted Chicken Breast | \$50**
Boneless, Skinless Chicken Breast, Orange Rosemary Crust

FISH

- Herb Crusted Salmon Filet | \$52**
Citrus and Herb Marinated, Beurre Blanc
- Macadamia Crusted Tilapia | \$52**
Beurre Blanc
- Grilled Mahi Mahi | \$54**
with Pineapple Macadamia Nut Relish
- Pan Seared Bass | \$58**
Tomato Basil Sauce

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

PORK

Snitzel| \$48

Lightly Breaded Boneless Pork, Lemon Sauce

Chop| \$50

Maple Brined Apple Cider Sauce

BEEF

NY Strip Steak | \$54

10 oz. Parmesan Crusted, Red Wine Sauce

Beef Short Rib| \$58

8 oz., Borollo Sauce

Bone-In Rib Eye| \$62

12 oz. Smoked Sea Salt Crusted, Steak Butter

Beef Tenderloin| \$66

8 oz. Center Cut Filet, Red Wine Sauce

DUET

BEEF TENDERLOIN AND CHICKEN | \$72

5 oz. Center Cut Filet, Red Wine Sauce And a Choice of 4 Oz. Chicken

Grilled Chicken Paillard, Herb Marinated, Taragon Butter

Seared Chicken Gremolata, Boneless, Skinless Breast of Chicken, Parsley, Lemon, Caper Crusted, Beurre Blanc)

Chicken Marsala, Sauteed with Mushroom and Marsala Wine)

BEEF TENDERLOIN AND SEAFOOD

5 oz. Center Cut Filet, Red Wine Sauce, with

Grilled Salmon Filet| \$74

Lemon Butter Sauce

Pan Seared Bass| \$78

Tomato Basil Sauce

Shrimp Scampi| \$74

3 Pieces Shrimp in Garlic Parsley Butter Sauce

Crab Stuffed Shrimp| \$78

2 Pieces Crabmeat Stuffed Shrimp

VEGETARIAN ENTRÉES

Butternut Squash Tortelchelli| \$44

Toasted Pecan, Caramelized Squash, Maple Cream

Wellington (Vegan)| \$46

Roasted Vegetables in Puff Pastry, Roasted Pepper Sauce

Lo Mein | \$46

Asian Noodles, Stir Fried Vegetables, Marinated Tofu

When selecting more than one entrée, the higher priced entrée prevails.

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

DINNER

Dessert



DESSERTS

(Choose One)

Caramel Smores Tart | Salted Caramel, Chocolate Cream, Toasted Meringue

Key Lime Pie | Graham Cracker Shell, White Chocolate Mousse, Blueberry Jam

Vanilla Bean Cheesecake | Blackberry Compote, Grand Marnier Chantilly

Flourless Chocolate Cake | Cake-Cherry Compote, Milk Chocolate Crunchies, Candied Orange

White Chocolate Mousse Bomb | Lemon Cream Center, Raspberries, Pistachio

SWEET AS CAN BE | Additional \$12

(Sweets Table Based on Three Pieces per Person)

Lemon Meringue Tart, Dark Chocolate Dipped Strawberries, Fresh Fruit Tarts, Chocolate Mousse Cup, Cheesecake Lollipop, Cream Puffs, Chocolate Saboyon

(A customary 24% taxable service charge and sales tax will be added to prices.)

RECEPTION

Hors D'Oeuvres



HORS D'OEUVRES

COLD | \$55 Per Dozen

Fresh Asian Spring Rolls
Roast Beef and Pickle
Brie Cheese and Green Apple
Chicken Cilantro Tart
Tiger Shrimp with Cajun Mango Relish
Smoked Salmon Cornet
Veal Tenderloin with Tarragon
Asparagus Wrapped with Prosciutto
Artichoke with Boursin Cheese
Curried Chicken Salad Tart
Summer Tomato Bruschetta
Endive and Blue Cheese
Avocado Prosciutto and Manchego
Spicy Tuna Cone

HOT | \$60 Per Dozen

Coq au Vin
Sheppard's Pie
Spinach and Artichoke Purse
Fig and Caramelized Onion
Mini Reuben
Duck and Cheese Quesadilla
Italian Sausage and Goat Cheese
Lamb Filo Triangle

RECEPTION

Display Stations



DISPLAY STATIONS

WISCONSIN CHEESEMAKERS SELECTION | \$16

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

ITALIAN ANTIPASTO DISPLAY | \$16

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

GARDEN VEGETABLE CRUDITES | \$12

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

GRILLED VEGETABLE DISPLAY | \$12

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

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

RECEPTION

Action Stations



ACTION STATIONS

GREEK TOWN | \$22

Greek Salad Romaine Lettuce, Cucumber, Red Onion, Tomato, Calamata Olives, Feta Cheese, Fresh Lemons, Pita Croutons and Greek Vinaigrette, Roast Leg of Lamb, Hummus with Pita and Vegetables

CHINA TOWN | \$19

Chicken Pot Sticker, Shrimp Hargow and Crab Meat Rangoon, Chop Chop Salad, Vegetable Fried Rice

RISOTTO STATION | \$18

Italian Arborrio Braised Rice with Choice of Asparagus, Oyster Mushroom, Shrimp, and Prosciutto

RAVIOLI TRIO | \$17

A Selection of Wild Mushroom, Smoked Mozzarella and Grilled Chicken Ravioli
Add Lobster Ravioli \$5 Per Person

STREET STYLE TACO STATION | \$20

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

SLIDER STATION | \$16

(Choose Three)

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

FLATBREAD STATION | \$16

Tomato, Mozzarella and Basil Flatbread, Wild Mushroom and Pesto Flatbread, Italian Sausage and Goat Cheese Flatbread

A \$150 Chef Attendant applies to all 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 sales tax will be added to prices.)

RECEPTION

Carving Stations



CARVING STATIONS

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

Whole Tenderloin of Beef (serves about 15 people) | \$450

Round of Beef (serves about 50 people) | \$350

Strip Loin of Beef (serves about 20 people) | \$350

Roasted Turkey Breast (serves about 20 people) | \$325

Sweet Ham (serves about 30 people) | \$250

Boneless Leg of Lamb (serves about 20 people) | \$250

Apple Cider Pork Loin (serves about 25 people) | \$200

Brisket of Corned Beef (serves about 25 people) | \$200

BBQ Beef Brisket (serves about 25 people) | \$200

All Carving Items are Served with Appropriate Condiments and Rolls

SMALL PLATE BUFFET | \$78 Per Person +\$150 Chef Fee

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

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

White Chocolate Crème Brûlée with Mandarin Orange

Flourless Chocolate Cake with Cherry Compote and Milk Chocolate Crunch

(A customary 24% taxable service charge and sales tax will be added to prices.)

RECEPTION

Seafood Stations



SEAFOOD STATIONS

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 | \$36 Per Dozen

Assorted Maki | \$54 Per Dozen

Assorted Nigiri | \$65 Per Dozen

Smoked Salmon (minimum 15 people) | \$8 Per Person

Prince Edwards Mussels – Steamed Marinier | \$36 Per Dozen

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

Maki and Nigiri (includes 20pc Nigiri, 40 pc Assorted Maki) | \$250

(A customary 24% taxable service charge and sales tax will be added to prices.)

BEVERAGE

Bar Selections



BAR SELECTIONS

PREMIUM LIQUOR SELECTION | Smirnoff, Cruzan Aged Light Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Canadian Club, Jose Cuervo Especial Gold Tequila, Korbel Brandy

TOP SHELF LIQUOR SELECTION | Absolut Vodka, Bacardi Superior & Captain Morgan Original Spiced Rum, Tanqueray, Johnnie Walker Red Label, Makers Mark, Jack Daniels, Seagram's vO, 1800 Silver Tequila, Courvoisier vS

LUXURY LIQUOR SELECTION | Grey Goose Vodka, Bacardi Superior & Mt. Gay Eclipse Gold Rum, Bombay Sapphire Gin, Johnny Walker Black, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy Privilege vSOP

IMPORTED BEER SELECTION | Amstel Light

DOMESTIC BEER SELECTION | Budweiser, Bud Light, Miller Lite, O'Doul's (Non-Alcoholic)

CRAFT BEER SELECTION | Samuel Adams Boston Lager

REGIONAL CRAFT BEER SELECTION | Honey Badger on Tap

WINE | House Wine

HOSTED BAR OFFERING | Beverages are charged to your account on consumption plus a 24% service charge

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, and Soft Drinks

FIRST HOUR

Premium \$19
Top Shelf \$22
Luxury \$25

ADDITIONAL HOURS

Premium \$8
Top Shelf \$9
Luxury \$10

(A customary 24% taxable service charge and sales tax will be added to prices Bartender Fee is \$150 per bartender)

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 sales tax will be added to prices.

BEVERAGE

Wines



WINES

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

GENERAL INFORMATION

Hotel Information



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

The Fairfield Inn Restaurant offers casual American cuisine. King's Wharf serves seafood and savory steak dinners. The Lobby Restaurant "Brew" is the place for a casual drink and snack with friends, a late night gathering, 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 Castaway's pool bar are open seasonally.

MARRIOTT REWARDS

We make your getaway easy. You will receive three points for every dollar spent (up to 50,000 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.

CEREMONY

Designated ceremony space will be offered at an additional cost. Rehearsal space, dressing rooms, wired microphone and chairs are included.

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 7.5%). 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 50% is due 90 days prior to the event. Final balance including service charge, tax and all other charges is due by 12 noon 72 Business hours prior to event date. The final payment must be in the form of a credit card or cashier's check.

HOTEL INFORMATION

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.

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.

GENERAL INFORMATION

Audio Visual and Design



AUDIO VISUAL PRODUCTIONS

Audio Visual Productions is the preferred production department at the Lincolnshire Marriott.

Custom Audio Visual Packages

Lighting & decor

Video Monitors

Audio Equipment

Video Equipment

Meeting Room Accessories

Internet Services

Come see what AVP can do for your event at avproductions.com
Audio Visual Productions Direct Line 847.634.5901

THE MEETINGHOUSE COMPANIES

The Meetinghouse Companies is the preferred event design firm at the Lincolnshire Marriott.

Event design & decor

Floral design

Production

Entertainers

Interactive activities

Tradeshow services

Meeting services

Destination management

Contact us today for a personal consultation.

Corporate Office 630.941.0600 www.meetinghouse.com