

Welcome To Makray Memorial Golf Club

Thank you for your interest in allowing Makray Memorial Golf Club to host your wedding reception. At Makray Memorial Golf Club we capture the magic of your day as we create a reception that is personalized to your specifications.

Included is a list of exquisite, yet affordable gourmet dinner packages that are prepared to perfection by our professional staff. Perhaps you would like a champagne brunch buffet, an elegant sweet table, or an elaborate ice sculpture—we're ready to create custom designed menus and special arrangements to make your day just the way you always dreamed it would be.

We invite you to visit our banquet facility offering a picturesque view of our beautiful 18-hole championship golf course. A professional wedding consultant will be available to assist in designing a celebration that is perfect for you.

To capture the magical ambiance of country club style, please contact a Makray Memorial Golf Club wedding consultant at (847) 381-6501.

*Sincerely,
Makray Memorial Golf Club*

Revised 1-27-09

The Wedding Package

Wedding Coordinator

To oversee your event, individualized attention for you on your special day!

Four Hour Open Bar

Includes call brand liquors, domestic beer, and house wines

Champagne Toast

Imported champagne for you & all of your guests

Four Course Meal

*Choice of soup, salad, entrée selection, wedding cake served
and coffee service*

Wedding Cake

Tiered cake with butter cream icing and filling

Complimentary Cake Cutting and Service

White or Ivory Standard Table Linens and Napkins

Floor Length Skirting on Gift Table, Cake Table & other accent tables as needed

Centerpieces consisting of a mirror, 3 votives and half dozen roses

Standard colors are red, yellow, white, ivory, light pink

Upgrade colors available

Complimentary valet parking and coat check

Complimentary tasting - maximum of six people

(Wednesdays and Thursdays only)

Pictures on the golf course of you and your entire bridal party

Butler Passed Cold Appetizers

Chef recommends three or four selections for one hour of cocktails and hors d'oeuvres

***Beef Crostini:** Lightly Grilled Garlic Crouton Topped with Roasted Red Pepper and Garlic Remoulade, Shaved Beef, Roasted Sweet Peppers, Pecorino Romano Cheese and Chives.*

\$2.50 each

***Sesame Tuna:** Wonton Chips Topped with Sesame Seared Tuna, Mango Ginger Salsa, and Drizzled with Wasabi Sauce.*

\$2.75 each

***Shrimp Cocktail:** Served Traditionally with Cocktail Sauce*

\$2.75 each

***Puff Pastry and Seafood:** Smoked Scallops, Shrimp and Lump Crabmeat in an Herb Garlic Cheese, Stuffed in Crispy Puff Pastry Shell.*

\$2.50 each

***Assorted Canapés:** (increments of 50 only) Assorted Gourmet Canapés Blue cheese, Salmon rose, Brie cheese, Smoked Duck, Scallop, Asparagus in prosciutto, Apricot with Boursin cheese, smoked turkey and ham cornet*

\$2.50 each

***Bruschetta:** Fresh Roma tomatoes and Basil on a toasted Crostini*

\$ 2.50 each

Butler Passed Hot Appetizers

Chef recommends three or four selections for one hour of cocktails and hors d'oeuvres

Chicken Sachets: Phyllo Purses Filled with Grilled Chicken Breast, Proscitto, Roasted Red Peppers, Five Cheese Blend and Fresh Sage Served with a Remoulade Dipping Sauce.

\$2.75 each

Crab Cakes: Fresh Lump Crabmeat Made Maryland Style Served with a Roasted Corn Tartar Sauce.

\$3.00 each

Salmon Wellington: Flaky salmon, white wine, sherry and mushrooms, wrapped in puff pastry with a Lemon Dill Cream Sauce.

\$3.00 each

Grilled Calamari: Skewered Garlic and Herb Marinated Calamari, Grilled and Glazed with Balsamic Syrup.

\$2.75 each

Sesame Chicken Tenders

\$2.50 each

Chicken Wings: Fresh Wings, Lightly Breaded, Fried and Tossed with Zesty Glaze (Buffalo Style) Ranch or Blue Cheese.

\$1.75 each

Swedish Meatballs: 1 oz. Meatballs in a Creamy Gravy and Topped with Fresh Parsley Served with Frilled Toothpicks.

\$1.50 each

Spanikopita: Phyllo Triangles Stuffed with Spinach and Feta Cheese, and Baked until Golden Brown.

\$2.50 each

Vegetable Egg Rolls: Accompanied with Hot Honey Mustard Dip

\$2.50 each

Baby Portobello Mushrooms: Stuffed with Italian Sausage and mozzarella cheese

\$ 2.75 each

Beef Satay: Beef Tenderloin with Asian Style Glaze.
\$2.75 each

Mini Lorraine Quiche: Bacon and Gruyere Cheese
\$2.25 each

Mini Quiche Florentine: Spinach and Swiss Cheese
\$2.25 each

Miniature Pizzas

Cheese

Vegetable

Bleu cheese and Fig

Sundried Tomato

Sausage and cheese

\$ 2.25 each

Miniature Spinach and Goat Cheese Pizzas

\$2.50 each

*Tempura Batter Fried Shrimp: Light Crispy and Airy Tempura Shrimp Served
with Asian Citrus and Ginger Dipping Sauce*
\$3.00 each

*Lobster Potstickers: Steamed and then Seared Served with a Hoison Dipping
Sauce*
\$3.00 each

Coconut Lobster Skewers

\$3.00 each

*Lamb Chops: Spring Lamb Racks Encrusted with Dijon Mustard and Herb Bread
Crumbs*
\$4.50 each

Revised 1-27-09

Stationed Hors d'oeuvres

Poach Salmon Tray: One Side of Atlantic Salmon Poached in a Fragrant Stock, Shingled with Cucumbers for a Scale Effect. Accompanied with Capers, Diced Tomato, Red Onion, Minced Egg Yolk, Egg White, Sliced Lemon, Lemon Dill Dipping Sauce and an Assortment of Crackers
(Minimum 25 people)
\$3.25 per person

Smoked Salmon Tray: Thin Sliced Smoked Salmon Side Accompanied with Capers, Red Onion, Tomato, Egg Yolk, Egg White, Lemon Wedges, and an Assortment of Crackers
(Minimum 25 people)
\$3.50 per person

Cheese Tray: Assorted Domestic and Imported Cheeses Served with Assorted Crackers
(Minimum 15 people)
\$4.00 per person

Fruit Tray: Seasonal and Exotic Fruits Sliced and Exquisitely Presented
(Minimum 10 people)
\$3.50 per person

Crudités: Crisp Seasonal Vegetables Served with a Ranch Dipping Sauce (Bleu Cheese Optional)
(Minimum 20 people)
\$2.25 per person

Grilled Vegetable Tray: Balsamic and Herb Marinated Seasonal Vegetables Grilled, Chilled and Lavishly Presented on a Silver Platter
(Minimum 20 people)
\$2.25 per person

Spinach Artichoke Dip served with fresh Tortilla chips
\$2.75 per person

Soup - Choose One

Minestrone
Tomato Bisque
Cream of Asparagus
Cream of Mushroom
Cream of Potato Leek
Cream of Chicken and Wild Rice
Cream of Broccoli Cheddar Cheese
Smoke Chicken and Corn Chowder
Gazpacho

Available Upgrades

French Onion - 1.00 per person
Lobster Bisque - 2.00 per person

Salads - Choose One

Fresh Garden Salad
Caesar Salad
Spinach Salad with Warm Bacon Dressing
*Club House Salad: Field Greens, Raspberry Vinaigrette,
Candied Walnuts, Gorgonzola Cheese, and Sliced Apples*
*Mediterranean Salad: Field Greens accompanied with tomato, cucumber, artichokes,
Haricotverts, Kalamata olives
and feta cheese with balsamic vinaigrette
Add Toasted Pine Nuts for .25 per person
Fresh Fruit Cup for children*

Available Upgrades

*Roma Salad with Vine Ripen Tomatoes and
Fresh Mozzarella - 1.50 per person*
*Poached Pear Salad: Field Greens, asparagus, brie cheese, roasted yellow pepper,
poached pear and toasted almonds served with a sundried
Cherry vinaigrette -1.50 per person*

Starches- Choose One

Rice Pilaf
Wild Rice Blend
Lemon Jasmine Rice
Oven Roasted Potatoes with Fresh Herbs
Roasted Garlic Mashed Potato
Angel Hair Pasta with Romano, Fresh Basil and Oregano
Baked Potato
Mediterranean Style Orzo

Available Upgrades

Double Baked Potato - 1.00 per person

Cheese Tortellini - \$2.00 per person

Designer Mashed Potato Selections- .75 per person

Specialty studded mashed potatoes mixed
with additional ingredients:

Horseradish

Caramelized onions and goat cheese or herb garlic cheese

Broccoli and cheddar cheese

Roasted Celery root

Roasted Red pepper

Vegetables- Choose One

Grilled Seasonal Vegetables Marinated with
Balsamic Vinegar and Fresh Herbs

Green Bean Almondine with Julienne of Carrot

Steamed Broccoli and Julienne of Carrot

Stir Fried Vegetables - Asian Style

Mixed Medley of Vegetables with Fresh Herbs

Available Upgrades

Asparagus - Pricing to be determined upon season

Sauces

Chef will recommend which pairs best with your entrée selection

Beef

Roasted Shallot

Marsala

Cabernet Garlic Demi

Mustard Demi

Blue Cheese

Chicken

Lemon Caper Butter

Marsala

Roasted Garlic

Mustard Demi

Champagne Cream

Fish

Lemon Caper Butter

Smoked Tomato Butter

Roasted Corn

Citrus Butter

Orange Basil Butter

Tomato Basil Vinaigrette

Roast Garlic Butter

Pork

Roasted Garlic Butter / Apple Brandy Demi / Mustard Demi

Entrée Selections

*\$ 2.00 additional per person for split menu
(Excluding combination, vegetarian, & children entrees)
\$ 1.00 additional per person for third offering*

Poultry

<i>Chicken Piccata</i>	<i>\$62.95</i>
<i>Chicken Marsala</i>	<i>\$62.95</i>
<i>Chicken Roulade</i>	<i>\$64.95</i>
<i>Chicken Oscar</i>	<i>\$68.95</i>

Seafood

<i>Tilapia</i>	<i>\$64.95</i>
<i>Atlantic Salmon</i>	<i>\$66.95</i>
<i>Citrus Marinated Mahi Mahi</i>	<i>\$68.95</i>
<i>Halibut (April through October)</i>	<i>\$71.95</i>
<i>Chilean Sea Bass</i>	<i>\$72.95</i>

Beef

<i>Roast Sirloin of Beef</i>	<i>\$63.95</i>
<i>Beef Tournedos (Two 4 oz Filet Mignon)</i>	<i>\$69.95</i>
<i>8 oz. Filet Mignon</i>	<i>\$76.95</i>
<i>Prime Rib of Beef au jus</i>	<i>\$74.95</i>

Pork

<i>Roast Loin of Pork</i>	<i>\$63.95</i>
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Combinations

<i>Sliced Sirloin and Chicken</i>	<i>\$68.95</i>
<i>Filet Mignon and Chicken</i>	<i>\$72.95</i>
<i>Filet Mignon and Shrimp</i>	<i>\$78.95</i>
<i>Filet Mignon and Lobster Tail</i>	<i>\$89.95</i>
<i>Filet Mignon and Fish</i>	<i>\$71.95-\$73.95</i>
<i>(Price range depending on seafood and season)</i>	

Children's Meal - Children 10 years old and younger

*Soup, fruit cup, children's meal and wedding cake
(Please make same selection for all children)*

<i>Chicken Tenders / Cheeseburger / Butter Noodles / Cheese Pizza served with French Fries</i>	<i>\$18.95</i>
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Call (Included in wedding package)

House Vodka, Smirnoff, Ten High, Jim Beam, House Gin,
Ron Castillo Rum, Seagram's 7, Seagram's VO, Canadian Club,
Christian Brothers, Beefeater, Jose Cuervo Gold, House Scotch,
Bacardi Rum, Sweet Vermouth, Dry Vermouth
Peach Schnapps, Triple Sec, Bols Amaretto, CK Mondavi Wines,
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

Premium - \$4.00 per person additional

Stoli Vodka, Absolut Vodka, Jack Daniels, Beefeaters, Tanqueray,
Seagram's 7, Seagram's VO, Canadian Club, Christian Brothers,
Jose Cuervo Gold, Johnny Walker Red Label, Dewars White Label,
Southern Comfort, Malibu Rum, Meyers Dark Rum, Captain Morgan,
CK Mondavi Wines, Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light
2 Import Beers

Top Shelf- \$6.00 per person additional

Absolut Vodka, Grey Goose, Ketel One, Captain Morgan, Bacardi Rum,
Bombay, Bombay Sapphire, 1800 Rosposado, Jack Daniels, Dewars
White Label, Glenlivet, Johnny Walker Black Label, Johnny Walker Red
Label, Chivas Regal, Remy Martin, Courvoisier, Bailey's, Kahlua,
Frangelico, Amaretto di Sorano, Grand Marnier, Cointreau,
Seagram's 7, Seagram's VO, Canadian Club,
Crown Royal, Beefeaters, Tanqueray, CK Mondavi Wines,
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light
3 Import Beers

Additional Charge of 18% Service Charge and 9% Sales Tax

Late Night Snack Menu

Plus service charge and sales tax

Chicken Tenders – Served with honey mustard dipping sauce
\$ 1.25 each

Chicken Wings – Celery, carrots, bleu cheese dressing on the side
\$ 1.75 each

Assorted Pizzas –Mini Cheese, Bleu Cheese and Fig, Sundried Tomato, Goat cheese
and spinach, and Vegetable
\$ 2.25 each

Mini Cheeseburgers – Cheeseburgers with
ketchup, sliced pickle, and onion
\$ 3.00 each

Mini Chicken Sandwich –
Grilled Chicken with cheddar cheese and roasted red pepper remoulade sauce
\$ 3.50 each

Chips and Salsa – Served with crispy flour tortilla chips
\$ 1.25 per person

Spinach Artichoke Dip – Served with flour tortilla chips
\$ 2.75 per person

Fruit Tray – Assorted Seasonal Fruit
\$ 3.50 per person

Cheese Tray - Assorted cheeses and crackers
\$ 4.00 per person

Revised 1-27-09

Terms and Conditions

Prices

All prices and sales tax are current and may be subject to change. We pride ourselves on keeping our prices competitive, however, as our costs increase our prices may increase, but will not exceed a 10% increase. Please note that an 18% service charge is assessed to all food and beverage. All state and local taxes are applied to the food, beverage, and service charge.

Menu Options

Makray Memorial Golf Club welcomes the opportunity to discuss and create specialized menus in order to provide you with a more personalized event.

Guarantees

Ten (10) days prior to your reception, the remainder of the balance is due, based on the guaranteed number of guests. This final count is not subject to reduction but can be increased if necessary. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater.

Floor plan is due Ten (10) days prior.

Deposits & Payment

A non-refundable deposit and signed contract is required to confirm your reservation. Thirty (30) days prior to your reception, half of the estimated bill is required. Ten (10) days prior to your event, the entire balance is due, based upon your guaranteed number of guests. Floor plan is due Ten (10) days prior to the event. If the floor plan is not turned in on time, there will be a \$100.00 late-fee assessed.

Security

Makray Memorial Golf Club is not responsible for the damage or loss of any merchandise or personal items left behind, or unattended.

Decorations

To enhance your events please contact your Sales/Catering Manager about special linen, floral centerpieces, and special enhancements.

Revised 1-27-09

Hotel Accommodations

Courtyard by Marriot

3700 N. Wilke Rd
Arlington Heights, IL 60004
Offers complimentary shuttle service
(847) 394-9999
8 miles / 12 minutes

Holiday Inn - Express

1550 E. Dundee Road
Palatine, IL 60074
Offers complimentary shuttle service
Contact: Debbie Stachura
(847) 934-4900
5 miles / 9 minutes

Hampton Inn – Deer Park

21660 W Lake Cook Road
Deer Park, IL 60010
847-726-0550

Preferred Vendor References

DJ

Dancetrax
312-315-7979
Contact: Todd Arcari

DJ Dino G
708-308-5351
Contact: Dino

Floral Galleria LTD

136 East Golf Road
Arlington Heights, IL 60005
847-593-7231
Contact: Ed

Limousine Service

A Best Choice Limo Service
847-888-6060
773-338-2007
Contact: Singh

AVAILABLE UPGRADES AND POLICIES

Additional Services

Intermezzo (sorbet)	\$3.00 per person
Ice Sculptures	Pricing upon request
Screen	\$50.00
LCD Projector – Requires your laptop	\$75.00
Piano	\$75.00
White Glove Service	\$5.00 per server

Ceremonies

Indoor Ceremony in Banquet Room	\$500.00
Outdoor Ceremony on 10 th hole /Lake	\$500.00
Outdoor Ceremony on Patio	\$1,000.00
Portable PA system for ceremony	\$75.00
Chair rental for outside ceremony	\$6.95 per chair

Sweets

Standard Sweets Table	\$6.95/person
European Sweets Table with Fruit	\$8.95/person
Blizzard Machine	\$6.50/person
Chocolate Fountain	To be determined (Based on amount of guests)
Outside Sweets	\$100.00 Your sweets brought in on trays, wrapped in cellophane and tied at the top ready to be displayed. This includes table, linens, china, napkins and silverware.
Outside Sweets	\$150.00 Your sweets elegantly designed, displayed on dollied silver platters and enhanced on tiered plate stands. This includes table, linens, china, napkins and silverware.
Custom design wedding cake	pricing upon request
Vanilla Ice Cream served with Wedding Cake	\$1.25/person

Upgraded Liquor Package

Premium Package	\$4.00/person
Top Shelf	\$6.00/person
House Red and White Wine	\$20.00/bottle
Upgrade Red and White Wine available	
No liquor may be brought in from the outside. All liquor must be procured from Makray.	
No liquor may be removed from the premises.	

Custom Linens and Chairs

Choose from a wide selection of specialty linen. (pricing and quotes upon request)	
Chair Covers with Sash	6.00 each
Chivari Chairs	10.00 each

Food & Beverage Minimums (not including tax and service charge)

Discounts are not available on holidays

April through December, Friday evening receptions	\$10,000
Saturday evening receptions	\$13,000
Sunday evening receptions	\$6,000 and a 10% discount applies
January through March 1 st	a 10% discount applies to Saturday evening receptions
January, through March 1 st	a 10% discount applies to Friday evening receptions
March 2 nd through October 1 st	a 5% discount applies to Friday evening receptions

Extended Bar

Overtime (over and above the 4 hour bar package) will be billed at a rate of \$250.00 per ½ hour. All drinks consumed will be placed on a tab and billed accordingly. If you would like an extended bar open during dinner please inquire with your consultant for special pricing. Liquor service will be discontinued at 12:30 a.m. with no exceptions.

EVENT SCHEDULE & PAYMENT PLAN

*Contract and Non-refundable Initial Deposit of \$1,000.
The deposit will be used towards the ending balance of the event.*

*3-4 Months Prior to Event
Taste Test for Bride, Groom and 4 additional guests*

*30 Days Prior to Event
Half of the Estimated Cost is Due*

*10 Days Prior to Event
Final Payment and Final Guarantees
(Cashier's check or credit card only)*

*10 days prior to Event
Floor Plan is due*

*24 - 48 Hours Prior to Event
Drop off Event Items
(Favors, Place Cards, etc.)*

*Day of Event
Enjoy and Have Fun!*

We Are Here to "Create Events that Become Lasting Memories"



**WHY NOT BOOK YOUR REHEARSAL DINNER AT MAKRAY MEMORIAL GOLF CLUB
AND RECEIVE 10% OFF**

Begin your wedding weekend by hosting your family and friends to a rehearsal dinner that they won't forget at Makray Memorial Golf Club. Enjoy an evening with breath taking views in the Oak Terrace Grille Restaurant or in one of our private rooms while you enjoy a backdrop of our spectacular golf course.

The Makray Golf Staff along with our outstanding service will create unforgettable memories as you start your new life together.

Ask our event sales team about more information to book your event.