



Timothy Whaley & Associates



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WEDDING



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Becky Brown Photography

Oak Brook
Bath & Tennis Club

WEDDING GUIDE



WELCOME

The Oak Brook Bath & Tennis Club was purchased in 1977 from Oak Brook founder Paul Butler. The Clubhouse sits on 20 acres of magnificent woodlands and is a larger part of the surrounding 270 acres of green space that encompasses our swimming pool, tennis courts, soccer fields and golf course.

The Oak Brook Bath & Tennis Club venue features our extraordinary clubhouse with three elegant rooms that can be tailored for any wedding, corporate or private event. Its stunning 35-foot vaulted ceilings and floor-to-ceiling windows create an aura of sophistication unique to our space and community.

This guide provides more information about our amenities, floor plans, venue fees and catering packages. Keep in mind that these packages are merely a sample of what we can offer. With Tasty Catering as our exclusive caterer, we're able to provide endless options of hot and cold breakfasts, lunches, dinners, stations and themed meals tailored to meet all of your special event needs.

We thank you for exploring the Oak Brook Bath & Tennis Club and all it has to offer for your event.





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FEATURES

CLUBHOUSE FEATURES INCLUDE:

Three Ceremony Sites
Reception Area with Two Bars
Wedding Suite
Climate Control Indoors
Wood-Beamed Vaulted Ceilings
Floor-to-Ceiling Windows

Two-Way Stone Fireplace
Four Restrooms
Pond with Fountain
Covered Veranda
Large Patio
Wireless Internet



VENUE FEES

Monday-Thursday	7:00 a.m. to 4:00 p.m.	\$ 300.00
	5:00 p.m. to 12:00 a.m.	\$ 500.00
Friday	9:00 a.m. to 3:00 p.m.	\$ 1,000.00
	4:30 p.m. to 12:00 a.m.	\$ 2,000.00
Saturday	9:00 a.m. to 3:00 p.m.	\$ 1,600.00
	4:30 p.m. to 12:00 a.m.	\$ 3,400.00
Sunday	9:00 a.m. to 5:00 p.m.	\$ 750.00
	3:00 p.m. to 10:00 p.m.	\$ 1,500.00
White reception garden chair (add to venue rental)		\$ 4.00 (per chair)
Ceremony fee (only with reception rental, includes up to 200 chairs)		\$ 500.00
Venue cleaning fee (add to venue rental)		\$ 175.00 (per event)

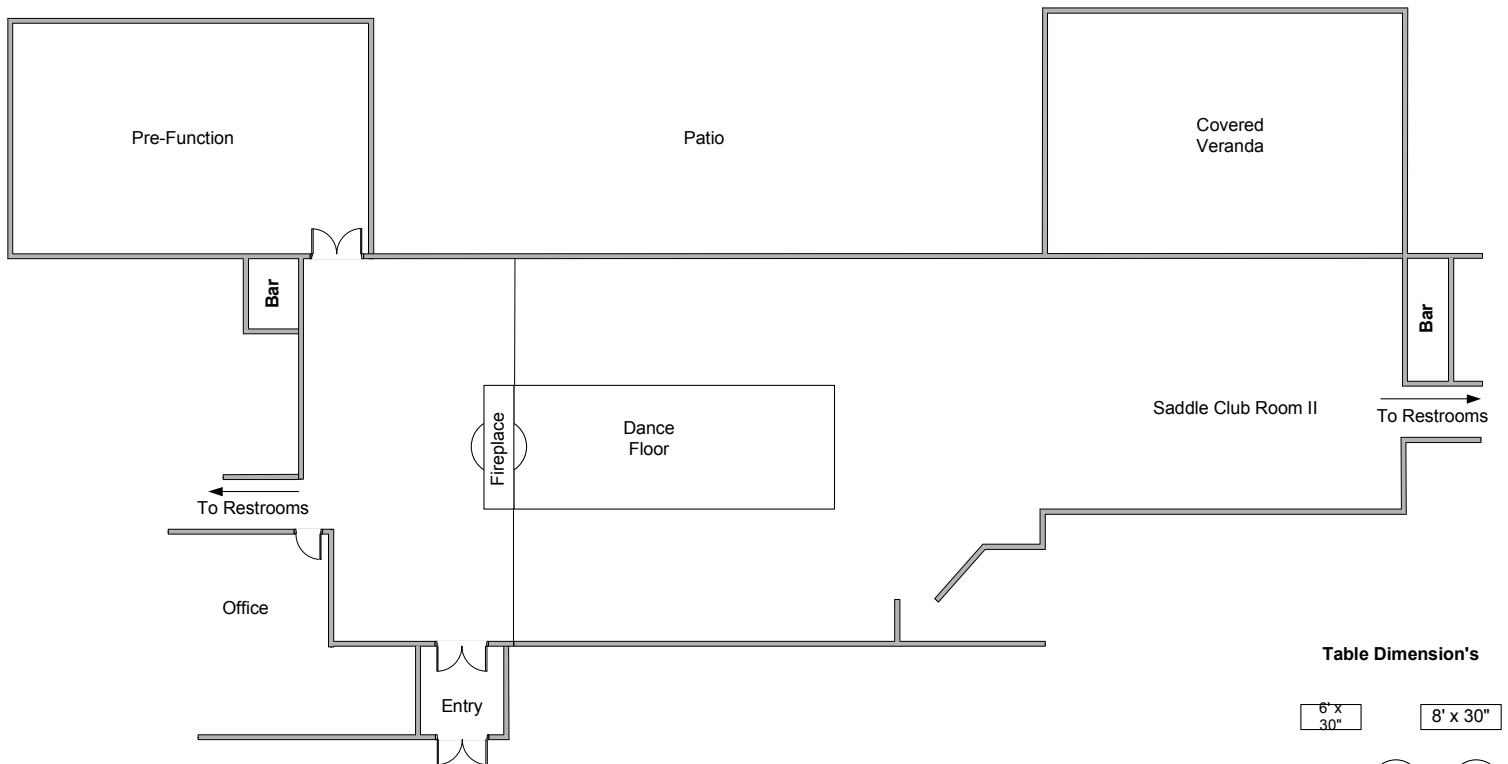
Saturday rates apply to holidays and holiday weekends. All payments are non-refundable.

JANUARY, FEBRUARY, MARCH AND APRIL DISCOUNTS

Friday	4:30 p.m. to 12:00 a.m.	\$500.00 off
Saturday	4:30 p.m. to 12:00 a.m.	\$ 1,000.00 off
Sunday	3:00 p.m. to 10:00 p.m.	\$ 500.00 off

VENUE LAYOUT

Scale 3/32" = 1'0"



BRUNCH BUFFET

Breakfast Loaves

Blueberry and cinnamon walnut

Coffee Cakes

Almond and cheese

Individual Quiche

Choose one of these classic baked egg delicacies in a flaky pastry shell:

Quiche Lorraine

Bacon, ham and Swiss cheese

Quiche Tuscan (V)

Roasted roma tomatoes, roasted zucchini and parmesan cheese

Quiche Campagne

Savory turkey sausage, roasted potatoes and queso fresco

Praline French Toast

Cinnamon-battered with New Orleans pecan praline syrup

Turkey Sausage Patties

Smoked Bacon Slices

Seasonal Fresh-Cut Fruit

Mini Sandwich Tray

Turkey, beef and vegetable and hummus on petite rolls

Zesty Pasta Salad

Golden Gate Salad

Baby greens with red wine poached pears, mandarin oranges, vidalia onion, dried cranberries and candied nuts with sherry vinaigrette

Regular, Decaffeinated Coffee and Lemonade Station

\$44.00 PER PERSON

25 Guest Minimum. Staff Included

Pricing and menu is subject to change and does not include tax. Gratuity is at your own discretion. The thoughtful and dedicated team at Tasty Catering can customize your menu to your exact tastes and preferences. Contact Lauren via email at lauren@tastycatering.com or call 847.593.2000.

BUFFET DINNER

STATIONARY APPETIZERS

Cheese, Fruit and Cracker Platter

Domestic cheeses, seasonal berries and grapes with crackers

Three Onion Dip

Caramelized onion, scallion and chive dip with sliced ciabatta

CHOICE OF ONE SALAD

Seasonal Mixed Greens

Grape tomatoes, cucumber, grated carrot and honey mustard dressing

Classic Caesar

with grana americano and ciabatta croutons

CHOICE OF TWO ENTRÉES

Chicken Champagne

Sautéed chicken breast topped with sun-dried tomatoes and champagne sauce

Chicken Piccata

Pan-seared chicken breast topped with fresh tomatoes in lemon-caper sauce

Chicken Marsala

Sautéed chicken breast with a wild mushroom marsala chicken jus

Roasted Sirloin of Beef

with house-made herb gravy

Home Style Pot Roast

Red wine braised beef with carrots, celery and onions

Salmon Filets

Roasted Atlantic salmon with white wine lemon-dill sauce

CHOICE OF ONE STARCH

Yukon Garlic Mashed Potatoes

Cavatappi Pasta

with marinara and parmesan

Roasted Red Skin Potatoes

Brown Rice Pilaf

CHOICE OF ONE VEGETABLE

Mediterranean Green Beans

Market Selection of Seasonal Vegetables

Creamed Spinach

with grana americano, roasted garlic and crispy shallots

Sweet Corn Medley

with baby peas, green onion, cherry tomatoes and cilantro in herb butter

Served with Hearth Baked Rolls and Sweet Butter

Regular, Decaffeinated Coffee and Tea Station

\$44.00 PER PERSON

25 Guest Minimum. Staff Included

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PLATED DINNER

STATIONARY APPETIZERS

Cheese, Fruit and Cracker Platter

Domestic cheeses, seasonal berries and grapes with crackers

Three Onion Dip

Caramelized onion, scallion and chive dip with sliced ciabatta

CHOICE OF ONE SALAD

Seasonal Mixed Greens

Grape tomatoes, cucumber, grated carrot and honey mustard dressing

Classic Caesar

with grana americano and ciabatta croutons



CHOICE OF ONE ENTRÉE

Chicken Prosecco with Sun-Dried Tomatoes and Basil

Yukon garlic mashed potatoes and sautéed green beans with bacon and cherry tomatoes

Chicken Breast with Marsala Mushroom Sauce

Herb roasted baby red potatoes and seasonal market vegetable medley

Herbs de Provence Chicken Breast and White Wine Tarragon Jus

Brown rice pilaf and sweet corn medley with baby peas, green onion, cherry tomatoes and cilantro in herb butter

*Vegetarian options are available upon request

Served with Hearth Baked Rolls and Sweet Butter

Regular, Decaffeinated Coffee and Tea Station

\$56.00 PER PERSON

25 Guest Minimum. Staff Included

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CUSTOM PLATED DINNER

CHOICE OF THREE PASSED APPETIZERS (ON PAGE 12)

CHOICE OF SALAD

Waldorf Salad

Romaine, red apple chunks, celery, red onions, raisins and walnuts and honey-lemon dressing

Classic Caesar

with grana americano and ciabatta croutons

Mixed Green Salad with Poached Pears

Candied walnuts, feta cheese and red wine vinaigrette

Spinach Salad with Peaches

Golden raisins, strawberries, toasted walnuts and sherry vinaigrette

CHOICE OF ENTRÉE

Up to three selections

Chicken Prosecco with Sun-Dried Tomatoes and Basil

Herbs de Provence Chicken Breast and White Wine Tarragon Jus

Beef Medallions with Peppercorn Sauce

Grilled Salmon with Dijon Mustard Rub and Dill Vin Blanc

Cochon de Pomme

Bone-in pork chop stuffed with apple stuffing and cider vinegar

*Vegetarian options are available upon request

CHOICE OF STARCH

Up to two selections

Potato Dauphonise

Classic potatoes sliced and baked with garlic and cream

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Potatoes

Brown Rice Pilaf

CHOICE OF VEGETABLE

Up to two selections

Mediterranean Green Beans

Green beans, roasted garlic, feta cheese, sun-dried tomatoes and pine nuts

Market Selection of Seasonal Vegetables

Steamed Asparagus

with lemon zest and toasted bread crumbs

Fingerling Carrots

with tarragon butter

Served with Hearth Baked Rolls and Sweet Butter

Regular, Decaffeinated Coffee and Tea Service

\$70.00 PER PERSON

50 Guest Minimum. Staff Included

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BEVERAGE PACKAGES

SODA AND WATER

Unlimited water and assorted sodas

Four-Hour Service	\$5.00 per person
Five-Hour Service	\$6.00 per person
Six-Hour Service	\$7.00 per person

STANDARD BEER, WINE AND SODA BAR

Assorted sodas, assorted juices, bottled water and mixers

Choose Three Standard Beers

Coors Light, Miller Lite, Sam Adams Boston Lager, Blue Moon and Modelo Especial
Includes: Clausthauler (non-alcoholic beer)

Choose Three Wines

The Girls of the Vineyard (California) Cabernet Sauvignon, Altos Las Hormigas (Argentina) Malbec Classico, Pinot Project (California) Pinot Noir, Milou (France) Chardonnay, Honig (Napa, California) Sauvignon Blanc, Prendo (Italy) Pinot Grigio (Walch), Selbach Incline (Mosel, Germany) Riesling, Le Dolci Colline (Italy) Prosecco, Gruet (New Mexico) Brut

Five-Hour Service	\$24.70 per person
Six-Hour Service	\$25.80 per person

PREMIUM BEER, WINE AND SODA BAR

Assorted sodas, assorted juices, bottled water and mixers

Choose Two Standard Beers:

Coors Light, Miller Lite, Sam Adams Boston Lager, Blue Moon and Modelo Especial
Includes: Clausthauler (non-alcoholic beer)

Choose Two Premium Beers:

Stella Artois, Goose Island 312, Crystal Lake Beach Blonde, Leinenkugel Summer Shandy (seasonal), Revolution Anti-Hero IPA, Wild Onion (Barrington) Radio Free Pilsner

Choose Four Wines:

The Girls of the Vineyard (California) Cabernet Sauvignon, Altos Las Hormigas (Argentina) Malbec Classico, Pinot Project (California) Pinot Noir, Milou (France) Chardonnay, Honig (Napa, California) Sauvignon Blanc, Prendo (Italy) Pinot Grigio (Walch), Selbach Incline (Mosel, Germany) Riesling, Le Dolci Colline (Italy) Prosecco, Gruet (New Mexico) Brut

Five-Hour Service	\$28.10 per person
Six-Hour Service	\$29.20 per person

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BEVERAGE PACKAGES

STANDARD LIQUOR BAR

Assorted sodas, assorted juices, bottled water and mixers

Includes:

Tito's Handmade Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Jameson Irish Whiskey, Captain Morgan Rum, Jose Cuervo Tequila, Sweet and Dry Vermouth and Bailey's

Choose Three Standard Beers:

Coors Light, Miller Lite, Sam Adams Boston Lager, Blue Moon and Modelo Especial
Includes: Clausthauler (non-alcoholic beer)

Choose Three Wines:

The Girls of the Vineyard (California) Cabernet Sauvignon, Altos Las Hormigas (Argentina) Malbec Classico, Pinot Project (California) Pinot Noir, Milou (France) Chardonnay, Honig (Napa, California) Sauvignon Blanc, Prendo (Italy) Pinot Grigio (Walch), Selbach Incline (Mosel, Germany) Riesling, Le Dolci Colline (Italy) Prosecco, Gruet (New Mexico) Brut

Five-Hour Service	\$30.05 per person
Six-Hour Service	\$31.15 per person

PREMIUM LIQUOR BAR

Assorted sodas, assorted juices, bottled water and mixers

Includes:

Grey Goose Vodka, Bombay Sapphire Gin, Jack Daniels Whiskey, Jameson Irish Whiskey, Captain Morgan Rum, El Milagro Tequila, Maker's Mark Bourbon, Sweet and Dry Vermouth and Bailey's

Choose Two Standard Beers:

Coors Light, Miller Lite, Sam Adams Boston Lager, Blue Moon and Modelo Especial
Includes: Clausthauler (non-alcoholic beer)

Choose Two Premium Beers:

Stella Artois, Goose Island 312, Crystal Lake Beach Blonde, Leinenkugel Summer Shandy (seasonal), Revolution Anti-Hero IPA, Wild Onion (Barrington) Radio Free Pilsner

Choose Four Wines:

The Girls of the Vineyard (California) Cabernet Sauvignon, Altos Las Hormigas (Argentina) Malbec Classico, Pinot Project (California) Pinot Noir, Milou (France) Chardonnay, Honig (Napa, California) Sauvignon Blanc, Prendo (Italy) Pinot Grigio (Walch), Selbach Incline (Mosel, Germany) Riesling, Le Dolci Colline (Italy) Prosecco, Gruet (New Mexico) Brut

Five-Hour Service	\$33.25 per person
Six-Hour Service	\$35.35 per person

OUTDOOR BAR SET-UP

\$115.00

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APPETIZERS AND SWEETS

PASSED APPETIZERS

COLD

Zucchini Parcels

Mini Bruschetta

Petite Caprese Skewers

Smoked Salmon and Goat Cheese Tart

Beef and Scallion Roll

Thai Shrimp Salad

HOT

Chesapeake Mushrooms

Bacon and Cheese Baby Reds

Spanakopita

Smoke House Dates

Maryland Style Crab Cakes

Choice of 3	\$6.50 per person
Choice of 4	\$8.50 per person
Choice of 5	\$10.50 per person

SWEETS

25 guest minimum

Signature Dessert Selection

Assorted mini tarts, bake shop cookies, bars and cheesecake bites \$6.60 per person

Assorted Sweet Station

Assorted mousse cups, truffle lollipops and assorted cookie sandwiches \$4.40 per person



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LINENS

STANDARD LINEN PACKAGE

Polyester napkins and linens for dining tables, cabaret tables, cocktail tables, DJ and gift table.

50 guests and under	\$500
51-100 guests	\$625
101-150 guests	\$775
151-200 guests	\$900

Variety of patterns and textures are available at an additional cost.

BUFFET LINENS

\$59.00

CAKE TABLE

\$25.00

COFFEE AND DESSERT STATION

\$80.00

ADDITIONAL COCKTAIL TABLES

\$60.00 for 4 tables





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Oak Brook
Bath & Tennis Club

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