



Thank you for your interest in the McHenry Country Club for your upcoming wedding reception! Our banquet ballroom can accommodate up to 200 guests comfortably. We offer a picturesque setting along the Fox River with extraordinary views.

Wedding Package

\$60.00++ per person

Includes:

- Four Hours of Clubhouse Liquor and Domestic Beer
- Champagne Toast for the Bridal Party
- Two Butler Passed Hors d'oeuvres
- Soup or Salad
- Entrée
- Vegetable and Starch
- Warm Rolls and Butter
- Complimentary Cake Cutting
- Coffee and Tea Service
- White or Ivory Standard Table Linens and Napkins
- Floor Length Skirting on Gift, Cake and Head Table
- Mirror Base for Centerpieces
- Table Numbers
- Parquet Dance Floor
- Complimentary Tasting – maximum 4 people
- Personal Wedding Coordinator

Wedding Reception Menu

Butler Passed Hors d'œuvres

(Choice of Two)

Chicken or Beef Satay

Italian Sausage Stuffed Mushroom Caps

Sliced Pork Loin with a Black Bean Salad

Chicken, Beef or Poblano Pepper Quesadillas

Smoked Salmon Mousse on Cucumber Rounds

Chicken, Pork or Vegetable Spring Rolls

Dips and Spreads: Hummus, Baba Ganush, Artichoke and Black Olive Tapenade

Shrimp Ceviche Shots

Tuna Tatar on Won Ton Crisps

Spicy Chicken on Belgian Endive with a Banana Chutney

Sliced Tenderloin Crostini with Caramelized Red Onion

Spanakopita

Smoked Salmon Aumôniers

Mini Caprese Skewers

Soup or Salad

(Choice of One)

Chicken and Rice

Cream of Mushroom or Asparagus

Roasted Red Pepper

New England Clam Chowder

Seafood Bisque

Roasted Vegetable and Wild Rice

Beef Barley Asian Chicken Noodle

Classic Caesar

Mixed Greens with Choice of Dressing

Frisée Salad with Candied Walnuts, Asian Pears and Crispy Pancetta

Spinach Salad

Field Greens with Dried Fruits and Dijon Vinaigrette

Served with Warm Rolls & Butter

A 20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Wedding Reception Menu

Entrée

Mediterranean Chicken: Stuffed with Red Pepper, Spinach & Ricotta Cheese

Mushroom Chicken: Chicken Breast Topped with a Wild Mushroom Sauce

Chicken Ratatouille: Layered with Ratatouille & Topped with a Puff Pastry

Sliced London Broil: Served with a Cabernet Reduction

Petit Filet: 7 oz. Filet with Sautéed Shitake Mushrooms

Roasted Pork Loin: Served with Apricot and Cranberry Chutney

Roasted Salmon: Served with a Dijon and Maple Glaze

Sole and Smoked Salmon Roulades: Served with a Lemon Beurre Blanc

Vegetables

(Choice of One)

Bistro Vegetables

Green Beans Amandine

Steamed Broccoli

Spinach Stuffed Tomatoes

Cauliflower Au Gratin

Zucchini and Yellow Squash

Starches

(Choice of One)

Rice Pilaf

Wild Rice Blend

Garlic Whipped Potatoes

Roasted Red Potatoes

Au Gratin Potatoes

Lyonnaise Potatoes

Baked Potatoes

Double Baked Red Potatoes

\$60.00 per person++

\$250.00 Ceremony Fee

A 20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Bar Information

Club Package: (Included)

Bellow's Vodka, Gin, Light Rum, Whiskey, & Scotch

J. Bavet Brandy

Amaretto

Montezuma Tequila

All Domestic Beers

House Chardonnay, Cabernet, Merlot & White Zinfandel

Call Package: \$10 up-charge per person

Smirnoff & Stoli Vodka

Bombay Gin, Beefeater

Canadian Club, Jim Beam, Seagram's, Southern Comfort, Early Times, Jack Daniels

Clan McGregor, Dewar's, & Grant's Scotch

Captain Morgan, Bacardi, & Malibu Rum

Domestic & Import Beers

House Chardonnay, Cabernet, Merlot & White Zinfandel

Premium Package: \$15 up-charge per person

Ketel One, Grey Goose, & Absolute Vodka

Bombay Sapphire, Tanqueray

Crown Royal, Jack Daniels, Black Bush

Johnnie Walker Red, J&B

Myers Rum

Domestic & Import Beers

House Chardonnay, Cabernet, Merlot & White Zinfandel

Optional Services:

Champagne Toast for all Guests: \$2.50 per person

House Wine Served with Dinner: \$19.00 per bottle