



PHEASANT RUN®

RESORT

Phone: (630)584-6300 ~ [www.pheasantrun.com](http://www.pheasantrun.com)

## *Your Wedding is a Special Occasion*

*At Pheasant Run Resort, we make dreams become reality.*

*Your wedding and reception will be the most cherished and memorable event of your life.*

*Voted "Best Weddings" by The Knot Magazine, the Pheasant Run staff is committed to ensuring the complete success of this very special occasion. Allow us to share with you and your guests this wonderful day by providing you with outstanding service and quality.*

*Pheasant Run Resort can offer you assistance with planning your Rehearsal Dinner, Wedding Reception or Bridal Shower. We will customize each event to fulfill your special requests.*

### *Have it in Style*

*The following amenities are included with each package:*

*Luxury Suite for the Bride and Groom complete with a bottle of Champagne*

*Four-Hour Bar Service with Champagne Toast for all your guests*

*Wine service throughout dinner*

*Hors d'Oeuvres during cocktail reception hour*

*Lovely outdoor setting for photographs and fresh cut flowers to enhance your table settings*

*Join us on your first year anniversary and you will receive a complimentary guest room for the evening, along with a dinner celebration for two.*

### *Classic Package*

*Premium Brand Cocktails*

*Domestic Beer and Wine*

*Champagne Toast*

*Wine Service throughout dinner*

*Appetizer*

*Salad*

*Intermezzo*

*Entrée and Accompaniments*

*Wedding Cake with Choice of Ice Cream*

*Coffee Service*

*Complimentary Honeymoon Suite*

### *Premier Package*

*Upgraded Prestige Brand Cocktails*

*Imported and Domestic Beer and Wine*

*White Glove Butler Passed Hors d'Oeuvres*

*Champagne Toast*

*Wine service throughout dinner*

*Appetizer*

*Salad*

*Intermezzo*

*Entrée and Accompaniments*

*Wedding Cake with choice of Ice Cream*

*Chocolate Fountain or Ice Carving*

*Complimentary Honeymoon Suite,*

*Two Sleeping Rooms for Parents of Bride and Groom*

*Receive a 10% discount for a Friday or Sunday Event.*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

# *Pheasant Run Classic Wedding Package*

*The Classic Wedding package includes a one-hour Premium cocktail reception before dinner with your choice of two (2) of the following displays: Imported and Domestic Cheese Display served with Baguettes and Crackers, Fresh Vegetable Crudit , Spinach and Artichoke Dip served with Crostini or Pesto Bruchetta served with Mozzarella and Tomato Relish.*

## *Champagne Toast*

*Wine service throughout dinner*

*Following dinner is a three-hour open bar with Pheasant Run Premium brand liquor, domestic and imported beer and wine.*

## *Appetizer*

*Choice of Appetizer lists provided within this brochure*

## *Salad*

*Choice of Salad lists provided within this brochure*

## *Intermezzo*

*Displayed with a lemon leaf garnish*

## *Main Entree*

*Choice of Main Entr e lists provided within this brochure*

## *Dessert*

*Wedding cake served with choice of ice cream, coffee, decaffeinated coffee or tea*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

# *Pheasant Run Premier Wedding Package*

*The Premier Wedding package includes a Hand Carved Ice Sculpture, a one-hour Prestige cocktail reception before dinner with your choice of two (2) of the following displays:*

*Imported and Domestic Cheese Display served with Baguettes and Crackers, Fresh Vegetable Crudit , Spinach and Artichoke Dip served with Crostini or Pesto Bruchetta served with Mozzarella and Tomato Relish and your choice of three (3) Butler Passed Hors d'Oeuvres:*

## *Butler Served Hors d'Oeuvres*

*(Choice of Three (3) Items)*

*Shrimp Kabobs with Teriyaki Glaze  
Vegetable Spring Rolls with Plum Dipping Sauce  
Spinach and Goat Cheese Pizzas  
Chicken Satay with Cilantro Lime Sauce  
Assorted California Rolls with Soy and Wasabi  
Assorted Meat Wraps with Chili Ancho Dipping Sauce  
Beef Satay with Soy Maple Glaze  
Assorted Petit Quiche*

*Champagne Toast*

*Wine service throughout dinner*

*Following dinner is a three-hour open bar with Pheasant Run Prestige brand liquor, domestic and imported beer and wine.*

## *Appetizer*

*Choice of Appetizer lists provided within this brochure*

## *Salad*

*Choice of Salad lists provided within this brochure*

## *Intermezzo*

*Displayed with a Lemon Leaf Garnish*

## *Main Entr e*

*Choice of Entr e lists provided within this brochure*

## *Dessert*

*Wedding cake served with choice of ice cream,  
coffee, decaffeinated coffee or tea*

## *Dessert Display*

*Chocolate Fountain with attendant*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

## *Appetizer Selection*

### ***Crème of Portobello Mushroom Soup En Croute***

*Reduced with Sherry Wine and enclosed with Delicate Puff Pastry*

### ***Ravioli Benetti***

*Cheese Ravioli complimented with Seared Shrimp Tapenade*

*Sizzled Leeks, Toasted Pine nuts sauced with a Boursin Chive Reduction*

### ***Crème of Chicken Mediterranean***

*Citrus infused Herb Broth with Feta Cheese and Spinach Finished with Crème*

### ***Stuffed Spinach Gnocchi Al Forno***

*Sauced with Sundried Tomato Asiago Broth and Garnished with Pesto Ratatouille*

### ***Roasted Corn and Lobster Chowder***

*Flavored with Chili Ancho and Bristol Crème*

*\$4.95 per person*

### ***Roasted Red Pepper Crème and Pesto Shrimp***

*Reduced with Sundried Tomatoes and Accented with Asiago Cheese*

*\$4.95 per person*

## *Salad Selections*

### ***Baby Spinach Salad***

*Roasted Wild Mushrooms, Crispy Prosciutto Ham, Crumbled Goat Cheese,*

*Tear Drop Tomatoes and Shaved Bermuda Onions*

### ***Hearts of Romaine***

*Aged Asiago Cheese, Garlic Croutons and Caesar Style Dressing*

### ***Field Greens***

*Romaine, California Iceberg and Baby Greens Garnished with*

*English Cucumbers, Tear Drop Tomatoes and Julienne of Vegetables*

### ***Harvest Salad***

*Fresh Mesclun Greens, Maytag Blue Cheese, Mandarin Oranges*

*Candied Pecans and Roma Tomatoes*

*\$3.95 per person*

### ***Boston Bibb Salad***

*Layered with Radicchio and Belgium Endive Garnished with*

*Hearts of Palm, Artichoke Hearts, Sundried Cranberries and Toasted Pine nuts*

*\$3.95 per person*

## *Dressings*

*Ranch, Dill, Balsamic Vinaigrette, Honey Dijon, French, Raspberry Vinaigrette, Caesar,*

*1000 Island*

*Choice of Three (3) Dressings*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

# *Entrée Selection*

## *Beef Selections*

### **Crab Crusted Tournedos of Beef Boursin**

*Twin Petite Filets Crusted Crab Boursin Mousse Set on Garlic Crostinis  
Sauced with Pinot Noir Peppercorn Reduction  
Classic-\$94.95 Premier-\$104.95*

### **New York Strip Steak**

*Glazed with Brandy Red Wine Reduction, Choice of Peppercorn,  
Bleu Cheese or Parmesan Cheese Topping  
Classic-\$94.95 Premier-\$104.95*

### **Asiago Crusted Filet Mignon**

*Set on a Bed of Mushroom Ragout with a Balsamic Madeira Reduction  
Classic-\$96.95 Premier-\$107.95*

## *Poultry Selections*

### **Chicken Forestiere**

*Pan Seared Chicken topped with a Wild Mushroom and  
Asiago Gratinee Sauced with Caramelized Onion Reduction  
Classic-\$76.95 Premier-\$86.95*

### **Chicken Alexandria**

*Pan Seared and Brushed with Honey Mustard Crusted with a Mixture of Pecans, Walnuts,  
Almonds and Sundried Cranberries  
Set on Sautéed Baby Spinach Sauced with Calvados Buerre Blanc  
Classic-\$76.95 Premier-\$86.95*

### **Aegean Chicken**

*Grilled Double Breast of Chicken Marinated in Olive oil,  
White wine and Herbs Topped with Roasted Artichoke  
Wild Mushroom, Fennel and Goat Cheese Ragout Glazed with Roasted Shallot Herb Wine Reduction  
Classic- \$76.95 Premier-\$86.95*

### **Chicken Florentine En Crouete**

*Boneless Chicken Breast Stuffed with a Spinach and Goat Cheese Mousse and Wrapped in Delicate Pastry  
Sauced with a Roasted Huajillo Pepper Sauce  
Classic-\$81.95 Premier- \$91.95*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

# *Entrée Selection*

## *Seafood Selections*

### **Salmon a la Josef**

*Marinated in Dijon Mustard and Chardonnay Wine and Pan Roasted, Topped with Savory Bread Crumbs set on a Bed of Baby Spinach Sauced with Infused Citrus Crème*

*Classic-\$80.95*

*Premier-\$90.95*

### **Mediterranean Style Tilapia**

*Crusted with Caramelized Sundried Tomato Kalamata and Goat Cheese Tapenade Complimented with Herb Garlic Potato Hash Glazed with Rosemary Buerre Blanc*

*Classic-\$82.95*

*Premier-\$92.95*

### **Macadamia Crusted Halibut**

*Pan Seared Halibut Marinated in Asian Spices Topped with Toasted Macadamia Nuts in a Sweet Soy Glaze*

*Classic-\$84.95*

*Premier-\$94.95*

## *Pheasant Run Duet Selections*

### **Asiago Crusted Petit Filet with a Balsamic Madeira Reduction**

**Accompanied by Cranberry Nut Chicken Breast**

*Sauced with a Calvados Buerre Blanc*

*Classic-\$94.95*

*Premier-\$104.92*

### **Petit Filet of Beef with Madeira Veal Reduction**

**Accompanied with Macadamia Crusted Halibut**

*With a Sweet Soy Glaze*

*Classic-\$94.95*

*Premier-\$104.95*

### **Petit Filet of Beef topped with Pinot Noir Peppercorn Reduction**

**Accompanied by Trio of Crab Crusted Shrimp**

*Classic-\$96.95*

*Premier-\$106.95*

## *Vegetarian Entrees*

### *Cost of Main entrée selection*

#### **Roasted Vegetable Pasta**

*Portobello Mushrooms, Zucchini, Asparagus*

*Baby Bok Choy and Grilled Artichokes Nestled on a Bed of Pappardelle Pasta*

*Complimented with a Sundried Tomato Asiago Broth*

#### **Bleu Cheese Stuffed Portobello Mushroom**

*Garnished with Nut Crusted Tofu, Grilled Sweet Potatoes*

*Potatoes and Pan Seared Endamme*

#### **Grilled Vegetables En Crouete (Vegan Friendly)**

*Zucchini, Squash, Bell Peppers, Sundried*

*Tomatoes and Mushrooms seasoned with Herbs and Wrapped with Delicate Puff Pastry*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

## *Starch Choice*

### **Garlic Mashed Potatoes**

*Baby Red Bliss Potatoes infused with Roasted Garlic*

### **Mediterranean Herb and Garlic Roasted Potatoes**

*New Potatoes Marinated in White Wine, Herbs and Garlic*

### **Mascarpone Mashed Potatoes**

*Red Skinned Mashed Potatoes infused with Mascarpone Cheese and Finished with Crème*

### **Wild Rice Pilaf with Orzo Pasta**

*Delicate Blend of Wild Rice and Orzo Pasta Simmered in Chicken Broth*

### **Dauphinoise Potato**

*Thinly Sliced Layers of Potato with Asiago and Cheddar Cheese*

## *Enhancements*

### *Plated Desserts*

### **Chocolate Pyramid Torte \$6.95**

*Layers of Flourless Chocolate Cake and Raspberry Mousse topped with White Chocolate*

### **Chefs Patisserie Trio \$6.95**

*Chef Selection of Mini Pastries presented with Artistic Garnish*

### **Tiramisu \$4.95**

*Kahlua Laced Sponge Cake Layered with Mascarpone Cheese and Dusted with Rich Cocoa*

### **Crème Brulee \$6.95**

*Baked Custard Accented with Grand Marnier with Caramelized Crust*

### **Raspberry Swirl Cheesecake \$4.95**

*Rich New York Cheesecake with Raspberry Infusion with Graham Cracker Crust*

### **Coffee Bar**

*Regular and Decaffeinated Coffee, Assorted Hot Teas,  
Whipped Cream, Cocoa Powder and Cinnamon*

*\$6.95 per guest*

### **Chef Josef's Gourmet Sweet Table**

*To include a Selection of Miniature Cheesecakes, Tortes, Fruit Tartlets, Napoleons,  
Éclairs, Chocolate Dipped Strawberries,*

*Coffee, Assorted Tea, Whipped Cream and Chocolate Shavings*

*\$14.95 per guest*

### **Flaming Cordial Coffee Station**

*Assorted flavored Liqueurs to include Baileys Irish Cream, Amaretto, Kahlúa, Grand Marnier, spectacular  
fusion*

*paired with Whipped Cream, Chocolate Shavings and Sugar Rimmed Glazed Glasses.*

*Prepared by an attendant based on your guest's preferences (Two (2) Hour Maximum)*

*\$17.95 per guest*

### **Chocolate Fountain**

*Rich and Creamy Belgium Chocolate cascading down a decorative fountain  
with assorted fruit available for dipping.*

*\$9.95 per person*

*Minimum 50 people*

*Please add Gratuity/Facility Fee and Applicable Sales Tax*

# *The Perfect Setting*

*Whether you're planning an intimate outdoor wedding or special event,  
at Pheasant Run Resort, dreams become reality.*

## *Services and Venues*

- *Voted "Best Weddings" by The Knot Magazine*
- *Exquisite venues and comprehensive services for weddings, rehearsal dinners and bridal showers*
- *Four (4) distinctive ballrooms can accommodate events from 100 to 1000 guests*
- *Outdoor settings include poolside patios and over 250 acres of beautiful grounds dotted with sparkling lakes and breathtaking views*
- *Personalized Menu Tasting for your special event*
- *Our own version of Bourbon Street and New Orleans Ballroom*
- *Award-winning Chef and culinary team*
- *Designated professional wedding coordinator to arrange every aspect of your special event*
- *Mario Tricoci Hair Salon & Day Spa to offer special services for brides including pre-wedding makeup and updo on your wedding day*
- *On-site florist to assist in planning*
- *Luxurious guest rooms including penthouse and whirlpool suites*
- *Honeymoon Suite for the Bride and Groom*
- *Complimentary Parking. Valet Parking available*
- *36 holes of championship golf*
- *Exceptional live entertainment in our theaters and comedy club*



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