



PHEASANT RUN®

RESORT

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 of Weddings" by the readers of 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 & 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 & Wine
White Glove Butler Passed Hors d'Oeuvres
Champagne Toast
Wine service throughout dinner
Appetizer
Salad
Intermezzo
Entrée & Accompaniments
Wedding Cake with Choice of Ice Cream
Chocolate Fountain and Ice Carving
Complimentary Honeymoon Suite
Two Sleeping Rooms for the Parents of the Bride & Groom

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

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 & Crackers,
Fresh Vegetable Crudit , Spinach & Artichoke Dip served with Crostini or Pesto
Bruschetta served with Mozzarella & Tomato Relish.

Champagne Toast

Wine service throughout dinner

Following dinner is a three-hour open bar with Pheasant Run
Premium brand liquor, domestic & 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 Main Entr e lists provided within this brochure.

Dessert

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

Pheasant Run Premier Wedding Package

The Premier Wedding package includes a hand-carved ice sculpture and a one-hour upgraded Prestige cocktail reception before dinner with your choice of two (2) of the following displays: Imported and Domestic Cheese Display served with Baguettes & Crackers, Fresh Vegetable Crudité, Spinach & Artichoke Dip served with Crostini or Pesto Bruschetta served with Mozzarella & 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 & Goat Cheese Pizzas
Chicken Satay with Cilantro Lime Sauce
Assorted California Rolls with Soy & 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 & imported beer and wine.

Appetizer

Choice of Appetizer lists provided within this brochure.

Salad

Your Choice of Salad lists provided within this brochure.

Intermezzo

Displayed with a Lemon Leaf Garnish.

Main Entrée

Choice of Entrée 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

Appetizer Selection

Crème of Portobello Mushroom Soup En Croute

Reduced with Sherry Wine & 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 & Spinach Finished with Crème

Stuffed Spinach Gnocchi Al Forno

Sauced with Sundried Tomato Asiago Broth & Garnished with Pesto Ratatouille

Roasted Corn & Lobster Chowder

Flavored with Chili Ancho & Bristol Crème
\$4.95 per person

Roasted Red Pepper Crème & Pesto Shrimp

Reduced with Sundried Tomatoes & 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 & Shaved Bermuda Onions

Hearts of Romaine

Aged Asiago Cheese, Garlic Croutons & Caesar Style Dressing

Field Greens

Romaine, California Iceberg & Baby Greens Garnished with
English Cucumbers, Tear Drop Tomatoes & Julienne of Vegetables

Harvest Salad

Fresh Mesclun Greens, Maytag Blue Cheese, Mandarin Oranges
Candied Pecans & Roma Tomatoes
\$3.95 per person

Boston Bibb Salad

Layered with Radicchio & Belgium Endive Garnished with
Hearts of Palm, Artichoke Hearts, Sundried Cranberries & Toasted Pine Nuts
\$3.95 per person

Dressings

Choice of three (3) dressings

Ranch, Dill, Balsamic Vinaigrette, Honey Dijon, French, Raspberry Vinaigrette,
Caesar, 1000 Island

Please add Gratuity/Service Charge & Applicable Tax
2009 Wedding Packages

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-\$92.95 Premier-\$102.95

New York Strip Steak

Glazed with Brandy Red Wine Reduction, Choice of Peppercorn,
Bleu Cheese or Parmesan Cheese Topping

Classic-\$92.95 Premier-\$102.95

Asiago Crusted Filet Mignon

Set on a Bed of Mushroom Ragout with a Balsamic Madeira Reduction

Classic-\$94.95 Premier-\$105.95

Poultry Selections

Chicken Forestiere

Pan Seared Chicken topped with a Wild Mushroom &
Asiago Gratinee Sauced with Caramelized Onion Reduction

Classic-\$74.95 Premier-\$84.95

Chicken Alexandria

Pan Seared & Brushed with Honey Mustard Crusted with a Mixture of Pecans, Walnuts, Almonds & Sundried Cranberries
Set on Sautéed Baby Spinach Sauced with Calvados Buerre Blanc

Classic-\$74.95 Premier-\$84.95

Aegean Chicken

Grilled Double Breast of Chicken Marinated in Olive Oil, White Wine & Herbs Topped with Roasted Artichoke
Wild Mushroom, Fennel & Goat Cheese Ragout Glazed with Roasted Shallot Herb Wine Reduction

Classic-\$74.95 Premier-\$84.95

Chicken Florentine En Croute

Boneless Chicken Breast Stuffed with a Spinach & Goat Cheese Mousse & Wrapped in Delicate Pastry
Sauced with a Roasted Huajillo Pepper Sauce

Classic-\$79.95 Premier-\$89.95

Entrée Selection (continued)

Seafood Selections

Salmon ala Josef

Marinated in Dijon Mustard & Chardonnay Wine and Pan Roasted, Topped with Savory Bread Crumbs
set on a Bed of Baby Spinach Sauced with Infused Citrus Crème
Classic-\$78.95 Premier-\$88.95

Mediterranean Style Tilapia

Crusted with Caramelized Sundried Tomato Kalamata & Goat Cheese Tapenade
Complimented with Herb Garlic Potato Hash Glazed with Rosemary Buerre Blanc
Classic-\$80.95 Premier-\$90.95

Macadamia Crusted Halibut

Pan Seared Halibut Marinated in Asian Spices Topped with Toasted Macadamia Nuts in a Sweet Soy Glaze
Classic-\$82.95 Premier-\$92.95

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-\$92.95 Premier-\$102.95

Petit Filet of Beef with Madeira Veal Reduction Accompanied with Macadamia Crusted Halibut

With a Sweet Soy Glaze
Classic-\$92.95 Premier-\$102.95

Petit Filet of Beef topped with Pinot Noir Peppercorn Reduction Accompanied by Trio of Crab Crusted Shrimp

Classic-\$94.95 Premier-\$104.95

Vegetarian Entrées

Cost of Main entrée selection

Roasted Vegetable Pasta

Portobello Mushrooms, Zucchini, Asparagus
Baby Bok Choy & 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,
& Pan Seared Endame

Grilled Vegetables En Croute (Vegan Friendly)

Zucchini, Squash, Bell Peppers, Sundried
Tomatoes & Mushrooms seasoned with Herbs and Wrapped with Delicate Puff Pastry

Starch Choice

Garlic Mashed Potatoes

Baby Red Bliss Potatoes infused with Roasted Garlic

Mediterranean Herb & Garlic Roasted Potatoes

New Potatoes marinated in White Wine, Herbs & Garlic

Mascarpone Mashed Potatoes

Red Skinned Mashed Potatoes infused with Mascarpone Cheese & Finished with Crème

Wild Rice Pilaf with Orzo Pasta

Delicate Blend of Wild Rice & 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 & Raspberry Mousse topped with White Chocolate

Chef's Patisserie Trio \$6.95

Chef Selection of Mini Pastries presented with Artistic Garnish

Tiramisu \$4.95

Kahlua Laced Sponge Cake Layered with Mascarpone Cheese & 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 & Decaffeinated Coffee, Assorted Hot Teas,
Whipped Cream, Cocoa Powder and Cinnamon
\$6.95 per guest

Chef Josef's Gourmet Sweet Endings

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/Service Charge & Applicable Tax
2009 Wedding Packages

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 of Weddings" by the readers of The Knot Magazine
- Exquisite venues and comprehensive services for weddings, rehearsal dinners and bridal showers
- Four distinctive ballrooms 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 & Groom
- Complimentary Parking. Valet Parking available
- 36 holes of championship golf
- Exceptional live entertainment in our theaters and comedy club



PHEASANT RUN

R E S O R T

4051 East Main Street • St. Charles, Illinois 60174 • (630) 584-6300 • groupsales@pheasantrun.com
www.PheasantRun.com/Weddings

Please add Gratuity/Service Charge & Applicable Tax
2009 Wedding Packages