



PHEASANT RUN®

RESORT

Phone: (630)584-6300 ~ 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 Croute

*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 Croute (Vegan Friendly)

Zucchini, Squash, Bell Peppers, Sundried

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

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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

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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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