



THE CHARMING SIDE OF CHICAGO

At Pheasant Run Resort we make dreams become reality.

Your wedding and reception will be the most cherished and memorable event of your life. 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 in planning your Rehearsal Dinner, Wedding Reception or Bridal Shower. We will customize each event to fulfill your special requests.

HAVE IT IN STYLE

Included in Your Wedding:

Lovely Indoor & Outdoor Photography Settings

Private Menu Tasting for 6 with your Wedding Coordinator

Preferred Guest Room Rates

First Year Anniversary Guest Room
& Dinner Celebration for Two

Your Choice of Packages:

Exquisite • Premier • Classic

EXQUISITE PACKAGE

Four-Hour Prestige Brands Beverage Service

Domestic and Imported Beer and Wine

Two Hors d'oeuvres Displays And Three Butler Passed
Hors d'oeuvres for Cocktail Hour

Champagne Toast for all Guests

Wine Service throughout Dinner

Five Course Plated Dinner (Appetizer, Salad, Intermezzo, Entree, Dessert)

Custom Designed Wedding Cake served with your choice
of Ice Cream as Dessert

Enhanced Coffee and Tea Service with Whipped Cream,
Cocoa Powder and Cinnamon

Fresh Floral Centerpieces provided by one of our Preferred Florists

Mirrors and Votives to enhance Centerpieces

12 State-of-the-art Custom Colored Up Lights

Luxury Suite for the Happy Couple complete with Champagne
and Chocolate Dipped Strawberries

Chair Covers and Sashes to match Decor

Two Additional Complimentary Resort Rooms for Family



PREMIER PACKAGE

Four-Hour Premium Brands Beverage Service

Domestic Beer and Wine

Your choice of Two Hors d'oeuvres Displays
Or Three Butler Passed Hors d'oeuvres for Cocktail Hour

Champagne Toast for all Guests

Wine Service throughout Dinner

Four Course Plated Dinner (Appetizer, Salad, Entree, Dessert)

Custom Designed Wedding Cake served with
your choice of Ice Cream as Dessert

Coffee and Tea Service

Fresh Floral Centerpieces provided by one of our
Preferred Florists

Mirrors and Votives to enhance Centerpieces

Luxury Suite for the Happy Couple complete with Champagne
and Chocolate Dipped Strawberries

One Additional Complimentary Resort Room for Family



CLASSIC PACKAGE

Four-Hour House Brands Beverage Service

Domestic Beer and Wine

Two Hors d'oeuvres Displays for Cocktail Hour

Champagne Toast for all Guests

Wine Service throughout Dinner

Three Course Plated Dinner (Salad, Entree, Dessert)

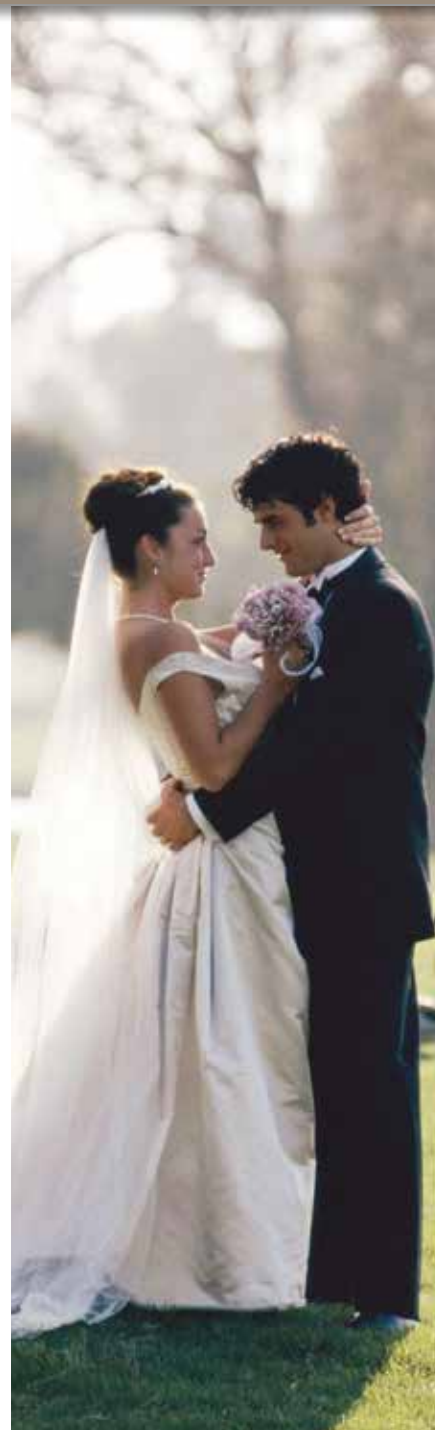
Custom Designed Wedding Cake served with your choice of
Ice Cream as Dessert

Coffee and Tea Service

Fresh Floral Centerpieces provided by one of our
Preferred Florists

Mirrors and Votives to enhance Centerpieces

Luxury Suite for the Happy Couple complete with Champagne
and Chocolate Dipped Strawberries



SELECTIONS

Displayed Hors d'oeuvres Selections

Imported and Domestic Cheese Display served with Baguettes and Crackers

Fresh Vegetable Crudités

Spinach and Artichoke Dip served with Crostini

Pesto Bruschetta served with Mozzarella and Tomato Relish.

Butler Passed Hors d'oeuvres Selections

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

Roast Tenderloin of Beef on Herbed Garlic Toast

Chicken Salad with Walnuts on Petite Puff Pastry



SELECTIONS

Appetizer Selections

Crème of Portobello Mushroom Soup En Croute

Reduced with Sherry Wine and enclosed with Delicate Puff Pastry

Chicken Escarole Soup

Southern Italian Style Stewed Tomatoes, Locally Sourced Escarole, simmered in a Light Chicken Broth garnished With Romano Shaved Cheese

Ravioli Benetti

Cheese Ravioli Complimented with Seared Shrimp Tapenade, Sizzled Leeks, Toasted Pine Nuts Sauced with a Boursin Chive Reduction

Stuffed Spinach Gnocchi Al Forno

Sauced with Sundried Tomato Asiago Broth and Garnished with Pesto Ratatouille

Stuffed Prosciutto, Baby Spinach, Warm Buffalo Mozzarella and Balsamic

Roasted Corn and Lobster Chowder

Flavored with Chili Ancho and Bristol Crème

Additional \$4.95 per person

Roasted Red Pepper Crème and Pesto Shrimp

Reduced with Sundried Tomatoes and Accented with Asiago Cheese

Additional \$4.95 per person



SELECTIONS

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 Bleu Cheese, Mandarin Oranges, Candied Pecans and Roma Tomatoes

Additional \$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

Additional \$3.95 per person

Dressings (Choice of Two)

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

Intermezzo Selections

Raspberry – Lemon – Passion Fruit – Mango – Kiwi



SELECTIONS

Poultry Selections

Chicken Picatta

Pan Seared Infused with a Lemon Butter Sauce, Caper Berries served over Organic Baby Spinach sautéed with Chablis and Caramelized Onions

Exquisite - \$83.95 | Premier - \$73.95 | Classic - \$63.95

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

Exquisite - \$85.95 | Premier - \$75.95 | Classic - \$65.95

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

Exquisite - \$85.95 | Premier - \$75.95 | Classic - \$65.95

Chicken Oscar

Pan Seared Chicken Breast Smothered with Grilled Asparagus and Lump Crabmeat Mixture with a Hollandaise Sauce

Exquisite - \$88.95 | Premier - \$78.95 | Classic - \$68.95



SELECTIONS

Seafood Selections

Salmon

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

Exquisite - \$88.95 | Premier - \$78.95 | Classic - \$68.95

Apricot Glazed Sea Scallops

Roasted and Wrapped with Smoked Apple Wood Bacon drizzled with a Chardonnay and Fresh Apricot Reduction

Exquisite - \$92.95 | Premier - \$82.95 | Classic - \$72.95

Macadamia Crusted Halibut

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

Exquisite - \$92.95 | Premier - \$82.95 | Classic - \$72.95



SELECTIONS

Beef Selections

Flat Iron Steak Chimi Churri

8 oz Grilled marinated flat iron steak smothered with an Argentinean fresh herb paste

Exquisite - \$94.95 | Premier - \$84.95 | Classic - \$74.95

New York Strip Steak

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

Exquisite - \$102.95 | Premier - \$92.95 | Classic - \$82.95

Asiago Crusted Filet Mignon

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

Exquisite - \$104.95 | Premier - \$94.95 | Classic - \$84.95

Pork Options

Pork Medallions

Corn Bread Stuffed with a Granny Smith Apple & Thyme Chutney

Exquisite - \$94.95 | Premier - \$84.95 | Classic - \$74.95

Marinated Mediterranean Style Pork

White Marble Farms Pork Chop, Mesquite Rub, Cranberry and Apple Marmalade

Exquisite - \$94.95 | Premier - \$84.95 | Classic - \$74.95



SELECTIONS

Pheasant Run Duet Selections

**Asiago Crusted Petit Filet with a Balsamic Madeira Reduction
Accompanied by Cranberry Nut Chicken Breast**

Exquisite - \$102.95 | Premier - \$92.95 | Classic - \$82.95

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

With a Sweet Soy Glaze

Exquisite - \$104.95 | Premier - \$94.95 | Classic - \$84.95

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

Exquisite - \$104.95 | Premier - \$94.95 | Classic - \$84.95



SELECTIONS

Vegetarian Entrées

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 and Pan Seared Edamame

Grilled Vegetables En Croute (Vegan Friendly)

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

Starch Selections

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



SELECTIONS

Luau Buffet

Exquisite - \$112.95 | Premier - \$102.95 | Classic - \$92.95

Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams,
in Polynesian Citrus Vinaigrette with a Hint of Cilantro

Tropical Fruit Platter, Mangos, Papayas, Kiwi, Berries, Pineapple and Bananas with Yogurt Dip

Island Grilled Beef and Rice Salad, Marinated Flank Steak, Tossed with
Lemon Scented Rice, Snap Peas, Bean Sprouts and Red Bell Peppers

Cucumber and Papaya Salad, Dressed with a Ginger Cilantro Soy Dressing

Chef to Carve Kalua Roast Suckling Pig, Stuffed with Fruit Dressing Polynesian Chicken, Grilled
and Glazed with Polynesian Sweet and Sour Sauce, Garnished with Grilled Pineapple and Toasted
Coconut Macadamia Crusted Halibut, Topped with a Savory Crust, Garnished with Grilled
Asparagus, Sauced with Soy Maple Glaze Beef and Asian Black Beans

Medallions of Beef with Roasted Snap Peas and Black Bean Sauce Stir Fried Rice
with Apple Smoked Bacon and Scallions

Sweet Potato Casserole with Layers of Sweet Potatoes with Streusel Topping

Polynesian Stir Fry Veggies

Hawaiian Bread

BBQ Cookout Buffet

Exquisite - \$94.95 | Premier - \$84.95 | Classic - \$74.95

Complete Salad Bar

Marinated Artichoke and Penne Pasta Salad

Grape Tomato and Fresh Mozzarella Salad

Pulled Pork Simmered in Our House BBQ Sauce, Piled High Atop Grilled French Bread Garnished with
Choice of Grilled Pineapple, Pepper Jack Cheese and Fried Onion Strings

BBQ Baby Back Ribs, Simmered in Our House BBQ Sauce

Tequila Marinated Chicken Grilled and Sauced with Warm Tomato Salsa

Sweet Corn on the Cob and Drawn Butter

Baked Potato Bar with "All the Fixings"

Sliced Watermelon

Corn Bread with Honey Butter



SELECTIONS

Irish Buffet

Exquisite - \$99.95 | Premier - \$89.95 | Classic - \$79.95

Howth Head Seafood Chowder - A fresh medley of Seafood. Haddock, Salmon, Mussels and Fresh Herbs Finished with a Creamy Broth

Colcannon Irish Potato Salad - Russet Potatoes, Thinly Sliced Leeks, Kale, Napa Cabbage

Kale & Arugula Salad - Strawberries Sliced Almonds, Cucumbers, Radish and Shredded Carrots Served with three assorted dressings.

Irish Soda Bread & Warm Dinner rolls

Corned Beef & Cabbage

Whiskey Glazed Salmon

Pecan & Cranberry Crusted Chicken

Shepherd's Pie

Buttered & Herbed Red Bliss Potatoes

Glazed Baby Carrots

Italian Buffet

Exquisite - \$103.95 | Premier - \$93.95 | Classic - \$83.95

Tuscan Bean Soup with Spinach and Pancetta Bacon

Grape Tomato and Fresh Mozzarella Salad, Roasted Garlic Vinaigrette

Fresh Italian Style Garden Salad

With Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes, Sliced Cucumber Moons and Garlic Croutons Served with Three Assorted Dressings

Vegetarian Baked Lasagna

Chicken Piccata

Chicken Pan Seared and Sauced with Lemon caper Creme

Pan Roasted Shrimp Arrabiata,

Seasoned Shrimp Nestled on Linguini and Sauced with Spicy Arrabiata Sauce and Garnished with Broccoli

Grilled Herb Vegetables

Sprinkled with Aged Parmesan (Zucchini, Carrots, Broccoli, Asparagus)

Garlic Bread and Assorted Rolls and Butter



SELECTIONS

Bourbon Street Buffet

Exquisite - \$108.95 | Premier - \$98.95 | Classic - \$88.95

Seafood Gumbo, Andouille Sausage, Shrimp, Scallops and Clams Garnished with White Rice
Mardi Gras Salad Supreme, Fresh Mixed Greens with Avocado, Jicama, Grapefruit Segments,
Candied Pecans and Goat Cheese, Choice of Three Dressings

Spicy Shrimp in the Rough, Jumbo Shell on Shrimp with Cocktail and Remoulade Sauce

Chef to Carve Cajon Prime Rib, With Merlot Pommery Glace

Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice
Corn Meal Crusted Tilapia, Garnished with Baby Spinach Complimented
with Sauce Moutarde

Chicken and Crawfish Etouffee, Smothered in a Spicy Tomato Sauce Garnished
with Bell Peppers

Fresh Asparagus Hollandaise

Fresh Rolls and Butter

International Buffet

Exquisite - \$112.95 | Premier - \$102.95 | Classic - \$92.95

Roasted Eggplant and Mushroom Soup with Elephant Garlic and Feta Cheese

Antipasto Display:

Fresh Mozzarella, Prosciutto di Parma, Italian Capicola, Cheese Stuffed Tomatoes
Assorted Cheeses, Olives, Gardenia, Grilled Vegetables and Sausages

Kinilau Marinated Seafood, Marinated Shrimp, Scallops, Mussels and Clams
in Polynesian Citrus Vinaigrette with a Hint of Cilantro

Italian Style Garden Salad, Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,
Sliced Cucumber Moons Garlic Croutons, Chef Selected Dressing

Veal Piccata, Tender Veal Pan Seared and Sauced with Lemon Caper Creme

Beef and Asian Black Beans, Medallions of Beef with Roasted Snap Peas and Glazed
with Black Bean Sauce

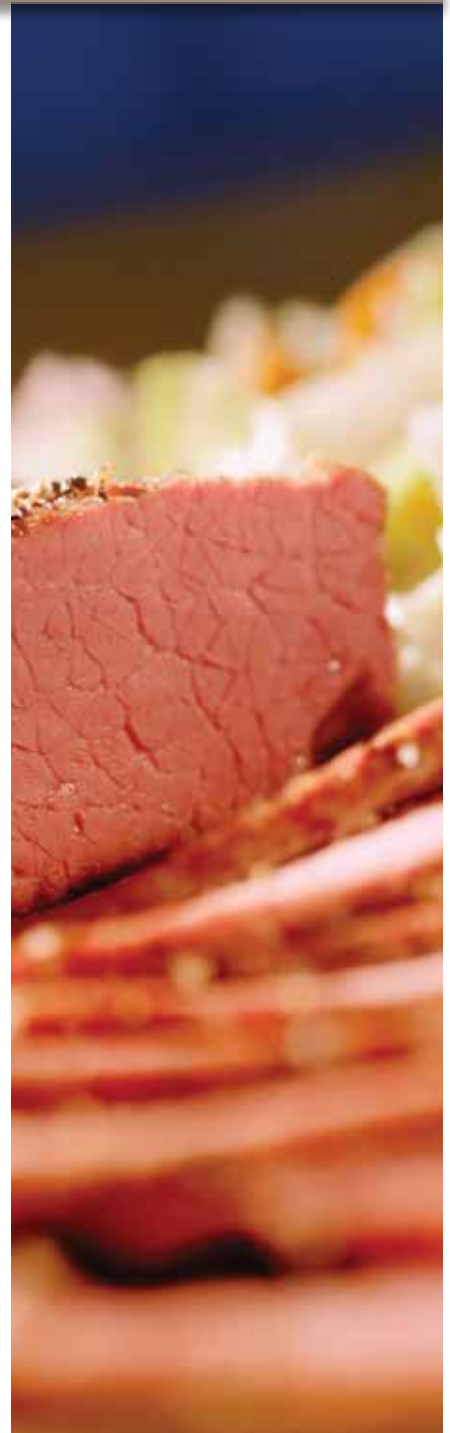
Tequila Marinated Chicken, Marinated Grilled Chicken Breast Sauced
with Warm Tomato Salsa

Creole Style Jambalaya, Smoked Ham, Andouille Sausage and Shrimp Simmered in Spicy Rice

Garlic Mashed Potatoes, Red Skin Potatoes Infused with Garlic

Grilled Herb Vegetables Sprinkled with Aged Parmesan

Variety of Rolls and Butter



ENHANCEMENTS

Plated Desserts

Chocolate Pyramid Torte

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

\$4.95

Chefs Patisserie Trio

Chef Selection of Mini Pastries presented with Artistic Garnish

\$5.95

Tiramisu

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

\$4.95

Crème Brulee

Baked Custard Accented with Grand Marnier with Caramelized Crust

\$5.95

Raspberry Swirl Cheesecake

Rich New York Cheesecake with Raspberry Infusion with Graham Cracker Crust

\$4.95



SELECTIONS

Coffee Bar

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

\$6.95 per guest

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

\$13.95 per guest

Flaming Cordial Coffee Station

Assorted Flavored Liqueurs to Include Bailey's 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) \$16.95 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



BIG CITY SPACE. SMALL TOWN GRACE.

No matter the size and style, we have a wedding space that's perfectly unique for you. When it comes to Chicago destination weddings, resorts don't get any better than Pheasant Run Resort in Saint Charles.

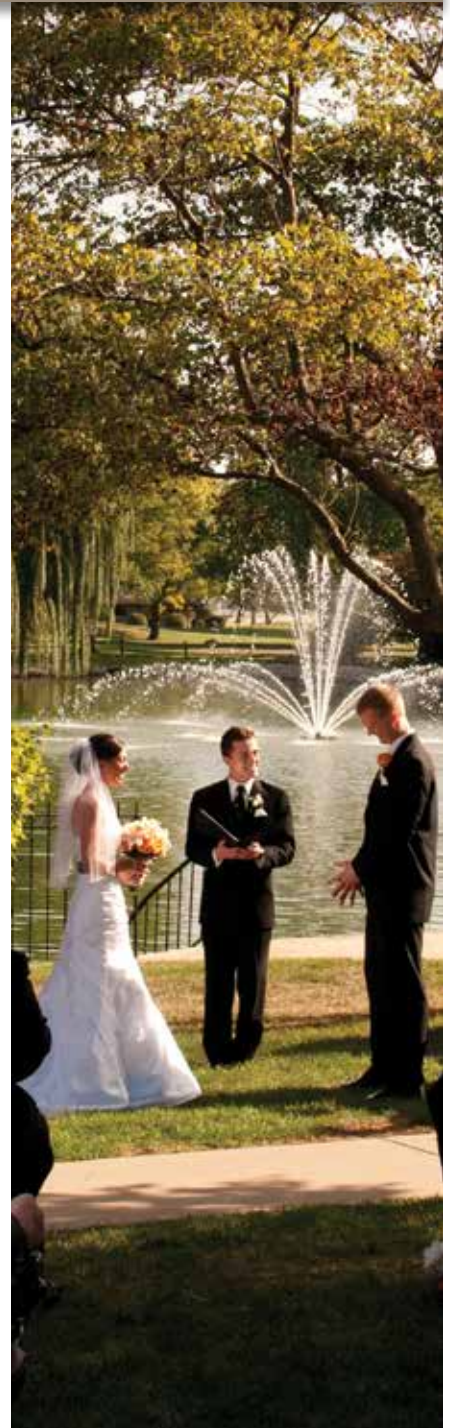
SERVICES AND VENUES

- Voted "Best Weddings" by the Knot Magazine
- Wedding Wire Couples' Choice Award 2017
- Exquisite venues and comprehensive services for weddings, rehearsal dinners, bridal showers, and bachelor/bachelorette parties
- Outdoor settings including poolside patios and over 250 acres of beautiful grounds dotted with sparkling lakes and breathtaking views
- Four distinctive ballrooms able to accommodate events from 100-1000 guests
- Unique replica of historic Bourbon Street
- Award-winning Executive Chef and culinary team
- Personalized Menu Tasting for your wedding
- Bridal hair and make-up from the Complete Look by Spa Vargas Wellness
- Exceptional entertainment options for bachelor/bachelorette parties and your guests
- 18 holes of championship golf
- Spa Vargas Wellness
- Guest rooms with a view, including penthouse and whirlpool suites
- Honeymoon suites
- Complimentary parking ~ Valet Parking available
- A designated professional wedding coordinator to help you every step of the way
- IPANIC Escape Rooms on Bourbon Street

4051 East Main Street ~ St. Charles, Illinois 60174

(630) 584-6300 ~ sales@pheasantrun.com

Receive a 10% Discount for a Friday or Sunday Wedding Reception.
Please add Service/Gratuuity Fee and Applicable Taxes.



VIDTECH AUDIO VIDEO TECHNOLOGIES, INC.

Our Preferred in-house AV company, VidTech, is here to create the unique wedding of your dreams. Why work with several subcontractors, when VidTech has everything you need? Every wedding is handled by seasoned professionals with a massive inventory of AV equipment. Regardless of the challenge, the creative expertise is matched with decades of technical superiority to deliver the best AV experience available anywhere in Chicago.

THE HEAD TABLE **\$210**

6 OPTI RGB up-lights
Choice of color
Setup/Teardown

THE HEAD TABLE PLUS **\$420**

12 OPTI RGB up-lights
Choice of color
Setup/Teardown

THE SUITE **\$700**

16 OPTI RGB up-lights
4 ELED Strips Choice of color
Setup/Teardown

THE IMPRESSIONS PACKAGE

Call for Price

32 OPTI RGB up-lights
8 ELED Strips
4 Moving Lights
4 Changing Light Truss Towers
1 Room Hazer
"Walk on Clouds" Bridal Entrance



OPTI RGB LED Fixture



ELED Strip LED Fixture



Color Blast Fixture

Upgrade \$20.00 per

Service charge not included.

Choose from a wide array of unique audio visual services, including: Audio Editing, HD Projection, Video Mapping, Conventional Lighting, Staging, Video Editing, Motion Graphics, Project Management, Power Distribution, Decor Drapery, Intelligent Lighting, Teleprompting, Graphics Design, Digital Signage, Audio and Video Recording, and a vast array of pre and post production services!



OAK MILL BAKERY



MAIN OFFICE
P: 847-257-0990
F: 847-257-0279
E: info@oakmillbakery.com
www.oakmillbakery.com

Dear Customer,

Congratulations on your engagement! To make your experience with us as easy and seamless as possible, please see the information below.

SCHEDULING APPOINTMENT: you can schedule your consultation & tasting online or by phone. To schedule by phone, please call our main office: **847-257-0990 ext.0**. To schedule online, please use one of the links below depending on location.

Appointments are available at the following store locations:

NILES STORE LOCATION – fluent in English & Polish

Store Address: 8012 N Milwaukee Avenue, Niles

Store Phone: (847) 318-6400

Sales Manager: Barbara (Basia) Baranowski | **Email:** basia@oakmillbakery.com

To schedule appointment online: calendly.com/omb-basia/vip

ARLINGTON HEIGHTS STORE LOCATION – fluent in English & Spanish

Store Address: 2314 E Rand Road, Arlington Heights

Store Phone: (847) 454-0139

Sales Manager: Susan Sepulveda | **Email:** susan@oakmillbakery.com

To schedule appointment online: calendly.com/omb-susan/vip

HELPFUL TIPS FOR BRIDES & GROOMS:

- Schedule appointment 2-3 months in advance
- Consultation is available for up to 4 people [\$25.00 fee for each additional person]
- We suggest bringing color samples, cake topper & inspo pictures to your appointment [if applicable]
- Important to note that not every cake flavor and/or design is included in your package - we have endless options, but additional charges may apply
- If there are any flavors that you know you would like to taste, we encourage you to notify us ahead of time so that we may have them available for the tasting

Day-of Contact: (847) 257-0990 ext.0

IMPORTANT: *Please do not email us regarding day-of inquiries, or any urgent issues.*

We look forward to working with you!

Sincerely,
Oak Mill Bakery

PREFERRED VENDORS

Our experienced Chicagoland wedding event planners keep close ties with local vendors to provide guests with a seamlessly exquisite day from start to finish. If you need help locating an officiant, photographer, live musical act, DJ, florist, or baker for the wedding cake, we've got you covered.

OFFICIATING

RENT-A-REV
Contact: Reverend Jim Rehnberg
847-854-1230
www.rentarev.com

"I DO" WEDDINGS, LTD.
Rev Phil Landers
630-628-3500
info@idoweddings.tv
www.idoweddings.tv

REV TRACIE BIRKENMAIER
847-546-8250
847-525-4645
TracieBirken@aol.com

CARING HARTS
Rev. Robert D. Russell
815-793-3325
thelovestop@aol.com
www.CaringHarts.com

CLERGY FOR WEDDINGS
Rev. Richard M. Lindvall/Rev. Sharon L. Lindvall
773-445-2121
Sharon6163@msn.com

REV ON THE RUN
Rev. Margo Johnson
630-340-9002
info@revontherun.com
www.revontherun.com

PHOTOGRAPHERS AND VIDEOGRAPHERS

STUDIO 3 PRODUCTIONS
www.Studio3pros.Com
630-377-9700

CAROLE WOODS STUDIO
www.carolewoodsstudio.com
760-687-6960

TRADEMAN PHOTOGRAPHY
www.trademanphoto.com
630-377-8001

ALEX CLANEY PHOTOGRAPHY, INC.
311 S. Second Street
St. Charles, IL 60174-2863
Phone: 630-587-3866
Fax: 847-841-3676
Cell: 847-404-2881
alex@alexclaneyphoto.com
www.alexclaneyphoto.com

XPRESS VIDEO PRODUCTION
www.xpressvideoproductions.com
224-723-5111

MODERN IMAGE STUDIO
http://modernimagestudios.com/
(800) 977-8863

MAGICAL MOMENTS PHOTOGRAPHY
www.mmpix.com
847-910-9875
www.revontherun.com

FLORISTS & DECORATORS

TOWN & COUNTRY GARDENS
Jamie@eventsbytcg.com
Jamie Lea Bates
847-742-1135

THE WORKS
dorothy@theworksflorist.com
www.theworksflorist.com
Dorothy Redinger
Ph: 630-221-0183
Fx: 630-221-0184
263 Thunderbird Trail
Carol Stream, IL 60188

FRESH & SILK FLOWERS
www.freshandsilkflowers.com
630-690-7822
578 W. Army Trail Rd.
Carol Stream, IL 60188

FLOWERS BY CHRISTINE
630-372-9101 or 800-753-4304
www.flowersbychristine.com

ELEGANT EVENT LIGHTING
www.elegantevetnlighting.net
847-841-3890

LIMO

FLAG LIMO
bob@flaglimo.com
630-357-5257

WINDY CITY LIMOUSINE
sales@windycitylimos.com
www.windycitylimos.com
847-916-9300

SPARE WHEELS
pickmeup@sparewheels.com
www.sparewheels.com
630-377-4637

CAKES

OAK MILL BAKERY
www.oakmillbakery.com
info@oakmillbakery.com
847-257-0990 ext.0

MUSIC & DJ/ENTERTAINMENT

CEREMONY MUSIC
Violin/Flute
Audra Sybert
630-524-5076

STUDIO 3 PRODUCTIONS
www.studio3pros.com
630-377-9700
ALL-PRO MUSIC
www.allpromusicdj.com
847-608-6409

MUSIC BY DESIGN
www.mymusicbydesign.com
630-262-0432

CREATIVE MUSIC CONSULTANTS
www.chitowndixiestompers.com
630-524-5076

HYPE PRODUCTIONS
http://hypeproductionsinc.com/
888-497-HYPE

HIGH ENERGY DJ
www.highenergyproductions.com
630-279-4169

LANDINI ENTERTAINMENT PRODUCTIONS, INC.
www.landinientertainment.com
630-860-1099