

# Cantigny Golf



2012 EVENTS

*Come as a golfer...  
leave as a friend!*





Many think Cantigny Golf is by invitation only.

Consider yourself invited.

At Cantigny, you'll feel welcome and appreciated as you're treated to a level of service usually reserved for members of private clubs. We realize there is more to a great golf experience than just great golf. From the professional staff to your full-time golf event coordinator, we ensure exceptional service and attention to detail. We offer all the amenities; an award winning golf shop, a state-of-the-art Golf Academy and practice center, PGA golf professionals, fully trained caddies and an award-winning, full service restaurant and grill overlooking the course. All this makes Cantigny Golf one of the best public golf course experiences in the country.

Cantigny Golf's 27 holes—intertwined with hills, lakes and woodlands—proves to be an enjoyable challenge to golfers of all abilities. The versatile layout also provides an ideal setting for large groups, up to 220 golfers, to enjoy faster play.

Considered a premier destination by Chicagoland event planners, Cantigny hosts 60 corporate and charity events annually. Your full-time golf event coordinator will personally assist you in planning every detail of your event including: menu planning, ordering merchandise, arranging caddies, and offering ideas to make your event stand out.

Whether you are hosting 20 of your best customers or 220 contributors to your favorite charity, you can count on Cantigny's personal service and quality facility to create an impressive and successful golf event.

Cantigny Golf Events	2-4
Procedures & Policies	5
Event Planning	6-9
Breakfast	11
Meeting Planner	11
Lunch	12
Lunch Buffets	13
On-Course Food & Beverage	14
Cocktail & Bar Packages	14-15
Hors d'oeuvres Reception	16
Hors d'oeuvres	17-18
Dinner	19-20
Dinner Buffets	21



## Cantigny Golf Events

### Shotgun Start (available Monday -Thursday)

#### Spring 18-Hole Shotgun Pricing (before Memorial Day)

Groups of 72-144 players

18-Hole Shotguns begin at 1:00 pm

\$8,400 plus \$31 per player

(add \$101 per player over 120 players)

#### Summer/Fall 18-Hole Shotgun Pricing

Groups of 72-144 players

18-Hole Shotguns begin at 1:00 pm

\$12,600 plus \$31 per player

(add \$136 per player over 120)

Includes:

- Exclusive use of 18 holes
- Exclusive use of the dining room in evening
- 18-hole green fee with electric cart, equipped with electronic yardage system
- \$15 per person merchandise credit
- Personalized bag tag with yardage guide
- Range balls & tee packet
- Professional scoring & scoreboard
- Full locker room & amenities
- All professional services

#### Spring 27-Hole Shotgun Pricing (before Memorial Day)

Groups of 145-220 players

\$12,600 plus \$31 per player

(add \$101 per player over 180 players)

#### Summer/Fall 27-Hole Shotgun Start

Groups of 145-220 players

\$18,900 plus \$31 per player

(add \$136 per player over 180 players)

Includes:

- Exclusive use of 27 holes
- Exclusive use of the Cantigny Golf Clubhouse
- 18-hole green fee with electric cart, equipped with electronic yardage system
- \$15 per person merchandise credit to the golf shop
- Personalized bag tag with yardage guide
- Range balls & tee packet
- Professional scoring & scoreboard
- Full locker room & amenities
- All professional services

27-Hole Events are available any time of day. No other golf functions will be scheduled on the day you host a 27-Hole Event.

*Shotgun and Consecutive Time Event golf packages carry a \$35 per person food and beverage minimum.*

### Consecutive Times

Groups of 48-100 players

\$136 per player

Includes:

- 18-hole green fee with electric cart, equipped with electronic yardage system
- \$15 per person merchandise credit
- Personalized bag tag with yardage guide
- Range balls & tee packet
- Professional scoring & scoreboard
- Full locker room & amenities
- All professional services

Consecutive times are available Monday–Thursday with 10-minute intervals.

### 9-Hole Event

Available Monday–Thursday. Please contact your Cantigny golf event coordinator to make arrangements.



## Cantigny Golf Events (continued)

### Golf Academy Events

The Cantigny Golf Academy is the first year-round practice and training center of its kind in the Midwest. Consider the Golf Academy for your next corporate or charity event. The Academy is a unique, state-of-art teaching facility, perfect for client or customer appreciation events, team-building activities, rewarding valuable employees, or just a fun outing with friends. Pricing and food and beverage options available upon request.

### Small Group Booking / Advanced Booking

Groups of 16-48 players

\$113 per player weekdays (Monday-Thursday)

\$118 per player weekends (Friday-Sunday)

Includes:

- 18-hole green fee with electric cart, equipped with electronic yardage system
- Range balls & tee packet
- Full locker room & amenities

Deposit of \$100 per foursome required at time of booking.

Cart signs, caddies and proximity stakes available upon request.

One payment for entire group is required on event day.

Small Group Bookings are an opportunity to book tee times in advance only and are not considered to be an outing or event by Cantigny staff. Please contact the Cantigny Golf Event Coordinator for availability.

### Book an Event

For more information or to book an event, contact your Cantigny golf event coordinator, Valerie Chaggaris, at 630 260 8134 or [VChaggaris@Cantigny.org](mailto:VChaggaris@Cantigny.org).

## Procedures & Policies

### Event Booking Procedures

A \$2,000 deposit is required. A signed contract must accompany the deposit to reserve the date and both must be received by agreed upon date. The deposit is applied toward the final bill.

### Cancellation Policy

The golf portion of your event may be cancelled up to 120 days before the event without penalty. If cancellation occurs less than 120 days before the event, the \$2,000 deposit is forfeited to Cantigny.

Food and Beverage: Expenses incurred by Cantigny in preparation for a confirmed golf event become the responsibility of the guest. Golf events cancelled within a 72-hour period of the event will be assessed full price on all perishables.

### Rain Policy

In the event of rain, you are responsible for the golf played. For example, if the event is rained out after 9 holes, you will be charged for 9 holes. In the event of a complete rainout, you will not be charged for golf. You may be charged for any special merchandise ordered and/or perishable food items ordered through Cantigny Food and Beverage as per the Banquet/Catering Agreement.

### Additional Charges

A 7.25% sales tax is added to all food and non-alcoholic beverage prices unless a tax exempt letter is provided prior to, or at the time of your event. A 20% service charge is then added to your bill.



## Event Planning

### Golf Rules and Regulations

Cantigny Golf is a non-metal spike facility. The Cantigny staff can replace metal with non-metal spikes for a nominal charge.

### Dress Code

Event organizers are responsible for notifying and ensuring that all event participants adhere to the Cantigny Golf dress code. Shirts must have collars, shorts must be Bermuda length, no net-style or t-shirts and no halter tops. Cantigny reserves the right to refuse play for improper attire.

### Event Planning Timeline

Because of high volume event activity during the height of the golf season, all event planners must meet with your Cantigny golf event coordinator by May 1 to plan the entire golf event including all food and beverage details.

- 30 days prior to the event: Bag tag order due (logo, text and total number needed)
- 30 days prior to the event: Final menu due
- 17 days prior to the event: Maximum number of players due (consecutive tee times only)
- 7 days prior to the event: Final count due for food and beverage
- 1 day prior to the event: Final pairings due

### Pairings and Scoring

Pairings are due to your Cantigny golf event coordinator one day prior to the event. Your golf event coordinator places the groups appropriately on the golf course. Cart signs, scorecards and bag tags will also be produced based on the pairings you provide. Your golf event coordinator can accommodate any last minute changes on the day of the event.

Your golf event coordinator will work with you to choose the format for your event that is the most appropriate. Our staff will score the event based on the format you choose. Scoreboards are posted during the social hour and dinner, and a full list of winners is presented for your awards ceremony.

### Registration

Your Cantigny golf event coordinator can help you select the ideal location for your registration area and ensure set up upon your arrival.

### Practice Facility

Complimentary range balls are included for your guests to warm up. The Cantigny Golf Academy, complete with greens for putting, chipping and sand play, enables golfers to hone all aspects of their game.

### Golf Instruction/Clinics

Give your group the opportunity to learn more about the game. Work on putting, chipping or driving with our golf professionals. See your Cantigny golf event coordinator for more details.



## Event Planning (continued)

### Putting Contests

Set up a 1-3 hole obstacle course, a long putt or other putting contest formats.

### Beat The Pro/Buy The Pro

Give each member of your group an opportunity to get closer to the hole than a member of our professional staff on a par 3, or buy one of our professional's drives on a long par 5. If you are hosting a charity event, this is a good way to raise money for your cause. *Rate: \$200 per professional.*

### Hole Contests

Closest to the pin, longest drive, straightest drive, longest putt, etc...can be arranged with your golf event coordinator who will help you pick the best holes for each contest. Hole-in-One contests may also be arranged. Please ask your golf event coordinator about Hole-in-One packages which include cars, signage and insurance.

### Rental Clubs

Cantigny Golf offers the finest rental club selections available. Advanced reservations are required for rental clubs. *Rental clubs are \$40.00 per set.*

### Special Order Merchandise

Order shirts, wind shirts, jackets or other merchandise options branded with your company's logo and/or Cantigny logo.

### Photography

Please ask your Cantigny golf event coordinator for a list of photographers for your event. Pictures of each foursome on the course make a great gift.

### Caddies

Enjoy the walk without the lifting. Cantigny Golf is proud to offer our guests the services of our exceptional caddie program. All caddies are Cantigny trained, 14 to 21 years of age and still in school.

Make your guests feel extra special - treat them to one of several caddie services:

- VIP foursomes - special treatment for special guests
- A forecaddie for each foursome to track errant golf balls and help pace of play
- A spot caddie at more challenging points on the course to minimize bottlenecks

The rate is \$50 per caddie, which includes tip.

100% of the fee goes directly to the caddie. Cantigny receives no monetary compensation whatsoever for our caddie services. Rather, we provide this service as a demonstration of our commitment to area youth by offering meaningful employment opportunities through our growing caddie program.

### The McCormick Foundation

Cantigny Golf is proud to be part of the McCormick Foundation - a nonprofit organization committed to strengthening our free, democratic society by investing in children, communities and country. Through its grant-making programs, Cantigny Park and Golf, museums and civic outreach program the Foundation helps build a more active and engaged citizenry. It was established as a charitable trust in 1955, upon the death of Colonel Robert R. McCormick, the longtime editor and publisher of the Chicago Tribune.



**Exceeding expectations  
for your most memorable  
events.**



## Breakfast

### Fresh Start Continental

Freshly baked Danish, muffins, assorted breakfast breads, assorted chilled juices, coffee, tea and milk.  
\$9.95

### Daybreak Continental

Sliced fresh fruit, freshly baked Danish, muffins, assorted breakfast breads, bagels and cream cheese, assorted chilled juices, coffee, tea and milk.  
\$14.95

### Homestead Buffet *(A 30-person minimum is required)*

Assorted chilled juices, coffee, tea, country fresh scrambled eggs, applewood smoked bacon, cinnamon French toast, pork sausage, hash browns, sliced fresh fruit, fresh baked muffins, assorted breakfast breads, butter and preserves.  
\$17.95

### Breakfast Sandwich Buffet

Your choice of bagel or English muffin breakfast sandwich with: applewood smoked bacon, sausage patty, scrambled eggs and American cheese. Served with assorted chilled juices, coffee and tea.  
\$9.95

## For the Meeting Planner

### Beverages

Coffee	\$ 20.00 per gallon
Soft Drinks	\$ 3.00 and up per bottle
Chilled Juice	\$ 20.00 per carafe
Iced Tea	\$ 20.00 per gallon
Mineral Water	\$ 2.00 and up per bottle
Lemonade	\$ 20.00 per gallon

### Refreshments

Seasonal Sliced Fruit	\$ 3.95 per person
Bagels and Cream Cheese	\$ 2.95 per person
Assorted Cookies	\$ 2.95 per person
Assorted Candy Bars	\$ 2.95 per person
Brownies	\$ 2.95 per person
White and Dark Chocolate Dipped Strawberries	\$ 1.00 each
Snack Chips	\$ 2.25 per person
Mixed Nuts	\$ 3.25 per person
Pretzels	\$ 2.25 per person

### Special Dietary Needs

Cantigny's culinary team is able to serve meals that meet any special dietary needs. Vegetarian meals can also be provided in addition to other entree selections. Please provide at least one-week's notice to ensure that our Chef can meet any of these special requests.



## Box Lunch

Each box lunch includes a sandwich, apple, jumbo cookie and chips. Please choose up to three of the following boxed lunch options for your guests.

\$11.95

**Roast Turkey Breast** - on multi-grain bread

**Ham** - on sourdough bread

**Turkey Pastrami and Swiss Cheese** - on rye bread

**Ham and Turkey Club** - on herb fococcia

**Italian Sub with Capicola, Hard Salami, Smoked Ham, Pepperoni and Provolone Cheese** - on Italian bread

**Tomato Caprese** - on a hoagie roll

## Lunch Buffets

All buffets include iced tea and lemonade. Offered for groups of 40 or more.

### Tour de Seca

Sicily, Rome, Naples and other Italian landmark cuisine are featured on this fabulous buffet. Antipasto platter, Caesar salad bar, campanelle alfredo, cheese stuffed ravioli with Italian sausage and marinara, gnocchi with spinach and vodka sauce, chicken saltimboca, bruschetta, crusty Italian bread and rolls with butter and tiramisu for dessert.

\$18.95

### Assembled Deli

A sampling of five different sandwiches:

**Six Pepper Steak** – on a hoagie roll with boursin cheese, arugula and oven roasted tomatoes

**Fried Chicken Salad** – on a fresh baked roll

**Turkey Pastrami and Swiss** – on a pretzel roll

**Tuna Salad** – on a mini croissant

**Tomato Caprese Sandwich** – on Italian bread

Accompanied by fresh baked cookies, macaroni salad and kettle chips.

\$17.95

### American Deli

Bringing you the finest of meats, ham, turkey, roast beef, with a selection of cheeses, lettuce, tomato, onions and pickles, premium condiments and assorted breads. Accompanied by macaroni salad, chips and cookies.

\$16.95

*A variety of soups are available for an additional \$1.95*

### Chicago Tailgater

1/4 pound Angus beef hamburgers, Chicago hot dogs, bratwurst, baked beans, coleslaw, potato salad, chilled watermelon, potato chips, American and Swiss cheeses, lettuce, tomato, onions, pickles and cookies.

\$17.95

*For precautionary measures, unconsumed food from the buffet may not be taken from the building.*

## On-Course Food & Beverage

For your guests' convenience on the golf course, a snack shop is located on the lower level of the clubhouse where they will make "the turn." We also offer either two snack huts on the golf course or two beverage carts.

The snack shop is open daily and is always available to your guests. The snack shop offers:

Domestic Beers	\$ 3.75 & up
Imported Beers	\$ 5.50 & up
Gatorade	\$ 3.00
Lemonade	\$ 4.00
Bottled Water	\$ 2.00
Juices	\$ 3.00
Iced Tea	\$ 4.00
Soda	\$ 3.50
Candy Bars	\$ 1.75
Fruit	\$ 1.50
Chips	\$ 1.50
Hot dogs	\$ 3.00
Sandwiches	\$ 4.50
Brats	\$ 3.50

You may ask your guests to pay cash for their food and beverage items or you may choose to host these items on a master tab. The tab is calculated at the end of the event and billed accordingly.

On average, most events consume 5-6 drinks per person during an 18-hole round. This is only an estimate based on a sample of previous events and may differ from the final bill. Weather and group dynamics play a part in this average.

## Cocktail & Bar Packages

### Cocktail Parties

All golf events require a private bartender. The bar fee is \$100 per bartender for each bar. Your golf event coordinator can work with you to determine the location and the number of bars to best meet your group's needs.

### Cash Bar

Your bar is set up with a selection of the most popular house, call and premium beverages, domestic and imported beers, premium house wines and soft drinks.

### Host Bar

Your guests are provided with an open bar for as long as you specify. At the end of the event, the tab is calculated according to drinks consumed and a 20% gratuity is added.

As a guideline for your planning, individual drink prices are:

Call Drinks	\$ 4.00 & up
Imported Beers	\$ 5.50 & up
Premium Drinks	\$ 5.50 & up
Glass of Wine	\$ 5.50 & up
Domestic Beers	\$ 3.75 & up
Soft Drinks	\$ 2.00 & up

### Bar Packages

Per person bar package prices include a choice of the liquor packages below, standard domestic and imported beers, premium wine by the glass and mixers. Bar packages are subject to a 20% gratuity.

	Call	Premium
1 Hour	\$14.00	\$16.00
2 Hours	\$20.00	\$22.00

### Call Package\*

Seagrams VO	Seagrams 7
Smirnoff	Bacardi
Canadian Club	Beefeaters
Captain Morgan	Malibu
Southern Comfort	J & B
Jim Beam	Skyy

### Premium Package\*

Call brands as well as:	
Stolichnaya	Tanqueray
Absolut	Dewars
Johnnie Walker Red	Jack Daniels
Ketal One	Crown Royal

### Bottled Beers\*

Becks	Two Brothers
Budweiser	Amstel Light
Budweiser Light	Miller Lite
Bells	Goose Island
Berghoff	Dos Equis
Labatt Blue	Clausthaler N/A
Guinness	Stella Artois
Coors Light	Bass
Lefte	Hoegaarden
Rolling Rock	Shiner Bock

\*Other brands of liquor, beer and wine lists are available upon request.

*For our guests' protection, we reserve the right to limit consumption of alcoholic beverages. We support the responsible service of alcohol.*

## Hors d'oeuvres Reception

### The Premier

Our Chef proudly presents a two-hour hors d'oeuvre reception that is designed to fit the tastes of all your guests. Our garden salad bar and carvery station are included in all Premier receptions, please select two additional food stations from the list below. The stations are arranged throughout the room to encourage mingling.

*Offered for groups of 40 or more. \$36.95 per person.  
A \$50 per chef fee applies for carving or sautéing stations.*

### Carving – Select one

Virginia Smoked Ham  
Roast Wisconsin Turkey Breast  
Salmon EnCroute  
Six Pepper New York Strip Loin  
Andouille Stuffed Pork Loin

*All appropriate condiments and rolls included*

### Wok

Crab Rangoon  
Pot Stickers  
Vegetable Spring Rolls  
Satay of Chicken

### Cajun

Jambalaya  
Shrimp Etouffé with Dirty Rice  
Catfish with Hush Puppies

### Italian

Osso Buco  
Campanelle Pasta with Alfredo  
Potato Gnocchi with Pesto  
Cheese Ravioli with Marinara

### Seafood

Gulf Shrimp  
Snow Crab Legs

### Asian

Cashew Chicken with Rice Noodles  
Shrimp and Pork Fried Rice  
Hong Kong steak with broccoli and water chestnuts

### Southwestern

Build-Your-Own Steak and Chicken Fajita Bar  
Beef Tamales  
Chihuahua Cheese Enchiladas

*A manned jambalaya, pasta or stir-fry station can be added for a \$50 chef fee per station.*

## Hors d'oeuvres

Hors d'oeuvre trays serve 50 *pieces*, except where asterisks indicate serving for 50 *people*. As a cocktail accompaniment preceding a meal, estimate 3-8 pieces per person. As a meal or reception, we require approximately 12-15 pieces per person.

### Chilled Hors d'oeuvre Trays

*Vegetable Crudites	\$ 90
*Imported and Domestic Cheese	\$150
*Tropical and Seasonal Fresh Fruit	\$130
*Classic Italian Antipasto Platter	\$210
*Bruchetta Bar	\$105
Three toppings served with sliced baguette	
Steak and Boursin	\$110
Jumbo Chilled Shrimp	\$120
with cocktail sauce and lemons	
Jumbo Snow Crab Claws	\$230
with cocktail sauce	
Antipasti Skewers	\$110
capicola and salami in basil oil, artichoke, buffalo mozzarella, oven roasted tomatoes and boursin stuffed manzanilla olives	

### Hot Hors d'oeuvre Trays

Meatballs choice of Swedish, Italian or BBQ	\$ 65
Vegetable Spring Rolls	\$ 90
Buffalo Wings with bleu cheese dip	\$ 75
Baby Red Potato Skins	\$ 65
with bacon, cheese and chives	
Stuffed Mushrooms	\$ 95
filled with Italian sausage and mozzarella	
Cheese Quesadillas	\$ 65
Pesto Chicken Quesadillas	\$ 85
Crab Cakes	\$ 75
Oysters Rockefeller	\$175
stuffed with Pernod flavored spinach and topped with hollandaise sauce	
Assorted Mini Quiche	\$ 70
Tandoori Chicken Satay with Tzatziki Sauce	\$ 90
Smoked Chicken Crostini	\$ 65
Spinach and Feta in Phyllo cups	\$ 90
Brie EnCroute	\$ 95
Pastrami and Swiss Melts	\$ 65
Coconut Shrimp	\$125
Bacon Wrapped Scallops	\$150
Monte Cristo	\$ 75



## Hors d'oeuvres (continued)

### Imperial Carvery

All premium condiments and rolls are included. The salmon feeds approximately 25 guests, and the New York strip loin, tuna, lamb, prime rib, turkey breast, ham and pork loin serve approximately 50 guests. A \$50 per chef carving fee applies.

Roast Wisconsin Tom Turkey	\$150
Prime Rib	\$340
Virginia Ham	\$165
Salmon En crute	\$150
Six Pepper Crusted Strip Loin	\$255
Andouille Stuffed Pork Loin	\$150
Seared Ahi Tuna	\$200
Leg of Lamb	\$250

### Build Your Own Nacho Bar

Homemade tortilla chips, Spanish-style ground beef, refried beans, Monterey Jack and Cheddar cheeses, onions, lettuce, tomatoes, sour cream, black olives, guacamole, jalapenos and salsa.

\$9.95

### Ice Sculptures/Specialty Cakes

After the event, take one last opportunity to provide a great impression. Logo ice sculptures and specialty cakes provide a unique and memorable visual accent to your reception.

## Dinner

Dinners include a garden salad, rolls and butter, coffee, tea and milk. For dessert, choose brownie a la mode, New York style cheesecake, delicate four-berry pie, apple tartitan, Neapolitan chocolate, white and strawberry mousses, strawberry shortcake, chocolate flourless cake, or substitute with a logo cake. Please select only one dessert item for all your guests.

### New York Strip Steak

Grilled 12 oz. New York strip steak topped with whole roasted mushrooms and crispy fried onions. Served with twice baked whipped potatoes, haricot vert and a demi-glace.  
\$32.95

### Black Angus Filet Mignon

Tender 8 oz. filet of Angus beef with haricot vert baby red twice-baked potato and a boursin demi.  
\$42.95

### Grilled Applewood Smoked Salmon

Atlantic salmon fillet lightly smoked with sweet applewood and grilled to perfection. Served with a risotto asparagus strudel, oblique cut vegetables and a dill havarti cream sauce.  
\$30.95

### Chicken & Prosciutto Basilico

Roast breast of chicken stuffed with prosciutto, portabello mushrooms, basil and fresh mozzarella. Served over pesto cream sauce, mushroom polenta and grilled yellow squash.  
\$27.95

### Filet & Shrimp

Tender 6 oz. six-pepper seared filet of Angus beef. Served with three shrimp on a skewer, fresh asparagus, roast tomato and dauphinoise potatoes.  
\$42.95

### Chicken Vesuvio

Two, 4 oz. sautéed chicken breasts, seared and accompanied with potato wedges, roasted broccoli and tomato. Draped in a classic Vesuvio sauce.  
\$25.95



## Dinner (continued)

### Petite Filet & Cold Water Lobster Tail

4 oz. of black Angus beef filet with demi-glace and a split 6 oz. lobster tail with lobster infused butter. Served with dauphinoise potatoes and fresh asparagus.

\$47.95

### Filet and Chicken

A tender 4 oz. filet of Angus beef with a porcini Merlot sauce, and a 4 oz. grilled chicken breast with a basil mascarpone sauce. Accompanied by whipped potatoes and asparagus stuffed roma tomato on sautéed spinach.

\$35.95

### Filet and Salmon

A tender 4 oz. filet of Angus beef with a porcini Merlot sauce and a grilled applewood smoked salmon fillet with a dill havarti cream sauce, served with sun-dried whipped potatoes, Swiss chard and baby carrots.

\$39.95

### Radiatore Margherita

Radiatore pasta tossed in garlic, white wine and basil sauce with diced tomatoes, parmesan and fresh mozzarella.

\$21.95

## Dinner Buffets

The following buffets are offered for groups of 40 or more.

### Le Grand Buffet

Soup du jour, crab and shrimp salad, Caesar salad bar, breast of chicken marsala, campanelle Alfredo, broiled tilapia with lemon cream sauce, New York strip loin of beef with roasted mushrooms and a Merlot sauce, roasted baby potatoes, roasted vegetable medley, rice pilaf, fresh rolls, assorted mini pastries, tarts and chocolates, coffee, tea or lemonade.

\$33.95

### The All American Cookout

Juicy 8 oz. New York sirloin steaks grilled to medium, with roasted mushrooms, southern style BBQ bone-in chicken and baby back ribs, pork loin with apple stuffing, and sage gravy, Texas-sized baked potatoes, bacon and onion green beans, salad bar, corn bread and dinner rolls, cherry cobbler à la mode, coffee, iced tea or lemonade.

\$33.95

### Touchdown

1/4 pound Angus beef hamburgers, Chicago hot dogs, bratwurst, barbecued chicken, baked beans, coleslaw, potato salad, corn on the cob, watermelon, cookies, fresh rolls, coffee, iced tea or lemonade.

\$24.95

### Que Buena Fiesta

Tropical fruit, Mexican chopped salad, and our tequila lime chicken and steak taco bar are just the beginning of this south of the border spectacular. Next, enjoy mini spicy shrimp tostadas, tamales and Chihuahua cheese enchiladas, accompanied by Spanish rice and refried beans. Churros for dessert, with coffee, tea, or lemonade. Ask about having frozen margaritas or a Mariachi band for an additional charge.

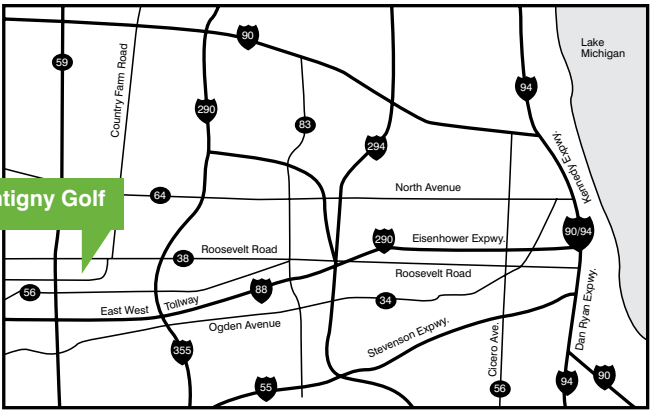
\$27.95

### Cantigny Surf and Turf

Treat your guests like royalty. This is the “best of the best.” Slow roasted prime rib, potato-encrusted salmon with a mustard sauce, lobster Newburg, split king crab legs, chilled jumbo shrimp, Caesar salad bar, green beans, coffee, tea and lemonade. Finish off the evening by enjoying our sweets table!

\$63.95

*For precautionary measures, unconsumed food from the buffet may not be taken from the building.*



**Cantigny Golf**  
**27w270 Mack Road**  
**Wheaton, Illinois 60189**  
**630 668 8463 Telephone**  
**630 260 8281 Facsimile**  
**CantignyGolf.com**

## Driving Directions

### From Chicago

290 west to 88 west. Exit at Winfield Road. Travel north to Mack Road. Turn right on Mack and the clubhouse entrance will be approximately 1 mile on your left.

### From the North Suburbs

53 south to 355. South on 355 to 88 west. Exit at Winfield Road and travel north to Mack Road. Turn right on Mack and the clubhouse entrance will be approximately 1 mile on your left.

### From O'Hare

294 south to 88 west. Exit at Winfield Road. Travel north to Mack Road. Turn right on Mack and the clubhouse entrance will be approximately 1 mile on your left.

### From the Northwest Suburbs

Rt. 59 south. Cross Rt. 38. Continue south to stop light at Mack Road. Turn left and continue on Mack across Winfield Road to entrance on your left.

### From the South

294 North to 88 West. Exit at Winfield Road. Travel north to Mack Road. Turn right on Mack and the clubhouse entrance will be approximately 1 mile on your left.