

2020 CANTIGNY GOLF EVENTS





A PRIVATE CLUB EXPERIENCE AT A WORLD-CLASS PUBLIC FACILITY

Host your next event at one of the Chicago area's premier golf venues. Cantigny's scenic and well-maintained 27-hole championship golf course, full-service golf shop, locker rooms and beautiful restaurant and grill are sure to impress your guests.

Cantigny is recognized annually as one of the best courses you can play for course conditions, layout, staff friendliness, and hospitality. Our daily commitment to golf and culinary excellence is unmatched in Chicagoland.

Cantigny's full-time Golf Event Sales Manager will personally assist you in planning every aspect of your special event from scoring and on-course prizes, custom merchandise ordering, menu planning, and other key details.

Our experienced P.G.A. Professionals and outside services staff are also on-site for every event and ready to deliver exceptional personal service before, during and after your event to make your event experience a total success.

GOLF EVENT GUIDELINES

SHOTGUN STARTS

Available Monday-Thursday; Friday by special request

- Exclusive use of 18 holes for a minimum of 100 players and a maximum of 144 players
- 18-hole green fee with electric cart, equipped with electronic yardage system
- Range balls included for all players
- Professional scoring and scoreboard, bag tags, and cart signs provided by PGA staff
- Caddies available by request
- Full locker room and amenities
- Exclusive use of Red Oak dining room
- Professional services including on-course events, food and beverage planning, custom merchandise ordering through a dedicated Golf Event Sales Manager

27-HOLE SHOTGUN STARTS

Available Monday-Thursday; Friday by special request only

- Exclusive use of all 27 holes for a minimum of 160 players and a maximum of 216 players
- 18-hole green fee with electric cart, equipped with electronic yardage system
- Exclusive use of Cantigny Golf Academy including hitting bays, practice putting and chipping greens, and range balls for all players
- Professional scoring, scoreboard, bag tags, and cart signs provided by PGA staff
- Caddies available by request
- Full locker room and amenities
- Exclusive use of dining facilities, including Woodside Pavilion, Cantigny's modern and luxurious tented venue that can accommodate up to 250 guests
- Professional services including on-course events, food and beverage planning, custom merchandise ordering through a dedicated Golf Event Sales Manager

CONSECUTIVE TEE TIME EVENTS

Available Monday-Thursday; Friday-Sunday by special request only

- Priority booking available for groups of 48-100 players
- 18-hole green fee with electric cart, equipped with electronic yardage system
- Range balls included for all players
- Professional scoring and scoreboard, bag tags, and cart signs provided by PGA staff
- Caddies available by request
- Full locker room and amenities
- Professional services including on-course events, food and beverage planning, custom merchandise ordering through a dedicated Golf Event Sales Manager

SMALL GROUP ADVANCE BOOKINGS

Available Monday-Thursday; Friday-Sunday by special request only

- Priority booking available for groups of 12-48 players
- 18-hole green fee with electric cart, equipped with electronic yardage system
- Range balls included for all players
- Full locker room and amenities

For more information or to book an event, please contact Erik Ciotti, Golf Event Sales Manager, at 630.260.8134 or eciotti@cantigny.org.

FREQUENTLY ASKED QUESTIONS



Why should I host my event at Cantigny?

We are fully committed to partnering in the success of your event. This starts with a dedicated Golf Event Sales Manager to help arrange all details and communicate step-by-step leading up to your event. All three of Cantigny's nine-hole courses are highly regarded for architectural design and conditions and are enjoyable for all ages and abilities. Also, you can expect your guests to be treated with the highest levels of service throughout your entire day.

Is a deposit required? Yes. For all groups of 12 or more players, we require a deposit and a signed agreement to secure the date and time of your event.

What is your rain policy? In the event of a total rainout, your group will not be charged for golf. If the rainout occurs while on the course, the group will have an option to reschedule or to issue rain checks to each guest. You may be responsible for any special ordered merchandise and/or perishable food items ordered through Cantigny as per the Golf Event Contract.

What is the dress code for golf? Shirts must have collars and shorts must be Bermuda length. Net-style tee shirts and halter tops are not acceptable. Our full-service golf shop has a wide selection of proper golf attire for men and women. Cantigny is a non-metal spike facility.

Do you have practice facilities? Yes. We have a state-of-the-art instructional facility, driving range, chipping and putting greens that are available for your event and range balls are provided free of charge to any advance booking or event.

Is your course too challenging for my group?

All three nines at Cantigny have 6 sets of tees with different yardage combinations. The golf course can be set up as easy or as challenging as you wish to ensure your guests have an enjoyable day.

Is golf instruction available? Yes. Our PGA professionals are available to conduct brief clinics on any aspect of the game. Please inquire with our golf event sales manager.

Do you have caddies? Yes. Requests for caddies and forecaddies must be made several weeks in advance to ensure availability.

Do you have rental clubs?

Yes. We carry a wide variety of rental sets that are available through the golf shop for a fee.

BREAKFAST & BOXED LUNCHES



BREAKFAST

All breakfasts include chilled juices, fresh coffee, and hot tea.

The Bakery | 12

Enjoy a savory start to your day with assorted bagels with house-made flavored cream cheeses, English muffins and fresh baked croissant with whipped butter and assorted jams and marmalades

The Simple Starter | 9

Start the morning off right with a lighter start featuring fresh baked muffins and croissants, assorted Danish and fresh whole fruit

Healthy Start | 14

A fine selection of individual Greek yogurts, steel cut oatmeal with toppings, fresh sliced fruit, fresh berries, granola and hard-boiled eggs

Breakfast Sandwiches | 10

Kick off your event with a selection of breakfast sandwiches. English muffin with egg, sausage and cheese, and NY-style bagel with egg, bacon and cheese

Sunrise Breakfast | 16

A homestead breakfast featuring scrambled eggs, hash browns, waffles, sausage, bacon, fresh baked muffins & croissants and sliced fruit

BOXED LUNCH | 13

Each box lunch includes a sandwich, bag of chips, and jumbo cookie. Fresh fruit is also served.

- **Roast turkey breast** on multi grain bread
- **Italian sub** with hard salami, smoked ham, pepperoni, and provolone cheese on hoagie bread
- **Tomato Caprese** on hoagie roll
- **Ham** on sourdough bread

BUFFET AND FAMILY-STYLE SELECTIONS

Mediterranean | L-27, D-40

Enjoy the flavors of the mediterranean with this spread featuring an antipasto platter, Caesar salad, salmon oreganata with Italian vegetables, herb-roasted chicken with vesuvio sauce and potatoes, cheese ravioli with pesto cream sauce and tiramisu

Golfers Grill | L-22, D-36

Kick-off your day with this great lunch featuring grilled burgers, house-smoked pulled pork sandwiches, Amish potato salad, cole slaw, kettle chips and assorted cookies

Sabores de Mexico | L-26, D-39

Treat your guests to this south of the border classic that includes a delicious Mexican salad, chicken tinga, Picadillo beef tacos with all the fixins, chili lime tilapia with yellow rice and cilantro sauce, cheese enchiladas with salsa rojo, charro beans and classic churros

The Classic | L-29, D-44

Our signature buffet includes garden fresh salad, herb-roasted strip loin with bordelaise and roasted cremini mushrooms, seared chicken with chardonnay herb jus and smashed yukon potatoes, along with Parmesan baked tilapia with broccoli and citrus cream finished with NY cheesecake with strawberry sauce

Hole-In One | L-30, D-46

With just the right amount of class and comfort, this spread is sure to please. It features a fresh market salad, seared Atlantic salmon with roasted Yukons and lemon beurre blanc, grilled marinated flank steak with white cheddar cauliflower mash and mushroom demi-glace, oven-roasted pork loin with haricot verts and roasted tomato rosemary jus, penne primavera and finished off with flourless chocolate cake with strawberry sauce

Assorted Sandwich Buffet (Lunch Only) | L-25

Enjoy this delicious spread that starts off with a signature cantigny salad and our very own roasted poblano and corn salad, and your choice of four gourmet sandwiches. Finish your meal with fresh baked cookies and brownies.

Hot Sandwiches

- **Fried chicken** on a buttermilk biscuit with dill pickle and house-made pimento cheese
- **Pecan-smoked pulled pork sliders** on a sweet roll with dill pickle and crispy onions
- **Roasted salmon club** with dill caper aioli, arugula, tomato and applewood-smoked bacon on brioche
- **Turkey bacon and brie** on sourdough bread with crispy bacon and cranberry chipotle aioli
- **Roast prime rib** with horseradish cream on a kimmelweck roll

Cold Sandwiches

- **Italian grinder** with salami, ham, pepperoni, shredded lettuce, tomatoes, banana peppers and provolone on a hoagie roll
- **Tomato Caprese** with fresh sliced tomatoes, fresh mozzarella, basil, pesto and balsamic reduction on a hoagie roll
- **Turkey, bacon, ranch** with cheddar, lettuce, and tomato wrapped in a tortilla
- **Signature shrimp salad slider** with tarragon dill and celery on a sweet roll
- **Cantigny club** with ham, turkey, bacon, lettuce, tomato and scallion aioli on wheat bread
- **Herb-roasted turkey** with provolone, pesto, arugula and cracked pepper, and tomato on an onion Roll

All buffets include lemonade, ice tea and coffee

All selections available to be served buffet or family-style except "Assorted Sandwich Buffet"

THE PREMIERE RECEPTION



PREMIER RECEPTION | 55

Take your event to the next level with this elegant and expansive display. Make your selection of two action stations, and three passed hors d'oeuvres that are guaranteed to wow your guests. Stations and hors d'oeuvres served for two hours.

Action Stations

Italian: Chicken Frances with Italian vegetables and chardonnay herb jus, farfalle bolognese, four cheese ravioli with pesto cream sauce and Caesar salad

Mexican: Cantigny's signature mexican salad, steak & chicken fajitas with all the fixins, chili lime tilapia and charro beans

Fruti di Mare: Calamari salad, shrimp cocktail, hot blue crab dip and assorted sushi

Chicago's Own: Chopped salad, miniature Italian beef, shrimp de jonghe, and chicken vesuvio with roasted potatoes

Deep South: Fried chicken sliders on biscuits, six cheese mac 'n cheese, shrimp and grits and strawberry pecan salad

The Bistro: Cantigny bistro salad, roasted lake trout with artichokes and bacon, mussels a la Meuniere, bistro chicken with rosemary saffron sauce

Backyard BBQ: Grilled salmon with avocado salsa, marinated flank steak with charred corn salad, with asparagus and market salad

Taste of the Caribbean: Caribbean salad with honey lime vinaigrette, mini Cubans, jerk chicken with pineapple salsa and sweet potato mash

Choose Three Passed Hors d'oeuvres

- Ahi Tuna Wontons
- Artichoke Crostini
- Cantigny Shrimp Cocktail
- Crab Stuffed Mushrooms
- Devilled Egg Spread on Toast Point
- French Onion Boule
- Italian Marinated Cheese Tortellini Skewer
- Italian Sausage Stuffed Mushrooms
- Maryland Crab Cakes with Spicy Remoulade
- Parmesan Crisp with Heirloom Tomato Salad
- Peppered Horseradish Prime Rib Crostini
- Shrimp Spring Roll
- Smoked Chicken Crostini
- Southwest Potato Croquettes
- Sun-dried Tomato Arancini
- Tomato Caprese Skewer

Enhance your Reception with these great options

- Chef Manned Pasta Station** | 8
- Gourmet Mac n' Cheese bar | 6
- Mashed Potato Station | 6
- Risotto Station** | 8
- Signature Sweets Station | 8

Carving Stations** Serve 50 unless noted

- Atlantic Salmon | 200 (Serves 25)
- Hoffmeister Ham | 175
- Herb Roasted Prime Rib | 400
- Roasted Beef Tenderloin | 300 (Serves 20)
- Roasted Leg of Lamb with Mint Pesto | 350
- Roasted Turkey Breast | 150

****Added 75 station attendant fee**

Stations serve 50 unless noted.

HORS D'OEUVRES



HORS D'OEUVRES

Enjoy Hors d'oeuvres a la carte in portions of 50 pieces each or add them on to your dinner as a cocktail hour and choose three options for 15 per person.

Passed

- Ahi Tuna Wontons | 150
- Artichoke Crostini | 100
- Cantigny Shrimp Cocktail | 150
- Crab Stuffed Mushrooms | 150
- Devilled Egg Spread on Toast Point | 100
- French Onion Boule | 140
- Italian Marinated Cheese Tortellini Skewer | 110
- Italian Sausage Stuffed Mushrooms | 110
- Maryland Crab Cakes with Spicy Remoulade | 150
- Parmesan Crisp with Heirloom Tomato Salad | 100
- Peppered Horseradish Prime Rib Crostini | 150
- Shrimp Spring Roll | 140
- Smoked Chicken Crostini | 120
- Southwest Potato Croquettes | 100
- Sun-dried Tomato Arancini | 120
- Tomato Caprese Skewer | 110

Stationed

- Antipasto Station | 200
- Bacon Ale Cheese Sauce | 60
- Black Angus Burger Sliders | 150
- Bourbon BBQ Meatballs | 80
- Fried Chicken Sliders with Pickle & Pimento Cheese | 150
- Swedish Meatballs | 80
- Warm Pretzel Bites with

Flatbreads | 60

- Asparagus & Prosciutto
- BBQ Chicken
- Black Pepper Steak & Brie
- Shrimp Scampi
- Smoked Chicken
- Wild Mushroom

Warm Dips

- Artichoke | 100
- Buffalo Chicken | 120
- Blue Crab | 150
- Smoked Salmon | 150

COCKTAIL & BAR PACKAGES



ON-COURSE FOOD & BEVERAGE

For the convenience of your guests, Cantigny offers a full suite of on course food & beverage options. Treat your guests to any of these options to ensure an event to remember.

The Lakeside Grill located at “The Turn” on the lower level of the Clubhouse and Beverage Carts will see to exceptional hospitality for you and your guests.

In addition to traditional on course options, Cantigny is proud to offer these exceptional enhancements:

Bloody Mary Bar | 8/drink

Decked out with all the fixin’s, this is the best way to get your day started right!

Sangria Station | 8/drink

Red, white, and flavored sangria’s are all options at this refreshing on course beverage option.

Margarita Station | 8/drink

Take your fiesta to the next level with these hand-shaken margaritas!

The Lakeside Grill offers exceptional house made gourmet dishes as well as traditional snacks. 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.

COCKTAIL & BAR PACKAGES

Cocktail Parties

All golf events require a private bartender. The bar fee is 150 per bartender for each bar. Your golf event sales manager 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, classic and luxury 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 21% gratuity is added.

As a guideline, individual drink prices are:

Classic Drinks	5 & up
Imported Beers	7 & up
Luxury Drinks	8 & up
Glass of Wine	8 & up
Domestic Beers	6 & up
Soft Drinks	2 & up

BAR PACKAGES

Per person bar package prices include a choice of the liquor packages below: beers, premium wine by the glass and mixers. Bar packages are subject to a 21% gratuity.

	Classic	Luxury
2 Hours	24	28
3 Hours	29	38
4 Hours	34	44

Classic Package

Smirnoff & Flavors, Canadian Club, Jim Beam, Captain Morgan, Southern Comfort, Jose Cuervo, Bacardi, Beefeater, J & B, Stoli and Bottled Standard Domestic Beers

Luxury Package

Above select brands as well as: Dewars, Absolut, Jack Daniels, Kahlua, Myers, Ketel One, Titos, Johnnie Walker Red, Maker’s Mark, Baileys, Tanqueray, includes imported and craft beers

****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.