

THE  
FORESTER  
HOTEL

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WEDDING MENUS

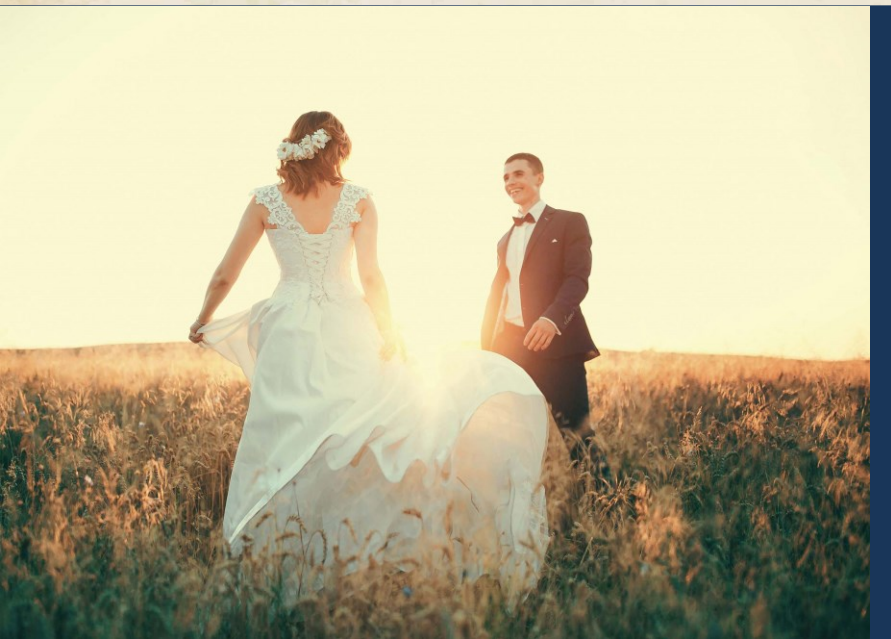




# LOVE AT **FIRST BITE**

Your dining experience on your big day will be anything but ordinary. Enjoy custom catering from our in-house restaurant, Oaken Bistro + Bar, and discover innovative twists on traditional favorites from an ever-evolving seasonal menu. From elegant dinners to late-night party bites or farewell brunches, our culinary team can deliver it all naturally.

# CREATE YOUR OWN **WEDDING PACKAGE**



## INCLUDED IN YOUR WEDDING PACKAGE

- Three passed hors d'oeuvres
- Four-hour Lupine Bar Package
- Three course dinner
- Custom wedding cake
- Champagne toast
- Dinner wine service
- Complimentary tables and chairs
- Tasting for up to four people
- Discounted room block for overnight guests

## OPTIONAL ENHANCEMENTS

- Additional dinner course
- Upgraded bar package
- Desserts
- After party treats



# HORS D'OEUVRES

CHOOSE 3  
(Three Pieces Per Person)

## MEAT

Beef carpaccio with meyer lemon aioli, capers, parmesan crisp  
Seared cheddar polenta cake with bbq beef short ribs  
Mini garlic meatball skewer, parmesan breadcrumbs, house marinara  
Shredded beef & cheese burrito bite, salsa roja, cilantro  
Beef short rib croquette with basil pesto aioli  
Ginger chicken wonton crisp with sesame napa cabbage slaw  
Waffle battered chicken skewer, maple cheddar dust  
Ginger chicken meatball skewer, kecap manis, toasted sesame  
Charmoula chicken brochette, torn mint chutney  
Chorizo & cotija burrito bite, avocado salsa, cilantro  
Mini BLT, basil mayo, garlic confit  
Bacon-wrapped date, peppadew pepper coulis

## SEAFOOD

Smoked salmon, dill crème fraiche, trout roe, rye crostini  
Smoked salmon, tarragon crème fraiche, latke  
Harissa rock shrimp, garlic crostini  
Thai shrimp cucumber cup, pickled carrots, fresh lime  
Sesame seared tuna, napa cabbage slaw, wasabi aioli, wonton  
Tuna poke, avocado, seaweed, yuzu, lotus chip

## VEGETABLE

Baked brie pretzel crostini, rosemary roasted grapes, truffled honey  
Fresh shaved vegetable & mango spring roll, togarashi aioli  
Kabocha squash & sage arancini, creamy whipped goat cheese  
Stuffed cherry tomato, burrata, balsamic dust, micro basil  
Mini avocado toast, shaved radish, asparagus tips  
Grilled watermelon skewer, whipped feta, micro mint  
Stuffed crimini mushrooms, spinach, sun-dried tomatoes, parmesan  
Twice-baked fingerling potatoes, crème fraiche, chives

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.



# SOUP OR **SALAD**

CHOOSE ONE

## SOUPS

**Heirloom Tomato Bisque**  
Herbed croutons

**Curried Cauliflower Soup**  
Grape must crostini

**French Onion**  
Gruyere crostini

**Minestrone**  
Basil pesto

**Charred Leek & Potato**  
Truffle oil

**Italian Wedding**  
Beef or turkey meatballs

## SALADS

**Simple Garden**  
Mixed greens, shaved persian cucumber, haricots, teardrop tomatoes, simple lemon vinaigrette

**Salty Sweet**  
Baby spinach, dried cherries, goat cheese, walnuts, pancetta crisp, aged maple dressing

**Dressy Caesar**  
Split romaine, garlic focaccia croutins, parmesan crisp, classic Caesar dressing

**Mediterranean**  
Torn tuscan kale, feta, shaved fennel & heirloom carrots, frizzled onions red wine oregano vinaigrette

**Farmer's Salad**  
Little gem lettuce, shaved radishes, celery, golden beets, tarragon, buttermilk dressing

**Southwest**  
Mixed greens, chopped iceberg, grilled fresh corn, bell peppers, black beans, cotija, cilantro, tortilla strips, lime vinaigrette



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# ENTREES

PRICE PER PERSON

## SEARED POTATO GNOCCHI

Spinach, garden zucchini, sun-dried tomatoes, basil, parmesan veloute

135

## ANCIENT GRAINS & GREENS

Stuffed portobello mushroom 75 ratatouille vegetables, basil coulis

135

## ROASTED CHICKEN BREAST

Pommes lyonnaise, haricots vert, oven-roasted tomatoes, sauce Robert

145

## HERB ROASTED CHICKEN BREAST

Ancient grains, charred broccolini, parmesan jus

145

## MISO-GINGER GLAZED SALMON

Roasted sweet potatoes, sesame braised greens, thai basil coulis

145

## STRIPED BASS

Olive oil smashed fingerling potatoes, ratatouille, wild mushroom cream

155

## CABERNET-BRAISED BEEF SHORT RIB

Baby carrots, honey parsnip puree, horseradish gremolata

155

## FILET MIGNON

Bourbon maple whipped sweet potatoes, asparagus, pink peppercorn demi

175

## PORTER BRAISED SHORT RIB & SHRIMP

Butterfly jumbo shrimp, wild mushroom & corn ragout, seared mascarpone polenta cake, bacon jus

175

## FILET MIGNON & GLAZED SALMON

White bean, sun-dried tomato, Tuscan kale ragout, rosemary demi

190



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# ENHANCEMENTS

PRICE PER PERSON

## ACTION STATIONS

Attendant required – 1 chef per 50 guests. \$150 per chef/90 min

### BURRATA

Grilled asparagus, oven-dried tomatoes, crumbled bacon, romesco, basil pesto, toasted pine nuts, truffle oil, maldon sea salt, aged balsamic, grilled baguette

### BRUSCHETTA

Grilled artisan breads, marinated heirloom tomatoes, roasted beets, crumbled feta, whipped ricotta, grilled vegetable relish, toasted pine nuts, fresh herbs

### MASHED POTATO

Yukon gold potatoes, sweet potatoes, shredded beef brisket, garlic spinach, roasted peppers, frizzled onions, aged cheddar, blue cheese, chipotle crema

### ROAST BEEF CARVING STATION

Herb crusted prime ribeye, natural jus, horseradish crema, wild mushrooms, caramelized onions, Hawaiian rolls

### TUNA POKE

Fresh ahi tuna, green bamboo rice, toasted sesame seeds, steamed edamame, persian cucumbers, mango, spicy mayo, ginger soy vinaigrette, toasted macadamia nuts

## STATIONS

### CHARCUTERIE BOARD

Local selection of sliced meats & cheeses, traditional accompaniments, seasonal garnish

### MEDITERRANEAN STATION

House-made hummus & whipped feta dip, crudite vegetables, baked pita chips

### SLICED SEASONAL FRUIT

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# AFTER **PARTY** BITES

## SANDWICHES

Price Per Piece, 20 Piece Minimum

### CLASSIC SIRLOIN SLIDER

Grilled onions, thousand island, American cheese, brioche

### PULLED PORK SLIDER

Vinegar slaw, pickled chilis, potato bun

### BUFFALO CHICKEN SLIDER

Blue cheese, avocado ranch, Hawaiian roll

### PORTOBELLO MUSHROOM SLIDER

Oven-roasted tomato, basil aioli, frizzled onions

### MINI RUEBEN

Kraut, swiss, Russian dressing, marble rye

### GINGER CHICKEN MEATBALL SUB

Sesame napa cabbage slaw, mini hot dog bun

### MINI HOT DOG

Neon relish, mustard, giardiniera, poppy seed bun

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## CALZONES

Price Per Piece, 20 Piece Minimum

### FENNEL SAUSAGE & PROVOLONE

5

### PEPPERONI & MOZZARELLA

5

### ALMOND BUTTER & JELLY

4

## NACHO BAR

25 PER PERSON

Corn, malanga & plantain chips, cheddar fondue, salsa roja, guacamole, pulled chicken, chorizo, scallions, diced tomatoes, olives, cotija, pickled jalapenos



# AFTER **PARTY** SWEETS

PRICE PER PIECE

SEASONAL FRUIT HAND PIE	3
CHOCOLATE DIPPED CHURROS	3
BLACK & WHITE BROWNIE BITES	3
ASSORTED FRESH BAKED COOKIES	35/dozen
FRESH BAKED BROWNIES	35/dozen
CUPCAKES	55/dozen
<b>MINI MILKSHAKES</b>	
Attendant required – 1 chef per 50 guests. \$150 per chef/90 min	
Chocolate malted	4
Vanilla	4
Strawberry	4
Salted caramel bourbon	5
White Russian	5



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# BAR PACKAGES

4 HOURS OF LUPINE BAR PACKAGE INCLUDED  
PRICE PER PERSON PER HOUR FOR ADDITIONAL HOURS

## LUPINE BAR PACKAGE

15

### Spirits

Nue Vodka  
Duggan's Dew Blended Scotch  
Aviation American Gin  
Jim Beam White Label Bourbon  
Jack Daniel's Whiskey  
Bacardi Rum  
Sugar Island Spiced Rum  
Dulce Vida Tequila  
Hennessy V.S. Cognac

### Wine

SR262 Cabernet Sauvignon Columbia Valley WA  
Avelada 12 Knights Red Blend  
Terlato Colli Friuli Pinot Grigio  
Bulgariana Chardonnay Unoaked  
Tiki Sauvignon Blanc

### Beer

Tighthead Longsnapper IPA Chicago  
Maplewood Pulaski Pilsner Chicago  
Dovetail Helles Lager Chicago  
Black Hoof Boysenberry Seltzer Chicago

## ASTER BAR PACKAGE

25

### Spirits

Grey Goose or Tito's Vodka  
Bombay Sapphire Gin  
Maker's Mark Bourbon  
Plantation Rum  
Jack Daniel's Whiskey  
Bushmills Irish Whiskey  
Casamigos Tequila  
Hennessy VS

### Wine

Rutherford Hill Cabernet Napa Valley CA  
Mossback Pinot Noir, Russian Rivervalley CA  
Clay Shannon Sauvignon Blanc Lake County CA  
Bileyana Chardonnay Edna Valley CA

### Beer

Tighthead Longsnapper IPA Chicago  
Maplewood Pulaski Pilsner Chicago  
Dovetail Helles Lager Chicago  
Black Hoof Boysenberry Seltzer Chicago



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# CHILDREN & VENDOR MEALS

PRICE PER PERSON  
FOR CHILDREN AGED 12 OR YOUNGER

## CHILDREN

CHOICE OF  
**Fresh Fruit Skewers**  
Yogurt Dip

**Baby Carrots & Cherry Tomatoes**  
Ranch Dip

CHOICE OF  
**Mac & Cheese & Peas**  
Crispy breadcrumbs

**Cheddar Cheeseburger or Veggie Burger**  
Fries or steamed vegetables

**Grilled Turkey Dog**  
Fries or steamed vegetables

WEDDING CAKE

25

## VENDORS

40

CHOICE OF  
**Mediterranean Chicken Wrap**  
Chips, whole fruit, cookie, bottled water or soda

**Beef, Bean & Cheddar Wrap**  
Chips, whole fruit, cookie, bottled water or soda

**Chef's Choice Hot Plated Entrée**  
Cookie, bottled water or soda

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# HOTEL INFORMATION



## PARKING

As part of the wedding package, complimentary self-parking is available to reception attendees and overnight guests in the parking lot adjacent to the hotel.

## GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

## SERVICE CHARGE AND SALES TAX

A 22% taxable service charge and 8% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room setup, and rental fees.

## MENU TASTING

Once a contract is signed, we will be delighted to reserve a date for a complimentary tasting for up to 4 guests. Please consult your certified wedding planner for availability.



T H E  
F O R E S T E R  
H O T E L

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