

Hot Hors D'Oeuvres

Served in chafing pan — priced per 100 pieces

Cantonese eggrolls	\$125.00
Coconut chicken skewers.....	\$140.00
Fried chicken drumettes	\$125.00
Golden fried gulf shrimp.....	market price
Meatballs in bordelaise sauce	\$125.00
Mini pizza	\$115.00
Mozzarella sticks	\$125.00
Potato skins (<i>filled with bacon topped with cheese & diced tomato</i>) ...	\$125.00
Quesadilla (<i>cheddar & mozzarella cheese, scallions in floured tortilla</i>)	\$110.00
Quiche lorraine (with ham).....	\$140.00
Sausage & pepper skewers.....	\$140.00
Spanakopita.....	\$162.00
Spicy buffalo wings (<i>celery sticks, bleu cheese dressing</i>)	\$125.00
Stuffed mushrooms (<i>special blend of cheese & garlic</i>)	\$125.00
Coconut curry beef puff.....	\$175.00
Short rib, fig & blue cheese tart	\$175.00
Artichoke beignet.....	\$150.00
Sriracha beef & mango skewer	\$175.00
Franks in a blanket	\$125.00

Cold Hors D'Oeuvres

Served on platters — priced per 100 pieces

Bruschetta	\$140.00
Deviled eggs.....	\$105.00
Finger sandwiches (<i>choice of turkey, ham or salami</i>).....	\$140.00
Ham rolls (<i>ham, cream cheese & pickles</i>).....	\$110.00
Iced jumbo shrimp	market price per dozen
Prosciutto melon (<i>melon wrapped with prosciutto ham</i>)	\$140.00
Salami coronet (<i>coronet of salami filled with cream cheese & red peppers</i>)	\$125.00
Vegetable croissant (<i>stuffed with alfalfa sprouts & cucumbers</i>)	\$140.00
Caprese skewers.....	\$175.00
Antipasto skewers	\$175.00

18.5% service charge plus sales tax will be added to current prices.

Prices and menu items subject to change without notice.

Wedding Package

Villa Olivia
A Facility of the Bartlett Park District

1401 W. Lake Street Bartlett, Illinois 60103

630-289-1000 Fax 630-289-2934 www.villaolivia.com
2.19.18

Your Experience Includes

6 hour reception (dinner) 5 hour reception (lunch)

Four course dinners and luncheons

4 ½ hours of unlimited premium bar with dinner

3 ½ hours of unlimited premium bar with luncheon

Champagne toast for all of your guests

Unlimited white & red wine served with meal

Custom cake, cake cutting service & coffee service

White linens & napkins

Silk floral arrangements at each table

Private bridal dressing room with complimentary champagne

Private Bar in Reception Room

Optional Attractions

Create your own semi-family style:

Platter of baked chicken tenderloins - *\$3.95 per person*

Platter of roast beef - *\$4.95 per person*

Platter of London broil - *\$4.95 per person*

Platter of pasta: mostaccioli marinara, fettuccini alfredo or penne w/tomato basil - *\$2.95 per person*

One hour of unlimited butler style hors d'oeuvres includes:

Your choice of 4 hors d'oeuvres from the hors d'oeuvres package

Luncheon *\$6 per person* Dinner *\$7 per person*

Our Famous Sweets Table

"A Sweet Ending for a Sweet Couple"

- Assorted French pastries
- Chocolate-covered strawberries
- Chocolate éclairs
- Italian cookies
- Decorated European cakes
- Jordan almonds
- Miniature cannolis
- Fancy mixed nuts
- Tropical fresh fruits & melons
- Coffee service

\$8.75 per person

"Petite Sweets"

- Assorted French pastries
- Italian cookies
- Fresh fruit tray

\$5 per person

Hors D'Oeuvres & sweet table combination

Luncheon . . . *\$11.75 per person* Dinner . . . *\$12.75 per person*

Additional information

- When a wedding reception is planned for 75 guests or more, a 10% discount off our normal dinner prices will be extended for the rehearsal dinner and bridal shower

18.5% service charge plus sales tax will be added to current prices. Prices and menu items subject to change without notice.

Linen Package

(Additional \$5 per person)

Add your choice of custom colored chair cover and tie.

Entrées

Please select one entrée from either list for your function.

Roasted Pork Loin

Slow roasted pork loin medallions topped with sherry mushroom sauce

Afternoons &	
Sunday evening	\$51.95
Saturday evening	\$61.95
Friday evening	\$56.95

Roast Sirloin of Beef

Served with bordelaise sauce

Afternoons &	
Sunday evening	\$55.95
Saturday evening	\$65.95
Friday evening	\$60.95

London Broil

Marinated flank steak, hand carved and topped with Béarnaise sauce

Afternoons &	
Sunday evening	\$56.95
Saturday evening	\$66.95
Friday evening	\$61.95

Char-Broiled Filet Mignon

Afternoons &	
Sunday evening	\$67.95
Saturday evening	\$77.95
Friday evening	\$72.95

New York Strip Steak

Afternoons &	
Sunday evening	\$66.95
Saturday evening	\$73.95
Friday evening	\$68.95

Boneless Breast of Chicken

With your choice of one of the following:

Champagne — sautéed breast with champagne cream reduction sauce topped with sun-dried tomatoes

Piccata — lemon and caper sauce

Marsala — mushroom sauce flavored with marsala wine

Vesuvio — garlic white wine sauce

Roselo — artichokes, mushrooms & herbs in a white wine sauce

Afternoons &	
Sunday evening	\$53.95
Saturday evening	\$63.95
Friday evening	\$58.95

Stuffed Breast of Chicken

With your choice of one of the following:

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese, lightly breaded and sautéed, topped with supreme sauce

Chicken Florentine

Breast of chicken lightly breaded stuffed with spinach, sun-dried tomatoes and wild rice with a white wine herb sauce.

Afternoons &	
Sunday evening	\$54.95
Saturday evening	\$64.95
Friday evening	\$59.95

Entrées

Filet & Chicken Breast

Filet and a petite boneless chicken breast with bordelaise sauce

Afternoons &	
Sunday evening	\$64.95
Saturday evening	\$74.95
Friday evening	\$69.95

Roast Tenderloin of Beef & Chicken Ala Villa

Roast tenderloin of beef and boneless breast of chicken topped with béarnaise sauce

Afternoons &	
Sunday evening	\$62.95
Saturday evening	\$72.95
Friday evening	\$67.95

London Broil & Chicken Breast

Sliced London broil and boneless breast of chicken topped with madeira sauce

Afternoons &	
Sunday evening	\$59.95
Saturday evening	\$69.95
Friday evening	\$64.95

Filet Mignon & Jumbo Shrimp

Petite filet and three jumbo shrimp sautéed in garlic butter

Afternoons &	
Sunday evening	\$69.95
Saturday evening	\$79.95
Friday evening	\$74.95

Norwegian Salmon

Grilled salmon topped with roasted pepper and lemon sauce.

Afternoons &	
Sunday evening	\$62.95
Saturday evening	\$72.95
Friday evening	\$67.95

A vegetarian or gluten-free plate may be substituted for selected guests with advance notice.

Vegetarian menu: Eggplant Parmesan or Pasta Primavera

*Vegetarian meals are priced at your lowest entrée selection.

Children's menu: Age 12 and under

Chicken Fingers or Cheeseburger served w/ French fries and vegetable.

Friday: \$22.95 Saturday: \$26.95 Sunday afternoon: \$16.95

Enhancements

Salads

Baby greens with walnuts & berries
in raspberry vinaigrette
Additional \$2 per person

Sliced tomato with sliced mozzarella cheese
in basil leaf & olive oil
Additional \$2.25 per person

Desserts

Cheese cake served with raspberry sauce
Additional \$3.95 per person

Turtle cheese cake with caramel sauce
Additional \$4.25 per person

Strawberry or Chocolate Mousse
Additional \$1 per person

Intermezzo

Lemon sorbet raspberry sorbet
Additional \$2.95 per person

Appetizers

Antipasto tray
Additional \$4.95 per person

Shrimp cocktail
Additional \$5.95 per person

Vegetables

Asparagus with hollandaise sauce
Additional \$1.95 per person

Medley of seasonal vegetables
Additional \$1.95 per person

Top Shelf Liquor

Additional \$4.25 per person for evenings Additional \$3.25 per person for afternoons

\$2.75 per person for 1/2 hour bar package extension and
additional \$4.75 per person for 1 hour bar package extension

**Shots are not available at banquet bars.*

Standard Bar

Cabernet	Bud Light	MGD	Rum	Gin
Chardonnay	Coors Light	Tequila	Kamora	Vodka
Merlot	Miller Lite	Bourbon	Brandy	Scotch
Pinot Gregio	Budweiser		Amaretto	

Plus all standard selections.

Premium Bar

Smirnoff Vodka	Jim Beam	Cruzan Spiced	Southern Comfort	Seagrams 7
Dewar's Scotch	Bacardi	Riesling	Jose Cuervo Gold	Beefeater
Kahlua	Canadian Club			

Top Shelf Bar

Absolut	Jack Daniels	Chivas Regal	Courvoiser	Malibu
Captain Morgan	Patron	Tanqueray	Amaretto d Soreno	Bailey's
Sam Adams	Heineken	Amstel	Corona	

Plus all standard and premium selections.

Ceremony

Villa Olivia has two outdoor ceremony locations,
coordinating with your banquet room.

Ceremony fee \$1,000

Fee includes: ceremony space,
wooden pergola, unity table,
white garden chairs,
and an additional 30 minutes

Entrées Include Your Choice of

Appetizers

Homemade soup du Jour
Tortellini with tomato basil sauce
Melange of fresh fruit with
Berry yogurt dressing

Vegetables

Garden blend
Baby peas
Glazed baby carrots
Broccoli spears
Whole green beans almandine

Salads

Country salad
or classic caesar salad

Desserts

Your custom wedding cake
Served with ice cream or sherbet
Strawberry or chocolate mousse

Starch

Twice baked potato
(served in natural jacket)
Vesuvio potatoes
Oven roasted potatoes
Confetti rice
Rosette mashed potatoes