



SHOWER PACKAGE

BREAKFAST, BRUNCHES & LUNCHEONS | \$27 per person

Chicken Piccata | Sautéed Boneless Chicken Breast with a Lemon Butter Sauce, Herb Roasted Baby Red Potatoes, Green Beans Almandine, Choice of Soup or Crisp Garden Salad, Warm Rolls & Butter

Classic Family Style | Slow Roasted Beef, Herb Roasted Chicken, Penne Pasta in a Savory Marinara Sauce, Mashed Potatoes, Green Beans Almandine, Choice of Soup or Crisp Garden Salad, Warm Rolls & Butter

Ladies Choice Luncheon | Buffet of Sonoma Chicken Salad, Albacore Tuna Salad, Warm Croissants & Rolls for Sandwiches, Farfalle Pasta Served with Chef's Own Marinara & Alfredo Sauce, Seasonal Fresh Fruit Display, Choice of Soup or Crisp Garden Salad

Sunshine Breakfast | Buffet of Fluffy Scrambled Eggs, Famous Cinnamon French Toast, Hash Brown Casserole, Crisp Bacon & Breakfast Sausage, Assorted Breakfast Pastries, Fresh Seasonal Fruit Display

Little Italy | Buffet Featuring Rustic Chicken Vesuvio, Sundried Tomato Mozzarella Pasta, Herb Roasted Potatoes, Green Beans Almandine, Choice of Soup or Crisp Garden Salad, Warm Rolls & Butter

Mimosa Brunch | Buffet of Fluffy Scrambled Eggs, Famous Cinnamon French Toast, Hash Brown Casserole, Crisp Bacon, Breakfast Sausage, Herb Roasted Chicken, Green Beans Almandine, Assorted Breakfast Pastries, Fresh Seasonal Fruit Display & Mimosa Punch | *Add \$5 per person*

6 oz. Filet Mignon | Hand Trimmed Filet Mignon Broiled to Perfection, Herb Roasted Baby Red Potatoes, Green Beans Almandine, Choice of Soup or Crisp Garden Salad, Warm Rolls & Butter | *Add \$5 per person*

Children's Chicken Tenders with Fries | \$15

BEVERAGES

Assorted Bottles of Soda \$2.50 each (billed on consumption)

Spiked Punch 50 - 4oz. Servings \$100 per bowl

Bottle of Champagne for Mimosas \$27 each (billed on consumption)

25 oz. Bottles of Wine \$17 each (billed on consumption)

Bottles of Assorted Beers \$3.50 domestic, \$4.25 imports (billed on consumption)

Shower Package includes:

- Unlimited non-alcoholic fruit punch, coffee, tea, iced tea
- Centerpiece of mirror & votives
- Cutting and serving of the cake that you provide
- Vanilla ice cream or sherbet
- Sales tax & gratuity



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TERMS

BAR SERVICE

Our main cocktail lounge is available for your guests. If you wish a private bar we can offer you either a cash or run a tab bar service in your banquet room. The charge for a private bar or cocktail waitress is \$100 which will be waived if the bar tab sales exceeds \$300 per bartender. All bar tabs are subject to a 15% service charge.

MEAL GUARANTEE

Twenty-one days prior to your event we must have your menu and the approximate number of expected guests. Two days prior to the event we must have your final number of guests. This is the amount for which you will be billed and the maximum for which we will prepare. If up to 5% of your guests do not attend we will refund the difference post event.

ROOM MINIMUMS

Parties may be required to “guarantee” a minimum number of adult guests in order to book a room. If a guarantee is required, it will be stated on the contract and this is the minimum amount of adult guests for which the host will be billed.

DEPOSIT

A \$300.00 deposit is required for each room reserved. If you have to cancel your event, your deposit will be refunded (less a \$100.00 booking fee) ONLY if we are able to re-book the room for a similar size party and type.

PAYMENT

100% of the estimated bill is to be paid by a cashier's check or cash four days prior to the date of the event. Silver Lake does not accept credit cards for deposit or final payment. These prices are firm until May 1, 2019, after which they are subject to a maximum increase of \$2.00 per person.

FOOD/BEVERAGE

All food and beverage items must be supplied and prepared by Silver Lake Country Club. Customers and guests are not permitted to bring in food or beverages or take it out at the end of the function. The only exceptions are cake and pastries supplied by a commercial bakery.

TYPICAL TIME FRAME

- Afternoon functions must conclude by 4 p.m.
- Cocktail Hour prior to Lunch (example 12:00- 12:30 p.m.)
 - Lunch Service 1½ hours (example 12:30 – 2:00 p.m.)
 - Cocktails, Gift Opening, & Games 2 hours (example 2:00 – 4:00 p.m.)