

Villa Olivia

A Facility of the Bartlett Park District



Welcome to Villa Olivia,

Our award winning reception facility boasts beautiful panoramic views of the rolling hills on the golf course in the summer and the snow covered hills in the winter. The western facing windows in our Crystal Room create breathtaking sunset views. We offer 4 separate reception rooms, each with its own unique charm, to ensure you have the perfect experience. Whether you are looking for an intimate party for 25 by the fireplace or an elaborate reception for 250, we have the space for you.

Villa Olivia is conveniently located at 1401 W. Lake Street in Bartlett, just west of Route 59. We are just 6 miles from the Jane Adams Memorial Tollway (US90), making us a convenient location for all of your guests.

We offer a wide variety of food and beverage options. Have a special request? Our highly experienced chef will work with you to create your perfect menu. Our expert reception team will work with you every step of the way from choosing your menu to linen selection to the final details the day of your event.

Thank you for your interest in hosting your special event here at Villa Olivia. For further information please contact our Event Sales staff at 630-540-4190 or at villaolivia.com.



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Your Experience Includes...

6 hour dinner reception - 5 hour lunch reception

Four course dinners and luncheons

4 ½ hours unlimited premium bar with dinner

3 ½ hours unlimited premium bar with luncheon

Champagne toast for all of your guests

Unlimited white and red wine served with your meal

Custom cake, cake cutting and coffee service

Floor length white table linens

Custom floral arrangements at each table

Mirrors and votive candles available

Private bridal dressing room with complimentary champagne

Private bar in reception room

Complimentary wedding tasting for bride and groom

Complimentary cake tasting

Recommended accommodations with special rates and shuttle service (restrictions apply)

Preferred Vendors list available, including photographers, DJs, florists and hotels

Looking for somewhere to host your bridal shower or rehearsal dinner?

Receive a 10% discount on these events when you host them with us.

Ceremony...

If you are looking for an outdoor ceremony location, Villa Olivia offers 2 unique settings. Both locations feature a wooden pergola with a scenic backdrop that can be decorated to fit your style. The site off our Crystal Room is set by our pond which features a beautiful fountain. The site off our Emerald Room is in a more wooded location with views of our ski lodge and golf course.

The Ceremony fee of \$1000 includes the following;

Use of one of our unique ceremony sites

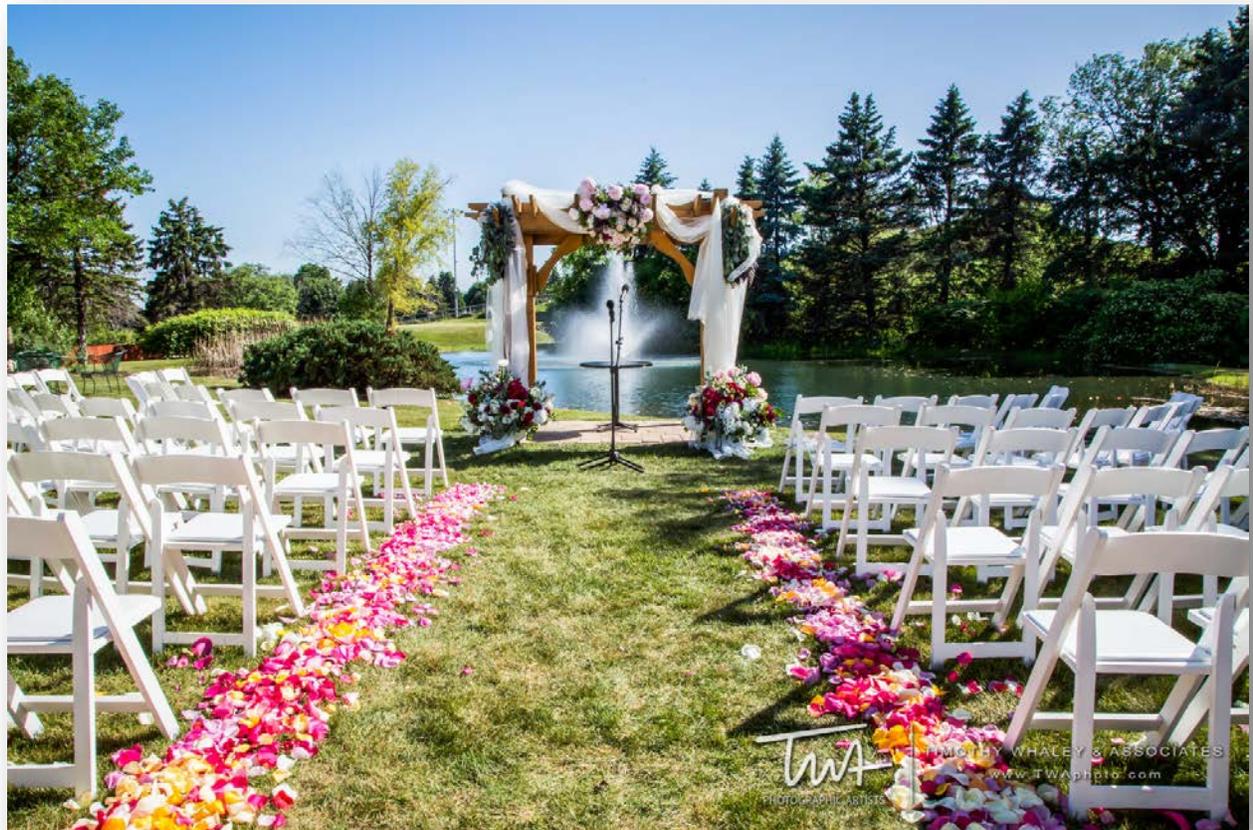
Wooden pergola which can be decorated to fit your wedding

Linen covered unity table

White garden chairs

Skirted table with electric service available

An additional 30 minutes added to your wedding package



Hors D'Oeuvres

Served butler style or buffet style

(1 hour unlimited before entrée, your choice of four at \$8 per person or priced per 100 pieces)

Warm

| | |
|--|--------------|
| Bacon Wrapped Dates | \$140 |
| Cantonese Eggrolls | \$125 |
| Fried Chicken Drumettes | \$125 |
| Golden Fried Shrimp | Market Price |
| Meatballs in Marinara, Bourbon BBQ or Bordelaise Sauce | \$125 |
| Mini Pizzas | \$115 |
| Mozzarella Sticks | \$125 |
| Potato Skins (topped with bacon, cheese and diced tomato) | \$140 |
| Quesadillas (cheddar and mozzarella cheese, scallions in a floured tortilla) | \$110 |
| Quiche Lorraine (with ham) | \$140 |
| Spanakopita | \$165 |
| Spicy Buffalo Wings (celery sticks and bleu cheese dressing) | \$125 |
| Stuffed Mushrooms (special blend of cheese and garlic) | \$125 |
| Short Rib, Fig & Bleu Cheese Tarts | \$175 |
| Artichoke Beignets | \$150 |
| Phyllo Taco Bites | \$140 |
| Sausage & Pepper Skewers | \$140 |
| Chicken, Pineapple & Red Pepper Skewers | \$140 |
| Siracha Beef & Mango Skewers | \$175 |
| Bacon, Apricot & Fig Skewers | \$160 |

Chilled

| | |
|--|-------|
| Bruschetta | \$140 |
| Deviled Eggs | \$125 |
| Ham Rolls (ham, cream cheese and pickles) | \$110 |
| Prosciutto & Melon | \$140 |
| Salami Coronets (Coronet of salami filled with cream cheese and red peppers) | \$125 |
| Vegetable Croissants (stuffed with alfalfa sprouts and cucumbers) | \$140 |
| Phyllo Chicken Salad Bites | \$125 |
| Phyllo Crab Salad Bites | \$175 |
| Caprese Skewers | \$175 |
| Antipasto Skewers | \$175 |

Platters

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|---|--------------|
| Finger Sandwiches (choice of turkey, ham or salami) | \$140 |
| Iced Jumbo Shrimp served with cocktail sauce | Market Price |
| Antipasto Tray | \$200 |
| Assorted Cheese and Crackers | \$125 |
| Assorted Fruits & Melons | \$125 |
| Assorted Fresh Vegetables with Dip | \$125 |

Starters

Homemade Soup du Jour

Mélange of Fruit

Tortellini with Tomato Basil Sauce

Lobster Ravioli with White Wine Sauce
(additional \$2 per person)

Shrimp Cocktail
(additional \$6 per person)

Salads

Garden Salad

Classic Caesar Salad

Mesclun with Roasted Beet, Goat Cheese, and Candied Walnuts served with Balsamic Vinaigrette
(additional \$2 per person)

Spinach with Walnuts and Berries served with Raspberry Vinaigrette
(additional \$2 per person)

Caprese Stack; Sliced Tomato, Fresh Mozzarella, Basil, drizzled with Balsamic Vinaigrette
(additional \$2 per person)

Intermezzo

Lemon or Raspberry Sorbet

(additional \$3 per person)

Chicken Entrées

| | |
|---|------|
| Chicken Champagne | \$65 |
| <i>Sautéed breast with champagne cream reduction sauce topped with sun-dried tomatoes</i> | |
| Chicken Piccata | \$65 |
| <i>Lemon and caper sauce</i> | |
| Chicken Marsala | \$65 |
| <i>Marsala wine sauce with mushrooms</i> | |
| Chicken Vesuvio | \$65 |
| <i>Garlic white wine sauce</i> | |
| Chicken Roselo | \$65 |
| <i>Artichokes, mushrooms and herbs in a white wine sauce</i> | |
| Chicken Parmesan | \$65 |
| <i>Breaded, topped with provolone and pomodoro sauce</i> | |
| Chicken Coq au Vin | \$67 |
| <i>Bacon, pearl onions and a red wine sauce</i> | |
| Chicken Caprese | \$67 |
| <i>Fresh mozzarella, tomato and basil with a balsamic glaze</i> | |
| Chicken Saltimbuca | \$67 |
| <i>Prosciutto and provolone with a white wine sauce</i> | |
| Chicken Cordon Bleu | \$67 |
| <i>Stuffed with ham and Swiss cheese, lightly breaded and sautéed, topped with supreme sauce</i> | |
| Chicken Florentine | \$67 |
| <i>Stuffed with spinach, sun dried tomatoes and wild rice, lightly breaded, topped with a white wine herb sauce</i> | |

Pork Entrées

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|---|------|
| Roasted Pork Loin | \$65 |
| <i>Slow roasted pork medallions served with a sherry plum sauce</i> | |
| French Cut Pork Chop | \$70 |
| <i>Served with an oyster mushroom sauce</i> | |

Beef Entrées

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|--|------|
| Roast Sirloin of Beef <i>Served with bordelaise sauce</i> | \$66 |
| London Broil <i>Marinated flank steak, hand carved, topped with bernaise or madiera sauce</i> | \$70 |
| Char Broiled New York Strip Steak | \$74 |
| Char-Broiled Filet Mignon | \$78 |

Seafood Entrées

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|---|------|
| Norwegian Salmon <i>Served with a bourbon glaze</i> | \$73 |
| Shrimp Scampi Skewers <i>Sautéed with a garlic cream sauce</i> | \$73 |
| Swordfish Steak <i>Served with a roasted red pepper sauce</i> | \$73 |

Paired Entrées

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|---|------|
| Roast Sirloin of Beef & Chicken Breast <i>Served with bernaise sauce</i> | \$70 |
| London Broil & Chicken Breast <i>Served with madiera sauce</i> | \$75 |
| Petite Filet Mignon & Chicken Breast <i>Served with bordelaise sauce</i> | \$80 |
| Petite Filet Mignon & Jumbo Shrimp <i>Petite filet and three jumbo shrimp sautéed in garlic butter</i> | \$85 |

10% Discount is offered for Weddings scheduled on Friday or Sunday

Vegetarian Entrées

Available upon request, advance notice required, priced at selected entrée price

Eggplant Parmesan

Breaded eggplant, topped with provolone cheese and pomodoro sauce traditionally served over fettucini

Priced at Selected Entrée

Pasta Primavera

Penne pasta tossed with fresh vegetables and white wine sauce

Priced at Selected Entrée

Children's Entrées

(Age 12 & Under)

Chicken Fingers

Served with French fries and vegetable

\$27

Cheeseburger

Served with French fries and vegetable

\$27

Gluten-Free Entrée & other dietary restriction substitutions available upon request, advance notice required, priced at selected entrée price.

Multiple Entrée selections will be subject to a \$2 surcharge per guest when offering choice of two entrées.



Entrées Include Your Choice of

Vegetable

Bermuda Blend
Glazed Baby Carrots
Broccoli Spears
Green Beans Almandine
Julienne Medley
Roasted Brussels Sprouts
(additional \$2 per person)
Grilled Asparagus
(additional \$3 per person)

Starch

Twice Baked Potato
(served in natural jacket)
Vesuvio Potatoes
Oven Roasted Potatoes
Rosette Mashed Potatoes
Rosette Sweet Potatoes
Wild Rice
Rice Pilaf
Couscous
Fettuccini

Dessert

Your Custom Wedding Cake served with Ice Cream or Sherbet
Cheesecake served with Raspberry Sauce
(additional \$4 per person)
Peach Melba
(additional \$4 per person)
Chocolate Mousse
(additional \$1 per person)

Enhancements

Plattered Family Style
(Served in addition to your plated entrée)

Baked Chicken Tenderloins
(additional \$4 per person)

Roast Sirloin of Beef
(additional \$5 per person)

London Broil
(additional \$7 per person)

Potato & Cheese Pierogi
(additional \$3 per person)

Penne Pasta with Marinara or Tomato Basil Sauce
(additional \$3 per person)

Fettuccini with Alfredo Sauce
(additional \$3 per person)



Standard Bar

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

Premium Bar

Smirnoff Vodka ♦ Jim Beam ♦ Cruzan Spiced ♦ Southern Comfort
Seagrams 7 ♦ Jack Daniels ♦ Dewars Scotch ♦ Bacardi
Jose' Cuervo Gold ♦ Beefeater ♦ Kahlua ♦ Canadian Club ♦ Riesling

Top Shelf Bar

(Additional \$5 per person)

Absolut ♦ Chivas Regal ♦ Courvoiser ♦ Malibu
Captain Morgan ♦ Patron ♦ Tanqueray ♦ Amaretto Disaranno
Bailey's ♦ Crown Royal ♦ Maker's Mark ♦ Johnnie Walker
Sam Adams ♦ Heineken ♦ Amstel ♦ Corona
(Plus all Standard & Premium Selections)

Craft Beers

Choose 2 of our seasonal craft beer selections
(additional \$4 per person)

\$3 per person for 1/2 hour bar package extension
\$5 per person for 1 hour bar package extension

Shots are not available at Reception Bars

Additional Enhancements

Sweet Table
(additional \$9 per person)

Assorted French Pastries ♦ Chocolate Eclairs ♦ Decorated European Cakes ♦ Miniature Cannolis,
Fresh Fruit & Melons ♦ Chocolate Covered Strawberries ♦ Italian Cookies ♦ Fancy Mixed Nuts
Coffee Service

Petite Sweets
(additional \$5 per person)

Assorted French Pastries ♦ Italian Cookies ♦ Fresh Fruit Tray
Coffee Service

Late Night Snacks
(Served 1 hour prior to the close of your event)
Priced per 100 pieces / Served Buffet Style

Meatballs ♦ Mozzarella Sticks ♦ Quesadillas ♦ Spicy Buffalo Wings ♦ Stuffed Mushrooms
or choose from our complete Hors D'Oeuvres list on page 4

Pizza Display
\$375 serves 100 people

Taco Bar
\$375 serves 100 people

Chicago Hot Dogs
\$375 serves 100 people

Customized Upgrades

Specialty Linen, Napkins, Chair Covers & Ties, Table Runners & Draping
Pricing subject to color, size and availability

Chiavari Chairs \$9
Customized Menu Cards \$3
Butler Passed Champagne as Guests Arrive to Reception \$3

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