

# Weddings

## THE PERFECT HOST

Dunham Woods is one of the most charming venues in the region and considered a gem in the heart of the Fox River Valley. It is nestled in the historic village of Wayne, Illinois and conveniently located minutes from downtown St. Charles. Our club can accommodate up to 180 guests for a plated dinner reception and we have multiple venues to fit your needs.

Our team of professionals will guide you through the planning process and build you the perfect menu. Whether you are planning a wedding, corporate event, or social gathering, we are dedicated to creating memories that will last a lifetime.

*Next page: Our Wedding Packages*

## OUR WEDDING PACKAGES

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### THE HUNT PACKAGE

Call Bar Package – Four Hours  
Champagne Toast or House Wine with Dinner  
Hors d’oeuvres – Selection of Four  
Starter Course  
Main Course  
Linens & Votive Candles  
Preview Tasting for 4

### THE DUNHAM PACKAGE

Premium Bar Package – Four Hours  
Champagne Toast or House Wine with Dinner  
Hors d’oeuvres – Selection of Four  
Starter Course  
Main Course  
Linens & Votive Candles  
Preview Tasting for 4

*Next page: Our Menu Selections*

## HORS D'OEUVRES SELECTION

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### COLD

Tomato Basil Bruschetta  
Jumbo Shrimp with Cocktail Sauce  
Bibb Lettuce Lobster Rolls  
Prosciutto and Burrata Cheese Crostini  
Asian Seared Tuna on Wonton Chip

### HOT

Asparagus Tips wrapped in Puff Pastry  
Beef Tenderloin Brochette marinated in Olive Oil, Garlic and Fresh Herbs  
Dates wrapped in Bacon  
Chicken & Vegetable Skewers  
Stuffed Mushrooms Caps with Lump Crab Meat and Spinach  
Mini Maryland Crab Cakes with Cajun Mayonnaise  
Jumbo BBQ Shrimp Skewer

*Next page: Our Selection of Starters*

## SELECTION OF STARTERS

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### SOUPS

Country Mushroom / Chicken Noodle / Tomato Bisque  
Lobster Bisque / Citrus Chicken & Rice / Baked Potato  
Vichyssoise / Gazpacho / Minestrone

### SALADS

#### **Dunham Woods House Salad**

*Baby mixed field greens with chef's garnish & white balsamic dressing*

#### **Classic Caesar Salad**

*Romaine lettuce topped with homemade croutons & parmesan cheese*

#### **Baby Spinach Salad**

*Baby spinach leaves, strawberries, bacon, avocado, & candied walnuts drizzled in a raspberry vinaigrette*

#### **Caprese Salad**

*Beefsteak tomato, mixed greens, fresh buffalo mozzarella cheese with basil & dark balsamic vinaigrette*

#### **Gourmet Salad of Arugula**

*Poached pear, stilton cheese & walnuts with a shallot vinaigrette*

#### **Mesclun Goat Cheese Salad**

*Arcadian Mesclun greens with strawberries, mandarin orange segments and caramelized pecans*

*Next page: Our Dinner Selections*

## DINNER SELECTIONS

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### **Grilled Vegetable Lasagna**

*Layered with mozzarella on gluten-free pasta topped with a homemade marinara sauce*

### **Shrimp Capellini Pomodoro**

*Capellini pasta tossed in our organically grown tomatoes available in season,  
basil, garlic & vegetable stock with fresh mozzarella*

### **Sonoma Chicken**

*Chicken breast served over orzo pasta, asparagus tips, artichoke hearts, sun-dried tomatoes & lemon sauce*

### **Chicken Piccata**

*Served with capellini pasta, green beans & a caper chardonnay beurre blanc*

### **Pork Tenderloin**

*Wrapped in bacon, served over braised spinach with andouille & caramelized root vegetables*

### **Mahi Mahi**

*Pan seared Mahi filet with vegetable quinoa cake, grilled zucchini & red pepper coulis*

### **Sauteed Salmon**

*Served on a bed of garlic scented spinach with chardonnay sauce & fingerling potatoes*

### **Black Angus Short Rib**

*With garlic mashed potatoes, pinot noir plum tomato sauce with julienne vegetables*

### **Yellowfin Tuna**

*Over braised kale, spinach, avocado & seaweed salad in a sesame soy sauce*

### **5 oz. Chicken & 4 oz. Grilled Salmon**

*Served with vegetable couscous, capers, oven-roasted grape tomatoes & chardonnay sauce*

### **5 oz. Petit Filet Mignon with Three Jumbo Shrimp**

*Accompanied with whipped potatoes & broccoli floret*

### **Center Cut 6 oz. Filet Mignon**

*Accompanied with whipped potatoes, green beans & veal demi glace sauce*

*These plated dinners include 4-hour Dunham Woods Bar Package, champagne toast or wine served with dinner, hors d'oeuvres, soup or salad, entree, coffee and tea. 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.*

*Next page: Our Bar Package*



**Dunham Woods**  
RIDING CLUB

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## BAR PACKAGE

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*The Bar Package includes the bartenders, four hours of open bar along with a champagne toast or wine pour during dinner.*

### **Hunt Package Brands:**

Absolut Vodka, Stolichnina Vodka, Tito's Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Kahlua, Jose Cuervo Gold Tequila, Myers Dark Rum, Dewar's Scotch, J&B Scotch, Jack Daniels Bourbon, Old Fitzgerald, VO Whiskey, Canadian Club Whiskey, Malibu Rum, Amaretto, Beer & House Wine

### **Dunham Package Brands:**

Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Kahlua, 1800 Cuervo Tequila, Myers Dark Rum, Johnny Walker Red Scotch, Johnny Walker Black Scotch, Crown Royal Whiskey, Chivas Regal Scotch, Makers Mark Bourbon, Makers Mark 46, Christian Brothers, Beer & House Wine

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### **Domestic Beer**

Two Hearted Ale, Anti Hero, Miller Lite & Sam Adams

### **Imported Beer**

Amstel Light, Corona, Guinness, Heineken, Blue Moon, Stella & Non-alcoholic Beer

### **White Wine**

Chardonnay, Sauvignon Blanc & Pinot Grigio

### **Red Wine**

Cabernet, Merlot & Pinot Noir