

The Armour House

Wedding Guide



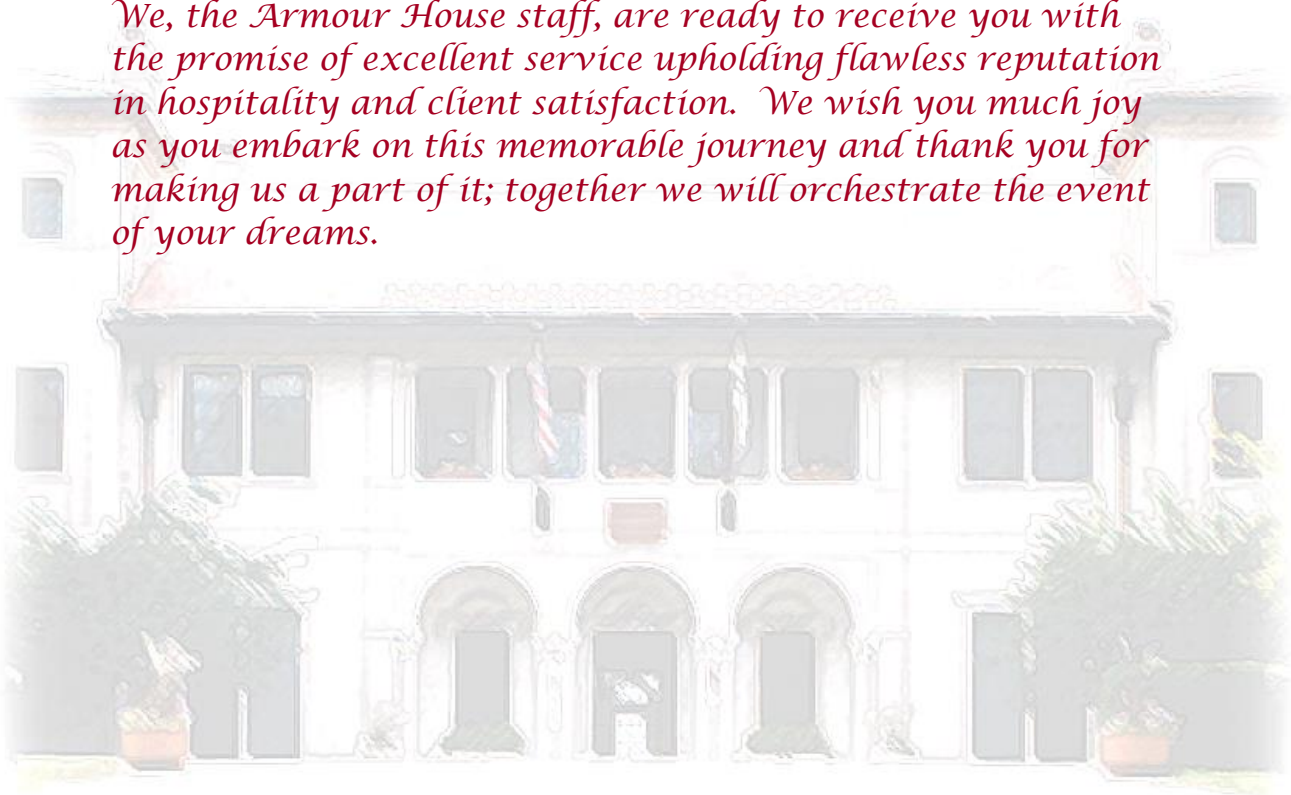
The Armour House

Stylish Receptions on Chicago's North Shore

Welcome to the Armour House, at the Lake Forest Academy. Listed on the National Register of Historic Places, this prestigiously located Italian Villa combines old world charm with a surprising contemporary style. It is with you in mind that we proudly present this exquisite catering menu featuring the superb quality of our Executive Chef's celebrated creativity and our dedication to satisfying any culinary request.

Accentuated by the warm glow of candlelight, the breathtaking grandeur of the Great Hall displays elegance in a free-flowing style for mingling and dining. Outdoors, the refreshing scents and brilliant colors of the floral gardens, and the beautifully manicured lawns invite you to a romantic stroll under a bejeweled blanket of stars. Back inside, the rhythm of music and dancing echo the boundless happiness surrounding the unique occasion.

We, the Armour House staff, are ready to receive you with the promise of excellent service upholding flawless reputation in hospitality and client satisfaction. We wish you much joy as you embark on this memorable journey and thank you for making us a part of it; together we will orchestrate the event of your dreams.



The Armour House at Lake Forest Academy

1500 W. Kenendy Road, Lake Forest, IL 60045

(847) 615-3219

The Plated Dinner Menu

Your dinner includes a premium bar together with a selection of five passed Hors d'oeuvres during the Cocktail Hour, followed by a Formal plated Dinner with Wine and Champagne and a Custom designed Wedding Cake or Dessert with coffee and tea service.

PLATED APPETIZERS

Lobster and tarragon soufflé with white truffle saffron cream

\$15.00 additional per guest

Chili pepper grilled quail with exotic mushroom ragu

\$13.00 additional per guest

Oven baked asparagus and goat cheese tartlet with basil cream

\$12.00 additional per guest

If you prefer to serve both soup and salad, there is an additional charge of \$7.00.

SOUP

HOT

Wild Mushroom Bisque

Winter Vegetable

White Asparagus

COLD

Classic Tomato Gazpacho

Melon, Lime and Mint

Coconut Mango

SALADS

Wild Greens with Pinenuts, Pansies and Balsamic Vinaigrette

*Baby Spinach Salad with Strawberries, Toasted Pecans
and Poppy Seed Dressing*

*Romaine Hearts with Fresh Mozzarella, Grape Tomatoes, Ripe
Olives and Red Wine Dressing*

*Bibb Lettuce with Dried Cranberries, Gorgonzola, Glazed Walnuts
and Raspberry Vinaigrette*

*Bibb Lettuce with Red Pepper, Jicama Batons
and Lemon Vinaigrette*

*Baby Iceberg Wedge, Crumbled Feta, Bacon Lardons, Grape
Tomatoes and Buttermilk Ranch Dressing or Balsamic Vinaigrette*

INTERMEZZO – *Choice of Raspberry, Pineapple or Lemon Sorbet*

Hors D'Oeuvres

*Your Dinner includes a selection of Five Butler Passed
Hors D'Oeuvres on a beautifully garnished tray service, such as:*

Grilled Beef Rolls or Chicken Rolls Skewers w/ginger sauce

Tender beef rolled with carrots/scallions or chicken with chestnut/ginger

Smoked Bacon & Cheddar Risotto Fritters

Smoked bacon, cheddar cheese and Arborio rice with Panko breading and fried

Smoked Salmon Mousse on Cucumber

English cucumber slice topped with salmon mousse of capers, onion, and dill

Mini Quiche

Rich pastry crust filled with egg custard, vegetarian or Lorraine

Caramelized Onion Tartlet

Tartlet shell filled with sweet caramelized onion and goat cheese

Mini Beef Wellington

Tender beef with mushroom duxelle in puff pastry

Crab cakes

Lump crab meat, green and red peppers, cayenne, breaded in Panko and fried

Feta Cheese & Tomato Bruschetta

Served on an Endive spears or a garlic Crostini

Shrimp Cocktail Shooters

Jumbo shrimp served with traditional or custom style cocktail sauce

Coquille St. Jacques

Gratined Sea Scallops with Creamy Gruyere

Spanikopita

Spinach, Feta and pinenuts wrapped in filo and baked to crispy finish

Chicken or Vegetarian Empanadas

Classic Spanish turnover stuffed with choice of seasoned chicken or vegetables

Additional hors d'oeuvres selections are available upon request.

ENTREES

Duet

*Petite Filet of Beef with Bordelaise Sauce and Lobster Tail
Poached in Butter and Garlic*

*Petite Filet of Beef with Bordelaise Sauce and Grilled Salmon
Filet with Herbed Butter Sauce*

*Petite Filet of Beef with Bordelaise Sauce and Breast of
Chicken with Artichokes, sundried Tomatoes, Capers*

Single

Grilled Filet of Beef with Exotic Mushroom Sauce

Grilled Filet of Beef with Thyme or Bordelaise Sauce

*Prosciutto and Sage Wrapped Sustainable Halibut Filet with
Creamy Lemon and Butter Sauce*

Macadamia Nut Crusted Grouper with Mango Chutney

*Grilled Salmon or Salmon en Croute with Spinach
and Herbed Butter Sauce*

*Statler Breast of Chicken with Wild Exotic Mushrooms and
Port Wine Sauce*

*Boneless Breast of Chicken Stuffed with Artichokes, Sundried
Tomatoes, Capers with Parmesan Sauce*

Boneless Breast of Chicken with Black Pepper and Madeira

Vegetarian Options:

*Grilled Eggplant Involtini with Ricotta, Parmesan Cheese and
Spinach with Roasted Concasse*

Pasta and Vegetable Rotello with Creamy Tomato Basil Sauce

Portobello Mushroom Cap with Grilled Vegetable Tower

*Exotic Mushroom Strudel with Red Pepper Coulis
and Balsamic Vinaigrette*

The Station Party

*Your Station Party price includes
Premium Bar, Five Butler Passed Hors D'Oeuvres, Plated Salad
(see options under Dinner Menu), Gourmet Bread Basket,
Two Food Stations, Wine and a Champagne Toast during Dinner,
Custom Wedding Cake and Coffee and Tea Service.*

CARVING STATION

*Choice of two entrees:
Roasted Tenderloin of Beef,
Exotic Mushroom Stuffed or Dijon Glazed Pork Loin or
Honey Glazed Bone-in Ham, Grilled Salmon Filet, Swordfish or
Lemon Sole in Herb Butter sauce.
Entrees served with Roasted Red Potatoes, Oven Roasted Seasonal
Vegetables, Herb Mayonnaise, Horseradish, Mustard and a
Variety of Silver Dollar Rolls.*

PASTA STATION

*Choice of three pastas:
Sweet Potato Gnocchi, Whole Wheat Fettuccine, Rainbow Cheese
Tortellini, Penne, Bow tie or Cavatelli.
Choice of three sauces:
Pesto, Garlic Cream, Tomato Basil,
Bolognese (meat sauce) or Portobello Cream.
Pasta and sauces served with Fresh Basil, Garlic
and Focaccia Bread.*

Heavy Hors d'oeuvres Reception

Reception to include suggested format and menu as follows:

Premium Bar

Selected Five Butler Passed Hors D' Oeuvres

*Chef Carved Beef Tenderloin and Mushroom Stuffed or Dijon
Glazed Pork Loin or Honey Glazed Bone-in Ham with
assorted rolls and accompaniments*

*Jumbo Shrimp on Ice with Cocktail Sauce and
Aioli Roasted Vegetable Antipasto and Breadsticks*

*Italian Style Grape Tomatoes and Fresh Mozzarella Salad,
Tapenade with French Breads, Domestic and Imported Cheese and
Crackers with Grapes, Crudities with Herb Dip*

*Mini Dessert Buffet, Wedding Cake and
Coffee and Tea Service*

The above is only a suggested menu; other selections are available upon request.

The Armour House Brunch Reception

Your brunch price includes a champagne toast, Five Butler Passed Hors D'oeuvres, two food stations, a custom wedding cake and silver coffee and tea service.

BREAKFAST STATION

*Chef to prepare Waffles with Maple Syrup and Fruit Toppings
Assorted Miniature Muffins, Bagels and Rolls
Fresh Fruit Panache
Baked Egg Strata with Asparagus and Red Peppers
Country Potatoes
Hardwood Smoked Bacon and Sausage*

LUNCH STATION

*Beef Tenderloin Tips with Bordelaise Sauce and Mushrooms
South Western Rotisserie Chicken Breast
Mixed Wild Rice Pilaf
Chef Selection of Seasonal Vegetables
Rainbow Cheese Tortellini served with Marinara Sauce
Fresh Basil and Garlic
Spinach Salad with Strawberries Pecans and Poppy Seed Dressing*

BAR SERVICE - Three Hour Minimum

Full Service Premium Bar

Premium Beer, Wine and Soda

The Wedding Cake

The Armour House is happy to assist you with your Wedding Cake. Our bakery partners work with you directly on a custom design.

There are a variety of styles and flavors to choose from, spanning the traditional, to the more creative. If you have a design of your own in mind, we would be delighted to work with you to achieve your style. Cake selection is done during the menu planning process.

ORDERING INFORMATION

Your Wedding Cake must be ordered at least three weeks prior to the wedding date.

We have the ability to rent a 22" silver riser for any cake design for an additional \$25.

Deluxe Signature Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Rock Candy Sticks, Chocolate Stirrers, Whipped Cream

Add cordials such as: Baileys, Kahlua, Amaretto, Sambuca, Courvoisier, Brandy, Frangelico, DiSaronno, or Grand Manier

Desserts

FULL DESSERT BUFFET

A beautiful presentation that will allow your guests to sample an array of special desserts, including Deluxe Coffee Service. This is the perfect compliment to end the evening magnificently.

*Assorted Tartlets
Assorted Mini Cheesecakes
Cannoli
Chocolate Dipped Fruits
Truffles
Butter Cookies
Pastries*

MINI DESSERT BUFFET

A simpler version of the Dessert Buffet, excluding coffee service.

ICE CREAM SUNDAE BAR

SELECTION OF SEASONAL FRESH FRUITS

TRUFFLES AND CHOCOLATE DIPPED FRUITS AND DELUXE COFFEE SERVICE

S'MORES BAR

CHOCOLATE FOUNTAIN

ASSORTED CUPCAKES

A \$2.50 per person service fee will be assessed for parties wishing to provide their own sweet table.

Premium Liquor List

Available at Bar:

*Ketel One & Absolute Vodka
Tanqueray Gin & Bombay Gin
Bacardi Rum
Captain Morgan Spiced Rum
Seagram's Seven & VO
Glenfiddich Scotch & J&B Scotch
Dewar's Scotch
Jack Daniel's
Maker's Mark
Southern Comfort & Sauza Gold Tequila
Crown Royal & Canadian Club
E&J Brandy / Peach schnapps*

*Grey Goose Vodka, Bombay Sapphire Gin, Chivas Regal Scotch at additional cost
Other spirit options are available per request.*

Beer

*Heineken Miller Light
Corona Coors Light
Samuel Adams Amstel Light
Bud Bud Light
312 Seasonal option
A Local micro brew is available upon request*

Wine

*Mezzacorona Pinot Grigio
Irony Chardonnay
Sauvignon Blanc
Irony Merlot & Pinot Noir
Irony Cabernet
Domaine St. Michelle Brut Champagne*

Cordials

*(Available at Additional Cost)
Disaronno Amaretto
Kahlua Grand Marnier Frangelico
Bailey's Sandeman's Port
B&B Courvoisier Crème Decasis
Benedictine Drambuie Annisette
Chambord Godiva Chocolate Liquor*

Cost Analysis

SPECIAL EVENT FEE:

All charges are based on the minimum number of guests required. The minimum for a Saturday evening is 150 adults. Rental of the house and grounds is \$25.00 per person.

ENTRÉE PRICE INCLUDES:

Premium bar, champagne, hors d'oeuvres for the cocktail hour, wine with your meal, a formal dinner, the wedding cake with coffee service. Prices range from \$113.00 to \$145.00 per person. (All prices subject to change without notice.)

ALCOHOL SERVICE POLICY:

In accordance with liquor laws governing the state of Illinois and the city of Lake Forest, it is our policy that all liquor, wine and beer be supplied Lake Forest Academy. We require that only our servers and bartenders dispense alcoholic beverages. We will request photo identification of any person who appears to be under legal drinking age. We reserve the right to refuse alcoholic beverage service if a person is either under age or cannot produce proper identification and also to any person who, in our judgment, appears to be intoxicated.

TAX:

7.5% sales tax applied to your billing.

GRATUITY:

All food and beverage is subject to 20% service charge.

ALL EQUIPMENT:

60" and 72" round tables, indoor and outdoor chairs, china, flatware, and glassware. Buffet equipment, where applicable, includes silver chaffers, platters, coffee and tea service. Elegance style linens and napkins included. Several color options are available.

VALET PARKING:

Valet parking is available upon request serviced by three outside insured companies.

ADDITIONAL CHARGES

*Ceremony Set-up Fee
Pre Ceremony Refreshments starting
Dinner for Professionals
Additional Chair Chivari Styles
High top with linen Highboy Cocktail table
Patterned or Satin Specialty Linens available with additional rental charge
Children's Meals available*

Client is responsible for floral, music/lighting, photography, and A/V systems.

Planning Your Event

The essence and style of your event will be embodied in everything we do including catering, table settings, lighting, floral arrangements, room décor and entertainment.

The Armour House is a historic, private venue, so an appointment is necessary for a tour. To schedule an appointment with a member of our catering staff, please contact:

*Dean Dutko
General Manager, Catering and
Events
(847) 615-3219
ddutko@lfanet.org*

OR

*Christine Gaither
Catering Manager, Catering and
Events
(847) 615-3295
cgaither@lfanet.org*