



*Bunker's Banquet Menu at  
Village Greens Golf Course*

1575 W. 75th Street Woodridge, IL 60517 [www.Villagegreensgolf.com](http://www.Villagegreensgolf.com)

Thank you for your recent interest in using our dining room at Village Greens Golf Course for your upcoming special event. We are a full service facility, providing all food, staff, linens, and bar needs, so you can relax and enjoy your event.

Our attractive dining room is surrounded by windows, boasting a beautiful and scenic view of the golf course. We are a smoke free environment for your health and dining pleasure.

We specialize in rehearsal dinners, showers, parties and golf outings through out the year. If you would like to check availability of a date, please call us at 630-985-3610  
We look forward to serving you in the near future.

Cordially

*Marcia Stranski*  
Food and Beverage Manager

## *Village Greens of Woodridge*

Home of the Illinois State Scramble

In addition, recipient of the 2001 National Golf Course Owners Association Golf Course of the Year Award for Illinois.

Village Greens Golf Course offers 18 Holes of Championship Golf carved by nature. With a 40 year history of being one of the best values in Chicago land, we are conveniently located close to major highways.

Bunkers Grill Room overlooks the 18th green and is open year round for parties and outings. We can accommodate seating up to 85 people with a maximum capacity of 125 with additional seating, weather permitting, on our patio. Catering and Bar Service is available with ample parking and the flexibility to meet your needs.

## *Banquet Information*

1. We are a Smoke Free Building, therefore no smoking is allowed within the Clubhouse. Guests may smoke outside on the patio.
2. In compliance with the Illinois Liquor Control Act (235 IL CS 5/1 et seq.) We will not serve anyone under the age of 21. We cannot serve any intoxicated guest or serve more than one alcoholic drink at a time to one guest. Maximum Bar Time is 4 Hours for Open Bar. We reserve the right to limit alcohol consumption when deemed necessary. The bar must close 1/2 hour before your party hours expire. No outside alcoholic beverages are allowed. All House Rules regarding alcohol service will apply.
3. A deposit of \$250.00 is required to book your date. No dates are reserved without a deposit. The deposit is non-refundable should you cancel, unless we can re-book the same date for another party. Your deposit will be deducted from your final bill. All Parties are scheduled for a four-hour duration.
4. Menu selection must be confirmed 14 (fourteen) days prior to your date. Room floor plan is to be submitted at this time. Gum and confetti are not allowed in the dining room.
5. Final Count is due 5 days before your party date. Your final count is a 100% guarantee to us and is the number for which you will be billed.
6. All menu prices are subject to 7.75% Sales Tax, 18% Service Fee with a \$1.00 Per Person Linen Charge and Bartender Service (if required) is \$75.00. If Catering is not Included with the rental, a room charge of \$300.00 will be applicable..
7. **No food except dessert may be removed from the premises**
8. An additional \$100.00 Clean Up Fee can be assessed at the discretion of management in the event that extra clean-up is required after your party.
9. Final payment is due on the day of the party. Final Payment is to be made in **cash or Credit Card.**
10. Minimum Guests 20 for **Dinner**

# *Breakfast Buffets*

Served with Freshly Coffee, Decaffeinated Coffee, Hot Tea

## **Traditional \$ 9.00**

Lightly Scrambled Eggs  
Breakfast Potatoes  
Fruit Juice  
Breads and Pastries  
Maple Link Sausage

## **Grand \$ 12.95**

Sliced Fresh Fruit Display  
Assorted Breakfast Breads and Pastries  
Lightly Scrambled Vegetable Omelet  
Maple Link Sausage  
Breakfast Potatoes  
French toast with Powder Sugar and Warm Maple Syrup

# *Breakfast and Brunch*

**\$17.95 Per Person**

*Served with Freshly Brewed Regular and Decaffeinated Coffee  
and Hot Tea*

**Non-Alcoholic Mimosa Punch Served with Fresh Strawberries**

**Sliced Fresh Fruit Display**

**Scrambled Eggs with Cheddar Cheese**

**Maple Sausage**

**Baked Ham**

**Au Gratin Potatoes**

**Grilled Seasonal Vegetables**

**Café Salad with Gorgonzola Cheese and Candied Walnuts served with Raspberry Dressing**

**Assorted Sweet and Savory Breakfast Breads**

# *Luncheon Menu Buffet*

Served with your Selection of Freshly Baked Rolls with Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

## **Entrees**

Grilled Chicken Parmesan  
Baked Greek Chicken  
Tangy Lemon Chicken Piccata  
Italian Sausage and Sweet Peppers  
Italian Beef  
Meatballs and Pasta with Marinara Sauce  
Sliced Medium Roast Beef with AuJus  
Hot from the Oven Chicken Kiev  
Roasted Pork and Apples

## **Salads – Choose 1**

Caesar Salad, Café Salad, Garden Salad

## **Sides - Choose 2**

Double Baked Potatoes, Seasoned Oven Roasted Potatoes, Rice Pilaf, Grilled Seasonal Vegetables  
and Green Beans Almondine

	Luncheon
1 Entrée	\$16.95PP
2 Entrees	\$17.95
3 Entrees	\$18.95

**Dessert Tray of Brownies and Cookies Add \$1.00 Per Person**

**Ice Cream Sundae Buffet Add \$2.25 Per Person**

## *Luncheon Package*

**Deli Trays include  
(Roasted Turkey, Hickory Smoked Ham and thin sliced Roast Beef)  
Assorted Cheese  
Lettuce and Tomato  
Assorted Rolls and Breads  
Soup de Jour  
Pasta Salad  
Fountain Soda/Coffee/Tea**

**\$13.95 Per Person**

**Assorted Chicken or Turkey Wraps  
with lettuce, tomato, cheese and Chipotle, BBQ, Caesar, Pesto or Ranch Sauce  
Pot Roast Sandwiches served on Freshly Baked Soft Rolls  
Chips  
Tossed Salad with dressing choice  
Coffee/Tea/Fountain Soda**

**\$14.95 Per Person**

**Turkey or Roast Beef Club Sandwiches  
with Bacon, Lettuce, Tomato and Cheese  
Chicken Parmesan Sandwiches  
with Grilled Chicken Breast, Mozzarella Cheese and Marinara Sauce  
Mostaccoli with Marinara  
Tossed Green Salad  
Coffee/Tea/Fountain Soda**

**\$15.95 Per Person**

## *Desserts*

Chocolate Carrot Cake  
\$3.00 PP

Chocolate Pecan Pie  
With Ice Cream  
\$3.50 PP

Ice Cream Sundae Buffet  
\$2.25 PP

Chocolate Fountain  
With an Assortment of Cake and Fruit  
\$87.00

# *Beverage Service*

## **Top Shelf Brands \$29.50 Four Hours**

Crown Royal  
Chivas Regal Scotch  
Makers Mark Whiskey  
Tanqueray & Bombay Gin  
Absolut & Belevedere Vodka  
Bacardi Gold Rum  
Patron Tequila

Domestic and Imported Beers  
Merlot, Cabernet, Chardonnay, Pinot Grigio, Reisling and White Zinfandel

## **Premium Well Brands \$26.50 Four Hours**

Canadian Club  
Dewars Scotch Whiskey  
Jack Daniels  
Finlandia Vodka  
Barcardi Light Rum  
Jose Cuervo

### **Beer and Wine Only Package**

Two Hour \$12.50  
Four Hour \$19.00

Champagne Punch \$45.00  
Non-Alcohol Punch \$29.00  
Wine by the Bottle \$18.50

**Fee of \$75.00 per Bartender on all Open bars**

# *Village Greens Dinner Menu*

## **Soup or Salad - Choose 1**

**Twice Baked Potato Soup  
Tomato Basil Soup  
Italian Wedding Soup  
Village Garden Salad  
Caesar Salad**

## **Dinner Entrees:**

**Chicken Vesuvio \$20.50**

**Pan seared Chicken Breast sautéed with roasted garlic, white wine, and oregano fused with herbed chicken broth and finished with fresh lemon and parsley**

**Atlantic Salmon - \$21.95**

**Atlantic caught Salmon baked and served with a dill cream sauce.**

**Black Angus Prime Rib - \$25.50**

**Herb Encrusted Prime Rib roasted Medium Rare  
Served with creamy horseradish sauce**

**Medallions of Bistro Steak Fillet - \$25.50  
with a Roasted Garlic Demi-Glace**

## **Choose 2**

**Potato - Vegetable  
Roasted Rosemary Potatoes  
Green Beans Almondine  
Double Baked Potato  
Grilled Spring Vegetables  
Vesuvio Style Potatoes  
Glazed Carrots  
Rice Pilaf**

**All Dinners are served with Rolls and Butter, coffee or Tea and Fountain Soda**

## *Bunkers Appetizer Menu*

*Approximately 50 Servings*

*BBQ Rib Tray \$65.00*

*Shrimp Cocktail Tray \$69.00*

*Buffalo Wings \$49.00*

*BBQ Wings \$49.00*

*Mozzarella Sticks \$35.00*

*Quesadillas \$48.00 - Chicken*

*Vegetable*

*Cheese*

*Vegetable Crudite with Bleu Cheese Dip \$55.00*

*Cheese and Fruit Tray \$50.00*

*Stuffed Mushrooms \$46.00*

*Tomato Bruschetta \$38.00*

*Meatballs in Marinara Sauce \$42.00*

*Proscuitto wrapped melon \$52.00*

*Sushi Tray \$48.00*

*Crab Rangoon \$50.00*