“This elegant venue surpasses its mission of making their clients experience ‘Ubi Tempus Quiescit’ - Where Time Rests!”

- TIM & TERY K.
Opened in 1961 and stunningly restored in 2015, The Drake Oak Brook is a place your guests will always remember and where your dreams begin to come true.

On behalf of The Drake Oak Brook, we would like to thank you for your interest in hosting your special day with us. The Drake Oak Brook is an iconic luxury property that is as timeless as the memories you will make here.

We take pride in our team and their level of service. Our hotel offers luxury guest rooms, private dining areas, and shuttle services for your out of town guests.

This is a venue that is unparalleled by any others. With beautiful indoor and outdoor spaces, our goal is to ensure the wedding of your dreams comes true. Our exceptional staff will take your vision to reality.

Congratulations on your engagement, and we look forward to hosting your special day.

Warmest regards,

[Signature]

Jean & Tony Nagle
CEREMONY
Ceremony fee of $2000 includes indoor and outdoor ceremony space and garden chairs as well as an indoor location should there be inclement weather.

WEDDING REHEARSAL & CEREMONY
All wedding ceremonies must have a planner or coordinator the day of the event. The Hotel staff does not facilitate wedding ceremonies or weddings rehearsals. Rehearsal space is based upon hotel availability for one hour. The location of the rehearsal will be determined the week of the wedding.

DÉCOR:
Hotel staff will set up individual place cards on the place card table. Place cards will be set up in the order received by the hotel. All room décor not provided by the hotel will need to be set up by the planner or point of contact for the event. The hotel is not responsible for setting up any décor other than décor provided by the hotel. All décor must be removed from the event space at the conclusion of the event unless other arrangements have been made. Any décor left behind for 5 days or more will be discarded or donated.

PLACE CARDS
Place cards must be provided by the couple, in alphabetical order, clearly noting the entrée choice on each individual place card. If place cards are not provided to the hotel or missing entrée selections, the highest priced entrée will be served and billed as an added entrée. Place cards will be set up in the order received by the hotel.

SET UP
Linens will be dropped two hours prior to the start of the reception in most cases. White and black linens are included in the package.

GUEST COUNT
The signed event order is due 14 days prior to the event. The final approved diagram is due 10 days prior to the event. The final guest count is due 10 days prior to the event. Final payment is due nine days prior to the event. The final guest count will need to be in line to meet your food and beverage minimum before taxes and service charge.

DEPOSITS & PAYMENTS
In order to secure your wedding date, a signed agreement and a non-refundable deposit determined by the hotel at the time of signing must be received. A deposit schedule will be outlined on the agreement with the remaining balance due nine days prior to the event by credit card or cashier’s check. A credit card must be on file for any charges after the final payment. All deposits will be taken on the day outlined on the agreement.

GUEST ROOM ACCOMMODATIONS
A suite reservation will be made for the night of the wedding for the Bride and Groom. The hotel accommodations for your guests can be arranged with the sales department. A special link for your wedding will be provided for your guests to make their reservations.

MENU TASTING
A menu tasting is offered complimentary for four people in the packages. Each additional guest is $45 per person. Dates and Times will be provided for menu tastings between 4-6 months prior to the wedding.

OUTSIDE FOOD AND BEVERAGE
No outside food and beverage are permitted in the hotel by guests or persons attending the functions. All food and beverage must be supplied by the hotel.

PARKING
Complimentary self-parking and valet parking are available to all guests.

WELCOME BAGS
Any welcome bags that you provide can be given to your overnight guests at check-in provided the bags are labels and a list of your guests to receive the bags is provided. Should you request personal delivery of the welcome bags to guest rooms, a $10 charge will apply for each bag delivered.
Cocktail Reception

Selection of Three Hors d’Oeuvres
offered Butler Style

Dinner Menu

Soup or Salad
Choice of Two Entrées & a Vegetarian Option
Wedding Cake

Bar Service

Four Hour Bar Package
with Classic Drake Selections
including spirits, domestic & imported beers and red & white wines

House Wine Service with Dinner
Champagne Toast

Includes

Banquet Chairs
Wooden Dance Floor
Coat Check
Valet Service
White Glove Service
White or Black Linens
Mirrors and Votive Candles
Freshly Brewed Coffee & Tea After Dinner
Bridal Suite on the Night of the Wedding
Tasting for Four People

Additional 7.5% Tax and 25% Service Fee
COSMOPOLITAN WEDDING PACKAGE

Cocktail Reception
Selection of Six Hors d’Oeuvres
offered Butler Style

Dinner Menu
Soup or Appetizer
Salad
Choice of Two Entrées & a Vegetarian Option
Wedding Cake

Bar Service
Four Hour Bar Package
with Classic Drake Selections
including spirits, domestic & imported beers and red & white wines
Upgraded Wine Service with Dinner
Champagne Toast

Includes
Gold Chiavari Chairs
Wooden Dance Floor
Coat Check
Valet Service
White Glove Service
White or Black Linens
Mirrors and Votive Candles
Freshly Brewed Coffee & Tea after Dinner
Bridal Suite on the Night of the Wedding
Tasting for Four People

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE
CHAMPAGNE WEDDING PACKAGE

Cocktail Reception
Selection of Five Hors d’Oeuvres plus One upgraded Hors d’Oeuvres
offered Butler Style

Dinner Menu
Soup or Appetizer
   Salad
   Intermezzo
Choice of Three Entrées & a Vegetarian Option
   Wedding Cake
   Late Night Snack

Bar Service
Five Hour Bar Package with Premium Drake Selections
including spirits, domestic & imported beers and red & white wines
Upgraded Wine Service with Dinner
   Champagne Toast

Includes
   Gold Chiavari Chairs
   Wooden Dance Floor
   Coat Check
   Valet Service
   White Glove Service
   White or Black Linens
   Choice of Colored Napkins
   Mirrors and Votive Candles
   Freshly Brewed Coffee & Tea After Dinner
   Bridal Suite on the Night of the Wedding
   One Standard Guest Room for Each Set of Parents on the Night of the Wedding
   Tasting for Four People

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE
HORS D’OEUVRES

HOT HORS D’OEUVRES

Spinach & Artichoke in Phyllo
Mini Grilled Reuben Sandwich
Bacon Wrapped Dates
Vegetable Spring Rolls with spicy plum dipping sauce
Chili Lime Salmon Satay with spicy dill aioli
Chicken Trumpet
Stuffed Mushroom with Boursin Cheese
Sesame Chicken Tender with spicy orange dipping sauce
Brie and Raspberry Phyllo Purse
Crab Cake with Lemon Aioli Sauce
Roasted Vegetable Flatbread roasted vegetables, blue cheese and fresh arugula dotted
Seared Beef Tenderloin Mini Sandwiches with mustard-horseradish sauce and arugula
Shrimp Arancini with Tomato Sauce

COLD HORS D’OEUVRES

Sesame Asian Chicken with scallions in a won ton crisp
Caprese Skewers fresh mozzarella, petite tomatoes with basil pesto
Hummus Stuffed Peppadew Peppers
Prosciutto, Mozzarella and Fig Crostini with goat cheese, balsamic glaze and tomato jam

Chilled Beef Crostini with bleu cheese and onion
Shrimp Cocktail medium shrimp served in a spoon with cocktail sauce and lemon
Smoked Salmon Crostini dill cream cheese and carper
Fruit & Cheese Skewer sweet date, dried apricot, sharp cheddar and brie cheese creamy
Tapa Skewer spanish green olive, peruvian pepper, sundried tomato and manchego cheese
Tuna Tartare with fresh mango jicama relish and soy maple vinaigrette

UPGRADED HORS D’OEUVRES

Oysters on the Half Shell +additional cost with mignonette and lemon wedges
Grilled Lamb Chop +additional cost
Bacon Wrapped Scallops +additional cost
Coconut Shrimp +additional cost with honey mustard
Beef Wellington +additional cost with rosemary glace
Churrasco Style Beef Brochette +additional cost with chimichurri sauce
Garlic Shrimp Crostini +additional cost with parsley pesto oil and garlic
Jumbo Prawn +additional cost with lemon and cocktail sauce

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE
APPETIZERS

Chilled Carrot and Ginger Bisque
with cilantro crème fraîche

Potato Gnocchi
pancetta vodka sauce,
roasted mushrooms, gorgonzola

Meyer Lemon Ricotta with Arugula Ravioli
wild mushroom crème and garlic spinach

Fresh Seasonal Fruit Martini
seasonal berries, fresh mint and ginger syrup

Braised Mushroom with Basil & Spinach Ravioli (Vegan)
with pomodoro tomato sauce fresh farm picked mushrooms, sweet onion,
combined with fresh basil, baby spinach wrapped in spinach pasta

Shrimp Cocktail
four shrimp, cocktail sauce, horseradish and lemon

APPETIZER UPGRADES

Homemade Lobster Bisque +additional cost
cognac enhanced, roasted corn and blackbean relish,
boursin crostini

Panko Crusted Lump Crab Cake +additional cost
mango jicama slaw, cumin vinaigrette, lemon aioli,
micro greens

Chef Specialty
Seafood Ceviche +additional cost
lobster, cilantro, onions, lime juice, mango, Jicama
avocado and crackers

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE
### SOUPS

<table>
<thead>
<tr>
<th>Soup Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuscan Minestrone</td>
<td>rich tomato and herb broth loaded with fresh vegetables, cannellini beans and pasta</td>
</tr>
<tr>
<td>Tomato Bisque</td>
<td>tomato broth slow simmered with fresh basil and cream</td>
</tr>
<tr>
<td>Chicken Orzo Florentine</td>
<td>hearty and flavorful chicken consommé with vegetables, orzo pasta and spinach</td>
</tr>
<tr>
<td>Loaded Baked Potato</td>
<td>creamy potato soup with bacon, chives and wisconsin cheddar cheese</td>
</tr>
<tr>
<td>Cream of Chicken with Rice</td>
<td>chicken consommé blended with herbs, vegetables, rice and cream</td>
</tr>
<tr>
<td>Roasted Asparagus Crème</td>
<td>with romesco tapenade</td>
</tr>
<tr>
<td>Moroccan Spiced Roasted Cauliflower Crème</td>
<td>with crisp pancetta</td>
</tr>
<tr>
<td>Sweet Onion Bisque</td>
<td>with boursin crostini</td>
</tr>
<tr>
<td>Cognac Enhanced Wild Mushroom Crème</td>
<td>with buttermilk bleu cheese</td>
</tr>
<tr>
<td>The Drake Famous Soup</td>
<td>+ additional cost with sherry wine</td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>The Drake Salad</td>
<td>mix green displayed in cucumber wrap, sheared carrots, sweet tomatoes, radish, hard eggs, red onion and raspberry sherry vinaigrette</td>
</tr>
<tr>
<td>Beet Medley</td>
<td>baby arugula, fresh ricotta cheese, candied pecans apple and radish slaw blood orange maple vinaigrette</td>
</tr>
<tr>
<td>Baby Spinach with Bleu Cheese</td>
<td>boiled egg, crisp bacon and jalapeño-ranch dressing</td>
</tr>
<tr>
<td>Iceberg Wedge</td>
<td>crisp bacon, marinated tomatoes, red onion and bleu cheese dressing</td>
</tr>
<tr>
<td>Field Greens with Spiced Pecans</td>
<td>raspberry vinaigrette, goat cheese and roasted red peppers</td>
</tr>
<tr>
<td>Fresh Mozzarella &amp; Tomato Caprese Stack</td>
<td>basil chiffonade and balsamic fig drizzle</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>romaine heart lettuce, parmesan cheese, grape tomato, herb croutons and romano caesar dressing</td>
</tr>
</tbody>
</table>

**Additional 7.5% Tax and 25% Service Fee**
**ENTREES**

**Chicken Roulade**
stuffed with shiitake mushroom, leeks, boursin cheese with boursin cheese sauce, broccolini and creamy risotto
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
140  166  202

**Pan Seared Airline Chicken Breast**
madeira demi-crème with roasted brussel sprouts in balsamic glaze and whipped garlic potatoes
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
140  166  202

**Braised Short Ribs**
roasted shallot demi, garlic roasted red bliss potatoes, french green beans
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
150  171  206

**Pan Roasted Salmon**
maple balsamic vinaigrette with spinach, wild mushrooms and herb fingerling potatoes
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
150  171  206

**Salt and Herb Rubbed Prime Rib**
cognac red wine au jus, slow roasted double baked potato crisp, horseradish cream and a fresh bouquetière of vegetable with garlic cheese chive popover
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
152  173  208

**Chilean Sea Bass**
sweet soy glaze, citrus crusted with forbidden rice and stir fry vegetables
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
156  178  214

**Filet Mignon**
red wine demi-glace, roasted cipollini with asparagus and potato au-gratin
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
154  175  211

**Chicken Provencal**
boneless chicken breast sautéed with stewed tomatoes, peppers, wine, capers, shallots, fresh basil, creamy polenta, french green beans with seared red pepper
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
140  166  202

**Chicken Marsala**
pan-seared chicken breast lightly flower, onion, mushrooms, fresh herb and marsala wine sauce, seared spinach and whipped garlic potatoes
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
140  166  202

**Prime Sirloin Steak**
cabernet veal jus, gruyere mashed yukon potatoes, seared snap peas with trio of roasted peppers
MANHATTAN  COSMOPOLITAN  CHAMPAGNE
140  166  202

**ADDITIONAL 7.5% TAX AND 25% SERVICE FEE**


**ENTREES**

**DUETS**

Filet of Beef & Grilled Colossal Shrimp
red wine demi-glaze, roasted cipollini, garlic lemon sauce served with asparagus and potato au-gratin

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<tr>
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<td>178</td>
<td>214</td>
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File of Beef and Salmon
red wine demi-glace, maple balsamic vinaigrette, roasted cipollini with asparagus and potato gratin

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Stuffed Chicken Breast and Salmon
stuffed with shiitake musroom, leeks, boursin cheese and boursin cheese sauce, maple balsamic vinaigrette, served with spinach and creamy risotto

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File of Beef and Chicken Breast
roasted shallot demi, sundried tomato crème with roasted asparagus and yukon garlic mashed potatoes

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**VEGETARIAN**

Stuffed Portobello Mushroom
asparagus, portobello, onion, celery and feta are sautéed, folded into bread stuffing, stuffed inside a portobello mushroom with fire roasted tomato sauce

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<td>138</td>
<td>163</td>
<td>198</td>
</tr>
</tbody>
</table>

Vegetable Strudel
seasonal vegetables are sautéed with herbs, sprinkled with goat cheese, folded into puff pastry with chardonnay beurre blanc

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</table>

Vegan Pasta
penne tossed with tofu, blistered tomatoes, roasted peppers, garlic and basil pesto

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ADDITIONAL 7.5% TAX AND 25% SERVICE FEE
LATE NIGHT SNACK | ONE HOUR

**Mini Burgers** | 15
build your own slider bar, served with traditional toppings

**Mini Chicago Style Hot Dogs** | 15

**Flat Bread** | 16
choose one type or all 3 as an assortment:
roasted vegetables and bleu cheese;
buffalo ranch sauce, grilled chicken, mozzarella;
tomato sauce, sausage, mozzarella

**Taco Bar** | 19
build your own: choice of beef, chicken or pork
served with authentic toppings

**Chips & Salsa/Queso/Guacamole** | 16

**Giant Soft Pretzels** | 8
with dijon mustard and spicy jalapeño cheese

**Pizza Bites** | 16
choice of cheese, vegetable or pepperoni

**Chicken Wings** | 19
choice of two sauces: BBQ, buffalo, lemon salt pepper, bluecheese, ranch or habenero or celery

**French Fry Bar** | 10
assorted sauces; ketchup, siracha ketchup, lemon aioli and beer cheese

DESSERTS

**Sweet Indulgence** | 20
assorted mini pastries: european tarts, petit fours, chocolate dipped fresh fruit, fresh fruit and berries

**New York Style Cheesecake** | 7

**Fresh Fruit Tart** | 7

**Decadent Chocolate Cake** | 7

**Ice Cream and Berries** | 5

**Housemade S'mores** | 12

**Donut Wall** | 12
minimum 50 people

**Mini Churro** | 9
with chocolate and caramel sauce

ADDITIONAL 7.5% TAX AND 25% SERVICE FEE
<table>
<thead>
<tr>
<th>CLASSIC DRAKE PACKAGE</th>
<th>PREMIUM DRAKE PACKAGE</th>
<th>EXECUTIVE DRAKE PACKAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vodka:</strong> Smirnoff</td>
<td><strong>Vodka:</strong> Absolut</td>
<td><strong>Vodka:</strong> Grey Goose</td>
</tr>
<tr>
<td><strong>Gin:</strong> Beefeater</td>
<td><strong>Gin:</strong> Tanqueray</td>
<td><strong>Gin:</strong> Bombay Sapphire</td>
</tr>
<tr>
<td><strong>Scotch:</strong> J&amp;B</td>
<td><strong>Scotch:</strong> Johnny Walker Red</td>
<td><strong>Scotch:</strong> Glenmorangie 10yr Old</td>
</tr>
<tr>
<td><strong>Rum:</strong> Cruzan</td>
<td><strong>Rum:</strong> Bacardi</td>
<td><strong>Rum:</strong> Captain Morgan Spiced Rum</td>
</tr>
<tr>
<td><strong>Whiskey:</strong> Canadian Club</td>
<td><strong>Whiskey:</strong> Crown Royal</td>
<td><strong>Whiskey:</strong> Jameson</td>
</tr>
<tr>
<td><strong>Tequila:</strong> Sauza Gold</td>
<td><strong>Tequila:</strong> Sauza Hornitos</td>
<td><strong>Tequila:</strong> Patron Silver</td>
</tr>
<tr>
<td><strong>Bourbon:</strong> Jim Beam</td>
<td><strong>Bourbon:</strong> Jack Daniels</td>
<td><strong>Bourbon:</strong> Maker’s Mark</td>
</tr>
<tr>
<td><strong>Cognac:</strong> Hennessy VS</td>
<td><strong>Cognac:</strong> Courvoisier VSOP</td>
<td><strong>Cognac:</strong> Courvoisier VSOP</td>
</tr>
<tr>
<td><strong>Liqueurs:</strong> DeKuyper Peach Schnapps, DeKuyper Amaretto, Carolyn’s Irish Cream</td>
<td><strong>Liqueurs:</strong> DeKuyper Peach Schnapps, DeKuyper Amaretto, Bailey’s Irish Cream</td>
<td><strong>Liqueurs:</strong> DeKuyper Peach Schnapps, DeKuyper Amaretto, Bailey’s Irish Cream</td>
</tr>
<tr>
<td><strong>Wine:</strong> Cabernet, Chardonnay, Pinot Grigio and Merlot</td>
<td><strong>Wine:</strong> Cabernet, Chardonnay, Pinot Grigio and Merlot</td>
<td><strong>Wine:</strong> Upgraded Wine</td>
</tr>
<tr>
<td><strong>Beer:</strong> Miller Lite, Bud Lite, Budweiser, O’Doul’s (NA), Heineken, Corona</td>
<td><strong>Beer:</strong> Miller Lite, Bud Lite, Budweiser, O’Doul’s (NA), Heineken, Corona</td>
<td><strong>Beer:</strong> Miller Lite, Bud Lite, Budweiser, O’Doul’s (NA), Heineken, 2 craft beers</td>
</tr>
<tr>
<td>Please ask your wedding specialist about additional hour of bar pricing.</td>
<td><strong>Upgrade 9</strong> with Manhattan or Cosmopolitan package</td>
<td><strong>Upgrade 15</strong> with Manhattan or Cosmopolitan package</td>
</tr>
</tbody>
</table>

**Additional 7.5% tax and 25% service fee**