

WEDDINGS

by the Drake Oak Brook

AUTOGRAPH COLLECTION



"This elegant venue surpasses its mission of making their clients experience'Ubi Tempus Quiescit' - Where Time Rests!"

- TIM & TERY K.



Where Your Story Becomes Part of Ours

Opened in 1961 and beautifully restored in 2015.

The Drake Oak Brook

Is a timeless setting where celebrations become traditions and unforgettable love stories begin.

On behalf of the 4 Diamond Drake Oak Brook, congratulations on your engagement. We are honored that you are considering our iconic property for one of life's most meaningful celebrations.

Set amid 20 acres of beautifully landscaped grounds, The Drake Oak Brook offers a wedding setting unlike any other. Our award-winning Level 1 Arboretum Drake Gardens, picturesque waterfalls, lush pathways and romantic outdoor spaces create a breathtaking backdrop for ceremonies, photographs and moments you and your guests will remember for years to come.

From an intimate garden ceremony surrounded by nature to an elegant ballroom celebration, every wedding at The Drake is designed to bring your vision to life, while our experienced team is dedicated to making every detail feel effortless.

Extend the celebration beyond the wedding itself with beautifully appointed guest rooms and private dining experiences creating an entire wedding weekend in one extraordinary destination.

For generations, The Drake Oak Brook has been a place where families gather, milestones are celebrated and memories are made. We look forward to welcoming you, your family and your guests – and to becoming part of your story.

Warmest regards,

Jim & Tely Nagle

WEDDINGS

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 thirty minutes. The location of the rehearsal will be determined the week of the wedding.

DÉCOR
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. All décor companies must have a certificate of insurance.

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. Place Cards at the table settings are to be set up by the planner or the couple's designated person.

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 and final guest count is due based upon the dates provided by the hotel and no later than 10 days prior to the arrival date. Final payment is due 10 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.



Photographed by Love Elle Photography

MANHATTAN WEDDING PACKAGE

Cocktail Reception

Selection of Three Hors d'Oeuvres
offered Butler Style

Dinner Menu

Soup or Salad

Choice of Two Entrées and a Vegetarian Option

Wedding Cake

Bar Service

Four Hour Bar Package

with Classic Drake Selections
including spirits, domestic and imported beers and red and 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 and Tea After Dinner

Bridal Suite on the Night of the Wedding

Tasting for Four People

APPLICABLE TAXES AND SERVICE CHARGE WILL APPLY

COSMOPOLITAN WEDDING PACKAGE

Cocktail Reception

Selection of Six Hors d'Oeuvres
offered Butler Style

Dinner Menu

Soup or Appetizer

Salad

Choice of Two Entrées and a Vegetarian Option

Wedding Cake

Bar Service

Four Hour Bar Package

with Classic Drake Selections
including spirits, domestic and imported beers and red and 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 and Tea after Dinner

Bridal Suite on the Night of the Wedding

Tasting for Four People

APPLICABLE TAXES AND SERVICE CHARGE WILL APPLY

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 and a Vegetarian Option

Wedding Cake

Late Night Snack

Bar Service

Five Hour Bar Package with Premium Drake Selections
including spirits, domestic and imported beers and red and 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 and 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

APPLICABLE TAXES AND SERVICE CHARGE WILL APPLY



Photographed by Marissa Kelly Photography

HORS D'OEUVRES

HOT HORS D'OEUVRES

Spinach and 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 cup with cocktail sauce and lemon

Smoked Salmon Crostini
dill cream cheese and carper

Crab Stuffed Cucumber Cups
with fresh chivesy

Tapa Skewer
spanish green olive, peruvian pepper, sundried tomato and manchego cheese

Seafood Ceviche Spoon
variety of shellfish, seafood, lime, jicama and mango

UPGRADED HORS D'OEUVRES

Snow Crab Claw +additional cost
with mignonette or cocktail Sauce

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

APPETIZERS

Seared Scallops wrapped in Bacon
with gran marnier gastrique

Potato Gnocchi
pancetta vodka sauce,
roasted mushrooms, gorgonzola

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

Panko Crusted Lump Crab Cake
mango, jicama, cumin vinaigrette and lemon aioli

Braised Mushroom with Basil and 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

Lobster and Ricotta Ravioli +additional cost
lemon butter sauce

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

SOUPS & SALADS

SOUPS

Tuscan Minestrone
rich tomato and herb broth loaded with fresh vegetables, cannellini beans and pasta

Tomato Bisque
tomato broth slow simmered with fresh basil and cream

Chicken Orzo Florentine
hearty and flavorful chicken consommé with vegetables, orzo pasta and spinach

Loaded Baked Potato
creamy potato soup with bacon, chives and wisconsin cheddar cheese

Cream of Chicken with Rice
chicken consommé blended with herbs, vegetables, rice and cream

Roasted Asparagus Crème
with romesco tapenade

Cognac Enhanced Wild Mushroom Crème
with buttermilk bleu cheese

The Drake Famous "Bookbinder" Soup
+ additional cost
with sherry wine

SALADS

The Drake Salad
mix green displayed in cucumber wrap , sheared carrots, sweet tomatoes, radish, hard eggs, red onion and raspberry sherry vinaigrette

Beet Medley
baby arugula, fresh ricotta cheese, candied pecans apple and radish slaw blood orange maple vinaigrette

Baby Spinach with Bleu Cheese
boiled egg, crisp bacon and jalapeño-ranch dressing

Iceberg Wedge
crisp bacon, marinated tomatoes, red onion and bleu cheese dressing

Field Greens with Spiced Pecans
raspberry vinaigrette, goat cheese and roasted red peppers

Fresh Mozzarella and Tomato Caprese Stack
basil chiffonade and balsamic fig drizzle

Caesar Salad
romaine heart lettuce, parmesan cheese, grape tomato, herb croutons and romano caesar dressing



Photographed by Marissa Kelly Photography

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
158	178	214

Filet Mignon
red wine demi-glace, roasted cipollini with asparagus and potato au-gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
159	179	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
149	175	202

APPLICABLE TAXES AND SERVICE CHARGE WILL APPLY

ENTREES

DUETS

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

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
162	192	219

Filet of Beef and Salmon
red wine demi-glace, maple balsamic vinaigrette, roasted cipollini with asparagus and potato gratin

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
162	189	219

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

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
159	185	211

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

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
169	182	211

VEGETARIAN

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

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
138	163	198

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

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
138	163	198

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

MANHATTAN	COSMOPOLITAN	CHAMPAGNE
138	163	198

ENHANCEMENTS

LATE NIGHT SNACK | ONE HOUR

Mini Burgers | 19
build your own slider bar, served with traditional toppings

Mini Chicago Style Hot Dogs | 18

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 | 21
build your own: choice of beef, chicken or pork served with authentic toppings

Ramen Bar | 18
warm, savory ramen noodle cups with choice of steak, chicken or pork and assorted toppings

Giant Soft Pretzels | 10
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 habernero or celery

French Fry Bar | 12
assorted sauces; ketchup, siracha ketchup, lemon aioli and beer cheese

DESSERTS

Sweet Indulgence | 22
assorted mini pastries: european tarts, petit fours, chocolate dipped fresh fruit, fresh fruit and berries

Italian Sweet Indulgence | 27
a decadent display of classic Italian sweets and pastries, fresh fruit, chocolate dipped fruit beautifully arranged

New York Style Cheesecake | 7

Fresh Fruit Tart | 7

Decadent Chocolate Cake | 7

Ice Cream and Berries | 5

Housemade Smores | 12

Donut Wall | 12
minimum 50 people

Mini Churro | 10
with chocolate and caramel sauce

APPLICABLE TAXES AND SERVICE CHARGE WILL APPLY





BEVERAGES

CLASSIC DRAKE PACKAGE

Vodka:
Three Olives

Gin:
Beefeater

Scotch:
Dewars White Label

Rum:
Bacardi

Whiskey:
Jack Daniels

Tequila:
Tejitas Blanca

Bourbon:
Jim Beam White Label

Brandy:
Christian Brothers

Liqueurs:
DeKuyper Amaretto, Carolyn's Irish Cream, Southern Comfort

Wine:
Cabernet, Merlot, Chardonnay, Pinot Noir, Pinot Grigio

Domestic Beer:
Miller Lite, Bud Lite, Budweiser

Imported Beer:
Corona Extra, Corona Light, Heineken, Heineken 0.0

Craft Beer:
Goose Island 312

Extra hour of bar 9
per person with Manhattan or Cosmopolitan package only.

PREMIUM DRAKE PACKAGE

Vodka:
Titos

Gin:
Tanqueray

Rum:
Captain Morgan

Whiskey:
Jack Daniels/Crown Royal

Tequila:
Corazon Blanco/Tejitas Reposado

Bourbon:
Buffalo Trace

Scotch:
Johnnie Walker Red

Cognac:
Hennessey VS

Brandy:
Christian Brothers

Liqueurs:
DeKuyper Amaretto, Carolyn's Irish Cream, Southern Comfort

Wine:
Cabernet, Chardonnay, Pinot Noir, Pinot Grigio, Merlot, Sauvignon Blanc

Domestic Beer:
Miller Lite, Bud Lite, Budweiser, Michelob Ultra

Imported Beer:
Corona Extra, Corona Light, Heineken, Coors Light, Heineken 0.0

Craft Beer:
Goose Island 312, Revolution Antihero

Cider:
High Noon

Upgrade 12
with Manhattan or Cosmopolitan package

EXECUTIVE DRAKE PACKAGE

Vodka:
Grey Goose/Ketel one

Gin:
Bombay Sapphire/Hendricks

Scotch:
Glenmorangie 12yrs Old

Rum:
Captain Morgan

Whiskey:
Jameson

Tequila:
Casamigos Blanco/Patron Silver

Bourbon:
Bulleit/Maker's Mark

Brandy:
Christian Brothers

Cognac:
Hennessey VS

Liqueurs:
DeKuyper Amaretto, Carolyn's Irish Cream, Southern Comfort

Wine:
Cabernet, Chardonnay, Pinot Noir, Sauvignon Blanc, Pinot Grigio, Moscato, Rose

Domestic Beer:
Miller Lite, Bud Lite, Budweiser, Michelob Ultra

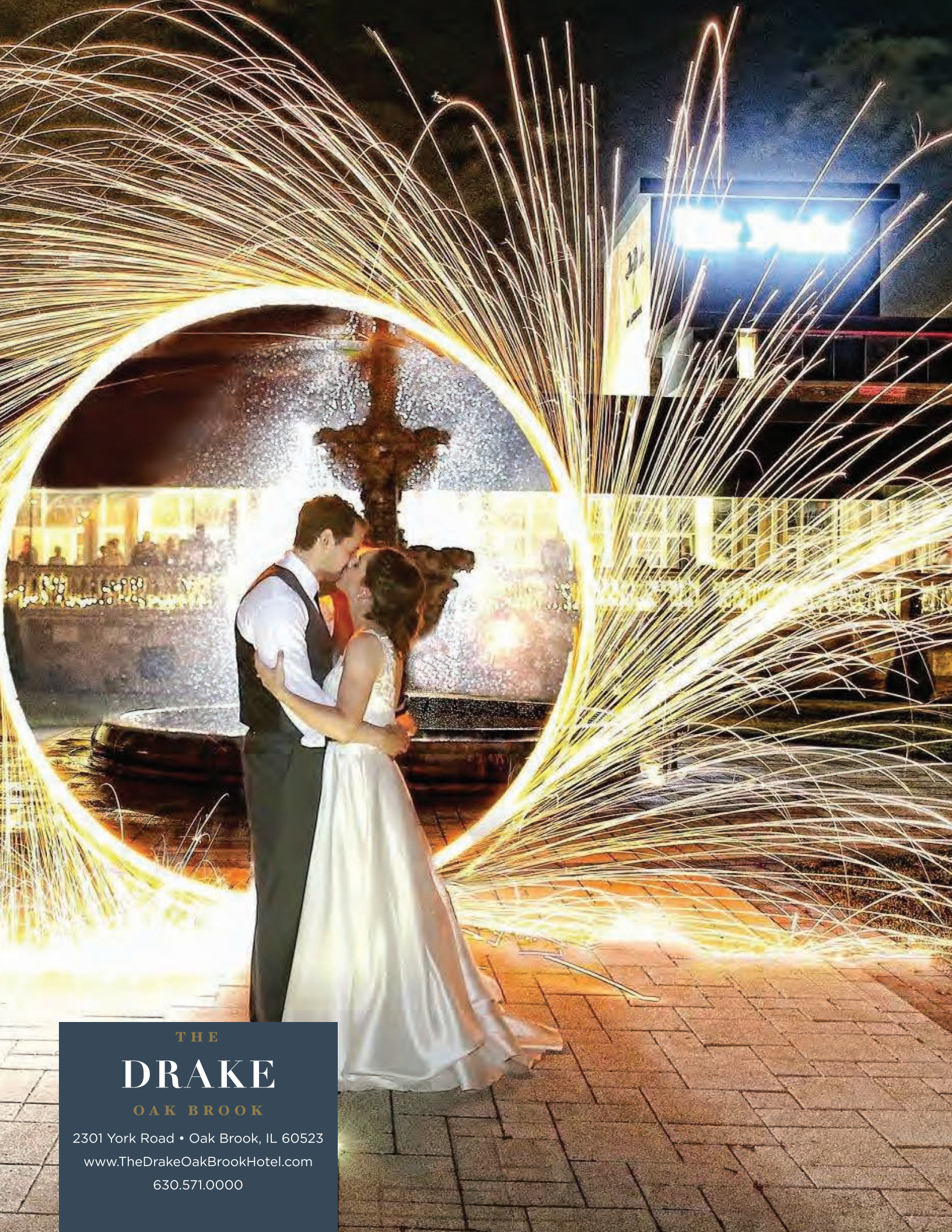
Imported Beer:
Corona Extra, Corona Light, Heineken, Coors Light, Heineken 0.0

Craft Beer:
Goose Island 312, Revolution Antihero

Cider:
High Noon

Upgrade 16
with Manhattan or Cosmopolitan package

Upgrade 10
with Champagne package



THE

DRAKE

OAK BROOK

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