



Dream Weddings





DREAM WEDDING PACKAGE

Please note package pricing varies, based on entrée selection.
Chef's Pre-selected and custom menus are available upon request.

WHAT'S INCLUDED:

- Four Hour Platinum Bar Service
- Design your Wedding Cake with our Preferred Bakery
 - Champagne Toast for All Adult Guests
 - Unlimited Butler Wine Service with Dinner
- Floor Length White Table Linen with Choice of Napkin Color and Fold
- Reception Chair Covers & Sash; Choice of Color
(Additional \$6 per chair for ceremony chair covers)
- The Matrix Club Standard Centerpieces
- Elegant Plated Four-Course Dinner Prepared by our Internationally Acclaimed Executive Chef:
 - Choice of Homemade Soup or Appetizer Course
 - Freshly Baked Bread & Beurre Compose
 - Salad Course with Two House-Made Dressings
 - Entrée Selection
 - Accompaniments (fresh vegetable, potato or rice)
 - Dessert
 - Wedding Cake
 - Assorted Beverages and Coffee & Tea Service
- Complimentary Bridal Rooms & Executive Suites with Private Bathrooms
- Complimentary Parking // Valet Service available for Additional Charge
 - Coat check available (Additional cost)
- A Dedicated Events Team to ensure your special day is exceptional and memorable

**Custom made In-House Bose/RCF/Danley A/V Packages available at subsidized cost.*

**Please note pricing is subject to 7.75% sales tax and 21% service charge.*





COCKTAIL HOUR

~ Butler Passed Hors D'oeuvres ~



SILVER

Select Three // \$16.95 per person

Melon Prosciutto

prosciutto, wrap melon skewers

Mini Vegetable Samosas

peas and potatoes fill serve with mint chutney

Sweet Potato with Thai Red Chicken

poached sweet Potatoes, chicken red, Thai basil aioli

Chicken Caesar

romaine leaves, roasted chicken Caesar dressing on a toasted French baguette

Hummus on Pita

roasted red pepper hummus on a toasted pita, pomegranate molasses

Spanakopita

spinach and feta cheese

Cucumber Cup

artichoke, roasted red pepper and olive with fresh mozzarella



GOLD

Select Four // \$20.95 per person

Bacon Wrapped Shrimp

herb and garlic marinated shrimp roasted with crispy bacon

Buffalo Chicken Pops with Blue Cheese

chicken skewers, blue cheese & celery

Queso Fresco & Basil Chutney

grilled queso fresco, sundried tomato, on a sweet potatoes' balsamic vinaigrette & fried basil

Melon with Prosciutto

sweet cantaloupe melon, prosciutto wrapped

Strawberry & Brie

Fresh strawberries with brie cheese

Mushroom Phyllo Tart

Mushrooms sautéed with onion, burgundy wine, parmesan



PLATINUM

Select Four // \$24.95 per person

Thai Chili Shrimp

tempura fried shrimp with sweet Thai chili sauce

Charcuterie on Skewer

Chef's selection of specialty meats, artisanal cheese, olives, fresh fruit

Tequila Marinated Shrimp

tomato, red onion, cilantro, cucumber, avocado & lime vinaigrette

Baked Brie Raspberry

raspberry baked brie in phyllo dough

Lamb Kebab with Tzatziki

Minced lamb, mint, red onion, Greek yogurt, cucumber, ginger, lemon, dill with mini-nan

Grilled Shrimp and Spanish Chorizo Skewers

Grilled shrimp, garlic, lemon, chile flakes & spanish chorizo

Crab Salad on Cucumber

Crab salad with walnuts, grapes, and melon in cucumber cups

Seared Scallops

Pan seared, honey soy glaze on a fried wonton chip

Pear Confit Puffs

French pastry, red wine poached pear, caramelized onion





PLATED APPETIZERS

Please select one

Tiger Shrimp Garlic, Creamy Polenta, Slice Lemon,
Fried Leeks

Mini Crab Cake, Avocado Relish with Chipotle
Beurre Blanc

Seared Scallops, Cauliflower Puree, Mango Relish

Burrata with Heirloom Tomato on Toasted Brioche,
Olive Oil Balsamic

Red Beet Chickpea Cakes, Crumbled Goat Cheese,
Candied Pistachios, Sumac Mint Greek Yogurt

Watermelon with Smoked Chicken, Arugula,
Green Fig, Maple Drizzle



SOUP

Please select one

Corn Chowder

Roasted Carrot and Parsnip Dill

Cream of Chicken and Thyme Velouté with Asparagus

Shrimp Bisque

Butternut Squash with Coconut

Pumpkin Beer Cheddar Cheese & Gnocchi

Cream of Cauliflower Pear & Blue Cheese

Split Pea Barley with Kale



SALADS

Please select one

Spinach Strawberry Salad

baby spinach, strawberry, honey and poppy seeds dressing & goat cheese, candid walnuts

Cauliflower Baby Greens

roasted cauliflower, paprika, parsley, roasted fennel, toasted almonds finished with tahini

Beets Romesco Salad

mixed greens, roasted balsamic beets, roasted leeks and romesco vinaigrette

Panzanella Salad

earthy greens, honey roasted squash & pear, toasted garlicky crouton, homemade apple cider vinaigrette

Toasted Farro and Root Vegetable Salad

roasted leeks, roasted root vegetable, lemon, and orange zest farro olive oil, Manchego cheese

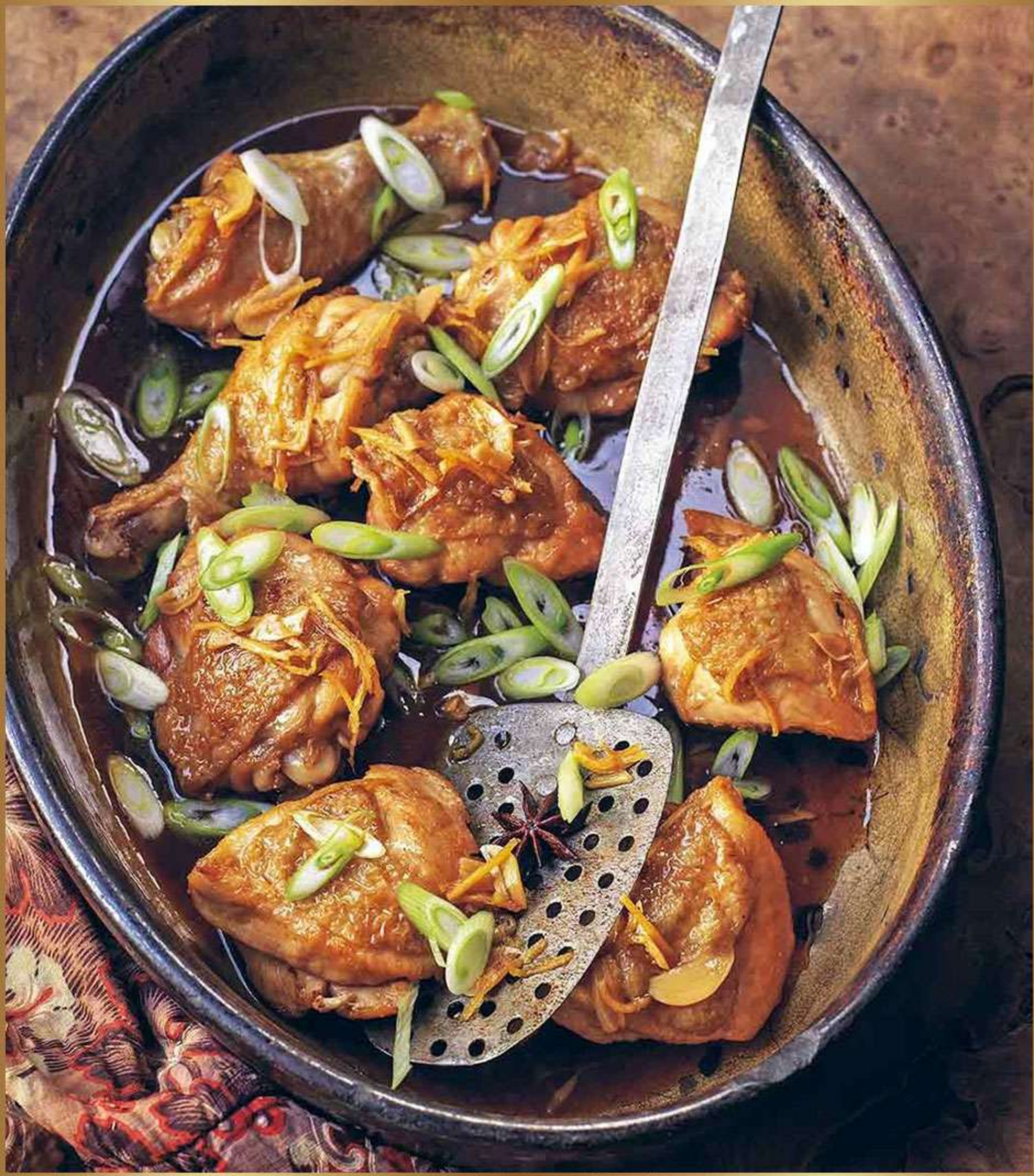
Radicchio Endive Salad

fuji apple, raisin endives, Black lentils, pea shoots & champagne vinaigrette

Watermelon Feta Salad

watermelon, baby greens, pine nuts, feta balsamic drizzle





ENTRÉES

Please select one

CHICKEN & PORK

French Chicken Casserole

roasted chicken breast, slowly braised in apple cider star anise, served with gremolata

Braised Chicken

braised chicken breast lightly dusted with corn flour, lemon capers thyme a jus

Chicken Mushroom

braised chicken breast, mushroom roasted leeks & sage butter sauce

Herb Roasted Chicken

roasted chicken breast, brandy infused coffee cream sauce

Pistachio Panko Crusted Roasted Chicken

roasted chicken breast, white wine thyme a jus

Pork Chops

roasted pork chops, apricot and port wine glaze

Pork Loin

braised pork loin, grilled apple confit, cognac infused pan herb gravy



ENTRÉES

Please select one

SURF & TURF

Salmon Lemon Gremolata

atlantic salmon, asparagus, baby carrots, chive
beurre blanc

Honey Soy Glaze Salmon

atlantic salmon, baby spinach, asparagus, honey soy
glaze sauce

Salmon Confit

roasted salmon, roasted potatoes, asparagus lemon dill
cream sauce

Halibut

pan-seared halibut, cream spinach, tomato relish

Mahi Mahi

mahi- mahi, mango salsa, haricot vert, garlic
mashed potatoes

Filet Mignon

wild mushroom, asparagus, baby carrots, pink pepper
corn sauce

*market price

Roasted Prime Rib

seasoned, slow roasted to perfection

*market price

Rib-Eye

16 oz frenched bone-in, dry rub

*market price

New York

porcini mushrooms, vincotto

*market price





ENTRÉES

Please select one

VEGETARIAN

Roasted Cauliflower Steaks

roasted cauliflower, bean ragout, white cannellini bean, pesto

Paneer Shaslik

creamy tomato butter sauce, saffron kashmiri rice pilaf with raisins and cashew, asparagus

Wild Mushroom Risotto

zucchini, red peppers, asparagus truffle oil, balsamic glaze



PASTA

Select One:

Penne, Fettuccine, Gnocchi

Select One Signature Sauce:

Toscana, Garlic Herb, Vodka, Alfredo



Intermezzo Course Available

\$5 per person additional



ACCOMPANIMENTS

Couscous & Roasted Vegetable
couscous, roasted vegetable, chickpeas

White Cilantro Rice
basmati rice, cilantro

Saffron Basmati Rice
saffron infused basmati rice

Roasted Fingerling
smashed fingerling potato with garlic & herbs

Parmesan Mashed
mashed potato, butter, creme fraiche, chives
& parmesan

Caramelized Leek Mashed
leeks, creme fraiche, butter, parmesan cheese &
white truffle oil

Italian Risotto
parmesan cheese risotto



CHILDREN'S MENU

*12 years and under

Chicken Tenders
served with french fries

Chicken Nuggets
served with french fries

Mini Burgers or Cheese Burger
served with french fries

Cheese Pizza





THE SWEETEST TEMPTATION

\$12 per person additional

CHEF'S SWEET TABLE

Biscotti

Chocolate truffles

Flavored Panna cotta

Assorted Mini pastry



ICE CREAM BAR

Flavored sauces

Nuts, chocolate, dried fruit

Belgium Waffle

Fresh fruit

Oreo Cookies



COFFEE AND TEA STATION

Assortment of Tea

Coffee
Regular, Decaf

Sweeteners, Cream





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