



DRURY LANE

EVENTS

WEDDING RECEPTION

Guide







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WELCOME



Where love takes center stage.

Drury Lane is an iconic, timeless venue that brings elegance and poise to every “I do”. With decades of experience, we understand the importance of detail and personalized service to making your wedding day spectacular.

From beautifully lit chandeliers to delectable cuisine, we are committed to making your wedding day timeless and iconic, just like you. We look forward to seeing you take center stage to your forever love story.

Drury Lane

Drury Lane Events Staff



WHAT TO EXPECT



- Personalized service from beginning to end
- Customizable floor plans tailored to your unique needs and preferences
- Menu crafting options that perfectly reflects your style and taste
- Dedicated on-site contact to ensure that every detail is executed flawlessly, leaving you free to relax and enjoy the magic of your wedding day
- A range of bespoke package options that are designed to suit any budget

PACKAGES



EACH WEDDING PACKAGE INCLUDES

Allow our Events staff to share their experience and expertise to make your special day a memorable one. In addition to these items, Drury Lane would be happy to customize options tailored to the specific needs of your wedding.

Four Hours of Open Bar

Champagne Toast

Unlimited Bottled Wine

White Glove Dinner Service

Continental Coffee Service

Glass Charger Plates

Floor Length White Table Linens

Complimentary Coat Check (Seasonal)

Complimentary Valet or Self Parking

Complimentary Taste Test

Complimentary Wedding Night Suite at Hilton Suites or DoubleTree

Hand Crafted Signature "His" and "Hers" Cocktails

PACKAGES

ELEGANCE

Four Hours of
Premium Open Bar

Three-Course Meal

Centerpiece with
fresh cut rose and
Votive Candles

Understated refinement, bespoke details, and
impeccable service that exude elegance.

RADIANCE

Four Hours of
Premium Open Bar

Five-Course Meal

Choice of Three
Hors D'oeuvres

Complimentary
Wedding Cake from our
partner bakery

Complimentary Brunch
for Two on your One Year
Anniversary

Illuminate your love with a package that radiates
everlasting love and beauty.

TIMELESS

Four Hours of
Platinum Open Bar

Five-Course Meal

Complimentary
Cake Cutting

Complimentary Second Night Stay at
Hilton Suites or DoubleTree

Choice of Four
Hors D'oeuvres

Complimentary Wedding Cake
from our partner bakery

Complimentary Brunch for Two
on your One Year Anniversary

Celebrate your love with a package that epitomizes the
enduring beauty of true love.



HORS D'OEUVRES

Hors D'oeuvres are butler passed.

Radiance: *Select Three* | **Timeless:** *Select Four*

BUTLER PASSED

Bruschetta with Heirloom
Tomatoes

Fresh Asparagus Wrapped
in Prosciutto

Bacon Wrapped Brussel
Sprouts

Date and Goat Cheese
Tarte

Vegetable Egg Rolls

Smoked Chicken or
Vegetable Quesadillas
with Salsa

Bacon Wrapped Scallops
with Herb Butter

Coconut Shrimp with
Mango Chutney

Honey Sriracha Chicken
Meatballs

Chicken Skewer with
Teriyaki Sauce

Three Cheese Arancini

Brazilian Steakhouse
Skewer

DISPLAYS

Displays are available à la carte.

Vegetable Crudite 232

International Cheese
Platter with Crackers 330

Assorted Fruits of the
Season 286

Iced Gulf Shrimp 359

Charcuterie Display 550

MENU

Elegance: One Soup or Salad Selection

Radiance & Timeless: One Soup or Pasta Selection and One Salad Selection

STARTERS

Tortellini

Pancetta, Sweet Peas

Alfredo Sauce

Country Style Rigatoni

Pancetta, Italian Sausage, Fennel, Tomato

Cream Sauce

Gnocchi

Pesto and Slow Roasted Tomatoes

Gulf Shrimp Cocktail (+\$8)

Lemon, Cocktail Sauce

Soup

Cream of Chicken, Mushroom Bisque, Minestrone,
Potato Leek, Three Onion Soup, Gazpacho,
Garden Vegetable, Lobster Bisque

Garden Green Salad

Cucumber, Carrot, Radish, Tomato

Choice of Ranch or Italian

Caesar Salad

Romaine Lettuce, Herb Croutons, Parmesan

Caesar

Arugula and Pear Salad

Sliced Pear, Goat Cheese, Toasted Almond,

Riesling Vinaigrette

Chopped Salad

Iceberg Lettuce, Bacon, Tomato, Scallion,
Cucumber

Ranch

Spinach Salad

Spinach, Mandarin Orange, Toasted Almonds,
Goat Cheese

Poppyseed Vinaigrette

MENU

Sorbet course is included in Radiance and Timeless Packages.

SORBET

Choice of Angelo's Gelato Sorbet

Lemon, Raspberry, Champagne

MAIN COURSE

Pricing is per person and subject to sales tax and service charge.

MEATS

New York Strip Steak (10 oz) 90 | 112 | 130

Herb Butter

Grilled Filet Mignon 95 | 115 | 132

Choice of Sauce:

Chimichurri, Herb Butter,

Bordelaise

Beef Wellington 95 | 115 | 132

Brandied Truffle Sauce

Pork Tenderloin 75 | 91 | 110

Plum Reduction

CHICKEN

Herb Roasted Chicken 75 | 94 | 110

Thyme Jus

Grilled Chicken Breast 83 | 102 | 120

Choice of Sauce:

Thyme Jus, Marsala, Dijon Demi, Vesuvio, Picatta

Asiago Stuffed Chicken 85 | 107 | 123

Spinach, Shitake Mushrooms, Shallots,
Croutons, Mustard Demi Glaze

Chicken Wellington 88 | 108 | 125

Red Wine Reduction

SEAFOOD

Blackened Mahi-Mahi

Mango Relish

90 | 110 | 125

Chilean Sea Bass

Lemon Beurre Blanc

102 | 122 | 140

Fresh Filet of Salmon

Champagne Dill Sauce

82 | 101 | 118

MENU

MAIN COURSE

CLASSIC COMBINATIONS

Filet Mignon & Grilled Chicken Breast 107 | 129 | 145

Filet Mignon & Sautéed Shrimp 110 | 132 | 148

Mixed Grill 120 | 140 | 155

Filet Mignon, Grilled Chicken Breast,
Sautéed Shrimp

Filet Mignon & Petit Lobster Mkt

Drawn Butter

Choice of Sauce:

Chimichurri, Herb Butter, Bordelaise, Marsala,
Picatta, Vesuvio, Brandied Truffle Sauce

ACCOMPANIMENTS

Choice of One

POTATOES OR GRAINS

Potato Purée

Scalloped Potatoes

Herb Roasted Potatoes

Long Grain and Wild Rice Blend

VEGETARIAN

Vegan Ratatouille 75 | 94 | 110

Long Grain and Wild Rice Blend, Red Pepper Coulis

Vegetable Kabob 75 | 94 | 110

Zucchini, Yellow Squash, Tomato, Onions,
Mushrooms, Peppers, Wild Rice, Balsamic Glaze

Cauliflower Steak 75 | 94 | 110

Peppers, Leek, Lemon Pepper Sauce

CHILDREN'S ENTREES

*Children under the age of eight will receive one
entree choice below accompanied with tater tots.*

Chicken Tenders 30

Hamburger 30

Cheeseburger 30

Macaroni & Cheese 30

VEGETABLES

Seasonal Vegetable
Medley

Broccolini

Green Beans

Julienne of Zucchini
and Carrots

MENU

Cake Selection is included in the Radiance and Timeless Packages. Cakes are provided by our partner bakery.

DESSERT

Vanilla or Chocolate Ice Cream

Choice of Sauce
Chocolate, Strawberry, Caramel

Chocolate Fudge Torte

Crème Chantilly, Chocolate Sauce

Cheesecake

Raspberry Coulis

Peach Melba

BEVERAGE SERVICES

Coffee, Decaffeinated Coffee, Hot and Iced Tea



LATE NIGHT OPTIONS

Pricing is subject to sales tax and service charges.

SWEET

ICE CREAM STATION	12
Chef Attendant Required	125
Assorted Ice Cream	
Hot Fudge, Hot Caramel	
Strawberries	
Cherries	
Freshly Whipped Cream	
Nuts	
Crushed Oreos	
Heath Bar	

PATISSERIE SWEETS	62
Per dozen, minimum of three dozen	
Chocolate Eclairs	
Cannoli	
Mini Fruit Tarts	
Mini Napoleons	
Mini Pastries	
Chocolate Dipped Strawberries	
Chocolate Dipped Bananas	

DOUGHNUT STATION	15
Chef Attendant Required	125
Chocolate, Vanilla, Strawberry Sauces	
Freshly Whipped Cream	
Sprinkles	

SAVORY

Pricing is per 100 pieces.

Mini Cheeseburgers	325
Cheese Quesadilla	242
Mini Chicago Dogs	359
Buffalo Wings	193
Cheese Pizza (Serves 8)	27
Assorted Topping Pizza	32



FOUR-HOUR PREMIUM BAR PACKAGE

Should you wish to extend the bar beyond 4 hours, please add an additional \$8 per person for each additional hour.

Included in Elegance & Radiance Packages

SPIRITS & SELTZERS

VODKA

Titos
Barton

GIN

Tanqueray
Barton

WHISKEY

Seagram's 7
Barton

RUM

Malibu
Barton

CORDIALS

Amaretto

SCOTCH

Dewar's White Label

BOURBON

Jim Beam

TEQUILA

Altos

BRANDY

Apricot
5 Star

ASSORTED SELTZERS

WINE & BEER

DOMESTIC BEER

MGD, Miller Lite, Budweiser,
Bud Light, Sharp's

IMPORTED BOTTLED BEER \$5/Guest

Heineken, Amstel Light, Corona

American Craft Beer Available Upon
Request – Prices Vary

WHITE WINE

Chardonnay, Pinot Grigio,
White Zinfandel, Sparkling

RED WINE

Cabernet, Merlot, Pinot Noir

BEVERAGE ENHANCEMENTS

Assorted Soda, Orange Juice, Cranberry Juice, Pineapple
Juice, Tonic, Sweet and Sour, Grenadine

FOUR-HOUR PLATINUM BAR PACKAGE

Should you wish to extend the bar beyond 4 hours, please add an additional \$10 per person for each additional hour.

Included in the Timeless Package

SPIRITS & SELTZERS

VODKA

Ketel One
Grey Goose

GIN

Bombay Sapphire
Tanqueray

WHISKEY

Canadian Club
Seagram's VO
Southern Comfort

RUM

Bacardi
Malibu
Captain Morgan

CORDIALS

Bailey's
Kahlua

SCOTCH

Chivas Regal

BOURBON

Maker's Mark

TEQUILA

Patron
Casamigos

BRANDY

Christian Brothers
Blackberry
Hennessy

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WINE & BEER

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Cabernet, Merlot, Pinot Noir

BEVERAGE ENHANCEMENTS

Assorted Soda, Orange Juice, Cranberry
Juice, Pineapple Juice, Tonic, Sweet and
Sour, Grenadine

ENHANCEMENTS



LOUNGE RENTAL

Reserve our beautiful bar, The Lounge, as a space to continue your celebration. One order of late night snacks are included in the lounge rental.

DAY-AFTER BRUNCH

A beautiful buffet-style Sunday brunch featuring unlimited drinks, made-to-order brunch favorites like pastries, waffles, omelettes, and more.

CEREMONIES

Drury Lane would be thrilled to host your wedding ceremony on a Friday or Sunday evening. The room rental fee includes chairs and a stage.

DECORATIVE BACKDROPS & UPLIGHTING

Includes 5 LED Up-lights of desired color set on stage against our backdrop of floor-to-ceiling white drapery which are perfect for the head table. Upgrades and custom lighting schemes are available through our partner at an additional charge.





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EVENTS

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