



DRURY LANE

EVENTS

CORPORATE EVENT

Guide





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WHAT TO EXPECT



- Full service food and beverage, with menus crafted for your event
- Complimentary high speed wireless internet throughout the facility
- Free parking for all guests; choose between a covered parking garage or multiple parking lots
- Newly renovated Bar and Lounge Space
- In-house Audio Visual team, Midwest Conference Services
- Multiple nearby hotels to choose from
- ADA compliant facility
- Seasonal complimentary coat check

BREAKFAST

Sales tax and service charge are not included.

BUFFET

HEALTHY START

23/Guest

Assorted Chilled Fruit Juices, Seasonal Fresh Fruit, Individual Mini Yogurts, Assorted Breakfast Breads & Muffins, Assorted Bagels & Cream Cheese, Multigrain Breakfast Bars, Granola, Cereals, Lavazza Coffees, Teas

ALL-AMERICAN

31/Guest

Assorted Chilled Fruit Juices, Seasonal Fresh Fruit, Individual Mini Yogurts, Assorted Breakfast Breads, Pastries, Assorted Bagels, Cream Cheese, Scrambled Eggs, Crisp Hickory Smoked Bacon, Pork Link Sausage, Breakfast Potatoes, Lavazza Coffees, Teas

ENHANCEMENTS

The following items are priced per person and can be added to any buffet.

Cinnamon French Toast with Maple Syrup	8
Buttered Scrambled Eggs	8
Buttermilk Pancakes with Maple Syrup	8
Pork Link Sausage	7
Turkey Link Sausage	8
Crisp Hickory Smoked Pork Bacon	7
Breakfast Burrito <i>eggs, pico di gallo, sausage, roasted potatoes, house-made salsa</i>	10
Breakfast Sandwich <i>eggs over medium, cheddar cheese, choice of ham, sausage, or bacon</i>	10

BEVERAGE SERVICES

Lavazza Brand Regular Coffee	27/gallon
Lavazza Brand Decaffeinated Coffee	27/gallon
Hot Tea	25/gallon
Assorted Fresh Fruit Juices	25/gallon
Bottled Water	5/bottle
Assorted Cans of Soda	5/can





LUNCH

BOXED LUNCH SELECTIONS

*All boxed sandwiches and salads include whole fruit, potato chips, a cookie, and a can of soda or bottle of water.
Sales tax and service charge are not included.*

Roast Turkey 25

Turkey, Lettuce, Tomato

Ham Sandwich 25

Ham, Lettuce, Tomato

Grilled Chicken 25

Herb Marinated Chicken Breast,
Lettuce, Tomato

Chicken Cobb Salad 26

Iceberg and Romaine Lettuce, Grilled Chicken,
Tomato, Hard Boiled Eggs, Green Onion,
Bacon, Bleu Cheese, Brown Cobb Dressing

Roast Sirloin of Beef 25

Roast Beef, Lettuce, Tomato

Grilled Vegetable Wrap 25

Marinated Eggplant, Squash, Bell
Pepper, Lettuce, Tomato, Tortilla

Chicken Caesar Salad 26

Chicken Breast, Romaine Lettuce,
Tomato, Croutons, Romano Cheese,
Caesar Dressing

Add Swiss or Cheddar Cheese (+2)

Add Bacon(+2)

*Your choice of breads or rolls for any
sandwich to include:*

Focaccia, Whole Grain, Ciabatta,
Kaiser Roll, French Roll, Pretzel Roll

PLATED MENU

All plated selections include freshly baked bread, butter, and beverage service. Sales tax and service charge are not included.

STARTERS

**Cream of Chicken Soup, Garden Vegetable Soup,
Mushroom Bisque, Mixed Green Salad**

MAIN COURSE

Chicken Caesar Salad 28

Chicken Breast, Romaine Lettuce, Tomato,
Croutons, Romano Cheese, Caesar Dressing

Chicken Cobb Salad 30

Iceberg and Romaine Lettuce, Grilled Chicken,
Tomato, Hard Boiled Eggs, Green Onion, Bacon,
Bleu Cheese, Brown Cobb Dressing

Grilled Chicken Wrap 29

Chicken, Tomato, Lettuce, Spinach Tortillas,
Caesar Dressing

Grilled Vegetable Wrap 27

Squash, Eggplant, Bell Pepper, Lettuce,
Tomato, Balsamic Glaze, Tortilla

Vegetable Kabob 29

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

Roasted Salmon 38

Champagne Dill Sauce

Blackened Mahi Mahi 39

Mango Relish

MAIN COURSE (cont.)

Asiago Stuffed Chicken 38

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

Grilled Chicken Breast* 35

Herb Roasted Chicken 36

Petite Filet of Beef (6oz.) 49

**Petite Filet &
Grilled Chicken Breast*** 52

Petite Filet & Seared Salmon* 51

**Choice of Sauce*

Chimichurri, Bordelaise, Picatta, Marsala, Vesuvio

HOT

Herb Roasted Potatoes, Potato Puree,
Long Grain and Wild Rice Blend, Julienne
of Zucchini and Carrots, Seasonal Vegetable
Medley, Green Beans

COLD

Potato Chips, Cole Slaw, Tabouleh,
Potato Salad

DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate or Caramel

Brownies

Lemon Bar

BEVERAGE SERVICE:

Lavazza Coffees

Hot and Iced Tea

BUFFETS

Sales tax and service charge are not included.

OAKBROOK TERRACE DELICATESSEN

36/Guest

SOUPS (choice of 2)

Minestrone

Mushroom Bisque

Garden Vegetable

Cream of Chicken

SALADS

Mixed Green Salad

Caesar Salad

Grilled Chicken, Bacon

Composed Salads (choice of 1)

Potato Salad

Lemon Asparagus Pasta Salad

Kale Salad with Lemon Vinaigrette

Tabouleh

SANDWICHES (pre-constructed)

Turkey and Cheddar Cheese

Ham and Provolone

Roast Beef

CONDIMENTS

**Lettuce, Tomato, Pickles, Mustard,
Mayonnaise, Potato Chips**

DESSERTS

Brownies

Lemon Bars

Assorted Cookies



FARM STAND BUFFET

46/Guest

STARTERS

- Mixed Greens Salad**
- Kale Salad with Lemon Vinaigrette**
- Caprese**
- Seasonal Fresh Fruit**
- Seasonal Vegetable Display**
- Selection of Charcuterie and Cheese**

COMPOSED SALADS (choice of 2)

- Organic Seasonal Vegetables with Dijon Vinaigrette**
- Traditional Tabbouleh Salad**
- Asian Slaw with Ginger Peanut Dressing**
- Moroccan Couscous**
- Roasted Shallots Potatoes Salad**
- Lemon Asparagus Pasta Salad**

ACCOMPANIMENTS

- Long Grain and Wild Rice**
- Herb Roasted Potatoes**
- Artisan Breads and Rolls**
Multigrain, Walnut Bread, Naan, Honey, Fruit Jam, Butter

PROTEINS (choice of 2)

- Grilled Chicken** *with Picatta Sauce*
- Skirt Steak** *with Chimichurri Sauce*
- Glazed Salmon**

DESSERTS

- Brownies, Lemon Bars, Assorted Cookies**

BEVERAGE SERVICE

- Lavazza Coffees, Hot and Iced Tea**

ALL AMERICAN BBQ

42/Guest

STARTERS

- Mixed Green Salad**
- Black Bean Salad**

ENTREES (choice of 2)

- Beef Brisket**
- BBQ Chicken**
- Honey Glazed Salmon**

SIDES

- Country Style Potato Salad**
- Cole Slaw**

DESSERTS

- Brownies, Lemon Bars, Assorted Cookies**

BEVERAGE SERVICE

- Lavazza Coffees, Hot and Iced Tea**

SOUTH OF THE BORDER

43/Guest

STARTERS

Tortilla Soup
Southwest Black Bean Salad

ENTREES

Beef and Marinated Chicken Fajitas
Flour Tortillas, Shredded Cheese, Pico de Gallo, Sour Cream, Guacamole (+2)

SIDES

Spanish Rice
Black Beans

DESSERTS

Brownies
Churros

BEVERAGE SERVICE

Lavazza Coffees, Hot and Iced Tea

DRURY LANE BUFFET

44/Guest

STARTERS

Chef's Choice of Soup
Seasonal Garden Greens
Potato Salad
Tabbouleh

ENTREES

Grilled Chicken Breast
Choice of Sauce
Thyme Jus, Marsala, Dijon Demi, Piccata, Vesuvio

Skirt Steak
Choice of Sauce
Bordelaise, Chimichurri

SIDES

Mashed Potatoes
Herb Gravy
Fresh Vegetable Medley
Fresh Baked Bread
Butter

DESSERTS

Brownies
Lemon Bars
Assorted Cookies

BEVERAGE SERVICE

Lavazza Coffees, Hot and Iced Tea

MEETING BREAKS

Assorted Bagels with Cream Cheese	34/dozen
Assorted Breakfast Pastries	32/dozen
Assorted Cookies or Brownies	32/dozen
Assorted Pieces of Whole Fruit	3/piece
Granola Bars	4/bar
Hot Pretzels with Honey Mustard and Cheese Dipping Sauce	35/dozen
Lemon Bars	32/dozen

Deluxe Coffee Station 6

Cinnamon Sticks, Cube Sugar, Rock Sugar Stirrers,
Flavored Syrups, Whipped Cream

Ice Cream Station* 13

Assorted Ice Cream, Hot Fudge, Hot Caramel, Strawberry,
Whipped Cream, Nuts, Cherries, Crushed Cookies, Crushed Candies

Doughnut Station* 16

Assorted Mini Doughnuts, Chocolate, Vanilla, and Strawberry Sauces,
Freshly Whipped Cream, Sprinkles

**150 chef attendant fee applies*



DINNER

HORS D'OEUVRES

COLD

Vegetable Crudit�* Assorted Fruits of the Season* Fresh Asparagus Wrapped in Prosciutto Bruschetta with Heirloom Tomatoes International Cheese Platter* Grilled Balsamic Vegetables Iced Gulf Shrimp	245 305 245 223 345 358 small: 450 large: 900 grand: 1300
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**Item cannot be passed.*

HOT

Brazilian Steakhouse Skewer Honey Sriracha Chicken Meatballs Vegan Vegetable Egg Roll Date and Goat Cheese Tarte Smoked Chicken or Vegetable Quesadilla Bacon-Wrapped Scallops with Herb Butter Coconut Shrimp with Mango Chutney Vegan Caribbean Risotto Three Cheese Arancini Bacon Wrapped Brussel Sprouts Mini Cheeseburgers Mini Chicago Dogs	395 305 225 325 330 345 345 285 305 365 340 375
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PLATED DINNER

APPETIZERS

FIRST COURSE:

Cream of Chicken

Mushroom Bisque

Minestrone

Garden Vegetable

Potato Leek

Three Onion Soup (+3)

Lobster Bisque (+6)

Seasonal Fresh Fruit Plate (+3)

Tortellini

Pancetta, Alfredo Sauce, Sweet Peas

Gnocchi

Pesto, Slow Roasted Tomatoes

Country Style Rigatoni

Pancetta, Italian Sausage, Fennel, Tomato

SECOND COURSE

Garden Green Salad

Cucumber, Carrot, Radish, Tomato

Ranch and Italian

Caesar Salad

Kale and Romaine Mix, Crushed Pistachio,
Herb Focaccia Crostini

Caesar

Chopped Salad

Bacon, Tomato, Scallion, Cucumber,
Bleu Cheese

Ranch

Arugula and Pear Salad

Sliced Pear, Goat Cheese, Toasted Almonds

Riesling Vinaigrette

Spinach Mandarin (+4)

Spinach, Mandarin Orange, Toasted Almonds
Goat Cheese

Poppyseed Vinaigrette

MAIN COURSE

Our chicken is proudly sourced from Harrison's Poultry in Glenview, IL.

MEATS

New York Strip Steak (10 oz)	70	Beef Wellington	92
Herb Butter		Brandied Truffle Sauce	

Grilled Filet Mignon*	82	Pork Tenderloin	65
		Plum Reduction	

**Bordelaise, Chimichurri, Herb Butter, Brandied Truffle (+3)*

CHICKEN

Grilled Chicken Breast*	56	Asiago Stuffed Chicken	58
		Spinach, Shitake Mushrooms, Shallots, Croutons, Mustard Demi Glaze	

Herb Roasted Chicken	55		
Thyme Jus			

**Thyme Jus, Marsala, Picatta, Dijon Demi, Vesuvio*

Chicken Wellington	58		
Red Wine Reduction			

SEAFOOD

Blackened Mahi-Mahi	60		
Mango Relish			

Chilean Sea Bass	80		
Lemon Beurre Blanc			

Fresh Filet of Salmon	59		
Champagne Dill Sauce			

CLASSIC COMBINATIONS

Filet Mignon & Sautéed Shrimp	90		
Herb Butter			

Filet Mignon & Petit Lobster	MKT		
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Filet Mignon & Grilled Chicken Breast*	82		
Choice of Sauce			

Mixed Grill*	92		
Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp, Choice of Sauce			

**Bordelaise, Marsala, Picatta, Vesuvio, Herb Butter, Chimichurri, Brandied Truffle (+3)*

VEGETARIAN

Vegetable Kabob	50		
Zucchini, Yellow Squash, Tomato, Onions, Mushrooms, Peppers, Wild Rice, Balsamic Glaze			

Cauliflower Steak	50		
Peppers, Leek, Lemon Capers Sauce			

Vegan Ratatouille	50		
Long Grain and Wild Rice Blend, Red Pepper Coulis			



ACCOMPANIMENTS

POTATOES OR GRAINS

Potato Puree

Scalloped Potatoes

Herb Roasted Potatoes

Long Grain and Wild Rice Blend

VEGETABLES

Seasonal Vegetable Medley

Green Beans

Broccolini (+3)

Julienne of Zucchini and Carrots

DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate, Strawberry, Caramel

Chocolate Flourless Torte

Cheesecake

Raspberry Coulis

Peach Melba

Seasonal Hand-Crafted Dessert

BEVERAGES

Coffee, Decaffeinated Coffee, Hot and Iced Tea

BUFFET OPTIONS

Pricing is based on the final guest count guarantee, and the buffet will be serviced for up to two hours.
Sales tax and service charge are not included.

DINNER BUFFET

64/Guest

STARTERS

Seasonal Garden Greens with Condiments

Choice of One

Classic Caesar
Spinach Salad

Choice of One Gourmet Starter

Potato Salad, Tabbouleh, Soup Du Jour,
Seasonal Fruit, Caprese, Cheese Display,
Vegetable Platter

POULTRY

Choice of One

Grilled Chicken Breast*
Herb Roasted Chicken

BEEF

Choice of One

Shaved Sirloin of Beef*
Braised Beef with Root Vegetables

SEAFOOD

Choice of One

Grilled or Blackened Tilapia
White Wine Tomato Basil

Herb-Crusted Cod
Garlic Butter

Grilled Mahi-Mahi (+4)
Mango Relish

VEGETABLES

Choice of One

Seasonal Vegetable Medley
Julienne of Zucchini and Carrots
Green Beans

PASTA

Choice of One

Gnocchi
Rigatoni
Cheese Tortellini

Choice of Sauce:

Country, Alfredo, Marinara

POTATOES OR GRAINS

Choice of One

Herb Roasted Potatoes
Scalloped Potatoes
Potato Puree
Wild Rice Blend

DESSERT

Assorted Cookies and Brownies
Dessert Bars

*Choice of Sauce: Chimchurri, Bordelaise, Marsala, Picatta, Vesuvio

THE CARVERY

Sales tax and service charge are not included. All carvery items require a 150 Chef Attendant fee.

Herb Crusted Roast Tenderloin of Beef with Peppercorn Sauce (serves 20)	460	Honey Mustard Glazed Roasted Ham (serves 50)	290
Herb Crusted New York Strip Loin with Herb Butter (serves 40)	360	Herb Roasted Leg of Lamb with Rosemary Demi Glaze (serves 40)	300
Roast Prime Rib of Beef with Creamed Horseradish (serves 20)	380		
Whole Roasted Turkey with Traditional Trimmings (serves 30)	290		



PREMIUM BAR PACKAGE

2 HOURS 28/Guest

3 HOURS 31/Guest

4 HOURS 34/Guest

SPIRITS & SELTZERS

VODKA

Titos

TEQUILA

Pueblo Viejo Blanco

GIN

Tanqueray
Bombay Sapphire

SCOTCH

Dewar's White Label

WHISKEY & BOURBON

Jack Daniel's
Maker's Mark

LIQUEURS

Bailey's Irish Cream,
Mr. Black Coffee, Aperol,
Triple Sec, Brandy, Limoncello,
Dry & Sweet Vermouth

RUM

Bacardi Superior
Captain Morgan Spiced

ASSORTED SELTZERS

WINE & BEER

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light,
Heineken 0.0

WHITE WINE

Chardonnay, Sauvignon Blanc,
Pinot Grigio

RED WINE

Cabernet, Pinot Noir, Merlot

BEVERAGE ENHANCEMENTS

Assorted Soft Drinks, Tonic, Club Soda, Orange Juice, Cranberry Juice,
Pineapple Juice, Grenadine, Sweet & Sour

PLATINUM BAR PACKAGE

2 HOURS 30/Guest

3 HOURS 33/Guest

4 HOURS 36/Guest

SPIRITS & SELTZERS

VODKA

Ketel One
Grey Goose

GIN

Bombay Sapphire
Hendrick's
Empress 1908

WHISKEY & BOURBON

Bulleit Rye Bourbon
Woodford Reserve

RUM

Rum Haven Coconut
Zacapa

TEQUILA

Herradura Reposado
Casamigos Blanco
Casamigos Reposado

COGNAC

Hennessy VSOP

SCOTCH

Johnnie Walker Black

LIQUEURS

Baileys Irish Cream,
Mr. Black Coffee,
St-Germain Elderflower,
Aperol, Amaretto,
Grand Marnier, Limoncello,
Dry & Sweet Vermouth

WINE & BEER

DOMESTIC BEER

Miller Lite, Bud Light, Coors Light,
Heineken 0.0, Rotating Craft IPA

IMPORTED BOTTLED BEER

Stella Artois, Modelo, Heineken

WHITE WINE

Folie a Deux Russian River Valley
Chardonnay
Santa Margherita Pinot Grigio Alto Adige
Duckhorn Vineyards Sauvignon Blanc
North Coast
Chateau Miraval Level de Provence Rose

RED WINE

Folie a Deux Alexander Valley Cabernet
Folie a Deux Alexander Valley Merlot
Willamette Valley Vineyards Pinot Noir

BEVERAGE ENHANCEMENTS

Assorted Soft Drinks, Tonic, Club Soda, Orange Juice, Cranberry Juice,
Pineapple Juice, Grenadine, Sweet & Sour

BEVERAGES

Sales tax and service charge are not included.

BEER, WINE, & SOFT DRINK SERVICE

2 HOURS

22/Guest

4 HOURS

25/Guest

DOMESTIC BEER

Miller Lite, Bud Light,
Coors Light, Heineken 0.0

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite,
Ginger Ale, Assorted Juices

WHITE WINE

Chardonnay, Pinot Grigio,
Sauvignon Blanc

RED WINE

Cabernet, Merlot, Pinot Noir

UNLIMITED WINE SERVICE

13/Guest

RED WINE: Cabernet, Merlot, Pinot Noir

WHITE WINE: Chardonnay, Pinot Grigio, Sauvignon Blanc

CURATED POURS

17/Guest

RED WINE

Folie a Deux Alexander Valley Cabernet
Folie a Deux Alexander Valley Merlot
Willamette Valley Vineyards Whole Cluster Pinot Noir

WHITE WINE

Folie a Deux Russian River Valley Chardonnay
Santa Margherita Pinot Grigio Alto Adige
Duckhorn Vineyards Sauvignon Blanc North Coast

BOTTLED WINE

35/Bottle

SIGNATURE BOTTLED WINE

39/Bottle

SOFT DRINK SERVICE

2 HOURS

13/Guest

4 HOURS

17/Guest

CASH & TAB BAR

Soft Drinks	5	Domestic/Imported Beer	10	Premium Cocktails	14
Bottled Water	5	Red or White Wine	10	Platinum Cocktails	16

**A 250 Bartender set-up fee will apply.*

MORE INFORMATION

A/V PRICING

All audiovisual needs must go through MCS. Prices will vary based on specific setup needs. If you choose to bring in an outside company, supervision fees will apply.

BASIC AUDIO PACKAGE ...\$505

- 1x Wireless Mic System
- 2x Speaker w/Stands
- 1x Audio Mixer
- 1x Laptop Sound Adapter

STAGE LIGHTING PACKAGE ...\$495

- 4x S4 Ellipsoidal Lights
- 2x Dimmer Packs
- 2x Portable Crank Tower 14'ft

VIDEO PACKAGE ...\$2,295

- 1x 9x16 Projection Screen
- 1x 8k Laser Projector
- 1x LCD Fixed Lens
- 1x Video Processing Switcher and Distribution Kit

LED UPLIGHTING PACKAGE ...\$300

- 5x Flex H4 Wireless LED Uplights

SCENIC PACKAGE ...\$240

- 16' Pipe and Drape Black Velour (2 8ft sections)

LABOR (Hourly) ...\$87

- General AV Technician

EXHIBITOR INFORMATION

EXHIBITOR SET-UP:

All exhibitors set up must go through our in-house trade show company, MCS. Outside trade show companies are not permitted. MCS has a wide variety of services offered, for more information please call 630.351.3976 or online at <https://www.mcsnationwide.com/tradeshow>.

SECURITY:

Security can be added at an additional hourly rate, prior arrangements must be made through your Event Representative. Should you wish to be in the building after 5:00PM security is required. Security is a four-hour minimum. Requests must be made at least one week prior to the event.

PORTER SERVICE AND WASTE REMOVAL:

The Drury Lane porter service will be available during the trade show to maintain a clean environment for all your attendees. Porter service includes drop off and removal of one waste dumpster, the maintenance of the public floor space, and emptying of the waste baskets from the vendor booths. A maximum of two team members will be scheduled for this task. Additional porter accommodations can be made 72 hours prior to your event at a rate of \$55 per hour for a minimum of four hours.

KITCHEN REGULATIONS:

To comply with the Illinois Health Department's required guidelines, please read the following section carefully should your event require use of Drury Lane's kitchen.

Drury Lane **does not allow** outside vendors access to freezers, coolers, kitchen equipment, and utensils. Should your event require any of these items, please contact your Event Representative directly for a list of recommended vendors for rental.

Drury Lane permits outside vendors access only to ovens, deep fryers, and predetermined counter space. All events must have kitchen supervision, please arrange this directly with your Event Representative.

ELECTRICAL:

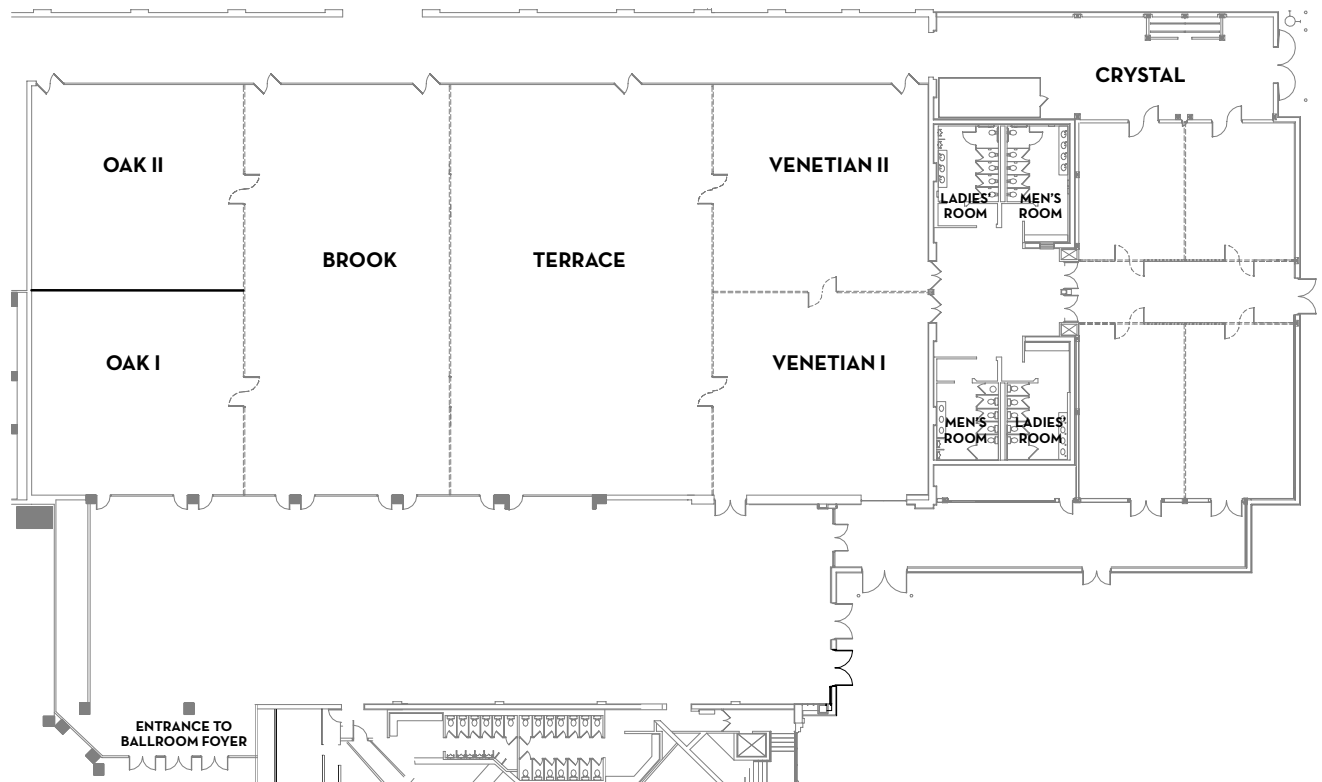
All electrical needs must be pre-arranged with MCS. Electrical drops are an additional charge based on needs.

PACKAGES:

Drury Lane does not accept or store any exhibitor materials. All material deliveries must be arranged through MCS. Any packages left after the event will be discarded immediately.

VENDOR LOAD-IN:

Vendors must load in and out through the West Entrance. Drury Lane does not allow carts to enter through the front door. Vendors must supply their own carts for load in and out.



	CLASSROOM	BANQUET	THEATRE	BOOTH
Grand Ballroom 19,082 sq. ft	1,100	1,400	1,500	110
Oak Ballroom 4,418 sq. ft	240	310	300	35
Oak Ballroom I 2,209 sq. ft	120	190	150	–
Oak Ballroom II 2,209 sq. ft	120	190	150	–
Brook Ballroom 4,418 sq. ft	240	380	300	35
Terrace Ballroom 5,734 sq. ft	300	480	400	35
Venetian Ballroom 4,512 sq. ft	240	380	300	35
Venetian Ballroom I 2,256 sq. ft	120	190	150	–
Venetian Ballroom II 2,256 sq. ft	120	190	150	–
Crystal Ballroom 4,080 sq. ft	220	240	375	30
Crystal Ballroom I 960 sq. ft	60	60	75	–
Crystal Ballroom II 960 sq. ft	60	60	75	–
Crystal Ballroom I 744 sq. ft	40	50	60	–
Crystal Ballroom II 744 sq. ft	40	50	60	–
Two Ballrooms	300	500	600	50
Three Ballrooms	500	700	900	65



DRURY LANE
EVENTS

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