



DRURY LANE

EVENTS

WEDDING RECEPTION

Guide







DRURY LANE

EVENTS

WEDDING RECEPTION

Guide

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
- Option to create separate men- and women-only receptions
- Adaptable service arrangements that embrace diverse cultural requirements

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.

White Glove Dinner
Service

Continental Coffee
Service

Floor Length White Table
Linens

Glass Charger Plates

Complimentary Coat
Check (Seasonal)

Complimentary Valet or
Self Parking

Complimentary Taste Test



HORS D'OEUVRES

Hors d'oeuvres are available at an additional charge and may be passed or stationed. All passed items are priced per 100 pieces. Sales tax and service charge are not included.

COLD

| | |
|-----------------------------------|-----|
| Bruschetta with Heirloom Tomatoes | 223 |
|-----------------------------------|-----|

| | |
|--------------------|-----|
| Vegetable Crudité* | 245 |
|--------------------|-----|

| | |
|-----------------------------|-----|
| Grilled Balsamic Vegetables | 358 |
|-----------------------------|-----|

| | |
|---|-----|
| International Cheese Platter with Crackers* | 345 |
|---|-----|

| | |
|--------------------------------|-----|
| Assorted Fruits of the Season* | 305 |
|--------------------------------|-----|

| | |
|------------------|-------------|
| Iced Gulf Shrimp | Small: 450 |
| | Large: 900 |
| | Grand: 1300 |

HOT

| | |
|----------------------------------|-----|
| Honey Sriracha Chicken Meatballs | 305 |
|----------------------------------|-----|

| | |
|-----------------------------|-----|
| Brazilian Steakhouse Skewer | 395 |
|-----------------------------|-----|

| | |
|-------------------------|-----|
| Vegan Caribbean Risotto | 285 |
|-------------------------|-----|

| | |
|---------------------------|-----|
| Vegan Vegetable Egg Rolls | 225 |
|---------------------------|-----|

| | |
|---|-----|
| Smoked Chicken or Vegetable Quesadillas | 330 |
|---|-----|

| | |
|-----------------------------------|-----|
| Coconut Shrimp with Mango Chutney | 345 |
|-----------------------------------|-----|

| | |
|-----------------------|-----|
| Three Cheese Arancini | 305 |
|-----------------------|-----|

*This item cannot be passed.

MENU

All dinners include freshly baked bread, butter, and beverage service. Sales tax and service charge are not included. Please select one item from each course. The following menu contains no pork or alcohol.

STARTERS

SOUPS

Cream of Chicken, Mushroom Bisque,
Minestrone, Garden Vegetable, Potato Leek,
Three Onion Soup (+\$3), Lobster Bisque (+\$6)

APPETIZER WITH GARNISH

Tortellini

Alfredo Sauce, Sweet Peas

Gnocchi

Pesto, Slow Roasted Tomatoes

Seasonal Fresh Fruit Plate (+\$3)

Assorted Seasonal Fruit

Gulf Shrimp Cocktail (+\$8)

Lemon, Cocktail Sauce

SALAD

Garden Green Salad

Cucumber, Carrot, Radish, Tomato

Choice of Ranch, Poppy Seed, Vinaigrette

Caesar Salad

Kale and Romaine Mix, Crushed Pistachio,
Herb Focaccia Crostini

Caesar

Chopped Salad

Iceberg Lettuce, Tomato, Scallion, Cucumber,
Bleu Cheese

Ranch

Arugula and Pear Salad

Sliced Pear, Goat Cheese, Toasted Almonds

Vinaigrette

Spinach Mandarin (+\$4)

Spinach, Mandarin Orange, Toasted Almonds,
Goat Cheese

Poppyseed Vinaigrette



MENU

MAIN COURSE

Pricing is per person and subject to sales tax and service charge. Halal chicken and beef can be provided at an additional cost. Our chicken is proudly sourced from Harrison's Poultry in Glenview, Illinois.

MEATS

New York Strip Steak (10 oz) 70

Herb Butter

Grilled Filet Mignon 82

Choice of Sauce:
Bordelaise, Chimichurri,
Herb Butter

Beef Wellington 92

Bordelaise

SEAFOOD

Blackened Mahi-Mahi 60

Mango Relish

CHICKEN

Herb Roasted Chicken 55

Thyme Jus

Grilled Chicken Breast 56

Choice of Sauce:
Thyme Jus, Mushroom Sauce,
Picatta, Dijon Demi, Vesuvio

Asiago Stuffed Chicken 58

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

Chicken Wellington 58

Mushroom Sauce

Chilean Sea Bass 80

Lemon Beurre Blanc

Fresh Filet of Salmon 59

Dill Sauce

MENU

MAIN COURSE

CLASSIC COMBINATIONS

Filet Mignon & Grilled Chicken Breast 82

Choice of Sauce:

Bordelaise, Picatta, Vesuvio, Herb Butter, Chimchurri, Mushroom Sauce

Filet Mignon & Sautéed Shrimp 90

Herb Butter

Mixed Grill 92

Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp

Filet Mignon & Petit Lobster Mkt

VEGETARIAN

Vegetable Kabob 50

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

Vegan Ratatouille 50

Long Grain and Wild Rice Blend, Red Pepper Coulis

Cauliflower Steak 50

Peppers, Leek, Lemon Caper 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

ACCOMPANIMENTS

POTATOES OR GRAINS

Potato Puree

Scalloped Potatoes

Herb Roasted Potatoes

Long Grain and Wild Rice Blend

VEGETABLES

Seasonal Vegetable Medley

Green Beans

Julienne of Zucchini and Carrots

Broccolini (+\$3)

MENU

DESSERT

Vanilla or Chocolate Ice Cream

Choice of Sauce

Chocolate, Strawberry, Caramel

Chocolate Flourless Torte

Peach Melba

Cheesecake

Raspberry Coulis

Seasonal Hand-Crafted Dessert

BEVERAGE SERVICE

Coffee

Decaffeinated Coffee

Hot and Iced Tea



LATE NIGHT OPTIONS

Pricing is subject to sales tax and service charges.

SWEET

ICE CREAM STATION 13
Chef Attendant Required 150

Assorted Ice Cream

Hot Fudge, Hot Caramel

Strawberries

Cherries

Freshly Whipped Cream

Nuts

Crushed Oreos

Heath Bar

PÂTISSERIE 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 16
Chef Attendant Required 150

Chocolate, Vanilla, Strawberry Sauces

Freshly Whipped Cream

Sprinkles

SAVORY

Pricing is per 100 pieces.

Mini Cheeseburgers 340

Cheese Quesadilla 255

Buffalo Wings 210

Cheese Pizza 28

Assorted Topping Pizza 34

BEVERAGES

Hand crafted beverages are available at an additional charge.
A soda or mocktail bar requires a \$150 bartender setup fee.

SOFT DRINK SERVICE

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

2 hours: \$8 per guest

4 hours: \$10 per guest

MOCKTAILS

***All mocktail packages include choice of 3 drinks & soda*

Two hours of mocktail service \$15 per person
Four hours of mocktail service \$18 per person

Cucumber Mint

Cucumber, Coconut Water, Mint Syrup, Lemon

Peach Blossom Fizz

White Peach, Elderflower, Soda, Lemon

Watermelon Rose Frost

Watermelon, Rose Water, Citrus Foam

Grapefruit & Hibiscus Tea Punch

Hibiscus Tea, Grapefruit, Agave, Orange Blossom

Blueberry Lavender Cooler

Blueberries, Lavender Honey, Lemon, Soda

Roasted Pear & Vanilla Fizz

Roasted Pear Puree, Vanilla Syrup, Lemon, Soda

Apple Butter Ginger Fizz

Apple Butter, Ginger Beer, Lime

Pomegranate Ginger Snap

Pomegranate, Fresh Ginger, Orange Zest

Cranberry Rosemary Sparkler

Cranberry Juice, Rosemary Syrup, Lemon Zest, Tonic

Cinnamon Maple Sour

Fresh Lemon, Maple Syrup, Cinnamon, Earl Grey Tea

ENHANCEMENTS



TABLE DECORATIONS

Drury Lane has access to an extensive inventory of table and chair linens through our partner. Outside linens are not permitted.

DAY-AFTER BRUNCH

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

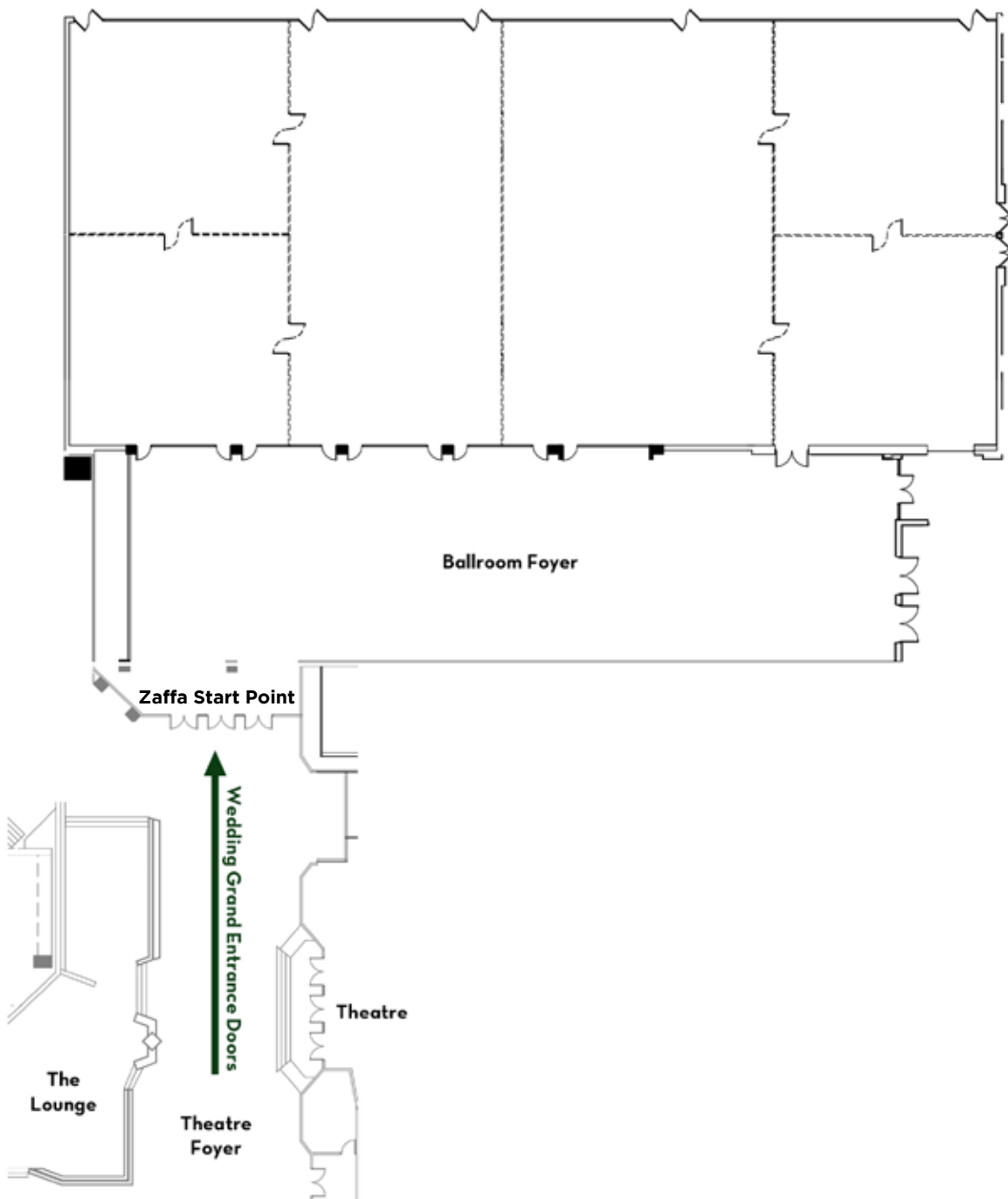
DANCE FLOOR COVERS

For an additional charge Drury Lane can cover the dance floor in a vinyl of your choosing. Custom styles, colors, and decorative logos are available. Please inquire with your Event Manager for pricing. If you choose to bring in an outside vendor for a dance floor cover, all vendors have to be approved.



ZAFFA MAP AND GUIDELINES

Celebrate the vibrant traditions and joyous festivities with a splendid baraat zaffa. Our team ensures an authentic and seamless experience, creating unforgettable memories that embrace cultural heritage. Please note that all zaffa dates and times must be approved by your Event Representative, and cannot be done in the theatre foyer.







DRURY LANE
EVENTS

100 DRURY LANE, OAKBROOK TERRACE, IL • DRURYLANEEVENTS.COM • (630) 530-0202