



DRURY LANE

EVENTS

SOCIAL EVENT

Guide







DRURY LANE

EVENTS

SOCIAL EVENT

Guide

WELCOME



Social Events at Drury Lane

Whether it's a birthday party, reunion, or graduation, make your next social event unforgettable when you celebrate under the chandeliers at Drury Lane. The Swarovski crystal chandeliers add the perfect amount of glamour, and your guests will reminisce about the elegant cuisine and classic cocktails for years to come.

Drury Lane's central location and on-site hotel accommodations mean guests from far and wide can attend your event hassle-free. Our dedicated Events Specialists will ensure your party goes off without a hitch. We look forward to welcoming you!

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 day
- A range of bespoke package options that are designed to suit any budget

BREAKFAST

Sales tax and service charge are not included.

BUFFET

HEALTHY START 23

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

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

FAMILY STYLE BRUNCH 45

Starters: Fruit Platter, Chocolate, Almond, & Butter Croissants

Mains: Lemon Asparagus Pasta Salad, Garden Salad OR Lemon Kale Salad, Egg Frittata and Hash, Bacon, Sausage, Lemon Caper Chicken

Choice of Two Pancake Flavors: Buttermilk, Chocolate Chip, Blueberry

Desserts: Mini Cheesecake, Turtle Brownies, Raspberry Bars, Lemon Bars, Flourless Chocolate Cake

Beverages: Champagne, Bellinis, Mimosas

MADE-TO-ORDER STATIONS

MADE-TO-ORDER CREPES, DOUGHNUTS AND WAFFLES* 17

Sweet:

Nutella, Bananas, Strawberries, Lingonberries, Whipped Cream, Whipped Butter, Sprinkles, Salted Caramel, Chocolate, Strawberry Sauce, Maple Syrup, Crème Anglaise

Savory:

Spinach, Asparagus, Shredded Chicken, Gruyere, Shredded Mozzarella, Colby Jack, Chicken & Waffles, Hot Honey

MADE-TO-ORDER EGGS* 12

Omelettes:

Tomatoes, Spinach, Green Peppers, Jalapeños, Green Onions, Mushrooms, Asparagus, Artichoke, Cheddar, Feta, Pepper Jack, Bacon, Chorizo, Ham, Chicken Sausage, Salsa, Sour Cream

BEVERAGE PACKAGES

MIMOSA, BELLINI & BLOODY MARY BAR

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Peach Puree, House Bloody Mary Mix Regular and Spicy, Assorted Toppings, House Vodka, Tito's Vodka

2 HOURS 16/Guest

4 HOURS 29/Guest

*A \$150 Chef Attendant fee will apply.





LUNCH

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

PLATED MENU

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

ACCOMPANIMENTS

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.

OAK BROOK TERRACE DELICATESSEN

36/Guest

SOUPS (choice of 2)

**Minestrone, Mushroom Bisque,
Garden Vegetable, Cream of Chicken**

PROTEINS

Grilled Chicken, Bacon

SALADS

**Mixed Green Salad
Caesar Salad**

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

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

FARM STAND BUFFET

46/Guest

STARTERS

Mixed Green 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



SOUTH OF THE BORDER

43/Guest

STARTERS

Tortilla Soup
Southwest Black Bean Salad

ENTREES

Beef and Marinated Chicken Fajita
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
Tabouleh

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

DINNER

HORS D'OEUVRES

COLD

Vegetable Crudité*	245
Assorted Fruits of the Season*	305
Fresh Asparagus Wrapped in Prosciutto	245
Bruschetta with Heirloom Tomatoes	223
International Cheese Platter*	345
Grilled Balsamic Vegetables	358
Iced Gulf Shrimp	small: 450 large: 900 grand: 1300

**Item cannot be passed.*

HOT

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

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, Illinois.

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	Chicken Wellington	58
Thyme Jus		Red Wine Reduction	

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

SEAFOOD

Blackened Mahi-Mahi	60	Chilean Sea Bass	80
Mango Relish		Lemon Beurre Blanc	
Fresh Filet of Salmon	59		
Champagne Dill Sauce			

CLASSIC COMBINATIONS

Filet Mignon & Sautéed Shrimp	90	Filet Mignon & Petit Lobster	MKT
Herb Butter		Mixed Grill*	92
Filet Mignon & Grilled Chicken Breast*	82	Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp, Choice of Sauce	
Choice of Sauce			

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

VEGETARIAN

Vegetable Kabob	50	Vegan Ratatouille	50
Zucchini, Yellow Squash, Tomato, Onions, Mushrooms, Peppers, Wild Rice, Balsamic Glaze		Long Grain and Wild Rice Blend, Red Pepper Coulis	
		Cauliflower Steak	50
		Peppers, Leek, Lemon Caper Sauce	

MAIN COURSE (cont.)

Children under the age of eight will receive one entrée choice below accompanied by tater tots.

CHILDREN'S ENTRÉES

Hamburger	23	Cheeseburger	23
Chicken Tenders	23	Macaroni & Cheese	23

ACCOMPANIMENTS

POTATOES OR GRAINS

Potato Puree

Herb Roasted Potatoes

Scalloped Potatoes

Long Grain and Wild Rice Blend

VEGETABLES

Seasonal Vegetable Medley

Brocolini (+3)

Green Beans

Julienne of Zucchini and Carrots

DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate, Strawberry, Caramel

Cheesecake

Raspberry Coulis

Chocolate Flourless Torte

Seasonal Hand-Crafted Dessert

Peach Melba

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, Tabouleh, 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

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

SWEET STATIONS

Pricing is based on of final guest count guarantee, and the station will be served unlimitedly for two hours.

Ice Cream Station* Assorted Ice Cream, Hot Fudge, Hot Caramel, Strawberry, Whipped Cream Nuts, Cherries, Crushed Cookies, Crushed Candies	13	Doughnut Station* Assorted Mini Doughnuts, Chocolate, Vanilla, and Strawberry Sauces Freshly Whipped Cream, Sprinkles	16
Patisserie Sweets Sweets are priced per dozen. Minimum of three dozen. Cannoli, Mini Pastries, Mini Fruit Tarts, Mini Napoleons, Chocolate Éclairs, Chocolate-Dipped Strawberries and Bananas	62	Deluxe Coffee Station Cinnamon Sticks, Cube Sugar, Rock Sugar Stirrers, Flavored Syrups, Whipped Cream	6/Guest

*A \$150 Chef Attendant fee will apply.



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.



DRURY LANE
EVENTS

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