

Meridian

Banquet & Conference Center
1701 Algonquin Road Rolling Meadows, IL 60008
Phone: 847.952.8181 - Fax: 847.952.8722

2023 Meridian Wedding Package

Includes Four Course Meal:

Choice of soup, salad, entrée, vegetable, starch, and wedding cake

Four hours of open bar:

Premium top shelf liquor, mixed, blended and after dinner cordials included

Wine Service during dinner: (Select 2)

Cabernet Sauvignon, Merlot, White Zinfandel, Chardonnay or Pinot Grigio.

White linen floor length tablecloths, choice of colored napkin, centerpiece consisting of round mirror with 3 votives and fresh roses, bread rolls with butter & coffee on each table. Premium champagne provided for the head table. Private bridal suite with complimentary Champagne and assorted cheese tray

Starting at \$64.00 per guest

Premier Package

Inclusive of all Meridian Package offers plus:

Butler Passed Hors D'oeuvres *your choice of 4*

Champagne Toast *for all guests*

Chair Covers *your choice of color & bow style (+\$1.00 Chiavari)*

European Sweet table

Additional per guest

Elite Package

Inclusive of all the Meridian package offers plus:

Butler Passed Hors D'oeuvres *your choice of 4*

Champagne Toast for all guests

Satin tablecloths for guest tables & satin napkins

Chiavari chair (gold or silver) with ivory cushion

Deluxe Sweet Table with chocolate fondue station

Late Night Snack

Additional per guest

Please note the following:

Event time is six hours

Service charge additional

Sales tax additional

Prices are subject to change without notice

www.meridianbanquets.com

A la carte

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Served Butler Style
(Select four per person, served during cocktail hour)

Barbeque Meatballs *ground prime sirloin balls baked & tossed on mesquite smoked B.B.Q*

Baked Water Chestnuts *wrapped in honey cured bacon and drizzled with a Teriyaki glaze*

Italian Sausage *roasted chunks of fennel scented Italian Sausage*

Breaded Sea Scallops *panko breaded scallops golden crisp served with a herbed remoulade dip*

Beef Skewers *marinated in beef glaze*

Fried Zucchini *breaded zucchini batons golden fried and served with a creamy ranch dip*

Chicken Satay *baked skewered chicken tenders marinated in a turmeric curry oil served with a cilantro-soy peanut dip*

Stuffed Porcini Mushrooms *brick oven baked mushroom cups with spinach, onions, cream cheese topped with a parmesan crust*

Tomato & Basil Bruschetta *vine ripened tomato, sweet basil, garlic, and extra virgin olive oil on sliced herbed croutons*

Cheese Puff *baked phyllo triangles stuffed with Feta cheese*

Norwegian Smoked Salmon *dark toasted pumpernickel spread of fresh dill cream cheese and layered smoked salmon*

Chicken Quesadilla *thin julienned breast of chicken, Monterey jack cheese, jalapeno, and cilantro wrapped in flour tortilla*

Vegetable Crudités *bite sized assortment of crispy seasonal vegetables served with ranch dip*

Spinach Puffs *spinach, onions, and cheese in phyllo*

Panko Breaded Shrimp *golden deep fried and served with a homemade horseradish cocktail sauce*

Thai Spring Rolls *a mixture of vegetables and sweet herbs wrapped in rice paper golden crisp served with cilantro-chili sauce*

Soups

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Cream of Mushroom *black forest mushrooms, onions, and fresh garlic combined with scented chicken volute*

Cream of Asparagus *tender jumbo asparagus cooked in court bouillon, Spanish celery, fresh ramps, and light cream*

Cream of Chicken *chicken volute, white rice, shallots, aromatic herbs, with diced chicken breast*

New England Clam Chowder *succulent chopped clams and potatoes, slowly cooked with bell peppers, celery, finished with a touch of cream*

Wild Rice with Mushroom *organic wild rice, baby porcini mushrooms garlic and Bermuda onions with a touch of fresh thyme and roasted garlic*

Vegetable Minestrone *a blend of seasonal vegetables, fresh basil and semolina pasta slowly finished in a tomato bouillon*

Cream of Parisians *leeks and diced golden Yukon potatoes, braised with fresh onions, bouquet herbs thyme, garlic and a splash of Chablis*

Cream of Tomato Blue Cheese *plum tomatoes fire roasted and pureed with a blend of fresh basil, leeks, and blue cheese*

Egg Lemon *silky lemon cream simmered to perfection, scented with fresh bay leaf, oregano, shallots, and Chablis*

Cream of Broccoli *broccoli slowly cooked with Vidalia onions, garlic, potatoes, and a touch of cream*

Salad

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Garden Salad *a mix of iceberg, romaine red cabbage, carrot chiffonade, seedless cucumber and tomatoes*

Meridian Salad *assorted mixed greens with dried cranberries, feta cheese, walnuts and hearts of palm served with raspberry vinaigrette dressing*

***Caprese Salad** *shingled fresh buffalo Mozzarella, steak tomatoes, drizzled basil aioli and baby greens*

***Mimosa Salad** *bed of Boston bibb lettuce, boiled egg, quartered tomatoes, and red roasted beets*

Caesar Salad *chopped hearts of romaine, baked herbed croutons shaved with asiago cheese*

Baby Spinach Salad *crispy spinach, sliced mushrooms, julienned carrots and tomato quarters*

***Athenian Salad** *fresh garden greens with Kalamata olives, tomatoes, anchovies, and imported Feta cheese*

***Wedge Salad** *crisp iceberg lettuce, bacon, and cherry tomatoes dressed with blue cheese*

*denotes extra charge per person

Salad Dressings

Creamy Ranch, Grecian Vinaigrette, French, Creamy Italian, Golden Italian, Balsamic, Raspberry Vinaigrette, Sweet & Sour, Lemon Poppy Seed

Potato & Rice Sides

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Duchess Potatoes *mashed potatoes, parmesan cheese, scallions and a touch of garlic, pyramid shaped and baked*

Roasted Garlic Potatoes *roasted garlic scented mash potatoes mixed with fresh chives and Plugra butter*

Lyonaise Potatoes *sliced golden Yukon potatoes roasted and shingled, topped with caramelized Vidalia onions*

Potatoes Parisienne *oven baked new potatoes tossed with herb Provencal and a touch of extra virgin olive oil*

Herbed Wild Rice *cooked Vidalia onions, celery and roasted pecans*

Double Baked Potatoes *half potato shell filled with a smooth potato puree crusted with pecorino cheese*

Butter Whipped Potatoes *mashed butter potatoes with a touch of cream, nutmeg spice, white pepper, and grated parmesan*

Thai Potatoes *roasted red pepper with a blend of Asian herbs and drizzled with sweet chili sauce*

Baked Potatoes *select Idaho potatoes cooked to perfection in a convection oven served with crème fraiche*

Medley of Grains *wild rice, jasmine rice and bulgur grains perfectly cooked with fine herbs and root vegetable*

Vegetable Sides

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- Trinity of Vegetables** *tender broccoli florets, cauliflower, and baby carrots*
- French Green Beans Almandine** *steamed haricot vert tossed with kosher salt and toasted shaved almonds*
- Snow Pea Pods** *crispy sweet pods, mushrooms and water chestnuts dressed with a light soy sauce, fresh ginger, and sesame oil*
- *Gourmet Baby Vegetables** *variety of miniature vegetables flash steamed, a touch of clarified butter and seasoned kosher salt*
- Julienned Vegetables** *vermicelli of vegetables cooked to perfection, drizzled with pink sea salt and extra virgin olive oil*

- Baby Spinach** *shallots and garlic tossed with olive oil*
- Glazed Baby Carrots** *petite carrots cooked in maple syrup, cinnamon, nutmeg, and cognac*
- Chunky Ratatouille** *zucchini, yellow squash, bell peppers, and Spanish onions in a tomato-tarragon stew*
- Asparagus Spear** *bundles of hand harvested asparagus served with roasted pimento and olive oil*

*Seasonal denotes extra charge

Poultry

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- Chicken Marsala**
Sautéed chicken breast dusted in Italian herbed flour served with a black mushroom compote and marsala sauce
- Chicken Scaloppini**
Sautéed flattened chicken breast egg washed with parmesan, fine herbs, dressed with a caper cream sauce
- Chicken Francaise**
Baked double breast of chicken seasoned with Provencal herbs and served with a Grand Marnier sauce
- Athenian Chicken**
Seared double breast of chicken seasoned with Grecian spices and served with a tangy lemon-artichoke sauce
- Chicken Au Poivre**
Roasted breast of chicken in a black peppercorn crust served with a brandy ivory sauce
- Chicken Vesuvio**
Roasted breast of chicken marinated in garlic, shallots, lemon leaves, & olive oil with a basil citrus sauce
- Chicken Florentine**
Baked breast of chicken in flaky dough filled with spinach, roasted garlic and feta cheese
- Chicken Cordon Bleu**
Golden fried breast of chicken filled with imported madrange ham, gruyere cheese and aromatic herbs

Seafood

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- Chilean Sea Bass**
Silky flesh sea bass filet roasted with an herbed brioche crust served with a Pulgra butter-caper sauce
- Orange Roughy Filet**
Baked filet of roughy floured with a fresh herbs and served with a tangy meuniere sauce
- Baked Florida Snapper**
Skinless snapper filet cooked to perfection with a creamy dill sauce
- Costa Rican Tilapia**
Imported tilapia filet dusted in fennel-oregano flour, and baked. Served with a roasted pimento coulis
- Scottish Salmon Filet**
Broiled skinless salmon filet marinated in a fresh thyme-garlic essence and served with a citrus chardonnay sauce
- Lobster Thermidor- MP**
Braised whole lobster shell glazed with a duxelle of mushrooms and duglere sauce

Broiler

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Barrel Cut Filet Mignon

Searred 9oz cut of tenderloin served with rosemary-burgundy reduction

Prime Rib of Beef

A sumptuous slice of prime rib slowly cooked in a spiced rock sea salt and served with a natural au jus

Broiled Beef of Sirloin

Roasted whole prime sirloin of beef slice and served with a rosemary-merlot sauce

New York Strip Steak Au Poivre

Sautéed 12oz of choice beef sirloin complemented with a black peppercorn cognac sauce

Beef Wellington

Baked filet mignon in a flaky dough with a duxelle of mushrooms and foie gras cooked to perfection

Rack of Lamb Dijonnase

½ rack of lamb brushed with light Dijon mustard baked in an herbed crust

Veal Chop Chasseur

Sautéed individual bone-in veal chop marinated in aromatic herbs, Madeira wine, and served with a forestiere sauce

American Kobe Short Ribs

Tender slow braised boneless ribs in a brunoise of vegetables served with a natural jus reduction

Roasted Chateaubriand

Hand carved roasted beef tenderloin served with a caramelized shallot confit burgundy reduction

Combination Dishes

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Filet Mignon & Scottish Salmon

Roasted Sirloin & Athenian Chicken

Chicken Au Poivre & Scottish Salmon

Filet Mignon & Chicken Vesuvio

Chicken Marsala & Prawns

Filet Mignon & Prawns

These combination dishes are suggested by our executive chef. The Meridian will strive to please your palate with different pairings. Please speak with our sales representative

Additional Items

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Children's Meal (12 & under)

Crispy Chicken Tenders served alongside Curly French Fries

Portobello Mushroom

Served on a bed of sautéed spinach grilled squash, zucchini, asparagus, wild rice, balsamic glaze

Tri-Color Tortellini Pasta

Served with mixed seasonal vegetables and topped off with tomato basil sauce

Additional Options

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- ❖ European Sweet Table.....
Assorted miniature pastries, fresh fruit display with extended coffee service
- ❖ Deluxe Sweet Table.....
In addition to our European sweet table our Deluxe sweet table option features a chocolate fondue station with an assortment of dipping options, fresh fruit display(s), flavored coffee bar, and ice cream bar featuring vanilla and chocolate flavors and a variety of toppings
- ❖ Additional Dinner Courses
Sorbet (*lemon, raspberry, or passion fruit*).....
Penne Pasta Course (*served family style*).....
Stuffed Ravioli course (*individually plated*).....
Antipasto Course (*served in platters*).....
- ❖ Champagne with Strawberry Toast.....
- ❖ Chocolate Fondue (*100 person minimum*).....
Choose four of the following: pineapple, pretzels,
pound cake, strawberries, marshmallows, bananas, or rice krispies
- ❖ Cappuccino & Espresso Bar.....
- ❖ Late Night Snacks.....
Choice of: pizza, hot dogs & fries or mini French dip sandwiches
- ❖ Ceremony Room.....
- ❖ Backdrops.....
- ❖ Audio Visual Package.....
Includes screen, projector and sound
- ❖ Chiavari Chairs.....
- ❖ Chair Covers.....
- ❖ Satin Napkins.....
- ❖ Tablecloths.....
- ❖ Ceiling Swag
Ballroom A or B.....
Ballroom C, D, or E.....
- ❖ Up lighting
Ballroom A.....
Ballroom B.....
Ballroom C.....
Ballroom D.....
Ballroom E.....
- ❖ Trio of Cylinders with Floating Candles.....per table
- ❖ Crystal Candelabra Centerpiece.....per table
- ❖ Hydrangea Tree Centerpiece.....per table(small), per table (large)
- ❖ Five Arm Candle Centerpiece..... per table