

Meridian

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

2024/2025 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 \$65.00 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 (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, silver, clear) 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 at per person, served during cocktail hour)

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

Cherry Tomato Mozzarella *skewered petite fresh
mozzarella, tomato, and kalamata olives with balsamic*

Italian Sausage *roasted chunks of fennel scented
Italian Sausage*

Brie Cheese Crostini *brie cheese topped on dried fruit
walnut crostini raspberry jelly dollop*

Beef Tostadas *tenderloin tips cooked in poblano
sauce served on crispy corn shell*

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

Curry Chicken Won-tons *roasted bell peppers,
cilantro, and curry on a wonton cracker*

Stuffed Porcini Mushrooms *brick oven baked
mushroom cups with spinach, onions, garlic
topped with a pecorino reggiano*

Bruschetta Margherita *baked mozzarella ovalini
grape tomatato and pesto in a rustic filone crouton*

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
rolled in flour tortilla*

Hummus Pita Triangle *smooth garbanzo purre,
olive oil, on herbed pita toast*

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*

***Arugula & Burrata Salad** *silky soft mozzarella, arugula and romaine chiffonade, steak tomatoes, almonds drizzled balsamic reduction*

***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*

Spinach Strawberry Salad *tender spinach, arugula leaves with strawberries
Bermuda red onion and goat cheese*

***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 a 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*

Au Gratin Potatoes *shingled idaho potatoes a mixture of cream, nutmeg, eggs, cheddar cheese and pecorino baked to perfection*

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*

*denotes extra charge per person

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 Provençal 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 -

Seared 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(VE)-

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

Vegetarian Lasagna-

Layered semolina sheets, filled with ricotta cheese mousse, topped with mozzarella & fresh 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, mini French dip sandwiches, or taco station
- ❖ Ceremony Room.....\$
- ❖ Backdrops.....\$
- ❖ Audio Visual Package(Includes screen,projector,and sound).....\$
- ❖ Chiavari Chairs.....\$
- ❖ Chair Covers.....\$
- ❖ Satin Napkins.....\$
- ❖ Tablecloths.....starting at
- ❖ Ceiling Swag
 - Ballroom A or B.....\$
 - Ballroom C, D, or E.....\$
- ❖ Up lighting
 - Ballroom A.....\$
 - Ballroom B.....\$
 - Ballroom C.....\$
 - Ballroom D.....\$
 - Ballroom E.....\$
- ❖ **Flower Wall**.....\$
- ❖ White Trees.....\$
- ❖ 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