

*The Historic
Armour House
Mansion & Gardens at
Lake Forest Academy*

Wedding Guide -2019



(revised 8/20/18)

The Armour House Stylish Receptions on Chicago's North Shore

Welcome to the Armour House at Lake Forest Academy. Listed on the National Register of Historic Places, this prestigiously located Italian Villa combines old world charm with contemporary style. It is with you in mind that we proudly present this exquisite catering menu featuring the superb quality of our Executive Chef's celebrated creativity and our dedication to satisfying any culinary request.

Accentuated by the warm glow of candlelight, the breathtaking grandeur of the Great Hall displays elegance in a free-flowing style for mingling and dining. The outdoors, the refreshing scents and brilliant colors of the floral gardens, and the beautifully manicured lawns invite you to a romantic stroll under a bejeweled blanket of stars. Back inside, the rhythm of music and dancing echo the boundless happiness surrounding the unique occasion.

We, the Armour House staff, are ready to receive you with the promise of excellent service, upholding our flawless reputation in hospitality and client satisfaction. We wish you much joy as you embark on this memorable journey and thank you for making us a part of it; together we will orchestrate the event of your dreams.



The Armour House at Lake Forest Academy
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History of the Armour House Mansion & Grounds

In the first decade of the 1900s, Jonathan Ogden Armour acquired the 1200-acre property then called Melody Farm. When Mr. Armour bought Melody Farm, his wife, Lolita Sheldon Armour was visiting Vienna. The purchase of the land and planning of the 29,000 square foot Italianate mansion were arranged as a surprise for her. Under the direction of the famous architect, Arthur Heun, they started building in 1904 on the grounds in which the mansion was raised, where the lakes now known as Eagle and Willow were also created. They were reputed to have spent a total of \$10 million on the entire project: approximately \$8 million on buildings and \$2 million on landscaping by noted landscape architect Jens Jensen. A private railroad siding was built so that freight cars could bring in the huge marble slabs, the bronze stair railings and the hand-carved panels.

The house, known today as Reid Hall, was completed in 1908. The family moved in on May 5, 1908 and lived there until approximately September of 1927. Many of the house's mantle pieces, there are 15, and the paneling of the library reading room (or former living room), were imported from Paris, Vienna and London.

In the marble dining room, while the main walls are of Italian marble, the central panels of each wall have been painted over the plaster to simulate actual marble. It is said that Mrs. Armour, after enjoying the rare tapestries that hung in the room, tired of them and engaged an artisan from Italy to paint the bare plaster that was uncovered when the tapestries were removed. On entering the room, the untrained eye does not detect the camouflage.

It is also reputed that the marble staircase was built with the primary purpose in mind that their daughter, Lolita Ogden Armour, would descend the curving stairway on her wedding day, which she did in 1921, to John J. Mitchell, Jr.

Mr. Armour had amassed an enormous fortune as president of the Armour Company and from successful widespread investments, but after World War I, failed investments caused surrender of the estate a few months before his death.

Following the takeover of the Armour property by the bank, the property was to be a golf club that never became and was eventually put into a private foundation which was later sold to Lake Forest Academy where classes began in 1948.

Today, Academy grounds total approximately 170 acres.



HORS D'OEUVRES - COLD

Smoked Salmon Mousse on Cucumber

English cucumber slice topped with salmon mousse of capers, onion and dill

Ahi Tuna or Tuna Tartare

Sesame crusted, wasabi aioli and Ginger soy on a crisp wonton chip or miso spoon

Shrimp Cocktail Shooters

Jumbo shrimp with traditional or Mexican style cocktail sauce

Citrus Crab Salad

Served on a toasted crouton or miso tasting spoon

Ceviche

Mahi Mahi, lime, fruit relish and cilantro in mini martini glass or miso spoon

Fresh Fig with Gorgonzola

Wrapped in prosciutto (seasonal)

Thai Beef Salad

Tender sliced beef, scallions and carrots in cucumber cup or tasting spoon

Curried Chicken Salad Canapé

Mango Chutney, dark rye, brioche

Caprese

Tomato, mozzarella, fresh basil, balsamic reduction

Antipasti Kabob

Kalamata olive, artichoke heart, sun-dried tomatoes, mozzarella, olive oil, balsamic drizzle

Feta Cheese & Tomato Bruschetta

On Endive spears or garlic crostini

Soup Shooter

Watermelon, Cilantro Corn or classic green gazpacho



HORS D'OEUVRES - HOT

Crab Cakes

Lump crab meat, peppers, cayenne, Panko fried with a Cajun remoulade

Scallops

Bacon Wrapped or Gratinéed with creamy gruyere on miso spoon

Pork Belly Pizzette

Fennel, local roasted tomatoes, mozzarella

Mini Beef Wellington

Tender beef and mushroom duxelle in a puff pastry

Grilled Beef Roll

Thinly sliced beef rolled with peppers and manchego cheese

Empanadas

Classic Spanish turnover with seasoned chicken or vegetarian

Mediterranean Chicken Skewers

Chicken with onions, peppers and lemon/oil marinade

Baby Potatoes

Roasted baby potatoes with brie and pancetta or classic cheddar and bacon

Potstickers

Pork or vegetarian served with a sweet chili dipping sauce

Caramelized Onion Tartlet

Tartlet shell filled with sweet caramelized onions and goat cheese

Spanikopita

Spinach and feta wrapped in phyllo and baked

Avocado Spring Rolls

Creamy Avocado sauce rolled in rice paper and fried

Gorgonzola and Mushroom Flatbread

Mini flatbreads with sautéed wild mushrooms and gorgonzola

Brie, Raspberry & Almond Tarts

Tartlet shell filled with brie, toasted almonds and raspberry jam



THE PLATED DINNER MENU

Your dinner includes a premium bar, a selection of five passed hors d'oeuvres during cocktail hour, champagne toast, three course formal dinner with wine pairing, coffee and tea service.

Additional courses available upon request.

SALAD

Wild Greens with Pinenuts, Pansies and Balsamic Vinaigrette

Heirloom Tomato, Basil Oil, Burrata, Aged Balsamic

Baby Spinach, Strawberries, Toasted Pecans, Poppy Seed Dressing

Classic Caesar with Romaine Hearts, Shaved Parmesan, Crisp Croutons, Cherry Tomatoes with Parmesan Crisp and Caesar dressing (available with or without whole anchovies)

Wild Greens with Red and Yellow Beets, Mandarin Oranges, Pickled onion, Goat Cheese, Walnuts and Blood Orange Vinaigrette

Bibb Lettuce with Dried Cranberries, Gorgonzola, Glazed Walnuts and Raspberry Vinaigrette

Baby Iceberg Wedge, Crumbled Feta, Bacon Lardons, Grape Tomatoes and Buttermilk Ranch Dressing or Balsamic Vinaigrette

The salad course will include a gourmet breads along with wine accompaniment

INTERMEZZO ~Raspberry, Pineapple or Lemon Sorbet

ENTREE - *Each entrée includes one starch and vegetable medley.
See next page for available options.*



PLATED ENTREES - prices reflective per person

*Starch: garlic mashed potatoes, roasted potatoes, Dauphinoise potatoes, wild rice pilaf.
Vegetables: French green beans and baby carrots, Broccolini, Asparagus and Oven Roasted
Tomato or Roasted Brussel Sprouts. Pati pan squash available for additional \$2.00.*

Beef

*Red Wine Braised Short Ribs
Grilled Filet of Beef: Peppercorn or Blue Cheese Crusted
Bordelaise, Wild Mushroom or Chimichurri Sauces*

Fish

*Artic Char with Fennel Gremolata and Lemon Vinaigrette
Grilled Salmon with Herbed Butter Sauce or Lemon Caper Buerre Blanc sauce
Red Snapper with Creamy Peppadew Pepper Sauce
Pistachio Crusted Fresh Halibut
Chilean Sea Bass with a Mango Chutney
Pistachio Crusted Halibut with creamy lemon Beurre Blanc sauce*

Pork

*Grilled Pork Chop with Calvados sauce
Pork Osso Bucco with Fresh Gremolata and Caramelized Tomato Demi-Glaze*

Chicken

*Statler Breast of Chicken with Mushroom Marsala Sauce
Stuffed Chicken with: Artichokes, Sundried Tomatoes, Capers
or with Ricotta, Spinach, Pinenuts or Asparagus and Provolone*

VEGETARIAN OPTIONS (\$120)

*Butternut Squash Risotto or Lasagna
Roasted Vegetable Wellington with Mushroom Duxelle and Roasted Red Pepper Coulis
Grilled Eggplant Involtini with Ricotta, Parmesan, Spinach, Roasted Tomato Concasse
Pasta and Vegetable Rotello with Creamy Tomato Basil Sauce
Portobello Mushroom Cap Grilled Vegetable Tower with Couscous, Roasted Red Pepper Coulis**

*VEGAN



HEAVY HORS D'OEUVRES RECEPTION

~Reception to include~

5 Hour Premium Open Bar

Five Butler Passed Hors D' Oeuvres (1 hour)

Chef Carved Options (choose 1):

Beef Tenderloin

Pork Loin -Mushroom Stuffed or Dijon Glazed

Honey Glazed Bone-in Ham

*Turkey Roulade Stuffed with Spinach along with
assorted rolls and accompaniments*

*Jumbo Shrimp on Ice with Cocktail Sauce,
Local Roasted Vegetable Antipasto with Aioli and Breadsticks*

Artisan Cheese Board and Charchuterie with Flatbreads and Crackers

Coffee and Tea Service

Desserts available upon request (priced separately)



The above is only a suggested menu; other selections are available upon request.

THE ARMOUR HOUSE BRUNCH RECEPTION

Ideal for guests 50 or less, your brunch includes a champagne toast, three passed hors d'oeuvres, two food stations and Coffee and Tea Service

BREAKFAST STATION

*Chef prepared Crepe Station or Omelets to order
Assorted Miniature Muffins, Bagels and Rolls
Fresh Seasonal Fruit Platter
Baked Egg Strata with Asparagus and Red Peppers
Hardwood Smoked Bacon and Sausage
Country Potatoes*

LUNCH STATION

*Spinach Salad with Strawberries Pecans and Poppy Seed Dressing
Bone-in Ham or Dijon Glazed
Grilled Chicken Breast Marinated with Garlic and Herbs
Chef Selection of Seasonal Vegetables
Rainbow Cheese Tortellini, Tri-Color Rotini, Bowtie or Penne (select one)
Served with Tomato Basil and Garlic Cream Sauce
Fresh Basil and Garlic Bread*

** Chef Carved station can be included for an additional \$50**



THE WEDDING CAKE

You may choose your own bakery for the Wedding Cake or desserts or we can assist in the process with recommendations. Our bakery vendors work directly with you on pre-selected designs or your own choosing.

ORDERING INFORMATION

Your Wedding Cake must be ordered at least three weeks prior to the wedding date.

A 22" silver cake riser is available for an additional \$25.

Dessert is either served or buffet style with complimentary Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas and also available throughout the event in the Library.

Also available as an upgrade:

Deluxe Signature Coffee Service

Freshly Brewed Starbucks Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Rock Candy Sticks, Chocolate Stirrers, Freshly Prepared Whipped Cream

Deluxe Signature Coffee Service with cordials

Includes items above and cordials such as: Baileys, Kahlua, Amaretto, Sambuca, Courvoisier, Brandy, Disaronno, or Grand Marnier



SPECIALTY DESSERTS

Selections to make your event even sweeter (priced per person)

Milk Shake Shooters with mini Doughnuts
Vanilla, Chocolate or Strawberry Milkshakes

Ice Cream Sundae Bar
Choose up to three ice cream flavors with toppings like candy or cookie crumbles, nuts, sprinkles, sauces and freshly made whipped cream

Hot Cookie Bar
Hot Sugar or Chocolate Chip cookies served with Vanilla Ice Cream and Chocolate Sauce

S'Mores Bar
Make your own S'More with classic Hershey's Bar, Marshmallows and Graham Crackers

Selection of Seasonal Fresh Fruits

Mini Dessert Buffet \$ Quote
A sample of specially chosen mini desserts

Outside Bakery
*There is no cake cutting fee assessed for outside bakeries but a certificate of insurance must be provided; no home-baked items are allowed.
A \$1.00 per person set-up is assessed for dessert station.*



LATE NIGHT SNACKS

Late night pricing based on 50% of your final guest count

Windy City

Mini Chicago style hot dogs or mini Italian Beef with fries

Tailgate Snacks

Mini burgers, chicken wings, onion rings

Mashed Potato Martini Bar

Mashed potato puree, steamed broccoli, sautéed mushrooms, shredded cheeses, bacon bits, crème fraîche, chives, butter

Mac & Cheese

Mac and Cheese with bacon bits, sautéed mushrooms, steamed broccoli, scallions, roasted red peppers, spring peas, shredded cheese

Chicago Style Pizza Party

Lou Malnati's or Ferentinos, thin or thick style

Build Your Own Burger Sliders

Premium beef burgers, assortment of toppings and fries

Taco Stand

Beef or chicken, assorted toppings, corn and flour tortillas

Domestic and Imported Cheese Platter

*A variety of gourmet cheeses and accompaniments with
Gourmet crackers and flatbreads*

Assorted Sushi (market Price) - presented as appetizer station



BRIDAL & GROOM SUITE CATERING

Select the following BEFORE the big event (priced per person)

Non-Alcoholic Drinks

Soft drinks, water, coffee and tea

Bagels and Cream Cheese

Variety of bagels, cream cheeses, coffee, tea, water, juice

Deli

Mini sandwiches to include Ham & Cheddar, Turkey & Swiss, Roasted Vegetable Wraps, Chips, soft drinks and water

Crudité

Variety of fresh vegetables with ranch dip

Mediterranean

Hummus with Pita Bread and Olives

Continental Breakfast

Variety of pastries, breads, yogurt, granola bars, coffee, tea, water and juice

Seasonal Fruit Platter Display

Domestic or imported Cheese Platter

*A variety of gourmet cheeses and accompaniments,
Gourmet crackers and flatbreads*



PREMIUM LIQUOR LIST

Spirits

<i>Ketel One</i>	<i>Absolute Vodka</i>
<i>Bacardi Rum</i>	<i>Captain Morgan's Spiced Rum</i>
<i>Tangueroy Gin</i>	<i>Seagram's VO</i>
<i>Crown Royal</i>	<i>Jose Cuervo Tequila</i>
<i>Jack Daniel's</i>	<i>Marker's Mark</i>
<i>Jameson Irish Whiskey</i>	<i>Chivas Regal</i>
<i>Glenlivet</i>	<i>Dewar's Scotch</i>

Beer & Cider

<i>Heinekin</i>	<i>Amstel Light</i>
<i>Corona</i>	<i>Coors Light</i>
<i>Samuel Adams</i>	<i>Blue Moon</i>
<i>Stella Artois</i>	<i>Stella Artois Cidre</i>
<i>Goose Island 312</i>	<i>1 Seasonal craft option</i>

Wines:

<i>Pinot Grigio</i>	<i>Rose</i>
<i>Sauvignon Blanc</i>	<i>Chardonnay</i>
<i>Malbec</i>	<i>Red Blend</i>
<i>Pinot Noir</i>	<i>Cabernet Sauvignon</i>

Cordials*

<i>E&J Brandy</i>	<i>Disaronno Amaretto</i>
<i>Kahlua</i>	<i>Grand Marnier</i>
<i>Bailey's</i>	<i>B&B</i>
<i>Courvoisier</i>	<i>Drambuie</i>
<i>Chambord</i>	<i>Frangelico</i>

Other Fine Spirits, Craft Beers, Wines and Cordials Available at Additional Cost.

**Substitutions may incur upcharges or corkage fees*

**Alcohol service before 5PM requires a special permit*

SPECIALTY BEVERAGE PACKAGES

*Enhance your event with one of these unique offerings.
(Based on 50% final guest count cost)*

Mimosa Bar

Variety of fruit purees, champagne, fresh fruit garnishes

Beer Tasting Station

Whiskey Tasting Station

You choose the theme (domestic or imported), specialty glasses

Bloody Mary Bar

*Blood Mary mix, vodka, cheddar cheese cubes, sausage sticks, salami,
olives, celery, bacon strips, celery salt, hot sauce*

Infused Waters

*Choose from Lemon, Cucumber & Mint, Blackberry & Mint, Strawberry
& Pink Grapefruit or Lemon & Raspberry
Available before ceremony guest arrival and throughout the evening*

Signature Lemonades or Cocktails - Pricing may vary

COST ANALYSIS

Client is responsible for floral, music, lighting, photography, and A/V systems.

SPECIAL EVENT FEE:

All charges are based on the minimum number of guests required.

The minimum for a Saturday evening is 150 adults. Prices range from \$120.00 to \$140.00 per person. Revision posted 8.20.18 (Prices subject to change without notice.)

Rental of the historic mansion and gardens is \$30.00 per guest for events.

ENTRÉE PRICE PACKAGE AND OFFERS:

Wedding package includes: Premium 5 hour open bar, champagne toast, 5 passed hors d'oeuvres during cocktail hour, served wine during formal dinner and hot beverage service. The wedding cake is not included but there is no cake cutting fee.

ALCOHOL SERVICE POLICY:

In accordance with liquor laws governing the state of Illinois and the city of Lake Forest, it is our policy that all liquor, wine and beer be supplied by Lake Forest Academy, with service no earlier than 5:00 PM. We require that only our servers and bartenders dispense alcoholic beverages and will request photo identification of any person who appears to be under the legal drinking age. We reserve the right to refuse alcoholic beverage service if a person is either under age or cannot produce proper identification and also to any person who, in our judgment, appears to be intoxicated. Our policy is no shots and spirits must be served over ice. Liquor is for on-site consumption only and may not be removed from premises.

TAX & SERVICE CHARGE

7.5% sales tax applied to your billing. All food and beverage is subject to 21% service charge (taxes and service charges are subject to change).

EQUIPMENT & LINENS:

Rounds Tables of 60" and 72", indoor and outdoor chairs, china, flatware, and glassware are included. Buffet equipment includes silver chaffers, platters, coffee and tea service. BBJ linens and napkins within the Classic line are included. Rental of additional tables and corresponding linen is subject to additional rental fees.

VALET PARKING:

Valet parking is available upon request and serviced by outside insured companies.

ADDITIONAL CHARGES:

Ceremony Set-up Fee

Additional chair rental options~information available upon request

Highboy Cocktail tables with standard linen and ties~

Tables and chairs must be rented by the Armour House

Dinner for Professionals & Children's Meals

Extended facility use time is subject to a facility fee

Security is on-site 24/7 and subject to venue service fee