

Wedding

BROCHURE

BRIDGES OF

POPLAR CREEK
COUNTRY CLUB



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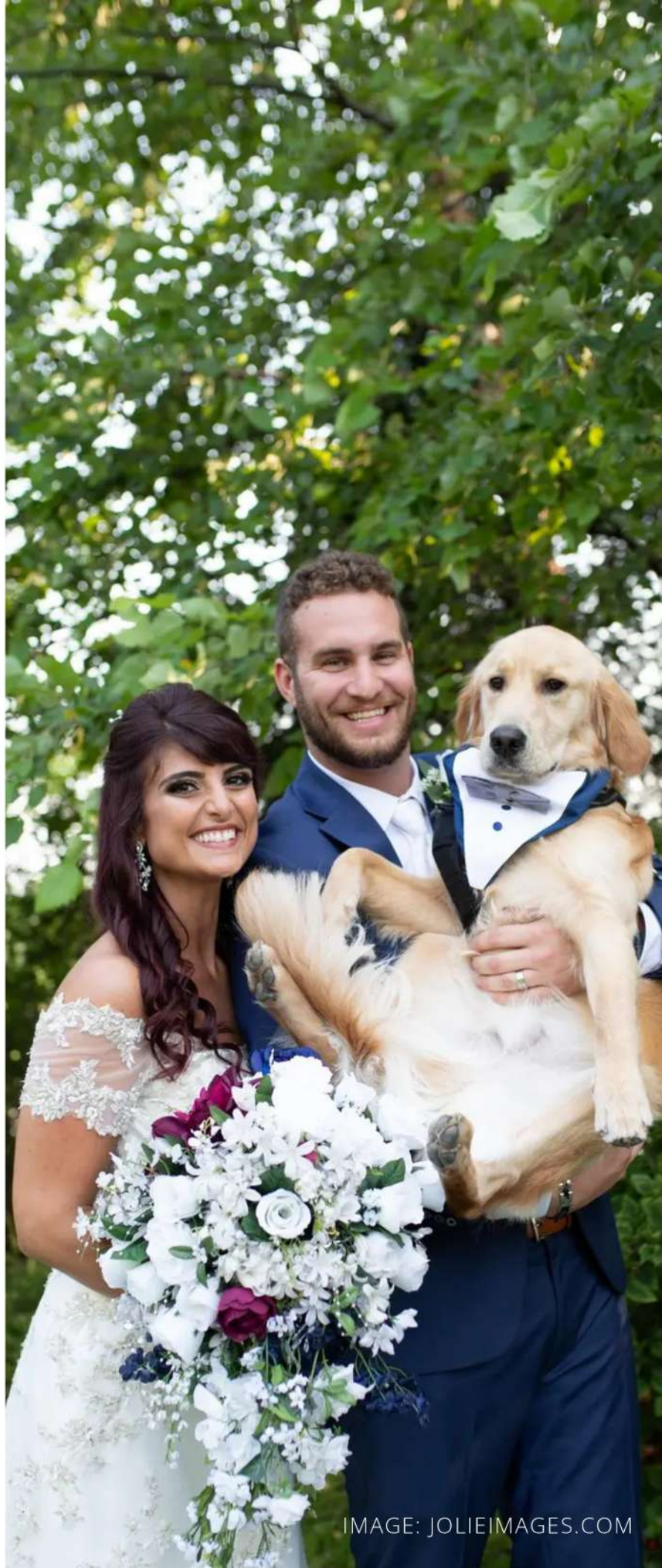


IMAGE: JOLIEIMAGES.COM

Welcome to

BRIDGES OF POPLAR CREEK

COUNTRY CLUB

One of life's greatest moments is your wedding. The experienced event consultants at Bridges of Poplar Creek Country Club make certain your day is extremely special, unique and filled with lifelong memories.

From the moment you book your wedding, we work side by side with you to personalize and perfect every facet of your reception. You can conduct your wedding ceremony here or host a separate afternoon or evening reception. From setting casual, intimate or elegant moods to customizing your menu, every decision is catered to your personality, style and budget. There is a wide variety of options, including formal dinner receptions to intimate champagne brunches. Work with our professional staff to construct traditional or contemporary plated meals, stations or buffets.

From fun cocktail hours to sumptuous desserts and coffee station, your wedding will be unforgettable from the time guests arrive.



Our SPACES





Bridal ROOMS

These rooms are available two hours before the ceremony start time, providing a comfortable and elegant space for final preparations.





Outdoor **EVENT AREA**

An 8,200-square-foot space featuring a majestic gazebo and waterfall, ideal for aesthetically exceptional weddings and other special occasions.





Banquet ROOMS

These elegant rooms can accommodate up to 200 guests, providing a breathtaking view of the 18-hole championship golf course.



A full-page photograph of a bride and groom walking across a wooden bridge. The groom is on the left, wearing a grey suit and a light blue shirt, holding the bride's hand. The bride is on the right, wearing a white lace wedding dress and holding a bouquet of pink flowers. They are both smiling. The bridge has a wooden railing and is surrounded by lush green trees. The sky is clear and blue.

Pricing PACKAGES

ESSENCE

PHOTO // VIDEO

FREE premium bar upgrade & late-night snack

(up to 100 pieces)

Save \$1,000 on your outdoor ceremony

(regularly \$1,750)

Valid on 2026-2027 weddings. CODE: WED26

Wedding Package

Butler Passed Hors d'oeuvres
4.5 Hours of Call Brand Bar Service
Champagne Toast for All Guests
Wine Service with Dinner
Dinner Rolls with butter
Salad Course
Entree Course with starch & vegetables
Customized Wedding Cake
Coffee Station

Additional Amenities included:

Scenic Golf Course photos with golf carts after 5pm based on golf course availability and weather permitting.

Private Bridal Rooms (available 2 hours prior to your start time)

White Table Cloths, Linen Napkins, Skirted Head, Place Card, Gift Tables, Mirrors and Candles as Centerpieces

**Additional upgrades available*



Outdoor Ceremony Area 1 Hour for \$1,750

Features a lighted gazebo, waterfall and ponds. Fee includes set-up of white garden chairs, unity table, as well as, use of space for rehearsal.

Day and time of rehearsal depends on events scheduled and is based on availability. Rehearsals cannot be booked more than 45 days prior. The Outdoor Ceremony Area rental fee does not include an onsite Consultant for your rehearsal or ceremony.

We recommend you work with your hired Officiant or Wedding Planner for coordination and organization of your rehearsal and ceremony details.

Outdoor Cocktail Hour Set-up Fee of \$500

Required for bar and tables.



Hors d'oeuvres

Choose a total of three selections.

Package includes three pieces per person.

Hot

Jalapeno Poppers

Wrapped in Bacon

Swedish or BBQ Meatballs

Smoked Chicken

Quesadilla Cones

Mac and Cheese Bites

Housemade Mozzarella Sticks

Port Pot Stickers

Beef Wellington Pastry Puffs

Cocktail Franks

Vegetable Spring Rolls

Spanakopita

Greek Spinach Pie

Cold

Anti-Pasto Skewers

Caprese Skewers

Bruschetta

Fiesta Pinwheels

Asparagus Wrapped with

Prosciutto & Boursin Cheese

Cucumber Cups

with Boursin Cheese

Call Brands included

High Noon Cordials - Kahlua, Bailey's

Vodka - Tito's **Gin** - Beefeaters

Blends - Seagram's 7, Seagram's VO,
Canadian Club, Southern Comfort

Scotch - J&B, Johnnie Walker Red

Rum - Captain Morgan, Bacardi

Bourbon - Jim Beam

Whiskey - Jack Daniels

Tequila - Peligroso

Beer - All domestic & imported bottled
and draft beers

Wine - Cabernet Sauvignon, Pinot Noir,
Pinot Grigio, Merlot, Chardonnay, Sauvignon Blanc

Bar Service

Subject to
availability.

Additional liquor
options can be
provided by
request.

Premium Brands

additional \$6 per person, includes all
call brands and premium brands

Vodka - Grey Goose, Ketel One

Gin - Tanqueray

Bourbon - Buffalo Trace, Bulleit,
Maker's Mark

Whiskey - Jameson

Tequila - Patron

Blend - Crown Royal

Cordials - DiSaronno

Scotch - Johnnie Walker Black,
and Dewars

Salad Course

please choose one

Garden Green Salad

Choice of two dressings:
Ranch, Italian, Balsamic,
French, or 1000 Island

Spinach Salad

Mandarin oranges, pecans, red
onions with raspberry vinaigrette

Mediterranean Salad

Variety of greens, tomatoes,
olives, cucumbers, red onions,
feta cheese with vinaigrette

Caesar Salad

Prairie Salad

Mixed field greens, dried
cranberries, candied
walnuts, goat cheese, with
a cranberry vinaigrette

Entrée Vegetable

please
choose one

Green Beans & Julienne Carrots

Broccoli & Cauliflower

in garlic butter

Steamed Broccoli

Roasted Zucchini, Squash & Carrots

Grilled Asparagus

with lemon garlic butter

+ \$2 per person

Entrée Starch

please
choose one

Wild Rice Blend

Rice Pilaf

Herb Roasted Potatoes

Twice Baked Potato

Whipped Potatoes

plain or garlic

Entrée Selections

2026 season pricing. Split menu options available for a fee of \$3 more per person.

Grilled 8oz Filet Mignon natural au jus or red wine sauce	\$111.95
Garlic & Herb Sliced Sirloin roasted shallot sauce	\$105.95
Mediterranean Chicken finished with a white wine, lemon, butter, caper & artichoke sauce	\$93.95
Pretzel-Crusted Chicken orange cream sauce or mustard cream	\$93.95
Stuffed Chicken Poulette herb stuffing, served with sauce Poulette	\$95.95
Chicken Marsala sautéed mushrooms and marsala sauce	\$93.95
Chicken Florentine chicken breast stuffed with spinach, sundried tomatoes, and wild rice served with a Chardonnay sauce	\$93.95
Grilled Norwegian Salmon soy ginger glaze	\$98.95
Cheese Tortellini with sundried tomatoes, mushrooms, and artichokes in a light sundried tomato cream sauce	\$81.95
Stuffed Bell Pepper sweet red bell pepper stuffed with risotto and grilled vegetables, served with a vodka sauce	\$81.95

Combination Plates

Chicken & 6oz Grilled Filet Mignon roasted shallot sauce	\$110.95
Chicken & Sliced Sirloin of Beef roasted shallot sauce	\$103.95

Kids Menu (12 and under, choose one item for all kids)

Choice of: Chicken Fingers, Cheese Pizza, or Macaroni & Cheese includes Fresh Fruit Cup & Tater Tots	\$21.95
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Add-ons

Late Night Snack 100 servings

Chicken Tenders \$500 plain or buffalo style with Ranch or BBQ sauce
Mozzarella Sticks with Marinara \$500
Mini Italian Beef Sandwiches \$550
Mini Burgers or Cheeseburgers \$550
Mini Pulled Pork Sandwiches \$550

Chicago Style Hot Dogs **\$550**
with all the toppings

Loaded Tater Tots **\$500**
with melted cheese, jalapenos, crisp bacon sour cream, and red onion.

Waffle Fries **\$65**
added to any of the above items

Ask about a Sweet Table and additional Dessert options.

Outdoor Ceremony Area 1 Hour for \$1750

Features a lighted gazebo, waterfall and ponds. Fee includes set-up of white garden chairs, unity table, as well as, use of space for rehearsal.

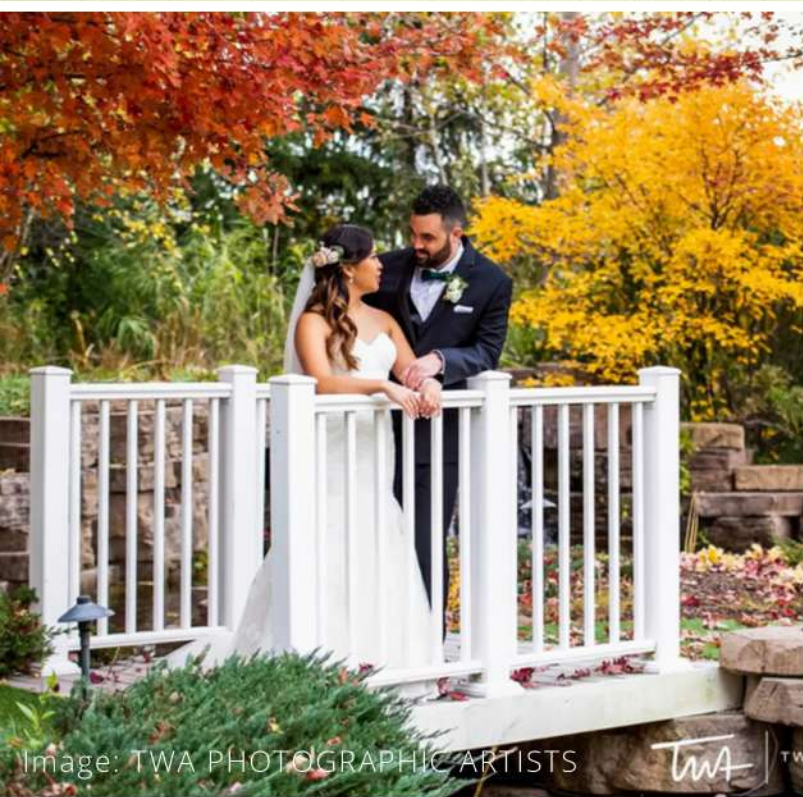
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Outdoor Cocktail Hour Set-up Fee of \$500

Required for bar and tables.

Chef's sauces may be substituted; ask for suggestions. \$20 off guests 20 years old and under, as well as vendors. Prices do not include 12% sales tax or 19% service charge. Prices are subject to change. Under no circumstances shall any leftover food from buffets, food stations, or individually plated meals be permitted to leave the premises.

Be sure to inquire about our special off-season pricing and promotions!





Save THE DATE

1400 Poplar Creek Drive Hoffman Estates, IL 60169
www.bridgesofpoplarcreek.com

Jennifer Fuller, Sales & Event Manager
847-781-3658 | jfuller@heparks.org