CONGRATULATIONS ON YOUR engagement

UNIQUELY yours

At Blue Plate, we will help you create the wedding day you’ve always imagined.

The Cun eo Mansion and Gardens are the perfect backdrop for your special night.

Whether it’s traditional, contemporary or somewhere in between, if you can dream it, we can turn it into reality.
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Everything is customizable!
View sample menus on pages 5-13.
Your Wedding Includes:
Thirty years of wedding experience providing a seamlessly executed event so you can be a guest.

Food and Beverage:
- Passed Hors d’Oeuvres, Gourmet Bread Baskets, First Course, Entree, Tableside Coffee and Tea
- Six hour Premium Bar Package
*Wedding Cake is not included

Equipment & Floor Length Linen:
- Flatware, Glassware, and China Options
- Venue's Chameleon Chairs with Burgundy Cushions
- 72" Round Tables (Seating 10-12)
- Highboys and Cabaret Cocktail Tables
- Additional Tables: Gift, Guest Book, Placecards, Cake
- Kitchen and Service Equipment

Catering Staff:
- Professional fully trained staff
- Expert Onsite Coordinator

Cutting-edge, creative cuisine.
We only use the highest quality seasonal ingredients. Our unique presentation and attention to detail will make your celebration truly memorable.

Blue Plate can customize menus for virtually any style of event. Our renowned culinary team can create Vegan, Organic, Kosher-style, Indian, Japanese, as well as any other specialty cuisine.
eat, drink and be married

Photo gallery
Passed Hors d’Oeuvres
Passed on sleek white trays with seasonal garnishes. Please select five.

Blackened Chicken Satay
Served with Fresh Mango Dipping Sauce

Chicken Roulade
Wild Mushroom Duxelle, Fresh Herbs and Topped with Fava Bean Purée

Peanut Crusted Chicken
Atop Cucumber Round with Red Onion–Sweet Chili Relish

Smoked Chicken Quesadilla
Smoked Chicken, Roasted Tomatoes, Chihuahua Cheese, Tomatillo Salsa

Sope with Braised Chicken
Topped with Braised Chicken, Mole, Shaved Radish and Cilantro Crema

Asian Beef Crepe
Mongolian Beef, Scallions and Crispy Noodles in Moo Shu Crepe with Hoisin Dip

Beef and Blue Cheese Quesadilla
Sliced Beef, Crumbled Blue Cheese and Toasted Walnuts with Horseradish Cream

Hoisin Beef in Sesame Rice Paper
Sticky Jasmine Rice, Fresh Mint, Basil and Cucumber

Pigs in a Blanket
The classic favorite with Yellow Mustard Dipping Sauce

Roasted Petite Tender and Tomato Fondue
Roasted Petite Tender in Rosemary Parmesan Crisp with Tomato Fondue

Prosciutto and Basil Wrapped Melon
Sweet Cantaloupe Wrapped with Fresh Basil Leaf and Imported Prosciutto

Bacon Wrapped Date
Medjool Date Wrapped with Applewood Smoked Bacon

Caprese Bruschetta with Prosciutto
Prosciutto, Tomato Confit and Fresh Mozzarella on Pesto Crostini

Panini Lollipop
Spicy Capicola and Aged Provolone Panini Served on Bamboo Skewers

BLT Bite
Crisp Bacon, Green Leaf Lettuce, Roma Tomato, Herb Aioli, Toasted Brioche
Passed Hors d’Oeuvres (continued)

**Cilantro and Lime Marinated Shrimp Skewer**  
Offered with Salsa Verde Dipping Sauce

**Artichoke Crab Puff**  
Artichoke and Crab Meat Puff on Crispy Brioche Round

**King Crab Ceviche in Cucumber Cup**  
King Crab Marinated with Fresh Citrus Juices, Bell Peppers and Cilantro

**Thai Crab Cake**  
Flavored with Lemongrass and Topped with Sweet Chili Remoulade and Thai Basil

**Shrimp Cocktail**  
Lemon and White Wine Poached Shrimp Served with Horseradish Cocktail Sauce

**Salmon Pastrami on Pumpernickel**  
Salmon Pastrami on Pumpernickel Crisp Topped with Crème Fraiche and Dill

**Spicy Pecan Sandwich with Blue Cheese**  
Spicy Pecans with Maytag Blue Cheese and Wrapped with a Chive Ribbon

**Brie and Fresh Mango Quesadilla**  
Triple Cream Brie Cheese, Fresh Shaved Mango and Pickled Red Onions

**French Tomato Flatbread**  
Thin Flatbread Topped with Swiss Cheese, Tomato, Black Olive and Grain Mustard

**Mac & Cheese Cups**  
Served in Mini Parmesan Baskets, Garnished with Fresh Chives

**Stuffed Mushroom Caps**  
Stuffed with Wilted Spinach and Shaved Manchego Cheese

**Tuscan Pizza**  
Caramelized Red Onions, Roasted Red Pepper and Crumbled Blue Cheese

**Vegetarian Spring Roll (vegan)**  
Rice Paper, Fresh Vegetables, Cellophane Noodles with Sweet Chili Sauce

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**Hors d’Oeuvres Display**

Please consider adding a light hors d’oeuvres station for $6.00 per guest.

- Fresh Vegetable Crudité Display with Creamy Spinach Dip and Chickpea Hummus
- Sundried Tomato Cheesecake with Assorted Gourmet Crackers
- Cheese Tortellini Skewers Drizzled with Fresh Basil Pesto Vinaigrette
First Course
Composed on site and dressed just before serving.
Please select one.

**Baby Greens with Shaved Papaya**
Served with Toasted Pistachios, Feta Cheese and Dried Apricots Tossed with Tarragon Brown Butter Vinaigrette

**Caesar Salad**
Fresh Romaine Leaves Tossed with Sourdough Croutons, Shaved Parmesan Cheese and Homemade Caesar Dressing

**Strawberry and Arugula Salad**
Arugula Tossed with Sliced Strawberries, Crumbled Goat Cheese, Crispy Shallot Onion Rings and Balsamic Vinaigrette

**Artichoke and Oven Dried Tomato Salad**
Baby Arugula Tossed with Marinated Artichokes, Sundried Tomatoes, Cannellini Beans, Romano Cheese and Lemon Vinaigrette

**Farmer’s Garden Salad**
Crisp Romaine with Cherry Tomatoes, Red Onion, Shaved Manchego, Garlic Croutons and Red Wine Vinaigrette

**Melange of Mixed Greens and Citrus Fruits**
Baby Greens with Pink Grapefruit and Orange Segments, Sliced Avocado and Sweet Citrus Vinaigrette

with

**Bread Basket**
An Assortment of Seasonal Dinner Rolls, Raisin Sunflower Crisps and Corn Bread Madeleines. Accompanied by Sweet Creamy Butter Rosettes

**Soup Course**

Please consider a soup course for $5.00 per guest.

- Roasted Butternut Squash Soup with Toasted Pumpkin Seeds
- Smoked Tomato Soup with Herbed Crostini
- Roasted Cauliflower Soup with Parsley Parmesan Crisp
- Truffled Celery Root Soup with Pumpernickel Croutons and Chives
- Chilled Asparagus Vichyssoise with Shaved Truffle, Crispy Prosciutto and Creme Fraiche
- Chilled Tomato Gazpacho

**Dinner Menu**
Entrée
Our expertly-trained chefs have composed the following options to offer a thoughtfully designed dish. You may also mix and match the starches and vegetables to your liking.
Please select one or two options, plus a vegetarian option.

CHICKEN

**Truffle Roasted Chicken Breast**
Parmesan Pomme Puree, Haricot Verts and Brioche-Leek Sauce

**Herb Marinated Chicken Breast**
Brie Tossed Fingerling Potatoes, Patty Pan Squash, Haricot Verts and Thyme Jus

**Pancetta Wrapped Chicken Breast**
Sautéed French Green Beans, Creamy Lemon Risotto, Grilled Red Peppers, Yellow Peppers and Zucchini with Natural Jus

**Honey Roasted Chicken Breast**
Black Forbidden Rice, Peach and Endive Slaw with Cracked Pepper Caramel

**Lemon and Rosemary Roasted Chicken Breast**
Goat Cheese Whipped Yukon Gold Potatoes, Sauteed Asparagus Tips and Natural Jus

BEEF

**Grilled Petite Tender**
Roasted Garlic Mashed Potatoes, Fire Roasted Asparagus and Red Wine Reduction

**Sliced Petite Shoulder Tender**
Poached Yukon Gold Potatoes, Piquillo Peppers, Arugula Salad in Manchego Cheese Tuile and Romesco Sauce

**Herb Roasted Petite Tender**
English Pea Risotto, Roasted Corn, Pea Tendrils and Chive Sauce

**Chianti Braised Beef Short Rib**
Creamy Chive and Parmesan Polenta, French Green Beans, Natural Juices and Micro Greens

**Herb Crusted Petite Tender**
Gratin Potatoes, Roasted Woodland Mushrooms, Wilted Greens and Porcini Mushroom Sauce
Entrée (Continued)

**FISH**
- **Brown Sugar Roasted Salmon**  
  Roasted Garlic Mashed Potatoes, Julienne Vegetables, Soy-Brown Sugar Demi Glace
- **Pan Roasted Lake Superior Whitefish**  
  Wild Mushroom and Parmesan Risotto, Grilled Asparagus and Red Pepper Broth
- **Pan Seared Atlantic Cod**  
  Roasted Fingerling Potatoes, Woodland Mushrooms, Fava Bean Ragout and Mushroom Essence
- **Pumpkin Seed Crusted Tilapia**  
  Wilted Garlic Spinach, Cinnamon Dusted Sweet Potatoes, Haricot Verts and Aged Sherry Brown Butter
- **Grilled Salmon and Sugar Snap Peas**  
  Sugar Snap Peas, Arugula Salad, Smashed Potatoes and Scallion-Radish Sauce

**VEGETARIAN/VEGAN**
- **Goat Cheese Stuffed Piquillo Pepper**  
  Toasted Farro, Roasted Cauliflower, Grilled Asparagus and Mushroom Pecorino Cream, Garnished with Toasted Almonds and Pine Nuts
- **Phyllo Purse of Artichokes, Wild Mushrooms and Leeks**  
  Filled with Braised Artichoke Hearts, Wild Mushrooms and Braised Leeks Served with Smoked Tomato Coulis and Match Stick Cut Seasonal Vegetables
- **Truffle Risotto**  
  Garnished with Sautéed Wild Mushrooms, Asparagus Tips and White Truffle Oil
- **Stuffed Portobella Mushroom (Vegan)**  
  Stuffed with Homemade Cornbread, Melted Leeks and Baby Spinach with Sautéed Baby Carrots and Toasted Quinoa
- **Pan Seared Cauliflower Steak (Vegan)**  
  Caper and Lemon Sauce, Rosemary Roasted Fingerling Potatoes, Sautéed Baby Carrots, Served with a Petite Salad of Baby Arugula, Fried Lemons, Crisp Capers and Rosemary
**Premium Entrées**

Please add $15.00 per guest.

- **Grilled Filet of Beef**
  Mascarpone – Chive Polenta Cake, Sautéed Asparagus Tips, Roasted Red Peppers and Red Wine Demi Glace

- **Grilled New York Strip**
  Sautéed Butternut Squash Stuffed Gnocchi, Wilted Spinach and Spiced Apple Demi

- **Herb Grilled Filet of Beef**

- **Butter Seared Striped Bass**
  Fire Roasted Asparagus, Roasted Corn Risotto, Brioche Leek Sauce and Garnished with Micro Greens

- **Pan Roasted Halibut**
  Wilted Garlic Spinach, Parisian Potatoes, Asparagus Tips and a Tomato – Horseradish Broth

- **Grilled Chilean Sea Bass**
  Chive and Cream Cheese Whipped Yukon Gold Potatoes, Roasted Cipollini Onions, Fire Roasted Red Peppers and Shiitake Mushroom Demi Glace
SPRING

**First Course**
Locally Grown Radish and Sugar Snap Pea Salad with Crisp Butter Lettuce, Toasted Walnuts, Crumbled Wisconsin Gorgonzola and White Balsamic–Tangerine Vinaigrette

**Entrée**
Frenched Chicken Breast with Spring Asparagus and Smoked Mozzarella Salad, Potato Pave and Meyer Lemon Emulsion

**Dessert**
Wedding Cake and Coffee & Tea Service

SUMMER

**First Course**
Baby Arugula and Melon Salad with Shaved Celery Ribbons, Assorted Seasonal Melons, Fresh Blackberries, Basil, Pecorino and Blackberry Vinaigrette

**Entrée**
Grilled Petite Tender of Beef with Creamy Chive Polenta, Grilled Red Peppers, Yellow Pepper, Zucchini and Fire Roasted Carrots with Red Pepper Coulis

**Dessert**
Wedding Cake and Coffee & Tea Service

AUTUMN

**First Course**
Mixed Greens with Toasted Pumpkin Seeds, Dried Cranberries and Spiced Apple Vinaigrette

**Entrée**
Pan Roasted Chicken Breast with Sweet Corn and Buttermilk Bread Pudding, Roasted Carrot Puree, Brussels Sprout Leaves, Thumbelina Carrots and a Red Wine Reduction

**Dessert**
Wedding Cake and Coffee & Tea Service

WINTER

**First Course**
Mesclun Greens with Honey Roasted Pears, Greens with Crumbled Maytag Blue Cheese, Candied Walnuts and Thyme Cider Vinaigrette

**Entrée**
Grilled Petite Tender of Beef with Warm Wild Mushroom and Leek Bread Pudding, Sautéed Maitake Mushrooms, Shaved Brussels Sprouts and Sweet Onion Veal Jus

**Dessert**
Wedding Cake and Coffee & Tea Service
MINI SWEETS
Please add $2.00 per piece.
Items denoted with an * require additional serving vessel.

- Carrot Cake Bites with Cream Cheese Frosting
- Mini Apple Pie Lollipops
- Lemon Bars Dusted with Powdered Sugar
- Chocolate Dipped Strawberries
- Chocolate Pecan Tartlet
- Flourless Chocolate Cake Bite
- Mini Pumpkin Pie with Pecan Praline
- Cheesecake Lollipop with Assorted Toppings
- Chocolate-Caramel Brownies
- Peanut Butter and Jelly Truffles
- Mini Seasonal Fruit Tart
- Oatmeal Cream Pies
- Mini Cinnamon-Swirl Cupcakes
- Mini Chocolate, Strawberry or Pistachio Cannoli
- Nutella and Banana Turnovers
- Frosting Spoon*
- Mini Creme Brulee*
- Caramel Bread Pudding Trifle*
- Cookies and Milk “Shooter”*
- Banana Graham Cracker Parfait*

CAKE and COFFEE

Wedding Cake
We will gladly slice and serve your wedding cake for no additional charge. Recommended bakeries are available upon request.

Intelligentsia Coffees and Teas
Served table-side with cream, sugar, and sweeteners.
**LATE NIGHT SNACKS**
Please add $3.00 per piece.

- Mini Chicago-Style Hot Dog
- Mini Cheeseburger Slider
- Soft Pretzel Nuggets with Honey Mustard Dip
- Mini Carne Asada or Chipotle Chicken Taco
- Mini Chocolate or Vanilla Milk Shake
- House Made Tater Tots with Basil Ketchup

**CHILDREN’S MEALS**
$12.00 per meal

- Breaded Chicken Tenders with BBQ Sauce, Macaroni and Cheese and Fresh Fruit Cup
- Bowtie Pasta with Marinara Sauce and Parmesan Cheese and Steamed Seasonal Veggies
- Mini Hamburger Sliders with House Made Tater Tots and Carrots and Celery Sticks with Buttermilk Ranch

**BOXED VENDOR MEALS**
$15.00 per meal

Choice of Roasted Turkey or Grilled Vegetable Sandwich with Pasta Primavera Salad, Kettle Chips and a Homemade Cookie
STANDARD FULL BAR
Please subtract $2.00 per guest from package price.

Gordon’s Vodka, Gordon’s Gin, J.B Scotch, Jim Beam Whiskey, Captain Morgan Rum, Miller Genuine Draft, Miller Lite, Copper Ridge Vineyard Chardonnay and Cabernet Sauvignon offered at bar and during dinner service.

Includes assorted soft drinks (Coke, Diet Coke, Sprite, Diet Sprite, Club Soda, Tonic and Gingerale), Orange, Cranberry and Grapefruit Juice, Vermouth, Lime Juice, Bloody Mary Mix, Bitters, La Croix Mineral Water and Nature’s Crystal Bottled Water.

PREMIUM FULL BAR
Included in package price.

Absolut Vodka, Beefeater Gin, Dewar’s White Label Scotch, Jack Daniels Whiskey, Captain Morgan, Bacardi Rum, Heineken, Miller Lite, Miller Genuine Draft, Copper Ridge Vineyard Chardonnay and Cabernet Sauvignon offered at bar and during dinner service.

Includes assorted soft drinks (Coke, Diet Coke, Sprite, Diet Sprite, Club Soda, Tonic and Gingerale), Orange, Cranberry and Grapefruit Juice, Vermouth, Lime Juice, Bloody Mary Mix, Bitters, La Croix Mineral Water and Nature’s Crystal Bottled Water.

LUXURY FULL BAR
Please add $6.00 per guest from package price.

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Red Label, Crown Royal, Captain Morgan, Bacardi Rum, Heineken, Amstel Light, Miller Genuine Draft, Miller Lite, Copper Ridge Vineyard Chardonnay and Cabernet Sauvignon offered at bar and during dinner service.

Includes assorted soft drinks (Coke, Diet Coke, Sprite, Diet Sprite, Club Soda, Tonic and Gingerale), Orange, Cranberry and Grapefruit Juice, Vermouth, Lime Juice, Bloody Mary Mix, Bitters, La Croix Mineral Water and Nature’s Crystal Bottled Water.

CHAMPAGNE TOAST
Please consider for an additional $2.50 per guest.

Kenwood Yulupa Cuvee Brut
OPTIONAL SIGNATURE DRINKS
Please consider a signature cocktail to be passed during cocktail hour for an additional $6.00 per drink.

**Pear Bellini**  
St. Germain, Pear Puree and Champagne

**Blackberry Mint Julep**  
Whiskey, Fresh Mint, Blackberry Puree and Simple Syrup

**Ginger Rogers**  
Gin, Fresh Lime, Ginger Ale and Mint

**Grapefruit Flora**  
Grapefruit Juice, Rose Water and Champagne

**Stone Fence**  
Whiskey, Spiced Apple Cider, Ginger Beer

**Hard Thyme**  
Vodka, Thyme Syrup and House Made Lemonade

**Strawberry Mint Sparkler**  
Strawberries, Mint Syrup and Champagne

**Greyhound**  
Vodka, Ruby Red Grapefruit Juice and Fresh Chive Garnish

**Whiskey Wind-Down**  
Bourbon, Citrus– Chamomile Tea, Lemon Juice and Orange Blossom Water
Set the scene

Flatware Options

Monaco

Marquette

Glassware Options

Excalibur

Napa
(Please add $3.00 per guest)

Dinnerware Options

White Rim

White Bavarian

eat, drink and be married
Additional Chair Options

(Please add $10.00 per guest to the package price)

Versailles Chair: Gold, Fruitwood, or Silver

Opera Chair: Gold or Silver

Contempo Chair: Fruitwood

Linen Options

Sample Colors
(more options available)

Celadon
Ivory
Burgundy
Purple
Espresso
Tiffany Blue
Gold
Gray
Black
eat, drink and be married

Rental
Monday–Thursday $4,950
6pm–midnight

Friday $5,000
6pm–midnight

Saturday $7,000
5pm–11pm or 6pm–midnight

Sunday $5,000
Available all day up to 6 hours
*Holiday Pricing Available Upon Request

Capacity
Seated Dinner 150–300 Guests
Stations/Buffet 125–180 Guests
Cocktail Reception 500 Guests

Hotel Recommendations
Hotel Indigo
450 North Milwaukee Avenue
Vernon Hills, IL 60061
847.918.1400

Double Tree by Hilton
Libertyville–Mundelein
510 East IL Route 83
Mundelein, IL 60060
847.949.5100

The Deer Path Inn
255 East Illinois Road
Lake Forest, IL 60045
847.234.2280

Tours
To schedule a site visit, please contact Lisa Lauren at 847.362.3035.

Parking
Self-Park Lot Available at No Additional Charge.
For Valet Parking,
Please Contact VIP Services at 847.878.3897
This wedding package is designed exclusively for you at Cuneo Mansion and Gardens

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<th>Guests</th>
<th>Per Person</th>
<th>Total Cost</th>
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**SUB TOTAL:** $35,700.00  
**SALES TAX:** $3,675.26

**TOTAL:** $39,375.26  
Total Inclusive Price per Guest $196.88