



WILLOWBROOK APARTMENTS

NEWSLETTER

MAY 2025



Sandie - Property Manager
Bridget - Leasing Consultant
Cezary - Maintenance
Supervisor
Dennis - Maintenance
Technician

Welcome to our wonderful May edition of the Willowbrook Newsletter! Have you perfected your grilled cheese, yet? We have a solid recipe to sharpen your skills! We also have events, reminders and updates, all for you! Enjoy!



HOURS

Tuesday - Thursday
9am - 6pm
Friday
9am - 5pm
Saturday
10am - 4 pm
Sunday & Monday **Closed**

Emergency Maintenance
After hours only

630-280-7454

CONTACT INFO:

(630)986-5780
7440 Tennessee Drive,
#109
Willowbrook, IL.
60527



www.willowbrookapartments.com



WILLOWBROOK APARTMENTS



DUPAGE COUNTY NOW HAS TEXT-TO-911 ✨

The Resident Portal is your gateway to living made easy.

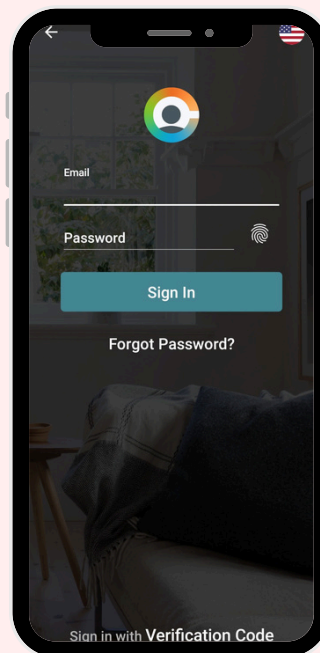
Manage all of your resident needs right from your computer or mobile device - wherever and whenever!

- Make online rent payments
- Submit and track service requests
- Select and sign your lease renewals online*
- View your current account balance, account activity and monthly charges
- Access resident messages and communicate with our Team

Text-to-911, the county advises, is meant primarily for three scenarios:

1. if a person is deaf, hard of hearing, or has a speech disability;
2. if someone is in a situation where it is not safe to place a voice call to 911;
3. if a medical emergency has left the person incapable of speech.

VIEW MORE



WLB 4ME

*New car or renewed registration!?!
Stop in the office and we will need to update your account with us!*

*Not available at all locations

**No Smoking
No Vaping**



**In Hallways/ Common
Areas/ 15 ft from entries**



Refer us your next neighbor and you can get \$200 off your rent! Have family and friends set up a tour with the office and have them give us your information!

After your referral has moved in for 30 days, you will automatically receive your \$200 off rent.

WILLOWBROOK APARTMENTS



Happy Mother's Day



Spots still available for Tea
and crafting with the special
women n your life!



We regulate the use of
patio/balconies. Only patio
furniture and décor is
allowed. All items must be
kept on patio slabs.



Thank you to our residents
that pick up after your
pets.

Remember NO visiting
animals.

All Pets, Service Animals
and ESA's must be
registered with the office.

New, pet? Stop by the
office for a treat or stuffy!

NOW OPEN!!

5/26/25

The Willow Pond
Splash Pad will be open
from 10 AM - 6 PM
Memorial Day weekend
through Labor Day.



WILLOWBROOK APARTMENTS



MAINTENANCE CORNER



Due to our secured entries, we are taking a moment to remind our residents of the expectation. This is also reflected in your leases.

Do not let anyone in the building that is not YOUR guest.

Do NOT pull/ force the entry doors. We have issued all apartments with the key access for entry. Any damages will be billed to the resident responsible.

At no point in time are doors allowed to be propped open!

- ✦ All garbage must be taken and disposed of in our dumpster corrals located throughout the community. Piling or placing garbage bags in the hallway, on your patio/balcony or next to the dumpster is not allowed AND attracts animals/insects/rodents looking for food. Please place all garbage in the proper place. NO LARGE ITEMS.



**SPEED
LIMIT
15**

The speed limit is 15 miles per hour. Busses pick up and drop off Monday to Friday.

Please drive carefully near the playground at all times. There is a stop sign to be on the look out for littles!

WILLOWBROOK APARTMENTS



TEST KITCHEN'S FAVORITE GRILLED CHEESE

BY MARTHA
STEWART



INGREDIANTS

- 8 (½-inch-thick) slices sourdough sandwich bread, such as Pullman
- 3 tablespoons unsalted butter, room temperature
- 3 tablespoons mayonnaise
- 6 slices American cheese (3 ounces)
- 3 ounces sharp cheddar cheese, shredded (1 cup)

DIRECTIONS

Arrange bread in a single layer on a clean work surface. Stir together butter and mayonnaise. Spread mixture evenly onto one side of every slice (1 scant tablespoon per slice).

Heat a large skillet, preferably cast iron, over medium. Flip over bread on work surface (so it's plain-side up). Place 1 1/2 slices American cheese on 4 slices, and 1/4 cup cheddar on remaining 4 slices. Carefully sandwich together.

Place sandwiches in skillet (in two batches, if needed). Reduce heat to medium-low; gently top sandwiches with a lid slightly smaller than skillet for even cooking. Cook, flipping once halfway through, until crisp and golden on both sides and cheese is melted, 7 to 9 minutes. Serve immediately.

What's your favorite Grilled Cheese Upgrade?!

- Tomatoes?
- Bacon?
- Mac & cheese?
- Herbs?