



DOUBLETREE  
BY HILTON™  
CHICAGO - OAK BROOK

*Catering to you*

WEDDING CATERING MENU



DOUBLETREE BY HILTON CHICAGO - OAK BROOK  
1909 Spring Road, Oak Brook, IL 60523 (630) 472 6000

[doubletreeoakbrook.com](http://doubletreeoakbrook.com)





## GOLD RECEPTION PACKAGE

*Wedding Package Includes:*

White Glove Service  
Butler Passed Hors d'oeuvres  
Champagne Toast for All Guests  
Four Hour Preferred Open Bar  
Four Course Custom Menu  
Table Side Wine Service throughout Dinner  
Custom Designed Wedding Cake  
Coffee and Hot Tea Service

Elegant White Floor Length Linens

4 Votive Candle Accents and Mirror Base

Complimentary One-Bedroom Suite for the Wedding Couple includes:  
Champagne and Chocolate Dipped Strawberries  
Your First Breakfast in Bed as a Newly Married Couple

Special Guest Room Rates  
Complimentary Coat Check Room  
Complimentary Covered Parking  
Private Consultation and Menu Tasting with Wedding Specialist, Executive Chef and 4 Guests  
Complimentary One Night Stay on your One Year Anniversary  
One Free Dance Lesson with Arthur Murray Dance Studio

Package Pricing \$89-\$99

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## PLATINUM RECEPTION PACKAGE

*This package includes everything from the Gold Package **PLUS:***

Five Hour Premium Open Bar  
Five Course Custom Menu  
Coffee and Hot Tea Service throughout Dinner  
Continental Coffee Service with Whipped Cream, Lemon Zest, Chocolate Shavings, and Rolled Wafer Cookies

Chair Covers, Colored Sash, and Upgraded Napkins

Complimentary Tuxedo Return if Rented within a 5 Mile Radius

Package Pricing \$104 - \$136



## DIAMOND RECEPTION PACKAGE

*This package includes everything from the Gold & Platinum Package **PLUS:***

Six Hour Prestige Open Bar  
Six Course Custom Menu  
Late Night Snack and Emerald Sweet Table

Upgraded Linens and Backdrop with 6 LED Lights

2pm Late Check Out

Package Pricing \$133- \$158



The quotation herein is subject to a proportionate price increase cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include 23% service charge or applicable sales tax.



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## GOLD PACKAGE

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### HORS D'OEUVRES

*Choice of Four passed hors d'oeuvres  
Three pieces per person*

#### CHILLED

- Assorted Sushi
- Portabella Crostini
- Jumbo Shrimp Shooter
- Hummus on Triangle Pita
- Prosciutto Wrapped Asparagus
- Beef Tenderloin with Boursin Cheese

#### HOT

- Coconut Shrimp
  - Smoked Mozzarella Calzone
  - Chicken Quesadilla
  - Wild Mushroom Phyllo Triangle
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### APPETIZERS

*Choice of one*

- Grape Tomato and Mozzarella Skewer with Balsamic Drizzle
  - Smoked Chicken Quesadilla Cornucopia
  - Spinach and Feta Phyllo Triangle
  - Thai Spiced Chicken Satay
  - Thai Spiced Beef Satay
  - Tomato Basil Bruschetta on Garlic Toasted Crostini
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### SOUP or SALAD

*Choice of one*

- Cream of Chicken
  - Minestrone
  - Cream of Mushroom
  - Fusilli Chicken Noodle
  - Lobster Bisque en Croute *Additional \$6 per person*
  - DoubleTree Salad: Garden Salad Blend with Grape Tomatoes, Shredded Carrots and Cucumbers
  - Classic Caesar Salad: Hearts of Romaine with Shaved Parmesan Cheese and House Made Croutons
  - Spinach Salad: Baby Spinach Leaves with Domestic Mushrooms and Thinly Sliced Red Onions
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### INTERMEZZO

Choice of Watermelon, Peach-Mango, Blood Orange, Mango, Raspberry or Cucumber Sorbet

\$5.00 per person

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## GOLD PACKAGE

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### ENTRÉES

	Per Person
• Asiago Chicken Breast Served with a Citrus Caper Sauce	\$89
• Pan Seared Chicken Marsala Pan Jus Marsala Demi Glace	\$90
• Parmesan Crusted Tilapia Served with Mandarin Orange Sauce	\$92
• Asian BBQ Salmon Filet-Wild Atlantic Salmon Marinated with Hoisin-Sweet BBQ Sauce	\$95
• Garlic Herb Marinated Flat-Iron Steak Seasoned and Grilled to Perfection	\$97
• Pan Roasted Sirloin of Beef Served with a Wild Mushroom and Bourbon Glace	\$99

### DUETS

• Asiago Chicken Breast and Garlic Herb & Marinated Flat-Iron Steak	\$94
• Parmesan Crusted Tilapia Served with Mandarin Orange Sauce and Grilled Chicken Breast Served with a Rosemary Infused Shiraz Reduction	\$96
• Pan Seared Sirloin of Beef and Asian BBQ Salmon	\$97

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### SIDES

*All entrées are accompanied by a choice of starch and vegetable*

#### STARCHES

Rosemary Roasted Red Potatoes  
 Minnesota Wild Rice  
 Gingered Sweet Potato Duchess  
 Garlic Mashed Potatoes

#### VEGETABLES

Haricot Verts with Julienne Carrots  
 Roasted Garden Vegetables with Fine Herbs  
 Lemon Scented Broccolini  
 Balsamic Marinated Grilled Vegetable Medley

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### CHILDREN'S MENU

*Ages 12 and Under. Unlimited soda bar. \$21.00 per person*

#### APPETIZER

Fresh Fruit Cup  
 Mozzarella Sticks

#### ENTREES

Mini Cheeseburgers  
 Chicken Fingers with Ranch and BBQ  
 Penne Pasta & Marinara Sauce

#### SIDES

French Fries  
 Applesauce  
 Mashed Potatoes  
 Chef's Vegetable

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### VENDOR MEAL

Oak Brook Club Sandwich Served with Homemade Potato Chips  
 \$25.00 per person

You also may choose to provide your vendors the same entrée as your guests for 50% off the entrée price per person  
 Includes Unlimited Non-Alcoholic Beverages

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### DESSERT

Custom Designed Wedding Cake Served on Chocolate or Raspberry Painted Plate

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## PLATINUM PACKAGE

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### HORS D'OEUVRES

*Choice of four passed hors d'oeuvres  
Four pieces per person*

#### CHILLED

- Lump Crab Tomato Roll
- Local Goat Cheese and Kumquat on Crostini
- Jumbo Shrimp Shooter
- Prosciutto Wrapped Melon
- Poached Fig and Strawberry with Brie
- Rare Crow Ranch Farms Tenderloin

#### HOT

- Vegetarian Fried Spring Roll
  - Petite Grilled Cheese with Smoked Gouda
  - Ancho Cage-Free Chicken Satay
  - Wild Mushroom Phyllo Triangle
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### APPETIZERS

*Choice of one*

- Crispy Shrimp Tempura with a Smoked Jalapeño Aioli
  - Churrasco Chimichurri Sirloin Skewers
  - Beef or Chicken Hibachi Peanut Dip
  - Spicy Italian Sausage en Croute Roasted Tomato Chutney
  - Artichoke Hearts Stuffed with Goat Cheese and Parmesan
  - Togarashi Seared Ahi Tuna with Wasabi Drizzle
  - Individual Antipasto Skewer with Marinated Sun-Dried Tomato, Mozzarella Cheese, Artichoke and Olive
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### SOUP or SALAD

*Choice of one*

- |   |  |
|---|--|
| • Apple Wood Smoked Chicken and Minnesota Wild Rice         | • Baby Field Greens with Cucumber and Carrot Ribbons, Grape Tomatoes and Radish Coins                      |
| • Charred Tomato Basil                                      | • Marinated Roma Tomatoes, Buffalo Mozzarella Cheese and Micro Arugula with Basil Oil and Balsamic Syrup   |
| • Forest Mushroom Bisque                                    | • Orchard Salad of Granny Smith Apples, Sun Dried Cranberries, Toasted Sunflower Seeds atop Mesclun Greens |
| • Pasta e Fagioli   |  |
| • Lobster Bisque en Croute <i>Additional \$6 per person</i> |  |
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### INTERMEZZO

Choice of Watermelon, Peach-Mango, Blood Orange, Mango, Raspberry or Cucumber Sorbet

A trio of sorbets may be added for \$1.50 per person



# DOUBLETREE

BY HILTON™

CHICAGO - OAK BROOK

## PLATINUM PACKAGE

### ENTRÉES

Per Person

- Chicken Breast Provençale. Pan Seared Semi Boneless Breast of Chicken with a Light Plum Tomato, Roasted Garlic and Fresh Fine Herb Sauce \$104
- Artichoke Chicken. Marinated and Grilled Chicken Breast Dressed with an Artichoke and Citrus Sauce and Charred Lemon \$106
- Miso Glazed Atlantic Salmon Filet Marinated in Miso, Soy Sauce, Fresh Ginger and Garlic Marinade \$110
- Grilled Halibut with a Lime Pico de Gallo \$112
- N.Y. Strip Steak-Center Cut Marinated in Miso, Soy Sauce, Fresh Ginger and Garlic Marinade \$131
- Grilled Filet Mignon-A Tender Center Cut Filet Grilled to Perfection and Complimented with a Cabernet Demi Glaze \$133
- Baked Shrimp Stuffed Tilapia Filet with a Mandarin Orange Drizzle \$133

### DUETS

- Seared Breast of Chicken and Atlantic Salmon with a Smoked Tomato Beurre Blanc \$123
- Petite Filet and Grilled Chicken Breast Served with a Rosemary Infused Shiraz Reduction \$123
- Beef Tenderloin with Herb Marinated Gulf Shrimp with a Chipotle Lime Butter \$136

### SIDES

*All entrées are accompanied by a choice of starch and vegetable*

#### STARCHES

- Rosemary Roasted Red Potatoes
- Minnesota Wild Rice
- Gingered Sweet Potato Duchess
- Garlic Mashed Potatoes

#### VEGETABLES

- Haricot Verts with Julienne Carrots
- Roasted Garden Vegetables with Fine Herbs
- Lemon Scented Broccolini
- Balsamic Marinated Grilled Vegetable Medley

### CHILDREN'S MENU

*Ages 12 and Under. Unlimited soda bar. \$21.00 per person*

#### APPETIZER

- Fresh Fruit Cup
- Mozzarella Sticks

#### ENTREES

- Mini Cheeseburgers
- Chicken Fingers with Ranch and BBQ
- Penne Pasta & Marinara Sauce

#### SIDES

- French Fries
- Applesauce
- Mashed Potatoes
- Chef's Vegetable

### VENDOR MEAL

Oak Brook Club Sandwich served with homemade potato chips  
\$25.00 per person

You also may choose to provide your vendors the same entrée as your guests for 50% off the entrée price per person  
Includes Unlimited Non-Alcoholic Beverages

### DESSERT

Custom Designed Wedding Cake Served on Chocolate or Raspberry Painted Plate





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## DIAMOND PACKAGE

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### HORS D'OEUVRES

*Choice of Five passed hors d'oeuvres  
Four pieces per person*

#### CHILLED

- Strawberry and Goat Cheese with Bacon
- Bruschetta
- Colossal Shrimp
- Ahi Tuna Tartar with Sesame Crisp
- Asparagus and Goat Cheese
- BBQ Cage-Free Chicken Tostada
- Maki Sushi Inspirations (*Choose Three*)
  - Spicy Tuna                      Vegetarian California
  - California                      Shrimp Tempura
  - Spicy Salmon                Smoked Salmon and Cream Cheese

#### HOT

- Crispy Polenta with Pesto and Parmesan
- Asian Cage-Free Chicken Satay
- Wild Mushroom Phyllo Triangle
- Chicken or Beef Hibachi Skewers with Peanut Sauce
- Crab, Spinach or Boursin Stuffed Mushroom Caps
- Puff Pastry with Brie and Pear Preserves

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### APPETIZERS

*Choice of one*

- Citrus Poached Jumbo Shrimp with a Fresh Horseradish and Plum Tomato Chutney
- Peppered Beef Tenderloin Carpaccio over Garlic Toast Points and a Dijon Drizzle
- Peking Duck Spring roll with a Raspberry Demi Reduction
- Lamb Kabob Marrakesh: Marinated Lamb Red Onion and Sweet Peppadew
- Thyme infused Char Grilled Lamb Lolly-Pops
- Brie Sweet Pear and Toasted Almond in a Phyllo Purse
- Pan Seared Scallops with a Lime and Sweet Chili Glaze

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### SOUPS

*Choice of one*

- Lobster Bisque en Croute
- Crab and Seafood Chowder with a Jalapeño Cheddar Bread Stick
- Coconut Shrimp and Sweet Corn
- Gingered Butternut Squash with Creme Fresh Swirl

### SALADS

*Choice of one*

- Radicchio Arugula and Limestone with Shaved Fennel and Pecorino Romano
- Roquefort Pear Salad with Baby Lettuces, Candied Pecans, Roasted Sweet Pears and Crumbled Bleu Cheese
- Grecian Spinach Salad with Baby Spinach Leaves, Feta Cheese, Calamata Olives, Grape Tomatoes and Cucumber Ribbons

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### INTERMEZZO

Choice of Watermelon, Peach-Mango, Blood Orange, Mango, Raspberry or Cucumber Sorbet

A trio of sorbets may be added for \$1.50 per person

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**DIAMOND PACKAGE**

**ENTRÉES**

Per Person

- Asiago Crusted Baked Halibut Filet with Kaffir Lime Beurre Blanc \$133
- Chilean Sea Bass with a Mango and Pineapple Relish \$138
- Maple Leaf Farm Breast of Duck Pan Seared with a Honey Raspberry Sauce \$146
- Pepper Crusted New York Strip Loin with Wild Mushrooms \$152
- Center Cut Filet Mignon Wrapped with Applewood Smoked Bacon Cabernet Reduction \$152
- Veal Chop with Calvados Cream \$154
- Herb Crusted Bone-In Ribeye with a Morel Mushroom Demi Glace \$158

**DUETS**

- Center Cut Filet Mignon and Roasted Garlic Baked Lobster Tail \$158
- Center Cut Filet Mignon and Butter Poached Prawns \$158
- Rosemary Scented Baby Lamb Chops and Grilled Sea Scallops \$158

**SIDES**

*All entrées are accompanied by a choice of starch and vegetable*

STARCHES	VEGETABLES
Rosemary Roasted Red Potatoes	Haricot Verts with Julienne Carrots
Minnesota Wild Rice	Roasted Garden Vegetables with Fine Herbs
Gingered Sweet Potato Duchess	Lemon Scented Broccolini
Garlic Mashed Potatoes	Balsamic Marinated Grilled Vegetable Medley

**CHILDREN'S MENU**

*Ages 12 and Under. Unlimited soda bar. \$21.00 per person*

APPETIZER	ENTREES	SIDES
Fresh Fruit Cup	Mini Cheeseburgers	French Fries
Mozzarella Sticks	Chicken Fingers with Ranch and BBQ	Applesauce
	Penne Pasta & Marinara Sauce	Mashed Potatoes
		Chef's Vegetable

**VENDOR MEAL**

Oak Brook Club Sandwich Served with Homemade Potato Chips  
\$25.00 per person

You also may choose to provide your vendors the same entrée as your guests for 50% off the entrée price per person  
Includes Unlimited Non-Alcoholic Beverages

**DESSERT**

Custom Designed Wedding Cake Served on Chocolate or Raspberry Painted Plate



**FINALE**

*All Sweet Tables include a deluxe coffee and hot tea station including: whipped cream, chocolate shavings & rolled wafer cookies. 75 person minimum*

**Emerald**

3 pieces per person  
Select 5 Pastries  
\$15 per person

Mini Cheesecake Squares  
Petite Chocolate Mousse Cups  
with Fresh Raspberry  
Cream Puffs  
Vanilla Éclairs  
Small Assorted French Macaroons  
Hazelnut Pear Squares

Lemon Square  
Pecan Triangles Dipped in  
Chocolate  
Mini Swans  
Assorted Fruit Tarts  
Petite Tiramisu Squares  
Tulip Cups

**Princess**

7 pieces per person  
Select 10 Pastries  
\$18 per person

Mini Cheesecake Squares  
Assorted Chocolate Mousses Cup  
Cream Puffs  
Vanilla Éclairs  
Assorted Small French Macaroons  
Assorted French Pastries  
Hazelnut Pear Square  
Lemon Squares  
Pecan Triangles Dipped in Chocolate

Rum Balls  
Mini Swans  
Assorted Fruit Tarts  
Petite Tiramisu Squares  
Tulip Cup  
Turtle Tarts  
9" Strawberry Tree  
Chocolate Cheesecake  
Passion City Torte

**CHOCOLATE CORDIAL CUPS**

Kahlua, Bailey's and Grand Mariner Poured into Chocolate Shot Glasses  
\$175 per 50 cups

**ADDITIONAL ITEMS**

Doubletree Cookies	\$40.00 per dozen
Chocolate Covered Strawberries	\$38.00 per dozen
Fresh Fruit and Berries	\$4.00 per person

**LATE NIGHT SNACK SERVICE**

*Choice of two selection, \$10.00 per person, 75 person minimum*

- |                                |  |
|--------------------------------|--|
| • Mini Cheeseburgers           | • Mini Italian Beef Sandwiches on a Party Roll |
| • Buffalo Hot Wings with Sauce | • Mini Corn Dogs with French Fries             |
| • Pizza Station                | • Nacho Station                                |





**BEVERAGES**

*Five hours of bar service is included with the package*

**LIQUOR**

**GOLD PACKAGE**

*Preferred Bar*

Smirnoff	Jim Beam
Beefeater	Vermouth
J&B	Cuervo Gold
Canadian Club	Christian Brothers
Cruzan	Peach Schnapps
Cruzan 9	Amaretto
	Triple Sec

**PLATINUM PACKAGE**

*Premium Bar*

Absolute	Patron Silver
Absolute Raspberry	Jack Daniels
Absolute Citrus	Courvoisier VS
Tanqueray	Vermouth
Johnnie Walker Red	Peach Schnapps
Old Bushmills	Amaretto
Bacardi	Triple Sec
Captain Morgan	

**DIAMOND PACKAGE**

*Prestige Bar*

Grey Goose	Maker's Mark
Grey Goose Berry	Patron Reposado
Grey Goose Citrus	Hennessey VS
Bombay Sapphire	Vermouth
Johnnie Walker Black	Peach Schnapps
Crown Royal	Amaretto
Bacardi	Triple Sec
Captain Morgan	

**WINES**

*Select four wines for bar service*

**GOLD PACKAGE**

Chardonnay Vista Point  
 Pinot Grigio Vista Point  
 Sauvignon Blanc Vista Point  
 White Zinfandel Vista Point  
 Cabernet Sauvignon Vista Point  
 Merlot Vista Point  
 Pinot Noir Vista Point

**PLATINUM PACKAGE**

Chardonnay Canyon Road  
 Pinot Grigio Canyon Road  
 Sauvignon Blanc Canyon Road  
 White Zinfandel Beringer  
 Cabernet Sauvignon Canyon Road  
 Merlot Canyon Road  
 Pinot Noir Canyon Road

**DIAMOND PACKAGE**

Chardonnay Mirassou  
 Pinot Grigio Mirassou  
 Sauvignon Blanc Mirassou  
 White Zinfandel Beringer  
 Cabernet Sauvignon Mirassou  
 Merlot Mirassou  
 Pinot Noir Mirassou

**BEER**

Miller Lite	Corona
Miller Genuine	Heineken
Sam Adams	Amstel

O'Doul's Non-Alcoholic Beer

Sparkling Water, Mineral Water, Juice and Assorted Soft Drinks

**BEVERAGE UPGRADES**

**MARTINI BAR**

- |                       |                      |                                     |
|-----------------------|----------------------|-------------------------------------|
| • Classic Gin Martini | • Chocolate Martini  | Premium Package \$7.00 per Martini  |
| •Vodka Martini        | • Appletini          | Prestige Package \$9.00 per Martini |
| •Cosmopolitan         | • Lemon Drop Martini | \$125 Bartender Fee per Bar         |
|                       |                      | Martini Luge \$350                  |

**CORDIAL BAR**

- |            |                      |                             |
|------------|----------------------|-----------------------------|
| • Kahlua   | • Amaretto Disaronno | \$8.00 per Drink            |
| • Bailey's | • Sambuca            | \$125 Bartender Fee per Bar |
| • Hennessy | • Port Wine          |                             |

**EVENT ENHANCEMENTS**

Drapery Behind Head Table  
Signature Design Drapery Behind Head Table or Band  
16' H x 36' W, Includes 6 LED Lights  
\$1,100.00

Drapery Behind Head Table and LED Light All Around Ballroom  
Signature Design Drapery Behind Head Table or Band  
16' H x 36' W, Includes 6 LED Lights and 18 LED Lights around Ballroom  
\$1,500.00

White Vinyl Dance Floor Cover  
24' x 24'  
\$1,700.00

Drapery Behind Head Table and White Vinyl Dance Floor Cover  
Signature Design Drapery Behind Head Table or Band  
16' H x 36' W, Includes 6 LED Lights and 24' x 24' White Dance Floor Cover  
\$2,600.00

Drapery Behind Head Table, LED Lights and White Vinyl Dance Floor Cover  
Signature Design Drapery Behind Head Table or Band  
16' H x 36' W, Includes 6 LED Lights, 18 LED Lights around Ballroom and 24' x 24' White Dance Floor Cover  
\$3,000.00

Specialty Linens and Chair Covers, and Chiavari Chairs  
Please consult your Wedding Specialist





## Your Wedding Package

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### CUISINE

Our wedding package menus are examples of our chef's exquisite cuisine. Clients are welcome to customize the menu to meet their specific needs. Wedding couples are offered the opportunity to sample our chef's exquisite cuisine at a private tasting. Please inform your Wedding Specialist of any special dietary requirements. Prices and menus are confirmed six (6) months prior to the wedding date to ensure the highest quality. Applicable sales tax and 23% service charge will be added to all food and beverage items, subject to change.

### BEVERAGES

If you wish to extend your bar please contact your wedding specialist. Additional bartenders are available at \$125 each. Village of Oak Brook ordinance for last call on liquor is 1am.

### EVENT DECOR AND PREMIUM LINEN

The Catering Manager will assist you in the coordination of your wedding reception. They will provide you recommendations for wedding vendors and assist with the event design. Backdrops, lighting, audio/visual, premium linen, and event decor can all be arranged by the hotel. Chair covers are priced at \$6.00 per chair including set up and removal. Chiavari chairs start from \$10 each.

### CEREMONIES

Wedding ceremonies are welcome at the DoubleTree by Hilton Chicago - Oak Brook. We will provide the perfect setting to make your ceremony memorable. A \$6.00 per person set up fee is required. Should you request white folding chairs, an additional \$5.00 per person fee will be added.

### ACCOMMODATIONS

Your package includes a complimentary suite for the wedding couple with your welcome amenity described in the package and the couple's first breakfast in bed the following morning. Additional meeting space for hospitality room, and wedding couple's changing rooms are included without charge. Discounted sleeping room rates are available for your wedding guests.

### PARKING

Complimentary covered parking is available to your guests.

### COAT CHECK

A coat check may be arranged for your guests on a hosted basis. There is a minimum charge of \$200 per attendant.

### DEPOSITS AND PAYMENTS

Upon confirmation, an initial deposit is required to reserve the space. Fifty percent (50%) of the food and beverage minimum is required six (6) months prior to the event. Advanced deposits are non-refundable and can be made by credit card or check. Final Payment is due three (3) days prior with a credit card, cashier's check or cash. If the client chooses to make a final payment with a personal check, it must be made ten (10) days prior to the event. Final payment will also require a credit card to hold on file for any event incidentals or additions made on site.

### GUARANTEES

Final attendance and completed floor plans are to be returned to the Catering Manager one (1) week prior to the event.