



## The Wedding Package

White Glove Service  
Butler Passed Hors d'oeuvres  
Four Hour Premium Open Bar  
Champagne Toast  
Wine Service with the Meal  
Four Course Meal  
Custom Designed Wedding Cake  
Coffee and Hot Tea Service  
Complimentary One-Bedroom Suite for the Bride and Groom  
A Special Amenity Delivered to Your Room  
Private Brides Room  
White Floor Length Linens, White Overlays and White Napkins  
Votive Candles and Mirror Bases  
Special Room Rates for Your Overnight Guests  
Complimentary Coat Check  
Complimentary Covered Parking for your Guests

## **HORS D'OEUVRES**

Please select four items:

### **COLD**

Beef Tenderloin with Boursin Cheese  
Garlic Cheese Canapé  
Vegetarian California Roll with wasabi and soy sauce  
Smoked Duck with Raspberry  
Smoked Salmon Rose Canapé  
Three Cheese Crustini

### **HOT**

Wild Mushroom Phyllo Triangle  
Chicken Wonton  
Assorted Quiche Tartlets  
Crab Cake with Remoulade sauce  
Smoked Mozzarella Calzone  
Chicken Quesadilla Trumpet

### **UPGRADED HORS D'OEUVRES**

Add \$2 per person/per item

Jumbo Shrimp Shooter  
Watermelon Gaspacho Shooter  
Tuna Tartar Spoon

### **APPETIZERS**

Please select one:

Duck Confit served with Veal Demi Sauce  
Shrimp and Scallop Napoleon  
Shrimp Cocktail with Horseradish Gaspacho

Lobster Bisque  
Roasted Tomato Soup with blue cheese crouton  
Mushroom Bisque  
Your selection of a chilled seasonal soup

### **SALADS**

Please select one:

Caesar Salad  
Romaine lettuce, tomato wedges, parmesan cheese, and croutons with creamy caesar dressing

Garden Basket Salad  
Mixed field greens in a phyllo basket paired with grilled portobello mushrooms, bay shrimp, feta cheese and tomato with cabernet sauvignon vinaigrette.

Market Greens Salad  
Mixed field greens, shredded carrot, sliced cucumber and pear tomato with chenin blanc vinaigrette.

Pear & Walnut Salad  
Tender roasted pears honey walnuts, gorgonzola cheese and mixed greens with cabernet sauvignon vinaigrette.

Sonoma Salad  
Fresh spinach leaves with orange segments, craisins, candied pecans, sliced strawberries with citrus vinaigrette.

Sienna Salad  
Tender baby greens served with toasted pine nuts gorgonzola cheese, sun dried cherries and tomatoes with balsamic vinaigrette.

**INTERMEZZO** Sorbet Choice of: lemon, mango or raspberry Add \$2 per person

## ENTREES

Accompanied with your choice of starch and vegetable

Heartland Chicken	\$69
Breast of chicken stuffed with Minnesota wild rice, shitake and button mushrooms and topped with a hunter sauce.	
Chicken Wellington	\$72
Chicken Breast stuffed with Mushroom Duxelle wrapped in a Flaky Puff Pastry, on a bed of Wild Mushroom Ragout	
Chicken Oscar	\$84
Sautéed breast of chicken, topped with asparagus and twin prawns. Served with hand passed Béarnaise sauce.	
Filet Mignon	\$95
8 oz. center cut filet complimented by a merlot wine sauce	
Beef Napoleon	\$86
4 oz. Beef tenderloin served with grilled portobello mushroom and mashed potatoes. Garnished with grilled prawns and scallops with a morel mushroom cream sauce	
Prime Rib of Beef	\$96
Served with natural au jus and accompanied with whipped horseradish sauce	
Ginger Salmon	\$78
Grilled salmon filet with a ginger teriyaki glaze. Served with couscous and asparagus.	
Vegetable En Crouete	\$69
Vegetables in puff pastry shell filled with boursin cheese and topped with fresh basil cream sauce.	
Tapenade Crusted Tilapia	\$71
Sun-Dried and roasted tomatoes, pepper & olive crusted Tilapia oven baked	
Chicken Florentine Encroute and Petite Filet Mignon	\$91
Ginger Salmon and Petite Filet Mignon	\$93

## DESSERT

A Custom Designed Wedding Cake  
Served on Chocolate or Raspberry Painted Plates

### Additional Desserts

\$4 per person

Frozen Amaretto Soufflé, garnished with chocolate triangles and berries of the season  
Crème Brulee, accented with chocolate sticks  
Berries on Cloud Nine, fluffy mouse layered with seasonal berries and oranges

## FINALE

All sweet tables include a deluxe coffee and hot tea station  
Including: whip cream, chocolate shavings & cinnamon sticks  
\*75 person minimum

### Silver Sweet Table

3 pieces per person  
Select 5 Pastries  
\$8.25 per person

### Gold Sweet Table

5 Pieces per Person  
Select 8 Pastries  
\$10.75 per person

### Platinum Sweet Table

7 Pieces per Person  
Select 10 Pastries  
\$14 per person

### Pastry Selections

Hazelnut Torte  
Raspberry Torte  
Apricot Sacher Torte  
Passion Fruit Tuille Roll  
Pistachio Horn  
Brandied Cherry Cup  
Tulip Cup

Raspberry Cordial  
Vanilla Cream Puff  
Bananna Cream Tart  
Lime Tart  
Orange Bouclair  
Dobos Torte  
Dulce De Leche

Opera Cake  
Lemon Curd Cup  
Carmel Cup  
Coconut Tart  
Cream Puff  
Assorted Chocolate Mousse  
Cups

### Chocolate Fountain

Dark Chocolate and Dipping Goodies  
Select 6 items  
Strawberries, Apples, Bananas, Pretzel Rods, Marshmallows, Cheesecake Squares,  
Rice Krispie Treats, Oreos, S'mores, Angel Food Cake, Dried Apricots  
\$15 per person  
\*100 person minimum

### Chocolate Cordial Cups

Kaluha, Bailey's and Grand Marnier poured into chocolate shot glasses  
\$175 per 50cups

### Sundae Bar

Chocolate, Vanilla and Strawberry Ice Cream  
Chocolate shavings, Oreo cookies, M&M's, cherries, whipped cream, chocolate sauce, bananas, strawberries,  
chopped peanuts and candied sprinkles  
\$10 per person

### Additional Items

Doubletree Cookies	\$30.00 per dozen
Chocolate Covered Strawberries	\$33.00 per dozen
Fresh Fruit and Berries	\$2.95 per person
Chocolate Covered Pretzel Rods	\$3.00 per person
Chocolate Dipped Oreos	\$2.50 per person

## **BEVERAGES**

Four hours of premium brand bar is included with the package  
Prestige Bar is an additional \$6 per person

### **LIQUOR**

Vodka  
Gin  
Scotch  
Whiskey  
Rum

Bourbon

Tequila  
Brandy  
Liquors

### **PREMIUM**

Smirnoff  
Beefeater  
J&B  
Canadian Club  
Bacardi  
Captain Morgan  
Jim Beam  
Jack Daniels  
Cuervo Gold  
Christian Brothers  
Peach Schnapps  
Bol's Amaretto  
Bol's Triple Sec

### **PRESTIGE**

Absolute  
Tanqueray  
Dewar's  
Crown Royal  
Bacardi  
Captain Morgan  
Maker's Mark  
Jack Daniels  
1800  
Christian Brothers  
Peach Schnapps  
Bol's Amaretto  
Bol's Triple Sec

### **WINES**

Select four for bar service

Chardonnay  
Pinot Grigio  
Sauvignon Blanc  
Cabernet  
Merlot  
Pinot Noir  
White Zinfandel

Barefoot  
Barefoot  
Barefoot  
Barefoot  
Barefoot  
Frei Bros. Redwood Creek  
Barefoot

BV Century Cellars  
Santa Margarita  
Kendall Jackson  
BV Century Cellars  
BV Century Cellars  
Frei Bros. Redwood Creek  
Beringer

### **BEER**

Domestic Beer

Miller Lite  
Miller Genuine Draft  
Budweiser  
Bud Light  
Corona  
Heineken  
Amstel Light  
O'Doul's

Miller Lite  
Miller Genuine Draft  
Budweiser  
Bud Light  
Corona  
Heineken  
Amstel Light  
O'Doul's

Imported Beer

Non-Alcoholic

Sparkling Water, Mineral Water, Juice and Assorted Soft Drinks

### **MARTINI BAR**

Classic Gin Martini, Vodka Martini, Cosmopolitan, Chocolate Martini, Appletini, Lemon Drop Martini

Premium Package \$7.00 per martini

Prestige Package \$9.00 per martini

\$100 Bartender Fee

Martini Luge \$350

### **CORDIAL BAR**

Kahlua, Bailey's, Hennessy, Disaronno, Sambuca, Port Wine

\$8.00 per drink

\$100 Bartender Fee

**CHILDREN'S MENU**

Ages 12 and Under

Unlimited soda bar

\$20.95 per person

**APPETIZER**

Fresh Fruit Cup

Mozzarella Sticks

Creamy Carrot and Raisin Salad

Pigs in a Blanket

**ENTREES**

Cheeseburger

Hot Dog

Chicken Fingers with Ranch and BBQ

Macaroni and Cheese

**SIDES**

French Fries

Tater Tots

Mashed Potatoes

**DESSERT**

Wedding Cake

**VENDOR MEAL**

\$20 per person

Unlimited non-alcoholic beverages and a doubletree cookie

Oak Brook Club

Served with french fries or homemade potato chips

You also may choose to provide your vendors the same entrée as your guests for \$45 per person

# The Wedding Package

## 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. Brides and Grooms are offered the opportunity to sample our Chef's exquisite cuisine at a private tasting. Prices and menus are confirmed 6 months prior to the wedding date to ensure the highest quality. Applicable sales tax and 20% service charge will be added to all food and beverage items.

## BEVERAGES

A Four Hour Premium Bar is offered to your guests throughout the evening. You may choose to add additional hours.

\$4.00 per person/per hour for the Premium Bar

\$5.00 per person/per hour for Prestige Bar

## EVENT DÉCOR 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 Décor can all be arranged by the hotel.

Chair Covers priced at \$4-5 per chair including set up and removal

## CEREMONIES

Wedding ceremonies are welcomed at the hotel. A \$3.00 per person set up fee is required.

## ACCOMODATIONS

The package includes a complementary suite for the bride and groom with chocolate covered strawberries and a bottle of champagne delivered that evening. Additional meeting space for hospitality room, bride's room, and groom's room are included without charge. Discounted sleeping room rates are available for your wedding guests.

## PARKING

Complementary covered parking is available to your guests. Valet may be arranged for \$5.00 per car for duration of the event.

## DEPOSITS AND PAYMENTS

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

## GUARANTEES

Final attendance and completed floor plan are to be returned to the Catering Manager 3 days prior to the event.

## DISCOUNTS

10% Discount off the package price is provided for Friday and Sunday Weddings.

## Preferred Vendors

### FLORISTS

Flowers By Arrangement	312-951-1006
Shamrock Garden	630-629-4412
Phillip's Florist	630-627-6600
Yanni Design Studio	847-827-8180
Ronsley	312-649-0777
Kellen's Flowers	847-439-6366
Dilly Lily	773-404-0602
Stems	312-243-4470

### DJ

Music Masters	312-835-7023
Music By Design	866-698-8637
A-Z Entertainment	847-537-5100
Show on the Road	630-357-4697
Stax-O-Wax	847-705-1999
O'Dea Entertainment	773-376-1535
Fig Media Inc	773-338-1334

### BAND

Landini Entertainment	630-860-1099
Toni Moore Bands	630-213-5772
Phil Varchetta Orchestra	773-481-2588
Standing Room Only	630-771-0212
Dolce Strings	773-220-0211
Michael James Orchestra	847-394-8686
Robyn Vitson Quartet	630-768-5010
Kathie Nicolet, Piano	630-830-2345
Patricia White, Flute	630-250-0087
Andrew Collins, Piano	773-545-1082
Kara Bershad, Harpist	773-878-8611

### PHOTOGRAPHERS

Edward Fox	847-843-0211
Fred Fox	630-355-2800
Studio West	847-362-9060
Amie Photography	630-854-7639
Ronald Anthony	773-736-8676
Stuart – Rodgers	312-787-8690
Marc Harris	773-342-1960
Datu Ramel	708-366-1293

### VIDEOGRAPHY

Unique Video Productions	847-590-1780
LAD4 Creations	888-682-1470

### TRANSPORTATION

My Chauffeur	800-244-6200
London Limo's	847-256-8919
Chicago Rolls Royce	312-404-8182
Chicago Mini Bus	847-671-9080

### OFFICIANT/SERVICES

Jim Rehnberg	630-232-2211
Richard Lindvall	773-445-2121
Mary Gehr	866-738-6279

### CONSULTANTS

Affairs with Linda	847-831-9891
Tying the Knot	630-243-1001
Weddings by Jane	630-292-1181

### DRESSES & FORMALWEAR

After Hours Formalwear	630-574-8440
All for Love	630-527-0600
Bridal Mansion	630-852-1956
Men's Warehouse	630-530-1302
Priscilla's of Boston	630-833-5000
Volle's Bridal & Boutique	847-438-7603

### MAKEUP & SPAS

Beauty on Call	312-335-5350
Leesi B, Elise Brill	847-714-0006
Veronique Salon and Spa	630-834-4494

### FAVORS

Mary Warner, Favors	630-833-0125
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