

# WESTIN O'HARE



## 2022 WEDDING MENUS

# SILVER WEDDING PACKAGE



four hour familiar bar service  
butler passed hors d'oeuvres (based on 3 pieces per person total, up to 6 varieties)  
elegant four course dinner (salad, intermezzo, entree & cake)  
floor length poly linen & napkins in your choice of color  
gold or silver Chiavari chair (with choice of colored cushion)  
customized wedding cake (to be customized at tasting with Alliance or Deerfields Bakery)  
champagne toast  
wine service with dinner  
coffee & tea service following dinner  
votive candles  
ceremony room with complimentary room rental  
complimentary self parking for non-overnight guests (\$15 for overnight guests)  
complimentary ground transport to & from O'Hare Airport  
complimentary suite accommodations, breakfast in the Benchmark Restaurant, & overnight  
parking for the wedding couple (night of wedding)

Prices subject to applicable sales tax and service charge

WESTIN O'HARE HOTEL · 6100 N River Road Rosemont, IL 60018 · t: 847.698.6000 · [www.marriot.com/chiwa](http://www.marriot.com/chiwa)

# GOLD WEDDING PACKAGE



four hour favorite bar service  
butler passed hors d'oeuvres (based on 3 pieces per person total, up to 6 varieties)  
elegant five course dinner (appetizer, salad, intermezzo, entrée & cake)  
floor length satin Lamour table linens & napkins in your choice of color  
gold or silver Chiavari chair (with choice of colored cushion)  
customized wedding cake (to be customized at tasting with Alliance or Deerfields Bakery)  
champagne toast  
wine service with dinner  
coffee & tea service following dinner  
votive candles  
ceremony room with complimentary room rental  
complimentary self parking for non-overnight guests (\$15 for overnight guests)  
complimentary ground transport to & from O'Hare Airport  
complimentary suite accommodations, breakfast in the Benchmark Restaurant, & overnight parking  
for the wedding couple (night of wedding)  
2 additional complimentary guest room nights with complimentary parking for the guests of your  
choice

Prices subject to applicable sales tax and service charge

# COCKTAIL HOUR HORS D'OEUVRES

## COLD SELECTIONS:

Olive oil poached striploin, black garlic aioli + chimichurri  
Tuna tartare, wasabi mango aioli in a sesame cone  
Thai spring rolls + peanut sauce  
Heirloom tomatoes, stracciatella, micro basil, olive oil +  
balsamic reduction  
Ricotta, spinach, pine nut crepe  
Chilled shrimp + tomato horseradish gastrique

## HOT SELECTIONS:

Vegetable spring roll + sweet and sour sauce  
Chicken pot sticker + Ponzu sauce  
Scallops + bacon  
Chicken Marrakesh  
lobster arancini + champagne beurre Blanc  
Short rib, truffle ricotta + pumpkin seed oils  
Braised pork belly bao bun, pickled sweet peppers +  
hoisin sauce  
Lamb meatballs + cucumber dill sauce

**3 pieces per person, select up to 6 varieties**

## COCKTAIL HOUR ENHANCEMENTS

### charcuterie table

chef's selection of cured meats, specialty cheeses,  
artisan breads and assorted artichoke, roasted  
peppers, olives, mushrooms  
price per person | **\$25**

### sushi table

assortment of California rolls, nigari (tuna, salmon, &  
eel), spicy tuna rolls & vegetable rolls served with  
soy sauce, pickled ginger & wasabi  
(Sushi chef available at \$300 per 100 guests – based  
on three pieces per person)  
price per person | **\$20**

Minimum of 80% of guarantee

Each additional piece of hors d'oeuvres | **\$3**

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# COURSE SELECTIONS

## APPETIZERS:

**\*select one for the Gold Package**

**\*Add \$4 per person to the Silver Package**

Local sourced white cheddar + cauliflower soup

Tomato bisque + truffle gouda croute

Lobster bisque en croute

Butternut squash soup + prosciutto, apple, sage hash

Pan seared scallops, pea puree, pancetta, frisse + chili oil

Braised beef short rib, parsnip puree, brunoises of mirepoix + braising reduction

Mushroom ravioli, heirloom tomatoes, kale, roasted shallot, shaved parmesan + porcini broth

Lamb loin, white beans, oven dried tomatoes, kale + vegetable stock

## SALADS:

**\*select one**

Kale, endive, hot smoked salmon, sweet potato, olive oil poached tomato, watermelon radish + pomegranate vinaigrette

Macerated heirloom tomato, watermelon, burrata, micro arugula, pumpkin seed oil

Roasted beets, Mache, orange, ricotta salata, toasted pine nuts + sherry vinaigrette

Bibb, petite greens, poached pear, cambozola, candied pecan, shaved radish + pear vinaigrette

## INTERMEZZO

**\*select one**

Lemon gelato + fresh blueberries

Pistachio gelato + toasted pistachio

Wild berry sorbetto + macerated berries

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# ENTRÉE SELECTIONS

	SILVER	GOLD
Grilled chicken, saffron risotto, asparagus, roasted heirloom tomatoes + chardonnay Beurre Blanc	\$111	\$127
Artichoke porcini stuffed Amish chicken, farro, seasonal squash + champagne cream sauce	\$112	\$128
Maple glazed tofu, butternut squash puree, Brussel sprouts, toasted pecans + apple cider dressing	\$109	\$125
Quinoa, chick pea and roasted vegetable wellington + red pepper coulis	\$109	\$125
Pan seared salmon, asparagus shitake hash + tomato orange emulsion	\$118	\$134
Cabernet braised short rib, stone ground mustard whipped potato, asparagus, roasted tomato + natural braising jus	\$128	\$144
Duet of petite filet & seared chicken breast, porcini and truffle risotto, broccolini, caulilini + caramelized shallot demi	\$129	\$145
duet of grilled striploin & parsley butter shrimp, three cheese dauphinoise, haricot verts, heirloom carrots + sherry demi glaze	\$126	\$142
seared filet, hooks blue cheese crust, Brussel sprouts, pancetta hash + vanilla bourbon demi glaze	\$144	\$160
Pan seared rack of lamb, pistachio apricot cous cous, vegetable ratouille + mint gremolata	\$142	\$158

\*Accompaniments subject to change based on availability/season and can be customized.

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# BAR PACKAGES

## FAMILIAR BAR

### (Included in Silver Wedding Package)

Tito's vodka, Beefeater gin, Cruzan Aged Light, Captain Morgan spiced rum, Jose Cuervo Silver tequila, Dewar's White Label scotch, Jim Beam White Label bourbon, Hennessy V.S. cognac, Truly hard seltzer

Sirena Del Mare, **Italian Rose**

Fable Roots, **Italian Red Blend**

Quintara, **California Chardonnay**

Campo Di Fiori, **Pinot Grigio**

Harmony and Soul, **California Cabernet Sauvignon**

Vin 21, **California Sauvignon Blanc**

Mumm Napa, **Napa Valley Brut**

## APPRECIATED BAR

Grey Goose vodka, Bacardi Superior White rum, Captain Morgan Spiced rum, Bombay Sapphire gin, Patron Silver tequila, Johnnie Walker Black scotch, Knobb Creek bourbon, Crown Royal Special Reserve, Hennessy V.S.O.P cognac, Jack Daniels Tennessee whiskey, Truly Hard Seltzer  
price per person | **\$12**

## INCLUDED IN ALL PACKAGES

**Domestic Beer** | Miller Lite, Michelob Ultra, Bud Light, Blue Moon Belgian White

**Imported Beer** | Corona Extra

**Premium and Specialty Beer** | Goose Island 312 and Lagunitas IPA

**Non-Alcoholic** | O'Doul's and Assorted Soft Drinks

Each additional hour of Bar | **\$10 per person**

## FAVORITE BAR

### (Included in Gold Wedding Package)

Absolut vodka, Tito's Vodka, Tanqueray gin, Bacardi Superior rum, Don Julio Blanco, Dewar's White Label scotch, Jack Daniel's Tennessee whiskey, Makers Mark bourbon, Courvoisier VS, Captain Morgan Spiced rum, Truly hard seltzer

Kim Crawford, Marlborough **Sauvignon Blanc**

Federalist, lodi, **Cabernet Sauvignon**

Troublemaker, central coast, **Red Blend**

Sonoma-Cutrer, "Russian River Ranches," **Sonoma Coast Chardonnay**

Meiomi, Monterey, Santa Barbara, Sonoma, **Pinot Noir**  
price per person | **\$8**



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# LET THERE BE CAKE...

We proudly partner with Alliance Bakery or Deerfields Bakery to provide your custom made wedding cake.

Wedding couple to schedule personalized tasting with the bakery of their choice



ALLIANCE BAKERY  
1736 W DIVISION STREET  
CHICAGO, IL 60622



DEERFIELDS BAKERY  
201 N. BUFFALO GROVE ROAD  
BUFFALO GROVE, IL 60089



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# ENHANCEMENTS

## CHILDREN'S MEAL | \$35

4-12 YEARS OF AGE

3 AND UNDER COMPLIMENTARY

### MEAL INCLUDES:

Fruit cup

Choice of non-alcoholic beverage

Wedding cake as dessert

Select one:

Macaroni and cheese

Chicken fingers and fries

Hamburger and fries

## VENDOR MEAL | 40% OFF CHOSEN ENTRÉE

## LATE NIGHT SNACKS

Hot dogs with an assortment of toppings +fried  
potato wedges | \$6

Slider Station: Angus beef + locally sourced  
cheddar, carnitas + jicama slaw, breaded chicken  
thigh tossed in bliss hot sauce + hooks blue cheese  
spread | \$6

Deep dish pizza's to include cheese, pepperoni +  
sausage | \$7

Italian beef and sausage sandwiches | \$8

\*\*If you don't see what you are looking for, let us know  
and we can discuss\*\*

## SWEET TABLE

A selection of miniature pastries based on three  
pieces per person | \$19

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# HOTEL INFORMATION

## DÉCOR

All décor must be approved by your dedicated Event Manager. Any debris, décor or other debris left behind after the event will incur a \$500 cleaning fee.

## PARKING

Complimentary self-parking for all non-overnight guests.

Overnight Self-parking: \$15

## PRICING

A taxable service charge (currently at 25%), sales tax (currently 11.25%) and tax on the service charge (currently 2.59%) will be added onto all pricing. Sales tax and service charge are subject to change. Menu pricing is subject to an annual increase of 5%.

## MINIMUM REVENUE

A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) of a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverage ordered through the hotel will apply.

## DEPOSITS

A non-refundable deposit of \$2,000 is due upon signing of contract. A second deposit of 75% of estimated balance is due one month prior to event date. Pre-payment in full is due 7 days prior to event date, pending final guarantees.

## MARRIOTT BONVOY

You will receive two points for every dollar spent (up to 60,000 points) on hotel food and beverage and sleeping room revenue if at least 10 rooms actualize on one night or more during your guests stay.

## WELCOME BAGS

We are pleased to distribute welcome bags to your guests for a \$3.00 charge per bag at the Front Desk. If it is personalized with a specific name, it is a \$5.00 per bag.

## EVENT MANAGER

Once you have decided to share your special day here with us at The Westin O'Hare, you will be introduced to your Event Manager. The Event Manager is your liaison to help plan the details for happenings at the hotel. We are happy to recommend a Wedding Consultant to assist in your total wedding planning so you can fully enjoy your wedding day!

## BANQUET CAPTAIN

The day has finally arrived in which you have planned every detail very carefully. Your Banquet Captain will be the on-site person that will execute your event to perfection.

## COAT CHECK

When weather conditions dictate, a coat check may be arranged for your guests on either a cash or a hosted basis. The charge is \$2 per coat with a \$200 minimum.