

Dear Bride & Groom,

Congratulations on your recent engagement! We realize the importance of your Wedding Day and look forward to assisting you in the planning of this once-in-a-lifetime event. Enclosed you'll find detailed information regarding the services and meal selections offered for your Wedding Reception at The Stonegate. Please keep in mind that this information is only a guide and that we welcome special arrangements.

Your Five and One-Half Hour Wedding Reception Will Include the Following:

- One Hour of White Glove Butler-Passed Hors d'oeuvre Service
- Four Hours of Premium Bar Service
- Champagne or Sparkling Juice Toast with a Strawberry Garnish
- Unlimited House Wine Service throughout Dinner
- Complete Four Course White Glove Dinner Service which includes a Custom Wedding Cake prepared by our Pastry Chef

Other Amenities Include

- A Private Area for the Bridal Party available Two Hours prior to Your Event
- Custom Parquet Dance Floor
- White Charger Plates for Each Place Setting
- Colored Linen Napkins and White Floor Length Table Cloths for Your Guest Tables
- Stonegate Provided Table Centerpieces (1 Mirror, Three Votive Candles and a Glass Cylinder with a Silk White Flower and Floating Candle inside)
- Three 4'x8'x16" Risers for a Sweetheart Table
- Skirted Table for Your DJ, Place Cards, Gifts and Custom Wedding Cake
- One 20 amp Electrical Hook-up for DJ
- Banquet Supervisor to Assist with Your Evening's Personal Service Needs
- Private Chef's Table Tasting for up to 6 Guests (with a 100 Person Event Minimum)

I invite you to visit The Stonegate and give us the opportunity to show you why we've been chosen Best of Weddings by The Knot and other highly-regarded wedding publications.

Again, congratulations on your engagement. I look forward to speaking with you in person to assist you in planning the Wedding of Your Dreams.

Sincerely,

The Stonegate Conference & Banquet Centre
2401 W. Higgins Rd.
Hoffman Estates, IL 60169
847.884.7000
www.thestonegate.com

Seasonal and Friday or Sunday discounts may apply, please consult with your Sales Associate
The Stonegate Conference & Banquet Centre
www.thestonegate.com

The Stonegate Wedding Package 2020

Butler-Passed Hors d'oeuvres

Included in Your Package

Chicken Satay
Beef Satay
Artichoke Fritters
Bacon Wrapped Dates

**If you would like to change or upgrade your hors d'oeuvre selections, please discuss alternatives and pricing with your sales manager. For your convenience, suggested alternatives are listed within this menu.

First Course Selections Include

Select One

Wild Mushroom Bisque garnished with Minnesota Wild Rice

Lobster Bisque with Crème Fraîche and Fresh Chives

Classic French Onion Soup
Baked with a Parmesan Crouton, Swiss and Provolone Cheeses

Cream of Asparagus Soup with White Cheddar Cheese

Roasted Red Pepper and Tomato Bisque

Cream of Potato-Leek, garnished with Bits of Bacon

Grilled Eggplant Napoleon
Layers of Eggplant, Sliced Tomato, Fresh Basil and Buffalo Mozzarella,
served with Marinara Sauce

Fresh Rigatoni Pasta
Tossed with Mild Italian Sausage, Ricotta Cheese and Roasted Tomato Marinara

Gemelli Pasta with Roasted Tomatoes, Imported Romano Cheese, Kalamata Olives and Arrabbiata Sauce

Fresh Ricotta Gnocchi with Fire Roasted Tomatoes, Fresh Baby Spinach, Basil and Imported Parmesan Cheeses

Second Course Selections

Select One

Baby Mixed Greens topped with Crumbled Goat Cheese, Sun Dried Cranberries, Mandarin Oranges and Caramelized Walnuts, served with Raspberry Honey Vinaigrette

Baby Mixed Greens topped with Sliced Apples, Seedless Grapes, Walnuts and Fresh Strawberries, served with Strawberry Vinaigrette

Classic Caprese Salad with Fresh Buffalo Mozzarella, Red & Yellow Tomatoes and Sweet Red Onions, topped with Fresh Basil and Drizzled with Aged Balsamic Vinegar & Extra Virgin Olive Oil

Sliced Red and Yellow Beefsteak Tomatoes, topped with Bruschetta, accompanied by Baby Mixed Greens and served with a Drizzle of Extra Virgin Olive Oil & Aged Balsamic Vinegar

Field Lettuces garnished with Artichokes, Heart of Palm, Grape Tomatoes, Kalamata Olives and Aged Balsamic Vinaigrette

Cranberry Wensleydale Salad of Baby Spinach or Mesclun Mixed Greens with Cranberry Wensleydale Cheese, Candied Walnuts and Dried Cranberries accompanied by Lemon Vinaigrette Dressing

Spinach Prosciutto Salad with Spinach Greens, topped with Papaya, Avocado and Chiffonade of Prosciutto, served with Orange Cumin Vinaigrette

Asian Salad with Mixed Greens, Fried Rice Noodles, Mandarin Oranges, Slivered Almonds and Bean Sprouts, accompanied by Sesame Dressing

Third Course Selections

Prosciutto Chicken

Airline Breast of Chicken Stuffed with Imported Prosciutto and topped with Brie Cream Sauce
74.95

Chicken Piccata

Pan Seared Semi Boneless Breast of Chicken, served with White Wine Caper Sauce
74.95

Garlic Crusted Chicken

Oven Roasted Airline Breast of Chicken, Garlic Crusted and served with Roasted Tomato and Artichoke Sauce
74.95

Horseradish Crusted Chicken

Oven Roasted Airline Breast of Chicken, Horseradish Crusted, served with Chive Beurre Blanc
74.95

Casino Chicken

Airline Breast of Chicken Topped with Classic Casino Style Crust, seasoned with Garlic and Sweet Bell Pepper, served with Citrus Beurre Blanc

74.95

Chipotle Chicken

Pan-Seared Airline Breast of Chicken, marinated with Paprika and Fresh Seasonings, served with a Chipotle Cream Sauce

74.95

Chicken Marsala

Sautéed Airline Chicken Breast topped with Sweet Marsala Wine Demi Glaze Sauce

74.95

Chicken Milanese

Pan-Seared Airline Breast of Chicken with Sun-dried Tomatoes, Mushrooms, Shallots, Bleu Cheese and a White Wine Cream Sauce

74.95

Sliced Tenderloin of Beef

Seasoned with Crushed Black Pepper and Whole Grain Mustard, accompanied By Port Wine Sauce

81.95

Filet of Beef

Grilled Beef Tenderloin Filet, seasoned with Balsamic Vinegar Marinade, served with Bordelaise Sauce

81.95

Filet of Beef and Crab Crown

Center Cut Beef Tenderloin Filet topped with a Maryland Style Crab Cake, served with Chive Beurre Blanc

86.95

Petite Filet Combination Plate

Beef Tenderloin Filet with Bordelaise Sauce and Your Choice of Any One of Our Chicken Breast Entrées

86.95

Petite Filet with Bordelaise Sauce & Sautéed Prawn

served with Lemon-Dill Beurre Blanc

86.95

Stuffed Filet

Beef Tenderloin Filet filled with Wild Mushroom Duxelle, served with Chasseur Sauce

84.95

Boursin Filet

Seasoned Beef Tenderloin Filet topped with Rich Boursin Cheese

84.95

Twin Tournedos of Beef

Petite Beef Filets wrapped in Apple Smoked Bacon, grilled and served with Twin Light and Dark Madeira Sauces

84.95

Chilean Sea Bass

Oven Roasted, Line Caught Chilean Sea Bass, seasoned with Extra Virgin Olive Oil and Fresh Herbs, Served with Chive Beurre Blanc

86.95

Baked Shrimp Scampi

Tender Shrimp tossed with Butter, Garlic, Lemon Juice and baked with Italian-seasoned Bread Crumbs

81.95

Herbed Crusted Atlantic Salmon

Rubbed with Extra Virgin Olive Oil, Italian Herbs and Butter, served with Citrus Beurre Blanc

76.95

Grilled Portabella Mushroom

Marinade with Aged Balsamic Vinegar, Seasoned with Fresh Herbs, Stuffed with Sautéed Baby Spinach and Surrounded by Grilled Seasonal Vegetables

74.95

Vegetable Pasta Rotolo

Sheets of Fresh Pasta Layered with Ricotta Cheese and Herbs, Rolled and Cut into Pinwheels, Served With Marinara

74.95

Grilled Eggplant Napoleon

Layers of Eggplant, Sliced Tomato, Fresh Basil and Buffalo Mozzarella, served with Marinara Sauce

74.95

Stuffed Tomato

Baked Tomato stuffed with Zucchini, Yellow Squash and Tomato Ratatouille, served over Rice Pilaf

74.95

Children's Entrees

Fresh Fruit Medley

Chicken Fingers and French Fries (alternative entrees are available, please discuss with your Sales Manager)

Wedding Cake with Gelato Ice Cream

Soda and Juice

\$24.95

Vendor Meals (for your photographer, DJ, etc.)

Hot Chicken Entrée with Starch and Vegetable

Soda and Juice

\$28.00

Accompaniment Selections for Your Entrée

Select One

Potatoes Anna, Horseradish Crusted Potatoes Anna, Garlic Mashed Potatoes, Red Skin Mashed Potatoes with Parmesan Cheese and Chives, Rosemary Roasted Red Potatoes, Button Mushroom Potatoes, Rice Pilaf or Wild Rice Pilaf

Select One

Julienne of Seasonal Vegetables, Haricot Verts with Sun Dried Tomatoes, Roasted Baby Carrots, Duo of Haricot Verts & Roasted Baby Carrots or Pencil Asparagus

Fourth Course

Custom Wedding Cake with Buttercream Frosting prepared by Our Pastry Chef, served with Italian Gelato and finished with a drizzle of Chocolate Ganache, Raspberry Sauce or Strawberry Sauce

** While most cakes are included, additional charges may be incurred for cakes with labor-intensive décorations and/or upgraded flavors and icings.

Wedding Enhancements

Butler-Passed Hors d'oeuvre Options

Grape Tomato Filled with Sun Dried Tomato Boursin Cheese

Tomato Bruschetta

Caprese Skewers with Tomato, Basil and Buffalo Mozzarella

Asparagus Spears wrapped in Prosciutto

Maryland Style Crab Cakes

Stonegate Meatballs with BBQ or Sweet and Sour Sauce

Brie and Raspberry Preserve Tartlets

Coconut Shrimp

Petite Pups en Croûte

Chilled Shrimp with Cocktail Sauce

Jalapeño Stuffed Shrimp with Prosciutto and Thai Garlic Mayonnaise

Cucumber Canape with Cream Cheese and Dill served on a Bread Round

Shrimp Wrapped in a Pea Pod served with Lemon Aioli

Canape with Smoked Salmon Cream Cheese Mousse & Cucumber on a Bread Round

Phyllo Cup filled with Shaved Beef Tenderloin with Sweet Onion and Horseradish Cream
Grilled New Zealand Lamb Chops with Fresh Herbs

Late Night Snack Buffet Options

Please Select Three Items:

Fried Ravioli, Cheese Pizza, Cocktail Meatballs, Chicken Tenders, Mini Burgers, Chicken Wings, Soft Pretzels with Mustard and Cheese, Nachos, Mini Tacos, Mini Corn Dogs, Mini PB&J Sandwiches, Cookies, Chocolate Walnut Brownies (minimum order for 75 guests)

6.95 Per Person

Additional Selections May be Included for 1.50 Per Person, Per Selection

Nacho Fountain

Tri-colored Tortilla Chips, Diced Tomato, Diced Onion, Guacamole, Salsa, Sour Cream, Nacho Cheese and Sliced Jalapeños

\$5.95 per person (minimum order for 75 guests)

Nacho Fountain Upgrades

Chili...\$1.50 per person

Chicken...\$2.00 per person

Beef...\$3.00 per person

Skirt Steak or Grilled Chicken Tacos

served with Red and Green Salsas, Cheese, Lettuce, Tomato, Onion, Cilantro and Flour Tortillas

7.95 (minimum order for 75 guests)

Ala Carte Late Night Snack Options

Mini Burgers	\$1.50 each (minimum order of 50)
Mini Hot Dogs	\$1.50 each (minimum order of 100)
Warm, Soft Pretzels with Mustard and Melted Cheddar	\$1.35 each (minimum order of 50)
BBQ or Sweet 'n Sour Meatballs	\$1.25 each (minimum order of 50)
Eggrolls	\$1.95 each (minimum order of 100)
Corn Dogs	\$1.25 each (minimum order of 50)
Beef Taquitos with Salsa	\$1.25 each (minimum order of 50)
Cheese Pizza**	\$8.95 each
Pepperoni or Sausage Pizza**	\$10.95 each
Vegetable Pizza**	\$9.95 each

**Pizzas are cut into 8 slices / minimum order of 6 total pizzas

Sweet Endings

Chocolate Fountain

Chocolate Fountain with Your Choice of Dark or Milk Chocolate accompanied by Rice Krispy Treats, Pound Cake, Marshmallows, Pretzel Rods, and Fresh Strawberries

6.95 (Minimum Guest Count of 100)

Additional Items

Oreo Cookies, Graham Crackers, Profiteroles, Cheesecake Bites, Biscotti, Green Apples, Bananas, Grapes, Pineapple and Melon

Additional Selections May be Included for 1.00 Per Person, Per Selection

Grande Sweet Table

Select Six Choices from the Assorted Miniature Pastries List Below. A Coffee Bar with Regular and Decaffeinated Coffees and Assorted Hot Teas are Included in the Presentation

8.95

Premium Sweet Table

Select Eight Choices from the Assorted Miniature Pastries List Below. Fresh Fruit Display, International Coffee Bar and Assorted Hot Teas are Included in the Presentation

10.95

Platters of Pastries for Your Guest Tables

Select Up to Four Varieties of Pastries from the Assorted Miniature Pastries Listed Below (This Excludes Cakes and Tarts)

24.00 Per dozen We Recommend 1.5 to 2.5 dozen Per Table

Miniature Pastries List

Chocolate Dipped Strawberries, Cannoli, Gourmet Bite Size Cookies, Cream Puffs, Chocolate Truffles, Mini Chocolate Caramel Cups, Assorted Flavored Cheesecakes, Petit Fours, Assorted Bar Cookies, Brownies Topped with White Chocolate, Lemon Curd Cups, Fresh Fruit Tarts, Assorted Cakes and Assorted Tarts

Ice Cream Sundae Bar

Vanilla, Strawberry and Chocolate Ice Cream, Hot Fudge, Caramel Sauce, M&M Pieces, Sprinkles, Gummi Bears, Whipped Cream, Nuts and Cherries

7.95

Packaged Edible Favors, Custom Designed by The Stonegate Pastry Chef

Favors will be wrapped in a cellophane bag. If you would like ribbon tied to the favors, and/or tags affixed, you may drop these items off and we will take care of the rest!

Chocolate Dipped Oreos with Monogram (3 per bag)	\$2.95 each
Decorated Frosted Butter Cookies in Wedding Shapes (1 per bag)	\$3.95 each
Frosted Butter Cookies or Cupcakes with an Edible Printed Design in Color	\$4.95 each
Chocolate Dipped and Decorated Pretzel Rods (2 per bag)	\$1.95 each
Chocolate Dipped and Decorated Marshmallows (2 per bag)	\$1.95 each
Chocolate Dipped and Decorated Rice Krispy Treats (1 per bag)	\$1.95 each
Chocolate Dipped and Decorated Cake Pops (2 per bag)	\$2.95 each
White, Milk or Dark Chocolate Dipped and Decorated Popcorn	\$1.95 each

Libations

Martini Bar

Absolut, Absolut Citron, Absolut Raspberry, Absolut Peppar, Skyy, Ketel One, Ketel Citron, Grey Goose, Tanqueray, Beefeater, Bombay Sapphire, Grand Marnier, Christian Brothers Brandy, Chambord, Midori, Cointreau, Peach Schnapps, Sour Apple Pucker and Triple Sec with Appropriate Condiments and Mixers During a One Hour Reception
6.95

Premium Bar Package

Brands listed below are included in the Stonegate Wedding Package

Vodka

Absolut, Absolut Citron, Absolut Razz, Absolut Peppar, Skyy

Gin

Tanqueray, Beefeater

Rum

Bacardi, Captain Morgan, Myers's Dark Rum, Malibu

Scotch

Dewar's White Label, Johnnie Walker Red and Black, J&B

Whiskey

Jim Beam, Seagram's 7, Seagram's V O, Canadian Club, Jack Daniels Black

Additional Selections

Hornitos Reposado Tequila, Southern Comfort, Amaretto, Kahlua, Bailey's Irish Cream, Sour Apple Pucker, Peach Schnapps, Butterscotch Schnapps, Christian Brothers Brandy, Blackberry Brandy, Triple Sec

Domestic Beer Includes

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Specialty Beer Includes

Heineken, Amstel Light, Corona, Samuel Adams

Non Alcoholic Beer Includes

O'Doul's, Sharps

House Wines

Merlot, Cabernet Sauvignon, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Moscato

House Sparkling Wine

Kenwood Yalupa Brut

Premium Bar Extensions

Without Bar – Per ½ Hour Extension.....	\$200 Per Quarter
Open Bar – Per ½ Hour Extension in Ballroom	\$300 Per Quarter
Without Bar – Per ½ Hour Extension in Pavilion.....	\$300
Open Bar – Per ½ Hour Extension in Pavilion	\$400

Top Shelf Liquors

Top Shelf Liquors are Available at an Additional 6.95 Per Guest

Vodka

Includes Our Premium Bar Selections & Ketel One, Grey Goose, Tito's

Gin

Includes Our Premium Bar Selections & Bombay Sapphire

Rum

Bacardi, Captain Morgan, Myers's Dark Rum, Malibu

Scotch

Includes Our Premium Bar Selections & Chivas Regal, Glenfiddich, Johnny Walker Black

Whiskey

Includes Our Premium Bar Selections & Black Label Jack Daniels, Crown Royal, Jameson's Irish Whiskey, Maker's Mark

Additional Selections

Jose Cuervo 1800, Jimador Silver, Hennesey VS, Chambord, Midori, Cointreau, Amaretto Di Saronno, B & B, Drambuie, Grand Marnier, Frangelico

Domestic Beer Includes

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Specialty Beer Includes

Heineken, Amstel Light, Corona, Samuel Adams,

Non Alcoholic Beer Includes

O'Doul's, Sharps

House Wines

Merlot, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, Pinot Noir, Pinot Grigio, White Zinfandel, Moscato

House Sparkling Wine

Kenwood Yalupa Brut

Top Shelf Bar Extensions

Without Bar – Per ½ Hour Extension.....	\$200 Per Quarter
Open Bar – Per ½ Hour Extension in Ballroom	\$350 Per Quarter
Without Bar – Per ½ Hour Extension in Pavilion.....	\$300
Open Bar – Per ½ Hour Extension in Pavilion	\$450

Custom Enhancements

Custom Table Linens

All linens are provided exclusively by The Stonegate Conference & Banquet Centre. If you would like custom linens outside of what is included, please discuss your ideas with your sales manager and options/pricing/samples will be provided.

Dinner Napkins	From \$2.00 each
Table Runners	From \$4.00 each
90" Square Table Overlays	From \$20.00 each
132" Round Table Linens	From \$30.00 each

Custom Chairs

All Chair Covers and Chiavari Chairs are provided exclusively by The Stonegate Conference & Banquet Centre.

Chair Cover & Sash	7.00 per chair
Silver, Gold, Black, White or Cherry Wood Chivari Chair	9.00 per chair
Chair Ties (for white garden chairs)	3.00 each

Wedding Ceremony

Theatre Seating	5.00 per guest
Includes Wrought Iron Arch, Two Columns and a 1 hour Free Rehearsal (rehearsal timing is subject to availability)	

Other Decorations

24' Draped Backdrop	300.00
32' Draped Backdrop	350.00
36' Draped Backdrop	400.00

Standard LED Uplights	35.00 each
(Upgraded LED Uplights with additional color options and greater intensity are available, please inquire for pricing)	

Host Services

Valet Parking	225.00
Hosted Coat Check	95.00

Risers / Staging

16" Height Riser Per 4x8 Section	80.00
32" Height Staging Per 4x8 Section	95.00

Miscellaneous

Ice Sculptures	300.00 & Up
Dance Floor (per extra 3' x 3' section)	15.00 each
Votive Candles (above the three included)	1.00 each
Additional Glass Cylinder Centerpieces with Floating Candles	2.00 each

All Listed Prices are Minimum Charges
All Prices are Plus the Applicable House Service Charge & the Prevailing Sales Tax

Policies

DEPOSITS AND GUARANTEES

A minimum guarantee with an estimated group count is required at the time of booking, along with a signed agreement and a non-refundable deposit of \$750.00 per quadrant, which will be applied to the final balance.

- At 9 months prior to your function, 25% of the minimum estimated cost is due.
- At 6 months prior to your function, 50% of the minimum estimated cost is due.
- At 3 months prior to your function, 75% of the minimum estimated cost is due.

Contract must be signed by the host and received by THE STONEGATE no later than seven days from the date of issue; failure to do so may invalidate the proposed pricing and function space on hold.

PRICING

Prices quoted reflect the prices for food and beverage as of the date of contract acceptance. Prices are not guaranteed. THE STONEGATE will use its best efforts to maintain the prices quoted in this contract through the date of the event. THE STONEGATE reserves the right to increase the prices quoted in this contract by an amount up to the increased charge by THE STONEGATE vendors; this amount will not exceed 8% of the prices quoted on this contract. All prices are subject to an 18% applicable service charge, state and local sales taxes in effect at the time of function.

FINAL PAYMENT

Ten days prior to your function, the final number of guests guaranteed and final payment are due. The final payment must be cashier's check, cash or credit card. The final count is not subject to reduction.

THE STONEGATE requires a credit card to remain on file for any charges or underpayment that may occur. If overpayment occurs, a refund will be made by THE STONEGATE

EVENT DETAILS

A Banquet Event Order, BEO (to include a seating diagram) will be provided to the host a minimum of 14 days prior to the contracted event; this BEO will confirm and finalize ALL of the agreed upon event details. This document must be signed and received by THE STONEGATE no later than 10 days prior to the function date. After receipt of the signed BEO, no changes to the menu selections will be permitted; an increase to the guest count will be the only acceptable revision. Please note that failure to supply a signed BEO by the deadline date could jeopardize the successful execution of your event.

FOOD GUARANTEES

Guarantees of exact attendance must be made by ten days prior to your event. We cannot be responsible for service of additional guests beyond this number. The guarantee is not subject to reduction. If the guaranteed attendance is not received at the time due, THE STONEGATE will use your original guarantee reflected on your banquet event order and contract, and charges will be made accordingly.

FOOD AND BEVERAGE PROVISIONS

No Food, liquor, wine or beverages may be brought into THE STONEGATE by the HOST without special permission of THE STONEGATE. THE STONEGATE reserves the right to charge for the service of any such items. Do to health concerns, no extra meals or leftovers from plated or buffet foodservice will be taken from THE STONEGATE.

BEVERAGE SERVICE

THE STONEGATE offers a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales and service are regulated by the Illinois State Liquor Commission. THE STONEGATE, as a licensee, is responsible for administration of these regulations. Our policy is that no liquor, beer or wine may be brought into THE STONEGATE from outside sources.

AUDIO VISUAL

THE STONEGATE maintains a complete line of audio visual equipment. In order to assure availability, please contact your Event Services Manager at least 48 hours prior to the start of your event. THE STONEGATE is a full service Audio Visual provider. In the event the HOST chooses to hire an outside entity to provide their Audio Visual equipment and/or Technical Labor, there will be fees and restrictions that may apply. It may also be necessary for a supervisor from THE STONEGATE Audio Visual Department to be present during the event load-in, setup, show, strike, and load-out to ensure the interests of THE STONEGATE are protected. Charges for the supervisor will be on an hourly basis, with a four hour minimum, consistent with the current labor rates.

The Stonegate Conference & Banquet Centre
2401 W. Higgins Rd.
Hoffman Estates, IL 60169
847.884.7000
www.thestonegate.com