



DINNER

REHEARSAL DINNER SERVED FAMILY STYLE OR BUFFET (10 to 60 guests)

Additional charge of \$5 added per person for events with fewer than 20 guests.

ITALIAN

\$25.00 Per Person

Dinner Rolls

Served with olive oil, balsamic vinegar, herbs

Greek Salad

Romaine salad with cucumber, tomato, Kalamata olives, feta and sliced pepperoncini served with balsamic vinaigrette and Caesar dressing

Roasted Brussel Sprouts, Root Vegetables and Sundried Tomatoes

Rigatoni Basilico (vegetarian)

Select two entrees:

Chicken Carbonara with Spaghetti

Meat Lasagna

Chicken Piccata

Add a dessert (\$3.50 per person)

Lemon Mascarpone Cake

ASIAN

\$28.00 Per Person

Egg Fried Rice (may substitute steamed rice)

Cold Udon Noodle Salad

Bok Choy

Pork Egg Rolls

California Roll (vegetarian)

Select two entrees:

Teriyaki Shrimp Stir Fry

Garlic Beef Stir Fry with Broccoli

Sweet & Sour Chicken

Add a dessert (\$2.50 per person)

Lemon Sorbet (served individually)

MIDWEST

\$29.00 Per Person

Dinner Rolls

Served with butter

Garden Salad

Spring lettuce, carrots, grape tomatoes, cucumbers, balsamic served with ranch and vinaigrette dressing

Sautéed Green Beans and Red Onions

Garlic Whipped Yukon Potatoes

Four Cheese Mac and Cheese

Select two entrees:

BBQ Chicken

Pot Roast

St Louis Style Pork Ribs

Add a dessert (\$2.50 per person)

Apple Pie

STEAKHOUSE

\$39.00 Per Person

Dinner Rolls

Served with butter

Chopped Wedge Salad

Smoked bacon, crumbled blue cheese, grape tomatoes, buttermilk ranch

Steamed Asparagus

Asparagus with sautéed onions and olive oil

Parmesan Encrusted Roasted Fingerling Potatoes

Entrees included:

Crab Cakes with Lemon Aioli

Strip Steak Provencal

Salmon Florentine

Add a dessert (\$4.50 per person)

Chocolate Tort

Prices are in US dollars and are subject to 23% service charge and 9.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise.

For every 50 guests, one buffet attendant is required. Each attendant is \$100 per 1.5 hours. Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.



ENHANCEMENTS

CUSTOMIZE YOUR REHEARSAL DINNER

WINE SERVICE

We recommend serving a bottle of white wine and a bottle of red wine per table. (Priced per bottle)

WHITE WINE

Starmont Chardonnay 60

Soketree Chardonnay 80

J Wilkes Chardonnay 45

Sonoma Cutrer Chardonnay 52

Starborough Sauvignon Blanc 52

Matazas Creek Sauvignon Blanc 52

San Angelo Pinot Grigio 50

Terlato Family Pinot Grigio 50

Chateau Ste. Michelle Riesling 35

RED WINE

Whispering Angel, Rose 70

Storypoint Cabernet 45

Columbia Crest Cabernet 50

Oberon by Mondavi Cabernet 60

DAOU Cabernet 100

Conn Creek Cabernet 85

Seven Falls Cellars Merlot 60

Tangley Oaks Merlot 50

Parker Station Pinot Noir 45

Acrobat Pinot Noir 60

Meiomi Pinot Noir 55

Bodega Norton Malbec 55

Zaca Mesa Blend 60

Murrietta's Well Blend 45



PLATED

A selection of carefully crafted menus featuring locally sourced flavors to enhance your wedding including rehearsal dinner options, reception packages featuring plated and buffet selections, late night snack options and wedding brunch options. Customized menus are available and created by our award winning culinary team.

ALL WEDDING PACKAGES INCLUDE:

- Seven hour reception
- Catering/ Event Manager to assist in planning
- Seasoned banquet staff
- Dance floor
- Pressed white linens
- Choice of white or black napkins
- Framed table numbers and three votive candles per table
- Menu tasting for up to four people
- One complimentary guest room for the wedding couple on wedding night
- Special group room block pricing
- Complimentary valet parking for three vehicles

Silver Package

(Starting at \$55 per person)

- One hour hors d'oeuvres reception with one chef presented display
- Two course chef composed plated dinner (salad, entrée and cake cutting)
- Champagne toast
- Three hour hosted Silver Bar featuring beer, wine and soda
- Water, iced tea, coffee and hot tea service

Gold Package

(Starting at \$65 per person)

- One hour hors d'oeuvres reception with butler passed champagne
- One chef presented food display and two butler passed hors d'oeuvres
- Two course chef composed plated dinner (salad, entrée and cake cutting)
- Champagne toast
- Four hour hosted Gold Bar
- Water, iced tea, coffee and hot tea service

Diamond Package

(Starting at \$95 per person)

- One chef presented food display and two butler passed hors d'oeuvres
- One hour hors d'oeuvres reception with butler passed champagne
- Two course chef composed plated dinner (salad, entrée and cake cutting)
- Champagne toast
- Four hour hosted Diamond Bar
- Water, iced tea, coffee and hot tea service
- Floor length round table linen with choice of color
- Your choice of chair covers or chiavari chairs



ENTREES

(Select one)

CHICKEN**Chicken Provencal**

Grilled herb marinated chicken breast with roasted garlic tomato ragout

Chicken Florentine

Lightly breaded chicken breast, artichoke and spinach béchamel

Chicken Dijonnaise

Pan seared chicken with a chardonnay Dijon cream sauce

Chicken Roulade (Add \$3 per person)

Breaded stuffed chicken with spinach and wild rice, Monterey Jack cheese, pesto cream sauce

BEEF & PORK**Slow Braised Short Ribs**

Cognac peppercorn demi

Buckhead Farms Pork Rib Chop

Rosemary and garlic encrusted, bacon tomato jam

Sirloin Medallions

Pan seared, porcini mushroom port wine beef reduction

Buckhead Farms 6oz Filet (Add \$6 per person)

Cabernet balsamic demi

OCEAN CATCH**Grilled Mahi Mahi**

Mango chutney, herb citrus vinaigrette

Atlantic Salmon

Goat cheese lemon beurre blanc

Pecan Encrusted Rainbow Trout

Maple pecan brown butter

Halibut (Additional per person, market price)

Lemon butter caper sauce, gremolata

DUET CREATIONS**Chicken Florentine and Slow Braised Short Ribs** (Add \$6 per person)

Lightly breaded chicken breast with artichoke and spinach béchamel and Short rib with Cognac peppercorn demi

Chicken Provencal and Roasted Salmon (add \$6 per person)

Grilled herb marinated chicken breast with roasted garlic tomato ragout and salmon with a goat cheese lemon beurre blanc

Sirloin Medallion and Crab Cake (add \$3 per person)

Seared sirloin with a port wine gastrique and a jumbo lump crab cake with a lemon Dijon cream sauce

Filet Mignon and Shrimp Fra Diavolo (add \$12 per person)

Petite filet with béarnaise, shrimp with sherry wine tomato sauce

ENTREES (CONT'D)

(Select one)

VEGETARIAN**Truffle Green Onion Potato Latke (GF)**

Asparagus, carrots, grilled cauliflower steak, roasted red pepper coulis

Pasta Primavera

Grilled squash and zucchini, asparagus, mushrooms, tomatoes and arugula tossed in a Provencal sauce and served over Pappardelle pasta

SALADS

(Select one)

Southwestern Salad

Mixed greens with charred corn, Applewood smoked bacon, cherry tomatoes, cotija cheese, served with cilantro lime vinaigrette and avocado ranch

Romaine Heart Salad

Romaine with Focaccia herb croutons, grape tomatoes, Parmesan crisp, served with Caesar and Italian dressings

Mixed Green Salad

Radicchio, spinach and romaine with cherry tomatoes, shredded carrots and cucumbers, served with Italian and ranch dressing

Vine Ripe Tomato (Add \$2 per person)

Arugula with basil pesto, fresh mozzarella cheese, balsamic reduction and extra virgin olive oil

CHEF PRESENTED DISPLAYS

(Select one)

Olive and Tomato Bruschetta

Fresh tomato basil and green olive tapenade served with baked pita and French baguette

Cheese Board

International and domestic cheeses served with crackers and French Baguette

Crudité

Chef's choice vegetables served with French onion and ranch dressings

Charcuterie Board

Artisanal prosciutto, mortadella, capicola, Genoa salami, smoked Gouda, Gruyere, Grana Padano with marinated olives, whole grain mustard and crostini



BUTLER PASSED HORS D'OEUVRES**COLD HORS D'OEUVRES**

Vegetarian spring roll with Thai chili garlic
 Petite beef Wellington
 Apple walnut chicken salad with endive
 Fresh mozzarella, tomato, and fresh basil skewer
 Crab salad in phyllo (Add \$3 each)
 Lobster salad on savory spoon (Add \$3 each)
 Beef tenderloin carpaccio (Add \$3 each)

HOT HORS D'OEUVRES

Raspberry brie in phyllo
 Bourbon BBQ pork crostini with pickled onions and chives
 Asian meatballs
 Bacon wrapped scallops
 Jalapeno corn arancini with bacon tomato jam
 Boursin cheese and sausage stuffed mushroom caps
 Coconut shrimp
 Beer battered Pollock tostadas, cilantro black bean puree and squash zucchini confetti (Add \$2 each)
 Pork belly crostini, white cheddar, sweet potato haystack and chive (Add \$2 each)
 Filet medallion crostini, horseradish sauce, fried leeks *(Add \$4 each)

BEVERAGES**SILVER BAR**

(Additional hour of Silver Bar service; \$3 per person in advance and \$5 per person day of the event)

Bud Light
 Michelob Ultra
 Miller Lite
 Corona Extra
 Heineken
 Sam Adams
 House Chardonnay
 House Cabernet
 Coke, Diet Coke and Sprite

BEVERAGES (CONT'D)**GOLD BAR**

(Additional hour of Gold Bar service; \$5 per person in advance and \$7 per person day of the event)

Bud Light
 Michelob Ultra
 Miller Lite
 Blue Moon
 Corona Extra
 Heineken
 Sam Adams
 Stella Artois
 Smirnoff Vodka
 New Amsterdam Gin
 Myers Platinum Rum
 Sauza Silver Tequila
 Jim Beam Bourbon
 Canadian Club Whiskey
 J&B Scotch
 House Chardonnay
 House Cabernet
 Coke, Diet Coke and Sprite

DIAMOND BAR

(Additional hour of Diamond Bar service; \$6 per person in advance and \$8 per person day of the event)

Bud Light
 Michelob Ultra
 Miller Lite
 Blue Moon
 Corona Extra
 Heineken
 Sam Adams
 Stella Artois
 Absolute Vodka
 Tanqueray Gin
 Bacardi Light Rum
 1800 Silver Tequila
 Jack Daniel's Whiskey
 Bullet Rye Bourbon
 Dewar's 12 yr Scotch
 Greystone Chardonnay
 Greystone Cabernet Sauvignon
 Coke, Diet Coke and Sprite

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BUFFET

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- Framed table numbers and three votive candles per table
- Menu tasting for up to four people
- One complimentary guest room for the wedding couple on wedding night
- Special group room block pricing
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Silver Package

(Starting at \$70 per person)

- One hour hors d'oeuvres reception with one chef presented display
- Two entrées buffet (salad, two entrées and cake cutting)
- Champagne toast
- Three hour hosted Silver Bar featuring beer, wine and soda
- Water, iced tea, coffee and hot tea service

Gold Package

(Starting at \$80 per person)

- One hour hors d'oeuvres reception with butler passed champagne
- One chef presented food display and two butler passed hors d'oeuvres
- Two entrée buffet (salad, two entrées and cake cutting)
- Champagne toast
- Four hour hosted Gold Bar
- Water, iced tea, coffee and hot tea service

Diamond Package

(Starting at \$100 per person)

- One chef presented food display and two butler passed hors d'oeuvres
- One hour hors d'oeuvres reception with butler passed champagne
- Two entrée buffet (salad, two entrées and cake cutting)
- Champagne toast
- Four hour hosted Diamond Bar
- Water, iced tea, coffee and hot tea service
- Floor length round table linen with choice of color
- Your choice of chair covers or chiavari chairs



ENTREES

(Select two)

CHICKEN**Chicken Provencal**

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Chicken Florentine

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Chicken Dijonnaise

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Chicken Roulade (Add \$3 per person)

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BEEF**Slow Braised Short Ribs**

Cognac peppercorn demi

Buckhead Farms Pork Rib Chop

Rosemary and garlic encrusted, bacon tomato jam

Sirloin Medallions

Pan seared, porcini mushroom port wine beef reduction

Buckhead Farms 6oz Filet (Add \$6 per person)

Cabernet balsamic demi

OCEAN CATCH**Grilled Mahi Mahi**

Mango chutney, herb citrus vinaigrette

Atlantic Salmon

Goat cheese lemon beurre blanc

Pecan Encrusted Rainbow Trout

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Halibut (Additional per person, market price)

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SALADS

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Mixed Green Salad

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Vine Ripe Tomato (Add \$2 per person)

Arugula with basil pesto, fresh mozzarella cheese, balsamic reduction and extra virgin olive oil

CHEF PRESENTED DISPLAY

(Select one)

Olive and Tomato Bruschetta

Fresh tomato basil and green olive tapenade served with baked pita and French baguette

Cheese Board

International and domestic cheeses served with crackers and French Baguette

Crudit 

Chef's choice vegetables served with French onion and ranch dip

Charcuterie Board

Artisanal prosciutto, mortadella, capicola, Genoa salami, smoked Gouda, Gruyere, Grana Padano with marinated olives, whole grain mustard and crostini



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 Beef tenderloin carpaccio (Add \$3 each)

HOT HORS D'OEUVRES

Bourbon BBQ pork crostini with pickled onions and chives
 Asian meatballs
 Bacon wrapped scallops
 Jalapeno corn arancini with bacon tomato jam
 Boursin cheese and sausage stuffed mushroom caps
 Coconut shrimp
 Beer battered Pollock tostadas, cilantro black bean puree and squash zucchini confetti (Add \$2 each)
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 Michelob Ultra
 Miller Lite
 Corona Extra
 Heineken
 Sam Adams
 House Chardonnay
 House Cabernet
 Coke, Diet Coke and Sprite

BEVERAGES (CONT'D)**GOLD BAR**

(Additional hour of Gold Bar service; \$5 per person in advance and \$7 per person day of the event)

Bud Light
 Michelob Ultra
 Miller Lite
 Blue Moon
 Corona Extra
 Heineken
 Sam Adams
 Stella Artois
 Smirnoff Vodka
 New Amsterdam Gin
 Myers Platinum Rum
 Sauza Silver Tequila
 Jim Beam Bourbon
 Canadian Club Whiskey
 J&B Scotch
 House Chardonnay
 House Cabernet
 Coke, Diet Coke and Sprite

DIAMOND BAR

(Additional hour of Diamond Bar service; \$6 per person in advance and \$8 per person day of the event)

Bud Light
 Michelob Ultra
 Miller Lite
 Blue Moon
 Corona Extra
 Heineken
 Sam Adams
 Stella Artois
 Absolute Vodka
 Tanqueray Gin
 Bacardi Light Rum
 1800 Silver Tequila
 Jack Daniel's Bourbon
 Bullet Rye
 Dewar's 12 yr Scotch
 Greystone Chardonnay
 Greystone Cabernet Sauvignon
 Coke, Diet Coke and Sprite

Prices are in US dollars and are subject to 23% service charge and 9.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise. For every 50 guests, one buffet attendant is required. Each attendant is \$100 per 1.5 hours. Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.



ENHANCEMENTS

CUSTOMIZE YOUR WEDDING RECEPTION PACKAGE WITH ENHANCEMENTS

WINE SERVICE WITH DINNER

We recommend serving a bottle of white wine and a bottle of red wine per table. (Priced per bottle)

WHITE WINE

Starmont Chardonnay 60
 Soketree Chardonnay 80
 J Wilkes Chardonnay 45
 Sonoma Cutrer Chardonnay 52
 Starborough Sauvignon Blanc 52
 Matazas Creek Sauvignon Blanc 52
 San Angelo Pinot Grigio 50
 Terlato Family Pinot Grigio 50
 Chateau Ste. Michelle Riesling 35

RED WINE

Whispering Angel, Rose 70
 Storypoint Cabernet 45
 Columbia Crest Cabernet 50
 Oberon by Mondavi Cabernet 60
 DAOU Cabernet 100
 Conn Creek Cabernet 85
 Seven Falls Cellars Merlot 60
 Tangle Oaks Merlot 50
 Parker Station Pinot Noir 45
 Acrobat Pinot Noir 60
 Meiomi Pinot Noir 55
 Bodega Norton Malbec 55
 Zaca Mesa Blend 60
 Murrietta's Well Blend 45

DESSERT

\$5.00 Per Person

Turtle Cheesecake

Bourbon caramel

Chocolate Flourless Cake

Grand Marnier marinated berry coulis

Red Velvet Cake

Chantilly cream and berries

DIAMOND BAR PREMIUM SELECTION ENHANCEMENT

\$7.00 Per Person

(Additional hour of Diamond Bar Premium Selection service; \$8 per person in advance and \$10 per person day of the event)

Vodka
 Hendricks Gin
 Mont Gay Rum
 Knob Creek Whiskey
 Patron Silver Tequila
 Glenmorangie Original 10 yr
 Jameson Irish Whiskey

LATE NIGHT SNACK STATION

Pretzel Bites

Roasted in butter and salt served with our beer cheese sauce

\$9 per dozen

Wing Station

Choice of one sauce per dozen: classic Buffalo, Carolina gold, orange zest, and chipotle BBQ

\$20 per dozen

Flat Breads

Choices include: BBQ chicken, Margherita, Green chili and chorizo, Four cheese with marinara

\$15 each

Slider Bar

Choice of one per dozen: Smoked brisket, BBQ pulled pork, Apple chicken salad, Philly cheesesteak. Served with pickles, jalapenos, caramelized onions and chipotle aioli

\$35 per dozen

Build Your Own Nachos

Tortilla chips, chili con queso, in house made salsa verde, sour cream, guacamole, jalapenos and stewed black beans

\$134 (serves 20 people)



PRIVATE EVENT OPTIONS

Celebrate the newlyweds with friends and family!

BREAKFAST BUFFET

\$23.00 Per Person

Additional charge of \$3 added per person for events with fewer than 20 guests

BREAKFAST CREATIONS

Fresh Fruit and Berries Yogurt Parfait

Applewood smoked bacon and sausage

Scrambled eggs

Biscuits and gravy

Coffee Cake

BEVERAGES

Freshly brewed coffee, decaffeinated coffee, hot tea, iced tea, orange and apple juice.

BRUNCH

\$35.00 Per Person

Additional charge of \$5 added per person for events with fewer than 20 guests

SALAD STATION

Caesar Salad

Romaine, ciabatta croutons, Parmesan cheese and Caesar dressing

Spinach Salad

Spinach, strawberries, toasted almonds, goat cheese and raspberry vinaigrette dressing

Crudit 

Carrots, celery, cucumbers, cherry tomatoes with French onion dip

BREADS

Croissants, coffee cake and assorted danishes

BREAKFAST CREATIONS

Fresh Fruit and Berries Yogurt Parfaits

Applewood Smoked Bacon and Sausage

Scrambled Eggs

Biscuits and Gravy

BRUNCH SELECTIONS

Chicken Madeira and Roasted Mushrooms

Sauteed Green Beans with Garlic

Red Potato Wedges with Peppers and Onions

DESSERT

Cheesecake

Berry coulis

Chocolate Tort

BEVERAGES

Freshly brewed coffee, decaffeinated coffee, hot tea, iced tea, orange and apple juice.

Prices are in US dollars and are subject to 23% service charge and 9.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise. For every 50 guests, one buffet attendant is required. Each attendant is \$100 per 1.5 hours. Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.



INFO

CEREMONY

Our Presidential Ballroom is the perfect venue for your wedding ceremony and provides the added convenience of hosting your wedding in one place. A \$350 setup charge will apply when booking your ceremony in conjunction with your reception at the hotel.

CUSTOM CULINARY

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Menus are subject to change and ingredients may vary based on seasonality or availability. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage, including alcohol, must be purchased through the Hotel.

CHILDREN MENU OPTIONS

A special menu and pricing is available for children twelve (12) and under.

MEAL SERVICE

Plated meal service is based on a two (2) hour service time. Breaks are based upon a thirty (30) minute service time. Buffets (breakfast, lunch, reception & dinner) are served for one and a half hours. Due to health regulations and quality concerns, remaining items from any meal period may not be re-purposed or served again for another function or break. An extension of actual service time is subject to additional labor fees.

GUARANTEE

Final attendance must be specified three business days prior to the event by 12 p.m. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restrictive numbers are required when the guarantee is provided and will be considered part of the final guarantee.

PAYMENT

Payment and deposits shall be made in advance of the event, unless another form of payment has been established at contract signing.

LABOR FEE

A \$100 labor charge will be added to functions and events for each station chef attendant and buffet attendant per 90 minutes

A \$100 labor charge may be added to functions and events requiring bartenders and coat check attendants.

A supplemental surcharge per person will be added for each food and beverage function with a guaranteed number of less than twenty (20) guests in attendance.

PRICES ARE PROVIDED

Prices are provided for guidance and are subject to change. Event Orders will confirm all final arrangements and prices.

LOCAL TAXES AND SERVICE CHARGE

All prices are subject to a 23.0% Service Charge and applicable local Sales Tax, currently 9.75%. Service Charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

SEATING

Hotel seating will be rounds of eight (8) guests each unless otherwise requested. If a lower ratio is required, additional labor charges will apply.

LINEN

White linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through the hotel for an additional charge.

FLORALS, DÉCOR, ENTERTAINMENT

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. All deliveries should be coordinated with your catering or event manager including deliveries from outside contractors such as musicians, florists, and décor and design companies.

SPECIALTY LIGHTING AND SOUND

For your convenience, Premiere Audio Visual is our in-house professionals providing a knowledgeable, on-site team with state of the art equipment. Live stream packages, up lighting, and video walls are some of the services available through Premiere AV.



LOST AND FOUND

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

SIGNAGE

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs.