



Wedding Package



18451 CONVENTION CENTER DRIVE
TINLEY PARK, ILLINOIS
708.342.5485

TINLEYPARKCONVENTIONCENTER.NET/WEDDINGS
INSTAGRAM: EVENTINLEYPARKCONVENTIONCENTER
THE KNOT: TINLEY PARK CONVENTION CENTER & HOTEL





IT'S FAR TOO IMPORTANT TO SETTLE
FOR ANYTHING LESS THAN WONDERFUL.

Look No Further.

Special events are what we do. Our staff of highly experienced professionals have years of expertise and a passion for making every detail of your special day just as you dreamt it would be.

ELEGANT SPACIOUS BALLROOMS. EXQUISITE
CATERING. ATTACHED OVERNIGHT ACCOMODATIONS.



5 Hour Package

Butler Passed Hors D' Oeuvres During Cocktail Hour

Three-Course Plated Dinner of Salad, Entrée, & Wedding Cake

Four Hour Open Bar Package

Custom Wedding Cake

Champagne Toast & Unlimited Wine Service During Dinner

Tables, Chairs, Staging, & Dance Floor

Skirted Head Table, Cake Table, Escort Table, & Gift Table

Choice of Black or White Linens

Complimentary Suite for the Couple on the Wedding Night w/ Champagne

Discounted Rate for Your Guests at the EVEN Hotel

Friday & Sunday Pricing

\$100 per Guest

Saturday Pricing

\$110 per Guest

**All pricing inclusive of taxes & service charges*



Ceremony On-Site

Rental of Space

Staging

Black or White Pipe & Drape Backdrop

One Handheld Microphone

On-Site Rehearsal

\$1,500

**Elegant Wood Chairs Available at Additional Cost*



Hot V'auvres

Cold

CAPRESE TORTELLINI SKEWER

SHRIMP COCKTAIL SHOOTER

CUCUMBER FINGER SANDWICH

ANTIPASTO SKEWER

TOMATO-BASIL BRUSCHETTA

AVOCADO DEVEILED EGG

SMOKED SALMON CROSTINI

SHAVED DRY-AGED SALAMI BITE

MINI AVOCADO TOAST

Hot

MINI QUICHE FLORENTINE

MINI CRAB CAKE

MESQUITE CHICKEN TAQUITO

CHICKEN POTSTICKER

VEGETABLE SPRING ROLL

BBQ MEATBALL

SPICY CHICKEN EMPANADA

THREE CHESSE
MACARONI CROQUETTE

CRISPY CHICKEN BITE

JERK CHICKEN SKEWER

**BUTLER PASSED
DURING
COCKTAIL HOUR**



Stationary Displays

FRESH FRUIT PLATTER

Selection of seasonal fresh fruit & berries served with greek yogurt honey dip

\$205

FARMER'S MARKET CRUDITE

Locally sourced vegetables, Chef's signature dipping sauces: smoked buttermilk ranch & Green goddess dip

\$175

ARTISAN CHEESE BOARD

Locally sourced cheeses, artisan breads & crackers, balsamic strawberries & grapes, roasted nuts

\$250

ANTIPASTO BOARD

Roasted & marinated vegetables, imported olives, creamy goat cheese, smoked bleu cheese, fontina, prosciutto, dry aged salami, spicy capicola, toasted baguettes, & pretzel crostini

\$325

Each platter serves approximately 50 - 75 guests.

**Pricing exclusive of tax & service charge*



First Course

CLASSIC CAESAR

*Romaine Lettuce with Herb Croutons, Parmesan Cheese
Caesar Dressing*

ROCKET SALAD

*Organic Greens, English Cucumber, Teardrop Tomato, Radish
Champagne Vinaigrette Dressing*

STRAWBERRY & GOAT CHEESE MIXED GREENS

*Sliced Strawberries, Toasted Almonds, Goat Cheese
White Balsamic Dressing*

APPLE-WALNUT SALAD

*Baby Spinach, Roasted Apples, Gorgonzola, Candied Walnuts
Raspberry Vinaigrette Dressing*

Selection of Salad, Entrée, & Custom Cake
Freshly Baked Dinner Rolls & Butter
Coffee, Decaf, & Tea Service
Tableside Wine Service



Second Course

CHICKEN MARSALA

*Whipped Garlic Red Bliss Potatoes
French Green Beans & Baby Heirloom Carrots
Marsala-Mushroom Demi-Glace*

CHICKEN PICCATA

*Rosemary Roasted Red Potatoes
Greens Beans & Red Peppers
Garlic Butter, White Wine-Caper Sauce*

LEMON ROASTED BREAST OF CHICKEN

*White Cheddar Whipped Potatoes
Garlic Broccolini
Lemon-Caper Sauce*

BEEF SHORT RIBS & SEARED BREAST OF CHICKEN

*Herb Roasted Marble Potatoes
Local Green Beans & Baby Heirloom Carrots
Merlot Demi-Glace*

*All dietary restrictions can be honored at chosen package price & menu will be determined once final entrée choice is made.

*All entrees & sides are interchangeable.
The couple will create their plate at the tasting.



Entrée Upgrades

SPINACH ARTICHOKE SEARED BREAST OF CHICKEN

Roasted Garlic Fingerling Potatoes

Roasted Brussel Sprouts

Sundried Tomato Jus

PAN SEARED SALMON

Toasted Pearl Pasta

Roasted Asparagus & Blistered Tomato

Chardonnay-Dill Cream Sauce

SEARED BREAST OF CHICKEN & PAN ROASTED SALMON

Pomme Dauphinoise

Roasted Asparagus & Cured Tomato

Lemon Caper Sauce

\$10 per person



Entrée Upgrades

GRILLED FILET MIGNON

*Pommes Dauphinoise
Roasted Asparagus & Cured Tomato
Maitre d'Hotel Butter*

SEARED HALIBUT

*Mushroom Polenta & Roasted Asparagus
Tri-Color Tomato Salsa*

FILET MIGNON & SEARED SALMON

*Lemon-Garlic Orzo Pasta & Green Beans
Mushroom & Chardonnay Cream Sauces*

FILET MIGNON & SEARED BREAST OF CHICKEN

*Roasted Marble Potatoes, Grilled Artichoke & Asparagus
Garlic Butter Wild Mushrooms topped with Madeira Demi-Glace*

Market Price



Children

Age 3-11

*All plated children's meals are served
with fruit cup & milk.*

CHICKEN FINGERS

French Fries or Mashed Potatoes

HAMBURGER or CHEESEBURGER

French Fries

PENNE PASTA

Butter, Marinara, or Bolognese Sauce

\$25 per child

**Children under 3 are free*

**Not inclusive of Taxes & Service
Charges*

Vendors

*After working on your wedding, it's a very nice
gesture to provide vendors a hot meal to keep them
going until your last guest heads home.*

SELECTED DINNER ENTREE

**Same plate as all guests*

Freshly Brewed Coffee & Decaf

Iced & Hot Tea

Water

\$35 per vendor

**Not inclusive of Taxes & Service Charges*

**Any specific children &
vendor meal requests can
be honored.*



Open Bar

Select Bar

HOUSE SPIRITS

*Vodka
Gin
Bourbon
Scotch
Rum
Tequila*

DOMESTIC BEER

*Budweiser
Bud Light
Miller Lite
Coors Light
O'Douhls (Non-Alcoholic)*

IMPORTED BEER

*Heineken
Amstel Light
Corona*

Select Bar

WINE

*Canyon Road California
Chardonnay
Pinot Grigio
Moscato
Cabernet Sauvignon
Merlot*

CHAMPAGNE

J. Roget Brut, California Sparkling

NON-ALCOHOLIC

*Assorted Sodas
Juices & Mixers
Still & Sparkling Bottled Water*

**Select Bar included in Package Price*

ESTIMATE 1 BARTENDER PER 50-75
GUESTS.

\$100 PER BARTENDER



Bar Upgrades

Premium Bar

SPIRITS

Tito's Vodka

Beefeater Gin

Jim Beam Bourbon

Dewar's White Label Scotch

Bacardi Superior Rum

Jose Cuervo Tequila

WINE

Chateau Souverain

Chardonnay & Sauvignon Blanc

Cabernet Sauvignon & Merlot

**DOMESTIC & IMPORTED BEER
SAME AS SELECT BAR.**

\$10 per person

Deluxe Bar

SPIRITS

Ketel One Vodka

Bombay Sapphire Gin

Maker's Mark Bourbon

Johnny Walker Red Label Scotch

Myer's Rum

Sauza Hornitos Reposado Tequila

WINE

Cupcake Winery

Chardonnay & Pinot Grigio

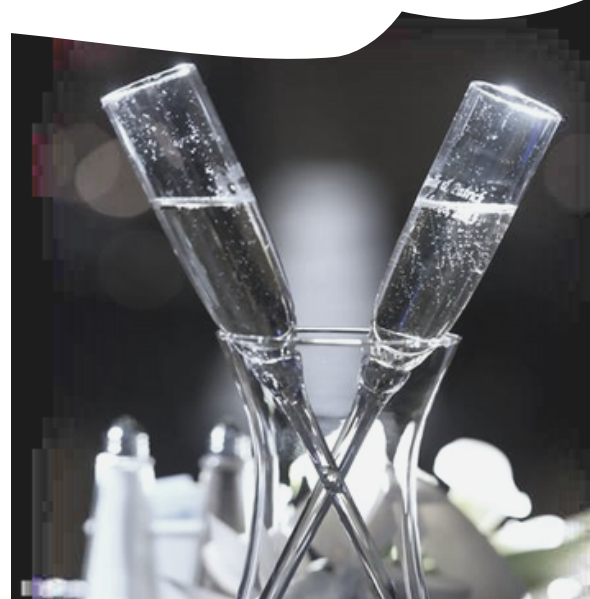
Cabernet, Merlot, & Pinot Noir

**DOMESTIC & IMPORTED BEER
SAME AS SELECT BAR.**

\$15 per person

ESTIMATE 1 BARTENDER PER 50-75
GUESTS.

\$100 PER BARTENDER



Wedding Cake

Whether inspired by your invitation, dress, or favorite design, let our expert partner, Creative Cakes, custom design your dream wedding cake.

A full tasting & design consultation will be offered by appointment only.

***Included in package price.**



bakery & café

Selections

CAKE

White, Chiffon, Chocolate, Banana, Carrot, & Red Velvet

FILLING

Chocolate Mousse, White Chocolate Mousse, Strawberry Mousse, Vanilla Bean Mousse, Lemon Mousse, & Hazelnut Mousse

ICING

Real Buttercream



Late Night Snacks

16" ASSORTED PIZZA'S

Assorted Toppings Available

\$25 each

SLIDERS

Pulled Pork, Hamburger, or Cheeseburger

\$3 each

CHICAGO-STYLE HOT DOG BAR

*Ketchup, Mustard, Sport Peppers, Diced Tomatoes, Diced Onions,
Relish, Celery Salt, & Hot Dog Buns*

\$5.25 per person

NACHO OR TACO BAR

*Seasoned Ground Beef, Nacho Cheese Sauce, Pico de Gallo, Sour
Cream, Jalapenos, Guacamole, &
Corn Tortilla Chips or Corn Shells*

\$10 per person

**Pricing subject to taxes
& service charge.*



Enhancements

SIGNATURE SIP

Themed Cocktail incorporating your favorite spirit, colors, theme

\$8 per person

A WARM WELCOME

*A full glass of Sparkling Champagne
as Guests Arrive for the Ceremony*

\$5 per person

PICK ME UP

*Late Night Coffee Bar for 1 hour of Service
Freshly Brewed Coffee, Hot Chocolate, & Whipped Cream
Frangelico, Bailey's Irish Cream, & Kahlua*

\$12 per person

CANDY SHOP

Elegant Glassware, Decor, Scoops, & Bags

**Candy Not Included*

\$100 flat rate

**Pricing subject to taxes
& service charge.*



Decor Options

Enhance the look of your wedding with additional decor options available through your wedding specialist.

UPLIGHTING

Choose from a wide range of colors that accent your decor. We can arrange as few or as many as you'd like to create the perfect look.

LED LANTERNS

White lanterns w/ LED lights inside that add a dramatic element of ceiling decor while providing ambient lighting during dancing.

GOBO/VIDEO PROJECTION

Custom monograms, names, or an image projected on the wall or dance floor. Also, have a variety of monitor & screen options if you want to play a video slideshow.

DRAPING

Head table backdrops, or man-made photo booths, we can provide draping in different colors, heights, & lengths. WOW FACTOR!

Please inquire with your Wedding Specialist to learn more about all Audio/Visual Options.

