

Congratulations!

Dear Newly Engaged,

Congratulations on your engagement and thank you for considering the Holiday Inn Hotel & Suites Chicago Northwest. We know how important your wedding day is and would love to make sure your day goes perfect.

The Holiday Inn & Suites Chicago Northwest is the areas only full service hotel. Our grand ballroom is handicap accessible and accommodates up to 250 guests for a sit-down dinner with dancing.

Your sales manager will work with you to create customized menus and help you with all of the details that will make your wedding day memorable.

Sincerely,

The Holiday Inn Hotel & Suites Chicago Northwest



All Wedding Packages Include

Wedding Menu Tasting for the Bride and Groom
Champagne Toast for You and Your Guests
Regular & Decaffeinated Coffee Station
White Floor Length Linen & White Linen Napkins
Mirror Tiles with Three Votive Candles
Dance Floor

Head Table on Risers

Banquet Captain, Professional Bartender and Service Staff

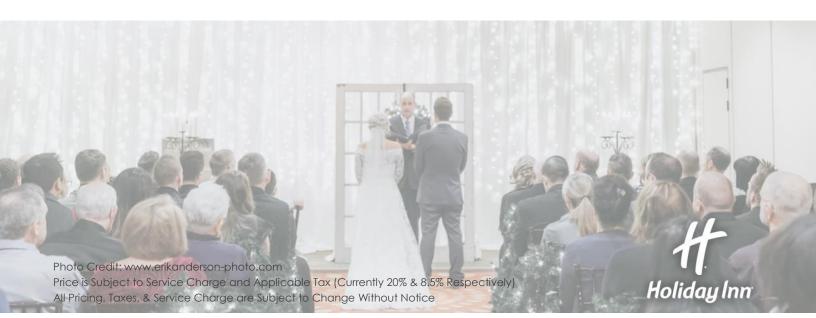
Complimentary Guest Parking

Discounted Accommodations for your Wedding Guests

Overnight Accommodations for the Bridal Couple with Breakfast

Cake Cutting and Service

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CASH BAR

Your Selection of House, Premium, or Superior Brands

THREE COURSE DINNER

Salad, Entrée and Ice cream

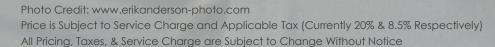
SELECT FROM THE FOLLOWING DINNER OPTIONS

Artichoke Grilled Chicken
Chicken Mushroom Marsala
Champagne Chicken
Pan Seared Chicken Breast
Chicken Piccata
Pasta Primavera

Chef's Choice Starch & Vegetables

\$40.00 PER PERSON

BUFFET OPTION:
\$5 ADDITIONAL PER PERSON
(PLEASE INQUIRE FOR DINNER BUFFET MENU)





Topaz Package

OPEN BAR

Four Hours, House Brands Selection

HORS D'OEUVRES

Three Butler Passed Hors D' Oeuvres

- OR -

Cheese Display

Seasonal Diced Fruit & Berries Display

FOUR COURSE DINNER

Soup, Salad, Entrée and Ice Cream

UNLIMITED WINE SERVICE

Red and White Wine Poured at Each Table During Entrée Course

FIRST YEAR ANNIVERSARY PACKAGE

Complimentary Stay with Chilled Champagne & Breakfast for Two

VENDOR MEALS

Up to Two Complimentary Vendor Chicken Meals

\$65.00 PER PERSON

BUFFET OPTION:

\$5 ADDITIONAL PER PERSON

(PLEASE INQUIRE FOR DINNER BUFFET MENU)

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Price is Subject to Service Charge and Applicable Tax (Currently 20% & 8.5% Respectively)

All Pricing, Taxes, & Service Charge are Subject to Change Without Notice



Pearl Package

OPEN BAR

Five Hours, Premium Brands Selection

HORS D' OEUVRES

Three Butler Passed Hors D' Oeuvres
Cheese Display

Seasonal Diced Fruit & Berries Display
Watermelon Carvings of Bride & Grooms Initials

FIVE COURSE DINNER

Soup, Salad, Intermezzo, Entrée and Ice Cream

UNLIMITED WINE SERVICE

Red and White Wine Poured at Each Table During Entrée Course

CHAIR COVERS

Chair Covers | Choice of Color

CUSTOMIZED UP - LIGHTING

Red and White Wine Poured at Each Table During Entrée Course

FIRST YEAR ANNIVERSARY PACKAGE

Complimentary Stay with Chilled Champagne & Breakfast for Two

VENDOR MEALS

Up to Four Complimentary Vendor Chicken Meals \$78.00 PER PERSON

BUFFET OPTION:

\$5 ADDITIONAL PER PERSON

(PLEASE INQUIRE FOR DINNER BUFFET MENU)

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POULTRY SELECTIONS

BRAISED CHICKEN

Marinated Airline Style Breast Served with Red Wine, Thyme Sauce

CHICKEN FLORENTINE

Boneless Breast of Chicken Stuffed with Spinach Onion & Cheese with Bechamel Sauce

ARTICHOKE CHICKEN

Boneless Breast of Grilled Chicken Finished with Creamy Spinach & Artichoke Sauce

CHICKEN MARSALA

Pan Seared Chicken Breast with Sauteed Mushroom and Marsala Wine Sauce

CHAMPAGNE CHICKEN

Boneless Breast of Chicken Finished with Mushroom Champagne Crème Sauce

SEARED CHICKEN BREAST

Boneless Breast of Chicken Served with Hunter Sauce

CHICKEN PICATTA

Lightly Dredge Chicken Breast Sautéed in Butter & Served with Lemon Tomato Caper Butter Sauce

TARRAGON CHICKEN

Grilled Marinated Chicken Breast with Creamy Tarragon Sauce

BEEF SELECTIONS

LONDON BROIL

Grilled & Sliced Marinated Tri-Tip with Bordelaise Sauce

ROASTED BEEF TENDERLOIN

(\$5 additional) Perfectly Roasted Sliced Tenderloin with Peppercorn Sauce

FLAT IRON STEAK

(\$2 additional) Grilled Top Sirloin Steak Served with Shitake Mushroom Demi-Glaze

FILET MIGNON

(\$5 additional) Seared Herb Marinated Filet Served with a Merlot Wine Reduction Sauce

SLOW ROAST PRIME RIB

(\$2 additional) Traditional Favorite Served with Natural Juices and Roasted Garlic

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SEAFOOD SELECTIONS

PAN SEARED WALLEYE FILLET

Smothered with Tomato & Sambuca Cream Sauce (\$2 additional)

TERIYAKI SALMON

Pan Seared & Served with an Teriyaki Sesame and Orange (\$1 additional)

MAPLE SALMON

Seared Atlantic Salmon with Maple-Bacon Gastrique Sauce

(\$1 additional)

SAUTÉED SHRIMP SCAMPI

Sautéed in Olive Oil Garlic Lemon Topped with Cream Sauce & Parmesan Cheese (\$1 additional)

VEGETARIAN SELECTION

STUFFED PORTOBELLO MUSHROOM (VG)

With Herb-Boursin Cheese over Garlic Mash Potatoes Drizzled with Balsamic Syrup

PASTA PRIMAVERA (VG)

With Sautéed Seasonal Vegetables Topped with Basil Marinara & Parmesan Cheese

CHILDREN'S MEAL

(Children 10 and Under) Fruit Cup Chicken Strips and French Fries Ice Cream

\$25.95 PER CHILD

DUET (SURF N' TURF)

(\$5.00 additional)

Select Two of the Following Above Items)

Duet is served 1/2 portion of chosen items



SOUP SELECTIONS

(Topaz & Pearl Packages | Select One of the Following)

Cream of Asparagus | Chicken Tortilla Soup | Cream of Mushroom | Tomato Basil Soup (GF)

Potato Leek Soup | Italian Wedding Soup | Cream of Chicken and Rice Soup | Chicken Noodle Soup

Broccoli Cheddar

SALAD SELECTIONS

(Select One of the Following)

Fresh Cut Garden Salad with Tomato and Cucumber Served with Ranch & Italian Dressings

Caesar Salad with Croutons Tomato & Grated Parmesan Cheese, Dressing Served on Side

Wedge Salad with Blue Cheese Dressing, Bacon ,Tomato & Toasted Sliced Baguette (\$1 additional)

Rainbow Beets Salad

Tender Assortment of Beets Marinated in Balsamic Vinaigrette
Baby Arugula & Crumbled Goat Cheese

(\$1 additional)

INTERMEZZO

Lemon or Mix berry

SIDE SELECTIONS

STARCH

(Select one of the Following)
Signature Truffle Duchess Potato
(\$1 additional)

Garlic Parmesan Mashed Potatoes

Baked Yukon Gold & Herbs Potatoes

Parmesan Roasted Red Potatoes

Dauphinoise Potatoes

Signature Rice Pilaf

VG: VEGETARIAN | VE: VEGAN

VEGETABLE

(Select one of the Following)
Mixed Seasonal Vegetables

Fresh Green Beans

Baby Carrot & Asparagus

Broccoli Florets

Zucchini & Yellow Squash

Cauliflower Vegetable Mix

Roasted Maple Bacon Brussel Sprout

(\$1 additional)

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PEARL PACKAGE

(Select Three of the Following)

Chicken Tempura
Chicken Satay with Pineapple
Beef or Chicken Wellington
Chicken Quesadilla Trumpet
Sesame Chicken
Meatballs in BBQ Sauce
Grilled Italian Sausage Bites
Mini Egg Rolls with Plum Sauce
Tomato Mozzarella Skewers
Goat Cheese & Tomato Triangles
Mini Spanakopita
Bruschetta with Fresh Tomato & Basil

НОТ	QUANTITIES OF 50	D 1	COLD QUANTITIES OF	50
Artichoke Beignet		\$ 100	Antipasto Skewer	\$ 120
Bacon Wrapped Scallop		\$ 140	Bruschetta with Fresh Tomato & Basil	\$ 90
Beef or Chicken Wellington		\$ 120	Tomato & Fresh Mozzarella Skewers	\$ 100
Buffalo Wings with Ranch Dressing		\$ 100	Shrimp & Avocado Canapé	\$ 100
Sesame Chicken Strips		\$ 100	Shrimp Cocktail	\$ 120
Coconut Shrimp		\$ 140	Prosciutto & Melon Skewers	\$ 100
Grilled Italian Sausage Bites		\$ 100	Hummus & Veggie Shooter	\$ 100
Goat Cheese & Tomato Triangle		\$ 100		
Meatballs in BBQ Sauce		\$ 100	ASSORTMENT OF IMPORTED & DOME	ESTIC
Mini Egg Rolls with Plum Sauce		\$ 90	CHEESE & CRACKERS	
Mini Spanakopita (Spinach in Phyllo Triangles)		\$ 90	\$ 4.95 per person	
Chicken Satay		\$ 100		
Shrimp Tempura		\$ 140	SEASONAL SLICED FRESH FRUIT DISPLAY	
Spicy Chicken Quesadillas		\$ 100	\$ 4.50 per person	
Teriyaki Beef Brochette		\$ 120		

ANTIPASTO

Genoa Salami, Prosciutto, Ham, Turkey, Swiss, Provolone Cheese, Marinated Fresh Vegetables & Olives.

Sliced Italian Bread

Small (Serves 20) \$100.00 Medium (Serves 40) \$150.00 Large (Serves 60) \$180.00

GARDEN VEGETABLE & RELISH TRAY

Selection of Fresh Cut Vegetables & Relishes Served with Dill Dip Small (Serves 20) \$60.00 Medium (Serves 40) \$110.00 Large (Serves 60) \$160.00

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Bor Packages

COCKTAILS

HOUSE BRANDS

House Vodka House Rum

McCormick Gin Bellow Bourbon Stuart Scotch Distillers Whiskey

PREMIUM BRANDS

Smirnoff Vodka Bacardi Rum

Beefeater Gin
Seagrams 7
Dewards Scotch
Jack Daniels
Whiskey Christian
Brothers Brandy
DeKuyper Amaretto

SUPERIOR BRANDS

Absolute Vodka Bacardi Rum Captain Morgan

Spiced Rum
Tanqueray
Jim Beam

Chivas Regal

Johnnie Walker Black

Jack Daniels
Crown Royal

Christian Brothers

Brandy

Amaretto DiSoronno

White Zinfandel

Merlot Cabernet

Chardonnay

SELECT TWO:

Miller Lite

Miller Genuine Draft

Budweiser Bud Light

SELECT TWO:

Heineken Amstel Light Corona New Castle

Modelo

WINE

DOMESTIC BEER

White Zinfandel Merlot Cabernet

Chardonnay

Miller Lite
Miller Genuine Draft
Bud Lite
Budweiser

White Zinfandel

Merlot

Cabernet

Chardonnay

SELECT TWO:
Miller Lite

Miller Genuine Draft
Budweiser
Bud Light

Bar Enhances

BAR UPGRADE FROM HOUSE TO PREMIUM \$6 per person for Four Hours

BAR UPGRADE FROM PREMIUM TO SUPERIOR \$7 per person for Four Hours

SIGNATURE DRINKS

Let us know your Favorite Beverage!

ICE CARVING \$650.00 Each

ADDITIONAL HOUR FOR BAR \$7 per person

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CEREMONY

Theater Style Set-up in Skyview, After the "I Do's" join the newlyweds for their Cocktail Hour Reception in our Pre-Function Area, where our Bartenders will be waiting with your beverage of choice.

Doors will be closed during Ceremony for privacy

RECEPTION

The Holiday Inn Elgin features an exclusive Grand Ballroom with Pre-function space that creates a romantic ambiance for your reception, whether traditional, elegant, playful or a style of your own. Our Grand Ballroom Accommodates 250 guests comfortably Hotel fully handicap accessible.





CRYSTALS

Our on site breakfast restaurant is conveniently located off the main lobby. Breakfast Buffet is offered daily from 7am to 10am, as well as a full a la carte breakfast menu. Breakfast is \$11.95 per person

Accommodates up to 75 people comfortably.

Perfect location for a private Rehearsal Dinner or Bridal Shower ...

VIP LOUNGE @ BENNIGAN'S

An upbeat and relaxing place to kick back and experience the genuine spirit of Irish Hospitality while enjoying craveable, crowd pleasing food and a bountiful selection of ice cold beers, specialty drinks and wines. Our menu combines longtime Bennigan's favorites with innovative new American fare selections. The new Bennigan's VIP lounge is the perfect place for a get together, After Wedding Party ...

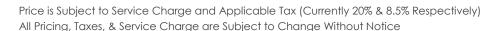


11am – 12 am | Accommodates 35 – 40 people comfortably.

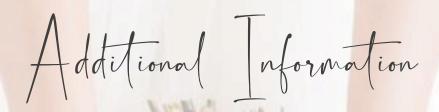


INDOOR POOL & PATIO

Our indoor swimming pool is a welcome oasis for relaxing, completing a work-out or splashing with the kids. Don't let the cold weather outside force you put away your swim suit. It can be Summer all year long in our pool. (no lifeguard on duty)







DEPOSITS & PAYMENTS

A \$1,500.00 non-refundable deposit is required with the signed copy of the contract to guarantee the date & time of your event for all social events. A Second deposit is 50% of the committed revenue and is due 6 months prior to the event. A final payment is due 2 weeks prior to the event, payment must be made cash, cashier's check and or credit card, no personal checks will be accepted for final payment.

SERVICE FEE & TAXES

All pricing listed is subject to applicable sales tax & service charge (currently 8.5% & 20% respectively) & are subject to change without notice.

CONFIRMATION

Please return signed contract & deposit within seven business days of booking your function to avoid the release of reserved space.

FOOD & BEVERAGE MINIMUMS

All minimums are stated on the contract, you are committed to a food and beverage minimum for your event determined by the requested space, date and time. Minimums only apply to food and beverage this does not include equipment rental, room rentals, tax nor service charge. In the event that there hosted food and beverage sales do not meet the specified minimum, client is responsible for the difference.

OUTSIDE FOOD & BEVERAGE

All food & beverage must be provided by the hotel. Food & liquor may **not** be brought in by an outside company. No food items may be removed from the event.

GUARANTEES

A final confirmation of attendance or "guarantee" is required 2 weeks prior to your event. The guarantee can be increased within the 2 week time period but cannot be decreased.

MENUS

Vegetarian, Vegan or Dietary Request meals are available upon request. Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

DISPLAYS

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Clean up charges (\$250.00) may be applicable for items left behind.



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