



# Hyatt Lodge Oak Brook

## 2023 Wedding Menus

2815 Jorie Boulevard | Oak Brook, Illinois 60523

Tel. 630-568-1234 | [hyatt.com/chilo](https://www.hyatt.com/chilo)

# Our Serene Setting is the Perfect Backdrop For Any Season

Celebrate the next chapter of your love story at the Hyatt Lodge Oak Brook! The hotel is a hidden gem nestled on 88 acres of stunning natural scenery just outside the city, around the corner from the heart of Oak Brook. The panoramic floor to ceiling windows in Grand Oaks Pavilion showcase our natural surroundings, blending with the venue's prairie-style architecture.

## PRAIRIE BALLROOM

Our Ballroom provides 5,000 square feet of space overlooking a secluded lake with banquet seating for up to 300 guests. The Ballroom features a large foyer with floor to ceiling windows offering a serene view. The elegant décor includes a 14 ft ceiling, fireplace, modern furniture in the lobby, and usage of our grand piano. Reception/Dinner accommodates up to 300 guests

## GRAND OAKS PAVILION

For a stunning setting, experience the Grand Oaks Pavilion, encircled by floor-to-ceiling windows with panoramic views of the nature preserve and oak trees. The Grand Oaks Pavilion is 3,800 square feet, seats up to 200 guests and opens up to a large garden terrace with meticulous landscaping. Reception/Dinner accommodates up to 200 guests

## Q ROOM

For your more intimate gatherings, Q Room also has floor-to-ceiling windows. Seating 50 guests, this room features a beautiful outdoor private balcony overlooking the nature preserve and lake. Reception/Dinner accommodates up to 50 guests  
No Ceremony Accommodations

## GRASSY KNOLL

Enjoy our beautiful outdoor space to walk down the aisle. The Grassy Knoll is a lovely area along our lake with luscious landscaping to surround your guests in nature.  
Comfortably Seats 250 guests



## CLASSIC PACKAGE

- Four Hour Traditional Bar Package
- Choice of Three Passed Hors d'oeuvres- 3 pieces per person
- Three Course Plated Meal: (Soup or Salad, Choice of Two Entrees & a Vegetarian Option & Wedding Cake)
- Complimentary Standard Guestroom for Bride & Groom on Night of Wedding
- Quarterly Group Tasting
- Champagne Toast for all Guests
- Custom Wedding Cake
- Standard Banquet Chairs
- White Glove Service
- Wine Service with Dinner
- Floor-Length White or Ivory Linen
- Mirrors & Votive Candles
- Coat Check
- Tables for Gifts, Cake, Guestbook
- Freshly Brewed Coffee & Tea After Dinner

## LEGEND PACKAGE

- Five Hour Enchanted Bar Package
- Choice of Six Passed Hors d'oeuvres – 5 pieces per person
- Five Course Plated Meal (Appetizer, Soup or Salad, Intermezzo, Choice of Two Entrees & a Vegetarian Option & Wedding Cake)
- His & Her Signature Cocktail
- Gold Chiavari Chairs
- Valet Service for Evening of Wedding
- Gold Chargers
- 20% Off Late-Night Snack Bites
- Complimentary Deluxe Accommodations for Bride & Groom
- Complimentary Standard Guestroom for Parents of Bride & Groom
- Complimentary Overnight Stay for Bride & Groom on One-Year Anniversary
- Champagne & Strawberries Delivered to Room on Night of Wedding
- Tasting for up to Six Guests
- Champagne Toast for all Guests
- Custom Wedding Cake
- Decorated Cake Plate
- White Glove Service
- Wine Service with Dinner
- Floor-length White or Ivory Linen & Choice of Napkin Color
- Mirrors & Votive Candles
- Coat Check
- Tables for Gifts, Cake, Guestbook
- Freshly Brewed Coffee & Tea After Dinner

## FAIRY-TALE PACKAGE

- Four Hour Traditional Bar Package
- Choice of Four Passed Hors d'oeuvres -4 pieces per person
- Four Course Plated Meal (Appetizer, Soup or Salad, Choice of Two Entrees & a Vegetarian Option & Wedding Cake)
- One Signature Cocktail
- Gold Chiavari Chairs
- Complimentary Standard Guestroom for Bride & Groom on Night of Wedding
- Tasting for up to Four People
- Champagne Toast for all Guests
- Custom Wedding Cake
- White Glove Service
- Wine Service with Dinner
- Floor-length White or Ivory Linen
- Mirrors & Votive Candles
- Coat Check
- Tables for Gifts, Cake, Guestbook
- Freshly Brewed Coffee & Tea After Dinner

## WEDDING TASTING

Quarterly wedding tastings provided for Classic Package; additional details will be outlined by your catering manager.

Private tastings available for the Classic Package at \$65/person.

Complimentary wedding tasting for up to four people with the Fairy-Tale Package.

Complimentary wedding tasting for up to six people with the Legend Package.

Tastings for the Fairy-Tale and Legend Package will be scheduled Tuesday-Thursday between the hours of 11am-3pm with your Catering Sales Manager

## HORS D'OEUVRES & STATIONS

### COLD

Artichoke Bottoms, Boursin Cheese (V, NF)

Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (V, NF, GF)

Watermelon Ceviche, Jalapeño, Lime, Cilantro, Tart (VG, NF, GF)

Pepper Beef, Garlic Cream, Crostini (NF)

Hummus, Grilled Vegetable Tart (GF, NF, VG)

Port Glazed Fig, Prosciutto, Manchego Crostini (NF)

Wonton Szechuan Chicken Salad

Kani Salad, Jack Fruit Cake (GF, NF, DF)

Sesame Seared Ahi Tuna Nacho \$4 (NF)

Mexican Shrimp Cocktail Shooter \$4 (GF, NF, DF)

### HOT

Sour Cherry Pork Belly, Polenta (GF, NF)

Cherry Pepsi BBQ Brisket, Sweet Potato Biscuit (NF)

Crispy Shrimp Tempura, Sesame Sauce (NF)

Tuscan Chicken Fontina Bites (NF)

Marrakesh Chicken Skewer (NF, GF)

Feta Cheese, Spinach, Phyllo (V, NF)

Mac N Cheese Bite (NF, V)

Ratatouille Tart (NF)

Punjabi Vegetable Samosa, Curry Lime Crema (V, NF)

Peking Duck Spring Roll, Sweet Chili Ponzu

Chipotle Steak Churrasco (DF, NF, GF)

Crab Cake, Red Pepper Remoulade \$4 (NF, DF)

Roasted Garlic Lamb Chop, Pomegranate Sauce \$6 (GF, NF, DF)

### SHELLFISH STATION

Shrimp, Oysters (GF, NF, DF)

Jumbo Shrimp & East Coast Oysters

Served with Lemon Wedges, Tabasco & Cocktail Sauce

*Includes 100 pieces*

### SUSHI STATION (NF)

Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls

Soy Sauce, Light Soy Sauce, Pickled Ginger, Wasabi, Sesame

Cucumber Salad

*Includes 100 pieces*

### CHARCUTERIE & CHEESE STATION

Selection of Three Cured Meats and Three Local Cheeses

Dijon Mustard, Quince & Apple Jam, Sour Cherry Spoon Fruit,

Olives, Dried Nuts, Gherkin Pickles

Toasted Polenta Bread, Assorted Crostini

*Serves 50 people*

*\*\* Ask your Catering Sales Manager about pricing for stations\*\**

## APPETIZER, SOUP, SALAD & INTERMEZZO

### APPETIZER

Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis (NF,V)

3 Cheese Ravioli Carbonara, Pancetta, Peas (NF)

Charcuterie, Cheese, Toasted Nuts, Polenta Bread, Pickled Mustard Seed

Creamy Hummus, Heirloom Cherry Tomatoes, Roasted Bell Peppers, Feta, Olives, Grilled Pita (V,NF)

### UPGRADED APPETIZER

Grilled Lamb Chop, Rosemary Scented Cous Cous, Roasted Garlic Sauce \$4 (NF)

Duck Confit, Creamy Polenta, Fig Agrodolce \$4 (NF,GF)

Jumbo Crab Cake, Pepper Relish \$4 (NF,DF)

Yellowfin Tuna Crudo, Market Vegetables, Puffed Grain, Chili Crunch \$4 (DF,NF)

Ensenada Shrimp Cocktail, Mango, Avocado, Cilantro Oil \$6 (GF,DF,NF)

### SOUP

Italian Wedding Soup (NF)

Minestrone (NF, DF, VG)

Broccoli Cheddar (NF, V)

Chicken Wild Rice (NF, GF)

Wild Mushroom Broth, Cheese Tortellini (V, NF)

Roasted Tomato Bisque (NF, V, GF)

Lobster Bisque En Croute, Poached Lobster \$6 (NF)

### SALAD

Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing (NF)

Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea Salt, Balsamic Pearls (V, NF, GF)

Lolla Rossa, Hydro Bibb, Heirloom Cherry Confit, Cucumber, Red Onion, Goat Cheese Mousse,  
White Balsamic Vinaigrette (GF, NF, V)

Spinach, Mangoes, Strawberries, Almonds, Shaved Manchego, Lavender Honey Vinaigrette (GF, V)

Roasted Beets, Oranges, Candied Pecans, Blue Cheese Foam, Greens, Blueberry Pomegranate Vinaigrette (GF, V)

The Lodge Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Vinaigrette, Cucumber Ring (V/NF/GF)

### INTERMEZZO

Lemon Sorbet

Berry Sorbet

Watermelon Sorbet

## BEEF

Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce (GF, NF)

Classic (\$124) Fairy-Tale (\$135) Legend (\$168)

Char Grilled New York Sirloin Strip Manhattan Cut, Roasted Shallot Sauce (NF)

Classic (\$126) Fairy-Tale (\$137) Legend (\$170)

Zinfandel Blackberry Braised Beef Short Rib, (NF, GF, DF)

Classic (\$126) Fairy-Tale (\$137) Legend (\$170)

Filet Mignon, Caramelized Cipolini, Truffle Demi-Glaze (NF, GF)

Classic (\$133) Fairy-Tale (\$144) Legend (\$177)

## SEAFOOD

Grilled Salmon, Tomato Caper Butter Sauce (NF, GF)

Classic (\$111) Fairy-Tale (\$132) Legend (\$165)

Pan Roasted Snapper, Blood Orange Pernod Sauce (NF, GF)

Classic (\$118) Fairy-Tale (\$139) Legend (\$172)

Chilean Sea Bass, Mango, Poblano Chutney (NF, GF)

Classic (\$127) Fairy-Tale (\$148) Legend (\$181)

## CHICKEN

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce (GF)

Classic (\$99) Fairy-Tale (\$124) Legend (\$160)

Parmesan Roasted Chicken Breast, Rosemary Sauce (GF, NF)

Classic (\$102) Fairy-Tale (\$128) Legend (\$164)

Peach, Andouille Stuffed Chicken, Apricot Cream Sauce (GF)

Classic (\$106) Fairy-Tale (\$132) Legend (\$168)

## DUETS

Beef Tenderloin Medallions & Chicken Breast, Thyme Bordelaise (NF, GF)

Classic (\$155) Fairy-Tale (\$165) Legend (\$195)

Lingonberry Braised Short Rib & Jumbo Shrimp, Orange Nage (NF, GF)

Classic (\$158) Fairy-Tale (\$168) Legend (\$198)

Petite Filet & Chicken Marsala (NF)

Classic (\$165) Fairy-Tale (\$175) Legend (\$205)

## VEGETARIAN & VEGAN

Spinach Lasagna Roll (NF, V)

Classic (\$104) Fairy-Tale (\$114) Legend (\$144)

Baked Ratatouille, Creamy Polenta, Piperade (V, GF, NF)

Classic (\$104) Fairy-Tale (\$114) Legend (\$144)

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish (VG, NF, GF)

Classic (\$104) Fairy-Tale (\$114) Legend (\$144)

VENDOR MEALS (\$35)

CHILDREN MEALS, 12 and under (\$20)

# WEDDING CAKE | CLASSIC DESIGN

CUSTOM CAKE FROM CREATIVE CAKES INCLUDED IN CLASSIC, FAIRY-TALE & LEGEND PACKAGE

To book your cake tasting, please contact Creative Cakes at 708-614-9755 or book online at [www.creativecakesbakery.com](http://www.creativecakesbakery.com)

## BUTTERCREAM ICING

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has a pretty ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

## CAKE FLAVORS

- BANANA
- CARROT
- CHIFFON
- CHOCOLATE
- CONFETTI
- RED VELVET
- WHITE
- YELLOW
- GLUTEN- FREE VANILLA
- GLUTEN- FREE CHOCOLATE
- VEGAN VANILLA

## MOUSSE FILLINGS

- ALMOND
- CARAMEL
- CHOCOLATE
- HAZELNUT
- LEMON
- LIME
- ORANGE
- PINEAPPLE
- PEANUT BUTTER
- RASPBERRY
- STRAWBERRY
- VANILLA
- WHITE CHOCOLATE

*Dairy-Free Icing available for vegan cakes*

## UPGRADE OPTIONS

### ICING UPGRADES

- TINTED BUTTERCREAM
- CHOCOLATE BUTTERCREAM
- FLAVORED BUTTERCREAM
- CHOCOLATE GANACHE
- CREAM CHEESE\*
- FONDANT/ TINTED FONDANT

### FILLING UPGRADES

- FRESH FRUIT IN MOUSSE\*
- PRESERVES/FUDGE WITH MOUSSE
- CUSTARD\*
- CANNOLI\*
- CREAM CHEESE\*
- BAKED CHEESECAKE\*

### DESIGN UPGRADES

Sugar flowers and other design accents are available for an additional charge. Rentals of cake stands and other display items are also available. If there is something you would like incorporated into your design, please contact Creative Cakes!

\*Display time limited to 2 hours





## LATE NIGHT BITES

### SAVORY

#### GIFTS FROM THE SOUTH (NF)

Fried Chicken, Pearl Sugar Waffle, Bourbon Syrup

\$8 per guest

#### PRETZEL WALL (NF, V)

Warm Bavarian Salted, Cinnamon Sugar Pretzels

Cheddar Cheese Sauce, Yellow Mustard

Chocolate Dipped Pretzel Rods

\$8 per guest

#### PIZZA – 12 INCH THIN CRUST PIZZA

Classic Pepperoni, Italian Spice (NF)

Margherita Pizza, Mozzarella, Tomatoes, Basil (V, NF)

BBQ Chicken, Bacon, Onions, Cheese (NF)

\$16 each pizza

#### SLIDERS- Choice of 2

Angus Beef, Cheddar, Bacon (NF)

Italian Meatball, Marinara (NF)

Black Bean, Hummus (VG, NF)

\$8 per guest

#### CHICAGO DOG CART (NF, DF)

All Beef Hot Dogs, Yellow Mustard, Sweet Relish, Tomato Slices,

Diced Onions, Kosher Pickle Spears, Sport Peppers, Celery Salt,

Poppy Seed Bun

\$6 per guest

#### FRITO BOX (GF, NF)

Frito Corn Chips, Taco Beef, Green Onions, Sour Cream,

Jalapeños, Cheese Sauce

\$8 per guest

#### POPCORN MACHINE (GF, NF, VG)

\$6 per guest

### SWEET

#### DONUTS ARE OUR LOVE LANGUAGE (VG)

Beautiful Wall Display of Assorted Creative Cakes

Donuts

\$36 per dozen

#### GOURMET SWEET TABLE

Cannoli

Strawberry Cheesecake

Turtle Cheesecake

Chocolate Dipped Strawberries\* GF

Coconut Macaroons GF

Eclairs

Fresh Fruit Tarts

Raspberry Ganache Tarts

Truffles N GF

Tiramisu

Seasonal Bars: Apple Bars N/ Salted Caramel Bars

(Available Spring and Summer) (Available Fall and Winter)

\$13 per guest (3 pieces per guest)

#### GELATO & SORBET STATION

Choice of Two Gelato Flavors & One Sorbet

One Hour of Service

\$12 per guest + \$100 Attendant Fee

#### WAFFLE STATION

Mini Waffles, Strawberry Sauce, Caramel Sauce,

Chocolate Sauce, Vanilla Ice Cream, Whipped

Cream, White Chocolate Curls, Maraschino

Cherries, Nuts

\$12 per guest

## HAPPILY, EVER-AFTER BREAKFAST

### HOT BREAKFAST BUFFET

Chef's Selection of Freshly Made Bakeries, Butter, Preserves (VG)

Seasonal Sliced Fruit, Berries (VG,GF,NF,DF)

Buttermilk Pancakes, Maple Syrup (VG,NF)

Fluffy Scrambled Eggs (V,NF,GF,DF)

Crisp Bacon, Pork Sausage (NF,GF,DF)

Lodge Breakfast Potatoes (VG,GF,NF)

Selection of Chilled Juices (Orange, Cranberry & Apple)

Two Brothers Freshly Brewed Regular & Decaffeinated Coffee

Assortment of Harney & Son's Tea

\$32 per guest

### OMELETTE STATION

#### ENHANCEMENTS TO BREAKFAST BUFFETS

Station will be an additional \$125 Chef's Fee for Two Hours of Service

Omelette Station – Ham, Onions, Bell Peppers, Shredded Cheddar, Feta, Goat Cheese,

Mushrooms, Jalapeños, Spinach, Tomatoes

\$8 per guest

### MIMOSA BAR

House Champagne and Sparkling Juice

(4) Juices (Orange Juice, Peach Juice, Pineapple Juice, Cranberry Juice)

Blackberries

Strawberries

Raspberries

2 hours \$18/person ++

3 hours \$21/person++

Additional Hour \$7/person++

\*\*Max of 4 hours\*\*

### BLOODY MARY BAR

Tito's Vodka

Tomato Juice, Tabasco, Worcestershire, Celery Salt, Black Pepper, Pink Salt, Horseradish, Celery,

Beef Stick, Spicy Bacon, Olives, Lime and Pickle Spears

2 hours \$20/person

3 hours \$23/person

Additional Hour \$7/person

\*\*Max of 4 hours\*\*

# REHEARSAL DINNER

## STATIONS

### STREET TACOS

Southwest Caesar Salad with Black Beans, Corn, Pico de Gallo, Cheddar Cheese, Chipotle Dressing (NF, V, GF)

Southwest Pork Al Pastor (GF, NF, DF)

Chipotle Braised Chicken Tinga (GF, NF, DF)

Korean Beef Bulgogi (DF, NF)

Toppings to include: Lime, Cotija Cheese, Pineapple, Tomato, Onions, Cilantro, Citrus Slaw, Pickled Vegetables

Sauces to include: Ponzu Shoyu Sauce, Roasted Tomato Salsa, Pico de Gallo

Flour Tortillas (corn available upon request)

Churros (NF), Strawberry Sauce, Chocolate Sauce

\$40 per guest

### PIZZA & PASTA

#### Pasta

Antipasto Tortellini Pasta Salad- Tri Color Tortellini, Pepperoni, Cherry Tomato, Mozzarella, Diced Provolone, Black Olives, Diced Red Onion, Sliced Pepperoncini, Diced Red, Green Bell Peppers, Fresh Basil, Lemon Vinaigrette (GF, NF)  
Penne Pasta, Grilled Vegetables, Vodka Tomato Sauce (NF, V)

#### Pizzas

Cali Chicken Club- Grilled Chicken, Sliced Tomatoes, Bacon, Red Onions & Avocados (NF)

The Giambotta- Sausage, Pepperoni, Salami, Mushrooms & Giardiniera (NF)

Saint Regina- Asparagus, Roasted Cherry Tomatoes, Onions & Italian Spices (NF, V)

\$40 per guest

## BUFFET

### SMOKEHOUSE

Chipotle Potato Salad

Mesquite Smoked Beef Brisket, Pickled Red Onions

Smoked Polish Sausage, Peppers, Onions

Hot Smoked Salmon, Cucumber Onion Relish, Dill

BBQ Sauce Sampler- SBR, Spicy Kansas City and Honey-Chipotle

Grilled Corn on the Cob, Baked Beans

Jalapeño Cheddar Cornbread

Blackberry Buckle, Lemon Curd, Powdered Sugar

\$49 per guest

### MEZZE TABLE

Fattoush Salad of Cucumber, Mint, Onions and Cilantro in a Sumac-Pomegranate Molasses Dressing

Grilled Beef Kofta, Falafel and Chicken Shawarma

Warm Pitas, Fresh Lemons and Yogurt Tzatziki Sauce

Muhummara and Hummus, Crisp Vegetables, Mixed Olives, Feta, and Dolma

Saffron Basmati Rice with Dried Fruits and Almonds

Honey-Cinnamon Baklava with Chocolate Drizzle & Greek Kok Cream Puffs

\$49 per guest

# BEVERAGE PACKAGES

## TRADITIONAL BAR

*Included in Classic & Fairy-Tale Package*

New Amsterdam Vodka  
New Amsterdam Gin  
Famous Grouse Scotch  
Cruzan Rum  
Mi Campo Blanco Tequila  
Jim Beam Black Bourbon  
Hennessy VS Cognac  
Proverb Cabernet Sauvignon & Chardonnay

## ENCHANTED BAR

*Included in Legend Package*

*Upgrade at \$10 per guest++ to Classic or Fairy-Tale Package*

Wheatley Vodka  
Bombay Sapphire Gin  
Macallan 12 Year Scotch  
Flor De Caña 4-Year White Rum  
Espolon Silver Tequila  
Four Roses Bourbon  
Courvoisier VSOP Cognac  
Trinchero Trinity Oaks Cabernet Sauvignon & Chardonnay

## TIMELESS BAR

*Upgrade at \$15++ per guest to Classic or Fairy-Tale Package*

*Upgrade at \$10++ per guest to Legend Package*

Tito's Vodka  
Sipsmith Gin  
The Dalmore 12 Scotch  
Diplomatico Reserva Rum  
Woodford Reserve Bourbon  
El Tesoro Reposado Tequila  
Courvoisier VSOP Cognac  
Chalk Hill Chardonnay  
Sebastiani Cabernet Sauvignon

## ALL BARS INCLUDE

Miller Lite, Heineken, Michelob Ultra,  
Corona, Stella Artois, Lagunitas,  
Wild Berry Truly, Heineken 0.0,  
Soft Drinks, Assorted Mixers, Bottled Water

Add one additional hour of bar \$10++ per guest  
\$125 Fee to add additional Bartender for Cocktail Hour  
\$250 Fee to add additional Bartender for Entire Night  
1 Bartender per 100 Guests

**\*\* Ask Catering Sales Manager about special requests\*\***

## CEREMONY

Ceremony fee of \$2,000 includes outdoor ceremony space as well as an indoor location if weather does not permit. Hotel will make weather call two hours before ceremony start time.

## WEDDING REHEARSAL & CEREMONY

All wedding ceremonies must have a planner or coordinator. Hotel staff does not facilitate wedding ceremonies or wedding rehearsals. Rehearsal space is based upon hotel availability and will be determined the week of the wedding.

## PARKING

As a part of the wedding package, complimentary self-parking is available. Hotel also offers valet parking at \$10 for event, \$15 for overnight. Legend Package includes complimentary event valet parking.

## GUEST COUNT

Your final guarantee of attendance is due 5 business days prior to event. At that point, it is possible to increase the guest count number but not to reduce the number below your original guaranteed count. If guests exceed the guarantee appropriate charges will be incurred.

## SERVICE CHARGE & TAX

A 25% service charge, applicable state tax of 7.5% will be added to all food and beverage charges as well as any audio-visual equipment charges, function room set-up/rental fees.

## DEPOSITS & PAYMENTS

In order to secure your wedding date, Hotel must receive a signed contract with an initial nonrefundable deposit of \$5,000. Deposit schedule will be outlined in contract with the remaining balance due 10 business days prior to the wedding date. Final payment must be made by credit card.

## SETUP

Linen dropped two hours prior to start of reception time.

## PLACE CARDS

Place cards must be provided by couple clearly reflecting each entrée choice for each individual place setting. If place cards are not provided or missing entrée selection indicator, highest entrée price prevails. Place cards will be set-up in the order they are received by the hotel.

## DÉCOR

Hotel staff will set-up the place card table. All place cards must be turned into hotel in alphabetic order. Place cards will be set-up in the order they are received by the hotel. All room décor not provided by the hotel including centerpieces will need to be set-up by a planner or point of contact. Hotel will not be responsible for setting-up any décor. All décor must be removed from the ballroom at the conclusion of the event unless alternative arrangements have been made. Any décor left behind after 10 business days of event will either be donated or discarded of. Hotel is not responsible for lost or damaged décor.

## GUESTROOM ACCOMMODATIONS

Hotel accommodations for your guests can be arranged directly with the hotel Sales department, who can provide you with a personalized reservation link for online booking.

## WELCOME BAGS

Any welcome bags that you provide can be offered to your overnight guests at check-in without charge. If you prefer welcome bags to be dropped off to individual guest rooms, a \$10 per bag, per room fee will be assessed. No alcohol is permitted in gift bags.

## OUTSIDE FOOD & BEVERAGE POLICY

No outside food or beverage may be brought into the Hotel by guests or persons attending the functions. All food & beverages will be supplied by the Hotel. In the event you plan to bring in your own wedding cake, a cake cutting fee of \$2.50 per person plus service charge will apply.

# VENDORS

## FLORAL & DECOR

Avant Gardenia

<https://avantgardenia.com/>

630-999-3030

Floral Events

<http://www.chicagofloralevents.com/>

630-783-8533

Lavender Fields Flowers & Décor

<https://lavenderfieldsflowersdecor.com/>

630-960-3700

Phillip's Flowers-LaGrange

<https://www.phillips-flowers.com/stores/lagrange/>

708-579-2255

## PHOTOGRAPHY

Rachel Watson Photography

[rachael@rachaelwatsonphotography.com](mailto:rachael@rachaelwatsonphotography.com)

Melissa Marie Photography

[www.melissamariephoto.com](http://www.melissamariephoto.com)

Ashley Hamm Photography

[ashleyhammphotography@gmail.com](mailto:ashleyhammphotography@gmail.com)

(847) 529-2002

Natalie Probst

[natalie@natalieprobst.com](mailto:natalie@natalieprobst.com)

989-450-9719

TWA Photographic Artists

<https://twaphoto.com/>

630-271-1737

## WEDDING PLANNER

Happily Ever After- Amy Harloe

[Amy@happilyeverafterbyamy.com](mailto:Amy@happilyeverafterbyamy.com)

331-305-4401

Stasia K. Events

Sue Orrico

630.669.4624

[Stasiak.events@gmail.com](mailto:Stasiak.events@gmail.com)

## HAIR & MAKEUP

House of Koukla

[www.houseofkoukla.com](http://www.houseofkoukla.com)

Tamara Makeup + Artistry

<https://www.tamaramakeup.com/>

Meadowsweet Skin & Lash Spa

[Jackierangel815@gmail.com](mailto:Jackierangel815@gmail.com)

## MUSIC

Impulse Entertainment

[Impulsedjs.com](http://Impulsedjs.com)

708-381-0304

Nicky Avalo Studios

[www.nickyavalostudios.com](http://www.nickyavalostudios.com)

630-901-8036

## BAKERY

A wedding cake from Creative Cakes is included in the Classic, Fairy-Tale & Legend Package.

Creative Cakes Bakery

[info@creativecakesbakery.com](mailto:info@creativecakesbakery.com)