

# THE WEDDING PACKAGE



## *Wedding Banquet Amenities*

White glove service

Floor length premium linen – white or black

Three votive candles, table number frames

Menu tasting for six guests Custom designed Wedding cake Reception coordination

Complimentary One Bedroom Suite for the Bride/Groom

Complimentary Junior Suite for the Parents of the Bride & Groom

Complimentary overnight parking for Bride and Groom and Parents

Discounted parking for wedding guests (Event self-parking \$5, Event valet parking \$15)

Preferred hotel room rates for guests (standard rooms \$99-\$149 per night)

All pricing is subject to 22% service charge (taxable at 2.36%),  
3% administration fee (taxable at 10.25%), and tax (currently 11.25%)

5300 N River Rd · Rosemont · IL · 60018 · ph 847.544.5300 · fx 847.447.4280



## ***Mondrian***

3 butler passed hors d'oeuvres per person

Champagne toast

Four hour premium open bar

Dinner wine service

Coffee and tea service

Freshly baked breads and rolls

Salad course

Entrée

Custom designed wedding cake

## ***Picasso***

4 butler passed hors d'oeuvres per person

Champagne toast

Four hour premium open bar

Dinner wine service

Coffee and tea service

Freshly baked breads and rolls

Soup course

Salad course

Entrée

Custom designed wedding cake

## ***Monet***

5 butler passed hors d'oeuvres per person

Champagne toast

Five hour premium open bar

Dinner wine service

Coffee and tea service

Freshly baked breads and rolls

Salad course

Entrée

Sweet Table

Custom designed wedding cake

## ***Warhol***

6 butler passed hors d'oeuvres per person

Champagne toast

Five hour prestige open bar

Dinner wine service

Coffee and tea service

Freshly baked breads and rolls

Salad course

Entree

Sweet Table

Custom designed wedding cake

The Donut Shoppe

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## *Passed Hors D'Oeuvres*

### *Cold*

Caprese bruschetta with roma tomato, fresh mozzarella and basil, Parisian baguette

Boursin cheese, apple and walnut on crostini

Rare tenderloin on toasted herb crostini, horseradish cream

Spicy crab salad with orange, black sesame, micro greens, on a spoon

Tuna tartar with wasabi caviar on a wonton crisp

Mediterranean skewer with dried tomato, fresh mozzarella, kalamata olive, and artichoke

Smoked duck breast barquette with papaya and ginger orange compote

Vegetable crudite shot with roasted garlic hummus

Gulf shrimp shooters with cocktail sauce hinted with sriracha

Add \$2.75 per person

### *Warm*

Spanikopita triangles

Spiced chicken satay, peanut coconut sauce

Chipotle steak and bell pepper Churrasco skewers

White cheddar macaroni and cheese bites in phyllo shell

Steamed chicken dim sum pot-stickers, ginger shoyu

Butternut squash soup shooter

Baked brie, pear, and almond in phyllo purse

Chicken and roasted vegetable quesadilla

Mediterranean chicken skewer with lemon, garlic, and oregano

Miniature crab cake, saffron aioli with dill

Classic roma tomato bisque shooter with grilled cheese triangle

Add \$1.50 per person

Coconut lobster skewer

Add \$2.75 per person

Marinated baby lamb chop, pesto, black pepper crust

Add \$2.75 per person

### *Sushi*

Assorted maki and nigiri accompanied by wasabi and ginger shoyu

Add \$2.75 per person

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## *Action Stations*

*Pricing is per person. Attendants may be required at \$150 each/per hour.*

### *Cantonese*

Assorted dim sum in steamer baskets to include:

Shrimp shumai

Chicken dumplings

Steamed pork buns

Chilled spicy udon noodle salad

Vegetable spring rolls, beef satays

Trio of dipping sauces

20

### *Mac & Cheese Martini Bar*

Selection of sharp white cheddar, lobster with chive,

goat cheese alfredo. Toppings to include

Scallions, grated pecorino romano cheese, smoked

bacon bits

16

### *Melt Down*

Soup shooters of roasted tomato or butternut squash

bisque (Choose one), mini assorted grilled cheese

sandwiches with American cheese, bacon and

cheddar cheese, and pepper jack cheese

15

### *Americana*

Angus beef sliders with Kosher dill pickle, franks

in a blanket, mini deep dish pizzas, tater tots,

mustard and ketchup

16

### *Idaho Potato*

Whipped Idaho potatoes with crisp smoked bacon bits,

Shredded cheddar cheese, crumbled bleu cheese,

Horseradish sour cream, petite roast vegetables, crisp

Fried onions, fresh salsa and basil pesto

16

### *Mediterranean*

Raw and grilled vegetables, olives and feta cheese

Hummus, baba ghanoush, spinach and phyllo puffs

Tapas to include olive tapenade, artichoke, and roast

Pepper middle eastern flatbreads and crackers and pita

16

### *Fire & Ice Station*

Jumbo Gulf shrimp, Alaskan snow crab claws,

Seasonal oysters, seafood ceviche shots

Paired with Sautéed Shrimp Scampi, Wine

Marinated Mussels Traditional cocktail sauce,

horseradish, lemon

( 4pcs per person)

24

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## ***Displays***

Almond baked brie with artesian bread, crackers and sliced apples

140 /per 30 person display

Imported and domestic cheese and cracker display with grapes and dried fruit with Antipasto Station

15 per person

Sushi and Maki display with spicy tuna, salmon, yellow tail and California rolls, wasabi, pickled ginger, and soy sauce

700/per 100 pc display

Roasted Mediterranean style vegetables and assorted olives, marinated feta cheese, pita, and flat breads

9 per person

Jumbo Gulf cocktail shrimp with traditional horseradish cocktail sauce and citrus relish with cilantro and lime

700/per 100 pc display

## ***Soup***

*Picasso package. Tableside tureen service.*

Potato and fennel with leeks and sage

Forest mushroom broth, sherry reduction & root vegetable brunoise

Tomato bisque, apple wood smoked bacon

Butternut squash soup hinted with nutmeg, honey roasted pecans

Rock shrimp bisque with cognac

Add \$2 per person

Maine lobster bisque with cream sherry

Add \$4 per person

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## *Salad*

Salad of butter lettuce, radicchio and baby romaine with red grapes, fresh seasonal berries, raspberry vinaigrette

Traditional caesar salad with roasted tomatoes and an accent of a foccacia crouton

Organic caprese salad of seasonal tomatoes, buffalo mozzarella, baby arugula and basil vinaigrette

Salad of baby field greens with pecan encrusted goat cheese medallion, Mediterranean olives, sun dried tomato and dried apricot vinaigrette

Baby spinach salad with marinated straw mushrooms, granny smith apple, blue cheese, glazed walnuts and sweet cranberry vinaigrette

Hydro bibb lettuce, lola rosa, red oak leaf, teardrop tomatoes, poached riesling pear, grape seed oil and cider vinaigrette

Mesculin greens in an English cucumber ring, carrot gaufrette, red and yellow tomato relish, toasted almonds, dried cherries, white balsamic vinaigrette

Mediterranean salad of red and green baby romaine lettuce, marinated cherry tomatoes, Kalamata olives, red onion, feta cheese, English cucumber, roasted garlic, and oregano vinaigrette

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## *Entrees*

*Listed price is for the Mondrian package per person (before tax and service fee)*

PICASSO PACKAGE Add 14 per person

MONET PACKAGE Add 28 per person

WARHOL PACKAGE Add 44 per person

Marinated breast of chicken with herbs and garlic, petite olives and roasted cherry tomatoes, natural broth with white wine and sage, chive and mushroom risotto, baby vegetables  
99

Hoisin marinated breast of chicken, celery root and ginger potato puree, baby bok choy with sesame carrots and bell peppers  
99

Breast of chicken stuffed with artichoke, sweet red peppers, pistachios, and romano cheese, roasted plum tomato and garlic compote, baked baby Yukon gold potatoes with rosemary, balsamic, eggplant, with yellow and green squash, herb parmesan crust  
105

Italian parsley and basil rubbed Atlantic salmon, with light saffron cream, grilled zucchini, yellow squash and red peppers, wild rice and sage polenta cake  
107

Lemon and basil marinated breast of chicken paired with braised beef short rib with rosemary merlot sauce, sweet potato duchess, asparagus, and roasted carrots  
116

Seared petite filet mignon with truffle sauce, Hoisin marinated breast of chicken, asparagus in a squash ring, sesame shiitake mushroom duchess potato  
119

Grilled New York steak, chanterelle mushroom sauce, aged Tillamook cheddar cheese and scallion risotto cake, roasted carrots, turnips and parsnips with rosemary.  
119

Grilled filet mignon with caramelized shallots, roasted garlic Madeira sauce, seared tarragon rubbed salmon, sautéed spinach, French green beans with pimento, roasted fingerling potatoes with thyme  
120

Char-grill herb filet mignon dauphine potato, asparagus, roasted red and yellow peppers, truffle sauce  
122

Pan seared Chilean sea bass with citrus salsa, poached fingerling potatoes with lemon, dill butter, French green beans topped with caramelized red onion  
126

Seared petite filet mignon with thyme cabernet sauce, seared jumbo sea scallops, lemon dill beurre blanc, butternut squash risotto, baby zucchini and roasted sweet peppers  
130

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## ***Dessert***

### Wedding Cake

Custom designed cake, sliced and served on decorated plates

## ***Children's Drawings***

*Children 12 and under*

40 per child

### SALAD

Seasonal fruit salad with wild berries

### ENTRÉE (Select one)

Breaded chicken fingers with BBQ sauce and French fries

Baked macaroni and cheese Grilled

hamburger with French fries

### WEDDING CAKE

## ***Vendor Meal***

Boxed meal 40 per person

Includes: sandwich, salad,  
cookie, fruit and soda

Plated hot entrée- Chef's Choice 50 per person

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## *After Thoughts*

### *Chocolate Fountain* (100 person minimum)

\$18 per person

Select 8 Items

Strawberries, pound cake, marshmallows, pretzel rods, angel food cake, bananas, Oreo cookies, shortbread cookies, rice krispie treats, and peanut butter cookies, honey dew, cantaloupe, cubed banana cake

### *Coffee & Donut Station*

\$9 per person (2 mini doughnuts per person)

### *Sweet Table* (100 person minimum)

\$22 per person

4 pieces per person/ 8 selections

Coffee Station included

#### SELECTIONS

Baked brown butter custard tart with raspberries

Blueberry almond cream tart

Crème brulee custard

Espresso ganache tart

Key lime tart

Petite éclair

Chocolate mousse in a martini glass

Cheesecake lollipops

Raspberry ganache tart

Mini pecan squares

White chocolate mousse tart

Miniature cupcakes

Brownie bites

Chocolate truffles

Chocolate covered strawberries

Plain macaroons, mini donuts

Chocolate dipped macaroons

Peanut butter gourmet cookies

Yogurt and berries parfait

White chocolate petite fours

### *Butler Passed Sweets*

\$54 per dozen (3 dozen minimum of each type)

### *Post Wedding Sketches*

Dive Bar Graffiti

Mini deep dish pizzas, egg rolls with sweet and sour, mozzarella sticks with marinara,

mini corn dogs with mustard, and jalapeno poppers

\$15 per person

### *Mini Additions – Great Addictions*

(Butler passed)

Slider burgers

\$5 each

French fries in paper cups

\$4 each

Chicago style hot dogs

\$4 each

White cheddar popcorn

\$4 each

Milk shake shots

\$4 each

Ice cream cones

\$4 each

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## *Bar Package*

### PREMIUM

Add half hour / 4 per person  
Add one hour / 8 per person

Absolut vodka  
Bombay gin  
Bacardi rum  
Sauza Blue Tequila  
Jack Daniels  
Canadian Club whiskey  
Dewars White Label

### LUXURY

Upgrade fee / 10 per person  
Add one hour / 10 per person

Ketel One  
Hendricks gin  
Bacardi 8 rum  
Patron Silver Tequila  
Makers Mark Bourbon  
Crown Royal whiskey  
Glenfiddich 12 Year

House Wines: Cabernet Sauvignon, Merlot, Chardonnay & Pinot Grigio  
Miller Lite, Budweiser, Bud Light, O'Douls NA  
Sam Adams Boston Lager, Heineken, Corona Extra

Sparkling and mineral water, assorted sodas, apple, cranberry, and orange juice

## *Martini Bar*

Classic gin and vodka martinis, cosmopolitan, mangotini, appletini, pomegranate etc

125 per bartender

Martini Luge / 625 each

Premium	10 per martini
Prestige	12 per martini

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## *Cuisine*

The wedding menus are skillfully prepared by our Executive Chef and are confirmed six months prior to the wedding date to ensure highest quality. Your Catering Manager will detail a customized menu to your specific requests. A private tasting will be scheduled 3-4 months prior to the wedding and six guests are invited to attend (tastings are scheduled Tuesday-Friday; noon-4pm). No food or beverage, alcoholic or otherwise, shall be brought into the hotel by the patron or attendees from outside sources, without special permission of the hotel. A service charge may be applied. If you choose to provide your guests a choice of entrée, you will be charged based on consumption with a split menu fee of \$4 per person.

## *Ceremony Arrangements*

Ceremony fee \$8 per person with a minimum of 100 people. Ceremony fee is based off the total guaranteed number of attendance to the reception. Complimentary rehearsal space will be provided prior to ceremony date. The hotel does not guarantee the rehearsal space will be the same as the booked ceremony.

## *Parking & Transportation*

The hotel provides 24 hour shuttle service to the airport. Shuttle service to additional locations may be scheduled with the concierge for a fee. Self parking is available for your guests at a discounted rate on the day of the event. Validation is required.

## *Coat Check*

Coat check is available by request for a \$175 fee per attendant. One attendant per 100 guests.

## *Accommodations*

Loews Chicago O'Hare is pleased to offer a special group hotel room rate for your guests. Rates are subject to availability and rates are quoted at time of contract signing.

## *Guarantees*

Final attendance and completed floor plan with counts per table are to be returned to the Catering Manager 4 business days prior to the event.

## *Deposits & Payments*

To reserve your event date, the Loews Chicago O'Hare requires 25% of the food and beverage minimum at contract signing. Additional deposits will be due prior to the event based off the contracted schedule. Advanced deposits are non-refundable and can be made by credit card, cashier's check, or personal check. Final payment is due 4 days prior with a credit card or cashier's check.

## *Discounts & Pricing*

A 10% food and beverage discount is offered for wedding receptions held on Fridays.

## *Miscellaneous*

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