

# swissôtel weddings

When you select Swissôtel Chicago for your wedding weekend, let your worries fade and know that on your wedding day, you and your guests will be cared for like family!

We understand the hard work and emotion behind planning your wedding. That's why we follow one philosophy: **keep it simple**.

Enclosed is our wedding package for your review. We invite you to customize your wedding package to better fit your wants and needs. Please let us know how we can help make your wedding day everything you've ever imagined!

On behalf of the entire Swissôtel Team, I want to thank you for your interest in our hotel. Our incredible event space, coupled with our superior service, will guarantee you and your guests a stellar experience.

### Phyllis Washington

Senior Event Sales Manager phyllis.washington@Swissotel.com

Phone: +1 312 268 8230 | Fax: +1 312 268 8252





# Simple Elegance | \$150

Selection of Four Butler Passed Hor's D'oeuvres One Hour Premium Package Bar

### DINE

Starter Course
Entrée Course -- Chicken, Salmon or Vegetarian
Custom Wedding Cake
Swissôtel's Seasonal Red & White Wine Offered with Dinner
Tableside Coffee & Tea Service

### **DANCE**

Three Hour Premium Package Bar



# Complete Sophistication | \$170

Selection of Four Butler Passed Hor's D'oeuvres One Hour Premium Package Bar

### DINE

Champagne Toast upon Dinner Seating
Starter Course
Entrée Course – Beef (short rib), Chicken, Salmon or Vegetarian
(choice of three entrees)

Custom Wedding Cake
Swissôtel's Seasonal Red & White Wine Offered with Dinner
Tableside Coffee & Tea Service

### **DANCE**

Three Hour Premium Package Bar Late Night Snack Station or

Assorted Sweets Table with Five Selections



## Adorned Romance | \$180

Selection of Four Butler Passed Hor's D'oeuvres One Hour Platinum Package Bar

#### DINE

Champagne Toast upon Dinner Seating
Starter Course

Entrée Course – Beef (Filet), Chicken, Salmon or Vegetarian
(choice of three entrees)

Custom Wedding Cake
Swissôtel's Seasonal Red & White Wine Offered with Dinner
Tableside Coffee & Tea Service

#### **DANCE**

Three Hour Platinum Package Bar Late Night Snack Station Assorted Sweets Table with Six Selections





# Friday/Sunday Package | \$135

Selection of Four Butler Passed Hor's D'oeuvres One Hour Premium Package Bar

### DINE

Champagne Toast upon Dinner Seating
Starter Course
Entrée Course -- Chicken, Salmon or Vegetarian
Custom Wedding Cake
Swissôtel's Seasonal Red & White Wine Offered with Dinner
Tableside Coffee & Tea Service

### **DANCE**

Three Hour Premium Package Bar
Late Night Snack Station
or
Assorted Sweets Table with Five Selections





## Winter Wedding Package | \$140

Selection of Four Butler Passed Hor's D'oeuvres One Hour Premium Package Bar Specialty "His & Hers" Cocktails Offered during Cocktail Hour

### DINE

Champagne Toast upon Dinner Seating
Starter Course
Entrée Course -- Chicken, Salmon or Vegetarian
Custom Wedding Cake
Swissôtel's Seasonal Red & White Wine Offered with Dinner
Tableside Coffee & Tea Service

#### **DANCE**

Three Hour Premium Package Bar

#### **GIFTS**

Spend \$12,000, Receive One Gift of Your Choosing Spend \$20,000, Receive Two Gifts of Your Choosing

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Four Complimentary VIP Welcome Amenities to be delivered to Guest Rooms
Waived Ceremony Room Rental
One Complimentary Projection of Newlyweds' Monogram



\*Winter Wedding Package Valid December 1 through February 29



## Wedding Packages Include

Black Linen & Matching Napkins
Plateware, Glassware & Silverware
Premier Banquet Chairs
Decorative Votive Candles
Customizable Dance Floor
Silver Framed Table Numbers
Menu Cards

Complimentary Reception Room Rental\*
Discounted Vendor & Kids' Meals
Private Menu Tasting at Our One-of-a-Kind Chef's Table
Private Wedding Cake Tasting at ECBG Cake Studio
Discounted Event Valet Parking at \$32 per Car (does not include overnight parking)

### Add-Ons & Upgrades

Champagne Toast: \$8/Guest
Upgrade to Platinum Bar: \$12/Guest
Entrées to Include Beef Option: \$13/Guest
Additional Hour of Premium Bar: \$12/Guest
Additional Hour of Platinum Bar: \$15/Guest
Assorted Sweets Table: \$25/Guest
Late Night Snack Station: \$20/Guest
Upgraded Late Night Snack Station: \$30/Guest

### Accommodations

Complimentary Suite for the Newlyweds the Night of the Wedding And VIP Amenity

Two Complimentary One-Bedroom Suite Upgrades for Parents of the Bride & Groom at a Special Discounted Rate, and an Amenity
Complimentary Day-Of-Wedding Getting Ready Hospitality Rooms for
Both Bridal Parties

Discounted Room Rate for Your Guests
Overnight valet parking \$78
Complimentary (1) Year Anniversary Gift:
One Night Stay in a Classic Lakeview Accommodation
Dinner for Two in The Palm Restaurant (\$200 value)



### **Bar Selections**

#### **Premium Bar**

Absolut Vodka, Tanqueray Gin, Dewars Scotch Whiskey, Bacardi Rum, Jack Daniels Kentucky Whiskey, Cuervo Gold Tequila, Jim Beam, DeKuyper Amaretto

#### **Platinum Bar**

Belvedere Vodka, Bombay Sapphire Gin, Chivas Regal Scotch Whiskey, Real McCoy Rum, Maker's Mark Bourbon Whiskey, Patron Silver Tequila

### **Included With All Bar Packages**

Imported & Premium Beer | Corona, Stella Artois, Amstel Light, Seasonal Micro Brews

Domestic Beer | Budweiser, Bud Light, Miller Lite

Swissôtel's Seasonal Red & White Wines

Mineral Water, Soft Drinks & Juices

### Late Night Snack Selections

#### **Gourmet Pizza**

Choice of Three
Pesto | Tomatoes | Buffalo Mozzarella
Applewood Bacon | Spinach | Parmesan
Chipotle Barbeque Chicken | Red Onion | Jack Cheese
Tomato | Mozzarella | Parma Ham
Pepperoni | Mozzarella | Basil
~~Or~~

### **Chicago-Style Mini Hot Dogs**

All-Beef Hot Dog Sport Pepper | Diced Onion | Tomato | Pickle Relish | Mustard | Dill Pickle | Celery Salt Lay's Potato Chips

### Upgraded Late Night Snack Selections

#### **Sliders & Tots**

Pretzel | Grade A Beef Patty | American Cheese | Dill Pickle Ciabatta | Spicy Black Bean Patty | Chipotle Mayonnaise Brioche | Pulled Pork | BBQ Sauce | Pickled Red Onion Crispy Potato Tots | Ketchup | Black Pepper Aioli

### **Taco Bar**

Corn or Flour Tortillas

Carne Asada | Cumin Spiced Ground Beef | Achiote Marinated Chicken
Cheddar Cheese | Pico de Gallo | Scallions | Sour Cream | Guacamole

### Sweets Table Selections

### **Custards, Creams & Mousse**

Raspberry-Passion Fruit Panna Cotta Banana Pudding Pie Brown-Butter Lemon Cups Red Velvet Cheesecake Chocolate Chip Cannoli Bites Mini Cheesecake Brulée Salted "Caramel Apple" "Cookies & Cream" "Mojito" Mousse White Chocolate Mango Cups Strawberry "Tiramisu"

### **Cookies, Crumbles, Bars & Tarts**

Piña Colada Shortbread
Oatmeal Cream Pie Sandwiches
Baklava Tart
Cookie Dough Pops
Egg Nog Custard
"Samoa" Macaroon
Peanut Butter & Jelly Cookies
Carrot Cake Crisps

### **Cakes & Doughnuts**

Churro Bites
Bananas Foster Cake
Peach Cobbler Bites
Apple Pie Fries
Pumpkin Popover
Cranberry-Orange Doughnuts
Gingerbread Doughnuts
Bacon-Butterscotch Doughnuts

### **Chocolate Lovers**

Smoked Paprika & Marcona Almond
Fudge
S'mores Trifle
"Turtles"
Smoked Dark Chocolate & Peanut
Toffee Bark
S'mores Fudge
"Chocolate Strawberry"
Milk Chocolate-Peanut Butter Cups

