

## **EMBASSY SUITES O'HARE**

### **2012**

*We would like to take this opportunity to introduce our hotel to you. The Embassy Suites O'Hare Rosemont is fashioned in the style of local architect, Frank Lloyd Wright. He incorporated wide-open spaces with the simple beauty of nature. Stained glass windows and lighting fixtures, wooden accents throughout the hotel, and skylights are prime examples of his work.*

*You may choose to begin your cocktail hour in our Garden Atrium among trickling water from one of Chicago's largest rock water features, palm trees and the twilight sky shimmering through the skylight while our "player" grand piano fills the air with beautiful background music. Our Grand Ballroom can accommodate 150-350 of your closest friends.*

*The following proposal can be redesigned to meet your needs. We want to create a day that is special to you and will remember always. Here at the Embassy Suites O'Hare Rosemont we want you to have YOUR wedding, not OUR wedding. We look forward to working with you.*

## **WEDDING PACKAGES**

### **Silver Package**

*Four Hour Open bar serving House Brand Liquors  
Butler Style Passed Hors d'oeuvres during first Hour of Cocktails  
Three Course Dinner featuring appetizer; salad & entrée  
Complimentary Meals for the celebrating couple  
Custom Designed wedding cake to be served as dessert  
Champagne Toast for all guests  
Unlimited Wine Service throughout Dinner  
Starbucks Coffee Station to Compliment Your Wedding Cake  
Floor Length White or Black Imperial Stripe Linen  
Gold Rimmed Base Plates  
3 tiered vases with floating candles and votive candles as our house centerpiece  
Complimentary Suite with Chilled Champagne and  
Chocolate Covered Strawberries for the couple  
Complimentary Parking for all guests*

*Starting from \$64.95 per person*

### **Gold Package**

*Four Hour Open bar serving Premium Brand Liquors  
Butler Style Passed Hors d'oeuvres during first Hour of Cocktails  
Four Course Dinner featuring appetizer; salad; entrée & dessert  
Complimentary Meals for the celebrating couple  
Custom designed wedding cake  
Champagne Toast for all guests  
Unlimited Wine Service throughout Dinner  
Starbucks Coffee Station to Compliment Your Wedding Cake  
Floor Length White or Black Imperial Stripe Linen  
Gold Rimmed Base Plates  
3 tiered vases with floating candles and votive candles as our house centerpiece  
Complimentary Suite with Chilled Champagne and  
Chocolate Covered Strawberries for the couple  
One complimentary suite for each set of parents  
Complimentary Parking for all guests  
Personalized menu cards at each place setting*

*Starting From \$74.95 per person*

### **Diamond Package**

*Four Hour Open bar serving Top-Shelf Brand Liquors  
Butler Style Passed Hors d' oeuvres during first Hour of Cocktails  
Five Course Dinner featuring appetizer; salad; intermezzo; entrée & dessert  
Complimentary Meals for the celebrating couple  
Custom designed wedding cake  
Champagne Toast for all guests  
Unlimited Wine Service throughout Dinner  
Starbuck's Coffee Station to Compliment Your Wedding Cake  
Floor Length White or Black Imperial Stripe Linen  
Gold Rimmed Base Plates  
3 tiered vases with floating candles and votive candles as our house centerpiece  
Complimentary Suite with Chilled Champagne and  
Chocolate Covered Strawberries for the couple  
One complimentary suite for each set of parents  
Complimentary Parking for all guests  
Sweet Satisfaction Sweet Table  
Chair Covers with your choice of colored ties  
Personalized menu cards at each place setting*

*Starting from \$84.95 per person*

## **Bar Package Choices**

### **House Brand Bar**

*Smirnoff Vodka,  
Gilbey's Gin,  
Grant's Family Scotch,  
Castillo Rum,  
Jim Beam Bourbon,  
Canadian Club Blended Whiskey,  
Sauza Gold Tequila,  
Hiram Walker Triple Sec,  
Martini & Rossi Vermouth,  
Chardonnay, Merlot & White Zinfandel,  
Soft Drinks,  
Mineral Water &  
Assorted Juices,  
Miller Genuine Draft, Miller Lite &  
O'Doul's*

### **Premium Bar**

*Absolute Vodka,  
Beefeaters Gin,  
J & B Scotch,  
Bacardi Rum,  
Captain Morgan Rum,  
Jack Daniels Bourbon,  
Seagrams 7 Whiskey,  
Jose Cuervo Tequila,  
Christian Brothers Brandy,  
Amaretto,  
Chardonnay, Merlot, & White Zinfandel  
Soft Drinks,  
Mineral Water & Assorted Juices,  
Miller Genuine Draft, Miller Lite  
O'Doul's  
Choice of:  
Heineken or Corona*

### **Top Shelf Bar**

*Ketel One Vodka,  
Tanqueray Gin,  
Chivas Regal Scotch,  
Bacardi Rum,  
Captain Morgan Rum,  
Jack Daniels Bourbon,  
Crown Royal Whiskey,  
Jose Cuervo Gold Tequila,  
Courvoisier VS Brandy,  
Amaretto Disaronno,  
Chardonnay, Merlot & White Zinfandel,  
Miller Genuine Draft, Miller Lite, O'Douls,  
Soft Drinks,  
Mineral Water & Assorted Juices  
Choice of:  
Heineken, Corona or Amstel Light*

*Your Wedding Reception will begin in our Tropical Atrium with our Player  
Baby Grand Piano playing your favorite love songs.  
As everyone gathers over Cocktails, our servers  
Butler pass your choice of three hors d'oeuvres.*

### **Passed Hors D'oeuvres**

*(Please select three)*

#### **Hot Selection**

*Mini Beef Wellington  
Sesame Chicken Satay  
Crab Filled Wantons  
Spinach & Feta Triangles  
Cheese Quesadillas*

#### **Cold Selection**

*Brie Cheese & Strawberry Canapé  
Plum Tomato & Fresh Basil Bruschetta  
Antipasto Kabob  
Salami Cornets  
Mushrooms with Boursin Cheese*

## **DINNER SERVICE**

### **Appetizers**

*Shrimp Bisque Soup  
Cream of Broccoli and Cheddar Cheese Soup  
Grilled Sea Scallops with Lime Vinaigrette  
Warm Brie Baked in a Puff Pastry Shell with Cranberry Demi Glaze  
Heart Shaped Ravioli with Tomato Basil Sauce  
Mini Cannelloni with Basil Tomato Sauce and Fontina Cheese*

### **Salads**

#### **Pear Salad**

*Mixed Baby Greens with  
Julienne Pear  
Tossed with Sherry  
Walnut Vinaigrette*

#### **Caesar Salad**

*Romaine Lettuce  
served with  
Seasoned Croutons and  
Aged Parmesan Cheese  
Tossed with a Classic  
Caesar Dressing*

#### **Caroline Salad**

*Mixed Garden Greens, Sliced  
Cucumbers, Sweet Red Peppers,  
Swiss Cheese and Black Olives  
Tossed with a Lemon Vinaigrette  
Dressing*

#### **Rosemont Salad**

*Boston Lettuce, Belgian Endive and  
Radicchio Lettuce, Tear Drop Tomato  
with a warm Tarragon Vinaigrette  
Dressing and Italian Ham*

### **Dessert**

*Various Mousse Bomb's  
Cherry Mousse Bomb  
Grand Marnier Mousse Bomb  
Passion City Bomb  
Mango-Chocolate Mousse Bomb  
Raspberry Mousse Bomb  
Lemon Passion Mousse Bomb  
Double Chocolate Mousse Bomb*

#### **Strawberries Romanoff**

*Vanilla Ice Cream with  
Grand Marnier, Orange  
Juice and Strawberries*

#### **Wrap Around Marble Chocolate Cup**

*Marbled chocolate shell,  
raspberry or chocolate  
mousse cream rosette  
and fresh raspberry*

#### **Snobinettes**

*Chocolate cup, brandy  
soaked cherries covered  
with ganache, chocolate  
decoration or fresh  
raspberry*

## **Entrée Selection**

### **Grilled Breast of Chicken**

*Grilled Chicken Breast with Chardonnay White Wine Sauce*

\$64.95 Silver  
\$74.95 Gold  
\$84.95 Diamond

### **Stuffed Boneless Breast of Chicken**

*Stuffed with Sundried Tomato, Boursin Cheese, Escarole Lettuce and Madeira Demi Glaze*

\$65.95 Silver  
\$75.95 Gold  
\$85.95 Diamond

### **Seared Atlantic Salmon**

*Seared Salmon Filet with a Chive Cream Sauce*

\$70.95 Silver  
\$80.95 Gold  
\$90.95 Diamond

### **Baked Halibut**

*Halibut Fillet Baked with Light Pesto Cream Sauce*

\$70.95 Silver  
\$80.95 Gold  
\$90.95 Diamond

### **Filet Mignon**

*Grilled Filet Mignon with a Cabernet Wine Sauce*

\$76.95 Silver  
\$86.95 Gold  
\$96.95 Diamond

### **Filet Mignon & Chicken**

*Grilled Petite Filet and Chicken Breast with Madeira Wine Sauce*

\$71.95 Silver  
\$81.95 Gold  
\$91.95 Diamond

### **Filet Mignon & Salmon**

*Grilled Petite Filet and Salmon with Chive Cream Sauce*

\$73.95 Silver  
\$83.95 Gold  
\$93.95 Diamond

### **Filet Mignon & Shrimp**

*Grilled Petite Filet & Shrimp with Tequila Lime Sauce*

\$76.95 Silver  
\$86.95 Gold  
\$96.95 Diamond

### **Roast Sirloin & Chicken**

*Sliced Roast Sirloin of Beef and Grilled Breast of Chicken Served with Cabernet Wine Sauce*

\$69.95 Silver  
\$79.95 Gold  
\$89.95 Diamond

### **Eggplant Lasagna**

*Layers of eggplant, Zucchini, Ricotta Cheese Mozzarella Cheese served with Tomato Basil Sauce*

\$64.95 Silver  
\$74.95 Gold  
\$84.95 Diamond

*All Entrees Include Chef's Selection of Appropriate Accompaniments, Freshly Baked Rolls and Butter, Coffee, Decaf and Tea*

## **ENHANCE YOUR PACKAGE**

### **Combination Platter**

*Domestic & International Cheeses served with variety of crackers  
Chef's selection of seasonal garden vegetables served with bleu cheese and herbed ranch dips*

*\$9.95 per person*

### **ICED JUMBO SHRIMP**

*\$200.00 per 50 pieces*

### **MARTINI BAR**

*\$7.00 per person – per hour  
Add Sculptured Ice Lube for \$300.00*

### **SWEET SATISFACTION SWEET TABLE**

*Sliced fresh fruit with assorted berries; cream puff swans; napoleons; cannolis; fruit  
tartlettes; éclairs; chocolate dipped strawberries; freshly brewed Starbucks coffees  
and teas, ground cinnamon, nutmeg & chocolate shavings*

*\$15.95 per person (Approximately 3 pieces per person)*

### **THE GRAND ROSEMONT TABLE**

*Chocolate covered strawberries; chocolate truffles; cream puff swans; napoleons;  
cannolis; assorted tortes, fruit tartlettes & éclairs; mini cheesecake squares; fruit &  
berries with brown sugar sour cream; dark chocolate cups filled with assorted  
mousses; freshly brewed Starbucks coffees and Teas,  
ground cinnamon, nutmeg & Chocolate shavings*

*\$18.95 Per Person (Approximately 4 pieces per person)*

### **CHOCOLATE COVERED OREOS AND STRAWBERRIES**

*\$5.00 per person  
(Approximately 3 pieces per person)*

### **CHOCOLATE FOUNTAIN**

*(Minimum of 75 people)*

*Bananas, Strawberries, Cookies, Angel Food Cake, Pound Cake and Pretzels into our  
Semi Sweet & Chocolate Fountain*

*\$6.95++ per person (\$100.00 rental fee)*

### **LINENS**

*Chair Covers starting at \$5.00 per chair; Upgraded Table Clothes and Runners  
\*ask your catering specialist*

### **WASHROOM & COAT CHECK ATTENDANT**

*\$200.00 per attendant*

**CHILDRENS MEAL**

*Fresh Fruit Cup, Chicken  
Fingers and French Fries  
\$30.95 per child*

**VENDOR MEALS**

*Club Sandwich with  
Homemade Potato Chips  
\$39.95 each*

**ONE EXTRA HOUR TOP SHELF BRAND BAR**

*\$10.50 per person*

**ONE EXTRA HOUR PREMIUM BRAND BAR**

*\$8.50 per person*

*Additional Imported Beers and Microbrews Available  
At an additional charge*

**UPGRADED WINE THROUGHOUT DINNER**

*Ask you catering manager about upgraded wine service*

- *Ceremony Space Also Available*
- *Complimentary transportation to and from O'Hare airport*
  - *Special room rates for overnight guests*
  - *10% discount for Friday or Sunday Receptions*
- *Ask you catering manager about how you can receive  
Hilton Honors points to earn free stays at more than  
3,600 hotels and resorts in 82 countries*

