

WEDDING PACKAGE



WEDDING PACKAGE INCLUDES:

- Dinner Services
- Four hour premium open bar
- Three butler passed hors d'oeuvres
- Chilled champagne toast for all guests
- Elegant four course plated dinner
- Unlimited red & white wine service throughout dinner
- Regular, decaffeinated & assorted specialty tea service
- Custom designed wedding cake

BALLROOM DECOR INCLUDES:

- Ivory floor length table linen & coordinating napkins
- Choice of chair cover & sash colors
- Votive candles, LED gel vase, & mirror base for each table centerpiece
- Parquet dancefloor & entertainment risers
- Ice Sculptures, Flowers for Centerpieces, Colored Table Linens, Chavari Chairs are available, please inquire within for additional costs

ADDITIONAL HOTEL ENHANCEMENTS:

- Complimentary suite to be provided for the Bride & Groom on their wedding night
- Complimentary rooms to be provided for the Parents of the Bride & Groom on the wedding night (up to two)
- Complimentary breakfast for the Bride & Groom at the Chicago Fire Oven Restaurant
- Complimentary tasting for the Bride & Groom & up to two additional guests
- Discounted self-parking for guests
- Special guest room rates will be provided for overnight wedding guests

***DISCOUNTS WILL BE APPLIED TO GUESTS UNDER THE AGE OF 21 YEARS, INQUIRE WITHIN ALCOHOLIC BEVERAGES WILL NOT BE SERVED TO ANY GUESTS UNDER THE AGE OF 21 YEARS AND ANY GUEST WHO CANNOT PRODUCE PROPER PROOF OF AGE.**

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE. PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.



INCLUDES PREMIUM BAR PACKAGE

Features Premium Brands including:

Spirits: Smirnoff Vodka, Bombay Gin, Captain Morgan Rum, Bacardi Light Rum, Buffalo Trace Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Corazon Tequila

Beers: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken

Wines: Copper Ridge; Cabernet, Merlot, Chardonnay, White Zinfandel

Other: Assortment of soft drinks, fruit juices and mineral water

PASSED HORS D'OEUVRES (SELECT THREE)

Chilled

- Bruschetta w/ tomato, fresh mozzarella & basil
- Shaved peppered beef tenderloin on a crostini w/ dijon aioli, capers, fresh parmesan
- Prosciutto ham w/ seasonal melon
- Smoked salmon roulade w/ boursin cheese
- California roll w/ wasabi soy dipping sauce
- Mascarpone filled strawberries

Warm

- Sesame chicken satay
- Roasted vegetable tart
- Miniature chicken wellingtons
- Crabmeat rangoon
- Vegetable spring rolls
- Miniature beef wellington
- Hibachi beef
- Pork pot stickers w/ ginger soy sauce
- Breaded parmesan artichoke heart
- Spanakopita



ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE. PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.

GOURMET ENHANCEMENT DISPLAYS

(PRICE PER PERSON)

- Imported & domestic cheeses & assorted crackers - \$14
- Seasonal & tropical sliced fresh fruit - \$13
- Vegetable crudité's w/ assorted dipping sauces - \$13
- Grilled chilled vegetables drizzled w/ balsamic vinaigrette - \$13
- Traditional hummus w/ pita triangles - \$12
- Antipasto, assorted Italian meats, artichokes, cheeses, assorted olives & marinated peppers - \$17

DINNER SERVICE SELECTIONS:

Appetizer (selection of one)

- Lobster bisque with sherry
- Cream of Portobello
- Tomato basil bisque
- Cream of chicken rice w/ lemon
- Yukon Gold potato leek w/ pancetta
- Tri-color tortellini w/ house made roasted tomato pesto marinara
- Potato gnocchi w/ prosciutto, Portobello & broccolini in a parmesan cream sauce
- Grilled vegetable & herbed goat cheese en croute w/ roasted red pepper sauce

APPETIZER ENHANCEMENTS (BASED ON FINAL GUARANTEE)

\$10 additional per person

Select from the following:

- Jumbo shrimp cocktails, lemon wedge & spicy cocktail sauce
- Braised beef short rib w/ parsnip puree, roasted vegetables, cabernet reduction
- Ravioli w/ king crab filling, citrus chive beurre blanc



ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE. PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.

SALAD (SELECT ONE):

The Classic Caesar

Seasoned croutons, parmesan cheese & served w/ a caesar dressing

Fresh Mixed Greens

Cucumber, tomato, red cabbage & carrots, served w/ choice of two dressings

Caprese Salad

Red & yellow beefsteak tomatoes w/ fresh mozzarella served w/ a balsamic vinaigrette

Fresh Spicy Greens

Crunchy chick peas, cucumber, tomato, sliced radishes, fresh shaved parmesan served / a organic citrus vinaigrette

Mediterranean Salad

Sweet onion, cherry tomatoes, cucumber, Kalamata olives, feta cheese served w/ a red wine vinaigrette

Apple Walnut Salad

Mixed greens, sliced Granny Smith apples, candied walnuts, blue cheese served w/ a champagne vinaigrette



**ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO
CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE.
PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

**ENTRÉE (SELECTION OF UP TO TWO,
PRICES ARE PER PERSON)**

CHICKEN:

Grilled Mediterranean Chicken

Marinated airline breast of chicken w/ Italian herbs & a hint of lemon, grilled & topped w/ a fire roasted tomato olive relish \$110

Chicken Marsala

Lightly breaded breast of chicken w/ marsala mushroom sauce \$110

Stuffed Saltimbocca Chicken

Chicken breast filled with fresh spinach, sage, parmesan & a thin slice of prosciutto ham, topped w/ lemon beurre blanc \$114

Parmesan Crusted Chicken

Pan seared breast of chicken topped w/ our parmesan herb crust served w/ a house marinara & tomato relish \$110

BEEF AND FISH

Sirloin Steak

Grilled & topped w/ sautéed mushrooms, caramelized onions & dijon rosemary demi-glaze \$115

Filet Mignon

Grilled eight ounce filet of beef topped w/ bordelaise sauce \$125

Herb Crusted Salmon

Herb crusted Atlantic salmon fillet, served w/ lemon grass citrus sauce \$115

Grilled Halibut

Fresh Alaskan halibut topped w/ saffron leek cream sauce \$135

Baked Whitefish

Sweet whitefish topped w/ a light caper cream sauce \$110

Vegetarian

Fire Oven Vegetables w/ Israeli couscous, goat cheese & roasted pepper sauce \$110

Napoleon of Grilled Vegetable

Mozzarella & red pepper tomato sauce \$110

Spinach Fettuccine Provencal

Spinach, sundried tomatoes & feta cheese \$110

VEGETARIAN

Fire Oven Vegetables

With Israeli couscous, goat cheese & roasted pepper sauce \$110

Napoleon of Grilled Vegetable

Mozzarella & red pepper tomato sauce \$110

Spinach Fettuccine Provencal

Spinach, sundried tomatoes & feta cheese \$110

**ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO
CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE.
PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

DUET

Petite Filet & Atlantic Salmon

Pan seared beef filet w/ cabernet demi-glace, herb crusted salmon w/ lemon grass citrus sauce \$130

Grilled Chicken & Atlantic Salmon

Grilled breast of chicken w/ porcini mushrooms, herb crusted salmon \$120

Beef Tenderloin Medallions & Shrimp Scampi

Beef tenderloin medallions w/ cabernet demi-glace, shrimp scampi \$130

Petite Filet & Grilled Chicken

Pan seared beef filet w/ cabernet, grilled breast of chicken w/ porcini mushrooms \$125

CHILDREN MENU

Fruit cup

Chicken tenders

French fries

Scoop of vanilla ice cream, chocolate syrup \$37

VENDOR MEAL

Chef's choice of hot or cold sandwich

Gourmet potato chips

Soft drink \$45



DESSERT (INCLUDED WITH THE PACKAGE)

Designed wedding cake serviced w/ regular coffee, decaffeinated coffee or assorted specialty teas

DESSERT PLATED ENHANCEMENTS \$7 PER PERSON

(PLEASE SELECT ONE BASED ON FINAL GUARENTEE COUNT)

Select from the following:

Crème caramel with fresh seasonal berries

Poached pear en croute with mascarpone mousse

Lemon raspberry tart decorated in berry coulis

White chocolate mousse in a dark chocolate decorated in a heart shaped cup and raspberry coulis drizzles

**ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO
CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE.
PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

DECADENT SWEETS TABLE)\$30 PER PERSON

(BASED ON THREE PIECES PER PERSON, MUST GUARANTEE 50% OF THE FINAL GUARANTEE GUEST COUNT

- White & dark chocolate dipped strawberries
- Assortment of mini tartlets, miniature cheesecakes, apple streusel
- Caramel & truffle cups
- Crème puff swans, crème puffs, eclairs, lemon squares
- Chocolate filled mousse & berries cups
- Double chocolate brownies
- Fresh sliced seasonal fruits and berries

CHOCOLATE FOUNTAIN FONDUE \$35 PER PERSON

MUST GUARANTEE 50% OF THE FINAL GUARANTEE GUEST COUNT

- Cascading waterfalls of melted milk chocolate w/ skewers of freshly cut
- Tropical fruit, strawberries, marshmallows, pretzel rods & pound cake

COFFEE ENHANCEMENT STATION \$10 PER PERSON

- Freshly brewed coffees w/ assorted flavored syrups, assorted flavored herbal teas, chocolate shavings,
- cinnamon sticks, lemon & orange zest, cubed sugar, chantilly cream
- *Enhanced coffee station accompanies sweets table & chocolate fountain fondue.

LATE NIGHT SNACK

**(MINIMUM OF 50 PIECES REQUIRED, BASED ON 1 PIECE PER PERSON)
PROVIDED SERVICE AVAILABLE THROUGH 11PM**

- Chicago style hot dogs \$9 each
- Mini slider burgers \$9 each
- Chicken quesadillas served w/ salsa & sour cream \$7 each
- Warm jumbo soft pretzels served w/ a selection of mustard & cheese sauces \$7 each
- Buffalo or Barbeque Chicken Wings Served w/ celery & carrot sticks, bleu cheese & ranch dipping sauce \$600 per 100 wings
- Large 14" Chicago Fire Oven Pizza, One Topping (Feeds 3 to 4 people per Pizza) \$30 each
- Select Three Late Night Snacks for \$20 per person

**ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO
CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE.
PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

CEREMONY (IN CONJUNCTION WITH WEDDING RECEPTION AND MINIMUM REQUIREMENT OF 100 GUESTS)

Private banquet space
Staging for ceremonial traditions
Wired microphone w/ stand
Seating for guests
\$10.00 per person

SUPER PREMIUM BRAND OPEN BAR UPGRADE \$9 PER PERSON

Features Four Hours of Super-Premium Brands Service including

Spirits: Stolli Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Light Rum, Woodford Reserve Bourbon, Jack Daniel's Whiskey, Dewars White Label Scotch, Don Julio Tequila
Beers: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken
Wines: Copper Ridge; Cabernet, Merlot, Chardonnay, White Zinfandel
Other: Assortment of soft drinks, fruit juices and mineral water

SERVICE STANDARD

- Hotel will provide one bartender per 100 guests
- No bars may exceed six hours of service
- A bartender's fee of \$40.00 for each additional hour of bar service will be applied in addition
- to each hour of bar package service outlined in package
- Additional bartenders may be requested for a fee of \$175 per bartender for a minimum of three hours service
- Inquire within for additional options

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE. PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.

WEDDING DINNER STATION PACKAGE



WEDDING DINNER STATION PACKAGE \$150 PER PERSON INCLUDES:

- Dinner Stations Service
- Five hour premium open bar
- Three butler passed hors d'oeuvres
- Chilled champagne toast for all guests
- Elegant dinner stations menu
- Regular, decaffeinated & assorted specialty tea service
- Custom designed wedding cake

BALLROOM DÉCOR

- Ivory floor length table linen & coordinating napkins
- Choice of chair cover and sash colors
- Votive candles, LED gel vase, & mirror base for each table centerpiece
- Parquet dancefloor & entertainment risers
- Ice Sculptures, Flowers for Centerpieces, Colored Table Linens are available, please inquire within

ADDITIONAL HOTEL NICETIES

- Complimentary suite to be provided for the Bride & Groom on their wedding night
- Complimentary rooms to be provided for the Parents of the Bride & Groom on the wedding night (up to two)
- Complimentary breakfast for the Bride & Groom at the Chicago Fire Oven Restaurant
- Complimentary tasting for the Bride & Groom and up to two additional guests
- Complimentary self-parking for guests
- Special guest room rates will be provided for overnight wedding guests

FEATURES FIVE HOUR PREMIUM BRANDS BAR

- Spirits: Smirnoff Vodka, Bombay Gin, Captain Morgan Rum, Bacardi Light Rum, Buffalo Trace Bourbon,
- Seagram's 7 Whiskey, Cutty Sark Scotch, Corazon Tequila
- Beers: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken
- Wines: Copper Ridge; Cabernet, Merlot, Chardonnay, White Zinfandel
- Other: assortment of soft drinks, fruit juices and mineral water

*** DISCOUNTS WILL BE APPLIED TO GUESTS UNDER THE AGE OF 21 YEARS, INQUIRE WITHIN
ALCOHOLIC BEVERAGES WILL NOT BE SERVED TO ANY GUESTS UNDER THE AGE OF 21 YEARS AND ANY
GUEST WHO CANNOT PRODUCE PROPER PROOF OF AGE.**

**ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO
CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE.
PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

BUTLER PASSED HORS D'OEUVRES

Lobster fritters w/ five mustard cream

Bruschetta w/ roma tomato, fresh mozzarella & basil

Spicy hummus, pita chip, carrot, celery stick

Hibachi beef on a stick

PRIME RIB STATION (STATIONS ARE HOUR AND HALF SERVICE, CULINARY PROFESSIONAL INCLUDED)

Chopped cobb salad; bacon, avocado, ditalini pasta, red onion, tomatoes, bleu cheese & hard boiled eggs served w/ buttermilk ranch, & vinaigrette dressing

Rotisserie prime rib w/ au jus, horseradish cream sauce & silver dollar rolls

Baked Yukon Gold potatoes w/ butter, sour cream and chives

TURKEY STATION (STATIONS ARE HOUR AND HALF SERVICE, CULINARY PROFESSIONAL INCLUDED)

Baby spinach salad w/ grape tomatoes, farfalle pasta, feta cheese, capers & lemon vinaigrette

Herb roasted breast of turkey served w/ house gravy, cranberry relish, silver dollar rolls & fresh baked cornbread

Whipped creamy potatoes

SALMON & VEGETABLE EN CROUTE STATION (STATIONS ARE HOUR AND HALF SERVICE, CULINARY PROFESSIONAL INCLUDED)

Quinoa three bean roasted pepper salad

Whole roasted salmon, caper dill aioli, cucumber, tomatoes, red onion & silver dollar rolls

Grilled vegetable, herb goat cheese en croute w/ roasted red pepper sauce

Midwest wild rice blend

SWEET TABLE & SILVER COFFEE STATION (STATIONS ARE HOUR AND HALF SERVICE, CULINARY PROFESSIONAL INCLUDED)

White and dark chocolate dipped strawberries, assorted mini tartlets, miniature cheesecakes,

mini assorted cakes, fresh seasonal & tropical fruit with hand carved melons

Designed wedding cake, served on individual plates on station

Seattle's Best regular coffee, decaffeinated coffee, assortment of specialty tea station

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE. PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.

WEDDING DINNER STATION WEDDING INFORMATION & POLICIES PACKAGE CONTINUED...

DEPOSIT

- Upon confirmation and signed contract, an initial non-refundable deposit of 20% of the Catering Minimum is required to hold your space. Six months prior to your event, a total advanced deposit equivalent to 50% of the Catering Minimum is required. Payment in full will be due ten (10) business days prior to your function by money order, cashier's check or credit card. The Crowne Plaza O'Hare requires a credit card on file for any additional charges. All agreed upon food and beverage minimums are excluding service charge and current sales tax. This is a minimum amount required only. The service charge of 23% is applied to room rental, audio visual, and all food and beverage. Current Illinois state sales tax will be applied to all food and beverage. Current rates apply and are subject to change.

GUARANTEE

- We ask your cooperation in confirming the final number of guaranteed meals three (3) business days prior to the event to ensure a memorable evening. This number is your guarantee and may not be lowered. If confirmation numbers are not received (3) three business days prior, the hotel will use the expected attendance as the guaranteed number. The hotel prepares to serve and set for (5%) over your guest guarantee. The hotel may give a courtesy call on most events; however, the responsibility of providing the guarantee count is that of the client.

FOOD & BEVERAGE

- No outside food or beverage is allowed in the hotel banquet space. All food and beverage must be catered through the hotel. Applicable service charge and state sales tax will be added to all food and beverage items. Alcoholic beverages will not be served to any guests under the age of 21 years and to any guest who cannot produce proper proof of age.

TASTING

- A complimentary tasting for the bride and groom and up to 2 additional guests will be provided for the wedding once a contract is signed and initial deposit received. You will be entitled to taste two soups, two salads, and two entrees with the Executive Chef's selection of starch and vegetables.
- Tastings are schedule by your Catering Sales Manager, Tuesdays through Thursdays, between 1:00pm and 3:00pm or by appointment and availability. Please kindly arrange your tasting at least two weeks prior to your requested tasting date. Any additional guests invited to the tasting will be charged a nominal fee of \$25 per guest. Alcoholic beverages are not included.

CAKE TASTING

- One complimentary cake tasting is included with your wedding reception package with the Crowne Plaza O'Hare. Cake tastings and consultations are held and scheduled through the bakery directly.

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. PRICES ARE SUBJECT TO CURRENT ILLINOIS STATE SALES TAX AND 23.5% SERVICE CHARGE. PRICES, SERVICE CHARGE AND TAX ARE SUBJECT TO CHANGE WITHOUT NOTICE.