



HOLIDAY INN CHICAGO NORTH CONVENTION CENTER GURNEE

EVENT MENU



Meet with Confidence

Plan your future group, meeting or event with flexible options should your plans change.

[Learn more.](#)





CONTINENTAL AND BREAKFAST BUFFETS

ONE HOUR SERVICE, MINIMUM 20 GUESTS OR \$4 ADDITIONAL PER PERSON

The Continental 24

simply orange juice | seasonal fresh fruit | assortment of muffins | coffee and tea service

Executive Continental 28

orange, apple and cranberry juice | cinnamon rolls | seasonal fresh fruit | Greek yogurts
house granola | scrambled eggs | coffee and tea service

Euro Continental 34

simply orange juice | assortment of coffee cakes | seasonal fresh fruit | fruit yogurts
house granola | smoked salmon with onion, capers, tomato, bagels, cream cheese
coffee and tea service

Route 66 Buffet 36

orange, apple, cranberry juice | assortment of breakfast pastries | seasonal fresh fruit
scrambled eggs | applewood smoked bacon and sausage | breakfast potato
coffee and tea service

Fresh Start Breakfast Buffet 38

orange juice, apple, cranberry juices | seasonal fresh fruit | assortment of coffee cakes
steel cut oatmeal with raisins, brown sugar, pecans | hard boiled eggs | fruit yogurts
house granola | breakfast burritos | sweet potato mash | coffee and tea service

South of the Border Breakfast Buffet 39

mango aqua fresca | orange juice and pineapple juice | fresh fruit salad | lemon coffee cake
chilaquiles with tortillas, red sauce, white cheese, onion | chorizo potatoes
pork carnitas with tortillas | scrambled egg rancheros with house salsa | coffee and tea service



ENHANCEMENTS

jumbo cinnamon rolls **59** per dozen
sausage, egg & cheese croissants **60** per dozen
breakfast flatbreads **8** each
breakfast burritos **8** each
ham and cheese bagel **7** each
smoked salmon, bagels, onion, tomato, capers, cream cheese **15** per person
chobani Greek yogurts **7** each
waffles with warm syrup and candied pecans **9** per person
french toast with strawberries, bananas and warm syrup **9** per person
chicken and waffles, warm syrup **12** per person
whole fresh fruit **3** each
steel cut oatmeal with raisins, brown sugar, pecans **7** per person
Kellogg's boxed cereal with milk **7** each
local donut wall **48** per dozen

Chef Action Omelet Station **19** per person
fresh eggs, egg whites, egg beaters, onion, peppers, mushrooms, tomato, spinach, assorted cheeses, apple wood bacon, sausage, ham

Chef Action Waffle Station **16** per person
golden malted waffles, crème Brule bananas, fresh strawberries, blueberries, chocolate chips
candied pecans, whipped cream, warm syrup

Chef Action Breakfast Taco Bar Station **17** per person
flour and corn tortillas, shredded cheeses, scrambled eggs, onions, tomatoes, guacamole, jalapenos, applewood bacon, turkey sausage, sour cream, fresh salsa

*chef action stations must be accompanied with a buffet

**chef attendant fee of \$100 per attendant per hour

ALA CARTE

Royal Cup Coffee **69** per gallon
Royal Cup Black Iced Tea **69** per gallon
blueberry, apple cinnamon, chocolate muffins **48** per dozen
assortment of coffee cakes **48** per dozen
fresh fruit **9** per person
soy milk **6** each
soft drinks and bottled water **5** each
naked Juice **7** each
dunkin donut iced coffees **6** each



THEMED LUNCH BUFFETS

ONE HOUR SERVICE, MINIMUM 20 GUESTS OR \$5 ADDITIONAL PER PERSON

Market Street 36

roasted red pepper bisque | mixed green salad with assortment of toppings and dressings
Chicago style hot dogs, polish sausages | Italian beef sandwiches
steak fries in cups | grilled onions, peppers, sauerkraut, giardiniera, mustards | cannoli's
coffee and iced tea service

Italian Market 38

minestrone | Caesar salad | caprese salad | pasta alfredo with grilled chicken
meatballs in Bolognese | Italian sausages and peppers | grilled squash, eggplant, artichokes
garlic bread sticks | tiramisu | coffee and iced tea service

Zacatecas 39

chicken tortilla soup | chopped salad | steak and chicken fajitas, flour tortillas
grilled onions and peppers | fiesta rice | black beans, cheese and green onions, bacon
guacamole, salsa, sour cream, tortilla chips | cinnamon sugar tortillas
coffee and iced tea service

Deli Soup & Sandwich 36

chicken and rice soup | broccoli cheese soup | assortment of pre made sandwiches, roast
beef, turkey, grilled chicken, veggie | pasta salad | house potato chips with onion dip
assorted cookies | coffee and iced tea service

Backyard BBQ 45

chicken noodle soup | apple coleslaw | potato salad | smoked beef brisket with assorted
BBQ sauces | pulled pork sandwich | grilled chicken breasts | baked beans
house potato chips and dip | sliced watermelon | cookies | coffee, iced tea and lemonade

Burger Bar 39

hamburgers, veggie burgers, chicken breasts | selection of cheeses, lettuce, tomato, pickle,
onion | grilled onions, mushrooms and bacon | onion rings, French fries and cheese sticks
coleslaw | assorted cookies | soft drinks and iced tea service

Southern Comfort 39

chicken noodle soup | iceberg lettuce salad with assorted toppings and dressings
fried chicken | pulled bbq pork/buns | macaroni and cheese | green beans with red peppers
cornbread muffins | apple and cherry pie | coffee and iced tea service



THEMED LUNCH BUFFETS CONTINUED...

Chicago Deep Pizza and Wings 45

mixed green salad with assorted toppings and dressings | celery, carrots and bleu cheese dip
chicken wings with buffalo and BBQ sauces | pepperoni, sausage, cheese pizza | garlic bread
assorted cookies | coffee and iced tea service

Lunch on the Go 28

CHOICE OF THREE

prosciutto, genoa salami, ham, pepperoni, provolone, lettuce, onion, vinaigrette on baguette
grilled chicken Caesar salad wrap
roast beef, cheddar, lettuce, tomato, onion, horseradish cream on pretzel roll
roast turkey, swiss cheese, bacon, lettuce, tomato, onion, black pepper mayo on ciabatta
sliced tomato, mozzarella, spinach, pesto mayo on focaccia
bag of chips | apple | cookie | soft drink or bottled water

ALL DAY BEVERAGE PACKAGE 19

8am-5pm

Royal Cup regular coffee, decaf coffee and hot tea

Assortment of Coca Cola soft drinks

Dasani bottled waters

GURNEE ALL DAY MEETING ROOM PACKAGE 84

Executive Continental Breakfast

Mid-Morning Coffee & Soft Drinks

Choice of Two Entrée Lunch Buffet

Choice of Non-Alcohol Afternoon Theme Break

Complimentary Room Rental

Flipchart & Markers



PLATED LUNCH

CHOICE OF SOUP OF THE DAY OR SALAD, ENTREE SELECTION, BREAD SERVICE, DESSERT, COFFEE AND TEA SERVICE

Salads

mixed green salad, tomato wedge, cucumber, red onion rings

Caesar salad shaved parmesan, crouton, classic dressing

wedge bleu cheese crumbs, red onion rings, bacon, bleu cheese dressing

chopped salad, romaine, green apples, pecans, dried cranberries, gorgonzola, citrus dressing

citrus salad, mixed greens, jicama, orange and grapefruit segments, citrus vinaigrette

California salad, mixed greens, sliced strawberries, feta cheese, pecans, raspberry vinaigrette

Roasted Airline Chicken Breast 36

thyme jus | garlic mashed | broccolini | key lime pie

Panko Breaded Stuffed Chicken 39

spinach, roasted red peppers, smoked gouda, prosciutto | bechamel cream sauce | house potato | carrot cake

Caribbean Salmon 39

mango salsa | island rice | fresh asparagus | lemon layer cake

14 HOUR Smoked Beef Brisket 45

red wine demi-glace | horseradish mashed | Brussel sprouts | red velvet cake

Stuffed Pork Tenderloin 37

apple and cranberry dressing | baby glazed carrots | caramel apple cheesecake

Filet of Beef Tournedos 49

red wine demi-glace, mushroom trio | roasted fingerling potatoes with bacon | grilled asparagus | NY cheesecake



THEMED AFTERNOON BREAKS

ONE HOUR SERVICE

7th Inning Stretch 21

jumbo pretzels and cheese dip | “walking tacos”, Doritos, corn chips, chili, onions
shredded cheese, jalapenos | assorted sodas and bottled waters

The Cookie Monster 19

chocolate chip cookies | peanut butter cookies | oatmeal raisin cookies | macadamia nut
soft drinks and milk

Sweet and Salty 17

chocolate covered pretzels | chocolate brownies | spicy bar mix | house chips and dip
soft drinks

Guac & Talk 19

fresh guacamoles | fresh salsas | tortilla chips | virgin margaritas
soft drinks

Junk Food Junky 15

assorted bags of chips and snacks | bags of popcorn | assorted candy bars | soft drinks

Cupcake Flight 19

assortment of cupcakes | vanilla, chocolate, caramel Frappes | soft drinks

No Guilt Break 17

hummus and pita chips | veggies and dip | trail mix | Dasani sparkling waters

For the Love of Chocolate 21

chocolate brownies | chocolate bundt cake | triple chocolate cake | soft drinks

Not Going Back to Work

21 FIRST HOUR PER PERSON, 7 EACH ADDITIONAL HOUR PER PERSON

assorted craft and domestic can beer | assorted house wine | mixed nuts and pretzels
soft drinks

Ice Cream Truck 17

Assortment of ice cream novelties | soft drinks

“Nothing Bundt Cake” Break 24

Chocolate, lemon, carrot and red velvet mini bundt cakes
sparkling waters, soft drinks

*72 hour advance notice



PLATED DINNER

CHOICE OF SOUP OF THE DAY OR SALAD, ENTREE SELECTION, BREAD SERVICE, DESSERT, COFFEE AND TEA SERVICE

Salads

mixed green salad, tomato wedge, cucumber, red onion rings

Caesar salad shaved parmesan, crouton, classic dressing

wedge bleu cheese crumbs, red onion rings, bacon, bleu cheese dressing

chopped salad, romaine, green apples, pecans, dried cranberries, gorgonzola, citrus dressing

citrus salad, mixed greens, jicama, orange and grapefruit segments, citrus vinaigrette

California salad, mixed greens, sliced strawberries, feta cheese, pecans, raspberry vinaigrette

Roasted Airline Chicken Breast 38

thyme jus | garlic mashed | broccolini | key lime pie

Panko Breaded Stuffed Chicken 42

spinach, roasted red peppers, smoked gouda, prosciutto | bechamel cream sauce | house potato | carrot cake

Caribbean Salmon 46

mango salsa | island rice | fresh asparagus | lemon layer cake

14 HOUR Smoked Beef Brisket 47

red wine demi-glace | horseradish mashed | Brussel sprouts | red velvet cake

Stuffed Pork Tenderloin 39

apple and cranberry dressing | baby glazed carrots | caramel apple cheesecake

Filet of Beef Tournedos 59

red wine demi-glace, mushroom trio | roasted fingerling potatoes with bacon | grilled asparagus | NY cheesecake

Sliced Beef Filet "Oscar Style" 69

filet of beef tournedos, lump crab meat, fresh asparagus, bearnaise sauce | garlic mashed chocolate layer cake



THEMED DINNER BUFFETS

ONE HOUR SERVICE, MINIMUM 20 PEOPLE OR \$7 ADDITIONAL PER PERSON

Taylor Street 50

roasted red pepper bisque | mixed green salad with assortment of toppings and dressings
Chicago style hot dogs, polish sausages | Italian beef sandwiches | artisan pizzas
steak fries in cups | grilled onions, peppers, sauerkraut, giardiniera
cannoli's and lemon layer cake | coffee and iced tea service

Tuscany 52

minestrone | bruschetta | Caesar salad | caprese salad | pasta alfredo with grilled
chicken | meatballs in Bolognese and spaghetti | stuffed shells
grilled squash, eggplant, peppers, artichokes | garlic bread sticks | tiramisu and cannoli's
coffee and iced tea service

Little Mexico 54

chicken tortilla soup | chopped salad | black bean and corn salad | steak and chicken
fajitas, flour tortillas | fish tacos | grilled onions and peppers | Spanish rice
black beans, cheese and green onions, bacon | guacamole, salsa, sour cream, tortilla chips
cinnamon sugar tortillas, key lime pie | coffee and iced tea service

Bonfire BBQ 69

broccoli cheese soup | apple coleslaw | potato salad | grilled ribeye steaks
pulled BBQ pork | grilled chicken breasts | baked beans | corn on the cob
apple and cherry pie | coffee, iced tea and lemonade service



CREATE YOUR OWN BUFFET

ONE HOUR SERVICE, MINIMUM 20 PEOPLE OR \$5 ADDITIONAL PER PERSON

Lunch Buffet

one entrée	39
two entrees	45
three entrees	49

Dinner Buffet

one entrée	55
two entrees	59
three entrees	65

STARTERS

CHOICE OF TWO

garden salad with two dressings
Caesar salad
fresh vegetable crudité
tomato cucumber salad with feta, balsamic and chive oil
hummus with lemon olive oil, warm naan

ENTRÉE SELECTIONS

rosemary chicken | Mediterranean chicken | chicken marsala | honey walnut chicken
stuffed chicken boursin | peppercorn crusted tournedos | sliced beef tenderloin
prime rib | pan seared salmon | whitefish | sea bass | mushroom ravioli | chef's pasta

ACCOMPANIMENTS

CHOICE OF TWO

whipped potatoes | roasted fingerling potatoes | sweet mashed potatoes | oven potato
rice pilaf | cauliflower mashed | green beans | baby carrots | squash medley
broccoli | vegetable medley | Brussel sprouts

DESSERT TABLE

a selection of Chef's desserts



HORS D'OEUVRES

MINIMUM 25 PIECES

Cold 4 each

bruschetta | deviled eggs | antipasto skewers | smoked salmon crostini
shrimp ceviche shooters | pesto chilled shrimp skewer | beef crostini

Hot 5 each

spinach & cheese spanakopita | artichoke cheese in phyllo | crab stuffed mushrooms
chicken tenders | vegetable egg rolls | smoked gouda mac and cheese bites
chicken quesadilla | coconut shrimp | scallops wrapped in bacon | steak empanadas
mini beef wellingtons | pigs in a blanket | BBQ meatballs | mini crab cakes

RECEPTION DISPLAYS

Cured Meats & Cheese Board 450 each (serves 50 people)
prosciutto, genoa salami, pepperoni, provolone, gouda, bleu cheese
French baguette, dried fruits, nuts

Antipasto Display 475 each (serves 50 people)
salami, provolone, mozzarella, grilled vegetables, mushrooms, olives, roasted peppers
focaccia bread toast

Chef's carving board 795 each (serve 40 people)
triple peppered beef tenderloin
caramelized onions, horseradish cream, brioche rolls

RECEPTION ACTION STATIONS

Mac and Mashed station 17 per person
buttery mashed and sweet mashed potatoes | penne, bowtie pastas with garlic alfredo sauce
bacon crumbles, shredded cheeses, green onions, sour cream, brown sugar, candied pecans

Pasta Bar 19 per person
vodka sauce, alfredo, bolognese and pesto sauces | penne and bowtie pasta
grilled chicken, grilled shrimp, grilled vegetables, spinach, shredded cheeses, tomato, onion
parmesan, garlic bread sticks

Slider Station 19 per person
cheeseburger, pulled pork, fried chicken, fried green tomatoes | lettuce, tomato, onion, pickles
assorted mustards, ketchup and BBQ sauces | house potato chips

*attendant fee of \$25 per butler service attendant per hour

*chef action stations must be accompanied with a buffet



BAR PACKAGES

PACKAGE PRICES ARE CHARGED BASED ON THE GUARANTEE OR ACTUAL ATTENDANCE

Premium

\$19 per person first hour, \$10 per person each additional hour

smirnoff vodka, beefeater gin, bacardi rum, captain morgan rum, jim beam, dewars scotch
canadian club whiskey, peach schnapps, amaretto, malibu, sauza blue tequila
miller lite, bud light, corona, heineken, goose island IPA, heineken 0.0
house chardonnay, pinot grigio, merlot, cabernet sauvignon
soft drinks, juices, bottled waters

Top Shelf

\$21 per person first hour, \$10 per person each additional hour

ketel one vodka, bombay sapphire gin, bacardi rum, captain morgan rum, makers mark, jw black
scotch, crown royal whiskey, peach schnapps, amaretto, malibu, casa noble tequila
miller lite, bud light, corona, heineken, goose island IPA, heineken 0.0
house chardonnay, pinot grigio, merlot, cabernet sauvignon
soft drinks, juices, bottled waters

Beer, Wine & Tiny Bubbles

\$17 per person first hour, \$9 per person each additional hour

domestic and import beers, house wine and champagne, sodas

all hosted package bars require a bartender @ \$150++ each

Hosted Bar

PRICES ARE CHARGED BY THE DRINK TO THE MASTER BILL

premium 9 | top shelf 10

cordials 10

domestic beer 5 | import beer 6 | craft beer 7

house wine & champagne 9

sodas, juices, bottled waters 5

Cash Bar

EACH GUEST PAYS FOR THEIR OWN DRINKS

premium 10 | top shelf 11

cordials 11

domestic beer 6 | import beer 7 | craft beer 8

house wine & champagne 10

sodas, juices, bottled waters 6

all hosted and cash bars require a cashier and bartender @ \$150++ each
one bartender per 75 guests



TECHNOLOGY EQUIPMENT

LCD projector | Screen | AV cart | Electrical Package 350
LCD Projector 250
8 x 8 Screen 150
10ft Cradle Screen 175
AV Cart 50
Power Strip 25
Extension Cord 10

PRESENTATION EQUIPMENT

Standing Podium 100
Standing Podium with Microphone 150
Flipchart Package with "Post It" pads, markers 75
Whiteboard with Markers 50
Additional "Post It" Pads 35
Easel 15
Vendor Tables 50 per table
Riser/Stage 250 (6ft x 8ft)
Dance Floor 500

AUDIO AND VISUAL EQUIPMENT

50" TV Monitor 250
Handheld Microphone 150
Wireless Lavalier Microphone 150
Mixer (need with more than one microphone) 50
Standing Microphone 75
Speakerphone 150
House Dial "9" Phone 50
House Sound Patch 75
Internet Connection--Complimentary

TERMS

- Equipment rates reflect a daily charge.
- All equipment will be set up no later than one hour prior to start of function
- Cancellation of equipment or services day of event will result in a 50% charge of fees
- AV brought in from outside party will result in a 25% charge of estimated total



GENERAL EVENT INFORMATION

Food, Beverage, Alcohol

All food and beverage must be purchased and served by the hotel. The hotel prohibits any food, alcohol or beverage to be brought onto or removed from the premises

If alcoholic beverages are to be served on the hotel premises, the hotel will require that the alcohol be provided by the hotel and that such beverages be dispensed only by the hotel servers and bartenders

All guests must show proof of identification with a valid driver's license prior to receiving alcoholic beverages. The hotel reserves the right to refuse service to any person who may be intoxicated, even if that person is a guest of the hotel

Meeting Space

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed by the hotel. A \$150 set fee up will be applied to all events.

Confetti, glitter are prohibited in all meeting space. Should either be used a minimum of \$500 cleaning fee will be added to the master bill

Service Charge

A 25% taxable service charge and applicable sales tax will be added to all food, beverage, room rental, audio visual charges

Guarantees

A final guarantee of the number of people anticipated will be required three (3) business days before the start of the event. Should the final guarantee not be received by this time, the original expected number of guests noted on the Banquet Event Order will be considered your minimum guarantee and may not be lowered. The client will be charged for the guaranteed guest count or actual guest count, whichever is greater

Deposits and Payments

A deposit of 25% of the minimum food and beverage revenue will be due with your signed contract. Full payment will be due 72 hours prior to the start of the event. Deposit will be deducted from the final bill. All deposits are nonrefundable.



GENERAL EVENT INFORMATION CONTINUED...

Signage

All signage to be placed in the Hotel must be of professional quality and have prior approval of the General Manager

The Hotel will hang all banners, large signs. A service charge will be assessed based on the number of signs and banners hung

Under no circumstances are any items to be posted, nailed, taped, screwed or otherwise attached to the walls, floors, or other parts of the building or furniture

Audio/Visual

All audio-visual equipment not provided by the hotel, brought in from an outside company or person, will result in a 25% charge of estimated total revenue.

Pricing

Unless a specified menu with pricing is contracted, all standard menu prices are subject to change and can be confirmed no more than 90 days before the function date. Confirmation of the menu prices will be made by the Event Manager.

Loss Prevention

The Hotel cannot assume liability for damages or loss of personal property, outside audio visual equipment left in any function room or guest room.

Vendors

All vendors must show proof of liability insurance for all services performed at the hotel.

Cancelations

Cancelations are subject to the charges outlined in the Catering contract

Shipping and Receiving

Should you be shipping boxes for your event, please include the following information: attention to the on-site contact person, name under which the organization is booked and the name of the hotel's Event Manager. For oversized packages and pallets, a storage fee of \$7 per box/item and \$150 per pallet per day will apply. The hotel shall not be liable for safe or timely arrival of any packages sent to the hotel or for the group. The hotel accepts no liability for lost, stolen or damaged goods