

BAR LOUIE SPECIAL EVENTS

BREAKFAST MENUS MINIMUM 20 GUESTS

INCLUDES COFFEE (Regular & Decaf)

CONTINENTAL | \$19

Fresh Cut Fruit, Bakery Fresh Muffins, Bagels, Danishes, Condiments, Juice Carafes, Water

EXECUTIVE CONTINENTAL | \$21

Bakery Fresh Muffins, Bagels, Danishes, Mini Pastries, Yogurt Parfaits, Condiments, Juice Carafes, Water

ALL-AMERICAN BUFFET | \$25

Farm Fresh Scrambled Eggs, Pork Sausage Links, Smoked Bacon, Country Potatoes, Fresh Cut Fruit, Bakery Fresh Muffins and Bagels, Condiments, Juice Carafes, Water

BREAKFAST ENHANCEMENTS

**ASSORTED
CEREALS**
\$3/PER PERSON
with 2% and
Skim Milk

**STEEL CUT
OATMEAL**
\$3/ PER PERSON
with Brown Sugar
and Dried Fruit

**MALTED MINI
WAFFLES**
\$5/ PER PERSON
Crispy Waffles
Served with
Berries, Whipped
Cream & Warm
Syrup

**BREAKFAST
WRAPS**
\$6/ PER PERSON
Individually
Wrapped & Stuffed
with Eggs, Veggies,
Cheese

**EGG & CHEESE
SANDWICH**
\$4/PERSON
Individually
Wrapped & On
English Muffin



ALL MEETING ROOM, FOOD AND BEVERAGE, RELATED SERVICES SUBJECT TO APPLICABLE TAXES & 20% SERVICE CHARGE.

All prices are subject to change without notice.

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BEVERAGES

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COFFEE SERVICE

\$45 | Gallon

Includes Coffee, Decaf
and Assorted Teas

LEMONADE OR ICED TEA

\$35 | GALLON

Served in
Beverage Dispenser

CARAFES OF JUICES

\$12 | CARAFE

Orange, Apple, Cranberry

CARAFES OF MILK

\$10 | CARAFE

Skim, 2%, Whole

ASSORTED SOFT DRINKS

\$3.50 | EACH.

BOTTLED WATER

\$3.50 | EACH



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PRIVATE EVENT MENU

minimum 20 guests

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MORE TO LOVE

Choose 5 Items for \$35 Per Person

PEPPERONI FLATBREAD

ROASTED VEGETABLE FLATBREAD

BUFFALO CHICKEN FLATBREAD

BONELESS WINGS

Classic Buffalo, House BBQ, Signature
Jalapeno Honey -choose one – each type
counts as one selection**

SPINACH & ARTICHOKE DIP

HUMMUS PLATTER

Veggies & Spiced Crackers

CHICKEN QUESADILLAS

CHEESE QUESADILLAS

HOUSE OR CAESAR SALAD

TRIO DIPS & CHIPS

Salsa, Guacamole, Queso

BEEF SLIDERS*

BAVARIAN PRETZEL BITES

THE FULL MONTY

Choose 6 Items for \$45 Per Person

APPETIZERS | choose 2

BONELESS WINGS

Classic Buffalo, House BBQ, Garlic
Parmesan, Hot Honey, Lemon-Pepper –
each type counts as one selection**

SPINACH & ARTICHOKE DIP

HUMMUS PLATTER

Veggies & Spiced Crackers

CHEESE QUESADILLAS

TRIO DIPS & CHIPS

Salsa, Guacamole, Queso

BAVARIAN PRETZELS

ENTREES | choose 2

BEEF SLIDERS*

CHICKEN SLIDERS

BAKED MAC & CHEESE

Chicken OR Bacon

CHICKEN STREET TACOS

BLACKENED SALMON SLIDERS*

VOODOO PASTA - SAUSAGE or CHICKEN

EXTRAS | choose 2

MAC & CHEESE

FRIES

HOUSE SALAD

CAESAR SALAD

BBQ RANCH SALAD

TOTS

LIBATIONS

TOP SHELF

**\$48 PER PERSON/2 Hours – add hours @\$22 or
\$15 p/ticket -Min 20 tickets**
EXCLUDES SHOTS

SIGNATURE COCKTAILS

PREMIUM LIQUORS

CRAFT, IMPORT & DOMESTIC BEERS

RED/WHITE WINE by the Glass

GREY GOOSE

DON JULIO SILVER

THE GLENLEVI 12 YEAR

MAKER'S MARKBACARDI

HENDRICK'S

CALL IT

**\$39 PER PERSON/2 Hours – add hours @\$18 or
\$12 p/ticket -Min 20 tickets**
EXCLUDES SHOTS

CALL BRAND LIQUOR

CRAFT & IMPORT BEERS

SELECT WINE BY THE GLASS

ABSOLUT

SAUZA BLUE SILVER

JOHNNIE WALKER BLACK

JIM BEAM

BACARDI

TANQUERAY

BEER & WINE

**\$30 PER PERSON/2 Hours – add hours @\$15 or
\$9 p/ticket -Min 20 tickets**

SELECT DOMESTIC DRAFT BEER

HOUSE RED/WHITE WINE BY THE GLASS

ASK FOR OUR CURRENT DRAFT AND WINE SELECTIONS

WE HAVE A VARIETY OF OPTIONS AND WILL
DO OUR BEST TO ACCOMMODATE ANY
SPECIAL REQUESTS... JUST LET US KNOW!

20 Person Minimum. All packages are set for 90 minutes. Tax and gratuity not included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. See main menu for calorie information. Calories are based on single portion served. Calories may not be exact. **where permitted by state law. Contracts required for parties of 20 or more. *Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Before placing your order, please inform your server if a person in

Consumption Bar allows guests to order beverages of their choice. Host's bill will reflect each beverage orders @ prevailing menu price. Cash Bar requires each guest to pay for their own beverages when ordered.

THEMED EVENTS

MINIMUM 20 GUESTS

Buffet - Lunch \$32/Dinner \$40

FIESTA STYLE

TRIO DIPS & CHIPS

Freshly Prepared White Corn Tortilla Chips Served with Our All House-Made: Salsa, Fresh Guacamole and Queso

HOUSE SALAD

Field of Fresh Greens, Colorful Carrots, Cucumber with Cherry Ripe Tomatoes, Radish,
Specialty Prepared House-Made Lemon Vinaigrette

CHICKEN STREET TACO BAR

Spicy Pulled Chicken, Freshly Prepared with White Corn
Tortillas, Avocado Cream, Made to Order Pico De Gallo, Fresh
Cilantro with Radish, Crumbled Queso Fresco, Salsa Verde and
Fresh Lime

CHEESE QUESADILLAS

Cheese Quesadilla Made with Our White Corn Tortilla, Hot
Pepper Cream, Shredded White Cheddar, Pico De Gallo,
Guacamole and Sour Cream

BUILD YOUR OWN SLIDER BURGERS

HOUSE SALAD

Colorful Carrots, Cucumber, Cherry
Tomatoes, Radish, Homemade Lemon
Vinaigrette

BEEF SLIDERS AND CHICKEN SLIDERS

Juicy USDA Beef or Chicken Sliders
Prepared to Perfection Served Well on a
Toasted Slider Bun, Pickles, Lettuce,

Tomatoes Onions Freshly Ground
Mustard, Ketchup and Our Famous
Garlic Aioli
FRIES

ITALIAN STYLE

SPINACH & ARTICHOKE DIP

Fresh Spinach and Artichokes with Garlic Parmesan Cream Sauce and Crispy Tortilla Chips

CAESAR SALAD

With A Charred Lemon Caesar, Dressing, Pretzel Crumbs and Parmesan

FLATBREAD OF YOUR CHOICE

Roasted Veggie (Spinach, Marinated Artichokes, Cauliflower,
Cherry Tomatoes Caramelized Onions, Radishes, Mozzarella,
Provolone,
Garlic Parmesan Cream Sauce) **OR**

Buffalo Chicken (Crumbled Blue Cheese, Scallions, Mozzarella,
Provolone, Classic Buffalo Sauce with Smoked Onion Ranch)

VOODOO PASTA

With Either Andouille Sausage or Sliced Seasoned Chicken
Served with Cavatappi Pasta, Red and Green Bell Peppers,
House Made Spicy Voodoo Sauce

CHICAGO STYLE

GARDEN SALAD

Colorful Carrots, Cucumber,
Cherry Tomatoes, Radish,
Homemade Lemon
Vinaigrette

BEEF SANDWICH

Shaved Sirloin, Provolone.
Lettuce, Tomato, Red Onion,
Seasoning with Garlic Aioli
and Bun

WINGS Served with Carrots,
Celery & Smoked Onion Ranch
Choose One from Buffalo,
BBQ, Hot Honey, Garlic Parm
or Lemon Pepper

FRIES
Or
MAC & CHEESE

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ENHANCEMENTS to THEMED EVENTS

\$3 p/person, p/item

- Pretzel Bites with Honey Mustard & Queso
- Build Your Own Veggie Nachos
- Creamy Tomato Basil Soup
- Boneless Wings – Buffalo, Bourbon BBQ, Garlic Parmesan, Jalapeño Honey (choose one – if two or more are chosen it is \$3 p/p, p/type)
- Roasted Potatoes
- Chef' Vegetable Medley
- Rice Pilaf
- BLT& A Chopped Salad w/applewood smoked bacon, tomatoes, avocado, cucumber, cheddar, Parmesan, house-made croutons, buttermilk ranch.
- Cheese Quesadillas



\$4.00 p/person, p/item

- Flatbread – Buffalo Chicken, Four Cheese, Pepperoni or Roasted Veggie (choose one – if two or more are chosen it is \$4 p/p, p/type)
- Build Your Own Chicken Nachos
- Build Your Own Chicken Tacos
- Build Your Own Blackened Fish Tacos
- Build Your Own Loaded Tots
- Build Your Own Loaded Fries
- Chef's Hot Honey Chicken Sliders
- Chef's Beef Sliders
- Chicken Quesadillas



\$5.00 p/person, p/item

- Chef's Salmon Sliders
- Build Your Own Shrimp Tacos
- Sliced Monterey Chicken Breast
- Sliced Parmesan Crusted Chicken Breast
- Beer-Battered Cod



Ask about other options.

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BOXED OPTIONS \$25 | MINIMUM 10 GUESTS

INCLUDES SIDE OF CHIPS/SALSA, A COOKIE, AND BOTTLED WATER

CALI CLUB SANDWICH

Served with Applewood Smoked Bacon,
Avocado, Lettuce, Tomato, Pepper Jack,
Smoked (Chicken W/Bacon)

TURKEY CLUB

Sandwich Served Oven Roasted,
Applewood Smoked Bacon, Arugula,
Tomato, Pickled Onion, Giardiniera Aioli
on Sourdough

VEGGIE WRAP

Spinach, Marinated Red and Green
Peppers, Onions with Garlic Aioli

CHICKEN CAESAR WRAP

Made Fresh USDA Chicken Breast,
Crisp Romaine Lettuce

BUFFALO CHICKEN WRAP

Crispy Chicken with Buffalo Sauce
and Crisp Romaine Lettuce

PLATED OPTIONS MINIMUM 10 GUESTS / MAX 30

CITRUS GRILLED SALMON

\$35 L | \$45 D

Salmon with Lemon Beurre Blanc
Baby Potatoes/Vegetable

VOODOO PASTA

\$35 L | \$45 D

Andouille Sausage (or Chicken), Cavatappi
Pasta, Red and Green Bell Peppers, House
Made Sauce

PARMESAN CRUSTED CHICKEN

\$35 L | \$45 D

Baby Potatoes/Vegetable

BEER BATTERED FISH

\$34 L | \$44 D

Served with Our House Made Tartar
Sauce and Crispy Fries

MONTEREY CHICKEN

\$35 L | \$45 D

Mushrooms, artichokes, tomatoes,
lemon herb sauce
Baby Potatoes/Vegetable

TUSCAN MAC & CHEESE

\$33 L | \$43 D

Cavatappi Pasta, Creamy Four Cheese
sauce, Spinach, Artichokes & Tomatoes



Plated Options Include House Salad,
Rolls & Butter, Coffee Service

DESSERT | \$3

Cinnamon Donut Holes
Or Vanilla Ice Cream with Toppings

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BREAKS

MINIMUM 20 GUESTS/Includes Lemonade

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FRESH & HEALTHY | \$16.00

Fresh Sliced Seasonal Fruit, Granola Bars and Assorted Yogurts

PRETZEL WETZEL | \$12.00

BAVARIAN PRETZEL TWISTS

Served with Warm Salted Queso, Jalapeno and Honey Mustard Dip

GREEK DELIGHT | \$15.00

Freshly Prepared Hummus, Spiced Crackers, Carrots, Cauliflower, Cherry Tomatoes and Cucumbers

TRIP DIPS & CHIPS | \$12.00

All House-Made: Salsa, Fresh Guacamole, Queso with White Crispy Tortilla Chips

ICE CREAM SUNDAE BAR | \$15.00.

GUESTS CREATE THEIR OWN UNIQUE ICE CREAM SUNDAE

Includes Vanilla Ice Cream Scoops, Chocolate Sauce, Strawberry Sauce, Caramel Sauce, M&M's, Crushed Oreos, Chopped Nuts, Cherries, Sprinkles, and Whipped Cream

EXTRAS

**FRESHLY BAKED
COOKIES
\$25/ DOZEN**

**CHOCOLATE
BROWNIES
\$35/ DOZEN**

**FRESH FRUIT
PLATTER
\$45/ TRAY
Serves 8-12**

**VEGETABLE
PLATTER**
\$45/ TRAY
Serves 8-12

**INDIVIDUAL BAGS
OF CHIPS
\$2/ EACH
Assorted**

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WINGS

TRADITIONAL WINGS | \$70
Platter Serves 8

AND MORE

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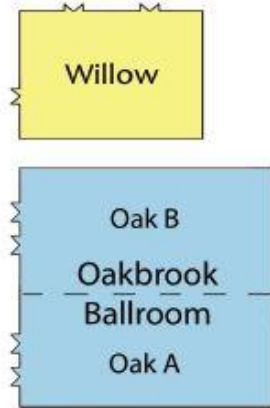
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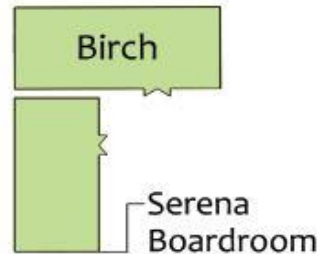
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OAKBROOK MEETING ROOM DIMENSIONS & CAPACITY CHART

First Floor



Second Floor



Room	Square Feet	Dimensions	Classroom	Banquet	Conference	Theater	U-Shape
Oakbrook Ballroom	2968	56 x 53	180	200	100	300	75
Willow	1440	36 x 40	50	100	30	125	26
Serena Boardroom	520	24 x 44	N/A	N/A	12	N/A	N/A
Birch	702	18 x 40	30	50	35	40	40
Oak A	1431	53 x 27	70	80	35	100	30
Oak B	1531	53 x 29	80	90	35	120	30

HOLIDAY INN CHICAGO OAKBROOK

17 W 350 22ND STREET
OAKBROOK TERRACE, ILLINOIS 60181

T: (630) 833-3600

F: (630) 833-7037

WWW.HIOAKBROOK.COM | E: SALES@HIOAKBROOK.COM

*2022 ALL MEETING ROOM, FOOD AND BEVERAGE, RELATED SERVICES SUBJECT TO APPLICABLE TAXES & 20% SERVICE CHARGE

AV Equipment

8x8 SCREEN
\$100

LCD PROJECTOR
\$250

MICROPHONE
\$75

FLIP CHART /PAD
\$75