Weddings

at

Hilton Chicago/Oak Brook Hills

Resort & Conference Center
Ceremony

Whether small and intimate or grand and spectacular, the experienced staff at Hilton Oak Brook Hills will make sure you receive the wedding of your dreams. Indoors, the resort features a magnificent ballroom that can accommodate up to 850 guests, including a dramatic foyer for impressive receptions. Awaiting outdoors is our year-round, 5,400 square foot tented Marquis pavilion with private patio that overlooks the pristine fairways of Willow Crest Golf Club.

Ceremony Fee  $8 per Chair  ($1,000 Minimum)

Fee Includes:

- Designated Ceremony Room/Space
- Banquet Chair or Garden Chair set up Based on Guarantee
- Indoor Location Provided in the Event of Inclement Weather (specific location not guaranteed)
- Rehearsal Space Provided (specific location not guaranteed)

A Ceremony Coordinator is required. Our Event Management Team is able to provide referrals upon request.
Classic

$98 PER GUEST

Four Hours of Open Bar Serving Premium Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour
   *Restrictions may apply*

Champagne Toast for all Guests

Unlimited Red and White House Wines with Dinner

Three-Course Dinner to include:
   Soup or Salad Course
   Chicken, Fish or Vegetarian Entrée
   Custom-Designed Wedding Cake
   Starbucks Coffee Service

White Floor-Length Polyester Dinner Table Linens with White Napkins

Four Votive Candles per Dinner Table

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel’s Banquet Chairs, Hardwood Dance Floor, Staging

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People
**Signature**

$125 PER GUEST

**Five Hours** of Open Bar Serving Premium Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour

*Restrictions may apply*

Champagne Toast for all Guests

Unlimited Red and White House Wines with Dinner

**Selection of Three Butler Passed Hors d’Oeuvres during Cocktail Hour**

Four-Course Dinner to include:

Appetizer or Soup Course

**Salad Course**

Chicken, Fish, **Beef** or Vegetarian Entrée

Custom-Designed Wedding Cake

Starbucks Coffee Service

White Floor-Length Polyester Dinner Table Linens with White Napkins

Four Votive Candles per Dinner Table

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel’s Banquet Chairs, Hardwood Dance Floor, Staging

**Special Reduced Guest Room Rates**

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People
Elegance

$145 PER GUEST

Five Hours of Open Bar Serving **Top Shelf** Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour
*Restrictions may apply*

Champagne Toast for all Guests

Unlimited **Upgraded** Red and White Wines with Dinner

Selection of **Four** Butler Passed Hors d’Oeuvres during Cocktail Hour

**Four-Course Dinner** to include:

- Appetizer or Soup en Croute Course
- Salad Course
- **Duet** Entrée option
- Custom-Designed Wedding Cake
- Starbucks Coffee Service

**Late-Night Snack Station** with Three Selections
*For 50% of Dinner Guarantee*

Any Color Floor-Length Polyester Dinner Table Linens with White Napkins

Four Votive Candles per Dinner Table

**Standard Setup Items Include:** China, Glass, Flatware, Tables, Hotel’s Banquet Chairs, Hardwood Dance Floor, Staging

**Special Reduced Guest Room Rates**

- Complimentary Suite for the Wedding Couple the Evening of the Reception
- Complimentary Taste Panel for up to Four People
Luxury

$175 PER GUEST

Five and One-Half Hours of Open Bar Serving Top Shelf Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour
*Restrictions may apply*

Champagne Toast for all Guests

Unlimited Upgraded Red and White Wines with Dinner

Selection of Five Butler Passed Hors d’Oeuvres during Cocktail Hour

Two Elegant Food Displays or Reception Stations during Cocktail Hour

Six-Course Dinner to include:

Appetizer or Soup en Croute Course

Salad Course

Intermezzo

A la Carte Entrée Service or Duet Entree

Plated Signature Dessert Selection

Custom-Designed Wedding Cake

Starbucks Coffee Service

Late-Night Snack Station with Three Selections
*For 50% of Dinner Guarantee*

Any Color Floor-Length Satin Dinner Table Linens with Matching Napkins

Satin Linens for Specialty Tables including Head Table, Cake Table and Gift Table

White Spandex Chair Covers with Satin Sash (Chivari Chair at a reduced rate of $6)

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel’s Banquet Chairs, Hardwood Dance Floor, Staging

Four Votive Candles per Dinner Table

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple and their Parents the Evening of the Reception

Complimentary Taste Panel for up to Six People
Menu Selections
HORS D’OEUVRES, DISPLAYS & STATIONS

BUTLER-PASSED HORS D’OEUVRES
Additional Hors d’Oeuvres may be ordered starting at $60 per dozen

CHILLED
Cherry Tomato with Gorgonzola and Walnuts*
Deviled Eggs
Smoked Salmon, Cucumber, Cream Cheese and Dill
Prosciutto Wrapped Asparagus with Red Pepper
Mediterranean Antipasti Skewer
Roasted Pequillo Pepper with Kalamata Olives and Pine Nuts **
Cucumber, Melon, and Prosciutto Canapé
Goat Cheese and Sun Dried Cherry Crostini *
Grilled Tiger Shrimp with Mango Relish
Mustard Dusted Beef Tenderloin with Cracked Mustard on Baguette
Peppered Beef Carpaccio Crostini with Pistachio and Red Pepper

HOT
Breaded Parmesan Artichoke *
Brie, Pear, and Almond Beggar’s Purse *
Cocktail Spring Roll *
Butter Pecan Shrimp
Vegetable Curry Samosa *
Mini Ratatouille Tart *
Caribbean Risotto Cake with Mango & Pineapple **
Brie en Croute with Raspberry*
Beef Teriyaki
Fig and Blue Cheese Flat Bread *
Bacon-Wrapped Dates
Thai Coconut Shrimp with Sweet Chili Sauce
Grilled Vegetable Skewer *
Honey Glazed Chicken Yak-i-Tori

*Vegetarian **Vegan

ELEGANT FOOD DISPLAYS
$10 per Guest if not included in Selected Package

Great American Cheese
Artisanal & Farmhouse Cheese Display, Garnished with Dried and Fresh Seasonal Fruit, Roasted Nuts, Lavosh, Gourmet Crackers, Toasted French Bread with Olive Oil and Sea Salt

Noshing Station
Toasted Pita Bread, Garlic Olive Crostini, Lavosh, Gourmet Crackers, Breadsticks, Chick Pea Hummus, Kalamata Olive Tapenade, Piquillo Pepper Aioli

Fresh Fruit
Seasonal Fruit and Fresh Berries, which may include: Honeydew Melon, Cantaloupe, Watermelon, Pineapple, Strawberries. Served with Honey Yogurt Sauce

Vegetable Crudité
Chilled Fresh Vegetables, which may include: Red and Yellow Bell Peppers, Zucchini, Celery Sticks, Carrot Sticks, Jicama. Served with Cucumber Ranch Dressing
Menu Selections

HORS D’OEUVRES, DISPLAYS & STATIONS

RECEPTION STATIONS
$12 per Guest if not included in Selected Package

**Grilled Cheese**
- Pesto and Provolone on Sourdough Bread
- Chèvre, Apple Butter and Smoked Bacon on Sourdough Bread
- Triple Cream Brie and Piquillo Peppers on French Bread

**Flatbreads**
- Apple Chèvre, Thick Bacon, Thyme, Honey, Nutmeg, Caramelized Red Onion
- Wild Mushroom, Caramelized Onion, Baby Swiss
- Pesto, Tomato, Fresh Mozzarella, Basil, Prosciutto

**Antipasto Display**
- Fresh Mozzarella, Grape Tomatoes, Oven-Dried Tomatoes, Traditional Hummus, Olive Tapenade, Green, Black, Spanish Olives, Sun Dried Tomato Tapenade, Lavosh, Pita Bread

SEAFOOD STATIONS
Not included in any package. Market Price per Guest determined 30 days prior to Event.

**Sushi Sampler**
- California Roll, Dragon Roll, Rainbow Roll, Spicy Shrimp Nigiri, Spicy Tuna, Pickled Ginger, Soy Sauce, Wasabi
  *Based on 3 pieces per person

**Raw Bar**
- Oyster on the Half Shell, Chilled Shrimp, Smoked Mussels, King Crab Legs, Corn and Tomato Salsa, Lemon Wedges, Horseradish, Mignonette, Cocktail Sauce
  *Based on 5 pieces per person

CARVING STATIONS
$125 Fee per Attendant Required, based on 60 minutes of Food Service

- **Chili Rubbed Brisket** | $200
  - Cherry Mustard, Apple Coleslaw, Ciabatta Rolls
  - (Serves 40)

- **Prime Rib** | $300
  - Au Jus, Horseradish Sauce, Brioche Rolls, Crispy Onions
  - (Serves 25)

- **Roasted Leg of Lamb** | $300
  - Tzatziki Sauce, Fresh Lemon, Tomato and Onion Relish
  - (Serves 40)

- **Tenderloin** | $300
  - Roasted Shallots and Mushrooms, Bordelaise Sauce, Brioche Rolls
  - (Serves 20)
Menu Selections

APPETIZERS, SOUPS & SALADS

APPETIZERS
$8 per Guest if not included in Selected Package

Signature Crab Cake
with Piquillo Pepper Sauce, Sautéed Spinach and Grilled Artichoke

Braised Pork Belly
with Miso Glaze, Pineapple Salsa, Slab Bacon Risotto, Pea Vines

Ahi Tuna Tartare
Papaya and Mango Compote, Plum Wine Drizzle, Pea Tendrils, Shiso Garnish

Classic Jumbo Shrimp Cocktail
Homemade Cocktail Sauce, on a Pickled Fennel Salad

White Truffle Sacchetti
Fava Bean Purée, Cremini Mushroom, and Sun Dried Tomato, Garlic Cream, Herbs de Provence

Smoked Mozzarella and Basil Ravioli
with Cherry Tomato, Basil, Cipollini Onions and Red Pepper Sauce

SOUPS
$6 per Guest if not included in Selected Package

Fire-Roasted Tomato
Garden Vegetable with Sweet Basil
Sweet Corn Chowder with Chorizo

Chicken and Wild Rice
Smoked Bacon and Potato
Truffle and Roasted Cauliflower

Wild Mushroom Bisque
Tuscan White Bean and Kale
Butternut Squash

SALADS
$6 per Guest if not included in Selected Package

Casar
Hearts of Romaine, Shaved Parmesan, Herb Croutons, Tear Drop Tomato, Homemade Caesar Dressing

Willow Crest
Spring Mix Greens, Hearts of Palm, Orange Segments, Red Peppers, Flowers, Croutons, Citrus Vinaigrette

Spinach
Fresh Spinach, Chèvre, Fresh Strawberries, Croutons, Vanilla Balsamic Vinaigrette

Wedge
Baby Iceberg, Bacon, Blue Cheese, Cherry Tomatoes, Croutons, Homemade Blue Cheese Dressing

Récolte
Mixed Greens, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

Harvest
Mixed Greens, Candied Walnut, Poached Pear, Blue Cheese, Pomegranate Vinaigrette

Princess
Baby Spring Mix, Flowers, Watermelon Radish, Cherry Tomatoes, Pea Tendrils, Carrots, Seedless Cucumber, Croutons, Honey Citrus Vinaigrette

*Included in Luxury Package, $8 for other packages

INTERMEZZO
$4 per Guest if not included in Selected Package

Champagne Rose
Limoncello

Passion Fruit
Raspberry

Blood Orange
Mango
## Menu Selections

### ENTRÉES

**CHICKEN**

- **Seared Herb Chicken Breast**
  - Boursin Whipped Potatoes, Asparagus and Red Peppers, Piperade Sauce

- **Pistachio Crusted Chicken Breast**
  - Potato Leek Soufflé, Maple Glazed Brussels Sprouts, Honey Wine Sauce

- **Provençal Chicken Breast**
  - Stuffed with Spinach, Ricotta, Sun Dried Tomato
  - Artichoke Cream Sauce, Rosemary Roasted Potatoes, Seasonal Vegetable

- **Roasted Breast of Chicken**
  - Wild Mushroom Risotto, Spring Vegetable Medley, Parmesan Broth

**SEAFOOD**

- **Glazed Wild Striped Bass**
  - with Coconut Curry Sauce, Stir Fry Vegetables, Jasmine Rice with Garlic

- **Seared Loc Duart Salmon**
  - Mango Pineapple Relish, Wild Rice Blend, Baby Zucchini and Squash

- **Pan-Seared Walleye**
  - Potato and Leek Soufflé, Glazed Thumbelina Carrots

**VEGETARIAN**

- **Mushroom Napoleon**
  - Spicy Tomato Sauce, Broccolini

- **Artichoke and Herb Tart in Phyllo**
  - Lemon Herb Risotto, Grilled Asparagus

- **Sun-Dried Tomato and Pesto Tart in Phyllo**
  - Mushroom Risotto, Seasonal Vegetables

- **Wild Mushroom Ravioli**
  - Arugula and Cipollini Onions, Piquillo Peppers, Parsnips, Roasted Heirloom Carrots

**BEEF**

- **Center-Cut Filet Mignon**
  - $5 per Guest if added to Classic Package
  - Potato and Leek Soufflé, Asparagus with Herb Butter, Wild Mushroom Sauce

- **Seared Center-Cut Filet Mignon**
  - Boursin Whipped Potatoes, Oven-Roasted Root Vegetables, Onion Marmalade and Smoked Blue Cheese

- **Grilled Filet Mignon**
  - Rosemary Roasted Potatoes, Broccoli and Stuffed Tomato, Brandy Mustard Sauce

**DUETS**

- $10 per Guest if added to Classic Package, $5 per Guest if added to Signature Package
- Select 2 Entrée’s from Above
Menu Selections

DESSERT, LATE NIGHT & EXTRAS

PLATED SIGNATURE DESSERT
$6 per Guest if not included in Selected Package

Bananas Foster
Sliced Bananas in a Brown Sugar, Butter and Rum Sauce, Served over Vanilla Ice Cream

Red Berry Mousse Entremet
Chocolate Sauce, Raspberry Sauce

Fruit Tarte
Passion Sauce

Grand Cru Dark Chocolate Mousse Entremet
Chocolate Sauce

SWEETS TABLE
$60 per Dozen
Minimum of Three Dozen

An Assortment of Miniature Pastries to Include:
- Éclairs
- Cream Puffs
- Fruit Tarts
- Cheesecake
- Napoleon,
- Cannoli
- Turtle Tart
- White/Dark Chocolate Mousse Cups,
- Chocolate Dipped Pretzel Rods,
- White/Dark Chocolate Covered Strawberries,
- Fudge Brownie Triangles

LATE NIGHT
$12 per Guest if not included in Selected Package
Select Three, Minimum Order of 50% of Dinner Guarantee

Deep Dish Pizza: Cheese, Pepperoni, Vegetarian
- Italian Beef Sandwiches, Giardiniera, Sweet Peppers
- Corned Beef Reubens
- Buffalo Chicken Sliders
- Signature Sliders with Crispy Onions, Cheddar, and Cherry BBQ
- Milk and Cookies: Milk Chocolate Cookie Bites, 2% Milk Shooters

CHILDREN’S MEALS
$29 per Child, 5-12 Years Old
All Meals Include: Fruit Cup, Ice Cream Sundae and Beverage

Please Select One:
- Macaroni & Cheese
- Slice of Cheese Pizza
- Chicken Tenders & French Fries
- Grilled Hamburger & French Fries
- Grilled Hot Dog & French Fries

VENDOR MEALS
$30 per Guest

Turkey Club Sandwich, Individual Bag of Chips, Cookies, Soft Drink
or
Voucher for our Tin Cup Bar & Grill
# Wedding Package Enhancements

## BEVERAGE PACKAGE OPTIONS

### PREMIUM BRANDS

**INCLUDED IN CLASSIC AND SIGNATURE PACKAGES**

- Tito’s Vodka
- Bombay Gin
- Jim Beam Bourbon
- Canadian Club Whiskey
- Dewar’s Scotch
- Bacardi Silver Rum
- Jose Cuervo Tequila
  - Miller Lite
  - Bud Light
  - Michelob Ulta
  - O’Doul’s
  - Heineken
- Samuel Adams
- Two Brothers Domaine DuPage
- Amstel Light
- Corona Extra
- House Wine Selections
- Soft Drinks
- Bottled Water

### TOP-SHELF BRANDS

**INCLUDED IN ELEGANCE AND LUXURY PACKAGE**

- Grey Goose Vodka
- Bombay Sapphire Gin
- Jack Daniels or Knob Creek
- Crown Royal
- Glen Fiddich Scotch
- Mount Gay Rum
- Patron Silver Tequila
  - Miller Lite
  - Bud Light
  - Michelob Ulta
  - O’Doul’s
  - Heineken
- Samuel Adams
- Two Brothers Domaine DuPage
- Amstel Light
- Corona Extra
- House Wine Selections
- Soft Drinks
- Bottled Water

### ADD BEVERAGE SERVICE

**Premium Brands**

$5 per ½ hour or $10 per hour

**Top Shelf**

$7 per ½ hour or $14 per hour

### BEVERAGE ENHANCEMENTS

Ask your Event Manager for details!

- Upgraded Champagne Toast
- Upgraded Dinner Wine Service
- Espresso Bars
- Martini Bars
- Cordial Stations
Wedding Reception Enhancements

Décor Enhancements

Ambiance Lighting Packages
Colored Floor Lighting Packages start at $1000.
Ask your Event Manager for details.

Ceiling Draping and Lighting
Ceiling Draping and Lighting Packages start at $2000.
Ask your Event Manager for details.

Additional Linen/Chair Selections
Chair Covers with Sash
$6 per Chair
Chiavari Chairs
$11 per Chair
(Includes Chair Pad)
Satin Linen for Dinner Tables
$20 per Table

Vinyl Dance Floor Covering
(Hardwood Floor Included)
Dance Floor 24’ x 24’
$2000
Dance Floor 32’ x 32’
$2400
Image Projection for Dance Floor
$800
Image Monogram Embossed Dance Floor
$700

Decorative Backdrops
(Single Layer with Swag, not Lit)
8 Foot Entry
$800
12 Foot Backdrop
$700
24 Foot Backdrop
$900
32 Foot Backdrop
$1100

Upgraded Bar Designs
Illuminated Bar with Personalized Monogram
starting at $1200 Per Bar

Confetti & Fireworks Galore!
Inquire about our fantastic confetti cannons, cryo-jets and firework packages to light up your wedding night!
See your initials light up the night sky with our customizable wedding fireworks. Pricing varies per item and package.
Outside vendors will incur a clean-up fee. Cost varies by event. Fireworks start at $4000 and Confetti/Cyro start at $2000.
**Preferred Vendors**

**BAKERY**
A wedding cake from one of these bakeries is included in every Classic, Signature, Elegance and Luxury Package. Please select a location and contact them directly to handle all wedding cake decisions.

<table>
<thead>
<tr>
<th>Bakery</th>
<th>Address</th>
<th>Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Baking Institute</td>
<td>1960 Raymond Drive</td>
<td>847-272-5900</td>
</tr>
<tr>
<td></td>
<td>Northbrook, IL 60062</td>
<td><a href="http://www.bakinginstitute.com">www.bakinginstitute.com</a></td>
</tr>
<tr>
<td>Allegretti’s Bakery</td>
<td>7717 W Lawrence Avenue</td>
<td>708-453-4412</td>
</tr>
<tr>
<td></td>
<td>Norridge, IL 60706</td>
<td><a href="http://www.allegrettisbakery.net">www.allegrettisbakery.net</a></td>
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**EVENT ENTERTAINMENT**

<table>
<thead>
<tr>
<th>Event Entertainment</th>
<th>Address</th>
<th>Contact Information</th>
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<tbody>
<tr>
<td>DJ Chicago</td>
<td>219 N. Justine St</td>
<td>773-472-5100</td>
</tr>
<tr>
<td></td>
<td>Chicago, IL 60657</td>
<td><a href="http://www.dj-chicago.com">www.dj-chicago.com</a></td>
</tr>
<tr>
<td>Sounds Abound Entertainment</td>
<td>1701 Quincy Ave, #15</td>
<td>630-718-1152</td>
</tr>
<tr>
<td></td>
<td>Naperville, IL 60540</td>
<td><a href="http://www.soundsabound.com">www.soundsabound.com</a></td>
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**TRANSPORTATION**

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<tr>
<th>Transportation</th>
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<tbody>
<tr>
<td>Windy City Limousine</td>
<td>Klaudia Stachura</td>
<td>847-916-9300 x1070</td>
</tr>
<tr>
<td></td>
<td></td>
<td><a href="http://www.windy">www.windy</a> city limos.com</td>
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**AUDIO VISUAL and LIGHTING**

<table>
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<tr>
<th>Audio Visual</th>
<th>Address</th>
<th>Contact Information</th>
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<tbody>
<tr>
<td>PSAV</td>
<td>Shane Tierney</td>
<td>630-850-8274</td>
</tr>
<tr>
<td></td>
<td></td>
<td><a href="mailto:stierney@psav.com">stierney@psav.com</a></td>
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**FLORIST**

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<thead>
<tr>
<th>Florist</th>
<th>Address</th>
<th>Contact Information</th>
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<tbody>
<tr>
<td>Phillip’s Flowers</td>
<td>524 N. Cass Ave.</td>
<td>630-719-5184</td>
</tr>
<tr>
<td></td>
<td>Westmont, IL 60559</td>
<td><a href="http://www.phillipsflowers.com">www.phillipsflowers.com</a></td>
</tr>
<tr>
<td>Frank Event Design</td>
<td>5555 N. Sheridan Road</td>
<td>800-874-2624</td>
</tr>
<tr>
<td></td>
<td>Chicago, IL 60640</td>
<td><a href="http://www.frankeventdesign.com">www.frankeventdesign.com</a></td>
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**WEDDING & EVENT PLANNER**

<table>
<thead>
<tr>
<th>Wedding Planner</th>
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<th>Contact Information</th>
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<tbody>
<tr>
<td>Monarch Spa</td>
<td>Hilton Oak Brook Hills Resort</td>
<td>312-946-3000</td>
</tr>
<tr>
<td>Mario Tricoci</td>
<td>800-874-2624</td>
<td><a href="http://www.tricoci.com">www.tricoci.com</a></td>
</tr>
<tr>
<td>Contact Windy City Massage at</td>
<td></td>
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</table>
PARKING ARRANGEMENTS
Complimentary Self-Parking is available for your guests. Valet Parking may be contracted for an additional fee. Please ask your Event Manager for information and pricing.

COAT CHECK
When weather conditions dictate, a coat check may be arranged for your guests on either a cash or a hosted basis. The charge is $2 per coat with a $200 per attendant fee. One coat attendant is required per 100 guests.

SERVICE CHARGE AND TAX
Prices are subject to Service Charge and Tax (Currently 25% taxable service charge and 9.5% sales tax). Tax and service charge are subject to change without prior notice.

DEPOSIT AND PAYMENT PROCEDURES
Upon confirmation of the event, a deposit of 20% of the catering minimum is required with the signed agreement to hold the space. Additional deposits will be required at the following times prior to arrival date: 180 days, 90 days, 60 days, and 30 days. Final pre-payment is required 3 days prior to your function and must be in form of a credit card or cashier’s check. Hilton Oak Brook Hills Resort requires a credit card on file for any additional charges.

EVENT MANAGER
Once you have decided that you would like to share your very special day with us at the Hilton Oak Brook Hills Resort, you will be introduced to your Event Manager. The Event Manager will work with you on every aspect and detail of your event at the resort. Together, our Event Management team has over 60 years of wedding experience, making Hilton Oak Brook Hills Resort one of the most desired wedding venues in the Chicagoland area.

BANQUET CAPTAIN
The day has finally arrived and you have carefully planned every moment. Your Banquet Captain will be the on-site person that will keep things on track throughout your day and well into your amazing event.