HILTON LISLE/NAPERVILLE

Banquet Menus
Hilton Breakfast Buffet

Includes Beverage Station - 30 Person Minimum
Scrambled eggs or egg frittata with cheese, diced ham or vegetables
Chilled juices, seasonal sliced fresh fruit & berries, breakfast potatoes, bacon & link sausages
Oatmeal baked with brown sugar or assorted cold cereals
Pancakes with assorted toppings or french toast with assorted toppings
Danish, muffins and nut breads, butter, jams, preserves and marmalades

*Include Omelette Station

24.95 per person

Breakfast

Breakfast includes Starter, Entree, Appropriate Accompaniments, Basket of Breakfast Pastries, Regular & Decaffeinated Coffee and Tea

Entrées

Cholesterol-free eggs are available. Turkey sausage or bacon available

Hilton Breakfast .................................................................................................................. 19.95
Two Scrambled Eggs - Style: Mexican, Greek or American
Choice of Bacon, Link Sausage or Ham

Breakfast Roulade ........................................................................................................... 21.95
Breakfast crepe of eggs, cheese and ham or fresh vegetables, with hollandaise sauce

Fresh Fruit Plate ............................................................................................................. 19.95
Sliced seasonal fresh fruit & berries. Yogurt with granola

Baked Oatmeal .................................................................................................................. 18.50
Steel-cut oats with choice of: Apple-Golden Raisin, Pear-Dried Cherry, Banana-Blueberry Compotes. Topped with Brown Sugar-Almond Streusel

Traditional French Toast ................................................................................................. 18.95
Thick-Cut Texas toast, cinnamon-vanilla custard dipped

Stuffed French Toast ....................................................................................................... 19.50
Brioche with apricot mascarpone filling, amaretto custard dipped

Crispy French Toast ....................................................................................................... 19.50
Baguette with cornflake crust, maple custard dipped and berry compote

Breakfast Sliders - Includes Fresh Fruit Garnish .......................................................... 22.50
with a choice of two of the following items:
Waffle with Fried Chicken and spicy peach butter
Mini Bagel with smoked salmon, lemon herb cream cheese, arugula & tomato
Croissant with bacon, boursin scrambled egg & avocado
Buttermilk Biscuit with pork or turkey sausage, scrambled eggs and chipotle cheddar cheese or southern white gravy

The Benedict’s .................................................................................................................. 22.50
your choice of one of the following items:
Traditional with poached eggs, Canadian bacon, hollandaise sauce over english muffin
Portabella with poached eggs, spinach, tomato-hollandaise sauce over english muffin
Crab Cake with poached eggs, fresh herb hollandaise sauce over english muffin............................................................... 2.00 addl

Breakfast Starters

Please select one included with your breakfast
Fresh Orange Juice
Grapefruit Juice
Tomato Juice
Apple Juice
Cranberry Juice
Seasonal Fresh Fruit Cup ........ 1.50 addl per pers.
Yogurt Granola Trifle ............... 3.50 addl per pers.

*Additional 90.00 for in-room chef preparation. See Refreshment Breaks Menu for additional items.
A service charge of 50.00 will be added for meal functions of 25 people or less.
All food and beverage prices are subject to the customary gratuities and taxes.
Breakfast

Breakfast Break Selections

**Continental Breakfast** 16.95

**Deluxe Continental Breakfast** 19.95

**Country Continental Break** 19.95
Orange juice, seasonal sliced fresh fruit & berries. Egg, ham and cheese croissants or biscuits & gravy. Assorted muffins, danish and coffee cakes. Butter, jams and preserves. Regular and decaffeinated coffee and assorted tea.

Additions to Continental Breaks

Bagels and Cream Cheese.......................... 29.00 per dozen
Warm Cinnamon Pecan Rolls ...................... 29.00 per dozen
French Toast Sticks.............................. 18.00 per dozen
Hard Boiled Eggs ...................................... 2.50 each
Domestic Cheese Display ...................... 6.95 per person
Energy Bars ............................................. 3.95 each
Protein Bars ............................................ 3.95 each
Granola Bars ........................................... 3.95 each
Individual Yogurts ................................. 3.25 each
Individual Greek Yogurts ....................... 3.95 each
Assorted Soft Drinks .............................. 3.50 each
Bottled Waters ....................................... 3.50 each

**Breakfast Sliders** 6.00 Each
Waffle with Fried Chicken and spicy peach butter
Mini Bagel with smoked salmon, lemon herb cream cheese, arugula & tomato
Croissant with bacon, boursin scrambled egg & avocado
Buttermilk Biscuit with pork or turkey sausage, scrambled eggs and chipotle cheddar cheese

**The Benedict's**
Traditional with poached egg, Canadian bacon, hollandaise sauce over english muffin ..................6.00 each
Portabella with poached egg, spinach, tomato-hollandaise sauce over english muffin ..................6.00 each
Crab Cake with poached egg, fresh herb hollandaise sauce .................................8.00 each

Prices are per person unless specified otherwise. All prices are current and will be confirmed three months prior to the date of your function. All food and beverage prices are subject to the customary gratuities and taxes. Per-person priced breaks are billed for a minimum of 10 guests.

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## Break Selections

### Fall
- **17.50**
- Fresh apple cider - warmed & chilled
- Mini pecan and pumpkin tarts
- Warm pretzel stix with cheddar jalapeno cheese
- Caramel & cheese popcorn

### Winter
- **19.50**
- Hot chocolate & chai white hot chocolate
- Brie cheese, dried fruit, nuts, fruit spreads & lavash
- Cranberry almond shortbread cookies

### Spring
- **17.50**
- Honey-mint iced tea, fresh fruit cups,
- Herb & cheddar cheese spreads with flat breads & crackers,
- Lemon squares or rhubarb crumb cakes

### Summer
- **17.50**
- Seasonal fruit lemonade (melon & berry options)
- White & milk chocolate dipped strawberries
- Farmers’ market veggies & dip
- Peach crumble pound cake

### Yogurt Parfait Break
- **16.50**
- Vanilla & plain Greek yogurt
- Honey, nuts, fresh berries, shaved coconut, dried fruit,
- Fruit compotes, and granola

### Southern-Style Break
- **16.50**
- Pimiento cheese & Ritz crackers, relish tray,
- Red velvet cupcakes, sweet tea
- Pulled Pork Sliders.......................... 48.00 per dozen addl.

### Nacho Bar
- **19.50**
- Tortilla chips, assorted salsas, guacamole,
- Shredded chicken, beans & queso, horchata

### Mediterranean
- **18.50**
- Hummus - spicy & regular, marinated feta & olives,
- Baba ganoush, pita, everything lavash, baklava tartlettes,
- Sparkling citrus water

### Milk & Cookies
- **16.50**
- Choice of two:
- Chocolate chip, oatmeal raisin, peanut butter,
- Coconut pecan sandies, white chocolate macadamia
- White and Chocolate Milk

### Eco Break
- **16.50**
- Nuts, seeds, Chex™ Mix, dried fruit, granola,
- Yogurt covered raisins, M&M’s®, pretzels,
- Peanut butter chips, Cheez-Its®

### Hi-Energy Break
- **19.50**
- Assorted deviled eggs
- Almond butter/apple wedges/celery sticks
- Seasonal fresh fruit, aged cheddar cheese & crackers,
- Vegetable shooters

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*Refreshment Break pricing is based on a 30 minute break. 10 person minimum on package break items. All Meeting Room Rental is subject to a 21% service charge. Prices listed are per person unless specified otherwise. All prices are current and will be confirmed three months prior to the date of your function. All food and beverage prices are subject to the customary gratuities and taxes.*
# Refreshment Break Selections

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Guiltless Gourmet</strong></td>
<td>15.95</td>
<td>tortilla &amp; vegetable chips, homemade pico de gallo or black bean salsa, low-fat yogurts and dried fruits, assorted soft drinks and bottled waters</td>
</tr>
<tr>
<td><strong>Countryside</strong></td>
<td>15.95</td>
<td>a selection of cubed domestic cheeses, whole grain crackers or french bread, whole fresh fruit, apple squares, ice tea &amp; bottled water</td>
</tr>
<tr>
<td><strong>Junk Food Junkie</strong></td>
<td>15.95</td>
<td>individual bagged chips &amp; snacks, Ho-Ho’s®, Twinkies®, Rice Krispie Treats®, mini candy bars, assorted soft drinks, add nachos &amp; cheese sauce 3.50 each</td>
</tr>
<tr>
<td><strong>“Key Wester”</strong></td>
<td>16.25</td>
<td>tropical fruit with yogurt sauce, key lime squares, lime tortilla chips with pineapple-mango salsa, soft drinks and bottled waters</td>
</tr>
<tr>
<td><strong>“Cool” Ice Cream Break</strong></td>
<td>14.95</td>
<td>frozen novelties &amp; individual ice cream bars, assorted soft drinks &amp; bottled water</td>
</tr>
<tr>
<td><strong>Classic Afternoon Break</strong></td>
<td>15.95</td>
<td>assorted homemade cookies, sliced fresh fruit &amp; berries, soft drinks &amp; bottled waters</td>
</tr>
<tr>
<td><strong>Street Fare Break</strong></td>
<td>15.95</td>
<td>caramel corn &amp; buttered popcorn, mini corn dogs or soft pretzels with spicy mustard, honey roasted peanuts, assorted soft drinks</td>
</tr>
<tr>
<td><strong>Health Club Break</strong></td>
<td>15.95</td>
<td>sliced fresh fruit &amp; berries, assorted power bars, granola bars or protein bars, assorted fresh vegetables with low-fat ranch dip, bottled waters and fruit juices</td>
</tr>
<tr>
<td><strong>Continuous Beverage Service</strong></td>
<td>19.95</td>
<td>freshly brewed Starbucks® regular &amp; decaffeinated coffee and assorted Tazo® teas, soft drinks &amp; bottled water</td>
</tr>
</tbody>
</table>

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Refreshment Break

Additional Refreshment Items

Starbucks® Regular & Decaffeinated Coffee .......................... 75.00 per gallon
and Assorted Tazo® Teas ........................................ 75.00 per gallon
Whole Milk .......................................................... 17.00 per carafe
Bottled Waters ......................................................... 3.50 each
Fruit Juices ............................................................ 27.00 per carafe
Regular and Diet Soft Drinks ........................................... 3.50 each
Lemonade or Fruit Punch with fruit garnish ....................... 48.00 per gallon
Spiced Apple Cider with cinnamon sticks .......................... 48.00 per gallon
Assorted Individual Juices .............................................. 3.95 each
Assorted Yogurt Smoothies ............................................ 4.50 each
Red Bull® ..................................................................... 5.50 each
Seasonal Sliced Fresh Fruit ............................................ 195.00 per tray
(over 20 guests)
Whole Fresh Fruit ......................................................... 3.95 each
Fresh Vegetable Crudite Display ...................................... 7.50 per guest
with herb-buttermilk dip ............................................. (minimum 20 guests)
Bagels & Cream Cheese ............................................... 4.50 each
Hot Cinnamon Pecan Rolls .............................................. 4.50 each
Assorted Muffin, Danish and Croissants ......................... 3.95 each
Assorted Miniature Dessert Pastries ................................. 34.00 per dozen
Chocolate-Covered Pretzels ........................................... 30.00 per dozen
Power, Protein or Granola Bars ........................................ 3.95 each
Assorted Homemade Cookies ........................................ 34.00 per dozen
Homemade Chocolate Brownies ..................................... 34.00 per dozen
Frozen Juice Bars, Ice Cream Bars & Novelties ................. 5.95 each
Deluxe Mixed Nuts ....................................................... 33.00 per pound
Tortilla Chips and Salsa ................................................ 35.00 per bowl
Tortilla Chips and Guacamole ......................................... 40.00 per bowl
Potato Chips and French Onion Dip .................................. 40.00 per bowl
Tortilla or Potato Chips, Popcorn or Pretzels .................... 30.00 per bowl
Assorted Fruit Yogurts .................................................. 4.25 each
Chips or Pretzels in Individual Bags ................................. 2.95 each
Spicy Bar Mix .......................................................... 26.00 per pound

Complete Meeting Day Package .......................... 32.00

Pre-Meeting Starter
orange juice
assorted muffins, danish, croissants and mini bagels
freshly brewed Starbucks® regular & decaffeinated coffee
and assorted Tazo® teas

Mid-Morning Break
soft drinks
freshly brewed Starbucks® regular & decaffeinated coffee
and assorted Tazo® teas

Afternoon Break
an assortment of freshly baked jumbo cookies
or brownies
freshly brewed Starbucks® regular & decaffeinated coffee
and assorted Tazo® teas

Deluxe Meeting Day Package .......................... 38.00

Includes our complete meeting day package plus
continuous beverage service throughout the day
with soft drinks & bottled water,
freshly brewed Starbucks® regular & decaffeinated coffee
and assorted Tazo® teas.
Yogurt or granola bars at the mid-morning break,
plus chocolate dipped pretzels or miniature candies and
Individual bagged snacks at the afternoon break.

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is subject to a 21% service charge. Prices listed are per person unless specified otherwise. All prices are current and will be
confirmed three months prior to the date of your function. All food and beverage prices are subject to the customary gratuities and taxes.
### Luncheon Selections
Luncheons include Freshly Baked Rolls and Butter, Starter Course, Entree with Appropriate Starch & Vegetable, Dessert
Regular and Decaffeinated Coffee, Hot or Iced Tea

<table>
<thead>
<tr>
<th>Entrées</th>
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<tbody>
<tr>
<td>Braised Pot Roast</td>
<td>32.50</td>
</tr>
<tr>
<td>merlot gravy &amp; mashed potatoes</td>
<td></td>
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<tr>
<td>Cider-Brined Pork Loin Medallions</td>
<td>28.95</td>
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<tr>
<td>grain mustard cream &amp; grilled apples</td>
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<tr>
<td>Roasted Vegetable Crepes</td>
<td>26.95</td>
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<tr>
<td>ratatouille cream &amp; goat cheese</td>
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<tr>
<td>Spinach-Cheese Ravioli</td>
<td>25.95</td>
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<tr>
<td>tomato-vodka sauce</td>
<td></td>
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<tr>
<td>Spice-Rubbed Salmon</td>
<td>30.95</td>
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<tr>
<td>mango coulis</td>
<td></td>
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<tr>
<td>Cuban-Style Pork Tenderloin</td>
<td>28.95</td>
</tr>
<tr>
<td>citrus beurre blanc</td>
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<tr>
<td>Stir-Fried Sambal Tofu &amp; Vegetables</td>
<td>26.50</td>
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<tr>
<td>jasmine rice</td>
<td></td>
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<tr>
<td>Miso-Glazed Salmon</td>
<td>30.95</td>
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<tr>
<td>ginger beurre blanc</td>
<td></td>
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<tr>
<td>Portabella Ratatouille Tart</td>
<td>26.95</td>
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<tr>
<td>angel-hair pasta &amp; red pepper-fennel sauce</td>
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<tr>
<td>Bruschetta Chicken</td>
<td>28.95</td>
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<tr>
<td>garlic marinated tomato with lemon herb broth</td>
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<tr>
<td>Santa Fe Chicken</td>
<td>28.95</td>
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<tr>
<td>bacon, black beans, corn &amp; pico de gallo cream sauce</td>
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<tr>
<td>Short Rib Stroganoff</td>
<td>32.95</td>
</tr>
<tr>
<td>egg noodles, mushrooms, onions &amp; sherry</td>
<td></td>
</tr>
<tr>
<td>Sliced Roast New York Strip Loin</td>
<td>31.95</td>
</tr>
<tr>
<td>onions, mushroom, bleu cheese crumbles &amp; roasted garlic sauce</td>
<td></td>
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<tr>
<td>Bacon Cheddar Meatloaf</td>
<td>28.50</td>
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<tr>
<td>barbecue glaze</td>
<td></td>
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<tr>
<td>Shrimp-Crusted Tilapia, Creole-Style</td>
<td>30.95</td>
</tr>
<tr>
<td>tomatoes, peppers, onions &amp; herbs</td>
<td></td>
</tr>
<tr>
<td>Sautéed Chicken</td>
<td>29.50</td>
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<tr>
<td>preserved lemon gremolata with fresh herb emulsion</td>
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</tbody>
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### Luncheon Starters
Mixed Seasonal Greens
Caesar Salad
Fresh Fruit Cup
Baby Spinach Salad
with apples, grapes, almonds & fig balsamic vinaigrette
Bibb Lettuce
with tomato-fresh mozzarella salad & pesto vinaigrette
Romaine Wedge
with marinated tomatoes, focaccia croûton & goat cheese ranch dressing
Broccoli Cheddar Soup
Baked Potato Soup
Tomato Basil Soup
Shrimp & Andouille Chowder
Red Curry Sweet Potato Bisque
Roasted Vegetable Soup
with cheese sacchetti

### Dessert Selections
Flourless Chocolate Cake
peanut butter mousse
Carrot Cake
cream cheese frosting
Almond Joy Cake
Tray of Assorted Miniature Pastries
Lemon Berry Trifle
Allgauer’s Toffee Cheesecake
Coconut Tres Leches Cake
Cannoli Cake
pistachio anglaise
Custom Ice Cream Torte
Mousse Trio Gateau

A service charge of 50.00 will be added for meal functions of 25 people or less.
All food and beverage prices are subject to the customary gratuities and taxes.
Lite Luncheon Selections
Lite Luncheon Wraps, Sandwiches and Entree Salads, includes dessert and regular & decaffeinated coffee, hot or iced tea.

Plated Wraps, Sandwiches & Salads

Turkey Harvest Sandwich .......................................................24.50
with apple, brie and spinach with cranberry mayo
on multi-grain bread, served with potato chips

Roast Beef Ciabatta ..............................................................25.50
with caramelized red onion & horseradish cream,
served with potato chips

Chicken Caesar Wrap ...........................................................24.50
with shredded romaine, parmesan & house-made
Caesar dressing, served with potato chips

Buffalo Chicken Wrap ..........................................................24.75
with crispy chicken, lettuce, shredded cheddar &
buffalo-bleu dressing, served with potato chips

Florida Cobb Salad Wrap ....................................................25.75
with spiced chicken, greens, tomato, avocado, bacon,
goat cheese & citrus vinaigrette, served with potato chips

Mediterranean Chopped Salad .............................................22.75
with hummus in fresh pita, with romaine, tomato, cucumber,
olives & bulgur with lemon-oregano vinaigrette
with Chicken .................................................................24.95

Hoisin Seared Salmon Salad ...............................................27.50
with greens, snap peas, oranges, cashews &
honey-lime vinaigrette

Seafood Louis Salad ..........................................................28.95
with chopped iceberg lettuce, shrimp & crab, avocado, tomato,
asparagus, cucumber & classic Louis dressing

Pulled Sesame Chicken Salad .............................................25.50
with Asian mixed greens, snap peas, mango, edamame,
crispy wonton & ponzu vinaigrette

Southwest Chicken Caesar Salad .....................................25.50
with romaine, blackened chicken, corn, roasted peppers,
tomato, cheddar, crispy tortillas & cilantro lime Caesar dressing

Kale & Quinoa Salad ..........................................................22.95
with cranberries, apples, hazelnuts, goat cheese &
pomegranate vinaigrette

Boxed Lunches

Deluxe Boxed Lunch ............................................................23.50
Includes whole fresh fruit, potato chips,
freshly baked cookie and a soft drink
Choice of Sandwich:
  Italian Submarine Wrap
  with salami, pepperoni, capicola, mortadella & provolone,
  seasoned with onion, tomato & lemon-herb vinaigrette
  Focaccia Club
  with turkey, ham & swiss cheese
  Chicken Cobb Pita
  with bleu cheese, bacon, chopped egg & avocado
  Turkey-Avocado Wrap
  cucumber, spinach, tomato, red onion & lemon vinaigrette
  Roast Beef Ciabatta
  with caramelized red onion & horseradish cream

Boxed Lunch ...............................................................20.95
Includes whole fresh fruit, potato chips,
freshly baked cookie and a soft drink
Choice of Sandwich:
  Turkey and Swiss Cheese
  Ham and Cheddar Cheese
  Roast Beef and Provolone
  Grilled Vegetables and Swiss Cheese

Boxed Lunch Southwest Chicken Salad ................................23.95
Includes flour tortilla, freshly baked cookie and a soft drink
Romaine, Spice-Rubbed Chicken Breast, Corn, Black Beans,
Tomato, Cheddar Cheese and Chipotle-Cilantro Dressing

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Lunch Buffets
Includes freshly baked rolls & butter or appropriate breads, plus, Starbucks® regular & decaffeinated coffees, hot tea and iced tea

Lisle Lunch Buffet 30.50
(Minimum of 30 Guests)
Soup du Jour
Assorted Fresh Vegetables & Dip
Chef’s Selection Two Fresh Salads
Roast Beef, Ham, Turkey Breast & Salami
Grilled Vegetables
Sliced Cheeses
Sandwich Toppings
Assorted Breads and Rolls
Carrot Cake

Naperville Lunch Buffet 35.00
(Minimum of 40 Guests)
Soup du Jour
Seasonal Sliced Fresh Fruit
Chef’s Selection of Two Fresh Salads
Potato, Rice or Pasta
Seasonal Vegetables
Choice of two of the following:
Shrimp & Chicken Jambalaya
Herb-Roasted Salmon with preserved lemon gremolata
Mandarin Chicken with asian vegetables
Sliced New York Strip Loin with bleu cheese crumble & roasted garlic sauce
Honey-Ginger Glazed Pork Loin
Pot Roast with merlot gravy
Roasted Vegetable Crepes with ratatouille cream & goat cheese
Boursin Chicken with tomato-basil sauce
Our Pastry Chef’s Selection of Petite Pastries & Desserts

Big Chill Lunch Buffet 30.95
(Minimum of 20 Guests)
Soup du Jour
Select Two Deluxe Sandwiches or Wraps from our Lite Luncheon Menu
Choice of Two Deluxe Salads such as:
Marinated Vegetable Salad
Greek Salad with olives, red onion, feta cheese & herb vinaigrette roasted vegetable couscous salad
or
Salads from our Lite Luncheon Menu
Assorted Miniature Pastries

Heart Healthy Lunch Buffet 36.00
(Minimum of 30 Guests)
Spinach Salad with fresh berries, toasted almonds, with honey balsamic
Quinoa Kale Salad with tomatoes, cucumbers, lemon or Cranberry, Almond & Avocado Salad with arugula & sherry vinaigrette
Herb-Roasted Chicken with balsamic-glazed vegetables
Cajun Tilapia with succotash & remoulade vinaigrette
Whole-Wheat Pasta with roasted cherry tomato sauce & fresh herbs
Garlic-Thyme Roasted Vegetables
Seasonal Sliced Fresh Fruit with yogurt dip, dark chocolate sauce & berry sauce

Sandwich Tray Buffet 28.50
(Minimum of 20 Guests)
Soup du Jour
Cole Slaw & Potato Salad
Relish Tray
Selection of Sandwich Halves
Homemade Brownies

5.00 per person will be added for attendance under Buffet minimum.
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All food and beverage prices are subject to the customary gratuities and taxes.
Lunch Buffets
Includes freshly baked rolls & butter or appropriate breads, plus, Starbucks® regular & decaffeinated coffees, hot tea and iced tea

Down South Lunch Buffet  35.00
(Minimum of 30 Guests)
Relish Tray
Texas Caviar with corn chips
Southern-Style Cucumber Salad
Blackened Catfish with fresh herb remoulade & fresh tomato relish
Southern Fried Chicken Tenders with chile-honey dipping sauce
Mashed Potatoes with home-style gravy
Roasted Carrots
Bourbon Pecan Pie with chocolate drizzle
Banana Pudding with whipped cream

BBQ Lunch Buffet  35.00
(Minimum of 30 Guests)
Loaded Baked Potato Salad
Cole Slaw
Fresh Fruit Salad or Tomato Mozzarella Salad
Fresh Corn Casserole
Barbecue Chicken Skewers
or Herb-Grilled Chicken with fresh tomato-corn relish
Pulled Pork Sliders with assorted sauces
Toffee Cookie Bars
Red Velvet Cupcakes

Taste of the Orient Lunch Buffet  35.00
(Minimum of 30 Guests)
Wonton Soup
Broccoli Salad with cashews & sesame vinaigrette
Soba Noodle Salad with crispy Asian vegetables, shrimp & ponzu vinaigrette
Vegetable-Pineapple Fried Rice
Chili-Garlic Sautééd Green Beans
Choose Two:
  5-Spice Braised Beef
  Hoisin Grilled Chicken
  Teriyaki-Glazed Pork
Almond Cookies
Coconut Crème Brûlée Tart

Italian Lunch Buffet  34.50
(Minimum of 30 Guests)
Minestrone Soup
Caesar Salad
Antipasta Salad with Italian meats & cheeses, cavatappi pasta, marinated vegetables & lemon vinaigrette
Bruschetta Chicken or Asiago-Peppercorn Baked Chicken with florentine alfredo sauce
Choice of Pasta:
  Spinach-Cheese Ravioli with fresh asparagus & tomato vodka sauce
  Baked Rigatoni with sausage, ricotta & marinara sauce
  Beef or Vegetable Lasagna
Garlic Bread
Green Beans with balsamic, pine-nuts & red onions
Assorted Italian Miniature Pastries

Mediterranean Lunch Buffet  35.00
(Minimum of 30 Guests)
Israeli Couscous Salad with roasted vegetables, apricots, almonds & mint
Classic Greek Salad
Housemade Hummus & Fresh Pita
Moroccan Spiced Chicken or Grecian Roasted Chicken
Lemon Baked Tilapia with pinenut parsley gremolata
Braised Green Beans & Tomatoes
Saffron Rice Pilaf
Pistachio Shortbread Cookies
Spiced Rice Pudding with golden raisins

Mexican Lunch Buffet  35.00
(Minimum of 30 Guests)
Chicken Tortilla Soup with avocado crema
Fresh Melon with chile & lime
Southwest Caesar Salad with roasted corn, peppers, black beans, tomatoes & chipotle ranch dressing
Tostadas & Tacos
Choose one meat:
  Chicken Tinga, Shredded Beef or Pork al Pastor
Cheese & Vegetable Enchiladas
Frijoles Borrachos with beer, onions, peppers & tomatoes
Arroz Verde with poblano & cilantro
Mini Churros with cinnamon-chocolate sauce
Tres Leches Cake

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2015  3003 corporate west drive, lisle, illinois  60532  Tel: 630-505-0900 / fax: 630-505-8948
www.lislenaperville.hilton.com
### Dinner

Your four-course dinner includes soup, salad, entree, freshly baked rolls and butter. Regular & decaffeinated coffee, hot tea and dessert.

### Entrees

<table>
<thead>
<tr>
<th>Entree</th>
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<tbody>
<tr>
<td>Beef Tenderloin &amp; Portabella Stack</td>
<td>47.00</td>
</tr>
<tr>
<td>with rosemary demi-glace, boursin mashed potatoes &amp; seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Chicken Breast Oscar</td>
<td>43.00</td>
</tr>
<tr>
<td>with blue crab &amp; asparagus, fresh herb hollandaise &amp; rice pilaf</td>
<td></td>
</tr>
<tr>
<td>Caesar Salmon</td>
<td>45.00</td>
</tr>
<tr>
<td>with anchovy-garlic beurre blanc, roasted yukon golds &amp; haricot verts, grilled romaine</td>
<td></td>
</tr>
<tr>
<td>Whiskey-Blined Pork Loin</td>
<td>42.00</td>
</tr>
<tr>
<td>with apple fennel jus, potato-parsnip mash &amp; roasted carrots</td>
<td></td>
</tr>
<tr>
<td>Harissa-Roasted Chicken with Citrus &amp; Herbs</td>
<td>38.00</td>
</tr>
<tr>
<td>apricot reduction, Israeli couscous with vegetables &amp; mint</td>
<td></td>
</tr>
<tr>
<td>Roasted Vegetable Crepes</td>
<td>35.00</td>
</tr>
<tr>
<td>with ratatouille cream &amp; goat cheese</td>
<td></td>
</tr>
<tr>
<td>Grilled Asparagus &amp; Portabella</td>
<td>34.50</td>
</tr>
<tr>
<td>over fresh herb-fontina polenta with roasted cherry tomatoes &amp; pesto</td>
<td></td>
</tr>
<tr>
<td>Soy-Ginger Seared Tofu</td>
<td>35.00</td>
</tr>
<tr>
<td>with baby bok choy, cashews, jasmine rice &amp; mandarin chili glaze</td>
<td></td>
</tr>
<tr>
<td>Crispy Three-Cheese Risotto Cake</td>
<td>35.00</td>
</tr>
<tr>
<td>over sautéed zucchini ribbons with romesco sauce</td>
<td></td>
</tr>
<tr>
<td>Sautéed Chicken</td>
<td>38.00</td>
</tr>
<tr>
<td>with preserved lemon gremolata, fresh herb emulsion,</td>
<td></td>
</tr>
<tr>
<td>toasted orzo-pinenut pilaf &amp; grilled summer squash</td>
<td></td>
</tr>
<tr>
<td>Caribbean Jerk Pork Tenderloin &amp; Coconut Jumbo Shrimp</td>
<td>46.00</td>
</tr>
<tr>
<td>with spicy pineapple chutney, rice &amp; seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Citrus-Baked Walleye</td>
<td>45.00</td>
</tr>
<tr>
<td>with rice pilaf, green beans and smoked paprika buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Shellfish-Roasted Cod</td>
<td>46.00</td>
</tr>
<tr>
<td>with cioppino broth, herbed potatoes &amp; grilled asparagus</td>
<td></td>
</tr>
<tr>
<td>Boursin Crusted Chicken</td>
<td>39.00</td>
</tr>
<tr>
<td>with tomato-vodka sauce, angel hair pasta &amp; seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Italian Stuffed Chicken</td>
<td>40.00</td>
</tr>
<tr>
<td>with prosciutto, fontina &amp; herbs, spaghetti-spinach sauté</td>
<td></td>
</tr>
<tr>
<td>&amp; roasted tomato sauce</td>
<td></td>
</tr>
<tr>
<td>Citrus Marinated Pork Loin</td>
<td>42.00</td>
</tr>
<tr>
<td>with chimichurri sauce, mashed sweet potatoes &amp; seasonal vegetables</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon au Jus</td>
<td>52.00</td>
</tr>
<tr>
<td>with caramelized onions &amp; mushrooms, garlic-parmesan green beans &amp; duchess potatoes</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon &amp; Chicken</td>
<td>50.00</td>
</tr>
<tr>
<td>with madeira wine cream sauce, double-baked potato, broccoli and carrots</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon au Jus &amp; Shrimp</td>
<td>53.00</td>
</tr>
<tr>
<td>with citrus herb beurre blanc, fresh mashed potatoes and asparagus</td>
<td></td>
</tr>
<tr>
<td>Beef Short Rib Stroganoff</td>
<td>46.00</td>
</tr>
<tr>
<td>with herb-egg noodles, green beans &amp; carrots</td>
<td></td>
</tr>
</tbody>
</table>

### Hors d’Oeuvres Package 10.95 per person

Choice of four served continuously for one hour.

- Spanish Shrimp Cocktail Spoon
- Crostini with lemon ricotta, prosciutto & fennel slaw
- Watermelon & Feta Bites
- Classic Tomato Bruschetta
- Stuffed Strawberries with brie & pistachios
- BBQ Meatballs
- Mushroom Profiterole
- Spinach-Artichoke Dip in phyllo
- Buffalo Chicken Spring Rolls
- Bacon & Asiago Stuffed New Potatoes
- Stuffed Corn Masa Cake with cotija cheese
- Shredded Pork Nacho with habañero-lime cream

A service charge of 50.00 will be added for meal functions of 25 people or less. All food and beverage prices are subject to the customary gratuities and taxes.
Four-Course Dinner Accompaniments

**Soups**
- Potato-Leek
- Chilled Gazpacho with Avocado Crema
- Vegetable Couscous
- Shrimp & Andouille Chowder
- Tomato-Basil
- Roasted Carrot & Apple
- Chicken Tortilla
- Broccoli Cheddar
- White Bean & Kale
- Ratatouille Bisque
- Cream of Chicken & Wild Rice

**Salads**
- Hilton House Salad
- Caesar Salad
- Field Greens tomato, artichoke, olives & asiago-caramelized onion crostini and balsamic vinaigrette
- Steakhouse Wedge Salad with bleu cheese crumbles, diced tomato, red onion & bleu cheese dressing
- Baby Spinach Salad with fresh berries, almonds, goat cheese & poppyseed vinaigrette 1.50 addl. per person
- Mixed Greens with roasted butternut squash, cranberries, pecans & maple vinaigrette 1.50 addl. per person
- Mixed Greens with julienne tart apples, fennel, crisp bacon & cider vinaigrette 1.50 addl. per person
- Grilled Asparagus with oranges, tomatoes, manchego cheese & sherry vinaigrette 1.50 addl. per person
- Allgauer’s Salad with pears, bleu cheese, walnuts and sherry vinaigrette 1.50 addl. per person

**Desserts**
- Caramel-Apple Cake
- Fresh Fruit Gazpacho, Sorbet Trio with cinnamon chips
- Raspberry, Lemon or Mango Sorbet
- Allgauer’s Toffee Cheesecake
- Flourless Chocolate Cake with hazelnut mousse
- Custom Ice Cream Torte
- Pineapple Cream Tart with red grape relish
- Fresh Berries, Gran Marnier Sabayon & Chocolate Crackle Cookie
- Chocolate-Almond Cake Roll with coconut anglaise
- Chocolate Kahlua Cake with espresso anglaise
- Pear-Almond Tart with mixed cherry compote
- Ice Cream Profiterole Trio with chocolate drizzle
- Choice of One Combination:
  - Vanilla, Banana & Caramel
  - Vanilla, Coconut & Chocolate
  - Vanilla, Raspberry & Mango Sorbets

*Ice Cream Profiterole Trio with chocolate drizzle

A service charge of 50.00 will be added for meal functions of 25 people or less. All food and beverage prices are subject to the customary gratuities and taxes.
**Dinner Buffets**
Includes freshly baked rolls & butter or appropriate breads, plus, Starbucks® regular & decaffeinated coffees, hot tea and iced tea.

**Smart Dinner Buffet** 47.00
(Minimum of 30 Guests)
- Mixed Greens with roasted beets, apples, fig-balsamic vinaigrette
- Quinoa Kale Salad with tomatoes, cucumbers, lemon
- Papaya with fresh berries & peppered walnuts
- Spice-Rubbed Chicken with julienne vegetables & mango coulis
- Honey-Ginger Salmon
- Roasted Cauliflower with capers & golden raisins
- Whole-Wheat Pasta with roasted cherry tomato sauce & fresh herbs
- Roasted Sweet Potatoes with red onion and rosemary
- Fruit & Yogurt Granola Trifle

**Tuscan Dinner Buffet** 48.00
(Minimum of 30 Guests)
- Creamy Ratatouille Soup
- Panzanella Salad with tomato, cucumber, olives, capers, & balsamic vinaigrette
- Caesar Salad
- Cheese Tortellini Salad
- Italian Stuffed Chicken with prosciutto, fontina, herbs & white wine-garlic sauce
- or
- Chicken Vesuvio
- Choice of Pasta:
  - Spinach-Cheese Ravioli with fresh asparagus & tomato vodka sauce
  - Baked Rigatoni with sausage, ricotta & marinara sauce
  - Bowtie Pasta with crispy pancetta, peas, sun-dried tomatoes & four cheese sauce
- Baked Eggplant Parmesan
- Roasted Fennel & Carrots
- Garlic Bread
- Tiramisu
- Mini Cannoli

**The Hilton Dinner Buffet** 49.00
(Minimum of 50 Guests)
- Soup du Jour
- Mixed Seasonal Greens with Dressing
- Chef’s Selection two additional Salads
- Choice of three of the following entrees:
  - Citrus Chicken
  - Chicken Roulade with spinach & sundried tomatoes
  - Parmesan Crusted Chicken with tomato basil sauce
  - Shrimp and Scallops with pasta and lobster sauce
  - Vegetable Ravioli with red pepper fennel sauce
  - Honey Ginger Salmon
  - Roast Pork Loin with garlic thyme sauce
  - Dijon-Crusted Tilapia with champagne confetti sauce
  - Sliced New York Strip Loin with wild mushroom bordelaise
  - Prime Rib of Beef (8.00 additional per person)
- Choice of Potato, Rice or Pasta
- Seasonal Vegetables
- Fresh Pastries, Mousses and Cakes

**Mexican Dinner Buffet** 48.00
(Minimum of 30 Guests)
- “Pozole” Hominy Soup
- Jicama, Avocado & Orange Salad
- Watermelon Salad with arugula, cucumbers & queso fresco
- Chicken Mole or Salsa Verde Braised Pork plus
- Beef Barbacoa or Seasonal Fish Veracruzana
- Yucatan Vegetables
- Mexican Rice
- Ancho Chile Chocolate Cake with cinnamon whipped cream
- Caramel Flan with fresh fruit salsa

5.00 per person will be added for attendance under Buffet minimum. A service charge of 50.00 will be added for meal functions of 25 people or less. A service charge of $90.00 will be assessed for each chef required for in-room preparation and service. All food and beverage prices are subject to the customary gratuities and taxes.
## Reception

### Cold Hors d’Oeuvres Selections

All prices are for 50 pieces of one hors d'oeuvres item

- Melon Gazpacho Shooter
- Vegetable Crudite Cup
- Caprese Skewer
- Miniature Italian Submarine Sandwich Slices
- Crostini with lemon ricotta, prosciutto & fennel slaw
- Watermelon & Feta Bites
- Phyllo Cups with hummus & veggie relish
- Belgium Endive stuffed with bleu cheese, pears and walnuts
- Assorted California Sushi Rolls
- Rare Beef & Horseradish Canapes
- Asparagus Wrapped with Prosciutto Ham
- Classic Tomato Bruschetta
- Chipotle Deviled Eggs - custom flavors available
- Stuffed Strawberries with brie & pistachios
  - 155.00 per 50 pieces

- Spanish Shrimp Cocktail Spoon
- Seafood Ceviche Shooter
- Smoked Salmon Canape with dill-caper cream cheese
- Crabmeat Stuffed Cherry Tomatoes
- Sesame Seared Rare Tuna on wonton with soy & wasabi
- Herb Grilled Shrimp on roasted garlic toast point
  - 175.00 per 50 pieces

- Salmon-Avocado Tartare
- Chilled Jumbo Shrimp
- Fresh Oysters on the Half Shell
  - 210.00 per 50 pieces

### Hot Hors d’Oeuvres Selections

All prices are for 50 pieces of one hors d'oeuvres item

- Miniature Burritos
- BBQ Meatballs
- Spicy Chicken Wings
- Smoked Mozzarella Calzone
- Baked Artichoke Bruschetta
- Mushroom Profiterole
- Spinach-Artichoke Dip in Phyllo
  - 130.00 per 50 pieces

- Artichoke Olive Tart
- Asian Pot Stickers
- Buffalo Chicken Spring Roll
- Miniature Deep Dish Pizzas
- Salmon Satay with hoisin-ginger glaze
- Bacon & Asago Stuffed New Potatoes
- Mediterranean Risotto Croquette
- Stuffed Corn Masa Cake with cotija cheese
- Beef Shepherds Pie
- Three Cheese Polenta with mushroom ragout
- Crispy Seafood Mac-n-Cheese Bites
- Shredded Pork Nacho with habanero-lime cream
- Crab-Brie-Asparagus Tart
  - 160.00 per 50 pieces

- Oysters Rockefeller
- Seafood Cakes
- Miniature Potato Pancakes with smoked salmon, sour cream & chives
- Beef Tenderloin & Portabella Kabob
- Crispy Sesame Shrimp with sriracha ketchup
  - 190.00 per 50 pieces

### Specialty Embellishments

(MINIMUM 20 GUESTS)

<table>
<thead>
<tr>
<th>Embellishment</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Cheese Display</td>
<td>9.00 per guest</td>
</tr>
<tr>
<td>Selection domestic cheese with fruit, crackers &amp; french bread</td>
<td></td>
</tr>
<tr>
<td>International Cheese Board</td>
<td>11.00 per guest</td>
</tr>
<tr>
<td>Soft ripened &amp; hardened imported cheese with soft ripened &amp; hardened imported cheeses with dried fruits and preserves, plus crispy breads</td>
<td></td>
</tr>
<tr>
<td>Garden Fresh Vegetables</td>
<td>7.50 per guest</td>
</tr>
<tr>
<td>Seasonal display of crisp fresh vegetables &amp; dip</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Display</td>
<td>7.50 per guest</td>
</tr>
<tr>
<td>Seasonal display of sliced fresh fruit</td>
<td></td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>10.00 per guest</td>
</tr>
<tr>
<td>Featuring italian meats, cheese &amp; marinated vegetables</td>
<td></td>
</tr>
<tr>
<td>Side of Smoked Norwegian Salmon</td>
<td>250.00</td>
</tr>
<tr>
<td>Red onions, capers, chopped eggs, cream cheese &amp; cocktail pumpernickel bread</td>
<td></td>
</tr>
</tbody>
</table>
Creation Stations
Pricing is based on use as part of a Reception

**Quesadilla Station - Select 2**  15.00  *(Minimum of 30 Guests)*
Tequila-Lime Shrimp with onions and peppers
Chile-Rubbed Pork Shoulder with cotija cheese & cilantro
Veggie with fresh spinach, mushrooms, red onion and pepper-jack cheese
Grilled Chicken Cheddar-Jack Cheese with chile ranch
Steak with bleu cheese & caramelized onions
Mango & Goat Cheese with chipotle BBQ sauce
Includes Pico de Gallo & Sour Cream
add House-made Guacamole................................. 1.00 additional per person
(ask us for customized combinations)

**Risotto Station - Select 2**  15.00  *(Minimum of 30 Guests)*
Risotto will be prepared on the station and transferred to chafing dishes for quick service.
Wild Mushroom Risotto
mushrooms, white wine & parmesan cheese
Seafood Risotto
a fresh combination of shellfish, rich shellfish stock and fresh herbs
Cajun Shrimp and Andouille Sausage Risotto
creole seasoned shrimp and diced andouille sausage
Asparagus Risotto
Italian parsley, lemon and boursin cheese
Butternut Squash & Hazelnut Risotto
with spinach & caramelized onions

**Mac-n-Cheese Station - Select 2**  15.00  *(Minimum of 30 Guests)*
Buffalo Chicken Mac-n-Cheese
spicy buffalo chicken, cheddar & bleu cheeses
Bacon & Smoked Cheddar Mac-n-Cheese
applewood smoked bacon, sharp cheddar & asiago cheeses
Shrimp & Crab Mac-n-Cheese
whole shrimp & blue crab, white cheddar & brie cheeses
Beef Tender & Horseradish Mac-n-Cheese
tenderloin chunks, a hint of horseradish and parmesan cheese
Plain Old 4-Cheese Mac

**French Fry Stand**  10.00  *(Minimum of 30 Guests)*
French Fries, fried on site, served with a variety of dipping sauces. Select 3:
Sriracha Ketchup
Garlic Aioli
Chile Ranch
Buffalo Bleu Cheese Sauce
Cheddar Cheese Sauce
Truffle Aioli

**Shaken” Salad Station - Select 2**  12.00  *(Minimum of 30 Guests)*
Allgauer’s Salad  mesclun greens, bleu cheese, pears, peppered walnuts and sherry vinaigrette
Mixed Berries Salad  greens, assortment of fresh berries, goat cheese, toasted almonds and raspberry vinaigrette
Caprese Salad  grape tomatoes, fresh mozzarella, basil, arugula, asiasiog cheese and black pepper balsamic vinaigrette
Florida Caesar Salad  romaine, tequila-marinared shrimp, herb croûtons and our Key Lime Caesar dressing
Watermelon & Feta Salad  arugula, pistachios, and honey-balsamic vinaigrette

**Polenta Bar**  15.00  *(Minimum of 30 Guests)*
Our Creamy Italian Polenta finished with three Italian cheeses, plus a choice of two toppings:
Wild Mushroom Ragout
Spinach, Roasted Garlic & Sun Dried Tomatoes
Spicy Italian Sausage & Peppers
Ratatouille
Shrimp New Orleans

**Fresh Crepes Stand - Select 2**  15.00  *(Minimum of 30 Guests)*
**Savory Crepes with fresh herbs:**
Shrimp Scampi with citrus herb buerre blanc
Mixed Mushrooms & Sherry Cream Sauce
Asparagus & Roasted Tomatoes topped with fresh basil hollandaise
Grilled Chicken & Spinach with brie & caramelized onion sauce
**Sweet Crepes with Vanilla & Orange Zest:**
Fresh Mixed Berries & Vanilla Bean Mascarpone Cream
Sautéed Apples & Golden Raisins with cinnamon-brandy sabayon
Chocolate-Hazelnut & Banana-Filled with salted caramel sauce
Poached Pear & Almond with tart cherry sauce

All food and beverage prices are subject to the customary gratuities and taxes. A service charge of $90.00 will be assessed for each chef required for in-room preparation and service.
Reception

Carving Station
Carved items served with silver dollar rolls, horseradish cream, mustard, mayonnaise, au jus or appropriate accompaniments

Roasted Steamship Round of Beef............... $710.00 (serves 150)
Roasted Strip Loin of Beef ............................ 250.00 (serves 30)
Roasted Tenderloin of Beef ............................ 250.00 (serves 20)
Smoked Ham ................................................. 220.00 (serves 50)
with pineapple maple jus
Roasted Boneless Turkey Breast ............... 210.00 (serves 30)
Crab-Crusted Salmon .................................... 155.00 (serves 15)
“Everything”-Crusted Swordfish ............... 290.00 (serves 30)

Chef’s Station
Chef Station pricing is based on use as part of a reception

Asian Sauté Station $18.00 per guest
(Minimum 30 Guests)
Shrimp & Chicken with honey-ginger sauce, shallots & fresh herbs,
served with jasmine rice, shiitake mushrooms, snap peas,
bok choy and baby corn

Pasta Station $15.00 per guest
(Minimum 25 Guests)
Assorted linguine & cheese filled tortellini with fresh tomato marinara &
four cheese cream sauces, seasonal vegetables and fresh parmesan cheese
Add Chicken or Sausage ................................................. 4.00 per person addl.

Southwestern Fajita Station $18.00 per guest
(Minimum 25 Guests)
Marinated beef & chicken with guacamole, grated cheese,
shredded lettuce, pico de gallo, sautéed onions, bell peppers,
sour cream & flour tortillas

Snacks

Buffalo Chicken Dip................................................. $55.00
with tortilla chips, carrots & celery
Deluxe Mixed Nuts ........................................ 35.00 per pound
Tortilla Chips & Guacamole ...................... 40.00 per bowl
Honey Roasted Peanuts .......................... 32.00 per bowl
Potato Chips ......................................................... 30.00 per bowl
with French onion dip or roqueford dip
Warm Wild Mushroom Spread ....................... 45.00
with French bread
Warm Artichoke & Spinach Dip .................. 45.00
with chips or bread
Tortilla Chips & Salsa ......................... 35.00 per pound
Spicy Bar Mix .................................................. 26.00 per pound
Popcorn, Pretzels, Tortilla or Potato Chips .................. 21.00 per pound
Red Pepper Hummus ................................................. 38.00
with pita chips
custom flavors available

A service charge of $90.00 will be assessed for each chef required for in-room preparation and service.
All prices are current and will be confirmed three months prior to the date of your function.
All food and beverage prices are subject to the customary gratuities and taxes.
## Complete Bars

### Packages

Prices include your choice of house, premium or luxury liquor, regular or light domestic beer, house wine and mixers. Dinner wine, champagne and after-dinner cordials are additional. Bartender charges are applicable. Additional items must be specified.

<table>
<thead>
<tr>
<th>Type</th>
<th>House</th>
<th>Premium</th>
<th>Luxury</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scotch</td>
<td>Cutty Sark</td>
<td>Dewars</td>
<td>Chivas Regal</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td>Makers Mark</td>
<td>Knob Creek</td>
</tr>
<tr>
<td>Canadian</td>
<td>Beam 8 Star</td>
<td>Canadian Club</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Vodka</td>
<td>Gilbeys</td>
<td>Skyy</td>
<td>Absolut</td>
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<tr>
<td>Gin</td>
<td>Gilbeys</td>
<td>Beefeater</td>
<td>Bombay Sapphire</td>
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<tr>
<td>Rum</td>
<td>Castillo Silver</td>
<td>Bacardi Silver</td>
<td>Bacardi Select</td>
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<tr>
<td>Tequila</td>
<td>Arandas</td>
<td>Sauza</td>
<td>1800</td>
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<td>Wine</td>
<td>Sycamore Lane</td>
<td>Sycamore Lane</td>
<td>Sycamore Lane</td>
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<tr>
<td>Bottled Beer</td>
<td>Budweiser</td>
<td>Choose Two: Choose Three:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Miller</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

A labor charge of 100.00 per bartender for four hours will be assessed for all banquet bar functions. For every 500.00 generated in beverage revenue (excluding gratuities and taxes), a bartender fee will be waived.

## Liquor Laws and Policies

All persons consuming alcoholic beverages in any area of the hotel must be 21 years of age or over. The hotel reserves the right to terminate liquor service at a function if minors attending intend to consume alcoholic beverages. The sale and services of alcoholic beverages are regulated by the Illinois State Liquor Commission. The Hilton Lisle/Naperville, as a licensee, is responsible for the administration of these regulations. It is a policy, therefore, that liquor cannot be brought into the hotel from outside sources.

All prices are current and will be confirmed three months prior to the date of your function. All beverage prices are subject to the customary gratuities and taxes. Cash Bar prices include tax, not gratuity.
<table>
<thead>
<tr>
<th>Lobby Level Room</th>
<th>Sq. Ft. Dimensions</th>
<th>L/W/H</th>
<th>Rounds</th>
<th>Classroom</th>
<th>Theater</th>
<th>U-Shape</th>
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</thead>
<tbody>
<tr>
<td>Banquet</td>
<td></td>
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</tr>
<tr>
<td>Regency 5280</td>
<td>66'x80'x12'</td>
<td>480</td>
<td>-</td>
<td>700</td>
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<tr>
<td>Pine 704</td>
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<td>60</td>
<td>40</td>
<td>80</td>
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<tr>
<td>Spruce 704</td>
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<td>60</td>
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<tr>
<td>Walnut 704</td>
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<td>80</td>
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<td>Maple 704</td>
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<tr>
<td>Majestic 3616</td>
<td>L-shape</td>
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<tr>
<td>Birch 768</td>
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<td>70</td>
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<td>Hickory 768</td>
<td>24'x32'x11'5&quot;</td>
<td>60</td>
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<td>80</td>
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<tr>
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<td>40</td>
<td>80</td>
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<tr>
<td>Willow 820</td>
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<td>80</td>
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<td>90</td>
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<td>Majestic 3616</td>
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<td>Birch 768</td>
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<td>Willow 820</td>
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<tr>
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<tr>
<td>Parlor West 850</td>
<td>34'x28'x11'5&quot;</td>
<td>90</td>
<td>38</td>
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<tr>
<td>Conference Room I 506</td>
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<td>40</td>
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<td>50</td>
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<tr>
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<tr>
<td>Conference Room III 552</td>
<td>23'x24'x8'5&quot;</td>
<td>40</td>
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<td>50</td>
<td>18</td>
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<tr>
<td>Conference Room IV 552</td>
<td>23'x24'x8'5&quot;</td>
<td>40</td>
<td>28</td>
<td>50</td>
<td>18</td>
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</tbody>
</table>

**Lower Conference Level**

| Parlor East/West 1800 | 72'x25'x8'5"     | 180   | -      | 190       | -       | -       |
| Parlor East 950       | 38'x25'x8'5"     | 90    | 42     | 100       | 35      | -       |
| Parlor West 850       | 34'x25'x8'5"     | 90    | 42     | 100       | 35      | -       |
| Conference Room I 506 | 23'x22'x8'5"      | 40    | 28     | 50        | 18      | -       |
| Conference Room II 506| 23'x22'x8'5"      | 40    | 28     | 50        | 18      | -       |
| Conference Room III 552| 23'x24'x8'5"    | 40    | 28     | 50        | 18      | -       |
| Conference Room IV 552| 23'x24'x8'5"     | 40    | 28     | 50        | 18      | -       |

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**Hotel Layout**

[Diagram of Hotel Layout]