Hilton Rosemont Chicago O’Hare
Wedding Package

Your wedding is a milestone in your life to be celebrated and remembered. The refinement of the service at Hilton Rosemont Chicago O’Hare will allow you and your guests to capture the beauty of your momentous occasion. With its boutique feel, romantic décor, exquisite cuisine and customized service, we will ensure your event to be truly memorable from beginning to end.
Let our award-winning chef prepare a cuisine that will amaze your taste buds.

Please contact our Catering experts for more details.

Our Reception Package Includes:

- White Glove Service
- Five Butler passed Hors d’ Oeuvres
- 4 hours of Premium Open Bar
- Complimentary Champagne Toast to Honor the Bride and Groom
- Wine Service during your Meal
- An Exquisite Four Course Meal
- Wedding Cake customized to Your Taste
- Ivory Bichon floor-length linens, Mirror Base and Votive Candles for each table
- Coat Check Attendant at $150.00 per attendant
- Overnight Accommodations for the Bridal Couple with Breakfast in Bed
- Special Amenity Delivered to the Bride and Groom
- Banquet Space for your Wedding Ceremony at $2.50 per person (minimum $400.00)
- Discounted Overnight Accommodations for your Guests
- Complimentary Parking for Local Attendees
- Special Parking rate of $10.00 per car per day for overnight guests
Hors d’Oeuvres Package
Select five per person

Cold Selections Butler Passed

Beef Tenderloin en Brioche
Grilled Pepper Shrimp with Vodka Cocktail Sauce
Curried Chicken Tartlets
California Rolls with Pickled Ginger and Wasabi Horseradish
Roma Tomato Bruschetta and Basil

Hot Selections Butler Passed

Spanakopita
Barbecued Meatballs
Assortment Mini Quiche
Assortment of Mini Pizzas
Chicken Sate with Peanut Dipping Sauce
Teriyaki Beef Kabobs
Reuben Spring Rolls with Thousand island Dipping Sauce
Artichoke and Boursin Beignets
Shredded Chicken Dim Sum
Goat Cheese and Sun-dried Tomato Triangles
Chicken and Black Bean Cornucopias
Artichoke Puttanesca Flatbreads
Brie and Raspberry Phyllo Cups

Add Hors d’Oeuvres to your Wedding Package

Display
(minimum 10)
Vegetable Crudités, Ranch & Blue Cheese Dips
$5.95 per person
Sliced Seasonal Fresh Fruit and Berries with Yogurt Dip
$5.95 per person
Imported and Domestic Cheese Display with Breads & Crackers
$6.95 per person
Chilled Shrimp over Ice with Cocktail Sauce and Horseradish
$375.00 per 100 pieces
Crab Claws over ice with Cocktail Sauce and Mustard Sauce
$350.00 per 100 pieces
WEDDING PACKAGE
Selection of Soup, Appetizer & Assorted Rolls & Butter
Main Entrée, one Starch and one Vegetable
Custom Blend of Regular and Decaffeinated Coffee,
Specialty Herbal Hot and Iced Teas

Appetizer Selections
Roasted Corn & Crab Chowder
Cream of Roma Tomato with Chiffonade of Basil
Wisconsin Cheddar and Broccoli
Italian Wedding
Potato Leek with Chopped Chives
Roasted Rosemary Chicken with Israeli Cous Cous
Cream of Asparagus
Lobster Bisque $2.00 additional per guest
Enhancement Special

Salad Selections
Classic Caesar Salad
Homemade Dressing, Herbed Croutons and Shaved Parmesan Cheese Tossed Ala Minute

Baby Spinach Salad
Button Mushroom, Shaved Red Onions, Fire Roasted Red Peppers paired with Düsseldorf Dressing

Spring Greens Salad
English Cucumbers, Red and Yellow Grape Tomatoes, Curled Carrots and Beets
Choice of two dressings

Flame Roasted Vegetable Salad
Marinated Vegetables diced nestled atop Boston Bibb Lettuce with Balsamic Vinaigrette

The Wedge
Iceberg, Crumbled Blue Cheese, Shaved Onion and Tomato
**Entrée Selections**

*Harvest Stuffed Chicken*
Wild Rice, Dried Cherries & Asparagus Chardonnay Cream Sauce  
$84.95 per person

*Sautéed Chicken Piccata*
Fresh Chicken Breast topped with a Lemon Caper Beurre Blanc  
$81.95

*Pecan Crusted Breast of Chicken*
Cranberry Demi-Glace  
$83.95 per person

*Mediterranean Stuffed Chicken*
Chicken Breast filled with Artichokes, Spinach and Feta Cheese, Sun-Dried Tomato Cream Sauce  
$84.95 per person

*Grilled Atlantic Salmon*
Herb Marinated and paired with Lemon Caper Sauce  
$85.95 per person

*Roasted Salmon Americaine*
Lobster Cream Sauce  
$87.95 per person

*Crab en Crusted Tilapia*
Lump Crab Meat topping and Creole Cream Sauce on a bed of Spinach  
$87.95 per person

*Seared Chilean Sea Bass*
Wild Sea Bass paired with a Honey and Ginger Emulsion  
$89.95 per person

*Grilled Beef Tenderloin Filet*
Red Wine Thyme Reduction atop a Forest Mushroom Ragout  
$99.95 per person

12 ounces Peppercorn Roasted New York Sirloin
Tender New York Strip Loin and served with Caramelized Onions and Cognac Sauce  
$95.95 per person

14 ounce Roasted Prime Rib
Tender Prime Rib paired with a with a warm Horseradish Cream Sauce and Fried Onions  
$90.95 per person

**Duets**
Combine any two of the above entrees and create a personalized duet plate.
Portion size is adjusted to accommodate proper service.
$94.95 per person

**Dessert**
*Custom Designed Wedding Cake served on individually painted plates*

**Sweet Tables**

**Indulgence**
*Mini Pastries, an Assortment of Truffles, Coffee and Tea*  
*(Choice of 4 mini pastries)*
*(Minimum of 25 guests at 3.5 pieces per person)*
$9.95 per person

**A Sweet Ending**
*Mini Pastries and Cakes, Tortes, Coffee and Tea*  
*(Choice of 5 mini pastries and 3 whole Cakes, Tortes)*
*(Minimum of 35 guests at 6.5 pieces per person)*
$12.95 per person

**The Celebration**
*Choice of Mini European Pastries, Big Cookies, Double Fudge Brownies, Rice Crispy Treats, Lemon Bars, White and Dark Chocolate Dipped Oreo’s, English Toffee, and Choice of Whole Cakes, Tortes, Coffee and Tea*  
*(Choice of 7 mini Pastries and 4 whole Cakes, Tortes)*
*(Minimum of 75 guests at 8.5 pieces per person)*
$16.95 per person

**Sliced Fresh Fruit Display**
*(Minimum of 25 guests)*  
*Add on to a Sweet Table*
$5.95 per person

18’ Chocolate Covered Strawberry Tree (75 pieces) $150.00  
12’ Chocolate Covered Strawberry Tree (55 pieces) $110.00

**Deluxe Coffee Station**
*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Orange Rinds, Rock Candy Sticks, Chocolate Shavings, Whipped Cream*
$4.50 per person
Sweet Table Selections

Cakes & Tortes
Choose from the following:
- Black Forrest
- Cappuccino
- Fresh Raspberry
- Hawaiian
- Marble
- Triangle
- Carrot Cake
- Chocolate Strawberry
- Fruit Tart
- Hazelnut Volcano
- Opera
- Tiramisu
- Cannoli
- Double Chocolate
- Gianduja
- Limoncello
- Tres Leches
- Blueberry Lemon Bread
- Pudding

Mini Pastries
Choose from the following:
- Black Forrest
- Cheesecake
- Éclairs
- Per Mousse
- Cream Puff Swans
- Ba Ba Rum Crème Brulee
- Shots
- Cannoli
- Chocolate Mousse Bon Bon
- Lemon Mousse Cake
- Petit Four
- Key Lime Tart
- Fruit Tart
- Assorted Mousse Shots
- Carrot Cake
- French Cream Puff
- Napoleon
- Strawberry Mousse Cake
- Tiramisu
- Chocolate Covered
- Strawberries
- Triangle Cake
Specialty Beverage Stations

Cordial Display
Bailey's Irish Cream, Frangelico, Kahlua, Chambord, Amaretto Di Saronno, Sambuca, Grand Marnier, Godiva, Lemoncello
$12.00 per drink $100.00 Bartender Fee

Martini Bar
Apple, Cosmopolitan, Chocolate, Lemon and Classic
Premium Brand Vodka $13.00 per person
$100 Bartender
Martini Luge Ice Sculpture Available
(See Catering Manager for pricing)

Mojito Bar
Classic Min, Mango and Passion Fruit
$11.00 per person
## WEDDING PACKAGE

**Bar Brands**

<table>
<thead>
<tr>
<th>Premium Brands</th>
<th>Crown Brands</th>
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</thead>
<tbody>
<tr>
<td><strong>Vodka</strong> Skyy</td>
<td><strong>Vodka</strong> Grey Goose</td>
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<tr>
<td><strong>Gin</strong> Bombay</td>
<td><strong>Gin</strong> Tanqueray</td>
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<tr>
<td><strong>Rum</strong> Bacardi Superior</td>
<td><strong>Rum</strong> Bacardi Select &amp; Captain Morgan</td>
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<tr>
<td><strong>Tequila</strong> Jose Cuervo Especial</td>
<td><strong>Tequila</strong> 1800 Tequila</td>
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<tr>
<td><strong>Bourbon</strong> Jim Beam</td>
<td><strong>Bourbon</strong> Jack Daniels</td>
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<tr>
<td><strong>Blended Whiskey</strong> Canadian Club</td>
<td><strong>Blended Whiskey</strong> Crown Royal</td>
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<tr>
<td><strong>Scotch</strong> Johnnie Walker Red Label</td>
<td><strong>Scotch</strong> Johnnie Walker Black</td>
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</tbody>
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Greystone Cellars Wine
Cabernet, Merlot, Chardonnay

Parducci Organic Wines
Cabernet, Merlot, Chardonnay, Pinot Grigio

### Domestic Beers

*(Select Two)*

Michelob, Michelob Light, Miller Lite, MGD, Budweiser, Budlight, Coors Light

### Imported & Micro Brew

*(Select Two)*

Heineken, Amstel Light, Corona Extra, Goose Island, Sam Adams, Stella Artois, Blue Moon

Upgrade your Bar to Crown Brands at $10.00 per person
Additional hours of bar may be added to your package at $9.00 per person for
Premium Brand and $10.00 per person for Crown Brand (per hour)
**Children’s Wedding Entrées**
Ages 12 and under
Includes: Milk or Soda during the meal

**Appetizer**
Select one
- Fresh Fruit Cup
- Caesar Salad
- Tossed Garden Salad
- Mozzarella Sticks with Marinara Sauce

**Entrée**
Select one
- Cheese Pizza and Mostaccioli
- Chicken Fingers and French Fries
- Spaghetti Marinara and Garlic Bread
- Hamburger and French Fries
- Hot Dog and French Fries
- Macaroni and Cheese with Tator Tots

**Dessert**
Wedding Cake

**$17.95 per Child**

Entrées are available in half portions
$9.95 per child
Late Night Munchies

Mini Cheeseburgers with appropriate condiments
$3.00 each

Mini Hot Dogs with appropriate condiments
$3.00 each

Chicago Hot Dog Station
Poppy Seed Buns, Relish, Mustard, Tomatoes, Sport Peppers, Celery Salt & Onions
$5.95 per person

Nacho Station
Ground Beef, Shredded Chicken, Jalapeno Cheese Sauce, Sour Cream, Salsa, Olives & Tomatoes
$4.95 per person

Corn Dogs
$3.00 each

Guacamole and Salsa with Chips
$3.50 per person

Trio of Warm Dips with Pita Chips
$4.95 per person

Grilled Cheese Station
Sourdough Bread with choice of Brie, Cheddar or Mozzarella Cheese served with House Chips
$4.95 per person
$100.00 Chef Fee will apply for this station

Warm Pretzel Sticks
Served with Aged Cheddar Cheese Sauce and Grain Mustard
$2.00 each

Milkshake Shooters
Vanilla, Chocolate and Strawberry Milkshakes served with Whip Cream and a Cherry
$2.00 each

Ice Cream Sandwiches
$3.00 each
**ADDITIONAL INFORMATION**

**Parking Arrangements**  
Complimentary self parking for your guests

**Ceremonies**  
For all ceremonies performed at the hotel  
$2.50 per person (minimum $400.00)

**Sweet Tables**  
A $3.00 per person service fee will be assessed for parties wishing to provide their own sweet table

**Coat Check**  
Coat Check available at $150.00 per attendant

**Service Fee and Tax**  
Prices are per person, unless otherwise noted. Prices are subject to change.  
All Prices are subject to a 22% service fee and applicable sales tax (currently 10.50%)

**Deposit and Payment Procedures**  
An initial non-refundable deposit of $2,500.00 is required to secure the space

Three (3) months prior to the event, a second non-refundable deposit of 50% from the estimated balance is due

Five (5) business days prior to the event, the final payment and final guaranteed number of guests are due

**Tastings**  
Tastings will be scheduled on Mondays, Tuesdays, Wednesdays or Thursdays with a start time between 1pm and 6pm. Tastings to accommodate up to 6 people, if any additional guests would like to attend the event over the scheduled 6 then a $25.00 per person fee will apply for each additional person.

**Discounts**  
Discounts available for afternoon, Friday and Sunday Evening Weddings

Your Catering Manager would be happy to create a personalized wedding package based upon your needs

**Indian and Kosher Catering Available**