



Complete Wedding Package

2012

WEDDING PACKAGES

Silver Package

*Four Hour Open bar serving House Brand Liquors
Butler Style Passed Hors d'oeuvres during first Hour of Cocktails
Three Course Dinner featuring appetizer, salad; entrée
Complimentary meals for the celebrating couple
Custom Designed wedding cake to be served as dessert
Champagne Toast for all guests
Unlimited Wine Service throughout Dinner
Starbucks Coffee Station to Compliment Your Wedding Cake
Floor Length White or Black Imperial Stripe Linen
3 tiered vases with floating candles and votives as our house centerpiece
Complimentary Sleeping Room with Chilled Champagne and
Chocolate Covered Strawberries for the couple
Complimentary Parking for all guests*

Starting from \$59.95 per person

Gold Package

*Four Hour Open bar serving Premium Brand Liquors
Butler Style Passed Hors d'oeuvres during first Hour of Cocktails
Four Course Dinner featuring appetizer; salad; entrée & dessert
Complimentary meals for the celebrating couple
Custom designed wedding cake
Champagne Toast for all guests
Unlimited Wine Service throughout Dinner
Starbucks Coffee Station to Compliment Your Wedding Cake
Floor Length White or Black Imperial Stripe Linen
3 tiered vases with floating candles and votives as our house centerpiece
Complimentary Sleeping Room with Chilled Champagne and
Chocolate Covered Strawberries for the couple
One complimentary sleeping room for each set of parents
Complimentary Parking for all guests
Personalized menu cards at each place setting*

Starting From \$69.95 per person

Diamond Package

*Four Hour Open bar serving Top-Shelf Brand Liquors
Butler Style Passed Hors d' oeuvres during first Hour of Cocktails
Five Course Dinner featuring appetizer; salad; intermezzo; entrée & dessert
Complimentary meals for the celebrating couple
Custom designed wedding cake
Champagne Toast for all guests
Unlimited Wine Service throughout Dinner
Starbucks Coffee Station to Compliment Your Wedding Cake
Floor Length White or Black Imperial Stripe Linen
3 tiered vases with floating candles and votives as our house centerpiece
Complimentary Sleeping Room with Chilled Champagne and
Chocolate Covered Strawberries for the couple
One complimentary sleeping room for each set of parents
Complimentary Parking for all guests
Sweet Satisfaction Sweet Table
Chair Covers with your choice of colored ties
Personalized menu cards at each place setting*

Starting from \$79.95 per person

Bar Package Choices

House Brand Bar

*Smirnoff Vodka,
Gilbey's Gin,
Grant's Family Scotch,
Castillo Rum,
Jim Beam Bourbon,
Canadian Club Blended Whiskey,
Sauza Gold Tequila,
Hiram Walker Triple Sec,
Martini & Rossi Vermouth,
Chardonnay, Merlot & White Zinfandel,
Soft Drinks,
Mineral Water & Assorted Juices,
Miller Genuine Draft, Miller Lite
O'Doul's*

Premium Bar

*Absolute Vodka,
Beefeaters Gin,
J & B Scotch,
Bacardi Rum,
Captain Morgan Rum,
Jack Daniels Bourbon,
Seagrams 7 Whiskey,
Jose Cuervo Tequila,
Christian Brothers Brandy,
Amaretto,
Chardonnay, Merlot, & White Zinfandel
Soft Drinks,
Mineral Water & Assorted Juices,
Miller Genuine Draft, Miller Lite, & O'Doul's
Choice of:
Heineken or Corona*

Top Shelf Bar

*Ketel One Vodka,
Tanqueray Gin,
Chivas Regal Scotch,
Bacardi Rum,
Captain Morgan Rum,
Jack Daniels Bourbon,
Crown Royal Whiskey,
Jose Cuervo Gold Tequila,
Courvoisier VS Brandy,
Amaretto Disaronno,
Chardonnay, Merlot & White Zinfandel,
Miller Genuine Draft, Miller Lite, O'Douls,
Soft Drinks,
Mineral Water & Assorted Juices
Choice of:
Heineken, Corona or Amstel Lite*

Your Wedding Reception will begin in the ballroom foyer area.

As everyone gathers over Cocktails, our servers

Butler pass your choice of three hors d'oeuvres.

Passed Hors D'oeuvres

(Please select three)

Hot Selection

*Mini Beef Wellington
Sesame Chicken Satay
Crab Filled Wantons
Chili Tortilla Trumpet
Mini Grilled Cheese Sandwiches*

Cold Selection

*Brie Cheese & Strawberry Canapé
Plum Tomato & Fresh Basil
Bruschetta
Antipasto Kabob
Boursin Stuffed Strawberries*

Hotel Service Charge of 23% and Sales Tax of 10.50% Applied to all Food & Beverage

DINNER SERVICE

Appetizers

Shrimp Bisque Soup
Minestrone Soup
Cream of Broccoli and Cheddar Cheese Soup
Grilled Sea Scallops with Lime Vinaigrette
Warm Brie Baked in a Puff Pastry Shell with Cranberry Demi Glaze
Heart Shaped Ravioli with Tomato Basil Sauce
Tri-Colored Tortellini with a roasted tomato cream sauce

Salads

Pear Salad

*Mixed Baby Greens with
Julienne Pear
Tossed with Sherry
Walnut Vinaigrette*

Caesar Salad

*Romaine Lettuce
served with
Seasoned Croutons and
Aged Parmesan Cheese
Tossed with a Classic
Caesar Dressing*

Rosemont Salad

*Boston Lettuce, Belgian
Endive and Radicchio
Lettuce, Tear Drop
Tomato with a warm
Tarragon Vinaigrette
Dressing and
Italian Ham*

Caroline Salad

*Mixed Garden Greens, Sliced Cucumbers, Sweet Red Peppers,
Swiss Cheese and Black Olives
Tossed with a Lemon Vinaigrette Dressing*

Dessert

Various Mousse Bomb's
Cherry Mousse Bomb
Grand Marnier Mousse Bomb
Passion City Bomb
Mango-Chocolate Mousse Bomb
Raspberry Mousse Bomb
Lemon Passion Mousse Bomb
Double Chocolate Mousse Bomb

Strawberries Romanoff

*Vanilla Ice Cream with
Grand Marnier, Orange
Juice and Strawberries*

Wrap Around Marble Chocolate Cup

*Marbled chocolate shell,
raspberry or chocolate
mousse cream rosette
and fresh raspberry*

Snobinettes

*Chocolate cup, brandy
soaked cherries covered
with ganache, chocolate
decoration or fresh
raspberry*

*Hotel Service Charge of 23% and Sales Tax of 10.50% Applied to all Food
& Beverage*

Entrée Selection

Grilled Breast of Chicken

Grilled Chicken Breast with Chardonnay White Wine Sauce

*\$59.95 Silver
\$69.95 Gold
\$79.95 Diamond*

Stuffed Boneless Breast of Chicken

Stuffed with Sundried Tomato, Boursin Cheese, Escarole Lettuce and Madeira Demi Glaze

*\$60.95 Silver
\$70.95 Gold
\$80.95 Diamond*

Seared Atlantic Salmon

Seared Salmon Filet with a Chive Cream Sauce

*\$65.95 Silver
\$75.95 Gold
\$85.95 Diamond*

Baked Halibut

Halibut Fillet Baked with Light Pesto Cream Sauce

*\$65.95 Silver
\$75.95 Gold
\$85.95 Diamond*

Filet Mignon

Grilled Filet Mignon with a Cabernet Wine Sauce

*\$71.95 Silver
\$81.95 Gold
\$91.95 Diamond*

Filet Mignon & Chicken

Grilled Petite Filet and Chicken Breast with Madeira Wine Sauce

*\$66.95 Silver
\$76.95 Gold
\$86.95 Diamond*

Filet Mignon & Salmon

Grilled Petite Filet and Salmon with Chive Cream Sauce

*\$68.95 Silver
\$78.95 Gold
\$88.95 Diamond*

Filet Mignon & Shrimp

Grilled Petite Filet & Shrimp with Tequila Lime Sauce

*\$71.95 Silver
\$81.95 Gold
\$91.95 Diamond*

Roast Sirloin & Chicken

Sliced Roast Sirloin of Beef and Grilled Breast of Chicken Served with Cabernet Wine Sauce

*\$64.95 Silver
\$74.95 Gold
\$84.95 Diamond*

Eggplant Lasagna

Layers of eggplant, Zucchini, Ricotta Cheese Mozzarella Cheese served with Tomato Basil Sauce

*\$59.95 Silver
\$69.95 Gold
\$79.95 Diamond*

All Entrees Include Chef's Selection of Appropriate Accompaniments, Freshly Baked Rolls and Butter, Coffee, Decaf and Tea

Hotel Service Charge of 23% and Sales Tax of 10.50% Applied to all Food & Beverage

ENHANCE YOUR PACKAGE

Combination Platter

*Domestic & International Cheeses served with variety of crackers
Chef's selection of seasonal garden vegetables served with bleu cheese and herbed ranch dips*

\$9.95 per person

COAT CHECK ATTENDANT

\$200.00 per attendant

ICED JUMBO SHRIMP

\$200.00 per 50 pieces

MARTINI BAR

*\$7.00 per person – per hour
Add Sculptured Ice Lube for \$300.00*

SWEET SATISFACTION SWEET TABLE

Sliced fresh fruit with assorted berries; cream puff swans; napoleons; cannolis; fruit tartlettes; éclairs; chocolate dipped strawberries; freshly brewed Starbucks coffees and teas, ground cinnamon, nutmeg & chocolate shavings

\$15.95 per person (Approximately 3 pieces per person)

THE GRAND ROSEMONT TABLE

Chocolate covered strawberries; chocolate truffles; cream puff swans; napoleons; cannolis; assorted tortes, fruit tartlettes & éclairs; mini cheesecake squares; fruit & berries with brown sugar sour cream; dark chocolate cups filled with assorted mousses; freshly brewed Starbucks coffees and Teas, ground cinnamon, nutmeg & Chocolate shavings

\$18.95 Per Person (Approximately 4 pieces per person)

CHOCOLATE COVERED OREOS AND STRAWBERRIES

*\$5.00 per person
(Approximately 3 pieces per person)*

CHOCOLATE FOUNTAIN

(Minimum of 75 people)

Bananas, Strawberries, Cookies, Angel Food Cake, Pound Cake and Pretzels into our Semi Sweet & Chocolate Fountain

\$6.95++ per person (\$100.00 rental fee)

LINENS

*Chair Covers starting at \$5.00 per chair; Upgraded Table Clothes and Runners
ask your catering specialist

ONE EXTRA HOUR TOP SHELF BRAND BAR

\$10.50 per person

ONE EXTRA HOUR PREMIUM BRAND BAR

\$8.50 per person

*Additional Imported Beers and Microbrews Available
At an additional charge*

UPGRADED WINE THROUGHOUT DINNER

Ask you catering manager about upgraded wine service

CHILDRENS MEAL

*Fresh Fruit Cup, Chicken
Fingers and French Fries
\$30.95 per child*

VENDOR MEALS

*Club Sandwich with
Homemade Potato Chips
\$39.95 each*

- *Ceremony Space Also Available*
- *Complimentary transportation to and from O'Hare airport*
 - *Special room rates for overnight guests*
 - *10% discount for Friday or Sunday Receptions*
- *Ask your catering manager about how you can receive Hilton Honors points to earn free stays at more than 3,600 hotels and resorts in 82 countries*



*Hotel Service Charge of 23% and Sales Tax of 10.50% Applied to all Food
& Beverage*