



CROWNE PLAZA CHICAGO O'HARE

Rosemont, Illinois



Wedding Package includes:

Dinner Services

Four hour premium open bar
Four butler passed hors d'oeuvres
Chilled champagne toast for all guests
Elegant four course plated dinner
Unlimited red and white wine service throughout dinner
Regular, decaffeinated and assorted specialty tea service
Custom designed wedding cake

Ballroom Décor

Ivory floor length table linen and coordinating napkins
Choice of chair cover and sash colors
Votive candles, LED gel vase, and mirror base for each table centerpiece
Parquet dancefloor and entertainment risers

Ice Sculptures, Flowers for Centerpieces, Colored Table Linens are available, please inquire within

Additional Hotel Enhancements

Complimentary suite to be provided for the Bride and Groom on their wedding night
Complimentary rooms to be provided for the Parents of the Bride and Groom on the wedding night (up to two)
Complimentary breakfast for the Bride and Groom at the Chicago Fire Oven Restaurant
Complimentary tasting for the Bride and Groom and up to two additional guests
Complimentary self-parking for guests
Special guest room rates will be provided for overnight wedding guests

Premium Brand Open Bar

Features Premium Brands including

Spirits: Smirnoff Vodka, Bombay Gin, Captain Morgan Rum, Bacardi Light Rum, Buffalo Trace Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Corazon Tequila

Beers: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken

Wines: Copper Ridge; Cabernet, Merlot, Chardonnay, White Zinfandel

Other: Assortment of soft drinks, fruit juices and mineral water

**Discounts will be applied to guests under the age of 21 years, inquire within
Alcoholic Beverages will not be served to any guests under the age of 21 years and any guest who cannot produce proper proof of age.*

All prices are per person unless otherwise noted. Prices are subject to current Illinois state sales tax and 23% service charge. Prices, Service Charge and Tax are subject to change without notice.

Passed Hors D' Oeuvres *(select four hot or cold items)*

Chilled

Bruschetta with roma tomato, fresh mozzarella and basil

Shaved peppered beef tenderloin on a crostini with dijon aioli, capers, fresh parmesan

Prosciutto ham with seasonal melon

Smoked salmon roulade with boursin cheese on crostini

California roll with wasabi soy dipping sauce

Mascarpone filled strawberries

Warm

Sesame chicken satay

Roasted vegetable tart

Miniature chicken wellingtons

Crabmeat rangoon

Vegetable spring rolls

Miniature beef wellington

Hibachi beef

Pork pot stickers with ginger soy sauce

Breaded parmesan artichoke heart

Spanakopita

Gourmet Enhancement Displays *(price per person)*

Imported & domestic cheeses and Assorted Crackers - \$8

Seasonal & tropical sliced fresh fruit -\$7

Vegetable crudités with assorted dipping sauces - \$7

Grilled chilled vegetables drizzled with balsamic vinaigrette - \$7

Traditional hummus with pita triangles - \$7

Antipasto, assorted Italian meats, marinated artichokes,

Assortment of domestic cheese, gourmet olives and marinated fire roasted Peppers - \$10

Dinner Service Selections

Appetizer *(selection of one)*

Lobster bisque with sherry

Cream of Portobello

Tomato basil bisque

Cream of chicken rice with lemon

Yukon Gold potato leek with pancetta

Tri-color tortellini with house made roasted tomato pesto marinara

Potato gnocchi with prosciutto, Portobello & broccolini in a parmesan cream sauce

Grilled vegetable & herbed goat cheese en croute with roasted red pepper sauce

Appetizer Enhancements *(based on final guarantee)*

\$5 additional per person

Select from the following:

Jumbo shrimp cocktails, lemon wedge and spicy cocktail sauce

Braised beef short rib with parsnip puree, roasted vegetables, cabernet reduction

Ravioli with king crab filling, citrus chive beurre blanc

Salad *(selection of one)*

The Classic Caesar

Seasoned croutons, parmesan cheese and served with a caesar dressing

Fresh Mixed Greens

Cucumber, tomato, red cabbage and carrots, served with choice of two dressings

Caprese Salad

Red and yellow beefsteak tomatoes with fresh mozzarella served with a balsamic vinaigrette

Fresh Spicy Greens

Crunchy chick peas, cucumber, tomato, sliced radishes, fresh shaved parmesan served with a organic citrus vinaigrette

Mediterranean Salad

Sweet onion, cherry tomatoes, cucumber, Kalamata olives, feta cheese served with a red wine vinaigrette

Apple Walnut Salad

Mixed greens, sliced Granny Smith apples, candied walnuts, blue cheese served with a champagne vinaigrette

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Entrée (selection of up to two, prices are per person)

Chicken

Grilled Mediterranean Chicken

Marinated airline breast of chicken with Italian herbs & a hint of lemon, grilled and topped with a fire roasted tomato olive relish \$90

Chicken Marsala

Lightly breaded breast of chicken with marsala mushroom sauce \$90

Stuffed Saltimbocca Chicken

Chicken breast filled with fresh spinach, sage, parmesan & a thin slice of prosciutto ham, topped with lemon beurre blanc \$93

Parmesan Crusted Chicken

Pan seared breast of chicken topped with our parmesan herb crust served with a house marinara and tomato relish \$90

Beef and Fish

Sirloin Steak

Grilled and topped with sautéed mushrooms, caramelized onions and dijon rosemary demi-glace \$95

Filet Mignon

Grilled eight ounce filet of beef topped with bordelaise sauce \$102

Herb Crusted Salmon

Herb crusted Atlantic salmon fillet, served with lemon grass citrus sauce \$93

Grilled Halibut

Fresh Alaskan halibut topped with saffron leek cream sauce \$100

Baked Whitefish

Sweet whitefish topped with a light caper cream sauce \$90

Vegetarian

Fire Oven Vegetables

With Israeli couscous, goat cheese and roasted pepper sauce \$90

Napoleon of Grilled Vegetable

Mozzarella and red pepper tomato sauce \$90

Spinach Fettuccine Provencal

Spinach, sundried tomatoes and feta cheese \$90

Duet

Petite Filet & Atlantic Salmon

Pan seared beef filet with cabernet demi-glace, herb crusted salmon with lemon grass citrus sauce \$106

Grilled Chicken & Atlantic Salmon

Grilled breast of chicken with porcini mushrooms, herb crusted salmon \$98

Beef Tenderloin Medallions & Shrimp Scampi

Beef tenderloin medallions with cabernet demi-glace, shrimp scampi \$106

Petite Filet & Grilled Chicken

Pan seared beef filet with cabernet, grilled breast of chicken with porcini mushrooms \$102

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Children (children under 3 complimentary; applies to 3-12 years of age)

Fruit cup
Chicken tenders
French fries
Scoop of vanilla ice cream, chocolate syrup \$25

Vendor Meals

Chef's choice of hot or cold sandwich
Gourmet potato chips
Soft drink \$30

Dessert (included with the package)

Designed wedding cake serviced with
Regular coffee, decaffeinated coffee or assorted specialty teas

Dessert Plated Enhancements (selection of one, based on final guarantee guest count) \$5 per person

Select from the following:

Crème caramel with fresh seasonal berries
Poached pear en croute with mascarpone mousse
Lemon raspberry tart decorated in berry coulis
White chocolate mousse in a dark chocolate decorated in a heart shaped cup and raspberry coulis drizzles

Decadent Sweets Table (based on three pieces per person) \$20 per person

Must guarantee 50% of the final guarantee guest count

White & dark chocolate dipped strawberries
Assortment of mini tartlets, miniature cheesecakes, apple streusel
Caramel & truffle cups
Crème puff swans, crème puffs, eclairs, lemon squares
Chocolate filled mousse and berries cups
Double chocolate brownies
Fresh sliced seasonal fruits and berries

Chocolate Fountain Fondue \$25 per person

Must guarantee 50% of the final guarantee guest count

Cascading waterfalls of melted milk chocolate with skewers of freshly cut
Tropical fruit, strawberries, marshmallows, pretzel rods and pound cake

Coffee Enhancement Station \$7 per person

Freshly brewed coffees with assorted flavored syrups, assorted flavored herbal teas, chocolate shavings,
cinnamon sticks, lemon and orange zest, cubed sugar, chantilly cream

*Enhanced coffee station accompanies sweets table and chocolate fountain fondue.

Late Night Snack *(Minimum of 50 pieces required, based on 1 piece per person)*
Provided service available through 11pm

Chicago style hot dogs
\$3.50 each

Mini slider burgers
\$3.50 each

Chicken quesadillas served with salsa and sour cream
\$3.50 each

Warm jumbo soft pretzels served with a selection of mustard and cheese sauces
\$5 each

Buffalo or Barbeque Chicken Wings
Served with celery and carrot sticks, bleu cheese and ranch dipping sauce
\$300 per 100 wings

Large 14" Chicago Fire Oven Pizza, One Topping
(Feeds 3 to 4 people per Pizza)
\$20 each

Select Three Late Night Snacks for \$9 per person

Ceremony *(in conjunction with Wedding Reception and Minimum requirement of 100 guests)*

Private banquet space
Staging for ceremonial traditions
Wired microphone with stand
Seating for guests
\$6.00 per person

Super Premium Brand Open Bar Upgrade \$7 per person

Features Four Hours of Super-Premium Brands Service including

Spirits: Stolli Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Light Rum, Woodford Reserve Bourbon, Jack Daniel's Whiskey, Dewars White Label Scotch, Don Julio Tequila

Beers: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken

Wines: Copper Ridge; Cabernet, Merlot, Chardonnay, White Zinfandel

Other: Assortment of soft drinks, fruit juices and mineral water

Service Standard

Hotel will provide one bartender per 100 guests

No bars may exceed six hours of service

A bartender's fee of \$35.00 for each additional hour of bar service will be applied in addition to each hour of bar package service outlined in package

Additional bartenders may be requested for a fee of \$150 per bartender for a minimum of three hours service
Inquire within for additional options

Wedding Dinner Station Package *\$120 per person*

Dinner Stations Service

- Five hour premium open bar
- Four butler passed hors d'oeuvres
- Chilled champagne toast for all guests
- Elegant dinner stations menu
- Regular, decaffeinated and assorted specialty tea service
- Custom designed wedding cake

Ballroom Décor

- Ivory floor length table linen and coordinating napkins
- Choice of chair cover and sash colors
- Votive candles, LED gel vase, and mirror base for each table centerpiece
- Parquet dancefloor and entertainment risers

Ice Sculptures, Flowers for Centerpieces, Colored Table Linens are available, please inquire within

Additional Hotel Niceties

- Complimentary suite to be provided for the Bride and Groom on their wedding night
- Complimentary rooms to be provided for the Parents of the Bride and Groom on the wedding night (up to two)
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Features Five Hour Premium Brands Bar

Spirits: Smirnoff Vodka, Bombay Gin, Captain Morgan Rum, Bacardi Light Rum, Buffalo Trace Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch, Corazon Tequila

Beers: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken

Wines: Copper Ridge; Cabernet, Merlot, Chardonnay, White Zinfandel

Other: assortment of soft drinks, fruit juices and mineral water

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Wedding Dinner Station Package Continued...

Butler Passed Hors d'oeuvres

Lobster fritters with five mustard cream

Bruschetta with roma tomato, fresh mozzarella and basil

Spicy hummus, pita chip, carrot, celery stick

Hibachi beef on a stick

Prime Rib Station *(Stations are hour and half service, culinary professional included)*

Chopped cobb salad; bacon, avocado, ditalini pasta, red onion, tomatoes, bleu cheese and hard boiled eggs served with buttermilk ranch, and vinaigrette dressing

Rotisserie prime rib with au jus, horseradish cream sauce and silver dollar rolls

Baked Yukon Gold potatoes with butter, sour cream and chives

Turkey Station *(Stations are hour and half service, culinary professional included)*

Baby spinach salad with grape tomatoes, farfalle pasta, feta cheese, capers and lemon vinaigrette

Herb roasted breast of turkey served with house gravy, cranberry relish, silver dollar rolls and fresh baked cornbread

Whipped creamy potatoes

Salmon & Vegetable En Croute Station *(Stations are hour and half service, culinary professional included)*

Quinoa three bean roasted pepper salad

Whole roasted salmon, caper dill aioli, cucumber, tomatoes, red onion and silver dollar rolls

Grilled vegetable, herb goat cheese en croute with roasted red pepper sauce

Midwest wild rice blend

Sweet Table & Silver Coffee Station *(Stations are hour and half service, culinary professional included)*

White and dark chocolate dipped strawberries, assorted mini tartlets, miniature cheesecakes, mini assorted cakes, fresh seasonal & tropical fruit with hand carved melons

Designed wedding cake, served on individual plates on station

Seattle's Best regular coffee, decaffeinated coffee, assortment of specialty tea station

Wedding Information & Policies

Deposit

Upon confirmation and signed contract, an initial non-refundable deposit of 20% of the Catering Minimum is required to hold your space. Six months prior to your event, a total advanced deposit equivalent to 50% of the Catering Minimum is required. Payment in full will be due ten (10) business days prior to your function by money order, cashier's check or credit card. The Crowne Plaza O'Hare requires a credit card on file for any additional charges. All agreed upon food and beverage minimums are excluding service charge and current sales tax. This is a minimum amount required only. The service charge of 23% is applied to room rental, audio visual, and all food and beverage. Current Illinois state sales tax will be applied to all food and beverage. Current rates apply and are subject to change.

Guarantee

We ask your cooperation in confirming the final number of guaranteed meals three (3) business days prior to the event to ensure a memorable evening. This number is your guarantee and may not be lowered. If confirmation numbers are not received (3) three business days prior, the hotel will use the expected attendance as the guaranteed number. The hotel prepares to serve and set for (5%) over your guest guarantee. The hotel may give a courtesy call on most events; however, the responsibility of providing the guarantee count is that of the client.

Food & Beverage

No outside food or beverage is allowed in the hotel banquet space. All food and beverage must be catered through the hotel. Applicable service charge and state sales tax will be added to all food and beverage items. Alcoholic beverages will not be served to any guests under the age of 21 years and to any guest who cannot produce proper proof of age.

Tasting

A complimentary tasting for the bride and groom and up to 2 additional guests will be provided for the wedding once a contract is signed and initial deposit received. You will be entitled to taste two soups, two salads, and two entrees with the Executive Chef's selection of starch and vegetables.

Tastings are schedule by your Catering Sales Manager, Tuesdays through Thursdays, between 1:00pm and 3:00pm or by appointment and availability. Please kindly arrange your tasting at least two weeks prior to your requested tasting date. Any additional guests invited to the tasting will be charged a nominal fee of \$25 per guest. Alcoholic beverages are not included.

Cake Tasting

One complimentary cake tasting is included with your wedding reception package with the Crowne Plaza O'Hare. Cake tastings and consultations are held and scheduled through the bakery directly.

Oak Mill Bakery | 847-318-6400

Gladstone Bakery | 847-258-4201

