



# *Wedding Packages*

*President Abraham Lincoln*  
**SPRINGFIELD**  
A DOUBLETREE BY HILTON

# PLATED

A selection of carefully crafted menus featuring locally sourced flavors to enhance your wedding including reception packages featuring plated selections, late night snacks and wedding brunch options. Customized menus are available and created by our award winning culinary team.

## ALL WEDDING PACKAGES INCLUDE:

- Seven hour reception
- Catering/ Event Manager to assist in planning
- Experienced banquet staff
- Dance floor
- Pressed white linens
- Choice of white or black napkins with choice of fold
- Framed table numbers and three votive candles per table
- Bartender fees
- Menu tasting for up to six people
- One complimentary guest room for the wedding couple on their wedding night
- Special group room block pricing
- Complimentary self-parking for three vehicles

## Silver Package

(Starting at \$59 per person)

- One hour hors d'oeuvres reception with one chef presented display
- Two course chef composed plated dinner (salad, entrée and cake cutting)
- Champagne toast
- Three hour hosted Silver Bar featuring beer, wine and soda
- Water, iced tea, coffee and hot tea

## Gold Package

(Starting at \$69 per person)

- One hour hors d'oeuvres reception with butler passed champagne
- One chef presented food display and two butler passed hors d'oeuvres
- Two course chef composed plated dinner (salad, entrée and cake cutting)
- Champagne toast
- Four hour hosted Gold Bar
- Water, iced tea, coffee and hot tea

## Diamond Package

(Starting at \$99 per person)

- One hour hors d'oeuvres reception with butler passed champagne
- One chef presented food display and two butler passed hors d'oeuvres
- Two course chef composed plated dinner (salad, entrée and cake cutting)
- Champagne toast
- Four hour hosted Diamond Bar
- Water, iced tea, coffee and hot tea
- Floor length round table linen with choice of Lamour or Classic linen
- Your choice of Chiavari chairs available in mahogany, gold, silver and clear

**ENTREES**

(Select one or a second option is available for event with place cards)

**CHICKEN****Chicken Provencal (GF,DF)**

Grilled herb marinated chicken breast with roasted garlic tomato ragout

**Chicken Florentine**

Lightly breaded chicken breast, artichoke and spinach béchamel

**Chicken Dijonnaise (GF)**

Pan seared chicken with a chardonnay Dijon cream sauce

**Chicken Roulade** (Add \$3 per person)

Breaded stuffed chicken with spinach and wild rice, Monterey Jack cheese, pesto cream sauce

**BEEF & PORK****Brisket Marsala (GF,DF)**

Roasted shallot Marsala sauce with mushrooms

**Slow Braised Short Ribs (GF,DF)**

Cognac peppercorn demi

**Buckhead Farms Pork Rib Chop (GF,DF)**

Rosemary and garlic encrusted, bacon tomato jam

**Pan Seared Sirloin (GF,DF)**

Porcini mushroom port wine beef reduction

**Buckhead Farms 6oz Filet (GF)** (Add \$6 per person)

Shallot peppercorn cream sauce

**OCEAN CATCH****Grilled Mahi Mahi (GF,DF)**

Mango chutney, herb citrus vinaigrette

**Salmon (GF,DF)**

Pan seared with bourbon maple mustard glaze

**Filet of Cod (GF,DF)**

Pan seared with chimichurri sauce

**Halibut (GF)** (Additional per person, market price)

Lemon butter caper sauce, gremolata

**VEGETARIAN****Truffle Green Onion Potato Latke (DF)**

Asparagus, carrots, grilled cauliflower steak, roasted red pepper coulis

**Mediterranean Couscous (VG,GF,DF)**

Grilled vegetables, tomato coulis, basil oil

**Pasta Primavera (DF)**

Grilled squash and zucchini, asparagus, mushrooms, tomatoes and arugula tossed in a Provencal sauce and served over Pappardelle pasta

**ENTREES (CONT'D)****DUET CREATIONS****Chicken Florentine and Slow Braised Short Ribs** (Add \$6 per person)

Lightly breaded chicken breast with artichoke and spinach béchamel and Short rib with Cognac peppercorn demi

**Chicken Provencal and Roasted Salmon (GF)** (add \$6 per person)

Grilled herb marinated chicken breast with roasted garlic tomato ragout and salmon with a goat cheese lemon beurre blanc

**Seared Sirloin and Crab Cake** (add \$3 per person)

6oz sirloin with a port wine gastrique and a jumbo lump crab cake with a lemon Dijon cream sauce

**Filet Mignon and Shrimp Fra Diavolo** (add \$12 per person)

Petite filet with port wine beef reduction, shrimp with romesco cream sauce

**SALADS**

(Select one)

**Southwestern Salad (GF)**

Mixed greens with charred corn, Applewood smoked bacon, cherry tomatoes, cotija cheese, served with cilantro lime vinaigrette and avocado ranch

**Romaine Heart Salad (V)**

Romaine with Focaccia herb croutons, grape tomatoes, Parmesan crisp, served with Caesar and Italian dressings

**Mixed Green Salad (GF,V)**

Goat cheese, pickled red onion, candied pecans, champagne vinaigrette and raspberry vinaigrette

**Artisan Green Salad (GF,V)**

Arugula, spinach and romaine with cherry tomatoes, shredded carrots and cucumbers, served with Italian and ranch dressing

**Poached Pear Salad (GF,V)**

Mixed greens with poached pear, candied pecans, dried cherries, red onion, blue cheese and balsamic vinaigrette

**CHILDREN'S MENU****\$18.00 Per Child**

(children age 12 and under)

Seasonal Fresh Fruit Cup

Chicken tenders with side of BBQ sauce

French Fries with side of ketchup

Dessert option from main entrée

Iced water

**BUTLER PASSED HORS D'OEUVRES****COLD HORS D'OEUVRES**

Spring roll with Thai chili garlic (DF,V)  
 Petite beef Wellington (DF)  
 Apple walnut chicken salad in phyllo cup (DF)  
 Fresh mozzarella, tomato, and fresh basil skewer (GF,V)  
 Crab salad in phyllo (Add \$3 each) (DF)  
 Beef tenderloin carpaccio on roasted garlic cheese crostini (Add \$3 each)

**HOT HORS D'OEUVRES**

Raspberry brie in phyllo (V)  
 Bourbon BBQ pork crostini with pickled onions and chives (DF)  
 Asian meatballs (DF)  
 Bacon wrapped scallops (DF,GF)  
 Jalapeno corn arancini with arrabbiata sauce (V)  
 Boursin cheese and sausage stuffed mushroom caps (GF)  
 Coconut shrimp with cilantro Thia honey mustard (DF)  
 Spanakopita (V)  
 Vegetable egg roll with Thai chili sauce (DF,V)  
 Mini chicken cordon bleu (Add \$2 each)  
 Filet medallion crostini, horseradish sauce, fried leeks \*(Add \$4 each)

**CHEF PRESENTED DISPLAYS**

(Select one)

**Olive and Tomato Bruschetta (V)**

Fresh tomato basil and green olive tapenade served with baked pita and French baguette

**Cheese Board (V)**

International and domestic cheeses served with crackers and French Baguette

**Crudit  (GF,V)**

Chef's choice vegetables served with French onion and ranch dressings

**Charcuterie Board**

Artisanal prosciutto, mortadella, capicola, Genoa salami, smoked Gouda, Gruyere, Grana Padano with marinated olives, whole grain mustard and crostini

DF-Dairy Free, GF-Gluten Free, VG-Vegan, V-Vegetarian.

Prices are in US dollars and are subject to 23% service charge and 9.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise.

Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.

**BEVERAGES****SILVER BAR**

(Additional hour of Silver Bar service; \$3 per person in advance and \$5 per person day of the event)

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Bud Light, Miller Lite, Michelob Ultra, Budweiser, Corona Extra, Blue Moon Belgian White, Heineken, Sam Adams Boston Lager, Stella Artois, Heineken 0.0

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Copper Ridge Chardonnay, Copper Ridge Cabernet Sauvignon

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Coke, Diet Coke and Sprite

**GOLD BAR**

(Additional hour of Gold Bar service; \$5 per person in advance and \$7 per person day of the event)

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Bud Light, Miller Lite, Michelob Ultra, Budweiser, Corona Extra, Blue Moon Belgian White, Heineken, Sam Adams Boston Lager, Stella Artois, Heineken 0.0, Hazy Little Thing

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Smirnoff Vodka, New Amsterdam Gin, Myers Light Rum, Jose Cuervo Plata Tequila, Jim Beam Bourbon, J&B Scotch, Canadian Club Whiskey, Assorted High Noon Hard Seltzers

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Proverb Chardonnay, Proverb Cabernet Sauvignon

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Coke, Diet Coke and Sprite

**DIAMOND BAR**

(Additional hour of Diamond Bar service; \$6 per person in advance and \$8 per person day of the event)

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Bud Light, Miller Lite, Michelob Ultra, Budweiser, Corona Extra, Blue Moon Belgian White, Heineken, Sam Adams Boston Lager, Stella Artois, Heineken 0.0, Hand of Fate

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Tito's Vodka, Hendrick's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie Original 10 yr Scotch, Assorted High Noon Hard Seltzers

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Wente Estate Gwen Chardonnay, Wente Southern Hills Cabernet Sauvignon

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Coke, Diet Coke and Sprite

# ENHANCEMENTS

## WINE SERVICE WITH DINNER

We recommend serving a bottle of white wine and a bottle of red wine per table. (Priced per bottle)

### WHITE WINE

- Canyon Road Moscato \$39
- Casa Lunardi Pinot Grigio \$47
- Terlato Family Pinot Grigio \$125
- Smoketree Chardonnay \$115
- Sonoma Cutrer Chardonnay \$165
- Mantaza Creek Sauvignon Blanc \$110
- Starborough Sauvignon Blanc \$90
- Shades of Blue Riesling \$50
- Wente Riesling \$80

### RED WINE

- Apothic Red Blend \$50
- Whispering Angel, Rose \$70
- Zaca Mesa Blend \$115
- Acrobat Pinot Noir \$100
- Parker Station Pinot Noir \$100
- Meiomi Pinot Noir \$145
- Storypoint Cabernet \$55
- Columbia Crest Cabernet \$60
- Conn Creek Cabernet \$120
- Daou Cabernet \$138
- Tangley Oaks Merlot \$100

### SPARKLING WINE

- Candoni Prosecco Splits \$19
- Mionetto Prosecco \$65
- Riondo Prosecco \$75
- Andre Brut Champagne \$30
- Andre Spumante Champagne \$30
- Chandon Brut Champagne \$125
- Moet & Chandon Imperial Champagne \$275
- Dom Perignon Champagne \$1350

## DESSERT

### \$5.00 Per Person

- Turtle Cheesecake**  
Bourbon caramel
- Chocolate Flourless Cake (GF)**  
Grand Marnier berry coulis
- Red Velvet Cake**  
Chantilly cream and berries

## LATE NIGHT SNACK STATION

- Pretzel Bites (V)**  
Roasted in butter and salt served with our beer cheese sauce  
\$9 per dozen
- Wing Station (GF)**  
Choice of one sauce per dozen: classic Buffalo, Carolina gold, BBQ bourbon with ranch  
\$20 per dozen
- Flat Breads**  
Choices include: BBQ chicken, Margherita(v), Green chili and chorizo, Four cheese with marinara  
\$15 each
- Pizza**  
Large one topping pizza. Additional toppings \$1 each.  
\$17 each
- Slider Bar**  
Philly cheesesteak, sauteed mushrooms, provolone, brioche  
\$45 per dozen  
Fried chicken breast, lettuce, tomato, roasted garlic aioli, brioche  
\$40 per dozen  
Portabella mushroom, Swiss cheese, rosemary, garlic, parsley, brioche  
\$36 per dozen  
Oven roasted pork belly, red pepper aioli, baby arugula in vinaigrette, pickled onions, brioche  
\$45 per dozen  
Burger sliders with garlic aioli, lettuce, tomato, pickled onions  
\$45 per dozen
- Build Your Own Nachos (GF)**  
Corn tortilla chips, roasted tomato and pepper cheese dip, house-made salsa, salsa Verde, jalapenos, guacamole, sour cream.  
Choice of ground beef or pulled pork  
\$17 per person

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# PRIVATE EVENT OPTIONS

Celebrate the newlyweds with friends and family!

## BREAKFAST BUFFET

### \$28.00 Per Person

Additional charge of \$5 added per person for events with fewer than 20 guests

#### BREAKFAST CREATIONS

- Build your own yogurt parfait with granola (GF,V)
- Scrambled eggs (DF,GF,V)
- Applewood smoked bacon and sausage (DF,GF)
- Biscuits and gravy
- Coffee Cake (V)

#### BEVERAGES

Freshly brewed coffee, decaffeinated coffee, hot tea, iced tea, orange and cranberry juice.

## BRUNCH

### \$42.00 Per Person

Additional charge of \$5 added per person for events with fewer than 20 guests

#### SALAD STATION

- Caesar Salad (V)**  
Romaine, ciabatta croutons, Parmesan cheese and Caesar dressing
- Spinach Salad (GF,V)**  
Spinach, strawberries, toasted almonds, goat cheese and raspberry vinaigrette dressing

#### CRUDITE (GF,V)

Carrots, celery, cucumbers, cherry tomatoes with French onion dip

#### BREADS (V)

Croissants, coffee cake and assorted danish

#### BREAKFAST CREATIONS

- Build your own yogurt parfait with granola (GF,V)
- Scrambled eggs (DF,GF,V)
- Applewood smoked bacon and sausage (DF,GF)
- Biscuits and gravy

#### BRUNCH SELECTIONS

- Chicken madeira and roasted mushrooms (DF,GF)
- Sauteed green beans with garlic (DF,GF,V,VG)
- Diced potatoes with peppers and onions (DF,GF,V,VG)

#### DESSERT

- Cheesecake with berry coulis
- Chocolate Tort (GF)

#### BEVERAGES

Freshly brewed coffee, decaffeinated coffee, hot tea, iced tea, orange and cranberry juice.

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# INFO

## CEREMONY

Our Presidential Ballroom is the perfect venue for your wedding ceremony and provides the added convenience of hosting your wedding in one place. A minimum of two hours is required between the conclusion of the ceremony and start of the wedding reception.

A \$500 setup charge will apply when booking your ceremony for up to 150 guests in conjunction with your reception at the hotel. A \$750 setup charge will apply when booking your ceremony for over 150 guests in conjunction with your reception at the hotel.

## CUSTOM CULINARY

In addition to our published menu suggestions our culinary, catering and events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

Menus are subject to change and ingredients may vary based on seasonality or availability. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. All food and beverage, including alcohol, must be purchased through the Hotel.

## CHILDREN MENU OPTIONS

A special menu and pricing is available for children twelve (12) and under.

## MEAL SERVICE

Plated meal service is based on a two (2) hour service time. Breaks are based upon a thirty (30) minute service time. Buffets (breakfast, lunch, reception & dinner) are served for one and a half hours. Due to health regulations and quality concerns, remaining items from any meal period may not be re-purposed or served again for another function or break. An extension of actual service time is subject to additional labor fees.

## GUARANTEE

Final attendance must be specified seven business days prior to the event by 12 p.m. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. Dietary restrictive numbers are required when the guarantee is provided and will be considered part of the final guarantee.

## LABOR FEE

A \$100 labor charge is added to functions and events for each station chef attendant, buffet attendant, and coat check attendant per 90 minutes.

A \$50 hourly labor charge per bartender is added to functions and events requiring bartenders.

A supplemental surcharge per person will apply for each food and beverage function with a guaranteed number of less than twenty (20) guests in attendance.

## PRICES ARE PROVIDED

Prices are provided for guidance and are subject to change. Event Orders will confirm all final arrangements and prices.

## LOCAL TAXES AND SERVICE CHARGE

All prices are subject to a 23.0% Service Charge and applicable local Sales Tax, currently 9.75%. Service Charge is not a gratuity and is the property of the Hotel to cover discretionary costs of the event.

## SEATING

Hotel seating will be rounds of eight (8) guests each unless otherwise requested. If a lower ratio is required, additional labor charges will apply.

## LINEN

White linens and napkins are available through the hotel at no extra charge. Specialty linens and napkins are available through the hotel for an additional charge.

## FLORALS, DÉCOR, ENTERTAINMENT

Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. All deliveries should be coordinated with your catering or event manager including deliveries from outside contractors such as musicians, florists, and décor and design companies.

## SPECIALTY LIGHTING AND SOUND

For your convenience, Premiere Audio Visual is our in-house professionals providing a knowledgeable, on-site team with state of the art equipment. Live stream packages, up lighting, and video walls are some of the services available through Premiere AV.

## **PAYMENT**

Payment and deposits shall be made in advance of the event, unless another form of payment has been established at contract signing.

## **LOST AND FOUND**

The hotel will not assume or accept responsibility for damages to or loss of any merchandise or articles in the hotel prior to, during or following an event.

## **SIGNAGE**

The hotel does not permit affixing anything to the walls, doors, or ceilings that would leave damage. Pre-approved signage is permitted in the registration area and in private function areas only. The Hotel reserves the right to approve all signage. All signs must be professionally printed and should be free standing or on an easel. The Hotel will assist in placing all signs.

## **CUSTOMIZED GOBO**

A \$165 fee applies to the creation of a custom GOBO for your event. Requires two hours of labor for setup and tear down at \$50 per hour.