

WORLD OF HYATT®

HYATT LODGE OAK BROOK CHICAGO
HYATT WEDDING GUIDE



Classic Package

CLASSIC PACKAGE

Inclusions

- Four Hour Traditional Hosted Bar Package
- Choice of Three Passed Hors d'oeuvres
- Three Course Plated Meal: *Soup or Salad, Choice of Three Entrees & Wedding Cake*
- Complimentary Standard Guestroom for Bride & Groom on Night of Wedding
- Wine Service with Dinner
- Champagne Toast for all Guests
- Custom Wedding Cake
- Freshly Brewed Coffee & Tea After Dinner
- White Glove Service
- Quarterly Group Tasting
- Standard Banquet Chairs
- Floor-Length White Linen
- Mirrors & Four Votive Candles per Guest Table
- Tables for Gifts, Cake, Guestbook

Wedding Site Fee

\$2,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$107 per guest

BUTLER PASSED HORS D'OEUVRES

Hot Hors D'Oeuvres

- Candied Apple Pork Belly Skewer (GF, DF)
- Bacon Wrapped Smoked Peach BBQ Brisket Skewer (GF, DF)
- Crispy Shrimp Tempura, Sesame Sauce
- Tuscan Chicken Fontina Bites
- Honey Sriracha Chicken Meatball (DF)
- Feta Cheese, Spinach, Phyllo (Vegetarian)
- Asiago, Cheddar, Mozzarella Cheese Macaroni Croquette (Vegetarian)
- Vegetable Ratatouille Lattice Wellington (Vegetarian)
- Punjabi Vegetable Samosa, Curry Lime Crema (Vegetarian)
- Peking Duck Spring Roll, Sweet Chili Ponzu
- Vegetable Spring Roll, Sweet Chili Ponzu (Vegan, DF, GF)
- Chipotle Steak Churrasco (DF, GF)
- Spicy Orange Duck Dumpling, Orange Sweet and Sour
- Chicken Chimichanga, Roasted Salsa

COCKTAIL HOUR RECEPTION STATIONS

Shellfish Station | \$650 Each

- Jumbo Shrimp
- East Coast Oysters
- Snow Crab Claws

Served with Lemon Wedges, Tabasco & Cocktail Sauce *Includes 100 pieces total*

Sushi Station | \$35 Per Person

- Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls
- Soy Sauce, Light Soy Sauce
- Pickled Ginger, Wasabi, Sesame Cucumber Salad

Includes 3 pieces per person

Charcuterie & Cheese Station | \$19 Per Person

- Selection of Three Cured Meats and Three Local Cheeses

Upgraded Hot Hors D'Oeuvres

- Crab Cake, Red Pepper Remoulade \$4 (DF)
- Roasted Garlic Lamb Chop, Pomegranate Sauce \$6 (GF, DF)

Cold Hors D'Oeuvres

- Artichoke Bottoms, Boursin Cheese, Crostini (Vegetarian)
- Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (Vegetarian, GF)
- Watermelon Ceviche, Jalapeño, Lime, Cilantro, Jack Fruit Cake (Vegan, GF)
- Garlic Shrimp, Dill Cream, Cucumber (GF)
- Roasted Pepper, Tenderloin, Crostini
- Smoked Chicken, Cranberry, Chive, Belgian Endive (GF)
- Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic (Vegetarian)
- Smoked Duck, Spice Jam Tart (GF, DF)
- Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke (V, GF)
- Kani Salad, Jack Fruit Cake (VG, GF)
- Port Glazed Fig, Prosciutto and Manchego on a Crostini
- Szechuan Chicken Salad Wonton
- Black Garlic Caesar Deviled Eggs (GF)

Upgraded Cold Hors D'Oeuvres

- Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$4
- Crab Pineapple Belgian Endive \$4 (GF, DF)

SOUPS & SALADS

Soups

- Italian Wedding Soup
- Minestrone (DF, Vegan)
- Lemon Chicken Orzo
- Cream of Chicken Wild Rice (GF)
- Wild Mushroom Broth, Cheese Tortellini (Vegetarian)
- Roasted Tomato Bisque, Grilled Cheese Crostini (Vegetarian)

Upgraded Soup

Lobster Bisque En Croute, Poached Lobster \$8

Salads

- Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
- Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea Salt, Balsamic Pearls (Vegetarian, GF)
- Lolla Rossa, Hydro Bibb, Heirloom Cherry, Cucumber, Red Onion, Goat Cheese Mousse, White Balsamic Vinaigrette

- Dijon Mustard, Strawberry Rhubarb Preserve, Sour Cherry Spoon Fruit
- Olives, Dried Nuts, Gherkin Pickles
- Toasted Polenta Bread, Assorted Crostini

INTERMEZZO

Lemon Sorbet or Berry Sorbet | \$4 Classic Package Upgrade

(Vegetarian, GF)

- Power 4 Lettuce, Grilled Seasonal Fruits, Shaved Manchego and Lavender Honey Vinaigrette (Vegetarian, GF)
- Roasted Beets, Candied Pecans, Blue Cheese Foam, Greens, Vinaigrette (Vegetarian, GF)

Upgraded Salad

The Lodge Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Red Wine Vinaigrette, Cucumber Ring \$2 (Vegetarian, GF)

CHICKEN

Pan Roasted Chicken Breast, Lemon Caper Piccata Sauce **GF** | \$107 Per Person

Parmesan Roasted Chicken Breast, Rosemary Sauce **GF** | \$113 Per Person

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce **GF** | \$107 Per Person

Grilled Chicken Breast, Champagne Sauce **GF** | \$113 Per Person

Asiago Asparagus Stuffed Chicken Breast, Basil Butter Sauce **GF** | \$118 Per Person

FISH

Grilled Salmon, Tomato Caper Sauce **GF** | \$124 Per Person

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$124 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$132 Per Person

Chilean Sea Bass, Wild Mushroom Crust **GF** | \$141 Per Person

BUILD YOUR OWN DUET

Vegetable

- Lemon Garlic Green Beans (GF, DF)
- Roasted Herb Asparagus (GF, DF)

BEEF

12oz Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce **GF** | \$137 Per Person

6oz Char-Grilled Manhattan Cut, Roasted Shallot Sauce **GF** | \$140 Per Person

8oz Filet Mignon, Caramelized Cipollini, Truffle Demi-Glaze **GF** | \$148 Per Person

8oz Zinfandel Blackberry Braised Beef Short Rib **DF GF** | \$140 Per Person

VEGETARIAN & VEGAN

Grits, Fire Roasted Vegetables, Cauliflower, Peppers, Onions **DF VGN** | \$115 Per Person

Baked Ratatouille, Polenta, Piperade **V GF** | \$115 Per Person

Lemon, Roasted Tomato, Risotto **V** | \$115 Per Person

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **DF VGN GF** | \$115 Per Person

Spinach Lasagna Roll **V** | \$117 Per Person

WEDDING CAKE

Cake Flavors

- White
- Yellow

- Brussels Sprouts with Sriracha Glaze (GF, DF)
- Roasted Butternut Squash with Brussels Leaves (GF, DF)
- Roasted Carrots (GF, DF)
- Roasted Broccolini (GF, DF)
- Steamed Tri-Colored Cauliflower (GF, DF)

Starch

- Dauphinoise Potatoes
- Roasted Garlic Mashed Potatoes (GF)
- Parmesan Risotto
- Tri-Color Fingerling Potatoes (GF, DF)

\$175 *Per Person*

- Banana
- Confetti
- Red Velvet
- Chocolate

Upgraded Cake Flavors

- Carrot
- Chiffon
- Vegan Vanilla
- Gluten-Free White
- Gluten-Free Chocolate

Mousse Fillings

- Lemon
- Vanilla
- Hazelnut
- Raspberry
- Chocolate
- Strawberry
- White Chocolate

Upgraded Fillings

- Custard*
- Cannoli*
- Lime Mousse
- Oreo Mousse
- Cream Cheese*
- Orange Mousse
- Almond Mousse
- Caramel Mousse
- Coconut Mousse
- Pineapple Mousse
- Baked Cheesecake*
- Fudge with Mousse
- Peanut Butter Mousse
- Preserves with Mousse

*Display time limited to 2 hours

Buttercream Icing

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has an ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

VENDOR & CHILDREN'S MEALS

Children's Meals (12 & Under) | \$34 Per Person

Choice of One Starter

- Fresh Fruit Cup
- Carrots and Celery Sticks with Ranch Dip

Choice of One Entrée

- Chicken Tenders with French Fries and Broccoli
- Macaroni and Cheese with Garlic Toast
- Grilled Cheese with French Fries and Broccoli

Vendor Meal | \$47 Per Person

Chef's Choice Chicken Entrée

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Fairy-Tale Package

FAIRY-TALE PACKAGE

Inclusions

- Four Hour Traditional Bar Package
- Choice of Four Passed Hors d'oeuvres
- Four Course Plated Meal: *Appetizer, Soup or Salad, Choice of Three Entrees & Wedding Cake*
- Complimentary Standard Guestroom for Bride & Groom on Night of Wedding
- Wine Service with Dinner
- Champagne Toast for all Guests
- One Signature Cocktail
- Custom Wedding Cake
- Freshly Brewed Coffee & Tea After Dinner
- White Glove Service
- Private Tasting for up to Four People
- Gold Chiavari Chairs
- Floor-Length White or Ivory Linen
- Mirrors & Four Votive Candles per Guest Table
- Tables for Gifts, Cake, Guestbook

Wedding Site Fee

\$2,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$134 per guest

BUTLER PASSED HORS D'OEUVRES

Hot Hors D'Oeuvres

- Candied Apple Pork Belly Skewer (GF, DF)
- Bacon Wrapped Smoked Peach BBQ Brisket Skewer (GF, DF)
- Crispy Shrimp Tempura, Sesame Sauce
- Tuscan Chicken Fontina Bites
- Honey Sriracha Chicken Meatball (DF)
- Feta Cheese, Spinach, Phyllo (Vegetarian)
- Asiago, Cheddar, Mozzarella Cheese Macaroni Croquette (Vegetarian)
- Vegetable Ratatouille Lattice Wellington (Vegetarian)
- Punjabi Vegetable Samosa, Curry Lime Crema (Vegetarian)
- Peking Duck Spring Roll, Sweet Chili Ponzu
- Vegetable Spring Roll, Sweet Chili Ponzu (Vegan, DF, GF)
- Chipotle Steak Churrasco (DF, GF)
- Spicy Orange Duck Dumpling, Orange Sweet and Sour
- Chicken Chimichanga , Roasted Salsa

Upgraded Hot Hors D'Oeuvres

- Crab Cake, Red Pepper Remoulade \$4 (DF)
- Roasted Garlic Lamb Chop, Pomegranate Sauce \$6 (GF, DF)

Cold Hors D'Oeuvres

- Artichoke Bottoms, Boursin Cheese, Crostini (Vegetarian)
- Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (Vegetarian, GF)
- Watermelon Ceviche, Jalapeño, Lime, Cilantro, Jack Fruit Cake (Vegan, GF)
- Garlic Shrimp, Dill Cream, Cucumber (GF)
- Roasted Pepper, Tenderloin, Crostini
- Smoked Chicken, Cranberry, Chive, Belgian Endive (GF)
- Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic (Vegetarian)
- Smoked Duck, Spice Jam Tart (GF, DF)
- Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke (V, GF)
- Kani Salad, Jack Fruit Cake (VG, GF)
- Port Glazed Fig, Prosciutto and Manchego on a Crostini
- Szechuan Chicken Salad Wonton
- Black Garlic Caesar Deviled Eggs (GF)

Upgraded Cold Hors D'Oeuvres

- Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$4
- Crab Pineapple Belgian Endive \$4 (GF, DF)

APPETIZERS

COCKTAIL HOUR RECEPTION STATIONS

Shellfish Station | \$650 Each

- Jumbo Shrimp
- East Coast Oysters
- Snow Crab Claws

Served with Lemon Wedges, Tabasco & Cocktail Sauce *Includes 100 pieces total*

Sushi Station | \$35 Per Person

- Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls
- Soy Sauce, Light Soy Sauce
- Pickled Ginger, Wasabi, Sesame Cucumber Salad

Includes 3 pieces per person

Charcuterie & Cheese Station | \$19 Per Person

- Selection of Three Cured Meats and Three Local Cheeses
- Dijon Mustard, Strawberry Rhubarb Preserve, Sour Cherry Spoon Fruit
- Olives, Dried Nuts, Gherkin Pickles
- Toasted Polenta Bread, Assorted Crostini

SOUPS & SALADS

Appetizers

- Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis (Vegetarian)
 - 3 Cheese Ravioli Carbonara, Pancetta, Peas
 - Charcuterie, Cheese, Toasted Nuts, Polenta Bread, Pickled Mustard Seed
 - Creamy Hummus, Heirloom Cherry Tomatoes, Roasted Bell Peppers, Feta, Olives, Grilled Pita (Vegetarian)
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Upgraded Appetizers

- Grilled Lamb Chop, Rosemary Scented Cous Cous, Roasted Garlic Sauce \$4
 - Duck Confit, Creamy Polenta, Fig Agrodolce \$4 (GF)
 - 2oz. Jumbo Crab Cake, Pepper Relish \$6 (DF)
 - Yellowfin Tuna Crudo, Market Vegetables, Puffed Grain, Chili Crunch \$4 (DF)
 - Ensenada Shrimp Cocktail, Mango, Avocado, Cilantro Oil \$6 (GF, DF)
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INTERMEZZO

Lemon Sorbet or Berry Sorbet | \$4 Fairy-Tale Package Upgrade

BEEF

Soups

- Italian Wedding Soup
 - Minestrone (DF, Vegan)
 - Lemon Chicken Orzo
 - Cream of Chicken Wild Rice (GF)
 - Wild Mushroom Broth, Cheese Tortellini (Vegetarian)
 - Roasted Tomato Bisque, Grilled Cheese Crostini (Vegetarian)
-

Upgraded Soup

- Lobster Bisque En Croute, Poached Lobster \$8
-

Salads

- Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
 - Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea Salt, Balsamic Pearls (Vegetarian, GF)
 - Lolla Rossa, Hydro Bibb, Heirloom Cherry, Cucumber, Red Onion, Goat Cheese Mousse, White Balsamic Vinaigrette (Vegetarian, GF)
 - Power 4 Lettuce, Grilled Seasonal Fruits, Shaved Manchego and Lavender Honey Vinaigrette (Vegetarian, GF)
 - Roasted Beets, Candied Pecans, Blue Cheese Foam, Greens, Vinaigrette (Vegetarian, GF)
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Upgraded Salad

- The Lodge Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Red Wine Vinaigrette, Cucumber Ring \$2 (Vegetarian, GF)
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CHICKEN

Pan Roasted Chicken Breast, Lemon Caper Piccata Sauce **GF** | \$134 Per Person

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce **GF** | \$137 Per Person

Parmesan Roasted Chicken Breast, Rosemary Sauce **GF** | \$142 Per Person

Grilled Chicken Breast, Champagne Sauce **GF** | \$142 Per Person

Asiago Asparagus Stuffed Chicken Breast, Basil Butter Sauce **GF** | \$146 Per Person

VEGETARIAN & VEGAN

8oz Zinfandel Blackberry Braised Beef Short Rib **DF GF** | \$152 Per Person

8oz Filet Mignon, Caramelized Cipollini, Truffle Demi-Glaze **GF** | \$160 Per Person

6oz Char-Grilled Manhattan Cut, Roasted Shallot Sauce **GF** | \$152 Per Person

12oz Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce **GF** | \$150 Per Person

FISH

Grilled Salmon, Tomato Caper Sauce **GF** | \$147 Per Person

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$147 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$154 Per Person

Chilean Sea Bass, Wild Mushroom Crust **GF** | \$164 Per Person

WEDDING CAKE

Cake Flavors

- White
- Yellow
- Banana
- Confetti
- Red Velvet
- Chocolate

Upgraded Cake Flavors

- Carrot
- Chiffon
- Vegan Vanilla
- Gluten-Free White
- Gluten-Free Chocolate

Baked Ratatouille, Polenta, Piperade **V GF** | \$121 Per Person

Grits, Fire Roasted Vegetables, Cauliflower, Peppers, Onions **DF VGN** | \$121 Per Person

Lemon, Roasted Tomato, Risotto **V** | \$121 Per Person

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **DF VGN GF** | \$121 Per Person

Spinach Lasagna Roll **V** | \$129 Per Person

BUILD YOUR OWN DUET

Vegetable

- Lemon Garlic Green Beans (GF, DF)
- Roasted Herb Asparagus (GF, DF)
- Brussels Sprouts with Sriracha Glaze (GF, DF)
- Roasted Butternut Squash with Brussels Leaves (GF, DF)
- Roasted Carrots (GF, DF)
- Roasted Broccolini (GF, DF)
- Steamed Tri-Colored Cauliflower (GF, DF)

Starch

- Dauphinoise Potatoes
- Roasted Garlic Mashed Potatoes (GF)
- Parmesan Risotto
- Tri-Color Fingerling Potatoes (GF, DF)

\$187 Per Person

Mousse Fillings

- Lemon
 - Vanilla
 - Hazelnut
 - Raspberry
 - Chocolate
 - Strawberry
 - White Chocolate
-

Upgraded Fillings

- Custard*
- Cannoli*
- Lime Mousse
- Oreo Mousse
- Cream Cheese*
- Orange Mousse
- Almond Mousse
- Caramel Mousse
- Coconut Mousse
- Pineapple Mousse
- Baked Cheesecake*
- Fudge with Mousse
- Peanut Butter Mousse
- Preserves with Mousse

*Display time limited to 2 hours

Buttercream Icing

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has an ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

VENDOR & CHILDREN'S MEALS

Children's Meals (12 & Under) | \$34 Per Person

Choice of One Starter

- Fresh Fruit Cup
- Carrots and Celery Sticks with Ranch Dip

Choice of One Entrée

- Chicken Tenders with French Fries and Broccoli
 - Macaroni and Cheese with Garlic Toast
 - Grilled Cheese with French Fries and Broccoli
-

Vendor Meal | \$47 Per Person

Chef's Choice Chicken Entrée

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market

conditions.

Legend Package

LEGEND PACKAGE

Inclusions

- Choice of Six Passed Hors d'oeuvres
- Five Course Plated Meal: *Appetizer, Soup or Salad, Intermezzo, Choice of Three Entrees & Wedding Cake*
- Complimentary Standard Guestroom for Bride & Groom on Night of Wedding
- Champagne & Sweets Delivered to Room on Night of Wedding
- Complimentary Standard Guestroom for Parents of Bride & Groom
- Champagne Toast for all Guests
- Wine Service with Dinner
- Custom Wedding Cake
- Decorated Cake Plate
- Freshly Brewed Coffee & Tea After Dinner
- His & Her Signature Cocktail
- 20% Off Late-Night Snack Bites
- White Glove Service
- Private Tasting for up to Six Guests
- Gold Chiavari Chairs
- Gold Chargers
- Floor-Length White
- Mirrors & Votive Candles
- Complimentary Coat Check
- Valet Service for Evening of Wedding
- Tables for Gifts, Cake, Guestbook
- Complimentary Overnight Stay for Bride & Groom on One-Year Anniversary

Wedding Site Fee

\$2,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$172 per guest

BUTLER PASSED HORS D'OEUVRES

Hot Hors D'Oeuvres

- Candied Apple Pork Belly Skewer (GF, DF)
- Bacon Wrapped Smoked Peach BBQ Brisket Skewer (GF, DF)
- Crispy Shrimp Tempura, Sesame Sauce
- Tuscan Chicken Fontina Bites

COCKTAIL HOUR RECEPTION STATIONS

Shellfish Station | \$650 Each

- Jumbo Shrimp
- East Coast Oysters
- Snow Crab Claws

Served with Lemon Wedges, Tabasco & Cocktail Sauce *Includes*

- Honey Sriracha Chicken Meatball (DF)
- Feta Cheese, Spinach, Phyllo (Vegetarian)
- Asiago, Cheddar, Mozzarella Cheese Macaroni Croquette (Vegetarian)
- Vegetable Ratatouille Lattice Wellington (Vegetarian)
- Punjabi Vegetable Samosa, Curry Lime Crema (Vegetarian)
- Peking Duck Spring Roll, Sweet Chili Ponzu
- Vegetable Spring Roll, Sweet Chili Ponzu (Vegan, DF, GF)
- Chipotle Steak Churrasco (DF, GF)
- Spicy Orange Duck Dumpling, Orange Sweet and Sour
- Chicken Chimichanga , Roasted Salsa

Upgraded Hot Hors D'Oeuvres

- Crab Cake, Red Pepper Remoulade \$4 (DF)
- Roasted Garlic Lamb Chop, Pomegranate Sauce \$6 (GF, DF)

Cold Hors D'Oeuvres

- Artichoke Bottoms, Boursin Cheese, Crostini (Vegetarian)
- Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (Vegetarian, GF)
- Watermelon Ceviche, Jalapeño, Lime, Cilantro, Jack Fruit Cake (Vegan, GF)
- Garlic Shrimp, Dill Cream, Cucumber (GF)
- Roasted Pepper, Tenderloin, Crostini
- Smoked Chicken, Cranberry, Chive, Belgian Endive (GF)
- Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic (Vegetarian)
- Smoked Duck, Spice Jam Tart (GF, DF)
- Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke (V, GF)
- Kani Salad, Jack Fruit Cake (VG, GF)
- Port Glazed Fig, Prosciutto and Manchego on a Crostini
- Szechuan Chicken Salad Wonton
- Black Garlic Caesar Deviled Eggs (GF)

Upgraded Cold Hors D'Oeuvres

- Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$4
- Crab Pineapple Belgian Endive \$4 (GF, DF)

APPETIZERS

Appetizers

- Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis (Vegetarian)
- 3 Cheese Ravioli Carbonara, Pancetta, Peas
- Charcuterie, Cheese, Toasted Nuts, Polenta Bread, Pickled Mustard Seed
- Creamy Hummus, Heirloom Cherry Tomatoes, Roasted Bell

100 pieces total

Sushi Station | \$35 Per Person

- Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls
- Soy Sauce, Light Soy Sauce
- Pickled Ginger, Wasabi, Sesame Cucumber Salad

Includes 3 pieces per person

Charcuterie & Cheese Station | \$19 Per Person

- Selection of Three Cured Meats and Three Local Cheeses
- Dijon Mustard, Strawberry Rhubarb Preserve, Sour Cherry Spoon Fruit
- Olives, Dried Nuts, Gherkin Pickles
- Toasted Polenta Bread, Assorted Crostini

SOUPS & SALADS

Soups

- Italian Wedding Soup
 - Minestrone (DF, Vegan)
 - Lemon Chicken Orzo
 - Cream of Chicken Wild Rice (GF)
 - Wild Mushroom Broth, Cheese Tortellini (Vegetarian)
 - Roasted Tomato Bisque, Grilled Cheese Crostini (Vegetarian)
-

Peppers, Feta, Olives, Grilled Pita (Vegetarian)

Upgraded Appetizers

- Grilled Lamb Chop, Rosemary Scented Cous Cous, Roasted Garlic Sauce \$4
 - Duck Confit, Creamy Polenta, Fig Agrodolce \$4 (GF)
 - 2oz. Jumbo Crab Cake, Pepper Relish \$6 (DF)
 - Yellowfin Tuna Crudo, Market Vegetables, Puffed Grain, Chili Crunch \$4 (DF)
 - Ensenada Shrimp Cocktail, Mango, Avocado, Cilantro Oil \$6 (GF, DF)
-

Upgraded Soup

- Lobster Bisque En Croute, Poached Lobster \$8
-

Salads

- Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
 - Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea Salt, Balsamic Pearls (Vegetarian, GF)
 - Lolla Rossa, Hydro Bibb, Heirloom Cherry, Cucumber, Red Onion, Goat Cheese Mousse, White Balsamic Vinaigrette (Vegetarian, GF)
 - Power 4 Lettuce, Grilled Seasonal Fruits, Shaved Manchego and Lavender Honey Vinaigrette (Vegetarian, GF)
 - Roasted Beets, Candied Pecans, Blue Cheese Foam, Greens, Vinaigrette (Vegetarian, GF)
-

Upgraded Salad

- The Lodge Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Red Wine Vinaigrette, Cucumber Ring \$2 (Vegetarian, GF)
-

INTERMEZZO

Lemon Sorbet or Berry Sorbet

CHICKEN

Pan Roasted Chicken Breast, Lemon Caper Piccata Sauce **GF** | \$172 Per Person

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce **GF** | \$177 Per Person

Parmesan Roasted Chicken Breast, Rosemary Sauce **GF** | \$181 Per Person

Grilled Chicken Breast, Champagne Sauce **GF** | \$181 Per Person

Asiago Asparagus Stuffed Chicken Breast, Basil Butter Sauce **GF** | \$178 Per Person

BEEF

6oz Char-Grilled Manhattan Cut, Roasted Shallot Sauce **GF** | \$189 Per Person

12oz Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce **GF** | \$187 Per Person

8oz Zinfandel Blackberry Braised Beef Short Rib **DF GF** | \$189 Per Person

FISH

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$185 Per Person

Grilled Salmon, Tomato Caper Sauce **GF** | \$185 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$191 Per Person

Chilean Sea Bass, Wild Mushroom Crust **GF** | \$201 Per Person

8oz Filet Mignon, Caramelized Cipollini, Truffle Demi-Glaze **GF** |
\$195 Per Person

VEGETARIAN & VEGAN

Baked Ratatouille, Polenta, Piperade **DF VGN GF** | \$161 Per Person

Grits, Fire Roasted Vegetables, Cauliflower, Peppers, Onions **V**

Lemon, Roasted Tomato, Risotto **V** | \$161 Per Person

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **DF VGN GF** | \$161 Per Person

Spinach Lasagna Roll **V** | \$163 Per Person

BUILD YOUR OWN DUET

Vegetable

- Lemon Garlic Green Beans (GF, DF)
 - Roasted Herb Asparagus (GF, DF)
 - Brussels Sprouts with Sriracha Glaze (GF, DF)
 - Roasted Butternut Squash with Brussels Leaves (GF, DF)
 - Roasted Carrots (GF, DF)
 - Roasted Broccolini (GF, DF)
 - Steamed Tri-Colored Cauliflower (GF, DF)
-

Starch

- Dauphinoise Potatoes
 - Roasted Garlic Mashed Potatoes (GF)
 - Parmesan Risotto
 - Tri-Color Fingerling Potatoes (GF, DF)
-

\$221 *Per Person*

WEDDING CAKE

Cake Flavors

- White
 - Yellow
 - Banana
 - Confetti
 - Red Velvet
 - Chocolate
-

Upgraded Cake Flavors

- Carrot
 - Chiffon
 - Vegan Vanilla
 - Gluten-Free White
 - Gluten-Free Chocolate
-

Mousse Fillings

- Lemon
- Vanilla
- Hazelnut
- Raspberry
- Chocolate
- Strawberry
- White Chocolate

Upgraded Fillings

- Custard*
- Cannoli*
- Lime Mousse
- Oreo Mousse
- Cream Cheese*
- Orange Mousse
- Almond Mousse
- Caramel Mousse
- Coconut Mousse
- Pineapple Mousse
- Baked Cheesecake*
- Fudge with Mousse
- Peanut Butter Mousse
- Preserves with Mousse

*Display time limited to 2 hours

Buttercream Icing

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has an ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

VENDOR & CHILDREN'S MEALS

Children's Meals (12 & Under) | \$34 Per Person

Choice of One Starter

- Fresh Fruit Cup
- Carrots and Celery Sticks with Ranch Dip

Choice of One Entrée

- Chicken Tenders with French Fries and Broccoli
 - Macaroni and Cheese with Garlic Toast
 - Grilled Cheese with French Fries and Broccoli
-

Vendor Meal | \$47 Per Person

Chef's Choice Chicken Entrée

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Bar

TRADITIONAL BAR

Included in Classic & Fairytale Wedding Package:

- New Amsterdam Vodka
 - New Amsterdam Gin
 - Jim Beam White Bourbon
 - Mi Campo Blanco Tequila
 - Cruzan Light Rum
 - Monkey Shoulder Scotch
 - Proverb Cabernet Sauvignon, Pinot Noir, Merlot, Sauvignon Blanc, Pinot Grigio & Chardonnay
 - Wycliff Sparkling Wine
 - Budweiser, Bud Light, Michelob Ultra
 - Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon
 - Wild Berry Truly, High Noon
 - Assorted Pepsi Products, Mixers, Bottled Water
-

ENCHANTED BAR

Included in Legend Package

- Tito's Vodka
 - Bombay Sapphire Gin
 - Bulleit Bourbon
 - Espolòn Blanco Tequila
 - Bacardi Rum
 - Johnnie Walker Black Scotch
 - Sea Glass Pinot Noir, Cabernet Sauvignon & Pinot Grigio
 - Joel Gott Palisades Red Blend, Sauvignon Blanc & Chardonnay
 - La Marca Sparkling Wine
 - Budweiser, Bud Light, Michelob Ultra
 - Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon
 - Wild Berry Truly, High Noon
 - Assorted Pepsi Products, Mixers, Bottled Water
-

\$10 *Classic or Fairy-Tale Package Upgrade*

TIMELESS BAR

Timeless Bar

- Ketel One Vodka
 - Hendrick's Gin
 - Maker's Mark Bourbon
 - Don Julio Tequila
 - Appleton Estate Rum
 - Glenfiddich Scotch
 - Hennessy Cognac Sebastiani (North Coast)
 - Cabernet Sauvignon Banshee (Sonoma County)
 - Pinot Noir Kuleto "Frog Prince" Red Blend Chalk Hill (Russian River Valley)
 - Chardonnay Acrobat (Willamette Valley)
 - Pinot Grigio Dashwood (Marlborough NZ)
 - Sauvignon Blanc
 - Lucien Albrecht Brut Rosé Sparkling Wine
 - Budweiser, Bud Light, Michelob Ultra
 - Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon
 - Wild Berry Truly, High Noon
 - Assorted Pepsi Products, Mixers, Bottled Water
-

\$15 *Classic or Fairy-Tale Package Upgrade*

\$10 *Legend Package Upgrade*

BAR ENHANCEMENTS

Additional Bartender for Entire Night | \$250 Each

Additional Bartender for Cocktail Hour | \$150 Each

Add 30 Minutes of Selected Bar Package | \$5 Per Person

The Hyatt Lodge Oak Brook adheres to a No-Shot Policy for all Banquet Events. Neat drinks will not be served; all liquor will be mixed or served with ice.

Rehearsal Dinner

STREET TACOS

Pork Carnitas **DF GF**

Southwest Caesar Salad with Black Beans, Corn, Pico de Gallo, Cheddar Cheese Chipotle Dressing **V GF**

Chicken Fajita **DF GF**

Carne Asada **DF**

Lime, Cotija Cheese, Tomato, Onions, Cilantro, Citrus Slaw, Pickled Vegetables, Onions, Peppers

Roasted Tomato Salsa, Pico de Gallo, Salsa Verde **V**

Flour Tortillas, Corn Tortillas **V**

Churros, Strawberry Sauce, Chocolate Sauce

\$44 *Per Person*

\$25 *Per Child 12 & Under*

ITALIAN BISTRO

Antipasto Tortellini Pasta Salad

Tri Color Tortellini, Pepperoni, Cherry Tomato, Mozzarella Diced Provolone, Black Olives, Diced Red Onion, Sliced Pepperoncini, Green Bell Peppers, Fresh Basil, Lemon Vinaigrette

Penne Pasta, Vodka Tomato Sauce **V**

Baked Penne, Marinara Sauce
Choice of Meatballs or Italian Sausage

Cali Chicken Club Pizza

Grilled Chicken, Sliced Tomatoes, Bacon, Red Onions, Avocados

The Giambotta Pizza

Sausage, Pepperoni, Salami, Mushrooms, Giardiniera

Veggie Pizza **V**

Green Peppers, Mushrooms, Black Olives, Roasted Cherry Tomatoes, Onions, Italian Spices

Classic Cheese Pizza **V**

Brownies & Lemon Bars **V**

\$44 *Per Person*

\$25 *Per Child 12 & Under*

SMOKEHOUSE

Chipotle Potato Salad **DF GF**

Smoked Beef Brisket, Pickled Red Onions **DF GF**

Smoked Polish Sausage, Peppers, Onions **DF GF**

Hot Smoked Salmon, Cucumber Onion Relish, Dill **DF GF**

Grilled Corn on the Cob **V GF**

Baked Beans **V GF**

Jalapeño Cheddar Cornbread **V**

Brownies, Lemon Bars **V**

BBQ Sauce Sampler **DFV**

- Sweet Baby Ray's
- Spicy Kansas City
- Honey-Chipotle

\$54 *Per Person*

\$29 *Per Child 12 & Under*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Nosh

CONTINENTAL BREAKFAST

Cut Seasonal Fruit

Freshly Baked Assortment of Pastries, Muffins, Butter, Assorted Jams

Fluffy Scrambled Eggs

All Natural Bacon

Chilled Juices (Orange, Cranberry, Apple)

Coffee, Decaf, Tea (2 Hours of Service)

\$32 *Per Person*

ONE HOUR OMELETTE CART

Ham

Onions, Bell Peppers, Mushrooms, Jalapenos, Spinach, Tomatoes

DF VGN GF

Shredded Cheddar, Feta Goat Cheese **V**

\$14 *Per Person*

\$125 *Attendant Fee*

BAGEL BAR

Assorted Bagels to Include Plain, Wheat, Everything, Cinnamon Raisin

Cream Cheeses: Plain, Garden Vegetable, Honey Walnut

Sliced Tomatoes, Cucumber Slices

Coffee, Decaf, Tea (2 hours of service)

Add Avocado Bagel | \$8 Each

Smashed Avocados, Asparagus, Pickled Red Onion, Dill *Minimum Order 10*

\$16 *Per Person*

SANDWICH BAR

Assorted Sandwich Minis

- Ham, Swiss, Lettuce, Tomato
- Turkey, Cheddar, Lettuce, Tomato
- Tomato, Mozzarella, Balsamic Glaze

Condiments, Pickles, Chips

\$52 *Per Dozen*

BUILD YOUR OWN SLIDERS

Mini Angus Burgers

Swiss, Cheddar

Lettuce, Tomato, Onion, Pickle

Condiments, Chips

\$60 *Per Dozen*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Extras

CHARCUTERIE AND ARTISANAL CHEESE JAR

\$12 *Each*

ASSORTED FRUIT PLATTER

\$60 *Per Platter*

VEGETABLE CRUDITE, SPINACH RANCH, SESAME
CRACKERS JAR

\$9 *Each*

INDIVIDUAL LODGE SALAD BOX

\$12 *Each*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Sip

INFUSED WATER STATION

Peach Hibiscus

Raspberry Lime Cucumber

Strawberry Kiwi

\$23 *Per Pitcher*

TRULY BUCKETS

\$42 *Per Bucket*

BEER BUCKETS

\$30 *Per Domestic Bucket*

\$40 *Per Imported Bucket*

MIMOSA BAR

Blackberries, Strawberries, Raspberries

House Champagne & Sparkling Juice

Orange Juice, Peach Juice, Pineapple Juice, Cranberry Juice

\$18 *2 Hours*

\$21 *3 Hours*

\$7 *Additional Hours*

WHISKEY FLIGHT

Manhattan

Neat

Old Fashioned

\$54 *Each*

A LA CARTE BEVERAGES

Assorted Soft Drinks | \$5 Each

- Pepsi, Diet Pepsi, & Starry Lemon Lime Soda
 - Nestle Bottled Water
 - Assorted Bubly Sparkling Water
-

Coffee, Decaf, Tea | \$100 Per Gallon | \$50 Half Gallon

Champagne | \$38 Per Bottle

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Bridal Hospitality Suite

Your wedding day is all about the details. Let us design the ideal getting ready space for you! Imagine a room that has floor to ceiling windows, great for natural lighting, but also functional for getting ready and relaxing. With a beauty bar, full length mirror, directors chairs, and so much more, we'll help you make your getting ready experience on your wedding day truly extraordinary.

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Bridal Ready Room

Your wedding day is all about the details. Let us design the ideal getting ready space for you! Imagine a room that has floor to ceiling windows, great for natural lighting, but also functional for getting ready and relaxing. With a Beauty Bar, Full Length Mirror, Directors Chairs, and so much more, we'll help you make your getting ready experience on your wedding day truly extraordinary.

BRIDAL SUITE INCLUSIONS

Beauty Bar with (6) Mirrors
Full Length Mirror
(4) Directors Chairs
(4) Highboys
Soft Seating
Waste Basket
Tissues

BRIDAL READY ROOM

4 Bottles of Wycliff Champagne

Assorted Berries for the Bubbly Bar

Fruit Platter to Serve 15 People

Chef's Choice Pastries to Serve 15 People

Freshly Brewed Decaf Coffee (1 Gallon)

Freshly Brewed Regular Coffee (1 Gallon)

Juice Carafe (1 of Each)

Orange JuiceCranberryGrapefruit Carafe

Private Bridal Room from 7:00am - 7:00pm

Grand Oaks Pavilion Hospitality Room - FullersburgPrairie

Ballroom Hospitality Room - Forestview

\$1000 Each

Groom's Ready Room

Your wedding day is all about the details. Let us design the ideal getting ready space for you! Imagine a room that has floor to ceiling windows, great for natural lighting, but also functional for getting ready and relaxing. We'll help make your getting ready experience on your wedding day truly extraordinary.

GROOM'S HOSPITALITY INCLUSIONS

Private Room from 12pm - 7pm
TV with Firestick
Full Length Mirror
Soft Seating
Waste Basket
Tissues

High Top Tables
Mini Golf Putt Set OR Poker Table

GROOM'S HOSPITALITY ROOM

Whiskey Decanter with 10 glasses

Water Station

Freshly Brewed Regular Coffee (1 Gallon)

Freshly Brewed Decaf Coffee (1 Gallon)

Sandwich Bar

- 3 Dozen Sandwiches
- House Made Potato Chips

Fruit Platter to Serve 15 People

Private Ready Room from 7:00AM – 7:00PM

Grand Oaks Pavilion Hospitality Room - Oak Brook Room
Prairie Ballroom Hospitality Room - The Loft

\$1000 *Each*

Enhance Your Experience by Ordering Food & Beverage off of Our Hospitality Menus. *Only food and beverage purchased from Hotel may be served on Hotel property.*

Happily Ever Breakfast

HOT BREAKFAST BUFFET

Lodge Breakfast Potatoes **DF VGN GF**

Chef's Selection of Freshly Made Baked Goods, Butter, Preserves
V

Seasonal Sliced Fruit, Berries **DF VGN GF**

Buttermilk Pancakes, Maple Syrup **V**

Fluffy Scrambled Eggs **V GF**

CLASSIC BRUNCH

Seasonal Fresh Fruit and Berries **DF VGN GF**

Smoked Salmon, Red Onions, Radishes, Dill, Cucumbers, Pickled
Mustard & Mini Bagels

Classic Eggs Benedict

Cage Free Scrambled Eggs **V GF**

All-Natural Bacon & Pork Sausage **DF GF**

Crisp Bacon, Pork Sausage **DF GF**

Selection of Chilled Juices (Orange, Cranberry & Apple)

Conscious Cup Freshly Brewed Regular & Decaffeinated Coffee

Assortment of Harney & Son's Tea

\$36 *Per Person*

Yukon Butter Potatoes & Onions **V GF**

Cinnamon Crisp French Toast with Roasted Fruit, Candied Pecans & Maple Syrup **V**

Gemelli Pasta Primavera with a Sun-Dried Pesto Sauce **V**

Grilled Vegetable Platter **V**

Drizzled with Olive Oil, Thyme & Smoked Sea Salt Served with Ricotta & Grilled Baguette

Selection of Chilled Juices

Orange, Cranberry & Apple

Conscious Cup Freshly Brewed Regular & Decaffeinated Coffee

Assortment of Harney & Son's Tea

\$65 *Per Person*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Breakfast Buffet Enhancements

OMELETTE STATION

Omelette Station

Ham, Onions, Bell Peppers, Shredded Cheddar, Mushrooms, Jalapeños, Spinach, Tomatoes

\$9.50 *Per Person*

\$175 *Chef's Fee for Two Hours of Service*

GIFTS FROM THE SOUTH

Bourbon Syrup

Pearl Sugar Waffle

Fried Chicken

\$9.50 *Per Person*

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Cheers to Forever

MIMOSA BAR

House Champagne and Sparkling Juice

BLOODY MARY BAR

Tito's Vodka, Tomato Juice

Orange Juice, Peach Juice, Pineapple Juice, Cranberry Juice

Blackberries, Strawberries, & Raspberries

\$20 Per Person for 2 Hours of Service

\$23 Per Person for 3 Hours of Service

\$30 Per Person for 4 Hours of Service

Tabasco, Worcestershire, Celery Salt, Black Pepper, Pink Salt, Horseradish

Celery, Beef Stick, Spicy Bacon, Olives, Lime and Pickle Spears

\$22 Per Person for 2 Hours of Service

\$25 Per Person for 3 Hours of Service

\$33 Per Person for 4 Hours of Service

BLOODY & BUBBLES

\$25 Per Person for 2 Hours of Service

\$29 Per Person for 4 Hours of Service

\$35 Per Person for 4 Hours of Service

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Savory

SOFT PRETZEL STATION **V**

Warm Bavarian Salted Pretzels, Cinnamon Sugar Pretzels

Cheddar Cheese Sauce, Yellow Mustard

Chocolate Dipped Pretzel Rods

\$9.50 Per Person

12" THIN CRUST PIZZA

Classic Pepperoni, Italian Spice

Margherita, Mozzarella, Tomatoes, Basil **V**

BBQ Chicken, Bacon, Onions, Cheese

\$18 Per Pizza

BUILD YOUR OWN SLIDER STATION

Angus Beef, Cheddar, Bacon

Italian Meatball, Marinara

Black Bean, Hummus **DF VGN**

Add Tater Tots | \$2 Per Person

MAC 'N CHEESE STATION

Classic Mac 'n Cheese

Buffalo Chicken Mac n Cheese

Add Pulled Pork | \$6.25 Per Person

\$10.50 Per Person

\$9.50 *Per Person*

CHICAGO DOG STATION **DF**

\$7.25 *Per Person*

POPCORN MACHINE

\$7.25 *Per Person*

GIFTS FROM THE SOUTH

\$9.50 *Per Person*

CHEESEBURGERS IN PARADISE

\$4.00 *Per Sandwich*

\$50 *Delivery Fee*

No Outside Food Permitted All Late Night Food will stay out a maximum of 2 hours 10:30pm is the latest Late Night Food can come out

Sweet

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

DONUT WALL **V**

\$63 *Per Dozen*

GOURMET SWEET TABLE **V**

Cannoli

Seasonal Cheesecake

Turtle Cheesecake

White Chocolate Raspberry Cheesecake

Coconut Macaroons **GF**

Eclairs

Fresh Fruit Tarts

Raspberry Ganache Tarts

Truffles **GF**

Tiramisu

Seasonal Bars

\$21 *Per Guest*

GELATO & SORBET STATION

Vanilla Ice Cream **V**

Chocolate Ice Cream **V**

Lemon Sorbet **DF VGN**

\$14 *Per Guest*

\$125 *Attendant Fee*

No Outside Food Permitted All Late Night Food will stay out a maximum of 2 hours. 10:30pm is the latest Late Night Food can come out. Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

Menu 1

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

Tofu Skewer | \$8 Per Piece

Ginger-Honey Tofu & Mushroom

Fig Bruschetta | \$8 Per Piece

Herbed Goat Cheese & Fig Chutney with Fresh Thyme

Squash Bruschetta | \$8 Per Piece

Ricotta, Fall Squash & Basil

Almond Crisp | \$8 Per Piece

Apricot, Brie, Basil & Medjool Date

Pecan-Rosemary Crisp | \$8 Per Piece

Goat Cheese & Red-Wine Grapes

Tiny Tomato Caprese | \$8 Per Piece

On a Skewer

Bay Scallop Ceviche | \$8 Per Piece

With Jalapeno, Lime, & Cilantro

Chipotle Shrimp | \$8 Per Piece

In a Cucumber Cup

Seared Tuna | \$8 Per Piece

With Fish Roe and Togarashi

WARM SELECTIONS

Vegetable Quesadilla | \$9 Per Piece

With Fresh Salsa

Beggars' Purse

With Fig & Mascarpone in a Phyllo Dough

Edamame Posticker

With Ginger-Soy Sauce

Spring Roll

With Shoyu Sauce

Coconut Shrimp | \$9 Per Piece

With Apricot Dipping Sauce

Lump Crab Cakes

With Lobster Mayo

Shrimp Shu Mai

With Ginger-Soy Sauce

Tiger Prawn Skewer

With Chimichurri Sauce

Chicken Brochette

With Red Chili Chimichurri

Smoked Salmon and Dill Goat Cheese Mousse | \$8 Per Piece
On Pumpernickel

Vegetable California Roll | \$8 Per Piece
With Firecracker Sauce

Chicken Salad Mousse | \$8 Per Piece
In a Deviled Egg

Antipasto Skewer | \$8 Per Piece
Mozzarella, Tortellini & Salami

Smoked Turkey, Cranberry & Brie Mousse | \$8 Per Piece
On a Ficelle

Chicken Potsticker
With Ginger-Soy Sauce

Mediterranean Kabob | \$9 Per Piece
Chicken, Fig & Tomato

Buffalo Chicken Roll | \$9 Per Piece
With Blue Cheese Dipping Sauce

Beef Souvlaki | \$9 Per Piece
With Tzatziki Sauce

Pigs in a Blanket
With Garlic Aioli

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023 Menu pricing and selections may change based on availability and market conditions.

Menu 2

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

26TH STREET

Shrimp Ceviche with Plantain Chips

Walking Taco Bar to include: Chicken Tinga & Barbacoa Frito & Dorito Chips

Guacamole, Hot Cheese Sauce, Queso Chihuahua, Salsa Rojo, Salsa Verde & Pico de Gallo

Flour Tortillas

\$34 Per Guest

LINCOLN AVENUE

Creamy Cucumber Salad

Mini Brat's with Sauerkraut

Beef Kebob with Mustard Demi-Glaze

Petit Chicken Schnitzel with Lemon & Lingonberries

Potato Pancakes with Apple Sauce & Sour Cream

\$34 Per Guest

TAYLOR STREET

Italian Cheeses, Prosciutto & Mortadella served with Lavosh & Jam

Olive Tapenade with Roasted Red Peppers, Ricotta & Crostini

Arancini Stuffed with Oven Roasted Butternut Squash

Chicken Tenders with a Cannellini Bean & Arugula Ragout Baked

CERMAK STREET

California Rolls with Shoyu Sauce

Crispy Vegetable Egg Rolls with Sweet & Sour Sauce

Vegetable Lo Mein

Orange Peel Chicken Lightly Battered & Fried with Candied

Ziti

\$34 Per Guest

HALSTED STREET

Roasted Eggplant with Garlic & Greek Chick Pea Spread

Marinated Feta Cheese & Olives

Grilled Pita with Hummus

Dolmades stuffed with Meat & Rice with an Egg Lemon Sauce

Spanikopita

Chicken Shish Kebob

\$36 Per Guest

TWIST OF THE MIDWEST

Take a tour of the Great Lakes Region

Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Lake Superior Whitefish Slide Hot Dog & Slider Buns Traditional Cole Slaw Remoulade, Yellow & Dijon Mustard Sauerkraut, Chopped Onions, Tomatoes, Pickle Spears, Sport Peppers, & Celery Salt

\$32 Per Guest

RUSH STREET

Chicago Chop Salad

Shrimp Cocktail

Skewered Steak Tips with Creamy Horseradish

Shrimp De Jonghe

Creamy Spinach Soufflé Bites

\$36 Per Guest

Orange Peel

Wok Fried Kung Pao Beef with Peppers, Chili & Mushrooms

\$36 Per Guest

BRUSCHETTA STATION

AMERICAN

Pulled Chicken, Buffalo Sauce, Bleu Cheese, Diced Celery with Toasted Bread Slices*

ITALIAN

Diced Tomato, Diced Red Onion, Olive Oil, Garlic & Basil Sliced Buffalo Mozzarella Crispy Prosciutto & Aged Balsamic Drizzle With Sliced Toasted Baguette

ASIAN

Tuna Poke, Pineapple, Cilantro, Fresh Wasabi, Toasted Sesame Seeds & Crispy Wontons*

\$34 Per Guest

SLIDERS, SLIDERS, SLIDERS

Pick your favorite to enjoy!

Waygu Beef, Pulled Chicken* & Veggie Slider Crispy Onion, Sliced Butter Pickles, Tomatoes, Yellow Mustard, Ketchup, Tex Mex Remoulade & Jalapenos Jack & Wisconsin Cheddar Macaroni Salad Kettle Potato Chips*

\$32 Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023 Menu pricing and selections may change based on availability and market conditions.

Menu 3

MINIATURE DESSERT PACKAGES ARE PRICED PER PERSON.

All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

\$16 Per Guest

WHOLE CAKES & PIES

CAKE SELECTIONS

Carrot Cake, Chocolate Cake, Red Velvet Cake, German Chocolate Cake, or Tiramisu

CHEESECAKE SELECTIONS

Traditional Cheesecake or Raspberry Cheesecake

PIE SELECTIONS

Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, Chocolate Cream Pie

\$16 Per Guest

MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart

Key Lime Tart

Pistachio Bar

Vanilla Financier

Chocolate Tart with Dark Glaze

Fruit Tart

Vanilla Cream & Mixed Berries

Chocolate Flourless Ovals

Chocolate Cupcake

With Chocolate Ganache

Red Velvet Cupcake

Red Velvet Cupcake

Carrot Cupcake

With Buttercream Frosting

Funfetti Cupcake

With Vanilla Frosting

CHOCOLATE FONDUE

Warm Chocolate Sauce with Fresh Seasonal Fruit

Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

\$18 Per Guest

CLASSIC BANANAS FOSTER*

Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream

Chocolate, Vanilla and Strawberry Cups

\$15 Per Guest

HAAGEN-DAZ ICE CREAM CUPS

\$7 Each

GELATO, SORBET CUPS AND FRUIT BARS

\$6.5 Each

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023 Menu pricing and selections may change based on availability and market conditions.

Menu

MINIATURE DESSERT PACKAGES ARE PRICED PER PERSON.

All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

\$16 Per Guest

MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart

Key Lime Tart

Pistachio Bar

Vanilla Financier

Chocolate Tart with Dark Glaze

Fruit Tart

Vanilla Cream & Mixed Berries

Chocolate Flourless Ovals

Chocolate Cupcake

With Chocolate Ganache

Red Velvet Cupcake

Red Velvet Cupcake

Carrot Cupcake

With Buttercream Frosting

Funfetti Cupcake

With Vanilla Frosting

WHOLE CAKES & PIES

CAKE SELECTIONS

Carrot Cake, Chocolate Cake, Red Velvet Cake, German Chocolate Cake, or Tiramisu

CHEESECAKE SELECTIONS

Traditional Cheesecake or Raspberry Cheesecake

PIE SELECTIONS

Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, Chocolate Cream Pie

\$16 *Per Guest*

CLASSIC BANANAS FOSTER*

Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream

Chocolate, Vanilla and Strawberry Cups

\$15 *Per Guest*

CHOCOLATE FONDUE

Warm Chocolate Sauce with Fresh Seasonal Fruit

Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

\$18 *Per Guest*

HAAGEN-DAZ ICE CREAM CUPS

\$7 *Each*

GELATO, SORBET CUPS AND FRUIT BARS

\$6.5 *Each*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023 Menu pricing and selections may change based on availability and market conditions.

Menu 1

Based on 100 Guests Site Fee: \$4,000 Reception: \$24500 (\$245 Per Guest) Bar Service Fee: \$400 **Total: \$28,800** **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.

CULTURAL WEDDING PACKAGE

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Choice Between Plated, Buffet, or Specialty Stations Dinner Service
- Tableside Bread Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Tablecloths and Napkins (as seen below)
- Indoor and Outdoor Dance Floor
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Wedding Site Fee

\$3,000 to \$5,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$245 per guest

COLD SELECTIONS

Tofu Skewer | \$8 Per Piece

Ginger-Honey Tofu & Mushroom

.....

Fig Bruschetta | \$8 Per Piece

Herbed Goat Cheese & Fig Chutney with Fresh Thyme

.....

Squash Bruschetta | \$8 Per Piece

Ricotta, Fall Squash & Basil

.....

Almond Crisp | \$8 Per Piece

Apricot, Brie, Basil & Medjool Date

.....

Pecan-Rosemary Crisp | \$8 Per Piece

Goat Cheese & Red-Wine Grapes

.....

Tiny Tomato Caprese | \$8 Per Piece

On a Skewer

.....

Bay Scallop Ceviche | \$8 Per Piece

With Jalapeno, Lime, & Cilantro

.....

Chipotle Shrimp | \$8 Per Piece

In a Cucumber Cup

Seared Tuna | \$8 Per Piece

With Fish Roe and Togarashi

Smoked Salmon and Dill Goat Cheese Mousse | \$8 Per Piece

On Pumpernickel

Vegetable California Roll | \$8 Per Piece

With Firecracker Sauce

Chicken Salad Mousse | \$8 Per Piece

In a Deviled Egg

Antipasto Skewer | \$8 Per Piece

Mozzarella, Tortellini & Salami

Smoked Turkey, Cranberry & Brie Mousse | \$8 Per Piece

On a Ficelle

WARM SELECTIONS

Vegetable Quesadilla | \$9 Per Piece

With Fresh Salsa

Beggars' Purse

With Fig & Mascarpone in a Phyllo Dough

Edamame Posticker

With Ginger-Soy Sauce

Spring Roll

With Shoyu Sauce

Coconut Shrimp | \$9 Per Piece

With Apricot Dipping Sauce

Lump Crab Cakes

With Lobster Mayo

Shrimp Shu Mai

With Ginger-Soy Sauce

Tiger Prawn Skewer

With Chimichurri Sauce

Chicken Brochette

With Red Chili Chimichurri

Chicken Potsticker

With Ginger-Soy Sauce

Mediterranean Kabob | \$9 Per Piece

Chicken, Fig & Tomato

Buffalo Chicken Roll | \$9 Per Piece

With Blue Cheese Dipping Sauce

Beef Souvlaki | \$9 Per Piece

With Tzatziki Sauce

Pigs in a Blanket

With Garlic Aioli

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023 Menu pricing and selections may change based on availability and market conditions.

Menu 2

Based on 100 Guests Site Fee: \$4,000 Reception: \$24,500 (\$245 Per Guest) Bar Service Fee: \$400 **Total: \$28,800** **Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.

OUR WEDDING PACKAGE

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d'oeuvres
- Choice Between Plated, Buffet, or Specialty Stations Dinner Service
- Tableside Bread Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Tablecloths and Napkins (as seen below)
- Indoor and Outdoor Dance Floor
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Wedding Site Fee

\$3,000 to \$5,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$245 per guest

MINIATURE DESSERT PACKAGES ARE PRICED PER PERSON.

All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

\$16 Per Guest

MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart

Key Lime Tart

Pistachio Bar

Vanilla Financier

Chocolate Tart with Dark Glaze

Fruit Tart

Vanilla Cream & Mixed Berries

Chocolate Flourless Ovals

Chocolate Cupcake

With Chocolate Ganache

Red Velvet Cupcake

Red Velvet Cupcake

Carrot Cupcake

With Buttercream Frosting

Funfetti Cupcake

With Vanilla Frosting

WHOLE CAKES & PIES

CAKE SELECTIONS

Carrot Cake, Chocolate Cake, Red Velvet Cake, German Chocolate Cake, or Tiramisu

CHEESECAKE SELECTIONS

Traditional Cheesecake or Raspberry Cheesecake

PIE SELECTIONS

Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, Chocolate

CHOCOLATE FONDUE

Warm Chocolate Sauce with Fresh Seasonal Fruit

Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

\$18 Per Guest

Cream Pie

\$16 *Per Guest*

CLASSIC BANANAS FOSTER*

Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream

Chocolate, Vanilla and Strawberry Cups

\$15 *Per Guest*

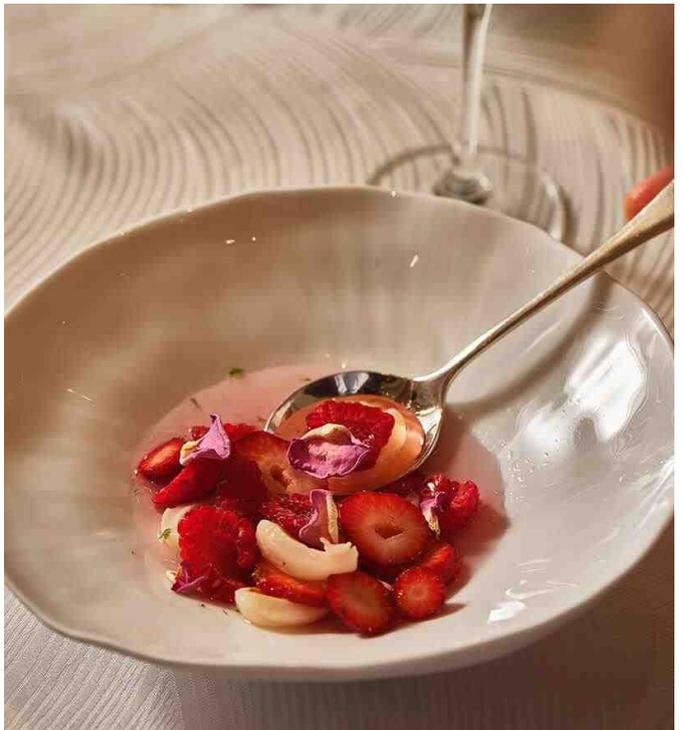
HAAGEN-DAZ ICE CREAM CUPS

\$7 *Each*

GELATO, SORBET CUPS AND FRUIT BARS

\$6.5 *Each*

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian