

Weddings

at

Hilton Chicago/Oak Brook Hills
Resort & Conference Center



Hilton

CHICAGO/OAK BROOK HILLS
RESORT & CONFERENCE CENTER

Ceremony

Whether small and intimate or grand and spectacular, the experienced staff at Hilton Oak Brook Hills will make sure you receive the wedding of your dreams. Indoors, the resort features a magnificent ballroom that can accommodate up to 850 guests, including a dramatic foyer for impressive receptions. Awaiting outdoors is our year-round, 5,400 square foot tented Marquis pavilion with private patio that overlooks the pristine fairways of Willow Crest Golf Club.

Ceremony Fee \$8 per Chair (\$1,000 Minimum)

Fee Includes:

- Designated Ceremony Room/Space
- Banquet Chair or Garden Chair set up Based on Guarantee
- Indoor Location Provided in the Event of Inclement Weather (specific location not guaranteed)
- Rehearsal Space Provided (specific location not guaranteed)

A Ceremony Coordinator is required. Our Event Management Team is able to provide referrals upon request.



Classic

\$98 PER GUEST

Five and One-Half Hours of Open Bar Serving Premium Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited Red and White House Wines with Dinner

Three-Course Dinner to include:

Soup en Croute or Salad Course

Chicken, Fish or Vegetarian Entrée

Custom-Designed Wedding Cake

Starbucks Coffee Service

Any Color Floor-Length Polyester Dinner Table Linens with White Napkins

Four Votive Candles per Dinner Table

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor, Staging

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

Signature

\$118 PER GUEST

Five and One-Half Hours of Open Bar Serving Premium Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited Red and White House Wines with Dinner

Selection of Three Butler Passed Hors d'Oeuvres during Cocktail Hour

Four-Course Dinner to include:

Appetizer or Soup en Croute Course

Salad Course

Chicken, Fish, **Beef** or Vegetarian Entrée

Custom-Designed Wedding Cake

Starbucks Coffee Service

Any Color Floor-Length Polyester Dinner Table Linens with White Napkins

Four Votive Candles per Dinner Table

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor, Staging

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

Elegance

\$138 PER GUEST

Five and One-Half Hours of Open Bar Serving **Top Shelf** Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited **Upgraded** Red and White Wines with Dinner

Selection of **Four** Butler Passed Hors d'Oeuvres during Cocktail Hour

One Elegant Food Display during Cocktail Hour

Five-Course Dinner to include:

Appetizer or Soup en Croute Course

Salad Course

Duet Entrée option

Plated Signature Dessert Selection

Custom-Designed Wedding Cake

Starbucks Coffee Service

Late-Night Snack Station with Three Selections

For up to 50% of Dinner Guarantee

Any Color Floor-Length Polyester Dinner Table Linens with White Napkins

Four Votive Candles per Dinner Table

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor, Staging

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

Luxury

\$168 PER GUEST

Five and One-Half Hours of Open Bar Serving **Luxury** Brand Spirits, Wine and Beer

Couples Signature Cocktail butler passed during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited Upgraded Red and White Wines with Dinner

Selection of **Five** Butler Passed Hors d'Oeuvres during Cocktail Hour

Two Elegant Food Displays **or Reception Stations** during Cocktail Hour

Six-Course Dinner to include:

Appetizer or Soup en Croute Course

Salad Course

Intermezzo

A la Carte Entrée Service or Duet Entree

Plated Signature Dessert Selection

Custom-Designed Wedding Cake

Starbucks Coffee Service

Late-Night Snack Station with Three Selections

For up to 50% of Dinner Guarantee

Any Color Floor-Length Satin Dinner Table Linens with Matching Napkins

Satin Linens for Specialty Tables including Head Table, Cake Table and Gift Table

White Spandex Chair Covers with Satin Sash (Chivari Chair at a reduced rate of \$6)

Standard Setup Items Include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor, Staging

Four Votive Candles per Dinner Table

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple and their Parents the Evening of the Reception

Complimentary Taste Panel for up to **Six** People

Menu Selections

HORS D'OEUVRES, DISPLAYS & STATIONS

BUTLER-PASSED HORS D'OEUVRES

Additional Hors d'Oeuvres may be ordered starting at \$60 per dozen

*Vegetarian **Vegan

CHILLED

Parmesan Stuffed Sweet Pepper *

Brie en Croute with Raspberry *

Lamb Carpaccio, Citrus Fennel Salad

Prosciutto Wrapped Asparagus

Mediterranean Antipasti Skewer

Roasted Pequinillo Pepper with Kalamata Olives and Pine Nuts **

Cucumber, Melon, and Prosciutto Canapé

Goat Cheese and Sun Dried Cherry Crostini *

Grilled Tiger Shrimp with Mango Relish

Pastrami on a Bagel Chip with Pommery Mustard

**Mustard Dusted Beef Tenderloin with
Pickled Onion, Horseradish on Baguette**

Grilled Vegetable Skewer *

Peppered Beef Carpaccio Crostini Lemon Aioli Crispy Capers

HOT

Breaded Parmesan Artichoke *

Brie, Pear, and Almond Beggar's Purse *

Cocktail Spring Roll *

Butter Pecan Shrimp

Vegetable Curry Samosa *

Mini Ratatouille Tart *

Grilled Baby Lamb Chop with Lemon and Rosemary

Caribbean Risotto Cake with Mango & Pineapple **

Vegan Meatless Meatball **

Cinnamon Apple Empanada *

Fig and Blue Cheese Flat Bread *

Bacon-Wrapped Dates

Thai Coconut Shrimp with Sweet Chili Sauce

Tempura Vegetables with Asian Dipping Sauce *

Honey Glazed Chicken Yak-i-Tori

ELEGANT FOOD DISPLAYS

\$10 per Guest if not included in Selected Package

Great American Cheese

Artisanal & Farmhouse Cheese Display, Garnished with
Dried and Fresh Seasonal Fruit, Roasted Nuts, Lavosh,
Gourmet Crackers, Toasted French Bread with Olive Oil and Sea Salt

Noshing Station

Toasted Pita Bread, Garlic Olive Crostini,
Lavosh, Gourmet Crackers, Breadsticks, Chick Pea Hummus,
Kalamata Olive Tapenade, Piquillo Pepper Aioli

Fresh Fruit

Seasonal Fruit and Fresh Berries, which may include:
Honeydew Melon, Cantaloupe, Watermelon, Pineapple,
Strawberries. Served with Honey Yogurt Sauce

Vegetable Crudité

Chilled Fresh Vegetables, which may include:
Red and Yellow Bell Peppers, Zucchini, Celery Sticks, Carrot Sticks,
Jicama. Served with Cucumber Ranch Dressing

Menu Selections

HORS D'OEUVRES, DISPLAYS & STATIONS

RECEPTION STATIONS

\$12 per Guest if not included in Selected Package

Grilled Cheese

Pesto and Provolone on Sourdough Bread

Chèvre, Apple Butter and Smoked Bacon
on Sourdough Bread

Triple Cream Brie and Piquillo Peppers
on French Bread

Flatbreads

Apple Chèvre, Thick Bacon, Thyme,
Honey, Nutmeg, Caramelized Red Onion

Wild Mushroom, Caramelized Onion,
Baby Swiss

Pesto, Tomato, Fresh Mozzarella,
Basil, Prosciutto

Antipasto Display

Fresh Mozzarella, Grape Tomatoes,
Oven-Dried Tomatoes, Traditional
Hummus, Olive Tapenade, Green, Black,
Spanish Olives, Sun Dried Tomato
Tapenade, Lavosh, Pita Bread

SEAFOOD STATIONS

Not included in any package. Market Price per Guest determined 30 days prior to Event.

Sushi Sampler

California Roll, Dragon Roll, Rainbow Roll, Spicy Shrimp Nigiri,
Spicy Tuna, Pickled Ginger, Soy Sauce, Wasabi

*Based on 3 pieces per person

Raw Bar

Oyster on the Half Shell, Chilled Shrimp, Smoked Mussels,
King Crab Legs, Mini Lump Crab Cakes, Creole Mayo,
Corn and Tomato Salsa, Lemon Wedges, Horseradish,
Mignonette, Cocktail Sauce

*Based on 5 pieces per person

CARVING STATIONS

\$125 Fee per Attendant Required, based on 60 minutes of Food Service

Chili Rubbed Brisket | \$200

Cherry Mustard, Apple
Coleslaw, Ciabatta Rolls
(Serves 40)

Prime Rib | \$240

Au Jus, Horseradish Sauce,
Brioche Rolls, Crispy Onions
(Serves 25)

Roasted Leg of Lamb | \$300

Tzatziki Sauce, Fresh Lemon,
Tomato and Onion Relish
(Serves 40)

Tenderloin | \$300

Roasted Shallots and
Mushrooms, Bordelaise
Sauce, Brioche Rolls
(Serves 20)



Menu Selections

APPETIZERS, SOUPS & SALADS

APPETIZERS

\$8 per Guest if not included in Selected Package

Signature Crab Cake

with Piquillo Pepper Sauce, Sautéed Spinach and Grilled Artichoke

Braised Pork Belly

with Miso Glaze, Pineapple Salsa, Slab Bacon Risotto, Pea Vines

Ahi Tuna Tartare

Papaya and Mango Compote, Plum Wine Drizzle, Pea Tendrils, Shiso Garnish

Classic Jumbo Shrimp Cocktail

Homemade Cocktail Sauce, on a Pickled Fennel Salad

White Truffle Sacchetti

Fava Bean Purée, Cremini Mushroom, and Sun Dried Tomato, Garlic Cream, Herbs de Provence

Spinach and Roasted Garlic Tortellini

with Cherry Tomato, Basil, Cipollini Onions and Red Pepper Sauce

SOUPS en CROUTE

\$6 per Guest if not included in Selected Package

Fire-Roasted Tomato

Garden Vegetable with Sweet Basil

Sweet Corn Chowder with Chorizo

Chicken and Wild Rice

Smoked Bacon and Potato

Truffle and Roasted Cauliflower

Wild Mushroom Bisque

Tuscan White Bean and Kale

Butternut Squash

SALADS

\$6 per Guest if not included in Selected Package

Casear

Hearts of Romaine, Shaved Parmesan, Pesto Crostini, Tear Drop Tomato, Homemade Caesar Dressing

Willow Crest

Spring Mix Greens, Hearts of Palm, Orange Segments, Red Peppers, Flowers, Croutons, Citrus Vinaigrette

Spinach

Fresh Spinach, Chèvre, Fresh Strawberries, Croutons, Vanilla Balsamic Vinaigrette

Wedge

Baby Iceberg, Bacon, Blue Cheese, Cherry Tomatoes, Croutons, Homemade Blue Cheese Dressing

Récolte

Mixed Greens, Caramelized Peaches, Crumbled Goat Cheese, Candied Walnuts, Cherry Vinaigrette

Harvest

Mixed Greens, Candied Walnut, Poached Pear, Blue Cheese, Pomegranate Vinaigrette

Princess

Baby Spring Mix, Flowers, Watermelon Radish, Cherry Tomatoes, Pea Tendrils, Carrots, Seedless Cucumber, Croutons, Honey Citrus Vinaigrette

**Included in Luxury Package, \$8 for other packages*

INTERMEZZO

\$4 per Guest if not included in Selected Package

Champagne Rose
Limoncello

Passion Fruit
Raspberry

Blood Orange
Mango

Menu Selections

ENTRÉES

CHICKEN

Seared Herb Chicken Breast

Boursin Whipped Potatoes, Asparagus and Red Peppers,
Piperade Sauce

Pistachio Crusted Chicken Breast

Potato Leek Soufflé, Maple Glazed Brussels Sprouts,
Honey Wine Sauce

Provençal Chicken Breast

Stuffed with Spinach, Ricotta, Sun Dried Tomato
Artichoke Cream Sauce, Rosemary Roasted Potatoes, Seasonal Vegetable

Roasted Breast of Chicken

Wild Mushroom Risotto, Spring Vegetable Medley,
Parmesan Broth

SEAFOOD

Glazed Wild Striped Bass

with Coconut Curry Sauce, Stir Fry
Vegetables, Jasmine Rice with Garlic

Seared Loc Dart Salmon

Mango Pineapple Relish, Wild Rice Blend,
Baby Zucchini and Squash

Pan-Seared Walleye

Potato and Leek Soufflé,
Glazed Thumbelina Carrots

VEGETARIAN

Mushroom Napoleon

Spicy Tomato Sauce, Broccolini

Sun-Dried Tomato and Pesto Tart in Phyllo

Mushroom Risotto, Seasonal Vegetables

Artichoke and Herb Tart in Phyllo

Lemon Herb Risotto, Grilled Asparagus

Wild Mushroom Ravioli

Arugula and Cipollini Onions, Piquillo Peppers,
Parsnips, Roasted Heirloom Carrots

BEEF

\$5 per Guest if added to Classic Package

Center-Cut Filet Mignon

Potato and Leek Soufflé,
Asparagus with Herb Butter,
Wild Mushroom Sauce

Seared Center-Cut Filet Mignon

Boursin Whipped Potatoes,
Oven-Roasted Root Vegetables,
Onion Marmalade and Smoked Blue Cheese

Grilled Filet Mignon

Rosemary Roasted Potatoes,
Broccolini and Stuffed Tomato,
Brandy Mustard Sauce

DUETS

\$10 per Guest if added to Classic Package, \$5 per Guest if added to Signature Package

Petite Filet Mignon with Herb Butter Sauce

Seared Salmon with Piquillo Pepper Sauce
Yukon Gold Whipped Potato, Asparagus

Petite Filet Mignon with Herb Butter Sauce

Herb-Seared Chicken Breast with Mushroom and Leek Ragout
Ratatouille Style Risotto, Baby Carrots

Miso Halibut with Shiitake Mushroom Vinaigrette

Saffron Chicken Breast with Pomegranate Molasses
Basmati Rice, Stir Fried Vegetables

Petite Filet Mignon and Stuffed Shrimp

Wild Mushroom and Truffle Risotto,
Patty Pans, Baby Zucchini, Pepper and Fennel

Menu Selections

DESSERT, LATE NIGHT & EXTRAS

PLATED SIGNATURE DESSERT

\$6 per Guest if not included in Selected Package

Bananas Foster

Sliced Bananas in a Brown Sugar,
Butter and Rum Sauce, Served over Vanilla Ice Cream

Double Chocolate Mousse Bomb

Chocolate Sponge Cake with White and Dark Chocolate
Mousse Layers and a Soft Chocolate Glaze

Ultimate Blackout Cake

Chocolate Cake, Enrobed in a
Rich Chocolate Frosting

Grand Marnier Mousse Bomb

Raspberry Jam-filled Roulade with Grand Marnier Mousse
with a Clear Glaze and Angelica Icing

SWEETS TABLE

\$60 per Dozen

Minimum of Three Dozen

An Assortment of Miniature Pastries to Include:

Éclairs, Cream Puffs, Fruit Tarts, Cheesecake, Napoleon,
Cannoli, Turtle Tart, White/Dark Chocolate Mousse Cups,
Chocolate Dipped Pretzel Rods,
White/Dark Chocolate Covered Strawberries,
Fudge Brownie Triangles

LATE NIGHT

\$12 per Guest if not included in Selected Package

Select Three, Minimum Order of 50% of Dinner Guarantee

Deep Dish Pizza: Cheese, Pepperoni, Vegetarian
Italian Beef Sandwiches, Giardiniera, Sweet Peppers
Corned Beef Reubens
Buffalo Chicken Sliders

Signature Sliders with Crispy Onions, Cheddar, and Cherry BBQ
Milk and Cookies: Milk Chocolate Cookie Bites, 2% Milk Shooters

CHILDREN'S MEALS

\$29 per Child, 5-12 Years Old

All Meals Include: Fruit Cup, Ice Cream Sundae and Beverage

Please Select One:

Macaroni & Cheese
Slice of Cheese Pizza
Chicken Tenders & French Fries
Grilled Hamburger & French Fries
Grilled Hot Dog & French Fries

VENDOR MEALS

\$30 per Guest

Turkey Club Sandwich, Individual Bag of Chips,
Cookies, Soft Drink
or

Voucher for our Tin Cup Bar & Grill



Wedding Package Enhancements

BEVERAGE PACKAGE OPTIONS

PREMIUM BRANDS

INCLUDED IN CLASSIC AND SIGNATURE PACKAGES

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Captain Morgan's Spiced Rum
Jim Beam White Label Bourbon
Dewar's White Label Scotch
Canadian Club Whiskey
Jose Cuervo Gold Tequila
Korbel Brandy
Miller Lite
Bud Light
Coors Light
O'Doul's
Samuel Adams
Two Brothers
Amstel Light
Heineken
Corona
House Wine Selections
Soft Drinks
Bottled Water

TOP-SHELF BRANDS

INCLUDED IN ELEGANCE PACKAGE ADD \$4 PER PERSON TO CLASSIC OR SIGNATURE

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan's Spiced Rum
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Johnnie Walker Red Label Scotch
Seagram's VO Whiskey
1800 Silver Tequila
Courvoisier VS Brandy
Miller Lite
Bud Light
Coors Light
O'Doul's
Samuel Adams
Two Brothers
Amstel Light
Heineken
Corona
Upgraded Wine Selections
Soft Drinks
Bottled Water

LUXURY BRANDS

INCLUDED IN LUXURY PACKAGE Add \$9 PER PERSON TO CLASSIC OR SIGNATURE ADD \$5 PER PERSON TO ELEGANCE

Grey Goose Vodka
Bombay Gin
Bacardi Superior Rum
Captain Morgan's Spiced Rum
Johnnie Walker Black Scotch
Jack Daniel's Tennessee Whiskey
Knob Creek Bourbon
Crown Royal Whiskey
Patron Silver Tequila
Hennessy Privilege VSOP
Miller Lite
Bud Light
Coors Light
O'Doul's
Samuel Adams
Two Brothers
Amstel Light
Heineken
Corona
Assorted Craft Beers
Upgraded Wine Selections
Assorted Cordials
Soft Drinks
Bottled Water



BEVERAGE ENHANCEMENTS

Ask your Event Manager for details!

Upgraded Champagne Toast
Upgraded Dinner Wine Service
Espresso Bars
Martini Bars
Cordial Stations

Wedding Reception Enhancements

DÉCOR ENHANCEMENTS

AMBIANCE LIGHTING PACKAGES

Colored Floor Lighting Packages start at \$1000.
Ask your Event Manager for details.

CEILING DRAPING AND LIGHTING

Ceiling Draping and Lighting Packages start at \$2000.
Ask your Event Manager for details.

ADDITIONAL LINEN/CHAIR SELECTIONS

Chair Covers with Sash
\$6 per Chair

Chiavari Chairs
\$11 per Chair
(Includes Chair Pad)

Satin Linen for Dinner Tables
\$20 per Table

VINYL DANCE FLOOR COVERING

(Hardwood Floor Included)

| | |
|-------------------------------------|--------|
| Dance Floor 24' x 24' | \$2000 |
| Dance Floor 32' x 32' | \$2400 |
| Image Projection for Dance Floor | \$800 |
| Image Monogram Embossed Dance Floor | \$700 |

DECORATIVE BACKDROPS

(Single Layer with Swag, not Lit)

| | |
|------------------|--------|
| 8 Foot Entry | \$800 |
| 12 Foot Backdrop | \$700 |
| 24 Foot Backdrop | \$900 |
| 32 Foot Backdrop | \$1100 |

UPGRADED BAR DESIGNS

Illuminated Bar with Personalized Monogram
starting at \$1200 Per Bar

CONFETTI & FIREWORKS GALORE!

Inquire about our fantastic confetti cannons, cryo jets and firework packages to light up your wedding night!
See your initials light up the night sky with our customizable wedding fireworks. Pricing varies per item and package.
Outside vendors will incur a clean-up fee. Amount varies by event.



Preferred Vendors

BAKERY

A wedding cake from one of these bakeries is included in every Classic, Signature, Elegance and Luxury Package.
Please select a location and contact them directly to handle all wedding cake decisions.

Oak Mill Bakery

2204 West North Avenue
Chicago, IL 60647
773-252-4400

Oak Mill Bakery

8012 North Milwaukee Avenue
Niles, IL 60714
847-318-6400

Allegretti's Bakery

7717 W Lawrence Avenue
Norridge, IL 60706
708-453-4412

EVENT ENTERTAINMENT

DJ Chicago

219 N. Justine St
Chicago, IL 60657
773-472-5100
www.dj-chicago.com

Sounds Abound Entertainment

1701 Quincy Ave, #15
Naperville, IL 60540
630-718-1152
www.soundsabound.com

TRANSPORTATION

Windy City Limousine

Klaudia Stachura
847-916-9300 x1070
www.windycitylimos.com

AUDIO VISUAL and LIGHTING

PSAV

Shane Tierney
630-850-8274
stierney@psav.com

FLORIST

Phillip's Flowers

524 N. Cass Ave.
Westmont, IL 60559
630-719-5184
www.phillipsflowers.com

WEDDING & EVENT PLANNER

Frank Event Design

Frank Andonoplas
5555 N. Sheridan Road
Chicago, IL 60640
www.frankeventdesign.com

SPA SERVICES

Monarch Spa

Hilton Oak Brook Hills Resort
Contact Windy City Massage at
312-946-3000

HAIR & MAKE-UP SERVICES

Mario Tricoci

800-874-2624
www.tricoci.com

Banquet Policies & General Information

PARKING ARRANGEMENTS

Complimentary Self-Parking is available for your guests. Valet Parking may be contracted for an additional fee. Please ask your Event Manager for information and pricing.

COAT CHECK

When weather conditions dictate, a coat check may be arranged for your guests on either a cash or a hosted basis. The charge is \$2 per coat with a \$200 per attendant fee. One coat attendant is required per 100 guests.

SERVICE CHARGE AND TAX

Prices are subject to Service Charge and Tax (Currently 25% taxable service charge and 9% sales tax). Tax and service charge are subject to change without prior notice.

DEPOSIT AND PAYMENT PROCEDURES

Upon confirmation of the event, a deposit of 20% of the catering minimum is required with the signed agreement to hold the space. Additional deposits will be required at the following times prior to arrival date: 180 days, 90 days, 60 days, and 30 days. Final pre-payment is required 3 days prior to your function and must be in form of a credit card or cashier's check. Hilton Oak Brook Hills Resort requires a credit card on file for any additional charges.

EVENT MANAGER

Once you have decided that you would like to share your very special day with us at the Hilton Oak Brook Hills Resort, you will be introduced to your Event Manager. The Event Manager will work with you on every aspect and detail of your event at the resort. Together, our Event Management team has over 60 years of wedding experience, making Hilton Oak Brook Hills Resort one of the most desired wedding venues in the Chicagoland area.

BANQUET CAPTAIN

The day has finally arrived and you have carefully planned every moment. Your Banquet Captain will be the on-site person that will keep things on track throughout your day and well into your amazing event.

