

# *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 of certified wedding planners 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                      Priced Per Chair

Fee Includes:

- Designated Ceremony Room/Space
- Banquet Chair or Garden Chair set up Based on Guarantee

Enhancements: The team at Hilton Oak Brook Hills creates a custom experience that reflects every couple's unique personality. We specialize in making each celebration as seamless as possible. From appointing an Event Manager to managing the florist and entertainment, our staff is ready to provide the additional enhancements you desire to make the event extraordinary.



# Wedding Package Options

## SILVER PACKAGE

Five and One Half Hours of Open Bar Serving Premium Brand Spirits, Wine and Beer  
Unlimited House Selection of Red and White Wines with Dinner  
Champagne Toast for all Guests

### STARTER OPTIONS

*Select One*

Fire Roasted Tomato Soup  
with Artichoke and Spinach

Garden Vegetable Soup  
with Sweet Basil

**CAESAR SALAD**  
Heart of Romaine Salad,  
Shaved Parmesan, Pesto  
Crostini, Tear Drop Tomato,  
Homemade Caesar Dressing

**SPINACH SALAD**  
Fresh Spinach, Chèvre,  
Fresh Strawberries, Croutons,  
Vanilla Balsamic Vinaigrette

### POULTRY OR SEAFOOD ENTRÉES

*Select One*

Herb Rubbed Chicken Breast,  
Boursin Whipped Potatoes,  
Asparagus, Piperade Sauce

Pistachio Crusted Chicken  
Breast, Sweet Potato Purée,  
Maple Glazed Brussels Sprouts,  
Honey Wine Sauce

Glazed Wild Striped Bass  
with Coconut Curry Sauce,  
Stir Fry Vegetables,  
Jasmine Rice with Garlic

Seared Loc Duart Salmon,  
Mango Pineapple Relish,  
Wild Rice Blend,  
Bay Zucchini and Squash

### VEGETARIAN ENTRÉES

*Select One if Requested*

Mushroom Napoleon,  
Spicy Tomato Sauce,  
Broccoli

Artichoke and Herb Tart in  
Phyllo, Lemon Herb Risotto,  
and Grilled Asparagus

Sun-Dried Tomato and Pesto  
Tart in Phyllo, Mushroom  
Risotto, Seasonal Vegetables

Wild Mushroom Ravioli,  
Arugula and Cipollini Onions,  
Piquillo Peppers, Parsnips,  
Roasted Heirloom Carrots

### CUSTOM DESIGNED WEDDING CAKE

Served with Columbia Street Roastery Signature Coffee and Tea Service  
Columbia Street Roastery is a local Premium Roastery located in Champaign, Illinois.



Floor-Length White, Black or Ivory Dinner Table Linens with White Napkins  
Four Votive Candles per Dinner Table  
Special Reduced Guest Room Rates  
Complimentary Suite for the Wedding Couple on the Evening of the Reception  
Complimentary Taste Panel for up to 4 people



# Wedding Package Options

## GOLD PACKAGE

Five and One Half Hours of Open Bar Serving Premium Brand Spirits, Wine and Beer  
Unlimited House Selection of Red and White Wines with Dinner  
Champagne Toast for all Guests

### HORS D'OEUVRES

*Select Three*

Breaded Parmesan Artichoke  
Parmesan Stuffed Sweet Pepper  
Phyllo Wrapped Brie and Cranberry  
Brie, Pear, and Almond Beggar's Purse  
Cocktail Spring Roll

Butter Pecan Shrimp  
Vegetable Curry Samosa  
Fig and Blue Cheese Flat Bread  
Dates Wrapped in Bacon  
Brie en Croute with Raspberry

Peking Duck Roll  
Negimaki Beef Roll  
Reuben Crisp  
Shepherd's Pie Tart  
Mini Ratatouille Tart

### STARTER OPTIONS

*Select One, Options from Silver Package Available*

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

Sweet Corn Chowder  
with Chorizo

Smoked Bacon and Potato  
Soup

### SALAD OPTIONS

*Select One, Options from Silver Package Available*

**WEDGE SALAD**  
Baby Iceberg, Bacon, Blue Cheese,  
Cherry Tomatoes, Croutons,  
Homemade Blue Cheese Dressing

**WILLOW CREST SALAD**  
Spring Mix Greens, Hearts of Palm,  
Orange Segments, Red Peppers, Flowers,  
Croutons, Citrus Vinaigrette

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

### BEEF, CHICKEN, POULTRY ENTRÉES

*Select up to Two, Options from Silver Package Available*

Spicy Center Cut Filet Mignon,  
Potato Leek Soufflé,  
Asparagus with Herb Butter,  
Wild Mushroom Sauce

Provençal Chicken Breast  
Stuffed with Spinach,  
Ricotta, Sun Dried Tomato,  
Artichoke Cream Sauce,  
Boursin Whipped Potato,  
Seasonal Vegetables

Roasted Breast of Chicken,  
Roasted Shallot Polenta Cake,  
Spring Vegetable Medley,  
Parmesan Broth

Pan Seared Walleye,  
Potato and Leek Soufflé,  
Sassafras, Glazed  
Thumbelina Carrots

### CUSTOM DESIGNED WEDDING CAKE

Served with Columbia Street Roastery Signature Coffee and Tea Service  
Whip Cream, Cinnamon Sticks, Shaved Chocolate, Sugar Stirrers  
Columbia Street Roastery is a local Premium Roastery located in Champaign, Illinois.

Floor-Length White, Black or Ivory Dinner Table Linens with White Napkins  
Four Votive Candles per Dinner Table  
Special Reduced Guest Room Rates  
Complimentary Suite for the Wedding Couple on the Evening of the Reception  
Complimentary Taste Panel for up to 4 people

# Wedding Package Options

## PLATINUM PACKAGE

Five and One Half Hours of Open Bar Serving Top Shelf Brand Spirits, Wine and Beer  
Unlimited House Selection of Red and White Wines with Dinner  
Champagne Toast for all Guests

### HORS D'OEUVRES

*Select Five, Options from Gold Package Available*

Smoked Duck BLT in Pâte à Choux  
Lamb Carpaccio, Citrus Fennel Salad  
Beef Carpaccio Crostini, Lemon Aioli, Crispy Capers

Truffle Grilled Cheese with Tomato Soup  
Sweet Corn Fritter, Truffle Honey, Tarragon  
Grilled Baby Lamb Chop, Lemon and Rosemary

### ELEGANT FOOD DISPLAY

*Select Two*

#### GREAT AMERICAN CHEESE

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

#### FRESH FRUIT DISPLAY

Seasonal Fruit and French Berries, Honeydew Melon,  
Cantaloupe, Watermelon, Pineapple, Strawberries,  
Honey Yogurt Sauce

#### CHIPS & DIPS

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

#### VEGETABLE CRUDITÉ

Chilled Fresh Vegetables, Red and Yellow Bell Peppers,  
Zucchini, Celery Sticks, Carrot Sticks, Jicama,  
Cucumber Ranch Dressing

### STARTER OPTIONS

*Select One, Options from Silver/Gold Packages Available*

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

Truffle and Roasted  
Cauliflower Soup

Coldwater Lobster Bisque  
with Cognac and Brie

### SALAD OPTIONS

*Options from Silver/Gold Packages Available*

#### HARVEST SALAD

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



### INTERMEZZO SELECTIONS

*Select One*

Champagne Rose  
Limoncello  
Passion Fruit  
Raspberry



## DUET ENTRÉES

Select up to Three, Options from Silver/Gold Packages Available

Petite Filet Mignon and Crab Cake,  
Yukon Gold Whipped Potato,  
Asparagus and Herb Butter Sauce  
Piquillo Pepper Sauce

Miso Halibut, Shiitake Mushroom  
Vinaigrette, Saffron Chicken Breast,  
Pomegranate Molasses, Basmati Rice,  
Stir Fried Vegetables

Grilled Filet Mignon and Herb Seared  
Chicken Breast, Mushroom and Leek  
Ragout, Ratatouille Style Risotto,  
Thumbelina Carrots

Grilled Lamb Chop and Sea Bass,  
Cherry Gastrique and Rosemary Citrus Broccolini  
and Stuffed Tomato

Martini Filet and Butter Roasted Lobster,  
Wild Mushroom and Truffle Risotto, Patty Pans, Baby  
Zucchini, Pepper and Fennel

\*Market Price may cause an increase in Price per Person\*

## CUSTOM DESIGNED WEDDING CAKE

Served with Columbia Street Roastery Signature Coffee and Tea Service  
Whip Cream, Cinnamon Sticks, Shaved Chocolate, Sugar Stirrers  
Columbia Street Roastery is a local Premium Roastery located in Champaign, Illinois.

## PLATED SIGNATURE DESSERT

Select One

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

*FOUR SEASONS*  
Raspberry Mousse atop a Sweet, Tart  
Lemon Mousse on a Lemon Zest  
Butter Sponge Cake.

*ULTIMATE BLACKOUT CAKE*  
Chocolate Cake, Enrobed in a  
Rich Chocolate Frosting

## LATE NIGHT

Select Three

Deep Dish Pizza: Cheese, Pepperoni, Vegetarian  
Italian Beef Sandwiches, Giardiniera, Sweet Peppers  
Corned Beef Reubens  
Buffalo Chicken Sliders  
Signature Sliders with Haystack Onions, Laak Brother Cheddar, Cherry BBQ  
Milk and Cookies: Milk Chocolate Cookie Bites, 2% Milk Shooters  
Peanut Butter Lollipops with Peanut Butter Ganache, Dark Chocolate, Crushed Peanuts

## PARTING GIFT

Select One, Individually Wrapped

Chicago Style Popcorn, House made Chocolate Dipped Pretzels, Assorted Cookies

Floor-Length White, Black or Ivory Dinner Table Linens with White Napkins  
Four Votive Candles per Dinner Table  
Special Reduced Guest Room Rates  
Complimentary Suite for the Wedding Couple on the Evening of the Reception  
Complimentary Taste Panel for up to 4 people

# Wedding Package Options

## EXCLUSIVE PACKAGE

Five and One Half Hours of Open Bar Serving Exclusive Brand Spirits, Wine and Beer  
Unlimited Upgraded Selection of Red and White Wines with Dinner  
Champagne Toast for all Guests

### MARTINI BAR

*During Cocktail Hour Only*

#### MARTINI SELECTIONS:

Choose Five

Lemon Drop	Traditional
Appletini	Tres Leches
Honey Bee-Tini	Cosmopolitan
Dirty Martini	White Chocolate

### HORS D'OEUVRES

*Select Six, Options from Gold/Platinum Packages Available*

Duck Quesadilla with Cherry Salsa	Cinnamon Apple Empanada
Lamb Kofta on Sugar Cane, Mint Yogurt Sauce	Tuna Poke, Crispy Wonton, Macadamia Nut, Wakame Salad
Mini Ratatouille Tart	Tequila Infused Watermelon, Chipotle Honey Shrimp, Cilantro Chutney

### ELEGANT FOOD DISPLAY

*Select Two, Options from Platinum Package Available*

#### GRILLED CHEESE STATION

Made-to-Order on San Francisco Sourdough Bread, Triple Cream Brie, Chèvre, Apple Butter, Smoked Bacon French Bread, Pesto, Provolone, Mozzarella, Piquillo Pepper

#### FLAT BREAD STATION

Apple Chèvre, Thick Bacon, Thyme, Honey, Nutmeg, Caramelized Red Onion  
Wild Mushroom, Caramelized Onion, Baby Swiss  
Pesto, Tomato, Fresh Mozzarella, Basil, Prosciutto

#### NOSHING STATION

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

### RECEPTION STATIONS

*Select Two*

#### SUSHI STATION

California Roll, Dragon Roll, Rainbow Roll, Spicy Shrimp Nigiri, Spicy Tuna, Pickled Ginger, Soy Sauce, Wasabi  
\*Based on 3 pieces per person

#### MUSHU STATION

Peking Duck carved to order, Chinese BBQ Pork carved to order, Sweet and Sour Chicken, Hoisin Sauce, Cucumbers, Mushu Pancakes, Steamed Buns

#### SEAFOOD 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

#### SEARED CRAB CAKE

Fried Green Tomato, Roasted Tomato Jam, Italian Parsley Remoulade

#### SHRIMP & SCALLOP SAUTE

Shrimp and Scallops, Wild Mushrooms, Sherry Cream, Savory Tart

## STARTER OPTIONS

Select One, Options from Silver/Gold/Platinum Packages Available

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

Honey Glazed Quail  
with Warm Waldorf Salad, Michigan  
Cherry Tart

Wild Mushroom Soup  
with Brie and Truffles

## SALAD OPTIONS

Select One, Options from Silver/Gold/Platinum Packages Available

### PRINCESS SALAD

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

## INTERMEZZO SELECTIONS

Select One, Options from Platinum Package Available

Blood Orange  
Blackberry Cabernet  
Mango

## A LA CARTE ENTRÉE OPTIONS

Select up to Three, Options from Silver/Gold/Platinum Packages Available

\*Duet Plates do not apply to A la Carte Service

Herb Roasted Rack of Lamb,  
Moroccan Couscous, Grilled  
Asparagus, Tomato Coulis,  
Spicy Ginger Sauce

Grilled Veal Chop,  
Gnocchi, Tear Drop Peppers,  
Swiss Chard, Morel Mushroom Sauce

Roasted Cornish Game Hen,  
Honey Thyme Glaze, Majestic Rice  
Blend, Seasonal Vegetables

Smoked Mozzarella Aguolotti,  
Tomatoes, Cipollini Onions,  
Broccoli Rabe



## CUSTOM DESIGNED WEDDING CAKE

Wedding Cakes for this Package are Custom Designed In-House in Collaboration with our own Award Winning Pastry Chef

Served with Columbia Street Roastery Signature Coffee and Tea Service  
Whip Cream, Cinnamon Sticks, Shaved Chocolate, Sugar Stirrers  
Columbia Street Roastery is a local Premium Roastery located in Champaign, Illinois.



## PLATED SIGNATURE DESSERT

*Select One, Options from Platinum Package Available*

### CHOCOLATE GRAND TETON

European Chocolate Mousse and Hazelnut Praline  
Encased in a Marbleized, Pyramid-Shaped Chocolate Shell

### GRAND SEQUOIA

Bittersweet Chocolate Mousse Infused with Orange Liqueur  
Wrapped in a Chocolate Bark and topped with a  
Gold-Dusted Chocolate Leaf

## LATE NIGHT

*Select Three*

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

Signature Sliders with Haystack Onions, Laak Brother Cheddar, Cherry BBQ

Milk and Cookies: Milk Chocolate Cookie Bites, 2% Milk Shooters

Peanut Butter Lollipops with Peanut Butter Ganache, Dark Chocolate, Crushed Peanuts



## PARTING GIFT

*Select One, Individually Wrapped*

Chicago Style Popcorn, House made Chocolate Dipped Pretzels, Assorted Cookies

Floor-Length Colored Satin Dinner Table Linens with Matching Napkins

Four Votive Candles per Dinner Table

Ambiance Lighting Package (10 lights)

Chair Covers with Satin Sash

Upgraded Illuminated Bars with Personalized Monogram (maximum of 2)

Special Reduced Guest Room Rates

Complimentary Suite for the Wedding Couple and their parents on the Evening of the Reception

Complimentary Taste Panel for up to 6 people

# Wedding Package Enhancements

## BEVERAGE PACKAGE OPTIONS

### PREMIUM BRANDS

#### INCLUDED IN SILVER AND GOLD PACKAGES

Smirnoff Vodka  
Beefeater Gin  
Cruzan Aged Light Rum  
Jim Beam White Label Bourbon  
Dewar's White Label Scotch  
Canadian Club Whiskey  
Jose Cuervo Gold Tequila  
Korbel Brandy  
Peach Schnapps  
Pucker Sour Apple  
Triple Sec  
Miller Lite  
O'Doul's  
Samuel Adams  
Two Brothers  
Amstel Light  
Heineken  
Corona  
House Wine Selections  
Soft Drinks  
Bottled Water

### TOP SHELF BRANDS

#### INCLUDED IN PLATINUM PACKAGE

Absolut Vodka  
Tanqueray Gin  
Bacardi Superior 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  
Peach Schnapps  
Pucker Sour Apple  
Triple Sec  
Miller Lite  
O'Doul's  
Samuel Adams  
Two Brothers  
Amstel Light  
Heineken  
Corona  
Upgraded Wine Selections  
Soft Drinks  
Bottled Water

### EXCLUSIVE BRANDS

#### INCLUDED IN EXCLUSIVE PACKAGE

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  
Peach Schnapps  
Pucker Sour Apple  
Triple Sec  
Miller Lite  
O'Doul's  
Samuel Adams  
Two Brothers  
Amstel Light  
Heineken  
Corona  
Upgraded Wine Selections  
Assorted Cordials  
Soft Drinks  
Bottled Water



### Individual Upgraded Items

To Upgrade an Individual Selection, the Following Pricing will be Applied:

*Top Shelf Brand* | Per Person per Item

*Exclusive Brand* | Per Person per Item

*Craft Spirits* | Per Person per Item

(Includes Koval Whiskey, Koval Dry Gin, Brinley Shipwrecked Rum, and Aylesbury Duck Vodka)

*Craft Beers* | Varied

Selection and Pricing Available Upon Request

# Wedding Package Enhancements

## HORS D'OEUVRES

### SPOONS

*Priced Per Dozen  
Minimum of One Dozen Each*

#### **Ahi Tuna**

with Sweet Thai Chili,  
Crispy Shallots and Tagarashi

#### **Crab Salad**

with Lemon Aioli and Green Onions

#### **Spicy Beef**

with Sofrito and Black Bean Salad

#### **Roasted Piquillo Pepper**

with Kalamata Olives,  
Toasted Pine Nuts and Basil

#### **Mango Gazpacho**

with Toasted Coconut Shrimp Shooter

#### **Asian Pear and Chèvre**

with Arugula and Pumpkin Seeds

### CHILLED

*Priced Per Dozen  
Minimum of One Dozen Each*

#### **Prosciutto Wrapped Asparagus**

#### **Mediterranean Antipasti Skewer**

#### **Chicken Salad** on Date Nut Bread

#### **Assortment of Deviled Eggs**

#### **Curried Shrimp** on Baguette

#### **Cucumber, Melon, and Prosciutto Canapé**

#### **Goat Cheese and Sun Dried Cherry Crostini**

#### **Grilled Tiger Shrimp** with Mango Relish

#### **Sweet Corn Cake** with Asian Chicken Salad

#### **Stuffed Cherry Tomato** with Boursin Cheese

#### **Pastrami on a Bagel Chip**

with Pommery Mustard

#### **Mustard Dusted Beef Tenderloin**

with Pickled Onion,  
Horseradish on Baguette

#### **Duck Breast** on a Toast Point

with Loganberry Sauce

### HAND-CRAFTED CHILLED

*Priced Per Dozen  
Minimum of One Dozen Each*

#### **Smoked Duck BLT en Choux**

Lingonberry Aioli

#### **Tuna Poke**

Crispy Wonton, Macadamia Nuts,  
Pickled Seaweed

#### **Peppered Beef Carpaccio Crostini**

Lemon Aioli Crispy Capers

#### **Chipotle Honey Shrimp**

Tequila Compressed Watermelon and  
Cilantro Chutney

#### **Miniature Cold Thai Beef Salad**

Tomato Cone and Mint

#### **Grilled Vegetable Skewer**

### HAND-CRAFTED HOT

*Priced Per Dozen  
Minimum of One Dozen Each*

#### **Thai Coconut Shrimp**

with Sweet Chili Sauce

#### **Tempura Vegetables**

with Asian Dipping Sauce

#### **Wild Mushroom, Zucchini, and Chèvre Quesadilla**

#### **Honey Glazed Chicken Yak-i-Tori**

#### **Crispy Ale Battered Fish Skewers**

#### **Truffle Grilled Cheese and Fire Roasted**

**Tomato Soup in Demitasse**

#### **Lamb Kofta on a Stick**

with Mint Yogurt Sauce

# Wedding Package Enhancements

## DINNER ENHANCEMENTS

### SALAD OPTIONS

Price Per Guest If Not Included in Selected Package

#### RÉCOLTE SALAD

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

#### HARVEST SALAD

Cucumber Wrapped Mixed Greens,  
Candied Walnuts, Poached Pear,  
Blue Cheese, Pomegranate Vinaigrette

#### PRINCESS SALAD

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

### SORBET SELECTIONS

Price Per Guest If Not Included in Selected Package

Champagne Rose  
Mango  
Limoncello  
Blackberry Cabernet

Passion Fruit  
Raspberry  
Blood Orange

### DINNER WINE SERVICE OPTIONS

#### TOP SHELF

Price Per Guest If Not Included in Selected Package  
Select One White and One Red Varietal

Chandon Brut Classic  
August Kessler Riesling "R" Kabinett  
Ruffino Lumina Pinot Grigio  
Estancia Chardonnay  
Seaglass Pinot Noir  
Folie à Deux Merlot  
Estancia Cabernet

#### EXCLUSIVE

Price Per Guest If Not Included in Selected Package  
Select One White and One Red Varietal

Domaine Chandon "Etoile" Brut  
Franciscan Estate "Equilibrium" White Blend  
Chateau St. Jean Chardonnay  
Wente Morning Fog Chardonnay  
August Kessler Pinot Noir  
Cadet d'Oc Pinot Noir  
The Dreaming Tree "Crush" Red Blend  
Chateau St. Jean Cabernet  
Wente Southern Hills Cabernet

### CHILDREN'S MEALS

Price Per Child, 5-12 Years Old

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

Please Select One:

Macaroni & Cheese  
Slice of Cheese Pizza  
Chicken Tenders & French Fries

Grilled Hamburger & French Fries  
Grilled Hot Dog & French Fries

### VENDOR MEALS

Priced Per Vendor

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

# Wedding Package Enhancements

## RECEPTION ENHANCEMENTS

### CARVING STATIONS

Fee Per Attendant Required, based on 90 minutes of Food Service

#### **Chili Rubbed Brisket**

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

#### **Whole Roasted Salmon Teriyaki**

Pickled Daikon and Carrot, Shiso Pesto  
(Serves 25)

#### **Roasted Leg of Lamb**

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

#### **Prime Rib**

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

#### **Peking Duck**

With Pickled Daikon and Carrot Salad,  
and Shiso Pesto  
(Serves 25)

#### **Tenderloin**

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

### SWEETS TABLE

#### **Priced 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

### CHOCOLATE FOUNTAIN

#### **Priced Per Guest**

Cascade of Milk Chocolate with  
Fresh Berries, Fruits, Pretzels and Marshmallows



### AFTER-DINNER CORDIALS

**Priced Per Adult Guest**  
**INCLUDED IN EXCLUSIVE PACKAGE**

Disaronno Amaretto, Grand Marnier,  
Bailey's Irish Cream, Kahlua, Frangelico,  
Chambord, Drambuie

### MARTINI BAR

During Cocktail Hour Only, Fee Per Attendant Required

Premium Brands Priced Per Person (*includes Smirnoff Vodka*)  
Top Shelf Brands Priced Per Person (*Includes Absolut Vodka*)  
Exclusive Brands (*included in Exclusive package*)

### LATE NIGHT

#### **Priced Per Guest**

*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 Haystack Onions, Laak Brother Cheddar, Cherry BBQ

Milk and Cookies: Milk Chocolate Cookie Bites, 2% Milk Shooters  
Peanut Butter Lollipops with Peanut Butter Ganache, Dark Chocolate, Crushed Peanuts

# Wedding Package Enhancements

## DÉCOR ENHANCEMENTS

### AMBIANCE LIGHTING PACKAGES

*Ambiance Lighting Package 1*  
(10 Colored Floor Lights to up light perimeter walls)

*Ambiance Lighting Package 2*  
(6 Colored Floor Lights to up light perimeter walls)

### ADDITIONAL LINEN/CHAIR SELECTIONS

Chair Covers with Sash  
Priced per Chair

Chiavari Chairs  
Priced per Chair  
(Includes Chair Pad)

Satin Linen for Dinner Tables  
Priced per Table

### VINYL DANCE FLOOR COVERING

(Hardwood Floor Included)

Dance Floor 24' x 24' with Monogram  
Dance Floor 32' x 32' with Monogram  
Image Projection for Dance Floor  
Image Monogram Embossed Dance Floor

### DECORATIVE BACKDROPS

(Single Layer with Swag, not Lit)

8 Foot Entry  
12 Foot Backdrop  
24 Foot Backdrop  
32 Foot Backdrop

### UPGRADED BAR DESIGNS

Illuminated Bar with Personalized Monogram  
Priced Per Bar

### FIREWORK PACKAGES

Inquire about our Fantastic Firework Packages to Light up your Wedding Night!  
See your Initials Light up the Night Sky with our Customizable Wedding Fireworks. Pricing Varies per Package.



# Preferred Vendors

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## BAKERY

Wedding Cake from One of These Bakeries is Included in Every Silver, Gold and Platinum 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

## TRANSPORTATION

### ***Windy City Limousine***

Franklin Park, IL 60131  
1-866-949-4639  
www.windycitylimos.com

## AUDIO VISUAL and LIGHTING

### ***PSAV***

Bryan Kenny  
630-850-8274  
bkenny@psav.com

## FLORIST

### ***Philip's Flowers***

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

### ***Walden Floral Design***

Denise Walden  
1701 Ogden Ave.  
Downers Grove, IL 60515  
630-353-0570  
www.waldenfloral.com

## EVENT ENTERTAINMENT

### ***DJ Chicago***

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

### ***Sounds Abound Entertainment***

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

## SPA SERVICES

### ***Mario Tricocci***

800-874-2624  
www.tricoci.com

### ***One Salon & Spa***

630-954-1900  
www.onesalonspa.com

# Banquet Policies & General Information

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## PARKING ARRANGEMENTS

Complimentary Self-Parking is available for your guests. Valet Parking is available 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 cash or a hosted basis. The charge is \$2 per coat, with a minimum charge of \$200 per attendant. One coat attendant is required per 100 guests.

## SERVICE CHARGE AND TAX

Prices are subject to Tax and Service Charge (Currently 9.25% sales tax and 24% taxable service charge.) 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 here 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 of the day with your Event Manager. Your Banquet Captain will be the on-site person that will keep things on track throughout your day.

