

Elegant Venues

HISTORIC SETTINGS

Where Weddings Begin
Under a Veil of History



Hilton

CHICAGO



CELEBRATED
MOMENTS

Etched in Time

The Great Hall



The Great Hall and Grand Staircases are impressive backdrops for formal photographs and live musical ensemble performances.



TAKE A
VIRTUAL
TOUR



STEP INTO GRANDEUR FOR THE BIG REVEAL

Make a grand entrance as newlyweds, entering the Great Hall exuding eternal bliss and emanating regal charm just as kings, queens, and celebrities before you have graced this historic setting.

The majestic Great Hall, whose ceiling was restored by renowned artist Liddo Lippi, famous for restoring the Sistine Chapel, boasts grand staircases leading to the Grand Ballroom, Normandie Lounge, and the Boulevard Room. The expansive space features a magnificent rotunda ceiling 40 feet high, with an impressive cathedral-like ceiling of trompe l'oeil-inspired oil paintings displaying clouds against an azure sky – referring to a heavenly city.



HISTORIC MOMENT: Prince Phillip of the United Kingdom arrives for a dinner in his honor in 1966.



HISTORIC MOMENT: In 1959, upon entering The Great Hall, Her Majesty Queen Elizabeth II, escorted by the Chicago Mayor Richard J. Daley and the visionary Conrad Hilton, attended a gala in the Grand Ballroom held in her honor.



STEVENS HOTEL, CHICAGO, SEVENTH STREET ENTRANCE: Couples arrive in style.

BE A PART OF History

Normandie Lounge



Normandie Lounge is an exquisite venue for live music ensembles, cocktail receptions, and farewell brunch events.

TREASURED MEMORIES TO HAVE AND TO HOLD



Gather in the historic Normandie Lounge for celebration, surrounded by a treasured history in an atmosphere where kings, queens, and celebrities have mingled at gala events, and add your love story to the pages of history.

The story of the Normandie Lounge is a testament to the rich history and enduring allure of the pride of the French ocean liner, the S.S. Normandie. In 1942, the ship was being transformed from a passenger vessel to support the war effort when it succumbed to fire in the New York Harbor. The Stevens family, realizing the allure of the ship, acquired various items, including the original barrel chairs, sconces, and panels, from the ship. They incorporated these treasures and introduced the Normandie Lounge, capturing the spirit and essence of this vessel for all time and creating a venue for significant events to transpire and leave their indelible mark on history.



HISTORIC MOMENT: Performers swirl and twirl the night away at a Boulevard Room ice shows in the early 1950's with a program featuring performances.



TAKE A
VIRTUAL
TOUR



Swirl & Twirl, On Ice

A setting of history adjacent to the Normandie Lounge, opposite the Grand Ballroom, is the Boulevard Room, a once-famous supper club known for ice shows from 1948 to 1969, where 43 original “mini-musicals on skates” were performed. During its heyday, celebrities would gather for dinner and a show. It is said that the legendary maître d', Phil Itta, claimed to be the originator of the Shirley Temple cocktail. Add a splash to your reception and include this original cocktail, or put a spin on this classic with a Dirty Shirley, an adult version reminiscent of the bygone era, served on ice with a twirl of cherries.

Grand BALLROOM



The sought-after venue for wedding dinner and dance celebrations.



Grand Ballroom Foyer Wedding Ceremony, Cocktail Reception, Late-Night Refreshments.

IF A BALLROOM COULD BE COUTURE, IT WOULD BE GRAND



The epitome of ballrooms, the regal Grand Ballroom has feted the likes of Queen Elizabeth II, Prince Phillip, Christian Dior, Ella Fitzgerald, Frank Sinatra, Nat “King” Cole, and Liberace.

Momentous occasions transpire in this Versailles-inspired ballroom at Hilton Chicago. Since 1927, the sought-after Grand Ballroom has been chosen for gala celebrations where kings, queens, celebrities, high society, and notables have dined and danced the night away. The resplendent ballroom is ornamented with 24-karat gold leafing, original crystal chandeliers, and gilded sconces. It is the quintessential choice for a wedding reception, where moments transform into memories in an atmosphere of historical significance.

The Grand Ballroom has played host to celebrated events for over 95 years, beginning with the first gala held after the opening of The Stevens Hotel in May 1927 for the Motion Picture Association, with over 3,000 movie stars in attendance, including Cecil B. de Mille. The allure of this iconic hotel and Grand Ballroom spans decades and has been the runway to fashion shows, and featured in many iconic films such as *The Fugitive*, *The Package*, and *My Best Friend's Wedding*, as well as on television productions such as *Chicago Fire*, *Chicago PD*, and *Empire*.



TAKE A
VIRTUAL
TOUR



Fashion Show in the 1960's.



HISTORIC MOMENT: Christian Dior, the French fashion designer, inspects two of his designs worn by Parisian models at a press conference held at Marshall Field & Company before a dinner and fashion show held in the Grand Ballroom.



Gala Event honoring Queen Elizabeth II.

SOMETHING
BORROWED

Something Blue

Imperial Suites



The Imperial Suites are spectacular settings for engagement parties, and wedding celebrations and are ideal for intimate wedding receptions and farewell brunch events.



TAKE A
VIRTUAL
TOUR



STYLISH SETTING STORIED WITH SOPHISTICATION

Stunning and captivating, the Imperial Suites will enchant and delight your wedding guests.

The Imperial Suites encompass a pair of 2,100-square-foot apartments on the 27th floor, connected by an expansive foyer, with both suites featuring subtle interior décor nods to Queen Elizabeth II and Elizabeth Taylor. Modern features of glass-enclosed fireplaces complement the classic elegance of the North and South Imperial Suites at the heart of each suite, a spacious living room of cool tones that mirror the calm of the endless blue water from the panoramic floor-to-ceiling windows overlooking Lake Michigan, Grant Park, and the downtown cityscape.



A Tale Of Two Elizabeth's

Initially built for Queen Elizabeth II, these pair of suites were heralded into fruition as Her Royal Highness' changing rooms for her arrival in July 1959 following her journey on the Royal Yacht Britannia, down the St. Lawrence Seaway for a dinner hosted in her honor and sponsored by the City of Chicago in the Grand Ballroom.

Elizabeth Taylor lived in Chicago for two months during her marriage to Conrad "Nicky" Hilton Jr.. Her residence at the time was referred to as the penthouse at Hilton Chicago and has since been renamed the Imperial Suite.

ELEVATED Elegance

Conrad
Hilton Suite



The Conrad Hilton Suite is ideal for Wedding Event Entertainment, Engagement Parties, and intimate Wedding reception and Farewell Brunch events.



The master bathroom offers the ultimate picturesque scenery with a master bathroom featuring a white, freestanding bathtub overlooking Grant Park and Lake Michigan. In addition to the breathtaking views, the master suite includes a walk-in shower and a connected dressing room.

The iconic spiral stairs will guide you to the three luxuriously appointed bedrooms, each featuring its own full bathroom with elegant fixtures, lavish marble, and a serene ambiance.



TAKE A
VIRTUAL
TOUR



ENCHANTING WEDDING CELEBRATIONS



Prominently situated atop the Hilton Chicago, the Conrad Hilton Suite spans the top two floors of the hotel and features over 5,000 square feet of elegant entertaining space and posh accommodations.

Upon entering the suite, guests are welcomed into a grand salon adorned with exquisite décor, a fireplace, a spacious dining table, a baby grand piano, and an adjoining billiard room with a built in bar. Dramatic views of Lake Michigan, Grant Park, and the downtown cityscape are displayed as breathtaking portraits filtering natural daylight to highlight afternoon ceremonies and events.

The allure of the suite to host an evening reception is the ambiance from the warm and inviting fireplace, to the crystal chandeliers that enchant, and the liveliness of the billiards room and bar. This stately suite is not camera shy and was featured in the closing-scene of Home Alone II in 1993 when the McCallister Family celebrated Christmas. It is often referred to as The Midwest White House, as many former Presidents have stayed here.



WEDDING PACKAGE Inclusions

Four-Hour, Hosted, Gold Tier Brand Beverage Service Package:

One hour of service during cocktail reception & three hours of continued service following dinner

Cocktail Reception Fare

six pieces, butler passed, canapé /hors d'oeuvre

Three-Course Dinner

Soup or Salad / Chicken, Salmon or Vegetarian Entrée / Custom Designed Wedding Cake from the Hotel's Pastry Kitchen

Gold Tier Brand Dinner Wine Service

Gold Tier Brand Sparkling Wine Toast

Wedding package pricing begins at \$225.00 per person, excluding gratuity, service charge, sales tax, and private event space rental.

Entrée selections included at the opening price include Salmon, Breast of Chicken, and Vegetarian. Enhanced entrée selections are available for an additional charge.

Wedding menu package pricing is subject to change based on market fluctuations. Event pricing will be confirmed upon contract signing and receipt of the initial advance deposit.

THE WEDDING Celebration

THE COCKTAIL RECEPTION

Guests welcomed by white gloved attendants' butler passing wine and sparkling water.

Wedding menu package pricing is subject to change based on market fluctuations. Event pricing will be confirmed upon contract signing and receipt of the initial advance deposit.

Gold Tier Brand Beverage Service

Gold Tier Spirits

Absolut Vodka / Tanqueray Gin / BACARDI Superior Rum / 1800 Silver Tequila

Bulleit Bourbon / Jack Daniel's Tennessee Whiskey / Dewar's Blended Scotch Whisky, Aged 12 Years

Varietal Wines

Columbia Crest, Grand Estates, Chardonnay, Washington

Columbia Crest, Grand Estates, Cabernet Sauvignon, Washington

Riondo Prosecco Spumante, DOC, Italy

Extended Length of Service | \$13.00 per person, per hour

Length of Gold Tier Brand beverage service may be extended for an additional charge.

Extended Beverage Service charge based on celebration's guaranteed attendance.

American, Imported, Craft Beer

Blue Moon / Bud Light / Stella Artois / Corona Extra / Corona Premier / Samuel Adams Boston Lager / Heineken 0.0 (non-alcoholic)

Non-Alcoholic Selections

Assorted Soft Drinks / Fruit Juices / Still & Sparkling Mineral Waters / Mixers / Appropriate Garniture

Enhance Your Beverage Service to Diamond Tier Brands

Additional charge of \$16.00 per person

Diamond Tier Brand Beverage Service

Diamond Tier Spirits

Tito's Handmade Vodka & Grey Goose Vodka

Hendrick's Gin / Ron Zacapa Rum / Casamigos Blanco Tequila

Knob Creek Bourbon / Jameson Irish Whiskey

Glenmorangie Original 10 Year Scotch & Johnnie Walker Black Label

Varietal Wines

Wente Estate, Chardonnay, Livermore Valley, California

Wente Southern Hills, Cabernet Sauvignon, Livermore Valley, California

Chandon Brut Classic, Sparkling Wine, California

Extended Length of Service | \$15.00 per person, per hour

Length of Diamond Tier Brand beverage service may be extended for an additional charge.

Extended Beverage Service charge based on celebration's guaranteed attendance.

American, Imported & Craft Beer Selections

Blue Moon / Bud Light / Stella Artois / Corona Extra / Goose Island IPA / Heineken 0.0 (non-alcoholic)

Non-alcoholic Selections

Assorted Soft Drinks / Fruit Juices / Still & Sparkling Mineral Waters / Fever Tree Mixers / Appropriate Garniture





CANAPE & HORS D'OEUVRE COLLECTION

Chilled Canapés

Boursin, Sun-Dried Apricot,
Candied Pecan On Crostini

Brie, Grape, Walnuts on Dark Rye

Poached Pear, Gorgonzola on Crostini

Scallop Ceviche in Cucumber Cup

Avocado Toast, Giardiniera, Pepitas

Endive, Hummus, Roasted Vegetables

Tomato, Mozzarella, Basil on Crostini

Grilled Shrimp, Basil Pesto, Belgian Endive

Seared Beef, Boursin, Cornichon on Crostini

Smoked Salmon, Crème Fraiche, Caviar

Enhanced Selections

Additional \$2.00 per person

Seared Spiced Tuna, Marinated Radish,
Crème Fraiche

Petite Lobster Roll, Pate Choux,
Butter-Poached Lobster

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Warm Hors d'oeuvres

Wild Mushroom Vol-Au-Vent

Peking Duck Spring Roll

Fig & Blue Cheese Mini Pizza

Creole Crab Cake

Artichoke Beignet

Falafel with Pepper Jam

Chicken Pot Sticker

Chicken Skewer with Chimichurri

Chicken Quesadilla Cone

Honey Sriracha Chicken Meatballs

Cuban Cigar Roll

Petite Beef Wellington

Corned Beef Slider, Irish Cheese, Cocktail Rye

Short Rib of Beef Empanada

Enhanced Selections

Additional \$2.00 per person

Baby Lamb Chops, Mint Jelly

Crispy Batter-Dipped Shrimp, Sweet Chili Sauce

DINNER SELECTIONS

Wedding menu package pricing is subject to change based on market fluctuations. Event pricing will be confirmed upon contract signing and receipt of the initial advance deposit.

Soups

Soup selections are presented en croute

Wild Mushroom Bisque

Tomato Basil

Cream of Cauliflower, Fresh Fennel

Enhanced Selection

Lobster Bisque **\$7.00**

Soup as an additional course **\$10.00**

Salads

Roasted Pear & Brie Salad

Romaine & Arugula lettuces, pecans, mostarda, Champagne vinaigrette

Butternut Squash & Farro Salad

Bibb, Lola Rosa & Frisée lettuces, Gouda cheese, candied walnuts, sun-dried apricots, citrus vinaigrette

Shaved Brussel Sprout Salad

Romaine & Frisée lettuces, roasted peppers, slivered almonds, Manchego cheese, pomegranate vinaigrette

Burrata Salad

Baby greens, heirloom tomatoes, chives, Balsamic vinaigrette

Carpaccio of Orange Salad, Chopped Radicchio, Arugula & Frisée Lettuces

Candied walnuts, sundried cranberries, crumbled goat cheese, apple cider vinaigrette

Entrée Selections

Pan Seared Chicken Breast, Rosemary Jus

Caramelized baby carrots, Brussels sprouts, mushroom risotto

Blackened Salmon, Dill Butter Cream

Sautéed spinach, caramelized baby carrots, au gratin potatoes

Broiled Striped Bass, Charred Lemon

Wilted spinach, green bean and mushroom fricassee, braised leek risotto

Enhanced entrée selection: \$25.00 per person

Pan Seared Branzino

Roasted pepper Espagnole sauce, grilled lemon, haricot verts, heirloom potato confit

Enhanced entrée selection: \$40.00 per person

Filet of Beef Tenderloin Al Forno, Balsamic Reduction

Sautéed spinach, caramelized carrots, grilled asparagus, truffle scented cauliflower puree, au gratin potatoes

Enhanced entrée selection: \$40.00 per person

Filet of Beef Tenderloin, Vidalia-Bourbon Marmalade, Thyme Demi-Glace

Sautéed spinach, grilled zucchini and squash, charred cherry tomatoes, parsnip puree, herb roasted fingerling potatoes

Enhanced entrée selection: \$40.00 per person

Herb Crusted Rack of Lamb, Piquillo Pepper Relish, Rosemary Au Jus

Petite buttered carrots, wild and long grained rice medley, truffle scented potato puree

Enhanced entrée selection: \$40.00 per person

Braised Short Rib of Beef, Red Wine Reduction

Haricot verts, heirloom carrots, goat cheese mashed potatoes

Enhanced entrée selection: \$35.00 per person

Vegetarian Entrée Selections

Roasted Heirloom Potato & Quinoa

Baby carrots, roasted peppers and Brussels sprouts, Chimicurri

Roasted Vegetables & Garbanzo Beans

Coconut milk scented green curry, Basmati rice

Zucchini Boat Filled with Quinoa and Roasted Cherry Tomatoes

Sautéed spinach, baby carrots, asparagus, roasted fingerling potatoes, red pepper coulis

Duet Entrée Selections

Petite Filet Mignon, Peppercorn Sauce & Crab Cake, Mustard Cream Sauce

Sautéed spinach, broccolini, parsnip puree, roasted fingerling potatoes

Enhanced entrée selection: \$45.00 per person

Pan Seared Chicken Breast, Rosemary Jus & Shrimp Scampi, Lemon Butter

Caramelized baby carrots, Brussels sprouts, mushroom risotto

Enhanced entrée selection: \$25.00 per person

Braised Short Rib of Beef, Red Wine Reduction & Pan Seared Cod, Lemon-Caper Scented Cream

Mélange of grilled vegetables, golden Yukon potato mash

Enhanced entrée selection: \$45.00 per person

THE Wedding Cake

Cake Flavors

Dark Chocolate
Banana Nut
Amaretto
Vanilla Bean
Red Velvet
Lemon

Cake Fillings

Hazelnut
Buttercream

Cannoli
Buttercream

Vanilla Bean
Buttercream

Chocolate
Buttercream
or Chocolate
Ganache

Salted Caramel
Buttercream or
Caramel Sauce

Strawberry
Buttercream

Fruit Enhancements

Thinly Sliced
Strawberries

Fresh Blueberries

Fresh Raspberries

Lemon Curd

Raspberry
Confiture

Roasted Pineapple

Cake Icing

Buttercream
Cream Cheese
Rolled Fondant



LATE NIGHT SERVICE

Culinarians available @ \$200.00 per culinarian

Savory

Grilled Vienna Beef Hot Dog

Poppy seed and plain buns.
Toppings include: celery salt, pickle relish, diced tomatoes, pickle wedges, diced onions, sport peppers, giardiniera

AND

Italian Beef

Roasted peppers, onions, giardiniera, mini rolls

Wedge French Fries

Toppings include: cheese sauce, sour cream, bacon bits, green onions, ketchup & yellow mustard

\$22.00 per person

Pizza Station

Select Two

Four Cheese Deep Dish

Mozzarella, provolone, Fontina, Parmesan

Meat Lovers Deep Dish

Sausage, pepperoni, capicola, prosciutto, mozzarella

Vegetarian Deep Dish

Peppers, onions, olives, tomatoes, parmesan, mozzarella

BBQ Chicken Thin Crust

Grilled chicken, onions, BBQ sauce, mozzarella

White Pizza Thin Crust

Artichoke, cream sauce, caramelized onions, spinach, fontina

\$24.00 per person

Sliders

Select Three

Beef

Pickles, grilled onions, American cheese, butter bun

Buffalo Chicken

Coleslaw, sesame bun

Pulled Pork

BBQ sauce, bread & butter pickles, Hawaiian style roll

Impossible Burger

Pickles, grilled onions, sesame bun

Corned Beef

Swiss cheese, coleslaw, petite rye bread

Shoestring Fries

Accompaniments of ketchup, yellow mustard, spicy brown mustard, bbq sauce, warm cheese sauce

\$22.00 per person

Flatbreads

Select Three

Buffalo Chicken Flat Bread

Cheddar cheese, green onions, Ranch dressing

White Pizza Flat Bread

Caramelized onions, artichokes, parmesan béchamel, local gouda & mozzarella

Margherita

Fresh mozzarella, basil, San Marzano tomato sauce

Prosciutto and Arugula

Pesto, fontina, mozzarella and parmesan cheeses

Shrimp and Humus

Roasted red bell peppers, feta and provolone cheeses

\$22.00 per person

Potato Station

Select Two

Sweet Potato Tater Tots

Sidewinder Fries

Wedge Potato Fries

Tater Tots

Potato Pancakes

Accompaniments of sour cream, cheese sauce, scallions, bacon cracklings, jalapenos

\$20.00 per person

Breakfast Sandwiches

Select Two

Scrambled Eggs, Bacon, Cheddar Cheese on Butter Croissant

Scrambled Eggs, Chorizo, Manchego Cheese and Jalapeno Wrapped in Soft Flour Tortilla

Eggs Whites, Spinach, Crumbed Goat Cheese Wrapped in Soft Spinach Tortilla

Scrambled Eggs, Canadian Bacon, Swiss Cheese on Toasted Brioche

\$14.00 per person

Wedding menu package pricing is subject to change based on market fluctuations. Event pricing will be confirmed upon contract signing and receipt of the initial advance deposit.

Sweet LATE NIGHT SERVICE

**Requires culinarian in attendance*

Deluxe Sweet Table

Selection of cakes and miniature pastries

Chocolate Pot de Crème

Crème Brûlée

Assorted Cake Pops

Macaroon Lollipops

Macaroons

Assorted Tea Cookies

\$31.00 per person

Pastry Pops Display

Chocolate Covered Macaroon Lollipops

Chocolate Covered Cake Pops

Red Velvet Cake pops

Carrot Cake Pops

Milk Chocolate Dipped Rice Krispie Pops

\$64.00 per dozen

Minimum order of two dozen per selection

Bananas Foster Station*

Sautéed Ripe Bananas, Butter, Brown Sugar,
Cinnamon, Dark Rum

Served with Tahitian vanilla ice cream

\$23.00 per person

Ice Cream Sandwiches

Tahitian Vanilla Ice Cream Sandwiched Between
Freshly Baked Cookies

Dipped in milk chocolate, rainbow sprinkles

\$26.00 per person

Belgian Waffle Lollipops

Fresh Belgian Waffles Dipped in Dark Chocolate,
Milk Chocolate, and White Chocolate

Chocolate Jimmies and rainbow sprinkles

\$64.00 per dozen

Minimum order of five dozen lollipops

*Wedding menu package pricing is subject to change based
on market fluctuations. Event pricing will be confirmed upon
contract signing and receipt of the initial advance deposit.*



ADDITIONAL INFORMATION

Additional Considerations For The Couple And Parents

- For the Couple: Two (2) nights complimentary in a Specialty Suite with two (2) nights complimentary parking for one suite resident's vehicle.
- For the Parents of the Couple: Complimentary upgrade to a Specialty Suite at the standard group room rate with up to two (2) nights of complimentary parking for one suite resident's vehicle.
- Hilton Honors Award Points Wedding Celebration Signing Bonus. Designated Hilton Honors member will receive one (1) Bonus Point for each dollar contracted at the time of the Catering Sales Event Agreement signing. Maximum Wedding Contract Signing Bonus Award: 100,000 points.

Menu Tastings

Menu tastings are included for all weddings with over 100 guests and are scheduled 2 - 3 months before the wedding celebration. Canapés and hors d'oeuvre are not included in the menu tasting. Menu tastings are planned for up to 6 guests, Tuesday – Friday, starting at either 1:00 PM or 1:30 PM. Additional guests may be added to the menu tasting for an additional charge.

Linen and Equipment

The Hilton Chicago provides floor-length, satin finish linens in your choice of silver, gold, and navy blue. White 90" x 90" overlays and white dinner napkins are also available. The hotel's inventory of linens is available at no charge. China glassware, flatware, banquet chairs, dance floor, and risers are also available no additional charge.

Coat Check

Private Coat Check service is available for a charge of \$300.00 per attendant. Your Catering Sales Professional will be able to assist in determining the appropriate number of attendants required for your celebration.

Private Event Space Rental Fees

Based on event space required, season and day of the week: \$1,500.00 - \$5,500.00.

Gratuity

18.5% (or the current gratuity in effect on the day of the Event pursuant to the applicable collective bargaining agreement) of the food and beverage total plus any applicable state and/or local taxes will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event.

Service Charge

8% (or the current service charge in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge. This service charge is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event. Room rental (room only) is subject to an 8% service charge fee that is not a gratuity and is the property of the hotel to recover discretionary and administrative costs of the event. The 8% service charge will be taxed at 10.25%.

We will endeavor to notify you before your Event of any increases to the combined charge should different gratuity, service charge and/or administrative fee amounts be in effect on the day of your Event.

Taxes

Group agrees to pay any and all applicable federal, state, municipal or other taxes, fees, or assessments imposed on or applicable to Group's Event. Currently, the sales tax rate is 11.75% and the hotel occupancy tax rate is 17.4% (subject to change without notice).

Deposit and Payment Schedule

An initial, non-refundable, deposit of twenty-five (25%) of the estimated total, inclusive, charge is required within ten (10) business days of the signing the wedding's Catering Sales Event Agreement. Your Catering Sales Professional will work with you to establish the schedule of subsequent payments. The hotel required full prepayment (100%) of total estimate charges 30 days in advance of the wedding celebration.

Bartenders

Package Bar Service Staffing: One (1) bartender per 85 guests. No bartender labor charges are applicable with "Package Bar" service. Consumption Bar Service Staffing: One (1) bartender per 85 guests. Labor charge of \$200.00 per bartender is applicable with Consumption Bar service.

Culinarians

Culinarian Attendant Fee of \$200.00 per chef (culinary/stations)

Parking

- Discounted Event, Self-parking is available at \$33.00 per vehicle with validation sticker.
- Overnight, Self-Parking is available at \$69.00 per vehicle, per night. No validation sticker required.
- Discounted Event Valet Parking is available at \$49.00 per vehicle. No validation sticker required.
- Overnight Valet Parking is available at \$82.00 per vehicle, per night. No validation sticker required.

Outside Vendors

All outside vendors providing services for your wedding celebration are required to sign a Hold Harmless Agreement and to provide proof of liability insurance. On the day of the celebration, vendors are required to check in with Hotel Security and provide a valid, photo ID. The vendor entrance is located at 725 South Wabash Avenue. Your Catering Sales Professional will work with your vendors to obtain the necessary Hold Harmless Agreement and certificate of insurance.



Hilton

CHICAGO

