

# Meet Your Match

An experience truly yours...tailored requests are custom designed to match your style and taste preference with the assistance of your Catering Sales Professional.

# **THE ELLA**

Love Is Here To Stay (Ella Fitzgerald)

# \$205 per person

- 4-hour Open Gold Bar Package
- Gold Tier Brand Dinner Wine Service
- Gold Tier Brand Sparkling Wine Toast
- Champagne Tower
- Choice of Four Passed Hors d'Oeuvres
- Three Course Plated Dinner
  - Soup or Salad
  - Three Main Course Selections
  - Customized Wedding Cake

# **THE GRACE**

I Fell In Love without Giving A Thought To Anything Else (Grace Kelly)

# \$230 per person

- 5-hour Open Diamond Bar Package
- Diamond Tier Brand Dinner Wine Service
- Diamond Tier Brand Sparkling Wine Toast
- Champagne Tower
- Choice of Five Passed Hors d'Oeuvres
- Customized Cocktail for Additional \$12 per Person
- Four Course Plated Dinner
  - Soup or Salad
  - Intermezzo
  - Three Main Course Selections
  - Customized Wedding Cake

# THE ELIZABETH

Treat Yourself Like Royalty (Queen Elizabeth II)

# \$265 per person

- 5-hour Open Diamond Bar Package
- Diamond Tier Brand Dinner Wine Service
- Diamond Tier Brand Sparkling Wine Toast
- Champagne Tower
- Choice of Five Passed Hors d'Oeuvres
- Choice of Personal Chef's Station
- Customized Cocktail for Additional \$12 per Person
- Four Course Plated Dinner
  - Soup or Salad
  - Intermezzo
  - Three Main Course Selections
  - Customized Wedding Cake
- Choice of Chef's Late Night Snack Selection or Sweet Dessert Display





\$205 per person

# **CHOICE OF 4 PASSED HORS D'OEUVRES**

#### SEARED TUNA

sriracha aioli, toasted sesame seeds, petite greens

# WATERMELON BITE

manchego, fresh thyme, balsamic pearls

# **BRIE & APPLE**

fig jam, raisin walnut bread

# SMOKED SALMON PASTRAMI

pickled onions, cream fraiche, capers, parsley, rye

# SCALLOP CEVICHE

mango, cucumber, peppers, citrus, cilantro

# **EDAMAME HUMMUS**

roasted peppers, citrus zest, toasted pepitas

# **CHICKEN MEATBALL LOLLIPOPS**

sriracha glaze, toasted sesame seeds

# **ARTICHOKE BEIGNETS**

boursin cheese, fresh herbs bechamel

# SHORT RIB EMPANADA

chipotle aioli, golden brown puff pastry

# VEGETABLE SPRING ROLL

sweet chili glace, green onions

# **CUBAN CIGAR ROLLS**

ham, sautéed onions, mustard

# CRISPY SHRIMP

teriyaki mayo, chives

# CHOICE OF SOUP OR SALAD

# TOMATO BASIL

cream fraiche, fresh basil

# TRUFFLE CAULIFLOWER

extra virgin olive oil, truffle sea salt

# CREAM OF WILD MUSHROOMS

madeira, thyme, chopped chives

# BURRATA

bouquet of greens, marinated tomatoes, balsamic pearls

# **BRIE & ROASTED PEAR**

mostarda, candied almonds, gourmet greens

# **ANTIPASTO**

prosciutto, salami, marinated olives, manchego, filed greens

# **CHOICE OF 3 MAIN PLATES**

# CHICKEN BREAST AL FORNO

mushrooms risotto, grilled zucchini, caramelized carrots, rosemary au jus

# SEARED STRIPPED BASS

root vegetable mash, haricot verts, grilled lemon, champagne reduction

# **BRAISED SHORT RIBS**

goat cheese mashed potato, grilled asparagus, roasted tomato, red wine sauce

# **BUTTERNUT SQUASH RAVIOLI**

vegan tarragon bechamel, olive oil poached tomatoes, zucchini

# **DESSERT**

**CUSTOMIZED WEDDING CAKE** BY HILTON CHICAGO

COFFEE AND TEA

All menu choices selected in advance



# The Grace Kelly I FELL IN LOVE WITHOUT GIVING A THOUGHT TO ANYTHING ELSE

\$230 per person

# **CHOICE OF 5 PASSED HORS D'OEUVRES**

# **SEARED TUNA**

sriracha aioli, toasted sesame seeds, petite greens

#### **WATERMELON BITE**

manchego, fresh thyme, balsamic pearls

#### RRIF & ADDI F

fig jam, raisin walnut bread

# **SMOKED SALMON PASTRAMI**

pickled onions, cream fraiche, capers, parsley, rye

# **SCALLOP CEVICHE**

mango, cucumber, peppers, citrus, cilantro

#### **EDAMAME HUMMUS**

roasted peppers, citrus zest, toasted pepitas

# CHICKEN MEATBALL LOLLIPOPS

sriracha glaze, toasted sesame seeds

# **ARTICHOKE BEIGNETS**

boursin cheese, fresh herbs bechamel

#### SHORT RIB EMPANADA

chipotle aioli, golden brown puff pastry

# VEGETABLE SPRING ROLL

sweet chili glace, green onions

# **CUBAN CIGAR ROLLS**

ham, sautéed onions, mustard

# CRISPY SHRIMP

teriyaki mayo, chives

# **CHOICE OF SOUP OR SALAD**

# **TOMATO BASIL**

crème fraîche, fresh basil

# TRUFFLE CAULIFLOWER

extra virgin olive oil, truffle sea salt

# **CREAM OF WILD MUSHROOMS**

madeira, thyme, chopped chives

# **BURRATA**

bouquet of greens, marinated tomatoes, balsamic pearls

# **BRIE & ROASTED PEAR**

mostarda, candied almonds, gourmet greens

# **ANTIPASTO**

prosciutto, salami, marinated olives, manchego, filed greens

# INTERMEZZO

# **BLOOD ORANGE**

raspberry, gold leaf

# CUCUMBER

blueberries, bee pollen

# CHAMPAGNE

marinated strawberries, gold leaf

# **CHOICE OF 3 MAIN PLATES**

# CHICKEN PICCATA

spinach, asparagus, red pepper, heirloom potatoes, lemon caper broth

# SPICED SALMON

smashed yukon potatoes, broccolini, heirloom tomato relish, dill sauce

# **FILET MIGNON**

parmesan risotto, haricot verts, roasted pepper, porcini demi glaze

# **CAULIFLOWER AU GRATIN**

roasted fingerling potatoes, grilled vegetables, saffron pepper coulis

# DESSERT

CUSTOMIZED WEDDING CAKE BY HILTON CHICAGO

**COFFEE AND TEA** 

All menu choices selected in advance



# The Eizabeth LIKE ROYALTY Queen Elizabeth II

# **TREAT YOURSELF**

\$265 per person

# CHOICE OF 5 PASSED HORS D'OEUVRES

#### SEARED TUNA

sriracha aioli, toasted sesame seeds, petite greens

# **WATERMELON BITE**

manchego, fresh thyme, balsamic pearls

# **BRIE & APPLE**

fig jam, raisin walnut bread

# SMOKED SALMON PASTRAMI

pickled onions, cream fraiche, capers, parsley, rye

# SCALLOP CEVICHE

mango, cucumber, peppers, citrus, cilantro

# **EDAMAME HUMMUS**

roasted peppers, citrus zest, toasted pepitas

#### CHICKEN MEATBALL LOLLIPOPS

sriracha glaze, toasted sesame seeds

# **ARTICHOKE BEIGNETS**

boursin cheese, fresh herbs bechamel

# SHORT RIB EMPANADA

chipotle aioli, golden brown puff pastry

# VEGETABLE SPRING ROLL

sweet chili glace, green onions

# **CUBAN CIGAR ROLLS**

ham, sautéed onions, mustard

# **CRISPY SHRIMP**

teriyaki mayo, chives

# **CHOICE OF PERSONAL CHEF'S STATION**

# **ARTISANAL CHEESE**

manchego, aged gouda, brie, 4-year widmer cheddar, fig jam, candied walnuts, mostarda, dried fruits, roasted grapes. assorted artisan breads

# CHARCUTERIE

prosciutto, salami, capicola, marinated olives, cornichons, roasted artichokes, whole grain mustard, artisanal breads

# TAPAS

baked goat cheese, papas bravas, orange rosemary olives, roasted vegetable pinxos, grilled beef skewers with chimichurri, toasted baguettes

# **CHOICE OF SOUP OR SALAD**

# LOBSTER BISQUE

brandy, chopped chives

# TOMATO BASIL

crème fraîche, fresh basil

# **SMOKED SALMON CARPACCIO**

bouquet of greens, cucumber, pickle onions, giant caper, cured egg, caviar

# TRUFFLE CAULIFLOWER

extra virgin olive oil, truffle sea salt

# **BRIE & ROASTED PEAR**

mostarda, candied almonds, gourmet greens

# **ANTIPASTO**

prosciutto, salami, marinated olives, manchego, field greens

# **INTERMEZZO**

# **BLOOD ORANGE**

raspberry, gold leaf

# CUCUMBER

blueberries, bee pollen

# CHAMPAGNE

marinated strawberries, gold leaf

# **CHOICE OF 3 MAIN PLATES**

# CHICKEN BREAST

stuffed with asiago, asparagus, and spinach, served with wild rice, grilled vegetables, roasted tomato, tarragon cream sauce

# LENTIL QUINOA CAKES

heirloom potatoes, broccolini, spinach, roasted tomato, chimichurri

# PAN SEARED HALIBUT

spinach cauliflower puree, mushrooms ravioli, caramelized carrots, lemon caper sauce

# PAN SEARED FILET

au gratin potatoes, carrot puree, grilled asparagus, peppercorn sauce

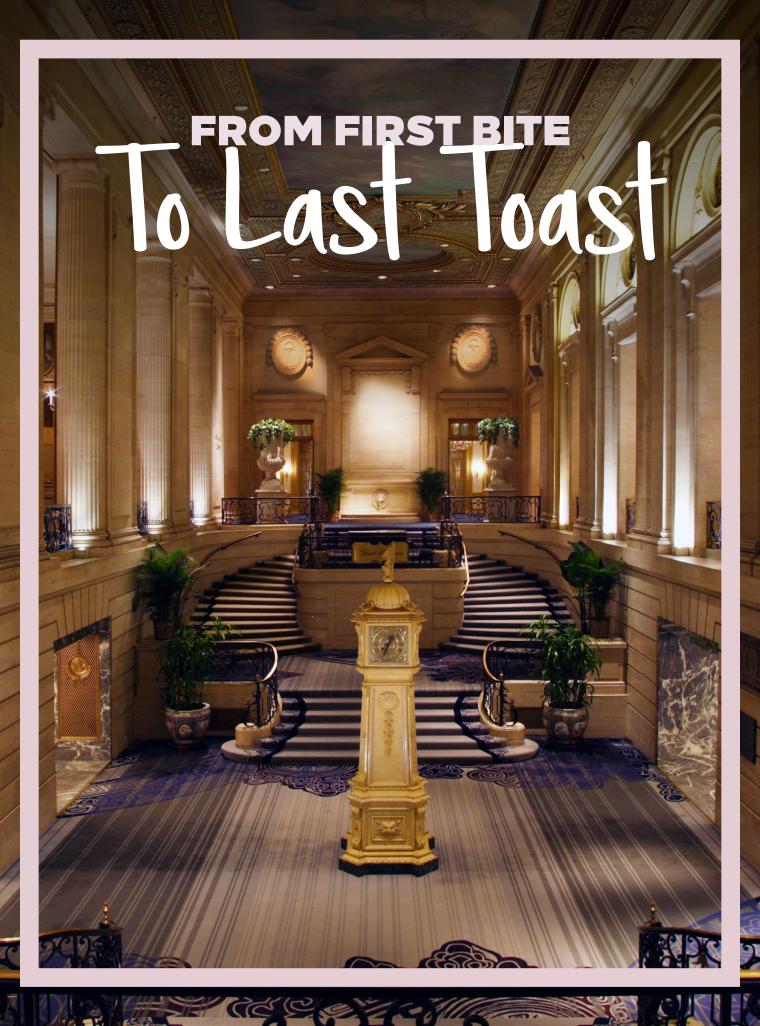
# **DESSERT**

CUSTOMIZED WEDDING CAKE BY HILTON CHICAGO

# COFFEE AND TEA

CHOICE OF CHEF'S LATE NIGHT SNACK SELECTION OR SWEET **DESSERT DISPLAY** 

All menu choices selected in advance



# Hors d'Oeuvres

# **SEARED TUNA**

sriracha aioli, toasted sesame seeds, petite greens

# **WATERMELON BITE**

manchego, fresh thyme, balsamic pearls

# **BRIE & APPLE**

fig jam, raisin walnut bread

# SMOKED SALMON PASTRAMI

pickled onions, cream fraiche, capers, parsley, rye

# SCALLOP CEVICHE

mango, cucumber, peppers, citrus, cilantro

# **EDAMAME HUMMUS**

roasted peppers, citrus zest, toasted pepitas

# CHICKEN MEATBALL LOLLIPOPS

sriracha glaze, toasted sesame seeds

# **ARTICHOKE BEIGNETS**

boursin cheese, fresh herbs bechamel

# SHORT RIB EMPANADA

chipotle aioli, golden brown puff pastry

# VEGETABLE SPRING ROLL

sweet chili glace, green onions

# **CUBAN CIGAR ROLLS**

ham, sautéed onions, mustard

# **CRISPY SHRIMP**

teriyaki mayo, chives

# **ENHANCED SELECTIONS** Additional \$2.00 per person

# **SEARED SPICED TUNA**

marinated radish, crème fraiche

# PETITE LOBSTER ROLL

pate choux, butter-poached lobster

# **BABY LAMB CHOPS**

mint jelly

# **CRISPY BATTER-DIPPED SHRIMP**

sweet chili sauce

# Elevate + Elate

Add a unique enhancement to your cocktail hour to bring crowd-pleasing selections to the mix. Your Catering Sales Professional can provide customized options for couples wanting to add a touch of personality.

# **RAW BAR**

\$8.75 per piece

# **CHILLED JUMBO SHRIMP**

horseradish cocktail sauce, lemon

# **ALASKAN SNOW CRAB CLAWS**

grilled lemon

# OYSTERS & CLAMS ON THE HALF SHELL

mini tabasco, horseradish cocktail sauce, mignonette sauce

# **TAPAS**

\$38.00 per person

# **PAPAS BRAVAS**

piquillo pepper aioli, toasted almonds, fresh basil

# **BAKED GOAT CHEESE**

tomato sauce, toasted baguettes

# **DUCK EMPANADAS**

# **SEAFOOD PAELLA**

shrimp, mussels, scallops

# ORANGE ROSEMARY MARINATED OLIVES

olive oil, roasted garlic

# **ARTISANAL CHEESE STATION**

\$38.00 per person

Fig Jam, Candied Walnuts, Dried Fruits, Fresh Grapes, Lavosh

# 4 YEAR WIDMER CHEDDAR

AGED GOUDA

BRIE

MANCHEGO

# **MEDITERRANEAN BAR**

\$38.00 per person

# TANDORI CHICKEN SKEWER

citrus hummus, olive oil

# LEMON PEPPER BEEF

spicy feta dip

# SPICED LAMB SKEWER

tzatziki sauce

# HERB MARINATED VEGETABLES

pita bread

# CHARCUTERIE

\$38.00 per person

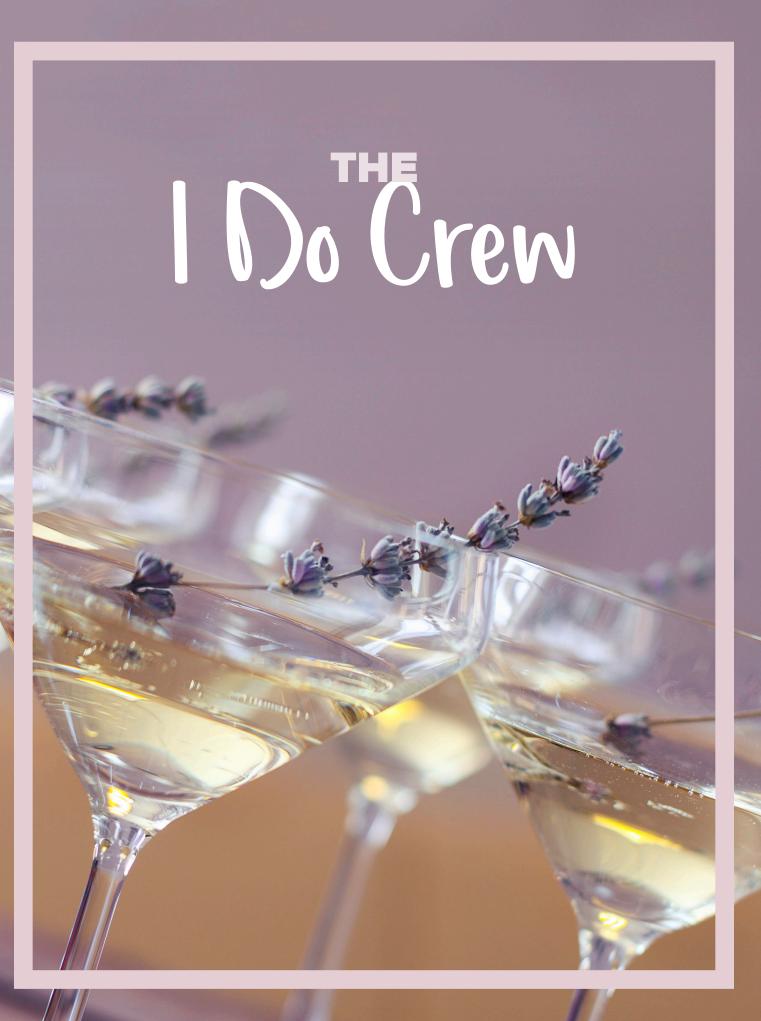
Orange Rosemary Olives, Cornichons, Marinated Artichokes, Dijon Mustard, Toasted Ciabatta

PROSCIUTTO DI PARMA

CAPICOLA

**GENOA SALAMI** 

SPANISH STYLE CHORIZO





# 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**

Gold Tier Select Chardonnay & Cabernet Sauvignon

# 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

# 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.

# Customized Cocktail | \$12.00 per person

# **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

Diamond Tier Select Chardonnay & Cabernet Sauvignon

Chandon Brut Classic, Sparkling Wine, California

# AMERICAN, IMPORTED & CRAFT BEER SELECTIONS

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

# 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.

Customized Cocktail | \$12.00 per person

# NON-ALCOHOLIC SELECTIONS

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



# The Wedding Cake DESIGN YOUR OWN WEDDING CAKE

# **CAKE FLAVORS**

Dark Chocolate

Banana Nut

Amaretto

Vanilla Bean

Red Velvet

Lemon

# FRUIT ENHANCEMENTS

Thinly Sliced Strawberries

Fresh Blueberries

Fresh Raspberries

Lemon Curd

Raspberry Confiture

Roasted Pineapple

# **CAKE FILLINGS**

Hazelnut Buttercream

Cannoli Buttercream

Vanilla Bean Buttercream

Chocolate Buttercream or

Chocolate Ganache

Salted Caramel Buttercream

or Caramel Sauce

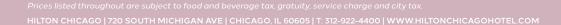
Strawberry Buttercream

# **CAKE ICING**

Buttercream

Cream Cheese

Rolled Fondant



# Late Night Service

Culinarians available @ \$200.00 per culinarian

# **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

# **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

# 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

# ITAI IAN REFE

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

# **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

# A Sweet Ending TO A NEW BEGINNING

\*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



# One more time...

Continue the celebration with a Bon Voyage brunch as you say farewell to your guests one last time. The sample menu below reflects a 15% discount when you host your wedding reception the prior day at Hilton Chicago. Your Catering Sales Professional can tailor a brunch menu to compliment your taste palette.

# Brunch is Always a Great Idea

Brunch isn't a meal... it's a lifestyle. It's about ambiance, foodie decedance, and fun. Consider a brunch wedding. All brunches come with orange and cranberry juices as well as coffee and tea service.

# **BRUNCH PACKAGE #1**

\$65 per person

# SEASONAL DICED FRUIT

# **GREEK YOGURT PARFAIT**

berries, honey, house granola

# SCRAMBLED EGG STATION

monterrey jack cheese, peppers, onions, tomatillo salsa

# **ROASTED YUKON POTATOES**

# FARMLAND APPLE SMOKED BACON

# **PASTRIES**

croissants, double chocolate pound cake

# ARUGULA, ROMAINE & RADICCHIO SALAD

herbed goat cheese, pomegranate vinaigrette

SMORE'S WAFFLES (Chef Attendant) chocolate ganache, whipped cream, berries

# FRIED CHICKEN THIGHS

# **BRUNCH PACKAGE #2**

\$75 per person

# SEASONAL DICED FRUIT

# GREEK YOGURT PARFAIT

berries, honey, granola

# **BAKED EGG BITES**

turkey sausage, parmesan & asiago cheeses, fresh herbs

# **ROASTED RED SKIN POTATOES**

shallots, spinach

# **GRILLED BREAKFAST SAUSAGE**

# **PASTRIES**

chocolate croissants, white chocolate strawberry muffins

# **GREEK STYLE SALAD**

romaine, arugula, chickpeas, cucumbers, tomatoes, lemon garlic vinaigrette

# **CHILAQUILES STATION** (Chef Attendant)

fried corn tortillas tossed with tomatillo salsa and topped with a fried egg. served with queso fresco, avocado, sour cream tomatillo salsa, habanero salsa

# **BANANA NUTELLA FRENCH TOAST**

# **GRILLED SKIRT STEAK**

roasted peppers and onions, marinated tomatoes, charred scallions

# **BRUNCH PACKAGE #3**

\$90 per person

# **SEASONAL DICED FRUIT & BERRIES**

# **COCONUT CHIA PUDDING**

roasted pineapple, mango mostarda, walnuts, toasted coconut

# EGGS AND HASH (Chef Attendant)

short rib and sweet potato hash, poached eggs, chipotle crema

# SEA SALT ROASTED POTATOES.

peppers and sautéed onions

# CHICKEN APPLE SAUSAGE

# FARMLAND SMOKED SAUSAGE

# **PASTRIES**

walnut cappuccino muffins, chocolate croissants, assorted bagels, cream cheese

# **SMOKED SALMON**

chopped hard boiled eggs, whipped cream cheese, parsley, diced onions, capers, lemon

# STRAWBERRY CREAM CHEESE FRENCH TOAST

# **BBQ CHICKEN**

braised greens, carrots, and cabbage

# BUTTERMILK CHEDDAR MAC & CHEESE



# Valuable Details

Helpful information and detail oriented services pertaining to your wedding day.

# ADDITIONAL CONSIDERATIONS FOR THE COUPLE & 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 & 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).

# **CULINARIANS**

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

# DEPOSIT & 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.

# **CURRENT PARKING RATES**

Discounted Event, Self-parking is available at \$35.00 per vehicle with validation sticker.

- Overnight, Self-Parking is available at \$70.00 per vehicle, per night. No validation sticker required.
- Discounted Event Valet Parking is available at \$52.00 per vehicle. No validation sticker required.
- Overnight Valet Parking is available at \$85.00 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.