

Hilton[®]
CHICAGO

CLASSIC GRANDEUR

Enduring Love

HILTON CHICAGO

720 South Michigan Ave, Chicago, IL 60605
T: 312-922-4400 | www.hiltonchicagohotel.com

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)

\$210 per person

- 4-hour Open Gold Bar Package
- Gold Tier Brand Dinner Wine Service
- Gold Tier Brand Sparkling Wine Toast
- 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)

\$235 per person

- 5-hour Open Diamond Bar Package
- Diamond Tier Brand Dinner Wine Service
- Diamond Tier Brand Sparkling Wine Toast
- 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
- 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



The Ella

The Ella

LOVE IS HERE TO STAY *Ella Fitzgerald* • \$210 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, chive

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, field 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

Prices listed throughout are subject to food and beverage tax, gratuity, service charge and city tax.

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The Grace

The Grace

I FELL IN LOVE WITHOUT GIVING A THOUGHT TO ANYTHING ELSE *Grace Kelly* • \$235 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 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, field 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

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The Elizabeth



The Elizabeth

TREAT YOURSELF LIKE ROYALTY *Queen Elizabeth II* • \$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 pinchos, 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

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

Intermezzo

Blood Orange

raspberry, gold leaf

Cucumber

blueberries, bee pollen

Champagne

marinated strawberries, gold leaf

Dessert

Customized Wedding Cake by Hilton Chicago

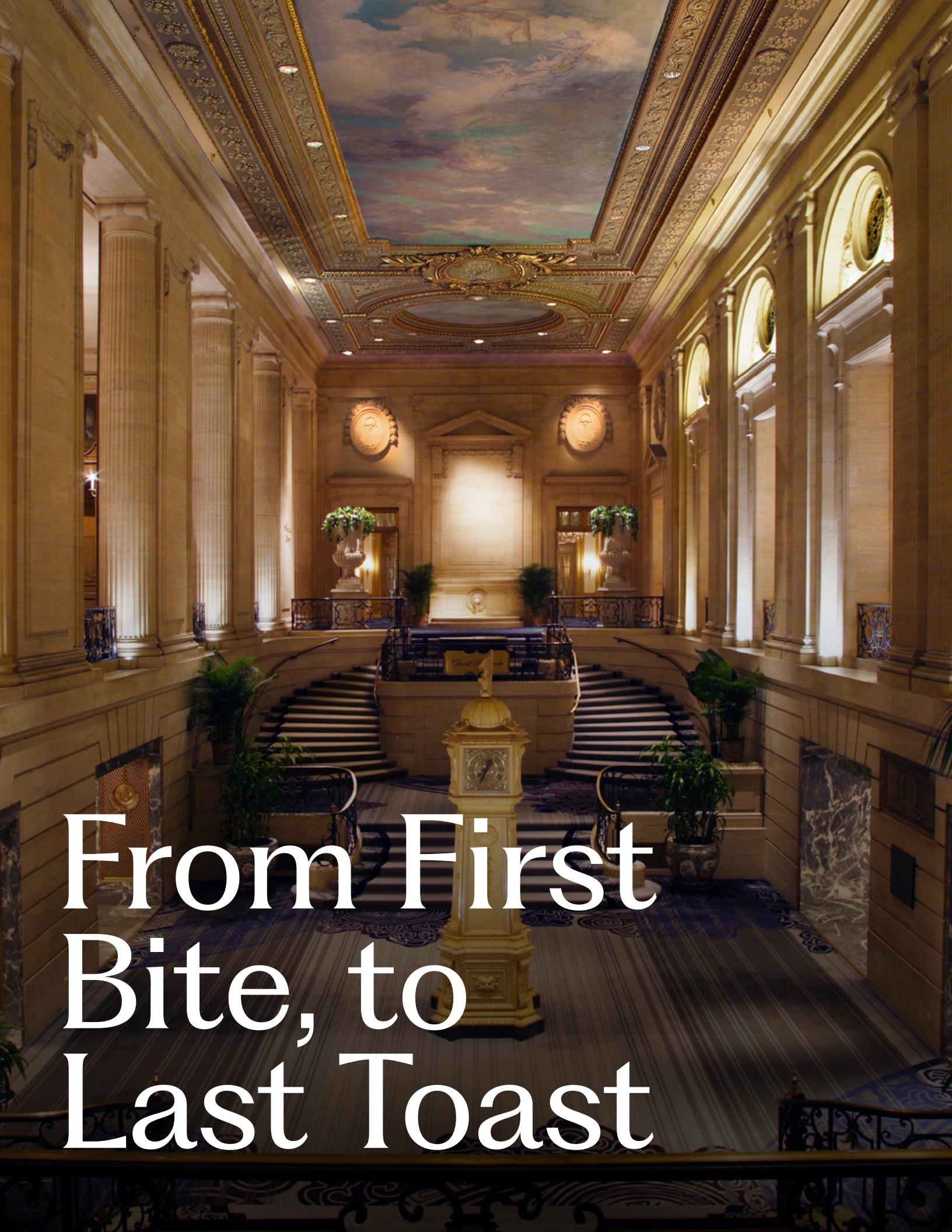
Coffee and Tea

Choice of Chef's Late Night Snack Selection or Sweet Dessert Display

All menu choices selected in advance

Prices listed throughout are subject to food and beverage tax, gratuity, service charge and city tax.

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From First
Bite, to
Last Toast

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

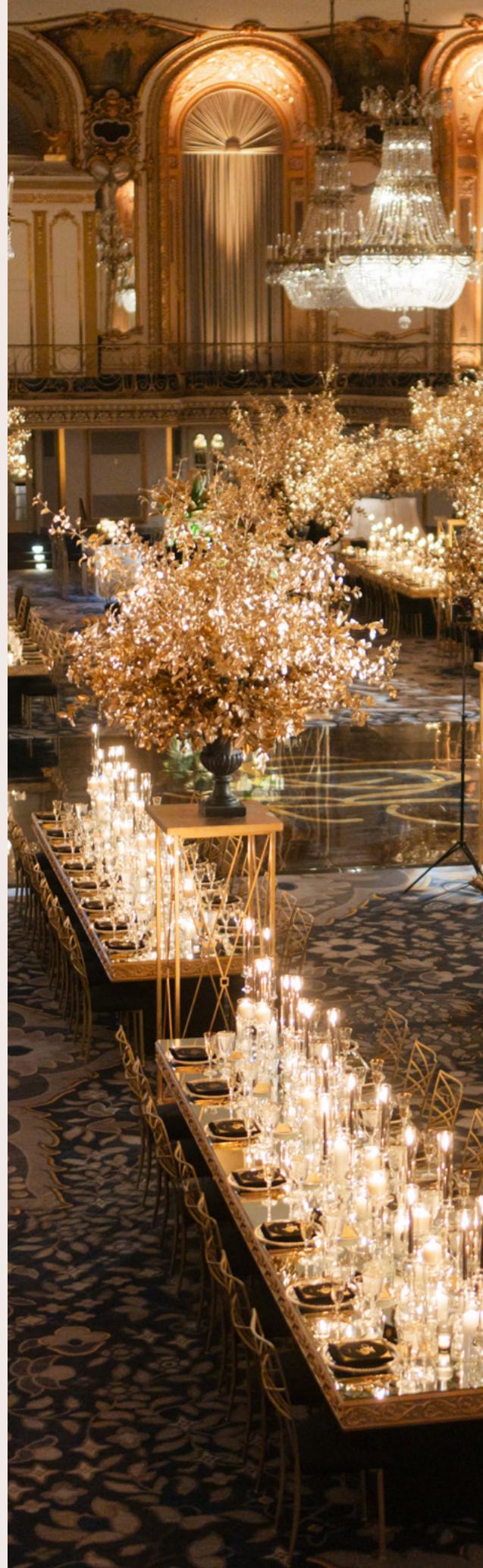
pate choux, butter-poached lobster

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

Tandoori 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 I Do Crew



The Wedding Celebration

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.

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)

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.

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)

Non-alcoholic Selections

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

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



Saying
“I Do”
Just Got
Sweeter

The Wedding Cake

DESIGN YOUR OWN 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

Cake Icing

Buttercream
Cream Cheese
Rolled Fondant

Fruit Enhancements

Thinly Sliced Strawberries
Fresh Blueberries
Fresh Raspberries
Lemon Curd
Raspberry Confiture
Roasted Pineapple



Late Night Service

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

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

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

Culinarians available @ \$200.00 per culinarian

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A Sweet Ending

TO A NEW BEGINNING

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

**Requires culinarian in attendance*



You're
My Jam

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 decadence, 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, house 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

In Love
with the
Details



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.