CONGRATULATIONS
ON YOUR ENGAGEMENT

We are so excited to be working with you and your family to create one of the most cherished and memorable days of your life. We will make it as special and stress-free as possible.

At the Embassy Suites Chicago Lombard/Oak Brook, we have the staff, service and commitment to make your wedding everything you have always dreamed it would be.
THE PACKAGES

EVERY WEDDING AT EMBASSY SUITES INCLUDES THE FOLLOWING:

Four hours open bar

A delicious four course dinner including: soup, salad, entree and wedding cake

Custom designed wedding cake

Champagne toast

Wine service during dinner

Coffee service after dinner

Your choice of ivory or white floor length linens

Mirror and votive center piece

Menu tasting for up to 4 people

Discounted suites rates for your guests

Complimentary suite for bride and groom with champagne and chocolate covered strawberries
FOUR HOUR HOUSE BAR

LIQUOR
New Amsterdam Vodka
New Amsterdam Gin
Early Times Bourbon
Jose Cuervo Tequila
Grants Scotch
Don Q Rum

WINE
Canyon Road Cabernet
Canyon Road Chardonnay

DOMESTIC BEER
(CHOSE TWO)
Bud
Bud Light
Miller Lite
MGD
Coors Light

IMPORTED BEER
(CHOSE TWO)
Amstel Light
Blue Moon
Corona
Heineken
Sam Adams
COURSE ONE SOUP

CHOOSE ONE

CREAM OF ROAST CHICKEN AND WILD RICE
BROCCOLI CHEDDAR
TOMATO BISQUE
WHITE CHEDDAR WITH POTATO AND CHIVES
MINISTRONE
LOBSTER BISQUE
(Additional $3.50 per person)
COURSE TWO SALAD

CHOOSE ONE

FIELD GREEN SALAD
Organic field greens, cucumber, grape tomato, carrot, red cabbage

ORGANIC CAESAR SALAD
Romaine, house made croutons, and tomato

STRAWBERRY SPINACH
Baby spinach, with sliced strawberries and crumbled goat cheese, tossed in red wine sauvignon vinaigrette

CAPRESE SALAD
Sliced vine ripe tomatoes shingled with fresh mozzarella cheese, thinly sliced red onion, drizzled with olive oil, balsamic glaze, salt and fresh basil
COURSE THREE ENTRÉE

CHOOSE ONE

PARMESAN ASIAGO CRUSTED CHICKEN 65/PP
6 oz. boneless chicken breast crusted with parmesan and asiago cheeses, basil tomato reduction cream sauce

CHICKEN ROULADE FLORENTINE 65/PP
6 oz. chicken breast stuffed with a blend of Italian cheeses and spinach. Topped with pesto garlic cream sauce

CHAMPAGNE CHICKEN 65/PP
6 oz. marinated grilled chicken breast finished with a champagne cream and fresh herbs butter sauce

8 OZ RIB EYE 70/PP

10 OZ NY STRIP 75/PP

6 OZ FILET MIGNON 78/PP

CHOICE OF SAUCES:
port demi, wild mushroom, cabernet ragout

TILAPIA MUNIÈRE 61/PP
Sautéed tilapia filet reduced with chardonnay whole butter and fresh lemon

MAYA CITRUS SALSA RED SNAPPER 65/PP
A sweet sour, juicy citrus salsa topped on roasted red snapper

PAN SEARED ATLANTIC SALMON 68/PP
6 oz. boneless atlantic salmon filet with fresh lemon and white truffle butter
COURSE THREE  ENTRÉE  (CONT.)

CHOOSE ONE

VEGETARIAN OPTIONS

MUSHROOM STRUDEL  61/PP
Melange of wild mushrooms in a rolled phyllo dough

VEGETABLE PASTA  61/PP
with sundried tomato sauce
SIDES

VEGETABLE SELECTION
(choose one)

GREEN BEANS
Sautéed and tossed with slivered almonds

PAN ROASTED ROOT VEGETABLES

MELODY OF SEASON VEGETABLES
Zucchini, squash, carrots and peppers

STEAMED BROCCOLI

ROASTED BRUSSEL SPROUTS
Tossed with Mediterranean vinaigrette and toasted walnuts

CAULIFLOWER AU GRATIN

STARCH SELECTION
(choose one)

ROASTED GARLIC WHIPPED POTATOES

ROASTED YUKON GOLD POTATOES
Bronzed and tossed with herbs, garlic and butter

PARMESAN RISOTTO

COURSE FOUR DESSERT

WEDDING CAKE WILL BE SERVED
ADDITIONAL OPTIONS

KIDS MEALS  20/PP
12 YEARS OLD AND UNDER - SERVED WITH FRESH FRUIT, FRENCH FRIES, AND WEDDING CAKE FOR DESSERT.
(CHOOS ONE)

CHICKEN FINGERS
HAMBURGER
MACARONI AND CHEESE

VENDOR MEALS  25/PP
CHEF’S CHOICE OF VENDOR MEAL AND DRINK

EMBASSY SUITES BY HILTON CHICAGO LOMBARD OAK BROOK
CHICAGOLOMBARD.EMBASSYSUITES.COM
707 East Butterfield Rd. • Lombard, IL 60148 • (630) 969-7500
UPGRADE YOUR WEDDING PACKAGE

PREMIUM BAR UPGRADE ADDITIONAL 12/PP
Grey Goose vodka
Bombay Sapphire gin
Captain Morgan rum
Jack Daniels Kentucky bourbon
Johnny Walker Black scotch
Patron Silver tequila
Courvoisier

UPGRADE CORDIAL BAR ADDITIONAL 10/PP
Bailey’s Irish Cream
Frangelica
Tia Maria
B&B
Grand Marnier
Kahlua
Amaretto di Saronno
PASSED HORS D’OEUVRES

ONE HOUR OF SERVICE

HOT HORS D’OEUVRES 4.50/PP
(CHOOSE TWO)
Jamaican jerk spiced chicken satay
Crab cake with citrus emulsion
Vegetable pot sticker with ponzi dipping sauce
Spinach stuffed mushrooms
Vegetable spring rolls with sweet and sour sauce
Spanikopita, spinach wrapped in phyllo dough
Tenderloin of beef satay with peanut dipping sauce

COLD HORS D’OEUVRES 4.50/PP
(CHOOSE TWO)
Mozzarella, kalamata olive, grape tomato, artichoke skewer, basil pesto
Chilled adobo grilled tenderloin on crostini with boursin cheese
Vegetarian tartlets
Asparagus wrapped with prosciutto
Tomato bruschetta on garlic baguettes
Pineapple and sweet chili marinated grilled shrimp in snow peas
SWEET TABLES

CHEF’S SELECTION OF DESSERTS 16.95/PP
INCLUDES A COMPLIMENTARY COFFEE STATION AND HERBAL TEA SELECTION

ASSORTED MINIATURE OF PASTRIES TO INCLUDE:
Sliced fresh fruit
mini mixed fruit tarts
Eclairs
Cream puff swans
Chocolate dipped strawberries
Mini cheesecakes
Assorted petit fours
Pecan tarts
Cannoli
LATE NIGHT SNACK PACKAGES
SERVED AFTER THE WEDDING RECEPTION FOR ONE HOUR OF SERVICE. INCLUDES A COMPLIMENTARY COFFEE STATION AND ICED TEA.

LATE NIGHT ASSORTED FRESH BAKED PIZZAS  9/PP

MINIATURE SLIDER AND HOT DOGS  10/PP
With house made kettle chips

CHICKEN WINGS  12/PP
With bbq, buffalo and garlic sauce

NACHO BAR  12/PP
With salsa, guacamole and sour cream
WEDDING POLICIES

ADDITIONAL ARRANGEMENTS
If there are any other arrangements you would like to make we would be happy to accommodate you. Items like hors d’oeuvres, sweet tables, late night snacks, or custom designed menus are all available to you.

ATRIUM CEREMONIES
Wedding ceremonies performed in the atrium have an additional charge of $450. Ceremonies can only be performed between 1pm until 4pm.

SERVICE CHARGES AND TAXES
A 23% gratuity and 10% sales tax will be added onto all food, beverage and audio visual charges.

DEPOSITS AND BILLING
A $1000 deposit is required at the time of contract to secure the banquet space for your wedding date. Additional advance deposits will be outlined in contract. Full balance is due 7 working days prior to the wedding date. Final guarantee is due a minimum of 7 working days prior to your wedding date. All prices listed are subject to change up to 90 days prior to the wedding date.

PRICE CHANGES
There may be increases in prices due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. We will require written confirmation that you agree to pay these increased prices, or at our option we may make reasonable substitutions in menus and you agree to accept such substitutions.