

# Holiday Inn Elk Grove Wedding Package



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Elk Grove Village, IL 60007  
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<http://www.hielkgrove.com>

# The Classic Reception Package

~To Include~

## Butler Passed Hors D'oeuvres

Meatballs – BBQ or Sweet & Sour Sauce  
Bruschetta  
Spinach Roulades  
Toasted Ravioli  
Mini Pizzas

*Assorted Domestic Cheese Presentation*

*Fresh Fruit & Vegetable Display*

## Chef Attended Pasta & Carving Stations

*Custom Designed Wedding Cake*

### **Pasta Station**

Penne and Fettuccine Pastas  
Marinara and Alfredo Sauces  
Parmesan Cheese and Garlic Bread

### **Choice of 1 Carved Item**

Roast Turkey  
OR Carved Ham  
Miniature Rolls & Condiments

## Assorted Pastries Table

With Deluxe Coffee Station

## Your Choice 4 Hour Open Bar Package

With Choice of Two Draft Beers

**Silver - \$49 ~ Gold - \$59**

Food and Beverage Minimum Applies

Prices are Subject to 20% Service Charge and Applicable Sales Tax

### **Price includes:**

Your own private wedding reception room with head table, cake table and gift table all skirted with crisp ivory linens  
Silk floral centerpiece with mirror base and two votive candles on every table  
Cocktail service for bridal table throughout dinner  
Complimentary deluxe room with champagne and breakfast the following morning for the Bride and Groom

# Three Wedding Package Selections...

## All Packages listed include:

Your own private wedding reception room  
with head table, cake table, gift table, DJ table, dance floor and place card table  
Silk floral centerpiece with mirror base and two votive candles on every table  
Coffee station after dinner with freshly brewed coffee  
Complimentary taste dinner for two  
Deluxe room with champagne and breakfast the following morning for the Bride and Groom  
Personalized planning with our experienced wedding consultants

## **Platinum Package**

Five and half hour reception time including  
Four hours of open platinum brand spirits and a four course menu  
Your choice of chair cover and sash with matching table runner  
Ivory linens with your choice of napkin color  
Three piece butler style passed hors d'oeuvres  
Champagne toast for all guests  
Wine with dinner  
Custom wedding cake  
Sweet table to compliment the coffee station

## **Gold Package**

Five and half hour reception time including  
Four hours of open gold brand spirits and a four course menu  
Ivory linens with your choice of napkin color  
Three piece butler style passed hors d'oeuvres  
Champagne toast for all guests  
Wine with dinner  
Custom wedding cake

## **Silver Package**

Five and half hour reception time including  
Four hours of open silver brand spirits and a four course menu  
Ivory linens  
Custom wedding cake

\*\*As an added bonus for weddings on Friday and Sunday, receive two additional hotel accommodations for the parents of the Bride and Groom (ask for Details)



## Menu & Pricing

*All entrees served with rolls and butter, coffee, tea and decaf during the meal*

### Choice of One Soup

Cream of Broccoli ~ Cream of Chicken  
Minestrone ~ Chicken Orzo  
Fruit Cup ~ \$2.00 More

### Choice of One Starch of Rice

Garlic Whipped Potatoes  
Double Baked Potato  
Roasted Red Bliss Potatoes  
Rice Pilaf

### Choice of One Salad

Tossed Garden Salad  
With Choice of Three Dressings  
Spinach Salad  
With Warm Bacon Dressing  
Caesar Salad

### Choice of One Vegetable

Steamed Mixed Vegetables  
Asparagus Spears  
Zucchini and Squash  
Garlic Green Beans

### Entrée Choices

	Platinum	Gold	Silver
Filet Mignon and Atlantic Salmon	\$88	\$73	\$60
Filet Mignon and Grilled Shrimp	\$85	\$70	\$56
Filet Mignon and Chicken	\$80	\$66	\$52
Filet Mignon with Béarnaise Sauce	\$85	\$70	\$56
Roast Prime Rib of Beef Au Jus	\$83	\$68	\$54
Herb Marinated Atlantic Salmon with Lemon Butter	\$79	\$64	\$50
London Broil	\$75	\$60	\$46
Roast Sirloin of Beef Au Jus	\$83	\$60	\$46
Spinach Artichoke Chicken	\$73	\$58	\$44
Caribbean Tilapia with Tropical Fruit Salsa	\$72	\$57	\$43
Golden Sautéed Chicken with choice of Picatta, Marsala or Chablis Sauce	\$72	\$57	\$43
Pecan Encrusted Chicken with Brandy Cream Sauce	\$72	\$57	\$43
Vegetarian Option ~ Pasta Primavera or Portobello Mushroom Napoleon	\$74	\$57	\$43
Children's Options ~ Grilled Chicken Tenders with Carrots and Dip Or Crispy Chicken Tenders with Fries	\$24	\$24	\$24

### Choice of One Dessert

Liqueur Sundae      Wedding Cake      Fruit Sorbet

**Prices are subject to 20% Service Charge and Applicable State Tax**

# Beverage Packages

## Silver Spirits Package

(Included in Wedding Package)

House Vodka, Gin, Amaretto, Scotch, Whiskey, Tequila, Rum, Brandy  
La Terre Wine Selections: Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Chardonnay, Merlot

### **Choice of 2 Draft Beers**

Miller Genuine Draft, Miller Lite,  
Coors Light

## Gold Spirits Package

(Included in Wedding Package)

Smirnoff Vodka, J & B Scotch, Dewar's Scotch, Beefeater Gin,  
Captain Morgan Rum, Bacardi Rum, Jim Beam,  
Canadian Club, Amaretto, Christian Brothers Brandy,  
Seagram's 7, Jose Cuervo, Canadian Club, Seagram's V.O.,  
La Terre Wine Selections: Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Chardonnay, Merlot

### **Choice of 2 Draft Beers**

Miller Genuine Draft, Miller Lite, Coors Lite,  
MGD64, Heineken

## Platinum Spirits Package

Smirnoff, Absolute & Grey Goose Vodka, Johnnie Walker Black,  
Makers Mark, Grand Marnier Cognac, Amaretto Di Saronno,  
Tanqueray & Beefeater Gin, Malibu Rum, Jim Beam, Jack Daniels, Captain Morgan & Bacardi Rum,  
Patron Silver, Glenlivet & Dewar's Scotch, Southern Comfort, Canadian Club,  
Jose Cuervo, Bailey's Irish Cream, Kahlua, Seagram's V. O.,  
La Terre Wine Selections: Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Chardonnay, Merlot

### **Choice of 2 Draft Beers**

Miller Lite, MGD, Heineken, Blue Moon, Sam Adams, Amstel Light,

Beverage Service Extensions

Gold Spirits Package — \$5 per guest per hour  
Platinum Spirits Package — \$6 per guest per hour

**Prices subject to 20 % Service Charge and Applicable Sales Tax**

Consumption of Alcoholic Beverages will not be permitted by individuals under 21 years of age.



## Sweet Creations

### Deluxe Coffee Station

Freshly Brewed Regular and Decaffeinated Coffees

Selection of Fine Teas

Cinnamon Sticks, Chocolate Shavings

Whipped Cream

\$4.00 Per Guest

### Sweet Table Choices

#### The Grand Deluxe

~ Includes ~

The Deluxe Coffee Station

A Variety of Assorted Pastries That May Include:

Fresh Fruit Tarts, Cannoli, Éclairs,  
Mini Cheesecakes, Carrot Cakes, Petite Fours,  
Brownies, Cream Puffs and Napoleons

\$7.00 Per Guest

#### The Extra Sensational

~ Includes ~

The Deluxe Coffee Station

A Variety of Assorted Pastries That May Include:

Fresh Fruit Tarts, Cannoli, Éclairs,  
Mini Cheesecakes, Carrot Cakes, Petite Fours,  
Brownies, Cream Puffs and Napoleons

Fresh Fruit Display and Chocolate Covered  
Strawberries

\$9.00 Per Guest

#### Fresh Fruit and Cheese Display

\$4.00 Per Guest

There will be a \$2.00 per guest charge added for specialty sweets not purchased through the Holiday Inn.  
Service charge includes: coffee station, skirted tables, plates, napkins and utensils

**Prices Subject to 20% Service Charge and Applicable Sales Tax**

## Hors D'oeuvres Packages

Gold and Platinum Packages include a 3 piece Chef's Selection of Hors d'oeuvres

### Additional Available

3 Pieces per Person \$6.00

Coconut Shrimp	Mini Deep Dish Pizza	Mini Quiche
Florentine Stuffed Mushrooms	Chicken Quesadillas	Stuffed Wonton
Toasted Cheese Ravioli	Sausage Stuffed Mushrooms	Mini Meat Balls

### Displays Serving 60 Guests

**Assorted Domestic Cheese and Cracker Presentation**

\$140.00

**Fresh Fruit with Yogurt Dip**  
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**Fresh Vegetables with Dill Dip**

Displays \$120.00 each

**International Cheese and Cracker Presentation**

\$160.00

### Additional Items Also Available

(per 100 pieces)

Iced Gulf Shrimp	\$215
BBQ Ribs	\$135
Chicken Wings	\$125
Mini Crab Cakes	\$150
Chicken or Beef Skewers	\$160
Bacon Wrapped Scallops	\$215
Bruschetta	\$100

Prices subject to 20% Service Charge and Applicable Sales Tax

## Finishing Touches

*Customize your own intimate gathering or wedding  
with the following personal touches...*

### **Chair Covers**

Your Choice of Satin or Polyester Covering  
Along with the Satin Color and Tie of Your Preference  
\$4 per chair

### **Specialty Linens**

Prices and Varieties Available Upon Request

Napkin Color  
\$1 each

Table Runners  
\$3 each

### **Full Block Ice Carvings**

Prices Starting At \$300

*We help you create an experience where guests feel welcome and comfortable for your memorable event.*

*We assist in many ways by arranging place cards, party favors, cake cutters,  
guest books, personal items et cetera... replacing the need for an additional coordinator.  
However, sometimes extra set up of your items do require additional time and help.  
In this instance, we may charge a set-up fee of \$10 per table to help with those costs.*





# Contract Details

## Dates, Deposits, and Cancellations

All Dates are treated on a first come, first serve basis.  
To secure your date, a signed contract and deposit are required.

*Woodfield Ballroom - \$1,000*

*Section of Ballroom - \$500*

A second 50% deposit is required half way between the booking date and the date of the function.  
All deposits are nonrefundable.

## Minimums

Your Catering Sales Manager will be able to give you the food and beverage minimum for your specific date.

## Menu selections and Pricing

A wedding tasting dinner will be scheduled according to your event date.  
Along with that dinner, a personalized consultation will be arranged  
within two weeks after to determine your menu and other details.

Prices are guaranteed 3 months prior to event date.

Holiday weekends are subject to Saturday pricing and minimums.

Special incentive pricing & minimums may be offered for off season dates.

All food and beverage prices subject to 20% service charge and all applicable sales tax.

## Final Planning

A final planning meeting will be scheduled  
no less than 14 days prior to your reception.

At this meeting your floor plan, confirmed reception details,  
final guaranteed count and payment are due.

One week before your reception you may drop off  
any items as discussed that will need  
to be placed in the room before your arrival.

A current credit card will be required to be on file  
should any incidentals be incurred the night of the reception.

## Ceremonies

A ceremony charge of \$750 will include the following amenities:

Ceremony Site; rental, setup and break down of all chairs;  
hospitality suite for bride and 1 hour of rehearsal time.

Ceremonies performed in the reception room preceding dinner are complimentary.

