Wyndham Glenview Suites Creating Wonderful Memories



Congratulations on your recent engagement!

Your wedding will be one of the most important occasions of your life, and you will want to entrust your special day to the most professional, creative and experienced catering staff available.

At the Wyndham Glenview Suites, we pride ourselves on our fine cuisine, personalized service and our attention to detail. We hope to have the pleasure of being a part of your memorable day. Please do not hesitate to contact us if we may be of any further assistance to you!

Sincerely,

Catering Sales Team



OUR GIFT TO YOU



One Complimentary night in our Bridal Suite For Bride and Groom (based upon availability, additional nights will incur a charge)

Preferred Room Rates for Your Guests

Dressing Rooms for Bridesmaids and Groomsmen

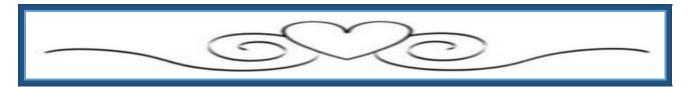
Private Menu Tasting for Contracted Wedding – Maximum of Four Guests

Champagne and Chocolate Covered Strawberries in the Bridal Suite

A One-Year Anniversary Gift Certificate For a Complimentary Suite (date to be determined)



YOUR WEDDING PACKAGE



Four Hour Deluxe Bar Service

Four Butler Passed Hors d'Oeuvres

Champagne Toast Before Dinner

Wine Service During Dinner

Four Course Dinner

Serving of Your Wedding Cake

Complimentary White Tablecloths and Napkins (Variety of Colors, Chair Covers available at additional cost)

Mirrors with Votive Candles for each Guest Table



THE BEGINNINGS



Hors d'Oeuvres – Select Four

HOT

Bacon Wrapped Scallops

Crab Rangoon, Sweet Chili Dipping Sauce

Chili Lime Salmon Satay

Coconut Shrimp

King Crab Stuffed Mushroom Caps

Swedish or BBQ Meatballs

Garlic and Herb Crusted Baby Lamb Chops, Peppercorn Mélange Demi-Glace

Tandoori Rubbed Chicken Kabobs

Thai Chicken Satay, Basil Peanut Dipping Sauce

Spanakopita

Spinach and Cheese Stuffed Mushroom Caps

Brie and Raspberry in Puff Pastry

Vegetable Egg Roll, Sweet Chili Dipping Sauce

Cheese and Mushroom Quesadillas

Rumaki – 4

COLD

Smoked Salmon Roulade Toast Points, Chive Crème Fraiche

Shrimp Ceviche Shooters

Melon Wrapped Prosciutto

Roma Tomato Bruschetta, Reggiano Parmesan, Micro Basil

Asian Chicken Cucumber Rounds

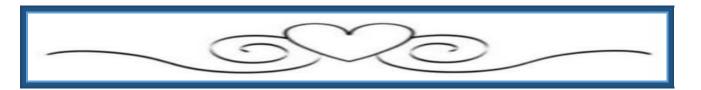
California Rolls - 3

Vegetable Crudité, Blue Cheese and Ranch Dip - 6

Imported and Domestic Cheese Tray, Artisan Breads and Water Crackers - 8



FIRST COURSE



Select One

Lobster Filled Ravioli, Pesto Cream Wild Mushroom Vol Au Vent Maryland Crab Cake, Lemon Siracha Aioli – 5

Italian Wedding Soup Cream of Roasted Chicken Soup with Wild Rice Cheddar Broccoli Chowder Fire Roasted Tomato Bisque Shrimp Bisque, Chive Crème Fraiche - 3



SECOND COURSE



Salads - Select One

Caprese Salad

Red Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction

Romaine Salad

Romaine, Toasted Almond Slivers, Roasted Red Peppers, Mandarin Oranges, Honey Tangerine Vinaigrette

<u>Arugula and Asian Pear Salad</u>

Arugula, Asian Pears, Gorgonzola, Red Onions, Artichoke Hearts, Dried Cranberries, Honey Dijon Vinaigrette

Mixed Greens Salad

Mixed Greens, Carrots, Cucumber, Cherry Tomatoes, Red Onions, Ranch and Balsamic Vinaigrette

Traditional Caesar Salad

Romaine, Parmesan Cheese, Croutons, Classic Caesar Dressing



MAIN COURSE



Select One

POULTRY

Herb Roasted Breast of Chicken, White Wine Cream Sauce - 76 Roasted Cornish Game Hen, Roasted Herb Butter Sauce - 76

BEEF, PORK and LAMB

Char Broiled Beef Tenderloin Filet Mignon, Pink Peppercorn Demi-Glace - 88 Grilled Frenched Pork Chop, Porcini Mushroom Demi-Glace - 87 Herb Crusted Lamb, Truffle Merlot Demi-Glace - 92

SEAFOOD

Grilled Atlantic Salmon, Rosemary Lemon Buerre Blanc - 78 Seared Sea Bass, Saffron Butter Sauce — Market Price Grilled Halibut, Dill Cream Sauce — Market Price

SIGNATURE DUETS

4 oz. Petite Filet of Beef Tenderloin and Glace Herbed Breast of Chicken

Pink Peppercorn Demi-Glace and White Wine Herb Au Jus - 86

4 oz. Petite Filet of Beef Tenderloin and Grilled Atlantic Salmon

Pink Peppercorn Demi-Glace and Rosemary Lemon Buerre Blanc - 86

4 oz. Petite Filet of Beef Tenderloin and Tandoori Jumbo Grilled Prawns

Pink Peppercorn Demi-Glace and Lemon Butter Sauce - 95

4 oz. Petite Filet of Beef Tenderloin and Grilled Halibut

Truffle Merlot Demi-Glace & Dill Cream Sauce - 97

Citrus Glazed Chicken Breast and Grilled Atlantic Salmon

Rosemary Lemon Buerre Blanc - 85

Herb Crusted Lamb and Grilled Atlantic Salmon

Truffle Merlot Demi-Glace and Lemon Buerre Blanc Sauce - 99



ACCOMPANIMENTS



Select One from Each List Below

STARCH

Saffron Scented Israeli Cous Cous

Wild Mushroom Orzo

Duchess Potato

Roasted Garlic Red Skin Mashed Potatoes

Herbed Rice Pilaf

Twice Baked Potato

Spinach Risotto

VEGETABLES

Grilled Root Vegetable

Garlic Green Beans

Vegetable Du Jour

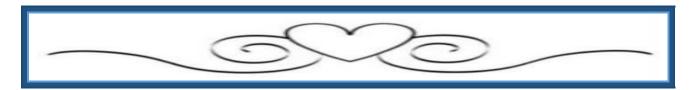
Steamed Broccoli - 2

Petit Baby Carrots - 2

Baby Squash & Zucchini Patty Pans - 2

Grilled Asparagus - 2

CHILDREN'S MENU



Children under 12

First Course

Fresh Fruit Cup

Entrée - Select One - 2I

Chicken Fingers with French Fries Cheeseburger with French Fries Macaroni and Cheese with French Fries

Dessert

Ice Cream

<u>Beverage</u>

Milk or Fruit Juice

Under 5 Complimentary



SWEET ENDINGS



THE TRADITIONAL SWEET TABLE - 10

Assorted Fruit Tarts, Miniature French Pastries, Chocolate Eclairs, Cream Puffs, Petit Fours

Mini Cheesecakes, Chocolate Cakes, Lemon Tortes

Fresh Seasonal Fruit Display

Strawberry Champagne Sabayon Sauce

Gourmet Roast Select Coffee, Decaffeinated Coffee and Specialty Teas

THE CLASSIC SWEET TABLE - 15

Assorted Fruit Tarts, Miniature French Pastries, Rocky Road Brownies, Mini Cannoli's

Baklava, Tiramisu, Chocolate Eclairs, Cream Puff Swans, Petit Fours, Mini Cheesecakes

Chocolate and Flourless Cakes, Lemon and Strawberry Tortes

Hand Dipped Strawberries & Bananas

Fresh Seasonal Fruit Display

Strawberry Champagne Sabayon Sauce

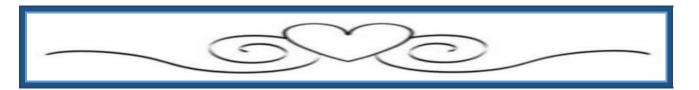
Continental Coffee Station

CONTINENTAL COFFEE STATION -8

Gourmet Roast Select Coffee, Decaffeinated Coffee and Specialty Teas, Whipped Cream Chocolate Shavings, Cinnamon Sticks, Citrus Zest, Hazelnut and French Vanilla Cream Sugar Cubes



LATE NIGHT SNACKS



Mini Beef Sliders - 12

Cheddar and Caramelized Onions, Mini Grilled Cheese Sandwiches, Tater Tots (Minimum 75 Guests)

Pizza - 12 Cheese, Sausage, Pepperoni (Minimum 50 Guests)

Chicago's Famous Garrett's Popcorn - 16 Caramel Corn, Buttery and Cheese Corn Flavors

(Minimum 75 Guests)

Chicken Wings - 12

BBQ, Cajun, Teriyaki or Mustard Glazed with Sesame Seeds (Minimum 50 Guests)



SPIRITS, BEER & WINE



DELUXE BAR PACKAGE

Smirnoff Beefeater Barton Light Rum Jim Beam J & B Seagram 7

Christian Brothers Brandy Sauza Gold Tequila

House Select Cabernet Sauvignon, Chardonnay & White Zinfandel Budweiser, Bud Light, Miller, Miller Light, Miller Genuine Draft, O'Doul's Assorted Coca-Cola Brand Products

LUXURY BAR PACKAGE

Absolut Bombay Bacardi Captain Morgan Spiced Rum Jack Daniels Dewars

Christian Brothers Brandy Canadian Club Cuervo Gold Tequila

House Select Cabernet Sauvignon, Chardonnay & White Zinfandel Budweiser, Bud Light, Miller, Miller Light, Miller Genuine Draft, O'Doul's Assorted Coca-Cola Brand Products

Select 2 Import Beer: Coronoa, Heineken, Amstel Light, Goose Island 312, Dos XXX, Guinness, Blue Moon

PLUSH BAR PACKAGE

Grey Goose Hendrick's Gin Appleton Estate Reserve Rum
Captain Morgan Spiced Rum Jack Daniels Johnnie Walker Black
Crown Royal Courvoisier VSOP Patron Silver

Louis M. Martini Cabernet Sauvignon, Bridalwood Chardonnay & Canyon Road Moscato Budweiser, Bud Light, Miller, Miller Light, Miller Genuine Draft, O'Doul's Assorted Coca-Cola Brand Products

Select 2 Import Beer: Coronoa, Heineken, Amstel Light, Goose Island 312, Dos XXX, Guinness, Blue Moon

AFTER DINNER CORDIALS – Addition to Bar Packages 5 pp

Bailey's Irish Cream, Disarrano Amaretto, Romana Sambuca, Kahlua

Bar by the Hour	<u>Deluxe</u>	<u>Luxury</u>	<u>Plush</u>
One Hour	16 per person	18 per person	20 per person
Two Hours	22 per person	28 per person	32 per person
Three Hours	28 per person	38 per person	44 per person
Four Hours	34 per person	48 per person	56 per person



CARVER STATION



Herb Crusted Tenderloin of Beef

Port Wine Demi-Glace - 275 (Serves 25 Guests)

Whole Roasted Turkey Breast

Cranberry Gelee, Dijonaise, Giblet Gravy - 225 (Serves 30 Guests)

Peppercorn Crusted Prime Rib of Beef

Garlic & Herbed Au Jus, Horseradish Crème Fraiche - 350 (Serves 35 Guests)

Pineapple Honey Glazed Virginia Bone in Spiral Ham

Gourmet Mustards - 225 (Serves 30 Guests)

Pork Steamship

Rosemary Garlic Demi-Glace - 250 (Serves 30 Guests)

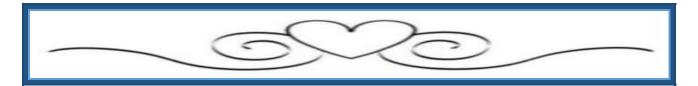
Cedar Plank Salmon

Caper Herb Tartar Sauce - 300 (Serves 20 Guests)

\$200.00 Fee per Attendant (required), I Carver per 70 Guests



ACTION STATION



ONE STATION FOR EVERY 40 GUESTS

Mandarin Flare - 12

Beef and Pork Pot Stickers, Shrimp and Pork Shumai, Teriyaki, Hoisin Chili Soy Sauces, Kimchi Salad

Midwestern Flare - II

Sweet Mashed Potatoes, Brown Sugar, Mini-Marshmallows Yukon Gold Potatoes, Bacon, Chives, Sour Cream, Shredded Jack Cheese, Mushrooms, Green Onions, Salsa Add Lobster or Crabmeat - 25

West Coast Flare

A Variety of California Rolls Paired with Nigiri Salmon, Shrimp, Tuna, Pickled Ginger, Soy, Wasabi - \$450 per Station (100 pieces per station)

\$200.00 Fee per Attendant (required), I Attendant per 70 Guests



GENERAL BANQUET INFORMATION



Audio Visual – If required, your catering manager will be happy to assist you

Ceremony Fee – A \$10.00 per person fee will be charged for all ceremonies performed in our Garden Atrium. This fee includes white garden chairs and set-up.

Coat Check – When weather conditions dictate, a hosted coat check may be available to your guests at a flat rate of \$250.00

Deposits and Payments - To reserve an event date, a signed catering agreement and deposit are required. The deposit is a minimum of \$1,500.00 and is non-refundable. Additional deposits will be required and are noted on your catering agreement. All deposits applied toward the event are non-refundable. Final payment is required 72 hours prior to the event. Accepted forms of payment may be made by cash, credit card, or cashier's check.

Event Suppliers – Your catering manager may offer recommendations for bakery, florists, musicians, photographers, transportation and so forth.

Deliveries – All deliveries must enter the hotel through the rear service entrance of the hotel. Please contact your catering manager to arrange a delivery appointment.

Guarantees – A final confirmation of your anticipated number of guests is required Ten (10) business days prior to the start of your event. You will be charged that number, or the number of guests served, whichever is greater.

Guest Rooms – The hotel will provide a complimentary suite for the bride and groom on the evening of their wedding. In addition, complimentary Suites will be provided for both the bride and groom's parents on the evening of the wedding. A special group sleeping room rate will be available for your other guests.

Menu Arrangements – All arrangements pertinent to your event will need to be finalized by the catering manager three week prior to the event. Plated menu selections are limited to three items (including a vegetarian option). Special dietary meals may be ordered. You will be charged for the actual selling prices of those entrée's selected. All quoted prices are current and may be subject to change thirty days prior to the event date in order to meet increase operational or market costs.

Menu Tastings – Menu tastings are complimentary for up to four guests and occur on Wednesdays from 11:00 AM until 1:00 PM and 3:00 PM until 6:00 PM.

Parking – The Wyndham Glenview Suites provides complimentary self-parking.

Revenue Minimums – All agreed upon food and beverage minimums (excluding the service charge and state sales tax) are indicated in the catering agreement

Service Charges and Taxes – Any event (breakfast, lunch, reception, and dinner) less than twenty-five guests will be charged a \$200.00 service charge. All food and beverage prices quoted do not include the service charge or state sales tax. The service charge is taxable.

Shipping Instructions – All parcels are to be addressed to the hotel as follows:

1400 N. Milwaukee Avenue., Glenview, IL 60025

Hold For: Bride / Groom last names // Date:

Sweet Table – A \$5.00 per person service charge will be applied to parties providing their own sweet table. Timing – Typically, afternoon events begin at Noon and conclude by 4:00 PM. Evening events begin at 6:00 PM and conclude by Midnight.

