



# *Weddings* at DoubleTree Suites by Hilton



2111 Butterfield Road

Downers Grove, IL 60515

630.434.3830

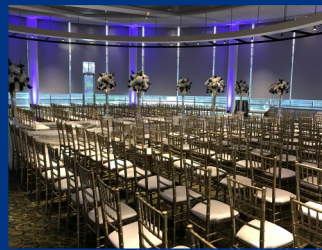


# Wedding Ceremony Packages

## DoubleTree Suites

- ◆ \$10.00 Per Person
- ◆ Appropriate Staging, Chairs and Tables
- ◆ White Pipe and Drape Backdrop
- ◆ Iron Archway *(to be decorated at your discretion)*
- ◆ Onsite Rehearsal and Ceremony Contact
- ◆ Ceremony Rehearsal Time

All ceremony locations are based upon the location of the wedding reception



## Esplanade Lakes

- ◆ \$20.00 Per Person
- ◆ Appropriate Staging, and Tables
- ◆ Chivari Chairs *(White garden chairs available)*
- ◆ White Pipe and Drape Backdrop
- ◆ Iron Archway *(to be decorated at your discretion)*
- ◆ Onsite Rehearsal and Ceremony Contact
- ◆ Ceremony Rehearsal Time

All ceremony locations are based upon the location of the wedding reception





# The Stay

- ◆ Discounted Guest Block rate which includes internet
- ◆ Bride and Groom Suite the night prior and day off the wedding
- ◆ Standard King night prior for groom
- ◆ (1) Discounted Bridal room with attaching guestroom
- ◆ Brunch Event Space available for Morning after in private event space. *(Food and Beverage Minimum Applicable)*

# Event Space Rental



## Hotel Grand Ballroom

- ◆ Ceremony \$700.00
- ◆ Reception \$1,500.00

## Esplanade Lakes

- ◆ Ceremony \$1,500.00
- ◆ Reception \$3,000.00

All ceremony locations are based upon the location of the wedding reception

# Wedding Packages

## Gold

- ◆ (4) Hour Bar Premium Bar
- ◆ (4) Course Sit-Down Dinner
- ◆ Custom Design Wedding Cake
- ◆ Champagne Toast
- ◆ Wine Service During Dinner
- ◆ House Eight Point Linen
- ◆ (4) Up-lights

## Platinum: *Inclusive of Gold Package Details*

- ◆ Upgraded Satin Lamour Linen & Napkins
- ◆ (1) Hours Cocktail Reception
- ◆ (3) Butler Passed Hors D' Oeuvres During Cocktail Reception
- ◆ Spandex Chair Covers with Sash

## Diamond: *Inclusive of Gold and Platinum Details*

- ◆ Pipe and Drape for Head Table
- ◆ Chivari Chairs
- ◆ (1) Additional Hors D' Oeuvres for Cocktail Hour
- ◆ Personalized or Pattern Gobo





# Entree Selections

## Poultry

Grilled Chicken Topped with Choice of Calvados, Marsala or Sage Cream  
Gold \$65pp      Platinum \$81pp      Diamond \$92pp

Stuffed Chicken with Basil Artichoke Boursin, Sage Provolone Prosciutto, or  
Gouda Roasted Red Pepper Mushroom sauce.

Gold \$72pp      Platinum \$90pp      Diamond \$100pp

## Beef

Bistro Tender with Red Wine Demi Glaze

Gold \$78pp      Platinum \$100pp      Diamond \$110pp

New York Strip Steak with Wild Mushroom

Gold \$85pp      Platinum \$110pp      Diamond \$120pp

Filet Mignon with Green Pepper Corn or Demi Glaze Sauce

Gold \$90pp      Platinum \$117pp      Diamond \$130pp

## Duet Plates

Filet Mignon with Crab Stuffed Shrimp Wrapped in Bacon

Gold \$110pp      Platinum \$125pp      Diamond \$140pp

New York Strip Steak with Grilled or Stuffed Chicken

Gold \$95pp      Platinum \$110pp      Diamond \$125pp

Filet Mignon with Grilled or Stuffed Chicken

Gold \$100pp      Platinum \$115pp      Diamond \$130pp



# Entree Selections

## Seafood

### Salmon with Tarragon Cream or Grand Marnier Sauce

Gold \$83pp

Platinum \$90pp

Diamond \$100pp

### Shrimp Skewers

Gold \$85pp

Platinum \$98pp

Diamond \$106pp

## Vegetarian

### Ravioli:

Cheese & Mushroom, Lobster with Basil Cream, Mushroom Sauce, or Tomato Cream

Gold \$80pp

Platinum \$97pp

Diamond \$107pp

### Vegetable Wellington

Gold \$80pp

Platinum \$97pp

Diamond \$107pp

## Miscellaneous

### Children Meals:

Chicken Fingers or Personal Pizza with Fries or Fruit Cup

Gold \$35pp

Platinum \$35pp

Diamond \$35pp

### Vendor Meal

Gold \$35pp

Platinum \$35pp

Diamond \$35pp



# Menu Selections

## Soups, Salads, & Sides...

### Soups:

- ◆ Harvest Vegetable
- ◆ Cream of Chicken and Wild Rice
- ◆ Tomato Bisque
- ◆ Butternut Squash

### Salads:

- ◆ Little Gems
- ◆ Esplanade Lakes
- ◆ Spinach Salad
- ◆ Tossed Caesar

### Starches:

- ◆ Red Roasted Potatoes
- ◆ Garlic Mashed Potatoes
- ◆ Fingerling Potatoes
- ◆ Rice Pilaf
- ◆ Daupinoise Potatoes

### Vegetables:

- ◆ Asparagus
- ◆ Julienne Veggies
- ◆ Baby Carrots
- ◆ Broccolini
- ◆ Green Beans with Roasted Tomato



# Hors d' Oeuvre Selections

Three (3) Included with Platinum & Diamond Wedding Packages

## Cold:

- ◆
- ◆ Endive with Lobster and Boursin
- ◆ Fig Stuffed with Prosciutto Mascarpone
- ◆ Jumbo Shrimp Shooter *(\$5 per person upcharge)*
- ◆ Prosciutto Wrapped Asparagus
- ◆ Smoked Salmon with Crème Fraiche and Caviar
- ◆ Smoked Duck with Raspberry
- ◆ Baby Shrimp and Mandarin Oranges
- ◆ Beef Tenderloin with Cracked Mustard
- ◆ Gruyere Cheese and Green Apple Toast
- ◆ Sushi—California Roll
- ◆ Sushi—Spicy Tuna Roll
- ◆ Deviled Egg with Crab Meat
- ◆ Goat Cheese with bacon in Tart
- ◆ Tuna Wasabi on Wonton



## Hot:

- ◆ Artichoke Beignet
- ◆ Coconut Lobster Skewer
- ◆ Duck Wellington
- ◆ Shrimp and Grits
- ◆ Shrimp Tempura
- ◆ Assorted Mini Quiches
- ◆ Bacon Wrapped Dates
- ◆ Cheese & Vegetable Quesadilla with Salsa Verde
- ◆ Spring Rolls with Sweet Chili Dipping Sauce
- ◆ Mini Beef Wellington
- ◆ Mini Crab Cakes with Remoulade
- ◆ Sesame Chicken Tempura
- ◆ Chicken Spring Roll with Sweet Chili Sauce
- ◆ Italian Sausage Stuffed Mushroom
- ◆ Pork Pot Sticker with Soy Sauce





# Enhancements

## Gelato Station

**\$13.00pp**

Includes Chocolate, Raspberry, Lemon & Hazelnut  
Served in a Waffle Bowl with Chocolate Chunks, Sprinkles, Chopped Pistachios  
Assorted Mini Butter Cookies and Brownies  
Includes Fresh Brewed regular and Decaffeinated Coffee and Hot Tea

## The Sweet Table

**\$13.00pp**

Assortment of Chocolate Dipped Strawberries, Éclairs, Cheese Cake Cups, Key-Lime Tarts, Napoleons, Victorian Cream Puffs, Pecan Tarts, Cannoli, Fresh Fruit Tartlets.  
Includes Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

## The Chocolate Fountain

**\$15.00pp**

**\*\*Minimum of 100 Guests\*\***

Choice of One:

- ◆ Dark
- ◆ Milk
- ◆ White Chocolate

Choice of Five Dipping Items:

- ◆ Strawberries
- ◆ Pineapple
- ◆ Pretzel Rods
- ◆ Pound Cake
- ◆ Oreo Cookies
- ◆ Marshmallows
- ◆ Butter Cookies

Includes Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

## Mini Sliders Station

**\$12.00pp**

**\*\*Minimum of 100 Guests\*\***

Mini Burgers, Mini Cheese Burgers, Condiments House Made Chips

## Fiesta Taco Station

**\$12.00pp**

**\*\*Minimum of 100 Guests\*\***

Barbacoa, Carnitas, Pollo en Adobo, Cilantro, Chopped Onions, Tomato, Lettuce, Chihuahua Cheese, Chips and Two Type of Salsa: Pico De Gallo and Corn Pico

## Pizza Station

**\$12.00pp**

**\*\*Minimum of 100 Guests\*\***



# Gold Bar Packages

*Four Hour Bar Included*

## VODKA

Smirnoff

## WHISKEY

Seagram's 7

## SCOTCH

Dewars White  
Label

## BOURBON

Jim Beam

## GIN

Gordons

## TEQUILLA

Sauza Gold

## RUM

Myer's White  
Myer's Dark

## CORDIAL

Hiram Walker  
Amaretto

## BRANDY

Korbel

### Beer:

- ◆ Bud Light
- ◆ Miller Lite
- ◆ Michelob Ultra
- ◆ Corona Extra
- ◆ Heineken Lager
- ◆ Blue Moon
- ◆ Sam Adams Lager

### Wine:

#### *Canyon Road*

- ◆ Cabernet
  - ◆ Merlot
- ◆ Chardonnay
- ◆ Pinot Grigio
- ◆ Pinot Noir

Freixenet Blanc De Blanc Brut Champagne Toast and  
Wine Service with Dinner

Additional Hour of Bar Service

\$7.00pp





# Platinum & Diamond Bar Packages

*Five Hour Bar Included*

## VODKA

Ketel One

## WHISKEY

Crown Royal

## CORDIALS

- ◆ Disaronno Original Amaretto
- ◆ Baileys Original Irish Cream
  - ◆ Kahlua
- ◆ Courvoisier VS Cognac

## BOURBON

Jack Daniels

## GIN

Bombay Sapphire

## RUM

Bacardi  
Captain Morgan

## SCOTCH

Johnnie Walker  
Black

## Beer:

- ◆ Bud Light
- ◆ Miller Lite
- ◆ Michelob Ultra
- ◆ Corona Extra
- ◆ Heineken Lager
- ◆ Blue Moon
- ◆ Sam Adams Lager

## Wine:

*Canyon Road*

- ◆ Cabernet
  - ◆ Merlot
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Freixenet Blanc De Blanc Brut Champagne Toast and  
Wine Service with Dinner



# Package Information

## MINIMUM REQUIREMENTS, SERVICE CHARGES & APPLICABLE TAX

A food and beverage minimum (excluding service charges and tax) is required on all Saturday evening events. Please ask your Catering Representative for current minimum and availability for Friday and Sunday events. Food, beverage and 23% service charge are subject to applicable sales tax.

**\*Prices are subject to change and will be guaranteed six months before your event.**

## SWEETS & LATE NIGHT STATIONS

If a Candy Table is brought in, the Hotel requires a \$150 set-up fee (Flat Rate). The hotel staff is required to set-up.

## HOTEL LOUNGE

The hotel Lounge's operating hours are 12:00pm—12:00am. If you would like to keep the bar open later than 12:00am (until the license allows), there will be a \$250 plus tax and service, minimum Food purchase required. Ask your Catering Representative for more information.

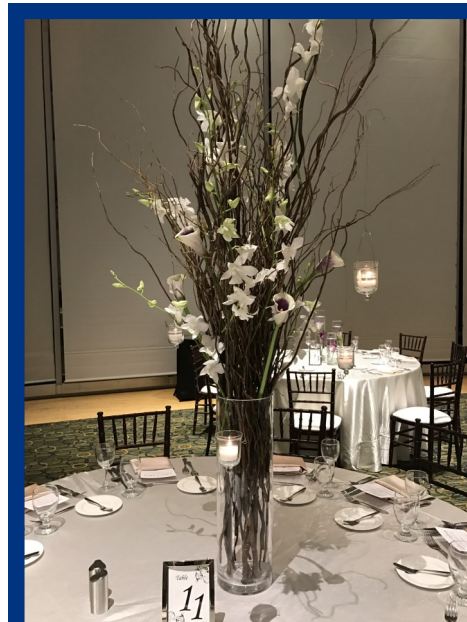
**\*\*Saturday's Only\*\***

## DEPOSIT AND PAYMENT INFORMATION

An initial deposit of \$5000.00 is required to confirm your ballroom space as definite. This deposit is non-refundable and is applied to your final balance. A Credit Card is required to be on file in case of additional fees occurring the evening of the event. A Payment Plan will be set-up to bring your account current to the final payment. The final payment is due three business days prior to your event and is payable by cashiers check or credit card. Personal checks are not accepted for final payment.

## FINAL GUARANTEE

To help make your function a truly memorable one, we will meet with you ten business days prior to your event. At this time your total number of expected guests is due. Your final payment will be based on this amount. This is your final guarantee and may not be lowered. If a guarantee is not given by the due date, the original expected attendance will become your guarantee. We ask that you bring any items that you want us to set for you (i.e., favors, place cards, pictures, etc.) three days prior to your event. We will also discuss the details of your event one more time.





# Exclusive Vendors

BAKERIES:	
	<p>THE BAKING INSTITUTE 847-419-0333 1960 RAYMOND DRIVE NORTHBROOK, IL 60062</p>
	<p>OAKMILL BAKERY 847-257-0990 MULTIPLE LOCATIONS</p>
FLORISTS:	
	<p>DLN FLORAL CREATIONS 630-717-6093 190 E. 5TH AVE, STE 6 NAPERVILLE, IL 60563</p>
	<p>PHILLIP'S FLOWERS PAMELA KRASOCZKA-MOORE 630-719-2294 524 N. CASS AVE. WESTMONT, IL 60559</p>
	<p>FLORAL EVENTS IVONE DA SILVA 630-783-8533 P. O. BOX 255 NAPERVILLE, IL 60566</p>
	<p>YANNI DESIGN STUDIO TARA WOJNICKI 847-419-9999 500 QUAIL HOLLOW DR. WHEELING, IL 60090 *AUTOMATIC UPGRADE</p>
PHOTOGRAPHY:	
	<p>TIMOTHY WHALEY 630-271-1737 WWW.TWAPHOTO.COM</p>
	<p>EDWARD WEILAND 630-995-9814 WWW.EDWARDWEILAND.COM</p>



# Exclusive Vendors

BEAUTY:	
 <p>MAKEUP MY DAY™</p>	<p>MAKEUP MY DAY            CARA MORKES            847-770-2532            WWW.MAKEUPMYDAYINC.COM</p>
DJ'S:	
	<p>SOUNDS ABOUND ENTERTAINMENT            630-718-1152            WWW.SOUNDSABOUND.COM</p>
	<p>ADMIT ONE DJ'S            877-423-6481            WWW.ADMITONEDJS.COM</p>
TRANSPORTATION:	
	<p>WINDY CITY LIMOUSINE            1-866-949-4639            WWW.WINDYCITYLIMOS.COM</p>
VALET SERVICE:	
	<p>5 STAR VALET            847-312-6898            WWW.FIVESTARVALET.COM</p>
BANDS:	
	<p>THE MIX MUSICAL            LORI SHANE            LORI@THEMIXMUSIC.COM</p>
	<p>DAN HAYES ORCHESTRA            708-839-8450            WWW.DANHAYESORCHESTRA.COM</p>
	<p>LISA RENE'            630-771-1185            WWW.LISA-RENE.COM</p>

