**Wedding Packages**



****

**Holiday Inn & Suites Joliet and Rock Run Convention Center**

**1471 Rock Creek Boulevard**

**Joliet, IL 60431**

**Phone: 630-229-6074**

[**dos@hijoliethotel.com**](mailto:dos@hijoliethotel.com)

**YOUR WEDDING PACKAGE INCLUDES:**

Six-hour Reception

Private Room with elevated head table

Cake table, gift table all skirted

White Linens unless other color specified (extra charge)

Centerpieces

Four Hours of open bar:

One hour prior to dinner

Three hours after dinner

Champagne toast

Choice of Three Butler served Hors d’ oeuvres

Five Course Meal

Wine Service with dinner

Coffee Service

Wedding cake will be cut and served

**Hors d’oeuvres**

Choice of Three Included in Package

Additional hors d’oeuvres may be purchased

50 pieces per order

**HORS D’OEUVRES (HOT)**

**Spanakopita 65.00**

Spinach, Onions, Cream Cheese & Feta in Flaky Phyllo Pastry

**Wild Mushroom Tartlet 75.00**

Melted Gruyere & Chives

**Four Cheese Roasted Garlic Puff in Flaky Pastry 70.00**

Fontina, Jack, Cheddar & Cream Cheeses in Flaky Pastry

**Carne Asada Quesadilla 75.00**

Flour Tortilla, Tri-Colored Bell Peppers, Red Onions

Chihuahua Cheese & Salsa Rojo

**Sausage & Pepper Skewer 70.00**

Mild Italian Sausage, Tri-Colored Bell Peppers

**Beef Sliders 75.00**

Mini Burgers, Caramelized Onions, Brioche Bun

**Cocktail Franks 60.00**

In Pastry with Ketchup & Mustard

**Thai Chicken Satay 65.00**

Peanut Dipping Sauce

**Pot Stickers 65.00**

Ground Pork, Ginger-Soy Dipping sauce

**Fiesta Tartlettes 65.00**

seasoned Ground Beef, Pepper-jack Cheese & Cilantro Cream

**Mini Reuben’s 70.00**

Corned Beef, Swiss Cheese, Sauerkraut & 1000 Island Dressing

**Mini Crab Cake 80.00**

Dijon Aioli

Please see next page for cold hors d’oeuvres

**HORS D’OEUVRES (COLD)**

**Caprese Skewer 55.00**

Tomato, Fresh Mozzarella, Basil Pesto

**Fresh Summer Roll 55.00**

Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles,

Rice Paper Sweet Chili Dipping Sauce

**Deviled Eggs 55.00**

Avocado Crema

**Antipasto Skewer 60.00**

Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini

Red Wine Vinaigrette

**Herb-Encrusted Sirloin of Beef Crostini 65.00**

Horseradish Aioli, Flat Leaf Parsley

**Grilled & Chilled Pesto Shrimp Skewer 75.00**

Cocktail Sauce

**Fresh Shrimp Canapé 75.00**

with Cream Cheese & Dill

**California Maki Roll 70.00**

Sushi Rice, Cucumber, Avocado, Crabmeat & Sesame

Wasabi, Pickled Ginger & Soy Sauce

**Mini Lobster Roll 80.00**

On brioche bun

**Smoked Salmon 75.00**

Pumpernickel; Chive Cream Cheese, Capers, Lemon Zest

**Wonton Crisps 70.00**

Asian Tuna Tartare & Wasabi Crème Fraiche

**Plated Dinner Entrée**

Four Course Meal

Choice of One per course

**Soups**

Tomato Bisque

Butternut Squash (seasonal)

Cream of Chicken Rice

Cream of Potato with Bacon and Cheddar Cheese

Grilled Vegetable

Cream of Mushroom

White Bean Soup with Sausage

Split Pea Soup with Ham

**Salads**

Chef’s Signature Salad

Pasta, bacon, mixed lettuce, red cabbage, tomatoes, cucumbers, green onions, gorgonzola cheese

(Add’l $2.00 per person)

Garden Salad

Field Greens, cherry tomatoes, cucumbers, goat cheese, croutons

Choice of two dressings

Caesar Salad

Romaine lettuce, parmesan cheese, croutons

**Dinner Options**

All entrees served with Fresh baked bread and Butter

**Chicken Piccata sautéed in a Lemon Caper Butter Sauce 65.50**

Boneless Breast of Chicken, Herbed Quinoa tossed with Red & Yellow Grape Tomatoes & Fresh Parsley, French Green Beans

**Pan Seared Greek-style Chicken 68.00**

Chicken Breast with Artichoke Hearts, Lemon, Oregano, White Wine & Olive Oil

Oven Roasted Potatoes tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed

Roasted Root Vegetables including Carrots, Parsnips & Beets

**Baked Lasagna 62.00**

Layers of tender cooked Pasta, Beef, Ricotta, Mozzarella and Parmesan cheeses with Garlic brushed Breadsticks

**Caribbean Grilled Salmon with Mango Salsa 69.00**

Long Grain & Wild Rice with Pecans & Dried Cherries

Freshly Steamed Asparagus with a drizzle of Tangerine Butter & Lemon Zest

**BBQ Brisket 72.00**

Rubbed, Smoked & served with our Tangy Sweet BBQ Sauce

House Baked Macaroni & Cheese; a blend of Cheeses in a smooth Béchamel, topped with Panko Bread Crumbs, Freshly Steamed Broccoli

**Herb Crusted Beef Tenderloin with Garlic & Shallots in Red Wine Demi-Glace 75.00**

Crème Fraiche Garlic Mashed Potatoes

Roasted Peppers, Asparagus & Mushrooms

**Surf & Turf Duet 80.00**

Oven Roasted Tenderloin of Beef with Sautéed Mushrooms

Grilled Salmon brushed with Lemon & Olive Oil

Orzo with Asparagus Tips, Peppers & Tomatoes, tossed with Pesto

Vegetarian options upon request

**Children’s Menu**

Ages 10 and Under $15.00

(Choice of One)

Chicken Tenders and Fries, Pasta with Marinara or Alfredo, or Cheeseburger with Fries

**All menus can be customized, if you would like different sides please speak with your Event Specialist**

**DESSERTS & SWEET TABLE OPTIONS**

**Price is per person**

**BROWNIES, BARS & COOKIES 10.00**

Fudgy Brownies

Smore’s Brownies

Cheesecake Squares

Raspberry Raisin Bars

Apricot Bars

Lemon Bars

Chocolate Chip Cookies

Oatmeal Raisin Cookies

Peanut Butter Cookies

**MINIATURE PASTRIES 6.00**

Chocolate Mousse filled Chocolate Cups

Mini Eclairs

Mini Cannoli

Cheesecake Tarts with Fruit

**NOVELTIES quoted upon request**

Cheesecake Pops

Dipped & Decorated Fruits

French Macarons

**Freshly Sliced Seasonal Fruits 4.00/guest**

**Bar Package Includes**

**All Soda’s, Juice, Mixers, Garnish, One Hour Prior to Dinner**

**Three Hours After Dinner**

Smirnoff Vodka

Jose Cuervo Gold Tequila

Beefeater Gin

Bacardi

Captain Morgan

Southern Comfort

Seagram’s 7

Jim Beam

Jack Daniels

Cordials

Amaretto

Apple Pucker

Peppermint Schnapps

Peach Schnapps

Triple Sec

Sweet & Dry Vermouth

Bottled Beer

Miller Lite, Budweiser, Bud Light, Coors Light, Heineken, Corona, Sam Adams Seasonal, O’Doul’s

House Wine

Chardonnay, Cabernet, Merlot, White Zinfandel

Bar upgrades available upon request

Platinum bar $5.00 per person

**EVENT GUIDELINES & POLICIES**

**EVENT ROOM FEES**

The room fee will be determined by availability and based upon minimum food and beverage requirements for the number of guests and space required. A room set-up and/or conversion fee will be applied for certain floor plans on large events.

**SERVICE CHARGES & SALES TAX**

All food, beverage, a/v equipment, room rentals, floral, rental equipment and any other inside or outside services provided and arranged for by Rock Creek, are subject to a 22% service fee and 9.75% IL Sales Tax.

**GRATUITIES**

Gratuities are never expected but always appreciated. Gratuities are at the client’s discretion and are not a part of the 22% service fee, which covers the hourly rate of pay for our kitchen, bar and service staff.

**DEPOSITS & PAYMENTS**

A deposit of 25% of the minimum food and beverage revenue requirement is due with your signed contract. Any additional payments due will be noted on the contract. Company or personal checks will not be accepted for payments. Payment is due in full at the completion of the event. Deposit amount will be deducted from final charge. All deposits are non-refundable and non-negotiable. We accept VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER.

**START & END TIMES**

All events must have designated start and end times. We cannot extend beyond a four-hour open bar time.

**GUEST COUNTS**

Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Guaranteed attendance cannot be decreased once it has been established. Client will be charged for the guaranteed guest count or actual count whichever is greater. Prices and menu items are subject to change without notice, usually due to availability of product.

**VENUE NOTES**

Deliveries by sub vendors (DJ’s, Florists, Specialty Cakes, Designers etc.) must be scheduled with one of our sales and event planners who will direct them on where to load in and load out. You may also drop off any event related décor, place cards, giveaways, etc. the day prior to your event if arranged in advance with your event planner.

All floral centerpieces, design elements, gifts or other personal items must be removed at the end of the event. We are not able to store anything except specialty linens which must be picked up by the linen company the day after your event or on Monday if your event is a Friday or Saturday.