

Wedding Package



Holiday Inn

Holiday Inn Hotel & Suites

205 Remington Boulevard · Bolingbrook, IL 60440

Phone: 630-679-1600 Ext. 330

kseybold@bolingbrookholidayinn.com

This is where...

Our story begins...

Your Evening Wedding Package Includes:

Six Hour Reception

Your own private wedding reception room with elevated head table,

cake table , gift table all skirted in white linen

White Floor Length tablecloths for your guest tables and White Linen napkins

White Spandex Chair Covers with Tie (Choice of Color)

Romantic candlelight setting of three votive candles with mirror

Four Hours of Premium Open Bar Package:

One-hour cocktail reception prior to dinner

Three hours of open bar after dinner

Champagne Toast

Choice of Three Butler Served Hors D'Oeuvres

Five Course Meal

Wine Service with Dinner

Continental Coffee Service

You Provide the Wedding Cake We will cut & Serve for your guests

Complimentary suite with Champagne for the Bride and Groom on the wedding night

Ample free parking

*Consuming raw or undercooked seafood, shellfish, meat, poultry or eggs may increase your risk of food borne illness.
Prices do not include the 20% service charge and the applicable sales tax.*

Hors D'oeuvres

Choice of Three Included in Package

*Additional Hors D'oeuvres may be purchased
50 pieces per order*

Hot

<i>Mini Veggie Spring Rolls</i>	<i>\$65.00</i>
<i>Loaded Potato Skins</i>	<i>\$60.00</i>
<i>BBQ Meatballs</i>	<i>\$65.00</i>
<i>Mini Franks in Puff Pastry</i>	<i>\$65.00</i>
<i>Chicken or Vegetable Quesadillas</i>	<i>\$70.00</i>
<i>Buffalo Chicken Wings</i>	<i>\$65.00</i>
<i>Chicken Satay Kabob (Peanut Sauce)</i>	<i>\$80.00</i>
<i>Mini Beef & Veggie Kabobs</i>	<i>\$95.00</i>
<i>Assorted Mini Quiche</i>	<i>\$75.00</i>
<i>Vegetarian Stuffed Mushroom</i>	<i>\$65.00</i>
<i>Maryland Mini Crab Cakes</i>	<i>\$120.00</i>
<i>Brie & Raspberry filled Filo</i>	<i>\$110.00</i>
<i>Swedish Meatballs</i>	<i>\$65.00</i>
<i>Mini Beef Wellington</i>	<i>\$95.00</i>
<i>Italian Sausage Stuffed Mushrooms</i>	<i>\$75.00</i>
<i>Stuffed Artichoke Heart</i>	<i>\$75.00</i>
<i>Seared Tuna on Crostini with Wasabi Sauce</i>	<i>\$95.00</i>
<i>Goat Cheese Puffs</i>	<i>\$75.00</i>

Cold

<i>Melon Wrapped Prosciutto</i>	<i>\$85.00</i>
<i>Fresh Tomato Basil Bruschetta</i>	<i>\$65.00</i>
<i>Caprese Kabob</i>	<i>\$65.00</i>
<i>Smokes Salmon Canape</i>	<i>\$95.00</i>
<i>Thai Puff Pastry Rounds with Smoked Chicken</i>	<i>\$85.00</i>

Displays

Serves up to 50 GUESTS

(Not Included in package pricing)

<i>Chilled Jumbo Shrimp Cocktail (50 pieces)</i>	<i>\$3.00 per shrimp</i>
<i>Domestic Cheese and Crackers Tray</i>	<i>\$110.00</i>
<i>Fresh Vegetable Crudite</i>	<i>\$75.00</i>
<i>Fresh Fruit Tray</i>	<i>\$85.00</i>
<i>Antipasto Tray with Crostini</i>	<i>\$150.00</i>

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PLATED DINNER ENTRÉE

Four Course Meal
Choice of one per course

HOMEMADE SOUPS

Cream of Potato Soup with Bacon and Cheddar Cheese

Tomato Bisque

Butternut Squash Soup (Seasonal)

Mediterranean Grilled Vegetable Soup en Croute

Cream of Forest Mushroom Soup

Cream of Chicken Soup

Escarole White Bean Soup with Italian Sausage

SALADS

Chef's Signature Salad

*Mixed Baby Greens served with Mozzarella Cheese, Candied Walnuts,
Grape Tomatoes, Seasonal Fruit, Champagne Vinaigrette Dressing
Additional \$1.00 per person*

Assorted Field of Greens served with your choice of two salad dressings

Traditional Caesar Salad, Garlic Croutons and Shredded Parmesan

*Intermezzo served with Fresh Lemon
Included with Entree*

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PLATED ENTREES

All entrees served Fresh Baked Bread and Butter Tableside Coffee Service Provided during dinner

Penne Pasta Primavera (Vegetarian Option)

with Italian Vegetables, Choice of Marinara, Alfredo or Aioli Sauce

\$66.00

Grilled Vegetable Kabob (Vegetarian/Vegan Option)

on Long Grain & Wild Rice with a Roasted Red Pepper Sauce

\$66.00

Grilled Breast of Chicken Bruschetta

Seasoned Grilled chicken Breast topped with tomato Bruschetta and Balsamic Glaze

\$68.00

Champagne Chicken

Champagne, Chicken Stock and Cream

\$68.00

Stuffed Chicken Breast w/ Creamy Tarragon Sauce

Roasted Breast of Chicken stuffed with Chef's Herb Dressing

\$69.00

Roasted Sirloin of Beef Bordelaise

Sliced Roast Sirloin with Bordelaise Demi Glaze

\$69.00

Oven Roasted Pork Loin

Seasoned Pork Loin set upon Chef's Homemade Dressing topped with Pork Gravy

\$68.00

Hawaiian Butter Fish

Oven Roasted Filet topped with Chef's Sundried Tomato Sauce

\$70.00

Scottish Salmon

Pan Seared Scottish Salmon, Roasted Red Pepper Sauce

\$72.00

New York Strip

Hand Cut topped with Demi Glaze

\$76.00

Petite Filet Mignon

Hand Cut topped with Wild Mushroom Demi Glaze

\$77.00

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Chef's Duet Plates

Petite Filet with Demi Glaze & Grilled Breast of Chicken Bruschetta
\$79.00

Petite Filet with Demi Glaze & Hawaiian Butter Fish
\$79.00

Petite Filet with Demi Glaze & Scottish Salmon
\$80.00

Roasted Sirloin of Beef & Champagne Chicken Breast
\$77.00

Chef's Mixed Grilled Trio
Petite Filet with Demi Glaze, Grilled Chicken Breast Bruschetta and
Hawaiian Butter Fish
\$83.00

Teen & Vendor Meals
Same Entrée as your Guests
Less \$10.00 per entrée pricing

Children's Menu

Ages 10 and Under - \$15.00

(Choice of One)

Chicken Tenders and French Fries, Pasta Marinara

All Meals Include Hand Scooped Vanilla Ice Cream

For Special Menu Requests talk to your Events Manager for details

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ACCOMPANIMENTS

Starches:

(Choice of one)

Herb Roasted Potatoes

Twice Baked Potato

Baked Sweet Potato

Mashed Sweet Potatoes

Duchess Potatoes

Wild Rice Pilaf

Vegetables

(Choice of one)

House Medley (Broccoli, Cauliflower, Zucchini, Yellow Squash, Red Peppers)

Green Beans Almandine

Italian Trio (Zucchini, Yellow Squash, Red Peppers)

Asparagus (seasonal) addl. 1.25

DELUXE SWEETS TABLE

\$7.00

Assorted Mini Pastries Including:

Chocolate Covered Strawberries

Cheese Cake Bites

Cream Puffs

Brownies

Lemon Squares

Eclairs

Cannoli

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas

ULTIMATE SWEETS TABLE

\$12.00

Sliced Fresh Fruit

Assorted Miniature Pastries

Fresh Baked Cookies

Chocolate Covered Strawberries

Cheese Cake Bites

Cream Puffs

Brownies

Lemon Squares

Eclairs

Cannoli

Chantilly Coffee Service to include:

Freshly Brewed Coffee, Decaffeinated Coffee Hot Tea

Whipped Cream, Cinnamon Sticks, Zest of Orange, White & Brown Sugar Cubes & Chocolate Shavings

MAKE YOUR OWN SUNDAE BAR

\$6.00

Hand Scooped Vanilla & Chocolate Ice Cream

Toppings to Include: Chocolate, Strawberry & Caramel Sauce

M & M's, Crushed Oreos, Chocolate Chips. Sprinkles, Chopped Nut, Whipped Cream,

Maraschino Cherries

Cookies to Go

\$4.00

Warm Jumbo Chocolate Chip Cookies served with a Champagne Glass of Ice Cold Milk

Late Night Snacks

Choice of One: Mini Sliders cheddar Cheese, Pickles

BBQ Pulled Pork Sliders

\$8.00

Jumbo soft Pretzels served with Beer Cheese and Mustard

\$7.00

BBQ or Buffalo Chicken Wings

Served with ranch and blue cheese dressing

\$8.00

*Chicago Style Vienna Hot Dogs on sesame Seed Buns
with Neon relish, Mustard, Onions, Tomatoes, Sport Peppers
pickle spears and celery salt and ketchup*

\$8.00

*Nacho Station served with Corn chips
Beer cheese, Jalapenos and condiments*

\$7.00

Wedding Package Premium Liquor List

Bar Package Includes:

***All Soda's, Juice, Mixers, Garnish, One Hour Service Prior to Dinner
Three Hours Service After Dinner***

Smirnoff Vodka

Beefeater Gin

Bacardi, Silver & Captain Morgan Spiced Rum

Jose Cuervo Gold Tequila

Seagram 7, Seagram VO, Southern Comfort

Jack Daniels

Dewar's White Label Scotch

Christian Brothers Brandy

Cordials & Liquors

: Apple Pucker, Amaretto, Irish Cream, Peach Schnapps, Triple Sec, Coffee Liquor, Sweet & Dry Vermouth

Draft Beer

Miller Lite, Miller Genuine Draft

House Wine

Served at the Bar Chardonnay, Cabernet, Merlot White Zinfandel

House Wine

Served at Table during Dinner Chardonnay and Merlot

PRESTIGE BAR PACKAGE

Add Prestige Bar Package for an additional \$5.00 per adult

Absolut & Ketel One Vodka
Beefeaters & Tanqueray Gin
Bacardi, Silver , Malibu & Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
Seagram 7, Seagram VO, Southern Comfort
Jack Daniels, Makers Mark & Crown Royal
J&B & Dewar's White Label Scotch
Christian Brothers Brandy

Cordials & Liquors

_Apple Pucker, Amaretto, Baileys Irish Cream, Peach Schnapps, Triple Sec, Kahlua, Sweet & Dry Vermouth

Draft Beer

Miller Lite, Miller Genuine Draft

Import Bottled Beer

Heineken & Corona

House Wine

Cabernet, Merlot, Pinot Grigio & White Zinfandel

Add on to your Bar Package

Add Any Bottle of Liquor @ \$3.00 per adult

Domestic Bottle Beer \$2.00 per guest

(Choice of Two)

Bud, Bud Lite, Michelob Ultra, Miller Lite or MGD

Import Bottle Beer \$2.50 per person

Heineken, Corona, Sam Adams or Amstel Lite

Craft Beers Available Upon request at Market Pricing

Champagne Wedding Brunch

Minimum Guarantee 30 Guests Required

\$38.00 Adults

\$20.00 Children Under 12

*Champagne and Orange Juice Served Tableside
Assorted Chilled Juices: Orange, Cranberry, Apple
Fresh Sliced Seasonal Fruit and Berries
Assortment of Breakfast Breads
Assorted Muffins, Bagels, and Danish
Tossed Garden Salad with Ranch & Italian Dressings
Caesar Salad
Smoked Salmon Platter
Freshly Scrambled Eggs
Crisp Bacon & Sausage Links
French Toast with Maple Syrup
Homemade Breakfast Potatoes
Grilled Breast of Chicken Bruschetta
Baked Penne Pasta
Fresh Scottish Salmon in a Roasted Red Pepper Sauce
Chef's Choice of Fresh Garden Vegetables
Rice Pilaf
Appropriate Accompaniments*

CHEF CARVED - CHOICE OF ONE:

Ham, Oven Roasted Turkey Breast or Roast Sirloin of Beef

Made to order Omelet Station

Included: Diced Tomatoes, Green Onions, Peppers, Jalapeños, Sliced Mushrooms, Shredded Cheddar Cheese & Ham

*Fresh Baked Rolls and Butter
Chef's Assorted Miniature Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea
Chocolate and White Milk*

BRUNCH ENHANCEMENTS:

*Chef Carved Roasted Prime Rib \$10.00 per person
Chef Carved Tenderloin of Beef \$7.50 per person
Chilled Jumbo Shrimp Cocktail \$2.50 per person*

Bloody Mary Bar \$6.50 per Adult

All Bars Require with a \$75.00 Bar Set-Up Fee

Afternoon Wedding Package

12:00 PM- 4:00 PM

Minimum of 35 adults

\$40.00 per person/++

Includes the Following:

*Room Set-Up, Linen in White,
Skirted Head Table, Gift Table, Cake Table, Punch Table,
Non Alcoholic Punch.
House Wine On Guests Tables During Luncheon
Hand Scooped Vanilla Ice Cream
Freshly Brewed Coffee, Decaffeinated Coffee & Tea
All Entrées Include Fresh Baked Rolls & Butter,*

Starter

(Choice of One)
Fresh Fruit in Season
Homemade Cup of Soup

Entrées

Chopped Chicken Salad

Chopped Garden Greens, Grilled Chicken Breast,
Tomatoes, Scallions, Cucumbers, Crumbled Bacon,
Ditillini Pasta, Crumbled Blue Cheese with a Balsamic
Dressing

Chef's Grilled Romaine Wedge Salad

Wedge of Grilled Romaine, Crumbled Bacon, Blue
Cheese, Tomatoes with a balsamic Drizzle
Choice of salad Dressing

Classic Cobb Salad

Salad Greens, Bacon, Smoked Turkey, Avocado,
Tomatoes, Bleu Cheese Crumbles, and Chopped
Eggs.

Champagne Chicken

Grilled Breast of Chicken with a Champagne Sauce
Roasted Rosemary Pork Loin
Served with Natural Juices

Chicken Parmesan

Oven Baked Breast of Chicken topped with
Marinara Sauce and Mozzarella Cheese

Penne Pasta

Choice of Marinara, Alfredo or Aioli

Oven Roasted Sirloin of Beef

Served with a Demi Glaze and Mushrooms

Oven Roasted Salmon

Roasted Red Pepper Sauce

Vegetables

Choice of one
Green Beans Almondine
House Blend (Broccoli,
Cauliflower, Yellow Squash,
Zucchini, Red Peppers)

Starches

Choice of one
Mashed Potatoes
Herb Roasted potato Wedges
Rice Pilaf

Event Enhancements

Mimosa Punch \$65.00 per gallon
Bloody Mary Bar \$6.50 per adult
All Bars Require with a \$75.00 Bar Set-Up Fee

General Event Information

Menus & Pricing:

Suggested menu offerings are enclosed for your consideration. These menus are designed to serve as a planning guide. At your request, our Catered Events staff will be happy to create a customized menu. All quoted prices are current and subject to change thirty (30) days prior to the confirmed date of your event in order to meet increased operational and/or market costs. A 20% Taxable Service Charge and the applicable Sales Tax will be added to all charged items listed on the banquet event order. No outside caterers are permitted, and no food or beverage can be removed from the premises.

Entree Selection:

On all menus, the entree selection is limited to one choice except to honor dietary restrictions or religious requirements. In order to deviate from this requirement, advance arrangements with the Catering Staff is necessary. In such a case, the price charged will be that of the higher priced entree. For entree appearance and consistency, multiple selections will be prepared with the same starch and vegetable.

Beverage Service:

We offer a complete selection of beverages to compliment your function. Please note that the Illinois State Liquor Commission regulates alcoholic beverage sales and service. The Holiday Inn & Suites Bolingbrook, as a licensee, is responsible for administration of these regulations. Therefore, no liquor or wine may be brought into the hotel from outside sources. Holiday Inn & Suites Bolingbrook requires a minimum of \$250.00 for all cash or consumption bars. If sales do not exceed \$250.00 in sales The difference will be charged to the patron as a facility fee. All bars require a \$75.00 set up fee, and are subject to a 14.5% Liquor tax.

Food Guarantees:

Final count is to be provided no later than 11:00AM, eight (8) days prior to the event date. The Holiday Inn & Suites Bolingbrook will prepare to serve five percent (5%) over the guaranteed number. If no final guarantee has been provided, the number indicated on the Facility Use and Food Service Agreement will be used. The final bill will reflect the guarantee or the number served whichever is greater.

Deposits:

All events require a twenty-five percent (25%) non-refundable deposit in order to secure the function space on a definite basis. This deposit will be credited to the final invoice at the time of the event.

Payment:

The estimated balance of all social functions is due in full eight (8) days prior to the event by cash, credit card, cashier's or certified check. If credit has been established for corporate accounts, payment is due no later than thirty (30) days from the date of invoice. All short term bookings require a credit card.

Cancellation:

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Holiday Inn & Suites Bolingbrook:

A) Before (6) months prior to the date of the event, the guest loses their initial deposit.

B) Between ninety-one (91) days and (6) months prior to the date of the event, fifty-percent (50%) of the total bill will be due to Holiday Inn & Suites Bolingbrook.

C) Between thirty-one (31) days and ninety (90) days prior to the date of the event, seventy-five percent (75%) of the total bill will be due to Holiday Inn & Suites Bolingbrook.

D) Thirty (30) days prior to the date of the event, the guest is responsible for paying the total bill to Holiday Inn & Suites Bolingbrook.

Function Space:

All peak dates require the following minimum bill: \$2,500 is required for private parties in our ballroom for Saturday Evenings. Smoking is not permitted inside the hotel. Holiday Inn & Suites Bolingbrook, Illinois shall NOT be responsible for and loss or damage to any personal property brought in or left on the Holiday Inn & Suites Bolingbrook Illinois premises. No items may be attached to the walls, floors or ceiling. Holiday Inn & Suites Bolingbrook Illinois reserves the right to assess any group a service charge for extra labor and set up times, damages, excessive clean up and any other category above and beyond the normal range of a

planned function. If your group is tax exempt, the proper Illinois State tax exemption identification letter must be provided for our files upon reserving the function space. If the proper identification letter is not provided Illinois state tax will be applied to the final invoice according to state laws.

Floor Plans:

Floor plans will be provided upon request prior to the date of the event.

Entertainment:

Should you desire entertainment, our Catering Staff would be happy to assist with any requests. All contracted vendors must contact the Catered Events department for instructions on entering the hotel, performing, and electrical requirements.

Flowers/Decor

Please contact the Catered Events for suggested vendors.

Photography:

You may use your own photographer, or we will be happy to assist you in obtaining one for your needs.

Audio-Visual:

We will be happy to assist you with any audio-visual requirements. Rental prices will be provided upon request for equipment not currently available at the hotel.

Coat Check:

A self-coat check area with coat racks is available for use. You may also choose a hosted coat check for \$100, plus a charge of one dollar (\$1) per garment applied to a minimum of 100 garments. Holiday Inn & suites Bolingbrook is not responsible for any lost or stolen items, and fur coats are not permitted to be checked with either coat check option.

Package Handling:

Boxes will be handled on a complimentary basis. Crates and pallets will be charged based on quantity and size. Packages should arrive at the hotel no more than one (1) day prior to your event.

Shipping Labels:

All parcels are to be addressed:

Kathy Seybold

Holiday Inn & Suites Bolingbrook

205 Remington Blvd.

Bolingbrook IL 60440

Name of Company & Event Date should be on all boxes.

Hotel Room Blocks:

You will receive a custom booking link for online reservations. Your guests can make their own accommodations within your wedding block. All reservations must be received by the date provided by your sales manager.

Contact: Rosanna Morales 630.679.1600 Ext. 615 rmorales@bolingbrookholidayinn.com

Hotel Accommodations:

Newly Renovated Full Service Hotel offering 145 guest rooms including 27 suites and a variety of room types

Microwave and refrigerators in all rooms

Complimentary Wireless Internet

Laundry Facility on site

Premium TV channels by Direct TV

On- site restaurant and Bar

Full Service business center

Room Service

4000 square feet in ballroom space

Indoor Heated pool Sauna & whirlpool

Work out Room

24 hour Front Desk attendant

Sundries Market

IHG rewards

Conveniently located close to Downtown Chicago, right off of Interstate 55 and Route 53



Holiday Inn® & Suites BOLINGBROOK

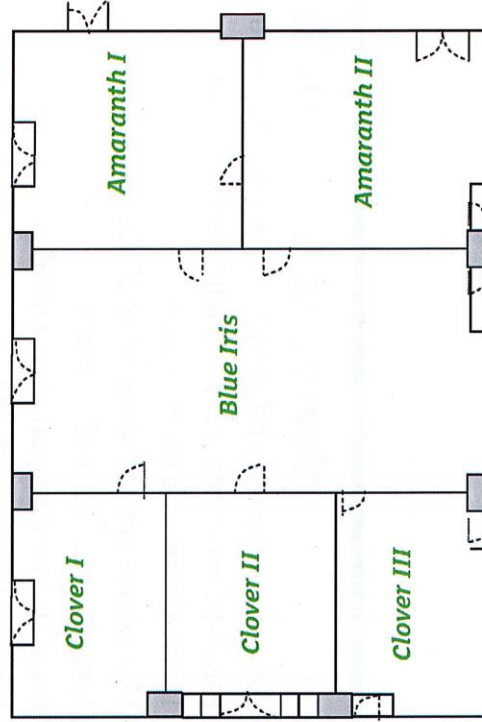


Banquet Diagram:

Room	Dimension	Sq. Feet	Theatre	Classroom	Banquet	Conference	Reception	U-Shape	Booths
Ballroom	77x49	3773	500	200	250-320	N/A	500	N/A	21
Amaranth I & II	26x49	1274	120	64	70	40	100	40	6
Amaranth I or II	26x24	624	50	28	40	20	60	16	2
Blue Iris	26x49	1274	120	64	70	40	100	40	6
Clover I, II or III	23x15	345	30	16	20	15	30	12	1
Clover I & II	26x33	858	60	30	40	20	60	30	2
Clover I, II & III	23x49	1127	120	64	70	40	100	40	3
Ex. Boardroom	16x28	448				18		N/A	

*12 Booths in any Combo of 23

*Audiovisual requirements or special set up may vary the capacity of banquet or meeting room.



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