



Hilton

ROSEMONT / CHICAGO O'HARE

A close-up photograph of a large, round wedding bouquet of white roses, tied with a white ribbon and a small cross charm. The bouquet is held by a person wearing a white wedding dress and a white glove.

Hilton Rosemont Wedding Package

Hilton Rosemont Chicago O'Hare | 5550 N River Road | Rosemont, IL 60018 | Rosemont.Hilton.com | T: 1.847.928.6175

Last Update: January 2017

The Hilton Rosemont Welcomes You!

Your wedding is a milestone in your life to be celebrated and remembered.

*The refinement of service at the Hilton Rosemont will allow you and your guests
to capture the beauty of your momentous occasion.*

*With its boutique feel, romantic décor, exquisite cuisine and customized service,
we will ensure your event to be truly memorable from beginning to end.*

*Let our Executive Chef prepare a cuisine that will amaze your taste buds
and our Catering Experts will take care of the rest!*

Your All Inclusive Reception Package:

White Glove Service

Four Butler Passed Hors d' Oeuvres per guest

Four Hour Packaged Bar

Complimentary Bartender Fees

Champagne Toast for all guests

Hilton Select Dinner Wine Service

An Exquisite Four Course Menu

Customized Wedding Cake

Tablesides Coffee and Tea Service

Ivory Bichon Floor-Length Linens, Mirror Base,

Table Numbers, and Votive Candles for each table

Complimentary Event Parking for Attendees



From Us to You...

Overnight Accommodations for the Bridal Couple with Breakfast in Bed

Special Amenity Delivered to the Bride & Groom

Complimentary Overnight Accommodations for Parents of the Bride & Groom

Discounted Sleeping Room Block for Your Guests (Based on Availability)

Wedding Reception and Dinner Food and Beverage for the Bride and Groom

Courtesy of the Hilton Rosemont

Two Complimentary Changing Rooms for the Bridal Party

Complimentary Staging for your Band or DJ

Private Tasting for Up to Four Guests

Banquet Space for your Wedding Ceremony at \$4.00 per person (minimum \$400.00)

Chivari Chairs available at \$4.00 per chair

A 15% discount off food and beverage for your rehearsal dinner when you book in one of our elegant ballrooms



Your Reception...

Please select four Hors D'oeuvres, based on four pieces per person

Cold Selections

Beef Tenderloin with Horseradish on Brioche Toast

*Cured Tuna on a Cucumber Wheel with Micro Greens
and Hoisin Sauce*

Brie Cheese & Apple Crostini

Smoked Salmon Pastrami Canapé

Roma Tomato Bruschetta

Antipasto Skewer

Tomato with Boursin Cheese

Endive with Raspberry, Goat Cheese & Walnuts

Hot Selections

Fig & Mascarpone Beggar's Purse

Crispy Asiago Asparagus

Beef Empanada

Bacon Wrapped Almond Stuffed Date

Wild Mushroom Vol Au Vent

Crab Cake

Baby Lamb Chops

Italian Meatball Skewer



Your Dinner...

Soup Course Selections

Tomato Basil

Cream of Mushroom en Croute

Cream of Chicken & Wild Rice

Lobster Bisque (\$2.00 additional per guest)

Salad Course Selections

Salad Course is served with Hilton Specialty Rolls

Fig Salad

Mixed Greens, Figs, Candied Walnuts, Crispy Goat Cheese, Balsamic Glaze

Poached Pear Salad

Arugula, Frisee, Toasted Pecans, Brie Cheese, Champagne Vinaigrette

Mediterranean Salad

Bibb, Radicchio, Mesclun Mixed Lettuces, Kalamata Olives, Tomatoes, Cucumbers,

Feta Cheese, Lemon Basil Vinaigrette

The Wedge

Iceberg, Crumbled Blue Cheese, Shaved Onion and Tomato

Creamy Gorgonzola Dressing



Your Dinner...

Entrée Course Selections

Roasted Frenched Chicken Breast Marbled Fingerling Potatoes Au Jus, Baby Heirloom Carrots | **\$99.00**

Herb Crusted Whitefish Wheat Berry Pilaf, Caramelized Brussels Sprouts | **\$99.00**

Braised Short Rib Wild Mushroom and Parmesan Risotto, Roasted Cauliflower | **\$107.00**

Broiled Filet Dauphinoise Potatoes, Haricot Verts | **\$117.00**

Petit Filet Al Forno & Crab Cake Truffled Polenta, Sautéed Broccolini | **\$122.00**

Price per person with multiple entrée selections on menu is based on the highest valued item

Your Dessert...

Custom Designed Wedding Cake created by the Exquisite Italian Baker

Il Giardino Del Dolce

<http://www.ilgiardinodeldolce.com/>

Cake served on individually painted plates



Your Reception & Dinner Beverages...

Liquors Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Sauza Silver Tequila,
Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch

Wines Canyon Road Chardonnay, Cabernet Sauvignon, Merlot

Beer Selections (3) Budweiser, Bud Light, Miller Lite, Heineken Lager, Coors Light, Corona

Non-Alcoholic Assorted Soft Drinks, Sparkling and Mineral Water

Upgrade to Premium Bar

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Tequila,
Jim Beam Black Bourbon, Crown Royal Whiskey, Dewar's Scotch | **\$7.00 per guest**

Upgrade to Platinum Bar

Grey Goose, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Patron Tequila,
Makers Mark Bourbon, Jameson Whiskey, Johnny Walker Black Scotch | **\$10.00 per guest**

Each Additional Hour of Packaged Bar | \$10.00 per guest



Children's Menu Selections...

For guests ages 12 and under | Includes Milk or Soda with the meal

Appetizer *(Please select one)*

Fresh Fruit Cup

Caesar Salad

Tossed Garden Salad

Mozzarella Sticks with Marinara Sauce

Entrée *(Please select one)*

Cheese Pizza and Mostaccioli

Chicken Fingers and French Fries

Spaghetti Marinara and Garlic Bread

Hamburger and French Fries

Hot Dog and French Fries

Macaroni and Cheese with Tater Tots

Dessert

Plated Wedding Cake

\$25.00 per child



Dessert Enhancements...

Indulgence Mini Pastries, an Assortment of Truffles, Coffee and Tea | **\$16.00 per guest**

A Sweet Ending Mini European Pastries, Big Cookies, Double Fudge Brownies, Rice Crispy Treats, Lemon Bars, White and Dark Chocolate Dipped Oreo's, Coffee and Tea | **\$20.00 per guest**

Sliced Fresh Fruit Display | **\$9.00 per guest**

24" Chocolate Covered Strawberry Tree (80-100 pieces) **\$200.00**

18" Chocolate Covered Strawberry Tree (50-60 pieces) **\$150.00**

12' Chocolate Covered Strawberry Tree (530-35 pieces) **\$110.00**

Deluxe Coffee Station Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Orange Rinds, Rock Candy Sticks, Chocolate Shavings, Whipped Cream
\$6.00 per person

Self Provided Sweet Tables and Treats

A \$4 per person service fee will be assessed for parties wishing to provide their own sweet table



Late Night Bites...

Served Buffet Style

Slider Bar (choice of two)

Beef with Cheese, Tomatoes & Bacon | Buffalo Chicken with Creamy Cole Slaw

*Cubano with Pulled Pork, Provolone, Onions, Pickled and Dijon Eggplant Parmesan | **\$14.00 per guest***

Pizza Station (choice of two)

*Four Cheese | Meat Lovers | Vegetarian, BBQ Chicken | **\$12.00 per guest***

Chicago Style Hot Dog Station

All Beef Hot Dogs, Mustard, Onions, Sport Peppers, Celery Salt, Tomatoes,

*Relish and Pickles served with Plain & Poppy seed Buns | **\$6.00 each***

Warm Soft Pretzels

*\Served with Aged Cheddar Cheese Sauce and Grain Mustard | **\$4.00 each***

Milkshake Shooters

*Vanilla, Chocolate and Strawberry Milkshakes served with Whip Cream and a Cherry | **\$3.00 each***



Celebratory Brunch Buffet...

Seasonal Sliced Fruit

Cranberry & Orange Bran Muffins

Plain and Chocolate Croissants

Assorted Bagels with toppings of Butter, Cream Cheese & Fruit Preserves

Individual Yogurts with House Made Granola

Scrambled Egg Bar—Cheddar Cheese, Green Onions & Tomatillo Salsa

Roasted Red Skin Breakfast Potatoes

Choice of Applewood Smoked Bacon or Country Sausage

Choice of Pearl Sugar Pancakes or Buttermilk Waffles with Butter & Warm Maple Syrup

Freshly Brewed Royal Cup Coffees and Mighty Leaf Teas

Chilled Juices

\$44.00 per guest

Enhancements...

Omelet Station | \$10.00 per guest, plus \$150 chef's fee

Lox and Bagels | \$9.00 per guest



Additional Details...

Ceremonies Fees

When a ceremony is hosted at the hotel, there is a \$4.00 per person fee, based on the final wedding dinner guest count.

Coat Check

Available for your event at a rate of \$175.00 per attendant

Parking

Self Parking is complimentary night off and is based on availability. The Hilton Rosemont does not guarantee parking for all event guests. Valet Parking is available on request for an additional charge.

For guests staying overnight, the rate is \$26.00 per car, per night.

Menu Tastings

Tastings are scheduled on Tuesdays, Wednesdays or Thursdays with a start time between 11am and 3pm, and accommodate up to 4 people.

If additional guests would like to attend, a \$50.00 per person fee will apply for each additional person.

Deposit and Payment Procedures

An initial non-refundable deposit of \$2,500.00 is required to secure the space.

Payment in full is due five (5) business days prior to the event, the final payment and final guaranteed number of guests are due

Service Fee and Tax

Prices are per person, unless otherwise noted. Prices are subject to change.

All Prices are subject to a 22.5% service fee and applicable sales tax (currently 11.25%).

