

Holiday Inn Gurnee Convention Center Wedding Packages



At the Holiday Inn Gurnee Convention Center, we are here to make your wedding day the most unforgettable day of your life. Our expert staff is here to ensure that all your expectations are surpassed from the day you take a tour of our venue to the last minute of your reception. To assist you in the planning of your event, all of our wedding packages include the features below.

- ♦ Unlimited Non Alcoholic Beverages including freshly brewed regular and decaf coffee
- ♦ A Cocktail Reception with Hors d'oeuvres
- ♦ A multiple course dinner; your choice of plated or buffet
- ♦ Custom Designed Wedding Cake
- ♦ Special Menu Pricing for Children and Young Adults
- ♦ A Champagne Toast for all guests; cider for guests under 21
- ♦ House Linen and Napkins
- ♦ Skirted Place Card, Cake, DJ, & Gift Table
- ♦ Mirror Base with Votive Candles
- ♦ Customizable Dance Floor
- ♦ Complimentary Suite for the Couple on Wedding Night
- ♦ Complimentary In—Room Amenity for the Couple
- ♦ Discounted Sleeping Rooms for Guests
- ♦ Complimentary Parking for Your Guests
- ♦ Complimentary One Year Anniversary One-Night Stay for the Couple
- ♦ Complimentary Tasting for up to Four Guests



Classic Wedding Package

\$55 per person

- ♦ Imported and Domestic Cheese Display | garnished with fresh fruit and berries (Provided during Cocktail Hour)
- ♦ Seasonal Vegetable Crudité | accompanied by bleu cheese dip and red pepper aioli (provided during Cocktail Hour)
- ♦ Three Hour Hosted Bar | Beer and Wine Only
- ♦ Choice of Soup or Salad
- ♦ Personally Tailored Selection of Chicken, Fish or Beef | duet plates are available for an additional \$5 per person
- ♦ Your Choice of Vegetable and Starch
- ♦ All Features Listed on Page 2

All Prices are Subject to a 21% Service Charge and Applicable Sales Tax

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Premier Wedding Package

\$65 per person

- ♦ Imported and Domestic Cheese Display | garnished with fresh fruit and berries (Provided during Cocktail Reception)
- ♦ Seasonal Vegetable Crudité | accompanied by bleu cheese dip and red pepper aioli (Provided during Cocktail Reception)
- ♦ Selection of Two (2) Butler Passed Hors d'oeuvres (Provided during Cocktail Reception)
- ♦ Three Hour Hosted Bar
- ♦ Unlimited Wine Service Throughout Dinner
- ♦ Choice of Soup or Salad
- ♦ Personally Tailored Selection of Chicken, Fish or Beef | duet plates are available for an additional \$5 per person
- ♦ Your Choice of Vegetable and Starch
- ♦ All Features Listed on Page 2

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Elegance Wedding Package

\$75 per person

- ♦ Imported and Domestic Cheese Display | garnished with fresh fruit and berries (Provided during Cocktail Reception)
- ♦ Seasonal Vegetable Crudité | accompanied by bleu cheese dip and red pepper aioli (Provided during Cocktail Reception)
- ♦ Selection of Three (3) Butler Passed Hors d'oeuvres (Provided during Cocktail Reception)
- ♦ Four Hour Hosted Bar
- ♦ Unlimited Wine Service Throughout Dinner
- ♦ Choice of Soup or Salad
- ♦ Personally Tailored Selection of Chicken, Fish or Beef | duet plates are available for an additional \$5 per person
- ♦ Your Choice of Vegetable and Starch
- ♦ Silver or Gold Charger Plates
- ♦ Chair Covers with your Choice of Ties
- ♦ All Features Listed on Page 2

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Hors d' oeuvres

Cold

Asian Chicken Cucumber Cups
Seafood Ceviche Shooters
Tomato Bruschetta
Smoke Salmon Mousse and Endive
Prosciutto Wrapped Melon
Assorted Canapes
Tuna Tartare | lemon aioli | wonton chip
Chilled Beef Medallions | parmesan crustini

<u>Hot</u>

Spanakopita

Coconut Shrimp | mango habanero sauce

Mini Crabcakes | lemon aioli

Crab Rangoon | sweet chili sauce

Bacon Wrapped Citrus Cilantro Scallops

Mini Beef Wellington

Brie and Raspberry En Croute

Petit Gorgonzola and Cranberry Puff

Chicken or Vegetable Samosa | tamarind chutney

Spring Rolls | sweet chili sauce

Spinach and Cheese Stuffed Mushroom Caps

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Menu Selections

Soups

Cream of Roasted Chicken and Wild Rice

Vegetable Barley

Classic Chicken Dumpling

Broccoli Cheddar

Potato Leek Chowder

Fire Roasted Tomato Bisque

Salads

Traditional Caesar

Romaine, Parmesan, Herbed Croutons, Caesar Dressing

House

Mixed Greens, Tomato, Cucumber, Carrots, Radish, Choice of Two Dressings

Roasted Pear

Mixed Greens, Poached Pear, Goat Cheese, Candied Pecans, Honey Champagne Dressing

Harvest

Mixed Greens, Dried Cranberries, Candied Pecans, Gorgonzola,

Citrus Balsamic Vinaigrette

Classic Wedge

Iceberg, Peppered Bacon Crumbles, Tomato, Crumbled Egg, Bleu Cheese
Crumbles, Bleu Cheese Dressing

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Entrées

Chicken

Rosemary Chicken | chardonnay cream sauce

Mediterranean Chicken | black olive tapenade white wine sauce

Chicken Marsala | mushroom marsala sauce

Honey Walnut Crusted Chicken | dijon cream sauce

Stuffed Chicken Boursin | spinach, boursin, sundried tomato, pesto cream sauce

Seafood

Pan Seared Salmon | citrus glaze

Pan Seared Whitefish | tomato buerre blanc

Pan Seared Sea Bass | lemon basil buerre blanc

<u>Beef</u>

Peppercorn Crusted Tornado of Beef
Prime Rib | Natural Au Jus
Sliced Beef Tenderloin | Demi Glace
Filet Mignon | Demi Glace

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Accompaniments

Starch

Pan Seared Palenta Cakes

Rice Pilaf

Butter Whipped Mashed Potatoes

Roasted Sweet Fingerling Potatoes

Cauliflower Rice Blend (gluten free)

Vegetable

Garlic Green Beans
Roasted Baby Carrots
Zucchini and Squash
Broccoli Spears
Root Vegetable Medley
Lemon Olive Oil Asparagus

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Kid's Menu

Children 11 and under \$22 per person

Choose One Starter, Entrée, and Side

Starter

Fruit Plate

Caesar Salad

Garden Salad

Entrée

Chicken Fingers

Hot Dog

Junior Cheeseburger

Mac N' Cheese

Penne Pasta Pomodoro

<u>Side</u>

Broccoli

Fries

Buttered Corn

Green Beans



Late Night Snacks

Mini Beef Sliders with Cheddar Cheese | Mini Grilled Cheese Sandwiches

\$12 per person

Chicago Style Hot Dog Station

\$10 per person

Nacho and Taco Bar

\$12 per person

Personal Pan Pizza | Cheese, Sausage, or Pepperoni

\$9 per person

Popcorn Shoppe | Chef's Assorted Flavors

\$7 per person

Sweets Tables

Classic Display: Mini Eclairs, Mini Napoleons, Mini Tarts (assorted flavors), & Cheesecake Petit Fours (assorted flavors) | \$10 per person

Premier Display: Mini Eclairs, Mini Napoleons, Mini Tarts (assorted flavors), Cheesecake Petit Fours (assorted flavors), Mini Cannolis & Chocolate Covered Strawberries | \$15 per person

Add a Fresh Fruit Display | \$3 per person



Additional Information

Wedding Ceremonies or Services

Set Up Fee of \$3 per person

Time

All afternoon events must be completed by 4:00 PM and all evening events shall not begin prior to 6:00 PM, unless arranged otherwise with your Catering / Sales Manager

Deposits and Payments

All events require a deposit in order to secure the function space on a definite basis. A non-refundable initial deposit of \$1,000 is required to secure any function space. A fifty percent (50%) non-refundable deposit of the anticipated total charges is required ninety (90) days prior to the function. The final payment along with your final guest count is required seven (7) days prior to the function.

Service Fee and Tax

All menu prices are subject to a 21% service charge and current state and local sales tax. Service charge and sales tax are subject to change

Beverage and Bar Policies

Any Wine or Champagne not provided by the Hotel will be subject to a \$15.00 per bottle corkage fee. Any liquor not including wine or champagne that is not provided by the Hotel or Catering Operation is strictly prohibited.

Coat Check

Coat Check Attendant is available upon request at \$1.00 per person either on a cash or hosted basis

