

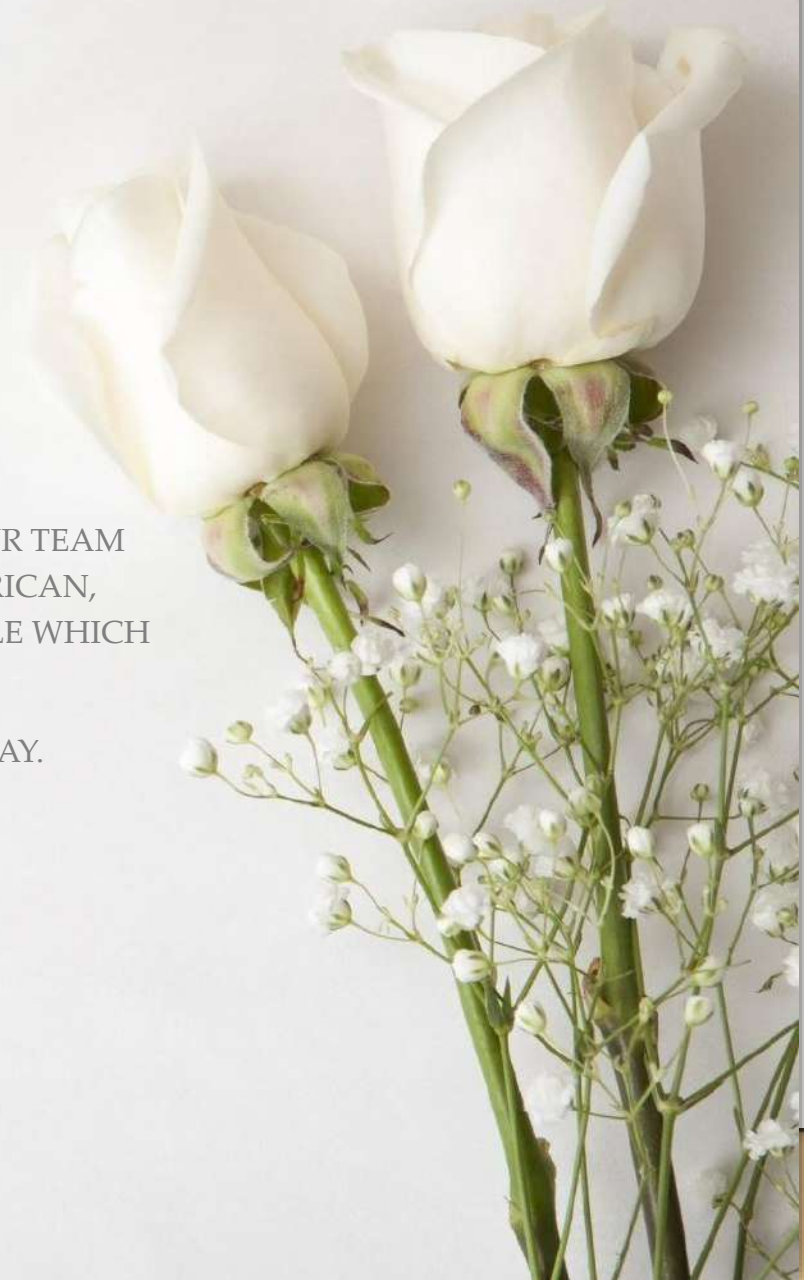
# The Venue Naperville

## *Weddings*

### CONGRATULATIONS

THE VENUE NAPERVILLE IS THE BEST DESTINATION FOR YOUR WEDDING CELEBRATIONS. OUR TEAM SPECIALIZES IN WEDDING PLANNING AND ARE DIVERSE WITH MULTIPLE CULTURES; AMERICAN, JEWISH, AND SOUTH ASIAN WEDDINGS. OUR HOTEL FEATURES ELEGANCE AND MODERN STYLE WHICH MAKES THE PERFECT CHOICE FOR A PICTURE-PERFECT WEDDING.

OUR WEDDING SPECIALIST AND EVENTS TEAM WILL BE WITH YOU EVERY STEP OF THE WAY.



## ALL WEDDING PACKAGES INCLUDE THE FOLLOWING SERVICES

- ❖ Elegant cocktail reception with hors d'oeuvres served butler style
  - ❖ Time to Celebrate with 4 hours of open bar.
  - ❖ Champagne Toast your for loved ones & your Guests
- ❖ Elegantly Prepared four course meals. Soup, Salad, entrée and custom design wedding cake by Baking Institute Bakery
  - ❖ Wine Service during Dinner Service
  - ❖ Coffee & Hot Tea Station with Dessert
- ❖ Dedicated Wedding Coordinator for the entire planning process and the Day of.
- ❖ Banquet Manager to assure seamless execution on the day off your big day.
- ❖ Ivory floor length table linen, Ivory/White Napkins, 4 Votive Candles on the Tables, Mirror Base, Dance Floor, Stage for the Head Table only.
  - ❖ Private complimentary tasting for up to 6 guests
  - ❖ Complimentary Suite for wedding couple on evening of their Reception

# Wedding Ceremony Package

- **Ceremony \$10 per person – Minimum of \$1,000**
- Ceremony fee Includes:
  - Theatre style seating for your guests
  - House chairs
  - Wedding Coordinator and Complimentary Rehearsal Ceremony
- **Elevate your Ceremony Service with: Bottled Water, Butler Passed Champagne and Chiavari Chairs at \$20.00 Per Person.**



# Romantic Package



- Three Pre-Selected Butler Passed Hors d'oeuvres
- Four Course Dinner:
  - Soup, Salad, Entrée and Wedding Cake as Dessert
- Four Hour Premium Open Bar
- Unlimited Wine Service During Dinner

**Package Pricing starts at \$70 per person**

# Royal Wedding Package

- Four Pre-Selected Butler Passed Hors D'oeuvres
- Five Course Dinner Service:
  - Soup, Salads, Intermezzo, Entrée and Wedding Cake as Dessert
- Four Hour Top Shelf Brands Open Bar
- Chiavari Chairs – Gold/White/Black/Silver/Clear
- Gold or Silver Charge Plates for Head Table
- One Tall Cylinder Vase with Floating Candle per table
- One weekend night anniversary stay with breakfast for two

**Package pricing starts at \$100 per person**





# Hors D'oeuvres – Warm



- Maryland style Crab Cakes with Crème Fraiche
- Poached Tarragon Chicken Purses
- Spiced Chicken Satay with Peanut Coconut Sauce
- Chicken & Roasted Vegetable Quesadilla
- Petite Spinach Quiche
- Spanakopita Triangles
- Chipotle Steak and Bell Pepper Churrasco Skewers
- Crispy Chicken Pot Stickers with Ginger Soy Sauce
- Crab Rangoon with Plum Sauce
- Black Bean And Corn Empanadas
- Vegetables Spring Rolls
- Honey Sriracha Chicken meatballs
- Mini Corned Beef Reuben Platini Sandwich
- Coconut Lobster Skewer (\$3.00/Piece)
- Marinated Baby Lamb Chop with Pesto Crust (\$5.00/Piece)

# Hors D'oeuvres – Cold

- Rare Tenderloin on Crostini with Horseradish Cream
- Traditional Bruschetta with Roma Tomatoes and Basil
- Oriental Shrimp with Pea Pods
- Antipasto Skewer
- Giardiniera Skewer
- Cilantro Pineapple shrimp Skewer
- Boursin Cheese, Apple and Walnuts on a Crostini
- Blue Cheese Mousse Stuffed Dates
- Sushi: Assorted Maki and Nigiri Served with Wasabi and Ginger Soy Sauce (\$3.00/Piece)
- Blackened Scallops in a Black Bean Salsa (\$3.50/Piece)



# Soups

- Roasted Roma Tomato Bisque with Basil
- Vegetable minestrone and aged Parmesan Cheese
- Potato Fennel Soup
- Chicken with Minnesota Wild Rice
- Cream of Wild Mushroom with Thyme Leaves
- Seafood Bisque Soup (\$3.00/Per Person)
- **Seasonal Available October – February**
  - Butternut Squash with Poached Ginger
- *Soup can be encrusted (\$4.00 per person)*





# Salad



- **Traditional Caesar Salad** – Grape Tomatoes, Accent of Focaccia Bread and Shredded Parmesan Cheese
- **Caprese Salad** – Seasonal Greens, Tomatoes, Fresh Mozzarella & Basil Vinaigrette
- **Spinach Salad** – Sliced Red Onions, Sliced Goat Cheese Toasted Sesame Seeds with Citrus Vinaigrette
- **Super Salad** – Kale, Radicchio, Red Grapes, Fresh Seasonal Berries with Marsala Wine Dressing
- **Embassy Salad** – Field Greens, Crumbled Gorgonzola Cheese, Chopped Walnuts with Apricot Vinaigrette,
- **Harvest Salad** – Assorted Field Greens, Red Cheery Tomatoes, Sliced of Red Beets, Farmer’s Cheese, Caramelized Pecans with Champagne Vinaigrette
- **Mediterranean Wedge** - Artisan Wedge Cut Lettuce, Marinated Cherry Tomatoes, Kalamata Olives, Red Onions, Feta Cheese, Seedless Cucumber, Roasted Garlic with Oregano Vinaigrette
- **\*Intermezzo:** Lemon, Raspberry, Mango or Strawberry  
\*Royal Wedding package only

## Entrée - Chicken



- **Hoisin Marinated Chicken Breast** - 10oz Airline chicken Breast, Roasted medley Potatoes, Green Beans and Carrots  
Romantic: \$115 / Royal: \$145
- **Stuffed Roasted Chicken Breast** - Roasted Peppers, Israeli Cous Cous, Tamarind Glaze, Roasted Zucchini, Yellow Squash, Carrots and Potato Cakes  
Romantic: \$115 / Royal: \$145
- **Lemon Chicken** - Chicken Breast Dusted in Seasoned Flour Artichoke Heart and Spinach in Garlic Lemon Sauce  
Romantic: \$115 / Royal: \$145

## Entrée – Beef\*



- **Slow Roasted Prime Rib of Beef** - Natural Au Jus, Pesto Mashed Potatoes, Broccoli Rabe and Baby Carrots  
Romantic: \$125 / Royal: \$155
- **Grilled New York Strip Steak (14oz.)** - Vidalia Onions, Gremini Mushroom Confit, Red Bliss Potatoes, Roasted Corn, Red Peppers and Fava Beans  
Romantic: \$125 / Royal: \$155
- **Seared Filet Mignon (8oz.)** - Demi Shallot Reduction, Horseradish Mashed Potatoes, Spinach & Butternut Squash  
Romantic: \$125 / Royal: \$160

\*Beef prices are subject to change based on market pricing

## Entrée - Seafood



- **Seared Swordfish** – Mango Papaya Relish, Lemon Thyme Risotto, Green Beans & Roasted Heirloom Sliced carrots  
Romantic: \$115 / Royal: \$155
- **Seared Walleye** – Riesling Chive Cream and Lime Vinaigrette on Farrow Scallion Pilaf and Seasonal Vegetables –  
Romantic: \$125 / Royal: \$150
- **Black Pepper Crust Chilean Sea Bass**– Chimichurri Sauce, Red Pepper and Wild Rice Polenta, French Green Beans with Pimento  
Romantic: \$125 / Royal: \$165
- **Parmesan Encrusted Halibut** – Boiled Lemon Parsley Bliss Red Potatoes Heirloom Cauliflower and Diced Red Peppers  
Market Price



# Combination Entrées



- **Lemon Pepper Chicken Breast & Jumbo Prawns** - Lemongrass Essence, Smoked Asiago Polenta, Sauteed Broccolini, Red & Yellow Bell Peppers –  
Romantic: \$115 / Royal: \$155
- **Basil Marinated Chicken Breast & Seared Salmon** – Cucumber Relish, Garlic Mashed Potatoes, Asparagus in a squash Ring  
Romantic: \$125 / Royal: \$155
- **Truffle Demi Reduction Petite Filet Mignon & Chicken Breast** – Root Vegetables/Carrots, Grilled Asparagus  
Romantic: \$125 / Royal: \$160
- **Cabernet Reduction Filet Mignon & Chilean Sea Bass** – Chipotle Salsa, Roasted Fingerling Potatoes, Bok Choy and Carrots  
Romantic: \$135 – Royal: \$165
- **Seared Cilantro Rubbed Salmon & Tandoori Style Chicken Breast** – Goby Roasted Yukon Potatoes, Green and Purple Cauliflower  
Romantic: \$135 – Royal: \$165



# Entrée – Vegetarian



## **Vegetable Strudel**

Spinach, Basmati Rice, Sundried Cherries and Mushroom with Red Pepper Cream Sauce

## **Eggplant Napoleon**

Goat Cheese and Marinara Sauce

## **Vegetables Stack**

Zucchini, Yellow Squash, Tomato, Red Onions, Carrots, Portobello Mushrooms, Boursin Cheese with Tomato Sauce

## **Whole Wheat Penne Pasta**

Spinach, White Mushrooms, Olive Oil and Seasoning

**Romantic: \$70 / Royal: \$100**

## Kids & Vendors Meals - 4 - 12yrs Old



### **Kids Meals:** 4 – 12 years old

Assorted Diced Fresh Fruit

Choice of:

- Breaded Chicken Fingers with French Fries
- Baked Macaroni and Cheese
- Grilled Hamburger with French Fries
- Grilled Beef Hot Dog with French Fries

Wedding Cake Served as Dessert

\$35.00 Per Child

### **Vendor Meals**

Plated Hot Entrée

\$70 Per Vendor

# Sides

## Starch

Red Roasted Potatoes with Rosemary

Yukon Gold Garlic Mashed Potatoes

Creamy Risotto

Cheese Lyonnaise Potatoes



## Vegetables

Broccoli or Broccolini

Vegetables Medley

Roasted Sweet Yellow and Red Peppers

Grilled Asparagus

Sautéed Spinach



# Dessert Delights

## Minimum of 100 People: Choose 10 items

Individual Fresh Fruit Tarts, Vanilla Napoleon, Chocolate Opera Cake, Brownie Bites, Cream Puff Swans, Miniature Grand Marnier Cheesecakes, Nutella Cake Shooters, Gourmet Key Lime Tarts, Chocolate covered Strawberries, Miniature Cupcakes, Chocolate Truffles, Miniature Eclairs, Petite Pecan Squares, Miniature Cannoli, Crème Brulé Custard, Assorted Mini Macrons, Raspberry Ganache Tart, Cheesecake, Lollipops, Fresh Berries in Martini Glasses, and White Flour Petit Fours

\$25

Elaborate Seasonal Fresh Fruits Display at \$8.00 Per Person





# Display or Action Stations

## **The Antipasto \$300.00 / Serves 30 People**

An artistic Display of Capicola, Soppressata, Landjaeger, Chorizo, Blood Sausage, Chorizo, Blood Sausage, Cherry Tomatoes, Black and Green Olive, Red Onions Marinated in Fresh Herbs Served with Crispy Bread and Focaccia Bread

## **Seafood Station \$850.00 / Display of 100 Pieces**

Alaskan Snow Crab Claws, Seasonal Oysters, Jumbo Golf Shrimp, marinated Mussels, Traditional Cocktail Sauce, Horseradish, Lemon and Shallot Vinaigrette

## **The Mediterranean Delight / \$350 Serves 50 People**

Grilled Vegetables Kabob, Kalama Black Olives, Feta Cheese, Hummus, Artichokes, Cherry Peppers, Flatbreads, Crackers and Pita Bread

## **Imported and Domestic Cheese Display \$500 / Serves 75 People**

An Assortment of International Cheeses, Specialty Breads and Crackers, Grapes and Dried Fruit, Jam and Assorted meats



Chef fee of \$150.00 per chef, per hour is required.



Keep The Party Going with Late Night Delight  
\$30 Per Guest – Choose Two and Minimum of 75ppl

Grilled Cheese Triangles with Tomato Bisque soup mini cup

Assorted 3 different flavor Popcorn, Cheddar, Caramel and Parmesan

Mini Burgers with Cheese and Pickles

Assorted Pizza, cheese, Pepperoni, vegetarian



# Premium BAR

- Grey Goose Vodka
- Beefeater
- Jim Beam
- Bacardi Rum
- Daniels
- Canadian Club
- Dewar's Scotch
- Corazon Silver Tequila
- Christian Brothers Brandy
- Bud Light Lite, Miller Lite , O'Doul's Budweiser, Heineken, Corona, Non-Alcoholic Beer, Assorted Soft Drinks, Bottled Water, Assorted Juices & Mixers

- Four Varietals of Upgraded Wines to include: Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot



## Top Shelf BAR

- Tito Vodka
- Tanqueray Gin
- Bulliet, Bacardi light Rum
- Captain Morgan Spiced Rum
- Jack Daniel's
- Patron Silver Tequila
- Glen Levitt 12
- *Macallan 12*
- Crown Royal Whiskey
- Johnnie Walker Black Scotch
- Christian Brothers Brandy
- Remy Martin VSOP Cognac
- Upgraded Wines includes, Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot



*Upgrade from Premium Bar for \$10.00 per person*

# The Venue Naperville Policies

## Design and Coordination

From the elegance of a simple affair to the most elaborate, we will ensure a uniquely perfect occasion. It is our pleasure to assist with menu selection, décor, lighting, linens and entertainment.

## Parking Arrangements

Complimentary Self-Parking is available for your guests. Valet Parking is available for an additional Fee. Please ask your Catering Manager for information and pricing.

## Coat Check

When weather conditions dictate, a coat check may be arranged for your guests on either cash or hosted basis. The charge is \$2 per coat, with a minimum charge of \$300 per attendant. One coat attendant is required per 100 guests.

## Service Charge and Sales Tax

Prices are subject to Service Charge and Tax (Currently 8.75% Sales Tax and 24% Service Charge.) ***Tax and service charge are subject to change without prior notice.***

## Deposit and Payment Procedures

Upon confirmation of the event, a deposit of **\$5,000** of the catering minimum is required with the signed agreement to hold the space. Additional deposits will be required at the following times prior to arrival date: 180 days and 30 days. Final pre-payment is required 3 business days prior to your function and must be in form of a credit card or cashier's check. The Venue requires a credit card on file for any additional charges.

## Discounts and Pricing

A 10% package discount is offered for wedding receptions held on Fridays and Sundays, some exclusions apply. The final balance is subject to applicable tax and service charge.