

WEDDING MENU

# EMBASSY SUITES

By Hilton  
Chicago - Naperville



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1823 Abriter Court | Naperville, IL 60563  
630-799-5900

# CONGRATULATIONS!

## EMBASSY SUITES BY HILTON CHICAGO – NAPERVILLE

is the best place for your upcoming wedding. From guest rooms for out-of-towners to Ceremonies to Receptions, Embassy Suites Naperville – Chicago has your wedding covered!

Our team specializes in diverse planning with multiple cultures:

American, Jewish, South Asian and More!

Our hotel features an elegant, modern style, making it the premier choice  
for your picture-perfect wedding!

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## WEDDING PACKAGES

### INCLUDE THE FOLLOWING SERVICES

Elegant cocktail reception with Hors D'oeuvres served Butler Style

Champagne Toast for your Guests

Elegant Four Course Dinner Including: Soup, Salad, Entrée & Custom Wedding Cake

Wine Service During Dinner

Coffee & Hot Tea Station with Dessert

Dedicated Coordinator throughout the wedding planning process

4 Votive Candles on the Tables, Mirror Base and Dance Floor

Private Complimentary Food Tasting for up to 4 guests

Complimentary Suite for wedding couple on evening of their Reception

Hilton Honor Points

## WEDDING CEREMONY PACKAGE

### Ceremony Fee Includes:

Theatre style seating for your guests with Banquet Chairs  
Complimentary Rehearsal Ceremony

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Ceremony Fee \$10 per person – Minimum of \$1, 500

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### Elevate your Ceremony:

Add Bottled Water, Butler Passed Champagne & Chiavari Chairs

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\$20.00 Per Person

## ROMANTIC PACKAGE

Three Pre-Selected Butler Passed Hors d'oeuvres

*Four Course Dinner Service:*

Soup, Salad, Entrée and Wedding Cake as Dessert

Four Hour Premium Open Bar

Coffee & Hot Tea Service During Dinner

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Package Pricing starts at \$79.00/Person

## ROYAL PACKAGE

Four Pre-Selected Butler Passed Hors D'oeuvres

*Four Course Dinner Service:*

Soup, Salads, Entrée and Wedding Cake as Dessert

Five Hour Top Shelf Brands Open Bar

One Tall Cylinder Vase with Floating Candle per Table

One Weekend Night Anniversary Stay with Breakfast for Two

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Package pricing starts at \$115/Person

## REGAL PACKAGE

Six Pre-Selected Butler Passed Hors D'oeuvres

*Five Course Dinner Service:*

Soup, Salads, Intermezzo, Entrée and Wedding Cake as Dessert

Five 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

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Package pricing starts at \$125/Person



# *Dinner Options*



## *Soups*

CHICKEN NOODLE	BUTTERNUT SQUASH WITH POACHED GINGER
VEGETABLE MINISTRONE & AGED PARMESAN CHEESE	SEAFOOD BISQUE +\$3.00/PERSON
POTATO FENNEL	ENCRUSTED SOUP +\$3.00/PERSON
CHICKEN WITH MINNESOTA WILD RICE	
SEASONAL SOUP SELECTIONS AVAILABLE OCTOBER – FEBRUARY +\$3.00/PERSON ASK YOUR MANAGER FOR OPTIONS	

## *Salads*

TRADITIONAL CAESAR SALAD Grape Tomatoes, Accent of Focaccia Bread and Sharded 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
EMBASSY SALAD Field Greens, Crumbled Gorgonzola Cheese, Chopped Walnuts with Apricot Vinaigrette
HARVEST SALAD Assorted Field Greens, Red Cherry 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, Strawberry – Ask your sales manager for Seasonal Options

\$3.00/PERSON

## *Starches*

YUKON GARLIC MASHED POTATOES  
ROASTED YUKON POTATOES  
FINGERLING POTATOES  
DAUPHINOISE POTATOES  
WILD RICE

## *Vegetables*

GREEN BEANS WITH LEMON GARLIC BUTTER  
ROASTED VEGETABLE MEDLEY  
GLAZED FRENCH BABY PETITE CARROTS  
LEMON HERB BROCCOLI  
ASPARAGUS

## *Chicken Entrées*

### HERBED CHICKEN BREAST

Marinated Chicken Breast with Herb Butter

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ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

### CHICKEN PICCATA

Lightly Seared Chicken Breast with White Wine Garlic Sauce

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ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

### STUFFED CHICKEN BREAST

Sundried Tomatoes, Asparagus & Mozzarella Cheese with a Chardonnay Cream Sauce

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ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

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## *Beef Entrées*

### SLOW ROASTED PRIME RIB

Natural Au Jus

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ROYAL \$99.00 | ROMANTIC \$125.00 | REGAL \$135.00

### GRILLED NEW YORK STRIP STEAK

Port Wine Glaze

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ROYAL \$99.00 | ROMANTIC \$125.00 | REGAL \$135.00

### SEARED FILET MIGNON

Demi Shallot Reduction

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ROYAL \$99.00 | ROMANTIC \$125.00 | REGAL \$140.00

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## *Seafood Entrées*

### GRILLED HALIBUT

With Tomatoes Provencal with Baby Spinach

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ROYAL \$89.00 | ROMANTIC \$125.00 | REGAL \$145.00

### SEARED SEA BASS

With Chardonnay Cream Sauce

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ROYAL \$89.00 | ROMANTIC \$125.00 | REGAL \$145.00

### GRILLED SALMON

Ginger glazed with citrus leaks

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ROYAL \$89.00 | ROMANTIC \$125.00 | REGAL \$145.00

## *Vegetarian Entrées*

### VEGAN RATATOUILLE LATTICE

Vegan Eggplant Ratatouille with Vegan Pesto & Cheese in a Flaky Puff Pastry – with Tomatoes Ragu Sauce

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ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

### ANGEL HAIR PASTA

Topped with assorted Julienne vegetables in a light, vegetable broth

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ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

### CAVATAPPI PASTA

With Roasted Vegetables in a Marinera sauce. Topped with crumbled Goat cheese

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ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

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## *Combination Entrées*

ASK YOUR SALES MANAGER FOR COMBINATION ENTRÉE OPTIONS

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## *Kids Meals*

ASSORTED DICED FRESH FRUITS WITH STRAWBERRIES

BREADED CHICKEN FINGERS WITH KETCHUP AND FRIES

BAKED MACARONI AND CHEESE

GRILLED HAMBURGER WITH FRIES

INDIVIDUAL CHEESE PIZZA

WEDDING CAKE OR ICE CREAM SUNDAE

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\$30.00 / PERSON

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## *Vendor Meals*

Wedding Entrée

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\$40.00 / PERSON



# Desserts

PLEASE CHOOSE TEN ITEMS. ITEMS WILL BE PORTIONED THREE PIECES PER PERSON

For a minimum of 100 People

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\$25.00 PER PERSON

Individual Fresh Fruit Tarts

Chocolate Truffles

Vanilla Napoleon

Miniature Eclairs

Chocolate Opera Cake

Petite Pecan Squares

Brownie Bites

Miniature Cannoli

Cream Puff Swans

Crème Brûlée Custard

Miniature Grand Marnier

Assorted Mini Macrons

Cheesecakes

Raspberry Ganache Tart

Nutella Cake Shooters

Cheesecake

Gourmet Key Lime Tarts

Lollipops

Chocolate covered Strawberries

Fresh Berries in Martini Glasses

Miniature Cupcakes

White Flour Petit Four

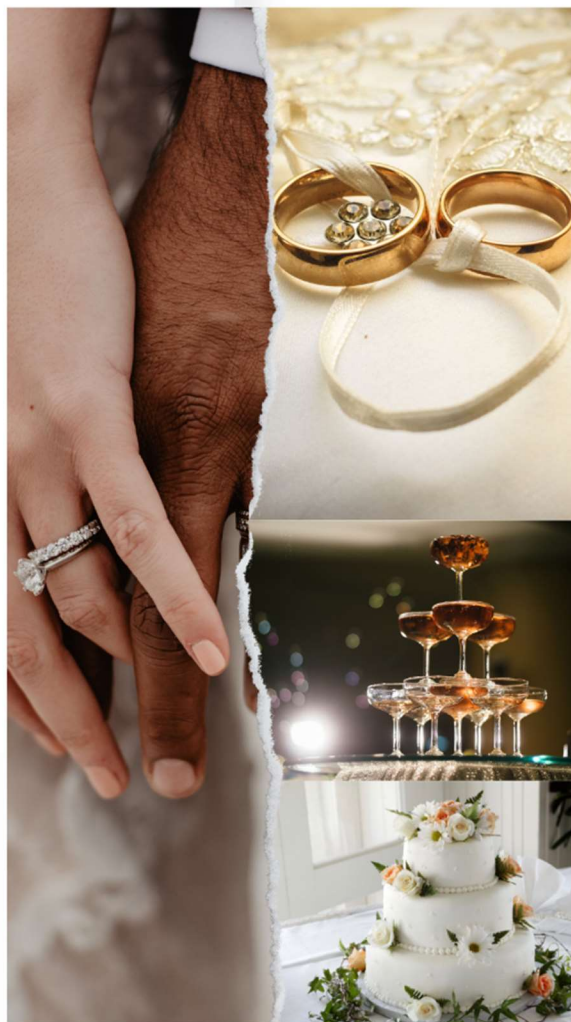
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ELABORATE SEASONAL FRESH FRUIT DISPLAY

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\$8.00/PERSON





# *Receptions*



# Cold Hors D'oeuvres

Butler Passed

TRADITIONAL BRUSCHETTA WITH ROMA TOMATOES & BASIL

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ANTIPASTO SKEWER

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CILANTRO PINEAPPLE SHRIMP SKEWER

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BOURSIN CHEESE, APPLE & WALNUT CROSTINI

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ASSORTED FRESH SUSHI

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\$4/PIECE

BLACKENED SCALLOPS & BLACK BEAN SALSA

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\$4/PIECE

RARE TENDERLOIN & HORSERADISH CREAM CROSTINI

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\$4/PIECE

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# Hot Hors D'oeuvres

Butler Passed

SPICED CHICKEN SATAY & PEANUT  
COCONUT SAUCE

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CHICKEN & ROASTED VEGETABLE  
QUESADILLA

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SPANIKOPITA TRIANGLES

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CRISPY CHICKEN POTSTICKERS  
With Ginger Soy Sauce

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BLACK BEAN AND CORN EMPANADAS

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HONEY SRIRACHA MEATBALLS

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VEGETABLE SPRING ROLLS

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COCONUT LOBSTER SKEWER

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\$3.00 /PIECE

CRAB RANGOON & ORIENTAL GLAZE

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PREMIUM CRAB RANGOON  
& CHILI GARLIC SAUCE

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\$3.00/PIECE

MARINATED  
BABY LAMB CHOPS  
WITH PESTO CRUST

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\$5.00/PIECE

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

## *Stations*

### THE ANTIPASTO

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.

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\$300.00/30 PEOPLE

### SEAFOOD SENSATION

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

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\$850.00/100 PIECES

### THE MEDITERRANEAN DELIGHT

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

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\$350.00/50 PEOPLE

### IMPORTED & DOMESTIC CHEESE DISPLAY

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

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\$500.00/75 PEOPLE

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## *Late Night Snacks*

Keep the party going! Please choose Two Items

For a minimum of 100 People

GRILLED CHEESE TRIANGLES WITH TOMATO BISQUE SOUP MINI CUP

CHADDAR, CARAMEL AND PARMESAN FLAVORED POPCORN

MINI BURGERS WITH CHEESE AND PICKLES

ASSORTED PIZZA, CHEESE, PEPPERONI, VEGETARIAN

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\$30.00/PERSON

## *Premium Bar*

Juices  
Soft Drinks  
Bottled Water

Tito's Vodka  
Bombay Sapphire Gin  
Jack Daniel's Tennessee Whiskey  
Bacardi Silver Rum  
Bulleit Bourbon  
Patron Silver Tequila  
Dewar's Scotch  
Amaretto  
Peach Schnapps

### Premium Bar BEERS

Miller Lite  
Stella Artois  
Corona  
O'Doul's (N.A)  
Truly  
High Noon

### Premium Bar WINES

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Merlot  
Sparkling Wine

*Please choose ONE Red and ONE White or Sparkling for your guests*

## *Top Shelf Bar*

Juice  
Soft Drinks  
Bottled Water

Grey Goose Vodka  
Tanqueray Gin  
Captain Morgan Rum  
Bulleit Bourbon  
Jack Daniel's Tennessee Whiskey  
Johnny Walker Black Label Scotch  
Casamigos Tequila  
Amaretto  
Peach Schnapps

### Top Shelf Bar BEERS

Miller Lite  
Stella Artois  
Corona  
O'Doul's (N.A)  
Truly  
High Noon

### Top Shelf WINES

Chardonnay  
Pinot Grigio  
Cabernet Sauvignon  
Merlot  
Sparkling Wine



## Specialty Wines

Available upon request and must be ordered in advance.

Additional charges may apply. Each bottle of wine serves approximately 5 glasses.

Upgraded wines orders must be placed two weeks prior to the anticipated event date to ensure delivery from hotel purveyors.

## Signature Drinks

Available upon request and must be ordered in advance.

Additional charges may apply. Signature drink orders must be placed two weeks prior to the anticipated event date to ensure delivery from hotel purveyors.

## Cash / Hosted Bar

Each bar will have Soft Drinks, Bottled Water & Juices available for purchase.

*Hosted Bar Pricing based on Consumption. MAXIMUM of FIVE Hours*

### PREMIUM BRANDS

Beefeater Gin	\$9 / \$7
Bacardi Rum	\$9 / \$7
Dewar's Scotch	\$9 / \$7
Corazon Silver Tequila	\$9 / \$7
Christian Brothers Brandy	\$9 / \$7
Canadian Club Whiskey	\$11 / \$9
Jack Daniels Tennessee Whiskey	\$11 / \$9
Jim Beam Kentucky Bourbon	\$11 / \$7
Grey Goose Vodka	\$11 / \$9

### TOP SHELF BRANDS

Captain Morgan Spiced Rum	\$11 / \$9
Tito's Vodka	\$12 / \$10
Tanqueray Gin	\$12 / \$10
Bulleit Bourbon	\$12 / \$10
Patron Silver Tequila	\$12 / \$10
Basil Hayden Bourbon	\$12 / \$10
Glen Levitt 12yr Scotch	\$13 / \$11
Macallen 12yr Scotch	\$13 / \$11
Crown Royal Canadian Whiskey	\$13 / \$11
Johnnie Walker Black Label Scotch	\$13 / \$11

## Beer Selection

Miller Lite | Stella Artois | Corona | O'Doul's (N.A)

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\$7 / \$5 Each

High Noon | Truly

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\$8 / \$6 Each

## Wine Selection

Chardonnay | Pinot Grigio | Cabernet Sauvignon | White  
Zinfandel | Merlot | Sparkling Wine

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\$9 / \$7 per Glass

## Upgraded Wine Selection

Kim Crawford, Josh and Ruffino Brands

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\$11 / \$9 per Glass

## Soft Drinks

Soda | Juice | Bottled Water

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\$6 / \$4 per Glass

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

# *Hotel Policy*

## 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.

## ACCOMMODATIONS

Embassy Suites Naperville is pleased to offer a special group hotel room rate for you and your guests. Rates are quoted at the time of contract signing and are always based on availability. Minimum number of guest rooms is determined at the time of contract signing and is based on availability. Additional guest rooms are based on availability and may be at the prevailing rate.

## 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. Embassy Suites Naperville 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, excluding Holiday Weekends and Holidays. The final balance is subject to applicable tax and service charge.

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