

# CHEZ HOTEL

## 2024 Wedding Package



### A LUXURIOUS EVENING WEDDING

Gold Chivari Chairs  
White Floor Length Table Linen  
White Napkins  
3 Votive Candles as Centerpieces  
Gold Beaded Charger Plates

Six Hour Reception Package with a 5 Hour Open Premium Bar

Champagne and Strawberry Station Greeting in Lobby or Inside Room

Four Course Plated Dinner to include Custom Butter-cream Wedding Cake

Chez Select Red and White Wine Table side  
International Coffee & Tea Service

Private Bridal Suite  
Presidential Suite For Couple at Hotel

A taxable service charge (currently 21%) and sales tax (currently 11.25%) will be added onto all pricing. Sales tax and service charge are subject to change. Menu pricing is subject to an annual increase of 5%.

# Stay At Chez

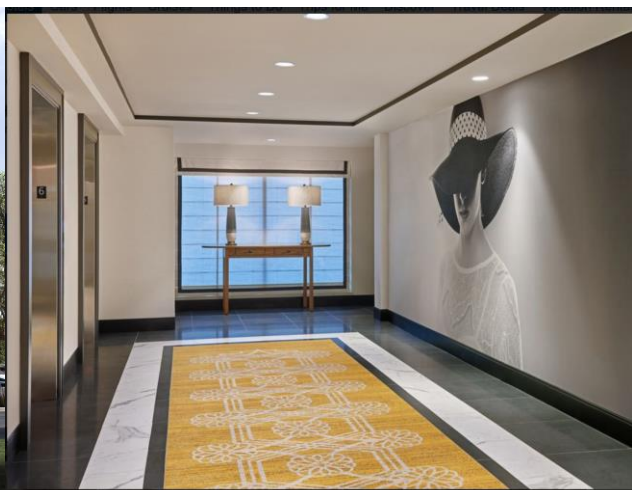
Chicago Northwest's Suburbs only 4-Star Luxury  
Boutique Hotel  
Early Check-In Priority for Wedding Reception Guest  
Selection of King or Queen Beds  
Discounted Guest Room Rates

## Friday & Sunday Reception

Receive 10% Savings  
5.5 Hours Reception, 4 Hours of Open Bar, 2 Hors D Oeuvres & 2 In House Decor Items

## Minimum Revenue

\*A food and beverage minimum requirement will apply to your event.\* The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) or a minimum package price per person. This minimum may vary based upon the day of the week and date of interest. Only food and beverage ordered through the hotel will apply.



# Ceremony

CEREMONY | \$10.00 per person  
(Minimum Fee of \$1,000 Will Apply)

Set-Up and Room Usage Fee Includes

Chivari Chairs, Staging

1 hour of Room Rental

# Chez Bar

Premium Bar

**5 Hours Open Bar Included**

Add extra hour/s of open bar-\$14.00pp

Kettle One, Bombay Sapphire, Chivas Regal, Jack Daniel's,  
Captain Morgan, Glenfiddich, Seagram's VO, 1800 Silver &  
Courvoisier VS Chez Select Chardonnay, Cabernet Sauvignon &  
Merlot Imported & Domestic Beer Assorted Soft Drinks,  
Mineral Waters & Fruit Juices

# Hors D'oeuvre

Selection of 4 12.00 per person

**\*\*Butler Passed unlimited for 1 Hour**

Mini Chicken Dijon Puff Pastry  
Chicken Tempura  
Beef and Blue Cheese Crostini  
Falafel Bites with Lemon Twist Hummus  
Marinated Roma Tomatoes and Mozzarella Crostini  
Coconut Shrimp, Orange Essence Chile sauce  
Stuffed Mushrooms with Spinach and Cheese  
Beef Skewers, Teriyaki  
Crab Beignet  
Vegetarian Spring Rolls, Peanut Sauce

# Soup

Roasted Fennel and Tomato Cream, Spinach, Orzo

Leek and Potato Soup

Sweet Corn and Potato Bisque Poblano Biscuit

# Salad

Apple, Pecan, Feta, Spinach, Fresh Apples, Toasted Pecans, Sweet Cranberries, Bright Cider Vinaigrette

Chez Iceberg Wedge, Tomatoes, Chopped Egg, Crispy Bacon, Crumbled Blue Cheese, Blue Cheese Dressing

Romaine Salad, Shaved Parmesan, Toasted Croutons, Creamy Cesar Dressing

# Entrée

Lemon and Herb Roasted Chicken| \$80

Grilled Atlantic Salmon| \$84

Chilean Sea Bass | Market Price

Slow Braised Short Rib | \$90

Filet Mignon| \$95

Petite Filet Mignon with Amish Chicken Breast | \$99

Petite Filet Mignon with Chilean Sean Bass | Market Price

Pesto Pasta (GF, Vegan)| \$80

Chicken Fingers and Curly Fries (Kids Meals 3-11 yrs)| \$32

# Compliments

Yukon Mash, Roasted Rosemary , Twice Baked, Au Gratin, Garlic Butter

Grilled Asparagus with Carrots, Sautéed Veggies, Roasted Mushroom and Onion, Sautéed Brussel Sprouts

# Wedding Cake

CAKE FLAVORS

Yellow Chiffon, Chocolate Cake, Lemon Cake, Marble Cake

FILLINGS

Preserves: Strawberry, Raspberry, Mango, Apricot

Mousse: Chocolate, White Chocolate , Mocha

ICINGS

Italian Buttercream – White or Ivory

Cake is cut and served for dessert

# Guilty Pleasures

ICE CREAM BAR | \$10 per person

Assortment of 4 flavors with waffle cone/cups & garnishes

(M&Ms, Crumbled Oreo, Sprinkles,Chocolate Chips,Chocolate & Caramel Sauce)

SWEET DREAMS | \$15 per person

Chocolate covered strawberries, assorted mini seasonal tarts, mini cheesecake, dark chocolate Opera and assorted French pastries, Gourmet Coffee and International Tea

SWEET EXTRAVAGANZA | \$25 per person

Chocolate covered strawberries, assorted mini pastries , chocolate sculptures, chocolate baskets with raspberries, custom mousses with fruit, mini creme brulee, macaroons, fruit display,whole cakes of cheesecake-tiramisu-fruit cake-seasonal cakes  
Gourmet Coffee and International Tea

# Late Night

CHICAGO COMFORT | \$15

House made chips with Mini Fried Chicken Sandwiches & Mini burgers

TACO NACHO BAR | \$15

Ground beef tacos Nacho bar, Queso fundido, piquillo pepper, corn, scallion Fresh house made tortilla chips, salsa and guacamole