

# WESTIN®

HOTELS & RESORTS

The Westin Chicago North Shore  
2023



## Eat Well

Stay focused and energized during your meeting  
with these nutritious and energizing foods.

Dishes designed to stimulate your brain  
and fuel your productivity.

## A NIGHT TO REMEMBER

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Complimentary Deluxe Parlor Suite For The Bride And Groom On The Night Of The Wedding With Amenity

Two, Complimentary Standard Guestrooms For Parents Of The Bride And Groom On The Night Of The Wedding

Floor Length White Linens and White Napkins

Four Votive Candles per Table

Dance Floor

Table Numbers and Holders

Special Guestroom Rates and a Personalized Website for Your Guests

Complimentary Wedding Tasting for up to Six Guests

Private Tasting And Design Consultation For The Wedding Cake At Baking Institute (Additional Upcharges might apply based on final selections)

Complimentary Stay On Your 1 Year Anniversary With Breakfast Buffet For (2) In Saranello's

### WEDDING RECEPTION

1 Hour Cocktail Reception With 3 Additional Hours Of Familiar Bar Service

4 Butler Passed Hors D'oeuvres

Champagne Toast

Wine Service With Dinner

Three Course Dinner Includes: Choice Of Soup Or Salad, Main Entrée, Wedding Cake As Dessert & Tableside Coffee Service

### FAMILIAR BAR

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuervo Tradicional Silver Tequila, Dewars White Label, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessey VS

Blue Moon Belgian White

Miller Lite

### WEDDING CEREMONY

WEDDING CEREMONY

Opt to host your Ceremony & Reception on Site

Private Event Space

Seating

Raised Platform

Wired Standing Microphone

Day-use Changing Rooms for Bride and Groom

1000

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Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic

Canyon Road Cabernet Sauvignon

Canyon Road Chardonnay

Canyon Road Pinot Grigio

Canyon Road Merlot

Canyon Road Rose

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Water

All pricing is per person unless otherwise indicated. prices are exclusive of 25% service charge, 11% state sales tax, and 2.30% service charge tax Additional Charges: A 3% Event fee will be added to the food and beverage total, plus any applicable state and local taxes. This fee is not a gratuity and is used by hotel to cover discretionary costs of the Event..

## PRELUDE TO FOREVER

### PRELUDE TO FOREVER

Complimentary Deluxe Parlor Suite for the Bride and Groom on the Night of the Wedding With Amenity

\*Two Complimentary Upgraded Rooms for Parents of the Bride and Groom on the Night of the Wedding

Floor Length White Line & White Napkins

\*Chair Covers and Ties

Four Votive Candles per Table

Dance Floor

Table Numbers and Holders

Special Guestroom Rates and a Personalized Website for Your Guests

Complimentary Wedding Tasting For Up To Six Guests

Private Tasting And Design Consultation For The Wedding Cake At Baking Institute (Additional Upcharges might apply based on final selections)

\*Complimentary Suite on Your One-Year Anniversary with Breakfast Buffet for (2) In Saranello's Restaurant

### WEDDING RECEPTION

\*1 Hour Cocktail Reception with 3 Additional Hours of Favorite Bar Service

4 Butler Passed Hors d'oeuvres

Champagne Toast

Wine Service with Dinner

\*Four Course Dinner Includes: Soup, Salad, Main Entrée, Wedding Cake As Dessert & Tableside Coffee Service

### FAVORITE BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Maker's Mark, Jack Daniel's, Cazadores Blanco Tequila, Hennessy VS

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Private Event Space

Seating

Raised Platform

Wired Standing Microphone

Day-use Changing Rooms for Bride and Groom

1000

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic)

Kenwood Vineyards Chardonnay

Line 39 Pinot Noir

Bartenura Prosecco

Starborough Sauvignon Blanc

Spellbound Cabernet

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Waters

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## TO THE MOON...AND BACK

### TO THE MOON...AND BACK

Complimentary Deluxe Parlor Suite for the bride and groom on the night of the wedding with amenity

Two Complimentary upgraded rooms for parents of the bride and groom on the night of the wedding

\*Floor Length White Linens with White Napkins

\*Chiavari Chairs

Four Votive Candles per Table

Dance Floor

Table Numbers and Holders

Special Guestroom Rates and a Personalized Website for Your Guests

Complimentary Wedding Tasting for up to six guests

Private Tasting And Design Consultation For The Wedding Cake At Baking Institute (Additional Upcharges might apply based on final selections)

\*Complimentary suite on your 1 year anniversary with dinner for (2) in Saranello's

### WEDDING RECEPTION

\*1 Hour Cocktail Reception with 4 Additional Hours of Appreciated Bar Service

\*5 Butler Passed Hors d'oeuvres

Champagne Toast

Wine Service with Dinner

Four Course Dinner Includes Choices of Soup and Salad, Dinner Entrée, Wedding Cake as Dessert & Tableside Coffee Service

### APPRECIATED BAR

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek. Jack Daniel's. Crown Roval. & Hennessy Privilege VSOP

### WEDDING CEREMONY

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Opt to host your Ceremony & Reception on Site

Private Event Space

Seating

Raised Platform

Wired Standing Microphone

Day-use Changing Rooms for Bride and Groom

1000

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

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## HORS D'OEUVRES

### SELECT HORS D'OEUVRES...

Select Hors d'oeuvres based on your preferred package

#### CHILLED

TOMATO BRUSCHETTA

TANDOORI CHICKEN TARTLET

HUMMUSTINI, PITA CRISP & RADISH

SEARED AHI CRISP

SPICY TUNA SPOON, SRIRACHA AIOLI

CAPRESE SPOON, BALSAMIC GLAZE

CALIFORNIA ROLL

#### WARM

TOMATO SOUP SHOOTER WITH GRILLED CHEESE FINGER

INDIVIDUAL BEEF WELLINGTON

MOROCCAN LAMB MEATBALL, HARISSA AIOLI

ARTICHOKE BEIGNET

BRIE CHEESE & RASPBERRY EN CROUTE

PRETZEL CHICKEN SKEWER

PRETZEL TOASTED CHICKEN, SWEET CHILI

ORANGE MUSTARD

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### SELECT ENHANCEMENTS FOR AN ADDITIONAL FEE

#### INDIVIDUAL SHRIMP COCKTAIL

**\$4.00**

#### SALMON NORI

**\$3.00**

PICKLED GINGER & SOY SAUCE 3

#### PETITE CRAB CAKE

**\$5.00**

JALAPEÑO TARTAR SAUCE

#### CHIMICHURRI LAMB CHOP

**\$5.00**

POMEGRANATE DRIZZLE 5



# BEGIN

## SELECT BASED ON...

Select based on your preferred package

### SOUP

#### FENNEL AND POTATO CREAM

Focaccia Crouton, Frond Garnish, Fennel Pollen

#### BUTTERNUT SQUASH SOUP

Spiced Pumpkin Seeds

#### WILD MUSHROOM BISQUE

Truffle Crème Fraiche, Mushroom Chips, Porcini Powder

### SALAD

#### MIXED GREENS

Baby Greens, Petite Tomatoes, Kalamata Olive, Cucumber & Pine Nuts,  
Buttermilk Ranch & Balsamic Vinaigrette

#### BABY SPINACH

Pea Shoots, Cherry Tomato Halves, Watermelon Radish, Pickled Red Onion  
& Feta, Cabernet Vinaigrette

#### ROASTED BEET SALAD

Citrus Roasted Beets, Baby Kale, Arugula & Frisee, Nasturtium, Pistachio  
Crusted Goat Cheese, Citrus Vanilla Vinaigrette

#### CAESAR SALAD

House Cured Tomatoes, Parmesan Cheese & Garlic Crouton with Creamy  
Caesar

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## SELECT ENHANCEMENTS FOR AN ADDITIONAL FEE

### LOBSTER BISQUE

**\$5.00**

#### LOBSTER BISQUE 5

Crème Fraiche, Chopped Poached Seafood, Chive

#### ROASTED CORN & CRAB CHOWDER 5

Applewood Smoked Peppered Lardons, Spiced Popcorn

### FARMERS MARKET GREENS

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Baby Frisee, Scarlet Spinach, Lola Rosa & Baby Arugula, Maytag Blue  
Cheese, Sun-dried Cherries & Poached Pear 4

## MAIN DISH

### SELECT UP TO (2) ENTRÉES

Select up to (2) Entrées, each to be priced based on per person package price

Prices are reflective of the following Packages:

A Night to Remember / Prelude to Forever / To the Moon...And Back

### BEEF

Seasonal options available

#### GRILLED FILLET MIGNON

102 / 114 / 126

Red Onion Confit, Melted Leek & Honey Whipped Potato  
& Sauce Bordelaise

#### CHAR-GRILLED NEW YORK STRIP

99 / 111 / 123

Wild Mushroom Relish, Pommes Dauphinoise with a  
Burgundy Demi-Glace

#### GRILLED FLAT IRON STEAK CHIMICHURRI

99 / 111 / 123

Roasted Fork Tender Fingerling Potatoes, Chimichurri  
Infused Demi-Glace

#### RED WINE BRAISED SHORT RIBS

100 / 112 / 124

Gremolada Mashed Potatoes, Red Wine Pan Reduction

### CHICKEN

Seasonal options available

#### PRETZEL CRUSTED CHICKEN

92 / 104 / 116

Blistered Cherry Tomato, Buttermilk Mashed Potatoes,  
Grain Mustard Demi-Glace

#### PEPPER BACON WRAPPED CHICKEN BREAST

92 / 104 / 116

Dauphinoise Potatoes, Field Mushroom Port Wine Glace

#### HERB INFUSED ROAST CHICKEN CHOP

89 / 101 / 113

Garlic Whipped Potatoes. Brandied Cherrv Beurre Rouge

**PISTACHIO CRUSTED CHICKEN BREAST**

92 / 104 / 116

Caramelized Shallot Whipped Potatoes, Port Wine Demi-Glace

**ROASTED GARLIC TARRAGON CHICKEN BREAST**

91 / 103 / 115

Goat Cheese Potato Tart, Red Wine Demi Glace

**DRIED FRUIT & RED ONION STUFFED CHICKEN**

91 / 103 / 115

Three Potato Galette, Shallot Merlot Demi-Glace

**SEAFOOD**

Seasonal options available

**HOUSE SMOKED ATLANTIC SALMON**

100- / 112 / 124

Sea Salt Roasted Fingerling Potatoes, Warm Gazpacho Jus

**MISO GLAZED SALMON**

100 / 112 / 124

Wasabi Whipped Potatoes, Wilted Chard & Kale with a  
Ginger Soy Buerre Blanc**PAN ROASTED GREAT LAKES WHITE FISH**

96 / 108 / 120

Roasted Garlic Whipped Potato, Lemon Thyme Beurre Blanc

**COMBINATION**

Seasonal options available

**PETITE FILLET OF BEEF & OVEN ROASTED SALMON**

105 / 117 / 129

Goat Cheese Potato Tart, Rosemary Red Wine Reduction

**SEARED CHICKEN CHOP & HERB CRUSTED SALMON**

98 / 110 / 122

Roasted Fingerling Potatoes, Citrus Cherry Buerre Blanc

**GRILLED FILLET MIGNON & CHICKEN BREAST**

103 / 115 / 127

Red Onion Confit, Melted Leek & Honey Whipped Potato  
Sauce Bordelaise**GRILLED NEW YORK STEAK & CHICKEN BREAST**

100 / 112 / 124

Wild Mushroom Relish, Pommes Dauphinoise,  
Burgundy Demi-Glace

RED WINE BRAISED SHORT RIBS &amp; CHICKEN BREAST

100 / 112 / 124

Gremolada Mashed Potatoes, Red Wine Pan Reduction

CHAR-GRILLED NEW YORK STEAK &amp; CRAB CAKE

105 / 117 / 129

Wild Mushroom Relish, Pommes Dauphinoise,  
Burgundy Demi-Glace

**VEGETARIAN**

Seasonal options available

D = Contains Dairy / GF = Gluten Free / N = Contains Nuts / V = Vegan

FOREST MUSHROOM RISOTTO - D / GF

89 / 101 / 113

Porcini Essence, Truffle Oil

VEGETABLE POLENTA - D / GF / N

89 / 101 / 113

Creamy Polenta, Rainbow Chard, Blistered Cherry Tomato, Roasted  
Cauliflower, Roasted Red Pepper Sauce

VEGETABLE TAGINE - V / GF

89 / 101 / 113

Farm Fresh Vegetables, Wilted Chard, Chickpeas, Dried Dates & Apricot  
Stewed in a North African Curry Spice

VEGETARIAN PAELLA - V / G

89 / 101 / 113

Saffron Infused Rice with Seasonal Farm Fresh Root  
Vegetables, Assorted Field Mushrooms, Artichokes, Pea & Olives

BUTTERNUT SQUASH RAVIOLI - D / N

89 / 101 / 113

Brown Butter Sage Cream with Toasted Walnuts &amp; Basil Pistou

GRILLED PORTABELLO CAPS - V / GF

89 / 101 / 113

Stuffed with Wild Garlic Greens, Oven-dried Tomatoes,  
Quinoa Pilaf with Lentils

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## ENHANCEMENTS

### TREATS

**\$18.00**

Sweet Delight

(Please Select Five Signature Items (Based on 3 Pieces Per Person))

Flourless Chocolate Tarts

Petite Lemon Meringue Pies

Dulce de Leche Cake

Assorted French Macaroons

Fresh Fruit Tarts

Tuxedo Truffle Mouse Cake

Mint Chocolate Torte

Petite Nutella and Caramelized Banana Tarts

Chocolate Dipped Strawberries

Vanilla Bean Crème Brûlée

### CHOCOLATE DIPPED

**\$18.00**

Warm Dark & White Chocolate Fresh Whole Strawberries, Pound Cake, Rice Krispie Squares, Sliced Banana, Oreo Cookies, Marshmallows, Pretzel Rods, Profiteroles

### CONTINENTAL COFFEE STATION

**\$10.00**

Starbucks® Coffee and Assorted Hot Tazo® Teas

Hot Chocolate with Chocolate Shavings, Whipped Cream

Orange Zest, Cinnamon Sticks, Rock Sugar Sticks and Lemon Wedges

### SNACKS

### LATE NIGHT

**\$15.00**

Select Three Items

Korean BBQ Meatballs

Fried Chicken Tenders, Ranch and Blue Cheese Dipping Sauce

Tomato, Torn Basil and Fresh Mozzarella Flat Bread

Pepperoni & Sausage Flatbread Pizza

Beef Taquitos, Warm Nacho Cheese and Salsa

Queso Fondito with Tir-Colored Tortilla Chips

Mini Corn Dog Poppers

Spiced Roast Chicken Wings with BBQ, Sweet & Sour & Buffalo Sauces

### FIRST COURSE

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### TUNA TATAKI

**\$14.00**

Multi Colored Seaweed Salad, Miso Vinaigrette, Vegetable Noodles

### SUGAR CURED DUCK

**\$16.00**

Sweet Corn Pudding & Watercress Coulis

### POTATO GOAT CHEESE TART

**\$12.00**

Wilted Garlic Greens & Warm Beet Salad

### ASSORTED SUSHI SAMPLER PLATE

**\$14.00**

California Roll, Spicy Tuna Roll, Tempura Shrimp Roll & Futomaki Roll  
Soy Sauce, Wasabi, Pickled Ginger & Chop Sticks

### GARLIC GULF SHRIMP

**\$12.00**

Creamy Smoked Cheddar Grits, Smoked Chile Oil

### SAUTÉED LOBSTER RAVIOLI

**\$15.00**

Asparagus Tips, Tear Drop Tomato and Tarragon Cream

### INTERMEZZO

### MANGO SORBET, FRESH MINT

**\$5.00**

### RASPBERRY SORBET, FRESH BERRY GARNISH

**\$5.00**

### LEMON DROP" LEMON SORBET

**\$7.00**

Sugar Rimmed Martini Glass

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