



## ***Wedding Package Includes:***

*Five – 1/2 Hour Reception*

*Elegant Four Course Dinner with White Gloved Service*

*Four Hour Open Bar Service Featuring  
Call-Brand Liquors & Domestic Bottled Beer*

*Champagne or Wine Toast for all Guests*

*Cocktail Service to the Bridal Table and  
Two Family Tables during Meal Service*

*Beautiful Tri-Tiered Candle Centerpieces with White Linens  
and White Napkins Provided for Each Table*

*Custom Designed Wedding Cake or Wine with Dinner*

*Complimentary Deluxe Accommodations for the Honored Couple  
with Chilled Champagne and Chocolate Dipped Strawberries (in season)*

*Breakfast/Brunch for Two in Allgauer's Restaurant  
for the First Morning as Newlyweds*

*First Anniversary Romantic One Night Stay with Chilled Champagne*

*Petite First Anniversary Wedding Cake for Two*

*Preferred Pricing for Guest Room Block*

*Complimentary personalized website for guests to make reservations*

*Personalized attention from our wedding specialist will be given  
to the couple to organize all reception details*



### ***Solo Entrée Selections***

*Sautéed Chicken Breast with Choice of Sauce:  
Piccata, Rosemary Red Wine Demi Glace,  
Tequila Lime Cream, Marsala, or  
Jerk Marinated with Pineapple Mango Salsa*  
\$57.50 Saturday  
\$52.50 Friday/Sunday

*Maple Glazed Chicken Breast  
with Warm Pecans and Apple Reduction*  
\$58.50 Saturday  
\$53.50 Friday/Sunday

*Filet of Sirloin Steak with Red Wine  
and Garlic Demi Glace*  
\$64.50 Saturday  
\$59.50 Friday/Sunday

*Grilled Beef Medallions with a  
Roasted Garlic Demi Glace*  
\$61.50 Saturday  
\$56.50 Friday/Sunday

*Chicken Ambassador  
with Chopped Sun Dried Tomatoes and  
Diced Artichoke Hearts in an Asiago Cream Sauce*  
\$58.50 Saturday  
\$53.50 Friday/Sunday

*Allgauer's Chicken Baked with  
Creamy Spinach and Artichokes*  
\$58.50 Saturday  
\$53.50 Friday/Sunday

*Grilled Filet Mignon with  
Sautéed Mushrooms and Natural Jus*  
\$71.50 Saturday  
\$66.50 Friday/Sunday

### ***Duet Entrée Selections***

*Filet of Sirloin Steak  
with Red Wine and Garlic Demi Glace and  
Sautéed Chicken Breast with Choice of Sauce*  
\$63.50 Saturday  
\$58.50 Friday/Sunday

*Grilled Beef Medallion  
with a Roasted Garlic Demi Glace and  
Sautéed Chicken Breast with Choice of Sauce*  
\$60.50 Saturday  
\$55.50 Friday/Sunday

*Grilled Chicken Breast and Shrimp  
with Choice of Sauce*  
\$62.50 Saturday  
\$57.50 Friday/Sunday

*Filet Mignon and  
Sautéed Chicken Breast with Choice of Sauce*  
\$69.50 Saturday  
\$64.50 Friday/Sunday

### ***Vegetarian & Children Selections***

*Wild Mushroom Risotto with Asparagus  
and Scented with White Truffle Oil*  
\$52.50 Saturday  
\$47.50 Friday/Sunday

*Oven Baked Salmon with a Honey Ginger Glaze*  
\$61.50 Saturday  
\$56.50 Friday/Sunday

*Portobello Mushroom or Beggars Purse filled with  
Boursin Cheese, Leeks, and Artichoke Hearts both items  
are served on a bed of Seasonal Diced Vegetables or on  
Polenta with a Roasted Tomato and Garlic Coulis*  
\$53.50 Saturday  
\$48.50 Friday/Sunday

*Chicken Fingers with Fries*  
Ages 4-12  
\$23.50

*Customization is our specialty; if you require a customized menu, our Executive Chef would be honored to build the perfect meal for your event.  
We can accommodate all dietary needs.*

*All prices are per person unless specified otherwise and are subject to customary gratuity and sales tax. All prices are subject to change.*



## *Soup and Salad Selections*

### *Soup*

*Cream of Chicken & Rice*  
*Cream of Broccoli with Cheddar Cheese*  
*Cream of Potato with Chives*  
*Tomato Basil Bisque*  
*Italian Wedding Soup*  
*Butternut Squash – In Season Only*

### *Salad*

*Mixed Spring Greens with  
 Choice of Two Dressings*  
*Caesar Salad with House-Made Garlic Croutons  
 and Shaved Asiago Cheese*  
*Caprese Salad with Sliced Tomatoes  
 Fresh Mozzarella, Basil & Balsamic Vinaigrette*  
*Mandarin Oranges on a Bed of*  
*Baby Greens topped with Sugared Walnuts  
 and Choice of Two Dressings*

### *Upgraded Salad Options*

*Cheese Plate of Boursin Cheese, Brown Sugar  
 Caramelized Bacon, Sugared Grapes, House-Made  
 Crostini, and Aged Cheddar*  
**\$3.50 extra per person**

*Cheese Plate of Strawberries, Bleu Cheese, Pear and  
 Mango Chutney, and House-Made Crostini*  
**\$3.50 extra per person**

## *Vegetable & Starch Selections*

### *Vegetables*

*Green Beans with Pepper Encrusted  
 Bacon and Tomato*  
*Honey Butter Glazed Carrots*  
*Broiled Tomato Parmesan*  
*Sautéed Spinach with Olive Oil & Garlic*  
*Roasted Root Vegetables (Olive Oil or Candied)*  
*Seasonal Julienne Vegetables*

### *Starch*

*Duchess Garlic Mashed Potato*  
*Sweet Potato and Bacon Hash*  
*Double Baked Potato*  
*Herb Roasted Baby Red Potato*  
*Wild Mushroom Risotto*

### *Upgraded Vegetable and Starch Options*

*Fresh Asparagus*  
**\$3.25 extra per person**  
*Steamed Broccoli Spears  
 with Herbed Butter*  
**\$3.25 extra per person**

*Custom Potato Gratin*  
**\$3.25 extra per person**  
*Baked Mostaccioli  
 with Marinara Sauce*  
**\$3.25 extra per person**

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*Family Style Dinner includes: Soup, Salad, Cake and Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea*

### **Family Style Wedding Selections**

**Soup (Choice of One)**

*Cream of Chicken Rice  
Tomato Basil Bisque  
Roasted Vegetable Tortellini  
Beef Barley Vegetable  
Chicken Vegetable Noodle  
Cream of Broccoli*

**Pastas (Choice of One)**

*Baked Penne  
Penne  
Rotini  
Tri-color Cheese Tortellini  
Rigatoni*

**Starch (Choice of One)**

*Mashed Potatoes  
Roasted Red Potatoes  
Boiled Red Potatoes  
Au Gratin Potato Casserole  
Wild Rice Pilaf  
Gnocchi with Tomato Basil Sauce*

**Salad (Choice of One)**

*Mixed Seasonal Greens with Choice of  
Two Dressings  
Caesar Salad with House-Made Garlic Croutons  
and Shaved Asiago  
Caprese Salad with Sliced Tomatoes, Fresh Mozzarella,  
Basil and Balsamic Vinaigrette*

**Sauce for Pasta (Choice of One)**

*Cream of Pesto  
Alfredo  
Marinara  
White Wine and Garlic  
Vodka Cream*

**Vegetable (Choice of One)**

*Green Beans with Sweet Bacon & Tomatoes  
Green Beans and Carrots  
Mixed Seasonal Vegetables  
Oven Roasted Root Vegetables  
Broccoli with Butter  
Honey Glazed Carrots*

### **Entrées (Choice of One)**

*Country Style Buttermilk Fried Chicken  
Herb Roasted Bone in Chicken  
Chicken Breast with Choice of Sauce: Piccata,  
Marsala, Vesuvio, Florentine, Asiago Cream  
Parmesan Crusted Pesto Chicken Breast  
with Red Pepper Coulis  
Pork Roulade with Dried Fruit Stuffing  
and Pork Gravy  
Tuscany Pork Scaloppini with a Sausage Gravy  
Topped with Oregano and Sweet Pepper Relish*

*Italian Sausage with Peppers and Onions  
Polish Sausage with Apples, Bacon, and Sauerkraut  
Crab Crusted Tilapia with Lobster Sauce  
Herb Marinated Roasted Salmon  
Blackened Catfish with Light Tomato Creole Sauce  
Southwest Tilapia with Chipotle Sauce,  
Black Beans and Corn Salsa  
Fried Catfish with Cilantro Remoulade*

### **Entrées (Choice of One)**

*Thin Sliced Roast Beef with Herb Au jus  
London Broil with Sherry Forest Mushroom Demi Glace  
Argentinean Marinated Filet of Sirloin Drizzled with  
a Balsamic Bordelaise Glace  
Char Crusted Pepper Steak with Peppers and Onions  
Beef Brisket with Natural Juice and Caramelized Onions  
Bleu Cheese or Grain Mustard Crusted New York Strip  
Steak with Merlot Demi Glace*

**\$65.50 Saturday  
\$60.50 Friday/Sunday**

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## **Wedding Enhancements**

### **Bar/Beverage Enhancements**

*Additional Hour of Call-Brand Bar*  
\$10.00 per person

*Additional Hour of Premium-Brand Bar*  
\$12.00 per person

*Four-Hour Premium Bar Upgrade*  
\$16.50 per person

*Unlimited House Wine with Dinner*  
\$10.95 per person

### **Dessert Enhancements**

#### **Specialty Sweets**

*Assorted House-Made Cookies - \$100 per order*  
*DoubleTree Chocolate Chip Cookies - \$115 per order*  
*Assorted Petite Pastries - \$170 per order*  
*DoubleTree Decadent Truffles - \$170 per order*  
*House-Made Chocolate Brownies - \$160 per order*  
*Chocolate Dipped In-Season Fruit - \$180 per order*  
*(Items Above are 50 pieces per order)*

*Vanilla Bean Ice Cream - \$6.00 per person*  
*DoubleTree Cookie Favors at each place setting - \$2.75 per person*

#### **Fresh Seasonal Fruit Display**

*Display of Seasonal Sliced Fresh Fruit and Berries with Honey Vanilla Yogurt Dipping Sauce*  
\$150 each

#### **Supreme Coffee Service**

*Regular, Decaf, and Hot Tea Assortment*  
*Cinnamon Sticks, Orange and Lemon Zest, Whipped Cream*  
*Chocolate Covered Spoons*  
*Flavored Creams – Hazelnut, French Vanilla, Irish Cream*  
*\$8.50 per person*

#### **Late Night Enhancements**

*(Presented before 11:00pm)*

*Late night snacks come in orders of 50*

<i>Sliced Roast Beef, Roast Turkey</i>		<i>Chicken Quesadillas</i>	<i>\$120</i>
<i>&amp; Ham Silver Dollar Sandwiches</i>	<i>\$180</i>	<i>Buffalo Chicken Fritters</i>	<i>\$120</i>
<i>Miniature Gourmet Trio Sub Sandwiches</i>	<i>\$180</i>	<i>Miniature Hot Dogs in Puff Pastry</i>	<i>\$120</i>
<i>House-Made Chicken Fingers with Sweet/Sour</i>	<i>\$130</i>	<i>Pizza Bread Slices</i>	<i>\$105</i>
<i>Sauce or Honey BBQ Sauce</i>		<i>Italian Beef Crostini with Giardiniera</i>	<i>\$130</i>
<i>Buffet Sliders Station (100 pieces)</i>	<i>\$390</i>		

### **Custom Chair Covers, Table Linen, and Napkins**

*Ask for Pricing Details*

*All prices are per person unless specified otherwise and are subject to customary gratuity and sales tax. All prices are subject to change.*



## WEDDING RECEPTION HOR D'OEUVRES

### **Butler-Passed Hors D'oeuvres**

*(Your choice of five served continuously for one hour, \*items maximum of two orders within choice of five)*

Barbecue Meatballs  
Beef Negamaki with Scallion  
Buffalo Chicken Fritters  
English Cucumber Tea Sandwiches

\*Spinach & Feta Cheese in Phyllo  
Bleu Cheese Stuffed Mushroom Caps  
Prosciutto Wrapped Melon  
Sun-Dried Tomato, Artichoke, and Goat  
Cheese on Crostini

\*Crab Rangoon  
Five Spiced Chicken Salad in Wonton Cup  
Chicken Quesadillas  
Bruschetta, Diced Tomato and Basil

\$12.95 per person

### **Cold Hors D'oeuvres Selection**

*50 Pieces per Individual Item Ordered*

Deviled Eggs  
Assorted Cubed Cheeses  
English Cucumber Tea Sandwiches  
Bruschetta with Diced Tomato  
and Basil  
Olive Tapenade on Crostini  
Pita with Feta Cheese, Kalamata Olives,  
and Hummus  
Sun-Dried Tomato, Artichoke Hearts, and  
Goat Cheese Crostini  
\$105 per order

Wonton Cup Filled with Five Spice Chicken  
Belgian Endive with Herbed Boursin Cheese  
Prosciutto Wrapped Asparagus  
Beef Negamaki with Scallion  
Spinach and Artichoke in Wonton Cup  
\$120 per order

Traditional Mini Sub Slices (one meat)  
Prosciutto Wrapped Melon  
Mini Fruit Kabob Parisian Style  
Smoked Salmon with Caper Dill Crème  
Fraiche on Pumpernickel  
\$130 per order

Chilled Cocktail Shrimp  
Oysters on the Half Shell with  
Accompaniments  
Sliced Roast Beef, Roast Turkey,  
and Ham Silver Dollar Sandwiches  
Mini Gourmet Trio Sub Slices  
Sliced Beef Tenderloin on Crostini with  
Horseradish Cream  
Ahi Tuna on Pineapple Crisp with  
Wasabi Cream  
\$180 per order

### **Hot Hors D'oeuvres Selection**

*50 Pieces per Individual Item Ordered*

*\*25 Pieces per Individual Item Ordered*

Miniature Hot Dogs in Puff Pastry  
Buffalo Chicken Fritters  
Petit Goat Cheese Tart with  
Shallots and Pears  
Pot Stickers with Spicy  
Mustard Soy Sauce  
Chicken Quesadillas  
Bleu Cheese Stuffed Mushroom Caps  
\$120 per order

Pizza Bread Slices  
Barbecue Meatballs  
\$105 per order  
Italian Beef Crostini with Giardiniera  
Crab Rangoon  
Chinese Egg Rolls with Sweet & Sour  
Spinach & Feta Cheese in Phyllo  
House-Made Chicken Fingers with  
Honey Mustard and BBQ  
Miniature Quiche, Spinach & Lorraine  
\$130 per order

Bacon Wrapped Scallops with a  
Honey Balsamic Drizzle  
Maryland Mini Crab Cakes with  
Chipotle Crème Fraiche  
Asian Spring Rolls with Sweet & Sour  
Brie En Croute with Raspberry Sauce  
\*Lamb Chop Lollipops with a  
Sweet Chipotle Dipping Sauce  
\*Deep Fried Coconut Shrimp  
\$180 per order

Prices are per person unless specified otherwise and are subject to change.  
All food and beverage prices are subject to the customary gratuities and taxes.

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## *Alcoholic Beverages*

### *Four-Hour Call-Brand Bar*

*Skyy Vodka  
Gilbey's Gin  
Bacardi Rum  
Korbel Brandy  
Sauza Gold  
Canadian Club  
Jack Daniels  
Jim Beam  
Cutty Sark  
Dekuyper Amaretto  
Dekuyper Peppermint Schnapps  
Dekuyper Sour Apple Pucker Schnapps  
Dekuyper Apricot Brandy  
Southern Comfort  
Captain Morgan  
Malibu Rum  
Kahlua  
Sycamore Lane Chardonnay,  
Cabernet Sauvignon, Pinot Grigio  
Merlot, & White Zinfandel  
Assorted Sodas & Juices*

### *Four-Hour Premium-Brand Bar*

*Absolut Vodka  
Assorted Stoli Flavors (Razz, O, Vanilla)  
Tanqueray  
Jameson  
Bailey's  
Bombay Sapphire Gin  
Myers Dark Rum  
1800 Tequila  
Crown Royal  
Gentleman Jack  
Johnnie Walker Red  
Goldschlager  
Grand Marnier  
Hennessy VS Cognac*

*\*Premium-Brand Upgrade includes all Call-Brand  
Liquor, Wine, Beer and Assorted Sodas/Juices*

### *Domestic Bottled Beer Included in Call-Brand Bar:*

*Budweiser  
Bud Light  
Miller Lite  
Miller Genuine Draft  
Coors Lite  
O'Doul's*

### *Imported Bottled Beer Included in Premium-Brand Bar:*

*Corona  
Heineken  
Amstel Light  
Bass Ale  
Harp*

*With advanced notice we are able to provide any beer, wine or liquor  
as long as our suppliers have stock. Prices vary.*

### *Liquor Laws and Policies*

*All persons consuming alcoholic beverages in any area of the hotel must be 21 years of age or over. The hotel reserves the right to terminate liquor service at a function if minors attending intend to consume alcoholic beverages or persons of legal age are intoxicated. The Illinois State Liquor Commission regulates the sales and service of alcoholic beverages. The DoubleTree by Hilton Chicago-Alsip, as a licensee, is responsible for the administration of these regulations. It is a policy, therefore, liquor cannot be brought into the hotel from outside sources.*