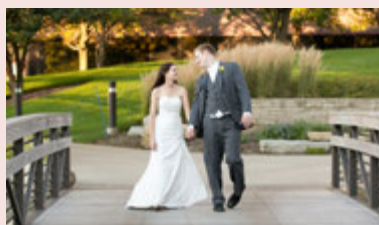
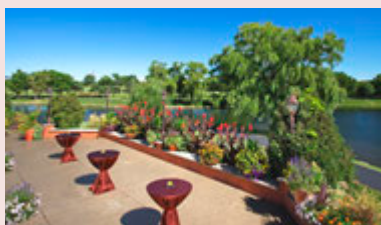


# WELCOME TO YOUR BEGINNING

*Westin Wedding Packages*



**THE WESTIN**  
CHICAGO  
NORTHWEST

## CONGRATULATIONS



The Westin Chicago Northwest offers the ideal location to host your wedding celebrations. We have stunning spaces for each part of your big day including the rehearsal dinner, wedding ceremony, reception, bridal shower, guestrooms for overnight stays and more.

Our facilities feature a contemporary elegance that makes the perfect canvas for your wedding, no matter your style. Our venue, unsurpassed cuisine, gracious service and attention to every detail gives us the ability to meet even the highest expectations.

Our catering professionals will assist you with all the details of your wedding, simplifying both the planning and coordinating.

*For tours and further information  
please call 630.773.4000*









## WEDDING PACKAGE INCLUSIONS



6 hour reception

Complimentary wedding website

White or black floor length linens and white napkins

Votive candles

Risers for head table and/or band

Dance floor

Complimentary self-parking for your guests, valet is also available

Complimentary tasting for 6 people, 3-4 months prior to wedding\*\*

Complimentary deluxe suite for the bride and groom the evening of their wedding\*\*

Special weekend room rates for your guests

Marriott Rewards® points

Speak with a Westin wedding specialist for custom menu options that can be tailored to any palate and any budget.

\*\*BASED ON A GUEST COUNT OF 100

# SAY "I DO" PACKAGE



## *Salad*

Selection of one salad  
Freshly baked artisan breads and butter

## *Entrées*

Selection of entrée(s)

## *Accompaniments*

Chef selected starch and vegetable accompaniments paired with selected entrée(s)

## *Dessert*

Custom designed wedding cake presented on a decadent sauce painted plate

## *Beverage Service*

Starbucks® regular and decaffeinated coffee  
Freshly brewed Tazo® Teas  
Champagne toast presented in elegant flutes  
Unlimited house wine service throughout dinner service  
Four hour Prelude bar service





# TIE THE KNOT PACKAGE



## *Hors d' Oeuvres*

Selection of four butler passed hors d' oeuvres per person

## *Three-Course Plated Dinner to Include:*

### *Appetizer, Soup or Salad*

Selection of one appetizer, soup or salad  
Freshly baked artisan breads and butter

### *Entrées*

Selection of entrée(s)

### *Accompaniments*

Chef selected starch and vegetable accompaniments paired with selected entrée(s)

### *Dessert*

Custom designed wedding cake presented on a decadent sauce painted plate

### *Beverage Service*

Starbucks® regular and decaffeinated coffee  
Freshly brewed Tazo® Teas  
Champagne toast presented in elegant flutes  
Unlimited house wine service throughout dinner service  
Four hour Premium bar service



# GRAND BEGINNINGS PACKAGE



## *Hors d' Oeuvres*

Selection of five butler passed hors d' oeuvres per person including premium items

## *Four-Course Plated Dinner to Include:*

### *Appetizer or Soup*

Selection of one appetizer or soup

### *Salad*

Selection of one salad  
Freshly baked artisan breads and butter

### *Entrées*

Selection of entrée(s)

### *Accompaniments*

Chef selected starch and vegetable accompaniments paired with selected entrée(s)

### *Dessert*

Custom designed wedding cake presented on a decadent sauce painted plate

### *Beverage Service*

Starbucks® regular and decaffeinated coffee  
Freshly brewed Tazo® Teas  
Champagne toast presented in elegant flutes  
Unlimited house wine service throughout dinner service  
Five hour Prestige bar service  
Chair covers with choice of sash or Chivari Chairs and satin floor-length tablecloths





# RECEPTION HORS D' OEUVRES



## *Cold Selections*

Four selections included in the TIE THE KNOT package

Five selections included in the GRAND BEGINNINGS package

À la carte pricing is available

Prosciutto wrapped cantaloupe with an aged balsamic reduction

Tomato mozzarella skewer (G)

Sun-dried tomato, goat cheese mousse with spring greens on top of a crostini

Watermelon bites with feta cheese, thyme and candid pecans (G)

Brie cheese, apples and fig chutney on top of a crostini

Seafood ceviche (G)

Mediterranean antipasto skewer (G)

Beef tenderloin, tomato-basil bruschetta

## *Hot Selections*

Beef hibachi skewer

Pepper jack chicken quesadilla

Parmesan artichoke hearts

Spinach and boursin cheese stuffed mushrooms

Chili lime chicken kabob (G)

Vegetable quesadilla

Sun-dried tomato flatbread with feta and pesto

Vegetable egg roll

Crispy asparagus with asiago

Spanakopita

Tandoori chicken

Chipotle steak churrasco

## *Premium Selections*

Five selections included in the GRAND BEGINNINGS package only

À la carte pricing is available

Beef tenderloin with red pepper, dried apricot, boursin cheese and pistachio on top of a crostini

Seared scallops with corn relish, cilantro oil and wasabi-avocado cream

Lump crab cake

Shrimp tempura

Bacon wrapped scallop (G)

Bacon wrapped shrimp (G)

Mini beef wellington bites

Lobster arancini

Sea bass cake with Cajun slaw

\* (G) GLUTEN FREE SELECTIONS. ASK YOUR CATERING MANAGER ABOUT ANY DIETARY REQUESTS.

# RECEPTION HORS D' OEUVRES DISPLAYS



## *Hors d' Oeuvre Display Selections*

À la carte pricing is available

### BRUSCHETTA DISPLAY

Crostini and flatbread  
Smoked salmon bruschetta  
Roma tomato bruschetta  
Heirloom tomato and feta cheese bruschetta

### GRILLED VEGETABLE DISPLAY

Assorted grilled vegetables marinated in olive oil and balsamic vinaigrette

### LOCAL CHEESE DISPLAY

An assortment of local cheeses  
Crostini and French bread  
Grapes, berries, dried fruit and apple wedges  
Assorted nuts

### ANTIPASTO DISPLAY

Prosciutto, pepperoni, genoa salami and capicola  
Kalamata olives and artichoke hearts  
Fresh mozzarella, provolone and feta  
Italian breads

### SUSHI

Wasabi, soy sauce and pickled ginger  
Nigiri - salmon, tuna, yellowtail, octopus, shrimp  
Maki - California roll, spicy tuna roll, specialty roll

### SHELLFISH DISPLAY

Tiger prawns, oysters and crab claws served on crushed ice  
Spicy cocktail sauce, lemon and Tabasco® sauce





# RECEPTION APPETIZERS, SOUPS AND SALADS



## *Appetizer, Soup and Salad Selections*

One salad selection included in the SAY "I DO" package

One appetizer, soup or salad selection included in the TIE THE KNOT package

One appetizer or soup selection and one salad selection included in the GRAND BEGINNINGS package

À la carte selections are available

## *APPETIZERS*

### CAPRESE (G)

Marinated slices of beefsteak tomatoes with buffalo mozzarella and fresh basil garnish

### CRABMEAT MARTINI (G)

Shredded marinated crab meat, nestled on napa cabbage slaw

### SAKU TUNA\*

Seared and seasoned sushi grade tuna, edamame, mango, Thai chili sauce and wasabi cream on a bed of micro greens

### TIGER PRAWNS\*

Served with zesty cocktail sauce and fresh lemon

### SAUTÉED POTATO GNOCCHI

Served with a tomato basil sauce, Roma tomato, spinach and crostini

### CHEESE RAVIOLI

Asiago and sun-dried tomato cream sauce with crumbled walnuts

## *SOUPS*

### TOMATO BASIL SOUP

### MINESTRONE SOUP

### POTATO LEEK SOUP

### CREAM OF CHICKEN SOUP

## *SALADS*

### CRISP ROMAINE SALAD

Shredded parmesan cheese and garlic-herbed croutons with Caesar dressing

### SPINACH SALAD

With goat cheese, pine nuts, julienne red and yellow peppers with sun-dried tomato vinaigrette

### MIXED GREENS SALAD

Jicama, red onion, pear tomatoes and crumbled manchego cheese with herb vinaigrette

### QUARTET SALAD OF ARUGULA

Radicchio, bibb, baby spinach, glazed walnuts, gorgonzola cheese and sliced apples with cranberry vinaigrette

### SEASONAL MIXED GREENS SALAD

Fresh local blueberries, crumbled walnuts and feta cheese with raspberry vinaigrette

## *INTERMEZZO\**

### LEMON OR BERRY FLAVOR

\*AVAILABLE AT AN ADDITIONAL COST

# RECEPTION ENTRÉES



## *Entrées Selections*

Included in the SAY "I DO", TIE THE KNOT and GRAND BEGINNINGS packages

### CHICKEN BRUSCHETTA (G)

Frenched breast of grilled chicken topped with tomato, red onion and basil, served with roasted Yukon Gold potatoes and sautéed broccoli rabe

### CHICKEN PICATTA

Frenched breast of chicken sautéed with prosciutto-lemon caper sauce, served with a three cheese vegetable risotto

### CHICKEN FONTINA

Stuffed chicken breast with Fontina cheese and mushrooms in a chardonnay sauce dusted in herbed Japanese bread crumbs, served with a sun-dried tomato polenta cake and steamed asparagus spears

### CHICKEN CRANBERRY (Seasonal)

Stuffed chicken breast with a fresh sage and cranberry dressing, tawny port demi-glace, served with garlic mashed potatoes and wilted baby spinach porcini confit

### GARLIC CRUSTED BONELESS CHICKEN BREAST (SEASONAL)

Topped with fresh roasted heirloom tomatoes and artichoke ragout, served with buttermilk poached potatoes and steamed asparagus

### FENNEL ROASTED FILLET OF WILD SALMON (G)

Fresh Atlantic salmon, shiitake and garlic in a light saffron broth, served with sweet potatoes and sautéed spinach

### HERB SEARED PACIFIC HALIBUT

Citrus tomatoes and capers, served with toasted Israeli vegetable couscous

### VERJUS BRAISED SHORT RIB

Topped with a porcini mushroom, merlot reduction, served with English pea risotto and sautéed leeks

### FILET OF BEEF

Topped with a Cabernet reduction and sautéed leek, served with grilled vegetable risotto

### PETITE FILET AND ANY CHICKEN ENTRÉES FROM ABOVE

Israeli vegetable couscous

### PETITE FILET AND FENNEL ROASTED SALMON

Israeli vegetable couscous

### PETITE FILET AND CRAB STUFFED PRAWNS OR MARYLAND LUMP CRAB CAKE

Topped with a lobster cream sauce, served with grilled vegetable risotto

### EGGPLANT PARMESAN (Vegetarian)

Lightly breaded eggplant layered in tomato sauce and fresh mozzarella cheese served with wilted baby spinach

### PORTOBELLO MUSHROOM EN CROUTE (Vegetarian)

Marinated portobello mushroom wrapped in a golden puff pastry, stuffed with sweet peppers, Boursin cheese, served with tomato basil sauce

## *Children's Entrées*

CHICKEN FINGERS, FRENCH FRIES AND FRESH FRUIT CUP

## *Vendor Entrées*

FIRST COURSE AND CHEF'S SELECTION OF A CHICKEN ENTRÉE



# RECEPTION DESSERT STATIONS



## *Dessert Station Selections*

À la carte pricing is available

### SEASONAL SLICED FRUIT AND ASSORTED BERRIES

#### CAKE DISPLAY

A variety of dessert parfaits, cake pops, mini cupcakes and assorted mousse shooters

#### MINI DESSERT BAR\*\*

Assorted mini desserts to include cannoli, cheesecake pops, chocolate covered strawberries, crème brûlée, éclairs, berries & cream, cream puffs and a variety of dessert shooters

Starbucks® regular and decaffeinated coffee

Freshly brewed Tazo® Teas

Cinnamon sticks, chantilly cream, orange zest, shaved dark and white chocolate

#### ICE CREAM STATION

Vanilla bean and chocolate ice cream scooped in martini glasses with the following toppings:  
chopped nuts, cherries, assorted candies, hot fudge sauce, strawberry sauce and caramel sauce

Enhance your ice cream station with chocolate chip cookies and double fudge brownies\*

#### GELATO BAR\*\*

Choice of two of the following gelatos:

chocolate cream, vanilla bean, black cherry, caramel, white chocolate macadamia, tiramisu, pistachio

#### GOURMET COFFEE DISPLAY

Starbucks® regular and decaffeinated coffee

Freshly brewed Tazo® Teas

Orange zest, shaved dark and white chocolate

#### CRÈME BRÛLÉE DISPLAY

Creamy vanilla raspberry and chocolate crème brûlée with toasted sugar coating and a fresh dollop of whipped cream

#### SWEET TACO STATION\*\*

Fresh strawberries, blueberries, raspberries, bananas, mango salsa, whipped cream, chocolate sauce, raspberry sauce, caramel sauce, cinnamon, powdered sugar, sweet taco shells and churros

\*AVAILABLE AT AN ADDITIONAL COST

\*\*BASED ON A GUEST COUNT OF 100

# POST RECEPTION LATE NIGHT SNACKS



## *Late Night Hors d'Oeuvres*

Pricing varies

MAC AND CHEESE FRITTERS

CHEESE PIZZA BITES

MOZZARELLA STICKS WITH MARINARA

BUFFALO CHICKEN WINGS WITH RANCH AND BLEU CHEESE

MINI CHEESEBURGERS WITH APPROPRIATE CONDIMENTS

MINI HOT DOGS WITH APPROPRIATE CONDIMENTS

## *Late Night Stations*

COTTON CANDY STATION

LOADED FRIES BAR

Golden brown steak fries to include cheddar cheese sauce, homemade chili, rich brown gravy, creamy asiago sauce, crispy bacon and chives

NACHO BAR

Nacho cheese, tortilla chips, refried beans, guacamole, sour cream, salsa and jalapeños

SAVORY TACO BAR

Beef, chicken, pork, taco shells, soft tortillas, salsa, guacamole, sour cream, shredded cheese, red onion and lime





# DRINKS BAR PACKAGES



## *Prelude Bar*

Included in the SAY "I DO" package

Smirnoff Premium Vodka  
Beefeater Gin  
Bacardi Rum  
Captain Morgan Rum  
Jim Beam Bourbon  
Johnnie Walker Red Label Whisky  
Seagram's Seven Crown Whisky  
Sauza Silver Tequila

## *Premium Brands*

Included in the TIE THE KNOT package

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Captain Morgan Rum  
Jack Daniel's Tennessee Whiskey  
Johnnie Walker Black Label  
Canadian Club Whisky  
Jose Cuervo Silver  
Hennessy VS Cognac

## *Prestige Brands*

Included in the GRAND BEGINNINGS package

Tito's Handmade Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Captain Morgan Rum  
Jack Daniel's Tennessee Whiskey  
Glenlivet 12 Years Old Scotch  
Maker's Mark  
1800 Tequila  
Hennessy VSOP Cognac  
Baileys Original Irish Cream  
Kahlúa  
Disaronno Originale  
Grand Marnier Cordon Rouge

## *Wine List*

House Chardonnay  
House Pinot Grigio  
House Sauvignon Blanc  
House Merlot  
House Cabernet Sauvignon  
House Sparkling Wine

## *Beer List*

Bud Light  
Miller Lite  
Blue Moon Belgian White  
Samuel Adams Boston Lager  
Heineken  
Corona  
Church Street Local Craft Beer  
St. Pauli Non-Alcoholic Malt Beverage

## *Soft Drinks*

Coca-Cola  
Diet Coke  
Sprite

## *Juice*

Orange  
Pineapple  
Cranberry  
Tomato

# DRINKS BAR ENHANCEMENTS



## *Beverage Service and Stations*

Upgrade your beverage service with the following  
Additional time available for beverage service

### MARTINI BAR

Absolut Vodka, Absolut Citron Vodka, Smirnoff Flavored Vodkas, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Chambord Raspberry Liqueur, Baileys Original Irish Cream, Apple Pucker Schnapps, Cointreau Triple Sec, Sweet and Dry Vermouth

### LOCAL CHICAGO BEERS PACKAGE

Selection of three beers:

Goose Island 312, Goose Island Honkers Ale, Church Street Brewing Company IPA, Church Street Brewing Company Pils, Revolution Brewing Anti Hero, Revolution Brewing Fist City

### BERINGER FOUNDERS' ESTATE VINEYARDS PACKAGE

Chardonnay, Cabernet Sauvignon, Merlot

### CLOS DU BOIS WINERY PACKAGE

Chardonnay, Cabernet Sauvignon, Merlot

### KENDALL JACKSON WINE ESTATES PACKAGE

Chardonnay, Cabernet Sauvignon, Merlot

### RODNEY STRONG VINEYARDS PACKAGE

Chardonnay, Cabernet Sauvignon, Merlot





# CEREMONY & DECOR ENHANCEMENTS



## *Ceremony Package\**

The Westin Chicago Northwest is an ideal choice to host both your wedding reception as well as your wedding ceremony. Transform one of our many locations into a beautiful setting for your ceremony that you and your guests will remember forever. Included in our wedding ceremony package is the following:

### THEATER STYLE SEATING

For your guests

### SKIRTED STAGING

For the bridal party

### (1-2) CHANGING ROOMS

For day of event

### REHEARSAL LOCATION

Based on availability and determined the week of the wedding

### REHEARSAL

Event space and wedding ceremony should be coordinated by your wedding planner or ceremony officiant – catering manager will not be present during your rehearsal

### CEREMONY LOCATION

Based on availability

Speak to your catering manager about the available options

In the event of inclement weather, a backup location will be guaranteed

### AUDIO VISUAL EQUIPMENT

Available through PSAV at an additional cost

## *Linens and Decor\**

Floor length white or black tablecloths and white napkins are included.

### CHAIR COVERS

Several color selections with colored sash

### SPANDEX CHAIR COVERS

Selection of white or black with spandex sash

### CHIVARI CHAIRS

Selection of black, silver, gold or fruitwood

### 90" OVERLAY, SATIN

### 132" ROUND, SATIN

### SATIN NAPKINS

### TABLE RUNNERS

### LIGHTING

Contact PSAV for pricing

\*AVAILABLE AT AN ADDITIONAL COST

# FREQUENTLY ASKED QUESTIONS

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## *How far in advance can we book our wedding?*

Sooner is always better. Most couples make firm reservations between nine months and 16 months in advance. We are happy to check availability for the date you have in mind.

## *What is the food and beverage minimum for the ballroom?*

Each ballroom requires a separate minimum that will vary from a Friday, Saturday and Sunday. Please check with your wedding specialist for specific minimums required.

## *How much of a deposit is required?*

A 25% initial deposit is due with signed contract. Another 25% of the food and beverage minimum is due 9, 6 and 3 months prior to event. Final count and payment are due 10 days prior to event.

## *Are there any extra set up fees?*

There are no hidden costs in our package price. All set up of tables, chairs and dance floor along with china, glassware, silverware, skirting and linens are included in our prices. The only additional fees to the menu prices are an applicable service charge and applicable sales tax.

## *What type of linens and napkins are included?*

We offer white or black tablecloths and white napkins on property. Other choices may be special ordered. We also provide three votive candles for your guests' tables. You can bring in any type of decor but the hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any substance.

## *How early will the ballroom be available to set up the day of the wedding?*

The room is normally ready for your florist, band, or DJ to set up an average of 2 hours prior to the reception.

## *May we offer a choice of entrées to our guests?*

Yes. The higher priced entrée will apply to both selections due to additional labor involved. We ask that you identify on your place cards which entrée each guest ordered. For example, some couples use a red dot for beef and yellow dot for chicken.



*Do you offer special dietary meals?*

We are happy to accommodate your guest's dietary needs (allergies, gluten, vegan, etc.) Please let your catering manager know the dietary request with your final count so our kitchen can customize a meal for that individual.

*Will we be able to taste the selections ahead of time?*

We will schedule a private tasting 3 – 4 months prior to your wedding with our culinary staff. At this meeting you can taste the items that you have selected. Tasting hours are 11am – 3pm weekdays. Your cake tasting will take place at Lovin Oven Cakery in Antioch, IL. To schedule your appointment, call 224.788.9558.

*Can we bring in our own food and beverages?*

Due to current health regulations and insurance policies, all food served at the hotel must be prepared by our culinary staff. We take pride in adhering to all federal, state and local regulations to ensure proper food preparation and beverage service. Exceptions are sometimes made for certain specialty items. Please contact the catering manager for further details.

*Can we take food home with us following our event?*

Food may not be taken off premises after it has been served. Please also note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow anyone to bring alcoholic beverages into or out of the hotel.

*Are special meals available for our DJ, photographer, planner, etc.?*

Yes we can offer them the chicken entrée with a vegetable and a starch at an additional cost.

*Do you offer any special guest room rates for our guests?*

We would be happy to set up a special room block for your guests at a discounted group rate for the weekend of your wedding. The bride and groom would receive a complimentary suite the night of the wedding.

*Can we have our ceremony on property?*

We do have areas on our grounds that can be used for ceremonies based on the time, number of guests and availability. There is an additional charge to have the ceremony on-site.





# THE WESTIN

CHICAGO  
NORTHWEST

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