

Embassy Suites by Hilton Naperville *Weddings*

CONGRATULATIONS

THE EMBASSY SUITES BY HILTON – NAPERVILLE HOTEL IS THE BEST DESTINATION FOR YOUR WEDDING CELEBRATIONS. OUR TEAM IS SPECIALIZING IN WEDDING PLANNING AND WELL DIVERSE WITH ALL CULTURES, AMERICAN WEDDINGS, JEWISH WEDDINGS, SOUTH ASIAN WEDDINGS. OUR HOTEL FEATURE ELEGANCE AND MODERN STYLE, MAKES THE PERFECT CHOICE FOR A PICTURE-PERFECT WEDDING.

OUR WEDDING PLANNER/COORDINATOR AND CATERING TEAM WILL BE WITH YOU EVERY STEP OF THE WAY





ALL WEDDING PACKAGE INCLUDE THE FOLLOWING SERVICES

- ❖ Elegant cocktail reception with hors d'oeuvres served butler style
 - ❖ Time to Celebrate with 4 hours of open bar.
 - ❖ Champagne Toast your for loved ones & your Guests
- ❖ Elegantly Prepared four course meals. Soup, Salad, entrée and custom design wedding cake by Baking Institute Bakery
 - ❖ Wine Service during Dinner Services
 - ❖ Sliver Coffee & Hot Tea Station with Dessert
- ❖ Dedicated Wedding Coordinator for the entire planning process and the Day off.
- ❖ Banquet Manager to assure seamless execution on the day off your big day.
- ❖ Ivory floor length table linen, Ivory/White Napkins, 4 Votive Candles on the Tables, Mirror Base, Dance Floor, Stage for the Head Table only.
 - ❖ Private complimentary tasting for up to 6 guests
 - ❖ Complimentary Suite for wedding couple on evening of their Reception
 - ❖ Special Suite Rates of guests
 - ❖ Earn Hilton Honor Points.

Wedding Ceremony Package

- **Ceremony \$10 per person – Minimum of \$1,000**
- Ceremony fee Includes:
 - Theatre style seating for your guests
 - House chairs
 - Wedding Coordinator and Complimentary Rehearsal Ceremony the day before
- **Elevate your Ceremony Service with: Bottled Water, Butler Passed Champagne and Chiavari Chairs at \$20.00 Per Person.**



Romantic Package



- **Cocktail hour:**
- Three Butler Passed hors d'oeuvres, One hour Open BAR during cocktail hour
- Four Course Dinner, Soup, Salad, Entrée and Wedding Cake as dessert
- Three Additional Hours of Primmum BAR open Bar
- Ivory Linen, Ivory or White Napkins
- Unlimited Wine Service During Dinner
- **Package Pricing starts at \$115 per person**

Royal Wedding Package

- Cocktail Hour
 - Five Butler Passed Hors D'oeuvres
 - One Hour Top Shelf Brands Open Bar During Cocktail
- Five Course Dinner Service: Soup, Salads, Intermezzo, Entrée and Wedding Cake as Dessert.
- Four-hour Additional Top Shelf Brands Open BAR During Dinner
- Chiavari Chairs – Gold/White/Black/Silver/Clear
- Gold or Silver Charge plates, One Tall Cylinder Vase with Floating Candle per table
- One weekend night anniversary stay with breakfast for two.
- **Package pricing starts at \$125 per person**



Hors D'oeuvres – Warm



- Maryland style Crab Cakes wit Crème Fraiche
- Poached Tarragon Chicken Purses
- Spiced Chicken Satay with Peanut Coconut Sauce
- Chicken & Roasted Vegetable Quesadilla
- Petite Spinach Quiche
- Spanakopita Triangles
- Chipotle Steak and Bell Pepper Churrasco Skewers
- Crispy Chicken Pot Stickers with Ginger Soy Sauce
- Crab Rangoon with Plum Sauce
- Black Bean And Corn Empanadas
- Vegetables Spring Rolls
- Honey Sriracha Chicken meatballs
- Mini Corned Beef Reuben Platini Sandwich
- Coconut Lobster Skewer (\$3.00/Piece)
- Marinated Baby Lamb Chop with Pesto Crust (\$5.00/Piece)

Hors D'oeuvres – Cold

- Rare Tenderloin on Crostini with Horseradish Cream
- Traditional Bruschetta with Roma Tomatoes and Basil
- Oriental Shrimp with Pea Pods
- Antipasto Skewer
- Giardiniera Skewer
- Cilantro Pineapple shrimp Skewer
- Boursin Cheese, Apple and Walnuts on a Crostini
- Blue Cheese Mousse Stuffed Dates
- Sushi: Assorted Maki and Nigiri Served with Wasabi and Ginger Soy Sauce (\$3.00/Piece)
- Blackened Scallops in a Black Bean Salsa (\$3.50/Piece)



Soups

- Roasted Roma Tomato Bisque with Basil
- Vegetable minestrone and aged Parmesan Cheese
- Potato Fennel Soup
- Chicken with Minnesota Wild Rice
- Cream of Wild Mushroom with Thyme Leaves
- Seafood Bisque Soup (\$3.00/Per Person)
- **Seasonal Available October – February**
 - Butternut Squash with Poached Ginger
- **Based on Client Request Chef for any Soup can be encrusted (\$4.00 per person)**



Salad



- **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
- **Super Salad** – Kale, Radicchio, Red Grapes, Fresh Seasonal Berries with Marsala Wine Dressing
- **Embassy Salad** – Field Greens, Crumbled Gorgonzola Cheese, Chopped Walnuts with Apricot Vinaigrette,
- **Harvest Salad** – Assorted Field Greens, Red Cheery 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

Entrée - Chicken



Hoisin Marinated Chicken Breast - 10oz Airline chicken Breast, Roasted medley Potatoes, Green Beans and Carrots - **Romantic** - \$115 – **Royal** - \$125

Stuffed Roasted Chicken Breast -Roasted Peppers, Israeli Cous Cous, Tamarind Glaze, Roasted Zucchini, Yellow Squash, Carrots and Potato Cakes - **Romantic** - \$115 – **Royal** - \$125

Lemon Chicken – Chicken Breast Dusted in Seasoned Flour Artichoke Heart and Spinach in Garlic Lemon Sauce **Romantic** - \$115 – **Royal** - \$125

Entrée - Beef

Slow Roasted Prime Rib of Beef -Natural Au Jus, Pesto Mashed Potatoes, Broccoli Rabe and Baby Carrots —

Romantic - \$125 – Royal - \$135

Grilled New York Strip Steak (14oz.) – Vidalia Onions, Gremini Mushroom Confit, Red Bliss Potatoes, Roasted Corn, Red Peppers and Fava Beans - **Romantic - \$125 – Royal - \$135**

Seared Filet Mignon (8oz.) – Demi Shallot Reduction, Horseradish Mashed Potatoes, Spinach & Butternut Squash –

Romantic - \$125 – Royal - \$140



Entrée - Seafood

Seared Swordfish — Mango Papaya Relish, Lemon Thyme Risotto, Green Beans & Roasted Heirloom Sliced carrots

Romantic - \$115 – Royal - \$135

Seared Walleye – Riesling Chive Cream and Lime Vinaigrette on Farrow Scallion Pilaf and Seasonal Vegetables –

Romantic - \$125 – Royal - \$130

Black Pepper Crust Chilean Sea Bass– Chimichurri Sauce, Red Pepper and Wild Rice Polenta, French Green Beans with

Pimento - **Romantic - \$125 – Royal - \$145**

Parmesan Encrusted Halibut / Market Availability – Boiled Lemon Parsley Bliss Red Potatoes Heirloom Cauliflower and Diced Red Peppers



Combination Entrées



Lemon Pepper Chicken Breast & Jumbo Prawns - Lemongrass Essence, Smoked Asiago Polenta, Sauteed Broccolini, Red & Yellow Bell Peppers – Romantic - \$115 – Royal - \$135

Basil Marinated Chicken Breast & Seared Salmon – Cucumber Relish, Garlic Mashed Potatoes, Asparagus in a squash Ring –

Romantic - \$125 – Royal - \$135

Truffle Demi Reduction Petite Filet Mignon & Chicken Breast – Root Vegetables/Carrots, Grilled Asparagus Romantic - \$125 – Royal - \$140

Cabernet Reduction Filet Mignon & Chilean Sea Bass – Chipotle Salsa, Roasted Fingerling Potatoes, Bok Choy and Carrots – Romantic - \$135 – Royal - \$155

Seared Cilantro Rubbed Salmon & Tandoori Style Chicken Breast – Goby-Goby Roasted Yukon Potatoes, Green and Purple Cauliflower –

Romantic - \$135 – Royal - \$155

Entrée – Vegetarian

Vegetable Strudel

Spinach, Basmati Rice, Sundried Cherries and Mushroom with Red Pepper Cream Sauce

Eggplant Napoleon

Goat Cheese and Marinara Sauce

Vegetables Stack

Zucchini, Yellow Squash, Tomato, Red Onions, Carrots, Portobello
Mushrooms, Boursin Cheese with Tomato Sauce.

Whole Wheat Penne Pasta

Spinach, White Mushrooms, Olive Oil and Seasoning

Romantic - \$70 – Royal - \$80



Kids Meals – Vendors Meals - 4-12yrs Old

Kids Meals

Assorted Diced Fresh Fruits with Strawberries

Breaded Chicken Fingers with Ketchup and Fries

Baked Macaroni and Cheese

Grilled Hamburger with Fries

Grilled Beef Hot Dog with Relish, Onions, Mustard , Ketchup and Fries

Wedding Cake Served as Dessert

\$35

Vendor Meals

Plated Hot Entrée / Chef's Choice

\$70



Sides

Starch

Red Roasted Potatoes with Rosemary

Yukon Gold Garlic Mashed Potatoes

Creamy Risotto

Cheese Lyonnaise Potatoes



Vegetables

Broccoli or Broccolini

Vegetables Medley

Roasted Sweet Yellow and Red Peppers

Grilled Asparagus

Sautéed Spinach



Dessert Delights

Minimum of 100 People/Choose 10 items – 3 Pieces Per Person at \$25.00 Per Person

Individual Fresh Fruit Tarts, Vanilla Napoleon, Chocolate Opera Cake, Brownie Bites, Cream Puff Swans, Miniature Grand Marnier Cheesecakes, Nutella Cake Shooters, Gourmet Key Lime Tarts, Chocolate covered Strawberries, Miniature Cupcakes, Chocolate Truffles, Miniature Eclairs, Petite Pecan Squares, Miniature Cannoli, Crème Brulé Custard, Assorted Mini Macrons, Raspberry Ganache Tart, Cheesecake, Lollipops, Fresh Berries in Martini Glasses, and White Flour Petit Fours

Elaborate Seasonal Fresh Fruits Display at \$8.00 Per Person



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Keep The Party Going With Late Night Delight \$30 Per Guest – Choose Two and Minimum of 75ppl

Grilled Cheese Triangles with Tomato Bisque soup mini cup

Assorted 3 different flavor Popcorn, Cheddar, Caramel and Parmesan

Mini Burgers with Cheese and Pickles

Assorted Pizza, cheese, Pepperoni, vegetarian



Premium BAR

- Grey Goose Vodka
- Beefeater
- Jim Beam
- Bacardi Rum
- Daniels
- Canadian Club
- Dewar's Scotch
- Corazon Silver Tequila
- Christian Brothers Brandy
- Bud Light Lite, Miller Lite , O'Doul's Budweiser, Heineken, Corona, Non-Alcoholic Beer, Assorted Soft Drinks, Bottled Water, Assorted Juices & Mixers

- Four Varietals of Upgraded Wines includes, Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot



Top Shelf BAR *Add \$10 to Package Price

- Tito Vodka
- Tanqueray Gin
- Bulliet, Bacardi light Rum
- Captain Morgan Spiced Rum
- Jack Daniel's
- Patron Silver Tequila
- Glen Levitt 12
- *Macallan 12*
- Crown Royal Whiskey
- Johnnie Walker Black Scotch
- Christian Brothers Brandy
- Remy Martin VSOP Cognac
- Upgraded Wines includes, Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot



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.