

Premier Wedding Package



DOUBLETREE BY HILTON CHICAGO - OAK BROOK
1909 Spring Road, Oak Brook, IL 60523 (630) 472-6076
doubletreeoakbrook.com





2018 Premier Wedding Package

Wedding Package Includes:

White Glove Service

Butler Passed Hors d'oeuvres

Champagne Toast for All Guests

Five Hour Premium Open Bar which includes:

2 Specialty Drinks

Four Course Custom Menu

Table Side Wine Service throughout Dinner

Custom Designed Wedding Cake

Coffee and Hot Tea Service throughout Dinner

Continental Coffee Service with Whipped Cream, Lemon Zest,

Chocolate Shavings, and Rolled Wafer Cookies

Elegant White Floor Length Linens and Overlays

4 Votive Candle Accents and Mirror Base

Complimentary One-Bedroom Suite for the Wedding Couple includes:

Champagne and Chocolate Dipped Strawberries

Your First Breakfast in Bed as a Newly Married Couple

Late Check out 2pm

Special Guest Room Rates

Complimentary Coat Check Room

Complimentary Covered Parking

Private Consultation and Menu Tasting with Wedding Specialist, Executive Chef and 4 Guests

Complimentary One Night Stay on your One Year Anniversary



Package Pricing \$92-\$158



The quotation herein is subject to a proportionate price increase cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place. Pricing does not include 23% service charge or applicable sales tax.

PREMIER PACKAGE

Choice of Appetizer/Soup, Appetizer/Salad or Soup/Salad

HORS D'OEUVRES

*Choice of Four passed hors d'oeuvres
Four pieces per person*

CHILLED

- Lump Crab Tomato Roll
- Local Goat Cheese and Kumquat on Crostini
- Poached Fig and Strawberry with Brie
- Rare Crow Ranch Farms Tenderloin
- Strawberry and Goat Cheese with Bacon
- Asparagus and Goat Cheese

HOT

- Coconut Shrimp
- Smoked Mozzarella Calzone
- Chicken Quesadilla
- Wild Mushroom Phyllo Triangle
- Vegetarian Fried Spring Roll
- Petite Grilled Cheese with Smoked Gouda

APPETIZERS

Choice of one

- Thai Spiced Chicken Satay
- Thai Spiced Beef Satay
- Tomato Basil Bruschetta on Garlic Toasted Crostini
- Churrasco Chimichurri Sirloin Skewer
- Spicy Italian Sausage en Croute Roasted Tomato Chutney
- Artichoke Hearts Stuffed with Goat Cheese and Parmesan
- Individual Antipasto Skewer with Marinated Sun-Dried Tomato, Mozzarella Cheese, Artichoke and Olive

SOUPS

Choice of one

- Applewood Smoked Chicken with Minnesota Wild Rice
- Hearty Minestrone
- Cream of Mushroom
- Fusilli Chicken Noodle
- Gingered Butternut Squash with Crème Fresh Swirl

SALADS

Choice of one

- Marinated Roma Tomatoes, Buffalo Mozzarella Cheese and Micro Arugula with Basil Oil and Balsamic Syrup
- Orchard Salad of Granny Smith Apples, Sun Dried Cranberries, Toasted Sunflower Seeds atop Mesclun Greens with Dried Walnuts
- DoubleTree Salad: Garden Salad Blend with Grape Tomatoes, Shredded Carrots and Cucumbers (Blue Cheese optional)
- Classic Caesar Salad: Hearts of Romaine with Shaved Parmesan Cheese and House Made Croutons
- Spinach Salad: Baby Spinach Leaves with Domestic Mushrooms, Sliced Strawberries and Thinly Sliced Red Onions

DESSERT

Custom Designed Wedding Cake Served on Chocolate or Raspberry Painted Plates



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UPGRADES

HORS D'OEUVRES

*\$6.00 per person with package
Choice of 2*

CHILLED

- Colossal Shrimp
- Ahi Tuna Tarter with Sesame Crisp
- BBQ Chicken Tostada
- Maki Sushi Inspirations (*Choose Three*)
 - Spicy Tuna Vegetarian California Roll
 - California Roll Shrimp Tempura
 - Spicy Salmon Smoked Salmon & Cream Cheese

HOT

- Chicken or Beef Hibachi Skewers
 - Crab, Spinach or Boursin Stuffed Mushroom Caps
 - Ancho Cage-Free Chicken Satay
 - Puff Pastry with Brie and Pear Preserves
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APPETIZERS

\$7.00 per person with package

- Citrus Poached Jumbo Shrimp with a Fresh Horseradish and Plum Tomato Chutney
 - Pepered Beef Tenderloin Carpaccio over Garlic Toast Points and a Dijon Drizzle
 - Peking Duck Spring roll with a Raspberry Demi Reduction
 - Thyme infused Char Grilled Lamb Lolli-Pops
 - Brie Sweet Pear and Toasted Almond in a Phyllo Purse
 - Pan Seared Scallops with a Lime and Sweet Chili Glaze
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SOUPS

\$6 per person with package

- Crab and Seafood Chowder with a Jalapeno Cheddar Breadstick
- Coconut Shrimp and Sweet Corn
- Lobster Bisque en Croute

INTERMEZZOS

\$3.00 per person with package

Choice of Watermelon, Peach-Mango, Blood Orange, Mango, Raspberry or Cucumber Sorbet

VENDOR MEAL

Oak Brook Club Sandwich Served with Homemade Potato Chips
\$35.00 per person

You also may choose to provide your vendors the same entrée as your guests for 50% off the entrée price per person
Includes Unlimited Non-Alcoholic Beverages

CHILDREN'S MENU

Ages 12 and Under. Unlimited soda bar. \$25.00 per person

APPETIZER Fresh Fruit Cup or Mozzarella Sticks
ENTREES: Mini Cheeseburgers or Chicken Fingers with Ranch and BBQ or Penne Pasta & Marinara Sauce
SIDES: French Fries, Applesauce, Mashed Potatoes or Chef's Choice Vegetable



POULTRY

- Asiago Chicken Breast Served with a Citrus Caper Sauce \$92
- Pan Seared Chicken Marsala Pan Jus Marsala Demi Glace \$93
- Chicken Breast Provençale: Pan Seared Boneless Breast of Chicken with a Light Plum Tomato, Roasted Garlic and Fresh Fine Herb Sauce \$94
- Artichoke Chicken: Marinated and Grilled Chicken Breast Dressed with an Artichoke Citrus Sauce and Charred Lemon \$95
- Maple Leaf Farm Breast of Duck Pan Seared with a Honey Raspberry Sauce \$146

SEAFOOD

- Parmesan Crusted Tilapia Served with Mandarin Orange Sauce \$96
- Asian BBQ Salmon Filet-Wild Atlantic Salmon Marinated with Hoisin-Sweet BBQ Sauce \$98
- Miso Glazed Atlantic Salmon Filet Marinated in Miso, Soy Sauce, Fresh Ginger and Garlic Marinade \$98
- Baked Shrimp Stuffed Tilapia Filet with a Mandarin Orange Drizzle \$98
- Grilled Halibut with a Lime Pico de Gallo \$100
- Asiago Crusted Baked Halibut Filet with Kaffir Lime Beurre Blanc \$100
- Chilean Sea Bass with a Mango and Pineapple Relish \$120

STEAK

- Pan Roasted Sirloin of Beef Served with a Wild Mushroom and Bourbon Glace \$98
- N.Y. Strip Steak-Center Cut Marinated in Miso, Soy Sauce, Fresh Ginger and Garlic Marinade \$120
- Pepper Crusted New York Strip Loin with Wild Mushrooms \$120
- Grilled Filet Mignon-A Tender Center Cut Filet Grilled to Perfection and Complimented with a Cabernet Demi Glaze \$130
- Center Cut Filet Mignon Wrapped with Applewood Smoked Bacon Cabernet Reduction \$135
- Herb Crusted Bone-In Ribeye with a Morel Mushroom Demi Glace \$150

DUETS

- Asiago Chicken Breast and Pan Roasted Sirloin of Beef \$110
- Parmesan Crusted Tilapia Served with Mandarin Orange Sauce and Grilled Chicken Breast Served with a Rosemary Infused Shiraz Reduction \$110
- Seared Breast of Chicken and Atlantic Salmon with a Smoked Tomato Beurre Blanc \$115
- Pan Seared Sirloin of Beef and Asian BBQ Salmon \$120
- Petite Filet and Grilled Chicken Breast Served with a Rosemary Infused Shiraz Reduction \$130
- Beef Tenderloin with Herb Marinated Gulf Shrimp with a Chipotle Lime Butter \$140
- Center Cut Filet Mignon and Roasted Garlic Baked Lobster Tail \$150

FINALE

All Sweet Tables include a deluxe coffee and hot tea station including: whipped cream, chocolate shavings & rolled wafer cookies. 75 person minimum

Emerald

*4 pieces per person
Select 7 Pastries
\$20 per person*

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|---|-------------------------------------|
| Mini Cheesecake Squares | Lemon Square |
| Petite Chocolate Mousse Cups with Fresh Raspberry | Pecan Triangles Dipped in Chocolate |
| Cream Puffs | Mini Swans |
| Vanilla Éclairs | Assorted Fruit Tarts |
| Small Assorted French Macaroons | Petite Tiramisu Squares |
| Hazelnut Pear Squares | Tulip Cups |

Princess

*7 pieces per person
Select 10 Pastries
\$25 per person*

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|-------------------------------------|-------------------------|
| Mini Cheesecake Squares | Rum Balls |
| Assorted Chocolate Mousses Cup | Mini Swans |
| Cream Puffs | Assorted Fruit Tarts |
| Vanilla Éclairs | Petite Tiramisu Squares |
| Assorted Small French Macaroons | Tulip Cup |
| Assorted French Pastries | Turtle Tarts |
| Hazelnut Pear Square | 9" Strawberry Tree |
| Lemon Squares | Chocolate Cheesecake |
| Pecan Triangles Dipped in Chocolate | Passion City Torte |

CHOCOLATE CORDIAL CUPS

Kahlua, Bailey's and Grand Mariner Poured into Chocolate Shot Glasses
\$250 per 50 cups

ADDITIONAL ITEMS

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|--------------------------------|-------------------|
| Doubletree Cookies | \$40.00 per dozen |
| Chocolate Covered Strawberries | \$48.00 per dozen |
| Fresh Fruit and Berries | \$6.00 per person |

LATE NIGHT SNACK SERVICE

Choice of two selection, \$14.00 per person, 75 person minimum

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|--------------------------------|--|
| • Mini Cheeseburgers | • Mini Italian Beef Sandwiches on a Party Roll |
| • Buffalo Hot Wings with Sauce | • Mini Corn Dogs with French Fries |
| • Pizza Station | • Nacho Station |



BEVERAGES

Five hours of bar service is included with the package

LIQUOR

PREMIER PACKAGE

Included with Package

Absolute	Patron Silver
Absolute Raspberry	Jack Daniels
Absolute Citrus	Courvoisier VS
Tanqueray	Vermouth
Johnnie Walker Red	Peach Schnapps
Old Bushmills	Amaretto
Bacardi	Triple Sec
Captain Morgan	

DIAMOND PACKAGE

\$8.00 per person with package

Grey Goose	Maker's Mark
Grey Goose Berry	Patron Reposado
Grey Goose Citrus	Hennessey VS
Bombay Sapphire	Vermouth
Johnnie Walker Black	Peach Schnapps
Crown Royal	Amaretto
Bacardi	Triple Sec
Captain Morgan	

WINES

Select four wines for bar service

PREMIER PACKAGE

Chardonnay Canyon Road
Pinot Grigio Canyon Road
Sauvignon Blanc Canyon Road
White Zinfandel Beringer
Cabernet Sauvignon Canyon Road
Merlot Canyon Road
Pinot Noir Canyon Road

DIAMOND PACKAGE

Chardonnay Mirassou
Pinot Grigio Mirassou
Sauvignon Blanc Mirassou
White Zinfandel Beringer
Cabernet Sauvignon Mirassou
Merlot Mirassou
Pinot Noir Mirassou



BEER

Miller Lite	Corona
Miller Genuine	Heineken
Sam Adams	Amstel

O'Doul's Non-Alcoholic Beer



Sparkling Water, Mineral Water, Juice and Assorted Soft Drinks

BEVERAGE UPGRADES

MARTINI BAR

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|-----------------------|----------------------|--------------------------------------|
| • Classic Gin Martini | • Chocolate Martini | Premium Package \$10.00 per Martini |
| • Vodka Martini | • Appletini | Prestige Package \$14.00 per Martini |
| • Cosmopolitan | • Lemon Drop Martini | \$150 Bartender Fee per Bar |
| | | Martini Luge \$450 |

CORDIAL BAR

- | | | |
|------------|----------------------|-----------------------------|
| • Kahlua | • Amaretto Disaronno | \$9.00 per Drink |
| • Bailey's | • Sambuca | \$150 Bartender Fee per Bar |
| • Hennessy | • Port Wine | |

EVENT ENHANCEMENTS

Drapery Behind Head Table
Signature Design Drapery Behind Head Table or Band
16' H x 36' W, Includes 6 LED Lights
\$1,100.00

Drapery Behind Head Table and LED Light All Around Ballroom
Signature Design Drapery Behind Head Table or Band
16' H x 36' W, Includes 6 LED Lights and 18 LED Lights around Ballroom
\$1,500.00

White Vinyl Dance Floor Cover
24' x 24'
\$1,700.00

Drapery Behind Head Table and White Vinyl Dance Floor Cover
Signature Design Drapery Behind Head Table or Band
16' H x 36' W, Includes 6 LED Lights and 24' x 24' White Dance Floor Cover
\$2,600.00

Drapery Behind Head Table, LED Lights and White Vinyl Dance Floor Cover
Signature Design Drapery Behind Head Table or Band
16' H x 36' W, Includes 6 LED Lights, 18 LED Lights around Ballroom and 24' x 24' White Dance Floor Cover
\$3,000.00

Specialty Linens, Chair Covers, and Chiavari Chairs
Please consult your Wedding Specialist





Your Wedding Package

CUISINE

Our wedding package menus are examples of our chef's exquisite cuisine. Clients are welcome to customize the menu to meet their specific needs. Wedding couples are offered the opportunity to sample our chef's exquisite cuisine at a private tasting. Please inform your Wedding Specialist of any special dietary requirements. Prices and menus are confirmed six (6) months prior to the wedding date to ensure the highest quality. Applicable sales tax and 23% service charge will be added to all food and beverage items, subject to change.

BEVERAGES

If you wish to extend your bar please contact your wedding specialist. Additional bartenders are available at \$150 each. Village of Oak Brook ordinance for last call on liquor is 1am.

EVENT DECOR AND PREMIUM LINEN

The Catering Manager will assist you in the coordination of your wedding reception. They will provide you recommendations for wedding vendors and assist with the event design. Backdrops, lighting, audio/visual, premium linen, and event decor can all be arranged by the hotel. Chair covers are priced at \$6.00 per chair including set up and removal. Chiavari chairs start from \$10.00 each.

CEREMONIES

Wedding ceremonies are welcome at the DoubleTree by Hilton Chicago - Oak Brook. We will provide the perfect setting to make your ceremony memorable. A \$8.00 per person set up fee is required. Should you request white folding chairs, an additional \$5.00 per person fee will be added.

ACCOMMODATIONS

Your package includes a complimentary suite for the wedding couple with your welcome amenity described in the package and the couple's first breakfast in bed the following morning. Additional meeting space for hospitality room, and wedding couple's changing rooms are included without charge. Discounted sleeping room rates are available for your wedding guests.

PARKING

Complimentary covered parking is available to your guests.

COAT CHECK

A coat check may be arranged for your guests on a hosted basis. There is a minimum charge of \$200 per attendant.

DEPOSITS AND PAYMENTS

Upon confirmation, an initial deposit is required to reserve the space. Fifty percent (50%) of the food and beverage minimum is required six (6) months prior to the event. Advanced deposits are non-refundable and can be made by credit card or check. Final Payment is due three (3) days prior with a credit card, cashier's check or cash. If the client chooses to make a final payment with a personal check, it must be made ten (10) days prior to the event. Final payment will also require a credit card to hold on file for any event incidentals or additions made on site.

GUARANTEES

Final attendance and completed floor plans are to be returned to the Catering Manager one (1) week prior to the event.