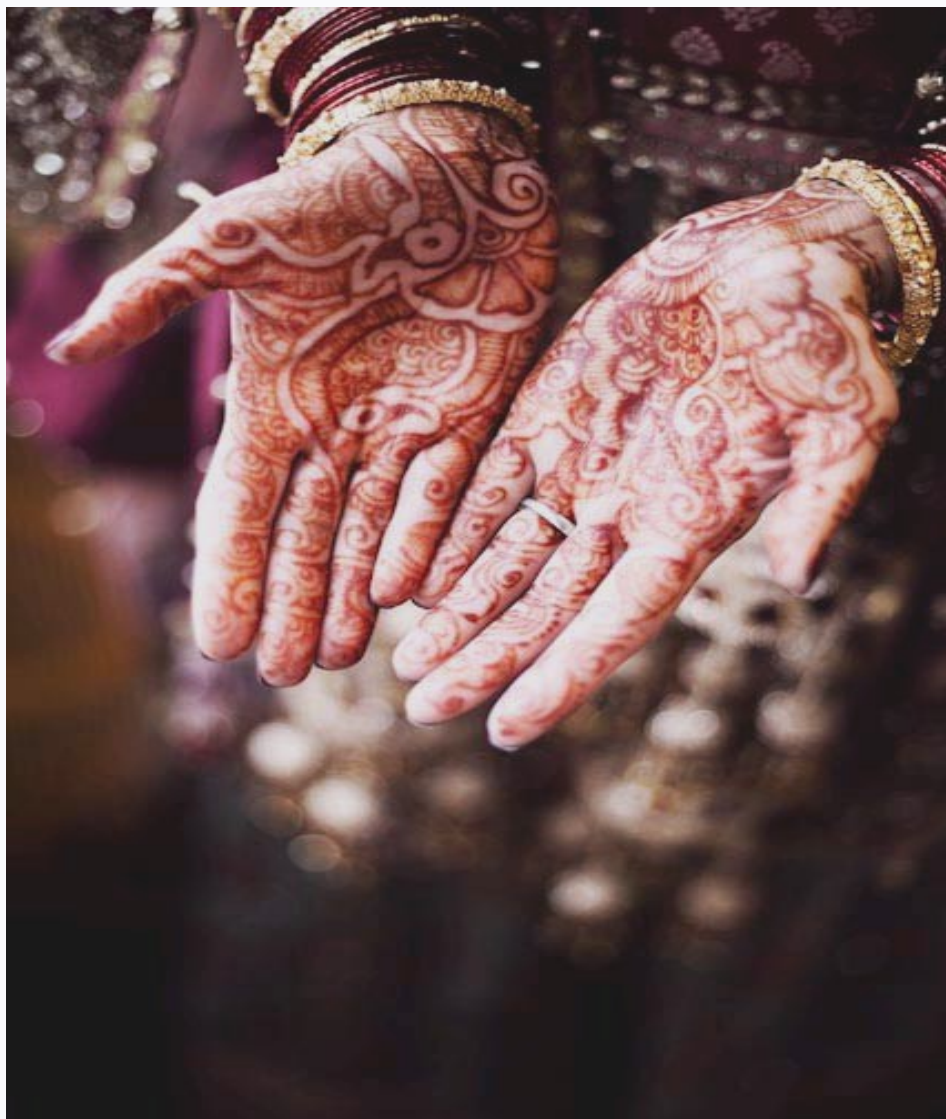


The Hilton Family is committed to making your dreams come true on your special day. Our wedding services provide for the trendy to the traditional, the extravagant to the tastefully modest. So whatever your tastes, we'll be there to make this exciting day everything you imagined it would be. With a variety of packages to choose from, allow one of our trained professionals to customize your menu and create an exceptional meal that meets your highest expectations.

The following package can be redesigned to meet your needs. We want to create a day that is special to you and will be remembered always.

Here at the Hilton Rosemont we want you to have 'Your' wedding not 'Our' wedding.



## **YOUR WEDDING PACKAGE**



### **FOUR HOURS OPEN BAR**

FEATURING PREMIUM LIQUORS, DOMESTIC AND IMPORTED BEERS, CHAMPAGNE, WINE, FRUIT JUICES, ASSORTED SOFT DRINKS & MINERAL WATERS

### **CHAMPAGNE TOAST**

FOR ALL GUESTS TO HONOR THE BRIDE & GROOM



### **WINE SERVICE**

UNLIMITED WINE SERVICE THROUGHOUT DINNER

### **COFFEE SERVICE**

STARBUCKS™ COFFEE STATION TO COMPLIMENT YOUR WEDDING CAKE

### **CUSTOM DESIGNED WEDDING CAKE**

CREATED WITH YOUR FAVORITE FLAVORS  
& ACCENTED TO COMPLEMENT YOUR BRIDAL COLORS

**COMPLIMENTARY TASTING** FOR UP TO FOUR GUESTS



### **ROOM DÉCOR & SETUP**

OUR BEAUTIFULLY APPOINTED BALLROOM COMPLETE WITH DANCE FLOOR & STAGING FOR YOUR

ENTERTAINMENT, DANCE FLOOR, HEAD TABLE, CAKE TABLE, PLACECARD TABLE/GUESTBOOK

TABLE, GIFT TABLE, COMPLIMENTARY FLOOR LENGTH WHITE IVORY LINEN, GLASSWARE,

SILVERWARE & MIRROR CENTERPIECE WITH (3) VOTIVE CANDLES

### **TO COMPLETE THIS MOST MEMORABLE DAY**

WE INCLUDE THE FOLLOWING AMENITIES:

DELUXE GUESTROOM ACCOMMODATIONS FOR THE BRIDE & GROOM WITH COMPLIMENTARY WEDDING AMENITY

SPECIAL ROOM RATES FOR YOUR OVERNIGHT GUESTS

COMPLIMENTARY SELF PARKING FOR DINNER ATTENDEES



ON THIS DAY, THE LAST THING YOU WANT TO BE CONCERNED WITH IS THE DETAILS. HILTON ROSEMONT HAS PARTNERED WITH OLIVEAIRE TO PLAN THE WEDDING OF YOUR DREAMS. FROM THE ELEGANCE OF A SIMPLE AFFAIR TO THE MOST ELABORATE, WE WILL ENSURE A UNIQUELY PERFECT OCCASION.

**DURING THE PLANNING OLIVEAIRE WILL ASSIST YOU WITH THE FOLLOWING SERVICES:**

SCHEDULE YOUR FIRST INITIAL PLANNING MEETING AFTER SIGNING OF CONTRACT.

DURING THE INITIAL PLANNING MEETING YOU WILL:

CREATE AN EVENT TIMELINE

CREATE A VENDOR TIMELINE

CUSTOMIZE A TO-DO TASK LIST

UNLIMITED CALLS OR EMAILS TO ASSIST WITH EVENT PLANNING

ASSIST WITH VENUE INFORMATION TO PLAN FLOW OF EVENT

EMAIL YOU A VENDOR LIST

MONTHLY FOLLOW UP FROM CONSULTANT TO ENSURE ON-TIME PLANNING

ASSIST IN PREPARING WEDDING PROGRAM

ASSIST WITH INVENTORY LIST

ASSIST WITH TASK ASSIGNMENT LIST

SCHEDULE AN APPOINTMENT FOR CAKE SELECTION

DISCUSS EVENT DETAILS AND LOGISTICS

PRESENT FOR REVIEW VENUES UPGRADED SERVICES

ASSIST DURING REHEARSAL HELD AT VENUES

SCHEDULE TASTE TESTING WITH PREFERRED CATERER

FINALIZE MENU FOR EVENT FOOD & BEVERAGE

PREPARE VENDORS LOAD-IN AND LOAD-OUT SCHEDULE

ASSIST WITH FLOOR PLANNING AND SEATING DIAGRAMS

ASSIST AND DEFINE EVENT DETAILS

FACILITATE PLACE CARDS, PROGRAMS, MENU CARDS, CAKE KNIFE & SERVER, CHAMPAGNE GLASS AND FAVORS

FACILITATE PROCESSION AND BRIDAL PARTY ENTRANCE FOR CEREMONY

FACILITATE BRIDAL PARTY ENTRANCE FOR RECEPTION

## PACKAGES & PRICING

**FRIDAY/ SATURDAY / SUNDAY PACKAGE WITH ALCOHOL \$69.95 PER PERSON**

**NON-ALCOHOLIC FRIDAY / SATURDAY / SUNDAY WEDDING PACKAGE \$49.95 PER PERSON**

**CHILDREN UNDER 10 YEARS OF AGE \$28.00 PER CHILD**

ALL PRICES ARE SUBJECT TO TAX AND SERVICE CHARGE

FAMILY OR PLATED STYLE SERVICE IS AVAILABLE FOR AN ADDITIONAL FEE OF \$100.00 PER TABLE

CUSTOMER TO ARRANGE CATERING FROM OUR PREFERRED CATERER LIST ONLY

CLIENT TO PAY CATERER DIRECTLY (CATERING PRICING NOT INCLUDED IN PACKAGE PRICE)

**WEDDING CEREMONY PACKAGE \$6.00 PER PERSON (MINIMUM FEE OF \$400)**

SEATING FOR GUESTS

COMPLIMENTARY STAGING FOR MANDAP

DJ TABLE, GIFT TABLE AND WATER STATION

SEPARATE DRESSING ROOMS FOR BRIDE AND GROOM





## **PACKAGES & PRICING**

### **BUTLER PASS SERVICE DURING CEREMONY**

**\$6.00 PER PERSON**

ONE HOUR BUTLER SERVICE

ONE SERVER PER (40) PEOPLE

### **CEREMONY LUNCHEON PACKAGE**

**\$25.00 PER PERSON \$16.00 PER CHILD**

1 ½ HOUR UNLIMITED SODAS, WATER, FRESHLY BREWED  
REGULAR & DECAFFEINATED COFFEE & SELECTION OF TEA

PRICE VALID ONLY IN CONJUNCTION  
WITH DINNER RECEPTION

### **SANGEET PACKAGE \$49.95 PER PERSON \$28.00 PER CHILD**

PRIVATE SPACE TO ACCOMMODATE UP TO 4 HOURS AND 2 HOURS BUFFET STYLE SERVICE

2 HOURS UNLIMITED SODAS, WATER, FRESHLY BREWED REGULAR

AND DECAFFEINATED COFFEE & SELECTION OF TEA

BUFFET STYLE INDIAN CUISINE TO BE ARRANGED FROM OUR PREFERRED CATERER LIST ONLY

CLIENT TO PAY CATERER DIRECTLY (CATERING PRICING NOT INCLUDED IN PACKAGE PRICE)

PRICE VALID ONLY IN CONJUNCTION WITH DINNER RECEPTION

## **ADDITIONAL INFORMATION**

### **BEVERAGE**

ADDITIONAL HOURS OF BAR MAY BE ADDED TO YOUR PACKAGE AT \$6.00 PER PERSON, PER HOUR

NON- ALCOHOLIC AT \$4.00 PER PERSON, PER HOUR

TOP SHELF BAR ADDITIONAL \$6.00 PER PERSON

UPGRADED WINE SERVICE WITH DINNER ADDITIONAL \$5.00 PER PERSON

SWEET TABLE SERVICE \$6.00 PER PERSON

HILTON ROSEMONT WILL PROVIDE DISPLAY AND SERVICE OF SWEET TABLE ITEMS THAT  
ARE PROVIDED BY THE CATERER.

### **PARKING ARRANGEMENTS**

COMPLIMENTARY SELF – PARKING IS AVAILABLE FOR BOTH YOUR OVERNIGHT AND  
DINNER ONLY ATTENDEES.

### **COAT CHECK**

WHEN WEATHER CONDITIONS DICTATE, A COAT CHECK CAN BE MADE AVAILABLE  
TO YOUR GUESTS, EITHER ON A CASH OR HOSTED BASIS, CHARGE IS \$175.00 PER ATTENDANT  
(SEVENTY-TWO HOURS NOTICE REQUIRED)

### **SERVICE CHARGE & TAX**

22% SERVICE CHARGE AND APPLICABLE TAXES WILL BE ADDED TO  
ALL FOOD AND BEVERAGE SERVED

### **DEPOSIT & PAYMENT PROCEDURES**

UPON CONFIRMATION, AN INITIAL DEPOSIT OF \$2,500 IS REQUIRED TO HOLD YOUR SPACE.

THREE MONTHS PRIOR TO THE EVENT 50% OF THE ESTIMATED BALANCE IS DUE.

THE FINAL BALANCE WILL BE DUE TEN (10) DAYS PRIOR TO THE  
EVENT DATE. FOOD GUARANTEES ARE DUE (10) DAYS PRIOR TO EVENT.

GUARANTEE MAY BE INCREASED UP TO (7) DAYS PRIOR TO EVENT.

ALL DEPOSITS ARE NON-REFUNDABLE

## HILTON ROSEMONT PREFERRED CATERER LIST

**Name:** Anmol  
**Address:** 2858 W. Devon Ave  
Chicago, IL, 60659  
**Phone:** (773)-610-4995  
**Contact Name:** Ashraf Patel  
**Contact Email:** [anmol1711@gmail.com](mailto:anmol1711@gmail.com)

**Name:** Gaylord Chicago  
**Address:** 100 E. Walton, Suite 104  
Chicago IL 60610  
**Phone:** (312)-664-1700  
**Contact Name:** Ritesh Rathod  
**Contact Email:** [riteshrathod@gaylordil.com](mailto:riteshrathod@gaylordil.com)

**Name:** Gaylord Schaumburg  
**Address:** 5550 Mall Drive  
Schaumburg, IL 60194  
**Phone:** (847)-619-3300  
**Contact Name:** Ritesh Rathod  
**Contact Email:** [riteshrathod@gaylordil.com](mailto:riteshrathod@gaylordil.com)

**Name:** India House – Chicago  
**Address:** 59 W Grand Ave  
Chicago, IL 60610  
**Phone:** (312)-645-9500  
**Contact Name:** Kim Krisha  
**Contact Email:** [indiahouse59w@aol.com](mailto:indiahouse59w@aol.com)

**Name:** India House – Hoffman Estates  
**Address:** 721 W Golf Rd.  
Hoffman Estates, IL 60169  
**Phone:** (847)-895-5501  
**Contact Name:** Ravi Rawat  
**Contact Email:** [Ravi@indiahousecatering.com](mailto:Ravi@indiahousecatering.com)

**Name:** Sabri Nihari  
**Address:** 2502 W. Devon  
Chicago, IL 60659  
**Phone:** (847)-401-2836  
**Contact Name:** Mohammed Junaid  
**Contact Email:** [sabrinihari@gmail.com](mailto:sabrinihari@gmail.com)

**Name:** Saffron  
**Address:** 6200 S. Cass Avenue  
Westmont, IL 60559  
**Phone:** (630)-769-9662  
**Contact Name:** Prasenjit Roy  
**Contact Email:** [roy@saffrondining.com](mailto:roy@saffrondining.com)

**Name:** Shahi Nihari  
**Address:** 530 E North Ave  
Lombard IL 60148  
**Phone:** (847)-791-2920  
**Contact Name:** Anwar Gazi  
**Contact Email:** [ShahiNihari@hotmail.com](mailto:ShahiNihari@hotmail.com)

**Name:** Usmania  
**Address:** 2244 W Devon Ave  
Chicago, IL 60659  
**Phone:** 773) – 262 - 1900  
**Contact Name:** Noor Muhammad  
**Contact Email:** [usmaniausa@yahoo.com](mailto:usmaniausa@yahoo.com)

## ***HILTON ROSEMONT WEDDING PACKAGE***



*Last Update: August 2015*

*Your wedding is a milestone in your life to be celebrated and remembered.*

*The refinement of the service at Hilton Rosemont will allow you and your guests to capture the beauty of your momentous occasion.*

*With its boutique feel, romantic décor, exquisite cuisine and customized service, we will ensure your event to be truly memorable from beginning to end.*

*Let our Executive Chef prepare a cuisine that will amaze your taste buds and our Catering Experts will take care of the rest*



### ***Our Reception Package Includes:***

*White Glove Service*

*Four Butler Passed Hors d' Oeuvres per guest*

*Four Hour Open Bar*

*Complimentary Bartender Fees*

*Champagne Toast for all guests*

*Hilton Select Wine Service during Dinner*

*An Exquisite Four Course Menu*

*Customized Wedding Cake*

*Tablesides Coffee and Tea Service*

*Ivory Bichon floor-length linens, Mirror Base and Votive Candles for each table*

*Complimentary Parking for Event Attendees*

## ***From Us to You***

*Overnight Accommodations for the Bridal Couple with Breakfast in Bed*

*Special Amenity Delivered to the Bride & Groom*

*Complimentary Overnight Accommodations for Parents of the Bride & Groom*

*Discounted Sleeping Room Block for Your Guests (Based on Availability)*

*Wedding Reception and Dinner Food and Beverage for the Bride and Groom*

*Courtesy of the Hilton Rosemont*

*Two Complimentary Changing Rooms for the Bridal Party*

*Complimentary Staging for your Band or DJ*

*Private Tasting for Up to Four Guests*

*Banquet Space for your Wedding Ceremony at \$4.00 per person (minimum \$400.00)*

*Chivari Chairs available at \$4.00 per chair*

*A 15% discount off food and beverage for your rehearsal dinner when you book in one of our elegant ballrooms*

## ***Hors d' Oeuvres Package***

*Select four per person*

### *Cold Selections*

*Beef Tenderloin with Horseradish on  
Brioche Toast*

*Cured Tuna on a Cucumber Wheel with Micro  
Greens and Hoisin Sauce*

*Brie Cheese & Apple Crostini*

*Smoked Salmon Pastrami Canapé*

*Roma Tomato Bruschetta*

*Antipasto Skewer*

*Tomato with Boursin Cheese*

*Endive with Raspberry, Goat Cheese  
& Walnuts*

### *Hot Selections*

*Tandoori Chicken Skewer*

*Fig & Mascarpone Beggar's Purse*

*Crispy Asiago Asparagus*

*Beef Empanada*

*Bacon Wrapped Almond Stuffed Date*

*Chicken Potsticker*

*Wild Mushroom Vol Au Vent*

*Crab Cake*

*Baby Lamb Chops*

## ***First Course***

*Tomato Basil*

*Cream of Mushroom en Croute*

*Cream of Chicken & Wild Rice*

*Beef Goulash*

*Lobster Bisque \$2.00 additional per guest*

## ***Second Course***

*Salad Course is served with Hilton Specialty Rolls*

### ***Fig Salad***

*Mixed Greens, Figs, Candied Walnuts, Crispy Goat Cheese, Balsamic Glaze*

### ***Poached Pear Salad***

*Arugula, Frisee, Toasted Pecans, Brie Cheese, Champagne Vinaigrette*

### ***Mediterranean Salad***

*Bibb, Radicchio, Mesclun Mixed Lettuces, Kalamata Olives, Tomatoes, Cucumbers,  
Feta Cheese, Lemon Basil Vinaigrette*

### ***The Wedge***

*Iceberg, Crumbled Blue Cheese, Shaved Onion and Tomato*

*Creamy Gorgonzola Dressing*

## ***Main Course***

### ***Roasted Frenched Chicken Breast***

*Marbled Fingerling Potatoes Au Jus, Baby Heirloom Carrots*

*\$90.00 per person*

### ***Chicken Wellington***

*Chicken Breast Stuffed with Mushroom Duxelle, Wrapped in a Puff Pastry*

*Potato Parsnip Puree, Asparagus Bundle*

*\$95.00 per person*

### ***Herb Crusted Whitefish***

*Wheat Berry Pilaf, Caramelized Brussel Sprouts*

*\$90.00 per person*

### ***Grilled Atlantic Salmon***

*Herb Marinated and paired with Lemon Caper Sauce*

*Jasmine Rice and Root Vegetables*

*\$95.00 per person*

### ***Broiled Filet***

*Dauphinoise Potatoes, Haricot Verts*

*\$105.00 per person*

### ***Braised Short Rib***

*Wild Mushroom and Parmesan Risotto, Roasted Cauliflower*

*\$98.00 per person*

### ***Petit Filet Al Forno & Crab Cake***

*Truffled Polenta, Sautéed Broccolini*

*\$ 110.00 per person*



## ***Standard Bar included in Package***

*Add one hour for \$10.00 per person*

*Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, Sauza Silver Tequila,  
Jim Beam Bourbon, Seagram's 7 Whiskey, Cutty Sark Scotch*

## ***Canyon Road Wines***

*Chardonnay, Cabernet Sauvignon, Merlot*

## ***Beer Selection Choice of three***

*Budweiser, Bud Light, Miller Lite, Heineken Lager, Coors Light, Corona*

*Assorted Soft Drinks*

*Sparkling and Mineral Water*

## ***Upgrade to Premium Bar***

*Additional \$7.00 per person, \$10.00 each additional hour*

*Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Tequila, Jim Beam  
Black Bourbon, Crown Royal Whiskey, Dewar's Scotch*

## ***Upgrade to Platinum Bar***

*\$10.00 per person, \$10.00 each additional hour*

*Grey Goose, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, Patron Tequila,  
Makers Mark Bourbon, Jameson Whiskey, Johnny Walker Black Scotch*

## ***Specialty Beverage Stations***

### ***Cordial Display***

*\$150.00 Bartender Fee*

*Choose 4 Cordials*

*Bailey's Irish Cream, Frangelico, Kahlua, Chambord, DiSaronno Amaretto, Sambuca,  
Grand Marnier, Godiva, Limoncello*

*\$12.50 per drink*

### ***Martini Bar***

*\$150.00 Bartender Fee*

*Classic Gin and Vodka Martinis, Cosmopolitan, Chocolate, Appletini and Lemon Drop*

*\$14.00 per drink*

### ***Personal Wedding Cocktail***

*(See Catering Manager for pricing)*

*Add your own specialty cocktail to your bar reminiscent of your*

*First Date, Honeymoon Location, Favorite Drink, Special Moment*

*You just tell us about something special and we'll take care of the rest!*



## ***Children's Menu***

*Ages 12 and under, Includes: Milk or Soda during the meal*

### ***Appetizer Select one***

*Fresh Fruit Cup*

*Caesar Salad*

*Tossed Garden Salad*

*Mozzarella Sticks with Marinara Sauce*

### ***Entrée Select one***

*Cheese Pizza and Mostaccioli*

*Chicken Fingers and French Fries*

*Spaghetti Marinara and Garlic Bread*

*Hamburger and French Fries*

*Hot Dog and French Fries*

*Macaroni and Cheese with Tater Tots*

### ***Dessert***

*Wedding Cake*

***\$20.00 per child***

## ***Reception Display Enhancements***

### ***Vegetable Crudités***

*Crisp Vegetable Assortment with Dill Dip and Spinach Artichoke Dip*

*\$7.00 per person*

### ***Chef's Choice of Artisanal Cheeses***

*Dried Fruits, Fruit Compote, Roasted Nuts*

*Sliced French Baguettes and Flat Breads*

*\$12.00 per person*

### ***Raw Bar***

*Chilled Shrimp or Crab Claws over Ice with Cocktail Sauce, Mustard Sauce and Horseradish*

*\$7.00 per piece*

*(Minimum order of 100 pieces)*



### ***Carving Boards***

*Choice of One I Chef Fee of \$150.00 I Serves 25 people*

### ***Herb Crusted Beef Tenderloin***

*Peppercorn, Creamy Horseradish, Dijon Mustard, Pretzel Rolls*

### ***Roasted Grouper***

*Jicama Salad, Tomatillo Salsa, Pico de Gallo, Romesco Sauce, Corn Tortillas*

*\$350 per display*

## ***Sweet Table Enhancements***

### ***Indulgence***

*Mini Pastries, an Assortment of Truffles, Coffee and Tea  
(Choice of 4 mini pastries, Based on 3.5 pieces per person)*

*\$14.00 per person*

### ***A Sweet Ending***

*Mini European Pastries, Big Cookies, Double Fudge Brownies, Rice Crispy Treats, Lemon Bars, White  
and Dark Chocolate Dipped Oreo's, Coffee and Tea*

*\$18.00 per person*

### ***Sliced Fresh Fruit Display***

*\$8.00 per person*

***18' Chocolate Covered Strawberry Tree (75 pieces) \$150.00***

***12' Chocolate Covered Strawberry Tree (55 pieces) \$110.00***

### ***Deluxe Coffee Station***

*Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Orange  
Rinds, Rock Candy Sticks, Chocolate Shavings, Whipped Cream*

*\$6.00 per person*

***Late Night Snacks*** *Served Buffet Style*

***Slider Bar | \$12 per Guest***

*Choice of Two*

*Beef with Cheese, Tomatoes & Bacon*

*Buffalo Chicken with Creamy Cole Slaw*

*Cubano with Pulled Pork, Provolone, Onions, Pickled and Dijon*

*Eggplant Parmesan*

***Pizza Station | \$10 per Guest***

*Choice of Two*

*Four Cheese, Meatlovers, Vegetarian, BBQ Chicken*

***Chicago Style Hot Dog Station***

*All Beef Hot Dogs, Mustard, Onions, Sport Peppers, Celery Salt, Tomatoes, Relish and Pickles*

*Plain & Poppyseed Buns*

*\$6.00 each*

***Warm Soft Pretzels***

*Served with Aged Cheddar Cheese Sauce and Grain Mustard*

*\$4.00 each*

***Milkshake Shooters***

*Vanilla, Chocolate and Strawberry Milkshakes served with Whip Cream and a Cherry*

*\$3.00 each*

## ***ADDITIONAL INFORMATION***

### ***Ceremonies***

*For all ceremonies performed at the hotel \$4.00 per person (minimum \$400.00)*

### ***Sweet Tables***

*A \$2 per person service fee will be assessed for parties wishing to provide their own sweet table*

### ***Coat Check***

*Coat Check available at \$175.00 per attendant*

### ***Service Fee and Tax***

*Prices are per person, unless otherwise noted. Prices are subject to change.*

*All Prices are subject to a 22.5% service fee and applicable sales tax (currently 10.25%)*

### ***Deposit and Payment Procedures***

*An initial non-refundable deposit of \$2,500.00 is required to secure the space*

*Three (3) months prior to the event, a second non-refundable deposit  
of 50% from the estimated balance is due*

*Five (5) business days prior to the event, the final payment  
and final guaranteed number of guests are due*

### ***Tastings***

*Tastings will be scheduled on Tuesdays, Wednesdays or Thursdays with a start time between 11am  
and 3pm. Tastings to accommodate up to 4 people. If additional guests would like to attend,  
a \$50.00 per person fee will apply for each additional person.*

### ***Parking***

*Complimentary Self Parking is based on availability. The Hilton Rosemont does not guarantee  
parking for all event guests. Valet Parking can be available on request for an additional charge.*

***Your Catering Manager would be happy to create a Customized Wedding Package***

***Indian and Kosher Catering Available***