



HOTEL ARISTA[®]

WEDDING PACKAGE



weddings@hotelarista.com | www.hotelarista.com | 630.579.4100
#hotelaristaweddings

WRITE YOUR STORY

A truly special occasion requires a truly special experience.

Our events team believes in the power of listening. Your personal vision plus our creative expertise is how trends are born. We are at your service for you and your guests from the moment you tour, through the moment you walk out the door.

MEET YOUR WEDDING DESIGNER



Katie Jones

Katie has helped design countless weddings & special events with over 14 years of planning expertise. Her passion for weddings is evident in every couple's special day. Each couple deserves a completely personalized wedding, that allows their style & preferences to show in every aspect. Let her make your dream come true!

FROM OUR COUPLES

"Katie and Hotel Arista were **AMAZING**. I had heard it is stressful planning a wedding, but Katie made it easy. Any request we had she made sure to get it covered (including having the dogs get ready with us at the hotel). I could not recommend Katie and Hotel Arista more if you are looking for somewhere to have a beautiful venue and work with amazing staff."

Melissa | February 2023

"Planning a wedding can be stressful but we were so fortunate to have Hotel Arista as our wedding venue and have Katie guide us through the process! She was very responsive and knowledgeable to all of our questions prior to our wedding. On wedding night, she was a professional. She checked in with us through the night and even had meals delivered to some of our guests in their hotel rooms when they needed a break from the night.

Everything came together so wonderfully and the staff were kind as well."

Christina | November 2022

"My husband and I had our wedding reception at Hotel Arista and I can't tell you how incredible everything was from start to finish. Katie and Kristine were absolutely wonderful to work with throughout the entire process reducing any stress that may occur while planning a wedding. The ballroom, food, staff and hotel rooms were above our expectations and we cannot thank Hotel Arista for everything they did to execute the wedding of our dreams!"

Amanda | July 2022

"We booked our daughters reception at this hotel and couldn't believe how beautiful the ballroom looked; the food was spectacular and the staff there was the best around.

I would definitely recommend this hotel if you're looking for an elegant, beautiful wedding.

The staff takes the worries off of you. Guests are still talking about it!"

Susan | July 2022



THE CLASSIC EXPERIENCE

FOR YOU

Complimentary deluxe king suite for one night

FOR YOUR GUESTS

Discounted group room rates for your guests (subject to availability)

Complimentary attended coat check (as needed)

Welcome bags presented to guests upon check-in (client provided)

FOR YOUR COCKTAIL HOUR & DINNER

Choice of three hors d'oeuvres

Four hour classic open bar

Three course dinner to include

Salad, entrée & custom wedding cake

Lavazza coffee & Harney & Sons tea selection

FOR YOUR RECEPTION

Votive candles

House linen

Crisp white napkins

Standard hotel chairs

Table numbers

Wooden dance floor

120 per guest (21+)

100 per guest (under 21)

THE DELUXE EXPERIENCE

FOR YOU

Complimentary deluxe king suite for one night

FOR YOUR GUESTS

- Discounted group room rates for your guests (subject to availability)
- Two complimentary upgrades at group rate for your parents (subject to availability)
- Complimentary attended coat check (as needed)
- Welcome bags presented to guests upon check-in (client provided)

FOR YOUR COCKTAIL HOUR & DINNER

- Choice of four hors d'oeuvres
- Four hour classic open bar
- House wine service during dinner
- House sparkling toast
- Three course dinner to include
- Salad, entrée & custom wedding cake
- Lavazza coffee & Harney & Sons tea selection

FOR YOUR RECEPTION

- Votive candles
- White, ivory, or grey lamour floor-length linens
- Lamour napkins (in a variety of colors)
- Standard hotel chairs
- Glass beaded charger plates
- Table numbers
- Wooden dance floor

140 per guest (21+)
110 per guest (under 21)

THE GRAN LUXE EXPERIENCE

FOR YOU

Complimentary deluxe king suite for two nights

FOR YOUR GUESTS

- Discounted group room rates for your guests (subject to availability)
- Two complimentary upgrades at group rate for your parents (subject to availability)
- Custom welcome message in guest rooms
- Complimentary attended coat check (as needed)
- Welcome bags presented to guests upon check-in (client provided)

FOR YOUR COCKTAIL HOUR & DINNER

- Choice of four hors d'oeuvres
- Four hour premium open bar
- Premium wine service during dinner
- House sparkling toast
- Three course dinner to include
- Salad, entrée & custom wedding cake
- Lavazza coffee & Harney & Sons tea selection
- One late night snack option

FOR YOUR RECEPTION

- Menu cards
- Votive candles
- Lamour linens (in a variety of colors)
- Lamour napkins (in a variety of colors)
- Gold or silver chiavari chairs
- Glass beaded charger plates
- Table numbers

165 per guest (21+)
140 per guest (under 21)

ON-SITE CEREMONIES

INCLUSIONS

Ceremony set with your same reception chairs

Black skirted stage with front steps
(half or full ballroom only)

One-hour set-up time prior to ceremony

One-hour rehearsal available the night
prior to the ceremony
(location of rehearsal based on availability)

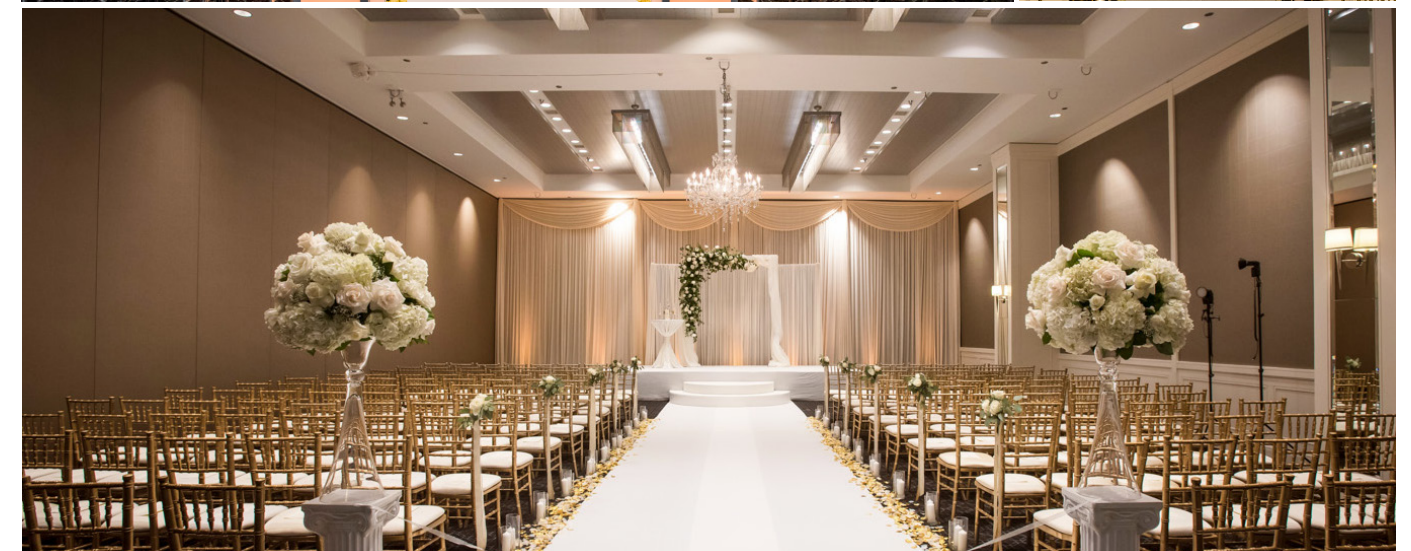
Half ballroom 2000

Full ballroom 4000

Santorini room 1000

Cyprus room or Terrace 750

If you are interested in additional décor, our team has great partnerships with décor vendors who can help you find the right table settings, music, lighting & more. Pricing is subject to changes made by vendors and is out of the control of the hotel.



HORS D’OEUVRES

CLASSIC | choose three hors d’oeuvres

DELUXE & GRAN LUXE | choose four hors d’oeuvres

HOT

Crab cake, avocado-yuzu crema, chives

“Everything” Pigs in a blanket, grain mustard sauce

Hotel Arista Slider, local clothbound cheddar, iceberg lettuce, garlic aioli

Duck spring roll, hoisin sauce

Portobello mushroom tartlet, asiago cheese

Mini “BLT”, Nueske’s bacon, lettuce, tomato, onion, special sauce, marble rye

Arancini, foraged mushroom sauce

Mini chicken empanada, chimichurri

Truffle mac-n-cheese bite

Fried chicken slider, cucumber, horseradish aioli

Braised short rib slider, coleslaw

Pork belly bun, cucumber, radish, cilantro, hoisin

Korean BBQ beef skewer, gochujang sauce

Vegetable samosa, cucumber raita

COLD

Grilled pita, hummus, local tomato, feta, pomegranate

Foraged mushroom bruschetta, herbed goat cheese, snipped herbs

Tuna tartare, sesame, sweet chili, rice cracker

Traditional ceviche, shrimp, radish, leche de tigre

Mini lobster club, bacon, mayonnaise

Oyster on the half shell, yuzu mignonette

Crab tartlet, cilantro, yuzu, togarashi sauce

Shrimp cocktail, old bay aioli -or- cocktail sauce

Maine lobster tartlet, preserved lemon, tarragon, lemon aioli

Crispy tostone, guacamole, avocado crema

Deviled egg, black truffle

Beef tartare tartlet

Wagyu beef tartare, special sauce, crostini

Caviar on blini, crème fraîche, chives

STARTER COURSE

CLASSIC, DELUXE & GRAN LUXE | choose one seasonal salad

SALAD

SPRING · SUMMER

Aparagus salad

White bean hummus, spring onion, hazelnut pesto

English peas and carrot salad

Buffalo mozzarella, blood orange,
marcona almonds, green goddess

Fava bean and asparagus salad

Red watercress, pistachios, mint, tarragon

Strawberry and rhubarb salad

Mint, ricotta, hazelnuts, seasonal lettuces,
citrus vinaigrette

Spring green market salad

Mizuma, tatsoi, sorrel, citrus, mint,
miso-blood orange dressing

Tomato, fig and prosciutto salad

Burrata, mint, yellow tomato dressing

Watermelon cucumber salad

Burrata, mint, feta, yuzu dressing

FALL · WINTER

Heirloom beet salad

Mint, sorrel, Humbolt Fog, walnut crumble,
winter citrus-dijon emulsion

Frisée salad

Candied bacon, Emmi Roth,
black mustard seed dressing

Burrata salad

Kumquat, tatsoi, mizuna, focaccia crouton,
orange-miso dressing

Winter Caesar salad

Baby kale, Grana Padano, herb cracker,
Caesar dressing

Gem lettuce salad

Bacon lardon, Maytag Blue, radish,
herb-buttermilk dressing

Acorn squash salad

Snipped winter lettuces, pomegranate,
radish, maple-pecan dressing

Pear salad

20 Month Prosciutto di Parma,
gorgonzola dolce, pecan crumble, radish,
lavender-honey drizzle

Foraged mushroom salad

Red watercress, Grana Padano crisp,
winter truffle vinaigrette

ENTRÉE COURSE

CLASSIC, DELUXE & GRAN LUXE | choose up to two seasonal entrées & one vegetarian

SPRING · SUMMER

French cut chicken breast
Asparagus, hen of the woods mushroom,
black garlic jus

Salmon
Lemon scented couscous, confit tomato, spearmint,
passion fruit-orange reduction

Short rib “wellington”
Pepita crema, kholrabi, pinot noir braised shallot

Striped bass
Artichoke, fennel, butter beans, snow peas,
Pernod broth

Filet mignon +MP
Marble potato, asparagus, heirloom carrot, au poivre

Long Island duck breast +MP
Peruvian potato duck leg hash, fig, foie gras jus

Diver scallop +MP
Runner bean succotash, piquillo pepper,
saffron corn broth

Herb crusted rack of lamb
Foraged mushroom, snap peas, English peas,
pea tendrils, lamb jus

King crab stuffed half lobster +MP
Lobster “bisque” grits, haricots verts

Surf n’ turf +MP
Ribeye, lobster tail, kohlrabi mash, runner beans,
truffle butter

VEGETARIAN

Foraged mushroom risotto
Seasonally picked mushrooms, chives,
snipped herb salad

Cauliflower steak
Cauliflower purée, shaved seasonal vegetables,
vegetable jus

FALL · WINTER

French cut chicken breast
Wild mushroom risotto, tarragon, black garlic,
Cognac jus

Salmon
Celery root, romanesco, blood orange gastrique

New York striploin
Sweet potato short rib hash, broccoli rabe,
pepita crema

Striped bass
Artichoke, fennel, butter beans, Pernod broth

Filet mignon +MP
Marble potato, asparagus, heirloom carrot, au poivre

Long Island duck breast +MP
Peruvian potato duck leg hash, pear,
rainbow swiss chard, foie gras jus

Diver scallop +MP
Parsnip, carrot, candied hazelnut, citrus-uni butter

Herb crusted rack of lamb
Sunchoke, onion cherry mostarda, kale, lamb jus

King crab stuffed half lobster +MP
Lobster “bisque” grits, haricots verts

Surf n’ turf +MP
Ribeye, lobster tail, kohlrabi mash, broccoli rabe,
truffle butter

DESSERT SELECTIONS

WEDDING CAKE

Custom cake included
with all packages

SWEETS STATION

choose three | 15 per guest
choose four | 20 per guest

S'MORE STATION

15 per guest
Graham crackers, marshmallows,
milk chocolate squares,
peanut butter cups

DONUT STATION

15 per guest
Cake and yeast donut assortment

LATE NIGHT STATIONS

CHICAGO STYLE

14 per guest
Hot dogs, all the fixings
Mini Italian beef, sweet peppers,
giardinara
Waffle fries, ketchup, garlic aioli

WINGS

14 per guest
Traditional -or- boneless
Barbecue, buffalo or garlic parmesan
Celery, carrot sticks, ranch, blue cheese
dressing, jumbo onion rings

SLIDERS

14 per guest
Mini cheeseburgers, pickle,
red onion, special sauce
Barbecue pulled pork, coleslaw,
Carolina barbecue sauce, ranch, barbecue
potato chips

TACOS

15 per guest
Steak, chicken,
Guacamole, red and green salsas,
cilantro and onions,
corn and flour tortillas, Mexican rice

ADDITIONAL OFFERINGS

CHILDREN MEALS

50 per child
Fruit cup
Chicken tenders with dipping sauce
-or- Cheeseburger
Waffle fries
Wedding cake

VENDOR MEALS

65 per vendor
Chef’s choice of entrée
(including two accompaniments)

CHAMPAGNE TOAST

HOUSE SPARKLING

Cava brut

CLASSIC | 7 per guest

DELUXE & GRAN LUXE | included

CHAMPAGNE UPGRADE

Moet & Chandon

12 per guest

WINE SERVICE

choose one red selection & one white selection

HOUSE WINES

CLASSIC | 12 per guest

DELUXE & GRAN LUXE | included

PREMIUM WINES

CLASSIC | 14 per guest

DELUXE | 6 per guest

GRAN LUXE | included

RED

Vendaval Syrah

Vendaval Cabernet Sauvignon

RED

Block Nine Pinot Noir

Prelus Cabernet Sauvignon

WHITE

Le Deux Moulins Sauvignon Blanc

FAmille Brocard Chardonnay

WHITE

Gouguenheim Torrontes

Gouguenheim Chardonnay

Wines are subject to change. Vintages are available upon request.

COFFEE & TEA SERVICE

Freshly brewed regular and decaffeinated Lavazza coffee and Harney & Sons teas are included in each of the experiences.

Choice of tableside of stationed service available.

BAR SERVICE

All bars include non-alcoholic mixers, assorted coca-cola soft drinks and water.

CLASSIC BAR

CLASSIC & DELUXE | four hours included
14 per guest for each additional hour

PREMIUM BAR

CLASSIC & DELUXE | upgrade additional
16 per guest
GRAN LUXE | four hours included
16 per guest for each additional hour

SPIRITS

Tito's Vodka

Beefeater Gin

Jose Cuervo Tequila

Maker's Mark Bourbon

Jack Daniels Whiskey

Seagram's 7 Blended Whiskey

Johnny Walker Red Label Scotch

Bacardi Rum

Captain Morgan Spiced Rum

Amaretto

SPIRITS

Grey Goose Vodka

Tanqueray Gin

Patron Tequila

Woodford Reserve Bourbon

Jack Daniels Whiskey

Crown Royal Whisky

Johnnie Walker Black Scotch

Plantation 3 Star Rum

Captain Morgan Spiced Rum

Disaronno

HOUSE WINES

one red selection & one white selection

RED

Syrah | Cabernet Sauvignon

WHITE

Sauvignon Blanc | Chardonnay

BEER | SELTZER

choose two domestic & two imported
(local included)

DOMESTIC

Coors Light, Miller Lite,

White Claw Hard Seltzer

IMPORTED

Amstel Light, Corona, Heineken,

Stella Artois, Peroni

LOCAL

Two Brothers Domaine DuPage

Two Brothers Wobble

UPGRADED WINES

one red selection & one white selection

RED

Pinot Noir | Cabernet Sauvignon

WHITE

Torrontes | Chardonnay

BEER | SELTZER

choose two domestic & two imported
(local included)

DOMESTIC

Budweiser, Bud Light, Coors Light,

Miller Lite, White Claw Hard Seltzer

IMPORTED

Amstel Light, Corona, Heineken,

Stella Artois

LOCAL

Two Brothers Domaine DuPage

Two Brothers Wobble

GETTING READY

BREAKFAST OFFERINGS

Croissants or Danish | 60 per dozen
Cinnamon rolls | 60 per dozen
Breakfast burritos | 72 per dozen
Avocado toast | 84 per dozen
Brie & ham tartine | 84 per dozen
Donut holes | 72 per dozen
Greek yogurt parfaits | 72 per dozen
Chia seed pudding | 72 per dozen
Fresh sliced fruit & berries | 72 per platter
Vegetable & hummus display | 72 per platter

BEVERAGES

Coffee | 45 per half gallon | 90 per gallon
Lavazza coffee machine with pods | 125
Lemonade or Iced tea | 60 per gallon
Orange juice | 45 per gallon
Coca-Cola soft drinks | 5 each
Bottled water | 5 each
Bottled beer | 7 per each
Coors Light, Miller Lite, Peroni, Heineken,
Stella Artois or Corona Extra
Decoy Rosé Blend | 56 per bottle
Domaine Chandon Classic Brut | 72 per bottle

SALAD & SANDWICHES | 35 each

All lunches are individually wrapped and
include chips, fruit salad & cookie
choose up to three selections

SALADS

Quinoa salad
Classic Caesar
Mixed greens
Baby spinach cobb
Choice of dressing:
Red wine vinaigrette, ranch,
balsamic, blue cheese, lemon citronette

SANDWICHES

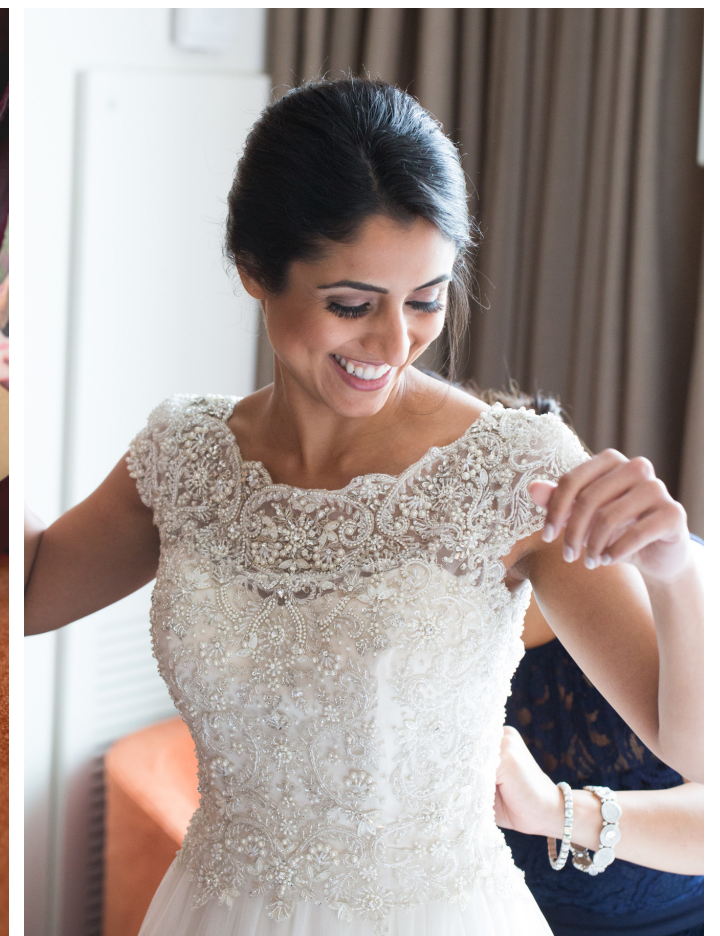
Roast beef
Shredded chicken banh mi
Arista Cubano
Italian deli
Grilled chicken Caesar wrap
Grilled vegetable wrap
Turkey wrap

LIGHT & FRESH PLATTER

Serves 6-8 people | 115 per platter
Caprese salad
Tea sandwiches to include Cucumber & dill,
Chicken salad, and Turkey with cheddar

SNACK PLATTER

Chicken tenders with barbecue (3 per guest)
& honey mustard
Cheeseburger sliders
Waffle fries with ketchup
6-8 people | 125 per platter



POST WEDDING BRUNCH

All brunch options include fresh orange juice, freshly brewed Lavazza coffee and Harney & Sons teas

THE CLASSIC

Sliced fruit & berries
Assorted croissants & danish
Scrambled eggs
Bacon & breakfast sausage (contains pork)
Seasoned roasted potatoes with peppers & onions
30 per guest

SPICE IT UP

Sliced fruit & berries, tajin
Build your own breakfast burritos I flour tortillas, scrambled eggs, black beans, chihuahua cheese
Chilaquiles I corn tortillas, scrambled eggs, salsa, cheese, chorizo
Pico de gallo, guacamole, salsa rojo, salsa verde, sour cream
Cinnamon churros
Bacon & breakfast sausage (contains pork)
35 per guest

THE ARISTA

Sliced fruit & berries
Greek yogurt parfaits, assorted berries, granola
Very berry chia seed pudding
Assorted croissants & danish
Scrambled eggs
Bacon & breakfast sausage (contains pork)
Seasoned roasted potatoes with peppers & onions
Belgian waffles with cinnamon, whipped butter & real maple syrup
40 per guest

ON-SITE DINING

Contact your wedding coordinator to discuss availability and pricing of private event spaces for your wedding festivities.

CHE FIGATA

Italian restaurant with house-made pastas, wood-fired pizzas & more. Fresh Italian Market with to-go meals & wine.
Private event spaces are perfect for showers, rehearsal dinner and post-wedding brunch.
www.chefigatakitchen.com

ZORBA COCKTAIL BAR

Serves breakfast daily and brunch on the weekends, doubles as an after-dark cocktail retreat.
Zorba is the perfect gathering space for family & friends during the wedding weekend.
www.zorbabar.com

LAVAZZA

Italy's favorite coffee for over 100 years. Featuring delicious coffees, breakfast, lunch, pastries & assorted gelato.
www.lavazzanaperville.com

CITYGATE GRILLE

Modern steakhouse serving USDA prime steaks, chops, seafood & classic cocktails. Private event spaces are perfect for showers and rehearsal dinner.
www.citygategrille.com

TAP IN PUB

Vibrant sports bar with a bold, flavor-packed menu, ice cold craft beers, seasonal cocktails & two HD golf simulators. Private event spaces are perfect for rehearsal dinner or post-wedding drinks.
www.tapinpub.com



GUESTROOMS & SUITES

LUXURY ACCOMMODATIONS

Let your guests take the elevator home after your wedding. We will arrange a special discounted rate for you & your guests to enjoy the wedding weekend in style. With 144 beautiful guest rooms & suites, your guests will be sure to write home about their Gran Luxe stay.

GUESTROOM HIGHLIGHTS

- Complimentary Wi-Fi
- Luxury linens
- Room light control panel at your bedside
- Access to Press Reader electronic newspaper
- 50" smart HD TV with HDMI connection
- Cubie Blue Bluetooth speaker & clock with ample USB ports

BATHROOM HIGHLIGHTS

- Lighted bathroom mirror with embedded TV screen
- Deep soaking tub, Private water closet
- Spacious vanity with under counter drawers
- Lather bath amenities

AMENITIES

ARISTA SPA & SALON

630.579.3650 | www.aristaspasalon.com
A place of wellness & beauty that offers a wide array of services to help you relax for the big day. The spa is only an elevator ride away on the second floor of the hotel.
630.579.3650 | www.aristaspasalon.com

OLYMPUS EXECUTIVE FITNESS CENTER

Guests at Hotel Arista have access to this exclusive, elite fitness & training gym. Olympus features state-of-the-art cardio and weight-training equipment.
630.369.3943 | www.olympus4fitness.com

THE DETAILS

FOOD & BEVERAGE

Let our Chefs prepare an event you & your guests will remember for a lifetime.

All food & beverage items for functions must be supplied & prepared by the hotel.

Food & beverages may not be removed from the premises.

No food or beverage of any kind is permitted to be brought into the hotel.

The hotel reserves the right to charge for the service of any food & beverages brought into the hotel in violation of this policy. Food and beverage pricing is subject to change.

FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum will be based upon the date, room, size of your wedding.

Ask about specials during the off-season and for non-Saturday weddings.

The food & beverage minimum will be outlined in your contract.

The food & beverage minimum is exclusive of taxes & service charge.

Tax & service charge rates subject to change at any time without notice.

DEPOSIT SCHEDULE

Initial deposit: 5000 due with signed contract

6 months prior: 25% due

3 months prior: 25% due

1 month prior: 25% due

10 days prior: final balance due

(cashier's check, money order or credit card* only)

*credit card payments are subject to 3% processing fee

GUEST COUNT

Preliminary guest count is due 14 business days prior to the event date.

Final guarantee may be increased up to 72 hours prior to the event date.

Final bill will be based on the guaranteed number of guests or the actual number served, whichever is greater.





YOUR NEXT CHAPTER STARTS HERE.

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