



# HOTEL ARISTA<sup>®</sup>

## WEDDING PACKAGE



## WRITE YOUR STORY

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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

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**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

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"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, kohlrabi, 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, haricot verts

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

### 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, haricot verts

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

### VEGETARIAN

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

Cauliflower steak  
Cauliflower purée, shaved seasonal vegetables,  
vegetable jus

## 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

Preluis 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 or 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

#### 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

#### 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

### PREMIUM BAR

CLASSIC & DELUXE | upgrade additional  
16 per guest

GRAN LUXE | four hours included  
16 per guest for each additional hour

#### SPIRITS

Grey Goose Vodka

Tanqueray Gin

Patron Tequila

Woodford Reserve Bourbon

Jack Daniels Whiskey

Crown Royal Whiskey

Johnnie Walker Black Scotch

Plantation 3 Star Rum

Captain Morgan Spiced Rum

Disaronno

#### 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

Mrs. Rottor

## 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

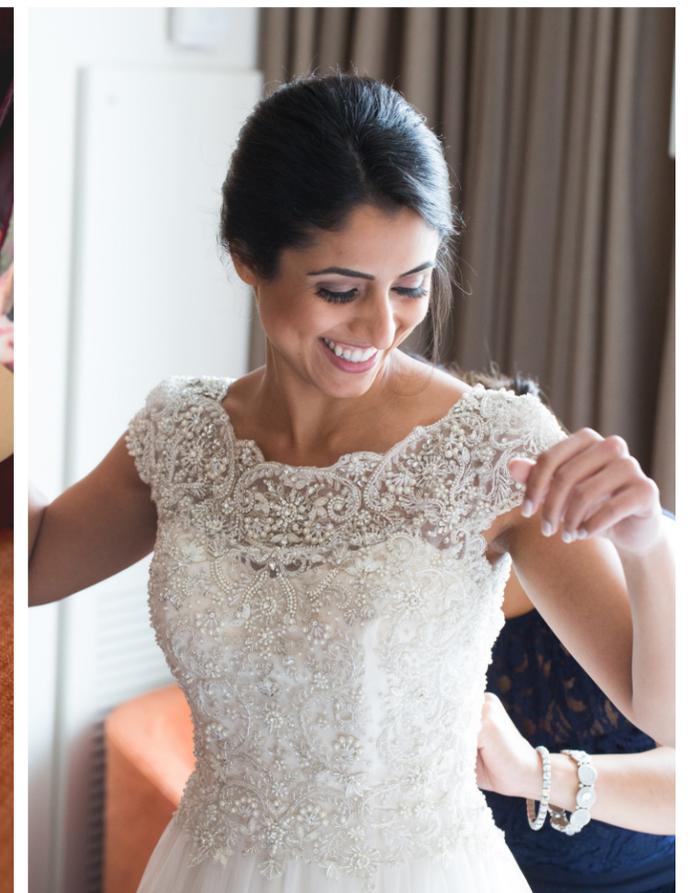
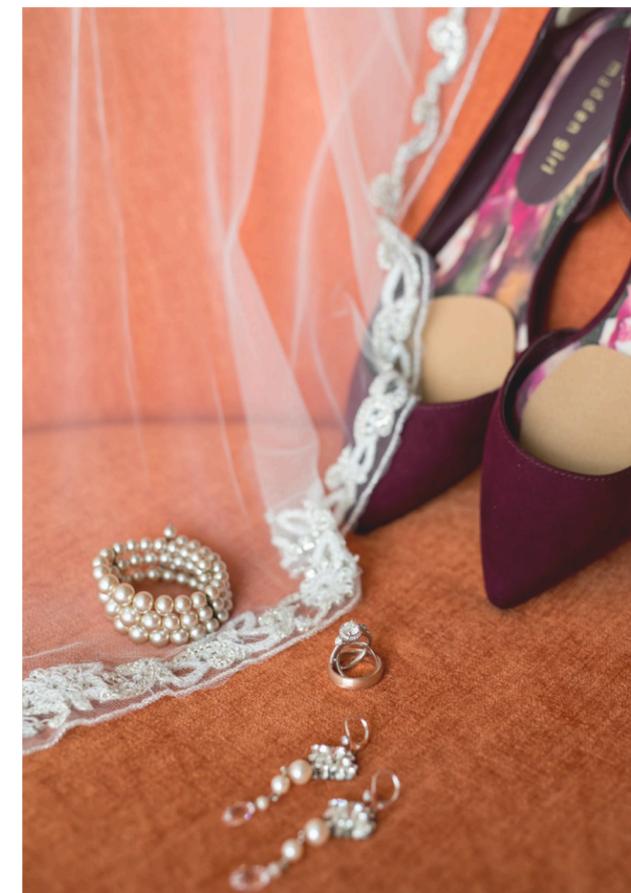
Roast beef  
Shredded chicken banh mi  
Arista Cubano  
Italian deli  
Grilled chicken Caesar wrap  
Grilled vegetable wrap  
Turkey wrap

### 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 | flour tortillas, scrambled eggs, black beans, chihuahua cheese  
Chilaquiles | 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](http://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](http://www.zorbabar.com)

### LAVAZZA

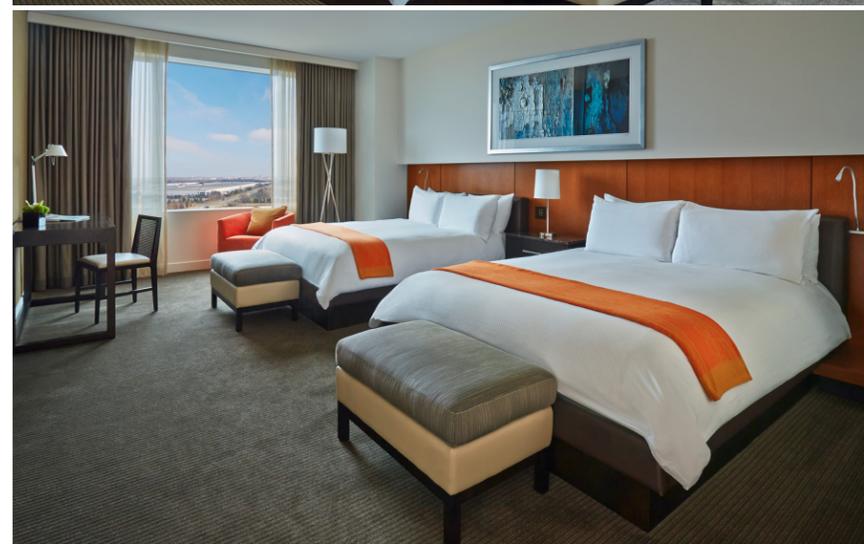
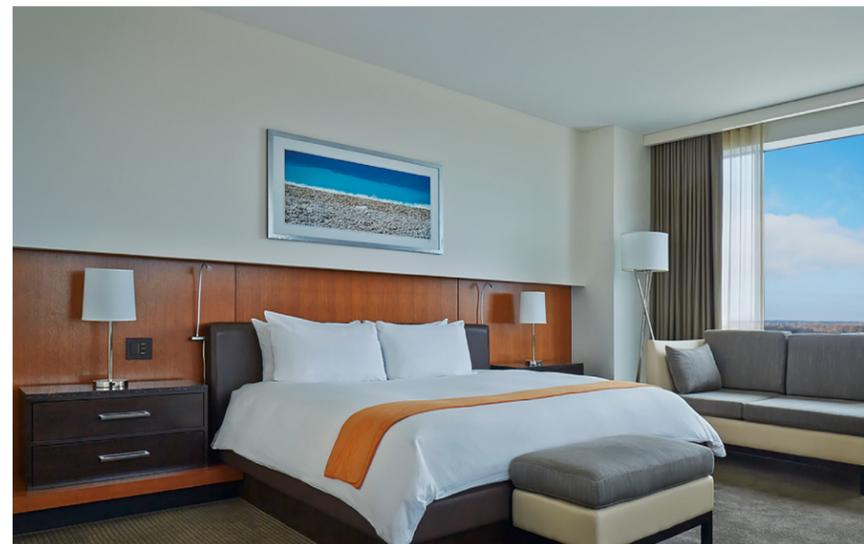
Italy's favorite coffee for over 100 years. Featuring delicious coffees, breakfast, lunch, pastries & assorted gelato.  
[www.lavazzanaperville.com](http://www.lavazzanaperville.com)

### 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](http://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](http://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](http://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](http://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](http://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.





 HOTEL ARISTA®

YOUR NEXT CHAPTER STARTS HERE.

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#hotelaristaweddings