Wedding Packages

Select from one of our thoughtfully planned packages to begin creating your special day. Our experienced on-site wedding and banquets professionals will work with you to bring your wedding day dreams to life and assist in customizing your event to both your style and budget.

Celebations

- Three Course Plated Dinner – Starter, Entrée and Wedding Cake
- Champagne Toast for Head Table
- Four Hour Deluxe Bar
- Deluxe Wine Service During Dinner
- A Custom Designed Wedding Cake
- Coffee Service
- Silver Framed Table Numbers
- Floor Length White Table Linens and White Napkins
- Up Lighting – 4 lights
- Table Centerpieces - Mirror with Votive Candles
- 15 x 15 Dance Floor
- Day of Coordination During the Wedding Reception

Additional hotel amenities for the newlyweds:
- Complimentary 2 room, King Bed Suite for Newlyweds on their wedding night
- Complimentary bottle of Champagne In-Suite on Night of Wedding
- Private Menu Tasting for Contracted Weddings, up to 4 people, up to 3 entrées
MAJESTIC

• Hand Passed Hors d’Oeuvres – 4 per person
• Four Course Plated Dinner – Choice of 2 starters, entrée and wedding cake
• Champagne Toast for All Guests
• Four Hour Premium Bar
• Premium Wine Service During Dinner
• A Custom Designed Wedding Cake
• Coffee Service
• Floor Length White Table Linens, Napkins – choice of color
• Silver Framed Table Numbers
• Table Centerpieces - Mirror with Votive Candles
• 15 x 15 Dance Floor
• Up Lighting – 4 lights
• Day of Coordination During the Wedding Reception

Additional hotel amenities for the newlyweds:
• Complimentary 2 room, King Bed Suite for Newlyweds on their wedding night
• Complimentary bottle of Champagne In-Suite on Night of Wedding
• Private Menu Tasting for Contracted Weddings, up to 4 people, up to 3 entrées

GRAND GALA

• Hand Passed Hors d’Oeuvres – 4 per person
• Four Course Plated Dinner – Choice of 2 starters, entrée and wedding cake
• Champagne Toast for All Guests
• Four Hour Premium Bar
• Premium Wine Service During Dinner
• A Custom Designed Wedding Cake
• Choice of Sweet Table (choose 4) or Flambé Station
• Choice of Two Late Night Snacks
• Coffee Service
• Custom Floor Length Table Linens & Napkins – choice of colors
• Silver Framed Table Numbers
• Table Center Pieces - Mirror with Votive Candles
• 15 x 15 Dance Floor
• Up Lighting – 4 lights
• Live Green Plants on perimeter of the room
• Day of Coordination During the Wedding Reception

Additional hotel amenities for the newlyweds:
• Complimentary Presidential Suite for Newlyweds on their wedding night
• Complimentary bottle of Champagne In-Suite on Night of Wedding
• Private Menu Tasting for Contracted Weddings, up to 4 people, up to 3 entrées
**HOT**
- Spanakopita
- Barbeque Meatballs
- Chicken Sate with Peanut Dipping Sauce
- Teriyaki Beef Kabobs
- Artichoke and Boursin Fritters
- Margarita Flatbread
- Brie and Raspberry Phyllo Cups
- Potato and Cheddar Croquettes
- Miniature Reuben Sandwiches
- Buffalo Chicken Spring Roll

**COLD**
- Beef Tenderloin Crostini
- Grilled Pepper Shrimp with Vodka Cocktail Sauce
- Curried Chicken Salad Tartlets
- California Rolls with Pickled Ginger, Wasabi
- Roma Tomato and Basil Bruschetta
- Strawberry Soup Shooter
- Watermelon Soup Shooter
- Cucumber Smoothie Shooter
- Carrot, Celery and Tomato Skewer with House Made Dip

**ENHANCEMENTS**
- Lamb Chop
- Spicy Tuna Roll
- Philadelphia Roll
- Miniature Crab Cake
- Bloody Mary and Oyster Shooter

**STARTERS**
- Tomato Bisque Soup
- Cream of Broccoli & Smoked Cheddar Soup
- Chicken Noodle Soup
- Cream of Chicken and Wild Rice Soup
- Garden Vegetable Barley Soup
- Garden Salad – Mixed Greens, Tomato, Carrot, choice of two dressings
- Classic Caesar Salad – Chopped Romaine, Parmesan, Garlic Crouton, Caesar Dressing
- Harvest Salad – Romaine, Chopped Egg, Bacon, Grilled Chicken, Candied Pecans, Dried Cranberries, Blue Cheese, Poppy Seed Dressing
- Spinach & Strawberry Salad – Baby Spinach, Strawberries, Candied Walnuts, Goat Cheese, White Balsamic Vinaigrette Dressing
- Tri-Colored Cheese Tortellini with Vodka Sauce
  - Penne Pasta with Marinara Sauce
  - Rigatoni with Bolognaise Sauce
  - Smoked Salmon and Potato Stack
  - Roasted Apple and Pear Tart
**ENTRÉES**

**CHICKEN**

- **Chicken Bruschetta**
  Boneless Breast of Chicken, White Wine-Garlic Sauce, Fresh Tomato-Basil Relish, Romano Cheese

- **Harvest Chicken**
  Boneless Breast of Chicken Stuffed with Wild Rice, Asparagus and Dried Cranberries, Chablis Cream Sauce

- **Wisconsin Chicken**
  Panko Breaded Boneless Breast of Chicken Stuffed with Smoked Gouda, Pancetta and Tomato

- **Chicken Masala**
  Lightly Floured and Seasoned Boneless Breast of Chicken, Marsala Wine Sauce & Sautéed Mushrooms

- **Chicken Picatta**
  Boneless Breast of Chicken, Capers, Parsley, White Wine & Lemon Sauce

**BEEF**

- **Roast Sirloin of Beef**
  Sliced, Rosemary Demi-Glace

- **Beef Medallions**
  Three 2oz. Medallions, Shallot-Brandy Sauce

- **Filet Mignon**
  8 oz. Grilled Filet, Red Wine Demi-Glace

- **Ribeye Steak**
  10 oz. Grilled to Perfection, served with Sauvignon Butter

- **NY Strip Steak**
  10 oz. Served with Red Wine Demi-Glace

**SEAFOOD**

- **Grilled Citrus Salmon with Lemon-Rosemary Vinaigrette**

- **Crab Stuffed Tilapia with Lobster Sauce**

**VEGETARIAN**

- **Vegetable Wellington**
  Grilled Seasonal Vegetables, Goat Cheese, Phyllo Wrap, Tomato Basil Sauce

- **Vegetable Stuffed Portobello Mushroom Cap**
  Roasted Red Pepper Sauce

**CHILDREN'S MENU**

$24 Children 12 and under
Fruit Plate and Choice of Entrée, Served with French Fries & Scoop of Vanilla Ice Cream with Chocolate Sauce for Dessert

- **Chicken Fingers**
  Served with Honey Mustard and BBQ Sauce

- **Junior Cheeseburger**

- **Penne Pasta**
  With Marinara Sauce

**VENDOR MEAL**

$24

- Turkey Sandwich
- Potato Chips
- Freshly Baked Cookie
- Soft Drink

Prices are per person and are not inclusive of service charge and tax, currently 24% and 11% respectively
DEluxe bar

• Gordon’s Vodka
• Gordon’s Gin
• Castillo Rum
• Beam Eight Star Bourbon
• Grants Scotch
• Windsor Canadian Whiskey

PrEmiUm bar

• Grey Goose Vodka
• Captain Morgan Spiced Rum
• Knob Creek Bourbon
• Johnny Walker Black Scotch
• Crown Royal Whiskey
• Tanqueray Gin
• Bacardi Rum

DeLuxe wine package

• Canyon Road Chardonnay
• Canyon Road Pinot Grigio
• Canyon Road Cabernet Sauvignon
• Canyon Road Merlot

PrEmiUm wine package

• 2015 Canoe Ridge Merlot “The Expedition”
• 2016 Alta Vista Malbec
• 2014 Primarius Pinot Noir
• Pacific Rim, Columbia Valley
  • Riesling Sweet
• 2015 Story Point Chardonnay
• 2016 J Winery Pinot Grigio

beer domestic

Select three

• MGD
• Miller Lite
• Budweiser
• Bud Light
• Coors Light
• Michelob Ultra

beer imported and specialty

Select two

• Heineken
• Corona
• Goose Island
• Sam Adams
• Revolution

nOn-AlcohOlIC beverages

• Assorted Coke Products
  • Assorted Juices
• Voss Bottle Water
• O’Doul’s
SWEET TABLE
Select Four - $8 per person, Select Six - $12 per person

- Assorted Mousse Cups
- Miniature Cheesecake
- Tiramisu
- Key Lime Tart
- Cannoli
- Pecan Bars Lemon Bars
- Miniature Chocolate Cupcakes
- Miniature Carrot Cake
- Crème Brule
- Assorted Cookies
- Chocolate Brownies
- Chocolate Dipped Marshmallows
- Chocolate Dipped Rice Krispy Treats

FLAMBÉ STATION
$12 per person

- Attendant Flambé Fruit
- Assorted Seasonal Fresh Fruit
  - Rum
  - Bourbon
  - Pound Cake
  - Chopped Pecans
  - Fresh Whipped Cream

LATE NIGHT SNACKS
Select one $5, select two $9, select three $12

Miniature Chicago Style Hot Dogs
Tomato, Onion, Relish, Mustard, Pickles, Sport Peppers, Celery Salt

Sliders
All Beef Miniature Hamburgers and Cheeseburgers

Fried Chicken Sliders
Onion, Tomato, Ketchup, Mayonnaise, Mustard

Assorted Pizza
Cheese, Sausage, Pepperoni

Chicken Fingers & Mozzarella Sticks
BBQ, Honey Mustard, Marinara

Silver Dollar Deli Sandwiches
Roast Beef, Turkey, Ham, Pickles, Mustard, Mayonnaise, House Made Kettle Chips

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CEREMONY OPTIONS

ATRIUM CEREMONY
- $5 Per Person
- Standard banquet chairs
- White Garden Chairs or Chivari chairs, $2 per chair additional
- Wireless Microphone
- Bridal Dressing Room
- Complimentary Wedding Coordination for Rehearsal and Day of Wedding

LAKE FOREST CEREMONY
- $3 Per Person
- Standard Banquet Chairs
- White Garden Chairs or Chivari chairs, $2 per chair additional
- Wireless Microphone
- Bridal Dressing Room
- Complimentary Wedding Coordination for Rehearsal and Day of Wedding
GENERAL INFORMATION

DEPOSITS
Embassy Suites Chicago – North Shore/Deerfield requires a non-refundable advance deposit in the amount of $500, due at the time of contract signing. Thirty (30) days after time of signing an additional advance deposit will be due in the amount of $500. An additional $1000 is due 60 days prior to the event. The remaining balance is due 10 business days prior to wedding by cash, cashier’s check, certified check or credit card. A credit card will be required to guarantee additions made after the guarantee has been received.

CANCELLATIONS
Cancellations 181 days or more prior to the event will incur a 50% charge of the estimated food & beverage costs. Cancellations occurring 180 days prior or less will incur an 80% charge.

GUARANTEES
Final attendance and guarantees for all events must be specified 72 hours prior to your wedding. The number we have at 72 hours prior to your wedding is considered a guarantee and is not subject to reduction. We will be prepared to serve 3% over the guaranteed number. The amount charged will be the guaranteed number or the actual number served, whichever is greater.

WEDDING TASTINGS
A complimentary private wedding tasting presents an opportunity to for the happy couple to sample our Chef’s unique creations. This will help to determine final menu selections. A follow-up meeting will be scheduled to review selections and finalize details. Tasting is limited to 4 people and 3 entrée’s. Additional entrées are available for $35 each. Contract must be signed and guaranteed in order to schedule tasting.

TAX & SERVICE CHARGE
All menu offerings are subject to 11% sales tax (current) and a taxable 24% service charge.

FOOD AND BEVERAGE
All food and beverage items for functions must be supplied and prepared by the hotel. Food and beverage cannot be removed from the premises. No food and 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 and beverages brought into the hotel in violation of this policy.
<table>
<thead>
<tr>
<th></th>
<th>Celebrations</th>
<th>Majestic</th>
<th>Grand Gala</th>
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<tbody>
<tr>
<td><strong>Hors d’Oeuvres Enhancements</strong></td>
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<tr>
<td>Lamb Chops</td>
<td>NA</td>
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<tr>
<td>Spicy Tuna Roll</td>
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<td>Philadelphia Roll</td>
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<td>Mini Crab Cake</td>
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<tr>
<td>Bloody Mary Oyster Shooter</td>
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<tr>
<td><strong>Entrées</strong></td>
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<tr>
<td>Chicken Bruschetta</td>
<td>$60</td>
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<td>Harvest Chicken</td>
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<td>Wisconsin Chicken</td>
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<td>Stuffed Portobello</td>
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<td>Late Night Snacks</td>
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*choice of one is included in the Grand Gala Package

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