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# *Weddings*

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Hilton Chicago/ Oak Brook Hills  
*Resort & Conference Center*



**Hilton**

**CHICAGO/OAK BROOK HILLS  
RESORT & CONFERENCE CENTER**

630-850-4111 | [obhweddings@oakbrookhillsresort.com](mailto:obhweddings@oakbrookhillsresort.com) | 3500 Midwest Road, Oak Brook, IL

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# Ceremony

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Whether small and intimate or grand and spectacular , the experienced staff at the Hilton Oak Brook Hills will make sure you receive the wedding of your dreams. Indoors, the resort features a magnificent ball-room that can accommodate up to 850 guests, including a dramatic foyer for impressive receptions. Awaiting outdoors is our year-around, 5,400 square foot tented Marquis Pavillion with private patio that overlooks the pristine fairways of Willow Crest Golf Club.

Ceremony Fee: \$9.00 per Chair (\$1,000 Minimum)

Fee Includes: Designated Ceremony Room/Space

Banquet Chair or Garden Chair set up Based on Guarantee

Indoor Location Provided in the Event of Inclement Weather (specific location not guaranteed)

A Day of Coordinator is Required. Our Event Management Team can provide referrals upon request.



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# Classic

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**Four Hours** of Open Bar Serving Premium Brand Spirits, Wine, and Beer

Couples Signature Cocktail served during Cocktail Hour

*\*Restrictions may apply\**

Unlimited Red and Wine House Wines with Dinner

Three– Course Dinner to include:

Soup or Salad Course

Chicken, Fish, or Vegetarian Entrée

Custom –Designed Wedding Cake

Starbucks Coffee Service

White Floor –Length Table Linens with White Napkins

Three Votive Candles per Dinner Table

Standard Setup Items include: China, Glass, Flatware, Tables, Hotel’s Banquet Chairs, Hardwood Dance Floor,  
Staging

Special Reduced Guest Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

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# *Signature*

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**Five Hours** of Open Bar Serving Premium Brand Spirits, Wine, and Beer

Couples Signature Cocktail served during Cocktail Hour

*\*Restrictions may apply\**

Unlimited Red and Wine House Wines with Dinner

**Selection of Three Butler Passed Hors D'oeuvres during Cocktail Hour**

**Four**– Course Dinner to include:

Appetizer or Soup Course

**Salad Course**

Chicken, Fish, **Beef** or Vegetarian Entrée

Custom –Designed Wedding Cake

Starbucks Coffee Service

White Floor –Length Table Linens with White Napkins

Three Votive Candles per Dinner Table

Standard Setup Items include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor,

Staging

Special Reduced Guest Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

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# Elegance

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**Five Hours** of Open Bar Serving **Top Shelf** Spirits, Wine, and Beer

Couples Signature Cocktail served during Cocktail Hour

*\*Restrictions may apply\**

Unlimited **Upgraded** Red and Wine House Wines with Dinner

**Selection of Four Butler Passed Hors D'oeuvres during Cocktail Hour**

**Four**– Course Dinner to include:

Appetizer or Soup en Coute Course

**Salad Course**

**Duet** Entrée Option

Custom –Designed Wedding Cake

Starbucks Coffee Service

**Late-Night Snack Station** with Three Selections

*\*For 50% of Dinner Guarantee\**

White Floor –Length Table Linens with White Napkins

Three Votive Candles per Dinner Table

Standard Setup Items include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor,

Staging

Special Reduced Guest Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

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# Luxury

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**Five Hours and One-Half** of Open Bar Serving **Top Shelf** Spirits, Wine, and Beer

Couples Signature Cocktail served during Cocktail Hour

*\*Restrictions may apply\**

Unlimited **Upgraded** Red and Wine House Wines with Dinner

**Selection of Four Butler Passed Hors D'oeuvres during Cocktail Hour**

**Four-** Course Dinner to include:

Appetizer or Soup en Coute Course

**Salad Course**

**Duet** Entrée Option

Custom –Designed Wedding Cake

Starbucks Coffee Service

**Intermezzo**

**Late-Night Snack Station** with Three Selections

*\*For 50% of Dinner Guarantee\**

Any Color Floor –Length Satin Table Linens with Matching Napkins

**Satin Linens for Specialty Tables including Head Table, Cake Table and Gift Table**

**White Spandex Chair Covers with Satin Sash** (Chivari Chair reduced at \$6.00 per chair)

Three Votive Candles per Dinner Table

Standard Setup Items include: China, Glass, Flatware, Tables, Hotel's Banquet Chairs, Hardwood Dance Floor,

Staging

Special Reduced Guest Rates

Complimentary Suite for the Wedding Couple and their **Parents** the Evening of the Reception

Complimentary Taste Panel for up to **Six People**

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# Menu Selections

## HORS D'OEUVRES, DISPLAYS & STATIONS

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### BUTLER PASSED HORS D'OEUVRES

*Additional Hos D'oeuvres may be ordered starting at \$69 per dozen*

#### CHILLED

- Cherry Tomato with Gorgonzola and Walnuts\*
- Deviled Eggs
- Smoked Salmon, Cucumber, Cream Cheese and Dill
- Prosciutto Wrapped Asparagus with Red Peper
- Mediterranean Antipasti Skewer
- Roasted Piquillo Pepper with Kalamata Olives and Pine Nuts\*\*
  - Cucumber, Melon, and Prosciutto Canape
  - Goat Cheese and Sun-Dried Cherry Crostini
  - Grilled Tiger Shrimp with Mango Relish\*
- Mustard Dusted Beef Tenderloin with Cracked Mustard on Baguette
- Peppered Beef Carpaccio Crostini with Pistachio and Red Pepper

#### HOT

- Breaded Parmesan Artichoke\*
- Brie, Pear, and Almond Beggar's Purse\*
- Cocktail Spring Roll\*
- Bacon Wrapped Scallop
- Vegetable Curry Samosa\*
- Nini Ratatouille Tart\*
- Caribbean Risotto Cake with Mango & Pineapple\*\*
- Brie en Croute with Raspberry\*
- Beef Teriyaki
- Fig and Blue Cheese Flat Bread\*
- Tai Coconut Shrimp with Sweet Chili Sauce
- Grilled Vegetable Skewer\*
- Honey Glazed Chicken Yak-i-Tori

*Vegetarian\*, Vegan\*\**

### ELEGANT FOOD DISPLAY

\$15 per Guest if not included in Selected Package

#### Great American Cheese

Artisanal & Farmhouse Cheese Display, Garnished with Dried and Fresh Seasonal Fruit, Roasted Nuts, Lavosh, Gourmet Crackers, Toasted French Break with EVOO and Sea Salt

#### Noshing Station

Toasted Pita Bread, Garlic Olive Crostini, Lavosh, Gourmet Crackers, Breadsticks, Chick Pea Hummus, Kalamata Olive Tapenade, Piquillo Pepper Aioli

#### Fresh Fruit

Seasonal Fruit and Fresh Berries, which may include: Honeydew Melon, Cantaloupe, Watermelon, Pineapple, Strawberries. Served with Honey Yogurt Sauce

#### Vegetable Crudit 

Chilled Fresh Vegetables, which may include: Red and Yellow Bell Peppers, Zucchini, Celery Sticks, Carrot Sticks, Jicama. Served with Cucumber Rance Dressing

# Menu Selections

## HORS D'OEUVRES, DISPLAYS & STATIONS

### RECEPTION STATIONS

*\$15 per Guest if not included in Selected Package*

#### Grilled Cheese

Pesto and Provolone on Sourdough Bread  
Chevre, Apple Butter and Smoked Bacon on Sourdough Bread  
Triple Cream Brie and Piquillo Peppers on French Bread

#### Flat Breads

Apple Chevre, Thick Bacon, Thyme, Honey, Nutmeg, Caramelized Onion  
Wild Mushroom, Caramelized Onion, Baby Swiss  
Pesto, Tomato, Fresh Mozzarella, Basil, Prosciutto

#### Antipasto Display

Fresh Mozzarella, Grape Tomatoes, Oven-Dried Tomatoes, Traditional Hummus, Olive Tapenade, Greek, Black, Spanish Olives, Sun Dried Tomato Tapenade, Lavosh, Pita Bread

### SEAFOOD STATIONS

*Not included in in any package. Market Price per Guest determined 30 days prior to Event Date.*

#### Sushi Sampler

California Roll, Dragon Roll, Rainbow Roll, Spicy Shrimp Nigiri, Spicy Tuna, Pickled Ginger, Soy Sauce, Wasabi  
\*Based on 3 pieces per person

#### Raw Bar

Oysters on the Half Shell, Chilled Shrimp, Smoked Mussels, King Crab Legs, Corn and Tomato Salsa, Lemon Wedges, Horseradish, Mignonette, Cocktail Sauce.  
\*Based on 5 pieces per person

### CARVING STATIONS

*\$175 Fee per Attendant Required, based on 60 minutes of Food Service*

#### Chilli Rubbed Brisket \$418

Cherry Mustard, Apple Coleslaw, Ciabatta Rolls  
(Serves 40)

#### Prime Rib \$418

Au Jus, Horseradish Sauce, Brioche Rolls, Crispy Onions  
(Serves 25)

#### Roasted Leg Lamb \$418

Tzatziki Sauce, Fresh Lemon, Tomato and Onion Relish  
(Serves 40)

#### Tenderloin \$521

Roasted Shallots and Mushrooms, Bordelaise Sauce, Brioche Rolls  
(Serves 20)



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# Menu Selections

## APPETIZERS, SOUPS & SALADS

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### APPETIZERS

*\$10 per Guest if not included in Selected Package*

#### Signature Crab Cake

With Piquillo Pepper Sauce, Sautéed Spinach and Grilled Artichoke

#### Braised Pork Belly

With Miso Glaze, Pineapple Salsa, Slab Bacon Risotto, Pea Vies

#### Ahi Tuna Tartare

Papaya and Mango Compote, Plum Wine Drizzle, Pea Tendrils,  
Shiso Garnish

#### Classic Jumbo Shrimp Cocktail

Homemade Cocktail Sauce, Pickled Fennel Salad

#### White Truffle Sacchetti

Fava Bean Puree, Cremini Mushroom, and Sun-Dried Tomato,  
Garlic Cream, Herbs de Provence

#### Four Cheese Ravioli

With Cherry Tomato, Basil, Cipollini Onions and Red Pepper Sauce

### SOUPS

*\$8 per Guest if not included in Selected Package*

#### Fire-Roasted Tomato

Garden Vegetable with Sweet Basil

Sweet Corn Chowder with Chorizo

#### Chicken and Wild Rice

Smoked Bacon and Potato

Truffle and Roasted Cauliflower

#### Wild Mushroom Bisque

Tuscan White Bean and Kale

Butternut Squash

### SALADS

*\$8 per Guest if not included in Selected Package*

#### Ceasar

Hearts of Romaine, Shaved Parmesan, Herb Crotons, Tear  
Drop Tomato, Homemade Ceasar Dressing

#### Willow Crest

Spring Mix Greens, Hearts of Palm, Orange Segments, Red  
Peppers, Flowers, Croutons, Citrus Vinaigrette

#### Spinach

Fresh Spinach, Chevere, Fresh Strawberries, Croutons, Vanilla  
Balsamic Vinaigrette

#### Wedge

Baby Iceberg, Bacon, Blue Cheese, Cherry Tomatoes,  
Croutons, Homemade Blue Cheese Dressing

#### Recolte

Mixed Greens, Caramelized Peaches, Crumbled Goat Cheese,  
Candied Walnuts, Cherry Vinaigrette

#### Harvest

Mixed Greens, Candied Walnut, Poached Pear, Blue Cheese,  
Pomegranate Vinaigrette

#### Princess

Baby Spring Mix, Flowers, Watermelon Radish, Cherry  
Tomatoes, Pea Tendrils, Carrots, Seedless Cucumber

*\*Included in Luxury Package, \$8 for other packages*

### INTERMEZZO

*\$4 per Guest if not included in Selected Package*

Champagne Rose

Limoncello

Passion Fruit

Raspberry

Blood Orange

Mango

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# Menu Selections

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## ENTREES

### CHICKEN

#### Seared Herb Chicken Breast

Boursin Whipped Potatoes, Asparagus and Red Peppers,  
Piperade Sauce

#### Provencal Chicken Breast

Stuffed with Spinach, Ricotta, Sun Dried Tomato, Artichoke Cream  
Sauce, Rosemary Roasted Potatoes, Seasonal Vegetables

#### Pistachio Crusted Chicken Breast

Potato Leek Soufflé, Maple Glazed Brussels Sprouts,  
Honey Wine Sauce

#### Roasted Breast of Chicken

Wild Mushroom Risotto, Spring Vegetable Medley,  
Parmesan Broth

### SEAFOOD

#### Glazed Wild Stripped Bass

With Coconut Curry Sauce, Stir Fry  
Vegetables, Jasmine Rice with Garlic

#### Seared Loc Duart Salmon

Mango Pineapple Relish, Wild Rice Blend,  
Baby Zucchini and Squash

#### Pan Seared Walleye

Potato and Leek Souffle, Glazed  
Thumbelina Carrots

### BEEF

\$10 per Guest if added to the Classic Package

#### Center-Cut Filet Mignon

Potato and Leek Souffle,  
Asparagus with Herb Butter,  
Wild Mushroom Sauce

#### Seared Center-Cut Filet Mignon

Boursin Whipped Potatoes,  
Oven-Roasted Root Vegetables,  
Onion Marmalade and Smoked Blue Cheese

#### Grilled Filet Mignon

Rosemary Roasted Potatoes,  
Broccolini and Stuffed Tomato,  
Brandy Mustard Sauce

### VEGETARIAN

#### Wild Mushroom Ravioli

Arugula and Cipollini Onions, Piquillo Peppers,  
Parsnips, Roasted Heirloom Carrots

#### Mushroom Napoleon

Spicy Tomato Sauce, Broccolini

#### Sun-Dried Tomato and Pesto Tart in Phyllo

Mushroom Risotto, Seasonal Vegetables

#### Artichoke and Herb Tart in Phyllo

Lemon Herb Risotto, Grilled Asparagus

### DUETS

\$12 per Guest if added to the Classic Package, \$8 per Guest if added to the Signature Package

**Select 2 Entrees from Above**

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# Menu Selections

## DESSERT, LATE NIGHT & EXTRAS

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### PLATED SIGNATURE DESSERT

\$8 per Guest if not included in Selected Package

#### Bananas Foster

Sliced Bananas in a Brown Sugar, Butter and Rum Sauce, Served over Vanilla Ice Cream

#### Red Berry Mouse Entremet

Chocolate Sauce, Raspberry Sauce

#### Fruit Tarte

Passion Sauce

#### Grand Cru Dark Chocolate Mouse Entremet

Chocolate Sauce

### SWEETS TABLE

\$65 per Dozen

Minimum of Three Dozen

An Assortment of Miniature Pastries to Include:

Eclairs, Cream Puffs, Fruit Tarts, Cheesecake, Napoleons, Cannoli, Turtle Tart, White/Dark Chocolate Mouse Cups, Chocolate Dipped Pretzel Rods, White/Dark Chocolate Covered Strawberries, Fudge Brownie Triangles

### LATE NIGHT

\$14 per Guest if not included in Selected Package

Select Three, Minimum

Pizza: Cheese, Pepperoni, and Vegetables

Italian Beef Sandwiches, Giardiniera, Sweet Peppers

Corned Beef Reubens

Buffalo Chicken Sliders

Signature Sliders with Crispy Onions, Cheddar, and Cherry BBQ

Milk and Cookies: Milk Chocolate Cookie Bites, 2% Milk Shooters

### CHILDRENS MEALS

\$29 per Child, 5 - 12 Years Old

All Meals Include: Fruit Cup, Ice Cream Sundae and Beverage

Please Select One:

Macaroni & Cheese

Slice of Cheese Pizza

Chicken Tenders & French Fries

Grilled Hamburger & French Fries

Grilled Hot Dog & French Fries

### VENDOR MEALS

\$30 per Guest

Turkey Club Sandwich, Individual Bag of Chips, Cookie, Soft Drink

OR

Voucher for our B. Restaurant or Tin Cup Bar & Grill



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# Beverage Arrangements

## BEVERAGE PACKAGE OPTIONS

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### PREMIUM BRANDS

#### INCLUDED IN CLASSIC AND SIGNATURE PACKAGE

Tito's Vodka  
Bombay Gin  
Jim Bean Bourbon  
Canadian Club Whiskey  
Dewar's Scotch  
Bacardi Silver Rum  
Jose Cuervo Tequila  
Miller Lite  
Michelob Ultra  
Heineken  
Samuel Adams  
Two Brothers Domaine DuPage  
Amstel Light  
Corona Extra  
O'Doul's  
House Wine Selections  
Mixers  
Soft Drinks  
Bottled Water

### TOP - SHELF BRANDS

#### INCLUDED IN ELEGANCE AND LUXURY PACKAGE

*add \$9 PER PERSON TO CLASSIC OR SIGNATURE PACKAGE*

Grey Goose Vodka  
Bombay Sapphire Gin  
Jack Daniels or Knob Creek  
Crown Royal  
Glenn Fiddich Scotch  
Patron Silver Tequila  
Miller Lite  
Michelob Ultra  
Heineken  
Samuel Adams  
Two Brothers Domaine DuPage  
Amstel Light  
Corona Extra  
O'Doul's  
House Wine Selections  
Mixers  
Soft Drinks  
Bottled Water

### ADD BEVERAGE SERVICE

#### *Premium Brands*

\$6 per 1/2 Hour or \$12 per Hour

#### *Top Shelf*

\$7 per 1/2 Hour or \$15 per Hour



### BEVERAGE ENHANCEMENTS

*Ask your Event Manager for details!*

Upgraded Champagne Toast  
Upgraded Dinner Wine Service  
Espresso Bars  
Martini Bars  
Cordial Stations

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# Preferred Vendors

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## BAKERY

A wedding cake is included in every Package.  
Please contact them directly to handle all wedding decisions.

### DeEtta's Bakery

458 W, 5th Ave  
Naperville, IL  
630-548-4078

[www.deettasbakery.com](http://www.deettasbakery.com)

## TRANSPORTATION

### Midwest Transit System

7800 College Drive Suite 3NW  
Palos Heights, IL 60463  
708-448-7822 ext. 102

[jim@midwesttransitsystem.com](mailto:jim@midwesttransitsystem.com)

## FLORIST

### Phillips Flowers

524 N. Cass Ave.  
Westmont, IL 60559  
630-719-5184

[www.phillipsflowers.com](http://www.phillipsflowers.com)

## ENTERTAINMENT

### Sounds Abound Entertainment

1701 Quincy Ave, 15  
Naperville, IL 60540  
630-430-9056

[www.soundsabound.com](http://www.soundsabound.com)

## AUDIO VISUAL, LIGHTING and Draping

### AV Media

Josie Wilson  
630-850-82-75

[ord02@avmedia.com](mailto:ord02@avmedia.com)

## PHOTOGRAPHER

### Anamaria Vieriu Photography

3917 N Page Ave, Chicago IL, 60634

[hello@anamariavieriu.com](mailto:hello@anamariavieriu.com)

[www.anamariavieriu.com](http://www.anamariavieriu.com)

## SPA SERVICES

### Monarch Spa

Hilton Oak Brook Hills Resort  
Contact windy city massage at  
312-946-3000

## WEDDING & EVENT PLANNER

Ask your event manager for details.

## DÉCOR ENHANCEMENTS

Ask your event manager for details.



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# Farewell Wedding Brunch

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*Breakfast Buffets provide two hours of service and designed for a minimum of 25 guests.*

*\$200 charge applies if under minimum.*

## **Fresh Start**

Assorted Juices  
Sliced Seasonal Fruit and Berry Display  
Assorted Pastries, Muffins, and Breakfast Breads,  
Individual Greek Yogurts  
Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

## **Breakfast Buffet**

Assorted Juices  
Sliced Seasonal Fruit and Berry Display  
Assorted Pastries, Muffins, and Breakfast Breads  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon  
Skillet Potatoes with Peppers and Onions  
Steel Cut Oats with Sliced Brown Sugar, Honey, Dried  
Cranberries, Toasted Pecans  
Freshly Brewed Regular, Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

## **Brunch Buffet**

Assorted Juices  
Sliced Seasonal Fruit and Berry Display  
Assorted Pastries and Breakfast Breads  
Grilled Vegetable Plater, Olive Oil, Thyme, Sea Salt  
Sliced Potatoes, Peppers, Onions  
Cinnamon Crisp French Toast, Roasted Fruit, Candied  
Pecans, Maple Syrup  
Pasta Primavera, Sun-Dried Pesto Sauce  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon, Chicken Apple Sausage  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal and Traditional Teas

## **BREAKFAST ENHANCEMENTS**

*Pricing per guest when added to a Breakfast Buffet*

### **Omelet Station\*\***

Eggs Your Way, Peppers, Green Onions, Tomatoes,  
Green Chilies, Spinach, Mushrooms, Ham, Bacon, Sau-  
sage, Cheddar and Swiss Cheese

### **Griddle Bar\*\***

Made-to-Order French Toast and Buttermilk Pancakes  
Whipped Cream, Fresh Berries, Bananas, Buttered Pe-  
cans,  
Butter, Maple Syrup, Warm Strawberry Compote

**\*\* Attendant Fee \$175**

## **SPECIALTY BARS**

### **Bloody Mary Bar**

Tito's Vodka  
Tomato Juice, Tabasco, Worces-  
tershire, Celery Salt, Black Pepper,  
Pink Salt, Horseradish, Celery,  
Beef Stick, Spicy Bacon, Olives,  
Limes, and Pickle Spears

### **Mimosa Bar**

House Champagne  
Sparkling Juice  
Orange, Peach, Pineapple and  
Cranberry Juice  
Blackberries, Strawberries,  
Raspberries



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# *Banquet Policies & General Information*

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## **PARKING ARRANGEMENTS**

Complimentary Self-Parking is available for your guests. Valet Parking may be contracted for an additional fee. Please ask your Event Manager for information and pricing.

## **COAT CHECK**

When weather conditions dictate, a coat check may be arranged for your guests on either a cash or a hosted basis. The charge is \$2 per coat with a \$200 per attendant fee. One coat attendant is required per 100 guests.

## **SERVICE CHARGE AND TAX**

Prices are subject to Service Charge and Tax (Currently 25% taxable service charge and 10% sales tax). Tax and service charge are subject to change without prior notice.

## **DEPOSIT AND PAYMENT PROCEDURES**

Upon confirmation of the event, a deposit of 20% of the catering minimum is required with the signed agreement to hold the space. Additional deposits will be required at the following times prior to arrival date: 180 days, 90 days, 60 days, and 30 days. Final pre-payment is required 5 days prior to your function and must be in a form of a credit card or cashier's check. Hilton Oak Brook Hills Resort requires a credit card on file for any additional charges.

## **DISCOUNTS AND PRICING**

A 10% discount is offered for wedding receptions held on Fridays and Sundays, excluding Holiday Weekends and Holiday. The final balance is subject to applicable tax and service charge.

## **EVENT MANAGER**

Once you have decided that you would like to share your very special day with us at the Hilton Oak Brook Hills Resort, you will be introduced to your Event Manager. The Event Manager will work with you on every aspect and detail of your event at the resort. Together, our Event Management team has over 60 years of wedding experience, making Hilton Oak Brook Hills Resort one of the most desired wedding venues in the Chicagoland area.

## **BANQUET CAPTAIN**

The day has finally arrived and you have carefully planned every moment. Your Banquet Captain will be the on-site person that will keep things on track throughout your day and well into your amazing event.

## **VENDOR PROCEDURES**

In order to ensure a successful wedding day, all third-party vendors must be approved by the Hotel if they are not listed on our Preferred list. Hotel must also approve the third-party vendor prior to the client engaging in contracting. A complete list of your vendors is due to the hotel at least one (1) month prior to your wedding date. This list must include the company name, contact name, phone number and day-of mobile number. All third-party vendors must receive approved load in/load out instructions and timing from the hotel before setups.