
Weddings

at
Hilton Chicago/ Oak Brook Hills
Resort & Conference Center



Hilton

CHICAGO/OAK BROOK HILLS
RESORT & CONFERENCE CENTER

630-850-4194 | obhweddings@oakbrookhillsresort.com | 3500 Midwest Road, Oak Brook, Illinois

Ceremony

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

Ceremony Fee \$9 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)
- Rehearsal Space Provided (specific location not guaranteed)

A Day of Coordinator is required. Our Event Management Team is able to provide referrals upon request.



Classic

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

Couples Signature Cocktail served during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited Red and White 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 Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

Signature

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

Couples Signature Cocktail served during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited Red and White 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 Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

Elegance

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

Couples Signature Cocktail served during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited **Upgraded** Red and White Wines with Dinner

Selection of **Four** Butler Passed Hors d'Oeuvres during

Cocktail Hour

Four-Course Dinner to include:

Appetizer or Soup en Croute 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 Room Rates

Complimentary Suite for the Wedding Couple the Evening of the Reception

Complimentary Taste Panel for up to Four People

Luxury

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

Couples Signature Cocktail served during Cocktail Hour

Restrictions may apply

Champagne Toast for all Guests

Unlimited Upgraded Red and White Wines with Dinner

Selection of **Five** Butler Passed Hors d'Oeuvres during Cocktail Hour

Two Elegant Food Displays **or Reception Stations** during Cocktail Hour

Six-Course Dinner to include:

Appetizer or Soup en Croute Course

Salad Course

Intermezzo

A la Carte Entrée Service or Duet Entree

Plated Signature Dessert Selection

Custom-Designed Wedding Cake

Starbucks Coffee Service

Late-Night Snack Station with Three Selections

For 50% of Dinner Guarantee

Any Color Floor-Length Satin Dinner 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 at a reduced rate of \$6)

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 Room Rates

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

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

Menu Selections

HORS D'OEUVRES, DISPLAYS & STATIONS

BUTLER-PASSED HORS D'OEUVRES

Additional Hors d'Oeuvres may be ordered starting at \$60 per dozen

CHILLED

Cherry Tomato with Gorgonzola and Walnuts*

Deviled Eggs

Smoked Salmon, Cucumber, Cream Cheese and Dill

Prosciutto Wrapped Asparagus with Red Pepper

Mediterranean Antipasti Skewer

Roasted Piquillo Pepper with Kalamata Olives and Pine Nuts **

Cucumber, Melon, and Prosciutto Canapé

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 *

Mini Ratatouille Tart *

Caribbean Risotto Cake with Mango & Pineapple **

Brie en Croute with Raspberry*

Beef Teriyaki

Fig and Blue Cheese Flat Bread *

Bacon-Wrapped Dates

Thai Coconut Shrimp with Sweet Chili Sauce

Grilled Vegetable Skewer *

Honey Glazed Chicken Yak-i-Tori

*Vegetarian **Vegan

ELEGANT FOOD DISPLAYS

\$10 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 Bread with Olive Oil 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 Crudité

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

Menu Selections

HORS D'OEUVRES, DISPLAYS & STATIONS

RECEPTION STATIONS

\$12 per Guest if not included in Selected Package

Grilled Cheese

Pesto and Provolone on Sourdough Bread

Chèvre, Apple Butter and Smoked Bacon
on Sourdough Bread

Triple Cream Brie and Piquillo Peppers
on French Bread

Flatbreads

Apple Chèvre, Thick Bacon, Thyme,
Honey, Nutmeg, Caramelized Red 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, Green, Black,
Spanish Olives, Sun Dried Tomato
Tapenade, Lavosh, Pita Bread

SEAFOOD STATIONS

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

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

Oyster 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

\$125 Fee per Attendant Required, based on 60 minutes of Food Service

Chili Rubbed Brisket | \$200

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

Prime Rib | \$300

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

Roasted Leg of Lamb | \$300

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

Tenderloin | \$300

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



Menu Selections

APPETIZERS, SOUPS & SALADS

APPETIZERS

\$8 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 Vines

Ahi Tuna Tartare

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

Classic Jumbo Shrimp Cocktail

Homemade Cocktail Sauce, on a Pickled Fennel Salad

White Truffle Sacchetti

Fava Bean Purée, 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

\$6 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

\$6 per Guest if not included in Selected Package

Caesar

Hearts of Romaine, Shaved Parmesan, Herb Croutons, Tear Drop Tomato, Homemade Caesar Dressing

Willow Crest

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

Spinach

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

Wedge

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

Récolte

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, Croutons, Honey Citrus Vinaigrette

**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

Menu Selections

ENTRÉES

CHICKEN

Seared Herb Chicken Breast

Boursin Whipped Potatoes, Asparagus and Red Peppers,
Piperade Sauce

Provençal Chicken Breast

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

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 Striped Bass

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

Seared Loc Dart Salmon

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

Pan-Seared Walleye

Potato and Leek Soufflé,
Glazed Thumbelina Carrots

VEGETARIAN

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

Wild Mushroom Ravioli

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

BEEF

\$5 per Guest if added to Classic Package

Center-Cut Filet Mignon

Potato and Leek Soufflé,
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

DUETS

\$10 per Guest if added to Classic Package, \$5 per Guest if added to Signature Package

Select 2 Entrees from Above

Menu Selections

DESSERT, LATE NIGHT & EXTRAS

PLATED SIGNATURE DESSERT

\$6 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

Fruit Tarte

Passion Sauce

Red Berry Mousse Entremet

Chocolate Sauce, Raspberry Sauce

Grand Cru Dark Chocolate Mousse

Entremet

Chocolate Sauce

SWEETS TABLE

\$60 per Dozen

Minimum of Three Dozen

An Assortment of Miniature Pastries to Include:

Éclairs, Cream Puffs, Fruit Tarts, Cheesecake, Napoleon,
Cannoli, Turtle Tart, White/Dark Chocolate Mousse Cups,
Chocolate Dipped Pretzel Rods,
White/Dark Chocolate Covered Strawberries,
Fudge Brownie Triangles

LATE NIGHT

\$12 per Guest if not included in Selected Package

Select Three, Minimum Order of 50% of Dinner Guarantee

Pizza: Cheese, Pepperoni, Vegetarian

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

CHILDREN'S 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,
Cookies, Soft Drink

or

Voucher for our Tin Cup Bar & Grill



Beverage Arrangements

BEVERAGE PACKAGE OPTIONS

PREMIUM BRANDS

INCLUDED IN CLASSIC AND SIGNATURE PACKAGES

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

TOP-SHELF BRANDS

INCLUDED IN ELEGANCE AND LUXURY PACKAGE ADD \$9 PER PERSON TO CLASSIC OR SIGNATURE

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

ADD BEVERAGE SERVICE

Premium Brands

\$6 per ½ hour or \$12 per hour

Top Shelf

\$7 per ½ hour or \$14 per hour



BEVERAGE ENHANCEMENTS

Ask your Event Manager for details!

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

Wedding Reception Enhancements

DÉCOR ENHANCEMENTS

AMBIANCE LIGHTING PACKAGES

Ask your Event Manager for details.

CEILING DRAPING AND LIGHTING

Ask your Event Manager for details.

ADDITIONAL LINEN/CHAIR SELECTIONS

Chair Covers with Sash
\$6 per Chair

Chiavari Chairs
\$11 per Chair
(Includes Chair Pad)

Satin Linen for Dinner Tables
\$20 per Table

VINYL DANCE FLOOR COVERING

(Hardwood Floor Included)

DECORATIVE BACKDROPS

(Single Layer with Swag, not Lit)

Dance Floor 24 x 24	\$2000	8 Foot Entry	\$800
Dance Floor 32 x 32	\$2400	12 Foot Backdrop	\$700
Image Projection for Dance Floor	\$800	24 Foot Backdrop	\$900
Image Monogram Embossed Dance Floor	\$700	32 Foot Backdrop	\$1100

UPGRADED BAR DESIGNS

Illuminated Bar with Personalized Monogram
starting at \$1200 Per Bar



Preferred Vendors

BAKERY

A wedding cake from one of these bakeries is included in every Classic, Signature, Elegance and Luxury Package.

Please select a location and contact them directly to handle all wedding cake decisions.

The Baking Institute

1960 Raymond Drive
Northbrook, IL 60062
847-272-5900
www.bakinginstitute.com

DeEtta's Bakery

458 W 5th Ave
Naperville, IL 60563
630-548-4078
www.deetaskbakery.com

EVENT ENTERTAINMENT

DJ Chicago

219 N. Justine St
Chicago, IL 60657
773-472-5100
www.dj-chicago.com

Sounds Abound Entertainment

1701 Quincy Ave, #15
Naperville, IL 60540
630-718-1152
www.soundsabound.com

TRANSPORTATION

Windy City Limousine

847-916-9300 x1070
www.windycitylimos.com

AUDIO VISUAL, LIGHTING, and Draping

Encore Global

Dan Tetzlaff
630-850-8275
dan.tetzlaff@encoreglobal.com

A Posh Productions

Dave Florczak
312-788-7674
davidf@aposhproduction.com

FLORIST

Phillip's Flower

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

WEDDING & EVENT PLANNER

Frank Event Design

Frank Andonoplas
5555 N. Sheridan Road
Chicago, IL 60640
www.frankeventdesign.com

SPA SERVICES

Monarch Spa

Hilton Oak Brook Hills Resort
Contact Windy City Massage at
312-946-3000

Banquet Policies & General Information

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 9.5% 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.

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.

