

WORLD OF HYATT®

HYATT LODGE OAK BROOK CHICAGO

## HYATT WEDDING GUIDE



# Classic Package

CLASSIC PACKAGE

Inclusions

- Four Hour Traditional Hosted Bar Package
- Choice of Three Passed Hors d'oeuvres
- Three Course Plated Meal: *Soup or Salad, Choice of Three Entrees & Wedding Cake*
- Complimentary Standard Guestroom for the Couple on Night of Wedding
- Wine Service with Dinner
- Champagne Toast for all Guests
- Custom Wedding Cake
- Freshly Brewed Coffee & Tea After Dinner
- White Glove Service
- Quarterly Group Tasting
- Standard Banquet Chairs
- Floor-Length White Linen
- Mirrors & Four Votive Candles per Guest Table
- Tables for Gifts, Cake, Guestbook
- Valet Service for Evening of Wedding

Wedding Site Fee

\$2,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$107 per guest

## BUTLER PASSED HORS D'OEUVRES

- Hot Hors D'Oeuvres
- Candied Apple Pork Belly Skewer (GF, DF)
  - Bacon Wrapped Smoked Peach BBQ Brisket Skewer (GF, DF)
  - Crispy Shrimp Tempura, Sesame Sauce
  - Tuscan Chicken Fontina Bites
  - Honey Sriracha Chicken Meatball (DF)
  - Feta Cheese, Spinach, Phyllo (Vegetarian)
  - Asiago, Cheddar, Mozzarella Cheese Macaroni Croquette (Vegetarian)
  - Vegetable Ratatouille Lattice Wellington (Vegetarian)
  - Punjabi Vegetable Samosa, Curry Lime Crema (Vegetarian)
  - Peking Duck Spring Roll, Sweet Chili Ponzu
  - Vegetable Spring Roll, Sweet Chili Ponzu (Vegan, DF, GF)
  - Chipotle Steak Churrasco (DF, GF)
  - Spicy Orange Duck Dumpling, Orange Sweet and Sour

## COCKTAIL HOUR RECEPTION STATIONS

- Shellfish Station | \$680 Per Station
- Jumbo Shrimp
  - East Coast Oysters
  - Snow Crab Claws
- Served with Lemon Wedges, Tabasco & Cocktail Sauce *Includes 100 pieces total*
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- Sushi Station | \$37 Per Person
- Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls
  - Soy Sauce, Light Soy Sauce
  - Pickled Ginger, Wasabi, Sesame Cucumber Salad
- Includes 3 pieces per person*
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- Charcuterie & Cheese Station | \$24 Per Person

- Chicken Chimichanga, Roasted Salsa

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#### Upgraded Hot Hors D'Oeuvres

- Crab Cake, Red Pepper Remoulade (DF) \$4 per person
- Roasted Garlic Lamb Chop, Pomegranate Sauce (GF, DF) \$6 per person

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#### Cold Hors D'Oeuvres

- Artichoke Bottoms, Boursin Cheese, Crostini (Vegetarian)
- Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (Vegetarian, GF)
- Watermelon Ceviche, Jalapeño, Lime, Cilantro, Jack Fruit Cake (Vegan, GF)
- Garlic Shrimp, Dill Cream, Cucumber (GF)
- Roasted Pepper, Tenderloin, Crostini
- Smoked Chicken, Cranberry, Chive, Belgian Endive (GF)
- Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic (Vegetarian)
- Smoked Duck, Spice Jam Tart (GF, DF)
- Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke (Vegetarian, GF)
- Kani Salad, Jack Fruit Cake (Vegan, GF)
- Port Glazed Fig, Prosciutto and Manchego on a Crostini
- Szechuan Chicken Salad Wonton
- Black Garlic Caesar Deviled Eggs (GF)

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#### Upgraded Cold Hors D'Oeuvres

- Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$4 per person
- Crab Pineapple Belgian Endive (GF, DF) \$4 per person

## SOUPS & SALADS

### Soups

- Italian Wedding Soup
- Minestrone (DF, Vegan)
- Lemon Chicken Orzo
- Cream of Chicken Wild Rice (GF)
- Wild Mushroom Broth, Cheese Tortellini (Vegetarian)
- Roasted Tomato Bisque, Grilled Cheese Crostini (Vegetarian)

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#### Upgraded Soup

Lobster Bisque En Croute, Poached Lobster \$8

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### Salads

- Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
- Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea

- Selection of Three Cured Meats and Three Local Cheeses
- Dijon Mustard, Strawberry Rhubarb Preserve, Sour Cherry Spoon Fruit
- Olives, Dried Nuts, Gherkin Pickles
- Toasted Polenta Bread, Assorted Crostini

## INTERMEZZO

Lemon Sorbet | \$4 Classic Package Upgrade

- Salt, Balsamic Pearls (Vegetarian, GF)
- Lolla Rossa, Hydro Bibb, Heirloom Cherry Tomato, Cucumber, Red Onion, Goat Cheese Mousse, White Balsamic Vinaigrette (Vegetarian, GF)
- Power 4 Lettuce, Pineapple, Strawberry, Shaved Manchego and Lavender Honey Vinaigrette (Vegetarian, GF)
- Roasted Beet Carpaccio, Greens, Candied Pecans, Blue Cheese Foam, Raspberry Vinaigrette (Vegetarian, GF)

Upgraded Salad

- The Lodge Salad: Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Cucumber Ring, Red Wine Vinaigrette \$2 (Vegetarian, GF)

CHICKEN

Parmesan Crusted Chicken Breast, Rosemary Sauce **GF** | \$133 Per Person

Pan Roasted Chicken Breast, Lemon Caper Piccata Sauce **GF** | \$127 Per Person

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce **GF** | \$130 Per Person

Grilled Chicken Breast, Champagne Sauce **GF** | \$133 Per Person

Citrus Chicken Breast, Basil Butter Sauce **GF** | \$138 Per Person

FISH

Grilled Salmon, Tomato Caper Sauce **GF** | \$144 Per Person

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$144 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$153 Per Person

Chilean Sea Bass, Wild Mushroom Crust **GF** | \$162 Per Person

BUILD YOUR OWN DUET

Vegetable

- Roasted Herb Asparagus (GF, DF)
- Brussels Sprouts with Sriracha Glaze (GF, DF)

BEEF

12oz Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce **GF** | \$158 Per Person

6oz Char-Grilled Manhattan Cut, Roasted Shallot Sauce **GF** | \$161 Per Person

8oz Zinfandel Blackberry Braised Beef Short Rib **DF GF** | \$161 Per Person

8oz Filet Mignon, Caramelized Cipollini, Truffle Demi-Glaze **GF** | \$169 Per Person

VEGETARIAN & VEGAN

Baked Ratatouille, Polenta, Piperade **V GF** | \$127 Per Person

Lemon, Roasted Tomato, Risotto **V** | \$127 Per Person

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **DF VGN GF** | \$127 Per Person

Wild Mushroom Gnocchi, Foraged Mushrooms, Baby Fennel, Braised Leeks, Smoked Tomato Puree **V** | \$127 Per Person

WEDDING CAKE

Cake Flavors

- White
- Yellow

- Roasted Butternut Squash with Brussels Leaves (GF, DF)
- Roasted Carrots (GF, DF)
- Roasted Broccolini (GF, DF)
- Steamed Tri-Colored Cauliflower (GF, DF)
- Haricot Vert (GF, DF)

Starch

- Dauphinoise Potatoes
- Roasted Garlic Mashed Potatoes (GF)
- Parmesan Risotto Cake (Vegetarian)
- Tri-Color Fingerling Potatoes (GF, DF)
- Creamy Farro
- Pureed Parsnips
- Polenta Cake

**\$198** *Per Person*

- Banana
- Confetti
- Red Velvet
- Chocolate

Upgraded Cake Flavors

- Carrot
- Chiffon
- Vegan Vanilla
- Gluten-Free White
- Gluten-Free Chocolate

Mousse Fillings

- Lemon
- Vanilla
- Hazelnut
- Raspberry
- Chocolate
- Strawberry
- White Chocolate

Upgraded Fillings

- Custard\*
- Cannoli\*
- Lime Mousse
- Oreo Mousse
- Cream Cheese\*
- Orange Mousse
- Almond Mousse
- Caramel Mousse
- Coconut Mousse
- Pineapple Mousse
- Baked Cheesecake\*
- Fudge with Mousse
- Peanut Butter Mousse
- Preserves with Mousse

\*Display time limited to 2 hours

Buttercream Icing

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has an ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

VENDOR & CHILDREN'S MEALS

Children's Meals (12 & Under) | \$34 Per Person

Choice of One Starter

- Fresh Fruit Cup
- Carrots and Celery Sticks with Ranch Dip

Choice of One Entrée

- Chicken Tenders with French Fries and Broccoli
- Macaroni and Cheese with Garlic Toast
- Grilled Cheese with French Fries and Broccoli

Vendor Meal | \$49 Per Person

Chef's Choice Chicken Entrée

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

Fairy-Tale Package

FAIRY-TALE PACKAGE

Inclusions

- Four Hour Traditional Bar Package
- Choice of Four Passed Hors d'oeuvres
- Four Course Plated Meal: *Soup or Salad, Intermezzo, Choice of Three Entrees & Wedding Cake*
- Complimentary Standard Guestroom for Couple on Night of Wedding
- Wine Service with Dinner
- Champagne Toast for all Guests
- One Signature Cocktail
- Custom Wedding Cake
- Freshly Brewed Coffee & Tea After Dinner
- White Glove Service
- Private Tasting for up to Four People
- Gold Chiavari Chairs
- Floor-Length White Linen
- Mirrors & Four Votive Candles per Guest Table
- Tables for Gifts, Cake, Guestbook
- Valet Service for Evening of Wedding

Wedding Site Fee

\$2,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$134 per guest

BUTLER PASSED HORS D'OEUVRES

COCKTAIL HOUR RECEPTION STATIONS

Hot Hors D'Oeuvres

- Candied Apple Pork Belly Skewer (GF, DF)
- Bacon Wrapped Smoked Peach BBQ Brisket Skewer (GF, DF)
- Crispy Shrimp Tempura, Sesame Sauce
- Tuscan Chicken Fontina Bites
- Honey Sriracha Chicken Meatball (DF)
- Feta Cheese, Spinach, Phyllo (Vegetarian)
- Asiago, Cheddar, Mozzarella Cheese Macaroni Croquette (Vegetarian)
- Vegetable Ratatouille Lattice Wellington (Vegetarian)
- Punjabi Vegetable Samosa, Curry Lime Crema (Vegetarian)
- Peking Duck Spring Roll, Sweet Chili Ponzu
- Vegetable Spring Roll, Sweet Chili Ponzu (Vegan, DF, GF)
- Chipotle Steak Churrasco (DF, GF)
- Spicy Orange Duck Dumpling, Orange Sweet and Sour
- Chicken Chimichanga, Roasted Salsa

Upgraded Hot Hors D'Oeuvres

- Crab Cake, Red Pepper Remoulade (DF) \$4 per person
- Roasted Garlic Lamb Chop, Pomegranate Sauce (GF, DF) \$6 per person

Cold Hors D'Oeuvres

- Artichoke Bottoms, Boursin Cheese, Crostini (Vegetarian)
- Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (Vegetarian, GF)
- Watermelon Ceviche, Jalapeño, Lime, Cilantro, Jack Fruit Cake (Vegan, GF)
- Garlic Shrimp, Dill Cream, Cucumber (GF)
- Roasted Pepper, Tenderloin, Crostini
- Smoked Chicken, Cranberry, Chive, Belgian Endive (GF)
- Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic (Vegetarian)
- Smoked Duck, Spice Jam Tart (GF, DF)
- Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke (Vegetarian, GF)
- Kani Salad, Jack Fruit Cake (Vegan, GF)
- Port Glazed Fig, Prosciutto and Manchego on a Crostini
- Szechuan Chicken Salad Wonton
- Black Garlic Caesar Deviled Eggs (GF)

Upgraded Cold Hors D'Oeuvres

- Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$4 per person
- Crab Pineapple Belgian Endive (GF, DF) \$4 per person

APPETIZERS

Shellfish Station | \$680 Per Station

- Jumbo Shrimp
- East Coast Oysters
- Snow Crab Claws

Served with Lemon Wedges, Tabasco & Cocktail Sauce *Includes 100 pieces total*

Sushi Station | \$37 Per Person

- Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls
- Soy Sauce, Light Soy Sauce
- Pickled Ginger, Wasabi, Sesame Cucumber Salad

*Includes 3 pieces per person*

Charcuterie & Cheese Station | \$24 Per Person

- Selection of Three Cured Meats and Three Local Cheeses
- Dijon Mustard, Strawberry Rhubarb Preserve, Sour Cherry Spoon Fruit
- Olives, Dried Nuts, Gherkin Pickles
- Toasted Polenta Bread, Assorted Crostini

SOUPS & SALADS

Appetizers

- Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis (Vegetarian)
- 3 Cheese Ravioli Carbonara, Pancetta, Peas
- Charcuterie Board, Assortment of Cheese & Meats, Toasted Bread, Pickles, Grapes, Pickled Mustard Seed
- Creamy Hummus, Heirloom Cherry Tomatoes, Roasted Bell Peppers, Feta, Olives, Grilled Pita (Vegetarian)

Upgraded Appetizers

- Herb Crusted Lamb Chop, Tomato Chimichurri \$6
- Duck Confit, Creamy Polenta, Fig Agrodolce (GF) \$4
- 2oz. Jumbo Crab Cake, Pepper Relish (DF) \$6
- Yellowfin Tuna Poke, Puffed Grain Chili Crunch (DF) \$4
- Ensenada Shrimp Cocktail, Mango, Avocado Cilantro Oil (GF, DF) \$6

INTERMEZZO

Lemon Sorbet | \$4 Fairy-Tale Package Upgrade

BEEF

12oz Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce **GF** |

Soups

- Italian Wedding Soup
- Minestrone (DF, Vegan)
- Lemon Chicken Orzo
- Cream of Chicken Wild Rice (GF)
- Wild Mushroom Broth, Cheese Tortellini (Vegetarian)
- Roasted Tomato Bisque, Grilled Cheese Crostini (Vegetarian)

Upgraded Soup

- Lobster Bisque En Croute, Poached Lobster \$8

Salads

- Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
- Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea Salt, Balsamic Pearls (Vegetarian, GF)
- Lolla Rossa, Hydro Bibb, Heirloom Cherry Tomato, Cucumber, Red Onion, Goat Cheese Mousse, White Balsamic Vinaigrette (Vegetarian, GF)
- Power 4 Lettuce, Pineapple, Strawberry, Shaved Manchego and Lavender Honey Vinaigrette (Vegetarian, GF)
- Roasted Beet Carpaccio, Greens, Candied Pecans, Blue Cheese Foam, Raspberry Vinaigrette (Vegetarian, GF)

Upgraded Salad

- The Lodge Salad: Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Cucumber Ring, Red Wine Vinaigrette \$2 (Vegetarian, GF)

CHICKEN

Pan Roasted Chicken Breast, Lemon Caper Piccata Sauce **GF** | \$155 Per Person

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce **GF** | \$158 Per Person

Parmesan Crusted Chicken Breast, Rosemary Sauce **GF** | \$164 Per Person

Grilled Chicken Breast, Champagne Sauce **GF** | \$164 Per Person

Citrus Chicken Breast, Basil Butter Sauce **GF** | \$167 Per Person

VEGETARIAN & VEGAN



\$172 Per Person

6oz Char-Grilled Manhattan Cut, Roasted Shallot Sauce **GF** | \$174 Per Person

8oz Zinfandel Blackberry Braised Beef Short Rib **DF GF** | \$174 Per Person

8oz Filet Mignon, Caramelized Cipollini, Truffle Demi-Glaze **GF** | \$182 Per Person

FISH

Grilled Salmon, Tomato Caper Sauce **GF** | \$168 Per Person

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$168 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$176 Per Person

Chilean Sea Bass, Wild Mushroom Crust **GF** | \$186 Per Person

Baked Ratatouille, Polenta, Piperade **V GF** | \$155 Per Person

Lemon, Roasted Tomato, Risotto **V** | \$155 Per Person

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **DF VGN GF** | \$155 Per Person

Wild Mushroom Gnocchi, Foraged Mushrooms, Baby Fennel, Braised Leeks, Smoked Tomato Puree **V** | \$155 Per Person

BUILD YOUR OWN DUET

Vegetable

- Roasted Herb Asparagus (GF, DF)
- Brussels Sprouts with Sriracha Glaze (GF, DF)
- Roasted Butternut Squash with Brussels Leaves (GF, DF)
- Roasted Carrots (GF, DF)
- Roasted Broccolini (GF, DF)
- Steamed Tri-Colored Cauliflower (GF, DF)
- Haricot Vert (GF, DF)

Starch

- Dauphinoise Potatoes
- Roasted Garlic Mashed Potatoes (GF)
- Parmesan Risotto Cake (Vegetarian)
- Tri-Color Fingerling Potatoes (GF, DF)
- Creamy Farro
- Pureed Parsnips
- Polenta Cake

**\$210** Per Person

WEDDING CAKE

Cake Flavors

- White
- Yellow
- Banana
- Confetti
- Red Velvet
- Chocolate

Upgraded Cake Flavors

- Carrot
- Chiffon
- Vegan Vanilla

- Gluten-Free White
- Gluten-Free Chocolate

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#### Mousse Fillings

- Lemon
- Vanilla
- Hazelnut
- Raspberry
- Chocolate
- Strawberry
- White Chocolate

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#### Upgraded Fillings

- Custard\*
- Cannoli\*
- Lime Mousse
- Oreo Mousse
- Cream Cheese\*
- Orange Mousse
- Almond Mousse
- Caramel Mousse
- Coconut Mousse
- Pineapple Mousse
- Baked Cheesecake\*
- Fudge with Mousse
- Peanut Butter Mousse
- Preserves with Mousse

\*Display time limited to 2 hours

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#### Buttercream Icing

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has an ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

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## VENDOR & CHILDREN'S MEALS

Children's Meals (12 & Under) | \$34 Per Person

#### Choice of One Starter

- Fresh Fruit Cup
- Carrots and Celery Sticks with Ranch Dip

#### Choice of One Entrée

- Chicken Tenders with French Fries and Broccoli
  - Macaroni and Cheese with Garlic Toast
  - Grilled Cheese with French Fries and Broccoli
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Vendor Meal | \$49 Per Person

Chef's Choice Chicken Entrée

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Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

Legend Package

LEGEND PACKAGE

Inclusions

- Five Hour Enchanted Bar
- Choice of Six Passed Hors d’oeuvres
- Five Course Plated Meal: *Appetizer, Soup or Salad, Intermezzo, Choice of Three Entrees & Wedding Cake*
- Complimentary Standard Guestroom for Couple on Night of Wedding
- Champagne & Sweets Delivered to Room on Night of Wedding
- Complimentary Standard Guestroom for Parents of the Couple
- Champagne Toast for all Guests
- Wine Service with Dinner
- Custom Wedding Cake
- Decorated Cake Plate
- Freshly Brewed Coffee & Tea After Dinner
- His & Her Signature Cocktail
- 20% Off Late-Night Snack Bites
- White Glove Service
- Private Tasting for up to Six Guests
- Gold Chiavari Chairs
- Gold Chargers
- Floor-Length White Linen
- Mirrors & Votive Candles
- Complimentary Coat Check
- Tables for Gifts, Cake, Guestbook
- Valet Service for Evening of Wedding
- Complimentary Overnight Stay for Bride & Groom on One-Year Anniversary

Wedding Site Fee

\$2,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$172 per guest

BUTLER PASSED HORS D'OEUVRES

COCKTAIL HOUR RECEPTION STATIONS

Hot Hors D'Oeuvres

- Candied Apple Pork Belly Skewer (GF, DF)
- Bacon Wrapped Smoked Peach BBQ Brisket Skewer (GF, DF)
- Crispy Shrimp Tempura, Sesame Sauce
- Tuscan Chicken Fontina Bites
- Honey Sriracha Chicken Meatball (DF)
- Feta Cheese, Spinach, Phyllo (Vegetarian)
- Asiago, Cheddar, Mozzarella Cheese Macaroni Croquette (Vegetarian)
- Vegetable Ratatouille Lattice Wellington (Vegetarian)
- Punjabi Vegetable Samosa, Curry Lime Crema (Vegetarian)
- Peking Duck Spring Roll, Sweet Chili Ponzu
- Vegetable Spring Roll, Sweet Chili Ponzu (Vegan, DF, GF)
- Chipotle Steak Churrasco (DF, GF)
- Spicy Orange Duck Dumpling, Orange Sweet and Sour
- Chicken Chimichanga, Roasted Salsa

Upgraded Hot Hors D'Oeuvres

- Crab Cake, Red Pepper Remoulade (DF) \$4 per person
- Roasted Garlic Lamb Chop, Pomegranate Sauce (GF, DF) \$6 per person

Cold Hors D'Oeuvres

- Artichoke Bottoms, Boursin Cheese, Crostini (Vegetarian)
- Tomato Caprese Skewer, Smoked Sea Salt, Balsamic (Vegetarian, GF)
- Watermelon Ceviche, Jalapeño, Lime, Cilantro, Jack Fruit Cake (Vegan, GF)
- Garlic Shrimp, Dill Cream, Cucumber (GF)
- Roasted Pepper, Tenderloin, Crostini
- Smoked Chicken, Cranberry, Chive, Belgian Endive (GF)
- Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic (Vegetarian)
- Smoked Duck, Spice Jam Tart (GF, DF)
- Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke (Vegetarian, GF)
- Kani Salad, Jack Fruit Cake (Vegan, GF)
- Port Glazed Fig, Prosciutto and Manchego on a Crostini
- Szechuan Chicken Salad Wonton
- Black Garlic Caesar Deviled Eggs (GF)

Upgraded Cold Hors D'Oeuvres

- Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$4 per person
- Crab Pineapple Belgian Endive (GF, DF) \$4 per person

APPETIZERS

Shellfish Station | \$680 Per Station

- Jumbo Shrimp
- East Coast Oysters
- Snow Crab Claws

Served with Lemon Wedges, Tabasco & Cocktail Sauce *Includes 100 pieces total*

Sushi Station | \$37 Per Person

- Nigiri Tuna, Cucumber Rolls, California Rolls, Shrimp Tempura Rolls
- Soy Sauce, Light Soy Sauce
- Pickled Ginger, Wasabi, Sesame Cucumber Salad

*Includes 3 pieces per person*

Charcuterie & Cheese Station | \$24 Per Person

- Selection of Three Cured Meats and Three Local Cheeses
- Dijon Mustard, Strawberry Rhubarb Preserve, Sour Cherry Spoon Fruit
- Olives, Dried Nuts, Gherkin Pickles
- Toasted Polenta Bread, Assorted Crostini

SOUPS & SALADS

Appetizers

- Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis (Vegetarian)
- 3 Cheese Ravioli Carbonara, Pancetta, Peas
- Charcuterie Board, Assortment of Cheese & Meats, Toasted Bread, Pickles, Grapes, Pickled Mustard Seed
- Creamy Hummus, Heirloom Cherry Tomatoes, Roasted Bell Peppers, Feta, Olives, Grilled Pita (Vegetarian)

Upgraded Appetizers

- Herb Crusted Lamb Chop, Tomato Chimichurri \$6
- Duck Confit, Creamy Polenta, Fig Agrodolce (GF) \$4
- 2oz. Jumbo Crab Cake, Pepper Relish (DF) \$6
- Yellowfin Tuna Poke, Puffed Grain Chili Crunch (DF) \$4
- Ensenada Shrimp Cocktail, Mango, Avocado Cilantro Oil (GF, DF) \$6

INTERMEZZO

Lemon Sorbet

BEEF

12oz Dijon Roasted Prime Rib, Au Jus, Horseradish Sauce **GF** |

Soups

- Italian Wedding Soup
- Minestrone (DF, Vegan)
- Lemon Chicken Orzo
- Cream of Chicken Wild Rice (GF)
- Wild Mushroom Broth, Cheese Tortellini (Vegetarian)
- Roasted Tomato Bisque, Grilled Cheese Crostini (Vegetarian)

Upgraded Soup

- Lobster Bisque En Croute, Poached Lobster \$8

Salads

- Caesar, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
- Burrata, Vine Tomatoes, Mache, Frisee, EVOO, Smoked Sea Salt, Balsamic Pearls (Vegetarian, GF)
- Lolla Rossa, Hydro Bibb, Heirloom Cherry Tomato, Cucumber, Red Onion, Goat Cheese Mousse, White Balsamic Vinaigrette (Vegetarian, GF)
- Power 4 Lettuce, Pineapple, Strawberry, Shaved Manchego and Lavender Honey Vinaigrette (Vegetarian, GF)
- Roasted Beet Carpaccio, Greens, Candied Pecans, Blue Cheese Foam, Raspberry Vinaigrette (Vegetarian, GF)

Upgraded Salad

- The Lodge Salad: Bouquet of Baby Oak Lettuce, Tomatoes, Onions, Kalamata Olives, Feta, Cucumber Ring, Red Wine Vinaigrette \$2 (Vegetarian, GF)

CHICKEN

Pan Roasted Chicken Breast, Lemon Caper Piccata Sauce **GF** | \$186 Per Person

Pan Roasted Chicken Breast, Tomato, Fontina Cheese, Basil, Pesto Cream Sauce **GF** | \$191 Per Person

Parmesan Crusted Chicken Breast, Rosemary Sauce **GF** | \$195 Per Person

Grilled Chicken Breast, Champagne Sauce **GF** | \$195 Per Person

Citrus Chicken Breast, Basil Butter Sauce **GF** | \$198 Per Person

FISH

\$203 Per Person

6oz Char-Grilled Manhattan Cut, Roasted Shallot Sauce **GF** | \$205 Per Person

8oz Zinfandel Blackberry Braised Beef Short Rib **DF GF** | \$205 Per Person

8oz Filet Mignon, Caramelized Cipollini, Truffle Demi-Glaze **GF** | \$213 Per Person

VEGETARIAN & VEGAN

Baked Ratatouille, Polenta, Piperade **DF VGN GF** | \$186 Per Person

Lemon, Roasted Tomato, Risotto **V** | \$186 Per Person

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **DF VGN GF** | \$186 Per Person

Wild Mushroom Gnocchi, Foraged Mushrooms, Baby Fennel, Braised Leeks, Smoked Tomato Puree **V** | \$186 Per Person

Grilled Salmon, Tomato Caper Sauce **GF** | \$200 Per Person

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$200 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$207 Per Person

Chilean Sea Bass, Wild Mushroom Crust **GF** | \$217 Per Person

BUILD YOUR OWN DUET

Vegetable

- Roasted Herb Asparagus (GF, DF)
- Brussels Sprouts with Sriracha Glaze (GF, DF)
- Roasted Butternut Squash with Brussels Leaves (GF, DF)
- Roasted Carrots (GF, DF)
- Roasted Broccolini (GF, DF)
- Steamed Tri-Colored Cauliflower (GF, DF)
- Haricot Vert (GF, DF)

Starch

- Dauphinoise Potatoes
- Roasted Garlic Mashed Potatoes (GF)
- Parmesan Risotto Cake (Vegetarian)
- Tri-Color Fingerling Potatoes (GF, DF)
- Creamy Farro
- Pureed Parsnips
- Polenta Cake

~~\$241~~ Per Person

WEDDING CAKE

Cake Flavors

- White
- Yellow
- Banana
- Confetti
- Red Velvet
- Chocolate

Upgraded Cake Flavors

- Carrot
- Chiffon
- Vegan Vanilla

- Gluten-Free White
- Gluten-Free Chocolate

---

#### Mousse Fillings

- Lemon
- Vanilla
- Hazelnut
- Raspberry
- Chocolate
- Strawberry
- White Chocolate

---

#### Upgraded Fillings

- Custard\*
- Cannoli\*
- Lime Mousse
- Oreo Mousse
- Cream Cheese\*
- Orange Mousse
- Almond Mousse
- Caramel Mousse
- Coconut Mousse
- Pineapple Mousse
- Baked Cheesecake\*
- Fudge with Mousse
- Peanut Butter Mousse
- Preserves with Mousse

\*Display time limited to 2 hours

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#### Buttercream Icing

Creative Cakes' signature icing is a light, slightly sweet Italian Meringue Buttercream that complements any cake flavor perfectly! It is made with real butter and has an ivory satin finish. Dairy-free icing is also available for an additional charge. It is sweeter than our signature buttercream and pure white in color.

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## VENDOR & CHILDREN'S MEALS

Children's Meals (12 & Under) | \$34 Per Person

#### Choice of One Starter

- Fresh Fruit Cup
- Carrots and Celery Sticks with Ranch Dip

#### Choice of One Entrée

- Chicken Tenders with French Fries and Broccoli
  - Macaroni and Cheese with Garlic Toast
  - Grilled Cheese with French Fries and Broccoli
- 

Vendor Meal | \$49 Per Person

Chef's Choice Chicken Entrée

.....

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

From Start to Finish

WEDDING TASTING

WEDDING CAKE GUIDELINES

HOTEL GUIDELINES

Parking

As a part of all of the wedding packages, the hotel offers valet parking on the night of the wedding. Please ask your Sales Manager for information.

.....

Ceremony

Ceremony fee of \$2,000, inclusive of tax and service, includes outdoor ceremony space as well as an indoor location if weather does not permit. Hotel will make weather call by 9 am the morning of ceremony. Rehearsal space is based upon hotel availability and will be determined the week of the wedding. All weddings must have a planner or coordinator. Hotel staff does not facilitate wedding ceremonies or wedding rehearsals.

.....

Service Charge & Tax

A 25% service charge, applicable state tax of 7.5% will be added to all food and beverage charges as well as any audio-visual equipment charges, function room set-up/rental fees.

.....

Guest Count

Your final guarantee of attendance and final payment is due 14 business days prior to event. A spreadsheet will be provided by your Sales Manager. After the final guarantee has been submitted, it is possible to increase the guest count number but not possible to reduce the number. If guest count exceeds the guarantee, appropriate charges will be incurred.

.....

Deposits & Payments

In order to secure your wedding date, Hotel must receive a signed contract with an initial nonrefundable deposit of \$5,000 by contract due date. Deposit schedule will be outlined in the contract with the remaining balance due 14 business days prior to the wedding date. Final payment must be made by credit card or cashier’s check.

.....

Sales & Catering Manager

Once you have decided that you would like to share your very special day with us here at the Hyatt Lodge Oak Brook, you will work closely with your Sales & Catering Manager to secure all details leading up to your event.

.....

Setup

All event rooms will be made available two hours prior to the contracted start time. Linen will be dropped two hours prior to start of reception time. If you or your vendors are requesting early set up a room rental fee of \$250 per hour will incur.

.....

Coat Check

Coat check may be arranged for your guests. The charge is \$250 per attendant. Legend Package includes complimentary coat



check and attendant.

Banquet Captain

The day has finally arrived and you have carefully planned every moment with your Sales & Catering Manager. Your Banquet Captain will now be the on-site person that will execute your event to perfection alongside our banquets team. Your Banquet Captain will arrive for the event two hours prior to the start of the event.

Place Cards

Place cards must be provided by couple clearly reflecting each entrée choice for each individual place setting. If place cards are not provided or are missing entrée selection indicator, the highest entrée price prevails. Place cards must be turned into the hotel in alphabetical order, they will be set-up in the order they are received.

Decor

Hotel staff will set-up the place card table, all place cards must be turned into hotel in alphabetical order. Place cards will be set-up in the order they are received by the hotel. All room décor not provided by the hotel including centerpieces will need to be set-up by a planner or point of contact. Hotel will not be responsible for setting-up any décor items. All décor must be removed from the ballroom at the conclusion of the event. Hotel is not responsible for lost or damaged décor. An additional cleaning fee of \$600 will apply to any event that leaves behind debris, décor or other refuse.

Guestroom Accommodations

Hotel accommodations for your guests can be arranged directly with the hotel Sales department, who can provide you with a personalized reservation link for online booking.

Welcome Bags

Any welcome bags that you provide can be offered to your overnight guests at check-in without charge. If you prefer welcome bags to be dropped off to individual guest rooms, a \$10 per bag, per room fee will be assessed. No alcohol is permitted in gift bags. All bags must be the same and unique to your wedding.

Outside Food & Beverage Policy

No outside food or beverage may be brought into the event spaces. All food & beverages will be supplied by the Hotel. In the event you plan to bring in your own wedding cake, a cake cutting fee of \$5.00 per person plus service charge will apply.

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

Traditional Bar

INCLUDED IN CLASSIC & FAIRYTALE WEDDING PACKAGE:

New Amsterdam Vodka

New Amsterdam Gin

Jim Beam White Bourbon

- Mi Campo Blanco Tequila
- Cruzan Light Rum
- Monkey Shoulder Scotch
- Proverb Cabernet Sauvignon, Pinot Noir, Merlot, Sauvignon Blanc, Pinot Grigio & Chardonnay
- Wycliff Sparkling Wine
- Budweiser, Bud Light, Michelob Ultra
- Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon
- Wild Berry Truly, High Noon
- Assorted Pepsi Products, Mixers, Bottled Water

The Hyatt Lodge Oak Brook adheres to a No-Shot Policy for all Banquet Events. Neat drinks will not be served; all liquor will be mixed or served with ice.

# Enchanted Bar

## INCLUDED IN LEGEND PACKAGE

- Tito’s Vodka
- Bombay Sapphire Gin
- Bulleit Bourbon
- Espolòn Blanco Tequila
- Bacardi Rum
- Johnnie Walker Black Scotch
- Sea Glass Pinot Noir, Cabernet Sauvignon & Pinot Grigio
- Joel Gott Palisades Red Blend, Sauvignon Blanc & Chardonnay
- La Marca Sparkling Wine
- Budweiser, Bud Light, Michelob Ultra
- Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon
- Wild Berry Truly, High Noon

Assorted Pepsi Products, Mixers, Bottled Water

**\$10** Classic or Fairy-Tale Package Upgrade

The Hyatt Lodge Oak Brook adheres to a No-Shot Policy for all Banquet Events. Neat drinks will not be served; all liquor will be mixed or served with ice.

# Timeless Bar

## UPGRADE TO OUR TOP TIER BAR

Ketel One Vodka

Hendrick’s Gin

Maker’s Mark Bourbon

Don Julio Tequila

Appleton Estate Rum

Glenfiddich Scotch

Hennessy Cognac

Sebastiani (North Coast) Cabernet Sauvignon

Banshee (Sonoma County) Pinot Noir

Kuleto “Frog Prince” Red Blend Chalk Hill (Russian River Valley) Chardonnay

Acrobat (Willamette Valley) Pinot Grigio

Dashwood (Marlborough NZ) Sauvignon Blanc

Lucien Albrecht Brut Rosé Sparkling Wine

Budweiser, Bud Light, Michelob Ultra

Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon

Wild Berry Truly, High Noon

Assorted Pepsi Products, Mixers, Bottled Water

**\$15** Classic or Fairy-Tale Package Upgrade

**\$10** Legend Package Upgrade

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# Bar Enhancements

## BAR ENHANCEMENTS

- Additional Bartender for Cocktail Hour | \$250 Each
- Additional Bartender for Entire Night | \$500 Each
- Add 30 Minutes of Selected Bar Package | \$5 Per Person

The Hyatt Lodge Oak Brook adheres to a No-Shot Policy for all Banquet Events. Neat drinks will not be served; all liquor will be mixed or served with ice.

# Signature Cocktails

Celebrate your special day with our Signature Cocktails — expertly crafted to add a personal touch to your wedding celebration! The Legend Package includes two signature cocktails, while the Fairytale Package includes one with the option to add a second for just \$5 per person. For those choosing the Classic Package, signature cocktails can be added for \$5/per person. Raise a glass to love, laughter, and your perfect sip!

## SIGNATURE COCKTAILS

- Blushing Bride  
Vodka, Rose Liquor, Strawberry Syrup
- Married & Margarita'd  
Tequila, Triple Sec, Lime, Salted Rim
- Old Fashioned Love  
Bourbon, Bitters, Simple Syrup, Orange Slice, Maraschino Cherry
- From Miss to Spritz  
Prosecco, Aperol, Sparkling Water, Orange Slice to Garnish
- Forever Fizz  
Prosecco, Grapefruit Juice, Grapefruit Soda
- The Gentleman's Pour  
Gin, Vermouth, Campari, Orange Slice to Garnish
- Bubbly Beginnings  
Gin, Simple Syrup, Lemon Juice, Champagne
- The Paloma De L'Amour  
Tequila, Grapefruit Juice, Sparkling Water, Lime Juice, Simple Syrup, Salted Rim

## MOCKTAILS

- Sweet Señorita  
Lyre's Agave Blanco N.A. Spirit, N.A. Orange Sec, Passion Fruit, Salted Rim
- Date-Night Daiquiri  
Lyre's White Cane N.A. Spirit, N.A. Elderflower Liqueur, Strawberry, Lime to Garnish
- Sip Happens  
Ritual Whiskey N.A. Spirit, Giffard Grenadine, Lemon, Simple Syrup

Married in Manhattan  
Whiskey or Bourbon, Sweet Vermouth Bitters, Lemon Twist to Garnish  
.....  
Main Squeeze  
Vodka, Lemonade, Splash of Sparkling Water, Lemon Wedge to Garnish  
.....

UPGRADED COCKTAIL

Espresso Martini | \$10 Per Person  
Vodka, Cold Brew Coffee, Coffee Cream Liqueur, 3 Espresso Beans to Garnish  
.....

The Hyatt Lodge Oak Brook adheres to a No-Shot Policy for all Banquet Events. Neat drinks will not be served; all liquor will be mixed or served with ice.

Rehearsal Dinner Buffets

STREET TACOS

Southwest Caesar Salad with Black Beans, Corn, Pico de Gallo, Cheddar Cheese Chipotle Dressing **V GF**  
.....  
Pork Carnitas **DF GF**  
.....  
Chicken Fajita **DF GF**  
.....  
Carne Asada **DF**  
.....  
Lime, Cotija Cheese, Tomato, Onions, Cilantro, Citrus Slaw, Pickled Vegetables, Onions, Peppers  
.....  
Roasted Tomato Salsa, Pico de Gallo, Salsa Verde **V**  
.....  
Flour Tortillas, Corn Tortillas **V**  
.....  
Churros, Strawberry Sauce, Chocolate Sauce  
.....

**\$46** *Per Person*  
**\$26** *Per Child 12 & Under*

ITALIAN BISTRO

Antipasto Tortellini Pasta Salad  
Tri Color Tortellini, Pepperoni, Cherry Tomato, Mozzarella Diced Provolone, Black Olives, Diced Red Onion, Sliced Pepperoncini, Green Bell Peppers, Fresh Basil, Lemon Vinaigrette  
.....  
Penne Pasta, Vodka Tomato Sauce **V**  
.....  
Baked Penne, Marinara Sauce  
Choice of Meatballs or Italian Sausage  
.....  
Cali Chicken Club Pizza  
Grilled Chicken, Sliced Tomatoes, Bacon, Red Onions, Avocados  
.....  
The Giambotta Pizza  
Sausage, Pepperoni, Salami, Mushrooms, Giardiniera  
.....  
Veggie Pizza **V**  
Green Peppers, Mushrooms, Black Olives, Roasted Cherry Tomatoes, Onions, Italian Spices  
.....  
Classic Cheese Pizza **V**  
.....  
Brownies & Lemon Bars **V**  
.....

**\$46** *Per Person*

**\$26** *Per Child 12 & Under*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

## Plated Rehearsal Dinner

CHEF HAS HAND SELECTED A THREE-COURSE DELECTABLE MENU FOR YOUR ATTENDEES TO DINE ON DURING YOUR REHEARSAL DINNER.

### STARTERS (CHOOSE ONE)

Fresca Salad with Cucumbers, Kalamata, Tomatoes, Red Onions, and Feta Cheese, Red Wine Vinaigrette

Caesar, Traditional Dressing, Parmesan, Ciabatta Toast

Chef's Seasonal Fresh Soup of the Day

Tuscan Salad of Artisan Greens, Heirloom Cherry Tomatoes, Olives, Roasted Cippolini Onions, Parmesan-Basil Vinaigrette

### ENTREES (CHOOSE TWO)

Smoked Beef Short Rib, Ligonberry Sauce, Red Skin Cheddar Mashed Potatoes, Lemon Grilled Asparagus | \$77 Per Guest

Char Grilled Flat Iron, Mushroom Ragu, Dauphinoise Potatoes, Green Beans, Roasted Red Peppers | \$74 Per Guest

Parmesan Roasted Chicken Breast, Rosemary Demi, Roasted Fingerling Potatoes, Caramelized Shallots, Tri-Color Cauliflower | \$62 Per Guest

Honey Garlic Salmon, Ginger Soy Glaze, Harissa Roasted Broccoli, Cauliflower, Saffron Basmati Rice | \$70 Per Guest

Roasted Cauliflower Steak, White Bean Ragout, Tomato Olive Relish **VGN GF** | \$62 Per Guest

### DESSERTS (CHOOSE ONE)

Two Layer Chocolate Cake

Spumoni, Raspberry Sauce

Raspberry White Chocolate Cheesecake

### MAKE IT A PERSONAL PREFERENCE MENU

If selections do not get submitted within the timeframe & or place cards do not provided a \$10.00 upcharge per meal will be added

# Rehearsal Dinner Beverage Packages

## TRADITIONAL BAR

- New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Bourbon, Mi Campo Blanco Tequila, Cruzan Rum, Monkey Shoulder Scotch
- Wycliff Sparkling Wine
- Proverb Cabernet Sauvignon, Pinot Noir, Merlot
- Proverb Sauvignon Blanc, Pinot Grigio & Chardonnay
- Budweiser, Bud Light, Michelob Ultra Voodoo Ranger Juicy Hazy IPA, Corona Stella Artois, Blue Moon
- Truly Wild Berry, High Noon

**\$24** Per Person for 1 Hour of Service

**\$34** Per Person for 2 Hours of Service

**\$38** Per Person for 3 Hours of Service

**\$45** Per Person for 4 Hours of Service

## TIMELESS BAR

- Ketel One Vodka, Hendrick’s Gin, Maker’s Mark Bourbon, Don Julio Tequila, Appleton Estate Rum, Glenfiddich Scotch, Hennessy Cognac
- Lucien Albrecht Brut Rosé Sparkling Wine
- Sebastiani (North Coast) Cabernet Sauvignon
- Banshee (Sonoma County) Pinot Noir
- Kuleto “Frog Prince” Red Blend
- Chalk Hill (Russian River Valley) Pinot Grigio
- Acrobat (Willamette Valley) Pinot Grigio,
- Dashwood (Marlborough NZ) Sauvignon Blanc
- Budweiser, Bud Light Michelob Ultra, Voodoo Ranger Juicy Hazy IPA, Corona, Stella Artois Blue Moon

## ENCHANTED BAR

- Tito’s Vodka, Bombay Sapphire Gin, Espolòn Blanco Tequila, Bacardi Rum, Johnnie Walker Black Scotch
- La Marca Sparkling Wine
- Sea Glass Pinot Noir, Cabernet Sauvignon & Pinot Grigio
- Joel Gott Palisades Red Blend, Sauvignon Blanc & Chardonnay
- Budweiser, Bud Light, Michelob Ultra, Voodoo Ranger Juicy Hazy IPA, Corona Stella Artois, Blue Moon
- Truly Wild Berry, High Noon

**\$25** Per Person for 1 Hour of Service

**\$36** Per Person for 2 Hours of Service

**\$44** Per Person for 3 Hours of Service

**\$52** Per Person for 4 Hours of Service

## BEER & WINE BAR

- Domestic Beer, Imported Beer, Craft Beer
- Hard Seltzers
- Proverb Cabernet Sauvignon, Pinot Noir & Merlot
- Proverb Sauvignon Blanc, Pinot Grigio & Chardonnay
- Soft Drinks, Sparkling Waters

**\$20** Per Person for 1 Hour of Service

**\$25** Per Person for 2 Hours of Service

**\$30** Per Person for 3 Hours of Service

**\$35** Per Person for 4 Hours of Service

Truly Wild Berry, High Noon

**\$28** Per Person for 1 Hour of Service

**\$40** Per Person for 2 Hours of Service

**\$49** Per Person for 3 Hours of Service

**\$58** Per Person for 4 Hours of Service

NON-ALCOHOLIC BAR

Assorted Soft Drinks

Lemonade Iced Tea

Sparkling Water

**\$17** Per Person

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

Savory

SOFT PRETZEL STATION V

Warm Bavarian Salted Pretzels, Cinnamon Sugar Pretzels

Cheddar Cheese Sauce, Yellow Mustard, Caramel Sauce

Chocolate Dipped Pretzel Rods

**\$9** Per Person

12” THIN CRUST PIZZA

Margherita, Mozzarella, Tomatoes, Basil V

Classic Pepperoni, Italian Spice

Classic Sausage, Italian Spice

**\$18** Per Pizza

BUILD YOUR OWN SLIDER STATION

Angus Beef, Cheddar, Bacon

Italian Meatball, Marinara

Black Bean, Hummus DF VGN

MAC 'N CHEESE STATION

Classic Mac 'n Cheese

Buffalo Chicken Mac n Cheese

Add Pulled Pork | \$6.25 Per Person



Add Tater Tots | \$2 Per Person

\$11

Per Person

STREET TACOS

Assorted Tacos

- Vegetable Fajita (Vegetarian)
- Chicken Fajita (GF, DF)
- Carne Asada (DF)

Lime, Cheese, Tomato, Onions, Cilantro

Roasted Tomato Salsa, Salsa Verde

Flour Tortillas or Corn Tortillas

\$12

Per Person

GIFTS FROM THE SOUTH

\$9

Per Person

POPCORN MACHINE

\$7

Per Person

CHEESEBURGERS IN PARADISE

\$4.25

Per Sandwich

\$50

Delivery Fee

CHICAGO DOG STATION DF

\$10.00

Per Person

No Outside Food Permitted All Late Night Food will stay out a maximum of 2 hours 10:30pm is the latest Late Night Food can come out

Sweet

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

DONUT WALL V

\$63

Per Dozen

GOURMET SWEET TABLE V

Cannoli

Seasonal Cheesecake

Turtle Cheesecake

White Chocolate Raspberry Cheesecake

Coconut Macaroons **GF**

Eclairs

Fresh Fruit Tarts

Raspberry Ganache Tarts

Truffles **GF**

Tiramisu

Seasonal Bars

**\$24** *Per Guest*

## GELATO & SORBET STATION

Vanilla Ice Cream **V**

Chocolate Ice Cream **V**

Lemon Sorbet **DF VGN**

**\$14** *Per Guest*

**\$125** *Attendant Fee*

**No Outside Food Permitted** All Late Night Food will stay out a maximum of 2 hours 10:30pm is the latest Late Night Food can come out Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

## Nosh

### CONTINENTAL BREAKFAST

Cut Seasonal Fruit

Freshly Baked Assortment of Pastries, Muffins, Butter, Assorted Jams

Fluffy Scrambled Eggs

### BAGEL BAR

Assorted Bagels to Include Plain, Wheat, Everything, Cinnamon Raisin

Cream Cheeses: Plain & Garden Vegetable

Sliced Tomatoes, Cucumber Slices

All Natural Bacon  
.....  
Chilled Juices (Orange, Cranberry, Apple)  
.....  
Coffee, Decaf, Tea (2 Hours of Service)  
.....  
**\$32** *Per Person*

ONE HOUR OMELETTE STATION

Ham  
.....  
Onions, Bell Peppers, Mushrooms, Jalapenos, Spinach, Tomatoes  
**DF VGN GF**  
.....  
Shredded Cheddar, Feta, Goat Cheese **V**  
.....  
**\$14** *Per Person*  
  
**\$125** *Attendant Fee*

BUILD YOUR OWN SLIDERS

Mini Angus Burgers  
.....  
Swiss, Cheddar  
.....  
Lettuce, Tomato, Onion, Pickle  
.....  
Condiments, Chips  
.....  
**\$60** *Per Dozen*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

Extras

CHARCUTERIE AND ARTISANAL CHEESE JAR  
  
**\$12** *Each*

VEGETABLE CRUDITE, SPINACH RANCH, SESAME

Coffee, Decaf, Tea (2 hours of service)  
.....  
Add Avocado Bagel | \$10 Each  
Smashed Avocados, Asparagus, Pickled Red Onion, Dill *Minimum Order 10*  
.....  
**\$16** *Per Person*

SANDWICH BAR

Assorted Sandwich Minis  
• Ham, Swiss, Lettuce, Tomato  
• Turkey, Cheddar, Lettuce, Tomato  
• Tomato, Mozzarella, Balsamic Glaze  
.....  
Condiments, Pickles, Chips  
.....  
**\$52** *Per Dozen*

ASSORTED FRUIT PLATTER  
  
**\$60** *Per Platter*

INDIVIDUAL LODGE SALAD BOX

CRACKERS JAR

\$9 *Each*

\$12 *Each*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market conditions.

Sip

INFUSED WATER STATION

Peach Hibiscus

Raspberry Lime

Cucumber Strawberry Kiwi

\$23 *Per Pitcher*

TRULY BUCKETS

\$42 *Per Bucket*

BEER BUCKETS

\$30 *Per Domestic Bucket*

\$40 *Per Imported Bucket*

WHISKEY FLIGHT

Manhattan

Neat

Old Fashioned

\$54 *Each*

MIMOSA BAR

House Champagne & Sparkling Juice

Orange Juice, Peach Juice, Pineapple Juice, Cranberry Juice

Blackberries, Strawberries, Raspberries

\$18 *2 Hours*

\$21 *3 Hours*

\$7 *Additional Hours*

A LA CARTE BEVERAGES

Assorted Soft Drinks | \$5 Each

- Pepsi, Diet Pepsi, & Starry Lemon Lime Soda
- Nestle Bottled Water
- Assorted Sparkling Waters

Coffee, Decaf, Tea | \$100 Per Gallon | \$50 Half Gallon

Champagne | \$38 Per Bottle

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu pricing and selections may change based on availability and market

conditions.

## Bridal Ready Room

Your wedding day is all about the details. Let us design the ideal getting ready space for you! Imagine a room that has floor the ceiling windows, great for natural lighting, but also functional for getting ready and relaxing. With a Beauty Bar, Full Length Mirror, Directors Chairs, and so much more, we'll help you make your getting ready experience on your wedding day truly extraordinary.

BRIDAL SUITE INCLUSIONS
Beauty Bar with (6) Mirrors
Full Length Mirror
(4) Directors Chairs
(4) Highboys
Soft Seating
Waste Basket
Tissues

### BRIDAL READY ROOM

4 Bottles of Wycliff Champagne	
Assorted Berries for the Bubbly Bar	
Fruit Platter to Serve 15 People	
Chef's Choice Pastries to Serve 15 People	
Freshly Brewed Decaf Coffee (1 Gallon)	
Freshly Brewed Regular Coffee (1 Gallon)	
Juice Carafe (1 of Each)	
Orange JuiceCranberryGrapefruit Carafe	
Private Bridal Room from 7:00am - 7:00pm	
Grand Oaks Pavilion Hospitality Room - FullersburgPrairie	
Ballroom Hospitality Room - Forestview	
<b>\$1000</b> <i>Each</i>	

## Groom's Ready Room

Your wedding day is all about the details. Let us design the ideal getting ready space for you! Imagine a room that has floor the ceiling windows, great for

natural lighting, but also functional for getting ready and relaxing. We'll help make your getting ready experience on your wedding day truly extraordinary.

GROOM'S HOSPITALITY INCLUSIONS

Private Room from 12pm - 7pm  
TV with Firestick  
Full Length Mirror  
Soft Seating  
Waste Basket  
Tissues  
High Top Tables  
Mini Golf Putt Set OR Poker Table

GROOM'S HOSPITALITY ROOM

- Whiskey Decanter with 10 glasses
- Water Station
- Freshly Brewed Regular Coffee (1 Gallon)
- Freshly Brewed Decaf Coffee (1 Gallon)
- Sandwich Bar
  - 3 Dozen Sandwiches
  - House Made Potato Chips
- Fruit Platter to Serve 15 People
- Private Ready Room from 7:00AM – 7:00PM
- Grand Oaks Pavilion Hospitality Room - Oak Brook Room
- Prairie Ballroom Hospitality Room - The Loft
- \$1000***Each*

Enhance Your Experience by Ordering Food & Beverage off of Our Hospitality Menus. *Only food and beverage purchased from Hotel may be served on Hotel property.*

Hotel Bar Buyout

HEARTH LOUNGE BAR BUYOUT

LAST CALL AT 1:30AM

Private Space from 11:30pm-2:00am

Choice of (1) Late Night Bite

- Assorted Cake Donuts
- Individual Bags of Popcorn
- Chips, Guac, & Salsa
- Assorted Ice Cream Bars

**\$600***Rental Fee*

Last call at 1:30AM Hyatt Lodge Oak Brook will provide (1) late night snack for 25% of final wedding guest count Any tab left open will be charged to the Master Account  
Hotel Bar Buyout does not go towards the wedding’s contracted food & beverage minimum

## Happily Ever Breakfast

### HOT BREAKFAST BUFFET

Chef’s Selection of Freshly Made Baked Goods, Butter, Preserves  
**V**

Seasonal Sliced Fruit, Berries **DF VGN GF**

Buttermilk Pancakes, Maple Syrup **V**

Fluffy Scrambled Eggs **V GF**

Crisp Bacon, Pork Sausage **DF GF**

Lodge Breakfast Potatoes **DF VGN GF**

Selection of Chilled Juices (Orange, Cranberry & Apple)

Conscious Cup Freshly Brewed Regular & Decaffeinated Coffee

Assortment of Harney & Son’s Tea

**\$47***Per Adult*

**\$26***Per Child (12 and Under)*

### CLASSIC BRUNCH

Seasonal Fresh Fruit and Berries **DF VGN GF**

Smoked Salmon, Red Onions, Radishes, Dill, Cucumbers, Pickled Mustard & Mini Bagels

Grilled Vegetable Platter **V**  
Drizzled with Olive Oil, Thyme & Smoked Sea Salt Served with Ricotta & Grilled Baguette

Classic Eggs Benedict

Cage Free Scrambled Eggs **V GF**

All-Natural Bacon & Pork Sausage **DF GF**

Yukon Butter Potatoes & Onions **V GF**

Cinnamon Crisp French Toast with Roasted Fruit, Candied Pecans & Maple Syrup **V**

Gemelli Pasta Primavera with a Sun-Dried Pesto Sauce **V**

Selection of Chilled Juices  
Orange, Cranberry & Apple

Conscious Cup Freshly Brewed Regular & Decaffeinated Coffee

Assortment of Harney & Son’s Tea

**\$68** *Per Adult*

**\$26** *Per Child (12 and Under)*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

## Breakfast Buffet Enhancements

### FRENCH TOAST SHOOTERS

**\$6** *Per Person*

### OMELETTE STATION

Omelette Station

Ham, Onions, Bell Peppers, Shredded Cheddar, Mushrooms,  
Jalapeños, Spinach, Tomatoes

**\$15** *Per Person*

**\$175** *Chef's Fee for Two Hours of Service*

### GIFTS FROM THE SOUTH

Bourbon Syrup

Pearl Sugar Waffle

Fried Chicken

**\$10** *Per Person*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

## Cheers to Forever

### MIMOSA BAR

House Champagne and Sparkling Juice

Orange Juice, Peach Juice, Pineapple Juice, Cranberry Juice

Blackberries, Strawberries, & Raspberries

### BLOODY MARY BAR

Tito's Vodka, Tomato Juice

Tabasco, Worcestershire, Celery Salt, Black Pepper, Pink Salt,  
Horseradish

Celery, Beef Stick, Spicy Bacon, Olives, Lime and Pickle Spears



**\$20** *Per Person for 2 Hours of Service*

**\$23** *Per Person for 3 Hours of Service*

**\$30** *Per Person for 4 Hours of Service*

**\$22** *Per Person for 2 Hours of Service*

**\$25** *Per Person for 3 Hours of Service*

**\$33** *Per Person for 4 Hours of Service*

## BLOODY & BUBBLES

**\$25** *Per Person for 2 Hours of Service*

**\$29** *Per Person for 4 Hours of Service*

**\$35** *Per Person for 4 Hours of Service*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Menu pricing and selections may change based on availability and market conditions.

## Menu 1

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

### COLD SELECTIONS

Tofu Skewer | \$8 Per Piece

*Ginger-Honey Tofu & Mushroom*

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Fig Bruschetta | \$8 Per Piece

*Herbed Goat Cheese & Fig Chutney with Fresh Thyme*

---

Squash Bruschetta | \$8 Per Piece

*Ricotta, Fall Squash & Basil*

---

Almond Crisp | \$8 Per Piece

*Apricot, Brie, Basil & Medjool Date*

---

Pecan-Rosemary Crisp | \$8 Per Piece

*Goat Cheese & Red-Wine Grapes*

---

Tiny Tomato Caprese | \$8 Per Piece

*On a Skewer*

---

Bay Scallop Ceviche | \$8 Per Piece

*With Jalapeno, Lime, & Cilantro*

---

Chipotle Shrimp | \$8 Per Piece

### WARM SELECTIONS

Vegetable Quesadilla | \$9 Per Piece

*With Fresh Salsa*

---

Beggars' Purse

*With Fig & Mascarpone in a Phyllo Dough*

---

Edamame Posticker

*With Ginger-Soy Sauce*

---

Spring Roll

*With Shoyu Sauce*

---

Coconut Shrimp | \$9 Per Piece

*With Apricot Dipping Sauce*

---

Lump Crab Cakes

*With Lobster Mayo*

---

Shrimp Shu Mai

*With Ginger-Soy Sauce*

---

Tiger Prawn Skewer

*In a Cucumber Cup*

Seared Tuna | \$8 Per Piece  
*With Fish Roe and Togarashi*

Smoked Salmon and Dill Goat Cheese Mousse | \$8 Per Piece  
*On Pumpernickel*

Vegetable California Roll | \$8 Per Piece  
*With Firecracker Sauce*

Chicken Salad Mousse | \$8 Per Piece  
*In a Deviled Egg*

Antipasto Skewer | \$8 Per Piece  
*Mozzarella. Tortellini & Salami*

Smoked Turkey, Cranberry & Brie Mousse | \$8 Per Piece  
*On a Ficelle*

*With Chimichurri Sauce*

Chicken Brochette  
*With Red Chili Chimichurri*

Chicken Potsticker  
*With Ginger-Soy Sauce*

Mediterranean Kabob | \$9 Per Piece  
*Chicken, Fig & Tomato*

Buffalo Chicken Roll | \$9 Per Piece  
*With Blue Cheese Dipping Sauce*

Beef Souvlaki | \$9 Per Piece  
*With Tzatziki Sauce*

Pigs in a Blanket  
*With Garlic Aioli*

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Menu 2

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

26TH STREET

Shrimp Ceviche with Plantain Chips

Walking Taco Bar to include: Chicken Tinga & Barbacoa Frito & Dorito Chips

Guacamole, Hot Cheese Sauce, Queso Chihuahua, Salsa Rojo, Salsa Verde & Pico de Gallo

Flour Tortillas

**\$34** Per Guest

LINCOLN AVENUE

Creamy Cucumber Salad

Mini Brat's with Sauerkraut

Beef Kebob with Mustard Demi-Glaze

Petit Chicken Schnitzel with Lemon & Lingonberries

Potato Pancakes with Apple Sauce & Sour Cream

**\$34** Per Guest

TAYLOR STREET

Italian Cheeses, Prosciutto & Mortadella served with Lavosh & Jam

CERMAK STREET

California Rolls with Shoyu Sauce

Crispy Vegetable Egg Rolls with Sweet & Sour Sauce

Olive Tapenade with Roasted Red Peppers, Ricotta & Crostini

Arancini Stuffed with Oven Roasted Butternut Squash

Chicken Tenders with a Cannellini Bean & Arugula Ragout Baked Ziti

**\$34** Per Guest

HALSTED STREET

Roasted Eggplant with Garlic & Greek Chick Pea Spread

Marinated Feta Cheese & Olives

Grilled Pita with Hummus

Dolmades stuffed with Meat & Rice with an Egg Lemon Sauce

Spanikopita

Chicken Shish Kebob

**\$36** Per Guest

TWIST OF THE MIDWEST

Take a tour of the Great Lakes Region

Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Lake Superior Whitefish SlideHot Dog & Slider BunsTraditional Cole SlawRemoulade, Yellow & Dijon MustardSauerkraut, Chopped Onions, Tomatoes, Pickle Spears, Sport Peppers, & Celery Salt

**\$32** Per Guest

RUSH STREET

Chicago Chop Salad

Shrimp Cocktail

Skewered Steak Tips with Creamy Horseradish

Shrimp De Jonghe

Vegetable Lo Mein

Orange Peel Chicken Lightly Battered & Fried with Candied Orange Peel

Wok Fried Kung Pao Beef with Peppers, Chili & Mushrooms

**\$36** Per Guest

BRUSCHETTA STATION

AMERICAN

Pulled Chicken\*, Buffalo Sauce, Bleu Cheese, Diced Celery with Toasted Bread Slices

ITALIAN

Diced Tomato, Diced Red Onion, Olive Oil, Garlic & BasilSliced Buffalo MozzarellaCrispy Prosciutto & Aged Balsamic DrizzleWith Sliced Toasted Baguette

ASIAN

Tuna Poke\*, Pineapple, Cilantro, Fresh Wasabi, Toasted Sesame Seeds & Crispy Wontons

**\$34** Per Guest

SLIDERS, SLIDERS, SLIDERS

Pick your favorite to enjoy!

Waygu Beef\*, Pulled Chicken\* & Veggie SliderCrispy Onion, Sliced Butter Pickles, Tomatoes, Yellow Mustard, Ketchup, Tex MexRemoulade & JalapenosJack & Wisconsin CheddarMacaroni SaladKettle Potato Chips

**\$32** Per Guest

Creamy Spinach Soufflé Bites

**\$36** Per Guest

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Menu 3

MINIATURE DESSERT PACKAGES ARE PRICED PER PERSON.

*All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.*

**\$16** Per Guest

MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart

Key Lime Tart

Pistachio Bar

Vanilla Financier

Chocolate Tart with Dark Glaze

Fruit Tart

*Vanilla Cream & Mixed Berries*

Chocolate Flourless Ovals

Chocolate Cupcake  
*With Chocolate Ganache*

Red Velvet Cupcake  
*Red Velvet Cupcake*

Carrot Cupcake  
*With Buttercream Frosting*

Funfetti Cupcake  
*With Vanilla Frosting*

WHOLE CAKES & PIES

CAKE SELECTIONS

*Carrot Cake, Chocolate Cake, Red Velvet Cake, German Chocolate Cake, or Tiramisu*

CHEESECAKE SELECTIONS

CHOCOLATE FONDUE

Warm Chocolate Sauce with Fresh Seasonal Fruit

Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

**\$18** Per Guest

Traditional Cheesecake or Raspberry Cheesecake  
.....  
PIE SELECTIONS  
*Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, Chocolate  
Cream Pie*  
.....  
**\$16** *Per Guest*

CLASSIC BANANAS FOSTER\*  
  
Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped  
Cream  
.....  
Chocolate, Vanilla and Strawberry Cups  
.....  
**\$15** *Per Guest*

GELATO, SORBET CUPS AND FRUIT BARS  
  
**\$6.5** *Each*

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change based on availability and market conditions.

Menu

MINIATURE DESSERT PACKAGES ARE PRICED PER  
PERSON.  
*All items will be displayed unless requested to be passed.Butler  
passed Desserts require 1 additional server per 100 guests at \$200  
per attendant for up to 3 hours.*  
  
**\$16** *Per Guest*

HAAGEN-DAZ ICE CREAM CUPS  
  
**\$7** *Each*

MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart  
.....  
Key Lime Tart  
.....  
Pistachio Bar  
.....  
Vanilla Financier  
.....  
Chocolate Tart with Dark Glaze  
.....  
Fruit Tart  
*Vanilla Cream & Mixed Berries*  
.....  
Chocolate Flourless Ovals  
.....  
Chocolate Cupcake

*With Chocolate Ganache*

Red Velvet Cupcake

*Red Velvet Cupcake*

Carrot Cupcake

*With Buttercream Frosting*

Funfetti Cupcake

*With Vanilla Frosting*

## WHOLE CAKES & PIES

### CAKE SELECTIONS

*Carrot Cake, Chocolate Cake, Red Velvet Cake, German Chocolate Cake, or Tiramisu*

### CHEESECAKE SELECTIONS

*Traditional Cheesecake or Raspberry Cheesecake*

### PIE SELECTIONS

*Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, Chocolate Cream Pie*

**\$16** *Per Guest*

## CLASSIC BANANAS FOSTER\*

Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream

Chocolate, Vanilla and Strawberry Cups

**\$15** *Per Guest*

## GELATO, SORBET CUPS AND FRUIT BARS

**\$6.5** *Each*

## CHOCOLATE FONDUE

Warm Chocolate Sauce with Fresh Seasonal Fruit

Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

**\$18** *Per Guest*

## HAAGEN-DAZ ICE CREAM CUPS

**\$7** *Each*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023 Menu pricing and selections may change based on availability and market conditions.

# Menu 1

Based on 100 Guests Site Fee: \$4,000Reception: \$24500 (\$245 Per Guest)Bar Service Fee: \$400 **Total:\$28,800** *\*\*Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

CULTURAL WEDDING PACKAGE

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d’oeuvres
- Choice Between Plated, Buffet, or SpecialtyStations Dinner Service
- Tableside Bread Service
- Coffee and Tea Service
- Wedding Cake with Buttercream Design
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Tablecloths and Napkins (as seen below)
- Indoor and Outdoor Dance Floor
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting\*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding\*

Wedding Site Fee

\$3,000 to \$5,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$245 per guest

## COLD SELECTIONS

- Tofu Skewer | \$8 Per Piece

*Ginger-Honey Tofu & Mushroom*

.....
- Fig Bruschetta | \$8 Per Piece

*Herbed Goat Cheese & Fig Chutney with Fresh Thyme*

.....
- Squash Bruschetta | \$8 Per Piece

*Ricotta, Fall Squash & Basil*

.....
- Almond Crisp | \$8 Per Piece

*Apricot, Brie, Basil & Medjool Date*

.....

Pecan-Rosemary Crisp | \$8 Per Piece  
*Goat Cheese & Red-Wine Grapes*

Tiny Tomato Caprese | \$8 Per Piece  
*On a Skewer*

Bay Scallop Ceviche | \$8 Per Piece  
*With Jalapeno, Lime, & Cilantro*

Chipotle Shrimp | \$8 Per Piece  
*In a Cucumber Cup*

Seared Tuna | \$8 Per Piece  
*With Fish Roe and Togarashi*

Smoked Salmon and Dill Goat Cheese Mousse | \$8 Per Piece  
*On Pumpernickel*

Vegetable California Roll | \$8 Per Piece  
*With Firecracker Sauce*

Chicken Salad Mousse | \$8 Per Piece  
*In a Deviled Egg*

Antipasto Skewer | \$8 Per Piece  
*Mozzarella. Tortellini & Salami*

Smoked Turkey, Cranberry & Brie Mousse | \$8 Per Piece  
*On a Ficelle*

WARM SELECTIONS

Vegetable Quesadilla | \$9 Per Piece  
*With Fresh Salsa*

Beggars' Purse  
*With Fig & Mascarpone in a Phyllo Dough*

Edamame Posticker  
*With Ginger-Soy Sauce*

Spring Roll  
*With Shoyu Sauce*

Coconut Shrimp | \$9 Per Piece  
*With Apricot Dipping Sauce*

Lump Crab Cakes



With Lobster Mayo
Shrimp Shu Mai
With Ginger-Soy Sauce
Tiger Prawn Skewer
With Chimichurri Sauce
Chicken Brochette
With Red Chili Chimichurri
Chicken Potsticker
With Ginger-Soy Sauce
Mediterranean Kabob   \$9 Per Piece
Chicken, Fig & Tomato
Buffalo Chicken Roll   \$9 Per Piece
With Blue Cheese Dipping Sauce
Beef Souvlaki   \$9 Per Piece
With Tzatziki Sauce
Pigs in a Blanket
With Garlic Aioli

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## Menu 2

Based on 100 Guests Site Fee: \$4,000Reception: \$24500 (\$245 Per Guest)Bar Service Fee: \$400 **Total:\$28,800** \*\*Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.

OUR WEDDING PACKAGE
<div><div>Inclusions</div><div><ul style="list-style-type: none"><li>• Four Hours Premium Hosted Bar</li><li>• Champagne Toast</li><li>• Infused Water Station for Ceremony</li><li>• Four Butler Passed Hors d’oeuvres</li><li>• Choice Between Plated, Buffet, or SpecialtyStations Dinner Service</li><li>• Tableside Bread Service</li><li>• Coffee and Tea Service</li><li>• Wedding Cake with Buttercream Design</li><li>• Dedicated Hotel Event Manager and Professional Event Captain</li></ul></div></div>

- Resort Standard Tables and Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Tablecloths and Napkins (as seen below)
- Indoor and Outdoor Dance Floor
- Glass Votive Candles
- Easels with Directional Signage
- Complimentary Menu Tasting\*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding\*

#### Wedding Site Fee

\$3,000 to \$5,000

#### Food and Beverage Minimum

Based Upon Date and Event Space

#### Reception Package Pricing

Beginning at \$245 per guest

## MINIATURE DESSERT PACKAGES ARE PRICED PER PERSON.

*All items will be displayed unless requested to be passed. Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.*

**\$16** Per Guest

## MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart

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Pistachio Bar

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Fruit Tart

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*Red Velvet Cupcake*

Carrot Cupcake

*With Buttercream Frosting*

Funfetti Cupcake

*With Vanilla Frosting*

## WHOLE CAKES & PIES

## CHOCOLATE FONDUE

CAKE SELECTIONS  
*Carrot Cake, Chocolate Cake, Red Velvet Cake, German Chocolate  
Cake, or Tiramisu*

CHEESECAKE SELECTIONS  
*Traditional Cheesecake or Raspberry Cheesecake*

PIE SELECTIONS  
*Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, Chocolate  
Cream Pie*

**\$16** *Per Guest*

CLASSIC BANANAS FOSTER\*  
Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped  
Cream

Chocolate, Vanilla and Strawberry Cups

**\$15** *Per Guest*

GELATO, SORBET CUPS AND FRUIT BARS

**\$6.5** *Each*

Warm Chocolate Sauce with Fresh Seasonal Fruit  
Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

**\$18** *Per Guest*

HAAGEN-DAZ ICE CREAM CUPS

**\$7** *Each*

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