

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

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

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)

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

- 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

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|--|
| \$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

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| 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 |

WEDDING CAKE

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|-----------------------|
| Cake Flavors |
| • White |
| • Yellow |
| • Banana |
| • Confetti |
| • Red Velvet |
| • Chocolate |
| Upgraded Cake Flavors |
| • Carrot |
| • Chiffon |
| • Vegan Vanilla |

| |
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| 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

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| 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*

- 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

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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

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

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.

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 |
| <i>\$10 Classic or Fairy-Tale Package Upgrade</i> |

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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 | \$150 Each

Additional Bartender for Entire Night | \$250 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

MOCKTAILS

Sweet Señorita
Lyre's Agave Blanco N.A. Spirit, N.A. Orange Sec, Passion

| |
|--|
| 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 |
| 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 VGF |
|---|

| |
|--|
| 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 |

ITALIAN BISTRO

| |
|--|
| Antipasto Tortellini Pasta Salad |
| Tri Color Tortellini, Pepperoni, Cherry Tomato, Mozzarella Diced |

| |
|--|
| 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 <i>Per Person</i> |
| \$26 <i>Per Child 12 & Under</i> |

| |
|--|
| 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 <i>Per Person</i> |
| \$26 <i>Per Child 12 & Under</i> |

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.

ENTREES (CHOOSE TWO)

Smoked Beef Short Rib, Ligonberry Sauce, Red Skin Cheddar

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 |

DESSERTS (CHOOSE ONE)

Two Layer Chocolate Cake

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

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

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

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
- 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*

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*

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

BUILD YOUR OWN SLIDER STATION

Angus Beef, Cheddar, Bacon

Italian Meatball, Marinara

Black Bean, Hummus **DF VGN**

Add Tater Tots | \$2 Per Person

\$10 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

POPCORN MACHINE

\$7 Per Person

12” THIN CRUST PIZZA

Margherita, Mozzarella, Tomatoes, Basil V

Classic Pepperoni, Italian Spice

Classic Sausage, Italian Spice

\$18 Per Pizza

MAC 'N CHEESE STATION

Classic Mac 'n Cheese

Buffalo Chicken Mac n Cheese

Add Pulled Pork | \$6.25 Per Person

\$11 Per Person

GIFTS FROM THE SOUTH

\$9 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 PermittedAll Late Night Food will stay out a maximum of 2 hours10:30pm 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
- 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

BAGEL BAR

- Assorted Bagels to Include Plain, Wheat, Everything, Cinnamon Raisin
- Cream Cheeses: Plain & Garden Vegetable
- Sliced Tomatoes, Cucumber Slices
- 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

\$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*

ASSORTED FRUIT PLATTER

\$60*Per Platter*

VEGETABLE CRUDITE, SPINACH RANCH, SESAME
CRACKERS JAR

\$9*Each*

INDIVIDUAL LODGE SALAD BOX

\$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

\$182 Hours

\$213 Hours

\$7Additional 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
.....
\$1000*Each*

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 CLASSIC BRUNCH

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**

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

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)*

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
- \$20** Per Person for 2 Hours of Service
- \$23** Per Person for 3 Hours of Service
- \$30** Per Person for 4 Hours of Service

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
- \$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
- Fig Bruschetta | \$8 Per Piece
- Herbed Goat Cheese & Fig Chutney with Fresh Thyme
- Squash Bruschetta | \$8 Per Piece

WARM SELECTIONS

- Vegetable Quesadilla | \$9 Per Piece
- With Fresh Salsa
- Beggars' Purse
- With Fig & Mascarpone in a Phyllo Dough
- Edamame Posticker

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

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

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 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 &

LINCOLN AVENUE

Creamy Cucumber Salad

Mini Brat's with Sauerkraut

Dorito Chips

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

Flour Tortillas

~~\$34~~ Per Guest

TAYLOR STREET

Italian Cheeses, Prosciutto & Mortadella served with Lavosh & Jam

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

Beef Kebob with Mustard Demi-Glaze

Petit Chicken Schnitzel with Lemon & Lingonberries

Potato Pancakes with Apple Sauce & Sour Cream

~~\$34~~ Per Guest

CERMAK STREET

California Rolls with Shoyu Sauce

Crispy Vegetable Egg Rolls with Sweet & Sour Sauce

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

Onions, Tomatoes, Pickle Spears, Sport Peppers, & Celery Salt
.....
\$32 *Per Guest*

SaladKettle Potato Chips
.....
\$32 *Per Guest*

RUSH STREET

Chicago Chop Salad
.....
Shrimp Cocktail
.....
Skewered Steak Tips with Creamy Horseradish
.....
Shrimp De Jonghe
.....
Creamy Spinach Soufflé Bites
.....
\$36 *Per Guest*

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

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

Traditional Cheesecake or Raspberry Cheesecake

PIE SELECTIONS

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

\$16 *Per Guest*

CHOCOLATE FONDUE

Warm Chocolate Sauce with Fresh Seasonal Fruit

Golden Pound Cake, Pretzel Rods & Jumbo Marshmallows

\$18 *Per Guest*

CLASSIC BANANAS FOSTER*

Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream

Chocolate, Vanilla and Strawberry Cups

\$15 *Per Guest*

HAAGEN-DAZ ICE CREAM CUPS

\$7 *Each*

GELATO, SORBET CUPS AND FRUIT BARS

\$6.5 *Each*

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Menu

MINIATURE DESSERT PACKAGES ARE PRICED PER PERSON.

All items will be displayed unless requested to be passed. Butler

MINIATURE PASTRIES AND TARTS

Cherry Crumble Tart

passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

\$16 Per Guest

- 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

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Traditional Cheesecake or Raspberry Cheesecake

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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 |
|--|
| <div><div>Inclusions</div><div><ul style="list-style-type: none">• 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*</div></div> <div><div>Wedding Site Fee</div><div>\$3,000 to \$5,000</div></div> <div><div>Food and Beverage Minimum</div><div>Based Upon Date and Event Space</div></div> <div><div>Reception Package Pricing</div><div>Beginning at \$245 per guest</div></div> |

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: \$4,000 Reception: \$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

Inclusions

- Four Hours Premium Hosted Bar
- Champagne Toast
- Infused Water Station for Ceremony
- Four Butler Passed Hors d’oeuvres
- Choice Between Plated, Buffet, or Specialty Stations 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

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\$16 *Per Guest*

MINIATURE PASTRIES AND TARTS

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- 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

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WHOLE CAKES & PIES

CAKE SELECTIONS

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