

THE WESTIN

O'HARE AIRPORT



WED AT THE WESTIN

2024 Wedding Packages

PERFECT PARTNERSHIP



Michigan Ballroom

- ◆ 3,654 square feet of event space
- ◆ 12 foot ceilings with elegant lighting
- ◆ Accommodates up to 120 guests for a seated dinner with dance floor
- ◆ Food & Beverage minimum starting at \$10,000

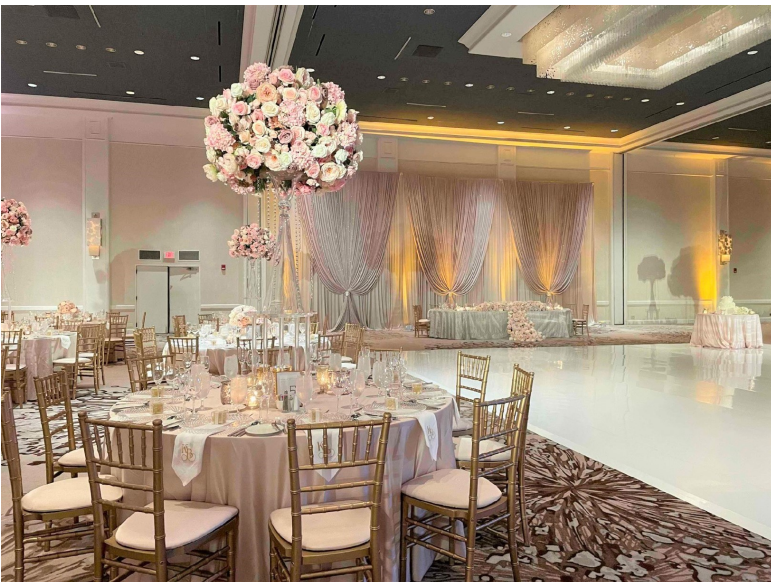
LaSalle Ballroom

- ◆ 5,428 square feet of event space
- ◆ 12 foot ceilings with modern chandeliers
- ◆ Accommodates up to 225 guests for a seated dinner with dance floor
- ◆ Food & Beverage minimum starting at \$20,000



Grand Ballroom

- ◆ 12,069 square feet of event space
- ◆ 23 foot ceilings with grand lighting
- ◆ Accommodates up to 600 guests for a seated dinner with dance floor
- ◆ Food & Beverage minimum starting at \$30,000



We do not allow for flames, cold sparks, or fog/smoke.

SILVER PACKAGE

Starting at \$114 per person

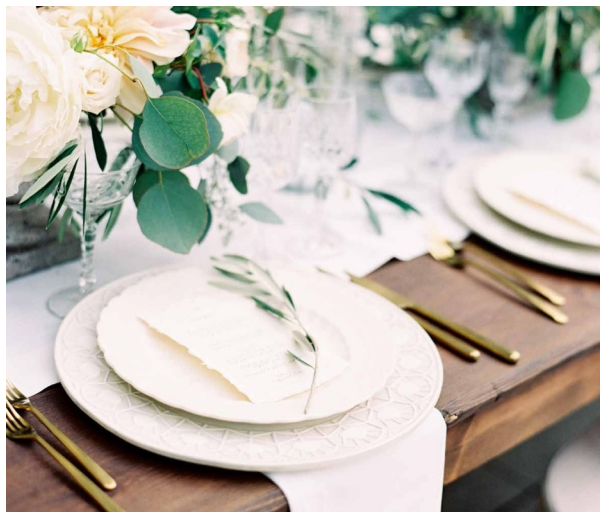
four hour familiar bar service
butler passed hors d'oeuvres
four course dinner (salad, intermezzo, entree & cake)
floor length poly linen & napkins in your choice of color
Chiavari chairs
customized wedding cake
votive candles
champagne toast
wine service with dinner
coffee & tea service following dinner
stage and/or dance floor
complimentary self parking for non-overnight guests
discounted self-park at \$15/car for overnight guests
complimentary ground transport to & from O'Hare Airport
complimentary suite, breakfast, & parking for the couple on wedding night



GOLD PACKAGE

Starting at \$131 per person

four hour favorite bar service
butler passed hors d'oeuvres
five course dinner (appetizer, salad, intermezzo, entrée & cake)
floor length satin Lamour table linens & napkins
Chiavari chairs
customized wedding cake
votive candles
champagne toast
wine service with dinner
coffee & tea service following dinner
stage and/or dance floor
complimentary self parking for non-overnight guests
discounted self-park at \$15/car for overnight guests
complimentary ground transport to & from O'Hare Airport
complimentary suite, breakfast, & parking for the couple on wedding night
2 complimentary guest room nights with parking included for the guests of your choice



COCKTAIL HOUR HORS D'OEUVRES

COLD SELECTIONS:

Olive oil poached striploin, black garlic aioli,
pickled onion + chimichurri

Thai spring rolls + peanut sauce

Heirloom tomatoes, stracciatella, micro basil,
grilled polenta bread olive oil
+balsamic reduction

Ricotta, spinach, pine nut crepe

Shrimp ceviche tostada +\$1.50

Tuna tartare, wasabi mango aioli in a
sesame cone +\$2.00

Lobster poached in tarragon infused butter
on New England toast +\$3.00

3 pieces per person, select up to 6 varieties
Each additional piece of hors d'oeuvres | \$3

HOT SELECTIONS:

Vegetable spring roll + sweet and sour sauce

Chicken pot stickers+ ponzu sauce

Scallops + bacon

Chicken Marrakesh

Lamb meatballs +cucumber mint sauce

Crab cake + remoulade

Spanakopita

Roasted chicken, hooks five year cheddar
quesadillas + salsa verde

Lobster arancini + champagne beurre blanc +\$1.50

Short rib, truffle ricotta, + pumpkin seed oils +\$2.00

Braised pork belly bao, pickled sweet peppers, mint
+ hoisin sauce +\$1.50

Seared lamb loin fig goat cheese + mint
chimichurri +\$2.50



ENHANCEMENTS

**minimum 80% of guarantee*

Charcuterie Table | \$27 per person

chef's selection of cured meats, specialty cheeses, artisan breads and assorted artichoke, roasted peppers, olives, mushrooms

Sushi Table | \$22 per person

assortment of California rolls, nigari (tuna, salmon, & eel), spicy tuna rolls & vegetable rolls served with soy sauce, pickled ginger & wasabi (Sushi chef available at \$300 per 100 guests – based on 3 pieces per person)

Rainbow of Vegetable Crudit  | \$16 per person

raw and poached vegetables ~ served with assorted dipping sauces

Carving Station | \$25 per person

Braised Striploin stuffed with cured meats, braising reduction, gremolata

COURSE SELECTIONS

APPETIZERS:

**select one for the Gold Package*

**Add \$4 per person to the Silver Package*

Local sourced white cheddar + cauliflower soup

Butternut squash soup + prosciutto, apple, sage hash

Tomato bisque + truffle gouda crustini

Mushroom ravioli, heirloom tomatoes, kale, roasted shallots, shaved parmesan + porcini broth

Lobster bisque en crouete +\$2

Braised beef short rib, parsnip puree, brunoises of mirepoix +braising reduction +\$2

Pan seared scallops, pea puree, pancetta, frisse + chili oil +\$2

Lamb loin, white beans, oven dried tomatoes, kale + vegetable stock +\$2

SALADS:

**select one*

Macerated heirloom tomato, watermelon, burrata, micro arugula, pumpkin seed oil + balsamic reduction dressing

Roasted beets, mache, orange, ricotta salata, toasted pine nuts + sherry vinaigrette

Bibb, petite greens, poached pear, cambozola, candied pecan, shaved radish + pear vinaigrette

Kale, endive, hot smoked salmon, sweet potato, olive oil poached tomato, water melon radish + pomegranate vinaigrette +\$2

INTERMEZZO

**select one*

Lemon gelato +
fresh blueberries

Pistachio gelato +
toasted pistachio

Wild berry sorbetto +
macerated berries



ENTRÉE SELECTIONS

	SILVER	GOLD
Maple Glazed Tofu butternut squash puree, Brussel sprouts, toasted pecans + apple cider dressing	\$114	\$131
Vegetable Wellington quinoa, chick pea and roasted vegetables + red pepper coulis	\$114	\$131
Grilled Chicken saffron risotto, asparagus, roasted heirloom tomatoes + chardonnay Beurre Blanc	\$117	\$133
Amish Chicken artichoke porcini stuffed, farro, seasonal squash + champagne cream sauce	\$118	\$134
Pan Seared Salmon asparagus shitake hash + tomato orange emulsion	\$124	\$141
Cabernet Braised Short Rib stone ground mustard whipped potato, asparagus, roasted tomato + natural braising jus	\$134	\$151
Duet of Grilled Striploin & Parsley Butter Shrimp three cheese dauphinoise, haricot verts, heirloom carrots + sherry demi glaze	\$132	\$149
Duet of Petite Filet & Seared Chicken Breast porcini and truffle risotto, broccolini, caulilini + caramelized shallot demi	\$135	\$152
Seared Filet hooks blue cheese crust, Brussel sprouts, pancetta hash + vanilla bourbon demi glaze	\$151	\$168
Pan Seared Rack of Lamb pistachio apricot cous cous, vegetable ratouille + mint gremolata	\$149	\$166



CHILDREN'S MEAL | \$35

4-12 years of age, 3 and under complimentary

Select one | Macaroni and cheese, Chicken fingers and fries, Hamburger and fries

Meal Includes | Fruit cup, Choice of non-alcoholic beverage, Wedding cake as dessert

VENDOR MEAL | 40% OFF CHOSEN ENTRÉE

LET THERE BE CAKE

We proudly partner with Alliance Bakery or Deerfield's Bakery to provide your custom-made wedding cake.



Couple to schedule a personalized tasting with the bakery of their choice below:

ALLIANCE BAKERY

1736 W Division Street

Chicago, IL 60622



DEERFIELDS BAKERY

201 N. Buffalo Grove Road

Buffalo Grove, IL 60089

BAR PACKAGES

FAMILIAR BAR *(Included in Silver Wedding Package)*

Tito's
Beefeater
Cruzan Aged Light
Captain Morgan
Jose Cuervo Silver
Dewar's White Label
Jim Beam White Label
Hennessy V.S.

Sirena Del Mare, **Italian Rose**
Fable Roots, **Italian Red Blend**
Quintara, **California Chardonnay**
Campo Di Fiori, **Italian Pinot Grigio**
Harmony and Soul, **California Cabernet Sauvignon**
Vin 21, **California Sauvignon Blanc**
Mumm Napa, **Napa Valley Brut**

FAVORITE BAR *(Included in Gold Wedding Package)*

Absolut
Tanqueray
Bacardi Superior
Don Julio Blanco
Dewar's White Label
Jack Daniel's
Makers Mark
Courvoisier VS
Captain Morgan

Kim Crawford, Marlborough, **Sauvignon Blanc**
Federalist, Iodi, **Cabernet Sauvignon**
Troublemaker, central coast, **Red Blend**
Sonoma-Cutrer, **Sonoma Coast Chardonnay**
Meiomi, Monterey, Santa Barbara, **Pinot Noir**

Upgrade from Familiar to Favorite | \$5 per person

APPRECIATED BAR

Grey Goose
Bacardi Superior White
Captain Morgan
Bombay Sapphire
Patron Silver
Johnnie Walker Black
Knobb Creek
Crown Royal Special Reserve
Hennessy V.S.O.P
Jack Daniels

Wairau River, Marlborough, **Sauvignon Blanc**
Chateau Ste. Michelle, **Columbia Valley Chardonnay**
Simi, Alexander Valley, **Cabernet Sauvignon**
Erath, Oregon, **Pinot Noir**
St. Francis "Old Vines" **Zinfandel**

Upgrade from Favorite to Appreciated | \$5 per person

Upgrade from Familiar to Appreciated | \$10 per person

INCLUDED IN ALL PACKAGES

Domestic Beer | Miller Lite, Michelob Ultra, Bud Light, Blue Moon

Imported Beer | Corona Extra, Heineken

Premium and Specialty Beer | Goose Island 312, Lagunitas IPA

Seltzer | Truly

Non-Alcoholic | O'Doul's and Assorted Soft Drinks

Each additional hour of Bar | **\$12 per person**



AFTER DINNER

LATE NIGHT SNACKS

Chicago Style Pizza | \$16 per person

Peperoni, cheese and sausage, mushroom green pepper and onion

Slider station | \$14 per person

Angus Beef with American cheese

Hot chicken slider house hot pickles

House chips

Wing station | \$15 per person

Buffalo, Honey & sweet chili, Plain

Served with blue cheese, ranch and honey mustard

Something Cheesy | \$14 per person

Mac and cheese bites

Cheese quesadillas

Grilled cheese

Served with sour cream, salsa, ranch and tomato sauce

Stan's doughnut | \$65.00 per dozen

Choice of three types of doughnuts



SWEET TABLE | \$19 per person

A selection of miniature pastries based on 3 pieces per person

WEDDING CEREMONY

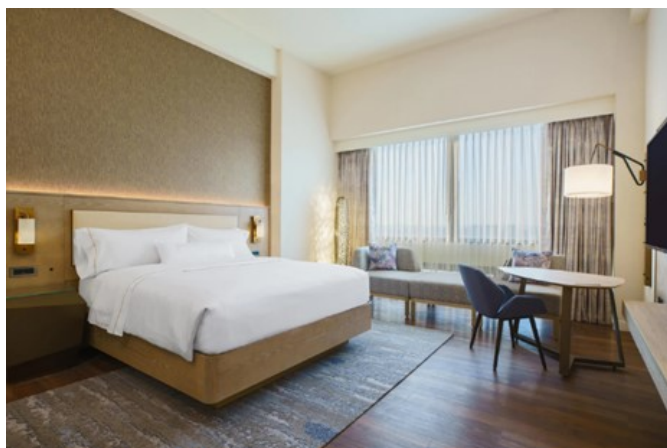
Enjoy the convenience of hosting both your ceremony and your reception at the same location.

Ceremony Fee | \$5 per person

- ◆ Private event space
- ◆ Chivari chairs
- ◆ Staging
- ◆ Fruit infused water station
 - ◆ Add passed champagne for \$3 per person

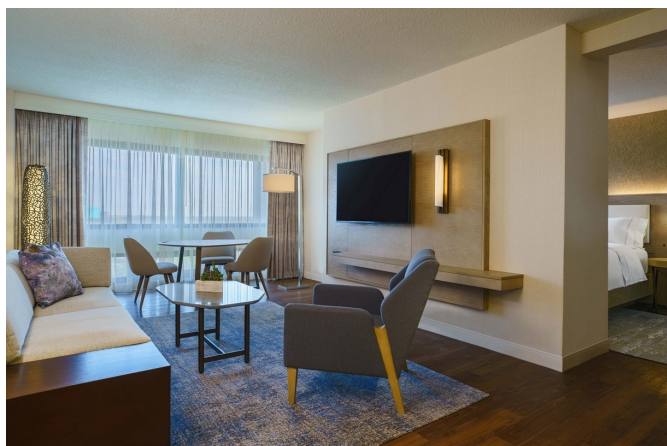


GUEST ROOMS



Out-of-town wedding guests will appreciate our newly renovated guest room comforts and proximity to the airport at a discounted group rate.

- ◆ Complimentary shuttle to and from O'Hare International Airport
- ◆ Up to 40% savings off our online rates
- ◆ Earn Marriott Bonvoy points with each reservation
- ◆ Suite upgrade for the couple on wedding night
- ◆ Customized booking link
- ◆ No liability for couple if not all rooms are reserved
- ◆ Minimum of 10 rooms qualifies for discounted rate



HOTEL INFORMATION

DÉCOR

All décor must be approved by your dedicated Event Manager. Any décor or other debris left behind after the event will incur a \$500 cleaning fee. We do not allow for smoke/fog machines or cold sparks.

PARKING

Complimentary self-parking for all non-overnight guests. Overnight Self-parking: \$15

PRICING

A taxable service charge (25%), sales tax (11.25%) and tax on the service charge (2.59%) will be added onto all pricing. Sales tax & service charge are subject to change. Menu pricing is subject to an annual increase of 5%.

MINIMUM REVENUE

A food and beverage minimum requirement will apply to your event. The minimum is prior to tax and service charge. It is determined based upon the event space you require (or desire) of a minimum package price per person. This minimum may vary based upon the day of the week and date of interest.

DEPOSITS

A non-refundable deposit of \$2,000 is due upon signing of contract.

A second deposit of 75% of estimated balance is due one month prior to event date.

Pre-payment in full is due 7 days prior to event date, pending final guarantees.

MARRIOTT BONVOY

You will receive two points for every dollar spent (up to 60,000 points) on hotel food and beverage and sleeping room revenue if at least 10 rooms actualize on one night or more during your guests stay.

WELCOME BAGS

We are pleased to distribute welcome bags to your guests for a \$3 charge per bag at the Front Desk. If it is personalized with a specific name, it is a \$5 per bag.

EVENT MANAGER

Once you have decided to celebrate your wedding day at The Westin O'Hare, you will be introduced to your Event Manager. The Event Manager is your liaison to help plan the details for happenings at the hotel. We are happy to recommend a Wedding Coordinator to assist in your total wedding planning so you can fully enjoy your wedding day!

BANQUET CAPTAIN

The day has finally arrived in which you have planned every detail very carefully. Your Banquet Captain will be the on-site person that will execute your event to perfection.

MENU TASTING

Once your wedding contract is signed, your Event Manager will set up a time for a menu tasting. Tastings are typically scheduled on Tuesdays & Thursdays at 3pm, accommodating up to 6 people. There is a fee of \$75 per additional person beyond 6 people.

COAT CHECK

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