

WEDDING MENU
EMBASSY SUITES

By Hilton
Chicago - Naperville



CONGRATULATIONS!

EMBASSY SUITES BY HILTON CHICAGO – NAPERVILLE

is the best place for your upcoming special day. From guest rooms to ceremonies to receptions, Embassy Suites Naperville – Chicago has your wedding covered!

Our team specializes in diverse planning with multiple cultures:

American, Jewish, South Asian and more!

Our hotel features an elegant, modern style making it the premier choice
for your picture-perfect day!

Our Sales staff and Banquets team will be with you every step of the way!

WEDDING PACKAGES

INCLUDE THE FOLLOWING SERVICES

Elegant cocktail reception with butler passed hors d'oeuvres

Elegant dinner including: soup, salad, entrée & custom wedding cake

Coffee & hot tea station with dessert

Mirror, cylinder vase, floating candle, four votive candles per table

Complimentary food tasting for up to 4 guests

Complimentary night for bride and groom

Dance floor

Hilton Honor points

WEDDING CEREMONY PACKAGE

Ceremony fee includes:

Theatre style seating for your guests with hotel banquet chairs
Complimentary rehearsal ceremony

Ceremony fee \$10 / Person

Elevate your ceremony:

Add bottled water, butler passed Champagne & Chiavari chairs

\$20.00 / Person

ROYAL PACKAGE

Three pre-selected butler-passed hors d'oeuvres

Four Course Dinner Service:

Soup, salad, entrée and wedding cake for dessert

Four-hour Premium open bar

Coffee & hot tea service during dinner

\$79.00 / Person

ROMANTIC PACKAGE

Four pre-selected butler-passed hors d'oeuvres

Four Course Dinner Service:

Soup, salads, entrée and wedding cake for dessert

Five-hour Top shelf open bar

Mirror, cylinder vase, floating candle, four votive candles per table

One weekend night anniversary guestroom stay with breakfast

\$115 / Person

REGAL PACKAGE

Six pre-selected butler-passed hors d'oeuvres

Five Course Dinner Service:

Soup, salads, intermezzo, entrée and wedding cake for dessert

Five-hour Top shelf open bar

Chiavari chairs – gold/white/black/silver/clear

Gold or silver charger plates for bride and groom table

Mirror, cylinder vase, floating candle, four votive candles per table

One weekend night anniversary guestroom stay with breakfast

\$125 / Person

Dinner Options



Soups

CHICKEN NOODLE
BUTTERNUT SQUASH WITH POACHED GINGER
VEGETABLE MINISTRONE & AGED PARMESAN CHEESE
SEAFOOD BISQUE +\$3.00 / PERSON
POTATO FENNEL
ENCRUSTED SOUP +\$3.00 / PERSON
CHICKEN WITH MINNESOTA WILD RICE
SEASONAL SOUP SELECTIONS AVAILABLE OCTOBER – FEBRUARY +\$3.00 / PERSON

Salads

TRADITIONAL CAESAR SALAD
Grape tomatoes, accent of Focaccia bread and shredded Parmesan cheese
CAPRESE SALAD
Seasonal greens, tomatoes, fresh Mozzarella & basil vinaigrette
SPINACH SALAD
Sliced red onions, sliced goat cheese toasted sesame seeds with citrus vinaigrette
EMBASSY SALAD
Field greens, crumbled Gorgonzola cheese, chopped walnuts with apricot vinaigrette
HARVEST SALAD
Assorted field greens, cherry tomatoes, sliced beets, farmer's Cheese, caramelized pecans with Champagne vinaigrette
MEDITERRANEAN WEDGE
Artisan wedge cut lettuce, marinated cherry tomatoes, Kalamata olives, red onions, Feta cheese, seedless cucumbers, roasted garlic with oregano vinaigrette

Intermezzo

Lemon, raspberry, mango, strawberry – Ask your sales manager for seasonal options

\$3.00 / PERSON

Starches

YUKON GARLIC MASHED POTATOES
ROASTED YUKON POTATOES
FINGERLING POTATOES
DAUPHINOISE POTATOES
WILD RICE

Vegetables

GREEN BEANS WITH LEMON GARLIC BUTTER
ROASTED VEGETABLE MEDLEY
GLAZED FRENCH BABY PETITE CARROTS
LEMON HERB BROCCOLI
ASPARAGUS

Chicken Entrées

HERBED CHICKEN BREAST

Marinated chicken breast with herb butter

ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

CHICKEN PICCATA

Lightly seared chicken breast with white wine garlic sauce

ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

STUFFED CHICKEN BREAST

Sundried tomatoes, asparagus & Mozzarella cheese with a Chardonnay cream sauce

ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

Beef Entrées

SLOW ROASTED PRIME RIB

Natural au jus

ROYAL \$99.00 | ROMANTIC \$125.00 | REGAL \$135.00

GRILLED NEW YORK STRIP STEAK

Port wine glaze

ROYAL \$99.00 | ROMANTIC \$125.00 | REGAL \$135.00

SEARED FILET MIGNON

Demi shallot reduction

ROYAL \$99.00 | ROMANTIC \$125.00 | REGAL \$140.00

Seafood Entrées

GRILLED HALIBUT

With tomatoes Provençal and baby spinach

ROYAL \$89.00 | ROMANTIC \$125.00 | REGAL \$145.00

SEARED SEA BASS

With Chardonnay cream sauce

ROYAL | ROMANTIC | REGAL | MARKET PRICE

GRILLED SALMON

Ginger glazed with citrus leeks

ROYAL \$89.00 | ROMANTIC \$125.00 | REGAL \$145.00

Vegetarian Entrées

VEGAN RATATOUILLE LATTICE

Vegan eggplant ratatouille with vegan pesto & cheese in a flaky puff pastry – with Ragu

ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

ANGEL HAIR PASTA

Topped with assorted julienne vegetables in a light, vegetable broth

ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

CAVATAPPI PASTA

With roasted vegetables in a Marinera sauce. Topped with crumbled goat cheese

ROYAL \$79.00 | ROMANTIC \$115.00 | REGAL \$125.00

Combination Entrées

ASK YOUR SALES MANAGER FOR COMBINATION ENTRÉE OPTIONS

Kids Meals

ASSORTED DICED FRESH FRUITS WITH STRAWBERRIES

BREADED CHICKEN FINGERS WITH KETCHUP AND FRIES

BAKED MACARONI AND CHEESE

GRILLED HAMBURGER WITH FRIES

INDIVIDUAL CHEESE PIZZA

WEDDING CAKE OR ICE CREAM SUNDAE

\$30.00 / PERSON

Vendor Meals

Wedding entrée

\$40.00 / PERSON

Desserts

PLEASE CHOOSE TEN ITEMS. ITEMS WILL BE PORTIONED THREE PIECES PER PERSON

For a minimum of 100 People

\$25.00 / PERSON

Individual Fresh Fruit Tarts

Chocolate Truffles

Vanilla Napoleon

Miniature Eclairs

Chocolate Opera Cake

Petite Pecan Squares

Brownie Bites

Miniature Cannoli

Cream Puff Swans

Crème Brulé Custard

Miniature Grand Marnier

Assorted Mini Macrons

Cheesecakes

Raspberry Ganache Tart

Nutella Cake Shooters

Cheesecake

Gourmet Key Lime Tarts

Lollipops

Chocolate covered Strawberries

Fresh Berries in Martini Glasses

Miniature Cupcakes

White Flour Petit Four

ELABORATE SEASONAL FRESH FRUIT DISPLAY

\$8.00 / PERSON



Receptions



Cold Hors D'oeuvres

Butler Passed

TRADITIONAL BRUSCHETTA WITH ROMA TOMATOES & BASIL

ANTIPASTO SKEWER

CILANTRO PINEAPPLE SHRIMP SKEWER

BOURSIN CHEESE, APPLE & WALNUT CROSTINI

ASSORTED FRESH SUSHI

\$4 / PIECE

BLACKENED SCALLOPS & BLACK BEAN SALSA

\$4 / PIECE

RARE TENDERLOIN & HORSERADISH CREAM CROSTINI

\$4 / PIECE

Hot Hors D'oeuvres

Butler Passed

SPICED CHICKEN SATAY & PEANUT
COCONUT SAUCE

CHICKEN & ROASTED VEGETABLE
QUESADILLA

SPANIKOPITA TRIANGLES

CRISPY CHICKEN POTSTICKERS
With ginger soy sauce

BLACK BEAN AND CORN EMPANADAS

HONEY SRIRACHA MEATBALLS

VEGETABLE SPRING ROLLS

COCONUT LOBSTER SKEWER

\$3.00 / PIECE

CRAB RANGOON & ORIENTAL GLAZE

PREMIUM CRAB RANGOON
& CHILI GARLIC SAUCE

\$3.00 / PIECE

MARINATED
BABY LAMB CHOPS
WITH PESTO CRUST

\$5.00 / PIECE

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

Stations

THE ANTIPASTO

An artistic display of capicola, soppressata, landjaeger, chorizo, blood sausage, cherry tomatoes, black and green olives, Red onions marinated in fresh herbs
Served with crispy bread and Focaccia.

\$300.00 / 30 PEOPLE

SEAFOOD SENSATION

Alaskan snow crab claws, seasonal oysters, jumbo golf shrimp, marinated mussels, traditional cocktail sauce, horseradish, lemon and shallot vinaigrette

\$850.00 / 100 PIECES

THE MEDITERRANEAN DELIGHT

Grilled vegetables kabob, Kalamata black olives, Feta cheese, hummus, artichokes, peppers, flatbreads, crackers and pita bread

\$350.00 / 50 PEOPLE

IMPORTED & DOMESTIC CHEESE DISPLAY

An assortment of international cheeses, specialty breads and crackers, grapes and dried fruit, jam and assorted meats

\$500.00 / 75 PEOPLE

Late Night Snacks

Keep the party going! Please choose two items

For a minimum of 100 people

GRILLED CHEESE TRIANGLES WITH TOMATO BISQUE SOUP MINI CUP

CHADDAR, CARAMEL AND PARMESAN FLAVORED POPCORN

MINI BURGERS WITH CHEESE AND PICKLES

ASSORTED PIZZA, CHEESE, PEPPERONI, VEGETARIAN

\$30.00 / PERSON

Premium Bar

Juices
Soft Drinks
Bottled Water

Amaretto
Peach Schnapps
Dewar's Scotch
Bacardi Silver Rum
Jack Daniel's Tennessee Whiskey
Cuervo Silver Tequila
Tito's Vodka
Bombay Sapphire Gin
Bulleit Bourbon

Premium Bar BEERS

Miller Lite
Stella Artois
Corona
O'Doul's (N.A)
Truly
High Noon

Premium Bar WINES

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Sparkling Wine

Please choose ONE Red and ONE White or Sparkling for your guests

Top Shelf Bar

Juice
Soft Drinks
Bottled Water

Amaretto
Peach Schnapps
Captain Morgan Rum
Jack Daniel's Tennessee Whiskey
Grey Goose Vodka
Tanqueray Gin
Bulleit Bourbon
Patron Silver Tequila
Johnny Walker Black Label Scotch

Top Shelf Bar BEERS

Miller Lite
Stella Artois
Corona
O'Doul's (N.A)
Truly
High Noon

Top Shelf WINES

Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Sparkling Wine

Specialty Wines

Available upon request and must be ordered in advance.

Additional charges may apply. Each bottle of wine serves approximately 5 glasses.

Upgraded wines orders must be placed two weeks prior to the anticipated event date to ensure delivery from hotel purveyors.

Signature Drinks

Available upon request and must be ordered in advance.

Additional charges may apply. Signature drink orders must be placed two weeks prior to the anticipated event date to ensure delivery from hotel purveyors.

Cash / Hosted Bar

Each bar will have Soft Drinks, Bottled Water & Juices available for purchase.

Hosted Bar Pricing based on Consumption. MAXIMUM of FIVE Hours

PREMIUM BRANDS

Amaretto	\$ 9 / \$7
Peach Schnapps	\$ 9 / \$7
Dewar's Scotch	\$ 9 / \$7
Bacardi Silver Rum	\$ 11 / \$9
Jack Daniel's Tennessee Whiskey	\$ 11 / \$9
Cuervo Silver Tequila	\$ 11 / \$9
Tito's Vodka	\$12 / \$10
Bombay Sapphire Gin	\$12 / \$10
Bulleit Bourbon	\$12 / \$10

TOP SHELF BRANDS

Amaretto	\$ 9 / \$7
Peach Schnapps	\$ 9 / \$7
Captain Morgan Rum	\$ 11 / \$9
Jack Daniel's Tennessee Whiskey	\$ 11 / \$9
Grey Goose Vodka	\$12 / \$10
Tanqueray Gin	\$12 / \$10
Bulleit Bourbon	\$12 / \$10
Patron Silver Tequila	\$12 / \$10
Johnny Walker Black Label Scotch	\$13 / \$11

Beer Selection

Miller Lite | Stella Artois | Corona | O'Doul's (N.A)

\$7 / \$5 Each

High Noon | Truly

\$8 / \$6 Each

Wine Selection

Chardonnay | Pinot Grigio | Cabernet Sauvignon | White
Zinfandel | Merlot | Sparkling Wine

\$9 / \$7 per Glass

Upgraded Wine Selection

Please see your event manager for a list of current
selections and pricing

Soft Drinks

Soda | Juice | Bottled Water

\$6 / \$4 per Glass

All Pricing is per person unless otherwise noted. Prices are subject to 24% service charge and applicable state and local sales tax.

Additional Options

Additional hot catered item
\$2/Person

Upgraded table linen
\$16/table

Upgraded Chiavari chairs
\$7.00/chair

Upgraded napkins
\$2.00/Person

Upgraded coffee station:
with cream, cinnamon
sticks, shaved
chocolate & sugar stirrers
\$2.00/Person

For family style service:
Please ask for
additional information
and pricing.

Hotel Policy

PARKING ARRANGEMENTS

Complimentary self-parking is available for your guests. Valet parking is available for an additional fee.
Please ask for additional information and pricing.

COAT CHECK

When weather conditions dictate, a coat check may be arranged for your guests on either cash or hosted basis. The charge is \$2 per coat, with a minimum charge of \$300 per attendant.
One coat attendant is required per 100 guests.

SERVICE CHARGE AND SALES TAX

Prices are subject to service charge and tax (Currently 8.75% sales tax and 24% service charge.)
Tax and service charge are subject to change without prior notice.