

THE WESTIN

CHICAGO
LOMBARD

Weddings




Lauren & Chris
PHOTOGRAPHY CINEMATOGRAPHY

GENERAL INFORMATION

Food & Beverage

All food and beverage items must be supplied and prepared by the hotel. Food and beverage items may not be removed from the premises. No food and beverage of any kind is permitted to be brought into the hotel without the consent of your assigned catering manager. The hotel reserves the right to charge for the service of any food and beverages brought into the hotel in violation of this policy.

Food & Beverage Minimums

Weddings occurring at the hotel will have a food and beverage minimum based upon the size and date of the wedding. The food and beverage minimum will be outlined in your contract and must be met before tax and service charge.

Current service charge of 25% and sales tax of 10% is added after the food and beverage minimum is met. Subject to change

Deposits

The initial deposit is taken at the time of contract signing. It can be given in the form of cash, cashier's check, or credit card. We accept all major credit cards. There is no discount for cash deposits. Deposits can be split between more than one form of payment.

20% of the contracted Food/Beverage minimum will be due at contract signing

Deposit Schedule is outlined on your contract

Final Payment is due 10 days prior to your wedding date

Cancellation Policy

From the Agreement Date to 160 days prior:	25% of Total Minimum Revenue
From 159 days to 60 days prior:	60% of Total Minimum Revenue
From 59 days or less prior:	100% of Total Minimum Revenue



Prices quoted are based on a minimum of (50) guests. *Menus are subject to change depending on the year*
 A 25% service charge of the total food and beverage revenue (plus all applicable taxes) will be added.
 This includes a 19.25% gratuity for banquet employees.

CEREMONY

Let us continue to transform your dream into reality. The Westin Chicago Lombard would be delighted to host both your wedding ceremony and reception. Relax in the moment as you and your guest's transition seamlessly from your tranquil ceremony to your sophisticated reception.

Package Includes:

Theater style seating for your guests
Staging with black skirting In-House
tables & linen
Wedding service manager
Ceremony rental space
\$8 per person
(\$1000 minimum)



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RECEPTION

Cocktails, Dinner & Dancing

Up to 6 Hour Reception Time

4-Hour Open Bar with Familiar Brands

Choice of 3 Butler Passed Hors d' Oeuvres

Freshly Baked Bread & Butter

3 Course Dinner (soup or salad, entrée & custom cake)

Customized Wedding Cake

Starbucks Coffee & Tazo Tea Service After Dinner

Champagne Toast for Head Table

For Your Reception

Floor Length Ivory Linen with Ivory Napkins

3 Votive Candles per Table

In-House Table Numbers

For You & Your Guests

1 Complimentary Night in a Deluxe Suite for the Couple

Complimentary Surface & Garage Parking

Discounted Wedding Room Block

Starting Price \$100 per person

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PERSONALIZE YOUR WEDDING DAY

Upgraded Satin Lamour Table Linen
\$5.00 per person

Upgraded Satin Lamour Napkins
\$2.00 per napkin

Up Light Package- 10 Up Lights in your Choice of Color
\$700

Chiavari Chairs- Silver, Gold, Black
\$6.50 per chair

Chair Covers – All Colors
\$5.00 per chair

Glass Charge Plates- Gold or Silver Beaded /Gold or Silver Sponge
\$4.00 per plate

10 Foot Backdrop- Ivory, Black or White
\$175 per 10-foot section



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BUTLER PASSED SELECTIONS

Cold

Wild Mushroom Bruschetta with Pesto and Parmesan on a Garlic Baguette

Homemade Antipasto Skewer

Grilled Beef Tenderloin Crostini with Blue Cheese and Fig Jam

Seared Tuna Nicoise Chip with Caper Crème Fraiche and Olive Tapenade

Chilled Chicken Pad Thai Spoon

Heirloom Tomato Caprese Skewer

Salmon Tataki on a Crispy Wonton Chip with Pineapple Relish

Watermelon, Goat Cheese, Pistachio and Basil Skewer with Balsamic

Hot

Andouille Sausage and Cheddar Cheese Fritter with Creole Remoulade

Pork Belly and Potato Pancake Canapé with Rosemary Apple Butter

Vegetable Egg Rolls with Ginger Soy Reduction

Mini Beef Wellington with Rosemary Peppercorn Sauce

Creole Crab Cakes with Grilled Scallion Mayo

Honey Sriracha Chicken Meatball

Mini Cuban Sandwich Cigar with Tabasco Aioli

Peking Duck Spring Roll with Hoisin Sauce

Artichoke & Boursin Beignet

**Appetizers are subject to change depending on the year*



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SOUP SELECTIONS

Tomato Basil Soup

Carrot Ginger Soup

Portuguese Kale and White Bean Stew with Smoked Ham

Sweet Corn Chowder with Pancetta and Chive Oil (Spring/Summer Only)

Butternut Squash with Apple Walnut Relish (Fall/Winter Only) *Lobster

Bisque additional \$8 per person

SALAD SELECTIONS

Gem Romaine Caesar Salad with Focaccia Croutons and Parmesan Cheese served with Creamy Caesar Dressing

Wild Spinach & Red Leaf Lettuce Salad with Strawberries, Feta Cheese, Red Onion and Pretzel Croutons served with Lemon Poppy Vinaigrette

Artisan Green Salad with Roasted Pecans, Thick-Cut Bacon, Dried Cranberries and Bleu Cheese served with Honey Dijon Dressing

Lola Rosa, Bibb lettuce and Frissé, Sherry Poached Pear, Candied Walnuts and Bleu Cheese wedge served with a Creamy Rosemary Vinaigrette

Tender Baby Greens with Heirloom Tomato, Ribbioned Cucumber, Matchstick Carrots and Goat Cheese served with Peppercorn Ranch Dressing



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PLATED APPETIZER SELECTIONS FALL/WINTER

Caramelized Onion and Gruyere Tart with Fresh Thyme and Warm Asparagus Salad

Wild Mushroom Ravioli with Prosciutto, Fried Sage and Parmesan Cream

Gnocchi with Winter Squash, Hazelnuts, Rapini and Brown Butter

Pan Seared Sea Scallop on Pancetta Chip with Lemon Butter

PLATED APPETIZER SELECTIONS SPRING/SUMMER

Shrimp Cocktail Martini with Horseradish Cocktail Sauce

Heirloom Tomato and Polenta Tart with Torn Basil

Lamb Kofta with Mint Raita and Jasmine Rice

Lobster Ravioli with Vanilla Nage and Pea Puree

Add \$7 per person to Package

INTERMEZZO

Lemon Sorbet

Pink Grapefruit Sorbet

Champagne Sorbet

Raspberry Sorbet

Add \$5 per person to Package



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ENTRÉES

Pan Roasted Airline Chicken Breast with Wild Mushroom Ragout, Lyonnaise Potatoes and Haricot Vert (GF)

Prosciutto, Sundried Tomato and Spinach Stuffed Chicken Breast with Pesto Cream, Creamy Polenta and Broccolini

Cedar Plank Salmon with Grain Mustard Cream and Sweet Pea Pancetta Relish, Wild Rice Pilaf and Tri Color Baby Carrots

Day Braised Beef Short Ribs with Reduced Pan Jus, Fingerling Potatoes and Root Vegetables (GF)

Cider Brined Berkshire Pork Chop with Cherry Thyme Demi-Glace, Kennebec Potato Hash and Caramelized Brussel Sprouts (GF)

VEGETARIAN ENTREES

Root Vegetable Gnocchi, Wild Mushroom Ragout and Shaved Parmesan Cheese

Barley Stuffed Acorn Squash with Sundried Tomato Puree and Pesto Oil (GF)

Pan Seared Tofu Masala with Jasmine Rice and Cilantro (GF)

Vegetarian Enchilada Rolls with Cotija Cheese, Salsa Roja and Black Beans (GF)

Roasted Vegetable Wellington with Boursin Cheese and Roasted Red Pepper Cream

UPGRADED ENTRÉES

Herb Marinated 6oz Grilled Filet Mignon with Caramelized Cipollini Onion Demi-Glace, Yukon Gold Mashed Potatoes and Grilled Asparagus (GF)

Pan Seared Florida Grouper with Lemon Shallot Butter, Dirty Rice and Asparagus (GF)

Add \$10 per person to Package

Herb Marinated 8oz Grilled Filet Mignon with Caramelized Cipollini Onion Demi-Glace, Yukon Gold Mashed Potatoes and Grilled Asparagus (GF)

Pan Seared Black Bass with Arugula and Walnut Pesto, Risotto Milanese and Butter Poached Asparagus

Pan Seared Halibut with Wild Mushrooms and Roasted Leek Cream, Fingerling Potatoes and Sugar Snap Pea Medley (GF)

Add \$20 per person to Package

Special Note: All entrées have been paired but during the wedding tasting you will select your main vegetable & starch for your entrée.

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BEVERAGE

Familiar Brands

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Light Rum, Johnnie Walker Black Scotch, Jim Beam, Canadian Club Whiskey, Jose Cuervo Tradicional Silver Tequila, Hennessy VS Cognac, Peach Schnapps, Amaretto, Heineken, Corona, Miller Lite, Bud Light, Sam Adams Boston Lager, Non-alcoholic Beer, Assorted Sodas and Juices
Four Varietals of Wine included in bar package: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot
**Included*

Appreciated Brands

Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Johnnie Walker Black, Maker's Mark, Jack Daniel's, Canadian Club Whiskey, Cazadores Blanco Tequila, Hennessy VS Cognac, Peach Schnapps, Amaretto, Heineken, Corona, Miller Lite, Bud Light, Sam Adams Boston Lager, Non-alcoholic Beer, Assorted Sodas and Juices
Four Varietals of Wine included in bar package: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot
\$12 per person to Package

Upgraded Vodka

(Select 1 Special Vodka to be served the Entire Evening)
Ketel One, Belvedere, or Grey Goose
\$2 per person

1 Hour Open Bar Extension

\$10 per person

Champagne Toast for Guests

\$6 per person

House Wine Service with Dinner

\$40 per bottle

Cordial Package

Hennessy VS Cognac, Bailey's Irish Cream, Kahlua, Amaretto Disaronno, Port, Midori, Sambuca, Grand Marnier, Frangelico, Drambuie, B&B, Campari
(1 hour of service)
\$12 per person

Martini Bar

Choice of Two Specialty Martinis served during Cocktail Hour
\$10 per person
(150 guest minimum) (Replaces 1 bar)

Upgraded Wine

Canyon Road
Moscato, Chardonnay, Cabernet Sauvignon, & Merlot
\$4 per person

One bartender is scheduled per 100 guests

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VIBRANT CUISINE

Entrée Enhancements

Lemon Garlic Shrimp (3) \$8 per person

Crab Cake (2oz) \$10 per person Half

Lobster Tail (2oz) \$12 per person

Sweets Station

Eclairs, Cheese Cakes Lollipops, Caramel Apple Crumble,
Carrot Cake with Cream Cheese Icing, Mini Latte Cups, Key Lime Tarts,
Fresh Fruit Tarts, Tiramisu Squares and Coffee Service
\$16 per person

(125 guest minimum)

Custom Candy Table

Choice of (6) Candies \$16 per person

Choice of (8) Candies \$18 per person

(125 guest minimum)

Ice Cream Station

Vanilla, Chocolate and Chef's Special Ice Cream

Chocolate Lined Waffle Cups, Sprinkles, Chocolate Syrup, Whip Cream and Cherries

\$15 per person

(50% of guest count)

Late Night Snacks

Mini Beef Sliders (50 pieces) **\$350**

Chicken & Waffles Stack **\$200**

Grilled Cheese Dippers with Tomato Soup (50 pieces) **\$175**

Build Your Own Tacos (50 pieces) **\$175**

Fries with Assorted Dipping Sauces **\$150**

Warm Soft Pretzels Bites with Cheese and Mustard Dipping Sauce (50 pieces) **\$175** Piglets
in a Blanket (50 pieces) **\$175**

12" Thin Crust Pizza (Cheese, Pepperoni, Sausage)

\$24 each

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KIDS MEAL

(Select one from each category)

Includes unlimited Soft Drinks, Juice or Milk

Appetizer

Tortilla Chips with Salsa

Carrot and Celery Sticks with Ranch Dip

Starter

Garden Salad with Ranch Dressing

Fruit Cup

Entrée

(Served with French Fries)

Two Beef Sliders served on Sesame Seed Buns

Southern Fried Chicken and Corn on the Cob

Pasta with Homemade Meat Sauce and Garlic Bread

Chicken Fingers with Barbecue Sauce and Ketchup

Combination Plate: Chicken Fingers and Thin Crust Cheese Pizza

Thin Crust Pizza

(Choice of Cheese, Pepperoni or Sausage)

Dessert

Wedding Cake

\$35 per child (ages 2-12)

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POST WEDDING BRUNCH

Continental

Fresh Seasonal Sliced Fruit and Berries

Assorted Plain and Fruit Yogurt

House Made Granola

Freshly Baked Muffins and Danish Pastries served with Whipped Butter, Assorted Jams and Marmalades

Tropicana Orange & Grapefruit Juices

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Assorted Tazo® Teas

\$25 per person

The Classics

Fresh Seasonal Sliced Fruit and Berries

Assorted Plain and Fruit Yogurt

House Made Granola

Fresh Scrambled Eggs

Applewood Smoked Bacon

Red Skin Potato Hash

Brioche French Toast with Maple Syrup and Whipped Cream

Freshly Baked Muffins and Danish Pastries served with Whipped Butter, Assorted Jams and Marmalades

Tropicana Orange & Grapefruit Juices

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Assorted Tazo® Teas

\$35 per person

Enhancements

Smoked Salmon Display with Miniature Bagels and Cream Cheese

\$12 per person

Gourmet Waffle Station

Pearl Sugar and Belgium Waffles, Whipped Cream, Fresh Berries and Maple Syrup \$10
per person

Cinnamon Rolls with Cream Cheese Icing

\$4 per person

Assorted Fresh Bagels, Whipped Cream Cheese, Butter and Preserves \$5
per person

*Omelet Station

Ham, Bacon, Sausage, Green Onions, Mushrooms, Peppers, Spinach,
Tomato, Cheddar and Swiss Cheese

\$12 per person

*\$125 attendant fee per 100 guests

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