

*The Holiday Inn & Suites  
Chicago Northwest – Elgin*



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Dear Newly Engaged,

Congratulations on your engagement and thank you for considering the Holiday Inn & Suites Chicago Northwest. We know how important your wedding day is and would love to make sure your day goes perfect.

The Holiday Inn & Suites Chicago Northwest is the areas only full service hotel. Our newly remodeled grand ballroom accommodates up to 300 guests for a sit-down dinner with dancing.

Your sales manager will work with you to create customized menus and help you with all of the details that will make your wedding day memorable.

Sincerely,

The Holiday Inn & Suites Chicago Northwest



# *All Reception Packages Include*

Custom Designed Wedding Cake  
Complimentary Cake Cutting and Serving  
Wedding Menu Tasting for the Bride and Groom  
Champagne Toast for All Guests  
Regular & Decaffeinated Coffee Station  
White Floor Length Linen Tablecloths  
White Linen Napkins  
Mirror Tiles with Three Votive Candles  
Dance Floor  
Head Table on Risers  
Complimentary Guest Parking  
Discounted Accommodations for your Wedding Guests  
Overnight Accommodations for the Bridal Couple with Breakfast



# Opal Package

## Cash Bar

Your choice of House, Premium or Superior

## Three Course Dinner

Salad, Entrée and Wedding Cake

### Choose From the Following Dinner Options:

Artichoke Chicken

Chicken Marsala

Champagne Chicken

Seared Chicken Breast

Chicken Picatta

Pasta Primavera

**\$32.95 per person**

### Enhancements:

Add Soup \$3.00

Add Wine Service \$6.00

Add Crudit  & Cheese Display \$4.95

Add (3) Butler Passed Hors D'oeuvres Chef's Choice \$6.00



# Topaz Package

## **Open Bar**

Four Hours

House Brand Selection

## **Hors D'oeuvres**

Cheese Display

Seasonal Diced Fruit & Berries Display

OR

Three Butler Passed Hors D'oeuvres

## **Four Course Dinner**

Soup, Salad, Entrée and Wedding Cake

## **Unlimited Wine Service**

Red and White Wine Poured at Each Table During the Meal

## **First Year Anniversary Package**

Complimentary Stay with Chilled Champagne & Breakfast for Two

## **Vendor Meals**

Up to Two Complimentary Vendor Chicken Meals

**\$59.95 per person**



# *Pearl Package*

## **Open Bar**

Four Hours

Premium Bar Selection

## **Hors D'oeuvres**

Choice of Three Butler Passed Hors D' oeuvres

Cheese Display

Seasonal Diced Fruit & Berries Display with Watermelon Carvings of Bride & Grooms Initials

## **Five Course Dinner**

Soup, Salad, Intermezzo, Entrée & Wedding Cake

## **Unlimited Wine Service**

Red and White Wine Poured at Each Table During the Meal

## **Chair Covers**

Chair Covers and Ties- Choice of Color

## **White Draping**

Behind the Head Table

## **Customized Uplighting**

Throughout Entire Ballroom

## **First Year Anniversary Package**

Complimentary Stay with Chilled Champagne & Breakfast for Two

## **Vendor Meals**

Up to Four Complimentary Vendor Chicken Meals

**\$69.95 per person**

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## *Entrée Selections*

### **Poultry Selections**

#### **Baked Chicken**

Marinated Airline Breast served with Red Wine- Thyme Sauce

#### **Chicken Florentine**

Boneless Breast of Chicken Stuffed with Spinach & Goat Cheese with a Citrus Butter Sauce

#### **Artichoke Chicken**

Boneless Breast of Grilled Chicken Finished with Creamy Spinach & Artichoke Sauce

#### **Chicken Marsala**

Seared Chicken Breast with Mushroom Marsala Wine Sauce

#### **Champagne Chicken**

Boneless Breast of Chicken Finished with Mushroom Champagne Crème Sauce

#### **Seared Chicken Breast**

Boneless Breast of Chicken Served with Hunter Sauce

#### **Chicken Picatta**

Lightly Dredge Chicken Breast Sautéed in Butter & Served with Lemon Caper Butter Sauce

#### **Herb Marinated Chicken**

Grilled Chicken Breast with Lemon Sauce

### **Beef Selections**

#### **London Broil**

Grilled & Sliced Marinated Flank Steak with Bordelaise Sauce

#### **Roasted Beef Tenderloin (\$3 additional)**

Perfectly Roasted Sliced Tenderloin with Peppercorn Sauce

#### **Top Sirloin Steak (\$2 additional)**

Grilled Top Sirloin Steak Served with Shitake Mushroom Demi-Glaze

#### **Filet Mignon (\$5 additional)**

Seared Herb Marinated Filet Served with a Merlot Wine Reduction Sauce

#### **Slow Roast Prime Rib (\$5 additional)**

Traditional Favorite Served with Natural Juices and Roasted Garlic

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## *Entrée Selections Continued*

### **Seafood Selections**

#### **Grilled Barramundi (\$1 additional)**

An Asian Sea Bass served with grilled lemon & smothered with Tomato- caper butter sauce

#### **Teriyaki Salmon**

Seared & Served with an Asian Teriyaki Sesame Sauce

#### **Maple Salmon (\$1 additional)**

Seared Atlantic Salmon with Maple- Bacon Gastrique Sauce

#### **Sautéed Shrimp Skewers**

Topped with Tomato Shaved Fennels & Sambuca Crème Sauce

### **Vegetarian Selection**

#### **Stuffed Portobello Mushroom**

With Herb- Boursin Cheese over Garlic Mash Potatoes, Drizzled with Balsamic Syrup

#### **Pasta Primavera**

With Sautéed Seasonal Vegetables & Topped with Basil Marinara & Parmesan Cheese

### **Duet Entrée Selections (\$5 additional)**

**Choose Two of the Following:**

Chicken Mushroom Marsala

Sautéed Chicken with Lemon Caper Picatta Sauce

Grilled Chicken Breast with Boursin Crème Sauce

Sliced Beef Tenderloin with Peppercorn Sauce

Grilled Petite Filet of Beef with Demi-glacé

Seared Atlantic Salmon with Maple- Bacon Gastrique Sauce

Sautéed Shrimp Skewer with Scampi-Butter sauce





## Children's Meal

(children 10 & under)

Fruit Cup, Chicken Strips & Fries Served with fresh Carrots & Ranch Dip and a Cookie

**\$25.95**

## Soup Selection For Topaz & Pearl Packages

Cream of Asparagus	Potato Leek Soup
Chicken Tortilla Soup	Italian Wedding Soup
Cream of Mushroom	Cream of Chicken and Rice Soup
Tomato Basil Soup (GF)	Chicken Noodle Soup

## Salad Selection

Fresh Cut Garden Salad with Tomato and Cucumber. Served with Ranch & Italian Dressing

Topaz Package Above Selection or

Caesar Salad with Croutons Tomato & Grated Parmesan cheese. Dressing served on side.

Pearl Package Above Selection or

Wedge Salad with Blue cheese dressing Bacon Tomato & Toasted Baguette

Rainbow Beets Salad – Tender assortment of beets marinated in Balsamic Vinaigrette Baby

Arugula & Crumbled Goat Cheese

## Side Selection

**Select One**

Signature Duchess Potato, Garlic Parmesan Mashed Potatoes, Baked Yukon Gold & Herbs

Potatoes, Parmesan Roasted Red Potatoes, Dauphinoise Potatoes, Signature Rice Pilaf

**Select One**

Mixed Seasonal Vegetables, Fresh Green Beans, Baby Carrot & Asparagus, Broccoli Florets, Baby

Bok Choy, Sautéed Broccolini, Cauliflower Vegetable Mix

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## *Enhancement Options*

### **Ceremony Package \$600**

Complimentary Rehearsal Space

Theater Style Setup in Half the Ballroom with a White Arch with White Pipe and Drape

### **Intermezzo \$2 per person for Opal or Topaz Packages**

Lemon, Raspberry, Blood Orange, Passion Fruit, Mango or Grapefruit Campari

**Assorted Gourmet Cupcakes \$38 per dozen**

**Chocolate Dipped Strawberries \$24 per dozen**

**Sweet Table \$5.95 per person**

(3 pieces per person)

Mini Pastries, Cheesecakes & Dessert Bars, Lemon Bars, Brownies, Cubed Seasonal Fruit

**Ice Cream \$2.00 per person**

Scoop of Vanilla or Chocolate

**Bar Upgrade from House to Premium**

\$6 per person for Four Hours

**Bar Upgrade from Premium to Superior**

\$7 per person for Four Hours

**Uplighting \$25 per light**

8 lights Available in an Assortment of Colors

**White Backdrop Behind Headtable**

\$200.00 for your Reception

**Chair Cover with Sash \$4 per chair**

**Trio of Floating Candle Centerpieces \$15 per table**

**Late Night Snacks**

Featuring Bennigan's Party Platters

**VIP Lounge After Party**

Reserve the VIP Lounge in Bennigan's after your reception for only \$250 in food and beverage



## *Butler Passed Appetizers*

Choose (3) for Pearl Package

Chicken Tempura  
Chicken Quesadilla Trumpet  
Chicken Satay with Pineapple  
Sesame Chicken  
Beef or Chicken Wellington  
Meatballs in BBQ Sauce

Grilled Italian Sausage Bites  
Mini Egg Rolls with Plum Sauce  
Tomato Mozzarella Skewers  
Goat Cheese & Tomato Triangles  
Mini Spanakopita  
Bruschetta with Fresh Tomato & Basil

### **Cold**

Antipasto Skewer	\$ 2.40 each
Bruschetta with Fresh Tomato & Basil	\$ 1.50 each
Tomato & Fresh Mozzarella Skewers	\$ 1.80 each
Shrimp & Avocado Canapé	\$ 1.90 each
Shrimp Cocktail	\$ 2.40 each
Hummus & Veggie Shooters	\$ 1.50 each

### **Hot**

Artichoke Beignet	\$ 2.00 each
Assorted Mini Gourmet Pizzas	\$ 2.10 each
Bacon Wrapped Scallops	\$ 2.20 each
Beef or Chicken Wellington	\$ 2.00 each
Buffalo Wings with Ranch Dressing	\$ 2.00 each
Coconut Chicken	\$ 1.40 each
Grilled Italian Sausage Bites	\$ 1.40 each
Goat Cheese & Tomato Triangles	\$ 1.85 each
Maryland Crab Cakes	\$ 2.00 each
Meatballs in BBQ Sauce	\$ 1.40 each
Mini Egg Rolls with Plum Sauce	\$ 1.40 each
Mini Spanakopita (Spinach in Fillo Triangles)	\$ 1.65 each
Mushroom Caps Stuffed with Crabmeat	\$ 2.00 each
Chicken Satay	\$ 1.40 each
Shrimp Tempura	\$ 2.20 each
Spicy Chicken Quesadillas	\$ 1.40 each
Teriyaki Beef Brochette	\$ 2.00 each
Vegetarian Quesadillas	\$ 1.40 each
Vietnamese Meatball	\$ 2.00 each

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## Bar Packages

	<b>House Brands</b>	<b>Premium Brands</b>	<b>Superior Brands</b>
<b>Cocktails</b>	Bellow Vodka Bellow Rum  McCormick Gin Bellow Bourbon Stuart Scotch Distillers Whiskey	Smirnoff Vodka Bacardi Rum  Beefeater Gin Seagrams 7 Dewars Scotch Jack Daniels Whiskey Christian Brothers Brandy DeKuyper Amaretto	Absolute Vodka Bacardi Rum Captain Morgan Spiced Rum Tanqueray Jim Beam Chivas Regal Johnnie Walker Black Jack Daniels Crown Royal Christian Brothers Brandy Amaretto DiSoronno
<b>Wine</b>	White Zinfandel Merlot Cabernet Chardonnay	White Zinfandel Merlot Cabernet Chardonnay	White Zinfandel Merlot Cabernet Chardonnay
<b>Domestic Beer</b>	Miller Lite Miller Genuine Draft	Choice of Two: Miller Lite Miller Genuine Draft Budweiser Bud Light	Choice of Two: Miller Lite Miller Genuine Draft Budweiser Bud Light
<b>Imported/Specialty Beer</b>			Choice of Two: Heineken Amstel Light Corona New Castle George Killian's

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