

Contact Email: Sales@hichicagonw.com

Congratulations!

Dear Newly Engaged,

Congratulations on your engagement and thank you for considering the Holiday Inn Hotel & 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 grand ballroom is handicap accessible and accommodates up to 250 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 Hotel & Suites Chicago Northwest



All Wedding Packages Include

Wedding Menu Tasting for the Bride and Groom
Champagne Toast for You and Your Guests
Regular & Decaffeinated Coffee Station
White Floor Length Linen & White Linen Napkins
Mirror Tiles with Three Votive Candles
Dance Floor

Head Table on Risers with Backdrop
Banquet Captain, Professional Bartender and Service Staff
Complimentary Guest Parking

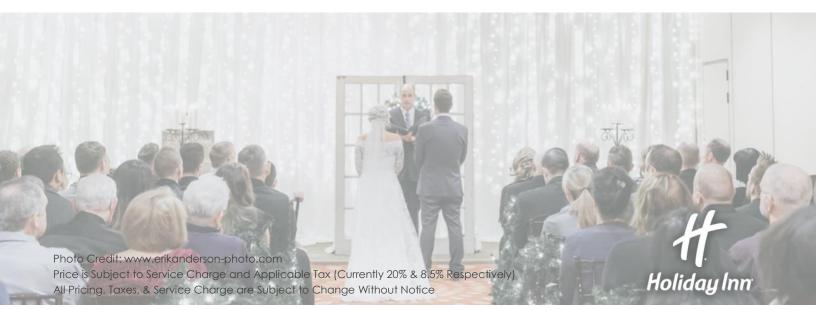
Discounted Accommodations for your Wedding Guests

Overnight Accommodations for the Bridal Couple with Breakfast

Complimentary Cake Cutting and Service

** Onsite Wedding Coordinator for the Day Of **

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OPEN BAR

Four Hours, House Brands Selection

HORS D' OEUVRES

Three Butler Passed Hors D' Oeuvres

- OR -

Cheese Display
Seasonal Diced Fruit & Berries Display

FOUR COURSE DINNER

Soup, Salad, Entrée and Ice Cream (Vanilla or Chocolate)

UNLIMITED WINE SERVICE

Red and White Wine Poured at Each Table During Entrée Course

FIRST YEAR ANNIVERSARY PACKAGE

Complimentary Stay with Chilled Champagne & Breakfast for Two

VENDOR MEALS

Up to Two Complimentary Vendor Chicken Meals

\$75.00 PER PERSON

BUFFET OPTION:

\$5 ADDITIONAL PER PERSON

Photo Credit: www.erikanderson-photo.com

Price is Subject to Service Charge and Applicable Tax (Currently 20% & 8.5% Respectively)

All Pricing, Taxes, & Service Charge are Subject to Change Without Notice





OPEN BAR

Five Hours, Premium Brands Selection

HORS D' OEUVRES

Three Butler Passed Hors D' Oeuvres
Cheese Display
Seasonal Diced Fruit & Berries Display
Watermelon Carvings of Bride & Grooms Initials

FIVE COURSE DINNER

Soup, Salad, Intermezzo, Entrée and Ice Cream (Vanilla or Chocolate)

UNLIMITED WINE SERVICE

Red and White Wine Poured at Each Table During Entrée Course

CHAIR COVERS

Chair Covers | Choice of Color and Tie

CUSTOMIZED UP - LIGHTING

Assortment of colors to choose from

FIRST YEAR ANNIVERSARY PACKAGE

Complimentary Stay with Chilled Champagne & Breakfast for Two

VENDOR MEALS

Up to Four Complimentary Vendor Chicken Meals

\$85.00 PER PERSON

BUFFET OPTION:

\$5 ADDITIONAL PER PERSON

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OPEN BAR

Six Hours, Superior Brands Selection

HORS D' OEUVRES

Three Butler Passed Hors D' Oeuvres
Cheese Display with Seasonal Diced Fruit & Berries
Watermelon Carvings of Bride & Grooms Initials

FIVE COURSE DINNER

Soup, Salad, Intermezzo, Entrée and Ice Cream & Chef's Choice of a Complimentary Sweets Table

UNLIMITED WINE SERVICE

Red and White Wine Poured at Each Table During Entrée Course

LINEN

Chair Covers | Choice of Color and Tie | Napkin & Table Runner

LATE NIGHT SNACKS

Complimentary Late Night Snacks Featuring Bennigan's Party Platters

FIRST YEAR ANNIVERSARY PACKAGE

Complimentary Stay with Champagne, Dinner & Breakfast for Two

VENDOR MEALS

Up to Four Complimentary Vendor Chicken Meals

\$95.00 PER PERSON

BUFFET OPTION:

\$5 ADDITIONAL PER PERSON

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POULTRY SELECTIONS

BRAISED CHICKEN

Marinated Airline Style Breast Served with Red Wine, Thyme Sauce

CHICKEN FLORENTINE

Boneless Breast of Chicken Stuffed with Spinach Onion & Cheese with Bechamel Sauce

ARTICHOKE CHICKEN

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

CHICKEN MARSALA

Pan Seared Chicken Breast with Sauteed Mushroom and Marsala Wine Sauce

CHAMPAGNE CHICKEN

Dredged & Sauteed 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 Tomato Caper Butter Sauce

TARRAGON CHICKEN

Grilled Marinated Chicken Breast with Creamy Tarragon Sauce

BEEF SELECTIONS

LONDON BROIL

Grilled & Sliced Marinated Tri-Tip with Bordelaise Sauce

SLOW ROAST PRIME RIB (\$5 additional)

Traditional Favorite Served with Natural Juices and Roasted Garlic

FLAT IRON STEAK (\$5 additional)

Grilled Top Sirloin Steak Served with Shitake Mushroom Demi-Glaze

FILET MIGNON (\$7 additional)

Seared Herb Marinated Filet Served with a Merlot Wine Reduction Sauce

ROASTED BEEF TENDERLOIN (\$7 additional)

Perfectly Roasted Sliced Tenderloin with Peppercorn Sauce

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Entree Selections Continued...
SEAFOOD SELECTIONS

BAKED TILAPIA

Baked with white wine, butter and served with Garlic-herb lemon sauce

TERIYAKI SALMON

Pan Seared & Served with an Teriyaki Sesame and Orange (\$3 additional)

MAPLE SALMON

Seared Atlantic Salmon with Maple-Bacon Gastrique Sauce (\$3 additional)

SAUTÉED SHRIMP SCAMPI

Sautéed in Olive Oil Garlic Lemon Topped with Cream Sauce & Parmesan Cheese (\$3 additional)

PAN SEARED WALLEYE FILLET

Smothered with Tomato & Sambuca Cream Sauce (\$5 additional)

COCONUT LOBSTER

4oz Lobster Tail with Lemon Coconut Butter Sauce (Market Price)

VEGETARIAN SELECTION

STUFFED PORTOBELLO MUSHROOM

With Herb- Boursin Cheese over Garlic Mash Potatoes

Drizzled with Balsamic Glaze

PASTA PRIMAVERA

With Sautéed Seasonal Vegetables Topped with Basil Marinara & Parmesan Cheese

VEGAN OPTION

TERIYAKI VEGETABLE STIR-FRY

With Noodles and Fried Tofu

CHILDREN'S MEAL

(Children 10 and Under)
Fruit Cup
Chicken Strips and French Fries
Ice Cream

\$26.00 PER CHILD

DUET (SURF N' TURF)

(\$5.00 additional)

Select Two of the Following Above Items

Duet is served 1/2 portion of chosen items

Price is Subject to Service Charge



SOUP SELECTIONS

Select One of the Following

Cream of Asparagus | Chicken Tortilla Soup | Cream of Mushroom | Tomato Basil Soup (GF)

Potato Leek Soup | Italian Wedding Soup | Cream of Chicken and Rice Soup | Chicken Noodle Soup | Broccoli Cheddar

Encroute Style—\$5 Additional

(Soup Cup Encrusted with Puff Pastry)

SALAD SELECTIONS

(Select One of the Following)

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

Caesar Salad with Croutons Tomato & Grated Parmesan Cheese, Dressing Served on Side

SPECIALTY SALADS

Wedge Salad with Blue Cheese Dressing, Bacon ,Tomato & Toasted Sliced Baguette (\$2 additional)

Rainbow Beets Salad

Tender Assortment of Beets Marinated in Balsamic Vinaigrette
Baby Arugula & Crumbled Goat Cheese (\$4 additional)

Bacon Spinach Salad
Baby Spinach topped with Bacon, Red Onions, Chopped Eggs & Tomato with a Warm Bacon Dressing
(\$4 Additional)

SIDE SELECTIONS

STARCH

(Select one of the Following)

Signature Truffle Duchess Potato (\$1 additional)

Garlic Parmesan Mashed Potatoes

Baked Yukon Gold & Herbs Potatoes

Parmesan Roasted Red Potatoes

Dauphinoise Potatoes

Signature Rice Pilaf

VEGETABLE

(Select one of the Following)
Mixed Seasonal Vegetables

Fresh Green Beans

Baby Carrot & Asparagus

Broccoli Florets

Zucchini & Yellow Squash

Cauliflower Vegetable Mix

Roasted Maple Bacon Brussel Sprout (\$1 additional)

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(Select Three of the Following)

Chicken Tempura	Chicken Satay Skewer	Beef or Chicken Wellington	
Chicken Quesadilla Trumpet	Sesame Chicken	Meatballs in BBQ Sauce	
Grilled Italian Sausage Bites	Mini Egg Rolls with Plum Sauce	Tomato Mozzarella Skewers	
Cozy Shrimp Roll	Mini Spanakopita	Bruschetta with Fresh Tomato & Basil	

HOT	QUANTITIES OF 50		COLD	QUANTITIES O	F 50
Artichoke Beignet	\$ 1	10	Antipasto Skewer		\$ 145
Bacon Wrapped Scallop	\$ 13	55	Bruschetta with Fresh To	omato & Basil	\$ 100
Beef or Chicken Wellington	\$ 13	35	Tomato & Fresh Mozzar	ella Skewers	\$ 125
Buffalo Wings with Ranch Dressi	ng \$1	10	Shrimp & Avocado Car	napé	\$ 125
Sesame Chicken Strips		10	Shrimp Cocktail		\$ 135
Coconut Shrimp	\$ 18	<mark>55</mark>	Prosciutto & Melon Skewers		\$ 120
Grilled Italian Sausage Bites	\$ 1	10	Hummus & Veggie Shooter		\$ 120
Meatballs in BBQ Sauce	\$1	15			
Mini Egg Rolls with Plum Sauce	\$ 10	00	ASSORTMENT O	F IMPORTED & DO	OMESTIC
Mini Spanakopita (Spinach in Pl	hyllo Triangles) \$ 10	00	CHEE	SE & CRACKERS	
Chicken Satay Skewer	\$ 1	10	\$ 6 per person		
Cozy Shrimp Roll	\$ 15	55		3)	
Spicy Chicken Quesadillas	\$ 1	10	SEASONAL SLIC	ED FRESH FRUIT I	DISPLAY
Teriyaki Beef Brochette	\$ 13	35	195		
Vegetarian Quesadillas	\$ 10	00	P	6 per person	
Crab Rangoon	\$ 17	15	The state of the s		

ANTIPASTO

Genoa Salami, Prosciutto, Ham, Turkey, Swiss, Provolone Cheese, Marinated Fresh Vegetables & Olives. Sliced Italian Bread

Small (Serves 20) \$150.00 Medium (Serves 40) \$200.00 Large (Serves 60) \$225.00

GARDEN VEGETABLE & RELISH TRAY

Selection of Fresh Cut Vegetables & Relishes Served with Ranch Dip Small (Serves 20) \$150.00 Medium (Serves 40) \$200.00 Large (Serves 60) \$225.00 # Holiday Inn





COCKTAILS	HOUSE BRANDS	PREMIUM BRANDS	SUPERIOR BRANDS
The state of the s	House Vodka	Absolut Vodka	Tito's Vodka
	House Rum	Bacardi Rum	Ketel One Vodka
		Beefeater Gin	Bacardi Rum
	House Tequila	Seagram's 7	Captain Morgan Spiced Rum
	House Gin House Scotch	Jim Beam	Tanqueray
		Dewar's Scotch	Chivas Regal
		Jack Daniels Whiskey	Johnnie Walker Black
	House Whiskey	Jose Cuervo Tequila	Crown Royal
	The Date of	Christian Brothers Brandy	Maker's Mark
	100 B	DeKuyper Amaretto	Patron
			Don Julio
			Christian Brothers Brandy
			Amaretto DiSoronno
WINE	Merlot	Merlot	White Zinfandel
	Cabernet	Cabernet	Merlot
		\$16300.37	Cabernet
	Chardonnay	Chardonnay	Red Blend
	White Zinfandel	White Zinfandel	Chardonnay
		Pinot Grigio	Pinot Grigio
	7 12		Moscato
	14 1 2	- 12 65 0	Rose
DOMESTIC BEER	Select Two	Select Three	Select Four
	Bud Lig <mark>ht Budweiser <i>I</i></mark>	Miller Lite Coors Light MGD	Miller Highlife Mich Ultra
IMPORT/CRAFT BEER	Select Two	Select Three	Select Four
Heineken Corona N	Modelo D <mark>omaine Dupa</mark> g	e (C) Anti-Hero IPA (C) Stell	la Blue Moon Killian's Guinness

Bar Enhancements

BAR UPGRADE FROM HOUSE TO PREMIUM

\$7 per person

ICE CARVING

Starting At \$650.00 Each

BAR UPGRADE FROM PREMIUM TO SUPERIOR

\$8 per person

ADDITIONAL HOUR FOR BAR

\$8 per person

SIGNATURE DRINKS

Let us know your Favorite Beverage!

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CEREMONY

Theater Style Set-up. After the "I Do's" join the newlyweds for their Cocktail Hour Reception in our Pre-Function Area, where our Bartenders will be waiting with your beverage of choice. Doors will be closed during Ceremony for privacy. *Starting add-on at \$1,800.

RECEPTION

The Holiday Inn Elgin features an exclusive Grand Ballroom with Pre-function space that creates a romantic ambiance for your reception, whether traditional, elegant, playful or a style of your own. Our Grand Ballroom Accommodates 250 guests comfortably.



Hotel fully handicap accessible.

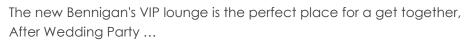


CRYSTALS

Accommodates up to 75 people comfortably. Perfect location for a private Rehearsal Dinner or Bridal Shower.

VIP LOUNGE @ BENNIGAN'S

An upbeat and relaxing place to kick back and experience the genuine spirit of Irish Hospitality while enjoying craveable, crowd pleasing food and a bountiful selection of ice cold beers, specialty drinks and wines.



11am –12 am | Accommodates 35 – 40 people comfortably.



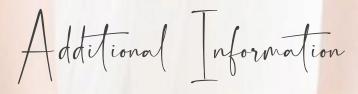


INDOOR POOL & PATIO

Our indoor swimming pool is a welcome oasis for relaxing, completing a work-out or splashing with the kids. Don't let the cold weather outside force you put away your swim suit. It can be Summer all year long in our pool. (no lifeguard on duty)

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DEPOSITS & PAYMENTS

A \$1,500.00 non-refundable deposit is required with the signed copy of the contract to guarantee the date & time of your event for all social events. A Second deposit is 50% of the committed revenue and is due 6 months prior to the event. A final payment is due 2 weeks prior to the event, payment must be made cash, cashier's check and or credit card, no personal checks will be accepted for final payment.

SERVICE FEE & TAXES

All pricing listed is subject to applicable sales tax & service charge (currently 8.5% & 20% respectively) & are subject to change without notice.

CONFIRMATION

Please return signed contract & deposit within five business days of booking your function to avoid the release of reserved space.

FOOD & BEVERAGE MINIMUMS

All minimums are stated on the contract, you are committed to a food and beverage minimum for your event determined by the requested space, date and time. Minimums only apply to food and beverage this does not include equipment rental, room rentals, tax nor service charge. In the event that there hosted food and beverage sales do not meet the specified minimum, client is responsible for the difference.

OUTSIDE FOOD & BEVERAGE

All food & beverage must be provided by the hotel. Food & liquor may **not** be brought in by an outside company without approval by your sales manager. No food items may be removed from the event.

GUARANTEES

A final confirmation of attendance or "guarantee" is required 2 weeks prior to your event. The guarantee can be increased within the 2 week time period but cannot be decreased.

MENUS

Vegetarian, Vegan or Dietary Request meals are available upon request. Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order.

DISPLAYS

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult the Catering Department for assistance in displaying of all materials. Clean up charges (\$250.00) may be applicable for items left behind.



495 AIRPORT ROAD ELGIN IL, 60123 | 847.488.9000