



WEDDINGS



Hilton
Orrington/Evanston

SIMPLY PUT...

OUR WEDDING PACKAGE INCLUDES:

A Selection of Passed Hors d'Oeuvres

A Four Hour 'Select Bar' Package

Complete Wine Service with Dinner

An Elegant Tasting for Four People

A Three Course Dinner Including Your Choice
of Soup or Salad, Entrée and Wedding Cake

COMPLIMENTARY SERVICES FOR WEDDING

GUESTROOMS

Changing Rooms for Both Men
and Women in Bridal Party to be
used on the Day of Wedding

A Suite for Bride and Groom
on their Wedding Night

Guestrooms for the Parents of the
Bride and the Parents of the Groom
to be used on the Wedding Night

Special Guest Room Rates
for Friends and Family

MISCELLANEOUS

Floor Length Italian Linen with
Matching Napkins — White and Ivory

Five Votive Candles and Framed
Table Numbers on Each Table

Complimentary Stage and Dance Floor

Complimentary Set-up and Breakdown

Room Rental Waived for All Events

RECEPTION

HOT HORS D'OEUVRES

Select a total of 5 pieces

Spanokopita

Mini Crab Cakes with Chipotle Remoulade

Goat Cheese Stuffed Artichoke Beignets
with Tomato Basil Butter

Mini Potato Pancakes
with Creme Fraiche and Salmon Caviar

Mushrooms Stuffed with Goat Cheese,
Creamed Spinach and Tomato Concasse

Vegetable Spring Rolls
with Ponzu Soy Dipping Sauce

Chicken Cashew Spring Rolls
with Pineapple Sesame Glaze

Korean BBQ Chicken Sateys
with Plum Sauce

Chicken, Fig and Tomato Kabobs
with Fig Balsamic Chicken Demi

Gorgonzola and Fig Pizettes

Tomato Basil Bisque
with mini Grilled Cheese

Smoked Chicken and Pistachio Lady's Purses

Bacon Wrapped Chicken Tenders
with Red Pepper Coulis Dipping Sauce

Bacon Wrapped Dates Stuffed
with Goat Cheese or Almond

Asian Mango Chicken Roulades
with Soy Sesame Glaze

Petite Macaroni and Cheese Bites

Mini Beef Franks Wrapped in Puff Pastry

Mini Beef Tenderloins in Puff Pastry
with Whole Grain Mustard Demi Cream

ENHANCEMENTS

(add \$3 each)

Mini Beef Tenderloin Sliders with Caramelized Onions and Blue Cheese on Brioche

Lamb Lollipops with Rosemary Dijon Demi Glace

Coconut Lobster Skewers with Jalapeno Mint Glaze

Truffled Steak on Parmesan Tuilles with Chive Cream Cheese

COLD HORS D'OEUVRES

Fresh Fruit Kabobs
with Honey Orange Yogurt

Smoked Salmon Rosettes on Pumpernickel
with Cream Cheese, Caper and Red Onion

Antipasto Skewers with Marinated
Fresh Mozzarella, Sun-Dried
Tomato and Artichoke Heart

Smoked Salmon Mousse
on Cucumber Wheels

Grilled Shrimps with Mango Salsa

Blackened Chicken Crostinis
with Avocado Mousse

Smoked Mozzarella Canapes
with Sun-Dried Tomato and Pesto

Tomato Basil Crostinis

Chilled Watermelon Squares topped
with Goat Cheese Crumbles and
Pistachio Dust (spring and summer only)

Chilled Strawberry and Brie Crostinis

ENHANCEMENTS

(add \$3 each)

Chilled Scallop Lollipops with Tarragon Citrus Aioli

Smoked Salmon and Herbed Cream Cheese Lollipops

California Rolls with Soy Sauce, Pickled Ginger and Wasabi

Jumbo Lump Crab Ceviche Shooters

Food Stations for your Reception

RAVIOLI

\$18 per person

Choice of 2 Ravioli

Vegetable Melange

Smoked Chicken
with Cheddar and
Mascarpone

Veal Florentine

Portobello Mushroom
with Porcini

Roasted Gilroy Garlic
and Spinach

Choice of 2 Sauces

Tomato Basil Marinara

Herb and Garlic Oil

Wild Mushroom Alfredo

Spicy Tomato Vodka Cream

Basil Pesto Cream

Herbed Goat Cheese Cream

Station to Include:

Garlic Parmesan Breadsticks, Shaved Parmesan Cheese,
Chiffonade of Basil, Crushed Red Pepper Flakes, Sun-Dried
Tomatoes and Roasted Garlic Cloves

Chef: \$150

SLICED AND ROASTED GARLIC AND ROSEMARY STUDED TENDERLOIN OF BEEF

\$400

with Caramelized Shallots,
Roasted Garlic Aioli and Mini
Pretzel Rolls

Each order serves 30 people

Chef: \$150

SUSHI STATION

\$20 per person

Assortment of Sushi Rolls, Nigiri and Sashimi accompanied by Steamed Edemame, Pickled Ginger, Wasabi and Soy Sauce

*Based on 3 pieces per person
Chef: \$250*

SEARED TUNA LOIN

\$300

Carving Station of Sushi Grade Wasabi and Panko Crusted Tuna Loin with Brioche Silver Dollar Rolls, Soy Sesame Glaze, Petite Peppercress and Cucumber Mirin Salad

*Each loin serves 25 people
Chef: \$150*

TAPAS DISPLAY

\$18 per person

Hummus with Pita Chips and Olives

Choice of 2 hot items

Bacon (or Turkey Bacon) Wrapped Dates stuffed with Goat Cheese in Pepper Coulis

Meatballs in Sherry Tomato Sauce

Mussels with Garlic and Cilantro White Wine Broth

Chorizo and Potato Fritata Squares

DINNER

Choice of Soup or Salad

SOUPS

Lobster Avocado Vichyssoise topped with Frizzled Leeks

Pumpkin Crab Bisque scented with Brandy and Vanilla Bean, finished with Lump Crab Meat and Snipped Chives (fall and winter only)

Wild Mushroom Puree finished with Thyme, Cream and Sherry

Lobster Bisque finished with Brandy, Fresh Lobster Meat and garnished with Chives

Lemongrass Chicken Consomme garnished with Brunoise of Red Pepper, Julienne of Shiitake Mushrooms and Poached Chicken Breast

Roasted Red Pepper and Tomato Bisque finished with Cream served with a Mini Heart Shaped Boursin Grilled Cheese

Smoked Corn Chowder accented by Roasted Red Pepper, Red Potatoes, Cream with Roasted Red Pepper Puree Garnish

SALADS

Wedge Salad of Iceburg Lettuce, Grape Tomatoes, Crumbled Maytag Blue Cheese, Chopped Bacon and Herbed Parmesan Croutons, Herb Vinaigrette

Caprese Salad of Thick Sliced Red, Yellow and Green Heirloom Tomatoes layered with Fresh Mozzarella, Shaved Red Onion and Chiffonade of Basil with Basil Oil and Aged Balsamic (summer and early fall only)

Bibb Lettuce, Lola Rossa and Frisse Bundle with Julienne of Asian Pear and Sesame Brittle, Orange Balsamic Vinaigrette

Bibb and Frisse Lettuce Bundle with Julienne of Granny Smith Apples, Dried Cranberries, Feta Cheese Crumbles and Herbed Focaccia Crostini with Red Wine Vinaigrette

Caesar Salad of Traditional Chopped Hearts of Romaine, Tomato Focaccia Croutons and Shaved Parmesan Cheese with Traditional Creamy Caesar Dressing

Raddichio Lettuce Cups filled with Baby Mixed Greens, Mixed Berries, Candied Almonds and Crumbled Goat Cheese, Pomegranate Balsamic Vinaigrette (best berry selection is available in summer)

Napoleon of Red and Yellow Beets with Goat Cheese on a bed of Baby Arugala with Toasted Walnuts, Sherry Walnut Vinaigrette (fall and winter only)

Romaine Wedge, Shredded Smoked Gouda Cheese, Dried Cherries, Spiced Pecans with Champagne Herb Vinaigrette

APPETIZER COURSES

(add \$6 for upgrade)

Sautéed Potato Gnocchi with Braised Pistachio Nuts, Caramelized Shallots, Goat Cheese and Roasted Root Vegetables (fall and winter only)

Sautéed Potato Gnocchi with Grape Tomatoes, Wilted Arugala, Caramalized Fennel and Shaved Parmesan Cheese (spring and summer only)

Wild Mushroom Roulade rolled in Flaky Puff Pastry over Sherry Garlic Jus Lié

Seared Jumbo Scallop over Spinach Risotto with a Roasted Carrot Coulis

Basil Stuffed Jumbo Shrimp Wrapped in Proscuitto over Chipotle Barbeque

Entrée Selections

FARM FRESH CHICKEN

\$105

Dijon and Sage Marinated French Chicken Breast with Tomato Sage Cream

Bleu Cheese and Fig Stuffed Chicken Breast with Almond Cream

Porcini Crusted Chicken Breast with Merlot Shallot Reduction

Rosemary and Panko Crusted Chicken Breast with Dijon Demi Glace with Cream

Pistachio Crusted Chicken Breast with Saffron Chicken Jus

Chicken Breast Stuffed with Red Wine, Rehydrated Apricots and Brie Cheese with Pistachio Chicken Jus

Provencale stuffed Chicken Breast (Kalamata Olives, Tomatoes, Garlic, Basil and Panko Breadcrumbs) with Balsamic Fig Demi

Arugula Walnut Pesto Marinated Chicken Breast with Whole Grain Mustard Demi Cream

FROM THE SEA

\$105

Grilled Salmon with Green Tea Honey Glaze

Arugula Walnut Pesto Seared Chilean Sea Bass, Roasted Red Pepper Cream *(add \$18)*

Potato Horseradish Crusted Salmon with Chive Cream

Jumbo Lump Crabcake scented with Cilantro, Lime and Avocado Relish *(add \$18)*

Basil and Ground Pinenut Grilled Salmon with Tomato Basil Jus

Citrus, Dijon and Chive Seared Grouper, Truffle Butter *(add \$20)*

Seared Lake Trout with Tomato Herbed Beurre Blanc (spring – fall, *add \$10*)

Tomato Poached Halibut with Caramelized Fennel, Onion and Tomato Ragout *(add \$15)*

Seared Arctic Char with White Wine Lemon Butter and Herbs *(add \$10)*

Macadamia and Coconut Crusted Mahi Mahi, Jalapeno Mint Glaze *(add \$15)*

BUTCHER BLOCK

\$125

Gorgonzola Crusted Filet of Beef (7oz)
with Caramelized Shallot Brandy Demi

Seared Filet of Beef (7oz) with Wild
Mushroom Ragout

Herb Crusted Rack of Lamb
with Edemame Mint Cream

Seared Veal Rack Sirloin Chop (12oz) with
Roasted Garlic, Dijon Cream and Morels
(morels – spring only, *add \$12*)

Grilled NY Strip Steak (10oz) with Roasted
Garlic Gorgonzola Maitre d'Hotel Butter
(*add \$10*)

Grilled Cowboy Ribeye Steak (16oz),
Chipotle Demi Glace Cream and Frizzled
Onions (*add \$12*)

DUETS

\$127

Petite Grilled Salmon and Arugula Walnut
Pesto Marinated French Chicken Breast,
with Whole Grain Mustard Demi Cream

Grilled Filet of Beef Tenderloin (4oz)
with Chipotle Demi Cream, Petite Crab
Cake and Avocado Relish (*add \$8*)

Panko and Herb Crusted Mahi Mahi, and
Grilled Petite Filet of Beef Tenderloin with
Hollandaise Sauce or Creamy Puree of
Caramelized Fennel and Roasted Tomato
(*add \$5*)

Rosemary and Panko Crusted Chicken
Breast and Grilled Petite Filet of Beef
Tenderloin with Dijon Demi Glace and
Cream (*add \$2*)

MEAT FREE OPTIONS

\$100

Eggplant Napoleon with Panko Breaded Eggplant Medallions, Wilted Arugala, Ricotta Cheese, Roasted Red and Yellow Peppers, Fresh Mozzarella Cheese and Tomato Basil Coulis (spring and summer only)

Gnocchi, Braised Porcini Mushrooms, Cannellini Beans, Pistachios, Caramelized Shallots, Roasted Red and Yellow Bell Peppers and Goat Cheese

Roasted Root Vegetable Risotto with Tender Arborio Rice, Goat Cheese, Butternut Squash, Turnips, Rutabega, Thumbelina Carrots, Cinnamon and Nutmeg (fall and winter only)

Chili Garlic Grilled Tofu Steak, Black Bean Cilantro Pancake, Baby Bok Choy, Roasted Baby Carrots, Grilled Asparagus with Soy Sesame Glaze (vegan)

SIDE DISHES FROM THE EARTH

Our Executive Chef will make seasonal selections to accompany your entrée from the following list

Shiitake Whipped Potatoes

Roasted Fingerling Potatoes

Yukon Gold and Sweet Potato Daupinoise

Whipped Yukon Gold Potatoes

Whipped Purple Potatoes

Parmesan Polenta Cake
with Tomatoes, Garlic and Scallions

Herbed Panko Crusted Portobello
Mushroom Wedges

Israeli Cous Cous

Mediterranean Cous Cous

Truffled Mac and Cheese (*add \$3*)

Chive and Cheddar Potato Brulee (*add \$3*)

Savory Portobello Mushroom
Bread Pudding (*add \$4*)

Baby Carrots

Multi-Colored Baby Carrots
finished with Herbed Butter

Grilled Asparagus

Haricots Verts

Roasted Baby Root Vegetables
(fall and early winter only)

Herb Goat Cheese Risotto

Grilled Vegetable Stacks

Baby Bok Choy with Grilled Red
and Yellow Bell Peppers

Herb Crusted Roma Tomato

Baby Carrots and Asparagus
wrapped in Leek (*add \$2*)

Haricots Verts in a Zucchini Ring (*add \$2*)

Sweet Ending

WEDDING CAKES

Take the Cake and Sarah's Pastries and Candies are the exclusive wedding cake suppliers for the Hilton Orrington/Evanston.

Tasting appointments may be arranged with one supplier only.

Take the Cake
1635 West Walnut Street
Chicago, IL 60612
Ms. Mary Winslow
312-850-4530
www.takethecake.com

Sarah's Pastries and Candies
70 East Oak Street
Chicago, IL 60611
Ms. Sarah Levy
312-664-6223
www.sarahscandies.com

A LA CARTE ITEMS

Chocolate Temptation Pops
Dark Molasses Caramels Dipped in Rich Belgian Chocolate
\$6 each

Frivolities
Slivered Almonds, Pistachios and Pecans dredged in Milk, White and Dark Belgian Chocolate
\$40 per pound – 30 pieces per pound

Chocolate Dipped Marshmallow Pops
\$3 each

Jumbo Fudge Brownies
\$4 each

Fresh Baked Chocolate Chip Cookies
\$2.50 each

Macaroons
Assorted Flavors
\$20 per dozen

Assorted Large Cupcakes
Vanilla, Chocolate Swirl, Chocolate Mint, Carrot or Red Velvet
\$3.50 each

Assorted Mini Cupcakes
Vanilla, Chocolate Swirl, Chocolate Mint, Carrot or Red Velvet
\$1.50 each

Sliced Fruit Display
\$4 per person

Berry Bowls
\$60 per bowl – serves 15 people

Infused Fruit Bowls
Mojito Watermelon, Vanilla Bean Pineapple, Honey Orange Cantaloupe or Star Anise Orange-Honeydew
\$5.50 per person

CREPES

\$20

Delicate Crepes finished in your choice of 2 sauces and 4 toppings, and topped with Vanilla Bean Gelato

Suzette: Grand Marnier, Orange Zest and Juice, Butter and Sugar

Romanoff: Crème de Cassis, Mixed Berries, Sugar and Butter

Normandie: Brandy, Apples, Cinnamon, Sugar and Butter

Topping selections include:

Whipped Cream, Slice Strawberries, Macerated Berries, Orange Supremes, Nutella, Chocolate Chips, Sweetened Whipped Cream Cheese, Toasted Sliced Almonds

Chef: \$150

BANANAS FOSTER

\$15

Ripe Sliced Bananas Flambéed with Rum in a Rich Sauce of Brown Sugar, Butter, Cinnamon, Orange Zest and Juice served over Vanilla Bean Gelato

Chef: \$150

CHOCOLATE FEVER

\$18

Mini Flourless Chocolate Cakes, Death By Chocolate Tear Drops, Mini Chocolate Petit Fours, Dark Chocolate Truffles, Chocolate Pecan Diamonds, Mini Chocolate Chip Cheesecakes

Based on 5 pieces per person

PIES A LA MODE

\$15

Individual Lattice and Crumb Topped Pies filled with an assortment of fruits to include Apple, Cherry, Blueberry and Peach. Ice Cream Choices include Vanilla Honey Gelato, Vanilla Blueberry Gelato, Chocolate Brandy Gelato served with Whipped Cream, Brandied Berries

Must order for minimum of 50 people

Attendant: \$75

FRUIT EXPLOSION

\$15

Key Lime Tartlets, Raspberry Torte Friandises, Lemon Curd Tartlets, Mango Tear Drops, Raspberry Truffles, Guava Lime Friandises

Based on 4 pieces per person

SORBETTO SAMPLERS

\$14

Choice of 3 items

Basil Lemon, Fresh Coconut, Mango, Campari Grapefruit, Wild Berry

Toppings to include:

Chilled Mango Soup, Chilled Berry Soup, Chantilly Cream finished with Grand Marnier, Brandied Berries, Tiny Diced Exotic Fruits (when in season), Sliced Strawberries, Toasted Coconut, Grapefruit Segments

Must order for minimum of 25 people

Attendant: \$75

Late Night Stations

SNACK ATTACK

\$14

Choice of 3 Snacks

Mini Cheese Burgers
with Shredded Lettuce, Pickles and Roma
Tomatoes

Mini Bagels
with Whipped Cream Cheese

**Mini Grilled Swiss and Cheddar Cheese
Sandwiches**

Mini Macaroni and Cheese Bites

Mini Hot Dogs
with Mustard, Chopped Onions and Relish

Mini Reubens
with 1000 Island Dressing

Butler passed or buffet displayed

FRENCH FRY BAR

\$7

Curly Fries, Sweet Potato Fries and Waffle
Fries with Warm Cheddar Cheese Sauce,
Ketchup and Chipotle Mustard Aioli

Served in Individual Bags

DELI PRETZELS

\$6

Served with Whole Grain Mustard and
Warm Cheddar Cheese Sauce

GOURMET JUMBO STUFFED PRETZELS

\$8

Herbed Cream Cheese Stuffed and Grilled
Cheese Stuffed Pretzels. Inquire for
Additional Flavor Selections

ROOT BEER FLOAT STATION

\$5

Root Beer, Vanilla Bean Ice Cream
and Whipped Cream

Attendant: \$75

ICE CREAM SOCIAL

\$12

Choice of 3 Ice Creams

Vanilla, Chocolate, Strawberry, Cookie
Dough, Mint Chocolate Chip

Topping selections include:

Caramel, Strawberry and Hot Fudge Sauces,
M&M's, Reeses Pieces, Sprinkles,
Peppermint Patties, Heath Bars,
Chopped Nuts and Whipped Cream

Attendant: \$75

CUPCAKE STATION

\$12

Cupcake Choices:

Chocolate on Chocolate, Vanilla
Buttercream on Vanilla Chiffon and Cream
Cheese Frosting on Red Velvet

Topping selections include:

Gummy Bears, M&M's, Reeses Pieces,
Chopped Nuts, Toasted Coconut and
Sprinkles

Attendant: \$75

FROZEN TREATS

\$5

An Assortment of Hagen Daz Ice Cream
Bars and other Frozen Novelties

COOKIES AND MILK

\$6

Fresh Baked Chocolate Chip and Sugar
Cookies with Ice Cold Regular and
Chocolate Milk Chugs

MINI DOUGHNUT HOLES

\$4

Assortment of Doughnut Holes served
with Raspberry Preserves and Hot
Fudge Sauce

Bar Arrangements

A bartender fee of \$100 is applicable for each bar

HOSTED

charged on consumption

- Select Brands – \$6.50
- Premium Brands – \$6.50
- Domestic Beer – \$4.00
- Imported Beer – \$5.00
- House Wines – \$6.50
- Cordials – \$7.00
- Assorted Soft Drinks – \$3.00

SELECT BRANDS BAR PACKAGE

included in wedding package

- Absolut Vodka
- Beefeater Gin
- Bacardi Silver Rum
- J&B Scotch
- Seagram's 7 Whiskey
- Jack Daniels Whiskey
- Jose Cuervo Tequila
- Dewar's White Label Scotch
- Miller Lite
- Amstel Light
- Heineken
- Non-Alcoholic Beer
- Assorted Soft Drinks and Mineral Waters
- Includes a house dinner wine.

PREMIUM BRANDS BAR PACKAGE

(add \$6 for upgrade)

- Grey Goose Vodka
- Ketel One Vodka
- Tanqueray Gin
- Bombay Sapphire Gin
- Chivas Regal Scotch
- Glenlivet Scotch
- Makers Mark Whiskey
- Crown Royal Whiskey
- Captain Morgan Spiced Rum
- Corazon Anejo
- Miller Lite
- Amstel Light
- Heineken
- Non-Alcoholic Beer
- Assorted Soft Drinks and Mineral Waters
- Includes a house dinner wine.