

**Hilton  Orrington / Evanston**

**W E D D I N G S**

*Simply put, our wedding package includes:*

- \*A selection of passed hors d' oeuvres*
- \*A three course dinner including your choice of: soup, appetizer or salad, entrée and wedding cake*
- \*A four hour "select" or "premium" bar package which includes a champagne toast and dinner wine*
- \*Discounted group sleeping rooms*
- \*Complimentary suite for the bride and groom for the night of the event*
- \*Complimentary guest room for parents for the night of the event*
- \*An elegant tasting for 4 people*
- \*Ivory or white floor length linen and coordinating napkins*
- \*5 votive candles per table*
- \*Entire room set up including dance floors, stage, tables, chairs, etc.*

**Hilton  Orrington/Evanston**

**R E C E P T I O N**

*Passed Hors D'Oeuvres*

*Cold*

*Apricot & Boursin Crostini*

★★

*Tomato Confit Bruschetta, Maytag Blue and Kalamata Tapenade*

★★

*Chilled Watermelon, Goat Cheese, Pistachio Dust and Jalapeno Oil*

★★

*Smoked Salmon Mousse in an Herb Roasted New Potato*

★★

*Crab and Mango Salad with Wasabi Aioli on Sesame Cucumber*

★★

*Seared Tuna on a Crispy Wonton with Chili Paste*

★★

*Antipasto Skewer with Marinated Tomato, Fresh Mozzarella, Artichoke  
and Prosciutto*

★★

*Truffle Steak au Poivre on a Parmesan Crisp*

★★

*Fennel Orange Poached Prawn with Tarragon Aioli*

★★

*Smoked Duck Crostini with Mango Pepper Chutney*

★★

*Smoked Chicken with Papaya Relish*

★★

*Portobello Mushroom and Asiago on Crostini*

## *Hot*

*Spanakopita*

★★

*Artichoke Fritters with Green Goddess Sauce*

★★

*“Mini” Potato Pancake with Dollop of Sour Cream and Caviar*

★★

*Vegetable Spring Roll with Ponzu Dipping Sauce*

★★

*White Mushroom Stuffed with Goat Cheese, Creamed Spinach  
and Tomato Confit*

★★

*Peking Duck Roll with Soy Ginger Dipping Sauce*

★★

*Wild Mushroom Beggar’s Purse*

★★

*Crab Cakes with Mango Chipotle Remoulade*

★★

*Dragon Shrimp with Orange Chili Teriyaki*

★★

*Tandoori Chicken Satay*

★★

*Individual Beef Wellington with Port Wine Demi Glace*

★★

*Malaysian Beef Satay with Spicy Peanut Sauce*

★★

*Mini Tofu Taco*

## *Upgraded Options*

*Add \$3.00 per Piece*

*Assorted Sushi Rolls with Soy Sauce and Pickled Ginger*

*\*\**

*Lobster Salad in a Phyllo Cup*

*\*\**

*Seared Jumbo Scallop on a Herb Potato Round with Wasabi Pea Puree*

*\*\**

*Jumbo Coconut Shrimp on a Skewer with Pineapple Mirin Reduction*

*\*\**

*Creole Roasted Rack of Lamb with Mint Julep Reduction*

## *Reception Enhancements*

### *Specialty Stations*

#### *Seafood*

*Cajun Boiled Shrimp, Marinated Crab Claws, Clams, Mussels,  
Fresh Shucked Oysters, Lemon Wedges, Cocktail Sauce, Remoulade Sauce*

*Fresh Horseradish*

*Minimum 50 people*

*\$20.00 per Person*

*\*\**

#### *Smoked Salmon*

*Smoked Ducktrap Salmon, Citrus and Wasabi Caviar with Lemon and  
Chive Crème Fraîche, Capers, Diced Red Onion, Chopped Cornichons,  
Chopped Eggs and Bagels*

*\$16.00 per Person*

Grilled Antipasto

*Marinated Roasted Peppers, Olives, Mushrooms, Asparagus, Eggplant,  
Squash, Tomato, Cured Prosciutto and Salami Served with Walnuts,  
Extra Virgin Olive Oil and Aged Balsamic*

*\$14.00 per Person*

*\*\**

Fondue

*Cheese Fondue Served with Artisan Breads, Assorted Vegetables and Grapes*

*\$12.00 per Person*

*\*\**

Artisan Cheese

*Selection of Imported and Domestic Cheeses with Fresh Fruit  
and Nut Garnish Served with Assorted Breads and Crackers*

*\$12.00 per Person*

*\*\**

Crudités

*Selection of Fresh Vegetables Served with Assorted Dips and Hummus*

*\$12.00 per Person*

***Action Stations***

*Attendant fee of \$150 is required at each station*

Touch of Italy

*Mushroom Tortellini and Tri-Colored Penne with Your Choice of Two Sauces: Alfredo,  
Smoked Basil Tomato and Pesto served with*

*Fresh Garlic Bread, Asiago Cheese, Chopped Garlic and Fresh Herbs*

*\$10.00 per Person*

*~Add Shrimp or Grilled Chicken for \$5.00 per Person~*

Stir Fry

*Chicken or Beef with Asian Vegetables served with Spicy Garlic Sauce, Sweet and Sour  
Sauce or Sesame Ginger Glaze*

*\$14.00 per Person*

*~Add Shrimp for \$2.00 per Person~*

*Pommery Crusted Tenderloin of Beef*  
*with Merlot Demi Glace and Béarnaise Sauce, Truffle Champagne Mustard and  
Creamy Horseradish served with Assorted Dinner Rolls*  
*(serves approximately 20 people)*  
\$400.00

*Pepper Crusted Prime Rib*  
*with Madeira Demi Glace, Grainy Mustard, Dijon Mustard  
and Roasted Garlic Aioli served with Assorted Dinner Rolls*  
*(serves approximately 40 people)*  
\$500.00

*Beef Wellington*  
*Whole Beef Wellington Wrapped in Puff Pastry and Filled with Chanterelle Duxelles  
served with Pinot Noir Demi Glace  
and Truffle Crème Fraîche*  
*(serves approximately 20 people)*  
\$500.00

*Roasted Tom Turkey*  
*served with Gravy, Cranberry Orange Relish, Herb Aioli and Grainy Mustard*  
*(serves approximately 40 people)*  
Turkey Breast: \$350.00

**Hilton  Orrington/Evanston**

**D I N N E R**

## *Soups*

*Ginger Carrot Bisque  
with Anise Biscotti  
\*\**

*Cream of Wild Mushroom  
with Fried Brie Medallion  
\*\**

*Tomato Basil  
with Crème Fraîche  
\*\**

*Butternut Squash  
with Cinnamon Crème Fraîche  
\*\**

*Potato and Leek  
with Basil Oil Drizzle*

## *Upgraded Options*

*Lobster Bisque  
finished with Brandy Crème Fraîche  
Add \$2.00 per Person*

## *Appetizer Courses*

### *Seared Duck Breast*

*with Roasted Asparagus and Huckleberry Jelly*

\*\*

### *Truffle Roasted Semi-Boneless Quail*

*stuffed with Creamy Polenta, Red Grapes and Smoked Jus  
Stilton Blue Cheese, Wilted Baby Spinach and Balsamic Reduction*

\*\*

### *Puff Pastry-Wrapped Camembert*

*with Raspberry Sauce Served with Toast Points*

## *Upgraded Options*

### *Seared Jumbo Scallops*

*with Asparagus and Pumpkin Risotto, Aged Romano Cream and Chili Oil*

*Add \$5.00 per Person*

\*\*

### *Lobster Ravioli with Grilled Filet*

*served with Sake Sautéed Shiitake and Crispy Cumin Shallots*

*Add \$5.00 per Person*

## *Salads*

### *House*

*Baby Field Greens, Sliced Cucumbers, Cherry Tomatoes, Herb Croutons  
and Balsamic Vinaigrette*

★★

### *Caesar*

*Crisp Hearts of Romaine, Shaved Grana Padano Cheese, Croutons  
and Caesar Dressing*

★★

### *Baby Spinach*

*Chopped Eggs, Cherry Tomato, Shaved Red Onion and Sherry Vinaigrette*

★★

### *Goat Cheese and Dried Cranberry*

*Tender Baby Spinach Leaves, Candied Walnuts  
and Roquefort Crème Fraîche*

★★

### *Citrus Spinach*

*Fresh Grapefruit and Orange Segments, Baby Spinach,  
Roasted Pearl Onions, Cypress Moon Goat Cheese  
and Creamy Toasted Hazelnut Vinaigrette*

★★

### *Butter Bibb Lettuce*

*Julienne of Green Apples, Praline Pecans, Crumbled Blue Cheese,  
Red Tear Drop Tomatoes and Creamy Walnut Vinaigrette*

### *Upgraded Options*

#### *Grilled Endive*

*Balsamic Roasted Asparagus, Slow Roasted Roma Tomatoes,  
Candied Walnuts, Stilton, Petite Peppercress and Basil Oil*

*Add \$2.00 per Person*

★★

#### *Sugar Cane Roasted Pear*

*Kentucky Limestone Bibb, Currant Tomatoes, Spicy Pecans  
and Roquefort Crème Fraîche*

*Add \$2.00 per Person*

## ***Tier One Entrees***

*(including passed Hors D'oeuvres and Wedding Cake)*

*with Four Passed Hors D'oeuvres - \$57.00 Per Person*

*with Six Passed Hors D'oeuvres - \$65.00 Per Person*

### ***Pistachio-Dusted Chicken Breast***

*with Basil Yukon Gold Mashed Potatoes, Slow Roasted Roma Tomatoes,  
Haricot Vert and Saffron Leek Cream*

★★

### ***Rosemary Grilled Chicken Breast***

*with Shiitake Whipped Potatoes, Balsamic Roasted Asparagus  
and Lemon Chicken Jus*

★★

### ***Mushroom Forestière Ravioli***

*with Braised Rapini, Roasted Roma Tomatoes and Parmesan Broth*

★★

### ***Four Cheese Ravioli***

*with Roasted Red Pepper, Sautéed Ratatouille and Pesto Cream Sauce*

★★

### ***Seared Tilapia***

*with Lemon Pepper Linguini, Broccolini and Puttanesca Sauce*

## ***Tier Two Entrees***

*(including passed Hors D'oeuvres and Wedding Cake)*

*with Four Hors D'oeuvres - \$58.00 Per Person*

*with Six Hors D'oeuvres - \$66.00 Per Person*

### ***Bronzed Chicken Breast***

*with Grilled Maple Sweet Potato, Asparagus, Roasted Tomato  
and Balsamic Reduction*

★★

### ***Herbs de Provence Roasted Chicken Breast***

*with Roasted Garlic Potatoes, Roasted Vegetables  
and Smoked Poultry Broth*

★★

### ***Artichoke Stuffed Chicken Breast***

*with Kalamata Olives, Tomato and Goat Cheese Served with Toasted  
Organic Wild Rice, Baby Carrots and Sun-Dried Tomato Pesto Cream Sauce*

★★

### ***Portobello Stuffed Chicken Breast***

*with Spinach, Portobello and Smoked Gouda Served  
with Herb Roasted New Potatoes, Patty Pan Squash, Baby Zucchini  
and Cabernet Chicken Demi*

★★

### ***Lavender Scented Salmon***

*with Fingerling Potatoes, French Beans Glazed in Truffle Honey  
and Pinot Grigio Beurre Blanc*

### ***Tier Three Entrees***

*(including passed Hors D'oeuvres and Wedding Cake)*

*with Four Hors D'oeuvres - \$69.00 Per Person*

*with Four Hors d'oeuvres - \$77.00 Per Person*

#### ***Grilled Grouper***

*with Roasted Corn and Barley Risotto, Asparagus, Baby Carrots  
and Vanilla Merlot Sauce*

★★

#### ***Chilean Roasted Sea Bass***

*with Saffron Stewed New Potatoes, Asparagus Spears  
and Basil Vinaigrette*

★★

#### ***Double-Cut Grilled Pork Chop (16 oz. bone-in)***

*with Mashed Sweet Potatoes, Green Beans  
and Spicy Orange Molasses Sauce*

★★

#### ***Top Round Sirloin***

*with Shiitake Mushroom Mashed Potatoes, Asparagus, Baby Carrots  
and Cabernet Sauvignon Demi Glace*

## ***Tier Four Entrees***

*(including passed Hors D'oeuvres and Wedding Cake)*

*with Four Hors D'oeuvres - \$79.00 Per Person*

*with Six Hors D'oeuvres - \$87.00 Person*

### ***Domestic Rack of Lamb***

*Brushed in Dijon and Fine Herbs, Served with  
Blue Cheese Whipped Potatoes, Ratatouille and Mint Lamb Jus*

★★

### ***Grilled Filet***

*with Herb Roasted Fingerling Potatoes, Sunburst Squash, Baby Zucchini,  
Currant Tomatoes and Blue Costillo Demi Glace*

★★

### ***Herb Roasted Veal Chop (bone-in)***

*with Goat Cheese Polenta, Sautéed Broccoli Raab and Chianti Demi Glace*

★★

### ***Steak au Poivre (10 oz. Block-Cut Strip Loin)***

*with Roasted Garlic Mashed Potatoes, Sautéed Baby Carrots, Asparagus  
and Brandy Peppercorn Sauce*

## ***Tier Five Duet Entrees***

*(Including Passed Hors D'oeuvres and Wedding Cake)*

*with Four Hors D'oeuvres - \$84.00 Per Person*

*with Six Hors D'oeuvres - \$92.00 Per Person*

### ***Grilled Filet of Beef and Wasabi Crusted Salmon***

*with Cucumber Whipped Potatoes, Sesame Poached Baby Bok Choy,  
Soy Emulsion and Green Tea Cream Sauce*

*\*\**

### ***Seared Filet of Beef and Fire Roasted Tiger Prawns***

*with Scallion Potato Cake, Baby Carrots, Port Wine Demi Glace  
and White Port Beurre Blanc*

*\*\**

### ***Grilled Filet of Beef and Brazilian Lobster Tail***

*with Black Trumpet Mushroom Risotto, Rosemary Skewered Grilled  
Vegetable Napoleon and White Truffle Demi Glace*

## *Wedding Cake*

*~Take the Cake and Bittersweet Pastry Shop and Café  
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*

*Contact: Mary Winslow*

*Phone: 312-850-4530*

*Email: [ttcetc@sbcglobal.net](mailto:ttcetc@sbcglobal.net)*

*[www.takethecakeetc.com](http://www.takethecakeetc.com)*

### *Bittersweet Pastry Shop and Café*

*1114 West Belmont Avenue*

*Chicago, IL*

*Contact: Judy Contino*

*Phone: 773-929-1100*

*[www.bittersweetpastry.com](http://www.bittersweetpastry.com)*

## ***Finishing Touches***

### ***A Simple Sweet Table***

*Chocolate Mousse Cake, New York Style Cheesecake, Fresh Fruit Tarts  
and Miniature Pastries*

*\$12 Per Person*

### ***Grand Sweet Display***

*Truffles, Pralines, Chocolate Dipped Strawberries and Grapes, Opera Cake,  
Chocolate Mousse Cake and Miniature Pastries to Include: Paris Brest,  
Chocolate Dipped Profiteroles, Macaroons, Mousse Tarts,  
White Chocolate Éclairs and Fruit Tarts*

*\$18 Per Person*

### ***Building the Split***

*Sautéed Bananas with Butter, Brown Sugar and Brandy Topped with Your  
Favorite Choice of Three Ice Creams: Chocolate, Vanilla, Strawberry,  
Pineapple, or Coconut Finished with Hot Fudge, Caramel, Whipped Cream,  
Nuts and Cherries*

*\$14 Per Person*

### ***Sweet Crepes***

*Sautéed to Order with Butter, Dark Cane Sugar, Small Batch Bourbon  
Finished with Fresh Berries, Chantilly Cream and Shaved Chocolate*

*\$12 Per Person*

## ***Bar Arrangements***

*One bartender is required for every 75 guests.  
A bartender fee of \$100 is applicable for each bartender.*

### ***Hosted***

*Charged on consumption basis*

*Select Brands-\$6.50  
Premium Brands-\$7.50  
Domestic Beer-\$4.00  
Imported Beer-\$5.00  
House Wines-\$6.50  
Cordials-\$7.00  
Assorted Soft Drinks-\$3.00*

#### ***Select Brands Bar Package***

*Absolut Vodka  
Stolichnaya 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  
Soft Drinks and Mineral  
Mineral Waters*

***Four Hours: \$37 Per Person***

*Includes a champagne toast  
and dinner wine.*

#### ***Premium Brands Bar Package***

*Grey Goose Vodka  
Ketel One Vodka  
Tanqueray Ten Gin  
Bombay Sapphire Gin  
Chivas Regal Scotch  
Glen Livit Scotch  
Makers Mark Whiskey  
Crown Royal Whiskey  
Captain Morgan Spiced Rum  
Corazon Anejo  
Miller Lite  
Amstel Light  
Heineken  
Non-Alcoholic Beers  
Assorted Soft Drinks and  
Mineral Waters*

***Four Hours: \$43 Per Person***

*Includes a champagne toast  
and dinner wine.*

***Beverage Enhancements***  
*A bartender fee of \$100 is applicable*

***Martini Bar***

***Apple Martini***

*Vodka with Sour Apple Pucker Schnapps and Apple Juice*

***Bellini Martini***

*Vodka with Peach Schnapps and Cassis*

***Chocolate Martini***

*Vodka with Godiva Dark and White Chocolate Liqueur*

***Cosmopolitan Martini***

*Vodka with Cranberry Juice and Cointreau*

***Dirty Martini***

*Vodka with Olive Juice*

***Festive Martini***

*Vodka with Cointreau and Fresh Lime Juice*

***Melon Martini***

*Vodka with Midori and Fresh Lime Juice*

***Meltaway Martini***

*Vodka with Peppermint Schnapps and Crème de Cacao*

***Metropolis Martini***

*Vodka with Strawberry Liqueur and Champagne*

***Pink Mist Martini***

*Citrus Vodka with Chambord and Fresh Lime Juice*

*All martinis are prepared with Grey Goose and Ketel One Vodkas  
\$9 Per Martini*