

Event Package I

Four Hour Open Bar with Premium Liquors and Bartenders

Champagne Toast for all your guests

Bottled Wine with Dinner – Red or White

Bud Vase with Fresh Flowers on Guest Tables

White Tablecloths and Skirting

Choice of Napkin Color from our Standard Selections

Cake to fit the Occasion*

Complimentary Overnight Room

Complimentary Rehearsal Room if required

(Supplemental Charges apply to groups of less than 50 persons)

Ceremony Set-Up \$0.00 p/person add'l

Prices are plus 20% service charge and prevailing sales tax

Beef Wellington, en croute, with Sauce Madeira.....\$0.00

Roast Prime Ribs of Beef.....\$0.00

Filet Mignon with Sauce Béarnaise and Grilled Portabella Mushroom Strips...\$0.00

Roast Tenderloin of Beef with Bourbon Sauce or Scallion Butter.....\$0.00

Petite Filet with Grilled Portabella Mushroom Strips and Chicken Breast Combination.....\$0.00

Salmon Filet with Dill Sauce, Veal Marsala.....\$0.00

Chicken Wellington en croute, Grilled, Herb-Crusted Halibut with Basil Butter.....\$0.00

**Sliced London Broil with Sherry Mushroom Sauce, Broiled Orange Roughy,
Chicken Duxelle, Chicken Florentine, Chicken Breast Stuffed with Wild Rice,
Chicken Normandy with Maple Glaze, Raspberry Pecan Chicken.....\$0.00**

Chicken Chardonnay, Chicken Marsala, Chicken Almondine, Roast Sirloin of Beef au jus,

Tortilla encrusted Tilapia with Chipotle-Lime Sauce,

Rosemary Chicken Breast with garlic,

Chicken Picatta with lemon and capers\$0.00

Add Hot Hors d'oeuvres (3 per person) \$0.00 per person or Fruit & Pastry Table.....\$0.00 per person

Appetizers: Select One: Fresh Fruit Cup, Soup du Jour

Salads: Select One: Deluxe Garden Salad, Spinach Salad, Caesar Salad

Dressings: Select Two: 1000 Island, French, Ranch, Italian, Honey Dijon, Creamy Garlic, Bleu Cheese, Caesar

**Side Dishes: Select One: Baked, Oven Browned, Twice Baked, Anna Potato, Dauphine Potatoes,
Wild Mushroom Risotto, Rice Pilaf, Rice Florentine, Blended Wild Rice, Garlic Infused Rice**

Vegetables: Select One: Green Beans Almondine, Honey Butter Carrots,

Broccoli Polonaise, Lemon-Almond Broccoli, Vesuvio Vegetables,

Fresh Vegetable Medley, Peas & Pearl Onions

Desserts: Select One: Hagen Dazz Ice Cream, Sorbet

Prestige Bar Service \$0.00 add'l per person Premium Wines \$0.00 add'l per person

Deluxe Sweet Table \$0.00 per person \$0.00 per person Service Charge if guest supplies own Sweet Table

Chair Covers and Specialty Linens – Prices Quoted upon request

**Ornament add'l on all Wedding Cakes*

Holiday Inn North Shore 5300 West Touhy - Skokie, IL 60077 847-679-8900

Owned and operated by Lakhani Hospitality– Prices subject to change 1.07