

Event Package II

Four Hour Open Bar with Prestige Liquors and Bartenders

Butlered Hot Hors d'oeuvres

Champagne Toast for all your guests

Premium Bottled Wine with Dinner – Red or White

Intermezzo of Sorbet

Bud Vases with Fresh Flowers with two votive candles per table

Tablecloths – Color Selection Available

Choice of Napkin Color

White Skirting

Chair Covers and Sashes

Wedding Cake*

Deluxe Sweet Table with

International Coffee Service

Complimentary Overnight Room with Breakfast for Two for Bride & Groom

Complimentary Rehearsal Room if required

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

Prices are plus 20% service charge and prevailing sales tax

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

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,

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, Herb-seared Halibut with Basil Butter.....\$0.00

Sliced London Broil with Sherry Mushroom Sauce,

Chicken Duxelle, Chicken Florentine, Chicken Breast Stuffed with Wild Rice,

Raspberry Pecan Chicken, Broiled Lake Superior Whitefish

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

Rosemary Chicken Breast with garlic,

Chicken Picatta with lemon and capers\$0.00

Appetizers: Select One: Fresh Fruit Cup, Soup du Jour, Crudités and Dips

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, Blended Wild Rice, Garlic Infused Rice

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

Broccoli Polonaise, Lemon-Almond Broccoli, Julienne of Squash & Carrots, Vesuvio Vegetables,

Fresh Vegetable Medley, Tomato Provencale or Florentine, Peas & Pearl Onions

Desserts: Select One: Hagen Daaz Ice Cream

****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