



5300 W. Touhy Avenue  
Skokie, Illinois 60077  
www.skokieconference.com

**Skokie**  
Banquet & Conference Center



**Prestige**

**Premium**

**Elite**

- Breast of Chicken Chardonnay** with White Wine Sauce
- Chicken Breast Marsala** with Marsala Wine & Mushroom Sauce
- Breast of Chicken Almandine** with Almonds
- Sliced Roast Sirloin of Beef** au jus
- Tortilla encrusted Tilapia** with Chiptole-Lime Sauce
- Tilapia Scampi** with garlic butter bread crumbs
- Rosemary Chicken Breast** with garlic
- Breast of Chicken Picatta** with lemon and capers
- Sliced London Broil** with Mango Salsa
- Flank Steak with Chimichurri Sauce**
- Beef Wellington**, en croute, with Sauce Madeira
- Roast Prime Ribs of Beef** with horseradish sauce
- Filet Mignon** with Sauce Bernaise
- Roast Tenderloin of Beef** with Bourbon Sauce or Scallion Butter
- Petite Sirloin Filet & Chicken Breast Combination**
- Chicken Wellington** en croute
- Roast Pork** with Salsa Verde
- Manhattan (10oz)** with Merlot Sauce
- Broiled Orange Roughy** with lemon butter,
- Chicken Framboise** with Raspberry Sauce
- Chicken Duxelle** with Shallots & Mushrooms
- Chicken Florentine** with Spinach and Sauce Supreme
- Supreme of Chicken** on a bed of Wild Rice
- Chipotle Salmon Filet or Salmon** with Lime Cilantro Marinade
- Roulade of Chicken** with Cranberry Sage Stuffing
- Chicken Breast Stuffed** with Apple & Brie Cheese
- Tortilla Encrusted Chicken** with Chipotle-Lime Sauce

**Young Adults ages 13-20 are less – They will receive Sparkling Cider Toast**

**Ceremony Set-Up add'l, flat rate – per room minimum applies**  
**All Prices are plus 20% service charge and prevailing sales tax**

**HORS D'OEUVRES SELECTIONS**

Swedish Meatballs, Rumaki, Franks in Blankets, Chicken & Pineapple Brochettes, Stuffed Mushroom Caps, Fried Cheese Ravioli with Marinara Sauce, Vegetable Egg or Spring Rolls with Sweet & Sour Sauce, Petite Quiche, Crab Rangoon, Salmon Mousse on Cucumber Slices, Spinach & Feta Triangles, Thai Peanut Chicken Satay, Cheese Puffs, Fresh Bruschetta, Sesame Chicken Tenders, Mini Empanadas, Smoked Chicken Quesadillas, Vegetable Quesadillas, Jalapeno Beef Skewer, Adobo Seasoned Chicken Tenders with Dipping Sauce, Pizza Squares, Decorated Canapes, Chili Chicken Skewers with Cilantro Pesto

**Ask about our Crostini Bar and Antipasto Table**  
**Action Stations Available**

**Custom and Theme Menus Available**

**PRESTIGE PACKAGE****PREMIUM PACKAGE****ELITE PACKAGE**

- Four Hour Open Bar- Premium Liquors & Bartenders
- **Three Course Dinner**

- **Butler Style Hors d' Oeuvres – Five Selections**

- White Glove Service
- Champagne or Sparkling Cider Toast for all guests

- **Fruit and Pastry Table with Coffee Service**

- Mirror Accent Tile and Two Votive Candles on each table
- Fresh Flowers in hotel's vases on all guest tables
- White or Ivory Damask Linen
- Choice of Napkin Color from in-house selections

- **Chair Covers and Sashes or Chiavari Chairs from in-house selection**

- Custom Tiered Quince Cake\*
- PA System with Microphone
- Dance Floor
- Elevated Head Table Set Up
- Complimentary Overnight Room with Breakfast for Two
- Complimentary Coat Check if needed

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<b>MENU</b> <i>Three Course Dinner</i>	<b>PRESTIGE PACKAGE</b>	<b>PREMIUM PACKAGE</b>	<b>ELITE PACKAGE</b>
<b>Appetizers</b>	Choose One: French Onion Soup Chicken Consommé with Sliced Morel Mushrooms Cream of Asparagus Shrimp Bisque Fresh Fruit Cup with Chantilly Cream	Choose One: Chicken Noodle Soup Cream of Broccoli Vegetarian Minestrone Fresh Fruit Cup Penne Pasta with Marinara Sauce <b>OR</b>	Choose One: Chicken Noodle Soup Cream of Broccoli Vegetarian Minestrone  <b>OR</b>
<b>OR</b>			
<b>Salads</b>	<b>OR</b> Caesar Salad with Parmesan Shavings and Garlic Croutons Caprese Salad with Tomato & Mozzarella, Basil and Balsamic Vinaigrette Strawberry & Glazed Walnut Spinach Salad Athenian Salad with Tomatoes, Onions, Olives, Feta Cheese and Greek Dressing	Deluxe Garden Salad with Two Dressing Choices Caesar Salad with Parmesan Shavings and Garlic Croutons Mandarin Oranges & Almonds on a Bed of Mixed Greens	Deluxe Garden Salad with Two Dressing Choices
<b>Potato/Starch</b>	Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Spanish Style Rice Chipotle Mashed Potatoes Twice Baked Potatoes Potatoes Anna Blended Wild Rice Bow Tie Pasta with Creamy Sun-dried Tomato Pesto Idaho Baked Potatoes with Sour Cream & Chives Dauphinoise Potatoes	Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Spanish Style Rice Chipotle Mashed Potatoes Twice Baked Potatoes Potatoes Anna Blended Wild Rice Bow Tie Pasta with Creamy Sun-dried Tomato Pesto Idaho Baked Potatoes with Sour Cream & Chives	Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Spanish Style Rice Twice Baked Potatoes
<b>Vegetable</b>	Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots Cauliflower & Broccoli Polonaise Teriyaki Green Beans Bouquetiere of Seasonal Vegetable Tomato Florentine	Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots Cauliflower & Broccoli Polonaise Teriyaki Green Beans	Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots
<b>Dessert Course</b>	Scoop of Vanilla Ice Cream with your choice of topping or Lemon	Scoop of Vanilla Ice Cream with your choice of topping or Lemon Sorbet	Scoop of Vanilla Ice Cream with your choice of topping
<b>Children's Meals and Vegetarian Options Available</b>	<b>Artisan Rolls &amp; Butter Coffee-Tea-Decaf</b>	<b>Artisan Rolls &amp; Butter Coffee-Tea-Decaf</b>	<b>Artisan Rolls &amp; Butter Coffee-Tea-Decaf</b>

Please add \$3.00 p/person, plus tax and service for Four Course Dinner

# Upgrades & Enhancements

- *Prestige Bar Service additional per person - Premium Wines additional per person*
- *Champagne Toast additional per person*
- *Wine with Dinner additional per person*
- *Butler Passed Hors d'oeuvres - per person*
- *Fruit and Pastry Table -per person*
- *Deluxe Sweet Table - per person – Assorted Pastries, Cheesecakes, Pies, Strudels & Torte Cake, Seasonal Fruit, Whole Fruit Display – item list available*
- *per person Service Charge if guest supplies own Sweet Table*
- *In House Chair Covers - per chair – Cover and Sash - In House Selections*
- *Chiavari Chairs – Mahogany with Ivory Chair Pads - per chair*
- *Table Runners per runner*
- *Specialty Chair Covers and Linens – Prices Quoted upon request*
- *Ornament additional on all Wedding Cakes*
- *Champagne Fountain – Rental quoted upon request*
- *Chocolate Fountain-Rental quoted upon request*
- *Ice Carvings – Prices quoted upon request*
- *Signature Drinks – Prices quoted upon request*
- *White or Ivory Backdrop – Price quoted upon request*



BAR PACKAGES	ENHANCEMENTS & UPGRADES	LIQUOR UPGRADES	ALL PACKAGES
		<b>Available at an Additional Charge</b>	<b>Elite &amp; Premium Liquors Included Sampling</b>
	<p><b><u>Executive Martini Bar</u></b>            Grey Goose, Grey Goose Flavors, Absolut Flavors, Level Belvedere, Shaken or Stirred Served With Traditional and Contemporary Garnishes Hand Sculptured Ice Luge With A Minimum Of 100 People  <b>Per Drink</b></p> <p><b><u>Cordials</u></b>            Starbucks Coffee Liqueur, Drambuie, B&amp;B Starbucks Cream Liqueur, Grand Marnier, DiSaronno  <b>Per Drink</b></p> <p><b><u>International Coffee Bar</u></b>            Individually Prepared and Flambeed,  <b>Per Drink</b>  <b>Attendant Fee</b>            Coffee Anthony            Grand Marnier and Ameretto DiSaronno            Coffee North Shore            Hennessy VS and Starbucks Coffee Liqueur            Emerald Isle            Jameson With Crème de Menthe            Scottish Plaid            Glenlivet and Drambuie            Kahlua Coffee            Fresh Brewed Coffee            and Kahlua</p>	<p>Bombay Sapphire Gin            Belvedere or Grey Goose Vodka            Ketel One Vodka            Captain Morgan Rum            Glenlivet Scotch            Crown Royal            Johnny Walker Black            Bailey's Irish Cream            Hennessy VSOP or Courvoisier VSOP            Grand Marnier            DiSaronno Amaretto</p>	<p>Absolut Vodka            Beefeater Gin            Dewars or Cutty Sark Scotch            Bacardi Rum            Jim Beam Bourbon            J&amp;B            Canadian Club Whiskey            Seagram's 7            Peach Schnapps            Apricot Brandy            Seagram's VO            Jack Daniel's            Johnny Walker Red            Kahlua,            Amaretto Liqueur            Southern Comfort            Tequila            Christian Brothers Brandy            Domestic &amp; Imported Beers            Sycamore Lane Wines            Domestic &amp; Imported Beers</p> <p><b>Holiday Inn            North Shore -            5300 West Touhy            - Skokie, Il 60077            847-679-8900</b>            Owned and operated by            Lakhani Hospitality- Prices            subject to change 4.18</p>

Bar Listings for Package Bars represent a sampling of the liquors available.  
 Reasonable and comparable substitutions may be made at the discretion of management without notice.  
 All Bars will have Bourbon, Brandy Gin, Rum, Scotch, Tequila, Vodka, Whiskey, Beer, Wine, Soft Drinks and Juices.