



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 Sherry Mushroom 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
Grilled, Herb-Crusted Halibut with Basil Butter
Manhattan Steak (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
Salmon Filet with Dill Sauce – Lime/Cilantro Marinade or Teriyaki
Roulade of Chicken with Cranberry Sage Stuffing
Chicken Breast Stuffed with Apple & Brie Cheese

*Ceremony Set-Up \$5.00 p/person 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, Chicken Pakoras with Raita & Chuney, Cheese Puffs, Fresh Bruschetta, Sesame Chicken Tenders

Ask about our Crostini Bar and Antipasto Table

Action Stations Available

Custom and Theme Menus Available

PRESTIGE PACKAGE	PREMIUM PACKAGE	ELITE PACKAGE
<ul style="list-style-type: none"> • Four Hour Open Bar-Premium Liquors & Bartenders • Butler Style Hors d' Oeuvres – Five Selections • White Glove Service • Champagne Parade Toast for all Guests • Unlimited Wine with Dinner • Fruit and Pastry Table with Gourmet 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 for all Guests from in-house selection • Custom Wedding Cake* • PA System with Microphone • Dance Floor • Elevated Head Table Set Up • Complimentary Overnight Room with Breakfast for Two • Complimentary Coat Check if needed 	<ul style="list-style-type: none"> • Four Hour Open Bar-Premium Liquors & Bartenders • Butler Style Hors d' Oeuvres – Three Selections • Champagne Toast for all guests • Unlimited Wine with Dinner • 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 for Head Table from in-house selection • Custom Wedding Cake* • PA System with Microphone • Dance Floor • Elevated Head Table Set Up • Complimentary Overnight Room with Breakfast for Two • Complimentary Coat Check if needed 	<ul style="list-style-type: none"> • Four Hour Open Bar-Premium Liquors & Bartenders • Champagne Toast for Head Table • Unlimited Wine with Dinner • 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 • Custom Wedding Cake* • PA System with Microphone • Dance Floor • Elevated Head Table Set Up • Complimentary Overnight Room with Breakfast for Two • Complimentary Coat Check if needed

- *(Supplemental Charges apply to groups of less than 50 persons)*
- *Prestige Bar Service \$5.00 add'l per person*
- *Premium Wines \$3.00 add'l per person*
- *Deluxe Sweet Table \$10.00 per person – Assorted Pastries, Cheesecakes, Pies, Strudels & Torte Cake, Seasonal Fruit, Whole Fruit Display – item list available*
- *\$5.00 per person Service Charge if guest supplies own Sweet Table*
- *In House Chair Covers - \$5.00 per chair – Cover and Sash*
- *In House Table Runners \$1.50 per runner*
- *Specialty Chair Covers and Linens – Prices Quoted upon request*
- **Ornament add'l on all Wedding Cakes*
- *Champagne Fountain – Rental quoted upon request*
- *Signature Drinks – Prices Quoted upon request*
- *White or Ivory Backdrop – Price quoted upon request*

	PRESTIGE PACKAGE	PREMIUM PACKAGE	ELITE PACKAGE
<i>Appetizers</i>	<i>French Onion Soup Chicken Consommé with Sliced Morel Mushrooms Cream of Asparagus Shrimp Bisque Fresh Fruit Cup with Chantilly Cream</i>	<i>Chicken Noodle Soup Cream of Broccoli Vegetarian Minestrone Fresh Fruit Cup Penne Pasta with Marinara Sauce</i>	<i>Chicken Noodle Soup Cream of Broccoli Vegetarian Minestrone</i>
<i>Salads</i>	<i>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</i>	<i>Deluxe Garden Salad with Two Dressing Choices Caesar Salad with Parmesan Shavings and Garlic Croutons Mandarin Oranges & Almonds on a Bed of Mixed Greens</i>	<i>Deluxe Garden Salad with Two Dressing Choices</i>
<i>Potato/Starch</i>	<i>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes Potatoes Anna Blended Wild Rice Bow Tie Pasta with Sun-dried Tomato Pesto Idaho Baked Potatoes with Sour Cream & Chives Dauphinoise Potatoes</i>	<i>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes Potatoes Anna Blended Wild Rice Bow Tie Pasta with Sun-dried Tomato Pesto Idaho Baked Potatoes with Sour Cream & Chives</i>	<i>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes</i>
<i>Vegetable</i>	<i>Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots Cauliflower & Broccoli Polonaise Teriyaki Green Beans Bouquetiere of Seasonal Vegetable Tomato Florentine</i>	<i>Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots Cauliflower & Broccoli Polonaise Teriyaki Green Beans</i>	<i>Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots</i>
<i>Dessert Course</i>	<i>Scoop of Vanilla Ice Cream with your choice of topping Lemon or Wildberry Sorbet</i>	<i>Scoop of Vanilla Ice Cream with your choice of topping Lemon or Wildberry Sorbet</i>	<i>Scoop of Vanilla Ice Cream with your choice of topping</i>
<i>Children's Meals and Vegetarian Options</i>	<i>Artisan Rolls & Butter Coffee – Tea – Decaf Sodas upon Reuquest</i>	<i>Artisan Rolls & Butter Coffee – Tea – Decaf Sodas upon Reuquest</i>	<i>Artisan Rolls & Butter Coffee – Tea – Decaf Sodas upon Reuquest</i>

<i>Available</i>	<i>during dinner</i>	<i>during dinner</i>	<i>during dinner</i>
BAR PACKAGES	ENHANCEMENTS & UPGRADES	PRESTIGE LIQUOR UPGRADES	ALL PACKAGES
	<p><i>Executive Martini Bar</i> <i>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</i> <i>\$7.00 Per Drink</i></p> <p>Cordials <i>Starbucks Coffee Liqueur, Drambuie, B&B</i> <i>Starbucks Cream Liqueur, Grand Marnier, DiSaronno</i> <i>\$7.00 Per Drink</i></p> <p>International Coffee Bar <i>Individually Prepared and Flambeed,</i> <i>\$7.00 each,</i> <i>Attendant Fee \$75.00</i></p> <p>Coffee Anthony <i>Grand Marnier and Ameretto DiSaronno</i></p> <p>Coffee North Shore <i>Hennessy VS and Starbucks Coffee Liqueur</i></p> <p>Emerald Isle <i>Jameson With Crème de Menthe</i></p> <p>Scottish Plaid <i>Glenlivet and Drambuie</i></p> <p>Kahlua Coffee <i>Fresh Brewed Coffee and Kahlua</i></p>	<p><i>Available at an Additional Charge of \$5.00 p/p</i></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><i>Elite & Premium Liquors Included Sampling</i></p> <p>Absolut Vodka Beefeater Gin Dewars or Cutty Sark Scotch Bacardi Rum Jim Beam Bourbon J&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 & Imported Beers Sycamore Lane Wines Domestic & Imported Beers</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.

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