



Quinceañera & Cotillion Packages

Elite Package

Four Hour Open Bar featuring Premium Liquors
Three Course Dinner consisting of Soup or Salad, Entrée and Dessert
House Champagne or Sparkling Cider Toast for all Guests
Custom Tiered Cake

Mirror Accent Tile and Two Votive Candles on each table
Fresh Flowers in Hotel's Vases with Marbles on all guest tables
White or Ivory Cloths
Choice of Napkin Color from in-house selections
Elevated Head Table Set Up
Dance Floor

DJ Table, Patch into house sound system or Band Stage as required
Wireless Microphone
Skirted Table for Place Cards & Sign in Book
Skirted Table for Gifts *Skirted, Decorated Cake Table*

Complimentary Overnight King Room with Breakfast for Two (with minimum 75 packages)

Priced per Entrée

Premium Package

All of the amenities in the Elite Package plus...
Choice of Three Butler-Passed Hors d' Oeuvres

Add \$7 p/person to Elite Pricing

Prestige Package

All of the amenities in the Elite & Premium Package plus...
Two Additional Hors d'oeuvres selections
Fruit and Pastry Table with Coffee Service
Chair Covers and Sashes for all Guests from in-house selection or in-house Chiavari Chairs

Add \$10 p/person to Premium Pricing

All prices are plus sales tax and service charge





Quinceañera & Cotillion Packages

Beef

Sliced London Broil with Sherry Mushroom Sauce

Sliced London Broil with Mango Salsa

Roast Tenderloin of Beef with Bourbon Sauce or Scallion Butter

Roast Pork with Salsa Verde

Filet Mignon with Red Wine Demi-Glace

Grilled Flank Steak Chimichurri with Chimichurri Sauce

Chicken

Breast of Chicken Picatta with lemon and capers

Vesuvio Style Chicken Breast with Olive Oil, Lemon, Garlic, Peas

Chicken Breast with Creamy Parmesan & Sun-dried tomatoes

Chicken Sonoma, with spinach, goat cheese & sun-dried tomatoes

Chicken Breast Marsala with Marsala Wine & Mushroom Sauce

Chicken Amandine with Amaretto Cream Sauce & Almonds

Breast of Chicken Chardonnay with White Wine Sauce

Chicken Wellington en croute with Mushrooms

Rosemary Chicken Breast with Garlic

Chicken Florentine with Spinach, Lemon Spinach Sauce

Chipotle Lime Chicken Tortilla encrusted with Chipotle Lime Sauce

Chicken Breast with Creamy Salsa Verde

Honey Dijon Garlic Chicken

Chicken Breast Chimichurri

Grilled Chili Lime Cilantro Chicken

Mojo Chicken citrus flavors, garlic, oregano, cumin

Seafood

Salmon Filet with Dill Sauce

Salmon Filet with Lime Cilantro Marinade

Grilled Salmon with a mild Roasted Red Pepper Sauce

Tilapia Scampi with garlic butter bread crumbs

Honey Chipotle Salmon

Tilapia with Chipotle Lime Sauce

Combination Plates

Petite Sirloin Filet & Chicken Breast with Sauce Selection

Chicken Breast with Sauce Selection & Sliced London Broil

Chicken Breast with Sauce Selection & Grilled Salmon

Sliced London Broil & Grilled Salmon

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Three Course Dinner - Soup or Salad

	<i>Prestige</i>	<i>Premium</i>	<i>Elite</i>
Appetizers & Salads Choose One	<p>Elite & Premium Selections or</p> <p>Fresh Fruit Cup Chantilly Cream French Onion Soup Shrimp Bisque</p> <p>Pear & Bleu Cheese Salad - Mixed Field Greens, Sliced Pear, Crumbled Bleu Cheese, Dried Cranberries, Candied Pecans, Balsamic Glaze with Apple Cider Vinaigrette</p> <p>Caprese Salad -Tomato & Mozzarella, Basil & Balsamic Vinaigrette</p> <p>Athenian Salad with Tomatoes, Onions, Olives, Feta Cheese and Greek Dressing</p>	<p>Elite Selections or</p> <p>Cream of Asparagus Soup Fresh Fruit Cup</p> <p>Mandarin Oranges & Almonds on a Bed of Mixed Greens with Citrus Dressing</p> <p>Spinach Leaves with Sliced Strawberries & Glazed Walnuts & Poppy-Seed Dressing</p>	<p>Soup or Salad</p> <p>Chicken Noodle Soup Cream of Broccoli Soup Vegetarian Minestrone Tomato Basil Cream Tortilla Soup</p> <p>Deluxe Garden Salad with Two Dressing Choices</p> <p>Caesar Salad with Parmesan Shavings and Garlic Croutons</p>
Sides – Choose Two	<p>Elite & Premium Selections or</p> <p>Dauphinoise Potatoes with Garlic infused cream</p> <p>Bouquetière of Seasonal Vegetable Tomato Florentine Oven Roasted Spiced Carrots Tomato Florentine – stuffed with spinach</p>	<p>Elite Selections or</p> <p>Hasselback Potatoes Twice Baked Potatoes au gratin with Spinach Chipotle Mashed Potatoes Blended Wild Rice Bow Tie Pasta with Sun-dried Tomato Pesto Idaho Baked Potatoes with Sour Cream & Chives</p> <p>Cauliflower & Broccoli Polonaise Teriyaki Green Beans Parmesan Roasted Cauliflower</p>	<p>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes Spanish Style Rice Vesuvio Potatoes Chipotle Mashed Potatoes Cilantro Rice Cheesy Green Chile Rice</p> <p>Green Beans Amandine Fresh Vegetable Medley Honey Butter Carrots Roasted Broccoli with Smashed Garlic</p>
Dessert	<p>Elite & Premium Selections or</p> <p>Mango Ice Cream</p>	<p>Elite Selection or</p> <p>Lemon Sorbet with Lemon Wheel</p>	<p>Scoop of Vanilla Ice Cream with your choice of topping</p>
	<p>Artisan Rolls & Butter Coffee and Tea Service</p>	<p>Artisan Rolls & Butter Coffee and Tea Service</p>	<p>Artisan Rolls & Butter Coffee and Tea Service</p>
Intermezzo	Lemon Sorbet—add \$2.00 p/person	Lemon Sorbet—add \$2.00 p/person	Lemon Sorbet—add \$2.00 p/person

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	<i>Prestige</i>	<i>Premium</i>
Hors d'oeuvres Selections	<p>Premium Selections or</p> <p>Chicken Dijon in Puff Pastry, Strawberry and Goat Cheese Bruschetta Vegetable Samosas with Tamarind Chutney Teriyaki Beef Skewer, Coconut Chicken Tenders- Pina Colada Sauce, Spinach Artichoke Bites in Phyllo Cups, Mini Lime Cilantro Chicken Tostadas Tomato Caprese Crostini Petite Pita Hummus Cups with Tomato & Feta</p> <p>Flatbread with Goat Cheese, Caramelized Onion and Basil Elote Street Corn Arancini with ancho garlic crema</p>	<p>Premium Selections</p> <p>Meatballs – Swedish, Bourbon BBQ, or Sweet & Sour Franks in Blankets with Spicy Mustard Dipping Sauce Petite Quiche Mushroom “Meatballs” Stuffed Mushroom Caps – Italian Sausage or Florentine Style, Vegetable Spring Rolls with Asian Dipping Sauce Spinach & Feta Triangles Fresh Bruschetta Fried Cheese Ravioli & Marinara, Sauce Crab Rangoon Chicken & Pineapple Brochettes Thai Peanut Chicken Satay Cheese Puffs Salmon Mousse on Cucumber Slices Boneless Raspberry Chipotle Wings</p>
	Ask about our Action Stations and Antipasto Table – additional charges apply	

Late Night Snack Options	<p>Sweet</p> <p>Sundae Bar 2 types of Ice Cream, 3 Toppings, Cherries, Nuts, Whipped Cream, Oreo Cookie Crunch, Sliced Bananas, Sprinkles \$6 per person</p> <p>Fruit and Pastry Table Assorted Miniature Pasties, & Seasonal Sliced Fresh Fruits \$6 per person</p> <p>Milk and Cookies Glass of Milk topped with Chocolate Chip or Oreo Cookie \$4 per person</p> <p>Donut Station Assorted Donuts, Milk and Coffee \$5 per person</p> <p>Ask about other options</p>	<p>Savory</p> <p>Slider Stop Cheeseburger, BBQ Pulled Pork and Chicken Parmesan Sliders \$8 per person</p> <p>Pretzel Station Warm Bavarian Pretzels with queso sauce and honey mustard sauce for dipping \$5 per person</p> <p>Taco Bar Guests build their own Miniature Tacos- Seasoned Ground Beef or Pulled Chicken – a variety of toppings - diced tomatoes, shredded lettuce, shredded cheese, sour cream, & salsa, Includes Tortilla Chips \$8 per person</p> <p>Pizza & Wings Cheese, Sausage, Pepperoni, or Veggie Pizzas (Choose 2) Boneless Wings – Buffalo, BBQ, Teriyaki or Szechwan (Choose 2) \$6 per person</p> <p>Fries & Fixings French Fry Bar with hot French fries, sea salt, parmesan cheese & a choice of four Signature Dips – Choose from: Smoky Chipotle Ranch, Chili Peppercorn Ranch, Curried Peppercorn \$6 per person</p>
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Bar Package includes

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		House Wines Red & White	

Upgrade Your Package

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
Grand Marnier Cognac	Di Saronno Amaretto	Hennessey VSOP or	Courvoisier VSOP

Add \$6 p/person

Bar Enhancements

Executive Martini Bar

Grey Goose, Grey Goose Flavors, Absolut Flavors, Level Belvedere, Shaken or Stirred Served With Traditional and Contemporary Garnishes

\$7.00 Per Drink

Hand Sculptured Ice Luge – Price quoted upon request

Cordials

Starbucks Coffee Liqueur, Drambuie, B&B, Starbucks Cream Liqueur, Grand Marnier, Di Saronno,
\$7.00 Per Drink

International Coffee Bar

Attendant Fee \$75.00

Coffee Anthony - Grand Marnier and Amaretto DiSaronno
Coffee North Shore -Hennessey VS and Starbucks Coffee Liqueur,
Emerald Isle -Jameson with Crème de Menthe
Scottish Plaid - Glenlivet and Drambuie
Kahlua Coffee Fresh Brewed Coffee and Kahlua
Individually Prepared and Flambéed
\$7.00 Per Drink

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

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Enhancements

Lighted Bars \$200

Lighted High Boy Tables \$25

Prestige Bar Service \$6 additional per person

Premium Wines \$4 additional per person

Champagne Toast \$3 additional per person

Butler Passed Hors d'oeuvres –Three Selections - \$7 additional per person

Butler Passed Hors d'oeuvres –Five Selections - \$9 additional per person

Fruit and Pastry Table \$6 additional per person

Deluxe Sweet Table \$10 additional per person – Includes:

Assorted Pastries, Cheesecakes, Pies, Strudels & Torte Cake, Seasonal Fruit, Whole Fruit Display – item list available

In House Chair Covers - \$5 per chair – Cover and Sash – In House Selections

In-House Chiavari Chairs – Mahogany with Ivory Chair Pad or Gold with Red Chair Pad- \$4 per chair

Table Runners \$1.50 per runner – In-House Selections

Specialty Chair Covers and Linens – Prices Quoted upon request

Ornament additional on all Cakes

\$5 additional per person Service Charge if guest supplies own Sweet Table

Gift Box - \$30 rental fee

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

Flowers on Guest Tables - Double Rose \$6 per table or Single Orchid \$5 per table

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

*Owned and Operated by Lakhani Hospitality.
Prices subject to change without notice 1.20
All prices are plus sales tax and service charge*

