



Wedding Packages

Elite Package

Four Hour Open Bar featuring Premium Liquors
House Red & White Wines poured for toasting and unlimited through dinner
Four Course Dinner consisting of Soup, Salad, Entrée and Dessert
Custom Wedding Cake

Mirror Accent Tile and Two Votive Candles on each table
Floating candle centerpiece –Cylinder Vase with Marbles and Floating Candles
Black, White or Ivory Cloths
Choice of Napkin Color from in-house selections
Elevated Head Table or Sweetheart 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
House Champagne Toast for all Guests
Bride and Groom Signature Cocktails
Fresh Flowers in Hotel's Vases on all Guest Tables

Add \$8 p/person

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





Wedding Packages

Beef

Sliced London Broil with Sherry Mushroom Sauce

Beef Wellington, en croute, with Sauce Madeira

Roast Tenderloin of Beef with Bourbon Sauce or Scallion Butter

Roast Prime Ribs of Beef with horseradish cream sauce

Filet Mignon with Red Wine Demi-Glace

Parmesan Crusted Filet Mignon

Tomato Bernaise London Broil

Chicken

Breast of Chicken Picatta with lemon and capers

Vesuvio Style Chicken with Olive Oil, Lemon, Garlic

Chicken Breast with Creamy Parmesan & Sun-dried tomato Sauce

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

Champagne Chicken Breast with an elegant champagne sauce

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

Chicken Framboise with Raspberry Sauce

Florentine Chicken Breast Stuffed with Spinach, Lemon Spinach Sauce

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

Creamy Garlic Butter Tuscan Salmon

with sun-dried tomatoes, spinach and parmesan

Combination Plates

Petite Bistro Filet & Chicken Breast with Sauce Selection

Chicken Breast with Sauce Selection & Sliced London Broil

Chicken Breast with Sauce Selection & Grilled Salmon

All prices are plus sales tax and service charge



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

On-Site Ceremonies - Set-Up \$7.00 p/person additional, flat rate Ceremony Set- Up Fee applies.

\$700.00 Minimum Fee

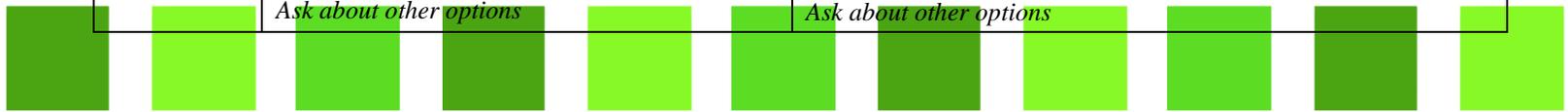
Per room minimums apply.



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<p>Hors d'oeuvres Selections</p>	<p>Prestige Package Premium Selections or</p> <p><i>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</i></p> <p><i>Flatbread with Goat Cheese, Caramelized Onion and Basil Elote Street Corn Arancini with ancho garlic crema</i></p>	<p>Premium Package Premium Selections</p> <p><i>Meatballs – Swedish, Bourbon BBQ, Sweet & Sour, Honey Garlic 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</i></p>
	<p><i>Ask about our Action Stations and Antipasto Table – additional charges apply</i></p>	

<p>Late Night Snacks</p>	<p>Sweet Sundae Bar <i>2 types of Ice Cream, 3 Toppings, Cherries, Nuts, Whipped Cream, Oreo Cookie Crunch, Sliced Bananas, Sprinkles \$6 per person</i></p> <p>Fruit and Pastry Table <i>Assorted Miniature Pasties, & Seasonal Sliced Fresh Fruits \$6 per person</i></p> <p>Milk and Cookies <i>Glass of Milk topped with Chocolate Chip or Oreo Cookie \$4 per person</i></p> <p>Donut Station <i>Assorted Donuts, Milk and Coffee \$5 per person</i></p>	<p>Savory Slider Stop <i>Cheeseburger, BBQ Pulled Pork and Chicken Parmesan Sliders \$8 per person</i></p> <p>Pretzel Station <i>Warm Bavarian Pretzels with queso sauce and honey mustard sauce for dipping \$5 per person</i></p> <p>Taco Bar <i>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</i></p> <p>Pizza & Wings <i>Cheese, Sausage, Pepperoni, or Veggie Pizzas (Choose 2) Boneless Wings – Buffalo, BBQ, Teriyaki or Szechwan (Choose 2) \$6 per person</i></p> <p>Fries & Fixings <i>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 Ranch, Roasted Garlic Ranch, Pesto Ranch, Wasabi Mayo Dip, Red Curry Dip or Dijon Bleu Cheese Dip \$6 per person</i></p>
	<p><i>Ask about other options</i></p>	<p><i>Ask about other options</i></p>



Wedding Packages

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 or	Courvoisier

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 \$200.00 each

Lighted High Boy Tables \$25.00 each

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 \$12 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 Wedding 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 5.20

All prices are plus sales tax and service charge

