

HILTON GARDEN INN EVANSTON

WEDDING PACKAGES

~ FEATURES ~

Beautifully-Appointed Ballroom

Reception Hour featuring ~ our Preferred Open Bar

Selection of Butler Passed Hors d'Oeuvres

Elegant Four-Course Meal

Champagne or Sparkling Cider Toast

Three (3) Additional Hours of Preferred Open Bar

Complimentary King Size Guest Room for THE BRIDE & GROOM

Overnight Accommodations at Special Rates for your Guests

*Personal Wedding Professional to Assist
with the Planning of YOUR Special Day!*

January 26, 2006

Wedding Packages

(Plated Dinner)

Reception Hour

One-Hour Open Bar Featuring Our Preferred Brands

Selection of Butler Passed Hors d'Oeuvres (four pieces per person)

Champagne Toast

Appetizer Selections

(Choose One)

Cheese Ravioli

Tomato Bruschetta

Asparagus and Asiago Phyllo

Salad Selections

(Choose One)

Fresh Seasonal Greens with your choice of Two Dressings

Baby Field Greens Salad w/ Candied Pecans & Bleu Cheese Crumbles, tossed in a Balsamic Vinaigrette

Entrée Selections

Includes Chef's Choice of Vegetable, and Fresh Rolls and Butter.
Freshly Brewed "House Blend" and Decaffeinated Coffees, and Specialty Teas

(Choose One*)

Chicken Marsala

Chicken Breast with a Marsala Wine and Mushroom Sauce, Served with Rice Pilaf
\$75.00 per person

Chicken Florentine

Chicken Breast Stuffed with Creamy Spinach and Feta Cheese, with a Beurre Blanc Sauce.
Served with Duchess Potatoes
\$77.00 per person

Mediterranean Purse

Couscous, Roasted Vegetables and Asiago Cheese in a Flaky Pastry.
Served with Grilled Vegetables & a Roasted Red Pepper Sauce.
\$76.00 per person

Grilled Filet Mignon

Rubbed with garlic and topped with a Peppercorn Cream Sauce
Served with Duchess Potatoes
\$85.00 per person

Pesto Crusted Halibut

Baked Halibut with a Pesto Crust. Served with a Lemon Caper Sauce and Jasmine Rice.
\$79.00 per person

Glazed Salmon

Brushed with Honey Balsamic Glaze
Served with Wild Rice Pilaf
\$79.00 per person

Duets

Filet Mignon and Glazed Salmon

Cracked Pepper Rubbed Filet Mignon and Honey Balsamic Glazed Salmon
Served with Duchess Potatoes
\$89.00 per person

Chicken Florentine and Glazed Salmon

Chicken Florentine and Honey Balsamic Glazed Salmon
Served with Rice Pilaf
\$84.00 per person

Dessert Selections

(Choose One)

Petite Fruit Tart

Flan

Eli's Cheesecake™

Apple Galette

Chocolate Mousse

*An Additional Entrée Selection (for a total of two entrées per event) requires a \$3.00 per person surcharge.
Entrée Indicator must be supplied by the Host for Each Guest to Note Item Chosen, e.g. Colored Ticket, etc.

All Food & Beverage subject to applicable taxes & 20% Service Charge.

Prices for Food & Beverage guaranteed for 90 days prior to date of function.

January 26, 2006

Wedding Package Hors d'Oeuvres & Enhancements

~ Hors d'Oeuvre Choices Included in Package ~

(Butler Passed during One-Hour Reception)

Choose Three Items for 4 pieces, per person

Spanakopita
Brie with Pear in Phyllo
Mini Pizza
Chicken Pot Stickers
Mozzarella Cheese Sticks
Southwest Chicken Egg Rolls
Salmon Canapés
Asiago and Rosemary Cheese Straws

For 5 pieces per person / Fourth Selection ~ \$2.00 per person additional

~ The Rose Garden Specialty Additions for Your Cocktail Reception ~

Hummus Dip with Pita Chips, Serves 50-75 guests	<i>\$150.00</i>
Salmon Canapés, 50 pcs	<i>\$150.00</i>
Coconut Shrimp, 50 pcs	<i>\$135.00</i>
Chicken Satay with Thai Peanut Sauce, 50 pcs	<i>\$135.00</i>
Chicken with Duxelles En Croute, 50 pcs	<i>\$135.00</i>
Mini Beef Wellington, 50 pcs	<i>\$135.00</i>
Teriyaki Beef and Mushroom Brochettes, 50 pcs	<i>\$135.00</i>
Wild Mushroom Pouches, 50 pcs	<i>\$135.00</i>
International Cheese Display	<i>\$ 4.00 per person</i>
Vegetable Crudités	<i>\$ 3.00 per person</i>

First Course Appetizer and Salad Enhancements:

Shrimp Cocktail	\$8.75 per person
Smoked Salmon on Top of Petite Potato Pancakes	\$4.50 per person
Bacon Wrapped Scallops	\$5.25 per person
Wedge Salad	\$3.25 per person
Caesar Salad	\$3.50 per person

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Special Wedding Enhancements

Unlimited Wine Service With Dinner

\$ 3.00 per person

Upgrade to Premium Bar (4 hours)

\$ 6.00 per person

Upgrade Dessert to Custom Wedding Cake

\$ 3.25 per person

Dessert and After Dinner Specialties

Petits Fours Plate

With Chocolate Truffles

(Serves table of 8-10 guests)

\$32.50 per table

Fresh Fruit Plate

Array of Seasonal Fruit and Berries

(Serves table of 8-10 guests)

\$16.50 per table

Sweet Table

Variety of Petite Pastry, Cream Puffs, Napoleons and Fruit Tarts

\$8.95 per person

Gourmet Coffee Bar

\$85.00 Attendant Fee on request

\$3.95 per person

Flavored Brewed Coffee Selections

Hazelnut, Amaretto, Mocha flavored coffees

Whipped Topping, Cinnamon Sticks

Rock Candy Swizzles, Chocolate Chips

The Chocolate Fantasy Fountain

(100 Minimum Guests)

\$8.50 per person

Fountain overflowing with Chocolate

Choice of Three Dipping items:

Large Marshmallows, Fresh Strawberries,

Pretzel Rods, Oreo Cookies™, Graham Crackers,
Pineapple Spears, Rice Krispie Treats™, Pound Cake

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January 26, 2006

Hilton Garden Inn Evanston

ADDITIONAL INFORMATION

WEDDING CEREMONIES

For all ceremonies performed at the Hotel,
a \$2.00 per person set-up fee will apply, subject to a \$200 minimum.

SWEET TABLE

A \$3.00 per person Service Fee will be assessed for parties wishing to provide their own Sweet Table.

CAKE CUTTING FEE

For wedding cakes provided by an outside bakery, the cake-cutting fee is \$2.50 per person.

CORKAGE FEE

A \$10.00 per bottle fee will be assessed for any wine or champagne provided by the client.

COAT CHECK

Coat check service can be made available to your guests on a Hosted or Cash basis.
An attendant fee of \$100.00 will apply, based on five hours of service. \$25 per additional hour.
Arrangements must be made in advance.

CHILDREN'S MEALS

Please refer to our children's menu for choices and pricing for children up to 12 years of age.

STAFF MEALS

Available upon request

DEPOSITS

- ◆ Upon confirmation, an initial deposit of \$1,000.00 is required to secure the date.
- ◆ All deposits are applied toward the function balance and are non-refundable.
- ◆ Three months prior to the event, a second deposit of 50% of the estimated balance is due.
- ◆ 10 business days prior to the event, final payment of estimated balance is due.
- ◆ Any subsequent charges remaining the day of the event are settled by Credit Card.

TIME

All afternoon banquets must conclude by 4:00 p.m.
All evening banquets shall not begin before 6:00 p.m.

SPECIAL EVENT SECURITY

- ◆ Guard Service is required for events with 15 or more teens in attendance.
- ◆ One guard is necessary for every 20 children.
- ◆ The current charge is \$35.00 per guard, per hour, based on a four-hour minimum.
- ◆ Prices are subject to change and may be higher over holidays and special event weekends.

SERVICE CHARGE AND TAXES

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