

HILTON GARDEN INN EVANSTON

*BAR/ BAT MITZVAH
LUNCHEON PACKAGE*

~ FEATURES ~

Beautifully-Appointed Ballroom

Reception Hour featuring ~

International Cheese Display and Garden Crudités
Sodas and Juices
(Cocktails Priced Separately)

Elegant Three-Course Meal

Wine or Sparkling Cider Toast

Ceremonial Challah

Overnight Accommodations at Special Rates for your Guests

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

January 26, 2006

HILTON GARDEN INN EVANSTON
Bar/Bat Mitzvah Luncheon Package

Reception Hour

International Cheese Display with Fruit Garnish
Garden Crudités with Dipping Sauce
Soft Drink and Juice Bar

Salad Selections

(Choose One)

Fresh Seasonal Greens with your choice of Two Dressings
Baby Field Greens Salad with Candied Pecans and 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 Piccata

Lightly Breaded Chicken Breast,
Sautéed in a Lemon Caper Sauce,
Served with Rice Pilaf
\$37.00 per person

Chicken Roma

Chicken Breast Stuffed with Artichokes, Pine Nuts and Pesto,
Sauced with Beurre Blanc. Served with Jasmine Rice.
\$42.00 per person

Slow Roasted Beef

Fork Tender Beef with a Morel Mushroom Sauce
Served with Creamy Mashed Potatoes
\$44.00 per person

Grilled Filet Mignon

Rubbed with garlic and topped with
a Peppercorn Cream Sauce
Served with Duchess Potatoes
\$52.00 per person

Salmon with Dill Sauce

Served with Rice Pilaf
\$45.00 per person

Duets

Filet Mignon and Glazed Salmon

Cracked Pepper Rubbed Filet Mignon and
Honey Balsamic Glazed Salmon
Served with Duchess Potatoes
\$59.00 per person

Chicken Piccata and Glazed Salmon

Chicken Piccata and Honey Balsamic Glazed Salmon
Served with Rice Pilaf
\$52.00 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.

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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

HILTON GARDEN INN EVANSTON

*BAR/ BAT MITZVAH
DINNER PACKAGE*

~ FEATURES ~

Beautifully-Appointed Ballroom

Reception Hour featuring ~

Preferred Open Bar for One Hour

Selection of Butler Passed Hors d'Oeuvres

(4 pieces per person)

(Cocktails After Dinner Priced Separately Based on Consumption)

Elegant Four-Course Meal

Wine or Sparkling Cider Toast

Ceremonial Challah

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January 26, 2006

HILTON GARDEN INN EVANSTON

Bar/Bat Mitzvah Dinner Package

Reception Hour

Preferred Brands Bar and Butler Passed Hors d'Oeuvres (4 pieces per person)

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 with Candied Pecans and 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
\$56.95 per person

Grilled Filet Mignon

Rubbed with garlic and topped with a
Peppercorn Cream Sauce
Served with Duchess Potatoes
\$67.95 per person

Chicken Florentine

Chicken Breast Stuffed with Creamy Spinach and Feta Cheese, with
a Beurre Blanc Sauce. Served with Duchess Potatoes
\$58.95 per person

Pesto Crusted Halibut

Baked Halibut with a Pesto Crust. Served with a Lemon Caper
Sauce and Jasmine Rice.
\$61.95 per person

Mediterranean Purse

Couscous, Roasted Vegetables and
Asiago Cheese in a Flaky Pastry.
Served with Grilled Vegetables and a Roasted Red Pepper Sauce.
\$57.95 per person

Glazed Salmon

Brushed with Honey Balsamic Glaze
Served with Wild Rice Pilaf
\$61.95 per person

Duets

Filet Mignon and Glazed Salmon

Cracked Pepper Rubbed Filet Mignon and
Honey Balsamic Glazed Salmone
Served with Duchess Potatoes
\$75.95 per person

Chicken Florentine and Glazed Salmon

Chicken Florentine and Honey Balsamic Glazed Salmon
Served with Rice Pilaf
\$69.95 per person

Dessert Selections

(Choose One)

Petite Fruit Tart

Flan

Eli's™ Cheesecake

Apple Galette

Chocolate Mousse

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HILTON GARDEN INN EVANSTON

Teen Buffet - Bar/Bat Mitzvah Package

Buffet Selections

Caesar Salad
Carrot and Celery Sticks with Ranch Dip
Soft Drink and Juice Bar

Choice of One Buffet:

Nacho Bar

with Cheese Sauce, Tortilla Chips, Guacamole, Sour Cream, Jalepenos, Salsa.
Mini Beef Taquitos or Cheese Quesadillas
Chicken Tenders with Honey Mustard Sauce, BBQ Sauce and Ketchup

OR

Macaroni and Cheese
Chicken Tenders or Mini Hamburgers
with Honey Mustard Sauce, BBQ Sauce and Ketchup
Potato Smiles

Just One Bite for Dessert!

Chef's Assortment of Bars and Brownies, Cookies and Cupcakes
\$23.95 per person

Unlimited Soft Drink Bar
(Includes Kiddie Cocktails)

Menu Enhancements

Mini Hamburgers	\$ 4.00 per person
French Fries	\$ 1.00 per person
Pizza	\$ 3.00 per person
Cheese Quesadillas	\$ 2.00 per person
Ice Cream Sundae Bar	\$ 4.00 per person

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Bar/Bat Mitzvah Hors d'Oeuvre Selection

Hors d'Oeuvre Choices Included in Dinner Package

Butler Passed during One-Hour Reception

Choose Three Items for 4 pieces per person	Cost if purchased separately (Not as part of the package)
Spanakopita	\$115.00
Brie with Pear in Phyllo	\$115.00
Mini Pizza	\$105.00
Chicken Pot Stickers	\$105.00
Mozzarella Cheese Sticks	\$105.00
Southwest Chicken Egg Rolls	\$105.00
Salmon Canapés	\$150.00
Asiago and Rosemary Cheese Straws	\$105.00

For 4 pieces per person / Fourth Selection ~ \$2.00 per person additional

Specialty Enhancements for Your Reception ~

Hummus Dip with Pita Chips, Serves 50-75 guests	\$150.00
Salmon Canapés, 50 pcs	\$150.00
Coconut Shrimp, 50 pcs	\$135.00
Chicken Satay with Thai Peanut Sauce, 50 pcs	\$135.00
Chicken with Duxelles En Croute, 50 pcs	\$135.00
Mini Beef Wellington, 50 pcs	\$135.00
Teriyaki Beef and Mushroom Brochettes, 50 pcs	\$135.00
Wild Mushroom Pouches, 50 pcs	\$135.00

First Course Appetizer 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
Tomato Bruschetta	\$5.25 per person
Cheese Ravioli with Pesto Sauce	\$4.50 per person

Salad Enhancements:

Wedge Salad	\$3.25 per person
Caesar Salad	\$3.50 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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Bar/Bat Mitzvah Beverage Service

The Cocktail Hour

Priced per Person by the Hour; please select Preferred or Premium Brands.
These packages include assorted Beer and Wine, Juices and Soft Drinks.
(First full hour is included in the dinner package.)

	Preferred	Premium
Each Additional Cocktail Hour	\$ 7.00	\$ 8.00

We proudly serve as our Preferred Brands: Absolut Vodka, Bombay Gin, Bacardi Rum, Jim Beam Whiskey, Dewars Scotch, and Jose Cuervo Tequila.

We proudly serve as our Premium Brands: Belvedere Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Johnny Walker Scotch, 1800 Reposado Tequila.

Limited Cocktail Hour

Priced per Person by the Hour; includes Imported and Domestic Beer, House Wine, Juices and Soft Drinks.

First Limited Hour	\$10.00
Each Additional Limited Hour	\$ 5.00

Cash Bar Prices

Preferred Brand Cocktails	\$6.50
Premium Brand Cocktails	\$7.25
Domestic Beer	\$5.00
Imported Beer	\$6.00
House Wine	\$6.00
Soft Drinks	\$3.25
Mineral Waters	\$3.25
Cordials	\$8.00

Hosted Bar Prices

Preferred Brand Cocktails	\$5.75
Premium Brand Cocktails	\$6.50
Domestic Beer	\$4.25
Imported Beer	\$5.25
House Wine	\$5.25
Soft Drinks	\$3.00
Mineral Waters	\$3.00
Cordials	\$7.25

Specialty Items

Sparkling Cider	\$15.00 per bottle
White Grape Juice	\$15.00 per bottle
Fruit Punch	\$32.00 per gallon
Champagne, House	\$24.00 per bottle
Champagne Toast	\$3.50 per person
Champagne Punch	\$45.00 per gallon
House Wine	\$25.00 per bottle
Premium Wine	Priced upon Request.

Bartenders are required for all bars.

Labor Fee of \$85.00 for up to 4 hours per bartender will apply.

Additional Hour of Bartender Service \$25.00.

Alcohol Consumption must be in compliance with applicable liquor laws.

No alcoholic beverages will be sold to persons under 21 years of age.

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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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