



WEDDINGS



Hilton

ORRINGTON/EVANSTON

SIMPLY PUT...

OUR WEDDING PACKAGE INCLUDES:

A Selection of Passed Hors d'oeuvres

A Four Hour 'Select Bar' Package

Complete Wine Service with Dinner

Champagne Toast

An Elegant Tasting for Four–Six People

A Three Course Dinner Including Your Choice
of Soup or Salad, Entrée and Wedding Cake

COMPLIMENTARY SERVICES FOR WEDDING

GUESTROOMS

Changing Rooms for Both Men
and Women in Bridal Party to be
used on the Day of Wedding

A Suite for the Bride and Groom
on their Wedding Night

Guestrooms for the Parents of the
Bride and the Parents of the Groom
to be used on the Wedding Night

Special Guest Room Rates
for Friends and Family

MISCELLANEOUS

Floor Length Italian Linen with
Matching Napkins — Ivory or Black

Five Votive Candles and Framed
Table Numbers on Each Table

Complimentary Stage and Dance Floor

Complimentary Set-up and Breakdown

Room Rental Waived for All Events

Rehearsal Space

HOT HORS D'OEUVRES

(select a total of five pieces)

Goat Cheese Stuffed Artichoke Beignets
with tomato basil butter

Spanokopita

Mini Crab Cakes
with chipotle remoulade

Mini Potato Pancakes
with creme fraiche and salmon caviar

Stuffed Mushrooms
goat cheese, creamed spinach
and tomato concasse

Vegetable Spring Rolls
with ponzu soy dipping sauce

Chicken Cashew Spring Rolls
with pineapple sesame glaze

Tomato Basil Bisque
with mini grilled cheese

Mushroom Quesadillas
sautéed mushrooms, shredded
swiss cheese and herbs

Chicken, Fig and Tomato Kabobs
with fig balsamic chicken demi
gorgonzola and fig pizettes

Smoked Chicken and Pistachio Lady's Purses

Truffled Steak
on parmesan tuilles with chive cream cheese

Bacon Wrapped Dates
stuffed with goat cheese

Petite Macaroni and Cheese Bites

Mini Beef Franks
wrapped in puff pastry with mustard sauce

Mini Beef Tenderloins
in puff pastry with whole grain
mustard demi cream

ENHANCEMENTS

Mini Beef Tenderloin Sliders with Caramelized Onions and
Blue Cheese on Brioche

Lamb Lollipops with Rosemary Dijon Demi Glace

Coconut Lobster Skewers with Jalapeño Mint Glaze

A1 Marinated Beef Tenderloin Skewers

COLD HORS D'OEUVRES

(select a total of five pieces)

Tomato Confit Bruschetta

parmesan cheese and kalamata tapenade

Fresh Fruit Kabobs

with honey orange yogurt

Smoked Salmon Rosettes on Pumpernickel

with cream cheese, caper and red onion

Smoked Salmon Mousse

on cucumber wheels

Grilled Shrimp

with mango salsa

Smoked Mozzarella Canapes

with sun-dried tomato and pesto

Chilled Watermelon Squares

topped with goat cheese crumbles and pistachio dust

Chilled Strawberry and Brie Crostinis

Tomato Basil Crostinis

Prosciutto Wrapped Melon

with balsamic drizzle

Melon Soup Shooter

with creme fraiche and mint garnish

Antipasto Skewers

with marinated fresh mozzarella,
sun-dried tomato and artichoke heart

ENHANCEMENTS

Chilled Scallop Lollipops with Tarragon Citrus Aioli

Assorted Sushi with Soy Sauce, Pickled Ginger and Wasabi

Jumbo Lump Crab Ceviche Shooters

Coconut Lobster Skewer

RECEPTION ENHANCEMENT STATIONS

RAVIOLI

sun-dried tomato mascarpone ravioli
portobello and cremini mushroom ravioli

Choice of two sauces:

tomato-basil marinara	herb and garlic oil
wild mushroom alfredo	spicy tomato vodka cream
basil pesto cream	herb goat cheese

Station to Include:

garlic parmesan breadsticks, shaved parmesan cheese,
chiffonade of basil, crushed red pepper flakes, sun-dried
tomatoes, and chopped roasted garlic cloves

SLIDERS

Choice of three:

mini burgers, brioche bun garnished
with pickle, tomato and olive

crab cakes, mini pretzel bun with
spicy aioli

bbq pulled pork, brioche bun with
smoked cheddar and pickle

bbq chicken, brioche bun garnished
with pineapple wedge

MACARONI AND CHEESE BAR

white fontina cheese and truffle
cavatappi and regular mac and cheese

Station to Include:

bread crumbs, sweet peas, caramelized
shallots, bacon bits and lobster bits

CRUDITE

selection of fresh vegetables served with
green goddess and hummus

ROASTED TURKEY

served with gravy, cranberry relish and corn muffins

TENDERLOIN OF BEEF

sliced and served with caramelized shallots, roasted garlic aioli and mini pretzel rolls

RAW BAR

cajun boiled shrimp, marinated crab claws, saffron poached clams, mussels, fresh shucked east and west coast oysters served with cocktail sauce, remoulade sauce, fresh horseradish, apple mignonette and lemon wedges

SUSHI STATION

an assortment of sushi rolls, nigiri and sashimi accompanied by steamed edamame, pickled ginger, wasabi, and soy sauce

SMOKED SALMON

cold sliced smoked salmon and pastrami smoked salmon served with lemon crème fraiche, chive sour cream, capers, diced red onion, chopped cornichons, chopped egg pumpernickel tartines

TAPAS DISPLAY

roasted wedges of eggplant seasoned with extra virgin olive oil, salt & pepper and mint

Choice of two:

chorizo and potato
frittata squares

portobello bruschetta
with caramelized onions

bacon wrapped dates

sherry tomato meatballs

DINNER

CHOICE OF SOUP OR SALAD

SOUPS

Chilled Lobster Avocado Vichyssoise
with frizzled leeks

Pumpkin Crab Bisque
scented with brandy and vanilla bean,
finished with lump crab meat and
snipped chives (fall and winter only)

Lobster Bisque
finished with brandy, fresh lobster
meat and garnished with chives

Wild Mushroom Puree
finished with thyme, cream and sherry

Lemongrass Chicken Consomme
garnished with brunoise of red pepper,
julienne of shiitake mushrooms and
poached chicken breast

Smoked Corn Chowder
accented by roasted red pepper, red
potatoes, cream with roasted red pepper
puree garnish

Roasted Red Pepper and Tomato Bisque
finished with cream served with a mini
heart shaped boursin grilled cheese

SALADS

Napoleon of Ruby and Golden Beets
goat cheese on a bed of baby arugula,
toasted walnuts, sherry walnut
vinaigrette

Baby Spinach
marinated mushrooms, goat cheese
crumbles, and roasted red peppers,
sherry vinaigrette

Romaine Wedge
shredded smoked gouda cheese, dried
cherries, spiced pecans, champagne
herb vinaigrette

Caesar
chopped hearts of romaine, tomato
focaccia croutons, shaved parmesan
cheese, creamy caesar dressing

Bibb and Frisee Lettuce Bundle
julienne of granny smith apples,
dried cranberries, feta cheese
crumbles, red wine vinaigrette and
herb focaccia crostini

Traditional Wedge
iceberg lettuce, grape tomatoes,
crumbled maytag blue cheese, chopped
bacon, herb parmesan croutons and
herb vinaigrette

Radicchio Lettuce Cup
baby mixed greens, mixed berries,
candied almonds, crumbled
goat cheese, pomegranate
balsamic vinaigrette

ENTRÉE SELECTIONS

FARM FRESH CHICKEN

Arugula and Walnut Pesto Chicken
marinated with arugula and
walnut pesto with whole grain
mustard demi cream

Provencale Chicken
kalamata olives, tomatoes, garlic
basil and panko breadcrumbs,
balsamic fig demi glaze

Dijon and Sage French Chicken
tomato sage cream

Pistachio Crusted Chicken
saffron chicken jus

Brie and Apricot Stuffed Chicken
red wine, rehydrated apricots,
brie cheese, panko bread crumbs
with pistachio chicken jus

Porcini Crusted Chicken
merlot shallot reduction

Rosemary and Panko Crusted Chicken
dijon demi glaze

FROM THE SEA

Potato-Horseradish Crusted Salmon
chive cream

Grilled Salmon
green tea honey glaze

Basil and Pine Nut Grilled Salmon
tomato basil jus

Seared Chilean Sea Bass
roasted red pepper cream

Jumbo Lump Crab Cake
cilantro, lime, avocado relish

Tomato Poached Halibut
caramelized fennel, onion
and tomato ragout

Seared Grouper
citrus, dijon and chives with
truffle butter

Mahi Mahi
macadamia and coconut encrusted,
jalapeño mint glaze

Seared Arctic Char
white wine, lemon butter
and herbs

BUTCHER BLOCK

Cabernet Braised Short Rib of Beef
caramelized shallot cabernet
demi glace

Herb Crusted Rack of Lamb
edamame mint cream

Seared Filet of Beef
wild mushroom ragout

Gorgonzola Crusted Filet of Beef
caramelized shallot brandy
demi glace

Seared Veal Rack Sirloin Chop
roasted garlic, dijon cream
and morels

Grilled New York Strip Steak
10oz roasted garlic gorgonzola
maitre d' butter

Grilled Cowboy Ribeye Steak
16oz chipotle demi glace
cream and frizzled onions

DUETS

Grilled Salmon and French Chicken
petite salmon and french chicken
marinated in arugula, walnut, pesto
with whole grain mustard demi

Filet of Beef and Petite Crab Cake
chipotle demi cream and
avocado relish

**Rosemary and Panko Crusted Chicken
and Filet of Beef**
dijon demi glace

**Panko and Herb Crusted Mahi Mahi and
Filet of Beef**
hollandaise sauce or puree of caramelized
fennel and roasted tomato

VEGETARIAN

Eggplant Napoleon
panko breaded eggplant medallions,
wilted arugula, ricotta cheese,
roasted red and yellow peppers,
fresh Mozzarella cheese and
tomato basil coulis

Roasted Root Vegetable Risotto
arborio rice, goat cheese, butternut
squash, turnips, rutabaga, thumbelina
carrots, cinnamon and nutmeg

Chili Garlic Grilled Tofu Steak
black bean cilantro pancake,
baby bok choy, roasted baby
carrots, grilled asparagus with
soy sesame glaze (vegan)

Gnocchi
braised porcini mushrooms, canellini
beans, pistachios, caramelized
shallots, roasted red and yellow
bell peppers and goat cheese

SIDE DISHES FROM THE EARTH

Shiitake Whipped Potatoes	Grilled Asparagus
Whipped Yukon Gold Potatoes	Broccolini
Whipped Purple Potatoes	Baby Carrots
Roasted Fingerling Potatoes	Haricots Verts
Yukon Gold and Sweet Potato Dauphinoise	Herb Panko Crusted Portobello Mushroom Wedges
Parmesan Polenta Cake	Grilled Vegetable Stacks
Herb Goat Cheese Risotto	Herb Crusted Roma Tomato
Israeli Cous Cous	Roasted Root Vegetables
Mediterranean Cous Cous	

ENHANCEMENTS

Truffled Macaroni and Cheese	Baby Carrots and Asparagus Wrapped in Leek
Chive and Cheddar Potato Brûlée	Portobello Mushroom Bread Pudding

SWEET ENDINGS

WEDDING CAKES

Cake and **Bittersweet** are the exclusive wedding cake suppliers for the Hilton Orrington/Evanston.

Cake

1635 West Walnut Street
Chicago, IL 60612
312-850-4530
www.cake-chicago.com

Bittersweet

1114 West Belmont
Chicago, IL 60657
773-929-1100
www.bittersweetpastry.com

DESSERT ENHANCEMENTS

SWEET TABLE

choice of six:

passion fruit tartlets, lemon meringue tartlets, pomegranate tartlets
raspberry tartlets, hazelnut tartlets
black currant mousse, mango mousse
tuxedo strawberries, petits fours
éclairs, pistachio macaroons, chocolate macaroons, coffee macaroons, opera tortes, and dessert shooters

CUSTOM CANDY STATION

m&m's, gummies, lollipops
jelly beans, chocolates, macaroons
nonpareils and more
(custom color selection available)

PIES A LA MODE

individual lattice and crumb topped pies filled with an assortment of fillings to include; apple, pecan, cherry blueberry and peach.

gelato toppings: cinnamon, white chocolate, tahitian vanilla-bean, and more. Served with whipped cream

GOURMET COFFEE STATION ENHANCEMENT

whipped cream, rock candy sticks
cinnamon sticks, chocolate shavings

ICE CREAM SOCIAL

choice of three ice creams:

vanilla bean, chocolate, coconut
fudge, espresso coffee, caramel
chocolate-hazelnut

ice cream toppings: caramel
strawberry, and hot fudge sauces
m&m's, reese's pieces, sprinkles
peppermint patties, heath bar, biscotti
chopped nuts, and whipped cream

BANANAS FOSTER

ripe sliced bananas, flambéed with rum in a rich sauce of brown sugar butter, cinnamon, orange zest served over vanilla bean gelato

HOT CHOCOLATE STATION

decadent hot chocolate with peppermint and cinnamon sticks
chocolate shavings, marshmallows
and whipped cream

BERRY BAR

assorted berries served with whipped cream, crème anglaise, chocolate shavings and brown sugar
served with sorbet

A LA CARTE SWEETS

MINI BROWNIE BITES

**DOUBLE DIPPED CHOCOLATE
LICORICE WHIPS**

**DOUBLE DIPPED CHOCOLATE
PRETZEL RODS**

WHOOPIE PIES

MINI CUPCAKES

ASSORTED FRENCH MACAROONS
raspberry, chocolate, caramel, citrus,
pistachio, vanilla bean

MINI PRETZEL TWISTS
dipped in chocolate and sprinkles

CAKE POPS

**LARGE WHITE OR MILK CHOCOLATE
COVERED STRAWBERRIES**

**CHOCOLATE DIPPED RICE
KRISPIE TREATS**

CHOCOLATE DIPPED OREOS
with decor

DECORATED SUGAR COOKIES
ladybugs, hearts, pumpkins, fish, monkeys

ASSORTED MOUSSE SHOOTERS
peanut butter and jelly mousse, white
chocolate mousse, raspberry mousse,
boston cream mousse

LATE NIGHT SNACKS

SNACK ATTACK

choice of three:

cheeseburgers, hot dogs, reuben sandwiches, grilled cheese sandwiches
popcorn shrimp po' boy, bbq chicken sandwiches

FRENCH FRY BAR

curly, sweet potato, and waffle fries
with warm cheddar cheese sauce
ketchup, and chipotle mustard aioli

POPCORN STATION

garrets popcorn selection:

cheese, butter, cashew, pecan crisp
caramel crisp

FROZEN TREATS

an assortment of premium ice cream
bars and other frozen novelties

MIDNIGHT MUNCHIES

macaroni and cheese bites, arancini
pigs-n-blanket, philly cheesesteak en
crouete, mini pepperoni calzones

DELI PRETZELS

served with whole grain mustard and
warm cheddar cheese sauce
gourmet stuffed

NACHO BAR

con queso, diced jalapeños, tomato
onion and salsa fresca

CHICAGO-STYLE DEEP DISH PIZZA

topping selections:

cheese, pepperoni, sausage, vegetable

BAR ARRANGEMENTS

SELECT BRANDS

Absolut Vodka
Tito's Vodka
Beefeater Gin
Bacardi Silver Rum
Dewar's White Label Scotch
Seagram's 7 Whisky
Jack Daniels Whiskey
Sauza Tequila
Miller Lite
Goose Island 312
Corona
Heineken
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Amaretto DiSaronno
Bailey's
Kahlua
Frangelico
Trader Vic's White & Dark Chocolate
Assorted Soft Drinks
Mineral Waters

PREMIUM BRANDS

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Hendricks Gin
Chivas Regal Scotch
Glenlivet Scotch
Maker's Mark Whiskey
Crown Royal Whiskey
Captain Morgan Rum
Captain Morgan Silver
1800 Tequila
Miller Lite
Goose Island 312
Corona
Stella
Heineken
Chardonnay
Pinot Grigio
Cabernet Sauvignon
Merlot
Amaretto DiSaronno
Bailey's
Kahlua
Frangelico
Trader Vic's White & Dark Chocolate
Assorted Soft Drinks
Mineral Waters