THE WESTIN

CHICAGO NORTH SHORE



WELCOME TO YOUR BEGINNING

Wedding Packages

THE WESTIN CHICAGO NORTH SHORE









VERSATILE VENUES

The Westin Chicago North Shore perfectly combines urban style and elegance, with the relaxed feel of a suburban location. Our four ballrooms are able to host affairs ranging from 50 to 1,200 guests. With more than 35,000 square feet of flexible event space under one roof, the only limit to your storybook wedding is your imagination.

THE WESTIN CHICAGO NORTH SHORE



A NIGHT TO REMEMBER

WEDDING PACKAGE

Complimentary deluxe parlor suite for the bride and groom on the night of the wedding with amenity

Two complimentary standard guestrooms for parents of the bride and groom on the night of the wedding

Floor length white linens and white napkins

Four votive candles per table

Dance floor

Table numbers and holders

Special guestroom rates and a personalized website for your guests

Complimentary wedding tasting for up to six guests

Private tasting and design consultation for the wedding at Oak Mill Bakery or Baking Institute

Complimentary stay on your 1 year anniversary with breakfast buffet for (2) in Saranello's Restaurant

WEDDING RECEPTION

1 hour cocktail reception with 3 additional hours of familiar bar service

4 butler passed hors d'oeuvres

Champagne toast

Wine service with dinner

Three course dinner includes: choice of soup or salad, main entrée, wedding cake as dessert and tableside coffee service

FAMILIAR BAR

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuervo Traditional Silver Tequila, Dewars White Label, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessey VS

Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312, Goose Island Green Line IPA, Buckler NA

Magnolia Cabernet Sauvignon, Chardonnay, Pinot Grigio, Merlot, Rosé

Assorted mixers, soft drinks, still and sparkling bottled water

THE WESTIN CHICAGO NORTH SHORE



PRELUDE TO FOREVER

WEDDING PACKAGE

Complimentary deluxe parlor suite for the bride and groom on the night of the wedding with amenity

*Two complimentary upgraded rooms for parents of the bride and groom on the night of the wedding

Floor length white linen and white napkins

*Chair covers and ties

Four votive candles per table

Dance floor

Table numbers and holders

Special guestroom rates and a personalized website for your guests

Complimentary wedding tasting for up to six guests

Private tasting and design consultation for the wedding at Oak Mill Bakery or Baking Institute

*Complimentary suite on your one-year anniversary with breakfast buffet for (2) in Saranello's Restaurant

WEDDING RECEPTION

*1 hour cocktail reception with 3 additional hours of favorite bar service

4 butler passed hors d'oeuvres

Champagne toast

Wine service with dinner

*Four course dinner includes: soup, salad, main entrée, wedding cake as dessert and tableside coffee service

FAVORITE BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Makers Mark, Jack Daniels, Cazadores Blanco Tequila, Hennessy VS

Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312, Goose Island Green Line IPA, Buckler NA

Kenwood Vineyards Chardonnay, Line 39 Pinot Noir, Mionetto Prosecco, Sea Pearl Sauvignon Blanc, Spellbound Cabernet

Assorted mixers, soft drinks, still and sparkling bottled water

THE WESTIN CHICAGO NORTH SHORE



TO THE MOON AND BACK

WEDDING PACKAGE

Complimentary deluxe parlor suite for the bride and groom on the night of the wedding with amenity

Two complimentary upgraded rooms for parents of the bride and groom on the night of the wedding

Floor length white linen and white napkins

*Chiavari chairs

Four votive candles per table

Dance floor

Table numbers and holders

Special guestroom rates and a personalized website for your guests

Complimentary wedding tasting for up to six guests

Private tasting and design consultation for the wedding at Oak Mill Bakery or Baking Institute

*Complimentary suite on your one-year anniversary with dinner for (2) in Saranello's Restaurant $\,$

WEDDING RECEPTION

*1 hour cocktail reception with 4 additional hours of appreciated bar service

*5 butler passed hors d'oeuvres

Champagne toast

Wine service with dinner

Four course dinner includes: choices of soup and salad, main entrée, wedding cake as dessert and tableside coffee service

APPRECIATED BAR

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Hennessy Privilege VSOP

Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312, Goose Island Green Line IPA, Buckler NA

Assorted mixers, soft drinks, still and sparkling bottled water

Customize your experience with a selection from our Reserve list. Ask your Service Manager, pricing varies and is by the bottle.

THE WESTIN CHICAGO NORTH SHORE





WEDDING CEREMONY

Opt to host your ceremony on-site in conjunction with your reception.

Private event space

Seating

Raised platform

Wired standing microphone

Day-use changing rooms for bride and groom

\$1,000 plus tax and service charge

THE WESTIN CHICAGO NORTH SHORE









DELICIOUSLY ADAPTABLE

Our culinary experts will prepare a menu that delights your palate as well as your imagination. We are able to create everything from traditional cuisine to vegetarian, and kosher options.

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HORS D'OEUVRES

CHILLED

Tomato bruschetta

Tandoori chicken tartlet

Hummustini, pita crisp and radish

Seared ahi tuna crisp

Spicy tuna spoon, sriracha aioli

Caprese spoon, balsamic glaze

California roll

Individual shrimp cocktail +4

Salmon nori, wasabi, pickled ginger and soy sauce +3

WARM

Tomato soup shooter with grilled cheese finger

Individual beef wellington, horseradish crema

Moroccan lamb meatball, harissa aioli

Artichoke beignet

Brie cheese and raspberry en croute

Pretzel chicken skewer, sweet chili orange mustard

Petite crab cake, jalapeño tartar sauce +5

Chimichurri lamb chop, pomegranate drizzle +5

BEGIN

SOUP

Fennel and Potato Cream

focaccia crouton, frond garnish, fennel pollen

Butternut Squash Soup

spiced pumpkin seeds

Wild Mushroom Bisque

truffle crème fraiche, mushroom chips, porcini powder

Lobster Bisque

crème fraiche, chopped poached seafood, chive +5

Roasted Corn and Crab Chowder

applewood smoked peppered lardons, spiced popcorn +5

SALAD

Mixed Greens

baby greens, petite tomatoes, kalamata olive, cucumber and pine nuts, buttermilk ranch and balsamic vinaigrette

Baby Spinach

pea shoots, cherry tomato halves, watermelon radish, pickled red onion and feta, cabernet vinaigrette

Roasted Beet Salad

citrus roasted beets, baby kale, arugula and frisee, nasturtium, pistachio crusted goat cheese, citrus vanilla vinaigrette

Caesar Salad

house cured tomatoes, parmesan cheese and garlic crouton with creamy caesar

Farmers Market Greens

baby frisee, scarlet spinach, lola rosa and baby arugula, maytag blue cheese, sun-dried cherries and poached pear $\,\,$ +4

THE WESTIN CHICAGO NORTH SHORE

601 N. Milwaukee Avenue | Wheeling, IL 60090 | 847-777-6500 | WestinNorthShore.com

Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Dinner package pricing is exclusive of 3% event fee, 25% service charge, 11% sales tax, and 2.3% of taxable service charge.



CHICAGO NORTH SHORE

ENHANCEMENTS

Available as additions to your package.

FIRST COURSE

Tuna Tataki 14 multi colored seaweed salad, miso vinaigrette, vegetable noodles

Sugar Cured Duck 16 sweet corn pudding and watercress coulis

Potato Goat Cheese Tart 12 wilted garlic greens and warm beet salad

Assorted Sushi Sampler Plate 14 california roll, spicy tuna roll, tempura shrimp roll and futomaki roll soy sauce, wasabi, pickled ginger and chop sticks

Garlic Gulf Shrimp 12 creamy smoked cheddar grits, smoked chile oil

Sautéed Lobster Ravioli 15 asparagus tips, tear drop tomato and tarragon cream

INTERMEZZO

Mango Sorbet 5 fresh mint

Raspberry Sorbet 5 fresh berry garnish

"Lemon Drop" Lemon Sorbet 7 sugar rimmed martini glass

THE WESTIN CHICAGO NORTH SHORE



CHICAGO NORTH SHORE

MAINS

Select up to (2) entrées, each to be priced based on per person package. Seasonal options available.

BEEF

Grilled Fillet Mignon

red onion confit, melted leek and honey whipped potato and sauce bordelaise 102 / 114 / 126

Char-Grilled New York Strip

wild mushroom relish, pommes dauphinoise with a burgundy demi-glace 99/111/123

Grilled Flat Iron Steak Chimichurri

roasted fork tender fingerling potatoes, chimichurri infused demi-glace $99\,/\,111\,/\,123$

Red Wine Braised Short Ribs

gremolada mashed potatoes, red wine pan reduction

100 / 112 / 124

CHICKEN

Pretzel Crusted Chicken

blistered cherry tomato, buttermilk mashed potatoes, grain mustard demi-glace 92 / 104 / 116

Pepper Bacon Wrapped Chicken Breast

dauphinoise potatoes, field mushroom port wine glace

92 / 104 / 116

Herb Infused Roast Chicken Chop

garlic whipped potatoes, brandied cherry beurre rouge

89 / 101 / 113

Pistachio Crusted Chicken Breast

caramelized shallot whipped potatoes, port wine demi-glace

92 / 104 / 116

Roasted Garlic Tarragon Chicken Breast

goat cheese potato tart, sauce poivrade, port wine reduction

91 / 103 / 115

Dried Fruit and Red Onion Stuffed Chicken

three potato galette, shallot merlot demi-glace

91 / 103 / 115

THE WESTIN CHICAGO NORTH SHORE



NORTH SHORE

MAINS

Select up to (2) entrées, each to be priced based on per person package. Seasonal options available.

SEAFOOD

House Smoked Atlantic Salmon sea salt roasted fingerling potatoes, warm gazpacho jus 100 / 112 / 124

Miso Glazed Salmon was abi whipped potatoes, wilted chard and kale with a ginger soy buerre blanc $100\,/\,112\,/\,124$

Pan Roasted Great Lakes White Fish roasted garlic whipped potato, lemon thyme beurre blanc 96 / 108 / 120

COMBINATION

Petite Fillet of Beef and Oven Roasted Salmon goat cheese potato tart, rosemary red wine reduction 105 / 117 / 129

Seared Chicken Chop and Herb Crusted Salmon roasted fingerling potatoes, citrus cherry buerre blanc 98/110/122

Grilled Fillet Mignon and Chicken Breast red onion confit, melted leek and honey whipped potato sauce bordelaise 103 / 115 / 127

Grilled New York Steak and Chicken Breast wild mushroom relish, pommes dauphinoise, burgundy demi-glace 100 / 112 / 124

Red Wine Braised Short Ribs and Chicken Breast gremolada mashed potatoes, red wine pan reduction 100 / 112 / 124

Char-Grilled New York Steak and Crab Cake wild mushroom relish, pommes dauphinoise, burgundy demi-glace $105\,/\,117\,/\,129$

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MAINS

Select up to (2) entrées, each to be priced based on per person package. Seasonal options available.

VEGETARIAN

 $D = Contains\ Dairy\ /\ GF = Gluten\ Free\ /\ N = Contains\ Nuts\ /\ V = Vegan$

Forest Mushroom Risotto - D / GF porcini essence, truffle oil 89 / 101 / 113

Vegetable Polenta - D / GF / N creamy polenta, rainbow chard, blistered cherry tomato, roasted cauliflower, roasted red pepper sauce $89\ /\ 101\ /\ 113$

Vegetable Tagine - V / GF farm fresh vegetables, wilted chard, chickpeas, dried dates and apricot stewed in a north african curry spice $89\ /\ 101\ /\ 113$

Vegetarian Paella - V / G saffron infused rice with seasonal farm fresh root vegetables, assorted field mushrooms, artichokes, pea and olives $89\ /\ 101\ /\ 113$

Butternut Squash Ravioli - D / N brown butter sage cream with toasted walnuts and basil pistou $89\ /\ 101\ /\ 113$

Grilled Portabello Caps - V / GF stuffed with wild garlic greens, oven-dried tomatoes, quinoa pilaf with lentils 89 $\,/$ 101 / 113

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CHICAGO NORTH SHORE

AFTER DINNER

Minimum 50% of final guarantee required.

TREATS

Sweet Delight 18

select five signature items, 3 pieces per person

flourless chocolate tarts

petite lemon meringue pies

dulce de leche cake

assorted french macaroons

fresh fruit tarts

tuxedo truffle mouse cake

mint chocolate torte

petite nutella and caramelized banana tarts

chocolate dipped strawberries

vanilla bean créme brulée

Chocolate Dipped 18

warm dark and white chocolate fresh whole strawberries, pound cake, rice krispie squares, sliced banana, oreo cookies, marshmallows, pretzel rods, profiteroles

Continental Coffee Station 10

starbucks® coffee and assorted hot tazo® teas

hot chocolate with chocolate shavings, whipped cream, orange zest, cinnamon sticks, rock sugar sticks, lemon wedges

SNACKS

Late Night 15 Select three items

korean bbq meatballs

fried chicken tenders, ranch and blue cheese dipping sauce

tomato, torn basil and fresh mozzarella flat bread

pepperoni and sausage flatbread pizza

beef taquitos, warm nacho cheese and salsa

queso fondito with tri-colored tortilla chips

mini corn dog poppers

spiced roast chicken wings with bbq, sweet and sour, buffalo sauces

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