

An ornate room with wood-paneled walls, decorative ceiling moldings, and two large crystal chandeliers. The room features a central doorway with a 'STAIRS' sign above it. The overall atmosphere is classic and elegant.

Wedding Delicacies

STUNNING VENUES

**WEDDINGS DONE
DIFFERENTLY, BY DESIGN**

KOSHER WEDDING MENU


Hilton
CHICAGO

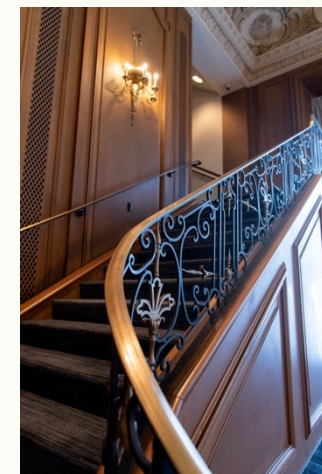


ELEVATED EXPERIENCES TO ENHANCE YOUR DAY



Producing exquisite events and transforming iconic backdrops into the venue of your dreams has been Hilton Chicago's specialty since 1927. Select your preferred choice of the many gorgeous ballrooms, event spaces, and suites-- from intimate, to historic, to grand—they will set the perfect framework to bring your vision to life.

Enjoy the support of Hilton Chicago's expert team of planners and culinary professionals who understand tradition and how to tailor your day to meet your needs. No detail is overlooked, including the careful curation and preparation of your menu. Hilton Chicago proudly operates a separate, Kosher kitchen to produce the menu selections for you and your loved ones.





Wedding Celebration

INCLUSIONS

Four-hour, Hosted, Gold Tier Brand Beverage Service Package

One hour of service during cocktail reception & three hours of continued service following dinner

Cocktail Reception Fare

Six pieces, butler passed, canapé/hors d'oeuvre

Three-course Dinner

Including Wedding Cake or our Passed Desserts, Soup or Salad/ Chicken, Salmon or Vegetarian Entrée

Gold Tier Brand Dinner Wine Service

Gold Tier Brand Sparkling Wine Toast



Wedding package pricing begins at \$280.00++ per person for kosher food, exclusive of gratuity, service charge, sales tax, and private event space rental.





The Cocktail Reception

Guests welcomed by white gloved attendants' butler passing wine and sparkling water

GOLD TIER BRAND BEVERAGE SERVICE

Gold Tier Spirits

Absolut Vodka, Tanqueray Gin, BACARDI Superior Rum, 1800 Silver Tequila, Bulleit Bourbon, Jack Daniel's Tennessee Whiskey, Dewar's Blended Scotch Whisky, Aged 12 Years

Kosher Wines

Columbia Crest, Grand Estates, Chardonnay, Washington Columbia Crest, Grand Estates, Cabernet Sauvignon, Washington Riondo Prosecco Spumante, DOC, Italy



ENHANCE YOUR BEVERAGE SERVICE TO DIAMOND TIER BRANDS

An additional charge of \$16.00++ per person

Diamond Tier Spirits

Tito's Handmade Vodka & Grey Goose Vodka, Hendricks's Gin, Ron Zacapa Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Irish Whiskey, Glenmorangie Original 10-Year Scotch, Johnnie Walker Black Label

Kosher Wines

Wente Estate, Chardonnay, Livermore Valley, California, Wente Southern Hills, Cabernet Sauvignon, Livermore Valley, California, Chandon Brut Classic, Sparkling Wine, California

American, Imported, Craft Beer

Blue Moon, Bud Light, Stella Artois, Corona Extra, Corona Premier, Samuel Adams Boston Lager, Heineken 0.0 (non-alcoholic)

Non-Alcoholic Selections

Assorted soft drinks, fruit juices, still & sparkling mineral waters, mixers, appropriate garnishes

Extended Length of Service

The length of Diamond Tier Brand beverage service may be extended for an additional charge of \$13.00++ per person, per hour. The Extended Beverage Service charge is based on the celebration's guaranteed attendance.

American, Imported & Craft Beer

Blue Moon, Bud Light, Stella Artois, Corona Extra, Goose Island IPA, Heineken 0.0 (non-alcoholic)

Non-Alcoholic Selections

Assorted Soft Drinks, Fruit Juices, Still & Sparkling Mineral Waters, Fever Tree mixers / appropriate garniture

Extended Length of Service

The length of Diamond Tier Brand beverage service may be extended for an additional charge of \$15.00++ per person, per hour. The Extended Beverage Service charge is based on the celebration's guaranteed attendance.



Get the Party Started

CANAPE & HORS D'OEUVRE

Chilled Canapés

Smoked Salmon Flatbread Pizza with shaved cucumbers, dill, red onions, capers and cream cheese | *Can be made non-dairy*

Charcuterie Skewer, cured meats, topped with olives

Summer Roll, rice paper wrapper filled with mushrooms, peppers, greens and Asian dressing, accompanied by Nuoc Cham sauce

Cucumber Cup filled with Moroccan eggplant salad

Avocado Toast with giardiniera & tomato garnish

Crudités Filled Shooter Cups, carrots, celery, jicama and pepper strips with hummus dip

Patachoux Puff with Asian Chicken Salad

Veggie Kebob, roasted carrots, red and golden beets, drizzled with balsamic reduction

Caprese Kebob | *Includes Dairy*

Smoked Salmon, grainy mustard, crispy capers on rye crostini

Watermelon Cup, with Boursin, fresh mint, drizzled with blueberry reduction | *Seasonal Selection*

Enhanced Chilled Canapé Selections

An Additional \$4.00++ per item

Seared Tuna, sesame crisp, topped with chipotle aioli and crispy wasabi pea

Grilled Beef, garlic crostini, horseradish mayo, garnished with microgreens

Warm Hors d'oeuvres

Spinach Stuffed Mushroom, truffle oil drizzle

Mini Hotdogs in blankets

Mediterranean Flatbread, topped with mozzarella, caramelized onions and a sliced Kalamata olive garnish, Grilled Artichokes & Spinach Pesto
Can be made non-dairy

Beef Burger Slider, topped with house BBQ sauce and sautéed onions

Mini Potato Pancakes, topped with peach and apple chutney and candied ginger, chive garnish

Falafel Kebob topped with harissa

Chicken & Veggie Pot Sticker, with ginger soy sauce

Teriyaki Glazed Chicken Skewer, with sweet & sour sauce

Grilled BBQ Salami Kebob, marinated in BBQ sauce

Hoisin Meatball Skewer

BBQ Brisket-Filled Potato Cup

Tomato Basil Soup Shooters

Vegetarian Empanada with tomatillo salsa

Crispy Beef Braised Short Ribs, with sweet and sour BBQ sauce

Enhanced Warm Hors d'oeuvres Selections

An additional \$4.00++ per item

Mini Lamb Sliders, with cucumber, tomato, and jalapeño relish, garnished with a pickle chip

Chicken & Waffles, bite-sized Belgian waffles with maple syrup drizzle

Flatbread Beef Gyros Bites, with tomatoes and onions on house flatbread, topped with tzatziki sauce

Mini Fish Tacos, crispy tortilla topped with citrus slaw and guacamole



Dinner Selections



FIRST COURSE

Soups

Wild mushroom with sherry and thyme

Roasted butternut squash

Truffle cauliflower velouté

Beef consume with mini meatballs

*Soup as an additional course:
\$20.00++ per person*

Salads

Red Wine Poached Pear, Array of Spring Greens, Radicchio, Shredded Carrots, Dried Cranberries & Candied Pecans, Champagne Vinaigrette Dressing, Goat Cheese may be added upon request

Butternut Squash, Field Greens, baby arugula and candied walnut, Garnished with pomegranate seeds, Lemon herb vinaigrette dressing

Artichoke & Heirloom Tomato, Mixed Greens, English Cucumbers, Shredded Carrots, Bell Peppers, Sliced Avocado, Hearts of Palm, Garnished with an Herbed Grissini, Lemon Thyme Dressing

Kale Caesar Tuscan Kale, Egg Mimosa, Garlic Crouton, Grilled Hearts of Palm, Garnished with a Deep Fried Deviled Egg, Caesar dressing

Roasted Red & Golden Beet, Wild Arugula, Field Greens & Shaved Fennel, Garnished with a Roasted Garlic Herb Crostini, Citrus Vinaigrette Dressing

ENTRÉE COURSE

Chicken Entrée Selections

Pan-Seared Chicken Breast, garlic whipped potato, chard baby carrots, red wine-shallot sauce

Rosemary & Thyme Marinated Chicken, garlic mashed potatoes garnished with crispy onions, roasted baby zucchini

Crispy Stuffed Chicken with sundried tomatoes, charred onion, whipped potatoes, braised tri-color cauliflower

Fish Entrée Selections

Pan-Seared Orange Maple Glazed Salmon, pure maple syrup, garnished with fresh thyme, basmati rice pilaf, broccolini, baby carrots

Herbed Citrus Salmon, marinated with light lemon-thyme sauce with herbs in a white wine reduction, garnished with a fresh lemon twist, Peruvian potato mash, haricots verts

Vegetarian Entrée Selections

Mediterranean Stuffed Portobello Mushroom with red lentil grilled vegetables, pesto sauce, olive oil crushed potato cake, braised tri-color cauliflower

Eggplant Napoleon, eggplant medallions layered with sautéed spinach, tomato concasse, grilled baby zucchini

Grilled Vegetable Stack with tofu, portobello mushrooms, yellow squash, zucchini, red onion with rosemary, roasted red pepper coulis

ENHANCED ENTRÉE SELECTIONS

Miso Cod, radish & pepper curl garnish, forbidden rice with coconut milk, baby bok choy and heirloom carrots
*Enhanced entrée selection:
\$30.00++ per person*

Pan-Seared Branzino, lemon caper sauce, creamy polenta with sautéed mushrooms and onions, garlic green beans
*Enhanced entrée selection:
\$20.00++ per person*

Prime Rib with bordelaise, potato crown soufflé, baby vegetable medley
*Enhanced entrée selection:
\$44.00++ per person*

Grilled New York Strip Steak, red wine shallot jam, fondant potatoes, thyme green beans
*Enhanced entrée selection:
\$44.00++ per person*

Herb Crusted Rack of Lamb, chimichurri, petite potato stack, grilled broccolini, baby carrots
*Enhanced entrée selection:
MKT price per person*

DUET ENTRÉE SELECTIONS

Red Wine Braised Short Rib & Stuffed Chicken Duet, Sautéed spinach, broccolini, parsnip puree, roasted fingerling potatoes
*Enhanced entrée selection:
\$48.00++ per person*

Port Wine Braised Brisket & Pomegranate Glazed Chicken Kebab Duet, Herbed polenta cake, caramelized baby carrots, broccolini
*Enhanced entrée selection:
\$36.00++ per person*

Grand Desserts

THE WEDDING CAKE OR PASSED DESSERTS

Cake Flavors

Dark Chocolate, Banana, Carrot, Vanilla Bean, Red Velvet, Lemon

Cake Icing

Buttercream, Rolled fondant

Passed Desserts

Choose Four

French Macarons

Mini Éclairs

Mini Cranberry Mimosa Cupcakes

Red Velvet Cake Pops

Funfetti Cake Pops

Bride and Groom Decorated Cake Pops (Chocolate or Vanilla Flavor)

Bananas Foster Verrines

Rum cake with caramelized bananas and candied pecans

Chocolate Mousse Verrines
Garnished with whipped cream and gilded chocolate shavings

Cake Fillings

Vanilla Bean Buttercream, Chocolate Buttercream, Salted Caramel Buttercream, Mocha, Buttercream, Raspberry Mousse, Cream Cheese

The Chewy Mooey Cookie
Gourmet chocolate chip cookie with cranberries, coconut and pecans

Lemon Crinkle Cookie

Chocolate Crinkle Cookies

Snickerdoodle Cookies

Lemon Bars

Raspberry Bars

Classic Chocolate Chip Cookies

Cranberry Coconut Chocolate Dream Bars

Chocolate Fudge Brownies
Flourless Brownies Available

Blondies



Additional Information

Additional Considerations For The Couple And Parents:

- For the Couple: Two (2) nights complimentary in a Specialty Suite with two (2) nights complimentary parking for one suite resident's vehicle.
- For the Parents of the Couple: Complimentary upgrade to a Specialty Suite at the standard group room rate with up to two (2) nights of complimentary parking for one suite resident's vehicle.
- Hilton Honors Award Points Wedding Celebration Signing Bonus. Designated Hilton Honors member will receive one (1) Bonus Point for each dollar contracted at the time of the Catering Sales Event Agreement signing. Maximum Wedding Contract Signing Bonus Award: 100,000 points.

Menu Tastings

Menu tastings are included for all weddings with over 100 guests and are scheduled 2 - 3 months before the wedding celebration. Canapés and hors d'oeuvre are not included in the menu tasting. Menu tastings are planned for up to 6 guests, Tuesday - Friday, starting at either 1:00 PM or 1:30 PM. Additional guests may be added to the menu tasting for an additional charge.

Linen and Equipment

The Hilton Chicago provides floor-length, satin finish linens in your choice of silver, gold, and navy blue. White 90" x 90" overlays and white dinner napkins are also available. The hotel's inventory of linens is available at no charge. China glassware, flatware, banquet chairs, dance floor, and risers are also available no additional charge.

Coat Check

Private Coat Check service is available for a charge of \$300.00 per attendant. Your Catering Sales Professional will be able to assist in determining the appropriate number of attendants required for your celebration.

Private Event Space Rental Fees

Based on event space required, season and day of the week: \$1,500.00 - \$5,500.00.

Gratuity

18.5% (or the current gratuity in effect on the day of the Event pursuant to the applicable collective bargaining agreement) of the food and beverage total plus any applicable state and/or local taxes will be added to your account as a gratuity and fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event.

Service Charge

8% (or the current service charge in effect on the day of the Event) of the food and beverage total, plus any applicable state and/or local taxes, will be added to your account as a service charge. This service charge is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of the Event. Room rental (room only) is subject to an 8% service charge fee that is not a gratuity and is the property of the hotel to recover discretionary and administrative costs of the event. The 8% service charge will be taxed at 10.25%.

We will endeavor to notify you before your Event of any increases to the combined charge should different gratuity, service charge and/or administrative fee amounts be in effect on the day of your Event.

Taxes

Group agrees to pay any and all applicable federal, state, municipal or other taxes, fees, or assessments imposed on or applicable to Group's Event. Currently, the sales tax rate is 11.75% and the hotel occupancy tax rate is 17.4% (subject to change without notice).

Deposit and Payment Schedule

An initial, non-refundable, deposit of twenty-five (25%) of the estimated total, inclusive, charge is required within ten (10) business days of the signing the wedding's Catering Sales Event Agreement.

Your Catering Sales Professional will work with you to establish the schedule of subsequent payments. The hotel required full prepayment (100%) of total estimate charge 30 days in advance of the wedding celebration.

Bartenders

Package Bar Service Staffing: One (1) bartender per 85 guests. No bartender labor charges are applicable with "Package Bar" service. Consumption Bar Service Staffing: One (1) bartender per 85 guests. Labor charge of \$200.00 per bartender is applicable with Consumption Bar service.

Culinarians

Culinarian Attendant Fee of \$200.00 per chef (culinary/stations)

Parking

- Discounted Event, Self-parking is available at \$33.00 per vehicle with validation sticker.
- Overnight, Self-Parking is available at \$69.00 per vehicle, per night. No validation sticker required.
- Discounted Event Valet Parking is available at \$49.00 per vehicle. No validation sticker required.
- Overnight Valet Parking is available at \$82.00 per vehicle, per night. No validation sticker required.

Outside Vendors

All outside vendors providing services for your wedding celebration are required to sign a Hold Harmless Agreement and to provide proof of liability insurance. On the day of the celebration, vendors are required to check in with Hotel Security and provide a valid, photo ID. The vendor entrance is located at 725 South Wabash Avenue. Your Catering Sales Professional will work with your vendors to obtain the necessary Hold Harmless Agreement and certificate of insurance.

Hilton Chicago Weddings

KOSHER MENU

