

# Wedding Packages

All of our wedding packages include the following amenities:

Complimentary Menu Tasting Floor Length Crisp White Linens, White Napkins Skirting Glass Mirror and Votive Candle Centerpieces

Champagne Toast

Wine Service with Dinner

Custom Wedding Cake

Freshly Brewed Coffee and Tea served throughout the Evening

Printed Menus

Special Menu Pricing for Children and Young Adults

Complimentary Parking for your Guests

Preferred Guestroom Rates for your Guests (breakfast included)

Private Bridal Suite

Complimentary Suite for the Bride & Groom on the evening prior and your Wedding Night (breakfast included)

Complimentary Stay on your First Year Anniversary



# Packages

### Save the Best for Last

5 Butler Passed Hors D'oeuvres 5 Hour Premium Bar Soup and Salad Courses, Entrée & Custom Wedding Cake 115pp / 90pp (under 21)

### Signed, Sealed, Delivered

4 Butler Passed Hors D'oeuvres 4 Hour Premium Bar Soup and Salad Courses, Entrée & Custom Wedding Cake 95pp / 70pp (under 21)

### Going to The Chapel

3 Butler Passed Hors D'oeuvres 3 Hour Premium Bar Soup or Salad Courses, Entrée & Custom Wedding Cake 85pp / 60pp (under 21)



### Hors d'Oeuvres

### Chilled

Tomato & mozzarella caprese skewer (gf)
Boursin cheese stuffed cucumber with grape tomato (gf)
Poached shrimp shooter with cocktail sauce & lemon (gf)
Mediterranean antipasto skewer (gf)
Crispy pita chip, hummus, olive tapenade
Smoked salmon mousse cone

#### Hot

Chicken pineapple skewer, sweet & sour (gf)
Bacon wrapped scallops, orange marmalade
Korean bbq meatballs, scallion
Crispy peppadew pepper stuffed with goat cheese & herbs
Cuban cigar, mojo aioli
Baked mac and cheese bites, chipotle ketchup
Coconut shrimp, sweet chili
Sriracha beef mango skewer (gf)
Jalapeno & cheddar toasted ravioli, marinara
Buffalo chicken empanada, ranch
Three cheese arancini, red sauce (v)





### Choice of One

Tomato basil, garlic crouton
Cream of mushroom, hint of truffle (gf)
Garden vegetable minestrone, ditalini
White bean & ham (gf)
Italian wedding, cous cous, meatballs
Lobster bisque, scallion (gf)



### Choice of One

Spring mix, poached pear, gorgonzola, walnuts, pomegranate, champagne vinaigrette Romaine, creamy caesar dressing, shaved parmesan, roasted garlic crouton Petit greens, mandarin orange, strawberry, feta, poppy seed dressing Arugula, fresh mozzarella pearls, cherry tomato, balsamic Gem lettuce, grape tomato, carrots, cheddar cheese, cucumber, crouton, ranch Mini iceberg wedge, tomato, blue cheese, bacon, red onion, peppercorn ranch Baby greens, tomato, feta, kalamata olives, cucumber, red onion, red wine vinaigrette (gf,v)



### Entrée

Manhattan strip, garlic jus, potato puree, asparagus (gf)

Herb crusted petit filet mignon, roasted garlic mash, broccolini, red pepper, demi-glace (gf)

8 oz premium barrel cut filet +15 pp

Crusted dijon chicken, heirloom baby carrot, fingerling potato, natural jus

Prosciutto wrapped chicken, sage, tomato basil mozzarella, french beans, mushroom risotto, tomato basil sauce

Boursin stuffed chicken breast, sauteed spinach, polenta, red pepper cream sauce

Blackened mahi mahi, pineapple chutney, wild rice, asparagus (gf)

Atlantic salmon, slow cooked lentils, haricot vert, lemon dill butter (af)

Twin jumbo crab cakes, asparagus, charred corn buerre blanc

Chef's seasonal risotto

Grilled vegetable wellington, coconut red pepper sauce (vegan)

Roasted mozzarella stuffed portabella, basil tomato sauce (gf)

Wedding Gake

Wedding cake provided by Oak Mill Bakery To make appointment for tasting, please contact: 847.318.6400



# Late Night Snacks

### Slider Station

(Choose 2)
Chicago-style Italian beef
BBQ pork on biscuit
Buffalo chicken
Philly cheesesteak

Cheese burger Served with coleslaw & fries 9 pp

### Pizza Station

(Choose 2) - Cheese, sausage, pepperoni, vegetable Served with pasta salad 7 pp

### Chicago-Style Hot Dog Station

Mini hot dogs & buns, mustard, onion, tomato, sport peppers, relish, celery salt

Served with crinkle cut fries

6 pp

#### Taco Bar

Seasoned ground beef, pulled chicken, shredded cheese, tomato, sour cream, salsa, lettuce, flour tortillas
7 pp

Prices listed are per person, unless otherwise noted. Prevailing service charge and sales tax will be applied. Current service charge is 24% and sales tax 7%. Prices and ingredients are subject to change based on market availability.





### **Sweets Station**

Chocolate strawberries, two-bite cheesecakes, cake pops, rice krispie treatsmini donut holes, petit mousse cones,
Starbucks coffee & Tazo teas
9 pp

### Cookies & Milk

Chocolate Cunk, Peanut Butter, White Chocolate Macadamia, Sugar and Oatmeal Cookies Accompanied by 2% and Chocolate Milk 7 pp



### Signature Bar Package

Barton's Vodka
Barton's Gin
Barton's Rum
Jim Beam Bourbon
Canadian Club Whiskey
Dewar's White Label Scotch
Sausa Tequila Silver

Canyon Road House Wine (Pinot Grigio, Chardonnay, Merlot, Cabernet)

> Domestic/Imported Beer Miller Lite Bud Light Goose Island 312 Samuel Adams Blue Moon



### Premium Bar Package

Absolut Vodka Beefeater Gin Captain Morgan Rum Jim Beam Bourbon Jack Daniels Whiskey Johnnie Walker Red Scotch Sausa Tequila Gold

Canyon Road House Wine (Pinot Grigio, Chardonnay, Merlot, Cabernet)

Domestic/ Imported Beer Budweiser Bud Light Coors Light Michelob Ultra Goose Island 312 Blue Moon Corona



### Décor Enhancements

### Chairs

Chair Covers & Sashes	6 рр
White Garden Chairs	4 pp
Chiavari Chairs	ga 9

#### Linens

Full Length Colored Lamour Linens	20 pt
Organza Overlays	5 pt
Table Runners	5 pt
Lamour Colored Napkins	3 pp

### Rentals

Ceiling Drapery	500
White Chiffon Backdrop	500
Uplighting Package	450
Audio Visual Screen & Projector	350
Wireless Microphone	150
Gobo Light	100

<sup>\*</sup>Rental prices are subject to change based on vendor pricing



### General Information

### Ceremony Charges

Ceremony fee is 950. Hotel will provide set up of stage and chairs. (2) Complimentary changing rooms will be offered at the hotel if the ceremony is held on property.

#### Tasting

Every contracted wedding will receive one complimentary private tasting for up to four guests. Tastings will be scheduled by the catering manager and executive chef 2-6 months prior to your event date. Additional guests may attend at 25 pp.

### Food & Beverage Minimums

All weddings are subject to a food and beverage minimum that is required to utilize the space on the specific date of the wedding. The minimum stated in your contract is the amount that must be reached in food and beverage items prior to any service charge and tax. Any shortfall of the established minimum will be charged to the client as room rental.

### **Deposits**

A non refundable deposit of 25% of your food and beverage minimum will be collected at signature of the contract. Additional payments will be required 9 months prior, 6 months prior and 3 months prior to the event. Each of the above payments will be 25% of the food & beverage minimum. Final payment will be due 10 business days prior to the event. A credit card will be required to hold on file to cover any charges. Payments may be made by cash, cashier's check, or credit card.



## General Information (cont'd)

### Guarantees

Final guarantees are due no later than 10 business days prior to the event. Any additional guests added after 10 business days may incur additional expedited fees from purveyor.

### **Event Policy**

Hyatt Regency Lisle requires a signed contract on all social events. Until the deposit and signed contract are received all event space reservations are considered tentative and are subject to release at the discretion of the hotel.

### General Information

Hyatt Regency Lisle is licensed and insured to serve food and beverage as required by the State of Illinois. All food and beverage items for events at the hotel must be supplied, prepared and served by the hotel. No food and beverage will be allowed to be brought into the hotel establishment.