

708.787.8877





## **POSH MEETS FLEXIBILITY**

LUXURIOUS BALLROOMS
TO FIT YOUR BIG DAY,
CUSTOMIZABLE
CONFIGURATIONS

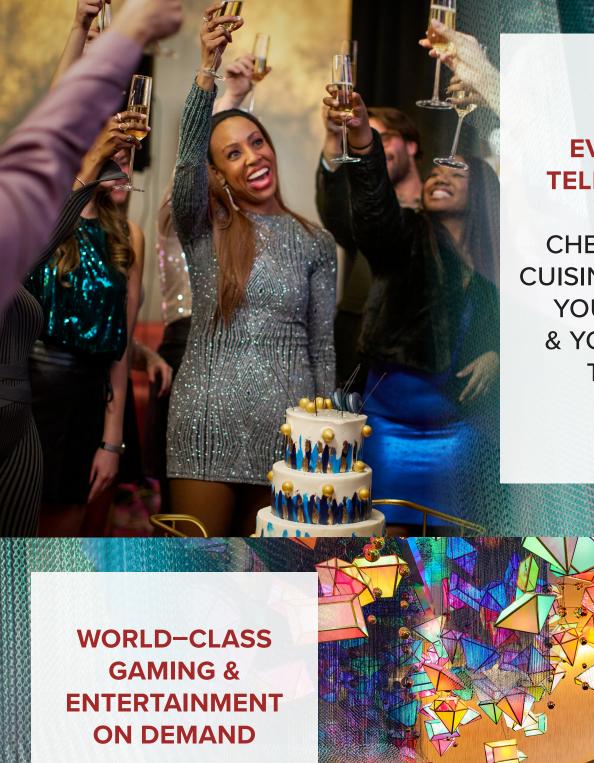
## 255 GUEST ROOMS 43 AWARD-WINNING SUITES

SPACE FOR EVERYONE ON YOUR GUEST LIST.



# REST & RELAXATION IN OUR SPA

EVERY "I DO" DESERVES
A LITTLE ME TIME.



# EVERY BITE TELLS A STORY

CHEF CURATED
CUISINE THAT GETS
YOUR GUESTS
& YOUR PALATE
TALKING.

YOU JUST
WON'T FIND AN
EXPERIENCE
LIKE THIS
ANYWHERE
ELSE.



# WEDDING PACKAGES

## PLATED DINING PACKAGE

\$135 pp • assorted bread, butter, coffee, tea, included with package

## COCKTAIL PARTY

sixty minutes of service

## **CHARCUTERIE & CHEESE DISPLAY**

selection of cured meats and cold cuts, imported & domestic cheeses, crackers, toast points, fruit preserves, dried fruits, toasted nuts

#### FRESH FRUIT DISPLAY

seasonal fruits and melons, pineapple, berries, lavender yogurt dip

#### **BUTLER PASSED HORS D'OEUVRES**

choice of four

COLD **TOMATO BRUSCHETTA** 

> parmesan, evoo **SMOKED SALMON & DILL TEA SANDWICHES**

> > **HUMMAS JARS** pita & lavosh

**CAPRESE SALADS** basil chips

**SALMON CORONETS** 

yuzu sesame vinagrette

TRUFFLE DEVILED EGGS

caviar **CURRIED CARROT** 

**CORONETS** 

HOT

**CHICKEN WONTON** sesame-soy ginger sauce

MINI BURGERS cheddar, pickle, garlic aioli

MINI RUEBENS

1000 island dressing, kraut, swiss **GRILLED CHEESE &** 

**CHICKEN EMPENADAS** 

lime espeletta aioli

FRIED MAC N'

**CHEESE BITES** 

CRAB CAKES

creole remoulade

**BEEF SATAY** 

szechwan sauce

**CHICKEN SATAY** peanut sauce

**TOMATO SOUP** 

## **SOUP & SALAD**

#### CAESAR SALAD

romaine hearts, ciabatta croutons, parmesan, classic dressing

## **APPLE SALAD**

baby spinach, walnuts, bleu cheese, sherry vinaigrette, pickled onions

## **CAPRESE SALAD**

heirloom tomato, fresh mozzarella, basil, evoo, aged balsamic, baby arugula

#### **TOMATO BISQUE**

evoo, micro basil

## **FRENCH ONION**

veal broth, vidalia onions, caramelized gruyere croutons

## PLATED DINING PACKAGE

(continued)

## **ENTRÉE**

## **ROASTED CHICKEN BREAST**

herb polenta, asparagus, pearl onions, seasonal vegetables, chicken jus

## **CHAMPAGNE CHICKEN**

whipped yukon gold potato, champagne supreme sauce, glazed carrots & asparagus, roasted campari tomato

#### ATLANTIC SALMON

roasted peewee potatoes, cauliflower puree, cipollini onions, beurre blanc

## **CEDAR SALMON**

fire roasted salmon, roasted radish, forbidden rice pilaf, smoked caper & dill crème fraiche, charred meyer lemon

## **SMOKED ROMANESCO STEAK (M)**

curried cashew cream, popcorn shoots, mediterranean salsa verde, crispy fingerling potatoes

## **UPGRADED ENTRÉE**

SHORT RIB +10pp

roasted carrots, onion, & potatoes, braising jus, horseradish gremolata

FLAT IRON STEAK +10pp

whipped yukon potatoes, black garlic chimichurri, seasonal vegetables

LION'S MANE (V) +10pp

roasted beet demi glace, cauliflower puree, glazed carrots & asparagus, foraged mushrooms

CHILEAN SEABASS +10pp

saffron risotto, patty pan squash & zucchini, shiitake mushroom, tomato oil

**BERKSHIRE PORK CHOP +10pp** 

romesco, mascarpone polenta, brussel sprouts, fried sweet potatoes

FILET OF BEEF +15pp

truffle potato gratin, red wine demi glace, seasonal vegetables,

(v) VEGETARIAN

## **BUFFET STYLE PACKAGE**

\$145 pp • assorted bread, butter, coffee, tea, included with package

## **COCKTAIL PARTY**

sixty minutes of service

#### **CHARCUTERIE & CHEESE DISPLAY**

selection of cured meats and cold cuts, imported and domestic cheeses, crackers, toast points, fruit preserves, dried fruits, toasted nuts

#### **FRESH FRUIT DISPLAY**

seasonal fruits and melons, pineapple, berries, lavender yogurt dip

## MARKET VEGETABLE CRUDITE

baby vegetables, spring onion, radishes, dilly ranch

## DISPLAYED HORS D'OEUVRES TABLE choice of one

SLIDER BAR classic, buffalo chicken, pulled pork, house-made kettle chips SOUTHSIDE chi-dog sliders, mini italian beef, steak street tacos, garrets popcorn

truffle deviled eggs, bacon wrapped dates, fabio's meatballs, antipasti skewers

## **SALADS**

choice of two

#### **CAESAR SALAD**

romaine hearts, ciabatta croutons, parmesan, classic dressing

## **APPLE SALAD**

baby spinach, walnuts, bleu cheese, sherry vinaigrette, pickled onions

## **HOUSE SALAD**

mixed greens, carrot, red onion, cucumber, grape tomatoes, herb croutons, selection of 3 dressings

#### SPINACH SALAD

bacon lardons, red onion, roasted mushrooms, mustard sherry vinaigrette

## **COMPOSED SALADS**

choice of one

#### CAPRESE SALAD

heirloom tomato, fresh mozzarella, basil, evoo, aged balsamic, baby arugula

## **TOMATO & CUCUMBER SALAD**

red wine vinaigrette, basil, red onion

#### ITALIAN CHOPPED SALAD

romaine, campanelli, chick peas, tomato, cucumber, provolone, pepperoncini, salami, parmesan, creamy garlic dressing

## **BUFFET STYLE PACKAGE**

(continued)

## SIDES

choice of three

YUKON GOLD WHIPPED POTATOES
POTATOES AU GRATIN
WHITE CHEDDAR MAC N' CHEESE
GRILLED ASPARAGUS WITH LEEKS
AMARETTO WHIPPED SWEET POTATOES
ROASTED BRUSSELS & BACON
MELANGE OF VEGETABLES
GREEN BEANS WITH CARAMELIZED ONIONS
FIVE GRAIN PILAF

## **ENTREES**

choice of three

## **FILET MEDALLIONS**

roasted mushrooms, red wine jus

## SHORT RIB POT ROAST

roasted carrots, onions, celery, jus lié

## **GRILLED PORK TENDERLOIN**

caramelized onion jam, smoked chimichurri

## **ROASTED CHICKEN BREAST**

herb polenta, pearl onions, roast chicken jus

## **MADRID CHICKEN**

padron peppers, romesco sauce, almonds

#### SHORT RIB RAGOUT

house made lumache, caramelized mushrooms & onions, braising reduction

## **PASTA PRIMAVERA**

house made creste di gallo, seasonal vegetables, white wine butter sauce

## **FRUIT DE MAR**

shrimp, mussels, clams, orecchiette, sugo, calabrian chilis, lobster butter

## **ATLANTIC SALMON**

cipollini onions, maître d' butter

## **MEDITERRANEAN SEA BASS**

wild mushrooms, snap peas, salsa verde

# WIND CREEK STATIONS available exclusively as an enhancement to wedding packages • includes sixty minutes of service

## CARVING

\$225 chef attendant fee

**SLOW SMOKED HAM 12 pp CITRUS BRINED TURKEY 14 pp KIELBASA SMOKED SAUSAGE 10 pp BONE IN PORK ROAST 18 pp** 

PRIME RIB 24 pp **BEEF TENDERLOIN 30 pp** HERB CRUSTED SALMON 20 pp WHOLE ROASTED FOIE GRAS 60 pp

## **SEAFOOD BAR**

served with cocktail sauce, mignonette, horseradish, hot sauces, lemons • minimum quantity of 25 per item

JUMBO SHRIMP 5 per piece

OYSTERS ON THE HALF SHELL 4 per piece

MARINATED MUSSELS 3 per piece **SNOW CRAB CLAWS** mkt

**LOBSTER TAILS** mkt

## **SOUTHSIDE CHI-TOWN 25 pp**

chicago dog sliders, hot italian beefs with sweet & hot peppers, soft pretzels, grain mustard, pimento cheese dip, ballpark nachos, jalapenos, cheese sauce, kettle chips with french onion dip, cracker jacks

## AMERICAN DINER 30 pp

crispy chicken sliders, out n' in sliders (animal style), classic tuna melt with cheddar, crispy tater tots, classic grilled cheese and tomato soup, mini root beer floats or mini milkshakes (chocolate, vanilla, strawberry)

## TACO TUESDAY 20pp

beef picadillo, chicken tinga, fajita vegetables, cheese, pico, jalapeno, tortilla chips, salsas, sour cream, quacamole, fresh churros, dulce de leche

## LUX STATION 60pp

caviar tower, foie gras torchon, seasonal jams, brioche, chilled lobster salad sliders, arctic char roe, wagyu beef, carpaccio, madeira reduction, baby arugula, horseradish

## **UPPER SWEET SIDE 15pp**

mignardises, morsels, petit fours, cookies, brownies, blondies, gourmet marshmellow bars, seasonal tarts, glazed poundcake, profiteroles, eclairs, truffles, macaroons

## OTHER ENHANCEMENTS

**VENDOR MEAL 50 pp** salad & entrée

KIDS MEAL 25 pp

chicken tenders & fruit cup with french fries or mac & cheese

## **BAR PACKAGES**

Bartender Fee \$125 (1 Bartender will be required for every 75ppl) packages are available up to 4 hours

## CLASSIC

1hr - 28pp | 2hrs - 38pp | 3hrs - 48pp | 4hrs - 52pp

**SPIRITS** 

Tito's Tanqueray Captain Morgan

Bacardi Jack Daniels Seagrams' 7 Crown Royal

Jose Cuervo **Dewars White Label** Hennesey V.S Cognac

CORDIALS

Baileys Cointreau

**Grand Marnier** Borghetti Espresso

Amaretto Disaronno

WHITE WINE

Chardonnay

choice of 2 **Pinot Grigio** 

Moscato

**RED WINE** 

Cabernet Sauvignon

choice of 2 Merlot **Pinot Noir** 

Red Zinfandel

**ROSÉ / SPARKLING WINE** 

choice of 1

Prosecco, Rosé

**IMPORTED BEER** 

Corona

choice of 1 Modelo Heineken

Stella Artois

**DOMESTIC BEER** 

Miller Lite

**Bud Light** Michelob Ultra

Coors Light

**SELTZER** 

flavors may vary

High Noon, White Claw

NON-ALCOHOLIC

flavors may vary

Wind Creek **Spring Water** 

Soft Drinks

Mixers

## **BAR PACKAGES**

(continued)

Bartender Fee \$125 (1 Bartender will be required for every 75ppl) packages are available up to 4 hours

## GOLD

1hr - 34pp | 2hrs - 42pp | 3hrs - 52pp | 4hrs - 56pp

#### SPIRITS

Tito's Ketel One Hendrick's Captain Morgan

Bacardi Monkey Shoulder Johnnie Walker Black Maker's Mark

Don Julio Blanco Remy Martin V.S.O.P Hennessy V.S

CORDIALS

Baileys Cointreau

**Grand Marnier** Borghetti Espresso Amaretto Disaronno Aperol

WHITE WINE

Chardonnay

choice of 3 **Pinot Grigio** Moscato

Sauvignon Blanc

**RED WINE** 

choice of 3

Cabernet Sauvignon

Merlot **Pinot Noir**  Red Zinfandel

## **ROSÉ / SPARKLING WINE**

choice of 1

Prosecco **Brut Sparkling**  Rosé

IMPORTED BEER

choice of 2 Modelo Heineken

Stella Artois

**DOMESTIC BEER** 

choice of 2

Miller Lite **Bud Light** 

Corona

Michelob Ultra Coors Light

**IPA** (choices may vary)

SELTZER

flavors may vary High Noon, White Claw

**NON-ALCOHOLIC** 

flavors may vary

Red Bull Mixers

Wind Creek Spring Water

Sparkling Water Soft Drinks

## OTHER ENHANCEMENTS

**CHAMPAGNE TOAST** 8 pp

# **VENUE INFORMATION**

## **CEREMONY FEE STARTS AT \$2,000**

#### **OUR CEREMONY FEE INCLUDES:**

- Set up & breakdown of ballroom space. (up to 2 hours)
- Set up of client provided welcome sign, guest book, gift card box, aisle runner, programs, & flower petals.

#### **OUR WEDDING PACKAGES INCLUDES:**

- Set up of client provided champagne flutes, cake knife/server, cake topper, table numbers, menu cards, place cards.
- Linens (white or black, extra charge for additional colors), china, glassware, flatware.
- Dance floor.
- Basic Staging (16'x8').
- Bridal party hospitality space (up to 6 hours max).

#### **FOOD & BEVERAGE INFORMATION**

- Guest cards required with meal choices.
- Outside food & beverage is not permitted in ballrooms. (exceptions include custom wedding cakes).
- · Custom wedding cakes must be delivered & setup by an insured baker.
- WCCS is unable to refrigerate your wedding cake once delivered.
- WCCS will not move the cake once it has been delivered (except to cut & serve).
- WCCS will save the top tier of the wedding cake only upon request.
- Food & beverage favors must be pre-approved by your Sales Manager.
- Final guest count is due 30 buisness days prior to your event.
- Outside alcoholic beverages are not permitted in public or private event areas.
- Shots are not permitted. WCCS strictly adheres to & enforces all Illinois LCB laws.
- Valid identification for all guests is required or they may not be served.
- We reserve the right to refuse service to anyone not in accordance w/ these liquor laws.
- Intoxicated guests will be refused service.

#### **ADDITIONAL INFORMATION**

- Complimentary wedding tasting for up to four guests, additional guests \$48pp.
- Food & beverage minimums (minimums vary by date & are non-inclusive of sales tax, service charges & fees), No substitutions, any enhancements will have additional pricing.
- WCCS offers three votive's per table with flameless candles.
- The couple is responsible for booking and scheduling outside vendors.
   All vendors must supply a certificate of insurance (no later than 14 days prior to event date). Vendors must agree to same-day setup & same-day pickup of all rented items.
- \$500 cleaning fee applied for any excessive cleaning needed.
- All candles must be flameless or battery-operated.
- Lighting & draping must be installed by a licensed & insured vendor.
- Timeline of the event must be provided to Sales Manager at least 30 days prior to event.
- No pyrotechnics, fog machines, or confetti
- Tape may not be used on any walls or surfaces. Tape may be used on items on the floor only if it is gaffers tape.

#### **PAYMENT**

The initial 35% deposit on your food & beverage minimum is due at contract signing. Deposits are non-refundable & non-transferable. Your final payment will be due no later than 14 days prior to your event. Credit cards are not accepted, all payments must be made in the form of cashiers check or cash.