

# WELCOME TO YOUR BEGINNING

**THE WESTIN**

CHICAGO  
RIVER NORTH



# WESTIN WEDDINGS

Congratulations on your engagement! Start your lives together with an unforgettable wedding celebration at Chicago's premiere riverfront hotel. Let us handle every detail from the moment you step into the Asian inspired lobby until you spend your wedding night in our renowned Heavenly Bed®. Give your guests a unique opportunity to explore the galleries, boutiques, theatres, and nightclubs of River North, the city's most vibrant and trendy district.

Let us create the wedding of your dreams with masterfully prepared cuisine, unparalleled service, and convenient downtown location.

## HOTEL ESSENTIALS

### PARKING

Valet parking is available for your guests with in and out privileges and is conveniently located at the hotel's main entrance. Discounted valet rates are available on the day of your wedding at \$30 per car. Overnight parking rates are available at \$69, per car for a 24-hour period.

### HOTEL ROOMS

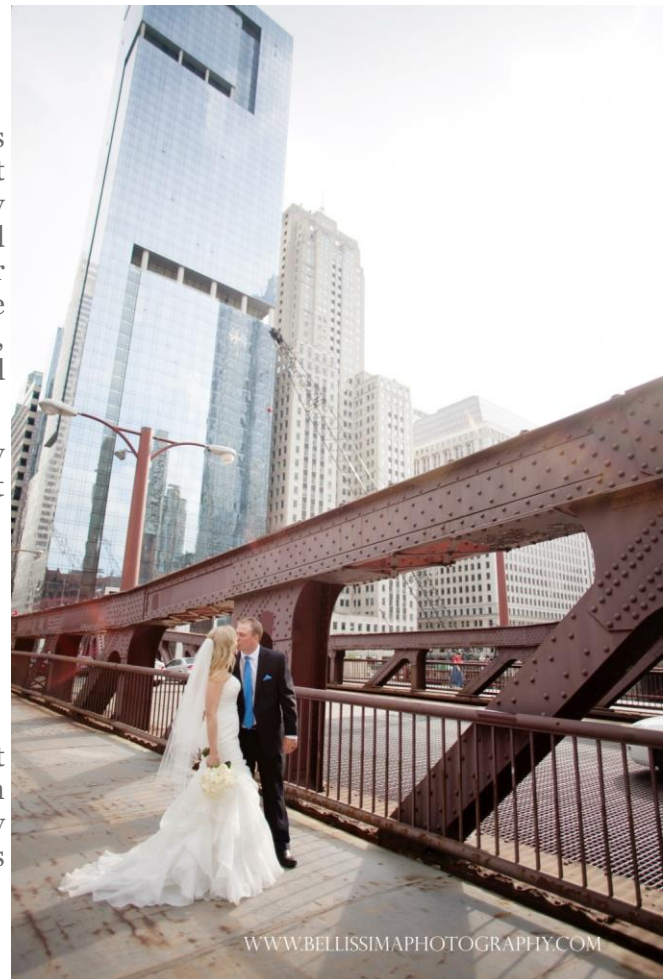
The Westin Chicago River North is pleased to arrange a block of guestrooms for you and your guests at a special room rate on contracted room blocks of 10 or more rooms. Guests have the option to call to make their reservation, or book directly through a custom wedding reservation website. Hotel rooms will be held for up to 30 days prior to the event.

One complimentary suite will be provided for the couple on the night of their wedding. Additional nights may be reserved at a reduced rate, based on availability.

Two upgraded rooms will be provided for the parents at the special wedding guestroom block rate on the night of the wedding. Additional nights may be reserved at this special rate, based on availability.

### SERVICE & TAX

All menu items and services or fees are subject to prevailing sales taxes, currently 11.58%, and service charges, currently 24.75%. Sales taxes and service charges are subject to change.



RIVERFRONT



## DEPOSIT

We are happy to extend a courtesy hold for your preferred wedding date for up to (10) days. During this time, your wedding professional will prepare and send you a contract for you to review. In order to confirm your wedding date and ballroom, a signed contract is due within (15) days of your wedding date being held. An initial deposit of 20% of the Food and Beverage Minimum will be required when the contract is returned.

## MENU TASTING

A private menu tasting will be arranged within (3) months of your event date in order to incorporate seasonal menu options, and is complimentary for up to 4 guests. Additional guests are welcome to attend for a supplemental cost of \$95, plus tax and service charges, per guest.

Your tasting may be coordinated with your wedding specialist Monday through Thursday, with a preferred start time between 2p – 4pm. Tastings unfortunately cannot be accommodated on weekends due to limited culinary and service staff availability, as they are preparing for other weddings and events.

## FINAL GUEST COUNT

The final guarantee of attendance and menu selections is due to the hotel by 10:00am (3) business days prior to your wedding date. We are happy to accommodate last minute increases to your guarantee should you receive last minute responses from your wedding guests. Should your attendance exceed your final guarantee, additional charges will be incurred.

## ASTOR BALLROOM



# PACKAGES

## MODERN

Choice of (3) three butler passed hors d'oeuvres per person  
(4) Hour premium bar package  
Champagne toast  
Two course dinner including choice of soup or salad & entree  
Selection of Ivory, Black or Taupe linen  
Votive candles for all tables

CHICKEN	114 per guest
SEASONAL FISH	119 per guest
BEEF	124 per guest

## TIMELESS

Choice of (4) four butler passed hors d'oeuvres per person  
(4) Hour ultra-premium bar package  
Champagne toast  
Three course dinner to include soup, salad, and entree  
Westin select wine pour with dinner service  
Selection of Ivory, Black or Taupe linen  
Votive Candles for all tables

CHICKEN	144 per guest
SEASONAL FISH	149 per guest
BEEF	154 per guest

## SOPHISTICATED

(4) Hour luxury bar package  
Choice of (6) six butler passed hors d'oeuvres per person  
Champagne toast  
Three course dinner including soup, salad, intermezzo, and entree  
Enhanced wine pour with dinner service  
Selection of Ivory, Black, or Taupe linen  
Votive candles for all tables  
Choice of (1) late-night bite

CHICKEN	174 per guest
SEASONAL FISH	179 per guest
BEEF	184 per guest

# HORS D'OEUVRE SELECTIONS

## COLD SELECTIONS

Tomato Basil Bruschetta with Herbed Goat Cheese  
Boursin Mousse and Californian Black Mission Figs in a Savory Shell  
Seared Ahi in a Black Sesame Seed Shell with Papaya Salsa  
Curry Scented Crab Salad with Watermelon and Micro Cilantro  
Chilled Beef Tenderloin with Horseradish Cream  
Gorgonzola and Poached Pear Crostini  
Chilled Shrimp with Bloody Mary Cocktail Sauce and Celery  
Smoked Chicken Salad with Walnuts and Grapes in a Phyllo Cup

## HOT SELECTIONS

Parmesan Breaded Artichoke & Goat Cheese  
Cashew Chicken Spring Roll with Plum Sauce  
Baby Lamb Chops with Mint Pesto  
Mini Crab Cakes with Sweet Pickle Remoulade  
Beef and Manchego Cheese Empanada with Chimichuri  
Three Cheese Macaroni Bake  
Fig and Mascarpone Cheese Beggar's Purse  
Cuban Spring Rolls with Dijon Mustard

# SALAD SELECTIONS

Quartet salad of arugula, radicchio, bibb and baby spinach  
Glazed walnuts, gorgonzola cheese and roasted pears  
Butler passed Cranberry Vinaigrette

Vine ripe tomato and fresh mozzarella stack  
Basil pesto marinated watercress and shaved fennel  
Balsamic reduction

Petit greens  
Peppered goat cheese, dried cranberries, gold beet curls, and roasted apples  
Butler passed Citrus Emulsion

Crisp romaine hearts, lolla rossa and baby frisee  
Prosciutto, Mediterranean olives, roasted red peppers, and manchego cheese  
Butler passed Red Wine Vinaigrette

Tiny greens  
Aged gouda crumbles, sweet raisin croutons, and roasted tomato relish  
Butler passed Chervil Vinaigrette

# ENTRÉE SELECTIONS

## CHICKEN

Manchego cheese or Herb crusted breast of Chicken  
Saffron-green pea risotto, marinated artichoke and roasted pepper relish  
Broccolini  
Sherry glaze

Boursin and mushroom stuffed chicken  
Basil whipped potato  
Baby carrots  
Merlot sauce

Grilled basil chicken  
Mediterranean couscous  
Lemon-garlic broccolini  
Marsala sauce

## BEEF & LAMB

Soy Chile marinated prime Flat Iron Steak  
Mélange of fingerling potatoes, smoked bacon, and baby spinach  
Broccolini  
Star anise glaze

Rosemary fire grilled Filet of Beef\*  
Gruyere cheese & roasted corn soufflé  
Grilled asparagus  
Roasted shallot & tarragon mushroom ragout

Pan roasted herb Filet of Beef\*  
Yukon and Goat Cheese Gratin  
Roasted root vegetables, sautéed Maitaki  
mushrooms and roasted tomato relish  
Mustard emulsion

Thyme crusted double Lamb Chops\*  
Basil whipped potato puree  
Blistered grape tomato, spinach and parmesan  
Mint sage Pesto

## FISH

Herb crusted pan seared Salmon  
Roasted tomato mascarpone polenta cakes  
Tri-color roasted cauliflower, warm spinach salad, roasted pepper coulis

Herb grilled Mahi-Mahi  
Parsnip puree  
Lacquered Purple Carrots  
Mango mint relish & whole grain mustard beurre blanc

Walleye or barramundi (seasonal)  
Mediterranean spiced artichoke and cured tomato risotto, haricot-verts Almandine & romesco sauce

## VEGETARIAN

Wild mushroom ravioli  
Warm Provençal vegetables  
Arugula salad  
Basil pesto cream

Spiced rubbed tofu  
Vegetable stir fry  
Jasmine rice  
Ginger-soy glaze

Chayote squash, corn and black bean succotash  
Cilantro rice  
Baked plantains

Marinated portobello mushroom caps  
Dried cherry & walnut quinoa pilaf  
Broccolini  
Yellow pepper puree

Three cheese cannelloni  
Spicy tomato broth  
Petit basil and watercress salad



## LATE NIGHT BITES

Angus Beef sliders 10 each  
Blue cheese, caramelized onion, housemade steak sauce

Chicago style mini hot dogs 8 each  
Vienna beef, classic chicago toppings

Breaded chicken tenders 8 each  
BBQ, honey mustard, buffalo sauce, bleu cheese dressing

Thin crust Pizzas 15 per person  
Pepperoni, veggie, sausage

Individual cavatappi 'mac and cheese' 8 each  
Three cheese sauce, crispy bacon, herb bread crumbs

## LATE NIGHT SWEETS

Mini strawberry shortcake 7 each  
Pound cake, strawberry compote, whipped cream

Mini tres leches cake 7 each  
Tres leches soaked white cake, whipped cream, raspberry

Milk and cookies 8 each  
Jumbo chocolate chip cookies, shots of chocolate and regular milk

River North sweet table 27 per person  
Assorted pastries to include, fruit tarts, chocolate cups, tuxedo strawberries, eclairs, petite fours, Snobinettes, cream puffs, napoleons, opera triangles, mini cheesecakes, opera torte, croquembouche



# PREMIUM BAR PACKAGE

## SPIRITS

New Amsterdam vodka, New Amsterdam gin, Bacardi rum, Suaza silver, Johnnie Walker red, Jim Beam white Label, Seagram's 7, Hennessy V.S.

## NON-ALCOHOLIC

soft drinks and fruit juice  
sparkling and mineral water



## WINE & BEER

Westin Select Chardonnay  
Westin Select Merlot  
Domestic, imported, and non-alcoholic beers

# ULTRA-PREMIUM BAR PACKAGE

## SPIRITS

Absolute Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Silver, Johnny Walker Black

Jack Daniels

Crown Royal

Hennessy V.S.O.P.

## RED WINES

Westin Select Merlot

Westin Select Cabernet Sauvignon

## BEER

Domestic, imported, and

Non-alcoholic beers

## WHITE WINE

Westin select chardonnay

Westin select pinot grigio

## NON-ALCOHOLIC

Soft drinks and fruit juice

Sparkling & mineral water

# LUXURY BAR PACKAGE (Upgraded luxury brands available at 12 per guest)

## SPIRITS

Grey Goose Vodka

Tanqueray 10 Gin

10 Cane Rum

Patron Silver

Glenlivet 12 Year

Woodford Reserve Bourbon

Crown Royal

Hennessy Black

## CHOICE OF PASSED SIGNATURE COCKTAIL

Mango Brazil Cosmo

Perfect Pear Martini

River North Cocktail

## RED WINES

Premium Select Cabernet

Premium Select Merlot

## WHITE WINES

Premium Select Pinot Grigio

Premium Select Chardonnay

## BEER

Enhanced Domestic, Imported, and Non-Alcoholic Beers

## NON-ALCOHOLIC

Soft drinks and fruit juice

Flat & Sparkling mineral water

# UPGRADES AND ENHANCEMENTS

Specialty linens, specialty chairs or chair covers  
Sweet tables, late night snacks  
Cocktail reception stations  
Custom lighting packages, including pin spot lighting and LED up lighting

Please ask your catering manager for additional pricing & options.

## ADDITIONAL SERVICES

### HOSTED COAT CHECK

200 per coat attendant

(1 attendant recommended per 100 guests)

### VALET PARKING

30 per vehicle

69 overnight

Parking may be hosted or individually paid

### PIANO TUNING

Baby Grand Pianos are available for use for your wedding ceremony and cocktail reception. A tuning fee of \$195 is charged per piano so that your perfect day sounds as good as it looks.

### BARTENDER FEES

\$150 per bartender (1 per 75 guests)

## SWEET FINALE

You can have your cake and eat it too. Choose any licensed bakery for your wedding cake and enjoy service with no additional fees. Desserts not including wedding cake are provided by the hotel at additional cost. Ask your catering manager for options and pricing.

GRAND BALLROOM



# STARWOOD PREFERRED GUEST®

Are you a Starwood Preferred Guest? Book your honeymoon on us!

Earn a Signing Bonus of (1) one StarPoint for every dollar contracted in food and beverage and room rental, up to 100,000 StarPoints. StarPoints are awarded as a signing bonus at contract signing, upon receipt of the initial deposit.

In addition, you will automatically earn (1) one StarPoint for every (3) three dollars spent in food and beverage and room rental (not including applicable tax and service charges), awarded once your wedding has concluded, upon receipt of the final invoice payment.

Earn 5,000 StarPoints upon departure for every 10 room nights that are consumed under your wedding room block, up to 20,000 StarPoints.

Are you familiar with the Starwood Preferred American Express?  
Find out how you can earn even more points, while planning your wedding.

