
Rosemont Hotel at O'Hare



This is your moment...
Allow yourself a little luxury

Congratulations on your engagement!

Your wedding is a milestone in your life to be celebrated and remembered and the refinement of the service at Rosemont Hotel at O'Hare will allow you and your guests to capture the beauty of your momentous occasion.

Rosemont Hotel at O'Hare is a unique gem in the O'Hare area. With its boutique feel, romantic décor, exquisite French cuisine and customized service, we will ensure all of those special details are handled correctly and your event will be truly memorable.

There are two private Ballrooms available. Our newly renovated Grand Ballroom is nearly 7,000 square feet and features a chic interior including crystal chandeliers, a 30' by 30' dance floor and the option of elegant gold chivari chairs customized to match your selected décor. Le Grand Ballroom is able to accommodate up to 350 of your friends and family. The Madeleine Ballroom offers a more traditional décor with a private reception area that can host up to 180 guests. We are happy to discuss in detail the minimum revenue requirements for your event, which vary according to day of the week and season.

Please take a moment to review our current wedding package and visit our website www.rosemonthotelohare.com. We also welcome the idea of customizing your menu and offer the opportunity for a tasting of our first-rate cuisine for up to four guests approximately two months prior to your wedding.

The service and quality at Rosemont Hotel at O'Hare is what distinguishes us from other hotels. Our cultured staff has: the sense of hospitality and the unfailing ability to anticipate and meet your needs with genuine attention to detail, ensuring your wedding will be a success. At Rosemont Hotel at O'Hare the possibilities are endless...and that is the best part...our focus on providing a positive memorable experience through exceptional customer service is visible in our professional catering planners, exceptional guest service agents and knowledgeable banquet staff.

Once again, congratulations on your engagement and we look forward to the possibility of welcoming you and your guests to Rosemont Hotel at O'Hare soon!

Our Wedding Arrangements Include:

- Four Hours Silver Bar Package
- Four Butler Passed Hors D'oeuvres
- Our Famous Sparkling Wine Parade
- An Exquisite Four-Course Dinner
- Two Fine Wines Served throughout Dinner Service
- Personalized Wedding Cake
- Floor-Length Bichon Linens & Votive Candles
 - Gold chivari chairs available at \$5.50 each
- Complimentary Deluxe Accommodations for the Bride and Groom
 - Includes Champagne & Strawberries
- Complimentary Changing Rooms for Bridal Party with 125+ Wedding Guests
- Self Parking at \$5.00 Per Car Per Day, Preferred Rates for Valet
- Complimentary Shuttle Service To and From O'Hare International Airport
- Special Room Rates for Overnight Guests
 - Includes evening turndown service, featuring Evian water
 - It is important to secure these rooms as soon as possible as guest room rates and availability change frequently
- Function Space for your Wedding Ceremony at \$2.50 Per Person (min. \$400)
 - Includes use of room for rehearsal dinner
- Coat Check Attendant(s) at \$175 Per Attendant
- The Vincennes Room can be Booked for Reception Overflow at \$300
- If more than one entrée is selected, the higher priced entrée will be charged
- A 10% reduction on breakfast given when booked along with wedding
- Prices will be confirmed three months prior to function date
- Price increases will not exceed 5%. Service charge (22%) & applicable tax (11.25%) will be added to all food & beverage served
- Kosher Catering Available through Danziger Kosher Catering
- Recommendations for Entertainment, Photographer, Videographer, Ice Sculptures, Linens and Floral services
- To secure a date, a signed contract and a non-refundable \$3000 deposit is required.



ROSEMONT

HOTEL

AT O'HARE

Four Hour Silver Bar is included in the Wedding Package

Silver Bar includes:

Stoli, Absolut, Beefeater, Bacardi, Seagram's 7, Jim Beam, Dewar's White Label, Kahlua, Amaretto Marie Brizard, Sauza Gold, Miller Lite, Budweiser, Sam Adams, O'Doul's, Heineken, Heineken Premium Light, Corona Extra, Trinity Oaks Merlot & Chardonnay, Soft Drinks, Voss Water

Each additional hour of bar, please add \$8 per person



Upgrade your dinner and bar wine for \$5 per person

Choose One

Rodney Strong Merlot
Rodney Strong Cabernet

Choose One

Rodney Strong Chardonnay
Clay Station Pinot Grigio



Upgrade the beverage portion of your wedding package with the following:

Vodka

Chopin
Grey Goose
Ketel One

Bourbon

Knob Creek
Maker's Mark
Jack Daniel's Black Label

Tequila

Patron Silver
Sauza Tres Generaciones
1800 Reposado Tequila

Gin

Bombay Sapphire
Bombay
Hendrick's

Rum

Meyer's Dark Rum
Bacardi 8 or Gold

Scotch

Dewar's 12yr.
Chivas Regal
J&B
Glenlivet

Whiskey

Jameson
Wild Turkey
Seagram's V.O.

Cordials

Amaretto di Saronna
Grand Marnier

Up to 4 items at \$4/person
More than 4 items, limit 10, at \$8/person



Martini Bar

(Choose Three)

Vodka Martini

Lemon Drop- Ketel One Citron, Cointreau, Fresh Lemon Juice

French Connection- Vanilla Royale Liqueur, Crème de Cacao, Grey Goose

Green Apple-tini-Absolut Citron, Apple Schnapps, Fresh Lime Juice

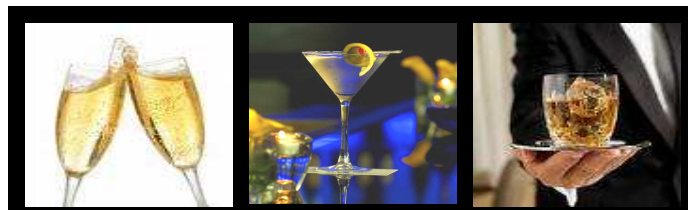
Cosmopolitan- Ketel One Citron, Cointreau, Lime Juice & Cranberry Juice

Chocolate Martini- Absolut, Godiva Dark & White, Bailey's

Mango-tini- Grey Goose, Malibu Mango, Kiss of Lemon Juice

Pama-tini-Svedka Citron, Vox Vodka, Pama Pomegranate Liqueur & Fresh Lime Juice

\$6 per Drink in addition to Cocktail Package Pricing
Minimum 75 drink charge, \$100 Bartender Charge



Butler Passed Hors D'oeuvres

Included in your package are four (4) pieces per guest, select from the following:

Mushroom Tart
Spinach Quiche or Quiche Lorraine
Chicken Tender fried in coconut butter with Teriyaki Honey Sauce
Phyllo Pastry filled with Spinach, Feta Cheese and Spices
Brie en Croûte with Almonds and Apricot Glaze
Chicken Satay with Thai Peanut Sauce
Vegetable Spring Rolls with Sweet-n-Sour Sauce
Goat Cheese and Roma Tart with Oregano
Artisanal Smoked Salmon with Cream Cheese and Capers
Breaded Parmesan Artichoke Hearts

Additional Hot Hors d'oeuvres

Priced per 50 pieces

Smoked Salmon, Yukon Gold Potato Cake, Crème Fraîche	\$175
Toasted Five Cheese Ravioli	\$175
Portobello Mushroom in Puffed Pastry with Chives	\$175
Mini Thin Crust Spinach & Feta Pizza	\$175
Tiny Beef Wellington, Port Wine Sauce	\$175
Asian Spiced Chicken in Wonton Purse	\$175
Maryland Crab cake with Tomato Chutney	\$175
Ginger Grilled Cocktail Shrimp	\$250
Panang Shrimp	\$250
Demitasse Cups of Warm Vine Grown Tomato Soup	\$275
Demitasse Cups Cream of Chicken Velouté with Cheese Straw	\$275
New Zealand Rosemary Grilled Baby Lamb Chops	\$300
Shrimp Beignet with Orange Chutney	\$300
Coconut Lobster Tail	\$350

Additional Cold Hors d'oeuvres

Priced per 50 pieces

California Roll, Pickled Ginger with Wasabi Soy Sauce	\$175
Antipasto Kabob	\$175
Crabmeat Tartlette with Grainy Mustard	\$175
Crouton Monegasque – Concasse of Tomato on Crouton	\$175
Smoked Salmon Rosette with Crème Fraîche and American Caviar	\$175
Artichoke Bottom with Crab mousse	\$200
Seared Sea Scallops, Ginger Mayonnaise in Crispy Puff Pastry	\$300
Duck Foie Gras in Brioche Tart	\$300
Blinis with Maine Lobster Medallions, Fennel Compote	\$350



***Carving Stations**

Includes silver dollar rolls

Braised country ham on the bone, port sauce	\$375 serves 50
Roasted Amish turkey, orange chutney	\$350 serves 50
Roasted beef tenderloins, 3 sauces	\$400 serves 20
Balsamic salmon coulibiac, champagne sauce	\$325 serves 25
Braised natural Wisconsin pork loin, maple juniper berry sauce	\$160 serves 20
Roasted New Zealand leg of lamb, mint jus	\$150 serves 50

***Pasta Station**

Pastas: Fresh ravioli, tortellini, orecchiette, & farfalle
Sauces: Pesto, tapenade, alfredo, sun-dried peppers, marinara

Choice of 2 pastas & 2 sauces \$15

Choice of 3 pastas & 2 sauces \$18

Minimum 20 people

***Southwestern**

Quesadillas made to order with a choice of two:

Chicken, Skirt Steak, Shrimp or Vegetarian

Accompaniments with jicama salad and fresh guacamole & salsa

\$18 per person

Gourmet Vegetables

Display of California Baby Vegetables, Chives Crème Fraiche, Bleu Cheese Dip, Pear Balsamic Dip, Crackers

\$18

Sushi Bar

Minimum 25 people

California Rolls, Spicy Tuna Rolls, Salmon Rolls, Spicy Shrimp Rolls, Cucumber Rolls Served with Pickled Ginger, Wasabi Soy Sauce, Chopsticks

\$30

Seafood Bar

Displayed atop crushed ice with shallot vinegar, creamy horseradish, and cocktail sauce

Pumpnickel rye bread, Ice Sculptures available

Littleneck Clams \$66/dozen

Seasonal Oysters \$66/dozen

Cracked Crab Claws \$66/dozen

Jumbo Shrimp \$66/dozen

Cheese Display

Served with Petits Pains, Crackers, Dry Fruits

American

Maytag Blue, Vermont Goat Cheese, Sharp Cheddar, Wisconsin Swiss, Carmody Smoked Apple Cheddar

\$17++

California

Rouge et Noir Brie, Petit Blue, Yellow Buck Camembert,

Petit Chevre, Le Petit Dejeuner, Le Petit Crème

\$17++

French

Brie de France Double Cream, Morbier Du Haut Livarot,

Port Salut, Roquefort Organic Papillon, Goat Cheese Couturier

\$20

* Chefs required – 1 Chef/75 guests

\$100 per Chef per 2-hour period

\$50 each additional hour per chef



Appetizers

Smoked Salmon with Fromage Blanc with Asparagus Drizzled with Balsamic Vinegar
Roma Tomato, Fresh Basil, and Mozzarella Terrine served with Pesto Sauce
Crab cake, Orange chutney and aioli
Gulf Shrimp with Aurora Sauce (\$6.00 per person)
Cream of Green Asparagus Soup garnished with Asparagus Tips
Vine Grown Tomato Cappuccino with Parmesan Melba Toast
Maine Lobster Bisque with Maryland Crabmeat
Puffed Pastry filled with Baby Shrimp and Scallops in a Light Dill Sauce

Salads

Hearts of Romaine, Tomato, and Parmesan Cheese with Caesar Dressing and a Parmesan Chip
Boston Lettuce with Avocado, Hearts of Palm, and Tomato Confits
Mesclun and Belgium Endives with Walnuts, Asparagus, and Dried Cherry
Choice of Vinaigrettes: Balsamic, Tarragon, and Raspberry

Sorbets

Mango, Champagne, Pink Grapefruit, or Lemon Sorbet served in a frosted tulip glass (\$3.50 ea.)
Svedka Vodka Enhancement to Sorbet \$2.50 additional

Entrées

8oz. Roasted Amish Breast of Chicken with Portobello Shitake Port Sauce	\$79
8oz. Encrusted Chicken Breast filled with Sun-dried Tomatoes, Spinach, Spicy Bell Pepper Sauce	\$83
8oz. Amish Skinless Chicken and Mushroom Duxelle in Pastry Dough with Sherry Sauce	\$83
12oz. Baby Cornish Hen filled with Wild Rice and Champagne Sauce	\$83
8oz. Grilled Salmon with California Chardonnay Sauce	\$84
8oz. Potato Encrusted Tilapia with Lime Ginger Butter Sauce	\$87
8oz. Grilled Filet Mignon with Three Peppercorn Sauce	\$92
6oz. Grilled Filet Mignon and 6oz. Amish Chicken Breast with Horseradish and Chasseur Sauces	\$92
6oz. Grilled Filet Mignon and 6oz. Baked Salmon with Three Peppercorn and Champagne Sauces	\$95
6oz. Grilled Filet Mignon and Three Jumbo Sautéed Shrimp with Port and Grapefruit Sauces	\$98
6oz. Grilled Filet Mignon and 6oz. Sautéed Tilapia with Three Peppercorn and Lime Butter Sauce	\$98
6oz. Grilled Filet Mignon and Crab cake with Mustard and Aioli Sauces	\$99
6oz. Grilled Filet Mignon and Lobster Tail with Butter Sauce	Market Price

All entrees are accompanied with Two Fresh Vegetables (Green Beans, Honey Glazed Carrots, Roma Tomato with Carrot Ginger Mousse, Spinach Florentine, or Exotic Mushroom) and Oven Roasted Potatoes, Polenta Cake, Gratin Dauphinois

Vegetarian Entrées (priced with entrée selection)

Penne Pasta with Julienne of Vegetables with Sun-Dried Tomato Sauce
Baked Phyllo Dough filled with Fresh Vegetables served with a Light Roma Tomato Coulis

Desserts

Fraises Melba
White, Milk, and Dark Chocolate Terrine with Strawberry Coulis
Chocolate Ganache with Hazelnut Crust with Chocolate, Raspberry, and Vanilla Sauces
Creamy Italian Custard flavored with Cointreau served in a chocolate fluted cup
Signature Vanilla Cheesecake with Wild Berry Sauce and Fresh Raspberries and Blueberries

SPECIAL MEALS: Teen Meal – Same meal as adults less \$10, no alcohol
Children's meal: Fresh Fruit cup, Chicken Tenders, French Fries, and Dessert \$32

Beautiful Sweet Table

*Indulge your guests with an evening of decadence they will rave about for years.
All of these items are prepared onsite by our Pastry Chef, ensuring quality and freshness.*

Miniature French Pastries

Choose five pastries

Éclairs with Chocolate or Mocha Cream

Tiramisu

Mixed Fruit Tarts

Key Lime Tarts

Lemon Tarts

Chocolate Ganache with Hazelnut Crust

Classic Cheesecake

White, Milk & Dark Chocolate Terrine

Macadamia and Chocolate Terrine

Banana Crème Brûlée

Mini Opera Cakes

Chocolate Cups filled with Vanilla, Raspberry, Chocolate, Strawberry or Mango Mousse

White or Dark Chocolate Dipped Fresh Strawberries

\$9 per person (three pieces per person)

Sliced Seasonal Fresh Fruit Trays with Honey Yogurt Dip

\$6 per person

Chocolate Fountain

Choose White, Milk, or Dark Chocolate flowing from a Tiered Fountain with Three Accoutrements:

Strawberries, Bananas, Pretzels, Marshmallows, Cream Puffs,

Pound Cake, Biscotti, Oreo's or Rice Krispy Treats

\$7.75 per person

Attendant charge included in price, minimum of 100 people

Decadent Chocolate Delight

Chocolate Covered Strawberries, Chocolate Covered Pretzels,

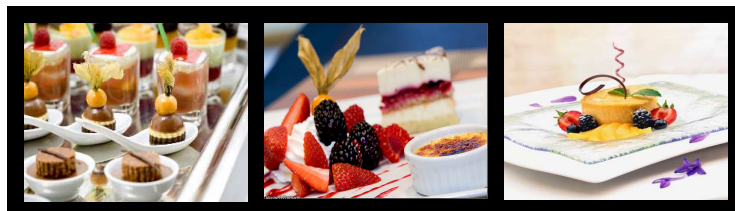
Monogrammed Chocolate Covered Oreos, Brownies, and Fudge

\$11 per person (three pieces per person)

Complimentary Coffee Station with Sweet Table

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

Includes: Whipped Cream, Sweetener, Chocolate Shavings, Lemon, and Cinnamon Sticks



*It may be hard to believe that your magical dream is over,
continue the celebration with your guests by hosting a special brunch.*

Continental Breakfast Extraordinaire

Orange and Grapefruit Juices
Fresh Sliced Seasonal Fruit with Honey Yogurt Dip
Assorted Cereals with Milk
Assorted Fruit Yogurt
Flaky Croissants, Pain aux Raisins, Apricot Soleils, Pains au Chocolat
Butter, Marmalade and Fruit Preserves
Fresh Brewed Coffee, and Harney & Sons Teas
\$21 per person

Customized Buffet

Choose Two Juices

Orange, Grapefruit, Cranberry, Apple, or Tomato Juice
Fresh Seasonal Sliced Fruits and Berries with Honey Yogurt Dip
Flaky Croissants, Pain aux Raisins, Apricot Soleils, Pains au Chocolat
Butter, Marmalade and Fruit Preserves
Fresh Brewed Coffee, and Harney & Sons Teas

Choose Two Entrees:

Fluffy Scrambled Eggs with Chives, Roasted Potatoes
Cheese Blintzes with Blueberry Compote
French Toast with Orange Brioche, Maple Syrup, Applewood Smoked Bacon, Sausage
Poached Eggs and Sautéed Spinach, Spiced Citrus Hollandaise, Applewood Smoked Bacon, Sausage
Smoked Salmon with Bagels, Cream Cheese, Capers, Sliced Onions, and Sliced Tomatoes
\$27 per person

Breakfast Enhancements:

Assorted Fruit Yogurts @ \$4 each
Cereals with Milk @ \$4.50 each
Muffins or Cinnamon Rolls @ \$35 per dozen
Bagels & Cream Cheese @ \$38 per dozen
Eggs Benedict @ \$5.50 per person
Scrambled Eggs @ \$5 per person
Bacon @ \$5.00 per person
Omelette prepared à la minute @ \$11 per person
Chef charge per 2 hours @ \$100

