



Wedding Packages

ALL WEDDING PACKAGES INCLUDE:

- Seven-hour reception
- Catering Manager to assist in planning
- Seasoned Banquet Staff
- Dance floor
- Pressed white linens
- Choice of white or black napkins
- Framed table numbers & three votive candles per table
- Menu tasting
- One complimentary guest room for the wedding couple on wedding night
- Special group room block pricing
- Complimentary valet for three vehicles



President Abraham Lincoln

SPRINGFIELD
A DOUBLETREE BY HILTON

Package Descriptions



SILVER

(starting at \$50 per person)



One hour hors d'oeuvres reception with one Chef presented display
Three course Chef composed plated dinner (salad, entrée, and dessert or cake cutting)
Champagne toast
Three hour hosted beer, wine & soda
Water, iced tea, coffee & hot tea service



GOLD

(starting at \$59 per person)



One hour hors d'oeuvres reception with Butler passed champagne,
One Chef presented food display and two Butler passed hors d'oeuvres
Three course Chef composed plated dinner (salad, entrée & dessert or cake cutting)
Champagne toast
Four hour hosted gold bar
Water, iced tea, coffee & hot tea service



DIAMOND

(starting at \$79 per person)



One hour hors d'oeuvres reception with Butler passed champagne
One Chef presented food display and two Butler passed hors d'oeuvres
Three course Chef composed plated dinner (salad, entrée & dessert or cake cutting)
Champagne toast
Four hour hosted diamond bar
Water, iced tea, coffee & hot tea service
Floor length round table linen with choice of color
Your choice of chair cover or chivari chairs

Menu

CHEF PRESENTED DISPLAY

(select one)



Olive and Tomato Bruschetta
Fresh tomato basil and
green olive tapenade served with
baked pita & French baguette

Crudités
Chef's choice vegetables served
with siracha, tzatziki,
& traditional ranch dips

International Cheese
International and domestic cheeses
served with crackers & French baguette

Charcuterie Board
Artisanal prosciutto,
local Bunn Gourmet summer sausage,
mortadella, capicola, Genoa salami,
assorted olives, whole grain mustard,
extra virgin olive oil & crostini

BUTLER PASSED HORS D'OEUVRES:



California roll or Veggie roll

Bourbon BBQ pork on
a cornbread crostini

Hot beef wellington encroute

Asian meatballs

Raspberry brie in phyllo

Vegetarian egg rolls

Parm basil

Bacon wrapped scallops
(Add \$2 per person)

Buffalo mozzarella, tomato
& fresh basil on a skewer

SALADS

(select one)



Midwestern Salad
Mixed greens with charred corn,
applewood smoked bacon,
English peas, shredded cheddar cheese
& champagne vinaigrette

Chef's Caesar Salad
Romaine & baby kale with
herb croutons, grape tomatoes,
parmesan cheese
& classic Caesar dressing

Ripe Vine Tomato
Arugula with basil pesto, creamy
burrata cheese, balsamic reduction
& extra virgin olive oil
(Add \$2 per person)

Chef's Seasonal Salad
Features Chef's seasonal
selection of produce

ENTREES



CHICKEN

Roasted Pepper Chicken
Grilled chicken breast
with a roasted red bell pepper coulis

Artichoke Chicken
Grilled chicken breast braised
in white wine artichoke cream sauce

Dijon Chicken
Roasted chicken with
a Dijon tarragon cream sauce

Chicken Oignon
Grilled and sous vis chicken breast with caramelized
onion, veal demi, thyme and melted Gruyere cheese
(Add \$2 per person)

BEEF

Abe's Ale Short Ribs
Boneless short ribs braised
in local ale served in a black plum jus

Osso Buco
Local pork shank from Buckhead Farms
seared and braised with root vegetables
and rosemary

Steak Medallions
Seasoned & seared medallions
topped with baked gorgonzola and
a porcini mushroom port wine sauce
(Add \$2 per person)

Filet Mignon from Buckhead Farms
House made au poivre, black peppercorn
(Add \$8 per person)

OCEAN CATCH

Barramundi
Seasoned and seared American seabass
with lemon, capers & white wine sauce

Atlantic Salmon
Tarragon seared Salmon
with tomato onion chutney
(Add \$2 per person)

Halibut
Herbed seared Alaskan halibut with livornese
(Add \$4 per person)

DUET CREATIONS

Chicken Florentine & Abe's Ale Short Ribs
Grilled chicken breast in
a white-wine spinach cream sauce
with shallots; boneless short ribs
braised in a local brewery's ale
served in a black plum jus
(Add \$6 per person)

Artichoke Chicken & American Seabass
Grilled chicken breast in
a white wine artichoke cream sauce
herbed seared Barramundi Seabass
in livornese sauce
served with roasted potato wedges
and seasonal vegetables
(Add \$8 per person)

Top Sirloin Steak & Crab Cakes
Seasoned and seared top sirloin steak
with a port wine gastrique
roasted crab cake with a
lemon Dijon cream sauce,
served with seasonal vegetables
and buttermilk chive mashed potatoes
(Add \$8 per person)

Filet Mignon & Shrimp Fra Diavolo
Petite filet with a Tabasco béarnaise;
Shrimp sautéed in a
spicy sherry wine tomato sauce
(Add \$12 per person)

CAKE CUTTING OR DESSERT

(select one)



Bunn Gourmet Turtle Cheesecake
Local gourmet pastry shop's signature item
served in a stemless martini glass

Chocolate Flourless Cake
Gluten free served with seasonal fruit

Red Velvet Cake
Served with a kiwi coulis

LATE NIGHT HORS D'OEUVRES



Pretzel Bites
Roasted in butter and salt with our signature Abe's Ale cheese sauce
\$8 per dozen

Wing Station
Choices include classic Buffalo, Carolina gold, orange zest, and chipotle BBQ
\$15 per dozen

Nancy's Chicago-Style Deep Dish Pizza
Pizza selections include cheese, pepperoni, and vegetable
\$18 per pizza

Build Your Own Nachos
Freshly prepared tortilla chips, cheese fondue, pico de gallo, sour cream,
guacamole, olives, jalapeno, lettuce & beans
\$150 (serves 40 persons)

Slider Bar
Angus beef and pulled pork sliders with pickles, cheese,
ketchup, mustard, onions, & chipotle mayo
\$180 (serves 40 persons)

BEVERAGES



SILVER BAR

Bud Light
Michelob Ultra
Miller Lite

Corona Extra
Heineken
Sam Adams

House Chardonnay
House Cabernet
Coke, Diet Coke & Sprite

Additional hour of Silver Bar Service
(\$3 per person in advance and \$5 per person day of the event)

GOLD BAR

Bud Light
Michelob Ultra
Miller Lite
Blue Moon
Corona Extra
Heineken

Sam Adams
Stella Artois
Smirnoff Vodka
New Amsterdam Gin
Myers Platinum Rum
Sauza Silver Tequila

Jim Beam Bourbon
Canadian Club Whiskey
J & B Scotch
House Chardonnay
House Cabernet
Coke, Diet Coke & Sprite

Additional hour of Gold Bar Service
(\$5 per person in advance and \$7 per person day of the event)

DIAMOND BAR

Bud Light
Michelob Ultra
Miller Lite
Blue Moon
Corona Extra
Heineken

Sam Adams
Stella Artois
Absolute Vodka
Tanqueray Gin
Bacardi Light Rum
1800 Silver Tequila

Jack Daniel's Bourbon
Bullet Rye
Dewar's 12 yr Scotch
Greystone Chardonnay
Greystone Cabernet Sauvignon
Coke, Diet Coke & Sprite

Additional hour of Diamond Bar Service
(\$6 per person in advance and \$8 per person day of the event)

Diamond Bar Premium Selection Enhancement (\$6 per person)

Titos Vodka
Hendricks Gin

Mont Gay Rum
Knob Creek Whiskey
Patron Silver Tequila

Glenmorangie Original 10 yr
Jameson Irish Whiskey