

The DoubleTree Wedding Package

Be Our "One and Only":

We Cater to Only One Wedding per Night



DOUBLETREE
by Hilton™

DOUBLETREE BY HILTON LIBERTYVILLE-MUNDELEIN
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DoubleTreeLM.com/Weddings



DoubleTree Wedding

The DoubleTree by Hilton Libertyville-Mundelein understands the full range of emotions that go into preparing for you and your loved ones' momentous day and we are here as your partner, to ensure that your event is flawless and exactly to your specifications.

FEATURES

- Unlimited Non- Alcoholic Beverages including Freshly Brewed Regular & Decaf Coffee
- Four Hours Open Bar featuring DoubleTree Hotel Premium
- Cocktail Reception with Butler-Passed Hors Oeuvres
- Three Course Dinner
- Custom-Designed Wedding Cake
- Sparkling Champagne Toast for all Guests
- Wine Service with Dinner
- Ivory Floor Length Linen
- Ivory Napkins
- Skirted Cake, Place Card & Gift Table
- Mirror Base with Votive Candle Centerpieces
- Complimentary Dance Floor
- Complimentary Room for the Couple on Wedding Night with Breakfast Included for Two
- Complimentary Wedding Night In-Room Amenity for Couple
- Discounted Sleeping Room Rates for Guests
- Complimentary One-Year Anniversary One-Night Stay with Three-Course Dinner Included
- Gorgeous Outdoor Ceremony Site
- Tasting for Up to Four Guests prior to Wedding
- Unlimited Consultation with your Event Coordinator

Special Culinary Requirements

Our talented team is happy to assist you in developing customized designed menus to accommodate your personal taste. Special dietary menus are also available.

~Discounts Available for Friday, Sunday & Military Weddings~

*Pricing subject to 22% Service and 8% Tax or Applicable Rates at Time of Event.
Pricing subject to Change 9/2019*



Double Tree Wedding Package

Our Wedding Package includes butler-passed hors d'oeuvres, salad, a beautifully plated main course presented with fresh seasonal vegetables, your choice of starch, freshly baked rolls with butter and Custom Designed Wedding Cake.

HORS D'OEUVRES - Select Three (2 pieces per person)

- o Vegetable Spring Roll Sweet & Sour Sauce
- o Skewered Coconut Chicken with Mango Dipping Sauce
- o Puff Pastry with Brie and Pear Preserves
- o Mac n Cheese Melts
- o Barbeque Meatballs
- o Sausage or Boursin Stuffed Mushroom Caps
- o Mozzarella and Tomato Skewers with Fresh basil and Balsamic Glaze
- o Mini Fruit Kabobs
- o Smoked Salmon with Dill-Crème Fraiche on Cumber Slice

SALAD - Select One

- o Baby Mixed Greens with Tomatoes, Cucumbers and Shaved Carrots, Choice of Two Dressings
- o Hearts of Romaine with Shaved Asiago, Focaccia Croutons and Classic Caesar Dressing
- o Baby Spinach with Chopped Bacon, Diced Tomatoes and Thinly Sliced Onions Served with Bacon Dressing
- o Baby Mixed Greens, Sliced Strawberries, Toasted Almonds, Served with Poppy Seed Dressing
- o Baby Mixed greens with Crumbled Goat Cheese, Sun Dried Cranberries, Mandarin Oranges and Caramelized Walnuts Served with Raspberry Vinaigrette

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PLATED ENTREE

POULTRY

- Sautéed Chicken Medallions \$76 per person

Choice of Sauce:

- Sweet Marsala Wine Demi Glaze Sauce
- Lemon Caper Sauce
- Chardonnay Cream Sauce
- Madeira Wine Sauce
- Vesuvio Sauce
- Chive Beurre Blanc Sauce

SEAFOOD

- Herb Crusted Salmon Rubbed with Extra Virgin Olive oil, Italian Herbs and Butter, Served with Citrus Beurre Blanc Sauce \$78 per person

- Pan Seared Tilapia with Lemon Caper Sauce \$76 per person

BEEF

- Grilled Center Cut Filet \$80 per person

Choice of Sauce:

- Herb Roasted Shallot Sauce
- Maytag Bleu Cheese Butter
- Madeira Wine Sauce

COMBINATIONS

- Petite Filet with Herb Roasted Shallot Sauce and Chicken Entrée

\$84 per person

- Petite Filet with Herb Roasted Shallot Sauce and Herb Encrusted Filet of Salmon

\$86 per person

*We can prepare gluten-free, dairy-free, vegetarian or any other special dietary needs.

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VEGETABLE & STARCH

Select One Vegetable and One Starch to Accompany Your Entrée

- Herb Roasted Skin Potatoes
- Roasted Garlic & Basil Whipped Potatoes
- Rice Pilaf or Wild Rice Pilaf
- Red Skin Mashed Potatoes with Parmesan Cheese and Chives
- Green Beans with Pepper
- Honey Glazed Carrots
- Chef Seasonal Selection
- Honey Balsamic Glazed Brussel Sprouts
- Broccoli, Red Pepper & Yellow Squash Provencal

DESSERT

Custom-Designed Wedding Cake

CONTINENTAL COFFEE AND TEA STATION

Includes Chocolate Shavings, Sugar Cubes, Whipped Cream, Cinnamon Sticks

VENDOR MEAL OPTION

- Hamburger & French Fries
- Chips
- Soda

\$23.95 per person



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Bar Options

INCLUDED PREMIUM BAR SELECTIONS

Additional Hour - \$5 per person

Top Shelf Upgrade Wine Only - \$3 Additional per person

Smirnoff Vodka	Choose Two Domestic
Bombay Gin	Miller Lite, Miller Genuine Draft
Glen Moray Scotch	Budweiser,
Bacardi Rum	Bud Light, Coors Light, or Michelob
Ezra Brooks Bourbon	Ultra
Cuervo Gold	Choose Two Import/Craft
Seagram's 7 Whiskey	Corona, Heineken, Amstel Light, Blue
Amaretto	Moon, Goose Island IPA or 312, Stella
Copper Ridge Chardonnay	Artois, Revolution Pils, Revolution
Merlot & Cabernet	Fist City or Buckler N/A
Wycliff Sparkling Wine	

Assorted Soft Drinks, Juices, and Mixers

PRESTIGE BAR SELECTIONS

\$4.50 Additional Per Person to Upgrade from Wedding Package

Additional Hour - \$6 per person

Choose One from Each Category	Choose Two Domestic
Ketel One or Grey Goose Vodka	Miller Lite, Miller Genuine Draft
Bombay Sapphire Gin or Tanqueray	Budweiser,
Dewar's Scotch or Johnny Walker Black	Bud Light, Coors Light, or
Bacardi or Captain Morgan Rum	Michelob Ultra
Makers Mark, Jack Daniels, or Bulleit	Choose Two Import/Craft
Bourbon	Corona, Heineken, Amstel Light,
Cuervo 1800 Tequila	Blue Moon, Goose Island IPA or 312,
Amaretto	Stella Artois, Revolution Pils,
	Revolution Fist City or Buckler N/A

Copper Ridge Chardonnay, Merlot, Cabernet,
Tisdale Pinot Grigio, Wycliff Sparkling Wine

Assorted Soft Drinks, Juices, and Mixers

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Children's Entrées

Ages 12 and Under
Includes Milk or Soda during the Meal

APPETIZER

Fresh Fruit Cup

ENTRÉE – Select One

Chicken Fingers and French Fries
Hamburger and French Fries

DESSERT

Cookie

\$12.95 per person

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Reception Displays



GULF SHRIMP

Chilled Jumbo Gulf Shrimp on Ice with Fresh Horseradish, Lemon, Zesty Cocktail Sauce & Tabasco Sauce
Market Price

INTERNATIONAL CHEESES

Serves 25 Guests
Selection of Four Artesian Cheeses
Assorted Grapes & Berries
Carr's Crackers & Sliced Baguettes
\$250

GRILLED VEG

Assorted Chilled Grilled Vegetable Display
With Balsamic Drizzle
\$8 per person

VEGETABLE CRUDITES

Serves 25 Guests
Selection of Fresh Carrots, Celery, Cucumber, Broccoli, Peppers & Dill Dip
\$175

FRESH FRUIT

Minimum of 25 Guests
Selection of Displayed Sliced Seasonal Fruit
\$8 per person

ANTIPASTI

Minimum of 25 Guests
Antipasto Display with Italian Meats & Cheeses, Olives and Peppers with Rustic Bread & Crackers
\$17 per person

Dessert

PASTRY DISPLAY

Minimum of 50 people
Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,
Assorted Dessert Bars
\$12 per person

DELUXE PASTRY DISPLAY

Minimum of 50 people
Mini Éclairs, Mini Napoleons, Mini Fruit Tartlets,
Assorted Cakes & Assorted Dessert Bars
Chocolate Dipped Strawberries & Cream Puffs
\$17 per person

FRESH FRUIT DISPLAY

An array of Seasonal Fruits, Melons & Berries
Added to your Pastry Display | \$3.50 per person additional
\$8 per person

ICE CREAM BAR

Vanilla & Chocolate Soft Serve Ice Cream
Chocolate & Strawberry Sauce
M&M's, Oreo Crumbs, Chopped Nuts,
Mini Marshmallows, Sprinkles
Fresh Strawberries, Cherries, Whip Cream
\$8 per person

CHOCOLATE FOUNTAIN

Two (2) hours with Chocolate Attendant on Site
Choice of 6 dipping items
Pricing Available upon Request

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Late Night Snack

Package

Your guests may enjoy this selection of delicious snacks before the conclusion of your event.

Buffet Style Priced per 50 Pieces

MINI CHEESEBURGERS

2oz Burgers with Cheddar Cheese

\$150

BBQ PULLED PORK SLIDERS

Shredded Pulled Pork with our House Made Barbeque Sauce

\$150

BBQ PULLED CHICKEN SLIDERS

Shredded Chicken with our House Made Barbeque Sauce

\$150

BUFFALO CHICKEN TENDERS

Served with Blue Cheese and Ranch Dressing

\$150

SOFT PRETZELS

Served with Spicy Brown Mustard

\$100

ASSORTED PIZZAS

Pepperoni, Cheese, Sausage

\$15 each

**Customized late night package menus available.*

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Additional Information

PARKING ARRANGEMENTS

Complimentary Parking for your Guests

WEDDING CEREMONIES OR SERVICES

Indoor Ceremony Fee \$6 per person Set up Fee

Outdoor Ceremony Fee \$10 per person with White Garden Chairs
(100 Person Minimum)

COAT ATTENDANT

Coat Attendant is available upon request at \$1 per person

SERVICE FEE AND TAX

Applicable service fees and taxes will be added to all food and beverage

BEVERAGES AND BAR POLICIES

Upgraded bar available from Premium to Prestige at \$4.50 per person

Additional Hours of bar may be added to your package at \$5 per person
for premium brand and \$6 per person for Prestige, per hour

- No Guest will be Served unless they have the proper ID on their Person
- Only One (1) Drink will be served at a time per person
- No Shots will be Served

PER LOCAL ORDINANCE AND LIQUOR LAW, ABSOLUTELY NO OUTSIDE LIQUOR WILL BE ALLOWED INTO THE EVENT SPACES

DEPOSIT AND PAYMENT PROCEDURES

– ALL DEPOSITS ARE NON-REFUNDABLE

\$1,000 deposit is required to book the space if the event is within a year

\$1,500 deposit is required to book the space if the event is the next year

Final Payment and final guest count is due Ten (10) business days before the event

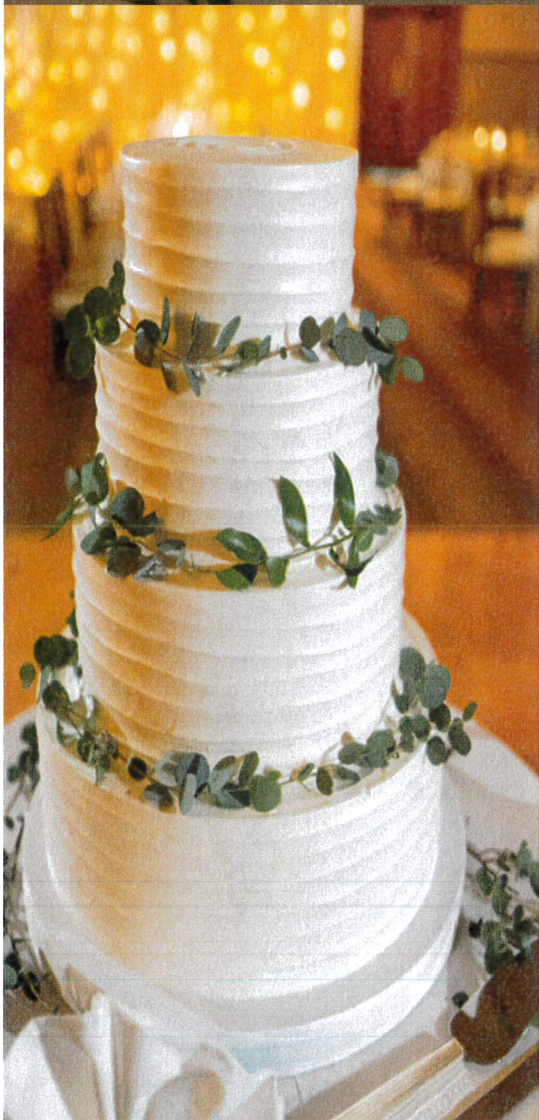
By Certified Check, Money Order, Cashier's Check, Cash or Credit Card

POLICIES

Haze or Fog Machines are NOT Allowed

Any items brought in by Client or Client's Vendors must be removed within
2 hours of the conclusion of the Event.

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Shower - Plated

Butler Passed Mimosas and Orange Juice upon Arrival

ENTRÉES

Choose One

Sautéed Breast of Chicken with Lemon Caper Sauce

Herb Roasted Potatoes and Green Beans

Grilled Sliced Chicken Breast atop Classic Caesar Salad with Croutons and Asiago Cheese, Caesar Dressing

Garnished with Fresh Fruit, Crusty Peasant Rolls

Cobb Salad with Avocados, Bacon, Hard Boiled Egg, Bleu Cheese Dressing, Garnished with Fresh Fruit

Freshly Baked Rolls & Butter

DESSERT

Choose One

Old Fashioned Chocolate Cake

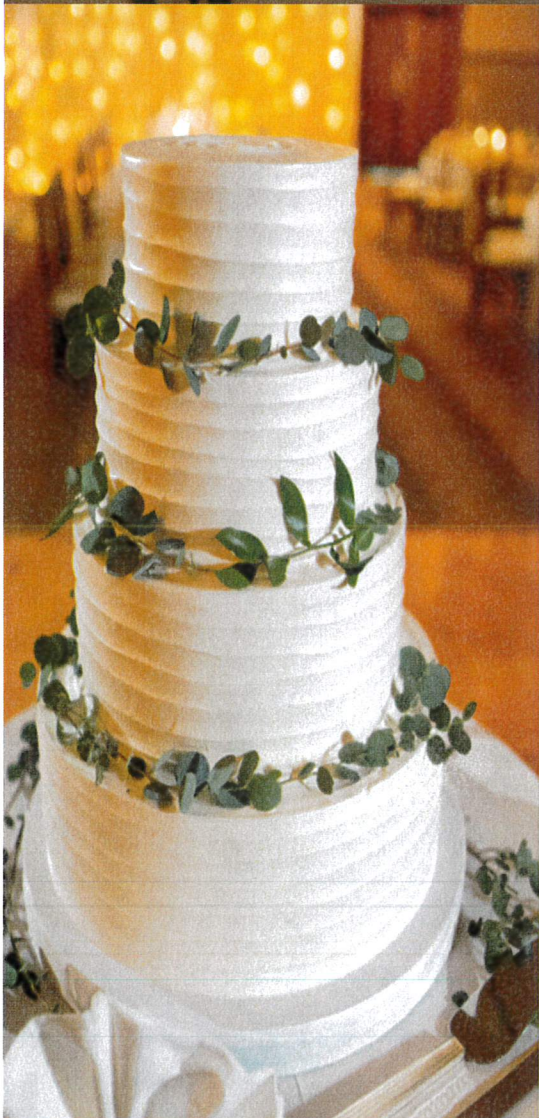
New York Cheesecake with Raspberry Coulis

Key Lime Pie

\$23 per person

Served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Teas

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Bon Voyage

Breakfast

BUFFET BREAKFAST

Minimum of 20 Guests

All Buffets include Assorted Freshly Squeezed Juice,
Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Black, Green & Herbal Teas

CONTINENTAL BREAKFAST

Homemade Muffins, Fresh Danish, & Breakfast Breads
Assorted Bagels with Assorted Flavored Cream Cheese & Jellies
Sliced Fresh Fruit & Berries

\$18 per person

EXECUTIVE CONTINENTAL BREAKFAST

Homemade Muffins, Fresh Danish, & Breakfast Breads
Make Your Own Yogurt Parfait
-Greek Yogurt, Blueberries, Sliced Strawberries, Toasted Almonds,
walnuts and dried fruit
Breakfast Cereals, 2% and Skim Milk
Sliced Fresh Fruit & Berries

\$22 per person

EXECUTIVE BREAKFAST

Homemade Muffins, Fresh Danish, & Breakfast Breads
Assorted Bagels with Assorted Flavored Cream Cheese & Jellies
Butter & Fruit Preserves
Sliced Fresh Fruit, Sliced Bananas & Fresh Strawberries
Assortment of Yogurt
Bacon & Sage Breakfast Sausage
Light & Fluffy Scrambled Eggs
Breakfast Potatoes
Vanilla Custard French Toast with Warm Syrup

\$26 per person

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