

Wedding Package



 **TINLEY PARK**
CONVENTION CENTER

18451 Convention Center Drive

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tinleyparkconventioncenter.net/weddings



TINLEY PARK

CONVENTION CENTER



IT'S FAR TOO IMPORTANT TO SETTLE FOR ANYTHING LESS THAN WONDERFUL.

ELEGANT, SPACIOUS BALLROOMS. EXQUISITE CATERING. ATTACHED OVERNIGHT ACCOMMODATIONS.

Look No Further. Special events are what we do. Our staff of highly experienced event professionals have years of expertise and a passion for making every detail of your special day just as you dreamed it would be.

Wedding



5 HOUR PACKAGE

- ❖ Butler Passed Hors D'Oeuvres During Cocktail Hour
- ❖ Three Course Dinner of Salad, Entrée, and Wedding Cake
- ❖ Four Hour Bar Package (One Hour Prior to Dinner & Three Hours After Dinner)
 - ❖ Custom Wedding Cake
- ❖ Champagne Toast & Unlimited Wine Service During Dinner
 - ❖ Tables, Chairs, Staging, and Dance Floor
- ❖ Room Set Up to Include Skirted Head Table, Cake Table, Escort Table and Gift Table
 - ❖ Choice of Black or White Table Linens
- ❖ Complimentary Suite for the Couple on the Wedding Night with Champagne and Wedding Amenity
- ❖ Discounted Rate for Your Guests in the Holiday Inn (Based Upon Availability)

Friday & Sunday Pricing

\$ 80.00 per Guest

Saturday Pricing

\$ 90.00 per Guest

all pricing is inclusive of taxes & service charges



Ceremony



ON SITE

RENTAL OF SPACE

STAGING

BLACK OR WHITE DRAPE BACKDROP

ONE HANDHELD MICROPHONE

ON-SITE REHEARSAL

\$ 1,500

**Elegant Wood Chairs Available at Additional Cost*



Hors D'oeuvres



SELECT THREE

Cold

ANITPASTO SKEWER *with Balsamic Glaze*
PROSCIUTTO WRAPPED ASPARAGUS *with Boursin Cheese & Balsamic Glaze*
TOMATO-MOZZARELLA CAPRESE SKEWERS
PEAR, BRIE, & PROSCIUTTO CROSTINI
GRILLED STEAK CROSTINI
SHRIMP TOSTADA
TOMATO BRUSCHETTA
CHICKEN SALAD FINGER SANDWICH
TUNA SALAD FINGER SANDWICH
HAM SALAD FINGER SANDWICH
CUCUMBER FINGER SANDWICH
EGG SALAD FINGER SANDWICH
AVOCADO DEVEILED EGGS
CLASSIC DEVEILED EGGS

Hot

ASSORTED MINI QUICHE
(Broccoli, Three Cheese, Ham and Cheese)
MESQUITE CHICKEN TAQUITOS
Avocado Aioli
CHICKEN POTSTICKERS
Soy Dipping Sauce
VEGETABLE SPRING ROLLS
Soy Dipping Sauce
CHICKEN WINGS
Ranch Dipping Sauce
SPINACH-RICOTTA STUFFED MUSHROOMS
BARBEQUE MEATBALLS
SWEDISH MEATBALLS

*Butler Passed During
Cocktail Hour*

UPGRADES

LOBSTER SALAD CUCUMBER CUP
SMOKED SALMON ON RYE
SEARED SESAME TUNA
SEARED SCALLOP CROSTINI
DUCK CONFIT CROSTINI
ASSORTED SUSHI
MINI BEEF WELLINGTON
PEKING DUCK SPRING ROLL
\$3 per person



Stationary Displays



A LA CARTE

FRESH FRUIT PLATTER

\$205

FRESH VEGETABLE CRUDITES

with Ranch Dip

\$115

DOMESTIC CHEESE BOARD

with Assorted Crackers

\$215

IMPORTED CHEESE BOARD

with Assorted Crackers

\$310



Each platter serves approximately 50 guests

**Pricing exclusive of taxes & service charges*

Eat



FIRST COURSE

Salad

CLASSIC CAESAR

*Romaine Lettuce with Croutons, Parmesan Cheese
Caesar Dressing*

MIXED GREENS

*Cucumbers, Tomatoes, Croutons
Champagne Vinaigrette*

STRAWBERRY & GOAT CHEESE MIXED GREENS

*Sliced Strawberries, Toasted Almonds, Goat Cheese
Champagne Vinaigrette*

APPLE-WALNUT BABY SPINACH

*Blue Cheese Crumbles, Apple Slices, Walnuts
Cranberry Dressing*

ITALIAN HEARTS OF ROMAINE

*Gorgonzola Crumble, Crispy Prosciutto, Roasted Red Pepper,
Parmesan Crisp
Balsamic Vinaigrette*



*Selection of Salad, Entrée, & Custom Wedding Cake
Freshly Baked Dinner Rolls & Butter
Coffee, Decaf, & Tea Service
Tablesides Wine Service*

Eat



SECOND COURSE

Entrée

CHICKEN MARSALA

*Garlic Mashed Potatoes
Green Beans with Red Peppers
Marsala-Mushroom Sauce*

SEARED PORK LOIN

*Roasted Marble Potatoes
Zucchini, Squash, Red Peppers
Whole Grain Mustard Demi-Glace*

SEARED SALMON

*Wild Rice & Roasted Asparagus
Chardonnay-Dill Cream Sauce*

CHICKEN PICCATA & SEARED TILAPIA

*White Cheddar Mashed Potatoes & Broccolini
Lemon-Caper Mushroom Sauce*

BEEF SHORT RIBS & CHICKEN MARSALA

*Pommes Dauphinois
Green Beans & Baby Carrots
Braising Gravy, Marsala Demi-Glace*



**Vegetarian, vegan, gluten free, & other special dietary requests can be honored at chosen package price & menu will be determined once final entrée choice is made.*

Eat



ENTREE UPGRADES

Premium

WAGYU SIRLOIN

*Pesto Mashed Potatoes
Grilled Vegetable Medley
Merlot Demi-Glace*

SPINACH ARTICHOKE STUFFED CHICKEN

*Roasted Garlic Fingerling Potatoes
Roasted Brussel Sprouts
Sundried Tomato Jus*

HERB STUFFED CHICKEN ROULADE

*Roasted Marble Potatoes
Roasted Asparagus
Chicken Demi-Glace*

WAGYU SIRLOIN & CHICKEN PICCATA

*Rosemary Roasted Red Potatoes
Greens Beans & Red Peppers
Garlic Butter, White Wine-Caper Sauce*

\$10.00 per person

Deluxe

GRILLED FILET MIGNON

*Mashed Yukon Gold Potatoes
Broccolini & Garlic-Butter Sauce*

SEARED HALIBUT

*(market price)
Mushroom Polenta & Roasted Asparagus
Tricolor Tomato Salsa*

FILET MIGNON & SALMON

*Lemon-Garlic Orzo Pasta & Green Beans
Mushroom, & Chardonnay Cream Sauces*

FILET MIGNON & HERB STUFFED CHICKEN BREAST

*Roasted Marble Potatoes & Brussel Sprouts
Garlic Butter Mushrooms topped with
Madeira Demi-Glace Sauce*

\$20.00 per person

Eat



CHILDREN

Age 3-11

All Plated Children's meal are served with a fruit cup & milk.

CHICKEN FINGERS

French Fries or Mashed Potatoes

HAMBURGER OR CHEESEBURGER

French Fries

PENNE PASTA

Butter, Marinara Sauce or Bolognese
Sauce

Children under 3 are free

\$20.00 per child

**Not Inclusive of Taxes and Service Charges*

VENDORS

They'll be working on your wedding all day, so it's no question that your vendors will need & deserve a hot meal to keep them going until your last guest heads home.

SELECTED DINNER ENTRÉE

Same plate as all guests

Freshly Brewed Coffee & Decaf

Water

Tea

\$35.00 per vendor

**Not Inclusive of Taxes & Service Charges*



Drink



SELECT BAR

SPIRITS

Vodka
Gin
Bourbon
Scotch
Rum
Tequila

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's (Non-Alcoholic)

IMPORTED BEER

Heineken
Amstel Light
Corona

WINE

Canyon Road California
Chardonnay and
Pinot Grigio
Cabernet Sauvignon & Merlot
Moscato

NON-ALCOHOLIC

Assorted Sodas
Juices
Still and Sparkling Waters

CHAMPAGNE

J. Roget
Brut, California Sparkling Wine

*Included in Package Price



BARTENDER

Estimate 1 Bartender
per 75 guests.

\$100/Bartender



Drink



PREMIUM

SPIRITS

Tito's
Beefeater
Jim Beam
Dewar's While Label
Bacardi Superior
Jose Cuervo

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's (Non-Alcoholic)

IMPORTED BEER

Heineken
Amstel Light
Corona

WINE

Chateau Souverain
Chardonnay & Sauvignon Blanc
Cabernet Sauvignon & Merlot

NON-ALCOHOLIC

Assorted Sodas
Juices
Still and Sparkling Waters

CHAMPAGNE

Freixenet Blanc de Blanc
Secco, Spain, Sparkling Wine

\$10 per person

DELUXE

SPIRITS

Ketel One
Bombay Sapphire
Maker's Mark
Johnny Walker Red Label
Myers's
Sauza Hornitos Reposado

DOMESTIC BEER

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's (Non-Alcoholic)

IMPORTED BEER

Heineken
Amstel Light
Corona

WINE

Cupcake Winery
Chardonnay & Pinot Grigio
Cabernet Sauvignon, Merlot & Pinot
Noir

NON-ALCOHOLIC

Assorted Sodas
Juices
Still and Sparkling Waters

CHAMPAGNE

Freixenet Blanc de Blanc
Secco, Spain, Sparkling Wine

\$15 per person



Dessert



CAKE

Whether inspired by your invitation, wedding dress, or your favorite design, let our Expert Partner, Creative Cakes, custom design your dream wedding cake.

A full tasting & design consultation will offered by appointment only.

**Included in Package Price*

SELECTIONS

CAKE

White, Chiffon, Chocolate, Banana, Carrot, Red Velvet

FILLING

Chocolate Mousse, White Chocolate Mousse, Strawberry Mousse, Vanilla Bean Mousse, Lemon Mousse, Hazelnut Mousse

ICING

Real Buttercream



bakery & café



Enhancements



LATE NIGHT SNACKS

16" ASSORTED PIZZAS

Assorted Toppings Available: Pepperoni, Sausage, Ham, Bacon,
Black Olives, Green Peppers, Onions, Mushrooms, Spinach

\$21.00 each

SLIDERS

Pulled Pork or Hamburger/Cheeseburger

\$3.00 each

CHICAGO STYLE HOT DOGS

Assorted Toppings: Ketchup, Mustard, Sport Peppers,
Diced Tomatoes, Diced Onions, Relish, Celery Salt

\$4.25 each

NACHO OR TACO BAR

Seasoned Ground Beef, Nacho Cheese Sauce,
Pico de Gallo, Sour Cream, Jalapenos, Guacamole,
& Corn Tortilla Chips or Corn Shells

\$10 per person

*Pricing subject to 9.75% tax & 21% Service Charge





Enhancements

UPGRADES

SIGNATURE SIP

Let us Craft a Themed Cocktail for your Wedding Day
Incorporating a favorite spirit, event colors, or theme

\$8 per person

A WARM WELCOME

A Full Glass of Sparkling Wine as Guests Arrive for the Ceremony

\$5 per person

PICK ME UP

A Late Night Coffee Bar for 1 hour of Service
Freshly Brewed Coffee, Hot Chocolate, & Whipped Cream
Frangelico, Bailey's Irish Cream, & Kahlua

\$12 per person

CANDY SHOP

Elegant Glassware & Décor
Including Scoops & Bags

*Candy not included

\$100



Decor



Enhance the look of your wedding with additional décor options available through your Wedding Specialist.



UPLIGHTING

Choose from a wide range of colors that accent your table décor! We can arrange as few or as many as you like to create the perfect look.

LED LANTERNS

These white lanterns have LED lights inside that add a great element of ceiling décor while also providing ambient lighting during dancing.

GOBO/VIDEO PROJECTION

Whether you want your names projected on the dance floor or an image on the wall, we can customize the look just for you! We also have a variety of monitor and screen options if you want to play a video slideshow

DRAPING

If you want a backdrop for your head table or a man-made photo booth, we can provide draping in different lengths, heights and colors to give you that extra WOW Factor!!!