



2023/24 Wedding Packages

Plated Dinner | BYOB | \$105 per person

4 Passed Hors D'Oeuvres

1 First Course (Choice of Soup or Salad)

Choice of 3 Entrees (2 Proteins and 1 Vegetarian)

1 Family Style Side

1 Full Size Wedding Cake or Dessert Station

Coffee & Tea Station

Bar Mixer Package: Assorted sodas, juices, bar fruits, full bar set-up, glassware, and bartenders

Classic Floor Length Linens and Napkins (choice of color), China, Flatware, and Glassware

1 Night Stay in Staybridge Suites

Plated Dinner | 4 Hour Open Bar | \$135 per person

4 Passed Hors D'Oeuvres

1 First Course (Choice of Soup or Salad)

Choice of 3 Entrees (2 Proteins and 1 Vegetarian)

1 Family Style Side

1 Full Size Wedding Cake or Dessert Station

Coffee & Tea Station

4 Hour Standard Bar Package and Champagne Toast

Classic Floor Length Linens and Napkins (choice of color), China, Flatware, and Glassware

1 Night Stay in Staybridge Suites

**Package pricing is based on a 100 person minimum. Food, beverage, and rental equipment is subject to the prevailing tax rate in the City of Rosemont.*

Bar Packages

Beer & Wine

	4 Hours	5 Hours	6 Hours
Standard	\$25	\$29	\$33
Premium	\$28	\$32	\$35

Includes soft drinks

Full Bar

	4 Hours	5 Hours	6 Hours
Standard	\$30	\$34	\$38
Premium	\$34	\$37	\$40
Super Premium	\$41	\$44	\$49

Includes soft drinks and mixers

Full Bar Standard

Tito's | Evan Williams Bourbon | Prairie Organic Gin | Bacardi
standard beer selection *choose 3 beers • red & white house wine

Full Bar Premium

Ketel One | Redemption Bourbon | Redemption Rye | Tanqueray | Captain Morgan | Johnny Walker Red
premium beer selection *choose 4 beers • red & white house wine

Full Bar Super Premium*

Tito's | Grey Goose | Hendrick's | Bulleit Rye | Woodford Reserve | Espolon Tequila
premium beer selection *choose 4 beers • red & white house wine *includes wine service with dinner

Beer & Wine Standard

Miller Lite | Corona | Amstel Lite | Heineken | Modelo
Lagunitas IPA | Goose Island 312 *choose 3 beers • red & white house wine

Beer & Wine Premium

Miller Lite | Corona | Amstel Lite | Heineken | Modelo | Goose Island 312
Lagunitas IPA or Little Sumpin' Sumpin' | Revolution Anti-Hero *choose 4 beers
red & white house wine

Package Add On*

Dinner Wine Service - \$6 per person

Champagne Toast - \$8 per person

*only valid if added onto an existing bar package



Bar Mixer Package

All beverage packages include the bar set up and mixer package. If you are utilizing a BYOB option the package can be purchased for \$5 per person.

The package includes ice, ice bins, ice scoops, pourers, shakers, sip sticks, beverage napkins, assorted soft drinks, orange & cranberry juices, tonic, ginger ale, club soda, sweet & dry vermouth, sour mix, grenadine, simple syrup, bitters & bar fruit (lemons, limes, olives & cherries). Other mixers or bar fruit can be requested and will be charged accordingly

Event Cost Estimate & FAQs

DESCRIPTION	QTY	PRICE	TOTAL
Wedding Package	150	\$105	\$15,750
Est Tax			\$1,771.88
Total (w/ \$500 Cleaning Fee)			\$18,021.88

*The cost estimate is based off of a 150 person event for a plated dinner and BYOB

Additional Fees

- Ceremony fee: \$1,000
- Cleaning fee: \$500
- Coat Check Attendant: \$200 - optional (1 attendant per 100 guests)
- Security: \$500 per security guard - optional

- LM applies the following minimums for events:
 - \$15,000 Saturday
 - \$12,000 Friday
 - \$10,000 Sunday
- Events that do not meet the above minimums will be subject to a room rental fee. Please speak to a member of our sales team for details
- A complimentary tasting for your wedding is available for up to 4 attendees with signed contract
- All events must end by 12:00am
- All event rentals include 3 hours of set-up time, 6 hours of event time*, and 1 hour of teardown **Excluding brunch events (3 hours of event time)*
- Classic linen (choice of color) is included in the wedding package and includes linen for round dinner tables, head table, 12 hi-boys, and napkins. Upgrades for linen are available; please speak to a member of our sales team regarding options.
- Gratuity is at the discretion of the couple and is not mandatory
- Tax is based on food, beverage, equipment and the prevailing rate at the time of the event
- Payment:
 - A deposit of 25% of the catering balance is due at contract signing
 - 25% is due 180 days prior to the event date
 - The remaining balance is due 10 business days prior to the event date. Balance based on final head count and required minimums.
- The final head count is due 14 business days prior to the event date
- You are welcome to use any licensed and insured vendors (with the exception of catering) of your choosing
- You are required to provide your own insurance. We also require all of your vendors to provide a certificate of insurance. We require \$2M general aggregate / \$1M per occurrence including property damage. Please have a copy of the policy sent directly to your Event Manager no later than 1 week prior to your event date.