



## Wedding Packages

### Elite Package

**Four Hour Open Bar** featuring Premium Liquors

**House Champagne Toast** for all Guests

**Four Course Dinner** consisting of Soup, Salad, Entrée with Two Sides, and Dessert

Two Votive Candles on each table

In-House Standard Linens – Tablecloths and Napkins – Color Selection Available

Elevated Head Table or Sweetheart Table Set Up

Dance Floor

DJ Table, Patch into house sound system or Band Stage as required

Wireless Microphone

Skirted Table for Place Cards & Sign in Book

Skirted Table for Gifts

Skirted, Decorated Cake Table

Our In-House Chiavari Chairs for all Guests

Complimentary Overnight King Room with Breakfast for Two (with minimum 125 packages)

*Priced per Entrée*

### Premium Package

All of the amenities in the Elite Package plus ...

Choice of Three Butler-Passed Hors d' Oeuvres

Bride and Groom Signature Cocktails

*Add \$7 p /person to Elite Pricing*

### Prestige Package

All of the amenities in the Elite & Premium Package plus ...

Two Additional Hors d'oeuvres selections

Fruit and Pastry Table with Coffee Service

*Add \$8 p /person to Premium Pricing*

**Add House Red & White Wines** with Dinner \$5 p/person to any package.

**Custom Wedding Cake- Traditional Options - added to any package \$3.45 p/slice**

(Can b ordered for less than guaranteed number of guests)



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### Single Entrée Selections

*Prestige*     *Premium*     *Elite*

#### Tier Three

**Beef Wellington**, en croute, with Sauce Madeira

Market Price

**Roast Tenderloin of Beef** with Bourbon Sauce or Scallion Butter

Market Price

**Filet Mignon** with Red Wine Demi-Glace

Market Price

**Parmesan Crusted Filet Mignon**

Market Price

#### Tier Two

**Chicken Sonoma**, with spinach, goat cheese & sun-dried tomatoes

**Chicken Wellington** en croute with Mushrooms

**Florentine Chicken Breast** Stuffed with Spinach, Lemon Spinach Sauce

#### Tier One

**Sliced London Broil** with Sherry Mushroom Sauce

**Tomato Bernaise London Broil**

**Breast of Chicken Picatta** with lemon and capers

**Vesuvio Style Chicken** with Olive Oil, Lemon, Garlic

**Chicken Breast** with Creamy Parmesan & Sun-dried tomato Sauce

**Champagne Chicken Breast** with an elegant champagne sauce

**Chicken Breast Marsala** with Marsala Wine & Mushroom Sauce

**Chicken Amandine** with Amaretto Cream Sauce & Almonds

**Breast of Chicken Chardonnay** with White Wine Sauce

**Chicken Framboise** with Raspberry

**Florentine Chicken Breast** with Spinach, Lemon Spinach Sauce

**Salmon Filet** with Dill Sauce


**Salmon Filet** with Lime Cilantro Marinade

**Grilled Salmon** with a mild roasted red pepper sauce

**Tilapia Scampi** with garlic butter bread crumbs

**Creamy Garlic Butter Tuscan Salmon**

with sun-dried tomatoes, spinach and parmesan





**Combination Duet Plates**

^^**Petite Bistro Filet & Chicken Breast** with Sauce Selection

**Chicken Breast** with Sauce Selection & **Sliced London Broil**

**Chicken Breast** with Sauce Selection & **Grilled Salmon**

All prices are plus sales tax and service charge

^^Whole filet, medallions or sliced

<p><b>Hors d'oeuvres Selections</b></p>	<p><b>Prestige Package Premium Selections or</b></p> <p><i>Chicken Dijon in Puff Pastry, Strawberry and Goat Cheese Bruschetta Vegetable Samosas with Tamarind Chutney Teriyaki Beef Skewer, Coconut Chicken Tenders- Pina Colada Sauce, Spinach Artichoke Bites in Phyllo Cups, Mini Lime Cilantro Chicken Tostadas Tomato Caprese Crostini Petite Pita Hummus Cups with Tomato &amp; Feta</i></p> <p><i>Flatbread with Goat Cheese, Caramelized Onion and Basil Elote Street Corn Cups with ancho garlic crema</i></p>	<p><b>Premium Package Premium Selections</b></p> <p><i>Meatballs – Swedish, Bourbon BBQ, Sweet &amp; Sour, Honey Garlic Franks in Blankets with Spicy Mustard Dipping Sauce Petite Quiche Stuffed Mushroom Caps – Italian Sausage or Florentine Style, Vegetable Spring Rolls with Asian Dipping Sauce Spinach &amp; Feta Triangles Fresh Bruschetta Fried Cheese Ravioli &amp; Marinara, Sauce Crab Rangoon Chicken &amp; Pineapple Brochettes Thai Peanut Chicken Satay Cheese Puffs Salmon Mousse on Cucumber Slices</i></p>
	<p><i>Ask about our Action Stations and Antipasto Table – additional charges apply</i></p>	



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	<i>Prestige</i>	<i>Premium</i>	<i>Elite</i>
<b>Appetizers</b> Choose One	<b>Elite &amp; Premium Selections or</b>  Fresh Fruit Cup with Chantilly Cream French Onion Soup Shrimp Bisque	<b>Elite Selections or</b>  Cream of Asparagus Soup Fresh Fruit Cup	  Chicken Noodle Soup Cream of Broccoli Soup Vegetarian Minestrone Tomato Basil Cream
<b>Salads</b> Choose One	<b>Elite &amp; Premium Selections or</b>  Apple & Bleu Cheese Salad - Mixed Field Greens, Apple Slices, Crumbled Bleu Cheese, Dried Cranberries, Candied Pecans, Balsamic Glaze with Apple Cider Vinaigrette  Caprese Salad -Tomato & Mozzarella, Basil & Balsamic Vinaigrette  Athenian Salad with Tomatoes, Onions, Olives, Feta Cheese and Greek Dressing	<b>Elite Selections or</b>  Mandarin Oranges & Almonds on a Bed of Mixed Greens with Citrus Dressing  Spinach Leaves with Sliced Strawberries & Glazed Walnuts & Poppy-Seed Dressing	  Deluxe Garden Salad with Two Dressing Choices  Caesar Salad with Parmesan Shavings and Garlic Croutons
<b>Sides –</b> Choose Two	<b>Elite &amp; Premium Selections or</b>  Dauphinoise Potatoes with Garlic infused cream  Bouquetière of Seasonal Vegetable Tomato Florentine Oven Roasted Spiced Carrots	<b>Elite Selections or</b>  Hasselback Potatoes Twice Baked Potatoes au gratin with Spinach Browned Butter Red Potatoes with Garlic Blended Wild Rice Bow Tie Pasta with Sun-dried Tomato Pesto Idaho Baked Potatoes with Sour Cream & Chives  Cauliflower & Broccoli Polonaise Teriyaki Green Beans Parmesan Roasted Cauliflower	  Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes Vesuvio Potatoes  Green Beans Amandine Fresh Vegetable Medley Honey Butter Carrots Roasted Broccoli with Smashed Garlic
<b>Dessert</b>	<b>Elite &amp; Premium Selections or</b>  Mango Ice Cream	<b>Elite Selection or</b>  Lemon Sorbet with Lemon Wheel	  Scoop of Vanilla Ice Cream with your choice of topping
	Artisan Rolls & Butter Coffee and Tea Service	Artisan Rolls & Butter Coffee and Tea Service	Artisan Rolls & Butter Coffee and Tea Service
<b>Intermezzo</b>	Lemon Sorbet—add \$2.00 p/person	Lemon Sorbet—add \$2.00 p/person	Lemon Sorbet—add \$2.00 p/person

**On-Site Ceremonies - Set-Up \$9.00 p/person additional, flat rate Ceremony Set- Up Fee applies.  
\$1000.00 Minimum Fee Per room minimums apply.**



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<p><b>Optional Late Night Snacks</b> <b>Add fees apply</b></p>	<p><b>Sweet</b> <b>Sundae Bar</b> 2 types of Ice Cream, 3 Toppings, Cherries, Nuts, Whipped Cream, Oreo Cookie Crunch, Sliced Bananas, Sprinkles</p> <p><b>Fruit and Pastry Table</b> Assorted Miniature Pasties, &amp; Seasonal Sliced Fresh Fruits</p> <p><b>Milk and Cookies</b> Glass of Milk topped with Chocolate Chip or Oreo Cookie</p> <p><b>Donut Station</b> Assorted Donuts, Milk and Coffee</p>	<p><b>Savory</b> <b>Slider Stop</b> Cheeseburger, BBQ Pulled Pork and Chicken Parmesan Sliders</p> <p><b>Pretzel Station</b> Warm Bavarian Pretzels with queso sauce and honey mustard sauce for dipping</p> <p><b>Taco Bar</b> Guests build their own Miniature Tacos- Seasoned Ground Beef or Pulled Chicken – a variety of toppings - diced tomatoes, shredded lettuce, shredded cheese, sour cream, &amp; salsa, Includes Tortilla Chips</p> <p><b>Pizza &amp; Wings</b> Cheese, Sausage, Pepperoni, or Veggie Pizzas (Choose 2) Boneless Wings – Buffalo, BBQ, Teriyaki or Szechwan (Choose 2)</p> <p><b>Fries &amp; Fixings</b> French Fry Bar with hot French fries, sea salt, parmesan cheese &amp; a choice of four Signature Dips – Choose from: Smoky Chipotle Ranch, Chili Peppercorn Ranch, Curried Peppercorn Ranch, Roasted Garlic Ranch, Pesto Ranch, Wasabi Mayo Dip, Red Curry Dip or Dijon Bleu Cheese Dip</p>
	<p>Ask about other options</p>	<p>Ask about other options</p>



# Wedding Packages

<b>Beer and Wine Package</b>	<b>Premium Bar Package</b>	<b>Prestige Bar Package</b> <i>Upgrade Your Package with Prestige Liquors</i> <i>Add \$6.50 p/person</i>
<i>Domestic &amp; Imported Beers</i> <i>House Wines</i>	<i>Absolut Vodka</i> <i>Tito's Vodka</i> <i>Bacardi Rum</i> <i>Captain Morgan Rum</i> <i>Beefeater Gin</i> <i>Sauza Silver Tequila</i> <i>Johnnie Walker Red</i> <i>Scotch</i> <i>Jack Daniels</i> <i>Jim Beam</i> <i>Triple Sec</i> <i>Amaretto</i> <i>Peach Schnapps</i> <i>Domestic &amp; Imported Beers</i> <i>House Wines</i>	<i>Grey Goose Vodka</i> <i>Tito's Vodka</i> <i>Bacardi Rum</i> <i>Captain Morgan Rum</i> <i>Bombay Sapphire Rum</i> <i>Patron Silver Tequila</i> <i>Johnnie Walker Black</i> <i>Scotch</i> <i>Jack Daniels</i> <i>Jim Beam</i> <i>Hennessey Cognac</i> <i>Glenlivet Single Malt</i> <i>Scotch</i> <i>Bailey's Irish Cream</i> <i>Triple Sec</i> <i>Amaretto</i> <i>Peach Schnapps</i> <i>Domestic &amp; Imported Beers</i> <i>House Wines</i>

*Bar Listings for Package Bars represent a sampling of the liquors available.*

*\*Reasonable and comparable substitutions may be made at the discretion of management without notice.*

*\*All Bars will have Bourbon, Brandy Gin, Rum, Scotch, Tequila, Vodka, Whiskey, Beer, Wine, Soft Drinks and Juices*

*All prices are plus sales tax and service charge*

**Holiday Inn North Shore**  
**5300 W Touhy Avenue Skokie, IL 60077 847-679-8900**

*Owned and Operated by Lakhani Hospitality.*

*Prices subject to change without notice 7.23*

*All prices are plus sales tax and service charge*