



EMBASSY
SUITES
by HILTON™

Weddings



*Exceptional Weddings
without the Exceptional Price*

Exceptional Weddings without the Exceptional Price

All Wedding Packages Include:

Premium Open Bar

Selection of Passed Hors d'Oeuvres

Plated Dinner

Custom-Designed Wedding Cake

Table side Premium Wine Service during Dinner

Table side Coffee & Tea Service During Dessert

White Table Linens and Napkins

Personalized Menu Cards

Votive Candles

Mirror Tiles

Dance Floor

Complimentary Two Night Stay in a Luxurious Corner Bridal Suite

Upgraded Accommodations for the Parents of the Couple

up to Two Rooms, for Two Nights Each

Double Hilton Honors Points on Food & Beverage Total Spend

Before Tax, Gratuity, and Service Charge

Complimentary Dinner Tasting for the Couple & Two Additional Guests

After Signed Contract

Wedding Packages

Choose Between Three Wedding Experiences
that Range in Pricing Per Guest

The Embassy Package \$

\$128 per guest

The Chicago River Package \$\$

\$166 per guest

The Magnificent Mile Package \$\$\$

\$198 per guest

Custom Wedding Packages are also Available.
Contact your Wedding Specialist for Additional Information.

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

The Embassy Package

\$128 per guest

- Celebrate -

Bar | 3 Hour Open Bar

Wine | 1 Hour Table Side Wine Service
with Dinner

Hors D'Oeuvres | Selection of
3 Passed Options

- Savor -

Starter | Select 1 Salad

Entree | Choice of 2 Entrees
All Entrees Served with Chefs Choice of a Seasonal
Vegetables and Starch

Chicken en Crouete
Puff Pastry Wrapped Chicken Breast, Demi-Glace

French Breast of Chicken
Wild Mushroom Bordelaise Sauce

Butternut Squash Ravioli
Nutmeg Butter & Pecan Gremolata

Dessert | Custom Designed Wedding Cake
served with Coffee & Tea Service

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

The Chicago River Package

\$166 per guest

- Celebrate -

Bar | 4 Hour Open Bar

Wine | 1 Hour Table Side Wine Service
with Dinner

Hors D'Oeuvres | Selection of 3
Passed Options

- Savor-

Starter | Select 1 Salad OR 1 Soup

Entree | Choice of 2 Entrees
All Entrees Served with Chefs Choice of a Seasonal
Vegetables and Starch

Chicken Roulade
Brie, Apple & Apricot Stuffed Chicken with
Wild Mushroom Demi-Glace

Loch Durat *Salmon
Mango Glaze

Pan Seared *Halibut
Crispy Oyster Mushrooms, Buttery Leaks, Spinach
& Champagne Beuree Blanc

Forty-Eight Hour Braised Short Rib
Black Garlic Demi-Glace

Dessert | Custom Designed Wedding Cake
served with Coffee & Tea Service

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

The Magnificent Mile Package

\$198 per guest

- Celebrate -

Bar | 4 Hour Open Bar

Wine | 1.5 Hour Table Side Wine Service
with Dinner

Cheers | Pre-Set Champagne Toast
for all Guests

Hors D'Oeuvres | Selection of 4
Passed Options

- Savor -

Starter | Select 1 Salad AND 1 Soup

Entree | Choice of 2 Entrees
All Entrees Served with Chefs Choice of a Seasonal
Vegetables and Starch

Chicken Roulade
Brie, Apple & Apricot Stuffed Chicken with
Wild Mushroom Demi-Glace

Pan Seared *Halibut
Crispy Oyster Mushrooms, Buttery Leaks, Spinach
& Champagne Beurre Blanc

Crab & Spinach Stuffed Lemon *Sole
Chardonnay Reduction

Black Peppercorn Crusted *NY Strip Steak
Borderlaise Sauce

Seared *Filet Mignon
Cognac Red Wine Reduction

Dessert | Custom Designed Wedding Cake
served with Coffee & Tea Service

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Premium Open Bar

Included in all Packages...
+\$12 per person each additional hour

- Premium Spirits -

Smirnoff Vodka
New Amsterdam Gin
Myer's Platinum Rum
J&B Scotch
Canadian Club Whiskey
Jim Beam Bourbon
Jose Cuervo Tradicional Plata Tequila

- Premium Wine -

Reds (Choose 2)
Pinot Noir, Canyon Road, CA
Cabernet Sauvignon, Canyon Road, CA
Merlot, Canyon Road, CA

Whites (Choose 2)

Pinot Grigio, Canyon Road, CA
Sauvignon Blanc, Canyon Road, CA
Chardonnay, Canyon Road, CA
White Zinfandel, Canyon Road, CA

- Beer -

Domestic (Choose 2)

Miller Light
Coors Light
Budweiser
Bud Light

Imported & Craft (Choose 2)

Blue Moon
Heinekin
Amstel Light
Corona
Samuel Adams
O'Doul's Non Alcoholic

Bar includes Assorted Juices, Soft Drinks and Bottled Water

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Hors D'oeuvres

Select from the following...

Chilled Selections

Heirloom Tomato Caprese

Purple Basil

Goat Cheese Crostini

Walnut Crumble

Deviled Eggs

Red Caviar

*Red Snapper Ceviche

Belgian Endive

*Smoked Salmon Canape

Red Onion, Dill

*Classic Shrimp Cocktail

Cocktail Sauce

*Crabmeat Salad

Tortilla Chip

Prosciutto Wrapped Melon

Balsamic Drizzle

*Beef Carpaccio

Toast, Chive, Dijonnaise

Hot Selections

Curry Vegetable Samosa

Ginger Chutney

Mushroom and Cheese Empanada

Garlic Aioli

Baked Brie Puff

Pomegranate Reduction

Chicken Satay

Peanut Sauce

Bacon Wrapped Dates

Tamarind BBQ Sauce

*Crab Cakes

Tarragon Remoulade

*Coconut Shrimp

Chili and Basil

Cubano Cigar

Braised Pork, Swiss, Pickle, Dijon

*Mini Beef Wellington

Truffle Aioli

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Starters

Select from the following...

- Salad -

Bibb Lettuce Wrap

Cucumber, Dried Cranberries, Walnut Crumble, Herb Brie, Raspberry Vinaigrette

Streeterville Salad

Mixed Greens, Maytag Blue Cheese, Seasonal Berries, Candied Pecans, Chocolate Balsamic Vinaigrette

Beet Salad

Endive, Citrus Segments, Pickled Onions, Marcona Almonds, Champagne Vinaigrette

Magnificent Mile Salad

Red Oak Lettuce, Goat Cheese Panna Cotta, Pistachios., Pomegranate Seeds, Tahitian Vanilla Bean Vinaigrette

Caesar Salad

Romaine Spears, Slow Roasted Tomatoes, Parmigiano Reggiano, Sourdough Crostini, Classic Caesar Dressing

- Soup -

Forest Mushroom Bisque

Aromatic Herbs, Cognac, & Horseradish Cream

Potato Leek Soup

Buttery Leeks, and Crispy Potato Matchsticks

Butternut Squash Soup

Cinnamon, Maple Creme, and Candied Ginger

Classic French Onion Soup

Beef Jus, Provolone Gratin

Italian Wedding Soup

Market Vegetables, Seared Meatballs, and Datilini Pasta

Wedding Cake

Choice of Flavors, Fillings, and basic cake Design to be Customized

Cake Flavors:

Yellow | Devil's Food | Banana
Carrot | Confetti | Lemon
Snickerdoodle | Red Velvet | Vanilla (White)
*Vegan Chocolate (additional upcharge)
*Vegan Vanilla (additional upcharge)

Buttercream Flavors (can be selected for frosting and filling):

Chocolate | Vanilla | Mocha
Caramel | Oreo | Cream Cheese
Lemon | Mint | Raspberry
Strawberry | Orange
Maple | Peanut Butter

Specialty Fillings:

*Strawberry Preserves (additional upcharge)
*Raspberry Preserves (additional upcharge)

Dessert Enhancements

Memories Platter

\$21 per guest

"Count the memories, not the calories!"

S'Mores Delights
Assorted Hand-Dipped Cannolis
Assorted Freshly Baked Cookies

Windy City Cake Sampler

\$34 per guest

"If you can't decide, have them all!"

Raspberry Swirl Cheesecake
Tres Leches Cake
Tiramisu
Carrot Cake

Late Night Snacks

Tater Station

\$13 per person

Shoe-String, Sweet Potato, & Seasoned Wedge Fries

Toppings Include: Ketchup, Mustard,
Truffle Mayonnaise and Nacho Cheese

Mac and Cheese Station

\$15 per person

Truffled Cheese Sauce

Toppings Include: Crispy Onions,, Chives, & Bacon

Pizza Station

\$15 per person

Flatbread (Choose One)

Short Rib with Bleu Cheese, Spinach, Pickled Red Onion

Chicken Pesto with Alfredo

Baked Brie, Red Grape, Caramelized Onions, Arugula

Hand-Tossed Crust (Choose Two)

Cheese, Pepperoni, & Sausage

Sliders

\$16 per person

Pulled Pork Slider

Chipotle BBQ, Pickled Red Onions, Mizuna Greens on Brioche Roll

Cheeseburger Slider

Sharp Cheddar & Caramelized Onion on Pretzel Roll

Buffalo Chicken Slider

Blue Cheese, Celery, & Carrot on Brioche Roll

Veggie Burger Slider

Goat Cheese, Spinach, Onion Jam on Sesame Seed Roll

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Upgraded Emerald Luxury Bar

Upgraded Bar

- Emerald Luxury Spirits -

Absolut Vodka
Tanqueray Gin
Bacardi Superior Rum
Dewar's White Label Scotch
Jack Daniel's Whiskey
Maker's Mark Bourbon
1800 Silver Tequila

- Premium Wine -

Reds (Choose 2)

Pinot Noir, The Four Graces, OR
Cabernet Sauvignon, Storypoint, CA
Merlot, Seven Falls Cellar, WA

Whites (Choose 2)

Pinot Grigio, Alta Luna, Italy
Sauvignon Blanc, Joel Gott, CA
Sauvignon Blanc, Matanzas Creek, CA
Chardonnay, Chalk Hill, CA
Rose, Elouan, OR

- Beer -

Domestic (Choose 2)

Miller Light
Coors Light
Budweiser
Bud Light

Imported & Craft (Choose 2)

Blue Moon
Heinekin
Amstel Light
Corona
Samuel Adams
O'Doul's Non Alcoholic

Bar includes Assorted Juices, Soft Drinks and Bottled Water

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Bar Enhancements

- Cordials & Liqueurs -
add \$13 per drink

Disaronno Amaretto
Korbel Brandy
Kahlua
Peach Schnapps
Martini Rossi Sweet/Dry
Hiram Walker Triple Sec

- Champagne Toast -

House Varietal - \$10 per guest

Prosecco, Mionetto, Italy - \$16 per split bottle

Prosecco, Riondo, Italy - \$50 per bottle

Champagne, Chandon, CA - \$83 per bottle

Champagne, Veuve Clicquot, France - \$120 per bottle

- Signature Cocktails-
\$13 per person, per cocktail

Wild Berry Mojito

Bacardi Rim, Mint, Sugar, Macerated Mixed Berries, Lime,
Club Soda

Pear Lychee

Grey Goose Vodka, Muddled Pear, Pureed Lychee, Cranberry
Juice, Thyme

Al Capone

Disaronno Amaretto, Jack Daniels Single Barrel Whiskey,
Orange & Cranberry Juice, Rosemary

Flapper Martini

Grey Goose Vodka, Parsley-Infused Lemon Juice, Pineapple
Juice, Layered Cherry Juice

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Morning Brunch

Grant Park

\$44.00 Per Person

Cubed Fresh Fruit and Berries with Local Honey
Yogurt Parfaits with Almond-Raisin Granola
Steel Cut Oatmeal with Brown Sugar, Raisins, and Walnuts
Fresh Assorted Pastries
Cage-Free Scrambled Eggs
Applewood Smoked Bacon Or Turkey Sausage
Strawberry and Brie-Stuffed French Toast with Maple Syrup
Short Rib Hash, Stout-Braised Onions, Confit Potatoes, Arugula
Hash Brown Potatoes

Lincoln Park

\$48.00 per person

Cubed Fresh Fruit and Berries with Local Honey
Steel Cut Oatmeal with Brown Sugar, Raisins, and Walnuts
Hash Brown Potatoes
Fresh Assorted Pastries
Blackened Salmon with Basil Pesto Cream Sauce
Roasted Chicken with Rosemary & Lemon
Key Lime Cheesecake

Millennium Park

\$52.00 per person

Cubed Fresh Fruit and Berries with Local Honey
Yogurt Parfaits with Almond-Raisin Granola
Steel Cut Oatmeal with Brown Sugar, Raisins, and Walnuts
Fresh Assorted Pastries
Pancakes with Chocolate Sauce and Maple Syrup
Applewood Smoked Bacon Or Turkey Sausage
Classic Eggs Benedict
Short Rib Hash, Stout-Braised Onions, Confit Potatoes, Arugula
Hash Brown Potatoes
Carrot Cake

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

Prices Do Not Include Gratuity, Service Charge, or Applicable Sales Tax
Current Sales Tax: 11.75%; Current Gratuity: 17%; Current Service Charge: 8% x 11.75% Tax
Prices & Surcharges are Subject to Change Without Notice

Details

Deposits:

Embassy Suites Chicago Magnificent Mile requires a 25% event deposit on the estimated total upon signing the event agreement. Future advanced payments will be due per the deposit schedule detailed in the event agreement.

Vendors:

Embassy Suites Chicago Magnificent Mile does not have a preferred vendor list. Aside from catering, the couple may use their choice of vendors for the event. Vendors may be required to provide proof of liability insurance.

Coat Check Service:

Contact your Catering Sales and/or Event Service Manager for details. Hotel is not responsible for lost or damaged articles checked with Coat Check Service attendant(s).

Parking:

Valet parking and Self Parking offerings are available. Pricing and directions can be provided by your Catering Sales and/or Event Service Manager for details.

Security:

Private security is available upon request and must be pre-arranged. Contact your Catering Sales and/or Event Service Manager for details.

Chiavari Chairs | Chair Covers:

Chairs and chair covers can be rented for an extra cost. Contact your Catering Sales and/or Event Service Manager for details.

Welcome Bags:

Welcome bags for wedding guests staying at the hotel can be delivered for a charge of \$5 per bag.