



Congratulations!



Thank you for considering the Sheraton Lisle Hotel for
your special day!

Enclosed you will find our wedding packages complete
with everything needed to create the wedding of your
dreams.

Our Wedding Specialist will work to ensure an
unforgettable event!

*Big Moments Are Better
When Shared*

.....
Contact: Wedding Specialist

630.577.6009 Mona.aldeir@sheratonlisle.com

3000 Warrenville Rd • Lisle • Illinois • 60532 • T 630 577 6009



SHERATON
EST. 1937

Sheraton Lisle Hotel



Parking

The Sheraton Lisle Hotel offers 24-hour complimentary self-parking.

Guest Count

Final guarantee of attendance is due 14 business days prior to the event. At that point, it is possible to increase the guest count, but not reduce the number below your final guarantees. If guest count exceeds the guarantee, appropriate charges will be incurred.

Service Charge & Sales Tax

All food, beverage and setup fees are subject to a 24% Service Charge and applicable 7% Sales Tax. Prices and menus are subject to change

Menu Tasting

Customized three course menu can be designed for your special day to suit your vision. Should you decide to offer more than one entrée choice to your guests; the highest priced entrée will be charged. Menu tastings are complimentary for you, your fiancé, and two (2) other guests. Additional guests will be at a price of \$50.00 per guest. All pricing is subject to appropriate tax and service charge.



SHERATON
EST. 1937

Silver Wedding Package

Based on a six-hour event



- **3 Courses to include: Salad, Entrée, and Wedding Cake**
- Décor to include: White Floor length linens/napkins in white, mirrored accent, (3) Votive Candles, and Table numbers
- White Chair Covers with Colored Tie of Your Choice
- Complimentary Pipe and Draping for Head Table or Air-wall
- Four-Hour Premium Open Bar Service
- Coffee and Decaffeinated Coffee during dessert
- Custom Designed Wedding Cake through The Baking Institute
- Complimentary Menu Tasting for Up to 4 Guests (additional guests at \$50.00 pp)
- Complimentary Parking for all Guests
- Sweet Table with choice of (3) Selections from Enhancements (Page 12)
- Discounted Block of Rooms for Your Guests
- Complimentary Suite for the Bride and Groom
(Complete with Complimentary Champagne and Chocolate Tuxedo Dipped Strawberries)
- Complimentary Breakfast for Bride and Groom-(Room Service or Entre Restaurant)
- Marriott Bonvoy Event Points



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SHERATON
EST. 1957

Gold Wedding Package

Based on six-hour event



- **4 Courses to include: Soup, Salad, Entrée, and Wedding Cake**
- Décor to include: White Floor Length Linens/napkins in white, mirrored accent, (3) Votive candles, and Table numbers
- White Chair Covers with Colored Tie of Your Choice
- Complimentary Pipe and Draping for Head table or Air-wall
- Five-Hour Premium Open Bar Service
- Champagne Toast for All Guests
- Choice of (2) Butler Passed Hor D'oeuvres on Trays for One Hour
- Coffee and Decaffeinated Coffee during Dessert
- Custom Designed Wedding Cake through The Baking Institute
- Complimentary Menu Tasting for Up to 4 Guests (additional guests at \$50.00 pp)
- Complimentary Parking for all Guests
- Sweet Table with choice of (4) Selections from Enhancements (Page 12)
- Discounted Block of Rooms for Your Guests with Customized Web Link
- Complimentary Suite for the Bride and Groom
(Complete with Complimentary Champagne and Chocolate Tuxedo Dipped Strawberries)
- Complimentary Breakfast for Bride and Groom (Room Service or Entre Restaurant)
- Marriott Bonvoy Event Points





Diamond Wedding Package

Based on six-hour event



- 4 Courses to include: Starter, Soup or Salad, Entrée, and Wedding Cake
- Your choice of (3) Butler Passed Hors D'oeuvres served on Trays for One Hour
- White Floor Length Linens/Napkins in white, mirrored accents, (3) Votive Candles, and Table Numbers
- White Chair Covers with Colored Tie of Your Choice
- Complimentary Pipe and Draping of HeadTable or Air-wall
- Five-Hour Top-Shelf Open Bar Service- (up to 2 Signature Cocktails)
- Coffee and Decaffeinated Coffee during dessert
- Champagne Toast for All Guests
- Complimentary Menu Tasting for Up to 4 Guests (additional guests at \$50.00 pp)
- Complimentary Parking for All Guests
- Custom Designed Wedding Cake through The Baking Institute
- Sweet Table with choice of (5) selections from Enhancements (Page 12)
- Discounted Block of Rooms for Your Guests with Customized Web Link
- Complimentary Suite for the Bride and Groom
(Complete with Complimentary Champagne and Chocolate Tuxedo Dipped Strawberries)
- Complimentary Breakfast for Bride and Groom (Room Service or Entre Restaurant)
- Marriott Bonvoy Event Points





SHERATON

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Hors d'oeuvres



Included in Gold and Diamond Package

Upgrade the Silver Package for an additional \$10.00 Per Person

-Based on 4 pieces per person

Cold

- Goat Cheese and Red Grape Tart
- Cucumber and Boursin Canape with Pinenuts
- Beef Tenderloin Crostini with Horseradish-Artichoke Cream
- Watermelon and Feta Bite with Balsamic Glaze
- Stuffed Endive Spear with Pear, Blue Cheese, and Walnut
- Classic Tomato Bruschetta

Hot

- Chicken Potsticker with Soy Dipping Sauce
- Cocktail Meatball Root-beer BBQ
- Chicken Satay with Spicy Peanut Sauce
- Mini Grilled Cheese with Bacon-Fig Jam
- Spinach and Artichoke Tart
- Bacon Wrapped Dates with Red Pepper Sauce
- Popcorn Shrimp with Sriracha Aioli

Enhancements (additional \$8.00pp)

- Mini Seafood Cakes with Honey-Dijon Aioli
- Coconut Shrimp with Orange-Ginger Sauce
- Roasted Lamb Chop Lollipop Mint Pesto
- Beef Tender and Portabella Skewer with Blue Cheese Dip
- Bacon Wrapped Scallop
- Sesame Seared Tuna with Soy Sauce, Wasabi and Wonton Chip

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Beginning Course



Soup

- Cream of Chicken and Rice
- Cream of Potato-Leek with Fresh Thyme (additional \$2pp)
- Roasted Tomato and Red Pepper Bisque, Herb Crouton (additional \$2pp)
- Roasted Butternut Squash, Honeycrisp Apple (additional \$2pp)
- Cream of Broccoli and Cheddar (additional \$3pp)
- Clam Chowder New England Style (additional \$4pp)
- Shrimp Bisque Brandy Crème (additional \$4pp)

Salad

- **Classic Caesar**
Romaine Lettuce, Parmesan Cheese, Tomato, with Caesar Dressing
- **House**
Mixed Greens, Cucumber, Carrot, and Tomato, and Choice of Dressing
- **Iceberg**
Crispy Iceberg Lettuce, Bacon, Tomato, Blue Cheese Crumble, with Choice of Dressing
- **Baby Spinach**
Baby Spinach, Mushroom, Tomato, with Warm Bacon Dressing
- **French Style** (additional \$2pp)
Mixed Greens, Pear, Walnut, Blue Cheese, Dried Cranberry, with Warm Dijon Vinaigrette
- **Field of Greens** (additional \$3pp)
Mixed Greens, Honeycrisp Apple, Almond, Grape, Goat Cheese, with Cider Vinaigrette

Starter

- Cheese Tortellini with Red Pepper-Alfredo Sauce
- Antipasto Plate (additional \$2pp)
- Ceviche, Citrus and Herbs (additional \$3pp)
- Shrimp Cocktail (additional \$4pp)



Starch, Vegetable, Dessert



Served with all Entrees

Starch

- Rice Pilaf
- Yukon Mashed Potatoes
- Honey-Butter Mased Sweet Potatoes
- Dauphinoise Potato
- Golden Roasted Potatoes
- Twice Baked Potato

Vegetable

- Roasted Asparagus
- Fresh Green Beans with Garlic-Basil Butter
- Seasonal Vegetable Medley
- Orange-Maple Glazed Carrots
- Broccoli and Baby Carrots
- Honey-Balsamic Roasted Brussel Sprouts

Dessert

- Wedding Cake

Children's Meals

(ages 3 – 12) (all children meals include choice of fruit cup or mozzarella sticks with marinara)

- Penne Pasta with Marinara - \$35 per child
- Chicken Fingers with Ranch or BBQ Sauce Dip -\$37 per child
- Cheeseburger Sliders - \$37 per child
- Petite Filet Mignon - \$45 per child

Premium Bar Service



(Bartender Fee \$150, 1 per 100)

Type	Premium
Blended Whiskey/ Bourbon	Jim Bean White Label
Cognac/Brandy	Hennessy
Cordials & Liqueurs	De Kuyper
Gin	Beefeater
Rum	Cruzan
Scotch	Dewar's White Label
Tequila	Jose Cuervo Gold & Silver
Vodka	Absolut
Wine	<u>Canyon Road:</u> Chardonnay Cabernet Sauvignon Merlot Pinot Grigio
Bottled Beer	Bud Light Miller Lite Michelob Ultra Coors Light Corona Extra Corona Light
Other	Soft Drinks, Mineral Water, Juices





Main Event



Pricing Descriptions: [S]ilver, [G]old, [D]iamond *(Vegetarian options available upon request)*

Chicken Entrees **S| \$90 G| \$105 D| \$115**

Chicken Francese *Lemon-Caper Butter Sauce*

Spinach & Artichoke Baked Chicken Breast *Red Bell Pepper Sauce*

Caprese Chicken *Basil, Tomato, Fresh Mozzarella, Lemon-herb Broth*

Romano Crusted Chicken Breast *Tomato-Basil Sauce*

Cordon Bleu Crusted Chicken Breast *Ham, Swiss & Grain Mustard Sauce*
(additional \$3.00pp)

Beef Entrees **S| \$115 G| \$131 D| \$140**

Roast Prime Rib of Beef *Au Jus*

Manhattan Cut Strip Filet *Mushroom Bordelaise Sauce*

Center Cut 8oz Filet Mignon *Garlic-Thyme Demi-Glace* (additional \$3.00pp)

Carved New York Strip Loin *Rosemary-Merlot Demi-Glace* (additional \$3.00pp)

Seared Beef Medallions *Brandy Shallot Demi-Glace*

Fish Entrees **S| \$105 G|\$120 D|\$127**

Sauteed Tilapia Fillet *w/ tomato, olive & caper relish*

Asian BBQ Salmon Fillet *Hoisin, Ginger & Honey*

Shrimp Baked Salmon *asparagus cream sauce*

Almond Crusted Walleye Fillet *Citrus Butter Sauce*

Herb & Panko Baked Cod Fillet *with Shrimp Sauce*



Duo Plates



Pricing Descriptions: [S]ilver, [G]old, [D]iamond

Chicken and Seafood S| \$125 G| \$137 D| \$145

Boursin Crusted Chicken w/ Shrimp Trio Roasted Tomato Sauce

Lamb and Seafood S| \$138 G| \$147 D| \$155

Roast Lamb Chop Red Pepper Sauce w/ Crab Cake Dijon-Tarragon Sauce

Beef and Seafood S| \$132 G| \$142 D| \$169

Beef Filet w/ Red Wine Demi Glace & Garlic Herb Shrimp

Petite Filet Rosemary Demi Glace & Seared Salmon Garlic Beurre Blanc

Fish and Seafood S| \$134 G| \$145 D| \$157

(Market Price Subject to Change)

Grilled Salmon and Crab Stuffed Shrimp Orange Tarragon Sauce



Enhancement Options



Chocolate Fountain 18.00
Milk Chocolate-

Dipping Items Include Strawberries, Bananas, Pretzel Rods, Marshmallows & Rice Crispy Treats

Sweet Honeymoon Deluxe 22.00
Sweet Table includes
Selection of Seasonal Sliced Fresh Fruit
Chocolate Covered Strawberries
Assorted Miniature Desserts
Cookies

Upgraded Linen Options

Chair Covers with Choice of Chair Ties is Included with Wedding Package

Colored Napkins Starting @2.00 each
Colored Table Linens Starting @18.00 each

Ice Sculpture

Customized Ask Catering Manager for Pricing

Top Shelf Bar Service



Upgrade to our Top Shelf Bar for an additional 8.00 Per Person (Bartender Fee \$150, 1 per 100)

Type	Top Shelf
Blended Whiskey	Crown Royal or Jameson
Bourbon	Bulleit
Cognac/Brandy	Courvoisier
Cordials & Liqueurs	DeKuyper
Gin	Tanqueray or Bombay Sapphire
Rum	Bacardi Superior and Captain Morgan
Scotch	Johnnie Walker Black Label
Tequila	Patron Silver
Vodka	Tito's or Grey Goose
Wine	<u>Chateau St. Jean</u> -Cabernet Chardonnay <u>Alamos Mendoza</u> -Malbec <u>Mirassou</u> - Pinot Grigio
Bottled Beer	Bud Light Miller Lite Coors Light Corona Extra Corona Light Heineken Goose 312
Other	Soft Drinks, Mineral Water, and Juice
Additional Hour of Bar	10.00pp



Late Night Buffet Options



Price per 100 Pieces unless otherwise indicated (minimum of 50 guests)

Crispy Chicken Wings with Bleu Cheese or Ranch Dressing (Select 1 Sauce- BBQ, Teriyaki, or Buffalo)	300
Mini Sliders with Cheese	350
Mozzarella Sticks with Marinara	275

16 Inch Crust Pizza With (1) Topping	20.00
Pepperoni Sausage Spinach Onion Mushroom Peppers	

Late Night Fiesta Nacho Bar



Must Order for a Minimum for 25 Guest

Tortilla Chips, Mexican Style Ground Beef, Tomatoes, Creamy Nacho Cheese, Diced Onions, Sour Cream, Salsa, and Jalapenos	15.00
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Breakfast Beauty Buffet



Planning on getting ready for your big day at the Sheraton Lisle?

After a night of beauty sleep, pamper yourself, your bridesmaids, and family with a lavish spread of breakfast items in your suite while you prepare for your wedding!

Buffet

20.00pp

- Selection of Seasonal Fruit and Berries
- Assorted Chilled Juices/Soft Drinks/Bottled Water
- Add Champagne for additional \$10.00pp





General Hotel Information



Guarantees

A Final Confirmation or "Guarantee" of Attendance is required Fourteen (14) Business Days Prior to Scheduled Event by 12:00 noon. This Guarantee may not be reduced.

Deposit/Payment Requirements

The Hotel Requires a Non-Refundable \$2,000 Deposit at the Time of the Booking.

Additional Payments will be required throughout the Year at Intervals Outlined in Your Contract.

Parking

The Sheraton Lisle Hotel offers 24-hour complimentary self-parking.

Guest Rooms

Discounted Overnight Accommodations for your Guests.

Rehearsal or Shower Packages

Your Wedding Sales Manager will offer you an additional 10% Discount on your Rehearsal or Shower Package.

Thank you for considering the Sheraton Lisle Naperville Hotel for this very special occasion.

The Staff of the Sheraton Lisle Naperville Hotel are excited about the opportunity to Make Your Dreams Come True!



Preferred Vendors



Florists

Walden Floral Design Co.	Denise Walden	630-353-0570
Phillips Florist	Karen McGillis	630-719-5200
Celidan Creations	Jenny Latham	630-904-0164

Photographers

Kramer Photographers	Andrew / Bob	630-355-3546 / 847-934-8860
George Street Photo & Video	Tara Nazarenko	866-831-4103
Timothy Whaley & Associates	Timothy Whaley	630-271-1737

BlkTie Photography	Edgar Melero	773-575-3358
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Disc Jockeys

Sounds Abound	Ken Overbey	630-718-1152
Show on the Road	Joe Medrano	630-857-3350

Video

Essence Photo and Video	Peggy Gentleman	888-777-7011
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Limousine

Windy City Limos	Colleen Ryan	866-949-4639
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Make Up Artist

Elisa Vekkos
630-248-0956

Tuxedos

Vince Marrone
630-983-7771

Harpist

Elegant Harp	Jennifer Keller	630-736-2699
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