

WEDDING PACKAGES

Le **MERIDIEN**

LE MERIDIEN CHICAGO - OAKBROOK CENTER

2100 SPRING ROAD
OAK BROOK, IL 60523
T +1 630 368 9900
F +1 630 537 1821

www.lemeridienoakbrook.com

N 41° 50' W 87° 56'
DESTINATION UNLOCKED

All pricing is per person, unless otherwise noted. A 24% service charge of the total food and beverage revenue plus all applicable taxes of 7.75% will be added. This includes a 15% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee

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GOLD WEDDING PACKAGE

INCLUDES:

- Four Butler-Passed Hors d' Oeuvres
- Four Hours of Classic Brand Bar Service
- Three Course Dinner to include Soup or Salad, Main Course & Wedding Cake
- Customized Wedding Cake by Toni Patisserie
- Sparkling Wine Toast
- Wine Service with Dinner
- Complimentary Classic Room for the Wedding Couple
- Complimentary Tasting and Menu Consultation, for up to four guests
- Preferred Guest Room Rates for Wedding Guests

SELECT FOUR HORS D'OEUVRES

Chilled

- Melon and Serrano Ham Crostini-Cantaloupe Caviar Served With Serrano Ham and Citrus Ricotta
- Tomato and Mozzarella Pipette- Peeled Cherry Tomato Skewered With Baby Mozzarella and Basil Emulsion
- Shrimp Cocktail Shooter - Steamed Shrimp Served with Horseradish Cocktail Sauce
- Smoked Salmon Mousse Cone- Avocado Puree
- Mushroom Escabeche - Onion, Pepper, Cilantro, Baguette
- Vidalia Onion Tart- Whipped Goat Cheese, Pickled Shallots

Warm

- Mini Ruben – Thousand Island, Sauerkraut, Swiss, Corned Beef, Rye Bread
- Masa Corn Cake-Stuffed with Cotija, Jack Cheese, Scallion, Cilantro, Corn Avocado Relish
- Mini BLT - Smoked Bacon, Micro Arugula, Cherry Tomato, White Cheddar Cheese
- Patatas Bravas - Crispy Potatoes Served With Spicy Brava Sauce, Sour Cream, Chive
- Crispy Asiago Stuffed Risotto Arancini - Tomato Coulis
- Peking Duck Egg Roll – Sweet Chili Sauce
- Spring Roll – Chinese Vegetable Stir Fry Sweet Chili Sauce

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SELECT YOUR FIRST COURSE

One first course selection can be made.

Soups

Cream of Parsnip, Mushroom Ragout, Brioche, Lemon
Wild Mushroom Bisque, Pine Nut Brittle, Chive
Roasted Butternut Squash, Vanilla Cream, Toasted Pepitas
Chicken Consommé, Ginger Chicken Dumpling, Scallion
Tomato Basil Soup, Fresh Tomato, Basil, Scallion

Salads

Vine Ripe Tomato and Burrata, Arugula, Shaved Onion, Aged Balsamic, Basil Oil
Roasted Beet Salad, Baby Spinach, Toasted Almonds, Goat Cheese, Orange and Sherry Dressing
Arugula Salad, Poached Pear, Cabrales Blue Cheese, Pistachio, Cava Dressing
Petit Field Green Salad, Shaved Vegetables, Tomato, Radish, Herbs, Sherry Vinaigrette
Caesar, Baby Romaine Lettuce, White Anchovy, Brioche, Parmesan, Lemon Caesar Dressing

SELECT YOUR ENTRÉE

One entrée selection can be made.

Entrées

ROASTED AIRLINE CHICKEN, Sweet Tomato Risotto, Pea Tendrils, Chicken Jus | 99
SLOW ROASTED PORK TENDERLOIN, 2yr Aged Cheddar Baked Potato, Asparagus, Apple, Dijon Jus | 99
GRILLED HANGER STEAK, Pomme Puree, Heirloom Carrots, Truffle Jus | 109
SEARED SKUNA BAY SALMON, Soft Corn Polenta, Haricot Vert, Sage Butter Sauce | 109
GNOCCHETTI PASTA, Spicy Eggplant Ragout, Roasted Tomato, Ricotta Salata, Basil | 99

DESSERT

Wedding Cake complemented with Illy Coffee and Tea Service

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PLATINUM WEDDING PACKAGE

INCLUDES:

- Four Butler-Passed Hors d' Oeuvres
- Five Hours of Premium Brand Bar Service
- Four Course Dinner to include Soup, Salad, Main Course & Wedding Cake
- Customized Wedding Cake by Toni Patisserie
- Sparkling Wine Toast
- Wine Service with Dinner
- Complimentary Executive Suite for the Wedding Couple
- Complimentary Tasting and Menu Consultation, for up to four guests
- Preferred Guest Room Rates for Wedding Guests

SELECT FOUR HORS D'OEUVRES

Chilled

- Melon and Serrano Ham Crostini-Cantaloupe Caviar Served With Serrano Ham and Citrus Ricotta
- Tomato and Mozzarella Pipette- Peeled Cherry Tomato Skewered With Baby Mozzarella and Basil Emulsion
- Shrimp Cocktail Shooter - Steamed Shrimp Served with Horseradish Cocktail Sauce
- Smoked Salmon Mousse Cone- Avocado Puree, Tobiko Caviar
- Spicy Maine Lobster Roll - Mini Brioche, Dill Aioli, Chervil
- Mushroom Escabeche - Onion, Pepper, Cilantro, Baguette
- Manchego Cheese Pintxo - Cured Chorizo, Pistachio Crusted Quince
- Vidalia Onion Tart- Whipped Goat Cheese, Pickled Shallots
- Truffle Chicken Salad- Raisin Walnut Crostini, Grape, Celery, Onion

Warm

- Mini Ruben – Thousand Island, Sauerkraut, Swiss, Corned Beef, Rye Bread
- Masa Corn Cake-Stuffed with Cotija, Jack Cheese, Scallion, Cilantro, Corn Avocado Relish
- Mini BLT - Smoked Bacon, Micro Arugula, Cherry Tomato, White Cheddar Cheese
- Seasonal Croquetas – Spanish fritters inspired by seasonal ingredients
- Patatas Bravas - Crispy Potatoes Served With Spicy Brava Sauce, Sour Cream, Chive
- Citrus Crab Cake - Dill Crème Fraiche, Preserved Lemon, Crispy Capers
- Chicken Empanada - Onion, Bell Pepper, Olive, Cilantro Yogurt
- Crispy Asiago Stuffed Risotto Arancini - Tomato Coulis
- Spring Roll – Chinese Vegetable Stir Fry Sweet Chili Sauce

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SELECT YOUR FIRST COURSE

Soups

Lobster Bisque, Confit Potato, Poached Lobster, Pernod Cream
Cream of Parsnip, Mushroom Ragout, Brioche, Lemon
Wild Mushroom Bisque, Pine Nut Brittle, Chive
Roasted Butternut Squash, Vanilla Cream, Toasted Pepitas
Chicken Consommé, Ginger Chicken Dumpling, Scallion
Tomato Basil Soup, Fresh Tomato, Basil, Scallion

SELECT YOUR SECOND COURSE

Salads

Vine Ripe Tomato and Burrata, Arugula, Shaved Onion, Aged Balsamic, Basil Oil
Roasted Beet Salad, Baby Spinach, Toasted Almonds, Goat Cheese, Orange and Sherry Dressing
Arugula Salad, Poached Pear, Cabrales Blue Cheese, Pistachio, Cava Dressing
Petit Field Green Salad, Shaved Vegetables, Tomato, Radish, Herbs, Sherry Vinaigrette
Caesar, Baby Romaine Lettuce, White Anchovy, Brioche, Parmesan, Lemon Caesar Dressing

SELECT YOUR ENTRÉE

Two entrée selections can be made. The prevailing priced entrée will be charged.

ROASTED AIRLINE CHICKEN, Roasted Tomato Risotto, Pea Tendrils, Haricot Vert, Chicken Jus | 125
SLOW ROASTED PORK TENDERLOIN, Yukon Scallop Potato, Asparagus, Apple, Dijon Jus | 125
GRILLED HANGER STEAK, Pomme Puree, Heirloom Carrots, Truffle Jus | 125
ALMOND HALIBUT, Creamy Sweet Corn Grits, Haricot Verts, Sherry Morrel Cream Sauce | 135
SEARED SKUNA BAY SALMON, Soft Corn Polenta, Haricot Vert, Sage Butter Sauce | 135
GRILLED BEEF TENDERLOIN, 2yr Aged Cheddar Baked Potato, Maitake Mushroom, Béarnaise | 135
WAGYU BRAISED SHORT RIBS, Tender Carrots, Buttermilk Potato, Braising Essence | 135
GRILLED COLORADO LAMB CHOPS, Mustard Brussel Sprouts, Glazed Fingerling Potato, Thyme Jus | 140
BEEF Tournedos and Grilled Prawn Duo, Truffle Pomme Puree, Root Vegetables, Beef Jus | 145
SLOW BRAISED BEEF SHORT RIB AND HALF MAINE LOBSTER DUO, Sweet Potato Gratin, Haricot Vert | 145
CRAB AND SPINACH STUFFED LEMON SOLE DUO, SAFFRON RISOTTO, Petit Squash, Buerre Blanc | 145
GNOCCHETTI PASTA, Spicy Eggplant Ragout, Roasted Tomato, Ricotta Salata, Basil | 125

DESSERT

Wedding Cake complemented with Illy Coffee and Tea Service

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ENHANCEMENTS | PRICED PER PERSON

Additional Hors d' Oeuvres | 6

Spanish Table | 24

Selection of Cheeses and Embutidos
Domestic and Imported Cheeses, Spanish Cured Meats, Nuts and Dried Fruits
Mini Spanish Tortilla, Romesco Sauce, Crème Fraiche
Pan Con Tomate, Toasted Bread with Crushed Seasoned Tomatoes

Ceviche Table | 28

Hamachi Coconut, Shrimp & Cilantro and Octopus Ceviche
Salsas, Tomatillo and Pico De Gallo
House-Made Guacamole and Tortilla Chips

Artisan Cheese Display | 18

Variety of Boutique Domestic Farmhouse and Imported Cheeses
Assorted Grilled and Pickled Farm Fresh Vegetables
Garnished with Nuts, Mustard, Fig, Fresh and Dried Fruits, Warm Bread, Crackers

Sushi Table | 36

California, Spicy Tuna, Vegetable Maki
Salmon, Hamachi, Shrimp and Eel Nigiri
Pickled Ginger, Wasabi, Low Sodium Soy Sauce and Tamari Sauce

Whole Roasted Beef Tenderloin* | 30

Rosemary Jus, Whole Grain Mustard, Caramelized Onions, Horseradish Cream and Silver Dollar Rolls

Wagyu Beef Frank in a Blanket* | 22

Jumbo All Beef Frank Wrapped In Puff Pastry, Relish, Three Types Of Mustard, Ketchup, Sport Peppers, Giardiniera, Truffle Fries

Paella Station Selection | 28

Fresh Seafood Combination of Shrimp, Mussels, Clams, Squid Ink and Lemon Aioli
Vegetarian Farmers Market Selection
Chicken, Chorizo, Baby Vegetables with Garlic Aioli

Traditional Spanish Chicken Fideua | 26

Delicious Thin Noodles Prepared Paella Style with Seafood and Aioli and Served in a Large Paella pan

*culinary attendant required

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ENHANCEMENT COURSE SELECTION | Priced per Person

Hot

Jumbo Lump Crab Cake, Fennel, Orange, Dill, Garlic Aioli | 12

Seasonal Farmers Market Vegetable Risotto, Fontina Cheese, Pea Tendrils, Oven Dried Tomato | 10

Wagyu Beef Ravioli, Spinach, Shaved Parmesan, Spicy Arrabbiata Sauce | 12

Cold

Artisanal Cheese Plate, Domestic and Imported Cheese, Lemon Preserve, Fig Cake, Grape, Lavaosh | 10

Shrimp Cocktail, Mache, Lemon, Horseradish, Remoulade | 14

Beef Carpaccio, Frisee, Avocado, Lemon Crème Fraiche, Opal Basil | 12

Intermezzo | 8

Ginger

Green apple

Passion fruit

Raspberry

DESSERT ENHANCEMENT | Priced per Person

Sweet Endings | 18

Sliced Fresh Fruits and Berries

Mini Brownies and Blondies

Chocolate Covered Strawberries

Assorted Macaroons

Assorted Mini Tarts, Mini Cupcakes, and Mini Cookies

Sweet and Salty | 22

Jars of Retro Candies, Jelly Belly Jelly Beans, Snocaps, Twizzlers M&M's, Tootsie Rolls

Jars of Gourmet Popcorn Shops Cheese Corn and Caramel Crisp

Mini Warm Pretzels with Cheese Fondue

White and Dark Chocolate Covered Pretzels

Choose Your Favorite Late Night Snacks, Passed or Stationary | 6 each

Mini Hot Dogs with Mustard

Mini Cheeseburgers

Chocolate Milk and Mini Cookies

Mini Grilled Cheese Sandwiches

Cones of French Fries

Mini Pizzas

Children's Meals (Under 12) | 35

Vendor Meals | 40

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BEVERAGE SERVICE

All drinks are served with appropriate garnish

CLASSIC

New Amsterdam Vodka
New Amsterdam Gin
Captain Morgan Original Spiced Rum
Cuervo Silver Tequila
Chivas Regal Scotch
Jack Daniel's Bourbon
Canadian Club Whiskey
Hennessey V.S.

PREMIUM

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Light Rum
Cuervo Gold Tequila
Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Hennessey V.S.O.P.

Served with both Classic & Premium Packages:

Magnolia Grove Chardonnay
Magnolia Grove Cabernet Sauvignon
Cellar No. 8 Merlot
Ruffino Pinot Grigio
Sparkling

Stella
Goose Island 312
Amstel Light
Blue Moon
Budweiser & Bud Light
Corona & Corona
Heineken & Heineken Light

Soft Drinks
Mineral Water
Fruit Juice

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PREFERRED VENDORS

FLORIST

Phillips Flowers, Westmont	630 719 5211
Jane's Blue Iris LTD, Hinsdale	630 325 2983

PHOTOGRAPHY

Collin Pierson Photography	312 970 1243
Andrew & Marianne Nicodem	630 800 9849

LINEN

Elegant Presentations	847 741 2877
Windy City Linen	224 279 1500

MUSIC

Talent City Artists	312 835 7023
SoundFX Entertainment, CO.	815 693 6082
R2A Productions	630 362 1672

HAIR & MAKE-UP

One Salon & Spa, Oakbrook	630 954 1900
Christina Sopata, Warrenville	630 390 5202

AUDIO VISUAL

Presentation Services (PSAV)	630 719 8010
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BAKERY

Toni Patisserie & Café, Hinsdale	630 789 2020
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OTHER SERVICES

Meeting House Event Design & Production	312 724 6000
Classic Party Rentals	708 485 8564
Art Below Zero	847 746 3673
Bagable Gifts	312 504 6913
Chicago Photo Booth Rental	630 449 2381
Wedding Officiant- Christine Kozlowski	847 651 7747