



Sheraton®

Sheraton Chicago O'Hare Wedding Package

Four Course Dinner

Passed Hors d' oeuvres during Cocktail Hour

Champagne Toast

Four Hour Open Bar

Wine Service with Dinner

Custom Designed Wedding Cake

Complimentary Menu Tasting

Hardwood Dance Floor

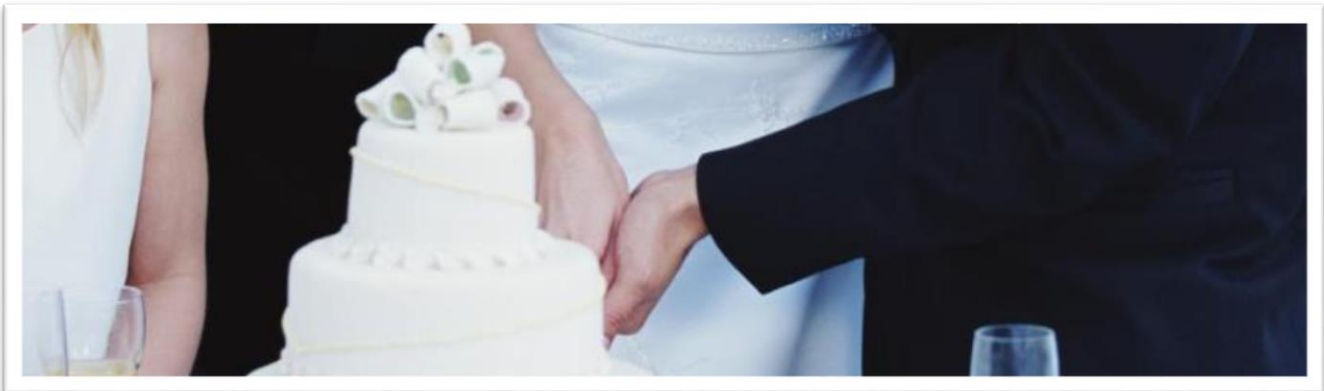
Bridal Suite for the Bride

Complimentary Suite for the Newlyweds with Breakfast

Complimentary Self-Parking for all Wedding Guests

Wedding Block of Rooms with Special Rates for your Guests

Complimentary Transportation to and from O'Hare Airport





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Cocktail Hour Hors d'oeuvres

(Select Four)

Cold

- ❖ Spicy Shrimp with Horseradish Tomato Sauce
- ❖ Roasted Tomato Bruschetta with Pecorino Romano
- ❖ Smoked Salmon & Avocado Mousse Cone
 - ❖ Ceviche of Shrimp with Crispy Wonton
 - ❖ Compressed Watermelon Salad with Feta

Hot

- ❖ Bacon Wrapped Medjool Date stuffed with Pistachio & Mascarpone
 - ❖ Saffron Arancini with Pea & Manchego
- ❖ Seared Strip Steak with Whipped Ricotta & Chimichurri
 - ❖ Chicken Satay Skewer with Peanut Glaze
 - ❖ Crab Fritter with Mango Chili Sauce





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Dinner Service

Soup

(Select One)

Corn & Pablano

Shrimp Bisque

Roasted Tomato Fennel

Ginger Butternut Squash

Lemon Chicken

Salad

(Select One)

Caesar – Romaine Heart, Charred Sour Dough, Parmesan Crisp, Roasted Tomato

Frisee – Baby Heirloom Tomato, Chive, Beer & Bleu Cheese Dressing

Waldorf – Fuji Apple, Grape, Cinnamon Raisin Brioche Crouton, Creamy Citrus Vinaigrette

Entree

(Select Two)

Wild Mushroom Risotto – Sun Dried Tomato, Pistachio, Sautéed Spinach, Pecorino Romano	75
Miller's Farm Amish Chicken – Smashed Russets, Honey Coriander Carrot	78
Slow Roasted Salmon – Jasmine Rice, Apple Fennel Slaw, Cranberry Vinaigrette	80
Boneless Prime Short Rib – Baby Yam, Braised Greens, Toasted Marshmallow	80
Hazelnut Crusted Sea Bass – Celery Root Puree, Asparagus	85
Tenderloin of Beef – Golden Oak Mushroom, Yukon Gold Puree, Béarnaise	85

DUOs

Roasted Chicken & Grilled Spot Prawns – Roasted Fingerlings, Squash Threads, Chimichurri	90
Braised Beef Short Ribs & Seared Scallops – Cauliflower Puree, Shaved Asparagus	95
Beef Tenderloin & Hazelnut Crusted Halibut – Truffle Whipped Potato, Broccolini, Béarnaise	100



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Bar

(Included) Magnolia Grove Red & White Wine, **two** Domestic Beers and **one** Craft/Import Beer
Smirnoff Vodka, Beefeater Gin, Captain Morgan Rum, Sauza Silver Tequila, J&B Scotch & Jim Beam Whiskey
(Select One) Korbel Brandy, Seagram's VO, Myer's Dark Rum, Cruzan Rum or Jose Cuervo Gold.

Bar Enhancements

Premium Cocktails \$12 per person

Magnolia Grove Red & White Wine, DeLoach Pinot Noir, **two** Domestic Beers and **two** Craft/Import Beers
(Select One Vodka) Tito's or Ketel One,
(Select One Gin) Tanqueray or Bombay Sapphire,
(Select One Rum) Plantation Gran Reserve 5-Year or Ron Zacapa 23-Year, **(Select One Tequila)** 1800 Silver or
Milagro Reposado,
(Select One Scotch) Dewar's White Label or Johnnie Walker Red Label,
(Select One) Jack Daniel's Tennessee Whiskey or Maker's Mark Bourbon
(Select Two) Jameson Irish Whiskey, Canadian Club, High West Double Rye Whiskey, Basil Hayden's
Bourbon, Hennessey V.S.

Super Premium Cocktails \$18 per person

Magnolia Grove Red & White Wine, DeLoach Pinot Noir, Bollini Pinot Grigio, **three** Domestic Beers and **four**
Craft/Import Beers
(Select One Vodka) Belvedere or Grey Goose,
(Select One Gin) Hendricks's, Nolet's or Bulldog,
(Select One Rum) Pyrat XO Reserve, Mount Gay Reserve or Appleton Estate 12-Year,
(Select One Tequila) Patron Silver, Casamigos Reposado or Don Julio Anejo,
(Select One Scotch) Macallen 12 Year, Johnnie Walker Black or Oban 14-Year,
(Select One Whiskey) Knob Creek, Woodford Reserve or Jefferson's



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Enhancements

Harvest Market \$6 per person

Vegetable Crudit , Roasted Garlic Hummus, Point Reyes Blue Cheese Dip, Olive Tapenade

Cheese Cave & Charcuterie \$8 per person

Local & Import Cheeses, Sopressata, Mortadella, House Smoked Olives

Sweet Endings \$12 per person

Chocolate Mousse

Milk, Dark & White Chocolate Mousse
Nuts, Cookies, Whipped Cream, Fresh Berries

Doughnut Station

Apple Ricotta Fritters, Cinnamon Churros, Sour Cherry Zeppoles, Strawberry Shortcake Profiteroles

Candy Station

Assorted Jars of Candies, Suckers, Lollipops & Chocolates

Late Night Snack \$15 per person

Slider Station

Wagyu Beef Slider with American Cheese, House Pickle Caramelized Onion

Pulled Pork Slider with Creamy Coleslaw

Crab Cake Slider with Cajon Remoulade

Chicago Station

Mini Chicago Style Hot Dogs, Mini Deep Dish Pizzas & Mini Italian Beef Sandwiches

