

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

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 Suite Rates for your Guests

Complimentary transportation to and from O'Hare Airport

*Sheraton Chicago O'Hare
6501 North Mannheim Road
Rosemont, Illinois 60018
Phone 847-699-6300 Fax 847-699-0617*






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 Chile Sauce





Dinner Service

Soup

(Select One)

- *Corn & Poblano*
- *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*

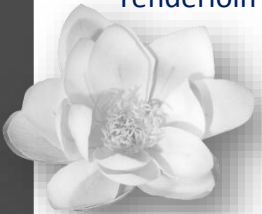




Entrees

(Select Two)

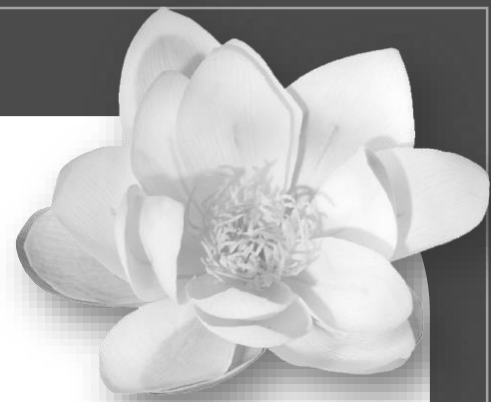
Wild Mushroom Risotto- Sun Dried Tomato, Pistachio, Sautéed Spinach, Pecorino Romano	75
Miller's Farm Amish Chicken- Smashed Russets, Honey Coriander Carrot	78
Slow Roasted Salmon- Jasmine Rice, Apple Fennel Slaw, Cranberry Vinaigrette	80
Boneless Prime Short Rib- Baby Yam, Braised Greens, Toasted Marshmallow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



DUOs

Roasted Chicken & Grilled Spot Prawns- Roasted Fingerlings, Squash Threads, Chimichurri	90
Braised Beef Short Rib & Seared Scallop- Cauliflower Purée, Shaved Asparagus	95
Beef Tenderloin & Hazelnut Crusted Halibut-Truffle Whipped Potato, Broccolini, Béarnaise	100



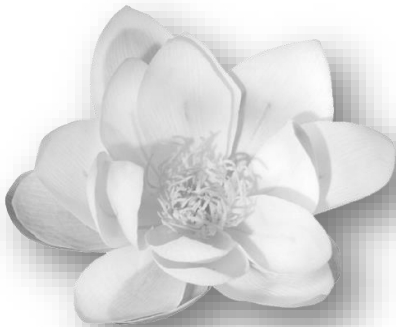


Bar

Name Brand Spirits (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

Choice of 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

Tito's or Ketel One Vodka, Tanqueray or Bombay Sapphire Gin, Plantation Gran Reserve 5-Year or Ron Zacapa 23-Year Rum, 1800 Silver or Milagro Reposado Tequila, Dewar's White Label or Johnnie Walker Red Label Scotch, Jack Daniel's Tennessee Whiskey or Maker's Mark Bourbon

Choice of two: Jameson Irish Whiskey, Canadian Club, High West Double Rye Whiskey, Basil Hayden's Bourbon, Hennessy 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

Belvedere OR Grey Goose Vodka, Hendricks's or Nolet's OR Bulldog Gin, Pyrat XO Reserve or Mount Gay Reserve or Appleton Estate 12-year Rum, Patron Silver or Casamigos Reposado or Don Julio Anejo Tequila, Macallen 12-Year or Johnnie Walker Black or Oban 14-Year Scotch, Knob Creek or Woodford Reserve or Jefferson's Whiskey





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 & Imported Cheeses, Sopressata, Coppa, Mortadella, House Smoked Olives

Seasonal Fruits \$6 per person

Melons, Berries, Citrus, House Granola, Lemon Poppy Seed Dip



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, House Pickle, Caramelized Onion, Pulled Pork Slider with
Creamy Coleslaw, Crab Cake Slider with Cajun Remoulade

Chicago Station

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

