

SOUTH ASIAN WEDDINGS

THE WESTIN
CHICAGO
NORTH SHORE



Joy of the Celebration

Wedding Package includes:

Westin Select Wine Service with Dinner

Signature Cocktail to be provided to guests in honor of the Bride and Groom for the Cocktail Hour created from the bar brands available

Champagne Toast for all to honor the Bride and Groom

Butler Passed Hors d' Oeuvres for the first hour of Cocktails

Dinner/Dessert Buffet serviced for one hour and half

Custom design Wedding Cake served with the dessert buffet

Starbucks® regular and Decaffeinated Coffee and Assorted Tazo Teas Station for up to two hour

Floor length Linens and coordinating Napkins

Dance floor and entertainment Riser

Assortment of fine China, Stemware and Silverware

All food items will be provided by a preferred caterer from the hotel list included

Complimentary Wedding-day Junior Suite for the Bride and Groom

Complimentary Wedding -day Traditional King room for the Parents' of the Bride and Groom

Special guest room rates for overnight wedding guests

Complimentary self-parking day-of and overnight

Private banquet space to accommodate up to six hours

Four Hour Open Bar featuring:

Celebratory Brands

Absolut Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold

Tequila, Johnnie Walker Black Label, Jim Beam

White Label Bourbon, Seagram's 7 Whiskey,

Hennessey V. S Cognac

Heineken, Pale Lager

Goose Island Green Line Pale Ale

312 Urban Wheat

Miller Lite

Clausthaler N/A

Domino Pinot Grigio

Domino Chardonnay

Domino Merlot

Domino Cabernet Sauvignon

Package price, Reception & Dinner Buffet with Four Hours of Full Bar Service

\$78 per person, plus tax and service charge

\$60 per person, for Young Adults (ages 13 – 20), plus tax and service charge

\$40 per person for Children (ages 2- 12), plus tax and service charge

The of food items provided by the outside South Asian caterer is not included in the hotel package price

An Event minimum guarantee is required. The minimum is determined based on the available event space. All prices are subject to a taxable service charge of 24.5% and a sales tax of 10%. Service charge and sales tax are subject to change without notice.

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Non-Alcoholic Package includes:

Sparkling Juice for all to toast in honor the Bride and Groom
Signature Mocktail created from the soda and juices available
Butler Passed Hors d' Oeuvres for the first hour of Cocktails
Dinner/Dessert Buffet serviced for one hour and half
Custom design Wedding Cake served with the dessert buffet
Starbucks® regular and Decaffeinated Coffee and Assorted Tazo Teas Station for up to two hour
Floor length Linens and coordinating Napkins
Dance floor and entertainment Riser
Assortment of fine China, Stenware and Silverware
All food items will be provided by a preferred caterer from the hotel list included

Complimentary Wedding-day Deluxe Suite for the Bride and Groom
Complimentary Wedding-day Traditional King room for the Parents' of the Bride and Groom
Special guest room rates for overnight wedding guests
Complimentary self-parking day-of and overnight

Private banquet space to accommodate up to six hours

Four Hour Assorted Soft Drink Bar featuring:

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Assorted Fruit Juices and Mineral Waters

Package price, Reception Dinner Buffet with Four-Hours of Non-Alcohol Beverage Service

\$60.00 per person, plus tax and service charge

\$40.00 per person for Children (ages 2 - 12), plus tax and service charge



The of food items provided by the outside South Asian caterer is not included in the hotel package price

An Event minimum guarantee is required. The minimum is determined based on the available event space. All prices are subject to a taxable service charge of 24.5% and a sales tax of 11%. Service charge and sales tax are subject to change without notice.

Wedding Ceremony in conjunction with the reception and dinner

Two Private day-use preparation rooms to utilize on the day of the ceremony for the Bride and Groom

Private banquet space with Hotel's standard banquet chairs

Staging provided by hotel for Mandap

Microphone provided for Ceremony

Water Station

Scenic outdoor path for the Baraat

\$10.00 per person (minimum ceremony fee of \$1,200) plus tax and service charge

Lunch Service in conjunction with the reception and dinner

Private banquet space to accommodate up to two hours

Starbucks Regular and Decaffeinated Coffee, Assorted Tazo Teas and Soft Drinks Buffet style service, Indian Cuisine from Hotel Preferred Caterer

Adults & Young Adults \$28.00 plus tax and service charge

Children 12 and under \$23.00 plus tax and service charge

Sangeeta/Garba in conjunction with the reception and dinner

Non-Alcoholic Bar Package:

Private banquet space to accommodate up to five hours

Cocktail hour service for one hour with 1 Station

Dinner Buffet service for hour and half continuous with 3 Stations

Dessert Buffet service for one hour with 1 Station

Four Hour Assorted Soft Drink Bar featuring:

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Assorted Fruit Juices and Mineral Waters

Starbucks® Regular and Decaffeinated Coffee and assorted Tazo Tea for two hours

Buffet style Indian Cuisine from Hotel Preferred Caterer

Adults & Young Adults \$50.00 plus tax and service charge

Children 12 and under \$32.00 plus tax and service charge

Dinner including a Bar Package:

Private banquet space to accommodate up to five hours

Four Hour Open Bar with Dinner:

Spirits

Absolut Vodka, Beefeater Gin, Bacardi Superior Rum, Sauza Gold Tequila, Johnnie Walker Black Label Scotch, Jim Beam White Label, Bourbon, Seagram's 7 Whiskey, Hennessy V. S Cognac

Wine: Domino Pinot Grigio, Domino Chardonnay, Domino Merlot, Domino Cabernet Sauvignon

Beer: Heineken, Pale Lager, Goose Island Pale Ale, 312 Urban Wheat, Miller Lite, Clausthaler N/A

Assorted Sodas, Assorted Juices, Mineral Water

Adults \$69.00 plus tax and service charge
Young Adults \$50 plus tax and service charge
Children 12 and under \$32.00 plus tax and service charge

***additional cost for additional stations will apply**

Enhancements

Sweet Table Enhancement*

\$6.00 per person setup fee for an after dinner sweet table with caterer providing South Asian Ethnic sweets table for a 2 hour service plus tax and service charge

\$9.00 per person set up fee for an after dinner sweet table with caterer providing non-south Asian sweets plus tax and service charge

Chef's choice of fresh seasonal sliced fruits \$400 (50 serving)

Hotel provided Sweet Table from the selections below:

SWEET SENSE, CHOICE OF FIVE SIGNATURE DESSERTS (based on 3 pieces per person) *Must guarantee 50% of final guarantee numbers or minimum 100 guests*

Chocolate Peanut Butter Crunch Tarts
Petite Lemon Meringue Pies
Assorted French Macarons
Fresh Fruit Tarts
Dark Chocolate and Pistachio Panna Cotta
Chocolate Covered Cheesecake Lollipops
Petite Nutella and Caramelized Banana Tarts
Chocolate Dipped Strawberries
Vanilla Bean Crème Brule - per person 18

WARM DARK & WHITE CHOCOLATE DIPPING STATION

Long Stem Strawberries, Cubed Pound Cake, Rice Crispy Squares, Sliced Banana, Oreo Cookies, Marshmallows, Pretzel Rods, Profiteroles - per person 14

Upgraded Package Enhancements

An Event minimum guarantee is required. The minimum is determined based on the available event space. All prices are subject to a taxable service charge of 24.5% and a sales tax of 11%. Service charge and sales tax are subject to change without notice.



Four Hours of Open Bar Service featuring:

Appreciated brands Spirits:

Ketel One & Belvedere Vodka, Hendrick's Gin, Captain Morgan's Spiced Rum, Patron Silver Tequila, The MaCallan 12 Year Scotch, Crown Royal Special Reserve Canadian Whiskey & Remy Martin VSOP Cognac

Wine:

Beringer White Zinfandel, California Bollini
Pinot Grigio, Trentino, Italy
Magnolia Grove Chardonnay, California
Cellar 8 Merlot, California
Magnolia Grove Cabernet Sauvignon, California

Beer:

Heineken, Pale Lager
Goose Island, India Pale Ale
312 Urban Wheat, Miller Lite
Clausthaler N/A

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Assorted Fruit Juices and Mineral Waters, Assorted Juices, Mineral Water

15 per person plus tax and service charge

Favorite Brands

Four Hours of Open Bar Service featuring:

Spirits:

Stolichnaya & Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Johnnie Walker Black Label Scotch, Jack Daniel's Tennessee Whiskey, Crown Royal Canadian Whiskey & Hennessy VSOP Cognac

Wine:

Beringer White Zinfandel, California
Bollini Pinot Grigio, Trentino, Italy
Magnolia Grove Chardonnay, California
Cellar 8 Merlot, California
Magnolia Grove Cabernet Sauvignon, California

Beer:

Heineken, Pale Lager

Goose Island, India Pale Ale
312 Urban Wheat Miller Lite
Clausthaler N/A

Assorted Sodas, Assorted Juices, Mineral Water
10 per person plus tax and service charge

Family Style Service Upgrade*

Family Style is available for an additional fee of \$150.00 per table based on rounds of 10**

Family Style and Plated service combination for an additional fee of \$200 per table based on rounds of 10**

Plus tax and service charge

*cost of bowl and spoon rental not included

**Service fee may vary based on size of tables

Pre Ceremony/Ceremony Enhancement

\$5.00 additional per person for sixty minutes of continuous butler passed or station service preferred South Asian Caterer. Choice of one beverage item or one ice cream item.

Pre or Post Snacks for up to 5 hot or cold South Asian Catering items on a buffet for one hour

Starbucks® regular and Decaffeinated Coffee and Assorted Tazo Teas Station for up to one hour
Assortment of fine China, Stemware and Silverware

\$15 per person plus tax and service charge

*Action stations can be provided for an additional charge of \$250 per station
Chai Tea provided by the South Asian Caterer \$2.00 per person*

The package price outlined above does not include food items. The Menu plans and food pricing is to be determined by host and the Hotel Preferred/Approved Caterer. The Host will need to pay the Caterer directly.

Dinner service must be completed within the contracted scheduled start time. A thirty minute grace period will be allowed, thereafter, \$350.00 labor fee will be incurred for every hour, with a minimum of one hour

2016 Preferred Caterer List

Name: Gaylord Schaumburg
Address: 5550 Mall Drive Schaumburg, IL
60194
Phone: (847)619-3300
Contact Name: Ritesh Rathod
Contact Email: riteshrathod@gaylordil.com

Name: India House – Hoffman Estates
Address: 721 W Golf Rd.
Hoffman Estates, IL 60169
Phone: (847)895-5501
Contact Name: Ravi Rawat
Contact Email: Ravi@indiahousecatering.com

Name: Saffron
Address: 6200 S. Cass Avenue
Westmont, IL 60559
Phone: (630)769-9662
Contact Name: Prasenjit Roy
Contact Email: roy@saffrondining.com

Name: Shree
Address: 655 N Cass Ave
Westmont, IL 60559
Phone: (630)655-1021

Contact Name: Mohammed Junaid
Contact Email: sabrinihari@gmail.com
Name: Shahi Nihari
Address: 530 E North Ave Lombard IL 60148
Phone: (847)791-2920

Contact Name: Anwar Gazi
Contact Email: ShahiNihari@hotmail.com
Name: Usmania
Address: 2244 W Devon Ave
Chicago, IL 60659
Phone: (773) 262 - 1900
Contact Name: Noor Muhammad **Contact**
Email: usmaniausa@yahoo.com

Hotel Catering Details

Final guest count, payment and event details must be received 10 business days prior to the start of your first event day.

Hotel venue will be delighted to distribute your welcome bags during check-in. All requested in-room welcome bag deliveries will be charged at \$4.00 per bag

Additional Cleaning fee of \$300 will apply to any event that leaves behind debris, décor or other items.

The hotel prohibits the removal of food from any catered function of hotel premise.

All event related items must be picked up by vendor one hour after the event concludes. For any delay or items left behind. A \$250 per day storage fee will apply.

All Federal, State and Local laws with regard to food and beverage purchases and consumption must be followed. All food and beverage must be purchased through that hotel venue or approved catered vendor list provided by the hotel venue. Food and beverage provided by any outside vendor must be pre-approved by the hotel and the guest must sign a liability waiver. Outside food and beverage are allowed at the discretion of the hotel venue only.



Deposits and Payments

A 30% deposit of the food and beverage minimum will be requested with your signed contract

Additional arrangements will be agreed upon for the additional deposits and outlined on your executed contract