

*Creating  
Wonderful  
Memories.*



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# *A Letter to the Bride and Groom*

*Congratulations on your recent engagement!*

*Your wedding will be one of the most important occasions in your life, and you will want to entrust your special day to the most professional, creative and experienced catering staff available.*

*At The Wyndham Glenview Suites, we pride ourselves on our extraordinary cuisine personalized service and our close attention to detail. If I can be of further assistance, please do not hesitate to call upon me.*

*Kind Regards,  
Amy Garstki  
Director of Catering*



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## ***Our Gifts to You***

*Bridal Suite*

*Champagne and Chocolate Covered Strawberries*

*Suite for Parents*

*Preferred Room Rates for Your Guests*

*Complimentary Breakfast for Parents of Bride & Groom*

*Dressing Rooms for Bridesmaids and Groomsmen*

*Private Menu Tasting for Contracted Wedding*

*Complimentary Breakfast in Our Garden Atrium*

*or In Suite Dining for Bride & Groom*

*A One-Year Anniversary Gift Certificate*

*Includes a Suite for One Evening and Complimentary Breakfast*

## ***Your Wedding Package***

*Four Hour Deluxe Bar*

*Four Butler Passed Hors d'Oeuvres*

*Champagne Toast Before Dinner*

*Continuous Wine Service with Dinner*

*Four Course Dinner Including Your Wedding Cake for Dessert*

*Votive Candles*

*Floor Length Linens, Chair Covers & Ties In Ivory or White*



## The Beginning

(select four)

### CHILLED CANAPES

Melon Wrapped Prosciutto  
Smoked Salmon Roulade Toast Points, Chive Crème  
Fraiche  
Asian Chicken Cucumber Rounds  
California Rolls (additional 2.50 per guest)  
Shrimp Ceviche Shooters  
Roma Tomato Brushetta, Reggiano Parmesan, Micro Basil

### WARM HORS D'OUVRES

Spanakopita  
Bacon Wrapped Scallops  
Swedish or BBQ Meatballs  
Crab Rangoons, Sweet Chili Dipping Sauce  
Chili Lime Salmon Satay  
Tandoori Rubbed Chicken Kabobs  
Coconut Shrimp  
Kalbi Marinated Beef Skewers  
Thai Chicken Satay, Basil Peanut Dipping Sauce  
Brie & Raspberry in Puff Pastry  
King Crab Stuffed Mushroom Caps  
Vegetable Egg Roll, Sweet Chili Dipping Sauce  
Cheese & Mushroom Quesadillas  
Spinach & Cheese Stuffed Mushroom Caps  
Rumaki  
Garlic & Herb Crusted Baby Lamb Chops, Peppercorn  
Mélange Demi Glace (additional 2.50 per guest)

### ADDITIONAL SUGGESTIONS

Vegetable Cruditè, Blue Cheese & Ranch Dip  
**6.00 per guest**

Imported & Domestic Cheese Board, Artisan Breads &  
Water Crackers  
**7.00 per guest**

All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.00%). Prices,  
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## First Course

### Tomato Caprese

Red & Yellow Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil,  
Extra Virgin Olive Oil, Balsamic Reduction

Maryland Crabcake, Lemon Sracha Aioli

Lobster Filled Ravioli, Pesto Cream

Wild Mushroom Vol Au Vent

Cream of Roasted Chicken with Wild Rice

Shrimp Bisque, Chive Crème Fraiche

Italian Wedding Soup

Cheddar Broccoli Chowder

Fire Roasted Tomato Bisque

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## Second Course

Romaine, Toasted Almond Slivers, Roasted Red Peppers, Mandarin Oranges, Honey  
Tangerine Vinaigrette

Arugala, Asian Pears, Gorgonzola, Bermuda Red Onions, Artichoke Hearts, Dried  
Cranberries, Honey Dijon  
Vinaigrette

Mixed Greens, Carrots, Cucumber, Cherry Tomatoes, Bermuda Red Onions, Choice of  
Ranch & Balsamic Vinaigrette

Traditional Caesar Salad  
Tossed Tableside (additional 3.00 per guest)

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## Main Course

### CHICKEN & POULTRY

Herb Scented Airline Breast of Chicken  
Rosemary White Wine Sauce  
**75.00 per guest**

Roasted Cornish Game Hen  
Roasted Herb Butter Sauce  
**77.00 per guest**

### BEEF, LAMB & PORK

Char Broiled Beef Tenderloin Filet Mignon  
Pink Peppercorn Demi Glace  
**85.00 per guest**

Grilled Frenched Pork Chop  
Porcini Mushroom Demi Glace  
**87.00 per guest**

Herb Crusted Lamb  
Truffle Merlot Demi Glace  
**92.00 per guest**

### FISH & SEAFOOD

Grilled Atlantic Salmon  
Rosemary Lemon Buerre Blanc  
**75.00 per guest**

Seared Sea Bass  
Saffron Butter Sauce  
**Market Price**

Grilled Halibut  
Dill Cream Sauce  
**Market Price**

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## Main Course

### SIGNATURE DUETS

Petit Filet of Beef Tenderloin  
Pink Peppercorn Demi Glace  
Herbed Breast of Chicken  
White Wine Herb Au Jus  
**85.00 per guest**

Petit Filet of Beef Tenderloin  
Pink Peppercorn Demi Glace  
Grilled Atlantic Salmon  
Rosemary Lemon Buerre Blanc  
**85.00 per guest**

Petit Filet of Beef Tenderloin  
Pink Peppercorn Demi Glace  
Three Tandoori Rubbed Jumbo Grilled Prawns  
Lemon Butter Sauce  
**94.00 per guest**

Petit Filet of Beef Tenderloin  
Truffle Merlot Demi Glace  
Grilled Halibut  
Dill Cream Sauce  
**97.00 per guest**

Citrus Glazed Chicken Breast  
Grilled Atlantic Salmon  
Rosemary Lemon Buerre Blanc  
**85.00 per guest**

Herb Crusted Lamb  
Truffle Merlot Demi Glace  
Grilled Atlantic Salmon  
Lemon Butter Cream Sauce  
**99.00 per guest**

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## Accompaniments

### STARCHES

Saffron Scented Israeli Cous Cous  
Wild Mushroom Orzo  
Duchess Potato  
Roasted Garlic Red Skin Mashed Potatoes  
Herbed Rice Pilaf  
Twice Baked Potato  
Spinach Risotto

### VEGETABLES

Grilled Root Vegetables  
Garlic Green Beans  
Vegetable Du Jour

(additional 2.00 per guest)

Steamed Broccoli  
Petit Baby Carrots  
Baby Squash & Zucchini Patty Pans  
Grilled Asparagus

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## Desserts & Coffee

Your Personally Selected Wedding Cake  
Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty  
Teas

### THE TRADITIONAL SWEET TABLE

Assorted Fruit Tarts, Miniature French Pastries, Chocolate Éclairs,  
Cream Puffs, Petit Fours

Mini Cheesecakes, Chocolate Cakes, Lemon Tortes

Fresh Seasonal Fruit Display

Strawberry Champagne Sabayon Sauce

Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty  
Teas

**9.00 per guest**

### CHOCOLATE FOUNTAIN

Pineapple, Strawberries, Marshmallows, Graham Crackers, Oreo Cookies,  
Pretzel Rods, Pound Cake

**8.00 per guest**

**Addition to The Sweet Table 4.00 per guest (minimum of 100 guests)**

### THE CLASSIC SWEET TABLE

Assorted Fruit Tarts, Miniature French Pastries, Rocky Road Brownies,  
Mini Cannolis, Baklava, Tiramisu, Chocolate Éclairs, Cream Puff  
Swans, Petit Fours, Mini Cheesecakes, Chocolate & Flourless

Cakes, Lemon & Strawberry Tortes

Hand Dipped Strawberries & Bananas

Fresh Seasonal Fruit Display

Strawberry Champagne Sabayon Sauce

Continental Coffee Station

**13.00 per guest**

### CONTINENTAL COFFEE STATION

Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty  
Teas

Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Citrus Zest,  
Hazelnut & French Vanilla Cream, Sugar Cubes

Fresh Seasonal Fruit Display

Strawberry Champagne Sabayon Sauce

**4.00 per guest**

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## After Thought

### AFTER DINNER CORDIALS

Bailey's Irish Cream, Disarrano Amaretto, Romana  
Sambuca, Kahlua

**8.00 per glass**

**addition to The Deluxe Bar 4.00 per guest**

### AFTER HOURS

Mini Beef Sliders with Cheddar and Caramelized  
Onions

Mini Grilled Cheese Sandwiches

Tater Tots

**12.00 per guest (minimum 75 guests)**

Cheese, Sausage, Pepperoni Pizzas

**12.00 per guest (minimum 50 guests)**

Chicago's Famous Garrett's Popcorn

Caramel Corn, Buttery & Cheese Corn Flavors

**13.00 per guest (minimum 75 guests)**

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# Bar Packages

## DELUXE BAR

(included in package)

Smirnoff Vodka, Beefeater Gin, Barton's Light Rum, Jim Beam Bourbon, J&B Scotch, Seagram's 7 Whiskey, Christian Brothers Brandy, Sauza Gold Tequila

House Select Merlot, Chardonnay & White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A

Assorted Coca Cola Brand Soft Drinks

### Additional Hour of Deluxe Bar

**6.00 per guest**

## LUXURY BAR

Absolut Vodka, Tangueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Black, Chivas Regal Scotch, Crown Royal Canadian Whiskey, Courvoisier VSOP, Jose Cuervo Silver

Esser Merlot, Chardonnay, Beringer White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A

Select Two Imports:

Corona Extra, Heineken, Amstel Light, Goose Island Honkers Ale or 312, Dos XXX, Modelo Negro,

Assorted Coca Cola Brand Soft Drinks

**Additional 8.00 per guest**

### Additional Hour of Luxury Bar

**10.00 per guest**

## PLUSH BAR

Grey Goose Vodka, Bombay Gin, Myer's Dark Rum, Captain Morgan Spiced Rum, Jack Daniels, Johnny Walker Red, Crown Royal Canadian Whiskey, Courvoisier VSOP, Patron Silver

Natura Organic Cabernet Sauvignon, Chardonnay, Beringer White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A

Select Two Imports:

Corona Extra, Heineken, Amstel Light, Goose Island Honkers Ale or 312, Dos XXX, Modelo Negro,

Assorted Coca Cola Brand Soft Drinks

**Additional 10.00 per guest**

### Additional Hour of Luxury Bar

**12.00 per guest**

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## Enhancements

### CARVER STATIONS

Herb Crusted Tenderloin of Beef, Port Wine Demi  
Glacé

**275.00 (serves 25 guests)**

Peppercorn Crusted Prime Rib of Beef, Garlic &  
Herbed Au Jus, Horseradish Crème Fraîche

**350.00 (serves 35 guests)**

Pineapple Honey Glazed Virginia Bone In  
Spiral Ham, Gourmet Mustards

**200.00 (serves 30 guests)**

Pork Steamship, Rosemary Garlic Demi Glacé

**250.00 (serves 30 guests)**

Cedar Plank Salmon, Caper Herb Tartar Sauce

**300.00 (serves 20 guests)**

Whole Roasted Turkey Breast, Cranberry Gelée,  
Dijonaise, Giblet Gravy

**225.00 (serves 30 guests)**

**150.00 fee per attendant (required)**

### ACTION STATIONS

#### DUMPLING STATION

Beef & Pork Potstickers, Shrimp & Pork Shumai,  
Teriyaki, Hoisin & Chili Soy Sauces, Kimchi  
Salad

**12.00 per guest**

#### MARTINI MASHED

Yukon Gold, Sweet Mashed Potatoes, Bacon, Chives,  
Mushrooms, Green Onions, Brown Sugar, Mini  
Marshmallows, Sour Cream, Shredded Jack  
Cheese, Salsa

**11.00 per guest**

**Lobster or Crabmeat (additional #3 per guest)**

#### SUSHI (25 guest minimum)

A Variety of California Rolls Paired with Nigiri  
Salmon, Shrimp, Tuna, Pickled Ginger, Soy,  
Wasabi

**450.00 per station (100 pieces per station)**

**150.00 fee per attendant (required)**

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The Catering Department can also provide assistance in arranging flowers, entertainment, specialty linens, ice sculptures, photo/videographer and limousine services.

### General Banquets Information Menu Tastings

Tastings are complimentary for up to four guests and occur on Tuesdays, Wednesdays and Thursdays from 1 p.m. -5 p.m. Saturdays by special arrangement.

#### Ceremony Fee

A \$6.00 per person set up fee will be assessed for all ceremonies performed in our Garden Atrium. This fee includes white formal garden chairs, set up and teardown, one standing microphone with speaker.

#### Sweet Table

A \$3.00 per person service fee will be assessed for parties wishing to provided their own sweet table.

#### Payment Information

An initial deposit of \$2,500 is required to secure any ballroom space. Please see the deposit schedule on your contract on order to make payment on scheduled dates. The final payment with your final guaranteed number of guests are required five (5) business days prior to the function. All deposits are applied towards the functions balance and are non-refundable. Accepted forms of payment at this time are: credit card, cash, or cashier's check.

#### Menu Arrangements

All details pertinent to your event will need to be finalized by the catering department two weeks prior to the event. Plated menu selections are limited to one item. If two items are selected, the higher price will prevail for all meals. Special dietary meals can be arranged. All packages require a minimum of fifty guests. Prices and standards are subject to change.

#### Corkage Fee

The City of Glenview prohibits the consumption of alcohol for catered events. Any wine or champagne (split menu options (a selection maximum), Wyndham Glenview Suites requires the client provide place cards or tickets of identification by the hotel will be subjected to corkage fee of \$8.00 per bottle each guest are available.

#### Split Menus

#### Liquor Liability and

#### Revenue

#### Minimums

All agreed upon revenue minimums are excluding service charge and sales tax. This is a minimum amount only. Your balance will reflect your menu price selection per person multiplied by your final head count. The room will be set according to your final guarantee.

Coat Check when weather conditions dictate, a coat check will be available for a rate of \$250.00.



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