

Hotel Indigo Celebration Package

The Hotel Indigo is a full service hotel, offering a wide variety of menu's and the finest service, all in an elegant first class atmosphere.

Your Special Day Includes:

Selections of Hot and Cold Deluxe Hors d' Oeuvres passed Butler Style during your first hour of Cocktails

Four Hour Open Bar

Complimentary Bartender Labor

Champagne Toast to Honor the Bride and Groom

Selection of Cabernet, Merlot and Chardonnay Wines Served throughout your Meal

Four Course Dinner

Custom Designed Wedding Cake Created with your Flavors and Accented to Compliment Your Bridal Colors

Centerpieces to include Mirrors, Base, and Votive Candles

Unlimited Free Parking

Special Discount for your Rehearsal Dinner, Bridal Luncheon and / or Sunday Brunch reserved in conjunction with your Special Occasion Package

Hors d' Oeuvres

Choose 4 (Unlimited)

Hot

Vegetable Egg Rolls

Mini Quiche

Chicken Kabob

Beef Kabob

Risotto Crab Cakes

Mushroom Caps with Crab Stuffing

Artichoke Heart and Olive Tart

Scallops Wrapped in Bacon

Chicken Sauté with Thai Peanut Sauce

Toasted Five Cheese Ravioli with Marinara Sauce

Meatballs in Bordelaise Sauce

Cold

Rolled Beef Tenderloin

Peppered Tuna Loin Crostini

Prosciutto and Melon

Assorted Canapé

Sun dried Tomato Bruschetta

Carpaccio of Beef with Blue Cheese in Endive

Atlantic Smoked Salmon

Mediterranean Bruschetta Trio

Topped with Artichoke, Feta Cheese and Black Olives

Entree Selections

All Dinner Entrees are served with Freshly Baked Rolls and Butter, Appetizer, Soup or Salad, Choice of Starch and Vegetable. Freshly Brewed Starbucks Coffee and Assorted Herbal Teas.

First Course

Choice of:

*House Tossed Salad with Fresh Greens, Cucumbers & Tomatoes ~ Choice of Dressing
Caesar Style Salad, Hearts of Romaine Lettuce, shaved Aged Parmesan Cheese, Garlic
Croutons and Creamy Caesar Dressing*

*Fandango Salad, Walnut Creek Baby Field Greens, Cucumber, Tomato, Julienne Carrots and
Mandarin Oranges Tossed in a Raspberry Vinaigrette Dressing*

Second Course

Intermezzo

Lemon Sorbet with Fresh Mint Garnish

Third Course

Dinner Entrée Selection with Appropriate Starch and Vegetable Accompaniment

Jamaican Rum Chicken

Skinless Chicken Breast Marinated in Rum and Chiles

\$55.95 per person

Chicken Picatta

*Boneless Breast of Chicken Sautéed with Prosciutto-Lemon Caper Sauce Topped with Parsley
Herb Garnish*

56.95 per person

Stuffed Chicken Breast

*Boneless Breast of Chicken Seasoned in Herbs and Spices Stuffed with Creamy Gorgonzola
Blue Cheese*

\$57.95 per person

Caribbean Salmon

*6oz Grilled Salmon Marinated in Tropical Juices Topped with Caribbean Sauce
\$61.95 per person*

Blackened Sea Bass

*Grilled Flaky Sea Bass Seared with Blackened Spices and Garnished with Dill Sprigs
\$60.95 per person*

Filet Mignon

*8oz Grilled Filet Topped with Sautéed Mushrooms Drizzled in Morel Sauce
\$67.95 per person*

Combination Plates *

*Petit Filet Mignon & Grilled Mango Chicken, Marinated Grilled Boneless Breast of
Chicken Dressed with Mango Sauce
\$71.95 per person*

*Petit Filet Mignon & Grilled Swordfish with Tarragon Sauce
\$ 73.95 per person*

*Petit Filet Mignon & Grilled Shrimp
\$81.95 per person*

*Petit Filet Mignon & Herb Crusted Mahi Mahi, Fresh Mahi Mahi Topped with a Mango
Black Bean Relish
\$74.95 per person*

Fourth Course

Wedding Cake

*All prices are subject to a 20% service charge and applicable sales tax
Prices subject to change without notice*

Beverage Packages

Call Brand Package

Four Hours – Included in Package Price

Additional Half Hour - \$2.00 per person

Additional Hour - \$4.00 per person

Call Brand to Include:

*Sky Vodka, Bacardi Rum, Sauza Gold Tequila, Jim Bean, Canadian Club, Dewars Scotch,
Christian Brothers Brandy, Malibu Rum.*

*Wine: Sycamore Lane-Cabernet Sauvignon, Chardonnay, Merlot and White Zinfandel and
Blanc De Blanc Champagne*

Domestic Beer, Juice & Soft Drinks

Premium Brand Package

Upgrade Four Hour Call Package to Premium - \$5.50 per person

Additional Half Hour - \$2.50 per person

Additional Hour - \$5.00 per person

Premium Brands to Include:

*Absolute Vodka, Bombay Sapphire Gin, Malibu Rum, Bacardi Light Rum, Makers Mark
Bourbon, Canadian Club Whiskey, Chives Regal Scotch, Hennessy and 1800 Tequila*

*Wine: Stone Sellers by Beringer – Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio
and Domaine St. Michelle Champagne*

Domestic & Import Beer, Juice & Soft Drinks

Amenity Upgrade Options

Premium Wedding Linen ~\$4.00 per person

Chair Covers with Bow Tie ~ \$5.50 per person

Sweet Table ~ starting at \$12.00 per person

Plated Chargers ~ \$5.00 per person

5 Hour Bar Package ~ \$4.00 per person

Menu Cards ~ \$2.00 per person

“Late Night Snack” at end of evening based on menu

Coat attendant ~ \$2.50 per coat

Valet ~ \$6.50 per car or Hosted Valet Service available

Additional Information

DEPOSITS: A deposit will be required to confirm your reservation on a definite basis. Until this amount is received, the reservation will be accepted as tentative and will remain so until the responsible person signs the function contract and submits the requested deposit. A payment plan will be set-up between both parties; the remaining balance will be due three days prior to the event, any unpaid balance incurred on the date of your function will be payable upon conclusion. All payments received will be applied to your balance and are non-refundable. Tentative reservations are released if the request deposit is not received within 14 days of the contract. While every attempt will be made to contact you prior to release, the hotel reserves the right to cancel this space without formal notification.

FOOD GUARANTEES: Menu selections must be made fourteen (14) days in advance of the function. Initial guarantees are due at time of signing the Agreement. Final count is due no later than 12:00 noon three (3) business days prior to the date of the function. If no final guarantee is received within the required timeframe, the number indicated on the Agreement will be used as the guaranteed number of guests. The guarantee is not subject to an increase of more than five percent (5%) or any reduction after the above deadline. The final bill will reflect the guaranteed number or actual number served, whichever is greater. Immediate advisement if the number of guests is greatly reduced or increased is appreciated. Quoted prices do not include the current Illinois Sales Tax and 19% service charge, which is applicable to all food, beverage and other miscellaneous charges.

MENU SELECTION: Entrée selections are limited to a maximum of three (3) selections. One price is charged for this service; the highest entrée is the price charged. Client must provide place cards or tickets identifying the particular entrée selected by each guest.

FOOD AND BEVERAGE: Due to market fluctuations, all prices are subject to change. **OUTSIDE FOOD & BEVERAGE IS PROHIBITED** and Indigo Hotel does not permit the removal of any foods provided by the hotel.

DECORATION: Please consult with your Catering Representative should you **require** decorations. All decorations must be approved by the hotel.

PARKING: The hotel supplies self-parking at no charge to the clients and guest.

SMOKING AREAS: All function rooms are non-smoking.

SECURITY: The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the banquets or meetings. Arrangements for security, exhibits or merchandiser articles set up for display must be made prior to the planned event.