

THE WESTIN

CHICAGO
NORTH SHORE



WELCOME TO YOUR BEGINNING

South Asian Weddings

THE WESTIN

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NORTH SHORE



VERSATILE VENUES

The Westin Chicago North Shore perfectly combines urban style and elegance, with the relaxed feel of a suburban location. Our four ballrooms are able to host affairs ranging from 50 to 1,200 guests. With more than 35,000 square feet of flexible event space under one roof, the only limit to your storybook wedding is your imagination.

JOY OF THE CELEBRATION

WEDDING PACKAGE

- Complimentary deluxe parlor suite for bride and groom on evening of wedding
- Complimentary wedding-day traditional king room for the parents' of the bride and groom
- Complimentary wedding-day junior suite for the bride and groom, to be used as changing rooms prior to ceremony (6:00am - 1:00pm)
- A night to remember celebratory guestroom amenity for 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 of celebration

WEDDING RECEPTION

- One hour cocktail reception with 3 additional hours of bar service
 - Signature cocktail made with celebratory brands
 - Champagne toast to honor the bride and groom
 - Westin select wine service with dinner
 - Custom wedding cake from Oak Mill Bakery or the baking institute served with dessert reception
 - One hour butler passed and stationed hors d'oeuvre service during cocktail reception*
 - Dinner and dessert buffet service for one hour and half*
 - Starbucks® regular and decaffeinated coffee, assorted tazo teas station for up to two hours
 - Floor length house linens and coordinating napkins
 - Dance floor and entertainment riser
- *All food for reception and dinner to be provided by preferred caterer as noted on the last page

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CELEBRATORY BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum,
Canadian Club Whiskey, Johnnie Walker Black Label, Makers Mark, Jack Daniels,
Cazadores Blanco Tequila, Hennessy VS

Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312,
Goose Island Green Line IPA, Buckler NA

Kenwood Vineyards Chardonnay, Line 39 Pinot Noir, Mionetto Prosecco,
Sea Pearl Sauvignon Blanc, Spellbound Cabernet

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Waters

Westin Select Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon

\$79.00 per person, plus tax and service charge for adults (21+ years)

\$65.00 per person, plus tax and service charge for young adults (ages 13 – 20)

\$50.00 per person, plus tax and service charge for children (ages 5- 12)

*The price of food provided by the third party caterer is not included in the hotel package

NON-ALCOHOLIC PACKAGE

Includes all items noted on page three with substitutions of non-alcoholic beverages as follows:

Sparkling juice for all to toast in honor the bride and groom

Signature mocktail created from the soda and juice available

Four hour assorted soft drink bar featuring coke, diet coke, coke zero, sprite, sprite zero, assorted
fruit juices and mineral waters

\$55.00 per person, plus tax and service charge for adults and young adults (13+ years)

\$45.00 per person, plus tax and service charge for children (ages 5 - 12)

*The price of food provided by the third party caterer is not included in the hotel package

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
from preferred caterer list

\$35.00 per person, plus tax and service charge adults and young adults (13+ years)

\$30.00 per person, plus tax and service charge children (ages 5-12)

*The price of food provided by the third party caterer is not included in the hotel package

BREAKFAST SERVICE

White linen, China, Glass and Silverware provided by hotel on each table. Outside catering
and buffet equipment with place cards for all food selections provided by licensed and
insured caterer. Starbucks regular and decaffeinated coffee, assorted Tazo Teas, and juices

\$10.00 per person, plus tax and service charge (up to (2) hot items and (3) cold items)



WEDDING CEREMONY

Opt to host your Ceremony on-site in conjunction with your reception.

Scenic outdoor path for the baraat

Private banquet space with hotel's standard banquet chairs

Riser provided by hotel for mandap

Microphone provided for ceremony

Water station

\$8.00 per person, (minimum ceremony fee of \$1,200.00) plus tax and service charge

SANGEET / GARBA

NON-ALCOHOLIC PACKAGE

In conjunction with the reception and dinner

Private banquet space to accommodate up to five hours

Butler passed and stationed hors d' oeuvres for the first hour of cocktails

Dinner/dessert buffet serviced for one hour and half

**All food for Reception and Dinner to be provided by preferred caterer as noted on the last page*

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

\$45.00 Per person, plus tax and service charge adults and young adults (13+ years)

\$33.00 Per person, plus tax and service charge children (ages 5-12)

DINNER INCLUDING BAR PACKAGE

Private banquet space to accommodate up to five hours

Butler passed and stationed hors d' oeuvres for the first hour of cocktails plus (3) additional hours of bar service

Dinner/dessert buffet serviced for one hour and half

**All food for reception and dinner to be provided by preferred caterer as noted on the last page*

CELEBRATORY BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Johnnie Walker Black Label, Makers Mark, Jack Daniels, Cazadores Blanco Tequila, Hennessy VS

Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312, Goose Island Green Line IPA, Buckler NA

Kenwood Vineyards Chardonnay, Line 39 Pinot Noir, Mionetto Prosecco, Sea Pearl Sauvignon Blanc, Spellbound Cabernet

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Waters

\$69.00 per person, plus tax and service charge adults (21+ years)

\$50.00 per person, plus tax and service charge young adults (ages 13-20)

\$35.00 per person, plus tax and service charge children (ages 5-12)

ENHANCEMENTS

APPRECIATED BAR

Provided by the hotel.

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek, Jack Daniels, Crown Royal, Hennessy Privilege VSOP

Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312, Goose Island Green Line IPA, Buckler NA

Customize your experience with a selection from our Reserve list. Ask your Service Manager.

Pricing varies and is by the bottle.

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Waters

\$15.00 per person, based on final adult guarantee

WARM DARK AND WHITE CHOCOLATE DIPPING STATION

Long stem strawberries

Cubed pound cake

Rice crispy squares

Sliced banana

Oreo cookies

Marshmallows

Pretzel rods

Profiteroles

\$14.00 per person, plus tax and service charge

CHEF'S CHOICE OF FRESH SEASONAL SLICED FRUITS

\$400.00 (serves 50 guests)

WEDDING CEREMONY CATERING

Butler passing of outside catered snacks or ice cream during ceremony

\$6.00 per person, plus tax and service charge

ENHANCEMENTS

SWEET TABLE

Provided by the hotel in conjunction with reception and dinner. Three pieces per person. “
Must guarantee 50% of final guarantee numbers or minimum 100 guests.

SWEET SENSE, CHOICE OF FIVE SIGNATURE DESSERTS

Chocolate peanut butter crunch tarts

Petite lemon meringue pies

Assorted french macaroons

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 brûlée

\$18.00 per person, plus tax and service charge

WARM DARK AND WHITE CHOCOLATE DIPPING STATION

Long stem strawberries

Cubed pound cake

Rice crispy squares

Sliced banana

Oreo cookies

Marshmallows

Pretzel rods

Profiteroles

\$14.00 per person, plus tax and service charge

CHEF'S CHOICE OF FRESH SEASONAL SLICED FRUITS

\$400.00 (serves 50 guests)