

THE WESTIN

CHICAGO
NORTH SHORE



WELCOME TO YOUR BEGINNING

Wedding Packages

THE WESTIN CHICAGO NORTH SHORE

601 N. Milwaukee Avenue | Wheeling, IL 60090 | 847-777-6500 | WestinNorthShore.com

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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.

A NIGHT TO REMEMBER

WEDDING PACKAGE

Complimentary deluxe parlor suite for the bride and groom on the night of the wedding with amenity
Two complimentary standard guestrooms for parents of the bride and groom on the night of the wedding
Floor length white linens and white napkins
Four votive candles per table
Dance floor
Table numbers and holders
Special guestroom rates and a personalized website for your guests
Complimentary wedding tasting for up to six guests
Private tasting and design consultation for the wedding at Oak Mill Bakery or Baking Institute
Complimentary stay on your 1 year anniversary with breakfast buffet for (2) in Saranello's Restaurant

WEDDING RECEPTION

1 hour cocktail reception with 3 additional hours of familiar bar service
4 butler passed hors d'oeuvres
Champagne toast
Wine service with dinner
Three course dinner includes: choice of soup or salad, main entrée, wedding cake as dessert and tableside coffee service

FAMILIAR BAR

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuervo Traditional Silver Tequila, Dewars White Label, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessey VS
Blue Moon Belgian White, Miller Lite, Corona Extra, Goose Island 312, Goose Island Green Line IPA, Buckler NA
Magnolia Cabernet Sauvignon, Chardonnay, Pinot Grigio, Merlot, Rosé
Assorted mixers, soft drinks, still and sparkling bottled water

PRELUDE TO FOREVER

WEDDING PACKAGE

Complimentary deluxe parlor suite for the bride and groom on the night of the wedding with amenity

*Two complimentary upgraded rooms for parents of the bride and groom on the night of the wedding

Floor length white linens and white napkins

*Chair covers and ties

Four votive candles per table

Dance floor

Table numbers and holders

Special guestroom rates and a personalized website for your guests

Complimentary wedding tasting for up to six guests

Private tasting and design consultation for the wedding at Oak Mill Bakery or Baking Institute

*Complimentary suite on your one-year anniversary with breakfast buffet for (2) in Saranello's Restaurant

WEDDING RECEPTION

*1 hour cocktail reception with 3 additional hours of favorite bar service

4 butler passed hors d'oeuvres

Champagne toast

Wine service with dinner

*Four course dinner includes: soup, salad, main entrée, wedding cake as dessert and tableside coffee service

FAVORITE BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Maker's 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 water

TO THE MOON AND BACK

WEDDING PACKAGE

Complimentary deluxe parlor suite for the bride and groom on the night of the wedding with amenity

Two complimentary upgraded rooms for parents of the bride and groom on the night of the wedding

Floor length white linen and white napkins

*Chiavari chairs

Four votive candles per table

Dance floor

Table numbers and holders

Special guestroom rates and a personalized website for your guests

Complimentary wedding tasting for up to six guests

Private tasting and design consultation for the wedding at Oak Mill Bakery or Baking Institute

*Complimentary suite on your one-year anniversary with dinner for (2) in Saranello's Restaurant

WEDDING RECEPTION

*1 hour cocktail reception with 4 additional hours of appreciated bar service

*5 butler passed hors d'oeuvres

Champagne toast

Wine service with dinner

Four course dinner includes: choices of soup and salad, main entrée, wedding cake as dessert and tableside coffee service

APPRECIATED BAR

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

Assorted mixers, soft drinks, still and sparkling bottled water

Customize your experience with a selection from our Reserve list.

Ask your Service Manager, pricing varies and is by the bottle.

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WEDDING CEREMONY

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

Private event space

Seating

Raised platform

Wired standing microphone

\$1,000 plus tax and service charge

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Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Dinner package pricing is exclusive of 3% event fee, 24.75% service charge, 11% sales tax, and 2.3% of taxable service charge.

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DELICIOUSLY ADAPTABLE

Our culinary experts will prepare a menu that delights your palate as well as your imagination. We are able to create everything from traditional cuisine to vegetarian, and kosher options.

HORS D'OEUVRES

CHILLED

Tomato bruschetta
Tandoori chicken tartlet
Hummus, pita crisp and radish
Seared ahi tuna crisp
Spicy tuna spoon, sriracha aioli
Caprese spoon, balsamic glaze
California roll
Individual shrimp cocktail +4
Salmon nori, wasabi, pickled ginger and soy sauce +3

WARM

Tomato soup shooter with grilled cheese finger
Individual beef wellington, horseradish crema
Moroccan lamb meatball, harissa aioli
Artichoke beignet
Brie cheese and raspberry en croute
Pretzel chicken skewer, sweet chili orange mustard
Petite crab cake, jalapeño tartar sauce +5
Chimichurri lamb chop, pomegranate drizzle +5

BEGIN

SOUP

Fennel and Potato Cream
focaccia crouton, frond garnish, fennel pollen

Butternut Squash Soup
spiced pumpkin seeds

Wild Mushroom Bisque
truffle crème fraîche, mushroom chips, porcini powder

Lobster Bisque
crème fraîche, chopped poached seafood, chive +5

Roasted Corn and Crab Chowder
applewood smoked peppered lardons, spiced popcorn +5

SALAD

Mixed Greens
baby greens, petite tomatoes, kalamata olive, cucumber and pine nuts, buttermilk ranch and balsamic vinaigrette

Baby Spinach
pea shoots, cherry tomato halves, watermelon radish, pickled red onion and feta, cabernet vinaigrette

Roasted Beet Salad
citrus roasted beets, baby kale, arugula and frisee, nasturtium, pistachio crusted goat cheese, citrus vanilla vinaigrette

Caesar Salad
house cured tomatoes, parmesan cheese and garlic crouton with creamy caesar

Farmers Market Greens
baby frisee, scarlet spinach, lola rosa and baby arugula, maytag blue cheese, sun-dried cherries and poached pear +4

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ENHANCEMENTS

Available as additions to your package.

FIRST COURSE

Tuna Tataki 14

multi colored seaweed salad, miso vinaigrette, vegetable noodles

Sugar Cured Duck 16

sweet corn pudding and watercress coulis

Potato Goat Cheese Tart 12

wilted garlic greens and warm beet salad

Assorted Sushi Sampler Plate 14

california roll, spicy tuna roll, tempura shrimp roll and futomaki roll
soy sauce, wasabi, pickled ginger and chop sticks

Garlic Gulf Shrimp 12

creamy smoked cheddar grits, smoked chile oil

Sautéed Lobster Ravioli 15

asparagus tips, tear drop tomato and tarragon cream

INTERMEZZO

Mango Sorbet 5

fresh mint

Raspberry Sorbet 5

fresh berry garnish

“Lemon Drop” Lemon Sorbet 7

sugar rimmed martini glass

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MAINS

Select up to (2) entrées, each to be priced based on per person package. Seasonal options available.

BEEF

Grilled Fillet Mignon

red onion confit, melted leek and honey whipped potato and sauce bordelaise
102 / 114 / 126

Char-Grilled New York Strip

wild mushroom relish, pommes dauphinoise with a burgundy demi-glace
99 / 111 / 123

Grilled Flat Iron Steak Chimichurri

roasted fork tender fingerling potatoes, chimichurri infused demi-glace
99 / 111 / 123

Red Wine Braised Short Ribs

gremolada mashed potatoes, red wine pan reduction
100 / 112 / 124

CHICKEN

Pretzel Crusted Chicken

blistered cherry tomato, buttermilk mashed potatoes, grain mustard demi-glace
92 / 104 / 116

Pepper Bacon Wrapped Chicken Breast

dauphinoise potatoes, field mushroom port wine glaze
92 / 104 / 116

Herb Infused Roast Chicken Chop

garlic whipped potatoes, brandied cherry beurre rouge
89 / 101 / 113

Pistachio Crusted Chicken Breast

caramelized shallot whipped potatoes, port wine demi-glace
92 / 104 / 116

Roasted Garlic Tarragon Chicken Breast

goat cheese potato tart, sauce poivrade, port wine reduction
91 / 103 / 115

Dried Fruit and Red Onion Stuffed Chicken

three potato galette, shallot merlot demi-glace
91 / 103 / 115

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MAINS

Select up to (2) entrées, each to be priced based on per person package. Seasonal options available.

SEAFOOD

House Smoked Atlantic Salmon

sea salt roasted fingerling potatoes, warm gazpacho jus

100 / 112 / 124

Miso Glazed Salmon

wasabi whipped potatoes, wilted chard and kale with a ginger soy beurre blanc

100 / 112 / 124

Pan Roasted Great Lakes White Fish

roasted garlic whipped potato, lemon thyme beurre blanc

96 / 108 / 120

COMBINATION

Petite Fillet of Beef and Oven Roasted Salmon

goat cheese potato tart, rosemary red wine reduction

105 / 117 / 129

Seared Chicken Chop and Herb Crusted Salmon

roasted fingerling potatoes, citrus cherry beurre blanc

98 / 110 / 122

Grilled Fillet Mignon and Chicken Breast

red onion confit, melted leek and honey whipped potato sauce bordelaise

103 / 115 / 127

Grilled New York Steak and Chicken Breast

wild mushroom relish, pommes dauphinoise, burgundy demi-glace

100 / 112 / 124

Red Wine Braised Short Ribs and Chicken Breast

gremolada mashed potatoes, red wine pan reduction

100 / 112 / 124

Char-Grilled New York Steak and Crab Cake

wild mushroom relish, pommes dauphinoise, burgundy demi-glace

105 / 117 / 129

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MAINS

Select up to (2) entrées, each to be priced based on per person package. Seasonal options available.

VEGETARIAN

D = Contains Dairy / GF = Gluten Free / N = Contains Nuts / V = Vegan

Forest Mushroom Risotto - D / GF

porcini essence, truffle oil

89 / 101 / 113

Vegetable Polenta - D / GF / N

creamy polenta, rainbow chard, blistered cherry tomato, roasted cauliflower,
roasted red pepper sauce

89 / 101 / 113

Vegetable Tagine - V / GF

farm fresh vegetables, wilted chard, chickpeas, dried dates and apricot stewed
in a north african curry spice

89 / 101 / 113

Vegetarian Paella - V / G

saffron infused rice with seasonal farm fresh root vegetables, assorted field mushrooms,
artichokes, pea and olives

89 / 101 / 113

Butternut Squash Ravioli - D / N

brown butter sage cream with toasted walnuts and basil pistou

89 / 101 / 113

Grilled Portabello Caps - V / GF

stuffed with wild garlic greens, oven-dried tomatoes, quinoa pilaf with lentils

89 / 101 / 113

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AFTER DINNER

Minimum 50% of final guarantee required.

TREATS

Sweet Delight 18

select five signature items, 3 pieces per person

flourless chocolate tarts

petite lemon meringue pies

dulce de leche cake

assorted french macaroons

fresh fruit tarts

tuxedo truffle mouse cake

mint chocolate torte

petite nutella and caramelized banana tarts

chocolate dipped strawberries

vanilla bean crème brûlée

Chocolate Dipped 18

warm dark and white chocolate fresh whole strawberries, pound cake, rice krispie squares, sliced banana, oreo cookies, marshmallows, pretzel rods, profiteroles

Continental Coffee Station 10

starbucks® coffee and assorted hot tazo® teas

hot chocolate with chocolate shavings, whipped cream, orange zest, cinnamon sticks, rock sugar sticks, lemon wedges

SNACKS

Late Night 15

Select three items

korean bbq meatballs

fried chicken tenders, ranch and blue cheese dipping sauce

tomato, torn basil and fresh mozzarella flat bread

pepperoni and sausage flatbread pizza

beef taquitos, warm nacho cheese and salsa

queso fondito with tri-colored tortilla chips

mini corn dog poppers

spiced roast chicken wings with bbq, sweet and sour, buffalo sauces