

## Weddings at the Congress Plaza Hotel

Dear Bride and Groom,

Congratulations on Your Engagement! We are honored that you are considering our historic Hotel for your special day. Our experienced, dedicated, and caring Wedding Professionals will take you through the planning of your wedding, from your initial visit to choosing the perfect menu. We look forward to meeting with you and creating memories that will last a lifetime.

Best Wishes,  
Management

### SETTING:

Timeless Elegance of the Congress Plaza Hotel's ballrooms will provide you and your guests the perfect setting for your wedding.

- The Gold Room is the perfect place for your ceremony, reception and dinner dance of 150-300 people. The charming ambiance of this room will allow your guests to feel as if they are part of a bygone era.
- The Florentine Room features a gracefully arched ceiling with renaissance style murals, original chandeliers, and exquisite inlay wood paneling. This ballroom accommodates up to 250 for a ceremony and 70-150 guests for plated dinner and dancing.

### OUR WEDDINGS INCLUDE:

On-site wedding consultant to assist you with all the details  
 White glove service by our experienced, professional staff  
 Four Hours of Open Bar  
 Cocktail reception with a selection of hors d'oeuvres  
 Champagne Toast & Wine Service with Entrée Course  
 Four-Course Dinner Menu  
 Custom Designed Wedding Cake  
 Freshly Brewed Coffee & Selection of Teas  
 Complimentary Tasting for Bride and Groom and 2 guests  
 Complimentary Cake Tasting with Bakery  
 Floor Length White Linens and Napkins  
 Gold Chiavari Ballroom Chairs and Dance Floor  
 4 Votive Candles for Guest Tables

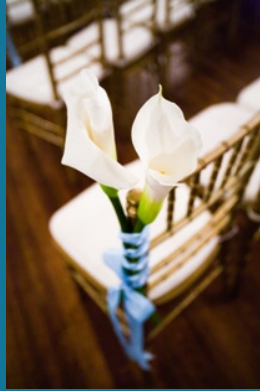
Complimentary suite with Chocolate Covered Strawberries and a bottle of Champagne for the Bride & Groom on the wedding night (50% discount of the rack rate applies for Bridal suite bookings the night before or after the wedding)  
 Complimentary guestroom upgrade to a Lakeview Room or City view Suite for the Parents of the Bride & Groom\* (upgrade effective for up to 3 days total)  
 Complimentary Changing Rooms for Bridal Party\*  
 Complimentary Hospitality Suite with Ceremony\*  
 Special guestroom rate for your wedding guests\*  
 Complimentary Breakfast for Bride & Groom and Parents of the Bride and Groom  
 Special Valet & Self-Parking Rates

Private function space available for a ceremony, rehearsal dinner, post-wedding breakfast or brunch

\*based on availability

Photography by Metropolitan Imageworks  
www.metimages.com

Prices subject to 21% Service Charge & 10.75% Sales Tax  
(Prices, Service Charge, & Taxes are subject to change without notice)



## *A Moment in Time Package*

### *Bar Service*

4 Hours of Open Premium Bar

### *Hors d'Oeuvres*

Choice of Four Hors d'Oeuvres Served Butler Style

#### **COLD**

Crostini w/ Assorted Spreads  
Cherry Peppers w/ Herb Cream Cheese  
Goat Cheese & Walnut Lollipop  
Mini Crab Profiterole  
Lox Mini Spoon

#### **HOT**

Mini Deep Dish Pizzas  
Chicken Potsticker  
BBQ Meatballs  
Coconut Shrimp  
Mini Cheese Empanada  
Pepperjack Bites

### *Soup*

Tomato Basil with Parmesan Crouton  
Corn Chowder Soup Topped with Bacon  
Creamy Asparagus

### *Salad*

Roasted Caesar Salad, w/ Roasted Red Peppers, Croutons, Shaved Parmesan  
Mixed Greens, Cucumbers, Cherry Tomatoes & Carrots

**Dressings:** Caesar, Dijon Balsamic, Piquant Ranch, Champagne Vinaigrette

### *Entrées \**

All Entrées served with Chef's seasonal vegetables

#### **VEGAN & GLUTEN FREE**

Gluten Free Penne Pasta with Roasted  
Vegetables & a Garlic White Wine Broth

#### **CHICKEN**

Chicken Breast Stuffed with Spinach &  
Feta Cheese, Served with Garlic Mashed  
Potatoes and Béchamel Sauce

#### **CHICKEN**

Airline Chicken Breast Stuffed with  
Cremini Mushrooms & Boursin Cheese,  
Served with Dauphinoise Potatoes & Pesto  
Cream sauce

#### **FISH**

Shrimp Crusted Salmon with a Lobster  
Sauce, Served with Golden Raisin & Dried  
Cranberry Rice

#### **PORK**

Five Spiced, Frenched, Pork Rib Chops  
with Caramelized Onion Chutney and  
Orange Merlot Demiglaze, Served with  
Dried Cherry & Cranberry Risotto

#### **BEEF**

Tender Sliced Flat Iron Steak with a  
Brandy Truffle Bordelaise, Served with  
Herbed Gratin Dauphinoise Potatoes

### *Dessert*

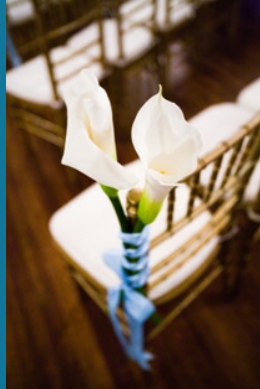
Custom Wedding Cake

**\$105.00 PER PERSON**

\* For duets please pick 2 entrees from the list – add \$10.00 per person

\* For split menu – add \$7.00 per person

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## *A Night to Remember Package*

### *Bar Service*

4 Hours of Open Premium Bar

### *Hors d'Oeuvres*

Choice of Four Hors d'Oeuvres Served Butler Style

#### **COLD**

Salmon Mousse & Sesame Seed Lollipop  
Smoked Salmon with Dill Cream Cheese  
Cucumber Cups filled with Pear Mousse  
Beef & Fig Crostini with Mascarpone  
Cranberry Pinwheels with Feta & Cream Cheese

#### **HOT**

Spanakopita  
Vegetable Samosa  
Curried Chicken Satay  
Bacon Wrapped Prawns  
Beef Tenderloin Brochette  
Chicken Pistachio Croquette

#### **HOT**

Brie & Raspberry En Croute  
Mini Beef Wellington  
Miniature Crab Cakes  
Parmesan Stuffed Artichoke Hearts  
Wild Mushroom Beggar's Purse

### *Soup*

Potato Leek  
Cream of Porcini Mushroom  
Italian Wedding  
Roasted Red Pepper

### *Salad*

Mesclun Greens, Cabernet Poached Pear, Herb Boursin Cheese and Crunchy Walnuts  
Wedge of Iceberg Lettuce, Topped with Brunoise Vegetables, Bacon Crumbles, Bleu Cheese and Bleu Cheese Dressing

**Dressings:** Dijon Balsamic, Champagne or Raspberry Vinaigrette

### *Entrées \**

All Entrées served with Chef's seasonal vegetables

#### **VEGETARIAN**

Spinach & Roasted Tomato Tian, Lentils & Roasted Vegetables with Tomato Coulis

#### **CHICKEN**

Chicken Breast Stuffed with Golden Onions & Fontina Cheese with a Spicy Green Curry Sauce, Served with Fragrant Saffron Rice

#### **CHICKEN**

Coq au Vin-White & Dark Chicken Braised in Red Wine with Pearl Onions, Applewood Smoked Bacon & Mushrooms, Served with Pomme de William Potatoes

#### **FISH**

Sautéed Filet of Atlantic Striped Seabass with a Red Curry Sauce, Served with Scented Saffron Rice

#### **BEEF**

Braised Short Ribs with Parisian Root Vegetable au Jus, Served with Pomme de William Potatoes

#### **BEEF**

NY Strip with Herbed Maitre d'Hotel Butter served with au Gratin Potatoes

### *Dessert*

Custom Wedding Cake

**\$119.00 PER PERSON**

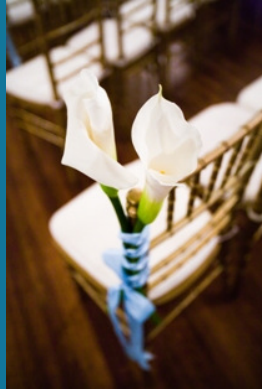
\* For duets please pick 2 entrees from the list – add \$15.00 per person

\* For split menu – add \$10.00 per person

Menu items in this package can be substituted for related items from the Moment in Time Package.

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## *An Elegant Affair Package*

### *Bar Service*

4 Hours of Open Deluxe Bar

### *Hors d'Oeuvres*

Choice of Five Hors d'Oeuvres Served Butler Style

#### **COLD**

Asparagus in Prosciutto w/ Lemon Oil  
Brie Cheese and Green Apple Canapé  
Figs wrapped in Prosciutto  
Eggplant Tapioca on Pita Chips  
Jumbo Lump Crab Meat, Caviar & Avocado Spoon  
Cheese & Tobiko Caviar on Cucumber

#### **HOT**

Bacon Wrapped Scallops  
Beef Tenderloin Brochette  
Brie & Raspberry En Crouete  
Chicken Cordon Bleu Bites  
Chicken Liver Mousse with Tobiko Caviar on Radish  
Crab Stuffed Mushrooms

#### **HOT**

Coq au Vin Puff Pastry  
Miniature Crab Cakes  
Parmesan Stuffed Artichoke Hearts  
Pear & Brie Phyllo Pouches  
Bacon Wrapped Chorizo Filled Dates  
Ratatouille Filled Polenta Cup

### *Soup*

Lobster Bisque  
New England Clam Chowder  
Split Green Pea  
Ham & Lentil

### *Salad*

Roasted Asparagus w/ Gruyere & Paprika on a Bed of Hydro Bibb Lettuce, Figs, Roma Tomato, Fresh Basil. Drizzled with a Balsamic Reduction  
Gourmet Salad of Boston, Radicchio, Red Oak and Tomato

**Dressings:** Dijon Balsamic, Champagne or Raspberry Vinaigrette

### *Entrées\**

All Entrées served with Chef's seasonal vegetables

#### **VEGETARIAN**

Grilled Polenta & Goat Cheese Napoleon, Vegetables & Roasted Red Pepper Sauce

#### **CHICKEN**

Chicken Breast Stuffed with Bok Choy, Shitake Mushrooms & Feta Cheese, and a Coconut Sauce, Served with Wild Rice

#### **CHICKEN**

Airline Breast of Chicken Smothered with Guinea Hen Mousse & a Red Currant Sauce, Served w/ Garlic Mashed Potatoes

#### **FISH**

Salmon Mousseline Crusted Halibut in a Citrus Butter Sauce, Served with Spinach Potatoes Terrine

#### **BEEF**

Blue Cheese Crusted Tenderloin of Beef with a Truffle Bordelaise, Served with Dauphinoise Potato

#### **LAMB**

Grilled Double Lamb Chops with a Basil & Dried Tomatoes Sauce, Served with Ricotta Gnocchi

### *Dessert*

Custom Wedding Cake

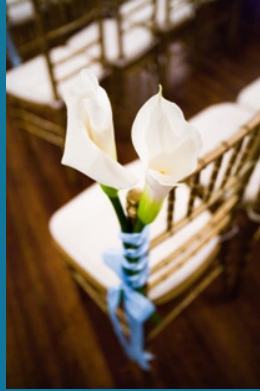
**\$134.00 PER PERSON**

\* For duets please pick 2 entrees from the list – add \$15.00 per person

\* For split menu – add \$10.00 per person

Menu items in this package can be substituted for related items from the Moment in Time Package and A Night to Remember Package.

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## Children's Menu

Up to Age Twelve, includes Unlimited Soft Drinks and Wedding Cake

Fruit Cocktail, Dinosaur Shaped Chicken Fingers,  
French Fries, Macaroni & Cheese Pouches.

**\$35.00**

Mixed Greens, Cucumbers, Tomatoes & Carrots Salad  
Grilled Chicken Strips, Mashed Potatoes, Broccoli & Carrots

**\$40.00**

## Enhancements

All items priced per guest

### PLATED APPETIZERS

Crab Cake with Mango Avocado Relish  
**\$13.50**

Shrimp Cocktail  
**\$12.50**

Cremini Mushroom Risotto w/ Asparagus  
Basil, & Parmesan, Drizzled w/ Truffle Oil  
**\$9.95**

Tuna Tartare with Asian Pear, Avocado &  
Lotus Root  
**\$11.95**

Tomato & Mozzarella Napoleon with Basil  
Oil & Balsamic Reduction  
**\$8.50**

King Crab with Pickled Beet Root, Caviar,  
Spicy Japanese Mayo  
**\$14.95**

### INTERMEZZO

Sorbet: Champagne, Raspberry, Lemon  
**\$4.50**

### DESSERTS

Sweet Table  
Five Assorted Mini pastries, Chocolate  
Covered Strawberries and Fresh Fruit  
Display  
**\$18.50**

Fresh Fruit Skewers  
**\$4.50**  
Sorbet or Gelato (Flavor List Available)  
**\$4.50**

Chocolate Fountain  
Strawberry Display, Marshmallows,  
Pretzel Rods, Cake Chunks  
**\$16.50**

## Late Night Snacks

Each item requires a minimum of 25 pieces

### MINI SANDWICHES (served with condiments)

Mini Burgers, Mini Cheeseburgers  
Mini Reuben Sandwiches  
**\$4.50**

Mini Chicago-Style Italian Beef  
Sandwiches

Mini Cold Sandwiches (Chef's Variety)  
Mini Pulled Pork Sandwiches

### SAVORY CONES

Steak Fries Served with Cheese Sauce and  
other dipping condiments  
**\$3.50**

Stout Ale Battered Onion Rings Served  
with Dipping Sauces  
**\$4.50**

Four Beer Battered Mozzarella Cheese  
Sticks with Marinara Sauce  
**\$5.50**

### OTHER GREAT ITEMS

Mini Quesadilla: choice of 2: Cheese, Chicken, or Steak. Served with salsa, sour cream,  
guacamole, and jalapeños  
**\$5.50**

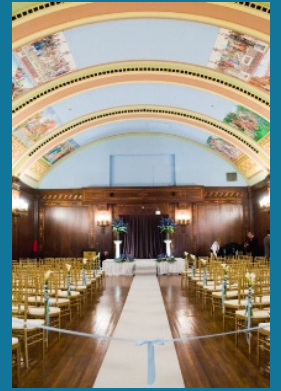
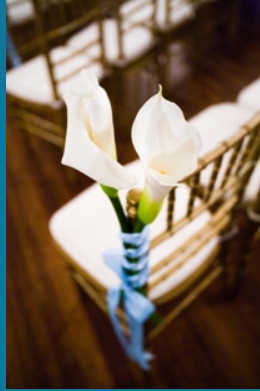
Cheddar & Bacon Potato Skins Served  
with sour cream and chives  
**\$2.50**

Sausage or Pepperoni Pizza Puffs  
**\$3.00**

Decorated Cupcakes  
**\$3.50**

Assorted Ice Cream Novelties  
**\$3.50**

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## Late Night Snacks (continued)

### STATIONS

Burgers 'n' Fries : Mini Burgers and Cheeseburgers with Fries, served with cheese dipping sauce  
**\$11.00 per person**

Wing Bar: Deep Fried Wings served with choice of 4 sauces: Hot, Mild, BBQ, Plum Wasabi, Garlic Parmesan, Raspberry Chipotle, Teriyaki, Sweet and Sour Sesame, accompanied by Ranch or Blue Cheese dressing and celery sticks  
**\$10.00 per person**

Macaroni and Cheese Bar: Mac and Cheese served with a variety of mix-ins  
**\$13.00 per person**

Nacho Bar: Served with tortilla chips, cheese sauce, seasoned ground beef, refried beans, shredded lettuce, diced tomato, green onion, guacamole, sour cream, jalapeños, olives, and salsa.  
**\$9.50 per person**

## Beverages

Package Bar prices are per person, bartender fees are included

### PREMIUM BRANDS (Included)

#### Spirits

Svedka Vodka, Beefeater Gin, Jim Beam, Dewar's Scotch, Seagram Seven, Bacardi, Christian Brothers, Amaretto, Peach Schnapps, Jose Cuervo

#### Wine

Night Harvest Shiraz and Cabernet  
 Night Harvest Chardonnay and Sauvignon Blanc

#### Beer

Budweiser, Miller Lite

#### Soft Beverages

Soft Drinks, Water, Juice

### ADDITIONAL HOUR

Premium  
**\$8.00**

### DELUXE BRANDS - UPGRADE

#### Spirits

Absolut Vodka, Tanqueray Gin, Chivas Regal, Jack Daniels, Cuervo Gold, Captain Morgan Rum, Crown Royal, Amaretto, Peach Schnapps

#### Wine

Night Harvest Shiraz and Cabernet  
 Night Harvest Chardonnay and Sauvignon Blanc

#### Beer

Budweiser, Miller Lite, Heineken, Amstel Light

#### Soft Beverages

Soft Drinks, Water, Juice  
**\$ 10.00 per guest**

Deluxe  
**\$10.00**

### TOP-SHELF BRANDS - UPGRADE

#### Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Johnny Walker Red, Patron, Captain Morgan Rum, Disaronno Amaretto

#### Wine

Night Harvest Shiraz and Cabernet  
 Night Harvest Chardonnay and Sauvignon Blanc

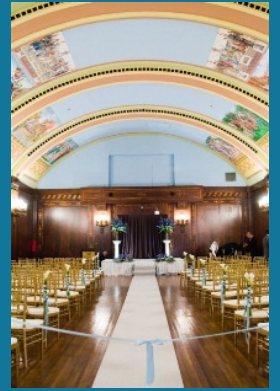
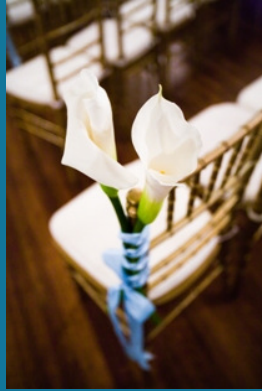
#### Beer

Budweiser, Miller Lite, Heineken, Amstel Light & Samuel Adams

#### Soft Beverages

Soft Drinks, Water, Juice  
**\$ 15.00 per guest**

Top-Shelf  
**\$15.00**



## *Policies*

### DEPOSITS & PAYMENTS

Deposit of \$4,000 is required at the time of booking. This deposit is non-refundable. Two months prior to the wedding, 50% of the anticipated cost is due. The final estimated payment is due no later than 30 days before your wedding.

### FINAL GUARANTEE

A final confirmation or "guarantee" of attendance is required by 12 Noon, three (3) business days prior to your wedding. This guarantee may not be reduced after this time, but can be increased depending upon availability.

### CANCELLATIONS

Should it become necessary for you to cancel your function, any & all advance deposits will not be refunded. Deposits may be applied towards a new function at the sole discretion of the Hotel & is not guaranteed.

- 120 to 60 days prior to the function, Host shall pay 25% of Hotel's projected bill
- 59 to 29 days prior to the function, Host shall pay 50% of Hotel's projected bill
- 28 days prior to the function, Host shall pay 100% of Hotel's projected bill

### WEDDING CEREMONY

You have an option of having a Wedding Ceremony on site. Ceremony fee is determined on banquet hall size. The fee includes: Wedding Ceremony set-up (stage, golden Chiavari ballroom chairs, podium), electrical, microphones & site teardown.

- Gold Room, Great Hall (accommodates up to 350 guests)- \$2,500 or \$4.00 per guests if Ceremony time is before 3:00pm
- Florentine Room (accommodates up to 250 guests)- \$1,500

### GUEST ROOMS

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale 30 days prior to your arrival. Please have your guests call our reservation department directly to reserve a sleeping room before the release date.

### PARKING

The parking garage is owned & operated by Park One. Their fees are posted & subject to change. We can, however, offer your guests discounted parking rates, which are available the night of your wedding. Any guests staying at the Hotel would also have "in & out" privileges with Self Park.

### COAT CHECK

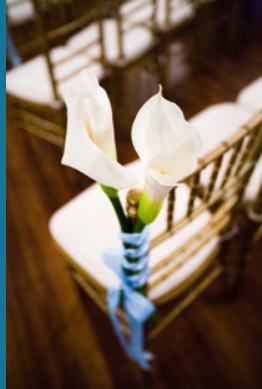
The Congress Plaza Hotel can arrange for coat room services for your wedding at applicable current rates. Please contact your Wedding Specialist for details.

### REHEARSAL DINNERS, SHOWERS, & POST NUPTIAL BRUNCH PACKAGES

Your Wedding Specialist can offer you additional discounts for your Rehearsal Dinner, Bridal Shower, or Post Nuptial Brunch or Breakfast.

### SPECIAL REQUESTS

Every wedding is special to the Congress Plaza Hotel. We would be honored to custom create a menu to fit your special needs. Let your Wedding Specialist know of any other services you need to make your day a complete success.



## Preferred Vendors

### ENTERTAINMENT

Ron Harris Music Group  
(312)280-1983  
www.ronharris-music.com

The Music Factory  
(888)336-1040  
www.tmfajs.com

That's Entertainment!  
(708) 457-1900  
www.thatstertainmentinc.com

Penny Currier – Harpist  
(312) 280-7558  
www.pennycurrier.com

### FLOWERS, DÉCOR, PARTY RENTALS

Meetinghouse Companies  
(630) 941-0600  
www.meetinghouse.com

The Wishing Well Florist  
(312) 455-9474  
www.thewishingwellflorist.com

Scarlet Petal  
(773) 425-8215  
www.scarletpetal.com

BBJ Linen  
(847)933-5212  
www.bbjslinen.com

### HAIR/MAKE-UP

Prette Bridal Hair & Makeup  
(773) 517-8622  
www.salonprette.com

Nancy Vela Hair & Make-Up  
(773) 450-8733  
www.nancyvela.com

### INVITATIONS

Cookie Cards  
(847) 501-0778  
www.mycookiecards.com

Invitations Etc.  
(630) 859-8809  
www.invetc.com

Invitations by Gina  
(630) 525-1100  
www.invitationsbygina.com

### TRANSPORTATION

Safe Limousine Co.  
(773) 227-6903

Royalty Linousines, Inc.  
(708) 229-2944  
www.royalty-limo.com

De Ja Vu / Vintage Ride  
(708) 229-8742  
www.vintageride.com

### PHOTOGRAPHERS, VIDEOGRAPHERS

Metropolitan Imageworks  
(630) 369-4681  
www.metimages.com

Allure Photo  
(773) 936-2771  
www.allure-photo.com

Duron Studio Photography  
(847) 329-1099  
www.duronstudio.com

Fig Media  
(773) 338-1334  
www.figgy.net

### OFFICIANTS

AA Wedding Ministries  
Rev. John F. Moriarty  
847-606-1260

"I Do" Weddings, Ltd  
630-628-3500  
www.idoweddings.tv

### UNIQUE IDEAS

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www.lafleurchocolat.com

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www.photoboothexpress.com