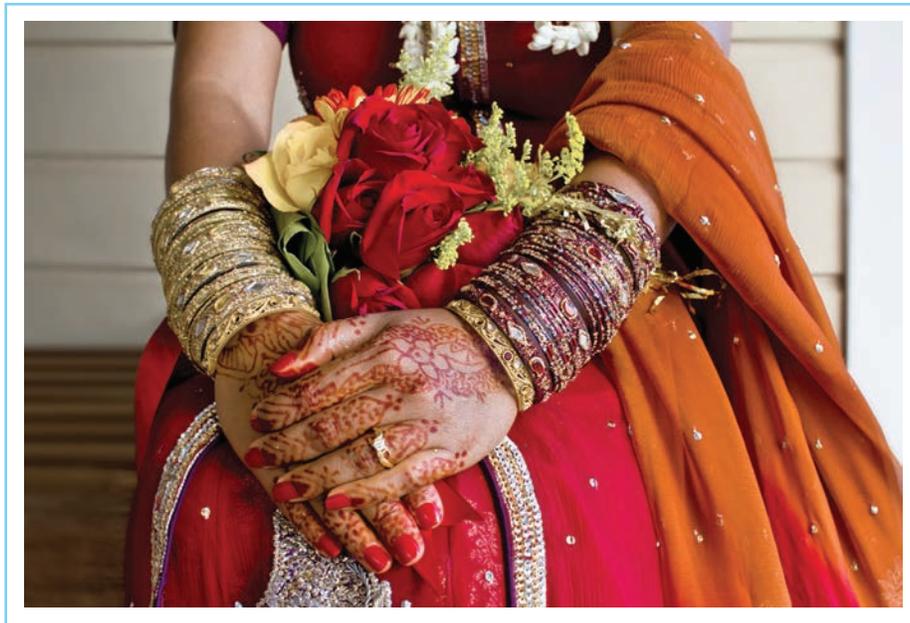


Your Wedding



Congratulations

Thank you for considering the Sheraton Grand Chicago for your special day! Enclosed you will find our wedding package. Our Wedding Specialists will work closely with you to ensure an unforgettable event!

Our wedding package is complete with everything you need to create the wedding of your dreams. We are happy to customize a proposal to fit your preference if there are items that you would like to add or remove. We at the Sheraton Grand Chicago look forward to being a part of your big day!

[Contact Our Wedding Specialist at 312-329-7001](tel:312-329-7001)

Information



Food and Beverage Minimum

The hotel requires a minimum food and beverage guarantee for the ballroom space needed to accommodate your reception. Guest rooms, room rental, service charges, sales tax, audio/visual, labor charges, and other miscellaneous charges do not contribute to the minimum food and beverage guarantee. In the event that the actual food and beverage amount falls short of the contracted minimum food and beverage guarantee, room rental will be assessed. A 25% service charge and 11.5% city and state tax will be applied to all food and beverage items

Ceremony

The Sheraton Grand Chicago will be honored to host your wedding ceremony. A ceremony set up fee of \$2,500 will apply

Deposits

The hotel requires a non-refundable deposit of \$5,000 at the time of booking. Thirty (30) days prior to the wedding, an additional payment of 50% of your estimated total charges is required. The remaining balance is due ten (10) days prior to the event. Payments can be submitted via credit card, cashier's check or money order

Guarantee

The catering department must be notified no later than 12:00 noon, 72 business hours prior to your function, of the exact number of guests scheduled to attend. This number shall constitute a guarantee not subject to reduction and charges will be made accordingly

Information



Guest Room Accommodations

Discounted room accommodations for your wedding guests can be arranged. The discounted rates are subject to availability

Coat Check

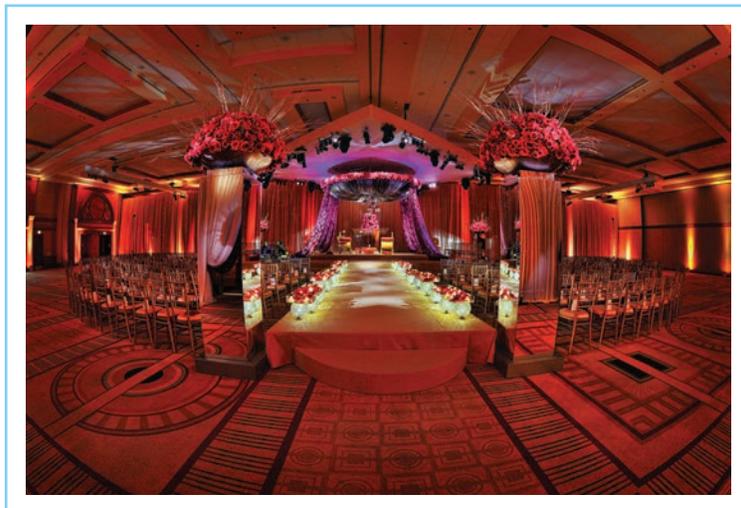
Coat check can be arranged on cash or hosted basis at a rate of \$2 per item with a \$125 charge per attendant

Parking

The hotel offers a discounted valet parking rate of \$34 and self parking rate of \$32 per vehicle for guests attending the wedding. Discounted rate is based upon availability. The discounted rate is valid only at the Sheraton Grand Chicago parking garage. Rate does not apply to any other nearby parking garages. Discounted rate does not include in and out privileges

Audio Visual Equipment and Electrical Needs

Electricity and additional audio visual equipment for your entertainment must be arranged with the hotel. Please consult the catering department for charges



Enjoy



- Private menu and cake tasting for four guests
- Starwood Preferred Planner Points
- Personalized service with wedding specialist
- Parents of the bride and groom receive club upgrade at room block rate, based on availability
- Two changing rooms for attendants on the day of the event
- Preferred sleeping room rate for wedding guests
- One complimentary wireless microphone
- Complimentary spotlight of wedding cake
- Four hours of open bar service, upgraded selections
- Champagne toast
- Wine service with dinner
- Catered appetizers for cocktail hour, buffet or passed
- Catered dinner, family style, buffet or plated
- Wedding cake, choice of flavor, filling and icing
- Viennese sweet table with gourmet coffee station and herbal tea
- Floor length linen and napkins with color of your choice
- White imperial striped chair covers
- China show plates with three votive candles per table

Buffet Style Dinner 145

Family Style Dinner 155

Wedding packages exclude tax and gratuity/service charge

Menu Selections



Lunch

40 Per Person

Buffet Style

4 Vegetarian Selections
Choice of Rice and Naan
Salad and Accompaniments
Indian Tea, Lemonade and Iced Tea

Lunch Enhancements

5 Per Person, Each

Fresh Made Juices: Ginger Peach, Watermelon and Cucumber Mint
Traditional Indian Sweets

Cocktail Hour

Buffet and Butler Passed

Four to Six Appetizers
Additional Charge for Lamb or Shrimp

Dinner

Buffet or Family Style

Choice of Four Entrees: Chicken or Vegetarian
Choice of Rice
Naan, Papadum, Raita, Salad, Pickles (Achar), Chutneys (Mint and Tamarind)
Choice of Two Desserts

Choice of Catering by India House, Indian Garden or Gaylord

Beverages



Bar Service

Premium Brand Selections

Spirits

Absolut, Bombay Sapphire, Jose Cuervo Gold, Johnnie Walker Black Label, Jack Daniel's, Crown Royal, Hennessey V.S.O.P.

Beer

Domestic, Imported and Micro-Brew

Wine

Upgraded selection of red and white wines: – Silverado Napa Chardonnay, Jordon Russian River Chardonnay, Caymus Conundrum Sauvignon Blanc, Simi Alexander Valley Cabernet Sauvignon, Grgich Hills Napa Cabernet Sauvignon and Emeritus Russian River Pinot Noir

Additional Hour of Premium Brand Open Bar Service, \$8 per Guest

Bar Enhancements

\$6 per Guest or \$9 per Drink

Cordials

Amaretto Di Sarrano, Kahula, Sambucca Romana, Frangelico, Jameson's Irish Whiskey, Bailey's Irish Cream, Remy V.S.O.P., Grand Marnier, Drambuie, B&B, Hennessey VS, Courvoisier V.S.O.P.

Beverages



Bar Enhancements

Based on Consumption, \$8 per Drink

Martini Bar

Please select three of the following: Apple Pucker, Chocolate, Blue Sapphire, Cosmopolitan, Dirty, Cinnamon Firecracker, Lemon Drop, or French



Reception

Enhancements



Mediterranean Style Vegetables

9 Per Person

Grilled seasonal vegetables with accompaniments and assorted sauces

Imported and Domestic Cheeses

16 Per Person

An assortment of imported cheeses with complimentary condiments and cheese fondue served with crostini, lavosh and assorted house made crackers

Shogun Sushi Station

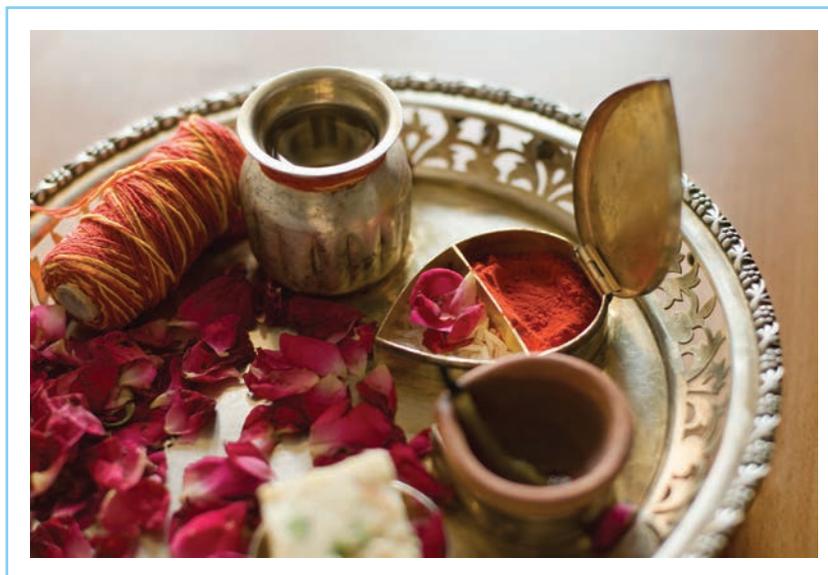
30 Per Person

Four pieces per person: Rainbow rolls, California rolls, Vegetarian rolls, Spicy tuna rolls, Nigiri (tuna, salmon and eel) or sashimi. Served with shoyu, wasabi and pickled ginger, all prepared by an authentic Sushi Chef

Seafood Bar

32 Per Person

Four pieces per person: Snow crab, seasonal oysters, clams, shrimp and scallop ceviche with cocktail sauce, mignonette sauce and condiments



Dessert



Plated Desserts

8 Per Person

Cappuccino cheesecake with cinnamon cream, Six layer chocolate decadence with raspberry coulis and vanilla bean sauce, Grand marnier crème brulee with fresh berries, Crunchy praline and dark chocolate obsession with frangelico cream, Key lime tarts with sauce anglaise and strawberry coulis, Apple and pear strudel with giner ice cream and bacardi gold cream, or Basked Alaska with warm brandied bing cherries

Sweet Table (Included in Package)

An assortment of miniature French & Viennese pastries, fruit in the ripe, sliced luscious melons, tropical pineapple, bunches of California seedless grapes and sweet strawberries, gourmet coffee station

Chocolate Fountain (Minimum of 150 Guests)

19 Per Person

Dark, white or milk chocolate served with mini lollipops, pretzel rods, biscotti, shortbread bars, angel food cake cubes, glazed apricots, jumbo marshmallows, pineapple chunks, fresh strawberries, honeydew and cantaloupe cubes, gourmet coffee station to include freshly brewed Starbucks coffee and herbal teas accompanied by whipped cream, rock candy, shaved chocolate, cinnamon sticks and orange zest

Morning After



Brunch

\$47 per person

Scrambled eggs, three pepper bacon, maple sausage, breakfast potatoes, breakfast pastries and bagels, sweet butter and fruit preserves, flavored cream cheese, sliced fruit, freshly brewed coffee, selection of hot tea, chilled fruit juices, regular and skim milk

Brunch Enhancements

Based on per person

Omelete Station

12

Diced smoked ham, cheddar and swiss cheese, chives, sliced mushroom, sausage, bell peppers and onions. \$200 chef attendant fee

Lox and Bagels

12

Smoked salmon, capers, onions, sliced tomatoes, assorted bagels and cream cheese

Belgium Waffles and Pancakes

10

Waffles and pancakes complete with fresh fruits, nuts, chocolate chips and whipped cream. \$200 chef attendant fee

Brioche French Toast

10

Cinnamon french toast with whipped pecan butter drizzled with warm maple syrup