

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)

Sheraton Grand Chicago



Parking

As a part of our wedding package, discounted Valet parking is available at a rate of \$35 for event parking and \$67 overnight. The Sheraton Grand Chicago is happy to customize a private valet entrance for an additional fee. Parking charges may be added to the master account if desired.

Guest Count

Final Guarantee of attendance is due three business days prior to the event. At that point, it is possible to increase the guest count, but not reduce the number below your final guarantees. If guests exceed the guarantee, appropriate charges will be incurred. Wedding party must guarantee at least 80% of contract numbers.

Ceremony

The Sheraton Grand Chicago is happy to offer ceremony space in our Sheraton Chicago Ballroom. The ceremony set up fee is \$2,500.

Service Charge and Sales Tax

All food and beverage and set up fees are subject to a 25% taxable service charge and 11.5% sales tax.

Menu Tasting

Customized three or four course menus can be designed for your special day to suit your desires. Should you decide to offer more than one entrée choice to your guests ahead of time, the highest priced entrée will be charged. Children's Menus are \$30 per child, which includes beverage service and cake. Menu tastings are complimentary for you, your fiancé, and two (2) other guests. Additional guests will be at a price of \$140, per guest. All pricing is subject to appropriate tax and service charge.

Starwood Preferred Guest

Host your wedding at the Sheraton Grand Chicago and earn bonus Starpoints® toward free honeymoon nights. Starpoints will be awarded once you sign your contract, so you can use them right away. Apply your Starpoints toward free honeymoon nights or more at hotels and resorts in Hawaii, Paris, Bora Bora and more. Bridal couple earns one Starpoint for every \$1 contracted of room rental and food & beverage costs. Membership in the Starwood Preferred Guest® program is required to receive Starpoints. Join for free at SPG.com.

Preferred Vendors

Wedding Consultants

Clementine Custom Events, www.clementinecustomevents.com – 773.961.8335

Oliveaire Artisan Events and Meetings, www.oliveaire.com – 847.885.3200

Photographers

Fig Media, www.figmediainc.com – 773.466.8800

WASIO Photography, www.wasiophotography.com – 773.510.4474

Florists

HMR Designs, www.hmrdesigns.com – 773.782.0800

Stems, www.stemschicago.com – 312.243.4470

Music

Toast & Jam, www.toastandjamdjs.com – 773.687.8833

Fig Media, www.figmediainc.com – 773.466.8800

Connexion Band, www.connexionband.com – 708.403.8488

Cagen Orchestra, www.cagenmusic.com – 847-559-0900

Makeup / Hair Artists

Style Onsite, www.styleonsite.com – 847-791-4049

Fine Makeup Art & Associates, www.finemakeupart.com – 847.847.8972

Limousine Services

Windy City Limo, www.windycitylimos.com – 312.972.3271

Altman Hines, www.altmanhines.com – 773.772.7004

Wedding Package



- Private menu and cake tasting for four guests
- Complimentary Presidential Suite for couple, based on availability
- Champagne amenity for couple's suite
- Complimentary breakfast for the Couple in LB Bistro & Pâtisserie
- 10% discount on rehearsal dinner or morning after brunch
- Starwood Preferred Planner Points
- Personalized service with a Wedding Specialist
- Complimentary spotlight of wedding cake
- Four hours of bar service, name brand selection
- Champagne toast
- Wine service with dinner
- Personalized martini for cocktail hour
- Four passed hors d'oeuvres
- Three course dinner including wedding cake
- Choice of black or white floor length linen (upgraded linen available for additional charge)



Cocktail Hour



Butler Passed Canapés

Select Four

Cold

California Rolls with Wasabi Soy Sauce • Mediterranean Style Assorted Bruschetta
Peekytoe Crab Salad, Spiced Wonton • Prosciutto, Watermelon, Feta Basil Skewers
Miso Glazed Yellow Fin, Wakami Salad, Tobiko Chili Sauce • Seared Beef Tenderloin,
Garlic, Crostini, Horseradish, Crispy Shallots • Tomato Caprese, Sundried Tomato
Vinaigrette, Parmesan Crostini, Micro Arugula • Beet and Goat Cheese Napoleon on
Chinese Spoon • Belgian Endive Cups with Roasted Pepper Whipped Goat Cheese and
Cushed Pine Nuts • Hand Rolled Vietnamese Spring Rolls with Plum Sauce • Mini New
England Lobster Rolls • Chicken Waldorf Salad with Toasted Pecans on Tarragon Crostini

Hot

Coconut Chicken Skewers • Pear and Brie Baked in Phyllo • Braised Short Rib, Pickled
Beet and Horseradish, Puff Pastry Bouchee • Truffled Risotto, Manchego Cheese, Smoked
Tomato Sauce • Miniature Beef Wellington, Choron Sauce • Parmesan Artichoke Hearts,
Roasted Tomato Butter • Bacon Wrapped Dates • Butter Pecan Shrimp with Maple Aioli
Mini Beef and Veg Souvlaki with Tzatziki • Crispy Vegetable Rolls with Sweet Chili Garlic
Maryland Lump Crab cakes with Chipotle Aioli • Sauteed Lamb Lollipops, Mint Yogurt
Sauce (Add \$1.50 Per Piece)

Cocktail Hour

Enhancements



Displays

Imported and Domestic Cheeses

12 per person

An assortment of imported cheeses with complimentary condiments and cheese fondue. Served with crostini, lavosh and crackers.

Garden Vegetable Crudites

10 per person

Seasonal fresh vegetables with herbed ranch dipping sauce.

Shogun Sushi Station

24 per person / 300 Chef Fee

Rainbow rolls, California Rolls, Vegetarian rolls, Spicy tuna rolls, Nigiri sushi or Sashimi. Served with shoyu, wasabi and pickled ginger, all prepared by an authentic Sushi Chef.

Sautee Station

24 per person / 200 Chef Fee

Baby lamb chops served with mint sauce and rosemary butter, beef medallions served with peppercorn sauce and grain mustard dip, brandy glazed shrimp with garlic butter.

Raw Bar

28 per person

King crab, seasonal oysters, clams, shrimp and scallop ceviche with cocktail sauce.

Minimum Enhancement Order of 75% of Final Guarantee

Dinner



First Course

Select One

Soup

Forrest Mushroom Bisque, White Truffle Essence, Parmesan Crouton

Smoked Tomato Bisque, Garlic Toast, Prosciutto Chip, Basil

Lobster Bisque, Roasted Corn, Sauteed Lobster

Corn and Shrimp Chowder, Pepper Relish

Carrot and Ginger Soup (Vegan)

Celery Root and Potato Soup with Bacon

Salad

Hearts of Romaine, Herbed Focaccia Croutons, Parmigiano-Reggiano Tuille, Roasted Pear Tomato and Caesar Dressing

Field Greens, Frisee, Shiraz-Poached Pear, Spice Walnuts, Maytag Blue Cheese, Vanilla Vinaigrette

Arugula, Haricot Vert, Grapefruit and Orange Segments, Balsamic Vinaigrette

Mache, Granny Smith Apple, Spiced Pumpkin Seeds, Crispy Sweet Potato, Maple Cinnamon Vinaigrette

Roasted Asparagus Salad, Wild Arugula, Figs, Agave Glazed Cantaloupe, Bibb Lettuce Cup, Bleu Cheese

Balsamic Vinaigrette

Grilled Vegetable Napoleon and Baby Gem Lettuce Salad, Mesculin Greens, Heirloom Tomato, Mozzarella,

Brioche Crisp, Sundried Tomato Vinaigrette

Additional Course Can be Added for \$10 Per Person

Dinner

Enhancements



Plated Appetizer

Add an appetizer course to dinner for an additional \$10 per person

Asparagus Truffle Risotto Cake, Crispy Mushroom, Watercress Puree

Braised Short Rib, Foie Gras, Parsnip Puree, Beet Reduction

Peekytoe Crab Cake, Fennel Cucumber Slaw, Piquillo Pepper Sauce

Lobster and Rock Shrimp Hash, Wilted Chickory, Sweet Pea Puree

Chili Rubbed Duck, Goat Cheese Grits, Bright Lights Char, Young Ginger Carrot Sauce

Intermezzo

Add for an additional \$5 per person to cleanse your palate before dinner

Lemon Spice Sorbet

Sweet Pear and Lime Sorbet

Gin Sorbet

Champagne Sorbet

Calamansi Lime Granite with Agave, Micro Cilantro and Sea Salt



Dinner



Air

Lemon Grass, Ginger Airline Chicken Breast, Forbidden Black Rice, Soy Grilled Bok Choy, Spicy Carrot Cake **140**
Roasted Chicken Breast, Herb Risotto Cake, Bright Lights Swiss Chard Baby Vegetables, Yellow Pepper Sauce **140**
Grilled Espelette Rubbed Chicken, Yukon Gold Potato, Truffle Stewed Tomato, Sweet Garlic Sauce **140**
Mesquite Grilled Chicken Breast, Purple Potato Puree, Baby Vegetables, Smoke Tomato Demi **140**
Thyme Roasted Chicken Breast, Fingerling Potato Lyonnaise, Sautéed Swiss Chard, Baby Zucchini and Patty Pans, Herb Chicken Jus **140**

Sea

Grilled Norwegian Salmon, Mashed Peruvian Potato, Asparagus, Ginger Demi Sauce, Cucumber and Seaweed **145**
Roasted Halibut, Golden Fingerlings, Baby Fennel, Baby Carrot, Scallion Sauce, Mustard Seed Caviar **145**
Roasted Grouper, Sauteed Spinach, Forbidden Black Rice, Saffron Sauce, Seasonal Vegetables **155**
Pan Seared Mahi Mahi, Roasted Heirloom, Potatoes, Leek & Fennel Ragout, Snap Peas & Carrots, Sherry Demi **155**
Sautéed Escolar Filet, Broccolini and Patty Pan, Roasted Eggplant Cream with Cabbage Ragout, Roasted Fingerling Potatoes **Market Price**

Land

Smoked New York Sirloin, Potato Pave, Heirloom Cauliflower and Carrots, Roasted Cippolini, Chimichuri **155**
Pan Seared Filet of Beef, Maytag Bread Pudding, Roasted Carrots and Brussel Sprouts, Truffle Mushroom Jus **165**
Mesquite Grilled Beef Tenderloin, Potato Pave, Roasted Garlic Demi, Seasonal Vegetable Medley **165**
Smoke Scented Filet of Beef, Horseradish Whipped Potatoes, Wild Mushrooms, Asparagus and Lingonberry Jus **165**
Wild Mushroom Crusted Filet of Beef, Blue Cheese Mashed Potatoes, Broccolini and Roasted Peppers, Garlic Red Wine Demi **165**
Braised Short Ribs, Garlic Yukon Wedges, Steamed Asparagus & Carrots, Wild Mushrooms & Bacon, Herb Demi **155**

Dinner



Earth

Vegetarian: Sweet Corn & Polenta Ravioli, Wild Mushrooms, Leek and Escarole, Roasted Red Pepper Sauce **135**

Ricotta Stuffed Gnocchi , Primavera Vegetables, Sauteed Spinach, Tomato Cream, Shaved Parmesan **135**

Vegan: Wild Mushroom Risotto Cake, Grilled Artichoke Hearts, Smoked Tomato Sauce, Watercress, Roasted Tomatoes, Wilted Spinach, Reduced by Vegetable Stock **135**

Vegan and Gluten Free: Seared Tofu, Black Rice, Red Curry Coconut Sauce, Wilted Spinach and Roasted Tomatoes **135**

Entree Combinations

Herb Grilled Chicken, Seared Norwegian Salmon, Mushroom Risotto Cake, Asparagus, Artichoke Sauce **165**

Blackened Filet of Beef, Seared Monkfish, White Cheddar Grits, Crispy Sweet Potato, Swiss Chard, Cider Demi **195**

Spring Lamb Chop, Rock Lobster Tail, Sweet Corn Potato Hash, Arugula, Fine Herbs Jus **200**

Maytag Blue Cheese Crusted Beef Tenderloin, Grilled Florida Prawns, Truffle Yukon Gold Potatoes, Haricot Verts, Thyme Jus **205**

Roasted Halibut, Topped Filet of Beef, Parsnip Puree, Asparagus, Patty Pan, Watercress, Shiraz Jus **200**

BBQ Spiced Chicken Breast and Braised Short Ribs, Roasted Corn Sacoutash, Truffle Fingerling Potatoes, Veggie Peppers and Asparagus, Shallot Demi **190**

Roasted Beef Filet and Lemon Grass Salmon, Heirloom Marble Potatoes, Sauteed Tuscan Kale, Celery Root Puree, Baby Zucchini and Carrots, Merlot Reduction **195**

Children's Menu

\$30 per person, ages 12 and under

Fresh Fruit Cocktail or Garden Salad, Choice of Entree: Chicken Fingers, Cheeseburger, or Macaroni and Cheese, Wedding Cake and Soda

Dessert



Wedding Cake

Select one from each of the following

Wedding Cake

Traditional White, Red Velvet, Rich and Moist Chocolate and Yellow

Wedding Cake Filling

Creme Brulee, Raspberry Jam and Apricot Jam

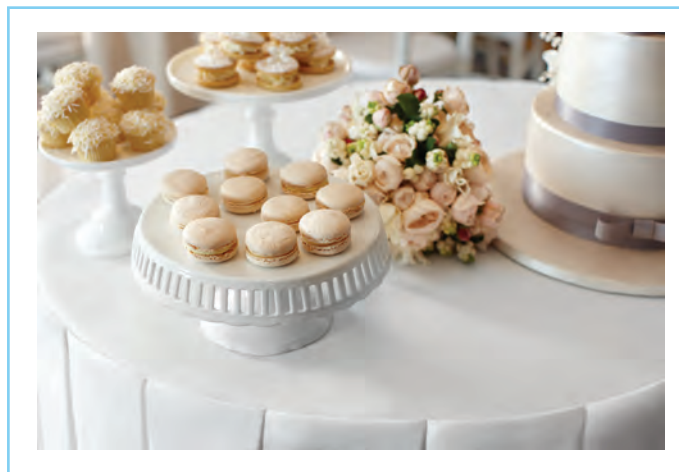
Wedding Cake Icing

Ganache: Chocolate, Hazelnut and White Chocolate

Mousse: White Chocolate, Chocolate, Raspberry, Strawberry and Lemon

Buttercream: Chocolate, Vanilla, Strawberry and Lemon

*Wedding cakes provided from an outside source are subject to a \$4.50 cake cutting fee per guest. All plated wedding cakes served as dessert must be prepared and plated by the Sheraton Grand Chicago. All wedding cakes included in the wedding package are 3-tier cakes and additional specialty cake items outside the standard wedding package menu must be approved by the Sheraton Grand Chicago and is subject to an additional per person charge.



Dessert



Dessert Enhancements

Minimum Enhancement Order of 75% of Final Guarantee

Chocolate Truffle Station

8 per person

Milk Chocolate Lavender, White Chocolate Key Lime, Extra Bitter Chambord Chocolate, Dark and White Chocolate for Dipping. Choose Four of the Following Toppings: Shredded Toasted Coconut, Dark Chocolate Vermicelli, Candied Chopped Pistachio, Heath Bar Crunch, Candied Chopped Hazelnuts, Finely Chopped Granola, Extra Brute Cocoa Powder, Crushed Macadamia Nuts, Cinnamon Powder Sugar. Chef Attendant Fee of \$250 Required

Chocolate Fondue Station

15 per person

White, Dark or Milk Chocolate. Choose Four of the Following Dippers: Assorted Mini Lollipop Cookies, Pretzel Rods, Biscotti, Shortbread Bars, Pound Cake Cubes, Angel Food Cake Cubes, Jumbo Marshmallows, Pineapple Cubes, Fresh Strawberries, Bananas, Honeydew Cubes, Cantaloupe Cubes

Sheraton Sweets Table

Assorted Cake Pops, Cookies, Brownies, Blondies, Cheesecake Squares, Lemon Bars, Lime Bars, Raspberry Bars, Chocolate Mini Cupcakes, Vanilla Mini Cupcakes, Red Velvet Mini Cupcakes, Triple Chocolate Tarts, Berry Tarts, Lemon Tarts, Chocolate Covered Pretzels

Choose Three Items	\$16
Choose Five Items	\$20
Choose Seven Items	\$24

Beverages



Bar Service

Top Shelf, Upgrade for an Additional 8 Per Person

Spirits

Kettle One or Grey Goose, Bombay Sapphire, Crown Royal, Makers Mark, Captain Morgan

Beer

Bud Light, Samuel Adams Boston Lager, Miller Lite, Goose Island, Amstel Light, Heineken, St. Pauli N.A.

Wine

Upgraded selection of red and white wines: Sycamore Lane CA Sterling Vintner's Collection limited release, Central Coast, Red Diamon Winery WA, 14 Hands WA, Trinity Oaks CA, house champagne



Beverage

Enhancements



Bar Service

Cordials and Martini's

Standard Cordials

6 per person

Amaretto Di Sarano, Kahlua, Hennessy VS, Sambucca Romana, Frangelico, Jameson Irish Whisky

*Include in package at \$4 per person based on consumption at \$4 per drink

Premium Cordials

8 per person

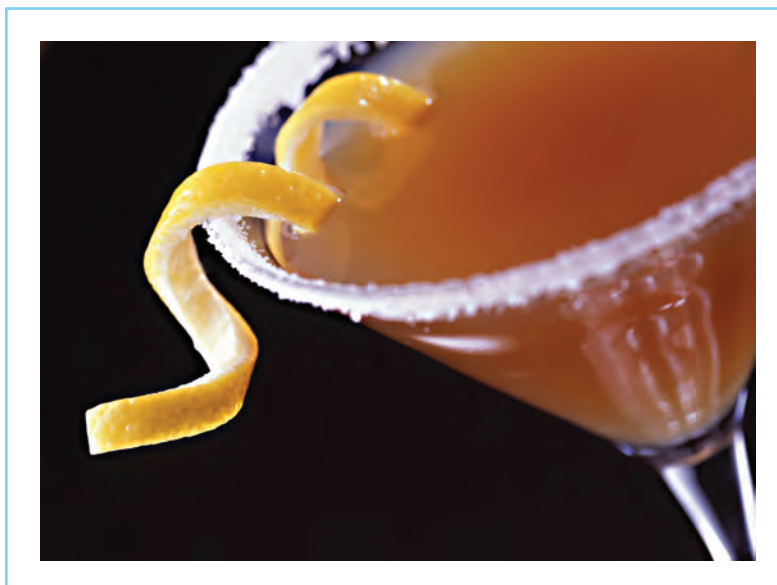
Baileys Irish Cream, Remy VSOP, Grand Marnier, Drambuie, B&B, Courvosier VSOP

*Include in package at \$6 per person based on consumption at \$10 per drink

Martini Bar

12 per person

Select three of the following: Apple Pucker, chocolate, Blue Sapphire, Cosmopolitan, Dirty, Cinnamon Firecracker, Lemon drop, French



Late Night



Late Night Snacks

Based on per person

Minimum Enhancement Order of 75% of Final Guarantee

Mini Pizza	6
Chicago Style Mini Hot Dogs	5
Soft Pretzels and Dipping Sauces	4
Chicken Tenders and Dipping Sauces	5
Buffalo Chicken Wings and Dipping Sauces	6
Mini Grilled Cheese Sandwiches	4
Onion Rings and French Fries	4
Chips and Dip, Select One:	
Pico De Gallo	4
Guacamole	6
Spinach Dip	7
Hummus	4
Fajita Station: Grilled Chicken, Chipotle Carn Asada, Flour and Corn Tortillas, Shredded Lettuce, Cheddar Cheese, Pico de Gallo, Cilantro, Guacamole, Sour Cream, Lime Wedges	16
Slider Bar: Mini Cheeseburgers on Onion Roll, BBQ Pulled Pork on Pretzel Roll, Sloppy Joe on Potato Roll, Crispy Chicken with Ranch on Brioche	16

Breakfast



Breakfast

\$47 per person

Scrambled eggs, three pepper bacon, maple sausage, breakfast potatoes, cheese blintz with blueberry compote and sour cream, breakfast pastries and bagels, sweet butter and fruit preserves, plain and two flavored cream cheeses, sliced fruit, freshly brewed coffee, selection of hot tea, chilled orange, grapefruit and cranberry juices, regular and skim milk

Breakfast Enhancements

Based on per person

Omelete Station

10

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

French Toast

10

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

Fountainview Brunch



Brunch

\$85 per person

Freshly Squeezed Orange, Grapefruit and Cranberry Juice
Homemade Yogurt Parfait with Greek Yogurt, Granola and Fresh Seasonal Berries

Lox and Bagels: Assorted Bagels with Sliced Nova Scotia Lox, Traditional Accompaniments of Capers, Vine-Ripened Tomatoes, Bermuda Onions, Regular and Low Fat Cream Cheese

Seasonal Field Greens with Fig Balsamic and Buttermilk Ranch
Chilled Asparagus Salad with Mimosa Dressing
Fresh Fruit Salad with Lemon Grass Syrup

Country Fresh Scrambled Eggs with Garden Chives
Grilled Petit Filet Mignon
Hickory Smoked Bacon and Grilled Sausage Links
Cheese Blintzes with a Blueberry Compote and Sour Cream

Frenched Chicken Breast with Roasted Shallots and Portobello Jus
Almond Crusted Salmon with a Lemon Buerre Blanc
Fingerling Potatoes with Truffle Oil
Chef's Choice of Seasonal Vegetables

Assorted Breakfast Bakeries, Blueberry and Bran Muffins, Cranberry Scones, Crossaints, Cinnamon, Blueberry and Mocha Coffee Cakes, Sweet Butter, Devonshire Cream, Assorted Fruit Preserves, Assorted Pies, Cakes and Tortes from our Pastry Kitchen
Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Tea