

Lifetime Memories

Holiday Inn Select Naperville Ruby Reception Package

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*Four-Hours of Open Bar Serving:
Premium Brand Cocktails, California Wines, American and Specialty Bottled Beer*

Imported Cheese and Vegetable Crudités Display during the Cocktail Reception

Champagne Toast for All Guests

*An Inspiring Four Course Dinner Including:
Appetizer, Salad, Entrée and Wedding Cake*

California Wines Served with Dinner

Custom Tiered Wedding Cake prepared to your specifications

*Coffee Station with International & Herbal Teas, Freshly Brewed Coffee
Your Wedding Cake Cut and Served on Silver Trays*

*Customized Fresh Floral Centerpieces with a
Mirror Base and Two Votive Candles on each Table*

Floor Length Linens with Overlays

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King Studio Suite Guest Room For the Bride & Groom

Preferred Guest Room Rates for Wedding Guests

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Ruby Packages Starting at \$54

Lifetime Memories

Holiday Inn Select Naperville Sapphire Reception Package

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*Four-Hours of Open Bar Serving:
Prestige Brand Cocktails, California Wines, American and Specialty Bottled Beer*

*Imported Cheese and Vegetable Crudités Display and
Hors d' Oeuvres Passed Butler Style during the Cocktail Reception*

Champagne Toast for All Guests

*An Inspiring Four Course Dinner Including:
Appetizer, Salad, Entrée and Sweet Table*

California Wines Served with Dinner

Custom Tiered Wedding Cake prepared to your specifications

Sweet Table Buffet

*Chantilly Coffee with International & Herbal Teas, Freshly Brewed Coffee,
Chocolate Shavings, Whipped Cream & Cinnamon Sticks
Your Wedding Cake Cut and Served on Silver Trays,
Fondue Station with a Pineapple Tree, Seasonal Fruit,
Strawberries, and Chocolate Amaretto Fondue*

Customized Fresh Floral Centerpieces with a Mirror Base and Two Votive Candles on each Table

Floor Length Linens with Overlays

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King Studio Suite Guest Room For the Bride & Groom

Preferred Guest Room Rates for Wedding Guests

∩

Sapphire Packages Starting at \$64

Lifetime Memories

Cocktail Reception

*Deluxe Display of International and Domestic Cheeses
Accompanied by Fresh Fruit, Crackers and Lavosh
&
Fresh Vegetable Crudités with Herb Buttermilk Dip*

Butler Passed Hors d'Oeuvres

*Included in Sapphire Package, Add \$4 Per Guest with Ruby Package
Select Two Hot & Two Cold*

Cold Selections

*Smoked Salmon Canape
Ciabatta Crostini with Herb Goat Cheese
English Cucumber with Dill Shrimp
Snow Peapod with Boursin Cheese
Genoa Salami Coronet
Tomato and Mozzarella Bruschetta*

Hot Selections

*Mini Vegetarian Eggroll
Kalamata & Artichoke Tartlet
Bacon Wrapped Waterchestnut
Chicken Quesadilla Trumpet
Crabmeat Rangoon
Brie and Raspberry Tartlet*

Cocktail Reception Enhancements

Priced Per Fifty Pieces Minimum

*Jumbo Chilled Shrimp with Sauce Louie \$195
Coconut Fried Shrimp \$155
Mini Salmon or Beef Wellington \$145
Andouille Sausage en Croute \$140
Scallops Wrapped in Bacon \$130
Tuna Maki Rolls \$115
California Maki Rolls \$120
Chicken Satay with Hoisin Plum Sauce \$110*

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Crostini Presentation

\$2 Per Guest

*Slices of Toasted Ciabatta, French and Focaccia Breads Served With
Olive Tapenade, Tomato & Basil Concasse and Salmon Cream Cheese*

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Appetizer Course

Please Select One of the Following:

Creamy Chicken & Wild Rice Chowder

Baked Three Onion Soup en Croute

Roasted Shrimp & Pancetta Soup

Butternut Squash Ravioli with Asiago Cream Sauce

Spinach Tortellini with Roasted Garlic Cream and Julienne Proscuitto

Wild Mushrooms, Sherry and Goat Cheese in a Pastry Shell

Shrimp Martini

Four Jumbo Chilled Shrimp with Grey Goose Vodka Infused Cocktail Sauce

Additional \$6 Per Guest

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Salad Course

Please Select One of the Following:

Spring Mix Salad

Julienne Carrot, English Cucumber and Tomato

Select Salad

Wedge of Iceberg, Julienne Zucchini, Bleu Cheese and Tomato

Romaine Salad

Herb & Garlic Crostini, Shaved Parmesan Cheese, Red Onion

Endive & Field Green Salad

Cucumber and Red Pepper Confetti

Naperville Salad

Heart of Romaine Leaves with Field Greens, Candied Walnuts, Gorgonzola Cheese and Herb Crostini

Additional \$1 Per Guest

A 20% Service Charge and 8.25% Sales Tax will be added to all Food & Beverage Pricing

Lifetime Memories

Entrée Course

Please Select One of the Following:

	<i>Ruby</i>	<i>Sapphire</i>
Chicken & Filet Duet <i>Grilled Chicken Breast and Mushroom Compote paired with Petite Filet Mignon and Zinfandel Demi Glace</i>	\$65	\$75
Shrimp & Filet Duet <i>Trio of Herb Breadcrumb Shrimp and Citrus Beurre Blanc Paired with Petite Filet Mignon and Maitre' d Butter</i>	\$67	\$77
Rosemary Strip Loin & Chicken Medallions <i>Roasted New York Strip Loin Infused with Rosemary, Sliced English Style and Paired with Pan Seared Chicken Medallions Finished with Gorgonzola Demi Glace</i>	\$59	\$69
Stuffed Chicken Saltimbocca <i>Boneless Breast filled with Fresh Sage, Proscuitto Ham and Provolone Cheese; Sliced and Served with a Pinot Grigio Reduction</i>	\$56	\$66
Pan Seared Chicken Breast <i>Lightly Floured, Pan Seared and finished with Chardonnay Sauce</i>	\$54	\$64
Harvest Chicken Roulade <i>Boneless Breast Filled with Sun-Dried Tomato, Spinach and Boursin Cheese; Sliced and Served with Cranberry Demi Glace</i>	\$56	\$66
Roasted New York Strip Loin <i>Thyme Marinated and Roasted Strip Loin, Sliced English Style And Served with Balsamic Demi Glace</i>	\$59	\$69
Prime Rib of Beef <i>Slow Roasted, Garlic & Herb Rubbed, Served with Natural Jus Lie</i>	\$65	\$75
Medallions of Beef Tenderloin <i>Twin Five-Ounce Medallions of Beef Tenderloin Topped with Mushroom Ragout and Served with Truffle Accented Bordelaise</i>	\$70	\$80

Starch Selections

Dauphinois Potato, Roasted New Potato, Wild Mushroom Rice Pilaf, Garlic Mashed Potato, Parmesan Whipped Potato

Vegetable Selections

Sesame Steamed Broccoli, Julienne Spring Vegetable, Thyme Roasted Asparagus, Green Beans with Julienne Carrot

A 20% Service Charge and 8.25% Sales Tax will be added to all Food & Beverage Pricing

Lifetime Memories

Finishing Touches

Sweet Table Enhancements

Priced Per Dozen

<i>Chocolate Eclairs</i>	<i>\$42</i>	<i>Tiramisu</i>	<i>\$27</i>
<i>Cannoli</i>	<i>\$22</i>	<i>Fruit Tartlets</i>	<i>\$41</i>
<i>Crème Puffs</i>	<i>\$39</i>	<i>Chocolate Pretzel Rods</i>	<i>\$11</i>
<i>Caramel Pecan Squares</i>	<i>\$25</i>	<i>Pecan Clusters</i>	<i>\$21</i>
<i>Petit Four Assortment</i>	<i>\$21</i>	<i>Hazelnut Crème Horns</i>	<i>\$29</i>
<i>Chocolate Truffles</i>	<i>\$29</i>	<i>Apple Caramel Squares</i>	<i>\$23</i>
<i>Lemon Squares</i>	<i>\$21</i>	<i>Almond Biscotti</i>	<i>\$21</i>
<i>Tuxedo Strawberries</i>	<i>\$36</i>	<i>Chocolate Raspberry Bars</i>	<i>\$25</i>
<i>Key Lime Brulée Bars</i>	<i>\$27</i>	<i>Chocolate Chip Cheesecake Bars</i>	<i>\$27</i>

Sweet Table Packages

Emerald Sweet Table

Based Upon 3 pieces Per Guest

Choose any Four of the Above Selections

\$5 Per Guest

Pearl Sweet Table

Based Upon 5 pieces Per Guest

Choose any Four of the Above Selections

\$7 Per Guest

Full Block Ice Carvings

\$195 each

Bar Service Additions

\$6 Per Additional Hour, Per Guest, Ruby Package

\$7 Per Additional Hour, Per Guest, Sapphire Package

\$5 Per Guest, Ruby Upgrade to Prestige Liquor Brands

Linens and Chair Covers

Your Wedding Coordinator Will Assist With Options

Wedding Ceremony Fee

\$3 Per Chair

Complimentary Parking

15% Discount for Select Friday and Sunday Receptions

A 20% Service Charge and 8.25% Sales Tax will be added to all Food & Beverage Pricing