

Welcome & Thank You
for choosing
Alberto's Signature Events

to celebrate this very special day in your life.

We are here to create a memorable experience for
you and your guests, long to be remembered.

Alberto's Wedding & Event Specialists
will guide you through every step of planning
to ensure that all details are carried out to your satisfaction.

On behalf of everyone at

Alberto's Signature Events,
Congratulations
On Your Wedding!

Alberto's Signature Events at the Holiday Inn & Suites
150 S. Gary Avenue - Carol Stream, IL 60188 - 630.665.3000
www.AlbertosRestaurantAndBanquets.com

Wedding Event Packages

Alberto's Classic Event

SIX-HOUR EVENT FEATURING

Four-Hour Call Brand Open Bar with Domestic Bottled Beer
Choice of Two Hors d'Oeuvres Served Butler or Buffet Style
Champagne Toast for the Head Table
Unlimited Wine Service with Dinner - One Selection
Four-Course Meal
Table Centerpieces with Mirror and Tealight Candles
Linen Napkins
Coffee Service
Wedding Cake, Cut and Served

Alberto's Signature Event

SIX-HOUR EVENT FEATURING

Four-Hour Premium Brand Open Bar with
Domestic & Imported Bottled Beer
Choice of Four Hors d'Oeuvres Served Butler or Buffet Style
Champagne Toast for All Guests
Unlimited Wine Service with Dinner - Two Selections
Four-Course Meal
Table Centerpieces with Mirror & Tealight Candles
Color-Coordinated Linen Napkins
Chair Covers
Elegant Sweet Table
Coffee Service
Wedding Cake, Cut and Served

INCLUDED WITH BOTH CLASSIC & SIGNATURE EVENTS

Event Coordinator to Assist You Throughout the Evening
Bridal Room
Overnight Accommodations for the Bride and Groom in the Whirlpool Suite
Special Room Rates for Your Event Guests
Complimentary Menu Tasting for Up to Six Guests

Entrée Selections

Poultry

POMMERY CHICKEN
Champagne Mustard Crusted Breast of Chicken
with a Shiitake Mushroom Sauce
Classic - \$55 Signature - \$75

WILD PLUM CHICKEN
Wild Rice Stuffed Chicken Breast
with Plum and Currant Demi-Glace
Classic - \$55 Signature - \$75

CHICKEN IN POMODORO SAUCE
Pan Roasted Chicken Breast Laced with
Basil and Fresh Pomodoro Sauce
Classic - \$59 Signature - \$79

CHICKEN EN CROÛTE
Breast of Chicken with Sage Stuffing,
Delicately Wrapped in Puff Pastry
Classic - \$59 Signature - \$79

CHICKEN MARSALA
Chicken Breast with Mushroom Marsala Wine Sauce
on a Bed of Rice Pilaf
Classic - \$52 Signature - \$72

Beef

ROASTED NEW YORK STRIP LOIN
Slow Roasted Sirloin of Beef with a
Cabernet Demi-Glace
Classic - \$62 Signature - \$82

LONDON BROIL
Perfectly Sliced Seasoned Flank Steak,
Served with Au Jus and Mushroom Sauce
Classic - \$62 Signature - \$82

PRIME RIB
14-oz Prime Rib, Served with its Natural Au Jus
Classic - \$68 Signature - \$88

From the Sea

FILET OF TILAPIA
Served with Lemon Capers over Angel Hair Pasta
Classic - \$55 Signature - \$75

FILET OF SALMON FLORENTINE
Tarragon Scented Spinach Bedded Salmon Filet
Finished with a Lemon Butter Broth
Classic - \$63 Signature - \$83

Combination Plates

DUET OF BEEF & CHICKEN

Roasted Sliced New York Strip and a Champagne Mustard Crusted Breast of Chicken with Shiitake Mushroom Sauce
Classic - \$59 Signature - \$79

SHRIMP & BEEF DUO

Grilled Shrimp Skewer, Paired with Roasted Sliced New York Strip
Classic - \$65 Signature - \$85

Vegetarian

PASTA PRIMAVERA
Pasta Primavera with
Steamed Vegetables
Classic - \$55 Signature - \$75
**Gluten Free*

EGGPLANT PARMIGIANA
Tender Eggplant Parmigiana
in a Pomodoro Sauce
Classic - \$55 Signature - \$75

RISOTTO
Grilled Vegetable Risotto with
Sautéed Spinach
Classic - \$55 Signature - \$75

Children's Meal (12 & under)

Country Style Chicken Tenders with Sides of Mac & Cheese and Tater Tots
\$16

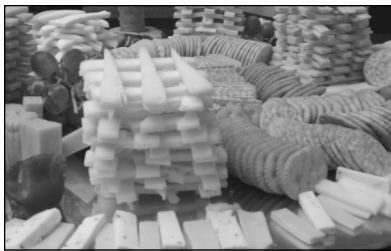
Hors d'Oeuvres Selections

Butler or Buffet Style

Swedish Meatballs
Water Chestnuts Wrapped in Bacon
Baby Red Potato Skins
Beef Yakitori with Garlic Chili Sauce
Chicken Yakitori with Ginger Soy Sauce
Spinach Artichoke Crostini

Italian Meatballs
Mini Rueben Melt on Rye
Fried Mozzarella Cheese
Bruschetta Romano
Italian Sausage Stuffed Mushroom Caps
Fried Cheese Ravioli

All Selections Above May be Served Butler or Buffet Style



Elegant Display Options

Antipasto Display

*Cured and Smoked Salami, Roasted and Pickled Vegetables
with a Variety of Crackers and Grissini*

Crudité's of Fresh Vegetables and Dip Display

A Display of Seasonal Fresh Vegetables Served with Garlic Herb Dip

Domestic Cheese and Cracker Display

*A Display of Cheddar, Swiss, Pepper Jack & Mozzarella,
Garnished with a Variety of Grapes & Seasonal Berries with a Variety of Crackers*

Seasonal Fresh Fruit Display

A Display of Seasonal Fresh Fruit with Yogurt Dip

Entrée Starters & Side Dishes

Make One Selection From Each Category Below to Complete Your Menu

Soup

Minestrone
Chicken Noodle
Tomato Basil

Cream of Chicken & Rice
Cream of Broccoli

Cream of Mushroom
Homemade Vegetable
Cream of Potato

Salad

Fresh Mozzarella & Tomato *with Balsamic Drizzle*

Spinach & Fruit Salad *with Raspberry Vinaigrette*

Chopped Salad

Fresh Garden Salad

*Dressing Choices for Above Selections:
Raspberry Vinaigrette, Ranch, Thousand Island, Italian, French*

Classic Caesar Salad

Mediterranean Salad with Feta Cheese & Greek Dressing - *Add \$2 Per Person*

Potato or Rice

Asiago Mashed Potatoes
Roasted Red Bliss Potatoes
Double Baked Potatoes
Steamed Red Skin Potatoes
Au-Gratin Potatoes
Confetti Rice Timbale
Branded Wild Rice with a Root Vegetable Garnish
Garlic Butter White Rice
with a Hint of Sharp Cheddar Cheese

Vegetable

Julienned Vegetables
Steamed or Sautéed
Snow Peas & Carrots
Green Bean Bundle with
Carrot Ribbon
Grilled Vegetables
Green Beans Almondine
Grilled Asparagus with Lemon Butter

Dessert

Chocolate or Vanilla Ice Cream
Mango Gelato
Rainbow Sherbet

Lemon Ice
Chocolate Mousse
Spumoni

Classic & Signature Event Bar Packages

Classic Event Open Bar Includes

Smirnoff Vodka · Beefeater Gin
Captain Morgan Rum · Bacardi Rum · José Cuervo Gold Tequila
J&B Scotch · Jim Beam Bourbon
Seagram's 7 Whiskey · Seagram's VO Canadian Whisky
Southern Comfort · Apricot Brandy · Bellows Brandy
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet
Domestic Bottled Beer - 4 Selections

Signature Event Open Bar Includes

Absolute Vodka · Smirnoff Vodka · Tanqueray Gin
Captain Morgan Rum · Malibu Rum · Bacardi Rum · José Cuervo Gold Tequila
Dewar's Scotch · Crown Royal Canadian Whisky
Seagram's 7 Whiskey · Jack Daniels Tennessee Whiskey · Jameson Irish Whiskey
Bailey's Irish Cream · Apricot Brandy · Bellows Brandy
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet
Domestic (4 Selections) & Imported Bottled Beer (2 Selections)

Bar Enhancements & Upgrades

Top Shelf Upgrades

Add \$5 per Person to Signature Event Open Bar to Include...
Ketel One Vodka · Grey Goose Vodka · Bombay Sapphire Gin
Patrón Silver Tequila · Maker's Mark Bourbon
Chivas Regal Scotch · Hennessy Cognac
Christian Brothers Brandy · Kahlúa
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet · Pinot Grigio
Domestic (4 Selections) & Imported Bottled Beer (2 Selections)

Additional Bar Service

Add an Additional Hour of Bar Service to Any Event

Classic - \$8 per hour

Signature - \$9 per hour

Top Shelf - \$11 per hour

Enhancement Options

Late Night Nosh

Homemade Potato Chips with
Roasted Onion Dip
\$90

Homemade Tortilla Chips with
Fresh Salsa
\$90

Mini Sandwiches

*Braised Beef Brisket on Pretzel Roll · Pulled Pork on Onion Roll
Ham and Swiss on Pretzel Roll*

\$2.75 each

Minimum Order of 25 per Variety

14" PIZZAS

Vegetable

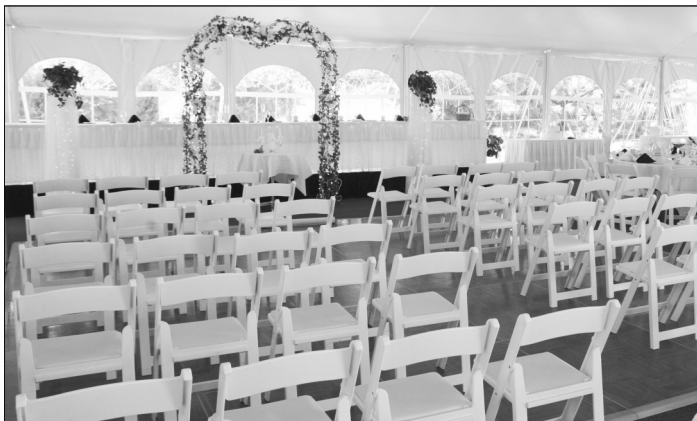
*Mushroom · Onion
Green Pepper · Tomato Black
Olives*
\$17

Pepperoni or Sausage
\$16

Cheese
\$14

The Works Pizza

*Sausage · Mushroom
Onion · Green Pepper
Black Olive*
\$20



Special Custom Details for Your Event

On Site Ceremony
Hosted in your Reception Location
\$375

Outdoor Ceremony
Hosted at Carol Stream's Town Center
\$775

Champagne Sorbet Intermezzo - \$5 Per Person

Champagne Fountain
Starting at \$150

Custom Ice Sculpture
Starting at \$375

Chocolate Fountain
Starting at \$225

Custom Color-Coordinated Backdrop & Table Linen Packages

Request Details from Your Event Coordinator

Booking Guidelines and Policies

General Policies

Food & beverage minimums apply for all events

Discounts available for off season, Fridays & Sundays bookings

Number of hours included with package vary based on your booked event and minimum food & beverage purchase

Afternoon events must end by 4:30pm

All events must end by midnight

Outside food, beverage or alcohol is NOT allowed

We reserve the right to determine the appropriate sound volume for your entertainment

Outside vendors will be provided access to the venue space a minimum of 1 hour prior to your event starting time

Menu Selection

Final menu selection is required 3 weeks prior to your event date

Split menus of 2 entrées are allowed & will be charged at the highest priced entrée selected

Each guest is required to have a place card clearly labeled or color coded with their entrée selection

Special dietary menu requests can be provided at time of final menu selection

Deposits and Payments

A \$1000 non-refundable deposit is required to reserve our venue
25% of the minimum purchase is required both 3 months & 6 months prior to your event date

All deposits/payments are non-refundable & are applied toward your final payment
Your deposits/payments are only valid for the date stated on your function agreement

Cancellation of your event will result in the loss of all deposits/payments made

Payments may be made by cash, certified check, credit or debit card

Personal checks will be accepted up until 15 days prior to your event

Final guest count and final payment are due 10 business days prior to your event

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