

Welcome and 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.

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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 & Tealight Candles

Color Coordinated Linen Napkins

Coffee Service

Wedding Cake

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 & Backdrop with Up lighting

Elegant Sweet Table

Coffee Service

Wedding Cake

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

ROLLED CHICKEN ROULADE

Breast of Chicken Stuffed with Spinach, Tomato and Boursin Cheese with Roasted Red Pepper Sauce
Classic - \$60 Signature - \$80

GRILLED CHICKEN KABOB

Hand-Crafted Kabobs with Grilled Chicken, Onion, Tomato, Green Pepper and Mushrooms on a Bed of Wild Rice
Classic - \$58 Signature - \$78

CHICKEN PICATTA

Breast of Chicken prepared in a Lemon, Capers and Butter Sauce
Classic - \$58 Signature - \$78

CHICKEN PARMESAN

Chicken Breast Topped with Marinara, Mozzarella and Parmesan Cheeses, paired with Petit Lasagna Classica
Classic - \$58 Signature - \$78

CHICKEN WELLINGTON

A Classic Returns - Breast of Chicken with Wild Mushrooms, Delicately Wrapped in Puff Pastry and Drizzled with a Chicken Demi-Glace
Classic - \$62 Signature - \$82

CHICKEN MARSALA

Chicken Breast with Mushroom Marsala Wine Sauce on a Bed of Rice Pilaf
Classic - \$58 Signature - \$78

Combination Plates

DUET OF BEEF & CHICKEN

Grilled 5-oz Sirloin Steak with a Cabernet Demi-Glace, and a Sautéed 4-oz Chicken Breast with Marsala Wine Sauce
Classic - \$68 Signature - \$88

PETIT FILET & GRILLED SALMON

4-oz Filet in a Port Wine Demi-Glace and a 4-oz Grilled Salmon in a Light Champagne Sauce
Classic - \$75 Signature - \$95

Beef

GRILLED SIRLOIN TRI-TIP

Grilled 10-oz Sirloin Steak with a Cabernet Demi-Glace
Classic - \$58 Signature - \$78

FILET MIGNON

8-oz of Grilled Filet with a Red Wine Demi-Glace
Classic - \$70 Signature - \$90

CENTER CUT RIBEYE

9-oz Center Cut Ribeye with Short Rib Ravioli and a Port Wine Demi-Glace
Classic - \$66 Signature - \$86

From the Sea

RED SNAPPER en PAPILOTE

Red Snapper baked in Parchment Paper with Fine Herbs & Vegetables
Classic - \$65 Signature - \$85

FILET OF POACHED SALMON

Poached Salmon with a light Champagne Sauce
Classic - \$65 Signature - \$85

Vegetarian

ROASTED VEGETABLE PASTA

Bowtie Pasta in a Tomato Coulis with Roasted Vegetables
Classic - \$58 Signature - \$78

VEGETARIAN TRIO

Wild Mushroom Risotto, Goat Cheese & Wild Mushroom Strudel, and Oven Dried Roma Tomato with Wilted Spinach
Classic - \$60 Signature - \$80

VEGETABLE TERRAINE

Layered Grilled Vegetables Served with a Roasted Red Pepper Sauce
Classic - \$58 Signature - \$78
** Gluten Free*

Hors d'Oeuvres Selections & Children's Meals

Swedish Meatballs
Mini Beef Wellington
Baby Red Potato Skins
Caprese Skewers
Spanakopita
Antipasti Skewers
Strawberry & Goat Cheese Crostini

Italian Meatballs
Bruschetta
Fried Mozzarella Cheese
Sesame Chicken Tenders
Italian Sausage Stuffed Mushroom Caps
Fried Cheese Ravioli
Fresh Mozzarella Brochette

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*

Crudités 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 and Mozzarella Cheeses,
Garnished with a Variety of Grapes and Seasonal Berries with a Variety of Crackers*

Seasonal Fresh Fruit Display

A Display of Seasonal Fresh Fruit with Yogurt Dip

Children's Meals 12 and Under

Country Style Chicken Tenders with sides of Mac & Cheese and Tater Tots
\$18

Entrée Starters and Side Dishes

Make One Selection from Each Category Below to Complete your Menu

Soup

Cream of Chicken & Rice
Minestrone

Cream of Wild Mushroom
Chicken Noodle

Cream of Country Potato
Tomato Basil

Served with Rolls & Butter

Salad

Fresh Mozzarella & Tomato *with Balsamic Drizzle*

Spinach & Fruit Salad *with Raspberry Vinaigrette*

Chopped Salad

Fresh Garden Salad

Dressing Choices for Above Selections:

Raspberry or Balsamic Vinaigrette, Ranch, Thousand Island, Italian, French

Classic Caesar Salad

Chef Burton's Signature Salad

Delightful Blend of Mixed Greens, Sun-Dried Cherries, Goat Cheese & Wine-Poached Pears

Potato or Rice

Garlic Roasted Mashed Potatoes

Potato Pavé

Layered Slices of Potato, Baked with Cream

Herb-Roasted Red Potatoes

Dauphinoise Potatoes

Thin Slices of Potato Slow-Cooked with Cream and Garlic

Rice Pilaf

Minnesota Wild Rice Blend

Vegetable

Grilled Asparagus with Lemon Zest

Oven Roasted Mixed Vegetables
Baby Roasted Carrots, Squash and Zucchini

Sautéed Broccoli with Shaved Asiago

Sautéed Brussel Sprouts with
Bacon & Onion

Ratatouille

Tomato, Eggplant, Bell Peppers, Onion,
Garlic and Zucchini

Dessert

Your Custom Wedding Cake

served with your choice of

Lemon Sorbet

Chocolate or Vanilla Ice Cream

Chocolate Mousse

Classic and Signature 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 · Amaretto
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet
Domestic Bottled Beer - 4 Selections Select Coca-Cola Beverages

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 · Amaretto DiSaronno
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet
Domestic (4 Selections) & Imported Bottled Beer (2 Selections) Select Coca-Cola Beverages

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 Bakery Roll · BBQ Pulled Pork on Onion Roll
Ham and Swiss on Pretzel Roll*
\$3.00 each

Minimum Order of 24 per Variety

16" PIZZAS

Vegetable
Mushroom · Onion
Green Pepper · Tomato
Black Olives
\$20

Cheese
\$16

Extra Toppings
*Sausage · Pepperoni · Bacon · Ham
Mushroom · Onion · Green Pepper · Tomato
Black Olives · Spinach · Fresh Garlic*
\$1.50 each

Meat Lovers
*Sausage · Pepperoni
Bacon · Ham*
\$20



Special Custom Details for Your Event

On Site Ceremony
Hosted in Your Reception Location
\$650

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

All prices subject to 18% service charge and current applicable local & state tax

Food & beverage minimums apply for all events

Discounts available for off season, Friday & Sunday bookings

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

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 & final payment are due 10 business days prior to your event

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