

Welcome & Thank You

for choosing

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.

Our 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

Signature Events,

Congratulations

Signature Events at the Holiday Inn & Suites
150 S. Gary Avenue - Carol Stream, IL 60188 - 630.665.3000
www.holidayinn.com/chi-carol

Wedding Event Packages

The 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

The 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

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 & Boursin Cheese with Roasted Red Pepper Sauce
Classic - \$60 Signature - \$80

GRILLED CHICKEN KABOB

Hand crafted Kabobs with Grilled Chicken, Onion, Tomato, Green Pepper & Mushrooms on a Bed of Wild Rice

Classic - \$58 Signature - \$78

CHICKEN PICCATA

Breast of Chicken prepared in a Lemon Caper & Butter Sauce
Classic - \$58 Signature - \$78

CHICKEN PARMESAN

Chicken Breast topped with Marinara, Mozzarella & Parmesan Cheeses, paired with Petit Lasagna Classico
Classic - \$58 Signature - \$78

CHICKEN WELLINGTON

A Classic Returns - Breast of Chicken with Wild Mushrooms, Delicately Wrapped in Puff Pastry 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 5oz Beef Medallions with a Cabernet Demi-Glace, with a Sautéed 4oz Chicken Breast with Marsala Wine Sauce
Classic - \$68 Signature - \$88

PETIT FILET & GRILLED SALMON

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

Beef

GRILLED SIRLOIN TRI-TIP

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

FILET MIGNON

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

CENTER CUT RIBEYE

9oz Center Cut Ribeye with Short Rib Ravioli 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, Feta Cheese & Wild Mushroom Strudel & 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
Fresh Mozzarella Brochette
Antipasti Skewers

Italian Meatballs
Bruschetta
Fried Mozzarella Cheese
Sesame Chicken Tenders
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

Children's Meals

Children's Meal (12 & under)

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

Entrée Starters & 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

The Signature Salad

Delightful Blend of Mixed Greens, Sun-Dried Cherries, Feta 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 & Garlic

Rice Pilaf

Minnesota Wild Rice Blend

Vegetable

Grilled Asparagus with Lemon Zest

Oven Roasted Mixed Vegetables
Baby Roasted Carrots, Squash & Zucchini

Sautéed Broccoli with Shaved Asiago

Sautéed Brussel Sprouts with
Bacon & Onion

Dessert

Your Custom Wedding Cake

served with your choice of

Lemon Sorbet

Chocolate or Vanilla Ice Cream

Chocolate Mousse

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*
\$18

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

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 · Amaretto
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet
Domestic Miller and Budweiser Bottled Beer 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 · Apricot Brandy · Bellows Brandy
Bailey's Irish Cream · Amaretto DiSaronno, and Select Coca-Cola Beverages
Select House Bottled Wine
Chardonnay · White Zinfandel · Merlot · Cabernet
Domestic Bottled Beer and Imported / Premium Bottled Beer
Choice of 2 Imported/Premium *Sam Adams, Dos Equis, Heineken, Amstel or Corona*

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 Bottled Beer

Imported Bottled Beer - *Sam Adams, Dos Equis, Heineken, Amstel or Corona*

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

Booking Guidelines and Policies

General Policies

All prices subject to 20% service charge and current applicable local and state tax

Food and beverage minimums apply for all events

Discounts available for off season, Friday and Sunday bookings

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