

Holiday Inn-Elk Grove
1000 Busse Road
Elk Grove Village, IL 60007

Wedding and Event Planning Services

Our professional catering and event sales managers are experts at making your special day or event a most memorable occasion. We are happy to assist you with all of the planning including arranging for decorations, floral arrangements, entertainment, photographers or any other special request or requirement that you may have. We are here to make your event very special by offering one-on-one personalized service.

Food & Beverage Services

Holiday Inn Elk Grove Village is responsible for the quality and freshness of all food and beverages served to our guests. Due to health department regulations, our professional catering and food service staff must prepare all food & beverages served at any event held on hotel property. For our guests' safety, food and beverages may not be taken off the premises after they have been prepared and served.

Alcoholic Beverages

All guests consuming alcoholic beverages on Holiday Inn Elk Grove Village property must be of legal age to consume alcoholic beverages, as required by state law, and must be able to provide an acceptable form of state issued picture identification in order to verify age upon request. Holiday Inn Elk Grove Village, reserves the right to terminate alcohol beverage service, at its sole discretion at any event if minors are observed consuming alcoholic beverages. Alcoholic beverages may not be removed from, or consumed anywhere outside of the designated event room. Please note that sales and services of alcoholic beverages are regulated by the state, state law prohibits guests from bringing any alcoholic beverages into the hotel.

Menu Selection & Guarantees

Menu selections must be confirmed at least two weeks in advance of your scheduled event date. A guarantee number of attendees is due at time of contract. A final guarantee must be confirmed within 72 business hours of your scheduled function or event. No allowance will be made if attendance is less than the number guaranteed. In the event that additional guests are in attendance, we will make every effort to accommodate such guests but cannot guarantee such accommodations. All prices are subject to change without notice. Prevailing Taxes and Service Charges will be added to all food and beverage selections.

Audio Visual Services

You may arrange for any audiovisual services that may be required for your special event through the sales & catering office on a daily rental basis. Rates will be quoted upon request and are subject to applicable tax and service charge. We ask that you make arrangements for your audiovisual requirements well in advance of your event date in order to ensure availability.

Shipping & Receiving

Holiday Inn Elk Grove Village does not assume responsibility for damage or loss of any materials or articles that are left on premises prior to, during or following an event. Arrangements for delivery of any materials or articles can be made through the Catering & Event team.

Decorations

Our catering and event sales managers will be happy to help accommodate any special decorations for your event. Holiday Inn Elk Grove Village will not permit the affixing of any decorations or other materials to walls, floors, or ceilings; by any means, without prior written approval to accommodate any and all such decorations.

4-Hour Premium Brand Beverage Service

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Butler Style Passed Appetizers
Your choice of two

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Plated 4 Course Meal Service

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Champagne Toast at Headtable

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Wine Service throughout Meal Service

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Wedding Cake
Cut & Served for Dessert

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Votive Candles on all Tables

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Champagne Colored Linens

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Complimentary Room for the Couple

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Discounted Hotel Rates for Wedding Guests

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Complimentary Airport Shuttle for Hotel Guests

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Complimentary Ceremony & Hospitality Room

Plated Dinner Entrées

*Include Guest Choice of Soup, Salad, Plated Entrée, Two Accompaniments, Oven Fresh Rolls with Whipped Butter
Coffee Service to All Guest Tables
Wedding Cake to be Cut & Served for Dessert*

Filet Mignon & Broiled Salmon

Center cut tenderloin steak and succulent North Atlantic lobster tail with drawn butter.

Filet Mignon & Shrimp Scampi

Center cut petite tenderloin steak and large garlic shrimp sautéed scampi style.

Filet Mignon & Chicken

Center cut petit tenderloin steak and breast of chicken any style.

New York Strip Steak

Choice Sirloin Strip Steak grilled to perfection with herb butter.

Filet Mignon

Center cut tenderloin steak grilled to perfection with béarnaise sauce.

Rib eye Steak

Choice Ribeye steak grilled to perfection with shallot garlic butter.

Roasted Prime Rib of Beef Au Jus

Prime Rib seasoned with herbs and slow roasted to perfection with horseradish cream.

London Broil

Flank Steak Marinated and grilled then sliced and served with a mushroom brandy sauce.

Veal Chop

Center cut veal chop grilled and served with wild mushroom demi glace.

Veal Marsala

Tender veal scaloppini sautéed with shallots and mushrooms and glazed with Marsala wine.

Chicken Piccata

Breast of chicken sautéed with shallots and herbs and topped with a lemon caper sauce.

Chicken Parisian

Breast of chicken sautéed with shallots, artichoke hearts, fresh herbs and white wine sauce.

Chicken Marsala

Breast of chicken sautéed with shallots and mushrooms and glazed with Marsala wine.

Chicken Florentine

Breast of chicken stuffed with spinach, ricotta cheese and mozzarella cheeses.

Herb Marinated Salmon Filet

Fresh Atlantic salmon marinated with fresh herbs and grilled with lemon butter sauce.

White Fish Filet

White Fish Filet topped with Parmesan and herb breadcrumb and baked with white wine.

Broiled Orange Roughy

Orange Roughy seasoned with fresh herbs and white wine and broiled to perfection.

Blackened Tilapia

Tilapia filet dredged in our Cajun spices and sautéed with a lemon butter sauce.

Vegetable & Starch Selections

Choose one starch and one vegetable selection.

Green Beans Almandine

French cut green beans sautéed with shallots and slivered almonds.

Chefs Seasonal Vegetable

Chef selects the very freshest that the field has to offer, and expertly prepares them.

Asparagus with Hollandaise

Gently poached asparagus with hollandaise sauce.

Garlic Mashed Potatoes

Red skin potatoes mashed with cream, butter and roasted garlic.

Oven Roasted Potatoes

Idaho potato wedges with fresh herbs and olive oil roasted crisp.

Wild Rice Pilaf

Rice pilaf with diced vegetables and mushrooms.

Salad Selections

Choose one salad selection.

Tossed House Salad

Mixed field greens with tomato, carrots and cucumber and choice of dressing.

Caesar Salad

Crisp romaine lettuce tossed with creamy Caesar dressing and garlic croutons.

Italian Antipasto Salad

Crisp Iceberg lettuce with radicchio, tomato, carrots, salami and Provolone cheese topped with roasted red peppers, pepperoncini and creamy Parmesan dressing.

Greek Salad

Mixed field greens topped with tomatoes, cucumber, sliced red onion, green pepper, feta cheese and calamite olives with a lemon oregano vinaigrette dressing.

Hearts of Palm Salad

Crisp Bibb lettuce topped with hearts of palm, marinated button mushrooms, diced tomato and artichoke hearts with lemon vinaigrette dressing.

Soup Selections

Choose one soup selection.

Cream of Chicken

Creamy chicken broth with diced chicken, vegetables and wild rice.

French Onion

Onion and beef broth loaded with onions and topped with crouton and cheeses.

Cream of Broccoli

Rich and savory cream with broccoli.

Minestrone

Flavorful broth loaded with vegetables and orzo topped with Parmesan cheese.

Cream of Mushroom

Cream with mushrooms and a touch of sherry.

Chicken Orzo

Double concentrated broth with chicken, vegetables and orzo pasta.

Guests Choice Dinner Buffet

*Guest Choice of Salad, Entrée Selection, Two Accompaniments, Oven Fresh Rolls with Whipped Butter
Coffee Service to All Guest Tables
Wedding Cake to be Cut & Served for Dessert*

Salads

Field Green Salad

Mixed field greens with tomato, carrots and cucumber and choice of three dressings.

Caesar Salad

Crisp romaine lettuce topped with garlic croutons and served with creamy Caesar dressing.

Fresh Fruit Salad

Fresh seasonal fruit and berries tossed with fresh mint.

Marinated Cucumber Salad

Crisp cucumbers topped with tomatoes wedges, red onions and dill with a white wine vinaigrette dressing.

Fresh Vegetable Crudités

Assorted fresh vegetables served with spinach dip.

Pasta Salad

Tri color pasta with diced vegetables and Italian vinaigrette dressing.

Entrées Selections

Chicken Marsala

Breast of chicken with sliced mushrooms and Marsala wine.

Chicken Piccata

Breast of chicken with capers, lemon and parsley.

Beef Stroganoff

Beef Tenderloin strips with mushrooms and cream.

Beef Bourguignon

Tender beef cubes seared with mushrooms and pearl onions in a rich red wine sauce.

Teriyaki London broil

Beef sirloin grilled and sliced and glazed with teriyaki sauce.

Baked Ravioli

Four cheese ravioli tossed with marinara and Alfredo sauces and baked.

Honey Glazed Ham

Honey glazed ham slices with brown sugar mustard glaze.

Herb Roasted Pork Loin

Herb marinated pork loin roasted with rosemary

Blackened Tilapia

Tilapia filet dredged in our Cajun spices and sautéed with a lemon butter sauce.

Baked White Fish

White Fish Filet topped with Parmesan and herb breadcrumb and baked with white wine.

Vegetable & Starch Selections

Choose any two selections

Oven Roasted Potatoes
Honey Glazed Carrots
Garlic Mashed Potatoes

Green Beans Almondine
Wild Rice Pilaf
Seasonal Vegetable Sauté

Hors d'oeuvres

Hors d'oeuvres are butler passed or arranged in a decorative display to create a very special beginning to any event.

Family Style

Guest Choice of Soup, Salad, Entrée Selection, Two Accompaniments, Oven Fresh Rolls with Whipped Butter, Coffee Service to All Guest Tables, Wedding Cake to be Cut & Served for Dessert

Soup Course

Begin your dining experience with our Chef's selection of freshly prepared soup.

Salad Course

Crisp lettuce with tomato, carrots, cucumber and croutons tossed with house vinaigrette dressing.

Entrée Course

Roast Round of Beef

Roasted round of beef sliced and served in herb au jus.

London Broil

Flank Steak Marinated and grilled then sliced and served with a mushroom brandy sauce

Chicken Marsala

Breast of chicken sautéed with shallots and mushrooms and glazed with Marsala wine.

Roasted round of beef sliced and served in herb au jus.

Chicken Piccata

Breast of chicken sautéed with shallots and herbs and topped with a lemon caper sauce

Baked Mostaccioli

Mostaccioli pasta topped with marinara sauce, Mozzarella and Parmesan cheeses and baked.

Blackened Tilapia

Tilapia filet dredged in our Cajun spices and sautéed with a lemon butter sauce.

Starch & Vegetables

Select two to compliment your entrée.

Green Beans Almandine

French cut green beans sautéed with shallots and slivered almonds.

Broccoli Gratin

Broccoli crowns topped with seasoned breadcrumbs and Parmesan.

Chef's Seasonal Vegetables

A wonderful selection of fresh vegetables sautéed to perfection.

Garlic Mashed Potatoes

Red skin potatoes mashed with cream, butter and roasted garlic.

Oven Roasted Potatoes

Idaho potato wedges with fresh herbs and olive oil roasted crisp.

Wild Rice Pilaf

Rice pilaf with diced vegetables and mushrooms.

Hot Hors d'oeuvres

Thai Peanut Chicken Sate	Sesame Chicken Tenders	Toasted Cheese Ravioli
Miniature Quiche	Shrimp & Andouille Skewers	Florentine Stuffed Mushrooms
Chicken & Mushroom Phyllo	Grilled Shrimp Skewers	Pork & Shrimp Spring Rolls
Peking Chicken Cigar	Parmesan Artichoke Hearts	Mini Beef Wellington
Teriyaki Beef Skewers	Mini Crab Cakes	Crispy Wild Mushroom Phyllo
Sausage Stuffed Mushrooms	Chicken or Vegetable Pot Stickers	Rice Paper Shrimp
Bacon Wrapped Scallops	Crab Stuffed Mushrooms	Spanakopita
Mini Deep Dish Pizza	Chicken Quesadilla Crowns	Mini Meatballs

Cold Hors d'oeuvres

Tortellini Skewers	Chilled Tuna & Cucumber	Spicy Tuna Sushi Rolls
Tomato Bruschetta	California Sushi Rolls	Crab Tartlet
Prosciutto Wrapped Melon	Assorted Deluxe Canapés	Assorted Finger Sandwiches
Snow Crab Claws	Crabmeat Crostini	Beef Roulade with Cornichon
Jumbo Shrimp	Tomato & Mozzarella Skewers	Boursin Stuffed Snow Pea Pods
Wild Mushroom Bruschetta	Salami Cornet	Brie & Pecan Wonton
Tenderloin & Horseradish Crostini	Bay Shrimp & Dill Crouton	Roast Beef Pinwheel
Endive with Crab Boursin	Stuffed Cherry Tomatoes	Prosciutto Wrapped Asparagus

Presentation Trays

Our presentation trays are always a favorite gathering spot for guests and are designed to enhance any event.

Buffet Enhancements

For a truly memorable event make certain to ask your sales professional to review the many unique Chef's Action Stations, Presentation Platters and incredible Buffet Table and Beverage Service enhancements.

Seafood Extravaganza

An assortment of taste tempting chilled seafood including Gulf Shrimp, Snow Crab Claws, Smoked Scallops and Smoked Salmon served with appropriate accompaniments spicy cocktail sauce, horseradish and lemon wedges.

Smoked Salmon Platter

Smoked Salmon from Ducktrap River served with capers, diced egg, red onion, toast points and crème fraiche

Assorted Antipasto Platter

A conspiracy of flavors featuring Prosciutto Ham, Salami, Spicy Pepperoni, Provolone and Smoked Mozzarella Cheeses, Black and Green Olives, Artichoke Heart and Sweet Roasted Red Peppers served with bread sticks.

Fresh Vegetable Crudités Tray

Crisp garden fresh vegetables with our famous spinach dip.

Domestic & Imported Cheese Board

A wonderful selection of cheese served with grapes, bread rounds and crackers.

Fresh Seasonal Fruit Display

Fresh melon, pineapple and assorted seasonal berries with honey yogurt-dipping sauce.

Grilled Vegetable Platter

Herb marinated and Grilled Asparagus, Mushrooms, Zucchini, Bell Peppers, Yellow Squash and Leeks with sun dried tomato vinaigrette dressing.

Assorted Pinwheels

Roast Beef, Turkey and Ham Pinwheels sliced and served with appropriate condiments.

Action Station Enhancements

An action station can be added to any buffet, Chef Fee 50.00 minimum 25 guests.

Chef's Pasta Station

Our pasta station features three pastas and three sauces with seasonal ingredients.

Steak Diane Station

Medallions of beef tenderloin sautéed with mushrooms, shallots and flamed with brandy.

Shrimp Scampi Station

Large Gulf shrimp sautéed in butter with garlic, shallots, lemon and fresh herbs.

Beverage Service

We are pleased to offer a number of different beverage service options designed to fit the needs of all types of groups and events. Please note that sales and service of alcoholic beverages are regulated by the state, state law prohibits guests from bringing any alcoholic beverages into the hotel.

Beverage Brands

Holiday Inn Elk Grove Village is please to offer two first class beverage brand options.

	<u>Premium Brands</u>	<u>Prestige Brands</u>
Vodka	Smirnoff Vodka	Ketel One Vodka
Gin	Beefeaters Gin	Bombay Sapphire Gin
Scotch	Dewar's Scotch	Johnnie Walker Black
Whiskey	Jim Beam Bourbon	Maker's Mark Bourbon
Rum	Bacardi Rum	Bacardi 8 Rum
Canadian Whiskey	Canadian Club	Crown Royal Whiskey
Tequila	Jose Cuervo Gold Tequila	Cuervo 1800 Tequila
Brandy	Christian Brothers Brandy	Hennessey V.S Cognac
Domestic Beers	Miller Lite	Miller Lite
	Miller Genuine Draft	Miller Genuine
Imported Beers	Heineken	Heineken
	Corona	Corona
Wine	Woodbridge by Mondavi	Woodbridge by Mondavi

Beverage Package Enhancements

Cordials Service

Enhance your beverage package with a selection of cordials and after dinner beverages.

Add a nice after dinner touch to your beverage package by including additional beverage selections to include Amaretto Di Saronna, Bailey's Irish Cream, Frangelico, Grand Marnier, Drambuie, Sambuca, V.S.O.P Cognac, and Sherry.

European Coffee Service

Enhance your beverage package with a selection of refreshing coffee drinks for a wonderful way to end your evening

Freshly brewed freshly brewed coffee with Amaretto Di Saronna, Kahlua, Tia Maria, Bailey's Irish Cream, Godiva and Frangelico, with chocolate shavings, cinnamon sticks, lemon and orange zest and fresh whipped cream.

Martini Ice Carving

For a spectacular visual centerpiece to any event, may we suggest a signature martini ice carving.

A backlit ice carving is the centerpiece of this unique bar set up featuring martinis made to your specification and poured down a special ice Luge into your waiting glass; this is truly a unique indulgence that is sure to get your guests talking.

Priced according to size and custom order.

Logo Ice Carving

Place your company or corporate logo into a visual centerpiece.

A backlit ice carving featuring your company or corporate logo is the centerpiece of this unique bar set up, reinforce your brand, and your creative style in a most unique way.

Priced according to size and custom order.