

Congratulations!

*At Holiday Inn Hotel & Suites Carol Stream,
we are proud of our exquisite food, precision planning and superb
service that will make your reception perfect.*

*Hosting you and your guests would be our pleasure.
We will provide the atmosphere and service that will make your event memorable.*

*Thank you for your interest in our hotel.
Please contact our Catering Manager at 630-681-7312
with any questions or to make an appointment to view our
Grand Ballroom or Majestic Tent .*

Wedding Packages

Classic

Wedding Package

4 Hours of House Brand Bar

Champagne Toast

Bottled Wine with Dinner

Appetizer

Salad

Entrée

Wedding Cake

Colored Napkins

Candlelit Centerpieces

Overnight Stay in a Two-Room Suite with Breakfast

Packages starting at \$42

Premier
Wedding Package

4 Hours of Premium Brand Bar
Champagne Toast
Bottled Wine with Dinner
Petite Gourmet Wrap Hors d'Oeuvres
Appetizer
Salad
Entrée
Wedding Cake
Served with Vanilla Ice Cream in a Dark Chocolate Cup
Colored Napkins
Candlelit Centerpieces
Overnight Stay in Whirlpool Suite
with Breakfast
Packages starting at \$49

Dream Wedding Package

4 Hours of Top Shelf Brand Bar
Champagne Toast
Bottled Wine with Dinner - Choice of 2 Selections
Butler Style Hors d'Oeuvres during the Cocktail Hour- Choice of 3
Appetizer
Salad
Lemon Sorbet Intermezzo
Entrée
Platters of Cavatappi Pasta with choice of Vodka Cream Sauce or Marinara
Wedding Cake served with Chocolate Covered Strawberries
Colored Napkins
Candlelit Centerpieces featuring Floating White Gerbera Daisies
Ghirardelli Chocolate Fountain
Overnight Stay in our Whirlpool Suite with Breakfast
Packages starting at \$62

Appetizers / Salads / Sides

Appetizer

Choice of 1

Cream of Chicken with Rice Soup

Minestrone Soup

Cream of Broccoli Soup

Tomato Basil Soup

Cream of Mushroom Soup

Seasonal Fresh Fruit

Bow Tie Pasta Marinara

Tortellini with Vodka Cream Sauce

Salad Selection

Choice of 1

Caesar Salad

Prepared with hearts of romaine, fresh parmesan cheese & garlic croutons

Garden Tossed Salad

Iceberg lettuce combined with cucumbers, carrot shavings & cherry tomato

Choice of two dressings

Spinach Salad

Baby spinach leaves, sliced mushrooms, cherry tomato, shaved Bermuda red onion, crumbled bacon, hard boiled egg rings served with a delicately warmed bacon dressing

Caprese Salad

Slices of fresh mozzarella, baby field greens & sliced tomato with a vinaigrette dressing

Side Selections

Vegetable

Select one

Zucchini Provencal

Steamed Broccoli and Carrots

Green Beans Almandine

Honey Carrots with Parsley Butter

Corn O'Brien

Potato or Rice

Select one

Red Parsley Potato

Garlic Mashed Potato

Oven Roasted Potato

Duchess Potato

Rice Pilaf

Entrée Selections

Chicken Vesuvio

*Seasoned garlic white wine sauce
drizzled over a breast of chicken*

Chicken Piccata

A lightly seasoned wine sauce & capers topped over chicken breast

Chicken Marsala

Chicken breast topped with a marsala wine sauce & thin sliced mushrooms

Napa Valley Chicken

Served with an elegant creamy white wine sauce & fresh grapes over a breast of chicken

Chicken Parmesan

Breaded chicken breast with marinara sauce & fresh parmesan placed atop fettuccini noodles

Chicken Limone

*Pan seared breast of chicken in lightly seasoned lemon
citrus glaze*

Roast Beef au Jus

Herb roasted & served with a cabernet sauce

Baked White Fish

A mild tender fish with a lemon butter sauce

Classic \$42 Premier \$49 Dream \$62

Additional Entrees

Grilled Filet Mignon

*Tender 6 oz. cut served with a brandy wine sauce sautéed with
mushrooms & onions*

Baked Salmon

*Herb roasted in a red bell
pepper cream sauce*

Prime Rib

Generous 10oz cut of slow roasted prime rib of beef in au jus

Classic \$46 Premier \$53 Dream \$66

Combination Entrees

Choice of Two

*Grilled Filet Mignon – Chicken Marsala – Chicken Vesuvio
Grilled Shrimp – Garlic Shrimp Scampi – Baked Salmon – Baked White Fish*

Classic \$50 Premier \$60 Dream \$73

Family Style Dinner

*Platters of Sliced Roast Beef & Mostaccioli Marinara
added to any of our main entrees
\$5.00 per guest*

Children 12 and under

*Chicken Tenders & Fries or Hot Dog with Macaroni & Cheese
served in place of main entrée \$15*

Hors d'Oeuvres and Sweets

Hors d' Oeuvres

*Enhance your Classic or Platinum Package by adding
a selection of 3 Hors d'Oeuvres during your cocktail hour .
\$5 per guest*

Swedish or BBQ Meatballs

Fresh Tomato Bruschetta with Parmesan Cheese

Toasted Cheese Ravioli with Marinara Sauce

Petite Fried Shrimp with Cocktail Sauce

Cocktail Franks in a Flaky Pastry Shell

Shrimp Egg Rolls with Sweet & Sour Sauce

Cheese Quesadillas with Salsa

Lightly Battered Fried Mushrooms

Chicken Pot Stickers with Sweet & Sour Sauce

Reception Displays

Each display is intended for 50 guests

\$175 Each

*Antipasto Platter
Domestic Cheese & Cracker Board
Canape Display
Fresh Vegetable Garden Crudities with a
Ranch & Vinaigrette Dip
Seasonal Fresh Fruit Display with a
Yogurt Dip*

Premium Hors d'Oeuvres

Additional Choices included in Dream Package

*Petite Quiche Lorraine
Breaded Borsini Cheese Stuffed Mushrooms
Coconut Shrimp
Mini Crab Cakes
Canapes
Philo Stuffed Brie
Spanakopita with Spinach & Feta Cheese*

Sweets / Chocolate Fountain

Sweet Treat

Assortment of Cookies,
Brownies, Biscotti,
Chocolate Mousse
&
Coffee / Tea Service
\$3 per person

Sweet Inspiration

Mini Pastries,
Brownies, Cookies,
Seasonal Fresh Fruit
&
Coffee Service
Herbal Teas
\$5 per person

Sweet Temptations

Assortment of Cakes,
Mini Pastries, Cookies,
Seasonal Fresh Fruit.
Biscotti, Chocolate Covered Strawberries
&
Gourmet Flavored Coffees
Herbal Teas
\$7 per person

Ghiradeli Chocolate Fountain

An array of Bananas, Marshmallows, Graham Crackers, Pretzels, assorted Cookies,
& Rice Krispy Treats surround layers of flowing Ghiradeli Chocolate \$4 per person
Add Strawberries, Pineapples, and Maraschino Cherries \$6 per person

Payments / Guarantee

An initial non refundable deposit of \$1,000 is required to secure your date
6 months & 3 months prior to the wedding 25% of the estimated total is due.

All Deposits are non refundable & applied toward your final total bill.

Payments may be made with credit cards, certified checks, cash, or personal checks.

(Personal checks excluded from final payment)

All prices subject to 18% service charge & 7.25% or applicable tax.

Final Payment & guest guarantee are due 5 business days prior to the wedding.

Discounts for Fridays, Sundays and off season may apply.

Ask our Catering Manager for additional details.