



Creating Wonderful Memories For Life



847.803.9800 F: 847.803.0380 D: 847.627.477

jill.ross@dellisart.com www.wyndham.com





A Letter to the Bride & Groom

Congratulations on your recent engagement! Your wedding will be one of the most important occasions in your life, and you will want to entrust your special day to the most professional, creative and experienced catering staff available.

We at The Wyndham Glenview Suites pride ourselves on our extraordinary cuisine personalized service and our close attention to detail. If I can be of further assistance, please do not hesitate to call upon me.

*Kind Regards,
Jill Ross
Catering Sales Manager*



T: 847.803.9800 F: 847.803.0380 D: 847.627.4773

jill.ross@dellisart.com www.wyndham.com



Our Gifts to You

Bridal Suite (upon availability)

Champagne and Chocolate Covered Strawberries

Suite for Parents

Preferred Room Rates for Your Guests

Complimentary Breakfast for Parents of Bride & Groom

Dressing Rooms for Bridesmaids and Groomsmen

Private Menu Tasting for Contracted Wedding

(Four Guest Maximum)

Complimentary Breakfast in Our Garden Atrium or In Suite Dining for Bride & Groom

A One-Year Anniversary Gift Certificate

Includes a Suite for One Evening and Complimentary Breakfast for Two

Your Wedding Package

Four Hour Deluxe Bar

Four Butler Passed Hors d'Oeuvres

Champagne Toast Before Dinner

Continuous Wine Service with Dinner

Five Course Dinner Including Your Wedding Cake for Dessert

Votive Candles

Floor Length Linens, Chair Covers & Ties In Ivory or White



T: 847.803.9800 F: 847.803.0380 D: 847.627.4773

jill.ross@dellisart.com. www.wyndham.com

The Beginning (select four)



CHILLED CANAPES

Melon Wrapped Prosciutto
Smoked Salmon Roulade Toast Points, Chive Crème Fraiche
Asian Chicken Cucumber Rounds
California Rolls
Shrimp Ceviche Shooters
Roma Tomato Bruschetta, Reggiano Parmesan, Micro Basil



WARM HORS D'OUVRES

Spanakopita
Bacon Wrapped Scallops
Swedish or BBQ Meatballs
Crab Rangoons, Sweet Chili Dipping Sauce
Chili Lime Salmon Satay
Tandoori Rubbed Chicken Kabobs
Coconut Shrimp
Kalbi Marinated Beef Skewers
Thai Chicken Satay, Basil Peanut Dipping Sauce
Brie & Raspberry in Puff Pastry
King Crab Stuffed Mushroom Caps
Vegetable Egg Roll, Sweet Chili Dipping Sauce
Cheese & Mushroom Quesadilla
Spinach & Cheese Stuffed Mushroom Caps
Rumaki
Garlic & Herb Crusted Baby Lamb Chops, Peppercorn Mèlange Demi Glace (additional 2.50 per guest)



ADDITIONAL SUGGESTIONS

Vegetable Crudité, Blue Cheese & Ranch Dip
6.00 per guest

Imported & Domestic Cheese Board, Artisan Breads & Water Crackers
7.00 per guest



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

First Course



Tomato Caprese

Red & Yellow Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction

Maryland Crabcake, Lemon Sriracha Aioli

Lobster Filled Ravioli, Pesto Cream

Herbed Gnocchi, Tomato Basil Marinara, Reggiano Parmesan

Wild Mushroom Vol Au Vent



Cream of Roasted Chicken with Wild Rice

Shrimp Bisque, Chive Crème Fraiche

Italian Wedding Soup

Cheddar Broccoli Chowder

Fire Roasted Tomato Bisque



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.



Second Course

Intermezzo of Champagne Raspberry Sorbet



Third Course

Romaine, Toasted Almond Slivers, Roasted Red Peppers, Mandarin Oranges, Honey Tangerine Vinaigrette

Mixed Baby Greens, Fresh Mozzarella, Sundried Tomatoes, Citrus Balsamic Vinaigrette

Arugala, Asian Pears, Gorgonzola, Bermuda Red Onions, Artichoke Hearts, Dried Cranberries, Honey Dijon Vinaigrette

Mixed Greens, Carrots, Cucumber, Cherry Tomatoes, Bermuda Red Onions, Choice of Ranch & Balsamic Vinaigrette

Traditional Caesar Salad
Tossed Tableside (additional 3.00 per guest)



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

1400 N. Milwaukee Avenue, Glenview, Illinois 60025 • www.wyndham.com

Main Course

CHICKEN & POULTRY



Herb Scented Airline Breast of Chicken
Rosemary White Wine Sauce
85.00 per guest

Chicken Wellington
Mushroom Duxelle, Puff Pastry
85.00 per guest

Roasted Cornish Game Hen
Roasted Herb Butter Sauce
90.00 per guest



BEEF, LAMB & PORK

Char Broiled Beef Tenderloin Filet Mignon
Pink Peppercorn Demi Glace
103.00 per guest

Grilled Frenched Pork Chop
Porcini Mushroom Demi Glace
90.00 per guest

Herb Crusted Lamb
Truffle Merlot Demi Glace
103.00 per guest



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.



Main Course

FISH & SEAFOOD

Searred Sea Bass
Saffron Butter Sauce
Market Price

Grilled Halibut
Dill Cream Sauce
90.00 per guest

Grilled Atlantic Salmon
Rosemary Lemon Buerre Blanc
85.00 per guest



SIGNATURE DUETS

Petit Filet of Beef Tenderloin
Pink Peppercorn Demi Glace
Herbed Breast of Chicken
Butternut Squash Puree
105.00 per guest

Petit Filet of Beef Tenderloin
Pink Peppercorn Demi Glace
Grilled Atlantic Salmon
Rosemary Lemon Buerre Blanc
105.00 per guest



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

1400 N. Milwaukee Avenue, Glenview, Illinois 60025 • www.wyndham.com



Main Course

SIGNATURE DUETS

Petit Filet of Beef Tenderloin
Pink Peppercorn Demi Glace
Three Tandoori Rubbed Jumbo Grilled Prawns
Lemon Butter Sauce
110.00 per guest

Petit Filet of Beef Tenderloin
Truffle Merlot Demi Glace
Grilled Halibut
Dill Cream Sauce
105.00 per guest

Citrus Glazed Chicken Breast
Grilled Atlantic Salmon
Rosemary Lemon Buerre Blanc
99.00 per guest

Herb Crusted Lamb
Truffle Merlot Demi Glace
Grilled Atlantic Salmon
Lemon Butter Cream Sauce
115.00 per guest



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.



Accompaniments

STARCHES

- Saffron Scented Israeli Cous Cous
- Wild Mushroom Orzo
- Duchess Potato
- Roasted Garlic Red Skin Mashed Potatoes
- Herbed Rice Pilaf
- Twice Baked Potato
- Spinach Risotto



VEGETABLES

- Grilled Root Vegetables
- Garlic Green Beans
- Vegetable Du Jour



(additional 2.00 per guest)

- Steamed Broccoli
- Petit Baby Carrots
- Baby Squash & Zucchini Patty Pans
- Grilled Asparagus



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

Desserts & Coffee

Your Personally Selected Wedding Cake
Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Teas



THE TRADITIONAL SWEET TABLE

Assorted Fruit Tarts, Miniature French Pastries, Chocolate Éclairs, Cream Puffs, Petit Fours
Mini Cheesecakes, Chocolate Cakes, Lemon Tortes
Fresh Seasonal Fruit Display
Strawberry Champagne Sabayon Sauce
Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Teas
9.00 per guest

CHOCOLATE FOUNTAIN

Pineapple, Strawberries, Marshmallows, Graham Crackers, Oreo Cookies, Pretzel Rods, Pound Cake
8.00 per guest
Addition to The Sweet Table 4.00 per guest (minimum of 100 guests)

THE CLASSIC SWEET TABLE

Assorted Fruit Tarts, Miniature French Pastries, Rocky Road Brownies, Mini Cannolis, Baklava, Tiramisu, Chocolate Éclairs, Cream Puff Swans, Petit Fours, Mini Cheesecakes, Chocolate & Flourless Cakes, Lemon & Strawberry Tortes
Hand Dipped Strawberries & Bananas
Fresh Seasonal Fruit Display
Strawberry Champagne Sabayon Sauce
Continental Coffee Station
13.00 per guest

CONTINENTAL COFFEE STATION

Gourmet Roasted Select Coffee, Decaffeinated Coffee and Specialty Teas
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Citrus Zest, Hazelnut & French Vanilla Cream, Sugar Cubes
Fresh Seasonal Fruit Display

Strawberry Champagne Sabayon Sauce
4.00 per guest

All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

1400 N. Milwaukee Ave. • Deerfield, Illinois 60025 • www.wyndham.com





After Thoughts

AFTER DINNER CORDIALS

Bailey's Irish Cream, Disarrano Amaretto, Romana Sambuca,
Kahlua

8.00 per glass

addition to The Deluxe Bar 4.00 per guest



AFTER HOURS

Mini Beef Sliders with Cheddar and Sautéed Onions

Mini Grilled Cheese Sandwiches

Tater Tots

12.00 per guest (minimum 75 guests)

Cheese, Sausage, Pepperoni Pizzas

12.00 per guest (minimum 50 guests)

Chicago's Famous Garrett's Popcorn

Caramel Corn, Buttery & Cheese Corn Flavors

10.00 per guest (minimum 75 guests)



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

1400 N. Milwaukee Avenue, Glenview, Illinois 60025 • www.wyndham.com



Deluxe Bar Package

Smirnoff Vodka, Beefeater Gin, Barton's Light Rum, Jim Beam Bourbon, J&B Scotch, Seagram's 7 Whiskey, Christian Brothers Brandy, Sauza Gold Tequila



House Select Merlot, Chardonnay & White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A

Assorted Coca Cola Brand Soft Drinks

Additional Hour of Deluxe Bar

6.00 per guest



LUXURY BAR

Absolut Vodka, Tangueray Gin, Bacardi Light Rum, Captain Morgan Spiced Rum, Jim Beam Black, Chivas Regal Scotch, Crown Royal Canadian Whiskey, Courvoisier VS, Jose Cuervo Silver

Esser Merlot, Chardonnay, Beringer White Zinfandel

Budweiser, Bud Light, Miller Lite, MGD, O'Doul's N/A

Select Two Imports:

Corona Extra, Heineken, Amstel Light, Goose Island Honkers Ale or 312, Dos XXX, Modelo Negro,

Assorted Coca Cola Brand Soft Drinks

Additional 12.00 per guest

Additional Hour of Luxury Bar

8.00 per guest



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

1400 N. Milwaukee Avenue, Glenview, Illinois 60025 • www.wyndham.com

Enhancements

CARVER STATIONS

Herb Crusted Tenderloin of Beef, Port Wine Demi Glace

275.00 (serves 25 guests)

Peppercorn Crusted Prime Rib of Beef, Garlic & Herbed Au Jus, Horseradish Crème Fraiche

350.00 (serves 35 guests)

Pineapple Honey Glazed Virginia Bone In Spiral Ham, Gourmet Mustards

200.00 (serves 30 guests)

Pork Steamship, Rosemary Garlic Demi Glace

250.00 (serves 30 guests)

Cedar Plank Salmon, Caper Herb Tartar Sauce

300.00 (serves 20 guests)

Whole Roasted Turkey Breast, Cranberry Gelée, Dijonnaise, Giblet Gravy

225.00 (serves 30 guests)

ACTION STATIONS

DUMPLING STATION

Beef & Pork Potstickers, Shrimp & Pork Shumai, Teriyaki, Hoisin & Chili Soy Sauces, Kimchi Salad

12.00 per guest

MARTINI MASHED

Yukon Gold, Sweet Mashed Potatoes, Bacon, Chives, Mushrooms, Green Onions, Brown Sugar, Mini Marshmallows, Sour Cream, Shredded Jack Cheese, Salsa

11.00 per guest

Lobster or Crabmeat (additional \$3 per guest)

SUSHI (25 guest minimum)

A Variety of California Rolls Paired with Nigiri Salmon, Shrimp, Tuna, Pickled Ginger, Soy, Wasabi

450.00 per station (100 pieces per station)



All Prices Subject to a 21% Service Charge and Applicable Illinois Sales Tax (currently 9.25%). Prices, Service Charge & Tax are Subject to Change Without Notice.

1400 N. Milwaukee Avenue, Glenview, Illinois 60025 • www.wyndham.com