

THE CRYSTAL BALLROOM & LOUNGE

# Wedding Packages



## SILVER

- 4 Butlered Hors d'oeuvres
- Champagne Toast for Bridal Party
- 3 Course Dinner includes Soup or Salad, Entrée & Accompaniments and your Wedding Cake
- 4 Hr. Silver Bar Package
- Continuous Wine Service with Dinner
- Floor Length Linens

## GOLD

- 5 Butlered Hors d'oeuvres
- Champagne Toast for All
- 4 Course Dinner includes Soup or Salad, Intermezzo, Entrée & Accompaniments and your Wedding Cake
- 4 Hr. Gold Bar Package
- Continuous Wine Service with Dinner
- Floor Length Linens

## DIAMOND

- 5 Butlered Hors d'oeuvres
- Champagne Toast for All
- 5 Course Dinner includes Soup and Salad, Intermezzo, Entrée & Accompaniments and your Wedding Cake
- 4 Hr. Diamond Bar Package
- Continuous Upgraded Wine Service with Dinner
- Sweet Table Server with Gourmet Coffee Service
- Floor Length Linens

# Dinner Options

## Chilled Hors d'oeuvres

Melon wrapped prosciutto (G)  
Seasonal fruit skewers (G)  
Jalapeno & smoked bacon deviled eggs  
Beef tenderloin on a garlic crostini  
Bruschetta on toasted points  
Smoked salmon mousse in roasted potato (G)  
Tarragon chicken salad tart  
Grilled shrimp with pesto aioli (G)

## Warmed Hors d'oeuvres

Thai chicken satay, peanut dipping sauce (G)  
Swedish homemade meatballs (G)  
Cheese and mushroom quesadilla  
Garlic and herb lamb chops (G)  
Plump dates wrapped in bacon (G)  
Brie cheese and pear in phyllo purse  
Crab cakes with cajun remoulade sauce  
Mini grilled flatbread with mushroom, ricotta cheese  
& herb salad and truffle oil

## Additional Hors d'oeuvres

Tri-colored tortilla chips with pico de gallo and fresh guacamole  
Assorted vegetable and cheese tray  
Roasted red pepper and garlic hummus served with pita chips

## Salads

### Classic Caesar Salad

Crispy romaine, parmesan cheese and homemade croutons served with homemade caesar

### House Signature Salad

Mixed greens, cucumbers, diced tomatoes and carrots served with champagne vinaigrette

### Poached Pear Salad

Mesclun greens and cabernet poached pear with herb boursin cheese served with candied walnuts and raspberry pomegranate vinaigrette

Dressings: Champagne vinaigrette, raspberry pomegranate, tomato basil & balsamic vinaigrette, homemade caesar and ranch.

## Homemade Soups

Tomato Basil  
Potato Leek

Lobster Bisque  
Chicken & Rice

Chilled Gazpacho  
Butternut Squash

## Plated Dinner Entrées

Silver / Gold / Diamond package pricing

### Chicken Wellington

Mushroom duxelle within a puff pastry

### Chicken Piccata (G)

Lightly breaded chicken breast with lemon cream sauce and capers

### Stuffed Chicken

Boursin cheese and mushroom stuffed chicken breast

### Grilled Atlantic Salmon (G)

Served on a bed of spicy hoisin sauce

### Almond Crusted Whitefish (G)

Sun-dried cherries and lavender butter sauce

### Sea Scallops (G)

With a vanilla butter sauce

### Filet Mignon

6 oz (or 8 oz for additional cost) with mushroom demi-glace

### Braised Short Ribs

With a peppercorn demi-glace

## Special Duet Entrées

### Duet of Hazelnut Cherry Chicken and Veal Milano

6 oz of breast of chicken sautéed with Michigan sun dried cherries and Frangelico liqueur paired with pan seared veal layered with roasted zucchini, herb boursin cheese and artichoke hearts, served with a rich demi-glace

### Duet of Filet and Seafood

6 oz of filet mignon with a truffle bordelaise sauce paired with delicious lump crab meat stuffed inside two jumbo shrimp on a bed of citrus beurre blanc

### Duet of Salmon Mousse Encrusted Halibut and Chicken San Sebastian

Salmon mousse encrusted halibut on a bed with lobster sauce served with breast of chicken sautéed with shitake mushrooms, broccolini, marcona almonds and Spanish sweet sherry

## Vegetarian Entrées

### Grilled Eggplant (G)

Eggplant and portobello mushroom stack with sundried tomato ragout

### Wild Mushroom Gnocchi

With sweet garlic and herb cream sauce

## Accompaniments

Grilled asparagus bundle  
Green bean bundle  
Haricot vert and shallots  
Sweet corn risotto  
Broccoli soufflé  
Pomme William ~ Chef's Specialty

Herb roasted red potatoes  
Whipped potatoes  
Potatoes au gratin  
Sweet potato dauphinoise  
Shiitake and asparagus risotto  
Saffron rice

## Children ~ 4-12yrs.

Diced fruit cup during salad course, chicken strips with macaroni & cheese, milk or soft drinks and double slices of your Wedding Cake

# Dessert Options

## **Gourmet Sweet Table**

An assortment of fruit tarts, miniature French pastries, chocolate éclairs, cream puffs, petit fours, lemon and strawberry tortes, mini cheesecakes and chocolate cakes. Also, a seasonal fresh fruit display and a gourmet and decaffeinated coffee and specialty tea station.

## **Chocolate Fountain**

Warm gourmet chocolate(s) surrounded by sliced pineapple, cantaloupe, strawberries, pound cake squares, pretzel rods, marshmallows and graham crackers.

## **Sundae Bar**

Selection of French vanilla, chocolate or strawberry ice cream with topping choices of M&Ms, chopped nuts, cookie crumble, chopped Snickers, cherries, hot fudge, caramel and whipped cream.

## **Deluxe Coffee Bar**

Silver urns with coffee, decaffeinated and hot tea with chocolate shavings, cinnamon sticks, raw sugar, flavored vanilla and caramel syrups with fresh whipped cream.

*\* Add gourmet hot chocolate with crushed peppermint and mini marshmallows for additional cost.*

# Late Night Options

## **Bone-In Chicken Wings**

Choice of hot, mild, or BBQ sauce with celery sticks and ranch dressing (four wings per guest).

## **Flatbread Pizzeria**

Flatbread pizza featuring caprese, organic grilled vegetable, BBQ chicken, pepperoni and sausage (two slices per guest).

## **Build-Your-Own Sliders**

Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion and cheese.

## **Mini Chicago Style Hot Dogs**

Hot dogs with all of the Chicago Favorites toppings... without ketchup.

# Bar Packages

## Silver Package

**Liquors** | Amaretto Di Sarno, Sky, Beefeater, Bacardi, Baileys, Sauza, Cluny, Jim Beam, Kahlua, Christian Brothers Brandy, VO

**Domestic Beers** | Bud Light, Amstel, Miller Light, MGD

**House Wines** | Astica Chardonnay, Sauvignon Blanc, Moscato, Pinot Grigio, Cabernet Sauvignon, Merlot

## Gold Package

**Premium Liquors** | Amaretto Di Sarno, Absolute, Baileys, Segrans 7, Captain Morgan, Courvoisier, Cuervo Gold, Dewars, Jack Daniels, 10 Cain Rum, Kahlua, Tanqueray

**Choose any 3 Beers** | Bud Light, Amstel, Miller Light, MGD, Blue Moon, Fat Tires, Heineken

**House Wines** | Montevina California Wines, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot

## Diamond Package

**Super Premium Liquors** | Amaretto Di Sarno, Belvedere, Baileys, Crown Royal, Captain Morgan, Courvoisier, Patron, Chivas, Maker's Mark, Mt. Gay, Kahlua, Bombay Sapphire

**Choose any 5 Beers** | Bud Light, Amstel, Miller Light, MGD, Heineken, Blue Moon, Fat Tires, Prairie Path, Domain DuPage

**House Wines** | Daou and Clos Pegase Wines, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot

*All packages include unlimited soft drinks and juices.*