



HOLIDAY CELEBRATION PACKAGES

Le **MERIDIEN**

LE MERIDIEN CHICAGO – OAKBROOK CENTER

2100 SPRING ROAD
OAK BROOK, IL 60523
T +1 630 481 4917
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www.lemeridienoakbrook.com

N 41° 50' W 87° 56'
DESTINATION UNLOCKED

All pricing is per person, unless otherwise noted. A 25% service charge of the total food and beverage revenue plus all applicable taxes of 7.5% will be added. This includes a 15.5% gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

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MERRY + BRIGHT

Four Butler Passed Hors d'oeuvres
Four Hours of Classic Bar Service
Three Course Dinner to Include Soup or Salad, Main Course + Dessert
Wine Service with Dinner
per person pricing based on entrée selection

WINTER WONDERLAND

Four Butler Passed Hors d'oeuvres
Choice of Four Hours of Premium Bar Service or Five Hours of Classic Bar Service
Four Course Dinner to Include Soup, Salad, Main Course + Dessert
Wine Service with Dinner
per person pricing based on entrée selection

JOY TO THE WORLD

Four Butler-Passed Hors d'oeuvres
Four Hours of Classic Bar Service
Choice of Three Stations + Dessert Display or One Dinner Table
109 per person

Each Package Includes:

Freshly Baked Artisan Rolls and Butter
Freshly Brewed Regular and Decaffeinated Illy® coffee, and a selection of Harney & Sons® teas
Preferred Guest Room Rates
White Floor Length Linens + Napkins
Three Votive Candles at Each Table
Complimentary Coat Check
Complimentary Self-Parking, \$10 Event Valet Parking

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CHILLED BUTLER PASSED HORS D'OEUVRES

Tomato and Mozzarella Pipette, Cherry Tomato, Baby Mozzarella, Aged Balsamic (GF)
Shrimp Cocktail Shooter, Horseradish Cocktail Sauce, Lemon (GF)
Pan con Tomate, Grilled Bread with Tomato, Olive Oil, Manchego Cheese, Sea Salt
Tapas Skewer, Artichoke, Spanish Green Olive, Sun Dried Tomato, Fontina Cheese (GF)
Smoked Salmon, Bourisn Cheese, Pumpernickel, Smoked Chive
Tomato Bruschetta, Garlic, Parmigiano Tomato Reggiano
Gazpacho Shooter, Heirloom Tomato, Cucumber, Olive Oil (GF)
Tuna Poke, Soy Marinated Raw Tuna, Crispy Onion, Cilantro (+\$2pp for Gold, Included in Platinum)
Beef Crostini, Seared Beef, Blue Cheese Cream, Pickled Onions (+\$3pp for Gold, Included in Platinum)

WARM BUTLER PASSED HORS D'OEUVRES

Crispy Mozzarella Stuffed Risotto Arancini, Arrabiata
Bacon Wrapped Dates Stuffed with Marcona Almond (GF)
Jumbo Lump Crab Cakes, Dill Creme Fraiche (GF)
Mushroom Croquette, Cilantro Mushroom Yogurt
Vegetable Spring Roll, Sweet Chili
Chicken Empanada, Onion, Bell Pepper, Cilantro Yogurt
Artichoke Beignet Boursin Cheese, Artichoke
Mini Croque Monsieur Smoked Ham, Whole Grain Dijon, Gruyère
Beef Wellington, Red Wine Reduction, Mushroom Duxelles (+\$2pp for Gold, Included in Platinum)
Candied Pork Belly (+\$2pp for Gold, Included in Platinum) (GF)
Bacon Wrapped Scallops (+\$3pp for Gold, Included in Platinum) (GF)

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SOUPS

Butternut Squash, Creme Fraiche (GF)
Potato Leek, Fried Leeks (GF)
Sausage Tortilla, Fresh Herbs
Cream of Tomato, Tomato Concasse (GF)
New England Clam Chowder
Cream of Asparagus, Lemon Oil
Tomato Gazpacho, Cucumber, Confit Tomato, Pickled Onion, and Chili (GF)
Chicken and Rice (GF)
Minestrone (GF)
Lobster Bisque, Confit Potato, Poached Lobster, Pernod Cream (GF) (+\$2pp for Gold, Included in Platinum)

SALADS

Petit Field Greens, Shaved Carrot, Tomato, Radish, Cucumber, Herbs, Sherry Vinaigrette (GF)
Roasted Beet Salad, Baby Spinach, Toasted Almonds, Goat Cheese, Orange and Sherry Dressing (GF)
Traditional Caesar Salad, Parmigiano Reggiano, Lemon, Brioche Croutons
Mixed Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette (GF)
Baby Spinach, Red Wine Poached Pear, Blue Cheese, Almonds, Apple Cider Vinaigrette (GF)
BLT, Bacon, Heirloom Tomatoes, Mayonnaise Vinaigrette
Mozzarella Cheese and Tomato Salad, Shaved Onions, Aged Balsamic, Basil (GF)
Wedge, Tomato, Cucumber, Picked Red Onion, Blue Cheese Dressing (GF)

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SELECT YOUR ENTRÉE

Choose up to three Entrees with Merry + Bright or Winter Wonderland Packages.
Higher priced entrée will Prevail.

AIRLINE CHICKEN, Vesuvio Potato, Peas, Chicken Thyme Jus (GF)
Merry + Bright 110 | Winter Wonderland 125

AIRLINE CHICKEN, Double Baked Potato, Broccolini, Garlic, Chicken Jus (GF)
Merry + Bright 110 | Winter Wonderland 125

PORK TENDERLOIN, Roasted Potatoes, Brussel Sprouts, Apple Chutney (GF)
Merry + Bright 110 | Winter Wonderland 125

SALMON, Goat Cheese Polenta, Kale, Lemon Buerre Blanc, Fried Leek (GF)
Merry + Bright 120 | Winter Wonderland 135

BEEF TENDERLOIN, Robuchon Potatoes, Rapini, Veal Demi (GF)
Merry + Bright 120 | Winter Wonderland 135

HALIBUT, Robuchon Potatoes, Haricot Verts, Caper Butter Sauce (GF)
Merry + Bright 120 | Winter Wonderland 135

BEEF SHORT RIB, Mushroom Risotto, Parmesan, Roasted Garlic, Chive (GF)
Merry + Bright 120 | Winter Wonderland 135

LAMB CHOPS, Olive Oil Smashed Potato, Roasted Carrots, Black Garlic Jus (GF)
Merry + Bright 120 | Winter Wonderland 135

GNOCCHI, Cauliflower, Brown Butter, Sage
Merry + Bright 110 | Winter Wonderland 125

SELECT YOUR DESSERT

One dessert selection can be made.

Almond Streusel Apple Tart, Vanilla Whipped Cream
Valencia Orange Olive Oil Cake, Italian Buttercream
Cheesecake, Strawberry Coulis
Chocolate Crunch Cake, Marshmallow, Peanut Butter

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SELECT YOUR DISPLAY

Select three stations and three desserts OR one dinner table with Joy To The World Package.

RECEPTION + ACTION STATIONS

MEDITERRANEAN STATION

Hummus- chick pea puree with tahini and lemon juice (GF)
Tzatziki- cucumbers with garlic yogurt, fresh dill and mint (GF)
Htipiti- Greek roasted red pepper and feta cheese dip (GF)
Baba ghanoush- roasted eggplant with tahini (GF)
Assorted marinated olives, warm pita bread and baked bagel chips

SLIDER STATION

Cheeseburgers, served with pickle, house-made sauce
Nashville Hot Chicken, creamy slaw, house-made pickle
Caprese, fresh mozzarella, heirloom tomato, pesto, arugula

SPANISH TABLE STATION

Selection of domestic and imported cheese and embutidos (GF)
Spanish cured meats with mini-Spanish tortilla (GF)
Romesco sauce, pan con tomate, and toasted bread
Marcona almonds, dried apricots (GF)

PAELLA STATION SELECTION (GF)

Choose one of the following:
Spicy chorizo, chicken, onions, peppers, garlic, spicy aioli
Vegetarian, peppers, onions, mushroom, eggplant, tofu

BUILD YOUR OWN SALAD BAR STATION (GF)

Romaine + Mixed Green Lettuce
Variety of toppings to include: red onion, tomato, cucumber, carrots, cheddar cheese, diced chicken breast
Choice of two dressings: balsamic vinaigrette, sherry vinaigrette, red wine vinaigrette, ranch, Caesar, blue cheese

FARMERS MARKET STATION

Local sourced vegetable crudité shooters, with truffle aioli (GF)
Grilled zucchini roll with arugula, balsamic onions, and lemon oil (GF)
Goat cheese crostini and tomato mozzarella crostini

ARTISAN CHEESE STATION

Variety of boutique domestic farmhouse and imported cheeses, served with fig jam, mustard, fresh and dried fruits, nuts, warm artisan bread and crackers

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MASHED POTATO STATION (GF)

Yukon Gold mashed potatoes, served with a variety of toppings to include bacon, sour cream, green onions, cheddar cheese

TACO STATION

Marinated chicken and skirt steak (GF)

Corn + flour tortillas

Variety of toppings to include onion, cilantro, lime, sour cream, cotija cheese, pico de gallo (GF)

À LA MINUTE PASTA STATION

Penne Pasta

Choice of Sauce: marinara, alfredo, garlic white wine (GF)

Add Ins: asparagus, broccoli, mushrooms, diced tomatoes (GF)

Protein Selections: shrimp, chicken, meatballs (GF)

Served with warm garlic bread

DESSERT DISPLAY

Three dessert selections can be made.

French macarons (GF)

Cheesecake bites

Pistachio cannoli

Tiramisu

Milk chocolate cake

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DINNER TABLE SELECTIONS

SPANISH

Gazpacho, tomato, cucumber, olive oil (GF)
Baby spinach, red wine poached pear, blue cheese, almonds, sherry vinaigrette (GF)
Heirloom tomato, burrata, stone fruit, fig (GF)
Spanish cured meat and cheese board (GF)
Paella, spicy chorizo, chicken, onions, peppers, garlic, spicy aioli, sofrito (GF)
Airline chicken, mushroom, white wine, garlic (GF)
Valencia orange olive oil cake
Rice pudding (GF)
Mango cake

FARM TO TABLE

Roasted butternut squash soup (GF)
Bibb lettuce and fine herb salad, shaved vegetables, tarragon vinaigrette (GF)
Roasted beet salad, goat cheese, red onion, chive, champagne vinaigrette (GF)
Artisanal cheese and charcuterie board
Herb rubbed grilled seasonal vegetable platter, balsamic onions (GF)
Salmon, kale, parsnip puree, fried leek
Braised short rib, sweet potato puree (GF)
Three cheese baked ravioli, roasted tomato sauce, parmesan cheese, fried basil
French macarons (GF)
Carrot sponge cake, cream cheese, pineapple, candied carrots
Raspberry cheesecake

ITALIAN

Minestrone soup (GF)
Traditional Caesar salad, Parmigiano Reggiano, lemon, brioche croutons
Mozzarella cheese and tomato salad, shaved onion, aged balsamic, basil (GF)
Antipasto platter, olives, cheese, cured meats, peppers, artichokes (GF)
Cheese tortellini pasta salad, pepperoni, bell peppers, tomato, onion, herb dressing
Roast beef, braised artichokes, spinach, peppers (GF)
Chicken piccata, Vesuvio potato, capers, white wine butter sauce
Gnocchi, pancetta, vodka cream sauce, basil
Strawberry mascarpone cake
Pistachio cannoli
Tiramisu

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BEVERAGE SERVICE

CLASSIC

Wheatley Vodka
Gordon's Gin
Captain Morgan Original Spiced Rum
Jose Cuervo Tequila
Crown Royal Whiskey
Elijah Craig Bourbon
Dewar's White Label Scotch
Christian Brothers Brandy

PREMIUM

Tito's Vodka
Beefeater Gin
Bacardi Superior Rum
Corazon Tequila
Jack Daniels Whiskey
Elijah Craig Bourbon
Johnnie Walker Red Scotch
El Presidente Brandy
Amarito Amaretto

SERVED WITH BOTH CLASSIC + PREMIUM PACKAGES

Jacob's Creek Chardonnay, Jacob's Creek Pinot Grigio
Jacob's Creek Cabernet Sauvignon, Jacob's Creek Merlot
Stella Artois
Heineken
Modelo
Coors Light
Miller Lite
High Noon Hard Seltzer
Soft Drinks, Mineral Water, Fruit Juices

UPGRADE OPTIONS

Curated Signature Drink
14 per drink

Additional Hour of Classic Bar
10 per person

Upgrade 4 Hour Package From Classic to Premium
10 per person

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