



Wedding Packages

3011 Butterfield Rd. - Oak Brook, IL 60523 - Phone (630) 571-5700
www.grottooakbrook.com

BANQUET ROOM & GENERAL INFORMATION

GENERAL INFORMATION

Grotto is a classic Italian steakhouse, offering our handcrafted entrees and desserts at a large scale in our private dining rooms and banquet facility. We pride ourselves on offering impeccable service and providing special attention to your guests, as we realize that our actions are a reflection of you and your decision to celebrate at Grotto.

<u>DINING ROOM</u>	<u>CAPACITY</u>	<u>DIMENSIONS</u>	<u>AUDIO-VISUAL EQUIPMENT</u>
BANQUET ROOM	280	77' x 40'	Each section of the Banquet Room is equipped with a drop-down projection screen and ceiling-mounted proxima. Components available for laptop or iPod connection, linked to our sound system.
Promenade	96	29' x 40'	
Interior	84	26' x 40'	
Fountain	60	22' x 37'	

ROOM MINIMUMS and RENTAL FEES

All private events are subject to their contracted food & beverage minimum requirement and/or the established room rental fee. If the required minimum has not been met, the difference will be applied upon conclusion of the event.

DEPOSITS and FINAL PAYMENT

A security deposit is due within one week of initial booking, in order to guarantee definite event status. The minimum deposit requirement is 25% of the established food & beverage minimum. Deposit payments are non-refundable once received. Final payment is due in full one week prior to the reception date. Any additional charged accrued during the reception must be paid in full upon conclusion of the event.

GUARANTEED GUEST COUNT

Guaranteed guest count is due one week in advance of the event date.

SERVICE CHARGE and SALES TAX

A service charge of 20% will be placed on all food & beverage items.

Current state sales tax will be applied to all items (including additional amenities and rentals).

DANCE FLOOR

There is a \$200 rental fee for the installation and use of Grotto's dance floor.

BARTENDER FEE

One bartender is staffed for up to 125 guests, no additional fee. Two bartenders are staffed for 126-250 guests, no additional fee.

The bar will be closed during dinner service, and a champagne toast with house red & white wine will be provided at the tables.

In order for the bar to remain open throughout dinner service a \$100 bartender fee applies, per bar.

WEDDING CAKE

There is no additional fee to cut and serve your wedding cake. Grotto does not provide carry-out containers for remaining wedding cake, host may provide. Please ask your bakery for a box to wrap the top layer, if you wish to transport as a whole.

Specialty cakes can be ordered through Grotto, ask your event coordinator for details.

SPECIALTY LINEN

Standard linen is available at no additional charge. Enhance your event with a customized order, ask for details.

EXTRA TOUCHES TO MAKE YOUR CELEBRATION SPECIAL

A customized menu card is provided for each place setting!

VOTIVE CANDLES, 12-INCH MIRRORS and TABLE NUMBER ARE PROVIDED BY GROTTO

COMPLIMENTARY COAT CHECK AVAILABLE

COMPLIMENTARY UNDERGROUND PARKING

A heated underground garage is available on premise.

Valet parking is available for an additional fee per car.

BRIDAL ROOM

Our bridal room is available to store your personal belongings throughout the reception. The room is locked and a key is provided to the bride and groom. A full length mirror and hand sink make this a perfect area to freshen up throughout the event!

EVENT MANAGER

Our event manager is dedicated to the execution of your reception. He or she is responsible for coordinating staff, ensuring proper room set up (according to a diagram that will be provided by your event coordinator in advance), facilitating dinner service and handling any remaining financial aspects of the event. An event coordinator may not be present on the day of the reception.

CUSTOMIZED MENU CARD

Grotto will provide a customized menu card for each setting. A sample is provided for review, changes can be made to meet your requests for the wording, font and format. Final menu selections are due to Grotto by 14 days prior to the event date.

WEDDING CHECKLIST

A sample of our wedding checklist is provided below.

An extensive list will be provided prior to your event date.

Thank you for joining us.

Sheila and Sean

January 1, 2010

Soup

Pasta Fagioli

Salad

Caesar Salad

Romaine Lettuce Tossed with
Croutons and Parmesan Cheese

Entrée Choices

Filet Mignon

Prepared to Medium

Served with Mashed Potatoes and Sautéed Spinach

Grilled Salmon

Served with Dill Butter Sauce

Served with Mashed Potatoes and Sautéed Spinach

Dessert

Chocolate Ice Cream and Wedding Cake



ROOM DECOR

- | | |
|----------------------|-------------------------------------|
| Mirrors & Candles | Table Numbers |
| Flowers/Centerpieces | Place Cards (<i>alphabetical</i>) |
| Gift Box or Basket | Sign-In Book and Pen |
| Cake Cutting Set | Toasting Flutes |
| Specialty Linen | Stage for Head Table |



TIMING

- | | |
|-----------------------|---------------------------|
| Initial guest arrival | Cocktail & Hors d'oeuvres |
| Receiving Line | Bridal Party Introduction |
| Cut Wedding Cake | Staff to verify entrees |
| Speeches | Dinner Service |
| Special Dances | Bouquet/Garter Toss |

FOUR-COURSE PLATED DINNER

PRICE INCLUDES SOUP, SALAD, ENTRÉE, SIDE ITEMS, DESSERT

4-HOUR WELL BAR Upgrade to a Premium Bar for an additional \$7.00 per person!

BOTTLED WINE AT TABLES WITH DINNER, HOUSE RED & WHITE

CHAMPAGNE TOAST House champagne included, upgrades available upon request.

SOUP

Select one of the following

Minestrone - Pasta Fagioli - Escarole & Bean - Five Onion - Chicken Vegetable - Chicken Limone with Rice

SALAD

Select one of the following

GROTTO'S HOUSE SALAD Mixed greens, tomato, cucumber, shredded carrot and house dressing

CAESAR SALAD Romaine lettuce tossed with croutons and parmesan cheese

WEDGE SALAD Iceberg lettuce, diced tomato, bacon and bleu cheese dressing

ADD A PASTA COURSE FOR AN ADDITIONAL \$4 per PERSON... ask for details!

ENTREES

Select up to two entrees to offer your guests. Entrée counts are required one week in advance of the event date

\$75 dinner ORECHIETTE PESTO Prepared with sun dried tomatoes & pine nuts

\$75 dinner RIGATONI Choice of arriabiata, marinara or vodka sauce

\$75 dinner CHEESE RAVIOLI Choice of arriabiata, marinara or vodka sauce

\$75 dinner EGGPLANT PARMIGIANA Thin sliced, sautéed eggplant layered with mozzarella cheese baked in marinara

\$75 dinner FARFALLE WITH BROCCOLI AND ALFREDO Delicate cream parmesan cheese sauce and broccoli

\$79 dinner CHICKEN VESUVIO Boneless breast sautéed with garlic, olive oil, white wine, special seasonings and peas

\$79 dinner CHICKEN MARSALA Boneless breast sautéed with mushrooms and marsala wine

\$79 dinner CHICKEN LIMONE Boneless chicken breast sautéed with lemon and white wine

\$79 dinner CHICKEN PARMIGIANA Boneless breast breaded and sautéed with marinara, topped with mozzarella cheese

\$79 dinner CHICKEN OREGANATO Boneless chicken breast broiled with olive oil & lemon

\$83 dinner GRILLED SALMON Served with dill butter sauce or balsamic glaze

\$83 dinner ITALIAN STYLE SALMON Sautéed with garlic, olive oil and red & yellow vinegar peppers

\$83 dinner WHITEFISH Grilled with lemon and capers

\$83 dinner YELLOW FIN TUNA Seared rare with artichoke, capers and sun-dried tomato relish

\$83 dinner VEAL PICCATA Sautéed veal scaloppini with pine nuts & white wine

\$83 dinner VEAL PARMIGIANA Sautéed breaded veal cutlet with marinara sauce topped with mozzarella cheese

\$83 dinner VEAL MARSALA Sautéed veal scaloppini with mushrooms & marsala wine

\$84 dinner PORK CHOPS Two pork chops

\$89 dinner 8 oz. FILET MIGNON Prepared to Medium

\$89 dinner 10 oz. PRIME NEW YORK STRIP STEAK Prepared to Medium

\$89 dinner 14 oz. VEAL CHOP

SIDES

Select one starch and one vegetable from below

Vesuvio Potatoes - Garlic Mashed Potatoes - Lyonnaise Potatoes - Oven Roasted Potatoes

Steamed Broccoli - Mixed Vegetables - Spinach with Garlic & Oil

Steamed Asparagus (additional \$4 per person) - Grilled Mixed Vegetables (additional \$4 per person)

DESSERT

Sorbet (Lemon or Raspberry) or Ice Cream (Vanilla or Chocolate)

ADD A SWEETS DISPLAY FOR AN ADDITIONAL \$10 per PERSON... ask for details!

FAMILY-STYLE DINNER SERVICE

PRICE INCLUDES SOUP, SALAD, ENTRÉE, SIDE ITEMS, DESSERT

4-HOUR WELL BAR *Upgrade to a Premium Bar for an additional \$7.00 per person!*

BOTTLED WINE AT TABLES WITH DINNER, HOUSE RED & WHITE

CHAMPAGNE TOAST *House champagne included, upgrades available upon request.*

\$75 *per person*

FIRST COURSE

APPETIZER *(select two of the following)*

BRUSCHETTA - TOASTED RAVIOLI - FRIED CALAMARI - GRILLED CALAMARI - BAKED CLAMS

SALAD *(select two of the following)*

GROTTO'S HOUSE SALAD *Mixed greens, tomato, cucumber, shredded carrot and house dressing*

CAESAR SALAD *Romaine lettuce tossed with croutons and parmesan cheese*

CHOPPED SALAD *Mixed greens, tri-color peppers, avocado, artichoke hearts, carrots, celery, and house dressing*

SECOND COURSE

PASTA *(select two of the following)*

PENNE PASTA *Choice of arriabiata, marinara or vodka sauce*

RIGATONI *Choice of arriabiata, marinara or vodka sauce*

ORECHIETTE PESTO *Prepared with sun dried tomatoes & pine nuts*

FARFALLE with BROCCOLI AND ALFREDO *Delicate cream parmesan cheese sauce and broccoli*

CAVATELLI *Choice of arriabiata, marinara or vodka sauce (additional \$4 per person)*

ADD MEATBALLS TO YOUR PASTA! *(additional \$2.50 per person)*

ENTREES *(select two of the following)*

CHICKEN VESUVIO *Sautéed with garlic, olive oil, white wine, special seasonings, peas, and potato wedges*

CHICKEN MARSALA *Boneless chicken breast sautéed with mushrooms and Marsala wine*

CHICKEN LIMONE *Boneless chicken breast sautéed with lemon and white wine*

CHICKEN PARMIGIANA *Sautéed breaded chicken breast with marinara topped with mozzarella cheese*

CHICKEN OREGANATO *Boneless chicken breast broiled with olive oil & lemon*

GRILLED SALMON *Served with dill butter sauce*

ITALIAN STYLE SALMON *Sautéed with red and yellow vinegar peppers and potato wedges*

GRILLED WHITEFISH *Grilled with lemon and capers*

ITALIAN SAUSAGE & PEPPERS *Homemade Italian sausages sautéed with tri-colored peppers*

VEAL PICCATTA *Sautéed veal scaloppini with pine nuts & white wine (additional \$4 per person)*

VEAL MARSALA *Sautéed veal scaloppini with mushrooms & Marsala wine (additional \$4 per person)*

VEAL PARMIGIANA *Sautéed breaded veal cutlet with marinara sauce topped with mozzarella cheese (additional \$4 per person)*

SLICED TENDERLOIN OF BEEF *(additional \$4 per person)*

PRIME AGED NEW YORK STRIP *(additional \$7 per person)*

SIDE ITEMS *(additional \$3 per person, select two of the following)*

Vesuvio Potatoes - Garlic Mashed Potatoes - Lyonnaise Potatoes - Oven Roasted Potatoes

Steamed Broccoli - Mixed Vegetables - Spinach with Garlic & Oil - Sautéed Zucchini with Garlic in Tomato Sauce

DESSERT

Sorbet (Lemon or Raspberry) or Ice Cream (Vanilla or Chocolate)

ADD A SWEETS DISPLAY FOR AN ADDITIONAL \$10 per PERSON... ask for details!

HORS D'OEUVRES SELECTIONS

Enhance your dinner with tray-passed or displayed hors d'oeuvres, or design a cocktail & hors d'oeuvres reception style event. Each platter serves approximately 100 guests. Half platters are available upon request.

COLD HORS D'OEUVRES

- \$175 BRUSCHETTA TOSCANA *Toasted Italian bread with garlic, tomatoes, fresh basil, balsamic vinegar & extra virgin olive oil*
- \$245 TOMATOES WITH FRESH MOZZARELLA *Fresh basil and sun-dried tomato vinaigrette*
- \$245 ROASTED RED PEPPERS *Marinated with olive oil and balsamic vinaigrette*
- \$260 PROSCIUTTO WRAPPED ASPARGUS *Crisp asparagus wrapped in thin slices of prosciutto, topped with Gorgonzola cheese*
- \$315 SMOKED SALMON AND TOAST POINTS *Slices of smoked salmon, dollops of cream cheese, toppings on garlic toast points*
- \$585 JUMBO SHRIMP COCKTAIL *Served with cocktail sauce and lemon wedges*

HOT HORS D'OEUVRES

- \$215 TOASTED CHEESE RAVIOLI *Breaded ravioli with romano & parmesan cheese and seasonings; served with marinara sauce*
- \$215 TOASTED MEAT RAVIOLI *Breaded ravioli with romano & parmesan cheese and seasonings; served with marinara sauce*
- \$175 OREGANATO WINGS *Tossed with olive oil, oreganato and lemon juice*
- \$215 MINATURE MEATBALLS *Served with Marinara*
- \$215 SMALL SAUSAGE AND PEPPERS *Homemade Italian sausages sautéed with tri-colored peppers*
- \$215 CHICKEN VESUVIO TENDERS *Sautéed with garlic, olive oil, white wine, & special seasonings*
- \$315 PEPPERCORN CRUSTED BEEF SKEWERS *With peppercorn crust and bordelaise sauce*
- \$455 BABY LAMB CHOPS OREGANATO *With olive oil, oregano & lemon*
- \$195 BAKED CLAMS *Baked with Grotto's special stuffing*
- \$275 FRIED CALAMARI *Lightly breaded & fried baby squid with marinara sauce*
- \$275 GRILLED CALAMARI *Seasoned baby squid with olive oil & herbs in a balsamic vinaigrette*
- \$405 JUMBO LUMP CRAB FILLED MUSHROOMS *Mushroom caps stuffed with sweet crabmeat, spinach, and seasonings*
- \$470 SEA SCALLOPS WRAPPED WITH PANCETTA *Jumbo sea scallops wrapped in Italian bacon brushed with lemon butter*
- \$520 MINI CRAB CAKES *Pan seared lump crab served with a spicy mayonnaise sauce*
- \$585 GRILLED SHRIMP *Lightly grilled jumbo shrimp brushed with olive oil and garlic*
- \$585 PARMESAN SLIDERS *Breaded chicken topped with marinara and mozzarella*
- \$585 WAGYU BURGERS *Served with grilled onions and mustard*
- \$680 FILET SLIDERS *Served with spicy horseradish sauce*

PLATTERS & STATIONS

Enhance your dinner with display platters, a carving or pasta station or design a cocktail & hors d'oeuvres reception style event.

PLATTERS

Medium serves 50 people. Large serves 75 people.

DOMESTIC & IMPORTED CHEESE Served with cocktail wafers and light fruit garnish
\$140 Medium · \$210 Large

ANTIPASTO PLATTER Assortment of imported cheeses, meats, peppers and olives
\$140 Medium · \$210 Large

SEASONAL VEGETABLE CRUDITE Served with ranch, bleu cheese and french dressing
\$120 Medium · \$180 Large

SEASONAL FRUIT PLATTER Served with a strawberry yogurt for dipping
\$140 Medium · \$210 Large

DESSERT DISPLAY Assortment of chef's selection of desserts
\$180 Medium · \$270 Large

CARVING STATIONS

Each order serves approximately 50 guests. Served with dinner rolls. \$75 chef fee applies per station.

\$240 ROASTED WHOLE TURKEY

\$240 BAKED SUGAR GLAZED HAM

\$450 TENDERLOIN OF BEEF

\$550 SLOW ROASTED PRIME RIB

PASTA STATION

Charged per guest. Pasta is served in a chafing dish. May be prepared to order for a \$75 chef fee.

\$ 6 per person. Select one pasta and one sauce.

Pasta: Penne, Rigatoni, Orschiette Sauce: Marinara, Vodka Cream, Alfredo, Pesto

\$ 2 per additional ingredient. Select from the following items.

Broccoli, Mushrooms, Asparagus, Zucchini, Tomato, Red Pepper

\$ 3 per person to add chicken or shrimp

HORS D'OEUVRES RECEPTION PACKAGES

Served buffet style only. Replenishment for a maximum of 90 minutes.

PACKAGE 1

\$28 per person

Cheese Display
Vegetable Crudite
Bruschetta Toscana
Toasted Cheese Ravioli
Italian Sausage and Peppers
Chicken Vesuvio Tenders

PACKAGE 2

\$32 per person

Cheese Display
Bruschetta Toscana
Fried Calamari
Stuffed Mushrooms
Beef Skewers
Grilled Vegetable Skewers
Miniature Meatballs

PACKAGE 3

\$35 per person

Antipasto Platter
Tomato and Onion Salad
Toasted Meat Ravioli
Italian Sausage and Peppers
Beef Skewers
Chicken Vesuvio Tenders
Sea Scallops with Pancetta

BAR PACKAGES

One bartender is staffed for up to 125 guests, no additional fee. Two bartenders are staffed for 126-250 guests, no additional fee. The bar will be closed during dinner service, and a champagne toast with house red & white wine will be provided at the tables. In order for the bar to remain open throughout dinner service a \$100 bartender fee applies, per bar.

BAR PACKAGES

WELL BAR

4 HOURS INCLUDED IN PACKAGE PRICE, or \$6 ADDITIONAL PER PERSON (5 hours)

WINES BY THE GLASS: House Brands of Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Chianti and Cabernet

DOMESTIC BEER: Coors Light, Bud Light, Budweiser, MGD, Miller Lite

IMPORTED BEER: Amstel Light, Heineken, Samuel Adams, Corona, Peroni, Hackerpschorr, Blue Moon

VODKA: Gordon's, McCormick's

GIN: Beefeater

RUM: Castillo, Bacardi

SCOTCH: Cutty Sark

WHISKEY: Jim Beam, Jack Daniel's

TEQUILA: Jose Cuervo

PREMIUM BAR

UPGRADE FOR AN ADDITIONAL \$7 PER PERSON (4 hours), or \$14 PER PERSON (5 hours)

INCLUDES ALL HOUSE WINES and DOMESTIC & IMPORTED BEER FROM WELL BAR

VODKA: Absolut, Ketel One

GIN: Beefeater, Tangueray

RUM: Captain Morgan, Malibu

SCOTCH: Dewars, J&B

WHISKEY: Canadian Club, Seagram's Seven

TEQUILA: Cuervo Gold

TOP SHELF BAR

UPGRADE FOR AN ADDITIONAL \$12 PER PERSON (4 hours), or \$20 PER PERSON (5 hours)

INCLUDES ALL HOUSE WINES and DOMESTIC & IMPORTED BEER FROM WELL BAR

VODKA: Grey Goose, Belvedere

GIN: Bombay Sapphire, Tangueray 10

RUM: Meyers, Mount Gay

SCOTCH: Chivas, Glenlivet

WHISKEY: Knob Creek, Maker's Mark

TEQUILA: Patron Silver, Cuervo 1800

COGNAC & LIQURES: Hennessy VS, Courvoisier

CHAMPAGNE ENHANCEMENT

UPGRADE CHARGE APPLIES PER BOTTLE, BASED ON FINAL CONSUMPTION.

May be added for the entire party or individually for the head table or the bride and groom.

Prices and availability are subject to change.

Champagne/Sparkling

Martini&Rossi, 750 ML "Rose" Torino Italy NV **30**

Lamberti Prosecco "Rose" Veneto Italy NV **50**

Mionetto "Sergio" Prosecco, Veneto Italy NV **55**

Montenesa Brut, Franciacorta Italy NV **55**

Moet et Chandon "White Star" Epernay NV **80**

Veuve Clicquot Ponsardin, Reims NV **90**

BOTTLED WINE SERVICE ENHANCEMENT

UPGRADE CHARGE APPLIES PER BOTTLE, BASED ON FINAL CONSUMPTION

Ask your event coordinator for a current list of available wine and pricing.

GROTTO EVENT CONTRACT TERMS & CONDITIONS

DEPOSIT & CANCELLATION POLICY

Deposit- Grotto requires an initial deposit payable upon signature of this event policy agreement. This amount is based on 25% of the food and beverage minimum requirement.

In the event of cancellation, Grotto shall be entitled to retain the entire amount of the deposit as liquidated damages. All cancellations must be obtained in writing via e-mail or fax. Cancellations made by phone call, voicemail will not be endorsed unless supplemented by written cancellation. Due to Grotto's preparation, staffing and product ordering any CANCELLATION WITHIN 30 DAYS PRIOR TO THE EVENT WILL RESULT IN PAYMENT DUE EQUAL TO THE ESTIMATED GUEST COUNT AND ALL CONTRACTED MENU ITEMS.

FOOD, BEVERAGES & ADDITIONAL SERVICES

Menu Selection - All menu selections must be confirmed two weeks prior to the event date.

Food and Beverage - Due to health, safety, and liquor laws of each state, all food and beverage must be supplied by Grotto. No food or beverage may be removed from the event area at any time prior to, during, or after the event.

Additional Services - we may be able to provide additional services (A/V equipment, transportation, centerpieces, special cakes, flowers, etc.) with advance notice and at an additional fee.

GUEST MINIMUM & GUARANTEE POLICY

Guaranteed Guest Count - The guaranteed guest count is due one week in advance of the event. In the event that the guest count does not match at least the guaranteed amount the day of the event, you will be charged up to the guaranteed guest count. Grotto cannot ensure additional seating should the actual guest count exceed the confirmed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space-available basis; however, it is possible a guest may not be seated or served.

Revenue Minimum - If the final food and beverage subtotal is less than the revenue minimum, the client is responsible to pay for the difference upon the conclusion of the event.

PAYMENTS, TAXES & SERVICE CHARGE

Payment - All payments must be made by: American Express™, Discover™, MasterCard™, Visa™, certified check or money order, or cash. Final payment is due one week prior to the reception. Any charges accrued on the day of the event must be paid in full upon conclusion of the event.

Authority - Any person signing an agreement with Grotto in the name of a corporation, association or society represents to Grotto that he/she is authorized to sign.

Taxes - The Client agrees to pay any and all federal, state, municipal, or other taxes imposed on or applicable to the event. Groups or organizations claiming exemption from applicable taxes are responsible for providing Grotto with a copy of the organization's tax exemption certificate; otherwise, applicable taxes will be charged to the Client.

Service Charge - All food, beverage and additional services are subject to a 20% service charge.

DAMAGES & INDEMNITIES

Security - Grotto reserves the right to inspect and control all events and may at its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Client's responsibility. Grotto will not assume any liability for theft or any other type of loss or damage to personal property occurring prior to, during, or after the event.

Deliveries - With prior arrangements, Grotto will accept packages sent no earlier than two business days prior to the event. Any shipments prior to such date, or deemed excessive in size or volume, may be subject to a storage fee.

Display and Decoration - All displays and/or decoration proposed by the Client will be subject to prior approval by a Grotto representative in each instance. Any damage caused to the premises will be the responsibility of the Client.

Excused Non-Performance - The Client agrees and acknowledges that Grotto shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood, or explosion, strikes, labor disputes, inability to procure labor, equipment, materials, or surplus, or any other causes beyond its reasonable control.

PREFERRED VENDOR LIST

Cakes, Pastries and Sweets

Toni's Sweets Hinsdale 630-789-2020
www.tonisweets.com

Creative Cakes Tinley Park 708-614-9755
www.realbuttercream.com

Tummy Ticklers Chicago 312-808-9890
www.tummyticklersbydylanandjake.com

Flour Cake and Pastry Chicago 312-265-1922
www.flourcakeandpastry.com

Entertainment

Admit One DJ's Naperville 877-423-6481
www.admitonedjs.com

Modern Image Studios Downers Grove 800-977-8863
www.modernimagestudios.com

Sounds Abound Naperville 630-718-1152
www.soundsabound.com

Specialty Linens

BBJ Linen Skokie 847-933-4632
www.bbjinlen.com

Carousel Linen Highwood 847-432-8182
www.carouselinen.com

Photography

Bella Pictures 888-556-7590
Offering Photography & Videography!
www.bellapictures.com

Laura Meyer Photography 630-561-7043
www.laurameyerphotography.com

Modern Image Studios 800-977-8863
www.modernimagestudios.com

Florists

Phillip's Flowers Westmont 630-719-5186
www.phillips-flowers.com

Dilly Lily Chicago 773-404-0602
www.dillylily.com

Petal Play Design Lemont 630-243-9430
www.petalplaydesign.com

Transportation

Prime Time Limo Chicago 630-359-1668
www.primetimelimo-chicago.com

Professional Limousine Schiller Park 847-233-9591
www.professionallimo.com

Wedding Officiant

I Do Weddings, Ltd
(Rev. Phil Landers) Elk Grove Village 630-628-3500
www.idoweddings.tv

Accommodations

Hyatt Place Lombard 630-932-6501
www.hyattplace.com

Embassy Suites Lombard 630-971-4233
www.chicagolombard.embsuites.com

Crowne Plaza Glen Ellyn 630-629-6000

Renaissance Oak Brook 630-573-2800

Marriott Oak Brook Oak Brook 630-573-8555

Hilton Suites Oakbrook Terrace 630-941-0100

Doubletree Oak Brook 630-472-6000

Doubletree Downers Grove 630-971-2000