

# Weddings

*by Harry Caray's*



*Bring us your dreams... we'll bring them to life.*

Harry Caray's combines one of the Western Suburbs largest and most elegant event venues with legendary, award-winning cuisine and impeccable service. Our team of experienced wedding planners will assist you with every aspect of your wedding—from menu selection to linens to flowers and beyond—to ensure that your wedding is flawless.

## *Facilities*

Harry Caray's Ballroom can accommodate up to 400 guests for plated events. The ballroom can be divided with state-of-the-art retractable walls to create separate spaces for your ceremony and your reception. The entrance gallery with private bar provides guests with the perfect spot to gather before entering.



Floor to ceiling windows open onto an expansive terrace overlooking a beautiful pond and fountain. The tranquil setting provides the perfect romantic backdrop to your wedding, and in warmer weather is an ideal spot for cocktails and hors d'oeuvres.

## *Accommodations*



Harry Caray's is located within the stylish and sophisticated Westin Hotel. Your out-of-town guests will enjoy the comfort and convenience of this beautiful hotel, and our wedding planners will help coordinate your guest-room needs.

## *Wedding Menus*

Attached are sample Wedding Reception packages to use as a starting point for your planning process. We will work closely with you make selections and modifications to meet your specific budget, style and theme.

We are also pleased to offer menu options for all other aspects of your wedding, from engagement luncheon to rehearsal dinner to reception to brunch. Additionally, Harry Caray's will be pleased to assist with every aspect of the wedding planning process—from flowers and entertainment to wedding favors and day planner services, we will ensure that your wedding is flawless. Please ask your catering manager for details.

We look forward to working with you to bring your wedding dreams to life.



# Wedding Receptions

Per guest prices for the reception packages listed below are shown in the entrée sections. Both packages are based on a minimum of 75 guests.



## DELUXE

Five Hour Reception  
Four Hour Call Brand Bar  
Champagne Toast  
Four-Course Plated Dinner including:  
Soup, Salad, Entrée and Accompaniments, and Dessert  
Unlimited House Wine Service During Dinner  
Custom Designed Wedding Cake  
Coffee Service  
Personalized Menus at Each Guest Place Setting  
Floor Length Ivory Table Linens and Napkins  
Votive Candles  
Complimentary Self Parking  
Preferred Guest Room Rates at the Westin Lombard\*  
Complimentary Bridal Suite for Bride and Groom

## PREMIERE

Five Hour Reception  
Four Hour Premium Brand Bar  
Butler Passed Hors d'Oeuvres  
Champagne Toast  
Five-Course Plated Dinner including:  
Soup, Salad, Intermezzo, Entrée and Accompaniments, and Dessert  
Unlimited House Wine Service During Dinner  
Custom Designed Wedding Cake  
Coffee Service  
Personalized Menus at Each Guest Place Setting  
Floor Length Ivory Table Linens and Napkins  
Votive Candles  
Complimentary Self Parking  
Preferred Guest Room Rates at the Westin Lombard\*  
Complimentary Bridal Suite for Bride and Groom  
**add \$15**

*\*Based on availability.*

*Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 1010*

Harry Caray's Italian Steakhouse | 70 Yorktown Shopping Center | Lombard, IL 60148  
T. 630.953.3400 | F. 630.953.3440 | harrycarays.com

## *Butler Passed Hors d'Oeuvres*

*included with premiere package | select four*

### COLD

Harry's Bruschetta with Shaved Parmigiano-Reggiano

Roasted Caponata and Shaved Pecorino Crostini

Herbed Goat Cheese and Sun-Dried Tomato Crostini

Caprese Salad Skewers

Belgian Endive with Goat Cheese, Raspberry Compote and Walnut

Grilled Chicken and Sun-Dried Tomato Relish on Focaccia

Rosemary Chicken Salad on Brioche with Chives

Prosciutto Wrapped Asparagus with Gorgonzola and Peppercorn Vinaigrette

Roasted Pork Loin Crostini with Orange Cilantro Compote

Fingerling Potatoes with Chive Sour Cream and American Sturgeon Caviar

Smoked Salmon with Cream Cheese and Chives on Toast Points

Tenderloin of Beef, Arugula and Horseradish Cream on Brioche | add \$1

Colossal Shrimp with Cocktail Sauce | add \$3

Maine Lobster Salad on Brioche | add \$3

Coriander and Lemon Pepper Crusted Seared Yellowfin Tuna on Flatbread with Avocado Cream | add \$2

Seared Beef Tenderloin, Caramelized Onions, Balsamic and Bleu Cheese Filled Tortilla Cups | add \$1

### HOT

Caramelized Onions and Fontina Cheese on Rosemary Flatbread with Balsamic Glaze

Baked Brie with Raspberry Compote and Almonds in Phyllo Cups

Spinach and Parmesan Cheese Stuffed Mushrooms

Asparagus and Sun-Dried Tomato Risotto Cakes with Tomato Onion Relish

Toasted Cheese Ravioli with Marinara

Goat Cheese and Plum Compote in Phyllo Cups

Macaroni and Cheese Bites with Smoked Mozzarella

Sautéed Wild Mushrooms in Puff Pastry Cups with Balsamic Glaze

Mozzarella Marinara

Chicken Vesuvio Skewers

Toasted Meat Ravioli with Marinara

Baked Polenta with Italian Sausage, Ricotta Salata and Wild Mushrooms with Balsamic Glaze

Grilled Italian Sausage and Pepper Skewers

Italian Meatballs with Marinara

Puff Pastry Wrapped Italian Sausage

Applewood Smoked Bacon Wrapped Medjool Dates

Tomato, Leek, Bacon and Jack Cheese Tartlets

Peppercorn Crusted Beef Skewers with Bordelaise | add \$2

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## *Plated Dinner Service*

### SOUP COURSE

*select one*

Traditional Minestrone

Tomato Basil with Garlic Croutons

Yellow Tomato Bisque with Parmesan Crostini

Cream of Asparagus with Tomato Relish

Potato Leek with Chives and Sour Cream

Tuscan White Bean and Italian Sausage

Chilled Gazpacho with Avocado

### SALAD COURSE

*select one | includes bakery fresh bread with whipped butter*

Garden Mixed Greens with Balsamic Vinaigrette

Baby Greens, Apples, Pears, Candied Walnuts and Gorgonzola with Raspberry Dressing

Caesar Salad with Shaved Parmigiano-Reggiano

Arugula, Hearts of Palm, Avocado, Shaved Pecorino Romano, Lemon and Olive Oil

### INTERMEZZO

*included with premiere package | select one*

Lemon

Mango

Key Lime

### ENTRÉE COURSE

*select up to three | entrée counts are required in advance*

#### **Poultry**

Boneless Breast of Chicken Vesuvio with Quartered Potatoes and Sweet Green Peas | \$74

Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter | \$75

Chicken Milanese with Roasted Garlic Sauce | \$75

Honey Soy Glazed Boneless Breast of Chicken | \$74

Grilled Breast of Chicken with Cabernet Reduction and Roasted Tomato Relish | \$74

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### Steaks and Chops

- 9oz Center Cut Filet Mignon with Cabernet Reduction | \$89
- 12oz Prime Rib of Beef au Jus with Horseradish Cream | \$87
- 12oz Prime New York Strip Steak with Maître d' Butter | \$99
- Center Cut Pork Chops with Applesauce, Two 6oz Chops | \$83
- Lamb Chops with Mint Jelly, Two 6oz Chops | market

### Seafood

- Grilled Salmon Fillet with Dill Butter | \$80
- Macadamia Nut Crusted Grouper with Saffron Rum Butter | \$83
- Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter | \$85
- Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter | \$80
- Jumbo Lump Crab Cakes with Caper Remoulade | \$87

### Mixed Grills

- Grilled Breast of Chicken with Cabernet Reduction & Grilled Salmon Fillet with Lemon Butter | \$79
- Honey Soy Glazed Boneless Breast of Chicken & Sesame Grilled Colossal Shrimp | \$83
- Filet Mignon & Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter | \$86
- Filet Mignon & Grilled Salmon Fillet with Lemon Butter | \$92
- Filet Mignon & Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter | \$96
- Filet Mignon & Jumbo Lump Crab Cake with Caper Remoulade | \$96
- Cold Water Australian Rock Lobster Tail and Filet Mignon | market

### ACCOMPANIMENTS

*select two*

- Vesuvio Potatoes
- Garlic Mashed Potatoes
- Parmigiano-Reggiano Scalloped Potatoes
- Roasted New Potatoes with Rosemary and Garlic Butter
- Green Beans with Lemon Oil and Lemon Zest
- Grilled Asparagus Spears
- Baby Carrots with Brown Sugar Butter
- Creamed Spinach

### *Dessert Course*

- Custom Designed Wedding Cake
- Harry Caray's works with award-winning cake designers to offer a wide selection of wedding cake options made with the finest, freshest ingredients.*
- Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections

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## *Beverage Service*

### FOUR HOUR OPEN BAR

Call or Premium Liquor  
Selected Wines by the Glass  
Imported and Domestic Beers  
Soft Drinks and Juices

#### **Call Brands**

*included with deluxe package*

Absolut Vodka  
Bacardi Rum  
Beefeater Gin  
Cuervo Gold Tequila  
Jim Beam Bourbon  
Seagram's 7 American Whiskey  
Dewar's White Label Scotch

#### **Premium Brands**

*included with premiere package*

Belvedere Vodka  
Myers's Jamaican Rum  
Bombay Gin  
Jose Cuervo Gold 1800 Tequila  
Jack Daniel's Tennessee Whiskey  
Maker's Mark Bourbon  
Canadian Club Whiskey  
Chivas Regal Scotch

### CHAMPAGNE TOAST

Flutes of House Champagne, Butler Passed or Served Tableside

### UNLIMITED DINNER WINE

*select one red and one white*

House Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio

### ENHANCED BEVERAGE SELECTIONS

Selected wines are available from Harry Caray's award-winning wine list, which has been recognized by *Wine Spectator* with the "Award of Excellence" each year since 1989. Please inquire about specialty drinks and martini bars.

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## *Enhancements*

*may be used to enhance cocktail hour or dessert*

### DISPLAY PLATTERS

*serves 50 guests*

- Domestic Cheese Selection with Water Crackers | \$150
- Artisanal Cheese Arrangement with Dried Fruits, Smoked Almonds and Assorted Crackers | \$200
- Assorted Seasonal Fresh Fruit Display with Yogurt Dipping Sauce | \$200
- Fresh Garden Vegetable Crudité with Ranch Dressing | \$150
- Chilled Grilled Asparagus with Hollandaise Aioli | \$125
- Chilled Seasonal Grilled Marinated Vegetables | \$175
- Marinated Roasted Red Bell Peppers with Fresh Mozzarella and Sweet Basil | \$175
- Antipasto Platter with Assorted Italian Meats and Cheeses, Grilled Vegetables and Fresh Melon | \$295
- Holy Cow! Potato Chips | \$2 per guest
- Baked Brie and Mango Chutney Wrapped in Puff Pastry with French Bread | \$175
- Artichoke, Spinach and Parmesan Dip with Rosemary Flatbread and Garlic Crostini | \$150
- Miniature Cheeseburgers with Caramelized Onions | \$150
- Miniature Roast Beef Sandwiches with Horseradish Cream | \$150
- Decorated Whole Poached Salmon with Capers, Red Onions and Dill Cream Cheese | \$225

### SPECIALTY STATIONS

*\$75 chef fee, per chef may apply*

#### **Carving Stations**

*chef carved and served with assorted bakery fresh rolls with whipped butter | serves 20-25 guests*

- Whole Tenderloin of Beef, Peppercorn Style | \$225
- Whole Honey Baked Ham with Pineapple Relish | \$80
- Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$90
- Whole Roasted Turkey Breast with Honey Mustard | \$80

#### **Pasta Station**

*chef prepared and served with assorted Italian breads | select two*

- Rigatoni, Plum Tomatoes, Shallots and Basil with Vodka Sauce
- Penne, Zucchini, Yellow Squash and Portobello Mushrooms with Marinara
- Cheese Tortellini and Shaved Parmigiano-Reggiano with Alfredo
- Rotini, Grilled Chicken, Arugula and Pine Nuts with Lemon and Garlic Olive Oil
- Spinach Fusilli, Italian Sausage, Roma Tomatoes and Basil with Spicy Tomato Cream

\$8

### **Risotto Station**

*chef prepared and served with assorted Italian breads | select two*

Wild Mushrooms and Caramelized Shallots

Roasted Vegetables with Shaved Parmigiano-Reggiano

Italian Sausage and Leeks

Rock Shrimp, Asparagus, Sun-Dried Tomatoes and Fennel | add \$1

Jumbo Lump Crab, Shaved Coconut and Fresh Lime | add \$3

\$9

### **Grand Antipasto Display**

Marinated Olives, Artichoke Hearts, Hearts of Palm and Pepperoncini

Grilled Marinated Vegetables

Fresh and Aged Italian Imported Cheeses

Italian Salami, Spicy Soppresata, Capocollo and Prosciutto

Smoked Almonds and Dried Fruits

Freshly Baked Tuscan Breads with Infused Olive Oils

Bruschetta Platter with Diced Roma Tomatoes, Olive Tapenade and Caponata

\$10

### **Raw Bar**

*presented over ice with fresh lemons, cocktail sauce, horseradish and Tabasco*

*two pieces of each item per guest*

Alaskan King Crab Legs

Colossal Shrimp Cocktail

Bluepoint Oysters on the Half Shell

Topneck Clams

Cold Steamed Mussels

market

### **Mashed Potato Bar**

*Idaho potatoes and sweet potatoes | select up to eight toppings*

Sour Cream, Whipped Butter, Honey Butter

Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar

Chives, Caramelized Onions, Diced Tomatoes, Sautéed Wild Mushrooms

Crispy Leek Ribbons, Roasted Garlic, Crumbled Bacon, Horseradish

Brown Sugar, Miniature Marshmallows, Candied Walnuts

\$6

**Sweet Station**

Miniature Pastries

Dark and White Chocolate Dipped Strawberries

Assorted Cakes and Pies

White Chocolate Mousse with Fresh Berries

Freshly Brewed Coffee and Gourmet Hot Tea Selections

\$9

**Chocolate Fountain**

White, Dark or Milk Chocolate

Whole Strawberries, Bananas and Pineapple Chunks

Pretzel Rods, Pound Cake, Marshmallows, Rice Krispie Treats and Lady Fingers

Freshly Brewed Coffee and Gourmet Hot Tea Selections

\$11

**Bananas Foster Station**

*chef prepared*

Sliced Bananas Caramelized with Brown Sugar, Rum and Banana Liqueur

Served over Vanilla Bean Ice Cream

Freshly Brewed Coffee and Gourmet Hot Tea Selections

\$7