



Celebrate Your Child's Bar/Bat Mitzvah at
The Hilton Chicago Northbrook

We invite you to meet with one of our professional Catering Managers who will assist you throughout your planning stages.

Your Catering Manager will help you capture your child's distinctive style to create a memorable celebration.

Complete Adult Brunch Package Includes:

- *Three Butler Passed Hors D'oeuvres Per Person*
- *Butler Passed Champagne, Mimosas and Fruit Punch During Cocktails*
- *Unlimited Wine Service During Brunch*
- *Champagne Brunch Buffet Prepared by Our Award-Winning Chef From Allgauer's on the Riverfront*
- *Unlimited Soda Bar*
- *Elaborate Sweet Table*
- *Complimentary Guest Room*

Complete Young Adult Brunch Package Includes:

- *Two Selections of Hors D'oeuvres, Buffet Style*
- *Unlimited Soda Bar*
- *Brunch Buffet*
- *Ice Cream Sundae Bar and Sweet Table*

With Our Compliments:

- *Challah*
- *White Floor-Length Linens and a Mirror Base with Votive Candles for Each Table*
- *Special Room Rates for Your Overnight Guests*
- *Ample Parking*

A minimum of fifty guests is required for the brunch package



Prices are per person, unless otherwise noted. Prices are subject to change.
All Prices are subject to 21% service fee and applicable sales tax. April, 2008

ALLGAUER'S CATERING

BAR/BAT MITZVAH BRUNCH PACKAGE YOUNG ADULT MENU

- Complimentary challah and one glass of red wine for the Hamotzi and Kiddush
- One Chaperone for every 30 children, at \$35 per hour with a minimum of 4 hours, per chaperone, is required for all Bar/Bat Mitzvahs
- \$3.00 per person setup fee for Bar/Bat Mitzvah services. This fee includes chairs, the appropriate skirted tables and two podiums.

UNLIMITED SODA BAR

Sodas Served By An Attendant Throughout The Event

HORS D'OEUVRES

SERVED ON A BUFFET DURING RECEPTION

SELECT TWO

Mozzarella Sticks with Marinara Sauce
Three pieces per person

Warm Soft Pretzels with Cheese Sauce
One piece per person

Cocktail Beef Franks En Croûte with Mustard
Three pieces per person

Vegetable Egg Rolls
Three pieces per person

Vegetable Crudités with Creamy Ranch Dip

Tortilla Chips with Cheese and Salsa

BRUNCH BUFFET

Includes a wide array of breakfast items, omelet station, salad selections, lunch entrées and sweet table delights.

DESSERT

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream with Chocolate, Strawberry and Caramel Sauces, Crushed Oreos, Reese's Peanut Butter Cups, M & M's, Whipped Cream, Toasted Peanuts, Cherries

\$33.95 per Young Adult for Lunch

ALLGAUER'S CATERING

BAR/BAT MITZVAH ADULT BRUNCH HORS D'OEUVRES

Select Three Pieces per Person

COLD DISPLAY OR BUTLER PASSED

Beef Tenderloin en Brioche
Grilled Pepper Shrimp with Vodka Cocktail Sauce
Curried Chicken Tartlets
California Rolls with Pickled Ginger and Wasabi Horseradish
Roma Tomato Bruschetta and Basil

HOT DISPLAY OR BUTLER PASSED

Spanakopita
Barbecued Meatballs
Assortment Mini Quiche, Assortment of Mini Pizzas
Chicken Saté with Peanut Dipping Sauce
Teriyaki Beef Kabobs
Reuben Spring Rolls with Thousand Island Dipping Sauce
Artichoke and Boursin Beignets, Shredded Chicken Dim Sum
Goat Cheese and Sun-Dried Tomato Triangles
Chicken and Black Bean Cornucopias
Artichoke Puttanesca Flatbreads
Brie and Raspberry Phyllo Cups

ADD HORS D'OEUVRES TO YOUR WEDDING PACKAGE

DISPLAY (MINIMUM 10)

Vegetable Crudités, Ranch & Blue Cheese Dips	\$5.95 per person
Sliced Seasonal Fresh Fruit and Berries with Yogurt Dip	\$5.95 per person
Imported and Domestic Cheese Display with Breads & Crackers	\$6.95 per person
Chilled Shrimp over Ice with Cocktail Sauce and Horseradish	\$375.00 for 100 pieces
Crab Claws over Ice with Cocktail Sauce and Mustard Sauce	\$350.00 for 100 pieces

COLD DISPLAY OR BUTLER PASSED

(MULTIPLES OF 25) (ANY OF THESE MAY SUBSTITUTE ONE OF THE INCLUDED HORS D'OEUVRES FOR \$1.00 ADDITIONAL PER PERSON OR BE PURCHASED SEPARATELY AT THE COST LISTED BELOW)

Avocado and King Crab Spring Roll with Ponzu Sauce	\$3.00 per piece
Smoked Salmon Rosette on Rye, Dill Mousse	\$3.00 per piece
Thin Sliced N.Y. Sirloin, Herb Cheese, Asparagus and Arugula	\$3.00 per piece
Jumbo Shrimp Shooter with Vodka Cocktail Sauce	\$3.00 per piece

HOT DISPLAY OR BUTLER PASSED

(MULTIPLES OF 25) (ANY OF THESE MAY SUBSTITUTE ONE OF THE INCLUDED HORS D'OEUVRES FOR \$1.00 ADDITIONAL PER PERSON OR BE PURCHASED SEPARATELY AT THE COST LISTED BELOW)

Duck Wellington	\$3.00 per piece
Beef Empanada with Guava Sauce	\$3.00 per piece
Coconut Shrimp with Mango Relish	\$3.00 per piece
King Crab Stuffed Mushroom Cap	\$3.00 per piece
Boneless Buffalo Wings Shooter with, Blue Cheese Dip	\$3.00 per piece
Maryland Crab Cake, Apple Ginger Slaw	\$2.50 per piece
Crab Rangoon with Sweet & Sour Sauce	\$2.75 per piece
Brie and Raspberry Profiterole	\$3.00 per piece

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ALLGAUER'S CATERING

BRUNCH BUFFET

*Unlimited Champagne and Wine Service for Adults
Freshly Squeezed Orange, Grapefruit, Cranberry and Apple Juices
Fresh Seasonal Sliced Fruits and Berries
Bakery Basket of European Danishes, Muffins, Chocolate and Almond Croissants*

*Mixed Greens with English Cucumbers, Tomatoes, Shaved Carrots
Choice of Two Dressings
Marinated Grilled Vegetable Display
Sun-Dried Tomato and Farfalle Salad
Fresh Tomato and Buffalo Mozzarella Salad, Balsamic Dressing
Broccoli and Roasted Peanut Salad*

*Smoked Salmon Rosettes, Spanish Capers, Shaved Red Onion, Diced Tomato
And Thinly Sliced Cucumber
Fresh Baked Assortment of Bagels and Whipped Cream Cheese*

*Herb Scrambled Eggs
Breakfast Potatoes*

*Omelet Station
Omelets Made To Order With Fresh Eggs, Eggbeaters and Egg Whites,
Mushrooms, Cheddar Cheese, Green Peppers, Onions, Spinach and Tomatoes*

Cheese Blintz with Fruit Compote

Entrée Selections Please Choose Two:

*Grilled Atlantic Salmon with Tarragon Cream
Baked Tilapia, Served on a bed of Spinach with a Lemon Herb Butter
Marinated Breast of Chicken, Chardonnay Sauce
Harvest Stuffed Chicken, Wild Rice, Cranberries & Asparagus, Chardonnay Cream Sauce
Herb Roasted Beef Round, Bordelaise Sauce*

*Garlic Mashed Potatoes
Medley of Seasonal Vegetables*

*Assortment of Cakes, Tortes and Petite French Pastries
(Choose Three Cakes and Tortes and Four Mini Pastries)*

*Allgauer's Custom Black Forest Blend of Regular & Decaffeinated Coffee,
Specialty Herbal Teas and Iced Tea*

\$52.95 per adult

\$3.00 for each additional Entrée per person

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ALLGAUER'S CATERING

BRUNCH ENHANCEMENTS

**JUMBO GULF SHRIMP
WITH COCKTAIL SAUCE**
\$3.95 per person

ASSORTED VEGETARIAN QUICHE
\$1.25 per person

WAFFLE STATION
\$3.50 per person
Chef Fee of \$100 up to 2 hours
One Chef per 75 guests

COLOSSAL STUFFED SHELLS
Pasta Shells stuffed with Ricotta, Mozzarella and
Parmesan Cheese
Topped with Marinara Sauce
\$1.50 per person

CHILLED POACHED SALMON
with Creamy Dill Cucumber Dressing
\$180.00 each

OATMEAL
Served with Brown Sugar and Raisins
\$3.50 per person

WARM BREAKFAST TRIO
French Toast, Belgium Waffles
And Buttermilk Pancakes
Served with Whip Cream,
Strawberry Sauce, Warm Maple Syrup
And Whipped Butter
\$5.95 per person

BREAKFAST CROISSANT SANDWICH
Sausage Patty, Scrambled Eggs and
Sliced American Cheese
Served on a Buttery Croissant
\$4.95 each

BEVERAGES

BLOODY MARY'S AND SCREWDRIVERS

Butler passed premium Bloody Mary's and Screwdrivers during your adult cocktail reception
\$7.00 per person

DELUXE COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Orange
Rinds, Rock Candy Sticks, Chocolate Shavings, Whipped Cream
\$4.50 per person

CORDIALS

Bailey's Irish Cream, Frangelico, Kahlua, Chambord,
Amaretto Di Saronno, Sambuca, Grand Marnier, Chocolate Liqueur
\$6.75 per drink, \$100 Bartender Fee

MARTINI BAR

Apple, Cosmopolitan, Chocolate, Lemon and Classic
Premium Brand Vodka \$6.75 per drink
Luxury Brand Vodka \$7.25 per drink
\$100 Bartender Fee

Martini Luge Ice Sculpture

\$300.00 each

Bottle Rack Ice Sculpture

\$150.00 each

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ALLGAUER'S CATERING

BEVERAGES

ALL BARS ARE SUBJECT TO A BARTENDER FEE OF \$100.00

PACKAGE BAR

HOSTED BAR CHARGED BY THE PERSON

	CALL	PREMIUM	LUXURY
<i>1 Hour Unlimited</i>	\$14.95	\$16.95	\$19.95

\$5.00 per person each additional hour

HOSTED BAR

HOSTED BAR CHARGED ON CONSUMPTION PER DRINK

CALL BRANDS

<i>Cocktails</i>	\$5.75
<i>Wine</i>	\$6.00
<i>Domestic Beer</i>	\$4.50
<i>Soda</i>	\$3.00
<i>Bottled Water</i>	\$3.00
<i>Juices</i>	\$3.00

PREMIUM BRANDS

<i>Cocktails</i>	\$6.25
<i>Wine</i>	\$6.00
<i>Domestic Beer</i>	\$4.50
<i>Imported Beer</i>	\$5.50
<i>Specialty Beer</i>	\$5.50
<i>Soda</i>	\$3.00
<i>Bottled Water</i>	\$3.00
<i>Juices</i>	\$3.00

LUXURY BRANDS

<i>Cocktails</i>	\$7.00
<i>Wine</i>	\$6.50
<i>Domestic Beer</i>	\$4.50
<i>Imported Beer</i>	\$5.50
<i>Specialty Beer</i>	\$5.50
<i>Soda</i>	\$3.00
<i>Bottled Water</i>	\$3.00
<i>Juices</i>	\$3.00

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ALLGAUER'S CATERING

BANQUET BAR BRANDS

	CALL	PREMIUM	LUXURY
VODKA	<i>Gilbey's</i>	<i>Sky</i>	<i>Absolute</i>
BOURBON	<i>Jim Beam</i>	<i>Jack Daniels</i>	<i>Knob Creek.</i>
SCOTCH	<i>Peter Dawson</i>	<i>Dewar's</i>	<i>Chivas Regal</i>
GIN	<i>Gilbey's</i>	<i>Beefeater</i>	<i>Bombay Sapphire</i>
RUM	<i>Castillo</i>	<i>Bacardi</i>	<i>Malibu</i>
BLENDED WHISKEY	<i>Seagram 7</i>	<i>Canadian Club</i>	<i>Crown Royal</i>
BRANDY	<i>Christian Bros.</i>	<i>Christian Bros.</i>	<i>Christian Bros.</i>
TEQUILA	<i>Arandas</i>	<i>Sauza Gold</i>	<i>1800</i>
WINE	<i>Sycamore Lane</i>	<i>Sycamore Lane</i>	<i>Stone Cellars by Beringer</i>
BEER	DOMESTIC SELECT TWO: <i>Budweiser</i> <i>Bud Light</i> <i>Miller Lite</i> <i>MGD</i>	DOMESTIC SELECT TWO: <i>Budweiser</i> <i>Bud Light</i> <i>Michelob</i> <i>Michelob Light</i> <i>Miller Lite</i> <i>MGD</i> IMPORTED & SPECIALTY SELECT TWO: <i>Heineken</i> <i>Amstel Light</i> <i>Corona</i> <i>Goose Island</i> <i>Samuel Adams</i>	DOMESTIC SELECT TWO: <i>Budweiser</i> <i>Bud Light</i> <i>Michelob</i> <i>Michelob Light</i> <i>Miller Lite</i> <i>MGD</i> IMPORTED & SPECIALTY SELECT TWO: <i>Heineken</i> <i>Amstel Light</i> <i>Corona</i> <i>Goose Island</i> <i>Samuel Adams</i>

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INCLUDED SWEET TABLE SELECTIONS

Four Pieces Per Adult

Includes: Fresh Fruit Display, Allgauer's Black Forrest Custom Blend of Regular & Decaffeinated Coffee and Specialty Herbal Hot Teas

CAKES AND TORTES

CHOOSE THREE FROM THE FOLLOWING

<i>Key Lime Pie</i>	<i>Black Forrest Cake</i>	<i>Fruit Mousse Cake</i>
<i>Flan</i>	<i>Irish Cream Chocolate Cake</i>	<i>Turtle Cheesecake</i>
<i>Strawberry Cheesecake</i>	<i>Fruit Tart</i>	<i>Blueberry Lemon Bread Pudding</i>
<i>Coconut Rum Cake</i>	<i>Carrot Cake</i>	<i>Double Chocolate Overload Cake</i>
	<i>Tiramisu</i>	

MINI EUROPEAN PASTRIES

CHOOSE FOUR FROM THE FOLLOWING

<i>Key Lime Meringue Tarts</i>	<i>Crème Brulee (shot Glass)</i>	<i>Miniature Cheesecakes</i>
<i>Miniature Eclairs</i>	<i>Cream Puffs</i>	<i>Swans</i>
<i>Petit Fours</i>	<i>Fruit Tarts</i>	<i>Assorted Mousse Shots (shot glass)</i>
<i>Sacher Tortes(flourless cake, raspberry preserves, chocolate Ganache)</i>	<i>Vanilla Panna Cotta</i>	<i>*Pear Almond Tart *Cannoli</i>
<i>Lemon Bars</i>	<i>7 Layer Bars</i>	<i>Napoleon</i>

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SWEET TABLE ENHANCEMENTS

CHOCOLATE DIPPED STRAWBERRIES

18" Tree 75 pieces \$150.00
12" Tree 55 pieces \$110.00

WALNUT FUDGE BROWNIES

\$32.00 per dozen

ENGLISH TOFFEE

\$18.95 per pound

CHOCOLATE DIPPED OREOS

\$22.95 per dozen (minimum three dozen)

CHOCOLATE COVERED PRETZELS

Assortment of Dark and White Chocolate Covered Pretzels with Mini M&Ms, Sprinkles, Peanuts and Mini Chocolate Chips
\$21.95 per dozen (minimum one dozen)

RICE KRISPIE TREATS

\$21.95 per dozen (minimum one dozen)
\$28.00 per dozen Chocolate Dipped (Minimum one dozen)

MARbled HALVAH

\$15.00 per pound

HILTON JUMBO COOKIES

\$30.00 per dozen

CHOCOLATE DRIZZLED TAFFY APPLES

Plain or Peanut
\$45.95 per dozen (minimum three dozen)

CHOCOLATE COVERED MARSHMALLOWS

Assortment of Dark and White Chocolate Covered Marshmallows with Mini M&Ms, Sprinkles, Peanuts and Mini Chocolate Chips
\$11.95 per dozen (minimum three dozen)

WRITING @ \$.10 per letter

ICE SCULPTURES AVAILABLE Starting at \$250.00

SWEET STATIONS

ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream with Strawberry, Chocolate and Caramel Sauces, Crushed Oreos, Reese's Peanut Butter Cups, M&M's, Whipped Cream, Toasted Peanuts and Cherries
\$2.50 per Person

SAUTÉ STATION

Vanilla Ice Cream
Select one: Peaches and Cinnamon, Bananas Foster or Cherries Jubilee
\$5.95 per person (minimum 75 people)
\$100 Chef Fee up to two hours (one chef per 75 guests)



ADDITIONAL INFORMATION

PARKING ARRANGEMENTS

*Complimentary parking for your guests
Valet parking is available Friday and Saturday evenings at \$3.00 per automobile*

WEDDING CEREMONIES

*For all ceremonies performed at the hotel, there will
be a \$3.00 per person set-up fee*

SWEET TABLES

A \$3.00 per person service fee will be assessed for parties wishing to provide their own sweet table

LUXURY BEVERAGES

*Upgraded bar available at \$4.00 per person for lunch and \$5.00 per person for dinner
Additional hours of bar may be added to your package
at \$2.00 per person for premium brand and \$4 per person per luxury brand, per hour*

COAT CHECK

Complimentary coat check is available Friday and Saturday evenings, Sunday afternoons

SERVICE FEE AND TAX

*Applicable service fees and taxes will be added
to all food and beverage*

DEPOSIT AND PAYMENT PROCEDURES

An initial deposit of \$1,000.00 is required to book the space

*Three (3) months prior to the event,
a second deposit of 50% of the estimated balance is due*

*Four (4) business days prior to the event,
the final payment and final guaranteed number of guests are due*

All deposits are non-refundable

DISCOUNTS

Discounts available for afternoon and Friday and Sunday Evening Weddings

Shower Packages are available

*Your Catering Manager would be happy to create a personalized wedding package
based upon your needs*

Allgauer's Hilton Northbrook can fulfill your Indian and Kosher Catering needs

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