



THE
ROSE
HOTEL

Weddings



Our Hotel

Provocative. Energetic. Edgy.

Let The Rose inspire you as you pass through the doors to a visually stimulating, art-themed lobby. Modern, design-forward guest rooms are pet-friendly with free WiFi, eclectic furnishings and high-end linens. The Rose blooms in the heart of The Pearl District near The Fashion Outlets of Chicago, upscale dining and nightlife in Rosemont's revitalized Parkway Bank Park, and the local baseball team, The Chicago Dogs. Jump on the Metra or Blue Line for a quick train ride to downtown Chicago or jet anywhere in the world from O'Hare International Airport, just one mile away and accessible via the hotel's shuttle. Just like the flower, our bold rooms are beautiful and like the thorns, our team is sharp.

Your Reception

We will create a wedding as unique as you and your spouse. Leave every detail to us. This is a space where the focus is all on you.

Included In Your Wedding Package

- Complimentary Ceremony Space
 - Four Passed Hors d'Oeuvres
 - Four Hour Rose Gold Open Bar
 - Four Course Dinner Including Rosé Intermezzo
 - Choice of Three Entrées
 - Champagne Toast
 - Continuous Wine Service at Dinner
 - Starbucks Coffee & Tea Service
 - Complimentary Gold Chargers For Table Settings
 - Votive Candles
 - Complimentary Dance Floor
 - Complimentary Black Napkins
 - Complimentary One Night Stay For The Newlyweds
 - Amenity For The Newlyweds On Wedding Night
 - Complimentary Parking For Non-Overnight Guests
 - Late Check Out For The Newlyweds
 - Complimentary Airport Shuttle Service
 - Tasting For Six People
 - Discounted Room Block For Overnight Guests
 - Discounted Stay For Your First Anniversary
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Menu Options

Hors D'Oeuvres (Choose Four)

Cold

Fried wonton, ahi tuna, wasabi aioli
Elote & jalapeno jack cake
Antipasto skewer
Prosciutto wrapped cantaloupe

Hot

Bacon wrapped chicken & jalapeno cheese
Beef brisket empanada
Coconut chicken
Petite mini beef wellington
Bacon wrapped scallop

Vegetarian

Vegetable spring roll
Cheese quesadilla trumpet
Brie, pear, & almond in phyllo
Quattro formaggio mac n' cheese
Sweet potato tot with sage & honey infused ricotta
Crispy asparagus phyllo roll



Menu Options

Soups (Choose One)

Roasted Squash ✓

Tomato Basil Bisque ✓

Cream of Corn Bisque ✓

Bourbon Celery Root ✓

Lobster Bisque

Vegetable Barley ✓

Beer & Broccoli Cheddar ✓

Chicken and Mushroom Veloute

Menu Options

Salads (Choose One)

Fresh Greens

Mixed Greens, Grape Tomatoes, Cucumbers, Croutons, Shredded Carrots, Balsamic Vinaigrette

Southwest

Mixed Greens, Roasted Corn, Cotija Cheese, White Beans, Grape Tomatoes, Paprika Ranch

Chopped

Cucumbers, Grape Tomatoes, Blue Cheese, Bacon, Honey Mustard Dressing

Farmhouse

Beets, Goat Cheese, Walnuts, Mixed Greens, Buttermilk Ranch

Caesar

Chopped Romaine, Shredded Parmesan, Croutons, Caesar Dressing

Italian

Cantaloupe, Arugula, Blue Cheese, Prosciutto Crisp, Basil, Red Onion, Extra Virgin Olive Oil, Balsamic Reduction

Menu Options

Entrées (Price Per Person)

Chicken

Seared Airline Chicken 100

Smashed Fingerling Potatoes, Broccolini,
Cracked Pepper & Parmesan Butter

Roasted Airline Chicken 105

Whipped Potatoes, Baby Carrots,
Garlic-Braised Kale, Red Wine Reduction

Beef

8oz Filet Mignon 120

Sweet Potato Purée, Wild Mushrooms,
Roasted Asparagus, Truffle Demi-Glace

Bone-In Ribeye 123

Tri-Color Fingerling Potatoes,
Asparagus, Bourbon-Bacon Glaze

Fish

Seared Salmon 105

Quinoa, Corn Chimichurri, Baby Carrots

Pan-Roasted Sea Bass 120

Couscous, Swiss Chard, Red Pepper Coulis,
Spectrum Greens, Asparagus

Vegetarian

Fresh Vegetable Risotto 90

Grilled Portobello Mushroom,
Parmigiano Reggiano, Cilantro Oil

Potato Gnocchi 95

Seasonal Pesto, Wild Mushrooms, Blistered
Tomatoes, Broccolini, Parmigiano Reggiano

Menu Options

Entrées (Price Per Person)

Duos

**Roasted Strip Loin &
Garlic-Seared Shrimp** 120

Truffle Potato Purée, Asparagus,
Baby Carrots, Red Wine Reduction

Petite Filet & Seared Chicken 130

Wild Mushroom Risotto, Haricots
Verts, Roasted Red Pepper, Demi-Glace

Vendors

Plated Hot Entrée 40

Chef's Choice of Hot Entrée,
Soda or Bottled Water

Children 4-12 years

Assorted Diced Fruit

Choice of Entrée 30

- Breaded Chicken Fingers with Fries
- Macaroni & Cheese
- Grilled Cheeseburger with Fries

Vanilla Ice Cream

Enhancements

Price Per Person

Action Stations

Smoked Brisket Slider Station 27

Shredded cheddar, jalapeno coleslaw, Carolina gold sauce, smoked blueberry BBQ sauce, Packo pickles

Chicken & Waffle Station 25

Syrup, butter, hot sauce, powdered sugar, bacon jam, buttermilk fried chicken

Mac & Cheese Station 25

Brisket burnt ends, roasted chicken, honey garlic shrimp, scallions, bleu cheese, shredded cheddar, parmesan, whisky braised onions, crushed red pepper, jalapeno, thick cut bacon

Dessert Stations

Sweet table 20

Brownies, cookies, macarons, Oreo bars, lemon bars, tiramisu

Donut Holes and Cookies 20

Assorted donuts and cookies, caramel, chocolate and raspberry sauce

Fruit Platter 10

Chef's selection of fresh sliced fruit

All Action Stations Require an \$150 Attendant Fee
Maximum of 90 Minutes

Late Night Snacks

Price Per Person

Chicago Dogs

Hot Dogs with Blackened Fries & Condiments

8

Cordon Bleu Sliders

Angus Beef Burger, Ham, Swiss, Dijon Mustard, Brioche Bun

10

Bacon Bleu Sliders

Angus Beef Burger, Blue Cheese, Thick-Cut Bacon, Brioche Bun

10

All-American Sliders

Angus Beef Burger, American Cheese, Brioche Bun

10

Italian Flatbread

Pesto, Mozzarella, Provolone, Parmesan, Grape Tomatoes, Extra Virgin Olive Oil

10

Pepperoni Flatbread

Pepperoni, Mozzarella, Provolone, Tomato, Ragu

10

Here Little Piggy Flatbread

Thick-Cut Bacon, Cheddar Cheese, Caramelized Onions, Grape Tomatoes, Goat Cheese

10



Bar Package

4 Hours Included

Rose Gold

Spirits

Tito's Vodka, Cutty Stark Scotch, Aviation Gin, Jim Beam White Label Bourbon, Jack Daniels Whiskey, Bacardi White Rum, Piedra Azul Tequila, Hennessy Cognac

Wine

Hayes Ranch Chardonnay
Altered Dimension Cabernet
Erath Rosé,
Ruffino Prosecco

Beer

A selection of domestic beer
Choice of one local craft beer

\$10 Per Person Per Hour of Additional Bar Service

Premium Bar Package

Upgrade Price Per Person

Rose Platinum 5

Spirits

Grey Goose Vodka, Bombay Sapphire, Captain Morgan Rum, Jameson Irish Whiskey, Makers Mark Bourbon, Johnny Walker Black, Patron Silver Tequila, Hennessey Cognac

Wine

Hess Chardonnay, Rosé, & Cabernet,
And Tattinger Brut Champagne

Beer

Domestic, Imported, and Craft Beers

Hotel Information

PARKING

As part of the wedding package, complimentary self-parking is available to dinner attendees in the parking lot adjacent to the hotel. Overnight parking is available at a discounted price.

GUEST COUNT

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee appropriate charges will be incurred.

Hotel Information

SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and 11.25% sales tax will be added to all food and beverage charges, audiovisual equipment charges, function room set-up and rental fees.

MENU TASTING

Once a contract is signed, we will be delighted to reserve a date for a complimentary tasting for up to six guests. Please consult your certified wedding planner for availability.



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