



WIND CREEK®
WEDDINGS

17300 S. HALSTED ST., EAST HAZEL CREST, IL 60429
708.787.8877



**A BREATHTAKING
VIEW THAT KEEPS
ALL EYES
ON YOU**

Suites boasting panoramic views of the skyline, custom art installations, grand ceilings, architecture exuding romance.

Add a sense of contemporary luxury at Wind Creek Chicago Southland, the next premier wedding destination.

**YOUR WEDDING ALBUM
WILL THANK YOU**



**WIND CREEK®
WEDDINGS**



POSH MEETS FLEXIBILITY

**LUXURIOUS BALLROOMS
TO FIT YOUR BIG DAY,
CUSTOMIZABLE
CONFIGURATIONS**

**255 GUEST ROOMS
43 AWARD-WINNING
SUITES**

**SPACE FOR EVERYONE
ON YOUR GUEST LIST.**



**REST & RELAXATION
IN OUR SPA**

**EVERY "I DO" DESERVES
A LITTLE ME TIME.**





**EVERY BITE
TELLS A STORY**

**CHEF CURATED
CUISINE THAT GETS
YOUR GUESTS
& YOUR PALATE
TALKING.**

**WORLD-CLASS
GAMING &
ENTERTAINMENT
ON DEMAND**

**YOU JUST
WON'T FIND AN
EXPERIENCE
LIKE THIS
ANYWHERE
ELSE.**



WEDDING PACKAGES

PLATED DINING PACKAGE

\$135 pp • assorted bread, butter, coffee, tea, included with package

COCKTAIL PARTY

sixty minutes of service

CHARCUTERIE & CHEESE DISPLAY

selection of cured meats and cold cuts, imported & domestic cheeses, crackers, toast points, fruit preserves, dried fruits, toasted nuts

FRESH FRUIT DISPLAY

seasonal fruits and melons, pineapple, berries, lavender yogurt dip

BUTLER PASSED HORS D'OEUVRES

choice of four

COLD

SALMON CORONETS
yuzu sesame vinaigrette

TRUFFLE DEVILED EGGS
caviar

**CURRIED CARROT
CORONETS**

CAPRESE SALADS
basil chips

TOMATO BRUSCHETTA
parmesan, evoo

**SMOKED SALMON &
DILL TEA SANDWICHES**

HUMMAS JARS
pita & lavosh

HOT

CHICKEN WONTON
sesame-soy ginger sauce

MINI BURGERS
cheddar, pickle, garlic aioli

MINI RUEBENS
1000 island dressing, kraut, swiss

**GRILLED CHEESE &
TOMATO SOUP**

CHICKEN EMPENADAS
lime espeletta aioli

**FRIED MAC N'
CHEESE BITES**

CRAB CAKES
creole remoulade

BEEF SATAY
szechwan sauce

CHICKEN SATAY
peanut sauce

SOUP & SALAD

choice of one

CAESAR SALAD

romaine hearts, ciabatta croutons,
parmesan, classic dressing

APPLE SALAD

baby spinach, walnuts, bleu cheese,
sherry vinaigrette, pickled onions

CAPRESE SALAD

heirloom tomato, fresh mozzarella, basil,
evoo, aged balsamic, baby arugula

TOMATO BISQUE

evoo, micro basil

FRENCH ONION

veal broth, vidalia onions,
caramelized gruyere croutons

Prices do not include 11.5% sales tax and 24% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

PLATED DINING PACKAGE

(continued)

ENTRÉE

ROASTED CHICKEN BREAST

herb polenta, asparagus, pearl onions,
seasonal vegetables, chicken jus

CHAMPAGNE CHICKEN

whipped yukon gold potato, champagne supreme sauce,
glazed carrots & asparagus, roasted campari tomato

ATLANTIC SALMON

roasted peewee potatoes, cauliflower puree,
cipollini onions, beurre blanc

CEDAR SALMON

fire roasted salmon, roasted radish, forbidden rice pilaf,
smoked caper & dill crème fraiche, charred meyer lemon

SMOKED ROMANESCO STEAK ^(V)

curried cashew cream, popcorn shoots,
mediterranean salsa verde, crispy fingerling potatoes

UPGRADED ENTRÉE

SHORT RIB ^{+10pp}

roasted carrots, onion, & potatoes, braising jus,
horseradish gremolata

FLAT IRON STEAK ^{+10pp}

whipped yukon potatoes, black garlic chimichurri,
seasonal vegetables

LION'S MANE ^(V) ^{+10pp}

roasted beet demi glace, cauliflower puree,
glazed carrots & asparagus, foraged mushrooms

CHILEAN SEABASS ^{+10pp}

saffron risotto, patty pan squash & zucchini,
shiitake mushroom, tomato oil

BERKSHIRE PORK CHOP ^{+10pp}

romesco, mascarpone polenta,
brussel sprouts, fried sweet potatoes

FILET OF BEEF ^{+15pp}

truffle potato gratin, red wine demi glace,
seasonal vegetables,

^(V) VEGETARIAN

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BUFFET STYLE PACKAGE

\$145 pp • assorted bread, butter, coffee, tea, included with package

COCKTAIL PARTY

sixty minutes of service

CHARCUTERIE & CHEESE DISPLAY

selection of cured meats and cold cuts, imported and domestic cheeses, crackers, toast points, fruit preserves, dried fruits, toasted nuts

FRESH FRUIT DISPLAY

seasonal fruits and melons, pineapple, berries, lavender yogurt dip

MARKET VEGETABLE CRUDITE

baby vegetables, spring onion, radishes, dilly ranch

DISPLAYED HORS D'OEUVRES TABLE

choice of one

SOUTHSIDE

chi-dog sliders, mini italian beef, steak street tacos, garrets popcorn

TAPAS

truffle deviled eggs, bacon wrapped dates, fabio's meatballs, antipasti skewers

SLIDER BAR

classic, buffalo chicken, pulled pork, house-made kettle chips

SALADS

choice of two

CAESAR SALAD

romaine hearts, ciabatta croutons, parmesan, classic dressing

APPLE SALAD

baby spinach, walnuts, bleu cheese, sherry vinaigrette, pickled onions

HOUSE SALAD

mixed greens, carrot, red onion, cucumber, grape tomatoes, herb croutons, selection of 3 dressings

SPINACH SALAD

bacon lardons, red onion, roasted mushrooms, mustard sherry vinaigrette

COMPOSED SALADS

choice of one

CAPRESE SALAD

heirloom tomato, fresh mozzarella, basil, evoo, aged balsamic, baby arugula

TOMATO & CUCUMBER SALAD

red wine vinaigrette, basil, red onion

ITALIAN CHOPPED SALAD

romaine, campanelli, chick peas, tomato, cucumber, provolone, pepperoncini, salami, parmesan, creamy garlic dressing

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BUFFET STYLE PACKAGE

(continued)

SIDES

choice of three

YUKON GOLD WHIPPED POTATOES

POTATOES AU GRATIN

WHITE CHEDDAR MAC N' CHEESE

GRILLED ASPARAGUS WITH LEEKS

AMARETTO WHIPPED SWEET POTATOES

ROASTED BRUSSELS & BACON

MELANGE OF VEGETABLES

GREEN BEANS WITH CARAMELIZED ONIONS

FIVE GRAIN PILAF

ENTREES

choice of three

FILET MEDALLIONS

roasted mushrooms, red wine jus

SHORT RIB POT ROAST

roasted carrots, onions, celery, jus lié

GRILLED PORK TENDERLOIN

caramelized onion jam, smoked chimichurri

ROASTED CHICKEN BREAST

herb polenta, pearl onions, roast chicken jus

MADRID CHICKEN

padron peppers, romesco sauce, almonds

SHORT RIB RAGOUT

house made lumache,
caramelized mushrooms & onions,
braising reduction

PASTA PRIMAVERA

house made creste di gallo,
seasonal vegetables,
white wine butter sauce

FRUIT DE MAR

shrimp, mussels, clams, orecchiette,
sugo, calabrian chilis, lobster butter

ATLANTIC SALMON

cipollini onions, maître d' butter

MEDITERRANEAN SEA BASS

wild mushrooms, snap peas, salsa verde

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WIND CREEK STATIONS

available exclusively as an enhancement to wedding packages • includes sixty minutes of service

CARVING

\$225 chef attendant fee

SLOW SMOKED HAM 12 pp

CITRUS BRINED TURKEY 14 pp

KIELBASA SMOKED SAUSAGE 10 pp

BONE IN PORK ROAST 18 pp

PRIME RIB 24 pp

BEEF TENDERLOIN 30 pp

HERB CRUSTED SALMON 20 pp

WHOLE ROASTED FOIE GRAS 60 pp

SEAFOOD BAR

served with cocktail sauce, mignonette, horseradish, hot sauces, lemons • minimum quantity of 25 per item

JUMBO SHRIMP 5 per piece

OYSTERS ON THE HALF SHELL 4 per piece

MARINATED MUSSELS 3 per piece

SNOW CRAB CLAWS mkt

LOBSTER TAILS mkt

SOUTHSIDE CHI-TOWN 25 pp

chicago dog sliders, hot italian beefs with sweet & hot peppers, soft pretzels, grain mustard, pimento cheese dip, ballpark nachos, jalapenos, cheese sauce, kettle chips with french onion dip, cracker jacks

AMERICAN DINER 30 pp

crispy chicken sliders, out n' in sliders (animal style), classic tuna melt with cheddar, crispy tater tots, classic grilled cheese and tomato soup, mini root beer floats or mini milkshakes (chocolate, vanilla, strawberry)

TACO TUESDAY 20pp

beef picadillo, chicken tinga, fajita vegetables, cheese, pico, jalapeno, tortilla chips, salsas, sour cream, guacamole, fresh churros, dulce de leche

LUX STATION 60pp

caviar tower, foie gras torchon, seasonal jams, brioche, chilled lobster salad sliders, arctic char roe, wagyu beef, carpaccio, madeira reduction, baby arugula, horseradish

UPPER SWEET SIDE 15pp

mignardises, morsels, petit fours, cookies, brownies, blondies, gourmet marshmallow bars, seasonal tarts, glazed poundcake, profiteroles, eclairs, truffles, macaroons

OTHER ENHANCEMENTS

VENDOR MEAL 50 pp
salad & entrée

KIDS MEAL 25 pp
chicken tenders & fruit cup with french fries or mac & cheese

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VENUE INFORMATION

CEREMONY FEE STARTS AT \$2,000

OUR CEREMONY FEE INCLUDES:

- Set up & breakdown of ballroom space. (up to 2 hours)
- Set up of client provided welcome sign, guest book, gift card box, aisle runner, programs, & flower petals.

OUR WEDDING PACKAGES INCLUDES:

- Set up of client provided champagne flutes, cake knife/server, cake topper, table numbers, menu cards, place cards.
- Linens (white or black, extra charge for additional colors), china, glassware, flatware.
- Dance floor.
- Basic Staging (16'x8').
- Bridal party hospitality space (up to 6 hours max).

FOOD & BEVERAGE INFORMATION

- Guest cards required with meal choices.
- Outside food & beverage is not permitted in ballrooms. (exceptions include custom wedding cakes).
- Custom wedding cakes must be delivered & setup by an insured baker.
- WCCS is unable to refrigerate your wedding cake once delivered.
- WCCS will not move the cake once it has been delivered (except to cut & serve).
- WCCS will save the top tier of the wedding cake only upon request.
- Food & beverage favors must be pre-approved by your Sales Manager.
- Final guest count is due 30 business days prior to your event.
- Outside alcoholic beverages are not permitted in public or private event areas.
- Shots are not permitted. WCCS strictly adheres to & enforces all Illinois LCB laws.
- Valid identification for all guests is required or they may not be served.
- We reserve the right to refuse service to anyone not in accordance w/ these liquor laws.
- Intoxicated guests will be refused service.

ADDITIONAL INFORMATION

- Complimentary wedding tasting for up to four guests, additional guests \$48pp.
- Food & beverage minimums (minimums vary by date & are non-inclusive of sales tax, service charges & fees), No substitutions, any enhancements will have additional pricing.
- WCCS offers three votive's per table with flameless candles.
- The couple is responsible for booking and scheduling outside vendors.
All vendors must supply a certificate of insurance (no later than 14 days prior to event date). Vendors must agree to same-day setup & same-day pickup of all rented items.
- \$500 cleaning fee applied for any excessive cleaning needed.
- All candles must be flameless or battery-operated.
- Lighting & draping must be installed by a licensed & insured vendor.
- Timeline of the event must be provided to Sales Manager at least 30 days prior to event.
- No pyrotechnics, fog machines, or confetti
- Tape may not be used on any walls or surfaces. Tape may be used on items on the floor only if it is gaffers tape.

PAYMENT

The initial 35% deposit on your food & beverage minimum is due at contract signing. Deposits are non-refundable & non-transferable. Your final payment will be due no later than 14 days prior to your event. Credit cards are not accepted, all payments must be made in the form of cashiers check or cash.