



Wedding Packages

The Herrington Inn & Spa Presents:

~A Wedding to Remember~

The Herrington Inn & Spa blends the elegance and charm of a luxury European inn with award winning, professional service and exquisite cuisine that will help create the wedding of your dreams! Here, your guests will experience the Herrington's 23 year tradition of excellence with exquisite decor, service, gourmet cuisine, and a beautiful setting on the waterfront. Our event space accommodates 170 guests for a plated dinner or 225 guests for a cocktail reception. Two outdoor spaces are available for ceremonies.

We have created packages for evening weddings that are unique and provide:

Overnight stay on your wedding night in a honeymoon suite
with hand dipped strawberries and Champagne

Four hour bar package

Champagne toast for all guests

Wine captains pouring house wine during dinner

Three-Course Dinner followed by

Wedding cake

Distinguished, parade-style white glove service

Coat room and attendant

Votive candles for each table

Luncheon wedding pricing is also available.

Room rental and food and beverage minimums are based on your event date, and will be included on your contract.

Selecting The Herrington means that our experienced and dedicated staff is at your service, offering you the wedding of your dreams!

All food & beverage packages are subject to a 21% service charge and the current tax rate.



Hors D'oeuvres Selection

Cold Hors D'oeuvres Per 50 pieces

- Iced Jumbo Shrimp \$200
Served with Zesty Cocktail Sauce
- Crostini with Balsamic Pesto, Sliced Mozzarella,
Sliced Tomato and Basil \$100
- Cucumber Canapé \$125
- Goat Cheese, Sun dried Tomatoes and Black Olive
Triangles (48 pieces per tray) \$70
- Smoked Salmon with Toast Points \$190
- Prosciutto Wrapped Asparagus \$200
- California and Tuna Sushi \$200
Served with Wasabi and Pickled Ginger
- Blue Cheese Mousse Stuffed Dates on Skewer \$225
- Salmon Spiral on Skewer \$170
- Antipasto Skewer \$177
*Italian-flavored Marinated Artichoke, Sun-dried Tomato,
Mozzarella Cheese, and Olive*

Hot Hors D'oeuvres Per 50 pieces

- Tenderloin of Beef Canapé \$238
- Coconut Shrimp \$225
Served with Zesty Cocktail Sauce
- Spanakopita \$125
- Chicken Satay \$150
- Mini Beef Wellington \$225
- Raspberry, Almond and Brie Bundles \$200
- Mini Lamb Chops \$250
- Pear, Almond and Brie Purses \$200
- Bacon Wrapped Dates with goat cheese \$225
- Bacon Wrapped Scallops \$225
- Stuffed Artichoke Hearts with Boursin Cheese \$175
- Cornucopia Vegetable Quesadillas \$150
- Stuffed Mushroom Caps with Cream Cheese and
Crab Meat \$225
- Short Rib Fig & Bleu \$188
- Candied Apple Pork Belly \$175
- Goat Cheese & Sundried Tomato Phyllo \$125

“The Carvery”

- Roasted Beef Tenderloin \$20 per person
Served with Assorted Rolls and Appropriate Condiments
- Whole Roasted Turkey Breast \$12 per person
Served with Assorted Rolls and Appropriate Condiments
- Virginia Smoked Ham \$10 per person
Served with Assorted Rolls and Appropriate Condiments

“Chilled Delectables”

- Fresh Vegetable Crudités (*serves 50 people*) \$125 each
Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces
- Bruschetta Bar (*serves 50 people*) \$75 each
*Tomato and Fresh Herbs, Spicy Olive Tapenade, Artichoke and Romano Spread and
Toasted Bread Rounds Brushed with Olive Oil*
- Domestic & Imported Cheese and Seasonal Fresh Fruit Display (*serves 75 people*) \$225 each
*To include: Brie, Smoked Gouda, Wisconsin Cheddar, Muenster,
Provolone, Carr's Crackers and Sliced French Bread*
- Baked Brie with Blackberry Preserves \$60
Served with Apples, Grapes, French Bread, and Crackers

All food & beverage packages are subject to a 21% service charge and the current tax rate.

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder (*additional \$6 per person*)
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*
Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*
Baby Field Greens
Tear Drop Tomato and Goat Cheese Topped with Honey Poppy Seed Vinaigrette
Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese, Dried Cherries
Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$108.⁹⁵ per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce
Filet Mignon and Grilled Boneless Breast of Chicken \$106.⁵⁰ per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce
Filet Mignon and Salmon Filet \$111.⁵⁰ per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce
Filet Mignon and Gulf Jumbo Shrimp \$113.⁵⁰ per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce
Filet Mignon and Lobster Tail \$134.⁵⁰ per person
Roasted Fennel Mashed Potatoes with and with a Black Truffle Cognac Sauce and a Tarragon Lemon Butter Sauce
Pork Medallions \$101.⁰⁰ per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and Lingonberry sauce
Chicken en Cruette \$99.⁰⁰ per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce
Sautéed Chicken Marsala \$94.⁹⁵ per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Dinners Include 4 hour Atwater's Bar Package, Champagne Toast, Wine Served with Dinner,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.*

*All food & beverage packages are subject to a 21% service charge and the current tax rate.
Prices subject to change.*

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder (*additional \$6 per person*)
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*
Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*
Baby Field Greens
Tear Drop Tomato and Goat Cheese Topped with Honey Poppy Seed Vinaigrette
Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese,
Dried Cherries and Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$112.⁹⁵ per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce
Filet Mignon and Grilled Boneless Breast of Chicken \$110.⁵⁰ per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce
Filet Mignon and Salmon Filet \$115.⁵⁰ per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce
Filet Mignon and Gulf Jumbo Shrimp \$117.⁵⁰ per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce
Filet Mignon and Lobster Tail \$138.⁵⁰ per person
Roasted Fennel Mashed Potatoes with and with a Black Truffle Cognac Sauce and a Tarragon Lemon Butter Sauce
Pork Medallions \$105.⁰⁰ per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and Lingonberry sauce
Chicken en Cruette \$103.⁰⁰ per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce
Sautéed Chicken Marsala \$98.⁹⁵ per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Dinners Include 4 hour Courtyard Bar Package, Champagne Toast, Wine Served with Dinner,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.*

*All food & beverage packages are subject to a 21% service charge and the current tax rate.
Prices subject to change.*

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder (*additional \$6 per person*)
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*
Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*
Baby Field Greens
Tear Drop Tomato and Goat Cheese Topped with Honey Poppy Seed Vinaigrette
Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese,
Dried Cherries and Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$116.⁹⁵ per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce
Filet Mignon and Grilled Boneless Breast of Chicken \$114.⁵⁰ per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce
Filet Mignon and Salmon Filet \$119.⁵⁰ per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce
Filet Mignon and Gulf Jumbo Shrimp \$121.⁵⁰ per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce
Filet Mignon and Lobster Tail \$142.⁵⁰ per person
Roasted Fennel Mashed Potatoes with and with a Black Truffle Cognac Sauce and a Tarragon Lemon Butter Sauce
Pork Medallions \$109.⁰⁰ per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and Lingonberry sauce
Chicken en Cruette \$108.⁰⁰ per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce
Sautéed Chicken Marsala \$102.⁹⁵ per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Dinners Include 4 hour Herrington Bar Package, Champagne Toast, Wine Served with Dinner,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.*

*All food & beverage packages are subject to a 21% service charge and the current tax rate.
Prices subject to change.*



Beverage Packages

Atwater's Package *(well brands)*

Gordon's Vodka
Gordon's Gin
Dawson Scotch
Castillo Rum
Jim Beam Bourbon
Early Times or Seagram's 7
Pepe Lopez Tequila
Amaretto
Butterscotch Schnapps
Peach Schnapps
**Select House Wines
Domestic Beer
Fresh Juices & Mixers

The Courtyard Package *(call brands)*

Sky Vodka
Beefeater Gin
Bacardi Rum (Light)
Captain Morgan
Dewar's Scotch
Jack Daniels, Canadian Club
Seagram's 7
Jim Beam
Du Bouchet Amaretto
Bailey's Irish Cream
Hennessey V.S. or Courvoisier V.S.
Kahlua
Jose Cuervo Tequila
Du Bouchet Peach Schnapps
Du Bouchet Peppermint Schnapps
** Select House Wines
Domestic & Imported Beer
Fresh Juices & Mixers

The Herrington Package *(premium brands)*

Absolut Vodka or Ketel One Vodka
Bombay Sapphire Gin or Tanqueray Gin
Myer's Rum, Captain Morgan's,
Bacardi Rum (Light)
Dewar's Scotch
Johnnie Walker Black Label Scotch
Single Malt Scotch Selection
Jack Daniels
Makers Mark
Jim Beam Bourbon
Seagram's 7
Crown Royal
Patron Silver Tequila
Drambuie
Dorda Chocolate Liquor
Bailey's Irish Cream
Luxardo Amaretto
Kahlua
Frangelico
Gran Marnier
Selection of Cognacs
To include V.S. & V.S.O.P
** Select House Wines
Domestic & Imported Beer
Optional:
Veuve Cliquot N.V. Yellow Label
(An additional charge of \$10
Per Guest will be applied)

***Complimentary Custom Wine Package Coordination can be arranged in lieu of House Wines for all beverage packages offered. In this instance all pricing quotes for wine will be per bottle with a mandatory order minimum of one case per varietal selected. Additional package hour requested after the guaranteed number has been finalized will be charged the following tariff:
Atwater's Package (well brands) - \$6 per Guest, per hour
Courtyard Package (call brands) - \$7 per Guest, per hour
Herrington Package (premium brands) - \$8 per Guest, per hour*

All liquor packages will abide by state, county, and city ordinances regarding the sale and consumption of alcoholic beverages

All food & beverage packages are subject to a 21% service charge and the current tax rate.



Wedding Brunch Buffet

Wedding Brunch Buffet
Three Hours of Mimosas, Bloody Mary Cocktails, Domestic Beer & Wine

Buffet

A Grand Assortment of International Cheeses, Complemented by an Array of Seasonal Fruit
Mixed Baby Field Greens with Goat Cheese & Champagne Raspberry Vinaigrette
Farfelle Pasta with Pesto Cream Sauce
Smoked Salmon, Chopped Onion, Egg, Capers, & Cream Cheese
Breakfast Breads
Assorted Danish, Cinnamon Pecan Rolls, Muffins, Croissants, and Mini Bagels

Carving Stations (your choice of one)

Hickory Smoked Breast of Turkey
Oven Baked Ham
Served with Fresh Assorted Dinner Rolls and Creamy Butter

Omelet Station

Onions, Salsa, Canadian Bacon, Tomatoes, Peppers, Mushrooms, Scallions,
Grated Monterey Jack Cheese, Breakfast Sausage, and Apple Smoked Bacon

Dessert Table

Assorted Cheesecake, Chocolate torte
Butter Cookies and Chocolate Dipped Strawberries

Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Milk

\$85 per person

*Groups of 30 or less \$100 service charge
\$100 Service Charge for each station attendant
All food & beverage packages are subject to a 21% service charge and the current tax rate.*

Soup Selection

Tomato Basil
Sherried Cream of Wild Mushroom
Corn Crab Chowder *(additional \$6 per person)*
Chicken Rice Pilaf
Cream of Vegetable with Brie Cheese

Salad Selection

Traditional Caesar Salad
*Romaine Lettuce and Homemade Caesar Dressing, Asiago Cheese,
Herbed Croutons, and Shredded Red Onion*
Summer Salad
*Mixed Greens with Blue Cheese, Crystallized Walnuts Served
With a Raspberry and Walnut Oil Vinaigrette*
Baby Field Greens
Tear Drop Tomato and Goat Cheese Topped with Honey Poppy Seed Vinaigrette
Harvest Salad
*Bed of Mixed Greens with Candied Pecans, Goat Cheese,
Dried Cherries and Aged Balsamic Vinaigrette*

Entrée Selection

Filet Mignon \$78.⁹⁵ per person
Asparagus Risotto, French Brie and Roasted Garlic and Red Wine Demi Sauce
Filet Mignon and Grilled Boneless Breast of Chicken \$76.⁵⁰ per person
Whipped Boursin Potatoes with a Rosemary Demi and Tomato Cream Sauce
Filet Mignon and Salmon Filet \$80.⁹⁵ per person
Herb Basmati Rice served a Shallot Demi with Buerre Rouge Butter sauce
Filet Mignon and Gulf Jumbo Shrimp \$83.⁹⁵ per person
Horseradish Whipped Potatoes with a Merlot Demi and Chardonnay Butter Sauce
Pork Medallions \$68.⁵⁰ per person
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and Lingonberry sauce
Chicken en Cruette \$67.⁵⁰ per person
With Wild Mushroom Duxelle on Wisconsin Wild Rice and Pesto Cream Sauce
Sautéed Chicken Marsala \$62.⁹⁵ per person
Served on Sweet Onion Rice Pilaf and Marsala Wine Sauce

*All of the Above Plated Luncheons Include 2 ½ hour Courtyard Bar Package, Champagne Toast, Wine Served with Lunch,
Soup, Salad, Entrée, Wedding Cake, Freshly Brewed Coffee and Tea.*

*All food & beverage packages are subject to a 21% service charge and the current tax rate.
Prices subject to change.*



Wedding Dinner Buffet

We Can Accommodate 170 Guests (60 guest minimum) for a Buffet which includes:

A Complimentary Suite on your Wedding Night

Four hours of Atwater's Package Bar

Champagne Toast for all Guests

Wedding Cake of your choice

Tomato Cucumber Salad

Roma Tomato and Bermuda Onions Tossed in Lemon Extra Virgin Olive Oil Vinaigrette

Fresh Vegetable Crudités

Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces

Bruschetta Bar

*Tomato and Fresh Herbs, Spicy Olive Tapenade, Artichoke and Romano Spread and
Toasted Bread Rounds Brushed with Olive Oil*

Whole Baked Brie with Apricot Sauce

Served with Specialty Crackers, Apples, and Grapes

Carving Station

Chef Attended

Whole Smoked Applewood Turkey Breast and

Roast Beef Tenderloin of Beef Thyme Au Jus

Boursin Whipped Potatoes

California Vegetable Blend

With Horseradish, Mustard, Cranberry Mayonnaise, and Silver Dollar Rolls

Pasta Station

Chef Attended

Penne * Cheese Tortellini

Alfredo Sauce * Pesto Sauce * Tomato Basil Sauce

Sautéed Mushrooms * Scallions * Broccoli

Shrimp * Sun-dried Tomatoes * Red and Yellow Peppers

Fresh Grated Parmesan * Mozzarella Cheese

Fresh Baked Garlic Bread and Creamy Butter

Customized Wedding Cake

Fresh Fruit Display with Amaretto Dipping Sauce

Freshly Brewed Coffee and Assorted Tea

Whipped Cream * Coffee Flavors * Chocolate Mint Sticks

\$132 per person

All food & beverage packages are subject to a 21% service charge and the current tax rate.

Prices subject to change.

Chef attendant charge of \$100 per attendant will apply.



Herrington Sweet Table

Miniature Éclairs, Napoleons, Petit Fours,
Assorted Cheesecakes and Chocolate Mousse Cups

Strawberries Hand dipped with Milk and White Chocolate

Miniature European Butter Cookies

Champagne Marinated Strawberries with Whipped Cream

Seasonal Fresh Fruit Display with Amaretto Dipping Sauce

Served with Coffee Station:

Freshly brewed coffee, decaffeinated coffee, and assorted teas
Whipped Cream, Chocolate Mint Sticks, and assorted coffee flavorings

\$19 per person
Minimum of 50 guests

Please ask our catering staff for pricing of a chef attendant,
Chocolate fountains, and full service stand- alone Cappuccino Bar are also available.



Enhancements

Intermezzo

Additional charge of \$5 per person

Signature Drinks

Additional charge starting at \$6 per person

Late Night Snacks

Taco Bar

Slider Station

Prices start at \$8.95 per person

Outdoor S'mores Station

Have your guests roasting marshmallows on the River Room terrace.

International Coffee Station

Includes Various Imported Flavored Coffees

Flavored Syrups and Assorted Toppings

\$10.95 per person (150 serving requirement)

Liquor available on a consumption basis

After Dinner Liqueurs

Consumption Basis with \$100 Bartender Fee

Post Wedding Brunch

The European Buffet

Freshly Squeezed Orange and Grapefruit Juices, Sliced Seasonal Fresh Fruit

Domestic and Imported Cheese display with Imported Cured Meats

Scrambled Eggs, Applewood Smoked Bacon and Pork Sausage Links

Potatoes O'Brien, Apple Stuffed Pancakes with Vermont Maple Syrup

Selection of Breakfast Pastries, Danish and Croissants

Freshly brewed coffee, decaf, and assorted teas

\$26 per person

Special Services

Linens

Your catering manager will assist you with any specialty linens to add to your wedding day.

Ice Carvings

Custom designed ice carvings can be provided to highlight your special occasion.

All food & beverage packages are subject to a 21% service charge and the current tax rate.

Prices subject to change.



General Information

Guarantee

Confirmation of the total number of guests expected is needed ten business days prior to your event. This number is guaranteed and cannot be lowered. Your final payment will be based upon the guarantee of actual attendance should your guarantee number increase. Menu selections must be confirmed 30 days prior to the event. You may choose up to two different entrées for your menu. Final counts of each entrée need to be guaranteed ten days prior to your event.

Deposit

In order to confirm your date, a \$2,500.00 deposit is required. This deposit will be applied to your event total. Final payment is due ten days prior to your event in the form of check or credit card. (In the event of cancellation, this deposit is non-refundable.) *Charges paid by credit card will incur a three percent (3%) convenience fee per transaction.*

Cancellations

Your advance deposit(s) will not be refunded in the event you cancel your event with the hotel. In addition, a cancellation fee will be charged to you and will be payable upon receipt in the event of cancellation of all or part of your event after acceptance of this booking by the hotel. The fee will be based on the banquet pricing in effect at the time notification of cancellation is received by the hotel. These amounts are due as liquidated damages and not as a penalty. The following schedules will apply:

<i>Notification of Cancellation Prior to Scheduled Event</i>	<i>Cancellation Fee (% of estimated lost food & beverage revenue, room rentals, and/or labor fees.)</i>
<i>0-60 days</i>	<i>100%</i>
<i>61-90 days</i>	<i>75%</i>
<i>91-120 days</i>	<i>50%</i>
<i>120-180 days</i>	<i>30%</i>

Miscellaneous

Cake Cutting Fee

If you choose to bring a cake from an insured, certified source, there is a cake cutting fee of \$4.75 per person.

Rental Equipment

The Herrington will provide rental equipment agreed upon for an additional charge to be determined. Outside ceremonies have an additional chair rental fee.

Parking

Parking is complimentary.

Tasting

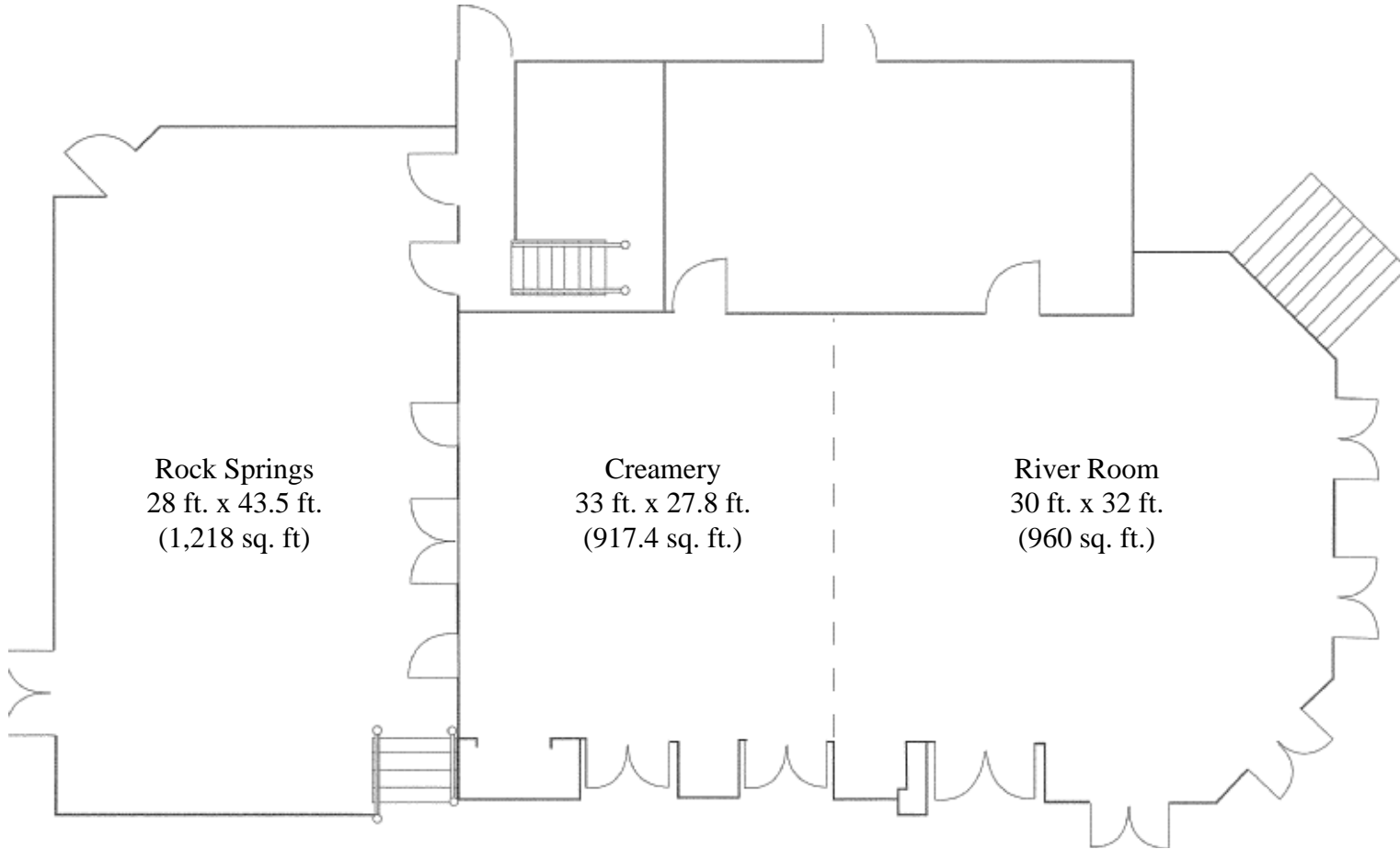
Complimentary menu tasting for up to 4 guests to determine the final menu selection is included.

Room Rental

Room rental fees apply for all Herrington functions. A 7.5% Illinois State Sales Tax applies.

All food & beverage packages are subject to a 21% service charge and the current tax rate.

Prices subject to change.



<i>Rooms</i>	Sq. Ft	Theater	Classroom	Hollow Square	Rounds	Reception
Rock Springs	1,218	90	55	35	64	85
Creamery	917	90	55	35	64	85
River Room	960	110	70	45	72	100
Creamery/River Room	1,877	175	115	75	125	125
Entire Facility	3,095	N/A	N/A	N/A	150	200

Herrington Suggested Wedding Vendors

Elan Photography
www.elanphotography.com
630.960.1400

Elite Photo
www.elitephotogallery.com
630.913.3686

Hazelton Photography
www.hazeltonphotography.com
hazeltonphotography@gmail.com

Jennifer Kaye Photography
www.jenniferkayephoto.com
630.334.5841

Kelly Vanderploeg
kelly@kellyvanderploegphotography.com
630.253.2939

Timothy Whaley & Associates
www.twaphoto.com
630.271.1737

True Grace Photography
www.truegracephotography.com
630.442.4595

White Shutter Photography
www.whiteshutter.com
aaron@whiteshutter.com

Rosemary Fanti – Illustrator
www.rosemaryfanti.com
815.341.3340

Floral Wonders
www.evasfloralwonders.com
630.945.6559

Classic Chassis
Exclusive Rolls Royce & Bentley Motor Cars
Sarah Mandel
www.classic-chassis.com
847.301.7656

The Trolley Car & Bus Company
info@trolleycar.net
630.350.7433

Spare Wheels Transportation
pickmeup@sparewheels.com
630.377.4637

Strings of Silk
Jennifer Silk - Violinist
www.stringsofsilkmusic.com
www.jennifersilk.com
224.856.1144

Music By Design, Ltd.
David Savoia
www.mymusicbydesign.com
630.262.0432

Sounds Abound Entertainment
www.soundsabound.com
630.718.1152

Officiant
Dr. David McFadden
DrDavid@finalwordconnection.com
630.333.3202

Professional Ministerial Services
Rev. Jim Rehnberg
www.rentarev.com
630.232.2211

Pastor Bill Yaccino
www.pastorbill.org
224.612.3166

Local Gifts - In the 6
www.inthe6il.com
meredith@inthe6il.com

Invitations by Design, Inc.
www.invitationsbydesign.com
630.403.8272

Sophia Bella Bridal
Sophia DeFrancesco
www.sophiabellabridal.com
630.880.1192

The Cakery
Bob Brougham
www.thecakeryinc.com
630.892.0771

Al Sofia Music
www.alsofia.com
630.924.1000

Toast & Jam
www.toastandjamdjs.com
773.687.8833

Swinging the Standards
Ross & Glenn Failla
www.swingingthestandards.com
708.785.6999

The City Lights Orchestra
www.citylightsorchestra.com
312.664.4640

Belle Music
Contact: Sarah
www.bellemusique.com
630.690.4994

Laura Fako - Harpist
630.876.2663

All – Pro Music
www.allpromusicdj.com
847.608.6409

Back Third Entertainment
Benjie Hughes
www.backthird.com
630.264.2366

Montage Salon & Spa
www.montagesalonandspa.com
630.208.6000

Fairfield Inn & Suites Chicago
2096 Bricher Road, St. Charles
630.845.5500