

PALMERHOUSE
A HILTON® HOTEL

2009 PROM PACKAGE



Package Applies to Groups of 100 or More

April 2009 – June 2009

GENERAL INFORMATION

SEATING

*Banquet seating will be at round tables of ten unless otherwise specified.
There is a \$1.00 per guest fee for tables less than eight.*

DECORATIONS

Arrangements for floral centerpieces can be made through the Catering Department or directly through your own florist. All decorations must meet with the approval of the Chicago Fire Department.



MUSIC AND ENTERTAINMENT

*The Catering Staff will be happy to recommend musicians and entertainers.
Upright & Baby Grand Pianos are available. There is an \$150.00 tuning fee per piano.
Pianos must be tuned each time they are moved.*

MICROPHONES

*Are available at current rates,
For three (3) microphones or more, a sound engineer will be required at union rates.*

SPOTLIGHTS

Spotlights and operators are available. Charges may be obtained from the Catering Department.

AUDIO VISUAL EQUIPMENT

*Equipment and services are available from Presentation Services located in The Palmer House Hilton.
Charges for equipment and labor may be obtained from the Catering Department.*

ELECTRICAL & SOUND

*Services are available from the hotel.
Charges for equipment and labor may be obtained from the Catering Department.*

SECURITY

The hotel may require security guards for certain events; using only hotel approved security firms.

COAT CHECK

Coat Check services are available with charges obtained from the Catering Department.

PACKAGE SHIPPING & HANDLING

*There are handling charges associated with all Incoming / Outgoing shipments through the Package Room.
Charges may be obtained from the Catering Department.*

PARKING

The Hotel Parking Garage is located at 55 East Monroe Street. Discounted rates are available through Catering for evening events only and space is based upon availability

PRICE

Prices Are Subject To Current 17.75% Service Charge, 5.0% Administration Fee and 10.25% Sales Tax

ADDITIONAL UPGRADES AVAILABLE

*Décor and Table Lines to match your school colors are available.
Please consult your Catering Manager for pricing.*

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PLATED DINNER SELECTIONS

*Dinners are based upon (3) Courses
Included in the Entrée pricing is a choice of Soup or Salad, Entrée and Dessert
Chef's Choice of Accompaniments, Rolls & Butter
Soft Drinks*

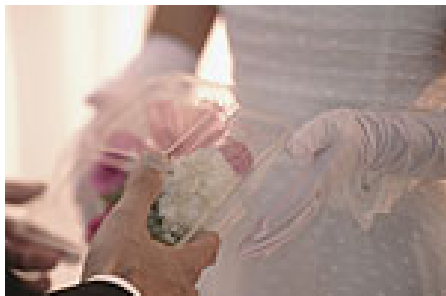
First Course

Cream of Asparagus with Crème Fraiche

Chicken Tortilla Soup

*Classic Caesar Salad
Caesar Dressing*

*Mixed Greens Salad
Herb Vinaigrette Dressing*



Entrée

*Dill & Lemon Grilled Salmon
\$62.00*

MEDALLIONS OF CHICKEN
*Stuffed with Arugula, Sun-Dried Currants, Apricots
& Cranberries
Honey Mustard Demi-Glace
\$60.00*

THE COMBINATION
*Breast of Chicken with Wild Mushroom Sauce
Petite Filet Mignon with Sauce Béarnaise
\$70.00*



GRILLED FILET MIGNON
*With Tri-Color Peppercorn Sauce
\$68.00*

Dessert
*Chocolate Mousse Cake
New York Style Cheesecake
Four Seasons Cake- Lemon Pound Cake Layered with Tangy Raspberry & Lemon Mousse*

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RECEPTION BUFFET:
Based on (2) Hours of Service

FRESH GRILLED VEGETABLES
Assorted Fresh Chilled, Grilled Vegetables

INTERNATIONAL CHEESE DISPLAY
Artistic Display of Domestic & International Cheeses
Assorted Flatbreads, Crackers & Sliced Baguettes



HOT HORS D' OEUVRES
TO INCLUDE:

Mozzarella Cheese Sticks, Marinara Sauce
Assorted Miniature Pizza Squares
Meatballs in Madeira Sauce
Buffalo Wings, Bleu Cheese Dip
Potato Skins with Cheddar Cheese,
Chives, Bacon Bits & Sour Cream
Spare Ribs, Barbecue Sauce
Quesadillas Filled with Cheese & Jalapenos, Salsa & Sour Cream
Fried Breaded Shrimp, Cocktail Sauce &
Lemon Wedges

(Based on 8 Pieces per Person)

Sweet Table to include:

Sheet Cake Decorated in Your School Colors
Assorted Freshly Baked Cookies and Brownies
Chocolate Cups Filled with Assorted Mousses

Soft Drinks

\$55.00 per person



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Buffet Dinner

*Grilled & Chilled Vegetable Platter
Splashed with Aged Balsamic Vinaigrette & Crumbled Feta Cheese*

*Mixed Baby Greens with Julienne of Jicama, Carrots & Red Cabbage
Bleu Cheese, Ranch & Balsamic Vinaigrette Dressings*

Dinner Rolls & Butter

Sliced Fresh Tomatoes & Mozzarella Salad- Basil Vinaigrette

Chicken Fricassee with Cremini Mushrooms and Oregano

Seared Salmon with Tamarind Ginger Glaze

Balsamic Roasted Potato Wedges

Seasonal Vegetables

Sheet Cake Decorated in School Colors

Pastry Chef's Assortment of French Pastries & Petit Fours

Soft Drinks

\$60.00 per person

OPTIONAL UPGRADE:

*Chocolate Fountain: Based on Two Hours of Service
(1 Chef Required per 100 Guests- \$150.00 per Chef)
Flowing Milk or Dark Chocolate Accompanied by
Strawberries, Pineapple, Melon, Rice Krispie Treats, Pound Cake,
Butter Cookies, Jumbo Marshmallow & Pretzel Rods
Charge: \$16.00 per Person*



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