

# Midwest Conference Center Kosher Wedding Package

Experience the Finest in Kosher Traditions with Catering by the Midwest Conference Center

## The Basic Wedding Package includes:

\* Four Course Meal which includes

Salad

Soup

Entrée with Complimenting Starch & Fresh Vegetable

Plated Dessert with Coffee Service

## Beginning at \$56.23 per person (inclusive of tax & gratuity) Complimentary

#### The basic Wedding Package includes:

- Use of our beautifully appointed bride and groom dressing suites. New makeup & hair suite with loads of mirrors and professional lighting
- \* Two rooms for the kabalas panim with assorted sweets and liquor
- Access to two photo rooms
- Choice of 2 chupah rooms each with a retractable skylight
- Set washing stations with cut breads, ceremonial challah for head table
- ❖ White table cloths with light khaki underlay & white napkins
- A relish tray at each table
- Basket of freshly baked assorted dinner rolls and whipped herbed margarine
- \* Dance floor

Our trained professional catering staff is committed to making your special day remarkably elegant. We invite you to view firsthand our beautiful facilities. Let us make your special event, a special memory. Please contact Faith Bugay at 847-343-0818 or <a href="mackosher@gmail.com">mackosher@gmail.com</a> for more information or to schedule an appointment. Thank you for considering Midwest Conference Center where we are more than just a conference center.



## Upgraded Wedding Package

Includes the basic package plus the following upgrades

## Chosson & Kalah Kabbalat Panim

Chef's choice schmorgesborg featuring
2 hot items, 2 cold items
Upgraded pastry selection
Hot & cold beverage station

## <u>Dinner</u>

Upgraded Salad

Soda service with dinner

\$71.25 per person Inclusive of taxes & gratuity

## The Works Wedding Package

Includes the basic package plus the following upgrades

## Chosson & Kalah Kabbalat Panim

Schmorgesborg featuring your selection of 4 hot items, 5 cold items Upgraded pastry selection 1 hour soda bar

## <u>Dinner</u>

Upgraded Relish Tray
Upgraded salad
Upgraded dessert selections

3 hour soda bar

\$94.50 per person Inclusive taxes & gratuity



#### Basic package menu option

## 4 course plated dinner

#### Relish Tray

House Relish Tray Accompanies Each Table Consisting of Julienne Carrots& Celery, Cherry Tomatoes, Kosher Pickles, Black Olives & House Dip

#### Choice of Salad

Caesar Salad, Garlic Croutons, Diced Hard Boiled Eggs, & Cracked Madagascar Black Pepper

Served French Service Tableside

House Tossed Greens, Tomato, Cucumber & Bermuda Onion with Choice of Two Dressings

Asían Cabbage Salad, Slivered Almonds, mandarín oranges and Bermuda onions served with an Asían dressing

Fresh Seasonal Fruit Salad

#### Choice of Soup

Mushroom Barley

Navy Bean

Roasted Tomato, Basil & Eggplant

Minestrone

Fresh Garden Vegetable

Onion Soup W/Crostini

Roasted Tomato with Leek



#### Cheres of Jylam Entres

Teriyaki marinated chicken breast with saffron rice and oriental vegetables

Chicken Teriyaki

#### Chicken Marsala

Herbed chicken in a sweet marsala and mushroom sauce with rosemary roasted potatoes and fresh green beans

## Honey Dijon Chicken

Duo of marinated grilled chicken breast & boneless chicken thighs with wild rice pilaf and green beans

## Chicken Roulade

Chicken breast stuffed with mushroom or spinach mousse, with roasted red potatoes and seasonal vegetables

## Chicken Picata

Sautéed boneless chicken breast in a caper, lemon sauce served with roasted wedge potatoes and fresh green beans

## Herb marinated chicken

Chicken breast marinated in a bouquet of fresh herbs with a white wine gravy served with garlic mashed potatoes and seasonal vegetables

## Mixed Grill

White and dark meat chicken seasoned with shawarma spices served with Israeli cous cous and green beans with sautéed red peppers & onions

## Chicken Breast Stuffed With Challah Stuffing

Chicken breast stuffed with traditional stuff or sundried tomato challah stuffing served with garlic mashed potatoes and seasonal vegetables



#### Choice of Dessert

#### Chocolate de leche

Chocolate cake filled with chocolate mousse and topped with chocolate genash and caramel drizzle

Cookies & Cream Parfait

Chocolate cake topped with vanilla cream and dusted with cookie crumbles

Chocolate raspberry tort

Chocolate cake with chocolate mousse set in a pool of raspberry sauce

Strawberry shortcake

Fresh baked pound cake topped with strawberries and cream, and strawberry sauce

Vanilla ice cream

Parve ice cream served with chocolate sauce

#### Beverage Options:

Soda served at each table

Each table will have a carafe of coke, and diet coke, sprite will be available upon request

\$2.50 pp

Full alcohol bar

4 hour bar featuring liquor, wine, soda and juices

\$12.00 pp

Wine

\$26.00 per bottle

or

\$9.00 per bottle corkage fee

Midwest Conference Center 401 W. Lake St. Northlake Il 60164 847-343-0818 www.midwestconf.com



#### Additional items:

Chupah rental

Includes microphone

\$400.00

Mechitza rental

\$250.00

Coat check

\$.75 pp

#### Specialty linen:

Gold iridescent crush overlay \$12.00 per table

Other linen options available pricing varies

## Center pieces:

Lily bowl with floating candle

\$15.00 each table

3 cylinder vases (1 tall 2 short) with floating candle

\$18.00 each table

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