

The Skyline Ballroom

For that special occasion we have the perfect location.

You will feel like you're on the top of the world. Our 16th floor Ballroom is completely surrounded by floor to ceiling glass windows, giving you an unobstructed view of the Chicago Skyline.

We are conveniently located minutes from O'Hare Airport, easily accessible from downtown or Chicagoland suburbs. Parking is free.

We are the perfect place for the perfect event. Call us at 708-409-2828.

**Wedding Receptions
at Midwest Conference Center**

2011 Prices

Deluxe Package

*Four Course Meal
Four Hour House Open Bar
Linen Napkin with Choice of Color
Glass Candle Centerpieces with Votive Candles
Silver Candelabras for The Head Table
Champagne Toast
Private Use of our Bridal Suite
Choice of Selected Wedding Cake
On Site Parking
Personal Supervision By Our Banquet Coordinator
Above items included in Entrée Prices*

Distinctive Package

For an Additional \$10.00 per Person

*Five Course Meal
Four Hour Open Premium Bar
Linen Napkins with Choice of Color
Floor Length Black Tablecloths
Glass Candle Centerpieces with Votive Candles
Silver Candelabras for The Head Table
Champagne Toast
Wine with Dinner
Choice of Wedding Cake
Four Hors D'Oeuvres
Served Butler Style*
On Site Parking
Private Use of Bridal Suite
Personal Supervision by Our Banquet Coordinator*

**Indicates Select Hors D'Oeuvres*

Wedding Entrées
All Entrées Include Deluxe Package

Roasted Half Chicken
Roasted with Lemon and Herbs
\$41.75 per Person

Sautéed Chicken Breast
Topped with Picatta or Marsala
\$41.75 per Person

Chicken Kiev
Breast of Chicken Stuffed
with Wild Rice
\$41.75 per Person

Grilled Chicken Tequila Lime
Grilled Chicken with Olive Oil, Tequila and Fresh Lime
\$41.75 per Person

New York Strip Steak
10 oz Strip Steak with Sautéed Mushrooms
\$48.50 per Person

8 oz. Filet Mignon
Sautéed Mushrooms and Bernaise Sauce
\$53.85 per Person

Salmon Fillet
Topped with a Light Dill Sauce
\$49.00 per Person

Peppercorn Crusted Pork Chops
\$42.85 per Person

8 oz. Prime Rib of Beef
With Au Jus and Horseradish Sauce
\$52.00 per Person

**All Steaks Prepared Medium Well*
Beef Prices Are Subject to Change
All Entrees Come With Chef's Choice of Garnish

HORS D'OEUVRES

(Choice of Four)

*Cheese Quesadillas
Meatball w/Chili BBQ
Eggrolls w/Mustard Seed Sauce
Cocktail Franks in a Blanket
Buffalo Wings
Roma Tomato & Fresh Basil Bruchetta
Assorted Ribbon Sandwiches
Smoked Turkey Coronets*

STARTERS

*Fresh Fruit Cup
Cream of Broccoli Soup
Cream of Chicken Rice Soup
Cream of Mushroom Soup
Mushroom Barley Soup*

SALADS

Tossed Salad

Iceberg Lettuce, Cherry Tomatoes, Shredded Carrots

Caesar Salad

*Romaine Hearts Tossed with our Caesar Dressing
And Sprinkled with Parmesan Cheese and Seasoned Croutons*

\$1.50 Extra

French Country Salad

With Balsamic Vinaigrette Dressing

\$1.50 Additional per Person

Spinach Salad

*Spinach Leaves, Bacon Bits, Crumbled Eggs, and
Sliced Mushrooms*

with Warm Bacon Dressing

1.50 Additional per Person

Salinas Salad

*Field Greens with Gorgonzola Blue Cheese. Honey Roasted Walnuts,
Cherry Tomatoes, and Raspberry Vinaigrette Dressing*

\$1.50 Additional per Person

VEGETABLES AND STARCHES

VEGETABLES

Green Beans Almondine

Honey Glazed Carrots

*Green Beans
With Onions and Bacon*

Vegetable Blend Medley

Broccoli and Cauliflower

STARCHES

Baked Potato with Sour Cream

*Garlic Whipped Potato
(Served Duchess Style)*

Red Potatoes Sautéed with Scallions and Bacon

Parsley Boiled Red Potatoes

Oven Roasted Potatoes

Rice Pilaf

DESSERTS

Chocolate Mousse

*Ice Cream Sundae French Vanilla Ice Cream
Topped with Chocolate, or Strawberry Sauce*

Sherbet

Orange, Rainbow, Lemon or Raspberry

Peppermint Ice Cream

Assorted Platter of Petite Fours

\$1.75 Additional Per Person

Carrot Cake

\$3.00 Additional Per Person

Chocolate Cake

*Rich Chocolate Cake with Raspberry Coulis
\$4.25 Additional Per Person*

Hot Fudge Brownie

*Vanilla Ice Cream with Brownie Chunks and Hot Fudge Sauce
\$1.50 Additional per Person*

Tiramisu

\$5.50 Additional per Person

Fresh Strawberry Romanoff

*Whole Jumbo Fresh Strawberries in a
Grand Mariner Sauce Topped with Real Whipped Cream
(Only in Season)
\$4.75 Additional per Person*