



## *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 25 year tradition of excellence with charming 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!*

**Cold Hors D'oeuvres**

*(Per 50 pieces)*

*Iced Jumbo Shrimp \$200*

*Served with Zesty Cocktail Sauce*

*Shrimp Shooter with Gazpacho \$6 each*

*Cucumber Canapé \$125*

*Smoked Salmon with Toast Points \$190*

*Prosciutto Wrapped Asparagus \$200*

*California and Tuna Sushi \$200*

*Bruschetta Skewer \$125*

*Crostini with Balsamic Pesto, Sliced Mozzarella, Sliced Tomato and Basil \$100*

**Hot Hors D'oeuvres**

*(Per 50 pieces)*

*Tenderloin of Beef Canapé \$238*

*Coconut Shrimp \$225*

*Served with Mango Salsa*

*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 Scallops \$225*

*Bacon Wrapped Dates with Goat Cheese \$200*

*Stuffed Artichoke Hearts with Boursin Cheese \$175*

*Cornucopia Vegetable Quesadillas \$150*

*Stuffed Mushroom Caps with Cream Cheese and Crab Meat \$225*

*Short Rib Fig & Blue \$188*

*Candied Apple Pork Belly \$175*

*Goat Cheese & Sun Dried Tomato Phyllo \$125*

**Soups**

*Roasted Poblano Pepper \* Chicken Rice Pilaf \* Tomato Basil \* Cream of Vegetable  
Sherried Cream of Wild Mushroom \* Carrot and Ginger Bisque*

**Salads**

*Traditional Caesar Salad  
Romaine Lettuce, Red Onions, Cherry  
Tomatoes, and Herbed Croutons tossed in  
Homemade Caesar Dressing  
Topped with Shaved Parmesan*

*Baby Field Greens  
Mixed Greens, Tear Drop Tomato, Goat Cheese  
Honey Poppy Seed Vinaigrette*

*Hearts of Palm  
Cucumbers, Cherry Tomatoes, Hearts of Palm,  
Gorgonzola Cheese  
Pear Vinaigrette*

*Harvest Salad  
Mixed Greens, Candied Pecans, Dried Cherries,  
and Goat Cheese  
Aged Balsamic*

*Strawberry Salad  
Mixed Greens with Strawberries, Mandarin  
Oranges, Toasted Almonds, Feta Cheese  
Balsamic Vinaigrette*

*Summer Salad  
Mixed Greens, Blue Cheese, Crystallized  
Walnuts  
Raspberry & Walnut Vinaigrette*

**Entrée Selection**

*Select one starch and one vegetable to accompany entrée*

**Filet Mignon & Grilled Boneless Breast of Chicken \$111**  
*Rosemary Demi & Roasted Red Pepper Cream Sauce*

**Filet Mignon & Salmon Filet \$116**  
*Shallot Demi & Beurre Rouge*

**Filet Mignon & Gulf Jumbo Shrimp \$118**  
*Merlot Demi & Chardonnay Butter*

**Filet Mignon & Lobster Tail \$139**  
*Black Truffle Sauce & Tarragon Lemon Butter*

**Filet Mignon \$113**  
*Red Wine Demi*

**Pork Medallions \$105**  
*Lingonberry Demi*

**Grilled Apricot Chicken \$101**  
*Apricot, Green Grape, & Shallot Cream Sauce*

**Sautéed Chicken Marsala \$99**  
*Wine Sauce*

**Starch Accompaniments**

*Boursin Whipped \* Parmesan Whipped \* Blue Cheese Whipped \* White Truffle Whipped \* Tarragon Whipped  
\*Roasted Red Bliss New Potatoes \* Roasted Fingerling \* Herbed Basmati Rice \* Wild Rice Pilaf*

**Vegetables Accompaniments**

*Grilled Asparagus \* Chef's Brussel Sprouts \* Haricot Vert \* Tri Colored Carrots \* Bacon Wrapped Asparagus*

*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.*

**Soups**

*Roasted Poblano Pepper \* Chicken Rice Pilaf \* Tomato Basil \* Cream of Vegetable  
Sherried Cream of Wild Mushroom \* Carrot and Ginger Bisque*

**Salads**

*Traditional Caesar Salad  
Romaine Lettuce, Red Onions, Cherry Tomatoes, and  
Herbed Croutons tossed in Homemade Caesar Dressing  
Topped with Shaved Parmesan*

*Baby Field Greens  
Mixed Greens, Tear Drop Tomato, Goat Cheese  
Honey Poppy Seed Vinaigrette*

*Hearts of Palm  
Cucumbers, Cherry Tomatoes, Hearts of Palm,  
Gorgonzola Cheese  
Pear Vinaigrette*

*Harvest Salad  
Mixed Greens, Candied Pecans, Dried Cherries, and Goat  
Cheese  
Aged Balsamic*

*Strawberry Salad  
Mixed Greens with Strawberries, Mandarin Oranges,  
Toasted Almonds, Feta Cheese  
Balsamic Vinaigrette*

*Summer Salad  
Mixed Greens, Blue Cheese, Crystallized Walnuts  
Raspberry & Walnut Vinaigrette*

**Entrée Selection**

*Select one starch and one vegetable to accompany entrée*

**Filet Mignon & Grilled Boneless Breast of Chicken \$115**  
*Rosemary Demi & Roasted Red Pepper Cream Sauce*

**Filet Mignon & Salmon Filet \$120**  
*Shallot Demi & Beurre Rouge*

**Filet Mignon & Gulf Jumbo Shrimp \$122**  
*Merlot Demi & Chardonnay Butter*

**Filet Mignon & Lobster Tail \$143**  
*Black Truffle Sauce & Tarragon Lemon Butter*

**Filet Mignon \$117**  
*Red Wine Demi*

**Pork Medallions \$109**  
*Lingonberry Demi*

**Grilled Apricot Chicken \$105**  
*Apricot, Green Grape, & Shallot Cream Sauce*

**Sautéed Chicken Marsala \$103**  
*Wine Sauce*

**Starch Accompaniments**

*Boursin Whipped \* Parmesan Whipped \* Blue Cheese Whipped \* White Truffle Whipped \* Tarragon Whipped  
\*Roasted Red Bliss New Potatoes \* Roasted Fingerling \* Herbed Basmati Rice \* Wild Rice Pilaf*

**Vegetables Accompaniments**

*Grilled Asparagus \* Chef's Brussel Sprouts \* Haricot Vert \* Tri Colored Carrots \* Bacon Wrapped Asparagus*

*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.*

**The Courtyard Package** *(call brands)*

*Skyy 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 Courvouisier V.S.*  
*Kahlua*  
*Jose Cuervo Tequila*  
*\*\*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*  
*Myers's Rum, Captain Morgan, 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 Liqueur*  
*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 \$18 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:*

*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.*

Other Entrées

***Children's Meal***

*Chicken Tenders  
Carrot Sticks  
Fries  
& Wedding Cake  
\$30*

***Vendor Meals***

*Wedding Entrée  
Price of entrée selected*

*Or*

*Club Croissant  
Turkey, Bacon, Mayonnaise, Lettuce, & Tomato  
On Homemade Croissant  
Served with Chips and Fruit  
Soft Drink & Bottled Water  
\$30*

### The Carvery

*Served with Assorted Rolls and Appropriate Condiments*

*Roasted Beef Tenderloin \$24 per guest*

*Whole Roasted Turkey Breast \$14 per guest*

*Virginia Smoked Ham \$12 per guest*

### Chilled Delicacies

*Fresh Vegetable Crudités (serves 50 guests) \$125*  
*Assorted Fresh Vegetables with Roasted Shallot and Blue Cheese Sauces*

*Bruschetta Bar (serves 50 guests) \$75*  
*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 50 guests) \$350*  
*Chef's Seasonal Artisan Cheeses, Fresh Berries,*  
*Sliced Naked Toast Points and Assorted Carr's Crackers*

*Baked Brie with Blackberry Preserves \$60*  
*Served with Apples, Grapes, French Bread, and Crackers*

### Flatbread Station

*\$8 per guest*

*Pear, Arugula, Goat Cheese*

*Roasted Vegetable, Grape Tomato, Fresh Mozzarella, Balsamic Glaze*

*Fresh Mozzarella Cheese, Fresh Basil, Sliced Tomatoes*

*Prosciutto, Onion, Shaved Parmesan Cheese*

*Chicken, Caramelized Onions, Wild Mushrooms, Imported Parmesan Cheese, Herb Blend*

**Buffet**

*A Grand Assortment of International Cheeses, Complemented by an Array of Seasonal Fruit  
Mixed Baby Field Greens with, Strawberries, Mandarin Oranges, Feta Cheese, Toasted Almonds,  
And Aged Balsamic*

*Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese, and Bagels  
Cinnamon Pecan Rolls, Muffins, and Homemade Croissants  
Assorted Gourmet Preserve Jams and Sweet Creamy Butter*

*Belgium Waffles with Fresh Berries, Chocolate Chips, Whipped Cream, & Warm Maple Syrup  
Spiral Sliced Honey Glazed Ham with Stone Ground Mustard*

*Roasted Fingerling Potatoes*

*Canadian Bacon*

*Breakfast Sausage Links*

*Scrambled Eggs*

*Eggs Benedict*

*(Choose one)*

*Black Forest Ham, Poached Egg, Hollandaise*

*Spinach, Tomato, Poached Egg, Hollandaise*

**Dessert Table**

*Mini Assorted European Pastries*

*Hand Dipped Strawberries with Milk and White Chocolate*

*Or*

*Custom Wedding Cake*

*\$85 per person*

*Brunch Buffet Also Includes:*

*Three Hours of Mimosas, Bloody Mary Cocktails, Domestic Beer & Wine  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Assorted Juices and Milk*



*Soups*

*Roasted Poblano Pepper \* Chicken Rice Pilaf \* Tomato Basil  
Sherried Cream of Wild Mushroom\* Carrot and Ginger Bisque*

*Salads*

*Traditional Caesar  
Romaine Lettuce, Red Onions, Cherry Tomatoes,  
and Herbed Croutons Tossed in Homemade  
Caesar Dressing  
Topped with Shaved Parmesan*

*Baby Field Green  
Mixed Greens, Tear Drop Tomato, Goat Cheese  
Honey Poppy Seed Vinaigrette*

*Palm Hearts  
Cucumbers, Cherry Tomatoes, Hearts of Palm,  
Gorgonzola Cheese  
Pear Vinaigrette*

*Harvest  
Mixed Greens, Candied Pecans, Dried Cherries,  
and Goat Cheese  
Aged Balsamic*

*Strawberry  
Mixed Greens with Strawberries, Mandarin  
Oranges, Toasted Almonds, Feta Cheese  
Balsamic Vinaigrette*

*Summer  
Mixed Greens, Blue Cheese, Crystallized  
Walnuts  
Raspberry & Walnut Vinaigrette*

*Entrée Selection*

*Petite Filet Mignon \$79  
Roasted Garlic and Red Wine Demi Sauce  
Whipped Boursin Potatoes, Chef's Vegetables, French Brie Wedge*

*Petite Filet Mignon and Grilled Boneless Breast of Chicken \$80  
Rosemary Demi and Roasted Red Pepper Cream Sauce  
Whipped Boursin Potatoes and Chef's Vegetables*

*Petite Filet Mignon and Salmon Filet \$80  
Shallot Demi and Buerre Rouge Butter Sauce  
Herb Basmati Rice and Chef's Vegetables*

*Petite Filet Mignon and Gulf Jumbo Shrimp \$84  
Merlot Demi and Chardonnay Butter Sauce  
Horseradish Whipped Potatoes and Chef's Vegetables*

*Pork Medallions \$68  
Lingonberry Demi  
Roasted Red Bliss Potatoes and Roasted Granny Smith Apple and Chef's Vegetables*

*Grilled Apricot Chicken \$65  
Apricot, Green Grape, & Shallot Cream Sauce  
Parmesan Whipped Potatoes and Chef's Vegetables*

*Sautéed Chicken Marsala \$63  
Marsala Wine Sauce  
Sweet Onion Rice Pilaf Chef's Vegetables*

*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.*

## Starters

### *Fresh Vegetable Crudité*

*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*

*Served with Apples, Grapes, French Bread, and Crackers*

## Salads

### *Selection of Two Salads*

*Kale, Dried Cranberry, Cashew, Red Cabbage, Honey Dijon Vinaigrette  
Roasted Baby Beet, Fennel, Arugula, Goat Cheese, Mandarin Orange, Poppy Vinaigrette  
Chickpea, Red onion, Avocado, Cilantro, Roasted sweet corn, Cantaloupe, Lime juice  
Roasted Brussel Sprouts, Toasted Almonds, Bacon, Honey Balsamic Vinaigrette, Sea salt*

## Carving Station

*Chef Attended*

*(\$100 fee)*

*Whole Smoked Applewood Turkey Breast*

*Roast Beef Tenderloin of Beef Thyme Au Jus*

*Boursin Whipped Potatoes*

*Chef's Vegetables*

*Served with Assorted Rolls and Appropriate Condiments*

## Pasta Station

*Chef Attended*

*(\$100 fee)*

*Penne \* Cheese Tortellini*

*Alfredo Sauce \* Pesto Sauce \* Tomato Basil Sauce*

*Sautéed Mushrooms \* Scallions \* Broccoli*

*Grilled Zucchini \* Asparagus \* Sun-dried Tomatoes \* Red and Yellow Peppers*

*Shrimp \* Italian Sausage \* Ham*

*Mozzarella Cheese \* Fresh Grated Parmesan*

*Italian Breads including:*

*Garlic Bread \* Focaccia \* Olive Oil & Parmesan*

*\$136 per guest (60 guest minimum)*

*Buffet pricing includes:*

*Complimentary Suite on your Wedding Night*

*Four hours of Courtyard Package Bar*

*Champagne Toast for all Guests*

*Wedding Cake of your choice*

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

*Prices subject to change.*

**Herrington Signature Sweet Table**

*Miniature Éclairs, Napoléons, Petit Fours,  
Assorted Cheesecakes and Chocolate Mousse Cups*

*Strawberries Hand dipped with Milk and White Chocolate*

*Miniature European Butter Cookies*

*French Macarons*

*Champagne Marinated Strawberries with Whipped Cream*

*Seasonal Fresh Fruit Display with Amaretto Dipping Sauce*

*\$19 per guest*

*Served with Coffee Station:*

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

**Outdoor S'mores Station**

*Have your guests roasting marshmallows outside in our Plaza with all the fixings!*

*Please ask our catering staff for pricing of chef attendant  
Chocolate fountains and full service stand-alone Cappuccino Bars!*



### ***Intermezzo***

*Additional charge of \$5 per person*

### ***Signature Drinks***

*Additional charge starting at \$6 per person*

### ***After Dinner Liqueurs***

*Based on Consumption 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  
Smoked Salmon, Chopped Onion, Egg, Capers, Cream Cheese, & Bagels  
Scrambled Eggs, Applewood Smoked Bacon and Pork Sausage Links  
Potatoes O'Brien, Belgium Waffles with Vermont Maple Syrup and Fresh Berries  
Selection of Breakfast Pastries, Croissants, and Muffins  
Freshly brewed coffee, decaf, and assorted teas*

*\$40 per person*

*Mimosa Bar (Additional \$16 per guest)*

*Bloody Mary or Mimosa Ala Carte \$10*

### ***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.*

**Nacho Bar**

*Blue & Yellow Corn Tortilla Chips*

*Toppings:*

*Cheese, Mango Salsa, Salsa Rojo, Salsa Verde, Guacamole*

*Lettuce, Tomatoes, Sour Cream*

**Mini Slider Station**

*Mini Beef Tenderloin Sliders*

*With Condiments*

*Mini BBQ Pork Sandwiches*

*Coleslaw*

*Cheese Curds*

**Chicago Classic Pizza**

*Lou Malnati's*

*Deep Dish or Classic Thin*

*Pepperoni, Sausage, Vegetable, or Cheese (choose two)*

**French Fries Frenzy**

*Hand Cut French Fries*

*Sweet Potato Fries*

*Waffle Fries*

*Tatar Tots*

*Honey Sriracha Fries*

*Exotic Ketchups and Mustards*



## 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 &amp; 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

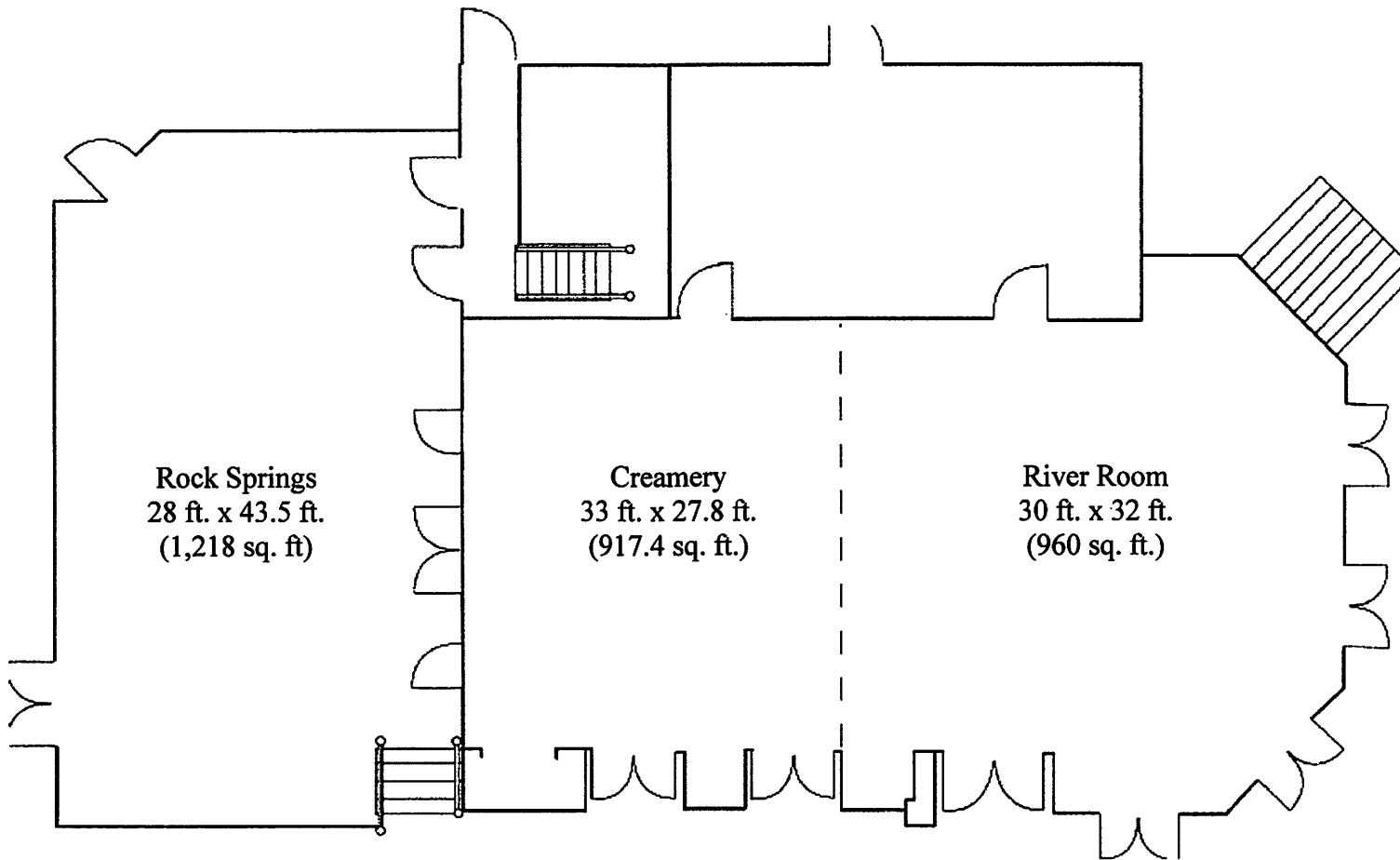
Complimentary menu tasting for up to 4 guests to determine the final menu selection is included.

#### Room Rental

Room rental fees apply for all Herrington functions. An 8% 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>	<b>Sq. Ft</b>	<b>Theater</b>	<b>Classroom</b>	<b>Hollow Square</b>	<b>Rounds</b>	<b>Reception</b>
<b>Rock Springs</b>	1,218	90	55	35	64	85
<b>Creamery</b>	917	90	55	35	64	85
<b>River Room</b>	960	110	70	45	72	100
<b>Creamery/River Room</b>	1,877	175	115	75	125	125
<b>Entire Facility</b>	3,095	N/A	N/A	N/A	150	200

## *Herrington Suggested Wedding Vendors*

Elan Photography  
[www.elanphotography.com](http://www.elanphotography.com)  
630.960.1400

Elite Photo  
[www.elitephotogallery.com](http://www.elitephotogallery.com)  
630.913.3686

Hazelton Photography  
[www.hazeltonphotography.com](http://www.hazeltonphotography.com)  
[hazeltonphotography@gmail.com](mailto:hazeltonphotography@gmail.com)

Jennifer Kaye Photography  
[www.jenniferkayephotography.com](http://www.jenniferkayephotography.com)  
630.334.5841

Kelly Vanderploeg  
[kelly@kellyvanderploegphotography.com](mailto:kelly@kellyvanderploegphotography.com)  
630.253.2939

TWA Photographic Artists  
[www.twaphoto.com](http://www.twaphoto.com)  
630.271.1737

True Grace Photography  
[www.truegracephotography.com](http://www.truegracephotography.com)  
630.442.4595

Rosemary Fanti – Illustrator  
[www.rosemaryfanti.com](http://www.rosemaryfanti.com)  
815.341.3340

Floral Wonders  
[www.evasfloralwonders.com](http://www.evasfloralwonders.com)  
630.945.6559

Classic Chassis  
Exclusive Rolls Royce & Bentley Motor Cars  
Sarah Mandel  
[www.classic-chassis.com](http://www.classic-chassis.com)  
847.301.7656

The Trolley Car & Bus Company  
[info@trolleycar.net](mailto:info@trolleycar.net)  
630.350.7433

Spare Wheels Transportation  
[pickmeup@sparewheels.com](mailto:pickmeup@sparewheels.com)  
630.377.4637

Officiant  
Dr. David McFadden  
[DrDavid@finalwordconnection.com](mailto:DrDavid@finalwordconnection.com)  
630.333.3202

Professional Ministerial Services  
Rev. Jim Rehnberg  
[www.rentarev.com](http://www.rentarev.com)  
630.232.2211

Pastor Bill Yaccino  
[www.pastorbill.org](http://www.pastorbill.org)  
224.612.3166

Local Gifts - In the 6  
[www.inthe6il.com](http://www.inthe6il.com)  
[meredith@inthe6il.com](mailto:meredith@inthe6il.com)

Invitations by Design, Inc.  
[www.invitationsbydesign.com](http://www.invitationsbydesign.com)  
630.403.8272

Sophia Bella Bridal  
Sophia DeFrancesco  
[www.sophiabelabridal.com](http://www.sophiabelabridal.com)  
630.880.1192

The Cakery  
Bob Brougham  
[www.thecakeryinc.com](http://www.thecakeryinc.com)  
630.892.0771

A-1 Airport Limousine Service  
[www.allimousine.com](http://www.allimousine.com)  
630.833.3788

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

Strings of Silk  
Jennifer Silk - Violinist  
[www.stringsofsilkmusic.com](http://www.stringsofsilkmusic.com)  
[www.jennifersilk.com](http://www.jennifersilk.com)  
224.856.1144

Music By Design, Ltd.  
David Savoia  
[www.mymusicbydesign.com](http://www.mymusicbydesign.com)  
630.262.0432

Sounds Abound Entertainment  
[www.soundsabound.com](http://www.soundsabound.com)  
630.718.1152

Al Sofia Music  
[www.alsofia.com](http://www.alsofia.com)  
630.924.1000

Toast & Jam  
[www.toastandjamdjs.com](http://www.toastandjamdjs.com)  
773.687.8833

Swinging the Standards  
Ross & Glenn Failla  
[www.swingingthestandards.com](http://www.swingingthestandards.com)  
708.785.6999

The City Lights Orchestra  
[www.citylightsorchestra.com](http://www.citylightsorchestra.com)  
312.664.4640

Belle Music  
Contact: Sarah  
[www.bellemusique.com](http://www.bellemusique.com)  
630.690.4994

Laura Fako - Harpist  
630.876.2663

DJ Scandall  
Randall Ritterhoff, Jr.  
[www.djscandall.com](http://www.djscandall.com)  
630.327.7999

Back Third Entertainment  
Benjie Hughes  
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