



Hotel Arista
Effortless Weddings



WRITE YOUR OWN STORY AT HOTEL ARISTA.

Nobody likes the standard. What's the point of playing along doing what everybody else does? A truly special occasion requires a truly special experience. Our events team believes in the power of listening. Your personal vision plus our creative expertise is how trends are born. Who wants to do something memorable? We're at your service for weddings, receptions, private parties, black-tie galas & unforgettable celebrations.





MEET YOUR WEDDING DESIGNER

Katie has helped design countless weddings & special events with over 10 years of planning expertise. Her passion for weddings is evident in every couple's special day. Each couple deserves a completely personalized wedding, that allows their style & preferences to show in every aspect. Let her make your dream come true!

START BUILDING YOUR DREAM WEDDING TODAY

Phone: 630-579-7828

Email: kjones@hotelarista.com

#hotelaristaweddings



BRAGGING RIGHTS

The Knot • Best of Weddings 2012–2022

Wedding Wire • Couples' Choice Award 2013–2022

AAA Four Diamond

US News & World Report 2019 Best Hotels • No. 1 Illinois Suburbs

LEED Silver Certified

Green Seal Certified



GENERAL INFORMATION

LUXURY ACCOMMODATIONS

Let your guests take the elevator home after your wedding! We will arrange a special discounted rate for you & your guests to enjoy the wedding weekend in style. With 144 beautiful guest rooms & suites, your guests will be sure to write home about their effortless stay! Amenities include: valet parking, complimentary Wi-Fi, Olympus Executive Fitness Center & Arista Spa & Salon services available.

FOOD & BEVERAGE

Let our award winning Chefs prepare an event you & your guests will remember for a lifetime. All food & beverage items for functions must be supplied & prepared by the hotel. Food & beverages may not be removed from the premises. No food or beverage of any kind is permitted to be brought into the hotel. The hotel reserves the right to charge for the service of any food & beverages brought into the hotel in violation of this policy.

FOOD & BEVERAGE MINIMUMS

Events occurring at Hotel Arista will have a food & beverage minimum* that will be based upon the date, room & size of your wedding. The food & beverage minimum will be outlined in your contract.

Ask about specials during our off-season, Friday & Sunday dates.

*Food & beverage minimum is exclusive of taxes & service charge.

Tax & service charge rates subject to change at any time without notice.

DEPOSIT SCHEDULE

Advance deposit: \$1000 due with signed contract

6 months prior: 25% due

3 months prior: 25% due

1 month prior: 25% due

10 days prior: final balance due (cashier's check, money order or credit card* only)

*credit card payments are subject to 3% processing fee

CANCELLATION POLICY

181+ days prior: 30% of estimated food & beverage

180-90 days prior: 60% of estimated food & beverage

89-31 days prior: 75% of estimated food & beverage

30 days prior or less: 100% of estimated food & beverage

GUARANTEES

Preliminary guarantee due: 12 days prior to the event date

Final guarantee may be increased up to 72 hours prior to the event date

Hotel will prepare food for 3% over the final guarantee.

You will be charged the guaranteed number or the actual number served, whichever is greater





CEREMONIES

ALL CEREMONIES INCLUDE

Ceremony set with your same reception chairs

Black skirted stage with front steps (half or full ballroom only)

Hotel Wedding Designer to coordinate ceremony

One-hour ceremony time with set-up prior to ceremony

One-hour rehearsal available the night prior to the ceremony (location of rehearsal based on availability)

Half Ballroom • 1,000

Full Ballroom • 1,500

Santorini room • 700

Cyprus room or Terrace • 500

If you are interested in additional décor, our team has great partnerships with décor vendors who can help you find the right table settings, music, lighting & more.

All rental prices exclusive of tax.





ICONIC PACKAGE

FOR YOU

Complimentary Deluxe King Suite for one night

FOR YOUR GUESTS

Discounted group room rates for your guests (subject to availability)

Complimentary attended coat check (as needed)

Welcome bags presented to guests upon check-in (client provided)

FOR YOUR COCKTAIL HOUR & DINNER

Choice of 3 hors d'oeuvres

3-hour classic open bar

3-course dinner to include soup or salad, entrée & custom wedding cake

Lavazza coffee & Mighty Leaf tea selection

FOR YOUR RECEPTION

Menu cards

Votive candles

White or grey spandex linen

Crisp white napkins

Standard hotel chairs

Glass beaded charger plates

Table numbers

Wooden dance floor

102 per person (21+)

87 per person (under 21)

No minimum guest count

All food & beverage prices exclusive of tax & service charge. Current menu pricing subject to change at any time.



MAVERICK PACKAGE

FOR YOU

Complimentary Deluxe King Suite for one night

FOR YOUR GUESTS

Discounted group room rates for your guests (subject to availability)

Complimentary attended coat check (as needed)

Welcome bags presented to guests upon check-in (client provided)

FOR YOUR COCKTAIL HOUR & DINNER

Choice of 3 hors d'oeuvres

4-hour classic open bar

House wine service during dinner

House champagne toast with signature raspberry garnish

4-course dinner to include soup, salad, entrée & custom wedding cake

Lavazza coffee & Mighty Leaf tea selection

FOR YOUR RECEPTION

Menu cards

Votive candles

White, ivory, or grey lamour floor-length linens

Lamour napkins (in a variety of colors)

Standard hotel chairs

Glass beaded charger plates

Table numbers

Wooden dance floor

138 per person (21+)

105 per person (under 21)

No minimum guest count

All food & beverage prices exclusive of tax & service charge. Current menu pricing subject to change at any time.



EFFORTLESS PACKAGE

FOR YOU

Complimentary Deluxe King Suite for two nights
Hotel roof lights in your wedding color

FOR YOUR GUESTS

Discounted group room rates for your guests (subject to availability)
Complimentary attended coat check (as needed)
Welcome bags presented to guests upon check-in (client provided)

FOR YOUR COCKTAIL HOUR & DINNER

Choice of 4 hors d'oeuvres
4-hour premium open bar
Upgraded wine service during dinner
House champagne toast with signature raspberry garnish
4-course dinner to include soup, salad, entrée & custom wedding cake
Lavazza coffee & Mighty Leaf tea selection
1 classic late night snack option

FOR YOUR RECEPTION

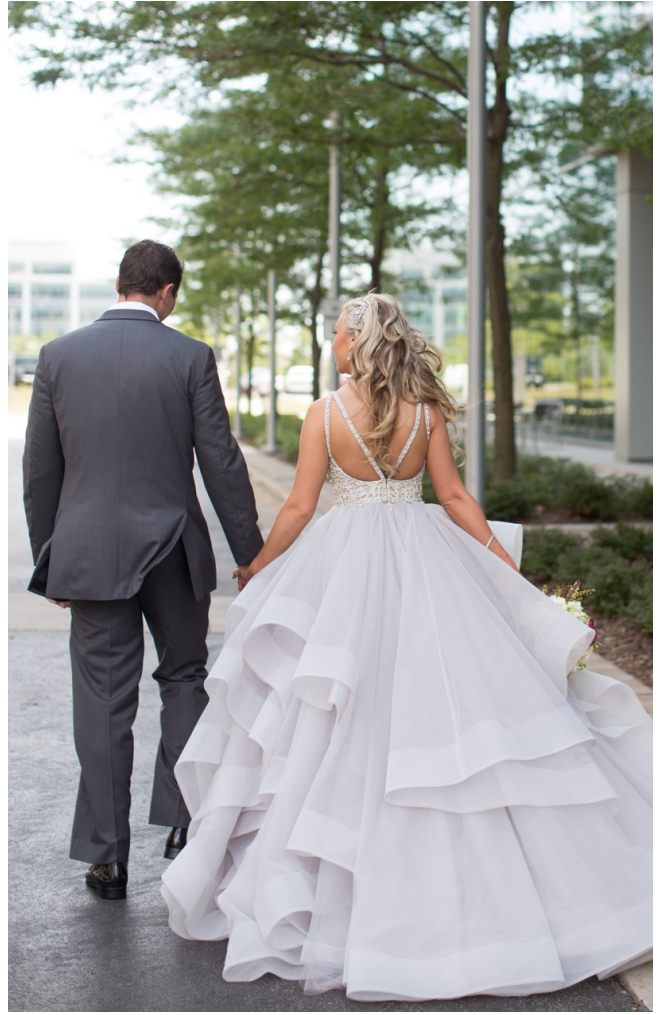
Menu cards
Votive candles
Lamour linens (in a variety of colors)
Lamour napkins (in a variety of colors)
Gold or silver Chiavari chairs
Glass beaded charger plates
Table numbers
Full ballroom lighting, your choice of color (36 lights)
White or ivory reception fabric draping
Credenza draping

190 per person (21+)

171 per person (under 21)

Minimum 150 guests; additional surcharge may apply for fewer guests

All food & beverage prices exclusive of tax & service charge. Current menu pricing subject to change at any time.





HORS D'OEUVRES

ICONIC & MAVERICK • choose 3 hors d'oeuvres

EFFORTLESS • choose 4 hors d'oeuvres

SOME LIKE IT HOT

Panko crusted gulf shrimp with sweet chili sauce (add 1 per person)

Maryland crab cakes with lemon tartare (add 1 per person)

Grilled New Zealand baby lamb chops with chimichurri (add 3 per person)

Tandoori chicken skewers with tahini yogurt vinaigrette (add 1 per person) ^{GF}

Mini Vietnamese meatball banh mi with green onion salad

Mini fish tacos with lime crema, cotija & roasted salsa

Pork bacon meatball with smoked Calabrian chile sauce & crisp bread

Truffle potato ravioli with brown butter & chives ^V

Bacon wrapped shrimp with tomato vinaigrette & house made BBQ sauce (add 1 per person)

Ultimate grilled cheese with spicy shredded chicken, garlic mayo & candied bacon

Bacon wrapped date with romesco sauce ^{GF}

Micro beef slider with crisp cheddar, garlic mayo, lettuce & tomato

Zucchini charred corn fritter with black garlic mayo ^V

KEEP IT COOL

Bruschetta with tomato preserves, fresh mozzarella & basil crumble

Tuna tartare with passion fruit aioli & sesame, served in a cone ^{DF}

House smoked salmon with phyllo, whipped cheese & mango curd

Chilled gulf shrimp with lemon cocktail sauce ^{DF • GF}

Boursin & apricot on lavash ^V

Chicken salad croustades

Lime & chile rubbed beef with crisp wonton

Mascarpone tartlet with roasted grape ^V

Mini lobster roll with green goddess dressing (add 1 per person)

Chickpea meatball with lime yogurt crema ^V

Sriracha chicken skewer ^{GF}

Petite cheddar biscuit with fig & ricotta ^V

Chicken sausage antipasto skewer with mozzarella & artichoke

*V – vegetarian • GF – gluten free • DF – dairy free

All food & beverage prices exclusive of tax & service charge. Current menu pricing subject to change at any time.



SOUPS

ICONIC • choose 1 soup or salad

MAVRICK & EFFORTLESS • choose 1 soup & salad

Potato leek soup with crispy potato & stewed leeks

Fire roasted curried tomato bisque with cauliflower, roasted tomatoes & crispy chaat ^{DF}

Cream of asparagus soup with asparagus

Roast corn chowder with pancetta & potatoes

Truffle mushroom soup with roasted mushroom, chopped truffles & pearl onions

SALADS

ICONIC • choose 1 soup or salad

MAVRICK & EFFORTLESS • choose 1 soup & salad

Tuscan salad with tomato confit, bleu cheese, artichoke, & balsamic vinaigrette ^{V • GF}

Baby spinach salad with roasted apples, applewood bacon, shaved parmesan, roasted pistachios & red wine vinaigrette

Hearts of romaine with pumpkin bread croutons, crispy parmesan flakes, & yogurt Caesar dressing

Bibb salad with bacon, tomatoes, bleu, green onion & green goddess dressing ^{GF}

Spinach & mixed green salad with strawberries, feta, candied pecans & strawberry vinaigrette ^{V • GF}

Mixed greens with petit basque, spicy apricot chutney & toasted sunflower seeds ^{V • GF}

Arugula salad with endives, grilled pears, poached pear cream, shaved manchego & burnt citrus vinaigrette ^{V • GF}

LOOKING FOR SOMETHING A LITTLE DIFFERENT

Tuna carpaccio with tomato – olive vinaigrette, frisee, coconut & pine nuts

Grilled shrimp salad with mache, whipped herb mousse & red wine poached pears

Additional 5 per person

*V – vegetarian • GF – gluten free • DF – dairy free

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ENTRÉE

ICONIC, MAVERICK & EFFORTLESS • choose up to 2 entrées + 1 vegetarian

BEEF

Grilled Hanger Steak • with smashed potatoes, truffle green beans, carrot crema & red wine gastrique ^{GF}

Braised Short Rib • with creamy grits, sherry roasted carrots, sweet corn & chimichurri ^{GF}

Grilled Flat Iron Steak • with potato risotto, sautéed kale & roasted butternut squash ^{GF}

Herb Rubbed Beef Tender • with parmesan mashed, roasted baby vegetables & natural jus ^{GF}

CHICKEN

Grilled Chicken Breast • with white bean cassoulet, baby carrots & kale ^{GF}

Roasted Chicken Breast • with butternut squash puree, fried brussels sprouts & crispy grits ^{GF}

Parmesan Rubbed Chicken Breast • with toasted jasmine rice, sautéed spinach & white asparagus ^{GF}

Herb Mustard Rubbed Chicken Breast • with caramelized onion potato hash, zucchini & corn ragout ^{GF}

FISH

Sautéed Halibut • with onion soubise, cippolini, Calabrian chile ragout, arugula & red wine glaze ^{GF}

Grilled Sea Bass • with tomatillo, mango relish, creamy chile rice & spinach

Brown Butter Roasted Codfish • with sweet potato, brussels sprouts, baby turnips & red wine glaze

Salmon • with salsa verde polenta, charred corn, squash, tomato & olive vinaigrette ^{GF}

VEGETARIAN

Purple potato lasagna with ricotta, spinach, tomatoes & fig glaze ^V

Parmesan gnocchi with chimichurri, tomato compote & crisp parmesan ^V

Ratatouille filled crepes with sweet potato soubise & sherry fig reduction ^V

Whole roasted spice rubbed cauliflower steak with sautéed kale, shallots & roasted root vegetable puree ^V

CHILDREN'S MENU • 35 per child

Fruit cup

Chicken tenders with dipping sauce

Tater tots

Wedding cake

VENDOR MEAL • 60 per vendor

Chef's choice of entrée (including two accompaniments)

Bottled water or soda

***V – vegetarian • GF – gluten free • DF – dairy free**

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DESSERTS

WEDDING CAKE

Custom wedding cake included with all packages

SWEETS STATION

Cannoli, biscotti, classic Italian cookies

Chocolate covered strawberries

Mini tiramisu, dessert shooters

Mini mousse cups, mini fruit tarts

15 per person

S'MORE STATION

Chocolate & traditional graham crackers

Assortment of house made marshmallows

Chocolate squares to include milk, dark, cookies & cream

Peanut butter cups

11 per person

DONUT WALL

Oreo crusted chocolate glazed donut

Vanilla glazed

Bacon crusted donut with chocolate drizzle

11 per person

ALTERNATIVE CAKES

Cupcake tower

Cheesecake

Chocolate dipped tower

Donut tower

8 per person

Macaroon tower

12 per person



All food & beverage prices exclusive of tax & service charge. Current menu pricing subject to change at any time.



LATE NIGHT SNACKS

CLASSIC OPTIONS

GOING TO THE CARNIVAL

Beer battered snicker bars, funnel cake, walking taco with Fritos or Doritos & all the fixings

NOT YOUR AVERAGE SPRING ROLL

Loaded cheeseburger, pulled pork sandwich & stuffed pizza

THE AMERICAN CLASSIC “EMPANADA”

Cheeseburger, pepperoni pizza & the buffalo chicken

THE LOADED POTATO BAR

Sweet, purple & russet potatoes. Toppings include: chili, pulled pork, bacon, turkey meatloaf, cheddar, cheese curds, parmesan, green onions & corn salad

THE SOUTHERNER

Fried chicken & waffles, chilled maque choux salad with corn & chilis, house made pickles

ICONIC & MAVERICK • 12 per person per snack

EFFORTLESS • 1 snack option included, additional snacks 12 per person

PREMIUM OPTIONS

THE BACON LOVERS

Sweet spicy kissed bacon, bacon wrapped grissini breadstick with marinara & waffle dipped bacon with sriracha maple

THE MAC-N-CHEESE

Fried mac-n-cheese croquettes with tomato chutney, mac-n-cheese slider with bacon & green onions, ultimate short rib truffle mac

ICONIC, MAVERICK & EFFORTLESS • 15 per person per snack

All food & beverage prices exclusive of tax & service charge. Current menu pricing subject to change at any time.



SIGNATURE BARS & COCKTAILS

MOJITO BAR

Classic • white rum, fresh lime juice, simple syrup, mint leaves, club soda

Strawberry • citrus rum, strawberries, fresh lime juice, simple syrup, mint leaves, club soda

Blackberry • white rum, blackberries, fresh lime juice, simple syrup, mint leaves, club soda

Watermelon • cucumber vodka, watermelon, fresh lime juice, simple syrup, mint leaves, ginger ale

MOSCOW MULE BAR

Traditional • vodka, ginger beer, fresh lime juice

Kentucky • bourbon, ginger beer, fresh lime juice

Mexican • tequila, ginger beer, fresh lime juice

Gin • gin, ginger beer, fresh lime juice, mint leaves

Strawberry • vodka, strawberries, fresh lime juice

14 per person for 1 hour

Bartender fee will apply

ADDITIONAL SIGNATURE COCKTAILS AVAILABLE • prices start at 6 per person

CHAMPAGNE TOAST

HOUSE CHAMPAGNE • Portell cava brut with signature raspberry garnish

ICONIC • add 7 per person

MAVERICK & EFFORTLESS • included

UPGRADED CHAMPAGNE • Veuve Clicquot with signature raspberry garnish

ICONIC • add 12 per person

MAVERICK & EFFORTLESS • add 6 per person

All food & beverage prices exclusive of tax & service charge.



WINE SERVICE

HOUSE WINES

ICONIC • add 12 per person

MAVERICK • included, choose 1 red selection & 1 white selection

RED SELECTIONS

Vendaval Syrah

Vendaval Cabernet Sauvignon

WHITE SELECTIONS

Les Deux Moulins Sauvignon Blanc

Famille Brocard Chardonnay

UPGRADED WINES

ICONIC • add 14 per person, choose 1 red selection & 1 white selection

MAVERICK • add 6 per person, choose 1 red selection & 1 white selection

EFFORTLESS • included, choose 1 red selection & 1 white selection

RED SELECTIONS

Block Nine Pinot Noir

Prelius Cabernet Sauvignon

WHITE SELECTIONS

Gouguenheim Torrontes

Gouguenheim Chardonnay

*Wines are subject to change & vintages are available upon request

All food & beverage prices exclusive of tax & service charge.



BAR SERVICE

CLASSIC OPEN BAR

ICONIC • 3 hours included

MAVERICK • 4 hours included

12 per person for each additional hour

SPIRITS

Tito's, Tanqueray, Dewar's, Jack Daniels, Bacardi, Jose Cuervo,
Maker's Mark, Canadian Club, Amaretto, Seagram's 7 & Captain Morgan

HOUSE WINES • choose 1 red selection & 1 white selection

RED SELECTIONS

Vendaval Syrah

Vendaval Cabernet Sauvignon

WHITE SELECTIONS

Les Deux Moulins Sauvignon Blanc

Famille Brocard Chardonnay

BEER • local included, choose 2 domestic & 2 imported

DOMESTIC

Budweiser

Bud Light

Coors Light

Miller Lite

Sam Adams

IMPORTED

Amstel Light

Corona

Heineken

Stella Artois

LOCAL

Penrose ARISTA Golden Ale

Two Brothers Domaine DuPage

NON-ALCOHOLIC

Mixers

Assorted Coca-Cola soft drinks

Bottled Water

All food & beverage prices exclusive of tax and service charge.



BAR SERVICE

PREMIUM OPEN BAR

ICONIC • upgrade 3 hours add 9 per person

MAVERICK • upgrade 4 hours add 14 per person

EFFORTLESS • 4 hours included, add 15 per person for each additional hour

SPIRITS

Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan, Woodford Reserve, Patron, Crown Royal, Johnnie Walker Black, Canadian Club, Disaronno

UPGRADED WINES • choose 1 red selection & 1 white selection

RED SELECTIONS

Block Nine Pinot Noir

Prelus Cabernet Sauvignon

WHITE SELECTIONS

Gouguenheim Torrontes

Gouguenheim Chardonnay

BEER • local included, choose 2 domestic & 2 imported

DOMESTIC

Budweiser

Bud Light

Coors Light

Miller Lite

Sam Adams

IMPORTED

Amstel Light

Corona

Heineken

Stella Artois

LOCAL

Penrose ARISTA Golden Ale

Two Brothers Domaine DuPage

Two Brothers Wobble

NON-ALCOHOLIC

Mixers

Assorted Coca-Cola soft drinks

Bottled Water

All food & beverage prices exclusive of tax and service charge.



GETTING READY

SNACKS

Breakfast sandwiches with bacon & cheddar • 8 per sandwich

Greek yogurt with berries & granola • 8 per person

Sliced fresh fruit • 8 per person

Assorted bagels with cream cheese & preserves • 32 per dozen

Assorted croissants with butter & marmalade • 32 per dozen

Assortment of Chef's selection of 4 tea sandwiches • 16 per person

Fresh whole fruit • 30 per dozen

Freshly baked cookies • 30 per dozen

Granola & candy bars • 45 per dozen

BEVERAGES

Coffee • 7 per person

Lemonade or Iced Tea • 4 per person

Coca-Cola Soft Drinks • 4 each, charged on consumption

Bottled Water • 4 each, charged on consumption

Craft Beer Station • 7 per beer

Mimosa Bar • 18 per person (2 mimosas per person)



All food & beverage prices exclusive of tax and service charge.



POST WEDDING BRUNCH

CONTINENTAL

Fresh orange & grapefruit juices
Croissants with fruit marmalade & butter
Greek yogurt with assorted berries & granola
Lavazza coffee & Mighty Leaf teas

22 per person

CLASSIC BREAKFAST

Fresh orange & grapefruit juices
Croissants with fruit marmalade & butter
Greek yogurt with assorted berries & granola
Scrambled eggs
French toast with butter & maple syrup
Crispy bacon & breakfast sausage
Roasted fingerling potatoes with onions & peppers
Lavazza coffee & Mighty Leaf teas

30 per person

PREMIUM BRUNCH

Fresh orange & grapefruit juices
Sliced fresh fruit with Chantilly cream
Greek yogurt with assorted berries & granola
Croissants with fruit marmalade & butter
Assortment of pastries
Poached eggs benedict with Hollandaise sauce
French toast with apple compote & vanilla sauce
Artisanal smoked salmon with onions, capers, eggs, cream cheese & bagels
Crispy bacon & breakfast sausage
Roasted fingerling potatoes with pearl onions
Lavazza coffee, Mighty Leaf teas & hot cocoa

38 per person

All food & beverage prices exclusive of tax and service charge.



GUESTROOMS AND SUITES

KING • 412 SQUARE FEET

DOUBLE QUEEN • 438 SQUARE FEET

CORNER KING • 447 SQUARE FEET

SUITE • 660 SQUARE FEET

ROOM HIGHLIGHTS

- Complimentary Wi-Fi
- Pillow menu
- Luxury linens
- Room lights control panel at your bedside
- Access to Press Reader electronic newspaper
- 50" smart HD TV with HDMI connection
- Cubie Blue Bluetooth speaker & clock with ample USB ports

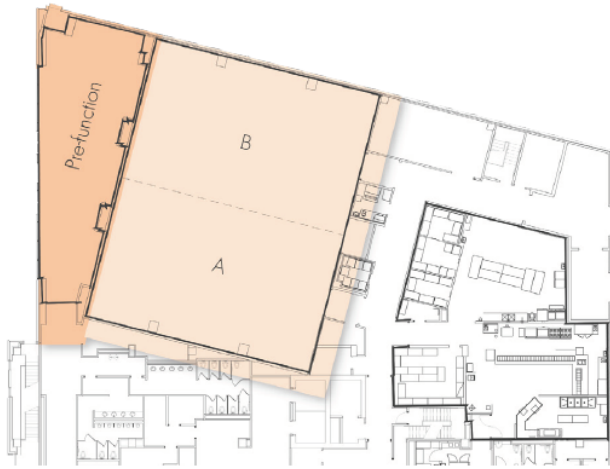
BATHROOM HIGHLIGHTS

- Lighted bathroom mirror with embedded TV screen
- Deep soaking tub
- Private water closet
- Spacious vanity with under counter drawers
- Custom Arista bath amenity line featuring olive oil & refreshing essence of bergamot and ginger





MEETING ROOMS



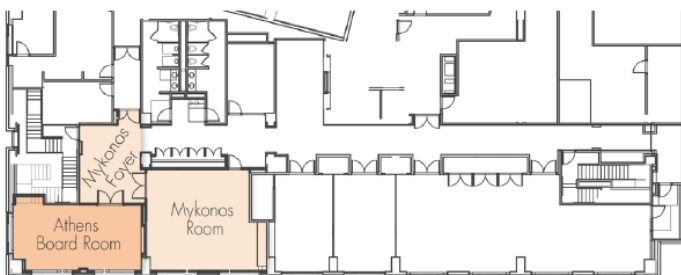
GRAND BALLROOM

Pre-function Area: 1,530 square feet,
Grand Ballroom: 4,844 square feet, Up to 500 guests



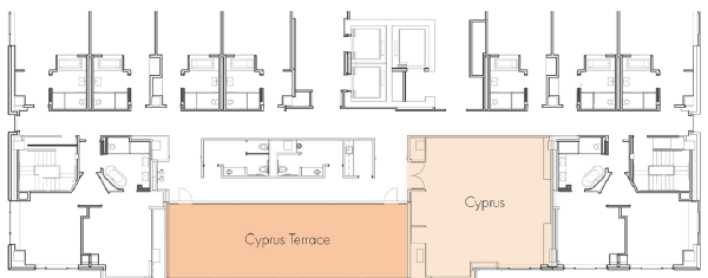
SANTORINI ROOM

Santorini A,B,C: 2,292 square feet, up to 190 guests
Santorini A: 420 square feet, up to 30 guests
Santorini B: 368 square feet, up to 28 guests
Santorini C: 1,504 square feet, up to 96 guests



EXECUTIVE CORRIDOR

Athens Boardroom: 599 square feet, Up to 14 guests
Mykonos Room: 744 square feet, Up to 70 guests
Mykonos Foyer: 363 square feet



CYPRUS ROOM & CYPRUS TERRACE

Cyprus Room: 831 square feet, Up to 100 guests
Cyprus Terrace: 932 square feet, Up to 100 guests





CAMPUS AMENITIES

ARISTA SPA & SALON

630-579-3650 • www.aristaspasalon.com

A place of wellness & beauty that offers a wide array of services to help you relax for the big day. The spa is only an elevator ride away on the second floor of the hotel.



OLYMPUS EXECUTIVE FITNESS CENTER

630-369-3943 • www.olympus4fitness.com

Guests at Hotel Arista get temporary memberships to this exclusive, elite fitness & training gym. Olympus features state-of-the-art cardio, weight-training equipment & personalized group trainings.





CAMPUS RESTAURANTS

CHE FIGATA

House-made pastas, wood-fired meats & fish, Roman pizzas. Fresh Italian Market with daily to-go meals & wine.

www.chefigatakitchen.com

LAVAZZA

Italy's favorite coffee for over 100 years.

www.lavazzanaperville.com

ZORBA COCKTAIL BAR

Modern lounge, creative cocktails.

www.hotelarista.com

CITYGATE GRILLE

Prime steaks, chops, seafood, classic cocktails.

www.citygategrille.com

TAP IN PUB

Vibrant sports bar with great food & HD Golf Simulators.

www.tapinpub.com





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