

Wedding

PACKAGE MENU



WEDDING PACKAGES: 4 - 7 BUFFET PACKAGES: 8 - 12 SET MENU PACKAGES: 14 - 17

Happily Ever After

STARTS HERE



Having made your choice on who you plan to spend the rest of your life with, let us help you make the important choice about where and how to celebrate this very special milestone. From dreamy, intimate affairs to large, glamorous occasions, Rock Run Convention Center provides a range of options and services to ensure that every wedding is nothing short of magical. Each wedding reception is tailored to reflect the couple's individual flair. Our team is dedicated to ensuring that the process is streamlined and hassle-free, leaving the bridal party to immerse themselves in the blissful experience.

Wedding Packages

75 people minimum for all packages. Children 3 - 10: 50% off package price.



SILVER

\$68/pp

- ~ Room Rental: Shakespeare Ballroom, All Staffing - Including Kitchen, Cleaning, Waitrons, Bartenders, Manager & Coordinator
- ~ Seating for all guests, Cake Table, Sign in and Gift Tables
- ~ Round Tables of 10, White Chair covers, Cutlery, Crockery, Glassware, White Linen Tablecloths & Napkins.
- ~ 10 x 20 Dance Floor
- ~ Dinner Buffet or Plated Meal
- ~ Cake Cutting service
- ~ Four-hour open Beer, Wine and Soda Bar, including Miller Genuine Draft, Miller Lite, Coors Light, Heineken, Corona, House Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon, Soft drinks, Juices, Bottled waters
- ~ A complimentary stay on your wedding night, including breakfast
- ~ A complimentary stay on your one-year anniversary, including breakfast
- ~ Discounted Hotel Room Rates for your Guests

GOLD

(Includes Silver Package with these upgrades.) .

\$78/pp

- ~ Choice of **two** Hors d'oeuvres for cocktail hour
- ~ Four Hour House Bar Package including Beer, Wine, House Vodka, Gin, Rum, Bourbon, Whiskey, Scotch, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Corona, Heineken, Blue Moon, House Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon, Soft drinks, Juices, Bottled waters



PLATINUM

(Includes Gold Package with these upgrades.)

\$90/pp

- ~ Choice of **three** Hors d'oeuvres for cocktail hour
- ~ Dinner Buffet or Plated Meal including **dual entrée** options and **late night snacks**
- ~ Welcome Cocktail
- ~ Sparkling Wine for a toast
- ~ Four Hour Super Premium Bar Package including Ketel One Vodka, Hendricks Gin, Bacardi Rum, Captain Morgan Rum, Makers Mark, Johnny Walker Black Scotch, Crown Royal Whiskey, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Corona, Heineken, Blue Moon, House Chardonnay, Pinot Grigio, Merlot, Pinot Noir, Cabernet Sauvignon, Soft Drinks, Juices, Bottled Waters
- ~ Complimentary meeting room for four hours on the day of the wedding for the bridal party to get ready



BRUNCH

\$70/pp

- ~ Venue Rental: Shakespeare Ballroom, All Staffing - Including Kitchen, Cleaning, Waitrons, Bartenders, Manager & Coordinator and Service Fee
- ~ Seating for all guests, Cake Table, Sign in and Gift Tables
- ~ Round Tables of 10, White Chair covers, Cutlery, Crockery, Glassware, White Linen Tablecloths & Napkins.
- ~ Brunch Buffet
- ~ Cake Cutting service
- ~ Sparkling Wine for a toast
- ~ A complimentary stay on your wedding night, including breakfast
- ~ A complimentary stay on your one-year anniversary, including breakfast
- ~ Discounted Hotel Room Rates for your Guests

ENHANCEMENTS

- ~ Domestic & Imported Cheese Bar • \$11/pp
(with Vine Fruits, French Baguette, Breadsticks and Crackers)
- ~ Fresh Vegetable Assortment Bar • \$9/pp
(with Ranch Dip and Hummus)
- ~ Antipasto Bar • \$16/pp
(Prosciutto, Salami, Italian Cheeses, Roasted Red Peppers, Marinated Artichoke Hearts, Roasted Nuts, Olives, Crostini & Breadsticks)
- ~ Mediterranean Bar • \$11/pp
(Hummus, Guacamole, Tzatziki, Feta Cheese Dip, Kalamata Olives & and Pita Chips)
- ~ Sweet Endings Table • \$20/pp
(Assortment of Cookies, Mini Cheesecake slices, Mini Cannoli's, White and Dark Chocolate dipped Strawberries, Mousse filled Chocolate Cups)
- ~ Late Night Snack Bar • \$20/pp
(Chicken Tenders, Cheese Quesadillas, Beef and Chicken Sliders)
- ~ Next Day Brunch • \$30/pp
(Assortment of Juices and Muffins, Sliced Fresh Fruit, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Unlimited Mimosas, Coffee and Tea service)
- ~ A Personal Touch
(Looking for something special? Get in touch and we'll be delighted to help. Our extensive menus are interchangeable to accommodate your personal requirements.)

Buffet Packages



SILVER

Choice of Soup-of-the-Day, Salad, Entree Selection, Vegetables & Starch,
Bread Service, Dessert, Coffee & Tea Service

SOUPS - CHOICE OF ONE

- ~ Chicken Noodle
- ~ Vegetable
- ~ Creamy Chicken and Wild Rice
- ~ Minestrone
- ~ Cream of Tomato Bisque
- ~ Beef and Lentil
- ~ Beef Chili
- ~ Chicken Tortilla
- ~ Vegetable, Beef and Barley
- ~ Cream of Mushroom
- ~ French Onion Soup

SALADS - CHOICE OF ONE

- ~ Caesar Salad
- ~ Coleslaw
- ~ Potato Salad
- ~ Mixed Green Salad
- ~ Greek salad
(lettuce, olives, feta, cucumber, tomato and onion)
- ~ Strawberry Spinach Salad
- ~ Italian Pasta Salad
(Italian dressing, green & red peppers, tomato, cucumber and red onion)
- ~ Black Bean and Corn Salad
- ~ Classic Wedge Salad
(blue cheese dressing, bacon bits, red onion and tomato)

VEGETABLES & STARCH - CHOICE OF THREE

- ~ Steamed Broccoli
- ~ Garlic Green Beans with toasted almonds
- ~ Honey Glazed Baby Carrots
- ~ Asparagus
- ~ Roasted Corn on the Cob
- ~ Roasted rosemary vinaigrette mixed vegetables
(Selection of zucchini, yellow squash, red & green bell peppers, red onion & carrots)
- ~ Fajita vegetables
- ~ Stir fries ginger snow peas and red bell peppers
- ~ Garlic Mashed Potatoes
- ~ Creamy Three Cheese Au Gratin Potatoes
- ~ Loaded Baked Potatoes
- ~ Roasted Garlic and Herb Red Potatoes wedges
- ~ Loaded Sweet Potatoes
- ~ White Rice
- ~ Mexican Rice
- ~ Fettuccine
- ~ Mac & Cheese

SILVER CONT.

ENTREÉS - CHOICE OF TWO

- ~ Panko Breaded Stuffed Chicken
(Stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce)
- ~ Roasted Airline Chicken
(Oven baked chicken breast served with a thyme jus)
- ~ Alfredo Chicken Breast
(Smothered with an alfredo sauce)
- ~ Apricot Chicken
(Apricot and balsamic marinated chicken breast, topped with apricots, toasted almonds, and scallions with balsamic glaze)
- ~ Chicken Parmesan
(Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese)
- ~ Chicken Marsala
(Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce)
- ~ Southern Fried Chicken
- ~ Pork Chop
(14 oz Double boned Pork Chop topped with a Dijon mustard cream sauce)
- ~ Caribbean Salmon
(Served with a mango Salsa)
- ~ Pot Roast
(with potatoes, celery, and onions)
- ~ Blackened Chicken Alfredo Pasta
- ~ BBQ Pulled Pork
- ~ Smoked Beef Brisket
(in a red wine demi glaze)
- ~ Beef Lasagna
- ~ Chicken Lasagna
- ~ Creamy Pesto Pasta
- ~ Baked Ziti

DESSERT - CHOICE OF ONE

- ~ New York Cheesecake
- ~ Tiramisu
- ~ Key Lime Pie
- ~ Churros
- ~ Assorted Sweet Bars
- ~ Apple Pie
- ~ Cherry Pie
- ~ Pecan Pie
- ~ Pumpkin Pie
- ~ Double Chocolate Cake
- ~ Vanilla Cake
- ~ Carrot Cake
- ~ Chocolate Brownies
- ~ Red Velvet Cake

GOLD

(Includes Silver Package with these upgrades.)

ENTREÉS - CHOICE OF TWO

- ~ Grilled Lamb Chops
(Served with thyme rosemary jus)
- ~ Beef Short Rib
- ~ Beef Stroganoff
- ~ Italian Mince Cannelloni
- ~ Jambalaya
- ~ Old Fashioned Beef Stew
- ~ Chicken Pot Pie



PLATINUM

(Includes Gold Package with these upgrades.)
Choice of two entrees or two carving stations.

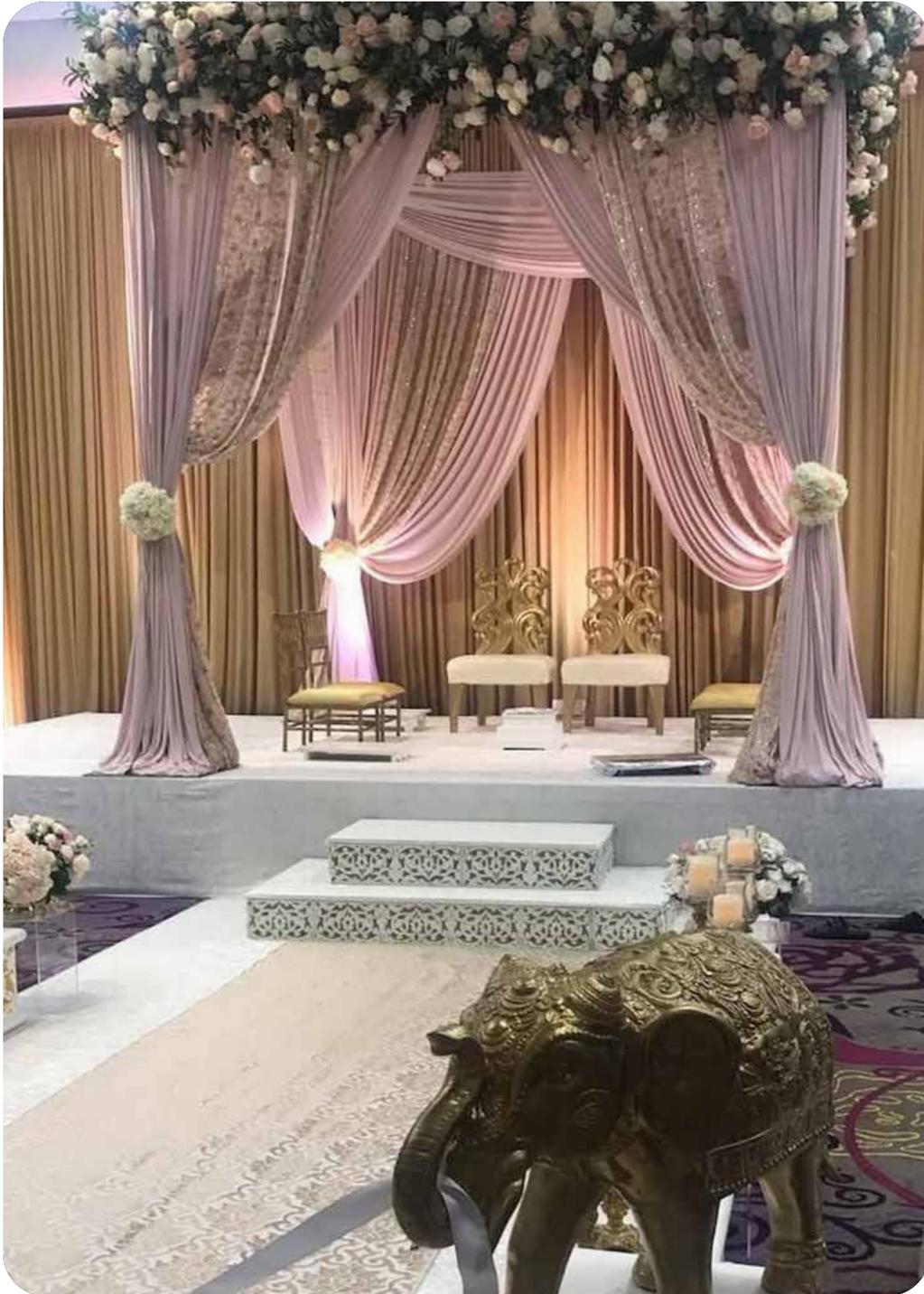
LATE NIGHT SNACKS - CHOICE OF TWO

- ~ Cheeseburger sliders
- ~ Chicago style hot dogs
- ~ Pizza Slices pepperoni, sausage, veggie
- ~ Jumbo Pretzels with warm cheese dip
- ~ Pigs in a blanket with mustard and ketchup
- ~ BBQ Chicken Wings

BRUNCH *Buffet Packages*

- ~ Bagels with cream cheese and preserves
- ~ Croissants
- ~ Pastries
- ~ Smoked Salmon and Capers
- ~ Greek Yogurt, Granola, and seasonal fruit salad
- ~ French Toast, Pancakes, Assorted Berries & Maple Syrup
- ~ Scrambled Eggs
- ~ Bacon
- ~ Breakfast potatoes
- ~ Sausage
- ~ Mushrooms
- ~ Chorizo, peppers, onion
- ~ Assorted Quiches and a Green Salad
- ~ Assorted Cheeses, Crackers, and French bread
- ~ Coffee and Tea Station
- ~ Orange Juice, Cranberry Juice, Apple Juice





Prices subject to change without notice. Service Fee of 20% plus 9.75% sales tax and 8.75% liquor tax.

Set Menu Packages



SILVER

Choice of Soup-of-the-Day, Salad, Entree Selection, Vegetables & Starch,
Bread Service, Dessert, Coffee & Tea Service

SOUPS - CHOICE OF ONE

- ~ Chicken Noodle
- ~ Vegetable
- ~ Creamy Chicken and Wild Rice
- ~ Minestrone
- ~ Cream of Tomato Bisque
- ~ Beef and Lentil
- ~ Beef Chili
- ~ Chicken Tortilla
- ~ Vegetable, Beef and Barley
- ~ Cream of Mushroom
- ~ French Onion Soup

SALADS - CHOICE OF ONE

- ~ Caesar Salad
- ~ Coleslaw
- ~ Potato Salad
- ~ Mixed Green Salad
- ~ Greek salad
(lettuce, olives, feta, cucumber, tomato and onion)
- ~ Strawberry Spinach Salad
- ~ Italian Pasta Salad
(Italian dressing, green & red peppers, tomato, cucumber and red onion)
- ~ Black Bean and Corn Salad
- ~ Classic Wedge Salad
(blue cheese dressing, bacon bits, red onion and tomato)

VEGETABLES & STARCH - CHOICE OF THREE

- ~ Steamed Broccoli
- ~ Garlic Green Beans with toasted almonds
- ~ Honey Glazed Baby Carrots
- ~ Asparagus
- ~ Roasted Corn on the Cob
- ~ Roasted rosemary vinaigrette mixed vegetables
(Selection of zucchini, yellow squash, red & green bell peppers, red onion & carrots)
- ~ Fajita vegetables
- ~ Stir fries ginger snow peas and red bell peppers
- ~ Garlic Mashed Potatoes
- ~ Creamy Three Cheese Au Gratin Potatoes
- ~ Loaded Baked Potatoes
- ~ Roasted Garlic and Herb Red Potatoes wedges
- ~ Loaded Sweet Potatoes
- ~ White Rice
- ~ Mexican Rice
- ~ Fettuccine

SILVER CONT.

ENTREÉS - CHOICE OF ONE

- ~ **Panko Breaded Stuffed Chicken**
(Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce)
- ~ **Roasted Airline Chicken**
(Oven baked chicken breast served with a thyme jus)
- ~ **Alfredo Chicken Breast**
(Smothered with an alfredo sauce)
- ~ **Apricot Chicken**
(Apricot and balsamic marinated chicken breast, topped with apricots, toasted almonds, and scallions with balsamic glaze)
- ~ **Chicken Parmesan**
(Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese)
- ~ **Chicken Marsala**
(Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce)
- ~ **Pork Chop**
(14 oz Double boned Pork Chop topped with a Dijon mustard cream sauce)
- ~ **Caribbean Salmon**
(Served with a mango Salsa)
- ~ **Pan-Seared Salmon**
(Served with caramelized onions and sautéed garlic spinach)
- ~ **Six Peppercorn Filet of Beef**
(8oz Filet of Beef served with a red wine jus)
- ~ **Beef Brisket**
(Traditional brisket of beef slow roasted with aromatic vegetables and herbs)
- ~ **New York Strip Steak**
(8oz Strip Steak served with a red wine jus)

DESSERT - CHOICE OF ONE

- ~ New York Cheesecake
- ~ Tiramisu
- ~ Key Lime Pie
- ~ Churros
- ~ Assorted Sweet Bars
- ~ Apple Pie
- ~ Cherry Pie
- ~ Pecan Pie
- ~ Pumpkin Pie
- ~ Double Chocolate Cake
- ~ Vanilla Cake
- ~ Carrot Cake
- ~ Chocolate Brownies
- ~ Red Velvet Cake

GOLD

(Includes Silver Package with these upgrades.)

ENTREÉS - CHOICE OF ONE

- ~ Roasted Salmon and Halibut
(Served with lemon basmati rice, petit vegetables, puff pastry, tomato and lemon-thyme coulis)
- ~ Grilled Lamb Chops
(Served with herb roasted potatoes, roasted vegetables, thyme rosemary jus, tomato and lemon-thyme coulis)
- ~ Duet of Airline Chicken and Caribbean Salmon
(4oz oven baked chicken breast & Grilled Caribbean Salmon)
- ~ Duet of Panko Breaded Stuffed Chicken & Beef Filet
(Chicken stuffed with spinach, roasted red peppers, smoked gouda, prosciutto, bechamel sauce and 6 oz Filet of Beef served with a red wine jus)
- ~ Duet of Airline Chicken and Caribbean Salmon
(4oz oven baked chicken breast & Grilled Caribbean Salmon)
- ~ Surf and Turf
(8oz Filet of Beef and Four Jumbo Shrimp)



PLATINUM

(Includes Gold Package with these upgrades.)

LATE NIGHT SNACKS - CHOICE OF TWO

- ~ Cheeseburger sliders
- ~ Chicago style hot dogs
- ~ Pizza Slices pepperoni, sausage, veggie
- ~ Jumbo Pretzels with warm cheese dip
- ~ Pigs in a blanket with mustard and ketchup
- ~ BBQ Chicken Wings



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