



HOTEL ARISTA®

EFFORTLESS

WEDDING PACKAGE



weddings@hotelarista.com | www.hotelarista.com | 630.579.4100
#hotelaristaweddings

WRITE YOUR STORY

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.
We are at your service for you and your guests from the moment you tour,
through the moment you walk out the door.

MEET YOUR WEDDING DESIGNER



Katie Jones

With over 15 years of planning expertise, Katie has helped design countless weddings & special events. Every couple deserves a completely personalized wedding which allows their style to show in every aspect. Let her bring your vision to life!

FROM OUR COUPLES

“We had the absolute pleasure of working with Katie Jones at Hotel Arista for our wedding, and our experience was nothing short of remarkable! Our wedding manager Katie went above and beyond to ensure that everything ran smoothly for our 200-guest celebration.

From the moment we started planning, she made the entire process effortless, giving us peace of mind during such a busy time. She coordinated with the catering team flawlessly, adjusting as needed, and still managed to deliver a stunning and seamless event.

Her attention to detail, calm demeanor, and quick thinking saved the day! Thanks to her dedication, our guests were well taken care of, and we were able to fully enjoy our wedding without any stress. If you’re looking for someone who can deliver a dream wedding with grace and professionalism, Hotel Arista’s team is the way to go. Highly recommend!”

Jophie | October 2024

“Choosing Hotel Arista was one of the best decisions we made for our wedding!

The venue is beautiful, the staff is amazing, and the food is incredible. Katie Jones is especially phenomenal to work with! She was meticulous in ensuring every detail was exactly what we wanted. Katie is very personable and professional, she is incredible at her job and made wedding planning stress free and fun. The coordination between Hotel Arista and the other vendors was seamless. We had some wild requests and ideas but Hotel Arista, and specifically Katie; were so accommodating of all of our requests. We received so many compliments from guests about how much they enjoyed the food and how beautiful their hotel rooms were. Overall, the entire team at Hotel Arista went above and beyond to make us feel so special at our wedding and I could not recommend Hotel Arista enough!.”

Katie | July 2024

Hotel Arista and Katie were amazing to work with, they were so flexible in making sure our wedding day went exactly how we imagined it! Katie is so easy to work with and so understanding. The venue itself was phenomenal and the food is too! We got so many compliments on how beautiful of a venue it is and how great all of the food and drink were. We had many out of town guests and they loved the experience of staying on site and all of the amenities the hotel had to offer.

Would 10/10 recommend working with Katie and Hotel Arista.

Katherine | January 2024



THE CLASSIC EXPERIENCE

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 three hors d'oeuvres

Four hour classic open bar

Three course dinner to include

Salad, entrée & custom wedding cake

Lavazza coffee & Harney & Sons tea selection

FOR YOUR RECEPTION

Votive candles

House linen

Crisp white napkins

Standard hotel chairs

Table numbers

Wooden dance floor

\$120 per guest (21+)

\$100 per guest (under 21)

THE DELUXE EXPERIENCE

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 four hors d'oeuvres

Four hour classic open bar

House wine service during dinner

House sparkling toast

Three course dinner to include

Salad, entrée & custom wedding cake

Lavazza coffee & Harney & Sons tea selection

FOR YOUR RECEPTION

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

\$140 per guest (21+)

\$110 per guest (under 21)

THE GRAN LUXE EXPERIENCE

FOR YOU

Complimentary deluxe king suite for two nights

FOR YOUR GUESTS

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

Custom welcome message in guest rooms

Complimentary attended coat check (as needed)

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

FOR YOUR COCKTAIL HOUR & DINNER

Choice of four hors d'oeuvres

Four hour premium open bar

Premium wine service during dinner

House sparkling toast

Three course dinner to include

Salad, entrée & custom wedding cake

Lavazza coffee & Harney & Sons tea selection

One 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

Wooden dance floor

\$165 per guest (21+)

\$140 per guest (under 21)

ON-SITE CEREMONIES

INCLUSIONS

Ceremony set with your same reception chairs

Black skirted stage with front steps

(half or full ballroom only)

One-hour set-up time prior to ceremony

One-hour rehearsal available the night
prior to the ceremony

(location of rehearsal based on availability)

Half ballroom \$2,000

Full ballroom \$4,000

Santorini room \$1,000

Cyprus room or Terrace \$750

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.

Pricing is subject to changes made by vendors and is out of the control of the hotel.

HORS D'OEUVRES

CLASSIC | choose three hors d'oeuvres
DELUXE & GRAN LUXE | choose four hors d'oeuvres

WARM

“Chicken & Waffle” Skewer, Maple Glaze
Lamb Meatball, Mint Yogurt Sauce
Mini Short Rib Slider
Chicken Lollipop, Soy Honey Glaze
Beef Wellington, Bernaise Sauce
Crab Cake “BLT”, Tomato Bacon Jam,
Lettuce Cup
Shrimp & Grit Cake, Spiced Tomato Coulis
Crispy Fish Tostada, Avocado Purée,
Cabbage Slaw
Fish & Chips, Battered Cod, Tartar Sauce
Lobster & Corn Fritter, Old Bay Aioli
Arancini, Black Truffle Aioli
Seared Polenta, Olive Tapenade, Pepper Relish
Cheddar & Chevre Grilled Cheese,
Strawberry Jam
Mushroom Flatbread, Pecorino Béchamel,
Smoked Scamorza Cheese
Vegetable Caponata, Manchego Cheese,
Sourdough Crouton

COLD

Truffled Chicken Salad, Phyllo Cup
Beef Tartare, Toasted Baguette,
Cured Egg Yolk
Seared Beef Tenderloin, Fig Jam,
Blue Cheese, Crostini
Manchego Cheese & Iberico Chorizo Skewer,
Marcona Almond Powder
Prosciutto & Melon Skewer, Balsamic Pearls
Shrimp Cocktail Skewer, Cocktail Sauce,
Lemon Gel
Smoked Salmon Mille-feuille, Horseradish Cream
Tuna Tartare, Cucumber, Rice Cracker
Maine Lobster Salad, Tarragon Crème Fraîche,
Brioche
Crab Salad, Potato Crisp, Citrus Aioli
Cherry Tomato & Mozzarella Skewer, Basil,
Balsamic Glaze
Garden Vegetable “Crudite”, Hummus
Peppered Brie Cheese, Strawberry Compote,
Toasted Brioche
Goat Cheese Lollipop, Grape, Pistachio
Wild Mushroom Bruschetta,
Herbed Goat Cheese, Micro Arugula

ENHANCEMENTS

Upgrade your guest experience with one of our delicious enhancements.
Per piece pricing is indicated. Minimum order of fifty percent of guest count is required.

King Crab Leg \$15
Meyer Lemon Purée,
Compressed Melon

Foie Gras Torchon \$10
Brioche, Seasonal Jam

Wagyu Beef Skewer \$12
American Wagyu, Marble Potato,
Caramelized Onion Purée

RECEPTION DISPLAYS

Optional cocktail hour enhancements.

ARTISANAL CHEESE & CHARCUTERIE

\$550 per board | based on 50 guests

Marinated Vegetables, Fresh & Dried Fruits,
Honeycomb, Assorted Crackers

JUMBO SHRIMP COCKTAIL DISPLAY

\$60 per dozen

Poached Shrimp, Cocktail Sauce, Lemon

EAST COAST OYSTERS ON THE HALF SHELL

\$60 per dozen

Cocktail & Mignonette Sauces, Lemon

OSETRA CAVIAR DISPLAY

\$3500 per display | based on 1 kilogram

Red Onion, Chopped Egg Yolk,
Chopped Egg White, Parsley, Capers,
Chopped Herbs, Crème Fraîche, Blinis

STARTER COURSE

CLASSIC, DELUXE & GRAN LUXE | choose one

Upgrade your guest experience with one of our delicious enhancements. Per person pricing is indicated.

SALAD

Simple Greens
Butter Lettuce, Shaved Garden Vegetables,
Lemon Dijon Vinaigrette

Classic Caesar
Crisp Romaine, Shaved Parmesan Cheese,
Garlic Crouton

Little Gem & Belguim Endive
Purple Haze Goat Cheese, Sunflower Seeds,
Verjus Vinaigrette

Baby Frisée
Neuske's Bacon, Smoked Provolone,
Roasted Walnut, Sherry Walnut Vinaigrette

Baby Iceberg Wedge
Heirloom Tomato, Avocado, Bacon,
Blue Cheese Dressing

Caprese
Ripe Tomato, Fresh Mozzarella, Basil, Arugula,
Ciabatta Crouton, Balsamic Vinaigrette

SOUP

Seasonal Vegetable Soup

White Bean with Smoked Tomato Relish

ENHANCEMENTS

Lobster Bisque \$10
Sherry Crème Fraîche

Salmon Tartare \$10
Lemon Crème Fraîche, Baby Greens

Maine Crab Cake \$15
Celeriac & Apple Slaw, Old Bay Aioli

Grilled Octopus \$15
Sweet Peppers, Basil, Kalamata Olive,
Black Tomato Coulis

Foie Gras Torchon \$25
Pickled Blackberry, Port Wine Gel,
Warm Brioche

Chilled Lobster Tail \$25
Sunchoke Cream, Candied Fennel,
Black Truffle Vinaigrette

Osetra Caviar \$65
Smoked Salmon, Egg Salad, Crème Fraîche,
Parsley Oil, Warm Blini

ENTRÉE COURSE

CLASSIC, DELUXE & GRAN LUXE | choose up to two entrées & one vegetarian entrée.
Choose up to three entrées & one vegetarian choice for an additional \$18 per guest.

Pan Roasted Chicken
Bougie Mac & Cheese, Green Peas,
Crispy Onion Rings

Seared Chicken Breast
Wild Mushroom Spaetzle, Asparagus,
Chicken Jus

Seared Salmon
Roasted Garlic Crust, Potato Purée,
Melted Leeks, Red Wine Sauce

Grilled Swordfish
Ratatouille, Basil, Saffron Mussel Sauce

Bone-In Pork Chop
Creamy Polenta, Green Beans,
Smoked Apple Chutney

Grilled Flat-Iron Steak
Crispy Fingerling Potatoes,
Grilled Asparagus, Hunter Sauce

VEGETARIAN

Forager's Risotto
Mushroom, Spinach,
Mascarpone Cheese

Vegetarian Lasagna
Tomato Sauce,
Parmesan Cheese

Cauliflower & Romanesco
Orzo Pasta, Crispy Onion,
Warm Red Pepper
Vinaigrette

ENHANCEMENTS

Upgrade your guest experience with one of our delicious enhancements.
Per person pricing is indicated.

Chicken & Black Truffle Roulade \$25
Garden Couscous, Crispy Skin, Truffle Jus

Coffee-Cured Duck Breast \$15
Parsnip Apple Purée, Wilted Greens,
Preserved Plum Jus

Atlantic Halibut \$20
French Green Lentils, Crispy Onion,
Tomato Saffron Reduction

Phyllo Crusted Sole \$20
Crab Brandade, Romanesco,
Smoked Trout Roe

Seared Jumbo Scallops \$35
Oxtail Stew, Marble Potato,
Horseradish Cream

Herb-Crusted Rack of Lamb \$20
Smashed Potatoes, Snow Peas,
Garlic Rosemary Jus

Braised Short Rib \$20
Potato Purée, Spinach, Mushroom, Puff Pastry,
Red Wine Jus

Grilled 8oz Filet Mignon \$25
Potato Gratin Tops, Garlic Spinach, Baby Carrot,
Red Wine Jus

USDA Prime Striploin \$65
Shiitake Mushroom Hash, Charred Broccolini

Snake River Farms Gold Wagyu Striploin
& Butter-Poached Lobster Tail \$85
Potato Roesti, Glazed Pearl Onion, Baby Carrot,
Black Truffle Jus

WEDDING CAKE

CLASSIC, DELUXE & GRAN LUXE | Custom Cake included

DeEtta's Bakery, a local Naperville scratch made bakery will provide a personalized tasting and consultation to design the cake of your dreams.

SWEET ENHANCEMENTS

Order must reflect guaranteed guest count. Pricing is based on one hour of service.

DE'ETTA'S SWEETS STATION

\$18 based on three pieces per guest | \$24 based on four pieces per guest

choose three

Salted Caramel Brownies

DeEtta's Bars
Oatmeal, Pecan, Chocolate
and Caramel

Raspberry Almond
Shortbread Bars

Assorted Butter Cookies

Miniature Cheesecake Bites
Plain, Raspberry Swirl,
Ganache Swirl, Caramel,
Maple Pecan

Assorted Fruit Kolacky

Miniature Doughnuts
Yellow Cake with Vanilla or
Chocolate Frosting with or
without Sprinkles

Miniature Chocolate Chip
Cookies with Sea Salt

Miniature Oatmeal Cookies

Miniature Double Chocolate
Chip Cookies

choose two

Assorted French Macarons

Assorted Petit Fours

Miniature Cupcakes
Yellow or Chocolate Cake
with Vanilla or Chocolate
Buttercream

Miniature Sweet Pies
Apple, Cherry, Blueberry,
Lemon, Nutella

Standard Cake Doughnuts

Chocolate Cup
with Chocolate Mousse or
Mocha Mousse

Cake Parfaits
Assorted Flavors

Assorted Cake Balls
Chocolate, Vanilla, Sugar
Cookie, Chocolate Chip
Cookie Dough, Red Velvet,
Cookies & Cream

Chocolate Dipped Coconut
Macaroons

choose two

Miniature Fruit Tarts

Miniature Salted Caramel
Chocolate Tarts

Miniature Key Lime Tarts

Miniature Chocolate
Cream Tarts

Miniature Coconut
Cream Tarts

Miniature Banana
Cream Tarts

Chocolate Cup
with Peanut Butter Mousse

Chocolate Cup
with Strawberry Mousse

Chocolate Cup
with Raspberry Mousse

Miniature Eclairs

Miniature Cannoli

ADDITIONAL OFFERINGS



BEN & JERRY'S SUNDAE BAR

\$18 per guest | one hour of service
Order must reflect guaranteed guest count.

Choice of Four Ice Cream Flavors
Two Scoops per order served with
Hot Fudge, Caramel, Dry Toppings Bar
& Whipped Cream

CHILDREN MEALS

\$50 per child

Fruit cup

Grilled or Breaded Chicken Breast or
Sliced Flat-Iron Steak
with Mashed Potato & Vegetables
or Pasta with Meatballs

Wedding Cake

VENDOR MEALS

\$65 per vendor

Chef's Choice of Entrée
(includes two accompaniments)

LATE NIGHT STATIONS

Minimum order of seventy-five percent of guest count is required. Pricing is based on one hour of service.

GRILLED CHEESE BOARD

choose two | \$14 per guest
choose three | \$16 per guest

Grilled Cheese with Bourbon Grilled Onion

Grilled Swiss Cheese with Black Forest Ham

Classic Grilled Cheese on White Bread

Smoked Brisket Grilled Cheese
with Red Onion Jam

WINDY CITY

\$15 per guest

Hot Dogs, Miniature Italian Beef,
Waffle Fries

TACO STATION

\$16 per guest

Carne Asada, Chicken Tinga,
Guacamole, Salsa, Pico de Gallo,
Cotija Cheese, Cilantro,
Corn Tortillas, Rice & Beans

BREAKFAST AT NIGHT

\$16 per guest

Brioche French Toast Sticks
with House Made Jam & Maple Syrup

Hashbrown, Egg & Cheese Sandwich

Crispy Tots, Corned Beef & Scrambled Egg

ASSORTED FLATBREADS

\$15 per guest

Sausage & Mushroom, Pepperoni,
Vegetarian

SLIDERS

\$16 per guest

Cheeseburger Slider, Fried Chicken Slider,
Carolina Barbecue Slider, Kettle Chips

WARM PRETZEL STICKS

\$12 per guest

Beer Cheese, Whole Grain Mustard,
Sriracha Aioli

CHAMPAGNE TOAST

HOUSE SPARKLING

CLASSIC | 7 per guest

DELUXE & GRAN LUXE | included

CHAMPAGNE UPGRADE

12 per guest

ENHANCEMENT

Faux Boxwood Greenery Champagne Wall

\$250 per 50 flutes | six section maximum | sparkling charged separately

WINE SERVICE

choose one red selection & one white selection

HOUSE WINES

CLASSIC | 12 per guest

DELUXE & GRAN LUXE | included

RED

Pinor Noir

Cabernet Sauvignon

WHITE

Sauvignon Blanc

Chardonnay

PREMIUM WINES

CLASSIC | 14 per guest

DELUXE | 6 per guest

GRAN LUXE | included

RED

Pinot Noir

Cabernet Sauvignon

WHITE

Sauvignon Blanc

Chardonnay

COFFEE & TEA SERVICE

Freshly brewed regular and decaffeinated Lavazza coffee and

Harney & Sons teas are included in each of the experiences.

Choice of tableside or stationed service available.

BAR SERVICE

All bars include non-alcoholic mixers, assorted coca-cola soft drinks and water.

CLASSIC BAR

CLASSIC & DELUXE | four hours included
\$14 per guest for each additional hour

SPIRITS

Tito's Vodka, Wheatley Vodka,
Beefeater Gin, Maker's Mark Bourbon,
Johnny Walker Red Label Scotch,
Bacardi Silver Rum, Captain Morgan Spiced Rum,
Amaretto

WINE | SPARKLING
one red selection & one white selection

RED

Pinor Noir | Cabernet Sauvignon

WHITE

Sauvignon Blanc | Chardonnay

BEER | SELTZER

Assortment of Domestic, Local, Craft,
Imported Beer & Seltzers

PREMIUM BAR

CLASSIC & DELUXE | additional \$16 per guest
GRAN LUXE | four hours included
\$16 per guest for each additional hour

SPIRITS

Grey Goose Vodka, Ketel One Vodka,
Tanqueray Gin, Woodford Reserve Bourbon,
Johnnie Walker Black Scotch,
El Dorado 3 Year Rum,
Captain Morgan Spiced Rum, Patron Blanco Te-
quila, Disaronno Amaretto

WINE | SPARKLING
one red selection & one white selection

RED

Pinot Noir | Cabernet Sauvignon

WHITE

Sauvignon Blanc | Chardonnay

BEER | SELTZER

Assortment of Domestic, Local, Craft,
Imported Beer & Seltzers

ENHANCEMENT

KETEL ONE ESPRESSO MARTINI STATION
\$200 machine rental | \$16 per drink | 100 drink minimum

Ketel One Vodka, Coffee Liquor, Cold Brew

GETTING READY

BREAKFAST OFFERINGS

Yogurt Parfait | \$60 per dozen
Very Berry Chia Seed Pudding | \$60 per dozen
Assorted Breakfast Pastries | \$72 per dozen
Fresh Sliced Fruit & Berries | \$72 per platter

Bagels & Lox | \$168 per dozen
Cream Cheese, Sliced Tomato, Capers,
Red Onion

BREAKFAST SANDWICHES

\$108 per dozen | one dozen minimum per selection

Sausage, Egg and Cheddar on an English Muffin
Ham, Egg and Boursin Cheese on a Croissant
Bacon, Egg and American Cheese
on an English Muffin
Italian Sausage, Egg and Mozzarella Cheese
on a Ciabatta

BEVERAGES

Lavazza Coffee | 90 per gallon
Lavazza Coffee Machine with Pods | 125
Lemonade or Iced tea | 60 per gallon
Orange Juice | 45 per gallon
Coca-Cola Soft Drinks | 6 each
Bottled Water | 6 each
Bottled Beer | 7 per each
Coors Light, Miller Lite, Peroni, Heineken,
Stella Artois or Corona Extra
Decoy Rosé Blend | 56 per bottle
Domaine Chandon Classic Brut | 72 per bottle

BUBBLY BAR \$150

Includes two bottles of Chilled Sparkling Wine
Choice of two Juices to include: Peach,
Pineapple, Orange & Grapefruit
Served with Fresh Berries to Garnish

BLOODY MARY BAR \$300

Includes 12 minibar bottles of Vodka
Bloody Mary Mix, Celery Sticks, Olives,
Dill Pickle Spears, Tabasco, Celery Salt, Lime



POST WEDDING BRUNCH

All brunch options include fresh orange juice, freshly brewed Lavazza coffee and Harney & Sons teas. Upgrade your brunch with our delicious enhancements. Per person pricing is indicated and is based on ninety minutes of service.

CONTINENTAL

Assorted Breakfast Pastries with Butter & Jam
Sliced Fruit with Berries
Vanilla Yogurt with Granola & Honey
\$29 per guest

ARISTA BREAKFAST

Assorted Breakfast Pastries with Butter & Jam
Sliced Fruit with Berries
Scrambled Eggs with Snipped Chives
Seasonal Breakfast Potatoes
with Onions & Peppers
Applewood Smoked Bacon,
Breakfast Sausage Links
\$36 per guest

ENHANCEMENTS

Vanilla Yogurt \$6
Granola, Honey & Berries
Very Berry Chia Seed Pudding \$6
Artisanal Cheese & Charcuterie \$14
Bagels & Lox \$14
Cream Cheese, Sliced tomato, Capers,
Red Onion

Corned Beef Hash \$8
Steel Cut Oats \$6
Brown Sugar, Roasted Walnut, Raisins
Cinnamon

Brioche French Toast \$8
Maple Syrup, Fruit Compote,
Vanilla Mascarpone
Belgian Waffles \$8
Maple Syrup and Seasonal Fruit Compote

EGGS BENEDICT choose one

Traditional \$10
English Muffin, Ham, Poached Egg,
Classic Hollandaise
Savory Potato Cake & Braised Short Rib \$12
Poached Egg, Tomato Jam, Bearnaise Sauce
Smoked Salmon \$14
English Muffin, Poached Egg,
Citrus Hollandaise Sauce
Lump Crabcake \$15
Poached Egg, Bearnaise Sauce

BREAKFAST SANDWICHES

\$9 per guest | one dozen minimum per selection
Sausage, Egg and Cheddar on an English Muffin
Ham, Egg and Boursin Cheese on a Croissant
Bacon, Egg and American Cheese
on an English Muffin
Italian Sausage, Egg and Mozzarella Cheese
on a Ciabatta

ON-SITE DINING

As your guests arrive, there are several amenities they can enjoy. We have four great restaurants located on our campus that are popular choices among our couples and their guests to dine in or to utilize for their wedding festivities throughout the weekend.

Contact your wedding coordinator to discuss availability and pricing of private event spaces for your wedding festivities.

CHE FIGATA

Italian restaurant with house-made pastas, wood-fired pizzas & more. Our Italian Market is stocked with to-go meals & beverages. Private event spaces are perfect for rehearsal dinners and post-wedding brunch.

www.chefigatakitchen.com

ZORBA LOUNGE

Serving breakfast daily, Zorba Lounge doubles as an after-dark cocktail retreat.

Zorba is the perfect gathering space for family & friends throughout the wedding weekend.

www.zorbababar.com

ARISTA COFFEE & CAFÉ

Arista Coffee & Café is available for guests to enjoy delicious Lavazza coffee and espresso drinks in addition to providing freshly made breakfast, lunch, pastries & assorted gelato.

www.aristacoffeecafe.com

CITYGATE GRILLE

Modern steakhouse serving USDA prime steaks, chops, seafood & classic cocktails. Private event spaces are perfect for bridal showers, rehearsal dinners and welcome receptions.

www.citygategrille.com



GUESTROOMS & SUITES

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 Gran Luxe stay.

GUESTROOM HIGHLIGHTS

- Complimentary Wi-Fi
- Luxury linens
- Room light 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
- Natura Bisse bath amenities

AMENITIES

ARISTA SPA & SALON

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.
630.579.3650 | www.aristaspasalon.com

OLYMPUS EXECUTIVE FITNESS CENTER

Guests at Hotel Arista have access to this exclusive, elite fitness & training gym. Olympus features state-of-the-art cardio and weight-training equipment.
630.369.3943 | www.olympus4fitness.com

THE DETAILS

FOOD & BEVERAGE

Let our 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 and beverage pricing is subject to change.

FOOD & BEVERAGE MINIMUMS

Your food & beverage minimum will be based upon the date, room and size of your wedding.

Ask about specials during the off-season and for non-Saturday weddings.

The food & beverage minimum will be outlined in your contract.

The food & beverage minimum is exclusive of taxes & service charge.

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

DEPOSIT SCHEDULE

Initial deposit: \$5,000 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

GUEST COUNT

Preliminary guest count is due 14 business days prior to the event date.

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

Final bill will be based on the guaranteed number of guests or the actual number served, whichever is greater.





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YOUR NEXT CHAPTER STARTS HERE.

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