

EXACTLY  
LIKE  
*NOTHING  
ELSE*

HOTEL NO.

58

HOTEL CHICAGO



HOTEL CHICAGO

DOWNTOWN

AUTOGRAPH COLLECTION®  
HOTELS

WEDDING MENUS



# AN EXPRESSION OF YOUR LOVE

- Four Butler-Passed Hors d'Oeuvres
- Four Hour Open Bar
- Champagne Toast
- Wine Service with Dinner
- Three Course Meal  
*Salad, Entrée & Custom Wedding Cake*
- Coffee & Tea Service
- Floor Length Linen & Napkins in Your Color Choice
- Choice Votive Candles
- Up Lighting in the Ballroom
- Dance Floor
- Menu Cards, Upon Request
- Bridal Suite with Special Amenity
- Overnight Parking for the Bride & Groom
- Upgrades for the Parents of the Bride & Groom
- Preferred Hotel Room Rates for Wedding Guests
- Discounted Parking for Wedding Guests





# HORS D'OEUVRES

## COLD

- Watermelon, Goat Cheese, Aged Balsamic
- Antipasto Skewers, Marinated Artichoke Hearts
- Prosciutto Wrapped Melon
- Tomato Bruschetta, Kalamata Olives
- Sparkling Cranberries on Brie
- Grilled & Chilled Gulf Shrimp Skewer, Saffron Garlic Aioli
- Tuna Tartare, English Cucumber, Wasabi Aioli, Seaweed Salad
- Smoked Black Pepper Tenderloin, Tomato Jam on a Butter Crostini
- Mini Lobster Roll, Tarragon
- Crab Stuffed Deviled Egg Topped with Caviar

## HOT HORS D'OEUVRES ENHANCEMENTS

- Oven Baked Crab Cake | Add 2 Avocado Mousse, Chipotle Mayo
- Australian Lamb Chop Lollipop | Add 3 Butter

## HOT

- Spinach & Feta Spanakopita
- Asiago Croquettes, Romesco Sauce
- Bacon Wrapped Dates
- Wild Mushroom Beggars Purse
- Vegetable Spring Roll, Chili Sauce
- Cumin Lamb Lollipops, Tzatziki Sauce
- Mini Reuben
- Blackened Salmon Brioche, Chipotle Mayo
- Baked Raspberry & Brie in Puff Pastry
- Teriyaki Chicken Skewer, Scallions
- Shrimp Toasts with Thai Chili Aioli
- Siracha Meatball
- Crab Rangoon



# STARTERS

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## APPETIZER

*enhancement | add \$12*

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- Pan Seared Dungeness Crab Cake, haved Fennel, Heirloom Tomato, Mustard Béurre Blanc
- Poached Jumbo Shrimp Cocktail, Bloody Mary Remoulade, Preserved Lemon, Celery Salt
- Maine Lobster Ravioli, Tomato Vodka Sauce, Lobster Meat

## SOUP

*enhancement | add \$7*

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- White Bean, Bacon, Truffle
- Butternut Squash Bisque, Caramelized Apples
- Sweet Corn Bisque
- English Pea Soup
- Cream of Mushroom, Truffle Oil

## SALAD

*please select one*

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- Baby Field Greens, Grape Tomatoes, English Cucumber, Poached Pear, Goat Cheese, Balsamic Vinaigrette
- Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Croutons, Caesar Dressing
- Baby Spinach, Spiced Walnuts, Blueberries, Gorgonzola, Citrus Vinaigrette
- Tomato & Fresh Mozzarella, Soft Baby Greens, Basil Leaves, Cracked Black Pepper, Sea Salt, Olive Oil, Balsamic Drizzle

# MAIN

## ENTRÉES

- Herb Crusted Filet Mignon | Red Wine Reduction, Sour Cream Whipped Potatoes, Grilled Asparagus | \$160
- Balsamic Marinated Sirloin | Truffle Mash, Sautéed Garlic Brussel Sprouts, Port Wine Demi | \$150
- Australian Rack Of Lamb | Thyme Ratatouille, Rustic Oregano Potatoes, Merlot Demi Glaze | \$170
- Stuffed Pan Seared Airline Chicken Breast | Boursin Cheese, Spinach, Sundried Tomato, Whole Grain Mustard Mashed Potatoes, Grilled Asparagus, Tarragon Jus | \$140
- Stuffed Breast of Chicken | Tomato, Mozzarella, Haricot Vert, Lemon Béurre Blanc | \$135
- Pan Seared Mahi Mahi | Minted Fingerling Potatoes, Broccolini | \$150
- Skuna Bay Pan Roasted Salmon | Dill Whipped Potatoes, Haricot Vert, Blood Orange Béurre Blanc | \$150
- Your Choice of Vegetarian Entrée (Select One)\*
  - » Sweet Pea Risotto | Artichokes, Sun-Dried Tomatoes, Seasonal Vegetables, Parmesan-Reggiano
  - » Grilled Vegetables | Roasted Asparagus, Pomegranate Balsamic, Quinoa
  - » Cheese Ravioli | Vegetable Medley, Arribiata Sauce, Basil

## DUET ENTRÉES

- Pan Roasted Tenderloin of Beef & Grilled Skuna Bay Salmon | Asparagus, Bourbon Demi Béurre Rouge, Potato Dauphinoise | \$180
- Grilled Skuna Bay Salmon & Herb Roasted Chicken Breast | Garlic Whipped Potatoes, Haricot Vert, Wild Mushroom Fricassée, Citrus Butter | \$175

## CHILDREN

*12 and under | \$38 per child*

- Fresh Fruit Salad
- Choice of One: Grilled Cheese, Chicken Fingers, or Cheeseburger
- French Fries
- Honey-Glazed Carrots
- Wedding Cake
- Unlimited Soda/Juice Bar



# DISPLAYS

*25 guest minimum*

## SEASONAL VEGETABLE CRUDITÉ | \$18

- Display of Crisp Garden Vegetables
- Buttermilk Ranch & Parmesan Dips
- Toasted Pita Chips & Crostini
- Creamy Hummus & Olive Tapenade

## ARTISANAL CHEESE DISPLAY | \$20

- Chef's Selection of American & European Cheeses
- Seasonal Fresh Fruit, Dried Fruit, Roasted Nut Medley
- Assorted Crackers & Toasted Baguette

## THAI LETTUCE WRAP STATION | \$18

- Chopped Chicken, Shoestring Vegetables, Bean Sprouts, Pea Pods, Cashews
- Thai Peanut & Sesame Soy Dipping Sauces

## EUROPEAN ANTIPASTI | \$22

- Assortment of Italian Salumi, Cured Meats, Pâté, European Cheeses
- Collection of Grilled Vegetables & Oven Roasted Tomatoes
- Assorted Crackers & Artisan Breads

# CARVERY

*each serves 25 guests*

- Sage & Honey Glazed Breast of Turkey | Cranberry Chutney, Herb Mayonnaise | \$400
- Roasted Beef Tenderloin | Merlot Demi | \$450
- Slow Roasted Prime Rib of Beef | Horseradish Cream, Bourbon Demi | \$650
- Dijon & Bourbon Marinated Pork Loin | Apple Compote, Grain Mustard | \$400
- Cedar Planked Skuna Bay Salmon | Dill Béurre Blanc | \$450

## CARVERY ENHANCEMENTS | \$14

- Add Roasted Red Potatoes or Truffle Mash
- Grilled Asparagus, Broccolini, and Baby Carrots

# SPECIALTY STATIONS

25 guest minimum

## FARMSTAND CHOP CHOP SALAD | \$20

- Romaine Hearts, Crisp Iceberg Blend, Baby Field Greens, Baby Spinach Leaves
- Diced Tomatoes, Julienne Carrots, Cucumbers, Shaved Red Onions, Julienne Peppers
- Parmesan-Reggiano Cheese, Blue Cheese, Smoked Bacon, Eggs, Garlic Croutons
- Fresh Rolls & Sweet Butter
- Buttermilk Ranch, Creamy Caesar, White Balsamic

## CUSTOM PASTA CREATION | \$23

- Penne & Farfalle Pastas
- Roasted Peppers, Caramelized Onions, Baby Spinach, Roasted Mushroom, Garlic Confit
- Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
- Parmesan-Reggiano Cheese
- Basil Marinara, Alfredo, Pesto Sauces
- Garlic & Herb Bread Sticks

## FLAT BREAD STATION | \$20

- Roasted Tomato, Artichoke, Spinach, Goat Cheese
- Fig, Prosciutto, Crème De Brie, Micro Arugula
- Pepperoni, Pesto, Sausage
- Barbecue Chicken, Red Onion, Cilantro, Mozzarella

## GOURMET MAC & CHEESE STATION | \$18

- Cavatappi and Orecchiette Pasta
- Grilled Chicken, Peppered Smoked Bacon
- Broccolini, Roasted Red Pepper, Balsamic Roasted Wild Mushrooms, Pickled Shallots, Green Onions
- White Truffle Béchamel & Cheddar Sauces

## RISOTTO STATION | \$22

- Creamy Parmesan, White Wine Risotto
- Roasted Seasonal Vegetables, Grilled Amish Chicken
- Parmesan-Reggiano, Black Truffle
- Lemon-Glazed Shrimp | Add 4

## MINI SLIDERS | \$25

*choice of two*

- Grilled Mini Angus Beef Sliders, Monterey Jack Cheese, Onion Jam, Garlic Aioli
- Crispy Chicken Sliders, Pepperjack Cheese, Honey Mayo
- Garden Slider, Roma Tomato, Petit Greens, Balsamic Mayo
- Roast Beef, Horseradish Cream, Pickled Onion
- Salmon, Tomato Chipotle Aioli, Pineapple Salsa | Add 3
- House-Made Potato Chips



# SWEET ENDINGS

## DESSERTS

- Wedding Cake | Custom Designed Cake, Sliced & Served on Decorated Plates
- Sweet Table | Assorted Mini Pastries, Tarts, Cupcakes, Cookies | \$15
- Gourmet Coffee Station | Starbucks Coffee with Shaved Chocolate, Raw Sugar, Cinnamon Sticks, Whipped Cream | \$5

## LATE-NIGHT SNACKS

- Truffle Parmesan Tater Tots | \$3
- Cookies 'N Milk Table | \$5
- White Chocolate Truffle Popcorn | \$6
- Mini Chicago Style Hot Dogs | \$7
- Mini Angus Beef Burgers on a Brioche Bun | \$7



# BEVERAGES

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## FAVORITES BAR

*included in package  
for each additional hour, \$10 per guest*

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- Svedka Vodka
- Gilbey's Gin
- Bacardi Superior Rum
- Jim Beam Bourbon
- Sauza Gold Tequila
- Canadian Mist
- Grant's Family Reserve Scotch
- Courvoisier VS

## BEER

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- Budweiser
- Miller Lite
- Coors
- Goose Island 312
- Sam Adams
- Heineken
- Bass
- Corona

## APPRECIATED BAR

*upgrade to appreciated bar, \$10 per guest  
for each additional hour, \$12 per guest*

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- Finlandia Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Jack Daniel's Tennessee Whiskey
- Sauza Gold Tequila
- Canadian Club 6 Year
- Dewar's Scotch
- Courvoisier VSOP

## WINE SERVICE WITH DINNER\*

*your choice of one red and one white*

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- Sycamore Lane
  - » Cabernet Sauvignon
  - » Merlot
  - » Chardonnay
  - » Pinot Grigio

*\*Ask Your Catering Manager for Upgraded Wine Options*



# FINALE

*to ensure a proper farewell to your guests, enjoy the day after your event with a post-celebration brunch in one of our private event spaces*

## COMPLETE BREAKFAST TABLE | \$36

- Orange, Ruby Red Grapefruit, Cranberry Juices
- Starbucks Decaffeinated & Regular Coffee
- Selection of Black, Green, & Herbal Teas
- Sliced Fresh Fruit Platter & Seasonal Berries
- Individual Low Fat Fruit & Greek Yogurt
- Assorted Breakfast Cereals, Bananas, 2% & Skim Milk
- New York Style Bagels, Assorted Cream Cheese
- Assorted Breakfast Pastries & Toast, Fruit Preserves & Butter
- Cage-Free Scrambled Eggs
- Hardwood Smoked Bacon, Country Sausage Links
- Hash Brown Potatoes, Sweet Peppers, Onions
- Your Choice of: Orange Grand Mariner French Toast or Belgian Waffles

# PREFERRED VENDORS

## FLORIST

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- Zuzu Petals  
www.zuzuspetalsevents.com  
Contact: Magda
- Pistil and Vine  
www.pistilandvine.com
- Fab Flora  
www.fabflorachicago.com
- The Flower Firm  
www.flowerfirm.com
- Flowers For Dreams  
www.flowersfordreams.com

## PHOTOBOOTH

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- Smilebooth  
www.smilebooth.com
- Shutter Booth  
www.shutterbooth.com
- Fotio Photo Booth  
www.fotio.co

## DJS

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- Style Matters
- Cage and Aquarium
- Fig Media

## DÉCOR

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- Art of Imagination  
www.artofimagination.com  
Contact: Deborah Weisenhaus
- Chicago Vintage Weddings  
chicagovintageweddings.com/rentals  
Contact: Kate Lerman
- Kehoe Designs  
www.kehoedesigns.com

## PHOTOGRAPHERS

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- Elena Bazini
- Severine Weddings
- Karina Metts (Metts Photo)
- Coachhouse Pictures
- K + B Photography

## PLANNING SERVICES

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- Five Grain Events
- Bliss Weddings and Events
- Chicago Vintage Weddings
- Big City Bride



# WEDDING GUIDELINES

## CUISINE

The wedding menus are skillfully prepared by our Executive Chef and are confirmed three months prior to the wedding date to ensure highest quality. Your Catering Manager will detail a customized menu to your specific requests. A private tasting will be held two to three months prior to the wedding and four guests are invited to attend. A customary 24% service charge and applicable sales tax will be added to the final balance. All food and beverage must be supplied by the hotel. If you choose to bring a wedding cake or pastries, from an outside vendor, a fee of \$6 per person will be applied to the event balance. Proof of caterer's liability insurance required.

## CEREMONY

Ceremonies can be held on site for a fee of \$5 per person. Ceremony fee and set up is based on the total guaranteed number of attendees for the reception and dinner. Complimentary rehearsal space will be provided prior to the ceremony date. The hotel does not guarantee the rehearsal space to be the same as the booked ceremony space.

## RECEPTION COORDINATION

Our Wedding Specialist will assist you with the coordination of your wedding reception. We are happy to provide recommendations for wedding vendors and assist with event design. Backdrops, chair covers, linen, lighting, audio/visual and event décor can be arranged by the hotel. All audio visual services are subject to 8% rental tax and 24% service charge.

## PARKING

The Hotel Chicago has discounted event valet parking available for your event. \$35 for "day of guests only" and \$71 for overnight guests with valet and in/out privileges.

## COATCHECK

Coat check is available by request November through April at a \$150 fee per attendant. One coat check attendant is recommended per 75 guests.

## ACCOMMODATIONS

Hotel Chicago is pleased to offer a special group hotel room rate for your guests. Rates are subject to availability and rates are quoted at time of contract signing. Complimentary bridal changing rooms are based on availability.

## GUARANTEES

A final attendance or "guarantee" is required by 12pm (noon), two weeks prior to the scheduled event.

## DEPOSITS AND PAYMENTS

To reserve the event date, Hotel Chicago requires 25% of the food and beverage minimum at contract signing. Additional deposits will be due prior to the event based off the contracted schedule. Advanced deposits are non-refundable and can be made by credit card, cashier's check or personal check. Final payment is due two weeks prior to the event with a credit card or cashier's check.