

# CARNIVALE WEDDINGS

LIVE A COLORFUL LIFE.

*Together*

the knot



702 W. Fulton Market / Chicago, IL 60661

[www.carnivalechicago.com](http://www.carnivalechicago.com)

# CEREMONIES



## **CEREMONY FEE**

A ceremony fee of \$1500 is required to secure the Main Dining space for your ceremony in addition to your food & beverage minimum. Ceremony times are firmly prior to restaurant dinner hours. Inquire with your planner from Carnivale. We would love to celebrate with you!

# AMY WINEHOUSE PACKAGE

\$125 plus tax and service charge / person

## DINNER

- 3 Course Dinner
  - Plated Salad (Choose 1)
  - Family Style Entrees (Choose 4)
  - Shared Sides (Choose 2)
  - Mini Sweets (Choose 2)

## BAR SERVICE

### 5 Hour Bar Package Includes:

- Premium Bar
- 1 Hour Cocktail Reception
- Butler-passed Signature Cocktails on arrival
- Wine Service tableside with Dinner (Bar will be closed during Dinner)
- Private Bar within Event Space
- 2 Bartenders
- Courtesy ½ hour of Cash Bar service following bar package

## DETAILS

- Black Chiavari Chairs with Colored Seat Cushions
- Red or Pink Velvet King and Queen Chairs for couple
- Choice of Black or White linens
- Votive Candle Centerpiece
- Custom Printed Menus
- Upgrade your bar to Top Shelf for \$15++/person!



# AUDREY HEPBURN PACKAGE

\$150 plus tax and service charge / person

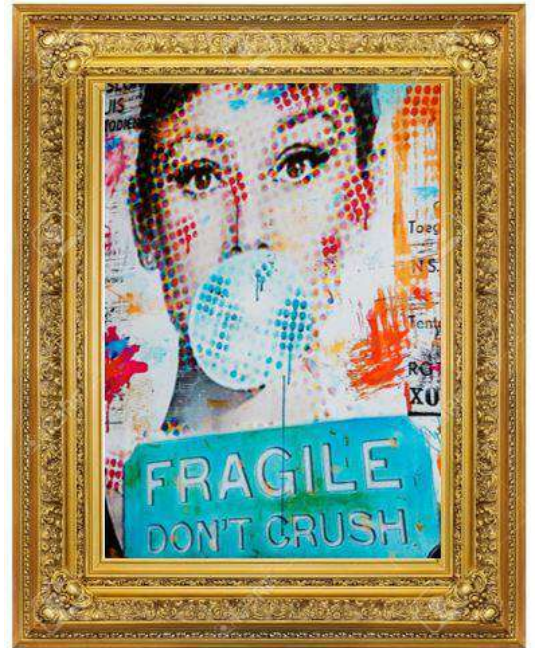
## DINNER

- Butler-Passed Hors d'oeuvres (Choose 3)
- 4 Course Dinner
  - Family Style Appetizers (Choose 2)
  - Plated Salad (Choose 1)
  - Family Style Entrees (Choose 4)
  - Shared Sides (Choose 2)
  - Mini Sweets Table (Choose 4)

## BAR SERVICE

### 5 Hour Bar Package Includes:

- Premium Bar
- 1 Hour Cocktail Reception
- Butler-passed Signature Cocktails on arrival
- Champagne Toast
- Wine Service tableside with Dinner (Bar will be closed during Dinner)
- Private Bar within Event Space
- 2 Bartenders
- Courtesy ½ hour of Cash Bar service following bar package



## DETAILS

- Black Chiavari Chairs with Colored Seat Cushions
- Red or Pink Velvet King and Queen Chairs for couple
- Choice of Black or White linens
- Votive Candle Centerpiece
- Custom Printed Menus
- Upgrade your bar to Top Shelf for \$15++/person!

# THE QUEEN PACKAGE

**\$175 plus tax and service charge / person**

## DINNER

- Butler-Passed Hors d'oeuvres (Choose 4)
- 4 Course Dinner
  - Family Style Appetizers (Choose 2)
  - Plated Salad (Choose 1)
  - Family Style Entrees (Choose 4)
  - Shared Sides (Choose 2)
  - Mini Sweets Table (Choose 4)
  - Cotton Candy Parade

## BAR SERVICE

### 5 Hour Bar Package Includes:

- Top Shelf Bar
- 1 Hour Cocktail Reception
- Butler-passed Signature Cocktails on arrival
- Champagne Toast
- Wine Service tableside with Dinner (Bar will be closed during Dinner)
- Private Bar within Event Space
- 2 Bartenders
- Courtesy ½ hour of Cash Bar service following bar package

## DETAILS

- Black Chiavari Chairs with Colored Seat Cushions
- Red or Pink Velvet King and Queen Chairs for couple
- Choice of Black or White linens
- Votive Candle Centerpiece
- Custom Printed Menus



# VILLAINS TABLE PACKAGE

\$160 plus tax and service charge / person

## DINNER

- Butler-Passed Hors d'oeuvres (Choose 3)
- Dinner Buffet
  - Salad (Choose 1)
  - Entrees (Choose 3)
  - Shared Sides (Choose 2)
  - Mini Sweets Table (Choose 3)

## BAR SERVICE

### 5 Hour Bar Package Includes:

- Premium Bar
- 1 Hour Cocktail Reception
- Butler-passed Signature Cocktails on arrival
- Wine Service tableside with Dinner (Bar will be closed during Dinner)
- Private Bar within Event Space
- 2 Bartenders
- Courtesy ½ hour of Cash Bar service following bar package

## DETAILS

- Black Chiavari Chairs with Colored Seat Cushions
- Red or Pink Velvet King and Queen Chairs for couple
- Choice of Black or White linens
- Votive Candle Centerpiece
- Custom Printed Menus
- Upgrade your bar to Top Shelf for \$15++/person!



# HORS D'OEUVRES



Minimum of 25 pieces each. Butler Passed or Displayed Tapas Style. Priced per piece.

- |                                                                                       |                                                                      |
|---------------------------------------------------------------------------------------|----------------------------------------------------------------------|
| <b>Albondigas Anticucho</b> <sup>GF</sup>                                             | <b>Papas Bravas</b> <sup>GF</sup> <sup>V</sup>                       |
| <b>Arancini</b> <sup>GF</sup> <sup>V</sup> <sup>V</sup>                               | <b>Pork Tinga</b> <sup>GF</sup>                                      |
| <b>Bacon Wrapped Date</b> <sup>GF</sup> <sup>N</sup>                                  | <b>Quesadilla (Choice of filling)</b>                                |
| <b>Buffalo Cauliflower</b> <sup>GF</sup> <sup>V</sup> <sup>V</sup>                    | <b>Roasted Squash Coca</b> <sup>V</sup> <sup>V</sup>                 |
| <b>Caprese Skewer</b> <sup>GF</sup> <sup>V</sup>                                      | <b>Roasted Vegetable Crostini</b> <sup>V</sup>                       |
| <b>Chicken Flauta</b>                                                                 | <b>Ropa Vieja Taco</b> <sup>GF</sup>                                 |
| <b>Chicken Tinga</b> <sup>GF</sup>                                                    | <b>Samosa</b> <sup>V</sup>                                           |
| <b>Carnitas Sope</b> <sup>GF</sup>                                                    | <b>Seasonal Fruit Skewer</b> <sup>GF</sup> <sup>V</sup> <sup>V</sup> |
| <b>Chifa Chicken Anticucho</b> <sup>GF</sup> <sup>N</sup>                             | <b>Shrimp Ceviche Spoon</b> <sup>GF</sup>                            |
| <b>Corn Fritter</b> <sup>V</sup> <sup>V</sup>                                         | <b>Short Rib Coca</b>                                                |
| <b>Crab Cake</b>                                                                      | <b>Smoked Trout Tostada</b> <sup>GF</sup>                            |
| <b>Crab-stuffed Cherry Tomato</b> <sup>GF</sup>                                       | <b>Spanish Grilled Cheese</b> <sup>V</sup>                           |
| <b>Dungeness Crab Salad</b> <sup>GF</sup>                                             | <b>Spicy Sweet Potato Empanada</b> <sup>V</sup>                      |
| <b>Empanada (Choice of filling)</b>                                                   | <b>Tomato Confit</b> <sup>V</sup> <sup>N</sup>                       |
| <b>Green Pea Mousse Crostini</b> <sup>GF</sup> <sup>V</sup> <sup>V</sup> <sup>N</sup> | <b>Vegetable Flauta</b> <sup>V</sup> <sup>V</sup>                    |
| <b>Hummus Crostini</b> <sup>V</sup> <sup>V</sup>                                      | <b>Vegan Pâté</b> <sup>V</sup> <sup>V</sup> <sup>N</sup>             |
| <b>Mushroom Croquette</b> <sup>V</sup> <sup>V</sup>                                   |                                                                      |

# APPETIZERS



- Guacamole & Chips** <sup>V</sup>  
Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips
- Acapulco Style Shrimp Cocktail** <sup>GF</sup>  
Onion, Tomato, Citrus, Olives, Avocado
- Calamari** <sup>N</sup>  
Crispy Calamari, Sesame Achiote Adobo, Red Cabbage, Padrón Peppers
- Empanada** <sup>V</sup> <sup>N</sup>  
Poblano Pepper, Corn, Pepper Sherry Vinaigrette, Fennel, Marcona Almond, Chihuahua
- Ropa Vieja** <sup>GF</sup>  
Braised Beef, Pickled Onions, Aji Amarillo Aioli, Queso Fresco, Sweet Plantains
- Vegetable Coca** <sup>V</sup>  
Herb Ricotta, Vegetables, Arugula, Flatbread
- Short Rib Coca**  
Sweet Onion, Cheese, Flatbread
- Arepa** <sup>GF</sup> <sup>V</sup>  
Cheese Arepa, Seasonal Vegetable Ragout, Arrabbiata Sauce
- Baja Tacos** <sup>GF</sup>  
Sautéed Garlic Shrimp, Vigorón Slaw, Chipotle Aioli, Crispy Corn Tortilla

All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.

# SALADS



## **Carnivale Salad**

Mixed Greens, Iberico Cheese, Pickled Onions, Candied Almonds, Sun Dried Tomatoes, Sherry Vinaigrette

## **Beet Salad**

Mixed Greens, Manchego Cheese, Spiced Pecans, Arugula, Sherry Vinaigrette

**Caesar Salad** Romaine Lettuce, House-Made Caesar Dressing, Sourdough Croutons, Shaved Parmesan Cheese

# ENTRÉES



## **Arrachera**

Charcoal-grilled Skirt Steak, Cherry Bacon Rice, Grilled Sweet Onions, Chimichurri

## **Scallops**

U-10 Diver Scallops, Thick-cut Bacon, Sweet Potato Purée, Roasted Mushrooms, Sour Mojo

## **Faroe Island Salmon**

Forbidden Rice, Carrots, Roasted Sweet Potato, Ginger Citrus Sauce

## **Braised Short Rib**

Chica-Morada-Braised Short Rib, Hazards Farms Grits, Pickled Vegetables

## **Pernil**

Slow Roasted Pork Shoulder, Arroz con Gandules, Sweet Plantains, Pork Jus, Pickled Vegetables

## **Charcoal Roasted Chicken**

Criollo Marinated Amish Chicken, Potatoes, Baby Carrots, Peas, Chicken Jus

## **Paella de Mariscos**

Saffron Bomba Rice, Shrimp, Mussels, Scallop, Clams, Octopus, Tomato Sofrito

## **Pollo al Limon y Rosemary**

Marinated Chicken Breast, Roasted Mushrooms, Creamy Polenta, Lemon Preserve, Aji Panca Aioli

## **Fideos**

House-made Linguine, Roasted Tomato Arrabiata, Basil, Parmesan Cheese

*If preferred, add Chicken, Shrimp, Salmon, or Steak*

## **Tacu Tacu**

Crispy Rice & Lentil Cake, Chickpea Purée, Green City Market Vegetables

*If preferred, add Chicken, Shrimp, Salmon, or Steak*



## SIDES



### Crispy Yucca GF V

Chipotle Aioli

### Maduros GF V

Caramelized Sweet Plantains, Queso Fresco

### Catalan Spinach GF V V N

Sun Dried Tomatoes, Pine Nuts, Raisins, Garlic, Lemon

### Rice & Beans GF

Bacon Sofrito

### Papas Bravas GF V

Spiced Potato, Manchego Cheese, Smoked Paprika Aioli

### Macaroni & Cheese V

Cavatappi, Prairie Pure Cheddar

### Roasted Potatoes GF V

Citrus Butter

### Tostones & Mojo GF V

Ramp, Garlic, Cilantro Sauce

### Creamed Spinach GF V

Iberico Cheese, Sun-Dried Tomato, Garlic

### Roasted Garlic Mashed Potatoes GF V

### Roasted Seasonal Vegetables GF V

## MINI-SWEETS



### Chocolate Dulce de Leche Cake Bites V

### Pistachio Cheesecake Bites V N

### Passion Fruit Cheesecake Bites V

### Chocolate Mini Flan GF V

### Coconut Mini Flan GF V

### Tequila Lime Tarts

### Peanut Butter Brownie Squares V N

### Rocky Road Tarts V N

### Espresso Cream Puffs V

### Peanut Butter & Jelly Cream Puffs N

### Vanilla Cannoli V N

### Vanilla Flan GF V



**Inquire about a Sweets Table Lady from one of our Vendors!**

# HORS D'OEUVRES PACKAGES





## SOULMATES \$800

Butler Passed. 50 pieces of each.

**Chicken Flauta** Pulled Chicken, Salsa Verde

**Tomato Confit Crostini** Goat Cheese, Pine Nuts  

**Short Rib Coca** Sweet Onion, Cheese, Flatbread

**Bacon Wrapped Date** Almond, Blue Cheese Crema  


## LOVEBOAT \$1500

Butler Passed. 75 pieces of each.

**Chicken Flauta** Pulled Chicken, Salsa Verde

**Pork Tinga** Pulled Pork, Chipotle, Arepa 

**Tomato Confit Crostini** Goat Cheese, Pine Nuts 

**Chifa Chicken Skewer** Hoisin Peanut Aioli  

**Crab Cake** Avocado Crema

## THE SUPPER CLUB \$650

Displayed. Serves 50 guests.

**Crudit ** Hummus, Sliced Raw Vegetables   

**Charcuterie Table** Sliced cured meats and cheeses

Cured Meats from Chicago | Chorizo • Sopressata • Wagyu Bresaola


Spain | Jamon Serrano (aged 24 months)

Cheeses | LaPeral Creamy (aged 3 months) • Manchego Firm (aged 12 months)

Served with Membrillo, Marcona Almonds, Pickles, Grilled Bread

## LATE NIGHT LOVE \$950

Displayed. 50 pieces of each.

**Ropa Vieja Tacos** Braised Brisket, Sweet Plantains, Malanga, Aji Amarillo Aioli, Queso Fresco 

**Carnitas** Braised Pork, Cilantro, Onion, Radish, Charred Tomato Sauce, Flour Tortilla

**Veggie & Cheese Quesadillas** 

**Chicken Empanada**

**Italian Sausage Coca** Mozzarella, Flatbread

## SWEET ESCAPE \$650

Displayed. 30 pieces of each.

**Chocolate Dulce de Leche Cake Bites** 

**Passion Fruit Cheesecake Bites** 

**Tequila Lime Tarts**

**Espresso Cream Puffs** 

**Vanilla Mini Flan**  

**Peanut Butter Brownie Squares** 

# BAR PACKAGES



## PREMIUM

### BEER

Negra Modelo | Modelo Especial | Pacifico | MillerLite | Bell's Two-Hearted Ale | (Seasonal)

### SIGNATURES

Red Sangria | White Sangria | Margarita | Mojito

### PREMIUM SPIRITS

Ketel One | Cruzan | Captain Morgan | Beefeater | Campo Azul Blanco | Basil Hayden Bourbon | Sazerac Rye | Jack Daniel's  
Seagram's 7 | Dewar's White Label

### PREMIUM WINE

Chardonnay | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

### MOCKTAILS & SOFT DRINKS

Cucumber Lime Soda | No-Jito | Raspberry Lemonade | Mango Agua Fresca | Strawberry Agua Fresca | Pepsi Products | Rishi Iced Tea

## TOP SHELF

### BEER

Negra Modelo | Modelo Especial | Pacifico | MillerLite | Bell's Two-Hearted Ale | (Seasonal)

### SIGNATURES

Red Sangria | White Sangria | Margarita | Mojito | Caipirinha | Cotton Candy Martini

### TOP SHELF SPIRITS

Grey Goose | Tito's Vodka | Ketel One | Bombay Sapphire | Tanqueray | Campo Azul Blanco | Campo Azul Reposado | Plantation 3 Star  
Cruzan | Captain Morgan | Glenfiddich | Jameson | Sazerac Rye | Basil Hayden Bourbon | Beefeater | Crown Royal | Jack Daniel's | Jim Beam  
Dewar's White Label | Seagram's 7 | Maker's Mark | Johnnie Walker Black | Remy VSOP | Bailey's | Kahlua

### TOP SHELF WINE

(Rotating Selections curated by our beverage director) Ponga Sauvignon Blanc Marlborough, NZ | Catena Chardonnay Medoza, Argentina | Pike Road Pinot Noir Willamette, OR | Martin Ray Cabernet Sauvignon Napa Valley, CA | Juve & Camps Brut Nature Cava, Catalonia, Spain, NV | Guenoc Chardonnay, CA | Casillero del Diablo Sauvignon Blanc, Chile | Casillero del Diablo Pinot Noir, Chile | Guenoc Cabernet Sauvignon, CA

### MOCKTAILS & SOFT DRINKS

Cucumber Lime Soda | No-Jito | Raspberry Lemonade | Mango Agua Fresca | Strawberry Agua Fresca | Pepsi Products | Rishi Iced Tea

## DETAILS:

- Carnivale will request identification of any guest requesting alcoholic beverages.
- Carnivale will refuse service to any guest appearing to be intoxicated.
- No outside beverages (coolers, etc.) permitted.
- \$25++/bottle Corkage Fee for any wines brought into venue not purchased with Carnivale.
- All guaranteed guests are subject to bar package. If any guests are under 21 years old, they will be charged a Non-Alcoholic Package.
- Carnivale does not permit 'shots' of any type for any private event, regardless of bar package purchased.

# DETAILS



## VENDORS

You are free to use vendors of your choosing! To assist, we are happy to share our Preferred Vendors list with you. These vendors have worked with us before and we think they do a great job!

## CAKES

We allow cakes from a licensed and insured bakery of your choosing. Deliveries are accepted the day of your wedding. Carnivale charges \$2.50/person dessert handling fee for this service. Carnivale has an in-house bakery department and is happy to help without a fee as well!

## STORAGE

We understand that having things set up in advance is ideal. We are happy to store some of your items if needed, a few days before and after your event. Any items to be stored at Carnivale pre/post event must be accurately labeled and an inventory list of all items stored must be provided to ensure accuracy. Items may be stored up to 48 hours in advance of event, and up to 48 hours post event. Any items left beyond 48 hours will be discarded. No perishable items are permitted to be stored (food items, florals, etc.).

Deliveries are accepted the day of your wedding only. (Due to storage requirements, Carnivale will not store florals overnight.)

# GENERAL INFORMATION



## GUARANTEE

A final confirmation of the guaranteed number of guests is required three business days prior to the function. This number will be considered final and charges will be made accordingly. If guarantee is not received from client, the number of guests listed on contract will be considered the final guarantee. Carnivale will prepare for 5% over your guarantee. Menu prices will be guaranteed 30 days in advance of your event.

## DEPOSIT & PAYMENT

A deposit of 50% of the Food & Beverage Minimum is due at signing of the contract. The second deposit is full pre-payment of the F&B Minimum including service charge and tax and is due 3 business days prior to event. Any amount over and above the paid deposits will be collected the night of the event.

A credit card is required to be on file for all events. All checks must be received 10 business days prior to event or credit card on file will be charged.

Carnivale does not allow for post-event billing. Full payment must be received on event date.

## SERVICE CHARGE & TAX

All prices are subject to a 22% service charge (taxed at 10.25%) and 11.75% Illinois State Sales tax.

## START/END TIMES

Groups must have an agreed upon start and end time based upon the booking needs of the room. If group wishes to extend timing of event, group must be consuming food and/or beverage for duration of event.

## FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums are subject to availability. The minimum is determined according to several factors, such as day of week, date, and demand. This Minimum will be specified in the agreement. All Minimums are not inclusive of tax and service charge.

## FOOD & BEVERAGE PRICING

Carnivale menu items and pricing are subject to change. Final menu and pricing are guaranteed on signed Event Order.

## DÉCOR, ENTERTAINMENT & VENDORS

Carnivale will recommend vendors for any décor or entertainment needs (floral, DJ, band, dancers, photo booth, casino). Carnivale can contract on client's behalf any services or equipment from outside vendors. All vendors must schedule their delivery, set-up and breakdown with the Event Manager 3 days prior to event.

## AUDIO VISUAL

Carnivale has audio visual equipment available for rent. Event Staff will assist with audio-visual support as needed. If requested items are not available, group is able to contract own AV company as desired. Advance notification is required.

## FOOD & BEVERAGE POLICIES

Due to Federal, State and Local laws concerning food and beverage sales, no food or beverage prepared by Carnivale, which remains uneaten during the event, may be removed from the premises.

## MENU INSIGNIA

Gluten Free 

Vegetarian 

Vegan 

Contains Nuts 