



TRUMP
INTERNATIONAL
HOTEL & TOWER®
CHICAGO
WEDDING
CATERING MENU 2018



STYLE & ELEGANCE

The following elements are included in all wedding packages and are signature accoutrements to enhance your wedding celebration offered by Trump International Hotel & Tower Chicago.

- Elegant Crafted China
- Impeccable Service-One Server/Ten Guests
- Luxurious Cushioned Chairs
- Select Sleeping Room Block Rates
- Luminous Votive Candles
- Preferred Valet Parking Pricing for Day of Event
- Silver Framed Table Numbers
- Private Coat Check
- Floor Length Designer Linens
- Personalized Menu Cards
- Wedding Menu Tasting for up to Four Guests
- View Upgrades for the Parents of the Bride & Groom
- Complimentary Honeymoon Suite

AMENITIES & SERVICES

Your dedicated Catering Manager will be able to assist with preferred vendor selections including: photographer, florist, linen, guest gift baskets, wedding planners, wedding cakes, musical entertainment and transportation to make your wedding the most memorable affair.

COMFORT & CONVENIENCE

- Your guests will enjoy spacious accommodations with contemporary furnishings, floor-to-ceiling windows and dramatic water and skyline views.
- Exceptional dining is available in our signature restaurant - Sixteen.
- Rebar, our lounge on the Mezzanine level also offers a vibrant atmosphere with views of the Chicago River and the Michigan Avenue Bridge.
- Special Bridal Packages at The Spa at Trump have been created for our Trump Brides and her party.
- Our fitness center offers the latest equipment or take a relaxing swim in our seventy-five foot long heated pool featuring breathtaking views of the Chicago River from towering floor-to-ceiling windows.
- The following can be customized based on your individual tastes, entertaining preferences and style.



Wedding Packages

THE GOLD PACKAGE - \$295 PER PERSON

ONE HOUR RECEPTION

Selection of six Passed Hors d'oeuvres

THREE COURSE DINNER MENU

- First Course: soup or salad
- Entrée: two pre-determined selections
- Plated Dessert or Wedding Cake
- Trump Premium European Roast Coffee and Selection of Gourmet Teas

- Wine Service throughout Dinner
- Champagne Toast
- Four Hour Trump Bar Package

THE PLATINUM PACKAGE - \$350 PER PERSON

ONE HOUR RECEPTION

Selection of six Passed Hors d'oeuvres

FOUR COURSE DINNER MENU

- First Course: soup or appetizer
- Second Course: salad
- Intermezzo: granita
- Entrée: two pre-determined selections
- Plated Dessert or Wedding Cake
- Trump Premium European Roast Coffee and Selection of Gourmet Teas

- Wine Service throughout Dinner
- Champagne Toast
- Five Hour Trump Bar Package

Additional charge of \$30 per person will be applied for tableside choice of entree



THE DIAMOND PACKAGE - \$425 PER PERSON**ONE HOUR RECEPTION**

Selection of six Passed Hors d'oeuvres

RECEPTION STATIONS - SELECT ONE

-Woks of Fire OR Chicago Antipasto To Accompany
-Sushi (4 rolls & 2 maki) OR Chilled Seafood
(2 each cocktail shrimp, oysters & crab claws)

FIVE COURSE DINNER MENU

-First Course: soup or appetizer
-Second Course: salad
-Intermezzo: granita
-Entrée: two pre-determined selections
-Plated Dessert or Wedding Cake
-Trump Premium European Roast Coffee
and Selection of Gourmet Teas

-Wine Service throughout Dinner
-Champagne Toast
-Five Hour Trump Bar Package

THE TRUMP PACKAGE - \$800 PER PERSON**ONE HOUR RECEPTION**

Selection of eight Passed Hors d'oeuvres

RECEPTION STATIONS - SELECT THREE

-Woks of Fire
-Chicago Antipasto
-Sushi (4 rolls & 2 maki)
-Chilled Seafood (2 each cocktail shrimp, oysters & crab claws)

FIVE COURSE DINNER MENU

-First Course: soup or appetizer
-Second Course: chef's hand crafted trio salad
-Intermezzo: granita served on chef's hand crafted
individual ice carving
-Entrée: three pre-determined selections
-Plated Dessert or Wedding Cake
-Trump Premium European Roast Coffee
and Selection of Gourmet Teas

-Veuve Cliquot Yellow Label champagne toast
-Sommelier Selected Premium Wine Service throughout Dinner
-Five Hour Trump Bar Package

AFTER GLOW

Flatbread OR Happy Bites

Additional charge of \$30 per person will be applied for tableside
choice of entree

Reception Hors d'oeuvres

COLD HORS D'OEUVRES

- Prosciutto, mozzarella, roasted red pepper, basil pesto roulade
- Beef tartar crostini, fresh horseradish
- Chilled beef crostini, stilton, and onion
- Smoked chicken and apple salad, pumpnickel
- Curried chicken wonton crisp
- Smoked duck breast date
- Candied orange, toasted almonds
- Spicy tuna in sesame cone
- Mini lobster roll, sweet corn and herbs
- Alaskan king crab salad, cucumber wrap
- Vegetable spring roll, gojuchang
- Gravlax, dill crème fraiche, dark rye
- Bottle rocket shrimp cocktail
- Antipasto skewer
- Wild mushroom and truffle crepe
- Eggplant capanata, basil cups
- Sundried tomatoes and olive tapenade, goat cheese, crostini
- Wasabi deviled egg, tobiko

COLD ENHANCEMENTS

- Wagyu beef tataki roll, ponzu sauce (\$12 each)
- Foie gras torchon, seasonal compote, brioche (\$12 each)

CAVIAR

- American or imported caviar
- Blinis, toasted brioche, crème fraiche, onions, chopped egg, parsley, lemon
- Traditional condiments
- Market price by ounce applies and is not included in package pricing

HOT HORS D'OEUVRES

- Pecan crusted chicken, spiced pecan remoulade
- Smoked chicken and peach skewer
- Chicken satay, peanut sauce
- Lobster, herb and parmesan arancini, saffron aioli
- Mini crab cake, citrus aioli
- Macadamia crusted shrimp, mango-pineapple sauce
- Cozy shrimp, hoisin dipping sauce
- Sriracha mango beef skewer
- Braised short rib ragu, savory tartlet, bacon jam, pepper aioli
- Beef pig n' blanket, honey whole grain mustard
- Beef empanada, mint mojo
- Mini grilled reuben sandwich
- Mini beef slider with onion jam, smoked tomato ketchup
- Mini beef wellingtons, horseradish cream
- Carolina pulled pork on masa cake, pickled onion
- Almond stuffed, bacon-wrapped date
- Fried goat cheese filled pappadeaux
- Wild mushroom in phyllo
- Mini grilled cheddar and apple
- Artichoke beignet
- Brie with cranberry and almonds in phyllo
- Vegetable samosa, tamarind sauce
- Meatless meatball
- Ratatouille phyllo purse

HOT ENHANCEMENTS

- Brioche & herb crusted baby lamb chop (\$13 each)
- Bacon wrapped lobster medallion, sauce choron (\$13 each)

Wedding menu Selections

SOUP

- Sweet corn puree, jumbo lump crabmeat, pepper jelly
- Light cream potato leek with saffron
- Forest mushroom and sweet garlic bisque, aged parmesan crisp
- Roasted cauliflower cream, crisp pancetta
- Maine lobster bisque, vanilla chantilly orange essence
- Chilled minted spring pea, snow crab salad, lemon crema (summer)
- Butternut bisque toasted almond, spiced crème fraîche (fall)
- Chilled smooth yellow tomato purée, red pepper jelly

APPETIZER

COLD

- Ahi tuna tartar, crushed avocado, mango and papaya, soy-lime dressing, wonton crisp
- Sweet tomato and goat cheese tart, micro salad, black truffle vinaigrette
- Local farm buratta cheese, roasted tomato, haricot vert, basil oil and balsamic glaze
- Crispy goat cheese and lingoberry jam, truffle honey with baby wild roquette

HOT

- Smoked mozzarella ravioli, vodka tomato cream, ricotta salata
- Seared diver scallop, carrot purée, garden herb
- Crispy pork belly with bacon jam and cherry compote
- Pan-seared jumbo lump crab cake, wilted spinach, essence of cream corn sauce

SALAD

- Baby iceberg wedge with stilton, blue cheese, bacon, grape tomatoes, egg, red onion, creamy maytag blue cheese dressing
- Traditional caesar salad with white anchovy, ciabatta crouton, cherry tomatoes, parmesan dressing
- Oven-roasted beets, baby arugula, crispy pancetta, spiced pecans, goat cheese dressing
- Organic mixed greens with candied walnut crusted goat cheese, dutch apple pie dressing
- Baby lettuce and port-wine poached pear, gorgonzola “two ways”, candied walnuts, port syrup farmers market
- Bouquet with pickled strawberries, grape tomatoes, shaved carrots, herb crostini, aged sherry vinaigrette
- Tomato caprese red and yellow tomatoes, buffalo mozzarella, basil pesto, balsamic reduction
- Heirloom tomato carpaccio whole baby lettuce beet ribbon, sherry vinaigrette

INTERMEZZO GRANITA FLAVORS

- Lime white peach
- Red currant tarragon
- Kiwi pineapple
- Pear earl grey
- Lemon ginger
- Blackberry violet
- Citrus rosemary

BEEF ENTRÉES

- Shallot crusted seared beef tenderloin** cauliflower potato gratin, glazed brussel sprouts, carrots, red wine sauce
- Grilled beef tenderloin** cheddar potato cake, roasted cippolini, baby seasonal vegetables, red wine demi-glace
- Steakhouse strip** 12 ounce NY strip, blue cheese butter, twice baked potato, grilled asparagus, wild mushroom ragoût, bordelaise sauce
- Slow roasted braised beef short rib** roasted root vegetable, herb risotto, horseradish cream, braising sauce
- Moroccan spiced rack of lamb** carrot hummus, braised greens, plum and raisins, mint jus, cucumber gremolata

POULTRY ENTRÉES

- Stuffed breast of chicken** artichoke, roasted red pepper, garlic & herb polenta, warm olive and sundried tomato vinaigrette
- Citrus brined seared chicken breast** shallot confit herb marbled potatoes, grilled artichokes, carrot purée, madeira wine sauce
- Seared duck breast** confit leg, wild rice, roasted grapes, braised greens, duck jus

SEAFOOD ENTRÉES

- Seared red snapper** herb quinoa, spinach, fennel, tomato ragú
- Bell pepper crusted grilled salmon** herb mascarpone polenta, seared baby fennel, pearl onion, tomato, lemon caper butter sauce
- Chili miso glazed grouper** coconut forbidden rice, baby bok choy, tomato, lemongrass ginger butter sauce
- Basil and parmesan crusted sea bass** with wild mushroom and pea bread pudding, cherry tomato, seasonal vegetables, orange beurre blanc
- Diver scallops** roasted cauliflower purée and florets, pine nuts, golden raisins, brown butter
- Coconut poached lobster** sweet corn cake, grilled king oyster mushrooms, red curry sauce (\$22 surcharge)



DUET ENTRÉES

- Grilled beef tenderloin & maine lobster tail** steamed asparagus, smoked olive oil yukon gold purée, mushrooms, demi-glace, choron sauce (\$38 surcharge)
- Pan seared crab cake & grilled beef tenderloin** baby seasonal vegetables, cauliflower potato gratin, basil pesto cream sauce, red wine jus (\$32 surcharge)
- Herb marinated jumbo shrimp & pan seared chicken** mushroom risotto, ratatouille, thyme jus, basil oil (\$20 surcharge)
- Slow cooked beef short rib & seared scallop** cheddar potato cake, mushroom "lardon" onion, carrot, asparagus, braising reduction, citrus beurre blanc (\$24 surcharge)

VEGETARIAN ENTRÉES

- Tuscan ratatouille tart** quinoa pilaf, seasonal vegetables, red pepper vinaigrette
- Yucatan roasted corn and black bean tart** cilantro scented brown rice, grilled asparagus, salsa fresca

VEGAN ENTRÉES

- Grilled tofu steak** forbidden rice, candied orange, baby bok choy, tom kha
- Roasted vegetable tian** quinoa pilaf, seasonal vegetables, oven dried tomato, red pepper coulis
- Curry spiced zucchini** potatoes and peas in flour tortilla



Desserts

WEDDING CAKE

The wedding cake included in our packages include:

- Buttercream finish
- Four flavors of cake/fillings
- A custom design
- Tasting consultation with our preferred wedding cake vendor
- Round or square cake
- The number of tiers in proportion to the servings needed

PLATED DESSERT

- Almond financier, milk chocolate cremeux, red wine macerated blackberries and blackberry violet sorbet
- Triple chocolate cake, manjari cake, white chocolate crunch, dark chocolate mousse and milk chocolate ganache, malted whiskey ice cream
- Coconut cream tart, custard filling, lime coulis, with blueberry ice cream
- Apricot roulade, vanilla chiffon, apricot mousse, orange marmalade
- White chocolate cheesecake, cranberry compote, walnut streusel, vanilla ice cream
- Raspberry clafoutis, champagne jelly, raspberry coulis, lemon ginger sorbet

Trump premium european roast coffee and selection of gourmet tea



Dessert Stations

RECEPTION DESSERT STATIONS

All dessert stations will include trump premium european roast coffee and selection of gourmet teas
Additional to wedding package pricing

DESSERT DISPLAY

SELECT THREE (\$26) OR SELECT FIVE (\$38)

- Butterscotch pot de crème
- Key lime cremeux
- Raspberry litchi verrine
- Gianduja "brulee"
- Valencia orange mousse, spiced shortbread
- Crème fraiche panna cotta, seasonal fruit gelee
- Nutella chocolate tarts, banana compote
- Lemon blueberry tarts
- Coconut cheesecake
- German chocolate crunch cake
- Seasonal berry sable breton
- Strawberry fraisier

DESSERT ACTION STATIONS

SUNDAE BAR - \$19 PER PERSON

(one chef attendant required per 100 people at \$150)
-Vanilla, chocolate, and strawberry ice cream
-Chocolate and caramel sauce, fresh berries, vanilla whipped cream, assorted toppings

GRAND CRÊPE - \$19 PER PERSON

(one chef attendant required per 50 people at \$150)
Grand marnier crêpe suzette, chantilly, fresh orange slices, caramel or chocolate sauce, tahitian vanilla ice cream

SODA FOUNTAIN - \$19 PER PERSON

(one chef attendant required per 100 people at \$150)
-Hand scooped and dipped ice cream cones- made to order
-Goose island soda ice cream floats



Midnight Snack

Additional to wedding package pricing

À LA CARTE

SELECT THREE (\$32) OR SELECT FIVE (\$40)

- Crab cake sliders
- Short rib sliders
- BBQ pork sliders
- Cheeseburger sliders
- Cuban sliders
- Chicago style mini hot dogs
- Grilled cheese with tomato
- Croissants with bacon, egg & cheese
- Quesadilla -shrimp, chicken, beef or veggie
- Buffalo wings with bleu cheese, ranch and celery
- Petite cupcakes

HAPPY BITES STATION - \$38 PER PERSON

- Cheeseburger sliders, ketchup, pickle, brioche bun
- Buffalo wings, celery, blue cheese and ranch dressing
- Fried macaroni and cheese bites
- Barbecue spiced waffle fries

EXTRA HAPPINESS

(25 piece minimum)

- Crab cake sliders (\$13 each)
- “Cuban sandwich” egg roll (\$13 each)
- Pulled pork slider (\$11 each)

FLATBREAD STATION - SELECT THREE

\$28 PER PERSON

- Heirloom tomato, fresh mozzarella pomodoro, fresh basil
- Wild mushroom and ricotta salata
- Caramelized pear and blue cheese
- Prosciutto and fontina
- Sweet Italian sausage, pepperoni, roast tomato, pepperoncini
- Grilled chicken, tomato, peppers, fontina cheese

SLIDER STATION - SELECT THREE \$38 PER PERSON

- Cheeseburger slider- ketchup, pickles, brioche bun
- Beef short rib, horseradish cream
- Soy-glazed pork belly, kimchee slaw
- Crabcake with wilted spinach, citrus aioli
- Grilled buffalo chicken slider, warm apple slaw
- Portabella mushroom, brie cheese, roasted red pepper, pesto
- Includes BBQ chips and coleslaw



Wedding Bar Selection

We are proud to offer a Trump tier bar upgrade exclusively with our wedding packages

Bartender fees are included- staffing one bartender per 70 guests

SPIRITS

Belvedere
 Grey Goose
 Bombay Sapphire
 johnnie Walker Black
 Macallan 12
 Bulleit
 Pyrat Xo
 Don Julio Silver

WINE

Trump sommelier selection
 of deluxe white, red
 and sparkling wine

BEER

Variety of light, imported
 and craft/seasonal beers

Spring & sparkling waters, soft drinks,
 juices and bar accompaniments

CORDIALS - \$15 PER GLASS

Additional to wedding package pricing

Grand Marnier, Godiva Chocolate Liquor, Kahlua, Sambuca Romana,
 Bailey's, Tawny Port, Remy Martin VSOP, Cointreau, Drambuie,
 Chambord and Di Saroni



Additional charge of \$30 per person will be applied for tableside
 choice of entree

Bar Enhancements

ALL COCKTAILS \$16 ON CONSUMPTION

\$150 bartender fee will apply

Additional to wedding package pricing

'TINI LOUNGE - FRUIT GARNISHES & STUFFED OLIVES

Belvedere · Ketel One · Tito's · Grey Goose · Tanqueray · Bombay Sapphire

- Cosmo**: vodka, lime, cranberry juice, triple sec
- Dirty**: gin/vodka, olive brine, dry vermouth
- French 75**: gin/vodka, lemon, syrup, sparkling wine
- Elderflower**: gin/vodka, elderflower, dry vermouth, lime
- Savoy**: gin/vodka, grapefruit, triple sec

BOURBON TRAIL - CHOCOLATE DIPPED BACON & WHISKY ICE

Maker's Mark · Knob Creek · Angel's Envy · Bulleit Woodford Reserve Basil Hayden's

- Trump's old fashioned**: orange, brown sugar, orange bitters, angostura
- Riverside mule**: lime juice, ginger beer, mint sprig garnish
- Chicago executive**: sweet vermouth, luxardo, orange bitters, angostura, orange peel & griottines
- Derby julep**: mint leaves, syrup, club soda

RUM RUNNER - FRUIT GARNISHES & CRUSHED ICE

Bacardi Superior · 10 Cane · Cruzan · Pyrat · Captain Morgan Mt Gay · Eclipse

- Mojito clasico & strawberry**: light rum, lime, syrup, mint, club soda, berries
- Hemingway daiquiri**: light rum, lime, grapefruit juice, luxardo, syrup
- Hurricane**: light & dark rum, passion fruit, orange juice, lime, syrup, grenadine
- Black key**: dark rum, maple syrup, orange bitters, angostura
- Bermuda swizzle**: dark rum, grenadine, pineapple, orange juice, angostura



Rehearsals and Ceremonies

-Trump International Hotel & Tower' Chicago is happy to accommodate rehearsals on a space available basis.

-Your Catering Manager will confirm the room and time no sooner than two weeks prior to the wedding date.

-We are able to accommodate Wedding Ceremonies in the hotel.

A minimal setup fee will be required, dependent upon room selected.

DECORATIONS

-Flowers and large rental items may be delivered to the hotel directly.

-Smaller items such as place cards and favors (no glitter or confetti please) may be brought to your catering manager at an agreed time.

-Smaller items, such as placecards and favors (no glitter or confetti please) may be brought to your Catering Manager at an agreed date.

Our staff will be happy to assist in the placement of these "table ready" items.

-Votive type candles may be used with restrictions.

-All decorations and personal items must be removed immediately at the conclusion of your event.

-We are not responsible for any items left behind.

PHOTOGRAPHS

-You are welcome to take photographs on the hotel property based on a predetermined schedule, agreed upon with your Catering Manager.

-The hotel lobby, the Terrace and grand staircase may be used for uncomplicated shots only and with an approved photo schedule.

-We do not allow backdrops, photographic umbrellas, or loose electrical cords in these areas for safety precautions.

-Public areas must remain open and free of obstacles for hotel guests.

GUEST ROOM BLOCKS

-Trump International Hotel & Tower® Chicago is pleased to offer you and your guests a special group room rate for a contracted room block of 10 or more rooms, held for you up to 30 days prior to the event.

Guests may call in and make reservations on their own using a room block name. Room accommodations must be guaranteed with a credit card and would require a one night non-refundable deposit for room and tax.

-We will create a personalized landing page once your room block is setup to send to family and wedding guests.

-Rates are subject to availability and are applicable to our standard cancellation policy.

-One complimentary suite will be provided to the Bride & Groom on their wedding night.

Catering Guidelines

WEDDING PACKAGES

- All package prices are inclusive of tax and service charge.
- Food and beverage minimums will be determined depending on seasonal availability and event space.
- Please note, all food and beverage with the exception of the wedding cake, must be provided by the hotel.
- Your Catering Manager will be delighted to discuss customizing your menu with you as well as the addition of action appetizer stations, lavish sweet displays and memorable midnight snack tables.

BOOKING FEE 25% DEPOSIT AND FINAL GUARANTEE

- In order to reserve your event date, a credit card must be on file and initial deposit taken. Additional deposits will be scheduled leading up to the event date. The credit card will be held on file for any additional balance at the conclusion of the event.
- The booking fee will be applied to your final catering bill.
- Payment of the total estimated bill is due 7 days prior to your event.
- A final guest guarantee will be required 3 business days prior to your wedding reception. After this time any decrease in guest number will not be allowed.

