

VENUE SIX10

Inclusions

10th Floor Atrium + Outdoor Terrace for Cocktail Hour
9th Floor Crown Family Great Hall for Reception
Landmark Room for VIP Room
Set-Up Timeof 4-Hours
Load-Out Time of 2-Hours
Chairs for cocktail hour and reception
Cocktail Tables for cocktail reception
Banquet Tables for bars, stations, escort cards, etc.
66" Round Tables to seat up to 10 guests
Lounge Furniture including 6 couches and 2 coffee tables
Building Operations Staff including Facility Manager, Janitorial, and Security Officer
Discounted Parking at nearby parking garage
High Speed Wireless Internet
Set of 18 Up-Lights with customizable colors
*For weddings up to 300 guests

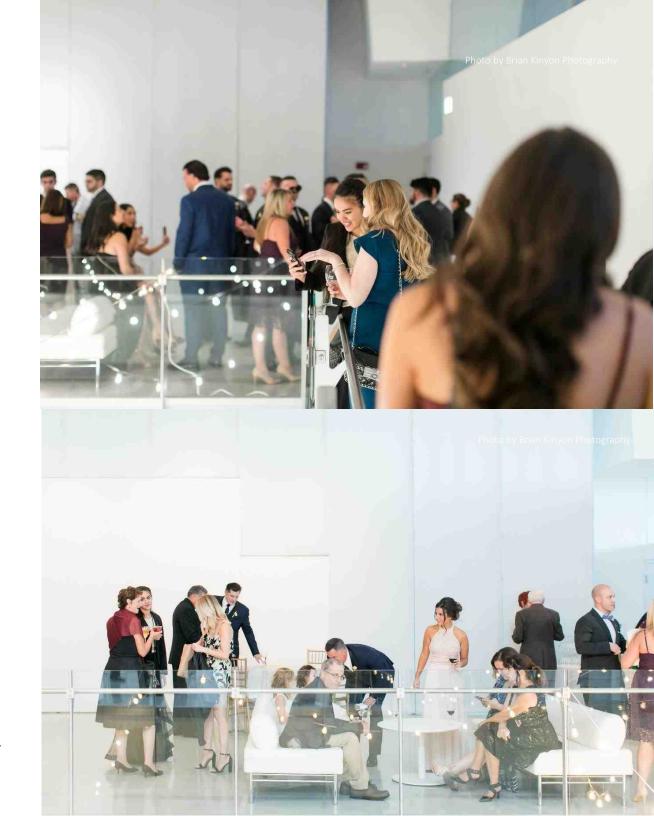
Rates

Based on 5-Hours of Event Time

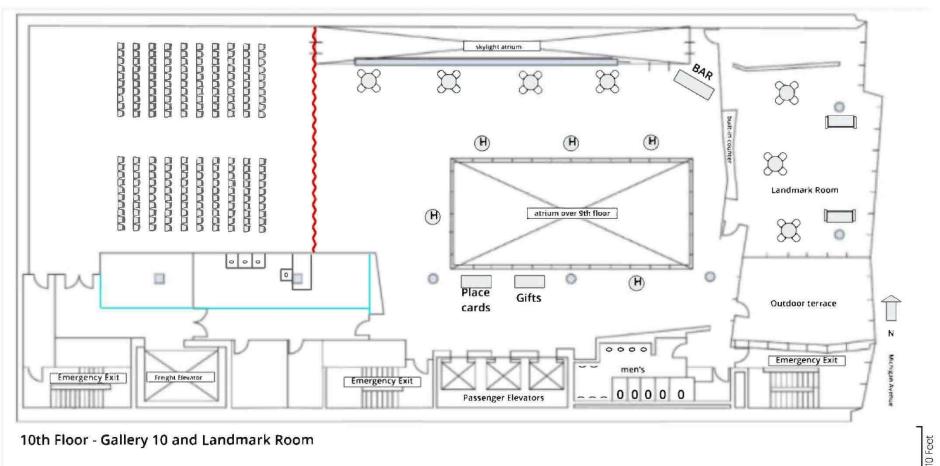
January-April	May-December
Saturday\$7,500	Saturday\$8,250
Friday/Sunday\$6,750	Friday/Sunday\$7,500
Holiday\$8,500	Holiday\$9,250

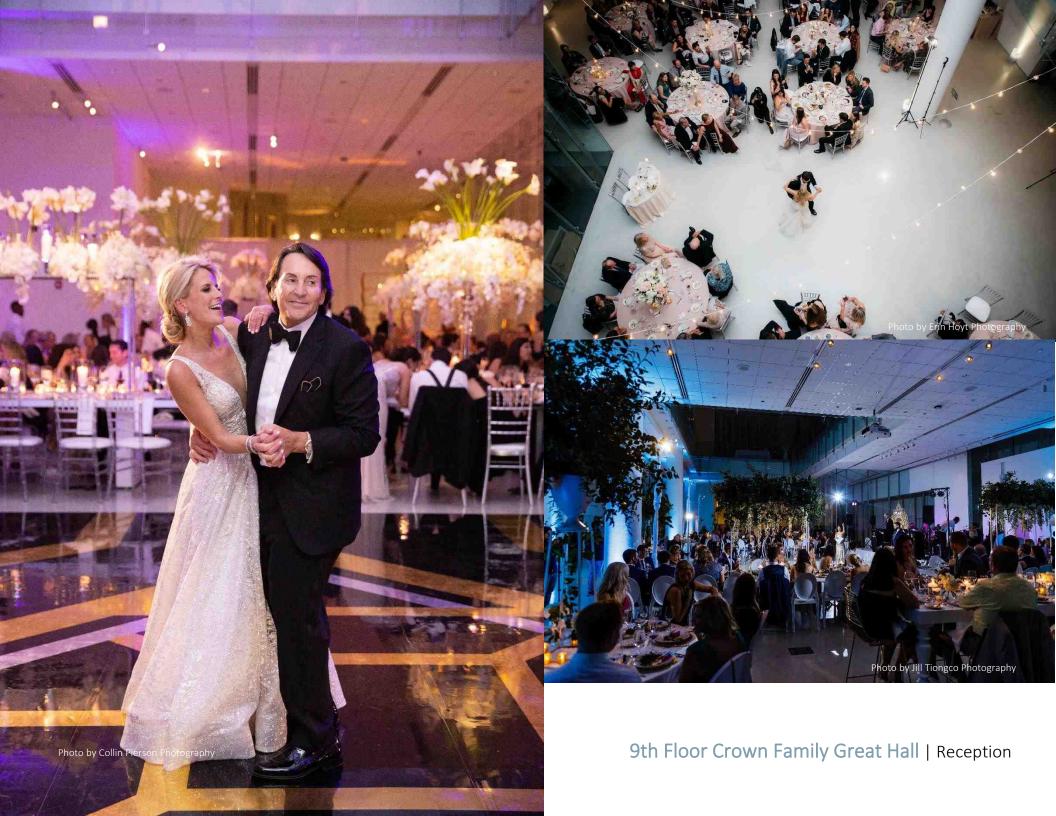
^{*}Ceremony: Additional flat rate of \$1,200 includes +1 hour in the space, 10th Floor Gallery for ceremony, and ceremony chairs with set-up for up to 300 guests

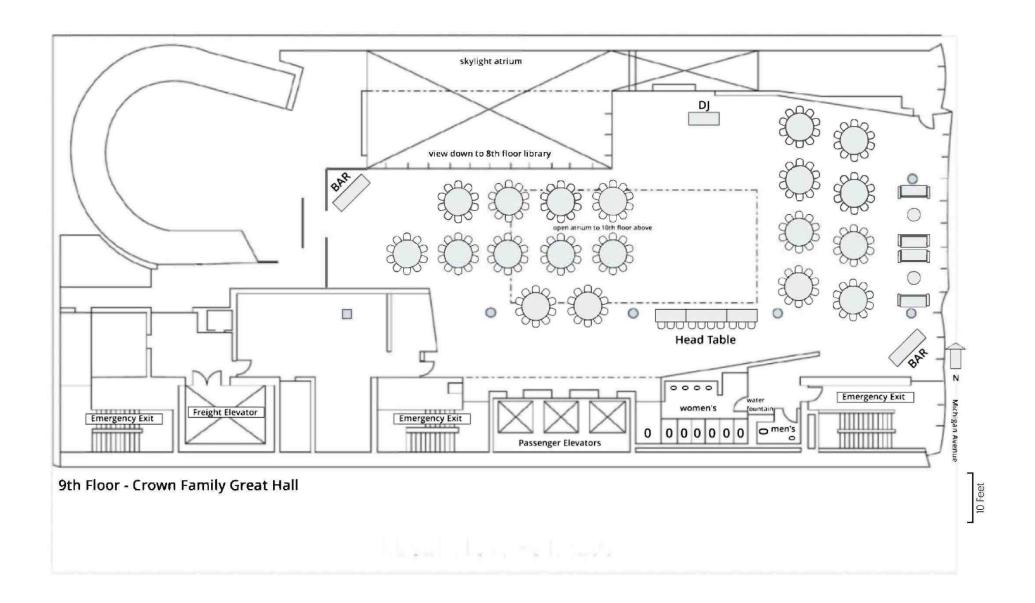




10th Floor Atrium + Terrace | Cocktail Hour









Bar PackagesBased on a 5-Hour Bar

Bronze Bar Package

Absolut Vodka, Jim Beam, Canadian Club, Evan Williams White Label Bourbon, Beefeater Gin, Bacardi White, Grant's Scotch, Sauza Tequila, Sweet & Dry Vermouth House Wine (Canyon Road): Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir Beer Goose Island IPA, Miller Lite, White Claw \$33

Silver Bar Package

Tito's Vodka, Jack Daniels, Elijah Craig Small Batch Bourbon, Bombay Sapphire, Crown Royal, Captain Morgan, Johnnie Walker Black Scotch, Cazadores Tequila, Sweet & Dry Vermouth House Wine (Canyon Road): Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir Beer Stella Artois, Goose Island IPA & 312, Miller Lite, White Claw \$38

Gold Bar Package

Grey Goose & Ketel One Vodka, Makers Mark & Knob Creek Bourbon, Crown Royal Whiskey, Bombay Sapphire & Tanqueray Gin, Bacardi &Captain Morgan Rum, Glenlivet 12yr & Johnnie Walker Black Scotch, Patron Tequila, Hennessy VS, Sweet & Dry Vermouth

Premium Wine (Pavette): Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir Beer Stella Artois, Goose Island IPA & 312, Miller Lite, White Claw

\$51

Dinner Wine Service

1-Hour House Wine \$10 per person **Sparkling Toast**

Complimentary Pour Per Person in Final Bar Count
*Additional House Sparkling Toast \$8 per person

Specialty Cocktails

Starting at \$12 per drink

Catering

We require clients work with one of our exclusive caterers for all food, non-alcoholic beverage, and service needs. Please reach out to our contacts directly for all catering quotes and estimates.

Blue Plate

blueplatechicago.com | 1362 West Fulton Street Chicago, IL 60607

Contact: Rachel Razowsky | rrazowsky@blueplatechicago.com | 312.239.2945

Entertaining Company

entertainingcompany.com | 1640 West Walnut Street Chicago, IL 60612

Contact: Kenneth Woodman | kenneth@entertainingcompany.com | 312.447.8344

Food for Thought

foodforthoughtchicago.com | 7001 North Ridgeway Lincolnwood, IL 60712

Contact: Dana Morones | dmorones@fftchicago.com | 312.767.8237

Contact: Lorena Kennedy | Ikennedy@fftchicago.com | 847.745.5135

Jewell Events Catering

georgejewell.com | 1932 W Lake Street Chicago, IL 60612

Contact: Greg Jenkins | info@georgejewell.com | 312.829.3663

Mantra/Indian Garden

indiangardenchicago.com | 247 East Ontario Street Chicago, IL 60611

Contact: Kasia Firs | kasia@mantrachicago.com | 708.420.0771

Contact: Anu Sharma | anu@indiangardenchicago.com | 630.825.9833

Paramount Events

paramounteventschicago.com | 2738 West Roscoe Chicago, IL 60618

Contact: Jennifer Vahle | jvahle@paramounteventschicago.com | 773.880.8044

^{*}Kosher catering options available upon request

