



Fairmont
CHICAGO
MILLENNIUM PARK

FAIRMONT DESTINATIONS

Fairmont's 80+ properties—each a unique landmark within its location—offer more than stunning architecture and luxurious amenities. When you stay with us, you can expect one-of-a-kind experiences, authentic touches and personalized service that connect you to the true spirit of your destination.

Find your moment at our exciting destinations around the world.

AZERBAIJAN	INDONESIA	SINGAPORE
BARBADOS	JORDAN	SOUTH AFRICA
BERMUDA	KENYA	SOUTH KOREA
BRAZIL	MALDIVES	SPAIN
CANADA	MEXICO	SWITZERLAND
CHINA	MONACO	TURKEY
ENGLAND	MOROCCO	UKRAINE
EGYPT	PHILIPPINES	UNITED ARAB EMIRATES
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INDIA	SCOTLAND	

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Michael Lee Photography, Elena Bazini Photography



WEDDINGS
FAIRMONT CHICAGO



WEDDINGS MADE SIMPLE

Let the dynamic setting of the Fairmont Chicago, Millennium Park inspire every moment of your wedding celebration. In the heart of downtown Chicago, the Fairmont is a captivating site for wedding receptions and all of the events surrounding your special day.

Culminating a five year, \$60 million renovation, the Fairmont Chicago, Millennium Park's newly renovated function space is the perfect backdrop for your wedding, rehearsal dinner and brunch. The custom Axminster carpeting is inspired by Millennium Park and Lake Michigan. The silver ribbons are reminiscent of the BP Bridge, the flowers of the Lurie Gardens and the blue the motion of the waves on Lake Michigan. The Fairmont Chicago is ready to exceed your expectations.



ACCOMODATIONS

BRIDAL COUPLE

Complimentary two night stay in a One Bedroom Suite for the bridal couple the night before and the night of the wedding.

PARENTS OF THE BRIDAL COUPLE

Two complimentary Fairmont Standard rooms for the parents of the bridal couple on the night of the wedding.

BRIDAL PARTY READY ROOMS

A Bridal Party Hair and Makeup Ready Room will be provided from 9:00am – 4:00pm on the day of the wedding in the 37th Floor Boardroom.

ONE BEDROOM CHANGING ROOM SUITE FOR GROOMSMEN

A Changing Room for groomsmen will be provided from 9:00am – 4:00pm on the day of the wedding. This room must be vacated no later than 4:00pm with all personal items removed or the prevailing room rate will be charged to the Master Account.

Need accommodations for your out of town guests? The Fairmont Chicago, Millennium Park would be happy to make arrangements for a block of guestrooms for your guests. Please let your Wedding Coordinator know your guestroom needs.

PRE-WEDDING REFRESHMENTS

Pre-Wedding Refreshments include freshly brewed coffee, decaffeinated coffee and LOT 35 teas.

All pricing is per guest plus tax and service charge; minimum charge of 10 guests unless otherwise noted.

LITTLE ITALY

Choose three for 26, five for 29

Avocado toast, crushed avocado and radish

Smoked salmon toast, roe, cream cheese, capers, onion

Mascarpone toast, apple bacon jam, candied walnut, chives

Seared beef tartare toast, mustard seeds, fresh horseradish

Egg toast, watercress, saffron mayo and crispy prosciutto

TEA TIME! 30

Freshly baked raisin scones, clotted cream, preserves

English cucumber on dark marble rye

Waldorf chicken salad, walnuts, apples, grapes on soft mini roll

Smoked salmon, caper cream cheese, onion on a mini bagel

Truffle egg salad on buttery brioche

Assorted French macarons, lemon poppy seed shortbread,

Madeleines and butter cookies

CHICAGO STYLE DELI 68

Pre made options available +4 per person

Old fashioned chicken noodle soup

Baby greens, sweet onions, tomatoes, feta

Seasonal pasta salad and German style potato salad

Platters of shaved meats and sliced cheeses

Tuna salad or egg salad

White, wheat, rye sandwich style breads and hoagies

Relish platters, giardiniera, lettuce, tomato, dill pickle spears

Mayo, yellow and stone ground mustard

Cheesecake, carrot cake and chocolate raspberry tarts

LAKESHORE DRIVE TRAIL MIX 24

Pecans, almonds, pistachios, pumpkin, sunflower seeds

Dried fruit, cranberries, raisins, cherries, apricots

Sweet nibs, chocolate and white chocolate chips, toasted coconut

COFFEE AND TEA 150 per gallon

Regular, Decaffeinated Coffee and LOT 35 Teas

ICED TEA 150 per gallon

Sweetened or Unsweetened

CHILLED FRUIT JUICE PITCHER 150 per gallon

Orange, Grapefruit, Apple, Vegetable Cocktail

Cranberry, Pineapple, Tomato or Clamato

SMOOTHIES 12 each

Mixed Berry, Kiwi Mango, Strawberry Banana

STILL AND SPARKLING MINERAL WATER 8 each

SOFT DRINKS 8 each

Coca-Cola, Diet Coke, Sprite

CHILLED INDIVIDUAL FRUIT JUICES 8 each

COCONUT WATER 12 each

KOMBUCHA 12 each



CEREMONY & RECEPTION

Your fairy tale ceremony and reception can become a reality at the Fairmont. All weddings enjoy the following amenities with any of our wedding menu packages:

- Complimentary Ceremony Room Rental Fee (value \$1,000)
- Complimentary Reception Room Rental Fee (value \$7,000)
- Votive Candles on Cocktail Rounds and Dining Tables
- Complimentary Floor Length Linen in your choice of Black or Tan with Matching Napkins
- Complimentary Gold Glass Oversized Chargers
- Silver Framed Table Numbers
- Chilled Salad Forks

COMPLIMENTARY TASTING FOR UP TO FOUR GUESTS

The tasting will occur approximately two - three months prior to the event. Only one tasting is scheduled per day based on hotel space and chef availability. Tastings are held at 3:00pm Tuesday, Wednesday or Thursday and last approximately one and a half hours.

The tasting date is to be confirmed no less than three weeks prior to the date of tasting and menu selections to be confirmed no less than two weeks prior. Butler-Passed Hors d' Oeuvres, Salads, Entrées, and Desserts are included in the tasting. Stationed items are not presented.

WEDDING MENU COLLECTIONS

All menu options include: freshly baked artisanal breads with sweet creamery butter, Freshly brewed coffee, decaffeinated coffee and LOT 35 teas.

All pricing is per guest plus tax and gratuity; minimum charge of 20 guests unless otherwise noted.

A DAY TO REMEMBER 179

- Three passed hors d'oeuvres
- Three course chicken, fish, vegetarian dinner
- Unlimited wine service with dinner
- Four hour deluxe bar

SHE SAID YES 185

- Four passed hors d'oeuvres
- Three course chicken, beef, fish, vegetarian dinner
- Unlimited wine service with dinner
- Champagne toast
- Four hour deluxe bar

MY FAIRY TALE WEDDING 195

- Five passed hors d'oeuvres
- Three course chicken, beef, fish, vegetarian dinner;
- Unlimited wine service with dinner
- Champagne toast
- Five hour deluxe bar



COCKTAIL RECEPTION

HOT HORS D'OEUVRES

Peking duck breast, five spice, hoisin and scallions

Crispy shrimp roll, honey citrus cilantro glaze, pickled cucumber

Wild mushroom risotto cakes, pistachio pesto, micro herbs

Chicken parmesan crostini, fresh mozzarella, tomato fondue

Adobe beef short rib, smoky chipotle glaze, arugula salad

Portobello mushroom, steak fries balsamic aioli

Blanketed Sabrett franks, stone ground mustard, deli mustard

Mini tomato soup, gruyère cheese toasts

Mini beef Wellington, demi glaze

Dungeness crab cakes, lemon and chive aioli

Crisp calamari, jalapeño cilantro dipping sauce

Vegetarian spring rolls, carrot plum sauce

Spinach and feta purse, wrapped in phyllo

COLD HORS D'OEUVRES

Sake ginger beef, shiitake scallion mushroom salad

Seared tuna, rice cracker and wasabi aioli

Beet and goat cheese coins, frizzled ginger, orange zest on a raisin nut croustade

Miniature BLT, apple smoked bacon, arugula and cherry tomato sandwich

Crab and melon salad, wonton tuile, minted elderflower gelée

Savory cannoli, gorgonzola, figs, pistachio brittle, pink peppercorns

Lump crab cake, pickled leeks, black truffle sauce

Mediterranean salad, cucumber feta salad, roasted pepper hummus

Skewered Caprese salad, artichoke, olive oil drizzle

Crisp bruschetta, sun-dried tomato and olive

Mini baked potatoes, chive aioli

RECEPTION ENHANCEMENTS

All pricing is per guest plus tax and gratuity and is in addition to the wedding collection pricing; minimum charge of 20 guests unless otherwise noted.

Charcuterie 18

Cured salami, sopressata, capicola, prosciutto, dried sausage, olives, peppers, fig jam, English crackers, crusty breads

Mezze 16

Traditional hummus, tzatziki, baba ghanoush, taramosalata, brined olives, crisp romaine and endive spears, toasted pita chips

Vegetable Crudités 14

Assorted baby vegetables served with chunky bleu cheese, peppered ranch and guacamole dipping sauces

Aww Shucks 48

Raw, oysters, cocktail shrimp, mussels, cherrystone clams, tuna poke, ceviche

House made horseradish chili sauce and traditional mignonette
Yuzu ponzu, lemons, limes and seaweed salad

Toki Ramen 30

choose two broths and two proteins

Creamy tonkotsu beef broth, white miso chicken broth or mushroom umami broth

Braised pork belly, red curry fried chicken, chashu pork or tofu
Kimchi, buttered corn, scallions, fried garlic, napa cabbage, ajitsuke tamago

Domestic Cheeses 17

Monterey jack, Wisconsin cheddar, Maytag blue, Cowgirl Creamery fromage blanc, Cypress Grove goat with dried fruits, grapes, breads and crackers

International Cheeses 19

Parmigiano-reggiano, Morbier Windsor red, Roquefort, manchego, brie, salted and candied nuts, dried fruit, artisan breads, lavosh, grissini

HOKEY POKEY POKE 32

choose two proteins, two bases and two starches

Ahi tuna, Atlantic salmon, shrimp, ocean trout, chicken, tofu (V)
Yuzu ponzu, sriracha soy, spicy Kewpie mayo, Thai mango
Seasoned white rice, brown rice, udon noodle, vermicelli noodles (GF)
Vegetables, cucumber, carrots, pickled ginger, daikon radish, scallions, onions, pineapple, edamame, avocado
Crispy shallots, nori, togarashi, crunchy wonton, seaweed salad

MEATBALLS 30

Barbecue beef
Swedish style lamb
Turkey Alfredo
Pork and veal with red sauce
Parmesan and rolls

CARVING ENHANCEMENTS

All pricing is per item. +250 Chef Attendant Fee (three hours)

Roasted Tenderloin 685

serves 30 guests

Béarnaise, spicy mustard, creamed horseradish, Parker House rolls

Smoked Beef Brisket 575

serves 30 guests

Sweet Baby Rays bbq sauce, white bread, pickles, pickled onions, mustard aioli, buttered Yukons

SALT OVEN SNAPPER 300

serves 20 guests

Veracruz style, red, yellow and green salsa bar, avocado, radish, lime, cilantro, queso fresco, corn and flour tortillas

LA CAJA CHINA PIG 725

serves 40 guests

Char siu roasted pig, pickled carrots, cilantro, lime, pâté, hoisin, baguette



DINNER ENHANCEMENTS

Substitute an appetizer for a first course in a three course menu for an additional \$7 per person. Add an appetizer to create a four course menu for an additional \$12 per person.

Shrimp a la planacha, yellow corn polenta, tomato scampi broth, basil infused oil

Crab cake, Meyer lemon and avocado purée, micro greens and yuzu vinaigrette

Lobster ravioli, mushroom bolognese, lobster medallions & sage oil, parmesan, basil

Thai beef carpaccio, frisée lettuce, crispy shallots, red pickled jalapeño, spicy tamarind dressing and shaved coconut

Ricotta gnocchi, sautéed spinach, sage brown butter sauce with pecorino romano cheese

FIRST COURSE SELECTIONS

Lobster bisque, tender lobster meat, root vegetables, Harvey's Bristol Cream

Velvet corn soup and day boat scallop, sweet corn purée, pistachio pesto and seared scallop

Tomato gazpacho, fresh herbs, green oil, focaccia crouton

Tender baby greens, crumbled ricotta salata, dried cranberries, spiced pecans, orange Dijon vinaigrette, cranberry sage flatbread

Caesar salad, romaine lettuce leaves, shaved parmigiano, classic Caesar vinaigrette, white anchovy, crispy prosciutto, asiago toast

Gorgonzola wedge, baby iceberg wedge, candied walnuts, blistered grapes, creamy cracked black pepper dressing, gorgonzola cheese

Endive and frisée salad, crisp pancetta, orange segments, red peppers, jicama, ginger sesame dressing, honey comb

Heirloom tomato and burrata, sweet heirloom tomatoes, spicy baby greens, balsamic caviar, imported EVOO



MAIN COURSE SELECTIONS

POULTRY

Pistachio crusted chicken breast, cherry ginger chicken jus, sweet potato parmesan, wilted greens, sun-dried cherries

Amish herb roasted chicken breast, caramelized salsify purée, wild mushrooms, smoky bacon rosemary reduction

Prosciutto stuffed chicken breast, gruyère and spinach, French beans, classic tomato sauce

Organic chicken breast, fingerling potatoes, plumped heirloom tomatoes, Japanese eggplant, Madeira jus

Amish style chicken, asparagus, mushroom, maple glazed sweet potato, lemon thyme jus

BBQ spiced chicken breast, forbidden rice, crisp apples, raisin, Brussels sprouts, apple cider chicken jus

BEEF

Braised wagyu short rib, horseradish potato silk, shallots, jardinière vegetables, red wine jus

Black angus heritage NY strip, cider thyme sauce, root vegetable, sweet corn puree, young watercress

Steak & frites, seared ribeye pavé, trumpet mushrooms, shoe string potatoes, wilted leeks and spinach, tarragon aioli

Balsamic beef tenderloin, balsamic rosemary demi, crispy semolina cake with forest blend mushrooms

Filet mignon, golden potato and celery root purée, green garlic with asparagus and sweet corn emulsion, fresh sage

Peppercorn veal chop, confit of slow roasted shallots, carrots, celery hearts, red wine thyme reduction, olive oil smashed fingerling potatoes, cauliflower creamed spinach *(additional \$15 per person)*

SEAFOOD

We have selected a wide array of sustainable farm raised and responsibly fished seafood selections. Due to seasonality, substitutions may occur.

Wild herb and chive blossom crusted salmon, topped with frizzled leeks, saffron beurre blanc, truffled cauliflower purée, lemon glazed asparagus spears

Salmon Provençal, wilted spinach, cherry tomatoes, capers, haricots verts, imported mellow olives, herbed parmesan farro, wheat berry risotto

Day boat scallops, sunchoke, smoked bacon sauce and green herb emulsion, artichoke, celery root potato pavé, lemon glazed asparagus

Mediterranean pan seared branzino, braised fennel, caramelized onion relish and tomato confit, celery root apple puree, preserved lemon gastrique

VEGETARIAN

Housemade roasted beet ravioli, brown butter greens, caramelized walnuts, fines herbs, aged goat cheese

Portobello mushroom, zucchini, squash, piquillo pepper, spinach, fennel and tomato fondue

Wild mushroom barley risotto, seasonal mushrooms, shaved parmesan, parsley gremolata



WEDDING CAKE

A standard wedding cake iced in French vanilla buttercream is included in all menu options. Size of wedding cake is based on number of guests. If more tiers are requested, an additional cost will apply.

CAKE FLAVORS

Vanilla Genoise, devil's food chocolate, California almond, carrot or red velvet cake

CAKE FILLINGS

White, milk or dark chocolate Bavarian cream, dulce de leche custard, Tahitian vanilla bean pastry cream, creamy lemon, chocolate truffle or seasonal fresh fruit

Fresh flowers may be provided to the pastry chef by your florist for decoration at no additional cost. Ribbons, beading, fondant, intricate design are not considered a standard wedding cake.

SPECIALTY DESIGNS AND DECORATIONS

Our pastry chef can design and customize a dream wedding cake for your special day at an additional cost. Price varies by design and includes cutting and serving of the cake. Please provide a photo of your requested cake, we are happy to provide an estimate.

DESSERT ENHANCEMENTS

All pricing is per guest plus tax and gratuity; minimum charge of 20 guests unless otherwise noted.

MINIATURE PASTRY & VERRINE BUFFET 12

Choose five ~ two per guest

Pastries: chocolate ganache tart, seasonal fruit tart, chocolate coconut cake, passion fruit mango tart, piña colada tart, apple tarte tatin, Braeburn apple mille-feuille, cream puffs, chocolate éclairs, opera torte, raspberry sacher torte

Verrines: dark and white chocolate mousse, rocky road, caramelized pineapple, tiramisu, carrot cake, strawberry panna cotta, tropical fruit shooters, raspberry, key lime, seasonal berry cheesecake

SMALL BITES 12

choose one

Two long stem chocolate dipped strawberries, three French macarons or coconut macaroons, three seasonal chocolate truffles or bonbons



Late Night Action Stations

All pricing is per guest plus tax and gratuity; minimum charge of 20 guests unless otherwise noted. Chef attendant fee required for all action stations: 150+ each, (1) required for every 150 guests Pricing is based on one serving of each item per person per station.

CONTEMPORARY SLIDER STATION 13

Miniature sandwiches served on artisan & parker house rolls

BBQ pulled beef sliders smothered in a bourbon molasses glaze, caramelized onion jam
Lump crabcake sliders lemon dill aioli, root vegetable slaw
Grilled portobello sliders roasted peppers, goat cheese, arugula and balsamic glaze

choice of one side: crisp onion rings in a spiced ale batter with homemade chili tomato ketchup, homemade truffled yukon potato chips dusted with frizzled savory herbs and sea salt

ARTISANAL MAC & CHEESE BAR 13

A trio of creamy mac & cheese made to order & served in individual tasting vessels

Smoked chicken aged cheddar mac & cheese with scallions and caramelized shallots, topped with cornbread crumb crust
Tomato fresh ricotta mac & cheese with basil and arugula, topped with focaccia crumb crust
Garden green vegetable goat mac & cheese with truffle oil and lemon zest, topped with pumpernickel crumb crust

Toppings: crispy bacon, cilantro pesto, tomato chutney, shallot jam, soft herb salad, cracked peppercorns

STREET TACOS 10

Served with mini corn and flour tortillas

Chicken tinga tacos
Braised pork tacos carnitas tacos

Toppings: housemade guacamole, shredded lettuce, tomatoes, pico de gallo, shredded cheese and crema

WINDY CITY HOT DOG WAGON 15

Sabrett hot dogs and mini pigs in a blanket
Served with traditional chicago accompaniments, mustards, ketchups, relishes, whole bean chili and cheese

MILK AND COOKIES 12

Chocolate chip, peanut butter and macadamia cookies served warm from the oven
Ice cold 2%, low fat and whole milk, chocolate and strawberry stir-ins

DONUTS AND COFFEE 14

Freshly made yeast raised donuts and donut holes
Delicious sweet sauces and toppings; nuts, candies, chocolates and sprinkles
Freshly brewed regular, decaf coffees and teas (adult coffees available for an additional fee)

MALTS & FLOATS 14

Chef attendant required

choose three

Classic chocolate, chocolate milk, Haagen-Dazs chocolate ice cream, peppermint candies, whipped cream
Vanilla, whole milk, Haagen-Dazs vanilla ice cream, whipped cream, chopped malted balls
Strawberry, whole milk, Haagen-Dazs strawberry ice cream, fresh strawberries, whipped cream,
Espresso, vanilla soy ice milk, espresso, vanilla & chocolate nondairy ice cream •
Mint chocolate chip, mint chocolate chip ice cream, chunks of brownies and sprinkles on the rim
Root beer float, vanilla ice cream, sarsaparilla



mySpa

Our 11,000 square foot urban sanctuary is the ideal amenity for your wedding planning. From a little quality down time with your future spouse to a manicure for your grandmother, the Wellness Concierge at mySpa is happy to assist you with all of your spa needs.

BRIDE AND GROOM PACKAGE

Swedish myMassage
Refining body scrub
Candlelight suite soak
Glass of champagne and chocolate covered strawberries
110 minutes
500 weekdays/560 weekends (value 520/580)

BRIDAL PACKAGE

Refining Body Scrub
Swedish myMassage
Signature Facial
Mini Manicure and Pedicure
190 minutes
410 weekdays/455 weekends (value 430/475)

BRIDAL PARTY PACKAGE

Whether you have your best friend standing up with you or 7 of your childhood friends, let us help you all celebrate the Bride to be by enjoying mySpa privately with a Spa Buyout. For a minimum of 2 hours and \$1,200 spend you'll receive 15% off on all services, a spa lunch and Bridal gift bags to commemorate the special time together.

MOM AND ME PACKAGE (aka Bride and Mother of the Bride)

Swedish myMassage
Signature facial side by side in our duet suite
Glass of champagne
110min
520 weekdays/580 weekends (value 540/600)

GROOM'S PACKAGE

Deep tissue massage
Skin maintenance facial
Mini manicure and pedicure
Glass of champagne
155 minutes
355 weekdays/385 weekends (value 375/405)