

# *2017 Wedding Arrangements*

*All prices are per person, prior to tax and service charge, unless otherwise noted, and all subject to a 24% taxable service charge & appropriate sales taxes, subject to change at any time.*

# *- At First Sight -*

*Listed Below are the Inclusions of Our 2017 Loews Wedding Arrangements.*

## **FOOD & BEVERAGE INCLUSIONS**

*Four Hour Hosted Select Bar*

*Selection of Five Hand-Passed Hors D'oeuvres*

*Three Course Plated Dinner*

*Wine Service with Dinner*

*Custom Designed Wedding Cake*

*Champagne Toast*

## **ADDITIONAL INCLUSIONS**

*Glove Service*

*Private Menu Tasting*

*Choice of Antique Gold, Charcoal, or White Floor-Length Table Linens*

*Votive Candles*

*Mahogany Dance Floor*

*Stage*

*Ceremony Rehearsal Space*

*Dressing Rooms for Bridal Party*

*Complimentary Suite for Wedding Night*

*Two Additional Complimentary Guestroom Upgrades*

*Special Guestroom Rate for Friends & Family*

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## - Meeting for Drinks -

*Our four-hour hosted bar comes complete with the following items and one signature cocktail.*

### **Spirits**

New Amsterdam Vodka  
Sauza Gold Tequila  
Seagrams Gin  
Cruzan Rum  
Seagrams 7 Whiskey  
Cutty Sark Scotch  
Sam Adams Boston Lager

### **Beer**

Miller Lite  
Budweiser  
Bud Light  
Heineken  
Stella Artois  
Corona Light

### **Wine**

Context Chardonnay  
Context Sauvignon Blanc  
Context Cabernet Sauvignon  
Context Pinot Noir

## - Passing Glances -

*Select Five Hors D'oeuvres Options from the List Below to Hand-Passed.*

### **HAND-PASSED COLD HORS D'OEUVRES**

Loaded Baked Potato "Devil Egg", Chives, Sour Cream, Bacon, Cheese  
Avocado Mousse, Pickled Onion & Jalapeno, Candied Sunflower Seeds  
Grilled Fig & Prosciutto, Honey Ricotta, Walnut Toast  
BLT, Candied Bacon, Brussels Sprout Leaves, Grape Tomato, Basil Aioli  
Onion Bacon Jam, Camembert Cheese, Thyme, Toast Point  
Beef Crostini, Horseradish Crème, Pickled Pearl Onion  
Capriole Farm Goat Cheese & Red Flame Grape Terrine, Toasted Candied Walnuts  
Pepper Tuna Crisp, Kimchee, Pea Shoot, Sesame  
Spicy Salmon Roll, Pickled Ginger, Crispy Tempura  
Shrimp Cocktail, Spicy Horseradish, Cocktail Sauce

### **HAND-PASSED HOT HORS D'OEUVRES**

Lamb "Gyro" Cucumber Salad, Roasted Tomato, Tzatziki  
Roasted Tomato Cone, Goat Cheese, Shaved Smoked Almond  
Maine Crab Cakes, Basil & Lemon Aioli  
Thai Coconut Shrimp, Charred Onion & Sweet Chili Sauce  
Crab Rangoon, Hot & Sour Mustard  
Crispy Chicken Skewer, Buffalo Whipped Feta, Pickled Celery, Chili Thread  
Medjool Dates, Smoked Billy Blue, Wrapped Bacon  
Mini Flatbread, Fresh Burrata, Pistachio Pesto, Macerated Tomato.  
Beef Slider , Caramelized Onion, Boursin Cheese, Pickle, Brioche

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## - Starting Out -

*Select One Option From the List Below.*

### SOUPS

Tomato Bisque, Fresh Goat Cheese, Basil Oil  
Minnesota Wild Rice & Mushroom, Black Kale, Heirloom Carrot, Miso Broth

### SALADS

Kale Caesar with Roasted Tomato, Lavash Crouton, Parmesan and Buttermilk Caesar Dressing  
Mixed Greens with Pickled Blueberries, Toasted Almond-Honey Mascarpone and Lemon- Maple Vinaigrette  
Little Gem with Cucumber, Crispy Shiitake, Pickled Red Onion and Poppyseed-Beet Yogurt Dressing  
Bibb with Shaved Fennel, Radish, Burrata and Champagne Vinaigrette  
Arugula with Strawberries, Candied Sunflower Seeds, Ricotta Salata and Pink Peppercorn- Honey Vinaigrette

## - Dinner Dates -

*All Dinner Entrees Include Artisan Rolls and Butter.*

Tofu Steak, Pistachio Puree, Sweet and Sour Fennel, Grapefruit  
175 per person

Gluten Free Pasta, Tuscan Kale, Asparagus, Whipped Ricotta, Mushroom Broth, Garlic Chips  
175 per person

Free Range Chicken, Buttermilk Brown Butter Sauce, Meyer Lemon  
175 per person

Roasted Chicken Breast, Spiced Chicken & Raisin Sunflower Stuffing, Golden Raisin & Saffron Vinaigrette  
175 per person

Roasted Salmon, Beet & Toasted Almond Milk Emulsion  
175 per person

Togarashi Crusted Arctic Char, Avocado & Wasabi Remoulade  
180 per person

Wild Sea Bass, Caramelized Fennel & Cured Olive Sauce  
180 per person

New York Strip, Sun Dried Tomato Chimichurri  
190 per person

Traditional Braised Short Rib, Natural Reduction  
190 per person

Filet Mignon, Roasted Onion Bordelaise Sauce  
195 per person

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## - A Perfect Marriage -

*All Dinner Entrees Include Artisan Rolls and Butter.*

Roast Marinated Chicken Breast and Grilled Spot Prawns  
200 per person

Roast Petit Filet Mignon and Togarashi Crusted Arctic Char  
Red Wine and Poached Garlic Jus  
200 per person

Marinated Beef Tenderloin and Grilled Wild Striped Bass  
210 per person

Square Cut of New York Strip and Jumbo Lump Maine Crab Cake  
210 per person

## - Accompaniments -

*Select One Starch and One Vegetable*

Starch	Whipped Pomme
	Twice Baked Potato with Caramelized Smoked Onion
	Herb Spetzel
	Roasted Fingerling Potato with Herbs & Confit Shallots
	Sweet Potato Gratin, Miso Soy
	Harvest Grain Salad, Preserved Lemon
Vegetable	Broccoli, Roasted Baby Carrots
	Grilled Asparagus, Herb Lemon Butter
	Crispy Brussel Sprouts, Shitake Mushroom, Pickled Pearl Onion
	Caramelized Cauliflower, Shisoto Pepper, Golden Raisins

## - Happy Ever After -

*Cake Bakery will Create Your Custom-Designed Wedding Cake.*

**1635 WEST WALNUT STREET  
CHICAGO, IL 60612  
312.850.4530**

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# *2017 Wedding Enhancements*

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## ~ Reception Stations ~

*Add Touches Hand-Crafted by Executive Chef, Kevin Atkinson to Customize Your Wedding Experience.*

### **ASIAN STATION**

*Assorted Dipping Sauces to Include Soy Sauce, Hoisin, Sweet Thai Chili Sauce*

Crab Rangoon

BBQ Pork Buns

Soba & Cabbage Salad, Sesame Miso Vinaigrette

Sweet 'n Sour Chicken Skewer

+\$30 per person

### **MRS. O'LEARY'S CHICAGO STATION**

Mini Hot Dogs with Celery Salt, Sport Peppers, Relish, Tomato, Onion, and Mustard

Homemade Thin Crust Pizza | Traditional Cheese Pizza and Pizza with Sausage, Green Peppers, Onions, Mushrooms

Mini Italian Shaved Beef Sandwiches with Giardiniera

+24 per person

### **SLIDER STATION**

Beef Slider, Caramelized Onions, Boursin Cheese, Pickles, Brioche

Shrimp Slider, Old Bay Slaw

Turkey Sloppy Joe, Pickled Jalapeno, American Cheese, Potato Bun

+24 per person

### **NACHO AVERAGE TACO STATION**

*150 Chef Attendant Fee Applies*

Crispy Baja Fish Tacos, Al Pastor with Grilled Pineapple Tacos, Grilled Chicken Thigh with Spicy Mole Taco

Served with Assorted Condiments | Shredded Cabbage, Shredded lettuce, Shaved Radish,

Pickled Onion, Salsa Verde, House Salsa, Chipotle Crème, Cilantro, Limes

+20 per person

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## *- Sweet Nothings -*

Artisan Chocolate and Candy Confections

Assorted Hand-Made Chocolates and Candies to Include: Chocolate Bon Bons, Caramels, Nougats, Marshmallows, Lollipops, and macarons

20 per person

Mini Bakery Shop *Chef Attendant Required, 1 per every 50 guests*

Assorted Bite-Sized Desserts to Include: Tarts, Petit Fours, Pastries, Confections, Candied Nuts, Cookies, Cake Pops, Profiteroles

20 per person

## *- Table Enhancements -*

Assorted Bon Bons 80 per dozen

Assorted Chocolate Tablets 72 per dozen

Macarons 72 per dozen

Candied Nuts 60 per pound

Spicy Nut Mix 60 per pound

## *- Late Night Bites-*

Served Butler Passed or Stationed

Mini Hot Dogs    Beef Sliders    Pigs in a Blanket

Thin Crust Pizza    Mini Italian Beef Sandwiches    Mini Grilled Cheese Sandwiches

Mini Churros    Mini Chocolate Chip Cookies    Mini Cheesecake Bites    Profiteroles

Two Selections 12 per person

Four Selections 20 per person

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# ~ Setting the Bar ~

*Upgrade Your Bar Options to Customize Your Wedding Experience.*

## PREMIUM BAR PACKAGE

**+14 PER PERSON**

Absolut Vodka	Budweiser	Cambria Chardonnay
Sauza Blue Tequila	Bud Light	Natura Unoaked Chardonnay
Bombay Sapphire	Revolution First City Pale Ale	Banfi Le Rime Pinot Grigio
Bacardi Rum Superior	Goose Island 312	Edna Valley Pinot Noir
Jack Daniels	Heineken	Sean Minor Cabernet
Dewers White	Stella Artois	14 Hands Cabernet
Canadian Club Rye	Corona Light	Broken Earth "Pull" Merlot
	Sam Adams Boston Lager	

## LUXURY BAR PACKAGE

**+20 PER PERSON**

Ketel One Vodka	Miller Lite	Freemark Abbey Chardonnay
Patron Silver	Revolution Anti Hero IPA	La Crema Chardonnay
Hendricks Gin	Revolution First City Pale Ale	Craggy Range Sauvignon Blanc
Bacardi 8 Rum	Goose Island 312	Stellina Di Notte Pinot Grigio
Makers Mark Bourbon	Heineken	Lyric by Etude Pinot Noir
Glenfiddich 12yr Scotch	Stella Artois	Justin Cabernet
Crown Royal Rye	Corona Light	Decoy Merlot
	Sam Adams Boston Lager	Terrazas Reserva Malbec

## HOSTED CONSUMPTION BAR

*Price per drink*

Select Cocktail	12	Premium Wine	14	Mineral Water	7
Premium Cocktail	14	Luxury Wine	16	Assorted Soda	7
Luxury Cocktail	16	Domestic Beer	9	Juice	7
Select Wine	12	Imported Beer	10	Energy Drinks	8

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# *Farewell Brunch Menu*

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# Farewell Brunch Buffet

Sliced Fresh Fruit

Classic Scrambled Eggs with Chives

Breakfast Potatoes

Spicy Chicken Sausage & Thick Cut Bacon

Assorted Breakfast Pastries & Bagels with Unsalted Butter, House Made Preserves & Cream Cheeses

Freshly Squeezed Orange & Grapefruit Juice

Freshly Brewed Regular, Decaffeinated Seattle's Best Coffee & Hot Tazo Tea

**45 per person**

## Enhancements

Breakfast Grilled Cheese, Wisconsin Cheddar, Cracked Free-Range Egg

6 per person

Breakfast Slider, Toasted English Muffin, Free Range Egg, Griddled Ham & Cheddar

9 per person

Brioche French Toast with Warm Maple Syrup

9 per person

Waffle Station with Assorted Toppings | Seasonal Berries, Chocolate Sauce, Vanilla Cream

15 per person    *Chef Attendant Optional*

Smoked Salmon | House Smoked Salmon, Bagels, Tomato, Red Onion, Cream Cheese

16 per person

Omelet Station | Ham, Bacon, Sausage, Smoked Salmon, Sweet Bell Peppers, Tomatoes, Mushrooms, Onions, Spinach & Assorted Cheeses

19 per person    *Chef Attendant Required, 1 per every 25 guests recommended*

## Delights

Two Hour Mimosa Bar | Peach, Mango, Grapefruit and Orange Juice, Fruit Garnish, Prosecco

20 per person    *Bartender Required, 1 per every 75 guests*

Two Hour Bloody Mary Bar | Celery, Pickle Spears, Olives, Beef Jerky, Lemons, Limes, Worcestershire, Horseradish & Cheese Cubes

25 per person    *Bartender Required, 1 per every 75 guests*

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### **GUARANTEES**

Loews Chicago Hotel requires that the Catering Department is provided with the exact number of guests attending at least seventy-two (72) business hours prior to the function. If fewer than the guaranteed number of guests attend the function, the group will be charged for the original guaranteed number provided. If more than the guaranteed number of guests attend the function, the group will be charged the actual number of guests in attendance. The hotel will be responsible for preparing no more than 3% over the guarantee number.

### **FOOD AND BEVERAGE SERVICE**

Loews Chicago Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises, therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food and beverage amenity deliveries.

### **TAXES AND SERVICE CHARGES**

Loews Chicago Hotel will add a 24% taxable service charge and a 11.5% tax on food and beverage in addition to the prices stated on the menu. Such taxes and service charges are subject to change without notice. Room rental is also subject to applicable taxes.

### **BARTENDER FEES**

Loews Chicago requires (1) bartender per 100 guests. \$175 fee per bartender applies (plus applicable sales tax)

### **COAT CHECK**

In the cooler months, coat check is recommended for your guests. Loews Chicago recommends (1) attendant per 100 guests. \$175 fee per attendant applies (plus applicable sales tax).

### **PARKING**

A special event rate of \$30 will be offered to your guests for our valet parking.

### **OUTDOOR EVENTS**

Loews Chicago Hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function indoors will be made no less than four (4) hours prior to the event should forecast call for a 40% chance or more of rain, wind in excess of 20 mph or lightening. Should the event include décor provided by an outside company, your catering manager will advise you of the cutoff time for a weather call. In the event the function is moved inside after the four (4) hour cut-off, additional setup and labor charges will apply.

No amplified music is allowed for outdoor events and all events must conclude no later than 11:00PM,

### **PREFERRED VENDORS**

While you are welcome to work with any outside vendor you would like, please see your Catering Manager for a list of recommendations.

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