2019 WEDDING MENU

Loews Chicago Hotel
455 North Park Drive, Chicago, IL 60611
312.840.6600
At First Sight
Listed below are the inclusions of our 2019 Loews Chicago Wedding Arrangements

Food and 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
White-Glove Synchronized Service
Private Menu Tasting for Four
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 and Family
### Meeting for Drinks
Our Four Hour Hosted Select Bar comes complete with the following items plus one Signature Cocktail

<table>
<thead>
<tr>
<th>Spirits</th>
<th>Beer</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>New Amsterdam Vodka</td>
<td>Corona Extra</td>
<td>Invitation Chardonnay</td>
</tr>
<tr>
<td>Sauza Gold Tequila</td>
<td>Budweiser</td>
<td>Invitation Sauvignon Blanc</td>
</tr>
<tr>
<td>Seagram’s Gin</td>
<td>Bud Light</td>
<td>Invitation Cabernet Sauvignon</td>
</tr>
<tr>
<td>Cruzan Rum</td>
<td>Goose Island 312</td>
<td>Invitation Pinot Noir</td>
</tr>
<tr>
<td>Seagram’s 7 Whiskey</td>
<td>Stella Artois</td>
<td></td>
</tr>
<tr>
<td>Cutty Sark Scotch</td>
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</tbody>
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### Setting the Bar
Upgrade your bar options to customize your wedding experience

#### Premium Bar Package | 14 Per Person
<table>
<thead>
<tr>
<th>Spirits</th>
<th>Beer</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut Vodka</td>
<td>Budweiser</td>
<td>Lunetta Champagne</td>
</tr>
<tr>
<td>Sauza Blue Tequila</td>
<td>Bud Light</td>
<td>Banfi Le Rime Pinot Grigio</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>Revolution Fist City Pale Ale</td>
<td>BENZIGER SAUVIGNON BLANCA</td>
</tr>
<tr>
<td>Bacardi Rum Superior</td>
<td>Goose Island 312</td>
<td>Natura Chardonnay</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>Blue Moon Belgian White</td>
<td>Mark West Pinot Noir</td>
</tr>
<tr>
<td>Dewar’s White</td>
<td>Stella Artois</td>
<td>14 Hands Merlot</td>
</tr>
<tr>
<td>Canadian Club Rye</td>
<td>Corona Extra</td>
<td>Trivento Reserve Malbec</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Justin Cabernet Sauvignon</td>
</tr>
</tbody>
</table>

#### Luxury Bar Package | 20 Per Person
<table>
<thead>
<tr>
<th>Spirits</th>
<th>Beer</th>
<th>Wine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ketel One Vodka</td>
<td>Miller Lite</td>
<td>Chateau Ste. Michelle Rosé</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>Revolution Anti-Hero IPA</td>
<td>Piper-Heidsieck Champagne</td>
</tr>
</tbody>
</table>
| Hendrick’s Gin     | Revolution First City Pale Ale | Stellina Di Note Pinot Grigio另外的信息
| Bacardi 8 Rum       | Goose Island 312         | Craggy Range Sauvignon Blanc      |
| Maker’s Mark Bourbon| Bud Light                | La Crema Chardonnay               |
| Glenfiddich 12-year Scotch | Stella Artois      | Chateau Ste. Michelle Riesling    |
| Crown Royal Rye    | Corona Extra             | La Crema Pinot Noir               |
|                    | Budweiser                | Benziger Merlot                   |
|                    | Blue Moon Belgian White  | Fortress Cabernet Sauvignon       |

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LOEWS HOTELS

All prices are per person and prior to tax and service charge unless otherwise noted. All prices are subject to a 25% taxable service charge and appropriate sales taxes and are subject to change at any time.
Passing Glances
Select five hors d'oeuvres from the list below to be hand-passed

Hand-Passed Cold Hors d'oeuvres
Beef Tartare with Crispy Potato, Herbed Dijonaise, Caper
Deviled Egg with Trout Roe, Espellette, Celery
Salmon Cornet with Crème Fraîche, Chive
Port Poached Fig & Prosciutto with Pecan Bread, Whipped Ricotta
Beef Crostini with Horseradish Aioli, Pickled Pearl Onion
Tuna Crisp with Kimchi Aioli, Pea Shoot, Togarashi
Spicy Salmon Roll with Pickled Ginger
Shrimp Cocktail with House Made Cocktail, Preserved Lemon

Hand-Passed Hot Hors d'oeuvres
Lamb “Gyro” with Cucumber Salad, Tzatziki, Roasted Tomato
Maine Crab Cakes with Pickled Cherry Bomb Aioli
Coconut Shrimp with Sweet Chili Sauce
Beef Slider with Boursin, House Made Pickle, Caramelized Onion
Almond Stuffed Date, Wrapped in Bacon
Brie and Seasonal Jam, en Croute
Artichoke Beignet with Sauce Romesco
Spanakopita with Oregano Honey Glaze
Mac and Cheese Bites with Truffle Aioli
**Starting Out**
Select one option from the list below

**Soups**
- Tomato Soup with Fresh Chevre, Basil Oil
- Sweet Corn Soup with Grilled Sweet Corn, Dungeness Crab, Sherry-Glazed Finocciona
- Broccoli and Cheddar Soup with Pleasant Ridge Cheddar, Broccoli Couscous, Pretzel Crouton

**Salads**
- Kale Caesar with Roasted Tomato, Lavosh Crouton, Shaved Parmigiano-Reggiano, Traditional Caesar Dressing
- Mixed Greens with Cabernet Sauvignon Pickled Blueberries, Toasted Almonds, Creameaux de Bourgogne Brie Cheese, Lemon Maple Vinaigrette
- Citrus Roasted Beet with Watercress, Humboldt Fog Chevre, Caramel Pecan Crouton, Beet Yogurt Dressing
- Grilled Stone Fruit and Buratta with Arcadian Lettuce, Spiced Pistachios, Buratta, Cider Nutmeg Vinaigrette
- Radicchio and Arugula Salad with Shaved Parmigiano-Reggiano, Fococcia Crouton, Pickled Apple, Meyer Lemon Vinaigrette

**Dinner Dates**
All dinner entrees include artisan rolls and butter

- Orecchiette with Cava-Braised Turnip Greens, Roasted Maitake Mushrooms, Golden Raisins, Housemade Harissa (V, GF)
  **175 per person**
- Duet of Roasted Cauliflower and Broccoli Steaks with Herb Roasted Okinawa Potatoes, Caramelized Baby Carrots, White Port Golden Raisin Puree, Puffed Wild Rice (V, GF)
  **175 per person**
- Kohlrabi “Scallops” with Golden Quinoa, Roasted Rapini, Pickled Blueberries, Beet Carpaccio, Mustard Caviar, Beet Jus (V, GF)
  **175 per person**
- Grilled Portobello Mushrooms with Romesco Sauce, Red Quinoa, Craisins, Roasted Broccolini, Pink Peppercorn Vinaigrette (V, GF)
  **175 per person**
- Roasted Breast of Chicken with Parsley, Sage, Rosemary and Thyme Stuffing, Roasted Sweet Potato, Haricots Vert, Pinot Noir Jus
  **175 per person**
- Fried Breast of Chicken with Pommes Purée, Crispy Brussels Sprouts, Tarragon and Honey-Glazed Baby Carrots, Creamy Buttermilk Gravy
  **175 per person**

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Herb-Roasted Breast of Chicken with Fines Herbs, Creamy Mascarpone Polenta, Wild Mushrooms, Asparagus  
**175 per person**

Slow-Roasted Breast of Chicken with Caramelized Tri-Color Fingerling Potatoes, Roasted Baby Carrots, Rapini  
**175 per person**

Miso-Glazed Salmon with Edamame Succotash with Bok Choy, Baby Corn, Cashew, and Water Chestnut, with a Pickled Cucumber Salad and Cilantro Ginger Vinaigrette  
**175 per person**

Pan-Seared Wild Striped Bass with Slow-Roasted Tomato, Herb-Roasted Fingerling Potatoes, Broccolini, and Olives Caper Relish  
**180 per person**

Sautéed Rainbow Trout with Orange-Braised Fennel, Roasted Wild Mushrooms, Brown Butter and Thyme Roasted Rutabaga, Béarnaise Sauce  
**180 per person**

Slow-Poached Halibut with Roman Gnocchi, Roasted Baby Carrots, Haricots Verts, Blood Orange Sherry Conserva  
**180 per person**

Grilled New York Strip with Caramelized Cipollini Onions, Twice-Baked Potato, Roasted Asparagus, House-Made Steak Sauce, Dark Stout Demi  
**190 per person**

Roasted Filet of Beef with Truffled Celeriac, Haricots Verts, Roasted Baby Carrots, Bordelaise Sauce  
**190 per person**

Grilled Ribeye with Creamy Cannellini Bean Ragout, Confit Baby Fennel, Blistered Cherry Tomatoes, Bordeaux Jus  
**190 per person**

Dry Rubbed Filet of Beef with Pommes Purée, Maitake Mushroom Nest, Crispy Brussels Sprouts, Beurre Rouge  
**195 per person**

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A Perfect Marriage
All dinner entrees include artisan rolls and butter

Dry Rubbed New York Strip and Citrus Poached Prawns with Pommes Purée, Maitake Mushroom Nest, Bordelaise Sauce
200 per person

Roasted Filet of Beef and Wild Striped Bass with Roasted Fingerling Potatoes, Plancha Seared Cipollini Onions, Dark Stout Demi Sauce
200 per person

Slow-Roasted Salmon and Poached Lobster Tail with Caramelized Cauliflower, Roasted Yukon Gold Totem, Shishito Peppers, Golden Raisins, Pink Peppercorn Beurre Blanc
205 per person

Roast Filet of Beef and Maine Lobster Tail with Smoked Buerre Monte, Leek Soubise Orzo, Pea Salad, Béarnaise Sauce
210 per person

Happy Ever After
Cake bakery will create your custom-designed wedding cake

Cake
1635 West Walnut Street
Chicago, IL 60612
312.850.4530
info@cake-chicago.com
2019 WEDDING ENHANCEMENTS

Reception Stations
Add touches hand-crafted by our Chefs to customize your wedding experience

State Street Station
Mini Hot Dogs: Celery Salt, Sport Peppers, Chicago Relish, Tomato, Onion, Mustard
Assorted Pizzas: Cheese, Sausage, Veggie
Mini Italian Beef Sandwiches: Shaved Italian Beef, Giardiniera
25 per person

Taquiza Station
Chicken Tinga
Steak Fajitas
Camarones a la Diabla
Midwestern Corn Succotash
Accompaniments including Radish, Lime, Cilantro, Red Onion, Tomato, Salsa Roja, Salsa Verde, Pineapple Pico de Gallo, Guacamole
25 per person / Chef Attendant Suggested $200

Empanada Station
Braised Chicken Empanada: Crushed Tomato, Manzanilla Olives
Beef Empanada: Crushed Tomato, Golden Raisins
Vegetable Empanada: Crushed Avocado, Toasted Pepitas
25 per person

Cheese Fondue Station
Beer Cheese Fondue
Chorizo Jack Cheese Fondue
Organic Vegetable Crudités
Soft Pretzel Sticks, Sesame Crackers, Tortilla Chips
25 per person

Sushi Display
Selection of Freshly Made Nigiri, Sashimi, Maki Rolls
Tuna, Yellowtail, Salmon, Shrimp, Red Snapper, Super White Tuna, Crab, Mackerel, Unagi
California Roll, Cucumber Roll, Spicy Tuna Roll, Salmon Roll, Shrimp Tempura Roll
Served with Pickled Ginger, Wasabi, Soy Sauce
8 per piece / minimum order of 50 pieces per selection
Sweet Nothings

Old Fashioned Ice Cream Bar
Choice of Three: Vanilla, Chocolate, Strawberry Ice Cream, Mango, Lemon Sorbet
Assorted Toppings to Include: Sprinkles, Chopped Nuts, Chocolate Fudge Sauce, Crushed Oreos, Whipped Cream, Cherries, Mini Waffle Cones
21 per person / Chef Attendant Suggested $200

Mini Donut Shop
Plain Mini Donuts Served in a Mini Wooden Boat
Cinnamon Sugar and Powdered Sugar to Coat Donuts
DIY Toppings: Hot Fudge, Caramel, Mini Chocolate Chips, Whipped Cream, Sprinkles, Toasted Nuts, Fresh Berries
19 per person / Chef Attendant Suggested $200

Bananas Foster
Bananas Flambéed a-la-Minute in Butter, Brown Sugar, Rum
Served Over Vanilla Ice Cream
Toasted Nuts and Crispy Chocolate Pearls
21 per person / Chef Attendant Required $200

Wicker Park Reception
Donut Holes
Coconut Tapioca Pudding
Mini Cupcakes
Tainori Chocolate Cheesecake
Huckleberry Tart
Banana Chocolate Praline Tart
White Peach Bourbon Éclairs
Pineapple Ginger Verrine
Strawberry Vanilla Shooter
Mexican Wedding Cookies
S’Mores Pops
Mini Churros, Special Chocolate Sauce
Choice of Three 15 per person
Choice of Four 20 per person
Choice of Five 25 per person
Table Enhancements

Assorted Chocolates and Bon Bons  
72 Per Dozen

Chocolate Covered Toffee  
72 Per Pound

Macarons  
72 Per Dozen

Candied Nuts  
60 Per Pound

Spicy Nut Mix  
60 Per Pound

Late Night Bites
Served hand-passed or stationed

Mini Hot Dogs
Beef Sliders
Pigs in a Blanket
Thin Crust Pizza
Mini Italian Beef Sandwiches
Mini Grilled Cheese Sandwiches
Chicken Fingers
**Two Selections: 12 per person**
**Four Selections: 20 per person**

Hosted Consumption Bar | Price Per Drink

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Cocktail</td>
<td>12</td>
</tr>
<tr>
<td>Premium Cocktail</td>
<td>14</td>
</tr>
<tr>
<td>Luxury Cocktail</td>
<td>16</td>
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<tr>
<td>Select Wine</td>
<td>12</td>
</tr>
<tr>
<td>Premium Wine</td>
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<tr>
<td>Luxury Wine</td>
<td>16</td>
</tr>
<tr>
<td>Domestic Beer</td>
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</tr>
<tr>
<td>Imported Beer</td>
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<tr>
<td>Mineral Water</td>
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<tr>
<td>Assorted Soda</td>
<td>7</td>
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<tr>
<td>Juice</td>
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<tr>
<td>Energy Drinks</td>
<td>8</td>
</tr>
</tbody>
</table>

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FAREWELL BRUNCH MENU

Buffet

Sliced Fresh Fruit
Classic Scrambled Eggs with Chives
Breakfast Potatoes
Spicy Chicken Sausage and Thick-Cut Bacon
Assorted Breakfast Pastries and Bagels with Unsalted Butter, House-Made Preserves and Cream Cheeses
Freshly Squeezed Orange and Grapefruit Juices
Freshly Brewed Regular and Decaffeinated Seattle’s Best Coffee and Hot Forté Teas
45 Per Person

Enhancements

Breakfast Grilled Cheese with Wisconsin Cheddar, Cracked Free-Range Egg
6 Per Person
Breakfast Slider with 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 Suggested
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 and 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 and Cheese Cubes
25 Per Person / Bartender Required, 1 Per Every 75 Guests

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Guarantees

Loews Chicago 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 guaranteed number provided. If more guests attend, the group will be charged the actual number of guests in attendance. The hotel will be responsible for preparing no more than 5% over the guaranteed number.

Food and Beverage Service

Loews Chicago 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 will add a 25% taxable service charge and an 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 fees are also subject to applicable taxes.

Ceremony Fee

$5 per person setup fee will apply for all wedding ceremonies. White garden chairs available at $4 per chair for Terrace events. Please see catering manager for details.

Bartender Fees

Loews Chicago requires one (1) bartender per 100 guests. $200 fee per bartender applies (plus applicable sales tax).

Coat Check

In the cooler months, coat check is recommended for your guests. Loews Chicago recommends one (1) attendant per 100 guests. $200 fee per attendant applies (plus applicable sales tax).

Parking

A special event rate of $30 will be offered to your guests for Loews Chicago valet parking. Overnight valet parking is offered at $69 per night.

Outdoor Events

Loews Chicago reserves the right to make the final decision regarding outdoor functions. The decision to move function indoors will be made no less than four (4) hours prior to the event should the weather forecast call for a 40% chance or more of rain, wind in excess of 20 mph, or lightning and temperatures below 60 degrees. Should the event include décor provided by an outside vendor, your catering manager will advise you of the cut-off 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

You are allowed to work with vendors of your choice, or we can make suggestions from our list of partners.