



2019 WEDDING MENU

Loews Chicago Hotel
455 North Park Drive, Chicago, IL 60611
312.840.6600

WEDDING ARRANGEMENTS

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



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Meeting for Drinks

Our Four Hour Hosted Select Bar comes complete with the following items plus one Signature Cocktail

Spirits

New Amsterdam Vodka
Sauza Gold Tequila
Seagram's Gin
Cruzan Rum
Seagram's 7 Whiskey
Cutty Sark Scotch

Beer

Corona Extra
Budweiser
Bud Light
Goose Island 312
Stella Artois

Wine

Invitation Chardonnay
Invitation Sauvignon Blanc
Invitation Cabernet Sauvignon
Invitation Pinot Noir

Setting the Bar

Upgrade your bar options to customize your wedding experience

Premium Bar Package | 14 Per Person

Spirits

Absolut Vodka
Sauza Blue Tequila
Bombay Sapphire
Bacardi Rum Superior
Jack Daniels
Dewar's White
Canadian Club Rye

Beer

Budweiser
Bud Light
Revolution First City Pale Ale
Goose Island 312
Blue Moon Belgian White
Stella Artois
Corona Extra

Wine

Lunetta Champagne
Banfi Le Rime Pinot Grigio
Benziger Sauvignon Blanc
Natura Chardonnay
Mark West Pinot Noir
14 Hands Merlot
Trivento Reserve Malbec
Justin Cabernet Sauvignon

Luxury Bar Package | 20 Per Person

Spirits

Ketel One Vodka
Patron Silver
Hendrick's Gin
Bacardi 8 Rum
Maker's Mark Bourbon
Glenfiddich 12-year Scotch
Crown Royal Rye

Beer

Miller Lite
Revolution Anti-Hero IPA
Revolution First City Pale Ale
Goose Island 312
Bud Light
Stella Artois
Corona Extra
Budweiser
Blue Moon Belgian White

Wine

Chateau Ste. Michelle Rosé
Piper-Heidsieck Champagne
Stellina Di Note Pinot Grigio
Craggy Range Sauvignon Blanc
La Crema Chardonnay
Chateau Ste. Michelle Riesling
La Crema Pinot Noir
Benziger Merlot
Fortress Cabernet Sauvignon

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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

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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 Olive 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

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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

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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

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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

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

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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HOTELS

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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.



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