



THE ALLERTON HOTEL CHICAGO

Wedding Packages

The Allerton Hotel Chicago • 701 N. Michigan Avenue • Chicago, IL 60611 • 312.440.1500
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THE ALLERTON HOTEL CHICAGO

Your Allerton Signature Wedding Package Includes:

Complimentary Suite for the Night of Your Wedding
Special Amenity delivered to Your Suite
Suite Upgrades for Parents of the Bride and Groom
Preferred Room Rates for Your Guests
Dressing Rooms for Bridesmaids and Groomsmen (with ceremony at hotel)
Private Menu Tasting and Consultation with our
Executive Chef
(Four Guest Maximum)
Consultation and Cake Tasting with our Wedding Cake Designer
Floor Length White or Ivory Linens and Napkins
Votive Candles
Silver Table Number Frames
Personalized Menu Cards
A One-Year Anniversary Gift Certificate that
Includes a Junior Suite for One Evening and Complimentary Breakfast for Two

Cocktail Reception

Butler Passed Champagne and White Wine upon Guest Arrival
Selection of Hot and Chilled Hors d'oeuvres (4 pieces)

Four Hour Deluxe Open Bar

Dinner and Dancing

Champagne Toast before Dinner
Continuous Wine Service with Dinner
Four Course Dinner, Including Your Wedding Cake for Dessert
Freshly Brewed Lavazza Coffee and Tea Selection

Please add 11% Sales Tax and 23% Service Charge to all food and beverage prices.



To Welcome Your Guests....

(Select Four)

Chilled Hors d'oeuvres

Olive Bruschetta on Garlic Crostini
Mini Caesar Salad in Parmesan Cup
Smoked Salmon Roulade, Capers and Chives
Boursin, Apple and Candied Pecans in Phyllo Cup
Prosciutto Wrapped Asparagus Spears, Aged Balsamic
Horseradish Beef Pinwheel
Goat Cheese, Toasted Pine Nuts and Stewed Raisins in a Phyllo Cup
Truffle Chicken Salad on Raisin Bread
Tuna Sashimi on Wonton Crisp, Caviar Cream
Antipasto Skewer with Mozzarella and Sun Dried Tomato
Seafood Ceviche on Spoon
Watermelon Balsamic Cube with Cilantro
Redskin Potato with Crème Fraiche, topped with Caviar

Hot Hors d'oeuvres

Beggars Purse of Wild Mushroom
Sesame Chicken Skewers, Plum Sauce
Mini Quesadilla of Brie and Roasted Pear
Miniature Beef Wellington with Horseradish Sauce
Hand Wrapped Spanakopita
Mini Chicago-Style Deep Dish Pizza
Scallops Wrapped in Prosciutto
Vegetarian Egg Rolls with Sweet and Sour Sauce
Bite Size Honey BBQ Glazed Turkey Meatballs
Mushroom Stuffed with Maryland Crab
Almond Stuffed Bacon Wrapped Dates
Ginger Scented Cashew Chicken on Wonton, Curry Coconut Dipping Sauce

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First Course

(Select One)

Allerton Seasonal Soup

Lobster Bisque Soup

Forest Mushroom Soup with Garlic Spinach Puff Garnish

Pan-Seared Jonah Crab Cake, Sweet Corn Relish, Creole Rémoulade

Jumbo Gulf Shrimp, Zesty Cocktail Sauce, Lemon Wedge

Garden Vegetable Strudel, Sweet Coconut Curry Cream

Second Course

(Select One)

Allerton Signature Salad

Sonoma Field Greens, Beets, Caramelized Pecans

Medallion of Goat Cheese, Hearts of Palm, Balsamic Vinaigrette Dressing

Asian Salad

Romaine Lettuce, Edamame, Mushrooms, Wontons, Tomato

Mandarin Oranges, Red Onion and Soy Ginger Dressing

Caprese Salad

Red and Yellow Beefsteak Tomatoes, Buffalo Mozzarella

Basil Vinaigrette Dressing

Wedge Salad

Blue Cheese Crumble, Pancetta, Cherry Tomatoes

Blue Cheese Dressing

Spinach Salad

Shiitake Mushroom, Red Onion, Pine Nuts and

Aged Asiago Cheese, Warm Bacon Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, House Made Croutons, Shaved Parmesan

Roasted Tomatoes, Served with Crisp Parmesan Wedges

Classic Caesar Dressing

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The Main Course...

Chicken & Poultry

Pan-Seared Chicken Breast, Mushroom Duxelle and Sage Demi-Glace
Fingerling Potatoes, Haricot Verts and Mandoline Carrots

Rosemary Chicken with Herb Risotto
Asparagus and Patty Pan Squash

Cornish Game Hen
Stuffed with Wild Rice
Sautéed Yellow Patty Pan Squash and Sugar Snap Peas
Bing Cherry Sauce

Roasted Duck Breast
Pomegranate Thyme Au Jus
Duchess Potatoes, Asparagus Spears and Red Pepper Diamond

Beef & Lamb

Char-Grilled Filet Mignon with Sweet Onion Confit
Herbed Demi-Glace, Garlic Mashed Potatoes, Asparagus and Roasted Red Peppers

Pan-Seared Filet Mignon au Poivre with Forest Mushrooms
Polenta, Haricot Verts and Roasted Red Peppers

Grilled 12 oz. New York Strip Steak
Topped with Shallot Mustard Crust
Garlic Mashed Potatoes, Haricot Verts in a Carrot Ribbon

Rack of Lamb
Thyme Au Jus, Paired with Wild Rice Blend and Grilled
Vegetable Medley

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Fish & Seafood

Pan Seared Mahi Mahi, Coconut Curry Cream Sauce
Parmesan Risotto, on a bed of Julienne Vegetables

Broiled Halibut, Parsnip Shallot Potatoes, Baby Bok Choy
Yellow Patty Pan Squash

Grilled Atlantic Salmon, Lentil Pearl Onion Ragout
Asparagus and Baby Carrots

Seared Maryland Crab Cakes
Served with Corn Relish, Creole Rémoulade Sauce
And Purple Fingerling Potatoes

Chef's Signature Duets

Petit Filet Mignon, Truffle Merlot Reduction
Paired with Herbed Breast of Chicken
Parsnip and Shallot Purée, Garden Vegetable Medley

Char-Grilled Filet Mignon
Paired with Three Jumbo Prawns, Beurre Blanc
Wild Mushroom Ragoût, Haricot Verts and Roasted Red Pepper

Herb Crusted Petit Filet Mignon
Paired with Seared Salmon on Wilted Greens
Wasabi and Ginger Duchess Potatoes
Asparagus and Carrot Petals

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Dessert

Your Personally Selected Wedding Cake, Individually Sliced and Plated
Drizzled with Raspberry Coulis or Chocolate Sauce
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Specialty Teas

Sweeten The Experience....

The Sweet Table

Dark Chocolate and White Chocolate Dipped Strawberries
Miniature French Pastries and Assorted Tea Cookies
Mini Tortes and Cheesecakes
Grand Marnier Marinated Fresh Berries and Melons
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Specialty Teas

The Ice Cream Parlor

Premium Vanilla, Chocolate and Strawberry Ice Cream
Cherries, Nuts, Whipped Cream, Chocolate Shavings, Oreo Cookie Pieces, M&M's
Hot Fudge and Caramel Sauces
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Specialty Teas

Just a Taste

We Suggest One Platter per Table
Miniature French Pastries, Assorted Tea Cookies and Tortes

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The Bar Collection

The Allerton Deluxe Four-Hour Bar Package

(Appropriate Mixes and Garnishes Included)

Absolut Vodka, Tanqueray Gin, Cruzan Rum, Maker's Mark Bourbon
J & B Rare Scotch, Jack Daniels Whiskey

Allerton Select Wines

Bud Light, Miller Lite, Goose Island 312
Samuel Adams, Michelob Ultra, St. Pauli Non-Alcoholic

Still and Sparkling Waters

Assorted Soft Drinks, Red Bull and Juices

The Executive Four-Hour Bar Package

Ketel One Vodka, Bombay Sapphire Gin
Captain Morgan Rum, Knob Creek Bourbon, Jose Cuervo 1800
Johnnie Walker Black Scotch
Crown Royal Whiskey, Courvoisier VS Cognac

Allerton Select Wines

Bud Light, Miller Lite, Goose Island 312
Heineken, Stella Artois, Amstel Light, St. Pauli Non-Alcoholic

Still and Sparkling Waters

Assorted Soft Drinks, Red Bull and Juices

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Select a Station to Add a Global Touch....

A Taste of Italy

Choice of Two Pastas:

Tri-Color Tortellini, Spinach Cheese Ravioli
Cavatappi Pasta, Bowtie Pasta or Potato Gnocchi

Choice of Two Sauces:

Tomato Vodka, Pomodoro, Lemon Alfredo, Basil Pesto,
Sweet Italian Sausage, Arrabbiata, Wild Mushroom, Bolognese
Accompanied with Sun Dried Tomato, Sliced Scallions, Fresh Herbs, Wild Mushrooms,
Pine Nuts, Bell Peppers, Freshly Grated Parmesan and Soft Garlic Bread Sticks

Shanghai

Pan-fried Dumplings with Dipping Sauces
Shrimp, Beef and Chicken Satays with Peanut Sauce and Ginger Shoyu
Vegetable Spring Rolls with Hot Mustard and Sweet and Sour Sauce
Spicy Hoisin Pork Ribs
Chicken and Vegetable Pad Thai
Tempura Bites

South by Southwest

Chicken Fajitas and Beef Tacos with Cheddar Cheese
Tomato, Lettuce and Jalapeños
Mini Black Bean Burritos, Jalapeño Poppers
Blue Tortilla Chips and Salsa, Guacamole and Sour Cream

Mediterranean

Grilled Vegetables, Fried Calamari, Spanakopita
Assorted Olives and Feta Cheese
Hummus and Baba Ghanouj with Warm Pita and Flatbreads

From the Oceans

Jumbo Gulf Shrimp
Oysters on The Half Shell
King Crab Legs
Served with Lemon Wedges and Assorted Sauces

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The Carvery

Roast Tenderloin of Beef with Roasted Garlic Aioli
Sage Merlot Mushroom Sauce
(Serves 25)

Roast Steamship of Beef with Bordelaise Sauce
Creamy Horseradish, Gourmet Mustards and Rolls
(Serves 150)

Roast Boneless Breast of Turkey with Cranberry Compote
Natural Herbed Jus and Rolls
(Serves 25)

Sushi and California Roll Display
(100 pc)

Display Collections

From the Farmer's Market

Cherry Tomatoes, Celery, Carrots, Jicama, Broccoli, Cauliflower
Cornichon, Baby Corn, Ripe and Green Olives
Garden Vegetable Dip
(Serves 50 Guests)

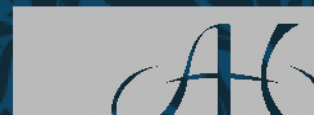
Artisanal Cheeses

A Selection of Imported and Domestic Cheeses
Garnished with Seasonal & Dried Fruits
Artisan Bread and Gourmet Crackers
(Serves 50 Guests)

Late Night

Mini Beef Sliders with Cheddar and Sautéed Onions
Mini Grilled Cheese Sandwiches
Tater Tots

Please add 11% Sales Tax and 23% Service Charge to all food and beverage prices.



A Fond Farewell....

Brunch Selections

All brunch selections are served with Assorted Muffins,
Bagels, Croissants, Danishes, Sweet Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Specialty Teas
(Minimum of 15 guests)

The Allerton Signature Buffet

Freshly Squeezed Orange and Grapefruit Juice
Sliced Seasonal Fruit Garnished with Fresh Berries
Scrambled Eggs with Fresh Herbs
Buttermilk Pancakes with Warm Maple Syrup and Sweet Butter
Country Sausage Links and Hickory Smoked Bacon
Breakfast Potatoes

Mag Mile

Freshly Squeezed Orange and Cranberry Juice
Scrambled Eggs with Fresh Herbs
Smoked Bacon and Sausage Links
Breakfast Potatoes

The Loop

Freshly Squeezed Orange and Cranberry Juice
Cheddar Scrambled Eggs
Buttermilk Pancakes with Warm Maple Syrup, Sweet Butter
Breakfast Potatoes

The Gold Coast

Freshly Squeezed Orange and Cranberry Juice
Eggs Benedict: Poached Eggs, Canadian Bacon, Hollandaise Sauce atop English Muffin
Sliced Seasonal Fruit and Fresh Berries
Breakfast Potatoes and Grilled Asparagus

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The Specifics

Timing

All afternoon banquets should be completed by 4:00 p.m. and all evening banquet functions will begin at 6:00 p.m. or after, unless arranged otherwise with your Event/Sales Manager.

To Confirm

An initial deposit of \$3,000.00 is required to secure any ballroom space. Please see the deposit schedule on your contract in order to make payment on scheduled dates. The final payment with your final guarantee is required three (3) business days prior to the function. All deposits are applied toward the function's balance and are non-refundable. Accepted forms of payment at this time are: credit card, cash or cashier's check.

Taxes and Service

All menu prices are subject to a 23% service charge and an 11% sales tax.

Liquor Liability

The City of Chicago prohibits the consumption of alcohol for a catered function after *1:00 a.m.*

Corkage Fee

Any wine or champagne not provided by the hotel will be subject to a \$15.00 per bottle corkage fee.

The Ceremony

A \$3.00 per person set up fee will be assessed for all ceremonies performed at the hotel.

The Coat Check

A coat check will be available for guests for the flat rate of \$250.00.

Bringing in the Cake

A \$6.00 per person service fee will be assessed for parties wishing to provide their own wedding cake.

Gift Bag Delivery

A \$3.00 charge will be assessed per gift bag distributed by the Front Desk.
A \$5.00 charge will be assessed per gift bag delivered to a Guest Room.

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Vendor Recommendations

Florists

Addison Ashland Florist ■ 773-281-3920

Dilly Lily ■ 773-404-0602

Elizabeth Wray Design ■ 630-232-1975

Flowers with Feeling ■ 312-829-1141

Mangel Florist ■ 312-642-2001

M&M Special Events ■ 630-871-9999

Music

Bill Pollack Music ■ 847-475-0411 (DJ & BAND)

David Rothstein Music ■ 773-244-1239 (BAND)

Dolce Strings ■ 773-220-0211 (STRING MUSICIANS)

Michael O'Dea ■ 773-376-1535 (DJ)

Stitely Entertainment ■ 847-866-8002 (BAND)

Toast & Jam ■ 773-687-8833 (DJ)

Photographers

Edward Fox Photography ■ 773-736-0200

George Street Photo & Video ■ 866-831-4103

Tricia Koning Photography ■ 773-561-4178

Clergy

Clergy for Weddings ■ 773-445-2121 (Rev. Sharon L. Lindvall)

"I Do" Weddings, Ltd. ■ 630-628-3500 (Rev. Phil Landers)

The vendors listed above are independent from and not affiliated with the hotel.

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