



THE ALLERTON HOTEL CHICAGO

Wedding Packages
2012

The Allerton Hotel Chicago • 701 N. Michigan Avenue • Chicago, IL 60611 • 312.440.1500
www.theallertonhotel.com



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
Slip Chair Covers in White, Ivory or Black
Votive Candles
Silver Table Number Frames
Personalized Menu Cards
A One-Year Anniversary Gift Certificate
Includes a Junior Suite for One Evening and Complimentary Breakfast for Two

Cocktail Reception

"Signature Cocktail"
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
Packages begin at \$132.00 per person, based on entrée selection....

A sales tax of 11% and service charge of 23% will be added to the above prices



To Welcome Your Guests....

(Select Four)

Chilled Hors d'oeuvres

Tri-Color Tomato Bruschetta, Garlic Toast
Smoked Salmon Roulade, Capers and Chives
Boursin, Apple and Candied Pecans in Phyllo Cup
Prosciutto Wrapped Asparagus Spears, Aged Balsamic
Beef Tenderloin on Garlic Crostini, Horseradish Cream
Truffle Chicken Salad on Raisin Bread
Tuna Sashimi on Wonton Crisp, Caviar Cream
Seafood Ceviche on Spoon
Watermelon Balsamic Cube
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 Roasted Vegetables
Miniature Beef Wellington with Horseradish Sauce
Hand Wrapped Spanakopita
Mini Chicago-Style Deep Dish Pizza
Potato Croquette, Garlic Aioli
Vegetarian Egg Rolls, Sweet and Sour Sauce
Bite Size Honey BBQ Glazed Turkey Meatballs
Mini Pan Seared Maryland Crab Cake, Remoulade Sauce
Bacon Wrapped Dates
Pork or Chicken Satay, Hoisin Sauce
Marinated Baby Lamb Chop, Mustard Crust

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First Course

Carrot Ginger Soup

Forest Mushroom Soup, Garlic Spinach Puff Garnish

Roasted Red Pepper Bisque

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

Allerton Signature Salad

Sonoma Field Greens, Beets, Caramelized Pecans, Medallion of Goat Cheese, Hearts of Palm, Blueberry Vinaigrette Dressing

Gold Coast Salad

Butter Lettuce, Lola Rose, Red Oak Leaf, Roma Tomatoes
Dried Apricots, Cherries and Aged Goat Cheese
Riesling Poached Pear Dressing

Caprese Salad

Red and Yellow Beefsteak Tomatoes, Buffalo Mozzarella
Basil Dressing

Spinach Salad

Shiitake Mushroom, Red Onion, Pine Nuts and Aged Asiago Cheese
Warm Bacon Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, Homemade Croutons, Shaved Parmesan and Roasted Tomatoes, Served with Crisp Parmesan Wedges, Caesar Dressing

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The Main Course...

Poultry

Herb Chicken Breast, Mushroom Duxelle, Sage Demi-Glace
132

Rosemary Chicken, Herb Au Jus
132

Cornish Game Hen stuffed with Wild Rice, Bing Cherry Sauce
132

Breast of Chicken Piccata, Lemon Caper Sauce
132

Beef

Char-Grilled Filet Mignon, Sweet Onion Confit, Herbed Demi-Glace
142

Pan-Seared Filet Mignon au Poivre, Forest Mushrooms
142

Grilled 12 oz. New York Strip Steak, Shallot Mustard Crust
142

Veal Tenderloin, Demi Glace
142

Seafood

Chilean Sea Bass, Red Pepper Coulis
142

Broiled Halibut, Lemon Caper Sauce
142

Grilled Atlantic Salmon, Mango and Papaya Chutney
142

Seared Maryland Crab Cakes
Corn Relish, Creole Remoulade Sauce
142

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Chef's Signature Duets

Petit Filet Mignon, Truffle Merlot Reduction
Paired with Herbed Breast of Chicken
152

Char-Grilled Filet Mignon
Paired with Pan Seared Maryland Crab Cakes
152

Rosemary Breast of Chicken Paired with
Broiled Halibut, Lemon Caper Sauce
152

All Entrees are accompanied by choice of Potato or Rice and Two Vegetables:

Duchess Potato, Parsnip Mashed, Au Gratin, Purple Fingerling, Roasted Potato, Mushroom Risotto, Wild Rice, Rice Pilaf
Asparagus, Broccolini, Baby Carrots, Patty Pan Squash, Red Peppers, Haricot Verts, Julienne of Vegetables
(Selections will be made at the Tasting)

Dessert

Your Personally Selected Wedding Cake, Individually Sliced and Plated
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 Coffee, Decaffeinated Coffee and Assorted Teas
15

The Candy Store

Delectable Treats Displayed in a Variety of Stunning Apothecary Jars for Your
Guests to Enjoy!
Twizzlers, Gummy Bears, M&Ms, Malt Balls, After Dinner Mints, Snow Caps
10

The Ice Cream Parlor

Premium Vanilla, Chocolate and Strawberry Ice Cream
Cherries, Nuts, Whipped Cream, Chocolate Shavings
Hot Fudge and Caramel Sauces
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
12

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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 (Add 15/guest)

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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Opt for a Station Wedding.....

Choice of Three Stations with a First Course Plated Salad

A Taste of Italy

Chef Attendant is \$95.00

Choice of two Pastas:

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

Choice of two Sauces:

Tomato Vodka, Lemon Alfredo, Basil Pesto, Arrabbiata, Wild Mushroom, Bolognese

Accompanied by Sweet Italian Sausage, Sun Dried Tomato, Sliced Scallions, Fresh Herbs, Wild Mushrooms, Pine Nuts, Bell Peppers, Freshly Grated Parmesan and Soft Garlic Bread Sticks

Shanghai

Steamed Dumplings with Dipping Sauces

Shrimp, Pork and Chicken Satays with Hoisin Sauce and Ginger Shoyu

Beef and Broccoli and Steamed White Rice

Vegetable Spring Rolls with Hot Mustard and Sweet and Sour Sauce

Wok Seared Vegetables

South of the Border

Chicken, Beef and Vegetable Fajitas

Warm Corn and Flour Tortillas

Mini Black Bean Burritos, Jalapeno Poppers, Santa Fe Rice

Blue Tortilla Chips and Salsa, Guacamole and Sour Cream, Shredded Cheddar

Mediterranean

Grilled Vegetables, Fried Calamari, Spanakopita

Pork Shish Kabob, Cucumber Yogurt Sauce

Assorted Olives and Feta Cheese, Orzo Pasta

Hummus and Baba Ghanouj, Warm Pita and Flatbreads

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The Carvery

Chef Attendant is \$95.00

Roast Steamship of Beef with Bordelaise Sauce,
Creamed Horseradish and Mustard Merlot Sauce, Gourmet Rolls
or

Roast Boneless Breast of Turkey with Cranberry Compote, Natural Herbed Jus and Rolls

Paired with Hot Grilled Vegetable Assortment

And

Martini Mashed Potato Bar

Garlic Mashed Potatoes with Bacon Bits, Chives, Scallions, Sour Cream, Shredded Cheddar

(Option of Tenderloin of Beef Carvery with Garlic Aioli and Sage Merlot for additional \$10.00 per person)

Wedding Cake will be plated and served as Dessert

Coffee and Tea Service

132

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8



THE ALLERTON HOTEL CHICAGO

A Fond Farewell....

Brunch Selections

All brunch selections are served with Assorted Muffins,
Bagels, Croissants, Danishes, Sweet Butter and Fruit Preserves, Cream Cheese
Freshly Brewed Lavazza Regular, Decaffeinated Coffee and Select Teas

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

39

The Continental

Freshly Squeezed Orange and Cranberry Juice
Sliced Seasonal Fresh Fruit and Berries
Assorted Muffins, Croissants, Bagels and Danish
Sweet Butter, Fruit Preserves and Cream Cheese
Coffee and Tea Service

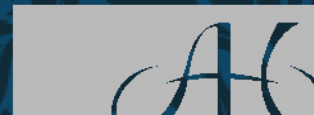
28

The Gold Coast

Freshly Squeezed Orange and Cranberry Juice
Sliced Seasonal Fresh Fruit and Berries
Yogurt Parfaits
Omelet Station:
Made to Order to include: Eggs, Egg Whites, Country Ham, Smoked Salmon,
Chorizo, Spinach, Mushrooms, Onions, Tomatoes, Peppers, Jalapenos,
Cheese and Fresh Herbs
(1) Chef to Prepare at \$95.00
Hickory Smoked Bacon and Sausage Links
Breakfast Potatoes

45

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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 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.

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