



Weddings Packages

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The Congress Plaza Hotel

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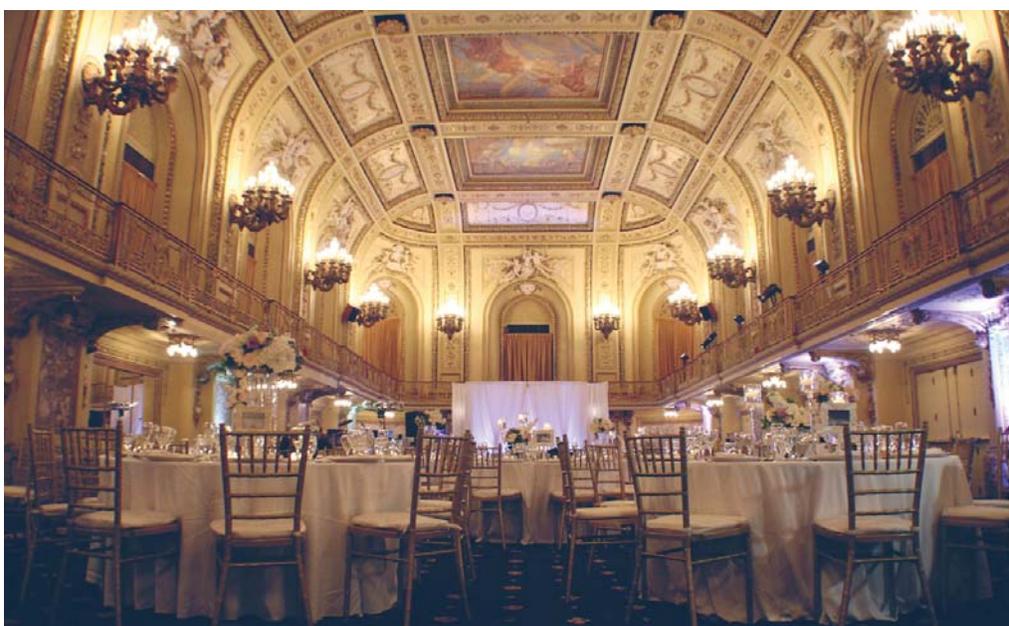


520 South Michigan Avenue

Chicago, IL 60605

312-427-3800 ext.5071

catering@congressplazahotel.com



Our Unique Venue

The timeless Elegance of the Congress Plaza Hotel's ballrooms will provide you and your guests the ideal setting for your wedding.

- The Gold Room is the perfect place for a dream wedding. Built in the early 1900's this room has the glamour of old Chicago. Its French Rococo decor makes our ballroom quite unique. The charming ambiance of this room will allow your guests to feel as if they are part of a bygone era. The Gold Room can accommodate between 250-300 guests for wedding, dinner, and dance and up to 400 guests for wedding ceremony.

- The Florentine Room features a gracefully arched ceiling with renaissance style murals, original chandeliers, and exquisite inlay wood paneling. This is the Hotel's original ballroom built in 1893. This room sets an intimate and romantic mood for your wedding ceremony of up to 300 or wedding reception for 150-200 guests.

- Our Great Hall features a beautiful view of Grant Park and Buckingham Fountain. The Great Hall can accommodate anywhere between 375-500 guests, This 8,265 sq. ft. space is ideal to let your imagination run wild!



Our Packages Include:

- On-site wedding consultant to assist you with all the details
- 4 Votive Candles for Dinner Tables
- White glove service by our experienced, professional staff
- Four Hours of Open Bar
- Cocktail reception with a selection of (4) hors d'oeuvres
- Sparkling Wine Toast & Wine Service with Entree Course
- Five-Course Wedding Menu
- Custom Designed Wedding Cake • Freshly Brewed Coffee & Selection of Teas (Upon Request)
- Complimentary Tasting for Bride and Groom and 2 guests
- Complimentary Cake Tasting with Bakery
- Floor Length White Linens and Napkins
- Complimentary Gold Chiavari Ballroom Chairs and Dance Floor
- Special Valet & Self-Parking Rates

- Complimentary suite with Chocolate Covered Strawberries and a bottle of Champagne for the Bride & Groom on the wedding night
 - Complimentary guestroom upgrade to a Lakeview Room for the Parents of the Bride & Groom* (upgrade effective for up to 3 days total)
 - Complimentary Changing Rooms for Bridal Party* (2 Sleeping Rooms up to 4 hrs. or 2 small Meeting rooms up to 6-8 hrs.)
 - Complimentary center Pieces (Includes Glass Mirrors & Cylinder Vases, Client Must Provide Own Flowers or Floating Candles)
 - Special guestroom rate for your wedding guests*
 - Complimentary Breakfast for Bride & Groom and Parents of the Bride and Groom
 - Complimentary parking For Bride and Groom (1 Car The Night of The Wedding)
- *based on availability



A Moment in Time Package

Bar Service

4 Hours of Open Premium Bar

2 Hours of Wine Service During Dinner

Sparkling Wine Toast

\$129.00 PER PERSON

Includes Your Choice of Two Entrees

For An Additional Entrée Choice Add \$5.00 per person

Hors d'oeuvres

Choice of Four Hors d'oeuvres Served Butler Style

HOT

Beef Wellington

Italian Meatballs

Wild Mushroom Phyllo Triangles

Chicken Samosa

Vegetable Shao Mai (V, Bf, Shrimp, Pork, Chicken)

Coconut Curry Beef Puff

Pork Pot Stickers

Spicy Cream Cheese Wontons

Chicken Pot Stickers

Glazed Chicken Skewers

Smoked Chicken and Pistachio Lady's Purse

Creole Crab Cake

Chicken & Waffles

Beef Satay

Bacon Wrapped Dates

COLD

Blue Cheese Stuffed Dates

Tuna Tartar W/ Mango & Cucumber

Rock Shrimp Ceviche Tostada

Pineapple Shrimp Skewers

Goat Cheese Sundried Tomato & Olive Crostini

Traditional Italian Bruschetta

Fruit & Cheese Skewers

Caprese Crostini

Grapes w/Goat Cheese Truffles

Tapas Skewers

Antipasto Skewers

Soups

Spring and Summer Soups

Potato and spring leek

Tomato basil

Sweet corn bisque

Fall and Winter Soups

New Orleans Clam Chowder

Butternut squash

Curried sweet potato

Salads

All salads are pre-set

Spring and Summer Salads

Iceberg, romaine, cherry tomatoes, & carrots
Mixed greens, stone fruit, fresh goat's cheese, candied pecans
Traditional Caesar with romaine hearts,
parmesan, and garlic croutons

Fall and Winter Salads

Mesclun greens and cabernet poached pear with
herb boursin cheese served with candied pecans
Mixed greens, blue cheese, candied walnut and figs
Greens salad with caramelized squash,
spiced pecans, feta cheese

Dressings

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian sesame
Fat-Free: French | Raspberry

Entrees

All entrees are served with chef's choice of seasonal vegetable

Sicilian Pesto

Sautéed zucchini, yellow squash and
spinach in a sun-dried tomato pesto
sauce with farfalle pasta

Parmesan Crusted Chicken

Double chicken breast crusted with
herb roasted potatoes
and pesto cream sauce

Chicken Florentine

Feta cheese, spinach stuffed skin on
chicken breast with daluphinoise
potatoes and supreme sauce

Slow Roasted Scottish Salmon

Slow roasted scottish salmon filet served
Saffron Rice & dill cream sauce

Grilled Flat Iron

Sliced flat iron steak with garlic mashed
potatoes and truffle bordelaise sauce

Chimichurri Skirt Steak

Served with chipotle au gratin potatoes
and chimichurri sauce

Dessert

Custom Wedding Cake by The Baking Institute



A Night to Remember

Bar Service

4 Hours of Open Deluxe Bar

2 Hours of Wine Service During Dinner

Sparkling Wine Toast

\$139.00 PER PERSON

Includes Your Choice of Two Entrees

For An Additional Entrée Choice Add \$5.00 per person

Hors d'oeuvres

Choice of Four Hors d'oeuvres Served Butler Style

HOT

- Beef Wellington
- Italian Meatballs
- Wild Mushroom Phyllo Triangles
- Chicken Samosa
- Vegetable Shao Mai (V, Bf, Shrimp, Pork, Chicken)
- Coconut Curry Beef Puff
- Pork Pot Stickers
- Spicy Cream Cheese Wontons
- Chicken Pot Stickers
- Glazed Chicken Skewers
- Smoked Chicken and Pistachio Lady's Purse
- Creole Crab Cake
- Chicken & Waffles
- Beef Satay
- Bacon Wrapped Dates

COLD

- Blue Cheese Stuffed Dates
- Tuna Tartar W/ Mango & Cucumber
- Rock Shrimp Ceviche Tostada
- Pineapple Shrimp Skewers
- Goat Cheese Sundried Tomato & Olive Crostini
- Traditional Italian Bruschetta
- Fruit & Cheese Skewers
- Caprese Crostini
- Grapes w/Goat Cheese truffles
- Tapas Skewers
- Antipasto Skewers

Soups

Spring and Summer Soups

- Tomato Basil
- Golden Beets
- Broccoli and cheese

Fall and Winter Soups

- Shrimp Bisque
- New Orleans clam chowder
- Creamy ginger pumpkin

Salads

All salads are pre-set

Spring and Summer Salads

Cascade of heirloom tomatoes, pesto vinaigrette, bibb lettuce, and fresh mozzarella
Traditional Caesar with romaine hearts, parmesan, and garlic croutons
Strawberry, blueberry, raspberry, mix green, goat cheese, and candied walnut

Fall and Winter Salads

Mixed greens, roasted squash, toasted walnuts, and feta cheese
Cranberry, glazed walnut, orange and blue cheese
Romaine, sliced carrots, tomato, cucumber, olive, feta, manchego, strawberries, pecans

Dressings

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian sesame
Fat-Free: French | Raspberry

Entrees

All entrees are served with chef's choice of seasonal vegetable

White Polenta

Tower of truffled white corn polenta, oven cured tomatoes, grilled portobello, goat cheese, and sweet corn sauce

Curry Air-line Chicken

Herb roasted air line chicken served with pearl couscous and a curry sauce

Stuffed Greek Chicken

Feta cheese, black olives, fresh basil, tomato stuffed skin on chicken breast, served with rosemary potato wedges and supreme sauce

Baked Grouper

Herb marinated bake grouper with saffron rice and pernod cream sauce

Veal Milano

Pan seared veal layered with roasted zucchini, herb boursin cheese, artichoke hearts, served with rich demi-glace, and garlic mashed potatoes

Grilled N.Y. Steak

Grilled N.Y. strip steak with yellow yukon roasted potatoes and truffle bordelaise sauce

Dessert

Custom Wedding Cake by The Baking Institute



An Elegant Affair

Bar Service
4 Hours of Open Top Shelf
2 Hours of Wine Service During Dinner
Sparkling Wine Toast

\$159.00 PER PERSON

Includes Your Choice of Two Entrees
For An Additional Entrée Choice Add \$5.00 per person

Hors d'oeuvres

Choice of Four Hors d'oeuvres Served Butler Style

HOT

Beef Wellington
Italian Meatballs
Wild Mushroom Phyllo Triangles
Chicken Samosa
Vegetable Shao Mai (V, Bf, Shrimp, Pork, Chicken)
Coconut Curry Beef Puff
Pork Pot Stickers
Spicy Cream Cheese Wontons
Chicken Pot Stickers
Glazed Chicken Skewers
Smoked Chicken and Pistachio Lady's Purse
Creole Crab Cake
Chicken & Waffles
Beef Satay
Bacon Wrapped Dates

COLD

Blue Cheese Stuffed Dates
Tuna Tartar W/ Mango & Cucumber
Rock Shrimp Ceviche Tostada
Pineapple Shrimp Skewers
Goat Cheese Sundried Tomato & Olive Crostini
Traditional Italian Bruschetta
Fruit & Cheese Skewers
Caprese Crostini
Grapes w/Goat Cheese Truffles
Tapas Skewers
Antipasto Skewers

Soups

Spring and Summer Soups

Golden beet with roasted garlic
Broccoli, spinach
Corn and crab chowder

Fall and Winter Soups

Curried sweet potato
Mushroom veloute, ginger cream
Sherried lobster

Salads

All salads are pre-set

Spring and Summer Salads

Spinach, hearts of palm, tomato, grapes, feta
Mix green, berries, orange, kiwi, goat cheese, candied walnuts
Greens, pear squash, grapefruit, orange,
radish, fresh mozzarella

Fall and Winter Salads

Roasted beet, orange, candied walnuts,
goat cheese, mixed greens
Romaine, sliced carrot, tomato, cucumber, olive, feta
manchego, strawberries, pecans

Dressings

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian sesame
Fat-Free: French | Raspberry

Entrees

All entrees are served with chef's choice of seasonal vegetable

Portabello with Pearled Barley

Portabello mushroom with pearled barley, assorted beets, pea sauce

Squab Mousseline Crusted Airline Chicken

Airline chicken breast with squab mousse served with truffle yukon potato purre and fortified squab au jus

Stuffed Chicken

Boursin cheese and mushroom stuffed chicken breast with parmesan rice and creamy whole-grain mustard sauce

Broiled Lobster Tail

Broiled lobster with spinach, tomato potatoe terrine, and clarified butter

Filet Mignon

Grilled 8oz. filet of beef tenderloin with double baked potato and mushroom red wine sauce

Herb and Mustard Crusted Rack of Lamb

Herb crusted Rack of lamb served with dauphinoise potatoes and rosemary, basil sauce

Dessert

Custom Wedding Cake by The Baking Institute



Prices Subject To 21% Service Charge & 11.5% Sales Tax
Prices Subject To Change Without Notice

Children's Menu

\$40.00 PER CHILD INCLUDES DRINKS AND CAKE

For those children up to age 12

Choice of one starter

Fresh fruit cup
Iceberg wedge with ranch or french dressing

Entree

Children's mac-n-cheese
Chicken fingers with french fries
Kids size burger with french fries

Beverages

Package bar prices are per person, bartender fees are included.

PREMIUM BRANDS

Spirits

Svedka, Seagram's Gin, Dewar's Scotch,
Canadian Club Whiskey, Cruzan Rum,
Amaretto, Peach Schnapps, Jose Cuervo

Wine

Choice of 2 Woodbridge varietals
Merlot OR Cabernet
Chardonnay OR White Zinfandel

Beer

Choice of 2 Domestic
Budweiser, Bud Light, PBR, Miller Lite, Coors

Choice of 1 Import/Specialty

Stella, Samuel Adams,
Goose Island IPA

Additional Hour

\$12.00 per hour/Person

DELUXE BRANDS

Spirits

Absolut Vodka, Beefeater's Gin,
Chivas Regal, Jameson, Cuervo Gold,
Bacardi Rum, Amaretto,
Peach Schhapps

Wine

Choice of 2 Woodbrige Varietals
Merlot, Cabernet OR Pinot Noir
Chardonnay, Pinot Grgio
OR White Zinfandel

Beer

Choice of 2 Domestic
Budweiser, Bud Light, PBR, Miller Lite, Coors

Choice of 2 Import/Specialty

Stella, Samuel Adams, Stella Cidre,
Goose Island IPA, Corona

Non-alcoholic

Included in all packages
Soft drinks, Water, Juice

Additional Hour

\$15.00 per hour/Person

TOP-SHELF

Spirits

Grey Goose Vodka, Bombay Sapphire
Gin, Maker's Mark Whiskey, Johnny
Walker Red Scotch, Patron,
AppletonRum, Peach Schapps,
Christian Brother's, Amaretto

Wine

Choice of 3 Fourteen - Hands
Merlot OR Cabernet
Saviot Blanc, Pinot Grgio
OR Moscato, Brut, Brut Rose, Steel Rose

Beer

Choice of 2 Domestic
Budweiser, Bud Light, PBR, Miller Lite, Coors

Choice of 3 Import/Specialty

Stella, 312, All Day IPA,
Greenline, Dirty Bastard,
Stella Cidre, Heineken

Additional Hour

\$19.00 per hour/Person

Late Night Snacks

Each item requires a minimum of 25 pieces

Mini Sandwiches

Served with condiments

Mini Burgers, Mini Cheeseburgers
Mini Reuben Sandwiches
Mini Chicago-Style Italian Beef

Mini Cold Sandwiches (Chef's Variety)
Mini Pulled Pork Sandwiches

\$5.50 per piece

Savory Cones

Steak Fries Served with Cheese Sauce
and other dipping condiments

\$3.50 per cone

Stout Ale Battered Onion Rings Served
with Dipping Sauces

\$4.50 per cone

Four Beer Battered Mozzarella Cheese
Sticks with Marinara Sauce

\$5.50 per cone

Other Great Items

Mini Quesadilla: choice of 2: Cheese, Chicken, or Steak.
Served with salsa, sour cream, guacamole, and jalapeños

\$5.50 per item

Cheddar & Bacon Potato Skins Served
with sour cream and chives

\$3.50 per item

12 Inch Pizzas

Pan Crust, Thin Crust OR Deep Dish

Choice of one ingredient: Sausage, Pepperoni, Mushroom, or Onions

\$2 extra per ingredient per pizza

\$18.00 per pizza

Sweets Table

Package 1

Chocolate Covered Strawberry Tree
Miniature Pastries
Assorted Cookies

\$10.00 per person

Package 3

Chocolate Covered Strawberry Tree
Eclair Tree
Truffles
Miniature Pastries
Mousse in Champagne Glasses

\$16.00 per person

Package 2

Miniature pastries
Cream Puffs OR Eclairs
Chocacolate Covered Strawberries
Assorted Cookies

\$12.00 per person

Package 4

Five Assorted Mini pastries, Chocolate
Covered Strawberries
and Fresh Fruit Display

\$18.50 per person

Individual Desserts

Each item requires a minimum of 36 pieces

Fresh Fruit Skewers

\$4.50 per skewer

Mousse in Champagne Glasses

\$5.00 per piece

Assorted Ice Cream Novelties

\$3.50 per item

French Macaroons

\$3.25 per piece

Policies

Deposits and Payments

Deposit of 20% of bill is required at the time of booking. This deposit is non-refundable. Two months prior to the wedding 50% of the anticipated cost is due. The final estimated payment is due no later than 30 days before your wedding.

Final Guarantee

A final confirmation or "guarantee" of attendance is required by 9:00 AM, four (4) business days prior to your wedding. This guarantee may not be reduced after this time, but can be increased depending upon availability.

Cancellations

Should it become necessary for you to cancel your function, any & all advance deposits will not be refunded. Deposits may be applied towards a new function at the sole discretion of the Hotel & is not guaranteed.

- 120 to 60 days prior to the function, Host shall pay 25% of Hotel's projected bill
- 59 to 29 days prior to the function, Host shall pay 50% of Hotel's projected bill
- 28 days prior to the function, Host shall pay 100% of Hotel's projected bill

Wedding Ceremony

You have an option of having a Wedding Ceremony on site. Ceremony fee is determined on banquet hall size. The fee includes: Wedding Ceremony set-up (stage, golden Chiavari ballroom chairs, podium), 1 stand, microphone & site teardown.

- Gold Room, (accommodates up to 400 guests)
- Great Hall (accommodates up to 860 guests)
- Florentine Room (accommodates up to 300 guests)

Guest Rooms

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale 30 days prior to your arrival. Please have your guests call our reservation department directly to reserve a sleeping room before the release date.

Parking

The parking garage is owned & operated by Park One. Their fees are posted & subject to change. We can, however, offer your guests discounted parking rates, which are available the night of your wedding. Any guests staying at the Hotel would also have "in & out" privileges with Self Park.

Coat Check

The Congress Plaza Hotel can arrange for coat room services for your wedding at applicable current rates. \$200.00 for the first 4 hours. \$20.00 for every extra hour.

Rehearsal Dinners, Showers, and Post Nuptial Brunch Packages

Your Wedding Specialist can offer additional discounts for your Rehearsal Dinner, Bridal Shower, or Post Nuptial Brunch or Breakfast.

Special Requests

Every wedding is special to the Congress Plaza Hotel. We would be honored to custom create a menu to fit your special needs. Let your Wedding Specialist know of any other services you need to make your day a complete success.

Preferred Vendors

Entertainment

Tone Productions
815.267.8533
www.toneproductions.com

Flowers, Dresses, Decor, Party Rentals

Macy's Bridal
312.781.3545
www.macysbridal.com

MeetingHouse Companies, Inc.
Lauren Winkler
630.941.0600
lwinkler@meetinghouse.com
www.meetinghouse.com

Photographers and Videographers

Loud Byte
312.738.3527
info@loudbyte.com
www.honeyandbride.com

Timothy Whaley Photography
630.271.1737
www.twaphoto.com

Imagination Photography
www.imaginationphotography.org

Elizabeth Monge Photography
773.414.4659
elizabethmongephoto@icloud.com
www.elizabethmongephoto.com

Officiants

"I Do" Weddings, Ltd.
630.628.3500
www.idoweddings.com

One Fine Day Wedding Officiants
815.267.8533
www.myonefineday.com

Unique Ideas

I Do Photo Booths
312.498.8501
www.idophotoboosths.com

Travel Agents

Anna Zborowski — Honeymoons – Certified Sandals Specialist (CIG Travel)
(773) 701-3003
anna@cigtravel.com
www.GIGTRAVEL.com