

EAT, DRINK &  
**BE MARRIED**



THE BLACKSTONE

## THE BLACKSTONE

*Since 1910, the opulent charisma of The Blackstone has lured sports legends, royalty, presidents & movie stars through its doors and now, with a reawakened French Beaux-Arts style this legendary landmark lends an air of distinction & magnificence.*

*Located on Michigan Avenue across from Grant Park and a mere two blocks from Lake Michigan, The Blackstone Hotel boasts an undeniable indigenous feel for your family & friends to discover.*

*The Art Institute of Chicago, Navy Pier, Millennium Park, Shedd Aquarium & Field Museum are all within minutes of our front door.*

*Inside, with over 12,000 square feet of meticulously restored event space, this storied hotel offers a seamless mix of elegant ambiance and fresh accents for an array of wedding fêtes. Each space is perfectly versatile, allowing for intimate wedding rehearsals and expansive receptions to be celebrated with an equal degree of dramatic and romantic splendor.*

*Captivate the night you've always dreamed of under the dazzling chandeliers of the Crystal Ballroom. Indulge in the magnificent atmosphere of local art in the Historic Art Hall. Savor the charm of iconic rooms such as The English Room or The Barbershop.*

*Let picturesque backdrops set the stage while our exquisite chefs delight your guests with delectable cuisine and put your mind at ease as our exceptional staff tends to even the tiniest detail. Now, let's begin your own storied history of wedded bliss...*

**THE BLACKSTONE CHICAGO** 636 SOUTH MICHIGAN AVENUE CHICAGO, IL 60605  
TEL: 312.542.3436 | [THEBLACKSTONEHOTEL.COM](http://THEBLACKSTONEHOTEL.COM)

# Wedding

## PACKAGE OVERVIEW

**FOUR HOUR PREMIUM BAR**

**FOUR PASSED HORS D'OEUVRES**

**THREE COURSE PLATED DINNER**

SPARKLING TOAST | TABLESIDE WINE SERVICE

**CUSTOM WEDDING CAKE**

FRESHLY BREWED COFFEE, DECAF COFFEE  
AND INTERNATIONAL TEA

**ADDITIONAL INCLUSIONS**

UPGRADED LINENS AND NAPKINS IN VARIETY OF COLORS

GOLD CHIAVARI CHAIRS

WHITE CHARGER PLATES

TABLE NUMBER FRAMES

VOTIVE CANDLES FOR COCKTAIL TABLES AND DINNER  
TABLES

PREFERRED GUEST ROOM RATES





# Hors D'oeuvres

PLEASE SELECT FOUR

## HOT HORS D'OEUVRES

### VEGGIE EGG ROLLS

SWEET & SOUR SAUCE

### GOAT CHEESE ARANCINI

ARRABIATA SAUCE

### RATATOUILLE TARTLET

OLIVE TAPENADE

### BACON-WRAPPED DATES

MARCONA ALMOND, BLUE CHEESE FONDUE

### CHICKEN TINGA

CORN SOPES, BOORACHO BEANS, COTIJA

### FRIED SPICY CHICKEN LOLLIPOP

HOT & SOUR SAUCE

### BEEF WELLINGTON

PORT-MUSHROOM REDUCTION

### CRAB CAKES

OLD BAY AIOLI

### SEARED TUNA

AVOCADO MOUSSE,  
CRISP WONTON, CUCUMBER RELISH

## COLD HORS D'OEUVRES

### MUSHROOM VOL AU VENT

SHAVED PECORINO CHEESE, BALSAMIC REDUCTION

### WHIPPED BURRATA

ARUGULA PESTO, TOASTED ARTISAN BREAD

### CAPRESE SKEWER

MOZZARELLA, BASIL, TOMATO

### EDAMAME HUMMUS

PEQUILLO RELISH, PINE NUTS, SPICED PITA

### HONEY SAGE CROSTINI

HONEY, BLUE CHEESE, APPLE, SAGE

### SMOKED SALMON FLORET

DILL CRÈME FRAICHE

### SPICY LIME SHRIMP CEVICHE SPOONS

LIME, CILANTRO

### VEGGIE SPRING ROLL | V

GINGER-SOY SAUCE

### BEEF TARTAR CROSTINI

WHOLE GRAIN MUSTARD, CAPERS

### DEVILED EGGS

BLACK TOBIKO, CRISPY SHALLOTS





# First Course

## PLEASE SELECT ONE

### **SMOKED TOMATO SOUP**

PARMESAN-GARLIC CROUTONS

### **BUTTERNUT SQUASH SOUP**

TOASTED & SPICED PEPITA SEEDS, MAPLE CRÈME

### **GRILLED CORN CHOWDER SOUP**

RED PEPPER ESSENCE, CILANTRO CRÈME FRAICHE

### **CARROT GINGER SOUP**

LEMON GRASS

### **LOBSTER BISQUE**

TARRAGON, CITRUS OIL, PERNOD

### **BABY BEET SALAD**

ARUGULA, SPRING MIX, PISTACHIO, GOAT CHEESE, GOLD AND CHIOGGA BEETS,  
ORANGE VINAIGRETTE

### **PEAR + PECAN SALAD**

MIXED GREENS, FRISSE, POACHED PEAR, TOASTED PECAN, BLUE CHEESE,  
HONEY-DIJON VINAIGRETTE

### **CLASSIC CAESAR SALAD**

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

### **BLT SALAD**

WEDGE ICEBERG LETTUCE, TOMATOES, BACON, BLUE CHEESE DRESSING



# Entrées

## PLEASE SELECT TWO PROTEINS + ONE VEGETARIAN

### **TUSCAN STUFFED AMISH CHICKEN**

HERB ROASTED MARBLE POTATOES, VEGETABLE TATIN, ROSEMARY CHICKEN JUS

### **PAN-ROASTED CHICKEN**

CREAMY FARRO RISOTTO, GRILLED ASPARAGUS, LEMON HERB JUS

### **HOMESTYLE CHICKEN**

SAGE POLENTA, HEIRLOOM GREEN BEANS, BOURBON PEACH GLAZE

### **SEA BASS +\$10**

POTATO CAKE, CHARRED BRUSSELS SPROUTS, BLISTER CHERRY TOMATOES,  
FENNEL & CITRUS SALAD, AROMATIC FUMMET

### **SEARED SKUNA BAY SALMON**

HERB POLENTA CAKE, AMBER HONEY PARSNIP, VERJU CARROT SALAD

### **LOCALLY SOURCED WHITEFISH**

HEARTY FARRO, CHARRED BRUSSELS SPROUTS, LEMON CAPER COULIS

### **BRAISED SHORT RIB**

TRUFFLED WHITE STONE GRITS, CHARRED PURPLE CAULIFLOWER, SAUCE ALBUFERA

### **SEARED FILET MIGNON**

GARLIC WHIPPED POTATOES, ROASTED ROOT VEGETABLES, BORDELAISE

### **GRILLED RIBEYE +\$10**

HERB-ROASTED MARBLE POTATOES, CHARRED BROCCOLINI, RED WINE & SHALLOT BUTTER

### **BERKSHIRE PORK CHOP**

CREAMY WHITE STONE SAGE GRITS BROCCOLINI, APPLE MOSTARDA

### **CHARRED CAULIFLOWER STEAK**

PEARL BARLEY, BING CHERRIES, POTATO PURÉE, VEGETABLE DEMI

### **QUINOA CAKE**

BLACK BEANS, WILD MUSHROOMS, BELL PEPPERS, CILANTRO,  
ARUGULA, PIQUILLO PEPPER SAUCE

### **GNOCCHI**

SPINACH, MUSHROOM RAGOUT, CRISPY SHALLOTS

ENTRÉE SELECTIONS MUST BE PRE-SELECTED AND PRESENTED  
TO YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR EVENT.

ALL DIETARY NEEDS CAN BE ACCOMMODATED.

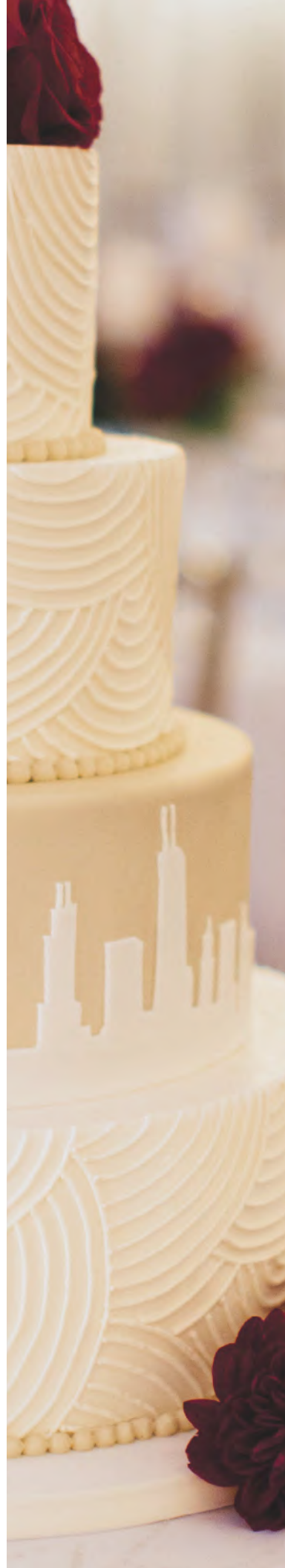


# Dessert

## CAKE INFORMATION

WHETHER IT IS INSPIRED BY YOUR INVITATION, YOUR WEDDING DRESS OR YOUR FAVORITE DESIGN, LET OUR EXPERT PARTNERS CUSTOM DESIGN YOUR DREAM WEDDING CAKE. IF YOU PREFER A SWEETS TABLE, WE CAN DO THAT TOO!

A FULL TASTING AND DESIGN CONSULT WILL BE OFFERED AT THE BAKERY OF YOUR CHOICE.





# Libations

## PREMIUM BAR

### LIQUOR

TITO'S VODKA, BOMBAY GIN, MILARGO SILVER TEQUILA, BACARDI SUPERIOR RUM, SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK BOURBON, JACK DANIELS WHISKEY, MARTINI & ROSSI VERMOUTH, AMARETTO, BAILEY'S, KAHLUA

### WINE

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET  
TRINITY OAKS PINOT NOIR  
PORTEL CAVA

### BEER

ASSORTMENT OF DOMESTIC & IMPORTED

MINERAL WATER, ASSORTED SODA, FRESH FRUIT JUICE

4-HOUR BAR CONSISTS OF ONE HOUR FOR COCKTAIL HOUR AND THREE HOURS AFTER DINNER



# ENHANCEMENTS



# Bar Upgrades

## PLATINUM BAR

### LIQUOR

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, HENDERICK'S GIN, PATRON SILVER TEQUILA, MOUNT GAY BLACK BARREL RUM, GLENFIDDICH 12YR SCOTCH, WOODFORD RESERVE WHISKEY, KNOB CREEK BOURBON, MARTINI & ROSSI VERMOUTH, AMARETTO, BAILEY'S, KAHLUA

### WINE

JOEL GOTT | SAUVIGNON BLANC, CABERNET SAUVIGNON  
NAPA CELLARS CHARDONNAY, SEAGLASS PINOT NOIR, AVISSI PROSECCO

### BEER

SELECT IMPORTED BEERS & DOMESTIC BEERS  
MINERAL WATER, ASSORTED SODA, FRESH FRUIT JUICE

## WINE UPGRADE

ENJOY A PREMIUM OR PLATINUM WINE UPGRADE TO IMPRESS YOUR GUESTS AND TO REMEMBER THE BLACKSTONE AS SETTING THE MARK FOR LUXURY ON YOUR BIG DAY.

### PLATINUM WINES

JOEL GOTT SAUVIGNON BLANC, NAPA CELLARS CHARDONNAY,  
JOEL GOTT CABERNET, SEAGLASS PINOT NOIR

### SUPER PLATINUM WINES

JORDAN CHARDONNAY, GLORIA FERRER PINOT NOIR, TRINCHERO CABERNET

## BUBBLES UPGRADE

### CHANDON BRUT "ETOILE" CHAMPAGNE

ADD TO BAR OR TOAST ONLY

### VEUVE CLICQUOT

ADD TO BAR OR TOAST ONLY

## BEER UPGRADE

UPGRADE YOUR BAR BY INCLUDING SOME OF CHICAGO'S BEST MICRO BREWED BEERS.  
INCLUDES METROPOLITAN, TWO BROTHER & GOOSE ISLAND CHICAGO BREWS.

### CHICAGO BREWS





# Bar Upgrades

## **SIGNATURE SIP**

LET US CRAFT A THEMED COCKTAIL FOR YOUR WEDDING DAY!  
INCLUDES A PREMIUM COCKTAIL OR MARTINI INSPIRED BY THE COUPLE.

## **EXPERIENCE BARS FOR COCKTAIL HOUR**

### **DRINK LIKE A LOCAL CRAFT BEER BAR**

SOLEMN OATH SNAGGLETEOTH BANDANA IPA, TWO BROTHERS EBELS  
WEISS, HALF ACRE PONY PILSNER, MAPLEWOOD CHARLATAN PALE  
ALLE, REVOLUTION SEASONAL

### **SPEAKEASY BAR**

OLD FASHIONED, SAZERAC, MARY PICKFORD, AVIATION

### **TIKI BAR**

BANANA DAIQUIRI, MAI TAI, PINA COLADA, PLANTER'S PUNCH

### **INTERNATIONAL BUBBLES BAR**

SPANISH CAVA (BRUT & ROSÉ), ITALIAN PROSECCO, FRENCH CRÉMANT,-  
CLASSIC CHAMPAGNE COCKTAIL



# Stationary Displays

## CHEESE + CHARCUTERIE

SELECTION OF MEATS & CHEESE, ARTISANAL BREADS, RAW PICKLED VEGETABLES,  
HOUSE JAMS, NUTS & DRIED FRUIT

## CHEESE BOARD

SELECTION OF CHEESES, ARTISANAL BREADS, HOUSE JAMS, NUTS & DRIED FRUIT

## CRUDITÉS

ASSORTED RAW SEASONAL VEGETABLES  
SERVED WITH BUTTERMILK RANCH & GREEN GODDESS DRESSING

## RAW BAR

CHEF'S CHOICE OF OYSTERS ON THE HALF SHELL  
JUMBO SHRIMP COCKTAIL  
MUSSELS  
ALASKAN KING CRAB  
MAINE LOBSTER TAILS & CLAWS

*SERVED WITH COCKTAIL SAUCE & MIGNONETTE CAVIAR UPGRADE AVAILABLE\**

## SUSHI STATION

4 PIECES PER PERSON / PICK TWO ROLLS AND TWO NIGRI

MAKI: CALIFORNIA ROLL, SPICY TUNA, HAMACHI ROLL,  
PHILADELPHIA ROLL, VEGETABLE ROLL

NIGIRI: SMOKED SALMON, HAMACHI, AHI TUNA, CRAB

*SERVED WITH PICKLED GINGER, SOY SAUCE & WASABI*

PRICES ARE PER GUEST FOR A 1-HOUR FOOD SERVICE  
STATIONS REQUIRE MINIMUM OF 75% OF FULL GUEST COUNT



# Late Night Bite Stations

## FRENCH FRY BAR

HOUSE FRIES, SWEET POTATO FRIES, TATOR TOTS  
SERVED WITH NACHO CHEESE, CHIPTOLE KETCHUP, TRUFFLE AIOLI, BBQ SAUCE

## NACHO BAR

SEASONED GROUND BEEF, NACHO CHEESE SAUCE, GUACAMOLE, PICO DE GALLO,  
SOUR CREAM, JALAPENO & CORN TORTILLA CHIPS

## CHICAGO HOT DOG BAR

MINI VIENNA BEEF HOT DOGS, PICKLE SPEARS, NITRO GREEN RELISH, ONIONS,  
TOMATO, POPPY SEED BUNS, CELERY SALT, YELLOW MUSTARD & POTATO CHIPS  
*NO KETCHUP*

## TACO BAR

SLOW ROASTED PORK SHOULDER, CILANTRO CREMA, LIME, AVOCADO,  
QUESO FRESCO, ROASTED VEGETABLES, CORN & FLOUR TORTILLAS

## CHINATOWN BAR

ASIAN NOODLES IN TRADITIONAL TAKEOUT BOXES (CHICKEN OR SHRIMP),  
EGG ROLLS & FORTUNE COOKIES

## BREAKFAST AT NIGHT BAR

ASSORTED BREAKFAST SANDWICHES, PIGS IN A BLANKET & CANDIED BACON

## DONUT BAR

ASSORTED LOCALLY SOURCED

## FROST YOURSELF BAR

*FILL OR FROST YOUR OWN SWEET TREATS!*  
CANOLI SHELLS, SUGAR COOKIES, RED VELVET

## A LA CARTE ITEMS

### CHICKEN WINGS

BBQ, BUFFALO, SWEET CHILI

### PRETZEL BITES

CHEDDAR & MUSTARD SAUCES

### GARRET POPCORN CHICAGO MIX| FEEDS 50

### BLACK ANGUS SLIDERS

GRAFTON CHEDDAR, RED WINE ONION JAM, HOUSEMADE PICKLES & CHIPS

### 10" HOUSE PIZZA

CHOICE OF TOPPINGS: SAUSAGE, PEPPERONI, PEPPERS, ONIONS

PRICES ARE PER GUEST FOR A 1-HOUR FOOD SERVICE  
STATIONS REQUIRE MINIMUM OF 75% OF FULL GUEST COUNT





## DETAILS



# Pre-Wedding

## LIGHT START

FRESH BAKED PASTRIES  
SEASONAL SLICED FRUIT  
GREEK YOGURT PARFAITS  
ASSORTED SOFT DRINKS & BOTTLED WATER, FRESHLY BREWED COFFEE,  
SELECTION OF INTERNATIONAL TEA

## PARKSIDE

BUILD YOUR OWN TRAIL MIX  
HOUSEMADE GRANOLA, DRIED FRUITS, NUTS, M&M'S, YOGURT COVERED RAISINS,  
CHOCOLATE CHIPS, BANANA CHIPS, PRETZELS  
ASSORTED WHOLE FRUIT  
PETIT AVOCADO TOAST WITH GOAT CHEESE  
FRUIT-INFUSED WATER

## THE YOGI

EDAMAME HUMMUS & GRILLED NAAN  
WHITE CHEDDAR POPCORN  
ROOT VEGETABLE CHIPS  
NUTS & SEEDS  
BLUEBERRY GREEK YOGURT SMOOTHIE SHOOTERS

## TEA TIME

CUCUMBER TEA SANDWICHES  
PROSCUITTO-FIG TEA SANDWICHES  
OLIVE TAPENADE TEA SANDWICHES  
LEMON SCONES  
CHOCOLATE ÉCLAIRS  
HERBAL TEA SELECTION  
HOT WATER, HONEY, LEMONS

## THE DELI

BREADS: ARTISAN ROLLS, CROSSIANTS, WHOLE GRAIN BREAD  
GLUTEN-FREE BREAD UPON REQUEST  
MEATS: SMOKED TURKEY, HAM, ROAST BEEF, PASTRAMI, TUNA SALAD  
CHEESES: SHARP CHEDDAR, SWISS, PROVOLONE, MONTEREY JACK  
VEGGIES: RED ONION, LETTUCE, TOMATOES, PICKLES, BANANA PEPPERS  
SPREADS: GARLIC AIOLI, MUSTARD, MAYO  
POTATO SALAD, CREAMY COLESLAW  
HOUSEMADE CHIPS, COOKIES + BROWNIES  
LEMONADE

## A LA CARTE BEVERAGES

FRESH SQUEEZED FRUIT JUICE

COFFEE + TEA

ICED COFFEE

ICED TEA

BOTTLED WATER

SPARKLING WATER

SOFT DRINKS

CAVA & HOUSE WINE

DOMESTIC BEERS

SPECIALITY/CRAFT BEERS

PRICES ARE PER GUEST FOR A 2-HOUR FOOD & BEVERAGE SERVICE MINIMUM OF 15 PEOPLE



# Brunch

## WEDDING CONTINENTAL BRUNCH

ORGANIC YOGURT PARFAITS, MACERATED BERRIES, HOUSEMADE GRANOLA  
FRUIT SALAD WITH AGAVE NECTAR & TOASTED COCONUT  
WHOLE GRAIN ARTISAN BREADS, MUFFINS, WHIPPED BUTTER & PRESERVES  
CROISSANTS & DANISHES  
SELECTION OF CHILLED FRUIT JUICES  
FRESHLY BREWED COFFEE, DECAF COFFEE AND INTERNATIONAL TEAS

## WEDDING HOT BRUNCH

SCRAMBLED EGGS, CHIVES, SHARP CHEDDAR  
CHOICE OF: SMOKED PEPPER BACON OR PORK SAUSAGE  
CRISPY POTATO MEDLEY  
BISCUITS & SAUSAGE GRAVY  
FRUIT SALAD WITH AGAVE NECTAR & TOASTED COCONUT  
WHOLE GRAIN ARTISAN BREADS, MUFFINS, WHIPPED BUTTER & PRESERVES  
SELECTION OF CHILLED FRUIT JUICES  
FRESHLY BREWED COFFEE, DECAF COFFEE AND INTERNATIONAL TEAS

## BRUNCH BAR

MIMOSAS, SCREWDRIVERS, BLOODY MARYS

## ENHANCEMENTS

### OMELET STATION

### CORNED BEEF HASH

ONIONS, YUKON GOLD POTATOES

### SHORT RIB HASH

ONIONS, PEPPERS, YUKON GOLD POTATOES

### AVOCADO TOAST WITH GOAT CHEESE

PRICES ARE PER GUEST FOR A 2-HOUR FOOD & BEVERAGE SERVICE MINIMUM OF 10 PEOPLE





# Notes

## CEREMONY

Pricing will vary depending on the room selected & time frame needed. Please consult with us regarding availability & pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.

## PARKING

As part of our wedding package, discounted Valet parking is available. Parking charges may be added to the master account if desired and are subject to change.

## COAT CHECK

A dedicated coat check attendant is available for **\$150**. Required October through April.

## GUEST COUNT

Your final guarantee of attendance is due 3 business days prior to the event. After that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

## OUTSIDE VENDOR FOOD & BEVERAGE

Starts at **\$10** per person and will be assessed for any outside vendor food. Must be approved by Catering Manager.

## SERVICE CHARGE & SALES TAX

A taxable service charge & applicable state sales tax will be added to all food & beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.



# Notes

## MENU TASTING

Customized menus can be designed for your special day to suit your desires. Should you decide to offer more than one entrée choice to your guests ahead of time, the highest priced entrée will be charged. Menu tastings are complimentary for you, your fiancé, and two (2) other guests. Additional guests will be at a price of **\$135** per guest.

## CHILDREN & VENDOR MENUS

Children's menus are **\$35** per child, which includes beverage service and cake. Vendor Meals range between **\$35-55** per vendor.

## WELCOME BAGS

We are happy to welcome your out of town guests by delivering your welcome bags to their guest rooms. There is a **\$5** per room fee for this service.

## EVENT MANAGER ROLE

You will have a Blackstone Event Manager assigned as your liason to help plan the details for happenings at the hotel. We are happy to recommend a Wedding Consultant to aide you in your total wedding planning so that you may fully enjoy the planning, and most importantly, your wedding day!

