EAT, DRINK &

BE MARRIED

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 11,000 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…
Wedding

PACKAGE OVERVIEW

FOUR HOUR PREMIUM BAR

FOUR PASSED HORS D’ŒUVRES

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

$190 PER GUEST
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
  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 +$2
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

ADDITIONAL COURSE +$10 PER PERSON
Entrees

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 +$10
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

Entree selections must be pre-selected and presented to your event manager two weeks prior to your event.

All dietary needs can be accommodated.
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, Milagro Silver Tequila, Bacardi Superior Rum, Sailor Jerry Rum, Dewar’s White Label Scotch, Maker’s Mark Bourbon, Jack Daniels Whiskey, Martini & Rossi Vermouth, Amaretto, Baileys, Kahlua

**WINE**
Sycamore Lane Chardonnay, Pinot Grigio, Cabernet Trinity Oaks Pinot Noir
Porcel Cava

**BEER**
Assortment of Domestic & Imported
Mineral Water, Assorted Soda, Fresh Fruit Juice

**ADDITIONAL HOUR +$12 PER PERSON**

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

PLATINUM BAR 20 PER PERSON

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

ADDITIONAL HOUR +$15 PER PERSON

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

SUPER PLATINUM WINES 10 PER PERSON
JORDAN CHARDONNAY, GLORIA FERRER PINOT NOIR, TRINCHERO CABERNET

BUBBLES UPGRADE

CHANDON BRUT “ETOILE” CHAMPAGNE
10 PER PERSON TO ADD TO BAR | 6 PER PERSON FOR TOAST ONLY

VEUVE CLICQUOT
30 PER PERSON TO ADD TO BAR | 18 PER PERSON FOR 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 6 PER PERSON
Bar Upgrades

**SIGNATURE SIP** | 4 PER PERSON
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** | 22 PER PERSON
SOLEMN OATH SNAGGLETOOTH BANDANA IPA, TWO BROTHERS EBELS WEISS, HALFBRIC ACRE PONY PILSNER, MAPLEWOOD CHARLATAN PALE ALLE, REVOLUTION SEASONAL

**SPEAKEASY BAR** | 25 PER PERSON
OLD FASHIONED, SAZERAC, MARY PICKFORD, AVIATION

**TIKI BAR** | 18 PER PERSON
BANANA DAIQUIRI, MAI TAI, PINA COLADA, PLANTER’S PUNCH

**INTERNATIONAL BUBBLES BAR** | 18 PER PERSON
SPANISH CAVA (BRUT & ROSÉ), ITALIAN PROSECCO, FRENCH CRÉMANT,-CLASSIC CHAMPAGNE COCKTAIL
CHEESE + CHARCUTERIE | 32 PER PERSON
SELECTION OF MEATS & CHEESE, ARTISANAL BREADS, RAW PICKLED VEGETABLES, HOUSE JAMs, NUTS & DRIED FRUIT

CHEESE BOARD | 26 PER PERSON
SELECTION OF CHEESES, ARTISANAL BREADS, HOUSE JAMS, NUTS & DRIED FRUIT

CRUDITÉS | 18 PER PERSON
ASSORTED RAW SEASONAL VEGETABLES
SERVED WITH BUTTERMILK RANCH & GREEN GODDESS DRESSING

RAW BAR | 42 PER PERSON
CHEF’S CHOICE OF OYSTERS ON THE HALF SHELL
JUMBO SHRIMP COCKTAIL
MUSSELS
ALASKAN KING CRAB +$9
MAINE LOBSTER TAILS & CLAWS +$14

SERVED WITH COCKTAIL SAUCE & MIGNONETTE CAVIAR UPGRADE AVAILABLE*

SUSHI STATION | 30 PER PERSON
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 | 12 PER PERSON
HOUSE FRIES, SWEET POTATO FRIES, TATER TOTS
SERVED WITH NACHO CHEESE, CHIPTOLE KETCHUP, TRUFFLE AIOLI, BBQ SAUCE

NACHO BAR | 15 PER PERSON
SEASONED GROUND BEEF, NACHO CHEESE SAUCE, GUACAMOLE, PICO DE GALLO,
SOUR CREAM, JALAPENO & CORN TORTILLA CHIPS

CHICAGO HOT DOG BAR | 15 PER PERSON
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 | 15 PER PERSON
SLOW ROASTED PORK SHOULDER, CILANTRO CREMA, LIME, AVOCADO,
QUESO FRESCO, ROASTED VEGETABLES, CORN & FLOUR TORTILLAS

CHINATOWN BAR | 15 PER PERSON
ASIAN NOODLES IN TRADITIONAL TAKEOUT BOXES (CHICKEN OR SHRIMP),
EGG ROLLS & FORTUNE COOKIES

BREAKFAST AT NIGHT BAR | 18 PER PERSON
ASSORTED BREAKFAST SANDWICHES, PIGS IN A BLANKET & CANDIED BACON

DONUT BAR | 15 PER PERSON
ASSORTED LOCALLY SOURCED

FROST YOURSELF BAR | 15 PER PERSON
FILL OR FROST YOUR OWN SWEET TREATS!
CANOLI SHELLS, SUGAR COOKIES, RED VELVET

A LA CARTE ITEMS
CHICKEN WINGS | 24 PER DOZEN
BBQ, BUFFALO, SWEET CHILI

PRETZEL BITES | 12 PER DOZEN
CHEDDAR & MUSTARD SAUCES

GARRET POPCORN CHICAGO MIX | 250 PER TIN (FEEDS 50)

BLACK ANGUS SLIDERS | 10 EACH
GRAFTON CHEDDAR, RED WINE ONION JAM, HOUSEMADE PICKLES & CHIPS

10” HOUSE PIZZA | 32 EACH
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.
**Pre-Wedding**

**LIGHT START** | 45 PER PERSON
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Fresh Baked Pastries
Seasonal Sliced Fruit
Greek Yogurt Parfaits
Assorted Soft Drinks & Bottled Water, Freshly Brewed Coffee, Selection of International Tea

**PARKSIDE** | 26 PER PERSON
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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** | 28 PER PERSON
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Edamame Hummus & Grilled Naan
White Cheddar Popcorn
Root Vegetable Chips
Nuts & Seeds
Blueberry Greek Yogurt Smoothie Shooters

**TEA TIME** | 28 PER PERSON
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Cucumber Tea Sandwiches
Proscuitto-Fig Tea Sandwiches
Olive Tapenade Tea Sandwiches
Lemon Scones
Chocolate Éclairs
Herbal Tea Selection
Hot Water, Honey, Lemons

**THE DELI** | 62 PER PERSON
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Breads: Artisan Rolls, Croissants, Whole Grain Bread
Gluten-Free Bread Upon Request
Meats: Smoked Turkey, Ham, Roast Beef, Pastrami, Tuna Salad
Cheeses: Sharp Cheddar, Swiss, Provolone, Monterey Jack
Vegetables: Red Onion, Lettuce, Tomatoes, Pickles, Banana Peppers
Spreads: Garlic Aioli, Mustard, Mayo
Potato Salad, Creamy Coleslaw
Housemade Chips, Cookies + Brownies
Lemonade

**À LA CARTE BEVERAGES**
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Fresh Squeezed Fruit Juice | 65 PER GALLON
Coffee + Tea | 140 PER GALLON
Iced Coffee | 150 PER GALLON
Iced Tea | 48 PER GALLON
Bottled Water | 5 EACH
Sparkling Water | 6 EACH
Soft Drinks | 6 EACH
CAVA & House Wine | 55 PER BOTTLE
Domestic Beers | 9 PER BOTTLE
Speciality/Craft Beers | 11 PER BOTTLE

Prices are per guest for a 2-hour food & beverage service minimum of 15 people.
Brunch

WEDDING CONTINENTAL BRUNCH | 40 PER PERSON
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 | 50 PER PERSON
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 | 28 PER PERSON / 150 BARTENDER FEE
MIMOSAS, SCREWDRIVERS, BLOODY MARYS

ENHANCEMENTS
OMELET STATION | 20 PER PERSON / 150 ATTENDANT FEE
CORNED BEEF HASH | 14 PER PERSON
ONIONS, YUKON GOLD POTATOES
SHORT RIB HASH | 15 PER PERSON
ONIONS, PEPPERS, YUKON GOLD POTATOES
AVOCADO TOAST WITH GOAT CHEESE | 6 PER PERSON

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