

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...

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

PRICES SUBJECT TO APPLICABLE TAXES & SERVICE CHARGE

THE BLACKSTONE



Hors D'oeuvres

PLEASE SELECT FOUR

HOT HORS D'OEUVRES

VEGGIE EGG ROLLS

SWEET CHILI SAUCE

SALT COD CROQUETTE

PIQUILLO AIOLI

MUSHROOM ARANCHINI

TRUFFLE, PARMESEAN

MINI REUBEN

CORNED BEEF, SAUREKRAUT, RYE, 1000

BACON-WRAPPED DATES

MARCONA ALMOND, BLUE CHEESE FONDUE

CHICKEN TERIYAKI SKEWER

SCALLIONS, SESAME

FRIED SPICY CHICKEN LOLLIPOP

HOT & SOUR SAUCE

BEEF WELLINGTON

DIJON MUSTARD

CRAB CAKES

CLASSIC REMOULADE

COLD HORS D'OEUVRES

SHRIMP AND LOBSTER ROLL

NEW ENGLAND BUN, TARRAGON

WHIPPED BURRATA

PESTO, CROSTINI

CAPRESE SKEWER

MOZZARELLA, BASIL, TOMATO

MINT & LIME COMPRESSED

WATERMELLON

WHIPPED GOAT CHEESE

SPARKLING CRANBERRY & BRIE

BALSAMIC GASTRIC

SMOKED SALMON

DILL CRÈME FRAICHE, CROSTINI

SPICY LIME SHRIMP CEVICHE SPOONS

LIME, CILANTRO

SESAME SEARED TUNA

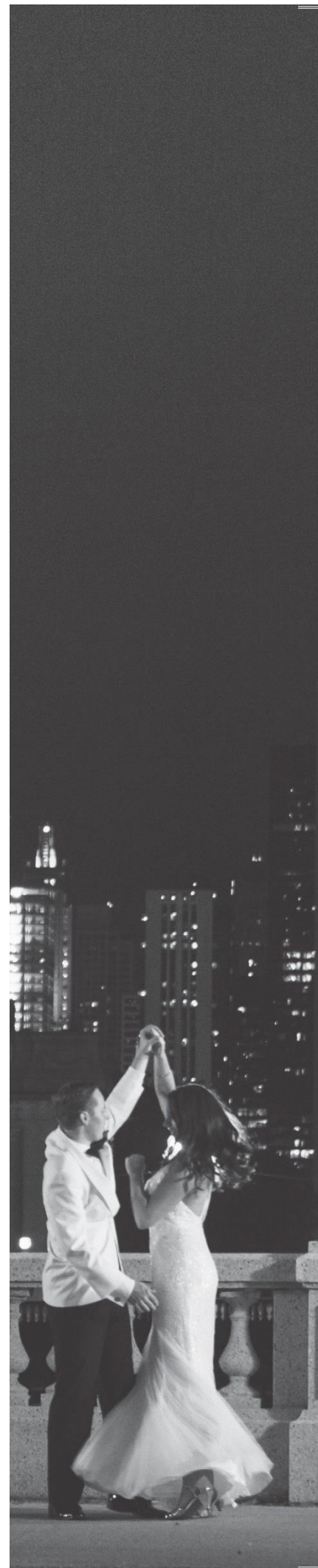
SEAWEEED SALAD, WASABI AIOLI

TOMATO & OLIVE BRUSCHETTA

BASIL, CROSTINI

DEVEILED EGGS

BLACK TOBIKO, CRIISPY SHALLOTS



First Course

PLEASE SELECT ONE

TOMATO BASIL SOUP
BRIOCHE CROUTONS

BUTTERNUT SQUASH SOUP
ROASTED APPLES

POTATO LEEK SOUP
TRUFFLE

FOREST MUSHROOM SOUP
ROASTED MUSHROOMS

LOBSTER BISQUE +\$3
TARRAGON, CITRUS OIL, PERNOD

BABY BEET SALAD
ARUGULA, MIXED GREENS, PISTACHIO, RADISH, APPLE CIDER DRESSING

SPICED REDWINE POACHED PEAR SALAD
BABY GREENS, WALNUTS, BLUE CHEESE, BALSAMIC DRESSING

CLASSIC CAESAR SALAD
LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

CLASSIC HOUSE SALAD
MIXED GREENS, BALSAMIC DRESSING

ADDITIONAL COURSE +\$10 PER PERSON



Entrees

PLEASE SELECT
TWO PROTEINS + ONE VEGETARIAN

SUNDRIED TOMATO & SPINACH STUFFED CHICKEN BREAST
BABY CARROTS, MARBLE POTATOES, THYME BUEIRE BLANC

HERB ROASTED CHICKEN BREAST
BROCCOLINI, SWEET POTATO MASH, MUSTARD THYME CHICKEN JUS

HOMESTYLE CHICKEN
SAGE POLENTA, HEIRLOOM GREEN BEANS, BOURBON PEACH GLAZE

CHILEAN SEA BASS +
CREAMED LOBSTER, CORN, YUKON POTATO & RED BELL PEPPER

SEARED SALMON
FRENCH BEANS, RISOTTO, CITRUS BUEIRE BLANC, TOMATO BASIL OLIVE TAPENADE

LOCALLY SOURCED WHITEFISH
HEARTY FARRO, CHARRED BRUSSELS SPROUTS, LEMON CAPER COULIS

BRAISED SHORT RIB
BRUSSELS SPROUTS, CREAMY HERB POLENTA, SHERRY DEMI, CITRUS REDUCTION

CENTER CUT FILET MIGNON
REDWINE CARAMELIZED ONIONS, ASPARAGUS, TRUFFLE MASH, BOURBON SAUCE

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

BERKSHIRE PORK CHOP +
BABY CARROTS, MARBLE POTATOES, BOURBON APPLE CHUTNEY

ROASTED CAULIFLOWER STEAK
ESCALIVADA, GREEN BEANS, WILD RICE, ROMESCO

VEGETABLE YAKISOBA
GRILLED EGGPLANT, NAPA CABBAGE, EGG NOODLE, PICKLED GINGER, SESAME

TRUFFLE MUSHROOM GNOCCHI
SPINACH, BLISTERED TOMATOES, PARMESAN, TRUFFLE MUSHROOM CREAM SAUCE

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

ALL DIETARY NEEDS CAN BE ACCOMMODATED.

THE BLACKSTONE



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, 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, BAILEY'S, KAHLUA

WINE

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET TRINITY OAKS PINOT NOIR, & PROSECCO

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

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ENHANCEMENTS



Bar Upgrades

PLATINUM BAR|

LIQUOR

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, HENDRICK'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| 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

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



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 ALE, 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

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



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 NIGIRI

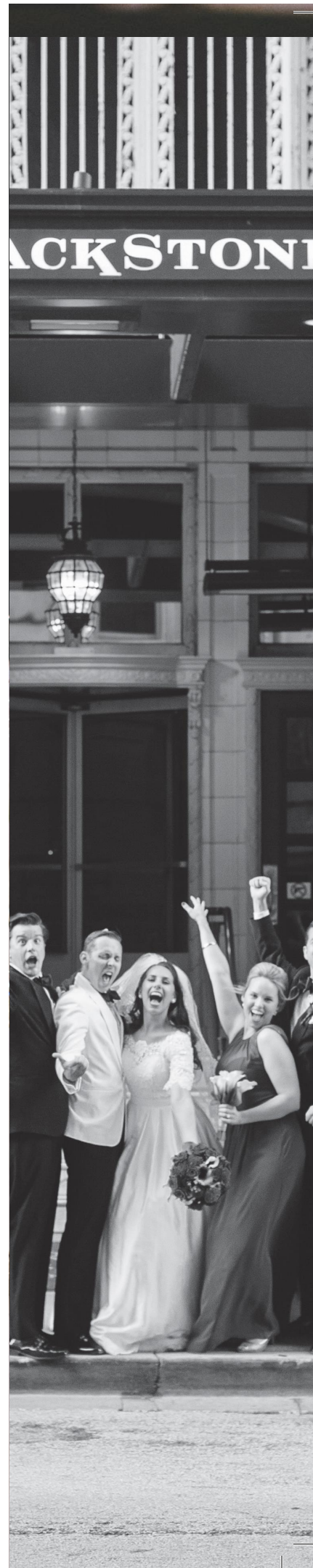
MAKI: CALIFORNIA ROLL, SPICY TUNA, HAMACHI ROLL, PHILADELPHIA
ROLL, VEGETABLE ROLL

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

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Late Night Bite Stations

FRENCH FRY BAR|

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

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

BODEGA BAR|

ASSORTED BAGS OF CHIPS, CANDY, AND NUTS. ALL OF YOUR BODEGA FAVORITES!

DONUT BAR|

ASSORTED LOCALLY SOURCED

FROST YOURSELF BAR|

FILL OR FROST YOUR OWN SWEET TREATS!
CANNOLI SHELLS, SUGAR COOKIES, RED VELVET CUPCAKES

A LA CARTE ITEMS

CHICKEN WINGS|

BBQ, BUFFALO, SWEET CHILI

PRETZEL BITES|

CHEDDAR & MUSTARD SAUCES

POPCORN CHICAGO MIX|

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

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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|

ROASTED GARLOIC AND HERB HUMMUS

GRILLED NAN

WHITE CHEDDAR POPCORN

NUTS & SEEDS

BLUEBERRY GREEK YOGURT SMOOTHIE SHOOTERS

TEA TIME| 28 PER PERSON

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| 65 PER GALLON

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

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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

OMELETTE 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

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Notes

CEREMONY

Pricing will vary depending on the room selected & time frame needed. Please consult with your catering manager 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 7 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 will be assessed for any outside vendor food brought into any event space. Prior approval required by your 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 liaison to help plan the details for happenings at the hotel. Their specialization is to oversee all things Blackstone. We are happy to recommend a Wedding Consultant to aide you in your total wedding planning so that you can fully enjoy the planning, and most importantly, your wedding day!

