

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

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# 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

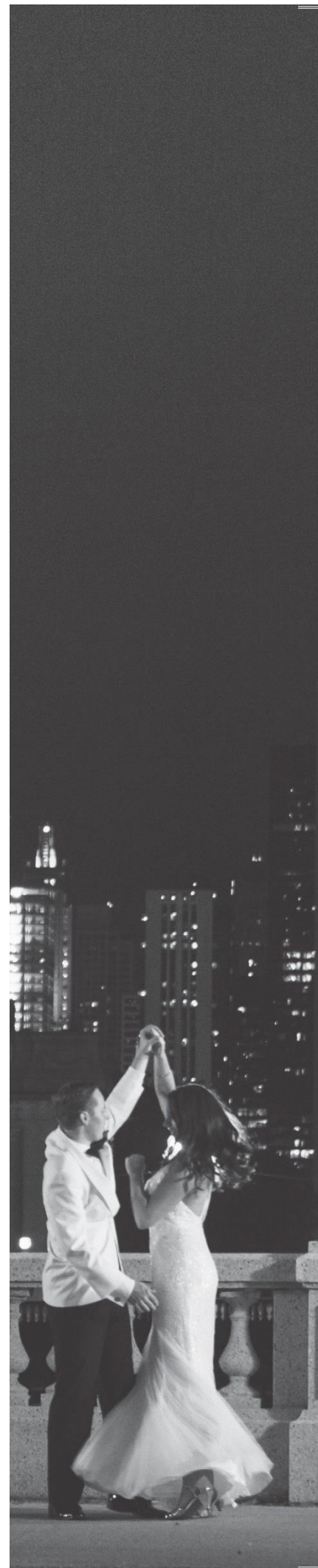
SEAWEEED SALAD, WASABI AIOLI

### 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 BUERRE 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 BUERRE 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.

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# 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, BEEFEATER GIN, EL JIMADOR 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

PROVERB CHARDONNAY, PINOT GRIGIO, CABERNET SAUVIGNON, & PINOT NOIR, & BARIANO 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

THE LOOP | SAUVIGNON BLANC, CHARDONAY, CABERNET SAUVIGNON, PINOT NOIR, BELA SERA PINOT GRIGION, & LAMARCA 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

THE LOOP | SAUVIGNON BLANC, CHARDONAY, CABERNET SAUVIGNON, PINOT NOIR, BELA SERA PINOT GRIGION, & LAMARCA PROSECCO

### SUPER PLATINUM WINES| 10 PER PERSON

CLOS DU BOIS CABERNET SAUVIGNON, PINOT GRIGIO, CHARDONAY, MARK WEST PINOT NOIR, & FRANCISIAN SAUVIGNON BLANC

## 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 SNAGGLETOOTH 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

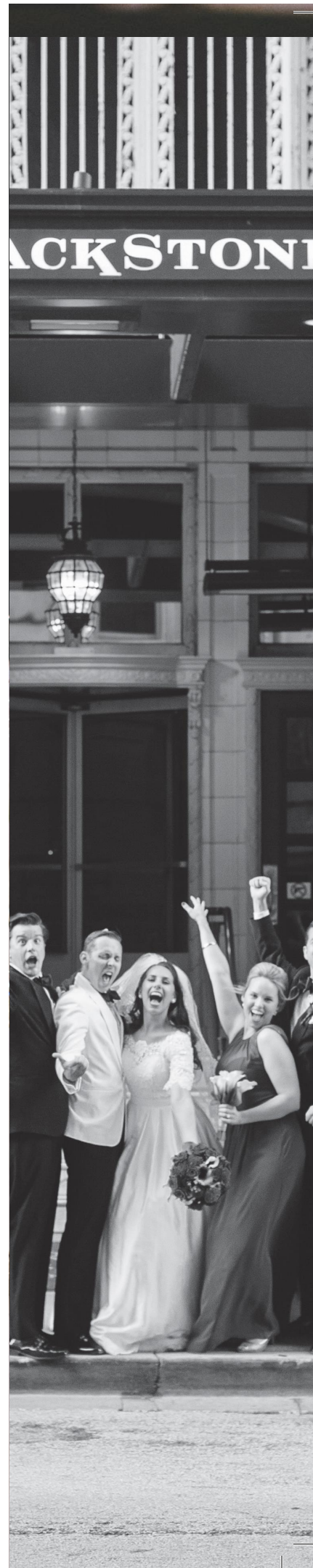
MAKI: CALIFORNIA ROLL, SPICY TUNA, HAMACHI ROLL, PHILADELPHIA  
ROLL, VEGETABLE ROLL

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 GARLIC 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!

