EAT, DRINK & BE MARRIED
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…
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

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 CREME

GRILLED CORN CHOWDER SOUP
RED PEPPER ESSENCE, CILANTRO CREME 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
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

LOCAL 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

Entrees

PLEASE SELECT TWO PROTEINS + ONE VEGETARIAN

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.
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, KAHLLUA

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
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, KAHULU
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 SNAGGLETOOTH 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 GINER, SOY SAUCE & WASABI

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

THE BLACKSTONE
Late Night Bite Stations

**FRENCH FRY BAR**
House Fries, Sweet Potato Fries, Tator Tots
Served with Nacho Cheese, Chipotle 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 Eclairs
- Herbal Tea Selection
- Hot Water, Honey, Lemons

**THE DELI**
- 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
- 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

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

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**Pre-Wedding**

**SOFT DRINKS**
- Iced Coffee
- Iced Tea
- Bottled Water
- Sparkling Water

**DOMESTIC BEERS**
- Cava & House Wine

**SPECIALITY/CRAFT BEERS**
- Domestic Beers

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
CRINOSSANTS & 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, SCREWDIVERS, 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
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!