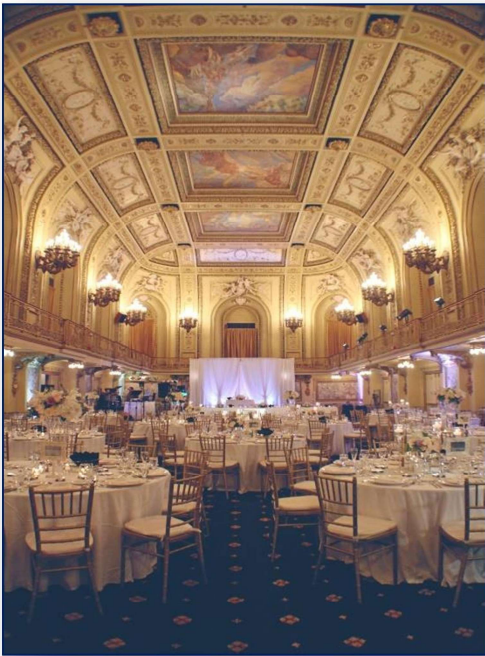




The Congress Plaza Hotel
520 S. Michigan Avenue, Chicago IL 60605

Wedding Packages



Timeless Elegance

Our Unique Venue

The Gold Ballroom is the perfect place for a dream wedding. Built in the early 1900's, this room has the glamour of old Chicago.

Its French Rococo décor, makes our ballroom quite unique. The charming ambiance of this room will allow your guests feel as if they are part of a bygone era.

The Gold Ballroom can accommodate between 250-300 guests for a wedding reception, dance and up to 400 guest for a wedding ceremony .



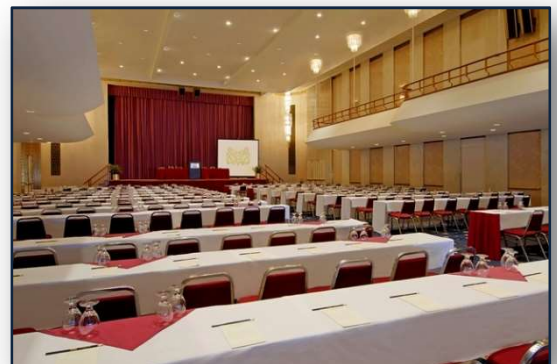
The Florentine Room features a gracefully arched ceiling with renaissance style murals, original chandeliers, and exquisite inlay wood paneling.

This is the Hotel's original ballroom built in 1893. This room sets an intimate and romantic mood for your wedding ceremony of up to 300 guest or reception for 150-200 guests



The Great Hall features a beautiful view of Grant Park and Buckingham Fountain.

The Great Hall can accommodate anywhere between 375-500 guests. This 8,265 sq. ft. space is ideal to let your imagination run wild!





Our Packages Include

- On-site wedding consultant to assist you with all details
- White glove service by our experienced, professional staff
- Four hours of open bar
- Four votive candles for dinner tables
- Cocktail reception with a selection of (4) hors d'oeuvres
- Sparkling wine toast and wine service with entrée course
- Four-Course wedding menu
- Complimentary custom designed wedding cake and tasting from the Baking Institute of Chicago
- Freshly brewed coffee and selection of teas (upon request)
- Complimentary tasting for wedding couple and two guests
- Complimentary table numbers and cake cutter
- Floor length white linens and napkins / Check with your consultant for availability on more colors
- Complimentary gold chiavari chairs and dance floor
- Complimentary suite with chocolate covered strawberries and a bottle of champagne for the wedding couple on their wedding night
- Complimentary guestroom upgrade to a standard Lakeview room for the parents of wedding couple
- Complimentary changing rooms for Bridal party*
Two sleeping rooms up to four hours or two small meeting spaces for up to six hours
- Complimentary centerpieces – includes glass mirror and cylinder vases
Client must provide own flowers or floating candles
- Special room rates for your wedding guests*
- Complimentary breakfast for wedding couple and their parents (six breakfast vouchers)
- Special self-parking rates for wedding guests until midnight

*Based upon availability



A Moment In Time

\$155.00 PER PERSON

Includes your choice of two entrées

For an additional entrée choice add \$8.00 per plate



Bar service

Four hours of open premium bar

Two hours of wine service during dinner

Sparkling wine toast



HORS D'OEUVRES

Choice of four Hors d'oeuvres served butler style

HOT

Beef Wellington
Italian Meatballs
Wild Mushroom Phyllo Triangles
Chicken Samosa
Vegetable Shao (V, Bf, Shrimp, Pork, Chicken)
Bacon Wrapped Dates
Pork Pot Stickers
Spicy Cream Cheese Wontons
Chicken Pot Stickers
Glazed Chicken Skewers
Creole Crab Cake
Chicken and Waffles

COLD

Blue Cheese Stuffed Dates
Tuna Tartar with Mango and Cucumber
Rock Shrimp Ceviche Tostada
Pineapple Shrimp Skewers
Goat Cheese Sundried Tomato and Olive Crostini
Traditional Italian Bruschetta
Fruit and Cheese Skewers
Caprese Crostini
Tapas Skewers
Antipasto Skewers

SOUPS

SPRING & SUMMER SOUPS

Potato and Spring Leek
Tomato Basil
Sweet Corn Bisque

FALL & WINTER SOUPS

New Orleans Clam Chowder
Cream of Spinach
Cream of Potato

SALADS

All salads are pre-set

SPRING & SUMMER SALADS

Iceberg, Romaine, Cherry Tomatoes, Cucumbers and Carrots
Mixed Greens, Stone Fruit, Fresh Goat's Cheese and Candied Pecans
Traditional Caesar with Romaine Hearts, Parmesan and Garlic Croutons

FALL & WINTER SALADS

Mesclun Greens and Cabernet Poached Pear with Herb Boursin Cheese and Candied Pecans
Mixed Greens, Blue Cheese, Candied Walnuts and Figs
Mixed Greens, Fresh Strawberries, Candied Pecans and Feta Cheese

DRESSINGS

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian Sesame | French | Raspberry

ENTRÉES

All entrées are served with Chef's choice of seasonal vegetable

SICILIAN PESTO

Sautéed zucchini, yellow squash and spinach in a sun-dried tomato pesto sauce with farfalle pasta

PARMESAN CRUSTED CHICKEN

Double chicken breast crusted with herb roasted potatoes and pesto cream sauce

CHICKEN FLORENTINE

Feta cheese, spinach stuffed skin on chicken breast with dauphinoise potatoes and supreme sauce

SLOW ROASTED ROSEMARY SALMON

Slow roasted rosemary salmon filet served with saffron rice and dill cream sauce

GRILLED FLAT IRON

Sliced flat iron steak with garlic mashed potatoes and truffle bordelaise sauce

DESSERT

Custom Wedding Cake by The Baking Institute

PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND 11.75% SALE TAX
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



A Night To Remember

\$165.00 PER PERSON

Includes your choice of two entrées

For an additional entrée choice add \$8.00 per plate

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Bar service

Four hours of open deluxe bar

Two hours of wine service during dinner

Sparkling wine toast

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HORS D'OEUVRES

Choice of four Hors d'oeuvres served butler style

HOT

Beef Wellington
Italian Meatballs
Wild Mushroom Phyllo Triangles
Chicken Samosa
Vegetable Shao (V, Bf, Shrimp, Pork, Chicken)
Coconut Curry Beef Puff
Pork Pot Stickers
Spicy Cream Cheese Wontons
Chicken Pot Stickers
Glazed Chicken Skewers
Creole Crab Cake
Chicken and Waffles
Bacon Wrapped Dates

COLD

Blue Cheese Stuffed Dates
Tuna Tartar with Mango and Cucumber
Tapas Skewers
Pineapple Shrimp Skewers
Goat Cheese Sundried Tomato and Olive Crostini
Traditional Italian Bruschetta
Fruit and Cheese Skewers
Caprese Crostini
Antipasto Skewers

SOUPS

SPRING & SUMMER SOUPS

Tomato Basil
Chicken Tortilla
Broccoli and Cheese

FALL & WINTER SOUPS

Shrimp Bisque
New Orleans Clam Chowder
Cream of Cauliflower

SALADS

All salads are pre-set

SPRING & SUMMER SALAD

Mixed Greens, Mozzarella, Heirlooms Tomatoes, Fresh Basil Sizzled w/ Balsamic Reduction

FALL & WINTER SALADS

Mixed Greens, Roasted Squash, Toasted Walnuts and Feta Cheese

Mixed Greens, Cranberries, Glazed Walnuts, Oranges and Blue Cheese

Romaine, Carrots, Tomatoes, Cucumbers, Olives, Feta Cheese, Manchego Cheese, Strawberries, and Pecans

DRESSINGS

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian Sesame | French | Raspberry

ENTRÉES

All entrées are served with Chef's choice of seasonal vegetable

WHITE POLENTA

Tower of truffle white creamy polenta, sautéed stir-fry vegetables, grated parmesan cheese and white creamy sauce

Vegetables on stir fry: squash, zucchini, mushrooms, baby corn, carrots, broccoli and red bell peppers

ROSEMARY ITALIAN AIRLINE CHICKEN

Herb roasted airline chicken served with yellow saffron garlic rice and white béchamel sauce

STUFFED GREEK CHICKEN

Feta cheese, black olives, fresh basil, tomato stuffed skin on chicken breast, served with rosemary potato wedges and supreme sauce

BAKED GROUPEL

Herb marinated bake grouper with saffron rice and Pernod cream sauce

VEAL MILANO

Pan seared veal layered with roasted zucchini, herb boursin cheese, artichoke hearts, with demi-glaze and garlic mashed potatoes

GRILLED N.Y STEAK

Grilled N.Y strip steak with yellow Yukon roasted potatoes and truffle bordelaise sauce

DESSERT

Custom Wedding Cake by The Baking Institute

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PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



An Elegant Affair

\$190.00 PER PERSON

Includes your choice of two entrées
For an additional entrée choice add \$8.00 per plate

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Bar service

Four hours of open top shelf
Two hours of wine service during dinner
Sparkling wine toast

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HORS D'OEUVRES

Choice of four Hors d'oeuvres served butler style

HOT

Beef Wellington
Italian Meatballs
Wild Mushroom Phyllo Triangles
Chicken Samosa
Vegetable Shao (V, Bf, Shrimp, Pork, Chicken)
Bacon Wrapped Dates
Pork Pot Stickers
Spicy Cream Cheese Wontons
Chicken Pot Stickers
Glazed Chicken Skewers
Creole Crab Cake
Brazilian Steakhouse Skewer
Chicken and Waffles

COLD

Blue Cheese Stuffed Dates
Tuna Tartar with Mango and Cucumber
Rock Shrimp Ceviche Tostada
Pineapple Shrimp Skewers
Goat Cheese Sundried Tomato and Olive Crostini
Traditional Italian Bruschetta
Fruit and Cheese Skewers
Caprese Crostini
Tapas Skewers
Antipasto Skewers

SOUPS

SPRING & SUMMER SOUPS

Tomato Basil
Cream of Spinach
Corn and Crab Chowder

FALL & WINTER SOUPS

Italian Chicken Soup
Cream of Mushroom
Lobster Bisque Soup

SALADS

All salads are pre-set

SPRING & SUMMER SALADS

Mixed Greens, Pear, Squash, Blueberries and Fresh Mozzarella

Romaine Lettuce, Red Onion, Cucumber, Black Olives, Cherry Tomatoes and Feta cheese

Mixed Greens, Strawberries, Kiwis, Blueberries, Mandarin Oranges, Crushed Walnuts and Goat Cheese

FALL & WINTER SALADS

Mixed Greens, Roasted Beets, Oranges, Candied Walnuts and Goat Cheese

Romaine, Spinach, Tomatoes, Cucumbers, Carrots, Cranberries, Pecans and Feta Cheese

DRESSINGS

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian Sesame | French | Raspberry

ENTRÉES

All entrées are served with Chef's choice of seasonal vegetable

WHITE POLENTA

Tower of truffle white creamy polenta, sautéed stir-fry vegetables, grated parmesan cheese and white creamy sauce

Vegetables on stir fry: squash, zucchini, mushrooms, baby corn, carrots, broccoli and red bell peppers

STUFFED CHICKEN

Boursin cheese and mushroom stuffed chicken breast with parmesan, rice and creamy whole-grain mustard sauce

BROILED LOBSTER TAIL

Broiled lobster tail with spinach, tomato, potato terrine and clarified butter

FILET MIGNON

Grilled 8oz. filet of beef tenderloin with double baked potato and mushroom red wine sauce

HERB CRUSTED RACK OF LAMB

Herb crusted rack of lamb served with dauphinoise potatoes and rosemary basil sauce

DESSERT

Custom Wedding Cake by The Baking Institute

CHILDREN'S MENU

\$45.00 PER CHILD

Includes drinks and cake

CHOICE OF STARTER

Fresh fruit cup

Iceberg wedges with ranch or French dressing

ENTRÉES

Children's mac n' cheese

Chicken fingers with French fries

Kid's Size burger with French fries

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Beverages

Package bar prices are per person, bartender fees are included

PREMIUM BRANDS

Additional Hour @ \$12.00 per hour /per person

SPIRITS

Svedka, Seagram's Gin, Dewar's Scotch, Canadian Club Whiskey, Cruzan Rum, Amaretto, Peach Schnapps and Jose Cuervo, Jim Bean

WINE

CHOICE OF 2 WOODBRIDGE VARIETALS

Merlot or Cabernet / Chardonnay or White Zinfandel

BEER

CHOICE OF TWO DOMESTIC

Budweiser, Bud Light, PBR, Miller Lite and Coors

CHOICE OF ONE IMPORTED

Stella, Samuel Adams and Goose Island IPA, 312 and Greenline

DELUXE BRANDS

Additional Hour @ \$15.00 per hour /per person

SPIRITS

Absolute Vodka, Beefeater's Gin, Chivas Regal, Jameson, Cuervo Gold, Bacardi Rum, Amaretto and Peach Schnapps

WINE

CHOICE OF 2 WOODBRIDGE VARIETALS

Merlot, Cabernet or Pinot Noir / Chardonnay, Pinot Grigio or White Zinfandel

BEER

CHOICE OF TWO DOMESTIC

Budweiser, Bud Light, PBR, Miller Lite and Coors

CHOICE OF TWO IMPORTED

Stella, Samuel Adams, Stella Cidre, Goose Island IPA, Corona, 312 and Greenline

TOP-SHELF

Additional Hour @ \$19.00 per hour /per person

SPIRITS

Grey Goose, Vodka, Bombay Sapphire Gin, Maker's Mark Whiskey, Johnny Walker Red Scotch, Patron, Appleton Rum, Peach Schnapps, Christian Brother's Amaretto and Woodford Bourbon

WINE

CHOICE OF 3 FOURTEEN-HANDS

Merlot or Cabernet / Sauvignon Blanc, Pinot Grigio or Moscato, Brut Rose and Steel Rose

BEER

CHOICE OF TWO DOMESTIC

Budweiser, Bud Light, PBR, Miller Lite and Coors

CHOICE OF THREE IMPORTED / SPECIALTY

Stella, 312, All Day IPA, Greenline, Dirty Bastard, Stella Cidre and Heineken

NON-ALCOHOLIC

INCLUDED IN ALL PACKAGES

Soft Drinks, Water and Juice

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Late Night Snacks

Each item requires a minimum of 25 pieces

MINI-SANDWICHES

Mini Burgers, Mini Cheeseburgers, Chicago Style Mini Hot-Dogs, Mini Chicago-Style Italian Beef, Mini Cold Sandwiches (Chef's Variety) and Mini Pulled Pork Sandwiches

\$7.50 per piece – served with condiments

SAVORY CONES

Steak Fries Served with Cheese Sauce and other Dipping Condiments.

\$7.00 per cone

Stout Ale Battered Onion Rings Served with Dipping Sauces

\$7.00 per cone

Four Beer Battered Mozzarella Cheese Sticks with Marinara Sauce

\$7.50 per cone

OTHER GREAT ITEMS!

MINI QUESADILLAS

CHOICE OF TWO:

Cheese, Chicken or Steak.

Served with Salsa, Sour Cream, Guacamole and Jalapeños

\$8.00 per item

POTATO SKINS

Cheddar and Bacon Potato Skins Served with Sour Cream and Chives

\$7.50 per item

12 INCH PIZZAS

Pan Crust, Thin Crust or Deep Dish

CHOICE OF ONE INGREDIENT:

Cheese, Sausage, Pepperoni, Mushrooms or Onions

\$20.00 per pizza / \$4.00 extra per ingredient per pizza

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Sweets Table

PACKAGE ONE

Chocolate Covered Strawberries Tree, Miniature Pastries and Assorted Cookies

\$16.00 per person

PACKAGE TWO

Miniature Pastries, Cream Puffs or Eclairs, Chocolate Covered Strawberries and Assorted Cookies

\$18.00 per person

PACKAGE THREE

Chocolate Covered Strawberries Tree, Éclair Tree, Truffles, Miniature Pastries and Mousse in Champagne Glasses

\$22.00 per person

PACKAGE FOUR

Five Assorted Mini Pastries, Chocolate Covered Strawberries and Fresh Fruit Display

\$25.00 per person

INDIVIDUAL DESSERTS

Each item requires a minimum of 36 pieces

Fresh Fruit Skewers

\$8.00 per skewer

Assorted Ice Cream Novelties

\$7.00 per item

Mousse in Champagne Glasses

\$7.00 per piece

French Macaroons

\$5.25 per piece

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Policies

DEPOSITS & PAYMENTS

Deposit of 20% of bill is required at the time of booking. This deposit is non-refundable. Two months prior to the wedding 50% of the anticipated cost is due. The final estimated payment is due no later than 30 days before your wedding.

FINAL GUARANTEE

A final confirmation or "guarantee" of attendance is required by 9:00 AM, four (4) business days prior to your wedding. This guarantee may not be reduced after this time, but can be increased depending upon availability.

CANCELLATIONS

Should it become necessary for you to cancel your function, any and all advance deposits will not be refunded. Deposits may be applied towards a new function at the sole discretion of the Hotel and is not guaranteed.

- 120 to 60 days prior to the function, Host shall pay 25% of Hotel's projected bill
- 59 to 29 days prior to the function, Host shall pay 50% of Hotel's projected bill
- 28 days prior to the function, Host shall pay 100% of Hotel's projected bill

WEDDING CEREMONY

You have an option of having a Wedding Ceremony on site. Ceremony fee is determined on banquet hall size. The fee includes Wedding Ceremony set-up (stage, golden Chiavari ballroom chairs, and podium), 1 stand, microphone and site teardown.

- Gold Room, (accommodates up to 400 guests)
- Great Hall (accommodates up to 860 guests)
- Florentine Room (accommodates up to 300 guests)

GUESTROOMS

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale 30 days prior to your arrival. Please have your guests call our reservation department directly to reserve a sleeping room before the release date.

PARKING

The parking garage is owned and operated by Park One. Their fees are subject to change. Self-Park only available and there are no in-and-out privileges.

Overnight Parking \$54.00 / Late Fee (after 2pm) \$18.00

Parking is located just 1/2 a block from the hotel. Park One and it has two entrances: 525 South Wabash (One Way from North to South) and 63 East Congress Tel (312) 396-1900

COAT CHECK

The Congress Plaza Hotel can arrange for coat room services for your wedding at applicable current rates. \$200.00 for the first 4 hours / \$20.00 for every extra hour

REHEARSAL DINNERS, SHOWERS & POST-NUPTIAL BRUNCH PACKAGES

Your Wedding Specialist can offer additional discounts for your Rehearsal Dinner, Bridal Shower, or Post Nuptial Brunch Breakfast.

SPECIAL REQUESTS

Every wedding is special to the Congress Plaza Hotel. We would be honored to custom create a menu to fit your special needs. Let your Wedding Specialist know of any other services you need to make your day a complete success.



Preferred Vendors

ENTERTAINMENT

Tone Productions
815-267-8533
www.toneproductions.com

Toast & Jam
773-687-8833
www.toastandjamdjs.com

Red Velvet Entertainment
630-788-9140
www.redvelvetdj.com

FLOWERS & RENTALS

A Posh Production
312-788-7674
www.aposhproduction.com

Audio Visual One
847-928-2848
www.audiovisualone.com

Fiestas Acambarita
773-209-2435
www.fiestasacambarita.com

Virginia Wolff Flowers
312-226-1777
www.virginiawolff.com

Flor Del Monte
773-523-3573
www.flordelmonte.com

Hedonia Flowers
773-482-3177
www.hedoniaflowers.com

PHOTOGRAPHERS & VIDEOGRAPHERS

Maksym Prokopiv Photography
773-941-1489
www.prokopivmax.com

George Street Photo
866-831-4103
www.georgestreetphoto.com

Adam Novak Weddings
708-790-5484
www.adamnovak.com

Something Blue Photo
224-735-7776
www.somethingbluephoto.com

Palette of Light
815-520-233
www.paletteoflight.com

Timothy Whaley Photography
630-271-1737
www.twaphoto.com

OFFICIANTS

"IDo" Weddings, Ltd.
630-628-3500
www.idoweddings.com

One Fine Day Wedding Officiants
815-267-8533
www.myonefineday.com

WEDDING CAKES

The Baking Institute
847-272-5900
www.bakinginstitute.com

TRANSPORTATION

Safe Limo
312-919-5506

Aries Charter Transportation
773-826-2112



Wedding Brunch Menu

CONGRESSIONAL BREAKFAST

\$47.95 per person

Includes fresh juice, regular coffee, decaffeinated coffee, selection of assorted teas, fresh baked breakfast pastries, rolls, fruit preserves, sweet butter and champagne mimosas.

BREAKFAST ITEMS

Sliced fresh fruit

Sliced Smoked Salmon, Onions, Capers, Eggs, Cream Cheese and Assorted Mini Bagels

Scrambled Eggs with Fresh Herbs

Crisp Bacon and Sausage Links

Breakfast Potatoes

Cinnamon French toast

Warm Maple Syrup and Powdered Sugar

DESSERT TABLE

Assorted Granola Bars

Dessert Pastries

CONGRESSIONAL BRUNCH

\$65.00 per person

Includes fresh juice, regular coffee, decaffeinated coffee, selection of assorted teas, fresh baked breakfast pastries, rolls, fruit preserves, sweet butter and champagne mimosas.

BREAKFAST ITEMS

Sliced fresh fruit

Sliced Smoked Salmon, Onions, Capers, Eggs, Cream Cheese and Assorted Mini Bagels

Scrambled Eggs with Fresh Herbs

Crisp Bacon and Sausage Links

Breakfast Potatoes

French toast Stuffed with Cream Cheese and Strawberries

Warm Maple Syrup and Powdered Sugar

LUNCH ITEMS

Saffron Rice or Au Gratin Potatoes

Vegetable Medley

SELECTION OF ONE ENTRÉE:

Chicken Florentine with Béchamel Sauce

Slow Roasted Salmon Topped with Minced Shallots Served with Dill Butter Sauce

Sliced Filet of Sirloin with a Truffled Bordelaise Sauce

DESSERT TABLE

Assorted Bars

Dessert Pastries

ADD AN OMELETTE TO YOUR BRUNCH!

Omelette Station @ \$10.00 per guest

Additional Fee of \$80.00 per Chef applies

Service charge of \$85.00 will apply to group less than 25 guests