

Do Hon Believe

THAT FOOD CAN BE A WORK OF ART?

WEDDINGS MENU

71 E. Wacker Drive • Chicago, IL 60601



(Nelcome TO ROYAL SONESTA CHICAGO RIVERFRONT

THANK YOU FOR CONSIDERING ROYAL SONESTA CHICAGO RIVERFRONT FOR YOUR UPCOMING WEDDING

Your wedding day is an exclusive moment that you and that special someone will never forget - a day that marks a new beginning of lifelong adventures.

Look no further, your big day awaits here at Royal Sonesta
Chicago Riverfront! Royal Sonesta Chicago Riverfront is the ideal
location for endless lifelong memories to be made and cherished
with friends and family.

Our beautiful spaces are ideal for the perfect views that glide along the riverfront and city. To enrich these experiences we have our executive chef to display exquisite food and beverage.

We understand that your wedding is unique and we look forward to assisting you in bringing your grand vision to life.

INCLUDED IN PACKAGES:

Butler Passed Hors d'Oeuvres

Plated Dinner Service or Reception Style Stations
Champagne Toast

Floor Length White Linens & White Napkins
Votive Candles & Framed Table Numbers
Custom Wedding Cake
White Dance Floor
Complimentary Wedding Night Suite
Upgraded Guestrooms for Parents
Menu Tasting







Wedding Dackages





WEDDING PACKAGES

RIVER

\$179 per guest

Three Passed Hors d'Oeuvres

Four-Hour Supreme Bar

Continuous Wine Service with Dinner Champagne Toast

Soup or Salad Course

Two Entrée Selections

Wedding Cake with Tableside Coffee/Tea Service

SKYLINE

\$195 per guest

Four Passed Hors d'Oeuvres

Four-Hour Supreme Bar

Signature Drink

Champagne Toast

Continuous Wine Service with Dinner

Soup or Salad Course

Three Entrée Selections

Wedding Cake with Tableside Coffee/Tea Service

GRAND

\$230 per guest

Five Passed Hors d'Oeuvres

Five-Hour Grand Bar

Signature Drink

Upgraded Champagne Toast

Continuous Wine Service with Dinner

Soup or Plated Appetizer Course

Salad Course

Duet Entrée Selection

Wedding Cake & Petite Fours with Tableside

Coffee/Tea Service

Two Passed Late Night Snacks





Dassed Hors d'Oenvres





PASSED HORS D'OEUVRES

HOT

Gazpacho Shot

Lavash

Truffle Mushroom

Fresh Ricotta on Crostini

Citrus Crab Salad

Sesame Cone

Ahi Tuna in a Squid Ink Cone

Ponzu Marinade

Hudson Valley Foie Gras Terrine

Cherry Gelee' \$4++ per person

COLD

Truffle Mac & Cheese Croquette

Tomato Basil Shooter

Mini Grilled Cheese

Jumbo Lump Crab Cake

Basil Aioli

Petite Beef Wellington

Peanut Chicken Satay

Thai Dipping Sauce

Shrimp Tempura

Ponzu Dipping Sauce

Peking Duck Spring Roll

Black Plum Ginger Sauce

Herb Crusted New Zealand Baby Lamb Chops

Pomegranate Reduction \$2++ per person

Coconut Baby Lobster Tail

Mango Chutney \$2++ per person





Starters





STARTERS

SOUPS

Wisconsin White Cheddar and Cauliflower

Charred Truffle Cauliflower

Tomato Bisque

Asiago Chip

Wild Mushroom Bisque

Toasted Brioche

French Onion

Thyme Grilled Crostini

Maine Lobster Bisque

Saffron Essence, Puff Pastry Chip, & Micro Tarragon

\$2++ per person

SALADS

Artisan Salad

Shaved Heirloom Carrots, Watermelon Radish, & Rainbow Cherry Tomatoes tossed in Lemon Champagne Vinaigrette

Caesar Salad

Baby Red and Green Romaine, Brioche Crostini, White Anchovy, & Sarveccio Cheese in Caesar Dressing

Spinach and Arugula Salad

Spinach and Arugula, Mandarin Oranges, Enoki Mushrooms, & Wasabi Peas, in a Sesame Vinaigrette

Grand Salad

Burrata, Crisp Pancetta, Heirloom Tomatoes, & Arugula in Lemon Vinaigrette **\$2++ per person**

SEASONAL SALAD SELECTIONS

Spring Salad - Available Spring/Summer

Artisan Blend of Greens, Grilled Watermelon, Chevre, & Heirloom Tomatoes, in a Balsamic Glaze

Harvest Salad - Available Fall/Winter

Mixed Greens, Roasted Honey Crisp Apple, Maytag Blue Cheese, & Smoked Almonds in a House Vinaigrette

PLATED APPETIZERS

Braised Beef Short Rib

Parsnip Puree, Brunoise of Mirepoix, Red Wine Reduction

Pan Seared Scallop

Sweet Corn Puree, Asparagus Tip

King Crab Ravioli

Meyer Lemon Pepper Sauce, Sautéed Leeks

Jumbo Shrimp

Micro Green Salad, Lemon Segment, Fresh Horseradish, Cocktail Sauce

Add plated appetizer course, \$10++ per person

INTERMEZZO

Raspberry Sorbet

Fresh Raspberry & Micro Basil

Lemon Sorbet

Fresh Mint

Wild Berry Sorbet

Pomegranate Seeds & Micro Lavender

Add intermezzo course, \$6++ per person





Entrees





ENTREES

VEGETARIAN

Roasted Vegetable Tart

Red Pepper Coulis & Quinoa

Truffle Mushroom Risotto

Arborio Rice & Truffle Oil

Asian Tofu Stir-Fry

Soba Noodles & Sesame Sov

POULTRY

Pan Roasted Frenched Chicken Breast

Sweet Corn Rosemary Polenta Cake, Roasted Trumpet Mushroom, Fried Basil, & a Natural Reduction

Pan Seared Chicken Breast

Haricot Verts, Rainbow Marble Mix Potatoes & a Shallot Jus

Frenched Stuffed Breast of Chicken

Stuffed with Prosciutto and Provolone, Potato Puree, Oven Dried Tomato, & Asparagus

SEAOOD

Pan Seared Black Sea Bass

Shallot Potato Croquette, Haricot Vert, Lemon Buerre Blanc

Pan Fried Salmon

Saffron Pearl Pasta, Lemon Fennel Salad, Romanesco Sauce

Lemon and Thyme Roasted Bronzini

Black Rice, Heirloom Tomato, Capers, Mediterranean Olives

BEEF

Red Wine Braised Short Rib

Truffle Potato Puree, Glazed Parsnips & Salsify, with Braising Jus

Grilled NY Strip Loin

Three Cheese Basil Potato Gratin, Grilled Asparagus, Baby Carrot,& a Wild Mushroom Ragout

Center Cut Fillet

Seared Mushroom Risotto Cake, Honey Bourbon Carrots, Shallot Confit, with a Demi Glaze

LAMB

Maple Pecan Crusted Lamb Loin

Cauliflower Potato Puree, Fava Beans, & a Natural Reduction

CHEF'S SIGNATURE DUETS

Demi Petite Filet and Seared Chicken Breast

Three Cheese Basil Dauphinoise & Caramelized Shallot Demi Glaze

Grilled Filet Mignon and Grilled Shrimp

Truffle Mushroom Risotto Cake & Heirloom Carrots





Sweet Treats





SWEET TREATS

DESSERT TABLE

Chocolate

Chocolate Truffles, Chocolate Covered Strawberries, Chocolate Chip Cookies, Chocolate Eclairs, Chocolate Mousse, and Mini Chocolate Cupcakes \$24 per person

Miniature Sweets

Assortment of miniature Desserts, Fruit Tarts, and Macarons **\$24 per person**

DESSERT STATIONS

Beignets and Coffee Chef Attendant Required. \$175 per 90 minutes Fried Beignets with Powdered Sugar, Served with Starbucks Coffee

\$30 per person

Strawberries and Champagne
Chef Attendant Required.
\$175 per 90 minutes
Long Stem Strawberries Dipped in Liquor infused Chocolate
with an Assortment of Toppings Served with Champagne
\$36 per person

ROYAL SONESTA



WEDDING CAKES BY BITTERSWEET PASTRY

CAKE OPTIONS

Your personally designed wedding cake from Bittersweet Pastry is individually sliced, plated, and served.

Cake course includes tableside coffee and tea service.

Cake Flavors Include: Filling Flavors Include:

Vanilla Bean Brûlée Mousse

Almond Chocolate Brûlée

Hazelnut Milk Chocolate Mousse
Banana Mocha Mousse Frosting

Carrot Dark Chocolate

Red Velvet* Passion Fruit Curd

Chocolate Lemon Sabayon

Fudge Cream Cheese

FINISH

We finish our wedding cakes in vanilla buttercream. On request, we can finish in cream cheese buttercream or white chocolate buttercream for an all-white finish.

WEDDING CAKE TASTINGS

Wedding cake tastings can be scheduled directly with Bittersweet Pastry at (773)-929-1100.



^{*}Gluten-free Red Velvet available upon Request



Libations





LIBATIONS

SUPREME BAR PACKAGE

SPIRITS

Tito's Handmade Vodka Bombay Sapphire Gin Bacardi Rum

Maker's Mark Bourbon Johnny Walker Black Scotch

Tullamore Dew Whiskey Herradura Silver Tequila

BEER

312 Urban Wheat

Sam Adams Bud Light

Budweiser Amstel Light

Heineken

Corona

WINE

Selection of one White and one Red Varietal
Canyon Road Pinot Grigio or Chardonnay
Canyon Road Cabernet or Merlot

GRAND BAR PACKAGE

SPIRITS

Grey Goose Vodka

Hendricks Gin

Captain Morgan's Spiced Rum

Patron Silver

McCallan's 12 Year Single Malt

Crown Royal Whiskey

BEER

Sam Adams

312 Urban Wheat

Bud Light

Budweiser

Lagunitas IPA

Heineken

Stella Artois

Corona

Amstel Light

WINE

Honig Sauvignon Blanc

Joel Gott Chardonnay

Joel Gott Pinot Grigio

Parker Station Pinot Noir

Trouble Maker Red Blend

Joel Gott 815 Cabernet Sauvignon







Classic Margarita

Tequila, Triple Sec, House-made Margarita Mix, Orange Juice, 2 Limes

Pomegranate Martini

Citrus Vodka, Cointreau, Pomegranate Juice, Fresh Squeezed Lemon Juice, Simple Syrup

Cosmopolitan

Citrus Vodka, Cranberry Juice, Triple Sec, Fresh Squeezed Lime Juice

Kir Royal

Chambord, Champagne, Fresh Raspberries

Whiskey Sour

Chambord, Bourbon, Fresh Lemon Juice, Simple Syrup

Lemon Drop Martini

Citrus Vodka, Triple Sec, Fresh Lemon Juice

CRAFT BEER

Add Each Beer to Your Bar for \$8 per Person Swap Package Beers for Craft Alternatives for \$9 per Person

Lagunitas Lil Sumpin'

Goose Island 312 Wheat

Barerbrau South Side Pride

Bell's Amber Ale

Founders All Day IPA

Two Brothers Domaine

DuPage French Country Ale

Temperance Restless Years Rye Pale Ale

Signature drinks can be added to any package for \$12 per guest

WINE

Sparkling

Domaine St. Vincent Brut \$42

Avissi Prosecco \$45

Nicolas Feuillatte Champagne \$90

Veuve Cliquot Yellow Label \$110

White

Makara Sauvignon Blanc **\$42**

Banfi Le Rime Pinot Grigio \$42

Line 39 Chardonnay \$42

Pacific Rim Riesling \$42

Joel Gott Sauvignon Blanc \$48

Joel Gott Pinot Gris \$48

Red

Parker Station Pinot Noir \$42

Five Rivers Cabernet Sauvignon \$42

Bogle Merlot **\$42**

William Hill Cabernet Sauvignon \$48

Alamos Malbec \$48

Sea Glass Pinot Noir **\$50**

Lock & Key Meritage \$50

Las Rocas Garnacha \$58

Joel Gott 815 Cabernet Sauvignon \$60

Trouble Maker Red Blend \$60

Upgraded tableside beverage service can be added to any package. | Priced per bottle





Enhancements





ENHANCEMENTS

LATE NIGHT BITES

Mini Chicago Style Hot Dogs
Churros with Chocolate and Strawberry Dipping Sauces
Mini Cheese and Sausage Pizzas
Mini Cheese Burgers
Mini Grilled Cheese Sandwiches
Truffle Parmesan French Fry Cone
Chocolate Milk and Mini Cookies
\$8 per piece

CHEF ATTENDED STATIONS

Rosemary and Garlic Crusted Beef Tenderloin

Demi Glaze and Brioche Buns

\$550 per Tenderloin, serves 25 guests

Oyster Bar

Seasonal Selection of Shucked Oysters, Mignotte Sauce, Tobasco, and Lemon

\$28 per person

Shrimp Cocktail

Individual Small Plate of Poached Shrimp, with Cocktail Sauce and Lemon Segment

\$18 per person

Sea Salt Crusted Prime Rib

Horseradish Garlic Cream, Mini Brioch Buns

\$500 per Prime Rib, serves 25 guests

Oven Roasted Rack of Lamb

Vegetable Succotash, Spring Pea and Mint Puree

\$20 per person

Artisanal Cheese and Charcuterie

Local Cheeses and Cured Meats Cut to Order

Marinated and Grilled Vegetables and olives, Artichoke Hearts, Cornichons, Crusty Country Bread, Crackers, Crostini, Whole Grain Mustard

\$28 per person

Chef Attendant Required for Stations at \$175 for 90 Minutes of Service





PREFERRED VENDORS

FLORAL

Anthony Gowder Designs

312-563-1306 Anthonygowder.com

info@anthonygowder.com

Yanni Design Studio

312-335-9999

yannidesignstudio.com

Alexandra Martin - alexandra@yannids.com

Flowers for Dreams

312-620-1410

Flowersfordreams.com

Anna Canales - anna@flowersfordreams.com

StemLine Creative

312-243-9629

Stemlinecreative.com

Ryan Turner

ENTERTAINMENT

David Rothstein Music

773-719-7610

DRSMUSIC.COM

David Rothstein - david@drsmusic.com

DJ Chicago

773-472-5100

DJ-Chicago.com

Nick McMann - DJ@DJ-Chicago.com

O'Dea Entertainment

773-376-1535

Odeaentertainment.com

Clara O'dea - odea@aol.com

OFFICIANT

Chicago Weddings

630-392-1953

Chicagoweddings.org

PHOTOGRAPHY

Jasko Omerovic Photography

312-600-0209

Jaskophotography.com

Jasko Omerovic - jasko@jaskophotography.com

TWA: Timothy Whaley & Associates

630-271-1731 ex.101

Twaphoto.com

Ryan Moore Photography

630-677-1619

Ryanmoorephotography.com

Ryan Moore - info@ryanmoorephotography.com

LINEN & RENTALS

BBJ Linens

847-329-8400

Bbjlinen.com

Marquee Event Rentals

708-485-8395

Marqueerents.com

Jack Scafide - JScafide@marqueerents.com

O'Dea Entertainment

773-376-1535

Odeaentertainment.com

Clara O'dea - odea@aol.com

TRANSPORTATION

Windy City Limousine

866-949-4639

Windycitylimos.com





THE DETAILS

Wedding Menu Tastings

Royal Sonesta Chicago Riverfront hosts complimentary tasting and vendor showcase events throughout the year to allow our couples and up to two additional guests to enjoy an evening sampling the wedding menu and conversing with our vendors. Additional information regarding dates and availability will be distributed by the events team.

Private menu tastings scheduled 60-90 days prior to your wedding are available for up to (4) four people. Additional costs apply for parties greater than (4) four people. Tastings are available Tuesday through Thursday between the hours of 11 and 3pm based on the chef's availability. Up to four guests may attend (inclusive of the couple).

Guests can choose the selected amount from the wedding menus, depending on the package selection:

(2-4) Starters- Soup and/or Salad

(2-4) Entrées from the Plated Option

Preferred Vendors

Wedding vendors should be hired from the hotel's preferred vendor list. If a vendor is not on the list, they must provide the following: Certificate of Insurance and Business License. Outside vendors must be approved by hotel's Catering Department prior to being contracted. All items must be removed at the conclusion of your event unless other arrangements have been made with your Event Manager. Hotel not liable for items left behind.

Additional Fees

Additional fees will be applicable for the following items:

\$300.00 clean up fee for confetti use per room

\$4.00 per item delivery charge applies to any welcome gifts delivered to guestrooms. Items are not handed out through the front desk at check-in.

If there's a room set-up change once the room has already been set the day of the event, there will be a charge. For ballroom sections the charge is \$500.

Payment Procedure

A non-refundable deposit of \$5,000 is due at contact signing to secure your wedding date. A payment schedule will be noted in your contract. The total estimated charges are due 10 business days prior to event.

Function Time

Functions are based on a maximum of a six-hour function. Additional hours are available at an additional charge of \$500 per hour or portion of that hour.

General Information

All food and beverage items must be purchased exclusively by Royal Sonesta Chicago Riverfront and consumed in the designated meeting areas. It is not permitted to bring outside food on hotel property.

Royal Sonesta Chicago Riverfront prohibits the removal of food and beverage from our premises or functions. Royal Sonesta Chicago Riverfront is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Conference Services Manager, which is then subject to a corkage fee.

The hotel will require appropriate ID for anyone who appears to be under the age of 21. Illinois liquor law requires all alcoholic service to end via hotel liquor license.





THE DETAILS (CONTINUED)

Guarantees

Your guaranteed guest count is due by 12:00 noon two weeks prior to your wedding day. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Royal Sonesta Chicago Riverfront will prepare four percent (4%) above your food guarantee for functions up to 250 guests and three percent (3%) for functions over 250 guests. Royal Sonesta Chicago Riverfront is not responsible for any meals exceeding the three/four percent overage. However, we will accommodate such occurrences to the best of our ability. Royal Sonesta Chicago Riverfront catering reserves the right to change menu items as necessary to accommodate the additional number of guests

Buffet Stations

Food preparation for banquet buffets is based on one (1) serving per person. The length of service time and minimum guest requirements for buffets and receptions is outlined in our catering menus. Food can be refreshed for extensions on this time limit at a cost per person.

Service Charges

All menu prices are subject to a 11.5% sales tax, 24% service charge and 1.75% sales tax on service.

If additional servers and staff members are required for an event, a \$50 per hour, per server or staff member fee will apply.

Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of 40% or more change for precipitation provided by weather.com
- Wind gusts in excess of 15 MPH
- Lightning

The hotel will decide by 2:00pm the day prior to the day or evening functions. The hotel reserves the right to make the final decision on event location.

Valet Parking

Valet parking is available for your guests at the discounted rate during the time of your wedding. Prices are subject to change.

The Accomodations

We are pleased to reserve a room block for your guests at a preferred rate. Guests may call in and make reservations on their own using a room block name.

Coat Attendant

Coat attendants are available upon request at \$175 per attendant.

