



# LONDONHOUSE®

CHICAGO





## *Wedding Packages*



**LONDONHOUSE CHICAGO** is one of the city's most beautiful and unforgettable wedding venues offering a variety of spaces perfectly suited for wedding parties large and small.

Stunning space options include the Juliette Grand Ballroom featuring floor to ceiling views of the Chicago River, Étoile, our 21st floor social event space with an open-air terrace and spectacular skyline views and the unique rooftop Cupola with its one-of-a-kind vista of the skyline and Chicago's Magnificent Mile.

Take your pre-ceremony and post-reception festivities to a whole new level at LH Rooftop, Chicago's only tri-level rooftop, featuring an indoor and outdoor dining experience, reimagined American cuisine and a variety of specialty drinks.

Enjoy the beaux-arts style architecture and over 450 graciously-sized guest rooms and suites. 25,000 square feet of catering and event space surrounded by incredible skyline views from virtually every window, London House Chicago stands proud, ready to help you celebrate.



### ELEGANCE

four-hour deluxe bar  
 four passed hors d'oeuvres  
 three-course dinner  
 choice of soup or salad  
 choice of three entree's  
 vegetarian plus poultry, or fish  
 wedding cake or dessert  
 champagne toast  
 wine service with dinner  
 \$ 199 per guest  
 + sales tax and service charge

### LUXURY

five-hour premium bar  
 five passed hors d'oeuvres  
 four-course dinner  
 choice of soup & salad  
 choice of three entrée's  
 vegetarian plus beef, poultry or fish  
 wedding cake or dessert  
 champagne toast  
 wine service with dinner  
 \$239 per guest  
 + sales tax and service charge

### OPULENCE

five-hour premium bar  
 one specialty cocktail  
 five passed hors d'oeuvres  
 one stationed item  
 four course dinner  
 choice of soup or salad  
 appetizer  
 vegetarian plus beef, poultry or fish  
 wedding cake  
 wine service with dinner  
 champagne toast  
 \$289 per guest

# Passed Hors D'oeuvres

## HOT SELECTIONS

falafel-tzatziki, fresh dill

spinach and grana padana stuffed mushroom, lemon butter sauce

fried macaroni and cheese lollipops, hot sauce aioli

lamb lollichop-chepali spiced lamb chop,  
cucumber yogurt

spring garlic panisse, spicy pomodoro, micro basil

crab ragoon, jumbo lump crab, sweet chili sauce, micro cilantro

mini cheeseburger sliders, cheddar cheese, special sauce, caramelized onions, brioche

grilled portobello skewers, miso tamari glaze, local sprouts, micro cilantro

carne asada tostada, avocado crema,  
pickled red onion

black truffle and mushroom croquette,  
sherry tomato sauce

chorizo potato croquette, chipotle aioli

chicken satay, peanut sauce, green onion

samosa, potato, english pea, cucumber raita

beef satay, peanut sauce, micro cilantro, bean sprout

crispy local tofu, green curry, toasted cashew

empanada-cajun corn maque choux, cilantro mojo

short rib Empanada, barbacoa spice, chipotle aioli

bao bun-Kalua pork belly, house kim chi

bao bun-korean fried chicken, gochujang bbq sauce, sweet pickle

pulled pork slider, cheddar cheese, house pickle,  
pretzel roll,

bbq jackfruit, caramelized onion, house pickle,  
pretzel roll (vegan)

crab and corn fritter, pickled okra aioli

piquillo pepper, lamb merguez sausage, goat cheese, caramelized shallot, garlic parsley oil

seared ribeye skewer, sauce bearnaise, crispy shallot

## COLD SELECTIONS

lobster roll, mini brioche, brown butter, microgreens

deviled egg salad cannoli, chive, caviar

seared beef tenderloin crostini, red onion jam,  
horseradish cream, chive

ceviche, shrimp, tropical whitefish, pineapple,  
yucca chip

prosciutto wrapped melon, apple saba reduction,  
opal basil

shrimp cocktail-jumbo prawn, cocktail sauce

mini croissant, curried chicken salad, red grape, celery

crepe sushi, beet cured salmon, tobiko

blue pea blossom cured hamachi, lotus root chip,  
lime supreme

crostini-house made whipped ricotta, grape, balsamic glaze, micro basil

spring roll-rice noodle, napa cabbage, carrot, cilantro, sweet chili sauce

tuna sashimi taco, watermelon radish, wonton,  
sesame hoisin

spanish omelette bite, confit potato, caramelized onion, sherry aioli

goat cheese grape truffle, pistachio, balsamic reduction

bacon wrapped dates, cider reduction

beet tartare, goat cheese foam, honey gastrique, blackberry, local honeycomb





## ***BE INTRIGUED***



### **APPETIZER**

*\$19 per person upgrade charge*

Charred broccolini, onion soubise, honey chili pistachio oil, charred shallot, aged white cheddar

Lobster & Crab Cake, sauce remoulade, microgreens, arugula orange salad

Tuna poke, shoyu, ogo, Maui onion, Japanese sweet potato, taro chip

Lobster stuffed squash blossom, mascarpone, red pepper coulis, tomato and roasted lemon salad

Korean BBQ short rib, kalbi spice, peanut, scallion, carrot, Japanese sweet potato

### **SOUP**

*\$15 per person upgrade charge*

French Mushroom soup, local cream, portobello mushroom, crimini mushroom salad, shallot tumbleweed

Asparagus soup, vegetable stock, asparagus tips, brioche crouton, parmesan tuile

Roasted piquillo pepper soup, Spanish chorizo, crispy chickpea, nduja oil

Cucumber melon gazpacho, verjus, marcona almond, honeydew

Chilled Corn Soup, local corn, corn stock, lobster salad, chive, edible flower

Tomato Bisque, heirloom tomato, chive oil, petite grilled cheese crouton

### **SALAD**

*\$16 per person upgrade charge*

Caesar salad, baby gem, caesar dressing (Vegan), torn garlic crouton, parmesan frico

Strawberry arugula salad, sweet onion, candied walnut, cassis vinaigrette, goat cheese fritter

Young spring lettuce, red and green grape, blistered tomato, cucumber, fried marcona, poppy seed dressing

Gem lettuce salad, green goddess dresssing, haricot vert, dragon carrot, purple ninja radish, black sesame toile

Caprese salad, local burrata, heirloom tomato, pea blossoms, petite arugula, pomegranate molasses, micro herb

Roasted beet and feta salad, local watercress, shaved radish, micro mint, pistachio, citrus vinaigrette

## ENTRÉE



### MEAT & POULTRY

Grilled Margherita chicken breast, heirloom cherry tomato, local burrata, basil pesto, summer ratatouille, crispy basil

Chicken roulade, mushroom duxelle, prosciutto, mascarpone, spring greens, spring vegetable, chicken jus, chicken truffle chip

Filet-Oscar style-lump crab meat, sauce Bearnaise, smashed truffled Yukon potatoes, grilled asparagus

Seared filet, horseradish pomme puree, cipollini onion, pinot noir gastrique, grilled summer squash

Bone-in ribeye, Maitre d' butter, confit fingerling potatoes, arugula watermelon radish salad

Red wine and dried cherry braised short rib, roasted red potato, petite carrot, garlic kale

Herb grilled rack of lamb, potato boulangere, mushroom escabeche, blackberry bordelaise, wilted spinach, pickled blueberry

Applewood grilled double bone-in pork chop, sweet potato gratin, sauteed swiss chard, bourbon cherry jus

### SEAFOOD

Salmon, fresh corn grits, haricot vert, heirloom cherry tomato, pecan ancho honey butter

Sauteed mahi, blistered haricot vert, carrot ginger purée, black garlic beurre blanc

Herb and Parmesan crusted sea bass, potato gratin, snap pea, truffle cream sauce

Butter poached whole lobster, sauce choron, asparagus, heirloom tomato, pomme puree (\$25 add-on)

Sesame crusted Ahi Tuna, wasabi pomme purée, shoyu ginger butter sauce, patty pan squash

Seared Sea scallops, brown butter vinaigrette, cauliflower puree, petite carrot, herb and carrot top salad

### VEGETABLE

Carrot Wellington, roasted carrot, mushroom duxelle, phyllo, whipped cauliflower, haricot vert, Pinot noir gastrique

Parmesan Herb crusted cauliflower steak, zucchini noodle, blistered tomato, lemon piccata sauce

Herbed spaetzle, English pea, blistered cherry tomato, crimini mushroom, lemon butter sauce

Udon noodle, portobello mushroom, Napa cabbage, miso butter, crispy tofu, bean sprouts, microgreens

Trumpet Mushroom Bourguignon, brandy mushroom demi glace, shallot, carrot, polenta

Grilled Eggplant Steak, portobello mushroom, pearl couscous, chickpea feta salad, mint parsley chimichurri, toasted pine nut

# Reception Stations

## Individual crudite display

Asparagus, green beans, red bell pepper,  
dragon carrot, celery, cucumber  
Hummus, baba ghanoush, caramelized onion dip, dill ranch  
\$18

## Mediterranean Mezze

Roasted mixed olives, marinated artichoke hearts, pickled  
red onions  
marinated mushrooms, grilled baby zucchini,  
baby eggplant  
Hummus, baba ghanoush, mhammara, tzatziki  
Grilled pita, baguette  
\$20

## Antipasti

Marinated olives, pickled cherry peppers,  
pepperoncini  
Marinated mushrooms, grilled asparagus,  
balsamic cipollini onions  
Marinated mozzarella, sliced parmesan,  
gorgonzola,  
Prosciutto, salami. Sopressata. Bresaola  
Focaccia, lahvosh  
\$24

## Cheese and Charcuterie Display

Spanish chorizo, jamon serrano, bresaola, salami, cured  
sausage  
Chevre goat cheese, drunken goat, delice de bourgogne,  
taleggio  
English cheddar, gruyere, manchego, Point Reyes blue  
cheese  
(All cheeses and charcuterie are based on availability)  
\$26

## Iconic Chicago

Chicago Mix Popcorn-cheddar & caramel  
Mini Chicago dogs, neon relish, sport pepper  
Beer cheese fondue, pretzel bites, seared sausages  
Potato & cheese pierogi, dill creme fraiche  
Street taco-pollo asado, pico de gallo. avocado  
Mini Italian Beef-shaved Italian beef,  
housemade giardiniera  
Mini Gyro-spiced beef, tzatziki,  
cucumber tomato salad  
Chicken Vesuvio, fingerling potato, white wine, parmesan  
\$32

## Late Night Take-out

Vegetable egg rolls  
Lemongrass chicken potsticker  
Vegetable fried rice  
Crispy tofu pad Thai  
Orange Chicken  
Bulgogi beef skewer-shoyu, sweet chili sauce, sambal  
\$30

## Taco Truck

Tequila lime chicken asado  
Barbacoa beef  
Al pastor pork  
Mushroom carne asada  
Elote cups  
Cilantro lime rice. Black beans,  
Pico de gallo, salsa verde, salsa rojo, avocado crema  
Street taco tortillas, chips  
\$30

## Sushi & Sashimi

(choose 3-based on 3 per person)  
Spicy salmon  
Tuna and avocado  
Tempura shrimp & BBQ eel  
California roll  
Spicy tuna  
Tuna sashimi  
Salmon sashimi  
Shrimp sashimi  
Pickled ginger, wasabi, shoyu  
\$33

## Raw Bar

Jumbo Kauai Prawns  
Stone crab claws  
Oysters on the half shell  
Shrimp and scallop ceviche  
Beet cured salmon  
Lobster tails  
(choose 3)  
-cocktail sauce, bearnaise aioli, drawn butter, citrus  
\$39





## Wedding Cake

ASSORTED FLAVORS & FILLINGS

Custom designed by Bittersweet Bakery



## Specialty Sweets

SPECIALTY SWEET STATIONS

Also available plated on each table



## Late Night Bites

PASSED LATE NIGHT

priced per piece

mini cheeseburger sliders, angus patty, cheddar cheese, caramelized onions, brioche bun

\$8

pomme frites-housemade frites, black garlic aioli, ketchup

\$7

Chicago mix popcorn-mini cones of caramel and cheddar popcorn

\$6

philly style egg roll, shaved Italian beef, caramelized onions, green peppers, cheese sauce

\$8

mini chicago dog, bun, sport pepper, mustard, tomato, neon relish

\$8

street taco, tequila lime chicken, pico de gallo, avocado, lime \$

\$8

take out fried rice- sweet and sour chicken, stir fry vegetable, shoyu, bean sprout

\$9

assorted cake pops, vanilla cake, chocolate cake

\$6

*Lou Malnati's pizza available upon request*



# RAISE YOUR GLASS



## DELUXE BAR

### SPIRITS

ketel one	tanqueray	bacardi
don julio	bulleit	dewars

### WINES

ck modavi chardonnay

ck mondavi cabernet sauvignon

avissi

### BEERS *choice of three*

miller lite	stella artois	modelo
llagunitas lil sumpin	corona	
312		

water, soft drinks, fresh juices & bar mixers

## PREMIUM BAR

### SPIRITS

grey goose	hendrick's	
captain morgan	casamigos	makers

Johnnie walker black label

### WINES

imagery cabernet sauvignon

imagery chardonnay

imagery pinot noir

avissi prosecco

Chandon brut

### BEERS

miller lite	stella artois	heineken
modelo	guinness	lagunitas lil sumpin
312	sophie	

water, soft drinks, fresh juices & bar mixers

## ***Post Wedding Brunch***



### **HONEYMOON SEND-OFF BRUNCH**

\$60++ per guest includes selection of juices, freshly brewed LondonHouse blend of coffee & teas

banana split parfait ,greek yogurt ,local honey, granola, berries

seasonal fruits & berries

assorted breads, croissants, bagels & english muffins with butter, cream cheese, jam, preserves, & honey

free-range scrambled eggs, aged white cheddar, pico de gallo, hot sauce, avocado

challah french toast- whipped cream, rum maple syrup, candied walnuts

avocado Toast-smashed avocado, heirloom cherry tomato, toasted pepita,

local seasonal sprouts, sourdough

chicken sausage & applewood smoked bacon

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#### Donut Station

old fashioned donut

chocolate-dipped old fashioned

glazed donut

maple bacon donut

\$20

bloody mary & mimosa bar available at additional cost

## ***The Fine Print***



### **SAYING 'I DO'**

Weddings that would like to have their ceremony on-site will be offered one of our private event spaces for a rental fee of \$500, including a rehearsal space

### **RECEPTION MENU**

The pricing in the packages does not include applicable taxes (currently 11.75%) and a 25% service charge and administration fee. Certain Enhancements will require a Chef Attendant at a fee of \$150 per chef. Packages include Artisanal Bread Service and a selection of LondonHouse blends of coffee and teas. For weddings over 60 guests, we will offer our wedding couple a menu tasting eight weeks prior to the wedding. Tastings are complimentary for the wedding couple plus two guests and occur on Tuesday, Wednesday, or Thursday from 2:00 p.m. - 4:00 p.m.

### **THE LITTLE THINGS**

A selection of linens, china, flatware, glassware, table numbers, votive candles, dance floor, band stage and hotel chairs are provided on a complimentary basis.

### **GUEST ACCOMMODATIONS**

A complimentary bridal suite for two nights for the Bride and Groom (weddings over 60 guests) . Preferred discounted sleeping room rates for overnight guests-rates are date dependent. 30 day cut off-no attrition

### **GUEST SERVICES**

Coat check services are available for an additional charge. Valet Parking is available to all guests for overnight stays as well as event only. Unfortunately there are not any self-parking options at the property.

### **PREFERRED VENDOR LIST**

Your Catering Manager may offer recommendations for qualified wedding consultants, decor, florists, entertainment, photography and videography. All vendors must be licensed and insured.