

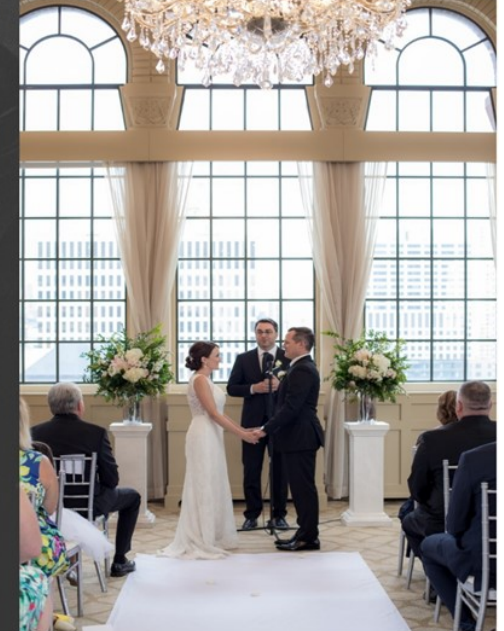
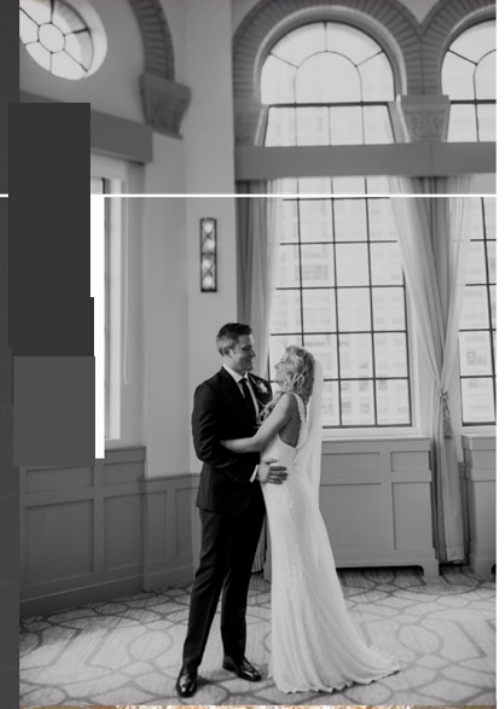


Let Our History Become a Part of Yours



WARWICK

ALLERTON - CHICAGO



LET YOUR GUESTS BE PART OF HISTORY WITH THE WARWICK ALLERTON CHICAGO

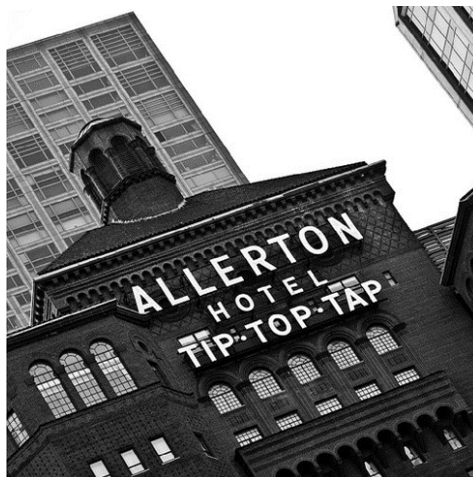
The Warwick Allerton Hotel, Chicago was constructed in 1922 and opened in 1924 at a cost of \$4 million utilizing the rare Northern Italian Renaissance Revival design created by the famous Chicago firm, Murgatroyd & Ogden Architects. It was the first 25-story skyscraper built on North Michigan Avenue and the only building with dramatic exterior setbacks, towers, upper story design elements, carved stone details and picturesque rooflines evocative of 14th and 15th century Milan and Verona Italy.

The hotel was originally a men's only residence, owned by the Allerton House Company, a national chain of residential "club hotels" that provided young professionals with the service of a hotel and the sociability of a private club. By 1930, the Chicago Allerton House accepted women tenants and was comprised of twenty floors -with fourteen floors for men and six for women - each with separate elevators, for a total of 1,000 small apartments. An early resident was William Wrigley Jr. who later founded a chewing gum company, bought the Chicago Cubs, and built a ballpark in his namesake.

In the 1940's through the early 1960's, the "Tip-Top-Tap" was a legendary cocktail lounge and club that was once the hub of Chicago nightlife and celebrity sightings. Many live bands, singing groups, comedians and entertainers performed here. During the 1950's, it served as the home of Don McNeill's nationally broadcast "Breakfast Club" radio show, featuring celebrity guests such as Lucille Ball, Jerry Lewis, and Jimmy Stewart. The Tip-Top-Tap lounge closed in 1961.

From its inception in the early 1920's, The Warwick Allerton Hotel, Chicago helped bolster the redevelopment of North Michigan Avenue into a chic boulevard of exclusive shops, clubs, offices, and hotels. Since then, the hotel has undergone more than \$85 million in renovations, including the \$12 million updates completed in Spring 2008. Today, The Warwick Allerton Hotel, Chicago and its 443 guest rooms serve as a reminder of Chicago's long and colorful history. Nothing better exemplifies this as the red illuminated neon 'Allerton Hotel' and 'Tip-Top-Tap' signs on both the north and south for all of Michigan Avenue to see, which remain as iconic symbols on the Chicago skyline.

Today, the Tip Top Tap welcomes couples that want to share a unique piece of Magnificent Mile history with their special guests. Between our timeless elegance and impeccable service, we help make your Wedding Day dreams a reality!



ALL WEDDING PACKAGES INCLUDE:

Complimentary Suite for the Night of Your Wedding
Suite Upgrades for the Parents of the Wedding Couple
Preferred Room Rates for Your Guests
Two Dressing Rooms for Wedding Party
Private Menu Tasting with our Culinary Experts
Consultation and Cake Tasting with our Bakery Partner
Gold or Silver Chivari Chairs
Choice of Hotels Table Linens and Napkins
Clear Glass Charger Plates
Votive Candles
Silver or Gold Table Number Frames
Personalized Menu Cards
Champagne Toast
House Wine Service with Dinner
One Year Anniversary Overnight Stay Gift Certificate

...and

Our Banquet Manager, Executive Chef,
seasoned Food & Beverage Team,
and our Wedding Specialist
to plan and execute the DAY-OF flawlessly!

THE WARWICK ALLERTON CHICAGO
OFFERS SEVERAL AMAZING PACKAGES:

HURON PACKAGE**

(3) Passed Hors D'oeuvres
Soup or Salad
Poultry Entree + Veg/Vegan Option
Wedding Cake or Sweets Station
(4) Hour Deluxe Bar Package +
(1) Hour Dinner Wine
Champagne Toast
Coffee and Tea Service Tableside

\$155.00 PER PERSON

****Fridays/Sundays Only****

MAGNIFICENT MILE PACKAGE

(4) Passed Hors D'oeuvres
Soup or Salad
(2) Entree Choices + Veg/Vegan Option
Wedding Cake or Sweets Station
(4) Hour Deluxe Bar Package +
(1) Hour Dinner Wine
Champagne Toast
Coffee and Tea Service Tableside

\$180.00 PER PERSON

WARWICK SIGNATURE PACKAGE

(3) Passed Hors D'oeuvres
Soup or Salad
(2) Entree Choices + Veg/Vegan Option
Wedding Cake or Sweets Station
(4) Hour Deluxe Bar Package +
(1) Hour Dinner Wine
Champagne Toast
Coffee and Tea Service Tableside

\$175.00 PER PERSON

TIP TOP TAP PACKAGE

(5) Passed Hors D'oeuvres
(1) Plated First Course
Soup or Salad
(2) Entree Choices + Veg/Vegan Option
Wedding Cake or Sweets Station
(4) Hour Tip Top Tap Bar Package +
(1) Hour Dinner Wine
Champagne Toast
Coffee and Tea Service Tableside

\$205.00 PER PERSON

BUTLER-STYLE HORS D'OEUVRES

Huron Package – Select 3 Warwick Signature Package - Select 3

Magnificent Mile Package – Select 4 Tip Top Tap Package - Select 5

(Add an additional Hors D'oeuvres: \$7pp)

Chilled Hors D'oeuvres

VEGETABLE SPRING ROLL
hoisin sauce (vegan, df)

SPICED GRILLED SHRIMP
Sriracha aioli

BLUE CHEESE STUFFED MEDJOO DATE
prosciutto wrap I saba vinaigrette (gf)

HEIRLOOM TOMATO BRUSCHETTA
burrata I minus eight vinegar (v)

STRAWBERRY BALSAMIC CROSTINI
whipped ricotta (v)

BABY BEET SPOON
vanilla yogurt I citrus (v)

CAPRESE SKEWER
mini ovalini I cheery tomato I basil I balsamic drizzle (vegan)

CORNED BEEF BITES
toasted rye bread I thousand island dressing
sauerkraut | swiss cheese

Hot Hors D'oeuvres

VEGETABLE EGG ROLL
sweet and sour sauce (vegan, df)

CARAMELIZED ONION TARTLETTE
Gruyere I caramelized onion I balsamic drizzle (v)

ARTISAN GRILLED CHEESE
heirloom tomato jam (v)

SAFFRON ORZO ARRANCINI
chili flakes I marinara (v)

MINI PEEKYTOE CRAB CAKE
whole grain mustard aioli

BONELESS CHICKEN BITE
buffalo sauce I ranch dressing I celery spear

CHICKEN & WAFFLES
maple aioli (df)

ADDITIONAL MAGNIFICENT MILE/TIP TOP TAP PACKAGE HORS D'OEUVRES OPTIONS:

Cold Hors D'oeuvres

BLOODY MARY SHRIMP PIPETTE
horseradish bloody mary mix (gf, df)

SMOKED SALMON CONE
fresno chili I fennel crème fraiche

TUNA TARTAR CONE
fennel I tomato I lemon crème fraiche

Hot Hors D'oeuvres

MINI B.L.T
pork belly I arugula I tomato jam (df)

ALLERTON MINI BEEF WELLINGTON
horseradish sauce

GRILLED LAMB LOLLIPOP
chimichurri sauce (df)

vegetarian (v) , vegan (vegan) , gluten-free (gf) , dairy-free (df)

THE DINNER

PLATED APPETIZER

Select 1—Tip Top Tap Package Only

SEARED DAY BOAT SCALLOPS

Parmesan kale risotto

SALT BROILED TIGER PRAWNS

Zucchini carpaccio I pine nut sauce (gf, df)

SHORT RIB LASAGNA

Slow braised short rib I marinara I parmesan cheese

SPICY CURRIED MUSSELS

Cauliflower puree I roasted sun chokes

JUMBO CRAB CAKE

Creamed corn I spicy remoulade I asparagus

SOUP OR SALAD

Select 1 - Included in All Packages

Soup

Butler-Style Service

CREAMY CHICKEN & RICE

CORN CHOWDER (gf, vegan)

ITALIAN WEDDING

MUSHROOM BISQUE (v)

ROASTED TOMATO AND RED PEPPER (v)

Salad

CUCUMBER ROLL

organic greens I assorted peppers | goat cheese
candied pecans I house vinaigrette (df)

HEIRLOOM TOMATO & OVALINI

pickled onion I baby arugula I ciabatta crouton
balsamic drizzle (v)

BABY ROMAINE CAESAR

cherry tomato I herb crouton
shredded parmesan I Caesar dressing

SPRING GREENS

organic spinach I roasted baby carrots I feta
red grapes I Greek olives I evoo (v)

ARCADIAN GREENS

red wine poached pear I goat cheese
candied walnuts I red wine vinaigrette (v)

BABY ITALIAN KALE

toasted sliced almonds | shredded parmesan
lemon garlic vinaigrette (v)

MAIN COURSE OPTIONS

Select 2 -

Huron Package Includes Poultry Only + Vegetarian/Vegan

PAN SEARED WILD SALMON

fingerling potato fondant I baby zucchini I fried leeks I pinot noir emulsion

PAN SEARED SALMON

honey roasted sweet potato I baked cauliflower I pinot noir emulsion (df)

HORSERADISH CRUSTED TENDERLOIN OF BEEF

potato dauphinoise I pearl onions I heirloom carrots I Bordeaux sauce

SAGE ROASTED BREAST OF CAGE FREE CHICKEN

potato dumplings I wild mushrooms I mustard greens I red wine chicken jus (gf, df)

ROASTED BREAST OF CAGE FREE CHICKEN AU JUS

wild rice I dried cranberries I roasted baby carrots (gf, df)

BRAISED FRENCHED BREAST OF CAGE FREE CHICKEN

rice pilaf | tri-colored carrots I burgundy reduction

TIP TOP TAP PACKAGE – ADDITIONAL OPTIONS

SEARED SEA BASS

white bean cassoulet I blistered mini tomatoes I olives I wilted spinach (gf)

OVEN ROASTED RED SNAPPER

couscous I steamed broccoli rabe I garlic I peppers

OVEN ROASTED FILET MIGNON

polenta cake I grilled asparagus I Cipollini I thyme infused butter (gf)

BEEF FILET AU POIVE

braised beef and potato hash I grilled asparagus I sauce bordelaise (gf)

GRILLED BONE -IN RIB EYE

broccolini I butter beans I demi glace (gf)

VEGETARIAN MAIN COURSE OPTIONS

ROASTED ACORN SQUASH
couscous I roasted vegetables I balsamic drizzle
(can be made with quinoa to be vegan)

SPAGHETTI SQUASH
sun dried tomato I roasted broccoli I caramelized onion I evoo (vegan, gf)

PORCINI AND TRUFFLE FILLED CAPPELLACI
grilled vegetables I olive oil drizzle (vegan)

LATE NIGHT BITES

MINI HOT DOGS

MINI BURGERS

PRETZEL BITES WITH CHEESE & MUSTARD

ICE CREAM SANDWICHES

CHICKEN & WAFFLES

CHICAGO STYLE PIZZA

Select 2 - 50 person minimum

\$20 per person

CLASSIC SWEETS TABLE

display of assorted mini sweets and petit fours

\$30 per person

DONUT STATION

display of assorted gourmet donuts

\$12 per person

BAR PACKAGES

All Include:

(4) Hours of Open Bar
(1) Hour of Dinner Wine Service
Champagne Toast
Sparkling Waters | Soft Drinks | Juices

DELUXE BAR

**included in Huron, Warwick Signature, and Magnificent Mile Package*

Tito's Vodka | Tanqueray Gin | Bacardi Rum | Jack Daniels Bourbon | Dewar's White Label Scotch
Seagram's 7 Canadian Whiskey | Sauza Silver Tequila | Selection of 3 beers | Dinner Wines

THE TIP TOP TAP BAR PACKAGE

Gray Goose Vodka | Bombay Sapphire Gin | Appleton State Rum | Basil Hayden Bourbon
Johnny Walker Red Scotch | Crown Royal Canadian Whiskey | 1800 Tequila | Selection of 5 beers | Dinner Wines

DOMESTICS/CRAFTS

Goose Island 312 Wheat Ale | Goose Island Green Line
IPA Revolution Anti-Hero IPA
Lagunitas Little Sumpn' Sumpn' Wheat Ale
Blue Moon Belgium Blonde Ale
Bud Light | Miller Lite

IMPORTS

Corona Extra Pale Lager | Heineken Pale Lager
Stella Artois Pale Lager

CIDER

Virtue Michigan Apple
Virtue Michigan Brut | Virtue Michigan Honey

WARWICK ALLERTON SELECTION OF WINES

Pinot Grigio, Chardonnay, Pinot Noir,
Merlot, Cabernet,
Sparkling Wine

Bar Extension

Deluxe Bar Package can be extended by the hour for \$18.00 pp/hour or \$9.00pp/30minutes plus applicable service and tax. The Tip Top Tap bar can be extended for \$28.00pp/hour or \$14pp/30 minutes plus applicable service and tax. The extensions must be made in advance.

Bar Package Upgrade

The included bar package can be upgraded from Deluxe Package to Tip Top Tap Package for \$10.00 per person plus applicable service and tax, and is based on total number of guests aged 21+.

WEDDING DAY EXTRAS

must be ordered at least 1 week in advance

EARLY RISERS (SERVED BY 11AM)

individual mini frittatas or assorted breakfast sandwiches sliced fresh fruit
assorted Greek yogurt with house-made granola
Juice, coffee, and decaffeinated coffee
\$23/PERSON

LIGHT LUNCH BITES

assorted mini sandwiches individual bags of chips/pretzels/popcorn
fresh vegetables & pitas with hummus and chilled spinach dip
assorted sodas
\$23/PERSON

KEEP THE BUBBLY FLOWING

house sparkling champagne AND carafe of orange juice
(serves approximately 10 mimosas)
\$45/BOTTLE

BREWS FOR THE CREW

6pk of domestic, imported or craft beers or cider
\$38/6PK

WRAP UP THE WEEKEND

*All Breakfast Buffets include freshly brewed coffee assorted teas.
Buffets are presented for 2 hours and have a minimum of 25 guests.*

CONTINENTAL

freshly squeezed orange juice
sliced seasonal fruit garnished with fresh berries
assorted muffins
choice of daily fresh breakfast pastry
butter and fruit preserves
\$30/PERSON

SUPERIOR CONTINENTAL

selection of two fruit juices
sliced seasonal fruit garnished with fresh berries
house made-made granola honey clusters
assorted organic Greek yogurts
choice of daily fresh breakfast pastry
selection of bagels with cream cheeses
butter and fruit preserves
\$40/PERSON

ALLERTON CLASSIC BREAKFAST

selection of two fruit juices
sliced seasonal fruit garnished with fresh berries
Assorted daily fresh breakfast pastry
bananas foster French toast
cage free scrambled eggs
country sausage and Applewood smoked bacon
Chef 's choice of breakfast potato
butter, fruit preserves, Nutella
\$47/PERSON

THE FINER DETAILS

To Confirm

An initial deposit of \$5,000 is required to secure any ballroom space. Please see the deposit schedule on your contract in order to make payment on scheduled dates. The final payment and final guarantee are required to be received by noon three (3) business days prior to the function. All deposits are applied toward the function's balance and are non-refundable. Accepted forms of payment are credit card, cash, wire transfer, or cashier's check.

Service and Taxes

All menu prices are subject to a 25% service charge and applicable City of Chicago sales tax. (service charge taxed with applicable sales tax)

Menu Tasting

We are happy to offer a complimentary menu tasting with any signed contract for the selected package. Tastings are for a maximum of four guests. Additional guests can be accommodated for \$100/pp and will be added to the final wedding bill.

Vendor Meals

Vendor meals will be served to your vendors at the same time guests are being served. It will be chef's choice of HOT meal, and we are happy to accommodate all dietary restrictions. Vendor Meals are \$49.95 plus service and tax and include first course as well as unlimited soft drinks throughout the event.

Children's Meals

Kids under 12 can receive a children's meal. It will be your choice of Chicken Fingers, Grilled Cheese, or Mini Burger/Cheeseburger (only one option for all). They will be served with French fries and a fruit cup, and can be served at a specific designated time—during cocktail hour, first course, or with the adult main course. They are \$39.95 each plus applicable taxes and service fee.

Corkage Fee

Any wine or champagne not provided by the hotel will be subject to a \$20.00/750 ml bottle corkage fee.
Any outside Hard Liquor bottles incur a \$100/750 ml bottle.

Ceremony

A \$1000.00 set up fee will be applied for all ceremonies at the hotel and Includes 1 hour for rehearsal. At final walk-through, ceremony space availability will be confirmed, depending on what other events are taking place at the requested time.

Coat Check

Coat check is be available for guests starting at \$250.00/100 guests.

Gift Bags

The front desk can hand out upon guest check-in and will be complimentary.

Valet Parking

Special Event parking rates offered:

Event Only Parking is \$30 per car.

Vendors will receive special rate of \$25/car.

(Overnight parking is \$65 per car with in and out privileges and will be billed to the guest's room stay.)