

Elements

at Water Street



Elements' organic urban design and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Your wedding planner will create a sophisticated reception that leaves a lasting impression. Be captivated by the decadence of the day, secure in the knowledge that we have anticipated your every need, and given attention to even the smallest of details. Tantalize your palette with our signature culinary expressions.

Our promise is to design a delightful experience which articulates your personality and distinct style.

123 Water Street, 2nd Floor Hotel Indigo Naperville Riverwalk, Naperville, IL 60540

ElementsNaperville.com | 630.717.2800

WEDDING PORTFOLIO

- Preferred room block rate, including bridal upgrade to suite at block rate, at Hotel Indigo Naperville Riverwalk (subject to availability).
- Complimentary secure coat check with attendant (seasonally dependent on weather).
- Private table at small group monthly tastings for up to 4 guests. Offers up to 4 entree selections, 2 soups or salads, and 6 appetizer items. Separate planning session to follow with scheduled date and time.
- Bakery consultation and tasting at DeEtta's Bakery to include a standard wedding cake of your choice.
- Elements wedding packages are inclusive of: plated selection of soup or salad, plated entree selection (max 2), artisan dinner rolls, herb flatbread and rolled butter truffles.
- Served or station style Elements single origin coffee and organic mighty leaf tea service, raw sugar, sweetener and half & half.
- Floor length white table linens and napkin - color of choice.
- 4-Hour premium brand full service bar (includes 2 bartenders).
- French sparkling champagne table toast OR passed at cocktail reception for 1 hour.
- Table poured wine service during dinner choice of 1 house white and 1 house red varietal.
- Head table uniquely set to accommodate wedding party.
- Event manager and professional wait staff to accommodate 22 guests per server.
- Special package rate (optional) valet service.
- Addition of soup or salad course - 4/person
- Upgrade to Elements superior bar package - 6/person



CHOICE OF SOUP

Beef Barley

pearled barley, root vegetables

Garden Vegetable

market produce, tomato broth, tubetti pasta, focaccia crisp

Roasted Red Pepper

goat cheese cream, white truffle crisp

Wild Mushroom

sherry crème fraîche

Asparagus Cream

roasted fennel, shaved asparagus salad

Roasted Butternut Squash

maple crouton

CHOICE OF SALAD

Cucumber

shaved cucumber, teardrop tomato
watercress, crumbled feta, kalamata olives
white balsamic dressing

Elements House

field greens, Maytag blue, roasted pear
spiced walnuts, honey champagne vinaigrette
with Spencer Farms Honey

Heirloom Tomatoes

bocconcini mozzarella, frisée
basil, cold pressed olive oil vinaigrette

Garden Arugula

shaved market beets, goat cheese crumbles
toasted sunflower seeds, lemon thyme dressing

Baby Lettuce Wedge

shaved seasonal vegetables
bacon lardons, buttermilk ranch

The Market

local greens, dried cranberries
tart apple, manchego matchsticks
barrel aged cider vinaigrette

ENTREE SELECTIONS



Our executive chef and culinary team have paired these menu accompaniments to compliment each entree. You are welcome to customize your final menu by selecting different sauces, accompaniments or preparation methods. This is your perfect day - express yourself with the menu you help create.

Jail Island Salmon

market succotash, smoked tomato butter
crisp asparagus spears

106/person

Pan-Seared Halibut

charred tomato beurre blanc, toasted couscous
crispy brussel sprouts, white truffle oil

110/person

Sesame Crusted Salmon

gingered carrot puree, sugar snap peas
jasmine rice, basil emulsion, local micro blooms

107/person

White Marble Farms Pork

seared tenderloin, white cheddar grits
green bean ragout, 10 minute tomato sauce

105/person

Frenched Chicken Breast

red pepper coulis, sautéed French beans
celery root and parsnip pave, roasted chicken jus

104/person

Elements Harvest Chicken

skin-on breast, roasted fruit mostarda
brown butter spaetzle, French beans

104/person

Roulade of Chicken

fresh goat cheese, roasted pepper, basil
buerre blanc, market squash, seasonal potato

104/person

Thyme Roasted Chicken

crispy potato, vegetable melange, wild mushroom jus

104/person

Brick Chicken

crispy skin-on breast, caper berry beurre blanc
preserved lemon, wild rice pilaf, buttered French beans

102/person

6 oz. Crusted Filet

crusted with choice of Blue Cheese or Parmesan Crust
red pepper whipped potato, asparagus, red wine sauce

107/person

Char Grilled Center Cut Filet

8 oz. beef filet, smashed Yukon golds, buttered
asparagus, Maytag blue butter (OR) foie gras torchon

109/person

10 oz. Iowa Black Angus Strip Steak

potato pave, oven dried tomato
porcini mushroom jus

112/person

Char Grilled Lamb Chops

salt roasted brussels sprouts, sweet potato gnocchi
vanilla port reduction

115/person

Steak and Lobster

5 oz. flat iron steak, lobster ravioli
broccoli rapini, red wine sauce

112/person

Above and Below

5 oz. choice beef filet, saffron risotto
seared diver scallop, jumbo prawn
asparagus spears red wine reduction

115/person

Elements Duo

4 oz. chicken paillard, 5 oz. sous vide beef filet
roasted garlic whipped potatoes, buttered asparagus
beurre blanc, red wine jus

109/person

VEGETARIAN/VEGAN

Grilled Zucchini Roulades

farmers market vegetables, ricotta
lemon herb quinoa, red pepper relish

100/person

Farro Risotto

broccolini, roasted root vegetables
parsnip cream, parmesan crisp

100/person

Soy Glazed Tofu

soba noodle salad, sesame, scallions
grilled shiitake mushrooms, miso broth

100/person

Mushroom Pot Pie

forest mushrooms, marsala cream
green peas, roasted cipollini onions, sweet carrots

102/person

Eggplant Cannelloni

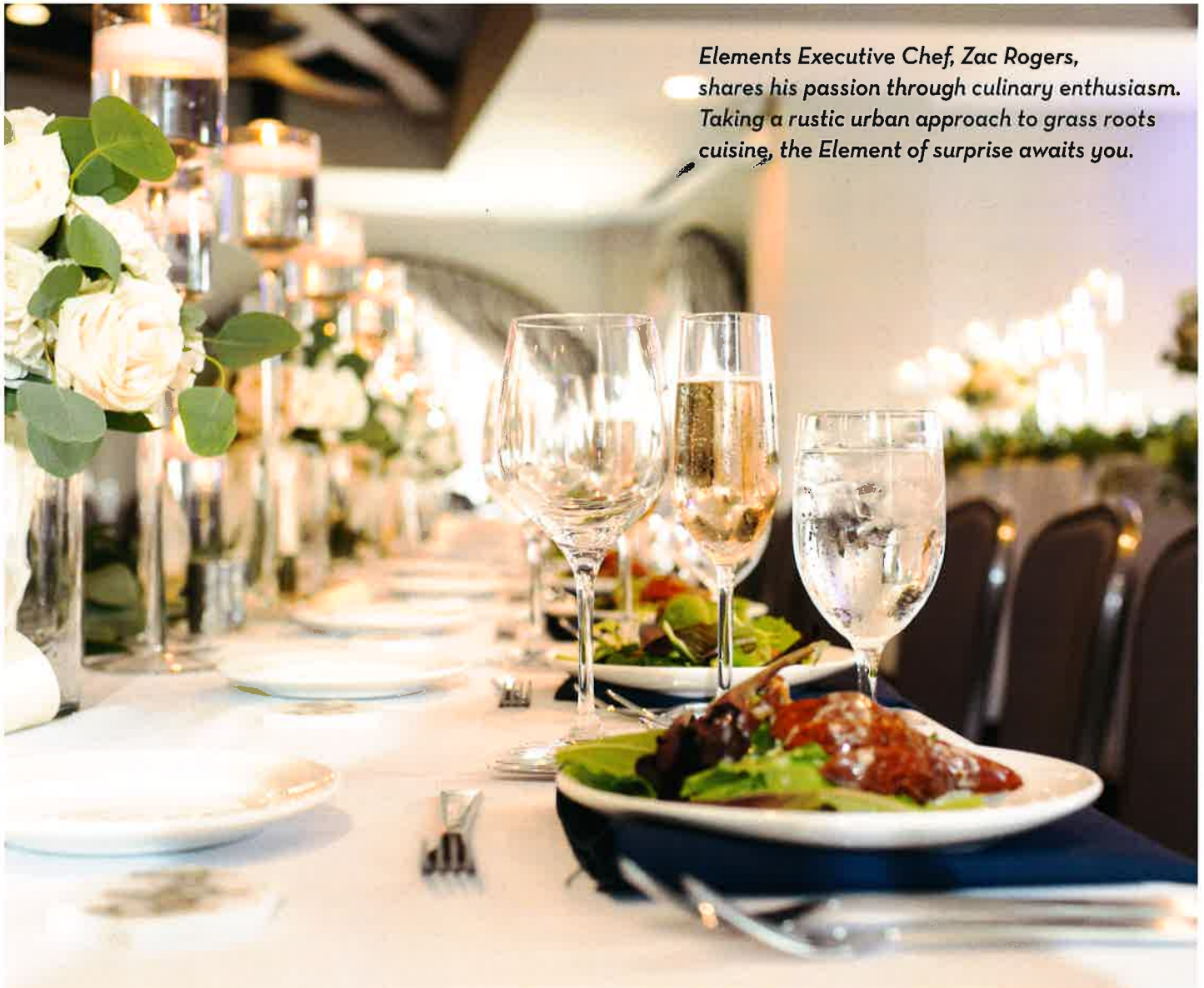
tomato polenta, English peas
crispy leeks, black garlic glaze

100/person

Farmhouse Ratatouille

cheese ravioli, fresh goat cheese, seared king trumpets

102/person



*Elements Executive Chef, Zac Rogers,
shares his passion through culinary enthusiasm.
Taking a rustic urban approach to grass roots
cuisine, the Element of surprise awaits you.*

WEDDING PACKAGE BAR MENU

Two Basset certified bartenders are included. Additional bartenders are \$125 each.

All Bar Packages include: bar supplies, cocktail napkins, bar garnishes and queen olives.

Bar mixers include: orange & cranberry juice, pineapple juice, tonic & club soda, coke, diet, sprite, roses lime, ginger ale, grenadine, bloody mary mix, sweet sour mix, lemonade, Perrier Sparkling

ELEMENTS PREMIUM BAR OPTION

Included in Wedding Portfolio Pricing

Titos Vodka, Tanqueray Gin, Bacardi Light and Captain Morgan Rums,
Sauza Signature Tequila, Canadian Club and Jack Daniels Whiskey, Jim Beam Bourbon,
Dewar's White Label Scotch, Amaretto, Baileys Irish Cream, Kahlua, Sweet & Dry Vermouth, Triple Sec
3 selections of domestic beers and 2 selections of premium beers,
Hahn Estate quality wines to include: 2 red varietals, 2 white varietals

Table Wine service including 1 red and 1 white varietal poured during dinner
French Sparkling Champagne passed for 1 hour (OR) table toast

ELEMENTS STANDARD BAR OPTION

(reduced rate of \$10/person)

Selection of 2 domestic beers and 2 premium beers
Hahn Estate quality wines to include 2 red varietals and 2 white varietals,
1 selection of pre mixed signature cocktail

ELEMENTS SUPERIOR BAR OPTION

(additional rate of \$6/person)

Superb selection of Ketel One, Tito's and Grey Goose Vodkas,
Bacardi Light, Captain Morgan and Malibu Rums, Tanqueray and Bombay Sapphire Gins,
Patron Silver Tequila, Jack Daniels and Makers Mark Whiskeys, Johnnie Walker Red Label,
Chivas Regal Scotch, Sweet & Dry Vermouth, Baileys Irish Cream, Kahlua, Amaretto,
Triple Sec, Grand Marnier, Southern Comfort, Apricot Brandy,
3 selections of domestic beers, 3 selections of premium beers,
Hahn Estate quality wines to include 2 red varietals, 2 white varietals,
French Sparkling Champagne

Domestic Beers Available: Miller Lite, Rolling Rock, Coors Light, Bud Light, Michelob Ultra, Blue Moon

Premium Beers Available: Goose Island IPA, Fat Tire, Stella Artois, Corona, St. Pauli Girl N/A
Tangled Roots Brewing Lager
or Küffer Amstel Ale



Bar "brand" substitutions are welcome and may incur additional charges.

Elements proudly pours Hahn Estate California Wines:

Red: Cabernet
Pinot Noir

White: Chardonnay
Pinot Gris



COLD PASSED HORS D'OEUVRES

50 pieces per order



Shrimp Salad Spoons

chopped grilled shrimp
mango slaw
sweet chili sauce
shrimp crispies
155

Steak Tartare

capers, pressed toast, prawn crisp
170

Lump Crab Cocktail

avocado, micro greens, gazpacho relish
195

California Rolls

(minimum 100 pc)
crab, avocado, cucumber, soy, wasabi, pickled ginger
165 (per 50)

Whitefish Caviar

blini, crème fraîche, chervil
165

Elements Crostinis

165 - select one
~ Beef ~
steak roulade, port wine onions, farmers cheese
~ Pork ~
seared tenderloin, bacon pesto
~ Duck ~
smoked breast, cherry gastrique, crispy sage
~ Lamb ~
bearnaise aioli, toasted pistachio, micro arugula
~ Vegetarian ~
white bean hummus, red pepper relish

Ahi Tuna Tartare

shrimp cracker, capers, wasabi cream
160

Mission Fig Cone

goat cheese, candied pecans, Spencer Farms Honey
165

Bloody Mary Shooter

house blend bloody mary mix
chorizo bite, vodka, celery salt
155

Caprese Kabob

fresh mozzarella
grape tomato
basil, balsamic syrup
125

Chicken Tartlets

crispy phyllo, pulled chicken, sundried tomato pesto
whipped goat cheese
150

One Bite BLT

sourdough, Nueske's bacon, market tomatoes,
baby lettuces, smoked salt aioli
145

Seared Ahi Wonton

Sriracha, lime, Tobiko Caviar
165

Poached Shrimp Cocktail

tail-on jumbo shrimp, house made cocktail
190

House Smoked Michigan Trout

brioche, loaded sour cream, dill
170

Strawberry Caprese

mint, mascarpone cheese,
balsamic reduction, toasted brioche
145

Smoked Salmon Pop

house smoked salmon,
chive cream cheese, capers, rye crisps
145

Sweet Chili Hot Wing

cucumber yogurt, cilantro
140

Lobster Roll

profiterole, lobster salad
Nueske's bacon, baby gem lettuce, tomato
190

Chili Shrimp

chili marinated grilled shrimp, Thai sauce
175

WARM PASSED HORS D'OEUVRES

50 pieces per order



Char Grilled Lamb Chops

cracked pepper, rosemary
bearnaise aioli
240

Artichoke Beignet

farmers cheese, parmesan crust
130

Grown Up Mac & Cheese Bites

five cheeses, panko crusted
135

Housemade Cavatelli Shooter

veal ragout, market tomatoes, parmigiano reggiano
155

Bacon Wrapped Quail

vanilla maple glaze
155

Coconut Shrimp

tail-on jumbo shrimp, horseradish jam.
160

Risotto Croquette

forest mushrooms, Hook's cheddar
160

Duck Quesadilla

queso de oaxaca, pulled duck
roasted red onion, lime crema
175

Wellingtons

roasted chicken, sherry mushrooms, dijon cream
170

Brochettes

165 - select one
~ beef tenderloin and wild mushrooms ~
~ greek lamb, cipollini onions, tzatziki sauce ~
~ ginger chicken, Green Goddess aioli ~

2 Bite Street Tacos

165 - select one
~ shaved flank steak, grilled scallions ~
~ Asian pork, Napa slaw ~
~ tamatillo chicken, charred poblano salsa ~

Twice Baked Potato Bites

fingerling potatoes
loaded sour cream
bacon, chive, cheddar
160

Brick Oven Flatbreads

130 - select one
~ Italian sausage, crushed tomatoes, herbs ~
~ wild mushroom, dijon bechamel, gruyère ~
~ bbq chicken, cilantro, red onion, white cheddar ~

Crispy Spring Rolls

140 - select one
~ Asian vegetable with sweet chili sauce ~
~ buffalo chicken with blue cheese dipping sauce ~
~ Cuban cigar, classic flavor tightly rolled ~

Bacon Wrapped Dates

marcona almond, manchego, chili glaze
135

Coastal Crab Cakes

lump crab, Old Bay crust, Elements rémoulade
195

Chicken Potsticker

(steamed or crispy)
minced chicken, ginger, sesame
sweet soy dipping sauce
140

Crispy Pork Belly

four hour pork belly
maple bourbon glaze, frisée
165

Shrimp Shumai

black garlic & ginger dipping sauce
150

Savory Soup Shooter

155 - select one
~ charred tomato bisque, grilled cheese sami ~
~ roasted market squash ~
~ lobster essence ~
~ wild mushroom ~

PASTRIES

SWEET SENSATIONS

Priced per 25 ct

2 Bite Cupcake

pure vanilla bean, red velvet,
orange dreamsicle, chocolate ganache

55

Canoli Assortment

lemoncello, pistachio,
chocolate chocolate chip, Italian traditional

60

Double Dipped Chocolate Pretzel Rods

rolled in a variety of caramels, nuts and candies

70

Seasonal Fresh Fruit & Berry Display

sweet vanilla crème fraîche

110

Milk & Cookies

1 oz chocolate chunk cookie and 3 oz ice cold milk

55

Seasonal Mini Parfait

sweet selection of layered dessert creations

65

Regionally Inspired Dessert Bars

coconut, pecan, blueberry, lemon, apple, raspberry

55

Elements of Chocolate

hand crafted brownies, cheesecake brownie
and gourmet cookie trifecta

70

CHEF INSPIRED PASTRY SWEET TABLE

variety of cheesecake bites, chocolate laced
strawberries, French macaroons, gourmet dessert bars,
canoli, plus seasonal local favorites

7.50 per - 30 person minimum

PLATED DESSERT SPECIALTIES

~ Fresh Fruit Tart ~

all butter crust, house pastry cream

~ Pure Vanilla Creme Brulee ~
minted wild berry compote

~ Pretzel Crust Cheese Cake ~
salted bourbon caramel

~ Flourless Chocolate Torte ~
white chocolate mousse, macerated raspberries

~ Deep Dish Carrot Cake ~
cream cheese frosted, golden raisins, candied pecans

~ Chef's Featured Selection ~
locally sourced, seasonally inspired

6.95 each

PASTRY SELECTION

Please select up to four of our house-made pastries
for your guests enjoyment

3 pc per guest 8

5 pc per guest 12

Mini Éclair

Lemon Tart

Chocolate Pecan Caramel Tart

Fruit Cobbler Bar

Chocolate Dipped Strawberries

Brownies

Lemon Bar

Mini Cream Puff

Chocolate Mousse Tart

Mini Cupcake

Pecan Bar

Cookies

Cappuccino Cups

CHEF'S SELECTION

Add \$1 per person, per selection

Fruit Tart

Chocolate Mousse

Tiramisu Cups

Napoleons

Chocolate Dipped French Macarons

Two Bite Pies with Seasonal Fruits
Cream Pies, Banana, Coconut, Chocolate

Lemon Meringue Tart

Dipped Cheesecake Pops

Chocolate Lava Cake

Carrot Cake

Mini Cannoli



LATE NIGHT SNACKS

Priced per 50 pieces - butler passed or station style service

Mini Corn Dogs

lightly honey-battered
ketchup and mustard

95

Half Size Hot Dog in Bun

ketchup and mustard

150

Pork Belly Lollipop

maple bourbon wash

160

Salted Artisan Pretzel Stix

twisted goodness with cheddar cheese
and mustard dips

150

Mac & Cheese Fritter

it's hard to eat just one

110

Street Taco Station

grilled carne asada and shredded
tomatillo chicken, charred poblano and corn salsa,
lime wedges, cilantro crema, queso fresco,
authentic soft corn tortillas

185

Wing-Ding Bar

fried wing and drumettes served up hot
and crispy, dry rub naked, bbq and buffalo style
chunky blue cheese and buttermilk ranch dippers
crisp celery and carrot sticks

140

Lou Malnatis

Chicago style deep dish pizza wedges
(cheese or sausage)
the best pizza in all of Chicago!

180

Chicken & Waffles

fried chicken croquette,
buttermilk waffle - bamboo sworded,
vanilla maple glaze

145

Elements Barrel Aged Rootbeer Float

155

Hand-Pulled BBQ Pork Slider

super tender with a tangy sauce
served on a sweet Hawaiian roll

165

Hand Rolled Pigs in a Blanket

ketchup and mustard dippers

145

2 oz. Diner Burger & Shoestring Fry Basket

served in paper boat,
diner style, with pickle chip

235

Churro Bar

hot cinnamon sugar churro stix,
chocolate sauce, clover honey, strawberry sauce

160

Frito Bag

Frito corn chips, chiled ground beef,
shredded cheddar, sour cream, garden chives

155

Milk & Cookies

shot of ice cold milk
mini chocolate chunk cookie

135

All food and beverage prices are subject to a 22% service/gratuity charge, plus current applicable taxes.
Menu items subject to seasonal availability. Food and beverage minimums may be required depending on your desired function space.
123 Water St., 2nd Floor inside Hotel Indigo, Naperville, IL 60540 • 630.717.2800 • www.elementsnaperville.com

Elements at Water Street boasts a premier location in naperville's downtown hotel landscape. The organic contemporary design offers an inviting atmosphere of warmth and sophistication. Our private pre reception lounge offers open air views and terrace along the Naperville Riverwalk.

Elements partners with boutique suppliers across the Midwest to obtain the finest ingredients. Pairing a unique culture of historic waterfront with a chef inspired menu – executive Chef, Zac Rogers, blends his southern hospitality and classic techniques with local, modern American cuisine.

THE ELEMENT of surprise awaits you.



Ballroom photos throughout by Laura Witherow Photography

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