

THE
DALCYTM
EVENT HALL
WEDDINGS

WEDDING PACKAGES

SILVER

FOUR HOUR CLASSIC BAR
FOUR PASSED HORS D'OEUVRES

THREE-COURSE DINNER

SOUP OR SALAD
ENTREE
DESSERT
COFFEE & TEA SERVICE

WINE SERVICE
CLASSIC WINE W/ DINNER

— \$195 PER PERSON —

GOLD

FOUR HOUR PREMIUM BAR
SIX PASSED HORS D'OEUVRES

FOUR-COURSE DINNER

STARTER
SOUP OR SALAD
ENTREE
DESSERT
COFFEE & TEA SERVICE

WINE SERVICE
CHAMPAGNE TOAST
PREMIUM WINE W/ DINNER

— \$235 PER PERSON —

PLATINUM

FIVE HOUR PREMIUM RESERVE BAR
EIGHT PASSED HORS D'OEUVRES

FIVE-COURSE DINNER

STARTER
SOUP & PLATED SALAD
INTERMEZZO
ENTREE
DESSERT
COFFEE & TEA SERVICE

WINE SERVICE
CHAMPAGNE TOAST
SOMMELIER PREMIUM RESERVE WINE W/ DINNER

LATE NIGHT SNACK
BEATRIX COFFEE BAR & BAKERY

— \$395 PER PERSON —

RECEPTION

COLD HORS D'OEUVRES

AVOCADO BLOSSOM

SUMMER MELON & CRISPY QUINOA

CARROT TARTARE W/ CALABRIAN CHILI AIOLI

FAVA BEAN CROSTINI

MINTED SWEET PEA CROSTINI

RED BELL PEPPER W/ PICKLED KUMQUAT

STRACCIATELLA W/ CHERRY TOMATOES

ROASTED BEET & FETA W/ LEMON VANILLA JELLY

PROSCIUTTO & PARMESAN CRISP

AHI TUNA CRUDO

LOBSTER CEVICHE

HOT HORS D'OEUVRES

CRISPY LEEK RINGS W/ FRENCH ONION DIP

SPICY SWEET CORN CROQUETTES

BRUSSELS SPROUTS TACO

GREEN FALAFEL W/ AVOCADO TZATZIKI

PARMESAN STRAWS

CAULIFLOWER MILANESE W/ RED PEPPER AGRODOLCE

JAPANESE CHICKEN MEATBALLS

CHICKEN MILANESE

CHICKEN KEFTA KEBAB

LAMB & BEEF KEFTA KEBAB

SKIRT STEAK CHIMICHURRI

MARYLAND CRABCAKE W/ MUSTARD SAUCE

GINGER SHRIMP TOAST

SEATED DINNER

STARTER

VEGETABLE CEVICHE W/ CRISPY CORN TORTILLAS
LOCAL BURRATA W/ TOMATOES & KALE PESTO
SWEET CORN RISOTTO
WHITE CHEDDAR POLENTA W/ WILD MUSHROOM RAGU
BEEF CARPACCIO W/ YUZU-SOY & LOCAL HONEY
AHI TUNA CRUDO
LOBSTER CEVICHE
MARYLAND CRABCAKE W/ MUSTARD SAUCE

SOUP

SPRING PEA W/ HERBED RICOTTA
VEGAN TOMATO
YELLOW TOMATO GAZPACHO
LOBSTER BISQUE W/ BRIOCHE CROUTON
CARROT GINGER W/ PUMPKIN SEED

SALAD

WILD ORGANIC GREENS
grumpy goat cheese, toasted walnuts, summer berries, raspberry balsamic vinaigrette
SPINACH & AVOCADO
romaine hearts, shaved parmesan, italian vinaigrette
ENLIGHTENED CAESAR
romaine & arugula, capers, croutons, grana padano, greek yogurt dressing
CLASSIC ICEBERG WEDGE
tomatoes, crispy bacon, chives, blue cheese dressing, italian vinaigrette

SEATED DINNER

CONTINUED

ENTREE

VEGAN CAULIFLOWER STEAK
cauliflower tahini, walnut & caper salsa

MUSHROOM WELLINGTON
baby spinach, puff pastry, madeira wine sauce

SPINACH & KALE LASAGNA
fresh tomato sauce, shaved parmesan, crispy kale

LOBSTER RAVIOLI
truffle butter, chives

JUMBO LUMP CRAB CAKE
avocado & cherry tomato salsa, lemon zest

SCOTTISH SALMON
purple fingerling potatoes, sugar snap peas, preserved lemon vinaigrette

BRIOCHE CRUSTED BRANZINO
roasted parsnips & root vegetable medley, lemon jus

PAN-ROASTED HALIBUT
cauliflower risotto, salsa verde

GRILLED LEMON CHICKEN
roasted potatoes, frisee, french beans

HERB-ROASTED CHICKEN
wild brown rice & mushroom stuffing

BRAISED BONE-IN SHORT RIB
potato gnocchi, pearl onions, beef au jus

FILET MIGNON
petite double baked potato, roasted asparagus, steak jus

SLICED BEEF TENDERLOIN
cauliflower puree, crispy kale, shallot balsamic sauce

BEEF WELLINGTON
dandelion greens, mushroom bordelaise

DESSERT

VANILLA BEAN PANNA COTTA W/ GRILLED PEACHES

VERY LIGHT CHEESECAKE W/ SUMMER BERRIES

LEMON CHIFFON PIE

BLUEBERRY SLAB PIE

BAKED APPLE STRUDEL

CREME BRULEE PIE W/ BURNT HONEY

BEATRIX'S SIGNATURE "OH MY! CARAMEL PIE"

BUTTERSCOTCH POT DE CREME

DOUBLE CHOCOLATE TART W/ SESAME BRITTLE

CHOCOLATE MARQUISE CAKE W/ PRALINE CRUNCH

FOOD STATIONS

HUMMUS & SPREADS STATION

Served with House-made Bread & Crudite

HOUSE-MADE LABNEH
HUMMUS
SPICY HUMMUS
MUHAMMARA
RED BEET TZATZIKI
AVOCADO & FAVA BEAN
LAMB RAGU

— \$28 PER PERSON —

RAW BAR

choice of:

BEEF CARPACIO
TUNA "TAGLIATA"
HAMACHI KANPACHI
JUMBO SHRIMP
CHARRED LAMB TARTARE

— \$48 PER PERSON —

GREENS & GRAINS

*Served with our housemade
gluten free cracker*

MARINATED OLIVES & FETA
ENLIGHTENED CAESAR
SHAVED ICEBERG & ARUGULA
VILLAGE SALAD
BASMATI & BELUGA LENTIL SALAD
MEDITERRANEAN CHOPPED

— \$28 PER PERSON —

KEBABS

*Served with local basmati rice,
tzatziki and zhoug*

CHICKEN KEFTA
LAMB & BEEF KEFTA
GRILLED CHICKEN
GRILLED SALMON
GREEN FALAFEL

— \$36 PER PERSON —

MEDITERRANEAN BUTCHER

*Served with Crispy Potatoes
Pan-Roasted Romanesque Cauliflower*

Select 3 items

SKIRT STEAK SHAWARMA
CHAR-GRILLED LAMB CHOPS
CARVED BEEF TENDERLOIN
with Gorgonzola Butter

CARVED MISHIMA 5 STAR SIRLOIN
(add additional \$22 per guest)

— \$56 PER PERSON —

DESSERT

ASSORTED HALVA
WONDERFUL LITTLE DATE BARS
ALMOND CARAMELS
DOUBLE CHOCOLATE TART
CREME BRULEE PIE
DRIED FRUIT & NUTS

— \$18 PER PERSON —

CLASSIC BAR PACKAGE

SPIRITS

HANK'S RECORDING EMPIRE VODKA
BEEFEATER GIN
EL DORADO 3 YEAR
OLD GRANDAD BONDED BOURBON
WILD TURKEY RYE
JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY
FAMOUS GROUSE BLENDED WHISKY
JAMESON IRISH WHISKEY

BEER

TOOTH & CLAW
BOTTOM UP WIT
SKETCHBOOK INSUFFICIENT CLEARANCE
RIGHT BEE CIDER
NITRO MERLIN
N/A OPTION

WINE

PROSECCO
Giuliana, Italy

WHITE

Pinot Grigio, Moschofilero, Domaine, Skouras, Greece
Sauvignon Blanc, Fournier, France

ROSE

Cinsault, Domaine Triennes, France, 2017

RED

Syrah/Grenache - Dauvergne Ranvier, Luberon, France, 2015
Bobal - Bodegas de Mustigillo, Valencia, Spain, 2015
Super Tuscan, Pegasus, Italy

PREMIUM BAR PACKAGE

SPIRITS

GREY GOOSE VODKA
KETEL ONE VODKA
HENDRICK'S GIN
FORD'S GIN
EL DORADO 3 YEAR
BUFFALO TRACE
RITTENHOUSE RYE
GLENLEVET 12 YEAR
HIGHLAND PARK 12 YEAR SINGLE MALT SCOTCH
REDBREAST IRISH WHISKEY

BEER

TOOTH & CLAW
BOTTOM UP WIT
LE TUB
LIZARD KING
NITRO MERLIN
RIGHT BEE CIDER
SKETCHBOOK INSUFFICIENT CLEARANCE
ALLAGASH SAISON
VOLKAN WHITE
N/A OPTION

WINE

SPARKLING
Chardonnay/Pinot Noir, Etienne Dour, Champagne, France
Giuliana, Prosecco, Italy

WHITE
Chardonnay - Sandhi, Santa Barbara, California, 2015
Gruner Veltliner - Loimer, Austria, 2016

ROSE
Cinsault, Massaya Domaine Triennes, France 2017

RED
Pinot Noir - Take Me Home, Willamette Valley, Oregon, 2015
Pinot Meunier - Weingut Heitlinger, Baden, Germany, 2015
Cabernet Sauvignon - Napa Vally Quilt, Napa Valley, California, 2015

OUR AMENITIES

DESIGNER LINENS
COCKTAIL TABLES
REGISTRATION TABLES
FLEXIBLE PIN SPOT
SUITE
COAT CHECK
72 INCH ROUND TABLES
CUSTOM UPHOLSTERED DINING CHAIRS
CUSTOM MENU CARDS
HANG POINTS
WIRELESS HANDHELD MICROPHONES
LCD PROJECTORS AND DROP DOWN SCREENS
HIGH SPEED INTERNET AND WI-FI CONNECTION
STATE OF THE ART SOUND SYSTEM

VALET PARKING

EVENING EVENTS

— HOSTED \$18 PER CAR —
— INDIVIDUAL \$16 PER CAR —

DAYTIME EVENTS

40 Cars or Less \$545 set up fee plus
— \$16 PER CAR —

41 Cars or More \$745 set up fee plus
— \$16 PER CAR —

OUR LOYALTY PROGRAM

The Dalcy participates in the Lettuce Entertain You Frequent Diner Program.
To enroll and for more information download the lettuce eats app.

OUR VENDORS

WEDDING PLANNING

CLEMENTINE CUSTOM EVENTS

Kelly Cavanaugh | 773-961-8335 | info@clementineevents.com | clementinecustomevents.com

BLISS EVENTS & WRAP IT UP PARTIES

Renny Pedersen | 312-927-6090 | renny@blissweddingsandevents.com | blissweddingsandevents.com

STORYBOOK WEDDINGS CHICAGO

Lisa Jaroscak | 312-550-5338 | weddings@storybookchicago.com | storybookchicago.com

GREAT EVENTS INC

Marcy Glink | 847-480-9500 | marcy@greatevent.com

FLORALS, LIGHTING, SUSPENDED DECOR & EVENT DESIGNS

HMR DESIGNS

Nick Watts | 773-782-0800 x 324 | nickw@hmrdesigns.com | hmrdesigns.com

FLOWER FIRM

Claire Roenitz | 312.455.2800 | claire@flowerfirm.com | flowerfirm.com

SOUND INVESTMENT

PJ Acosta | 312-780-9116 | pj@soundinvestmentav.com | soundinvestmentav.com

LIFE IN BLOOM

Rachel Wyffels | 309-945-5224 | lifeinbloomchicago@gmail.com | lifeinbloomchicago.com

CUT FLORAL

Justin Wieder | 312-612-9197 | info@cutfloral.com | cutfloral.com

FLOWERS FOR DREAMS

Michael Zucker | 847-581-3006 | michael@flowersfordreams.com | flowersfordreams.com

WEDDING CAKE

SUGAR FIXE

708-948-7720 | OakPark@sugarfixe.com | sugarfixe.com

ALLIANCE BAKERY

773-278-0366 | info@alliancebakery.com | alliancebakery.com

SWEET MANDY BEE'S

773-244-1174 | sweetmandybs.com

VANILLE

773-868-4574 | vanillepatisserie.com

BITTERSWEET

773 929 1100 | bittersweetpastry.com

OFFICIANT

ZEN EVENTS

Nicole Zenner / 773-391-9997 | nicole@zenevents.com | zeneventschicago.com

REV. BRUCE OTTO

312-671-1804 | botto@spiritedwedding.com | spiritedweddings.com

OUR VENDORS

CONTINUED

PHOTOGRAPHY

AVERY HOUSE

Stevi Savage | 312-543-7671 | stevi@averyhouse.net | galleries.averyhouse.net

HUSAR PHOTOGRAPHY

Chad Husar | 312-343-0688 | info@husarphotography.com | husarphotography.com

GORDON WALEK

312-560-9134 | gordonwalek@sbcglobal.net

PHOTO BOOTH

CLOUDSPOTTER

Natalya Chytry | natalya@cloudspotter.com

FOTIO

Nick Harvey | 309-657-3674 | info@fotio.co | fotio.co

BAND

MATT LEWIS & THE UNION

Matt Lewis | 773-580-4810 | matt@greatlifemusic.com | greatlifemusic.com

BROOKE & THE NICE THINGS

Steve Libert | 847-452-2082 | teve@brookereamsmusic.com | brookeandthenicethings.com

ARLEN MUSIC PRODUCTIONS

Entourage -or- Front of House | 847-869-8826 | info@arlenmusic.com | arlenmusic.com

CHICAGO CATZ

Richie Davis | 773-202-1664 | guitr5@mac.com | chicagocatz.com

LARRY KING ORCHESTRA

Larry King | 847-501-3840 | larrykingorchestra@gmail.com | larrykingorchestra.com

BILL POLLACK MUSIC

Bill Pollack | 847-475-0411 | bill@billpollackmusic.com | billpollackmusic.com

TO THE NINES

Pat Walsh | 708-846-9538 | thenorth41@gmail.com | tothe9sband.com

HOWL 2 GO

Kassidy Nieuwenhuis | 844-howl2go ex: 1 | kassidy@howl2go.com | howl2go.com

DJ

THE DJ FIRM

Eric Sampson | 708-860-2517 | Eric@thedjfirm.com | thedjfirm.com

FIG MEDIA

Megan Taylor | 773-627-1013 | megan@figgy.net | figgy.net

CAGE AND AQUARIUM

Michael Rodriguez | 312-914-3384 | mrodriguez@cageandaquarium.com | cageandaquarium.com

OUR VENDORS

CONTINUED

TRANSPORTATION

WINDY CITY LIMOUSINE

Julie Ulrich | 773.573.4502 | jullrich@windycitylimos.com | windycitylimos.com

CHICAGO TROLLEY

773-648-5000 | chicagotrolley@coachusa.com | coachusa.com/chicagotrolley

INVITATIONS & PAPER GOODS

MAGNIFICENT MILESTONES

312-951-8300 | invitations@magnificentmilestones.com | magnificentmilestones.com

SARAH DRAKE DESIGNS

Sarah Drake | 773-510-1247 | info@sarahdrakedesign.com | sarahdrakedesign.com

MITE PRINT

312-236-3278 | miteprint@gmail.com | miteprint.com

REENIE ROSE

Loreen Hospodar | 708-651-6628 | info@reenierose.com | reenierose.com

MINTED

minted.com

HOTEL PARTNERS

THE LANGHAM

330 N Wabash | langhamhotels.com

Kristina Dragoun | 312-923-7637 | kristina.dragoun@langhamhotels.com

JW MARRIOTT

151 W Adams St, Chicago, IL 60603 | marriott.com

Maria McKenna | 847-840-2907 | maria.mckenna@marriott.com

KIMPTON HOTEL PALOMAR

505 N State St. | hotelpalomar-chicago.com

Ash White | ash.white@hotelpalomar.com

THE PUBLISHING HOUSE

108 N. May St. | publishinghousebnb.com

Kimberly | 312 554 5857 | info@publishinghousebnb.com

ACE HOTEL CHICAGO

311 N. Morgan St. | acehotel.com/chicago

Rachel Love | 312-764-1923 | rachel.love@acehotel.com

CROWNE PLAZA

733 West Madison Street | crowneplaza.com

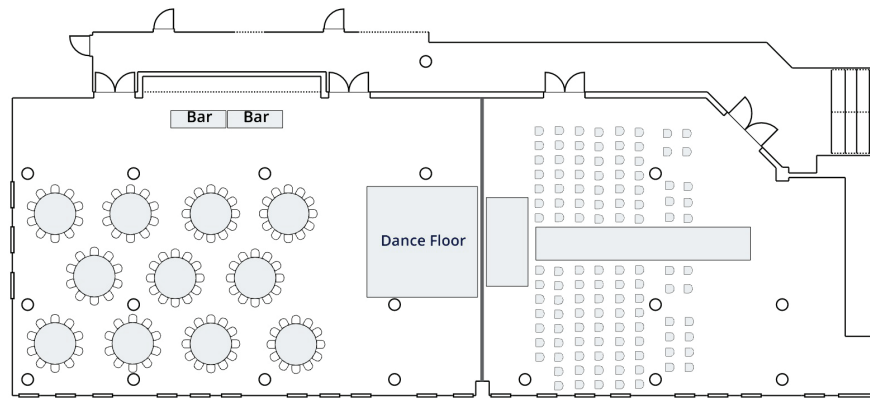
Jenevieve Zolvinski | 312-602-2133 | jzolvinski@cpwestloop.com

HAMPTON INN AND SUITES WEST LOOP

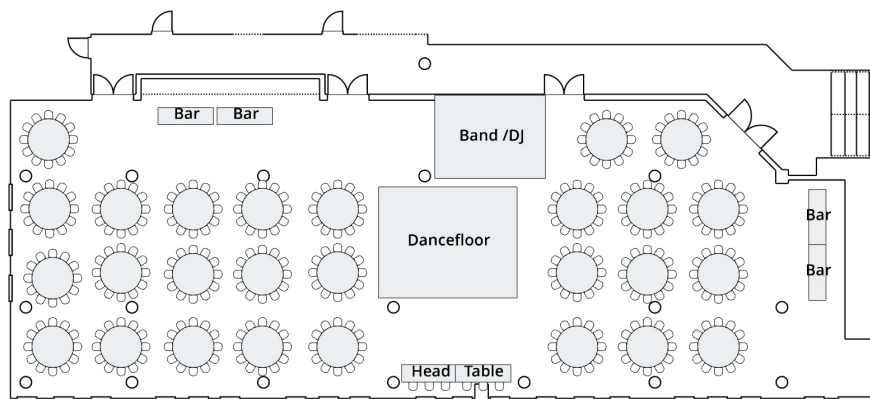
116 N. Jefferson | hamptoninn3.hilton.com

Tricia Tekeurst | 312-586-4807 | tricia.terkeurst@hilton.com

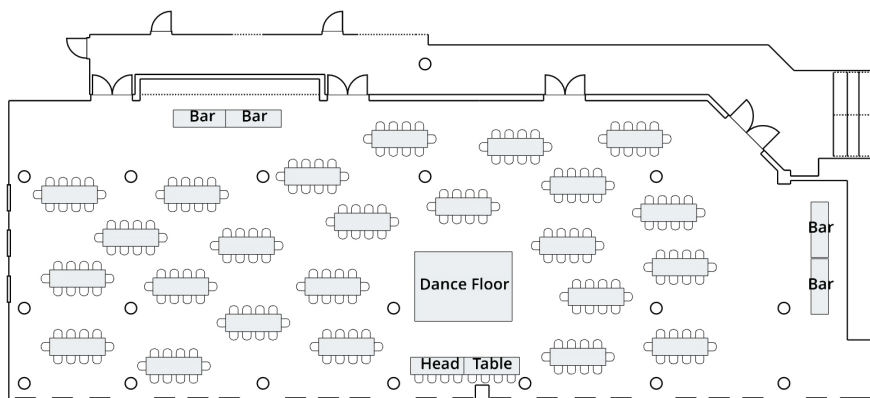
FLOOR PLANS



WEDDING CEREMONY & RECEPTION



WEDDING RECEPTION



WEDDING RECEPTION W/ KINGS TABLES

FREQUENTLY ASKED QUESTIONS

WHAT IS A FOOD & BEVERAGE MINIMUM, AND WHAT DOES IT INCLUDE?

This price reflects the base amount that needs to be spent in food & beverage during your event time. Breakfast, lunch, snack breaks, daytime beverage service, cocktail receptions, passed hors d'oeuvres, savory or sweet stations, dinner, wine service with dinner, and an open bar all contribute to this minimum.

This minimum excludes tax, event fee and gratuity.

WHAT OTHER CHARGES MAY I EXPECT?

11.5% Tax - Chicago City Venue tax is standard and subject to change based on local ordinance.

3% service fee - 3% of the food, beverage and rental subtotal is used to support the staff working behind the scenes to organize your event.

Gratuity - As a host, you determine the percentage of gratuity you would like the service team (bartenders, bussers, and servers) to receive. The suggested gratuity is 22% of the food & beverage minimum

HOW DO I SECURE MY EVENT DATE?

In order to confirm a date we require a signed contract to include the terms of agreement section. In addition to the contract & terms we require a deposit that will range between 25-50% of what we estimate the food & beverage minimum for the event to be. For weddings typically that initial deposit is 25% of the food & beverage minimum.

5 business days prior to the event we require the Final Event Order to be approved and signed along with final guest count.

WHEN MAY VENDOR DROP-OFFS HAPPEN?

A predetermined time for setup or delivery of décor must be established seven days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Events Manager to review these details.