

# *Weddings* AT THE UNION LEAGUE CLUB OF CHICAGO







## *Congratulations!*

Thank you for considering the Union League Club of Chicago. We hope to be chosen as the venue for your wedding celebration. The Club is known for its personalized service, culinary expertise and professional planning capabilities. Our detailed wedding specialists will help create a memorable experience. Our wedding package includes:

### **PASSED HORS D'OEUVRES**

(five pieces per guest)

### **THREE-COURSE, PLATED MEAL**

(soup or salad, entrée + wedding cake)

### **FOUR-HOUR “CLUB” BAR PACKAGE + “CLUB” DINNER WINE PACKAGE**

### **USE OF THE CLUB’S WEDDING AMENITIES**

(floor-length ivory damask cloths, signature charger plates, crystal-weight glassware, dance floor, round dining tables, house dining room chairs)

### **ONE BEDROOM EXECUTIVE SUITE FOR THE BRIDE AND GROOM**

(reception night)

**\$165 per guest (member) | \$170 per guest (non-member)\***

\*package price excludes 23% service charge + applicable sales tax.



# *Passed Hors d'Oeuvres*

(five pieces per guest)

## **COLD**

### **CUCUMBER-AVOCADO MAKI ROLL**

SOY, WASABI AND PICKLED GINGER

### **PROSCIUTTO WITH MELON <sup>GF</sup>**

### **GOAT CHEESE CROSTINI**

WHIPPED GOAT CHEESE, MALDON SEA SALT AND APRICOT PRESERVES

### **DEVEILED EGG**

BACON AND SRIRACHA

### **SMOKED SALMON CROSTINI**

CAPER CREAM CHEESE AND FRESH DILL

### **BELGIAN ENDIVE SPEAR <sup>GF</sup>**

GRILLED CHICKEN, APPLE, RAISINS AND CELERY

### **ANTIPASTO SKEWER <sup>GF</sup>**

BOCCONCINI, OVEN-DRIED TOMATO, KALAMATA OLIVE AND ARTICHOKE, PESTO DIP

### **CANDIED BACON**

MAPLE SYRUP, CAYENNE PEPPER, PECANS AND BROWN SUGAR

### **TUNA TARTARE “SPOON” <sup>GF</sup>**

TOASTED SESAME OIL, SOY, LIME JUICE, JALAPEÑO AND SCALLIONS

### **CHILLED SHRIMP “SHOOTER” <sup>GF</sup>**

HORSERADISH COCKTAIL SAUCE

\$1.50 additional per guest

### **POACHED LOBSTER DEVEILED EGG <sup>GF</sup>**

POACHED LOBSTER

\$1.50 additional per guest

## **SUMMER OPTION**

### **CHILLED GAZPACHO “SHOOTER”**

## **HOT**

### **MINI REUBEN**

RYE, CORNED BEEF, SWISS, SAUERKRAUT AND RUSSIAN DRESSING

### **WILD MUSHROOM CROSTINI**

SHERRY, THYME, SHAVED PARMESAN

### **SESAME CHICKEN**

SWEET CHILI PLUM SAUCE

### **PHYLLO PURSE**

DRIED MISSION FIG AND MASCARPONE CHEESE

### **MINI LUMP CRAB CAKE “SPOON”**

ROASTED RED PEPPER AIOLI

### **MAPLE-GLAZED SCALLOP**

WRAPPED IN BACON

### **MINI CHICKEN TACO**

HARD-SHELL TACO, PULLED CHICKEN, QUESO FRESCO,

ROASTED CORN AND CILANTRO

### **VEGETABLE SAMOSA**

MANGO CHUTNEY

### **MINI BEEF WELLINGTON**

TENDERLOIN, PUFF PASTRY AND BÉARNAISE SAUCE

### **VIETNAMESE MEATBALL SKEWER**

### **MINI BURGER**

ALL-BEEF PATTY, TALEGGIO CHEESE AND WHOLE GRAIN MUSTARD

### **MINI CHICKEN ‘N WAFFLE**

HONEY DRIZZLE

### **ROASTED BABY LAMB CHOP <sup>GF</sup>**

ROSEMARY AND SEA SALT

\$1.50 additional per guest

## Optional Appetizer Course

(choice of one)

### FALL/WINTER OPTION

#### DEMITASSE OF TOMATO BISQUE

#### JUMBO LUMP CRAB CAKE

MUSTARD SAUCE, CHARRED LEMON

\$15 member | \$17 non-member

#### TOMATO CARPACCIO AND WISCONSIN BURRATA <sup>GF</sup>

MICRO BASIL, EXTRA VIRGIN OLIVE OIL

\$10 member | \$12 non-member

#### FRESH TOMATO RISOTTO WITH BASIL & ROASTED SHRIMP <sup>GF</sup>

WHITE TRUFFLE OIL

\$15 member | \$17 non-member

### SEASONAL SPRING/SUMMER OPTION

#### JAPANESE SQUASH RAVIOLI

JULIENNE VEGETABLES, OREGANO BUTTER SAUCE

\$10 member | \$12 non-member

### SEASONAL FALL/WINTER OPTION

#### BUTTERNUT SQUASH TORTELLACCI

DUCK CONFIT, SHIITAKE MUSHROOMS, THYME-SHALLOT ESSENCE

\$12 member | \$14 non-member

## Soup or Salad Course

(choice of one)

#### FRENCH ONION CONSOMMÉ <sup>GF</sup>

MUSHROOM FLAN AND CARAMELIZED ONION

#### TOMATO BISQUE

BASIL PESTO, CANDIED TOMATO

#### SPICY ROASTED CORN CHOWDER

CRISPY PANCETTA, FOREST MUSHROOMS

#### LOBSTER BISQUE

PAN-SEARED BAY SCALLOPS, WILTED SPINACH, ROASTED CORN

\$3 additional per guest

#### MIXED GREENS AND MARKET TOMATO SALAD

BAKED GOAT CHEESE-KALAMATA OLIVE PHYLLO PURSE,

ROASTED SHALLOT-CHIVE DRESSING

#### STRAWBERRY AND GEM LETTUCE SALAD

BRIE CHEESE, SLIVERED ALMONDS, WHITE BALSAMIC VINAIGRETTE

#### ROASTED BEET SALAD

BABY SPINACH, ROQUEFORT CHEESE, CANDIED WALNUTS,

APPLE CIDER VINAIGRETTE

#### TUSCAN KALE SALAD

SHAVED FENNEL, ROASTED PEAR, GOAT CHEESE CRUMBLES,

DRIED CRANBERRIES AND WHITE BALSAMIC VINAIGRETTE

#### CAPRESE SALAD

MARKET TOMATO, FRESH MOZZARELLA, BASIL LEAVES, ARUGULA,

BALSAMIC VINAIGRETTE

#### “BOUQUET” OF BABY GREENS SALAD

CUCUMBER RING, TOMATO “CARPACCIO” AND HERB VINAIGRETTE

\$2 additional per guest

### FALL/WINTER OPTION

#### ROASTED BUTTERNUT SQUASH SOUP

SPAGHETTI SQUASH, PARMESAN CHEESE

### OPTIONAL INTERMEZZO COURSE

CHAMPAGNE, LEMON OR PINEAPPLE SORBET

FRESH MINT

\$4 member | \$6 non-member

## Entrée Course

### ROASTED AMISH BREAST OF CHICKEN

YUKON GOLD POTATO PUREE, BROCCOLINI, SHIITAKE-ROSEMARY JUS

### ROASTED & STUFFED BREAST OF CHICKEN

STUFFED WITH ARTICHOKE, SPINACH AND GOAT CHEESE  
POLENTA CAKE, GLAZED BABY CARROTS, WHITE WINE-LEMON SAUCE

### GRILLED SALMON FILLET

SHIITAKE MUSHROOM RISOTTO, CHARRED ASPARAGUS, LEMON HERB SAUCE

### PARMESAN POTATO CRUSTED BRANZINO

JASMINE RICE, GREEN ONION AND SHIITAKE MUSHROOMS, BROCCOLINI

### MISO GLAZED BLACK COD

WILD RICE WITH SHIITAKE MUSHROOMS, ROASTED ASPARAGUS,  
TOASTED SESAME BUTTER SAUCE

\$7 additional per guest

### PAN-ROASTED CHILEAN SEA BASS WITH CITRUS GLAZE

CHARRED ONION POTATO GALETTE, WILTED SPINACH, ROASTED TOMATOES

\$9 additional per guest

### BRAISED SHORT RIB OF BEEF <sup>GF</sup>

HORSERADISH MASHED POTATOES, ROASTED BRUSSELS SPROUTS,  
RED WINE DEMI

### GRILLED BLACK ANGUS FILET MIGNON OF BEEF (8 OZ)

OVEN-ROASTED FINGERLING POTATOES AND CHERRY TOMATOES,  
GREEN PEPPERCORN SAUCE

\$14 additional per guest

### GRILLED NEW YORK SIRLOIN

GARLIC CREAM POTATOES, FRENCH GREEN BEANS, HERB BUTTER DEMI GLACE

\$12 additional per guest

### DUET ENTRÉE

#### BRAISED SHORT RIB OF BEEF AND

#### SAUTÉED GARLIC SHRIMP <sup>GF</sup>

SEASONAL ACCOMPANIMENTS, NATURAL JUS,  
PASSED SMOKED TOMATO BÉARNAISE

\$3 additional per guest

#### GRILLED PETITE FILET MIGNON OF BEEF AND

#### JUMBO LUMP CRABMEAT CAKE

SEASONAL ACCOMPANIMENTS, BLACK TRUFFLE SAUCE,  
PASSED LEMON-GARLIC AIOLI

\$12 additional per guest

#### GRILLED PETITE FILET MIGNON OF BEEF AND

#### OVEN ROASTED LOBSTER

SEASONAL ACCOMPANIMENTS, GREEN PEPPERCORN SAUCE,  
DRAWN BUTTER, FRESH LEMON

\$14 additional per guest

### VEGETARIAN ENTRÉE

#### BAKED EGGPLANT, SAUTÉED SPINACH AND RICOTTA CHEESE ROULADE <sup>GF</sup>

BROCCOLINI AND LENTILS, ROASTED GARLIC-TOMATO ESSENCE

#### RICOTTA CHEESE GNOCCHI

ARUGULA, EXTRA VIRGIN OLIVE OIL, CHARRED TOMATOES

#### PORTOBELLO MUSHROOM NAPOLEON <sup>GF</sup>

RISOTTO, BOURSIN CHEESE, ASPARAGUS, ROASTED PEPPER,  
BALSAMIC DRIZZLE

# Dessert

## WEDDING CAKE \*

PREPARED BY BITTERSWEET PASTRY SHOP

### CAKE FLAVORS

VANILLA, ALMOND, HAZELNUT, CONFETTI, BANANA, CARROT, RED VELVET, FUDGE, STRAWBERRY, COCONUT  
(GLUTEN-FREE RED VELVET AND GLUTEN-FREE CHOCOLATE AVAILABLE)

### CAKE FILLINGS

VANILLA BEAN BRÛLÉE, CHOCOLATE BRÛLÉE, MILK CHOCOLATE MOUSSE, WHITE CHOCOLATE MOUSSE, DARK CHOCOLATE MOUSSE, WHITE CHOCOLATE-COCONUT MOUSSE, PASSION FRUIT CURD, LEMON SABAYON, CREAM CHEESE FROSTING

### ADDITIONAL FILLINGS

(COMPLEMENTARY TO THE ABOVE FILLINGS)  
STRAWBERRY, RASPBERRY OR APRICOT PRESERVES

### FINISH

VANILLA BUTTERCREAM

\*Not all décor/finish requests are included within the package price. Please see your catering representative for inclusions. (Upgraded finishes are available at an additional cost).

## ANNIVERSARY CAKE

COMPLIMENTARY 6" CAKE PREPARED FOR YOUR 1<sup>ST</sup> ANNIVERSARY

## OPTIONAL SWEET TABLE

PREPARED BY BITTERSWEET PASTRY SHOP  
(four pieces per guest, select a variety of six)

RASPBERRY BROWN BUTTER TARTLET

BLUEBERRY ALMOND CREAM TARTLET

CARAMEL DIPPED PROFITEROLES WITH PASTRY CREAM

VANILLA SOUR CREAM CHEESECAKE SQUARE  
FRESH BLUEBERRIES

PEANUT BUTTER TORTE

WHITE CHOCOLATE MOUSSE TARTLET

FLOURLESS CHOCOLATE MOUSSE SQUARE

CARAMEL-PECAN BITE

PASSION FRUIT TARTLET

KEY LIME TARTLET

TIRAMISU BITE

LEMON MERINGUE TARTLET

MILK CHOCOLATE DIPPED STRAWBERRY  
WHITE CHOCOLATE DRIZZLE

HEART-SHAPED RASPBERRY OR APRICOT LINZER COOKIE

MINI RED VELVET CUPCAKE  
CREAM CHEESE FROSTING

FUDGE CAKE POP  
DIPPED IN WHITE CHOCOLATE  
\$14 member | \$16 non-member

## *Optional Late Night Snacks*

### **BBQ PULLED PORK SLIDER**

CREAMY COLE SLAW, PICKLE CHIP

\$4 member | \$5 non-member

### **MINI SLIDER**

ALL-BEEF PATTY, PICKLE CHIP, AMERICAN CHEESE

\$5 member | \$6 non-member

### **9" LOU MALNATI'S DEEP DISH PIZZA**

SAUSAGE, CHEESE OR PEPPERONI

\$30 member | \$33 non-member (per pizza)

### **LOU MALNATI'S LARGE THIN CRUST PIZZA**

SAUSAGE, CHEESE OR PEPPERONI

\$35 member | \$38 non-member (per pizza)

### **BUTTERMILK CHICKEN SLIDER**

ARUGULA, TABASCO AIOLI

\$5 member | \$6 non-member

### **MINI CHICAGO-STYLE HOT DOG**

YELLOW MUSTARD, PICKLE RELISH, CELERY SALT, ONION, TOMATO

\$4 member | \$5 non-member

### **COOKIE & MILK "SHOT"**

WARM MINI CHOCOLATE CHIP COOKIE, CHILLED MILK

\$3 member | \$4 non-member

### **CHEESE FRY "SHOTS"**

FRENCH FRIES, CHEESE SAUCE

\$3 member | \$4 non-member

### **MINI ROOT BEER FLOAT**

VANILLA ICE CREAM AND ROOT BEER

\$3 Member | \$4 Non-Member

### **MINI MILKSHAKE**

YOUR CHOICE OF...VANILLA, CHOCOLATE, STRAWBERRY, BANANA, OREO COOKIE, TOPPED WITH WHIPPED CREAM & A MARASCHINO CHERRY

\$3 member | \$4 non-member

### **CARAMEL POPCORN POP**

CARAMEL CORN, SERVED AS A "POP"

\$3 member | \$4 non-member



PRESIDENT'S HALL FEATURES 28' CEILINGS AND A FIREPLACE.

(Photo Courtesy of Jai Girard Photography)

### **GRILLED CHEESE & SOUP SHOOTER**

MINI CLASSIC GRILLED CHEESE, SERVED WITH A TOMATO SOUP SHOOTER

\$4 member | \$5 non-member

### **CANDY BAR**

M&M'S (PLAIN & PEANUT), RED LICORICE BITES, GUMMY BEARS, HERSHEY KISSES, MINI TWIX, MINI REESE'S PEANUT BUTTER CUPS AND SKITTLES

\$8 member | \$10 non-member



# Beverage Arrangements

## FOUR-HOUR “CLUB” BAR PACKAGE

(included within the package price)

NEW AMSTERDAM VODKA <sup>GF</sup>, DEWAR'S WHITE LABEL SCOTCH,  
BEEFEATER GIN, EARLY TIMES WHISKEY, SEAGRAM'S SEVEN CROWN WHISKEY,  
SAILOR JERRY RUM, MILAGRO TEQUILA, CHRISTIAN BROTHERS BRANDY,  
CANYON ROAD CHARDONNAY AND CABERNET SAUVIGNON  
TWO DOMESTIC BEERS (see options)

## DINNER WINE SERVICE

(included within the package price)

CANYON ROAD CHARDONNAY AND CABERNET SAUVIGNON

## UPGRADE OPTIONS

### FOUR-HOUR PREMIUM BAR PACKAGE

TITO'S VODKA, KETEL ONE VODKA, MONKEY SHOULDER SCOTCH,  
TANQUERAY GIN, CROWN ROYAL WHISKEY, JACK DANIELS WHISKEY,  
JIM BEAM BOURBON, CAPTAIN MORGAN RUM, MILAGRO TEQUILA  
WILLIAM HILL CHARDONNAY AND CABERNET SAUVIGNON  
TWO DOMESTIC BEERS, TWO IMPORTED OR CRAFT BEERS (see options)

### DINNER WINE SERVICE

WILLIAM HILL CHARDONNAY AND CABERNET SAUVIGNON

\$10 additional per guest

### FOUR-HOUR ELITE BAR PACKAGE

BELVEDERE VODKA, GREY GOOSE VODKA, JOHNNIE WALKER BLACK LABEL  
SCOTCH, WOODFORD RESERVE BOURBON, HENDRICK'S GIN,  
CROWN ROYAL RESERVE WHISKEY, MOUNT GAY RUM, PATRON SILVER TEQUILA,  
LAGUNA CHARDONNAY AND LOUIS MARTINI CABERNET SAUVIGNON  
TWO DOMESTIC BEERS, TWO IMPORTED OR CRAFT BEERS (see options)

### DINNER WINE SERVICE

LAGUNA CHARDONNAY AND LOUIS MARTINI CABERNET SAUVIGNON

\$15 additional per guest

## BEER OPTIONS

### DOMESTIC BEER

BUDWEISER, BUD LIGHT, MICHELOB ULTRA  
MILLER LITE, MILLER GENUINE DRAFT, SAMUEL ADAMS BOSTON LAGER

### IMPORTED BEER

AMSTEL LIGHT, HEINEKEN, STELLA ARTOIS, CORONA EXTRA

### CRAFT BEER

REVOLUTION ANTI-HERO IPA, GOOSE ISLAND GREEN LINE PALE ALE  
BELL'S TWO HEARTED ALE

## BAR PACKAGE EXTENSION OPTIONS

CLUB BRANDS: \$8 PER GUEST/HOUR

PREMIUM BRANDS: \$12 PER GUEST/HOUR

ELITE BRANDS: \$16 PER GUEST/HOUR



# *The Morning after the Celebration*

## BRUNCH MENU

(minimum of twenty-five guests)

### FRESHLY SQUEEZED ORANGE AND GRAPEFRUIT JUICE

### ASSORTED MINI BREAKFAST PASTERIES

TO INCLUDE DANISH, MUFFINS AND CROISSANTS  
WHIPPED BUTTER, FRUIT PRESERVES

### SLICED FRESH FRUIT AND BERRIES

### INDIVIDUAL YOGURT PARFAITS

HOUSE-MADE GRANOLA AND FRESH BERRIES

### CHEESE BLINTZES

BLUEBERRY SAUCE

### ASSORTED QUICHE

MUSHROOM, FRESH SPINACH AND GRUYERE  
CLASSIC LORRAINE WITH BACON

### EGGS BENEDICT

TOASTED ENGLISH MUFFIN, CANADIAN BACON, POACHED EGG,  
HOLLANDAISE SAUCE

### ROASTED ASPARAGUS SPEARS

### CHERRYWOOD SMOKED BACON, SAUSAGE LINKS

### BREAKFAST POTATOES

### FRESHLY BREWED COFFEE

REGULAR AND DECAF, ASSORTED TEAS

\$49 member | \$51 non-member

## UPGRADE OPTIONS

### LOX & BAGELS

NOVA LOX, ASSORTED BAGELS, SLICED TOMATO, CUCUMBER, RED ONION  
CAPERS, WHIPPED PLAIN & CHIVE CREAM CHEESE

\$16 member | \$18 non-member

### OMELET STATION\*

EGGS PREPARED TO ORDER WITH HAM, FRESH SPINACH, MUSHROOM, GREEN PEP-  
PER, ONION, TOMATO

SHREDDED CHEDDAR & CRUMBLed FETA

\$18 member | \$20 non-member

### BLOODY MARY'S\*\*

(available after 11:00 am)

TITO'S, HOUSE-MADE BLOODY MARY MIX, LIME

\$11 member | \$13 non-member

### MIMOSA'S\*\*

(available after 11:00 am)

GIULIANA PROSECCO, FRESHLY SQUEEZED ORANGE JUICE

\$10 member | \$12 non-member

\*Chef Required (\$75 per Hour)

\*\*Bartender Required (\$100 per Bartender)

All applicable service charges and taxes will be added to food and beverage pricing.

All prices are subject to change.

# *Guest Accommodations*

## **GUEST ACCOMMODATIONS**

The Union League Club of Chicago has one hundred-eighty guest rooms and suites, furnished in traditional “club” style.

Each guest room features the following amenities:

**LUXURIOUS SEVEN-LAYERED FEATHERBEDS**

**COMPLIMENTARY WIRELESS INTERNET**

**CARRERA MARBLE BATHS**

**PLUSH BATHROBES**

As a part of your stay, enjoy:

**COMPLIMENTARY USE OF THE CLUB’S POOL  
AND STATE-OF-THE-ART FITNESS CENTER**

**COMPLIMENTARY COAT CHECK**

**COMPLIMENTARY UPGRADE TO A SUITE  
FOR PARENTS OF THE COUPLE**

Set in the heart of the financial district, the Union League Club of Chicago is ideally situated for your guests to experience all which Chicago has to offer. The Club is only steps away from Millennium Park, Grant Park, The Art Institute of Chicago and State Street shopping.



THE PRESIDENTIAL SUITE