



Wedding Menu

For your special day...

Let us bring your vision to life! Located in the heart of vibrant downtown Evanston, The Crystal Ballroom & Lounge delivers the perfect venue for your special day. Our stunning event space will take you beyond your everyday expectation.

From our timeless decor to our sophisticated culinary approach, no detail is overlooked.

All wedding packages include use of our foyer for cocktail hour, the ballroom for dinner and reception, and the lounge for the entire event.

Packages are designed to be all inclusive with butlered hors d'oeuvres and spectacular custom cuisine.



Silver Package

- Champagne toast for all
- 4 butlered hors d'oeuvres
- 3 course dinner with soup or salad, plated entrée with two accompaniments and a slice of wedding cake.
- Choice of one non-vegetarian entrée and one vegetarian entrée
- Continuous wine service with dinner
- 4-hour Silver Open Bar package with passed wines during first hour
- Floor length linens (Black, White and Ivory)
- Custom wedding cake

Gold Package

- Champagne toast for all
- 5 butlered hors d'oeuvres
- 3 course dinner with soup or salad, plated entrée with two accompaniments and a slice of wedding cake served
- Choice of two non-vegetarian entrées and one vegetarian entrée
- Continuous wine service with dinner
- 4-hour Gold Open Bar package with passed wines for first hour
- Late Night Station or Sweet Station
- Floor length linens (choose from 50+ colors)
- Custom wedding cake

Diamond Package

- Champagne toast for all
- 6 butlered hors d'oeuvres
- 3 course dinner with soup and salad, plated entrée with two accompaniments and a slice of wedding cake served
- Choice of two non-vegetarian entrées and one vegetarian entrée
- Continuous upgraded wine service with dinner
- 5-hour Diamond Open Bar package with passed wines for first hour
- Gourmet Sweet Table or Late-Night Station
- Floor length upgrade to Lamour linens
- Chiavari chairs upgrade
- Custom wedding cake

Bar Packages

Silver

Cocktails

Skyy Vodka
Seagram's 7 Whiskey
Bacardi Rum
Beefeater Gin
Sauza Tequila
Old Crow Bourbon
Cutty Sark Scotch

Beer

Amstel Euro Pale Lager
Bud Light Lager
Heineken Euro Pale Lager
Miller Lite Light Lager
MGD Lager

Wine

'14 Hands Pinot Grigio
'14 Hands Sauvignon Blanc
'14 Hands Chardonnay
'14 Hands Riesling
'14 Hands Merlot
'14 Hands Cabernet Sauvignon
'14 Hands Red Blend

Gold

Upgraded Cocktails

Tito's Vodka
Seagram VO Whiskey
Captain Morgan Rum
Tanqueray Gin
Jose Cuervo Tequila
Jim Beam Bourbon
Presidente Brandy
Dewar's Scotch
Amaretto
Sambuca
Kahlua
Bailey's Liqueur

Domestic & Imported Beer

312 Pale Wheat Ale
Blue Moon Wheat
Corona Pale Lager
Stella Pilsner
Sam Adams Boston Lager
Guinness Irish Dry Stout

Upgraded Wines

'15 Kris Pinot Grigio
'16 Leyda Sauvignon Blanc
'14 Hahn Chardonnay
'15 Clean Slate Riesling
'14 Bogle Pinot Noir
'15 Renacer Punto Malbec
'15 Root 1 Cabernet Sauvignon

Diamond Inclusive of Silver and Gold Bar Package

Top-Shelf Cocktails

Grey Goose Vodka
Jack Daniels Whiskey
Myer's Dark Rum
Bombay Sapphire Gin
Hendricks Gin
Patron Silver Tequila
Makers Mark Bourbon
Christian Brothers Brandy
Johnny Walker Black Scotch
Glenlivet Scotch
Glenmorangie Scotch
Disaronno
Sambucca Romana Liqueur

Upgraded Wines

'15 Pascal Bellier Sauvignon Blanc
'14 Domain Chene Chardonnay
'14 Chateau Beauchene Grenache
'11 Chateau St. Bernard Merlot
'15 Pascal Bellier Pinot Noir
'12 Klipfel Riesling
Sparkling Brut Rose

Hors D'oeuvres

Chilled

California rolls
Mini potato pancakes with creme fraiche and caviar
Roasted tomato bruschetta, basil, fresh mozzarella
Steak tartar on toasted country bread
Brazilian steak crostini, chimichurri sauce
Prosciutto wrapped melon
Smoked salmon mousse on endive
Goat cheese, grape and candied pecans on lavosh
Caprese skewers, balsamic glaze
Fresh fruit kabob with honey orange yogurt
Jumbo shrimp cocktail (+5)
Oyster shooters (+5)

Warm

Toasted ravioli with spicy red pepper aioli
Mini beef frank in puff pastry
Medrol dates wrapped in bacon with fig glaze
Artichoke parmesan on seeded rye
Spring rolls with sweet and sour sauce
Pear and brie quesadillas, pineapple chutney
Petite macaroni and cheese bites
Tomato basil bisque with mini grilled cheese
Mini crab cakes with chipotle remoulade
Chicken satay with curried peanut sauce
Swedish meatballs
Mini corned beef Rueben
Vegetable samosa
Spanakopita
Lamb chops (+6)

Additional Hors d'oeuvres

Domestic and Imported Cheese Display +16
Hummus Bar with seasoned Pits Chips +18
Salsa Bar +14
Vegetable Crudit  +14

Soups

Tomato Basil
Butternut Squash
Chicken and Rice
Cream of Tomato and Basil
Lobster Bisque

Potato Leek
Smoked Corn Chowder
Chilled Gazpacho
Wild Mushroom Bisque

Salads

The Crystal Poached Pear

baby greens, cabernet poached pear, boursin cheese, candied walnuts, pomegranate vinaigrette

Classic Caesar Salad

spanish white anchovies, challah croutons, parmesan Reggiano, roasted grape tomatoes, caesar dressing

House Signature Salad

mixed greens, cucumbers, diced tomatoes

Harvest Apple Salad

peppery arugula, dried cranberries, toasted almonds, port wine reduction

Roasted Artichoke and Red Pepper

baby field greens, feta cheese, kalamata olives, champagne vinaigrette

Traditional Wedge

iceberg lettuce, grape tomatoes, bleu cheese crumbles, bacon, challah croutons, herb vinaigrette

Caprese Salad

heirloom tomatoes, burrata, balsamic

Accompaniments

Whipped Potatoes
Grilled Asparagus
Herb Roasted Red Potatoes
Broccolini
Yukon Gold Sweet Potato Dauphinois French
Green Beans
Duchess Potatoes

Wild Rice Pilaf
Glazed Baby Carrots
Roasted Root Vegetables
Ratatouille

Roasted Brussel Sprouts
Pommes William
Carrot Bundles

Plated Dinner Entrées

Vegetarian

Silver / Gold / Diamond

Shiitake and Asparagus Risotto

with grilled tofu and truffle oil 107 / 124 / 140

Spaghetti Squash Margherita

with roma tomatoes, basil, garlic, toasted pine nuts, fresh mozzarella,
and balsamic glaze 107/ 124 / 140

Surf

Horseradish Crusted Salmon Filet

salmon dill mousse, horseradish crust, lemongrass beurre blanc 154 / 170 / 187

Tuscan Grouper

served with roasted artichoke, tomato, garlic, and chardonnay ragout 121 / 137/ 154

Peppercorn Crusted Ahi Tuna

with a roasted tomato chutney 137 / 154 / 170

Turf

Boursin Stuffed Chicken Breast

with asparagus, spinach, roasted red pepper & sun-dried tomato beurre blanc 108 / 119 /136

Arugula and Walnut Pesto Chicken

with a whole grain mustard demi-glace 108 / 119 / 136

Herb Roasted Cornish Hen

with a sun-dried tomato sauce 128 / 145 / 161

Cabernet Braised Short Rib of Beef

with a peppercorn demi-glace 166 / 182/ 200

Filet Mignon

6 oz filet with a choice of green peppercorn sauce, mushroom demi-glace,
or a pinot noir reduction 166 / 182 / 200

Duets

Herb Crusted Halibut and Chicken Framboise

lobster and Chambord sauces 182/ 200 / 220

Shrimp and Petite Filet Mignon

with whole grain mustard sauce and mushroom demi 193 / 212 / 234

Petite Filet Mignon and Atlantic Salmon

with a cabernet demi and dill beurre blanc 200 / 220/ 242

Stations

Dessert Station

Cupcake Couture 9

s'more, chocolate, vanilla, strawberry, and carrot cupcakes

Gourmet Sweet Table 12

Fruit tarts, chocolate eclairs, cream puffs, mini cheesecakes, blondie brownies, lemon bars, and season fresh fruit display

Assorted Cookies and Brownies 9

blondie brownies, chocolate brownies, coconut macaroons, oatmeal raisins, white chocolate macadamia nut, brown butter chocolate chip, sugar, peanut butter, double chocolate chip, and raspberry thumbprint

Float Station 9

root beer, orange soda, cherry soda, vanilla ice cream, and chocolate ice cream

Sundae Station 14

selection of French vanilla, chocolate, and strawberry ice cream with topping choices of: M&M's, chopped nuts, cookie crumbles, chopped snickers, maraschino cherries, hot fudge, caramel sauce, and fresh whipped cream

Cold Coffee Station 5

Flavored cold coffee with whipped cream, chocolate shavings, orange and lemon zest.

Late Night Station

Build Your Own Sliders 13

mini angus beef burgers served with ketchup, mustard, pickles, diced onion, and cheese

Flatbread Pizzas 13

caprese, organic grilled vegetable, BBQ chicken, pepperoni, and sausage flatbread pizzas

Chicago Style Hot Dogs 8

mini all beef hot dogs with traditional Chicago toppings... hold the ketchup

Old Fashioned Pretzels 8

served with whole grain mustard and warm cheese dipping sauce

Loaded Tater Tots 7

tots with sour cream, cheddar cheese, bacon bits, and green onion

Popcorn 6

freshly popped in individual bags

Kid's Meal / 12 and under

diced fresh fruit cup (served during first course), chicken strips with macaroni & cheese, milk or soda, and double slices of wedding cake 25

General Information

Menus

- Packaged dining and/or bar events receive a complimentary tasting. Upon contract signing, your tasting can be scheduled for 6 guests
- If more than two entrées (plus a vegetarian choice) are offered to your guests, an additional \$10 per guest will apply.
- Split entrées require place cards or a ticket identifying the menu selections.
- All applicable Illinois state taxes 10.25% and a 23% service charge will be added to your food and beverage selections.

Staffing

- Event staff rates are based on 6 hours of service to include time for setup and breakdown. Events running longer than 6 hours are subject to additional charges of \$875.00 for 30 minutes or \$1,750.00 per hour
- The coat check attendant fee is \$30 per hour (minimum of 4 hours).
- If applicable, the bartender fee is \$200.00 (Not charged with wedding packages)
- During your event, a full team will be in place to support you. Our Executive Chef, Director of Events and Banquet Manager will be present.

Guest Counts

- Your final guest count is required 14 days prior to your event. This number, once given, cannot be reduced. However, an increase of 3% can be accepted up until 48 hours prior to your event.
- Fourteen (14) days prior to your event, your guest list with entree selections and special dietary requests are required.

Ceremonies

- A wedding ceremony on property is available for an additional fee. \$1,500 This includes setup of chairs, Sound System, Coordination and the dressing room(s). Complimentary pipe and drape to allow a grand entrance for the Bridal Party.

Billing Terms

- A non-refundable deposit of \$3,000 must be paid upon signing your event contract.
- 60 days prior to your event, 50% of the estimated bill payment is required.
- Payment in full is required 14 days prior to your event based upon your guaranteed number of guests. Deposits or payments can be made with Visa, MasterCard, Discover, or cash.
- Food and beverage minimum requirements will apply to your event. F&B minimums are before service charge and tax.

Outside Vendors

- Outside food and beverages are not allowed with exceptions made for religious reasons.

Upon signing of your contract, we provide you with a list of recommended vendors that we have worked with and trust. You are welcome to work with any vendor you wish, whether they are on the list or not.

This information sheet is intended for general information purposes. While it should not conflict with the terms of your contract, in the event of a conflict between the information contained herein and the executed catering contract, the terms and conditions of the latter shall govern.