

# Wedding Menu



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For more information, to create a custom wedding package, or to schedule a time to view our gorgeous venue please contact **Melissa Ledvina**.

Social Catering Manager and Wedding Specialist

## Wedding Packages Include:



White Gloved Butler Passed Hors D'oeuvres

Champagne Toast

Unlimited Wine Service with Dinner

Customized Wedding Tasting for Bride and Groom

Four Hour Bar Service

Classic Cream or Black Floor Length Linen

Napkins ~Available in a Variety of Colors

Three Votive Candles per Table

Optional Mirrored Tile Centerpieces

Table Numbers with Stands

Moveable Dance Floor

Customize Wedding Packages are Available

Deluxe Bridal Suite

Complimentary Upgrades for Bride and Grooms Parents

Special Overnight Room Rates for Wedding Guests

Reduced Parking Rate for your Guests



☆☆ Don't forget to ask about Post Wedding Brunch Menus! ☆☆

# Ruby Wedding Package

Gourmet Three Course Meal  
4 Hour Premium Brand Open Bar  
\$89.00 per guest

## Hors D'oeuvres

Choice of three butler style passed appetizers during cocktail hour

### Cold Items

- ◇ Stuffed Fingerling Potato with Mushroom, Goat Cheese, and Bacon
- ◇ Melon Wrapped Prosciutto Skewer with Balsamic Glaze
- ◇ Ahi Tuna Tartar with Wasabi Cream
- ◇ Marinated Vegetable Bruschetta

### Hot Items

- ◇ Crab Stuffed Mushroom Caps
  - ◇ Chicken or Beef Satay
- ◇ Artichoke Hearts with Goat Cheese
- ◇ Shrimp or Vegetable Spring Roll
  - ◇ Mini Spinach Quiche

## First Course

Choice of one

### Soup

- ◇ Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche
  - ◇ Wild Forage Mushroom Soup drizzled with Truffle Oil
  - ◇ Roasted Vegetable Soup with Couscous
- ◇ Golden Lentil Soup with Smoked Ham and Tomato

### Salad

- ◇ Baby Romaine Greens with Parmesan Cheese, Garlic Focaccia Croutons and Caesar Dressing
- ◇ Mizuna and Frisee Salad with Orange Segments, Candied Walnuts, and Apple Vinaigrette
- ◇ Mixed Baby Greens with Roasted Pine Nuts, Dried Cherries, Pancetta, and a Sherry Vinaigrette

All prices outlined are per person, prior to tax and service charges.

All pricing is subject to 11.5% tax and 22% service fees and subject to change without notice.

This package does not include a wedding cake.

For pre-selected entrée options, package pricing will reflect the higher entrée price.

**Second Course**  
Choice of two Entrées

*Herb Roasted Chicken*

Creamy Garlic and Mushroom Polenta, Green Beans, and Rosemary Butter Sauce

*Mushroom Stuffed Chicken Breast*

Whipped Potatoes, Steamed Broccoli, and Green Peppercorn Sauce

*Grilled Filet of Salmon*

Leeks, Olives, Tomatoes, Arugula, Fennel, Scallions, and Romesco Sauce

*Parmesan Crusted Tilapia*

Chardonnay Cream Sauce, Roasted Red Potatoes, and Buttered Green Beans

*Grilled New York Strip*

Twice Baked Potato, Steamed Broccoli, and Red Wine Sauce

*Mushroom Risotto*

Balsamic Grilled Vegetables, Drizzled with Sun-Dried Tomato Vinaigrette, Wild Mushroom Risotto

*Classic Combo*

Petite Filet Mignon, Herb Roasted Chicken Breast, Twice Baked Potato, Steamed Green Beans, Red Wine Sauce, and Rosemary Butter Sauce

**Third Course**

**Dessert**

Custom Wedding Cake provided by the couple  
Sliced and served on a garnished plate with a choice of:

Chocolate Covered Strawberry

Or

Scoop of Vanilla Ice Cream

Gourmet Coffee and Tea Service



# Diamond Wedding Package

Gourmet Five Course Meal  
4 Hour Prestige Brand Open Bar  
\$109.00 per guest

## Elegant Appetizer Display

Imported and Domestic Cheese, Dried Fruits, and Garden Cut  
Vegetables with Assorted Dips Accompanied by  
Carr's Crackers and Sliced French Baguettes

## Hors D'oeuvres

Choice of four appetizers to be passed throughout cocktail hour

### Cold Items

- ◇ Stuffed Fingerling Potato with Mushroom, Goat Cheese, and Bacon
- ◇ Melon Wrapped Prosciutto Skewer with Balsamic Glaze
- ◇ Antipasto Kabob, Tri-color Tortellini, Marinated Roasted Tomato, Kalamata Olives, and Prosciutto
  - ◇ Ahi Tuna Tartar with Wasabi Cream
  - ◇ Marinated Vegetable Bruschetta
- ◇ Mediterranean Skewer, Fire Roasted Tomatoes, Kalamata Olives, Fresh Mozzarella, and Artichoke Hearts
  - ◇ Tuna with Red Pepper Roulade

### Hot Items

- ◇ Crab Stuffed Mushroom Caps
  - ◇ Chicken or Beef Satay
- ◇ Artichoke Hearts with Goat Cheese
  - ◇ Shrimp or Vegetable Spring Roll
    - ◇ Mini Spinach Quiche
    - ◇ Crab Rangoon
    - ◇ Beef Wellington
- ◇ Tempura Shrimp with Soy Peanut Dipping Sauce
  - ◇ Mini Chesapeake Crab Cake
- ◇ Grilled Scallop with Artichoke and Red Peppers

All prices outlined are per person, prior to tax and service charges.

All pricing is subject to 11.5% tax and 22% service fees and subject to change without notice.

This package does not include a wedding cake.

For pre-selected entrée options, package pricing will reflect the higher entrée price.

## Starter

Choice of one

### Ravioli

Roasted Portabella Mushroom Ravioli with Parmesan Broth and Black Truffle

### Crab Cake

Maryland Crab Cake with Sweet Corn “Chowder”

### Shrimp Skewer

Sugar Cane Skewer with Avocado Couscous and Arugula Pesto

## Second Course

Choice of one

### Soup

- ◇ Roasted Plum Tomato Soup with Parmesan Cheese  
Croutons and Basil Crème Fraiche
- ◇ Wild Forage Mushroom Soup drizzled with Truffle Oil
- ◇ Roasted Vegetable Soup with Couscous
- ◇ Golden Lentil Soup with Smoked Ham and Tomato

### Salad

- ◇ Baby Romaine Greens with Parmesan Cheese, Garlic Focaccia Croutons and Caesar Dressing
- ◇ Mizuna and Frisee Salad with Orange Segments,  
Candied Walnuts, and Apple Vinaigrette
- ◇ Mixed Baby Greens with Roasted Pine Nuts, Dried Cherries, Pancetta, and a Sherry Vinaigrette

## Intermezzo

Champagne Pomegranate Refresher



**Fourth Course**  
Choice of two Entrées

*Herb Roasted Amish Breast of Chicken*

Creamy Garlic and Mushroom Polenta, Green Beans, and Rosemary Butter Sauce

*Mushroom Risotto*

Balsamic Grilled Vegetables, Drizzled with Sun-Dried Tomato Vinaigrette, Wild Mushroom Risotto

*Grilled Filet of Salmon*

Sweet Potato Hash, Charred Scallions, and Romesco Sauce

*Oven Roasted Costa Rican Tilapia*

Roasted Vegetable Couscous, Grilled Corn and Cucumber Salad, Cilantro and Chili Oils

*Grilled Filet of Beef*

Caramelized Maui Onion Marmalade, Yukon Potato Puree, and Shitake Mushroom Bordelaise

*Beef of Prime Rib*

Twice Baked Potato, Steamed Broccoli Rabe, and Horseradish Au Jus

*Classic Combo*

Petite Filet Mignon, Herb Roasted Chicken Breast, Twice Baked Potato, Steamed Green Beans, Red Wine Sauce, and Rosemary Butter Sauce

*Crowne Plaza Surf and Turf*

Petite Filet Mignon, Grilled Freshwater Prawns, Minnesota Wild Rice Pilaf, Glazed Baby Carrots, and Mushroom Bordelaise Sauce

**Fifth Course**

**Dessert**

Custom Wedding Cake provided by the couple.  
Sliced and served on a garnished plate with a choice of:

Chocolate Covered Strawberry

Or

Scoop of Vanilla Ice Cream

Gourmet Coffee and Tea Service

# Bar Selection

## Premium Bar

Smirnoff Vodka | Bombay Gin | Captain Morgan Rum  
| Bacardi Light Rum | Buffalo Trace Bourbon | Seagram's 7 Whiskey |

Cutty Sark Scotch | Corazon Tequila

Add \$10 per person for additional hour of bar per hour

## Prestige Bar

Grey Goose Vodka | Tanqueray Gin | Captain Morgan Rum | Bacardi Light Rum |  
Woodford Reserve Bourbon | Crown Royal Whiskey | Glenfiddich Scotch | Don Julio Tequila

Add \$12 per person for additional hour of bar per hour



## Copper Ridge House Wine

Cabernet | Merlot | Chardonnay | White Zinfandel  
(Included in bar package as well as  
unlimited wine service at dinner)

## Imported and Domestic Beer

Bud Light | Budweiser | Miller Lite | Amstel Light |  
Heineken | Corona | O'Doul's

## Included

Assorted Soft Drinks | Bottled Water | Juices | Mixers

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to change without notice.

## Late Night Bites

### *Pizza*

Choose Your Own Toppings

\$30 / each

### *Chicken Wings*

BBQ, Teriyaki, Mild, Hot

\$450 / 100 pieces

### *Black Angus Mini Cheeseburgers*

Assorted Condiments

\$500 / 100 pieces

### *Mini Chicago Style Hot Dogs*

Assorted Condiments

\$500 / 100 pieces

### *Mini Grilled Cheese*

\$450 / 100 pieces

### *Jalapeno Poppers*

\$400 / 100 pieces

### *Mac N' Cheese Bites*

\$400 / 100 pieces

### *Vegetable Spring Rolls*

Sweet and Sour Dipping Sauce

\$375 / 100 pieces

### *Mozzarella Sticks*

Marinara Dipping Sauce

\$450 / 100 pieces

## Sweet Endings

### *Sweet Miniature Treats*

\$18 per person

Eclairs

Napoleons

Fruit Tarts

Lemon Tartlets

Opera Cake Triangles

Chocolate Cups Filled with Mousse

### *Chocolate Dreams*

\$24 per person

Includes All Miniature Treats

Chocolate Hand Dipped Strawberries

Meringue Cups Filled with Whipped Cream

## Milk and Cookies Tray

\$16 per person



## Terms and Conditions

### **Cuisine:**

Our wedding package menus are examples of our Chef's exquisite cuisine. Clients are welcome to customize the menu to meet their specific needs. Brides and Grooms are offered the opportunity to sample our Chef's elegant cuisine at a private tasting. Prices and menus are confirmed one month prior to the wedding date to ensure the highest quality. Applicable sales tax and 22% service charge will be added to all food and beverage items. Outside food and beverage is prohibited.

### **Beverages:**

A four hour bar is offered to your guests throughout the evening. You may choose to add additional hours for an additional cost.

### **Food Policy:**

Due to food and health regulations, no leftover food can be removed from the hotel or to a guest room.

### **Event Décor and Premium Linen:**

Please consult our Wedding Specialist regarding decorations. All decorations must be approved by the hotel. Backdrops, lighting, audio/visual, premium linen, and event décor can all be arranged by the hotel.

### **Ceremonies:**

Wedding ceremonies are welcomed at the hotel. A set up fee of \$5.00 per chair is applied.

### **Smoking Areas:**

All function rooms are non-smoking.

### **Deposits and Payments:**

Upon confirmation, an initial deposit of \$2,000.00 of the food and beverage minimum is required to reserve the space. As outlined in the contract the rest of the event will be paid for five days prior to arrival. Advanced deposits are non-refundable and can be made by credit card, cash, cashier's check, money order, or certified funds. All events will also require a credit card to hold on file for incidentals. Final payment is due five days prior with a credit card, cash, cashier's check, money order, or certified funds.

### **Guarantees:**

Final attendance and complete floor plans are to be returned to the Social Catering Manager five days prior to the event. Changes less than four days before event may be subject to applicable charges.

### **Discounts:**

10% discount off the package prices are provided for Friday and Sunday weddings.

### **Parking:**

Valet parking is available at the hotel at a discounted rate for your guests. Parking is subject to availability. Please inquire with your wedding coordinator for additional parking options.

# Preferred Vendors

## DJ'S and Bands

### **Toast and Jam**

773-687-8833

[Www.toastandjamdjs.com](http://www.toastandjamdjs.com)

### **Diamond Event Group**

773-217-9499

[Www.diamondeventgroup.com](http://www.diamondeventgroup.com)

## Florist

### **Bunches:**

A Flower Shop

773-975-2444

[Buncheschicago.com](http://Buncheschicago.com)

### **Catherine's Garden:**

Julie Market

707-535-6400

[Catherinesgarden.com](http://Catherinesgarden.com)

### **Ashland Addison Florist**

773-281-3921

[Www.ashaddflorist.com](http://Www.ashaddflorist.com)

## Bakeries

### **Chicago Gourmet Wholesale Bakery**

847-981-1600

[Www.cgwbakery.com](http://Www.cgwbakery.com)

### **Amy Beck Cake Design**

312-545-3655

[Www.amybeckcakedesign.com](http://Www.amybeckcakedesign.com)

### **West Town Bakery**

773-904-1149

[Www.westtownbakery.com](http://Www.westtownbakery.com)

### **Tel Aviv Kosher Bakery**

773-764-8877

## Photography and Videography

### **Aria Photography:**

Boutique Wedding Studio

773-729-8429

[Www.ariaweddingphotographer.com](http://Www.ariaweddingphotographer.com)

### **Eminjayan Productions:**

Steve and Harper Nielson

847-417-8302

[Wemakebridescry.com](http://Wemakebridescry.com)

### **Jolie Images:**

Tammy and Kira

847-850-7052

[Www.jolieimages.com](http://Www.jolieimages.com)

### **Timothy Whaley and Associates**

630-271-1737

[Www.twaphoto.com](http://Www.twaphoto.com)

### **Victoria Sprung Photography**

312-235-6779

[Www.sprungphoto.com](http://Www.sprungphoto.com)

