

## *We have your something BLU covered!*

With its iconic architecture and thoughtful design, Radisson Blu Aqua Hotel, Chicago provides an ideal venue for a stunning wedding. The professional Wedding and Special Events team will assist you with every detail so you can focus on enjoying your special day.

Celebration spaces are of a contemporary design with brilliant lighting that provides a glamorous glow. The extraordinary **Grand Atlantic Ballroom** features over 12,000 square feet of open event space, designer lighting suspended from the 20' ceiling, a wall of floor to ceiling windows providing incredible views of the six-acre park at Lakeshore East, Lake Michigan and the Chicago skyline, and a unique video wall outside on the private entrance and drive. For an intimate celebration, the **Junior Pacific Ballroom** accommodates 150 guests for dinner and dancing, with the same contemporary ambiance and designer lighting as the grand ballroom.

### **Discover the best of downtown Chicago from our hotel's property**

You know it the minute you glimpse at the distinctly curvaceous façade and the carefully curated art displays, this is someplace special. Not just a place to rest your head, but a place to indulge, engage, savor and play. A hotel that puts all of Chicago's finest attractions--stunning parks, incredible cuisine, world-class museums--right at your fingertips. Opened in 2011 with 334 guest rooms, the world-renowned sky-scraping Radisson Blu Aqua Hotel is one of the Chicago's newest icons, designed by architect Jeanne Gang of Studio Gang Architects.

The sights and sounds of the Windy City are only a reservation away; we offer many amenities and services designed to make you and your guests feel well cared for, as you plan your wedding day.

### **Weddings featured at Radisson Blu Aqua Hotel, Chicago**

Your wedding day should be a celebration of your distinct personality, with every detail flawlessly arranged. At the Radisson Blu, we pride ourselves on intuitively responding to every wish and need. I am very interested in speaking to you and assisting you with making your vision a reality.

To begin your experience with us and to schedule a site visit contact Anita Paljetak, Catering Sales Manager, at 312.477-0248 or via email at [anita.paljetak@radisson.com](mailto:anita.paljetak@radisson.com).

## THE PROPOSAL

### Wedding Package Inclusions

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#### Cocktails

Open Bar, Deluxe Brands

SPIRITS: Absolut Vodka, Bombay Gin, Jack Daniel's Whiskey, Johnnie Walker Red Label Scotch, Jose Cuervo Silver Tequila Reposado, Bacardi Light Rum, Hennessy V. S. Cognac, Bailey's Irish Cream and Amaretto DiSaronno

WINE: Radisson BLU Select Red, White & Sparkling Wine

BEER: Imported and Domestic Beers

SOFT DRINKS: Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fruit Juice, Mineral Water

Extend the Celebration an Additional Hour | \$13 per Person, Based on the Event's Final Guarantee

#### Butler-Passed Canapés

During Cocktail Hour, Your Selection of Four Hot and/or Chilled  
Signature Cocktail passed during Cocktail Reception

#### Champagne Toast

#### Dinner Presentation

Prelude to Main Course – Seasonal Salad

Main Course - Entrée with complementing Starch and Seasonal Vegetables

Wine with Dinner, Guest choice of Red, White or Sparkling

Wedding Cake as Dessert

Lavazza® Coffee and Assorted Risha® Tea Service

#### Ballroom Décor

Contemporary Black Spandex Table Linen and White Dinner Napkins

Modern Contemporary Black & Slate color Banquet Chairs

Ambiance Lighting in Pre-Event Space

Decorative Votive Candles for Cocktail Reception

Black Lacquer Dance Floor & Entertainment Riser

Wedding Day Announcement featured on Video Marquee at Ballroom Entrance

#### Accommodations

Complimentary Wedding-Day Deluxe Suite for Bride and Groom

Complimentary Upgrade to Concierge Level for Parents of Bride and Groom

Special Guest Room Rates for Overnight Wedding Guests

Complimentary Overnight Stay on First Year Anniversary

Preferred Valet Service at \$25.00

## WEDDING CEREMONY PACKAGE

Private Event Space

Seating, Raised Platform

Wired Standing Microphone

Day-Use Changing Rooms / Complimentary His and Her Changing Rooms on the Day of the Wedding

\$5.00 per person ceremony fee will apply

## COCKTAIL RECEPTION

Unlimited Service for One Hour, Hosted Bar and Butler Passed Canapés

Select Four (4); a combination of Chilled and Hot Canapés

Enhance Selection with two additional Choices | \$10 per Person, Based on the Event's Final Guarantee

### COLD

Smoked Salmon Rosette (Cream Cheese, Onion)

Apricot Boursin Crostini

Foie Gras Mousse Profiterolle

Greek Kabob of Feta Olive & Tomato

Roquefort Mousse Candied Walnut on Potato Pancake

Truffle Deviled Eggs

Tomato Confit, Bayonne Ham, Bruschetta

American Sturgeon Caviar, Crème Fraiche on Blinis

Dill Chicken Salad Tomato Tartlet

Duck Terrine, Cornichon, Dijon Mustard on Brioche Toast

Beef Tenderloin Pink Peppercorn Carpaccio on Melba Toast

Provençal Tapenade in Puff Pastry

Bay Shrimps Remoulade Bouchee

Maine Lobster Medallion, Wasabi Mayonnaise | \$3.00 additional

Alaska King Crab, Mango Sweet Pepper Medley in Shot Glass | \$3.00 additional

Assorted Sushi and Nigiri with Wasabi Soy Drizzle | \$3.00 additional

### HOT

Truffle Scented Mushroom Tart

Mini Croque Monsieur (French Ham & Gruyere)

Conte Cheese, Spanish Onions Tartlet

Chicken Tandoori Skewer

Goat Cheese Beignet Spicy Orange Glaze

Maryland Crab Cake Piquillo Pepper Aioli

Beef Wellington Port Reduction

Fresh Spring Rolls Port Sauce

Quiche Lorraine

Lamb Kebob in Harissa Dip

Seared Polenta Cup, Braised Short Ribs, Barolo Wine

Wild Sea Scallops Wrapped Apple Smoked Bacon, Pomegranate Molasses

Havana Cuba Dog (Frankfurter, Ham, Swiss Cheese, Spices, Puff Pastry)

Savory Beggars Purse, (Brie, Pear, Figs)

Gulf Shrimp Tempura, Chili Sauce | \$3.00 additional

Pistachio Crusted New Zealand Lamb | \$3.00 additional

## SPECIALTY BARS

(Pricing for Specialty Bars is Per Drink with a Beverage Minimum of \$500.00)

### **Martini Bar** **\$12 per drink**

Traditional Vodka and Gin, Caramel Apple, Raspberry Cosmopolitans, Dirty, White Chocolate Raspberry, Dark Chocolate Hazelnut

### **Margarita Bar** **\$12 per drink**

Traditional Lime, Strawberry, Mango with Appropriate Fruit Garnish

### **Prosecco Bar** **\$12 per drink**

Made to Order Bellinis, Kir Royales and Mimosas with Assorted Fruit Juices, Nectars and

### **Mojito Bar** **\$12 per drink**

Mint, Strawberry, Raspberry and Mango Garnished with Mint, Fresh Fruit and Sugar Cane

### **Bloody Mary Bar** **\$14 per drink**

Made to Order Bloody Mary's: Kettle One Vodka with Red and Yellow Tomato Mixes with Garnish Bar to Include: Red and Yellow Teardrop Tomatoes, Celery, Cucumber Spears, Lime Wedges, Mozzarella Pearls, Red, Yellow and Green Pepper Strips, Sausage, Olives and Onions

### **Premium Brand Bar** **\$15 per person**

Upgrade to Premium Brands Bar Package (price is based on four hours of service)

SPIRITS: Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Whiskey, Johnnie Walker Black Scotch, Crown Royal, Patron Silver Tequila, 10 Cane, Bailey's Irish Cream and Amaretto DiSaronno

WINE: Radisson BLU Select Red, White & Sparkling Wine

BEER: Imported and Domestic Beers

SOFT DRINKS: Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fruit Juice, Mineral Water

Extend the Celebration an Additional Hour | \$15 per Person, Based on the Event's Final Guarantee

## MENU SELECTIONS

### Second Course (included in package)

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#### Salad

Caesar Romaine Salad in a Parmesan Cup, Polenta Croutons, Anchovy Dressing  
Radicchio and Baby Arugula, Confit Shitake, Balsamic Vinaigrette  
Red Oak, Watercress, Roasted Pear, Candied Walnuts, Walnut Vinaigrette  
Baby Spinach, Red Endive, Maytag Blue Cheese, Cherry Tomatoes, Jerez Vinaigrette  
Frisee, Haricots Verts Salad, Baguette Olive Fry Toast, Dijon Dressing  
Belgium Endive Mesclun, Julienne of Organic Beets, Baked Fuji Apple, Cider Vinaigrette  
Bib Lettuce, Vine Tomato, Asparagus, Artichoke Bottom, Heart of Palm Salad, Homemade Ranch Dressing,  
gruyere Croutons | \$3.00 additional per person

### WEDDING PACKAGE ENHANCEMENT AN ADDITIONAL COURSE

#### Soup

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\$7

Tomato, Zucchini, Soup Paprika Tuiles  
Veloute of Green Asparagus flavored with Mint, Wild Rice  
Cognac Scented Maine Lobster Bisque, Parmesan Straw  
Carrot Ginger Veloute, Crème Fraiche, Black Barley  
Potage of Exotic Mushrooms, Gruyere Croutons

#### Plated Appetizer

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\$9

Artisan Smoked Salmon, Dill Cream Cheese Roulade, Cucumber Medley, Brioche Melba Toast  
Roasted Crusted Goat Cheese, Bayonne Ham, Frisee, Confit Figs  
Medley of Wild Mushrooms and Foie Gras, in a puff pastry, truffles sauce  
Maryland Crab Cake, Vine Tomato Compote, Lemon Chive Aioli  
Gulf Shrimp and Avocado Cocktail, Aurora Sauce

#### Intermezzo

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\$6

#### HAND-CRAFTED INTERMEZZO

“Lemon Drop”, Lemon Sorbet Served in a Lemon Sugar Rimmed Martini Glass | \$7 additional  
Mango Sorbet with Fresh Mint | \$5 additional  
Raspberry Sorbet with Fresh Berries | \$5 additional

## ENTRÉES

Choose up to three entrée selections; the prevailing rate will apply to all entrées

### Chicken

**\$170**

**Amish Bone-in Chicken Breast, Roasted, Maple Chicken Jus**

Yukon Sauté Potatoes, Baby Carrots, Spinach Flan

**Amish Roast of Chicken Shitake Mushrooms Duxelles, Baked in Puff Pastry, Port Sauce**

Jumbo Asparagus Tips

**Amish Chicken Breast Stuffed with Spinach & Swiss Cheese, Champagne Sauce**

Glazed Carrots, Polenta Mushroom Cake

### Fish

**\$179**

**Baked Filet of Peruvian Tilapia, Creamy Lobster Sauce**

Blue Potato Cake, Stuffed Tomato with Cauliflower Puree

**Seared Loch Duarte Center Cut Salmon, Tomato Pepper Medley, Saffron Sauce**

Mushroom Rice Cake, Pattypan Squash

**Braised Wild Striped Bass, Lobster Whiskey Sauce**

Asparagus, Chanterelles, Pearl Potatoes | **\$10 additional per person**

**Grilled Florida Red Snapper, Orange Chutney & Citrus Sauce**

Quinoa Galette, Bock Choy Mousseline | **\$10 additional per person**

### Beef / Lamb / Pork

**\$190**

**Seared Center Cut Black Angus Beef Tenderloin, Bourbon Pepper Sauce**

Gratin Potato, Asparagus Roasted Bay Pepper

**Braised Short Rib, Merlot Wine & Mushroom Sauce**

Yukon Truffles Mashed Potatoes, Glazed Carrots & Turnips

**Roasted Crusted Rack of Lamb, Garlic Jus,**

Ratatouille, Roasted Fingerling Potatoes

**Berkshire Center Cut Pork Chop, Juniper Mustard Sauce**

Croquette Potatoes, English Peas Flan

**Seared Veal Chop, Zingara Sauce (Truffle, Mushrooms, Ham Paprika, Veal Sauce)**

Raviole De Royan filled with Cantal Cheese, Eggplant Flan | **\$20.00 additional per person**

## ENTRÉES

(CONTINUED)

### Duets

\$208

**Sauté Amish Chicken & Seared Loch Duarte Salmon, Foyot Sauce**

Roasted Yukon Potato, Baby Carrot and Asparagus

**Grilled Center Cut Beef Tenderloin & Free Ranch Chicken Breast, Marsala sauce**

Potatoes Gratin Dauphinois, Haricots Verts

**Grilled Center Cut Beef Tenderloin & Seared Gulf Shrimp, Dijon Mustard Sauce**

Yukon Roasted Potatoes, Jumbo Asparagus Tips

**Berkshire Pork Center Cut & Peruvian Tilapia, Juniper Ginger Sauce**

Blue Potatoes, Spinach Flan

### Vegetarian

\$170

**Stuffed Orange Peppers**

Roasted Orange Pepper Half, Whole Grain Rice, Roasted Vegetables, Tomato Coulis

**Saffron Risotto**

Aquarello Rice, Asparagus, Broccoli Florets, Zucchini, Cherry Tomato

**Pithiviers**

Vegetables Medley Baked in Puff Pastry, Carrots Coulis, and Asparagus

**Eggplant Parmigiana**

Fresh Mozzarella, Tomato Sauce, Basil

## WEDDING CAKE

The Wedding Cake by Alliance Bakery & Café

Included in the package is the Wedding Cake. The design process begins with scheduling a tasting consultation. Consultation and tasting is complimentary for all clients that have confirmed their wedding reception at Radisson Blu Aqua Hotel, Chicago.

### LOCATION/CONTACT

Alliance Bakery & Café

Jennifer Layzell, Manager/Wedding Coordinator

1736 W Division Street, Chicago, IL 60622

{T} 773-278-0366

Website [www.alliance-bakery.com](http://www.alliance-bakery.com)

## SWEET ADDITIONS

The Radisson Blu's Pastry Chef will create ....

<b>Sweet Table</b>	<b>\$24 per person</b>
Display of Mini Pastries. Pistachio Cake, Chocolate Raspberry Cake, Pate De Fruit, Macaroons, Saint Tropez Cake, Meringue Berries, Éclairs, Cherry Clafoutis, Lime Cheese cake, Strawberries Mille Feuille, Piemontais	
<b>House-Made Cupcakes</b>	<b>\$16 per person</b>
Assorted Flavors of Miniature Cupcakes	
<b>Beignets</b>	<b>\$20 per person</b>
Assorted Bombolini, Chocolate, Raspberry, Pistachio Sauce	
<b>Crepes</b>	<b>\$20 per person</b>
Traditional Crepes made to order with Assorted Fillings. Suzette, Chocolate, Raspberry Sauces. Apple Marmalade, Crème Fraiche, Berries, Caramelized Banana, Vanilla Crème   Chef Attendant Required - \$150.00	
<b>Hot Chocolate Station</b>	<b>\$20 per person</b>
Ghirardelli Chocolate Foamy Double Chocolate, Milky Chocolate, Viennese Chocolate, Hazelnut Chocolate, White Chocolate Mocha, Chocolate Brownies, Chocolate Madeline   Chef Attendant Required - \$150.00	

## DISPLAYED ENHANCEMENTS

<b>Artisanal Midwest Cheese*</b>	<b>\$18 per person</b>
A selection of imported and local Midwestern artisanal cheeses from Wisconsin, Iowa, and Illinois. Truffles Honey/Quince/Seasonal Fruit Compote	
<b>Crudités*</b>	<b>\$16 per person</b>
Baby Carrot, Persian Cucumber, Assorted Veggie Sweet Pepper, Sugar Snap Peas, Broccoli, Celery, Red & Yellow Grape Tomato, Cauliflower, Baby Turnip, Green Onion, and Radish. Black Olives Tapenade, Piquillo Aioli, Curry Aioli, Lemon Garlic Aioli, Whole Pita Chips	
<b>Shellfish Bar</b> (minimum of 10 dozen)	
Selection of East and West Coast Oysters with Mignonette	<b>\$70 per dozen</b>
Jumbo Gulf Shrimp	<b>\$85 per dozen</b>
Crab Claws	<b>\$90 per dozen</b>
All Items above served with Lemon, Cocktail Sauce, Mayonnaise & Rye Bread	



## RECEPTION STATIONS

(All Stations Require Chef Attendant \$150 fee will apply)

<b>Mexican</b>	<b>\$22 per person</b>
Chips & Salsa, Guacamole, Quesadillas, (Chicken Queso, Fresco, Vegetables) Fajitas (Beef, Chicken, Cheese, Tortilla, Corn & Flour)	
<b>Asian</b>	<b>\$24 per person</b>
Spring Rolls, Dumpling, Crab Rangoon, Asian Style Cold Noodles Salad, Chicken vegetable Stir Fry	
<b>Pasta Station by Filini</b>	<b>\$25 per person</b>
Ricotta & Spinach Ravioli, Garganelli, Pomodoro & Pesto Sauce Marinated Vegetables, Mushrooms, Italian Sausage, Bay Shrimp, Parmesan Cheese	
<b>Sushi by Macku</b>	<b>\$32 per person</b>
Assorted Sushi Rolls to include; Spicy Yellow Fin Tuna, Atlantic Salmon, Shrimp, Crabmeat, Ponsu Sauce Pickled Ginger & Wasabi	

## CARVING STATIONS

All Carving Stations are accompanied by a Display of Assorted Multi Grain Rolls, Silver Dollar Rolls and Petite Croissants

<b>Roasted Amish Turkey</b>	<b>\$250 per serving (serves 25 guests)</b>
Served with Glazed Maple Sauce and Brioche Rolls	
<b>Seared Black Angus Beef Tenderloin</b>	<b>\$340 per serving (serves 25 guests)</b>
Served with Merlot Sauce	
<b>Salmon Coulibiac</b>	<b>\$380 per serving (serves 30 guests)</b>
Served with Chevrl Beurre Blanc	
<b>Rack of Crusted Herb New Zealand Lamb</b>	<b>\$100 per serving (serves 10 guests)</b>
Served with Mint Sauce	
<b>Moulard Duck Breast</b>	<b>\$90 per serving (serves 8 guests)</b>
Served with Seared Foie Gras and Verjus Sauce	