

Weddings

THE CRYSTAL BALLROOM & LOUNGE



Silver Package

- Champagne toast for all
- 4 butlered hors d'oeuvres
- 3 course dinner with soup or salad, plated entrée with two accompaniments, and slice of wedding cake
- Continuous wine service with dinner
- 4 hour silver open bar package with passed wines during first hour
- Floor length lamour linens (white, ivory, or black)

Gold Package

- Champagne toast for all
- 5 butlered hors d'oeuvres
- 4 course dinner with soup, salad, plated entrée with two accompaniments, and slice of wedding cake
- Continuous wine service with dinner
- 4 hour gold open bar package with passed wines during first hour
- Floor length lamour linens (choose from 50+ colors)

Diamond Package

- Champagne toast for all
- 5 butlered hors d'oeuvres
- 5 course dinner with soup, salad, intermezzo, plated entrée with two accompaniments, and slice of wedding cake
- Continuous upgraded wine service with dinner
- 5 hour diamond open bar package with passed wines during first hour
- Gourmet sweet table with server
- Gourmet coffee service
- Floor length bichon linens (choose from 75+ colors and textures)

All wedding packages include use of our foyer for cocktail hour, the ballroom for your dinner and reception, and the lounge for the entire event. Also, use of our bridal and groom dressing rooms on the day of your event.

529 Davis Street, Evanston | 847.570.4400 | crystalevanston.com
Menu prices applicable in 2015/2016. All menu items are subject to Illinois state tax and 22% service charge.

Plated Entrées

Wild Mushroom Gnocchi

with a sweet garlic and herb cream sauce

Chicken Piccata ^(GF)

lightly breaded chicken breast with lemon cream sauce and capers

Grilled Eggplant ^(GF)

eggplant and portobello mushroom stack with a tomato ragout

Chicken Wellington

mushroom duxelle wrapped in a puff pastry

Almond Crusted Whitefish ^(GF)

with sun-dried cherries and lavender butter sauce

Stuffed Chicken

boursin cheese and mushroom stuffed chicken breast

Sea Scallops ^(GF)

with a vanilla butter sauce

Grilled Atlantic Salmon ^(GF)

served on a bed of spicy hoisin sauce

Braised Short Ribs

with a peppercorn demi-glace

Filet Mignon

6 oz. filet mignon with a mushroom demi-glace

Hazelnut Cherry Chicken and Veal Milano Duet

6 oz. chicken breast sautéed with michigan sun dried cherries and frangelico liqueur paired with pan-seared veal and served with a rich demi-glace alongside layered roasted zucchini, herb boursin cheese, and artichoke hearts

Salmon Mousse Encrusted Halibut and Chicken San Sebastian Duet

salmon mousse encrusted halibut on a bed of lobster sauce paired with chicken breast sautéed with shitake mushrooms, broccolini, marcona almonds, and spanish sweet sherry

Filet Mignon and Seafood Duet

6 oz. filet mignon with a truffle bordelaise sauce paired with lump crab meat stuffed inside two jumbo shrimp on a bed of citrus beurre blanc

Accompaniments

grilled asparagus bundle
green bean bundle
haricot vert and shallots
sweet corn risotto
broccoli soufflé
pomme william

herb roasted red potatoes
whipped potatoes
potatoes au gratin
sweet potato dauphinoise
shiitake and asparagus risotto
saffron rice

Salads

Classic Caesar Salad

crispy romaine, parmesan cheese, and homemade croutons served with caesar dressing

Poached Pear Salad

mesclun greens and cabernet poached pear with herb boursin cheese served with candied walnuts and raspberry pomegranate vinaigrette

House Signature Salad

mixed greens, cucumbers, diced tomatoes, and carrots served with champagne vinaigrette

Soups

tomato basil
lobster bisque
chicken and rice
potato leek
chilled gazpacho

Chilled Hors d'oeuvres

jalapeno and smoked bacon deviled eggs
melon wrapped prosciutto ^(GF)
mini seasonal fruit skewers ^(GF)
bruschetta on toasted points
tarragon chicken salad tart
smoked salmon mousse in a roasted potato ^(GF)
beef tenderloin on garlic crostinis
grilled shrimp with pesto aioli ^(GF)

Warmed Hors d'oeuvres

mini cocktail franks wrapped in puff pastry
cheese and mushroom quesadilla
thai chicken satay, peanut dipping sauce ^(GF)
swedish homemade meatballs ^(GF)
plump dates wrapped in bacon ^(GF)
macaroni and cheese cups
brie cheese and pear in phyllo purse
crab cakes with cajun remoulade sauce
garlic and herb lamb chops ^(GF)

Dessert Station Add-ons

Cupcake Tower

red velvet, s'more, spice, chocolate, vanilla, and carrot cupcakes

Wedding Cake

custom designed tiered wedding cake by the baking institute

Deluxe Coffee Bar

gourmet coffee and specialty tea station with chocolate shavings, cinnamon sticks, raw sugar, flavored vanilla and caramel syrups, and fresh whipped cream

add-on gourmet hot chocolate with crushed peppermint and mini marshmallows

Dream Display

chocolate chip, peanut butter, sugar, and chocolate fudge cookies, fudge and blondie brownies, new york style cheesecake, and lemon bars

Sliced-to-Order Strudel

peach or apple strudel with fruit compote or french vanilla ice cream and warm caramel sauce - served with gourmet coffee and hot chocolate

Candy Shoppe

necco wafers, sugar daddys, laffy taffys, pop rocks, pixie sticks, and gumballs

Sundae Station

selection of french vanilla, chocolate, and strawberry ice cream with topping choices of m&ms, chopped nuts, cookie crumbles, chopped snickers, maraschino cherries, hot fudge, caramel sauce, and fresh whipped cream

Gourmet Sweet Table

fruit tarts, mini french pastries, chocolate éclairs, cream puffs, petit fours, lemon and strawberry tortes, mini cheesecakes, chocolate cakes, seasonal fresh fruit display, and gourmet coffee and specialty tea station

a gourmet sweet table is included in our diamond package at no additional cost

Late Night Station Add-ons

Chicago-Style Hot Dogs

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

Classic Chicken Wings

choice of hot, mild, or bbq wings with celery sticks and ranch dressing

Flatbread Pizzas

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

Build-Your-Own Sliders

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

Kid's Meal

For children ages 4-12.

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

Silver Open Bar

Cocktails

absolut vodka
bacardi rum
beefeater gin
christian brother's brandy
dewar's scotch
jim beam bourbon
jose cuervo tequila
seagram's vo canadian whiskey
skyy vodka

Domestic and Imported Beers

312
amstel
blue moon
bud light
heineken
miller light

House Wines

cabernet sauvignon
chardonnay
merlot
pinot grigio
sauvignon blanc

Soft Drinks and Juices

Gold Open Bar

Premium Cocktails

absolut vodka
bacardi rum
bailey's irish cream
beefeater gin
christian brother's brandy
dewar's scotch
jack daniel's whiskey
jim beam bourbon
kahlúa coffee liqueur
jose cuervo tequila
seagram's vo canadian whiskey
skyy vodka
tito's vodka

Domestic, Imported, and Artisan Beers

312
amstel
blue moon
bud light
domain dupage
heineken
miller light
prairie path

House Wines

cabernet sauvignon
chardonnay
merlot
pinot grigio
sauvignon blanc

Soft Drinks and Juices

Diamond Open Bar

Top-Shelf Cocktails

amaretto di saronno
bacardi rum
bailey's irish cream
bombay sapphire gin
captain morgan rum
christian brother's brandy
dewar's scotch
grey goose vodka
jack daniel's whiskey
jim beam bourbon
johnnie walker black label scotch
kahlúa coffee liqueur
jose cuervo tequila
maker's mark bourbon
seagram's vo canadian whiskey
tito's vodka

Domestic, Imported, and Artisan Beers

312
amstel
blue moon
bud light
domain dupage
heineken
miller light
prairie path

Top-Shelf Wines

cabernet sauvignon
chardonnay
merlot
moscato
sauvignon blanc

House Champagne

Soft Drinks and Juices