



# WEDDING PACKAGES

## RADISSON BLU AQUA HOTEL, CHICAGO

221 N Columbus Drive · Chicago, IL 60601  
[www.radissonbluchicago.com](http://www.radissonbluchicago.com)



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## CONGRATULATIONS!

### WE HAVE YOUR

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## SOMETHING **BLU** COVERED.

As you prepare for one of the most important days of your life, we, at the **Radisson Blu Aqua Hotel**, look forward to creating your first memories together.

Our wedding specialists will work with you on all of the details to design an affair that you and your guests will always remember. We offer a variety of wedding packages that can be customized to suit every single one of your needs and will be executed with perfection.

To begin your experience with us, please contact us at **[salesaquachicago@radisson.com](mailto:salesaquachicago@radisson.com)** to schedule a site tour at the Radisson Blu Aqua Hotel, Chicago!

## PACKAGE INCLUSIONS

Complimentary Upgraded Suite for the Couple for Two Nights Over the Wedding Weekend  
Complimentary Upgrade to a Junior Suite at the Discounted Block Rate for Parents of the Couple  
Two Changing Rooms on the Day of the Wedding  
Linenless High Boy and Cabaret Tables, Decorative Votive Candles in Cocktail Reception Area  
72" Round Tables, Black Spandex Table Linen, White Napkins, Clear Glass Votive Candles, Dance Floor  
Sparkling Wine Toast  
Red and White Wine During Dinner  
Custom Designed Wedding Cake for Dessert  
Complimentary Upload of Up to Three (3) Images on Digital Signage Boards  
Complimentary Menu Tasting for Up to Four (4) Guests  
Special Guest Room Rates for Wedding  
Discounted Parking Rates for Guests  
Radisson Rewards Points Awarded on Food and Beverage

### TURQUOISE PACKAGE

Four Passed Hors d'Oeuvres  
Four-Hour Deluxe Brands Open Bar  
Sparkling Wine Toast  
Three Course Plated Dinner to Include Soup or Salad,  
Pre-Determined Entrée  
Two Proteins and a Vegetarian  
**\$175**

### AQUAMARINE PACKAGE

Five Passed Hors d'Oeuvres  
Signature Cocktail  
Five-Hour Premium Brands Open Bar  
Four Course Plated Dinner to Include Soup, Salad,  
Pre-Determined Entrée  
Two Proteins and a Vegetarian  
Upgraded Floor Length Linen and Hotel White Napkin  
**\$200**

### SAPPHIRE PACKAGE

Six Passed Hors d'Oeuvres  
Signature Cocktail  
Five and a Half-Hour Premium Brands Open Bar  
Four Course Plated Dinner to Include Appetizer or Soup, Salad, Pre-Determined Entrée  
Two Proteins and a Vegetarian  
Late Night Snack or Reception Station for Cocktail Hour  
Upgraded Floor Length Linen and Napkins  
**\$225**

## GIFT BAG HANDLING

Gift bags can be delivered to each guest's room or may be handed out at the front desk.

\$5 per bag fee will apply for the hotel to deliver bags to each guest room.

\$3 per bag fee will apply for the hotel to hand out bags at the front desk.

## POSSIBLE LABOR FEES

Bartender (1-5 hours included in package)	Each additional hour: \$200
Chef Attendant (1 Chef Attendant required per 100 guests)	\$150
Coat Check Attendant (1 Coat Check Attendant required per 100 guests)	\$250

## POWER/AUDIO VISUAL FEES

Hotel provides power for band or DJ | Any additional power requirements will be handled by our in-house audio visual company, PSAV.

Please contact Sean Sohacki, Sales Manager, at [ssohacki@PSAV.com](mailto:ssohacki@PSAV.com).

## DIGITAL SIGNAGE

Hotel includes up to three (3) complimentary images uploaded to the interior reader boards and door cards.

Fees may apply for additional images.

## EQUIPMENT SET-UP/DECOR

Hotel will set up the cocktail reception area with our modern linen-less high boys and cabarets tables, adorned with our decorative votive candles. We will provide tables for your place cards and gifts as well as any easels you may require to the extent of our inventory.

Ballroom will be set with our unique black lacquer dance floor, skirted risers for band/DJ, Fritz Hansen gray banquet chairs, 72" round tables with black spandex or 72" x 78" rectangular linen-less tables, white napkins, silver framed table numbers, all white china, silverware and glassware. Any additional items such as custom linen, chairs or tables can be rented for an additional fee.

## CEREMONY

Several options are available for a ceremony space. \$1500 ceremony fee will apply.

## OUTDOOR GARDEN TERRACE

Third floor 8,000 square foot Outdoor Garden Terrace can be used for a cocktail reception area or wedding ceremony, and an additional fee of \$2000 is required to block the Outdoor Terrace function space.

Outdoor Terrace space cannot be tented.

## HORS D'OUVRES

## HOT

Brisket empanada, peppadew chimuchirru, micro cilantro  
 Crab cake, sweet corn, calabrian pepper remoulade  
 Asparagus fries, black garlic aioli, pecorino  
 English pea samosa, lime pickle, tamarind glaze  
 Duck confit crepe, manchego béchamel, blistered grape relish  
 Moroccan chicken skewer, golden pepper sauce, olive-charmoula  
 Beef slider, icebox pickle, smoked ketchup, aged cheddar, onion bun  
 BBQ pork, spicy corn cake, pickled red onion  
 Pork belly, mango, rum-guava BBQ  
 Portobello "dip," caramelized onion, gruyere, truffle au jus, crusty baguette  
 Brioche grilled cheese and tomato soup  
 Chicken pot sticker  
 Beef churrasco with red peppers  
 Guajillo-sweet potato tacos, black bean and corn pico <sup>GF, DF, V</sup>  
 Polenta fries, truffle aioli <sup>GF, DF, V</sup>  
 Char sui tofu skewer, ginger pepper puree

## COLD

Catsmo pastrami smoked salmon, german rye, cucumber-dijon crème  
 Harissa ahi tuna, avocado crème, orange peel, black sesame cone  
 Sesame beef tenderloin, edamame puree, pickled fresno, rice cracker  
 N'duj-ricotta crostini, lemon-artichoke confit, baby parsley  
 Bloody mary crab bruschetta, drunken celery, tomato-horseradish jam  
 Cornmeal macaron, smoked shrimp salad, blackened-line crème fraîche  
 Greek chicken salad, cucumber yogurt, kalamata olive, preserved lemon, phyllo  
 Potato latke, smoked apple, candied beet, sour cream, chives  
 Scallop ceviche, watermelon radish, orange, wonton  
 Togarashi deviled egg, marinated cucumber, toasted sesame  
 Seasonal goat cheese profiterole:  
     Spring: apricot-brandy jam  
     Summer: blueberry-lemoncello chutney  
     Autumn: caramelized apple-bourbon butter  
     Winter: cognac-pumpkin puree  
 Tofu-mango ceviche, plantain tart <sup>GF, DF, V</sup>  
 Compressed melon and jicama, avocado-basil puree <sup>GF, DF, V</sup>  
 Sesame vegetable ratatouille, wasabi rice cracker <sup>GF, DF, V</sup>

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**SALADS**

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Chefs Greens: organic mesclun, shaved radish, dill roasted carrots, black lentils, parmesan cheese, shallot-herb vinaigrette

Blu Wedge: bibb, pickled red onion, boiled egg, blistered grape tomatoes, double smoked bacon, blue cheese-ale dressing

Rocket: petite arugula, frisee, shaved radish, mandarin orange, marcona almond ricotta salata, fig-citrus vinaigrette

**SEASONAL****Spring**

Spring Greens: pea shoots, frisee, asparagus, golden beet, watermelon radish, goat cheese, spring onion vinaigrette

**Summer**

Baby Spinach: torched red grapes, roasted sweet corn, charred red onion, heirloom tomato, cotija cornbread croutons, chili-lime pepitas, fresno-orange vinaigrette

**Autumn**

Lolla Rosa: radicchio, marinated butternut squash, farro, candied hazelnuts, dried cherries, manchego, smoked-cider vinaigrette

**Winter**

Black Kale: shaved brussels sprouts, dried cranberry, spiced walnut, espresso bellevitano, sherry-maple vinaigrette

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**SOUPS**

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Roasted Heirloom Tomato Soup: grilled cheese croutons

Ancho-Sweet Potato Chowder: piquillo pepper

Smoked Sweet Corn: tomato jam

Tortilla Soup: black bean-avocado relish

Truffle White Bean: sous vide egg, herbs

IPA Cheddar Potato Bisque: pretzel croutons

Butternut and Roasted Pear: fig-almond chutney

Celery Root Cream: roasted pear, walnuts, brussels sprouts

Lobster Bisque: shiitake mushroom, wilted kale | add \$5

Thai Coconut Soup: lemon grass shrimp, sprouts | add \$5

Harissa-Carrot Soup: seared scallop, citrus cream | add \$5

*Wedding Package Enhancement \$7*

PLATED APPETIZER

**HOT**

- Searched Scallop: truffle cauliflower puree, pignoli, balsamic brown butter \$12 each
- Crispy Pork Belly: braised collard greens, caramelized butternut, bourbon glaze \$10 each
- Smoked Mozzarella Ravioli: crimini, asparagus, piquillo sauce \$9 each

**COLD**

- Sesame Seared Tuna: ginger-green pea hummus, crisp wontons, chili oil \$12 each
- Burrata: prosciutto di parma, genovese pesto, roasted vine tomato \$9 each
- Baby Beets: chiogga, golden, smoked bourbon apples, puffed rye berries, citrus-ricotta \$9 each

INTERMEZZO

**HAND-CRAFTED INTERMEZZO**

- "Lemon Drop," Lemon sorbet served in a lemon sugar rimmed martini glass | add \$7
- Mango Sorbet with fresh mint | add \$5
- Raspberry Sorbet with fresh berries | add \$5



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**ENTRÉES**

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**CHICKEN**

Roasted Chicken Breast: parmesan sweet potatoes, haricot verts, oyster mushrooms, pan jus

Seared Chicken Breast: root vegetable hash, chiogga beets, swiss chard, leek soubise

Grilled Chicken Breast: seasonal vegetable puree, roasted heirloom potatoes, haricot vert, citrus chicken jus

**FISH**

Seared Salmon: corn bread pudding, asparagus, red cabbage slaw, cherry BBQ

Grilled Salmon: wild mushroom risotto, broccolini, tomato confit, grain mustard vinaigrette

Seared Snapper: saffron risotto, asparagus, shaved fennel and pea shoot salad, tarragon-citrus butter

Tandoori Mahi Mahi: basmati pilaf, haricot vert, grapefruit, cucumber raita

**BEEF/LAMB/PORK**

Seared Beef Filet: truffled corn polenta, hen of the wood mushrooms, charred tomatoes, demi

Rioja Braised Shortrib: manchego-herb grits, roasted baby carrots, braised radish, smoked jus

Grilled Sirloin: rosemary fingerlings, broccolini, crispy pickled onion, garlic jus

Petit Filet: horseradish potato gratin, glazed baby carrots, demi

Bone-In Duroc Pork Chop: bacon braise cabbage, baby fennel, golden beets, bourbon apple glaze

Pork Tenderloin: smoked polenta, cauliflower, ham hock vinaigrette

**DUETS** *(not included in package; pricing available upon request)*

Seared Beef Filet and Lump Crab Cake: corn whipped potatoes, asparagus, poached heirloom tomatoes, mustard seed jus

Beef Short Rib and Seared Scallops: fingerling, leek and beet hash, wilted kale, truffle jus

Roasted Snapper and Red Curry Shrimp: coconut polenta, baby bok choy, tom kha broth

Petit Filet and Chicken Breast: truffle potato puree, asparagus, demi

Roasted Chicken and Salmon: toasted farro, haricot vert, sundried tomato chimichurri

**VEGETARIAN**

Parmesan Crusted Cauliflower: farro pilaf, seasonal puree, roasted baby vegetables, white balsamic vinaigrette

Wild Mushroom Gnocchi: foraged mushrooms, baby fennel, braised leeks, smoked tomato puree

Coconut-Crusted Tofu: black rice pilaf, baby bok choy, shiitake mushrooms, coconut broth

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**WEDDING CAKE**

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**Vanille Patisserie Chicago**

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:**

Vanille Patisserie Inc.

2108 North Clark Street · 773.868.4574 · info@vanillepatisserie.com

## SWEET ADDITIONS

*created by our pastry chef*

### **SWEET TABLE** \$25 per person

Display of Chef's Choice Seasonal Eclairs, Macaron, Almond Croissants, Madeleines, Coconut Rochers, Nougat, Fruit Tarts

### **HOUSE-MADE CUPCAKES** \$18 per person

Miniature Cupcakes to include: Red Velvet with Cream Cheese Frosting, Chocolate with Mocha Frosting, Vanilla with Grand Marnier, Banana

### **SUNDAE STATION** \$22 per person

Vanilla Bean, Dark Chocolate, and Chef's Selection Seasonal Ice Cream  
Dark Chocolate Brownie, Chocolate Sauce, Rum Caramel Sauce, Peanuts, Fresh Fruit, Raspberry Coulis, Whipped Cream, Chocolate Candies, Crushed Cookies | Chef Attendant required: \$150

### **COFFEE STATION** \$20 per person

Starbucks Coffee, Nespresso, Iced Coffee, Assorted Rishi Herbal Teas, Sugar Swizzle, Monin Coffee Flavors, Biscotti, Bomboloni | Bartender required: \$200

### **HOT CHOCOLATE STATION** \$20 per person

Double Chocolate, Milk Chocolate, Hazelnut Chocolate, White Chocolate Mocha, Chocolate Brownies, Chocolate Madeleine | Chef Attendant required: \$150

## DISPLAYED ENHANCEMENTS

### **BIG CHEESE** \$24 per person

Selection of six imported and local cheese  
House pickled vegetables, grain mustard, house made preserves, grapes, dried fruits, local honey  
Artisan grilled, bakery breads

### **GARDEN OF THE GODS** \$22 per person

Assorted seasonal crudité from the garden  
Romaine shooters, jalapeño edamame dressing, lemon crisp  
Charred broccoli salad, cranberries, pickled onion, shaved parmesan, almond vinaigrette  
Sesame green pea hummus, rice crackers, bread sticks  
Grilled carrot ratatouille, radish, green onion, balsamic, basil

### **THE PIER** Minimum of 10 dozen, priced by the piece

Served with lemons, mini tabascos, flatbread crackers	
Shrimp cocktail, classic cocktail sauce	\$8
Half lobster tail, mango-citrus aioli	\$18
Seasonal oysters, pink peppercorn mignonette	\$6
Crab claws, spicy remoulade	\$9
Crab legs, curry aioli	\$8

## LATE NIGHT OPTIONS

### TAYLOR STREET STATION

\$25 per person

Mini Cheese Pizza  
Mini Sausage Pizza  
Mini Italian Beef, Giardiniera, Sweet Peppers and Onions

### LINCOLN SQUARE STATION

\$20 per person

Mini German Brats, Beer Kraut  
Warm Pretzel Bites, Bavarian Mustard, Cheese Sauce

### MEXICAN STREET CART

\$26 per person

Carnitas, Pickled Onion, Poblanos, Salsa Rojo  
Cheese Quesadillas, Onions, Peppers  
Beef Tamales, Charred Salsa Verde  
Chips and Guacamole

### FIRE ROASTED FLATBREADS (select 3)

\$26 per person

Caprese, Basil, Heirloom Tomato  
Truffle Mushroom, Herbs, Roasted Garlic  
Roasted Peppers, Spinach  
Spicy Capicola, Green Olives, Caramelized Onions  
Roasted Chicken, Roasted Corn, Peppers, Cilantro, Smoky BBQ  
Farmer Style, Pepperoni, Sausage, Ham, Chili Flakes, Parmesan Cheese, Oregano

### SLIDERS

\$25 per person

Classic Burger, Aged Cheddar, Smoked Ketchup, Icebox Pickle, Onion Bun  
Smoked Pulled Pork, Red Cabbage Slaw, Home-Style Bun  
Garden Vegetable Slider, Sweet Corn and Green Onion Cream Cheese, Dark Wheat Bun

### CHICAGO

\$25 per person

Slider: Classic Burger, Aged Cheddar, Smoked Ketchup, Icebox Pickle, Onion Bun  
Mini Chicago Hot Dogs, Mustard, Green Relish, Onions, Tomatoes, Pickles, Celery Salt, Sport Peppers  
Mini Italian Beef Sandwiches, Giardiniera

### BUILD YOUR OWN LATE NIGHT SNACK STATION

Choose items from any of the stations to customize a late night bite.

Pick (1): \$9 per person                      Pick (3): \$27 per person  
Pick (2): \$18 per person                      Pick (4): \$36 per person

## BEVERAGE SELECTIONS

*all package bars include house red, white, sparkling wine and soft drinks*

### DELUXE BAR (included in turquoise)

Absolut, Bombay, Jack Daniels, Johnnie Walker Red, Jose Cuervo Silver and Bacardi Light Rum, Bailey's Irish Cream, Amaretto DiSaronno

### PREMIUM BAR (included in aquamarine & sapphire)

Upgrade: \$30 per person

Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black Crown Royal, Patron Silver, Cruzan, Bailey's Irish Cream, Amaretto DiSaronno

Upgrade cost to premium package: \$14 per person | Additional hour: \$10 per person

### HOST SPONSORED CONSUMPTION BAR

Prices per drink

	Deluxe	Premium
Cocktails	\$11	\$14
Domestic Beers	\$8	\$8
Premium and Imported Beer	\$9	\$9
Select Wines by the Glass	\$12	\$12
Mineral Water/Juices	\$8	\$8
Soft Drinks	\$8	\$8
House Sparkling Wine by the Glass	\$12	\$12
Cordials	\$11	\$11

## SPECIALTY BARS

*pricing for specialty bars is per drink with a beverage minimum of \$500*

### MARTINI BAR

\$12

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

Add an Ice Luge for Entertaining Service: \$400

### CLASSIC COCKTAIL BAR

\$14

Made to order throwback cocktails: Manhattan, Old Fashioned, Negroni, Whiskey Sour, Limoncello Collins

### MULE BAR

\$14

Made to order mules: Moscow Mule, Spicy Mule, Citrus Mule, Kentucky Mule, Gin Summer Mule

## SIGNATURE COCKTAILS

*choice of one included in Aquamarine and Sapphire wedding packages*

### MINTED SPARKLING MOJITO

White Rum, Mint Infused Simple Syrup, Topped with Sparkling Wine, Mint Garnish

### WHITE WEDDING DAY MARTINI

Vodka, St. Germain, White Cranberry Juice, Lemon Juice

### SOMETHING OLD "OLD FASHIONED"

Bourbon, Kahlua, Sweet Vermouth, Orange Bitters, Maraschino Cherry, Served on the Rocks

*Wedding Package Enhancement \$14*

*All food and beverage prices are subject to 24% service fee and 11.75% sales tax*

