



OMNI CREATES **YOUR BIG DAY**



CONGRATULATIONS

Your wedding day is one of the most important days of your life. It's a day you'll never forget.

A day to be shared with family and friends. A day that begins the amazing journey between you and someone you love. At Omni Chicago, we are committed to making sure your wedding day is nothing short of spectacular—by filling it with love, laughter and magical memories. That's our promise to you.

Whether we're playing host to your wedding reception, rehearsal dinner or bridesmaid day in our spa, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational.

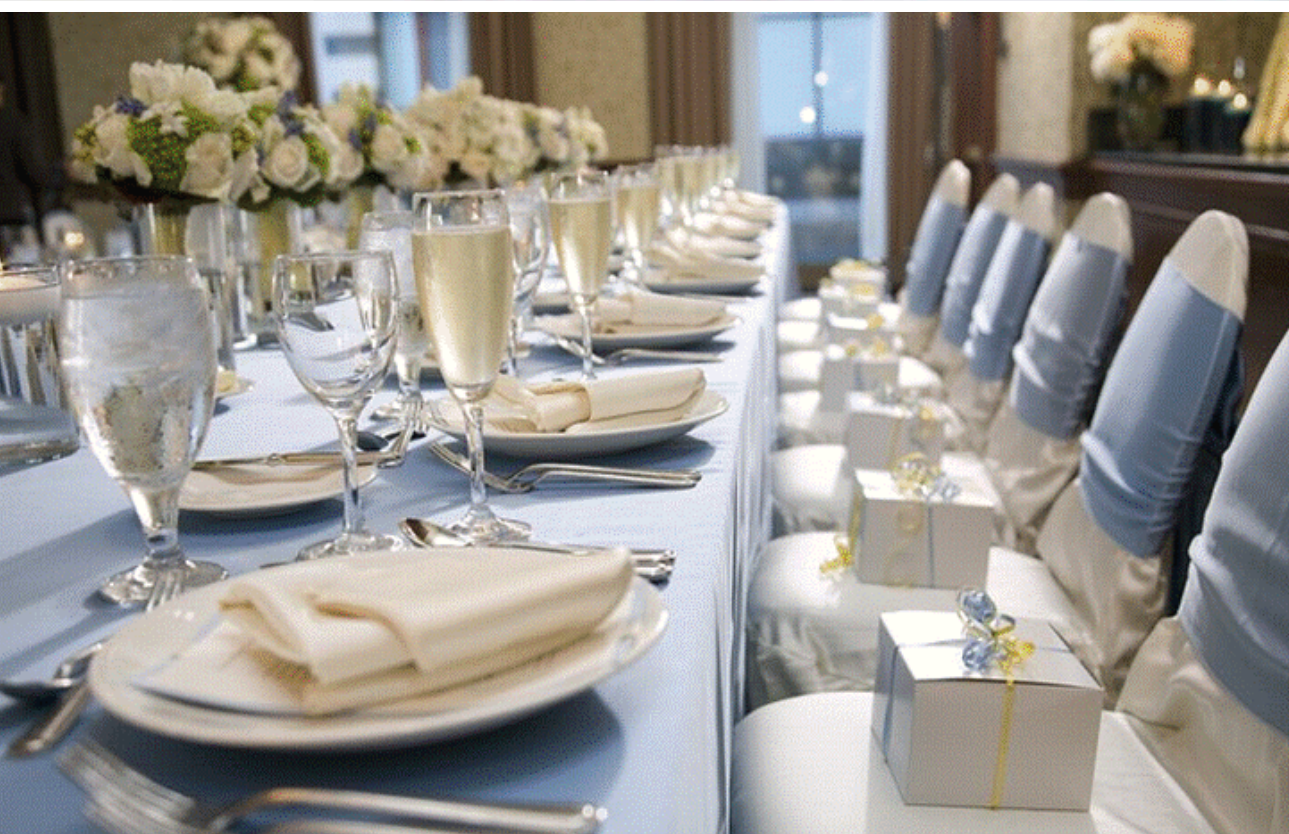
Plus, Omni's experienced wedding team will be by your side every step of the way—from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.

OMNI  HOTELS & RESORTS[®]
chicago

676 N Michigan Ave
Chicago, IL 60611
312.944.6664









WEDDING PACKAGE

Complimentary one night stay in a bridal suite for your wedding night with champagne and strawberries amenity for the Couple

Complimentary overnight wedding night valet parking charges for the bride & groom and their parents

Suite upgrades for parents of the bride and groom

Special guestroom rates for wedding guests

Complimentary one night stay to celebrate first anniversary

Cocktail reception to include one hour open bar and choice of butler-passed hot or cold canapes

Butler passed red and white wine service with dinner

Three hour open bar after dinner service

Three course plated dinner of appetizer or salad, entrée, and personalized wedding cake (from Bittersweet Bakery)

Champagne Toast (additional fee for package one or two, included in package three)

Starbucks coffee service with wedding cake

Complimentary bartenders

Complimentary cake cutting service

Wedding tasting for up to 4 guests



WEDDING ENHANCEMENTS

WEDDING PACKAGE TO ALSO INCLUDE

Dance floor (18 X 18)

Floor length white linens and napkins

Votive candles

Menu cards and table numbers

Personalized service from our experienced catering and banquets team

Complimentary rehearsal space if held on property

Dressing room for bridal party if ceremony is at the hotel (available from 10 am to 6 pm on day of wedding)

Upgraded chairs available (additional fee applies)



PACKAGE ONE

\$135 PER GUEST

PASSED CANAPÉS

based on 3 pcs per guest

risotto

smoked chicken / cheddar / chive

potato souffle

parmesan / chive / bacon dust

cracked pepper beef skewer

melted garlic

cucumber cup

yogurt / toasted sesame

tapenade stuffed tomato

olive / feta / rosemary

caramelized onion

crisp shiitake / parmesan cracker

chicken pot-sticker

sweet & sour soy

blue cheese mousse

grape / moscato gel / cashew

spanakopita

spinach / feta / lemon

mozzarella

tomato / basil / balsamic / sourdough

carrot hummus

grilled baby carrot / harissa

chicken brochette

thyme / honey / lemon

FIRST COURSE

choose one

grilled tomato soup

goat cheese / ratatouille

smoked chicken

herb dumplings / root vegetables

farro

seared tofu / spinach / roasted garlic /

grilled onion

baby arugula

shaved fennel / meyer lemon / parmesan crisp

676 greens salad

candied almond / shaved vegetables /

vanilla-white balsamic

romaine salad

grana padana parmesan cheese / lemon /

dried tomato house caesar dressing

ENTRÉE

choose one

vegetarian meatballs

squash / mushroom / lentils / leeks /

ground cashews / roasted pepper coulis

braised short rib

broccolini / roasted garlic potato puree /

rosemary jus

roasted chicken

truffle polenta / lemon-olive jus

pan seared salmon

grilled carrot / roasted fennel / citrus

vinaigrette

DESSERT

custom wedding cake

coffee and tea service

Listed prices subject to 23% service charge and 11.5% sales tax.

PACKAGE TWO

\$150 PER GUEST

PASSED CANAPÉS

based on 6 pcs per guest

spanakopita

spinach / feta / lemon

chicken brochette

thyme / honey / lemon

caramelized onion

crisp shiitake / parmesan cracker

beef skewer

melted garlic / cracked pepper

risotto

smoked chicken / cheddar / chive

potato souffle

parmesan / chive / bacon dust

cracked pepper beef skewer

melted garlic

mozzarella

tomato / basil / balsamic / sourdough

cucumber cup

yogurt / toasted sesame

tapenade stuffed tomato

olive / feta / rosemary

carrot hummus

grilled baby carrot / harissa

beef roulade

horseradish / chive / balsamic

duck breast rubeen

thousand island / swiss / kraut

scallop scampi

bay scallops / garlic / pink peppercorn

shrimp

maple glazed / bourbon pork belly

FIRST COURSE

choose one

crab fritters

lemon herb aioli / gluten free herb breadcrumbs

potato gnocchi

chive puree / wild mushroom ragout

grilled tomato soup

goat cheese / ratatouille

smoked chicken

herb dumplings / root vegetables

farro

seared tofu / spinach / roasted garlic / grilled onion

shrimp bisque

charred corn / poblano cream / bacon

baby arugula

shaved fennel / meyer lemon / parmesan crisp

676 greens salad

candied almond / shaved vegetables / vanilla-white

balsamic

romaine salad

grana padana parmesan cheese / lemon / pickled

tomato house caesar dressing

ENTRÉE

choose one

8oz filet mignon

bacon-onion jam / confit pee wee potato / mushroom

8oz strip loin

wild mushroom bread pudding / roasted garlic potato puree

stuffed chicken

mozzarella / charred red peppers / baby spinach

pan seared salmon

grilled carrot / roasted fennel / citrus vinaigrette

vegetarian meatballs

squash / mushroom / lentils / leeks / ground cashews

roasted pepper coulis

DESSERT

custom wedding cake

coffee and tea service

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PACKAGE THREE \$170 PER GUEST

PASSED CANAPÉS

based on 6 pcs per guest

spanakopita

spinach / feta / lemon

chicken brochette

thyme / honey / lemon

caramelized onion

crisp shiitake / parmesan cracker

beef skewer

melted garlic / cracked pepper

risotto

smoked chicken / cheddar / chive

potato souffle

parmesan / chive / bacon dust

cracked pepper beef skewer

melted garlic

mozzarella

tomato / basil / balsamic / sourdough

cucumber cup

yogurt / toasted sesame

tapenade stuffed tomato

olive / feta / rosemary

carrot hummus

grilled baby carrot / harissa

beef roulade

horseradish / chive / balsamic

duck breast rubeen

thousand island / swiss / kraut

scallop scampi

bay scallops / garlic / pink peppercorn

shrimp

maple glazed / bourbon pork belly

FIRST COURSE

choose one

crab fritters

lemon herb aioli / gluten free herb breadcrumbs

potato gnocchi

chive puree / wild mushroom ragout

grilled tomato soup

goat cheese / ratatouille

smoked chicken

herb dumplings / root vegetables

farro

seared tofu / spinach / roasted garlic / grilled onion

shrimp bisque

charred corn / poblano cream / bacon

baby arugula

shaved fennel / meyer lemon / parmesan crisp

676 greens salad

candied almond / shaved vegetables / vanilla-white

balsamic

romaine salad

grana padana parmesan cheese / lemon / pickled

tomato house caesar dressing

ENTRÉE

choose one

vegetarian meatballs

squash / mushroom / lentils / leeks / ground cashews
/ roasted pepper coulis

8oz filet mignon

bacon-onion jam / confit pee wee potato / mushroom

14oz ribeye

mesquite smoked / roasted shallot butter / asparagus
/ shallot onion rings

stuffed chicken

mozzarella / charred red peppers / baby spinach

pan seared salmon

grilled carrot / roasted fennel / citrus vinaigrette

grilled prawns & seared jumbo scallops

sweet corn grits / smoked tomato vinaigrette

DESSERT

custom wedding cake

coffee and tea service

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DUET ENTREES ENHANCEMENTS

chicago strip loin & U10 scallops \$12
polenta / oven roasted tomato / double smoked bacon

16oz ribeye & grilled jumbo prawns \$16
chive potato / cabernet pearl onions / mushroom

filet mignon & king crab legs \$20
horseradish potato puree / cauliflower / chive hollandaise

cave and cure rooms station \$16 / per guest
Midwest Cheese Arrangement
Shaved House Cured Meats
Local Artisan Bread

kids and vendors entrees \$30 / per guest
(served with fruit, fries, or hand cut potato chips)
breaded or grilled chicken strips
turkey panini with herb cream cheese, bacon, lettuce & to-
mato, creamy shells and cheese

*Culinary team can accommodate gluten free and vegan requests

* All Prices are subject to Tax (currently 11.5%) and service charge (currently 23%) which are in addition to listed prices and subject to change.



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TO TOP IT OFF...

DESSERT COURSE

an elegantly decorated wedding cake of your design created by bittersweet bakery

SWEET TABLE SPECIALTY STATIONS

the cookie jar 19 / guest

omni baked cookies

chocolate / peanut / sugar / oatmeal raisin

assorted chocolate truffles

brownies -fudge nut / white chocolate

ice cold milk - skim / 2% / whole / soy / almond

baked orchard fruit 24 / guest

apple cobbler - apple cinnamon ice cream

orange sponge cake - yogurt cream / candied peel

peach crumble -rosemary streusel / ginger

candy shoppe 18 / guest

malted milk balls, lemonheads, gummy treats, jelly beans, and additional candies (chef's choice)



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LATE NIGHT SNACK OPTIONS

676 flatbreads

margarita with basil pesto / roasted tomato / fresh mozzarella \$2 per piece
shrimp scampi with herb cream cheese / sweet corn / scallion \$2.5 per piece
sausage with goat cheese / roasted red pepper / grilled onion \$2.5 per piece

pizza delivery

try one of our signature hand tossed or deep dish pizzas, or let us order in from one of chicago's many famous pizzeria's including Giordano's or Lou Malnati's

mini grilled ham & cheese sandwiches \$5 per sandwich
prosciutto / herb cream cheese / herb aioli

mini chicago-style hot dogs \$6 each
relish / onions / mustard

mini burgers with aged cheddar & smoked mayo \$6 each

jumbo soft pretzel \$8 each
ipa cheese fondue / local folks mustard / jalapeno cheddar cheese sauce

individual bags of popcorn \$5 per bag (72 hour advance notice)
caramel / cheese / plain

haagen dazs ice cream bars \$6 each



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THE BAR

NAME BRAND BAR

(included in your wedding package)

Miller lite, 312, Heineken,
Sam Adams
Svedka Vodka, Seagrams Gin, Bacardi Rum, J & B Scotch, Jim Beam
Bourbon, Dewars,
Jack Daniels and Sauza Blanco
Omni select red & white wine
assorted soft drinks and bottled water

PREMIUM BAR

(available for \$14 per person)

Amstel Lite, Blue Moon, Stella Artoise, Goose Island
Honkers Ale
Absolut Vodka, Tanquray Gin, Cruzan Rum, Johnny Walker Red, Jack
Daniels, Courvoisier VS, and Cuervo Gold
Omni Select red, white wine & sparkling wine
assorted soft drinks and bottled water

PREMIUM SELECT BAR

(available for \$18 per person)

Amstel Lite, Sam Adams, Blue Moon, Stella Artoise,
Goose Island Honkers Ale
Grey Goose, Hendricks Gin, 10 Cane, Johnny Walker Black, Crown
Royal, Hennessy VS and Patron Silver
Omni Select red, white wine & sparkling wine
assorted soft drinks and bottled water

ADDITIONAL ONE HOUR PRE-DINNER COCKTAIL RECEPTION

house beer and wine \$7 per person
brand bar \$12 per person
premium bar \$16 per person

ADDITIONAL HOUR OF BAR AFTER DINNER

house beer and wine \$5 per person
brand bar \$9 per half hour
premium bar \$12 per half hour

CONTINUED THE BAR

BRIDE AND GROOM SIGNATURE COCKTAILS

(additional \$6 per person)

BLUSHING BRIDE

peach schnapps
sparkling wine
grenadine

WEDDING BELL PUNCH

dry red wine
bourbon
rum
sweet vermouth
creme de cacao
sparkling wine
club soda
ginger ale
lemon juice
sugar
strawberries
oranges

GROOMS DAY

brut sparkling wine
St. Germaine
club soda

BRIDESMAID COOLER

gin
lemon juice
sugar syrup
cherry bitters
ginger ale

WEDDING CAKE MARTINI

vanilla vodka
coconut rum
pineapple juice
grenadine



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ADDITIONAL INFORMATION

PAYMENT/DEPOSITS

An initial deposit of \$2,500 is required with a signed contract to secure any function space. The final payment is required 7 days prior to event. All deposits are applied towards the event and are non-refundable, deposits can be paid by cash, check or credit card, all weddings are prepaid.

PARKING

Valet parking is available for guests attending the event and for overnight. Event rate parking for guests attending the function is \$27 per car, overnight parking is \$67 per car (includes in and out privileges). The Omni Chicago does not have self-park however there are several self-park garages located in the area.

GUARANTEES

A final guarantee of guest attendance is required 5 business days prior to the event, after this time guest count can still go up however it cannot be reduced.

COAT CHECK

Upon your request the Omni Chicago will be happy to provide a coat check with private attendant for the convenience of your guests. The fee for this service is \$150, your guests will not be charged.

FOOD AND BEVERAGE

For weddings where more than one entrée choice is being served we require place cards for each individual guest indicating their entrée choice on the front to ensure flawless service from our banquet team.

No outside food or beverage of any kind will be permitted inside the event space.

Hotel reserves the right to refuse service of alcoholic beverages to individuals as necessary.