



The Congress Plaza Hotel

Wedding Packages

Includes The Following

Four Hours of Open Bar
One Hour Hors d'Oeuvres Reception
Champagne Toast with Dinner
Wine Service with Dinner
Five-Course Menu
Custom Designed Wedding Cake by The Baking Institute
Freshly Brewed Coffee & Selection of Teas

Also Included

Floor Length White Linens
check with our Catering Manager for availability on more colors
Golden Chiavari Ballroom Chairs
Votive Candles for Tables
Dance Floor
White Glove Service
Complimentary suite for the couple on their Wedding night
Complimentary Breakfast for the Wedding Couple
Complimentary Room Upgrade for Parents of Wedding Couple
Upgrade to a City View Suite or Standard Lakeview room at group rate.
Discounted Room Rates for Guests

THE CONGRESS PLAZA HOTEL
520 S. MICHIGAN AVENUE, CHICAGO, IL 60605



A Moment in Time

\$155.00 PER PERSON

Includes your choice of two entrées

Soup or Salad

Choice of four Hors d'oeuvres served butler style

For an additional entrée choice add \$8.00 per plate

Four hours of open premium bar

ENTRÉES

All entrées are served with Chef's choice of seasonal vegetable

Sicilian Pesto

Sautéed zucchini, yellow squash and spinach in a sun-dried tomato pesto sauce with farfalle pasta

Parmesan Crusted Chicken

Double chicken breast crusted with herb roasted potatoes and pesto cream sauce

Chicken Florentine

Feta cheese, spinach stuffed skin on chicken breast with dauphinoise potatoes and supreme sauce

Slow Roasted Rosemary Salmon

Slow roasted rosemary salmon filet served with saffron rice and dill cream sauce

Grilled Flat Iron

Sliced flat iron steak with garlic mashed potatoes and truffle bordelaise sauce

SOUPS

Spring & Summer

Potato and Spring Leek

Tomato Basil

Sweet Corn Bisque

Fall & Winter

New Orleans Clam Chowder

Cream of Spinach

Cream of Potato

SALADS

All salads are pre-set

Spring & Summer Salads

Iceberg, Romaine, Cherry Tomatoes, Cucumbers and Carrots

Mixed Greens, Stone Fruit, Fresh Goat's Cheese and Candied Pecans

Traditional Caesar with Romaine Hearts, Parmesan and Garlic Croutons

Fall & Winter

Mesclun Greens and Cabernet Poached Pear with Herb Boursin Cheese and Candied Pecans

Mixed Greens, Blue Cheese, Candied Walnuts and Figs

Mixed Greens, Fresh Strawberries, Candied Pecans and Feta Cheese

Dressings

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian Sesame | French | Raspberry



PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND 11.75% SALES TAX
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A Night To Remember

\$165.00 PER PERSON

Includes your choice of two entrées

Soup or Salad

Choice of four Hors d'oeuvres served butler style

For an additional entrée choice add \$8.00 per plate

Four hours of open deluxe bar

ENTRÉES

All entrées are served with Chef's choice of seasonal vegetable

White Polenta

Tower of truffle white creamy polenta, sautéed stir-fry vegetables, grated parmesan cheese and white creamy sauce

Rosemary Italian Airline Chicken

Herb roasted airline chicken served with yellow saffron garlic rice and white béchamel sauce

Stuffed Greek Chicken

Feta cheese, black olives, fresh basil, tomato stuffed skin on chicken breast, served with rosemary potato wedges and supreme sauce

Baked Grouper

Herb marinated bake grouper with saffron rice and Pernod cream sauce

Grilled New York Steak

Grilled New York strip steak with yellow Yukon roasted potatoes and truffle bordelaise sauce

SOUPS

Spring & Summer

Tomato Basil
Chicken Tortilla
Broccoli and Cheese

Fall & Winter

Shrimp Bisque
New Orleans Clam Chowder
Cream of Cauliflower

SALADS

All salads are pre-set

Spring & Summer Salads

Mixed Greens, Mozzarella, Heirloom Tomatoes, Fresh Basil sizzled w/ Balsamic Reduction

Fall & Winter

Mixed Greens, Roasted Squash, Toasted Walnuts and Feta Cheese
Mixed Greens, Cranberries, Glazed Walnuts, Oranges and Blue Cheese
Romaine, Carrots, Tomatoes, Cucumbers, Olives, Feta Cheese, Manchego Cheese, Strawberries and Pecans

Dressings

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian Sesame | French | Raspberry



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An Elegant Affair

\$190 PER PERSON

Includes your choice of two entrées

Soup & Salad

Choice of four Hors d'oeuvres served butler style

For an additional entrée choice add \$8.00 per plate

Four hours of open top shelf bar

ENTRÉES

All entrées are served with Chef's choice of seasonal vegetable

White Polenta

Tower of truffle white creamy polenta, sautéed stir-fry vegetables, grated parmesan cheese and white creamy sauce and stir fry vegetables

Stuffed Chicken

Boursin cheese and mushroom stuffed chicken breast with parmesan, rice and creamy mustard sauce

Broiled Lobster Tail

Broiled lobster tail with spinach, tomato, potato terrine, and clarified butter

Filet Mignon

Grilled 8oz. filet of beef tenderloin with double baked potato and mushroom red wine sauce

Herb Crusted Rack of Lamb

Herb crusted rack of lamb served with dauphinoise and rosemary basil sauce

SOUPS

Spring & Summer

Tomato Basil
Cream of Spinach
Corn and Crab Chowder

Fall & Winter

Italian Chicken
Cream of Mushroom
Lobster Bisque

SALADS

All salads are pre-set

Spring & Summer Salads

Mixed Greens, Mozzarella, Heirloom Tomatoes, Fresh Basil sizzled w/ Balsamic Reduction

Fall & Winter

Mixed Greens, Roasted Squash, Toasted Walnuts and Feta Cheese
Mixed Greens, Cranberries, Glazed Walnuts, Oranges and Blue Cheese
Romaine, Carrots, Tomatoes, Cucumbers, Olives, Feta Cheese, Manchego Cheese, Strawberries and Pecans

Dressings

Ranch | Italian | Balsamic | Blue Cheese | Caesar | Poppy Seed | Asian Sesame | French | Raspberry



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Children's Menu

\$45.00 PER CHILD

INCLUDES SOFT DRINKS & CAKE

CHOICE OF STARTER

Fresh fruit cup

Iceberg wedges with ranch or French Dressing

ENTRÉES

Mac n Cheese

Chicken fingers w/ French fries

Kid's Burger w/ French fries

Hors d'oeuvres

COLD

Blue Cheese Stuffed Dates

Tuna Tartar with Mango and Cucumber

Rock Shrimp Ceviche Tostada

Pineapple Shrimp Skewers

Goat Cheese Sundried Tomato and Olive Crostini

Traditional Italian Bruschetta

Fruit and Cheese Skewers

Caprese Crostini

Tapas Skewers

Antipasto Skewers

HOT

Beef Wellington

Italian Meatballs

Wild Mushroom Phyllo Triangles

Chicken Samosa

Vegetable Shao

(Beef, Shrimp, Pork, Chicken)

Bacon Wrapped Dates

Pork Pot Stickers

Spicy Cream Cheese Wontons

Chicken Pot Stickers

Glazed Chicken Skewers

Creole Crab Cake

Chicken and Waffles

Late Night Snacks

Each item requires a minimum of 25 pieces

MINI-SANDWICHES

\$7.50 per piece

Mini-burgers

Mini-Cheeseburgers

Chicago Style Mini-Hot Dogs

Chicago Style Mini Italian Beef

Mini-Cold Meat Sandwiches

(Chef's Variety)

Mini-Pulled Pork Sandwiches

SAVORY CONES

Steak Fries Served with Cheese Sauce **\$7.00 per cone**

Stout Ale Battered Onion Rings **\$7.00 per cone**

Four Beer Battered Mozzarella Cheese Sticks

w/ Marinara Sauce **\$7.50 per cone**

OTHER GREAT ITEMS!

Mini-Quesadillas - Choice of two \$8.00

Cheese, Chicken or Steak.

Served with Salsa, Sour Cream, Guacamole and Jalapeños

Potato Skins \$7.50

Cheddar and Bacon Potato Skins Served

w/Sour Cream and Chives

12" Pizzas \$20.00

Pan Crust, Thin Crust or Deep Dish / Choice of One Ingredient

Cheese, Sausage, Pepperoni, Mushrooms or Onions

Additional toppings \$4.00



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Beverages

Package bar prices are per person, bartender fees are included

PREMIUM BRANDS

Additional Hour @ \$12.00 per hour /per person

SPIRITS

Svedka, Seagram's Gin, Dewar's Scotch, Canadian Club Whiskey, Cruzan Rum, Amaretto,
Peach Schnapps and Jose Cuervo, Jim Bean

WINE

CHOICE OF 2 WOODBRIDGE VARIETALS
Merlot or Cabernet / Chardonnay or White Zinfandel

BEER

CHOICE OF TWO DOMESTIC
Budweiser, Bud Light, PBR, Miller Lite and Coors
CHOICE OF ONE IMPORTED
Stella, Samuel Adams and Goose Island IPA, 312 and Greenline

DELUXE BRANDS

Additional Hour @ \$15.00 per hour /per person

SPIRITS

Absolute Vodka, Beefeater's Gin, Chivas Regal, Jameson, Cuervo Gold, Bacardi Rum,
Amaretto and Peach Schnapps

WINE

CHOICE OF 2 WOODBRIDGE VARIETALS
Merlot, Cabernet or Pinot Noir / Chardonnay, Pinot Grigio or White Zinfandel

BEER

CHOICE OF TWO DOMESTIC
Budweiser, Bud Light, PBR, Miller Lite and Coors
CHOICE OF TWO IMPORTED
Stella, Samuel Adams, Stella Cidre, Goose Island IPA, Corona, 312 and Greenline

TOP-SHELF

Additional Hour @ \$19.00 per hour /per person

SPIRITS

Grey Goose, Vodka, Bombay Sapphire Gin, Maker's Mark Whiskey, Johnny Walker Red Scotch, Patron,
Appleton Rum, Peach Schnapps, Christian Brother's Amaretto and Woodford Bourbon

WINE

CHOICE OF 3 FOURTEEN-HANDS
Merlot or Cabernet / Sauvignon Blanc, Pinot Grigio or Moscato, Brut Rose and Steel Rose

BEER

CHOICE OF TWO DOMESTIC
Budweiser, Bud Light, PBR, Miller Lite and Coors
CHOICE OF THREE IMPORTED / SPECIALTY
Stella, 312, All Day IPA, Greenline, Stella Cidre and Heineken

NON-ALCOHOLIC

INCLUDED IN ALL PACKAGES

Soft Drinks, Water and Juice



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Sweets Table

PACKAGE ONE

Chocolate Covered Strawberries Tree, Miniature Pastries and Assorted Cookies
\$16.00 per person

PACKAGE TWO

Miniature Pastries, Cream Puffs or Eclairs, Chocolate Covered Strawberries and Assorted Cookies
\$18.00 per person

PACKAGE THREE

Chocolate Covered Strawberries Tree, Éclair Tree, Truffles, Miniature Pastries and
Mousse in Champagne Glasses
\$22.00 per person

PACKAGE FOUR

Five Assorted Mini Pastries, Chocolate Covered Strawberries and Fresh Fruit Display
\$25.00 per person

INDIVIDUAL DESSERTS

Each item requires a minimum of 36 pieces

Fresh Fruit Skewers

\$8.00 per skewer

Assorted Ice Cream Novelties

\$7.00 per item

Mousse in Champagne Glasses

\$7.00 per piece

French Macaroons

\$5.25 per piece



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Policies

DEPOSITS & PAYMENTS

Deposit of 25% of bill is required at the time of booking. This deposit is non-refundable.

Two months prior to the wedding 50% of the anticipated cost is due.

The final estimated payment is due no later than 30 days before your wedding.

FINAL GUARANTEE

A final confirmation or "guarantee" of attendance is required by 9:00 AM, five (5) business days prior to your wedding.

This guarantee may not be reduced after this time, but can be increased depending upon availability.

CANCELLATIONS

Should it become necessary for you to cancel your function, any and all advance deposits will not be refunded. Deposits may be applied towards a new function at the sole discretion of the Hotel and is not guaranteed.

- 120 to 60 days prior to the function, Host shall pay 25% of Hotel's projected bill
- 59 to 29 days prior to the function, Host shall pay 50% of Hotel's projected bill
- 28 days prior to the function, Host shall pay 100% of Hotel's projected bill

WEDDING CEREMONY

You have an option of having a Wedding Ceremony on site. Ceremony fee is determined on banquet hall size. The fee includes Wedding Ceremony set-up (stage, golden Chiavari ballroom chairs, and podium)1 stand, microphone and site teardown.

- Gold Room, (accommodates up to 400 guests)
- Great Hall (accommodates up to 860 guests)
- Florentine Room (accommodates up to 300 guests)

GUEST ROOMS

We are pleased to secure an allotment of sleeping rooms for your guests at a preferred rate if you so desire. These rates will apply for the weekend of your wedding. We will release these rooms for sale 30 days prior to your arrival. Please have your guests call our reservation department directly to reserve a sleeping room before the release date.

PARKING

The parking garage is owned and operated by Park One. Their fees are subject to change.

Valet at the garage only available and there are no in-and-out privileges.

Overnight Parking \$62.00 (Oversized vehicles at additional cost)

Parking is located just 1/2 a block from the hotel. The garage has two entrances:
525 South Wabash Ave. (One Way from North to South)and 63 East Congress Tel 312-396-1900

COAT CHECK

The Congress Plaza Hotel can arrange for coat room services for your wedding at applicable current rates.

\$200.00 for the first 4 hours / \$20.00 for every extra hour

REHEARSAL DINNERS, SHOWERS & POST-NUPTIAL BRUNCH PACKAGES

Our Catering Manager can offer additional discounts for your Rehearsal Dinner, Bridal Shower, or Post Nuptial Brunch Breakfast.

SPECIAL REQUESTS

Every wedding is special to the Congress Plaza Hotel. We would be honored to custom create a menu to fit your special needs. Let our Catering Manager know of any other services you need to make your day a complete success.

Our goal is to ensure the success of your event.

We highly recommend that you hire a Wedding Planner to assist you in every aspect of the planning process, so that you can make the most of the planning process & above all your Wedding day.





Wedding Brunch Menu

CONGRESSIONAL BREAKFAST

\$47.95 per person

Includes fresh juice, regular coffee, decaffeinated coffee, selection of assorted teas, fresh baked breakfast pastries, rolls, fruit preserves, sweet butter and champagne mimosas.

BREAKFAST ITEMS

Sliced Fresh Fruit
Sliced Smoked Salmon, Onions, Capers, Eggs, Cream Cheese and Assorted Mini Bagels
Scrambled Eggs with Fresh Herbs,
Crisp Bacon and Sausage Links
Breakfast Potatoes
Cinnamon French toast
Warm Maple Syrup and Powered Sugar

DESSERT TABLE

Assorted Granola Bars
Dessert Pastries

CONGRESSIONAL BRUNCH

\$65.00 per person

Includes fresh juice, regular coffee, decaffeinated coffee, selection of assorted teas, fresh baked breakfast pastries, rolls, fruit preserves, sweet butter and champagne mimosas.

BREAKFAST ITEMS

Sliced Fresh Fruit
Sliced Smoked Salmon, Onions, Capers, Eggs, Cream Cheese and Assorted Mini Bagels
Scrambled Eggs with Fresh Herbs
Crisp Bacon and Sausage Links
Breakfast Potatoes
Banana Foster French Toast or Buttermilk Waffles w/ Strawberry and Blueberries

LUNCH ITEMS

Saffron Rice or Au Gratin Potatoes
Mixed Vegetables, Chef's Choice

SELECTION OF ONE ENTRÉE:

Chicken Florentine with Béchamel Sauce
Slow Roasted Salmon Topped with Minced Shallots Served with Dill Butter Sauce
Sliced Filet of Sirloin with Truffle Bordelaise Sauce

DESSERT TABLE

Assorted Granola Bars
Dessert Pastries

ADD AN OMELETTE TO YOUR BRUNCH!

Omelette Station @ \$10.00 per guest Additional Fee of \$80.00 per Chef applies

Service charge of \$85.00 will apply to group less than 25 guests



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