



save the date

NiCO  
OSTERIA

THOMPSON  
CHICAGO





# the location

The Gold Coast Neighborhood is one of Chicago's most treasured residential areas with its quiet, tree-lined streets, stately homes and connections to the city's past.

Known as the Astor Street District in the late 1800's, interest in the area increased when Lake Shore Drive opened and a favorite Sunday afternoon pastime became a ride along the lakefront.

The Gold Coast continued to gain popularity and is now full of vibrant scenes both day and night. From swanky shopping along Oak Street to world-class dining on Rush Street, there's something for everyone to discover.



A photograph of a modern hotel lobby. In the foreground, there's a light-colored, curved armchair and a small table with a lit candle. The background features a wide staircase with a glass railing, a bar area with stools, and a wall with several framed artworks. The lighting is warm and ambient.

# thompson chicago

Experience a more refined hotel stay at Thompson Chicago—comfort, privacy and the freedom to be your best self awaits.

The 247-room hotel offers top-tier facilities with understated elegance. From authentic Italian cuisine at Nico Osteria, to inspiring spa services from Exhale Spa, guests of the Thompson Chicago will receive the sophisticated comforts of a home-away-from-home.

Located in the heart of Chicago's Gold Coast, the stylish retreat is just steps from Michigan Avenue, boutiques on Oak Street, and downtown's finest dining and nightlife destinations.





# your wedding

With versatile event space, an ideal location in Chicago's Gold Coast and dedicated staff, Thompson Chicago is the perfect setting to celebrate your special day. Unforgettable memories will take place in the unique private dining spaces, encompassing three floors of Nico Osteria within the hotel. Each space with their own look and feel—bold interior design, rich décor accents and innovative menus come together to create a luxurious private dining experience for you and all your loved ones.



A photograph of the Chicago 7 Ballroom, featuring large circular crystal chandeliers, floor-to-ceiling windows overlooking a city skyline, and rows of gold Chiavari chairs with white cushions. A teal text box is overlaid on the right side of the image.

## chicago 7 ballroom

This expansive ballroom is 3,035 sq. ft. and combines the Davis, Dellinger and Hayden Ballrooms to create the largest space in Thompson Chicago. Features include drop ceilings, statement chandeliers and floor-to-ceiling windows overlooking the Gold Coast.

Enjoy seating for up to 150 guests for dinner and dancing, while still being intimate enough for a guest count of just 80.





# wedding experiences

All weddings include:

a suite for the couple the night of the wedding,  
stylish printed menus, votive candles, dance floor,  
napkins and floor length linens (white or black),  
menu tasting for up to four guests and  
ceremony rehearsal space (based on availability).

# wedding experiences

## *Tier One*

Passed hors d'oeuvres (selection of three)  
Four hour premium bar  
Wine served with dinner (red + white)

### **Three course dinner menu:**

Starter  
Entrée (selection of two)  
Dessert station (selection of three  
miniature desserts)  
Custom 8" ceremony cake  
Coffee + tea service with dessert

**¥165 per person**

## *Tier Two*

Passed hors d'oeuvres (selection of four)  
Four hour premium bar  
Complimentary prosecco toast  
Wine served with dinner (red + white)

### **Three course dinner menu:**

Starter  
Entrée (selection of three)  
Dessert station (selection of three  
miniature desserts)  
Custom 8" ceremony cake  
Coffee + tea service with dessert  
Late night snack or sweet station

**¥185 per person**

## *Tier Three*

Passed hors d'oeuvres (selection of four)  
Five hour grande bar  
Upgraded wine served with dinner (red + white)

### **Four course dinner menu:**

Starter  
Pasta  
Entrée (selection of three)  
Dessert station (selection of three  
miniature desserts)  
Custom 8" ceremony cake  
Coffee + tea service with dessert  
Late night snack or sweet station

**¥225 per person**







# the menu

## *Hors D'oeuvres*

### COLD

SMOKED SALMON  
dill ricotta, pickled shallot

SHRIMP COCKTAIL  
horseradish, lemon

TOMATO JAM COSTINI  
basil, ricotta

RICOTTA TOAST  
apple, hazelnut, honey

STEAK TARTARE  
tomato conserva, basil, crispy shallot

PROSCIUTTO BRUSCHETTA  
ricotta, marinated kale

BEEF CARPACCIO  
truffle crema, mushroom sott'olio

TALEGGIO & PEAR  
pistachio, seasonal mostarda

ISLAND CREEK OYSTER

CHEF'S SELECTION OF  
DAILY CRUDO

### WARM

CALABRIAN SHRIMP  
calabrian chili butter, lemon, chive

SEARED SCALLOP  
preserved lemon, mint, brown butter

'N DUJA TOAST  
pecorino, pickled shallots, parsley

NICO DATES  
piquillo pepper sauce, bacon, n'duja

BOLOGNESE ARANCINI

FONTINA ARANCINI

TRUFFLE ARANCINI

MEATBALL BRUSCHETTA  
pomodoro, red onion, basil

CRISPY POLENTA  
charred shishito pesto

MUSHROOM CROSTINI  
roast mushroom, parmesan fonduta

'FRIED ARTICHOKE  
fennel aioli, chive

SEASONAL VEGETABLE TART  
roasted market vegetables, pomodoro



# the menu

## *Dinner*

### STARTERS

#### (salads)

MARKET SALAD cucumber, radish, cherry tomato, croutons, green goddess dressing

BABY KALE SALAD radicchio, spiced chickpea, goat cheese, aged balsamic vinaigrette

ORZO PASTA SALAD arugula, pickled shallots, crispy quinoa, charred onion vinaigrette

CAESAR SALAD gem lettuce, radish, cucumber, croutons

#### (soups)

MINESTRONE pancetta, parmesan, crispy kale

ITALIAN WEDDING meatball, orzo pasta, kale

TOMATO BASIL aged balsamic, focaccia croutons

#### (pasta)

RIGATONI bolognese, parmesan or mushroom ragu

*\*additional course \$10.00 per person*

### ENTRÉES

#### (chicken)

GRILLED AIRLINE CHICKEN BREAST  
roasted mushroom, marsala, confit potatoes

#### (fish)

PAN SEARED SALMON  
cauliflower, crispy prosciutto, fennel-arugula salad

#### STRIPE BASS PICCATA

olive oil yukon potatoes, broccoli rabe

#### (beef)

BRAISED BEEF SHORT RIB  
parmesan polenta, roasted baby carrot, gremolata

#### 6 OZ. GRILLED TENDERLOIN

port sauce, roasted garlic mashed potatoes,  
green bean almondine *\*additional \$15.00 per person*

#### (pork)

PORK CHOP  
squash risotto and mustard jus

#### (vegetarian)

EGGPLANT TORTA  
parsnip creme, salsa verde

#### GEMELLI

english pea, mushroom, spinach, white wine





# the menu

## *Dessert + Late Night*

### MINI DESSERT STATION

TARTS key lime, lemon meringue, s'mores

CAKES vanilla bean cheesecake, double chocolate, coconut cream

BITES brownies, chocolate chip cookies, cream puff, macaroon

CUPS panna cotta, tiramisu

### GELATO + SORBET STATION *\$25 per person*

chef's selection of two gelatos & one seasonal fruit sorbet, with seasonal toppings, including chopped nuts, seasonal jam, whipped cream, fresh berries

### CANDY SHOP *\$25 per person*

wells street caramel & kettle corn, lemon heads, licorice, kit-kat, m&m's, reese's

### COOKIE JAR *\$23 per person*

house-made chocolate chip, oatmeal raisin, sugar, espresso biscotti, classic brownie

## late night stations

### SLIDER STATION *\$24 per person*

*select two*

NICO BURGER lettuce, tomato, provolone cheese, thousand island dressing

TENDERLOIN SLIDER cheddar, horseradish aioli, roasted tomato

PORCHETTA SLIDER mustard aioli, giardiniera, arugula

### GRILLED CHEESE STATION *\$20 per person*

*select two*

CLASSIC american

PIZZA mozzarella, tomato spread, oregano

HARVEST fontina, apple compote

### SOFT PRETZEL STATION *\$10 per person*

whole grain mustard, pimento cheese









## Reserve Bar

Located in Nico Osteria's private dining space, Reserve Bar is a beautiful space for your special day cocktail hour.

Outfitted with mid-century styled furniture, bold décor and rich color schemes, the space offers a lively yet private ambiance and a unique experience between your ceremony and reception.

*capacity: up to 60 guests reception style, or up to 200 by combining spaces.*



## Chelsea

Overlooking Bellevue Street, the Chelsea private dining room features a built-in bar that allows for a more intimate transition from reception to dinner in a completely private space.

*capacity: up to 25 guests at one long table, or 30 guests at three round tables. can be combined with the factory private dining room to seat up to 56 guests at one long table, or up to 60 guests at six round tables.*



## Factory

The Factory private dining room offers views of both Bellevue and Rush Streets, with a unique corner view, and floor-to-ceiling windows.

*capacity: up to 24 guests at one long table, or 30 guests at three round tables. can be combined with the chelsea to seat either up to 56 guests at one long table, or up to 60 guests at six round tables, or the fellini for receptions or seated events.*



## Fellini

The Fellini private dining room peers onto Rush Street, featuring floor-to-ceiling windows.

*capacity: up to 20 guests either at one long table or at two round tables. can be combined with the reserve bar for larger receptions, or the factory for receptions or seated events.*







A bride in a white dress and veil stands in the center, looking out a large, curved window. To her right, two bridesmaids in white dresses are also looking out the window. The background shows a cityscape with buildings. The scene is brightly lit, suggesting daytime.

# the bridal suite

*Froines*

The Froines private event space offers a one-of-a-kind setting for your bridal party to get ready on your special day.

With menus crafted by Nico Osteria chefs, your nearest and dearest will start the day off right.



# the accommodations

## *The Thompson Chicago*

If you are expecting out-of-town guests, our dedicated team would be delighted to put together a proposal for your wedding room block at the Thompson Chicago.

Contracting a wedding room block allows you to lock-in a reduced rate for your guests and keep your bridal party close for your wedding weekend.





# first look

## *The Perfect Photo Op*

Thompson Chicago is filled with unique spots and private nooks perfect for your first look and bridal party photos.

Whether it's the signature clock tower window in Froines or the stunning staircase in our private dining space, there is no shortage of picture perfect photo opportunities.





# faqs

*You have questions, we have answers.*

## IS VALET AVAILABLE?

Yes, valet services are available, either hosted by your group, or paid by any individuals who use the service. For valet fees, please consult with your sales manager.

## CAN I HAVE A COAT CHECK AT MY EVENT?

Yes, coat check attendants are available at a rate of \$150.00. For parties over 50 guests requesting a coat check, the coat check attendant fee will apply.

## DO ACTION STATIONS REQUIRE A CHEF ATTENDANT?

Yes, all action stations require a chef attendant. One chef attendant can assist up to 50 guests. The chef attendant fee is \$150.00 per attendant.

## WHAT'S THE BARTENDER FEE?

Bartender fees are \$150.00 per bartender, for a duration of 3 hours. All bars on consumption and bar packages require a bartender. One bartender can assist up to 50 guests. (Wedding packages are inclusive of bartender fees.)

## ARE THERE ANY EXTRA COSTS?

All food and beverage prices are subject to a service charge of 20% and a 4% processing fee. The 4% processing fee will be applied to cover the costs of equipment, staffing, and administrative fees. Sales tax on all food, beverage, room rental, and processing fees is 11.75%. Room rental is subject to an additional 4.5% sales tax. Audio Visual is subject to 9% sales tax and a 22% service charge. All taxes are subject to change without notice.

## DO YOU HAVE AUDIO-VISUALS?

We are pleased to provide audio-visual services through our third-party onsite partner, AVMS. For details on audio-visual services and fees, please consult with your event sales manager.

## WHEN DO YOU NEED MY FINAL GUARANTEED GUEST COUNT

Nico Osteria requires a final, guaranteed guest count for any and all events at 12:00 pm CDT, 3 business days before your event date. Otherwise, we will secure the most recent guest count.

## WHAT IF ME OR MY GUESTS HAVE DIETARY RESTRICTIONS?

We are happy to accommodate a wide range of special dietary needs and restrictions. In consultation with your event manager, we can offer a set menu for the affected guest(s) prior to your event. Additionally, at the start of each event, our captain will confirm any special needs or restrictions to ensure each and every guest has an enjoyable experience.

## WHAT'S THE FOOD AND BEVERAGE MINIMUM?

Our minimums are specific to your party size, and your event sales manager can provide you with a food and beverage quote upon your inquiry.

## IS THERE A DEPOSIT?

In order to secure your reservation, a deposit is due at signing. A standard deposit is 10% of your food and beverage minimum.

## CAN I BRING MY OWN WINE?

For guests wishing to bring in outside wine, our standard corkage rate is \$25.00 per 750ml bottle. For more details, please consult with your event sales manager.

## WHAT IS YOUR CANCELLATION POLICY?

In the event that you need to either cancel or reschedule your event, please immediately contact your event sales manager. Our cancellation policy is fully outlined in all contractual documents, and any cancellation fees will be collected as outlined in said documents. For more details, please consult with your event sales manager.