

THE LANGHAM

CHICAGO

## Wedding Packages

*Mrs. Michelle Grant  
Head Table*

THE LANGHAM  
*Kristine & Matthew*  
June 15<sup>th</sup>, 2019

First Course

Roasted Chicken Breast, Truffle, and Sautéed Vegetables

Second Course

Roasted Chicken Breast, Truffle, and Sautéed Vegetables  
with a side of mashed potatoes



*Celebrate your  
Lovestory*

## Appointments and Inquiries:

(312) 923 7005

[tlchi.weddings@langhamhotels.com](mailto:tlchi.weddings@langhamhotels.com)





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BRANDY & TODD

*To a new  
Beginning*



# Wedding Packages

## THE KENSINGTON

### Reception

Six Passed Hors d'oeuvres  
One-Hour Deluxe Bar

### Dinner

Three-Course Dinner  
First Course, Entrée and Wedding Cake  
Four-Hour Deluxe Bar  
The Langham selection of Red and White Wine  
Gourmet Coffee and Tea, Chef's selection of Chocolates and Biscotti's  
260 per guest

## THE BALMORAL

### Reception

Six Passed Hors d'oeuvres  
One-Hour Premium Bar

### Dinner

Four-Course Dinner  
Appetizer, Second Course, Entrée and Wedding Cake  
Four-Hour Premium Bar  
Champagne Toast  
Sommelier selection of Red and White Wine  
Gourmet Coffee and Tea, Chef's selection of Chocolates and Biscotti's  
285 per guest

## THE WINDSOR

### Reception

Six Passed Hors d'oeuvres  
A Personal Chef's Station  
One -Hour Premium Bar

### Dinner

Four-Course Dinner  
Appetizer, Second Course, Duet Entrée and Wedding Cake  
Four-Hour Premium Bar  
Champagne Toast  
Sommelier selection of Red and White Wine  
Gourmet Coffee and Tea, Chef's selection of Chocolates and Biscotti's  
350 per guest







# Bar Packages

Water, soft drinks, fresh juices and bar mixers included.

## DELUXE BAR

Tito's  
Tanqueray  
Bacardi Superior  
Avion Silver  
Sazerac Rye  
Bulleit Bourbon  
Dewars

## PREMIUM BAR

Ketel One  
Bombay Sapphire  
Diplomático Blanco  
Patron Silver  
Bulleit Rye  
Maker's Mark  
Glenlivet 12 Years

## LUXURY BAR

Belvedere Vodka  
Hendricks Gin  
JM Rhum Agricole  
Patron Tequila  
Templeton Rye  
Basil Hayden's Bourbon  
Aberlour 12year Scotch  
Hennessy VS Cognac

## HOUSE WINE SELECTIONS

### SPARKLING

Domaine Bosquet, Argentina, NV

### WHITE

La Grande Cuvée", Dourthe, "Sauvignon Blanc, Bordeaux, France  
Sea Sun , Chardonnay, California

### RED

Murphy Goode, Pinot Noir, Sonoma Coast, California  
Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington

## SIGNATURE COCKTAILS

16 per glass

FRENCH 75 *named after the Bride*

Gin or Cognac, Fresh Lemon Juice, Sugar, Bubbles, Served Up

MONTE CARLO *named after the Groom*

Templeton, Benedictine, Sugar, Orange & Aromatic Bitters, Served Up or Rocks

PINK TAXI

Vodka or Gin, Yuzu-Lemon Juice, Elderflower, Pomegranate, Served Up or Rocks



# Plated Dinner

Menu Includes Bread Service, Wisconsin Creamery Butter, Freshly Brewed Artisanal La Colombe Coffee and Curated Selection of Teas

## SOUP

Truffled Mushroom Bisque, Foie Gras Mousse  
Potato Leeks, Soft Poached Eggs, Crispy Potatoes, Espelette  
Roasted Red Pepper and Tomato, Greek Yogurt, Mint, Feta Cheese  
Butternut Squash, Lemongrass, Coconut Crema, Pumpkin Seeds  
Maine Lobster Bisque with Tarragon and Saffron Cream  
Dungeness Crab and Corn Chowder with Old Bay Cheddar Biscuits

## SALAD

Baby Lettuces, Green Market Vegetables, Shaved Fennel, Balsamic Vinaigrette  
Baby Kale, Roasted Tomatoes, Shaved Parmesan, Caesar Dressing  
Iceberg Wedge, Shropshire Blue, Hard Cooked Eggs, Bacon Lardon, Tomato, Buttermilk Dressing  
Butter Lettuce, Market Mushrooms, Ricotta Cheese, Crispy Onions, Green Goddess Dressing  
Watercress, Frisee, Honey Roasted Apples, Pickled Cranberries, Pleasant Ridge Cheese, Mustard Vinaigrette  
Shaved Black Kale, Brussels Sprouts, Toasted Marcona Almonds, 4 Year Gouda, Mustard Vinaigrette  
Warm Bucheron Goat Cheese, Sicilian Pistachio, Confit Pear, Mache Lettuce  
Heirloom Tomato Panzanella, Crusty Bread, Torn Basil, Pickled Onions, Baby Arugula, White Balsamic

## APPETIZER

Hand Rolled Pasta, Heirloom Cherry Tomatoes, Basil Pesto, Shaved Pecorino  
Mushroom Ravioli, Serrano Ham, Crispy Shallots, Garlic Cream  
Fresh Burrata Cheese, Radicchio Jam, Seasonal Fruit, Frisee, Granola  
Maine Lobster Risotto, English Peas, Red Sorrell, Vanilla Bean Oil  
Chilled Jumbo Asparagus, Buffalo Mozzarella, Eggplant Caponata, Arugula Leaves  
Peekytoe Crab Cake, Celery Root Remoulade, Dijon Sabayon, Fresh Herb Salad  
Garganelli Pasta, Braised Beef Bolognese, Pecorino Locatelli, Basil  
Seared Diver Scallops, Roasted Cauliflower, Pequiillo Romesco, Cured Guanciale, Pickled Radish  
Butter Poached Nigerian Prawns, Tomato Chili Sauce, Saffron Cous Cous, Finger Lime Gel  
Spicy Tuna Tartar, Gochujang Dressing, Avocado, Crispy Wontons, Toasted Sesame



# Plated Dinner

Menu Includes Bread Service, Wisconsin Creamery Butter, Freshly Brewed Artisanal La Colombe Coffee and Curated Selection of Teas

## ENTRÉE

Grilled Organic Chicken Breast, Four Cheese Polenta, Confit Tomatoes, Roasted Garlic Jus

Chicken Breast "Coq au Vin" Yukon Potato Puree, Braised Carrots, Bacon Lardons, Button Mushrooms, Pearl Onions

Butter Roasted Wild Striped Bass, San Marzano Tomato and Pepper Stew, Haricot Verts, Pancetta

Alaskan Halibut, Parmesan Risotto, Oven Dried Tomatoes, Caramelized Fennel

Black Cod, Brussels Sprout Leaves, Celery Root Puree, Preserved Lemon, Pickled Mustard Seeds

Organic Salmon, Lemon Beurre Blanc, Wilted Black Kale, Herb Gnocchi, Brown Butter Béarnaise

Tandoori Organic Salmon, Basmati Rice, Curried Yellow Split Peas, Baby Eggplant, Fresh Herbs

Grass-Fed New York Strip, Asparagus, Crispy Artichokes, Watercress, Romesco Sauce

Prime New York Strip, Blistered Shishito Peppers, Vidalia Onion Puree, Oven Dried Tomatoes, 25 Year Balsamic

Colorado Lamb Loin, Citrus Roasted Carrots, Crushed Chickpeas, Preserved Lemon, Medjool Date Lamb Jus

Braised Beef Short Rib, Parsnip Puree, Royal Trumpet Mushrooms, Gremolata

Slow Roasted Filet Mignon, Short Rib Ragout, Fingerling Potatoes, Roasted Maitake Mushrooms

Slow Roasted Filet Mignon, Aligot Potatoes, Heirloom Carrots, Caramelized Cipollini Onions

Filet Mignon and Maine Lobster Tail, Potato Galette, Black Trumpet Mushrooms, Foie Gras Sauce. 25 Supplement



# Enhancements & Reception Stations

36 per guest  
Pricing based on a one-hour reception  
Each additional hour will be charged at 12 per guest

## LOCAL FARMHOUSE CHEESE AND ARTISANAL CHARCUTERIE DISPLAY

Selection of Domestic and International Cheeses, Hand Produced Cured Meats  
Gourmet Mustards, Pickled Vegetables, Honey Comb, Preserved Fruits  
Country Bread, Flat Breads, Grissini, Marinated Olives

## CLASSIC COMFORT

Mini bites of All Time Favorites  
Smoked Gouda, Bacon Mac-N-Cheese  
Croque-Monsieur, Bayonne Ham  
Wagyu Beef Hot Dog, Spicy Sport Pepper Relish  
Prime Steak Burger Slider, Roasted Onion Marmalade  
Beef and Ricotta Meatballs, Shaved Parmesan

## SOUTHERN COMFORT BITES

Cajun Spiced Shrimp, Cheddar Grits  
BBQ Beef Brisket Sandwich, Fried Shallots, Lemon Aioli  
Crispy Fried Chicken Sandwich, Maple Syrup, B&B Pickles  
Kansas City Style Pork Ribs, Creamy Cole Slaw, Fried Herbs  
Chicken and Andouille Sausage  
Jambalaya, Green Onions

## SUSHI, SASHIMI AND DIM SUM

Additional 10 per guest

Tuna, Salmon, Yellow Tail Sashimi  
California, Spicy Tuna, Salmon and Cream Cheese, BBQ Eel Rolls  
Steamed Pork Buns, Shrimp and Chicken Shumai, Pork Dumplings  
Chilled Asian Noodle Salad, Crisp Vegetables, Ginger-Soy Dressing

## HEALTH KICK

Market Vegetable Crudités, Vegetable Chips  
White Bean and Preserved Lemon Dip, Creamy Tofu and Herb Dip  
Pita Bread, Flat Breads, Bread Sticks  
Green Juice Sips, Spicy Tomato Gazpacho Sips  
Chicken and Vegetable Rice Paper Rolls  
Fresh Seasonal Fruit Skewers, Mango Yogurt

## MEZZE TABLE

Hummus, Babaganoush, Lebneh, Yogurt  
Stuffed Grape Leaves, Tabouleh, Cucumber-Tomato Salad, Marinated Olives  
Mini Falafel Sandwiches, Tahini Sauce  
Pita Crisps, Flat Bread, Lavash



KRISTINE & MATTHEW

*In  
full Bloom*





# Enhancements & Reception Stations

36 per guest  
Pricing based on a one-hour reception  
Each additional hour will be charged at 12 per guest

## A BOUNTIFUL OCEAN

Additional 10 per guest

Chilled Jumbo Shrimp, Alaskan Snow  
Crab Claws, Seasonal Selection of  
Oysters

Maryland Crab and Avocado Salad,  
Ginger Aioli

Bay Scallop Ceviche with Sweet  
Peppers, Preserved Lemon

Traditional Cocktail Sauce, European  
Cocktail Sauce, Horseradish

## POKE STATION

Additional 10 per guest

Chef attendant required 175

Ahi Tuna, Salmon and Black Garlic Tofu  
Soy Ginger Sauce, Spicy Chili Sauce,  
Citrus Yuzu Sauce, Seaweed Salad

Edamame, Cucumber, Sweet Onions,  
Red Cabbage, Pineapple, Tomato,  
Pickled Jalapeños, Carrot

Pickled Ginger, Daikon Sprouts, Crispy  
Shallots, Togarashi, Sesame Seeds,  
Furikake

## TACO STATION

Chef attendant required 175

Achiote Pork Carnitas Tostada, Roasted  
Pineapple, Pickled Onions

Guajillo Braised Chicken Taco, Queso  
Fresco, Char Tomatillos, Red Cabbage

Roasted Mahi Mahi Fish Taco, Tomato  
Salsa, Avocado, Crema, Romaine

Roasted Poblano Pepper and Cheese  
Tamale, Cotija Cheese

Assorted Corn Chips, Salsas, Hot Sauce

## RISOTTO STATION

Chef attendant required 175

Choose two selections

Wild Mushroom, Porcini,  
Black Truffle Butter

Maine Lobster, Saffron, Sweet Corn

Roasted Chicken, Marinated Tomatoes,  
Spinach

Asparagus, English Peas, Pancetta

Jumbo Prawns, Butternut Squash, Sage,  
Crème Fraîche

## PASTA STATION

Chef attendant required 175

Choose two selections

Orecchiette, Italian Sausage, Broccolini  
Fusilli, Grape Tomatoes, Baby Eggplant,  
Basil Pesto

Rigatoni Mezzi, Beef Bolognese,  
Fresh Ricotta

Gemelli, Maine Lobster, English Peas,  
White Wine Cream Sauce

Spinach Gnocchi, Wild Mushrooms,  
Roasted Tomato Cream

# Enhancements & Reception Stations

36 per guest  
Pricing based on a one-hour reception  
Each additional hour will be charged at 12 per guest

## FRIED RICE AND NOODLES

Chef attendant required 175

Choose two selections

Braised Pork, Chinese Sausage Fried Rice

Bok Choy, Shiitake Mushroom Fried Rice

Rock Shrimp, Snap Pea Fried Rice

Vegetable Lo Mein, Chinese Broccoli, Bean Sprouts

Chicken and Shrimp Pad Thai, Toasted Peanuts

## RAMEN NOODLE BAR

Additional 10 per guest

Chef attendant required 175

Egg Noodles, Soba Noodles

Tonkotsu Pork Broth, Miso Bonito Broth

Roasted Pork Belly, Char Siu Shrimp, Seaweed Salad

Kimchi Vegetable, Nori, Mushroom, Marinated Soft Egg, Black Garlic Tofu

Ginger Soy, Chili and Toasted Sesame Seeds

## CARVING STATIONS

Chef attendant required 175

38 per guest

Herb Butter Basted Turkey Breast

Rosemary Aioli and Cranberry Relish

38 per guest

Truffle Butter Roasted Whole Organic Chicken

Natural Chicken Jus and Garlic Mayo

40 per guest

Moroccan Spiced New York Strip

Cucumber Yogurt and Harissa Aioli

50 per guest

Roasted Beef Tenderloin and Butter

Poached Lobster

Sauce Béarnaise and Chimichurri

48 per guest

Tomahawk 50oz Rib Eye Steak and

Twice Baked Potato, Cloth Bound

Cheddar and Chives

Salsa Verde, Caper Brown Butter,

HorseRadish Cream

# Late Night Snacks & Reception Stations

Pricing based on a one-hour reception

## FLATBREAD PIZZA STATION

15 per guest

San Marzano Tomatoes, House Made Mozzarella, Basil  
Caramelized Onions, Mountain Gorgonzola, Potato  
Blue Crab, Crème Fraîche, Basil Pesto

## CHICAGO LOU MALNATIS PIZZA STATION

15 per guest

Thick and Thin Crust Pizzas  
Sausage, Pepperoni, Spinach, Mushroom, Cheese  
Parmesan Cheese, Chili Peppers

## Passed Snacks

8 per item

Minimum of 30 per variety required

### SAVORY

Mini Prime Burgers with Pleasant Ridge Reserve, Roasted  
Onion Mayo  
Griddled Corque-Monsieur's with Bayone Ham and  
Gruyère Cheese  
Mini Wagyu Beef Hot Dogs with Spicy Sport Pepper Relish  
Smoked Gouda and Bacon Mac N Cheese  
Truffle and Parmesan French Fry Cones

### SWEET

Assorted Seasonal Macarons  
Mini Mason Jar Pies: Banana Cream, Cherry and Apple  
Whoopie Pies: Chocolate and Vanilla  
Oatmeal Cream Pies  
Mini Cupcakes: Devil's Food, Red Velvet, and Vanilla







# JUSTIN & JOSEPH

## Love Story

# Dessert Stations

Pricing based on a one-hour display

## AMERICANA

35 per guest

Mini Cupcakes, Devil's Food and Red Velvet  
Mini Whoopie Pies and Chocolate and Vanilla  
Mini Mason Jar Pies, Banana Cream and Apple

## FRENCH CLASSICS

35 per guest

Chef's Seasonal Eclairs  
Apple Tatin Tartlette  
Milk Chocolate Pot De Crème  
Assorted Macarons

## CHOCOLATE OBSESSION

35 per guest

Milk Chocolate Pot De Crème  
Devils Food Cupcakes  
Brownie Bites  
Flourless Chocolate Cookies  
Chocolate French Silk Tartlette

## ICE CREAM FLOAT STATION

25 per guest

Assorted Goose Island Sodas  
Selection of Homers Ice Creams

## ULTIMATE ICE CREAM SUNDAE STATION

Chef attendant required 175

35 per guest

Vanilla Ice Cream, Chocolate Ice Cream  
Seasonal Sorbet, Seasonal Ice Cream  
Brownie Bites, Heath Bars, Oreo Cookies,  
Reese's Pieces, M&M's, Gummy Bears  
Salted Peanuts, Fresh Berries, Whipped Cream,  
Sprinkles  
Hot Fudge, Caramel Sauce  
Dark Chocolate Croquant, White Chocolate  
Croquant, Caramelized White Chocolate  
Croquant

## SWEET TABLE DISPLAY

38 per guest

Vanilla Ice Cream  
An Elegant Array of Seasonal Petit Fours, Tea  
Cookies, Cakes and Confections

## CREPE STATION

Chef attendant fee required 175

15 per guest

Classic Sweet Crepes with Assortment of Sauces,  
Topping and Fillings

## S`MORES BAR

Chef attendant fee required 175

15 per guest

Made to order S`mores  
Assortment of Graham Crackers, Hershey  
Chocolate, Jumbo Marshmallows





# Dessert Stations

## BOMBOLINI BAR

Minimum 25 people

Chef attendant fee required 175

26 per guest

Fried to Order Bombolini/ Doughnut

Assorted Coating Sugars: Vanilla Sugar, Espresso Sugar, Cinnamon Sugar

Mini "Squeeze Me" bottles to include: Vanilla Bean Anglaise, Chocolate Sauce, Caramel Sauce, Nutella Anglaise, Raspberry Sauce, Whipped Cream

## LIQUID NITROGEN STATION

Minimum 25 people

Chef Attendant Fee required 175

28 per guest

Guests to choose two Ice Cream Flavors

Vanilla Ice Cream, Strawberry Ice Cream, Chocolate Ice Cream, Salted Caramel Ice Cream, Seasonal Sorbet

Toppings to include: Brownie Bites, Heath Bars, Oreo Pieces, Reese's Pieces, M&M's, Salted Peanuts, Fresh Berries, Whipped Cream, Sprinkles, Cinnamon Toast Crunch, Waffle Cone Pieces,



# Parting Gifts for Your Guests

A fun and unique packaged item for your guests to take home  
Minimum 10 days advance notice

Langham Pink Lemonade Madelines (three pieces)	18 per person
Langham Signature Chocolate Bar Trio	22 per person
Langham Signature Chocolate Truffle Box (eight pieces)	30 per person
Vosges Chocolate Bar (it's a Chicago thing)	18 per person
Small Tin of Berco's World Famous Best Ever Mix Popcorn	32 per person







ERICA & DAVID  
*Love is Sweet*







THE LANGHAM  
CHICAGO