

THE
DALCYTM
EVENT HALL
WEDDINGS

WEDDING PACKAGES

SILVER

FOUR HOUR CLASSIC BAR

FOUR PASSED HORS D'OEUVRES

THREE COURSE DINNER

bread service

starter, soup, or salad

entrée

dessert or the serving of your wedding cake

coffee & tea service

TABLESIDE WINE SERVICE

classic wine with dinner

— \$210 per person —

GOLD

FOUR HOUR PREMIUM BAR

FOUR PASSED HORS D'OEUVRES

ENHANCEMENT STATION FOR COCKTAIL HOUR

THREE COURSE DINNER

bread service

starter, soup, or salad

entrée

dessert or the serving of your wedding cake

coffee & tea service

TABLESIDE WINE SERVICE

sparkling toast & premium wine with dinner

— \$260 per person —

PLATINUM

FOUR HOUR SUPER PREMIUM BAR

includes champagne and two signature cocktails

SIX PASSED HORS D'OEUVRES

ENHANCEMENT STATION FOR COCKTAIL HOUR

THREE COURSE DINNER

bread service

starter, soup, or salad

entrée

dessert or the serving of your wedding cake

coffee & tea service

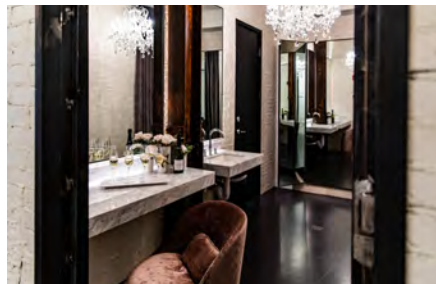
BEATRIX® BAKERY BAR

TABLESIDE WINE SERVICE

champagne toast & premium wine with dinner

ENHANCEMENT STATION FOR LATE NIGHT

— \$350 per person —



RECEPTION

COLD HORS D'OEUVRES

CARROT BRUSCHETTA
meyer lemon vinaigrette

LABNEH & HONEY BRIOCHE TOAST
black lime, isot chili

PICKLED RED BEET
coconut labneh, basil

PROSCIUTTO & PARMESAN CRISP
pomegranate molasses

HOUSE-MADE STRACCIATELLA
cherry tomato, basil

TOMATO TARTARE
rice crisp, pomegranate seeds

WATERMELON & WHIPPED FETA
puffy rice, kalamata olive,
preserved lemon vinaigrette

AHI TUNA CRUDO*
avocado, ponzu, crispy wonton

SMOKED SALMON SPREAD
labneh, everything spice, bagel chip

OSETRA CAVIAR & POTATO CHIP (+\$6pp)
scallion crème fraîche

HOT HORS D'OEUVRES

CRISPY LEEK
french onion dip

GREEN FALAFEL
avocado tzatziki

BUFFALO TOFU
ranch dressing, celery

SPICY SWEET CORN CROQUETTE
jalapeño aioli

TWICE BAKED POTATO
bacon, cheddar, scallion crema

SWEET POTATO CAKE
mustard aioli

BBQ KOREAN CHICKEN
fresno chili

JAPANESE CHICKEN MEATBALL*
sweet chili glaze

CHICKEN KEFTA*
tzatziki

LAMB & BEEF KEFTA*
housemade tzatziki, feta, mint

SKIRT STEAK CHIMICHURRI*
brioche, garlic aioli

CRISPY PORK BELLY*
honey, aleppo

SHRIMP FRITTER
paprika aioli

MARYLAND CRABCAKE*
dijon mustard sauce



SEATED DINNER

STARTER

VEGETABLE CEVICHE

crispy corn tortilla

LOCAL BURRATA

vine ripened tomatoes, kale pesto

EGGPLANT CAVIAR

pomegranate, date tahina, cassava crisps

BEEF CARPACCIO*

tart cherries, horseradish cream, crispy kale

GRILLED PORTOBELLO MUSHROOM

black garlic, scallions,
balsamic, crispy shallots

MARYLAND CRABCAKE*

avocado, cherry tomatoes,
dijon aioli

SOUP

YELLOW TOMATO GAZPACHO

tomato, herb oil

PURPLE SWEET POTATO

coconut milk, cashew, sesame seeds

BUTTERNUT SQUASH

truffle maple marshmallow

CLASSIC TOMATO

parmesan crisp,
micro basil, herb oil

CELERY ROOT

dukkah, salsify crisp

SALAD

BRUSSELS SPROUTS

fennel, kale, dried blueberries, pecorino, almonds, apple cider vinaigrette

WILD ORGANIC GREENS

grumpy goat cheese, toasted walnuts, summer berries, raspberry balsamic vinaigrette

SPINACH & SUNCHOKES

radish, ricotta salata, cashews, tamarind rose vinaigrette

ENLIGHTENED CAESAR

romaine & arugula, capers, cherry tomatoes, croutons, grana padano, greek yogurt dressing

CLASSIC ICEBERG WEDGE

tomatoes, crispy bacon, chives, italian vinaigrette, blue cheese dressing



SEATED DINNER

ENTRÉE

selections are required prior. 3 selections total (to include 2 protein & 1 vegetarian option)

CAULIFLOWER STEAK
cauliflower tahini, walnut & caper salsa

PAN-ROASTED HALIBUT*
cauliflower risotto, salsa verde

ROOT VEGETABLE AU GRATIN
tomato pomodoro, baby basil

SCOTTISH SALMON*
honey soy glaze, broccolini,
forbidden rice

TORCHIO W/ MUSHROOM BOLOGNESE
mushroom ragu, parmesan, basil

BRAISED SHORT RIB*
potato gnocchi, pearl onions, beef jus

BAKED HALLOUMI RATATOUILLE
eggplant, squash, crispy potatoes

RACK OF LAMB*
truffle potato gratin,
thumbelina carrots, lamb jus

HERB-ROASTED CHICKEN*
mushroom stuffing, wild brown rice

FILET MIGNON*
double baked potato,
roasted asparagus, steak jus

ZA'ATAR CHICKEN BREAST
honey glazed carrots, lemon,
date & pistachio bread pudding

SLICED BEEF TENDERLOIN*
cauliflower puree, crispy kale,
balsamic shallot sauce

DESSERT

A VERY LIGHT CHEESECAKE

BAKED APPLE STRUDEL

CRÈME BRÛLÉE PIE

VEGAN CARROT CAKE

BEATRIX* SIGNATURE "OH MY! CARAMEL PIE"

BEATRIX* "TALL, DARK & HANDSOME CHOCOLATE CAKE"

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENHANCEMENTS

HUMMUS & SPREADS

served with our house bread and crudité

Aba's Classic Hummus • Muhammara • Whipped Feta • Charred Eggplant

\$22 PER PERSON

CHARCUTERIE

served with our house bread and gluten free crackers

Prosciutto • Salumi • Gorgonzola Dolce • Pecorino

\$22 PER PERSON

BEATRIX® BAKERY BAR

Tall, Dark & Handsome Chocolate Cake • Seasonal Selection • Oh My! Caramel Pie
Chocolate Chunk Cookies • Oatmeal Butterscotch Cookies • Marshmallow Crispy

\$22 PER PERSON

WINDY CITY CLASSICS

Mini Cheeseburgers • Crispy French Fries

Mini Chicago-Style Hot Dogs
yellow mustard, chopped white onions, relish, dill pickle spears, tomato

\$25 PER PERSON

MEXICAN STREET FOOD

Mini Steak & Chicken Tacos • Mushroom Quesadillas
lettuce, tomato & cheese sour cream & salsa

Esquites
grilled corn off the cob, sour cream, lime juice, cotija cheese, chili powder

\$25 PER PERSON

CLASSIC BAR PACKAGE

SPIRITS

Basic Vodka

Tito's Vodka

Ford's Gin

Planteray 3 Stars

Corazón Blanco

Dos Hombres Mezcal

Old Forester Bourbon

Sazerac Rye

Famous Grouse Blended Whisky

Johnnie Walker Black Label Scotch Whisky

Pierre Ferrand 1840 Cognac

BEER

selections to include

Michelob Ultra

Stella Artois

Goose Island 312

Eris Pedestrian Cider

Founders All Day IPA

Hazy IPA N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Syrah/Cinsault, Triennes, Méditerranée, Provence, France

WHITE

Chardonnay, Cave de Lugny Reserve Macon-Villages, Burgundy, France

Sauvignon Blanc, Dourthe, La Grande Cuvée, Bordeaux, France

RED

Pinot Noir, Mas La Chevaliere, Languedoc, France

Cabernet Sauvignon, La Garrigue du Midi, Languedoc, France

PREMIUM BAR PACKAGE

SPIRITS

Basic Vodka	Flecha Azul Blanco Tequila
Tito's Vodka	Flecha Azul Reposado
Ketel One Vodka	Flecha Azul Añejo
Grey Goose Vodka	Famous Grouse
Ford's Gin	Johnnie Walker Black
Hendrick's Gin	Old Forester Bourbon
Planteray 3 Stars	Maker's Mark
Corazón Blanco	Highland Park 12 Year
Dos Hombres Mezcal	Glenlivet 12 Year
Sazerac Rye	Pierre Ferrand 1840 Cognac

BEER

selections to include

Michelob Ultra • Stella Artois • Goose Island 312
Eris Pedestrian Cider • Founders All Day IPA • Hazy IPA N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV
Riesling, Red Tail Ridge "Good Karma", Finger Lakes, New York

ROSÉ

Syrah/Cinsault, Triennes, Provence, France, 2020

WHITE

Sauvignon Blanc, Dourthe "La Grande Cuvée", Bordeaux, France
Sauvignon Blanc, Loveblock, Marlborough, New Zealand
Chardonnay, Cave de Lugny Reserve Macon-Villages, Burgundy, France
Chardonnay, Davis Bynum, Russian River Valley, California

RED

Pinot Noir, Mas La Chevaliere, Languedoc, France
Pinot Nour, The Four Graces, Willamette Valley, Oregon
Cabernet Sauvignon, La Garrigue du Midi, Languedoc, France
Cabernet Sauvignon, Quilt, Napa Valley, California

SUPER PREMIUM BAR PACKAGE

INCLUDES THE ADDITION OF
CHAMPAGNE & CHOICE OF TWO SIGNATURE COCKTAILS

THE DALCY SIGNATURE COCKTAILS

SPRING & SUMMER

BLUEBERRY LAVENDER MULE
vodka, blueberry lavender cordial,
lemon, q ginger beer

MANGO GIN & TONIC
gin, mango, lime, q tonic

PASSIONFRUIT MARGARITA
blanco tequila, passionfruit, lime

RASPBERRY GOLD RUSH
bourbon, honey, raspberry, lemon

ESPRESSO MARTINI
choose one: vodka or reposado tequila
beatrix espresso, coffee liqueur, orange demerara

FALL & WINTER

BLACKBERRY MULE
vodka, blackberry cordial,
lemon, q ginger beer

SPICED PEAR GIN & TONIC
gin, spiced pear, lime, q tonic

HIBISCUS POMEGRANATE MARGARITA
blanco tequila, hibiscus, pomegranate, lime

MICHIGAN CHERRY MANHATTAN
bourbon, averna, tart cherry demerara

ESPRESSO MARTINI
choose one: vodka or reposado tequila
beatrix espresso, coffee liqueur, orange spiced demerara

ZERO-PROOF

FAUX-LOMA
appel's pineapple serrano cordial,
lime, three cents greek grapefruit soda

ONE FOR THE ROAD
blackberry cardamom cordial, yuzu, lime, soda

GIVE ME LIFE
n/a sparkling wine, strawberry, rose, bitters

COMMENT SECTION
liquid alchemist coconut, strawberry, pineapple, lime

POMEGRANATE BACKSLASH
pomegranate grenadine, orange,
fever tree sicilian lemonade

OUR AMENITIES

DESIGNER LINENS
COCKTAIL TABLES
FLEXIBLE PINSPOOT LIGHTING
SUITE
COAT CHECK
72-INCH ROUND TABLES
CUSTOM-MADE UPHOLSTERED DINING CHAIRS
CUSTOM MENU CARDS
HANG POINTS
WIRELESS HANDHELD MICROPHONES
LAVALIER MICROPHONES
LCD PROJECTORS & DROP DOWN SCREENS
HIGH SPEED INTERNET & WI-FI CONNECTION
STATE OF THE ART SOUND SYSTEM

VALET PARKING

DAYTIME EVENTS

40 CARS OR LESS
\$545 set up fee plus \$22 per car

41 CARS OR MORE
\$745 set up fee plus \$26 per car

EVENING EVENTS

HOSTED OR INDIVIDUAL
— \$26 PER CAR FOR 4-8 HOURS —

OUR LOYALTY PROGRAM

The Dalcy participates in the Lettuce Entertain You Frequent Diner Program.
To enroll and for more information download the LettuceEats app.

OUR VENDORS

WEDDING PLANNING

CLEMENTINE CUSTOM EVENTS

Kelly Cavanaugh | 773-961-8335 | info@clementineevents.com | clementinecustomevents.com

SHANNON GAIL EVENTS

Samantha Hemig | 630-673-6192 | samantha@shannongail.com | shannongail.com

BIG CITY BRIDE

773-525-7526 | planning@bigcitybride.com | bigcitybride.com

THE SIMPLY ELEGANT GROUP

612-803-1764 | info@thesimplyelegantgroup.com | thesimplyelegantgroup.com

STUNNING & BRILLIANT EVENTS

Lauren Bowles | 708-469-9202 | lauren@stunningandbrilliantevents.com | stunningandbrilliantevents.com

FLORISTS

BOU-K DESIGN

Kara Rose Mraz | 847-809-2290 | hello@boukdesignco.com | boukdesignco.com

STEVE'S FLOWER MARKET

Mary Ziemba | 312-929-4217 | mary.sfmdesigns@gmail.com | stevesflowermarket.com

TAXAFLOA

Tara Vevers | hi@taxaflora.co | taxaflora.co

FLEUR

Kelly Marie Thompson | 773-395-2770 | kellymarie@fleurchicago.com | fleurchicago.com

MICHAELA MANTARIAN FLORAL

Michaela Mantarian | hello@michaela.mantarian.com | michaelamantarian.com

FULL SERVICE DECOR

FLOWER FIRM

Claire Roenitz | 312-455-2800 | claire@flowerfirm.com | flowerfirm.com

ERIN VICTORIA DESIGN COLLECTIVE

Erin Sellers | 773-793-3839 | erin@evdesigncollective.com | @ev.designcollective

KEHOE DESIGNS

Lauren Carey | 312-666-1054 | lauren@kehoedesigns.com | kehoedesigns.com

YANNI DESIGN STUDIOS

312-335-9999 | info@yannids.com | yannidesignstudio.com

LIFE IN BLOOM

Erin McLoraine | 312-301-0244 | em@lifeinbloomchicago.com | lifeinbloomchicago.com

OUR VENDORS

CONTINUED

WEDDING CAKE

BITTERSWEET

773-929-1100 | weddings@bittersweetpastry.com | bittersweetpastry.com

ECBG CAKE STUDIO

630-408-5385 | info@ecbgstudio.com | ecbgstudio.com

SWEET MANDY B'S

773-244-1174 | sweetmandybs@gmail.com | sweetmandybs.com

ALLIANCE BAKERY

773-278-0366 | info@alliancebakery.com | alliancebakery.com

PHOTOGRAPHY

SALLY O'DONNELL PHOTOGRAPHY

hello@sallyodonnellphoto.com | sallyodonnellphoto.com | [@sallyodonnellphotography](https://www.instagram.com/sallyodonnellphotography)

NATALIE PROBST PHOTOGRAPHY

natalie@natalieprobst.com | natalieprobst.com | [@natalieprobst](https://www.instagram.com/natalieprobst)

KENNY KIM

707-847-8136 | kenny@kennykim.com | kennykim.com

CRISTY TYLER

902-251-5247 | cristy@cristytylerphotography.com | cristytylerphotography.com

VIDEOGRAPHER

MIRAR WEDDINGS

Victoria Alspach | 708-548-8313 | info@mirarweddings.com | mirarweddings.com

KIRILL SAMARITS

312-838-1826 | info@kirillsamarits.com | kirillsamarits.com

OLD NORTH FILM COMPANY

872-328-5185 | hello@oldnorthfilmcompany.com | oldnorthfilmcompany.com

PHOTO BOOTH

FOTIO

Nick Harvey | 309-657-3674 | info@fotio.co | fotio.com

SHUTTERBOOTH

773-492-1651 | chicago@shutterbooth.com

IN LIGHT PHOTOBOOTH

847-999-7773 | inlightphotobooshs@gmail.com

OUR VENDORS

CONTINUED

BAND

GOLD COAST EVENTS

Danny Chaimson | 312-898-4073 | thegoldcoastallstars@gmail.com | goldcoasteventschicago.com

ARLEN MUSIC PRODUCTIONS

Entourage, Front of House or Velocity | 847-869-8826 | info@arlenmusic.com | arlenmusic.com

BLUEWATER KINGS BAND

Rachel Madison | 810-214-0020 | info@bluewaterkings.com | bluewaterkingsband.com

SARLAS MUSIC

Chris Sarlas | 847-780-8900 | chris@sarlasmusic.com

DAVID ROTHSTEIN MUSIC

David Rothstein | 773.719.7610 | david@drsmusic.com | drsmusic.com

DJ

FIG MEDIA

Megan Taylor | 773-627-1013 | megan@figgy.net | figgy.net

DJ MATT ROAN

Matt Roan | 773-576-6780 | info@djmattroan.com | djmattroan.com

THE DJ FIRM

Eric Sampson | 708-860-2517 | Eric@thedjfirm.com | thedjfirm.com

TOAST & JAM

Marjorie Alford | 773-687-8833 | marjorie@toastandjamdjs.com | toastandjamdjs.com

CAGE AND AQUARIUM

Michael Rodriguez | 312-914-3384 | mrodriguez@cageandaquarium.com | cageandaquarium.com

INVITATIONS & PAPER GOODS

MAGNIFICENT MILESTONES

312-951-8300 | invitations@magnificentmilestones.com | magnificentmilestones.com

SARAH DRAKE DESIGNS

Sarah Drake | 773-510-1247 | info@sarahdrakedesign.com | sarahdrakedesign.com

STERACLE PRESS

Stacey Stern | 773-489-6951 | hello@steracle.com | steracle.com

REENIE ROSE

Loreen Hospodar | 708-651-6628 | info@reenierose.com | reenierose.com

EMILY ROSE INK

Emily Rose | 847-910-3643 | emily@emilyroseink.com | emilyroseink.com

OUR VENDORS

CONTINUED

TRANSPORTATION

WINDY CITY LIMOUSINE

Jerold Bean | 847-916-9244 | jbean@windycitylimos.com | windycitylimos.com

CHICAGO TROLLEY

773-648-5000 | chicagotrolley@coachusa.com | coachusa.com/chicagotrolley

SIGNATURE TRANSPORTATION

Jack Marino | 312-625-9100 | info@signaturetg.com | signaturetg.com

HOTEL PARTNERS

THE HOXTON

200 N. Green St. | thehoxton.com
Adriana Henriquez | adriana.henriquez@thehox.com

JW MARRIOTT

151 W. Adams St. | marriott.com
Maria McKenna | 847-840-2907 | maria.mckenna@marriott.com

HYATT HOUSE CHICAGO

105 N. May St. | hyatthousechicagowestloopfultonmarket.com
Melissa Bisch | melissa.bisch@hyatt.com

THE PUBLISHING HOUSE

108 N. May St. | publishinghousebnb.com
Kimberly | 312 554 5857 | info@publishinghousebnb.com

ACE HOTEL CHICAGO

311 N. Morgan St. | acehotel.com/chicago
Rachel Love | 312-764-1923 | rachel.love@acehotel.com

PARK HYATT CHICAGO

800 N. Michigan Ave. | parkhyattchicago.com
David Pierringer | 312-239-4014 | david.pierringer@hyatt.com

HAMPTON INN AND SUITES WEST LOOP

116 N. Jefferson | hamptoninn.hilton.com
Tricia Tekeurst | 312-586-4807 | tricia.terkeurst@hilton.com

OFFICIANT

ZEN EVENTS

Nicole Zenner | 773-391-9997 | nicole@zenevents.com | zeneventschicago.com

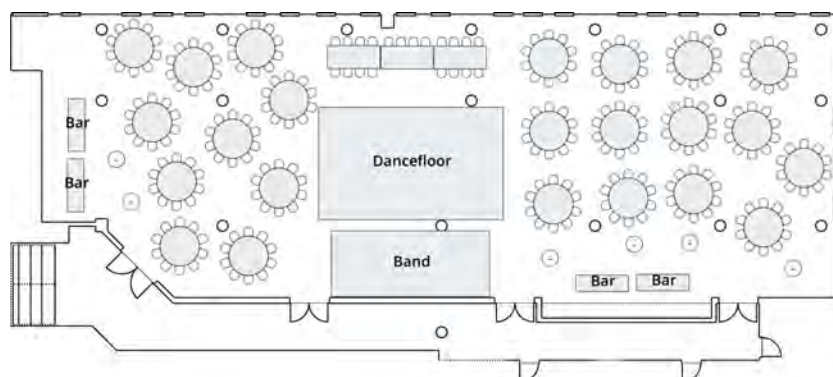
MICHAEL MOODY

773-484-8094 | michael@moodyofficiant.com | michaelmoodyofficiant.com

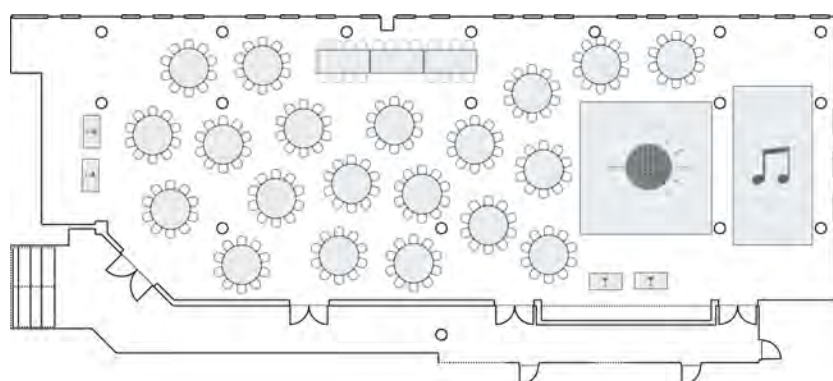
LOVE STORY WEDDINGS

Brad Hughes | 815-347-8785 | rev.bradhughes@gmail.com | lovestoryweddings.org

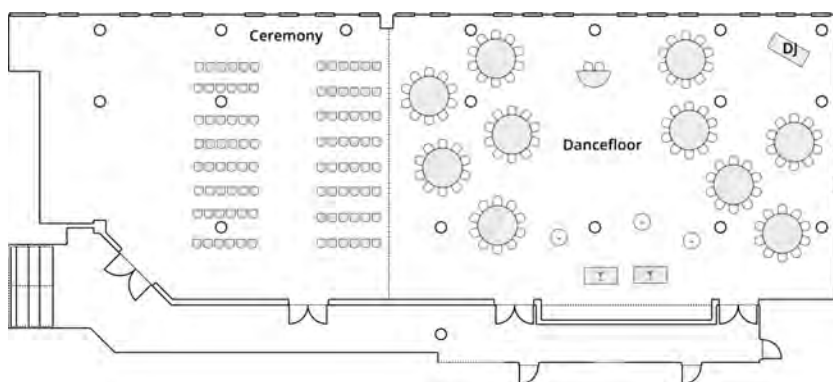
FLOOR PLANS



WEDDING RECEPTION
WITH BAND ON FLOOR
250 GUESTS MAX



WEDDING RECEPTION
WITH BAND ON STAGE
250 GUESTS MAX



WEDDING CEREMONY & RECEPTION
120 GUESTS MAX

FREQUENTLY ASKED QUESTIONS

WHAT IS A FOOD & BEVERAGE MINIMUM, AND WHAT DOES IT INCLUDE?

This price reflects the base amount that needs to be spent in food & beverage during your event time. Breakfast, lunch, snack breaks, daytime beverage service, cocktail receptions, passed hors d'oeuvres, savory or sweet stations, dinner, wine service with dinner, and an open bar all contribute to this minimum.

This minimum excludes tax, service fee and gratuity.

WHAT OTHER CHARGES MAY I EXPECT?

11.75% Tax - Chicago City Venue tax is standard and subject to change based on local ordinance.

4% service fee - 4% of the food, beverage and rental subtotal is used to support the staff working behind the scenes to organize your event.

This service fee is subject to a 11.75% service fee tax.

It is customary for Patrons to provide a gratuity to the service staff.

Aba & The Dalcy suggests a gratuity between 18%-22% and the gratuity is not included in the price of this contract. The service staff will appreciate your recognition of their work.

HOW DO I SECURE MY EVENT DATE?

In order to confirm a date we require a signed contract to include the terms of agreement section.

In addition to the contract & terms we require a deposit that will range between 25-50% of what we estimate the total cost for the event to be. For weddings typically that initial deposit is 25% of the total expected cost.

Two weeks prior to the event we require the Final Event Order to be approved and signed. Final guest count is due five business days prior to the event date.

WHEN MAY VENDOR DROP-OFFS HAPPEN?

A predetermined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Events Manager to review these details.

Menus are subject to change based on availability.