

SALON

PRIVATE *61*TM EVENTS

WEDDINGS

61 W HUBBARD ST, CHICAGO, IL • SALON61EVENTS@LETTUCE.COM • 312-638-0061

WEDDING PACKAGES

Signature Package

225 per person

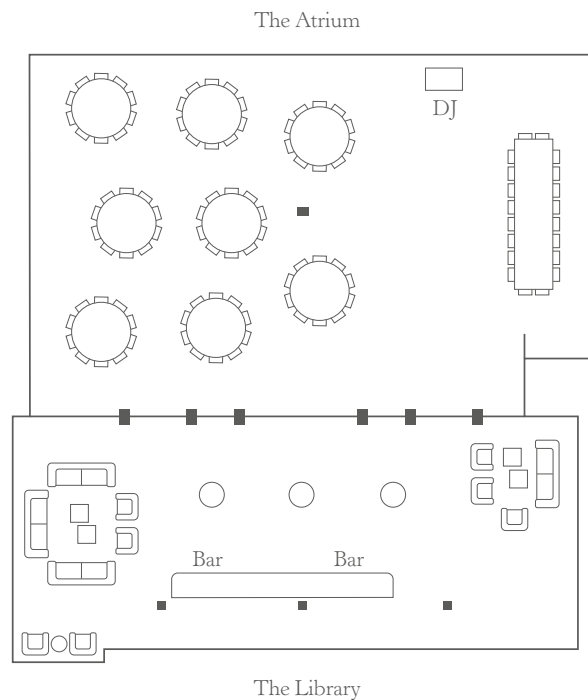
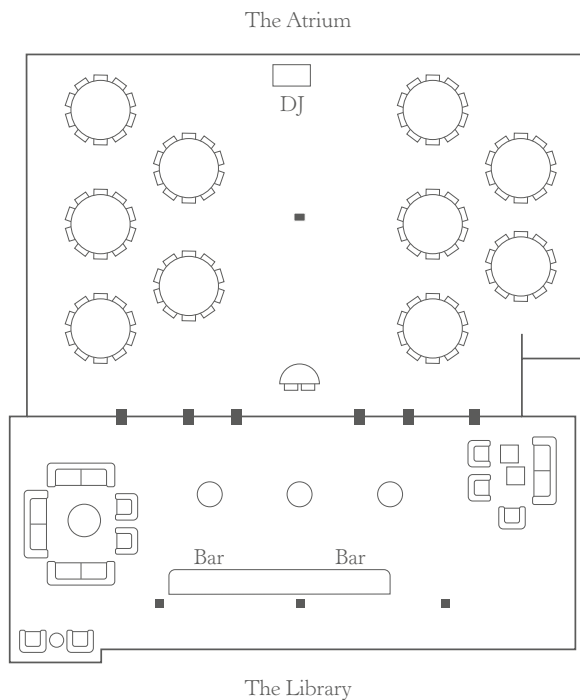
6 Hour Reception
4 Passed Appetizers
3-Course Plated Dinner
Bread Service, Starter, Pre-Selected Entree, Dessert Duo
Wedding Cake Service
4 Hour Signature Bar Package
Wine Service with Dinner
Celebratory Prosecco Toast

Premium Package

275 per person

6 Hour Reception
6 Passed Appetizers
3-Course Plated Dinner
Bread Service, Starter, Pre-Selected Entree, Dessert Duo
Wedding Cake Service
4 Hour Premium Bar Package
Wine Service with Dinner
Celebratory Prosecco Toast

SAMPLE FLOOR PLANS



PASSED APPETIZERS

VEGETARIAN

Crispy Roman Artichokes
Fried Mozzarella Bites
Brown Butter Roasted Butternut Squash
Tomato & Mozzarella Caprese Skewers
Sweet Pea Mint Crostini
Aged Parmesan Arancini
Wild Mushroom Arancini
Japanese Tempura Eggplant
Tomato & Burrata Cornet
Vegetable Spring Roll
Edamame Hummus Crisp
Truffled Grilled Cheese
Mini Millionaire Potato
Spicy Szechuan Tofu
Roasted Beets & Citrus
Chickpea Falafel
White Bean Crostini

SEAFOOD

Herb Roasted Shrimp Brochette
Tuna Tartare Cornet
Maine Lobster Roll (add 3pp)
Crab Wontons
Jumbo Shrimp Cocktail
Yellowtail & Jalapeño Sashimi (add 3pp)
Faroe Islands Salmon Sashimi (add 3pp)
Tuna & Caviar Sashimi
Maryland Crab Cakes (add 3pp)
Maine Lobster Arancini
Salmon Avocado Maki Roll
Spicy Tuna Maki Roll
King Crab Deviled Eggs

POULTRY & BEEF

Crispy Truffle Chicken
Rosemary Chicken Brochette
Chicken & Vegetable Gyoza
Hand Cut Steak Tartare Crostini
Mini Prime Beef Meatballs
Prosciutto & Mozzarella Involturni
Pigs in a Blanket
Mini Dry Aged Steak Burgers
Wagyu Tartare Crispy Rice
Glazed Pork Belly Bites
Prosciutto Deviled Eggs

PLATED MENU

STARTER

SELECT 1

Waldorf Salad • Caesar Salad • Caprese Salad
Green Chopped Salad • Simple Green Salad
Imported Burrata • Aged Parmesan Arancini • Steak Tartare
Tuna Crudo • Shrimp Cocktail (add 3pp) • Crab Cake (add 7pp)
Wagyu Carpaccio (add 5pp)

ENTREES

SELECT 2 PROTEINS

For Your Guests to Choose From

Seafood

Roasted Faroe Islands Salmon • Miso Glazed Salmon • Grilled Halibut (add 10pp)

Poultry & Beef

Herb Roasted Chicken • Baked Burrata Lasagna • Sausage & Broccolini Orecchiette
6oz Prime Hanger Steak • Braised Beef Short Rib • 6oz Hand-Cut Creekstone Filet (add 10pp)
8oz Creekstone Center Cut Filet (add 15pp) • 6oz Ribeye Filet (add 12pp)
10oz Dry Aged NY Strip (add 18pp)

SELECT 1 VEGETARIAN

Aged Parmesan Risotto • Rigatoni Alla Vodka • Roasted Cauliflower Steak

DESSERTS

Select 2 Petite Sweets

14k Chocolate Cake • Seasonal Cheesecake • Martha's Special Occasion Carrot Cake
Tiramisu • Pistachio Panna Cotta • Key Lime Pie • Fresh Fruit Tart
Salted Caramel Ganache Tart • Lemon Meringue Tart • Raspberry Mousse Cups



ENHANCEMENTS

SUSHI-SAN MAKI STATION

45 per person

SELECT 4 MAKI ROLLS

Crunchy Avocado • Spicy Tuna • Yuzu Yellowtail • Spicy Salmon • Sesame Salmon
Truffle Shiitake • Tempura Shrimp • Salmon Avocado • Lobster California (add 3pp)
Bluefin Tuna & Avocado (add 2pp)

ADD 2 NIGIRI

(15pp)

Akami Tuna • Faroe Islands Salmon • Zuke Salmon • Hamachi • Madai • Kanpachi
Melted Tomato • Ikura (add 2pp) • Uni (add 4pp) • Chutoro (add 4pp) • Otoro (add 6pp)

SUSHI-SAN HAND ROLL BAR

250 for sushi chef

35 per person

SELECT 3

Crunchy Fatty Tuna • Salmon Avocado • Negi Hamachi • Pickled Vegetables
Add Caviar (35pp)

CHEESE & CHARCUTERIE

35 per person

Chef Selected Imported & Domestic Cheese
Artisanal Meats • Breads • Assorted Crackers
Seasonal Accompaniments"

CRUDITE & DIPS

25 per person

SELECT 3

Classic Hummus • Herb Yogurt • French Onion
Green Goddess • Roasted Red Pepper
Chef Selected Fresh Seasonal Crudite
Assorted Crackers

LATE NIGHT BITES

Priced Per Dozen, 3 Dozen Per Item Minimum

STATIONED OR PASSED

Burrata Focaccia Pizza	36
Pepperoni Focaccia Pizza	36
Mini Dry Aged Steak Burgers	48
Pigs in a Blanket	36
Hot Honey Fried Chicken Sliders	42
Short Rib Taquitos	42
Fried Chicken Mantou Bun	36
Pork Belly Mantou Bun	36

CHICAGO-STYLE HOT DOG STATION

All-Beef Dogs • Poppyseed Buns
Crispy French Fries • All the Fixin's
22 per person

ITALIAN BEEF STATION

Au Jus • Sweet Peppers • Giardiniera
Crispy French Fries
28 per person

DRINK PACKAGES

A Package is Required for Guest Counts of 50 and Above

SIGNATURE BAR

SPIRITS

Tito's • Basic • Beefeater • Espolón Blanco • Espolón Reposado
Bacardi 8 Year • Four Roses • Rittenhouse Rye • Dewar's White Label

BEER

Miller Lite • Stella Artois • Goose Island 312 • Goose Island IPA • Peroni 0.0

WINES

Prosecco - Giuliana, Italy
Rose - Riviera, Santa Barbara
Sauvignon Blanc - Madi Sun, Marlborough
Chardonnay - Buehler, Russian River Valley
Pinot Noir - Chelahem, Willamette Valley
Cabernet Sauvignon - Matthew Fritz, North Coast

PREMIUM BAR

SPIRITS

Tito's • Grey Goose • Tanqueray No. 10 • Hendrick's • Flecha Azul Blanco
Siete Lenguas Reposado • Bacardi 8 • Buffalo Trace • Knob Creek Rye • Johnny Walker Black

BEER

Miller Lite • Stella Artois • Goose Island 312 • Goose Island IPA • Peroni 0.0

WINES

Sparkling - Ferrari Trentodoc Brut, Italy
Rose - Riviera, Santa Barbara
Sancerre - Domaine Fernand Girard, Loire
Chardonnay - Sandhi, Central Coast
Pinot Noir - Joseph Drouhin, Bourgogne
Cabernet Sauvignon - Titan, Central Valley



PREFERRED VENDORS

EVENT DESIGN

Erin Victoria Design Collective

evdesigncollective.com • Erin Sellers • 773-793-3839 • erin@evdesigncollective.com

Flower Firm

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

HMR Designs

hmrdesigns.com • Brittanie Ahrens • 773.782.0800 x 110 • BrittanieA@hmrdesigns.com

Kehoe Designs

kehoedesigns.com • 312.421.0030 • info@kehoedesigns.com

FLORAL

Bou-K Design Co.

boukdesignco.com • Kara Rose Miraz • info@boukbridal.com

Cut Floral Design

cutfloral.com • Justin Wieder • 312-612-9197 • justin@cutfloral.com

Flowers for Dreams

flowersfordreams.com • 312-620-1410 • help@flowersfordreams.com

Steve's Flower Market

stevesflowermarket.com • Mary Ziemba • 312.929.4217 • mary.sfmdesigns@gmail.com

DJ

Cage + Aquarium

cageandaquarium.com • Scott Schaefer • 312-725-2243 • scott@cageandaquarium.com

Okyne Medialab

okynemedialab.com • Al Okyne • 773-683-4574 • info@okynemedialab.com

The DJ Firm

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

BAND

Bluewater King Band

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

DRS Music Inc.

drsmusic.com • David Rothstein • 773-719-7610 • david@drsmusic.com

Gold Coast Events

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

PREFERRED VENDORS

PHOTO BOOTH

Fotio

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

MK Event Photo

mkeventphoto.com • (773) 980-9895 • info@mkeventphoto.com

ShutterBooth Chicago

shutterbooth.com/chicago/ • Kelly Lynch • 312-259-7003 • chicago@shutterbooth.com

PHOTO & VIDEO

Anamaria Vieriu Photography

anamariavieriu.com • Anamaria Vieriu • 312-478-1718 • hello@anamariavieriu.com

Avantgarde Photography

avantgardephotography.pixieset.com • Lukasz Drogowski • 773-704-8765

avantgardewedding@gmail.com

Old North Film Company

oldnorthfilmcompany.com • Alex Matthews • 872-328-4267 • hello@oldnorthfilmcompany.com

Sally O'Donnell Photography

sallyodonnellphoto.com • 513-226-7680 • hello@sallyodonnellphoto.com

TRANSPORTATION

Signature Transportation

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

V.I.P. Valet Services Inc.

vipvaletservicesinc.com • Isabel Shaw • 847-464-5271 • isabelshaw@vipvaletservices.com

Windy City Limousine

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

PREFERRED VENDORS

WEDDING CAKE

Bittersweet

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

Defloured: A Gluten Free Bakery

deflouredbakery.com • Kelly Poshyvanyk • 773-234-5733 • info@deflouredbakery.com

ECGB Cake Studio

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

Sweet Mandy B's

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

WEDDING PLANNERS

Afterglow Weddings and Events

afterglowweddingsandevents.com • Olivia Kurecki • 941-408-5352

olivia@afterglowweddingsandevents.com

Big City Bride

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

Clementine Custom Events

clementinecustomevents.com • Kelly Cavanaugh • 773.961.335 • info@clementineevents.com

Merrymment

merrymment.com • Claire Redner • 608-770-6133 • info@merrymment.com

Soiree Smith

soireesmith.com • Andrea Smith • 847-242-1476 • andrea@soireesmith.com

HOTELS

Aloft Chicago Downtown River North

Casey Gospodarek • 312-605-8633 • casey.gospodarek@whitelodging.com

SpringHill Suites Chicago Downtown/River North

Casey Gospodarek • 312-605-8633 • casey.gospodarek@whitelodging.com

The Westin Chicago River North

Arlesha Coleman • 847-232-5344 • arlesha.coleman@marriott.com

FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED IN THE FACILITY RENTAL?

The facility rental includes our in house inventory of tables, linens, chairs, lounge groupings and votive candles along with all chinaware, silverware, and glassware. A tasting for up to 6 guests, our in house AV equipment, WiFi, security guard at entrance, coat check, and basic setup and breakdown are also included in the facility rental. Our event team will assist with any upgraded rental needs.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

This price reflects the base amount that needs to be spent in food and beverage during your event time. This minimum excludes rentals, service fees, sales tax, and gratuity.

HOW DO I SECURE MY DATE?

In order to confirm a date, we require a signed contract and deposit of 25% of the food and beverage minimum plus facility rental. An additional 25% deposit may be required 60 days and again 30 days prior to the event date. Final payment is due 5 business days prior to the event along with the final event order approval and final guest count.

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 and beverage subtotal goes directly to the event planning team working behind the scenes to organize your event and manage service staff day-of.

Gratuity

As a host, you determine the percentage of gratuity you would like the service team (bartenders, bussers, and servers) to receive. The suggested gratuity is 22% of food and beverage sales.

WHEN DO I SELECT THE MENU?

Menu selections and details will be finalized 6-8 weeks prior to most events. For events that are booked within one month of the party date, please select as soon as possible. We have set menu options that are available, and can also customize menus tailored to your specific event. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

WHEN MAY VENDOR DROP-OFFS OCCUR?

Setups and deliveries must be predetermined and scheduled with our event team. All vendors participating in your function must be connected with us to complete the required vendor code of conduct for the building and must provide a COI.

IS PARKING AVAILABLE?

Valet parking is available at 59 W Hubbard St.

Hosted: \$30 per car (includes gratuity)

Individual: \$25 per car