



THE  
METROPOLITAN



312.876.3200 | [INVITEDCLUBS.COM/CLUBS/THE-METROPOLITAN](https://invitedclubs.com/clubs/the-metropolitan)

233 S WACKER DRIVE | 67TH FLOOR | CHICAGO 60606



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# WELCOME

Congratulations, you've found your forever person and that is a really big deal! You are one of the lucky ones who get to love and be loved. That's such an incredible thing!

Let The Metropolitan help create a beautiful, elegant moment to celebrate your love. We are excited to have a hand in creating memories that will last a lifetime.

A heartfelt thank you for considering The Metropolitan for your special day. We cannot wait to host you!

In the following pages, you will find more information about The Metropolitan Club's wedding packages, amenities, capabilities, and more. Feel free to contact our Private Events Team at 312.876.3200 with any questions you may have. We look forward to working with you!



**Amy Kern**

Event Sales Director  
amy.kern@invitedclubs.com  
312.856.9483



**Nancy Reynolds**

Event Sales Director  
nancy.reynolds@invitedclubs.com  
312-856-9482



# EVENT SPACES

## OAK ROOM

**Cocktail Hour** Chicago Room

**Capacity** 260 Seated - 400 Reception Style

**Food & Beverage Minimum** Inquire for pricing

**Room Rental** Inquire for pricing (includes tables, chairs, glassware, flatware, china, dance floor)

## EAST ROOM

**Cocktail Hour** Blueprint

**Capacity** 120 Seated - 200 Reception Style

**Food & Beverage Minimum** Inquire for pricing

**Room Rental** Inquire for pricing (includes tables, chairs, glassware, flatware, china, dance floor)

## CEREMONY

**Setup, teardown & Club's Gold Chiavari Chairs** \$1,500++

**Ceremony Wooden Podium** \$50 +

**Ceremony Microphone + Speakers** \$300+

*\*\* Ceremony fee comped with Day of Coordinator added*





# AMENITIES

- Supervised Vendor Set-Up 3 Hours Prior to the Start of Your Event
- Setup and Breakdown of Reception Space
- Coat Check Attendant
- Hardwood Dance Floor
- Three Course Plated Dinner
- Custom Wedding Cake or Sweets Table by Bittersweet Bakery
- Coffee & Tea Service
- 1-Hour House Wine Served with Dinner
- Bartender Service
- (3) Votive Candles per table | (1) Votive per High Top Table
- Gold Chiavari Chairs with Ivory Seat Cushions
- Plateware, Glassware, and Silverware
- Tables | Round, Rectangle, and Square
- Hospitality Suite for You & Your Wedding Party 90 Minutes Prior to Your Wedding
- Complimentary 1 Year Anniversary Cake via Bittersweet Bakery
- Complimentary Cake Tasting via Bittersweet Bakery
- Complimentary Menu Tasting for (4) Guests
- Personalized Digital Signage

# WEDDING PACKAGES

## TIER 1 | \$165 PER GUEST

### **Beverage Package**

Four Hour Hosted Bar Featuring Level II Liquors, Wine, Domestic, and Imported Beer  
One Hour Wine Service with Dinner  
Assorted Soft Drinks, Sparkling Water, Juices, and Mixers

### **Reception**

Choice of 3 Butler Passed Hors d' Oeuvres

### **Plated Dinner**

Bread & Butter Service  
3 Course Dinner Comprised of Soup or Salad Course  
One Chicken Entrée, One Vegetarian Entrée (+\$5 for Fish Entrée)

### **Wedding Cake**

Custom Wedding Cake or Sweets Table Provided by Bittersweet Bakery  
Fresh Brewed Coffee and Hot Tea Service or Station

### **Decor**

House Floor-length White or Black Linen and Napkins  
(3) Votive Candles per dinner table | (1) per hi-boy table  
Choice of (2) Charger Plates

### **Additions**

Add Salmon Entrée Option | \$5 per guest  
Add Beef Entrée Option | \$16 per entrée  
Add Champagne Toast | \$5 per guest  
Add Late Night Snack | see pg. 9  
Bar Enhancements | see pg. 8  
Signature Cocktail | see pg. 8

Young Adult | \$115





# WEDDING PACKAGES

## TIER 2 | \$190 PER GUEST

### **Beverage Package**

Four Hour Hosted Bar Featuring Level II Liquors, Wine, Domestic, and Imported Beer

One Hour Wine Service with Dinner

Assorted Soft Drinks, Sparkling Water, Juices, and Mixers

Sparkling Wine Toast

### **Reception**

Choice of 4 Butler Passed Hors d' Oeuvres

### **Plated Dinner**

Bread & Butter Service

3 Course Dinner Comprised of Soup or Salad Course

Three Entrées | (2) proteins/(1) vegetarian | Filet included

### **Wedding Cake**

Custom Wedding Cake or Sweets Table Provided Bittersweet Bakery

Fresh Brewed Coffee and Hot Tea Service or Station

### **Decor**

House Table Linens and Napkins

(3) Votive Candles per dinner table | (1) per hi-boy table

Choice of (2) Charger Plates

### **Additions**

Add Additional Course | \$7 per guest

Bar Enhancements | see pg. 8

Signature Cocktail | see pg. 8

Add Late Night Snack | see pg. 9

Young Adult | \$140



# WEDDING PACKAGES

## TIER 3 | \$250 PER GUEST

### **Beverage Package**

Four Hour Hosted Bar Featuring Level III Liquors, Wine, Domestic, and Imported Beer

One Hour Wine Service with Dinner

Assorted Soft Drinks, Sparkling Water, Juices, and Mixers

Sparkling Wine Toast

Signature Cocktail

### **Reception**

Choice of 4 Butler Passed Hors D'oeuvres

One Late Night Snack | see pg. 9

Four Skydeck Tickets & Elevator Transfer

### **Plated Dinner**

Bread & Butter Service

3 Course Dinner Comprised of Soup or Salad Course

Three Entrées | (2) proteins/(1) vegetarian | Duo Plate Included

### **Wedding Cake**

Custom Wedding Cake or Sweets Table Provided Bittersweet Bakery

Fresh Brewed Coffee and Hot Tea Service or Station

### **Decor**

Floor-length Satin Lamour or Shantung Table Linens and Napkins

(3) Votive Candles per dinner table | (1) per hi-boy

Choice of (2) Charger Plates

### **Additions**

Additional Sky Deck Tickets | available upon request

Young Adult | \$190







# BAR PACKAGES

## INCLUDED WITH EACH LEVEL

Miller Lite  
Coors Light  
Blue Moon  
Corona Premier  
Founder's All Day IPA  
Samuel Adams Boston Lager  
Seltzers  
Twisted Teas  
Goose Island 312

## ZERO-PROOF

Peroni 0.0  
FRE Alcohol Removed Sparkling Brut  
FRE Alcohol Removed Chardonnay  
FRE Alcohol Removed Cabernet  
Sauvignon

## CHAMPAGNE TOAST

Mionetto Prosecco | 6 per guest  
Mumm Napa Brut | 10  
Moët & Chandon Brut Imperial  
Champagne | 20  
Veuve Clicquot Champagne | 25



# BAR PACKAGES

## LEVEL II

\$14 PER GUEST

additional hour \$14 per guest

### WINES TO SERVE WITH DINNER

Select (1) white and (1) red

Mionetto Prosecco

Mumm Napa Sparkling

Coppola Diamond Rosé

Coppola Diamond Sauvignon Blanc

The Wines of Francis Coppola Chardonnay

The Wines of Francis Coppola Pinot Noir

The Wines of Francis Coppola Cabernet Sauvignon

### SPIRITS

Jack Daniel's American Whiskey

Jim Beam White Label Bourbon

Beefeater Gin

Bacardí Superior Rum

Dewar's White Label Scotch

Lalo Tequila

Tito's Handmade Vodka

## LEVEL III

\$22 PER GUEST

additional hour \$18 per guest

### WINES TO SERVE WITH DINNER

Select (1) white and (1) red

Mionetto Prosecco

Mumm Napa Sparkling

Whispering Angel Rose

Brancott Sauvignon Blanc

J. Lohr Arroyo Vista Chardonnay

Meiomi Pinot Noir

Justin, Paso Robles Cabernet Sauvignon

### SPIRITS

Jack Daniel's American Whiskey

Knob Creek Bourbon

The Botanist Gin

Mt. Gay Rum

Glenmorangie 12 Year Scotch

Patrón Silver Tequila

Absolut Elyx Vodka





# HORS D'OEUVRE SELECTIONS

Butler passed during cocktail hour  
Additional hors d'oeuvres can be added at \$6 each

## HOT SELECTIONS

### **FILET SLIDERS**

crispy onions | arugula | horseradish crème

### **MINI LUMP CRAB CAKES**

roasted garlic aioli

### **STEAK SKEWERS (DF, GF)**

chimichurri

### **BACON WRAPPED DATES (DF, GF, N)**

almond stuffed

### **EMPANADA**

slow braised beef | potatoes | manzanilla  
olives | tomato | poblano peppers | salsa roja

## HOT SELECTIONS

### **HARISSA CHICKEN SKEWERS (GF)**

spiced yogurt dip

### **CHICKEN LEMONGRASS POTSTICKERS (DF)**

ginger soy

### **CHARRED BRUSSELS SPROUTS**

### **SKEWERS (VG, GF)**

aged balsamic

### **SPICY VEGETABLE PAKORA (V)**

cauliflower | potato | spinach

### **CRISPY CAULIFLOWER (V)**

thai sweet chili sauce | gochujang ranch

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies. All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%).  
Pricing valid through Dec 31, 2026



# HORS D'OEUVRE SELECTIONS

Butler passed during cocktail hour  
Additional hors d'oeuvres can be added at \$6 each

## COLD SELECTIONS

### DEVILED EGGS (DF, GF)

smoked salmon | trout roe | radish

### JUMBO SHRIMP (DF, GF)

fresh horseradish | cocktail sauce

### CHICKPEA HUMMUS (VG)

cucumber | za'atar spiced pita

### WILD MUSHROOM CROSTINI (V)

ricotta | truffle oil | micro herb

### MARINATED CILIEGINE MOZZARELLA (V)

basil | heirloom tomato | balsamic glaze

### BEET TART (V)

goat cheese | greens | walnut vinaigrette

## PREMIUM SELECTIONS | +3

### CAVIAR TARTLETS

creme fraiche | micro herbs

### STEAK TARTARE (DF, GF)

club chip | mustard aioli | caper berry |  
parsley

### PERUVIAN CEVICHE (DF, GF)

red onion | chilis | lime

### MINI LOBSTER CROSTINI

tarragon aioli | celery | brioche crostini

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# PLATED DINNER

## SALADS

### **CITRUS ARUGULA (VG, GF)**

shaved fennel | mandarin orange | shallot  
citronette

### **BABY GREENS (VG, GF)**

cucumber | carrot | radish | champagne  
vinaigrette

### **PEAR & BRUSSELS (V, GF)**

poached pear | shaved brussels sprouts |  
feta | red wine vinaigrette

### **ROMAINE (V)**

garlic croutons | parmigiana reggiano |  
caesar dressing

### **BABY BEETS (V, N)**

goat cheese | spinach | walnuts | apple  
cider vinaigrette

## SOUPS

### **CREAMY TOMATO (V, GF)**

basil oil | oven dried cherry tomatoes

### **SEASONAL SOUP**

### **LOBSTER BISQUE | 9**

sourdough crumb | chive oil | creme fraiche

## ADDITIONAL COURSE UPGRADE

### **SEARED SCALLOPS (GF) | 26**

garlic spinach | creamy risotto | garlic beurre  
blanc

### **BUCATINI (V) | 15**

roasted garlic | truffle mushroom ragu | micro  
basil



# PLATED DINNER

## ENTREES

### **FILET MIGNON (GF)**

black garlic demi | whipped potatoes | charred broccolini

### **SEA BASS (DF, GF)**

roasted olive & herb relish | crispy polenta

### **BRAISED SHORT RIBS**

cheesy grits | carrots | wild mushrooms | bourbon glaze

### **PAN SEARED SALMON (DF, GF)**

farro | grilled asparagus | lemon caper | beurre blanc

### **STUFFED CHICKEN (N)**

kale & goat cheese stuffed | brown butter gnocchi | mushrooms | pancetta | pesto cream

### **AIRLINE CHICKEN BREAST (GF)**

lemon thyme jus | pee wee potatoes | buttered baby veg | caramelized shallots

## VEGETARIAN & VEGAN ENTREES

### **CACIO E PEPE (V)**

rigatoni | cracked pepper cream | truffle oil

### **POLENTA CAKE (V, GF)**

roasted brussels sprouts | wild mushrooms | crispy leeks | balsamic glaze

### **CAULIFLOWER "STEAK" (VG, DF)**

romesco sauce | french lentils | charred broccolini | pickled golden raisins | crispy kale

## DUO UPGRADES

### **COLD WATER LOBSTER TAIL (GF) | 25**

parsley garlic butter

### **JUMBO SCALLOPS (GF) | 15**

tarragon bearnaise

### **GULF SHRIMP (DF, GF) | 12**

cajun spice

### **PAN SEARED RIBEYE (10 OZ) | 30**

bone marrow butter, peppercorn brandy sauce





# LATE NIGHT SNACKS

Priced Per Guest. 90 minutes of service.

## SALTY

### SLIDER BOARD | 16

beef & cheddar, turkey provolone, vegan burger, lettuce, tomato, onion, ketchup, mayonnaise, mustard

### FRENCH FRY BOARD | 10

shoestring, sweet potato, tater tots, waffle, ranch, ketchup, truffle aioli

### CHICAGO STYLE PIZZA | 16

mix of deep dish and thin crust, Lou Malnati's or Giordano's, 3 types: cheese, pepperoni, sausage/peppers

### CHICAGO STYLE MINI HOT DOGS | 12

Vienna beef hot dogs, poppy seed buns, all the classic toppings, house-made chips

## SWEET

### DONUT WALL

*gourmet donuts | 78 per dozen*

### COOKIES & COCOA | 12

fresh baked chocolate chip, peanut butter, oatmeal raisin, sugar, homemade hot chocolate, chocolate & regular milk

## FOND FAREWELLS

Advanced noticed required. Pricing and availability subject to change.

### GARRETT POPCORN

chicago mix

*Individual Bags | 10 each*

*Popcorn Bar | 15 per guest*

*Individual Tins | 16 per guest*

### MONOGRAMMED COOKIE TAKEAWAYS | 12 EA

individually bagged

### WILLIS TOWER CHOCOLATES | 12 EA



# WEDDING CAKE

## CAKE

Vanilla  
Banana  
Coconut  
Hazelnut  
Pinkberry  
Red Velvet  
Carrot  
Almond  
Marble  
Fudge

## FILLINGS

Lemon Sabayon  
Passionfruit Curd  
Cream Cheese Frosting  
Vanilla Crème Brûlée Custard  
White Chocolate Mousse  
Milk Chocolate Mousse  
Dark Chocolate Mousse

## FILLING ADDITIONS

Salted Caramel Sauce\*  
Strawberry Preserves\*  
Raspberry Preserves\*

## FINISH

Vanilla Buttercream

\*additional charges may apply

# ENHANCEMENTS

## DECOR ELEMENTS

### LIGHTING ACCENTS | 50 each

Uplighting | \$50 each

### TABLE DETAILS | 5 each

Framed table number

### PARKING VOUCHERS

available upon request |  
Traders or Tower Parking Garage

### UPGRADED LINENS

available upon request |  
custom linens from Windy City Linens

## CHICAGO EXPERIENCE

### THE SKYDECK CHICAGO

Private SkyDeck transfer from the 67th  
to the 103rd floor | 190  
SkyDeck transfer | 85 per guest  
*\*price subject to change*

## MEALS

### CHILDREN'S MEALS | 40 per person

Sliders  
Chicken Tenders  
Mac & Cheese

### VENDOR MEALS | 50 per person

Chef's Choice - protein and 2 sides

All food & beverages are subject to service charge (currently 22%) &  
sales tax (currently 11.75%). Pricing valid through Dec 31, 2026





# PREFERRED VENDORS

*The vendors on this list are a small sampling of what is available in the area. We have worked with these vendors in the past and feel they are professional and reliable. You are welcome to work with a vendor of your choice, even if they are not on the list below.*

**\*All vendors must have Certificate of Insurance\***

## FLORISTS

Davenport Design | 773.791.1946 |  
davenportdesign.org

Juliet Tan Floral Designs | 773.712.1523 |  
juliettanfloraldesign.com

Dreamscapes Wedding Floral Designs |  
773.882.2293 | dreamscapeswedding.com

La Salle Flowers | 312.787.3680 |  
lasalleflowers.com

Kehoe Designs | 312.421.0030 |  
kehoedesigns.com

Life in Bloom | 309.945.5224 |  
lifeinbloomchicago.com

## DRAPING

Sophia Woldemarian | 773.313.6790 | Vive  
Dream Design

## PLANNERS

Leanne Valdes | You Name It Events |  
630.403.8254 | younameitchicago.com

Tionna Van Gundy | Wedicity | 614.432.2334 |  
wed-icity.com

Johnna Van Dien | Great Events | 847.480.9500  
x 109 | greatevernchicago.com

Maria Erikson | Plum & Ivy | 978.417.1655 |  
plumandivyevents.com

## ENTERTAINMENT

Scott Gerke | 305.791.4375 | visualizeent.com

Fig Media Inc | 773.858.6018 | figgy.net

Bluewater Kings Band | 312.731.2034 |  
bluewaterkingsband.com

David Rothstein | 773.719.7610 |  
www.drsmusic.com

## PHOTOGRAPHERS

Nick Robins Photography | 773.587.6412 |  
Robinsfoto.com

Kenny Kim | kenny@kennykim.com |  
kennykim.com

Colin Lyons Photography | 312.285.4533 |  
colinlyonsphotography.com

Grace Rios | 630.341.0285 |  
graceriosphotography.com

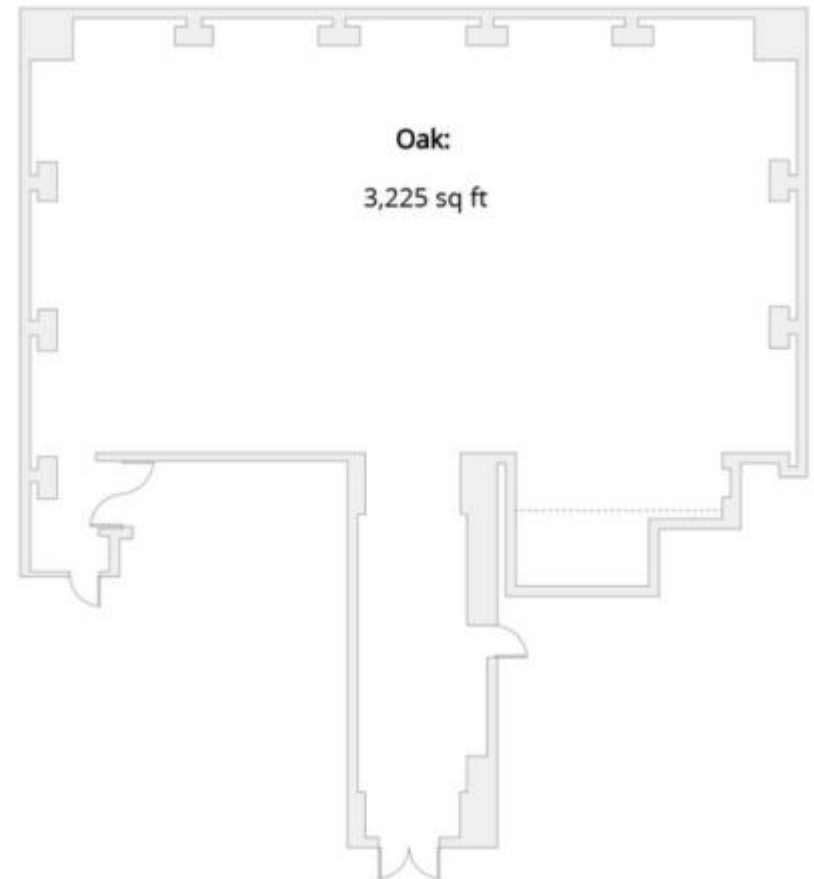
Ed & Aileen Photography | 872.829.3177 |  
edandaileen.com

Kent Drake Photography | 312.543.2407 |  
collections.kentdrake.com



# OAK BALLROOM

<b>Square Ft</b>	3,225
<b>Reception</b>	200
<b>Seated</b>	260
<b>Theater</b>	300

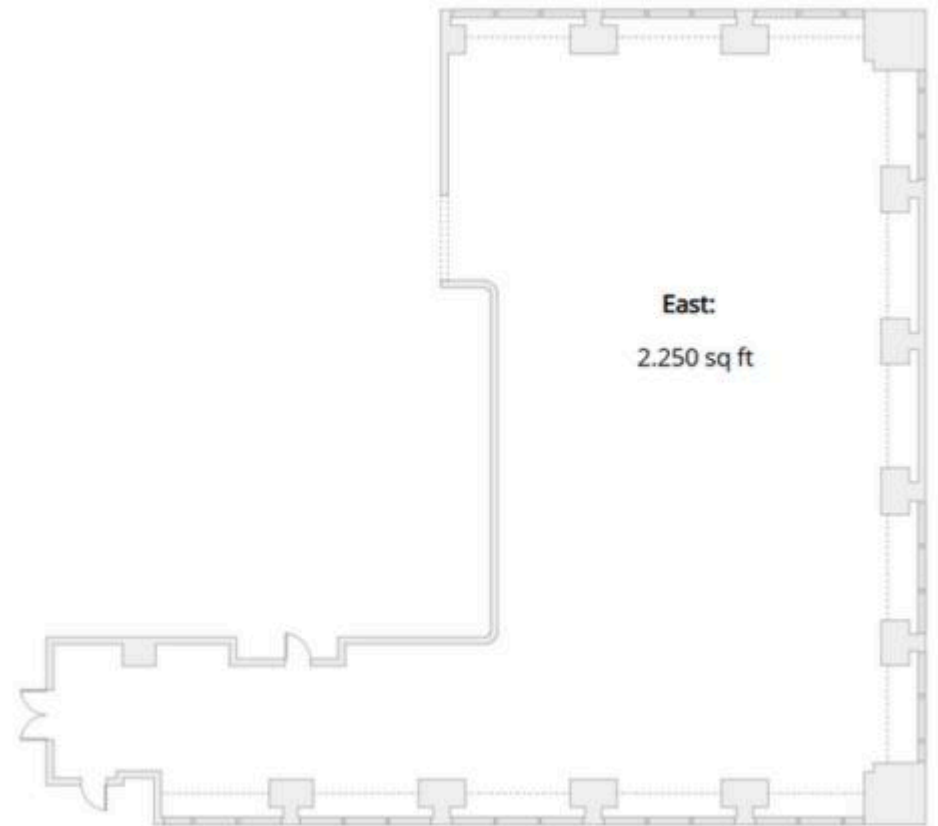






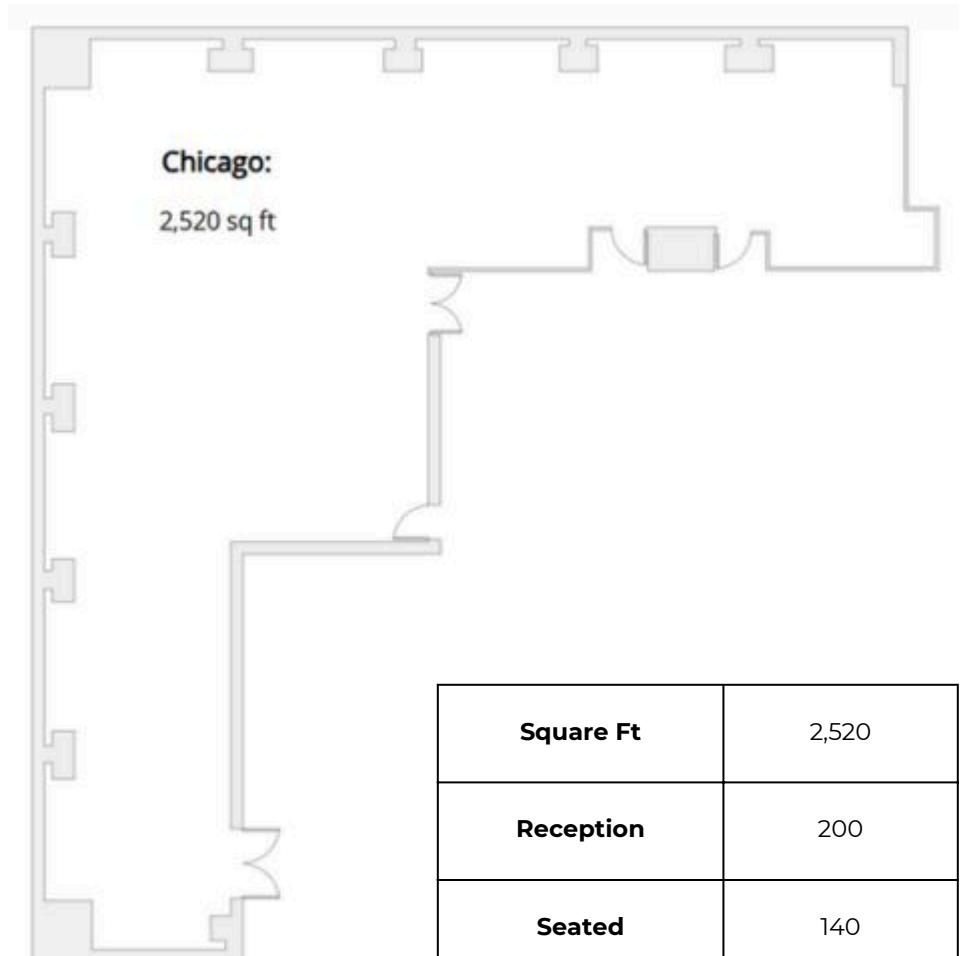
# EAST ROOM

<b>Square Ft</b>	2,250
<b>Reception</b>	200
<b>Seated</b>	120
<b>Theater</b>	120





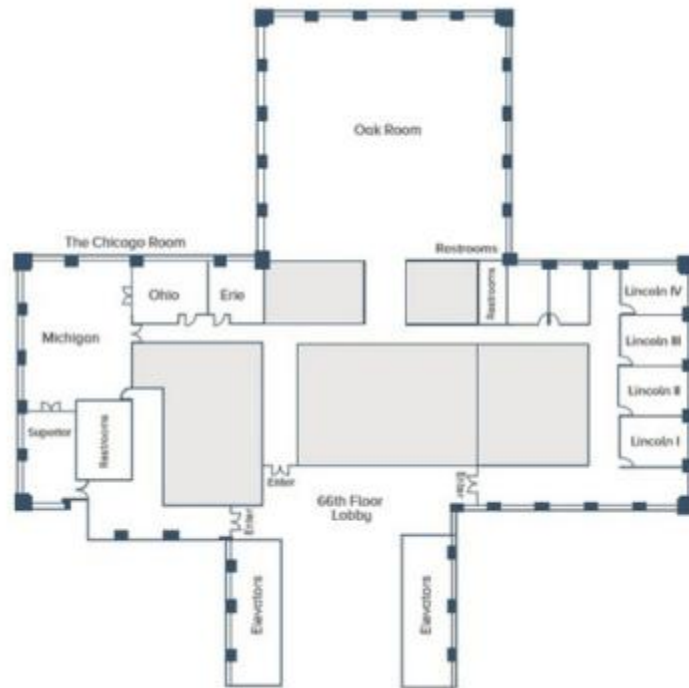
# CHICAGO ROOMS



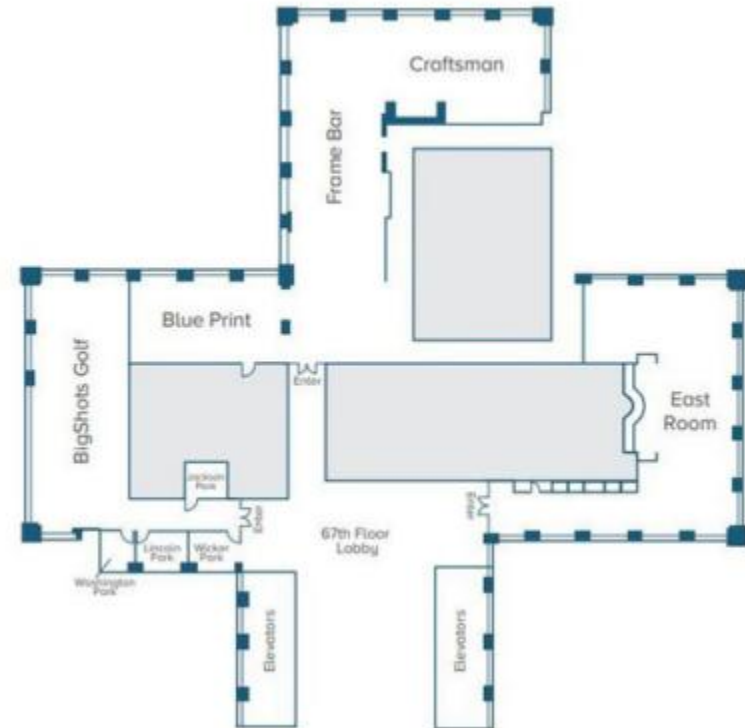
<b>Square Ft</b>	2,520
<b>Reception</b>	200
<b>Seated</b>	140
<b>Theater</b>	100



# FLOOR PLANS



ROOM	CONFERENCE CAPACITY	RECEPTION CAPACITY	ROUNDS
Superior	24	35	30
Michigan	30	100	90
Ohio	16	15	20
Erie	12	15	10
Ohio/Erie	30	40	40
Chicago	-	240	160
<i>(Superior, Michigan, Ohio &amp; Erie Rooms combined)</i>			
Oak	-	400	250
Lincoln I	12	15	12
Lincoln II	12	15	12
Lincoln III	12	15	12
Lincoln IV	12	15	12
Lincoln I-IV	80	100	90



ROOM	CONFERENCE CAPACITY	RECEPTION CAPACITY	ROUNDS
Washington Park	-	6	6
Lincoln Park	-	8	10
Wicker Park	-	8	10
Jackson Park	-	6	6
East	-	220	130



# EVENT GUIDELINES & POLICIES

## ENTRY & SECURITY TO WILLIS TOWER

- Provide your Event Sales Director with a list of attendees 24 hours prior to the event to expedite entry, your Event Director is only able to accept this document in an editable Excel spreadsheet.
- All guests over 17 years of age will need to produce a valid, government issued photo ID upon entry.

## MENU & WEDDING CAKE

- Consider the enclosed menu as suggestions & a starting point. All food & beverage must be supplied by The Metropolitan.
- Menu & beverage selections must be finalized no later than 7 days prior to your event.
- Due to health standards, food is not allowed to be taken from the Club without a signed waiver.
- The package price per guest is charged based upon the highest priced entrée offered to your guests. Every guest is charged the same package price, regardless of guests' entrée selection.
- The wedding cake is supplied by West Town Bakery as part of your wedding package & served as dessert. Once your wedding is confirmed, please contact West Town directly to schedule your tasting.

## GUARANTEE

- A final guarantee for number of guests attending and final menu counts are due to the Event Sales Office seven days prior to your wedding date.
- If fewer than the guaranteed number actually attend the event, you will be charged for the guaranteed number.
- If more than the guaranteed number attend, you will be charged for the actual number of guests.
- If no guarantee is received, you will be charged according to the original estimate stated on signed The Metropolitan contract.

## TAX & SERVICE CHARGE

- All food & beverages are subject to standard service charge (22%) & current sales tax (11.75%).

## VENDOR PROCEDURES

- We are happy to assist in making arrangements for flowers, entertainment & other amenities to enhance your event. A Preferred Vendor List can be provided.
- Please provide a final vendor list with contact information to your Event Sales Director no later than 7 weeks prior to your wedding date.
- A wide array of AV equipment & services are available at additional charges. Contact your Event Sales Director for a list of services.
- All bands are subject to a \$125 electrical fee/power drop.
- Load-in must be scheduled at least 5 days prior to the event. If this is not pre-scheduled, client may take on a \$300 security fee.

## EVENT TIMING

- Start & end times are listed on the contract. All events must end by midnight. Should your event be extended, there will be a \$500 fee per additional 30 minutes.

## HOTELS

- The Metropolitan has great partnerships with local hotels. Should you need guestrooms, we can provide you with a list of hotel options

## CEREMONY REHEARSALS

- We will accommodate rehearsals based on space availability.

## COURTESY HOLD CONTRACT & DEPOSIT

- It will be our pleasure to place a courtesy hold on your wedding date with a first right of refusal for 7 days upon receiving a formal proposal. During this time you will receive a Private Event Agreement for your review and signature.
- An initial deposit of 25% of the estimated of your event will be required with the signed contract in the form of a check or credit card.
- A 3% credit card processing fee will apply. The fee does not apply to debit cards or check payment.
- Once the Club receives the signed contract and your deposit has been cleared, your event date will be confirmed!





# AUDIO & VISUAL

The club has audio/visual capabilities for all events, including meetings, corporate functions, and celebrations, with flexible event spaces designed to meet specific needs and budgets. We also offers AV services, music and entertainment coordination – please ask your Event Sales Director.

## **SCREENS & PROJECTORS:**

Michigan Drop Down Screen	<b>\$75</b>
Lincoln I Drop Down Screen	<b>\$50</b>
Lincoln II Drop Down Screen	<b>\$50</b>
Lincoln TV (only in II & IV)	<b>\$300</b>
65" Roller TV	<b>\$300</b>
LCD Projector	<b>\$350</b>

## **MICROPHONES & ACCESSORIES:**

Black Podium	<b>\$50</b>
JBL Speakers	<b>\$400</b>
Palo Alto Speakers w/ Stands	<b>\$400</b>
Wireless Hand-Held Microphone	<b>\$150</b>
Wireless Lavalier Microphone	<b>\$150</b>
Bose Smart Speaker 5000	<b>\$125</b>

## **STAGING, FLOORING & LIGHTING:**

Uplights	<b>\$40 EACH</b>
Stage/Riser	<b>\$150 PER PIECE</b>
DanceFloor	<b>INQUIRE FOR PRICING</b>

## **OTHER EQUIPMENT & SUPPLIES**

HDMI Cord	<b>\$25</b>
Power Cord	<b>\$10</b>
Power Strip	<b>\$35</b>
4-Channel Mixer	<b>\$125</b>
Flip Chart / White Board w/ Markers	<b>\$85</b>
ClickShare	<b>\$150</b>
Easel - Silver	<b>\$50</b>
Meeting Owl	<b>\$200</b>

Any additional A/V may be rented through one of our preferred vendors. Price not including tax or service charge.

Pricing valid through Dec 31, 2026

# EVENT ENHANCEMENT

2 HOURS

\$450

3 HOURS

\$550

4 HOURS

\$675

ADDITIONAL HOUR

\$120

## PHOTO BOOTH PACKAGE

Capture special moments and elevate your upcoming event with our fantastic add-on photo booth package, suitable for both corporate and social events. Here are some key details to consider:

- Your guests can take unlimited photos during the event, ensuring they can capture all the fun and memorable moments.
- They can easily share their photo booth pictures by emailing or texting them directly from the booth, making it convenient for everyone.
- Our package includes standard frame templates to add a personalized touch to the photos.
- A selection of props are available to enhance the photo-taking experience and add a touch of fun.
- Following the event, you will receive a virtual link to access and download all the photos taken in the photo booth.
- Our add-on photo booth package offers all these amazing features at a fraction of the cost of third-party photo booth services.

## OPTIONAL ADD-ONS:

- Enhance your guests' experience with a custom frame for an additional \$100.  
\*3-4 business days required for custom frames\*
- Create a unique and eye-catching background for your photo booth with our optional backdrop.







CONTACT US TODAY

312.876.3200 | [WWW.METCLUBCHICAGO.COM](http://WWW.METCLUBCHICAGO.COM)

233 S WACKER DR | WILLIS TOWER, 66 & 67 FLOOR | CHICAGO. IL 60606

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 23% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary. Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS