



THE
METROPOLITAN



312.876.3200 | 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

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



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, mayonaise, 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 notice 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 ENHANCEMENTS

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

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 |
kehoe-designs.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 | greateventschicago.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

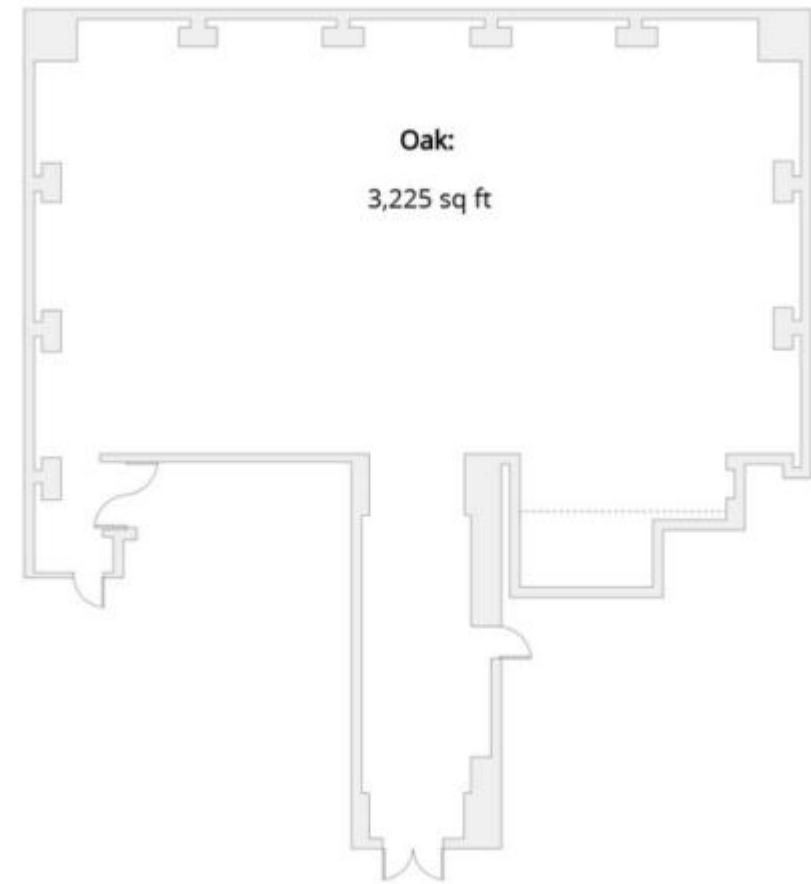
Ed & Aileen Photography | 872.829.3177 |
edandaileen.com

Kent Drake Photography | 312.543.2407 |
collections.kentdrake.com

OAK BALLROOM

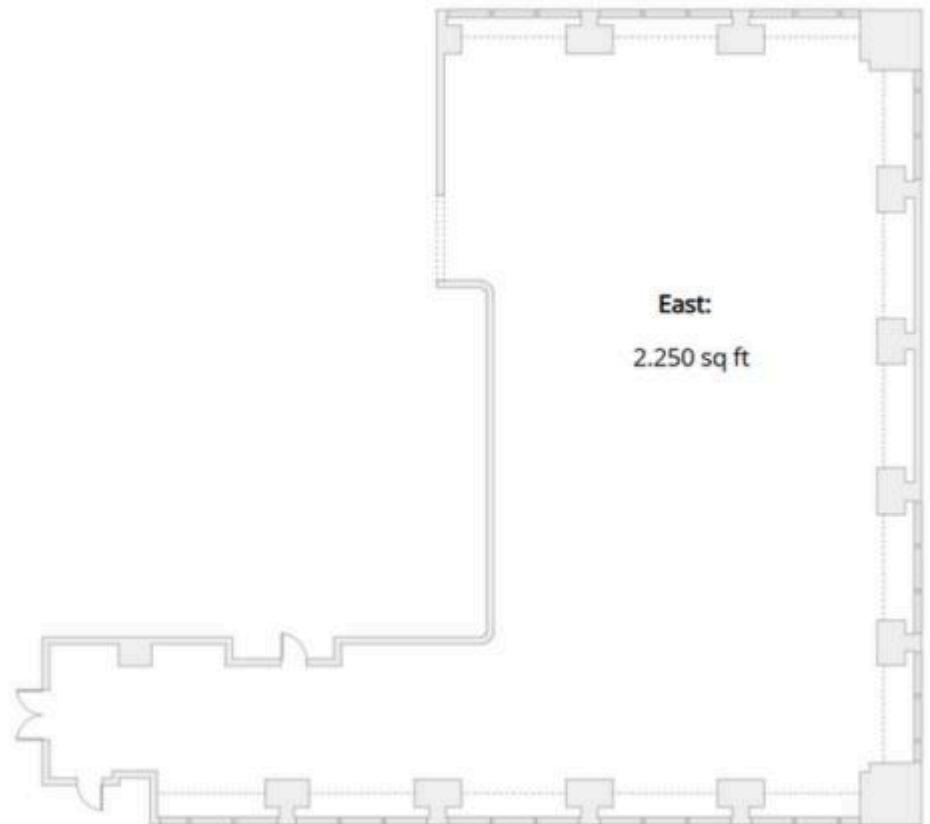


Square Ft	3,225
Reception	200
Seated	260
Theater	300

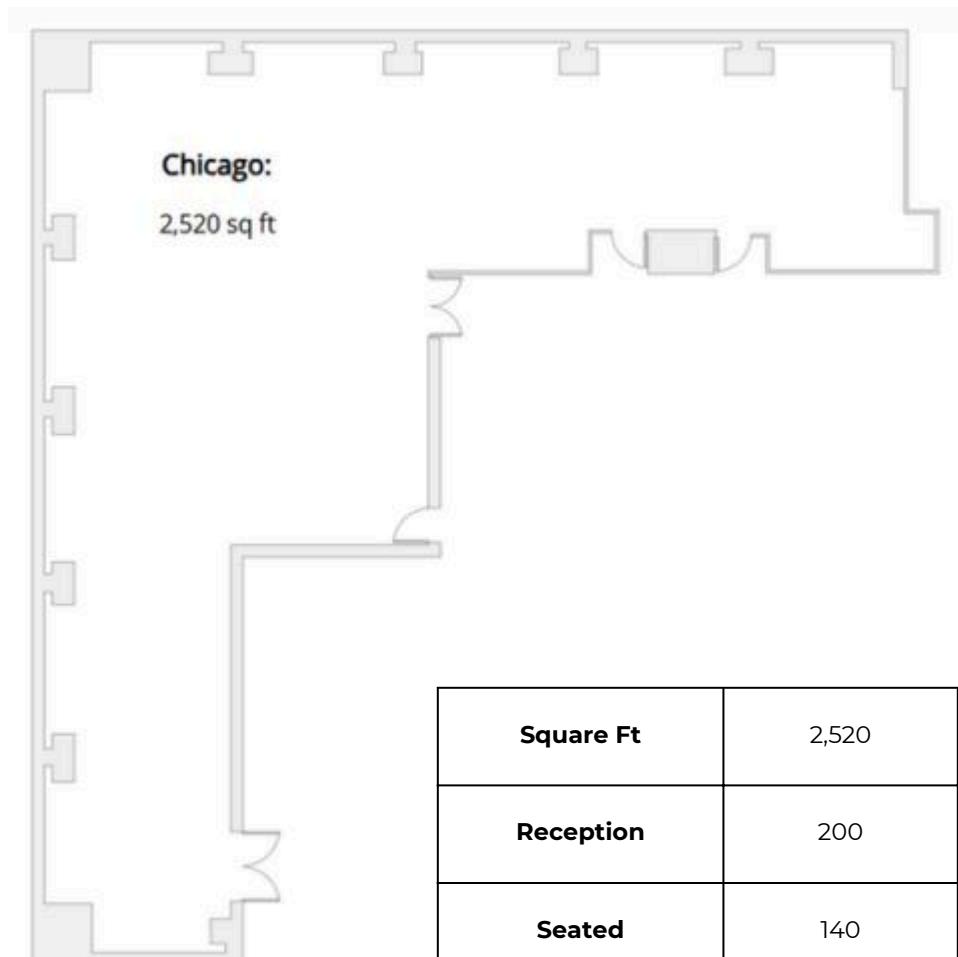


EAST ROOM

Square Ft	2,250
Reception	200
Seated	120
Theater	120

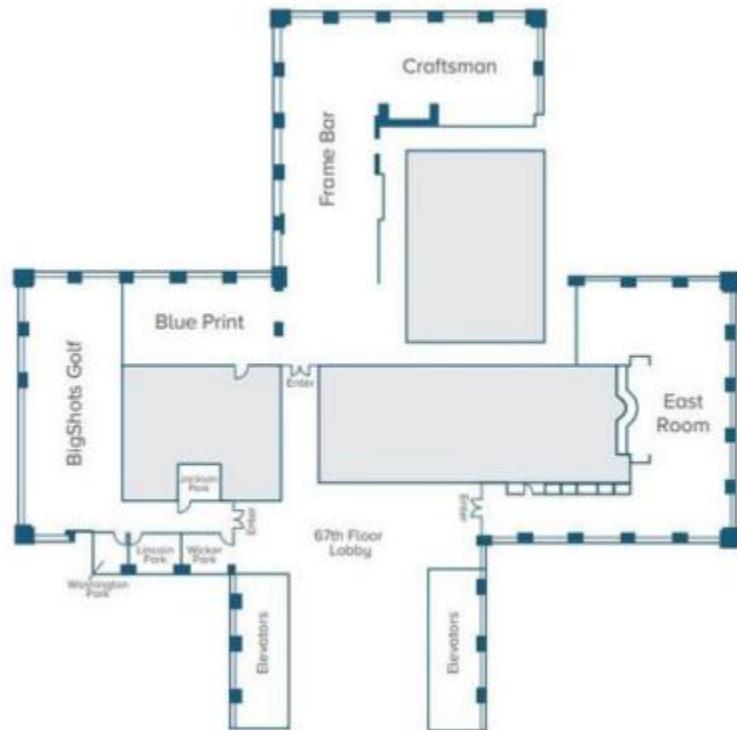
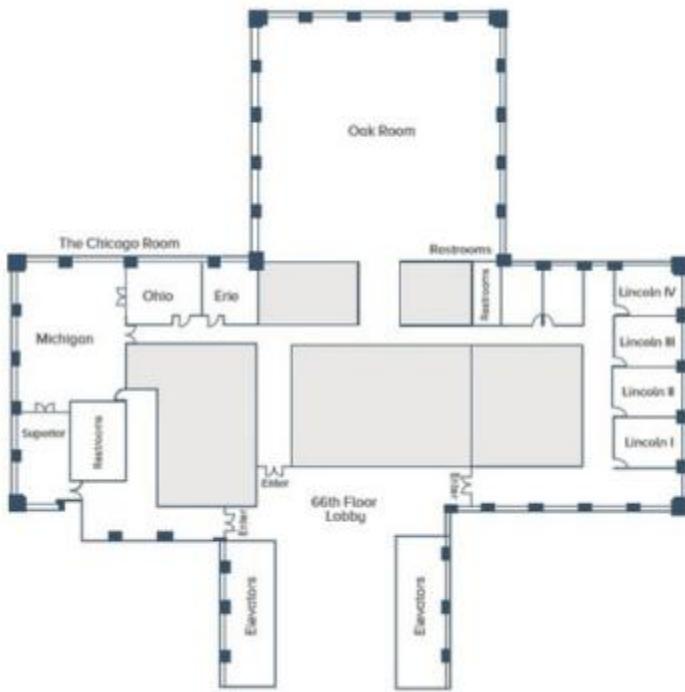


CHICAGO ROOMS



Square Ft	2,520
Reception	200
Seated	140
Theater	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
(Superior, Michigan, Ohio & Erie Rooms combined)			
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 cost 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	\$75
Lincoln I Drop Down Screen	\$50
Lincoln II Drop Down Screen	\$50
Lincoln TV (only in II & IV)	\$300
65" Roller TV	\$300
LCD Projector	\$350

MICROPHONES & ACCESSORIES:

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

STAGING, FLOORING & LIGHTING:

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

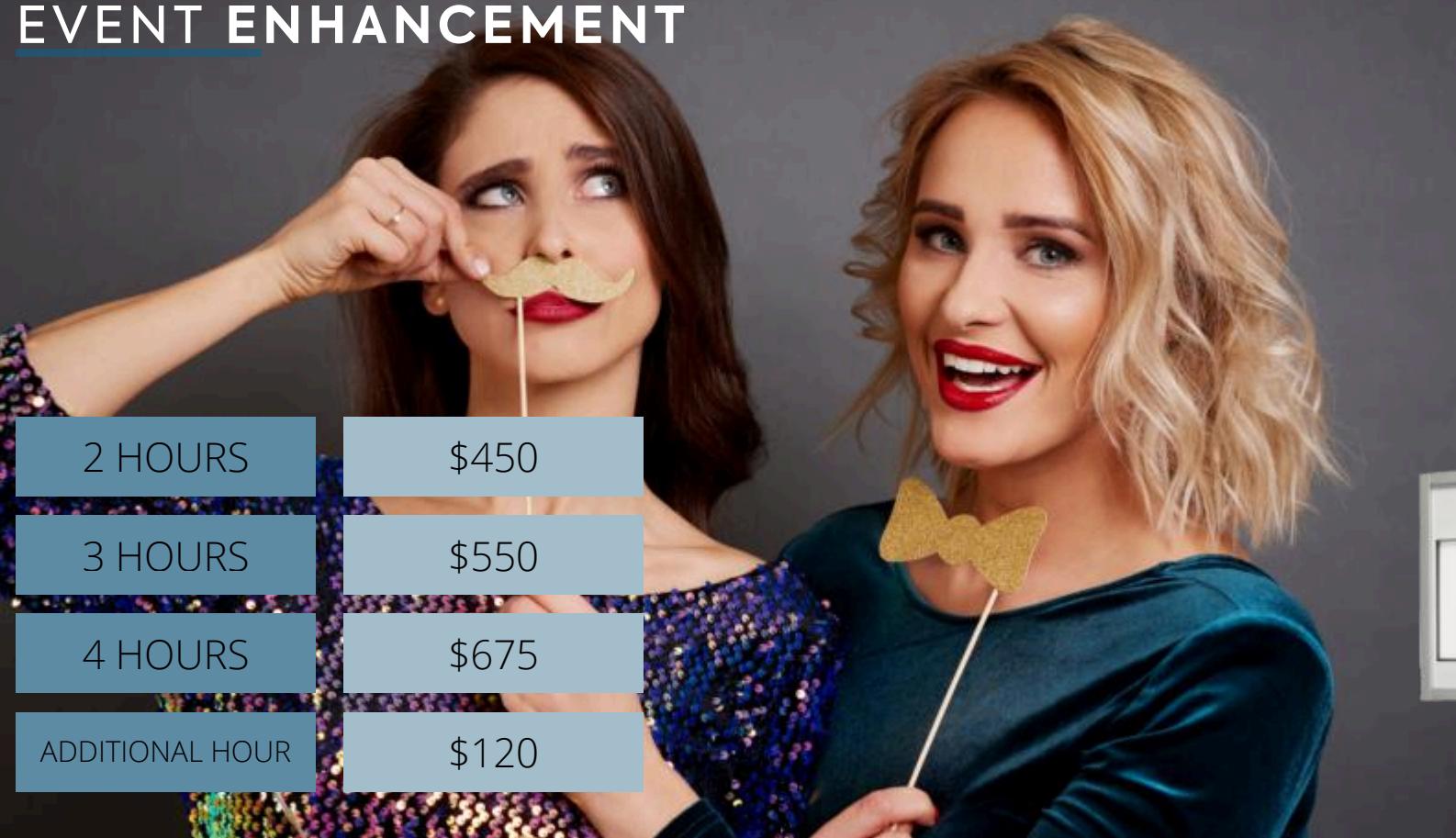
OTHER EQUIPMENT & SUPPLIES

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

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

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