WEDDING PACKAGES
RADISSON BLU AQUA HOTEL, CHICAGO

221 N Columbus Drive · Chicago, IL 60601
www.radissonbluchicago.com
As you prepare for one of the most important days of your life, we, at the Radisson Blu Aqua Hotel, look forward to creating your first memories together.

Our wedding specialists will work with you on all of the details to design an affair that you and your guests will always remember. We offer a variety of wedding packages that can be customized to suit every single one of your needs and will be executed with perfection.

To begin your experience with us, please contact us at salesaquachicago@radisson.com to schedule a site tour at the Radisson Blu Aqua Hotel, Chicago!
## PACKAGE INCLUSIONS

- Complimentary Upgraded Suite for the Couple for Two Nights Over the Wedding Weekend
- Complimentary Upgrade to a Junior Suite at the Discounted Block Rate for Parents of the Couple
- Two Changing Rooms on the Day of the Wedding
- Linenless High Boy and Cabaret Tables, Decorative Votive Candles in Cocktail Reception Area
- 72" Round Tables, Black Spandex Table Linen, White Napkins, Clear Glass Votive Candles, Dance Floor
- Sparkling Wine Toast
- Red and White Wine During Dinner
- Custom Designed Wedding Cake for Dessert
- Complimentary Upload of Up to Three (3) Images on Digital Signage Boards
- Complimentary Menu Tasting for Up to Four (4) Guests
- Special Guest Room Rates for Wedding
- Discounted Parking Rates for Guests
- Radisson Rewards Points Awarded on Food and Beverage

### TURQUOISE PACKAGE

- Four Passed Hors d’Oeuvres
- Four-Hour Deluxe Brands Open Bar
- Sparkling Wine Toast
- Three Course Plated Dinner to Include Soup or Salad,
  - Pre-Determined Entrée
  - Two Proteins and a Vegetarian
  - $175

### AQUAMARINE PACKAGE

- Five Passed Hors d’Oeuvres
- Signature Cocktail
- Five-Hour Premium Brands Open Bar
- Four Course Plated Dinner to Include Appetizer or Soup, Salad,
  - Pre-Determined Entrée
  - Two Proteins and a Vegetarian
- Late Night Snack or Reception Station for Cocktail Hour
- Upgraded Floor Length Linen and Hotel White Napkin
  - $200

### SAPPHIRE PACKAGE

- Six Passed Hors d’Oeuvres
- Signature Cocktail
- Five and a Half-Hour Premium Brands Open Bar
- Four Course Plated Dinner to Include Appetizer or Soup, Salad, Pre-Determined Entrée
- Two Proteins and a Vegetarian
- Late Night Snack or Reception Station for Cocktail Hour
- Upgraded Floor Length Linen and Napkins
  - $225

All food and beverage prices are subject to 24% service fee and 11.75% sales tax.
ADDIIONAL SERVICES AND FEES

GIFT BAG HANDLING
Gift bags can be delivered to each guest’s room or may be handed out at the front desk. $5 per bag fee will apply for the hotel to deliver bags to each guest room. $3 per bag fee will apply for the hotel to hand out bags at the front desk.

POSSIBLE LABOR FEES
Bartender (1-5 hours included in package) | Each additional hour: $200
Chef Attendant (1 Chef Attendant required per 100 guests) | $150
Coat Check Attendant (1 Coat Check Attendant required per 100 guests) | $250

POWER/AUDIO VISUAL FEES
Hotel provides power for band or DJ | Any additional power requirements will be handled by our in-house audio visual company, PSAV.
Please contact Sean Sohacki, Sales Manager, at ssohacki@PSAV.com.

DIGITAL SIGNAGE
Hotel includes up to three (3) complimentary images uploaded to the interior reader boards and door cards. Fees may apply for additional images.

EQUIPMENT SET-UP/DECOR
Hotel will set up the cocktail reception area with our modern linen-less high boys and cabarets tables, adorned with our decorative votive candles. We will provide tables for your place cards and gifts as well as any easels you may require to the extent of our inventory.

Ballroom will be set with our unique black lacquer dance floor, skirted risers for band/DJ, Fritz Hansen gray banquet chairs, 72” round tables with black spandex or 72” x 78” rectangular linen-less tables, white napkins, silver framed table numbers, all white china, silverware and glassware. Any additional items such as custom linen, chairs or tables can be rented for an additional fee.

CEREMONY
Several options are available for a ceremony space. $1500 ceremony fee will apply.

OUTDOOR GARDEN TERRACE
Third floor 8,000 square foot Outdoor Garden Terrace can be used for a cocktail reception area or wedding ceremony, and an additional fee of $2000 is required to block the Outdoor Terrace function space. Outdoor Terrace space cannot be tented.
HORS D’OUVRES

**HOT**

- Brisket empanada, peppadew chimichurru, micro cilantro
- Crab cake, sweet corn, calabrian pepper remoulade
- Asparagus fries, black garlic aioli, pecorino
- English pea samosa, lime pickle, tamarind glaze
- Duck confit crepe, manchego béchamel, blistered grape relish
- Moroccan chicken skewer, golden pepper sauce, olive-char moula
- Beef slider, icebox pickle, smoked ketchup, aged cheddar, onion bun
- BBQ pork, spicy corn cake, pickled red onion
- Pork belly, mango, rum-guava BBQ
- Portobello "dip," caramelized onion, gruyere, truffle au jus, crusty baguette
- Brioche grilled cheese and tomato soup
- Chicken pot sticker
- Beef churrasco with red peppers
- Guajillo-sweet potato tacos, black bean and corn pico
- Polenta fries, truffle aioli
- Char sui tofu skewer, ginger pepper puree

**COLD**

- Catsmo pastrami smoked salmon, german rye, cucum er-dijon crème
- Harissa ahi tuna, avocado crème, orange peel, black sesame cone
- Sesame beef tenderloin, edamame puree, pickled fresno, rice cracker
- N’duj-ricotta crostini, lemon-artichoke confit, baby parsley
- Bloody mary crab bruschetta, drunken celery, tomato-horseradish jam
- Cornmeal macaron, smoked shrimp salad, blackened-line crème fraiche
- Greek chicken salad, cucumber yogurt, kalamata olive, preserved lemon, phyllo
- Potato latke, smoked apple, candied beet, sour cream, chives
- Scallop ceviche, watermelon radish, orange, wonton
- Togarashi deviled egg, marinated cucumber, toasted sesame
- Seasonal goat cheese profiterole:
  - Spring: apricot-brandy jam
  - Summer: blueberry-lemoncello chutney
  - Autumn: caramelized apple-bourbon butter
  - Winter: cognac-pumpkin puree
- Tofu-mango ceviche, plantain tart
- Compressed melon and jicama, avocado-basil puree
- Sesame vegetable ratatouille, wasabi rice cracker

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SALADS

Chefs Greens: organic mesclun, shaved radish, dill roasted carrots, black lentils, parmesan cheese, shallot-herb vinaigrette
Blu Wedge: bibb, pickled red onion, boiled egg, blistered grape tomatoes, double smoked bacon, blue cheese-ale dressing
Rocket: petite arugula, frisee, shaved radish, mandarin orange, marcona almond ricotta salata, fig-citrus vinaigrette

SEASONAL

Spring
Spring Greens: pea shoots, frisee, asparagus, golden beet, watermelon radish, goat cheese, spring onion vinaigrette

Summer
Baby Spinach: torched red grapes, roasted sweet corn, charred red onion, heirloom tomato, cotija cornbread croutons, chili-lime pepitas, fresno-orange vinaigrette

Autumn
Lolla Rosa: radicchio, marinated butternut squash, farro, candied hazelnuts, dried cherries, manchego, smoked-cider vinaigrette

Winter
Black Kale: shaved brussels sprouts, dried cranberry, spiced walnut, espresso bellevitano, sherry-maple vinaigrette

SOUPS

Roasted Heirloom Tomato Soup: grilled cheese croutons
Ancho-Sweet Potato Chowder: piquillo pepper
Smoked Sweet Corn: tomato jam
Tortilla Soup: black bean-avocado relish
Truffle White Bean: sous vide egg, herbs
IPA Cheddar Potato Bisque: pretzel croutons
Butternut and Roasted Pear: fig-almond chutney
Celery Root Cream: roasted pear, walnuts, brussels sprouts
Lobster Bisque: shiitake mushroom, wilted kale | add $5
Thai Coconut Soup: lemon grass shrimp, sprouts | add $5
Harissa-Carrot Soup: seared scallop, citrus cream | add $5

Wedding Package Enhancement $7

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PLATED APPETIZER

HOT
Seared Scallop: truffle cauliflower puree, pignoli, balsamic brown butter $12 each
Crispy Pork Belly: braised collard greens, caramelized butternut, bourbon glaze $10 each
Smoked Mozzarella Ravioli: crimini, asparagus, piquillo sauce $9 each

COLD
Sesame Seared Tuna: ginger-green pea hummus, crisp wontons, chili oil $12 each
Burrata: prosciutto di parma, genovese pesto, roasted vine tomato $9 each
Baby Beets: chiogga, golden, smoked bourbon apples, puffed rye berries, citrus-ricotta $9 each

INTERMEZZO

HAND-CRAFTED INTERMEZZO
"Lemon Drop," Lemon sorbet served in a lemon sugar rimmed martini glass | add $7
Mango Sorbet with fresh mint | add $5
Raspberry Sorbet with fresh berries | add $5
ENTRÉES

CHICKEN
Roasted Chicken Breast: parmesan sweet potatoes, haricot verts, oyster mushrooms, pan jus
Seared Chicken Breast: root vegetable hash, chiogga beets, swiss chard, leek soubise
Grilled Chicken Breast: seasonal vegetable puree, roasted heirloom potatoes, haricot vert, citrus chicken jus

FISH
Seared Salmon: corn bread pudding, asparagus, red cabbage slaw, cherry BBQ
Grilled Salmon: wild mushroom risotto, broccolini, tomato confit, grain mustard vinaigrette
Seared Snapper: saffron risotto, asparagus, shaved fennel and pea shoot salad, tarragon-citrus butter
Tandoori Mahi Mahi: basmati pilaf, haricot vert, grapefruit, cucumber raita

BEEF/LAMB/PORK
Seared Beef Filet: truffled corn polenta, hen of the wood mushrooms, charred tomatoes, demi
Rioja Braised Shortrib: manchego-herb grits, roasted baby carrots, braised radish, smoked jus
Grilled Sirloin: rosemary fingerlings, broccolini, crispy pickled onion, garlic jus
Petit Filet: horseradish potato gratin, glazed baby carrots, demi
Bone-In Duroc Pork Chop: bacon braise cabbage, baby fennel, golden beets, bourbon apple glaze
Pork Tenderloin: smoked polenta, cauliflower, ham hock vinaigrette

DUETS (not included in package; pricing available upon request)
Seared Beef Filet and Lump Crab Cake: corn whipped potatoes, asparagus, poached heirloom tomatoes, mustard seed jus
Beef Short Rib and Seared Scallops: fingerling, leek and beet hash, wilted kale, truffle jus
Roasted Snapper and Red Curry Shrimp: coconut polenta, baby bok choy, tom kha broth
Petit Filet and Chicken Breast: truffle potato puree, asparagus, demi
Roasted Chicken and Salmon: toasted farro, haricot vert, sundried tomato chimichurri

VEGETARIAN
Parmesan Crusted Cauliflower: farro pilaf, seasonal puree, roasted baby vegetables, white balsamic vinaigrette
Wild Mushroom Gnocchi: foraged mushrooms, baby fennel, braised leeks, smoked tomato puree
Coconut-Crusted Tofu: black rice pilaf, baby bok choy, shiitake mushrooms, coconut broth

WEDDING CAKE

Vanille Patisserie Chicago
Included in the package is the wedding cake. The design process begins with scheduling a tasting consultation. Consultation and tasting is complimentary for all clients that have confirmed their wedding reception at Radisson Blu Aqua Hotel, Chicago.

Location/Contact:
Vanille Patisserie Inc.
2108 North Clark Street · 773.868.4574 · info@vanillepatisserie.com

All food and beverage prices are subject to 24% service fee and 11.75% sales tax
### SWEET ADDITIONS

*created by our pastry chef*

<table>
<thead>
<tr>
<th>SWEET TABLE</th>
<th>$25 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Display of Chef’s Choice Seasonal Eclairs, Macaron, Almond Croissants, Madeleines, Coconut Rochers, Nougat, Fruit Tarts</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>HOUSE-MADE CUPCAKES</th>
<th>$18 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miniature Cupcakes to include: Red Velvet with Cream Cheese Frosting, Chocolate with Mocha Frosting, Vanilla with Grand Marnier, Banana</td>
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<table>
<thead>
<tr>
<th>SUNDAE STATION</th>
<th>$22 per person</th>
</tr>
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<tbody>
<tr>
<td>Vanilla Bean, Dark Chocolate, and Chef’s Selection Seasonal Ice Cream</td>
<td></td>
</tr>
<tr>
<td>Dark Chocolate Brownie, Chocolate Sauce, Rum Caramel Sauce, Peanuts, Fresh Fruit, Raspberry Coulis, Whipped Cream, Chocolate Candies, Crushed Cookies</td>
<td>Chef Attendant required: $150</td>
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<table>
<thead>
<tr>
<th>COFFEE STATION</th>
<th>$20 per person</th>
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</thead>
<tbody>
<tr>
<td>Starbucks Coffee, Nespresso, Iced Coffee, Assorted Rishi Herbal Teas, Sugar Swizzle, Monin Coffee Flavors, Biscotti, Bomboloni</td>
<td>Bartender required: $200</td>
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<thead>
<tr>
<th>HOT CHOCOLATE STATION</th>
<th>$20 per person</th>
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<tbody>
<tr>
<td>Double Chocolate, Milk Chocolate, Hazelnut Chocolate, White Chocolate Mocha, Chocolate Brownies, Chocolate Madeleine</td>
<td>Chef Attendant required: $150</td>
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### DISPLAYED ENHANCEMENTS

<table>
<thead>
<tr>
<th>BIG CHEESE</th>
<th>$24 per person</th>
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<tbody>
<tr>
<td>Selection of six imported and local cheese</td>
<td></td>
</tr>
<tr>
<td>House pickled vegetables, grain mustard, house made preserves, grapes, dried fruits, local honey</td>
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</tr>
<tr>
<td>Artisan grilled, bakery breads</td>
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</table>

<table>
<thead>
<tr>
<th>GARDEN OF THE GODS</th>
<th>$22 per person</th>
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</thead>
<tbody>
<tr>
<td>Assorted seasonal crudité from the garden</td>
<td></td>
</tr>
<tr>
<td>Romaine shooters, jalapeño edamame dressing, lemon crisp</td>
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</tr>
<tr>
<td>Charred broccoli salad, cranberries, pickled onion, shaved parmesan, almond vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Sesame green pea hummus, rice crackers, bread sticks</td>
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<tr>
<td>Grilled carrot ratatouille, radish, green onion, balsamic, basil</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>THE PIER</th>
<th>Minimum of 10 dozen, priced by the piece</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with lemons, mini tabascos, flatbread crackers</td>
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<tr>
<td>Shrimp cocktail, classic cocktail sauce</td>
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<tr>
<td>Half lobster tail, mango-citrus aioli</td>
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<tr>
<td>Seasonal oysters, pink peppercorn mignonette</td>
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<tr>
<td>Crab claws, spicy remoulade</td>
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<tr>
<td>Crab legs, curry aioli</td>
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</tbody>
</table>

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## LATE NIGHT OPTIONS

### TAYLOR STREET STATION
$25 per person
- Mini Cheese Pizza
- Mini Sausage Pizza
- Mini Italian Beef, Giardiniera, Sweet Peppers and Onions

### LINCOLN SQUARE STATION
$20 per person
- Mini German Brats, Beer Kraut
- Warm Pretzel Bites, Bavarian Mustard, Cheese Sauce

### MEXICAN STREET CART
$26 per person
- Carnitas, Pickled Onion, Poblanos, Salsa Rojo
- Cheese Quesadillas, Onions, Peppers
- Beef Tamales, Charred Salsa Verde
- Chips and Guacamole

### FIRE ROASTED FLATBREADS (select 3)
$26 per person
- Caprese, Basil, Heirloom Tomato
- Truffle Mushroom, Herbs, Roasted Garlic
- Roasted Peppers, Spinach
- Spicy Capicola, Green Olives, Caramelized Onions
- Roasted Chicken, Roasted Corn, Peppers, Cilantro, Smoky BBQ
- Farmer Style, Pepperoni, Sausage, Ham, Chili Flakes, Parmesan Cheese, Oregano

### SLIDERS
$25 per person
- Classic Burger, Aged Cheddar, Smoked Ketchup, Icebox Pickle, Onion Bun
- Smoked Pulled Pork, Red Cabbage Slaw, Home-Style Bun
- Garden Vegetable Slider, Sweet Corn and Green Onion Cream Cheese, Dark Wheat Bun

### CHICAGO
$25 per person
- Slider: Classic Burger, Aged Cheddar, Smoked Ketchup, Icebox Pickle, Onion Bun
- Mini Chicago Hot Dogs, Mustard, Green Relish, Onions, Tomatoes, Pickles, Celery Salt, Sport Peppers
- Mini Italian Beef Sandwiches, Giardineria

### BUILD YOUR OWN LATE NIGHT SNACK STATION
Choose items from any of the stations to customize a late night bite.
- Pick (1): $9 per person
- Pick (2): $18 per person
- Pick (3): $27 per person
- Pick (4): $36 per person

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BEVERAGES

BEVERAGE SELECTIONS

all package bars include house red, white, sparkling wine and soft drinks

DELUXE BAR (included in turquoise)
Absolut, Bombay, Jack Daniels, Johnnie Walker Red, Jose Cuervo Silver and Bacardi Light Rum, Bailey's Irish Cream, Amaretto DiSaronno

PREMIUM BAR (included in aquamarine & sapphire) Upgrade: $30 per person
Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black Crown Royal, Patron Silver, Cruzan, Bailey's Irish Cream, Amaretto DiSaronno
Upgrade cost to premium package: $14 per person | Additional hour: $10 per person

HOST SPONSORED CONSUMPTION BAR

<table>
<thead>
<tr>
<th></th>
<th>Deluxe</th>
<th>Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>$11</td>
<td>$14</td>
</tr>
<tr>
<td>Domestic Beers</td>
<td>$8</td>
<td>$8</td>
</tr>
<tr>
<td>Premium and Imported Beer</td>
<td>$9</td>
<td>$9</td>
</tr>
<tr>
<td>Select Wines by the Glass</td>
<td>$12</td>
<td>$12</td>
</tr>
<tr>
<td>Mineral Water/Juices</td>
<td>$8</td>
<td>$8</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$8</td>
<td>$8</td>
</tr>
<tr>
<td>House Sparkling Wine by the Glass</td>
<td>$12</td>
<td>$12</td>
</tr>
<tr>
<td>Cordials</td>
<td>$11</td>
<td>$11</td>
</tr>
</tbody>
</table>

SPECIALTY BARS

pricing for specialty bars is per drink with a beverage minimum of $500

MARTINI BAR
Traditional Vodka and Gin, Caramel Apple, Raspberry Cosmopolitan, Dirty, White Chocolate Raspberry, Dark Chocolate Hazelnut
Add an Ice Luge for Entertaining Service: $400

CLASSIC COCKTAIL BAR
Made to order throwback cocktails: Manhattan, Old Fashioned, Negroni, Whiskey Sour, Limoncello Collins

MULE BAR
Made to order mules: Moscow Mule, Spicy Mule, Citrus Mule, Kentucky Mule, Gin Summer Mule

SIGNATURE COCKTAILS
choice of one included in Aquamarine and Sapphire wedding packages

MINTED SPARKLING MOJITO
White Rum, Mint Infused Simple Syrup, Topped with Sparkling Wine, Mint Garnish

WHITE WEDDING DAY MARTINI
Vodka, St. Germain, White Cranberry Juice, Lemon Juice

SOMETHING OLD "OLD FASHIONED"
Bourbon, Kahlua, Sweet Vermouth, Orange Bitters, Maraschino Cherry, Served on the Rocks

Wedding Package Enhancement $14

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