

# Wedding Packages

## All packages include:

### Private Menu Tasting

with our Chef to discuss menu selections for your wedding

### Four Hour Call Brands Bar Package

Passed Wine and Sparkling Water  
during your cocktail reception

### Warm and Chilled Hors d'Oeuvre

passed by white-gloved servers  
based on four pieces per guest

### Champagne Toast

to the Bride and Groom

### Gourmet Plated Dinner

including your selection of salad and entree

### Wine Service with Dinner

### Wedding Cake

Your choice of design, served as dessert

### Our Professional On-Site Catering Experts

to assist you in creating an unforgettable experience,  
from the first kiss to the last dance.



**Navy Pier Catering**

Menu Offerings as of March 1, 2012 - All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 10.75%) and gratuity (currently 22.5%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).

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Standard wedding packages include all of the following

## Four Hour Call Brand Package Bar

one hour before dinner, three hours after dinner  
includes: Smirnoff vodka, Beefeater gin, Bacardi rum,  
Dewars White Label scotch, Jim Beam bourbon,  
Canadian Club whiskey,  
Jose Cuervo Gold tequila and amaretto  
house wine, imported and domestic beer, sparkling and still water,  
Pepsi, Diet Pepsi, Sierra Mist,  
tonic, club soda, orange, grapefruit and cranberry juices,  
bloody mary mix, sweet and sour mix, lemons, limes,  
cocktail olives, and cherries

## Passed Wine and Sparkling Water

during your cocktail reception

## Champagne Toast

Domaine Ste. Michelle Brut (house champagne)  
One toast glass per person will be poured before your dinner service.

## Dinner Wine Service

Our servers will offer a choice of house red or white wine to your guests.  
Your choice of La Terre Chardonnay or Glen Ellen Pinot Grigio.  
Your choice of La Terre Merlot or Cabernet Sauvignon



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# Wedding Packages

Choose any combination of four warm or chilled hors d'oeuvre.

## Warm Hors d'Oeuvre

Wild Mushroom Tart

Chicken Potstickers  
with Szechuan soy sauce

Beef Tenderloin with Crimini  
Mushroom Mashed Potatoes  
served on a miniature spoon

Brie and Pear in Phyllo  
with chutney sour cream

Twice Baked Yukon Gold  
Potato Tart  
with bacon, cheddar cheese and  
caramelized onions

Shrimp in a Blanket  
wrapped in puff pastry

Boursin Cheese  
Stuffed Mushrooms

Almond-Stuffed  
Bacon-Wrapped Dates  
with a port wine balsamic glaze

Goat Cheese Tartlet  
with caramelized onion

Beef Short Rib with Fried  
Potato Strings  
served on a miniature spoon

Grilled Chicken Tart  
with coconut peanut sauce

Asparagus Risotto  
served on a miniature spoon

Assorted Meatballs  
choose teriyaki, barbecue, sweet  
and sour or Swedish

Brie and Mango Quesadillas  
with mango sour cream

Crab Rangoon  
with cream cheese in a wonton  
skin

Asian Pear Tartlet  
with Roquefort and walnut

Beef and Mushroom en Crouete

Grilled Vegetable Quesadillas  
with an avocado cream sauce

Artichoke Fritters  
with goat cheese sauce

Fig and Mascarpone Cheese  
in Phyllo

Braised Short Rib and  
Manchego Cheese Empanadas



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## Chilled Hors d'Oeuvre

### Margarita Chicken

lime-marinated chicken breast with cilantro mayonnaise served on tri-colored tortilla chips

### Fresh Vegetable Spring Roll

with a soy dipping sauce

### Assorted Finger Sandwiches

salmon and cucumber with cream cheese; red onion, tomato and watercress with mayonnaise; smoked chicken, gouda and arugula with whole grain mustard

### Shrimp Tostada

grilled marinated shrimp on a crisp corn tortilla with guacamole and salsa fresca

### Mozzarella and Roasted Tomato Skewer

with pesto oil

### Greek Phyllo Cup

kalamata olive, diced tomatoes and cucumbers and feta cheese

### Sesame Smoked Salmon Tartar

on dilled cucumber rounds

### Asian Pear Crostini

with gorgonzola and sliced almonds

### Szechuan Chicken

on a rice cracker garnished with microgreens

### Vegetarian Crostinis

with assorted toppings to include tomato basil, wild mushrooms and gorgonzola, and vegetable ratatouille with goat cheese

### Roast Beef-Wrapped Asparagus

with gorgonzola cream cheese

### Assorted Sushi

including California, tuna and smoked salmon rolls with a ginger-soy dipping sauce

### Steak au Poivre Crostini

with brown mustard aioli

### Chicken and Mango Tostada

with cilantro chimichurra sauce

### Shrimp Cocktail Shooters

jumbo shrimp with shredded lettuce and cocktail sauce served in a cocktail shooter glass

### Crab Cake Crostini

with Old Bay aioli and microgreens

### Sesame Crusted Tuna

grilled rare and served on a rice cracker with wasabi mayonnaise and shredded pickled ginger



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## Salad Selections

Choose one of the following:

### Spinach and Endive Salad

Stilton cheese, pepper bacon, and a dried cherry vinaigrette

### Beet Salad

mixed greens, baby arugula, julienne beets, toasted hazelnuts, goat cheese and a lemon white balsamic vinaigrette

### Mediterranean Salad

mixed greens, oven roasted tomatoes, feta cheese, eggplant croutons and a lemon basil vinaigrette

### Asian Pear Salad

with mixed greens, candied pecans and a sesame soy ginger vinaigrette

### Fennel Salad

mixed greens, shredded fennel, julienne sun-dried tomatoes, pine nuts, and shredded parmesan served with a white balsamic vinaigrette

### Fig and Prosciutto Salad

mixed greens, baby arugula, dried figs, prosciutto, grape tomatoes, shaved parmesan and a white balsamic vinaigrette

### Grilled Asparagus Salad

fresh grilled asparagus served chilled with shredded parmesan, crispy prosciutto, and diced red peppers on bibb lettuce with a balsamic vinaigrette

### Michigan Farm Stand Salad

mixed greens and chopped romaine with dried cherries, walnuts and fuji apples in a green apple white balsamic vinaigrette



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## Wedding Cake

Your choice of custom-designed wedding cake provided by Oak Mill Bakery

### Cake flavor choices include:

yellow, chocolate, half & half, lemon, red velvet, yellow with poppyseed, devil's chocolate, banana, carrot, hazelnut and almond cake, cream cheesecake

### Filling choices include:

flavored buttercreams, custards, chocolate fudge, fruit preserves, flavored mousses, lemon curd, chocolate ganache, black forest cake, cannoli cake, truffle torte, fresh fruit, fresh berries, and other signature fillings

### Frosting choices include:

buttercream, white chocolate, dark chocolate or rolled fondant



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# Wedding Packages

## Entrée Selections

Choose one of the entrees on this and the following pages.  
Packages are priced based on entrée selection.

### Brie and Pear Chicken Breast

with lobster macaroni and cheese  
and seasonal vegetables

*\$128.00 per guest*

### Roast Madeira Chicken Breast

with wild mushroom bread pudding and  
seasonal vegetables

*\$128.00 per guest*

### Asparagus and Crab Stuffed Chicken Breast

sautéed and served with a chive lemon cream sauce,  
mediterranean mashed potatoes and seasonal vegetables

*\$131.00 per guest*

### Charcuterie Chicken Breast

stuffed with crispy smoked turkey bacon and  
vegetable ratatouille, served with a crimini mushroom  
cream sauce, calico rice and seasonal vegetables

*\$128.00 per guest*

### Serrano Ham and Dried Fig Stuffed Chicken Breast

served with olive vegetable rice  
and seasonal vegetables

*\$131.00 per guest*

### Mushroom and Artichoke Stuffed Chicken Breast

with garlic ratatouille whole grains  
and seasonal vegetables

*\$128.00 per guest*

### Cranberry Pecan Stuffed Chicken Breast and Crab Cake

served with winter rice blend  
and seasonal vegetables

*\$136.00 per guest*

### Chicken and Tilapia

roasted chicken breast with a Madeira glaze and  
pan-seared tilapia with a roasted vegetable  
ratatouille, served with grain dauphinoise potatoes  
and seasonal vegetables

*\$134.00 per guest*



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## Additional Entrée Selections

### Sesame Lemon Chicken Breast and Teriyaki Shrimp

with fried rice and seasonal vegetables

*\$133.00 per guest*

### Pineapple Glazed Tilapia and Teriyaki Sesame Chicken Breast

with a cilantro mint salsa, soy ginger basmati orzo,  
and seasonal vegetables

*\$132.00 per person*

### Italian Stuffed Chicken and Tortellini

capicola, portabella, fontina and focaccia stuffed chicken  
breast with beef and veal tortellini marinara  
served with seasonal vegetables

*\$132.00 per person*

### Beef Short Ribs and Ravioli

braised beef short ribs with cipriani sauce,  
served with cheese ravioli in garlic and olive oil  
and seasonal vegetables

*\$131.00 per guest*

### Grilled Italian Chicken and Atlantic Salmon

with a lemon beurre blanc, parmesan risotto cake  
and seasonal vegetables

*\$135.00 per person*

### Petite Filet of Beef and Stuffed Chicken Saltimbocca

stuffed with prosciutto and sage, served with a  
merlot demiglaze and a white wine sage cream  
sauce and accompanied by sour cream and chive  
mashed potatoes and seasonal vegetables

*\$134.00 per guest*

### Beef Short Ribs and Crab-Stuffed Shrimp

wild mushroom demiglaze and garlic butter, bacon and  
gorgonzola mashed potatoes and seasonal vegetables

*\$136.00 per guest*

### Petite Filet of Beef and Caribbean Tilapia

gorgonzola cream sauce and fruit salsa, broccoli  
cheddar mashed potatoes and seasonal vegetables

*\$141.00 per guest*

### Petite Filet of Beef and Crab Cake

with a lobster demiglaze and creole mustard aioli,  
roasted lemon garlic mashed potatoes  
and seasonal vegetables

*\$147.00 per guest*

### Petite Filet of Beef and Grilled Mahi Mahi

wild mushroom demiglaze, red and green tomato  
salsa, white cheddar mashed potatoes and  
seasonal vegetables

*\$149.00 per guest*



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## Additional Entrée Selections

### Petite Filet of Beef and Herb-Seared Halibut

with a four peppercorn sauce and a Dijon mustard aioli, garlic mashed potatoes and seasonal vegetables

*\$149.00 per guest*

### Soy-Ginger Braised Beef Short Ribs and Honey-Glazed Salmon

with macadamia nuts, wild rice blend and seasonal vegetables

*\$136.00 per guest*

### Stroganoff-Style Short Ribs and Tilapia

served with vegetable ratatouille, buttered gnocchi and seasonal vegetables

*\$133.00 per guest*

### Macadamia Nut Encrusted Grouper and Vesuvio Shrimp

with a lemon cream sauce, dried cranberry mashed sweet potatoes, and seasonal vegetables

*\$140.00 per guest*

### Peach Marmalade Glazed Salmon

with almond raisin couscous and seasonal vegetables

*\$135.00 per guest*

### Grilled New York Strip Steak

12-ounce strip steak served with chimichurra sauce, wild mushroom mashed potatoes and seasonal vegetables

*\$146.00 per guest*

### Beef Short Ribs and Sea Bass

port wine pepper demiglaze, cilantro lime cream sauce, herbed mushroom rice and seasonal vegetables

*\$146.00 per guest*

### Osso Bucco Ravioli and Pesto Crusted Tilapia

with a chianti red gravy and green beans with red peppers in garlic oil

*\$133.00 per guest*

### Lobster Ravioli and Crab Cake

with a citrus cream sauce, beluga rice blend and seasonal vegetables

*\$133.00 per guest*

### Jumbo Beef and Veal Tortellini and Pesto Shrimp

with a chunky tomato basil sauce, broccoli and julienne carrots

*\$134.00 per guest*



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## Additional Entrée Selections Vegetarian Alternatives

### Farfalle Pasta

with asparagus, shiitake mushrooms, snow peas, shaved parmesan cheese and olive oil

### Grilled Vegetable au Gratin

a variety of grilled vegetables topped with puff pastry and cheddar parmesan bread crumbs

### Stuffed Portabella Cap

with artichokes, mushrooms, and roasted red pepper on a polenta crouton with broccoli cheddar sauce

### Vegetable Risotto

with baby zucchini, red peppers, asparagus and scallions

### Eggplant Napoleon

spinach, ricotta, crimini mushrooms and a fresh marinara sauce

### Three Cheese Ravioli

with a cipriani cream sauce and seasonal vegetables

### Spinach Lasagna

with bechamel sauce and toasted panko

*If no vegetarian meal is pre-ordered, the Chef's choice vegetarian meal will be prepared.*

*Unless otherwise specified, we prepare 3% of the guaranteed guest count as vegetarian meals.*



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# Wedding Package Upgrades

Enhance your standard wedding package by choosing any or all of the following

## Plated Appetizer Selections

Choose any one of the following  
*add \$12.00 per guest*

**Southwestern Grilled Shrimp Cocktail**  
served with a cilantro lime cocktail sauce

**Chilled Tuna Medallions**  
mixed greens, pickled ginger and wonton threads,  
accompanied by a tamari wasabi vinaigrette

**Asian Smoked Salmon**  
with mixed greens, chives, and a sesame  
ginger vinaigrette

**Lobster Ravioli**  
twin large lobster ravioli with a citrus cream sauce  
and a diced mango relish

**Crab, Avocado and Roast Corn Cocktail**  
served in a martini glass with a crisp corn tortilla

**Shrimp, Scallop and Lobster Ceviche**  
served in a martini glass

## Soup Selections

Choose any one of the following  
*add \$5.00 per guest*

Carrot Ginger Soup  
Chicken Tortilla Soup  
Chilled Gazpacho  
Amish Style Chicken and Corn Soup  
Curried Apple Squash Soup  
with lime zest  
Tunisian Vegetable and Bean Soup  
Cream of Tomato Soup  
with rice and fresh basil

## Intermezzo Selections

Choose any one of the following sorbet flavors  
*add \$4.50 per guest*

Blackberry Cabernet  
Blood Orange  
Coconut  
Pear  
Pomegranate  
served in a frosted glass



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# Wedding Package Upgrades

## Hors d'Oeuvre Stations

### Bruschetta Sampler

tomato basil, ratatouille and goat cheese,  
and roasted wild mushrooms with gorgonzola  
served with homemade crostinis

### Domestic Cheeses

four varieties of cubed cheeses, garnished with  
fresh fruit and served with flatbread crackers

### Fresh Vegetable Crudites

with roasted garlic herb and roasted red pepper dip

### Salsa Bar

tri-colored tortilla chips with spicy red salsa, salsa verde,  
salsa fresca, guacamole and hot peppers

### Dips and Spreads

spinach and artichoke dip, bleu cheese spread,  
and roasted red pepper hummus  
served with assorted crackers

*One station: add \$6.00 per guest*

*Two stations: add \$10.00 per guest*

*Three stations: add \$14.00 per guest*



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# Wedding Package Upgrades

## Dessert Stations

### The Chocolatier

chocolate opera torte and assorted truffles  
chocolate dipped pretzels and strawberries  
chocolate dipped Oreo cookies  
assorted chocolate fudge squares  
coffee, decaffeinated coffee and a selection of hot teas

### Sweet Dreams

assorted brownies, cheesecake squares, and dessert bars  
assorted petit fours  
coffee, decaffeinated coffee and a selection of hot teas

### Decadence

assorted miniature tarts to include apple, caramel, pecan, mixed fruit, chocolate and key lime  
miniature flourless chocolate cake  
chocolate cups filled with assorted mousses  
coffee, decaffeinated coffee and a selection of hot teas

### Chicago Style

miniature cannolis and tiramisu, a variety of flavored cheesecake squares,  
baklava, fortune and almond cookies, and assorted churros  
coffee, decaffeinated coffee and a selection of hot teas

### Ice Cream Sundae Bar

chocolate and vanilla bean ice creams served with toppings to include hot fudge,  
caramel and strawberry sauces, whipped cream, peanuts,  
cherries, and assorted crumbled cookies and candies  
coffee, decaffeinated coffee and a selection of hot teas

*Choose one of the above... add \$12.50 per person*



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# Wedding Package Upgrades

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## Bottled Water Service

Panna and San Pelligrino bottled water served to guests with dinner  
*add \$2.50 per guest*

## Champagne Upgrade

Domaine Chandon  
*add \$2.00 per guest*

## Bar Package Upgrades

### Four Hour Premium Brand Package Bar

includes:

Ketel One vodka, Tanqueray gin, Bacardi rum, Johnnie Walker Red scotch, Jack Daniels bourbon, Crown Royal Canadian whiskey, Jose Cuervo Gold tequila, Amaretto di Saronno, house wine, imported and domestic beer, sparkling and still water, Pepsi, Diet Pepsi, Sierra Mist, tonic, club soda, orange, grapefruit and cranberry juices, bloody mary mix, sweet and sour mix, lemons, limes, cocktail olives and cherries

*add \$5.00 per guest*

## Five Hour Call Brand Package Bar

one hour before dinner and four hours after dinner  
*add \$8.00 per guest*

## Five Hour Premium Brand Package Bar

*add \$14.00 per guest*

## Martini Bar Package

classic martinis, dirty martinis, chocolate martinis, electric blue martinis, lemon drops, and cosmopolitans  
*add \$4.00 per guest for the first hour,  
add \$2.00 per guest each additional hour*

## Cordial Service

VS cognac, Kahlua, Sambuca, B&B, Bailey's Irish Cream, Grand Marnier, Cointreau and Frangelico  
*add \$6.00 per guest per hour*

## Dinner Wine Upgrades

### Premium Wines

Estancia Chardonnay and Pinot Noir or Cabernet Sauvignon  
*add \$4.00 per guest*

*Additional wine upgrades are available upon request. Please ask for our wine list or feel free to make your own suggestions.*



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# General Catering Information, Policies and Procedures

## Event Planning Timeline

When the Navy Pier Sales Office issues you a contract for your wedding, you will be assigned to a Chicago Signature Services Catering Manager. Your Catering Manager is your main point of contact for all food and beverage needs related to your wedding.

At the time of booking, a Catering Agreement will be issued to you by Chicago Signature Services. This contract must be signed and returned to your Catering Manager no later than 30 days prior to your event.

If you choose to schedule a tasting with our Chef to discuss your menu selections, this should be done no later than 45 days prior to the wedding date.

Information regarding menu selections, floorplans, timing, and other details pertinent to your wedding are due to your Catering Manager a minimum of 30 days prior to your wedding date. Your Catering Manager will assist you in selecting or customizing the proper menu items and arrangements to ensure a successful event.

After discussing the details of your wedding, your Catering Manager will prepare a Banquet Event Order for each individual service ordered and present these to you for approval, along with an estimated invoice. Signed Event Orders are due back to your Catering Manager within one week of receipt, and will become part of your Catering Agreement with Chicago Signature Services.

## Guarantees

One week prior to your wedding, your Catering Manager must receive your "Final Guarantee" (confirmed attendance). Once the Final Guarantee is given, the guest count may not be decreased. If no guarantee is given when due, the original estimated number of guests will be considered a guarantee.

Chicago Signature Services will be prepared to serve 3% over the guaranteed number of guests, up to a maximum of 50 meals. You will be billed based on the Final Guarantee or the actual number of meals served, whichever is greater.

Chicago Signature Services will make every attempt to accommodate increases in your guest count after the Final Guarantee is given; however, any increase made within 72 hours of the event will be subject to a 10% increase in price on the additions.

## Payment Policy

Your Catering Manager must receive payment for 100% of your balance due no later than one week prior to your wedding. Failure to comply may prohibit the execution of your event.

Chicago Signature Services accepts corporate or cashier's checks, wire fund transfers, American Express, Mastercard, Visa, and Discover as payment for services.

Regardless of actual method of payment, a credit card is required to be kept on file to cover any incidental charges. This credit card will be charged for any additional orders immediately following your wedding.



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# General Catering Information, Policies and Procedures

## Additional Services

Your Catering Manager is pleased to assist you with any additional services you require, above and beyond food and beverage needs. Some of our most commonly requested services are listed below. Ask your Catering Manager for additional assistance.

- Coat Check Services: Chicago Signature Services is pleased to arrange coat and baggage check services on a hosted or cash basis for your guests.
- Menu Cards: Customized 4 ¼" x 5 ½" menu cards in your choice of color are available to be set at each place setting or each table for \$1.00 each.
- Votive Candles: Chicago Signature Services can provide white votives in clear glass holders for \$1.50 each.
- Other Décor and Event Services: We have relationships with many local florists, décor companies, and event services companies who we can work with on your behalf or refer you to in order to meet any of your event needs. Please discuss specific requests with your Catering Manager.

## Exclusivity

Chicago Signature Services is the exclusive provider of food and beverage at Navy Pier. All food and beverage intended for consumption within the facility must be purchased through Chicago Signature Services.

## Ethnic Cuisine

Chicago Signature Services and Navy Pier are proud to offer authentic Indian cuisine as part of your special celebration. Menus can be served buffet-style or family-style, and can be completely customized to your liking. Cuisine representing other ethnicities may also be available upon request.

## Event Timing

Food, beverage and labor pricing is based on the scheduled times for an event, as listed on the Banquet Event Orders. Changes in service timing or event extensions may necessitate additional labor charges. Rates can be quoted in advance, on request.

## Holiday Rates

Events taking place or requiring preparation on any of the following holidays may necessitate additional labor charges: New Year's Day, Martin Luther King Jr. Day, Good Friday, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, and Christmas Day.

Specific charges will be quoted by your Catering Manager with information on event menu and expected attendance.

## Kosher Catering

Chicago Signature Services and Navy Pier are proud to partner with several different local kosher caterers to present kosher cuisine in our exclusive setting. We will work together with the caterer of your choice to create a menu to suit your needs. We also have an auxiliary kitchen which can be koshered and used for on-site food preparation.



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# General Catering Information, Policies and Procedures

## Linen and Equipment

Listed menu prices include the following: china, stainless steel flatware, and glassware within our inventory; tables and chairs within our inventory; black or ivory floor-length tablecloths for all tables and bars; ivory or burgundy dinner napkins.

## Liquor Liability

Please note that the sale and service of alcoholic beverages are regulated by the Illinois Liquor Control Commission. Chicago Signature Services, as a licensee, is responsible for the administration of the liquor laws and regulations governing the State of Illinois and the City of Chicago.

We reserve the right to refuse service to any person at any time, especially including a guest who is unable to produce acceptable identification as proof of age, or who exhibits signs of intoxication. No alcoholic beverages may be brought onto the premises from outside sources, and no alcoholic beverages may be removed from the premises.

Failure to comply with these or any other alcohol service policies of Navy Pier may result in the discontinuation of all alcoholic beverage service for the remainder of the event, at the sole discretion of Chicago Signature Services management. **Please note that service of alcoholic beverages must end by 11:30 pm for all outdoor functions.**

## Pricing

In the event of an increase in commodity prices, labor costs, taxes or other costs to us, Chicago Signature Services reserves the right to raise prices without notice. Guaranteed food and beverage prices will be quoted in writing 30 days prior to your event, if requested.

## Split Menus

Due to the additional expense of preparation and service of split menus (those with more than one entrée choice), the highest of the entrée prices will be applied to all meals served.

A guarantee is required for each menu item, and guests must be identified by a (client-provided) colored ticket or placecard representing their pre-selected menu.

## Staffing Levels

Under our collective bargaining agreement, Chicago Signature Services staffs plated meal functions at a ratio of one server per 20 guests and buffet/reception functions at a ratio of one server per 50 guests.

Bartenders are scheduled at a rate of one per 100 guests for hosted full bars, one per 150 guests for hosted beer and wine bars, and one per 200 guests for cash bars.

A request for additional staffing can be honored, but will be subject to additional labor fees.

## Taxes and Gratuity

22.5% Service Charge and 10.75% Sales Tax will be added to all food and beverage prices. 8% Rental Tax and 22.5% Service Charge will be added to all equipment orders, and 9% Sales Tax will be added to all floral orders. 3% City of Chicago Soda Tax will be added to all bottled or canned sodas and sparkling waters.



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