

Hotel Allegro Chicago



# Wedding Menu



*“One cannot think well, love well, sleep well, if one has not dined well.”*

– Virginia Woolf

*Allegro*   
CHICAGO™  
A KIMPTON® HOTEL

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# A NEW JOURNEY

**A TIME FOR NEW BEGINNINGS** Imagine yourself on your wedding day, surrounded by the historical grandeur and eclectic style found in our urban haven. Hotel Allegro is the perfect backdrop for your wedding story. Our breathtaking Walnut Ballroom will compliment the sophistication of your special day and truly offer you a personalized wedding that is uniquely yours.

## WHAT'S INCLUDED

- Cocktail Hour** *selection of six butler passed hors d'oeuvres, one hour hosted bar, signature craft cocktail*
- Dinner Service or Stations** *three course plated dinner or selected stations, tableside wine service, champagne toast*
- Beverage Service** *additional three hours of hosted bar following dinner service*
- Additional Accompaniments** *personalized wedding cake, specialty linen, silver chargers, votive candles, complimentary wedding suite, specialty room rates for guests*

# Butler Passed Hors d'Oeuvres

*Selection of Six Hors d'Oeuvres*

## □ HOT

- Seasonal Soup “Sippers” in Espresso Cup
- Triple Cream Truffle Mac & Cheese
- Risotto Croquette with Red Pepper Coulis
- Wild Mushroom Turnovers with Fontina
- Baked Brie with Strawberry Chutney
- Chicken Shu Mai with Ponzu Sauce on Miso Spoon
- Hoison Glazed Chicken with Toasted Sesame Seeds
- Beef Wellington with Bordelaise
- Petite Crab Cake with Saffron Aioli

## □ COLD

- Endive with Goat Cheese & Walnuts
- Marinated Vegetable Crostini with Boursin
- Crisp Polenta Round with Pesto & Pine Nuts
- Caprese Skewers with Balsamic Drizzle
- Chicken Salad on Date Nut Bread
- Beef Carpaccio with Herb Cheese on Crostini
- Ahi Tuna Tartar with Wasabi Cream
- Smoked Salmon with Cream Cheese & Caper
- Shrimp Shooter with Tomatillo Cocktail Sauce

# Plated Dinner

*Selection of Salad or Soup*

## □ SOUP

- Minestrone with Shaved Parmesan
- Roasted Butternut Squash Bisque
- Tomato Bisque with Chive Crème Fraiche
- Shiitake & Oyster Mushroom with Wild Rice

## □ SALAD

- Field Greens with Teardrop Tomatoes, Poached Pears, Maytag Bleu Cheese & Roasted Pecans, Hazelnut Vinaigrette
- Spinach Salad, Marinated Mushrooms, Roasted Red Peppers & Goat Cheese, Honey Dijon Vinaigrette
- Mesclun Greens with Cucumber & Fresh Berries & Toasted Walnuts, Raspberry Vinaigrette
- Mixed Baby Greens with Cucumber, Red Grapes, Radish, Golden Raisins, Candied Walnuts, Champagne Vinaigrette

- **Sautéed Lemon Parmesan Chicken**  
*Caper & Garlic Parsley Cream Sauce*  
**\$145 Per Person**

- **Boneless Breast of Chicken**  
*Ricotta and Goat Cheese, Sun-Dried Tomatoes & Basil Roasted Garlic Sauce*  
**\$145 Per Person**

- **Grilled Marinated Salmon**  
*Lemon Beurre Blanc*  
**\$148 Per Person**

- **Oven Roasted Sea Bass**  
*Tomato Confit & Extra Virgin Olive Oil*  
**\$148 Per Person**

- **10oz Filet of Beef Tenderloin**  
*Shiitake Mushrooms, Madeira Au Jus*  
**\$154 Per Person**

- **Tenderloin of Beef Medallions**  
*Black-Peppercorn Crust, Wild Mushrooms, Cabernet Essence*  
**\$154 Per Person**

*Additional 4<sup>th</sup> Course (Salad or Soup)*  
*\$9 Per Person*

# Stations

## □ TASTE OF THE SEA

*Four Pieces per Person*

- Chilled Jumbo Shrimp
- Main Crab Claws
- Manila Clams
- Prince Edward Island Mussels
- Lemons, Cocktail Sauce, Horseradish & Tabasco
- Toasted French Baguettes

## □ GARDEN GREENS

*Selection of One*

- Traditional Caesar Salad with Brioche Croutons
- Mixed Baby Greens, Grape Tomatoes, Sliced Cucumber, Candied Walnuts, Crumbled Bleu Cheese Balsamic Vinaigrette  
Honey and Thyme Vinaigrette

## □ TASTE OF ITALY

*Selection of Two*

- Butternut Squash Ravioli with Sage Butter
- Cavatappi with Roasted Chicken, Proccoli, Sun-Dried Tomatoes Parmesan Cream Reduction
- Penne Pasta with Rock Shrimp, Spinach, Crushed & Freshly Grated Parmesan, Vodka Sauce

## □ MASHED POTATO BAR

- Yukon Gold & Sweet Potatoes
- Cheddar Cheese & Blue Cheese
- Smoked Bacon, Sour Cream, Chives, Sweet Cream Butter
- Freshly Chopped Herbs & Flavored Oils

## □ CARVING STATION

- **Herb Roasted Turkey Breast** *Cranberry Orange Relish, Warm Petite Croissants*
- **Honey Glazed Ham** *Dijon Mustard, Buttermilk Biscuits*
- **Whole Roasted Tenderloin of Beef** *Bordelaise, Horseradish Cream, Multi Grain Rolls*
- **Prime Rib of Beef** *Horseradish Cream, Natural Au Jus, Silver Dollar Rolls*

**Choice of Three Stations \$145 Per Person**

**Choice of Four Stations \$157 Per Person**

# Desserts

## □ WEDDING CAKE ENHANCEMENT

- Enhance Your Cake Service with Choice of One
- Chocolate Covered Strawberry
- Truffle and Fresh Seasonal Berries

**\$8 per person**

## □ DESSERT PLATTER *Presented at Table*

- Truffles, Assorted Tarts and Pastries
- Chocolate Dipped Fruits, Gourmet Cookies,

**\$10 per person**

## □ SWEET TABLE

- Truffles
- Petite Fours
- Assorted Tarts and Pastries
- Chocolate Mousse Cups
- Chocolate Dipped Strawberries
- Miniature Cheesecakes
- Seasonal Cake Pops
- Seasonal Fruits and Berries

**\$18 per person**

# Beverages

The Beverage Service will include Unlimited Service for **FOUR** hours, providing:

Smirnoff Vodka, Beefeater Gin, Dewar's Scotch, Jim Beam Bourbon, Bacardi Silver, Captain Morgan Rum,  
Canadian Club Whiskey, El Jimador Tequila, Korbel Brandy  
Domestic & Imported Beers, Domestic Wine Selections  
Assorted Juices, Spring Waters, Mineral Waters & Assorted Soft Drinks

*The wines served include Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon.*

## □ PACKAGE ENHANCEMENTS

- Additional Hours of Deluxe Brand Beverage Service \$15 per person per hour
- Upgrade to Premium Beverage Service \$20 per person for four hours
- Additional Hours of Premium Beverage Service \$15 per person per hour
- Martini Bar \$15 per person per hour

## □ ADDITIONAL LABOR COSTS

- Uniformed Chef Attendant \$150 each, plus tax
- Coat Check Services \$150 each, plus tax

*Prices are subject to a 23% gratuity and 10.5% sales tax.*