



Congratulations on your Engagement!!!

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Thank you for your interest in the Hotel Allegro for your special day. The Hotel Allegro has recently completed a \$40 million renovation and exemplifies the heart of Chicago...

*Bright, Fun, Lively, Up Beat and Timeless*

For a truly memorable wedding, every detail needs to be attended to; and with our Hotel's professional catering staff, outstanding service and exceptional food;

*Your wedding Will Be the Toast of the Town!!!!!!*

Whether your tastes are traditional or modern, all aspects of The Hotel Allegro Have the very best in classic elegance and contemporary style. We understand that there are endless details to worry about on your unforgettable day which is why we host only one wedding at a time

**THE SPOTLIGHT IS ON YOU... BE A STAR!!!!**

*Contact our Wedding Specialist KT Thompson at (312) 325-7142*

## YOUR WEDDING INCLUDES:



Selection of Six Hot and Cold Hors D'oeuvres

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Four Hour Deluxe Open Bar

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Your "Personalized" Martini for the Cocktail Hour

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Unlimited Wine Service during Dinner

Three Course Plated Dinner including a Customized
Wedding Cake

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Champagne Toast

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Complimentary Double Jacuzzi Bridal Suite

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Special overnight Room Rates for your Guests

### That was just the beginning:

Baby Grand Piano in the Music Room

Silver Base Plates

Votive Candles

Table numbers in silver frames

White Tablecloths and Napkins

Dancefloor

Complimentary tasting and menu consultation

Complimentary Bartenders

Photography Banquet Room

Full Service Concierge through Eved Services

8 inch high stage for Ceremony

Wired Microphone

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~OUR GIFT TO YOU~

Choose one...

Complimentary upgrade to premium bar selections and Signature Martini available
all evening

Complimentary Late Night Snacks toward the end of your reception

Light Bridal Lunch while preparing for the big night

Stardust Hospitality Suite catered snacks for the day

Continental Breakfast the following morning for overnight wedding guests

(With a minimum spend of \$20,000.00 exclusive of tax and service charge)



Hors D' Oeuvre Selection
Select 6 (Combination of Chilled and Hot)

Chilled

Assorted Sushi Rolls with Wasabi, Soy and Ginger

Smoked Salmon with Cream Cheese and Caper on Pumpernickel

Pan Seared Tuna on Rice Cracker with Wasabi and Ginger

Scottish Salmon Roulade with Dill Cream Cheese Lollipop

Chicken Salad on Date Nut Bread

Crisp Polenta Round with Pesto and Pine Nuts

Diced Plum Tomato, Buffalo Mozzarella Cheese, Fresh Basil and Extra Virgin Olive Oil Bruschetta

Hot

Petite Crab Cakes with Saffron Aioli

Beef Wellington with Bordelaise Sauce

Baked Brie with Strawberry Chutney

Chile Lime Marinated Jumbo Shrimp Skewer

Tomato Basil Soup served in Espresso Cups

Korean Steak Tataki

Hoisin Glazed Grilled Chicken with Toasted Sesame Seeds

Chicken or Shrimp Shu Mai on Miso Spoon with Ponzu Sauce

Mushrooms Caps Stuffed with Wild Mushrooms and Brie

Select soup or salad...

Soup

Shitake & Oyster Mushroom with Wild Rice

Roasted Butternut Squash Bisque

Minestrone with Freshly Grated Parmesan Cheese

Roasted Tomato Bisque

Salad

Field Greens with Teardrop Tomatoes, Poached Pears, Maytag Bleu Cheese,
Roasted Pecans & Hazelnut Vinaigrette

Spinach Salad, Marinated Mushrooms, Roasted Red Peppers and Goat Cheese
Honey Dijon Balsamic Vinaigrette

Caesar Salad with Parmesan Cheese and Herbed Croutons

Mixed Baby Field Greens with Artichokes, Roma Tomatoes, Cucumbers, Olives and
Ricotta Salata, Balsamic Vinaigrette

Mesclun Greens with Cucumber and Fresh Berries, Toasted Walnuts
and Raspberry Vinaigrette

Additional 4th Course (Soup or Salad) ~ \$6.00 per person

Entrees

Chicken

Sautéed Free Range Chicken Breast with Wild Mushrooms, Madeira & Thyme
Natural Au Jus, Wild Rice and Barley Risotto

\$119.00 per person

Sautéed Lemon Parmesan Chicken with a Caper and Garlic Parsley Sauce
Roasted Rosemary Red Potatoes

\$119.00 per person

Boneless Breast of Chicken filled with Ricotta & Goat Cheese, Sun-Dried Tomatoes,
Basil, Roasted Garlic Sauce, and Red Skin Mashed Potatoes

\$119.00 per person

Beef/Lamb/Veal/Pork

10oz. Filet of Beef Tenderloin with Shiitake Mushrooms, Madeira, Natural Jus
Roasted Rosemary Red Potatoes

\$127.00 per person

Roasted Pork Tenderloin, Gateau of Apple and Caramelized Red Onion
Honey and Balsamic Essence
Housemade Spaetzle

\$123.00 per person

Roast Prime Rib of Beef, Natural Au Jus and Horseradish Cream
Garlic Mashed Potatoes

\$127.00 per person

Grilled American Lamb Rib Chops
with Fresh Rosemary and Pommerey Merlot, Natural Jus
Garlic Potato Gratin

\$130.00 per person

Tenderloin of Beef Medallions with Black-Peppercorn Crust,
Wild Mushrooms, Cabernet Essence
Horseradish Mashed Potatoes

\$127.00 per person

Fish

Grilled Marinated Salmon with Lemon Buerre Blanc
Saffron Rice

\$124.00 per person

Oven Roasted Sea Bass on Horseradish Mashed Potatoes
Topped with Tomato Confit and Extra Virgin Olive Oil

\$124.00 per person

Pan Seared Tilapia and Wilted Spinach in White Wine and Shallots
Wild Mushroom Risotto

\$124.00 per person

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Combination Plates

Medallions of Beef with Herb Crusted Chicken, White Wine and Rosemary Essence
Basil Parmesan Potato Puree

\$130.00 per person

Petite Filet Mignon with Garlic Shrimp, Burgundy Wine Reduction
Red Skin Mashed Potatoes

\$133.00 per person

Petite Filet Mignon with Oven Roasted Sea Bass, Cabernet Sauce
Porcini Barley Risotto

\$136.00 per person

Oven Roasted Chicken Breast with Grilled Salmon, Buerre Blanc
Parmesan Risotto

\$130.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes
and needs.



Display Enhancements

Garden Vegetable Crudite

Seasonal Fresh Vegetables
 Sun-Dried Tomato Aioli and Buttermilk
 Herb Dip
 Serves 50 people
 \$325.00 per Display

International and Domestic Cheese Display

An Array of International and Boutique
 Domestic Cheese
 Assorted breads and Crackers
 Serves 50 people
 \$400.00 per Display

Seasonal Fruit Tray

Seasonal Fresh Fruits and Berries
 Serves 50 People
 \$325.00 per Display

Mediterranean Antipasti Display

Hummus, Baba Ghanoush, Garlic-Tahini
 Dip,
 Feta Cheese, Roasted Peppers, Assorted
 Olives, Marinated Artichokes
 Flatbread, Warm Pita Bread
 Serves 30 people
 \$375.00 per Display

RAW BAR

Jumbo Shrimp, Snow Crab Claws
 Oysters on the Half Shell, Clams on the
 Half Shell
 Served with Lemon Wedges and
 Assorted Sauces
 Market Price

Prices do not include 11.5% sales tax and 21% service charge
 Our Catering Staff will be pleased to customize menus to suit your specific tastes
 and need

FINAL TOUCHES



Wedding Cake Enhancement

Enhance your cake service
With a Chocolate Covered Strawberry,
Truffle, Mixed Berries, or Decorated Plate
\$4.00 per Person

Dessert Platter for each table

Assortment of Tarts, Pastries,
Cheesecake Triangles
Chocolate Dipped Strawberries
\$7.50 per person

Sweet Table

Chocolate Dipped Strawberries, Assorted
Tarts and Pastries, Truffles, Gourmet
Cookies, Assorted Miniature Cheesecakes,
Chocolate covered pretzels, and Fruit
Kabobs
\$13.50 per person

Chocolate Fondue

(Minimum 50 Guests)
Bananas, Strawberries, pineapple, and
pound cake with Dipping Skewers
\$10.00/ Per Person

Prices do not include 11.5% sales tax and 21% service charge
Our catering staff will be pleased to customize menus to suit your specific tastes and
needs

Or, Mix it Up... with Stations

Taste of Italy

Pick a Selection of two

Prepared to Order

Butternut Squash Ravioli Sage Butter

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Cavatappi Roasted Chicken, Broccoli

Sun-Dried Tomatoes Parmesan

Cream Reduction

*

Penne Pasta Rock Shrimp Spinach in

Vodka Sauce

Freshly Grated Parmesan

Crushed Red pepper

Sushi Rocks

*4 Pieces per Person *

Spicy Tuna Roll

California Roll

Shrimp Tempura

Edemame

Wasabi, Soy Sauce and Pickled Ginger

Potato Bar

Rosemary Roasted Red

Scallion Mashed Potatoes

Cheddar Cheese

Sour Cream

Crumbled Bleu Cheese

Crispy Bacon

Sautéed Mushrooms

Old Fashioned Gravy

Taste of the Sea

*4 Pieces per Person *

Chilled Jumbo Shrimp

Manila Clams, Maine Crab Claws

Cocktail Sauce

Lemon Wedges, Horseradish & Tabasco

French Baguettes

Taste of the Orient

Vegetable Stir Fry

Sweet and Sour Chicken Over Lo Mein

Mini Take out box

Chopsticks

Add Shrimp \$3.50 per Person

Garden Greens

Caesar Salad with Brioche Croutons

Or

Mixed Baby Greens, Grape Tomatoes,

Sliced Cucumber, Candied walnuts

Crumbled Bleu Cheese

Balsamic Vinaigrette, Honey &

Thyme Vinaigrette

Tapas

Seafood Paella

Chili Rubbed Beef

Kebab with Cherry Tomato

Peppers, Mushrooms

Potato gallette squares

Ceviche Spoons

Soup, Etc.

Tomato Bisque

Grilled Cheese Triangles

Or

Lobster Bisque

Cheese Croutons

Crème Fraiche and Chives



Carving Station Options

Select One

Roasted Turkey Breast

Served with Giblet Gravy and Cranberry
Relish
Petite Croissants

Whole Baked Honey Glazed Ham

Served with Dijon Mustard
Buttermilk Biscuits

Whole Roasted Tenderloin of Beef

Served with Bordelaise Sauce and
Horseradish Cream
Multi Grain Rolls

Salmon En Croute

Served with Sour Cream, Dill and
Cucumber Sauce

Chef Attendants - \$ 100.00 Additional Per Attendant

Choice of 3 Stations \$ 129.00 Per Person

Choice of 4 Stations \$ 138.00 Per Person

Choice of 5 Stations \$ 147.00 Per Person

*Includes, 4 hr. Deluxe Bar, Butler Passed Hors D'oeuvres, Champagne Toast, and
Wedding Cake Add a Plated Salad @ \$3.00/ Per Person*

And, to Top it Off...

Late night snacks

Miniature Grilled Cheese Sandwiches

\$4.00 per person

Hamburger & Cheeseburger Sliders

\$6.00 per person

Miniature Hot Dogs

\$5.00 per person

Gourmet Pizzas

Smoked Chicken and Caramelized Onion

Sun Dried Tomato and Goat Cheese

Margherita

\$27.00 per Pizza





Personalized Martini Options

Select One

Something Blue: Absolut Kurant vodka, De Kuyper Wild Berry Schnapps & sour. Garnished with Mixed Berries

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Unforgettable: Pama- Pomegranate Liqueur, Absolut Citron, Cointreau & Splash of Fresh Lime Juice

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Memorable Mocha: Van Gogh Espresso Vodka, White Godiva Liqueur, Cocoa Powder Rim

*

A Perfect Pear: Absolut Pear, Ocean Spray Cranberry Juice, and Triple Sec

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Ever after: Stolli Raspberi vodka, Chambord, Topped with Sparkling Wine

****Make it Personalized with your own signature name****

DELUXE BAR

To Include:

Skyy Vodka
Beefeater Gin
Dewar's Scotch
Jim Beam Bourbon
Bacardi Silver
Captain Morgan Rum
Canadian Club Whiskey
Jose Cuervo Gold Tequila
Korbel Brandy

Domestic and Imported Beer

Amstel, Heineken, Sam Adams, Miller Lite and Miller Genuine Draft

Assorted Soft Drinks, Mineral Waters & Juices

Champagne served During Toast

Allegro House Wines
Cabernet Sauvignon and Chardonnay
served Throughout Dinner

*****Additional time after the 4 hours included in package at \$10.00 per person per hour*****

Your Bar may be upgraded to a PREMIUM Selection of:

Kettle One Vodka, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Makers Mark Bourbon, Captain Morgan Rum, Bacardi Silver, Crown Royal Whiskey, Cazadores Tequila, Christian Brothers Brandy

Allegro House Wines
Chardonnay and Pinot Grigio also Cabernet and Pinot Noir

Imported and Domestic Beer
Amstel, Heineken, Sam Adams, Miller Lite and Miller Genuine Draft

Assorted Soft Drinks
Mineral Waters

Additional \$10.00 per person



Party Continues for Brunch

Standing Ovation
Continental Buffet

Assorted Chilled Fruit Juices
Regular and Skim Milk
Fresh Seasonal Fruits and Berries
Granola
Selection of Low Fat Fruit and Natural
Yogurts
European Breakfast Pastries and
Bagels
Zucchini, Cranberry and Banana Nut
Breads
Sweet Butter, Fruit Preserves and
Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated
Coffee and Flavored Tea
\$25 per person

"The Close Up" Buffet

Assorted Chilled Fruit Juices
Regular & Skim Milk
Fresh Seasonal Fruits and Berries
Granola
Farm Fresh Scrambled Eggs with
Chives
French Toast with Warm Maple Syrup
Applewood Smoked Bacon
Breakfast Potatoes
European Breakfast Pastries and
Bagels
Sweet Butter, Fruit Preserves and
Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated
Coffee and Tea
\$32 per person

Added Treats:

Chef Attended Omelet Station \$11
Side Smoked Salmon with Accompaniments \$10
Breakfast Sandwiches \$8
Breakfast Burritos \$8
Belgian Waffle Station \$9

\$95 Chef's Fee will be applied for each Chef

It's not over yet!!!!!!!!!!!!

Specialty Lamoure Linen and Napkins

\$7.50 per person

Corner up lighting

\$300.00

(excluding tax and service charge)

Ceiling lighting

\$500.00

(excluding tax and service charge)

50 inch Plasma Screen

\$450.00

(excluding tax and service charge)

Ceremony Fee with Wired Microphone

\$500.00

(excluding tax and service charge)

Coat Check

\$150.00 per attendant