



# WEDDING PACKAGES RADISSON BLU AQUA HOTEL, CHICAGO

221 N Columbus Drive • Chicago, IL 60601  
[www.radissonbluchicago.com](http://www.radissonbluchicago.com)





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## CONGRATULATIONS! WE HAVE YOUR SOMETHING BLU COVERED.

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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@radissonbluamericas.com](mailto:salesaquachicago@radissonbluamericas.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  
 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  
 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  
 Radisson Rewards Points Awarded on Food and Beverage

### TURQUOISE PACKAGE

Four Passed Hors d'Oeuvres  
 Four-Hour Deluxe Brands Open Bar  
 Sparkling Wine Toast  
 Hayes Ranch Wine Service During Dinner  
 Three Course Plated Dinner  
 Soup or Salad, Entrée, Custom Wedding Cake by ECBG  
 Entrée Options: Chicken, Fish, Vegetarian  
 \$180

### AQUAMARINE PACKAGE

Five Passed Hors d'Oeuvres  
 Four & a Half Hour Deluxe Brands Open Bar  
 Signature Cocktail  
 Sparkling Wine Toast  
 Hayes Ranch Wine Service During Dinner  
 Four Course Plated Dinner  
 Soup, Salad, Entrée, Custom Wedding Cake by ECBG  
 Entrée Options: Beef, Chicken, Fish Vegetarian  
 \$210

### SAPPHIRE PACKAGE

Six Passed Hors d'Oeuvres  
 Five-Hour Premium Open Bar  
 Signature Cocktail  
 Sparkling Wine Toast  
 Unshackled by The Prisoner Wine Company Wine Service During Dinner  
 Four Course Plated Dinner  
 Soup, Salad, Entrée, Upgraded Custom Wedding Cake by ECBG  
 Pre-Determined Entrée - Duet, Beef, Chicken, Fish or Vegetarian  
 Chicago Style Late Night Station  
 \$250

## 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, Encore

Please contact Esther Frost, Director of Audio Visual, at [esther.frost@encoreglobal.com](mailto:esther.frost@encoreglobal.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 (Maximum 150 guest)

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 chimuchirru, micro cilantro

Crab cake, sweet corn, calabrian pepper remoulade

Asparagus fries, black garlic aioli, pecorino

English pea samosa, lime pickle, tamarind glaze

Chicken chorizo relleno, mini sweet pepper, oaxaca cheese, guajillo-tomato sauce

Morrocan chicken skewer, golden pepper sauce, olive-charmoula

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

Seasonal grilled cheese and soup:

Spring: mustard seed gouda, duck bacon, cherry jam, multigrain, spring onion soup

Summer: smoked, mortadella, red pepper jam, semolina, charred tomato soup

Autumn: manchego, serrano ham, fig jam, brioche, celery root soup

Winter: fontina, rosemary ham, orange marmalade, pumpernickel, butternut squash soup

## COLD

Pastrami smoked salmon, german rye, cucumber-dijon crème Harissa ahi

Tuna, avocado crème, orange peel, black sesame cone Sesame beef

Tenderloin, edamame puree, pickled fresno, rice crackerN'duj-ricotta

Crostini, lemon-artichoke confit, baby parsley

Bloody mary crab bruschetta, drunken celery, tomato-horseradish jam

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

Truffle bilini, balik salmon, hackleback caviar, cauliflower cream

Togarashi deviled egg, marinated cucumber, toasted sesame

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## SALADS

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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

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## SOUPS

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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: herb croutons

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 \$6

Thai Coconut Soup: lemon grass shrimp, sprouts | add \$5

Harissa-Carrot Soup: seared scallop, citrus cream | add \$6



PLATED APPETIZER

HOT

Searched 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: chiodia, golden, smoked bourbon apples, puffed rye berries, citrus-ricotta	\$9 each

INTERMEZZO

HAND-CRAFTED INTERMEZZO

- "Lemon Drop," Lemon sorbet **topped with "Edible Confetti"** | add \$8
- Mango Sorbet with fresh mint | add \$6
- Raspberry Sorbet with fresh berries | add \$6



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 ENTRÉES
 

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## 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

Grilled Swordfish: smoked eggplant puree, black quinoa, asparagus ratatouille, tomato chimichurri

## BEEF/LAMB/PORK

Seared Beef Filet: grilled asparagus truffled corn polenta, hen of the wood mushrooms, charred, tomatoes, demi

Grilled Beef Filet: parsnip fries, butternut squash puree, confit cippolini, peppercorn-cognac jus

Rioja Braised Shortrib: manchego-herb grits, roasted baby carrots, braised radish, smoked jus

Tamarind Braised Shortrib: carrot-ginger puree, grilled asparagus, baby turnips, caramelized jus

Grilled Lamb Chops: Olive and garlic marinated with Moroccan couscous with raisins, chickpeas, tomatoes, zucchini and sweet potatoes

Bone-In Duroc Pork Chop: bacon braise cabbage, baby fennel, golden beets, bourbon apple glaze

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

Seared Beef Filet and Seabass: lemongrass forbidden rice, broccolini, piquillo-coconut broth

Grilled Beef Filet and Seared Whitefish: corn whipped potatoes, asparagus, charred tomatoes, herb chimichurri

Grilled Beef Filet and Snapper: smoked eggplant puree, quinoa, haricot vert, tomato chimichurri

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

## 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

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 WEDDING CAKE
 

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## Alliance Bakery

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:

Alliance Bakery

1736 W. Division Street, Chicago, IL · 773.278.0366 · [www.alliancebakery.com/weddings](http://www.alliancebakery.com/weddings) · info@alliancebakery.com



## SWEET ADDITIONS

SWEET TABLE	\$25 per person
Display of Chef's Choice Seasonal Eclairs, Macaron, Almond Croissants, Madeleines, Coconut Rochers, Fruit Tarts	
HOUSE-MADE CUPCAKES	\$18 per person
Miniature Cupcakes to include: Red Velvet with Cream Cheese Frosting, Chocolate with Mocha Frosting, Vanilla with Grand Marnier, Banana	
SUNDAE STATION	\$22 per person
Vanilla Bean, Dark Chocolate, and Chef's Selection Seasonal Ice Cream Valrhona Dark Chocolate Brownie, Chocolate Sauce, Rum Caramel Sauce, Peanuts, Fresh Fruit, Raspberry Coulis, Whipped Cream, Chocolate Candies, Crushed Cookies   Chef Attendant required: \$150	
COFFEE STATION	\$20 per person
<b>Starbuck's</b> Coffee, Nespresso, Iced Coffee, Assorted Tazo Herbal Teas, Sugar Swizzle, Monin Coffee Flavors, Biscotti, Bomboloni   Bartender required: \$200	
HOT CHOCOLATE STATION	\$20 per person
Double Chocolate, Milk Chocolate, Hazelnut Chocolate, White Chocolate Mocha, Chocolate Brownies, Chocolate Madeleine   Chef Attendant required: \$150	

## DISPLAYED ENHANCEMENTS

BIG CHEESE	\$24 per person
Selection of six imported and local cheese House pickled vegetables, grain mustard, house made preserves, grapes, dried fruits, local honey Artisan grilled, bakery breads	
GARDEN OF THE GODS	\$22 per person
Assorted seasonal crudité from the garden Romaine shooters, jalapeño edamame dressing, lemon crisp Charred broccoli salad, cranberries, pickled onion, shaved parmesan, almond vinaigrette Sesame green pea hummus, rice crackers, bread sticks Grilled carrot ratatouille, radish, green onion, balsamic, basil	
SHELLFISH BAR	Minimum of 10 dozen
Selection of East and West Coast Oysters with Mignonette	\$70/dozen
Jumbo Gulf Shrimp	\$85/dozen
Crab Claws	\$90/dozen
All items above served with lemon, cocktail sauce, mayonnaise, rye bread	

## LATE NIGHT OPTIONS

### TAYLOR STREET STATION \$30 per person

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Mini Cheese Pizza  
 Mini Sausage Pizza  
 Mini Italian Beef, Giardiniera, Sweet Peppers and Onions

### LINCOLN SQUARE STATION \$24 per person

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Mini German Brats, Beer Kraut  
 Warm Pretzel Bites, Bavarian Mustard, Cheese Sauce

### MEXICAN STREET CART \$28 per person

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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

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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 \$28 per person

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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 \$26 per person

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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, Giardiniera

### BUILD YOUR OWN LATE NIGHT SNACK STATION

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Choose items from any of the stations to customize a late-night bite.

Pick (1): \$10 per person                      Pick (3): \$30 per person  
 Pick (2): \$20 per person                      Pick (4): \$38 per person

## BEVERAGE SELECTIONS

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

### DELUXE BAR (included in Aquamarine)

Absolut, Bombay, Jack Daniels, Johnnie Walker Red, Jose Cuervo Silver and Bacardi Light Rum, Bailey's Irish Cream, Amaretto DiSaronno

### PREMIUM BAR (included in Blu Wedding)

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

Prices per drink

	Deluxe	Premium
Cocktails	\$13	\$15
Domestic Beers	\$9	\$9
Premium and Imported Beer	\$10	\$10
Select Wines by the Glass	\$14	\$16
Mineral Water/Juices	\$7	\$7
Soft Drinks	\$8	\$8
House Sparkling Wine by the Glass	\$14	\$16
Cordials	\$14	\$15

## SPECIALTY BARS

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

### MARTINI BAR

\$17

Traditional Vodka and Gin, Caramel Apple, Raspberry Cosmopolitan, Dirty, White Chocolate Raspberry, Dark Chocolate Hazelnut

Add an Ice Luge for Entertaining Service: \$650

### CLASSIC COCKTAIL BAR

\$17

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

### MULE BAR

\$16

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 \$16*

All food and beverage prices are subject to 25% service fee and 11.75% sales tax



