

INTERCONTINENTAL CHICAGO

Weddings



Thank you for considering the InterContinental Chicago Magnificent Mile. The InterContinental Chicago was built in 1929 and remains a true icon of this great city. Situated right on the Magnificent Mile of Chicago, one block north of the Chicago River, this is the perfect location for your city destination wedding.

Our highly trained staff and multi-functional space is the perfect set up to provide world class service and accommodations tailored to create your unforgettable day.



AMENITIES

- Tenured and passionate staff to attend to your guests' needs
- Exceptional culinary team to prepare your feast with option of bistro style service with cuisine à la minute
 - Tasting for up to 6 people plus wedding planner (if applicable)
 - Custom elegant floor length contemporary oyster linen with matching napkins
 - Hotel standard gray banquet chair with the option to upgrade
- Rene Ozorio bone china, Schott Zwiesel stemware, hotel base plate and Fortessa flatware
- Votive candles and table number frames to decorate your table
 - Appropriately sized hardwood parquet dance floor
- Couple's Salon room set aside for private cocktail hour food and bubbles for after ceremony
- Two nights complimentary in an Executive Tower King Luxury Suite for the couple over their wedding weekend
 - Two upgrades to a suite to use towards parents over the wedding weekend at the lowest group rate
 - Courtesy guest room block, with reduced rates to complete the Chicago experience
 - Private and exclusive access to rooftop for the couple for wedding photos





CHEERS

- 5 butler passed hors d'oeuvres
- Signature cocktail
- Passed sparkling water and white wine
- 5 hours of celebratory bar time featuring our premium brands

CELEBRATE

- Celebratory toast
- Unlimited wine service throughout dinner
- Decadent Soup
- Crisp Salad
- A la carte entrée selection of 3 entrees chosen between locally sourced filet mignon, chicken, or fresh fish, with vegetarian as the third option
- Wedding cake to your taste by one of Chicago's finest bakeries
- Coffee and tea service
- 1 late night bite

INDULGE

Get ready for your big day with some delicious beverages:

- Mimosas for up to 10
- Assorted Domestic Beer for up to 10

AMBIANCE

- Upgraded decor to include chiavari chairs
- Restaurant-style dining complete with table-side ordering and printed menus

\$280 per guest*

*Price is subject to service charge and tax



CHEERS

- 4 butler passed hors d'oeuvres
- Passed sparkling water and white wine
- 4 hours of celebratory bar time featuring our deluxe brands

CELEBRATE

- Celebratory toast
- Unlimited wine service throughout dinner
- Decadent Soup
- Crisp Salad
- Pre-selected and locally sourced entrée to include poultry or select fish with vegetarian as the third option
- Wedding cake to your taste by one of Chicago's finest bakeries
- Coffee and tea service

\$220 per guest*

*Price is subject to service charge and tax



Hors D'oeuvres

25

VEGETARIAN

CHILLED

- Citrus Compressed Watermelon, Whipped Feta, Petite Basil
- Buffalo Mozzarella Tartlet, Preserved Tomato, Micro Basil, Aged Balsamic
- Candied Pecan Crusted Goat Cheese Truffle, Spiced Pepper Peach Jam
- Parmesan Shortbread, Beetroot Confit, Nasturtium Pesto

WARM

- Artichoke Beignet, Jalapeño Remoulade
- Fennel Scented Spanakopita, Tzatziki Sauce
- Mushroom Caramelized Onion Strudel, Parmesan Aioli
- Mini Mixed Vegetable Spring Roll, Thai Chili Sauce
- Fig and Caramelized Onion Tart with Brie Cheese

VEGAN

CHILLED

- Smoky Aubergine Caviar, Micro Basil, Vegan Sesame Basket

WARM

- Cauliflower Lentil Ragout, Sweet Pepper, Nutritional Yeast

MEAT & POULTRY

CHILLED

- Nebraska Beef Tartare, Caper, Horseradish Aioli
- Prosciutto Wrapped Jumbo Asparagus, Shaved Truffle Pecorino
- Lime Ginger Poached Amish Chicken, Crispy Phyllo
- Cured Duck and Compressed Melon, Pesto Whipped Ricotta

WARM

- Mini Braised Beef Wellington, Crème Fleurette
- Braised Short Rib, Organic Parsnip Mash
- Chimichurri Spiced Lamb Lollipops
- House Made Lamb Kofta with Tahini Minted Yogurt
- Chicken Tikka Skewers, Marinated in Turmeric Yogurt
- Fried Chicken Waffle Bites, Spiced Local Honey

SEAFOOD

CHILLED

- Asian Crab Salad Croustades, Mango Corn Salsa
- Balik Salmon, Blini, Chive Crème Fraiche
- Spiced Ahi Tuna Cone, Yuzu Avocado
- Prawn Cocktail Shooter, Spiced Mango Gazpacho

WARM

- Coconut Shrimp, Tangy Mango Dip
- Maryland Crab Cake, Chili-Lime Aioli
- Moroccan Spiced Swordfish Brochette, Harissa Spiced Lime Dip
- Day Boat Scallops, Wrapped in Applewood Smoked Bacon
- Salmon Teriyaki Skewer, Black Sesame, Ginger Soy Glaze

Soup and Salad

*These courses are accompanied by assorted artisanal rolls and butter.
Choices for dinner can be taken from full page, without restriction of cold or warm season.*

SOUP

WARM SEASON

- Cucumber Avocado Gazpacho, Fraiche Crema, Garden Dill Fronds
- Roasted Tomato Juniper Bisque, Ratatouille, Soft Herbs
- Charred Corn & Golden Potato Chowder, Honey Juniper Scented Wild Mushroom
- Roasted Asparagus & Spring Pea Soup, Triple Crème Brie & Crispy Fried Shallots

COOL SEASON

- Lobster Bisque, Cognac Crème Fraiche Crostini
- Chester County Mushroom Bisque, Porcini Dusted Sourdough Croutons
- Vermont Maple Pumpkin Bisque, Roasted Squash & Chestnuts, Pumpkin Seed Oil
- Sweet Heirloom Carrot & Ginger Veloute, Coconut Sriracha & Cilantro Oil
- Charred Corn & Poblano Chowder, Teardrop Tomato Relish



SALAD

WARM SEASON

- Wild & Cultivated Ohio Greens, Shaved Radish, Summer Blueberries, Roasted Walnuts, Midnight Moon Gouda, Toasted Seeds, Eschalot Vinaigrette
- Baby Romaine Salade, Heirloom Tomato Confit, Brioche White Anchovy Crumb, Buttermilk Garlic Dressing
- Local Summer Farm Greens, Pickled Kirby Cucumber, Pressed Illinois Strawberry, Toasted Sesame
- Soft Butter Lettuce & Shaved Kohlrabi Salad, Toasted Hazelnut Salsa, Seasoned Mascarpone, Raspberry Shrub Dressing
- Petite Summer Greens & Bibb Lettuce Honey Roasted Bosc Pear, Bayley Hazen Bleu, Candied Pecans, Champagne Vinaigrette
- Smoked Duck Prosciutto, Pickled Peach, Cantaloupe, Herb Whipped Ricotta, Sherry Vinegar

COOL SEASON

- Cultivated Cool Season Greens, Roasted Oyster Mushrooms, Earl Grey Cranberries, Shaved Grana Padano, Shallot Dressing
- Baby Romaine Salade, Heirloom Tomato Confit, Brioche White Anchovy Crumb, Buttermilk Garlic Dressing
- Buckwheat Honey Roasted Bosc Pear, Sheep's Milk Feta, Preserved Cherry, Peppery Greens, Minted Sherry Dressing
- Fall Harvest Salad, Roasted Squash, Dates, Chèvre Toasted Seed Gravenstein Apple Cider Dressing
- Charred Humboldt Fog Chevre, Arugula Leaves, Roasted Heirloom Beets, Pea Shoots, Maple Walnut Vinaigrette
- Burrata & Lambs Lettuce Salad, Blackberries, Pomegranate Seeds, Sumac Sprinkle, Balsamic Dressing, Pomegranate Molasses

Entrées

WARM SEASON

FISH

- East Coast Halibut, Fennel Pollen Tomato Relish, Cauliflower Purée, Blistered Broccolini, Summer Squash, Walnut-Ver Jus Vinaigrette
- Pan Seared Sustainable Salmon, Crushed Potato with Tomato Olive Tapenade, Farm Herb Pesto, Blistered Asparagus, Lemon Beurre Blanc
- West Coast Arctic Char, Du Puy Lentil, Bacon & Apple, Haricot Vert, Brown Butter with Preserved Lemon, Vine Ripened Tomato Relish

BEEF/LAMB

- Herb Crusted Spring Lamb, Fingerling Potato Confit, Roasted Toy Box Carrots, Romesco, Rosemary-Mint Reduction
- Cocoa & Stout Braised Beef Short Ribs, Red Wine Shallot Yukon Mash, Wild Mushroom Ragout, Roasted Baby Carrots Caramelized Onion Jus
- Seared Beef Tenderloin, Baby Vegetable Navarin, Roasted Garlic Aioli, Veal Jus
- Grilled Nebraska Prime Beef Tenderloin, Organic Fingerling Fennel "Hash", Honey Roasted Carrots, Brandied Peppercorn Café Au Lait Jus

POULTRY

- Hudson Valley Duck Breast, Swiss Chard & Wild Mushrooms, Summer Squash, Potato Dauphinoise, Sweet & Sour Duck Jus
- Sage Roasted Chicken Breast, Apple Walnut Pan Perdu, Celeriac Oat Puree, Honey Glazed Petite Carrot, Haricots Vert, Scented Port Jus
- Sous Vide Antibiotic Free Chicken Breast, Truffled Corn Chevre Polenta, Sweet Baby Pepper & Summer Squash, Mustard Greens, Tarragon Double Chicken Jus

VEGETARIAN

- Roasted Avondale Mushroom Ravioli, Honshemiji, King Trumpets & Oyster Mushrooms, White Truffle Oil, Aged Parmesan, Coriander Tomato Coulis
- Spicy Braised Tofu, Korean Pepper & Mirin, Scallion Jasmine Rice, Baby Bok Choy, Sweet Peppers, Garden Pea Coulis
- Roasted Eggplant & Ricotta Roulade, Green Pea Mascarpone Risotto, Smoked Sweet Pepper Coulis, Summer Vegetables
- Cavatelli Pasta, Cherry Tomatoes, Basil, Sweet Peppers, Eggplant Puree & Roasted Garlic

COOL SEASON

FISH

- Grilled Herb Shallot Faroe Isle Salmon, Pickled Oyster Mushroom, Tuscan Kale Gnocchi, Sauce Vierge
- Thyme Roasted Wild Sea Bass, Rock Shrimp Piperade, Fall Succotash, Smoked Organic Carrot, Arugula Pesto Emulsion
- Hazelnut Crusted Arctic Char, Parsley Lemon Risotto, Haricot Vert, Watercress Emulsion, Frangelico Beurre Blanc

BEEF/LAMB

- Roasted Beef Tenderloin, Truffle Shiitake Butter, Crushed Fingerlings with Confit Garlic, Madeira Jus
- Allen Brothers Beef Short Rib, Horseradish Yukon Puree, Blistered Broccolini & Butternut Gremolata, Madeira Sauce
- Mesquite Seasoned Filet Mignon, Yukon Gold Mash, Blistered Asparagus, Fall Mushroom Ragout, Bourbon Scented Jus
- Herb Crusted Lamb Rack, White Bean Mushroom Ragout, Roasted Salsify, Blistered Broccolini, Sunchoke Puree, Barolo Jus

POULTRY

- Free Run Chicken Saltimbocca, Wild Mushroom Polenta, Crisp Pancetta & Sage, Caramelized Honey Thyme Jus
- Soft Herb Filled Organic Chicken, Roasted Young Vegetables, Red Wine Braised Leg & Jus
- Local Buckwheat Honey Glazed Duck, Potato Gratin, Roasted Petite Carrots & Turnips with sauteed Kale, Truffled Duck Sauce





Enhancements

25

COCKTAIL HOUR STATIONS

Prices based on 1 hour of service

CHEESE & CHARCUTERIE STATION

\$30.00 Per Person, Whole Station

- Assorted Cured & Spiced Meats
- Artisanal International & Domestic Cheese
- Assorted Nuts
- Focaccia, Baguette, & Crackers
- Dijon Mustard, Sweet Butter, Honey & Preserves

Cheese and Charcuterie Station Enhancements:

- Seasonal Fruit, Grapes, Dates +\$3 per person
- Crudite Including Raw Selection of Carrot, Celery, Red and Yellow Pepper, with Caramelized Onion Dip +\$7.00 per person

BUILD YOUR OWN STATION

\$29.00 Per Person, Whole Station

- Your choice of (3) hors d'oeuvres from Hors D'oeuvres page
- Each additional hor d'oeuvre +\$9.00 Per Person

RAW BAR STATION

\$40.00 Per Person, Whole Station

- Jumbo Shrimp, Oysters, Crab Claws and Green Lip Mussels
- Cocktail Sauce, Brandy Sauce and Mignonette

ADDITIONAL DINNER COURSES

COLD ENHANCEMENTS

\$14.00 Per Person, Per Option

- Wisconsin Burrata, Miso Tomato Dressing, Seasonal Pea Salad
- Cauliflower Panna Cotta, Apple Gastrique, Radish & Sprout Salad, Salmon Caviar
- House Cured Steelhead Salmon, Cucumber Gel, Scallion Crème Fraîche, Lemon Oil

\$16.00 Per Person, Per Option

- Tuna Tataki, Avocado Mousse, Garlic Chips, Fresno Chili, Red Shiso, Soy – Sriracha

HOT ENHANCEMENTS

\$16.00 Per Person, Per Option

- Bourbon Glazed Kurobata Pork Belly, Molokai Sweet Potato Puree, Apple Cilantro Slaw
- Braised Beef "Osso Bucco" Ravioli, Chianti, Pancetta & Cremini Mushroom

\$18.00 Per Person, Per Option

- Honey Seared Diver Scallops, Bhutanese Red Rice, Spinach Kale Puree, Orange Gremolata, Sweet Potato Crisps

INTERMEZZO

\$12.00 Per Person, Per Option

- Lemon Sorbet, Raspberry Wild Sumac Drizzle
- Green Apple Sorbet, Spearmint Coulis
- Blood Orange Sorbetto, Ginger Honey Fizz

LATE NIGHT BITES

Served Either Stationed or Passed

\$12.00 Per Piece

- Fried Vegetable Spring Rolls with Sweet Chili Dip
 - Cheese Quesadillas with Sour Cream
 - Mozzarella Sticks With Marinara Sauce
- Mini Boats of Shoe String Fries with House Spice

\$16.00 Per Piece

- Mini Italian Beef Sandwiches, Au Jus
- Mini Burger with Aged Cheddar, Pickle, and Tomato
- Panko Breaded Truffle Mac & Cheese with Mornay Sauce
- Smoked Meat Panini with Caramelized Onion & Grain Mustard Jus
 - Pulled BBQ Pork Slider with Pineapple Slaw
 - Mini Chicago Hot Dog(Mustard, Tomato, Celery Salt, Peppers, Relish, Pickle)



Sweets

Wedding cake is included in all wedding packages through Bittersweet Pastry Shop or Cake Chicago with the following package options:

- **Full guest count order of cake;** all InterContinental sweets stations at additional costs
- **Half guest count order of cake,** selections from InterContinental's Confection Collection;
 - all other sweets stations at listed additional costs

CONFECTION COLLECTION

Your Choice of Three Sweet Confections:

- Opera Torte, Coffee Almond Joconde, Dark Chocolate Ganache
- Tiramisu Tart, Chocolate Shell, Custard, Cocoa, Espresso Bean
- Peanut Butter Torte, Chocolate and Feuilletine, Dark Chocolate
 - Blueberry Almond Cream Tart, Almonds, Powdered Sugar
 - Raspberry Passion Tart, Classic Shell, Curd, Fresh Raspberries
 - Flourless Soufflé Cake Topped With Dark Chocolate Mousse
 - Chocolate Covered Strawberries



SWEETS ENHANCEMENT STATIONS

FONDUE OF YOU

\$24.00 Per Person

Mix-and-Match Chocolates Fondues with Dipping Ingredients:

- Dark Chocolate, Milk Chocolate, White Chocolate
- Strawberries, Marshmallows, Pretzel Rods
- Red Velvet Cake, Vanilla Sponge Cake

SAY CHEESECAKE

\$31.00 Per Person

- Assortment of Eli's Style Cheesecakes
- Glazed Strawberries, Blueberries and Cherries,
- Oreo and Graham Cracker Crumb Crust
- Brownie and Chocolate Chip Cookie Crumble
- Chocolate and Caramel Sauce

CAFFÈ GELATO

\$32.00 Per Person

Mix-and-Match Your Favorite Gelato with a Variety of Toppings:

- Strawberry Cheesecake, Pistachio, Salted Caramel, Vanilla Bean
- Amarena Cherries, Strawberries, Coconut Flakes, Pistachios
- Chocolate Shavings, Chocolate Vermicelli
- Wafer and Biscotti Cookies, Crisp Pearls
- Caramel Sauce, Hot Fudge and Whipped Cream

Some Assembly Required

One attendant at \$300 per 50 guests

STAN'S DONUTS

\$31.00 Per Person

- Enjoy a selection of mini-donuts from Chicago's favorite donut shop

SLICED FRUIT

\$12 pp sliced fruit



Bar Packages

PREMIUM BRANDS

- Grey Goose Vodka, Johnny Walker Black Scotch, Tanqueray Gin, Jack Daniels Whiskey, Knob Creek Bourbon, Captain Morgan Spiced Rum, Don Julio Blanco Tequila

*additional hour for all guests - \$12
additional half hour based on remaining guests - \$17
upgrade from Deluxe brands - \$15*

DELUXE BRANDS

- Tito's Vodka, Dewars Scotch, Bombay Sapphire Gin, Crown Royal Whiskey, Maker's Mark Bourbon, Bacardi Rum, Corazon Tequila

*additional hour for all guests - \$12
additional half hour based on remaining guests - \$17*

BAR PACKAGE INCLUSIONS

BAR MIXERS AND GARNISHES

Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Soda Water, Tonic, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sweet and Sour Mix, Bitters, Dry and Sweet Vermouth.

Garnishes: Lemons, Limes, Olives, Oranges, Maraschino Cherries, Luxardo Cherries

INTERCONTINENTAL POUR WINES

Your Choice of Four on the Bar

- The Seeker, Pinot Grigio
- The Seeker, Chardonnay
- The Seeker, Sauvignon Blanc
- The Seeker, Rose
- The Seeker, Pinot Noir
- The Seeker, Cabernet

BUBBLES

- Valdo Numero Uno, Italian Sparkling Wine

DOMESTIC BEER

- Miller Lite, Coors Light

IMPORTED BEER

- Corona Extra, Heineken, Heineken Non-Alcoholic

SELTZER

- Assorted Hard Seltzers

SOFT DRINKS

- Coke, Diet Coke, Sprite, Ginger Ale
- Mineral Water
- Still and Sparkling

SIGNATURE COCKTAILS

Only Available within the **Emerald Package**

- Margarita
- Mule
- Paloma
- Old Fashioned
- Manhattan
- Espresso Martini
- Aperol Spritz
- Zero Proof



From Us to You

CEREMONIES

- Our ceremony set-up includes theatre-style banquet chairs and a raised platform. There is a \$1,000++ ceremony room rental charge for our ballrooms, tax and service charge apply. Additional charges will incur if the event requires multiple ceremonies.

CONSULTANTS

- While we are dedicated to the success of your event, we highly recommend that you hire a Wedding Consultant to assist you in total wedding planning so that you may fully enjoy the planning process and most importantly, your wedding day. Your Catering Sales Manager will be happy to recommend a consultant

COURTESY HOLD AND CONTRACT

- We will be happy to place the ballroom of your choice on a courtesy hold for your preferred date if it is available. The courtesy hold expires and the space will be released without further notice at the close of business on the 5th business day. In order to secure the ballroom for your wedding date, you must confirm your desire with your Catering Sales Manager by the 5th business day. A catering contract will be prepared for your review and signature. The contract must be returned with the initial deposit by the contract's due date to confirm your date on a definite basis.

DEPOSITS AND PAYMENT

- 10% of your contracted F&B minimum is due with your signed contract. A second payment of 25% of the contracted F&B minimum will be due 6 months prior to your event date, with a third payment of 25% of your contracted F&B minimum being due 3 months prior to your event date. Final payment is due fourteen (14) days prior to your wedding date. All deposits and the final payment may be made via cash, credit card, cashiers' check, or certified check. If requesting to pay via a personal check for the final payment, it must be received fourteen (14) days prior to your wedding date. Additionally, a credit card guarantee for additional charges on the wedding date is due with the final payment.

The 2.9% processing fee, for credit card charges, does not apply to weddings and will not be charged to your final bill.

OUTSIDE FOOD AND BEVERAGE

- No outside food or beverages are allowed to be brought into the hotel. Your wedding specialist will be happy to assist with any specialty menu items.

TAX AND SERVICE CHARGE

- Applicable taxes and a 25% service charge will be added to all rental, food and beverage charges. Taxes and fees are subject to change year over year.

GUARANTEE

- A final guarantee of guests attending the wedding is due in writing to the Catering office by 12:00 p.m. CST five (5) business days prior to your wedding date. This guarantee is not subject to reduction. You will be charged based on this number or the actual number of guests in attendance, whichever is greater. The number of each entrée choice and your final seating plan is due with your guarantee.

MENU TASTINGS

- A complimentary tasting for a maximum of six (6) people + a wedding consultant will be provided within three months prior to your wedding date. There will be a charge of \$100.00 per person, plus tax and service charge, for each additional person. Tastings may be scheduled Tuesday through Friday between the hours of 1:00 p.m. and 4:00 p.m. In order to accommodate our current guests staying with us, we cannot accommodate tastings on weekends or any times other than listed.

PREFERRED PARTNERS

- We will be happy to supply you with our list of preferred partners that have been hand selected based on their expertise and client feedback once a signed contract has been received. Included chiavari chairs cover events taking place on the same floor. Events occupying multiple floors could incur additional chair rental cost.

VENDOR PROCEDURES

- In order to ensure a successful wedding day, all third-party vendors must be approved by the Hotel if they are not listed on our "Preferred Partners" list. A complete list of your vendors is due to the Catering office at least one (1) month prior to your wedding date. This list must include the company name, contact name, phone number and day-of mobile number. All third-party vendors must enter through the Hotel's loading dock located on Lower Michigan Avenue next to our garage entrance. To ensure the safety and security of our guests, each member of the vendor's organization must present a valid photo identification to our security office located on the dock to gain access to the hotel.