

WEDDINGS

voco Chicago Downtown, an IHG Hotel



VOCO
AN IHG HOTEL

Chicago
Downtown



voco Chicago Downtown

Welcome to voco, where your unique love story takes center stage. From the heartfelt "I do" to celebration that follows, every moment is a testament to your individuality.

Nestled in the heart of Chicago, we offer stylish ballrooms and breathtaking skyline views that create the perfect backdrop for your special day. Whether it's an intimate gathering or a grand celebration, our versatile space is designed to accommodate your dreams.

Our superb culinary team is passionate about crafting a menu that resonates with your tastes, making each bite a reflection of your story. From the initial consultation to the final plate, we work closely with you to curate a dining experience that is uniquely yours.

At voco, we seamlessly merge sophistication with approachability, creating an atmosphere where you and your guests feel right at home while surrounded by elegance. We can't wait to be a small part of your journey together!



Create your dream day

We will work with you to create a package bespoke to your tastes.

All weddings include:

- Floor-length white imperial stripe, ivory damask, or voco blue linens and napkins
- Votive candles, china, flatware and glassware.
- Tables and standard ballroom chairs with the option to upgrade to Chiavari chairs
- Custom wedding cake
- Complimentary deluxe room on the wedding night
- Custom link for guests to book rooms
- Dance floor
- Wedding menu sampling for 4 with our team

**Unforgettable memories are
made in the sky**



Hors D'oeuvres

HOT

Lump Crab Cakes \$8

Remoulade sauce

Shrimp Spring Rolls \$7

Sweet chili sauce

Bacon Wrapped Dates \$6

Bacon Wrapped Scallop \$8

Chicken and Waffles \$7

Maple hot sauce drizzle

Honey Sriracha Chicken Meatball \$6

Beef Wellington \$9

Whiskey peppercorn sauce

Pulled Short Rib \$7

Savory biscuit with grapefruit gremolata

Apple Glazed Pork Belly \$7

Micro Beef Slider \$7

Garlic aioli and smoked onion jam

Southwestern Black Bean Spring Roll \$6

Guajillo salsa

Three Cheese Aranchini \$6

Truffle salt

Warm Brie Crostini \$6

Apricot walnut relish

Spanakopita \$7

Vegan Caribbean Risotto Cake \$6

Steamed Vegetable Potsticker \$6

Coconut Shrimp \$9

Mango chutney

Price per piece

Based on increments of 50 pieces per order

Hors D'oeuvres

COLD

Antipasto Skewers \$6

Caprese Skewers \$5

Duck Mousse \$7

Savory madeline with apricot preserves

Goat Cheese Mousse \$6

Crostini with oven dried tomato

Feta Mousse Crostini \$6

Honey and lavender

Tuna Poke Cucumber Cups \$7

Crab Salad Tartlet \$8

Jumbo Shrimp Cocktail \$9

Citrus Grilled Jumbo Shrimp \$9

Cilantro chipotle dip

Poached Figs \$6

Blue cheese mousse

Price per piece

Based on increments of 50 pieces per order



Hors D'oeuvres Stations

Seafood \$48

A spread of poached and citrus grilled shrimp, whitefish ceviche shooters topped with ahi pepper, salmon poke, and mini fried oyster po'boys topped with a creamy remoulade

Flatbread \$26

You can't go wrong with pizza! Flatbread selections include our caprese topped with heirloom tomato and the mozzarella capicola flatbread with goat cheese and arugula

Dips and Spreads \$28

Graze all day. Dip artisanal breads, lavosh, and a baby vegetable crudité in whipped feta, warm crab dip, savory beet hummus, and creamy baba ganoush

Price per guest

Beginnings

Bread Service

All packages include assorted dinner rolls with salted butter.

Choose from the following to enhance your bread service:

French Bakery \$7

Sesame lavosh, savory scones with herb butter

Panteria \$6

Italian focaccia, herb flatbread, sliced ciabatta with herb olive oil cruets

Southern Comfort \$6

Cream biscuits with whipped honey butter

Salads

voco Salad \$12

Butter lettuce, heirloom tomato, cucumber, radish, croutons, ricotta salata, buttermilk ranch

Grilled Caesar Wedge \$14

Croutons, shaved parmesan, olive tapenade, French Laundry Caesar Dressing

Poached Pear \$14

Toasted walnuts, baby arugula, parmesan, lemon vinaigrette

Caprese Salad \$16

Red and yellow tomato, burrata, mache greens, basil vinaigrette

Pickle Salad \$16

Local cheese curds, torn greens, sherry vinaigrette

Price per guest



Beginnings

Additional Course

Seasonal Mushroom Bisque \$15

Finished with truffle oil and creme fraiche

Tuscan Bean Soup with Sausage \$16

Fresh basil and shaved parmesan

Tomato Basil Soup \$17

With grilled cheese croutons

Tuna Poke \$17

With wakame and mango

Seasonal Ravioli \$19

Extra virgin olive oil and shaved parmesan

Jumbo Shrimp Cocktail \$19

Three pieces

Price per guest



Entrees

Beef

8 oz Filet Mignon \$150

Charred cipolini onion, king mushroom, twice baked potato, cognac-peppercorn sauce

Tenderloin of Beef \$140

Potato puree, seasonal ratatouille, red wine reduction

Braised Beef Short Rib \$135

Saffron risotto cake, grapefruit gremolata, oven dried tomato

Grilled Hanger Steak \$129

Whipped potato, wilted greens, heirloom carrots, worcestershire butter sauce

Poultry

Stuffed French Cut Chicken \$135

Spinach and ricotta, marble potato, corn succotash, white wine jus

Seared Chicken Breast \$125

Sweet pea risotto cake, asparagus, heirloom carrots, charred tomato

Herb Roasted Chicken Breast \$120

Whipped potato, white wine jus, haircot vert, baby carrots

Price per guest



Entrees

Surf and Turf MP

6 oz Filet Mignon and Shrimp Scampi

Potato puree, wilted spinach, cognac peppercorn sauce

6 oz Filet Mignon and Crab Oscar

Potato puree, wilted spinach, cognac peppercorn sauce

6 oz Filet Mignon and Half Lobster Tail

Drawn butter, potato puree, wilted spinach, cognac peppercorn sauce

Sea

Seared Striped Sea Bass MP

Ancient grain pilaf, grilled asparagus, lemon, caper sauce

Quinoa Crusted Filet of Salmon \$125

Brown butter cauliflower puree, citrus relish, grilled broccolini, white wine jus

Seared Filet of Arctic Char \$130

Sweet potato gnocchi, broccolini, endive marmalade, white wine jus

Vegetarian

Eggplant Roulade \$120

French lentils, tomato, chickpea ragout

Butternut Squash 'Steak' \$120

Vegetable cous cous, green chimichurri

Seasonal Coconut Curry \$120

Herbed basmati rice

Price per guest

Dinner Stations

Select 3

Greek Town \$59

- **Greek Salad**
Romaine, pepperoncini, tomatoes, cucumbers, pickled onion herb, marinated feta, kalamata olives, lemon-oregano vinaigrette
- **Gyro Cones**
Grilled pita, onion, tomato, tzatziki sauce
- **Warm Spinach and Artichoke Dip**
Assorted garlic toast points
- **Greek Chicken Kabobs**
Lemon and oregano marinated chicken with peppers and onions

Little Village \$66

- **Grilled Veggie Tacos and Choice of Carnitas Tacos or Chicken Tinga**
Topped with petite corn tortillas with diced onion, cilantro, salsa verde, salsa roja, queso, fresco, and avocado crema
+ \$3 Enhance to Fish Tacos or Carne Asada
- **Elote Salad**
Fire roasted corn, arugula, cilantro lime dressing, queso fresco, and pickled red onion
- Includes Spanish Rice, Refried Bean Dip, and Fresh Lime Corn Chips

River North \$69

- **Herb Roasted Thumbelina Carrots with Hydro Bibb Lettuce**
Cypress Grove Goat Cheese, toasted marcona almonds, watermelon mint vinaigrette
- **Creamy Beef Tenderloin Sliders**
Bourbon demi-glaze
- Includes: Au Gratin Potatoes, Macaroni and Cheese with Lobster

Price per guest

Dinner Stations

Wrigleyville \$64

- **Mini Italian Beef**
Peppers, onions, spicy giardiniera
- **Street Vendor-Style Chicago Mini Hot Dogs**
Tomatoes, chopped onions, yellow mustard, neon green relish, and celery salt
- **Garbage Salad**
Romaine lettuce, provolone cheese, red onion, grape tomatoes, seedless cucumbers, roasted red pepper, olives, peperoncini and house lemon thyme vinaigrette
- **Warm Pretzels**
Beer cheese sauce

Taylor Street \$62

- **Mini Heirloom Pesto Caprese Skewer**
- **Three Cheese Arancini**
Sundried tomato aioli
- **Meyer Lemon Ricotta**
Arugula tortellini
- **Chicken Saltimbocca**
Lemon-thyme wine reduction
- Includes: Garlic Breadsticks and Seasonal Panzanella Salad

Bronzeville \$64

- **Shrimp and Pepper Jack Cheese Grits**
- **Chicken and Andouille Jambalaya with Herb Rice**
- **Chicken Wings**
Hot sauce, barbecue sauce, and ranch dip
- **Green Beans with Bacon**
- **Cornbread and Apple Pecan Salad**

Raw Bar MP

- **Korean Salmon Poke**
- **Seaweed Salad**
- **Oysters on the Half Shell, seasonal**
- **Poached Prawns**
- **Seafood Ceviche**
- Includes: Horseradish, Hot Sauce, and Fresh Lemons

Price per guest



Late Night

Snack

Neapolitan Pizza Station \$19

Choice of 2

Margherita, sausage, pepperoni, and a chef seasonal selection

Miniature Sliders \$9

Smash burger sliders with house made kettle chips

Miniature Hot Dogs \$9

Chicago style hot dogs are topped with chopped onion, bright green pickle relish, a dill pickle spear, tomato slices, pickled sport peppers, a dash of celery salt and mustard. No ketchup! Served with house made kettle chips

Walking Taco

Fill your Doritos or Fritos bag with pulled mojo pork (\$12), seasoned ground beef (\$11), turkey chili (\$10), or black bean chili (\$10)

Top with one of our hot sauces, shredded lettuce, diced tomato, diced onion, roasted salsa, tangy guacamole, and sour cream

Truffle Fries \$9

With a side of garlic aioli

Churro Station \$9

Crispy churros with dips to include: dulce de leche, spicy chocolate sauce, mango lime, raspberry, and vanilla creme anglaise

Pork Belly Bao Bun \$24

Begin with a slice of crispy pork belly

Assemble your bun with sweet chili shrimp, seared tofu, fresh bean sprouts, pickled vegetables, zesty cilantro, juicy cucumber, and red cabbage

Top your bao with oyster, hoisin, or tamarind sauce

Price per guest



Late Night

Beverage Stations

Gourmet Coffee Station \$12

Freshly brewed dark roast coffee and decaf with Assorted flavored syrups. Top with cinnamon dusting, delicate chocolate shavings, lemon zest, and fresh whipped cream. Includes specialty herbal teas

Hot Chocolate Station \$12

Warm cocoa with mini marshmallows, sprinkles, fresh whipped cream, chocolate shavings, caramel sauce, white chocolate chips, and peppermint sticks

Take-A-Ways

Garretts Popcorn

snack size \$9 / shareable \$12

Chefs Jumbo Rice Krispy Treats \$9

Choose from: brown butter, s'mores, or traditional

Price per guest



Dessert

Custom Gelato \$7

Served alongside your wedding cake

Ricotta Cheesecake \$12

Topped with a seasonal fresh fruit compote

Chocolate Mousse Cake \$12

With fresh berries and crème chantilly

Stans Doughnuts Bar \$16

Minimum 60 guests.

Choose 4 flavors of full size doughnuts from a bakery with beginnings in Chicago!

Flavor options: Old Fashioned, Pistachio Old Fashioned, Chocolate Dipped, Birthday Cake, Glazed, Carrot Cake, Coconut Cake, Cronut, Strawberry Glazed, Red Velvet, Blueberry, Devils Food Cake

Sweets Table \$26

Mini Stans Doughnuts, fresh berry shortbread tarts with pastry cream, lemon meringue jars, cake pops, chocolate pot-de-creme, red velvet rifle

Price per guest





Bar Packages

Packages Include:

Four hour bar, One signature cocktail, sparkling toast, table side dinner wine service

voco Platinum \$99

- New Amsterdam and Titos Vodka
- Corazon Blanco and Reposados Tequila
- Bombay Dry and Bombay Sapphire Gin
- Bacardi Superior and Captain Morgan Rum
- Makers Mark Bourbon
- Jack Daniels Whiskey
- Dewars White Label Scotch
- Martini Rossi Sweet and Dry Vermouth
- Hennessy VS Brandy/Cognac
- Seedlip Zero Proof Spirit
- Bailey's, Amaretto, Kahlua Cordials
- Choice of two Silver Gate Vineyards Wines
- One Domestic, Imported, and Craft or Beyond
- Athletic Lite Lager non-alcoholic

voco Premium \$89

- New Amsterdam Vodka
- Corazon Blanco Tequila
- Bombay Dry Gin
- Cruzan Light Rum
- Four Roses Bourbon
- Bushmills Whiskey
- The Famous Grouse Scotch
- Martini Rossi Sweet and Dry Vermouth
- Remy VSOP Brandy/Cognac
- Seedlip Zero Proof Spirit
- Choice of two Silver Gate Vineyards Wines
- One Domestic, Imported, and Craft or Beyond
- Athletic Lite Lager non-alcoholic

Bartender Fee is \$185, with one bartender staffed for every 100 guests. Additional bartender requests will incur extra labor fees.



Bar Packages

Siver Gate Vineyards

Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Domestic

Bud Light, Budweiser, Coors Light

Import

Heineken, Corona Extra, Stella Artois

Craft

Little Sumpin' Sumpin', Goose Island 312

Enhancements

Beyond Beer

Angry Orchard Cider, High Noon Vodka Seltzer (+\$2), High Noon Tequila Seltzer (+\$2)

Upgraded Wine + \$12

Decoy by Duckhorn

Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Red Blend

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Accommodations

Chic guest rooms, with touches of comfort for a relaxing stay in downtown Chicago. Enjoy Nespresso coffee makers, Conair Steamer, 55' LG TV, in-room reusable glass bottles to be refilled at water filtration stations, and spa inspired showers complete with luxurious Apotheke bath products.



Amenities

You and your guests will enjoy a dip in our heated indoor pool, exhilarating work outs in our 24-hour fitness center, and drinks at our stunning bar with panoramic views of the cityscape and river.



Details, Planning, Next Steps

We are excited to work with you to plan the perfect day with a custom wedding package. Give us a call at 312-529-1123 to schedule an appointment!



voco Chicago Downtown Wedding Information and Policies

All reservations for private banquet functions are made upon and subject to the rules and regulations of the voco Chicago Downtown and the following conditions.

To confirm

A written Booking Agreement and Deposit are required to confirm your wedding date, time, approximate number of guests, and food and beverage minimum along with a \$5,000 nonrefundable deposit.

Included in your Wedding Booking

Upon booking your wedding with us, enjoy a complimentary one-night stay for the couple on the wedding night, with a suite upgrade upon availability. For additional suite nights, pricing will be determined by the discounted room rate, plus an extra \$200. Your wedding package also includes standard tables, banquet chairs, and essential dinnerware for the Ceremony, Cocktail Reception, and Dinner. Chiavari chairs are available for rent at \$8 per chair. In-house options for tablecloths and napkins encompass White Imperial Stripe, solid Navy Blue, and Ivory Damask; however, if you desire alternative colors or patterns, we can assist with rental options and provide pricing accordingly.

Wedding Cake

Your Wedding cake is provided by the hotel's preferred bakery. You may select your design and flavor with the bakery in advance.

Wedding Tasting

A complimentary private wedding tasting, accommodating the couple and two guests (totaling four attendees), will take place 3-4 months prior to your wedding. Any additional guests beyond the initial four will incur a fee of \$99 per person.

Sleeping rooms

A discounted Courtesy Block of sleeping rooms are available at the time of booking and may be added to your contract with no financial obligation to you.

Payments

After the initial deposit is paid, 50% of your food/beverage minimum will be due 6 months prior to the wedding and final payment is due 7 business days prior to the wedding.

Welcome Bags

Our Front Desk can distribute your Gift Bags for your guests upon their check-in or the Hotel's Bellmen can deliver the Gift Bags to your guests' sleeping rooms. A fee of \$3.00 per bag applies for either process.

Food and Beverage Minimums

All food and beverage services must be exclusively provided by the hotel, with menu items and pricing subject to changes. Event bookings at voco are subject to food and beverage minimums, and if the minimum requirement is not met, a fee for the balance will be applied to your final bill. Additionally, pricing is subject to a 23% service charge and 11.75% taxes, both of which are subject to change without prior notice. In adherence to federal, state, and local laws governing food and beverage sales, it is prohibited to remove any items prepared by voco from the premises. Any unused items remain property of voco.

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Final Menu Selections

To ensure the seamless coordination of your wedding event, please submit your final menu selections at least 30 business days prior to the wedding. This lead time allows the Event Manager to effectively communicate all essential details to Culinary and Banquets, facilitating the proper ordering of products, equipment, and staff to ensure the overall success of your event. Any changes made after this deadline may incur an administrative fee. Additionally, it is the responsibility of the couple to provide Entree coded place cards that indicate each guest's selection, along with a table chart detailing guests' names, entree choices, and any dietary needs. Menu items and pricing are subject to change.

Alcohol Service Policy

If alcoholic beverages are to be served on the premises under our alcoholic beverage license, we will require that only our servers and bartenders dispense beverages.

Our alcoholic beverage license requires us to (1) request proper identification (photo identification) of any person who appears to the servers to be under legal drinking age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced, and (2) refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated. We staff one bartender per (100) guests.

If additional bartenders are requested, we will quote the additional service/labor fee.

Final Guest Guarantee

The deadline for the final guest guarantee is 10 business days before your wedding date, followed by the requirement for the final payment to be made 7 business days before the wedding. From 10 business days prior to the event/start time and throughout the event, should there be a need to increase food quantities, we cannot guarantee the exact menu items ordered. However, our team will make every effort to supplement with comparable food items, to be discussed with the Chef, Sales Manager, Event Manager, or Banquet Director. In such cases, you will be billed at the cost of the item, plus a 20% surcharge, along with the current tax percentage and the 23% service charge. This additional charge must be settled by your Sales Manager and Event Manager within 48 business hours after the conclusion of your event. Your final completed floor plan, including seating details, along with a chart indicating table numbers and entree selections, is required 10 business days before your wedding date.

Wedding Planner

The roles of your voco Sales Manager and Event Manager are to handle all hotel related items on the day of your wedding. Their expertise is to oversee all things voco. We highly recommend a professional Wedding Consultant to assist you in your overall wedding planning and most importantly the day of so that you can fully enjoy your wedding day! We are happy to share professional wedding consultant contact information with you.

Children's Meals

Children meals are available for children 11 years old or younger at \$35 per child.

Personal Items

Your wedding planner is responsible for securing all personal wedding items, including photos, champagne glasses, cake cutting utensils, gifts, etc., and these items must be removed at the conclusion of the event. It is advised to secure the monetary envelope vessel before transitioning from the Cocktail Reception to Dinner. Please note that our team is unable to move or handle any gifts during or after the event.

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Vendors

To ensure a smooth coordination of your event, please provide all vendor contact information to the hotel at least 30 days in advance, with compliance to the building policies set by EQ Management, LLC. Failure to supply vendor information within this timeframe may result in additional charges. As voco operates as a tenant in the building, an essential Certificate of Insurance is mandatory for all external vendors entering the premises. Vendor load-in and set-up will be pre-scheduled in anticipation of the wedding, and vendors are required to inform the Catering Manager/Event Manager about the items they intend to bring for approval. Following the event, all vendor items must be promptly removed.

Vendor Meals

Cold Box Dinner vendor meals are available at \$50 per person. Cold Box Dinners may be requested at any time during the reception by the vendors. Hot Dinners are available at \$130 per person. If hot meals are to be served, the vendors will be served after all guests have been served their entrees.

Parking

Guests can utilize parking at the nearby Wolf Point Garage for \$56 per day, inclusive of in and out privileges. While the hotel does not own or manage the parking garage, for the convenience of guests, parking charges may be added to their room bill. Please note that pricing is subject to change.

Lighting and Electrical

Open flames are not allowed, but votive candle lights and enclosed candles are permitted for use on tables. All lighting and decorations must adhere to Chicago Fire Code regulations and receive approval from the Catering Manager or Event Manager. Power outlets are available for spotlights and musical equipment, and any special electrical power requests must be made at least 10 business days in advance. Additional charges may apply, depending on power usage and the required labor for an electrician.

Decorating

No decorations, signage or banner may be attached to the walls, floors, ceiling with any type of nails, push pins, tape, or any other materials.

Audio Visual

The hotel is under contract with our in-house provider, KVL Audio Visual, however you may bring in your own music through a DJ, or band and they may supply sound for your Ceremony, Cocktail Reception, and Dinner spaces. We recommend a second, small sound system for the Cocktail Reception as the doors to the main Wolf Point Ballroom will remain closed until after the Cocktail Reception.

Coat Check

Self-Serve Coat Check is available with coat racks placed within the Cocktail Reception space. A Hosted Coat Check is available in a separate space for a staffing fee of \$325.00 for up to 230 guests. An additional fees of \$2.50 per person over 230 guests apply.

Smoking Policy

voco Chicago Downtown is a non-smoking facility in compliance with 2008 Illinois State Law and Chicago Building, and Fire Codes.