

INTERCONTINENTAL *Weddings*



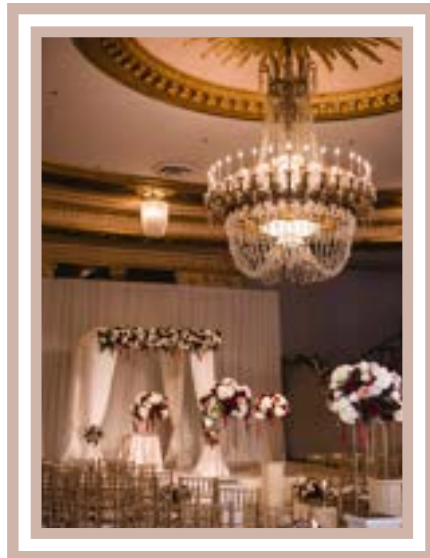
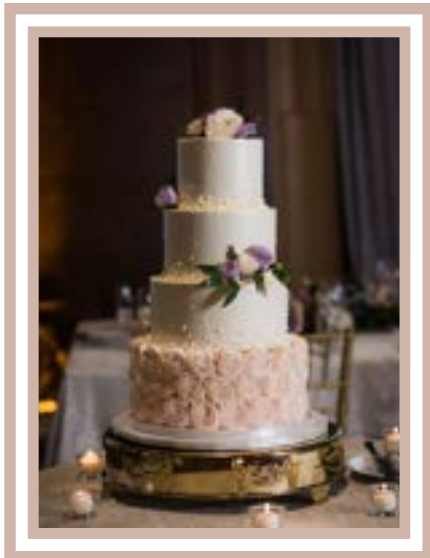
Thank you for considering the InterContinental Chicago Magnificent Mile. The InterContinental Chicago was built in 1929 and remains a true icon of this great city. Situated right on the Magnificent Mile of Chicago, one block north of the Chicago River, this is the perfect location for your city destination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

DIAMOND | EMERALD | GOLD | CRYSTAL



- Tenured and passionate staff to attend to your guests' needs
- Exceptional culinary team to prepare your feast with bistro style service with cuisine à la minute
- Restaurant-style dining complete with table-side ordering and printed menus with our emerald and diamond packages.
- Custom elegant floor length contemporary linen with matching napkins
- Hotel standard 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
- 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





GATHER

- Your choice of select continental breakfast or deli luncheon, on wedding day, delivered to your changing room prepared for up to 10 each for the wedding party to enjoy

CHEERS

- 6 butler passed hors d'oeuvres
- Choice of 1 savory station
- 5 hours of celebratory bar time featuring our premium brands
- 1 signature cocktail

CELEBRATE

- Celebratory toast
- Unlimited wine service throughout dinner
- Appetizer
- Decadent Soup or 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

INDULGE

- 2 late night a la carte bites

AMBIANCE

- Upgraded decor to include chiavari chairs

\$289 ++ per guest



CHEERS

- 6 butler passed hors d'oeuvres
- 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

INDULGE

- 1 late night a la carte bites

AMBIANCE

- Upgraded decor to include chiavari chairs

\$255 ++ per guest



CHEERS

- 5 butler passed hors d'oeuvres
- 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

\$215 ++ per guest



Reduced package price applicable for Fridays and non-holiday weekend Sundays. Ask your Catering Manager for specific upgrade costs and guestroom restrictions as they may differ from our standard package rates.

CHEERS

- 3 butler passed hors d'oeuvres
- 4 hours of celebratory bar time featuring our deluxe brands

CELEBRATE

- Unlimited wine service throughout dinner
- Decadent Soup or 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

\$175 ++ per guest

FRIDAY WEDDING CONCESSIONS

- 10% discount off of the F&B minimum
- Your choice of (2) additional concessions:
 - ~Complimentary additional hors d'oeuvre
 - ~Complimentary late night snack
 - ~Complimentary upgrade to next tier bar package
 - ~Complimentary breakfast or lunch for the wedding party (up to 20 total)
 - ~Triple IHG Rewards Points (9 points per \$ spent, based on contracted F&B minimum, prior to applicable tax and service charge)
 - ~Additional night complimentary in a one bedroom luxury king wedding suite
 - ~Complimentary overnight parking for the couple and parents on the wedding night



Pass

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

SEAFOOD

CHILLED

- Ceviche Marinated Scallop, 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
- Maine Lobster Mushroom Tart
- Day Boat Scallops, Wrapped in Applewood Smoked Bacon
- Salmon Teriyaki Skewer, Black Sesame, Ginger Soy Glaze

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
- Satay Style Chicken Skewer, Indonesian Red Pepper Coulis



Savory Stations

ART OF ANTIPASTI

\$36.00 Per Person

- Assorted Cured & Spiced Meats
- Artisanal Italian & Continental Cheese
- Artichokes, Mushrooms, Sundried Tomatoes
- House Marinated Olives
- Focaccia, Baguette, & Crackers

AMERICAN

\$36.00 Per Person

- Tomato Bisque with Grilled Cheese Sandwich Fingers
- Mini Burger, Aged Cheddar and Pickle Coin
- Pretzel Dogs with Yellow Mustard
- Spicy Mac & Cheese with Cheddar Jalapeños Cornbread

FARMERS MARKET

\$26.00 Per Person

- Fresh Selection of Farm Veggies Served with Balsamic Sweet Onion Dip and Avocado Lime Yogurt Dip
- Fire-Roasted Veggies Marinated with Balsamic Vinegar and Extra Virgin Olive Oil (portabella mushrooms, zucchini, squash, asparagus, peppers)

LE FROMAGER

\$32.00 Per Person

- A Selection of Local & Imported Cheeses
- Seasonal Fruit, Grapes, Dates & Nuts
- Fresh Baguette, Walnut Bread and Crackers

MODERN MEDITERRANEAN

\$28.00 Per Person

- Classic Mediterranean Dips & Spreads (Roasted Garlic Hummus, Goat Cheese Hummus, and Baba Ganoush)
- Roasted Peppers, Stuffed Grape Leaves, Falafel
- Assorted Marinated Olives, Feta Cheese and Pita Chips

CHARCUTERIE BOARD

\$33.00 Per Person

- Black Forest Ham, Genoa Salami and Mortadella
- Baby Swiss, Gouda, Boursin and Brie
- Rolls, Brioche and Baguettes
- Cornichons, Dijon Mustard, Sweet Butter, Honey & Preserves

SLICE OF HEAVEN

\$36.00 Per Person

Your Choice of Three Brick-Oven Flatbreads:

- BBQ Chicken with Mozzarella, Caramelized Onion, Tomato
- White Pizza with Smoked Chicken, Leek, & Foraged Mushrooms
- Sicilian-Italian Sausage, Ham, Tomato and Onion
- Goat Cheese, Tomato and Fresh Basil Pizza, Marinara Sauce
- Roasted Fig, Caramelized Onion, Goat Cheese, Mozzarella, Balsamic Jus, Arugula and Prosciutto

BURGER BASH

\$42.00 Per Person

Your Choice of Three Sliders:

- Angus Burger, Sharp Cheddar, Tomato with Pickle-Dijon Mayo
- Turkey Burger with Piquillo Pepper-Mango Ketchup
- Grilled Chicken Tikka, And Tomato with Cucumber-Mint Aioli
- Panko-Crusted Buffalo Mozzarella with Tomato-Pesto Aioli

And Various Accompaniments:

- Steak Fries, Asian-Marinated Slaw, Fried Onions, Creamy Coleslaw, Lettuce, Tomato, Onion, Pickle and Cheese

LATE NIGHT BITES

A LA CARTE

\$10 PER PIECE

- Mini Cheese Deep Dish Pizza
- Cheese Quesadillas
- Mozzarella Sticks With Marinara Sauce
- Mini Boats of Shoe String Fries with House Spice

\$15 PER PIECE

- Mini Italian Beef Sandwiches, Au Jus
- Mini Burger with Aged Cheddar, Pickle and Tomato

Soup & Salad

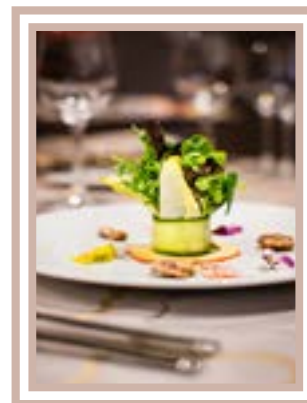
WARM SEASON

- 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

Accompanied by Assorted Artisanal Rolls and Butter



WARM SEASON

- Wild & Cultivated Ohio Greens, Shave Vine Ripe Tomatoes, Cave Aged Cheddar, 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, Shallot Dressing
- Shaved Kohlrabi Salad, Toasted Hazelnut Salsa, Shaved Grana Padano
- 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

Enhancement Appetizers

- House Cured Beef Carpaccio, Yellow Turnip, Basil, Apple Slaw, Anchovy Aioli, Shaved Grana Padano
- Seared Albacore Tuna, Golden Tomato Relish, Shaved Fennel, Fresh Citrus Gastrique
- Black Truffle Buffalo Mozzarella Panna Cotta, Heirloom Tomato
- Cauliflower Panna Cotta, Apple Gastrique, Radish & Sprout Salad, Salmon Caviar
- House Smoked Steelhead, House Crème Fraiche, Citrus, Endive & Arugula

\$18 plus service charge and tax per person



Entrée

WARM SEASON

FISH

- Roasted Sustainable Wild Striped Bass, Baby Fennel, Lemongrass Kaffir Lime Risotto, Saffron Tomato Fondue
- Pan Seared Sustainable Salmon
Crushed Potato, Tomato Olive Tapenade
Farm Herb Pesto, Blistered Asparagus
- Arctic Char, Wilted Kale & Bloomsdale Spinach,
Confit Fingerling Potatoes, Vine Ripe 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
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, Celeriac Oat Puree, Roasted Broccoli, Macerated Cherry Jus
- Chicken Kiev, Warm Potato Salad, Mustard Greens, Double Chicken Jus
- Sage Roasted Chicken Breast, Apple Walnut Pan Perdu, Haricots Vert Shallot Butter, Scented Port Jus

VEGETARIAN

- Roasted Avondale Mushroom Ravioli, Honshemiji, King Trumpets & Oyster Mushrooms, White Truffle Oil, Aged Parmesan, Coriander Tomato Coulis
- Sweet Chili Glazed Tofu, Carolina Gold, Grilled Asparagus, Shiitake Mushrooms & Japanese Eggplant
Scented Yellow Capsicum Coulis – VEGAN
- Roasted Eggplant & Ricotta Roulade, Green Pea Mascarpone Risotto, Smoked Sweet Pepper Coulis, Summer Vegetables

COOL SEASON

FISH

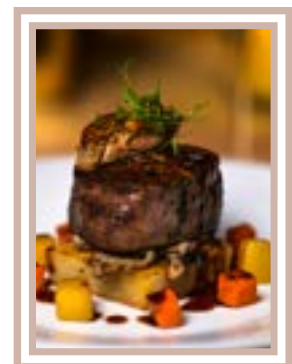
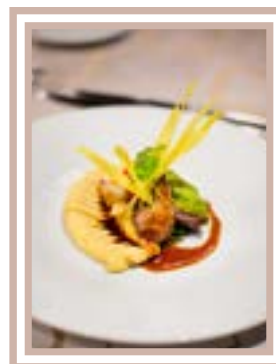
- Roasted Arctic Char, Celeriac Herb Risotto, Watercress Emulsion, Roasted Heirloom Beet
- Grilled Herb Shallot Faroe Isle Salmon, Pickled Oyster Mushroom, Tuscan Kale Gnocchi Sauce Vierge
- Roasted Rockfish, Heirloom Beet Brussel Sprout Hash, Smoked Carrot, Arugula Pesto

BEEF/LAMB

- Roasted Beef Tenderloin, Truffle Shiitake, Crushed Fingerlings with Confit Garlic, Madeira Jus
- Allen Brothers Beef Short Rib, Horseradish Yukon Puree, Blistered Broccoli & Butternut Gremolata, Madeira Sauce
- Mesquite Seasoned Filet Mignon, Yukon Gold Mash, Blistered Asparagus, Fall Mushroom Ragout, Bourbon Scented Jus
- Shenandoah Lamb Ribeye, Roasted Carnivale Cauliflower Pearl Barley Risotto, Sweet Pepper & Marinated Artichoke Minted Thyme Jus

POULTRY

- Free Run Chicken Saltimbocca, Wild Mushroom Pain Perdu, Crisp Pancetta & Sage, Caramelized Honey Thyme Jus
- Organic Chicken Soft Herb Filled, Roasted Young Vegetables, Red Wine Braised Leg & Jus
- Farm Honey Glazed Duck Breast, Smoked Cheddar Grits, Rosemary Pancetta Jus





Cheers

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, soda water, tonic, orange juice, cranberry juice, grapefruit juice, sweet and sour mix, bitters, dry and sweet vermouth.
 Garnishes: lemons, limes, olives, oranges, maraschino cherries

INTERCONTINENTAL POUR WINES

Your Choice of Four

- The Seeker, Chardonnay
- The Seeker, Pinot Grigio
- The Seeker, Pinot Noir
- The Seeker, Cabernet
- Valdo Numero Uno, Italian Sparkling Wine

DOMESTIC BEER

- Miller Lite, Coors Light

IMPORTED BEER

- Corona Extra, Heineken, Heineken Non-Alcoholic

SELTZER

- Assorted White Claw

SOFT DRINKS

- Coke, Diet Coke, Sprite, ginger ale
- Mineral water
- Still and sparkling

BAR PACKAGES A LA CARTE ADDITIONS

MARTINI

- Any signature cocktail or martini that cannot be made with ingredients already included in the bar package, includes mixers and garnishes

\$20

CORDIAL

- Bailey's irish cream, kahlúa, grand marnier, romana Sambuca, disaronno amaretto

\$16

COGNAC

- Hennessy v.s., remy martin v.s.o.p.

\$20

PORT

- Sandeman 20-year tawny

\$24



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 rental 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 four (4) people 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.