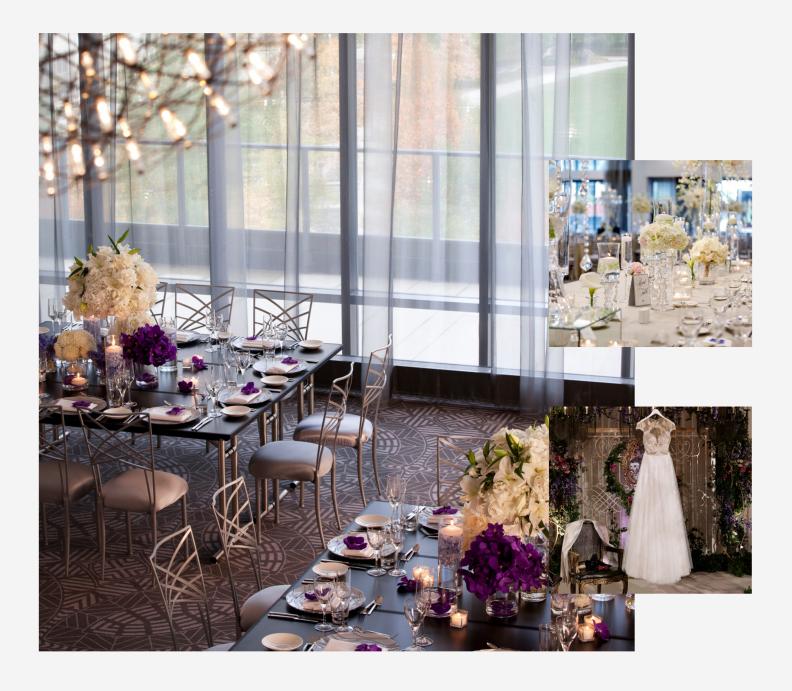
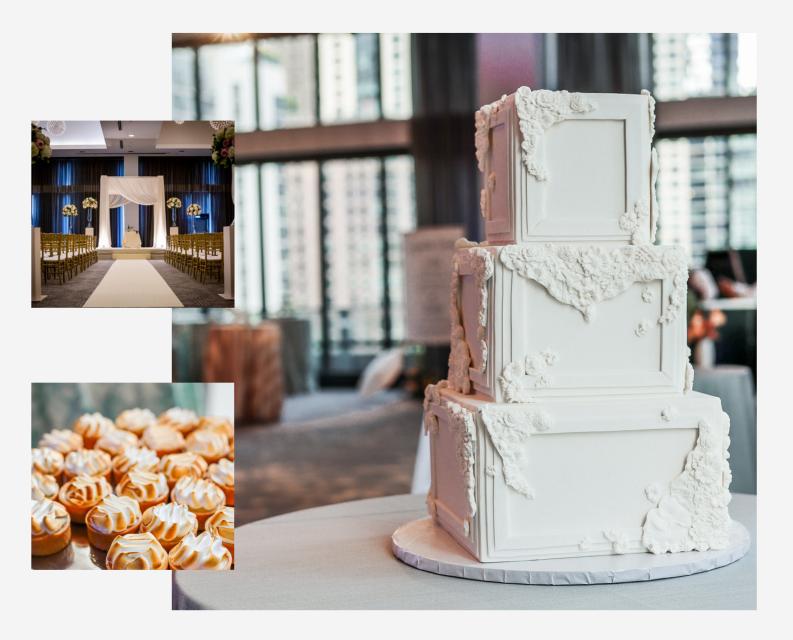
Radisson Du Hawa Chicago WEDDING PACKAGES

221 N Columbus Drive · Chicago, IL 60601 www.radissonbluchicago.com

Custom Services

At Radisson Blu Aqua Chicago, elevating your happily ever after is what we do best. With our personalized approach, we guarantee a ceremony that is not only unforgettable but also a true reflection of your love story. Let us help you create memories that will last a lifetime.





Uniquely you

Our expert team collaborates closely with you to ensure every detail is perfect. From a catering menu tailored to your unique tastes to a design that reflects your vision, we make sure your wedding day is exactly as you've always dreamed.



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 to schedule a site tour at the Radisson Blu Aqua Hotel, Chicago!

WE HAVE YOUR SOMETHING BLU COVERED

Package Inclusions

Complimentary Stay in a Presidential Suite for the Couple for Two Nights

Upgrade to an Ambassador Suite at the Discounted Standard Room Rate for Parents of the Couple

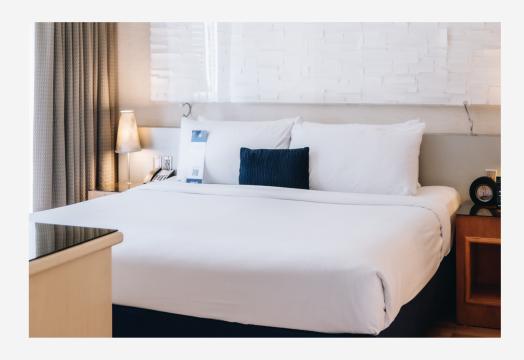
Two Changing Rooms on the Day of the Wedding reserved 7AM – 4PM

Choice of Black, White or Gray Floor Length Linens

Complimentary Upload of Up to Three (3) Images on Digital Signage Boards

Complimentary Menu Tasting for Up to Six (6) Guests

Discounted Courtesy Room Block











BLUE TOPAZ \$145 FRIDAY & SUNDAY ONLY, NON-HOLIDAYS **BLUE TOPAZ**

Three Passed Hors d'oeuvres

Three & A Half Hour Deluxe Brands Open Bar

Radisson Blu Select House Wine during Dinner Service

Two Course Plated Dinner (Soup or Salad, Entrée (Chicken

or Vegetarian Entree))

Coffee Station featuring Custom Wedding Cake by ECBG



TURQUOISE PACKAGE \$190

Four Passed Hors d'oeuvres

Four-Hour Deluxe Brands Open Bar

Radisson Blu Select House Wine during Dinner Service

Two Course Plated Dinner (Soup or Salad, Entrée (Chicken,

Fish or Vegetarian Entree))

Coffee Station featuring Custom Wedding Cake by ECBG



AQUAMARINE PACKAGE \$220

Six Passed Hors d'oeuvres

Five-Hour Deluxe Brands Open Bar

His & Hers Signature Cocktail

Radisson Blu Select House Wine during Dinner Service

Two Course Plated Dinner (Soup or Salad, Entrée (Chicken, Fish,

Beef or Vegetarian Entrée))

Coffee Station featuring Custom Wedding Cake by ECBG

Two Passed Late Night Bites



SAPPHIRE PACKAGE \$250

Six Passed Hors d'oeuvres

Reception Display Station

Five-Hour Premium Brands Open Bar

His & Hers Signature Cocktail

Upgraded Radisson Blu House Wine during Dinner Service

Two Course Plated Dinner (Soup or Salad, Entrée (Chicken,

Fish, Beef or Vegetarian Entrée))

Coffee Station featuring Custom Wedding Cake by ECBG

or Mini Dessert Station

Four Passed Late Night Bites



ANNIVERSARY STAY

We are pleased to offer a complimentary one-night stay for your first year anniversary. Please contact the catering office to book your stay. Subject to availability. Stay offer valid within a 45-day period of your first anniversary.

CEREMONIES

On-site Ceremonies will incur a \$1500 Rental Fee. Hotel will provide Fritz Hansen gray banquet chairs and a raised platform.

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, floor length table linens, 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. Hotel will provide one dedicated quad box for the band and/or DJ. Charges for additional power requirements will be handled by our in-house audio visual company, Encore. Please contact Adam Mizner, AV Sales Manager, at adam.mizner@encoreglobal.com

MENU TASTINGS

A complimentary menu 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 \$100 per person, plus tax and service charge, for each additional guest. Tastings may be scheduled Tuesday – Thursday between the hours of IPM & 4PM. Only one tasting may be scheduled per day. Tastings are based on hotel's business levels in order to accommodate our guests staying with us.

A maximum of two protein options and a vegetarian entrée are included in the package pricing. Additional protein options will incur a fee of \$15++ per person.

OUTDOOR GARDEN TERRACE

Third floor 8,000 square foot Outdoor Garden Terrace can be used for a cocktail reception area or wedding ceremony (ceremony maximum 100 guests), and an additional fee of \$2000 is required to block the Outdoor Terrace function space. Outdoor Terrace space cannot be tented.

LABOR

Bartender (I-5 hours included in package, each additional hour \$200)

Chef Attendant (I Chef Attendant required per 100 guests, each additional hour \$150)

Coat Check Attendant (1 Coat Check Attendant required per 100 guests, each additional hour \$250)



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. We are happy to recommend a consultant based on your specific needs.

COURTESY HOTEL & CONTRACT

We will be happy to place 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 fifth (5th) business day.

DEPOSIT/PAYMENT REQUIREMENTS

The hotel requires a non-refundable deposit at the time of booking. A payment schedule will be provided by your catering manager. Balance is due five (5) business days prior to the event. A final guarantee of attendance is required by 12:PM local time, five (5) business days prior to scheduled event. Event guarantee may not be reduced. Increases in guarantee within five (5) business days may be subject to additional fees.

All deposits & final payment may be made via credit card, ACH transfer, cashier's check or certified check. If a personal check is provided, check must be received a minimum of ten (10) days prior to deposit due and final payment date. Additionally, a credit card guarantee for additional charges that may be incurred during the event is due with the final payment.

SERVICE CHARGES & TAXES

Package pricing is not inclusive of service charge or applicable taxes. Service charge may increase year over year. Current service charge is 25%, of which 8.5% is subject to applicable taxes.

VENDOR PROCEDURES

A complete list of your vendors is due at least one (I) month prior to your wedding date. This list must include the company name, contact number and day-of mobile number. All third-party vendors must load-in and out through the Atlantic Ballroom loading doors located on the south end of the building off Upper Columbus Drive. 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.

All third-party vendor décor must be removed at the conclusion of the event. Failure to do so may result in rental costs and additional cleaning fees. Hotel is not responsible for lost equipment.

Menn - Hors D'oenvres

HOT

POULTRY

Duck confit, Fresno blood orange, plantain tart Chicken satay skewer, peanut sauce

PORK

Quiche Lorraine Pork belly, mango salsa, crostini

BEEF

Brisket empanada, cilantro-peppadew chimichurri
Beef wellington, port reduction
Braised short rib, truffle polenta cup, balsamic glaze
Beef skewer, bourbon honey glaze
Beef slider, smoked cheddar, pickle, ketchup, onion bun

SEAFOOD

Crab cake, Calabrian pepper remoulade

VEGETARIAN

Asparagus fries, black garlic aioli, pecorino Spanakopita, pomegranate reduction Vegetable spring roll, ponzu sauce Fig & mascarpone beggar's purse Polenta fries, truffle vegan aioli Vegetable samosa, tamarind glaze

CHILLED

POULTRY

Wine country chicken salad, phyllo cup Foie gras mousse profiterole

PORK

Prosciutto, gorgonzola mousse, gluten free crouton Deviled egg, pancetta chip

SEAFOOD

Smoked salmon roulade, caper-dill cream, marble rye
Harissa ahi tuna, avocado crème, orange peel, black sesame cone
Scallop ceviche, watermelon radish, orange peel, wonton chip
Shrimp, horseradish cream, parmesan gougère
Maine lobster medallion, wasabi aioli, rice cracker
(upgrade of \$5.00 per person)
American sturgeon caviar, potato pancake, crème fraiche
Smoked shrimp & gazpacho shooter

VEGETARIAN

Balsamic, fig & goat cheese, puff pastry
Melon & feta skewer, mint oil
Caprese skewer, mozzarella, heirloom cherry tomato, basil
Guajillo-sweet potato taco, black bean corn pico, cilantro, vegan aioli
Brie & raspberry, puff pastry
Ratatouille tart

Menu - Starters

SALADS

Chef's greens organic mesclun, shaved radish, dill roasted carrots, black lentils, parmesan cheese, shallot-herb vinaigrette

Rocket

petite arugula, frisee, shaved radish, mandarin orange, Marcona almond, ricotta salata, citrus vinaigrette GF

Spring greens

pea shoots, frisee, asparagus, golden beet, watermelon radish, goat cheese, spring onion vinaigrette GF

Arugula

seasonal roasted vegetables, goat cheese, champagne vinaigrette

Kale Caesar

shaved parmesan, roasted cherry tomato, housemade crouton, Caesar dressing

Spinach

roasted sweet potato, pistachios, goat cheese, cider vinaigrette

Roasted Beet

arugula, orange segments, toasted walnuts, feta, balsamic vinaigrette

PLATED APPETIZER

HOT

Seared Scallop: truffle cauliflower puree, pignoli, balsamicbrown butter	pro cacii
Crispy Pork Belly: braisedcollard greens, caramelized butternut, bourbon glaze	\$14 each
Smoked Mozzarella Ravioli:crimini, asparagus, piquillo sauce	\$12 each
COLD	
Sesame SearedTuna: ginger-green pea hummus, crispwontons, chili oil	\$16 each
Burrata: prosciutto di parma, genovesepesto, roasted vine tomato	\$14 each

Baby Beets: chiogga, golden, smoked bourbon apples, puffed rye berries, citrus-ricotta

SOUPS

\$18 each

\$12 each

Roasted heirloom tomato, grilled cheese croutons

Smoked sweet corn, poblano jam

Potato leek, crispy onions

Carrot, sweet potato ginger bisque

Butternut and roasted pear, fig-almond chutney

Celery root cream, roasted pear, walnuts, brussels sprouts

Lobster bisque, shiitake mushroom, wilted kale (Upgrade of \$9.00++ per person)

HAND-CRAFTED INTERMEZZO

Lemon sorbet topped with "Edible Confetti"

Mango Sorbet with fresh mint

Raspberry Sorbet with fresh berries



Menn - Entrées

CHICKEN

Roasted Chicken Breast parmesan sweet potatoes, haricot verts, king mushrooms, pan jus

Seared Chicken Breast olive oil crushed potatoes, grilled asparagus, citrus chicken jus

Grilled Chicken Breast spinach mushroom risotto, roasted baby vegetables, creamy sun-dried tomato sauce

BEEF

Seared Beef Filet truffled corn polenta, chefs bland mushrooms, charred tomato seasonal vegetables, demi

Grilled Sirloin dauphinoise potatoes, brussels sprouts, crispy onions, red wine demi

Cabernet Braised Short Rib fontina-chive mashed potato, roasted asparagus, crispy shallots, pan jus

Petit Filet wild mushroom ragout, garlic spinach, rosemary roasted fingerlings, bordelaise sauce

DUETS (not included in package pricing; pricing available upon request)

Seared Beef Filet and Lump Crab Cake corn whipped potatoes, asparagus, poached heirloom tomatoes, mustard seed jus

Beef Short Ribe & Seared Scallops fingerlings, leek & beet hash, wilted kale, truffle jus

Petit Filet & Chicken truffle potato puree, asparagus, demi

Roasted Chicken & Salmon toasted farro, haricot verts, sun-dried tomato chimichurri

Roasted Snapper and Red Curry Shrimp coconut polenta, baby bok choy, tom kha broth

FISH

Seared Salmon herbed pearl couscous, haricot verts, chervil beurre blanc

Grilled Salmon wild mushroom risotto, broccolini, tomato confit, grain mustard vinaigrette

Seared Cod roasted fingerling potatoes, asparagus, confit tomato, herb cream sauce

VEGETARIAN

Parmesan Crusted Cauliflower farro pilaf, sweet potato puree, roasted baby vegetables, white balsamic vinaigrette

Vegetable Napoleon layered eggplant, portobella, spinach, red onion, wild rice pilaf, tomato garlic sauce

Portabella Bolognese orecchiette, charred tomato, swiss chard, caramelized shallot and fennel, shaved parmesan



Wedding Cake

ECBG

We are honored to have partnered with one of Chicago's premiere bakeries to provide a custom wedding cake in your package. The process begins with a tasting and design consultation. Consultation and tasting is complimentary for all clients that have confirmed their wedding reception at Radisson Blu Aqua Hotel, Chicago. A representative from ECBG will reach out to you to schedule your tasting.

Location/Contact:

ECBG Cake Studio
636 N Racine Avenue, Unit C2, Chicago, IL · 630.408.5385 · www.ecbgstudio.com · info@ecbgstudio.com



Wedding Package Enhancements

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 | Chef Attendant required: \$150

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

COFFEE STATION | \$20 per person | Bartender required: \$200

Starbuck's Coffee, Nespresso, Iced Coffee, Assorted Tazo Herbal Teas, Sugar Swizzle, Monin Coffee Flavors, Biscotti, Bomboloni

HOT CHOCOLATE STATION | \$20 per person | Chef Attendant required: \$150

Double Chocolate, Milk Chocolate, Hazelnut Chocolate, White Chocolate Mocha, Chocolate Brownies, Chocolate Madeleine

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 | \$22 per person

All items above served with lemon, cocktail sauce, mayonnaise, rye bread Selection of East and West Coast Oysters with Mignonette | \$70/dozen Jumbo Gulf Shrimp | \$85/dozen Crab Claw | \$90/dozen

Wedding Package Enhancements

LATE NIGHT OPTIONS

TAYLOR STREET STATION | \$30 per person

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

LINCOLN SQUARE STATION | \$24 per person

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

MEXICAN STREET CART | \$28 per person

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

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

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

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

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

Pick (1): \$8 per person

Pick (3): \$21 per person

Pick (2): \$15 per person

Pick (4): \$28 per person



Beverage Selections

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

DELUXE BAR (included in Turquoise & Aquamarine Package)

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

Upgrade to premium package: \$35 per person

PREMIUM BAR (included in Sapphire Package)

Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black Crown Royal, Patron Silver, Cruzan, Bailey's Irish Cream, Amaretto DiSaronno

HOST SPONSORED CONSUMPTION BAR (priced per drink)

Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black Crown Royal, Patron Silver, Cruzan, Bailey's Irish Cream, Amaretto DiSaronno

	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

SPECIALTY MARTINI BAR | \$17 per drink

Espresso, Caramel Apple, Raspberry Cosmopolitan, Dirty, White Chocolate Raspberry, Dark Chocolate Hazelnut

Add an Ice Luge for Entertaining Service: \$650

CLASSIC COCKTAIL BAR | \$17 per drink

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

MULE BAR | 16 per drink

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

Making Forever Memories RADISSON BLU AQUA CHICAGO

Elevating your happily ever after is what we do best - see your dream come to life in our expansive event facilities in the heart of downtown Chicago. Contact us today to learn more.









