

**S O F I T E L**  
LUXURY HOTELS  
CHICAGO WATER TOWER

**WEDDING CELEBRATION**

**2016**

## SOFITEL CHICAGO WATER TOWER

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Congratulations on your upcoming wedding! Sofitel Chicago is the perfect setting for your milestone occasion.

The Hotel has been hosting elegant events since 2002, utilizing its distinct French hospitality to make each bride's dream come true. Sofitel Chicago lives by the phrase, "Cousu Main", meaning "tailor made" in French and services are customized to each guest's individual wants and needs.

Your special day is no exception and deserves careful attention to detail, impeccable service and flawless execution that only Sofitel's team of highly experienced catering and banquet professionals can provide. Assistance is provided every step of the way, from initial planning to the cake cutting. You are invited to experience Sofitel luxury and live out one of your most cherished events at this beautiful hotel.



## **SOFITEL WEDDING CELEBRATION**

The Grand Ballroom is a dynamic space, featuring a sloped ceiling with floor-to-ceiling windows on the southeast side. The 19-foot tall, gently curving windows offer views of the surrounding Gold Coast neighborhood.

Just outside of the Ballroom, the spacious Grand Foyer offers an open and airy ambiance, with an abundance of natural light. The entire Ballroom area is easily accessible from the translucent grand staircase and nearby elevators.

French elegance is experienced throughout the property, where the very best event is presented through unparalleled service, exquisite cuisine and unique surroundings.

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The following elements are included in your Wedding Package to create a unique experience:

Premier Event in the Hotel

Restaurant-Style Dinner Service

One Server per 10 Guests

Designer Floor Length Linens and Dinner Napkins

Votive Candles

Modern Silver Framed Table Numbers

Exclusive Glass Chargers

Modern White Bone China in a Variety of Shapes

Sleek Modern Cushioned Chairs

Complimentary Modern Black Lacquer Dance Floor

Complimentary Menu Tasting for Four Guests

Complimentary Bridal Suite Night of Wedding

Two Complimentary Changing Rooms to Use All Day

Two Upgrades at the Wedding Rate to Junior Suites

Discounted Luxury Guest Room Accommodations

Discounted Valet Parking Available for Your Guests

Discounted Menu Pricing Available for Rehearsal Dinners and Farewell Brunches



## SOFITEL WEDDING CELEBRATION PACKAGE OPTIONS

At Sofitel Chicago Water Tower, each menu is created to reflect the highest standards of culinary excellence and can be tailored to fit the unique personality of the bride and groom. Beautiful presentations, complete with market fresh ingredients, are prepared by a creative, world-class team of chefs.

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All Wedding Packages can be customized by your Wedding Specialist and our Executive Chef to create the perfect menu for your special day

**Package I** 160 per guest

Five Passed Hors d'oeuvres

Four Hour Gold Bar Package

Champagne Toast

French White and Red Bordeaux Poured Tableside

Dinner Menu with Poultry Entrée Selection

Custom Designed Wedding Cake

**Package II** 168 per guest

Five Passed Hors d'oeuvres

Four Hour Gold Bar Package

Champagne Toast

French White and Red Bordeaux Poured Tableside

Dinner Menu with Fish or Poultry Entrée Selected in Advance

Custom Designed Wedding Cake

**Package III** 175 per guest

Five Passed Hors d'oeuvres

Four Hour Gold Bar Package

Champagne Toast

French White and Red Bordeaux Poured Tableside

Dinner with Beef or Fish Entrée Selected in Advance

Custom Designed Wedding Cake

**Package IV** 178 per guest

Five Passed Hors d'oeuvres

Four Hour Gold Bar Package

Champagne Toast

French White and Red Bordeaux Poured Tableside



Dinner with Combination Entrée Selection

Custom Designed Wedding Cake

### **BUTLER PASSED HORS D'OEUVRE**

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Five pieces of hors d'oeuvres per person are included in the package. Additional passed hors d'oeuvres are 6.00 per piece.

#### **Hot**

Steamed Braised Chicken Wonton with Sesame-Soy Ginger Sauce

Mini Burgers with Tomato, Pickle and Garlic Aioli

Mini Reubens with House Made Thousand Island Dressing

Mini Grilled Cheese and Tomato Soup Shots

Assortment of Vegetable Soups

Chicken Empanadas with Lime Espelette Aioli

Mini Mac and Cheese

Crab Cake with Piquillo Pepper Purée

Artichoke Croquette with Goat Cheese and Red Pepper Sauce

Beef Skewers with Szechwan Sauce

Braised Short Rib Slider

#### **Cold**

Salmon-Halibut Tartar Cornets with Yuzu-Sesame Vinaigrette

Curried Carrot Cornets

Truffle Deviled Eggs with Caviar

Tomato Bruschetta with Basil Crème Fraîche

Smoked Salmon and Dill Tea Sandwiches

Hummus Mini Jars with Pita Chip

Mini Blackened Fish Tacos with Chipotle Aioli

Caprese Salad with Basil Chip

### **BAR, WINE AND CHAMPAGNE**

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#### **GOLD BAR PACKAGE**

Four Hour Gold Bar is included in the Wedding Package

Smirnoff Red Vodka, Tanqueray London Dry Gin, Johnnie Walker Red Label Scotch, Mount Gay Rum, Crown Royal Deluxe Whiskey, Makers Mark Bourbon, and Jose Cuervo Especial Gold Tequila

French White and Red Bordeaux Wines

Domestic and Imported Beers

Mineral Water, Assorted Sodas and Fresh Fruit Juice

#### **DINNER WINE**

Dinner Wine is poured tableside throughout dinner

French White and Red Bordeaux

#### **CHAMPAGNE TOAST**

Champagne served tableside during dinner



## THREE COURSE DINNER

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First Course, Entrée and Wedding Cake are included in your Package  
Dinner menu includes Sofitel Breads and French Butter, Lavazza Coffee and Harney & Sons Teas

### First Course Options

Roasted Tomato Velouté with Parmesan Tuile and Micro Greens

Seasonal Squash Soup

Mixed Green Salad with Cherry Tomatoes, Truffle Lemon Vinaigrette and Feuille de Brick

Gorgonzola and Apple Salad with Spring Greens, Candied Pecans, Belgium Endive  
and Champagne Pink Peppercorn Vinaigrette

Caesar Salad with Romaine, Parmesan Tuile and Garlic Croutons

Frisée and Pear with Spiced Ricotta, Fennel Chip and Pumpernickel Crumbs

Chilled Octopus Nischoise with Haricot Verts, Frisée, Fennel, Purple Potatoes  
and Red Wine Vinaigrette

### Entrée Options

Amish Chicken Breast with Mushroom Fricassée, Goat Cheese Polenta, Caramelized Pearl Onions  
and Roasted Chicken Jus

Amish Chicken Breast with Goat Cheese Potato Gratin, Seasonal Vegetables and Mustard Jus

Braised Beef Short Rib with Red Wine Cabbage, Mushroom Purée, Herbs and Red Wine Veal Jus

Roasted Filet Mignon with Truffle Whipped Potato Purée, Roasted Garlic Jus, Seasonal Vegetables  
and Baby Mache

Pacific Coast Bass with Forest Mushroom Risotto, Broccolini, White Asparagus, Sauce Pistou  
and Red Wine Reduction

Seared Atlantic Salmon with Long Bean Ragout, Oven Roasted Tomato Sauce and Tomato Jam

Green City Market Vegetable Risotto, Parmesan Reggiano, Fine Herbs and Lemon Confit

Roasted Vegetable en Croûte, Eggplant Purée, Baby Mache and Fontina Cheese

Filet and Salmon Duo, Mushroom Risotto, Seasonal Vegetables, Red Wine Reduction, Tomato Jam

Filet and Prawn Duo, Truffle Whipped Potato Purée, Braised Broccolini, Roasted Garlic Jus



## DESSERT

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Our Wedding Cakes are designed in collaboration with our Bakeries:

- ❖ Cake Sweet Food Chicago, 312-850-4530, [www.cake-chicago.com](http://www.cake-chicago.com)
- ❖ Flour. Cake and Pastry, 312-265-1922, [www.flourcakeandpastry.com](http://www.flourcakeandpastry.com)

Butter Cream Frosting is included in the Wedding Package

Rolled fondant, Special Design Elements, and Multiple Flavors in Each Tier are Enhancements to the Package

### Cake Options

White Chiffon  
Chocolate Fudge  
Lemon Buttercake  
Red Velvet Cake  
Banana Cake  
Carrot Cake

### Filling Options

White Chocolate Mousse  
Bittersweet Chocolate Mousse  
Espresso Mousse  
Toffee Mousse  
Raspberry Mousse  
Strawberry Mousse  
Sour Cherry Mousse  
Banana Cream Mousse  
Chocolate Ganache Filling  
Sweet Velvet Filling  
Cheesecake Filling  
Lemon Curd  
Fresh Fruit



**WEDDING CELEBRATION ENHANCEMENTS**

**2016**





## BEVERAGE ENHANCEMENTS

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**Platinum Bar** 13 per guest  
Ketel One Vodka, Tanquery TEN Gin, Johnnie Walker Black Label Scotch, Appleton Estate Rum, Crown Royal Special Reserve Whiskey, Bulleit Bourbon and Tequila Don Julio Blanco

**Martini Station** 14 per drink  
Apple, Orange, Citron, French, Chocolate, Vanilla, Pomegranate

**Mojito Station** 14 per drink  
Traditional Cuban Mojitos and Specialty Flavors to include:  
Pineapple, Orange and Coconut

**Cordials** 14 per drink  
Amaretto, Baileys, Kalhua, Grand Marnier

## ADDITIONAL COURSE ENHANCEMENTS

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**Sorbet Intermezzo** 8 per guest  
Green Apple

Blood Orange

Champagne

Peach

## RECEPTION CHEF'S TABLES ENHANCEMENTS

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**Carving**  
*Chef Attendant Required at Each Table*

Beef Tenderloin 30 per guest  
Horseradish Cream, Red Wine Jus, Assorted Rolls and Shallot Jam  
*Chef Attendant Fee 100*

Prime Rib of Beef 28 per guest  
Horseradish Cream, Red Wine Jus, Assorted Rolls and Shallot Jam  
*Chef Attendant Fee 100*

Roasted Turkey Breast 28 per guest  
Cranberry Compote, Sage Gravy and Assorted Rolls  
*Chef Attendant Fee 100*

Whole Roasted Foie Gras 60 per guest  
Brioche, Seasonal Jam and Fleur de Sel  
*Chef Attendant Fee 100*

**Crêpe** 25 per guest  
Ham and Cheese, Mushroom and Goat Cheese, Braised Local Pork, Cinnamon Apple, Nutella and Strawberry, Mandarin Orange and Grand Marnier Cream Sauce  
*Chef Attendant Fee 100*



**Polenta**

25 per guest

Creamy Polenta Served To Order with Your Selection of Toppings:

Parmesan Cheese, Sun Dried Tomatoes, Braised Chicken, Braised Pork, Goat Cheese, Fine Herbs  
 Roasted Tomato Sauce, Pesto, Veal Jus, and Seasonal Vegetables  
*Chef Attendant Fee 100*

**Asian**

30 per guest

Vegetable Lo Mein with Scallions and Mung Beans  
 Chicken Pot Stickers with Ponzu Broth and Scallion Wings  
 Glazed Pork Spare Ribs and Pineapple Fried Rice  
 Vietnamese Lettuce Cups with Avocado or Chicken, Carrots, Daikon, Sprouts,  
 Cucumber and Thai Chili Sauce

**Sushi**

7.50 per piece

*Displayed on Ice Carving*

Japanese Chef Preparing Sushi to Your Request

Assortment of Nigiri Sushi and Maki Rolls with Wasabi, Ginger and Soy  
 Minimum order 100 pieces  
*Sushi Chef Fee 350.00*

**Street Food**

25 per guest

Mini Kosher Hot Dogs with Mustard, Ketchup and Onions  
 Mini Italian Beef Sandwiches with Sweet Peppers, Onion and Giardinaria  
 Mini Reubens with Thousand Island Dressing  
 Nachos Bar with Cheese, House Made Tortilla Chips, Guacamole, Salsa, Olives,  
 Sour Cream and Pickled Jalapeno

**Seafood Bar**

*Fresh Seafood Displayed on Ice Carving*  
*Minimum Order of 100 Pieces*

Served with Cocktail Sauce, Mignonette Sauce and Fresh Lemons, Horseradish and Hot Sauce

Jumbo Shrimp	7.50 per piece
Oysters on the Half Shell	6.50 per piece
Mussels	6 per piece
Snow Crab Claws	7 per piece

**American Diner**

25 per guest

Classic Tuna Melt on Sourdough with Cheddar Cheese  
 Diner Burger with Tomato, Onion and Pickle Chip  
 Reuben on Rye with Sauerkraut and House Made Thousand Island  
 Classic Grilled Cheese  
 Crispy Tater Tots  
 Chocolate, Strawberry and Vanilla Mini Shakes  
 Mini Root Beer Floats

**Artisanal Cheese**

35 per guest

Assortment of International and American Cheeses  
 Assorted Nuts and Nut Bread  
 Seasonal Jams, Dried Fruits and Honey  
 Toasted Baguettes, Crackers, Warm Cheese Bread and Cheese Straws



**Taco**

25 per guest

*Create Your Own Taco with Your Choice of Traditional Soft Corn or Flour Tortillas  
or Crispy Corn Tortilla Shells*

Ground Beef, Chicken or Sautéed Vegetables  
Shredded Cheese, Lettuce, Onions and Tomatoes  
House Made Guacamole and Sour Cream  
House Made Salsa Rojo, Salsa Verde and Pico de Gallo  
Refried Beans, Black Beans and Pickled Jalapeno

**Mediterranean**

30 per guest

House Made Hummus and Babaganoush  
Warm Pita Bread and Pita Chips  
Tabbouleh Salad  
Roasted Red Pepper Salad with Crumbled Feta Cheese  
Lamb Kabobs with Tzatziki Sauce  
Traditional Vegetarian Dolmas  
Greek Salad with Tomato, Cucumber and Red Onion  
House Marinated Olives

**Luxury**

80 per guest

*Displayed on Ice Carving*

Caviar Tower with Traditional Accompaniments  
Foie Gras Torchon with Seasonal Jams, Brioche  
Fleur de Sel, Port Reduction  
Chilled Lobster Salad with Cucumber Broth and  
Arctic Char Roe  
Wagyu Beef Carpaccio, Brioche, Madeira Reduction, Baby Arugula and Horseradish



## SWEET TABLE ENHANCEMENTS

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### **Miniature Desserts**

4 per piece

Three pieces per guest

Assortment of Seasonal Mini Desserts, Plus French Specialties such as Macarons, Financiers, Paris-Brests, Fruit Tarts, and Madeleines

### **Comfort Food Dessert**

22 per guest

House Made Caramel Corn, Mini Doughnuts, Whoopie Pies, Lemon Bars, "Dirt" Pudding, Marshmallows, Pate de Fruit, Rice Pudding, Bread Pudding, Mini Carrot Cake, Banana Cream Pie

### **Sundae Bar**

15 per guest

A selection of three ice creams of your choice:

Chocolate, Vanilla, and Strawberry Ice Cream

Chocolate Shavings, Oreos, Whipped Cream, Chocolate-Espresso Sauce, Salted Caramel Sauce, Sprinkles, Cherries, Candied Nuts, Strawberries, Bananas, Shortbread Sticks

*Chef Attendant Fee 100*

Sundae Bar Enhancement

5 per guest

Coffee, Cookies & Cream, and Mint Chocolate Chip Ice Cream

Ben & Jerry's Ice Cream Bars to include The Bar, Cherry Garcia, Half - Baked

### **Chocolate Bar**

25 per guest

Chocolate Lollipops, Chocolate Cream Tartlets, Bark, Macarons, Madeleines, Chocolate Covered Almonds, Chocolate Caramels, White Chocolate Mousse Domes, Chocolate Malt Pot de Crème, Chocolate Espresso Beans

### **Crêpe**

15 per guest

Traditional French Crepes Prepared with your Choice of Fresh Berries, Whipped Cream, Nutella, Grand Marnier Sauce, Powdered Sugar and Classic French Sugar Butter

*Chef Attendant Fee 100*

### **Bowls of Assorted Berries**

14 per guest

Served with Whipped Cream, Brown Sugar, Chocolate Shavings and Crème Anglaise

### **Sliced Fresh Fruit**

12 per guest

Served with Honey Orange Yogurt

### **Coffee Station**

7 per guest

Regular and Decaffeinated Coffee or Tea Served with Whipped Cream, Sweetener, Chocolate Shavings, Lemon & Cinnamon Sticks



## LATE NIGHT SNACK ENHANCEMENTS

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The following selections will be offered to your guests late night. They may be passed to guests on the dance floor or displayed on a station.

### **Mini Milkshakes**

Chocolate, Vanilla and Strawberry

### **Mini Cheeseburgers**

Served with Cheddar Cheese, Pickle Chip and Roasted Garlic Aioli

### **Braised Short Rib Slider**

Served on a Brioche Bun

### **Mini Kosher Hot Dogs**

Served with Ballpark Mustard

### **Assorted Lollipops**

Yuzu Cheesecake, Sugar, Lemon, Thyme and Chocolate

### **Warm Mini Doughnuts**

With Powdered Sugar

### **Assorted Popcorn**

Served in Mini Bags

### **Pretzel Lollipops**

With Mustard Sauce

### **Mini Bagel Pizzas**

With Mozzarella, Marinara, Basil and Sliced Tomato

### **Mini Traditional Ruben Sandwiches**

Served on Marble Rye

### **Coffee and Churros**

Brown Sugar and Cinnamon Churros with Coffee Sauce

### **Mini Hot Chocolate Shots**

With Homemade Marshmallow

6 Each (Minimum Order of 25 Pieces per Item)



## LATE NIGHT CHEF'S TABLES

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**Chicago Hot Dog Stand** 12 per guest  
Build your own Hot Dog with All Beef Hot Dogs and Steamed Buns  
Accompanied with Chopped Tomatoes, Mustard, Chopped Onions,  
Sport Peppers, Relish and Celery Salt  
Old Time Hot Dog Cart 500 additional

**Nachos** 14 per guest  
Crispy Tortilla Chips served with Traditional Cheese Sauce, Guacamole,  
House Made Salsa, Pickled Jalapeños, Chopped Tomatoes, Chopped Onions,  
Sour Cream and Stewed Black Beans

**Hot Chocolate To-Go** 8 per guest  
Rich French Hot Chocolate with a Variety of Flavored House Made Marshmallows,  
Chocolate Shavings, Flavored Syrup  
Served in "To Go" Cups

**Lox and Bagels** 18 per guest  
Chef Carved Cured Salmon with Assortment of Fresh Bagels, Cream Cheese, Cucumbers,  
Pickled Onions and Capers



**WEDDING CELEBRATION DESIGN ELEMENTS**  
**2016**



Prices are subject to 23% administrative fees and appropriate sales tax

## LIGHTING AND VISUAL DESIGN

Provided by Presentation Services (PSAV)

Please contact Mr. Paul Gantner, 312-324-4057, [pgantner@psav.com](mailto:pgantner@psav.com)

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### Pin-Spot Light Package

**1200**

Our Audio Visual team places special lighting instruments which highlight each of your centerpieces, helping your florals stand out. Also includes cake highlight. (24 units)

### Colored Gels

**150**

Working with your floral designers, our AV team covers each centerpiece with the color of your choice; the perfect way to drape your tables in color.

### Ceremony Lighting

**150**

In addition to your reception lights, fixtures will be used to highlight any arrangements along the aisle, as well as cover the dais in a warm wash of light. Ask about a custom Gobo for the aisle!

### Black Velour Wall Drape Package

**500**

Add a touch of elegance to your event as our Audio Visual team drapes the Grand Ballroom's West Wall with a Black Drape; the perfect backdrop for your live band, DJ or any other entertainment.

### LED Up Lights

**250**

We wash the drape in the color of your choice, bringing out the colors of your centerpieces and tying the room into one fabulous image. (6 units)

### Textured Gobos

**250**

Special fixtures shape light into textures or images to give the drape a unique feel. From Snowflakes to Skylines, our Gobos transform the Grand Ballroom. (4 units)

Ask about custom Gobos, including customized monograms (Specialty Pricing)

### Moments and Memories Projection Package

**500**

Your guests will watch with awe as two 12 foot screens descend from the ceiling, virtually covering the North and South walls of the Grand Ballroom. Our Audio Visual staff creates a cinema experience, using dual 5700 Lumen Projectors to showcase your personal slide shows and video montages.

### Grand Foyer Plasma Showcase

**150**

After the initial showing, your video montage will be showcased on a crisp 42 inch screen in the Grand Foyer. (1 unit)

### Grand Foyer Showcase

**250**

Our Audio Visual team will continue the cinema experience by projecting your video montage on a large wall in the Grand Foyer.

### Grand Foyer and Sweet Table Accents

**Call for Pricing**

Delight your guests by washing the Grand Foyer or Sweet Table in the LED light of your choice, making your cocktail reception or late night treat unforgettable.

### Custom Gobo Showcase

**Call for Pricing**

The large wall of the Grand Foyer becomes a palate for your custom gobo, creating an image that is uniquely you.

### Music and Moments Package

**Call for Pricing**

There's music in the air with this enhancement that puts speakers and a microphone in the Grand Foyer. Play whatever music you choose from any mp3 player, or enjoy the selections of the Audio Visual team.

