

SOFITEL
HOTELS & RESORTS

CHICAGO MAGNIFICENT MILE

WEDDING CELEBRATION





SOFITEL CHICAGO MAGNIFICENT MILE

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.



MEET THE CHEF



EXECUTIVE CHEF GREG BIGGERS strives to build relationships with true artisans of the craft from all over the world. He sources the best quality product available - from exotic fish flown from Japan to game from Michigan's Swan Creek Farm and small batch cheeses from France's best creameries. He is proud to lead his team with a philosophy of incorporating both local and global inspirations. His passion for quality and excellence was most recently recognized with a 2015 Rising Star Award from StarChefs.com.

Biggers joined Sofitel Chicago Magnificent Mile in 2011 to oversee all aspects of the hotel's dining operations, including Café des Architectes, Le Bar, private dining, and the newly-launched Chestnut Provisions. Before joining Sofitel Chicago Magnificent Mile, Biggers held the role of Chef de Partie and Executive Chef under James Beard, award-winning Chef Rick Tramonto as well as Executive Sous Chef at Morimoto in Philadelphia.





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.

THE FOLLOWING ELEMENTS ARE INCLUDED IN YOUR WEDDING PACKAGE TO CREATE A UNIQUE EXPERIENCE:

- Premier Event in the Hotel
- The entire 3rd Floor is private for your wedding
- 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 Stage for Ceremony and Dinner Entertainment
- 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 MAGNIFICENT MILE, 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.

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

- 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

160 per person

PACKAGE II

- 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

168 per person

PACKAGE III

- 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

175 per person

PACKAGE IV

- 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

178 per person

Chef's Table priced for one hour of service
Prices are subject to 24% administrative fees and appropriate sales tax





BUTLER PASSED HORS D'OEUVRE

Five pieces of hors d'oeuvres per person are included in the package. Additional passed hors d'oeuvres are 5.00 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

GOLD BAR PACKAGE

Four Hour Gold Bar is included in the Wedding Package

One Hour for Cocktail Reception

Three Hour after Dinner Service

Tito's Vodka, Tanqueray London Dry Gin, Johnnie Walker Red Label Scotch, Bacardi Rum, Crown Royal Deluxe Whiskey, Makers Mark Bourbon, Avion 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

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 Niscoise 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 Ju
- 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





DESSERTS

OUR WEDDING CAKES ARE DESIGNED IN COLLABORATION WITH OUR BAKERY:

- Cake Sweet Food Chicago, 312-850-4530, www.cake-chicago.com

Italian Meringue Buttercream is included in the Wedding Package

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

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CAKE OPTIONS

- Chocolate Fudge Cake
- White Buttermilk Cake
- Yellow Butter Cake
- Red Velvet Cake
- Hazelnut Butter Cake
- Carrot Cake
- Banana Cake
- Almond Paste Butter Cake
- Orange Almond Cake
- Coconut Cake

FILLING OPTIONS

- Milk Chocolate Mousse
- Mocha Mousse
- Mint Mousse
- Bittersweet Chocolate Mousse
- Chocolate Fudge
- Salted Caramel Filling
- Lemon Cream
- Coconut Cream
- Passion Fruit Cream
- Strawberry Cream
- Crème Brulee
- Cream Cheese
- Peanut Butter
- Old Fashioned Buttercream
- Praline Buttercream
- Nutella Buttercream
- Strawberry Conserve
- Raspberry Conserve
- Cinnamon Mascarpone Mousse
- Tiramisu

WEDDING CELEBRATION ENHANCEMENTS

BEVERAGE ENHANCEMENTS

PLATINUM BAR

13 per guest

Ketel One Vodka, Tanqueray TEN Gin, Johnnie Walker Black Label Scotch, Captain Morgan Rum, Jameson Irish Whiskey, Bulliet Bourbon and Don Julio Blanco Tequila

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

SORBET INTERMEZZO

8 per guest

Green Apple
Blood Orange
Champagne
Peach

AMUSE BOUCHE

7 per guest

Executive Chef Greg Biggers pre-set seasonal enhancement
Smoked salmon, whipped crème fraîche, micro green
Baby beets, goat cheese, balsamic reduction
Chestnut Provisions soppressata, housemade brioche



RECEPTION CHEF'S TABLES ENHANCEMENTS

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*
Horseradish Cream, Red Wine Jus, Assorted Rolls and Shallot Jam
Chef Attendant Fee 100

WHOLE ROASTED FOIE GRAS *60 per guest*
Horseradish Cream, Red Wine Jus, Assorted Rolls and Shallot Jam
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

Chef Attendant Fee 100

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

6.40 per piece

Mussels

6 per piece

Snow Crab Claws

7 per piece

AMERICAN DINER

30 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

MINIATURE DESSERTS

4 per piece

Three pieces per guest

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, 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

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

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

Provided by Presentation Services (PSAV)

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 you 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.

