THE WHOLE PACKAGE
WED YOUR WAY

**Iconic**
$180 – $200 per person
- W Signature Cocktail
- 6 Passed hors d’oeuvres
- 4 course dinner
- 4-hour Extreme open bar
- Sparkling toast
- Enhanced wine pour with dinner
- 1 late night bite
- Chef’s Sweet Table

**Glam**
$165 – $185 per person
- W Signature Cocktail
- 5 Passed hors d’oeuvres
- 3 course dinner
- 5-hour Supreme open bar
- Sparkling toast
- Wine pour with dinner
- 2 Late Night bites

**Luxe**
$150 – $170 per person
- W Signature Cocktail
- 4 Passed hors d’oeuvres
- 3 course dinner
- 4-hour Supreme open bar
- Sparkling toast
- Wine pour with dinner

**Mix + Mingle**
$160 – $200 per person
- W Signature Cocktail
- 4 Passed hors d’oeuvres
- 2, 3 or 4 Stations
- Customized Wedding Cake
- 4-hour Supreme open bar
- Sparkling toast

**Even More**
- W Signature linen + chairs
- 5 votive candles per table
- W table numbers
- W Signature dance floor
- 2 day-of dressing rooms
- Private menu tasting for 4
- Private cake tasting and design consultation with Vanille Patisserie®
- Wedding night Suite accommodations
- 2 Spectacular Room upgrades
- Reduced guest room rates with a personalized Wedding Website
- Discounted event parking
- SPG® Points (1 point per every $3 spent in Food + Beverage)

Minimum 20 guests. All prices outlined are per person, prior to tax and service charge, unless otherwise noted. All Pricing is subject to 25% taxable service charge and 11.5% sales tax, subject to change. One course for each package is a custom designed wedding cake. All menus include assorted rolls, butter, and tableside coffee service upon request. For pre-selected entrée options, package pricing will reflect the higher entrée price.
ROMANCE REMIXED
PASSED HORS D’OEUVRES

Cool Selections

- Oyster bloody Mary shooter
- Spanish chorizo, olive and sweet pepper skewer
- Scallop ceviche shooter
- Tuna poke tostada, avocado, miso chili
- Beef tenderloin crostini, truffle goat cheese
- Fresh vegetable spring rolls, sweet chili sauce
- Watermelon and heirloom cherry tomato skewer, honey drizzle

Hot Selections

- Prosciutto wrapped prawn spadini with pesto
- Spicy beef empanadas, chimichurri
- Short rib, fig and blue cheese tartine
- Candied apple, smoked pork belly, maple glaze
- Sesame chicken tenders, siracha aioli
- Artichoke beignets, sundried tomato aioli
- Chicken and waffles, bourbon maple syrup
- Chicken samosas

Minimum 20 guests.
Salad

**Butter Lettuce Salad**
Avocado puree, grapefruit, jicama, candied bacon, sweet lime vinaigrette

**Crisp Arugula Salad**
Roasted baby beets, Humboldt fog cheese, toasted pine nuts

**Artisan Greens**
Ciabatta, feta cheese, grapes, cucumber, olives, balsamic vinaigrette

**Earthy quinoa salad**
Asparagus, roasted radish, heirloom tomatoes, toasted pine nuts, extra virgin olive oil

**Burrata and Olive Oil Salad**
Crisp arugula, heirloom tomato, basil, garlic, extra virgin olive oil

**Baby Spinach Salad**
Orange segments, strawberries, goat cheese, toasted almond, strawberry vinaigrette

Appetizers

**Foie Grass and chicken liver pate, kumquat confit, pickled onions, ciabatta croutons**

**Pork tenderloin schnitzel, curried cauliflower, Kalamata olives relish, celeriac puree**

**Jumbo prawn and scallop duo, spiced mango puree, warm eggplant caviar, micro green salad**

**Mesquite seared tuna, seaweed & cucumber salad, orange segments, spicy orange vinaigrette**

**Sautéed crab cake, avocado aioli, shaved red onion and fennel salad, dill**

**Seared sweetbreads, ancient mustard cream, potato cakes**

More Please

Intermezzo sorbet course // $8

Additional course // $16

Minimum 20 guests.
Vegetarian
$150

Four cheese ravioli chardonnay infused cream sauce, shaved parmesan, toasted pine nuts

Creamy farro risotto, seasonal garden vegetables, seared tofu, dhal curry sauce

Poultry
$160

Roasted airline chicken breast, creamy Yukon Gold potatoes, asparagus, baby carrots, sage infused chicken jus

Mesquite roasted chicken breast, truffle pulled chicken thigh, forbidden rice risotto, haricot vert, smoked light tomato sauce

Herb crusted airline chicken breast, boursin mashed potato, seasonal vegetables, ancient mustard buerre blanc

Fish
$165

Grilled fillet of skuna bay salmon, sautéed farro, baby spinach, seasonal vegetables, roasted garlic buerre blanc

Pan roasted sea bass, prosciutto, baby potatoes confit, roasted edamame, blistered tomatoes, capers-nicoise olives relish

Beef
$170

Pepper crusted flat iron steak, chives-sour cream mashed potatoes, seasonal vegetables, roasted shallot demi-glace

Grilled Manhattan steak, purple Peruvian mashed potatoes, seasonal vegetables, morels infused cabernet demi glaze

Braised beef short ribs, marble potatoes, brussels sprouts, carrot, short rib reduction

Grilled beef tenderloin, truffle mashed potato, asparagus, truffle shavings, sweet Malbec reduction

Combinations

Grilled tenderloin of beef, grilled boneless chicken breast, roasted potatoes, seasonal vegetables, roasted shallot demi-glace $190

Grilled tenderloin of beef, asian barbeque glazed salmon, forbidden rice, baby bok choi $190

Grilled tenderloin of beef and lobster tail, white truffle gratin, baby market vegetables, roasted peppercorn buerre blanc $204

Minimum 20 guests.
Icing on the Cake

Local Chicago favorite, Vanille Patisserie® will design your dream wedding cake for a flawless experience.

Drawing upon classic European technique and traditions fused with modern inspiration, each cake includes sophisticated artistry and is designed to stay true to your wedding vision. Whether the intention for your wedding cake design is timeless elegance, vintage charm, dramatic glitter or minimalist simplicity, the Vanille Patisserie® cake designers will build your dream cake from the ground up.

Vanille Classic Pairings

White Buttermilk Cake with vanilla mousseline

White Buttermilk Cake with vanilla mousseline and raspberry jam

White Buttermilk Cake with raspberry jam and rose and vanilla diplomat cream

Chocolate Cake with salted caramel and salted caramel buttercream

Red Velvet Cake with cream cheese filling

Carrot Cake with cream cheese filling

White Buttermilk Cake with espresso and mascarpone mousse

White Buttermilk Cake with salted caramel and salted caramel buttercream

Additional cake options include chocolate inspired pairings, nut inspired pairings, and fruit inspired pairings. For a full list, please e-mail us for the complete Vanille Patisserie® menu.

Vanille Patisserie®
Lincoln Park | Lake View | Chicago French Market | Hyde Park
P: 773 868 4574
vanillepatisserie.com

Minimum 20 guests.