

EXPERIENCES MATTER HERE

Wedding Menu.

OMNI
CHICAGO





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Your story *starts* here.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. From distinctive venues and exceptional cuisine to luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational. Omni Chicago Hotel's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime.



Hors D'oeuvres.

Pricing is subject to 24% service charge, 11.75% sales tax and 13.5% beverage tax.

PACKAGE I

CHOICE OF THREE

COLD:

HOUSE MADE RICOTTA

local honeycomb | herb salad | citrus salt | tigelle

STUFFED PEPPADEW

aurecchio provolone | petite basil

BURRATA BRUSCHETTA

mighty vine tomato | petite basil | balsamic pearls
sea salt | crostini

HOT:

WILD MUSHROOM & LEEK CROQUETTE

goat cheese aioli

DUCK CONFIT FLATBREAD

caramelized onion jam | taleggio | citrus dressed arugula

BRAISED IOWA PORK SHANK EMPANADA

pickled Iowa sweet corn salsa | fire roasted jalapeño coulis

PACKAGE II

CHOICE OF FIVE

COLD:

POKE TACO

ahi tuna | sweet soy | sesame seed | wakame | furikake

HOUSE-SMOKED SALMON

mascarpone | fried capers | cured yolk | dill pollen
olive oil cracker

THROWBACK SHRIMP COCKTAIL

cocktail sauce | shaved horseradish | preserved lemon
little gem lettuce

TRUFFLE DEVEILED EGGS

shaved summer truffle | red vein sorrel | white balsamic caviar

HOT:

HONEY BUTTER FRIED CHICKEN

bread and butter pickle relish | Alabama white sauce

ROCK SHRIMP ETOUFFEE

bell peppers | sweet onions | andouille sausage | vol au vent

JUMBO LUMP MARYLAND CRAB CAKES

old bay aioli

Can be added to Package I at additional

\$3 per person for cold, \$5 per person for hot.





PACKAGE III

CHOICE OF FIVE + ONE RECEPTION DISPLAY

COLD:

PATE EN CROUTE

country style duck pâté | whole grain mustard
cornichon relish

HOUSE-SMOKED SALMON

mascarpone | fried capers | cured yolk | dill pollen
olive oil cracker

LA QUERCIA PROSCIUTTO GRISSINI

truffle butter | basil | cracked black pepper
extra virgin olive oil

HACKLEBACK CAVIAR

blini | crème fraîche | chive emulsion | yolk

HOT:

BEEFSTEAK CANAPÉ

butter poached beef tenderloin | garlic herb butter
crispy leeks | baguette

BACON CANDY WRAPPED MONKFISH

tomato jam | citrus emulsion | shaved fennel

WAGYU BEEF SKEWER

shishito pepper | foie gras sesame | charred green onion

Can be added to Package I or II at additional

\$5 per person for cold, \$7 per person for hot.

Packages.

Pricing is subject to 24% service charge, 11.75% sales tax and 13.5% beverage tax.

PACKAGE I SALADS

CLASSIC CAESAR

romaine | tomatoes | creamy Caesar dressing | garlic
toasted bread crumbs | shaved radish | parmesan cheese

BUTTER LETTUCE

shallots | fines herbs | shallot vinaigrette

GARDEN GREENS

tomatoes | carrots | cucumbers | radish | cider vinaigrette

TENDER GREENS

strawberries | pistachios | shaved beets | goat cheese
balsamic vinaigrette

ENTRÉES

SKUNA BAY SALMON

barley pilaf | toasted garlic broccolini | broccolini pesto
citrus port glaze (gf)

CITRUS BRINED CHICKEN BREAST

savory wild mushroom and leek bread pudding | Great River
maple glazed heirloom carrots | rich chicken jus | crispy leeks

CRISPY SKIN BRAISED CHICKEN THIGHS

pomme purée | tomato provencal | haricot vert
poulet demi-glace (gf)

CAMPANELLE

rapini pesto | braised escarole | pine nut gremolata (v)
whole roasted spiced baby cauliflower, pine nut risotto
and white wine vegetable brodo (v)

\$175 PER PERSON

PACKAGE II SALADS

LITTLE GEM WEDGE

grape tomatoes | bacon cand | blue cheese | pecans
carrot top ranch

ARUGULA

roasted red pepper coulis | grape tomatoes
grilled asparagus | prosciutto crumble | ricotta salata
tomato vinaigrette | oregano

SHAVED BRUSSELS

kale | charred asparagus pickled carrots | crisp granny
smith apples | pomegranate | oven-dried heirloom tomato
crostini | sherry vinaigrette

ENTRÉES

MISO GLAZED BLACK COD

grilled english peas | blistered vine tomatoes | rice tuile
green onion soubise (gf)

BERKWOOD FARMS PORK SHANK OSSO BUCCO

artichoke barigoule | new potatoes | spring onion agro dolce

36 HOUR BEEF SHORT RIB

truffled potato gratin | pea | carrots | pomegranate jus (gf)

RICOTTA STUFFED AGNOLOTTI

san marzano tomato butter | petite basil
parmigiano reggiano | calabrian | chile oil (v)

CARAMELIZED KING OYSTER MUSHROOMS

cauliflower risotto | romesco (v)

\$200 PER PERSON





PACKAGE III

SALADS

PANZANELLA

yesterday's bread | burrata | heirloom tomato | seasonal fruit | mache | frisee | petite basil | balsamic pearls
extra virgin olive oil | sea salt

RADICCHIO

shaved fennel | citrus supremes | asparagus
puffed sorghum | charred yogurt and cucumber dressing
fennel fronds

SALT ROASTED BEETS

candied pepitas | mache | baby arugula | spiced sunflower seeds | chevre | lemon poppy seed vinaigrette

ENTRÉES

PAN SEARED HALIBUT

forbidden black rice | risotto | melted leeks
asparagus tips | sauce | beurre rouge (gf)

BERKWOOD FARMS PORK CHOP

charred sweet onion purée | creamy polenta | olive oil
poached asparagus | bacon candy | thyme-garlic oil (gf)

8 OZ FILET MIGNON

olive oil whipped potatoes | grilled asparagus
charred vine tomatoes | rosemary bordelaise (gf)

THROWBACK BEEF WELLINGTON

beef tenderloin | mushroom duxelles | foie gras
puff pastry | pomme purée | seared king oyster mushroom
Madeira sauce

BRAISED TURNIP OSSO BUCCO

kale | cannellini beans | aleppo | garlic broth (v)

\$225 PER PERSON

Reception Displays.

Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

CHARCUTERIE

MEATS

prosciutto | mortadella | capicola | duck rillette
chef's seasonal pâté | bresaola

ACCOMPANIMENTS

dijon mustard | house made breads and crackers
pickled vegetables | house made jams | olives | cornichons

\$17 PER PERSON

CHEESE MONGER

CHEESES

prairie breeze cheddar | triple cream brie | maytag blue
cheese | spanish manchego cheese | smoked mozzarella

ACCOMPANIMENTS

marcona almonds | seasonal and dried fruits | house made
jams | house made breads and crackers

\$15 PER PERSON

CHEESE AND CHARCUTERIE

bountiful display of imported and domestic meats and
cheeses | chef's seasonal accompaniments
breads and spreads

\$20 PER PERSON

LOCAL HARVEST

seasonal raw and pickled vegetables | hummus | tzatziki
carrot top ranch | naan

\$11 PER PERSON

BRUSCHETTA BOARD

CHOICE OF THREE

variety of composed canapes on grilled ciabatta

prosciutto | mascarpone | black mission fig
port wine reduction

house made ricotta | dates | marcona almonds

tomato | basil | roasted garlic oil | balsamic

roasted red peppers, goat cheese and chive purée

triple crème brie | shaved tart apple | local honey

burrata | mortadella | pistachio pesto

white bean purée | charred radicchio | picked herb salad
sherry vinaigrette

\$13 PER PERSON

SLOW POACHED JUMBO SHRIMP COCKTAIL

classic cocktail sauce | acapulco style cocktail | tabasco,
old bay mayo | lemon

\$11 PER PERSON





Seafood Displays.

Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

OYSTER BAR

YUZU MIGNONETTE

lemon | cocktail sauce | horseradish | hot sauce

5 each | uni and caviar enhancement

Current market price

KING CRAB

lemon | miso aioli | cocktail sauce

Current market price.

GRAND SEAFOOD

SEAFOOD

east and west coast oysters | jumbo shrimp

king crab legs | lobster tails | uni and caviar

ACCOMPANIMENTS

mignonette sauce | lemon | cocktail sauce | old bay mayo

hot sauces | blinis | tarragon aioli

Current market price.

Action Stations.

50 person minimum. Maximum 90 minutes. A minimum of one attendant is required for all action stations at a cost of 100 per chef attendant. Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

MOZZARELLA BAR

bocconcini | burrata | smoked mozzarella
buffalo mozzarella

ACCOMPANIMENTS

infused olive oils | sea salts | classic pesto | tomato jam
roasted red pepper relish | calabrian chile spread
aged balsamic vinegar | basil purée | tomato bruschetta
romesco | tapenade

HOUSE MADE BREADS

crostini | tigelle | grissini

\$15 PER PERSON

HAND-MADE PASTA

TODAY'S RICOTTA AGNOLOTTI STUFFED PASTA

pomodoro sauce | petite basil | extra virgin olive oil

CAVATELLI EGGLESS SEMOLINA PASTA

garlic roasted broccolini pesto | italian sausage
calabrian chile oil

PARMIGIANO REGGIANO CHEESE

pecorino romano cheese | house made baguette
extra virgin olive oil | picked italian parsley | crushed red
pepper flakes | breads

\$16 PER PERSON

minimum 2 attendants required

MEDITERRANEAN

SLOW ROASTED LAMB GYRO | carved to order
mini house made naan | tzatziki | tomatoes | cucumbers
sweet onions

CUMIN AND GARLIC MARINATED CHICKEN SKEWER

Za'atar

FALAFEL

traditional and seasonal hummus | pita | marinated olives
marinated artichokes | baba ghanoush | stuffed grape leaves

\$17 PER PERSON

DIM SUM

STEAMED CHICKEN DUMPLINGS

spicy ponzu sauce

CHAR SIU PORK SATAY

green onions | sesame seed

VIETNAMESE SPRING ROLLS

chilled shrimp | cabbage | carrots | rice paper | chili sauce

GRIDDLED STICKY RICE CAKES

kimchi kewpie | furikake

\$16 PER PERSON





Carving Stations.

Maximum 90 minutes. A minimum of one attendant is required for all action stations at a cost of 100 per chef attendant. Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

TOMAHAWK RIBEYE ROAST

slow roasted bone-in ribeye | marrow butter | bordelaise
horseradish | bread

\$600 EACH (feeds 35–50)

BEEF WELLINGTON

beef tenderloin | mushroom duxelles | foie gras
puff pastry | bordelaise

\$600 EACH (feeds approx. 25)

CIDER BRINED TURKEY BREAST

sous vide | thyme | sage | rosemary | garlic
turkey gravy | dinner rolls

\$275 EACH (feeds 15–25)

BERKSHIRE PORCHETTA

pork loin | garlic | fennel | citrus | parsley | aleppo
pork belly | natural jus | olive oil | sea salt | baguette

\$400 (feeds 35–50)

Late Night Stations.

Some treats at the end of your evening after you have danced up an appetite. Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

STREET TACO CART

AL PASTOR

slow roasted pork | garlic | spices | pineapple

CARNE ASADA

marinated and grilled skirt steak

ACCOMPANIMENTS

warm corn and flour tortillas | salsa verde | roasted tomato salsa | guacamole | sweet onions | cilantro pickled onions

\$14 PER PERSON

FAST FOOD RUN

(Individually wrapped and ready to grab on the way out)

DOUBLE CHEESEBURGER

american cheese | pickle | sweet onion | special sauce

CRISPY CHICKEN SANDWICH

shaved pickles | hot honey butter | alabama white sauce

\$15 PER PERSON

PIZZA

Choice of thin crust or deep dish

Customize your favorite toppings or choose one of:

CHEF'S SIGNATURE PIZZAS

CHICKEN PARMIGIANA

breaded chicken | san marzano tomato sauce
mozzarella basil

SAUSAGE AND PEPPERS

fennel sausage | chef's peppers and onions blend
fresh mozzarella

TRUFFLE MUSHROOM

cremini mushrooms | truffle cream | mozzarella
parmigiano cheese

\$12 PER PERSON





Dessert Stations.

Some treats at the end of your evening after you have danced up an appetite. Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

THE COOKIE JAR

house made chocolate | peanut butter | sugar
oatmeal-raisin cookies

assorted chocolate truffles

milk chocolate brownies

chocolate chip-pecan blondies

ice cold skim milk | 2% milk | chocolate milk | soy milk

\$23 PER PERSON

THE PÂTISSERIE

lemon bars

mini l'opera

chocolate tartelettes

macarons

amarena chocolate tulips

tiramisu cups

assorted truffles

\$40 PER PERSON

Beverages.

Deluxe Package is included in all packages. Prices are subject to a 24% service charge and 11.75% state sales tax and a 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

DELUXE PACKAGE

- Ketel One
- Tangueray
- Bacardi
- Jack Daniels or Canadian
- Dewars
- Jose Cuervo
- House Red & White Wine
- Domestic & imported beer

\$XX PER PERSON

BRIDE & GROOM SIGNATURE COCKTAIL

CURRENT MARKET PRICE

PREMIUM PACKAGE

- Grey Goose
- Bombay
- Captain Morgan
- Maker's Mark or Crown Royal
- J.W. Black
- Jose Cuervo
- House Red & White Wine
- Domestic & imported beer

\$18 PER PERSON

ADDITIONAL CHAMPAGNE TOAST

- House Champagne
- Specialty Champagne

CURRENT MARKET PRICE





Package Inclusions.

Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

- Complimentary one night stay in a bridal suite for your wedding night, when booking same suite type the night before wedding
 - Champagne and strawberries amenity for the bride and groom on wedding night
 - Two Complimentary overnight wedding night valet parking passes
 - Suite Corner King Suite upgrades for parents of the bride and groom
 - Special guestroom rates for wedding guests
 - Complimentary one night stay in Corner King Suite to celebrate first anniversary
 - Five hour Deluxe open bar
 - One Champagne toast
 - One complimentary bartender
 - Coffee and tea service after dinner
 - Wedding tasting for up to four people
hors d'oeuvres not included in tasting
- \$10,000 minimum for the packages the hotel will offer custom menu and pricing packages for smaller weddings.***



Forever starts here.

LET'S START THE PLANNING PROCESS! CONTACT US FOR
MORE INFORMATION OR TO SCHEDULE AN APPOINTMENT.

[OMNIHOTELS.COM/CHICAGO](https://omnihotels.com/chicago)

CONNECT WITH A WEDDING SPECIALIST

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