



A HOTEL BUILT UPON *LOVE*

Palmer House Wedding Menus





A CHANCE ENCOUNTER

Sparks a Romance & Engagement

Potter Palmer, a Chicago business magnate well-known for his significant role in the development of downtown Chicago's iconic State Street. Bertha Honoré Palmer, was a wealthy socialite with a voracious drive to learn and succeed. An introduction by Potter's former business partner, Marshall Field, sparked a romance and engagement between Potter and Bertha that led to one of the most extravagant wedding gifts of all time, the Palmer House Hotel.

It was a grand Chicago destination, one destined to take its place among the most luxurious hotels in Chicago and beyond. However, only 13 days after its grand opening in 1871, Palmer House fell victim to the Great Chicago Fire. Determined to recapture the grandeur and grace of the hotel, the new Palmer House welcomed its first guests on November 8, 1873, marking the opening of what would become the nation's longest operating hotel.



HELPFUL DETAILS

While Planning Your Nuptials

Deposit/Payment Requirements & Guarantees

The Hotel requires a non-refundable deposit of 25% of Food and Beverage minimum at the time of contract signing. A payment schedule, including tax & service charges, will be provided by your catering manager. The balance is due ten business days prior to the event. A final guarantee of attendance is required by 12:00 PM, three business days prior to the scheduled event. This guarantee cannot be decreased.

Seating

Banquet seating will consist of round tables of ten chairs. Alternate table configurations can be considered & are subject to additional charges.

Ceremony & Piano Tuning Fees

A ceremony fee will be charged based on ballroom selection. Consult your catering manager for details. Upright & baby grand pianos are available. There is a \$400 tuning fee per piano. Pianos are subject to availability.

Audio Visual Equipment

Equipment & services are provided by Encore, located in the Palmer House. Charges may be obtained from your catering manager.

Electrical & Sound

Services are provided by the Hotel. Charges may be obtained from your catering manager.

Coat Check

Coat check services are required for all social events between October 1st & April 30th. One coat check attendant is required per 100 guests at a rate of \$400 per attendant.

Parking

The Palmer House offers valet parking at our Monroe Street entrance. Self-parking is available at 55 East Monroe Street. Discounted rates are available through your catering manager for evening events only & are based upon availability. Special rates do not apply to overnight parking. Rates are subject to change.

Service Charge & Taxes

Pricing does not include current taxes & service charge (18.5% service charge, 8% administrative fee, 10.25% tax on administrative fee, & 11.75% tax on food & beverage).

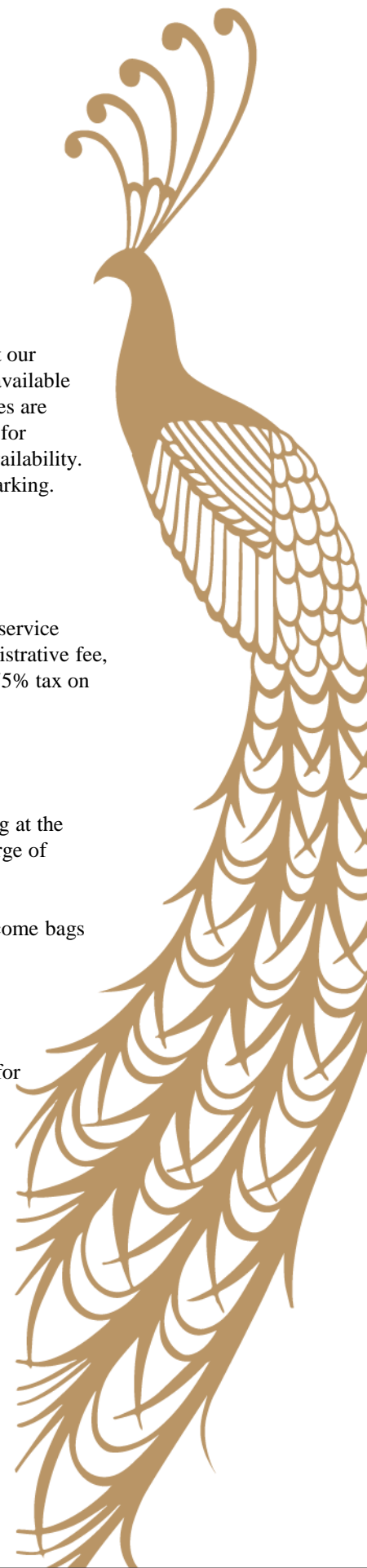
Welcome Bags

Welcome bags for wedding guests staying at the Palmer House can be delivered for a charge of \$5 each.

The front desk is unable to hand out welcome bags upon guest check in.

Decorator Labor

Union Decorator Labor will be required for all drapery, aisle runner, stage coverings, or dance floor coverings



WEDDING PACKAGES

Included in all packages:

complimentary one bedroom suite for bride and groom for two nights
complimentary one bedroom suite for groom for one night with 5pm check out
upgrade to a one bedroom suite for parents of bride and groom
complimentary changing parlor for day of wedding for bride
satin lamour linen with matching napkin
personalized menu cards at each place setting
picture framed table numbers & votive candles
up to 3 *complimentary* quad boxes for band or DJ
complimentary microphone
up to 3 *complimentary* Wi-Fi codes

Potter Palmer

\$209.00 per person

four hours of gold bar
four butler passed hors d'oeuvres
three course entrée to include the following:
soup or salad, chicken entrée,
wedding cake for dessert, coffee & tea service
champagne toast
wine service with dinner
*\$20.00 per person upgrade for beef
*\$15.00 per person upgrade for fish

Bertha Honore

\$249.00 per person

five hours of diamond bar
four butler passed hors d'oeuvres
three course entrée to include the following:
soup or salad, pre-determined choice of beef or fish entrée,
wedding cake for dessert, coffee & tea service
champagne toast
wine service with dinner
chivari chairs, choice of gold or silver



RECEPTION HOR D'OEUVRES

Chilled

deviled egg, black truffle, maitake mushroom
tomato basil bruschetta, fresh mozzarella
togarashi grilled shrimp, shiitake, japonais chile aioli
prosciutto wrapped grilled asparagus
roasted golden beets, whipped ricotta, toasted pistachio
beef tenderloin crostini, boursin cheese, Horseradish
tuna poke, white soy, sambal, wasabi
roasted vegetable antipasto skewers
smoked salmon, herbed cream cheese, dark rye, caper
za'atar roasted sweet potato, grilled scallion, labneh, chile naan

Hot

beef wellington, mushroom duxelles, demi glace
coconut crusted shrimp, sweet chili
black pepper bacon wrapped brussel sprouts
artichoke beignet, boursin, parmesan, tomato basil
chicken empanada, chimichurri
crispy risotto cake, coconut, lemongrass, pineapple teriyaki
maryland crab cake, sriracha remoulade
vegetable potsticker, sweet soy
peking duck spring roll, crispy wonton, plum sauce
baked brie, apricot, puff pastry



PRESENTATION

Antipasto

16 month san danielle prosciutto, volpi uncured capocollo, mortadella, calabrese salami, ciliegine in pesto, marinated roasted vegetables, olives, crackers, herbed crostini

\$32 per person

Artisan Cheese

murcian drunken goat, danish 18 month gouda, prairie breeze aged white cheddar, truffetto sheep's milk pecorino, smoked almonds, candied walnuts, dried cherries, fig jam, assorted crackers and flatbreads

\$32 per person

Crudit 

seasonal vegetables, pickled peppers, assorted olives, hummus, buttermilk ranch

\$22 per person

Seafood

chilled garlic roasted shrimp, snow crab claws, maryland crab cakes, horseradish cocktail & mustard sauce (3) pieces per person

\$30 per person

Shrimp

\$10.00 per piece, minimum of 30 pieces

Crab Claws

\$12.00 per piece, minimum of 70 pieces

Oysters

\$10.00 per piece



SOUP & SALAD

SOUP

Cream of Leek & Yukon Gold Potato

Charred Heirloom Tomato

Roasted Butternut Squash

Roasted Cauliflower

Asparagus & Spinach Bisque

Maine Lobster Bisque (*\$10 per person*)

SALAD

Brie & Pear Salad

hydroponic bibb, red oak, frisee,
red wine poached pear, ripe brie cheese,
red wine vinaigrette

Gem Lettuce

lolla rossa, chicory, marinated
manchego, radish, arugula pesto,
sherry vinaigrette

Cucumber Ribbon Salad

lettuces wrapped with a cucumber
ribbon tomato, dried cranberries,
toasted walnuts, champagne
vinaigrette

Caesar

baby romaine heirloom tomato,
ciabatta shaved parmesan, lemon
caesar dressing

Baby Arugula

bocconcini, roasted pepper, grilled
asparagus, marinated artichoke,
white balsamic



ENTRÉES

Chicken

pan roasted chicken breast, garlic herb potato puree,
grilled squash & red pepper, provencal sauce

parmesan panko crust, grilled artichoke risotto,
haricot vert, blistered cherry tomato, pesto

grilled chicken breast, yukon gold gratinee,
roasted carrot, asparagus, sundried tomato, rosemary jus

Fish

blackened mahi, fingerling potato, roasted brussel
sprouts, blistered tomato, bouillabaisse saffron broth

herb roasted halibut, mascarpone polenta, artichoke
caponata, grilled asparagus, pine nuts, white wine,
calabrian chili

herb roasted salmon, quinoa cous cous tabbouleh, celery
root puree, broccolini, baby carrot, preserved lemon pan
sauce

Beef

beef tenderloin, truffle mashed potatoes,
roasted garlic asparagus, red pepper, chimichurri

grilled tenderloin filet, farro mascarpone risotto,
haricot vert, seasonal squash, zinfandel jus

cabernet braised short rib, hen of woods mushrooms,
boursin cheese polenta, broccolini

Vegetarian

spinach & artichoke ravioli, seasonal vegetable, san marzano,
pine nuts, parmesan reggiano

roasted cauliflower, za'atar, golden raisin quinoa pilaf,
seasonal squash, marcona almond, harissa yogurt

vegan eggplant & roasted vegetable lattice, seasonal vegetable
cous cous, sautéed spinach, roasted pepper coulis



WEDDING CAKE



Tasting Consultations

Consultations take one hour.

We can accommodate up to 4 people, please let us know a final number when booking.

Tastings book up fast, especially Wednesday evening.

Booking at least 90 days in advance is recommended.

For holiday weekend weddings, please book 4 – 6 months in advance.

For out of town brides, we do not accept appointments Friday through Monday to focus on the business at hand. Tastings-to-go or hotel tastings can be arranged. Design finalization can easily be done via email.

Free street parking is available. We recommend arriving early as city parking can be challenging.

Tasting

Tuesdays and Thursdays: 12 – 4pm

Wednesdays: 12 – 5pm

If special placement is needed, other dates and times are available

1635 W. Walnut Chicago, IL 60612

info@cake-chicago.com 312-850-4530



SWEET TREATS & LATE NIGHT INDULGENCES

*choose three items, \$18 per person
choose four items, \$24 per person
choose six items, \$30 per person*

palmer house brownie with dark chocolate
ganache

lemon tart on a graham cracker shell with
whipped cream

panna cotta, citrus, seasonal fruit, mascarpone

white chocolate covered strawberries chocolate
tart, raspberry preserves

french macarons, assorted flavors

chocolate hazelnut tart with hazelnut sponge and
mousse

velvet chocolate opera cake

raspberry tart with mousse, toasted pistachio

carrot cake squares

white and dark chocolate mousse with chocolate
oreo cookie

cake pops assorted flavors additional \$1 per
person

*choose one item, \$10 per person
choose two items, \$18 per person
choose three items, \$26 per person*

Italian Beef Sandwiches

horseradish cream, giardinara

Pizza

thin crust, cheese, sausage & cheese

Mini Hot Dogs

chicago style

Mini Sliders

beef, barbeque pulled pork, or buffalo chicken

Mini Grilled Cheese

French Fries

garlic aioli, ketchup, ranch dip



POST-WEDDING BREAKFAST

Breakfast With The Newlyweds

orange, cranberry juices

freshly brewed coffee, decaffeinated coffee, assorted hot teas

fruit and berries

freshly baked pastries, croissants, assorted muffins, scones, sliced bagels,

cream cheese, butter, fruit jam

scrambled eggs, cheddar cheese, chives

smokehouse bacon, herbed breakfast sausage, and potatoes lyonnaise

\$60 per person

Lox And Traditional Accompaniments

Additional \$18

Omelet Station

farm fresh eggs prepared at your request with selections of:

cheddar, gruyere, goat, and feta cheeses

ham, bacon, peppers, mushrooms

onions, tomatoes, spinach

Additional \$18, Chef attendant required \$200

Bloody Mary's And Mimosas

Additional \$16 each, charged on consumption Bartender required \$300



PALMER HOUSE BROWNIE

Invented at the Hotel



Bertha Palmer, the charismatic and ingenious president of the "Board of Lady Managers," was responsible for the building and programming of the Woman's Building during The World's Columbian Exposition of 1893.

She would use that same ingenuity to task the pastry chef of the hotel, Joseph Sehl, to create an easily transportable cake-like treat. And the rest is history... *the Original Brownie Recipe was developed.*

Palmer House Brownies are available as your custom wedding favor

\$10 per brownie



LIBATIONS

SPIRITS

Gold Bar (included in Palmer Package)

absolut vodka, tanqueray gin, bacardi rum,
1800 siliver tequila, bulliet rye bourbon,
jack daniels bourbon, dewars 12yr

extra hours, \$15.00 per person per hour

**upgrade to Diamond bar, \$20.00 per person*

Diamond Bar (included in Bertha Package)

grey goose vodka, hendrick's gin, ron zacapa rum,
casa migos blanco tequila, knob creek bourbon,
jameson whiskey, glenmorangie original 10yr

extra hours, \$20.00 per person per hour

BEER (choose four)

bud light, miller lite, michelob ultra, blue moon, corona, heineken, sam adams,
stella artois, revolution anti hero IPA, goose island 312

WINE

Sparkling: domaine ste, michelle brut

House: chardonnay, sauvignon blanc, cabernet sauvignon, pinot noir

Our Liquor Liability:

In accordance with the liquor laws governing the state of Illinois and the city of Chicago, a patron must be 21 years or older to consume alcoholic beverages. We reserve the right to exercise our legal responsibility and social obligation in refusing service to any guest.





ROMANTICISM INDELIBLY WOVEN INTO THE HEART OF THIS HISTORIC HOTEL

Bertha Palmer bedecked Palmer House with paintings and other pieces inspired by her French heritage, eventually amassing the largest collection of impressionist art outside of France before later donating the collection to The Art Institute of Chicago. The Palmer House was adorned with garnet draped chandeliers, Louis Comfort Tiffany masterpieces,

and a breathtaking ceiling fresco depicting 21 scenes of Greek Mythos by French painter Louis Pierre Rigal. The fresco was described by columnist George Will as “a wonderful protest of romance against the everydayness of life.”





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