



# KOSHER WEDDING MENU

2012 – 2013

**GENERAL INFORMATION**

**All Food Provided by Danziger Kosher Caterers or Shallot's Bistro**

**Rabbinical Supervision**

Current Rabbinical supervision fee is \$3.50 per person (\$600.00 minimum). Any event requiring a rabbi to stay over a Shabbat will require a \$150.00 Shabbat fee and a (2) night hotel accommodation at \$200.00 a night.

**Seating**

Banquet seating will consist of round tables of ten unless otherwise specified. Special seating diagrams with numbered tables are provided by the catering department.

**Services**

The hotel's florist, Anthony Gowder, can offer exceptional floral design, linens and ballroom décor. Access Chicago is an in-house vendor that can offer recommendations including DJs, bands, transportation, security, etc.

**Favors and Gift Bag Additions**

Allow us to provide your guest favors or additions to gift bags with our individually wrapped historic Palmer House brownies at the cost of \$3.50 (wrapped in cellophane) or \$5.00 (presented in a small gift box).

**Ceremony and Piano Tuning Fees**

When a ceremony is hosted at the hotel, there is a \$4.00 per person fee, based on the final guest guarantee. Upright pianos and baby grand pianos are available. There is a \$150.00 tuning fee per piano.

**Decorating Support**

Monday - Friday (8:00am-4:30pm): \$95.00 per hour

Monday - Friday (4:30pm-6:30pm), Saturday (8:00am-4:30pm): \$125.00 per hour

Monday - Friday (6:30pm-8:00am), Saturday (4:30pm-8:00am), Sunday (all day): \$155.00 per hour

**Audio Visual Equipment**

Equipment and services are provided by Presentation Services, located in the Palmer House. Charges for equipment and labor may be obtained from your catering manager.

**Electrical and Sound**

Services are provided by the hotel. Charges for equipment and labor may be obtained from your catering manager.

**Complimentary Items**

The following items will be provided complimentary:

- One (1) microphone for the ceremony officiate (additional wireless microphones are \$190.00 each).
- Two (2) dedicated quad boxes for the band or DJ (additional quad boxes are \$210.00 each).
- One (1) stationary spotlight for your cake table (additional spotlights are \$125.00 each).

**Coat Check**

Coat check services are available at a minimum of 100 guest, \$200.00 per attendant. All social events between October 1<sup>st</sup> and April 30<sup>th</sup> will require coat check service.

**Parking**

The Palmer House offers limited valet parking at our Monroe Street entrance. Current rates apply. Self-parking is available at 55 E Monroe Street. Discounted rates for self park are available through catering for evening events only and are based upon availability.

**Deposit/Payment Requirements and Guarantees**

The hotel requires a non-refundable deposit at the time of booking. Final payment is due by 12:00pm, (7) business days prior to scheduled event by cashier's or certified check or a major credit card. A final guarantee of attendance is required by 12:00pm, (4) business days prior to scheduled event. This guarantee may not be reduced.

**Anniversary Stay**

We are pleased to offer a complimentary one night stay for your first year anniversary. Subject to availability.

**Service Charge and Taxes**

Pricing does not include 18.5% service charge, 5.5% administrative fee, 10.75% tax on administrative fee and 11% tax on food and beverage.



## WEDDING PACKAGE

- Four-hour Hosted Standard Bar
  - (5) Butler Passed Hors D'oeuvres
    - Wine Service with Dinner
    - Three Course Menu
  - All Kosher Catering Provided by Danziger or Shallot's
  - Custom Designed Wedding Cake Available Through Danziger or Shallot's at an Additional Charge
- Pricing based on design*



## AMENITIES

- White Glove Service Available
- Votive Candles for Cocktail Reception and Dinner Tables
- White or Ivory Floor Length Table Linen
- Picture Framed Table Numbers
- Personalized Menu Cards at Each Place Setting
- Complimentary Bridal Suite for Two Nights
- Complimentary Upgrade to One Bedroom Suite for Parents of the Bride and Groom at group rate
- Two complimentary Changing Rooms for Attendants
- Preferred Guest Room Rates
- Tish, Yichud Room, Ceremony Room (Additional \$4.00/person setup fee applies.)
- Photography Room



**RECEPTION – DANZIGER CATERING**

Choice of (5) of the following selections  
Offered butler style. Based on (5) pieces per person  
\* Additional Upgraded Options are Available \*



**COLD HORS D'OEUVRES**

- Ratatouille Tartlette
- Smoked Salmon Crostini with Dill
- Tomato Bruschetta
- Turned New Potato with Olive Tapenade
- Seafood Salad in a Wonton Cone
- Hummus and Red Pepper Tartlette



**HOT HORS D'OEUVRES**

- Mini Beef Wellington
- Mini Quiche
- Portobello Mushroom Pillow
- Tomato Onion Phyllo
- Zucchini Phyllo
- Moroccan Cigar
- Chicken Satay



**DINNER MENU – DANZIGER CATERING**

**FIRST COURSE**

Choice of one Soup or Salad

**SOUP**

- Chicken Consommé with Julienne Vegetables
- Cream of Carrot with Curry and Ginger
- Creamed Butternut Squash Soup
- Tomato Basil with Cracked Pepper

OR

**SALAD**

- Caesar Salad
- Salad of Field Greens

\* Additional Upgraded Chilled Soups and Salads are Available \*



**DINNER MENU – DANZIGER CATERING**

**SECOND COURSE**

Vegetarian options are also available.

**Chicken Duxelle** **\$155.00**

Delicate Breast of Chicken Stuffed with  
Mushrooms and Onions, Chef's Famous Red Wine Sauce

**Apple Jack Chicken** **\$156.00**

Breast of Chicken Stuffed with Apples  
Raisins and Cinnamon, Apple Brandy Sauce

**Mixed Grill of Petite Filet Mignon  
and Breast of Chicken** **\$172.00**

Mushroom Merlot Sauce

**Mixed Grill of Medallions of  
Chicken, Filet of Beef and Lamb Chop** **\$193.00**

Prepared each to perfection in their succulent sauces

**Rack of Lamb** **\$215.00**

Tender Choice Lamb Chops  
Served with Choice of Dijon Mustard or Mint Jelly Sauce

**Filet of Beef** **\$175.00**

Cabernet Sauvignon Sauce

**Eye of Prime Rib** **\$169.00**

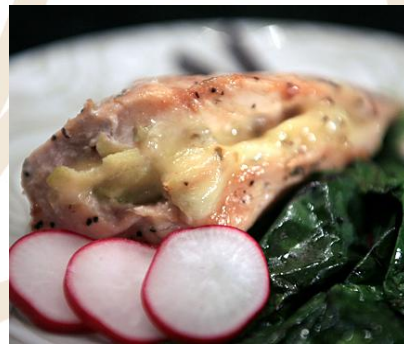
Cooked to your liking in a Natural Gravy

**Oven Roasted Atlantic Salmon** **\$162.00**

Pine Nut Crust, Swiss Chard, Cous Cous  
Gingered Mango Relish

**Pecan Crusted Atlantic Salmon** **\$162.00**

Jalapeno Honey Buerre Blanc



**DINNER MENU – DANZIGER CATERING**

**THIRD COURSE**

Choose one.

**Dessert**

Chocolate Silk Mousse Torte

Carrot Cake

Lemon Meringue Pie

Mixed Berry Tart

Strawberry Shortcake

Red Velvet Cake

\* Additional Upgraded Desserts are Available \*

**Custom Wedding Cake Available Upon Request**

*Not included in wedding package pricing.*

**Dessert Buffets, Butler Passed Desserts  
& Viennese Displays Available**



**RECEPTION – SHALLOT'S BISTRO**

Choice of (5) of the following selections.  
Offered butler style. Based on (5) pieces per person.  
\* Additional Upgraded Options are Available \*



**COLD HORS D'OEUVRES**

- Cucumber Cup
- Chunky Guacamole
- Grilled Vegetable Pinwheels
- Stuffed Mushroom Caps
- Potato Latkes
- Ceviche Cups



**HOT HORS D'OEUVRES**

- Avocado Eggrolls
- Pumpkin Eggrolls
- Risotto Bites
- Seasonal Soup Shooters
- Tater Tots
- Potato Cups
- Fish Tacos
- Grilled Chicken Satay
- Mini Shepherd's Pie
- Moroccan Cigar
- Beef Kefta Lollipop





**DINNER MENU – SHALLOTS BISTRO**

All food subject to seasonal changes and/or availability.

**FIRST COURSE**

Choice of one Soup or Salad

**Roasted Beet Salad**

Checkerboard Roasted Beets, Mixed Greens, Shaved Fennel,  
Heirloom Tomatoes, Candied Pecans, Citrus Vinaigrette

**Pear Carpaccio Salad**

Organic Mixed Greens, Thinly Sliced Bartlett Pear, Candied Pecans  
Dried Cranberries, Syrah Vinaigrette

**Shallot's Bouquet**

Gourmet Greens in Apple Collar, Carrot Threads, Toasted Walnuts  
Aged Balsamic Vinaigrette

**OR**

**SOUP COURSE UPGRADE**

**Carrot Ginger Soup \$13**

With Lemongrass

**Sweet Corn Chowder \$13**

Poached Potatoes, Roasted Corn & Fennel

**Wild Mushroom Bisque \$15**

Truffle Oil & Crispy Leeks

**Ceremonial Challah Display**

**Basket on Each Table & Herb Infused Olive Oil**

SECOND COURSE

**Pumpkin Encrusted Sea Bass** **\$175**

Roasted Butternut Squash, Haricot Verts  
Cumin "Beurre Blanc" Crispy Garnish



**Wasabi Seared Tuna** **\$170**

Grilled Sushi Grade Tuna, Wasabi Pommes Puree  
Baby Bok Choy, Teriyaki Glaze Wasabi Oil

**Roast Breast of Chicken a la Orange** **\$150**

Stuffed with Dried Fruit Compote  
Grilled Asparagus, Basmati Rice  
Caramelized Orange Reduction, Candied Orange Slice

**Duet of Poultry & Beef** **\$170**

Chicken Cordon Blue & Fanned Steak,  
Served with Lyonnaise Potatoes, Haricot Verts  
Shallot Merlot Reduction & Fresh Thyme Garnish



**Aged Prime Rib of Beef** **\$165**

Porcini Crust, Potato Galette, Creamed Spinach  
Crisp Onion Rings, Au Jus

**Lamb Tagine** **\$160**

Braised Lamb & Dried Fruits  
Served with Couscous  
Garnished with Caramelized Onions & Toasted Almonds

**Vegetarian Entrée** **\$150**

Grilled Vegetable Napoleon  
Served on Polenta Cake, Tomato Broth  
Haricot Verts, Rosemary Sprig



**DINNER MENU – SHALLOTS BISTRO**

**THIRD COURSE**

**Wild Cherry Pie**

Wonderful Compote of Cherries Baked in a Flaky Homemade Crust  
Served with Vanilla Sorbet & Sabayon Sauce

**Coconut Chocolate Bomb**

Chocolate Genoise Cake Topped with Chocolate Mousse  
Pecan/Coconut German Chocolate Cake Filling, Covered in Chocolate Ganache

**Chocolate Terrine**

Flourless Chocolate Cake  
Raspberry Coulis, Pareve Whipped Cream, Fresh Mint

**Summer Berry Pudding**

Berry Soaked Vanilla Cake, French Vanilla Sauce  
Pareve Whipped Cream & Chocolate Sauce

**Custom Wedding Cake Available Upon Request**

*Not included in wedding package pricing.*

**Dessert Buffets, Butler Passed Desserts  
& Viennese Displays Available**



**AVAILABLE UPGRADES – SHALLOT'S BISTRO**

**Shmorg & Carving Station**

**Hors d'Oeuvres Stations**

**Dessert Stations**

**Late Night Bites Menu**

**Post Wedding Brunch**

**China & Cutlery Upgrade**



**BEVERAGES**

**HOST BAR PREMIUM** *Included in Palmer House Wedding Package*

ABSOLUT VODKA  
TANQUERAY GIN  
DEWAR'S SCOTCH  
CANADIAN CLUB WHISKEY  
DEWAR'S WHITE LABEL SCOTCH  
JACK DANIEL'S BOURBON  
JOSE CUERVO ESPECIAL GOLD TEQUILA  
BACARDI SUPERIOR RUM  
BOTTLED WATER (CARBON NEUTRAL)  
FRUIT JUICES  
SOFT DRINKS

**CHOICE OF TWO DOMESTIC AND TWO IMPORTED**

**BEERS**

BLUE MOON, CORONA EXTRA, HEINEKEN LAGER,  
STELLA ARTOIS, BUD LIGHT, MICHELOB ULTRA,  
MILLER LITE, SAM ADAMS

**WINES** (Kosher Meshuvel)

PREMIUM CHARDONNAY  
PREMIUM CABERNET SAUVIGNON  
SPARKLING WINE

**HOST BAR LUXURY** *Additional \$13.00 per person.*

BELVEDERE VODKA  
HENDRICKS GIN  
JOHNNIE WALKER BLACK SCOTCH  
CROWN ROYAL WHISKEY  
MAKER'S MARK BOURBON  
REMY MARTIN VSOP COGNAC  
PATRON ANEJO TEQUILA  
10 CANE RUM  
BOTTLED WATER (CARBON NEUTRAL)  
FRUIT JUICES  
SOFT DRINKS

**CHOICE OF TWO DOMESTIC AND TWO IMPORTED**

**BEERS**

BLUE MOON, CORONA EXTRA, HEINEKEN LAGER,  
STELLA ARTOIS, BUD LIGHT, MICHELOB ULTRA,  
MILLER LITE, SAM ADAMS

**WINES** (Kosher Meshuvel)

LUXURY CHARDONNAY  
LUXURY CABERNET SAUVIGNON  
SPARKLING WINE

**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.



# Color Me COCKTAIL™

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We offer a rainbow of cocktails to compliment any special event or occasion made with the finest spirits, such as Belvedere



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**PALMERHOUSE**  
A HILTON HOTEL

Blue Cocktails	Red Cocktails	Yellow Cocktails	Orange Cocktail	Green Cocktails
<b>Blue Cosmopolitan</b> Belvedere Citrus White Cranberry Juice Splash of Blue Curacao	<b>Bertha</b> Absolut Vodka Cointreau POM Wonderful Juice Fresh Lime Juice	<b>Pisco Punch</b> Pisco 100 Pineapple Juice Fresh Lemon Juice	<b>Mimosa</b> Chandon Brut Orange Juice	<b>Cool as a Cucumber</b> Effen Cucumber Vodka St. Germain Liqueur Fresh Lemon Juice Simple Syrup
<b>Potter Palmer</b> Belvedere Vodka Sparkling Moscato Fresh Blueberries	<b>Treetini</b> VeeV Acai Spirit St. Germain Liqueur PAMA	<b>Palmer Spritzer</b> Pinot Grigio Peach Schnapps Sweet n' Sour Fresh Lemon	<b>Bellini</b> Sparkling Prosecco Orange Juice Peach Puree	<b>Basil Bliss</b> Patron Tequila Fresh Basil Pineapples Fresh Lime Juice
<b>Blue Lemonade</b> Absolut Vodka Fresh Lemonade Splash of Blue Curacao	<b>Peacock</b> Belvedere Citrus White Cranberry Juice Sparkling Moscato Fresh Raspberries	<b>Sparkling Mojito</b> Cruzan Rum Lemoncello Fresh Mint Simple Syrup Club Soda	<b>Side Car</b> Remy Martin VS Cointreau Sweet n' Sour Lime Juice	<b>Pears</b> Grey Goose La Poire Midori Apple Juice Sweet n' Sour
<b>Blue Hawaii</b> Bacardi Rum Blue Curacao Pineapple Juice Sweet n' Sour	<b>Watermelon Margarita</b> Jose Cuervo Gold Agave Nectar Fresh Watermelon	<b>Champagne Cocktail</b> St. Germain Liqueur Chandon Brut	<b>Manhattan</b> Canadian Club Whiskey Sweet Vermouth Bitters Fresh Orange	<b>Traditional Mojito</b> Bacardi Rum Fresh Mint Simple Syrup Club Soda
<b>Blue Sky</b> Absolut Vodka Orange Juice Pineapple Juice Lemonade Splash of Blue Curacao	<b>Negroni</b> Tanqueray Gin Sweet Vermouth Campari	<b>Classic Lemon Drop</b> Absolut Vodka Sweet n' Sour Fresh Lemon	<b>Peach Screwdriver</b> Absolut Vodka Peach Schnapps Orange Juice	<b>Apple-Tini</b> Absolut Vodka Apple Pucker Apple Juice

\$22.00++ per guest when served without existing full bar; \$12.00++ per additional hour  
 \$11.00++ per guest when served in conjunction with existing full bar; \$6.00++ per additional hour  
 \$11.00++ per cocktail when on consumption (BOC)

**KOSHER WINE UPGRADES**

Segals Reserve Cabernet Sauvignon \$2.00 per person additional

Segals Reserve Chardonnay \$2.00 per person additional

Barkan Reserve Merlot and Cabernet Sauvignon \$3.00 per person additional

Barkan Reserve Chardonnay \$3.00 per person additional





# Ready. Set. Brunch.

Create your perfect event  
with a Belvedere Bloody Mary bar

Your guests will be delighted to find our Custom Bloody Mary Bar, featuring unique Bloody Mary vodka from Belvedere and the following toppings: Green Olives, Cocktail Onions, Celery Sticks, Pepperoni Sticks, Crispy Bacon, Blue Cheese Stuffed Olives, Dill Pickle Spears, Chilled Cocktail Shrimp, Lemon Wedges, and Tabasco, Worcester & Horseradish Sauces.



**BELVEDERE**  
BLOODY MARY

\$15.00 ++ per guest

**PALMERHOUSE**  
A HILTON HOTEL

