



Hotel Arrington
W E D D I N G S

Simply put, our wedding package includes:

**A selection of passed hors d' oeuvres*

**A three course dinner including your choice of: soup, appetizer or salad, entrée and wedding cake*

**A four hour "select" or "premium" bar package which includes a champagne toast and dinner wine*

**Discounted group sleeping rooms*

**Complimentary suite for the bride and groom for the night of the event*

**Complimentary guest room for parents for the night of the event*

**An elegant tasting for 4 people*

**Ivory or white floor length linen and coordinating napkins*

**5 votive candles per table*

**Entire room set up including dance floors, stage, tables, chairs, etc.*

***We look forward to sharing this memorable day with you! ***

Hotel Orrington
RECEPTIONS

Passed Hors D'Oeuvres

Cold

Apricot & Boursin Crostini

★★

Artichoke Fritters with Green Goddess Sauce

★★

Tomato Confit Bruschetta, Maytag Blue and Kalamata Tapenade

★★

Chilled Watermelon, Goat Cheese, Pistachio Dust and Jalapeno Oil

★★

Smoked Salmon Mousse in an Herb Roasted New Potato

★★

Crab and Mango Salad with Wasabi Aioli on Sesame Cucumber

★★

Seared Tuna on a Crispy Wonton with Chili Paste

★★

*Antipasto Skewer with Marinated Tomato, Fresh Mozzarella, Artichoke
and Prosciutto*

★★

Truffle Steak au Poivre on a Parmesan Crisp

★★

Fennel Orange Poached Prawn with Tarragon Aioli

★★

Smoked Duck Crostini with Mango Pepper Chutney

★★

Smoked Chicken with Papaya Relish

★★

Portobello Mushroom and Asiago on Crostini

Hot

Spanakopita

★★

Artichoke Fritters with Green Goddess Sauce

★★

“Mini” Potato Pancake with Dollop of Sour Cream and Caviar

★★

Vegetable Spring Roll with Ponzu Dipping Sauce

★★

*White Mushroom Stuffed with Goat Cheese, Creamed Spinach
and Tomato Confit*

★★

Peking Duck Roll with Soy Ginger Dipping Sauce

★★

Wild Mushroom Beggar’s Purse

★★

Crab Cakes with Mango Chipotle Remoulade

★★

Dragon Shrimp with Orange Chili Teriyaki

★★

Tandoori Chicken Satay

★★

Individual Beef Wellington with Port Wine Demi Glace

★★

Malaysian Beef Satay with Spicy Peanut Sauce

★★

Mini Tofu Taco

Upgraded Options

Add \$3.00 per Piece

Assorted Sushi Rolls with Soy Sauce and Pickled Ginger

Lobster Salad in a Phyllo Cup

Seared Jumbo Scallop on a Herb Potato Round with Wasabi Pea Puree

Jumbo Coconut Shrimp on a Skewer with Pineapple Mirin Reduction

Creole Roasted Rack of Lamb with Mint Julep Reduction

Reception Enhancements

Specialty Stations

Seafood

*Cajun Boiled Shrimp, Marinated Crab Claws, Clams, Mussels,
Fresh Shucked Oysters, Lemon Wedges, Cocktail Sauce, Remoulade Sauce*

Fresh Horseradish

Minimum 50 people

\$20.00 per Person

Smoked Salmon

*Smoked Ducktrap Salmon, Citrus and Wasabi Caviar with Lemon and
Chive Crème Fraîche, Capers, Diced Red Onion, Chopped Cornichons,
Chopped Eggs and Bagels*

\$16.00 per Person

Grilled Antipasto

Marinated Roasted Peppers, Olives, Mushrooms, Asparagus, Eggplant, Squash, Tomato, Cured Prosciutto and Salami Served with Walnuts, Extra Virgin Olive Oil and Aged Balsamic

\$14.00 per Person

Fondue

Cheese Fondue Served with Artisan Breads, Assorted Vegetables and Grapes

\$12.00 per Person

Artisan Cheese

Selection of Imported and Domestic Cheeses with Fresh Fruit and Nut Garnish Served with Assorted Breads and Crackers

\$12.00 per Person

Crudités

Selection of Fresh Vegetables Served with Assorted Dips and Hummus

\$12.00 per Person

Action Stations

Attendant fee of \$150 is required at each station

Touch of Italy

Mushroom Tortellini and Tri-Colored Penne with Your Choice of Two Sauces: Alfredo, Smoked Basil Tomato and Pesto Served with Fresh Garlic Bread, Asiago Cheese, Chopped Garlic and Fresh Herbs

\$10.00 per Person

~Add Shrimp or Grilled Chicken for \$5.00 per Person~

Stir Fry

Chicken or Beef with Asian Vegetables Served with Spicy Garlic Sauce, Sweet and Sour Sauce or Sesame Ginger Glaze

\$14.00 per Person

~Add Shrimp for \$2.00 per Person~

Pommery Crusted Tenderloin of Beef

With Merlot Demi Glace and Béarnaise Sauce, Truffle Champagne Mustard and Creamy Horseradish Served with Assorted Dinner Rolls

(serves approximately 20 people)

\$400.00

Pepper Crusted Prime Rib

With Madeira Demi Glace, Grainy Mustard, Dijon Mustard and Roasted Garlic Aioli Served with Assorted Dinner Rolls

(serves approximately 40 people)

\$500.00

Beef Wellington

Whole Beef Wellington Wrapped in Puff Pastry and Filled with Chanterelle Duxelles served with Pinot Noir Demi Glace and Truffle Crème Fraîche

(serves approximately 20 people)

\$500.00

Roasted Tom Turkey

Served with Gravy, Cranberry Orange Relish, Herb Aioli and Grainy Mustard

(serves approximately 40 people)

Turkey Breast: \$350.00

Hotel Arrington
DINNER

Soups

*Ginger Carrot Bisque
with Anise Biscotti*

☆☆

*Cream of Wild Mushroom
with Fried Brie Medallion*

☆☆

*Tomato Basil
with Crème Fraîche*

☆☆

*Butternut Squash
with Cinnamon Crème Fraîche*

☆☆

*Potato and Leek
with Basil Oil Drizzle*

Upgraded Options

*Lobster Bisque
finished with Brandy Crème Fraîche
Add \$2.00 per Person*

Appetizer Courses

Seared Duck Breast

with Roasted Asparagus and Huckleberry Jelly

**

Truffle Roasted Semi-Boneless Quail

Stuffed with Creamy Polenta, Red Grapes and Smoked Jus

Atop Stilton Blue Cheese, Wilted Baby Spinach and Balsamic Reduction

**

Puff Pastry-Wrapped Camembert

with Raspberry Sauce Served with Toast Points

Upgraded Options

Seared Jumbo Scallops

with Asparagus and Pumpkin Risotto, Aged Romano Cream and Chili Oil

Add \$5.00 per Person

**

Lobster Ravioli with Grilled Filet

served with Sake Sautéed Shiitake and Crispy Cumin Shallots

Add \$5.00 per Person

Salads

House

*Baby Field Greens, Sliced Cucumbers, Cherry Tomatoes, Herb Croutons
and Balsamic Vinaigrette*

★★

Caesar

*Crisp Hearts of Romaine, Shaved Grana Padano Cheese, Croutons
and Caesar Dressing*

★★

Baby Spinach

Chopped Eggs, Cherry Tomato, Shaved Red Onion and Sherry Vinaigrette

★★

Goat Cheese and Dried Cranberry

*Tender Baby Spinach Leaves, Candied Walnuts
and Roquefort Crème Fraîche*

★★

Citrus Spinach

*Fresh Grapefruit and Orange Segments, Baby Spinach,
Roasted Pearl Onions, Cypress Moon Goat Cheese
and Creamy Toasted Hazelnut Vinaigrette*

★★

Butter Bibb Lettuce

*Julienne of Green Apples, Praline Pecans, Crumbled Blue Cheese,
Red Tear Drop Tomatoes and Creamy Walnut Vinaigrette*

Upgraded Options

Grilled Endive

*Balsamic Roasted Asparagus, Slow Roasted Roma Tomatoes,
Candied Walnuts, Stilton, Petite Peppercress and Basil Oil*

Add \$2.00 per Person

★★

Sugar Cane Roasted Pear

*Kentucky Limestone Bibb, Currant Tomatoes, Spicy Pecans
and Roquefort Crème Fraîche*

Add \$2.00 per Person

Tier One Entrees

(including passed Hors D'oeuvres and Wedding Cake)

With Four Passed Hors D'oeuvres - \$57.00 Per Person

With Six Passed Hors D'oeuvres - \$65.00 Per Person

Pistachio-Dusted Chicken Breast

*with Basil Yukon Gold Mashed Potatoes, Slow Roasted Roma Tomatoes,
Haricot Vert and Saffron Leek Cream*

★★

Rosemary Grilled Chicken Breast

*with Shiitake Whipped Potatoes, Balsamic Roasted Asparagus
and Lemon Chicken Jus*

★★

Mushroom Forestière Ravioli

with Braised Rapini, Roasted Roma Tomatoes and Parmesan Broth

★★

Four Cheese Ravioli

with Roasted Red Pepper, Sautéed Ratatouille and Pesto Cream Sauce

★★

Seared Tilapia

with Lemon Pepper Linguini, Broccolini and Puttanesca Sauce

Tier Two Entrees

(including passed Hors D'oeuvres and Wedding Cake)

With Four Hors D'oeuvres - \$58.00 Per Person

With Six Hors D'oeuvres - \$66.00 Per Person

Bronzed Chicken Breast

*with Grilled Maple Sweet Potato, Asparagus, Roasted Tomato
and Balsamic Reduction*

Herbs de Provence Roasted Chicken Breast

*with Roasted Garlic Potatoes, Roasted Vegetables
and Smoked Poultry Broth*

Artichoke Stuffed Chicken Breast

*with Kalamata Olives, Tomato and Goat Cheese Served with Toasted
Organic Wild Rice, Baby Carrots and Sun-Dried Tomato Pesto Cream Sauce*

Portobello Stuffed Chicken Breast

*with Spinach, Portobello and Smoked Gouda Served
with Herb Roasted New Potatoes, Patty Pan Squash, Baby Zucchini
and Cabernet Chicken Demi*

Lavender Scented Salmon

*with Fingerling Potatoes, French Beans Glazed in Truffle Honey
and Pinot Grigio Beurre Blanc*

Tier Three Entrees

(including passed Hors D'oeuvres and Wedding Cake)

With Four Hors D'oeuvres - \$69.00 Per Person

With Four Hors d'oeuvres - \$77.00 Per Person

Grilled Grouper

*with Roasted Corn and Barley Risotto, Asparagus, Baby Carrots
and Vanilla Merlot Sauce*

★★

Chilean Roasted Sea Bass

*with Saffron Stewed New Potatoes, Asparagus Spears
and Basil Vinaigrette*

★★

Double-Cut Grilled Pork Chop (16 oz. bone-in)

*with Mashed Sweet Potatoes, Green Beans
and Spicy Orange Molasses Sauce*

★★

Top Round Sirloin

*with Shiitake Mushroom Mashed Potatoes, Asparagus, Baby Carrots
and Cabernet Sauvignon Demi Glace*

Tier Four Entrees

(including passed Hors D'oeuvres and Wedding Cake)

With Four Hors D'oeuvres - \$79.00 Per Person

With Six Hors D'oeuvres - \$87.00 Person

Domestic Rack of Lamb

*Brushed in Dijon and Fine Herbs, Served with
Blue Cheese Whipped Potatoes, Ratatouille and Mint Lamb Jus*

Grilled Filet

*with Herb Roasted Fingerling Potatoes, Sunburst Squash, Baby Zucchini,
Currant Tomatoes and Blue Costillo Demi Glace*

Herb Roasted Veal Chop (bone-in)

with Goat Cheese Polenta, Sautéed Broccoli Raab and Chianti Demi Glace

Steak au Poivre (10 oz. Block-Cut Strip Loin)

*with Roasted Garlic Mashed Potatoes, Sautéed Baby Carrots, Asparagus
and Brandy Peppercorn Sauce*

Tier Five Duet Entrees

(Including Passed Hors D'oeuvres and Wedding Cake)

With Four Hors D'oeuvres - \$84.00 Per Person

With Six Hors D'oeuvres - \$92.00 Per Person

Grilled Filet of Beef and Wasabi Crusted Salmon

*with Cucumber Whipped Potatoes, Sesame Poached Baby Bok Choy,
Soy Emulsion and Green Tea Cream Sauce*

Seared Filet of Beef and Fire Roasted Tiger Prawns

*with Scallion Potato Cake, Baby Carrots, Port Wine Demi Glace
and White Port Beurre Blanc*

Grilled Filet of Beef and Brazilian Lobster Tail

*with Black Trumpet Mushroom Risotto, Rosemary Skewered Grilled
Vegetable Napoleon and White Truffle Demi Glace*

Wedding Cake

*~Take the Cake and Bittersweet Pastry Shop and Café
are the exclusive wedding cake suppliers
for the Hotel Orrington~*

Tasting appointments may be arranged with one supplier only.

take the cake

*1635 West Walnut Street
Chicago, IL*

Contact: Mary Winslow

Phone: 312-850-4530

Email: ttcetc@sbcglobal.net

www.takethecakeetc.com

Bittersweet Pastry Shop and Café

*1114 West Belmont Avenue
Chicago, IL*

Contact: Judy Contino

Phone: 773-929-1100

www.bittersweetpastry.com

Finishing Touches

A Simple Sweet Table

*Chocolate Mousse Cake, New York Style Cheesecake, Fresh Fruit Tarts
and Miniature Pastries*

\$12 Per Person

Grand Sweet Display

*Truffles, Pralines, Chocolate Dipped Strawberries and Grapes, Opera Cake,
Chocolate Mousse Cake and Miniature Pastries to Include: Paris Brest,
Chocolate Dipped Profiteroles, Macaroons, Mousse Tarts,
White Chocolate Éclairs and Fruit Tarts*

\$18 Per Person

Building the Split

*Sautéed Bananas with Butter, Brown Sugar and Brandy Topped with Your
Favorite Choice of Three Ice Creams: Chocolate, Vanilla, Strawberry,
Pineapple, or Coconut Finished with Hot Fudge, Caramel, Whipped Cream,
Nuts and Cherries*

\$14 Per Person

Sweet Crepes

*Sautéed to Order with Butter, Dark Cane Sugar, Small Batch Bourbon
Finished with Fresh Berries, Chantilly Cream and Shaved Chocolate*

\$12 Per Person

Bar Arrangements

*Bartender is required for every 75 guests.
A bartender fee of \$100 is applicable for each bartender.*

Hosted

Charged on consumption basis

Select Brands-\$6.50

Premium Brands-\$7.50

Domestic Beer-\$4.00

Imported Beer-\$5.00

House Wines-\$6.50

Cordials-\$7.00

Assorted Soft Drinks-\$3.00

Select Brands Bar Package

Absolut Vodka

Stolichnaya Vodka

Beefeater Gin

Bacardi Silver Rum

J&B Scotch

Seagram's 7 Whiskey

Jack Daniels Whiskey

Jose Cuervo Tequila

Dewar's White Label Scotch

Miller Lite

Amstel Light

Heineken

Soft Drinks and Mineral

Mineral Waters

Four Hours: \$37 Per Person

Includes a Champagne Toast

And Dinner Wine

Premium Brands Bar Package

Grey Goose Vodka

Ketel One Vodka

Tanqueray Ten Gin

Bombay Sapphire Gin

Chivas Regal Scotch

Glen Livit Scotch

Makers Mark Whiskey

Crown Royal Whiskey

Captain Morgan Spiced Rum

Corazon Anejo

Miller Lite

Amstel Light

Heineken

Non-Alcoholic Beers

Assorted Soft Drinks and

Mineral Waters

Four Hours: \$43 Per Person

Includes a Champagne Toast

And Dinner Wine

Beverage Enhancements
A bartender fee of \$100 is applicable

Martini Bar

Apple Martini

Vodka with Sour Apple Pucker Schnapps and Apple Juice

Bellini Martini

Vodka with Peach Schnapps and Cassis

Chocolate Martini

Vodka with Godiva Dark and White Chocolate Liqueur

Cosmopolitan Martini

Vodka with Cranberry Juice and Cointreau

Dirty Martini

Vodka with Olive Juice

Festive Martini

Vodka with Cointreau and Fresh Lime Juice

Melon Martini

Vodka with Midori and Fresh Lime Juice

Meltaway Martini

Vodka with Peppermint Schnapps and Crème de Cacao

Metropolis Martini

Vodka with Strawberry Liqueur and Champagne

Pink Mist Martini

Citrus Vodka with Chambord and Fresh Lime Juice

All martinis are prepared with Grey Goose and Ketel One Vodkas
\$9 Per Martini