

2025 WEDDINGS
SWISSÔTEL CHICAGO



KEEP IT SIMPLE

We Understand the Hard Work and Emotion Behind Planning Your Wedding. That's Why We Follow One Philosophy: Keep It Simple.

When You Select Swissôtel Chicago For Your Wedding Weekend, Let Your Worries Fade and Know That on Your Wedding Day, You and Your Guests Will Be Cared for Like Family!

Enclosed Is Our Wedding Package for Your Review. We Invite You to Customize Your Wedding Package to Better Fit Your Wants and Needs. Please Let Us Know How We Can Help Make Your Wedding Day Everything You've Ever Imagined!

On Behalf of The Entire Swissôtel Team, Thank You for Your Interest in Our Hotel. Our Incredible Event Space, Coupled with Our Superior Service, Will Guarantee You and Your Guests A Stellar Experience.





FIVE BALLROOMS

One of these ballrooms is the recently renovated Eleve Ballroom, A direct elevator from the hotel's lobby opens onto the hotel's 42nd floor; this A breathtaking chandelier runs the length of the room, illuminating your celebration with its unique mirrored appearance. This room is over 4,800 square feet in size and is available for receptions with 300 guests. On Saturdays during the summer, this offers a first-class seat to Navy Pier's firework display.

ARTISTIC VIEWS

Offering panoramic views of Lake Michigan, Swissôtel Chicago is an upscale wedding venue and hotel in Chicago, Illinois. At the beating heart of the windy city, this property offers couples the chance to wed in luxury and tranquility, high above the bustle below.

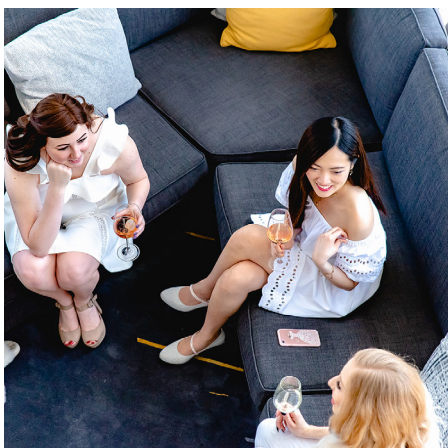
ACCOMMODATIONS

EASE INTO COMFORT

The hotel has 662 guest rooms, welcoming your loved ones to turn their trip to the Windy City into an unforgettable experience. These generously sized rooms are outfitted with modern furnishings and warm colors, inviting you to feel at home. You can enjoy the city or lake views from the comfort of a sumptuous bed, before exploring the city.

FOR YOUR GUESTS

Discounted Rate for Our Classic King and Double Rooms





DAY-OF

GET READY IN STYLE

FOR THE COUPLE

Suite for The Newlyweds the Night of The Wedding and VIP Amenity

PARENTS OF THE COUPLE:

Two (2) One-Bedroom Suite Upgrades at A Special Discounted Rate and An Amenity

GETTING READY ROOMS

Two (2) Hospitality Suites for Both Bridal Parties with pre-wedding refreshments of coffee, orange juice, and one (1) dozen pasteries

PARKING

Discounted Evening Valet Parking Rate \$50 Per Vehicle

Overnight Valet Parking \$87 Per Vehicle (In/Out Privileges)

LUXURY INCLUSIONS

FOR ALL WEDDINGS

Complimentary Reception Room Rental
White or Black Linen & Matching Napkins
Plate Ware, Glassware, & Silverware
All Tables and Premier Banquet Chairs
Dance Floor
Decorative Votive Candles (5 per Table)
Silver Chargers
Silver Picture Frames with Table Numbers
Menu Cards
Complimentary Tasting for up to Six (6) People in Our One-of-A-Kind
Chef's Table
Wedding Cake Tasting at ECBG Cake Studio





ENHANCEMENTS

Champagne Toast: \$6/Guest

Upgrade to Platinum Bar: \$12/Guest

Entrée to Include Beef Option: \$15/Guest

Additional Hour of Premium Bar: \$15/Guest

Additional Hour of Platinum Bar: \$18/Guest

Assorted Sweets Table (Selection of Five): \$30/Guest

Late Night Snack Station: \$27-\$47/Guest

Upgraded Late Night Snack Station: \$35/Guest

Children Menu 10 Years and Under: \$48/Guest

Guests 20 Years and Under: \$110/Guest

Vendor Meals: \$70/Guest

All Food & Beverage Pricing will Incur a 25% Service Charge & Applicable Taxes Currently 11.75%

WEDDING PACKAGES

CHOOSE ONE | PRICE PER PERSON

SIMPLE ELEGANCE | \$190

SIP

Selection of Four Butler Passed Hour's D'oeuvres

One Hour Premium Package Bar

One Signature Cocktail

DINE

Champagne Toast

Starter Course – Soup or Salad

Entrée Course -- Chicken, Salmon or Vegetarian

(Choice of Two Entrees)

Custom Buttercream Wedding Cake

Swissôtel's Seasonal Red & White Wine Offered
with Dinner

Tableside Coffee & Tea Service

DANCE

Three Hour Premium Package Bar

COMPLETE SOPHISTICATION | \$210

SIP

Selection of Four Butler Passed Hour's D'oeuvres

One Hour Premium Package Bar

One Signature Cocktail

DINE

Champagne Toast

Starter Course – Soup or Salad

Entrée Course – Beef, Chicken, Salmon or
Vegetarian (Choice of Two Entrees)

Custom Buttercream Wedding Cake

Swissôtel's Seasonal Red & White Wine Offered
with Dinner

Tableside Coffee & Tea Service

DANCE

Three Hour Premium Package Bar

Late Night Snack Station or Assorted Sweets Table
with Five Selection

ADORNED ROMANCE | \$225

SIP

Selection of Four Butler Passed Hor's D'oeuvres
One Hour Platinum Package Bar
One Signature Cocktail Offered During Cocktail Hour

DINE

Champagne Toast Upon Dinner Seating
Starter Course – Soup or Salad
Entrée Course – Beef, Chicken, Salmon or Vegetarian (Choice of Two Entrees)
Custom Buttercream Wedding Cake
Swissôtel's Seasonal Red & White Wine Offered with Dinner
Tablesides Coffee & Tea Service

DANCE

Three Hour Platinum Package Bar
Late Night Snack Station or Assorted Sweets Table with Five Selections

FRIDAY AND SUNDAY WEDDINGS | SAVE 10%

Discount Does Not Apply To Holiday Weekends

HORS D'OEUVERS

INCLUDED IN ALL PACKAGES

COLD

Wild Mushroom Arancini

Mushroom, Rice, Panko, Spicy Parmesan Aioli

Old Fashioned Deviled Eggs

Paprika, Chive

Mini BLT

Bacon, Micro Arugula, Cherry Tomato, Spicy Mayo

Mediterranean Anti Pasta Skewers

Tomato, Artichoke, Mozzarella, Balsamic Glaze

Classic Shrimp Cocktail

HOT

Mac N Cheese Bites

Chipotle Aioli

Spanakopita

Tzatziki

Parmesan Artichoke Beignets

Cream Cheese, Parmesan, Artichoke, Panko, Ranch

Black Bean Empanada

Charred Jalapeño and Tomato Coulis

Mini Beef Wellington

Tenderloin, Mushroom, Flaky Pastry, Rosemary Demi

Chicken Provençale

White Wine Herbed Chicken, Figs, Roasted Tomato, Balsamic Glaze

Chicken Quesadilla Cone

Southwestern Spice, Chicken, Cheese, Cilantro, Avocado Crema

ADDITIONAL ENHANCEMENTS | PRICE PER PIECE

COLD

Gazpacho W/Cajun Shrimp – 12

Tomato, Serrano, Onion, Cilantro, Cajon Spice

Crab Meat Cornet – 12

Roasted Corn and Chive in A Mini Tomato Cornet

Smoked Salmon – 12

Chive Cream, Pumpernickel

Seared Tuna – 14

Rice Cracker, Wasabi Aioli, Micro Radish, Sesame

HOT

Maine Crab Cakes – 12

Sriracha Aioli

Coconut Shrimp Brazilian Steakhouse Skewer – 14

Red Pepper, Poblano, Chipotle, Onion, Lime, Garlic Demi



FIRST COURSE SELECTIONS

ADDITIONAL COURSE | 15 PER PERSON

SOUP

Mushroom Soup

Oyster, Portobello, Maitake Mushrooms, Shallot, Cognac

Sweet Corn Bisque

Chive, Crispy Pancetta, Mascarpone

Roasted Asparagus Soup

Garlic Crema, Evoo, Brioche

Chicken and Charred Tomatillo Soup

Jalapeno, Onion, Carrot, Cilantro

Heirloom Tomato Bisque

Garlic, Thyme, Evoo, Mini Grilled Cheese

Gazpacho

Tomato, Onion, Serrano, Yellow Bell Pepper, Cajun Shrimp

SALAD

Classic Caesar

Parmesan, Anchovies, Garlic, Romaine

Rocket

Strawberry, Ricotta Salata, Mint, Almond, Lemon Poppyseed Dressing

Spinach and Blueberry

Goat Cheese, Red Onion, Sunflower Seed, Red Wine Vinegar

Roasted Beet

Baby Kale, Feta Cheese, Shaved Radish, Pistachio, Citrus Vinegar

House Wedge

Bacon, Bleu Cheese, Crispy Onion, Iceberg Lettuce

Caprese Salad

Heirloom Tomato Confit, Burrata, Baby Arugula, Micro Basil, Blood Orange Balsamic Glaze

All Food & Beverage Pricing will Incur a 25% Service Charge & Applicable Taxes Currently 11.75%

MAIN COURSE SELECTIONS

BEEF, PORK, & POULTRY

Ancho Chile Braised Short Rib

Honey Glazed Baby Carrot, Marinated Tomato, Balsamic Cippolini Onion, Herbed Mascarpone Polenta, Ancho Chile, Fig & Red Wine Reduction

Seared Filet

Boursin Whipped Potatoes, Grilled Baby Zucchini, Blistered Cherry Tomatoes, Rosemary Demi

*Oscar Style W/Lump Crab Meat, Asparagus and Bearnaise Sauce: Add 12

*Surf N Turf – 8oz Filet & Grilled Cajun Tiger Shrimp: Add 15

Steak Au Poivre

10oz Manhattan Cut Strip Steak, Roasted Brussels Sprouts, Garlic Mashed Potatoes, Crispy Onions, Cognac Cream Sauce

Espresso Crusted Double Bone in Pork Chop

Maple Infused Whipped Sweet Potatoes, Wilted Spinach, Charred Asparagus, Roasted Granny Smith Apple Demi

Amish Herb Roasted Chicken Breast

Haricot Verts, Olive Oil-Rosemary Fingerling Potatoes, Foraged Mushroom Demi

Marinated Tomato and Fontina Cheese “Stuffed” Chicken Breast

Patty Pan Squash, Kalamata Olive, Orzo, Sun-Dried Tomato Demi

Piccata Style Chicken Breast

Ricotta Whipped Potatoes, Grilled Asparagus, Lemon-Caper Butter Sauce, Crispy Parmesan

Indian Spice Rubbed Chicken Thighs

Curried Cauliflower, Basmati Rice, Golden Raisin, Spicy Coconut Red Pepper Sauce

SEAFOOD

Olive Oil Poached Salmon

Sweet Corn Polenta, Haricot Verts, Micro Leek

Sesame Crusted Ahi Tuna

Lentils, Moroccan Roasted Carrots, Shoyu-Ginger Sauce (enhance)

Pan Seared Halibut

Couscous, Baby Zucchini, Red Pepper, Lemon-Caper Beurre Noisette

Seared Scallops

Parmesan Risotto, Grilled Asparagus, Citrus Butter

VEGETARIAN

Parmesan Crusted Cauliflower Steak

Blistered Tomatoes on The Vine, Pickled Red Onion, Lemon-Tahini Yogurt Sauce, Crispy Chickpeas

Butternut Squash Ravioli

Sage Brown Butter, Marinated Tomato, Toasted Pinenuts

Roasted Spaghetti Squash

Stracciatella Cheese, Pears, Pomegranate, Walnut, Cinnamon-Fig Gastrique

Grilled Eggplant Rollatini

Spinach, Red Onion, Basil-Pinenut Pesto, Ricotta, Mozzarella, Pomodoro

Spicy Dan Dan Noodles

Black Vinegar Glazed Shiitake Mushrooms, Bok Choy, Crispy Tofu

ENTREE ENHANCEMENTS

Sesame Crusted Ahi Tuna | 15 Per Person

Oscar Style Lump Crab | 12 Per Person

Surf N Turf | 15 Per Person

All Food & Beverage Pricing will Incur a 25% Service Charge & Applicable Taxes Currently 11.75%



BAR SELECTIONS

INCLUDED WITH ALL BAR PACKAGES

Imported & Premium Beer | Corona, Stella Artois, Amstel Light

Seasonal Micro Brews Domestic Beer | Budweiser, Bud Light, Miller Lite

Swissôtel's Seasonal Red & White Wines

Mixers, Mineral Water, Soft Drinks & Juices

PREMIUM BAR

Included in Simple Elegance and Complete Sophistication Package

Fiinlandia Vodka, Beefeater Gin, The Famous Grouse, Bacardi Rum, Jack Daniels Kentucky Whiskey, Sauza Hornitos Tequila, Jim Beam Rye, Marquis De La Tour Brut

PLATINUM BAR

Included in Adorned Romance Package or Optional Enhancement | 12 Per Person

Tito's Vodka, Malfay Gin, Chivas Regal Scotch Whiskey, Bacardi 8 Yr., Bacardi Superior Rum, Maker's Mark Bourbon Whiskey, Templeton Rye, Casamigos Silver Tequila, Marquis De La Tour Brut

All Food & Beverage Pricing will Incur a 25% Service Charge & Applicable Taxes Currently 11.75%

DESSERT ENHANCEMENTS

FIVE (5) | 35 PER PERSON

Salted Caramel Tarts

Salted Caramel, Chocolate Ganache

Chocolate Coffee Tarts

Coffee Whipped Ganache

Greek Yogurt – White Chocolate Panna Cotta

Fresh Berries

Citrus Pave

Citrus Chocolate Glaze

Yuzu-White Chocolate Mousse

Fresh Strawberry

Roasted White Chocolate and Coffee Verrine

Hazelnut Cream Tarts

Hazelnut Frangipane, Hazelnut Whipped Ganache

Apple Almond Tart

Almond Cream, Apple Mousse

Banana-Espresso Mousse

Chocolate and Banana Cremeux, Chocolate Glaze

Hazelnut “Rocher” Petit Gateaux

Carrot Cake Verrine

Strawberries and Cream Verrine

Sacher Cake

Chocolate Almond Sponge, Apricot Jam, Chocolate Glaze

Tiramisu

Mini Cheesecake

Assorted Flavors

Chocolate Cherry Mousse W/Crème Brulee

Assorted Cream Puff

Crème Brulee

Pistachio & Mixed Berry Mousse

PASTRY (BUFFET) “ACTION STATIONS”

38 PER PERSON

S'mores Bar

Liquid Nitrogen Ice Cream

BYO Ice Cream Cup/Cone

STATIONS & LATE-NIGHT SNACKS

*INCLUDED IN ADORNED ROMANCE PACKAGE, ALL OTHERS ADDITIONAL ENHANCEMENT

Sliders N Waffle Fries | 38

Smash Burger, Cheese, Dill Pickle, Steakhouse Aioli, Sesame Bun

Nashville Hot Chicken, Pickle Relish, Golden Mustard Slaw, Brioche Bun

Portobello "Steak", Grilled Onions, Roasted Garlic Crema, Balsamic Vinegar, Mini Hoagie Bun

**Gluten Free Options Available Upon Request

***Chicago Style Hot Dogs | 38**

Vienna All Beef Hot Dogs, Poppyseed Buns, Ketchup, Mustard, Relish, Sport Peppers, Tomato, Onion, Celery Salt

Sushi Bar | 47

Assorted Maki Rolls, Wasabi, Pickled Ginger, Gluten-Free Soy Sauce

*Vegetarian Options Available Upon Request

Ramen Bar | 32

Chicken Tori Paitan Ramen Broth

Pork Tonkatsu Ramen Broth

Vegan Thai Sriracha Ramen Broth

Add Ins: Rice Noodle, Ramen Noodle, Green Onion, Chicken, Pork, Mushroom, Carrot, Corn

***From the Pizza Oven | 36**

BBQ – Chicken, Red Onion, Poblano Pepper, Balsamic Glaze, Smoked Gouda

Carnivore – Pepperoni, Fennel Sausage, Applewood Smoked Bacon, Oregano, Jack Cheese

Veggies Only – Cherry Tomato, Yellow Pepper, Mushroom, Zucchini, Black Olive, Ciliegine, Basil

**Gluten Free Options Available Upon Request

THE FINE PRINT

WELCOME BAGS | Per Person

Non-Name Specific at Front Desk | 5

Name Specific at Front Desk | 6

Name Specific Delivered to Guests' Rooms | 7

UPGRADED CHIAVARI CHAIR | Per Person

Gold, Silver, Crystal | 8 +150 Delivery Fee and 11% Tax

Menu Tasting

Once Your Wedding Contract Is Signed, We Will Be Delighted to Set A Time for A Menu Tasting. Tastings Are Scheduled Wednesday Through Friday Between 1:00pm-4:00pm For A Maximum of Two Hours, For Up to Six People. Should You Need Additional Guests, A \$175 Fee, Plus Tax & Service Charge Will Be Applied Per Additional Guest. Please Consult with Your Event Manager to Schedule Your Tasting.

Special Services

Our Event Staff Would Be Pleased to Assist You with Recommendations for Photographers, Entertainment, & Decor to Enhance Your Event. Please Consult with Our Team on Any Signage, Displays, Or Decor. Certain Requests Are Subject to Approval of The Hotel, In Accordance with Local Fire Codes to Prevent Damages to The Property.

Diagrams

Your Event Manager Will Be Delighted to Provide Diagram Options for Your Wedding Upon Request. We Ask That They Be Returned with Specific Requirements Two Weeks Prior To Your Event.

Guarantee

Your Final Guarantee of Attendance Is Due 3 Business Days Prior To The Event. At That Point, It Is Possible to Increase the Guest Count Number, But Not Reduce the Number of Guests Below Your Final Guaranteed Count. If Guests Exceed the Guarantee, Appropriate Charges Will Be Incurred.

Service Charge & Tax

A Taxable Service Charge (Currently 25%) And Applicable State and Local Sales Taxes (Currently 11.75%) Will Be Added to All Food and Beverage Charges, As Well As Any Audio-Visual Equipment Charges, Function Room Set-Up and Rental Fees. To Note; Taxes and Service Charge subject to change without notice.

Deposits & Final Information

An Initial Deposit Is Required to Secure Your Event Space on A Definite Basis. An Advanced Deposit Schedule for The Remaining Balance Will Be Included in Your Contract. Your Final Payment Is Due No Later Than Three Working Days Prior To Your Event. Acceptable Methods of Payment for The Final Balance Are Credit Card, Cashier's Check, Certified Check or Cash. A 3% Credit Card Processing Fee Will Apply To All Credit Card Payments

Vendor Insurance Policy

All Vendors & Their Personnel Contracted by The Client Are Required to Follow Polices and Guidelines Set Forth at The Property. Each Vendor Must Provide an Indemnification Agreement & Proof of Adequate Insurance. All Outside Vendors Must Be Pre-Approved by The Hotel.

Outside Food & Beverage Policy

All food and beverage served at functions associated with the wedding must be provided, prepared, and served by hotel, and must be consumed on hotel premises.

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