



INTERCONTINENTAL.
CHICAGO MAGNIFICENT MILE



INTERCONTINENTAL WEDDING MENU

PASSED HORS D'OEUVRES

CHILL

Vegetarian

Heirloom Cherry Tomato, Mozzarella and Basil on a Spoon
Watermelon Skewer, Feta and Aged Balsamic
Champagne Melon Soup Shooter
Artisan Cheese on Brioche with Fig Mostarda
Cucumber Cup with Tomato Basil Concasse and Yogurt Sauce
Truffle Infused Vichyssoise and English Pea Puree with Lotus Chip
Skewered Greek Salad with Oregano Lemon Drizzle

Beef, Poultry and Pork

Duck Confit on Wonton Cup with Oven-Roasted Baby Pear
Smoked Chicken Waldorf salad In Philo Cup
Tomato & Serrano Ham on Olive Oil Crostini
Beef Tartar, Capers, Red Onion, Cornichon on Crostini
Bresaola Wrapped Baby Pear with Arugula and Parmesan



Seafood

Prawn and Cocktail Sauce
Salmon Rillettes on Crostini with Poached Quail Egg
Assorted Sushi with Soy, Wasabi and Pickled Ginger (california roll, salmon avocado roll, spicy tuna maki)
Mango-Crab Salad in Wonton Cup with Cucumber Sauce
Kumamoto Oyster with Cucumber Ginger Gelée
Fingerling Potato with Sevruga Caviar, Crème Fraîche & Chive
Seared Ahi Tuna with Seaweed Salad, Lotus Chip & Hoisin Sauce
Mini Lobster Club Sandwich, Brioche, Watercress Leaves, Tomato and Crisp Pancetta

WARM

Vegetarian

Filo and Spinach Roll With Artichoke Dip
Flatbread, Goat Cheese, Sundried Tomato and Fresh Basil
Baked Brie and Walnut Tartlet with Apricot Jam
Vegetable Shao Mai Dumpling and Soy Dipping Sauce
Mushroom and Caramelized Onion Strudel with Chipotle Aioli
Fig and Blue Cheese Flatbread with Balsamic Jus
Filo Samosa with Potatoes, Peas and Southeast Asian Spices
Fig and Goat Cheese Flatbread
Artichoke and Parmesan Risotto Cake

Beef, Poultry and Pork

Pan Fried Chicken Gyoza with Soy Rice Wine Vinegar
Tandoori Roasted Chicken Skewer with Tzatziki Sauce
Adobe Chicken, Plantain Chip with Jack Cheese and Cilantro
Ginger Chicken Wonton
Green Thai Curry Marinated Chicken Satay with Peanut Dip
Pulled Pork or Peking Duck Spring Roll
Chicken Empanada
Honey Sracha Chicken Meatballs
Cuban Cigar with Chipotle Ketchup Dip
Candied Apple Pork Belly with Maple Glaze
Slow Pulled Lime Carnitas with Tomatoes & Avocados with Lime
Vietnamese Meatball Skewer with Lime Dipping Sauce
Italian Sausage in Cherry Pepper with Piquillo Pepper Sauce
Chorizo Sausage Calzone with Parmesan Charred Tomato Sauce
Mini Reuben Sandwiches with Thousand Island Dipping Sauce
Beef Profiterole and Chorizo Sauce
Korean Beef with Sweet Soy Sauce & Lime Cilantro Dip
Chicago Slider, Aged Cheddar and Horseradish Mustard
Mini-Beef Wellington, Mushroom Compote, Herb Pepper Aioli
Slow Braised Short Rib Tart with Fig Compote and Blue Cheese
Lamb Chop with Mint Sour Cream
Chipotle Vienna Frank with Caramelized Onion & Spicy Sauce
Beef Coconut Curry Puff

Seafood

Maryland Lump Crab Cake with Cajun Remoulade
Wrapped Tiger Shrimp with Ginger, Soy & Spicy Hoisin Aioli
Mango Breaded Shrimp With Sweet Chili Sauce
Lobster Corn Dog With Mango Ketchup
Almond Crusted Shrimp With Citrus Remoulade
Burgundy Escargot, Potato Confit Cup with Onion Marmalade
Shrimp Mou On Lemongrass Skewer With Lime Aioli

STATIONS

SAVORY

Art of Antipasto \$27

Prosciutto, Mortadella and Salami with Mozzarella and Provolone
Artichokes, Mushrooms, Sundried Tomatoes & Kalamata Olives
Focaccia and Baguette

Imagine The Pastabilities \$31

Butternut Squash Ravioli with Brown Butter Beurre Blanc
Fusilli Pasta and Lemon White Wine Sauce
Gluten Free Penne and Puttanesca Sauce

Mix-In Ingredients: (roasted red peppers, forest mushrooms,
roasted pine nuts, spinach leaves, sundried tomatoes, chopped
fresh basil and grated parmesan)

Garlic Bread with Garlic-Infused Olive Oil

add meatballs or grilled chicken \$7

add shrimp \$9

All American \$31

Tomato Bisque with Grilled Cheese Sandwich Fingers
Mini Burger, Aged Cheddar and Pickle Coin
Pretzel Dogs with Yellow Mustard
Spicy Mac & Cheese with Cheddar Jalapeños Cornbread

Slice of Heaven (select three) \$29

BBQ Chicken with Mozzarella, Caramelized Onion, Tomato
White Pizza with Roasted Chicken, Alfredo, Spinach, Mushrooms
Sicilian-Italian Sausage, Ham, Tomato and Onion
Goat Cheese, Tomato and Fresh Basil Pizza, Marinara Sauce
Roasted Fig, Caramelized Onion, Goat Cheese, Mozzarella,
Balsamic Jus, Arugula and Prosciutto

Taco Truck \$32

Roasted Vegetables with Hot Peppers
Braised Short Ribs with Roasted Tomato Salsa
Pulled Pork with Chipotle Salsa
Corn and Flour Tortillas, Tri-Colored Tortilla Chip
Guacamole, Pico De Gallo, Sour Cream
Miniature Beef Empanadas

add: margarita station, pre-made or made to order \$15

Gastropub \$31

Louisiana-Style Wings Served with Ranch & Bleu Cheese
Reuben Panini with Thousand Island
Classic Cobb Salad
(iceberg & romaine lettuce, tomatoes, green onions, bleu cheese,
bacon, hard-boiled eggs, roasted chicken breast and ham with
singapore sling dressing)

SAVORY

Modern Mediterranean \$23

Classic Mediterranean Dips & Spreads
(plain hummus, goat cheese hummus and baba ganoush)
Roasted Peppers, Stuffed Grape Leaves, Falafel
Assorted Olives, Feta Cheese and Pita Chips

Grits & Grains \$31

Creamy Cheddar Cheese Grits with Spicy Cajun Shrimp
Parmesan Polenta, Braised Short Rib, Caramelized Onion
Barley Salad with English Peas, Red Onions, Red Peppers,
Asparagus & Lemon Vinaigrette
Quinoa Salad with Charred Corn, Black Beans, Tomatoes,
Scallion, Parsley and Herb Vinaigrette

Burger Bash (select three) \$32

Angus Burger, Sharp Cheddar, Tomato with Pickle-Dijon Mayo
Turkey Burger with Piquillo Pepper-Mango Ketchup
Petit Filet Mignon, Blue Cheese with Creamy Horseradish Sauce
Grilled Chicken Tikka, And Tomato with Cucumber-Mint Aioli
Panko-Crusted Buffalo Mozzarella with Tomato-Pesto Aioli
Salmon Cake with Tomato-Chipotle Mayonnaise
Grilled, Chilled Spicy Tuna, Cucumber, Tomato-Wasabi Aioli
Crab Cake with Romesco Sauce
Various Accompaniments: Fries, Asian-Marinated Slaw, Fried
Onions, Coleslaw, Lettuce, Tomato, Onion, Pickle and Cheese

Keep Calm & Curry On \$31

Cucumber Tomato Salad, Onion, Yogurt & Lemon Zest
Warm Naan, Olive Tapenade, Curry and Pepper Hummus
Warm Samosa with Mint Chutney
Curry Salmon Skewer, Lime Yogurt Sauce
Lamb Korma with Basmati Rice

Sabrosa \$31

Paella with Roasted Chicken, Spicy Chorizo and Mussels
Grilled Calamari, Zesty Marinara and Lemon Wedges
Baked Goat Cheese, Tomato Sauce on Pesto Toast
Serrano Ham, Manchego Cheese, Tomato on Country Bread
add: red or white sangria \$15

Fulton Fish Market \$44

Jumbo Shrimp, Oysters, Crab Claws and Green Lip Mussels
Cocktail Sauce, Brandy Sauce and Mignonette
Classic Oyster Rockefeller with Shaved Prosciutto
Garlic Focaccia Sliced and Toasted
Steamed Mussels with White Wine, Shallots, Garlic & Herbs

STATIONS

LATE NIGHT

Jalapeño Business \$24

Get Creative and Build-Your-Own Nachos with:
Shredded Chicken and Ground Beef
Queso, Sour Cream, Guacamole
Chopped Onions, Beans, Chives, Tomatoes
Pickled Jalapenos, Sliced Olives

American Late Night Craving \$24

Mini Burger with Aged Cheddar, Pickle and Tomato
Grilled Cheese Fingers with Smoked Gouda & Cheddar
Shoe String Fries with Zax Sauce

Spud Bar \$31

Mix & Match Your Favorite Fries With Toppings & Sauces:
Shoe String Fries, Seasoned Curly Fries, Waffle Fries
Sweet Potato & Regular Tater Tots
Cheese Sauce, Poutine Sauce, Ketchup, Lemon Aioli
Sea Salt & Truffle Sea Salt
Sour Cream, Bacon, Scallions
Mini Sweet Potato Pie Tarts

Midnight Drive Thru \$24

Miniature Hamburgers and Cheeseburgers
Crispy French Fries and Onion Rings
Accompaniments: Melted Cheddar Cheese, Chili, Grilled Onions,
Kosher Pickle Coins, Ketchup, Mustard, Mayonnaise

Slice, Slice, Baby \$20

Assorted Thin Crust and Deep Dish Pizzas
Mozzarella Sticks with Marinara
Honey Dipping Sauce

Taco 'Bout It \$24

Pulled Pork with Chipotle Salsa
Adobe Chicken with Tomotillo Relish
Tortilla Chips with Guacamole, Pico De Gallo & Sour Cream

A La Carte

Mini Prime Rib and Cheese Taco \$8
Mini Italian Beef Sandwiches, Au Jus \$8
Mini Hamburger, Cheddar, Horseradish-Mustard Sauce \$8
Mini Reuben Sandwiches, Thousand Island Dipping Sauce \$8
Mini Deep Dish Pizza \$7
Flatbread, Goat Cheese, Sun-Dried Tomato, Fresh Basil \$7
Cheese Quesadillas \$7
Mozzarella Sticks With Marinara Sauce \$7
French Fry Cones \$7

SWEET

Mini Cupcake Menagerie \$26

Vanilla Cake with Salted Caramel Buttercream
Chocolate with Chocolate Buttercream
Carrot Cake with Cream Cheese Icing
Red Velvet Cake with Cream Cheese Icing
Lemon Cake with Strawberry Buttercream

Stan's Donuts \$27

Enjoy a selection of mini-donuts, flavors to include:
Blueberry Old Fashioned, Chocolate Sprinkled Cake, Chocolate
Old Fashioned, Cinnamon Sugar Cake, Glazed, Lemon Pistachio,
Old Fashioned, Vanilla Old Fashioned, Vanilla Sprinkled Cake

Boozy Bread Pudding \$27

Apple and Cinnamon Roll Bread Pudding
White Chocolate Cherry Bread Pudding with Crème Anglaise
Warm Buttered Rum and Chantilly Cream

Fondue Of You \$18

Mix-and-Match Chocolates Fondues with Dipping Ingredients
Dark Chocolate, Milk Chocolate, White Chocolate
Strawberries, Marshmallows, Pretzel Rods
Red Velvet Cake, Vanilla Sponge Cake

Caffè Gelato \$28

Mix-and-Match Your Favorite Gelato with a Variety of Toppings:
Strawberry Cheesecake, Pistachio, Salted Caramel, Vanilla Bean
Amarena Cherries, Strawberries, Coconut Flakes, Pistachios
Chocolate Shavings, Chocolate Vermicelli
Wafer and Biscotti Cookies, Crisp Pearls
Caramel Sauce, Hot Fudge and Whipped Cream

Perfect Perk Up \$27

Put Some Pep In Your Step with Caffeinated Desserts:
Opera Torte, Espresso Ganache Tarte, Coffee Macaron,
Coffee & Kahlua Brownies, Earl Grey Shortbread, Chocolate
Covered Espresso Beans

A La Carte

Mini Ice Cream Cones \$8
Mini Milkshakes \$7
Mini Sundaes \$7
S'mores \$7

DINNER

SOUP

Cream of Cauliflower Soup, Truffle Brioche Croutons
Artichoke Velouté, Truffle Crème Fraîche & Brioche Croutons
Saffron Mussel Soup with Tarragon Crème Fraîche
Three Onion Soup with Gruyère Crostini
Lobster Bisque With Congac and Crème Fraîche on Crostini
Beef Consume, Snow Peas, Wagyu Beef Ravioli & Truffle
Porcini Mushroom Bisque with Herb Sourdough Croutons
Charred Corn Chowder, Roasted Poblano Pepper and Grape
Tomato Relish

SALADS

Compressed Watermelon Salad with Watercress and Spinach,
Caramelized Red Onion, Feta and Balsamic Jus
Belgian Endive and Mesclun Green Salad with Candied Walnuts,
Julienne Tart Apple, Tomatoes & Shallot Gorgonzola Vinaigrette
Bouquet of Leaf Lettuce, Strawberries, Red Onion, Candied
Pecans, Pomegranate Reduction and Balsamic Vinaigrette
Mache and Apple Salad with Petit Lettuce, Candied Pecans,
Honey Shallot Gorgonzola Vinaigrette
Baby Romaine, Creamy Garlic Dressing, Crostini, Parmesan
Bibb lettuce, Grilled Pear, Stilton Cheese and Caramelized Pecan
with Cherry Tomatoes and Champagne Vinaigrette
Salt Roasted Beets with Mesclun Greens, Goat Cheese, Marcona
Almonds and Balsamic Vinaigrette
Watercress and Basil Bouquet, Compari Tomato, Mozzarella,
Shaved Red Onions and Sea Salt with Balsamic Jus

INTERMEZZO

Lemon Sorbet with Macerated Blackberry and Fresh Mint
Champagne Sorbet with Fresh Strawberries
Green Apple Sorbet with a Splash of Champagne
Passion Fruit Sorbet with a Splash of Champagne

ENHANCEMENTS

Herb Goat Cheese Gnocchi \$17
with Smoked Bacon, Snow Pea Diamonds & Gorgonzola Sauce
Cajun Roasted Jumbo Prawn \$20
with Soft Herb Polenta, Tomato Jam and Lime Beurre Blanc
Wagyu Beef Ravioli \$20
with Black Truffle Madeira Jus and Snow Pea Diamonds
Jumbo Lump Crab Cake \$22
with Warm Celery Root Tagliatelle Slaw
Pan Seared Scallop and Black Truffle Risotto \$22
with Asparagus Tips and Parmesan Cream Sauce
Foie Gras Terrine and Frisée Salad \$22
with Port Poached Pear Brioche Croutons
Charlotte of Peekytoe Crab and Avocado \$22
with Tomato Gelee, Mesclun Green and Shallot Vinaigrette
Salmon Rillettes and Saffron Gelée Diamonds \$20
with Cornichons, Brioche Croutons and Triple Cream
Cold Butter Poached Lobster Tail \$22
with Mache, Potato Confit and Saffron Aioli



DINNER

MAINS

Poultry

Honey Lime Amish Chicken with Glazed Carrots, Duet Purple Potato and Yukon Mash With Grilled Lime & Natural Chicken Jus

Caprese Stuffed Amish Chicken with Buratta, Stewed Tomato and Fresh Basil, Red Skin Au Gratin, Charred Asparagus, Chicken Jus And Balsamic Reduction

Slow Roasted Maple Glazed Chicken Breast, Brandy Cherry Bread Pudding, Leek Mushroom Ragout, Charred Asparagus and Maple Chicken Jus

Saltimbocca Chicken Roulade, Prosciutto, Sage, Provolone, Caper Beurre Blanc with Mash Potato, Wild Mushrooms and Grilled Asparagus

Chicken Breast Coq Au Vin, Mushrooms, Pearl Onions, Poached Potatoes and Beurre Rouge

Crispy Seared Duck Breast with Wilted Spinach, Pomegranate, Creamy Polenta and Brandy Cherry Sauce

Fish

Seared Salmon with Truffle Grits, Sprout Leaves, Brown Butter Sauce and Moscato Gastrique

Pan Seared Artic Char with Black Garlic Mash, Roasted Parsnips and Rainbow Carrots with Verjus Shallot Sauce

Dover Sole with Scallop Mousse Lobster Champagne Sauce, Yukon Mash, Julienne Snow Peas, Heirloom Tomato Salad

Seared Scallops with Celery Root Mousseline & Bok Choy Ragout

Wild Striped Bass, Chive Vermouth Sauce, Artichoke Barigoule, Saffron Potatoes*

Pan Seared Halibut with Tomato Olive Relish, Wilted Spinach, Olive Oil Confit and Purple Potato*

Pan Seared Red Snapper with Corn Flan, Saute Sugar Snap Peas, Mango Chutney and Coconut Clam Broth*

MAINS

Beef

Petit Filet Oscar Topped With King Crab and Béarnaise Sauce Dauphinoise Potato Charred Asparagus

Braised Beef Short Rib, Caramelized Pork Belly on Soft Herb Polenta, Roasted Brussels Sprouts with Fig Jus*

Stout Marinated Filet Mignon with Hamachi Yukon Mash, Forage Mushrooms, Onion Marmalade, Haricot Vert with Thyme Jus

Brown Butter Basted Filet with Truffle Cauliflower Hash Charred Asparagus, Smoked Tomato Stew, Cabernet Jus

6oz Dry Aged New York Strip with Parsnip Mash, Fava Bean and Shallot Hash, Watercress Puree and Ponzu Demi

Mesquite Seasoned Filet Mignon, Yukon Mash Potato, Grilled Asparagus and Wild Mushrooms with Bourbon Jus*

Filet Mignon Topped With Black Truffle Compound Butter, Celery Root Mousseline, Roasted Salsify and Haricot Verts with Port Jus*

Vegetarian

Roasted Eggplant Filled With Vegetable & Tofu Ratatouille, Parmesan Crisp and Champagne Pea and Chervil Sauce

Mushroom Filled Ravioli with Wild Mushrooms, Sautéed Zucchini and Madeira Sauce

Eggplant Parmesan with Haricot Verts & Charred Tomato Sauce

Vegetable Napoleon with Layers of Roasted Zucchini, Squash, Eggplant, Portabella Mushroom, and Spinach on Herb Polenta Cake With Piquillo Pepper Coulis

**Additional costs based on selected package*

CUSTOM CAKE

PASTRY SHOPS

InterContinental Chicago Magnificent Mile is proud to feature *Bittersweet Bakery* and *Cake Chicago* as our two pastry shops.

Taste scrumptious bites and create your own fanciful design direct with one of our partners. Cake may be served as a seated dessert or to enhance your sweet table.

PERSONALIZATIONS

Add fondant and gum paste flowers to further enhance your design. Groom cakes also available. Discuss additional options and costs with your Catering Manager.

DRINKS

BAR PACKAGES

InterContinental Brands

Grey Goose Vodka, New Amsterdam Vodka, Chivas Regal Scotch, Beefeater Gin, Crown Royal Whiskey, Knob Creek Small Batch Bourbon, Captain Morgan, Patron Silver Tequila

Additional Hour for All Guests \$10

Additional 1/2 Hour for Remaining Guests \$14

Upgrade from Deluxe Brands \$10

Deluxe Brands

New Amsterdam Vodka, Tito's Vodka, Johnnie Walker Black Scotch, New Amsterdam Gin, Canadian Club, Jim Beam Bourbon, Bacardi Silver Rum, Sauze Blanco Tequila

Additional Hour for All Guests \$10

Additional 1/2 Hour for Remaining Guests \$14

BAR PACKAGE INCLUSIONS

Wines

Hogue - Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Beer

Miller Lite, Budweiser, Bud Light, Heineken, Stella Artois, Corona Extra, Modelo Especial, Becks non-alcoholic

Soft Drinks & Water

Coke, Diet Coke, Sprite, Ginger Ale

Mineral Water, Still and Sparkling

A LA CARTE

Martini \$19

Bombay Sapphire, Beefeater Gin, Belvedere and Absolut Vodkas

Neat or Dirty With Olives

Cosmopolitan

Lemon Drop

Chocolate

Cordial \$15

Bailey's Irish Cream, Kahlúa, Grand Marnier, Romana Sambuca, Disaronno Amaretto

Cognac \$18

Hennessy v.s., Remmy Martin v.s.o.p.

Port \$23

Sandeman 20-year Tawny

INFORMATION

Ceremonies

Our ceremony set-up includes theatre-style banquet chairs and a raised platform. There is a \$750.00 ceremony room rental charge for our Grand Ballroom and a \$500.00 charge for all other ballrooms, tax and service charge apply.

Consultants

While we are dedicated to the success of your event, we highly recommend that you hire a Wedding Consultant to assist you in total wedding planning so that you may fully enjoy the planning process and most importantly, your wedding day. Your Catering Sales Manager will be happy to recommend a consultant.

Courtesy Hold and Contract

We will be happy to place the ballroom of your choice on a courtesy hold for your preferred date if it is available. The courtesy hold expires and the space will be released without further notice at the close of business on the 5th business day. In order to secure the ballroom for your wedding date, you must confirm your desire with your Catering Sales Manager by the 5th business day. A catering contract will be prepared for your review and signature. The contract must be returned with the initial deposit by the contract's due date to confirm your date on a definite basis.

Deposits and Payment

A \$5,000.00 initial deposit is due with your signed contract. Two additional deposits of \$5,000.00 each will be due after three (3) months and (6) months respectively of the contract due date. Final payment is due ten (10) days prior to your wedding date. All deposits and the final payment may be made via cash, credit card, cashiers' check, certified check or personal check. If a personal check is used for the final payment, it must be received fourteen (14) days prior to your wedding date. Additionally, a credit card guarantee for additional charges on the wedding date is due with the final payment.

Outside Food and Beverage

No outside food or beverages are allowed to be brought into the hotel. Your wedding specialist will be happy to assist with any specialty menu items

Tax & Service Charge

Applicable taxes and a 25% service charge will be added to all food and beverage charges.

Guarantee

A final guarantee of guests attending the wedding is due in writing to the Catering office by 12:00 p.m. CST three (3) business days prior to your wedding date. This guarantee is not subject to reduction. You will be charged based on this number or the actual number of guests in attendance, whichever is greater. The number of each entrée choice and your final seating plan is due with your guarantee.

Menu Tastings

A complimentary tasting for a maximum of four (4) people will be provided within three months prior to your wedding date. There will be a charge of \$100.00 per person, plus tax and service charge, for each additional person. Tastings may be scheduled Tuesday through Friday between the hours of 1:00 p.m. and 4:00 p.m. In order to accommodate our current guests staying with us, we cannot accommodate tastings on weekends or any times other than listed.

Preferred Partners

We will be happy to supply you with our list of preferred partners that have been hand selected based on their expertise and client feedback once a signed contract has been received.

Vendor Procedures

In order to ensure a successful wedding day, all third-party vendors must be approved by the Hotel if they are not listed on our "Preferred Partners" list. A complete list of your vendors is due to the Catering office at least one (1) month prior to your wedding date. This list must include the company name, contact name, phone number and day-of mobile number. All third-party vendors must enter through the Hotel's loading dock located on Lower Michigan Avenue next to our garage entrance. To ensure the safety and security of our guests, each member of the vendor's organization must present a valid photo identification to our security office located on the dock to gain access to the hotel.