



# Weddings

by Culinary Landscape

SOPHISTICATED. ELEGANT. TIMELESS  
2017



# Wedding Packages by Culinary Landscape

## **WILDFLOWER PACKAGE**

Five butler passed appetizers

Salad course served with culinary landscape bread basket & whipped butter

Poultry entrée with vegetarian option

Tablesides Starbucks coffee service; Client to provide wedding cake (from insured professional bakery)

Standard full bar service, bar closed during dinner with tableside poured house wines

Standard tabletop equipment (white rim china, monaco pattern flatware, signature stemware)

Dining chairs: Versaille (Choice of black, gold, natural wood, or silver), or Opera (Silver, gold, or mahogany)  
with ivory or black cushion cap included

Standard cotton-poly linen package

Professional catering staff based on a 5.5 hour event

## **DAHLIA PACKAGE**

Six butler passed appetizers - upgraded selection

Salad course – upgraded selection served with culinary landscape bread basket & whipped butter

Choice of two entrees (poultry, beef, or seafood), plus vegetarian option

Tablesides Starbucks coffee service; Client to provide wedding cake (from insured professional bakery)

Standard full bar service, bar closed during dinner with tableside poured house wines

Upgraded tabletop equipment:

White rim china, 4 flatware pattern options, 2 stemware options

Dining chairs: Versaille or Opera chairs (Variety of colors & cushions available), or French Country chair without pad

Upgraded linen package – Fabrics include lamour or shantung

Professional catering staff based on a 5.5 hour event

## **ROSE PACKAGE**

Six butler passed appetizers - upgraded selection

Tablesides poured sparkling wine toast

Starter course

Salad course – upgraded selection served with culinary landscape bread basket & whipped butter

Choice of two entrees (poultry, beef, or seafood), plus vegetarian option

Tablesides Starbucks coffee service; Client to provide wedding cake (from insured professional bakery)

Premium full bar service with tableside poured wines (upgraded wine selection)

Upgraded tabletop equipment:

White or Ivory rim china, 5 flatware pattern options, 4 stemware options

Dining chairs: Versaille, Opera, or French Country Chairs (Variety of colors & cushions available)

Upgraded linen package – Fabrics include lamour, shantung, or bengaline

Professional catering staff based on a 5.5 hour event

## **BUTLER PASSED HORS D'OEUVRES**

### **Available for all Packages**

Organic Watermelon Bites, Hidden Springs Feta Crème, Chive Oil  
Adobo Braised Chicken, Mango, Tortilla, Avocado Mousse  
Cherry Tomato, Basil and Mozzarella "Slider", Aged Balsamic  
Nordic Creamery Goat Cheese, Brioche Round, Port Poached Fig, Chili Syrup  
Bacon Wrapped Chorizo Stuffed Medjool Date  
Local Radish Tartine, Sweet Pea Hummus, Paprika Oil  
Guajillo Chicken Tostada Chihuahua Cheese, Cilantro Cream  
Organic Wild Mushroom Risotto Cake, Truffle Aioli  
"Chicken & Waffles" | Petite Cornmeal Waffle, Maple Glazed Fried Chicken, Country Gravy  
Bruschetta, Herbed Goat Cheese, Candied Pear, Micro Cress, Crystallized Honey  
BBQ Pulled Pork, Buttermilk Cornbread, Honeycrisp Apple Slaw  
Gruyere and Oyster Mushroom Pizzette, Fresh Thyme, Truffle Oil  
Camembert Tartlet, Roasted Strawberries, Balsamic, Micro Basil  
Cherrywood Smoked Chicken, Pretzel Crostini, Grainy Mustard, Tomato Jam  
Crushed Pistachio and Goat Cheese Grape Lollipop  
Blistered Heirloom Tomato, Lemon Ricotta, Grilled Baguette, Sherry Syrup  
Red & Yellow Tomato Gazpacho, Chervil Oil [Requires Rental of Demi Cup]

### **Dahlia & Rose Package Upgrades**

Pulled Chicken, Black Bean, and Chile Empanadas, Escabeche Sauce  
Windy City Harvest Tomato Bites, Roasted Garlic and White Bean Puree, Chive Oil  
Citrus Glazed Shrimp, Sweet Potato Chip, Avocado, Cilantro Crème  
Oaxacan Braised Beef Sopes, Chipotle Aioli  
Beef Tenderloin, Blue Cheese Popover, Red Onion Confit, Horseradish  
Smoked Salmon, Pumpernickel Round, Dill Crème, Wasabi Caviar  
Rhode Island Lump Crabcake, Caper Chive Remoulade  
Truffled White Cheddar Mac & Cheese, Aged Parmesan Cup  
Chicken Meatball Lollipops, Hoisin Ginger Glaze  
"Shrimp & Grits" | Cajun Spiced Shrimp, Mascarpone Grit Cake, Applewood Bacon Gravy  
Mini New England Lobster Roll, Chervil, Lemon Aioli  
Pork Belly Confit Pizzette, Fennel, Local Mozzarella, Cured Tomatoes  
Coriander Crusted Tuna, Cucumber, White Bean Hummus, Pickled Ginger, Wasabi Aioli  
"Shrimp Cocktail" Push Pops  
Crisp Plantain Chip with House Smoked Pulled Pork, Salsa Verde, Queso Fresco  
Grilled Baby Lamb Chop, Mint Pesto, Fennel Pollen  
Roasted Scallops, Applewood Smoked Bacon, Romesco Sauce  
Foie Gras Mousse, Sea Salt Shortbread, Black Plum Jam, Lavender  
Mini Tuna Tartare Tacos, Fennel, Tomato, Avocado, Lime Crème Fraiche  
Beef Tenderloin Brochette, Crispy Polenta Cake, Caramelized Cipollini Onion  
Southwestern Spiced Jumbo Lump Crab Deviled Egg  
Lemon Grass Soy Tenderloin Skewer, Wrapped in Thai Basil  
Seared Scallop, Truffled Corn Veloute on an Asian Spoon [Requires Spoon Rental]  
Short Rib Ravioli, San Marzano Tomatoes, Shaved Pecorino [Requires Spoon Rental]

Menus are subject to current sales tax & 10% operations fee. Prices subject to change.

Culinary Landscape · 1000 Lake Cook Road · Glencoe, IL 60022 · ph 847.835.8370

## **PASSED HORS D'OEUVRES COCKTAIL PAIRINGS**

### **Pair Above Hors D'oeuvres with a Mini Cocktail of your Choice Suggested Pairings**

Guajillo Chicken Tostada, Spinach, Chihuahua Cheese, Cilantro Cream + Mini Patron Margarita  
(Variety of Fresh Fruit Flavors)

Mini New England Lobster Roll, Chervil, Lemon Aioli + Leinekugel's Summer Shandy

BBQ Pulled Pork, Buttermilk Cornbread, Honeycrisp Apple Slaw + Metropolitan Flywheel Lager

"Shrimp & Grits" + Tito's Bloody Mary

Citrus Glazed Shrimp, Sweet Potato Chip, Avocado, Cilantro Crème + Gosling's Dark and Stormy

Mini Tuna Tartare Tacos, Fennel, Tomato, Avocado, Lime Crème Fraiche + Windy City Sangria

Smoked Salmon, Pumpernickel round, Dill Crème, Wasabi Caviar + Tangerine Mimosa

*\*Equipment Rental Fees Will Apply for Mini Glassware*

## **STARTER COURSE**

### **Included in Rose Package (also available as an upgrade)**

Heirloom Tomato Gazpacho, Dungeness Crab, Shaved Baby Peppers,  
Gran Reserva Sherry, Crème Fraiche

Mill Road Farm Corn Soup, Summer Mushroom Agnolotti, Hominy, Truffle Oil

Hamachi Crudo, Ruby Red Grapefruit Gelee, Garden Radishes, Sweet Soy

Spiced Crusted Ahi Tuna, Tomato Confit, Haricot Vert, Poached Potato, Kalamata Pistou

Wisconsin Burrata, Heirloom Tomato, Grilled Focaccia, Pickled Onions, Micro Basil, Aged Balsamic

Organic Watermelon Paillard, Barrel Aged Feta, Red Veined Sorrel, Candied Macadamia Nuts,  
Micro Arugula, Moscatel Vinegar

Maryland Spiced Jumbo Lump Crab Cake, Sweet Pepperonata,  
Garden Radish Slaw, Old Bay Aioli



## **SALAD COURSE**

**All Salads Served with Artisan Bread Basket with Organic Whipped Butter**

### **Available for all packages**

Windy City Harvest Greens

Cypress Grove Humboldt Fog, Baby Tomatoes, Poached Golden Raisins,  
Toasted Pumpkin Seeds, Honey-Truffle Vinaigrette

Baby Spring Gem Lettuce

Ruby Red Grapefruit Supremes, Charred Hearts of Palm, Hidden Springs Creamery  
Honey Lavender Cheese, Fennel Fronds, Mustard Flowers, Key Lime Vinaigrette

Butter Crunch Greenhouse Lettuce

LaClare Farms Goat Cheese, Strawberries, Blueberries,  
Jicama, Toasted Almonds, Herb Vinaigrette, Grilled Baguette

Deconstructed Caesar

Baby Gem Lettuce, Fallen Parmesan Soufflé, Brioche Crouton,  
Baby Summer Tomatoes, Anchovy Vinaigrette

### **Dahlia & Rose Package Upgrades**

Borzynski Farms Baby Beet Carpaccio

Mâche, Mizuna, Spiced Walnuts, Sweet Grass Dairy Asher Bleu Cheese,  
Aged Sherry Vinaigrette, Shaved Brioche Croute

Toasted Smoked Corn Terrine

Sorrel, Baby Arugula, Grilled Spring Onions, French Breakfast Radish,  
Shaved Pecorino, Lemon Citrus Vinaigrette

Garwood Orchard Roasted Pear

Autumn Harvest Greens, Pomegranate Seeds, Blackberry Confit,  
Bellwether Farms Ricotta, Apple Cider Vinaigrette

# ENTRÉES

## Poultry Entrées

### Featuring Miller Farms Free Range French Cut Breast of Chicken

Summer Truffle & Meyer Lemon Infused • Kennebec Potato & Asiago Croquette •  
Salsa Verde • Preserved Lemon Jus • Fennel Pollen

Herb Marinated & Pan Roasted • Hook's Sharp Cheddar Polenta Cake • Keewaydin Farms  
Sunchoke Cream • Grilled Vegetables • Tomatoes on the Vine • Summer Herb Jus

Sweet Garlic Glazed • Rice Lake Farms Violet Cauliflower • Smoked Pommes Puree •  
Grilled Asparagus • Roasted Garlic Jus

Moroccan Spiced • Pistachio Couscous, Caramelized Onions, Sultana Raisins •  
Citrus Roasted Heritage Carrots • Red Harissa • Pistachio Oil

## Beef Entrées

### Featuring Niman Ranch Filet of Beef

Pommes Anna • Braised Cipollini Onions • Haricot Verts • Heirloom Carrots • Blackberry Demi

Butter and Thyme Basted • Salsify Two Ways • Spring Pea Risotto Cake •  
Grilled Royal Trumpet Mushrooms

Garwood Orchard Sweet Corn Puree • Grilled Spring Onions • Peruvian Purple Potatoes •  
Chimichurri • Crisp Oyster Mushroom

Guajillo Dusted • Japanese Sweet Potato Gratin • Bloomsdale Spinach Sauté •  
Roasted Brussels Sprouts • Chipotle Glaze

### Additional Beef + Lamb Entrées

Wisconsin Dry Aged Strip Loin

California Broccolini • Rice Lake Farms Celeriac Puree • Tomato Confit •  
Crispy Shallots • Black Pepper Cream

Revolution Beer Braised Beef Short Rib  
Crispy Anson Mills Grits • Heirloom Cauliflower • Asparagus • Pearl Onion • Braising Jus

Cabernet Braised Lamb Shank  
Roasted Garlic Mashed Potatoes • Thumbelina Carrots • Baby Red Onions •  
Romanesco • Pomegranate Molasses



## Seafood Entrées

Oven Roasted Alaskan Halibut  
Ginger Scented Forbidden Black Rice • Asian Baby Bok Choy •  
Lemongrass Poached Tomatoes • Crispy Leeks

Line Caught Black Cod  
Saffron Risotto Milanese • Tomato Butter • Basil Oil • Mill Road Farms Baby Vegetables

Pan Roasted Wild Striped Bass  
Creamy Polenta • Baby Hakurei Turnips • English Peas • Truffle Emulsion •  
Falling Waters Farms Pea Tendrils

Seared Diver Sea Scallops  
Fava Bean Puree • Organic Wild Mushrooms • French Red Fingerling Potatoes •  
Asparagus • Mick Klug Farms Black Plum Jam

Herb Roasted Pacific King Salmon  
Beluga Lentils • Citrus Poached Salsify • Shaved Fennel-Onion Salad •  
Herb Lemon Buerre Blanc • Fried Basil Leaf

## Vegetarian Entrées

House Made Artichoke & Goat Cheese Ravioli | Windy City Harvest Arugula • Crushed Pink  
Peppercorns • Oven Roasted Teardrop Tomatoes • Saffron Broth

Garden Vegetable Wellington | Doe Run Farm Goat Cheese • Local Vegetables •  
Red Onion Confit • Sundried Tomato & Kalamata Olive Couscous • Red Pepper Coulis

Michigan Kabocha Squash Falafel | Fenugreek Spiced Grilled Halloumi Cheese •  
Wilted Local Watercress • Shaved Kohlrabi Salad

Todd Greiner Farms White Asparagus Risotto | Mascarpone • Farmer's Market Radish •  
Preserved Lemon • Turkish Paprika Oil

Roasted Japanese Eggplant | Togarashi-Crusted Tofu • Coconut Curry Scented Jasmine Rice •  
Chinese Long Beans, • Blood Orange Chili Sauce

Tri-colored Quinoa & Garden Vegetable Cake | Summer Ratatouille • Arrabiata •  
Crispy Basil • Smoked Olive Oil

Seasonal Squash Risotto | Wild Mushrooms • Caramelized Leeks • Shaved Pecorino-Romano •  
Balsamic Syrup • California Olive Oil

## BAR PACKAGES

### Standard Full Bar [Wildflower & Dahlia Packages]

Liquor: Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Bombay Gin,  
Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequila, Canadian Club

Beer: Goose Island 312, Bud Light, Goose Island Seasonal Select, Goose Island IPA, O'Douls (N/A)

Wine: House Red & White Selections

Mixers: Coke, Diet Coke, Sprite, Orange + Cranberry Juice, Sparkling Water, Club Soda, Tonic,  
Lime Juice, Triple Sec

### Premium Full Bar [Rose Package]

Liquor: Maker's Mark Bourbon, The Glenlivet Scotch, Jack Daniels Whiskey, Tanqueray Ten Gin, Grey  
Goose Vodka, Bacardi Silver Rum, Patron Silver Tequila, Jameson Irish Whiskey

Beer: Stella Artois, Goose Island 312, Revolution Seasonal Select, Amstel Light, O'Douls (N/A)

Wine: Upgraded Red & White Selections, with House Sparkling Wine

Mixers: Coke, Diet Coke, Sprite, Orange Juice, Cranberry Juice, Sparkling Water, Club Soda,  
Tonic, Lime Juice, Triple Sec

Upgraded Wines Include varietals of Canyon Road, Wente, Bridlewood, or Robert Mondavi

### Beverage Upgrades for Any Package

#### Pre-Ceremony Beverage Station

Refreshing Infused Water Bar

Three Flavors: Cucumber Mint, Lemon Blueberry, Mango Strawberry

#### Signature Cocktails The Pomegranate Sparkler

Sparkling Wine, Pama Liqueur

Cucumber Mint Gimlet

Gin, Fresh Lime Juice, Simple Syrup

Lemon-Pear Fizz

Pear Vodka, Simple Syrup, Lemon Juice, Sparkling Wine

Tito's Vodka Garden Bloody Mary

Strawberry Ginger Punch (Non-Alcoholic)

Ginger Ale, Fresh Mint, Strawberry Slices

#### Frozen Summer Cocktail Creations

Perfect on a hot summer day to butler pass during cocktail hour!

Custom Garden Granitas

Pick your favorite fruit flavor and alcohol pairing

Garden Spiked Popsicles

Watermelon Mint Tequila Popsicles

Blueberry Basil Martini Popsicles

Pineapple Mojito Popsicles

Grapefruit + Tequila Paloma Popsicles





## **ADDITIONAL MEALS**

### **Tulip Package [For Guests Under 12 Years of Age]**

First Course: Sliced Seasonal Fruit & Berries, Yogurt Dip

Entrée: Select One of the Following Options

*Breaded Chicken Fingers with Tater Tots*

*Baked Macaroni & Cheese*

*Individual Cheese Pizza*

*Grilled Hamburger & Tater Tots*

Includes Unlimited Soft Drinks, Rental Equipment, Linens & Staffing

### **Vendor Meal Options [Photographer, DJ or Band, Wedding Planner, etc.]**

Cold/Boxed Meals – Served Anytime During Event – Includes Sandwich or Wrap,  
Pasta Salad, Cookie & Soft Drinks

Plated Hot Meal – Served Only After All Event Guests Have Been Served –  
Includes Same Entrée Choice as Guests, Plus Unlimited Soft Drinks Throughout Evening

*Additional meals must be submitted 7 business days in advance of your event.  
Please check with your outside vendors regarding their preference or requirements.*



Farm Tables



**ADDITIONAL OPTIONS**  
**Priced a la carte**

Basic ceremony chairs – varnished wood folding chairs without pad

Wooden Farm Dining Tables

Mixed Vintage Flatware Pattern

Decorative Plate Chargers

Patterned or Lace Table Runners

Sequin Overlays

Patterned or Lace Overlays

Mirage Dining Chairs

White Lounge Furniture

Sequin Overlay



Glass Pearl Charger



Clear Mirage Chair



Lace Overlay



## SOMETHING SWEET

### **Petite Sweets Bar**

Choice of SIX or FOUR Selections

Seasonal Mini Pies, Dipped Strawberries, French Macaroons, Cookie Shooters with Organic Milk, Housemade Cheesecake Lollipops, Custom Petit Fours, Wild Summer Berry Cobbler Jars, Fresh Fruit Short Cakes, Crème Brulee Cups, Assorted Truffles, Mini Cupcakes, Mississippi Mud Pie Jars, Mini Glazed Doughnuts, Fresh Seasonal Fruit Tarts, Passed Mini Ice Cream Cones

### **Build Your Own Smore**

Housemade Vanilla, Mint, and Chocolate Marshmallows | Milk and Dark Chocolate Graham Crackers, Crushed Oreos, Sprinkles

### **Cheesecake Martini Bar**

New York Style Cheesecake in Mini Martini Glasses topped with Guest's Choice of Fresh Strawberries, Maraschino Cherries, White Chocolate Fondue, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints & Vanilla Whipped Cream

Note: dessert stations require additional rental equipment (martini glasses, teaspoons, additional plates, linens, etc.)

## LATE NIGHT ENCHANCERS

### **Lou Malnati's Deep Dish Pizza**

#### **Yucatan Tacos** [two minis]

House Smoked Pork Belly Tacos, Pico de Gallo, Queso Fresco, Crispy White Corn Shell (beef / vegetarian available)

#### **Chicago Style Italian Beef**

Slow Braised Beef, Baby Sweet & Hot Peppers, French Roll, Au Jus

#### **Angus Burger Sliders** [two minis]

Smoked Bacon, Cheddar and Tangy BBQ Sauce  
Wild Mushrooms, Melted Swiss with Garlic Aioli

#### **Assorted Tater Tots**

Choice Between: White Truffle Oil, Parmesan and Parsley, Southwest Ranch or White Cheddar

#### **Mini Chicken Gyros**

Lemon & Oregano Grilled Chicken, Pita Pocket, House Made Tzatziki, Shaved Red Onion, Tomatoes

#### **Maine Lobster Rolls**

Butter Poached Lobster, Celery, Shaved Lettuce, Lemon Creme

#### **Churro Cream Puffs**

Cinnamon Crème Chantilly, Drizzled with White & Dark Chocolate

#### **Passed Mini Cookie Ice Cream Sandwiches** [choice of two]

Chocolate & Vanilla, Chocolate Peanut Butter & Butter Pecan, Toffee Crunch & Rum Raisin, Triple Chocolate Oreo & Mint Chip, Blueberry Cheesecake & Dolce de Leche, Key Lime White Chocolate Macadamia & Pineapple Coconut

#### **Mini Black Cows**

Root Beer, Vanilla Ice Cream, Chocolate Syrup, Whip Cream, Maraschino Cherry

#### **French Quarter Beignet Skewers**

Warm Deep Fried Fritters Served with Nutella, Raspberry Jam and Milk Chocolate

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## **Congratulations on your wedding plans!**

### **Contact Us for more information & available dates:**

#### **Culinary Landscape | Chicago Botanic Garden**

1000 Lake Cook Road  
Glencoe, Illinois 60022

[www.CulinaryLandscape.com](http://www.CulinaryLandscape.com)

#### **Private Events Sales Team**

Connie Bolle | Kristina Perez Thomas

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Food & beverage minimums apply for all events

125 guest count minimum required for Friday/Sunday – 150 guest count minimum for Saturdays

A non-refundable deposit of 25% of your food & beverage **estimated total** is required at time of booking, based on your estimated guest count and selected wedding package

Additional non-refundable 25% deposit is due 120 days in advance of your event date;  
Final guest count & full payment are due 7 business days in advance of your event date