



CHICAGO  
BOTANIC  
GARDEN

Wedding Menu

### **WILDFLOWER PACKAGE | \$225 per guest**

Five butler passed hors d'oeuvres

Salad course served with artisan breadbasket & whipped butter

Poultry entrée with vegetarian option

Tablesides Starbucks coffee service: Client to provide wedding cake [from insured professional bakery]

Four-hour standard full bar service, bar closed during dinner [tablesides wine service included]

Standard tabletop equipment [white rim china, elegant flatware, signature stemware]

Dining chairs: Versaille\* or Opera\*, Gunmetal

\*Choice of chair color and ivory or black chair cushions included

Standard cotton-poly linen package

Professional catering staff based on a 5.5-hour event

### **DAHLIA PACKAGE | \$255 per guest**

Six butler passed hors d'oeuvres

Salad course – upgraded selection served with artisan breadbasket & whipped butter

Choice of two entrees plus vegetarian option

Tablesides Starbucks coffee service: Client to provide wedding cake [from insured professional bakery]

Four-hour standard full bar service, bar closed during dinner [tablesides wine service included]

Upgraded tabletop equipment [3 dinnerware options, 5 flatware pattern options, 2 stemware options]

Dining chairs: Versaille\*, Opera\*, French Country or Gunmetal

\*Choice of chair color and variety of chair cushion colors included

Upgraded linen package [Fabrics include faille, Lamour or shantung]

Professional catering staff based on a 5.5-hour event

### **ROSE PACKAGE | \$290 per guest**

Six butler passed hors d'oeuvres

Choice of signature welcome cocktail

Seasonal salad + soup duo served with artisan breadbasket & whipped butter

Choice of two entrees plus vegetarian option

Tablesides Starbucks coffee service: Client to provide wedding cake [from insured professional bakery]

Choice of two late night enhancers

Four-hour premium full bar service [tablesides wine service included / upgraded wine selection]

Upgraded tabletop equipment.

[5 dinnerware options, 8 flatware pattern options, 4 stemware options]

Dining chairs: Versaille\*, Opera\*, French Country\*, or Gunmetal

\*Choice of chair color and variety of chair cushion colors included

Upgraded linen package [Fabrics include faille, Lamour, shantung or bengaline]

Professional catering staff based on a 5.5-hour event

### **Vegetarian & Vegan Menu Items**

Use these icons to discern what recipes are vegetarian and vegan

- Vegetarian - **VG**
- Vegan - **VGN**

## Butler Passed Hors D'Oeuvres

### Available for All Packages

Vegan Caribbean Risotto Cake – **VGN**

*A tropical blend of coconut infused risotto, mango, pineapple, and cilantro hand formed into cakes and breaded in panko and coconut*

**Contains: Wheat, Soy**

Artichoke Bagnet, Garlic Aioli – **VG**

*Quartered artichoke heart topped with rich and herbed cream cheese, then rolled in a mixture of breadcrumbs and Parmesan cheese*

**Contains: Egg, Wheat, Dairy, Soy**

Three Cheese Macaroni, Croquette, Spicy Ketchup – **VG**

*Tasty mac & cheese rolled around a crispy fritter with herb breading*

**Contains: Dairy, Wheat, Soy**

Crispy Coconut Shrimp, Mango Cream

*seasoned butterflied tiger shrimp lightly battered and rolled into an exciting mixture of sweet coconut flakes and panko breadcrumbs*

**Contains: Dairy**

Crispy Vegetable Spring Roll, Peanut Sauce – **VG**

*Bright and colorful vegetables including carrots, peas, onions, cabbage, and glass noodles traditionally seasoned, and hand wrapped in our authentic spring roll skin*

**Contains Tree Nut and Wheat, Soy**

Honey Siracha Chicken Meatball

*Asian chicken meatball boldly seasoned & glazed with sriracha and honey*

**Contains: Soy, Egg**

Chicken Empanada

*A vibrant mix of ground chicken, olives, raisins and traditional spices tucked inside our flaky pastry dough*

**Contains: Wheat, Soy**

Candy Apple Pork Skewer

*Decadent applewood smoked pork belly and fire-roasted Fuji apples in a rich brown sugar glaze*

Watermelon Bites, Feta Cream, Chive Oil – **VG**

*Fresh cups of sweet watermelon filled with feta cream and finished with chive oil*

**Contains: Dairy**

Cherry Tomato, Basil, and Mozzarella Skewers with Age Balsamic – **VG**

*Fresh cherry tomato skewered with fresh mozzarella, and basil then finished with an aged balsamic drizzle*

**Contains: Dairy**

Goat Cheese, Brioche Round, Poached Fig, Chili Syrup – **VG**

*Crispy brioche crouton with goat cheese and poached fig and finished with chili syrup*

**Contains: Wheat, Dairy, Egg**

Camembert Tartlet, Roasted Strawberries, Balsamic, Micro Basil – **VG**

*Mini tartlet filled with camembert cheese, roasted strawberries, balsamic drizzle, and micro basil*

**Contains: Wheat, Dairy**

Prosciutto, Caramelized Onion, Shallot, Fresh Mozzarella Flatbread

*Crisp mini flatbread with prosciutto, caramelized onion & shallots, and fresh mozzarella*

**Contains: Wheat, Dairy**

### Dahlia & Rose Package Upgrades

Roasted Sirloin Beef Skewer, Pearl Onion, Horseradish Cream

**Contains: Dairy**

Maryland Style Crab Cake, Remoulade Sauce

*Crab cakes gently hand-formed with chunks of lump crabmeat, with mayonnaise, mustard, old bay, parsley and a bit of cracker meal*

**Contains: Shellfish, Egg, Wheat, Soy**

Roasted Scallops, Applewood Smoked Bacon, Romesco Sauce

*Succulent scallops wrapped in bacon and accented with a bit of parmesan cheese with tomato based Romesco Sauce*

**Contains: Shellfish**

Beef Wellington

*Seared beef wrapped in puff pastry with mushroom duxelles and red wine reduction*

**Contains: Wheat, Soy**

Tuna Poke, Mango Salsa, Wanton Crisp

*Sushi grade tuna with poke sauce, fresh mango salsa on wonton crisp*

**Contains: Wheat**

Seared Lamb Chops, with Pesto \$8.50 Each

*New Zealand lamb loin cut into lollipops and topped with basil pine nut pesto*

**Contains: Soy and Dairy**

Mini New England Lobster Roll \$6.50 each

*Poached lobster meat with citrus dressing in a grilled mini–New England Style Roll*

**Contains: Dairy, Wheat, Soy, and Egg**

## SALAD COURSE

### All Salads Served with Artisan Breadbasket and Whipped Butter

#### Available for all packages

Harvest Greens & Baby Spinach – **VG**

*Goat Cheese, Baby Tomatoes, Poached Golden Raisins, Toasted Pumpkin Seeds, Honey- Truffle Vinaigrette*

**Contains: Dairy, Soy**

Baby Spring Gem Lettuce – **VG**

*Raspberry, Charred Hearts of Palm, Honey Lavender Cheese, Fennel Fronds, Grapefruit Vinaigrette*

**Contains: Dairy, Soy**

Butter Crunch Greenhouse Lettuce – **VG**

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

**Contains: Dairy, Wheat, Tree Nut, Soy**

Deconstructed Caesar

*Baby Gem Lettuce, Brioche Crouton, Grape Tomatoes, Parmesan Crisp, Anchovy Vinaigrette*

**Contains: Dairy, Wheat, Tree Nut, Soy, Fish**

#### Dahlia & Rose Package Upgrades

Baby Beet Carpaccio – **VG**

*Mâché, Mizuna, Spiced Walnuts, Bleu Cheese, Aged Sherry Vinaigrette, Shaved Brioche Croute*

**Contains: Dairy, Wheat, Tree Nut, Soy**

Garwood Orchard Roasted Pear – **VG**

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

**Contains: Dairy, Soy**

#### Rose Package Seasonal Soup Shooter Selections

- Chilled Watermelon Gazpacho – **VGN**
- Chilled Traditional Tomato Gazpacho – **VGN**
- Chilled Carrot Ginger – **VGN**
- Butternut Squash – **VG**  
**Contains: Dairy**
- Sweet Corn Bisque – **VG**  
**Contains: Dairy**

## ENTRÉES

### Poultry Entrées Featuring French Cut Breast of Chicken

Meyer Lemon Infused Chicken Breast, Potato & Asiago Croquette, Grilled Asparagus, Salsa Verde, Preserved Lemon Jus

Contains: Wheat, Dairy

Herb Marinated and Pan Roasted, Sharp Cheddar Polenta Cake, Sunchoke Cream, Roasted Baby Zucchini, Grape Tomatoes

Contains: Dairy

Violet Cauliflower, Garlic Mashed Potato, Grilled Asparagus, Roasted Garlic Jus

Contains: Dairy

Butter Basted Gnocchi, Roasted Beech Mushrooms & Parsnips, Broccolini, Tarragon Cream

Contains: Wheat, Dairy

Parmesan Risotto Cake, Baby Carrots and Red Onions, Romanesco, Pomegranate Molasses, Chicken Jus

Contains: Dairy

### Beef Entrées Featuring Tenderloin of Beef Filet (unless otherwise noted)

Yukon Potato Dauphinois, Braised Cipollini Onions, Haricot Verts, Rainbow Carrots, Red Wine Reduction

Contains: Dairy, Soy

Butter and Thyme Basted, Grilled Asparagus, Parmesan Risotto Cake, Crispy Salsify, Demi-Glace

Contains: Dairy

Sweet Corn Puree, Grilled Spring Onions, Rainbow Carrots, Peruvian Potatoes, Chimichurri, Oyster Mushrooms

Contains: Dairy

Dry Aged Flat Iron Filet, Broccolini, Celery Root Mash, Tomato Confit, Tobacco Onion, Black Pepper Cream

Contains: Wheat, Dairy

Revolution Beer Braised Beef Short Rib, Southern Grit, Heirloom Cauliflower, Asparagus, Pearl Onion, Braising Jus

Contains: Dairy

### Seafood Entrées

Grilled Pacific King Salmon, Spring Pea & Fava Bean Puree, Wild Mushrooms, Fingerling Potatoes,

Caramelized Pearl Onions, Shaved Asparagus Salad, Citrus Beurre Blanc

Contains: Fish, Wheat, Soy, Dairy

Herb Roasted Pacific King Salmon

Summer Vegetable Succotash, Fried Green Tomatoes,

Sweet Corn Soubise, Marinated Popcorn Shoots

Contains: Fish, Wheat, Soy, Dairy

Seared Alaskan Halibut (Market Price)

Sweet Potato Mash, Roasted Romanesco, Pineapple Chutney, Mango Cream

Contains: Fish, Dairy, Soy

Seared Diver Sea Scallops (Market Price)

Butternut Squash Mousse, Broccolini, Bacon Lardons, Cranberry Beans, Tomato Jam

Contains: Shellfish, Dairy

### Vegetarian Entrées

Seasonal Ravioli, Baby Arugula, Crushed Pink Peppercorns, Oven Roasted Teardrop Tomatoes, Saffron Broth

Contains: Wheat, Soy, Dairy

Garden Vegetable Wellington | Goat Cheese, Local Vegetables, Red Onion Confit, Sundried Tomato & Kalamata Olive Couscous, Red Pepper Coulis

Contains: Wheat, Soy, Dairy

Asparagus Risotto, Yellow Paddy Pan, Baby Zucchini Red Veined Sorrel, Turkish Paprika Oil

Contains: Dairy

Braised Cauliflower Steak, Shaved Asparagus Salad, Coconut Curry Cream, Grilled Broccoli  
**Vegan**

Balsamic Glazed Grilled Eggplant, Truffle Fava Bean Puree, Spring Pea, Crispy Salsify  
**Vegan**

### **Tulip Package- Kids Meal Package \$125 per guest**

First Course: Sliced Seasonal Fruit with Wild Berries

Main Course: Select One Option

- Breaded Chicken Fingers, Curly Carrots & Potato Chips
- Beef Sliders with Tater Tots & Red Grapes
- Individual Cheese Pizza with Apple Slices & Potato Chips
- Baked Macaroni & Cheese with Apple Sauce & Tater Tots

Includes Unlimited Soft Drinks & Milk

Includes All Necessary Rentals Such as China, Flatware, Dining Chair

### **LATE NIGHT ENCHANCERS**

**Included in Rose Package with Minimum of 50% of Guest Count**

**Street Tacos (Choose One) \$5 each**

- Taco de Carne Asada [Seared Steak], Queso Fresco, Salsa Rojo, Onion, Cilantro, Corn Tortilla
- Taco de Pollo [Chicken] Queso Fresco, Salsa Rojo, Onion/Cilantro, Corn Tortilla
- Taco de Chorizo [Spicy Mexican Sausage] Potato, Poblano Peppers, Fire Roasted Corn, Onion, Cilantro, Corn Tortilla

**Contains: Soy, Dairy**

**Grown Up Grilled Cheese – VG - \$6 per person**

- Ricotta, Fontina, Mozzarella, Truffle, Fig Jam,

**Contains Wheat, Dairy**

**Assorted Tater Tots – VG - \$4 per person**

- White Truffle Oil, Parmesan and Parsley
- Southwest Ranch
- White Cheddar

**Contains: Soy, Dairy, Wheat**

**Ala Carte with Minimum of 50% of Guest Count**

**Lou Malnati's Chicago Style Pizza - \$6 per person**

Choice of Deep Dish or Classic Buttery Thin

**Contains Wheat, Soy, Dairy**

**Angus Burger Sliders [select one] \$6 per person**

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

**Contains Wheat, Dairy, Egg**

**Sweets Display – VG**

**Three Selections - \$14 per person**

**Five Selections - \$20 per person**

Assorted Macaroons, Mini Cup Cakes, Mini Cookies, Cheesecake Bites, Cake Pops, Seasonal Mini Pies, Mini French Pastries, Mississippi Mud Pie with Whipped cream Chocolate Shavings, Dipped Strawberries, Fresh Fruit Short Cakes, Crème Brulé Cups, Assorted Truffles, Mini Glazed Doughnuts, Fresh Wild Summer Berry Cobbler Topped with Chantilly Whipped Cream  
Vanilla & Lavender Panna Cotta with Lemon Curd, Lemon Shortbread Cookie

**Contains: Soy, Dairy, Wheat, Egg, Tree Nuts**

## Specialty Beverages – VGN

### Signature Welcome Cocktails [Included in Rose Package] - \$14 per person

- Citrus Garden Margarita - Tequila, Grapefruit, Lime, Mexican Fresca
- Lemon-Pear Fizz - Pear Vodka, Simple Syrup, Lemon Juice, Sparkling Wine
- The Green Mule - Cucumber, Lime, Vodka, Ginger Beer, Zucchini Wheel
- Rosé Summer Punch - Sparkling Rosé, Grapefruit + Lemon Juice, Sparkling Water

### Boozy Floats Bar (select two) - \$14 per person

- Orange Dreamsicle Flotini: Vanilla Ice Cream, Grey Goose Vodka, Orange Soda, Whip Cream, Orange Wedge
- Dark Chocolate Cherry Bourbon Floats: Vanilla Ice Cream, Bulleit Bourbon, Cherry Soda, Rich Chocolate Syrup, Maraschino Cherry
- Blackberry Gin Fizz Float: Vanilla Ice Cream, Death's Door Gin, Lime Juice, Blackberry Soda, Fresh Basil
- Berry Prosecco Floats: Vanilla Ice Cream, Prosecco, Ginger Beer, Fresh Berries, Basil

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