

forever
deserves a worthy
destination.
wedding brochure

OMNI
CHICAGO





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sophisticated
**Chicago
Weddings.**

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. From distinctive spaces and exceptional cuisine to luxurious accommodations and legendary service, it all comes together to ensure your event is truly exceptional. Omni Chicago Hotel's experienced wedding team will be here for you every step of the way — partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most — making memories that last a lifetime

about Omni Chicago Hotel.

WEDDINGS ON THE MAGNIFICENT MILE

Nestled in the heart of the exclusive Magnificent Mile just steps from world-class shopping, Chicago's acclaimed museums and unrivaled restaurants. We cater to those seeking a unique blend of comfort and style perched above the hustle and bustle of the city.

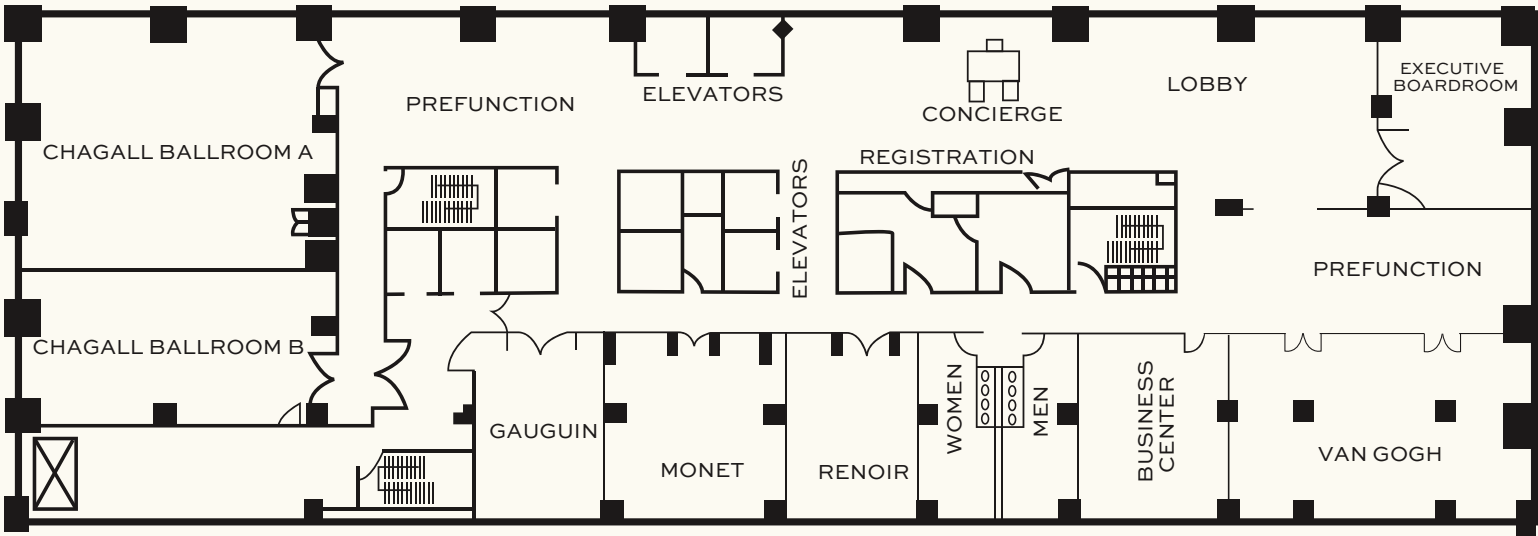
Here, every guest experiences the luxury of a suite with a unique residential feel. Each room features a separated living room and bedroom with beautiful accents which tastefully tell the story of Chicago's architectural lineage.





- 347 residential-style luxury suites with a warm ambiance and the comforts of a private city residence
- 10,000 square feet of event and pre-function space; two beautiful ballrooms with floor to ceiling windows with breathtaking views of the city below
- Creative chef curated wedding menus to delight the most discerning of palettes.
- Our Specialty Suites feature a separate living area large enough to accommodate your bridal or groom party and your hair and makeup team
- On-site audiovisual services offering the latest in technology
- 676 Restaurant & Bar offers a seasonal menu of upscale Midwestern fare, featuring locally sourced ingredients
- Enjoy unique, handcrafted cocktails from 676 Bar & Lounge
- Achieve your wellness goals in our complimentary fitness center, equipped with Peloton bikes and Life Fitness equipment, accessible 24 hours a day with your room key

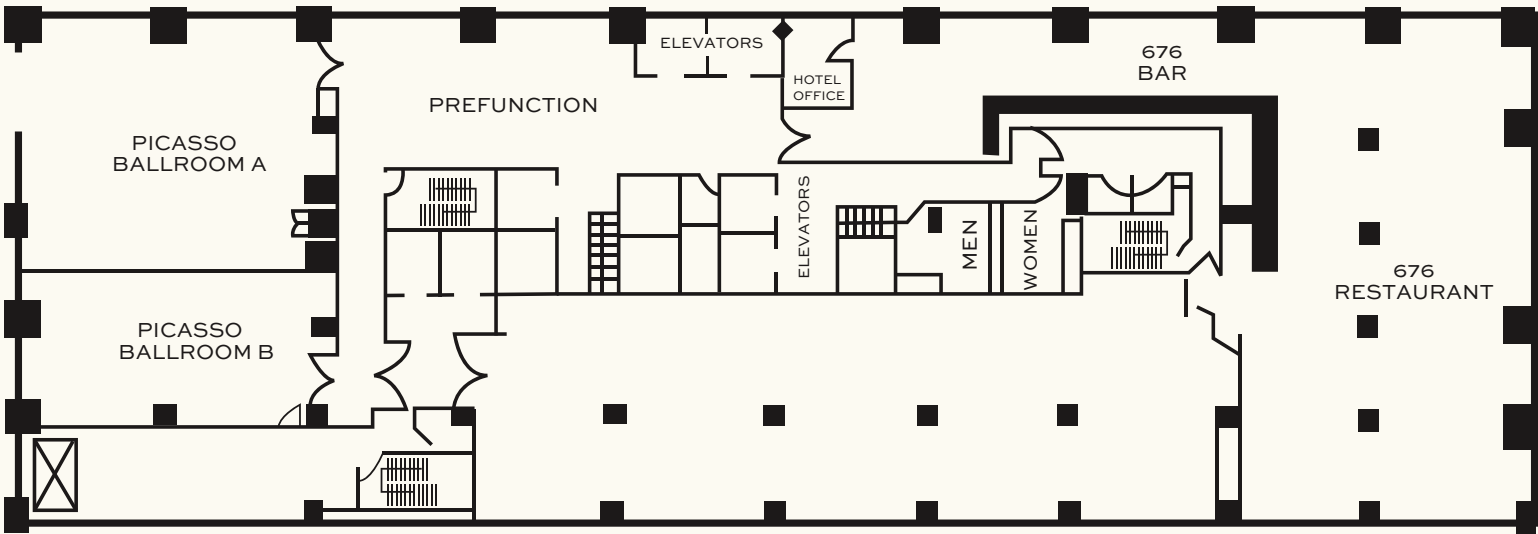
Third floor.



Meeting room capacities were determined using 72" rounds of 10 (Rounds Capacity), three chairs per 6'x30" table (U-Shape Capacity) and three chairs per 6'x18" table (Classroom Capacity) allowing for minimal audiovisual equipment.

	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM		BANQUET		RECEPTION	HOLLOW SQUARE	EXHIBITS 30 X 6	CONFERENCE	U-SHAPE
					3/6'	2/6'	60"	72"					
CHAGALL BALLROOM	2,223	39' X 57'	10'5"	200	150	90	200	160	245	60	22	—	50
CHAGALL PREFUNCTION	820	41' X 20'	—	—	—	—	—	—	—	—	—	—	—
CHAGALL A	1,404	36' X 39'	10'5"	150	84	60	100	96	155	40	16	35	35
CHAGALL B	819	21' X 39'	10'5"	70	40	28	60	60	70	30	10	26	30
EXECUTIVE BOARDROOM	475	18' X 26'4"	12'	—	—	—	—	—	—	—	—	14	—
MONET	456	19' X 24'	10'	50	25	12	40	36	50	22	6	20	18
RENOIR	436	19' X 22'9"	10'	40	25	12	30	36	40	20	6	18	18
GAUGUIN	435	19' X 22'9"	10'	40	25	15	30	36	40	20	6	18	18

Fourth floor.



Meeting room capacities were determined using 72" rounds of 10 (Rounds Capacity), three chairs per 6'x30" table (U-Shape Capacity) and three chairs per 6'x18" table (Classroom Capacity) allowing for minimal audiovisual equipment.

	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM		BANQUET		RECEPTION	HOLLOW SQUARE	EXHIBITS 30 X 6	CONFERENCE	U-SHAPE
PICASSO BALLROOM	2,223	39' X 57'	9'7"	200	150	90	200	160	245	60	22	-	50
PICASSO A	1,404	36' X 39'	9'7"	150	84	60	100	96	155	40	16	35	35
PICASSO PREFUNCTION	820	41' X 20'	—	—	—	—	—	—	—	—	—	—	—
PICASSO B	819	21' X 39'	9'7"	70	40	28	60	60	70	30	10	26	30

Hors d'oeuvres.

Pricing is subject to 24% service charge, 11.75% Sales tax and 13.5% Beverage tax.

PACKAGE I CHOICE OF THREE

COLD

House Made Ricotta
local honeycomb, herb salad, citrus salt
and tigelle

Stuffed Peppadew
aurecchio provolone and petite basil

Burrata Bruschetta
mighty vine tomato, petite basil, balsamic
pearls, sea salt and crostini

HOT

Wild Mushroom And Leek Croquette
goat cheese aioli

Duck Confit Flatbread
caramelized onion jam, taleggio and
citrus dressed arugula

Braised Iowa Pork Shank Empanada
pickled iowa sweet corn salsa and fire
roasted jalapeño coulis

PACKAGE II CHOICE OF FIVE

COLD

Poke Taco
ahi tuna, sweet soy, sesame seed,
wakame and furikake

House-Smoked Salmon
mascarpone, fried capers, cured yolk, dill
pollen and olive oil cracker

Throwback Shrimp Cocktail
cocktail sauce, shaved horseradish,
preserved lemon and little gem lettuce

Truffle Deviled Eggs
shaved summer truffle, red vein sored and
white balsamic caviar

HOT

Honey Butter Fried Chicken
bread and butter pickle relish and
alabama white sauce

Rock Shrimp Étouffée
bell peppers, sweet onions, andouille
sausage and vol au vent

Jumbo Lump Maryland Crab Cakes
old bay aioli

*Can be added to Package I for an additional
charge: 3 per person for cold, 5 per person
for hot*

PACKAGE III CHOICE OF FIVE + ONE RECEPTION DISPLAY

COLD

Pate En Croute
country style duck pâté, whole grain
mustard and cornichon relish

House-Smoked Salmon
mascarpone, fried capers, cured yolk, dill
pollen and olive oil cracker

La Quercia Prosciutto Grissini
truffle butter, basil, cracked black pepper
and extra virgin olive oil

Hackleback Caviar
blini, crème fraîche, chive emulsion and
yolk

HOT

Beefsteak Canapé
butter poached beef tenderloin, garlic
herb butter, crispy leeks with baguette

Bacon Candy Wrapped Monkfish
tomato jam, citrus emulsion and shaved
fennel

Wagyu Beef Skewer
shishito pepper, sesame and charred
green onion

*Can be added to Package I or II for an
additional charge: 3 per person for cold, 5
per person for hot*





Packages.

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PACKAGE I

SALADS

Classic Caesar
romaine, tomatoes, creamy caesar dressing, garlic toasted bread crumbs, shaved radish and parmesan cheese

Butter Lettuce
shallots, fines herbs and shallot vinaigrette

Garden Greens
tomatoes, carrots, cucumbers, radish and cider vinaigrette

Tender Greens
strawberries, pistachios, shaved beets, goat cheese and balsamic vinaigrette

ENTRÉES

Skuna Bay Salmon
barley pilaf, toasted garlic broccolini, broccolini pesto and citrus port glaze (gf)

Citrus Brined Chicken Breast
savory wild mushroom and leek bread pudding, great river maple glazed heirloom carrots, rich chicken jus and crispy leeks

Crispy Skin Braised Chicken Thighs
pomme purée, tomato provencal, haricot vert and poulet demi-glace (gf)

Campanelle
rapini pesto, braised escarole and pine nut gremolata (v)

Whole roasted spiced baby cauliflower, pine nut risotto and white wine vegetable brodo (v)

175 per person

PACKAGE II

SALADS

Little Gem Wedge
grape tomatoes, bacon candy, blue cheese, pecans and carrot top ranch

Arugula
roasted red pepper coulis, grape tomatoes, grilled asparagus, prosciutto crumble, ricotta salata, tomato vinaigrette and oregano

Shaved Brussels
kale, charred asparagus pickled carrots, crisp granny smith apples, pomegranate, oven-dried heirloom tomato, crostini and sherry vinaigrette

ENTRÉES

Miso Glazed Black Cod
grilled english peas, blistered vine tomatoes, rice tuile and green onion soubise (gf)

Berkwood Farms Pork Shank Osso Bucco
artichoke barigoule, new potatoes and spring onion agro dolce

36 Hour Beef Short Rib
truffled potato gratin, peas, and carrots with pomegranate jus (gf)

Ricotta Stuffed Agnolotti
san marzano tomato butter, petite basil, parmigiano reggiano and calabrian chile oil (v)

Caramelized King Oyster Mushrooms
cauliflower risotto and romesco (v)

200 per person

Packages.

Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

PACKAGE III

SALADS

Panzanella
yesterday's bread, burrata, heirloom tomato, seasonal fruit, mache, frisee, petite basil, balsamic pearls, extra virgin olive oil and sea salt

Radicchio
shaved fennel, citrus supremes, asparagus, puffed sorghum, charred yogurt and cucumber dressing and fennel fronds

Salt Roasted Beets
candied pepitas, mache, baby arugula, spiced sunflower seeds, chevre and lemon poppy seed vinaigrette

ENTRÉES

Pan Seared Halibut
forbidden black rice risotto, melted leeks, asparagus tips and sauce beurre rouge (gf)

Berkwood Farms Pork Chop
charred sweet onion purée, creamy polenta, olive oil poached asparagus with bacon candy and thyme-garlic oil (gf)

8 Oz Filet Mignon
olive oil whipped potatoes, grilled asparagus, charred vine tomatoes and rosemary bordelaise (gf)

Throwback Beef Wellington
beef tenderloin, mushroom duxelles, puff pastry, pomme purée, seared king oyster mushroom with madeira sauce

Braised Turnip Osso Bucco
kale, cannellini beans, aleppo and garlic broth (v)

225 per person





Reception displays.

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CHARCUTERIE

Meats
prosciutto, mortadella, capicola, duck rilette, chef's seasonal pâté and bresaola

Accompaniments
dijon mustard, house made breads and crackers, pickled vegetables, house made jams, olives and cornichons

17 per person

CHEESE MONGER

Cheeses
prairie breeze cheddar, triple cream brie, maytag blue cheese, spanish manchego cheese and smoked mozzarella

Accompaniments
marcona almonds, seasonal and dried fruits, house made jams and house made breads and crackers

15 per person

CHEESE AND CHARCUTERIE

Bountiful display of imported and domestic meats and cheeses with Chef's seasonal accompaniments, breads and spreads

20 per person

LOCAL HARVEST

Seasonal raw and pickled vegetables, hummus, tzatziki, carrot top ranch and naan

11 per person

BRUSCHETTA BOARD | CHOICE OF THREE

A variety of composed canapes on grilled ciabatta

Prosciutto, mascarpone, black mission fig and port wine reduction

House made ricotta, dates and Marcona almonds

Tomato, basil, roasted garlic oil and balsamic

Roasted red peppers, goat cheese and chive purée

Triple crème brie, shaved tart apple and local honey

Burrata, mortadella and pistachio pesto

White bean purée, charred radicchio, picked herb salad with sherry vinaigrette

13 per person

SLOW POACHED JUMBO SHRIMP COCKTAIL

Classic cocktail sauce, Acapulco style cocktail, Tabasco, Old Bay mayo and lemon

11 per person

Seafood displays.

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OYSTER BAR

Yuzu Mignonette
lemon, cocktail sauce, horseradish and hot sauce
5 each | uni and caviar enhancement current market price

King Crab
lemon, miso aioli and cocktail sauce
current market price

GRAND SEAFOOD

Seafood
east and west coast oysters, jumbo shrimp, king crab legs, lobster tails, uni and caviar

Accompaniments
mignonette sauce, lemon, cocktail sauce, old bay mayo, hot sauces, blinis and tarragon aioli
current market price





Action stations.

50 person minimum. Maximum 90 minutes. A minimum of one attendant is required for all action stations at a cost of 100 per chef attendant.

Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

MOZZARELLA BAR

Bocconcini, burrata, smoked mozzarella and bufala mozzarella

Accompaniments

infused olive oils, sea salts, classic pesto, tomato jam, roasted red pepper relish, calabrian chile spread, aged balsamic vinegar, basil purée, tomato bruschetta, romesco and tapenade

House Made Breads

crostini, tigelle and grissini

15 per person

HAND-MADE PASTA

Ricotta Agnolotti Stuffed Pasta

pomodoro sauce, petite basil and extra virgin olive oil

Cavatelli Eggless Semolina Pasta

garlic roasted broccolini pesto, italian sausage and calabrian chile oil

Parmigiano Reggiano Cheese

pecorino romano cheese, house made baguette, extra virgin olive oil, picked italian parsley, crushed red pepper flakes and breads

16 per person | minimum 2 attendants required

MEDITERRANEAN

Slow Roasted Lamb Gyro Carved To Order

mini house made naan, tzatziki, tomatoes, cucumbers and sweet onions

Cumin and garlic marinated chicken skewer
za'atar

Falafel

traditional and seasonal hummus, pita, marinated olives, marinated artichokes, baba ghanoush and stuffed grape leaves

17 per person

DIM SUM

Steamed Chicken Dumplings
spicy ponzu sauce

Char Siu Pork Satay
green onions and sesame seed

Vietnamese Spring Rolls
chilled shrimp, cabbage, carrots, rice paper and chili sauce

Griddled Sticky Rice Cakes
kimchi kewpie and furikake

16 per person

Carving stations.

Maximum 90 minutes. A minimum of one attendant is required for all action stations at a cost of 100 per chef attendant.

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TOMAHAWK RIBEYE ROAST

Slow roasted bone-in ribeye | marrow butter | bordelaise | horseradish | bread

600 ea (feeds 35–50)

BEEF WELLINGTON

Beef tenderloin | mushroom duxelles | puff pastry | bordelaise

600 ea (feeds approx. 25)

CIDER BRINED TURKEY BREAST

Sous Vide | thyme | sage | rosemary | garlic | turkey gravy | dinner rolls

275 ea (feeds 15–25)

BERKSHIRE PORCHETTA

Pork loin | garlic | fennel | citrus | parsley | Aleppo | Pork Belly | natural jus | olive oil | sea salt | baguette

400 ea (feeds 35–50)





Late night stations.

Some treats at the end of your evening after you have danced up an appetite.

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STREET TACO CART

Al Pastor
slow roasted pork, garlic, spices and pineapple

Carne Asada
marinated and grilled skirt steak

Accompaniments
warm corn and flour tortillas, salsa verde, roasted tomato salsa,
guacamole, sweet onions, cilantro and pickled onions

14 per person

FAST FOOD RUN

Double Cheeseburger
american cheese, pickle, sweet onion and special sauce

Crispy Chicken Sandwich
shaved pickles, hot honey butter and alabama white sauce

Individually wrapped and ready to grab-and-go

15 per person

PIZZA

Choice of thin crust or deep dish

Customize your favorite toppings or choose one of:

CHEF'S SIGNATURE PIZZAS

Chicken Parmigiana
breaded chicken, san marzano tomato sauce, mozzarella and
basil

Sausage And Peppers
fennel sausage, chef's peppers and onions blend and fresh
mozzarella

Truffle Mushroom
cremini mushrooms, truffle cream, mozzarella and parmigiano
cheese

12 per person

Dessert stations.

Some treats at the end of your evening after you have danced up an appetite.

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THE COOKIE JAR

House made chocolate, peanut butter, sugar and oatmeal-raisin cookies

Assorted chocolate truffles

Milk chocolate brownies

Chocolate chip-pecan blondies

Ice cold skim, 2%, chocolate and soy milk

23 per person

THE PÂTISSERIE

Lemon bars

Mini L'Opera

Chocolate tartelettes

Macarons

Amarena chocolate tulips

Tiramisu cups

Assorted truffles

40 per person





Beverages.

Deluxe Package is included in all packages.

Prices are subject to a 24% service charge and 11.75% state sales tax and a 13.5% alcoholic beverage tax. Cash bars include all service charges and tax. All menus and prices are subject to change.

DELUXE PACKAGE

Ketel One

Tangueray

Bacardi

Jack Daniels or Canadian

Dewars

Jose Cuervo

House Red & White Wine

Domestic & imported beer

PREMIUM PACKAGE

Grey Goose

Bombay

Captain Morgan

Maker's Mark or Crown Royal

J.W. Black

Jose Cuervo

House Red & White Wine

Domestic & imported beer

18 per person

BRIDE & GROOM SIGNATURE COCKTAIL

current market price

ADDITIONAL CHAMPAGNE TOAST

House Champagne

14 per person

Specialty Champagne

current market price

Package inclusions.

Prices are subject to a 24% service charge and 11.75% state sales tax. All menus and prices are subject to change.

- Complimentary one night stay in a bridal suite for your wedding night, when booking same suite type the night before wedding
- Champagne and strawberries amenity for the bride and groom on wedding night
- Two complimentary overnight wedding night valet parking passes
- Suite Corner King Suite upgrades for parents of the bride and groom
- Special guestroom rates for wedding guests
- Complimentary one night stay in Corner King Suite to celebrate first anniversary
- Five-hour Deluxe open bar
- One Champagne toast
- One complimentary bartender
- Coffee and tea service after dinner
- Wedding tasting for up to four people

Hors d'oeuvres not included in tasting

\$10,000 minimum for the packages the hotel will offer custom menu and pricing packages for smaller weddings.





Let your *happily*
ever after begin.



forever
starts here.

[OMNIHOTELS.COM/CHICAGO](https://omnihotels.com/chicago)

OMNI
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CONNECT WITH A WEDDING SPECIALIST

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