

The
ROYAL
SONESTA
THE ALLEGRO
CHICAGO



WEDDING MENUS & CATERING

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WEDDING PACKAGES

All Wedding Packages Include:

- Table Linens and Napkins - Your Color Choice
- Silver Charger Plates
- Table Numbers
- Votive Candles for Tables
- Gold Chiavari Chairs
- 2 Complimentary Nights in the Starlet Hospitality Suite + Attached King Guest Room
- 2 Upgrades to One Bedroom Suites
- Preferred Guest Room Rates

THE TRADITIONAL

199 per person

THE COCKTAIL HOUR

Four Passed Hors D'oeuvres

THE DINNER

- champagne toast
- three course plated with soup or salad
- two entrée selections + vegetarian option: chicken, fish or short rib
- ecbg wedding cake
- coffee service
- red & white dinner wine service

THE PARTY

Four Hour Signature Bar Package with Signature Cocktail

THE EXTRAS

50% Off Added Late Night Bites

THE MODERN

239 per person

THE COCKTAIL HOUR

Five Passed Hors D'oeuvres

THE DINNER

- champagne toast
- three course plated with soup or salad
- two entrée selections + vegetarian option: chicken, fish or beef (excludes filet)
- ecbg wedding cake
- coffee service
- red & white dinner wine service

THE PARTY

Four Hour Premium Bar Package with Signature Cocktail

THE EXTRAS

50% Off Added Late Night Bites

THE CLASSIC

279 per person

THE COCKTAIL HOUR

Six Passed Hors D'oeuvres

THE DINNER

- champagne toast
- four course plated with soup, and salad
- three entrée selections + vegetarian option: chicken, fish or beef
- ecbg wedding cake
- coffee service
- upgraded red & white dinner wine

THE PARTY

Four Hour Ultra Premium Bar Package with Signature Cocktail
Late Night Bites Included

THE EXTRAS

25% Off Added Farewell Brunch¹

FRIDAY & SUNDAY WEDDINGS

Host a wedding on a Friday or Sunday to receive the following additional incentives:

- 10% off published wedding packages
- 30 minutes additional bar service
- 10,000 bonus travel pass points

¹Select brunch menus available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 11.75% state sales tax. Menu pricing subject to change

COLD HORS D'OEUVRES + DISPLAYS

COLD HORS D'OEUVRES

Seasonal Hummus & Crudités Shot ^{ve}

- edible flowers, infused oil & crispy bread

Caprese & Focaccia ^v

- sun-dried tomato spread, mozzarella, tomato, basil, evoo, black lava salt, balsamic drizzle

Pick Two: Deviled Eggs

- traditional, applewood smoked bacon, truffle, green eggs & ham

Vegetable Spring Roll ^{ve} ^{gf}

- house pickled vegetables & ponzu sauce

Crispy Pita Bite ^{ve} ^{gf}

- charred baba ganoush, chicory, pickled vegetables & toasted sesame seeds

Avocado & Rye Toast ^{ve}

- tomato, cucumber, pickled onion, toasted sesame, cilantro & sriracha veganaise

House made Giardiniera on Focaccia Point ^{ve}

- tomato tapenade, pickled onion & basil

Peach Buffalo (Seasonal)

- buffalo mozzarella, crispy prosciutto, grilled peach, balsamic, micro basil

Spicy Tuna Tartare*

- sesame seed cone, ginger, sambal, avocado mousse, wakame

Peruvian Whitefish Ceviche* ^{gf}

- ají pepper, toasted corn, citrus, pickled onion & cilantro

Rock Shrimp Ceviche* ^{gf}

- tortilla strips, avocado crema & cilantro

Shrimp Cocktail Shot ^{gf}

- tajín rim, house made green & red bloody mary

Scallop Crudo*

- cucumber serrano relish, evoo, citrus, frizzled basil

Cranberry & Fresh Mozzarella (Seasonal) ^v ^{gf}

- bitter endive, cranberry chutney, pepita, candied orange, smoked salt, basil

DISPLAYS

CHEESE BOARD

32 per person

- chef's assortment of cheeses
- seasonal jam, honeycomb
- crackers, crostini
- dried fruits & nuts

CHEESE & CHARCUTERIE

40 per person

- chef's assortment of meats & cheeses
- grain mustard, seasonal jam, honeycomb
- house fiardiniera, crackers, crostini
- dried fruits & nuts

^{gf} Gluten-Free | ^v Vegetarian | ^{ve} Vegan

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HOT HORS D'OEUVRES

Mini Baked Phyllo Tart

- fig, goat cheese, honey & maple roasted pecans

Smoked Cheddar & Nueske's Applewood Smoked Bacon Grilled Cheese

- house tomato bisque (can be prepared vegetarian)

Mushroom, Roasted Shallot & Truffle Cheese Tart ⑤

- truffle aioli & micro basil

Applewood Smoked Bacon Wrapped Dates ⑥

- chopped herbs, balsamic glaze & chipotle goat cheese dip

Grilled Corn & Poblano Cheese Tart ⑤

- roasted pepper aioli & cilantro

Steakhouse Spiced Beef Tenderloin Skewer* ⑥

- smoked bleu cheese fondue, chives

Buttermilk Chicken & Waffle

- sriracha honey, scallion & lime

Yogurt Curry Chicken Thigh Skewer ⑥

- cilantro & lemon yogurt

Beef Wellington Puff

- horseradish aioli & chives

Pork & Veal Meatball

- provolone fondue, house marinara & parsley

Beef Meatball

- provolone fondue, house marinara & parsley

Crispy Crab Cake

- micro cilantro and old bay & grain mustard aioli

Fried Rock Shrimp Bite

- grain mustard slaw, citrus aioli, chive & brioche



Stephanie Wood Photography



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STARTERS

SOUPS

Tomato Bisque ^{VG} ^{GF}

- frizzled basil & basil oil

Creamy Mushroom Soup ^V

- truffle herb crostini

Potato Leek Soup ^V

- parmesan crouton, chives

Celeriac & Apple Bisque ^V ^{GF}

- sage, sage oil

Butternut Squash Soup ^{VG} ^{GF}

- pepita, pumpkin oil

Sweet Corn Bisque

- bacon, roasted pepper, herbs

SALADS

Kale Caesar Salad

- romaine & baby kale, blistered tomato, croutons, shaved parmesan, caesar dressing

Mista Salad ^V ^{GF}

- mixed greens, cucumber, grape tomato, shredded carrots, shaved parmesan, red wine dressing

Beet Salad ^V ^{GF}

- roasted red & yellow beets, baby kale, pepitas, burrata, blood orange vinaigrette

Roasted Pear Salad ^V ^{GF}

- mixed greens, watermelon radish, toasted hazelnuts, shaved pecorino toscano, pear prosecco vinaigrette

Spinach & Berry Salad ^V ^{GF}

- toasted pecans, bleu cheese, raspberry vinaigrette

Arugula & Watercress Salad ^V

- palm heart, goat cheese, pickled onion, dried cherry, marcona almond, pomegranate vinaigrette



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ENTRÉES

SEAFOOD

Grilled 60-South Salmon ^{GF}

- garlic fingerling potatoes, asparagus, caper-butter sauce

Striped Bass ^{GF}

- creamy risotto, roasted seasonal vegetables

Seared Skin-On White Fish ^{GF}

- herb roasted fingerling potatoes, sautéed arugula & spinach, blistered tomato, lemon-caper butter sauce, petite fennel salad

Seared Skin-On Branzino Filet ^{GF}

- quinoa, corn, sautéed roasted pepper & arugula, balsamic candied pearl onions, sun dried tomato butter sauce

VEGETARIAN

Grilled Rainbow Cauliflower ^V ^{GF}

- tri-color lentil & kale ragout, lemon butter sauce

Coconut Curry Risotto ^{VG} ^{GF}

- carrot, celery, onion, almond, vegan cheese, curry broth

Risotto il Funghi ^V ^{GF}

- truffle oil, parmesan, tuile, mushroom broth

Balsamic Grilled Portobello ^{VG} ^{GF}

- quinoa, sautéed snap peas & arugula, roasted pepper purée, petite greens

Roasted Vegetable Pasta ^V

- gemelli pasta, zucchini, eggplant, onion, spinach, tomato, spicy tomato sauce, parmesan & chili flakes, focaccia

CHICKEN

Skin-On Chicken Saltimbocca ^{GF}

- prosciutto, sage, parmesan thyme polenta, green beans, red peppers, white wine chicken jus

Herb Roasted Chicken ^{GF}

- rustic yukon mashed potatoes, pesto-tossed baby carrots, wilted greens & chicken demi-glace

Rosemary & Oregano Seared Chicken Breast ^{GF}

- farro, sautéed mushrooms & spinach, roasted baby tomatoes, pesto cream

BEEF

Red Wine Braised Short Rib

- parmesan thyme polenta, root vegetables, crispy onions, short rib jus reduction

Porcini Crusted NY Strip* ^{GF}

- herb roasted parmesan potato wedges, garlic, sautéed spinach & mushrooms, veal reduction

Grilled Beef Tenderloin Filet ^{GF}

- grilled asparagus, country style mashed yukon potatoes, mushrooms, red wine demi-glace

Seared Filet ^{GF}

- brown butter & thyme, smashed fingerling potatoes, grilled broccolini, roasted pepper, black garlic jus

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WEDDING CAKES

WEDDING CAKES BY ECBG

The Allegro Royal Sonesta Hotel Chicago is proud to partner with ECBG Cake Studio.

For 10+ years, ECBG has been bringing your sweetest dreams to reality with incredible flavors, artistry, and talent. From a 2- to a 6-tier cake, Erin and her amazing team cannot wait to talk with you about the wedding cake of your dreams!

A member of the ECBG team will reach out to you with information on scheduling your cake tasting and design consultation once your wedding contract is confirmed with the hotel.

A MESSAGE FROM ECBG

Hi! I am Erin Martin, owner of ECBG Cake Studio. I started ECBG in 2011 by making cakes for loved ones out of my parents kitchen in Naperville, IL. I couldn't control the momentum of my crazy cake business and almost 13 years, 2 commissary kitchen leases, and hundreds of lessons learned, we finally have a permanent home.

I am so proud of the community we have built around ECBG. Our team is filled with INCREDIBLE artists, decorators, bakers, and customer care professionals who are dedicated to putting out the best work and experience in Chicago. Our clientele is diverse, loyal, spirited, colorful, joyful and creative. Last year we worked with 300 couples to design their dream wedding cake, and this year is looking just as busy!

ECBG stands on the pillars of girl power, collaboration, service, quality, indulgence, bold artistry, education, inspiration and fierce entrepreneurial grit.

I cannot wait to work with you to create a delicious and beautiful piece that captures the vision and style of your event. Thank you for choosing to celebrate the moments that matter with ECBG!

Love,

Erin 'ECBG' Martin

Please click the link below to be taken to the ECBG Cake Studio Instagram page:

[ECBG Cake Studio \(@ecbg_studio\)](#)
[Instagram photos and videos](#)

LATE NIGHT BITES

FRY IT UP

25 Per Person, Select 3:

- seasoned fries
- sweet potato fries
- tater tots
- curly fries
- sweet potato tots
- onion rings
- parmesan polenta fries

Select 3:

- ketchup, sriracha ketchup, herb aioli, grain mustard, remoulade, cheddar cheese sauce, maple bacon aioli
- Ⓥ Ⓜ

CHICAGO STYLE

25 Per Person, Select 2:

- mini vienna beef hot dogs, chicago style
- mini italian beefs, jus, giardiniera
- maxwell style cheeseburger sliders
- italian sausage & red sauce on italian roll
- accompanied by individual vitner's chips & snyder's pretzels Ⓥ

BYO NACHOS

20 Per Person

- house tortilla chips
- mexican ground beef or grilled chicken Ⓜ
- queso dip Ⓥ
- lime crema, queso fresco, pickled jalapeño, salsa verde, cilantro & onions, corn relish Ⓥ

FLATBREADS

28 Per Person, Each flatbread serves 2-3 guests

- margherita, tomato, fresh mozzarella, basil, balsamic, evoo Ⓥ
- classic pepperoni & cheese
- wild mushroom, arugula, fontina, truffle cream Ⓥ
- grilled asparagus, sun dried tomato, artichoke cream, mozzarella
- spicy italiano, prosciutto, mozzarella, tomato sauce, giardiniera, evoo
- butternut squash, pumpkin-ricotta, caramelized onion, kale, pepita, pomegranate syrup Ⓥ

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BAR PACKAGES

Required Bartender 175 | per 75 Guests

SIGNATURE BAR

SPIRITS

- svedka vodka, new amsterdam gin, cruzan rum, jack daniel's tennessee whiskey, rittenhouse rye whiskey, dewars white label, corazon tequila, dekuyper cordials, carpano vermouth

WINE

- bulletin place cabernet sauvignon, merlot, chardonnay, sauvignon blanc
- wycliff sparkling brut

BEER

- goose island 312, goose island hazy beer hug, fat tire amber ale, stella artois, modelo, bud light, miller light, angry orchard cider, heineken 0.0 n/a

NON-ALCOHOLIC

- assorted sodas, bottled water, juices

PREMIUM BAR

Included with The Modern package or + \$5/person;

SPIRITS

- tito's handmade vodka, sipsmith gin, bacardi superior rum, high west bourbon, knob creek rye whiskey, dewars white label, patron tequila, dekuyper cordials, carpano vermouth

WINE

- william hill estate cabernet sauvignon, merlot, chardonnay, sauvignon blanc
- la marca prosecco

BEER

- goose island 312, goose island hazy beer hug, fat tire amber ale, stella artois, modelo, bud light, miller light, angry orchard cider, heineken 0.0 n/a
- hard seltzer

NON-ALCOHOLIC

- assorted sodas, bottled water, juices

ULTRA-PREMIUM BAR

Included with The Classic package or + \$10/person

SPIRITS

- grey goose vodka, bombay sapphire gin, sailor jerry spiced rum, woodford reserve bourbon, woodford reserve rye whiskey, dewars black label, casamigos tequila, gran gala citrus liqueur, carpano vermouth

WINE

- parducci small lot cabernet sauvignon, pinot noir
- louis latour chardonnay
- spy valley satellite sauvignon blanc
- j. vineyards california cuvee

BEER

- goose island 312, goose island hazy beer hug, fat tire amber ale, stella artois, modelo, bud light, miller light, angry orchard cider, heineken 0.0 n/a
- hard seltzer

NON-ALCOHOLIC

- assorted sodas, bottled water, juices