THE DALCY™ EVENT HALL

WEDDINGS

WEDDING PACKAGES

SILVER

FOUR HOUR CLASSIC BAR

FOUR PASSED HORS D'OEUVRES

THREE COURSE DINNER
bread service
starter, soup, or salad
entrée
dessert or the serving of your wedding cake
coffee & tea service

TABLESIDE WINE SERVICE
classic wine with dinner

— $210 per person —

GOLD

FOUR HOUR PREMIUM BAR

FOUR PASSED HORS D'OEUVRES

ENHANCEMENT STATION FOR COCKTAIL HOUR

THREE COURSE DINNER
bread service
starter, soup, or salad
entrée
dessert or the serving of your wedding cake
coffee & tea service

TABLESIDE WINE SERVICE
sparkling toast & premium wine with dinner

— $260 per person —

PLATINUM

FOUR HOUR SUPER PREMIUM BAR
includes champagne and two signature cocktails

SIX PASSED HORS D'OEUVRES

ENHANCEMENT STATION FOR COCKTAIL HOUR

THREE COURSE DINNER
bread service
starter, soup, or salad
entrée
dessert or the serving of your wedding cake
coffee & tea service

BEATRIX® BAKERY BAR

TABLESIDE WINE SERVICE
champagne toast & premium wine with dinner

ENHANCEMENT STATION FOR LATE NIGHT

— $350 per person —







RECEPTION

COLD HORS D'OEUVRES

THAI VEGETABLE SPRING ROLL
strawberry & fresno vinaigrette

GREEK VILLAGE SALAD SKEWER
tomato, cucumber, feta, kalamata olive

OLIVE TAPENADE
toasted kalamata olive bread, arbequina olive oil

BRIE & FIG TART
raspberry, mint

AHI TUNA CRUDO*
avocado, ponzu, crispy wonton

PROSCIUTTO & PARMESAN CRISP
pomegranate molasses

WATERMELON & WHIPPED FETA
chili oil, lime

LABNEH & HONEY BRIOCHE TOAST
black lime, isot chili

HOUSE-MADE STRACCIATELLA
cherry tomato, basil

SMOKED SALMON SPREAD
labneh, everything spice, bagel chip

BEEF TATAKI*
crispy shallot, ginger ponzu

OSETRA CAVIAR & MEDJOOL DATE *(+$6pp)*
scallion crème fraîche

SLAGEL FARMS BEEF TARTARE* *(+$6pp)*
olive oil, caper, lemon

HOT HORS D'OEUVRES

CRIPSY FURIKAKE RICE
avocado crema

SPICY SWEET CORN CROQUETTE
jalapeño aioli

CRISPY HALIBUT
tartar sauce

JAPANESE CHICKEN MEATBALL*
sweet chili glaze

BRAISED BEEF SHORT RIB
piquillo pepper polenta

EVERYTHING BAGEL
cream cheese, carrot, onion

MARYLAND CRABCAKE
dijon mustard sauce

CHICKEN & MUSHROOM MEATBALL*
cognac demi-glace

CRISPY PORK BELLY*
honey, aleppo

SKIRT STEAK CHIMICHURRI*
brioche, garlic aioli

BEEF TENDERLOIN AU POIVRE* *(+$6pp)*
green peppercorn, cognac cream





SEATED DINNER

STARTER

ARTICHOKE CARPACCIO
fennel, dill, orange zest

MARYLAND CRABCAKE
avocado, cherry tomato, dijon aioli

MEXICAN SHRIMP COCKTAIL
avocado, tequila cocktail sauce

LOCAL BURRATA
vine ripened tomato, kale pesto

SALMON CRUDO*
avocado purée, cherry tomato, crostini

MEATBALL AL FORNO*
pomodoro, parmigiano reggiano

SOUP

WATERMELON GAZPACHO
castelvetrano olive, basil

CLASSIC TOMATO
parmesan crisp, micro basil, herb oil

BUTTERNUT SQUASH
truffle maple marshmallow

ROASTED CAULIFLOWER
celery root, granny smith apple

PURPLE SWEET POTATO
coconut milk, cashew, sesame seed

SALAD

SHAVED BRUSSELS SPROUTS
kale, dried blueberry, apple, pecorino, sumac, apple cider vinaigrette

WILD ORGANIC GREENS
grumpy goat cheese, toasted walnut, seasonal berries, raspberry balsamic vinaigrette

SPINACH & SUNCHOKES
radish, ricotta salata, cashew, tamarind rose vinaigrette

ENLIGHTENED CAESAR
romaine & arugula, capers, cherry tomato, crouton, grana padano, greek yogurt dressing

MEDITERRANEAN WEDGE
baby iceberg greens, tomato, sugar snap pea, avocado, halloumi crouton, crumbled feta dressing





SEATED DINNER

ENTRÉE

selections are required prior. 3 selections total (to include 2 protein & 1 vegetarian option)

ROOT VEGETABLE AU GRATIN
tomato pomodoro, baby basil

TORCHIO W/
MUSHROOM BOLOGNESE
mushroom ragu, parmesan, basil

PROVENÇAL NAPOLEAN
portobello, eggplant,
roasted tomato basil, shallot

HERB ROASTED CHICKEN
potato purée, asparagus, lemon

ZA'ATAR SPICED CHICKEN
honey glazed carrots, lemon,
date & pistachio bread pudding

PAN-ROASTED HALIBUT*
mushroom bread pudding,
moscato beurre blanc

FAROE ISLAND SALMON*
artichoke risotto cake, saba vinaigrette

BRAISED SHORT RIB
potato gnocchi, pearl onion, beef jus

FILET MIGNON*
double baked potato,
roasted asparagus, steak jus

SLICED BEEF TENDERLOIN*
cauliflower purée, crispy kale,
balsamic shallot jus

RACK OF LAMB*
truffle potato gratin, thumbelina carrot, lamb jus

DESSERT

A VERY LIGHT CHEESECAKE

TIRAMISU

CRÈME BRÛLÉE PIE

KEY LIME PIE

VEGAN COCONUT CREMEUX

BEATRIX® SIGNATURE "OH MY! CARAMEL PIE"

BEATRIX® "TALL, DARK & HANDSOME CHOCOLATE CAKE"

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ENHANCEMENTS

HUMMUS & SPREADS

served with our house bread and crudité

Aba's Classic Hummus • Muhammara • Whipped Feta • Charred Eggplant

$22 PER PERSON

CHARCUTERIE

served with our house bread and gluten free crackers

Prosciutto • Salumi • Gorgonzola Dolce • Pecorino

$22 PER PERSON

BEATRIX® BAKERY BAR

Tall, Dark & Handsome Chocolate Cake • Crème Brûlée Pie • Oh My! Caramel Pie
Chocolate Chunk Cookies • Oatmeal Butterscotch Cookies • Triple Chocolate Cookie

$22 PER PERSON

WINDY CITY CLASSICS

Mini Cheeseburgers • Crispy French Fries

Mini Chicago-Style Hot Dogs
yellow mustard, chopped white onions, relish, dill pickle spears, tomato

$25 PER PERSON

MEXICAN STREET FOOD

Mini Steak & Chicken Tacos • Mushroom Quesadillas
lettuce, tomato & cheese sour cream & salsa

Esquites
grilled corn off the cob, sour cream, lime juice, cotija cheese, chili powder

$25 PER PERSON

CLASSIC BAR PACKAGE

SPIRITS

Aspen Vodka

Tito's Vodka

Ford's Gin

Planteray 3 Stars

Gran Centenario, Plata

400 Conejos, Espadin

Old Forester Bourbon

Sazerac Rye

Famous Grouse Blended Whisky

Johnnie Walker Black Label Scotch Whisky

Pierre Ferrand 1840 Cognac

Aperol

St. Germain

Campari

BEER

selections to include

Michelob Ultra

Stella Artois

Goose Island 312

Eris Pedestrian Cider

Little Juice Coupe Hazy IPA

Bero Kingston Golden Pils N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Syrah/Cinsault, Triennes, Mediterranée, Provence, France

WHITE

Chardonnay, Cave de Lugny Reserve Macon-Villages, Burgundy, France

Sauvignon Blanc, Dourthe, La Grande Cuvée, Bordeaux, France

RED

Pinot Noir, Mas La Chevaliere, Languedoc, France

Cabernet Sauvignon, Dourthe "No. 1", Bordeaux, France

PREMIUM BAR PACKAGE

SPIRITS

Aspen Vodka
Tito's Vodka
Ketel One Vodka
Grey Goose Vodka
Ford's Gin
Hendrick's Gin
Planteray 3 Stars
Gran Centenario, Plata
400 Conejos, Espadin
Sazerac Rye
Nosotros Blanco Tequila
Nosotros Reposado
Nosotros Madera Anejo
Famous Grouse
Johnnie Walker Black
Old Forester Bourbon
Maker's Mark
Glenfiddich 12 year
Glenmorangie Triple Cask Reserve
PierreFerrand 1840 Cognac
Aperol
St. Germain
Campari

BEER

selections to include

Michelob Ultra • Stella Artois • Goose Island 312
Eris Pedestrian Cider • Little Juice Coupe Hazy IPA • Bero Kingston Golden Pils N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV
Riesling, Red Tail Ridge "Good Karma", Finger Lakes, New York

ROSÉ

Syrah/Cinsault, Triennes, Provence, France, 2020

WHITE

Sauvignon Blanc, Dourthe "La Grande Cuvée", Bordeaux, France
Sauvignon Blanc, Loveblock, Marlborough, New Zealand
Chardonnay, Cave de Lugny Reserve Macon-Villages, Burgundy, France
Chardonnay, Davis Bynum, Russian River Valley, California

RED

Pinot Noir, Mas La Chevaliere, Languedoc, France
Pinot Nour, The Four Graces, Willamette Valley, Oregon
Cabernet Sauvignon, Dourthe "No. 1", Bordeaux, France
Cabernet Sauvignon, Quilt, Napa Valley, California

SUPER PREMIUM BAR PACKAGE

INCLUDES THE ADDITION OF
CHAMPAGNE & CHOICE OF TWO SIGNATURE COCKTAILS

THE DALCY
SIGNATURE COCKTAILS

COASTAL GIMLET
hendricks gin, elderflower, earl grey, lemon

MILAN MANHATTAN
bourbon, ramazotti, fig demerara

LYCHEE MARGARITA
gran centenario plata tequila, lychee, lime

CALIFORNIA COSMO
vodka, hibiscus, pomegranate, lime

PASSIFLORA SPRITZ
passionfruit, clementine, guava, prosecco

ESPRESSO MARTINI
select one: vodka or resposado tequila
beatrix espresso, coffee liqueur, orange spiced demerara

ZERO-PROOF

FAUX-LOMA
appel's pineapple serrano cordial,
lime, three cents greek grapefruit soda

ONE FOR THE ROAD
blackberry cardamom cordial, yuzu, lime, soda

GIVE ME LIFE
n/a sparkling wine, strawberry, rose, bitters

COMMENT SECTION
liquid alchemist coconut, strawberry, pineapple, lime

POMEGRANATE BACKSPLASH
pomegranate grenadine, orange,
fever tree sicilian lemonade

OUR AMENITIES

DESIGNER LINENS

COCKTAIL TABLES

FLEXIBLE PINSPOT LIGHTING

SUITE

COAT CHECK

72-INCH ROUND TABLES

CUSTOM-MADE UPHOLSTERED DINING CHAIRS

CUSTOM MENU CARDS

HANG POINTS

WIRELESS HANDHELD MICROPHONES

LAVALIER MICROPHONES

LCD PROJECTORS & DROP DOWN SCREENS

HIGH SPEED INTERNET & WI-FI CONNECTION

STATE OF THE ART SOUND SYSTEM

VALET PARKING

DAYTIME EVENTS

40 CARS OR LESS
$545 set up fee plus $22 per car

41 CARS OR MORE
$745 set up fee plus $26 per car

EVENING EVENTS

HOSTED OR INDIVIDUAL
— $26 PER CAR FOR 4-8 HOURS —

OUR LOYALTY PROGRAM

The Dalcy participates in the Lettuce Entertain You Frequent Diner Program.
To enroll and for more information download the LettuceEats app.

OUR VENDORS

WEDDING PLANNING

CLEMENTINE CUSTOM EVENTS
Kelly Cavanaugh | 773-961-8335 | info@clementineevents.com | clementinecustomevents.com

SHANNON GAIL EVENTS
Samantha Hemig | 630-673-6192 | samantha@shannongail.com | shannongail.com

BIG CITY BRIDE
773-525-7526 | planning@bigcitybride.com | bigcitybride.com

WEDICITY
Tionna Van Gundy | 614-432-2334 | info@wed-icity.com | wed-icity.com

STUNNING & BRILLIANT EVENTS
Lauren Bowles | 708-469-9202 | lauren@stunningandbrilliantevents.com | stunningandbrilliantevents.com

FLORISTS

BOU-K DESIGN
Kara Romaur | 847-809-2290 | hello@boukdesignco.com | boukdesignco.com

STEVE'S FLOWER MARKET
Mary Ziemba | 312-929-4217 | mary.sfmdesigns@gmail.com | stevesflowermarket.com

ANEMONE
Jessica Smith | 872-222-7208 | jessica@anemonechicago.com | anemonechicago.com

FLEUR
Kelly Marie Thompson | 773-395-2770 | kellymarie@fleurchicago.com | fleurchicago.com

FLOWER FIRM
Claire Roenitz | 312-455-2800 | claire@flowerfirm.com | flowerfirm.com

FULL SERVICE DECOR

KEHOE DESIGNS
Lauren Carey | 312-666-1054 | lauren@kehoedesigns.com | kehoedesigns.com

ERIN VICTORIA DESIGN COLLECTIVE
Erin Sellers | 773-793-3839 | erin@evdesigncollective.com | @ev.designcollective

YANNI DESIGN STUDIOS
312-335-9999 | info@yannids.com | yannidesignstudio.com

LIFE IN BLOOM
Erin Korab | 309-945-5224 | erin@lifeinbloom.com | lifeinbloomchicago.com

HMR DESIGNS
773-782-0800 | concierge@hmrdesigns.com

OUR VENDORS

CONTINUED

WEDDING CAKE

BITTERSWEET

773-929-1100 | weddings@bittersweetpastry.com | bittersweetpastry.com

ECBG CAKE STUDIO

630-408-5385 | info@ecbgstudio | ecbgstudio.com

SWEET MANDY B'S

773-244-1174 | sweetmandybs@gmail.com | sweetmandybs.com

ALLIANCE BAKERY

773-278-0366 | info@alliancebakery.com | alliancebakery.com

PHOTOGRAPHY

SALLY O'DONNELL PHOTOGRAPHY

hello@sallyodonnellphoto.com | sallyodonnellphoto.com | @sallyodonnellphotography

KERRI CARLQUIST PHOTOGRAPHY

Kerri Carlquist | 630-346-7781 | contact@kerricarlquistphotography.com| kerricarlquistphotography.com

KENNY KIM

707-847-8136 | kenny@kennykim.com | kennykim.com

CHRISTY TYLER

902-251-5247 | christy@christytylerphotography.com | christytylerphotography.com

VIDEOGRAPHER

MIRAR WEDDINGS

Victoria Alspach | 708-548-8313 | info@mirarweddings.com |mirarweddings.com

LUIS ANDRES FILMS

773-344-6494 | luis@prospectcinema.com | luisandresfilms.com

OLD NORTH FILM COMPANY

872-328-5185 | hello@oldnorthfilmcompany.com | oldnorthfilmcompany.com

PHOTO BOOTH

FOTIO

Nick Harvey | 309-657-3674 | info@fotio.co | fotio.com

PIXSTER

888-668-5524 | smile@pixsterphotobooth.com

IN LIGHT PHOTOBOOTH

847-999-7773 | inlightphotobooths@gmail.com

OUR VENDORS

CONTINUED

BAND

GOLD COAST EVENTS
Danny Chaimson | 312-898-4073 | thegoldcoastallstars@gmail.com | goldcoasteventschicago.com

ARLEN MUSIC PRODUCTIONS
Entourage, Front of House or Velocity | 847-869-8826 | info@arlenmusic.com | arlenmusic.com

BLUEWATER KINGS BAND
Rachel Madison | 810-214-0020 | info@bluewaterkings.com | bluewaterkingsband.com

SARLAS MUSIC
Chris Sarlas | 847-780-8900 | chris@sarlasmusic.com

DAVID ROTHSTEIN MUSIC
David Rothstein | 773.719.7610 | david@drsmusic.com | drsmusic.com

DJ

FIG MEDIA
Megan Taylor | 773-627-1013 | megan@figgy.net | figgy.net

DJ MATT ROAN
Matt Roan | 773-576-6780 | info@djmattroan.com | djmattroan.com

THE DJ FIRM
Eric Sampson | 708-860-2517 | Eric@thedjfirm.com | thedjfirm.com

TOAST & JAM
Marjorie Alford | 773-687-8833 | marjorie@toastandjamdjs.com | toastandjamdjs.com

CAGE AND AQUARIUM
Michael Rodriguez | 312-914-3384 | mrodriguez@cageandaquarium.com | cageandaquarium.com

INVITATIONS & PAPER GOODS

MAGNIFICENT MILESTONES
312-951-8300 | invitations@magnificentmilestones.com | magnificentmilestones.com

SARAH DRAKE DESIGNS
Sarah Drake | 773-510-1247 | info@sarahdrakedesign.com | sarahdrakedesign.com

STERACLE PRESS
Stacey Stern | 773-489-6951 | hello@steracle.com | steracle.com

EMILY ROSE INK
Emily Rose | 847-910-3643 | emily@emilyroseink.com | emilyroseink.com

CALLIGRAPHY BY CT
Christy Toney | info@calligraphybyct.com

OUR VENDORS

CONTINUED

TRANSPORTATION

WINDY CITY LIMOUSINE
Jerold Bean | 847-916-9244 | jbean@windycitylimos.com | windycitylimos.com

CHICAGO TROLLEY
773-648-5000 | chicagotrolley@coachusa.com | coachusa.com/chicagotrolley

SIGNATURE TRANSPORTATION
Jack Marino | 312-625-9100 | info@signaturetg.com | signaturetg.com

HOTEL PARTNERS

NOBU
854 W Randolph St. | nobuhotels.com/chicago
Jasmine Mendez | 312-779-8823 | jmendez@nobuhotelchicago.com

THE HOXTON
200 N. Green St. | thehoxton.com
Adriana Henriquez | adriana.henriquez@thehox.com

THE EMILY HOTEL
311 N. Morgan St. | emilyhotel.com
312-764-1923 | sales@emilyhotel.com

FOUR SEASONS CHICAGO
120 E. Delaware Pl. | fourseasons.com
Tacara Thomas | tacara.thomas@fourseasons.com

THE GWEN CHICAGO
521 N. Rush St | thegwenchicago.com
312-645-1500 | info@thegwenhotel.com

HYATT HOUSE CHICAGO
105 N. May St. | hyatthousechicagowestloopfultonmarket.com
Melissa Bisch | melissa.bisch@hyatt.com

HAMPTON INN AND SUITES WEST LOOP
116 N. Jefferson | hamptoninn.hilton.com
Tricia Tekeurst | 312-586-4807 | tricia.terkeurst@hilton.com

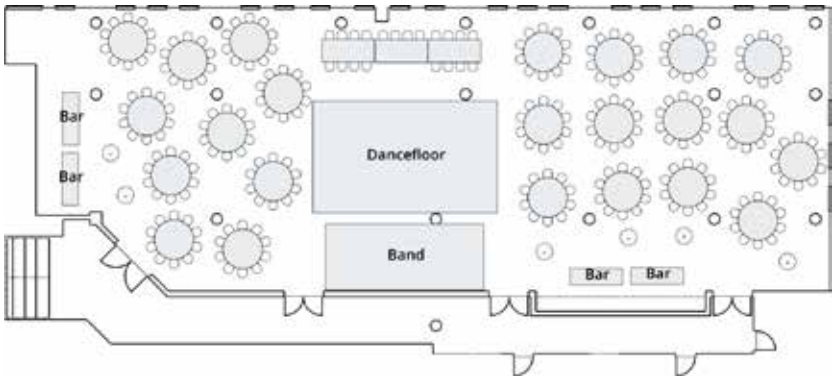
OFFICIANT

ZEN EVENTS
Nicole Zenner | 773-391-9997 | nicole@zenevents.com | zeneventschicago.com

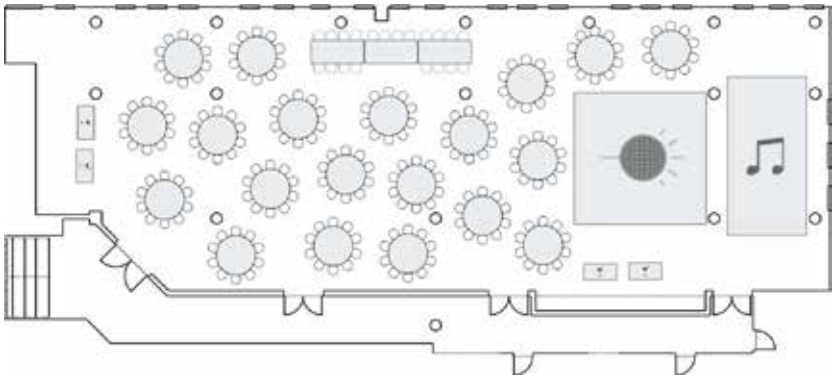
MICHAEL MOODY
773-484-8094 | michael@moodyofficiant.com | michaelmoodyofficiant.com

LOVE STORY WEDDINGS
Brad Hughes | 815-347-8785 | rev.bradhughes@gmail.com | lovestoryweddings.org

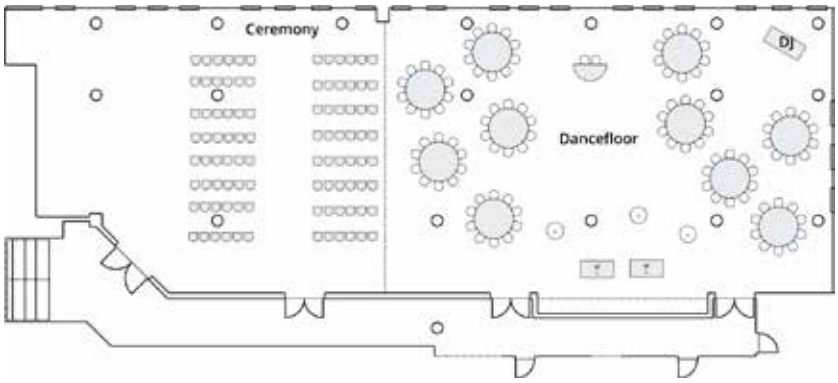
FLOOR PLANS



WEDDING RECEPTION
WITH BAND ON FLOOR
250 GUESTS MAX



WEDDING RECEPTION
WITH BAND ON STAGE
250 GUESTS MAX



WEDDING CEREMONY & RECEPTION
120 GUESTS MAX

FREQUENTLY ASKED QUESTIONS

WHAT IS A FOOD & BEVERAGE MINIMUM, AND WHAT DOES IT INCLUDE?

This price reflects the base amount that needs to be spent in food & beverage during your event time. Breakfast, lunch, snack breaks, daytime beverage service, cocktail receptions, passed hors d'oeuvres, savory or sweet stations, dinner, wine service with dinner, and an open bar all contribute to this minimum.

This minimum excludes tax, service fee and gratuity.

WHAT OTHER CHARGES MAY I EXPECT?

12% Tax - Chicago City Venue tax is standard and subject to change based on local ordinance.

4% service fee - 4% of the food, beverage and rental subtotal is used to support the staff working behind the scenes to organize your event. This service fee is subject to a 12% service fee tax.

It is customary for Patrons to provide a gratuity to the service staff. Aba & The Dalcy suggests a gratuity between 18%-22% and the gratuity is not included in the price of this contract. The service staff will appreciate your recognition of their work.

HOW DO I SECURE MY EVENT DATE?

In order to confirm a date we require a signed contract to include the terms of agreement section. In addition to the contract & terms we require a deposit that will range between 25-50% of what we estimate the total cost for the event to be. For weddings typically that initial deposit is 25% of the total expected cost.

Two weeks prior to the event we require the Final Event Order to be approved and signed. Final guest count is due five business days prior to the event date.

WHEN MAY VENDOR DROP-OFFS HAPPEN?

A predetermined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Events Manager to review these details.

Menus are subject to change based on availability.