







# SALON

PRIVATE *61*<sup>TM</sup> EVENTS

WEDDINGS

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# WEDDING PACKAGES

## SIGNATURE PACKAGE

200 per person

- 3 Passed Appetizers
- 3-Course Plated Dinner  
*Bread Service, Salad, Pre-Selected Entree,  
2 Mini Desserts*
- Wedding Cake & Coffee Station
- 5 Hour Basic Bar Package
- Celebratory Prosecco Toast

## PREMIUM PACKAGE

260 per person

- 5 Passed Appetizers
- 4-Course Plated Dinner  
*Bread Service, Salad, Starter,  
Pre-Selected Entree, 2 Mini Desserts*
- Wedding Cake & Coffee Station
- 5 Hour Premium Bar Package
- Celebratory Prosecco Toast

## PASSED APPETIZERS

- Crispy Roman Artichokes • Tomato & Mozzarella Caprese Skewers
- Aged Parmesan Arancini • Tomoato & Burrata Cornet • Vegetable Spring Roll • Truffled Grilled Cheese
- Mini Millionaire Potato • Tuna Tartare Cornet • Maryland Crab Cakes (add 2pp) • Jumbo Shrimp Cocktail
- Maine Lobster Roll (add 4pp) • Hand Cut Steak Tartare Crostini • Herb Roasted Shrimp Brochette
- Tuna & Caviar Sashimi (add 4pp) • Rosemary Chicken Brochette • Salmon Avocado Maki Roll
- Spicy Tuna Maki Roll • Chicken & Vegetable Gyoza • Crispy Truffle Chicken • Herb Chicken Brochette
- Mini Prime Beef Meatballs • Pigs in a Blanket • Mini Dry Aged Steak Burgers • Wagyu Tartare Crispy Rice

## SALADS

- Italian Salad • Caesar Salad • Caprese Salad
- Green Chopped Salad • Simple Green Salad

## ENTREES

Select 3 For Your Guests To Choose From

- Aged Parmesan Risotto • Rigatoni Alla Vodka • Gnocchi Bolognese • Sausage & Broccolini Orecchiette
- Baked Burrata Lasagna • Roasted Cauliflower Steak • Roasted Faroe Islands Salmon
- Miso Glazed Salmon • Grilled Halibut (add 10pp) • Herb Roasted Chicken • Chicken Milanese
- 6oz Grilled Hanger Steak • 6oz Ribeye Filet (add 12pp) • 6oz Hand-Cut Creekstone Filet (add 10pp)
- 12 oz Dry Aged NY Strip (add 18pp) • 10oz Creekstone Center Cut Filet (add 15pp)

## DESSERTS

- 14k Chocolate Cake • Seasonal Cheesecake • Martha's Special Occasion Carrot Cake
- Tiramisu • Pistachio Panna Cotta • Key Lime Pie • Fresh Fruit Tart • Fudge Brownie
- Salted Caramel Ganache Tart • Chocolate Chip Cookies • Lemon Meringue Tart
- Raspberry Mousee Cups

## FREQUENTLY ASKED QUESTIONS

### **WHAT IS INCLUDED IN THE FACILITY RENTAL?**

The facility rental includes our in house inventory of tables, linens, chairs, and votive candles along with all chinaware, silverware, and glassware. Our in house AV equipment, WiFi, security guard at entrance, coat check, and basic setup and breakdown are also included in the facility rental. Our event team will assist with any upgraded rental needs.

### **WHAT IS A FOOD AND BEVERAGE MINIMUM?**

This price reflects the base amount that needs to be spent in food and beverage during your event time. This minimum excludes rentals, service fees, sales tax, and gratuity.

### **HOW DO I SECURE MY DATE?**

In order to confirm a date, we require a signed contract and deposit of 25% of the food and beverage minimum plus facility rental. An additional 25% deposit may be required 60 days and again 30 days prior to the event date. Final payment is due 5 business days prior to the event along with the final event order approval and final guest count.

### **WHAT OTHER CHARGES MAY I EXPECT?**

#### **11.75% Tax**

Chicago City Venue tax is standard and subject to change based on local ordinance.

#### **4% Service Fee**

4% of the food and beverage subtotal goes directly to the event planning team working behind the scenes to organize your event and manage service staff day-of.

#### **Gratuity**

As a host, you determine the percentage of gratuity you would like the service team (bartenders, bussers, and servers) to receive. The suggested gratuity is 22% of food and beverage sales.

### **WHEN DO I SELECT THE MENU?**

Menu selections and details will be finalized 6-8 weeks prior to most events. For events that are booked within one month of the party date, please select as soon as possible. We have set menu options that are available, and can also customize menus tailored to your specific event.

In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

### **WHEN MAY VENDOR DROP-OFFS OCCUR?**

Setups and deliveries must be predetermined and scheduled with our event team. All vendors participating in your function must be connected with us to complete the required vendor code of conduct for the building and must provide a COI.

### **IS PARKING AVAILABLE?**

Valet parking is available at 59 W Hubbard St. The price is \$20 for 0-3 hours, \$25 for over 3 hours, and \$68 for overnight. You may add valet charges to your tab or guests can be responsible for their own charges.