

# Wedding Packages

THE VERSAILLES WEDDING

Halim Time & Glass Museum

1560 Oak Avenue Evanston, IL 60201 | 224-505-9826 | events@halimmuseum.org | halimmuseum.org



### Room Changes **SATURDAY** FRIDAY OR SUNDAY **MONDAY-THURSDAY VENUE** WISTERIA ROOM \$3,500 \$2,000 \$2,500 (UP TO 300 GUESTS) TIFFANY ROOM \$1,400 \$2,500 \$1,800 (UP TO 76 GUESTS) **GARDEN ROOM** \$900 \$1,500 \$1,100 (UP TO 64 GUESTS) ROOFTOP \$2,500 \$1,800 \$1,400 (UP TO 200 FOR RECEPTION OR CEREMONY)



### PACKAGE 4

# The Versailles Wedding

### WELCOMING

### PASSED HORS D'OEUVRES - CHOOSE 6

### COLD

- CARPACCIO, TENDERLOIN, REGGIANO PARMIGIANO, ARUGULA
- Pate on Herb Baquette Toast, Grain Mustard, Cornichon, Raspberry Jam
- CREPE, RED CAVIAR, CREME FRAICHE
- SHRIMP SHOOTER 3 Ways AVOCADO CEVICHE/ BLOODY MARY/CAJUN
- CRAB MEAT COCKTAIL ON ENDIVE, COGNANC REMOULADE
- SEA SCALLOP WITH GINGER LIME

### HOT

- LOLLIPOP LAMB CHOPS, MINT CUCUMBER YOGURT SAUCE
- · BEEF TENDERLOIN ON CROSTINI, RED ONION JAM
- Duck Confit, Crostini w/Parsnip Fig Jam
- THAI CHILI CHARGRILLED JUMBO SHRIMP, SWEET AND SPICY SAUCE
- MINI LOBSTER TARRAGON RAVIOLI
- BACON WRAPPED SHRIMP, SWEET AND SOUR SAUCE

### **DINING**

### **SOUP**

**SOUP AND SALAD - CHOOSE 2** 

### SALADS

- BEEF CONSOMME ROYAL, CARAMELIZED ONION GNOCCHI, BLACK TRUFFLES
- LOBSTER BISQUE, COGNANC
- CREAM OF WHITE ASPARAGUS CREME FRAICHE, CRAB MEAT
- Caprese, Vine Ripe Tomato, Fresh Mozzarella, Fresh Basil, Extra Virgin Kalamata Olive Oil Balsamic Reduction
- BOSTON BIBB, FRISSEE, CRISPY PROSCIUTTO, DICED TOMATO, PORT POACHED PEARS, PALMISANO REGGIANO, PORT REDUCTION
- Napoleon of Gold and Red Beets, Fennel, Watercress, Emulsion, Goat Cheese, Citrus Vinaigrette

### **ENTREÉS**

PREMIUM ENTREÉS, BEEF, FISH, CHICKEN OR VEGETARIAN - CHOOSE 2 \*

### PREMIUM ENTREÉS

- CENTER CUT FILET MIGNON, PAIRED WITH BUTTER AND ROASTED LOBSTER TAIL
- CENTER CUT FILET MIGNON, MUSHROOM CABERNET PAIRED WITH JUMBO SHRIMP SCAMPI
- Pan Seared Halibut Royal, Crowned with Jumbo Shrimp, Artichoke Hearts, Roasted Cherry Tomatoes, Chardonnay Butter Sauce
- FRENCH VEAL CHOP, MOREL, CHANTERELLE, PORT REDUCTION
- Main Lobster Cardinal, Mushrooms, Sherry Sauce, Gruyere Cheese

<sup>\*</sup> NOTE: ANY ENTREÉ FROM THE MUSEUM, LEFARGE, OR TIFFANY PACKAGE MAY BE CHOOSEN AS A SUBSTITUTE WITHIN THE VERSAILLES WEDDING MENU



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### **DESSERT** - CHOOSE 1

STRAWBERRIED ROMANOFF

WHITE CHOCOLATE MOUSSE, RASPBERRY COULIS
FRAMBOISE, BITTER CHOCOLATE ORANGE
ASSORTED TRUFFLES

### BAR PACKAGE

4-HOUR HOSTED MUSEUM DISTINCT SPIRITS BAR + SPARKLING TOAST

### MUSEUM DISTINCT SPIRITS BAR

- ABSOLUT VODKA
- GREY GOOSE VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- CAPTAIN MORGAN SPICED RUM
- DEWAR'S WHITE LABEL SCOTCH
- CANADIAN CLUB WHISKEY
- JACK DANIELS WHISKEY
- Jose Cuervo Tequila
- CHRISTIAN BROS BRANDY
- DOMESTIC CORDIALS
- Makers Mark Bourbon
- Hennessy Cognac
- IMPORTED CORDIALS

### **BEERS**

CHOOSE 2 DOMESTIC & 2 IMPORTED

DOMESTIC

- MILLER LITE
- Coors Light
- SAM ADAMS

### **IMPORTED**

- CORONA
- Heineken
- AMSTEL LIGHT
- STELLA ARTOIS
- KALIBER

### ASSORTED CRAFT BEERS

### **WINES**

CHOOSE 2 WHITE & 2 RED

### WHITE

- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO

### RED

- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR
- SYRAH

### **COST PER GUEST**

FOOD \$195 | BAR \$55 | STAFF \$55 \$305/GUEST

Package prices are per person & are not inclusive of room rental fee & tax (currently 10.25% for food & 16.25% for alcohol).

Additional discounts available for events held on Sunday through Friday. Minimum room charges apply.

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