

# 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 \$2,500 \$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 \$1,300 \$2,000 \$1,000 (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, CRÈME 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, PARMISANO 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
- Maine 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



# The Versailles Wedding

#### BAR PACKAGE

4-HOUR HOSTED MUSEUM DISTINCT SPIRITS BAR + SPARKLING TOAST + SIGNATURE COCKTAIL

### 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 \$210 | Bar \$60 | Staff \$60 \$330/GUEST



#### **DESSERTS**

#### PLATED DESSERTS +\$6/PERSON

(CHOOSE ONE OF THE FOLLOWING)

#### TIFFANY FRUIT PLATE

BRIE CHEESE, FRESH BERRIES, ORANGE SEGMENTS, HONEY DRIZZLE, TOASTED MARCONI ALMONDS

CHOUX, HAZELNUT MOUSSE MILK CHOCOLATE GANACHE, BRITTLE

STRAWBERRIES ROMANOFF

WHITE CHOCOLATE MOUSSE
RASPBERRY COULIS

#### **FRAMBOISE**

BITTER CHOCOLATE ORANGE

#### TART TATIN

FRESH WHIPPING CREAM

VANILLA CRÈME BRULEE FRESH BERRIES

TREAT IN A CHOCOLATE TULIP CRÈME AND FRESH BERRIES

#### **SWEET TABLES**

SWEET ACCENT +\$14/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES,
ASSORTED COOKIES, FRESH SEASON FRUIT,
SAMOVAR COFFEE

SWEET INTERLUDE +\$20/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES, PETIT FOURS,
FRUIT TARTS, CHOCOLATE COVERED STRAWBERRIES,
FRESH SEASON FRUIT, SAMOVAR COFFEE

KISS AND TELL SWEET DISPLAY +\$31/PERSON
AMBROSIAL ASSORTMENT OF MINI PASTRIES, PETIT
FOURS, CHOCOLATE COVERED STRAWBERRIES,
CORNUCOPIA OF ASSORTED BUTTER COOKIES, FRESH
FRUIT PLATTER, MINI CRÈME BRULE AND MINI GREEK
YOGURT PARFAIT, FRESH BOWL OF BERRIES,
SAMOVAR COFFEE

#### WEDDING UPGRADES

LATE NIGHT BITES +\$15/PERSON

#### **SLIDERS**

(WITH CURLEY FRIES AND BEEF IN A PUFF)

#### **TAQUITOS**

(CHOICE OF 2: CHICKEN, BEEF, PULLED PORK OR FISH WITH CONDIMENTS)

#### ASSORTED FLATBREAD

(5 ASSORTED MEAT AND VEGETARIAN FLATBREADS)

SIGNATURE COCKTAIL +\$12/PERSON
CHOICE OF SIGNATURE COCKTAIL SERVED AT BAR
(INCLUDES COCKTAIL MENU SIGN)

UPGRADED HORS D'OEUVRES

LOLLIPOP LAMB CHOPS,

MINT CUCUMBER YOGURT SAUCE \$6/PERSON

BEEF TENDERLOIN CROSTINI, RED ONION JAM \$4/PERSON

CARPACCIO, TENDERLOIN, REGGIANO PARMIGIANO, ARUGULA \$4/PERSON

CREPE, RED CAVIAR, CRÈME FRAICHE \$5/PERSON

CRAB MEAT COCKTAIL ON ENDIVE, COGNANC REMOULADE \$6/PERSON

SEA SCALLOP WITH GINGER LIME \$6/PERSON