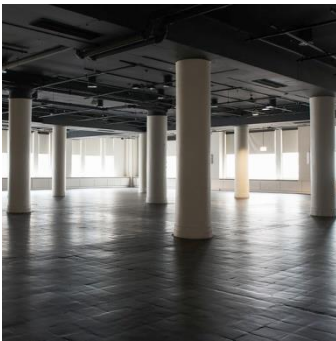


one | eleven | events |

exclusive caterer to ★ macy's

Weddings



111 N. State Street | Chicago, IL 60602
312.781.3752 | www.111events.com

Who Is one eleven events?



In the heart of Chicago's Loop near the theater and State Street shopping districts, one eleven events is located within Macy's State Street and is the perfect location to host your wedding. Our Event Specialists and celebrated Chef work with our clients and vendors to ensure that every detail is perfect. The end result is a beautiful wedding in a historic building that is sure to leave an impression on your guests.

With over 20 years of experience in Chicago, one eleven events combines the Magic of Macy's with superior cuisine and exceptional service and catering. Being located in a department store has many advantages and amenities, which means that Macy's can be a part of your wedding from the proposal through "I do". From engagement ring and wedding dress to gift registry and reception dinner, let Macy's be your one destination for all things wedding!

Stephanie Monti

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Shayna Sims

Event Specialist
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Macy's State Street Services and Amenities

Fine Jewelry: 1st Floor | Cosmetics: 1st Floor | MyStylist: 3rd Floor
Bridal Salon: 4th Floor | Purebeauty Salon & Spa: 5th Floor | Wedding Gift Registry: 6th Floor



Venues



Narcissus Room

-7th Floor-

Featuring a working marble fountain, this room is great for any type of event and can be divided in half for a more intimate setting.

Room Fee: \$3000



Culinary Studio

-7th Floor-

Typically used for cooking demonstrations and intimate events, this multi-functional room, makes for a great bridal suite or rehearsal dinner space.

Room Fee: \$500



Event Center

-9th Floor-

This large, contemporary space is a perfect canvas to customize your wedding.

Room Fee: \$3000

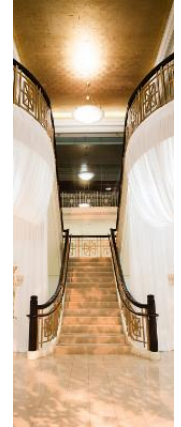


The Walnut Room

-7th Floor-

This historic restaurant makes for a beautiful backdrop for those looking for a traditional setting to host their wedding.

Room Fee: Varies



Grand Staircase

-8th Floor-

Located on the 8th floor, this beautiful staircase makes for a magnificent backdrop for your wedding ceremony.

Room Fee: \$500

Room fee is for space usage and does not cover food, beverage, or staff. Please note that with the exception of wedding cakes, we do not allow outside food or beverage; all catering must be ordered from one eleven events.

For more information and images of our venues, please visit www.111events.com/venues and click through to each venue page.

Package Outline

Our wedding packages include 5.5 hours of food and beverage service with the following:

- 4 passed hors d'oeuvres
- plated dinner including salad, entrée, cake cutting (cake provided by client)
- 4-hour standard bar package (see Bar Options page for details)
 - champagne toast
 - coffee with cake service

Pricing

all package prices are per person and based on entrée selections

- chicken \$80
- beef \$90
- fish \$85
- vegetarian \$75
- duets \$105

Additional Fees

above pricing does not include:

- room fees
- staffing
- tax and service charge
- upgrades
- rentals

Please see Additional Fees page for more information



Menus | Pre-Dinner

Hors d'Oeuvres

tray-passed, please choose four

Goat Cheese Crostini

fig and olive tapenade, balsamic onions

Mac and Cheese

creamy mac and cheese
in a parmesan cup

Beet and Goat Cheese Crostini

truffle balsamic vinaigrette, micro arugula

Brie and Pear Phyllo Cup

poached pear compote, melted brie, and
candied walnuts in a crispy phyllo cup

Basil, Feta, and Watermelon Skewer

tomato, watermelon, feta cheese

Chicken Mole

classic mole sauce, shredded chicken,
and lime crème on a tortilla crisp

Chicken and Waffles

buttermilk waffle, fried chicken, spicy
peach syrup

Grilled Sugar Cane Chicken

grilled sugar cane skewer, chicken, grilled
stone fruit

Mini Chicken Taco

chicken tinga, lime crème, cilantro, onion

Peking Duck Spring Roll

Napa cabbage, green onion,
five-spice bbq sauce

Candied Bacon and Bourbon

sweet and spicy maple glazed bacon over
a shot of good bourbon

Short Rib Grilled Cheese

aged cheddar, braised short rib, truffle aioli

Korean BBQ

pork shoulder, baby lettuce cup,
spicy kimchi

Prime Beef Mini Burger

Roquefort cheese, garlic aioli,
oven-roasted tomatoes

Mini Veal Oscar

veal tenderloin, green asparagus,
Maryland crab in a demitasse spoon

English Pea Blini

smoked salmon, beet curd,
mascarpone cheese

“Deviled Eggs”

smoked salmon, quail egg, chives

Lobster and Corn Fritter

buttermilk herb aioli

Spicy Crab Toast

lump crab meat, lemon zest, Sriracha
mayonnaise

Ahi BLT

avocado aioli, oven-roasted tomatoes,
jalapeño bacon, seared ahi tuna

Menus | Pre-Dinner

Appetizer Stations

upgrades are priced per person

Seasonal Fruit Display \$6.00

seasonal sliced fruits and mixed berries with honey-vanilla yogurt dip

Crudité Display \$6.00

colorful seasonal vegetable display with roasted red pepper hummus and green goddess dressing

Artisan Cheese Display \$8.00

local and imported artisanal cheeses, dried fruits, red grapes, and assorted nuts with crackers and crostini

Mediterranean Station \$10.00

pita and flat breads, assorted hummus, olive tapenade, and marinated feta cheese

Antipasto Platter \$12.00

local and imported salumis, spicy sopressata, grano padano cheese, aged parmesan cheese, provolone and fresh mozzarella cheeses, Italian olives, roasted red peppers, and artichoke hearts. Served with rustic Italian breads and crostini.



Menus | Dinner

Two Course Plated Dinner

Salads



**served with assorted dinner rolls and
artisan lavash with sweet butter
please choose one salad**

Mixed Greens

mescaline mixed greens, shaved asiago cheese, toasted walnuts, and dried cranberries with a blackberry vinaigrette

Spinach and Goat Cheese

baby spinach with red, striped, and golden beets, honey-crunch almonds, crumbled goat cheese, and a tangerine-Dijon dressing

Baby Romaine

baby red and green romaine lettuce, crispy leeks, slow-roasted grape tomatoes, crispy bacon bites, crumbled blue cheese, chives, and a creamy garlic vinaigrette

Classic Caesar

chopped romaine lettuce, shaved parmesan cheese, garlic croutons, and a creamy Caesar dressing

Menus | Dinner

Entrées

all entrées come with Chef's recommendation of starch and vegetable, but we are happy to substitute at no additional cost
please choose entrées you would like to offer to guests; client will be invoiced the following prices based on guest selections:

chicken \$80 | beef \$90 | fish \$85 | vegetarian \$75 | duets \$105



Chicken

Prosciutto Wrapped French Chicken Breast

stuffed with garlic spinach and creamy provolone cheese, served with sautéed haricot verts, crispy fingerling potatoes, toasted mustard seeds, and white wine-sage sauce

Herb Roasted French Chicken Breast

spring pea risotto, sautéed wild mushrooms, orange blossom honey glazed carrots, wilted greens, and herb jus

Pan Seared Chicken Breast

braised leeks, tomato ragout, rosemary polenta cake, sautéed baby vegetables with crispy Yukon gold potato strings and white wine sauce

Menus | Dinner

Beef

Braised Boneless Beef Short Ribs

cabernet demi glaze, horseradish whipped potato and celery root puree, roasted broccolini, and crispy shallots

Coffee and Chili Rubbed Beef Tenderloin

roasted garlic dauphinoise potatoes, sautéed haricot verts, confit tomatoes, and red wine jus

7oz New York Strip Steak

grilled to medium with whipped potatoes, baby vegetables, crispy onions, and classic demi glaze



Fish

Sweet and Spicy Glazed Salmon

pan seared with a sweet and spicy glaze, steamed asparagus, wild rice pilaf, and citrus-chive white wine butter sauce

Pan Roasted Chilean Sea Bass

white bean puree, tomato confit, caramelized cipollini onion and chorizo stew

Seared Whitefish

citrus scented couscous, baby vegetable ragout, basil "beurre blanc", and micro herb salad

Menus | Dinner

Vegetarian

Parmesan and Gruyère Soufflé

roasted garlic and red pepper sauce, blistered broccolini, and oven-roasted cauliflower

Ratatouille Filled Crêpes

over a bed of goat cheese cream sauce with sautéed julienne vegetables

Seasonal Pavé

oven-roasted spring vegetables, sautéed escarole, grilled leeks, and crispy shoestring potatoes with roasted garlic oil

Duets

Chicken and Filet Duets

choose any of the three above chicken entrées and add a 6oz filet, prepared medium

Crab Stuffed Shrimp and Petite Filet Duet

three large shrimp stuffed with a classic crab cake, served with a 6oz filet prepared medium, roasted rainbow fingerling potatoes, sautéed haricot verts, with cabernet demi glaze and white wine butter sauce

Porcini Crusted Chilean Sea Bass and Petite Filet Duet

Porcini crusted Chilean sea bass with a 6oz grilled petite filet prepared medium, garlic-parmesan whipped potatoes, sautéed baby vegetables, shallot demi and white wine butter sauce

Menus | Dinner

upgrade prices are per person

Intermezzo

sorbet intermezzo option to cleanse the palette in between courses
choose one flavor, served in a mini martini glass \$2.75

orange mint | classic lemon | watermelon | ginger lime | pineapple

Desserts

Lezza Bakery is our preferred vendor for wedding cakes, but please let us know if you would prefer to use another vendor.

Wedding Cake (included)

serve your wedding cake for dessert: we will cut and plate your amazing wedding cake after all photos have been taken

Add a chocolate covered strawberry to each plate \$2.00

Special Sweets Buffet \$10.00

assorted mini pastries, mini fresh fruit tarts, chocolate mousse cups, chocolate dipped strawberries, and assorted mini cheesecakes

Gourmet Sweets Buffet \$14.00

pastry cornets, pear and Nutella egg rolls, cheesecake lollipops, individual crème brûlée spoons, assorted dessert shooters

Chocolate Fondue Fountain \$12.00

melted milk chocolate served from a beautiful fountain accompanied by assorted fruits, pound cake squares, pretzel rods, Rice Krispy treats, marshmallows, and graham crackers

Amazing Candy Bars \$8.00

assorted Hershey's chocolate bars, jars of M&M's, gummy bears, red licorice, malted milk balls, chocolate covered pretzel rods, rock candy, and gum balls

Deluxe Coffee Bar \$5.00

gourmet coffee and hot tea served with: chocolate shavings, raw sugar cubes, vanilla and caramel flavored syrups, and fresh whipped cream

Menus | After Dinner

Late Night Snacks

Cheeseburger Sliders \$6.00

prime beef mini burger, ketchup, mustard, diced onion, pickle, and cheese on a mini brioche bun

Chicago Style Mini Hot Dogs \$5.00

mini Vienna beef hot dogs on mini poppy seed bun with mustard, relish, tomato, pickle, onion, sport pepper, and celery salt

Mini Italian Beef Station \$6.00

hot Italian beef, mini French rolls, giardiniera, sweet peppers, onions, au jus, and shredded mozzarella cheese

Build Your Own Taco Bar \$7.00

flank steak or grilled chicken with mini corn and flour tortillas, pico de gallo, sour cream, shredded Chihuahua cheese, shredded lettuce, diced onions, cilantro, and salsa



Bar Options

Our standard bar is included with the wedding package; upgrade options available. All packages are priced as a four hour open bar and are closed through dinner service. Additional charges apply to keep bars open longer.

all packages include:

champagne toast
wine poured during dinner
assorted sodas, juices, tonic water, club soda, and bar garnishes

Standard Bar

Skyy vodka, Beefeater gin, Jim Beam bourbon, Dewar's White scotch, Bacardi Superior rum, Captain Morgan spiced rum, Martini & Rossi vermouth, Triple Sec

domestic beers | house red (pinot noir) and white (sauvignon blanc) wines

Premium Bar

+\$6.50 per person

Absolut vodka, Tanqueray gin, Marker's Mark bourbon, Johnnie Walker Black Label scotch whiskey, Bacardi Superior rum, Captain Morgan spiced rum, Martini & Rossi vermouth, Triple Sec

domestic & premium beers | house red (pinot noir) and white (sauvignon blanc) wines

Super Premium Bar

+\$15.00 per person

Grey Goose vodka, Bombay Sapphire gin, Maker's Mark bourbon, Glenfiddich scotch whiskey, Crown Royal blended whiskey, Bacardi Superior rum, Captain Morgan spiced rum, Martini & Rossi vermouth, Triple Sec

domestic & premium beers | house red (pinot noir) and white (sauvignon blanc) wines | specialty red and white wines

Additional Fees



**all events are subject to the following fees,
not included in package prices:**

staffing | linen | service charge | tax

**depending on the size and vision you have
for your wedding, the following fees may also
be applied to the event:**

specialty linen | a/v | décor | floral |
serviceware & equipment | dj |
other rentals as needed



Our Event Specialists will work with you to discuss your needs and provide a proposal based on package selections and any additional elements to make your wedding memorable.

Preferred Vendors

We are happy to work with our preferred vendors on your behalf and include the charges on our invoice. Alternatively, you may work with vendors of your choosing.



BBJ Linen: specialty linen | **PlusOneAV:** A/V | **Lezza:** wedding cakes | **A New Leaf:** floral



Contacts



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