

# WEDDING VENUES

LAKE SHORE CAMPUS ROGERS PARK	Seated CAPACITY	Standing CAPACITY	RATE
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## COFFEY HALL

- McCormick Lounge 120 150 \$3,700

## CROWN CENTER

- Lobby and Patio 100 140 \$2,500

## DAMEN STUDENT CENTER

- Sister Jean Ballroom 260 320 \$5,400

## MUNDELEIN CENTER

- Jo Ann Rooney Hall 230 320 \$6,500
- Palm Court 64 100 \$3,800

## GENTILE ARENA

- 800 TBD\* \$10,000

\* Dependent on configuration. Consult event management for more details.

WATER TOWER CAMPUS GOLD COAST	Seated CAPACITY	Standing CAPACITY	RATE
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## LEWIS TOWERS

- Beane Ballroom 80 120 \$4,600
- Regents Hall 150 150 \$5,200

## CORBOY LAW CENTER

- Kasbeer Hall 150 200 \$5,200

## SCREIBER CENTER

- Wintrust Hall 120 150 \$5,200

## LUMA GALLERY

- 100 200 \$5,000

## ADDITIONAL INFORMATION

- Lake Shore Campus availability is from mid-May through mid-August. No receptions will be held during the school year at LSC.
- Venue rentals for wedding receptions are available year-round at our Water Tower Campus.
- Wedding ceremonies are only permitted in Madonna della Strada Chapel on the Lake Shore Campus for Loyola affiliates who meet the required criteria. No other ceremonies are permitted on either campus.
- All venue rentals for wedding receptions are for an 8-hour block, with flexible start/ end times, and must end by midnight.
- Included in the venue rates are the standard round tables/ chairs and set-up/tear-down.
- Security is required at WTC only. \$35 per hour outside building hours - if within hours, no dedicated security is needed.
- No outside caterers are permitted, must use Loyola's exclusive catering partner.
- Food and beverage minimums must be met for Friday & Saturday evening weddings.
- Golf cart transportation is \$25 per hour (4-hour rental minimum, Lake Shore Campus only).
- Parking at the Lake Shore Campus is \$7 per car.
- Any rentals for upgraded chairs, linens, etc. will be handled through our catering department and additional fees will apply.
- We require a 50% non-refundable venue rental deposit + a \$1,000 catering deposit. The remaining balance is due 10 business days before wedding.

## VENUE SPECIFIC

- Patio usage at Crown Center, Palm Court, and Jo Ann Rooney Hall is weather-dependent.
- Outdoor weddings must end by 10:00 PM.

## DISCOUNTS

- 10% venue discount for Loyola alum, students, staff, and faculty.

773.508.3888 • [weddings@LUC.edu](mailto:weddings@LUC.edu) • [LUC.edu/weddings](http://LUC.edu/weddings)



**LOYOLA**  
UNIVERSITY CHICAGO



LAKE SHORE CAMPUS



KASBEER HALL



CROWN CENTER LOBBY AND PATIO



REGENTS HALL



JO ANN ROONEY HALL



PALM COURT



BEANE BALLROOM



LAKE SHORE CAMPUS



# Wedding Celebrations

WITH LUC CATERING





Heather DeCamp Photography

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# Wedding and Special Event Menus

## AN INSPIRING FOOD EXPERIENCE

Make your wedding reception one to remember with LUC Catering at Loyola University Chicago! With two beautiful campuses to choose from, downtown Chicago right off the Magnificent Mile (Water Tower), and steps from Lake Michigan (Lake Shore). Unique and elegant venues, fine dining catering options, and superior service to make your once in a lifetime event truly memorable. Our Wedding Packages are designed as a foundation for customized celebrations combining all the best of our innovative cuisine and other services to build the perfect day!



A vertical photograph on the left side of the page shows a bride and groom in profile, looking at each other. The groom is on the left, wearing a dark suit and a boutonniere. The bride is on the right, wearing a white lace wedding dress. They are standing outdoors with the ocean and a blue sky in the background.

# Wedding Packages

## SHERIDAN

*Starting at \$105 per person*

### RECEPTION

Choice of four (4) passed hors d'oeuvres  
(See page 6 for options)

### DINNER

Champagne toast  
Seated three (3) course meal  
-Starter course served with artisan breads and whipped butter rosettes  
-Choice of single entrée with vegetarian alternative  
(See page 10 for options)  
-Client supplied wedding cake cut and served with Starbucks coffee service

### BAR PACKAGE

Four (4) hour open full bar with wine service during dinner  
(See page 18 for items included in your bar package)

## LAKESHORE

*Starting at \$115 per person*

### RECEPTION

Choice of five (5) passed hors d'oeuvres  
(See page 6 for options)

### DINNER

Champagne toast  
Seated three (3) course meal  
-Starter course served with artisan breads and whipped butter rosettes  
-Choice of two (2) entrées with vegetarian alternative  
(See page 10 for options)  
-Client supplied wedding cake cut and served with Starbucks coffee service

### BAR PACKAGE

Four (4) hour open full bar with wine service during dinner  
(See page 18 for items included in your bar package)

## GOLD COAST

*Starting at \$125 per person*

### RECEPTION

Choice of six (6) passed hors d'oeuvres  
(See page 6 for options)

### DINNER

Champagne toast  
Seated three (3) course meal  
-Choice of three (3) entrées or duet entrée  
(See page 10 for options)  
-Starter course served with artisan breads and whipped butter rosettes  
-Client supplied wedding cake cut and served  
-Sweets table with Starbucks coffee service

### BAR PACKAGE

Four (4) hour open premium bar service with premium wine service during dinner with signature cocktail  
(See page 19 for items included in your bar package)





# Hors d'Oeuvres

## HOT

Bacon Wrapped Carolina BBQ Pork Kebab   GF	70 Cal/1.5 oz serving
Bacon Wrapped Dates   GF, DF Filled with Chorizo Filled with Chorizo accompanied by a Red Pepper Dipping Sauce	70 Cal/.85 oz serving
Prosciutto Wrapped Asparagus   GF With Bours in Cheese and Balsamic Syrup	75 Cal/8 oz. serving
Murg Makhani Chicken Skewers   GF, DF Indian Tomato Chicken	90 Cal/1 oz. serving
Prosciutto and Sage Wrapped Chicken   GF, DF Drizzled w th White Wine Sauce	70 Cal/1 oz. serving
Chicken Paella   DF, GF Set atop Saffron Rice Cakes	90 Cal/1 oz. serving
Medium Rare Tri-tip Sirloin Cigars   GF Filled with Baby Arugula, Fontina Cheese and a Spicy Roasted Garlic and Jalapeno Spread	90 Cal/1 oz. serving
Blackened Shrimp and Andouille Sausage   GF, DF	130 Cal/1 oz.
Spanakopita with Tzatziki Sauce   VG	70 Cal/.60 oz. serving
Quinoa, Tofu and Garbanzo Cakes   VGN Topped with a Mild Vegan Chipotle Tomato Sauce	50 Cal/1 oz. serving
Ratatouille Stuffed Phyllo Cup   VG, DF	30 Cal/1 oz. serving
Spinach and Cheese Stuffed Mushroom Caps   VG, GF	70 Cal/1 oz. serving
Vegetable Spring Rolls   VGN With Soy Ginger Dipping Sauce	70 Cal/1 oz. serving
Mac and Cheese Miso Spoons   VG	100 Cal Each

# Hors d'Oeuvres

## COLD

Smoked Salmon Bagel Crisp Canape	80 Cal Each
Char Broiled Veggie Antipasti Skewer   VGN, GF, DF Squash, Peppers, Sundried Tomato, Kalamata, Onion and Artichoke Heart	120 Cal/1oz. serving
Caprese Skewer   GF, VG Basil Oil Marinated Fresh Mozzarella and Grape Tomato drizzled with Balsamic Glaze and Smoked Salt	60 Cal/1.5 oz. serving
Fresh Mozzarella and Prosciutto Skewers   GF	60 Cal/1.5 oz serving
Harvest Fruit and Brie Crostini   VG	90 cal/1 oz. serving
Balsamic Tomato Jam Crostini   DF, VGN	40 cal/1 oz. serving
Tri-color Bell Pepper Bruschetta   VGN, VG with Rosemary on Crostini	40 cal/1 oz. serving
Basil Blushed Goat Cheese and Cherry Crostini   VG	60 Cal/1 oz. serving
Baked Garlic Rubbed Crostini   VG Topped with Artichoke, Romano and Fresh Mozzarella	70 Cal/1 oz. serving







# Starter

## SALAD

Baby Arugula | GF, VG 160 cal/3.5 oz serving  
Watermelon and Feta Cheese in a Tarragon Vinaigrette

Caesar Salad | VG 160 cal/4 oz. serving  
Baby Romaine, Radicchio, Bacon, Parmesan, Baguette Croutons and Caesar Dressing

Mixed Field Greens | GF, VG 160 cal/4 oz. serving  
Roasted Asparagus, Marinated Tomatoes, Cucumbers, Toasted Cauliflower, Parmigiano and Marsala Dressing

Wedge Salad | GF 560 cal/4 oz. serving  
Tomatoes, Bacon, Hard-Boiled Egg, Red Onion, Avocado. Crumbled Bleu Cheese with Ranch Dressing

Heirloom Tomato Salad | GF 250 Cal/4 oz serving  
Fresh Yellow Tomatoes, Fresh Mozzarella and Fresh Basil Topped with a Bacon Chive Vinaigrette

Boston Bib Salad | GF, VG 220 cal/4 oz. serving  
Sweet Pickled Peppers, Candies Pecans, Fresh Berries Adorned and Brie Cheese with a House Made Peach Vinaigrette

Mediterranean | GF, VG 120 cal/4 oz. serving  
Artichoke, Kalamata, Feta, Red Pepper, Spring Mix and Roasted Garlic Vinaigrette



# Starter

## SOUPS

*The soups below are an additional \$3.00 per person to package price to substitute for a salad; additional \$8.00 per person as an additional course.*

Char-Broiled Tomato Coulis | VGN, GF, DF 140 Cal/8 oz. serving  
Accented with White Wine, Roasted Shallots and Thyme

Seasonal - Butternut Squash | GF, DF, VGN 140 Cal/8 oz. serving  
Blushed with Coriander Seed and Garlic

*The soups below are an additional \$6.00 per person to package price to substitute for a salad; additional \$10.00 per person as an additional course.*

Classic French White Bean Cassoulet | DF 200 Cal/8 oz. serving  
Diced French Cured Sausage, Ham and Breast of Chicken, Accented with Tomato, White Wine and Fresh Thyme

Lobster Bisque 250 Cal/8 oz. serving





# Plated Entrées

*Served options for the Sheridan, Lakeshore and Gold Coast Packages*

## POULTRY

4-5 oz. Stuffed French Cut Chicken Breast, Mushroom Duxelle, Nicoise Tomato Coulis, Wild Rice Medley, Asparagus | GF, DF 760 Cal Each

4-5 oz. Mediterranean Chicken with Roasted Artichokes, Baby Carrots and Wild Mushroom Feta Orzo, Lemon Caper Sauce 470 Cal Each

5.5 oz. Herb Marinated Breast of Chicken with Smoked Cheddar, Whipped Potatoes, Seasonal Vegetable | GF 340 Cal Each

## PORK

5.5 oz. Smoked Bone-In Pork Chop with Strawberry Chipotle BBQ sauce, Tavern Mashed Potato, Rainbow Swiss Chard, Honey, Goat Cheese | GF 1300 Cal Each

## BEEF

4 oz. Beef Medallions, Potato Puff Parsnips Puree, Shaved Celery, Broccolini, Beef Jus | GF 580 Cal Each

5.5 oz. Pepper Crusted Sirloin, Black Pepper Demi-Glace, Potato Dauphinois, Garlic Haricot Vert 1250 Cal Each

7 oz. Grilled Filet of Beef, Custard Potatoes, Asparagus Bundles, Truffle Herb Demi-Glace 1,000 Cal Each

5.5 oz. Braised Short Rib, Bourbon Demi-Glace, Smoked Gouda Grits, Sauteed Mushrooms 890 Cal Each

7 oz. Individual Beef Wellington, Spinach, Asiago, Red Wine Demi, Confit Fingerling Potato, Parmesan, Rosemary, Roasted Brussel Sprouts 1300 Cal Each

5.5 oz. Roast Prime Rib with Turnip Whipped Potatoes and Vegetable Bundle, Au Jus | GF 490 Cal Each

# Plated Entrées

*Served options for the Sheridan, Lakeshore and Gold Coast Packages.*

## SEAFOOD

5.5 oz. Grilled Mahi with Pineapple Mango Salsa, Cilantro Lime Rice, and Haricot Vert | GF, DF 750 Cal Each

5.5 oz. Honey-Ginger Glazed Salmon with Sesame Rice Cake, Seasonal Vegetable Bundle ,and Ginger-Soy Butter 880 Cal Each

## VEGETARIAN

4 oz. Ricotta Filled Eggplant Roulades with Grilled Seasonal Vegetable Ratatouille, Roasted Tomato Coulis, Pan Roasted Potatoes and Basil Pesto | VG, GF 430 Cal Each

4 oz. Zucchini Pave with Ricotta, Wild Mushroom Risotto and Roasted Tomato Sauce | VG, GF 750 Cal Each

4 oz. Mushroom Ravioli with Roasted Creminiand Oyster Mushrooms, Peas, Caramelized Onions, Sweet Corn, Cherry Tomato, Shallot Relish | VG 630 Cal Each

4 oz. Quinoa Stuffed Portobello with Asiago Cheese with Seasonal Vegetables | VG, GF 400 Cal Each





# Dinner Enhancements

## DUET PLATES

*Included in Gold Coast Package. Additional charges apply for Sheridan an Lakeshore Package.*

2.5 oz. Pan-Seared Breast of Chicken and 2.5 oz. Filet of Beef with Truffled Duchess Potatoes and Green Bean Bundles, Thyme Butter and Port Demi-Glace

480 Cal Each

*\*additional \$16 per person*

2.5 oz. Grilled Salmon and 2.5 oz. Filet of Beef with Petite Twice Baked Potatoes and Haricot Verts, Lemon Dill Sauce and Wild Mushroom Demi-Glace

690 Cal Each

*\*additional \$16 per person*

2.5 oz. Grilled Filet of Beef and 2.5 oz. Crab Stuffed Shrimp with Custard Potatoes, Vegetable Bundle, Porcini Demi and Shrimp Sauce

1,012 Cal Each

*\*additional \$16 per person*

# Dinner Enhancements

## DUET PLATES

*Included in Gold Coast Package. Additional charges apply for Sheridan an Lakeshore Package.*

2.5 oz. Grilled French Chicken Breast and 2.5 oz. Crab Cake with Roasted Garlic Duchess Potato and Seasonal Veggies, Cognac Cream and Green Peppercorn Sauces

940 Cal Each

*\*additional \$16 per person*

2.5 oz. Grilled Filet of Beef and 2.5 oz. Butter Basted Lobster Tail with Rainbow Mixed Fingerling Potatoes and Seasonal Vegetables, Truffle Demi-Glace and Lobster Sauce

640 Cal Each

*\*based on lobster market price*





Jumbo Shrimp with Cocktail Sauce 110 Cal Each  
and Fresh Lemon | GF, DF  
\$800.00 per 200 pieces





# Late Night Bites

## SAVORY SNACK STATIONS

\$7.00 per person, per selection.

Petit Cheeseburgers Aged cheddar, pickle, ketchup	160 Cal/2 oz. serving
Mini Chicago Dog   DF Tomato, onion, mustard, pickle, relish, celery salt, sport peppers	230 Cal/2 oz. serving
Chicken Fried Rice   GF, DF Scallions, vegetables	120 Cal/3 oz. serving
Sweet Potato Tots   VGN, GF, DF Chipotle ketchup	80 Cal/2 oz. serving
Beef Tinga Tacos Salsa, cilantro, onions, queso fresco	90 Cal/2 oz. serving
Warm Pretzel Bites Choice of (3) dipping sauces - nacho cheese, beer cheese, queso blanco or honey mustard	270 Cal/2 oz. serving
Chicken Quesadillas With a Salsa Verde and Sour Cream	60 Cal/.85 oz. serving
Beef Empanadas With Salsa Crema Dipping Sauce on side	90 Cal/.85 oz serving

# Late Night Bites

## SWEET DELIGHTS

\$7.00 per person, per selection.

White Chocolate-Dipped Pretzel Rods   VG With sprinkles	150 Cal/2 oz. serving
Chocolate-Dipped Pretzel Rods   VG With Cocoa Nibs	140 Cal/2 oz. serving
Cheddar and Caramel Popcorn Mix   VG, GF	130 Cal/2 oz. serving
Churros   VG With Raspberry and Salted Caramel Sauce	270 Cal/2.5 oz. serving
Doughnut Holes   VG <i>*Can be placed on skewers for additional fee</i>	170 Cal/2 oz. serving





# Full Bar

## LIQUOR

Tito's Vodka, Tanqueray Gin, Johnny Walker Red Label, Jack Daniels, Canadian Club, Bacardi Superior, Captain Morgan Spiced Rum, Sauza Silver

## BEER

Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero, Modelo Especial, Corona, Blue Moon, Miller Lite, White Claw Black Berry

## WINE

Brut, Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Pino Noir, Merlot, Cabernet Sauvignon, Malbec

## ADDITIONAL ITEMS

ASSORTED SOFT DRINKS	0-150 cal each
ASSORTED FRUIT JUICES	110-170 cal each
STANDARD MIXED AND GARNISH	110-170 cal each
ICED WATER	0 cal

*\*For each additional hour please add \$8.00 per person.*

# Premium Bar

*Included in Gold Coast Package.*

## LIQUOR

Kettle One, Bombay Sapphire, Johnny Walker Black Label, Marker's Mark, Crown Royal, Bacardi Superior, Captain Morgan Spiced Rum, Patron Reposado

## BEER

Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero, Modelo Especial, Corona, Blue Moon, Miller Lite, White Claw Black Berry

## WINE

Prosecco, Chardonnay, Pinot Grigio, Sauvignon Blanc, Sparkling Rose, Pino Noir, Merlot, Cabernet Sauvignon, Malbec

## ADDITIONAL ITEMS

ASSORTED SOFT DRINKS	0-150 cal each
ASSORTED FRUIT JUICES	110-170 cal each
STANDARD MIXED AND GARNISH	110-170 cal each
ICED WATER	0 cal

*\*To upgrade please add \$12.00 per person.*

*\*\*For each additional hour please add \$9.00 per person.*







# Event Guidelines

Each booking includes a private tasting for up to four individuals. Additional guests will be charged \$55 per person.

## **GUARANTEES**

Your guaranteed minimum guest count is due 14 days prior to your event. Final charges will be based on either your guaranteed guest count, or actual guest count, whichever is greater.

## **FOOD AND BEVERAGE POLICIES**

Due to federal, state and local laws concerning food and beverage sales, food or beverage prepared by Loyola Catering may not be removed from the premises. Any unused items are the sole property of Loyola Catering. All alcohol served on Loyola's premises must be purchased and served through Aramark. With the exception of Wedding Cakes, food may only be brought on Loyola's premises with written consent of management.

## **CHILDREN AND UNDER 21**

Meals and Service Arrangements are discount to \$20 each with any package (Ages 5-12). Under 21 guests receive a credit of \$15 with any full open bar package.

## **WEDDING PROFESSIONALS' MEALS**

Meals for the professionals contracted for your event will be provided at \$35 each. Please not only non-alcoholic beverages are permitted.

## **DEPOSITS AND PAYMENTS**

A \$1,000.00 catering deposit will be due with your signed space contract. All payments are processed through Loyola Conference Services. Payment in full is due 10 days prior to your event. All payments and deposits are non-refundable. Payment can be made with a credit card via (VISA, MasterCard, and Discover only) or cashier's check. Visit [www.luc.edu/cspayments](http://www.luc.edu/cspayments) to enter your Kinetics Space Contract number.

## **FOOD AND BEVERAGE MINIMUM**

Minimum food and beverages charges may apply.

## **LABOR POLICY**

Labor needs and charges are dependant on menu, service requested, guest count, location, timing of the event and logistics. All orders are subject to a labor charge which will be communicated by our team during the proposal process. Charges may vary. A four-hour minimum does apply to all labor fees.

## **ADMINISTRATIVE FEE AND TAXES**

An 18% administrative fee and applicable taxes are added to all sales. This 18% administrative fee is not intended to be a tip, gratuity or service charge for the benefit of the employees.

## **GRATUITIES**

Loyola Catering and its staff do not accept gratuities of any kind.

## **CANCELLATION POLICY**

The event may be cancelled by giving Loyola Catering written notice. Notice is effective upon receipt by the University. The notice of cancellation shall include the cancellation fee below:

Cancellation received more than 181 days prior to your event date – 20% of total bill







**CATERING SALES**

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