



Germania Place Diamond Package

Cocktail Reception

*Six-Hour Top Shelf Package Bar Which Includes:
Domestic and Imported Beer Selection, Soft Drinks, Absolut Vodka, Bombay Sapphire
Gin, Makers Mark and Canadian Club Whiskeys, Bacardi Light Rum, Glenfiddich
Scotch, passed Signature Cocktail and Luxury Wine and Champagne Collection*

*Choose Five **Hors D'oeuvres**:*

Please see full menu, many options available

*White Gazpacho Shooter, yellow pepper, dill oil
Serrano Ham Wrapped Figs, marscarpone, pine nuts
"Chilly" Grilled Shrimp, smoky tomato relish, tarragon leaf
Truffled Grilled Cheese, fontina, crushed hazelnut, chive fronds
Pink Pepper Beef Tenderloin, three-pepper relish, horseradish crème, potato crisp
Braised Duck Spring Roll, shiso puree, painted cabbage
New Zealand Baby Lamb Chops, pistachio crust, pomegranate-fig glaze*

Sparkling Wine Toast

Soups

Please see full menu, many options available

*Curried Pumpkin, brown sugar crème, zucchini madeleines
Wild Mushroom, Nueske smoked bacon
Shrimp and Asparagus Bisque, sherry cream*

Salads

Please see full menu, many options available

*Warm Spinach, grilled onion, feta and sun-dried tomato dressing
Caprese Salad, red and yellow tomato, fresh mozzarella, basil leaf, lemon gelee
Summer Mache, grilled pineapple, pancetta, strawberries, candied pecans, goat cheese
Red and Yellow Beets, goat cheese crumble, micro greens, 10 yr balsamic*

108 West Germania Place Chicago, IL 60610

Ph. 312-787-0190 Fx. 312-573-1692 www.kenmarecatering.com



Intermezzo

Blackberry Cabernet Sorbet
Bloody Mary "Ice"
Zesty Lemon Sorbet

Entrees

Please see full menu, many options available

Most main course selections can be combined for a duet plate and may also be customized with other preparations and sides offered

Five Pepper Filet Mignon

*caramelized mushrooms, cabernet reduction, frizzled leeks
yukon gold and sweet potato napoleon, roasted asparagus*

Rosemary Grilled Beef Tenderloin

*cognac port sauce, shallots
roasted garlic mashed potatoes, bundled haricot vert*

Crusted Halibut

*pumpkin and sesame seed potato lace, fennel confit, rhubarb sauce
purple African rice, garlic spinach*

Lobster Chicken

*lobster stuffing, orange mint glaze
grilled polenta parmesan, rappini*

Wine Service with Dinner

Wedding Cake

many flavors, fillings and design options available

Tableside Service of Gourmet Coffee or Hot Tea with Dessert



Diamond Weddings

Reception

One hour tray passed selection of five Hors D'oeuvres with passed Signature Cocktail and Open Bar

Dinner Menu

Five-Course Meal with expanded meal selection to include soup, salad, intermezzo, main course and wedding cake

Wedding Cake

Personally Designed by one of our partner bakeries

Beverage Service

Signature Cocktail
Six Hours of Top Shelf Bar
Red and White Luxury Wines with Dinner
Sparkling Wine Toast

Linen and Table Arrangements

Upgraded Linens from BBJ Linen Lamour or Bengaline Lines in over 30 colors to select from included
Gold Chargers and Colored Water Goblet included

Private Menu Tasting

For up to Four Guests included, weekday afternoons or evenings available

Staffing

First-Class staffing and gratuities included

Additional Amenities

Use of private bridal room with gourmet gift basket
Doorman in top hat and tails
Discounted Parking
Full Kenmare Catering "Luxury" List included!!!

\$189 per person

Special! \$149 per person

Pricing does not include 9.75% tax

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