



## ***Germania Place Platinum Package***

### ***Cocktail Reception***

*Four-Hour Premium Package Bar Which Includes:  
Domestic Beer Selection, Soft Drinks, Svedka Vodka, Beefeater Gin, Jim Beam and  
Seagrams Whiskeys, Bacardi Light Rum, Dewar's White Label Scotch, and Premium  
Wine Collection*

*Choose Four **Hors D'oeuvres**:*

*Please see full menu, many options available*

*Curried Crab "Cannoli", zucchini ribbon, coriander seed  
Asparagus and Goat Cheese Terrine, ciabatta croustade  
Glazed Black Forest Ham, tangerine glaze, jalapeno muffin  
Thai Coconut Shrimp, spicy ginger coconut dipping sauce  
Fanned Duck Breast, currant jam, candied kumquat  
Mini Gourmet Pizza, gorgonzola, caramelized onion, Asian pear*

### ***Soups***

*Please see full menu, many options available*

*Roasted Tomato Soup, chive crème fraîche, giant crouton  
Asparagus Soup, herbed goat cheese  
Ginger Carrot Bisque, honey yogurt, thyme*

### ***Salads***

*Please see full menu, many options available*

*Butter Lettuce and Scented Herbs, roasted corn, goat cheese, roasted tomato "ice"  
Iceberg Wedge, blue or French dressing, crumbled blue cheese, scallion, tomato dice  
Salade de Provence, anjou pear, crumbled blue, dried cherries, fresh herbs*

108 West Germania Place Chicago, IL 60610

Ph. 312-787-0190 Fx. 312-573-1692 [www.kenmarecatering.com](http://www.kenmarecatering.com)



***Intermezzo***

***Wild Blueberry Sorbet***  
***Blood Orange 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*

***Seared Hen Breast***

*black trumpet mushroom coulis, shallot oil  
broccolini, garlic mashed potatoes*

***Roasted Red King Salmon***

*spinach, pearl onion, balsamic reduction  
roasted root vegetables*

***Black Angus Rib-Eye***

*dried tomato puree, chili oil, goat cheese gelee  
spicy potato wedge, bacon skillet corn*

***Grilled Pork Tenderloin***

*grilled pear and fennel relish, apricot glaze, apple chips  
new potatoes, maple brussel sprouts*

*Wine Service with Dinner*

*\*Many selections available for each course, please see full menu*

*Tableside Service of Gourmet Coffee or Hot Tea*

*\*If client brings in wedding cake, no cutting fee will apply*



***Germania Place  
Platinum Weddings***

**Reception**

One hour tray passed selection of four Hors D'oeuvres with Open Bar

**Dinner Menu**

Four-Course Meal with expanded meal selection to include soup,  
salad, intermezzo, main course  
(if client brings in wedding cake, no cutting fee will be applied)

**Beverage Service**

Four Hours of Premium Open Bar  
Red and White Superior Wines Served with Dinner

**Linen and Table Arrangements**

White Porcelain china, Excalibur glassware, classic silver pattern, and your  
choice of over 30 linen colors to select from

**Private Menu Tasting**

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

**Staffing**

First-Class staffing and gratuities included

**Additional Amenities**

Your choice of any Five Items from our luxury list, which may include  
upgraded linens, upgraded bar, treats for your guests, and more!

~~**\$159 per person**~~

**Special! \$129 per person**

*Pricing does not include 9.75% tax*

*\*\*\$25,000 minimum for Saturday nights*