



It's all about the food... AND THE THOUSAND DETAILS!

GOLD WEDDING PACKAGE 2017

312.742.2400 | groupsales@lpzoo.org | tlilyevents.com



tigerlily  events
at LINCOLN PARK ZOO

Levy

GOLD WEDDING PACKAGE

PACKAGE DETAILS AND EVENT POLICIES	1
PASSED HORS D'OEUVRES	2
SALADS	3
ENTRÉES	4
LATE NIGHT SNACKS AND SWEETS	5
BEVERAGES	6



Tigerlily Events at
Lincoln Park Zoo and Cafe Brauer
2230 N. Cannon Dr
Chicago, Illinois 60614
312-742-2400

Group Sales
groupsales@lpzoo.org
312-742-2400

GOLD PACKAGE

PACKAGE DETAILS

Gold Wedding Package includes the following:

ALL STAFFING

GRATUITY IS NOT INCLUDED, IT IS AT
YOUR DISCRETION

CHINA, GLASS, SILVERWARE AND CLASSIC LINEN

EQUIPMENT IS STANDARD SET AND CLASSIC CUSTOM
LINENS AND NAPKINS FOR GUEST TABLE LINENS
IS FULL LENGTH.

VALET PARKING

FOUR PASSED HORS D'OEUVRES

FIVE HOUR OPEN ZEBRA BAR PACAKGE

ELECTION OF SALAD AND ENTRÉE

WITH GOURMET ARTISAN BREAD BASKET

TWO COURSE INDIVIDUALLY PLATED DINNER

RED AND WHITE WINE SERVICE DURING DINNER TO ALL OF YOUR GUESTS

SPARKLING TOAST FOR THE HEAD TABLE

CAKE CUTTING

COFFEE AND TEA SERVICE WITH DINNER

ADD COFFEE AND TEA STATION AFTER DINNER FOR
2.00 PER PERSON

PACKAGE PRICE 170.00 PER PERSON

PRICE DOES NOT INCLUDE TAX.

PLEASE ASK ABOUT ADDITIONAL UPGRADES

Additional 400.00 vendor delivery charge may apply for Sunday Events

700.00 charge will apply for Holidays

Package does not include room rental fee or insurance

EVENT TERMS AND POLICIES

EQUIPMENT RENTALS

Upgrading equipment is available including
linen. Please inquire with a sales representative
for further information.

TAXES

Appropriate sales tax will be applied to all
events (unless a tax-exempt letter is provided).

GUARANTEE

Client must notify us of the guaranteed number
of guests attending the event at least seven (7)
full business days prior to the event.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage of any kind may be
brought into or removed from the location by
either the client or client's guests without our
prior written approval.

All prices are subject to applicable
tax and service charges.

Events of (20) guests or less are subject
to a small group fee per meal function.

PASSED HORS D'OEUVRES

PASSED HORS D'OEUVRES

Select Four

- Tandoori Chicken Kabob
Cucumber raita
- Ginger Basil Dragon Shrimp
Sweet chili sauce
- Mini Roast Pork Bao
Char shu pork, hoisin sauce
- Mini Shepard's Pie
Beef and potato
- Local Brie Cheese
en croute with raspberry jam
- Crispy Braised Beef Short Rib Spring Roll
Horseradish dipping sauce
- Duck Quesadilla
Spicy plum dipping sauce
- Traditional Spanakopita
Feta and Spinach
- Mushroom Caps stuffed with Italian Sausage
- Spanish Empanadas
Chicken, chorizo and pepper jack cheese
- Prosciutto Wrapped Fresh Seasonal Melon Ball
Balsamic glaze
- Cherry Tomato with Julienned Vegetables
- Shrimp Cocktail Shooter
House made cocktail sauce
- Caprese Skewer
Celigini Mozzarella, basil, tomato, balsamic caramel drizzle
- Tuna Tartar
In a cucumber cup, wasabi cream
- Olive Tapenade
Whipped ricotta cheese, crostini
- Prosciutto Wrapped Bread Stick
Boursin cheese, arugula
- Feta Watermelon Skewer
- Pumpkin Goat Cheese Crostini
Toasted walnuts, dried cherry, micro greens

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.



SALADS

Includes artisan bread basket and whipped butter. Select One

Mixed Field Greens

Local baby lettuce with mixed baby tomatoes, red onion, cucumbers, house dressing

Spinach and Apple Salad

Toasted walnuts, cherve cheese, red onions, apple cider vinaigrette

Caesar Salad

Chopped hearts of romaine, house made dressing, brioche croutons and shaved parmesan cheese

Iceberg Wedge Salad

Smoked bacon, penta crema bleu, cucumbers, grape tomatoes, red onion, creamy bleu cheese dressing

Ranch Salad

Mixed fresh local greens with shredded rainbow carrots, sliced cucumbers and heirloom tomatoes with house made ranch and french dressing (Dressing served table side)

SOUP UPGRADE

Summer Sweet Corn Soup

Roasted corn relish

Truffle Wild Mushroom Soup

Truffle mushroom, green onion

Autumn Butternut Squash Soup

Nutmeg crema and toasted pumpkin seeds

Roasted Tomato Bisque

Herb tapenade and goat cheese crostini

ADD 4.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

ENTRÉES

Includes coffee and tea service with dinner. Served with local and seasonal vegetables.

Herb Roasted Chicken Breast

Classic mashed potatoes, fresh seasonal vegetables, chicken demi glaze

Chicken Florentine

Blend of spinach and feta baked in a flaky dough, sherry cream sauce

Breaded Chicken Chop

Breaded chicken breast, fingerling potato, seasonal vegetables, lemon caper sauce

Double Cut Bone-In Pork Rib Chop

Caramelized apples, celery, sweet potato tart, sauce Robert

Seared Stripped Bass

Wilted spinach and artichoke hearts, lemon parsley salad

Roasted Wild Salmon

Sweet pea puree with roasted wild mushrooms, mini marble potatoes

Lake Superior Whitefish Filet

Lyonnais potatoes, seasonal vegetables, grilled grapes with meuniere

Seared Sirloin Steak

Classic thick American steak, horseradish mashed potatoes, seasonal vegetables, diablo sauce

Cabernet Braised Rib of Beef

Tender boneless short rib, herb polenta, seasonal vegetables, wild mushroom ragout

Boston Cut Strip Steak

8 oz double thick cut steak, crispy onion rings, roasted shallot ragout, seasonal vegetables, steak sauce

VEGETARIAN OPTIONS

Stuffed Eggplant

Grilled eggplant stuffed with ratatouille

Wild Mushroom Risotto

Parmigiano reggiano, seasonal vegetables

Vegetable Stuffed Polenta Cake

Roasted baby vegetables, romanesco sauce

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

LATE NIGHT SNACKS & SWEETS



LATE NIGHTS

- Tavern-Style Classic Mini Beef Burger
Shredded lettuce, red onion, tomato, Cheddar cheese and secret sauce
- Firehouse Mini Burger
Applewood bacon and barbecue sauce
- Chicago Style Mini Dog
Vienna beef hot dog with mustard, relish, tomato, pickle, sport pepper, celery salt and onion
- Buffalo Chicken Slider
Honey buffalo sauce and bleu cheese cole slaw
- Turkey Slider
Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese
- Chicken Parmesan Slider
Marinara and mozzarella
- BBQ Brisket Slider
Our 6 hour brisket with bourbon barbecue sauce and crispy onions on a mini brioche roll
- Popcorn
Cheddar cheese, caramel corn, butter

SWEETS

- Churro Bites
- Warm Cookies and Milk
- Mini Milk Shakes
Vanilla, chocolate, strawberry
- Bambalones
Traditional Italian donut
- Fresh Fruit Display
- Sweet Table
Assorted mini bites and tarts
- Mini Cupcakes
Assorted flavors

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

BAR PACKAGES

THE ZEBRA

(INCLUDED IN PACKAGE)

Smirnoff
 Woodbridge Cabernet
 Bombay Original
 Woodbridge Chardonnay
 Bacardi Silver
 Bud Light
 Johnnie Walker Red
 Stella Artois
 Christian Brothers
 Jim Beam

**All mixers are included*

THE GIRAFFE

Grey Goose
 Alta Vista Cabernet
 2 Flavored Stoli Options
 Souverain Chardonnay
 Bombay Sapphire
 Bud Light
 Bacardi Silver
 Stella Artois
 Captain Morgan
 Modelo
 Johnny Walker Black
 Goose Island 312
 Crown Royal
 Lagunitas Little Sumpin'
 Sumpin'
 Maker's Mark
 E&J Brandy

**All mixers are included*

THE RHINOCEROS CORDIAL

The Perfect Nightcap

Bailey's
 DiSaronno Amaretto
 Sambuca
 Rumchatta
 Kahlua
 Chambord
 Grand Marnier

THE TIGER

Northshore Vodka
 Northshore Citrus Vodka
 Cana Brava Rum
 Shipwrecked Spiced Rum
 North Shore No. 6 Gin
 Breckenridge Bourbon
 Koval Rye Bourbon
 F.E.W. Whiskey
 Monkey Shoulder Scotch
 Kahlúa
 Sambuca
 Rumchata
 Grand Marnier
 Amaretto di Sarrono
 Chambord

Choice of 1 white and 1 red wine

Chandon Pinot Noir
 Simi Cabernet
 Kim Crawford Sauvignon Blanc
 Simi Chardonnay

Choice of 3 additional beers

Bud Light
 Stella Artois
 Goose Island 312
 Goose Island Seasonal
 Lagunitas Little Sumpin'
 Sumpin'
 Lagunitas Pils
 Revolution Anti Hero
 Revolution Bottom Up Wit
 Two Brothers Domaine Dupage
 Two Brothers Ebels Weiss
 Metropolitan Flywheel
 Vandermill Hard Cider

**All mixers, garnishes and ice included*

CUSTOM SIGNATURE COCKTAILS

Develop your own signature cocktail from your favorite flavors with our onsite Mixologist

PRICING VARIES

**Please ask about upgrading bar package*



All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.