



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

PLATINUM WEDDING PACKAGE 2017

312.742.2400 | groupsales@lpzoo.org | tlilyevents.com



tigerlily  events
at LINCOLN PARK ZOO

Levy

PLATINUM PACKAGE MENU

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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

PLATINUM PACKAGE

PACKAGE DETAILS

Platinum Wedding Package includes the following:

ALL STAFFING

GRATUITY IS NOT INCLUDED; IT IS AT YOUR DISCRETION.

CHINA, GLASS, SILVERWARE AND UPGRADED LINEN

EQUIPMENT IS STANDARD SET AND LINEN IS A CHOICE OF SHANTUNG OR LAMOUR.

VALET PARKING

FOUR PASSED HORS D'OEUVRES

FIVE HOUR OPEN GIRAFFE BAR PACKAGE

SELECTION 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 ALL GUESTS

CAKE CUTTING

COFFEE AND TEA SERVICE WITH DINNER

ADD COFFEE AND TEA STATION AFTER DINNER FOR 2.00 PER PERSON

LATE NIGHT SNACKS & SWEETS TABLE

PACKAGE PRICE

220.00 PER PERSON, 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

- Mini Yukon Baked Potato
Parmesan cheese and truffle oil
- New England Style Lump Crab Cakes
Remoulade sauce
- Seared Sea Scallop
Mango chutney, micro greens
- Seared Tuna Loin
On a wonton cracker, wasabi cream
- Crispy Saffron Risotto Arancini
Smoked tomato jam
- Stuffed Mushroom
Spinach and artichokes
- Coconut Crusted Shrimp Skewer
Horseradish orange marmalade
- Lamb Chop Lollipop
Chimichurri sauce
- Bacon Wrapped Medjoul Dates
Lemon chive goat cheese
- Lobster Corn Empanada
Garlic rouille
- Mediterranean Skewer
Olives, artichoke, tomato, feta cheese
- Smoked Salmon Roll
Cream cheese, caper, red onion, rye toast
- Truffle Deviled Egg
Osetra caviar
- Lump Blue Crab Salad
Cherry tomato
- Grilled Octopus Crostini
Roasted pepper, granny smith apple, fennel
- Pumpkin Goat Cheese Crostini
Toasted walnuts, dried cherry, micro greens
- Beef Tenderloin Crostini
Smoked tomato, penta crema bleu
- Lobster Tail
Buckwheat blini, creme fraiche, caviar
- Country Pate
Cherry glaze, stone ground mustard, Rubschlager

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SALADS

Includes artisan bread basket and whipped butter. Select One

Arugula and Strawberry Salad

Frisee, toasted almonds, tomatoes, cucumbers, radish, Robiola Bosina camembert, white balsamic vinaigrette

Cherry Tomatoes and Celigini Mozzarella

Basil, arugula, cucumber, radish, lemon vinaigrette

Autumn Squash Salad

Baby artesian greens, roasted pumpkin seeds, dried cherry, shaved red onion, tomatoes, cucumbers, apple cider vinaigrette

Southern Salad

Baby artesian greens, assorted berries, candied pecans, tomatoes, cucumbers, radish, white balsamic vinaigrette

Roasted Beet Salad

Boucheron cherve cheese, toasted walnuts, walnut oil vinaigrette

Jumbo White and Green Asparagus Salad- Seasonal Availability

Coddled egg, heirloom tomato, watermelon radish, truffle vinaigrette

Heirloom Tomato Salad- Seasonal Availability

Penta Crema bleu, Easter radish, lemon vinaigrette

CONSIDER SOUP

Summer Sweet Corn Soup

Roasted lobster and corn relish

Lobster Bisque

Lobster hash, sherry cream

Italian Wedding Soup

Handmade Italian meatballs, kale, pastiti, fresh herbs

Spring Pea Soup

Crispy soft shell crab, parsley oil

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ENTRÉES

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

Searred Miso Glazed Salmon Fillet

Fiord Sounds salmon fillet, blend of wild rice, baby bok choy, apple fennel salad

Searred Halibut Fillet- Seasonal Availability limited in March and part of April

Tomato caper relish, seasonal vegetables, confit potato

Searred Aged Beef Tenderloin Filet

Horseradish mashed potatoes, squash puree, seasonal vegetables, and red wine sauce

Searred Prime New York Strip Steak

Shallot fingerling potato ragu, seasonal vegetables, buttermilk onion ring

Beef Wellington

Aged petite filet, English mustard, mushroom duxcell, puff pastry, Bordelaise sauce, seasonal vegetables

Braised Lamb Shank

All natural Colorado lamb shank, saffron tomato, glaze, mixed bean cassoulet

Roasted Truffle Chicken Chop

Roasted semi-boneless chicken breast, black truffle, roasted potatoes and cipollini onions, natural au jus

Wild Mushroom and Boursin Cheese Stuffed Chicken Breast

Minnesota wild rice, seasonal vegetables

Roasted Peking Duck Breast

Braised leek and spinach risotto, bing cherry sauce

Herb Crusted Searred Colorado Lamb Rack

Fresh spätzle, seasonal vegetables, mint demi glaze

VEGETARIAN OPTIONS

Eggplant Cannelloni

Herb ricotta cheese, marinara sauce

Stuffed Pepper

Vegetable quinoa, braised spinach, roasted red pepper sauce

Vegetable Stuffed Jumbo Sea Shell Pasta

Lemon cream

Wild Mushroom Risotto

Parmesan Reggiano

DUET ENTRÉE SELECTIONS (MARKET PRICING)

Signature Aged Petite Filet plus choice of one of the following:

Jumbo Searred Bay Scallops

Grilled Firecracker Shrimp

Searred Salmon Filet

Choice of potato, seasonal vegetables and Bordelaise sauce

Petite Filet with Lobster Tail

Horseradish mashed potatoes, seasonal vegetables, Maiter'd butter, natural jus

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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

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BAR PACKAGES

THE GIRAFFE

(INCLUDED IN PACKAGE)

Grey Goose
Alta Vista Cabernet
2 Flavored Stoli Vodkas
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*

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