



Nicodem Creative

## PLATINUM WEDDING PACKAGE 2024

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Todd James Photography

tigerlily events  
at LINCOLN PARK ZOO

Levy



# PLATINUM PACKAGE MENU

PACKAGE DETAILS	3
PASSED HORS D'OEUVRES	4
SALADS	6
ENTRÉES	7
LATE NIGHT SNACKS	9
BEVERAGES	10
ELEVATE YOUR EVENT	11
POLICIES	12

Tigerlily Events at  
Lincoln Park Zoo and Cafe Brauer  
2230 N. Cannon Drive  
Chicago, IL 60614

[groupsales@lpzoo.org](mailto:groupsales@lpzoo.org)  
773-571-0404  
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# PLATINUM PACKAGE

## PACKAGE DETAILS

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**250.00 per person includes the following:**

### **TABLEWARE**

Standard set of china, glassware and silverware  
Faille full length linen, your choice of color

### **PASSED HORS D'OEUVRES**

Selection of four

### **PLATED SALAD**

Served with artisan bread basket and butter

### **PLATED ENTRÉE**

Guests pre-select from three choices

### **FIVE HOUR OPEN BAR**

Giraffe bar package

### **TABLESIDE WINE SERVICE**

Offered for one hour during dinner

### **SPARKLING TOAST FOR ALL GUESTS**

Pre-poured prior to dinner

### **CAKE CUTTING**

Served tableside or stationed

### **COFFEE & TEA SERVICE**

Offered tableside after dinner

### **LATE NIGHT SNACKS**

Selection of two

### **UNDER 21 PRICING**

Young adults (age 13-20): 180.00

Kids (age 12 and under): 50.00



Stephanie Lang Photography

All prices are subject to applicable tax and service charges.

Events of (99) guests or less are subject to a small group fee.

# PASSED HORS D'OEUVRES

## MEAT & SEAFOOD OPTIONS

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Select four (total)

**BACON WRAPPED MEDJOUL DATE**

Lemon chive goat cheese

**PROSCIUTTO WRAPPED ASPARAGUS**

Spicy orange honey glaze

**BUTTERMILK FRIED CHICKEN POP**

Maple fire sauce

**LAMB CHOP LOLLIPOP**

Chimichurri sauce

**THAI BEEF SATAY**

Soy-ginger glaze, green onion, sesame

**BEEF TENDERLOIN CROSTINI**

Smoked tomato, bleu cheese

**SMOKED SALMON CUCUMBER BITE**

Whipped cream cheese, capers, red onion, grape tomato

**NEW ENGLAND STYLE LUMP CRAB CAKE**

Remoulade sauce

**SUSHI-GRADE HAMACHI TUNA**

Wonton crisp, chili yuzu aioli

**SEARED SEA SCALLOP**

Mango chutney, micro greens

**LOBSTER CORN EMPANADA**

Garlic rouille

**MINI SOFT SHELL TUNA TACO**

Cabbage slaw, avocado cream

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# PASSED HORS D'OEUVRES

## VEGETARIAN OPTIONS

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Select four (total)

**MINI JERK "CHIK'N" TACO**

Jackfruit, cabbage salad, avocado, pineapple salsa

**VIETNAMESE SPRING ROLL**

Julienne vegetables, avocado, lettuce, sweet tamari sauce

**MINI YUKON BAKED POTATO**

Parmesan cheese, truffle oil

**CAPONATA CANAPE**

Eggplant, bell peppers, zucchini, onion, olives, tomatoes, shaved Parmesan, crispy capers

**TRUFFLE DEVILED EGG**

Osetra caviar

**CUCUMBER HUMMUS BITE**

Kalamata olives, grape tomato, black sesame, parsley

**CRANBERRY GOAT CHEESE TRUFFLE**

Pistachio, parsley, lavender honey

**PLANT BASED "CRAB" CAKE**

Jackfruit, Remoulade sauce

**COWBOY TOSTADA**

Black bean, roasted corn, red onion, cilantro, avocado, tortilla chip

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## SALAD OPTIONS

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Served with artisan bread basket and butter - Select one

### **FIRE ROASTED VEGETABLE SALAD**

Carrots, zucchini, asparagus, sweet corn, cherry tomatoes, crimini mushrooms, cauliflower, assorted greens, honey mustard vinaigrette

### **WINTER SALAD**

Baby artisan lettuce, Bosc pears, dried cranberries, gorgonzola cheese, grape tomatoes, Persian cucumbers, radish, maple spiced vinaigrette

### **STRAWBERRY AND ARUGULA SALAD**

Toasted almonds, tomato, cucumber, radish, camembert cheese, white balsamic vinaigrette

### **SPINACH & APPLE SALAD**

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

### **CHERRY TOMATO AND CILIEGINE MOZZARELLA SALAD**

Basil, arugula, cucumber, radish, lemon pesto vinaigrette

### **CAESAR SALAD**

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

### **MEDITERRANEAN SALAD**

Romaine lettuce, grape tomatoes, radish, cucumber, Kalamata olives, red onions, feta cheese, herb vinaigrette

### **GARDEN SALAD**

Romaine & spring mix blend, grape tomatoes, shaved carrot, Persian cucumber, red onion, radish, red wine vinaigrette

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## MEAT & SEAFOOD OPTIONS

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### Select two

#### **MANHATTAN CUT SIRLOIN STEAK OSCAR**

Sirloin steak with blue crab, asparagus, roasted fingerling potatoes, hollandaise sauce

#### **SEARED AGED BEEF TENDERLOIN FILET**

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

#### **RACK OF LAMB**

Chimichurri sauce, vegetable couscous

#### **ROASTED TRUFFLE CHICKEN**

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

#### **STUFFED CHICKEN BREAST**

Wild mushrooms, Boursin cheese, Minnesota wild rice

#### **PISTACHIO CRUSTED CHICKEN BREAST**

Lavender honey demi glaze, basmati rice pilaf, green beans

#### **SEARED DAY BOAT JUMBO SEA SCALLOPS**

Forbidden rice, sweet corn puree, braised leek

#### **GRILLED SALMON**

Country wild rice pilaf, grilled asparagus, caper beurre blanc

#### **SEARED HALIBUT STEAK**

Fondant potato, braised fennel, Cipollini onion, saffron cream sauce

#### **ARCTIC COD**

Blue crab, Swiss chard, butter potatoes, lemon-dill sauce

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## VEGETARIAN OPTIONS

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Select one

### **ROASTED SEASONAL VEGETABLE EN CROUTE**

Puff pastry, saffron cream sauce

### **GRILLED CAULIFLOWER 'STEAK'**

Roasted potatoes, charred tomato, chimichurri sauce

### **SICILIAN PASTA**

Orecchiette pasta, Kalamata olives, roasted grape tomatoes, artichoke hearts, arugula, Parmesan cheese

### **MEDITERRANEAN COUSCOUS**

Grilled zucchini, bell peppers, fresh spinach, fire roasted cherry tomatoes

### **SEASONAL VEGETABLE RISOTTO**

Choice of butternut squash, vegetable caponata or wild mushroom

### **SEASONAL RAVIOLI**

Choice of sautéed spinach, wild mushroom & fontina or pumpkin

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# LATE NIGHT SNACKS

## LATE NIGHT SNACK OPTIONS

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### Select two

#### **TAVERN-STYLE CLASSIC MINI BEEF BURGER**

Shredded lettuce, red onion, tomato, Cheddar cheese, secret sauce

#### **FIREHOUSE MINI BURGER**

Applewood bacon, barbecue sauce

#### **CHICAGO-STYLE MINI DOG**

Vienna beef hot dog with mustard, relish, tomato, pickle, sport pepper, celery salt, onion

#### **BUFFALO CHICKEN SLIDER**

Honey buffalo sauce, bleu cheese coleslaw

#### **BBQ SLIDER**

Marinated jackfruit, BBQ sauce, cabbage slaw

#### **STREET TACOS**

Choice of two proteins: beef, chicken, shrimp, tofu

#### **BAVARIAN PRETZEL BITES**

Warm pretzels with assorted cheese dips, stone-ground mustard

#### **MAC N' CHEESE BITES**

Crispy panko crumbs

#### **CINNAMON SUGAR CHURROS**

Chocolate dipping sauce

#### **CONNIE'S THIN CRUST PIZZA**

Choice of two: pepperoni, sausage, cheese, veggie deluxe

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## BAR PACKAGES

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### **THE GIRAFFE (INCLUDED IN PACKAGE)**

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Maker's Mark Bourbon, Jose Cuervo Tradicional Tequila, Crown Royal Whiskey, Jameson Irish Whiskey

William Hill Cabernet Sauvignon and JUSTIN Sauvignon Blanc

Bud Light, Heineken, Modelo, Goose Island 312, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

Assorted Hard Seltzers

Mixers, garnishes and ice included

### **THE LEOPARD**

Grey Goose Vodka, Gray Whale Gin, Bacardi Silver Rum, Redemption Bourbon, 1800 Cristalino Tequila, Few Whiskey, Johnnie Walker Black Scotch, Jameson Irish Whiskey

Simi Cabernet Sauvignon and Simi Sauvignon Blanc

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Lagunitas IPA

Assorted Hard Seltzers

Mixers, garnishes and ice included

*Add 2.00 per person, per hour*

### **THE LION**

Belvedere Vodka, Few Gin, Mount Gay Black Barrel Rum, 1800 Cristalino Tequila, Elijah Craig Bourbon, Redemption Rye Whiskey, Jameson Irish Whiskey, Macallan 12 Year Scotch, Martell Cognac

Details Cabernet Sauvignon 2019, St. Supery Sauvignon Blanc, Veuve Clicquot Yellow Label Brut Champagne

Bud Light, Heineken, Modelo, Goose Island 312, Revolution Anti Hero, Lagunitas Little Sumpin' Sumpin', Goose Island Seasonal Reserve

Assorted Hard Seltzers

Mixers, garnishes and ice included

*Add 12.00 per person, per hour*

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# ELEVATE YOUR EVENT

## OPTIONAL ADD-ONS

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Ask your sales manager for ideas and recommendations

### **ADDITIONAL HORS D'OEUVRES**

4.00 per piece

### **ADD A SOUP COURSE**

8.00 per person

### **DUET ENTRÉE**

Market pricing

### **SEASONAL MINI DESSERTS**

Rotating selection

### **SIGNATURE COCKTAILS**

A great way to welcome your guests!

### **AFTER DINNER CORDIALS**

7.00 per person / 2 hours following dinner

### **VENDOR MEALS**

35.00 per cold (boxed) meal

55.00 per hot (plated) meal

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## TAXES

Food and beverage items subject to 11.75% tax.  
Set up and service items subject to 11.25% tax.  
Tax rates are subject to change based on local ordinance.

## STAFF FEES

There will be a staff fee of \$32 per event guest added to the final event invoice. This staff fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity, if any, is voluntary and at your discretion. Additional staff fees may apply for additional bartenders or food station attendants.

## FINAL GUEST COUNT AND PAYMENT

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater. Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check only. Additional charges accumulated during the event will be charged the following business day.

## FOOD & BEVERAGE POLICY

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

## NEXT STEPS

Should you wish to secure Tigerlily Catering for your wedding, please work with your sales manager to request a proposal. Pricing and details on such proposal will be valid for 45 days from the date the proposal is delivered. A signed catering agreement and proposal are required to secure catering services.

## ALCOHOL SERVICE POLICY

We will only serve alcoholic beverages to individuals who are at least 21 years of age and will check identification of any guests that appear to be under 30 years of age. There is a two drink maximum per person per order at the bar. There are no shots allowed at the event.

## SUBSTITUTIONS & ITEM AVAILABILITY

Menu items are subject to change, based upon availability, and customer will be informed if the order is impacted. Should there be a need to substitute an item due to lack of supply, price adjustments may occur. Any item substitutions or change in pricing will be agreed upon in writing by client and Tigerlily Events.

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