

Wedding Guide



**CATERING
SERVICES**

LOYOLA WEDDINGS



Table of Contents

Celebrate Your Day02

Reception Packages

Plated Dinners..... 03 - 05

Stations-Style 06 - 08

Menu Selections

Hors d'Oeuvres.....09

Salads, Soups and Appetizers..... 10

Plated Entrées..... 11

Display Stations..... 12

Chef Attended Stations..... 13

Late Fare 14

Desserts..... 14

Bar Packages..... 15

Wedding Brunch Receptions 16

Rentals and Design 17

Information and Policies..... 18

Loyola Wedding Venues..... 19

Contact Us

tel: 773.508.6035 email: catering@luc.edu

8:00 to 5:00pm Monday - Friday

luc.edu/catering



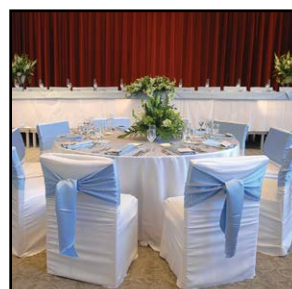
Celebrate



Celebrate your special day among the vibrant flowers, colorful autumn leaves or serene lake shore at one of the city's premier wedding venues. Loyola University Chicago's two campuses offer both formal gardens as well as elegant event spaces. Whether you are looking for that dream wedding amidst the skyscrapers of downtown Chicago or a picturesque reception overlooking Lake Michigan, Loyola University is the perfect setting for a beautiful, memorable wedding reception, no matter the season.



This guide is meant to give you an idea of available services, but our full range of services is not limited to the selections here.



Plated Dinner Packages

Topaz

eighty-five dollars per guest

Cocktail Hour

Your Selection of Four Passed Hors d'Oeuvres
Passed Wine and Sparkling Water Greeting

Dinner Reception

First Course

Choice of Featured Salad
Fresh Baked Breads, Rolls and Butter

Main Course

Choice of Plated Entrée and Vegetarian Selection
Wine Service with Dinner

Dessert

We Will Cut and Serve the Wedding Cake
That You Provide
Coffee, Decaffeinated, and Tea Service

Bar Service

Four-Hour Open Standard Bar
Soft Drinks Available Throughout



Plated Dinner Wedding Packages Include:

Floor Length Classic Linen for Your Head Table,
Guest Tables, Cake Table, Gift Table, DJ Table,
and Place Card Table

China, Flatware and Linen Napkins

Dinner Packages are priced for 6 hours

Incorporate an additional meal choice into a
package for an additional five dollars per guest

Prices subject to applicable tax and an 18% administrative charge

Plated Dinner Packages



Plated Dinner Wedding Packages Include:

Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table

China, Flatware and Linen Napkins

Dinner Packages are priced for 6 hours

Incorporate an additional meal choice into a package for an additional five dollars per guest

Prices subject to applicable tax and an 18% administrative charge

Pearl

ninety dollars per guest

Cocktail Hour

Your Selection of Four Passed Hors d'Oeuvres

Passed Wine and Sparkling Water Greeting

Choose One Display Station
or Substitute for Late Fare – Tier I

Dinner Reception

First Course

Choice of Featured Salad

Fresh Baked Breads, Rolls and Butter

Main Course

Choice of Plated Entrée and Vegetarian Selection

Wine Service with Dinner

Dessert

We Will Cut and Serve the Wedding Cake
That You Provide

Coffee, Decaffeinated, and Tea Service

Bar Service

Four-Hour Open Standard Bar

Soft Drinks Available Throughout



Plated Dinner Packages

Ruby

ninety-nine dollars per guest

Cocktail Hour

Your Selection of Four Passed Hors d'Oeuvres

Passed Wine and Sparkling Water Greeting

Choose One Display Station
or Substitute for Late Fare – Tier I

Dinner Reception

First Course

Choice of Featured Salad

Fresh Baked Breads, Rolls and Butter

Main Course

Choice of Plated Entrée – Tier II

Vegetarian Selection

Wine Service with Dinner

Dessert

Choose One Dessert – Tier I

We Will Cut and Serve the Wedding Cake
That You Provide

Coffee, Decaffeinated, and Tea Service

Bar Service

Four-Hour Open Premium Bar

Soft Drinks Available Throughout



Plated Dinner Wedding Packages Include:

Floor Length Classic Linen for Your Head Table,
Guest Tables, Cake Table, Gift Table, DJ Table,
and Place Card Table

China, Flatware and Linen Napkins

Dinner Packages are priced for 6 hours

Incorporate an additional meal choice into a
package for an additional five dollars per guest

Prices subject to applicable tax and an 18% administrative charge

Stations-Style Packages



Topaz

eighty-five dollars per guest

First Hour

Your Choice of One Display Station – Tier I
Your Selection of Four Passed Hors d’Oeuvres
Passed Wine and Sparkling Water Greeting

Second Hour

Choose Two Chef Stations – Tier I

Dessert

We Will Cut and Serve the Wedding Cake
That You Provide

Coffee, Decaffeinated, and Tea Station

Bar Service

Four-Hour Open Standard Bar

Soft Drinks Available Throughout

Stations-Style Wedding Packages Include:

Floor Length Classic Linen for Your Head Table,
Guest Tables, Cake Table, Gift Table, DJ Table,
and Place Card Table

China, Flatware and Linen Napkins

Highboy Tables and Cabaret Tables with Floor
Length Classic Linen*

*The Inclusive Quantity is Based on Your Guest
Count - We Will Guide You and Include Totals
on Your Proposal

Stations-Style Packages are priced for 4 hours

Prices subject to applicable tax and an 18% administrative charge

Additional charges may apply for Chef Attendants



Stations-Style Packages

Pearl

ninety dollars per guest

First Hour

Your Choice of One Display Station – Tier I
Your Selection of Four Passed Hors d'Oeuvres
Passed Wine and Sparkling Water Greeting

Second Hour

Choose Two Chef Stations – Tier I

Dessert

We Will Cut and Serve the Wedding Cake That You Provide
Choose One Dessert or Late Fare Station – Tier I
Coffee, Decaffeinated, and Tea Station

Bar Service

Four-Hour Open Standard Bar
Soft Drinks Available Throughout



Stations-Style Wedding Packages Include:

Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table

China, Flatware and Linen Napkins

Highboy Tables and Cabaret Tables with Floor Length Classic Linen*

*The Inclusive Quantity is Based on Your Guest Count - We Will Guide You and Include Totals on Your Proposal

Stations-Style Packages are priced for 4 hours

Prices subject to applicable tax and an 18% administrative charge

Additional charges may apply for Chef Attendants

Stations-Style Packages



Ruby

ninety-nine dollars per guest

First Hour

Your Choice of One Display Station – Tier I
Your Selection of Four Passed Hors d’Oeuvres
Passed Wine and Sparkling Water Greeting

Second Hour

Choose Two Chef Stations – Tier I
Choose One Chef Station – Tier II

Dessert

We Will Cut and Serve the Wedding Cake
That You Provide
Choose One Dessert or Late Fare Station – Tier I
Coffee, Decaffeinated, and Tea Station

Bar Service

Four-Hour Open Premium Bar
Soft Drinks Available Throughout

Stations-Style Wedding Packages Include:

Floor Length Classic Linen for Your Head Table,
Guest Tables, Cake Table, Gift Table, DJ Table,
and Place Card Table

China, Flatware and Linen Napkins

Highboy Tables and Cabaret Tables with Floor
Length Classic Linen*

*The Inclusive Quantity is Based on Your Guest
Count - We Will Guide You and Include Totals
on Your Proposal

Stations-Style Packages are priced for 4 hours

Prices subject to applicable tax and an 18% administrative charge

Additional charges may apply for Chef Attendants



Hors d'Oeuvres

Hot Hors d'Oeuvres

Medjool Dates Wrapped in Bacon and Stuffed with Gorgonzola Cheese and Walnuts

Chicken or Beef Teriyaki Satay

Truffle Mac N Cheese

Sun-Dried Tomato and Goat Cheese Tartlets with Basil Infused Extra Virgin Olive Oil

Miniature Grilled Portobello and Herbed Goat Cheese Panini on Toasted Focaccia Bread with Balsamic Reduction

Pulled Pork Slider with Tangy Slaw

Roasted Shrimp and Andouille Sausage Skewers

Papaya and Water Chestnut Wrapped with Bacon and Finished with Brown Sugar Glaze

Mini Crab Cake with Peppadew Pepper Remoulade

Coconut Shrimp with a Horseradish Dijon Marmalade

Mini Frank with Sauerkraut, Stone Ground Mustard, Pretzel Bread

Cold Hors d'Oeuvres

Smoked Norwegian Salmon with Boursin Cheese, Capers and Onion on Pita

Caprese Skewers – Grape Tomatoes, Fresh Mozzarella and Basil Pesto

Korean Chicken Salad, Edible Cone

Antipasti Skewers – Kalamata Olive, Artichoke, Salami and Sun-Dried Tomato with an Italian Marinade

Veggie Antipasto Skewers – Mushrooms, Sun-Dried Tomatoes, Green and Kalamata Olives and Fresh Mozzarella

Prosciutto Wrapped Asparagus with Boursin Cheese and Balsamic Syrup

Virgin Bloody Mary Shooter with Cumin Dusted Grilled Shrimp

Gazpacho Shooter with Cilantro-Lime Shrimp Cocktail

Pepper-Crusted Beef Carpaccio with Basil Pesto and Shaved Manchego Cheese

New England Lobster Roll with Lemon Crème

Lobster Salad on Brioche Toast Point

Seared Ahi Tuna on a Wonton Chip with Wasabi Aioli



Salads, Soups and Appetizers

Salads

Contemporary Caesar Salad – Toasted Brioche, Parmesan Tuille, Creamy Caesar Dressing

Mediterranean Salad – Frisée and Watercress, Toasted Almonds, Kalamata Olives, Orange Segments, Roasted Bell Peppers – Roasted Garlic Vinaigrette

Bouquet of Field Greens with a Goat Cheese and Beef Terrine – Pesto Vinaigrette, Balsamic Syrup

Bouquet of Field Greens with Candied Pecans, Raisins and Warm Goat Cheese – Creamy Balsamic Dressing and Balsamic Syrup

Wedge Salad – Tomatoes, Bacon, Hard-Boiled Egg, Red Onion, Avocado, Crumbled Blue Cheese – Ranch Dressing

Caprese Salad – Heirloom Tomatoes and Fresh Mozzarella with Micro Basil, Balsamic Syrup, Extra Virgin Olive Oil, Smoked Salt and Fresh Ground Pepper

Soups

* Add two dollars per guest to package price to substitute, five dollars per guest to add as additional course

Char-Broiled Tomato Coulis – Accented with White Wine, Roasted Shallots and Thyme

Classic French White Bean Cassoulet – Diced French Cured Sausage, Ham and Breast of Chicken, Accented with Tomato, White Wine and Fresh Thyme

Butternut Squash Blushed with Coriander Seed and Garlic – Seasonal

Lobster Bisque – Four dollars per guest to substitute, eight dollars per guest to add

Appetizers

Tier I * Add two dollars per guest to substitute, a la carte price to add

Penne Rigate Cipriani – Tomato Basil Sauce Finished with Cream and Brandy

– Five dollars per guest

Orecchiette Primavera – Roasted Fresh Seasonal Vegetables and Herbs Tossed in Sautéed Fresh Garlic and Extra Virgin Olive Oil, Finished with Shaved Grana Padano Cheese

– Five dollars per guest

Risotto a la Chef – Seasonally inspired, delicious house-made risotto

– Inquire for options

– Five dollars per guest

Tier II * Add four dollars per guest to substitute, a la carte price to add

Sugar Smoked Chicken Crepe – Tarragon Flavored Crepe Filled with Strands of Pulled Smoked Breast of Chicken Folded with a Lemon and Garlic Accented Chickpea Mousse and Topped with a Light Pommery Mustard Sauce

– Seven dollars per guest

Breast of Duck Sope – Circlette of Masa Harina Topped with Sliced Duck Breast and Drizzled with a Honey-Laced Mole Sauce and Achioté and Guajillo Chile Crème Fraiche

– Eight dollars per guest

Pan-Seared Scallops – Over a Sweet Corn and Roasted Pepper Ragoût

– Eight dollars per guest

Plated Entrées

Chicken

Chicken Scaloppini with Creamy Risotto and Seasonal Vegetables with a Lemon Caper Pan Sauce

French Chicken Breast Stuffed with Sautéed Spinach, Asiago Cheese and Sun-Dried Tomatoes with a Potato Pancake and Roasted Seasonal Vegetable Bundle – Champagne and Grainy Mustard Sauce

Herb Marinated Breast of Chicken with Smoked Cheddar-Whipped Potatoes, Seasonal Vegetable Bundle – Herb Jus Lié

Mediterranean Chicken with Roasted Artichokes, Baby Carrots and Wild Mushroom Feta Orzo – Lemon Caper Sauce

Beef

London Broil Marinated and Roasted with Whipped New Potatoes and Vegetable Bundle

Braised Boneless Short Ribs on Parmesan Soft Polenta with Braised Vegetables – Tier II

Grilled Filet of Beef, Custard Potatoes, Asparagus Bundles – Truffle Herb Demi-Glace – Tier II

Roast Prime Rib with Turnip Whipped Potatoes and Vegetable Bundle – Au Jus – Tier II

Seafood

Buttermilk and Cornmeal Dusted Rainbow Trout with Pecan Quinoa, Roasted Seasonal Vegetables – Lemon Herb Cream

Grilled Salmon Florentine Soft Polenta, Sautéed Spinach and Wild Mushrooms – Red Wine Butter Sauce

Honey-Ginger Glazed Salmon with Sesame Rice Cake and Seasonal Vegetable Bundle – Ginger-Soy Butter

Pan-Seared Cod with Julienned Vegetables and Herbed Gnocchi – Saffron Lemon Cream

Lobster Scaloppini with Herb Couscous, Sautéed Oyster Mushrooms and Haricot Vert – Lobster Cream – Tier II

Vegetarian

Ricotta Filled Eggplant Roulades with Grilled Seasonal Vegetable Ratatouille, Roasted Tomato Coulis, Pan Roasted Potatoes and Basil Pesto

Mushroom Ravioli with Roasted Cremini and Oyster Mushrooms, Peas, Caramelized Onions, Sweet Corn and Cherry Tomato-Shallot Relish

Quinoa Stuffed Portobello with Asiago Cheese with Seasonal Vegetables

Duet Plates

Tier II * Substitute in package for an additional charge per guest

Pan-Seared Breast of Chicken and Filet of Beef with Truffled Duchess Potatoes and Green Bean Bundles – Thyme Butter and Port Demi-Glace – Additional four dollars per guest

Grilled Salmon and Filet of Beef with Petite Twice Baked Potatoes and Haricot Vert – Lemon Dill Sauce and Wild Mushroom Demi-Glace – Additional four dollars per guest

Grilled Filet of Beef and Crab Stuffed Shrimp with Custard Potatoes, Vegetable Bundle – Porcini Demi and Shrimp Sauce – Additional six dollars per guest

Grilled French Chicken Breast and Crab Cake with Roasted Garlic Duchess Potato and Seasonal Veggies – Cognac Cream and Green Peppercorn Sauces – Additional six dollars per guest

Grilled Filet of Beef and Butter Basted Lobster Tail with Rainbow Mixed Fingerling Potatoes and Seasonal Vegetables – Truffle Demi-Glace and Lobster Sauce – Tier III – Additional twelve dollars per guest

Display Stations

Display Station: Tier I

Market Station

Sliced Fresh Seasonal Fruit and Berries with Raspberry Dipping Sauce

International and Domestic Cheese Board with Assorted Crackers and Flatbreads

Vegetable Crudité with Spinach Dip

Fondue and Dips

Warm Spinach and Artichoke Dip – Spinach and Artichokes Blended with Cream and Cheeses Served with an Assortment of Sliced Bread

American Duet of Dips Onion and Fresh Herb Served on Hollowed out Bread with an Assortment of Crusty and Soft Breads

Vegetable Crudité with Spinach Dip

Mediterranean

Antipasto Display – Salami, Prosciutto, Roasted Mushroom, Peppers, Olives, Cheeses, Toasted Breads and Crackers

Trio of Mediterranean Dips Skordalia (Greek Potato Dip with Garlic, Lemon and Olive Oil), Baba Ghanoush (Puree of Roasted Eggplant with Garlic and Olive Oil), Hummus (Puree of Garbanzo Beans with Tahini and Olive Oil) Served in Hollowed out Bread with Rosemary Parmesan Pita Chips and French Baguettes

Stations A La Carte

Shellfish / Raw Bar

Customize: Jumbo Shrimp | Lump Crab Cocktails
Oysters | Clams | Mussels | Ceviche
(Market Price)

Sushi Bar

Customize: Sushi | Sashimi | Rolls

Display Station: Tier II

Grande Hors d'Oeuvres Display

Sliced Fresh Seasonal Fruit and Berries with Raspberry Dipping Sauce

International and Domestic Cheese Board with Assorted Crackers and Flatbreads

Baked Brie in Puff Pastry with Dried Fruit and Sliced French Bread

Warm Spinach and Artichoke Dip – Spinach and Artichokes Blended with Cream and Cheeses Served with an Assortment of Sliced Bread

Antipasto Display – Salami, Prosciutto, Roasted Mushroom, Peppers, Olives, Cheeses, Toasted Breads and Crackers

Epicurean Display

International and Domestic Cheese Board with Assorted Crackers and Flatbreads

Baked Brie in Puff Pastry with Dried Fruit and Sliced French Bread

Smoked Norwegian Salmon Display with Chopped Capers, Bermuda Onions, Eggs and Crème Fraiche Crackers and Cocktail Rye

Antipasto Display – Salami, Prosciutto, Roasted Mushroom, Peppers, Olives, Cheeses, Toasted Breads and Crackers

Displays a la carte

Jumbo Shrimp with Cocktail Sauce and Fresh Lemon (200 pieces)

– Four hundred dollars

– Two hundred dollars per additional 100

Assorted Sushi and Nigiri Platte (75 pieces)

– Two hundred fifty dollars

Oysters Rockefeller Fresh Blue Point Oysters Filled with Spinach, Bacon and Gorgonzola Cheese

– Two hundred fifty dollars per 100 oysters

Baked Clams – Jumbo Fresh Clams Stuffed with Herb Breadcrumbs, Parmesan, Garlic and Butter

– Two hundred fifty dollars per 100 clams

Chef Attended Stations

Chef Attended Stations: Tier I

Risotto Station – choose two

Our Chef's Delicious House-Made Risotto Dishes
– Inquire for a list of current features

Pasta Station – choose two

Our Chef's Specialty Pasta Dishes
– Inquire for a list of current features

Gourmet Salad Station

Trio of Salads – Contemporary Caesar
| Mediterranean | Caprese

Slider Bar – choose two

Beef with Caramelized Onion | Turkey with
Cranberry Relish on Brioche | BBQ Pork with
Tangy Cole Slaw | Portobello and Gorgonzola
| Classic Meatball on French bread

Quesadilla Bar

Chicken and Vegetable Quesadillas with Beans,
Pico de Gallo, Guacamole, Sour Cream
* Substitute Shrimp or Steak
– Add two dollars per guest

Moo-Shu Station

Slow Roasted Peking Style Duck wrapped with Sesame
Blushed Chinese Pancakes – Accompanied with
Plum Sauce, Chili Garlic Sauce, Soy Ginger Sauces,
Fresh Cilantro, Carrot and Cucumber and Juice from
Fresh Oranges

Small Plate Classics – choose two

Mac n' Cheese | Meatballs | Pulled Pork | Smoked
Chicken Complemented with Alabama White Sauce,
Mushroom Gravy and Carolina Peach BBQ

Flatbread Pizza Station – choose two

Our Chef's Delicious House-Made Flatbread Dishes
– Inquire for a list of current features

Stir-Fry

Chicken Breast and Petite Shrimp Served with Steamed
White Rice Bok Choy, Water Chestnuts, Bell Peppers,
Red Onions, Mushrooms, Broccoli, Carrots Teriyaki,
Sweet-N-Sour and Sesame Ginger Sauces
– Add Soy-Marinated Beef – Three dollars per guest

Sautéed Wild Mushroom Crostini

Portobello, Shiitake and Oyster Mushrooms Sautéed
with Garlic, Fresh Herbs and Your Choice of Brandy,
White or Red Wines – Finished with Extra Virgin Olive Oil

Carving Station – choose two

Turkey Breast Marinated and Slow Roasted
– Served with Soft Rolls and Garlic Herb Mayonnaise
Maple Pecan Glazed Boneless Pit Ham
– Carved and Served with Soft Rolls and Pineapple
Mustard Sauce

Roasted Canadian Pork Loin Cajun Style – Served
with Creole Honey Mustard Sauce and Soft Rolls

Texas Barbeque Brisket – Served with Fire Cracker
Cole Slaw and Soft Rolls

Chef Attended Stations: Tier II

Carved Tenderloin

Cocktail-Style: Roast Tenderloin – Served with
Soft Rolls, Mustard and Horseradish

Dinner-Style: Herb-Crusted, Roast Tenderloin of Beef
accompanied with Roasted Shallot Demi-Glace

Roast Prime Rib

Carved at the Station: Classically Prepared – Served
with Soft Rolls, Whipped Horseradish and Au Jus

Jumbo Shrimp Sauté Bar – choose one

Greek Style with Roasted Potatoes | Italian Style
with Risotto | Asian Style with Asian Noodles

Tapas Bar – choose four

Our Chef's Small Plate Tapas Dishes
– Inquire for a list of current features

Ceviche Bar – choose two

Grouper | Shrimp | Cod

Additional charges may apply for Chef Attendants

Late Fare and Desserts

Late Fare

Slider Bar – choose two

Beef with Caramelized Onion | Turkey with Cranberry Relish on Brioche | BBQ Pork with Tangy Cole Slaw | Portobello and Gorgonzola | Classic Meatball on French bread

Flatbread Pizza Station – choose two

Our Chef's Delicious House-Made Flatbread Dishes – Inquire for a list of current features

Gourmet Street Food – choose two

– Inquire for a current list of signature selections

Desserts

Tier I

Mini Crème Brûlée Station – choose two

– Inquire for our Chef's seasonal features

Dessert Shots – choose two

– Inquire for our Chef's seasonal features

Chocolate Fondue Station

Grand Mariner, White Chocolate and Hazelnut Dark Chocolate Fondue, Strawberries, Dried Apricots, Slices of Pound Cake, Lady Fingers and Rolled Cookie Wafers

Tier II

Sweet Table

An Array of Delectable Miniature Desserts

Substitute for Tier I for an additional six dollars per guest, or add to a package for an additional ten dollars per guest

– Inquire for our Chef's seasonal features

Chocolate Covered Strawberries

White and Dark Chocolates Dipped In Coconut, Candied Nuts, Chocolate Chips and Sprinkles

– Three dollars each, minimum 100



Bar Packages

Beer and Wine Bar

Heineken, Amstel Light, Goose Island 312,
Great Lakes Beer

choose two: Tier I Wines

Assorted Sodas

– Each additional hour is six dollars per guest

Standard Bar

Crown Royal Whiskey, Absolut Vodka, Beefeater Gin,
Jim Beam Bourbon, Cluny Scotch, Sauza Tequila,
Castillo Rum, Captain Morgan

Heineken, Amstel Light, Goose Island 312,
Great Lakes Beer

choose two: Tier I Wines

Assorted Sodas, Standard Mixers and Garnish

– Each additional hour is seven dollars per guest

Premium Bar

Jack Daniel's Whiskey, Crown Royal Whiskey,
Jim Beam Bourbon, Ketel One Vodka, Tanqueray
Gin, Dewar's Scotch, Jose Cuervo Tequila,
Bacardi Light Rum, Makers Mark, Captain Morgan

– Upgrade from Packages, eight dollars per guest

Heineken, Amstel Light, Goose Island 312,
Great Lakes Beer

choose two: Tier II Wines

Assorted Sodas, Standard Mixers and Garnish

– Each additional hour is nine dollars per guest

After Dinner Cordial Bar

Bailey's Irish Cream, Amaretto Disaronno,
Grand Marnier, Kahlua, Chambord and
Christian Brothers Brandy

– Ten dollars per guest

Champagne Toast

– Five dollars per guest

(Inquire for our wine list)



Wedding Brunch Receptions

Wedding Brunch

fifty-nine dollars per guest

Customize Your Wedding Brunch

A Selection of Seasonal Fresh Fruit and Berries

Assortment of Croissant, Cinnamon Rolls, Muffins and Coffee Cake with Marmalade and Whipped Salted and Fruit Butters

International and Domestic Cheese Board with Assorted Crackers and Flatbreads

Selection of Eggs – choose one

Scrambled Eggs with Cheddar, Salsa and Green Onions on the Side

Spinach, Mushroom and Brie Frittata with Spicy Marinara on the Side

Broccoli, Mushroom, Cheese and Sausage Strata

Add an Omelet Station to Your Brunch

Toppings Include: Bacon, Ham, Assorted Cheeses, Sausages, Tomatoes, Peppers, Onions, Mushrooms, Broccoli and Spinach

Chef Attendants are required for Omelet Station

– Six dollars per guest

– Additional charges will apply

Hot Breakfast Sweets – choose one

Pancakes with Fresh Berries and Whipped Topping

Whipped Butter and Real Maple Syrup on the Side

Belgian Waffles with Fresh Berries and Whipped Topping

Whipped Butter and Real Maple Syrup on the Side

Cheese Blintz with Strawberry Sauce and Powdered Sugar

Crispy Bacon and Breakfast Sausage Links

Potatoes – choose one

Sautéed Breakfast Potatoes

Roasted Mediterranean Potatoes with Fresh Herbs and Lemon

Potato Pancakes with Sour Cream and Apple Sauce on the Side

Salad – choose one

Classic Caesar Salad

Field greens with Kalamata Olives, Sun-Dried Tomatoes, Goat Cheese and Pine Nuts – Red Wine Vinaigrette

House salad with Cucumber, Tomato, Shredded Carrots and Red Onion – Ranch, Italian Vinaigrette on the Side

Pasta – choose one

Tortellini with Bite-Size Grilled Chicken and Pesto Cream

Bowtie Alfredo with Broccoli Florets and Roasted Plum Tomatoes

Vegetable Lasagna with Ricotta, Mozzarella and Parmesan cheeses

Chicken – choose one

Chicken Vesuvio with White Wine, Garlic and Parsley

Chicken Scaloppini – Sautéed with Lemon, Capers and Parsley

Herb Grilled Chicken with a Natural Jus Lié

Vegetables – choose one

Vegetable Ratatouille with Zucchini, Eggplant and Squash

Steamed Broccoli with Garlic Olive Oil

Mixed Seasonal Vegetables with Garlic, Basil and Oregano

Chef's Selection of Miniature Pastries and Cakes

Assortment of Fresh Juices

Freshly Brewed Coffee and Teas

Includes Unlimited **Champagne** and **Mimosas**

Rentals and Design

Tables

Highboys – With Floor Length Classic Linen
– Thirty-five dollars each

Highboys – With Floor Length Classic Linen
and Lamour Ties
– Forty dollars each

Cabarets – With Floor Length Classic Linen
– Twenty-five dollars each

Cabarets – With Floor Length Classic Linen
and Lamour Ties
– Thirty dollars each

Chairs

White Wood Formal Garden – With White
Padded Seat
– Five dollars each

Chiavari (Gold, Black, Silver, Mahogany,
Natural, White)
– Ten dollars each

High Chairs
– Fifteen dollars each

Linens

Upgrade to Lamour, Bichon or Damask Linen
– Add five dollars per guest
– Inquire for additional designer, couture fabrics

Dance Floors

Parquet Oak, Black and White
– Inquire for recommended size and pricing

Tabletop Rentals

Upgrade options available for China, Flatware and
Glassware – Inquire for options and pricing

Design Services

Lighting, Centerpieces and Venue Décor



Inquire for options, pricing and inclusive total. Prices subject to change, applicable tax and administrative charge. Delivery and set-up charges may apply.

Information and Policies

Tastings

Each booking includes four complimentary tickets to one of our Tasting Events. Individual tastings may be scheduled for an additional charge.

– [Inquire for pricing and availability](#)

Guarantees

Your guaranteed minimum guest count is due 14 days prior to your event. Final charges will be based on either your guaranteed guest count, or actual guest count, whichever is greater.

Food and Beverage Policies

Due to federal, state and local laws concerning food and beverage sales, food or beverage prepared by Loyola Catering may not be removed from the premises. Any unused items are the sole property of Loyola Catering. All alcohol served on Loyola's premises must be purchased and served through Aramark. With the exception of Wedding Cakes, food may only be brought on Loyola's premises with written consent of management.

– [Inquire with one of our Event Planners](#)

Children and Under 21

Meals and Service Arrangements are discounted to twenty dollars each with any package.

– [Ages 5 to 12](#)

Under 21 guests receive a credit of fifteen dollars with any full open bar package.

Wedding Professionals Meals

Meals for the professionals contracted for your event will be provided at thirty-five dollars each. Please note only non-alcoholic beverages are permitted.

Deposits and Payments

A \$1,000 catering deposit will be due with your signed space contract. All payments are processed through Loyola Conference Services. Payment in full is due 10 days prior to your event.

All payments and deposits are non-refundable. Payment can be made with a credit card via (Visa, Discover and Mastercard only) or cashier's check. Visit www.luc.edu/cspayments to enter your Kinetics Space Contract number.

Food and Beverage Minimum

Minimum food and beverage charges may apply.

Administrative Fee and Taxes

An 18% administrative fee and applicable taxes are added to all sales. This 18% administrative fee is not intended to be a tip, gratuity or service charge for the benefit of the employees.

Gratuities

Loyola Catering and its staff do not accept gratuities of any kind.

Cancellation Policy

The event may be cancelled by giving Loyola Catering written notice. Notice is effective upon receipt by the University. The notice of cancellation shall include the cancellation fee below:

Cancellation received more than 181 days prior to your event date – [20% of total bill](#)

Cancellation received 180 - 91 days prior to your event date – [40% of total bill](#)

Cancellation received 90 - 31 days prior to your event date – [60% of total bill](#)

Cancellation received 30 - 15 days prior to your event date – [80% of total bill](#)

Cancellation received 14 days and under prior to your event date – [100% of total bill](#)