

WEDDINGS

by Harry Caray's



Bring us your dreams...we'll bring them to life.

Harry Caray's combines one of the Western Suburbs largest and most elegant event venues with legendary, award-winning cuisine and impeccable service. The attached menus are intended as a starting point for your planning process and can be modified to meet your specific style and theme. Our team of experienced wedding planners will assist you with every aspect of your wedding—from menu selection to linens to flowers and beyond—to ensure that your wedding is flawless. We look forward to working with you to bring your wedding dreams to life.

Facilities

Harry Caray's Ballroom can accommodate up to 350 guests for plated events. The ballroom can be divided with state-of-the-art retractable walls to create separate spaces for your ceremony and your reception.



Floor to ceiling windows open onto an expansive terrace overlooking a beautiful pond and fountain. The tranquil setting provides the perfect romantic backdrop to your wedding, and in warmer weather is an ideal spot for cocktails and hors d'oeuvres.

Accommodations



Harry Caray's is located within the stylish and sophisticated Westin Hotel. Your out-of-town guests will enjoy the comfort and convenience of this beautiful hotel, and our wedding planners will connect you with a hotel representative who will coordinate all of your guest-room needs.

Wedding Package

Based on a minimum of 75 guests. Base prices for plated weddings are shown in the entrée sections. All prices are per guest unless otherwise noted. All wedding packages include a personalized private tasting.

Personalized, Private Tasting
Five and a Half Hour Reception
Four Hour Deluxe Brand Bar
Butler Passed Hors d'Oeuvres
Champagne Toast
Four-Course Dinner including Soup, Salad, Entrée, Accompaniments and Dessert
Unlimited House Wine Service During Dinner
Custom Designed Wedding Cake
Collectivo Coffee Service
Personalized Menus at Each Guest Place Setting
Floor Length Ivory or Black Table Linens and Napkins and Votive Candles
Complimentary Self Parking
Preferred Guest Room Rates at the Westin Lombard*
Complimentary Bridal Suite for Bride and Groom
starting at \$86 per guest

Wedding clients receive 10% off a shower, rehearsal dinner or post-wedding brunch at any Harry Caray's location, the Chicago Sports Museum or Harry Caray's Catering & Events.



**Based on availability.*

Butler Passed Hors d'Oeuvres

select four

VEGETARIAN

Harry's Tomato Bruschetta
Parmigiano-Reggiano, Crostini

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction, Crostini

Quinoa Cakes
Roasted Red Pepper Coulis

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Three Cheese Quesadillas
Tomatillo Salsa

Caprese Skewers
*Cherry Tomato, Fresh Mozzarella, Fresh Basil,
Pesto, Balsamic Reduction*

Crispy Vegetable Spring Rolls
Peanut Soy Chili Sauce

Port Wine Mission Fig Compote
Gorgonzola Dolcelatte, Phyllo Cup

Toasted Four Cheese Ravioli
Marinara

Creamy Burrata
*Roasted Beets, Radishes, Sea Salt,
Extra Virgin Olive Oil, Crostini*

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

Stuffed Mushrooms
Spinach, Parmesan Cheese, Balsamic Glaze

POULTRY, BEEF, PORK & LAMB

Chicken Vesuvio Skewers
Extra Virgin Olive Oil, White Wine and Fresh Herbs

Chicken Saltimbocca
Prosciutto, Provolone, Sage, Balsamic Reduction, Crostini

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken and Waffle Cone
Buttermilk Fried Chicken, Maple Drizzle

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Chimichurri Marinated Skirt Steak
Pico de Gallo, Tortilla Chip

Toasted Italian Sausage Ravioli
Marinara

Roasted Pork Loin
Orange Cilantro Compote, Crostini

Grilled Italian Sausage and Peppers Skewers

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

Candied Bacon Deviled Eggs
Waffle Bits, Maple Syrup

Candied Bacon Mac & Cheese Bites
White Cheddar, Roasted Jalapeño Ketchup

Candied Bacon Bites
Apple Watercress Salad

Bacon Wrapped Medjool Dates
Applewood Smoked Bacon

Prosciutto Wrapped Asparagus
Gorgonzola, Balsamic Glaze

Colorado Lamb Lollipops | M.P.
Spicy Apricot Chutney

SEAFOOD

Rock Shrimp Ceviche | add \$1
Avocado, Fresh Lime, Tortilla Cup

Togarashi Seared Ahi Tuna | add \$2
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Salmon Tartare | add \$2
*Lemon Oil, Fresh Dill,
Crème Fraîche, Sesame Cone*

Smoked Salmon | add \$2
Crème Fraîche, Orange Zest, Rosemary Flatbread

Jumbo Lump Crab Cakes | add \$2
Mustard Horseradish Aioli

Crab Louis Deviled Eggs | add \$2
*Jumbo Lump Crab, Avocado,
Grape Tomato, Radish*

Bacon Wrapped Sea Scallops | add \$2
Applewood Smoked Bacon

Jumbo Shrimp Cocktail | add \$2
Horseradish Cocktail Sauce

Soup Course

select one

Tomato Bisque
Gorgonzola Crostini

Roasted Red Pepper Bisque
Fried Basil

Roasted Corn Bisque
Scallions and Crispy Corn Kernels

Potato Leek
Pancetta

Minestrone
Pesto Crostini

Roasted Wild Mushroom Bisque
Truffled Micro Greens

Italian Wedding Soup
Crispy Kale

Lobster Bisque | add \$3.50
Candied Lemon Crème Fraiche

Salad Course

select one | includes assorted rolls and whipped butter

Baby Field Greens
Grilled Asparagus, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette

Mixed Baby Greens
Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette

Caesar Salad | add \$2.00
Garlic Croutons and Shaved Parmigiano-Reggiano

Baby Spinach | add \$2.00
Strawberries, Blueberries, Slivered Almonds, Maytag Bleu Cheese, Citrus Mustard Vinaigrette

Prosecco Poached Pear | add \$3.00
Baby Field Greens, Smoked Almonds, Maytag Bleu Cheese, Huckleberry Vinaigrette

Baby Arugula | add \$2.00
Avocado, Dates, Marcona Almonds, Shaved Pecorino, Lemon Olive Oil

Caprese (seasonal) | add \$3.00
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Vinegar

Tuscan Kale | add \$2.00
Apples, Currants, Toasted Pine Nuts, Pecorino, Lemon Basil Vinaigrette

Roasted Beets | add \$3.00
Baby Spinach, Pistachio Crusted Goat Cheese Truffles, Pickled Shallots, Candied Walnuts, Champagne Mustard Vinaigrette

Intermezzo

select one

Champagne, Passion Fruit, Lemon or Mango Sorbet | add \$3

Entrée Course

select up to three

POULTRY

Chicken Vesuvio | \$86

Quartered Potatoes, Sweet Green Peas

Pan Roasted Chicken Piccata | \$88

Lemon Caper Sauce

Gorgonzola Crusted Breast of Chicken | \$88

Lemon Chive Butter

Stuffed French Cut Chicken Breast | \$92

Toasted Sage, Garlic, Parmigiano-Reggiano, Aged Balsamic Tarragon Reduction

Pecan Crusted Breast of Chicken | \$88

Maple Bourbon Butter

Chicken Saltimbocca | \$92

Prosciutto, Provolone and Sage with Sage Butter Sauce and Balsamic Drizzle

STEAKS AND CHOPS

8oz Filet Mignon | \$102

Red Wine Demi-Glace

8oz Crusted Filet Mignon | \$105

Horseradish or Gorgonzola Crust

12oz New York Strip Steak | \$109

Truffle Butter

Chianti Braised Beef Short Ribs | \$92

Parmigiano-Reggiano

14oz Duroc Pork Chop | \$95

Apple Cider Demi-Glace

SEAFOOD

Pan Roasted White Fish Oreganto | \$88
Toasted Garlic, Lemon and Fresh Oregano

Citrus Grilled Salmon | \$92
Calabrian Chile Oil

Jumbo Lump Crab Cakes | \$100
Horseradish Mustard Aioli

Jumbo Lump Crab Stuffed Shrimp | \$99
Lemon Butter

Parmesan Crusted Lemon Sole | \$95
Brown Butter

Pistachio Crusted Tilapia | \$88
Citrus Beurre Blanc

Seared Yellowfin Tuna | \$102
*Togarashi Crusted Sushi Grade Tuna,
Candied Sesame Soy Glaze*

Chilean Sea Bass | \$105
Fennel Marmalade

Prosciutto Wrapped Sea Scallops | \$97
Lemon Beurre Blanc

Halibut (seasonal) | \$105
Grapefruit Citronette

MIXED GRILLS

Filet Mignon and Chicken | \$102

Petite Filet with Red Wine Demi-Glace & Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

Salmon and Chicken | \$92

Grilled Salmon Fillet & Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

Filet Mignon and Salmon | \$104

Petite Filet with Red Wine Demi-Glace & Maple Mustard Glazed Salmon

Filet Mignon and Shrimp | \$108

Petite Filet with Red Wine Demi-Glace & Jumbo Lump Crab Stuffed Shrimp with Lemon Butter

Filet Mignon and Crab | \$108

Petite Filet with Red Wine Demi-Glace & Jumbo Lump Crab Cake with Horseradish Mustard Aioli

VEGETARIAN

Grilled Polenta | \$86

Green Lentils, Baby Spinach and Toasted Pistachio Vinaigrette

Vegetable Couscous | \$86

Braised Fresh Artichoke, Forest Mushrooms, Acqua Pazza

Quinoa Cake | \$88

Roasted Vegetable Timbale, Roasted Corn Purée, Micro Greens

Fire Roasted Vegetable Risotto | \$86

*Roasted Zucchini, Yellow Squash, Bell Peppers, Wild Mushrooms,
Pecorino Romano, Parmigiano-Reggiano, Fried Spinach, Roasted Red Pepper Coulis*

Rigatoni with Vodka Sauce | \$86

Mascarpone Cheese, Shaved Parmigiano-Reggiano

Accompaniments

select two

Roasted Garlic Mashed Potatoes

Gorgonzola Mashed Potatoes

Bacon Cheddar Mashed Potatoes

Parmigiano-Reggiano Scalloped Potatoes

Roasted New Potatoes with Rosemary and Garlic Butter

Roasted Fingerling Potatoes with Garlic Butter

Green Beans with Lemon Oil

Grilled Asparagus Spears

Sautéed Wild Mushrooms

Roasted Brussels Sprouts with Pancetta

Roasted Market Fresh Vegetables

Charred Broccoli with Grilled Scallions, Peppadew

Peppers and Fried Capers

Wedding Cake

Harry Caray's works with award-winning cake designers to offer a wide selection of wedding cake options made with the finest, freshest ingredients.

Custom Designed Wedding Cake
Freshly Brewed Collectivo Coffee and Gourmet Hot Tea Selections

Dessert Stations

Classic Desserts Display | add \$9

Fudge Brownies

Lemon Bars

Mini Cupcakes

Eli's Cheesecakes Bites

Nutella Mousse Cups

Chocolate Mousse Cups

Sweet Table | add \$14

Cookie Bites

Raspberry Oatmeal Squares

Turtle Brownies

Fruit Tarts

Eli's Cheesecake Bites

Chocolate Mousse Cups with Fresh Raspberries

Nutella Mousse Cups with Fresh Blackberries

Mini Tiramisu

Crêpe Station | add \$7

select two | \$100 fee chef fee applies

Fresh Strawberries, Whipped Cream and Chocolate Sauce

Nutella, Sliced Bananas, Whipped Cream and Caramel Sauce

Lemon Curd, Raspberry Coulis, Whipped Cream and Powdered Sugar

Peanut Butter Mousse, Snicker's Crumbles, Whipped Cream and Chocolate and Caramel Sauces

Bananas Foster Station | add \$9

\$100 fee chef fee applies

Sliced Bananas caramelized with Butter and Brown Sugar,

deglazed with Rum and Banana Liqueur and served over Vanilla Bean Ice Cream

GELATO BAR | \$9

\$100 fee chef fee applies

Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts

Multi-Colored Sprinkles, Chocolate, Peanut Butter and Butterscotch Chips

Late Night

MINI SANDWICHES | \$9

select up to 3 | minimum 75 guests

Chicago Style Hot Dogs

Tomatoes, Onions, Sport Peppers, Pickle Spears, Relish, Celery Salt, Mustard

Italian Beef Sandwiches

Sautéed Sweet Peppers, Giardiniera

Buffalo Chicken Sandwiches

Blue Cheese Dressing

Cheeseburgers

American Cheese and Caramelized Onions

Slow Roasted BBQ Pulled Pork Sandwiches

Crispy Onion Strings

Caprese Paninis

Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion

Mini Pretzels

Warm Soft Pretzel Bites with Beer Cheese Fondue

Beverage Service

Based on a four hour event | \$100 bartender fee, per bartender | one bartender per 100 guests

WINE

select one red and one white

Canyon Road Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay or Pinot Grigio

Premium Wines | add \$5

select one red and one white from the following page

CHAMPAGNE TOAST

Flutes of House Champagne, Butler Passed or Served Tableside

CORDIAL BAR | add \$9

one hour service

Courvoisier VS Cognac, Frangelico, Kahlua, Bailey's Irish Cream, Grand Marnier, Amaretto di Saronna, Sambuca Romana, B&B, Godiva Chocolate Liqueur, Freshly Brewed Collectivo Coffee

BRAND SELECTIONS

BEER

Domestic | Budweiser, Bud Light, Miller Lite,
Premium and Craft | Goose Island 312, Deschutes Fresh Squeezed IPA,
Lagunitas Little Sumpin' Sumpin, Modelo Especial, Angry Orchard
Non-Alcoholic | O'Doul's

LIQUOR

Absolut Vodka
Effen Vodka
Beefeater Dry Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Hornitos Blanco Tequila

Dewar's White Label Scotch
Jameson Whiskey
Seagram's 7 Whiskey
Jack Daniel's Whiskey
Jim Beam White Label Bourbon

PREMIUM | add \$7

Ketel One Vodka
Tito's Vodka
Sipsmith Gin
Bombay Sapphire Gin
Bacardi Silver Rum
Bacardi Black Rum
Olmeca Altos Plata Tequila

Johnnie Walker Black Label Scotch
Chivas Regal 12 Scotch
Jack Daniel's Whiskey
Crown Royal Whisky
Maker's Mark Bourbon
Chambord

PREMIUM WINES

BENVOLIO PINOT GRIGIO

Friuli Grave region of Italy, translates to “Well Wisher” 100 % *Pinot Grigio*
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes
Food Pairings: Salads, grilled vegetables, caprese, pesto chicken

KENDALL-JACKSON VINTNERS RESERVE ROSE

75% Pinot Noir, 23% Syrah, 2% Grenache
A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot
Food Pairings: Fish, goat cheese

KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara
93% Sauvignon Blanc, 5% Semillon, 2% Viognier (blended to add layers and texture)
Bright acidity with flavors of lemongrass, ripe melon, pineapple, and grapefruit
Food Pairings: Salads, bruschetta, calamari, raw bar

KENDALL-JACKSON CHARDONNAY

Vintners Reserve 100% Chardonnay
Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)
Food Pairings: Chicken Vesuvio, carving station turkey, pork loin, crab stuffed shrimp, grilled halibut

CAMBRIA KATHERINE'S CHARDONNAY

77% Sonoma County 23% Santa Barbara County 100% Chardonnay
Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.
Food Pairings: Cracked crab with drawn butter

LA CREMA MONTEREY PINOT NOIR

Monterey 100% Pinot Noir
Aromas of black plum, cherry, rhubarb and hints of earth, Red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.
Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOODE RED BLEND

97% Merlot, 3% Cabernet, California appellation
Black cherry, blueberry, blackberry, toasty oak, mild tannins
Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOODE CABERNET

86% Cabernet, 10% Petit Verdot, 4% Merlot (blended for softness and silky texture)
Dark berries, cassis, chocolate, and rich tannins
Food Pairings: New York strip, Rib Eye, Lamb Chops, Oreganato