The Quadrangle Club

Weddings
Congratulations!

We are honored that you are considering the Quadrangle Club as the location for your wedding celebration. The Quadrangle Club is known for highly personalized service, culinary expertise, and professional planning capabilities. Our wedding specialists care for every detail necessary to make your dream wedding a memorable and beautiful reality.
Event Spaces

Main Dining Room

The Main Dining Room is the largest of our event spaces and is the ideal room for weddings. It has a capacity of 140-150 guests (depending on the exact floor plan) with space for a dance floor, or 180 guests without a dance floor. The Main Dining Room can be used in conjunction with the connecting Solarium to increase the capacity to 230 guests with a dance floor or 260 without a dance floor. The Main Dining Room has a built-in stage (about 10x12') that is ideal for a band or musicians.
Event Spaces

Solarium

The Solarium offers a beautiful, bright event space featuring floor to ceiling windows on the south wall. The Solarium functions well as a space for cocktail hour. Because the Solarium connects to the Main Dining Room, it also serves well as supplemental seating for up to 80 guests.
Event Spaces

Library

The Library offers a distinguished and classic space featuring original 1922 wood paneling and built in bookcases. It has a seating capacity of 90 guests without a dance floor. The Library also serves as a great space for cocktail hour.
Event Spaces

Lounge

The Lounge serves as a great space for cocktail hour, featuring a built-in bar, cocktail tables, and modern lounge furniture. The Lounge is our only event space on the first floor and works best for groups up to 125 guests.*

*Lounge is not available for Friday weddings*
Room Rental Rates & Event Management Fee

Main Dining Room
$1,400

Solarium
$600

Library
$600

Private Dining Room
$275

Founders Room
$175

Lounge*
$600

Event Management Fee $300
All other staff comprising of servers, bartenders, and kitchen staff is included.

*Lounge is not available for Friday weddings
Please contact our Catering Department for sample floor plans
Wedding Package

Includes:

Six Hour Reception

Passed Hors d’oeuvres
Four Pieces Per Person

Three Course Plated Dinner
Soup, Salad, and Entrée

Champagne Toast and Wine Service with dinner

Three Hour Open Bar
With House Selections

$115 per person*

*All food and beverage sales are subject to a 20% service charge and applicable taxes. Menu subject to change based on availability. No substitutions. Minimums apply on Saturdays and Sundays. Please contact our catering department for more information.
Menu

Hors d’oeuvres

Select Four
Angus Beef Slider, Merkts Cheddar, Yeast Roll
Maple Nueske Bacon Skewers
Coffee Braised Beef, Chili Aioli, Phyllo Cup
Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup
Mini Potato Latkes, Sour Cream, Chive
Prosciutto Wrapped Bread Stick
Smoked Trout, Cream Cheese, Everything Bagel
Gazpacho Shooter
Mascarpone, Grape, Caramelized Shallot, Balsamic, Crostini
Mashed Avocado, Strawberry, Cilantro, Honey, Multi Grain Toast
Duck Confit Cherry Relish, Phyllo Cup
Smoked Salmon and Caper Spread on a Cucumber Disk
Skirt Steak, Plantain, Pickled Onion, Lime Aioli
Fig and Gorgonzola Crostini with Honey, Arugula
Goat Cheese Cake with Dried Cherry, Pistachios
Seared Beef, Horseradish Cream, Crostini
Ginger Chicken Cake with Cilantro-Lime Mayo
Vegetable Wonton, Hoisin Sauce, Green Onion
Crisp Ravioli with Tomato Jam

Supplement $2 Per Person Per Selection
Ceviche Served in a Tasting Spoon
Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp
Tempura Shrimp, Wasabi Honey Mustard
Shrimp and Grits in a Tasting Spoon
Baby Lamb Chop, Mint, Balsamic Reduction
Crab Cake with Cajun Remoulade
Tuna Tartare in a Tasting Spoon
Shrimp Cocktail Served in a Mini Martini Glass
Lamb Meat Ball, Pepper and Onion Relish in a Tasting Spoon
Menu

Soups

Select One

Roasted Plum Tomato Soup
with Parmesan Cheese Croutons and Basil Crème Fraiche

Roasted Butternut Squash Soup
with Honey and Toasted Pumpkin Seeds

Cream of Potato Soup

Chicken and Wild Rice Soup

Chilled Gazpacho with Sourdough Crouton

Wild Mushroom Soup Drizzled with Truffle Oil
  Supplement $2 Per Guest

Chilled Avocado Soup
with Tomato and Cilantro Garnish
  Supplement $2 Per Guest

Shrimp Bisque with Tarragon Crème Fraiche
  Supplement $3 Per Guest

Lump Crab and Corn Chowder
  Supplement $4 Per Guest

First Course Served with Assorted Dinner Rolls
Menu

Salads

Select One

Baby Greens Salad
Cucumber, Cherry Tomato, Shaved Carrot, Sherry Vinaigrette

Wild Arugula and Shaved Fennel Salad
Roasted Tomato, Parmigiano Reggiano, Lemon Vinaigrette

Wild Arugula Salad
Roasted Apple, Candied Pecans, Gorgonzola, Lemon Vinaigrette

Baby Spinach Salad
Goat Cheese, Dried Cherry, Raspberry Vinaigrette

Hearts of Romaine Caesar Salad

Baby Spinach Salad
Strawberries, Toasted Almond Slivers, Balsamic Vinaigrette

Roasted Heirloom Beet Salad
Frissee, Herb Whipped Goat Cheese, Toasted Hazelnut, Aged Sherry Vinaigrette
Supplement $2 Per Guest

Roasted Asparagus Salad
Manchego, Lemon Zest, Balsamic
Supplement $4 Per Guest
Entrées

Seared French Cut Chicken Breast
Garlic Whipped Potato Puree, Black Peppercorn Infused Jus

Pan Roasted French Cut Chicken Breast
Dried Fruit and Quinoa Pilaf, Natural Jus Reduction

Chianti Braised Beef Short Rib
Bleu and Herb Polenta, Roasted Tomato Jus

Seared Wild Salmon
Haricot Vert Succotash, Lemon and Chive Burr Blanc

Grilled Wild Salmon
Roasted Fingerling Potato, Dill Béarnaise

Braised Duck Leg
Wild Rice with Preserved Fruit, Port-Wine Jus

Tuna Nicoise
Egg, Tomato, Green Bean, Cucumber, Olive, Sherry Vinaigrette

Three Cheese Ravioli with Wild Mushrooms,
Alfredo Sauce, Parmesan (Vegetarian)

Gnocchi with Seasonal Squash,
Heirloom Cherry Tomato, Goat Cheese, Brown Butter (Vegetarian)

Vegetable Pot Pie
Bell Pepper, Carrot, Potato, Onion, Peas, Puff Pastry (Vegetarian)

Avocado Hummus and Vegetables
Tomato, Cucumber, Celery, Sumac, Pita (Vegan)

~Continued~
Menu

Entrées Continued

Herb and Dijon Crusted Rack of Lamb
Parsnip and Potato Puree, Mustard Demi Glaze
Supplement $6 Per Guest

8oz Filet Mignon
Gruyere Potato Gratin, Rosemary Hollandaise
Supplement $10 Per Guest

Duo of Lobster Tail and Petit Filet Mignon
Truffled Potato Puree, Veal Demi Glaze
Supplement $12 Per Guest

Entrée Includes Seasonal Vegetable

Wedding groups may offer two different entrées for their guests to select from (plus a vegetarian entrée). Guests must select in advance and exact entrée counts are due to the catering department three business days prior to the wedding date.

Children's Menu
$30 per Child

First Course:
Fruit Cup

Entrée:
Select One

Chicken Tenders with French Fries
Cheeseburger with French Fries
Mac and Cheese
Pasta with Butter or Marinara Sauce

Please inquire with our catering department about vendor meals or other special dietary needs.
Menu

Wine Service

Champagne Toast
and
Wine Service
With dinner

House Sparkling Wine
Varichon & Clerc

House Selections of Red and White Wine
Oxford Landing Cabernet Sauvignon
Oxford Landing Sauvignon Blanc
Menu

Dessert

Wedding groups are welcome to bring in their own wedding cake from the bakery of their choice. The Quadrangle Club will cut and serve your wedding cake at no additional cost.*

Dessert course served with Freshly Brewed Regular and Decaffeinated Coffees and Mighty Leaf Teas

*We ask that cakes are delivered to the Quadrangle Club no more than two hours before the start time of the wedding. The Quadrangle Club will not store, refrigerate, or handle the wedding cake prior to serving it.
Menu

Additional Menu Courses

**Appetizer Course (Served Before Soup)**
*Select One*

- Braised Pork Belly, Whipped Sweet Potato, Candied Pecans, Radish, Watercress Garnish
  - $6 Per Guest

- Pan Seared Lobster and Crab Cake, Celery Root Remoulade
  - $8

- Seared Scallops, Green Pea Puree, Bacon, Lemon-Chive Cream
  - $10

**Sorbet Intermezzo (Served Before Entrée)**
*Select One*

- Lemon
- Mango
- Raspberry

- $3 Per Guest
Menu

Additional Menu Courses

Sweets Table

Dessert Station
Assorted Cookies and Dessert Bars
$6 Per Guest

Petit Four Display
Assorted Mini Cakes, Seasonal Fruit Tarts, Mini Pies, Mousse Cups, Dessert Bars
$10 Per Guest

Late Night Snack
Requires 50 Person Minimum Order

Taco Al Pastor Bar
Skirt Steak, Pico de Gallo, Queso Fresco, Cilantro and Onion, Roasted Jalapeno, Salsa Verde, Corn Tortilla
$10 Per Guest

Sausage Bar
Hot Dog, Polish Sausage, Thuringer Bratwurst, Grilled Onion, Tomato, Relish, Mustard, Ketchup, Sesame Seed Buns
$10 Per Guest

Cereal Bar
Captain Crunch, Fruit Loops, Apple Jacks, Golden Grahams, Skim Milk, Whole Milk
$8 Per Guest

Breakfast Bar
Scrambled Eggs, Bacon, Sausage, Pancakes, Fresh Fruit, Potatoes, Toast, Maple Syrup
$8 Per Guest

Doughnut Bar
Assorted Doughnuts and Coffee
$8 Per Guest
Menu

Bar

Three Hour Open Bar with House Selections

House Selections Include:

- Svedka Vodka, Jim Beam Bourbon, Cutty Sark Scotch,
- Bombay Gin, Don Q Cristal Rum, Sauza Tequila
- Goose Island 312 and Goose Island IPA
- House Red and White Wine
- Oxford Landing Cabernet Sauvignon and Sauvignon Blanc
- Juices, Mixers, Assorted Soft Drinks, and Garnishes

For Each Additional Hour of Bar Service Please Supplement $12 Per Guest

For Weddings That Choose Not to Serve Alcohol,
Please Deduct $15 Per Person from the Package Price
Menu

Upgraded Bar Options

Upgrade to Premium Selections

Premium Selections Include:

Grey Goose Vodka, Makers Mark Bourbon, Glenmorangie 10 Year Scotch, Plymouth Gin, Don Q Gran Anejo Rum, Tres Generaciones Tequila

Goose Island Matilda and Sophie

Premium Red and White Wines
(Please inquire with catering department for list of available wines)

Juices, Mixers, Assorted Soft Drinks, and Garnishes

Please Supplement $14 Per Guest For Premium Service

For Each Additional Hour of Premium Bar Service Please Supplement $16 Per Guest
The Quadrangle Club Wedding Package includes basic set up and take down of event spaces and the following equipment:

**Tables**
- 60” Round Tables
  - Seat up to 10 guests per table
- Highboy Tables
- Cabaret Tables
- 6’ and 8’ Rectangular Tables

**Chairs**
- Dark Gold Chiavari Chair with Black Cushion*  
  *(Pictured on left)*

**Standard Linen and Napkins**
- in Ivory

**Standard Dinnerware**
- in White

**Glassware**

**Flatware**

**Serving Pieces**

**Cake Knife and Server**

**Table Numbers in Frames**

*The Quadrangle Club banquet chairs DO NOT fit chair covers*

The Quadrangle Club can coordinate upgraded equipment and specialty linen for your wedding. We can arrange for valet service for your guests. The Quad Club can also provide a list of preferred vendors including DJs, florist, and bakeries.
Thank you for considering the Quadrangle Club to host your wedding!

Here is some additional information to consider:

The Quadrangle Club Wedding Package includes a six hour reception. Groups hosting their ceremony onsite will be given an additional 30 minutes for a total of 6.5 hours. An additional two hours prior to the start time of the wedding is included for any set up and deliveries by outside vendors. There is also additional time after the wedding concludes for clean up and vendor break down. The latest ending time is 11:30pm. We recommend a start time of 5:30pm with an ending time of 11:30pm for an evening reception.

The standard down payment of **$4,000 (or half your total event minimum)** is due at the time the contract is signed, in the form of a check or credit card. The balance must be paid in full three business days prior to the wedding date, in the form of a credit card. Any incidental charges will be charged to the credit card on file within 48 hours of the conclusion of the wedding.

All food/beverage/alcohol must be provided by the Quadrangle Club. No outside food/beverage/alcohol is allowed to be brought into the Club (other than wedding cakes). All bakeries must supply a certificate of insurance prior to the wedding.

Our catering department is available to show the event spaces to brides and grooms by appointment. Please ask about available appointment times.

We are able to check availability for dates and put a protective hold on event spaces at your request. Event spaces will be held until another group requests the date. You will then have **three business days** to either release the spaces or move forward with a contract.

After a contract is signed, the Quadrangle Club offers a **tasting to the bride and groom** at no additional cost. You may select two soups, two salads, and three entrée options to try. Any additional items will incur a charge of $25. Tastings are held Tuesday—Thursday beginning between 2:00pm—5:00pm. **Tastings appointments may not be available from May 15—June 15 or in October due to our events schedule.**

The Quadrangle Club has **17 overnight guest rooms**. Please inquire about setting up a block for your wedding group. We can also take individual reservations. Please contact our front desk at 773.702.7221 for more information.

The Quadrangle Club **does not** have parking. **Street parking** is available within the surrounding area of the Club. Inquire with our Catering Department about setting up valet service for your guests. There are parking lots located on campus. More information can be found on the University of Chicago website at uchicago.edu.

The Quadrangle Club has a service elevator to accommodate guests going to the second floor event spaces. The second floor is wheelchair accessible. The third floor of the Quadrangle Club (where the guest rooms are located) **is not** wheelchair accessible. The only restrooms in the Quad Club are located on the first floor. The Club has air conditioning throughout the entire building.

The Quadrangle Club **does not** have a bridal party room/bridal suite. We recommend that the bridal party books a guest room on the third floor.

The Quadrangle Club has public rooms and sitting areas on the first floor that may not be closed off for private events. There is a self-serve coat room on the first floor. There are rooms/spaces that have furniture, art work, pictures, or other items that may not be removed. The Quadrangle Club **will not** remove any items hanging on the walls in any space.