The Quadrangle Club
Weddings

The Quadrangle Club
1155 E. 57th Street Chicago, IL 60637
773.702.7221
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

<table>
<thead>
<tr>
<th>Room</th>
<th>Rate</th>
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<tbody>
<tr>
<td>Main Dining Room</td>
<td>$1,400</td>
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<tr>
<td>Solarium</td>
<td>$600</td>
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<tr>
<td>Library</td>
<td>$600</td>
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<tr>
<td>Private Dining Room</td>
<td>$275</td>
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<tr>
<td>Founders Room</td>
<td>$175</td>
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<tr>
<td>Lounge</td>
<td>$600</td>
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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

~

$100 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

Buffalo Burger Sliders, Blue Cheese, Brioche Bun
Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp
Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro
Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup
Mini Potato Latkes, Sour Cream, Chive
Herbed Polenta Cake, Parmesan, Sun Dried Tomato, Basil Leaf
Goat Cheese, Strawberry Bruschetta, Balsamic, Crostini
Gazpacho Shooter
Mascarpone, Grape, Caramelized Shallot, Balsamic, Crostini
Seared Beef, Tomato Jam, Horseradish Crème, Crostini
Prosciutto Wrapped Figs Stuffed with Blue Cheese
Smoked Salmon and Caper Spread on a Cucumber Disk
Crudité Shooter with Red Pepper Hummus
Fig and Gorgonzola Crostini with Honey, Arugula
Goat Cheese Cake with Dried Cherry, Pistachios
Smoked Trout, Herbed Cream Cheese, Crostini
Anise Braised Beef, Peppercorn Aioli, Phyllo Cup
Ginger Chicken Cake with Cilantro-Lime Mayo
Vegetable Wonton, Hoisin Sauce, Green Onion
Crisp Ravioli with Tomato Caponata

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
Chili-Citrus Shrimp Salad, Phyllo Cup
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 Fraîche

Roasted Kabocha Squash Soup
with Cumin Toasted Pumpkin Seeds

Cream of Potato Soup

Cream of Asparagus 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 Fraîche
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 Green and White Asparagus Salad
Manchego, Roasted Garlic Vinaigrette
Supplement $4 Per Guest
Menu

Entrées

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

Pan Roasted French Cut Chicken Breast
Currant and Wild Rice Pilaf, Sherry Jus

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

Seared Wild Salmon
Haricot Vert Succotash, Lemon and Chive Veloute

Grilled Wild Salmon
Roasted Fingerling Potato, Dill Béarnaise

Seared Duck Breast
Wild Rice with Preserved Fruit, Port-Wine Jus

Red Snapper
Wild Rice, Gazpacho Relish, Lemon Vinaigrette

Cheese Ravioli with Portobello Mushroom
Crimini Mushroom Sauce, Parmesan (Vegetarian)

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

Artichoke and Zucchini Tart,
Mozzarella, Roasted Red Pepper, Watercress, Cherry Tomato (Vegetarian)

Quinoa Stuffed Bell Pepper,
Tomato, Cucumber, Garlic, Feta, Zucchini, Lemon (Vegetarian/Vegan Upon Request)

~Continued~
**Entrées Continued**

Herb and Dijon Crusted Rack of Lamb  
Parsnip and Potato Puree, Port-Lamb Jus  
*Supplement $6 Per Guest*

8oz Filet Mignon  
Gruyere Potato Gratin, Red Wine-Veal Jus  
*Supplement $10 Per Guest*

Duo of Lobster Tail and Petit Filet Mignon  
Truffled Potato Puree, Veal Jus  
*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*

- Blood Orange
- Mango
- Raspberry

$3 Per Guest
Menu

Additional Menu Courses

Sweets Table
Select One

Dessert Station
Assorted Cookies and Dessert Bars
$6 Per Guest

Petit Four Display
Assorted Mini Cakes, Cupcakes, Seasonal Fruit Tarts, Mousse Cups, Mini Cheesecakes, French Macaroons
$10 Per Guest

Late Night Snack
Select One

Requires 50 Person Minimum Order

Nacho Bar
Tri-Color Tortilla Chips, Mexican Cheese Fondue, Guacamole, Tomato Salsa, Sliced Black Olives, Jalapeno Peppers, Sour Cream, Refried Beans
$8 Per Guest

Mac and Cheese Bar
Macaroni and Cheese, Bacon, Pulled Chicken, Sundried Tomatoes, Green Onion, Red Pepper Flakes
$8 Per Guest

Slider Station
Make Your Own Sliders
Angus Beef Sliders on a Brioche Bun, Ketchup, Mustard, Spicy Mayo, Cheddar, Dill Pickle Slices, Lettuce, Tomato, Served with Cole Slaw
$10 Per Guest
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 Samuel Adams Light

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 in to 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. Tasting 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.