

VICEROY



CHICAGO

*Weddings & Celebrations*





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# *Turning Moments into Memories*

We know that every love story is uniquely its own, and your celebration should be a true reflection of that. Whether you envision an extravagant gala or an intimate gathering, Viceroy Weddings provides a stunning backdrop and endless possibilities for your wedding day and surrounding events. From our opulent ballroom to thoughtfully curated culinary experiences, every detail is designed to ensure your celebration shines as brilliantly as you do.

Set on the historic site of the 1920s-era Cedar Hotel, Viceroy Chicago blends locally inspired charm with modern luxury. Designed by TAL Studio, our bold, artful interiors create a sense of timeless style, while each of our 180 guest rooms and 18 suites captures the vibrant spirit of Chicago.



# Cedar Ballroom

With floor-to-ceiling windows and doors that open onto a spacious outdoor terrace, the Cedar Ballroom provides a breathtaking setting for unforgettable city events. Its elegance spans the entire fourth floor, which features two private salons and a dedicated boardroom —ideal for gatherings of all sizes. Neutral tones, warm lighting, and glowing chandeliers create an inviting ambiance that beautifully complements any event style.

Just beyond the ballroom, an expansive terrace overlooks the charming Gold Coast neighborhood. During the warmer months, this outdoor space becomes an exceptional venue for cocktail receptions and open-air celebrations, seamlessly blending Chicago's vibrant energy with the sophistication of your event.





## *Lake View Terrace*

Gracefully extending from the ballroom, the Lakeview Terrace features sweeping views of the Gold Coast and Lake Michigan, offering an unforgettable outdoor complement to your wedding day. Exchange vows in the warmth of the afternoon sun or welcome guests to a cocktail hour beneath the stars, all with the city skyline as your stunning backdrop.

The Lakeview Terrace is also the perfect setting for capturing those first-look moments—step outside and let the natural light and panoramic views create photographs as memorable as the day itself.

# Floorplan



In addition to the Cedar Ballroom and Lakeview Terrace, the event level features a spacious foyer ideal for welcoming guests, along with two versatile private salons and boardroom that can serve as standalone venues or seamlessly extend your wedding layout.

Adorned with warm gold accents and offering picturesque views of the Gold Coast neighborhood, Studio East, Studio West, and the Executive Boardroom create a refined continuation of the Cedar Ballroom. Each space can be styled for a reception or transformed for an intimate seated rehearsal dinner, bridal shower, or celebratory brunch—providing endless possibilities for your wedding festivities.

# Unique Event Spaces

## SOMERSET

Inspired by the charm and elegance of classic American country-club culture, Somerset offers a setting that feels both modern and timeless, with layered textures, warm lighting, and sophisticated design details—perfect for couples seeking a distinctive, stylish backdrop. Choose a full restaurant buyout for an immersive celebration, or host your events in the second-floor Clubhouse, complete with an Art Deco-style bar ideal for cocktail hour, rehearsal dinners, post-wedding brunches, and more.



## PANDAN

AN ELEVATED EXPERIENCE

Perched on the 18th floor of the Viceroy Chicago, Pandan offers a seductive, sky-high atmosphere ideal for couples seeking a wedding-adjacent celebration that feels intimate, modern, and completely transportive. With panoramic skyline and Lake Michigan views, Pandan instantly sets the mood for gatherings that feel exclusive and celebratory. Adjacent to Pandan, the seasonal outdoor pool deck offers one of the rarest event backdrops in Chicago, with uninterrupted views of the Gold Coast skyline. In summertime, the pool deck glows with blue reflections and open-air energy—an exceptional canvas for cocktail hours and sunset welcome parties.



# Rooms & Suites

At Viceroy Chicago, your guests will enjoy a stay every bit as memorable as the celebration itself. Thoughtfully designed guest rooms and elegant suites feature bold, contemporary interiors inspired by the city's vibrant art and culture—setting the tone for a truly exceptional wedding weekend.

Begin your wedding day in a beautiful sunlit bridal suite, where sweeping views of the Gold Coast and Lake Michigan create an unforgettable backdrop for hair, makeup, photography, and those treasured pre-ceremony moments.

Couples hosting their wedding reception in the Cedar Ballroom are treated to a complimentary suite on their wedding night—a luxurious retreat to close out an extraordinary day.

Make your celebration a fully immersive experience with preferred room-block rates for your guests. With on-site dining, a rooftop bar, a seasonal pool, and close proximity to Chicago's most iconic attractions, Viceroy Chicago offers the perfect home base—combining comfort, convenience, and timeless style for everyone who comes to celebrate.



# Wedding Inclusions

We bring your wedding celebration to life with a beautifully appointed atmosphere where every element is thoughtfully curated to create a memorable day.

Complimentary Onsite Ceremony Space

Complimentary Wedding Night Suite

Curated Menu Collections

Wedding Tasting for up to Four Guest

Preferred Rate for Guest Room Block

Personalized Menu Cards

Choice of House Linens

Banquet Chairs, Dining & Cocktail Tables

Votive Candles

Table Numbers

Dance Floor

Staging, Easels , Seasonal Patio Furniture

Preferred Vendor Selections

Complimentary Jewelry Cleaning at Grown Brilliance

Additional Privileges at our Spa Partners

Preferred Valet Parking Rates

Preferred Pricing on AV Equipment through Encore

*Limitations May Apply Based On The Size Of Your Celebration*



# Wedding Collections

## **TIMELESS** - 220.00 per person

4 passed canapés  
4 hours open bar\*  
Sparkling toast  
Passed red and white wine throughout dinner  
Selection of soup or salad course  
Entrée course\*\*  
Wedding cake  
Coffee and tea service

## **ENDEARING** - 270.00 per person

6 passed canapés  
5 hours open bar\*  
Sparkling toast  
Passed red and white wine throughout dinner  
Soup course  
Salad course  
Entrée course\*\*  
Wedding cake  
Coffee and tea service

## **EVERLASTING**- 325.00 per person

6 passed canapés  
5 hours open bar\*  
Sparkling toast  
Passed red and white wine throughout dinner  
Selection of soup or salad course  
Starter course  
Entrée course\*\*  
Wedding cake  
Late night snack station  
Coffee and tea service

\* Includes Viceroy Classic beverage package.  
Upgrade to Viceroy Premium | +18 per person

\*\*Choice of 2 entrees with advance counts  
Tableside entree selection | +35 per person

# Passed Canapes

## CHILLED

### Prosciutto Wrapped Melon

### Watermelon "tuna" on Crispy Rice

chipotle dressing, calamansi ponzu

### Caprese Skewers

cherry tomato, basil, mozzarella, balsamic

### Whipped Ricotta Crostini

berry compote, sunflower seeds

### Goat Cheese Crostini

port glazed fig, candied pecan

### Tuna Tartare

avocado, chipotle mayo, sesame cone

### Shrimp Cocktail

cocktail sauce, horseradish

### Smoked Salmon Rolls

cucumber, chive cream cheese, dill

### Steak Sando

milk bread, kewpie, scallions

### Beef Tartare

shallot, capers, russian dressing, savory tartelette

## CAVIAR ENHANCEMENT

Add Caviar to Your Appetizer | +20 *each*

## WARM

### Beef Skewers

vegetables, chimichurri

### Herb Crusted Lamb Lollipop

tzatziki, chives

### Bacon Wrapped Dates

bourbon glaze

### Chicken Lollipop

green chili mayo, scallions

### Crab Cake

korean chili flakes, gochujang aioli

### Crispy Shrimp Tempura

soy-ginger dressing

### Piri Piri Chicken Skewers

cilantro, crispy garlic

### Short Rib Wellington

thyme, pesto aioli

### Zucchini Fritter

citrus aioli

### Vegetable Pot Sticker

black garlic soy sauce

### Spanakopita

spinach, feta

### Arancini

parmigiano, parsley

### Vegetable Samosas

mint chutney

### Seared Scallops

applewood bacon



# To Begin

## SOUP

### Tomato Bisque

crème fraiche, basil, tomato oil

### Butternut Squash Soup

pumpkin seeds, crème fraiche, sage

### Cream of Wild Mushroom

crispy mushrooms, crème fraiche, chive oil

### Potato Leek Soup

crispy potatoes, chives, leek oil

### Lobster Bisque

brandy, tarragon cream

## SALAD

### Roasted Beet

pumpkin seed, whipped ricotta, balsamic,  
crispy shallots

### Greek Salad

arugula, cucumber, olives, tomato,  
red onion, oregano vinaigrette

### Simple Greens

cucumber, carrot, cherry tomato,  
citrus vinaigrette

### Endive & Arugula

green apple, grapes, candied pecan,  
dijonnaise

### Little Gem Caesar

parmesan dressing,  
crouton

### Baby Kale

dried cranberries, almonds,  
cider vinaigrette



# To Continue

## STARTER

Add a la carte starter for 20 per person

### Beef Tartare

egg yolk, shallots, capers, dijon crostini

### Beef Carpaccio

apples, arugula, goat cheese, fig balsamic

### Crispy Artichoke

marconas, citrus vinaigrette, crispy caperberries

## ENTREE

### Prawn & Carrot Risotto

marinated prawns, roasted carrots, parmigiano

### Faroe Island Salmon

roasted brussels sprouts, romesco sauce

### Crispy Branzino

crispy polenta, caper gremolata

### Herb Crusted Halibut

heirloom carrots, charred citrus beurre blanc

### Roasted Chicken

potato puree, garlic-rosemary jus

### Truffle Arancini

marinara, jalapeno aioli, basil

### Yellowtail Crudo

avocado, grapefruit, fresno, citrus broth

### Tomato Caprese

heirloom tomato, mozzarella, balsamic, crispy garlic

### 8oz Grilled Filet Mignon

grilled asparagus, peppercorn sauce

### 10 oz New York Strip

crispy smashed potatoes, chimichurri

### Braised Beef Short Ribs

broccolini, red wine demi-glace

### Truffle Risotto

wild mushrooms, parmigiano

### Rigatoni

mushroom bolognese, parmigiano



# Beverage Packages

## Viceroy Classic

### SPIRITS

**Absolut Vodka**  
**Cazadores Tequila**  
**1792 Small Batch Bourbon**  
**Fords Gin**  
**Bacardi Superior Rum**  
**Dewar's Scotch**

### BEER

**Michelob Ultra**  
**Coors Light**  
**Stella Artois**  
**Modelo Especial**  
**Blue Moon Belgian White**  
**Samuel Adams Boston Lager**  
**Bells Two Hearted IPA**

### WINES

**Mionetto Avantgarde Prosecco Treviso DOC, Italy**  
**Domaines Ott BY OTT Rose, Cotes de Provence, France**

*Select one White Varietal*

**Whitehaven Sauvignon Blanc, New Zealand**  
**Benvolio Pinot Grigio, Friuli DOC, Italy**  
**J. Lohr Estates Riverstone Chardonnay, Monterey, California**

*Select one Red Varietal*

**Carmel Road Pinot Noir, Monterey, California**  
**Conundrum by Caymus Red Blend, California**  
**Bonanza "The Vinekeeper" Cabernet Sauvignon, Napa Valley, California**

**CUSTOM COCKTAIL | +12 *per person***

**Meet with our Viceroy Mixologist, and created a Custom  
Cocktail tailored specifically to your event.**

## Viceroy Premium

### SPIRITS

**Grey Goose Vodka**  
**Lalo Tequila**  
**Buffalo Trace Bourbon**  
**Hendrick's Gin**  
**Ron del Barrilito Two Stars Rum**  
**Glenfiddich 12yr Scotch**

### BEER

**Michelob Ultra**  
**Coors Light**  
**Stella Artois**  
**Modelo Especial**  
**Blue Moon Belgian White**  
**Samuel Adams Boston Lager**  
**Bells Two Hearted IPA**

### WINES

**Mionetto Avantgarde Prosecco Treviso DOC, Italy**  
**Lanson Pere & Fils Brut Champagne, France**  
**La Fete du Rose, Cotes de Provence, France**

*Select two White Varietal*

**Whitehaven Sauvignon Blanc, New Zealand**  
**Terlato Pinot Grigio, Italy**  
**Chalk Hill Russian River Valley Chardonnay, California**

*Select two Red Varietal*

**Siduri Pinot Noir, Willamette Valley, Oregon**  
**Conundrum by Caymus Red Blend, California**  
**Routestock Cabernet, Napa Valley, California**

**CUSTOM COCKTAIL | +12 *per person***

**Meet with our Viceroy Mixologist, and created a Custom  
Cocktail tailored specifically to your event.**

Upgrade to Viceroy Premium | +18 per person

# Enhancements

Priced per person

## DISPLAYS

### ARTISAN CHEESES | 42

#### Cheese

parmigiano, hook's cheddar,  
triple cream brie, goat cheese, roquefort bleu

#### Accompaniments

dried & fresh fruits, seasonal jam, roasted nuts  
crackers, crostini

### CHEESES & CHARCUTERIE | 52

#### Imported & Domestic Cheese and Meat

#### Accompaniments

house made pickles, dried & fresh fruits,  
seasonal jam, dijon, roasted nuts, crackers,  
crostini

### MINI POKE BOWL BAR | 52

#### Poke Bowl

tuna, marinated salmon

#### Accompaniments

edamame, corn, crispy shallots, ponzu,  
cucumber, sweet soy, nori, tobiko, wasabi,  
carrot, pickled seasonal veg, soy sauce,  
spicy mayo, furikake, wakame salad

### MEZZE BOARD | 35

#### Dips

hummus, baba ganoush, labneh

#### Accompaniments

grilled eggplant, olives, falafel, feta, pita  
carrots, cucumber, grilled pepper

### CHARCUTERIE | 42

#### Charcuterie

prosciutto, capicola, bresaola, 'nduja,  
genoa salami

#### Accompaniments

cornichon, house made pickles, fruit jam,  
dijon, roasted nuts, crackers, crostini

### GARDEN | 26

#### Crudité

grilled, raw and marinated vegetables

#### Accompaniments

ranch, bleu cheese dressing,  
red pepper hummus

### SUSHI | 60

*based on 5 pieces per person*

#### Assorted Maki, Nigiri, & Sashimi

#### Accompaniments

wasabi, pickled ginger, soy sauce,  
wakame salad

### GRAND SEAFOOD | 68

*based on 5 pieces per person*

#### Shellfish

east & west coast oysters,  
chilled jumbo shrimp, salmon crudo,  
crab claws

#### Accompaniments

tabasco®, cocktail sauce, mignonette,  
horseradish, lemon

## ACTION STATIONS

### PASTA\* | 42

#### Cavatappi

marinara, basil, parmigiano

#### Cavatelli

grilled chicken, pesto, lemon, chili flakes

#### Penne

shrimp, yuzu cream, parmigiano, black pepper

### RISOTTO\* | 44

#### Al tartufo

wild mushrooms & truffle

#### Primavera

salmon asparagus, peas, zucchini, carrot

#### Al Brasato

charred scallion, parmigiano, fried garlic, short rib

### WOK NOODLE\* | 42

#### Chow Mein

beef, egg noodle, sugar snaps, carrots, cabbage

#### Yakisoba

egg noodle, spinach, carrots, shiitake, bell pepper

#### Pad See Ew

shrimp, rice noodles, chinese broccoli, garlic

## LATE NIGHT STATION | 35

*Select three, served with coordinating condiments.*

#### Classic French Fries

#### Parmesan Truffle Fries

#### Sweet Potato Fries

#### Mini Chicago Style Hot Dogs

#### Beef Slider

aioli, caramelized onion

#### Crispy Chicken Slider

spicy mayo, pickle

#### Italian Beef Slider

giardiniera

#### Falafel Slider

hummus, cucumber, pickled onion

#### Margherita Flatbread

#### Calabrian Flatbread

#### Mezze Flatbread

#### Black Truffle Mushroom Flatbread

#### Cheese & Jalapeno Quesadilla

#### TaQUITOS

#### Mac-n-Cheese Bites

#### Fried Mozzarella

#### Buffalo Popcorn Chicken

*\* Station attendant required.*

*A fee of \$175 per station, per attendant will be charged. One attendant required per 50 guests.*

# Sweet Treats

Priced per person

## WEDDING WISHES | 35

White chocolate covered sweets dusted in your choice of gold or silver.

### Lemon Sugar Cookies

### Cupcakes

### Strawberries

### Pretzel Rods

### Custom Logo Cookies +5 per person

## PLATED DESSERTS | 16

### Tiramisu

ladyfingers, espresso, mascarpone

### Chocolate Opera Cake

hazelnut praline, chantilly

### Lemon Citrus Tart

lemon curd, toasted meringue, coconut streusel

### Cheesecake

berry compote, honeycomb tuile

## DESSERT STATION

### FRENCH CLASSICS | 35

#### Assorted Macarons

#### Chouquettes

#### Tarte Citron

#### Chocolate Praline Pot de Crème

#### Assorted E'claires

### CHOCOLATE LOVERS | 35

#### Chocolate Cookies

#### Chocolate Brownie Bites

#### Chocolate Silk Tartlets

#### Chocolate Praline Pot de Crème

#### Milk Chocolate Macaron

### AMERICAN TRADITIONS | 35

#### Assorted Mini Cupcakes

vanilla, chocolate, red velvet

#### Chocolate Chip Cookies

#### Banana Cream Pie Mason Jars

#### Dutch Apple Pies

### DONUT SHOP | 35

#### Donut Wall

glazed, chocolate, yuzu candied bacon,  
white chocolate matcha

### ICE CREAM SOCIAL\* | 35

#### Housemade Ice Cream & Sorbet

chocolate, vanilla, salted caramel,  
lemon sorbet, sprinkles, chopped nuts,  
crumbled oreos, chocolate sauce,  
caramel sauce, whipped cream,  
cherries

### COTTON CANDY CART\* | 35

#### Hand Spun Sugar

edible glitter, sprinkles

*\* Station attendant required.*

*A fee of \$175 per station, per attendant will be charged. One attendant required per 50 guests.*

# Weekend Festivities

Ask us about how we can help complete your celebratory weekend and beyond.

## IN ROOM BRIDAL

- Breakfast
- Lunch
- Mimosa Bar
- Build your own Old Fashioned

## A GIFT FOR YOUR GUESTS

- In Room Sweets and Treats
- Guest Favors
- Viceroy Swag

## KEEP THE PARTY GOING

- Welcome Reception
- Rehearsal Dinner
- Post Wedding Brunch
- Engagement Celebration
- Bridal Shower
- Bachelor/Bachelorette Weekend



## EXCLUSIVELY CURATED FOR VICEROY

### **Grown Brilliance Experience**

Step into a private showcase with our local jewelry partner and enjoy a glass of bubbly while discovering shimmering pieces perfect for your bridal party, parents, or simply a special moment for the two of you.

### **Wedding Wellness**

Begin your day with terrace yoga or unwind with restorative massages. Our wellness partners will craft a personalized itinerary designed entirely around your pace and preferences.

### **A Little Boost**

Whether you're gearing up for the celebration or recovering from it, in-room facials and lymphatic drainage treatments can be arranged for a refreshing reset without ever leaving your suite.

### **Get in the Mix**

Add a spirited touch to your festivities with a custom mixology class featuring cocktails inspired by the bride and groom's favorites.



To inquire about our property, please contact: +1 312 586 2000

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