



EST. **B** 1927

**BUILDERS**

— BLDG —

EVENT VENUE

# WELCOME



**HEY THERE! CONGRATULATIONS ON YOUR ENGAGEMENT.  
THIS IS SUCH AN EXCITING TIME FOR YOU TWO!**

With so much wedding information out there, it can feel overwhelming, but don't worry—you're not alone. We are experienced specialists ready to help you navigate one of the most important days of your life, ensuring a memorable experience.

We've designed this guide to answer all of your wedding planning questions, so you can get excited for your big day.

XXO

*Builders Bldg's Team*



# WHAT TO EXPECT



## **FOOD & BEVERAGE CATERER**

Prime & Provisions is our exclusive caterer. However, our culinary team loves to get creative and is happy to work with you to create a custom menu tailored to your liking and budget.

## **FOOD & BEVERAGE MINIMUM & VENUE FEE**

Builders BLDG sets a food and beverage minimum and venue fee based on factors such as season, event style + setup, and the space utilized. Any unmet minimum spend will be billed as an “event contract minimum” at the conclusion of the event.

## **DEPOSIT/PAYMENT REQUIREMENTS & GUARANTEES**

To secure your event with Builders, a signed contract and a non-refundable deposit (25% of the minimum spend plus venue fee) are required upon booking. A final attendance guarantee is due by 12:00 pm, fifteen business days before the event, with no reductions after this deadline. The remaining balance is settled ten days prior to the event.

## **TAXES & FEES**

Pricing is not inclusive of 11.75% sales tax, 18% service charge, and a 5% production fee.

## **WEDDING PLANNER / MONTH-OF-COORDINATOR**

Builders requires you to hire a certified wedding planner to coordinate logistics and planning. We know a few wonderful planners who will ensure every detail is perfect for your special day.

## **PREFERRED PARTNERS**

We’ve curated a select list of top vendors in the city. We trust them and know they will provide our couples with the best experience possible, while also providing a wide variety of styles and pricing! While you’re free to choose who you’d like to work with, please inform your Venue Manager of a non-listed vendor at least 90 days in advance for pre-approval. *\*All vendors must have a COI.*

# ALL THE DETAILS

*6-hours of live event time, plus here is a list of the amazing amenities that are included in your venue rental*

**4 STORY CEILING WITH SKYLIGHT**

**DINNER TABLES**

**COCKTAIL STYLE HIGH TOPS**

**GOLD CHIAVARI CHAIRS**

**FLOOR-LENGTH LINEN  
& DINNER NAPKINS**

*with choice of color*

**FLATWARE/GLASSWARE/  
SERVINGWARE**

**UPLIGHTING**

**8 PANEL IVORY PIPE & DRAPE**

**VOTIVE CANDLES**

**ON-SITE SECURITY PERSONNEL**

**ON-SITE VENUE MANAGER**

**WEDDING GREEN ROOM**

**PET FRIENDLY CEREMONY**

*Ask your venue manager about upgrading your linens, adding lounge furniture, or customizing your draping color or design*

## VENUE RENTAL

**\$3,000 - \$6,000**

DEPENDING ON GUEST COUNT,  
DATE, AND DEMAND

**CEREMONY FEE: +\$500**

**ADD ON CLUBHOUSE: +\$2,000**

WEDDINGS ON FRIDAY CAN START AT 6 PM  
WEDDINGS ON SATURDAY OR  
SUNDAY CAN START AT 2 PM OR LATER

*\*Saturday evening fee applies to Sundays  
of holiday weekends*

*\*\*New Year's Eve venue fee is \$6,000  
with 7-hours of live event time*

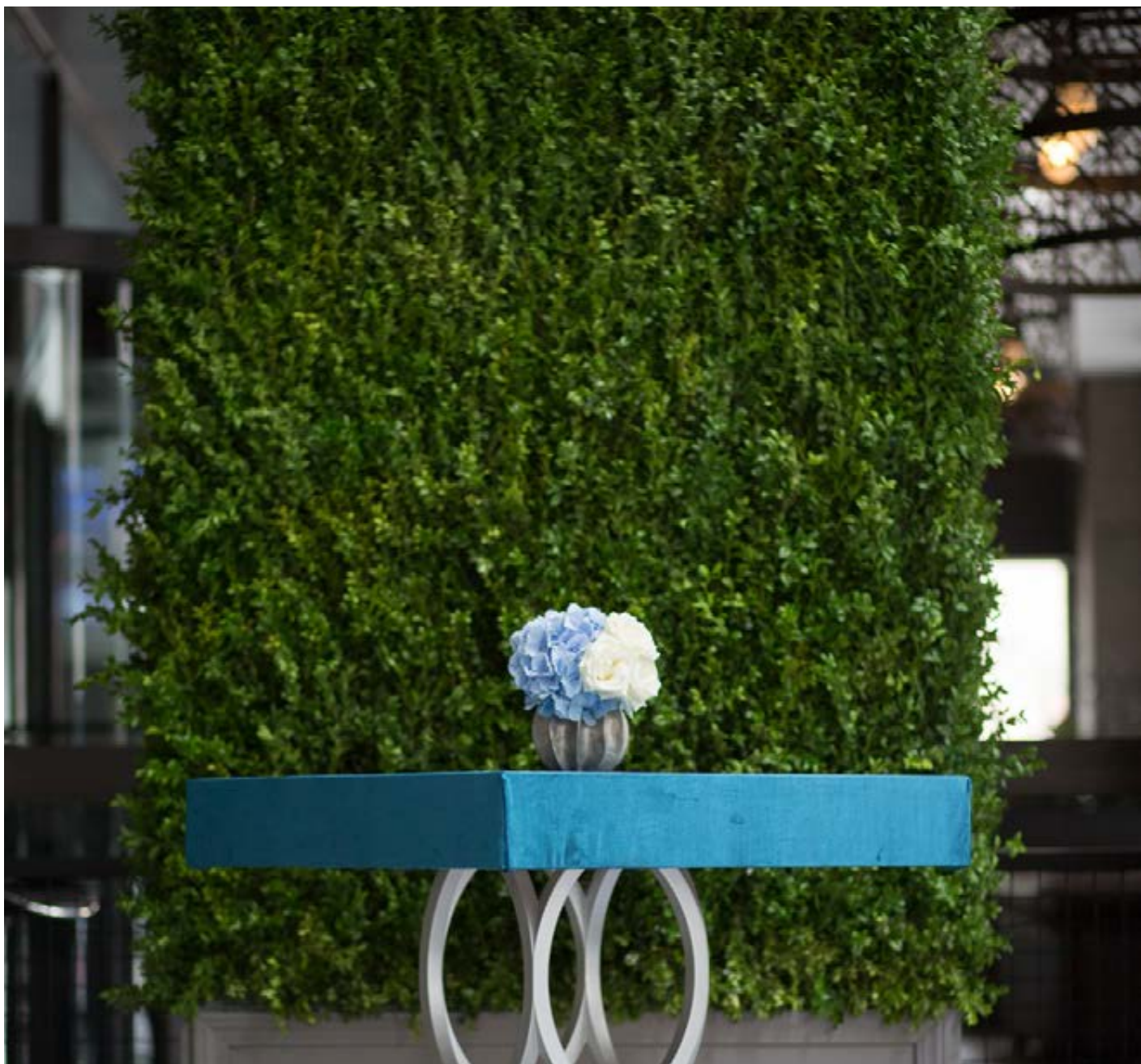
*\*\*\*Venue fees are subject to change*

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# YOUR WEDDING MENU

PASSED PETITES

THREE COURSE PLATED DINNER

*(bread + butter service, salad, entrée, escorts, dessert)*

SWEETS STATION OR  
WEDDING CAKE

SIGNATURE OR  
PREMIUM BAR SERVICE





# WEDDING TIERS

## TIER ONE: \$110 PER GUEST

THREE PASSED PETITES

THREE COURSE PLATED DINNER  
*(bread + butter service, salad, 2 entrée choices, 2 escorts, dessert)*

SWEETS STATION OR WEDDING CAKE

BAR BASED ON CONSUMPTION  
WITH TWO SIGNATURE COCKTAILS  
*(pricing will vary and is not included in tier one's menu pricing)*

DINNER WINE SERVICE +\$15 PP

COMPLIMENTARY TASTING  
FOR THE COUPLE

## TIER TWO: \$185 PER GUEST

THREE PASSED PETITES

THREE COURSE PLATED DINNER  
*(bread + butter service, salad, 3 entrée choices, 2 escorts, dessert)*

SWEETS STATION OR WEDDING CAKE

FOUR HOUR SIGNATURE BAR SERVICE  
*(cocktail hour 1 hr • reception 3 hrs)*

DINNER WINE SERVICE

COMPLIMENTARY TASTING  
FOR THE COUPLE

## TIER THREE: \$205 PER GUEST

FOUR PASSED PETITES

THREE COURSE DUET PLATED DINNER  
*(bread + butter service, salad, surf & turf entrée choice, 2 escorts, dessert)*

SWEETS STATION OR WEDDING CAKE

FOUR HOUR PREMIUM BAR SERVICE  
*(cocktail hour 1 hr • reception 3 hrs)*

DINNER WINE SERVICE

COMPLIMENTARY TASTING  
FOR THE COUPLE

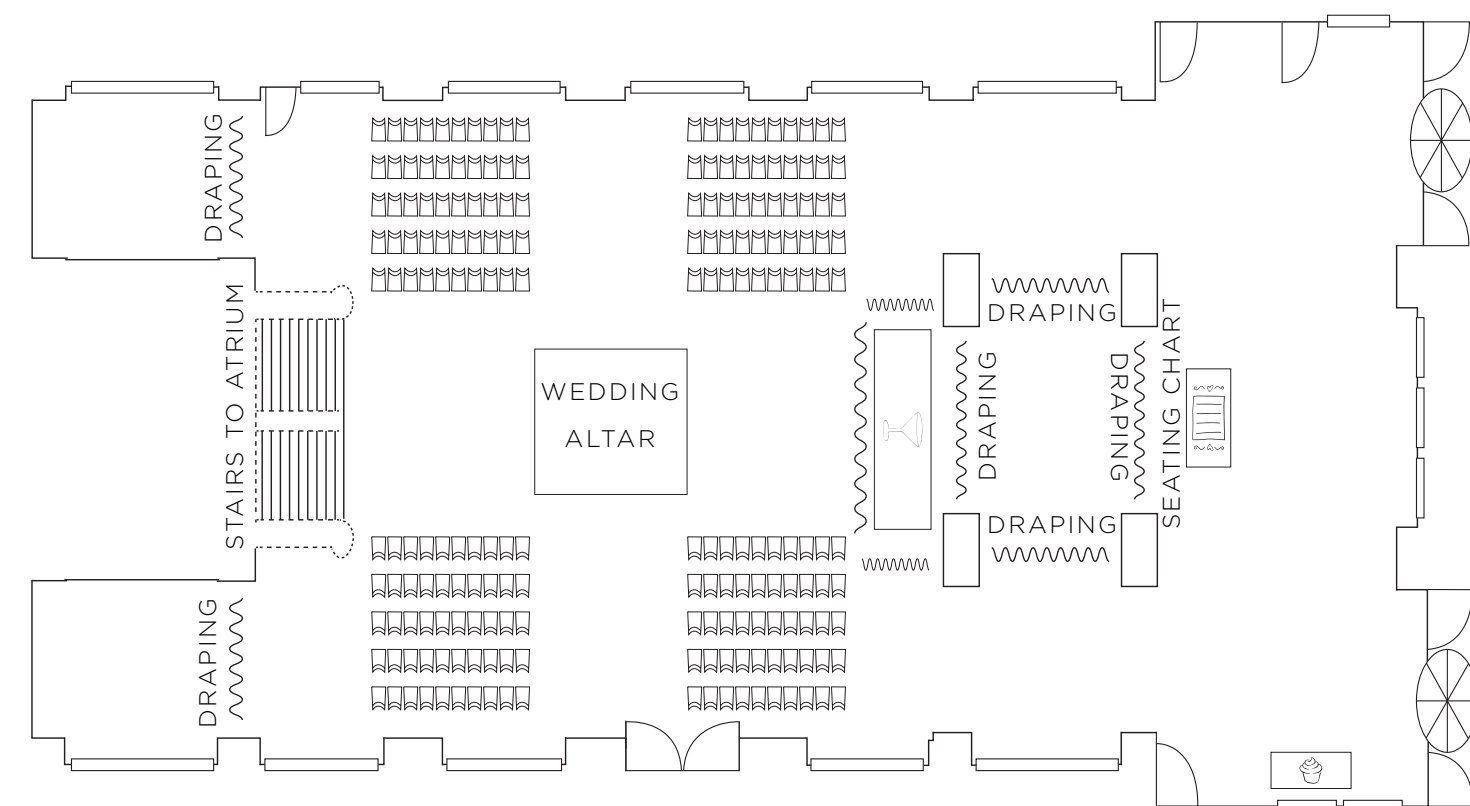
*please inquire with your venue manager about creating a custom package*



# THE EVENT SPACES



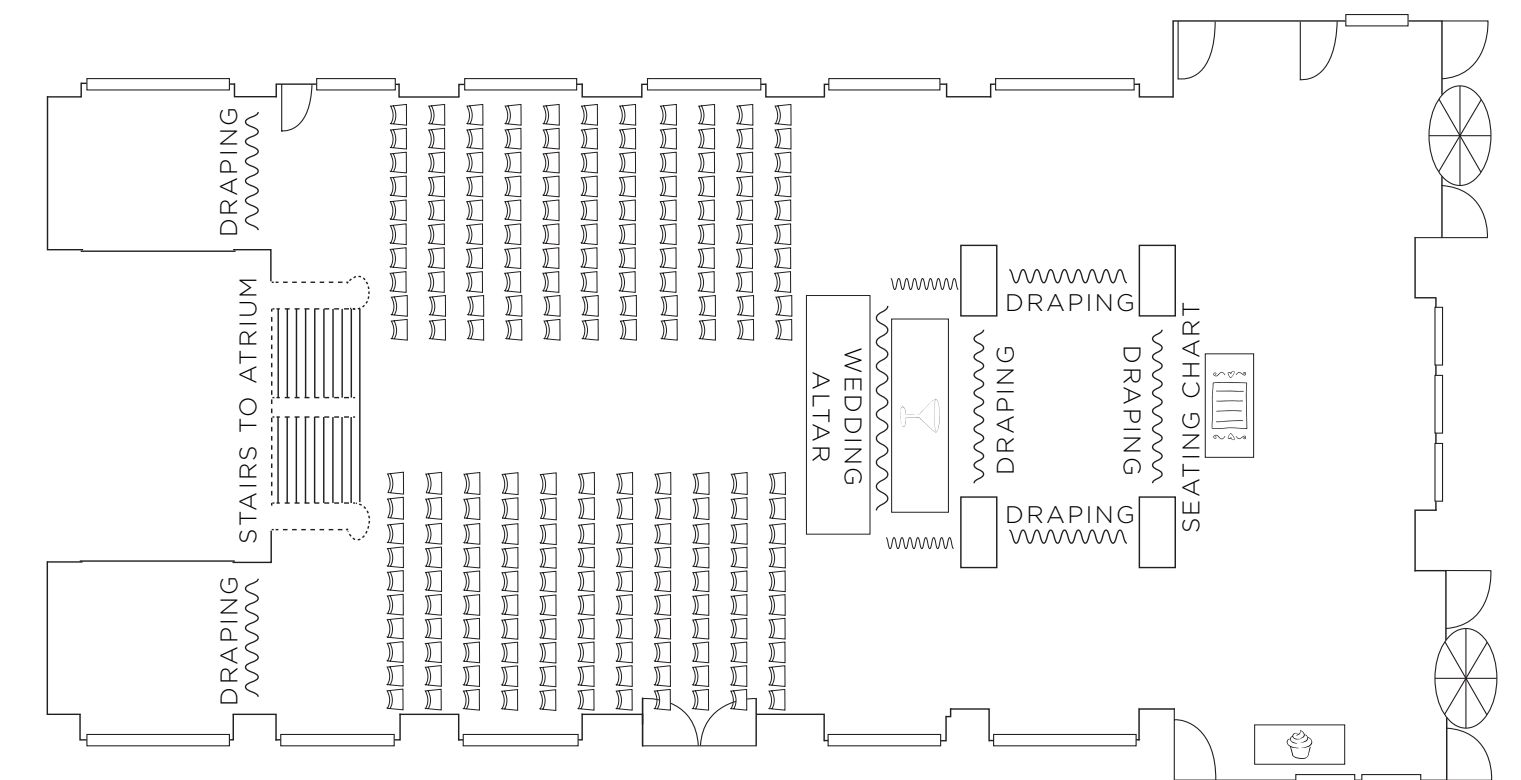
OPTION ONE



MAIN BALLROOM  
*RESERVED WITH RECEPTION*  
SEATED CEREMONY: 100-250 GUESTS



OPTION TWO



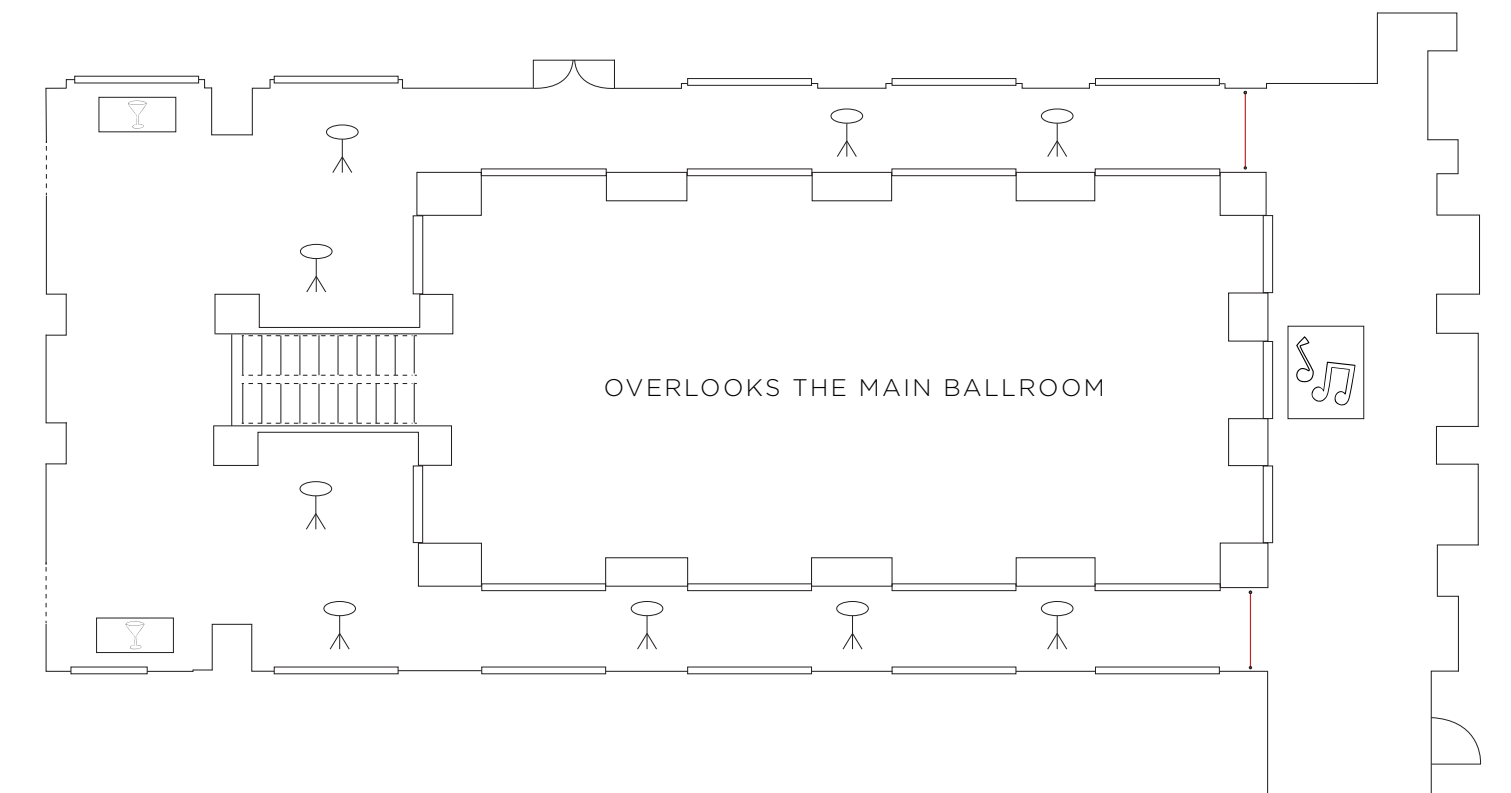
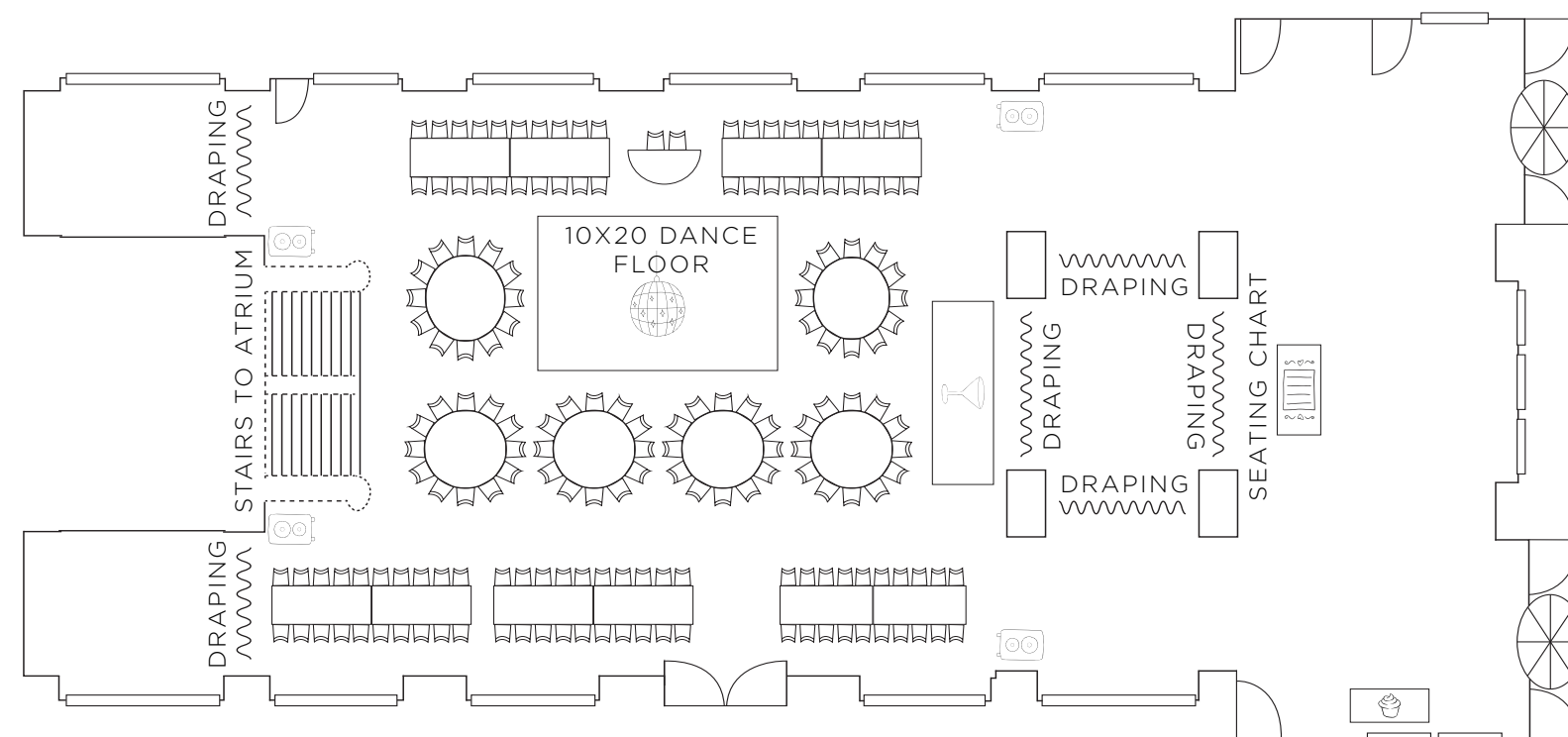


# THE EVENT SPACES



## MAIN BALLROOM + ATRIUM

SEATED EVENT: 100-170 GUESTS  
COCKTAIL RECEPTION: 300 GUESTS



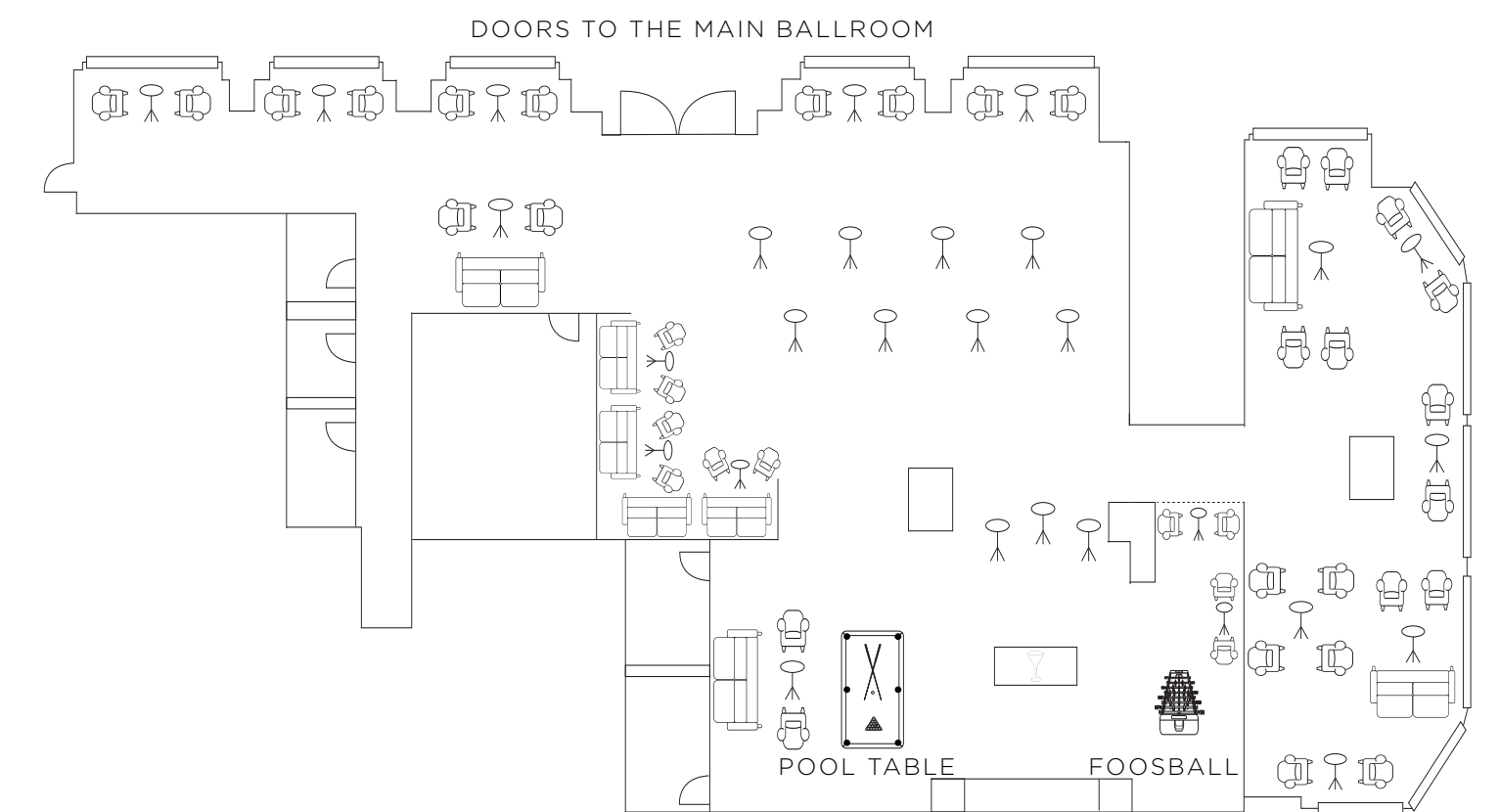
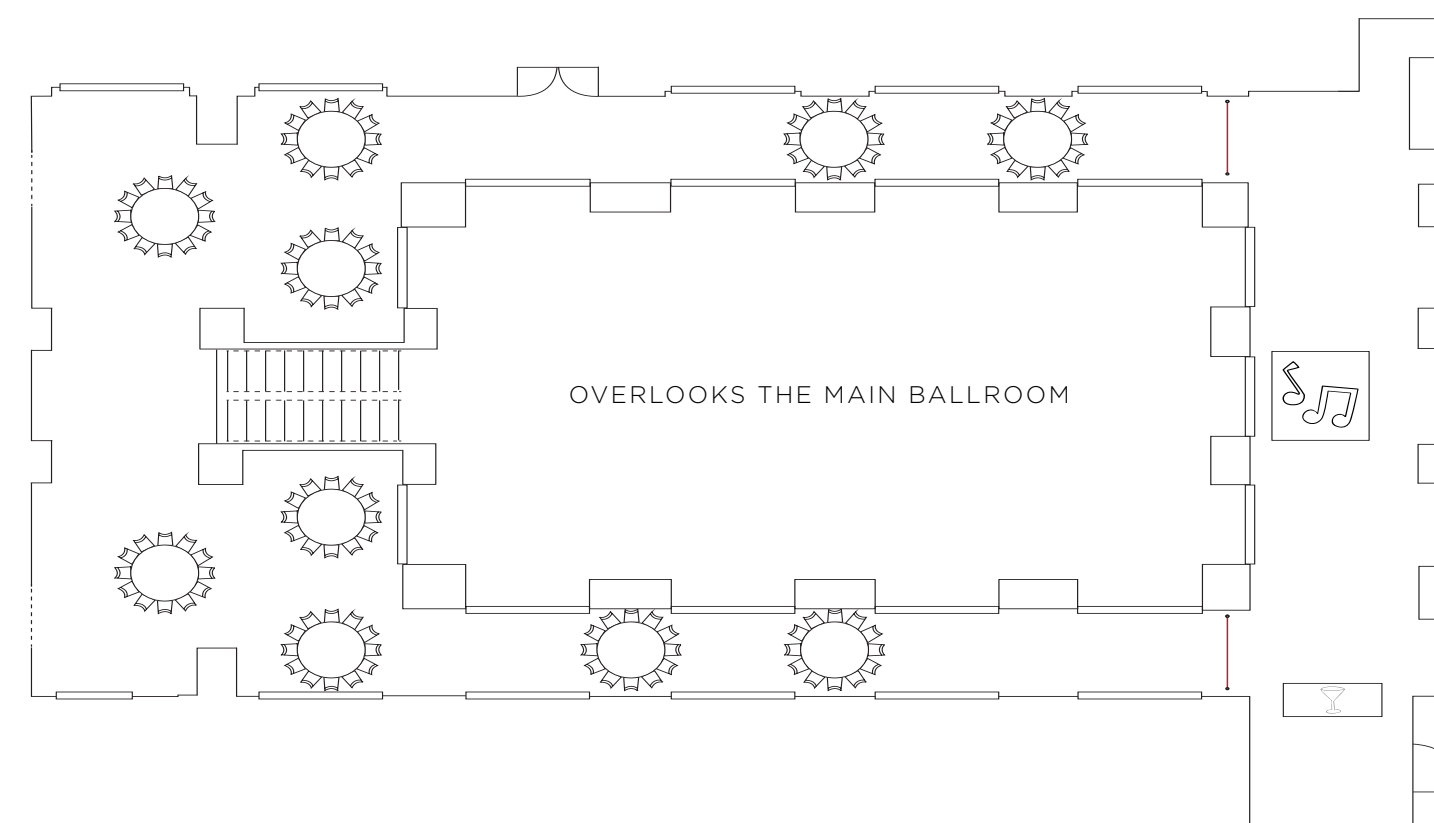
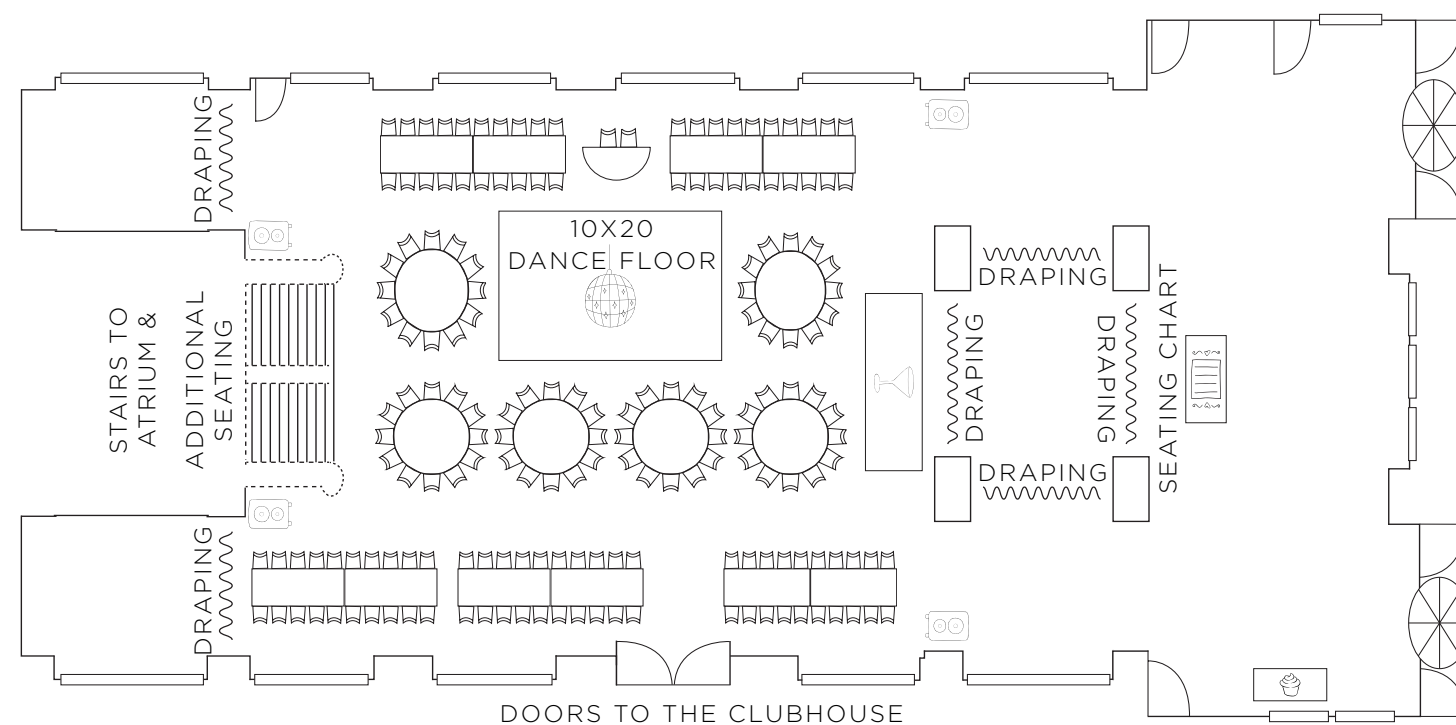


# THE EVENT SPACES



## MAIN BALLROOM + ATRIUM + CLUBHOUSE

SEATED EVENT: 250 GUESTS  
COCKTAIL RECEPTION: 600 GUESTS





# COCKTAIL HOUR

PRE-SELECT BETWEEN THE COLD & HOT SELECTIONS

## COLD SELECTIONS

### BURRATA CROSTINI

carrot top pesto, lemon zest VEG

### CHARRED TOMATO ENDIVE BOATS

capers, olives, crispy puffed quinoa, sorrel VEG, V, GF

### ROASTED BEET “TARTAR”

taro root chip, mango-chile coulis VEG, V, GF

### HEIRLOOM CARROT TOSTADA

mole negro, avocado mousse, micro pico de gallo VEG, V, GF

### CELERY ROOT “CANNOLI”

lemon thyme ricotta, pistachio, chive VEG, GF

### PEA ARANCINI

freeze dried peas, truffle aioli VEG

### DEVEILED EGGS

mustard aioli, cayenne, chive VEG, GF

### LOBSTER ROLLS

prime slaw, louie sauce, brioche bun

### SHRIMP COCKTAIL

atomic cocktail sauce GF

### TUNA TARTARE

crème fraîche, tarragon, lime, chives, olive oil (RAW)

### OCTOPUS SALAD

olive, tomato, peppers, lemon-garlic vinaigrette, brioche

### STEAK TARTARE

USDA prime tenderloin, olive oil, dijon, capers, quail egg (RAW)

## HOT SELECTIONS

### HERBED POLENTA CAKE

heirloom tomato jam, pressed herb salad VEG, V, GF

### ORECCHIETTE ALLA VODKA CUPS

parmesan, basil, tomato breadcrumbs VEG

### LUMP BLUE CRABCAKES

lemon, dijon, panko, mayo, tarragon

### SMOKED SALMON CAKE

basil aioli

### GRILLED SWORDFISH SKEWER

passion fruit brown butter vinaigrette GF

### FRIED CHICKEN BITES

all-natural, chili maple syrup

### CRISPY CHICKEN THIGH CROQUETTE

almond romesco sauce

### FRIED CHICKEN SLIDERS

garlic aioli, pickles, house slaw

### THICK-CUT BACON

chili maple syrup, dark chocolate, sea salt

### MINI MEATBALLS

house pomodoro, parmesan, basil

### DRY AGED CHEESEBURGERS

cheddar, tomato, pickle, lettuce, dijonnaise

### MINI BEEF WELLINGTON

truffled wild mushroom duxelles, tenderloin, puff pastry vol-au-vent, demi-glace

### PRIME RIB SLIDERS

atomic horseradish cream

### DUCK RILLETTE

dijon mustard, orange marmalade, rye crostini

## LUXURY BITES + \$7PP

### KALUGA CAVIAR POTATO SKIN

bacon, crème fraîche, aged cheddar

### BLACK TRUFFLE & POTATO CROQUETTE

périgord black truffle VEG

### CHILLED KING CRAB BITES

stone crab sauce GF



# PLATED DINNER

PRE-SELECT: *1 salad, 2-3 entrées, 2 escorts composed with entrée* • BREAD + BUTTER SERVICE

## SALAD SELECTIONS

### CLASSIC CAESAR

little gem, garlic parmesan breadcrumbs, shaved parmesan

### WEDGE

chopped baby iceberg, charred red endive, thick-cut bacon, hook's gorgonzola, cucumbers, purple onion, tomatoes GF

### SEASONAL GREEN SALAD

`red onion, Italian vinaigrette VEG, V, GF

## DUET SURF + TURF SELECTIONS

*included in tier three • upgrade tier one or two for + \$12PP*

### SURF

*host pre-selects 1 item:*

FISH OR SHRIMP

upgrade to:

scallops or lobster + \$8PP

### TURF

*host pre-selects 1 item:*

FILET OR CHICKEN

upgrade to:

lamb chops or wagyu + \$12PP

## ENTRÉE SELECTIONS

### PETITE FILET

roasted garlic GF

### LEMON CHICKEN

boneless chicken breast, white wine garlic sauce GF

### WILD SALMON

arugula, lemon wedge GF

### SEASONAL WHITEFISH

chef's selection GF

### CACIO E PEPE

pecorino, black pepper, belper knolle cheese VEG

### CAULIFLOWER "STEAK"

roasted garlic VEG, V, GF

*\*entrée selections are due with the guaranteed guest count*

## ESCORT SELECTIONS *(composed with entree)*

### PROPERLY WHIPPED POTATOES

horseradish parmesan crust VEG

### ROASTED BRUSSELS SPROUTS

house bacon, elephant garlic

### SAUTÉED BROCCOLI

lemon, garlic, white wine VEG, V, GF

### DECADENT MAC & CHEESE

cheddar, fontina, gruyère, chives VEG

### SAUTÉED OR LIGHTLY CREAMED SPINACH

VEG, GF

### GRILLED ASPARAGUS

lemon, sea salt VEG, V, GF

### ROASTED WILD MUSHROOMS

assorted seasonal mushrooms, apple saba VEG, V, GF

VEG: VEGETARIAN V: VEGAN GF: GLUTEN-FREE



# DESSERT

DISPLAYED • PRE-SELECT 1 ITEM (*sweet station or wedding cake*)

## SWEET STATIONS

### ASSORTED MINI DESSERTS

seasonal fruit tarts, chocolate mousse tarts, peanut butter chocolate tarts, caramel cake bites

### BOMBOLONI

assorted sauces: raspberry, chocolate, and salted caramel

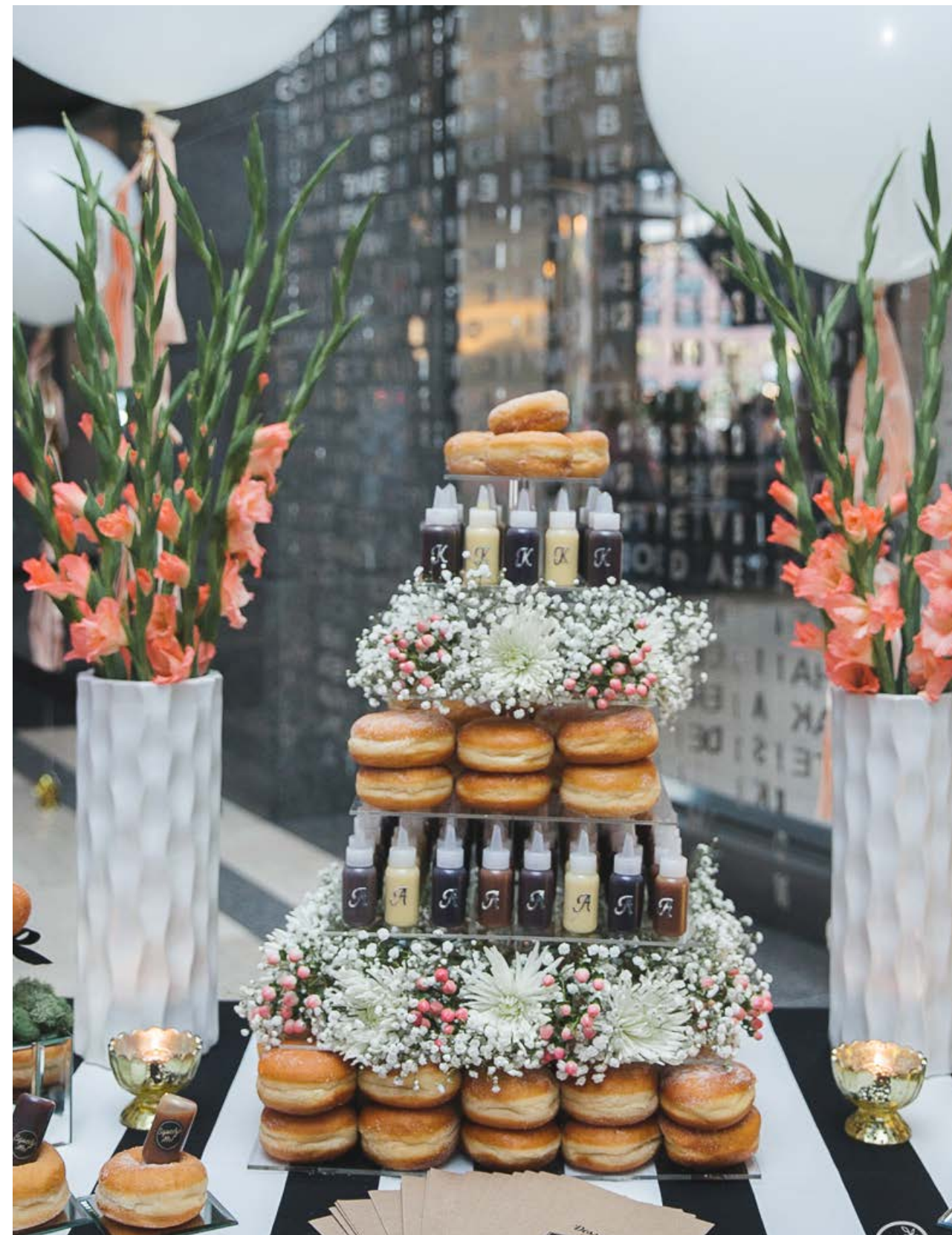
### MINI CANNOLIS

pre-select two: pistachio • candied orange • hazelnut • chocolate

### OR

**1-TIERED WEDDING CAKE** (*for cake-cutting purposes*)

*plus* **1 SWEET STATION** (*from above*)



## ALLIANCE BAKERY TIERED WEDDING CAKE

**STANDARD FLAVORS WITH BUTTERCREAM  
DESIGN FOR FULL GUEST COUNT**

*cake flavors:*

vanilla • red velvet • almond • chocolate  
carrot • hazelnut • lemon • banana

*cake fillings:*

banana custard • caramel • chocolate fudge  
chocolate meringue • coconut pastry cream • cream cheese  
italian meringue • lemon curd • mocha • peanut butter  
raspberry • strawberry • vanilla bean pastry

*vegan & gluten-free cakes, flavors & design upgrades  
available for additional fees*



# BEVERAGE SERVICE

## DRINK PACKAGE OR CONSUMPTION

### SIGNATURE PACKAGE

*included in tier two: four-hour bar & tableside wine service during dinner*

- WELCOME BUBBLES
- SIGNATURE SPIRITS
- PRIME & PROVISIONS SOMMELIER'S SELECTION OF RED & WHITE WINE
- IMPORTED & DOMESTIC BEER
- NON-ALCOHOLIC BEVERAGES
- COFFEE & TEA STATION

*\$15 per additional hour per guest • not included: martinis, neat pours, on the rocks, shots*

### PREMIUM PACKAGE

*included in tier three: four-hour bar & tableside wine service during dinner*

*upgrade tier two for +\$10 per guest*

- WELCOME BUBBLES
- PREMIUM SPIRITS *(includes: martinis, neat pours, on the rocks)*
- TWO SPECIALTY COCKTAILS *(whisky + vodka)*
- PRIME & PROVISIONS SOMMELIER'S SELECTION OF RED & WHITE WINE
- IMPORTED & DOMESTIC BEER
- NON-ALCOHOLIC BEVERAGES
- COFFEE & TEA STATION

*\$18 per additional hour per guest • not included: shots*

### CONSUMPTION TAB

*à la carte beverages paid for by the event host (pricing will vary)*

- WELCOME BUBBLES
- SIGNATURE OR PREMIUM SPIRITS
- TWO SPECIALTY COCKTAILS *(whisky + vodka)*
- PRIME & PROVISIONS SOMMELIER'S SELECTION OF RED & WHITE WINE
- IMPORTED & DOMESTIC BEER
- NON-ALCOHOLIC BEVERAGES
- COFFEE & TEA STATION

*this is not a package, all beverages are charged on consumption*

### WELCOME COCKTAILS

*\$16 per cocktail • charged on consumption*

#### ESPRESSO MARTINI

vodka or tequila, kahlúa, espresso

#### THE AVIATOR

gin, luxardo maraschino liqueur, giffard crème de violette liqueur

#### PROVISIONAL MULE

vodka, cranberry purée, lime, blood orange liqueur, orange bitters, ginger beer



# EVENT ENHANCEMENTS

IMPRESS YOUR GUESTS BY ADDING ON ANY OF THESE DELIGHTS

## DISPLAYED

### CHILLED SEAFOOD    \$45PP

POACHED SHRIMP    atomic cocktail sauce    GF

RAW OYSTERS    mignonette    GF

KING CRAB LEGS    lemon mustard aioli    GF

### ARTISANAL CHEESE & CHARCUTERIE BOARD    \$22PP

chef’s selection of meats & cheeses    GF

### MARKET CRUDITÉ    \$12PP

assorted raw market vegetables served with ranch,  
hummus and pita chips    VEG, V, GF

### BURRATA BAR    \$15PP

seasonal accouterments    VEG, GF

### ADD CHARCUTERIE    \$12PP

## WHISKY STATION

Every time you kiss me it’s like sunshine & whisky. After dinner, savor a glass of exquisite whisky for an added touch of sophistication. Offer four types of bourbons and or whiskys featuring three types of cocktails (old fashioned, manhattan, elder fashioned).

*beverages are charged on consumption • \$200 dedicated bartender*

### CHAMPAGNE TOWER    \$300 (30 COUPES)

Elevate the romance at your wedding by sharing a champagne tower moment with your beloved, in lieu of a “cake cutting”.

*\$8 per additional coupe • house sparkling • 55 coupe maximum*

### BUBBLY CART    \$500

Our bubbly cart is not just a cart; it’s an experience. Welcome your guests and set the tone for one unforgettable evening.

*glasses of bubbles are charged on consumption • \$200 dedicated bartender*

### CELEBRATORY CHAMPAGNE    \$15PP

Pre-set the table for you and your guests to raise a toast.

*NV Champagne, Billecart-Salmon, Inspiration 1818, France*

VEG: VEGETARIAN    V: VEGAN    GF: GLUTEN-FREE



# AFTER HOURS

TO KEEP THE PARTY GOING

## LATE NITE BITES

*displayed*

### LOBSTER ROLLS \$7 PP

prime slaw, louie sauce, brioche bun

### PARMESAN TRUFFLE FRIES \$5 PP

saucers: ketchup, spicy bbq, garlic aioli VEG, GF

### FRIED CHICKEN BITES \$6 PP

all-natural, chili maple syrup

### FRIED CHICKEN SLIDERS \$7 PP

garlic aioli, pickles, house slaw

### THICK-CUT BACON \$6 PP

chili maple syrup, dark chocolate, sea salt

## INTERACTIVE STATIONS

*build your own*

### MINI SLIDER BAR \$15 PP

*pre-select 2 items:*

BEEF BRISKET

PULLED PORK

CHEESEBURGERS

SHAVED PRIME RIB

### CHICAGO HOT DOG STAND \$15 PP

*beef hot dogs and all the Chicago “fixings”*

relish, pickle spear, mustard, giardiniera, chopped onions, chopped tomatoes, sport peppers

### MAC + CHEESE BAR \$12 PP

bacon, buffalo, pulled pork caramelized onion, chives, wild mushrooms, jalapeños, smoked pulled chicken

VEG: VEGETARIAN V: VEGAN GF: GLUTEN-FREE





# READY TO BUILD YOUR FOREVER?

## CONTACT

**EVENTS@BUILDERSBUILDING.COM • 312.726.7777**

**BUILDERSBLDG.COM**

*Connected to Prime & Provisions*

**222 N LASALLE STREET  
CHICAGO, IL 60601**

### ***A special thank you to the following photographers:***

Amanda Megan Miller Photography • Alex Segall • Lilly Photography

Michael Anthony Photography • Kerri Carlquist Photography

Stoffer Photography • Rebecca Peplinski • Coss Creative

Hanna Walkowaik • Jill Tiongco Photography

George Street Photo & Video • Gerber+Scarpelli Weddings

Esenam Photography • Benjamin Foote • Verdant Photography











# CELEBRATIONS OF LOVE

Your engagement is adorned with wonderful wedding celebrations, from Bachelor/Bachelorette Parties and Bridal/Wedding Showers to the Rehearsal Dinner and Day After Brunch. Plan your wedding at Builders BLDG and inquire about our special offerings when you reserve a second wedding-related event at one of our stunning DineAmic Hospitality venues.

