

EST. **B** 1927

BUILDERS

— B L D G —

EVENT VENUE



TABLE OF CONTENTS

3 - CONTRACT DETAILS

4 - VENUE INCLUSIONS

6 - WEDDING PACKAGE

7 - MENUS

11 - SPACES

WHAT TO EXPECT

FOOD & BEVERAGE

Prime & Provisions is our exclusive caterer. Our culinary team loves to get creative and is happy to work with you to create a custom menus.

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.

PAYMENT REQUIREMENTS & GUARANTEES

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

TAXES & FEES

Pricing is not inclusive of 11.75% sales tax, 18% minimum 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

All preferred partners are pre-approved and work in our spaces regularly to help make the planning of your event seamless. You are welcome to work with approved vendors outside of this list, however external vendors may be subject to an outside vendor fee. All vendors must have a COI approved by our building prior to entering the space.

AMENITIES & VENUE INCLUSIONS

FOUR STORY ATRIUM

DINNER TABLES

COCKTAIL TABLES

GOLD CHIAVARI CHAIRS

FLATWARE/GLASSWARE/
SERVINGWARE

FLOOR-LENGTH LINEN
& DINNER NAPKINS
with choice of color

UPLIGHTING

EIGHT PANELS OF PIPE
& DRAPE

CLEAR GLASS RIBBED
VOTIVE CANDLES

ON-SITE SECURITY
PERSONNEL

ON-SITE ENGINEER

ON-SITE VENUE MANAGER

WEDDING GREEN ROOM

PET FRIENDLY CEREMONY

FOUR HOUR VENDOR
LOAD IN & SETUP TIME

SIX HOURS OF
LIVE EVENT TIME
with option to extend



VENUE RENTAL

STANDARD:
\$4,000 - \$5,000

OR

HOLIDAY:
\$6,000-7,000

OPTIONAL ADD ONS:

CEREMONY FEE:
+\$500

COCKTAIL LOUNGE:
+\$2,000

ADDITIONAL HOUR:
+\$1,000

WEEKDAY WEDDINGS CAN START
AT 6PM OR LATER.

SATURDAY OR SUNDAY WEDDINGS
CAN START AT 2PM OR LATER.

**Venue fees are
subject to change*



WEDDING PACKAGES

DINNER

- TIER ONE** \$130 PER GUEST
- THREE PASSED PETITES
- THREE COURSE PLATED DINNER
- DESSERT DISPLAY OR WEDDING CAKE
- COMPLIMENTARY TASTING FOR THE COUPLE

- TIER TWO** \$150 PER GUEST
- FOUR PASSED PETITES
- THREE COURSE DUET PLATED DINNER
(surf & turf entrée choice in advance)
- DESSERT DISPLAY OR WEDDING CAKE
- COMPLIMENTARY TASTING FOR THE COUPLE

BEVERAGES

- SIGNATURE PACKAGE**
\$75 PER GUEST
- PROSECCO TOAST
 - SIGNATURE SPIRITS
 - PROSECCO, CHARDONNAY, PINOT NOIR, CABERNET SAUVIGNON
 - IMPORTED & DOMESTIC BEER
 - JUICES & SODAS
 - COFFEE & TEA STATION

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

- PREMIUM PACKAGE**
\$85 PER GUEST
- PROSECCO TOAST
 - PREMIUM SPIRITS
 - MARTINIS, NEAT POURS, ON THE ROCKS
 - TWO SPECIALTY COCKTAILS
 - PROSECCO, SPARKLING ROSÉ, STILL ROSÉ, SAUVIGNON BLANC, PINOT NOIR, CABERNET SAUVIGNON
 - IMPORTED & DOMESTIC BEER
 - JUICES & SODAS
 - COFFEE & TEA STATION

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

COCKTAIL HOUR

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 “TARTARE”

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

SEASONAL LUXURY BITES

\$14.⁹⁹ per guest

TRUFFLE ARANCINI raclette, cherry jam VEG

KALUGA CAVIAR POTATO SKIN bacon, creme fraiche, aged cheddar GF

CRAB CROQUETTE old bay aioli

PLATED DINNER

CHOICE OF 1 SALAD, 2 ENTRÉES, AND 2 ESCORTS FOR YOUR GUESTS

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 two

SURF

host pre-selects 1 item:

FISH OR SHRIMP

upgrade to:
scallops + \$8PP
lobster + MP

TURF

host pre-selects 1 item:

FILET OR CHICKEN

upgrade to:
lamb chops + \$12PP
wagyu + MP

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 30 days prior*

ESCORT SELECTIONS *(composed with entrée)*

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

CHOICE BETWEEN A DESSERT DISPLAY OR TRADITIONAL WEDDING CAKE

DESSERT DISPLAY

Stationed mini desserts to include:

TARTS & CAKE BITES

chocolate caramel cake, carrot cake, fruit tarts,
peanut butter chocolate tarts

BOMBOLONI

assorted sauces: raspberry, chocolate,
and salted caramel

MINI CANNOLIS

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

CUTTING CAKE

A 1 tiered 8 inch, 4 layer wedding cake with 3 layers of filling



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*

EVENT ENHANCEMENTS

IMPRESS YOUR GUESTS BY ADDING ON ANY OF THESE DELIGHTS

| | | | |
|--|--|--|--|
| <div>DISPLAYED</div> <div>CHILLED SEAFOOD \$45PP</div> <div>POACHED SHRIMP atomic cocktail sauce GF</div> <div>RAW OYSTERS mignonette GF</div> <div>KING CRAB LEGS lemon mustard aioli GF</div> <div>ARTISANAL CHEESE & CHARCUTERIE BOARD \$22PP</div> <div>chef's selection of meats & cheeses GF</div> <div>MARKET CRUDITÉ \$12PP</div> <div>assorted raw market vegetables served with ranch, hummus and pita chips VEG, V, GF</div> | <div>SPECIALTY COCKTAILS</div> <div>\$16 per cocktail • charged on consumption</div> <div>THE AVIATOR</div> <div>gin, luxardo maraschino liqueur, giffard crème de violette liqueur</div> <div>PROVISIONAL MULE</div> <div>vodka, cranberry purée, lime, blood orange liqueur, orange bitters, ginger beer</div> <div>STRAWBERRY LEMON DROP</div> <div>tito's vodka, strawberry syrup, lemon</div> <div>LONDON PEACH MULE</div> <div>bombay dry gin, peach liqueur, lime, ginger beer</div> <div>PRIME MARGARITA</div> <div>gran centenario reposado, eucalyptus, lemon</div> <div>ALLSPICE OLD FASHIONED</div> <div>old forester 100 proof, allspice dram, demerara Sugar, Bitters</div> <div>*choice of 2 included in the premium beverage package</div> | <div>LATE NITE BITES</div> <div>LOBSTER ROLLS \$7PP</div> <div>prime slaw, louie sauce, brioche bun</div> <div>PARMESAN TRUFFLE FRIES \$5PP</div> <div>sauces: ketchup, spicy bbq, garlic aioli VEG, GF</div> <div>FRIED CHICKEN BITES \$6PP</div> <div>all-natural, chili maple syrup</div> <div>FRIED CHICKEN SLIDERS \$7PP</div> <div>garlic aioli, pickles, house slaw</div> <div>THICK-CUT BACON \$6PP</div> <div>chili maple syrup, dark chocolate, sea salt</div> | <div>INTERACTIVE STATIONS</div> <div>build your own</div> <div>MINI SLIDER BAR \$15PP</div> <div>pre-select 2 items:</div> <div>beef brisket, pulled pork, cheeseburgers, shaved prime rib</div> <div>CHICAGO HOT DOG STAND \$15PP</div> <div>beef hot dogs and all the Chicago “fixings”</div> <div>relish, pickle spear, mustard, giardiniera, chopped onions, chopped tomatoes, sport peppers</div> <div>MAC & CHEESE BAR \$12PP</div> <div>bacon, caramelized onion, chives, wild mushrooms, jalapeños, smoked pulled chicken</div> |
| <div>CHAMPAGNE TOWER \$300 (30 COUPES)</div> <div>Elevate the romance at your wedding by sharing a champagne tower moment with your beloved</div> <div>\$8 per additional coupe • house sparkling • 55 coupe max</div> <div>CELEBRATORY CHAMPAGNE \$15PP</div> <div>Pre-set the table for you and your guests to raise a toast.</div> <div>NV Champagne, Billecart-Salmon, Inspiration 1818, France</div> | <div>VEG: VEGETARIAN V: VEGAN GF: GLUTEN-FREE</div> | | |

THE EVENT SPACES



MAIN BALLROOM & ATRIUM

Builders BLDG is a stunning Chicago Landmark, dating back to 1927. Newly renovated in 2025, our four story Atrium event venue blends timeless elegance with modern sophistication. Intimate yet grand, the ballroom hosts on-site ceremonies, seated dinners or cocktail style receptions, offering a perfect setting for weddings where history, style, and celebration come together seamlessly.

The second-floor atrium offers a stunning vantage point overlooking the main ballroom and creates a dramatic split-level floor plan, perfect for larger weddings of over 150 guests. This elevated space can be used for cocktail hours, lounge seating, or additional dining tables, giving couples the flexibility to host a multi-level event that feels both expansive and intimate. Hosting your wedding in the Main Ballroom & Atrium provides a unique, dynamic layout for a truly memorable wedding experience.

CAPACITIES:

CEREMONY: 200

SEATED DINNER: 250

COCKTAIL RECEPTION: 400

**INCLUDED IN YOUR VENUE RENTAL*



THE EVENT SPACES

THE PROVISIONAL ROOM COCKTAIL LOUNGE

This modern cocktail lounge can be added on to your venue rental for either cocktail hour or an after party. The Provisional Room has a relaxed and stylish atmosphere, boasting plush seating, a private bar, private restrooms, and a covered outdoor terrace. Guests can sip cocktails and enjoy a sophisticated setting that feels both private and inviting.

CAPACITY:

COCKTAIL RECEPTION: 175

\$2,000 add on





READY TO BUILD YOUR FOREVER?

CONTACT

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BUILDERSBLDG.COM

Exclusively Catered by Prime & Provisions

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

A special thank you to the following photographers:

Lauren Ashley Studios • Amanda Megan Miller Photography
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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.

