

# Weddings

at the Museum of Science and Industry

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## Classic Wedding Package

### ▪ Strolling Buffet ▪

#### One Hour Reception

selection of one displayed hors d'oeuvre  
and three butler passed hors d'oeuvres

#### Tray Passed Champagne upon arrival

Four Hour Open Bar (Beer, Wine, Soft Drinks)

#### Strolling Buffet Dinner

selection of three stations from the buffet options

#### Choice of Dessert Station or Client Supplied Cake

#### Coffee Service

#### China Service

#### White Garden Chairs

#### White Imperial Stripe Floor Length Linen

#### White Imperial Stripe Linen Napkins

**\$155 per person** (based on a minimum of 150 guests)  
plus applicable sales tax and service charge



## Premier Wedding Package

### ▪ Strolling Buffet ▪

#### One Hour Reception

selection of one displayed hors d'oeuvre  
and four butler passed hors d'oeuvres

#### Tray Passed Champagne upon arrival

Four Hour Open Bar (Premium Brands, Liquor, Beer, Wine, Soft Drinks)

#### Strolling Buffet Dinner

selection of four stations from the buffet options

#### Choice of Dessert Station or Client Supplied Cake

#### Late Night Snack Table

#### Coffee Service

#### China Service

#### Versailles Chairs

#### Lamour Floor Length Linen

#### Lamour Linen Napkins

#### Votive Candles

**\$195 per person** (based on a minimum of 150 guests)  
plus applicable sales tax and service charge



## Displayed Hors d'Oeuvres

### Vegetable Crudités

Fresh, Crisp Garden Vegetables with a choice of two of the following dips: Creamy Avocado Dip, Spinach Dip, Herb Yogurt Dip or Ranch Dip

### Seasonal and Tropical Sliced Fruit Display

### Imported and Domestic Cheese Board

Accompanied by Assorted Baguette Slices, Water Crackers, Wafers and Seasoned Bread Sticks with a Seasonal Fresh Fruit Garnish

### Antipasto Display of Italian Meats and Cheeses

Accompanied by Roasted Sweet Peppers and Marinated Olives, Focaccia, Bread Sticks and Baguette Slices

### Flavors of the Mediterranean

Toasted Pita Chips and European Flatbreads, Traditional Hummus, Baba Ghannoush, Herbed Feta Cheese Dip and Tabbouleh, Grilled Lamb Kebabs with Tzatziki

### Pacific Rim

California Sushi Maki Rolls, Vietnamese Noodle Salad in Take-Out Containers, Pot Stickers, Spring Rolls, Peanut Sauce, Sweet Chili Dipping Sauce & Spicy Soy Sesame Sauce

## Passed Hors d'Oeuvres

### Presented Chilled ~

**Smoked Salmon Tartare** on Pumpernickel Toast Points

**Bleu Cheese Crostini** with Roasted Pear and Fresh Chives

**Belgian Endive** with Fresh Mango Salsa

**Tomato-Basil Bruschetta**

**Mediterranean Tartlets**

Tomato, Kalamata Olive, Fresh Mozzarella Cheese and Roasted Garlic Artichoke, Roasted Peppers and Asiago Cheese

**Mini Egg Salad Tea Sandwiches**

**Cucumber Round** with Shrimp Salad

**Serrano Rolled Asparagus**

**Crab Salad** on a Crispy Wonton

**Fresh Spring Rolls** with Soy Dipping Sauce

### Presented Warm ~

**Sherry Wild Mushroom Baguette**

**Red Bliss Potato** with Sour Cream and Snipped Chives

**Apple and Smoked Jarlsberg Quesadilla** with Sour Cream and Mango Salsa

**Pot Stickers** Choice of Pork or Vegetarian with Spicy Soy Sauce

**New England Crab Cakes** with Gazpacho Mayonnaise

**Tandoori Spiced Chicken Skewer** with Mango Dip

**Chicken Satay Skewer** with Savory Peanut Sauce

**Spanakopita Cup** with Feta Cheese

**Moroccan Lamb Meatball**

**Vegetable Samosa**

**Pineapple Salmon Skewers** with Pepper Glaze and Lime Crème Fraiche



## Strolling Buffets

### Carving Corner

served with a selection of sauces, mustards and mini rolls, complimented by marinated seasonal vegetables and roasted potatoes  
*Choice of one:* Roast Sirloin of Beef, Roast Turkey, Roast Pork Loin, Prime Rib, or Bone-In Glazed Ham  
*\$150 per chef*



### Pasta Pronto

cheese tortellini and farfalle pasta with choice of spinach, sun dried tomatoes, onions, portobello mushrooms, red peppers, artichoke hearts, meatballs, chicken. Finished with marinara or pesto sauce and served with a caesar salad and assorted Italian baguette with herbed olive oil and cheese  
*\$150 per chef*



### Taste of Chicago

mini Vienna kosher hotdogs with mini buns, ketchup, mustard, chopped onions, cucumber slices, celery salt, tomatoes, and sport peppers, assorted Chicago-style deep dish pizza pie slices, Italian chopped salad with romaine, tomatoes, provolone cheese, mild giardiniera and an Italian red wine vinaigrette

### Little Bit of Soul

corn meal breaded lemon-garlic catfish fillets with carolina tartar sauce, hot sauce & fresh lemon wedges, St. Louis style bbq pulled chicken sandwiches on petite sliced potato rolls, maple glazed sweet potatoes, spinach salad with Florida orange sections, red onion, fresh tomatoes served with a tupelo honey mustard vinaigrette



### Grecian Village

Greek chicken breast, braised lamb with artichokes, village salad of cucumbers, tomatoes, greek olives, red onion, green pepper, feta cubes, pepperoncini and horiatiko vinaigrette, roasted red pepper hummus, feta dip, warm pita bread

### Asian Moo Shu

choose one: chicken, beef or vegetable – tender asian pancakes rolled with duck sauce and a delicate julienne of bean sprouts, bamboo shoots, scallions & carrots, peking salad in authentic take-out containers (crisp greens & napa cabbage with snow peas, red onion, water chestnuts, red pepper, scallion, mandarin oranges and wonton twists in ginger soy dressing), vegetable fried rice and vegetable spring rolls with spicy mustard & sweet and sour sauce, fortune cookies, chop sticks



### Nuevo Latino

breaded fish tacos in warm corn tortillas with chihuahua cheese, tomato, shredded lettuce and citrus pico de gallo, cubano sandwiches grill pressed and filled with sliced ham, roast pork, swiss cheese, mustard & pickles, salad with hearts of palm, red onions & avocado salad with romaine, mojito vinaigrette and marachiabo style plantain chips, simmered black beans & steamed rice  
*\$150 per Chef*



### Risotto

arborio rice prepared to order with forest mushrooms, asparagus, pancetta, langostinos, fire roasted tomatoes, pine nuts, baby spinach & freshly grated grana parma, arugula caprese salad with buffalo mozzarella cheese, roma tomatoes, extra virgin olive oil, balsamic vinegar & cracked black pepper  
*\$150 per Chef*

## Dessert Stations

### Sweet Table

individual cherry cobbler, miniature cheesecake, double chocolate brownie bites, chocolate eclairs, surrounded by bar cookies and butter cookies accompanied by coffee and tea service

### Celebrations

assorted demi cups: crème brulee, chocolate pot du crème and passion fruit mousse, apple strudel with vanilla sauce, chocolate truffles, chocolate dipped strawberries, accompanied by coffee and tea service

### Cheese Cake Martinis

rich new york style cheese cake presented in stemmed martini glasses, guests top their own cheesecake with fresh strawberries, chocolate fudge sauce, toasted coconut, cinnamon caramel sauce or maple & bourbon pecan syrup, accompanied by coffee and tea service

### Finnigan's Scoops

hand dipped cones and cups – choose three flavors: french vanilla, chocolate, strawberry, butter pecan, cookies n' cream, chocolate chip cookie dough or mint chocolate chip, accompanied by coffee and tea service

### Cupcake Fun

colorful cupcakes displayed on cupcake trees with fun toppers for your guests, served with shot glasses of ice cold milk, accompanied by coffee and tea service



## Late Night Snack Table

### Ballpark

vienna hotdog with mini buns, accompanied by ketchup, mustard, chopped onions, cucumber slices, celery salt, tomatoes and sport peppers, with potato chips, and peanuts in the shell  
\$10.95 per person (Classic) / Included in Premier package

### Fruit and Cheese Display

imported and domestic cheeses accompanied by assorted baguette slices, water crackers, wafers and seasoned bread sticks, seasonal and tropical fruit display  
\$7.95 per person (Classic) / Included in Premier package

### Finnigan's Scoops

hand dipped cones and cups – choose three flavors: french vanilla, chocolate, strawberry, butter pecan, cookies n' cream, chocolate chip cookie dough or mint chocolate chip  
\$7.95 per person (Classic) / Included in Premier package

### Rise and Shine

petite danish, muffins and donuts, mini bagels with cream cheese and a sliced fruit platter  
\$7.95 per person (Classic) / Included in Premier package



## Classic Wedding Package

### ▪ Plated Dinner ▪

#### One Hour Reception

selection of one displayed hors d'oeuvre  
and three butler passed hors d'oeuvres

#### Champagne Toast

#### Four Hour Open Bar (Beer, Wine, and Soft Drinks)

#### Three Course Gourmet Plated Dinner

wine service during dinner

#### Choice of Dessert or Client Supplied Cake

#### Coffee Service

#### Garden Chairs

#### White Imperial Stripe Floor Length Linen

#### White Imperial Stripe Linen Napkins

Pricing based on entrée selection (based on a minimum of 150 guests)

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## Premier Wedding Package

### ▪ Plated Dinner ▪

#### One Hour Reception

selection of one displayed hors d'oeuvre  
and four butler passed hors d'oeuvres

#### Champagne Toast

#### Four Hour Open Bar (Premium Brands, House Wine, Soft Drinks)

#### Three Course Gourmet Plated Dinner

wine service during dinner

#### Choice of Dessert or Client Supplied Cake

#### Late Night Snack Table

#### Coffee Service

#### Versailles Chairs

#### Lamour Floor Length Linen

#### Lamour Linen Napkins

#### Votive Candles

Pricing based on entrée selection (based on a minimum of 150 guests)



Dinner includes coffee service, and is served with a selection of assorted rolls, sliced breads, herbed lavosh and whipped butter.

## Salads

### Classic Caesar Salad

Romaine Lettuce, Freshly Grated Parmesan Cheese and Homemade Garlic Crouton Creamy Caesar Dressing

### Julienne Apple and Belgian Endive Salad

Served with Toasted Walnuts, Amish Bleu Cheese Dijon Vinaigrette

### Mediterranean Salad

Romaine Lettuce, Red Onion, Kalamata Olives, Tomato, Cucumber and Feta Cheese Balsamic Vinaigrette

### Spinach Salad

With Orange Segments, Red Onion, Grape Tomatoes and Croutons Honey Mustard Vinaigrette

### Caprese Salad

Vine Ripened Red and Yellow Tomatoes, Fresh Mozzarella Cheese and Basil Balsamic Vinegar, Olive Oil and Cracked Black Pepper (seasonal)

### Mesclun Salad

Roasted Pear, Maytag Bleu Cheese, Sweet Spiced Walnuts Champagne Vinaigrette

### Baby Greens

Aged Goat Cheese, Dried Cranberries, Pecans Dijon Mustard Vinaigrette

### Baby Wedge

Bacon Crisps, Vine Ripened Tomatoes, Crumbled Bleu Cheese Creamy Gorgonzola Dressing



## Entrees

### Roast Tenderloin of Beef Au Poivre

Medallions topped with a Wild Mushroom Brandy Sauce;  
Rosemary & Sea Salt Roasted Fingerling Potatoes, Julienne of Carrot,  
Yellow Squash & Zucchini  
\$165 (Classic) / \$190 (Premier)

### Grilled Filet Mignon

Horseradish Crusted and Bacon Wrapped with a Pinot Noir Reduction;  
White Cheddar Mashed Potatoes, Haricot Vert & Baby Carrots  
\$165 (Classic) / \$190 (Premier)

### Asiago & Panko Crusted Chicken Breast

Whole Grain Mustard Sauce;  
Pave Potato with Sweet & Yellow Potatoes, Sautéed Broccolini & Baby Carrots  
\$155 (Classic) / \$175 (Premier)

### Pan Roasted Chicken Breast

Stuffed with Fontina Cheese, Artichokes & Sun Dried Tomatoes;  
Porcini Mushroom Risotto, Balsamic Glazed Grilled Vegetables  
\$155 (Classic) / \$175 (Premier)

### Tamarind-Orange Glazed Chicken

Mango-Habanero Relish;  
Jasmine Rice, Caramelized Asian Greens  
\$155 (Classic) / \$175 (Premier)

### Roasted Salmon

Citrus-Herb Sauce;  
Sautéed Spinach, Israeli Cous Cous with Vegetable Confetti  
\$160 (Classic) / \$185 (Premier)

### Herb Crusted New Zealand Lamb Chops

Black Cherry Mint Cabernet Glaze;  
Rosemary Roasted Yukon Gold Potatoes, Baby Carrots & Asparagus  
\$165 (Classic) / \$190 (Premier)

### Serrano Chili Glazed Swordfish

Mango Salsa;  
Wild Rice Pilaf, Sugar Snap Peas & Baby Carrots  
\$160 (Classic) / \$180 (Premier)

### Pairing of Petite Filet Mignon and Tuscan Pancetta Wrapped Shrimp

Creamy Garlic Potatoes, Seasonal Sauté of Vegetables  
\$175 (Classic) / \$195 (Premier)

### Pairing of Petite Filet Mignon and Soy Lacquered Halibut

Cabernet Reduction;  
Roasted Root Vegetable Mélange, Baby Carrots & Haricot Vert  
\$180 (Classic) / \$200 (Premier)

### Pairing of Petite Filet Mignon and Porcini Dusted Chicken

Roasted Baby Gem Potatoes, Julienne Carrot, Yellow Squash & Zucchini  
\$170 (Classic) / \$190 (Premier)



## Desserts

### Flourless Chocolate Cake

Fresh Fruit Confetti

### Chocolate Panna Cotta

with Coffee and Crème Anglaise

### Warm French Apple Tart

Cinnamon Ice Cream and Apple Crisp

### Strawberry Amaretto Torte

### Warm White Chocolate Bread Pudding

Prailene Ice Cream and Fresh Berries

### Black Diamond Chocolate Chip Cheesecake

Layer of Chocolate Mousse and Chocolate Ganache with Strawberry Sauce

### Key Lime Pie

Meyer Lemon Coulis

### Cupcake Fun

Served Tableside with fun toppers for your guests

### Bourbon Sweet Pecan Torte

Vanilla Bean Ice Cream and Maple Whipped Cream



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## Special Meals

Vegetarian Meals and Kosher Meals are available upon request. Inquire with your wedding planner for details and if any additional charges will apply.

## Children's Meals

Applies to children under 12 years of age. The meal includes an entrée choice of chicken fingers or hamburger and a side choice of macaroni and cheese or tater tots.



## Wedding Cake

The wedding cake, to be provided by the client, instead of dessert at no additional fee.

## Bar Packages

Ask about our specialty bar packages that include a martini bar and cordial package.



## Surcharge

A twenty percent service charge will be added to all food and beverage prices. Applicable state and local taxes will be added to all food and beverage prices, rentals, and added services.

### Classic Bar Package – 4 hour open bar

House Wine (Chardonnay, Merlot, and Riesling)  
Domestic Bottled Beer (Miller Lite, Miller Genuine Draft)  
Non-Alcoholic Beer  
Included in Classic Wedding Package

### Classic Bar Package Upgrade – 4 hour open bar

\$8.00 per person (additional) for Classic Wedding Package

Cutty Sark Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Beefeater Gin  
Smirnoff Vodka  
Barton White Rum  
Pepe Lopez Tequila  
Miller Genuine Draft  
Miller Lite  
Sharps  
House Select Chardonnay, Merlot and Riesling



### Premier Bar Package – 4 hour open bar

\$10 per person (additional) for Classic Wedding Package  
Included in Premier Wedding Package

Dewar's Scotch  
Jack Daniels Bourbon  
VO Whiskey  
Tanqueray Gin  
Stolichnaya Vodka  
Bacardi Rum  
Cuervo Gold Tequila  
Miller Genuine Draft  
Miller Lite  
Amstel Light  
Heineken  
Sharps  
House Select Chardonnay, Merlot and Riesling



## Museum Policies, Guidelines, and Procedures

### Policies

All weddings shall harmonize with the character and mission of the Museum. Weddings may not create any hazard or impose undue hardships to the Museum and its collections, exhibits, facilities, staff or visitors. Weddings must be in conform with established Museum regulations and not interfere with Museum operations.

### Insurance

Certificates of insurance must be provided from the client, their vendors and the vendor's agents at the time the signed contract is returned.

### Deposits

A deposit for the Museum and Sodexo is required at the time the signed contract is received by the Special Events office. Final balance is due three days prior to your wedding. Additional deposits are due per contract.

### Guarantee

Your final guarantee is due to the Special Events office no less than five business days prior to your wedding.

### Alcoholic Services

Our alcoholic beverage license requires us to request proper photo identification of any person who appears to be under the legal age of drinking and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. We are required to refuse alcoholic beverage service to any person who, in our judgment, appears intoxicated.

### Set-up

Set-up may begin one hour before the Museum closes. If extensive or unusual set-up is required, it must not interfere with the Museum activities and must be arranged with the Special Events office. An additional charge may be necessary. The Museum provides an electrician to assist with power requirements for musical instruments and spotlights. Special requirements for electrical power must be made at least two weeks in advance.

### Displays and Decorations

Wedding clients may provide additional decorations and signage provided they conform to the Museum requirements and fire codes. Placement of such must be coordinated with the Special Events office. Votive candles and enclosed candles are acceptable. No open flames are permitted. Helium balloons are not permitted. Fog and smoke machines and equipment for laser shows must be approved through the Special Events office.

### Deliveries

Deliveries of equipment, display materials and decorations etc. must be coordinated through the Special Events office. The Special Events office is to be informed in advance of delivery of materials (table numbers, name cards, wedding programs, favors, etc.) These items should be clearly addressed to the attention of Special Events. The client must arrange and prepay for return shipping of any materials following the event.

### Wedding Ceremony

The Museum of Science and Industry does allow non-denominational wedding ceremonies. Choose to have your ceremony inside the Museum or outside on the South Portico next to the beautiful lagoon. Additional charges may apply.



## Wedding Reception

Host your wedding reception in the Museum's Rotunda space. A majestic hall of marble with a magnificent 120-foot domed ceiling, an environment of spectacular scale and elegance. Or, choose to have your wedding outside the Museum under a tent overlooking the park-like setting and lagoon area.

## Rentals and Equipment Tent

A tent is recommended for wedding ceremonies or receptions that are outside the Museum. Ask your wedding planner for pricing and details.

## Linen

Should you wish to have custom linen for your wedding we would be pleased to assist you.

## Stage

A stage for your entertainment can be arranged for your reception. The rental fee is \$40.00 per 4' x 8' section and is available at any size.

## Museum Services

Enclosed Parking Garage/Valet Services. Complimentary parking is available to your guests in our convenient indoor parking garage. If interested in valet services, we will be happy to arrange these services at an additional fee.

## Coat Check

Complimentary coat check is available to your guests.

## Guest Services and Security Staff

The Museum assures that trained guest service staff and security staff are on site for the evening.

## Museum Gift Shop

The Museum's gift shop can be open for a small fee so your guests may take home mementos of your special day. Or, prior to your wedding, ask your wedding planner to help you choose a favor for your guests such as passes to the Museum.

## Photogenics

A custom souvenir photo is a perfect memento for your guests to remember your special day. Ask your wedding planner about our Photogenics studio.

## Additional Special Events Services

Our on-site wedding planners will work with you from the initial planning stages until the last traces of dessert disappear. Please feel free to ask our staff about additional wedding planning services and a recommendation of our preferred vendors for floral, linens, entertainment and more.

