



2009 Catering Menus

The Crystal Gardens, operated by Phil Stefani Signature Restaurants, is a beautiful Indoor, one-acre, botanical garden. This six-story glass atrium with a 50 foot arched ceiling holds over 80 live palm trees, lush foliage, hanging *'twinkle lights'* and dancing *'leapfrog'* fountains.

Located on Chicago's #1 tourist attraction, the famous Navy Pier, the Crystal Gardens provides spectacular views of the Chicago Skyline, Lake Michigan, the Ferris wheel, and Navy Pier's Dock Street. The Crystal Gardens is a magnificent place to host your next Corporate or Social Event.

The Gardens can accommodate groups of 100 to 1,500 guests. Each event is individually planned by one of our sales and catering representatives to ensure a customized menu and a unique experience for each of our clients.

Make your event unforgettable and contact our sales and catering office:
Kate Samuelson @ 312.595.5436/ksamuelson@stefanigroup.com
Samantha Russell @ 312.595.5446/srussell@stefanigroup.com

Crystal Gardens Basic Information

Address

Navy Pier
700 East Grand Avenue
Mezzanine Level
Chicago, IL 60611

Telephone

312.595.5436/312.595.5446

Fax

312.595.5451

Banquet Availability

Breakfast, Lunch, Dinner & Receptions

Cuisine

Continental

Capacity

Up to 600 guests for a sit-down dinner
1,500 guests for a reception with limited seating

Payment Methods

Corporate Check or Credit Card
(American Express, Visa, MasterCard,
Diner's Club & Discover accepted)

Parking

Valet parking & reserved parking available upon request & subject to availability. Parking rates are determined by Standard Parking and may change without notice. Please contact Standard Parking @ 312.595.5071.

Directions

From the Northwest: Take the Kennedy (90/94) east, to the Ohio Street exit. Head east on Ohio Street. Turn **right** on Fairbanks/Columbus, and then turn left onto Illinois. Illinois takes you directly to Navy Pier.

From the North: Take Lake Shore Drive (41) south; exit at Grand and Illinois. Take a **right** onto Illinois (one way eastbound).
Navy Pier is on your left.

From the West: Take the Eisenhower Expressway (290) towards Chicago. Exit on Wacker Drive and follow signs to Lower Wacker Drive. Turn left on Lower Lake Shore Drive and follow signs to Navy Pier. Turn right on Illinois Street. Navy Pier is on your **left**.

From the Southwest: Take the Stevenson (I-55) north to Lake Shore Drive (41) north: exit at Grand and Illinois. Navy Pier is on your **right**

The Crystal Garden is located on the front (West End) of Navy Pier. The Garden is adjacent to the Ferris wheel, and next to the Children's Museum.

Room Types

Full Garden Events

The Crystal Gardens is closed to the public and is completely private for your event.

Food & beverage minimums are seasonal and must be met to reserve the Crystal Gardens.

The full Crystal Gardens can accommodate up to **600** guests with a stage and dance floor for a sit-down dinner and up to **1,500** guests for a cocktail reception with limited seating.

Partial Garden Events

Booking a portion of the Crystal Gardens guarantees you up to two - thirds of the Garden depending upon the size of your group. Your reserved area will be sectioned off with six-foot black screens giving the appearance of black garden trellising. The remainder of the Garden will be open to the public. The public will not be allowed in your reserved area.

Food & beverage minimums are seasonal and must be met to reserve the partial Garden.

A partial Garden event can accommodate up to **275** guests for cocktails, sit-down dinner and dancing. I can accommodate up to **500** guests for a cocktail reception. These capacities are based on two-third Garden occupancy.

Other Costs

- **A 20% service charge & applicable city tax will be added on all food & beverage.**
- **Coat Check** – available upon request. Each checked item is \$2.00 (Minimum 100 items).
- **Equipment** – Equipment included in the food and beverage minimum of the Gardens are: tables, chairs, white linen, china, silver, glassware and buffet equipment (within our in-house inventory). **All specialty linens, audio-visual equipment and staging can be arranged with your event manager at an additional cost.**
- **Dance Floor** – The standard size 21' X 21' dance floor is \$500.00. Other sizes are available and are priced by size.
- **Risers** - Six-foot by eight-foot risers can be rented for \$100.00 each to create an appropriate sized stage for your event.
- **Electrical Costs** – Circuits for electrical hook-ups are available for \$100.00 each. Most orchestras utilize between three – four circuits, while most DJ's utilize one - two circuits.
- **Union Labor** – Most events in the Crystal Garden do NOT require any additional union services. Prices can be quoted at time of booking if these additional services are required.
- **Security** - \$200.00 per security officer for a (5) hour event. Each additional hour \$30.00 per hour.
- **Signage** – Directional signage can be custom designed for your event. We can provide indoor and outdoor signage as needed. Fees vary depending on size and quantity.
- **Ceremony Fee** - \$1,000.00 includes chairs as well as set up and breakdown labor, Crystal Gardens Security and sound system.
- **Cake Cutting Fee** - \$2 per person

Policies

We will tentatively hold a reservation for you. Should another group want to reserve the same date, you will have the first right of refusal within 48 hours.

For all functions a 25% deposit is due at the time of the reservation. In the event of a cancellation within 90 business days of the event the deposit is non-refundable. If cancellation occurs within 180 business days from the date of the event the deposit is 50% refundable. If cancellation occurs more than 180 business days from the date of the event the deposit is 90% refundable.

All space is subject to food & beverage minimums, depending on the time of the year, day of the week and size of the group.

Guaranteed attendance is required **4 business days** prior to the commencement of the event. Client will pay for the guarantee or the actual number in attendance; whichever is greater.

Payment is required **2 business days prior** to the event by cash, credit card or cashiers check. Corporate checks are accepted **7 business days prior**. No personal checks accepted for final payments.

No outside food & beverage is allowed in the Crystal Gardens.

All food & beverage is subject to a 20% service charge and applicable city taxes.

Your event manager may assist you with recommendations on entertainment, photographers, florists, bakeries, trolley and bus service, audio-visual equipment, specialty linens, etc...

Passed Hors D'oeuvres – Cold

A la Carte

Caprese Skewers
\$2.50 ea

Seared Beef Tenderloin with Onion Marmalade and Gorgonzola
On Crostini
\$4.00 ea

Chile Crusted Grilled Shrimp Served on Mini Corn Cake
And Garnished with Chipotle Crème Fraiche & Cilantro
\$3.50 ea

Tomato Bruschetta Garnished with Fresh Chopped Basil
\$2.00 ea

Blackened Scallop en Bouchee Accompanied by Boursin Cheese
\$3.00 ea

Mini Chicken Pesto Sandwich
With Roasted Cherry Tomato Garnish
\$2.50 ea

Crisp Snow Pea Pods Stuffed with Spicy Crab Salad
\$4.00 ea

Fresh Crab Salad on Crostini Topped with Grilled Shrimp
Garnished with Cilantro
\$3.50 ea

Endive Spoons
With Roasted Pear, Walnut and Roquefort
\$2.50 ea

Sea Scallop with Orange Infused Snow Pea Slaw
\$3.50 ea

Iced Jumbo Shrimp Cocktail
Choice of:
Traditional
Southwest Style with Mango Salsa
Asian Style with Wasabi Cocktail Sauce
\$4.00 ea

Mini Potato Latke with Smoked Salmon and Crème Fraiche
\$3.00 ea

Passed Hors d'oeuvres – Hot

A la Carte

Miniature Crab Cakes Topped with a Dollop of Cajun Remoulade or Stone Ground Mustard Sauce
\$3.50 ea

Petite New Zealand Lamb Chop Marinated & Grilled with a Rosemary Accented Olive Oil
\$4.00 ea

Won Ton Wrapped Shrimp with Wasabi Cocktail Sauce
\$3.75

Pancetta Wrapped Scallops Accompanied by a Herb Sauce
\$3.25 ea

Tomato Bisque Shooter with Grilled Cheese Lollipop
\$3.50 ea

Boursin Stuffed Artichoke Beignet
\$3.00 ea

Garlic & Bacon Wrapped Tenderloin of Beef Brochettes with Blue Cheese Fondue
\$3.25 ea

Bacon Wrapped Fig
\$3.00 ea

Chicken Satay with Peanut Dipping Sauce
\$2.50 ea

Teriyaki Beef OR Teriyaki Chicken Skewers
\$3.00 ea

Grilled Mini Quesadillas Filled with Brie, Mango and Green Chiles
\$2.00 ea

Mini Deep Dish Sausage Pizza
\$2.25 ea

Petite Quiche
\$2.00 ea

Miniature Vegetable Spring Rolls with Sweet and Sour Sauce
\$2.25 ea

Mini Potato with Chorizo and Chihuahua Cheese Topped with Crème Fraiche and Cilantro
\$2.50 ea

Buffet Displays

Vegetable Crudités or Grilled Assorted Vegetables
Served with Chefs Selection of Dipping Sauces
\$4.00 pp

Gourmet Cheese Display
Assortment of Imported & Domestic Cheeses
Accompanied by Breads & Crackers
\$6.00 pp

Antipasto Display
Assortment of Imported Meats & Cheeses
Accompanied by Foccacia, Bread, & Bread Sticks
\$8.00 pp

For an additional \$4.00 pp

Add Roasted Red Peppers, Italian Olives, Pepperoncini's, Marinated Mushrooms and Artichokes

Smoked or Poached Salmon Display
\$7.00 pp

Raw Bar
Jumbo Shrimp, Clams, Oysters on the Half Shell, Crab Claws
With Cocktail Sauce, Horseradish, Tabasco Sauce and Lemon
\$16.00 pp

Sushi Station
Assortment of Maki and Nigiri rolls served with Soy, Wasabi, and Gari
\$16.00 pp

50 Person Minimum required on all items

Plated Dinner Entrée Selections

****Each Entrée Includes a Choice of Salad, Starch and Vegetable****

8oz. Center Cut Filet Mignon with choice sauce
Onion Marmalade, Blue Cheese Fondue, Dijonaise, Merlot or Mushroom Demi Glace
\$49 pp

Grilled Center Cut Veal Chops on a Bed of Sautéed Spinach with a Tarragon Whole Grain Mustard Sauce
\$49

Roasted Boneless Chicken Breast Layered with Fresh Spinach, Proscuitto,
And Provolone Cheese served with a Roasted Red Pepper & Basil Sauce
\$40 pp

Roasted Boneless Chicken Breast Stuffed with Spinach, Roasted Red Pepper & Mozzarella Cheese
Served with Cipriani Sauce
\$42.00

Boneless Breast of Chicken Genovese
Grilled Boneless Chicken Breast with a Reduced Chicken Stock Combined with Fresh Basil, Garlic
Pine Nuts & a Hint of Crushed Red Pepper
\$32 pp

Roasted Pork Loin Stuffed with Dried Fruits
And Served with an Apple Cider Glaze
\$40 pp

Miso Accented Fillet of Salmon Topped with a Ginger & Mirin Glaze
\$42.pp

Grilled Fillet of Salmon Served with Chive Accented with Beurre Blanc
\$42 pp

Chilean Sea Bass Encrusted with Potato and Onion Served with a Lemon Cracked Black Pepper Sauce
\$44 pp

Shrimp & Filet Mignon Mixed Grill finished with a Lemon Zest infused Herb Butter
\$48pp

Chilean Sea Bass Encrusted with Potato and Onion with Mango Glaze
Paired with Roasted Petite Filet
With Merlot Demi Glace
\$48 pp

Salads

Seasonal Mixed Greens with Plum Tomatoes & Asiago Cheese
Drizzled with a Balsamic Vinaigrette

Fresh Greens Tossed with Goat Cheese Crumbles, Walnuts & Fresh Raspberries
Combined with a Raspberry Vinaigrette

Layered Salad of Radicchio, Bibb, Romaine & Frisee Lettuces
With Strawberries and Candied Pecans
Paired with a Zesty Lime Vinaigrette

Caesar Salad
Served with Shredded Asiago Cheese & Homemade Croutons

Romaine & Radicchio Salad
Topped with Hearts of Palm, Tomato Wedges, & Blue Cheese Crumble
Matched with Aged Balsamic Vinaigrette Dressing

Caprese Salad
Add \$2.00 pp

Starches

Oven Roasted Potatoes Tossed with Fresh Herbs

Whipped Potatoes

Plain, Garlic, Horseradish, Herbed or Sweet

Double Baked Potatoes

Lyonnais Potatoes

Wild Rice Medley

Roasted Garlic Panzotti

Mediterranean Cous Cous

Vegetables

Fresh Medley of Seasonal Vegetables

Grilled Herbed Zucchini & Yellow Squash on a Bed of Red Pepper Coulis

Steamed or Grilled Asparagus wrapped with Carrot Threads

Fresh Green Beans Roma

Sautéed Fresh Spinach with Butter, Garlic & Fresh Basil

Nest of Assorted Sautéed Squash

Grilled Seasonal Stacked Vegetables

Desserts

Individual Crème Brulee
With Seasonal Berries
\$7.00 ea

Key Lime Tart
Served with a Mandarin Orange Glaze
\$7.00 ea

White Chocolate Raspberry Cheesecake
Served with a Dark Chocolate Sauce and
Raspberry Coulis
\$7.00 ea

Trio of Sorbet
Mango, Raspberry and Lemon
\$7.00 ea

Triple Berry Shortcake
Strawberry, Raspberry, and Blueberry
\$7.00 ea

Flourless Chocolate Cake
Served with a Raspberry Coulis
\$7.00 ea

Sweet Tables

Gourmet Miniature Pastries & Petit Fours
With Fresh Sliced Seasonal Fruit and Coffee Station
\$10 pp

Ice Cream Sundae Bar
With Chocolate and Vanilla Ice Cream, Hot Fudge and Caramel Sauces,
With Toppings to Include Whipped Cream, Nuts, Heath Bar Crunch and Cherries
\$6.00 pp

Giant Candy Display
To Include Licorice, Gummy Bears, Malted Milk Balls, Assorted Penny Candies,
M & M's, Candy Necklaces and Assortment of Candy Bars
\$12.00 pp

Sweet Table Upgrades or Served A la Carte

Dessert Shooters Choice:
Strawberry Shortcake, Flourless Chocolate Cake, Pineapple Upside down Cake
\$3.50 ea

Individual Crème Brulee Spoons
\$3 ea

White and Dark Chocolate covered Strawberries
\$3 ea

Cheesecake Lollipops
\$3.00 ea

Corporate Cocktail Reception – GOLD

“Antipasti” Station

Variety of Italian Meats and Cheeses & marinated and grilled Italian Vegetables
Accompanied by assorted Crackers and Italian Bread

Insalata Caprese

“Pasta” Station

Pick two from the PASTA selections

“Carving” Station

Pick two from the CARVING selections

Assorted Rolls and Focaccia

“Sweets” Station

Variety of Miniature Pastries & Petit Fours
Fresh Sliced Seasonal Fruit

Freshly Brewed Coffee, Decaf, & Tea
Set with Cream, Sugar, and artificial sweeteners

\$40 per person

Price per Person does NOT include Sales Tax and 20% Service Charge

****\$100.00 chef fee for each carving station****

Corporate Cocktail Reception - Silver

"Display" Station

Vegetable Crudités
Served with a Variety of Dips

Domestic and Imported Cheese Display
Garnished with Fresh Fruit
Accompanied by Assorted Crackers and Italian Bread

"Pasta" Station

Pick two from the PASTA selections

"Carving" Station

Pick two from the CARVING selections

Assorted Rolls & Focaccia

"Sweets" Station

Assorted Cookies and Brownies

Fresh Sliced Seasonal Fruit

Freshly Brewed Coffee, Decaf, & Tea
Set with Cream, Sugar, and Artificial Sweeteners

\$36 per person

Price per Person does NOT include Sales Tax and 20% Service Charge

****\$100.00 chef fee for each carving station****

Buffet Dinner

“First Course” Station

Pick two from the SALAD selections

“Pasta” Station

Pick two from the PASTA selections

Uniformed chef to prepare certain pastas may be added

“Carving” Station

Pick one from the CARVING selections

Pick second from the CARVING selections OR one from the ENTRÉE selections

Assorted Dinner Rolls & Focaccia

Served with Butter Rosettes

“Accompaniments” Station

Pick one from the STARCHES selections

Pick one from the VEGETABLES selections

“Sweets” Station

Variety of Miniature Pastries and Petit Fours and Tortes

Fresh Sliced Fruit

Freshly Brewed Coffee, Decaf & Tea
Set with Cream, Sugar and Artificial Sweeteners

\$44 pp

Price per Person does NOT include Sales Tax and 20% Service Charge

****\$100.00 chef fee for each carving station****

Crystal Gardens @ Navy Pier ♦ 700 E. Grand Avenue ♦ Chicago, Illinois ♦ 312.595.5436

Carving Stations

Herb Roasted New York Sirloin of Beef
Served with Red Wine Sauce and Horseradish Cream

Cuban Mojo Roasted Loin of Pork
With Sour Orange Accented Oregano Aioli

Herb Roasted or Smoked Breast of Turkey
Served with Herbed Mayonnaise, Stoneground Mustard, Cranberry Relish or Peppercorn Gravy

Bone in Clove Dotted Dry Cured Ham
Served with a Mustard & Honey Clove Accented Glaze

Garlic Roasted Top Sirloin of Beef
Served with Blue Cheese Fondue and Onion Marmalade

Salmon en Croute
Salmon in Puff Pastry Served with Dill Cream Sauce

Whole Roasted Tenderloin of Beef – Add \$4.00 pp

Classic Rack of Lamb
Served with Sause Paloise and Madeira Demi Glace
Additional \$4.00 pp

Prime Rib of Beef
Served with Horseradish Cream and Sauce Poivrade
Additional \$4.00 pp

****\$100.00 chef fee for each carving station****

Pastas

Penne (Narrow Tubes)
Farfalle (Bow Ties)
Rigatoni (Wide Tubes)
Fusilli (Corkscrews)
Cheese Tortellini (Three colored)
Mezzalune (Chicken filled half moons)

All Pastas served with your choice of the following Sauces

Pomodoro

(Lightly cooked Fresh Plum Tomatoes with Basil and a hint of Garlic)

Cipriani

(Classic Tomato Sauce accented with Brandy, Shallots & Cream)

Parmesan Cream

(Reduced Cream with Parmesan Cheese and a hint of Garlic)

Primavera

(Tossed in Extra Virgin Olive oil, Fresh Basil, Oregano & Garlic)

Tomato Basil

(Imported Plum Tomatoes cooked with hearty flavors of Garlic & Basil)

Pesto Cream

(Fresh Basil, roasted Pine nuts, and imported Parmigianna combined with Cream)

Arrabbiata

(Tomato Basil Sauce accented with Crushed Red Pepper, Garlic & Extra Virgin Olive Oil)

Pastas Dishes Available

Vegetable Lasagna

Baked Farfalle with Ricotta Cheese, Fresh Basil & Spinach, topped with Mozzarella Cheese

Baked Rigatoni with Italian Sausage & Roasted Red Peppers, topped with Mozzarella Cheese

Crystal Garden Bar Packages

House Wine, Imported & Domestic Beer

Includes House Wine, Imported & Domestic Beer

Two Hour Package	\$14
Three Hour Package	\$26
Four Hour Package	\$32
Five Hour Package	\$36

Call Brand Liquors

Smirnoff Vodka, Beefeater, Bacardi, Grants Scotch, Canadian Club, Jim Beam, Cuervo, & Amaretto

Includes House Wine, Domestic & Premium Beer

Two Hour Package	\$20
Three Hour Package	\$32
Four Hour Package	\$36
Five Hour Package	\$40

Premium Brand Liquors

Ketel One, Tanqueray, Bacardi, Dewar's White Label, Crown Royal, Jack Daniels, Sauza, & Amaretto di Saronno

Includes House Wine, Domestic & Premium Beer

Two Hour Package	\$26
Three Hour Package	\$38
Four Hour Package	\$42
Five Hour Package	\$46

Super Premium Brand Liquors

Grey Goose, Bombay Sapphire, Bacardi Select, Johnny Walker Black, Crown Royal, Basil Hayden Bourbon, Sauza Commemorativo Tequila & Amaretto di Saronno

Includes House Wine, Domestic & Premium Beer

Two Hour Package	\$30
Three Hour Package	\$42
Four Hour Package	\$48
Five Hour Package	\$52

Bar Upgrades

Cordials - \$4.00 per person

Amaretto di Sarrano, Baileys', Chambord, Frangellico, Goldschlager, Grand Marnier, Kahlua, Midori, Rumplemintz, Sambuca Romana, Tia Maria, Drambuie

Cordials Based Upon Consumption @ \$7.00 each

Packages do not include martinis

No shots permitted

Prices are listed per person and do NOT include 20% service charge and applicable city taxes.

Crystal Gardens @ Navy Pier ♦ 700 E. Grand Avenue ♦ Chicago, Illinois ♦ 312.595.5436

Crystal Garden Wine List

House Wines

The Crystal Garden has the following House Brands

MezzaCorona

Chardonnay, Pinot Grigio, Merlot or Cabernet Sauvignon
\$30.00

La Tierra

Chardonnay, Merlot or Cabernet Sauvignon
\$30.00

Le Domaine

Champagne
\$30.00

Il Prosecco

Prosecco
\$30.00

