



ALLIUM  
EVENTS  
A BLUE PLATE EXPERIENCE

# WEDDING PACKAGES







# WELCOME

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## **Where Beauty Blooms and Gatherings Take Flight**

Nestled in Chicago's Fulton Market, Allium Events is a distinctive venue where nature, flavor, and hospitality come together in perfect harmony.

Inspired by the globe-shaped flower that draws butterflies, Allium blends graceful design with deep-rooted culinary soul, brought to life by the award-winning team at Blue Plate.

With indoor/outdoor flexibility, skyline views, and warm, elegant touches throughout, Allium is where weddings feel both effortless and unforgettable.









# WHAT TO EXPECT

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## ***Food & Beverage Provider***

Blue Plate is our exclusive caterer.

## ***Food & Beverage Minimum and Venue Fee***

Allium 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 Allium, a signed contract and signed house rules & regulations form must be returned within 5 business days of receiving the contract. In addition to the contract and terms, a non-refundable deposit (50% of the Venue Rental Fee) is required upon booking. A final attendance guarantee is due not later than 7 business days prior to your event, with no reductions after this deadline. The remaining balance is settled 5 business days prior to the event.

## ***Taxes & Fees***

Package pricing is not inclusive of sales tax or gratuity.

## ***Wedding Planner / Month-of-Coordinator***

Allium requires you to contract with a professional wedding planner or month-of-coordinator based on your wedding needs. Our managers will be on-site to help direct your vendors and provide general assistance, but will not coordinate your event.

## ***Preferred Partners***

Aside from catering, you are welcome to select your own decor, lighting, entertainment, audio/visual, etc. vendors. All vendors must provide a current Certificate of Insurance (COI) no less than 60 days before your event.

Not sure where to begin? Ask your venue representative/catering sales consultant for vendor recommendations to get started.









# ALL THE DETAILS

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Included in your venue and catering package:  
6 hours of live event time and a host of exceptional amenities.

## RECEPTION & DINING FURNITURE

Round Dinner Tables (size choices available)  
Cocktail-Style High-Top Tables  
Cabaret Tables  
Rectangular Head Tables  
Sweetheart Table  
Cake Table  
DJ Table  
Bars  
Placecard Table  
Gift Table  
Wedding Suite

## SEATING OPTIONS

Versailles "Chiavari" Dining Chairs  
(with choice of: Black, Charcoal, Gold, Fruitwood or White)

## TABLETOP & LINEN ESSENTIALS

Floor-Length Linens & Dinner Napkins  
(with choice of color: Classic Style)  
Flatware, Glassware, China & Serviceware

## AUDIO-VISUAL & CONNECTIVITY

Access to Wireless Handheld Microphones  
Access to LCD Projectors & Drop-Down Screens  
Access to State-of-the-Art Sound System  
High-Speed Internet & Wi-Fi Access  
Rigging Points for Lighting & Decor  
\*Allium does not provide an AV Technician—clients are required to contract with a professional AV Technician, DJ, or band based on event needs.

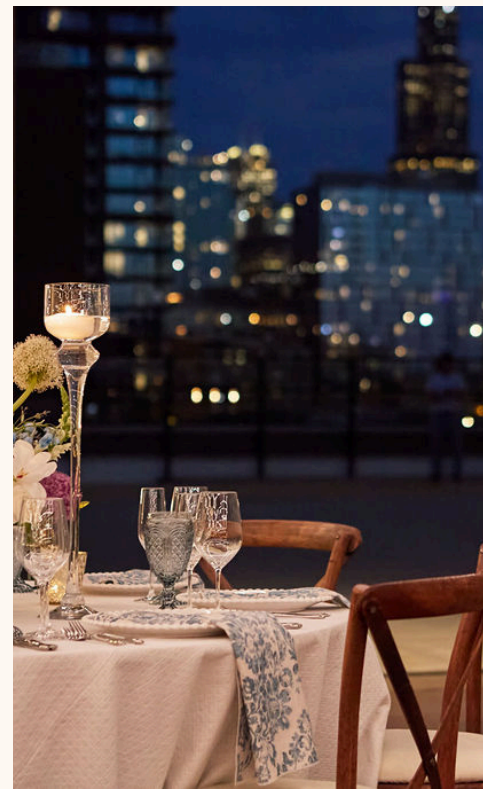
## VENUE STAFFING & SERVICES

On-Site Venue Supervisor  
Coat Check Service  
On-Site Security Personnel

## VENUE RENTAL

\$6,000 – Monday & Tuesday  
\$7,500 – Wednesday & Thursday  
\$10,000 – Friday & Saturday  
\$7,500 – Sunday





# WEDDING TIERS

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## Standard

Passed Hors d'Oeuvres (4 bites per person)

Bread & Butter Service

First Course – Salad or Soup

Second Course – Entrée

*\$250 PER GUEST*

*Choice of 1 Protein Option with a Vegetarian/Vegan Alternative*

Coffee Service and Wedding Cake Cutting/Service

**Bar Package Not Included**

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## Premium

Passed Hors d'Oeuvres (5 bites per person)

Bread & Butter Service

First Course – Salad or Soup

Second Course – Choice Entrée

*Pre-Selected Choice of 2 Protein Options & 1 Vegetarian/Vegan Option* *\$275 PER GUEST*

Sweet Bites

Coffee Service and Wedding Cake Cutting/Service

**Bar Package Not Included**

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## Luxury

Passed Hors d'Oeuvres (6 bites per person)

Bread & Butter Service

First Course – Salad or Soup

Second Course – Choice Entrée

*Pre-Selected Choice of 2 Protein Options & 1 Vegetarian/Vegan Option* *\$300 PER GUEST*

Sweet Bites

Coffee Service and Wedding Cake Cutting/Service

Late Night Bites

**Bar Package Not Included**

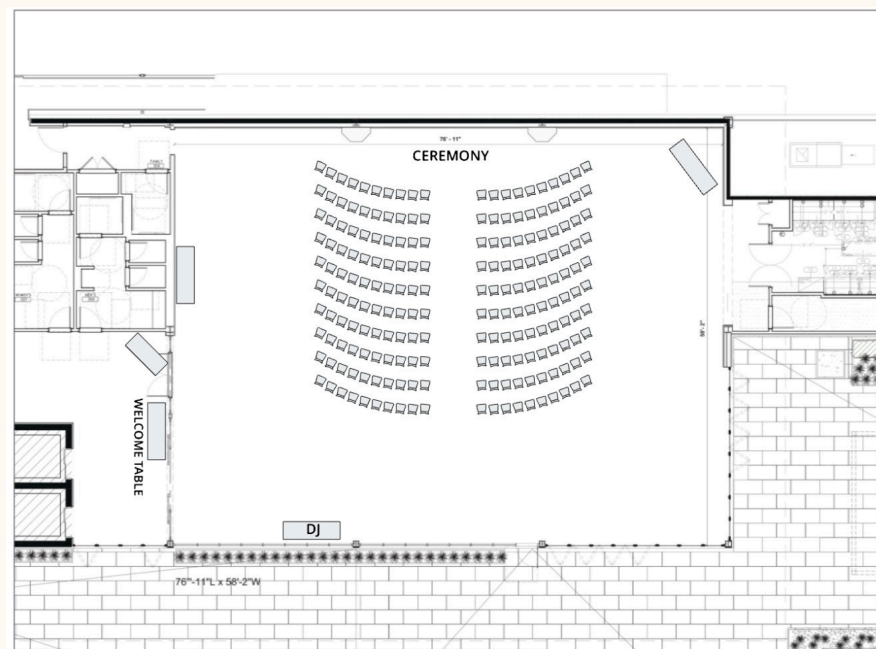
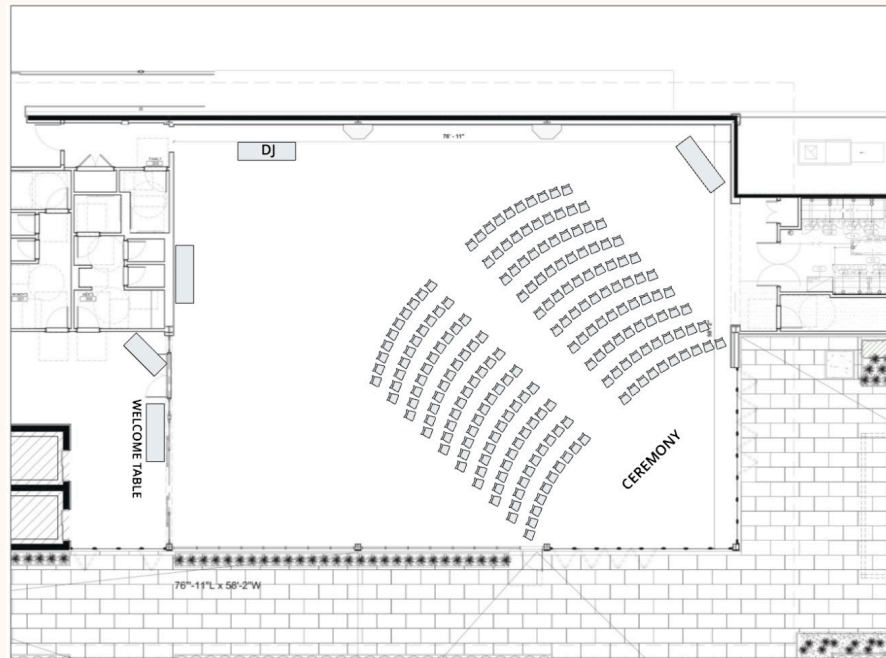




# THE EVENT SPACES

## SAMPLE FLOOR PLANS

MAIN EVENT SPACE: CEREMONY (200 GUEST)

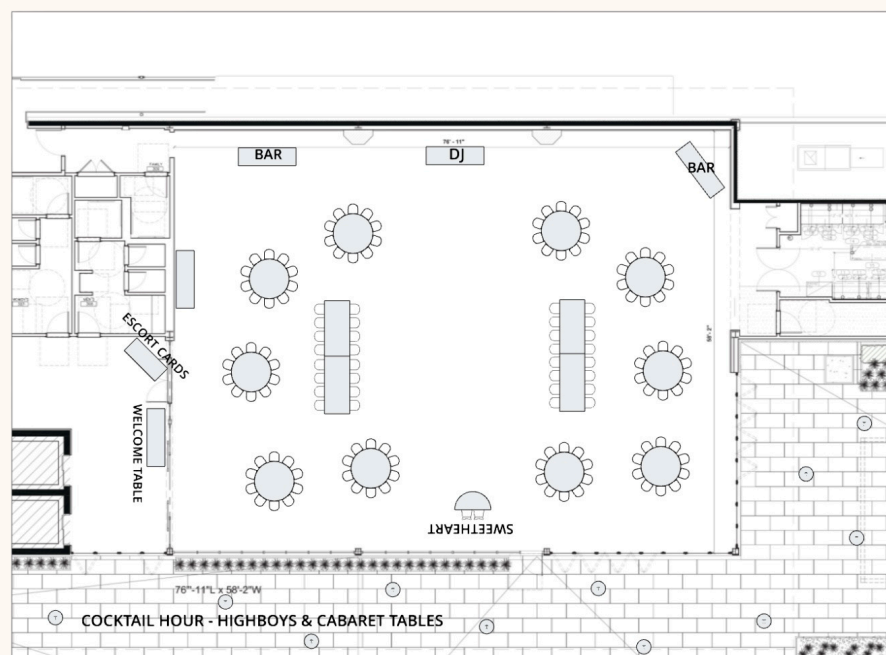
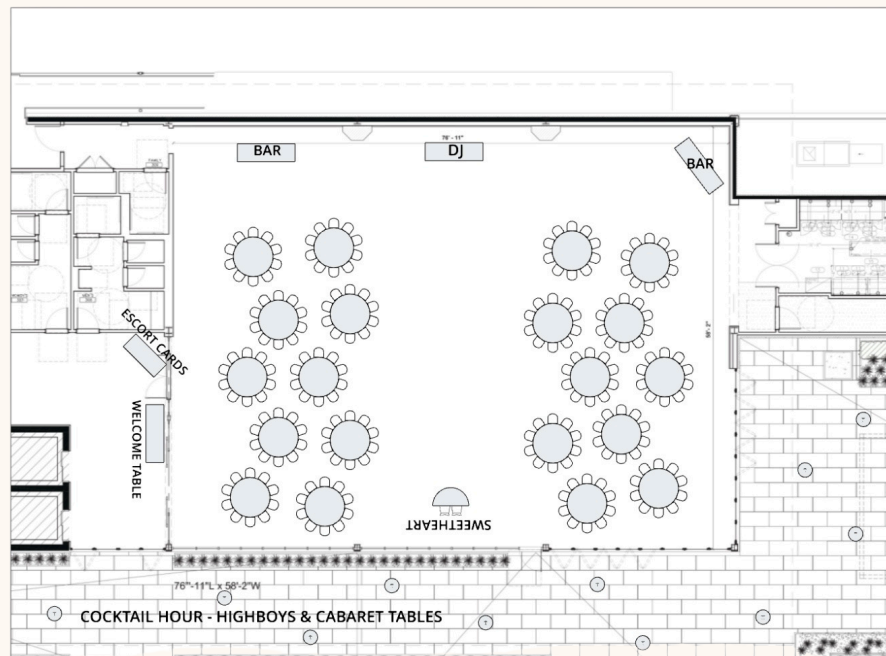




# THE EVENT SPACES

## SAMPLE FLOOR PLANS (CONT.)

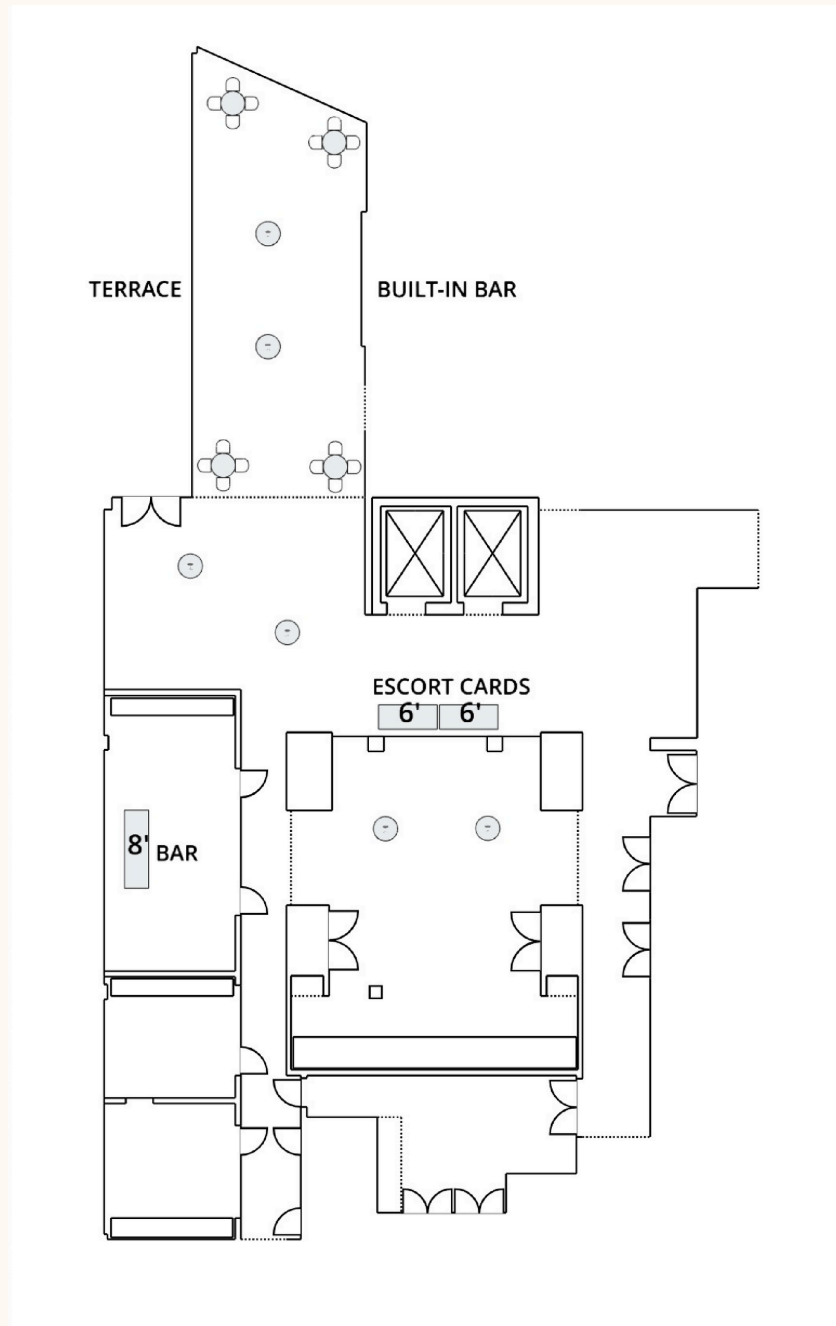
MAIN EVENT SPACE: DINNER (200 GUEST)



# THE EVENT SPACES

## SAMPLE FLOOR PLANS (CONT.)

COCKTAIL HOUR: 2ND FLOOR TERRACE ROOM (RAIN PLAN)









# BEVERAGE SERVICE

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## Standard Package

*\$21.00 per person for 4 hours*  
*\$24.00 per person for 5 hours*  
*\$27.00 per person for 6 hours*

Spirits to include Svedka Vodka, Beefeater Gin, Johnnie Walker Red Label Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Sauza Blanco Tequila, Castillo Rum and Triple Sec

Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA and Michelob Ultra. Wines to include Rickshaw Chardonnay, The Seeker Rosé, Domaine Ste. Michelle Brut Sparkling, Veuve Du Vernay Sparkling Rosé, and Canyon Road Cabernet Sauvignon

Wine substitutions/additions (no additional charge)  
Canyon Road Pinot Grigio, Canyon Road Sauvignon Blanc, Canyon Road Pinot Noir

## Premium Package

*\$24.00 per person for 4 hours*  
*\$27.00 per person for 5 hours*  
*\$30.00 per person for 6 hours*

Spirits include Absolut Vodka, Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Whiskey, Bulleit Bourbon, Sauza Blanco Tequila, Bacardi Rum and Triple Sec

Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA, Victoria and Michelob Ultra. Wines to include William Hill Chardonnay, Bieler Pere & Fils Sabine Rosé, Gratien & Meyer Cremant de Loire Brut Sparkling, Campo Viejo Brut Rosé and Decoy Cabernet Sauvignon

Wine substitutions/additions (no additional charge)  
Cantina Zaccagnini Pinot Grigio, The Seeker Sauvignon Blanc, Eroica Riesling, Cypress Merlot, Angeline Pinot Noir and Barossa Valley Estate Shiraz

## Luxury Package

*\$30.00 per person for 4 hours*  
*\$33.00 per person for 5 hours*  
*\$36.00 per person for 6 hours*

Buchanan's DeLuxe 12 Year Scotch Whisky, Crown Royal Whisky, Maker's Mark Bourbon, Bulleit Bourbon Barrel Strength, Partida Blanco Tequila, Bacardi Rum and Triple Sec

Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA, Victoria, Off Color Brewing's Apex Predator and Michelob Ultra. Wines to include Noble Vines 446 Chardonnay, Source of Joy Gerard Bertrand Rosé, Gratien & Meyer Cremant de Loire Brut Sparkling, Gerard Bertrand Crémant de Limoux Brut Rosé, and Imagery Cabernet Sauvignon

Wine substitutions/additions (no additional charge)  
Chateau Haut Sarthes Montravel Blanc, Famille Perrin Reserve Cotes Du Rhone/E. Guigal Cotes Du Rhone Rouge, Hahn Merlot, Brassfield Pinot Noir, Hullabaloo Zinfandel





# BAR ENHANCEMENTS

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## TABLESIDE DINNER WINE

*Standard - add \$15.00 per person*

*Premium - add \$18.00 per person*

*Luxury - add \$23.00 per person*

## SPARKLING TOAST

*Standard - add \$8.00 per person*

*\* Upgraded champagne options available upon request.*

## SELTZERS

*Add \$3.50 per person for choice of assorted White Claw, Vizzy, or Topo Chico seltzers.*

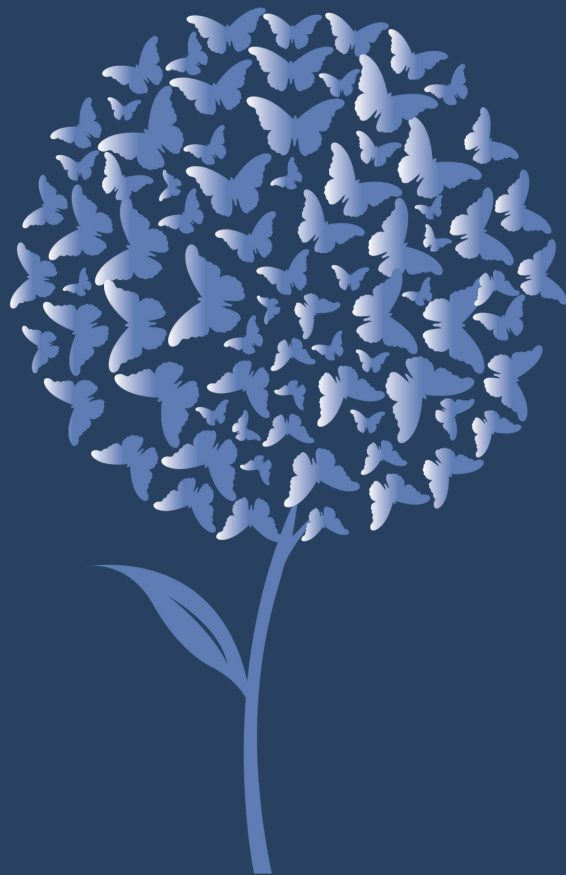
## SPECIALTY COCKTAILS

*A list of recommendations with corresponding pricing can be provided by your venue/catering representative upon request.*

## NON ALCOHOLIC BEER/WINE/LIQUOR

*Pricing varies. Please consult with your venue/catering representative for available options.*





# ALLIUM

E V E N T S

A BLUE PLATE EXPERIENCE

## CONTACT US

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