

Included in all our Wedding Packages

- **Butler Passed White Wine during Welcoming** \diamond
- **Museum Chef Prepared Dinner** ♦
- Red & White Wine Served with Dinner \diamond
- Coffee & Tea Service \diamond
- Picture Frame Table Numbers \$
- **Chiavari** Chairs \diamond
- Floor Length Ivory Linen & Napkins ♦
- **Bridal Suite** ♦
- ∻ **Complimentary Menu Tasting**
- \diamond Printed Menus on Linen Paper

Package prices are per person & are not inclusive of room rental fee & tax (currently 10.25% for food & 16.25% for alcohol). Additional discounts available for events held on Sunday through Friday. Minimum room charges apply.

Halim Time & Glass Museum

Room Changes

WISTERIA ROOM (UP TO 300 GUESTS)	\$3,500	\$2,500	\$2,000
TIFFANY ROOM (UP TO 76 GUESTS)	\$2,500	\$1,800	\$1,400
GARDEN ROOM (UP TO 64 GUESTS)	\$1,500	\$1,100	\$900
ROOFTOP (UP TO 200 FOR RECEPTION OR CEREMONY)	\$2,500	\$1,800	\$1,400

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PACKAGE 4

The Versailles Wedding

MENU SAMPLE

PASSED HORS D'OEUVRES

CREPE, RED CAVIAR, CREME FRAICHE CARPACCIO TENDERLOIN SEA SCALLOP WITH GINGER LIME LOLLIPOP LAMB CHOPS, MINT CUCUMBER YOGURT SAUCE MINI LOBSTER TARRAGON RAVIOL DUCK CONFIT, CROSTINI W/PARSNIP FIG JAM

WELCOMING DISPLAY

Evanston Antipasto Board Spectacular Chilled Seafood Display

SOUP AND SALAD LOBSTER BISQUE SOUP AND CAPRESE SALAD

MAIN ENTREÉ Center Cut Filet Mignon and Lobster Tail

WINE SERVICE

DESSERT WHITE CHOCOLATE MOUSSE

4-HOUR HOSTED BAR

SPARKLING TOAST

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PACKAGE 4

The Versailles Wedding

WELCOMING

PASSED HORS D'OEUVRES - CHOOSE 6

COLD

- CARPACCIO, TENDERLOIN, REGGIANO PARMIGIANO, ARUGULA
- Pate on Herb Baquette Toast, Grain Mustard, Cornichon, Raspberry Jam
- CREPE, RED CAVIAR, CREME FRAICHE
- Shrimp Shooter 3 Ways Avocado Ceviche/ Bloody Mary/Cajun
- CRAB MEAT COCKTAIL ON ENDIVE, COGNANC REMOULADE
- SEA SCALLOP WITH GINGER LIME

- LOLLIPOP LAMB CHOPS, MINT CUCUMBER YOGURT SAUCE
- BEEF TENDERLOIN ON CROSTINI, RED ONION JAM

НОТ

- DUCK CONFIT, CROSTINI W/PARSNIP FIG JAM
- THAI CHILI CHARGRILLED JUMBO SHRIMP, SWEET AND SPICY SAUCE
- MINI LOBSTER TARRAGON RAVIOLI
- BACON WRAPPED SHRIMP, SWEET AND SOUR SAUCE

DINING

SOUP AND SALAD - CHOOSE 2

SALADS

 BEEF CONSOMME ROYAL, CARAMELIZED ONION GNOCCHI, BLACK TRUFFLES

SOUP

- LOBSTER BISQUE, COGNANC
- CREAM OF WHITE ASPARAGUS CREME FRAICHE, CRAB MEAT
- Caprese, Vine Ripe Tomato, Fresh Mozzarella, Fresh Basil, Extra Virgin Kalamata Olive Oil Balsamic Reduction
- BOSTON BIBB, FRISSEE, CRISPY PROSCIUTTO, DICED
 TOMATO, PORT POACHED PEARS, PALMISANO
 REGGIANO, PORT REDUCTION
- NAPOLEON OF GOLD AND RED BEETS, FENNEL, WATERCRESS, EMULSION, GOAT CHEESE, CITRUS VINAIGRETTE

ENTREÉS

BEEF, FISH, CHICKEN OR VEGETARIAN - CHOOSE 2

PREMIUM ENTREÉS AND DUETS

- CENTER CUT FILET MIGNON,
 PAIRED WITH BUTTER AND ROASTED
 LOBSTER TAIL
- FRENCH VEAL CHOP, MOREL, CHANTERELLE, PORT REDUCTION
- CENTER CUT FILET MIGNON, MUSHROOM CABERNET PAIRED WITH JUMBO SHRIMP SCAMPI
- PAN SEARED HALIBUT ROYAL, CROWNED WITH JUMBO SHRIMP, ARTICHOKE HEARTS, ROASTED CHERRY TOMATOES, CHARDONNAY BUTTER SAUCE
- Main Lobster Cardinal, Mushrooms, Sherry Sauce, Gruyere Cheese

BEEF, FISH, CHICKEN & VEGETARIAN

See Museum, LaFarge and Tiffany Packages for Other Options

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PACKAGE 4

The Versailles Wedding

DESSERT - CHOOSE 1 STRAWBERRIED ROMANOFF WHITE CHOCOLATE MOUSSE, RASPBERRY COULIS FRAMBOISE, BITTER CHOCOLATE ORANGE ASSORTED TRUFFLES

BAR PACKAGE

4-HOUR HOSTED BAR + SPARKLING TOAST

MUSEUM DISTINT SPIRITS BAR

- Absolut Vodka
- GREY GOOSE VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- CAPTAIN MORGAN SPICED RUM
- DEWAR'S WHITE LABEL SCOTCH
- CANADIAN CLUB WHISKEY
- JACK DANIELS WHISKEY
- JOSE CUERVO TEQUILA
- CHRISTIAN BROS BRANDY
- DOMESTIC CORDIALS
- MAKERS MARK BOURBON
- HENNESSY COGNAC
- IMPORTED CORDIALS

BEERS CHOOSE 2 DOMESTIC & 2 IMPORTED

DOMESTIC

- MILLER LITE
- COORS LIGHT
- SAM ADAMS IMPORTED
- CORONA
- HEINEKEN
- AMSTEL LIGHT
- STELLA ARTOIS
- KALIBER

ASSORTED CRAFT BEERS

WHITE

RED

- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO
- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR
- SYRAH

COST PER GUEST FOOD \$195 | BAR \$55 | STAFF \$55 \$305/GUEST

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1560 Oak Avenue, Evanston, IL 60201 | 224-505-9826 | events@halimmuseum.org | events.halimmuseum.org

WINES CHOOSE 2 WHITE & 2 RED