

Germania Place

Germania Place is one of the truly special ballrooms in Chicago. Set in the heart of Chicago's Gold Coast – just North of Division near Clark Street - this National Registry Historic Building, designed in 1888 by the architectural firm Addison & Fielder, it endures as one of Chicago's most famous and important landmark buildings.

Crafted from red brick and carved limestone, Germania Place features two palatial ballrooms with vast thirty-five foot ceilings, immense inset gilded domes, original crystal chandeliers, fully draped 20 foot arched windows, and an ornate Victorian architecture that, like a museum, must be seen to be appreciated. The centerpiece of the space, and adorning the entrance to the Grand Ballroom, is the world's largest and most ornate non-religious stained glass window, which was designed in Heidelberg, Germany, and first exhibited at the 1893 Chicago World's Fair!!

While the Germania Place venue is steeped in luxurious history, our culinary artistry is cutting edge. Our chefs have designed a palate of uniquely presented delicious menus designed to excite our clients and overwhelm your guests. From haute cuisine seated dinners and upscale wedding receptions, to world class charity benefits and corporate showcases, Germania Place has become a leader in our industry by surpassing our clients expectations.

We have also designed our culinary team to have the utmost flexibility. They are as comfortable preparing a BBQ themed buffet as they are a chic seated dinner for Chicago's socialites. Our cuisine is also global, with menus reflecting all ethnicities and national cultures. From French provincial to Southwest Mexican, and Pan Asian to Middle Eastern, our staff will make your event sparkle with exotic flavors and breathe with enticing aromas.

Equally impressive, our service staff and amenities also surpass our clients' and your guests' expectations. With over 40 years of experience in New York and Chicago, our sales and management team leads possibly the finest service staff in Chicago. Working together to meet every need you will breeze through the planning process and production of your event with ease and comfort.

Germania Place awaits! Save your date today, and become a part of Chicago history.

Germania Place

Room Rental Rates

Grand Ballroom - \$4,500

Royal Ballroom - \$3,500

Entire Ballroom Floor - \$5,500

- Rates are for Saturday nights and Holiday Sundays. For non-holiday Sunday – Friday events please apply \$1,000 discount.
- Rates include 300 Natural Wood Chavari Ballroom Chairs with Ivory Cushions and 30 sixty inch round tables, 10 Highboy Tables, 10 Cabaret Tables, Dance Floor, and Staging
- Antique Grand Piano available for your event for a \$150 tuning fee
- Two large self-park lots within three blocks walking distance. For valet services, please contact VIP Valet at 847-760-5080
- Bridal suite with private bathroom
- Extensive amenities package provided for bridal parties*
- Special rates for Friday and Sunday Weddings
- Discounted pricing for valet services
- Very special hotel room rates at local upscale hotels
- Minimum guarantee for Saturday nights is 200 guests or \$25,000

*Minimum purchase may apply

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Seated Wedding Reception Menu Sample

Many additional menu selections are available, please contact our sales representatives for further information and additional menu selections

Passed Hors D' Oeuvres

Many additional menu choices are available
Please select three

Thai Coconut Shrimp

With spicy ginger coconut dipping sauce

Stuffed Grape Tomato Bombs

With carrot, zucchini and red pepper matchsticks and stilton cheese

Grilled Polenta Diamonds

Mascarpone cheese and caramelized three pepper relish

Cajun Crab Cake

With caper and chili remoulade

Spanikopita

Cucumber tzatziki sauce

Irish Smoked Salmon Batons

Lemon crème and snipped dill

First Course Selections

Many additional menu choices are available
Please select one

Mixed Field Greens

With artichoke hearts, hearts of palm, teardrop tomatoes
Shaved parmesan, an aged balsamic vinaigrette

Composed Salad

With bibb, romaine, red leaf, butter, radicchio, frisee, and Belgian endive lettuces, Set with Anjou pear, dried Michigan cherries, walnuts, and crumbled blue cheese finished with chardonnay blackberry vinaigrette

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(Please add \$1.50)

Main Course Selections

Many additional menu choices are available

Please select one

Chicken Limon

Battered and garnished with wide lime zest
Served with garlic mashed potatoes and bundled grilled vegetables

Rolled Stuffed Breast of Chicken

With spinach, feta cheese and red pepper napped with cranberry
mustard sauce served with mushroom risotto and asparagus tips
(Please add \$2.00)

Grilled Atlantic salmon

Glazed with shallot and white wine reduction
Served with wild rice blend and grilled vegetable batons
(Please add \$6.00)

Pepper Crusted Filet Mignon

Set on caramelized mushrooms and finished with a cabernet
reduction
Served with potatoes gratin tower and baby vegetables
(Please add \$10.00)

Wedding Cake

Basic flavors and simple designs included in price
Many design and ingredient upgrades available

Menu Price \$28.50 per person

Additional costs

Staff Cost and Gratuities

Includes event manager, captains, waiters,
bartenders, and bus personnel

\$23.00 per person

Equipment and Linen

Includes basic china, glassware, silverware,
linen tablecloths and napkins

\$21.00 per person

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Dinner Liquor Packages

Three Hour Minimum May Apply

Germania Place Call Bar Brands \$5.50/Person/Hour

Vodka:	Smirnoff
Gin:	Beefeater
Scotch:	Dewars White Label
Rum:	Bacardi Light
Bourbon:	Jim Beam
Rye Whiskey:	Seagrams V.O.
Beer:	Miller Genuine Draft, Miller Lite, Guinness Kaliber NA
Wine:	House California Chardonnay and Cabernet Sauvignon
Mixers:	Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Club Soda, Tonic, Orange, Cranberry, and Grapefruit Juice, Sour Mix, Lime Juice, Bitters, Triple Sec and Sweet and Dry Vermouth

Champagne Toast: Domaine St. Michelle Brut- \$3.50 per person

Please note: If the bar is closed for 2 hours during dinner, there will be an additional \$5.00 surcharge for dinner wine.

Germania Place Premium Bar Brands \$7.00/ Person/Hour

Vodka:	Absolute or Ketel One
Gin:	Bombay Sapphire
Scotch:	Glenfiddich
Rum:	Appleton's
Bourbon:	Makers Mark or Jack Daniels
Rye Whiskey:	Canadian Club
Beer:	Becks, Becks Light, Pilsner Urquell, Stella, Guinness Kaliber NA
Wine:	Premium California Chardonnay and Cabernet Sauvignon
Mixers:	Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Club Soda, Tonic, Orange, Cranberry, and Grapefruit Juice, Sour Mix, Lime Juice, Bitters, Triple Sec and Sweet and Dry Vermouth

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Germania Place Cognac/Cordial Bar \$5.00/Person/Hour

Couvassier VS	Remy VS
Sambuca Romano	Frangelica
Bailey's Irish Cream	Kahlua
Grand Mariner	Amaretto Disaronno

Beer, Wine and Soda Bar Package \$4.50/Person/Hour

Miller Genuine Draft
Miller Lite
Becks
Becks Light
Pilsner Urquell
Stella
California House Chardonnay and Cabernet Sauvignon
Soda and Juices

Youth Non-Alcoholic Soda Bar Package \$5.00/Person/Event

Coke
Diet Coke
Sprite
Diet Sprite
Club Soda
Orange Juice
Cranberry Juice
Grapefruit Juice

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