



the
ABBT

Weddings

Rehearsal / Wedding / Brunch



The Directory

Welcome to the Albert	page 3
The Rooms	page 4
<i>The Rehearsal Dinner</i>	
Shareable Menu	page 6
Buffet/Plated Menu	page 7
<i>The Wedding</i>	
Bites	page 9
Main Event – Buffet	page 10
Main Event – Plated	page 11
Sweets Table	page 12
Beverage Packages	page 13
The Packages	page 14
<i>Brunch</i>	
Buffet Style	page 16
Family Style – Plated	page 17
A Glimpse...	page 18
Contact Us	page 19

Welcome to the Albert

The Albert is symbol of Italian inspired lifestyle filled with robust flavorful cuisine of southern Italy. Our approach is to experience classic Italian dishes with a twist in addition to sampling your way through whimsical traditional desserts. In a space that honors the surreal with stunning art, gather around the table and together we will create memories.

All couples will have the opportunity for a personal consultation with Chef to finalize and customize the menu as needed for your special day.

The art of simplicity

– creating Italian inspired dishes with focus on fresh ingredients, creative recipes and presentations that tease the senses. Twirled onto a fork, an array of homemade pastas inspired by traditional recipes.



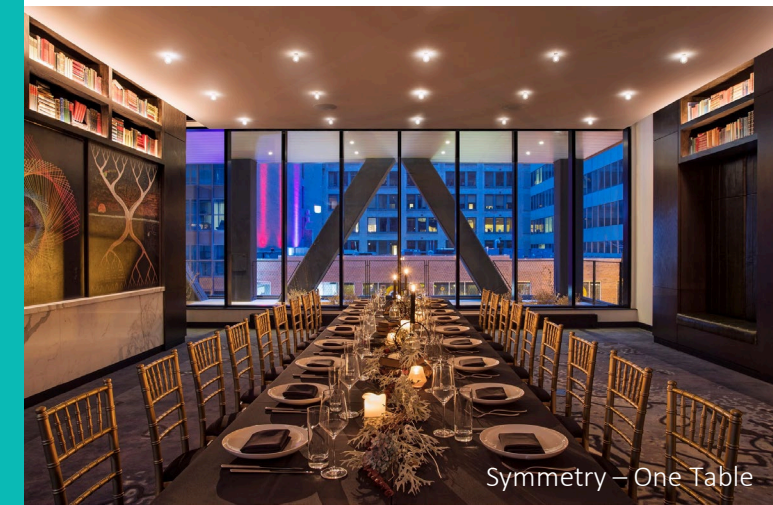
The Rooms

Capacity Chart

Name	SQF	Hollow Square	Conference	U-Shape	Classroom	Rounds	Theater	Reception
Emmy Noether	812	30	24	21	27	48	60	60
Symmetry	988	42	30	36	54	56	90	100
Terrace	690	-	-	-	-	18	24	35
Archive Lounge	1100	-	-	-	-	-	-	50
The Albert	1300	-	-	-	-	80	-	110
Patio	300	-	-	-	-	24	-	40
Chef's Table	300	-	20	-	-	-	-	-



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Symmetry – One Table



Emmy Noether - Rounds



The Rehearsal Dinner

There is no better way to start the celebration of union than that first family meal. Let us create a memorable gathering with our different spaces and cuisine that reflect the occasion.

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Rehearsal Shareable Menu

\$95 per person. Sample menu below, customizable.

First Course

- Charcuterie Board: italian meats and cheeses, fig jam, olives, crostini
- Artichoke: romanesco, arugula, balsamic
- Crudo: seared ahi tuna, calabrian chili aioli
- Smoked Duck: fresh mango and black truffle relish, salted almond

Second Course

- Risotto: chef's blend of mushrooms, toasted garlic, veal reduction
- Ravioletti: braised short rib, black truffles, cacao e pepe sauce, candied walnuts

Third Course

- Salmon Olivada: seared baby artichokes, basil butter sauce
- Roasted Chicken: garlic chips, fingerling potatoes, porcini cream sauce
- Braised Short Rib: grilled and sliced, mushrooms, au jus

Dessert

- Spiced Carrot Cake: cream cheese frosting, salted caramel
- Dark Chocolate Ganache Cake: deep dark chocolate cake, vanilla cream
- Olive Oil Cake: pistachios, flowered honey, sweet cream, orange curd

Catering events will include a 19% service fee and a 5% admin fee plus any applicable taxes.

All products and pricing are subject to change without notice. Other terms and conditions may apply.

*Gluten Free, Vegan, Vegetarian, Kosher options available on request.



Rehearsal Buffet/Plated

Plated for an additional \$10 per person.

Entrée (Choose 1) Additional Entrée + \$15

- Braised beef short rib with crispy Brussel sprouts, honey Calabrian chili glaze, roasted potatoes
- Grilled herb crusted chicken breast, farm stand carrots, roasted potatoes
- Seared whitefish fillet, Romanesco artichoke, white wine cream sauce
- Honey sriracha chicken thighs, peppers, red onion relish, and jasmine rice

Soup or Salad (Choose 1) Additional Soup or Salad + \$15

- Roasted tomato and garlic soup, parmesan crutons
- New England clam chowder, herb crackers
- Double baked potato soup
- Romaine, marinated tomatoes, crispy anchovy, parmesan crumbles, Caesar dressing
- Baby arugula lettuce, shaved red onion, focaccia crumbles, marinated mushrooms, lemon olive oil vinaigrette
- Chef's Salad – romaine, diced roasted chicken, honey baked ham, grated egg, bacon, artichoke, tomato, ranch dressing

Desserts (Choose 1)

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts

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The Wedding

Step into our intimate, one-of-a-kind wedding venue designated at the intersection of art and science, where love is celebrated with a creative finesse. Guests can expect a celebration that transcends the ordinary and combines the beauty of art and the elegance of science to create a unique background for your special day.

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Bites

Prices are per item. Ordered per dozen.

Cold

- Chilled jumbo shrimp, cocktail sauce | \$6
- Oysters on the half shell, cracked black pepper sauce | \$8
- Crostini with luxardo cherries, ricotta | \$5
- Crostini with prosciutto, ricotta, balsamic glaze | \$6
- Grapes wrapped in goat cheese and pistachio, red wine glaze | \$5
- Caprese skewers, olive oil | \$5
- Crispy olives, spicy tomato aioli | \$5
- Crudo | \$9

For the Table

- Meat and cheese boards | \$19
- Spread boards | \$15
- Roasted pepper hummus and curried pita chips | \$14

Hot

- Asparagus rolled in parmesan cheese, balsamic glaze | \$8
- Tempura shrimp, sriracha honey drizzle | \$7
- Roasted mushroom triangle, garlic aioli | \$5
- Korean beef skewer, chili onion flake | \$8
- Beef empanadas, salsa verde | \$8
- Brie wrapped in phyllo, cranberry sauce | \$6
- Potato samosa, curry sauce | \$6
- Chicken pesto skewer | \$7
- Thai peanut chicken stick, peanut sauce | \$7
- Crab cake, Calabrian chili sauce | \$9

- Individual crudité cups | \$15
- Crispy lime chips with guacamole | \$14
- Seafood cocktails – lobster, shrimp, scallop skewers with cocktail sauce | \$22

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Main Event - Buffet

Prices are per person.

Choose 2

\$95 | 2 entrées, 2 sides, 1 dessert

Choose 3

\$120 | 3 entrées, 2 sides, 1 dessert

Carving Station

- Roast prime rib
- Whole roasted prime tenderloin
- Whole turkey
- Whole honey mustard salmon
- Garlic rosemary leg of lamb

Pasta

- Garginelle with roasted garlic, fresh tomato sauce, pesto
- Rigatoni with traditional bolognese sauce
- 4 cheese ravioli, white truffle cream sauce
- Butternut squash ravioli with brown butter and sage sauce
- Spinach tortellini, arrabbiatta sauce

Sides

- Roasted fingerling potatoes with herbs
- Grilled broccolini, chili onion flakes, olive oil
- Honey mint glazed farm stand carrots
- Layered potato and onion
- Double baked potatoes

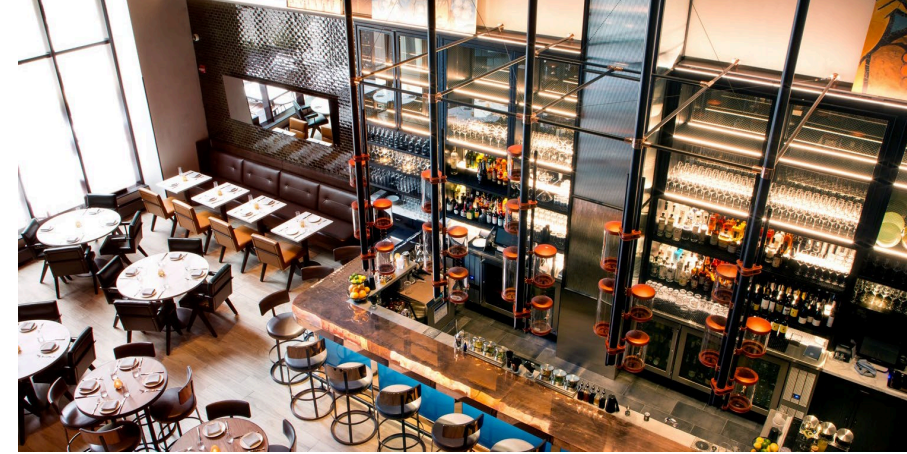
Desserts

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts

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Main Event - Plated

\$70-\$125 per person, pending choices. *Elevate your dining experience and pick your own 3-course plated meal, with a soup, salad, and custom entrée! Discover the joy of personalization, and let our Chef create a dining experience as extraordinary as your celebration!*

Soups

- Roasted tomato and garlic soup, parmesan croutons
- Pumpkin and swiss cheese bisque
- New England Clam chowder, herb crackers
- Double baked potato soup
- Bartalotti bean soup, rosemary essence
- Carrot curry soup, pulled chicken and cilantro

Salads

- 7 lettuces, carrot threads, red onion, cucumber, focaccia crumbles, aged balsamic white truffle dressing
- Romaine, marinated tomatoes, crispy anchovy, parmesan crumbles, Caesar dressing
- Baby arugula lettuce, shaved red onion, focaccia crumbles, marinated mushrooms, lemon olive oil vinaigrette
- Chef's Salad – romaine, diced roasted chicken, honey baked ham, grated egg, bacon, artichoke, tomato, ranch dressing

Create Your Entree

Choose one from each category

Meat

- Grilled tenderloin of beef
- Lamb T-bone
- Parmesan crusted pork loin
- Grilled chicken breast
- ½ roasted chicken
- Medallions leg of lamb
- Seared Whitefish
- Salmon Olivada
- Roasted Halibut

Sauce

- Lemon caper sauce
- Mint cucumber yogurt
- Tomato saffron broth
- Veal cream sauce
- White wine cream
- Teriyaki glaze
- Béarnaise
- Chimmichurri
- Truffle sauce

Veggies

- Grilled garlic broccolini
- Asparagus spears
- Caramelized cauliflower, pickled onions
- Artichoke tomato ragout
- Capanata
- Roasted eggplant parmesan

Starches

- Vegetable lasagna
- White & wild rice
- Risotto
- Lentil ragout
- Rice pilaf
- Dauphinoise potatoes
- Lyonnaise potatoes
- Garlic roasted potato
- Mom's mashed potatoes

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Sweets Table

Pick from 4 to 10 different offerings, \$8-20 per person.

- Double fudge chocolate cake
- Jumbo cookies
- Double fudge brownies
- Individual fruit cobbler
- Spiced carrot cake
- Assorted mini tarts: fruit, chocolate, caramel, nut
- Tiramisu
- Olive oil cake
- Chocolate Souffle cake
- Pumpkin roll
- Brown butter bundt cake
- German chocolate cake
- Lemon chiffon cake
- Brandied cherry
- Chocolate hazelnut cake
- Chocolate mousse cake
- Molten chocolate cake



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Beverage Packages

Basic Bar

Two hours \$32/person
Each additional hour \$18/person

Beer (choose 2)

- Miller High Life Lager
- 3 Floyds Gumballhead Wheat Ale
- Lagunitas Hazy Wonder IPA
- Vandermill Vandy Cider

Wine

Ask us about our current international wine selection.

- 1 Red, 1 White, Champagne.
- Pinot Noir | Nicolas Potel, Bourgogne

Soft Drinks

- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

Water

- Bottled Still & Sparkling Water

Enhanced Bar

Two hours \$40/person
Each additional hour \$18/person

Beer (choose 2)

- Miller High Life Lager
- 3 Floyds Gumballhead Wheat Ale
- Lagunitas Hazy Wonder IPA
- Vandermill Vandy Cider

Wine

Ask us about our current international wine selection.

- 1 Red, 1 White, Champagne.
- Pinot Noir | Nicolas Potel, Bourgogne

Spirits

All spirits come with the following mixers: sodas, juices, fresh cut lemons and limes & olives.

Tito's Vodka, Fords Gin, El Dorado Rum, Lunazul Tequila, Elijah Craig Bourbon



Assorted Juices

- Orange, Cranberry, Grapefruit

Soft Drinks

- Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

Water

- Bottled Still & Sparkling Water



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The Packages

Explore our packages designed to cater to the needs of you and your family! Begin your journey here, where every package is a promise to transform your wedding day into a cherished and unforgettable celebration.

Chemistry

Building the Perfect Marriage

\$185 pp includes:

- 4-hr basic bar
- 3 passed apps
- 2 entrée buffet, 2 sides, 1 dessert
OR 3-course custom plated meal:
choice of 2 entrees
- wine service with dinner
- 1 King Room for the couple

Perfect Formula

Bonding Families Together

\$210 pp includes:

- 4-hr Enhanced Bar
- 4 passed apps
- 3 entrée buffet, 2 sides, 1 dessert
OR 3-course custom plated meal:
choice of 3 entrees
- Wine service with dinner
- Champagne Toast
- 3 King/Queen Rooms – 1 for
couple, 2 for parents/family

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The day after...

Brunch

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Brunch - Buffet

All include premium Illy coffee, decaffeinated coffee, and assorted hot teas. Prices are per person.

The 1879 Classic | \$35

The year Albert Einstein was born. Enjoy this proven classic of many years.

Mini yogurt parfait, croissants, homemade muffins, H&H bagels, butter & jams

The Nobel Prize | \$39

Albert won the Nobel Prize in Physics in 1921. Could this breakfast combo have played a part in his achievement?

Fluffy eggs, spicy roasted potatoes, maple glazed bacon & traditional sausage, mini fruit cups, breads

The Proven Theory | \$40

More than a century has gone by but Einstein's E=MC2 formula has finally been proven. Could this sandwich be the proof?

Toasted English mun layered with 5-year aged cheddar, omelet, Canadian bacon, arugula
Spicy roasted potato, mini yogurt parfait

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The Equation | \$39

We know that $E=MC^2$ is energy equaling mass times the speed of light, but what would this look like if it was produced into a breakfast favorite? Just like Albert, we have solved this equation.

Mini breakfast burrito – scrambled egg, cheddar cheese, pico de gallo, salsa Verde Spanish rice, mini fruit cups

The Solution | \$42

Albert's theory of relativity helped scientists understand how the universe works. Do you think this came about by the classic lox and bagels?

Smoked salmon, smoked trout, cream cheese, toasted H&H Bagels from NY City, flavored cream cheese Sliced tomato, cucumber, red onion, baby arugula

The Genius Station | \$55

The name Albert Einstein has become synonymous with the word genius. This omelet station allows you to use a little of your intellect to become a genius in the culinary world.

Made to order omelets on buffet, maple brown sugar glazed bacon, spicy roasted potatoes



Additions | \$8 each per person

- Oatmeal station – steel cut oats, brown sugar, dried fruit, almond or oat milk
- Fresh jumbo muffins – assorted dozen
- Chicken sausage
- H&H bagels – straight from NY City
- Add salmon \$12 per person
- Sausage or maple brown sugar bacon
- Mini fruit cups
- Power bars

Brunch - Family Style

Pick one from each category. Prices range from \$40-70 per person.
Ask us about plated options.

For the Table

- Cheese & fruit boards
- Crispy artichoke, creamy garlic, mixed greens
- Arugula, red onion, goat cheese, balsamic dressing
- Burrata, roasted tomatoes, aged balsamic
- Crudo, seared ahi tuna, Calabrian chili aioli

Choice of Entree

- Omelet with forest mushroom
- Poached eggs on focaccia, white truffle emulsion
- The Albert upside down apple pancake
- Fried chicken and waffle, Calabrian hot honey
- Wild mushroom risotto, asiago, olive oil
- 4 cheese ravioli, white truffle cream sauce
- Gnocchi with fresh tomato sauce, pesto
- Seared wild salmon, artichoke cream sauce

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Sweets

- Broken cannoli bowls
- Mini dessert boards
- Sweets basket: muffins, croissants, scones



A Glimpse...

They say a picture is worth a thousand words...



Contact Us

Congratulations!

Thank you for considering the Albert your special day. We're thrilled that you're considering our venue for your special day. Whether you have inquiries about available dates, pricing packages, or if you'd like to schedule a tour, our team is here to assist you. Contact us today, and let's start planning the perfect beginning to your forever. We look forward to being a part of your love story and turning your wedding dreams into reality!

Contact:

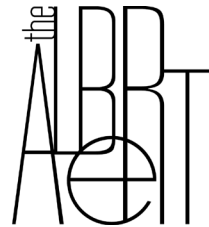
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AUTOGRAPH COLLECTION[®]
HOTELS

