



## Your Wedding at Tru

Congratulations! We're thrilled to hear about your engagement and would be delighted to help you celebrate. Tru offers a highly unique space to host your special occasion. With a capacity of 100 guests for a seated dinner and 200 for a heavy hors d'oeuvres reception, the restaurant can provide a great deal of flexibility for a more traditional or contemporary event. Our 25-foot main dining room ceilings and renowned modern art collection provide a backdrop that offers creative simplicity and modern elegance for your wedding.

### Some compliments from one of Tru's brides...

"Having a wedding reception at Tru was a fantasy my (now) husband and I weren't sure we could realize. However, the special events managers were gracious and accommodating from the get go. The Tru staff embraced our idea to forgo a traditional sit-down meal and came up with an excellent heavy appetizer menu so our guests could sample a variety of savory and sweet treats and leave satiated. In addition, the sommelier selected wines which were all huge hits. On the day, the atmosphere was great; the space truly felt full of wonderful energy. And, we didn't worry about one detail. Our family and friends all remarked on how excited they were to experience an event at Tru. We are still getting comments about the food, drink and fun of our wedding months later. Tru's service was excellent but never pretentious. I'm so pleased to have a reason to dine there for anniversaries to come." –Meredith Wu

For wedding inquiries, please contact  
Ruthann Gagnon, Private Dining/Special Events  
312.202.0615 ext. 230  
[truparties@leye.com](mailto:truparties@leye.com)



## **A Few Commonly-Asked Questions**

### **What is the food and beverage minimum?**

The food and beverage minimum at Tru can vary depending on whether it is a daytime or evening wedding and whether it falls on a Saturday night.

Please call 312.202.0615 ext. 230 and ask for Ruthann Gagnon, Private Dining/Special Events Manager to discuss the specific date you are considering. As a general guideline, previous weddings have run a cost of between \$150 and \$250 per guest, plus tax and gratuity.

Quoted food and beverage minimums are exclusive of 11.5% sales tax and 20% gratuity and must be spent on the evening of the event.

### **Is a deposit required?**

We do ask for a 25% deposit to secure the date.

### **Are there additional fees besides the minimum?**

Depending on menu selection, there are some occasions where plate and glassware needs to be rented for large parties. Typically the cost is no more than \$500.

The only requirement to book your wedding is agreement to the food and beverage minimum by completing a credit card authorization form. A different form of payment can be used on the evening. Checks are accepted if they can be received no later than seven days prior to the wedding.

### **What kind of amenities would be included at the restaurant?**

The following list details what is included in the pricing for your wedding:

- 1) votive candles
- 2) table numbers
- 3) coat check
- 4) custom-printed menus
- 5) soft drinks, coffee and tea
- 6) Audiovisual (LCD Projector, Screen, wireless and hand-held microphones)
- 7) 100% Egyptian cotton linen tablecloths (white)
- 8) Departing treat for your guests
- 9) Signature produce centerpieces for tables

Should there be any need for floral centerpieces, special linens, dance floor, live music/entertainment, we have a great deal of resources available at the restaurant and can assist you with pricing, ordering and delivery.



### **Can we come in for a tasting menu?**

After the 25% deposit has been charged, Chef is most happy to invite you and one guest to come in and taste some of his dishes. While it may not always be the exact dish created for your wedding, the tasting will certainly give you a very clear idea of the style of dining at the restaurant.

### **Can we have a choice of main course for our dinner?**

Due to the nature of the cuisine and level of detail for each dish, Chef does ask that each course have one choice. However, Chef takes dietary restrictions quite seriously and can accommodate almost all restrictions of your guests to make lovely substitutions.

Chef also recommends the following alternatives in order to expand the menu options to your guests:

*Duets* – offering a beef and fish/shellfish dish for the main course (such as beef tenderloin and lobster)

*Fish and Beef Course* – offering a fish course *followed* by a beef course

Chef is also very happy to custom-create a special menu exclusively for your wedding. Some sample menus are included in the pages that follow.

### **Can Tru make our wedding cake?**

In order to best meet your needs, wedding cake requests are handled on a case by case basis. Should you perhaps be looking for a high-design novelty cake, we can certainly provide you with several recommendations and provide assistance with ordering and delivery.

### **Do you offer bar/beverage packages?**

Our Wine Director is most happy to offer assistance with beverages to best compliment your hors d'oeuvres and menu selections. We do offer some standard packages but more regularly customize packages for our guests based on consumption:

**Basic** – includes red/white wine beer: \$50 per guest

**Wedding Toast** – includes sparkling wine toast, red/white wine, beer - \$60 per guest

**Custom Cocktail** - includes customized signature cocktail, sparkling wine toast, mixed drinks, red/white wine and beer - \$75 per guest

**Tru Signature** – includes all options in cocktail package plus champagne toast and after-dinner drinks - \$100 per guest

*Please note that all packages have a time limit of four hours and are based on a two drink per guest per hour consumption rate. Additional beverages over this amount will be charged by consumption.*

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### **Sample Menus**

All menus begin with Amuse Bouche (complementary bite) and mignardises (sweet bites).  
In order to best serve your group, Chef does ask for each course to be pre-set (one selection per course).  
Customized menus are available.

Chef does occasionally need to make alterations on the evening based on availability.  
Supplemental charges may be applied to certain items.

#### ***The Closing Dinner***

English Pea Risotto, Spring Chicken, Lavender Emulsion  
Miso-Glazed Salmon, Daikon, Shiso, Soy-Butter Sauce  
Lemon-Thyme Soup, Baked Chocolate Mousse

\$95.00

#### ***The Rehearsal Dinner***

Baby Gem Lettuce, Candied Rhubarb, Spring Onion Confit, Cucumber-Basil Dressing  
Potato Gnocchi, Sautéed Spinach, Spring Mushroom, Stone Ground Mustard Crème  
Roasted Colorado Lamb Rib Eye, Minted Turnips, Tomato Confit, Lemon Spaetzle  
Goat Cheese Mousse, Strawberries, Litchis, Thai Long Peppercorn

\$105.00

#### ***The Magnificent Mile***

Peeky-Toe Crab, Chilled Cucumber Consommé, Icicle Radish, Licorice  
Roasted Alaskan Halibut, Spring Pea Ragout, Chorizo broth  
Roasted Beef Tenderloin, Baby Carrots, Fava Beans, Orange Bordelaise  
Blueberry-Lime Vacherin, Cinnamon Meringue, Anise

\$110.00

#### ***The Executive***

Smoked Salmon, Green Asparagus, Frisee, Mimosa vinaigrette  
Popcorn-Crusted Diver Scallops, Watercress Puree, Preserved Lemon  
White-wine Braised Beef Short Rib, Caramelized Fennel, Spinach Puree  
A Selection of Three Cheeses  
Peanut Macaroon, Bananas, Olive Oil, Dark Chocolate

\$130.00

#### ***Chef's Favorites***

Seared Hamachi, Broccoli, Oranges, Almonds, Black Pepper  
Chilled Champagne-Cantaloupe Soup, Crab Salad  
Butter-Poached Maine Lobster, English Peas, Cavatelli Pasta, Marscapone Air  
Roasted Beef Tenderloin, Baby Carrots, Fava Beans, Orange Bordelaise  
Duet of Fruit and Chocolate Desserts

\$145.00

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## Select your Own Menu

You are welcome to select your own menu from the following options:

**3 Courses:** \$95.00 (1) Appetizer, (1) Main Course, (1) Dessert

**4 Courses:** \$105.00 (2) Appetizer, Soup or Salad, (1) Main Course, (1) Dessert

**4 Courses:** \$110.00 (1) Appetizer, (1) Fish Course, (1) Main Course, (1) Dessert

**5 Courses:** \$125.00 (2) Appetizer, Soup or Salad, (1) Fish Course, (1) Main Course, (1) Dessert

**5 Courses:** \$125.00 (2) Appetizer, Soup or Salad, (1) Main Course, (1) Cheese Course, (1) Dessert

### *Appetizers*

English Pea Risotto, Spring Chicken, Lavender Emulsion

Potato Gnocchi, Sautéed Spinach, Spring Mushroom, Stone Ground Mustard Crème

**(Parties of 25 guests or less)**

Smoked Salmon, Green Asparagus, Frisée, Mimosa vinaigrette

Seared Hamachi, Broccoli, Oranges, Almonds, Black Pepper

Popcorn-Crusted Diver Scallops, Watercress Puree, Preserved Lemon

Lobster & Truffle Risotto, Lobster Emulsion (\$10 supplement)

### *Soups*

Peeky-Toe Crab, Chilled Cucumber Consommé, Icicle Radish, Licorice

Chilled Champagne-Cantaloupe Soup, Crab Salad (Served Cappucino Style in Versace China)

Lobster-Lobster Bisque

### *Salads*

Smoked Salmon, Green Asparagus, Frisée, Mimosa vinaigrette

Baby Gem Lettuce, Candied Rhubarb, Spring Onion Confit, Cucumber-Basil Dressing

Grilled Lobster Salad, Petite Greens, Caramelized Citrus Vinaigrette

**(\$10 supplement)**

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### *Seafood*

Miso-Glazed Salmon, Daikon, Shiso, Soy-Butter Sauce  
Roasted Alaskan Halibut, Spring Pea Ragout, Chorizo Broth  
Popcorn-Crusted Diver Scallops, Watercress Puree, Preserved Lemon  
Butter-Poached Maine Lobster, English Peas, Cavatelli Pasta, Mascarpone Air  
**(\$15 supplement)**

### *Beef, Lamb and Pork*

White-wine Braised Beef Short Rib, Caramelized Fennel, Spinach Puree  
**(\$5 supplement)**  
Roasted Colorado Lamb Ribeye, Minted Turnips, Tomato Confit, Lemon Spaetzle  
Roasted Beef Tenderloin, Baby Carrots, Fava Beans, Orange Bordelaise  
Prosciutto-Wrapped Pork Tenderloin, Potato Risotto, Paprika Jus

### *Cheese*

A cheese course may be added to any menu, served after the main course and before dessert.

*A Selection of Cow, Goat & Sheeps' Milk Cheese*

3 selections - \$15 supplement

5 selections - \$20 supplement

### *Dessert*

Blueberry-Lime Vacherin, Cinnamon Meringue, Anise  
Lemon-Thyme Soup, Baked Chocolate Mousse  
Peanut Macaroon, Bananas, Olive Oil, Dark Chocolate  
Goat Cheese Mousse, Strawberries, Litchis, Thai Long Peppercorn  
Chocolate Cremeux, Bergamot, Citrus Salad  
A Duet of Fruit & Chocolate Desserts  
**(\$5 supplement)**

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