



### **WEDDING CAKE OPTIONS**

Created by our Pastry Chef

#### **THE MADISON**

Plated with Raspberry Coulis  
and Chocolate Wand

##### **Cake**

Devil's Food Cake  
Chocolate Caramel Mousse

Grand Marnier Chiffon  
White Chocolate Mousse and Raspberries

Lemon Chiffon  
Lemon Cream and Blackberries

Vanilla Chiffon  
Whipped Cream  
or White Chocolate Mousse

##### **Icing**

Italian Butter Cream or Rolled Fondant

##### **Design**

Floating Branch, Swiss Pearl Dot, Lined

Freshly Brewed Regular  
and Decaffeinated Coffee,  
Premium Tea Selection by "T"

*The Madison Cake, Coffee and Tea Service  
Included with Four Course Dinner Package*

#### **THE MONROE**

Plated with Raspberry Coulis  
and Chocolate Wand

##### **Cake**

Carrot Cake with Cream Cheese Filling  
Red Velvet Cake with Cream Cheese Filling  
Chocolate Decadence Cake  
Chocolate Fudge and Raspberries

##### **Icing**

Italian Butter Cream or Rolled Fondant

##### **Design**

Floating Orchid, Fondant Ribbons,  
Modern Dot

#### **THE MICHIGAN**

Plated with Raspberry Coulis  
and Chocolate Wand

##### **Cake**

Harlequin  
White and Dark Chocolate Mousse,  
Meringue Center

Tropical  
Vanilla Chiffon with Passion Fruit,  
Mango and Pineapple

Chocolate and Vanilla Marble  
White or Dark Chocolate Mousse

Alternating Layers of Flavors  
and Filling

##### **Icing**

Italian Butter Cream  
Or  
Rolled Fondant  
Marbled, Draped or Shaped

##### **Design**

Custom Design to Your Vision

#### **CAKE ENHANCEMENTS**

Seasonal Berry Bundle  
Scoop of Ice Cream or Sorbet  
Tuile Basket with Ice Cream or Sorbet  
Tuile Basket of Seasonal Berries  
Mini Macaron  
Chocolate Dipped Strawberry



**Specialty Sweet Stations  
(50 Guest Minimum)**

**The Madison**

Chocolate Dipped Strawberries,  
Market Berry Fruit Tart,  
White Chocolate Cheesecake,  
Mini Chocolate Cup Cakes

**The Monroe**

Chocolate Dipped Strawberries,  
Lemon Meringue Tart, Vanilla Crème Brulee,  
French Macarons  
and Jasmine Financier

**The Michigan**

Chocolate Dipped Strawberries,  
Lemon Meringue Tarts,  
Mini Red Velvet Cup Cakes and  
Chocolate Cup Cakes, Vanilla Bean and  
Milk Chocolate Crème Brulee  
Chocolate Latte Cheesecake,  
Salted Caramel Tart, Jasmine Financier,  
Chocolates, Macarons and Cookie Lollipops

**Deluxe Ice Cream Station**

**Select Three Flavors**

Vanilla, Chocolate and Strawberry  
Ice Cream  
Raspberry and Mango Sorbet  
Toppings of Hot Fudge, Caramel and  
Strawberry Sauce  
Crushed Oreos, Heath Bars, M&Ms,  
Crushed Nuts, Whipped Cream  
and Cherries  
Waffle Cones and Walk Away Cups

**Enhance Your Station**

Home Baked Club Cookie Assortment

Double Fudge, Rocky Road or  
Oreo Brownies (Select One)

Panache of Seasonal Sliced Fruits,  
Melons and Berries

Bowls of Seasonal Berries,  
Vanilla Sauce and Whipped Cream

**Table Service Mignardises**

House Made Selection of Truffle Lollipops,  
Pate Fruit, and French Macarons  
Presented at the Table  
(12-Piece Assortment)

**Gourmet Continental Coffee Station**

Freshly Brewed Regular and  
Decaffeinated Coffee,  
Premium Tea Selection by "T"  
Whipped Cream, Sugar Cubes,  
Lemon and Chocolate Shavings

**Espresso and Cappuccino Bar**

Made to Order Espresso, Cappuccino  
and Café Latte with Flavored Italian Syrups  
Chocolate Shavings, Whipped Cream  
and Biscotti

**University Club of Chicago**

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax.

Prices Subject to Change without Notice