



## Wedding Cake Options

Created by our Pastry Chef,  
Jimmy MacMillan

### THE MADISON

Plated with Raspberry Coulis and  
Chocolate Wand

#### Cake

Devils 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  
Freshly Brewed Coffee and Decaffeinated  
Coffee, Premium Tea Selection by “T”

### 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 Dots

### 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 Designed to your Vision

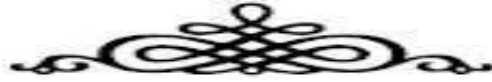
### CAKE ENHANCEMENTS

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



## University Club of Chicago

All Prices are Subject to a 22% Service Charge and Applicable Sales Tax.  
Prices Subject to Change without Notice.



## **Wedding 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 Macaroons and Jasmine Financier

### **The Michigan**

Chocolate Dipped Strawberries and  
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, Macaroons 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 Chocolates,  
Pate Fruit, and French Macaroons  
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



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