

OUR HISTORY. YOUR STORY.

WEDDINGS AT THORNTON
DISTILLING COMPANY



THORNTON
DISTILLING

— CO —

THORNTON DISTILLING

THE RICH HISTORY OF OUR DISTILLERY DATES BACK TO 1857 WHEN JOHN BIELFELDT BUILT THE BIELFELDT BREWING COMPANY ON THE SCENIC BANKS OF THORN CREEK. LOCATED NEXT TO THE LARGEST FOREST PRESERVE IN THE REGION, OUR BUILDING IS THE OLDEST STANDING BREWERY IN ILLINOIS AND ONE OF THE OLDEST IN THE US. THE BUILDING ONCE HOUSED AL CAPONE'S LARGEST BOOTLEGGING FACILITY DURING PROHIBITION AND HAS SURVIVED THROUGH FIRES, FLOODS, A TORNADO, AND EVEN A GOVERNMENT RAID DURING PROHIBITION IN THE 1920S.

THORNTON DISTILLING COMPANY HAS NOW BEEN RESTORED TO ITS FORMER GLORY WITH MODERN AMENITIES. THE SPACE OFFERS AN INDUSTRIAL-CHIC STYLE THAT IS BOTH TIMELESS AND ELEGANT. STANDING AS A TESTAMENT TO CHICAGO'S ENDURING SPIRIT, THIS VENUE IS PROUD TO SHARE BOTH ITS HISTORY AND UNIQUE EXPERIENCE WITH COUPLES CELEBRATING A NEW CHAPTER OF THEIR LIVES TOGETHER.

THERE IS PLENTY TO BOTH SEE AND EXPLORE AT THORNTON DISTILLING COMPANY. LIGHT FLOODS INTO NEARLY EVERY ROOM, ILLUMINATING THE BRICK AND STEEL STRUCTURE WITH AN ETHEREAL GLOW. WITH ORIGINAL FIXTURES FROM 1857-1920'S COUPLED WITH REFINED MODERN TOUCHES, OUR EVENT SPACE OFFERS A TIMELESS BACKDROP TO THE EVENT OF YOUR DREAMS.

COOPER'S HALL

CAPACITY: 150 SEATED/250 STANDING

HIGH PEAK SEASON (SEP. - NOV): \$4,000 (SATURDAY) / \$3,500 (NON-SATURDAY)

PEAK SEASON (MAY - AUG. + DEC.): \$3,500 (SATURDAY) / \$3,000 (NON-SATURDAY)

OFF SEASON: \$3,000 (SATURDAY) / \$2,500 (NON-SATURDAY) HOLIDAY: \$8,000

COOPER'S HALL WAS ONCE UTILIZED TO MAKE COOPERAGE OR BARRELS FOR THE HISTORIC BREWERY. AFTER A METICULOUS 2-YEAR RESTORATION PROJECT THE SPACE HAS BEEN REBORN AND IS READY TO HOST YOU AND YOUR BELOVED GUESTS.

THE EVENT SPACE IS A 4,000 SQUARE FOOT HALL WITH A CAPACITY OF 250 GUESTS FOR COCKTAIL RECEPTIONS, OR 150 GUESTS SEATED FOR A RECEPTION OR CEREMONY. POLISHED CONCRETE FLOORS AND EXPOSED BRICK AND BEAMS LEND A WARM INDUSTRIAL FEEL, WHILE THE ORIGINAL BREWERY SKYLIGHT BATHES THE SETTING IN NATURAL LIGHT. A SPACIOUS OUTDOOR PRIVATE PATIO (UNCOVERED) AND A BRAND NEW CATERING KITCHEN COMPLETE THE ACCOMODATIONS.

"We loved having our wedding at Thornton! We were the first wedding in Cooper's Hall and our wedding went off without a hitch! I couldn't say enough good things about this venue and the staff. Our guests had such a great time and we still are getting compliments from our guests that this was their favorite wedding they attended."

- Lauren L.

**Prices do not include required food & bar minimums, tax, or 18% service fee.*



FAMILY STYLE DINNER OPTIONS

Pricing below includes banquet servers, white china, black or white linens, flatware and water goblet. Custom menus and meal packages available on request.

FAMILY STYLE ITALIAN

\$50 per person

Freshly Baked Bread and Butter Provided at Table

THE WELL HOUSE SALAD

Tender Greens, Grape Tomatoes, English Cucumbers, Carrot Allumette, Chickpeas, Herbed Balsamic Vinaigrette

MAIN ENTREES

- *Skillet Chicken Marsala with Caramelized Onion and Wine Sauce*
- *Arrabbiata Pasta with Zesty Tomato Compote, Fresh Basil Chiffonade, and Parmesan Cheese*
- *Italian Meatballs with Fresh Herbs and Roasted Garlic Tomato Ragout*

SIDES

Roasted Vegetable Medley with Aged Balsamic Reduction

CLASSIC AMERICANA STYLE

\$55 per person

Freshly Baked Bread and Butter Provided at Table

THE WELL HOUSE SALAD

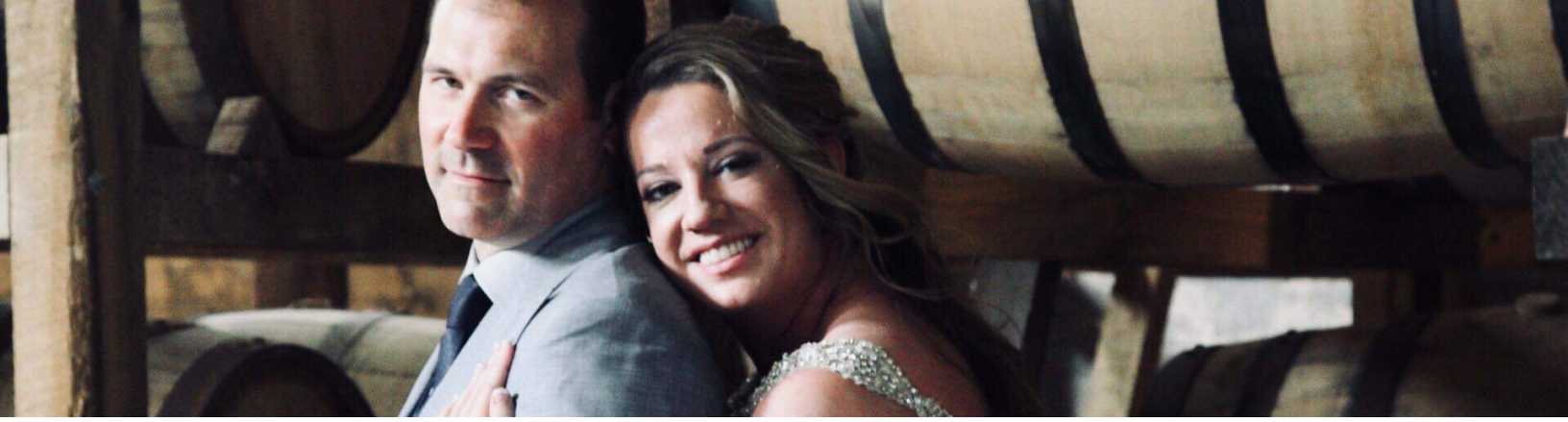
Tender Greens, Grape Tomatoes, English Cucumbers, Carrot Allumette, Chickpeas, Herbed Balsamic Vinaigrette

MAIN ENTREES

- *Honey Fried and/or Roasted Italian Chicken*
- *Brisket with Onion au Jus*
- *Pasta Rigatoni*

SIDES

Garlic Mashed Potatoes and Mixed Vegetables



PLATED STYLE DINNER OPTIONS

Pricing includes banquet servers, white china, black or white linens, flatware and water goblet. Custom menus and meal packages available on request. \$50 per person

SALAD: *(Choose one)*

THE WELL HOUSE SALAD

Tender Greens, Grape Tomatoes, English Cucumbers, Carrot Allumette, Chickpeas, Herbed Balsamic Vinaigrette

SEASONAL SALAD

Mixed Greens, Seasonal Fruits, and Vinaigrettes

SIDES:

Two sides are included with your entrée. Choose one vegetable and one starch.

SEASONAL VEGETABLES

- *Roasted Vegetable Medley*
- *Lemon Zest Haricot Verts*
- *Roasted Brussel Sprouts*

STARCHES

- *Roasted Potato Mélange*
- *Herbed Garlic Mashed Potatoes*
- *Parmesan Mushroom Risotto*

ENTRÉES: *(Choose two for guests to pick from)*

SALMON PICATTA

Pan Seared Salmon Filet, Lemon Capers Sauce, Crispy Garnish

HERB-BASTED PORK MEDALLIONS

Fresh Herb Marinated Pork Loin Medallions, Maple Balsamic Reduction

CHICKEN MADEIRA

Seared Chicken Breast, Mushroom Madeira Wine Sauce

HERBED GRILLED CHICKEN BREAST, AU JUS

Fresh Herb Encrusted Chicken Breast, White Wine Bechamel

CHICKEN LIMON

Pan Seared Chicken Breast, Citrus Bechamel Sauce

GLAZED BRISKET

Slow Braised Beef Brisket, Caramelized Onion au Jus

GRILLED VEGETABLE STACK

Polenta Cake, Tomato Couli

CAULIFLOWER STEAK

Garlic Marinara, Herbed Quinoa, Citrus Balsamic Reduction

UPGRADED ENTRÉE OPTIONS

FILET MIGNON 7OZ

Add \$7 per person
Skillet Seared Filet, Dead Drop Rum Demi Glace

GRILLED SIRLOIN STEAK 7OZ *Add \$6 per person*

Grilled Sirloin Steak, Dead Drop Bourbon, Pink Peppercorn Reduction

KIDS PLATES:

\$25 per child - Children 12 and under

CHICKEN TENDERS WITH FRENCH FRIES

MAC AND CHEESE WITH FRENCH FRIES



À LA CARTE ADD-ONS

Complete your ideal package with your choice of appetizers, late night snacks, and dessert!

PASSED APPETIZERS:

*Package: \$12 per person for 1 full hour of appetizers
Choice of three selections*

Per Item Price: Vegetarian \$2/Meat \$3

CHICKEN N WAFFLES

*Fried Chicken, Belgium Waffle, Zesty Maple Sauce
Drizzle*

VEGETABLE ARANCINI

Crispy Risotto Bites, Pesto Aioli

WILD MUSHROOM TARTLET

Truffle Oil Drizzle

BEEF EMPANADA

Creamy Chipotle Dipping Sauce

SMOKED SALMON CEVICHE

Avocado Crema, Tortilla Crisp Garnish

BRUSCHETTA CLASSICO

Tomato Basil Relish, Aged Balsamic Syrup

CHICKEN PINCHO

Citrus Mojo Dipping Sauce

GRILLED CHEESE & TOMATO BASIL SOUP

SHOTTER

*Creamy Tomato Basil Soup Shotter with Grilled
Cheese Sandwich Bite Garnish*

MUSHROOMS FLORENTINE

*Garlic Spinach Stuffed Mushrooms, Crispy Parmesan
Crust*

DOGS IN A BLANKET

Zesty Ketchup and Deli Mustard Dipping Sauces

SWEET HEAT MEATBALLS

BBQ and Ranch Dipping Sauces

STATIONED OPTIONS:

\$15 per person

CHARCUTERIE & CHEESE BOARD

*Gourmet Mustards, Crackers, French Baguettes and
Crostoni's*

MEXICAN FIESTA

*Crispy Tortilla Chips, Fresh Guacamole, Assorted
Mild and Hot Salsas, Bean Dip, Melted Queso Dip,
Street Corn Cups*

MEDITERRANEAN MAZZE

*House-made Hummus, Baba Ghanoush, Assorted
Olives, Pita Chips, Cucumber Dill Tzatziki, Fresh
Vegetables*



À LA CARTE ADD-ONS

DESSERT TABLE:

5 Options for \$15 per person for 1 hour

FRESH FRUIT TARTLETS

Flavors:

- *Tropical Kiwi Mango Peach*
- *Berry Strawberry Blueberry Raspberry*
- *S'mores Marshmallow Chocolate Cracker Crumbs*
- *Lemon Meringue*
- *Banana Foster*

MOUSSE CUPS

Flavors:

- *Belgium Chocolate*
- *Raspberry White Chocolate*
- *Mocha*
- *Salted Caramel*
- *Berry Compote*
- *Tiramisu*
- *Key Lime Pie*

PETITE FOURS

- *Fudge Brownies*
- *Assorted Cheesecake Bites*
- *Mini Strawberry Shortcake*
- *Fresh Fruit Cups*
- *Gourmet Cookie Selection*
- *Chocolate Covered Strawberries*
- *Peanut Butter Pie bites*
- *Caramel Flan*

LATE NIGHT SNACK OPTIONS:

\$10 per person

Passed small bites served by banquet servers.

BEEF SLIDERS

Ketchup, Mustard, Pickle, Soft Bun

NEW YORK STYLE PIZZA

Choice of Pepperoni, Sausage, Cheese, or Vegetarian

MINI HOT DOGS

All-beef Hot Dogs, Steamed Bun, Pickle Relish, Mustard, Chopped Onions

WEDDING CAKES:

\$2 per person cutting/serving fee

CAKES BROUGHT IN FOR CATERING

SERVICE WILL BE CUT AND SERVED ON

WHITE CHINA

SERVED WITH FRUIT OR ICE CREAM

Add \$2 per person



OPEN BAR OPTIONS

4hr Open Bar: \$32 per person

Bar closed during dinner, soft drinks/water still available

5hr Open Bar: \$37 per person

Bar open from the beginning of cocktail hour to the end of the event

TDC BAR PACKAGE INCLUDES CLIENT'S CHOICE OF 2 COCKTAILS FROM OUR "CLASSICS" COCKTAIL MENU AVAILABLE AT OUR BAR AND OTHER VENUE STANDARD DRINKS SUCH AS VODKA CRANBERRY, WHISKEY & COKE, AND GIN & TONIC, ETC. EACH PACKAGE ALSO INCLUDES OUR HOUSE RED AND WHITE WINES AND 2 DRAFT BEERS FROM OUR CURRENT DRAFT BEER LIST AVAILABLE AT THE BAR AT THE TIME OF THE EVENT. THE BEER LIST IS SUBJECT TO CHANGE AND AVAILABILITY. SPECIALTY BEERS ARE NOT INCLUDED. ONLY BEERS AVAILABLE ON TAP AT OUR BAR ARE ALLOWED. CLIENT MAY BRING IN BOTTLES OF CHAMPAGNE THE DAY BEFORE THE EVENT TO BE Poured BY OUR LICENSED SERVERS AT NO ADDITIONAL CHARGE.

Additional à la carte batched cocktail also available.





FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED IN THE VENUE RENTAL?

Venue rental includes tables and chairs, linens, string lights, event coordination, access to a private patio, and clean up.

CAN WE BRING OUR OWN DECORATIONS?

Yes, but some items are prohibited. Please ask us for details.

CAN WE BRING OUR OWN FOOD OR ALCOHOL?

Guests may bring in their choice of champagne that will be served by TDC bartenders during the open bar package only. Desserts and wedding cakes may also be brought. No other outside food is permitted.

DO YOU HAVE SPACE FOR BOTH THE CEREMONY AND RECEPTION?

Yes, Cooper's Hall has room for the ceremony and reception. A full building buyout option is also available, ask for details.

IS THERE A DRESSING ROOM FOR THE BRIDAL PARTY?

Use of our bridal suite is included with the venue rental.

CAN WE HAVE A REHEARSAL BEFORE OUR WEDDING?

Couples and their bridal parties may come in the Wednesday or Thursday before their event, depending on room availability, for 1 hour of rehearsal time.

HAVE OTHER QUESTIONS? REACH OUT TO US TO FIND OUT MORE OR SCHEDULE A TOUR!

events@thorntondistilling.com