

Elements

at Water Street



Elements' organic urban design and whimsical touches are wondrously blended to enthrall the senses and leave you inspired.

Your wedding planner will create a sophisticated reception that leaves a lasting impression. Be captivated by the decadence of the day, secure in the knowledge that we have anticipated your every need, and given attention to even the smallest of details. Tantalize your palette with our signature culinary expressions.

Our promise is to design a delightful experience which articulates your personality and distinct style.

123 Water Street, 2nd Floor Hotel Indigo Naperville Riverwalk, Naperville, IL 60540

ElementsNaperville.com | 630.717.2800

WEDDING PORTFOLIO

- Preferred room block rate at Hotel Indigo (subject to availability).
- Complimentary secure coat check with attendant (seasonally dependent on weather).
- Private table at small group monthly tastings for up to 4 guests. Offers up to 3 entree selections, 2 soups or salads, and 6 appetizer items. Separate planning session to follow with scheduled date and time.
- Bakery consultation and tasting at DeEtta's Bakery to include a standard wedding cake of your choice.
- Elements wedding packages are inclusive of: plated selection of soup or salad, plated entree selection (max 2), artisan dinner rolls, herb flatbread and rolled butter truffles.
- Served or station style Elements single origin coffee and certified organic ROAR botanical tea service, raw sugar, sweetener and half & half.
- Contemporary linenless polished tabletop or floor length white table linens and napkin - color of choice.
- 4-Hour premium brand full service bar (includes 2 bartenders).
- French sparkling champagne table toast OR passed at cocktail reception for 1 hour.
- Table poured wine service during dinner choice of 1 house white and 1 house red varietal.
- Head table uniquely set to accommodate wedding party.
- Event manager and professional wait staff to accommodate 22 guests per server.
- Special package rate (optional) valet service.
- Addition of soup or salad course - 4/person
- Upgrade to Elements superior bar package - 6/person



CHOICE OF SOUP

Beef Barley

pearled barley, root vegetables

Garden Vegetable

market produce, tomato broth, tubetti pasta, focaccia crisp

Roasted Red Pepper

goat cheese cream, white truffle crisp

Wild Mushroom

sherry crème fraîche

Asparagus Cream

roasted fennel, shaved asparagus salad

Roasted Butternut Squash

maple crouton

CHOICE OF SALAD

Cucumber

shaved cucumber, teardrop tomato
watercress, crumbled feta, kalamata olives
white balsamic dressing

Elements House

field greens, Maytag blue, roasted pear
spiced walnuts, honey champagne vinaigrette
with Spencer Farms Honey

Heirloom Tomatoes

bocconcini mozzarella, frisée
basil, cold pressed olive oil vinaigrette

Garden Arugula

shaved market beets, goat cheese crumbles
toasted sunflower seeds, lemon thyme dressing

Baby Lettuce Wedge

shaved vegetables, cherry tomato, crispy
shallots, bacon lardons, buttermilk ranch

The Market

local greens, dried cranberries
tart apple, shaved manchego
barrel aged cider vinaigrette

ENTREE SELECTIONS



Our executive chef and culinary team have paired these menu accompaniments to compliment each entree. You are welcome to customize your final menu by selecting different sauces, accompaniments or preparation methods. This is your perfect day - express yourself with the menu you help create.

Jail Island Salmon

market succotash, smoked tomato beurre blanc
crisp asparagus spears

114/person

Pan-Seared Halibut

charred tomato beurre blanc, toasted couscous
blistered tomatoes, crispy brussel sprouts, white truffle oil

119/person

Sesame Crusted Salmon

gingered carrot puree, sugar snap peas
jasmine rice, basil emulsion, local micro blooms

115/person

White Marble Farms Pork

seared tenderloin, white cheddar grits
green bean ragout, 10 minute tomato sauce

114/person

Frenched Chicken Breast

red pepper coulis, sautéed French beans
celery root and parsnip pave, roasted chicken jus

115/person

Elements Harvest Chicken

skin-on breast, roasted fruit mostarda
brown butter spaetzle, French beans

112/person

Roulade of Chicken

fresh goat cheese, roasted pepper, basil, buerre blanc
market squash, red pepper mashed potatoes

112/person

Thyme Roasted Chicken

crispy potato, vegetable melange, wild mushroom jus

112/person

Brick Chicken

crispy skin-on breast, caper berry beurre blanc
preserved lemon, wild rice pilaf, buttered French beans

112/person

6 oz. Crusted Filet

crusted with choice of Blue Cheese or parmesan crust
red pepper whipped potato, asparagus, red wine sauce

117/person

Char Grilled Center Cut Filet

8 oz. beef filet, smashed Yukon golds, buttered
asparagus, Maytag blue butter (OR) red wine sauce

120/person

12 oz. Iowa Black Angus Strip Steak

potato pave, oven dried tomato
buttered french beans, porcini mushroom jus

122/person

Char Grilled Lamb Chops

salt roasted brussels sprouts, gnocchi
vanilla port reduction

122/person

Steak and Lobster

6 oz. flat iron steak, lobster ravioli
broccoli rapini, red wine sauce

120/person

Above and Below

5 oz. choice beef filet, saffron risotto
seared diver scallop, jumbo prawn
asparagus spears red wine reduction

124/person

Elements Duo

4 oz. chicken paillard, 5 oz. pan seared beef tenderloin
roasted garlic whipped potatoes, buttered asparagus
beurre blanc, red wine jus

118/person

VEGETARIAN/VEGAN

Grilled Zucchini Roulades

farmers market vegetables, ricotta
lemon herb quinoa, red pepper relish

109/person

Farro Risotto

broccolini, roasted root vegetables
parsnip cream, parmesan crisp

110/person

Soy Glazed Tofu

soba noodle salad, sesame, scallions
grilled shiitake mushrooms, miso broth

108/person

Mushroom Pot Pie

forest mushrooms, marsala cream
green peas, roasted cipollini onions, sweet carrots

112/person

Eggplant Cannelloni

tomato polenta, English peas
crispy leeks, black garlic glaze

109/person

Farmhouse Ratatouille

cheese ravioli, fresh goat cheese, seared king trumpets

112/person

All menu contracts will include a 25% service gratuity fee plus current state and local taxes.

All credit card deposits and payments will incur a 3% convenience fee.



WEDDING PACKAGE BAR MENU

Two Basset certified bartenders are included. Additional bartenders are \$175 each.

All Bar Packages include: bar supplies, cocktail napkins, bar garnishes and queen olives.
Bar mixers include: orange & cranberry juice, pineapple juice, tonic & club soda, coke, diet, sprite, roses lime, ginger ale, grenadine, bloody mary mix, sweet sour mix, lemonade, Perrier Sparkling

ELEMENTS PREMIUM BAR OPTION

Included in Wedding Portfolio Pricing

Titos Vodka, Tanqueray Gin, Bacardi Light and Captain Morgan Rums,
Sauza Signature Tequila, Canadian Club and Jack Daniels Whiskey, Jim Beam Bourbon,
Dewar's White Label Scotch, Amaretto, Baileys Irish Cream, Kahlua, Sweet & Dry Vermouth, Triple Sec
3 selections of domestic beers and 2 selections of premium beers,
California premium wines to include: 2 red varietals, 2 white varietals

Table Wine service including 1 red and 1 white varietal poured during dinner
French Sparkling Champagne passed for 1 hour (OR) table toast

ELEMENTS STANDARD BAR OPTION

(reduced rate of \$8/person)

Selection of 2 domestic beers and 2 premium beers
California premium wines to include 2 red varietals and 2 white varietals,
1 selection of pre mixed signature cocktail

ELEMENTS SUPERIOR BAR OPTION

(additional rate of \$6/person)

Superb selection of Tito's and Grey Goose Vodkas,
Bacardi Light, Captain Morgan and Malibu Rums, Tanqueray and Bombay Sapphire Gins,
Patron Silver Tequila, Jack Daniels and Makers Mark Whiskeys, Jameson Irish Whiskey, Johnnie Walker Red Label,
Sweet & Dry Vermouth, Baileys Irish Cream, Kahlua, Amaretto,
Triple Sec, Grand Marnier, Southern Comfort, Apricot Brandy,
4 selections of domestic beers, 3 selections of premium beers,
California premium wines to include 2 red varietals, 2 white varietals,
French Sparkling Champagne

Domestic Beers Available: Miller Lite, Coors Light, Bud Light, Michelob Ultra, Blue Moon

Premium Beers Available: Goose Island IPA or 312, Stella Artois, Corona, Guinness, Nutrl Seltzers, St. Pauli Girl N/A



Bar "brand" substitutions are welcome and may incur additional charges.

Elements proudly pours
California Premium Wines:

Red: Cabernet
Pinot Noir

White: Chardonnay
Sauvignon Blanc



Elements at Water Street boasts a premier location in naperville's downtown hotel landscape. The organic contemporary design offers an inviting atmosphere of warmth and sophistication. Our private pre reception lounge offers open air views and terrace along the Naperville Riverwalk.

Elements partners with boutique suppliers across the Midwest to obtain the finest ingredients. Pairing a unique culture of historic waterfront dining with a chef inspired menu.

THE ELEMENT of surprise awaits you.



Ballroom photos throughout by Laura Witherow Photography

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