

# 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.*

## WEDDING PORTFOLIO

- Complimentary river view guest room on wedding night when block of 15 rooms are secured. Complimentary bridal king suite on wedding night when 25 rooms are secured at Hotel Indigo Naperville Riverwalk.
- Preferred room block rate at Hotel Indigo Naperville Riverwalk (subject to availability).
- Complimentary secure coat check with attendant (seasonally dependent on weather).
- Private table tasting at one of our monthly tastings for up to 4 guests. Offers up to 4 entree selections, 2 soups or salads, and 6 appetizer items. Separate planning session to follow with scheduled date and time.
- Bakery consultation and tasting 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 organic mighty leaf tea service, raw sugar, sweetener and half & half.
- 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.

### TABLE/MENU ENHANCEMENTS

- Custom designed menu place card at each seat 2/person
- Chef crafted chilled intermezzo course paired with your meal - 5/person
- Addition of soup or salad course - 4/person
- Upgrade to Elements superior bar package - 6/person
- Elements organic glass box table centerpieces with seasonal floral and smooth river stones - 35/each



### CHOICE OF SOUP

#### **Beef Barley**

pearled barley, root vegetables

#### **Duck Consommé**

shiitake mushrooms, scallions, crouton

#### **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 seasonal vegetables  
bacon lardons, buttermilk ranch

#### **The Market**

local greens, dried cranberries  
tart apple, manchego matchsticks  
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 butter  
crisp asparagus spears

105/person

### **Pan-Seared Halibut**

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

110/person

### **Sesame Crusted Salmon**

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

106/person

### **White Marble Farms Pork**

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

105/person

### **Frenched Chicken Breast**

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

104/person

### **Elements Harvest Chicken**

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

104/person

### **Roulade of Chicken**

fresh goat cheese, roasted pepper, basil  
buerre blanc, market squash, seasonal potato

102/person

### **Thyme Roasted Chicken**

crispy potato, vegetable melange, wild mushroom jus

104/person

### **Brick Chicken**

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

102/person

### **6 oz. Crusted Filet**

crusted with choice of  
Blue Cheese or Parmesan Crust  
red pepper whipped potato, asparagus, red wine sauce

106/person

### **Char Grilled Center Cut Filet**

8 oz. beef filet, smashed Yukon golds, buttered  
asparagus, Maytag blue butter (OR) foie gras torchon

109/person

### **10 oz. Iowa Black Angus Strip Steak**

potato pave, oven dried tomato  
porcini mushroom jus

112/person

### **Char Grilled Lamb Chops**

salt roasted brussels sprouts, sweet potato gnocchi  
vanilla port reduction

114/person

### **Steak and Lobster**

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

110/person

**Above and Below**

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

114/person

**Malbec Braised Short Rib**

petite carrots, fennel risotto, pan reduction sauce

112/person

**VEGETARIAN/VEGAN**

**Grilled Zucchini Roulades**

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

98/person

**Soy Glazed Tofu**

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

98/person

**Eggplant Cannelloni**

tomato polenta, English peas  
crispy leeks, black garlic glaze

99/person

**Farro Risotto**

broccolini, roasted root vegetables  
parsnip cream, parmesan crisp

100/person

**Mushroom Pot Pie**

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

100/person

**Farmhouse Ratatouille**

cheese ravioli, fresh goat cheese, seared king trumpets

102/person



*Elements concept chef, David Miller, CEC, shares his passion through culinary enthusiasm. Taking a rustic urban approach to grass roots cuisine, the Element of surprise awaits you.*



## WEDDING PACKAGE BAR MENU

Two Basset certified bartenders are included. Additional bartenders are \$125 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,  
Hahn Estate quality 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 \$10/person)

Selection of 2 domestic beers and 2 premium beers  
Hahn Estate quality 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 Ketel One, 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, Johnnie Walker Red Label,  
Chivas Regal Scotch, Sweet & Dry Vermouth, Baileys Irish Cream, Kahlua, Amaretto,  
Triple Sec, Grand Marnier, Southern Comfort, Apricot Brandy,  
3 selections of domestic beers, 3 selections of premium beers,  
Hahn Estate quality wines to include 2 red varietals, 2 white varietals,  
French Sparkling Champagne

Domestic Beers Available: Miller Lite, Rolling Rock, Coors Light, Coors, Bud Light, Michelob Ultra

Premium Beers Available: Samuel Adams, Goose Island 312, Blue Moon,  
Heineken, Stella Artois, Corona, St. Pauli Girl N/A  
Two Brothers Prairie Path or Domaine DuPage

SEASONAL AND CRAFT BEERS AVAILABLE FOR \$2 ADDITIONAL  
PER PERSON AND PER SUBSTITUTION ON ANY BAR PACKAGES.  
CHECK WITH CONSULTANT FOR CURRENT AVAILABILITY.

- Bar "brand" substitutions are welcome and may incur additional charges.
- Elements proudly pours Hahn Estate California Wines

Red: Cabernet  
Pinot Noir      White: Chardonnay  
Pinot Gris



*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 with a chef inspired menu – executive Chef, Zac Rogers, blends his southern hospitality and classic techniques with local, modern American cuisine.*

*THE ELEMENT of surprise awaits you.*



**Elements**  
at Water Street

123 Water Street, 2nd Floor Hotel Indigo, Naperville, IL 60540  
ElementsNaperville.com  
**630.717.2800**

## COLD PASSED HORS D'OEUVRES

50 pieces per order



### Shrimp Salad Spoons

chopped grilled shrimp  
mango slaw  
sweet chili sauce  
shrimp crispies  
155

### Minted Melon Shooter

frothed melon, lime, midori, mint, melon truffle  
135

### Lump Crab Cocktail

avocado, micro greens, gazpacho relish  
195

### California Rolls

(minimum 100 pc)  
crab, avocado, cucumber, soy, wasabi, pickled ginger  
165 (per 50)

### Scallop Ceviche

pico de gallo, lime, tortilla crisp  
180

### Elements Crostinis

165 - select one  
~ Beef ~  
steak roulade, port wine onions, farmers cheese  
~ Pork ~  
seared tenderloin, bacon pesto  
~ Duck ~  
smoked breast, cherry gastrique, crispy sage  
~ Lamb ~  
bearnaise aioli, toasted pistachio, micro arugula  
~ Vegetarian ~  
white bean hummus, red pepper relish

### Ahi Tuna Tartare

shrimp cracker, capers, wasabi cream  
160

### Mission Fig Truffle

goat cheese, candied pecans, Spencer Farms Honey  
160

### Bloody Mary Shooter

house blend bloody mary mix  
chorizo bite, vodka, celery salt  
155

### Caprese Kabob

fresh mozzarella  
grape tomato  
basil, balsamic syrup  
125

### Chicken Tartlets

crispy phyllo, pulled chicken, sundried tomato pesto  
whipped goat cheese  
150

### One Bite BLT

sourdough, Nueske's bacon, market tomatoes,  
baby lettuces, smoked salt aioli  
145

### Seared Ahi Wonton

Sriracha, lime, Tobiko Caviar  
165

### Poached Shrimp

tail on jumbo shrimp, lemon, cocktail, dill  
185

### Couscous Spoons

toasted couscous, saffron, roasted root vegetables  
145

### Strawberry Caprese

mint, mascarpone cheese,  
balsamic reduction, toasted brioche  
145

### Smoked Salmon Pop

house smoked salmon,  
chive cream cheese, capers, rye crisps  
145

### Salmon & Cucumber

English cucumber, house smoked salmon, lemon  
watercress, crème fraîche  
155

### Lobster Roll

profiterole, lobster salad  
Nueske's bacon, baby gem lettuce, tomato  
190

### Chili Shrimp

chili marinated grilled shrimp, Thai sauce  
175

## WARM PASSED HORS D'OEUVRES

50 pieces per order



### Char Grilled Lamb Chops

cracked pepper, rosemary  
bearnaise aioli  
240

### Artichoke Beignet

farmers cheese, parmesan crust  
130

### Grown Up Mac & Cheese Bites

five cheeses, panko crusted  
135

### Housemade Cavatelli Shooter

veal ragout, market tomatoes, parmigiano reggiano  
155

### Bacon Wrapped Quail

vanilla maple glaze  
155

### Coconut Shrimp

tail-on jumbo shrimp, horseradish jam  
160

### Risotto Croquette

forest mushrooms, Hook's cheddar  
160

### Duck Quesadilla

queso de oaxaca, pulled duck  
roasted red onion, lime crema  
175

### Wellingtons

roasted chicken, sherry mushrooms, dijon cream  
170

### Brochettes

165 - select one  
~ beef tenderloin and wild mushrooms ~  
~ greek lamb, cipollini onions, tzatziki sauce ~  
~ ginger chicken, Green Goddess aioli ~

### 2 Bite Street Tacos

165 - select one  
~ shaved flank steak, grilled scallions ~  
~ Asian pork, Napa slaw ~  
~ tamatillo chicken, charred poblano salsa ~

### Twice Baked Potato Bites

fingerling potatoes  
loaded sour cream  
bacon, chive, cheddar  
160

### Brick Oven Flatbreads

130 - select one  
~ Italian sausage, crushed tomatoes, herbs ~  
~ wild mushroom, dijon bechamel, gruyère ~  
~ bbq chicken, cilantro, red onion, white cheddar ~

### Crispy Spring Rolls

140 - select one  
~ Asian vegetable with sweet chili sauce ~  
~ buffalo chicken with blue cheese dipping sauce ~

### Bacon Wrapped Dates

marcona almond, chili glaze  
135

### Coastal Crab Cakes

lump crab, Old Bay crust, Elements rémoulade  
195

### Chicken Potsticker

(steamed or crispy)  
minced chicken, ginger, sesame  
sweet soy dipping sauce  
140

### Crispy Pork Belly

four hour pork belly  
maple bourbon glaze, frisée  
165

### Lobster Rangoon

snipped chives, cream cheese  
coconut curry sauce  
210

### Savory Soup Shooter

155 - select one  
~ charred tomato bisque, grilled cheese sami ~  
~ roasted market squash ~  
~ lobster essence ~  
~ wild mushroom ~