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# *Special Events at Alhambra Palace Restaurant*

*1240 w. Randolph  
Chicago, IL 60607  
312-666-9555 x 220*

Alhambra Palace is a one of a kind, dynamic venue that transports all who enter into another world. Sweeping archways, marble accents, mosaic tile, crystal chandeliers and hand carved sculptures frame the multi-level, 24,000 square foot Moorish- like castle. Artifacts from Egypt, Lebanon and Morocco can be seen throughout.

Upon entering, guests are welcomed by a bar and lounge with intimate alcove seating. To the east is the restaurant which seats 100 people. The Babylon room is part modern, part historic with its curvaceous metal back chairs and stone carved wall hangings depicting scenes from the 13<sup>th</sup> century.

The Alhambra Room, which seats 500 people, is awe –inspiring, soaring three stories high. A full stage with a state of the art sound and lighting system allows Alhambra to host and offer live entertainment. Seating on the expansive ground level and the two tiered circular balconies provide ample room for meeting and small group gathering as well as large scale conferences. Ample space allows for a dance floor, and tables can be added or removed to accommodate a sit down occasion or standing reception.

Guided by a waterfall, stairs lead through the Alhambra Hall to the Marrakech Room, a posh and romantic space for more than 200 people. The high ceiling ballroom can be divided with a luxurious floor to ceiling ruby velvet curtains. Oriental rugs framed with leather cushioned settees Oriental rugs and elaborate wood carved Moroccan chairs offer a spot to relax and enjoy.

Two private VIP rooms, which accommodate up to 50 people, are also located on the upper level. These elaborately decorated rooms exemplify opulence, making any guest feel like royalty.

A world of intrigue and beauty await you for the most memorable experience.

Please call 312-666-9555 for our event coordinators who will assist you in your special occasion at Alhambra Palace.

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# *The Making of Alhambra Palace*

Alhambra Palace was inspired by the eponymous palace and fortress complex of the Moorish monarchs of Granada in southern Spain. Rising from a plateau of nearly 1 million square feet, the Alhambra is enclosed by fortified walls and flanked by 13 towers.

During the reign of the Nasrid Dynasty (1232-1492), the Alhambra was transformed into a palatine city. Without contact from the outside, artists endlessly reproduced the same forms, resulting in a new exquisite style of Moorish symmetry, geometrics and elaborate flora.

Today, the Alhambra of Spain stands as a museum of unparalleled architecture.

Intrigued by the history and art of Alhambra, Dr. Nasar Rustom envisioned to one day bring the culture, art and splendor to Chicago. Over several years and many trips to the Middle East and North Africa, Dr. Rustom amassed a collection of artifacts to display and furnish his restaurant.

He also commissioned artisans in Syria, Lebanon, Egypt and Morocco to recreate the Moorish style of art for the hand carved wood furniture, sculptures, rugs, stone mosaics, arabesques, and crystal chandeliers found throughout the restaurant.

Intricate gilding framing doorways, windows, and hand painted tiles paneling walls throughout the Alhambra exemplify the care and detail found in the ancient palace that Dr. Rustom recreated in Chicago.



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# *Butler Passed Hors d'oeuvres*

Minimum 50 people

One Hour of Service \$16 per person (choose 4 items)

Two Hours of Service \$22 per person (choose 6 items)

*\*price per person does not include 11% tax and 20% service charge*

## **Cold**

### **Hummus and Baba Ghanoush**

*Served on a pita chip or whole wheat crisp*

### **Smoked Salmon – Home Cured Salmon**

*Served on point toast*

### **Shrimp Cocktail**

*Shrimp served in a mini tumbler with our homemade charmoula sauce*

### **Cucumber with feta cheese and olive**

*Served with feta cheese and garnished with an olive*

### **Mini Caprese**

*Fresh mozzarella pearl marinated in basil & olive oil served with a cherry tomato*

### **Alhambra Bruschette**

*Hummus, Tomato, Cucumber, and Feta Cheese served on mini pita*

### **Fresh Fruit Kabob**

*Pineapple, Strawberry, and Raspberry, on a skewer*

## **Hot**

### **Spanakopita**

*Baked phyllo dough stuffed with spinach and feta cheese*

### **Mini Kabobs**

*Signature grilled Chicken or Kefta Kabobs served with a pearl onion on a skewer*

### **Mini Falafel**

*Mini fried chick pea patties, stuffed with onions, garlic, and spices*

### **Mini Beef Wellington**

*Prime filet of beef wrapped in pyllo dough*

### **Seared Bay Scallop Kabob**

*Chef's specially seasoned scallops served on a skewer*

### **Stuffed Mushrooms**

*Stuffed breaded mushroom caps*

### **Coconut Chicken**

*Breaded with coconut flakes served on a skewer*

## **Upgrade – Hot Items**

Miniature Maryland Crabcakes - \$4 per person

Lamb Chops Lollipops - \$4 per person

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# Buffet Options

*Minimum 30 people  
Price reflects service for two hours  
Includes coffee and tea*

## Buffet 1

*\$43 per person (not including 11% tax and 20% service fee)*

### Mezza

**Hummus, Baba Ghanoush, and Lebna**

### Salad

**Fattoush Salad with Fresh Herbs**

*Lebanese bread salad of peppers, tomatoes, cucumbers, radish, scallions, za'atar, lemon, and mint*

OR

**Cucumber, Yogurt, Garlic, & Mint Salad**

### Entrees

#### Chicken Kabob

*Marinated chicken in lemon  
and garlic, grilled kabob style*

#### Kefta Kabob

*Ground beef combined with a  
blend of seasonings, charred  
kabob style*

#### Penne Alfredo

*Penne Pasta with your choice  
of a creamy white sauce, tossed  
with grilled mushrooms and  
broccoli. or, with marinara  
sauce tossed with vegetables  
and mussels.*

## Buffet 2

*\$46 per person (not including 11% tax and 20% service fee)*

### Mezza

**Hummus, Baba Ghanoush, Falafel, and Lebna**

### Salad

**Alhambra Salad**

*Cucumber, tomato, chick peas, feta cheese, onions and olives tossed in our house dressing over romaine*

### Entrees

#### Chicken Kabob

*Marinated chicken in lemon  
and garlic, grilled kabob style*

#### Lamb Kabob

*Free range domestic marinated  
tender leg of lamb from  
Wisconsin.*

#### Shrimp Kabob

*Moroccan Jumbo Shrimp*

**\*All Buffets are served with Alhambra Rice, Grilled Seasonal Vegetables,  
Assorted Baklava/ Desserts, and Fresh Pita Bread**

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# *Buffet Options* (continued)

*Minimum 30 people  
Price reflects service for two hours  
Includes coffee and tea*

## **Buffet 3**

*\$50 per person (not including 11% tax and 20% service fee)*

### **Mezza**

**Hummus, Baba Ghanoush, Falafel, and Assorted Cheese Platter with Bread and Crackers**

### **Salad**

**Fattoush Salad with Fresh Herbs**

*Lebanese bread salad of peppers, tomatoes, cucumbers, radish, scallions, za'atar, lemon and mint*

### **Seasonal Soup**

### **Entrees**

#### **Chicken Tagine**

*Whole chicken breast, roasted  
in vegetable broth.*

#### **Filet Kabob**

*Hand carved, seared prime beef  
tenderloin served kabob style  
with Chef's select sauce*

#### **Crusted Salmon Florentine**

*Atlantic salmon filet with  
saffron caper sauce*

**\*All Buffets come with Raisin Couscous, Grilled Seasonal Vegetables,  
Assorted Baklava/ Desserts, and Fresh Pita Bread**



# Sawani Style

*Served platter style  
Includes coffee and tea*

**\$55 per person** – *includes All Mezza, Salad, Entrees, and Dessert*  
**\$47 per person** – *includes Hummus, Baba Ghanoush, Dolmeh Salad, Entrees, and Dessert*  
**\$42 per person** – *includes Salad, Select Entrees, and Baklava*  
*\*price per person does not include 11% tax and 20% service charge*

## Mezza

### Hummus

*The classic chick puree with tahini, lemon, garlic and olive oil*

### Tabouli

*Chopped parsley, onions, bulgur wheat, tomatoes, lemon and olive oil*

### Falafel

*Fried chick pea patties stuffed with onions, garlic, and spices*

### Baba Ghanoush

*Smoky roasted eggplant, pureed with our distinctive blend of spices*

### Dolmeh

*Grapes leaves filled with rice, tomatoes, onions, and fresh herbs*

### Grilled Shrimp – add \$3 per person

*Grilled shrimp marinated in garlic, clove, coriander, cumin, and a paprika spice mixture*

## Salad

### Fattoush Salad with Fresh Herbs

*Lebanese bread salad of peppers, tomatoes, cucumbers, radish, scallions, za'atar, lemon and mint*

## Entrees

*Served with Alhambra Rice and Grilled Vegetables*

### Choice of three

#### Chicken Kabob

*Marinated chicken in lemon and garlic*

#### Lamb Kabob

*Free range Wisconsin marinated tender leg of lamb*

#### Grilled Salmon

*North African seasoned Atlantic Salmon*

#### Kefta Kabob

*Ground beef combined with a blend of seasonings*

#### Beef Swarma

*Marinated and layered on a rotisserie*

#### Vegetable Kabob

*Chef's creation of fire roasted vegetable*

**Filet Kabob** – Add \$4 per person

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# Wedding Packages

*\*price per person does not include 11% tax and 20% service charge*

## Package 1 - \$85 per person

*One Hour Butler Passed Hors d'oeuvres (choose any 4 items)*

### Cold

Hummus and Baba Ganoush , Smoked Salmon, Shrimp Cocktail, Cucumber with feta cheese and olive, Mini Caprese, Alhambra Bruschette, Fresh Fruit Kabob

### Hot

Spanakopita, Mini Kabobs , Mini Falafel, Mini Beef Wellington, Seared Bay Scallop Kabob, Stuffed Mushrooms, Coconut Chicken

### Plated Salad

Fattoush Salad

*Lebanese bread salad of peppers, tomatoes, cucumbers, radish, scallions, za'atar, lemon and mint*

### Entrées (Choice of )

#### *Family Style Dinner*

#### **Chicken Kabob**

*Marinated chicken in lemon and garlic*

#### **Kefta Kabob**

*Beef Filet kabob style cooked to perfection*

#### **Penne Alfredo**

*Penne Pasta with your choice of a creamy white sauce, tossed with grilled mushrooms and broccoli. or, with marinara sauce tossed with vegetables and mussels*

### Dessert

Baklava

*Three Hour Open Bar (Call Package) and Champagne Toast*



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# Wedding Packages

*\*price per person does not include 11% tax and 20% service charge*

## Package 2 - \$100 per person

*One Hour Butler Passed Hors d'oeuvres (choose any 4 items)*

### Cold

Hummus and Baba Ghanoush, Smoked Salmon, Shrimp Cocktail, Cucumber with Feta Cheese and Olive, Mini Caprese, Alhambra Bruschette, Fresh Fruit Kabob

### Hot

Spanakopita, Mini Kabobs, Mini Falafel, Mini Beef Wellington, Seared Bay Scallop Kabob, Stuffed Mushrooms, Coconut Chicken

### Plated Salad

Fattoush Salad with Fresh Herbs

*Lebanese bread salad of peppers, tomatoes, cucumbers, radish, scallions, za'atar, lemon and mint*

### Family Style Dinner

### Entrées (Choice of )

#### Chicken Tagine

*Boneless chicken breast, roasted in vegetable broth.*

#### Filet Kabob

*Seared beef medallions, hand carved served with garlic mashed potatoes and seasonal vegetables*

#### Crusted Salmon Florentine

*Atlantic salmon filet with a saffron caper sauce served spinach mashed potatoes and seasonal*

### Dessert

Assorted Baklava

*Three Hour Open Bar (Premium Package) and Champagne Toast*



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# *Stations*

*Minimum 50 people*

## **Carving Stations**

*Price reflects two hours of service*

*Chef Attendant Required - \$150*

**Turkey \$27 per person**

**Beef Tenderloin \$37 per person**

**Moroccan Lamb \$47 per person**

*\*Stations Served with various accompaniments, Alhambra Rice and Grilled Vegetables*

## **Hors d'oeuvres Stations**

**Pita Station \$15 per person**

*Hummus, Baba Ghanoush, Lebna, Marinated Olives, and Dolmeh*

**Mezza Station \$18 per person**

*Hummus, Baba Ghanoush, Falafel, Tabouli, Dolmeh, and Kibbeh*

*\*Stations Served with Fresh Pita Bread*

## **Dessert Stations**

**Chocolate Fondue \$12 per person**

*Chocolate fountain served with seasonal fresh fruit and pound cake*

**Assorted Desserts - \$10 person**

*Chef's selection of assorted homemade mini desserts, baklava, and cakes*

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# Lunch

Minimum 30 people

**\$24 per person**

Choice of Buffet\* or Sawani Style

\*Buffet style price reflects service for two hours, Price does not include 11% tax and 20% service charge. Price is only valid before 4:00 p.m.

*Includes coffee and tea*

## Mezza

Choice of two

### Hummus

*The classic chick puree with tahini, lemon, garlic and olive oil*

### Baba Ganoush

*Smoky roasted eggplant, pureed with our distinctive blend of spices*

### Tabouli – add \$4

*Chopped parsley, onions, bulgur wheat, tomatoes, lemon and olive oil*

### Dolmeh

*Grapes leaves filled with rice, tomatoes, onions, and fresh herbs*

### Falafel – Add \$3

*Fried chick pea patties stuffed with onions, garlic, and spices*

### Grilled Shrimp – Add \$4

*Grilled shrimp marinated in garlic, clove, coriander, cumin, and a paprika spice mixture*

## Salad

### Fattoush Salad

*Lebanese bread salad of peppers, tomatoes, cucumbers, radish, scallions, za'atar, lemon and mint*

## Entrees

*Served with Alhambra Rice and Grilled Vegetables*

Choice of two

### Chicken Kabob

*Marinated chicken in lemon and garlic*

### Kefta Kabob

*Ground beef combined with a blend of seasonings*

### Lamb Kabob – add \$4

*Marinated tender leg of lamb*

### Beef Shwarma

*Marinated and layered on a rotisserie*

### Fresh Sea Scallops – add \$ 4

*Served with a balsamic reduction*

### Vegetable Kabob

*Chef's creation of fire roasted vegetables*

## Dessert Platters

Chef's selection of assorted mini desserts and Baklava

**\*continental breakfast can be added to any lunch for an additional \$10 per person**

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# *Beverage Packages*

## **Soft Drinks**

**Soft Drink Package Includes:** *Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Lemonade, and Cranberry Juice*

Maximum of Four Hours \$6 per person

## **Beer and Wine**

**Beer and Wine Package Includes:** *domestic and imported beers, house wines*

One Hour \$17 per person  
Two Hours \$25 per person  
Three Hours \$33 per person

## **Call Package**

**Call Package includes:** *Basic cocktails (no martinis) made with standard brand name liquor, domestic & imported beer, house wines, soda & juice*

One Hour \$24 per person  
Two Hours \$33 per person  
Three Hours \$42 per person

## **Premium Package**

**Premium Package includes:** *Cocktails made with premium brand liquor, domestic & imported beer, house wines, soda, juice & bottled water*

One Hour \$29 per person  
Two Hours \$39 per person  
Three Hours \$49 per person

**\*Shots are not included with any drink package**

## **Hosted bar based on consumption**

Domestic Beer - \$6

Imported - \$7

Call Drinks - \$9 and up

Premium - \$11 and up

Wines - \$9 and up

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# *Additional Services and Information*

## **Minimums**

Alhambra Palace does not automatically levy a room charge. However we do have established minimum of food and beverage dollars that must be spent. These amounts differ per room, day of the week, and time of year. If these minimums are not met, then a room rental charge will be added to the final bill.

## **Deposit**

A 25% deposit based on estimated charges is due at signing. An additional 50% deposit is due 14 days prior to the event and the final balance based on guaranteed guest count is due 24 hours prior. Additional charges will be assessed at the conclusion of the event. All deposits made are non refundable.

## **Table Linens**

Specialty linen may be brought in through any reputable outside vendor. Otherwise, Alhambra Palace works with Windy City Linen for all events, costs vary. Please ask your event coordinator for pricing and details.

## **Special Occasion Cakes**

We are happy to provide service via our cake and baked goods vendor celebrating all occasions. Prices vary per request, 48 hours notice usually required. You may also arrange to bring in your own cake per a licensed vendor (must provide receipt) – Cake cutting fee may apply.

## **Valet Parking**

Valet is available either as a hosted option or as a nominal fee to your guests, at \$10.00 per car.

## **Audio Visual**

Alhambra conveniently houses an array of state of the art Audio and Visual equipment for all purposes. Please discuss with your event coordinator any Audio Visual needs, advance notice is required. Additional charges may apply.

## **Flowers**

We will be pleased to assist you with any floral needs you may have through our preferred vendor The Flower Firm. ([www.flowerfirm.com](http://www.flowerfirm.com))

## **Entertainment**

We will be pleased to assist with any entertainment needs you may have. In house entertainment includes Belly Dancing, Flamenco Dancers, Tribal Belly Dancing (Read My Hips), and house DJ. (Subject to availability)

## **Outside food/ beverage**

Outside food and beverage of any kind is not permitted at Alhambra Palace unless specified for religious purposes. Specialty desserts and cakes are the only exception and must be provided by a licensed vendor or caterer.

## **Vendors**

You are responsible for providing Alhambra a complete list of all vendors and details of who will be working your event. Including but not limited to, photographers, entertainment, florists, etc. Alhambra will not be responsible for accommodating any vendors unannounced.

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