

The Drake Hotel | 140 East Walton Place, Chicago, Illinois 60611 312.787.2200 | thedrakehotel.com



The Drake Hotel | 140 East Walton Place, Chicago, Illinois 60611 **312.787.2200 | thedrakehotel.com**

Celebrate Your Future Nuptials

In the Comfort of Distinction



A truly remarkable generational trend is emerging, at the hotel, as many couples are selecting the same event space where their parents and grandparents wed. A trend our team views as a wonderful testament of iconic service delivered and one that is proudly honored.

Whether you're carrying on a family tradition or establishing a new custom, the wedding team welcomes a consultation to create a plan reflective of your distinct style, taste and personality.

Hors D'oeuvres

Cold

Pear and taleggio tartine
Mini caprese skewer, baby heirlooms, basil oil
Eggplant caponata crostini
Asparagus prosciutto crepe roll
Mini lobster roll, toasted brioche
Foie gras toast, amareno dried cherry, cornichon
Telicherry Beef Carpaccio, arugula, horseradish
Salmon tartar in sesame cones, crème fraiche
Five spiced ahi tuna, English pea cream, soy emulsion
Maki rolls, mix of spicy salmon and california
Choux puff with goat cheese, orange jam, basil
Smoked salmon on edible spoon, salmon roe
Smoked duck salad tartlet, blueberry
Sweet pea and goat cheese mousse, radish
Lobster salad in cucumber cup
Watermelon and goat cheese with balsamic pearls
Deviled quail eggs

Hot

Artichoke parmesan fritter
Pork belly, old fashioned apples
Chicken tikka skewers, yogurt sauce
Coconut shrimp, sweet chili dip
Goat cheese and fig flat breads, pomegranate molasses
Lamb chop, harissa honey
Duck rillettes croquettes, citrus aioli
Pekin duck spring roll, hoisin bbq sauce
Saffron English pea arancini, piqillo pepper cream
Stout Braised short rib mac and cheese bites
Cajun Shrimp and grits
Nashville hot chicken bites
Lemongrass ginger chicken skewers, peanut sauce
Choriqueso mini empanada
Short rib bites, gorgonzola, green onion
Chicken and waffle, spicy honey

Classic

Drake Crab cake, lemon saffron aioli
Mini beef or chicken wellington
Cocktail franks in puff pastry
Bacon wrapped dates or scallops
Mini croque monsieur
Chilled Shrimp, bloody mary cocktail sauce

Stations

Cheese & Charcuterie Tasting

Choose three cheeses and three meats

Charcuterie – soppressata, finocchiona, picante, bresaola, coppa, prosciutto, n'duja, country pate, duck pate, salmon rillettes,

Cheese – parmigiano reggiano, manchego, comte, 5 year aged cheddar, petite basque, taleggio, humbolt fog, gorgonzola, brie, chevre, burrata

Marinated olives, peppers, pickled vegetables, mustard, honeycomb, nuts, dried fruit and assorted breads and crackers

Sushi & Dim Sum

Spicy tuna rolls, California rolls
A selection of nigiri, including yellowtail, shrimp, salmon, tuna, barbequed eel

BBQ pork bao, chicken shu mai, vegetarian dumplings

Wasabi, pickled ginger, soy sauce, hoisin, sriracha, and xo sauce

Add sushi chef **300**

Pasta Station

Choose two

Asiago filled gnocchi, rapini, spicy Pomodoro sauce
Rigatoni, black truffles, brandy parmesan cream sauce
Cheese tortellini, Italian sausage Bolognese, English peas
Orecchiette, baby shrimp, summer squash, peppers, garlic olive oil
Artichoke ravioli, baby tomatoes, basil pesto

Chef attendant required **150**

Stations

Fruits De Mer

Poached jumbo shrimp, Alaskan snow crab claws
Middle neck clams, seasonal east and west coast oysters,
Bay scallop ceviche served in scallop shells
Mignonette, cocktail sauce
Lemon, Tabasco

Add a customized ice block **200**

Parmesan Wheel

Fresh pappardelle, tossed to order inside a large wheel of parmesan
with brandy, truffles, and black pepper

Chef attendant required **150**

Risotto Station

Choose two

Saffron, English peas, parmesan
Shrimp, sweet corn, tarragon, lobster sauce
Duck confit, blueberries
Roasted wild mushroom, asparagus
Chicken, spring carrots, broccolini

Chef attendant required **150**

Mediterranean

Hummus, babaghanoush, tzatziki
Muhamarra, fattoush, pickles
Chicken schawarma, falafel, pita and lavash

Stations

Bruschetta Bar

Baby heirloom tomato, garlic, basil
Fava beans, dry cured olives
Lemon ricotta, Kalamata tapenade, tarragon pesto
Olive oil, aged vinegar
Strawberries, balsamic reduction, cream cheese
Grilled sourdough, baguette croutons

Caviar & Champagne

Osetra and American white sturgeon caviar
Selected chilled champagne
Blinis, toast points, crème fraiche, chopped egg, onion, chives

Chef attendant required **150**

Luau

Whole pig roast, pull apart rolls
Steamed rice, sweet potato salad
Tuna poke station, taro chips
Tropical fruit display

Chef attendant required **150**

Soup & Salads

Core Soup

Italian wedding soup, tubetti pasta, herb oil
Bookbinder soup, sherry wine
Heirloom Tomato shallot bisque, herb crouton
Lobster bisque, fennel
New England clam chowder

Spring – Summer Soup

Vichyssoise, pea tendrils
Asparagus, white truffle oil
Watercress & sunchoke, parmesan cloud
Cardamom Carrot, apricot golden raisin chutney
English Pea and mint, basil foam
Roasted Corn Bisque, black pepper crouton

Fall – Winter Soup

Golden cauliflower, caraway dust
Parsnip, pear compote, brown butter crouton
Butternut squash, curried apple chutney
Sweet potato, sage brown butter, maple bourbon foam

Soup & Salads

Core Salad

Burrata, heirloom tomatoes, arugula, balsamic pearls

Strawberries, poached pears, Danish blue cheese rolled candied pecans, balsamic

Classic Caesar, romaine hearts, baby heirloom tomatoes, white anchovy, shaved parmesan

Artichoke and asparagus, fingerling potatoes, Artisan greens, Moroccan olive emulsion, heirloom tomatoes, fried capers, mustard tarragon vinaigrette

Corn and heirloom tomatoes salad, mini iceberg, ricotta salata, basil vinaigrette

Roasted hearts of palm, heirloom tomato, cucumber, red endive, white French dressing

Red and golden beet salad, shaved fennel, Mizuna greens, orange supreme, horseradish vinaigrette

Little gem salad, lime pears, Lavender almonds, grated manchego, roasted shallot vinaigrette

Spring – Summer Salad

Watercress, apricot & black mission figs, Cashel blue cheese, almond brittle, sherry vinaigrette

Watermelon and strawberry, arugula bundle, Bulgarian feta, white balsamic pearls, champagne vinaigrette

Caramelized peaches, little gem lettuce, parsley, soft goat cheese, hazelnut rosemary brittle, white balsamic vinaigrette

Fall – Winter Salad

Cinnamon butter roasted apple, crumble goat cheese, hydroponic watercress, charred butternut squash puree, aged red wine vinaigrette

Shaved Brussels and baby kale salad, Maytag blue, dried currants, sweet and spicy walnuts, kumquat emulsion

Sweet potato and amarone cherries, artisan lettuce, manchego cheese, pomegranate vinaigrette

Amuse Bouche

Cold

Beef carpaccio, fried capers, baby arugula, fresh parmesan, olive oil, cured egg yolk

Togarashi Tuna, miso daikon slaw, dashi broth

Potato terrine, truffle, quail egg, burnt prosciutto, pea tendril tarragon aioli

Scallops ceviche, grapefruit, almonds, chili crème fraiche

Hot

Blackened Shrimp, mango pico de gallo, avocado mousse

Roasted duck breast, caraway artichoke puree, shaved Brussel sprout salad, ver jus gastrique

Ocean cake, creole remoulade, watercress salad

Pan seared foie gras, Sweet bread sausage, truffle mousseline, strawberry thyme coulis **+10**

Lamb two ways, eggplant puree, sautéed spinach, fig reduction **+5**

Primi

Bucatini all'amatriciana, guanciale, rustic tomato sauce

Caprese Ravioli, stuffed with tomato, fresh mozzarella, basil, topped with traditional olive oil

Ricotta stuffed gnocchi, sage parmesan sauce, broccolini,

Seasonal risotto, crispy prosciutto, fresh grano padano

Spaghetti al frutti di mare, clams, shrimp, white wine garlic sauce **+8**

Entrees

Core Entrees

Filet mignon, 6oz, sweet and Kennebec pomme dauphinoise, Comte cheese, rainbow chard, smoked forest mushrooms, roasted baby vine tomatoes, chimichurri

Rack of lamb, 8 oz, rosemary honey, dates and Marcona almonds, Mediterranean couscous, grilled fennel, charred heirloom carrots, cipolini onion jus

Stout and chocolate Braised short rib, 6 oz, lardon sautéed Brussel sprouts, roasted heirloom carrots, herb roasted fingerling potatoes,

Beef Wellington, 6 oz Yukon gold potato galette, coriander roasted tricolor cauliflower, broccolini, bordelaise sauce

Halibut, gremolata crust, English pea risotto, broccolini, grapefruit caper beurre blanc

Crab cake, parsnip mousseline, braised fennel and fried artichokes, apple cranberry chutney

Snapper, saffron rice, chayote and baby carrot, escabeche vinaigrette

Local whitefish, lemon grass ginger yuzu glazed, sesame Baby bok choy, coconut bamboo rice

Faroe Island salmon, white asparagus salad, Brussel sprout petals, carrot ginger sauce

Rock lobster tail, 8oz, drawn butter, lemon, buttered potatoes, caramelized fennel, roasted corn **+25**

Chilean sea bass, fennel pollen, wilted arugula, dehydrated herbed tomato, charred carrot puree **+15**

Maple bourbon roasted Chicken breast, corn wild mushroom strata, fava bean and acorn squash

Chicken roulade, basil, feta and sun dried tomato, pancetta jus, dauphinoise potatoes, snap asparagus grilled artichoke

Five spice Duck Breast, confit leg, long green beans, roasted leek, forbidden rice, apricot jus

Entrees

Vegetarian

Pasta rolatini, zucchini, sweet peppers, squash, eggplant, ricotta and parmesan, fresh stewed tomato sauce, fried basil , shave grana Padano

Red Quinoa timbale, piquillo pepper coulis, broccolini, grilled zucchini, seared artichokes, raisin and apricots, charred cashews (Vegan)

Coconut curry, celery, baby bok choy, carrot, snow peas, forbidden black rice (Vegan)

Asparagus ravioli, sundried tomato pesto, broccolini, and arugula, baby turnips, shaved pecorino

Spiced chick peas and zucchini phyllo star, sweet potato apple coulis , baby zucchini, sunburst, sherry roasted beets

Eggplant parmesan, fresh herb ricotta, wilted spinach &arugula ,Arrabiata sauce

Wild mushroom ravioli, roasted garlic parmesan cream, broccolini, sweet mini bell pepper, English peas

Land & Sea

6 oz. Maine lobster tail, beurre blanc, 4 oz. filet, perigueux sauce, dauphinoise potatoes, asparagus, roasted hen of the woods mushrooms **+25**

4 oz Alaskan halibut, herb crust, 4 oz. short rib, red wine reduction, roasted baby carrot, braised rainbow chard **+15**

4 oz. striploin, chimichurri, 4 oz. salmon, crispy skin, rice and grain pilaf, roasted baby tomatoes on the vine, haricot vert

Sliced beef wellington, port wine reduction, 4oz Chilean seabass, potato pave, tomato on the vine, snap asparagus **+15**

Entrees

Spring – Summer

Berkshire Pork chop, 12 oz, aji amarillo, vidalia onion, poblano corn cake, grilled zucchini and gold bar squash, queso fresco, agave goose island jus

Grilled flank steak, garlic marble potatoes, caramelized shallot, broccolini, chimichurri

Snapper, kolrabi, parsley & mint bulgur salad, baby summer roasted squash, heirloom tomato broth

Stuffed chicken, lemon ricotta, sundried tomato and spinach, farro, grilled artichoke, summer grilled squash, Romesco sauce

Quail, bourbon grilled, dried cherries, wild rice blend, parmesan roasted asparagus, charred heirloom carrots, thyme jus

Fall – Winter

Berkshire Pork chop, 12oz, sweet potato gnocchi, broccolini and charred mini sweet pepper, apple cider jus

Jumbo shrimp, Harissa, preserved lemon, sunchoke puree, roasted garlic and raisins, spaghetti squash, Swiss chard

New York strip, 10oz, boulangere truffle potatoes, snap asparagus, confit shallot, madeira demi-glace

Child

Served with milk and a fruit cup
Fried chicken tenders, crispy fries, buttered corn
Mini cheese deep dish pizza
Cheeseburger, fries, ketchup
Penne pasta, buttered or with marinara, meatballs or veggies

Desserts

Plated

In addition to wedding cake + $ 14

If substitute to wedding Cake + $7

Mandarin Dome – Mandarin Orange Mousse, Vanilla Mascarpone Crème, Honey Poached oranges, Pate a PateBanana Tart- milk chocolate mousse, banana tiramisu, topped with bananas foster, Chocolate Shell

Cookie Bar – Hazelnut Biscotti, Salted Caramel Mousse, Cookie Butter Fluff

Caramel Pound Cake – Pound Cake, Seasonal Compote, Vanilla Crème

Chocolate Coconut Tart – **Vegan, Gluten Free & Vegetarian**

Spring – Summer Desserts

Honey & Grape Tart – Honey Custard, Prosecco Grapes, Pecan Brittle Vanilla Tart Shell

Cream Puff – White Godiva Mousse, Roasted Pineapples, Vanilla Chantilly, Coconut Croustillant

Pavlova – Meringue Nest, Mascerated Berries, Chantilly Cream **Gluten Free**

Fall – Winter Desserts

Warm Butter Cake – Butter Cake, Red Wine Caramel, Chantilly Cream, Seasonal Berries

Apple Mille Fuille – Calvados Crème, Sautéed apples, Spiced Diplomat Crème

Pumpkin Entrement – **Vegan & Gluten Free**

Sweet Table & Enhancements

Sweet Table

All Tiers are served with Silver Samovar Coffee

Tier 1 – A Little Something Extra **16**

Tier 2 – Classic Company **24** | Choose 6 options

Tier 3 – Deluxe Edition **35** | Choose 8 options

Desserts

Refreshing Fruits and Fresh Berries
Mini fruit tarts
French Butter Cookies
Crème puff
Pecan Squares
Butterscotch Blondie Bite
Mini crème brulee
Cake Pops
Chocolate Mousse Cups
Mini eclaire

Assorted Mini Cupcakes **+2**
Hazelnut Opera Cake **+2**
Chocolate covered strawberries (dark/white/milk) **+4**
Specialty (bride and groom, custom design **+4**
Assorted macaron (custom or specific flavors/colors **+4**

Spring – Summer

Peach Cobbler Cups
Pineapple Orange Guava Cake
Lemon Blueberry Tarts
Earl Grey Gateaux
Citrus Pound Cake

Fall – Winter

Pumpkin Tart
Apple Crumble Tart
Carrot Cake
Poached Pear Crumble
Coffee Financier

Enhancements

Macaron Tower – Each tower holds 180 macaroons. Macaroons can be assorted flavors and colors or can be special ordered per client's preference on color and flavor

Strawberry Tower – Each tower holds 80-95 strawberries. It is advised that the client provide floral to be added to the towers. Strawberries can be plain or chocolate dipped (dark chocolate, milk chocolate, white chocolate or tuxedo and bridal)

Cookie Jars Selection of 3 flavors : Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Vanilla Sugar, Candy Chip, Red Velvet, Mint Chip, Double Chocolate, Snickerdoodle, Macaron, Peanut Butter, Shortbread, Coconut Macaroon

Sweet Stations

Ice Cream Party 17
+150 Chef Attendant

Assorted gelato and sorbet flavors, chocolate sauce, caramel sauce, strawberry sauce, rainbow sprinkles, chocolate sprinkles, mini marshmallows, fresh berries, toasted coconut, chopped walnuts, chopped peanuts, toffee pieces, M&M candies, crushed Oreos, brownies pieces, whipped cream, ice cream cones or waffle bowls

Donut Wall **17** or **20** with infusions

Large backboard adorned with an assortment of yeast raised or cake doughnuts. Pipettes of infusions can be added to doughnuts, per request, additional charge

(**any doughnuts that are of long john or filled variety will NOT be able to go on the wall itself, can be displayed on platers in the table in front of the wall)

Sweet as Pie **10**

Individual portions of classic pies, choice of 3, flavors include but are not limited to: Apple, Sweet Cherry, Blueberry, French Silk, Lemon Meringue, Banana Cream, Coconut Cream, Key Lime, Pecan, Buttermilk, Peach Crumble or Peanut Butter Chocolate.

Assorted toppings to compliment: Whipped cream, chocolate sauce, raspberry sauce, vanilla or chocolate ice cream (self service)

Chocolate Fountain **17**

Warm Dark or White Chocolate cascades down to create a luscious veil to dip the following compliments: Pound Cake, Pineapple, Strawberries, Cantaloupe, Honeydew, Pretzel Rods, Graham Cracker Cookies, Rice Krispies, Oreo's, Marshmallows and Chocolate Brownies.

Candy Cart **17**

Varieties of Jolly Ranchers, Starbursts, Jelly Beans, Mike and Ike's, M&M's, Sour Gummy Worms, Lollipops, Gummy Bears, Caramels, Lemon Heads, Tootsie Rolls, Strawberry Bon Bon, Miniature Chocolates, Licorice twists

Milk & Cookies **15**

Fun and colorful classic cookie jars are overflowing with freshly baked cookies, choose 3 flavors: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Vanilla Sugar, Candy Chip, Red Velvet, Mint Chip, Double Chocolate, Snickerdoodle, Macaron, Peanut Butter, Shortbread, Coconut Macaroon or Oreo. Served along with carafes of 2% Milk, Chocolate Milk, Almond or Soy Milk on ice.

S'mores **15**

Chocolate bars, graham crackers, peanut butter cups, mint patties, chocolate cookies, caramel squares and vanilla sugar cookies are available to create a treat as original as you are. Toast your own marshmallow over our indoor flames.

Chariot m des Desserts **18**

French trolley patisserie inspired desserts of lavish elcairs, petite cakes, miniature crème brulees, assorted macarons, custard tarts, chocolate mousse cups and mille-feuille adorn the chic and whimsical Bonjour Sweets Table.

I Sapori di Italia **18**

The flavors of Italy are brought together by an elaborate spread of house made cannolis, marsala tiramisu, bomboloni, panna cotta cups, lemon and olive oil cake, spritz cookies, petite cakes and sabayon trifles

Late Night Sweet Stations

Passed

6 per item

Cones – Cookie Dough, Brownie Batter, and Brookie Batter – miniature cones willed with "raw dough"

Walking S'mores – individual bags if Teddy Grahams, marshmallow fluff, chocolate sauce

Brownie Pizza Slices – brownie crust, chocolate buttercream, assorted candy toppings

Cheesecake Dip – cream cheese dip served with cookie dippers – variety of cheesecake flavors - fruit, chocolate or caramel

Milk and Cookies – Shot glasses of desired milk(s) – miniature cookie sitting on edge of glass, decorative straw in each glass

Churros and Chocolate – Bite size Churro pieces served with Mexican Chocolate Sauce – in small cup

Doughnuts and Coffee – Glazed Doughnuts served along with Iced Coffee Milk – small plate

Heavy Metal Rice Krispy Treat – Rice Krispies, Fruity Pebbles and Coco Pebbles – all layered together

Skewers

6 per item

Berry shortcake – vanilla pound cake, fresh berries and vanilla cream

Brownie a la mode – all chocolate brownies, vanilla cream and chocolate sauce

Key lime pie – graham cracker crust, key lime custard, whip cream

Candy- assorted gummy candies

Cinnamon Rolls and Bacon – petite cinnamon rolls iced in creamy frosting with crispy crumbled bacon

Late Night Savory Stations

Mac and Cheese **30**

Mixed to order
Aged cheddar, truffle pecorino, or
smoked Gouda mac and Cheese
Stout braised short rib, Applewood smoked
candied bacon, Buffalo popcorn chicken,
herb roasted cauliflower, caramelized onions,
smoked mushrooms, herb crumble

Taqueria **30**

Chipotle chicken tinga, adobo skirt steak
baja mahi mahi
Corn and flour tortillas, salas verde and rojo,
pico de gallo
Guacamole, totopos

Chicken and waffles **25**

Buttermilk and jalapeno cheddar waffles, boneless
fried chicken,
Bacon jam, scallions, bourbon butter, Ancho
infused maple syrup

Flats **25**

Margherita
BBQ pulled chicken, queso fresco, cilantro
Italian sausage and capicola, provolone

Chicken and Duck Wings **25**

Buffalo, Few Bourbon BBQ, Chili teriyaki,
blue cheese and Ranch sauce
Celery & carrot stick

Sliders **30**

Beef and cheddar
Ground lamb and raita
Buffalo chicken and Carolina slaw
Black bean and ancho aioli

Grilled cheese **25**

Aged white cheddar on sour dough,
pepper jack on brioche
Smoked Gouda on marbled rye, roasted shallot
tomato bisque shooters.

Chicago Sausage **30**

Eisenberg dogs and Fonanini Italian sweet
fennel sausage, Italian beef
poppy seed and hoagie buns, giardiniera, sport
peppers, sweet relish, yellow mustard,
Peppers and onions, diced tomatoes, dill pickles

Bacon Bar **25**

Varieties of thick cut crispy bacon
Pink peppercorn, spicy jalepeno, brown sugar
glazed, and dark chocolate dipped

Classic **35**

cheese and garlic pull apart bread
mini beef hot dogs, tomato, pickle, onion
relish sport pepper, celery salt
prime beef sliders, balsamic onions, provalone
mac and cheese with bacon and smoked gouda
oysters rockefeller

Fries **25**

Fried to order
Crispy Kennebec, sweet potato,
easoned curly, tater tots
housemade ketchup, herb aioli, chipotle mayo
curried aioli, bacon ranch

Breakfast

Midwest

Danish, muffins, croissants, toasts sweet butter, marmalade, honey, preserves fruit & berries
Personalized flavored yogurt, granola and cereals
Dried fruit scrambled eggs, farm-fresh, chives potatoes, golden, fresh herbs
Skim, whole milk orange, cranberry juice coffee, tea

Minimum 20 guests | **40**

American

Danish, muffins, croissants, toasts sweet butter, marmalade, honey, preserves bagels, cream cheese fruit & berries
Personalized flavored yogurt, granola
Dried fruit scrambled eggs, farm-fresh, chives, mushrooms bacon, corned beef hash potatoes, lyonnaise, fresh herbs
Orange, cranberry juice coffee, tea

Minimum 20 guests | **43**

Drake

Danish, muffins, croissants, toasts sweet butter, marmalade, honey, preserves fruit & berries, personalized bircher muesli flavored yogurt, granola, dried fruit eggs, potatoes, individual bacon, link sausage cold cuts, cured meats, cheeses pancakes, whole-grain cheese blintzes, fruit compote lox, bagels, cream cheese, red onion, caper berries
Orange, cranberry juice coffee, tea

Minimum 50 guests | **50**

Breakfast

Gold Coast

Danish, muffins, croissants, toasts sweet butter, marmalade, honey, preserves bagels, cream cheese

Chilled
Lox, cream cheese, red onion, cucumber, caper berries duck breast, roasted, carrot-orange salad shrimp, blackened, jicama salad carpaccio, sirloin, Dijon aioli hearts of palm salad artichoke, smoked chicken salad ahi, seared, ratatouille grilled vegetables, marinated sushi, sashimi, accoutrement

Hot
Quiche, sundried tomato, spinach halibut, herb-crust, lentils, capers vegetables, seasonal bacon, link sausage waffles, Belgium, warm maple syrup

Sweet
English trifle, traditional cheesecake, Chicago, famous petits four, french pastries, mini fruit & berries
Personalized coffee, tea

Minimum 50 guests | **78** per person

Gold Coast Add-ons

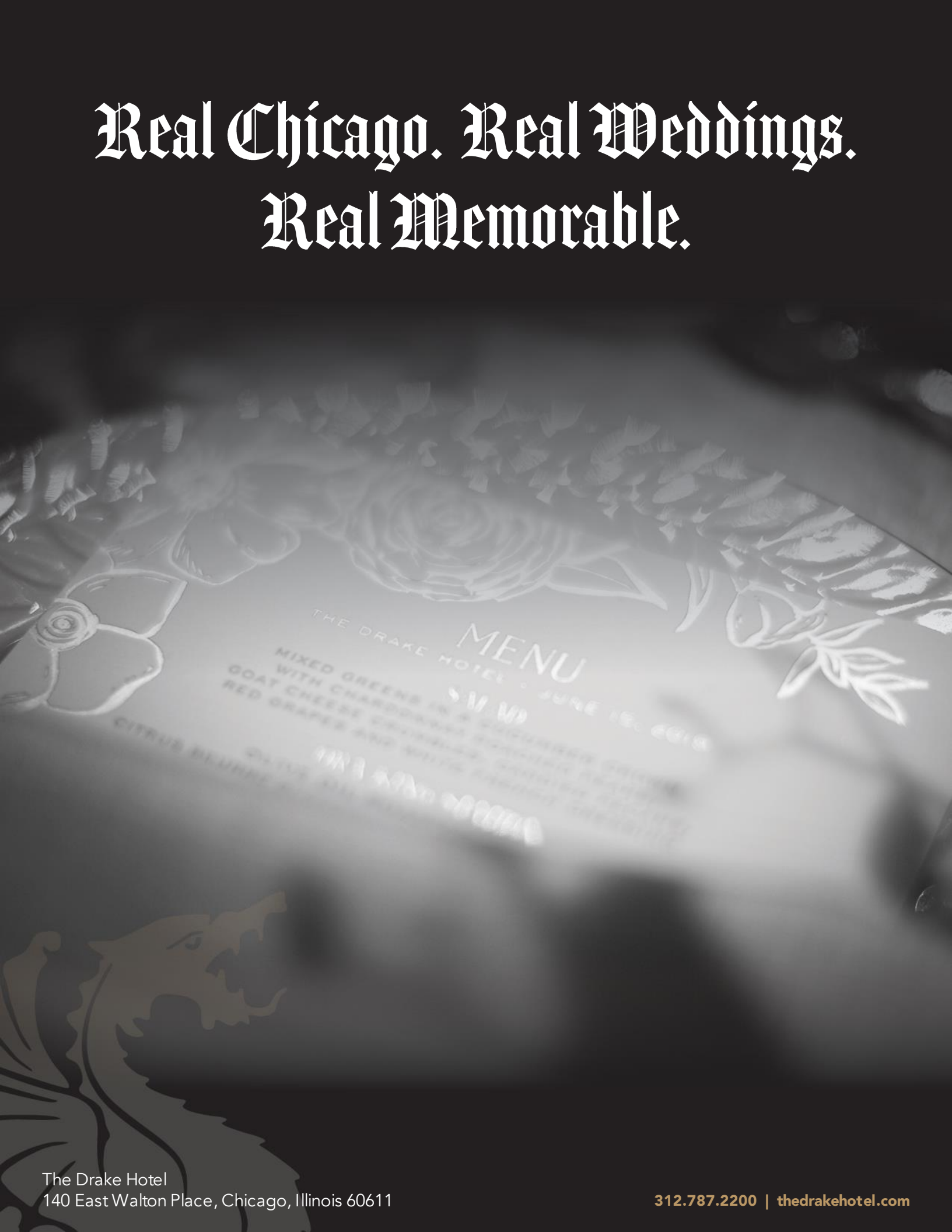
Omelets à la Minute
Rock shrimp, bacon, ham, cheddar, swiss onion, spinach, pepper, mushroom tomatoes, fresh herbs

1 chef per 50 guests, add **100** per chef

Carve
Ceef tenderloin, horseradish, béarnaise turkey breast, cornbread stuffing, gravy

chef required, add **100**

Real Chicago. Real Weddings. Real Memorable.



The Drake Hotel
140 East Walton Place, Chicago, Illinois 60611

312.787.2200 | thedrakehotel.com


The Drake
REAL CHICAGO