



Weddings at
theWit

“You know how they say we only use 10 percent of our brains? I think we only use 10 percent of our hearts.”
- Vince Vaughn as John Beckwith in *Wedding Crashers*

SETTING THE LOCATION

Imagine a serene setting for your vows, then being whisked up to ROOF for breathtaking views of Chicago for a toast to your new life, followed by dancing the night away in one of our glowing banquet rooms with the city lights as your backdrop.

Ceremony

LOCATION

4th Floor Foyer
Dickinson Room
Wilde Ballroom

GUEST MAXIMUMS

85 Guests
100 Guests
220 Guests

RENTAL FEE

\$600
\$750
\$1,000

Cocktail Hour

\$36 Per Person - Two Passed Hors D'Ouerves and Deluxe Open Bar

LOCATION

ROOF Hangover and Living Room
ROOF Hangover and Lounge
ROOF Patio
ROOF Patio and Loft

GUEST MAXIMUMS

80 Guests
150 Guests
200 Guests
220 Guests

MINIMUMS

VARIABLES BY SEASON

\$15 Per Person - Two Passed Hors D'Ouerves and Deluxe Open Bar

LOCATION

Phoenix Lounge
cibo matto

GUEST MAXIMUMS

90 Guests
220 Guests

MINIMUMS

Waived
Waived

Dinner & Dancing

LOCATION

Dickinson Room
cibo matto
Churchill/Wilde Ballroom
ROOF (Sunday Only)

GUEST MAXIMUMS

50 Guests
120 Guests
220 Guests
200 Guests

MINIMUMS

\$6,000
\$15,000
\$18,000
\$20,000

WEDDING PACKAGES

ALL PRICING IS NON-INCLUSIVE PER GUEST | 50 GUEST MINIMUM

TAX 11.5% | SERVICE CHARGE 22%

*ASK US ABOUT OUR OFF SEASON / FRIDAY PRICING MINIMUMS

Dinner & Dancing

Two Course Meal or Selection of Three Food Stations

Wedding Cake or Sweets Table with up to Three selections

(wedding cake up to 4 tiers with buttercream finish. please inquire for custom cake enhancements)

Dinner Wine Service

Three Hour Deluxe Bar

Tablesides Coffee and Tea Service

Floor Length Ivory Linens

Votive Candles

Personal Menu Tasting for the Couple and Two Guests (based on chef's availability)

Customized Menu Card

Complimentary Bridal Suite on Wedding Night

Complimentary Suite Upgrade for Parents - Upgrade Available for up to Two Nights

Preferred Hotel Rate for Guests

Special Wedding Night Amenity

Discounted Valet Parking for Wedding Guests

Sleek Modern Cushioned Chairs

Silver Framed Table Numbers

Complimentary Coat Check

Rehearsal Room Space (based on availability)

Assistance with Preferred Vendor Selections

Hilton Honors Reward Points

Discounts Available For:

Rehearsal Dinners, Spa@theWit, State and Lake Chicago Tavern After-Party and Post-Wedding Brunch

COCKTAIL HOUR

Cold Hors D'oeuvres

TOMATO-ORANGE JAM TART: black pepper goat cheese, fennel pollen

GREEN PEA HUMMUS: roasted mushroom, sesame, crostini

PICKLED SHRIMP COCKTAIL: red beet cocktail sauce

TUNA POKE SOY CONE: jalapeño, torched orange aioli

MICRO SCALLOP BLT: tomato-bacon marmalade, basil aioli, brioche

CRAB SALAD MACARON: togarashi spice, cucumber, pineapple

OYSTER SHOT: cucumber-honeydew, cilantro crème

CHICKEN CONFIT: black olive, preserved lemon, basil yogurt, tomato cup

DUCK BACON TACO: pea shoot, huitlacoche, wonton

BEEF TENDERLOIN "NOT-MAKI": tempura shiitake, scallion, black garlic mayo, trout roe

STEAK TARTARE PUSH POP: truffle consommé, chives

PORK BELLY: sriracha-cashew butter, kimchi salad, sesame cracker

Hot Hors D'oeuvres

VEGETABLE SPRING ROLL: pea shoot, sweet chili jam

MUSHROOM-KALE TART: caramelized onion, parmesan

BLACK BEAN EMPANADA: goat cheese, green onion

MICRO CRAB CAKE: pickled mustard seed, apple cider aioli

TWICE STUFFED LOBSTER BAKED POTATO: grilled leek, truffle oil

PORK BELLY WRAPPED SHRIMP: bourbon-maple glaze

CHICKEN EN CROUTE: white wine, dijon, tarragon honey

CHICKEN BROCHETTE: jerk rub, carrot-cane rum sauce

MICRO BEEF SLIDER: grilled shallot, pickle, swiss, black pepper aioli, brioche

HARISSA LAMB CHOP: apricot-coriander chutney, cilantro +\$5 per guest

COCKTAIL HOUR

ENHANCEMENTS

Wisconsin Cheeses \$16 Per Guest

SOFT CHEESE: laclare fresh chevre (goat, chilton, wi)
SEMI-SOFT CHEESE: hidden springs creamery bad axe (sheep, westby, wi)
MEDIUM SOFT CHEESE: roth creamery vintage van gogh gouda (cow, monroe, wi)
SEMI-HARD CHEESE: widmer's four year aged cheddar (cow, theresa, wi)
HARD CHEESE: sartori bellavitano espresso (cow, plymouth, wi)
BLUE CHEESE: carr valley billy blue (goat, la valle, wi)
COMPLIMENTS: honey from our hive, chili candied almonds, red wine pear jam, apricot chutney
bacon jam, red flame grapes, artisan crackers, grilled bread

Midwest Cured Meats & Cheeses \$21 Per Guest

SOFT CHEESE: laclare fresh chevre (goat, chilton, wi)
MEDIUM SOFT CHEESE: roth creamery vintage van gogh gouda (cow, monroe, wi)
HARD CHEESE: sartori bellavitano espresso (cow, plymouth, wi)
PROSCIUTTO: la quercia tamworth (pork, norwalk, ia)
SALAME: smoking goose gin & juice (lamb, indianapolis, in)
BACON: smoking goose duck bacon (duck, indianapolis, in)
COMPLIMENTS: honey from our hive, chili candied almonds, red wine pear jam, apricot chutney
bacon jam, red flame grapes, artisan crackers, grilled bread

Iced Raw Bar \$38 Per Guest

OCEAN: half-shell oysters, poached prawns, split king crab legs, mussels, ceviche shooters
SAUCES: classic cocktail, chopped egg remoulade, dijonnaise, radish mignonette
CLASSICS: saltines, tiny tabasco, old bay, lemon

Sushi Station \$26 Per Guest

SHRIMP: tempura, crab stick, cucumber, scallion, spicy mayo
BIG EYE: togarashi tuna, avocado, cream cheese, sesame, chili oil
SALMON: cucumber, pickled burdock, mizuna, jalapeno tobiko, unagi sauce
DARK KNIGHT: tempura shiitake, black kale, black garlic mayo, sweet soy
FRESH: sesame seaweed salad, sweet & sour cucumber salad shots
SEASONING: tamari soy sauce, wasabi, pickled ginger

PLATED DINNER

PACKAGE INCLUDES SOUP OR SALAD, TWO ENTRÉE SELECTIONS AND WEDDING CAKE OR SWEETS TABLE
THREE ENTRÉE SELECTIONS IS \$15 PER GUEST
FOUR COURSES WITH SOUP AND SALAD IS \$5 PER GUEST

Salads

KALE CAESAR: golden beet, wheat berry, sar vecchio parmesan, rye crouton, champagne-chive dressing

DEEP GREEN: bibb, swiss chard, giant white bean, pea shoot, shaved fennel, chia seed
green onion-sunflower vinaigrette

LITTLE GEM: baby carrot, cucumber, heirloom tomato, pickled mushroom, goat cheese, candied pecans
white balsamic vinaigrette

WEDGE: butter lettuce, celery, red onion, pickled green tomato, shaved radish, blue cheese-ale dressing

Soups

HOT HOUSE TOMATO: grilled leek, eggplant, goat cheese, herbs

BUTTERNUT SQUASH: lemongrass, ginger, sweet & sour asian pear

POTATO CREAM SOUP: asparagus, pink peppercorn, sourdough crouton

INDIANA CORN-LOBSTER BISQUE: maitake mushroom, bacon, basil pesto

Entrees

PAN SEARED ALL-NATURAL CHICKEN BREAST: potato purée, young carrot, broccolini, natural jus - \$142

ALL-NATURAL STUFFED CHICKEN BREAST: fennel-apple goat cheese stuffing, mustard cream sauce - \$142

PAN SEARED SCOTTISH SALMON: white bean, grilled leek, olive oil poached tomato, cucumber-dill pesto - \$142

TAMARIND BRAISED BEEF SHORT RIB: carrot purée, asparagus, maitake mushroom, pickled garlic - \$146

HERBED BEEF STRIPLOIN: crispy smashed potato, seasonal panzanella salad, truffle vinaigrette - \$152

SEARED FILET OF BEEF: potato purée, young carrot, broccolini, red wine sauce - \$156

SEARED DIVER SCALLOPS: basil potato purée, asparagus, pearl onion hash, tomato vinaigrette
lobster reduction - \$158

HERBED BEEF STRIPLOIN & GRILLED PRAWNS: crispy smashed potato, seasonal panzanella salad
truffle vinaigrette - \$160

FENNEL GRILLED TOFU STEAK: pistachio purée, roasted and shaved beets, organic arugula, grapefruit - \$140

BUTTERNUT SQUASH GNOCCHI: maitake mushroom, organic spinach, chili cashew, lemongrass broth - \$140

CARAMELIZED CAULIFLOWER: black lentils, braised greens, young carrot, pine nut, golden raisin - \$140

DINNER ENHANCEMENTS

Appetizers \$8 Per Guest

CHEESE STARTER SERVED WITH GRILLED BREAD AND HERB CRACKERS

SOFT CHEESE: laclare fresh chevre (goat, chilton, wi) paired with honey from our hive

SEMI-SOFT CHEESE: hidden springs creamery bad axe (sheep, westby, wi)
paired with chili candied almonds

HARD CHEESE: sartori bellavitano espresso (cow, plymouth, wi) paired with apricot chutney

SEARED SCALLOPS: potato purée, crunchy potato, snap pea

SWEET PEA RAVIOLI: golden beet, radish, lemongrass broth

PORK BELLY: creamed corn, pickled green tomato, hushpuppy crunchies

Intermezzo \$5 Per Guest

MINTED LIME

STRAWBERRY LEMONADE

BLACKBERRY TARRAGON

COCONUT MANGO

RASPBERRY ROSE

PASSION FRUIT GUAVA

CUBAN COFFEE GRANITA

RECEPTION HOUR COLD DISPLAY STATIONS

PACKAGE INCLUDES ONE COLD DISPLAY STATION, ONE HOT DISPLAY STATION AND ONE ACTION STATION
FOOD STATIONS WEDDING PACKAGE - \$142 PER PERSON

Salad Display

HAND BLENDED GREENS: romaine, organic spinach, lolla rosa, bibb lettuce, watercress, frisée

FRESH: heirloom tomato, english cucumber, green pea, pickled onion, roasted beet

TOPPINGS: crumbled goat cheese, parmesan, sunflower seed, candied nuts, chia seed

DRESSINGS: classic red wine vinaigrette, green onion, sunflower vinaigrette, chive ranch

Marinated, Grilled & Fresh

COMPOSED SALAD: eggplant-golden raisin salad, marinated artichokes & pancetta, citrus olives

GRILLED: chilled squash, red onion, king trumpet mushrooms

FRESH: young carrot, asparagus, baby broccoli, heirloom tomato skewers

DIPS: herb yogurt, chive ranch

BREADS: artisan crackers, grilled bread

Hummus Bar

GREEN: english pea hummus, sesame, tofu

BLACK: black bean hummus, roasted garlic, cumin oil

ORANGE: lentil hummus, curry, zucchini

WHITE: cauliflower hummus, pine nut, pickled chili

TRADITIONAL: chickpea hummus, lemon, olive oil

FRESH: young carrot, radish, sugar snap peas, red bell peppers, jicama

BAKED: naan bread, cracker bread, tortilla chips

RECEPTION HOUR HOT DISPLAY STATIONS

PACKAGE INCLUDES ONE COLD DISPLAY STATION, ONE HOT DISPLAY STATION AND ONE ACTION STATION ONE

Pasta Station

FILLED: spinach ravioli, garlic alfredo, smoked chicken, asparagus, caramelized pearl onion

ROLLED: cavatelli, roasted tomato marinara, spicy shrimp, marinated tomato, roasted fennel

CASSEROLE: rigatoni, black kale, roasted mushroom, butternut squash, fontina cream

TOPPING: olive-calabrian pepper relish, basil pesto, truffle oil, herb bread crumbs
crushed red pepper, parmesan

BAKED: red wine bread, bread sticks, focaccia

Fajita Display

GRILLED & BRAISED: ancho chicken, carne asada, chili rubbed sweet potato & squash

FRESH: shaved cabbage slaw, ranchero salsa, salsa verde, sliced jalapeño, seasonal guacamole, diced tomato

TOPPING: sour cream, shredded jack cheese, black olives

THE STAPLES: modelo black beans, cilantro rice, corn, flour tortillas

CASSEROLE: mushroom enchiladas, pepita-poblano salsa, queso blanco

Giant Paella Display

RICE: saffron calasparra

OCEAN: littleneck clams, shrimp, mussels

LAND: dry-cured chorizo, amish chicken

FRESH: green peas, red bell pepper, heirloom tomato, mushroom

GRILLED: olive oil baguette

SALAD: asparagus, mixed olive & piquillo pepper

CHILLED: jamon serrano, melon & manchego

Mac n' Cheese Bar

PASTAS: rotini, cavatappi

SAUCES: beer cheese cheddar, smoked gouda

TOSS IT: English peas, baby broccoli, roasted mushrooms, butternut squash, roasted Brussels sprouts

ADD IT: peppered bacon, tasso ham, cold water lobster, turkey meatballs

TOP IT: buttered bread crumbs, crushed red pepper flakes, parmesan, blue cheese crumbles

FINISH IT: basil pesto, truffle oil, house hot sauce

BAKED: onion pull-a-part rolls

RECEPTION HOUR ACTION STATIONS

CHEF ATTENDED - \$150

PACKAGE INCLUDES ONE COLD DISPLAY STATION, ONE HOT DISPLAY STATION AND ONE ACTION STATION

Roasted: Chicago Beef Strip Loin

SIDES: seasonal panzanella salad, crispy smashed potato

SAUCES: tomato chimichurri, herb aioli, garlic jus

BAKED: rosemary rolls

Slow Roasted: Prime Rib of Beef

SIDE: truffle mushroom and asparagus ratatouille

SAUCES: tomato-parmesan aioli, horseradish cream, natural jus

BAKED: brioche rolls

Stuffed: Turkey Breast

FILLING: swiss chard, boursin cheese, pickled red onion stuffing

SIDE: turkey confit mac-n-cheese

SAUCES: mushroom gravy, tomato pesto

BAKED: parker house rolls

Grilled: Whole Smoked Pork Belly

SIDE: pineapple-ginger fried rice

SAUCES: sriracha aioli, plum sauce, crushed peanut hoisin sauce

FRESH: pickled daikon-green onion slaw

HANDHELD: steamed bao buns

Crab Cake Station

MAIN: pan seared lump crab cakes

TO COMPLIMENT: bacon-corn relish, shiitake mushroom, fermented cabbage & green peas

fingerling potato salad

SAUCES: black garlic aioli, tomato jam, old bay aioli, champagne beurre blanc

TO FINISH: lemon-herb salad

WEDDING CAKE TASTING MENU

PLEASE SELECT THREE FLAVOR COMBINATIONS TO SAMPLE AT YOUR TASTING

CARAMEL LATTE

chocolate cake filled with vanilla bean, caramel and espresso buttercream

TOASTED S'MORE

honey graham cake filled with milk chocolate ganache and toasted marshmallow fluff

PEANUT BUTTER BANANA

banana cake filled with peanut butter buttercream and candied peanuts

SPICED CARAMEL CARROT

spiced carrot cake layered with citrus cream cheese frosting and salted caramel

TEA TIME

earl grey tea infused pound cake with layers of valrhona caramelia ganache and blueberry buttercream

BLACK FOREST

devil's food chocolate cake filled with vanilla bean mousse, sour cherry jam and dark chocolate ganache

MINT CHIP

white mint buttercream and valrhona dark chocolate crunchy pearls layered in devil's food cake

NEAPOLITAN

chocolate and white cake with layers of chocolate ganache, vanilla bean buttercream and strawberry cream cheese frosting

Build Your Own

CAKE

CHOOSE ONE

Chocolate devil's food
Fluffy white
Banana
Carrot spice
Red velvet
Yellow
Honey graham
Coconut (gluten free)
Cocoa sponge (gluten free)

FILLINGS SELECT 1 - 3

BUTTERCREAMS AND FROSTINGS

Vanilla bean
Chocolate
Espresso
Caramel
Butterscotch
Citrus cream cheese frosting
Fudge frosting

CHOCOLATE GANACHES AND CRUNCH

Milk chocolate
Valrhona Caramelia
Lemon white chocolate
Dark chocolate
Raspberry dark chocolate
Valrhona crunchy pearls dark, milk, blonde or white

FRUITS

Fresh berries and fruit
Brandied cherries
Lemon curd
Passion fruit curd
Key lime curd
House made jam

SWEETS TABLE

SERVED AS A STATION OR FAMILY STYLE PLATTERS

ENHANCEMENTS: CHOOSE THREE FOR \$8 | FOUR FOR \$10 | FIVE FOR \$12

Cookies, Brownies, Bars

MACARONS

PASSION BANANA BLONDIES

RASPBERRY FUDGE BROWNIES

BLACK WALNUT BOURBON BROWNIES

BLUEBERRY OATMEAL CHEWS

SALTED CHOCOLATE CHUNK COOKIES

COCONUT ALMOND COOKIES

Cakes, Pies, Tarts

BUTTER PECAN CUPCAKES

MOCHA CUPCAKES

CINNAMON SUGAR DOUGHNUTS

FUDGY CAKE "ICE CREAM CONES"

MASCARPONE BLUEBERRY PIE

ELDERFLOWER LEMON MERINGUE TARTS

STRAWBERRY RHUBARB CRUMBLES

Shots

RASPBERRY ROSE CREME

BLOOD ORANGE CREAMSICLE PANNA COTTA

CARAMEL WHITE MOCHA POT DE CREME

PISTACHIO S'MORES

STRAWBERRY GRAHAM TIRAMISU

SALTED BUTTERSCOTCH PUDDING

DARK CHOCOLATE MOUSSE WITH CANDIED PEANUTS

SERVED AS A STATION
OR FAMILY STYLE PLATTERS
WITH ENHANCEMENTS

MACARON MENU

ENJOY A WIDE VARIETY OF FLAVORS AND COLORS, MACARONS ARE THE PERFECT WAY TO CUSTOMIZE YOUR EVENT. SERVE THEM TABLESIDE OR PUT THEM ON DISPLAY. WE'LL EVEN BAG THEM UP FOR YOU TO GIVE AS GIFTS TO YOUR PARTING GUESTS!

Flavors

STRAWBERRIES AND CREAM

LAVENDER LEMON

BLACKBERRY LIME

COCONUT MOJITO

OREO CRUMBLE

NEAPOLITAN (STRAWBERRY, VANILLA, COCOA)

COTTON CANDY

PEANUT BUTTER AND JELLY

PIÑA COLADA

SPICY CHOCOLATE

RED VELVET CAKE

RASPBERRY ROSE

BANANA CREAM PIE

PEACH COBBLER

MINT CHIP

BUTTER PECAN

BLUEBERRY FRENCH TOAST

BUTTERSCOTCH

ORANGE CREAMSICLE

DULCE DE LECHE

VANILLA LATTE

BLACK FOREST CHOCOLATE CHERRY

ORANGE BLOSSOM PISTACHIO

PASSION FRUIT

HAND PIPED INITIALS - \$1 PER MACARON

PRINTED WEDDING LOGO - \$2 PER MACARON (MINIMUM 3 DOZEN)

\$36 PER DOZEN *WE SUGGEST THREE MACARONS PER PERSON | CHOOSE ONE FLAVOR PER DOZEN

SMALL GIFTS & FAVORS

MINIMUM ORDER OF TWELVE EACH

Macarons

packed in clear acrylic bags with custom label

1 macaron \$3

2 macarons \$6

3 macarons \$9

4 macarons \$12*

*can also be packed in a clear lucite box

Pistachio Brittle

packed in a clear lucite box with custom label and ribbon - \$5

Cocoa Almonds

packed in a clear lucite box with custom label and ribbon - \$5

Fudge Brownie Bites

packed in a kraft window bag - \$4

Soft Salted Pretzel

local folks mustard - packed in a clear lucite box with custom label and ribbon - \$7

Chocolate Coffee Beans

packed in a burlap sack with custom ribbon and "love is brewing" tag - \$5

Giant Fortune Cookie

packed in a clear take-out box with custom fortune - \$7

Passion Fruit Marshmallows

packed in a clear lucite box with custom ribbon and label - \$4

Mini Chocolate Pecan Pie

packed in a white window bag - \$5

Blueberry Almond Rice Crispy Treat

wrapped in kraft paper with custom ribbon and label - \$5

Chocolate Cashew Banana Granola

packed in a kraft window bag - \$6

LATE NIGHT BITES

\$12 PER GUEST PER STATION

Salty and Sweet Snack

POPPED: fresh popcorn

SHAKIN SALTY: seasalt & black pepper, bacon salt, wasabi, pea salt, bbq salt, cheddar

SWEET SHAKIN: froot loop sugar, spicy brown sugar, caramel almond sugar

CLASSICS: bulls eye, chocolate malt balls, mini reese's cups, jumbo lemonheads, skittles

Nacho Bar

CRUNCH: warm corn tortilla chips

ESSENTIAL: guajillo braised pork, veggie chili

FRESH: shaved cabbage slaw, ranchero salsa, sliced jalapeño, diced tomato, diced onion

FINISHER: shredded cheese, sour cream, scallion-nacho cheese

Get Crispy

FRIED: kennebec fries, battered curly fries, beer battered onion rings

SHAKERS: sea salt & pepper blend, parmesan ranch salt, smoked tomato salt

SAUCES: bourbon ketchup, apricot ketchup, sweet bbq, truffle aioli, curry mayo
malt vinegar, chili vinegar, warm cheddar sauce

Quick Noodle

SALTY SNACKS: instant ramen cups, vegetable spring rolls, bbq pork steamed buns

FRESH: bean sprouts, scallions, pickled carrot

SPICY & SWEET: sriracha, sambal chili paste, kimchee, sweet chili jam, soy sauce

Very Chicago +\$3

MICRO HOT DOGS: vienna beef

OLD SCHOOL: diced tomato, onion, pickle, neon relish, yellow mustard, sport pepper
celery salt, poppy seed roll

GRILLED SLIDERS: ground beef brisket, cheddar, bread & butter pickles, horsey mayo, potato roll

SMASHED SLIDERS: chicken chorizo, poblano aioli, pickled onion, monterey jack, sesame roll

FAREWELL

\$34 PER GUEST

BASED ON TWO HOURS OF SERVICE

Brunch

MINI: vanilla yogurt & berry parfaits

CHILLED: melon and berry platter, vanilla creme dip

BAKED: all-butter croissants, danish, bagel variety, butter, cream cheese, preserves

CAGE-FREE EGGS: fontina cheese scramble

CLASSICS: applewood smoked bacon, breakfast sausage

SIDES: morning potatoes, onions & sweet peppers

S.O.S: chipped beef, texas toast, black pepper gravy

JUICE: fresh orange and grapefruit

COFFEE: locally roasted regular and decaf

HOT: selection of teas

Sandwich Additions \$72 PER DOZEN

HANDHELD: cage-free egg, maple ham & cheddar sandwich, all-butter croissant

VEGGIE HANDS: tofu & cage-free egg, refried black bean, swiss, brioche roll

WRAPPED: basil pesto cage free egg, fried chicken, goat cheese, arugula, tomato tortilla

Salmon Display +\$15

SMOKED: scottish salmon

SCHMEAR: plain, mustard-caper, everything cream cheeses

BYO: pickled tomato salad, hard boiled egg, english cucumber, radish

JUST IN CASE: local hot sauce, coriander-dill hollandaise

BAKED: assorted bagels, english muffins

Oatmeal Bar +11

WHOLESOME: steel cut local oats

CLASSICS: theWit hive honey, brown sugar, golden raisins, whipped butter

NEW CLASSICS: nutella, berry compote, graham cracker, vanilla-cinnamon butter

NUTS: assorted candied and raw

FEEL GOOD: chia seed, flax seed, poppy seed

FEEL REAL GOOD: almond milk, rice milk

IN-SUITE HOSPITALITY

ONE WEEK ADVANCE NOTICE REQUIRED

Scone & Fruit Platter

Small Platter for 8-10 Guests \$64 | Large Platter for 14-16 Guests \$110

CARVED: honeydew, cantaloupe, pineapple, watermelon

BERRIES: strawberries, blueberries, raspberries

BAKED: scallion, ham & cheddar, raspberry lemon scones

DIP: vanilla yogurt, devonshire cream

Vibrant & Green

Small Platter for 8-10 Guests \$64 | Large Platter for 14-16 Guests \$110

FRESH: young carrot, asparagus, baby broccoli, heirloom tomato skewers

SALAD SHOTS: citrus cous cous, cucumber quinoa, bacon lentil

DIPS: herb yogurt, chive ranch

BREAD: artisan crackers, grilled bread

Snack Bar

Small Platter for 8-10 Guests \$64 | Large Platter for 14-16 Guests \$110

OLIVES: variety blend, chili-citrus marinade

CRUNCH: salted pretzel rods, variety chip bags

NUTS: salty bar mix, maple candied

POPPED: chicago blend caramel & cheddar popcorn

Deli Sandwiches & Wraps

Small Platter for 8-10 Guests \$72 | Large Platter for 14-16 Guests \$126

NUESKE'S SMOKED HAM: baby swiss, dijonaise, pickle, pretzel roll

CHICKEN SALAD: basil pesto-mayo, cured tomato, tomato focaccia

GRILLED VEGGIE: marinated squash, shiitake mushroom, organic spinach, herb cream cheese, tomato wrap

CRUNCH: salted pretzel rods, variety chip bags

Personal Raw Bar

\$32 Per Guest, Minimum Of 4 Guests

OCEAN: half-shell oysters, poached prawns, split king crab, ceviche shooters

SAUCES: classic cocktail, chopped egg remoulade, radish mignonette

CLASSICS: saltines, tiny tabasco, old bay, lemon

Revitalizing Beverages

SMOOTHIES: various naked juices \$5

FRUIT: coconut water, various vitamin waters \$5

ENERGIZE: various red bull flavors, starbucks double-shot \$6

H2O: large still evian, large sparkling badoit \$8

ORGANIC HONEST TEAS: just black, just green, peach oo-la-long \$5

IN-SUITE HOSPITALITY

ONE WEEK ADVANCE NOTICE REQUIRED

Local Craft Draught Tour

\$200 Serves 8-10 Guests

Enjoy an array of three ice cold beer selections from local Chicago breweries served in signature growlers.

Bloody Mary Bar

Serves 8-10 Guests

Standard Set Up - \$150

bloody mary service with premium vodka served in individual mason jars
garnishes: olives, lemons, limes, celery stalks

Premium Set Up - \$200

bloody mary service with ultra premium vodka served in individual mason jars
Garnishes: olives, lemons, limes, celery stalks, beef straws, cubed cheese

Mimosa Bar

Serves 8-10 Guests

Standard Set Up - \$150

Premium Sparkling Wine
garnishes: fresh citrus fruit & berries

Premium Set Up - \$200

Premium Champagne
Garnishes: fresh citrus fruit & berries

In Suite Craft Punch Service

Serves 8-10 Guests

Signature Punch Bowls - \$425

Liquid Lunch: belvedere premium vodka, raspberry basil syrup, lime juice, mr. cucumber soda
East Meets West: absolut craft herbaceous lemon, hennessey vs, fresh mint, ginger beer
Strange Circus: 10 cane rum, cherry bitters, pineapple, strawberry, maple syrup, lemon



Say "I Do" at
theWit

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