



ROOF

PRIVATE
EVENT
MENU

   /ROOFONTHEWIT

201 N. State Street • 27th Floor • Chicago, IL • 60601 • 312.239.9517

www.roofonthewit.com

HORS D'OEUVRES

50 PIECE MINIMUM PER SELECTION.

COLD

MINI BOCADILLO 7

Serrano Ham • Preserved Fig Spread • Grated Tomato • Greens • Fennel

SMOKED SALMON 7

Pumpnickel • Cucumber • Dill • Smoked Roe

JAMÓN IBÉRICO BREADSTICK 7

Grissini • Nigella Seed • Lemon Zest • Celery

TRUFFLED CARROT TART 6

Black Truffle Carrot Purée • Whipped Brie • Fried Pumpkin Seeds

AVOCADO TOAST 7

Sourdough • Eggplant • Harissa • Fried Buckwheat • Pickled Onion

LOBSTER ROLL 8

Basil Aioli • Pickled Chili • Old Bay Potato Chip

TUNA TARTARE 8

Fried Risotto Milanese • Olives • Pickled Green Beans • Sesame Oil

SEARED BEEF “TARTARE” 7

Brioche • Sieved Egg • Caper Vinaigrette

WARM

FALAFEL 7

Marinated Cucumber • Tomato • Sumac Yogurt • Pomegranate Powder

CORN FRITTER 6

Urfa Chili + Black Corn Aioli • Pickled Mushroom

SMOKED CHEDDAR ARANCINI 7

Breaded + Fried Cheddar Risotto • Apple Butter

CHICKEN CROQUETTE 7

Candied Black Walnut • Coriander • Spanish Aioli

SHAVED PORK SKEWER 7

Lemongrass Marinade • Sesame Seeds • Cilantro

GRILLED SHRIMP BROCHETTE 7

Gazpacho Marinade • Fennel • Lemon Vinaigrette

STEAKHOUSE SANDWICH 7

Grilled Striploin • Horseradish Aioli • Shallot Jam • Pickles • Micro Bun





COLD DISPLAYS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST.
FINAL GUARANTEE MUST MATCH ANTICIPATED GUEST COUNT.

SEAFOOD BAR 34

INCLUDES ONE PIECE OF EACH PER PERSON

OYSTERS

On the Half Shell

POACHED SHRIMP

Espelette • Old Bay Seasoning

TUNA CRUDO

Lemon Olive Oil

KING CRAB LEGS

Citronette

SMOKED SALMON

Capers • Onion • Tomato

ACCOMPANIMENTS

Cocktail Sauce • Mignonette •
Hot Sauce • Crackers

MEATS + CHEESES 27

MEATS

Serrano Ham • Dry Cured Chorizo • Mortadella
La Quercia Prosciutto • Genoa Salami

CHEESES

Manchego • Roncal • Brie • Gorgonzola •
Fresh Mozzarella • Marinated Chevre

ACCOMPANIMENTS

Bread • Crackers • Olives • Pickles •
Dried Fruits • Toasted Nuts



WARM DISPLAYS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST.
FINAL GUARANTEE MUST MATCH ANTICIPATED
GUEST COUNT.

ROASTED + BRAISED

35

SELECT TWO PROTEINS

SLOW ROASTED BRISKET

Corn Purée • Roasted Onion Relish • Chimichurri

ROASTED CHICKEN BREAST

Pepper Purée • Baby Carrots • Dill Pesto • Pickled Chilis

PORK SHOULDER

Truffle Apple Sauce • Maple Glazed Shallots • Broccoli Slaw

GRILLED RIBEYE 5 ADDITIONAL

Sweet Onion Sauce • Grilled Mushrooms • Red Wine Jus

SEARED SALMON

Romesco • Sautéed Zucchini • Basil

YELLOWFIN TUNA 3 ADDITIONAL

Fresh Tomato Sauce • Pickled Green Beans • Roasted Olives

INCLUDED SIDES

ROASTED FINGERLING POTATOES

Lemon • Herbs • Fried Onions

CREAMY POLENTA

Piquillo Pepper Ragout

COUS COUS SALAD

Tomatoes • Roasted Peppers • Scallions • Olives • Almonds • HERAY Saffron

BOCADILLOS

28

SELECT FOUR

SERRANO HAM

Manchego • Preserved Fig • Tomato •
Greens • Fennel

SPANISH CHORIZO

Piquillo Mayo • Caramelized Onions •
Aged Cheddar

SHREDDED CHICKEN BAHN MI

Ginger Aioli • Pickled Daikon •
Carrots • Chilis • Cilantro •
Sunflower Seeds

FALAFEL

Herbed Ricotta • Tomato •
Aleppo Honey • Greens

ROOF SLIDER

Beef Patty • American Cheese •
Roasted Garlic Aioli • Pickles

MUSHROOM SLIDER

Beef Patty • Mushrooms • Whipped Brie •
Fennel Slaw • Pickled Onions

FRENCH FRIES

Truffle Aioli • Curry Ketchup •
Spanish Aioli

FLATBREADS

25

SELECT FOUR

MARGHERITA

Fresh Mozzarella • Tomato Sauce •
Basil • Olive Oil • Fresh Tomato

MUSHROOM

Montamore Cheese • Pistachios •
Lemon • Cream Sauce

ITALIAN SAUSAGE

Roasted Cauliflower • Gruyere •
Fried Capers • Cream Sauce

LA PALMA

Spanish Chorizo • Tomato Sauce •
Smoked Mozzarella •
Aleppo Cured + Roasted Pineapple

SHREDDED CHICKEN

Herb + Saffron Sauce • Spinach •
Fresh Chevre • Spiced Almonds

SPICY LAMB SAUSAGE

Romesco • Mushrooms • Dates •
Charmoula • Fennel



CHEF ATTENDED DISPLAYS

BASED ON 1.5 HOURS OF SERVICE.
ONE ATTENDANT REQUIRED PER 75 GUESTS AT
\$200 EACH FOR ALL ATTENDED DISPLAYS.

PRIME RIB

STRIPLOIN
SERVES 40

825

RIBEYE
SERVES 40

875

ACCOMPANIMENTS

SALAD

Tomato • Manchego • Bread Hash •
Marcona Almonds • Mint Vinaigrette

ROASTED HASSELBACK POTATOES

Parmesan • Cream • Herbs

ROASTED BROCCOLINI

Traditional Pesto • Crispy Garlic •
Ricotta Salata

GRILLED ASPARAGUS

Piquillo Hollandaise • Fried Prosciutto •
Torn Herbs

SAUCES

Red Wine Jus • Horseradish Cream •
Chimichurri

WARM ARTISAN ROLLS







ENHANCEMENTS

PAELLA

SERVES 25-30 EACH • PRICED PER PAN
BASED ON 1.5 HOURS OF SERVICE.

CHICKEN + CHORIZO 175

Preserved Peppers • Grilled Scallions •
Black Pepper Aioli

LOBSTER + BLACK RICE 225

Lobster Meat • Mussels • Shrimp • Endive •
Herbs • Piquillo Aioli

ARTICHOKE + PEA 160

Smoked Almonds • Charred Lemon •
Soffritto • HERAY Saffron • Aioli

MEAT + CHEESE BOARD *Serves 18-20* 300

Daily Selection of Meats + Cheeses •
Traditional Accompaniments • Crackers

KALE + SWEET POTATO SALAD *Small* 85

Small serves 15-20, Large serves 35-40 *Large* 150

Pea Tendrils • Candied Black Walnuts •
Shaved Fennel • Spicy Yogurt Dressing

ARUGULA + GRILLED BABY *Small* 85 CARROT SALAD *Large* 150

SMALL SERVES 15-20, LARGE SERVES 35-40

Baby Carrots • Goat Cheese • Charred Onions
Hazelnuts • Spices • Sherry Vinaigrette

BIBB + ROMAINE SALAD *Small* 85

SMALL SERVES 15-20, LARGE SERVES 35-40 *Large* 150

Poached Pears • Shaved Beets •
Pickled Green Beans • Gorgonzola Cheese •
Herbs • Cilantro + Orange Citronette

RED QUINOA + BEAN SALAD *Small* 85

SMALL SERVES 15-20, LARGE SERVES 35-40 *Large* 150

Marinated Beans • Avocados • Feta Cheese •
Pine Nuts • Herbs • Tomato Vinaigrette

TRADITIONAL HUMMUS + *Small* 140 PEA HUMMUS *Large* 250

SMALL SERVES 10-15, LARGE SERVES 25-30

Baby Carrots • Cucumbers • Cauliflower • Cherry
Tomatoes • Radishes • Broccoli • Seeded
Crackers • Grapes • Olives • Stuffed Grape
Leaves • Green Goddess • Ranch



DESSERT BITES

SWEET BITES

CHOICE OF THREE • 10 PER GUEST
CHOICE OF FIVE • 15 PER GUEST

- BLUEBERRY MATCHA TART** 3
Whipped Yogurt • Almond
- STRAWBERRY HONEY BARS** 3
Honey-Orange Cake • Strawberry Preserves
- RASPBERRIES + CREAM PARFAIT** 4
Cardamom Creme Fraiche Panna Cotta •
Raspberries • Semolina Shortbread
- FLAKEY APRICOT BITES** 3
Candied Fennel • Goat Cheese • Pistachio
- GLAZED DOUGHNUT HOLES** 4
Milk Chocolate Banana Glaze • Candied Peanuts
- SALTED CHOCOLATE CHIP COOKIES** 3
Milk + Dark Chocolate Chunks • Murray River Salt
- BAKED CHOCOLATE MOUSSE** 4
Spiced Yogurt • Lemon Olive Oil • Smoked Salt

ROOF MACARONS

SEASONAL FLAVORS

Priced Per Piece 3

MACARON TOWER

WITH CUSTOM LIGHTING 350
100 Macarons of Your Choice

TREATS TO-GO

PRICED PER PERSON

- FRENCH MACARON** 4
CUSTOM EDIBLE LOGO • 2 ADDITIONAL
- SALTED CHOCOLATE** 6
CHIP COOKIES (2)
- MARCONA ALMOND + SMOKED** 5
SALT MILK CHOCOLATE BAR
- ALEPPO PEPPER POPCORN** 3
MINI TUB

DESSERT STATIONS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST
FINAL GUARANTEE MUST MATCH ANTICIPATED GUEST COUNT.

BY THE FIRE 18

**PEANUT BUTTER OAT STUFFED
S'MORE COOKIES**

**DARK CHOCOLATE STRAWBERRY
S'MORE TRIFLE**

Dark Chocolate Cremeux • Cocoa Graham •
Honey Roasted Strawberries • Strawberry Fluff

TOASTED HALVA TARTLET

Caramelized White Chocolate Ganache •
Sesame Halva • Toasted Crunchy Meringue

S'MORE CHOCOLATE BARK

Milk Chocolate • Toasted Marshmallow •
Graham • Applewood Smoked Salt

ICE CREAM CART 12

MANGO MOJITO POP

MOUNDS POP

Coconut • Dark Chocolate • Almond

**PASSION FRUIT STRAWBERRY
CRUNCH SHORTCAKE POP**

**PEANUT BUTTER BANANA BROWNIE
SANDWICHES**

ICE CREAM + SORBET CUPS

Seasonal Assortment

SNOW CONES 12

SYRUPS

Minted-Lime • Coconut Rum • Strawberry •
Blood Orange Vanilla Bean • Mocha

TOPPINGS

Roasted Pineapple • Mango • Toasted Coconut •
Berries • Caramelized Puffed Rice •
Chocolate Shavings • Whipped Cream



PREMIUM BAR PACKAGE

Can be served on the rocks, neat or martini style.
Bartenders are \$150 per bartender for up to 4 hours.
One bartender required per 75 guests. No shots.
Includes one seasonal craft cocktail.

2 HOURS OF SERVICE • 48
3 HOURS OF SERVICE • 58
4 HOURS OF SERVICE • 68

VODKA

Absolut • Absolut Flavors

TEQUILA

Avión Silver

WHISKEY

Jack Daniel's

BOURBON

Jim Beam Bonded • Maker's Mark

GIN

Bombay Dry

SCOTCH

Glenlivet 12

RUM

Bacardi Heritage • Sailor Jerry

COGNAC

D'usse VSOP

HOUSE RED + WHITE WINE

Castle Rock

PROSECCO

Giancarlo

BEER

Import • Domestic

PLATINUM BAR PACKAGE

Can be served on the rocks, neat or martini style.
Bartenders are \$150 per bartender for up to 4 hours.
One bartender required per 75 guests. No shots.
Includes one seasonal craft cocktail.

2 HOURS OF SERVICE • 56
3 HOURS OF SERVICE • 68
4 HOURS OF SERVICE • 80

VODKA

Absolut Elyx • Grey Goose

TEQUILA

Avión Reposado • Patrón Silver

WHISKEY

Bulleit Rye

BOURBON

Bulleit

GIN

Bombay Sapphire • Hendrick's

SCOTCH

Johnnie Walker Black Label •
Glenlivet 12

RUM

Bacardi Superior

COGNAC

D'usse VSOP

HOUSE RED + WHITE WINE

Deloach • Raymond

CHAMPAGNE

G.H. Mumm

BEER

Import • Domestic

HOSTED BAR

Can be served on the rocks, neat or martini style.
Bartenders are \$150 per bartender for up to 4 hours.
One bartender required per 75 guests. No shots.

ROCKS • 2 ADDITIONAL
MARTINI • 3 ADDITIONAL

VODKA

Grey Goose 13
Absolut Elyx 12
Absolut Flavors 10

TEQUILA

Avión Silver • Patrón Silver 12

WHISKEY

Jameson 11
Jack Daniels 11

BOURBON

Maker's Mark 12
Bulleit 14

SCOTCH

Johnnie Walker Black 14
Macallan 12yr 15

GIN

Bombay Sapphire 11
Hendricks 13

RUM

Bacardi Superior 11

WINE

Red 14 / 15
White 13
Still Rosé 15

BEER

Bud Light • Heineken • Stella Artois • 9
Corona • Additional Seasonal

NON-ALCOHOLIC

Soft Drinks • Orange Juice • 4
Cranberry Juice
Red Bull 5
Still + Sparkling Bottled Water 5



CRAFTED COCKTAILS

ABSOLUT WARHOL

Absolut Elyx Vodka • Strawberry Infused Italicus • Elderflower Shrub • Lemon Sour • Sparkling Wine

BREAKING NEWS WITH WOLF SPRITZER

Grey Goose Vodka • Blueberry Infused St. Germain • Grapefruit Shrub • Lemon Sour • Sparkling Wine

MY NAME IS _____, AND I'M AN (APEROLIC)

Absolut Elyx Vodka • Blackberry Infused Aperol • Bright Citrus Shrub • Lemon Sour • Sparkling Wine

I'M FEELING (G)INVINCIBLE!

Tanqueray 10 Gin • Chateau • Cranberry-Pomegranate Honey • Lime • Good Vibes

CLASSIC COCKTAILS

OLD FASHIONED

WhistlePig 6Year Rye • French Cherry + Tahitian Vanilla Bean Demerara • Weatherby's Cola Bitters

COSMOPOLITAN

Tanqueray 10 Gin or Absolut Elyx Vodka • Patrón Citronge • Cranberry • Lime Sour

BEE'S KNEE'S

Hendrick's Gin • Honey Syrup • Lemon

FRENCH 75

Beefeater Gin or Hennessy VSOP • Lemon • Rich Simple • Sparkling Wine

HOSTED BAR: DRINKS ARE BILLED ON A PER DRINK BASIS.

PREMIUM AND PLATINUM BAR: INCLUDES ONE CRAFTED COCKTAIL. BARTENDERS ARE \$150 PER BARTENDER FOR UP TO FOUR HOURS. ONE BARTENDER REQUIRED PER 75 GUESTS.

16 OMG BECKY IS SUCH A PISCES 15
Bacardi Superior or Bumbu Rum • Retrograded Mint Tea • Sweet Peach Noir • Tart Citrus • Horoscope That, Like, Totally Gets You

16 GAGGLE OF CHADS 15
Bulleit Bourbon • Blackberry-Sage • Mint • Lemon • Casual Mention That Your Dad Is A Lawyer

16 YOU'RE ABOUT TO CA(T)CHAÇA THESE HANDS 15
Black + Blueberry Infused Leblon Cachaça • Green Chartreuse • Luxardo Maraschino • Bright Citrus • Ominous Threats

15 WHAT HAPPENS IN FRENCH QUARTER, STAYS IN FRENCH QUARTER... 15
WhistlePig 6 Yr Rye • Martell Blue Swift • House Praline Pecan • Plum Bitters • Absinthe Rinse • Shame

15 MARGARITA 15
Patrón Reposado • Patrón Citronge • Rich Simple • Lime

15 AVIATION 15
Monkey 47 Gin • Crème de Violette • Luxardo Maraschino • Fresh Lemon

15 MANHATTAN 15
Maker's Mark Bourbon • Carpano Antica Vermouth • House Prepared Bitters

15 BLUSHING VESPER 15
Hendrick's Gin • Tito's Vodka • Cocchi Americana Rosa • Lemon Essence

ROOF EVENT GUIDELINES



FOOD AND BEVERAGE SERVICE: theWit Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. theWit Hotel reserves the right to charge for the service of any food and beverages brought into the Hotel in violation of this policy. A minimum guarantee of ten (10) people is required for all menus.

TAXES AND SERVICE CHARGES: All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.75% and bottled beverage tax is 3%. Your event also includes a 20% service charge, which is distributed in its entirety to hourly service staff; and a 4% administrative fee which is retained by theWit Hotel. Such taxes and service charges are subject to change without notice.

MENU SELECTION: To ensure that every detail is handled in a timely manner, theWit requests that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or changes can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE: theWit Hotel requests that clients notify the Catering and Conference Services Department with the exact number of guests attending the function by noon, three (3) business days prior to the event. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

EARLY SETUP CHARGES: We make every attempt to have your room set one-hour prior to your official event start time, however, due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Catering or Conference Services Manager and he/she will advise you of the early setup charges that will apply.

AUDIO VISUAL AND PRODUCTION REQUESTS: theWit Hotel utilizes fully equipped audio visual companies that are familiar with our property and can handle any range of audio visual and production requirements in conjunction with our in-house lighting system. Please contact the Catering and Conference Services Department directly for rates and information.

ADDITIONAL SERVICES: Coat check services are available for all events and are charged at \$150 per attendant with one attendant being assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are \$28 for single events or \$72 for overnight parking. Parking and service charges are subject to change without notice.

SPECIAL MEAL REQUESTS: Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.

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