



theWit

MORE EXPERIENCE THAN HOTEL

Meetings & Events Menu

201 N. State Street | Chicago, IL | 60601 | 312.239.9517



theWit

MORE EXPERIENCE THAN HOTEL

Breakfast	3-5
Breaks	6-8
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Breakfast

Breakfast Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all breakfast menus. A \$150 fee will be added for groups below 20 guests. Served with fresh juices, freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Addison 39 per guest

Seasonal Fresh Fruit, Mixed Berries
Pastries Croissants, Assorted Danishes, Muffins
Sweet Butter, Preserves
Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Broadway 42 per guest

Seasonal Fresh Fruit, Mixed Berries
Pastries Croissants, Assorted Danishes, Muffins
Sweet Butter, Preserves
Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola
Steel Cut Oatmeal Brown Sugar, Candied Pecans, Bananas, Cinnamon

Belmont 47 per guest

Seasonal Fresh Fruit, Mixed Berries
Pastries Croissants, Assorted Danishes, Muffins
Sweet Butter, Preserves
Farm Fresh Scrambled Eggs
Breakfast Meats Peppered Bacon or Chicken Apple Sausage
Roasted Breakfast Potatoes Sea Salt, Rosemary

Halsted 52 per guest

Seasonal Fresh Fruit, Mixed Berries
Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola
Steel Cut Oatmeal Brown Sugar, Candied Pecans, Cinnamon, Bananas
Farm Fresh Scrambled Eggs and Egg Whites
Roasted Breakfast Potatoes Sea Salt, Rosemary
Smoked Salmon Mini Everything Bagels, Hard Boiled Eggs, Shaved Red Onions, Cucumbers, Pea Shoots, Capers, Sliced Tomatoes, Lemon-Dill Cream Cheese

Rush 49 per guest

Seasonal Fresh Fruit, Mixed Berries, Tajin
Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola
Farm Fresh Scrambled Eggs
Breakfast Meats Chipotle Rubbed Bacon or Chorizo Patties
Roasted Breakfast Potatoes Sea Salt, Rosemary
Flour and Corn Tortillas
Toppings Pico de Gallo, Lime Crème, Fresh Avocado, Queso Fresco, Assorted Hot Sauces, Onion and Cilantro Mix

Breakfast Enhancements

Whole Fruit Bananas, Apples, Oranges, Pears	60 per dozen
Greek Yogurt Parfaits Seasonal Fruit, Honey, House Made Granola	84 per dozen
House Made Granola 2% Milk, Whole Milk	84 per dozen
Fresh Pressed 8 Oz. Juices Green Energy, Antioxidant Berry, Carrot-Ginger	96 per dozen
Fresh Baked Muffins Assorted	84 per dozen
Fresh Baked Croissants Plain, Almond or Chocolate	84 per dozen
Assorted Bagels Cream Cheese	96 per dozen
Croissant Breakfast Sandwich Scrambled Eggs, Bacon, Pepper Jack Cheese, Tomato	144 per dozen
Steel Cut Oatmeal Brown Sugar, Candied Pecans, Bananas, Cinnamon	7 per guest
Roasted Breakfast Potatoes Sea Salt, Rosemary	5 per guest
Breakfast Meats Grilled Ham, Bacon, Chorizo Patties, or Chicken Apple Sausages	8 per guest



Breaks

Breaks

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all break menus. A \$150 fee will be added for groups below 20 guests.

Mix and Match 17 per guest / select three

Warm Tortilla Chips Guacamole, Hot Sauce

House Made Snack Mix

Traditional Hummus Grilled Naan

Mini Crudité Green Goddess Ranch

Granola Bars Assortment

Bagged Chips Kettle Chips, Skinny POP Popcorn, Terra Chips

Whole Fruit Bananas, Apples, Oranges, Pears

Cookies Seasonal Assortment

Fudge Brownies Dark Chocolate Ganache, Crisps

French Macarons Seasonal Assortment

Rice Crispy Treats Peanut Butter Banana

Frozen Yogurt Parfait Pops

Nanaimo Bars Dark Chocolate, Coconut, Walnuts

Shortbread Bark Cinnamon-Sugar

Pop N' Shake 12 per guest

House Made Popcorn

Seasonings Truffle Parmesan, Cheddar, Hickory Barbecue,
French Onion Sour Cream, Chili and Lime Salt

Ice Cream Cart 14 per guest / 25 person minimum required

Key Lime Pops

Mounds Pops Coconut, Dark Chocolate, Almond

Passion Fruit Strawberry Crunch Shortcake Pops

Peanut Butter Banana Brownie Sandwiches

Seasonal Ice Cream and Sorbet Cups

Snacks à la Carte

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all break menus. A \$150 fee will be added for groups below 20 guests.

Health Bars

Blake's Top 8 Allergen Free Snack Bars Assorted Flavors	7 each
Clif Bar Classics	7 each
Clif Builder's 20g Protein Bars Cookies and Cream	8 each
Clif Whey Protein Bars Peanut Butter and Chocolate, Salted Caramel Cashew	8 each
RXBARS Assorted Flavors	8 each
KIND Granola Bars Assorted Flavors	7 each

Snacks

Miss Vickie's Kettle Chips Assorted Flavors	6 each
Terra Real Vegetable Chips	6 each
Enjoy Life Lentil Chips Assorted Flavors	6 each
Skinny Pop Popcorn Assorted Flavors	6 each
Love Corn Roasted Corn Snacks Assorted Flavors	6 each
Pretzel Crisps Assorted Flavors	6 each
Rip Van Wafel European Cookies	6 each
Trail Mix Chef's Choice of Dried Fruit and Nuts	8 each
Chef's Cut Jerky Steak, Teriyaki Turkey	9 each

Sweets By The Dozen

Cookies Seasonal Assortment	60 per dozen
Fudge Brownies Dark Chocolate Ganache, Crisps	70 per dozen
Nanaimo Bars Dark Chocolate, Coconut, Walnuts	60 per dozen
Raspberry Lemon Blondies	60 per dozen
Quinoa Carmelita Bars Caramel, Quinoa Flake Crumble	60 per dozen
Whole Wheat Banana Bread	48 per dozen
Cranberry Pecan Pie Bars	70 per dozen
Lemon Meringue Bars	70 per dozen
Seasonal Crumb-Topped Pie Bars	70 per dozen

Beverages

By the Package

Substitutions are subject to additional charges. Per person pricing. Half day packages are available in the same location for up to 4 hours. Full day packages are available for up to 8 hours.

Basics Regular and Decaffeinated Coffee, Assorted Hot Teas or Pepsi Cola Soft Drink Products, Still and Sparkling Bottled Waters	18 Half Day 36 Full Day
Necessities Regular and Decaffeinated Coffee, Assorted Hot Teas, Pepsi Cola Soft Drink Products, Still and Sparkling Bottled Waters	30 Half Day 60 Full Day
Caffeine Drip Regular Coffee, Regular and Sugar-Free Red Bull, Pepsi Cola Soft Drink Products	28 Half Day 52 Full Day
Sparrow Cold Brew Coffee Cream, 2% Milk, Almond Milk, and Choice of Two Syrups: Sweetened Vanilla Cream, Vietnamese Style Cream, Salted Caramel, or Mexican Chocolate	24 Half Day 48 Full Day

By the Gallon

Coffee Chicago Roasted Sparrow Regular and Decaffeinated Coffees	148 per gallon
Selection of Mighty Leaf Hot Teas Honey, Lemon, Sweeteners	148 per gallon
Fresh Brewed Rare Tea Cellar Iced Teas	148 per gallon
Infused Water Cucumber-Mint and Lime, Watermelon-Basil, Pineapple-Vanilla Bean	60 per gallon
Fresh Squeezed Juice Orange, Grapefruit, Cranberry	60 per gallon
Lemonade House Mixed Traditional, Mint, Strawberry	60 per gallon

By the Bottle

Bottled Water Still and Sparking	7 each
Pepsi Cola Soft Drink Products	7 each
Coca Cola Soft Drink Products	8 each
Red Bull Regular and Sugar-Free	9 each
Assorted Vitamin Water	8 each

Lunch



Lunch Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all lunch menus. A \$150 fee will be added for group below 20 guests.
Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Randolph / Wabash 64 per guest

Greek Salad Iceberg, Pepperoncini, Olive, Cucumber, Green Bell Pepper, Tomato, Feta Cheese, Lemon-Oregano Vinaigrette
Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing
Chicago Deep Dish Pizza Pepperoni, Sausage and Green Pepper, Cheese
Roasted Bone-In Chicken Lemon, Rosemary
Braised Kale Shallots, Lemon
Crispy Potatoes Sea Salt, Chili
Cheesecake Elderflower, Lemon

Adams / Wabash 59 per guest

French Onion Soup Toasted Gruyère Croutons
Caprese Salad Tomatoes, Fresh Mozzarella, Rustic Basil Pesto, Aged Balsamic
Mini Wedge Salad Bacon, Grated Egg, Tomatoes, Red Onion, Chives, Blue Cheese Dressing
Flank Steak Blistered Tomatoes, Rosemary
Seared Salmon Grilled Zucchini, Lemon
Fried Potato Wedges Caramelized Onions, Thyme
Artisanal Sliced Bread and Rolls
Chocolate Caramel Crunch Tart Peanuts, Pretzels

Quincy 55 per guest / select 3 sandwiches

One Option Per Person. To-Go Boxed Lunch.
Includes Bagged Chips, Pasta Salad, Sandwich, Cookie
Roast Beef Sandwich Pepper Jack Cheese, Frisée, Tomato, Caramelized Onion Mayonnaise
Grilled Chicken Sandwich Swiss Cheese, Cucumber, Tomato, Arugula, Lemon Aioli
Roasted Turkey Sandwich Swiss Cheese, Cucumber, Tomato, Pea Shoots, Shredded Lettuce, Lemon Aioli
Vegetarian Sandwich Hummus, Cucumber, Shredded Lettuce, Avocado, Red Onions, Goat Cheese, Olives
Quinoa Salad Kale, Butternut Squash, Goat Cheese, Cranberries, Toasted Hazelnuts, Honey Vinaigrette

Washington / Wells 61 per guest / select 3 sandwiches

Chicken and Egg Noodle Soup
Frisée, Arugula, Radicchio Salad Blue Cheese, Candied Walnuts, Pears, Tarragon-Shallot Vinaigrette
Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing
Roast Beef Sandwich Pepper Jack Cheese, Frisée, Tomato, Caramelized Onion Mayonnaise
Grilled Chicken Sandwich Swiss Cheese, Cucumber, Tomato, Arugula, Lemon Aioli
Roasted Turkey Sandwich Swiss Cheese, Cucumber, Tomato, Pea Shoots, Shredded Lettuce, Lemon Aioli
Vegetarian Sandwich Hummus, Cucumber, Avocado, Shredded Lettuce, Red Onions, Goat Cheese, Olives
House Made Potato Chips
Cookies and Bars Seasonal

Clark / Lake 63 per guest

Tomato Bisque Mini Grilled Cheese
Quinoa Salad Kale, Butternut Squash, Goat Cheese, Cranberries, Toasted Hazelnuts, Honey Vinaigrette
Baby Mixed Greens Shaved Carrot, Radish, Cucumber, Lemon-Oregano Vinaigrette
Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Crouton, Caesar Dressing
Main Protein *select two proteins / 7 per additional selection*
Oven Roasted Chicken Citrus and Herb Marinade
Flank Steak Blistered Tomatoes, Rosemary
Seared Salmon Grilled Zucchini, Lemon
Rock Shrimp Peppers, Shallots
Garlic and Herb Marinated Tofu Roasted Eggplant, Chilis
Artisanal Sliced Bread and Rolls
Banana Cream Pie Roasted Bananas, Butter Crust, Candied Walnuts



Reception Hors d'Oeuvres

25 per piece minimum. Available passed or stationed.

Cold 7 each

Creamy Ricotta and Beet Bruschetta

Roasted Baby Beets, Lemon Ricotta,
Toasted Pistachio, Baguette

Mini Beef Tartare Slider

Truffle Mustard, Fried Potato Shoestrings, Micro Bun

Jumbo Shrimp Cocktail

Spicy Cocktail Sauce

Smoked Salmon Tea Sandwich

Pickled Fennel Cream Cheese, Cucumber,
Red Onions, Dill

Mini New England Lobster Roll 9 each

Butter Toasted Bun, Lobster Salad, Celery,
Mayonnaise, Lemon, Chives

Deviled Egg

Brioche, Truffle Caviar, Sorrel

Tuna Tostada

Diced Tuna Crudo, Avocado, Chipotle,
Cilantro, Onions, Corn Tortilla

Hot 8 each

Bacon Wrapped Date

Black Pepper Goat Cheese, Maple Gastrique

Curried Vegetable Samosa

Minted Yogurt Dipping Sauce

Mini Beef Wellington

Beef Short Rib, Mushrooms,
Horseradish Crème Fraîche

Spicy Chicken Egg Roll

Sweet and Sour Sauce

Seared Crab Cake

Corn Salsa, Pickled Red Onion, Lime Crème

Mushroom-Fontina Arancini

Truffled Cream Sauce

Mini Grilled Chicken Tacos

Pineapple Salsa Slaw

Reception Displays

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

Artisanal Cheese Board 20 per guest

Variety of Local and Imported Cheeses

Fruit Preserves, Rosemary Honey, Candied Walnuts, Almonds, Preserved Cherries, Dried Fruit, Grapes, Whole Grain Mustard, Artisanal Crackers, Assorted Sweet and Savory Breads

Charcuterie Board 21 per guest

Prosciutto di Parma, Capicola, Finocchiona, Spanish Style Chorizo

Dijon Mustard, Charred Chili-Orange Marmalade, Assorted Olives, Cornichons, Grilled Artichokes, House Pickles, Grilled Ciabatta and Sliced Baguette

Artisanal Cheese and Charcuterie 33 per guest

Chef's Choice Board Including Samplings of Local and Imported Cheeses, Dry Cured Meats, Olives, Dried Fruits, Nuts, Crackers, and Sweet and Savory Breads

Chicago Style 20 per guest

Mini Chicago Style Hot Dogs Pickle, Tomato, Mustard, Pipparas, Celery Salt

Mini Chicago Beef Sandwiches Shaved Beef, Local Giardinara

House Made Barbecue Potato Chips

Deviled Eggs Grilled Artichokes, Mustard, Chives

Sushi 32 per guest / 4 pieces of each per person

Philadelphia Roll

California Roll

Spicy Tuna Roll

Salmon Nigiri

House Banchan Kimchi, Spicy Asparagus, Steamed Eggplant, Soy and Maple Potatoes

Accompaniments Soy Sauce, Pickled Ginger, Sweet Chili Sauce, Wasabi, Chop Sticks

Iced Raw Bar 41 per guest / 1 piece of each per person

Smoked Bay Scallops Leche de Tigre, Avocado, Radish, Orange Segments, Togarashi

Seasonal Fresh Shucked Oysters

Alaskan King Crab Legs

Chilled Jumbo Shrimp

Accompaniments Lemon, Classic Mignonette, Classic Cocktail Sauce, Raw Horseradish, Jalapeño-Cucumber Mignonette, Hot Sauce, Crackers

Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

One Station - \$50, Two Stations - \$65, Three Stations - \$80

Street Tacos select 3 proteins

Grilled Marinated Flank Steak

Pork Shoulder Al Pastor

Adobo Grilled Chicken

Whitefish Veracruz

Charred Pepper and Mushrooms Asada

Seared Tofu Mojo de Ajo, Roasted Tomatillos

Corn and Flour Tortillas

Toppings Cilantro-Onion, Radish, Cabbage, Charred Jalapeño, Pico de Gallo, Crema, Lime, Hot Sauces

Mexican Street Corn Salad Chili, Mayonnaise, Queso Fresco, Cilantro, Lime

Tortilla Chips Salsa Rojo, Salsa Verde

Guacamole \$3 supplement per guest

Chicago Style Pizza \$5 supplement per guest

Deep Dish Pizza Pepperoni, Sausage, Cheese and Green Pepper

Antipasto Salad Romaine and Iceberg Lettuce, Diced Salami, Tomatoes, Artichokes, Marinated Red Peppers, Fresh Mozzarella, Olives, Pepperoncini

Tomato Panzanella Diced Tomatoes, Croutons, Shaved Onions, Parmigiano-Reggiano, Basil

Sweet Garlic and Herb Vinaigrette

Beef and Pork Meatballs Braised in Tomato Sauce

Potatoes Vesuvio Style

Pasta select 3 pastas

Orecchiette Basil Pesto, Peas, Fresh Mozzarella, Sun-Dried Tomatoes

Bucatini alla Amatriciana Spicy Tomato Sauce, Guanciale, Pecorino

Penne Mushroom Cream Sauce, Caramelized Onions, Ricotta, Madeira

Lasagna Pasta Layers with Tomato Sauce, Cream Sauce, Ricotta, Parmigiano-Reggiano

Spaghetti Tomato and Sausage Sugo, Pecorino, Breadcrumbs

Macaroni and Cheese Rigatoni Pasta, Cream Cheese, Cheddar Sauce

Braised Italian Sausage and Peppers

Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing

Sliders select 3 sliders

Classic Slider Beef Patty, Pickles, Lettuce, Tomato, American Cheese

Steakhouse Slider Beef Patty, Blue Cheese, Caramelized Onions, Fried Onions

Barbecue Pulled Pork Pickles, Cabbage Slaw

Roasted Chicken Banh Mi Daikon and Carrot Pickle, Cucumber, Sriracha Mayonnaise, Cilantro, Basil

Mediterranean Lamb Sausage Pickled Red Onion, Lemon Yogurt, Cucumber-Cilantro Salad

House Made Black Bean Slider Horseradish Cheddar, Tomato, Red Onion Jam, Frisée

Tater Tots Assorted Flavor Shakers, Ketchup

Waldorf Salad Apples, Grapes, Walnuts, Celery, Mayonnaise

Reception Petite Sweets

Recommended 2-3 pieces total per guest. Served passed or displayed. One dozen minimum per flavor.

Shooters 4 each

Berries and Cream

Yogurt Mousse, Yellow Cake

Milk Chocolate Peanut Butter Cheesecake

Cocoa Graham, Candied Peanuts

Chocolate Mousse

Caramel Sauce, Sea Salt, Chantilly

In the Tropics

Coconut, Passion Fruit,
Vanilla Bean-Pineapple

Caramel Pots de Crème

Miso, Raspberries, Almond Crunch

Tartlets 3 each

Toasted S'more

Spiced Citrus Brûlée

Blueberry Yuzu

Apricot Goat Cheese

Dark Chocolate Raspberry

Cream Puffs 3 each

Strawberries and Cream

Vanilla Bean

Salted Caramel

Mocha

Passion Lavender

Two Bite Cupcakes 3 each

Cookies and Cream

Double Chocolate

Lemon Delight

Peanut Butter Banana

Tahitian Vanilla Bean

Cookie Bites 3 each

French Macarons

Salted Chocolate Chip

Brown Butter Pecan Cookies

Italian Rainbow Cookies

Peppermint Patty Brownie

Dessert Stations

Ice Cream Cart 14 per guest

Key Lime Pops

Mounds Pops Coconut, Dark Chocolate, Almond

Passion Fruit Strawberry Crunch Shortcake Pops

Peanut Butter Banana Brownie Sandwiches

Seasonal Ice Cream and Sorbet Cups

Valrhona Artisan Chocolate 25 per guest

Dark Chocolate Mint Meltaways

Milk Chocolate Almond Bark with Smoked Sea Salt

Passion Fruit Coconut Rochers

Caramelized Milk Chocolate and Banana Shake

Classic Bittersweet Truffles

Top Your Own Cheesecake 15 per guest

Classic Fluffy Cheesecake with Graham Cracker Crust

Fruits Honey Roasted Strawberries, Coriander Cherries,

Dark Rum Marinated Tropical Fruits, Fresh Berries

Crunch Candied Peanuts, Crushed Malt Balls, Oreo Crumble,

Toasted Macadamia Nuts, Sprinkles

Sauce Dark Chocolate Fudge,

Johnny Walker Black Butterscotch, Salted Caramel,

Raspberry-Rose Coulis, Whipped Cream

Over the Rainbow 15 per guest

Vanilla Bean Funfetti Cupcakes

White Cake Parfait Cream Cheese Mousse,

Raspberry-Rose Preserves

Citrus Sugar Cookies Frosting Dippers

Strawberry White Chocolate Shakes

Fruity Pebbles White Chocolate Bark



Dinner

Dinner Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for groups below 20 guests. All buffets served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Hancock Center 95 per guest

Wild Mushroom Farro Soup Mirepoix, Leeks
Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing
Roasted Vegetable Salad Arugula, Goat Cheese, Toasted Pumpkin Seeds, Smoked Honey Vinaigrette
Seared Beef Sirloin Medallion
Marinated Grilled Vegetables, Italian Salsa Verde
Seasonal Fish Olives, Capers, Tomatoes, Garlic, Lemon, Basil, Chili Flake, Extra Virgin Olive Oil
Fresh Sweet Corn Risotto Pecorino Cheese, Fresh Herbs
Artisanal Sliced Bread and Rolls
Double Chocolate Budino
Tri-Color Cookies
Sambuca Vanilla Bean Panna Cotta

Wrigley Building 90 per guest

Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing
Chopped Salad Avocado, Bacon, Egg, Blue Cheese, Chive, Tomato, Cucumber, Lemon-Oregano Vinaigrette
House Made Beef Meatballs Spicy Pomodoro, Fresh Basil, Spaghetti Pasta
Lemon-Rosemary Bone-In Roasted Chicken
Duck Confit Fingerling Potatoes, Charred Broccoli
Spinach and Roasted Garlic Lasagna Herb Ricotta, Mozzarella, Fresh Pasta Sheets
Marinated Grilled Vegetables Bell Pepper, Red Onion, Eggplant, Squash, Zucchini, Asparagus
Artisanal Sliced Bread and Rolls
Honey Roasted Strawberry Tiramisu

Tribune Tower 95 per guest

Quinoa Salad Roasted Butternut Squash, Kale, Hazelnuts, Herbed Goat Cheese, Smoked Honey Vinaigrette
Shaved Vegetable Salad Frisée, Blue Cheese Crumbles, Lemon-Oregano Vinaigrette
Roasted Airline Chicken Breast Roasted Shallot, Baby Carrots, Crispy Brussels Sprouts, Tarragon Pesto
Seared Scottish Salmon Fennel, Radish, Tomato, French Beans, Corn Broth
Vegetarian Pad Thai Fried Tofu, Julienne Zucchini, Bell Peppers, Onions, Carrots, Peanuts, Cilantro, Lime
Artisanal Sliced Bread and Rolls
Passion Fruit Lavender Cream Puff
Blood Orange Creamcicle Candied Fennel
Blueberry Yuzu Tart

Marina City 85 per guest

Baby Greens Goat Cheese, Herbs de Provence, Red Wine-Shallot Vinaigrette
Heirloom Tomato Salad Haricot Verts, Olives, Shaved Fennel, Basil Vinaigrette
Pan Seared Flat Iron Steak Caramelized Shallots, Maître D'hôtel Butter
Oven Roasted Chicken Breast Baby Heirloom Carrots, Dijon Mustard Jus
Herb and Cheese Gnocchi Wild Mushrooms, Peas, Shredded Kale, Crème Fraîche, Parmigiano-Reggiano
Artisanal Sliced Bread and Rolls
Salted Caramel Chocolate Mousse

Plated Dinner

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Two Entrées, and Dessert.

An additional Entrée can be added for \$15. Tableside Entrée selection available for an additional \$15 per guest (two Entrée maximum).

Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for groups below 20 guests.

All dinner served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Soup select **one** • soup or salad

Butternut Squash Bisque

Cayenne Crème Fraîche,
Crispy Kale Chips

Smoked Mozzarella and Tomato Soup

Pistachio-Tarragon Pesto

Mushroom and Farro Soup

Leek, Kale, Roasted Tomato

Spicy Lobster Bisque \$4 supplement per person

Sautéed Lobster, Herbs

Sweet Corn Bisque \$4 supplement per person

Butter Poached King Crab,
Aleppo Chili

Salad select **one** • soup or salad

Shredded Kale

Parmigiano-Reggiano,
Dried Cranberries, Marcona Almonds,
Apple, Togarashi Vinaigrette

Shaved Vegetables

Frisée, Herbs de Provence,
Goat Cheese, Lemon-Herb Vinaigrette

Artisanal Leafy Greens

Carrot, Radish, Cherry Tomato,
Cucumber, Balsamic Vinaigrette

Traditional Caesar

Romaine, Parmigiano-Reggiano,
Shaved Crouton, Caesar Dressing

Grilled Brussels Sprouts

Forest Mushroom, Farro, Arugula,
Pancetta, Mustard Vinaigrette

Dessert select **one**

Chocolate Turtle Bar

Fudge Brownie, Pecanduja,
Caramel Mousse, Brownie Brittle

Dark Chocolate Pots de Crème

Espresso Chantilly, Cocoa Nibs, Raspberries

“Milk and Cookies”

Sweet Cream Panna Cotta, Cookie Dough,
Chocolate Chip Crisps, Muscavado Mousse

Strawberry Bombe

Honey Strawberry Mousse, Roasted Strawberries,
Strawberry Marshmallow

Family Style Mignardise \$6 supplement per person

Chef's Assortment of Truffles,
Cookies and Confections

To-Go Treats

Popcorn Truffle Salt and Pepper 4 each

French Macaron 4 each
With Custom Logo 6 each

Salted Chocolate Chip Cookies 6 each

Milk Chocolate Bar 5 each
Salted Marcona Almond

Plated Dinner

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An additional Entrée can be added for \$15. Tableside Entrée selection available for an additional \$15 per guest (two Entrée maximum).

Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for groups below 20 guests.

All dinner served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Entrées

SEAFOOD

U-10 Seared Scallops 110 per guest

Pea Purée, Baby Carrots, Fennel,
Cauliflower, Frisée, Pernod Vinaigrette

Pan Roasted Salmon 95 per guest

Toasted Sesame Sticky Rice, Cilantro,
Cucumber-Seaweed Salad, Ginger-Chili Glaze

Seared Striped Bass 95 per guest

Beluga Lentils, Grapefruit and Fennel Salad,
Pickled Radish

Truffle and Parmesan Gnocchi 90 per guest

Peas, Bacon, Sautéed Lobster, Lobster Broth

POULTRY & PORK

Roasted Chicken Breast 85 per guest

Carrot Purée, Baby Onions, Grilled Broccolini,
Cauliflower, Italian Salsa Verde

Seared Half Amish Chicken 95 per guest

Roasted Fennel, Farro, Kalamata Olives,
Heirloom Tomatoes, Arugula

Pork Loin Milanese 85 per guest

Mascarpone Polenta, Roasted Root Vegetables,
Gremolata, Picked Herbs

Colorado Lamb Rack 110 per guest

Roasted Root Vegetables,
Crispy Fingerling Potato, Mustard Jus

BEEF

Seared Beef Filet 110 per guest

Grilled 8oz. Beef Tenderloin, Roasted Asparagus,
Braised Cippolinis, Parisienne Potatoes, Bèarnaise

New York Strip Steak 115 per guest

12oz. New York Strip, Potato Purée,
Grilled Baby Carrots, Artichokes,
Bone Marrow Herb Butter

Smoked Ribeye Steak 120 per guest

Smoked and Grilled 14oz. Ribeye,
Burnt Onion Gastrique, Cauliflower Purée,
Frisée and Pickled Fennel Salad

Pan Seared Flat Iron Steak 95 per guest

Fregola, Roasted Forest Mushroom,
Kale, Charred Jalapeño Chimichurri

VEGETARIAN

Coconut Lentil Stew 80 per guest

Baby Carrots, Roasted Curried Cauliflower,
Spiced Chickpeas, Lime, Cilantro

Herb and Cheese Potato Gnocchi 85 per guest

Wild Mushrooms, Peas, Shredded Kale,
Crème Fraîche, Parmigiano-Reggiano

Late Night

Late Night Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus.

A \$150 fee will be added for groups below 20 guests.

Sliders 18 per guest

Beef Slider American Cheese, Grilled Onion, Pickles, Tomato, Burger Sauce

Loaded Tater Tots Ketchup, Cheddar Cheese Sauce, Bacon, Green Onion, Pico de Gallo, Sour Cream, Hot Sauce

Street Truck Burritos 21 per guest

Grilled Steak Rice, Refried Beans, Chihuahua Cheese

Grilled Chicken Rice, Refried Beans, Chihuahua Cheese

House Made Tortilla Chips Salsa Rojo, Guacamole, Sour Cream, Assorted Hot Sauces, Rice, Refried Beans, Chihuahua Cheese

Chicago Break 20 per guest

Mini Chicago Hot Dogs

Cracker Jacks

Soft Baked Pretzels Beer Mustard, Spicy Cheese Dip

Mini Italian Beef Giardinara, Cheddar

Beverages



Bar Offerings

Cash Bar prices are inclusive of a 24% service charge and an 11.5% sales tax. There is an \$800 per bar sales minimum for all bars. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests. Cashier fees are \$150 per cashier for Cash Bars Only. No shots. Drinks can be served on the rocks, neat, or martini style.

Beer & Wine Bar

PACKAGE BAR PRICING

2 Hours	\$32 per guest
3 Hours	\$42 per guest
4 Hours	\$52 per guest

WINE

Choice of Premium or Platinum Selections

Premium Hosted Bar	\$10 per glass
Premium Cash Bar	\$11 per glass
Platinum Hosted Bar	\$14 per glass
Platinum Cash Bar	\$16 per glass

Premium

Castle Rock Cabernet Sauvignon, Pinot Noir, Chardonnay and Sauvignon Blanc Prosecco

Platinum

DeLoach Cabernet Sauvignon, Pinot Noir and Chardonnay
R by Raymond Sauvignon Blanc Prosecco

BEER

Hosted Bar	\$10 per beer
Cash Bar	\$11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

Premium Bar

PACKAGE BAR PRICING

Includes One Seasonal Craft Cocktail

2 Hours	\$48 per guest
3 Hours	\$58 per guest
4 Hours	\$68 per guest

HOSTED AND CASH BAR PRICING

SPIRITS

Hosted Bar	\$14 per drink
Cash Bar	\$16 per drink

Absolut Elyx Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Beefeater Dry Gin, Jack Daniel's, Jameson Irish Whiskey, Avión Silver Tequila, Glenlivet Scotch

WINE

Hosted Bar	\$10 per glass
Cash Bar	\$11 per glass

Castle Rock Cabernet, Pinot Noir, Chardonnay and Sauvignon Blanc Prosecco

BEER

Hosted Bar	\$10 per beer
Cash Bar	\$11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

Platinum Bar

PACKAGE BAR PRICING

Include One Seasonal Craft Cocktail

2 Hours	\$56 per guest
3 Hours	\$68 per guest
4 Hours	\$80 per guest

HOSTED AND CASH BAR PRICING

SPIRITS

Hosted Bar	\$16 per drink
Cash Bar	\$18 per drink

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Bulleit Bourbon, Jameson Irish Whiskey, Patrón Silver Tequila, Johnnie Walker Black Label

WINE

Hosted Bar	\$14 per glass
Cash Bar	\$16 per glass

DeLoach Cabernet Sauvignon, Pinot Noir and Chardonnay
R by Raymond Sauvignon Blanc Prosecco

BEER

Hosted Bar	\$10 per beer
Cash Bar	\$11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

CASH BAR This package includes a full bar setup featuring deluxe or premium liquor selections, wine and beer.

Guests purchase drinks individually. Cash Bar prices are inclusive of a 24% service charge and an 11.5% sales tax. There is an \$800 per bar sales minimum for all cash bars. Bartender and cashier fees apply. Cashier fees are \$150 per cashier. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests.

Meetings and Events 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. If any items from a regular buffet menu are split from the menu and served later, a \$175 split course charge will apply per event. Banquet meals less than twenty (20) guests are subject to a minimum taxable surcharge and will be included in your final per person price. A minimum guarantee of ten (10) people is required for all banquet menus.

TAXES AND SERVICE CHARGES All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.5% 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 selections 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 We need your assistance in making all of your events a success! 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 (1) 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 ENGINEERING REQUESTS theWit Hotel has a fully equipped audio visual company on property (KVL Audio Visual Services) which can handle any range of audio visual requirements. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Catering and Conference Services Department or KVL directly for rates and information. All invoicing is handled separately through KVL but can be included in your final master bill. Additional electric power is also available for most function rooms and is required if your function requires the use of a band. Prices for additional power in the function rooms are available through your Catering or Conference Services Manager.

ADDITIONAL SERVICES Coat check services are available for all events and are charged at \$150 per attendant with one attendant 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.