Event Menu
**Addison** 25 per guest

- Seasonal Fresh Fruit, Mixed Berries
- Fresh Baked Croissants Butter, Preserves
- Greek Yogurt Parfaits Mixed Berries, Strawberry Preserves, Honey, Granola

**Broadway** 30 per guest

- Seasonal Fresh Fruit, Mixed Berries
- Fresh Baked Croissants Butter, Preserves
- Greek Yogurt Parfaits Mixed Berries, Strawberry Preserves, Honey, Granola
- Local Oatmeal Brown Sugar, Dried Fruit, Nuts

**Belmont** 47 per guest

- Seasonal Fresh Fruit, Mixed Berries
- Fresh Baked Croissants Butter, Preserves
- Scrambled Eggs
- Breakfast Meats Choice of Bacon, Pork Sausage
  - or - Veggie Sausage
- Roasted Breakfast Potatoes Sea Salt, Rosemary

**Rush** 40 per guest

- Seasonal Fresh Fruit, Mixed Berries
- Fresh Baked Croissants Butter, Preserves
- Roasted Breakfast Potatoes Sea Salt, Rosemary
- Bacon Breakfast Burrito Bacon, Scrambled Eggs, Cheddar Cheese, Green Peppers, Onions, Side of Salsa and Sour Cream
  - or -
- Veggie Breakfast Burrito Veggie Sausage, Green Pepeprs, Onions, Zucchini, Arugula, Side of Salsa and Sour Cream

All buffets require a 10 person minimum and are served as individual portions. If a station is preferred, a $150 attendant fee per meal period will apply. Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Served with fresh juices, freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.
## Snacks

### Health Bars | Priced per Item

<table>
<thead>
<tr>
<th>Snack Type</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blake’s Top 8 Allergen Free Snack Bars</td>
<td>7 each</td>
</tr>
<tr>
<td>RXBARS Assorted Flavors</td>
<td>8 each</td>
</tr>
<tr>
<td>KIND Granola Bars Assorted Flavors</td>
<td>7 each</td>
</tr>
</tbody>
</table>

### Snacks | Priced per Item

<table>
<thead>
<tr>
<th>Snack Type</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips &amp; Dips Guacamole, Salsa Rojo</td>
<td>7 each</td>
</tr>
<tr>
<td>Hummus Naan</td>
<td>7 each</td>
</tr>
<tr>
<td>Kettle Chips Assorted Flavors</td>
<td>6 each</td>
</tr>
<tr>
<td>Skinny Pop Popcorn Assorted Flavors</td>
<td>6 each</td>
</tr>
<tr>
<td>Pretzel Crisp Assorted Flavors</td>
<td>6 each</td>
</tr>
<tr>
<td>Rip Van Wafel European Cookies</td>
<td>6 each</td>
</tr>
<tr>
<td>Chef’s Cut Jerky Steak, Teriyaki Turkey</td>
<td>6 each</td>
</tr>
<tr>
<td>Corn Nuts Assorted Flavors</td>
<td>6 each</td>
</tr>
</tbody>
</table>

### Beverages | By the Gallon

<table>
<thead>
<tr>
<th>Beverages Type</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee Chicago Roasted Sparrow Regular and Decaffeinated Coffees</td>
<td>154</td>
</tr>
<tr>
<td>Selection of Mighty Leaf Hot Teas Honey, Lemon, Sweeteners</td>
<td>154</td>
</tr>
<tr>
<td>Fresh Brewed Rare Tea Cellar Iced Teas</td>
<td>154</td>
</tr>
</tbody>
</table>

### Beverages | By the Bottle

<table>
<thead>
<tr>
<th>Beverages Type</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water Still and Sparking</td>
<td>7</td>
</tr>
<tr>
<td>Pepsi Cola Soft Drink Products</td>
<td>7</td>
</tr>
<tr>
<td>Red Bull Regular and Sugar-Free</td>
<td>9</td>
</tr>
</tbody>
</table>
**Lunch**

**Randolph / Wabash** 50 per guest
- **Greek Salad** Iceberg, Pepperoncini, Olive, Cucumber, Green Bell Pepper, Tomato, Feta Cheese, Lemon-Oregano Vinaigrette
  - or -
- **Traditional Caesar Salad** Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing
- **Roasted Bone-In Chicken Breast** Lemon, Rosemary
- **Slow Cooked Tuscan Kale**
- **Crispy Potatoes** Sea Salt, Chili
- **Lemon Bars** Madiera preserved Blueberries, Mint
  - or -
- **Chocolate Trifle** Chocolate Cake, Whipped Creme Fraîche, Preserved Cherries

**Adams / Wabash** 55 per guest
- **Minestrone Soup**
- **Caprese Salad** Tomatoes, Fresh Mozzarella, Rustic Basil Pesto, Aged Balsamic
  - or -
- **Mini Wedge Salad** Bacon, Grated Egg, Tomatoes, Red Onion, Chives, Blue Cheese Dressing
- **Flank Steak** Blistered Tomatoes, Rosemary, Roasted Brussels Sprouts
  - or -
- **Seared Salmon** Grilled Zucchini, Lemon, Roasted Brussels Sprouts
- **Potato Purée**
- **Lemon Bars** Madiera preserved Blueberries, Mint
  - or -
- **Chocolate Trifle** Chocolate Cake, Whipped Creme Fraîche, Preserved Cherries

**Quincy** 55 per guest / select 2 sandwiches
- One Option Per Person. To-Go Boxed Lunch. Includes Bagged Chips, 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** 45 per guest / select 2 sandwiches
- **Chicken and Egg Noodle Soup**
- **Frisée, Arugula, Radicchio Salad** Blue Cheese, Candied Walnuts, Pears, Tarragon-Shallot Vinaigrette
  - or -
- **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
- **Variety of Kettle Chips**
- **Lemon Bars** Madiera preserved Blueberries, Mint
  - or -
- **Chocolate Trifle** Chocolate Cake, Whipped Creme Fraîche, Preserved Cherries

All buffets require a 10 person minimum and are served as individual portions. If a station is preferred, a $150 attendant fee per meal period will apply.
Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance.
Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.
Reception

21 per guest based on one piece per guest / select 3 / individually plated and served from station

Cold

**Creamy Ricotta and Beet Bruschetta**
Roasted Baby Beets, Lemon Ricotta, Toasted Pistachio, Baguette

**Mini Beef Tartare Slider**
Truffle Mustard, Fried Potato Strings, Micro Bun

**Jumbo Shrimp Cocktail**
Spicy Cocktail Sauce

**Smoked Salmon Tea Sandwich**
Pickled Fennel Cream Cheese, Cucumber, Red Onions, Dill

**Avocado Toast**
Cherry Tomatoes, Pickled Radish, Arugula

Hot

**Bacon Wrapped Date**
Black Pepper Goat Cheese, Maple Gastrique

**Mini Beef Wellington**
Beef Short Rib, Mushrooms, Horseradish Crème Fraîche

**Seared Crab Cake**
Corn Salsa, Pickled Red Onion, Lime Crème

**Mushroom Arancini**
Parmesan, Truffle Cream Sauce

**Fried Cauliflower**
Tempura Batter, Spiced Honey, Cilantro
Slider Station 25 per guest

**Steak House Slider** Beef Patty, Peppered Bacon, Blue Cheese, A-1 Aioli, Lettuce, Tomato

**Classic Cheese Slider** American Cheese, Pickles, Onions, Shredded Lettuce, Special Sauce

**Mini New England Lobster Roll** Lemon Aioli, Celery, Chives

**House Made Chips** Classic, Zesty Ranch, Barbecue, Salt and Vinegar

Fried Chicken Station 25 per guest

**Traditional Fried Chicken**

**Nashville Hot Fried Chicken**

**Baked Macaroni and Cheese**

**Creamy Coleslaw**

**House Made Chips** Classic, Zesty Ranch, Barbecue, Salt and Vinegar

Taco Station 25 per guest

**Carne Asada** Onions, Cilantro, Salsa Verde

**Al Pastor** Grilled Pineapple, Onions, Cilantro, Salsa Rojo

**Chili-Lime Shrimp** Mango Salsa, Chipotle Aioli

**Mexican Street Corn** Grilled Corn, Chili, Mayonnaise, Cotija Cheese, Cilantro, Lime

**Tortilla Chips** Pico de Gallo, Salsa Verde, Salsa Rojo, Guacamole

Pizza Station 25 per guest

*only available for events on ROOF*

**Kale Caesar Salad** Shredded Kale, Arugula, Parmesan, Croutons, House Dressing *-or-

**Chopped Wedge Salad** Iceberg Lettuce, Marinated Apples, Walnuts, Bacon, Gorgonzola Dressing

**Bruschetta** Marinated Tomatoes, Red Onions, Garlic, Basil, Saba

Choose Three

**Margherita** House Tomato Sauce, Basil Leaves, Imported Buffalo Mozzarella, Olive Oil Drizzle

**Sausage** House Tomato Sauce, Italian Sausage, Shredded Mozzarella, Herbs, Olive Oil Drizzle

**Pepperoni** House Tomato Sauce, Pepperoni, Shredded Mozzarella, Herbs, Olive Oil Drizzle

**Ndúja and Sweet Pepper** House Tomato Sauce, House Ndúja, Marinated Sweet Peppers, Shredded Mozzarella

All stations require a 10 person minimum. Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance.
Dinner

**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

**Salad** select one • soup or salad
- Shredded Kale
  - Parmigiano-Reggiano,
  - Dried Cranberries, Marcona Almonds,
  - Apple, Togarashi Vinaigrette
- Artisanal Leafy Greens
  - Carrot, Radish, Cherry Tomato,
  - Cucumber, Balsamic Vinaigrette
- Traditional Caesar
  - Romaine, Parmigiano-Reggiano,
  - Shaved Croutons, Caesar Dressing

**Entrées**

**SEAFOOD**
- Pan Roasted Salmon
  - Rice Noodles, Cilantro,
  - Cucumber-Seaweed Salad,
  - Ginger-Chili Glaze
- Truffle and Parmesan Gnocchi
  - Peas, Bacon, Sautéed Lobster,
  - Lobster Broth

**POULTRY & PORK**
- Roasted Chicken Breast
  - Carrot Purée, Baby Onions,
  - Grilled Broccolini, Cauliflower,
  - Italian Salsa Verde
- Seared Half Amish Chicken
  - Roasted Fennel, Farro, Kalamata
  - Olives, Heirloom Tomatoes, Arugula
- Pork Loin Milanese
  - Mascarpone Polenta,
  - Roasted Root Vegetables,
  - Picked Herbs

**BEEF**
- Filet Mignon
  - Grilled 8oz. Beef Tenderloin,
  - Roasted Asparagus, Braised
  - Cippolinis, Roasted Garlic Potato
  - Purée, Béarnaise
- New York Strip Steak
  - 12oz. New York Strip, Potato Purée,
  - Grilled Baby Carrots, Artichokes,
  - Bone Marrow Herb Butter
- Pan Seared Flat Iron Steak
  - Fregola, Roasted Mushrooms,
  - Kale, Charred Jalapeño Chimichurri

**VEGETARIAN**
- Herb & Cheese Potato Gnocchi
  - Wild Mushrooms, Peas,
  - Shredded Kale, Crème Fraîche,
  - Parmigiano-Reggiano

**Dessert**
- Sweet Cream Panna Cotta
  - Mulled Winter Fruits,
  - Black Walnuts
- Chocolate Mousse
  - Lime and Raspberry Compote,
  - Feuilletine Crunch
- Lemon Curd Tartlets
  - Candied Mandarins,
  - Lavender and Oat Crumble,
  - Pouring Cream
- St. Louis Buttercake
  - Spiced Yogurt, Pistachio,
  - Pomegranate

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.
Beverages

Hosted | Cash Bars

SPIRITS
Choice of Premium or Platinum Selections

<table>
<thead>
<tr>
<th></th>
<th>Premium Hosted Bar</th>
<th>Premium Cash Bar</th>
<th>Platinum Hosted Bar</th>
<th>Platinum Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium</td>
<td>$14 per drink</td>
<td>$16 per drink</td>
<td>$16 per drink</td>
<td>$18 per drink</td>
</tr>
<tr>
<td>Platinum</td>
<td>$14 per drink</td>
<td>$16 per drink</td>
<td>$16 per drink</td>
<td>$18 per drink</td>
</tr>
</tbody>
</table>

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

Platinum
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
Choice of Premium or Platinum Selections

<table>
<thead>
<tr>
<th></th>
<th>Premium Hosted Bar</th>
<th>Premium Cash Bar</th>
<th>Platinum Hosted Bar</th>
<th>Platinum Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium</td>
<td>$10 per glass</td>
<td>$11 per glass</td>
<td>$14 per glass</td>
<td>$16 per glass</td>
</tr>
<tr>
<td>Platinum</td>
<td>$10 per glass</td>
<td>$11 per glass</td>
<td>$14 per glass</td>
<td>$16 per glass</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th></th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium</td>
<td>$10 per beer</td>
<td>$11 per beer</td>
</tr>
<tr>
<td>Platinum</td>
<td>$10 per beer</td>
<td>$11 per beer</td>
</tr>
</tbody>
</table>

BEER & WINE

<table>
<thead>
<tr>
<th></th>
<th>PREMIUM includes one classic cocktail</th>
<th>PLATINUM includes one classic cocktail</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2 Hours</td>
<td>$32 per guest</td>
</tr>
<tr>
<td></td>
<td>3 Hours</td>
<td>$42 per guest</td>
</tr>
<tr>
<td></td>
<td>4 Hours</td>
<td>$52 per guest</td>
</tr>
</tbody>
</table>

Cash bar prices are inclusive of a 24% service charge and an 11.75% sales tax. Bartender fees are $150 per bartender and are required for all bar(s). One bartender will be assigned per every 75 guests.

No shots. Drinks can be served on the rocks, neat, or martini style.
Meetings and Events Guidelines

EVENT READY Hilton has developed EventReady with CleanStay, a global meetings and events program designed to create event experiences that are clean, flexible, safe and socially responsible. Some key features of the program include sanitizing stations throughout meeting, event, and public space; Vendor compliance to all standards; Hilton CleanStay Event Room Seal is applied once the room is properly cleaned, set and EventReady; Customized physical distancing room sets; Meal services and operational procedures adhering to physical distancing regulations, amplified hygiene & sanitation requirements; Flexible pricing, space options, and contract terms. Updated regulatory standards issued by state and municipal authorities will continue to be followed. Please contact your Catering or Conference Services Manager for specific details.

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 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 operates all audiovisual in-house and can accommodate any range of audiovisual requirements, including hybrid meetings. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Sales Department directly for rates and information. All invoicing will 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 Sales Manager. All audiovisual equipment is subject to applicable state tax (currently 9%).

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 Sales Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.

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