



theWit

MORE EXPERIENCE THAN HOTEL

Event Menu

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



Breakfast

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 Peppers, Onions, Zucchini, Arugula,

Side of Salsa and Sour Cream

All buffets require a 10 person minimum. If an attended 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.

Breaks



Health Bars | Priced per Item

Blake's Top 8 Allergen Free Snack Bars Assorted Flavors	7 each
RXBARS Assorted Flavors	8 each
KIND Granola Bars Assorted Flavors	7 each

Snacks | Priced per Item

Chips & Dips Guacamole, Salsa Rojo	7 each
Hummus Naan	7 each
Kettle Chips Assorted Flavors	6 each
Skinny Pop Popcorn Assorted Flavors	6 each
Pretzel Crisps Assorted Flavors	6 each
Rip Van Wafel European Cookies	6 each
Chef's Cut Jerky Steak, Teriyaki Turkey	8 each
Corn Nuts Assorted Flavors	6 each

Beverages | By the Gallon

Coffee Chicago Roasted Sparrow Regular and Decaffeinated Coffees	154 per gallon
Selection of Mighty Leaf Hot Teas Honey, Lemon, Sweeteners	154 per gallon
Fresh Brewed Rare Tea Cellar Iced Teas	154 per gallon

Beverages | By the Bottle

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

Beverages | By the Package

10 person minimum	
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

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 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

Quincy 55 per guest / select 2 sandwiches / one option per guest

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

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

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

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Reception

7 each / 25 piece minimum per selection

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



Reception

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, Pickles, Grilled Ciabatta and Sliced Baguette

Artisanal Cheese and Charcuterie 33 per guest

Chef's Choice Board including Local and Imported Selections

Assorted Cheeses, Dry Cured Meats, Olives, Dried Fruits, Nuts, Crackers and Sweet and Savory Breads

Sushi 32 per guest / 4 pieces 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, Cocktail Sauce, Raw Horseradish, Jalapeño-Cucumber Mignonette, Hot Sauce, Crackers



Reception

Build Your Own Salad 25 per guest

Fresh Greens Mesculin Mix, Chopped Romaine, Mini Iceberg Wedges

Proteins Grilled Lemon-Herb Chicken, Basil-Chili Shrimp, Hard Cooked Eggs, Marinated Garbanzo Beans, Lentils

Cheese Feta, Blue, Fresh Chevre, Parmigiano-Reggiano

Vegetables Cherry Tomatoes, Cucumbers, Radish, Shaved Baby Carrots, Fennel, Kalamata Olives, Grilled Broccoli, Roasted Cauliflower

Crunch Croutons, Candied Pecans, Pumpkin Seeds, Sunflower Seeds, Crunch Noodles

Dressings Honey Vinaigrette, Chipotle Ranch, Caesar, Lemon-Oregano Vinaigrette, Balsamic Vinaigrette

Sliders 28 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

Pasta 32 per guest

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

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

Poke Bowls 32 per guest for 2 proteins / 36 per guest for 3 proteins

Sushi Rice served with Protein and Assorted Toppings

Marinated Tuna Soy Sauce, Ginger, Sambal, Scallions

Diced Salmon Soy Sauce, Sesame Oil, Sriracha, Rice Wine Vinegar, Honey

Grilled Garlic Ginger Chicken Thighs Cilantro

Seared Tofu Sweet Chili Glaze

Accompaniments Nori Strips, Toasted Sesame Seeds, Edamame Beans, Diced Pineapple, Shaved Jalapeños, Diced Avocado, Cilantro, Cucumbers, Green Onion, Radish

Napa Cabbage Slaw Sweet Ginger and Sugar Cane Vinaigrette
Salt and Vinegar

Reception

Tacos 28 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

Pizzas 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

Íduja and Sweet Pepper House Tomato Sauce, House Íduja, Marinated Sweet Peppers, Shredded Mozzarella

Carving Stations

sold per piece / one attendant per 75 guests / \$150 per attendant

Smoked Prime Rib (Serves 30 Guests) 750

Horseradish Cream Sauce

Oven Roasted Beef Tenderloin (Serves 20 Guests) 650

Charred Jalapeño Chimichurri

Rosemary Roasted Whole Turkey (Serves 20 Guests) 420

Mustard Jus, Pickled Cranberries

Lemon Herb Roasted Salmon (Serves 20 Guests) 445

Italian Salsa Verde

Orange Glazed Pork Tenderloin (Serves 30 Guests) 650

Pickled Tomato, Habanero Mojo

Sweets

sold per piece / 24 minimum per flavor

Assorted Cupcakes 4

Vanilla, Chocolate, Red Velvet, Carrot, Banana

Tiramisu Bar 5

Ladyfingers soaked with Coffee Liqueur filled with a Delicious Mascarpone Mousse

Edelweiss Bar 5

Vanilla Biscuit, Raspberry Coulis, White Chocolate Mousse and a Crunchy Hazelnut Praline

Lemon Tart 5

Buttery Shortbread Crust filled with Fresh Lemon Curd

Apple Tartlet 5

Pure Butter Short Dough filled with Almond Cream and Apple

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance.

All stations require a 10 person minimum. A \$150 fee will be added for groups below 10 guests.

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

95

Truffle and Parmesan Gnocchi

Peas, Bacon, Sautéed Lobster,
Lobster Broth

90

POULTRY & PORK

Roasted Chicken Breast

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

85

Seared Half Amish Chicken

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

95

Pork Loin Milanese

Mascarpone Polenta,
Roasted Root Vegetables,
Picked Herbs

85

BEEF

Filet Mignon

Grilled 8oz. Beef Tenderloin,
Roasted Asparagus, Braised
Cippolinis, Roasted Garlic Potato
Purée, Bèarnaise

110

New York Strip Steak

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

115

Pan Seared Flat Iron Steak

Fregola, Roasted Mushrooms,
Kale, Charred Jalapeño Chimichurri

95

VEGETARIAN

Herb & Cheese Potato Gnocchi

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

85

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.

Hosted | Cash Bars

SPIRITS

Choice of Premium or Platinum Selections

Premium Hosted Bar \$14 per drink

Premium Cash Bar \$16 per drink

Platinum Hosted Bar \$16 per drink

Platinum Cash Bar \$18 per drink

Premium

Absolut Elyx Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Beefeater Dry Gin, Jack Daniel's, Jameson Irish Whiskey, Avi3n Silver Tequila, Glenlivet Scotch

Platinum

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Bulleit Bourbon, Jameson Irish Whiskey, Patr3n Silver Tequila, Johnnie Walker Black Label

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, Stella Artois and Local Favorites

Package Bars

BEER & WINE

2 Hours \$32 per guest

3 Hours \$42 per guest

4 Hours \$52 per guest

PREMIUM

includes one classic cocktail

2 Hours \$48 per guest

3 Hours \$58 per guest

4 Hours \$68 per guest

PLATINUM

includes one classic cocktail

2 Hours \$56 per guest

3 Hours \$68 per guest

4 Hours \$80 per guest

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.



Beverages

Meetings and Events Guidelines

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 audio visual 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.