

Weddings *at* the Wit



Packages

WHAT'S INCLUDED

- Complimentary Suite for the Couple on the Evening of the Wedding
- Complimentary Suite Upgrade for Parents (Available For Up to Two Nights)
- Preferred Hotel Room Rate for Guests
- Personal Menu Tasting for the Couple and Two Guests
- Bartender(s) and Coat Check Attendant (if applicable)
- Hilton Honors Reward Points
- Discounted Valet Rate
- Table Numbers
- Votive Candles

THE DYLAN PACKAGE

175 Per Guest

- Choice of Three Passed Hors D'oeuvres
- Three Course Plated Dinner
 - Soup or Salad
 - Two Entrée Selections
 - Wedding Cake or Sweets Table
- Three Hour Deluxe Bar
- Wine Service With Dinner

THE PICASSO PACKAGE

225 Per Guest

- Choice of Five Passed Hors D'oeuvres
- Four Course Plated Dinner
 - Appetizer
 - Soup or Salad
 - Two Entrée Selections
 - Wedding Cake or Sweets Table
 - Champagne Toast Upon Entrance to Dinner
- Four Hour Premium Bar
- theWit Signature Cocktail
- Premium Wine Service With Dinner
- One Late Night Station

THE SHAKESPEARE PACKAGE

200 Per Guest

- Choice of Four Passed Hors D'oeuvres
- Three Course Plated Dinner
 - Soup or Salad
 - Two Entrée Selections
 - Wedding Cake or Sweets Table
- Champagne Toast Upon Entrance to Dinner
- Four Hour Deluxe Bar
- theWit Signature Cocktail
- Wine Service with Dinner

THE MONROE PACKAGE

Two Stations | 195 Per Guest

Three Stations | 215 Per Guest

Four Stations | 235 Per Guest

- Choice of Four Passed Hors D'oeuvres
- Reception Stations
- Wedding Cake or Sweets Table
- Four Hour Deluxe Bar
- theWit Signature Cocktail



Cocktail Hour

Hors D'oeuvres

COLD

Mini Beef Tartare Slider Truffle Mustard, Fried Potato Shoestrings, Micro Bun

Jumbo Shrimp Cocktail Spicy Cocktail Sauce

Tuna Poke Fresh Avocado, Wonton Crisp

Avocado Toast Brioche, Pea Tendrils, Shaved Radish, Grated Pecorino Cheese, Fresh Squeezed Lemon

Mini Lobster Slider Brioche Bun, Celery, Mayonnaise, Lemon, Chive

Smoked Scallop Ceviche Pico de Gallo, Cilantro, Lime Juice, Tortilla Chips

HOT

Mini Beef Wellington Beef Short Rib, Mushroom Duxelle, Fresh Horseradish, Crème Fraîche

Fried Cauliflower Crispy Batter, Coriander Honey, Mint

Bacon Wrapped Date Black Pepper Goat Cheese, Maple Gastrique

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

Chicken and Fontina Arancini Warm Romesco Sauce, Fresh Torn Basil

Mushroom Arancini Parmesan, Romesco Sauce, Basil

Shrimp Toast Marinated Scallions, Sesame Seeds



Cocktail Hour

Enhancements

CEVICHE BAR

35 Per Guest | 1 Piece of Each Per Guest | Served as Individual Portions

White Fish Escabeche Onions, Peppers, Tomato, Sherry Vinegar

Shrimp Ceviche Pico de Gallo, Cilantro, Lime Juice

Smoked Mussel Ceviche Onions, Sweet Peppers, Corn, Lemon Juice

Salmon Aquachile Onions, Poblano and Jalapeno Peppers, Cilantro, Citrus Juices, Soy Sauce

ARTISANAL CHEESE

18 per guest | Served as Individual Portions

A Variety of Regional and Imported Cheese

Marcona Almonds, Dried Fruit, Fresh Grapes, Mustard, Artisan Crackers

CHARCUTERIE

18 per guest | Served as Individual Portions

Regional Salami, Prosciutto and Chorizo

Mustard, Orange Marmalade, Marinated Olives, Pickled and Preserved Vegetables,
Assorted Crackers

ARTISANAL CHEESE AND CHARCUTERIE

28 per guest | Served as Individual Portions

Chef's Selection of Local and Imported Cheeses and Dry Cured Meats

Marinated Olives, Dried Fruits, Marcona Almonds, House Pickled Vegetables, Assorted Crackers



Dinner

Plated Starters

Refer to packages for inclusions

SOUP

Butternut Squash Bisque Pumpkin Spiced Crème Fraîche, Toasted Hazelnuts

Smoked Mozzarella and Tomato Soup Pistachio, Tarragon Pesto

Creamy Potato Soup Italian Sausage, Kale

SOUP ENHANCED

Upgrade Additional 4 Per Guest

Spicy Lobster Bisque Sautéed Lobster

Sweet Corn Bisque King Crab Salsa

SALAD

Shredded Kale Salad Parmigiano-Reggiano, Dried Cranberry, Marcona Almond, Apple, Togarashi Vinaigrette

Arugula, Prosciutto and Pear Salad Toasted Walnut, Parmigiano-Reggiano, Sweet Fig Vinaigrette

Artisan Leaf Green Salad Carrot, Radish, Cherry Tomato, Cucumber, Balsamic Vinaigrette

Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Crouton, House Caesar Dressing

APPETIZER

Included in Picasso Package, Upgrade Additional 12 Per Guest

Garlic Chili Shrimp Pineapple-Chipotle Glazed Pork Belly, Fried Brussels Sprouts, Aged Cheddar Grits

Seared Jumbo Lump Crab Cake Cajun Remoulade, Lemon Arugula Salad

Zucchini and Goat Cheese Ravioli Vegetable Broth, Roasted Tomatoes, Shaved Fennel Salad, Parmigiano-Reggiano

Mini Baked Brie Puffed Pastry, Raspberry Compote, Frisée, Marcona Almonds



Dinner

Plated Entrées

Packages include Two Pre-Selected Entrée Selections and Chef's Selection of a Vegetarian Entrée

BEEF

Beef Short Rib Pommes Parisienne, Roasted Root Vegetables, Pan Jus, Horseradish Gremolata

Seared Filet of Beef Cauliflower Purée, Pork Lardon, Lemon, Brussels Sprouts, Smoked Demi **+10**

New York Strip Sweet Parsnip Purée, Baby Onions, Colored Carrots, Rosemary Bone Marrow Butter **+15**

Grilled Ribeye Truffle Salt, Potato Purée, Cauliflower, Roasted Garlic Gastrique, Fennel Salad **+15**

Pan Seared Flat Iron Steak Gnocchi, Wild Mushrooms, Roasted Asparagus, Arugula-Tomato Salad

POULTRY AND PORK

Roasted Chicken Breast Carrot Purée, Crispy Brussels Sprouts, Roasted Shallots, Pan Jus

Pork Milanese Bacon Lardon, Fingerling Potatoes, Lemon Arugula and Tomato Salad, Mustard Jus

Roasted Half Chicken Roasted Garlic Mash, Braised Green Beans, Natural Jus **+10**

SEAFOOD

Pan Roasted Salmon Tarragon Quinoa, Bean and Pea Salad, Lemon Beurre Blanc

Striped White Fish Sweet Parsnip Purée, Crispy Bacon, Forest Mushrooms, Sage Nage

Striped Bass Boiled Potatoes, Sweet Corn Broth, French Beans, Cherry Tomato, Fennel Radish Salad **+5**

Walleye Pike Pea Purée, Baby Carrots, Onion, Fennel, Cauliflower, Frisée, Pernod Vinaigrette

VEGETARIAN

Vegetable Curry Roasted Potatoes, Carrots, Bell Peppers, Peas, Cauliflower, Fennel, Cilantro-Lime Rice

Herb and Cheese Gnocchi Wild Mushrooms, Peas, Shredded Kale, Crème Fraîche, Parmigiano-Reggiano



Dinner

Monroe Package Stations

All Carving Stations require One Chef Attendant Per 75 Guests, \$150 Per Attendant

Carving Stations

ROASTED STRIP LOIN

Baby Mixed Greens Salad Shaved Carrots, Radishes, Cucumbers, Tomatoes, Herb Balsamic, Ranch

Brussels Sprouts Pork Lardon, Orange Zest, Chili

Fingerling Potatoes Duck Confit

Sauces Horseradish Cream, Chimichurri Sauce

GARLIC ROSEMARY RUBBED PRIME RIB

Mini Wedge Salad Bacon, Grated Egg, Tomatoes, Red Onions, Chives, Blue Cheese Dressing

Grilled Asparagus Lemon

Twice Baked Potato Pepper Bacon, Crème Fraîche, Aged Cheddar, Chive

Sauces Horseradish Cream, Roasted Forest Mushroom Demi

ROASTED SIDE OF SALMON

Frisée, Arugula, Radicchio Salad Blue Cheese, Candied Walnuts, Pears, Tarragon-Shallot Vinaigrette

Sweet Parsnip Purée Parsnip, Sweet Cream

Roasted Curried Cauliflower Madras Curry

Sauces Lemon-Dill Crème Fraîche, Apple Beurre Blanc

Standard Stations

SLIDER STATION

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

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

Mini New England Lobster Roll Traditional Bun, Celery, Mayo, Lemon, Chives

House Made Chips Individually Bagged Classic, Zesty Ranch, Barbeque, Salt and Vinegar

TACO STATION

Carne Asada Onions, Cilantro, Salsa Verde

Al Pastor Grilled Pineapple, Onions, Cilantro, Salsa Rojo

Chili-Lime Shrimp Mango Salsa, Chipotle Aioli

Quesadillas Grilled Chicken and Cheese

Mexican Street Corn Grilled Corn, Chili, Mayo, Cotija Cheese, Cilantro, Lime

Quesadillas Grilled Chicken and Cheese

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



Wedding Cake

CAKE FLAVORS

Chocolate Fudge Cake
White Buttermilk Cake
Yellow Buttercake
Red Velvet Cake
Hazelnut Butter Cake
Carrot Cake
Banana Cake
Almond Paste Butter Cake
Orange Almond Cake

FILLING FLAVORS

Milk Chocolate Mousse
Mocha Mousse
Mint Mousse
Bittersweet Chocolate Mousse
Chocolate Fudge
Salted Caramel
Lemon Cream
Coconut Cream
Passion Fruit Cream
Strawberry Cream
Creme Brulee
Cream Cheese
Peanut Butter
Old Fashioned Buttercream
Praline Buttercream
Strawberry Conserve
Raspberry Conserve
Cinnamon Mascarpone
Mousse Tiramisu



Bar Packages

DELUXE PACKAGE

Deluxe Bar Included in Dylan, Shakespeare and Monroe Packages

Liquor Absolut Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Bombay Dry Gin, Jack Daniels Whiskey, Jim Beam Bourbon, Avi3n Silver Tequila, Dewar's White Label Scotch

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

Beer Assorted Selections

Non-Alcoholic Pepsi Products

PREMIUM PACKAGE

Premium Bar Included in Picasso Package. Upgrade Additional 6 Per Guest, Per Hour

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

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

Beer Bud Light, Corona, Heineken, Stella Artois, Lagunita's IPA, Goose Island 312

Non-Alcoholic Pepsi Products

PLATINUM PACKAGE

Upgrade Additional 12 Per Guest, Per Hour

Liquor 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 Scotch

Wine DeLoach Cabernet Sauvignon, Pinot Noir, Chardonnay, Raymond Sauvignon Blanc, Prosecco

Beer Bud Light, Corona, Heineken, Stella Artois, Lagunita's IPA, Goose Island 312

Non-Alcoholic Pepsi Products



Enhance Your Evening

CHIVARI CHAIRS

12 Per Chair

Gold, Silver, Black, Clear, Variety of Cushion Colors

LINENS

15 Per Table Linen | 2.50 Per Napkin

Variety of Colors and Fabrics

- White Included

DRAPE

Black Velour per 10' Wide Panel 150

Color Velour/Sheet per 10'

Wide Panel 350

Available colors: white, latte, red, gold, cashmere, purple, gray, blue and pink.

GIFT BAG ROOM DROP

3 Per Bag

ADDITIONAL ENTRÉE SELECTION

15 Per Guest

Choose an third entrée choice in addition to entrees included in package.

*Vegetarian options available

Audio Visual Upgrades

AUDIO

Microphone Package 250

Includes 1 wireless handheld or lapel, audio mixer, in-house speaker system, connection for an audio device, and device with Premium Spotify

Add-on Wireless Handheld Microphone 80

Wireless Handheld or Lapel Microphone 100

Audio Mixers starting at 45

Audio Device Connection (hardware and cabling) 35

Device with Premium Spotify 45

Event Space House Sound System 75

ROOF Lounge House Sound System 100

ROOF Gallery House Sound System 200

10" Powered Speaker 125

LIGHTING

LED Up Light 6pk 325

LED Up Light 12pk 475

LED Up Light 18pk 625

Dimmer Pack 40

Leko Light With Lighting Tree 150

Custom Steel Gobo 165

*Gobo cost will vary based on design complexity.

Glass Gobo's are available. Please call for custom quote.

VIDEO

Floor Supported LCD Projector 300

Flown LCD Projector (Wilde Ballroom Only) 550

Windows Laptop Computer 125

SCREENS

6.4'x9' Fast Fold Screen with Dress Kit 150

7.6'x14' Fast Fold Screen with Dress Kit 225

60" LED TV with stand 330

70" LED TV with stand 430

Available in Gateway Room Only

Video Panel and Uplight Package 450

Includes West and South Wall + 8 Uplights

2x2 Video Panel 150

Load 1 16:9 Still Image

West Wall Video Panel 200

Load 1 16:9 Still Image or 4 Individual Still Images

Available in the ROOF Gallery Only

Gallery 10 Package 2000

Main LED Panel 1100

Add-on 4 Artisan Wall Displays 400

Artisan Wall Package 1200

LABOR

Operator Labor 95 per hour (*Fee will apply to all set up and tear down of any rental equipment (one hour minimum))



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