

*Weddings at*  
theWit

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# Packages

Boldly centered in the heart of the Loop, steps from the Chicago Theater and Riverwalk, theWit is a Four Diamond, multisensory hotel, truly meant to be experienced. theWit features an award-winning service staff, an elevated food and beverage program, advanced technology, and a recently remodeled rooftop bar and ballroom event spaces. Celebrate your pre-ceremony and post-reception festivities 27 floors above Chicago at the ROOF on theWit, as well as your ceremony and reception in our unique, contemporary event spaces.

## WHAT'S INCLUDED

- cocktail hour on ROOF (based on availability)
- 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
- menu cards
- white linens
- charcoal napkins
- upgraded silver linens +\$10 each



## theDylan package.

choice of three passed hors d'oeuvres

three course plated dinner

choice of soup or salad

two entrée selections - chicken and fish

vegetarian entrée

wedding cake or sweets table

three hour deluxe bar

wine service with dinner

\$185 per guest

## theShakespeare package.

choice of four passed hors d'oeuvres

three course plated dinner

choice of soup or salad

two entrée selections - beef, chicken or fish

vegetarian entrée

wedding cake or sweets table

champagne toast upon entrance to dinner

four hour deluxe bar

his and hers signature cocktails for cocktail hour

wine service with dinner

\$205 per guest

## theMonroe package.

choice of four passed hors d'oeuvres

reception stations

wedding cake or sweets table

four hour deluxe bar

his and hers signature cocktails for cocktail hour

two stations \$200 per guest

three stations \$215 per guest

four stations \$235 per guest

## thePicasso package.

choice of five passed hors d'oeuvres

four course plated dinner

appetizer

choice of soup or salad

two entrée selections - - beef, chicken or fish

vegetarian entrée

wedding cake or sweets table

champagne toast upon entrance to dinner

four hour premium bar

his and hers signature cocktails for cocktail hour

premium wine service with dinner

\$230 per guest

# Passed Nogs D'oeuvres

## cold

mini beef tartare slider | *truffled mustard aioli, shoestring potatoes with micro brioche bun*

jumbo shrimp cocktail | *house-made horseradish, cocktail sauce*

big eye tuna poke | *fresh avocado, crispy wonton, soy mayo, scallion, toasted sesame seed*

avocado toast | *brioche, pea tendrils, shaved radish, grated pecorino cheese, fresh squeezed lemon*

mini new england lobster roll | *butter toasted bun, lobster salad, lemon aioli, chives*

smoked salmon vietnamese spring roll | *smoked salmon, glass noodles, grilled pineapple, cucumber, mint, cilantro, soy mayo*

caprese skewers | *cherry tomatoes, fresh mozzarella, pepperoncini, basil, balsamic glaze*

whipped lemon ricotta & beet bruschetta | *roasted beets, toasted pistachio, balsamic glaze, grated parmesan cheese*

## hot

mini beef wellington | *beef short rib, exotic mushrooms, horseradish cream*

crispy tempura cauliflower | *chili coriander agave syrup*

apple smoked bacon wrapped medjool dates | *black pepper goat cheese, maple syrup gastrique*

chicken empanadas | *smoked paprika aioli*

maryland seared crab cake | *corn salsa, pickled red onion, lime crème*

exotic mushroom arancini | *truffled aioli, grated parmesan*

spicy shrimp toast | *soy mayo, scallions, toasted sesame seed*

vietnamese spring roll | *glass noodles, grilled pineapple, cucumber, tofu, mint cilantro, sweet chili sauce*



# Cocktail Hour Enhancements

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## **artisanal cheese | \$20 per guest**

a variety of regional and imported cheese

*spiced walnuts, dried fruit, fresh grapes, mustard, artisan crackers*

## **charcuterie | \$20 per guest**

regional salami, prosciutto and chorizo

*mustard, orange marmalade, marinated olives, pickled and preserved vegetables, assorted crackers*

## **artisanal cheese and charcuterie | \$30 per guest**

chef's selection of local and imported cheeses and dry cured meats

*marinated olives, dried fruits, spiced walnuts, house pickled vegetables, assorted crackers*



# Dinner Starters

## salad

tuscan kale salad | *parmigiano-reggiano, poached cranberries, marcona almonds, apple, togarashi vinaigrette*  
arugula, prosciutto and pear salad | *spiced walnuts, parmigiano-reggiano, sweet fig vinaigrette*  
simple baby green salad | *carrot, radish, cherry tomato, cucumber, balsamic dressing*  
traditional caesar salad | *romaine hearts, parmigiano-reggiano, torn croutons, house caesar dressing*

## salad enhanced \$14 per guest

chilled jumbo shrimp salad | *green goddess dressing, little gem lettuce, pickled vegetable and crispy potatoes*  
seared big eye tuna salad | *mizuna greens, bok choy, pickled green papaya, puffed rice and miso-tahini dressing*



# Dinner Starters

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## soup

ginger-maple butternut squash bisque | *spiced cream fraiche & roasted pepita seed*  
roasted tomato cream soup | *fresh mozzarella & ciabatta crostini*  
creamy italian potato soup | *fennel sausage, marble potato & kale*

## soup upgrades \$8 per guest

spicy maine lobster chowder  
sweet corn- crab bisque & crispy crab fritter

## appetizer

included in picasso package, upgrade additional \$18 per guest

seared hong kong style jumbo lump crab | *grilled bok choy, pickled carrot and hoisin glaze*  
grilled jumbo shrimp | *crispy corn cake, arugula- pickled peppers and romanesco sauce*  
seared diver scallops | *crispy celery root-leek latke, parsnip puree, beet salad and grain mustard*  
*beurre blanc*  
lobster-ricotta cheese ravioli | *roasted fennel, blistered tomatoes and lobster emulsion*  
mini baked brie | *crispy filo, raspberry-black pepper compote, frisee, marcona almonds*





# Dinner Entrées

## **beef**

braised beef short rib | pot-au-feu, marble potatoes roasted root vegetable horseradish gremolata  
grilled flat iron steak | gnocchi, wild mushrooms, grilled asparagus, arugula-tomato salad  
seared filet of beef | wild mushroom-potato lasagna, confit trumpet mushroom and truffle reduction +\$15  
grilled new york strip | sweet parsnip puree, pearl onions, baby carrots pickle shallot- herb butter  
and red wine sauce +\$15

## **poultry and pork**

roasted airline chicken breast | carrot puree, crispy brussel sprouts, roasted pearl onion and thyme-lemon jus  
stuffed chicken roulade | roasted garlic mashed potatoes and honey-thyme baby carrots  
grilled long bone pork chop | aged white cheddar grits, braised green beans and red eye gravy +\$8

## **seafood**

pan roasted faroe island salmon | tarragon quinoa, bean and pea salad and lemon beurre blanc  
walleye pike | pea puree, baby carrots, fennel, heirloom cauliflower, frisee, pernod vinaigrette  
grilled chilean seabass | red curry broth, sticky rice, bok choy, miso crostini +\$10  
seared diver scallops | crispy celery root leek latke, parsnip puree, beet salad and grain mustard beurre blanc +\$10

## **vegetarian**

indian vegetable curry | heirloom cauliflower, baby carrots, chickpeas crispy poppadom  
potato-herb gnocchi | wild mushrooms, peas, shredded kale, crème fraiche, parmigiana-reggiano  
eggplant gateau | roasted golden tomato and whipped ricotta cheese

entrées must be preselected, tableside ordering available at \$25 per person



# Dinner Stations

## carving stations

### roasted strip loin

baby mixed greens salad | *shaved carrots, radishes, cucumbers, tomatoes, herb balsamic, ranch*  
brussels sprouts | *orange zest, harissa and balsamic glaze*  
fingerling potatoes | *herbs de provence and garlic oil*  
sauces | *horseradish cream, chimichurri sauce*

### roasted side of salmon

frisee, arugula, radicchio salad | *blue cheese, candied walnuts, pears, tarragon-shallot vinaigrette*  
sweet parsnip puree | *parsnip, sweet cream*  
roasted curried cauliflower | *madras curry, poached golden raisins*  
sauces | *lemon-dill crème fraiche, apple beurre blanc*

### garlic herb de provence rubbed prime rib eye

mini wedge salad | *bacon, grated egg, tomatoes, red onions, chives, blue cheese dressing*  
grilled asparagus | *lemon zest, parmigiano-reggiano*  
twice baked potato | *smoked gouda, crème fraiche and chives*  
sauces | *horseradish cream, roasted wild mushroom red wine sauce*





# Dinner Stations

## standard stations

### slider station - *select three*

steak house slider | *beef patty, smoked 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*  
mini beyond burger | *vegan provolone, tomato, pickled red onion, vegan truffle aioli*  
house made chips | *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 chihuahua cheese*  
mexican street corn | *grilled corn, chili, mayo, cotija cheese, cilantro, lime*  
tortilla chips | *pico de gallo, salsa verde, salsa rojo, guacamole*  
*served with corn and flour tortillas*

### pasta station - *select three*

orecchiette | *basil pesto, peas, fresh mozzarella, kale, 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, mozzarella, ricotta, parmigiana-reggiano*  
spaghetti | *tomato and sausage sugo, pecorino, breadcrumb*  
macaroni and cheese | *rigatoni pasta, white cheddar sauce*  
braised italian sausage and peppers  
traditional caesar salad | *romaine, parmigiano-reggiano, shaved croutons, caesar dressing*

# Bar Packages

## deluxe bar

**spirits** | absolut vodka, beefeater gin, el jimador tequila, sailor jerry rum, jameson irish whiskey, george dickel bourbon, jack daniel's tennessee whiskey, dewar's white label scotch

**wine** | chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and cava brut

**beer** | bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale

## premium bar +\$6 per guest, per hour

**spirits** | absolut vodka, tito's vodka, beefeater gin, patron silver tequila, el jimador tequila, bacardi superior rum, sailor jerry rum, whistle pig piggyback rye and bourbon, jameson irish whiskey, george dickel rye and bourbon, jack daniel's tennessee whiskey, johnnie walker black label scotch, d'usse cognac

**wine** | chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and cava brut

**beer** | bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale

## platinum bar +\$12 per guest, per hour

**spirits** | absolut elyx vodka, absolut vodka flavors, tito's vodka, grey goose vodka, bombay sapphire gin, patron reposado tequila, patron silver tequila, bacardi 8 year rum, sailor jerry rum, whistle pig piggyback rye and bourbon, jameson irish whiskey, jack daniel's tennessee whiskey, johnnie walker black label scotch, glenlivet 12 year scotch, remy vsop cognac

**wine** | chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and cava brut

**beer** | bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale, and local favorites





# Cafe

## flavors

vanilla  
 chocolate  
 red velvet  
 banana  
 spice  
 cinnamon peacan  
 pina colada  
 coconut  
 strawberry  
 carrot  
 confetti  
 lemon zest  
 orange zest  
 mocha  
 peppermint  
 almond  
 pistachio  
 marble  
 chocolate chip  
 rainbow  
 lemon  
 pumpkin

## fillings and frosting

|                            |                             |
|----------------------------|-----------------------------|
| fresh strawberries         | caramel butter cream        |
| fresh raspberries          | maple butter cream          |
| fresh bananas with custard | butterfinger buttercream    |
| fresh mixed berries        | cinnamon buttercream        |
| lemon curd                 | cream cheese frosting       |
| german chocolate filling   | peppermint buttercream      |
| chocolate mousse           | chocolate chip buttercream  |
| vanilla mousse             | raspberry preserves         |
| custard                    | strawberry preserves        |
| chocolate custard          | crushed pineapple           |
| caramel                    | apple filling               |
| whipped cream              | vanilla whipped cream       |
| chocolate whipped cream    | chocolate whipped cream     |
| vanilla buttercream        | raspberry whipped cream     |
| chocolate buttercream      | mango whipped cream         |
| strawberry buttercream     | mix berry whipped cream     |
| mocha buttercream          | oreo whipped cream          |
| raspberry buttercream      | pistachio whipped cream     |
| mix berry buttercream      | mocha whipped cream         |
| pistachio buttercream      | strawberry whipped cream    |
| passionfruit buttercream   | passion fruit whipped cream |
| oreo butter cream          | cherry whipped cream        |
| cannoli filling            | mocha whipped cream         |

# Sweets Table

if choosing in place of a cake, you may choose up to 4 selections  
additional selections \$5 per piece, 2 dozen minimum per flavor

## **cookie bites**

french macarons  
coconut macarons (gf)  
brown butter salted chocolate chip  
brown butter pecan cookies  
peppermint patty brownie  
blonde chocolate brownie  
italian lemon

## **two bite cupcakes**

red velvet  
double chocolate  
lemon delight  
peanut butter banana  
tahitian vanilla bean  
carrot cake with walnut

## **tartlets**

toasted s'more  
berry citrus brûlée  
lemon  
key lime  
dark chocolate raspberry  
brown butter apple

## **cream puffs**

strawberries and cream  
vanilla bean  
salted caramel  
mocha  
passion lavender

## **shooters**

berries and cream  
*yogurt mousse, yellow cake*

chocolate mousse (gf)  
*caramel sauce, sea salt, chantilly*

in the tropics  
*coconut, passion fruit, vanilla bean-pineapple*

caramel pots de crème (gf)  
*miso, raspberries, almond crunch*

cheesecake  
*walnut graham cracker & lemon curd*



# Late Night

## **build your own late night bites**

*(select two, 50 person minimum)*

grilled steak tacos

grilled chicken tacos

charred pepper and mushroom asada tacos

mini italian beef sandwiches

mini chicago style hot dogs

mini soft baked pretzels

classic cheese slider

beyond burger

**\$20 per person**

## **french fry bar**

french fry cones

assorted toppings

**\$15 per person**

## **house-made thin crust pizza**

margharita or pepperoni

**\$24 per 10" pizza**





# Post-Wedding Brunch

## **belmont buffet**

seasonal fresh fruit, mixed berries  
pastries | *croissants, assorted danishes, muffins*  
*sweet butter, preserves*  
farm fresh scrambled eggs  
breakfast meats | *apple smoked bacon or chicken apple sausage or*  
*pork or veggie*  
roasted breakfast | *potatoes sea salt, rosemary*

\$53 per guest

## **lake shore drive buffet**

seasonal fresh fruit, mixed berries  
greek yogurt parfaits | *fresh fruit, honey, house made granola* pastries  
| *croissants, assorted muffins, english muffins*  
*sweet butter, preserves*  
breakfast meats | *brown sugar peppered bacon, chicken apple*  
*sausage*  
roasted breakfast potatoes | *sea salt, rosemary*

farm fresh eggs and omelets cooked to order | *chef attendant*  
*required at \$200 per hour*  
meats | *bacon, ham, shrimp*  
vegetables | *mushrooms, onions, tomatoes, bell peppers, spinach,*  
*asparagus, jalapeños*  
cheeses | *cheddar, swiss, pepper jack*

\$73 per guest

## **brunch enhancements**

smoked salmon platter | *plain mini bagels, hard boiled*  
*eggs, pickled red onions, cucumber, pea shoots, capers,*  
*tomatoes, lemon-dill cream cheese*  
\$21 per guest

steel cut oatmeal | *brown sugar, candied pecans,*  
*bananas, cinnamon*  
\$8 per guest

build your own yogurt bar | *greek yogurt, vanilla lowfat*  
*vegan yogurt, dried fruit, fresh berries, lavender honey,*  
*spiced pecans, seeds, house-made granola,*  
*chocolate chips*  
\$23 per guest

omelet and eggs cooked to order | *bacon, ham, shrimp,*  
*mushrooms, tomatoes, bell peppers, spinach, cheddar,*  
*swiss, pepper jack*  
\$25 per guest | *chef attendant required at \$200 per hour*

**mimosa**  
**bloody mary**  
**\$12 each**

# Additional Information

A variety of upgraded chairs and linens are available through our vendors. Ask your Catering Sales Manager for a custom quote!

Taxes and fees are not included in the pricing listed above. Food and beverage tax is currently 11.75% 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.

We can hand out gift bags to your guests at check in for \$5 a bag, or deliver to their rooms for \$7 a bag.

Contact us for more information, or to set up a site tour!

catering@thewithotel.com  
(312) 239-9436

