



theWit

A HILTON HOTEL

Meetings & Events Menu

201 N. State Street | Chicago, IL | 60601 | 312.239.9562



theWit

A HILTON HOTEL

Breakfast 3-5

Breaks 6-9

Lunch 10-13

Receptions 14-19

Dinner 20-26

Late Night 27-28

Beverages 29-33

Guidelines 34-35

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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 coffee and a selection of Mighty Leaf teas.

Chef Attendant at \$200 per hour may be required.

Addison 45 per guest

Sliced Seasonal Fresh Fruit, Mixed Berries

Pastries Croissants, Assorted Danishes, Muffins

Sweet Butter, Preserves

Greek Yogurt Parfaits Fresh Berries, Honey, House Made Granola

Broadway 48 per guest

Sliced 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 53 per guest

Sliced Seasonal Fresh Fruit, Mixed Berries

Pastries Croissants, Assorted Danishes, Muffins

Sweet Butter, Preserves

Farm Fresh Scrambled Eggs

Breakfast Meats (Choose one) Apple Smoked Bacon, Chicken Apple Sausage, Pork or Veggie

Roasted Breakfast Potatoes Sea Salt, Rosemary

Rush 60 per guest

Sliced Seasonal Fresh Fruit, Mixed Berries

Breakfast Burritos (Choice of Bacon, Chorizo or Veggie Sausage)

Scrambled Eggs, Pepper Jack Cheese, Tomato

Roasted Breakfast Potatoes Sea Salt, Rosemary

Flan Parfait Mixed Berries

Toppings Pico de Gallo, Lime Crema, Fresh Avocado, Assorted Hot Sauces

Halsted 65 per guest

Sliced Seasonal Fresh Fruit, Mixed Berries

Greek Yogurt Parfaits Fresh Fruit, Lavender Honey, House Made Granola

Steel Cut Oatmeal Brown Sugar, Candied Pecans, Cinnamon, Bananas

Farm Fresh Scrambled Eggs

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

Lake Shore Drive 73 per guest

Sliced 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

Meats Bacon, Ham, Shrimp

Vegetables Mushrooms, Onions, Tomatoes, Bell Peppers, Spinach, Asparagus, Jalapeños

Cheeses Cheddar, Swiss, Pepper Jack

Gluten Free and Vegan options available upon request. Additional fees may apply.

Breakfast Enhancements

Add to any Breakfast Buffet.

Whole Fruit Bananas, Apples, Oranges, Pears

Greek Yogurt Parfaits Seasonal Fruit, Honey, House Made Granola

Fresh Baked Muffins Assorted Flavors

Fresh Baked Croissants Plain, Almond or Chocolate

Fresh Pressed 8 Oz. Juices Green Energy, Antioxidant Berry, Carrot-Ginger

Assorted Bagels Cream Cheese

Traditional Waffles, French Toast or Pancakes Pure Maple Syrup

Croissant Breakfast Sandwich Scrambled Eggs, Bacon, Pepper Jack Cheese, Tomato (option for Veggie Sausage available upon request)

Roasted Breakfast Potatoes Sea Salt, Rosemary

Steel Cut Oatmeal Brown Sugar, Candied Pecans, Bananas, Cinnamon

Breakfast Meats Grilled Ham, Bacon, Pork & Veggie, or Chicken Apple Sausages

Smoked Salmon Platter Plain Mini Bagels, Hard Boiled Eggs, Pickled Red Onions, Cucumber, Pea Shoots, Capers, Tomatoes, Lemon-Dill Cream Cheese

Build Your Own Yogurt Bar Greek Yogurt, Vanilla Lowfat Vegan Yogurt, Dried Fruit, Fresh Berries, Honey, Spiced Pecans, Seeds, House-made Granola, Chocolate Chips

Omelet and Eggs Cooked to Order Chef Attendant Required at \$200 per hour
Bacon, Ham, Shrimp, Mushrooms, Tomatoes, Bell Peppers, Spinach, Cheddar, Swiss, Pepper Jack

By the Dozen

60 per dozen

84 per dozen

84 per dozen

84 per dozen

96 per dozen

96 per dozen

96 per dozen

144 per dozen

By the Guest

6 per guest

8 per guest

9 per guest

21 per guest

23 per guest

25 per guest

Gluten Free and Vegan options available upon request. Additional fees may apply.





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.

Ice Cream Cart 25 per guest / 20 person minimum required / select three

- **Tahitian Vanilla Ice Cream**
- **Strawberry Ice Cream**
- **Chocolate Ice Cream**
- **Raspberry Fruit Bars**
- **Caramel Ice Cream Bar**
- **Eskimo Pie**
- **Chocolate Chip Sandwich**

Pop N' Shake 15 per guest

House Made Popcorn

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

Mix and Match 25 per guest / select three

Warm Tortilla Chips Guacamole, Pico De Gallo

House Made Snack Mix Chex Mix

House Made Potato Chips Flavored Toppings

Greek Yogurt Jars Fresh Fruit, Honey, House Made Granola

Traditional Hummus Grilled Naan

Mini Crudité Green Goddess Ranch

Granola Bars Assortment

Bagged Chips Kettle Chips, Skinny POP Popcorn

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

Shortbread Bark Cinnamon-Sugar

Build Your Own Trail Mix 25 per guest

Nuts & Seeds Roasted Peanuts, Almonds, Pecans, Sunflower Seeds

Dried Fruit Golden Raisins, Apricots, Mango, Coconut

Sweet Chocolate Covered Pretzels, M&Ms, Butterscotch Chips

Salty Sesame Sticks

Spicy Wasabi Peas, Asian Rice Crackers

Chicago 30 per guest

Mini Chicago Hot Dogs

Mini Italian Beef Giardiniera, Cheddar

Cracker Jacks

Soft Baked Pretzels Beer Mustard, Spicy Cheese Dip

Valrhona Artisan Chocolate 32 per guest / select three

Dark Chocolate Mint Meltaways

Milk Chocolate Almond Bark Smoked Sea Salt

Caramelized Milk Chocolate and Banana Shake

Assorted Classic Truffles

Strawberry White Chocolate Milkshakes

*Gluten Free and Vegan options available upon request.
Additional fees may apply.*



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 (GF)	8 each
KIND Granola Bars Assorted Flavors (GF)	8 each
RXBARS Assorted Flavors (GF)	9 each

Snacks

Kettle Brand Kettle Chips Assorted Flavors	7 each
Skinny Pop Popcorn Assorted Flavors (GF)	7 each
Love Corn Roasted Corn Snacks Assorted Flavors	7 each
Pretzel Crisps Assorted Flavors	7 each
Rip Van Wafel European Cookies	8 each
Trail Mix Chef's Choice of Dried Fruit and Nuts	9 each
Chef's Cut Jerky Steak, Teriyaki Turkey	10 each

Sweets By The Dozen

Banana Bread & Walnut	50 per dozen
Cookies Seasonal Assortment	65 per dozen
Raspberry Lemon Blondies	65 per dozen
Sliced Seasonal Fruit Platter (serves 15 people)	65 per dozen
Triple Chocolate Fudge Brownies Dark Chocolate, Walnuts	72 per dozen
Cranberry Pecan Pie Bars	72 per dozen
Italian Lemon Cookies	72 per dozen
Lemon-Poppyseed Cake	72 per dozen

Gluten Free and Vegan options available upon request. Additional fees may apply.

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 Waters

28 Half Day | 46 Full Day

Caffeine Drip

Regular Coffee, Regular and Sugar-Free Red Bull, Pepsi Cola Soft Drink Products

30 Half Day | 60 Full Day

Necessities

Regular and Decaffeinated Coffee, Assorted Hot Teas, Pepsi Cola Soft Drink Products, Still and Sparkling Waters,
Soy, Almond, Rice & Oat Milk (choose two) | 5 per person

50 Half Day | 80 Full Day

By the Gallon

Fresh Juice: Orange, Grapefruit

65 per Gallon

Lemonade: (select one) House-made Traditional, Mint, Strawberry

65 per Gallon

Coffee: Chicago Roasted Regular and Decaffeinated Coffees

160 per Gallon

Selection of Mighty Leaf Hot Teas: Honey, Lemon, Sweeteners

160 per Gallon

By the Bottle

Bottled Water: Still and Sparkling

8 each

Pepsi Cola Soft Drink Products

8 each

Red Bull: Regular, Sugar-Free, Flavors

8 each

All Beverage Packages include cream, 2% Milk, Whole Milk and Skim Milk





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 coffee and a selection of Mighty Leaf teas.

Adams / Wabash 67 per guest / select one salad

Caprese Salad Tomatoes, Fresh Mozzarella, Rustic Basil Pesto, Aged Balsamic

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

Vegetarian Minestrone

Flank Steak Blistered Tomatoes, Rosemary, Chimichurri Sauce

Seared Salmon Lemon-Thyme Beurre Blanc

Crispy Potato Wedges Herbs, Sea Salt

Grilled Zucchini Herbs de Provence

Artisanal Rolls and Butter

Chocolate Caramel Crunch Tart Chantilly Cream, Spiced Walnuts

Randolph / Wabash 63 per guest / select one salad

Greek Salad Iceberg, Pepperoncini, Olive, Cucumber, Green Bell Pepper, Tomato, Feta Cheese, Lemon-Oregano Vinaigrette

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

Roasted Amish Chicken Lemon, Rosemary Jus

Braised Kale Shallots, Lemon

Crispy Potato Wedges Herbs, Sea Salt

Artisanal Rolls and Butter

Cheesecake Trifle Lemon Curd, Graham Cracker-Walnut

*Gluten Free and Vegan options available upon request.
Additional fees may apply.*

Chicago Style Pizza 65 per guest / select one salad

Deep Dish Pizza Pepperoni, Sausage or Cheese (select two)

Antipasto Salad Romaine and Iceberg Lettuce, Diced Salami, Tomatoes, Artichokes, Marinated Red Peppers, Provolone, Olives, Pepperoncini, Sweet Garlic and Herb Vinaigrette

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

Beef and Pork Meatballs Braised in Tomato Sauce

Potatoes Vesuvio Style



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 coffee and a selection of Mighty Leaf teas.

Quincy 67 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, Poached Cranberries, Spiced Pecans, Maple-Poppyseed Dressing

Artisanal Rolls and Butter

Washington / Wells 68 per guest / select 3 sandwiches / select 1 salad

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

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

Chicken and Egg Noodle Soup

Roast Beef Sandwich Pepper Jack Cheese, Frisée, Tomato, Caramelized Onion Mayonnaise. served on a Pretzel Roll

Grilled Chicken Sandwich Swiss Cheese, Cucumber, Tomato, Arugula, Lemon Aioli, served on a Croissant

Roasted Turkey Sandwich Swiss Cheese, Cucumber, Tomato, Pea Shoots, Shredded Lettuce, Lemon Aioli, served on French Bread

Vegetarian Sandwich Hummus, Cucumber, Avocado Shredded Lettuce, Red Onions, Goat Cheese, Olives, served on Sprouted Wheat Bread

House Made Potato Chips

Artisanal Rolls and Butter

Cookies and Bars Seasonal

Clark / Lake 70 per guest / select one salad

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

Tomato Bisque Mini Grilled Cheese

Main Protein select two proteins / 7 per additional selection per person

- **Oven Roasted Chicken** Citrus and Herb Marinade
- **Flank Steak** Blistered Tomatoes, Rosemary
- **Seared Salmon** Lemon Beurre Blanc
- **Rock Shrimp** Peppers, Shallots
- **Garlic and Herb Marinated Tofu** Roasted Eggplant, Chilis

Grilled Zucchini

Crispy Potato Wedges

Banana Cream Pie Roasted Bananas, Butter Crust, Candied Walnuts

State / Lake 72 per guest

Tomato, Cucumber, Red Onion Salad Herb Vinaigrette

Roasted Baby Carrots Arugula, Shaved Fennel, Herbed Goat Cheese, Honey Vinaigrette

Hummus Trio Traditional, Curry Lime, Spicy Red Pepper, Grilled Naan

Local Salmon Capers, Fresh Tomato, Garlic, Olives, Fresh Basil

Lemon Oregano Grilled Chicken

Harrisa-Piquillo Pepper Sauce

Basmati Rice Sautéed Leeks, Charred Broccolini, Toasted Pine Nuts, Parsley, Citrus Zest

Artisanal Rolls and Butter

Neapolitan Parfait Vanilla, Strawberry, Chocolate

Walnut Honey Baklava Whipped Greek Yogurt

Gluten Free and Vegan options available upon request. Additional fees may apply.

Plated Lunch

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Entrée, and Dessert. Specific selection of soup, salad and dessert must be for full group count. Tableside Entrée selection available for an additional \$15 per guest (two entrée maximum). Minimum guarantee of 20 people is required for all lunch menus. A \$150 fee will be added for groups below 20 guests. Served with freshly brewed regular and decaffeinated coffee and a selection of Mighty Leaf teas.

Soup

French Onion Soup

Toasted Gruyère Croutons

Butternut Squash Bisque

Spiced Crème Fraîche, Kale Chips

Creamy Tomato Soup Parmesan Cheese and Pesto

Creamy Potato Soup

Italian Sausage, Kale

Lobster-Potato Chowder - 8 supplement

Salad

Artisan Leaf Green Salad

Carrot, Radish, Cherry Tomato, Cucumber, Balsamic Vinaigrette

Traditional Caesar Salad

Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing

Roasted Cauliflower Salad

Chickpea, Pickled Red Onion, Dried Cherries, Spiced Pecans, Miso-Tahini Dressing

Frisée, Arugula and Radicchio Salad

Blue Cheese, Candied Walnut, Pear, Tarragon-Shallot Vinaigrette

Roasted Beet Salad

Squash, Manchego Cheese, Pumpkin Granola and Minted Greek Yogurt

Entrees

Potato-Cheese Gnocchi, Exotic Mushrooms, Kale, Marsala Cream Sauce and Grana Padano 65 per guest

Eggplant Gateau Roasted Golden Tomato Sauce and Whipped Herb Ricotta 65 per guest

Grilled Chicken Breast Paillard Roasted Pearl Onions, Confit Marble Potatoes, Lardon and Apple Cider Sauce 65 per guest

Oven Roasted Airline Chicken Breast Cauliflower-Farro Ragout, Charred Broccolini and Mustard Jus 65 per guest

Seared Faroe Island Salmon Jasmine- Crab Fried Rice, Grilled Bok Choy and Hoisin Glaze 75 per guest

Seared Great Lakes Walleye Pike Middle Eastern Cous Cous Wild Mushroom Risotto and Piquillo Pepper Buerre Blanc 75 per guest

Grilled Flat Iron Steak Apple Potato Gratin, Savory Streusel, Apple Veal Demi-glaze 80 per guest

Grilled Petite Filet Mignon Garlic Potato Purée, Roasted Baby Carrots Shallot-Herb Butter and Red Wine Reduction 85 per guest

Desserts

Valrhona Chocolate Mousse Berry Compote and Chocolate Brittle

Caramelized Lemon Tart Honey Yogurt & citrus Salad

Spiced Carrot Cake Golden Raisins-Walnut and Cream Cheese Frosting

Apple Tart Brown Butter Custard

Lemon Mascarpone Cheesecake Graham Cracker Crust with Berry Compote

To-Go Treats

Popcorn Truffle Salt and Pepper 6 each

French Macaron 6 each

Milk Chocolate Bar Salted Marcona Almond 6 each

Salted Chocolate Chip Cookies 7 each

Gluten Free and Vegan options available upon request. Additional fees may apply.



Receptions

Reception Hors d'Oeuvres

25 per piece minimum. Available passed or stationed.

Cold

Avocado Toast 9

Sprouted Wheat Crostini, Shaved Radish, Cherry Tomatoes, Tajin Spice

Basmati Rice- Mushroom Dolma with Lemon Yogurt Sauce (GF) 9

Stuffed Grape Leaves, Exotic Mushrooms, Carrots, Peppers, Basmati Rice

Caprese Skewers (GF) 9

Cherry Tomatoes, Fresh Mozzarella, Pepperoncini, Basil & Balsamic Glaze

Cauliflower Savory Panna Cotta 9

Crispy Croutons, Grapes, Nutmeg & Marcona Almonds

Deviled Eggs (GF) 9

House-Made Giardiniera, Crispy Pork Belly

Jumbo Shrimp Cocktail Shooter (GF) 9

House-Made Horseradish Cocktail Sauce

Whipped Lemon Ricotta & Beet Bruschetta 9

Roasted Beets, Toasted Pistachio, Balsamic Glaze and Grated Parmesan Cheese

Smoked Salmon Vietnamese Spring Roll (GF) 10

Smoked Salmon, Glass Noodles, Grilled Pineapple, Cucumber, Mint, Cilantro & Soy Mayo

Mini Beef Tartare Slider 10

Truffled Mustard Aioli, Shoestring Potatoes with Micro Brioche Bun

Big Eye Tuna Poke 11

Avocado, Crispy wonton, Soy Mayo, Scallion and Toasted Sesame Seed

Mini New England Lobster Roll 12

Butter Toasted Bun, Lobster Salad, Lemon Aioli & Chives

Braised Spanish Octopus confit marble potato (GF) 12

Smoked Paprika Aioli, Piquillo Pepper-Fennel Relish & Crispy Chicharron

Hot

Apple Smoked Bacon Wrapped Medjool Dates (GF) 9

Black Pepper Goat Cheese, Maple Syrup Gastrique

Crispy Vegetable-Potato Samosa 9

Mango Chutney

Crispy Tempura Cauliflower (GF) 9

Chili Coriander Agave Syrup

Exotic Mushroom Arancini 9

Truffled Aioli & Grated Parmesan

Lentil Falafel (GF) 9

Cucumber Raita, Za'atar

Spicy Shrimp Toast 9

Soy Mayo, Scallions and Toasted Sesame Seed

Braised Pork BBQ Bao Bun 10

Hoisin Sauce, Scallions

Chicken Empandas 10

Smoked Paprika Aioli

Crispy Vegetable, Exotic Mushroom & Nappa

Cabbage Lumpia Roll 10

Sweet and Sour Sauce

Crispy Chicken Vegetable Lumpia Roll 11

Mango Sweet and Sour Sauce

Mini Beef Wellington 11

Beef Short Rib, Exotic Mushrooms & Horseradish Cream

Seared Maryland Crab Cake 11

Corn Salsa, Pickled Red Onion, Lime Crème

Crispy Vietnamese Spring Roll 9

Glass Noodles, Grilled Pineapple, Cucumber, Tofu, Mint Cilantro & Sweet Chili Sauce

Gluten Free and Vegan options available upon request. Additional fees may apply.

Reception Starters

Per person pricing is based on 45 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.

Chicago Style 36 per guest

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

Mini Chicago Beef Sandwiches Shaved Beef, Local Giardiniera

House Made Barbecue Potato Chips

Deviled Eggs Smoked Paprika, Crispy Pork Belly

Artisanal Cheese Board 28 per guest

Can be ordered based on 25% of total guaranteed guests

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 29 per guest

Can be ordered based on 25% of total guaranteed guests

Variety of Local and Imported Cured Meats

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

Artisanal Cheese and Charcuterie 39 per guest

Can be ordered based on 25% of total guaranteed guests

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

Mediterranean 42 per guest

Dips: Roasted Garlic Hummus & Baba Ghanoush

House Marinated Olives, Pisto, Pickled Vegetables and Toasted Naan Bread

Tomato, Cucumber, Kalamata Olives & Feta Salad

Tapas

- **Ham-Potato Croquettes**
- **Pan con Tomate** Manchego, Tomato and Toasted Garlic Bread
- **Deviled Eggs** Smoked Paprika, Crispy Pork Belly
- **Papas Bravas** Garlic Aioli, Romasco Sauce & Smoked Paprika

Poke Bowls 36 per guest w/ 2 proteins | 42 per guest w/ 3 proteins

Sushi Rice Served with Protein and Assorted Toppings

Big Eye Tuna

Diced Salmon

Grilled Garlic Ginger Chicken Thighs Cilantro

Seared Tofu

Sauces Soy Sauce, Siracha, Lime Soy, Sweet Chili Glaze

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

Napa Cabbage Slaw Sweet Ginger and Sugar Cane Vinaigrette

Sushi 45 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 50 per guest | 1 piece of each per person

Bay Scallops Ceviche Avocado, Radish, Orange Segments, Togarashi

Seasonal Fresh Shucked Oysters

Alaskan King Crab Legs - Supplement 10

Chilled Jumbo Shrimp

Steamed Mussels

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

Gluten Free and Vegan options available upon request. Additional fees may apply.

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.

Street Tacos 58 per guest | select 3 proteins

Grilled Marinated Flank Steak

Pork Shoulder Al Pastor

Adobo Grilled Chicken

Chili-Lime Shrimp

Charred Pepper and Mushrooms Asada

Seared Tofu Mojo de Ajo, Roasted Tomatillos

Beyond Meat Adobo

Corn and Flour Tortillas

Toppings Cilantro-Onion, Radish, Sliced Jalapeno, Pico de Gallo, Crema, Lime, Hot Sauces

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

Tortilla Chips Salsa Rojo, Salsa Verde

Guacamole \$4 supplement per guest

Chicago Style Pizza 54 per guest | select one salad

Deep Dish Pizza (Select two) Pepperoni, Sausage or Cheese

Antipasto Salad Romaine and Iceberg Lettuce, Diced Salami, Tomatoes, Artichokes, Marinated Red Peppers, Provolone, Olives, Pepperoncini, Sweet Garlic and Herb Vinaigrette

Traditional Caesar Salad

Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing

Beef and Pork Meatballs Braised in Tomato Sauce 9 additional per guest

Potatoes Vesuvio Style 7 additional per guest

Bao Buns 58 per guest | select 3 proteins

Char Sui Pork Belly

Hoisin Chicken Thigh

Korean Barbecue Beef

Roasted Shrimp Thai Red Curry

Crispy Tofu Korean Chili Glaze

Toppings Lemongrass Pickled Cucumbers, Shaved Chilis, Fresh Cilantro, Sesame Seeds, Pea Shoots, Napa Cabbage

Glass Noodle and Mushroom Salad Bell Peppers, Spinach, Carrots, Radishes, Sesame-Soy Vinaigrette

Pasta 54 per guest | select 3 pastas

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, Parmigiano-Reggiano

Spaghetti Tomato and Sausage Sugo, Pecorino, Breadcrumbs

Macaroni and Cheese Rigatoni Pasta, White Cheddar Sauce

Braised Italian Sausage and Peppers

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

Gluten Free and Vegan options available upon request. Additional fees may apply.



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.

Sliders 48 per guest | select 3 sliders

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

Steakhouse Slider Beef Patty, Blue Cheese, Caramelized Onions, Apple Smoked Bacon

Barbecue Pulled Pork Pickles, Cabbage Slaw

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

Mini Beyond Burger Vegan Provolone, Tomato, Pickled Red Onion, Vegan Truffle Aioli - 3 additional per guest

Tater Tots Assorted Flavor Shakers, Ketchup

Southern Style Coleslaw

Smokehouse 58 per guest

Smoked Brisket

Smoked Chicken Thighs

Pulled Pork Shoulder

Aged Cheddar Mac and Cheese

Southern Style Coleslaw

Bread and Butter Pickles

Burger Buns, White Bread

Barbecue Sauces Carolina, Spicy Chipotle, Alabama White, House-made Sweet Kansas Style Sauce

Carving Stations

Carving stations sold per piece. Served with Artisanal Rolls.

One attendant per 75 guests. \$150 per attendant

Rosemary Roasted Turkey Breast (serves 20) Mustard Jus, Pickled Cranberries 450

Oven Roasted Beef Tenderloin (serves 20) Charred Jalapeño Chimichurri 650

Lemon Herb Roasted Salmon (serves 20) Italian Salsa Verde 650

Orange Glazed Pork Tenderloin (serves 30) Pickled Tomato, Habanero Mojo 650

Smoked Prime Rib (serves 30) Horseradish Cream Sauce 750

Side Items for Carving Stations

Add two sides for 18 per person or three sides for 25 per person

Brussels Sprouts Pork Lardon Orange Zest, Chili

Grilled Asparagus with Lemon

Roasted Curried Cauliflower Madras Curry, Poached Golden Raisins

Fingerling Potatoes

Sweet Parsnip Purée Sweet Cream

Gluten Free and Vegan options available upon request. Additional fees may apply.



Dessert Stations

Valrhona Artisan Chocolate

25 per guest | select 3

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 25 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

20 per guest | select 3

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

Gluten Free and Vegan options available upon request. Additional fees may apply.



Reception Petite Sweets

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

Two Bite Cupcakes 5 each

Red Velvet
Double Chocolate
Lemon Delight
Peanut Butter Banana
Tahitian Vanilla Bean
Carrot Cake Walnut

Cookie Bites 5 each

French Macarons
Coconut Macarons (GF)
Brown Butter Salted Chocolate Chip
Brown Butter Pecan Cookies
Peppermint Patty Brownie
Blonde Chocolate Brownie
Italian Lemon

Tartlets 5 each

Toasted S'more
Berry Citrus Brûlée
Lemon
Key Lime
Dark Chocolate Raspberry
Brown Butter Apple

Cream Puffs 5 each

Strawberries and Cream
Vanilla Bean
Salted Caramel
Mocha
Passion Lavender

Gluten Free and Vegan options available upon request. Additional fees may apply.

Shooters 5 each

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





Dinner

Dinner Buffets

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 dinner menus. Any substitutions will incur fees. A \$150 fee will be added for groups below 20 guests. All buffets served with freshly brewed regular and decaffeinated coffee and a selection of Mighty Leaf teas.

Hancock Center 115 per guest | select one salad

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

Roasted Vegetable Salad Arugula, Goat Cheese, Toasted Pumpkin Seeds, Honey Vinaigrette

Wild Mushroom Farro Soup Mirepoix, Leeks

Seared Beef Tenderloin Medallion Marinated Grilled Vegetables, Italian Salsa Verde

Seasonal Fish Olives, Capers, Tomatoes, Garlic, Lemon, Basil, Chili Flakes, Extra Virgin Olive Oil

Fresh Sweet Corn Risotto Pecorino Cheese, Fresh Herbs

Marinated Grilled Vegetables

Artisanal Rolls

Double Chocolate Brownies

Italian Lemon Cookies

Sambuca Vanilla Bean Panna Cotta

Tribune Tower 115 per guest | select one salad

Quinoa Salad Roasted Butternut Squash, Kale, Hazelnuts, Herbed Goat Cheese, Honey Vinaigrette

Shaved Vegetable Salad Frisée, Blue Cheese Crumbles, Lemon-Oregano Vinaigrette

Roasted Chicken Breast Tarragon Pesto

Seared Scottish Salmon Fennel, Radish, Tomato and Corn Broth

Vegetarian Pad Thai Fried Tofu, Julienne Zucchini, Bell Peppers, Onions, Carrots, Cashews, Cilantro, Lime

Roasted Shallots, Baby Carrots, Crispy Brussel Sprouts

Artisanal Rolls

Coconut Cream Puffs

Blood Orange Creamcicle Candied Fennel

Blueberry Yuzu Tart

Merchandise Mart 120 per guest | select one salad

Butternut Squash Soup Crispy Kale Chips, Cayenne Spiced Crème

Roasted Cauliflower Salad Chickpeas, Pine Nuts, Shaved Red Onion, Cranberries, Creamy Dill Dressing

Grilled Brussels Sprout Salad Forest Mushrooms, Farro, Arugula, Pancetta, Mustard Vinaigrette

Pappardelle Pasta Short Rib and Mushroom Ragu, Soft Herbs, Grated Parmigiano-Reggiano

Pan Seared Striped Bass Blistered Tomato, Olive, Basil, Chili, Capers

Eggplant Gateau Roasted Golden Tomato Sauce and Whipped Herb Ricotta

Charred Broccolini Lemon, Chili

Artisanal Rolls

Banana Pudding Shooters

Apple Olive Oil Cake

Brown Butter Pecan Cookies

Sears Tower 140 per guest | select one salad

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

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

French Onion Soup Toasted Gruyère Croutons

Grilled Ribeye Baby Onions, Wild Mushrooms, Pickled Shallot Herb Butter

Roasted Chicken Breast Crème Fraîche Potato Purée, Lemon-Thyme Jus

Lobster Mac and Cheese Shell Pasta, White Cheddar and Gruyère Cheese Sauce, Fresh Herb Bread Crumbs

Grilled Asparagus Lemon Butter, Garlic, Parmigiano-Reggiano

Artisanal Rolls

Macaron Towers

Mini Brown Butter Apple Tarts

Mini Milk Chocolate Peanut Butter

Cheesecake

Gluten Free and Vegan options available upon request. Additional fees may apply.

Dinner Buffets

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 dinner menus. A \$150 fee will be added for groups below 20 guests. Any substitutions will incur fees. All buffets served with freshly brewed regular and decaffeinated coffee and a selection of Mighty Leaf teas.

Marina Towers 100 per guest | select one salad

Baby Greens Goat Cheese, Herbs de Provence, Red Wine-Shallot Vinaigrette

Heirloom Tomato Salad Green Beans, 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

Charred Broccolini Lemon Chili

Artisanal Rolls

Salted Caramel Chocolate Mousse Shooters

Banana Pudding Shooters

Wrigley Building 110 per guest | select one salad

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

Chopped Salad Avocado, Bacon, Egg, Blue Cheese, Chive, Tomato, Cucumber, Lemon-Oregano Vinaigrette

Spaghetti with House Made Meatballs Veal, Pork, Beef, Spicy Pomodoro and Fresh Basil

Lemon-Rosemary Bone-In Roasted Chicken

Vesuvio Potatoes

Spinach and Ricotta Lasagna Herb Ricotta, Mozzarella, Fresh Pasta Sheets

Marinated Grilled Vegetables Bell Pepper, Red Onion, Eggplant, Squash, Zucchini, Asparagus, Artichokes

Herbed Focaccia Bread

Classic Tiramisu

Mini Cannolis

Gluten Free and Vegan options available upon request. Additional fees may apply.



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 coffee and a selection of Mighty Leaf teas.

Soup select one | soup or salad

Butternut Squash Bisque

Spiced Crème Fraîche, Crispy Kale Chips

Smoked Mozzarella and Tomato Soup

Pistachio Pesto

Mushroom and Farro Soup

Leek, Kale, Roasted Tomato

Spicy Lobster Bisque (10 supplement per person)

Sautéed Lobster, Herbs

Sweet Crab Bisque (10 supplement per person)

Butter Poached Crab, Aleppo Chili

Salad select one | soup or salad

Shredded Kale

Parmigiano-Reggiano, Poached 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, Torn Croutons, Caesar Dressing

Grilled Brussels Sprouts

Forest Mushroom, Farro, Arugula, Pancetta, Mustard Vinaigrette

Desserts select one

Valrhona Chocolate Mousse

Berry Compote & Chocolate Brittle

Caramelized Lemon Tart

Honey Yogurt & Citrus Salad

Greek Yogurt Panna Cotta, Mulled Fruit & Spiced Walnuts

St. Louis Buttercake

Chantilly Cream, Pistachio & Pomegranate

Spiced Carrot Cake

Golden Raisins-Walnuts & Cream Cheese Frosting

To-Go Treats

Popcorn Truffle Salt and Pepper

5 each

French Macaron

5 each

Salted Chocolate Chip Cookies

6 each

Apple Tart

6 each

Brown Butter Custard

Milk Chocolate Bar

6 each

Salted Marcona Almond



Gluten Free and Vegan options available upon request. Additional fees may apply.

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 (three entrée maximum). Minimum guarantee of 20 people is required for all dinner menus and a maximum of 25 guest for tableside service. A \$150 fee will be added for groups below 20 guests. Entrée selections are due two weeks prior to scheduled event date. All dinner served with freshly brewed regular and decaffeinated coffee and a selection of Mighty Leaf teas.

Entrées

SEAFOOD

Seared U10 Diver Scallop Crispy Celery Root-Leek Latke, Parsnip Purée, Beet Salad & Grain Mustard Beurre Blanc	125 per person
Pan Seared Faroe Island Salmon Heirloom Cauliflower, Marble Potatoes, Poached Raisins and Piquillo Coulis	125 per person
Sesame Crusted Chilean Seabass Wide Rice Noodles and Red Coconut Curry Sauce	135 per person
Lobster and Herbed Ricotta Dumplings Poached Maine Lobster, Wild mushrooms, Peas, Lobster Cream	135 per person

POULTRY & PORK

Roasted Airline Chicken Breast Carrot Purée, Caramelized Pearl Onions, Grilled Broccolini, Heirloom Cauliflower, Italian Salsa Verde & Thyme-Lemon Jus	95 per person
Roasted Half Amish Chicken Roasted Fennel, Farro, Kalamata Olives, Cucumber Tzatziki Sauce & Heirloom Tomato-Arugula Salad	110 per person
Grilled Berkshire Pork Chop Goat Cheese Polenta, Roasted Root Vegetables, Brussel Sprout Salad & Grain Mustard Jus	110 per person
New Zealand Lamb Rack Freekeh-Baby Carrot Salad & Date-Ginger Purée	125 per person

BEEF

Pan Seared Flat Iron Steak 7 oz., Apple- Potato Gratin, Savory Streusel & Apple-Veal Demi	115 per person
Grilled Beef Filet 8 oz. Beef tenderloin, Potato-Mushroom, Grilled Asparagus, Confit Trumpet Mushroom & Truffle Demi	125 per person
Prime New York Strip Steak 12 oz. Grilled New York Strip Steak, Potato Purée, Baby Carrots, Spinach Gratin & Pickled Shallot-Herb Butter	130 per person
Smoked Ribeye Steak Smoked and Grilled 12 oz. Ribeye, Cauliflower Purée, Confit Marble Potatoes, Frisée, Pickled Fennel Salad & Apple Smoked Bacon Vinaigrette	135 per person

VEGETARIAN

Vegetable-Chick Pea Ragout Baby Carrots, Cauliflower, Piquillo Peppers, Chick Peas, Marble Potatoes, Crispy Poppadum & Indian Red Curry	95 per person
Pan Seared Potato Gnocchi Wild Mushrooms, Peas, Shredded Kale, Crème Fraiche, & Parmigiano-Reggiano	95 per person

Gluten Free and Vegan options available upon request. Additional fees may apply.

Family Style Chicago Steakhouse Dinner 175 per guest

Per person pricing includes choice of one soup or salad, three entrée selections, three sides, three sauces and one dessert. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all dinner menus. A \$200 fee will be added for groups below 20 guests. Served with fresh brewed regular and decaffeinated Coffee and a selection of Mighty Leaf Teas.

SOUP select one | soup or salad

French Onion Soup

Toasted Gruyere Croutons

Spicy Lobster Bisque

Sautéed Lobster

Sweet Corn Bisque

Butternut Squash Bisque

Pumpkin Spiced Crème Fraîche, Toasted Hazelnuts

SALAD select one | soup or salad

Caprese

Heirloom Tomato, Fresh Mozzarella, Rustic Basil Pesto, Aged Balsamic

Mini Wedge

Bacon, Grated Egg, Tomato, Red Onion, Chives, Blue Cheese Dressing

Artisan Leaf Greens

Carrot, Radish, Cherry Tomato, Cucumber, Balsamic Vinaigrette

Traditional Caesar

Romaine, Parmigiano Reggiano, Croutons, House Caesar Dressing

Baby Greens

Goat Cheese, Herbs De Provence, White Balsamic Vinaigrette

SIDES select three

Lobster Mac and Cheese

Truffle Mac and Cheese

Lemon Grilled Asparagus

Brussel Sprouts

Orange Zest, Chili

Cauliflower Gratin

Charred Broccolini

Lemon Butter, Chili Flakes

Roasted Forest Mushrooms

Garlic Butter, Soft Herbs

Creamed Spinach

Potato Puree

Crème Fraîche

Roasted Sweet Potatoes

Bourbon Brown Sugar

Roasted Creamed Corn

Parmigiano Reggiano, Chili Powder, Lime, Cilantro

Twice Baked Potato

Pepper Bacon, Crème Fraîche, Aged Cheddar, Chives

SAUCES select three

Béarnaise

Caramelized Onion Demi-Glace

Chimichurri

House Made Steak Sauce

Gorgonzola Butter

Bone Marrow Butter

Italian Salsa Verde

Lemon Beurre Blanc

ENTREES select two

Ribeye

New York Strip

Filet Mignon (10 supplement per person)

Colorado Lamb Chops

Pork Tenderloin

Half Roasted Chicken

Halibut (based on availability)

Faroe Island Salmon

U-10 Scallops

Fresh Lobster (2lb average) (10 supplement per person)

DESSERT select two

Lemon Cheesecake Parfait

Lemon Curd, Ricotta Mousse, Graham Cracker

Triple Chocolate Truffle Cake

Devil's Food, Whipped Bittersweet Ganache, Raspberries

Strawberry Rhubarb Crumble Pie

Tahitian Vanilla Bean Ice Cream

Roasted Apple Pie

Tahitian Vanilla Bean Ice Cream

Chocolate Pecan Pie

Tahitian Vanilla Bean Ice Cream

MIGNARDISE 6 per guest

Chef's Assortment

Truffles, Cookies

Gluten Free and Vegan options available upon request.

Gluten Free and Vegan options available upon request. Additional fees may apply.



Late Night

Late Night

Per person pricing is based on 45 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.

Serve time 10pm or later.

Street Tacos 24 per guest | select two proteins

Grilled Steak

Grilled Chicken

Al Pastor Grilled Pineapple, Onions, Cilantro, Salsa Rojo

Beyond Meat Adobo 3 additional per guest

House Made Tortilla Chips

Accompaniments Salsa Rojo, Salsa Verde, Tomato, Onion, Cilantro, Sour Cream and Assorted Hot Sauces

Guacamole 4 per guest

Chicago Classics 28 per guest

Mini Italian Beef Giardinara

Mini Chicago Hot Dogs

Mini Soft Baked Pretzels Beer Mustard, Spicy Cheese Dip

Garrett's Popcorn Chicago Mix, Cheddar and Caramel

Sliders select two | 28 per guest

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

BBQ Pork Sliders with Southern Style Slaw

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

Mini New England Lobster Roll (6 additional) Lemon Aioli, Celery, Chives

Beyond Burger Vegan Cheese, Truffle Veganaise, Pickles, Tomatoes

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

Gluten Free and Vegan options available upon request. Additional fees may apply.





Beverages

Banquet Bar Offerings

CASH BAR: Cash bar will be charged to the guest. Cash bar prices are inclusive of a 24% service charge and an 11.75% tax. There is a \$1,000 per bar sales minimum for all bars. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). Cashier fees are \$150 per cashier for Cash Bars Only. No shots are offered with a cash bar, unless specified by the client.

HOSTED BAR: Hosted bar options will be charged based on consumption with the option to set a price cap per drink. Hosted bar prices are exclusive of a 24% service charge and an 11.75% tax. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). No shots are offered with a hosted bar.

PACKAGE BAR: There are 4 options for a package bar that is charged per hour, per guest. Package Bar product options for spirits, wine, and beer are set by the venue. Changes in any product options may come with an additional charge. Package Bar prices are exclusive of a 24% service charge and an 11.75% tax. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). No shots are offered with packaged bars. Drinks can be served on the rocks, neat, or martini style. However, specialty and classic cocktails are not included. Packages and pricing are below.

BANQUETS HOSTED BAR OPTIONS

Premium Hosted Bar pricing:

Spirits: \$16 per drink
Wines: \$14 per glass
Beer: \$10 per drink
Non-alcoholic: \$8 per drink

Platinum Hosted Bar pricing:

Spirits: \$18 per drink
Wines: \$16 per glass
Beer: \$10 per drink
Non-alcoholic: \$8 per drink

Diamond Hosted Bar Pricing:

Spirits: \$20 per drink
Wines: \$18 per glass
Beer: \$10 per drink
Non-alcoholic: \$8 per drink



Banquet Bar Offerings

BEER & WINE BAR

Package Bar Pricing:

2 Hours \$42 per guest

3 Hours \$52 per guest

4 Hours \$62 per guest

WINE

Choice of Premium or Platinum Selections

Premium

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Cava Brut

Platinum

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Zinfandel, Cava Brut

BEER

Bud Light, Corona, Stella Artois, Lagunitas IPA, Goose Island 312 Wheat Ale

PREMIUM BAR

Package Bar Pricing:

Includes One Seasonal Craft Cocktail or Classic Cocktail

2 Hours \$58 per guest

3 Hours \$68 per guest

4 Hours \$78 per guest

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

PLATINUM BAR

Package Bar Pricing:

Includes One Seasonal Craft Cocktail or Classic Cocktail

2 Hours \$66 per guest

3 Hours \$78 per guest

4 Hours \$90 per guest

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

Banquet Bar Offerings

DIAMOND BAR

Package Bar Pricing:

Includes One Seasonal Craft Cocktail

2 Hours \$70 per guest

3 Hours \$84 per guest

4 Hours \$94 per guest

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



theWit Wine Offerings - Full Wine Menu Options

All pricing is charged per bottle.

SPARKLING

Veuve Clicquot, Rose, Champagne, France - \$275
Moet & Chandon, Imperial Rose, Champagne, France - \$240
Veuve Clicquot Yellow Label Brut, Champagne, France - \$200
Moet & Chandon Imperial, Brut, Champagne, France - \$125
G.H Mumm Cordon, Brut, Champagne, France - \$82
Bollicini, Prosecco, Veneto, Italy - \$68
Avisi, Prosecco, Treviso, Italy - \$64
Bertrand Cremant, Sparkling Brut Rose, Napa Valley, California - \$64
Les Allies, Brut Rose, France - \$64
Querena, Cava Brut, Requena, Spain - \$50

WHITE

Steven Kistler, "Les Noisetiers", Chardonnay, Sonoma Coast, California - \$185
Sequoia Grove, Chardonnay, Napa Valley, California - \$150
Duckhorn Vineyards, Sauvignon Blanc, North Coast California - \$85
Jordan, Chardonnay, Russian River Valley, California - \$82
Sonoma-Cutrer, Chardonnay, Sonoma Valley, California - \$82
Chalk Hill, Sauvignon Blanc, Sonoma County, California - \$82
August Kessler "R", Riesling, Rheingau, Germany - \$66
Terlato, Pinot Grigio, Veneto, Italy - \$66
Ruffino, Moscato D'asti, Piedmont, Italy - \$64
Wairau River, Sauvignon Blanc, Marlborough, New Zealand - \$61
Mohua, Sauvignon Blanc, Marlborough, New Zealand - \$60

ROSE & GOLD

Miraval, Rose, Provence, France - \$72
Summer Water Rose, Central Coast, California - \$70
Gerard Bertrand, Cotes De Roses, Rose, Languedoc, France - \$68
Gerard Bertrand, Orange Gold White Blend, France - \$64

RED

Sequoia Grove, Cabernet Sauvignon, Napa Valley, California - \$150
Belle Glos, Pinot Noir, Santa Lucia Highlands, California - \$100
Quilt, Cabernet Sauvignon, Napa Valley, California - \$95
Chateau Saint Andre Corbin, Bordeaux, France - \$91
Walt "La Brisa", Pinot Noir, Sonoma County, California - \$84
Loveblock, Pinot Noir, Marlborough, New Zealand - \$82
Siduri, Pinot Noir, Santa Barbara, California - \$70
Elemental, Cabernet Sauvignon, Central Valley, Chile - \$68
Zuccardi 'Serie A', Malbec, Valle De Uco, Mendoza, Argentina - \$66
Barossa Valley Estate, Red Blend, Barossa Valley, Australia - \$64
Keep It Chill, Beaujolais/Gamay Blend, California - \$64
Firesteed, Pinot Noir, Willamette Valley, Oregon - \$61
M. Chapoutier "Belleruche", Grenache, Syrah, Cotes-du-Rhone, France - \$ 60
Bonanza By Camus, Cabernet Sauvignon, California - \$60



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 11.75% 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) business 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.

Meetings and Events Guidelines

SECURITY

For ROOF and Special Events Only - We require a minimum of (1) one additional Guard for Gallery, (2) two additional Guards for the entire space. For full buy outs of entire ROOF space or Gallery, additional security is required at the Clients expense. Additional security may be required due to total guest count at \$150 per security guard. Any event that is 4 hours or more requires a security charge of \$200 per security guard. This is to ensure privacy for your guests.

ADDITIONAL SERVICES

- **Coat Check:** Coat check services are available for all events and are charged at \$150 per attendant with one attendant assigned to every 100 guests.
- **Valet:** Valet parking is offered through the hotel and can be billed through your master account or individually to your guests.
- **Parking:** Discounted parking rates are \$32 for single events. Overnight parking rates are \$75. Parking and service charges are subject to change without notice.
- **Roof Furniture Removal:** Any requested furniture removal from the ROOF is subject to a \$5,000 removal fee.
- **Phoenix Lounge Furniture Removal:** Any requested furniture removal from the Phoenix Lounge is subject to a \$1,000 removal fee.

SPECIAL MEAL REQUESTS

Our team of Culinary Professionals will be happy to customize, tailor, or source specialty menus upon request; including but are not limited to gluten-free, vegetarian, vegan, Kosher, Halal, paleo, or any other special needs diets.





theWit

A HILTON HOTEL

Contact Info

Catering@thewithotel.com

Phone: 312.239.9562