



*Weddings*  
*at*  
**theWit**

*Catering Menu*

Weddings  
at  
theWit



*Prelude to Love*

Pre-Wedding

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# Rehearsal Dinner

Begin your journey together with a family meal as unforgettable as your love story. At theWit hotel, we transform moments into memories with thoughtfully designed spaces and culinary creations that celebrate the essence of your union. Ideal for 10 -100 guests. Our culinary team will design this menu to complement your wedding menu.

## Rehearsal Dinner

### Shareable Menu

\$95 per guest. Sample menu below, customizable.

#### First Course

**charcuterie board** | italian meats and cheeses, fig jam, olives, crostini

**crudo** | seared ahi tuna, calabrian chili aioli

**beets** | arugula, candied walnuts, shaved red onions, olive oil croutons, aged balsamic dressing

**sweet pea hummus** | pomegranate syrup, toasted pine nuts, micro cilantro, toasted pita

#### Second Course

**risotto** | chef's blend of mushrooms, toasted garlic, veal reduction

**ravioletti** | braised short rib, black truffles, cacao e pepe sauce, candied walnuts

#### Third Course

**salmon olivada** | seared baby artichokes, basil butter sauce

**roasted chicken** | garlic chips, fingerling potatoes, porcini cream sauce

**braised short rib** | grilled and sliced, mushrooms, au jus

#### Dessert

all 4 desserts served

**spiced carrot cake** | cream cheese frosting, salted caramel

**dark chocolate ganache cake** | deep dark chocolate cake, vanilla cream

**chocolate mousse cake** | flourless cake, cocoa nibs, cinnamon cream

**cheesecake** | assorted mixed berry compote, vanilla bean whip cream



## Rehearsal Dinner

# Plated

\$105 per guest. Sample menu below, customizable. Ideal for 10 - 100 guests, no small group fee charged.

### Soup or Salad

*(Choose 1) Additional Soup or Salad + \$15*

roasted tomato and garlic soup | parmesan croutons

new england clam chowder | herb crackers

double baked potato soup | sour cream, chives, parmesan

romaine | marinated tomatoes, crispy anchovy, parmesan crumbles, caesar dressing

baby arugula | shaved red onion, focaccia crumbles, marinated mushrooms, lemon olive oil vinaigrette

### Entrée

*(Choose 1) Additional Entrée + \$15*

braised beef short rib | crispy brussel sprouts, honey calabrian chili glaze, roasted potatoes

grilled herb-crusted chicken breast | farm stand carrots, roasted potatoes

honey sriracha chicken thighs | peppers, red onion relish, and jasmine rice

seared whitefish fillet | romanesco artichoke, white wine cream sauce

### Dessert

*(Choose 1) The same dessert selection for all guests.*

double fudge chocolate cake

jumbo cookies

double fudge brownies

individual fruit cobbler

spiced carrot cake

assorted mini tarts

*gluten free, dairy free options available*



## Rehearsal Dinner

# Buffet

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required. A \$150 fee will be added for groups below 20 guests. Gluten Free and Vegan options available upon request. Additional fees may apply.

### Taylor Street | Italian

*70 per guest*

**romaine** | marinated tomatoes, crispy anchovy, parmesan crumbles, caesar dressing

**traditional italian meatballs** | veal reduction, polenta, pesto

**penne pasta** | roasted chicken, sweetie peppers, roasted garlic, spinach, asiago roasted pepper cream sauce

**orecchiette pasta** | fennel sausage, broccolini, parmesan tomato sauce

**focaccia** | herb and salt flakes, olive oil

**tiramisu** | soaked biscuits, espresso, marsala, mascarpone cheese, dark cocoa

**cannolis** | chocolate chips, ricotta, pistachio

### Devon Street Eats | Indian

*85 per guest*

**samosas** | potato, mint cilantro sauce

**butter chicken** | cashew, peppers, onions, tomato, yogurt

**tandoori chicken** | quarter grilled chicken, onions, cilantro

**vegetable biryani** | spicy vegetables, red onion, saffron, yogurt sauce

**basmati rice**

**naan** | garlic, plain

**coconut mango parfait**

### Pilsen Plates | Mexican

*80 per guest*

**tortillas & dip** | guacamole, sour cream, salsa verde, salsa roja, pico de gallo

**tacos** | corn or flour | choice of two proteins

**barbacoa** | braised beef, spices

**pork carnitas** | roasted pork

**chicken tinga** | braised chicken, tomato, cilantro

**arroz verde** | green rice

**shrimp ceviche** | peppers, jalapeno, onions, lime juice, cilantro

**black beans**

**sopapilla** | fried dough, cinnamon sugar, chocolate sauce, raspberry sauce

# *A Taste of Forever*

Wedding Day



# The Packages

Wedding package bar hours include cocktail reception plus hours after the dinner service. Signature cocktails are designed from the bar contents.

## the Shakespeare

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

*\$230 per guest*

## the Picasso

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

*\$255 per guest*

## the DaVinci

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 \$210 per guest*

*three stations \$225 per guest*

*four stations \$245 per guest*

## Collections

choose multiple wedding experiences at theWit and enjoy special savings on your celebration.

### The Signature Experience

Rehearsal Dinner + Wedding

### The Grand Affair

Rehearsal Dinner + Wedding + Post Wedding Brunch

### Elevated Indulgence

Wedding + Post Wedding Brunch

### Prelude & Encore

Rehearsal Dinner + Post Wedding Brunch

# Passed Hors D'oeuvres

These options are available with our wedding packages and passed for 60 minutes.

## Cold

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

**grilled shrimp** | sweet chili sauce, micro arugula

**crudite shooters** | assorted garden vegetables, hummus, pita chip

**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

**tuna poke cone** | fresh ahi tuna, sesame seed, scallion, edamame puree

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

**grilled crostini** | honey ricotta, crushed tomato, micro basil, balsamic

**mini caviar tart** | egg, caper, sour cream, italian sturgeon caviar

**nacho shooter** | guacamole, sour cream, salsa verde, tortilla chip

**charcuterie cone** | italian meats, cheddar, smoked gouda, olive, almond

**ceviche shooter** | chilled shrimp, peppers, jalapeno, cilantro, lime dressing

## 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

**crispy vegetable-potato samosa** | mango chutney

**braised pork bbq bao bun** | hoisin sauce, scallions

**fried green olives** | spicy aioli

**mini kobe beef meatloaf** | tomato reduction

**wild phyllo triangle** | roasted garlic aioli, white truffle

**falafel pita** | tzatziki sauce

**mini cheese short rib quesadilla** | salsa verde

**shao mai** | pork dumpling, honey chili soy glaze

**yaka tori chicken** | hot sweet sesame reduction

**yaka tori beef** | sweet plum, black sesame seed

**chicken rillette tart** | dark cherry, pistachio

**smoked brisket roll** | smoked gouda cheese, chimichurri sauce

**short rib shooter** | potato puree, white truffle

# Cocktail Hour Enhancements

Station setup and 60 minute service. Available during cocktail hour.

## **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

## Soup

maine lobster bisque | tarragon crème fraîche, puff pastry

roasted forest mushroom | fresh herbs, crème fraîche, extra virgin oil drizzle

midwest corn chowder | potatoes, roasted garlic, herb oil

roasted tomato and garlic soup (ve) | san marazano tomatoes, toasted garlic, basil, heavy cream, olive oil croutons

## Salad

tuscan salad | heirloom tomato, cucumber, olive oil herb croutons, shaved parmigiano, arugula, lemon vinaigrette

garden baby green salad | shaved carrots, artichoke, heart of palm, radish, fresh dill, green goddess dressing

simple baby green salad | carrot, radish, cherry tomato, cucumber, balsamic dressing

traditional caesar salad | romaine hearts, parmigiano-reggiano, torn croutons, house caesar dressing

roasted beets & citrus salad (ve) | arugula, toasted walnuts, and orange vinaigrette

mediterranean chick pea salad (ve) | cucumber, cherry tomato, red onion, parsley, and lemon tahini dressing



# Dinner Entrées

Entrées must be pre-selected. Coffee and tea service included with all meals.

## Beef

**grilled angus tenderloin filet** | 100-layer gruyère potato, roasted honey glazed carrots, cabernet reduction

**11 hour braised short rib** | buttered potato puree, root vegetables, thyme veal reduction

**slow roasted strip loin** | porcini mushroom puree, potato threads, sweet peas

**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

**roasted garlic chicken breast** | goat cheese potatoes, grilled broccolini, arugula, balsamic glaze

**tandoori chicken breast** | basmati rice, spicy root vegetable medley, grilled scallions, almond, coconut relish

**grilled pork tenderloin** | tamarind soy glaze, braised potato wedges, blistered green beans, cilantro

## 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

## Vegetarian/Vegan

**indian vegetable curry** | heirloom cauliflower, baby carrots, chickpeas and crispy poppadom

**potato-herb gnocchi** | wild mushrooms, peas, shredded kale, crème fraîche, parmigiana-reggiano

**vegetable chick pea ragout (ve)** | baby carrots, cauliflower, piquillo peppers, chick peas, marble potatoes, crispy poppadum & indian red curry

**stuffed bell peppers (ve)** | quinoa, black beans, corn and chipotle tomato sauce, served with charred broccolini & asparagus with lemon zest



# Dinner Stations

## Carving Stations

### Roasted Strip Loin

baby mixed greens salad | shaved carrots, radishes, cucumbers, tomatoes, herb balsamic dressing, green goddess dressing

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

frisée, arugula, radicchio salad | bleu 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 fraîche, apple beurre blanc

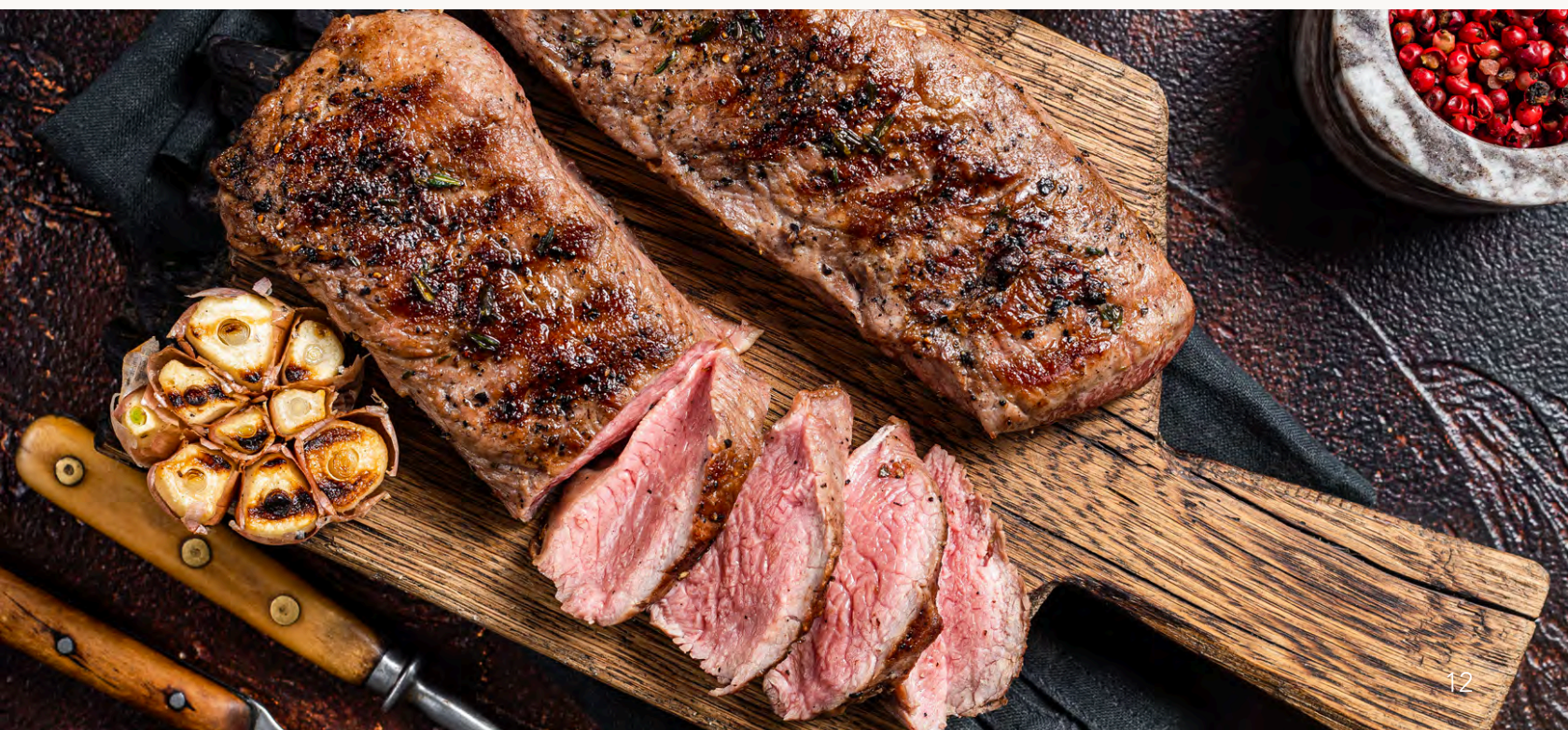
### Garlic Herb de Provence Rubbed Prime Rib Eye

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 fraîche and chives

sauces | horseradish cream, roasted wild mushroom red wine sauce



# Dinner Stations

## Standard Stations

### Slider Station (select three)

artisanal leafy greens | carrot, radish, cherry tomato, cucumber, balsamic vinaigrette  
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, served with dipping sauces: zesty ranch, barbeque, salt and vinegar

### 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

### Taco Station

*served with corn and flour tortillas*

salad | charred corn, black beans, aged goat cheese, cilantro, tortilla strips, lime chipotle dressing  
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

# 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



# Cake

A wedding cake is included in your package or you can select a sweets table as an alternative. With a sweets table, you can also choose to have a cutting cake at an additional cost.

Weddings at theWit are a celebration of artistry, flavor, and unforgettable moments. As part of your wedding package, our award-winning culinary team will craft a stunning, chef-created cake designed exclusively for your special day.

From the first consultation, you'll collaborate with your dedicated event planner and our executive pastry chef to bring your vision to life—whether you dream of a timeless tiered masterpiece adorned with intricate sugar flowers or a modern, sculpted creation that reflects your unique style. Every detail, from the flavor profiles to the final presentation, is tailored to your taste and story, ensuring your cake is as beautiful and memorable as the celebration itself.



# 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. You can also choose to have a cutting cake at an additional cost. Coffee and tea service included. 90 minutes of service.

## Cookie Bites

french macaroons  
coconut macaroons (gf)  
coconut chocolate (ve)  
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

## Cannolis

lemon ricotta  
chocolate chip  
pistachio  
white chocolate  
dark chocolate ricotta

## Berry & Fruit Tree

a decadent fountain of chocolate with an assortment of fresh fruit for dipping.  
**fruits:** strawberries, raspberries, blackberries, blueberries, assorted fresh melons

## 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

**vegan chocolate mousse shooters**



# Late Night

Per person pricing is based on **45 minutes** of service. Guaranteed number of guests must be at least 40% of guest count. Minimum guarantee of 20 guests is required. A \$150 fee will be added for groups below 20 guests. Serve time 10pm or later. Gluten Free and Vegan options available upon request. Additional fees may apply.

## Street Tacos

30 per guest (Select two proteins)

**barbacoa** | slow cooked tender shredded beef

**chicken tinga** | shredded chicken in a spicy tomato sauce

**al pastor** | grilled pineapple, onions, cilantro, salsa rojo

**beyond meat adobo** +3 per guest

**house made tortilla chips**

**accompaniments** | salsa rojo, salsa verde, tomato, onion, cilantro, sour cream and assorted hot sauces

**guacamole & chips** +4 per guest

## Chicago Classics

30 per guest

**mini italian beef** | giardiniera

**mini chicago hot dogs** | onions, mustard, pickle, relish, sport peppers, celery salt

**mini soft baked pretzels** | beer mustard, spicy cheese dip

**garrett's popcorn** | chicago mix, cheddar and caramel

## Sliders

35 per guest (Select two)

**steak house slider** | beef patty, peppered bacon, blue cheese, a-1 aioli, lettuce, tomato

**bbq pork sliders** | southern style slaw

**classic cheese slider** american cheese, pickles, onions, shredded lettuce, special sauce

**mini new england lobster roll** 6 additional per guest | lemon aioli, celery, chives

**beyond burger** | vegan cheese, truffle veganaise, pickles, tomatoes

**house made chips** | classic zesty ranch, barbeque, salt and vinegar

## French Fry Bar

17 per guest

**french fry cones** | truffle, parmesan, salt and pepper

**saucers** | garlic aioli, ketchup, cheese sauce

## House-Made Thin Crust Pizza

24 per 10" pizza

margherita or pepperoni

# Happily Ever After

The Day After

Weddings  
at  
theWit



# Post-Wedding Brunch

90 minutes of service. Gluten Free and Vegan options available upon request. Additional fees may apply.

## **Belmont Buffet**

*\$53 per guest*

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

## **Lake Shore Drive Buffet**

*\$73 per guest*

*(chef attendant required at \$200 per hour)*

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**

meats | bacon, ham, shrimp

vegetables | mushrooms, onions, tomatoes, bell peppers, spinach, asparagus, jalapeños

cheeses | cheddar, swiss, pepper jack



# Post-Wedding Brunch

90 minutes of service. Gluten Free and Vegan options available upon request. Additional fees may apply.

## Brunch Enhancements

### smoked salmon platter

*\$21 per guest*

plain mini bagels, hard boiled eggs, pickled red onions, cucumber, pea shoots, capers, tomatoes, lemon-dill cream cheese

### steel cut oatmeal

*\$8 per guest*

brown sugar, candied pecans, bananas, cinnamon

### build your own yogurt bar

*\$23 per guest*

greek yogurt, vanilla lowfat vegan yogurt, dried fruit, fresh berries, lavender honey, spiced pecans, seeds, house-made granola, chocolate chips

### omelet and eggs cooked to order

*\$25 per guest (chef attendant required at \$200 per hour)*

bacon, ham, shrimp, mushrooms, tomatoes, bell peppers, spinach, cheddar, swiss, pepper jack

### libations

*libations can be served after 11am on Sundays*

by consumption: mimosa or bloody mary - \$12 each

mimosa station: \$15 per person, champagne or prosecco with fresh cut fruit and fresh juices



# Say "I Do" at theWit.

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)
- first look: 1 hour photo opportunity on hangover
- preferred hotel room rate for guests
- personal menu tasting for the couple and up to four guests
- hilton honors rewards points
- discounted valet rate
- table numbers
- theWit candle signature candle centerpiece
- personalized menu cards
- white floor-length linens
- charcoal-grey cloth napkins
- bartender(s) and coat check attendant (if applicable)
- upgraded silver linens +\$10 each



# How We Work



## Planning Guidelines

### At the Time of Booking

Please advise us of a preliminary guest count. An initial, non-refundable deposit of 25% (of the estimated total) is due at this time. (There is a sliding scale of cancelability.) The deposit is based on the food and beverage minimum plus the calculated tax (11.75%) and service charges (24%). You will receive your contract and a link to the secure payment processing site for the initial payment and providing your credit card on file.

### Tasting and Planning Meeting

A tasting for the couple and four guests will be scheduled up to nine months prior to the wedding date. This is also an excellent time to review linen selections and discuss initial planning including diagrams and vendor selections. An additional planning meeting is recommended at approximately two months prior to the wedding date.

### Six Months Prior to Your Event

An appointment to discuss the menu and other details should be scheduled for this time. A general outline of food, beverage and setup will be discussed in a planning meeting. This will allow you and theWit to share information and answer questions. At this time a second deposit (50% of the estimated total) is due for theWit to continue the process of hosting your event.

### Two Months Prior to Your Event

All menu changes will be due at this point. Please notify us of changes in guest count, room set-up and any special needs such as audio/visual equipment, special wines/champagnes and specialty linens. The third deposit of 25% of the initial estimated balance will be due 60 days prior to your event.

### Entrée Selection

You may choose three entrées including a vegetarian option to serve your guests. In addition, vendor and children's meals may be served at a separate, decreased cost based on your selection.

When multiple entrées are served, hosts must provide place cards with visible meal indicators on the front. These cards help ensure each guest receives the correct entrée efficiently and professionally.

### Ten Days Prior to Your Event

Final guest and meal counts are due, including vendor meals. The food and beverage minimum must be met, and will be evaluated at this point. Once all details are calculated this will create the final banquet check, and any difference between all deposits will be charged to the credit card on file. The full balance is due prior to the event date.

theWit's culinary team is able to serve meals that meet any special dietary needs. Please provide all dietary details at least 10-days' prior to your wedding date to ensure that our chef can meet those special requests, and indicate them on the place cards.

# How We Work

## Day of Your Event

At the end of your function, a final evaluation of charges for the event will be calculated, and you will be asked to sign the banquet check. If there are any charges in addition to what was planned for, the card on file will be charged including for any additional guests, incidental costs or damages.

## Pricing

Prices are good for one year and are subject to change from year-to-year. Prices included in this brochure are good for 2026 only.

## Add-ons

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

We can distribute gift bags to your guests at check-in for \$5 per bag, or deliver to their rooms for \$7 per bag.

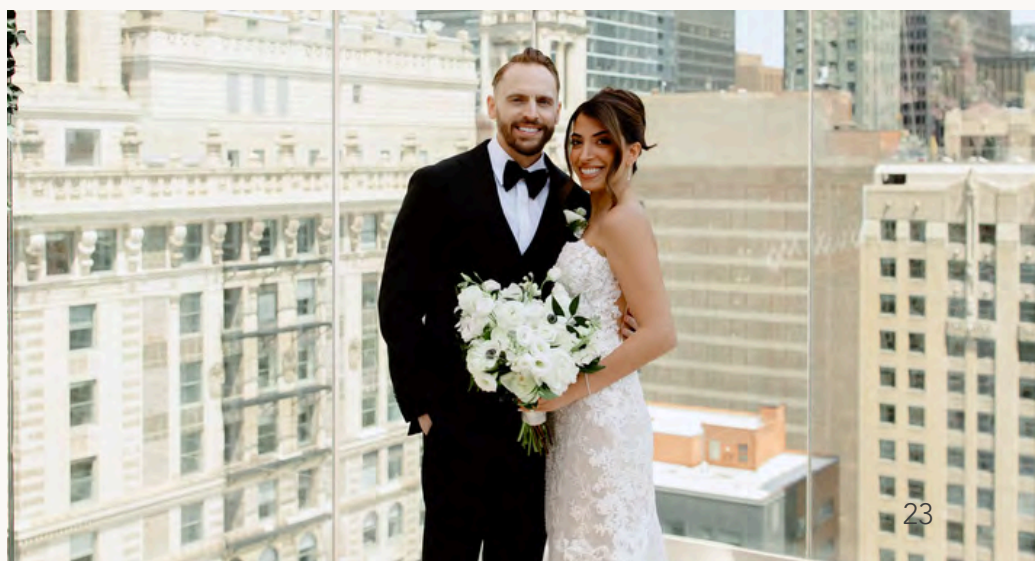
## Tax and Gratuity

An 11.75% sales tax is added to all food and non-alcoholic beverage prices. A 20% service charge is added to your bill calculated on the total food and beverage amount which is distributed in its entirety to hourly service staff; plus, a 4% administrative fee which is retained by theWit Hotel. Such taxes and service charges are subject to change without notice.

## Cancellation

If you cancel after your deposits have been received by theWit, your deposits will be returned based on the cancellation policy stated in your contract, which is a sliding scale determined by how far in advance you cancel. In addition, any expenses incurred by theWit in preparation for a confirmed special event become the responsibility of the guest.

Visit our Weddings at theWit website at [www.thewithotel.com/weddings](http://www.thewithotel.com/weddings)



# Contact Us

At theWit Hotel, we would be honored to host your wedding and bring your vision to life in our stunning spaces. As your dedicated coordinator, I will be with you every step of the way, ensuring every detail is thoughtfully planned and flawlessly executed. From the first consultation to the final toast, it is my privilege to create an experience that reflects your unique love story, making your special day as effortless as it is unforgettable. Let's craft a celebration filled with elegance, joy, and cherished memories that will last a lifetime.

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



*Daphne R. Kirby*

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