

ROOF

Reception Menu

theWit

A HILTON HOTEL

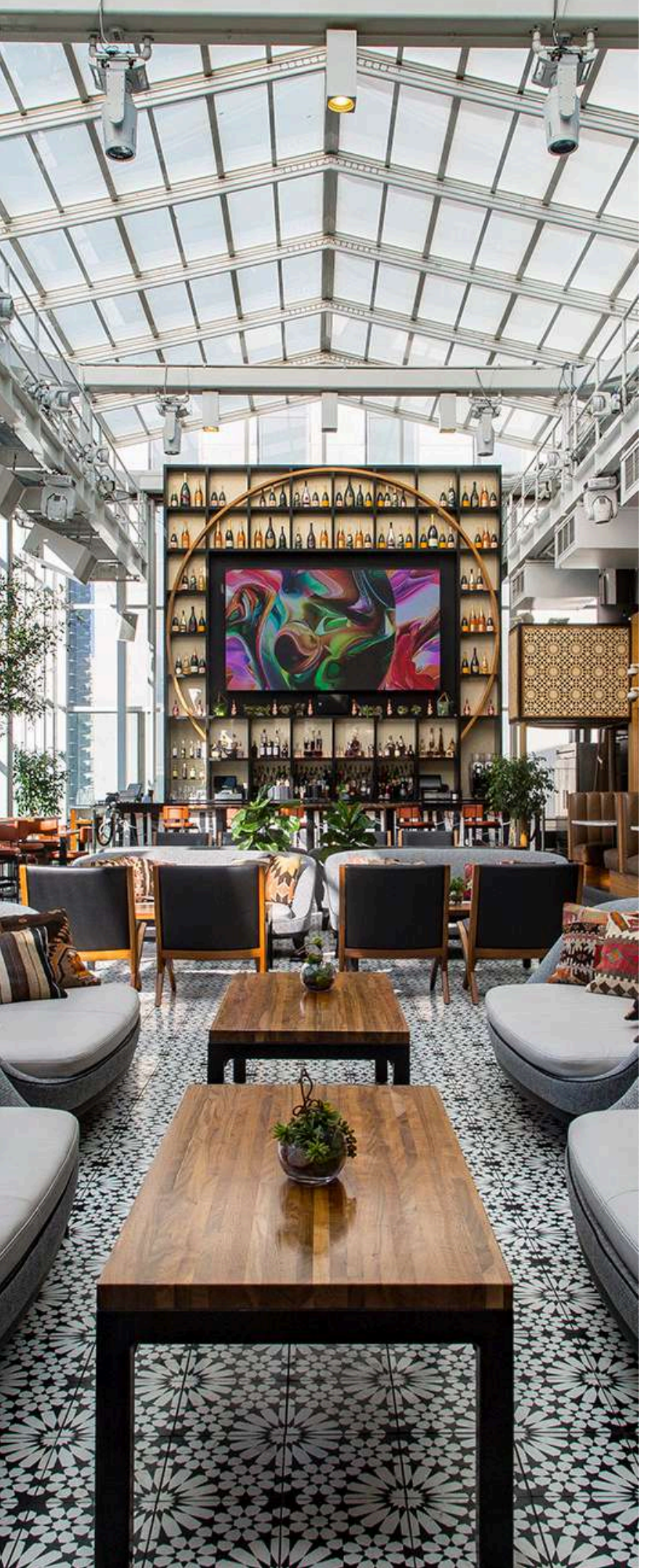


Table of Contents

Hors d'Oeuvres 3-4

Reception Starters 5

Reception Stations 10-14

Reception Carving Station 8

Petite Sweets 9

Dessert Stations 10-11

Late Night 12

Beverages 13-16

Guidelines 17-19

Dietary Abbreviations

v = vegetarian
vg = vegan
df = dairy free
gf = gluten free

ROOF

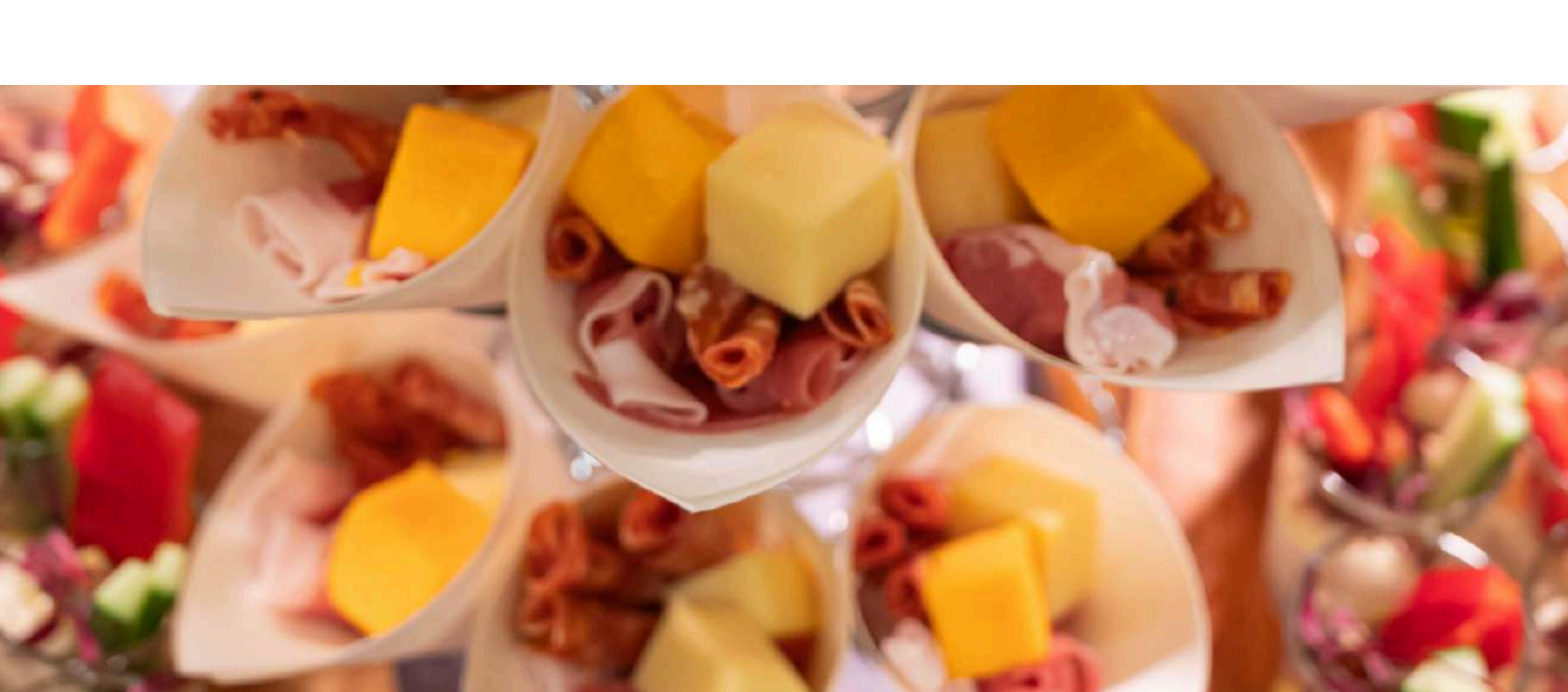
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A HILTON HOTEL

Passed Hors d'Oeuvres

Prices are per piece. 25 per piece minimum. Available passed or stationed. 60 minutes of service.
Gluten Free and Vegan options available upon request. Additional fees may apply.

COLD

avocado toast *(vg) 9*
sprouted wheat crostini, shaved radish, cherry tomatoes, tajin spice
caprese skewers *(vg) (gf) 9*
cherry tomatoes, fresh mozzarella, pepperoncini, basil & balsamic glaze
jumbo shrimp cocktail shooter (gf) (df) *9*
house-made horseradish cocktail sauce
mini new england lobster roll *12*
butter toasted bun, lobster salad, lemon aioli & chives
tuna poke cone *(gf) (df) 14*
fresh ahi tuna, sesame seed, scallion, edamame puree
grilled crostini *(v) 9*
honey ricotta, marinated mushroom, micro basil
crudité shooter *(vg) 11*
baby vegetables, hummus, olive tapenade
grilled shrimp *(gf) (df) 12*
sweet chili sauce, micro arugula
mini caviar tart *15*
egg, caper, sour cream, Italian sturgeon caviar
charcuterie cone *(gf) 13*
Italian meats, cheddar, smoked gouda, olive, almond
ceviche shooter *(gf) (df) 11*
chilled shrimp, peppers, jalapeno, cilantro, lime dressing



Passed Hors d'Oeuvres

Prices are per piece. 25 per piece minimum. Available passed or stationed. 60 minutes of service. *Gluten Free and Vegan options available upon request. Additional fees may apply.*







HOT

apple smoked bacon wrapped medjool dates *(gf) 9*
black pepper goat cheese, maple syrup gastrique
crispy vegetable-potato samosa *(v) 9*
mango chutney
crispy tempura cauliflower *(gf) (df) 9*
chili coriander agave syrup
exotic mushroom arancini *(v) 9*
truffled aioli & grated parmesan
spicy shrimp toast *(df) 9*
soy mayo, scallions and toasted sesame seed
braised pork bbq bao bun *(df) 10*
hoisin sauce, scallions
chicken empanadas *(df) 10*
smoked paprika aioli
mini beef wellington *11*
beef short rib, exotic mushrooms & horseradish cream
seared maryland crab cake *11*
corn salsa, pickled red onion, lime crème
fried green olives *(v) 9*
spicy aioli
mini kobe beef meatloaf *(df) 10*
tomato reduction
wild phyllo triangle *(v) 12*
roasted garlic aioli, white truffle
falafel pita *(v) (df) 8*
tzatziki sauce
mini cheese short rib quesadilla *10*
salsa verde
shao mai *(df) 11*
pork dumpling, honey chili soy glaze
yaka tori chicken *(df) 10*
hot sweet sesame reduction
yaka tori beef *(df) 12*
sweet plum, black sesame seed
chicken rillette tart *12*
dark cherry, pistachio
smoked brisket roll *15*
smoked gouda cheese, chimichurri sauce
short rib shooter *14*
potato puree, white truffle

Reception Starters

Per person pricing is based on 45 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

THE WINDY CITY | Chicago Classics
65 per guest
mini chicago style hot dogs *(df)* | onions, mustard, pickle, relish, sport peppers, celery salt
mini chicago beef sandwiches *(df)* | shaved beef, local giardiniera
homemade potato chip cones *(df) (gf)* | truffle aioli, honey tomato barbeque
mini polish sausage *(df)* | carmelized onion, whole grain mustard

ARTISANAL CHEESE & CHARCUTERIE BOARD50
50 per guest | can be ordered based on 25% of total guaranteed guests
variety of local and imported cheeses *(v)*
fruit preserves, rosemary honey, candied walnuts, almonds, preserved cherries, dried fruit, grapes, whole grain mustard, artisanal crackers, assorted sweet and savory breads
variety of local and imported cured meats *(df)*
dijon mustard, charred chili-orange marmalade, assorted olives, cornichons, grilled artichokes, house pickles, grilled ciabatta and sliced baguette

SUSHI
75 per guest | four pieces of each per person
philadelphia roll *(gf)*
california roll *(gf)*
spicy tuna roll *(df) (gf)*
salmon nigiri *(df) (gf)*
house banchan *(df)* | kimchi, spicy asparagus, steamed eggplant, soy, maple potatoes
accompaniments | soy sauce, pickled ginger, sweet chili sauce, wasabi, chop sticks

DEEP OCEAN
95 per guest | one piece of each per person
chilled olive oil shrimp *(gf) (df)*
snow crab claws *(gf) (df)*
oysters on the half shell *(gf) (df)*
half lobster tails *(gf) (df)*
ceviche *(gf) (df)*
tuna poke *(df)*
accompaniments | lemon, classic mignonette, classic cocktail sauce, raw horseradish, jalapeño-cucumber mignonette, hot sauce, crackers

DIPS AND CHIPS STATION
45 per guest
hummus *(vg) (gf)* | roasted red pepper, zatar sesame
roasted eggplant dip *(vg) (gf)* | tahini, olive oil, chili crunch
sweet pea hummus *(v) (gf)* | garlic, honey ricotta, pepitas, asiago
accompaniments *(vg)* | baby carrots, rainbow radish chips, curried pita chips
olives *(vg) (gf)* | assorted marinated, rosemary







Reception Stations

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 for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

CAVIAR STATION

85 per guest

italian sturgeon caviar | three different types
onion, capers, egg, parsley, creme fraiche, toast points
ketel one add on available

RISOTTO STATION *(gf)*

70 per guest | chef attendant included

arborio rice | extra virgin olive oil, parmesan cheese
flavors
exotic mushroom with white truffle
sweet pea and spicy shrimp
artichoke, tomato fennel saffron broth

PASTA

68 per guest | select three pastas

- **orecchiette** | basil pesto, peas, spicy shrimp, white wine butter sauce
- **penne** *(v)* | mushroom cream sauce, caramelized onions, ricotta, madeira
- **lasagna** *(v)* | pasta layers with tomato sauce, mozzarella, ricotta, parmigiano-reggiano
- **fusili** | bolognese, red wine, asiago cheese
- **rigatoni** *(v)* | fresh tomato garlic basil sauce, bocconcini mozzarella

SLIDERS

58 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** *(df)* | pickles, cabbage slaw
- **crispy nashville chicken** | grilled pickles, sweet and spicy hot sauce, cheddar cheese
- **mini beyond burger** *(vg)* | vegan provolone, tomato, pickled red onion, vegan truffle aioli

tater tots *(vg) (gf)* | assorted flavor shakers, ketchup
southern style *(v) (gf)* | coleslaw

SMOKEHOUSE

70 per guest

smoked brisket *(df) (gf)*
smoked chicken thighs *(df) (gf)*
pulled pork shoulder *(df) (gf)*
aged cheddar mac and cheese *(v)*
southern style coleslaw *(v) (gf)*
bread and butter pickles *(vg) (gf)*
burger buns *(v)* | white bread
barbecue sauces | carolina, spicy chipotle, alabama white, house-made sweet kansas style sauce

Reception Stations

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 for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

STREET TACOS

65 per guest | select three proteins

- **grilled marinated flank steak** *(gf) (df)*
- **pork shoulder al pastor** *(gf) (df)*
- **adobo grilled chicken** *(gf) (df)*
- **chili-lime shrimp** *(gf) (df)*
- **charred pepper and mushrooms asada** *(vg) (gf)*
- **seared tofu** *(vg) (gf)* | mojo de ajo, roasted tomatillos
- **beyond meat adobo** *(vg) (gf)*

corn and flour tortillas *(vg)*
toppings | cilantro-onion, radish, sliced jalapeno, pico de gallo, crema, lime, hot sauces
mexican street corn salad *(v)* | chili, mayonnaise, queso fresco, cilantro, lime
tortilla chips *(vg) (gf)* | salsa rojo, salsa verde
guacamole *(vg) (gf)* | *+4 per guest*

CHICAGO STYLE PIZZA

90 per guest | select one salad and two pizzas

- **antipasto salad** *(df) (gf)* | 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
- **deep dish pizza** | pepperoni, sausage or cheese

beef and pork meatballs braised in tomato sauce *(df)*
potatoes *(vg) (gf)* | vesuvio style
garlic bread *(v)*

ASIAN STATION

75 per guest

toasted peanut noodles *(vg)* | scallions, sesame seed, chili
pot stickers *(df)* | soy chili glaze, scallions
shrimp spring rolls *(df)* | sweet chili glaze
yaka tori *(df)* | beef, chicken, shrimp

THIN CRUST PIZZA STATION

45 per guest | select one salad and two pizzas

- **kale caesar salad** | shredded kale, arugula, parmesan, croutons, house dressing
- **chopped wedge salad** | iceberg lettuce, marinated apples, walnuts, bacon, gorgonzola dressing
- **theCheesy** | mix of four local cheeses
- **thePeppi** | pepperoni cups, oregano, hot honey
- **theSupreme** | sausage, onions, olives, peppers
- **theSpring** | zucchini, corn, chicken, roasted tomatoes, ricotta, basil oil
- **theTaboo** | spicy salumi, pineapple
- **theIcon** | roasted onions, smoked provolone, mozzarella, sausage

bruschetta | marinated tomatoes, red onions, garlic, basil, saba

Reception Carving Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 25 guests is required for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

CARVING STATIONS

carving stations sold per person. 25 persons minimum per protein.
Includes choice of 2 sides, add an additional side for $8 per person.
Served with artisanal rolls. one attendant per 75 guests.
$150 per attendant | serving size portion (4oz).

rosemary roasted turkey breast *(gf) (df)* | mustard jus, pickled cranberries
42 per person

oven roasted beef tenderloin *(gf) (df)* | charred jalapeño chimichurri
50 per person

lemon herb roasted salmon *(gf) (df)* | italian salsa verde
49 per person

orange glazed pork tenderloin *(gf) (df)* | pickled tomato, habanero mojo
40 per person

ribeye *(gf)* | horseradish cream sauce
55 per person

SIDE ITEMS FOR CARVING STATIONS

crispy brussels sprouts *(v) (gf)* | garlic seasoning, parmesan, chili, olive oil

grilled asparagus *(v) (gf)* | lemon aioli

roasted curried cauliflower *(vg) (gf)* | madras curry, poached golden raisins

fingerling potatoes *(vg) (gf)* | crispy shallots, herb oil

sweet potato mash *(v) (gf)* | lime, irish butter, brown sugar



Petite Sweets

Per person pricing is based on 60 minutes of service. Minimum guarantee of 20 guests is required for all dessert stations. A $200 fee will be added for groups below 20 guests. Recommended 2-3 pieces total per guest. Served passed or displayed. Two dozen minimum per flavor. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

TWO BITE CUPCAKES
6 each
red velvet
double chocolate
lemon delight
peanut butter banana
tahitian vanilla bean
carrot cake | walnut

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

SHOOTERS
8 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)
vanilla, raspberries, almond crunch

cheesecake
walnut graham cracker & lemon curd

COOKIE BITES
7 each
double chocolate chip
cinna sugar
toasted peanut butter
double espresso







Dessert Stations

Per person pricing is based on 60 minutes of service. Minimum guarantee of 24 guests is required for all dessert stations. A $200 fee will be added for groups below 24 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

CHOCOLATE LOVERS
33 per person
chocolate fudge cake
chocolate bark
chocolate covered assorted nuts
chocolate brownies
chocolate espresso cookies
chocolate

TABLE OF MINI
36 per guest
mini house made tarts | assorted
cookie bites
mini butter cream cupcakes
mini macaroons

WIT CELEBRATION CAKE TABLE
55 per guest
dark fudge chocolate 5 layer cake
jumbo carrot cake
chicago best cheesecake
lemon raspberry cake
mint chocolate bundt cake
olive oil cake

LUX BAR
48 per guest
meyer lemon bar
coconut chocolate bar
hazelnut crunch bar
opera bar
carrot cake bar
dark cherry chocolate walnut bar





Dessert Stations

Per person pricing is based on 60 minutes of service. Minimum guarantee of 24 guests is required for all dessert stations. A $200 fee will be added for groups below 24 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

GELATO CART

25 per guest | select three

tahitian vanilla gelato
chocolate gelato
hazelnut gelato
pistachio gelato
stracciatella gelato
raspberry sorbetto
mango sorbetto
coconut sorbetto
lemon sorbetto
gourmet ice cream cookie sandwiches

DESSERTS BY THE DOZEN

signature all butter cookies | *60*
buttercream cupcakes | *72*
candy bar cupcakes | *60*
macaroons | *60*
fresh fruit, berry, chocolate covered nuts bowls | *70*
jumbo caramel chocolate mrs printable apples | *96*
coconut tampico shooters | *72*
double chocolate valrohna layered shooters | *60*
lemon raspberry mousse shooters | *60*





Late Night Bites

Per person pricing is based on 45 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all late night bite stations. A $200 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

24 per guest | select two proteins

- **grilled steak**
- **grilled chicken**
- **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 | *+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

28 per guest | select two sliders

- **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 per guest* | lemon aioli, celery, chives
- **crispy nashville chicken** | grilled pickles, sweet and spicy hot sauce, cheddar cheese
- **beyond burger** | vegan cheese, truffle veganaise, pickles, tomatoes

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



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 $500 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

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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, flecha azul tequila, sailor jerry rum, jameson irish whiskey, maker's mark, jack daniel's tennessee whiskey, dewar's white label scotch

wine
chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and prosecco

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

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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, flecha azul tequila, don julio reposado, bacardi superior rum, sailor jerry rum, whistle pig piggyback rye, jameson irish whiskey, maker's mark, jack daniel's tennessee whiskey, glenlivet 12-year scotch, d'usse cognac

wine
chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and prosecco

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 vodka flavors, tito's vodka, grey goose vodka, bombay sapphire gin, flecha azul tequila, don julio reposado, bacardi superior rum, sailor jerry rum, whistle pig piggyback rye, jameson irish whiskey, maker's mark, jack daniel's tennessee whiskey, glenlivet 12-year scotch, d'usse cognac

wine
chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and prosecco

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



ROOF 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*
avissi | 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 WINES

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 | rosé, provence, france | 72
summer water rosé | central coast, california | *70*
gerard bertrand, cotes de roses | rosé, 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 & 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 CHARGE

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 & Events Guidelines

SECURITY

For ROOF and Special Events Only - We require a minimum of (1) one guard for Gallery, (2) two Guards for the entire space. For full buy outs of entire ROOF space or Gallery, additional security is required at the client's expense. Additional security may be required due to total guest count at $250 per security guard. Any event that is 4 hours or more requires a security charge of $300 per security guard. This is to ensure privacy for your guests. Security is required with a total guest count of 100 or more.

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 $40 for single events. Overnight parking rates are $86. 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 dietary needs.



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.

ROOF

theWit

A HILTON HOTEL

CONTACT US

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www.thewithotel.com
www.thewithotel.com/meetings-and-events

Click Below to Get Started
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