

Weddings at theWit

Catering Menu

Rehearsal Dinner

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Prelude to Love

Pre-Wedding



Photo credit: Instagram/laurenelizabethphotography_

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
foccacia | 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

Bar Packages

Deluxe Bar

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

Premium Bar

+6 per guest, per hour
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

Platinum Bar

+12 per guest, per hour
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



Rehearsal Dinner 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

- complimentary suite for the couple on the evening of the wedding for weddings with a food and beverage minimum of $30,000 or more
- first look: one-hour photo opportunity on the wedding day with a minimum wedding room block of 30 room nights
- if the minimum is not met, the cost is $1,500 for one hour
- preferred hotel room rates for wedding guests
- private menu tasting for the couple and up to four guests
- hilton honors reward points
- discounted valet parking rate for the event, excluding overnight parking rates
- white floor-length linens
- charcoal-gray cloth napkins
- bartenders and coat-check attendant, if applicable
- 15% off standard spa services and special menu for groups:
- special group pricing for spa parties (spa'rtys)



Rehearsal Dinner at theWit

How We Work

Weddings at theWit

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 (12%) 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
A 12% 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





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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!

201 N. State Street, Chicago, IL 60601
www.thewithotel.com
www.thewithotel.com/weddings

theWit
A HILTON HOTEL

Weddings at theWit

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