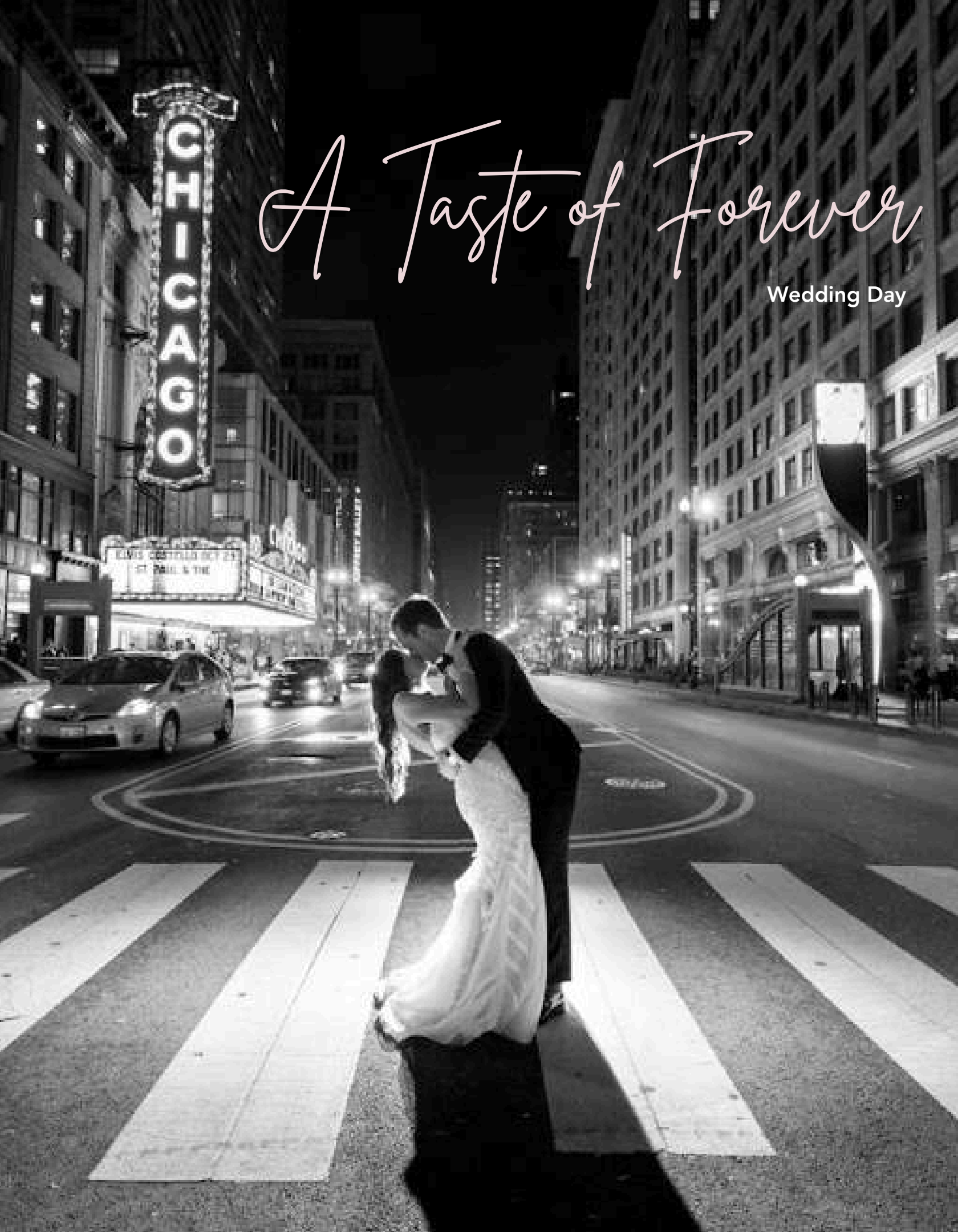
Weddings at theWit



Catering Menu

Wedding Day



A Taste of Forever

Wedding Day

The Packages

Your wedding package includes four hours of bar usage. Additional hours are available at an additional charge. Please speak to your catering manager for details. Signature cocktails are designed from your chosen 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
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

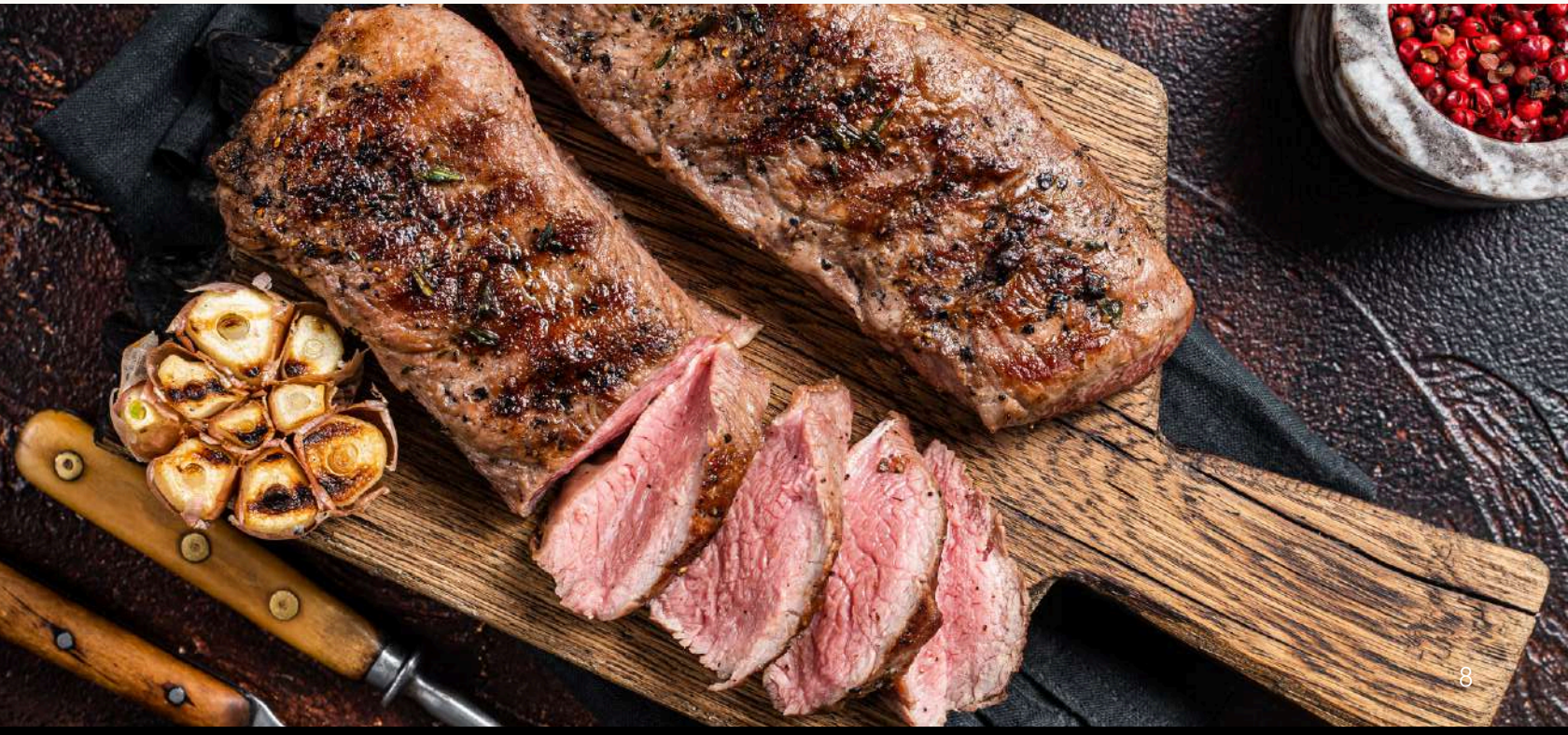
baby mixed greens salad | shaved carrots, radishes, cucumbers, tomatoes, herb balsamic dressing, green goddess dressing
brussels sprouts | orange zest, harissa and balsamic glaze
fingerling potatoes | herbs de provence and garlic oil
sauces | horseradish cream, chimichurri sauce

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, 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



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

sauces | garlic aioli, ketchup, cheese sauce

House-Made Thin Crust Pizza

24 per 10" pizza

margherita or pepperoni

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)



Wedding Day 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





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

v9.23.2026

















Weddings at theWit











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