

The background image shows a sophisticated bar or restaurant interior. In the foreground, there's a dark, polished bar counter. Behind the counter, shelves are filled with various bottles, likely spirits or wine. A large, modern pendant light hangs from the ceiling, casting a warm glow. To the left, there are some boxes or displays, one of which has the word "chocolate" visible. The overall atmosphere is elegant and modern.

CATERING MENU

INTERCONTINENTAL CHICAGO MAGNIFICENT MILE

InterContinental Chicago Magnificent Mile
505 North Michigan Avenue : Chicago, Illinois 60611
Tel: +1-312-944-4100

INFORMATION

INFORMATION

Taxes

Hotel Occupancy: 17.4%

Food & Beverage: 11.5%

Soda Tax: 14.5%

Meeting Room Rental with F&B: 17% plus applicable

Service Charge

Meeting Room Rental without F&B: 5.5% plus applicable

Service Charge

Service Charge: 25%

Tax on Service Charge: 4% of the subtotal on F&B will be taxed at 10.5%

Retail (General merchandise, Fitness Center, Starbucks, Eno Gift Shop): 10.25%

All taxes are subject to change and based on the current tax law at the time of the event.

Attendant and Station Fees

All prices below are then subject to applicable 10.25% tax

Bartender Fee

One bartender needed per (75) guests and for up to (4) hours

250.00

Cashier Fee

If a cash bar is needed, one cashier per bar is required

250.00

Policy

Overset amount

Banquets will set 3% overage on all buffets

Final Food & Beverage Counts

All final counts are due 72 business hours prior to the first day of program

Small Group Server Fee

For each meal function that has less than (25) guests guaranteed, a labor fee of \$250.00 will be charged

Alcohol Consumption

All guests must be 21 years old to purchase and consume alcohol on hotel property

Dietary Restrictions

If you have any concerns regarding food allergies, please contact your Event Manager

Liability

Leftover food may not be removed from the premises

Key & Power Fees

Please contact your event manager for a full listing of power charges based on your needs to ensure a successful event for you and your guests.

Banner Hanging

per hour

Chef/Carver Fee

Any station that is not a self-service station including all carving stations requires a chef attendant. One attendant per (50) guests is recommended

250.00

Sushi Chef Fee

For any sushi action stations, a sushi chef is required. One attendant per (50) guests is recommended

350.00

Freight Operator Fee

For all outside companies loading in and out of the hotel, a freight operator will be required per load in/out from the loading dock to the meeting space

200.00

Coat Check Attendant

During our cool and rainy seasons, we recommend (1) coat check attendant per (100 coats/bags) for up to 8 hours. Overtime and additional costs to apply for more coats

200.00

Piano Tuning Fee

Hotel provided piano may be used complimentary and based upon availability. If piano tuning is required, a fee would apply with minimum 2 week's notice. Please discuss details with your manager.

250.00

75.00

Power Strip

(20amps with 3-4 outlets) each

85.00

Extra Extension Cords

one outlet each

50.00

Meeting Room Restricted Keys

per room includes (2) keys

60.00

Additional Restricted Keys

each

15.00

FedEx Shipping & Handling Fees

FedEx handles all incoming and outgoing packages regardless of which shipping provider you ship with including FedEx, UPS, DHL, etc.

Please contact your Event Manager to confirm applicable pricing for all box deliveries to your event space as well as in/out services.

* prices are subject to applicable taxes *

BREAKFAST

CONTINENTAL BUFFET

The Classic Continental

- Orange Juice, Grapefruit Juice
- Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- Individual Flavored Yogurts, Greek Yogurts
- Homemade Granola
- Assorted Breakfast Pastries
(muffins, plain and sesame bagels, white and wheat sliced bread)
- Accoutrements
(sweet butter, fruit preserves, honey, regular & lite cream cheese)

45.00 Per Person

Enhancement

Add Sliced Fruit & Berries

8.00

Add Farm Fresh Scrambled Eggs With Herbs

8.00

The Deluxe Continental

- Freshly Squeezed Artisan Juice Blends
(orange + kale, apple + celery)
- Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- Chilled Hard Boiled Eggs
- Individual Flavored Yogurts, Greek Yogurts
- Homemade Granola
- Steel-Cut Oats with Assorted Toppings
(brown sugar, sun-dried cherries and raisins)
- Breakfast Breads & Pastries
(plain bagels, bran muffins and zucchini breads)
- Accoutrements
(sweet butter, apple butter, fruit preserves, honey, regular & lite cream cheese)

48.00 Per Person

Enhancement

Add Sliced Fruit & Berries

8.00

Add Farm Fresh Scrambled Eggs With Herbs

8.00

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BREAKFAST

HOT BUFFET

*Our culinary team has created a variety of daily menu selections for you to enjoy during your stay.
Selecting a menu option outside of its daily rotation will be an additional \$8.00 per person.*

All daily buffets come with: Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Orange Juice, Grapefruit Juice, 2% Milk and Skim Milk

Power Breakfast (Monday)

- Sea Salt Breakfast Potatoes with Onions & Peppers
- Scrambled Eggs with Onion, Asparagus, Roasted Peppers
- Crispy Bacon and Chicken Apple Sausage
- Fluffy Buttermilk Pancakes with Maple Syrup
- Steel-Cut Oats with Assorted Toppings (brown sugar, sun-dried cherries and raisins)
- Seasonal Sliced Fruit and Berries
- Assorted Dry Cereals & Breakfast Pastries (croissants, muffins, fruit and nut breads, plain and sesame bagels)
- Accoutrements (sweet butter, fruit preserves, honey, regular & lite cream cheese)

59.00 Per Person

Modern American (Wednesday)

- Sliced Pan-Fried Lyonnaise Potatoes
- Scrambled Farm Fresh Egg Casserole with Aged Cheddar, Tomato, Scallion, Wild Mushrooms
- Grilled Breakfast Ham and Chicken Apple Sausage

Farmstead Fresh (Tuesday)

- Quiche Lorraine and Vegetarian Quiche Florentine
- Crispy Bacon and Turkey Sausage
- Golden French Toast with Maple Syrup
- Pan-Fried Hash Browns
- Individual Greek Yogurts
- Homemade Granola
- Mint Coconut Fruit Salad
- Assorted Dry Cereals & Breakfast Pastries (danishes, muffins, fruit and nut breads)
- Accoutrements (sweet butter, fruit preserves, honey)

59.00 Per Person

Island Morning (Thursday)

- Multi-Grain French Toast with Banana Rum Syrup
- Sea Salt Breakfast Potatoes with Onions & Peppers
- Scrambled Farm Fresh Egg Florentine with Sautéed Spinach, Feta Cheese Crumble and Herbs
- Overnight Oats with Strawberry, Nutella or Coconut
- Crispy Bacon and Grilled Breakfast Kielbasa Sausage
- Individual Greek Yogurts

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- Sweet Blueberry Pancakes with Maple Syrup
- Steel-Cut Oats with Assorted Toppings
(brown sugar, sun-dried cherries and raisins)
- Seasonal Sliced Fruit and Berries
- Assorted Dry Cereals & Breakfast Pastries
(croissants, muffins, fruit and nut breads,
plain and sesame bagels)
- Accoutrements
(sweet butter, fruit preserves, honey, regular & lite cream
cheese)

59.00 Per Person

Sweet & Savory (Friday)

- Nutella Crepes with Sliced Banana & Toasted Hazelnut
- Nueske's Smoked Bacon and Turkey Sausage
- Baked Frittata with Tomato, Basil and Mozzarella
- Pan-Fried Hash Browns
- Steel-Cut Oats with Assorted Toppings
(brown sugar, sun-dried cherries and raisins)
- Seasonal Sliced Fruit and Berries
- Assorted Dry Cereals & Breakfast Pastries
(croissants, muffins, fruit and nut breads,
plain and sesame bagels)
- Accoutrements
(sweet butter, fruit preserves, honey, regular & lite cream
cheese)

59.00 Per Person

- Homemade Granola
- Seasonal Sliced Fruit and Berries
- Assorted Dry Cereals & Breakfast Pastries
(danishes, muffins, fruit and nut breads)
- Accoutrements
(sweet butter, fruit preserves, honey)

59.00 Per Person

El Presidente (Saturday)

- Huevos Ranchero Scramble with Avocado, Onion,
Jalapeño, Cilantro and Tomato Salsa
- Sea Salt Breakfast Potatoes with Onions & Peppers
- Crispy Bacon and Pork Sausage
- Fluffy Buttermilk Pancakes with Maple Syrup
- Steel-Cut Oats with Assorted Toppings
(brown sugar, sun-dried cherries and raisins)
- Seasonal Sliced Fruit and Berries
- Assorted Dry Cereals & Breakfast Pastries
(danishes, muffins, fruit and nut breads)
- Accoutrements
(sweet butter, fruit preserves, honey)

59.00 Per Person

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Midwest Kitchen (Sunday)

- Breakfast Strata with Farm Fresh Egg, Wisconsin Sharp Cheddar, Fire Roasted Bell Pepper and Tomato Salsa
- Sliced Pan-Fried Lyonnaise Potatoes
- Crispy Bacon and Turkey Sausage
- Golden French Toast with Maple Syrup
- Steel-Cut Oats with Assorted Toppings
(brown sugar, sun-dried cherries and raisins)
- Seasonal Sliced Fruit and Berries
- Assorted Dry Cereals & Breakfast Pastries
(croissants, muffins, fruit and nut breads,
plain and sesame bagels)
- Accoutrements
(sweet butter, fruit preserves, honey, regular & lite cream
cheese)

59.00 Per Person

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BREAKFAST

BUFFET ENHANCEMENTS

Create-Your-Own Omelette Station

Get creative with our Chef and build omelettes that are customized to your tastes. Station includes:

- Farm Fresh Whole Eggs, Egg Whites and Egg Beaters
- Wisconsin Cheddar, Feta Crumbles and Fresh Mozzarella
- Onions, Peppers, Mushrooms, Tomatoes and Spinach
- Ham and Bacon

22.00 Per Person

Some Assembly Required

One Chef Action Station per 50 guests

250.00

Build-A-Belgian Waffle Station

Start your morning off with the smell of freshly made waffles, grilled by one of our culinary experts. Station includes:

- Fluffy Buttermilk Waffles
- Seasonal Berry Toppings
- Warm Maple Syrup
- Whipped Cream

12.00 Per Person

Some Assembly Required

One Chef Action Station per 75 Guests

250.00

Skillet Station

Is it getting hot in here or is it just one of our sizzling mini-skillets? Choose one of the following:

- Corned Beef Hash with Caramelized Onion, Shredded Potato and Poached Egg
- Housemade Sausage with Wisconsin Sharp Cheddar
- Fresh Soft Poached Egg with Toasted English Muffin, Caramelized Canadian Bacon and Whole Grain Mustard Hollandaise Sauce

16.00 Per Person

A La Carte

- Nutella Crepes with Sliced Banana & Toasted Hazelnut
- Quiche Lorraine and Vegetarian Quiche Florentine
- Breakfast Burrito with Scrambled Eggs, Chorizo, Black Beans, Cheese and Green Tomatillo Salsa
- Egg White Frittata with Tomatoes, Basil and Low Fat Mozzarella
- Breakfast Strata with Farm Fresh Egg, Wisconsin Sharp Cheddar, Fire Roasted Bell Pepper and Tomato Salsa
- Breakfast Croissant Sandwich with Scrambled Egg, Cheddar Cheese and Canadian Bacon
- Breakfast English Muffin Sandwich with Scrambled Egg Whites, Feta Cheese Crumble, Tomato and Fresh Basil
- Scrambled Farm Fresh Eggs with Herbs

8.00 Per Person

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Smoothie Station

Have a healthy start to your morning and enjoy a trio of these freshly blended smoothies:

- Strawberry Banana
- Green Machine

(kale, green grapes, banana, pear, orange juice, low fat yogurt)

- Key Lime

(lime juice, banana, orange, honey, fresh spinach, low fat yogurt)

15.00 Per Person

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BREAKFAST

BRUNCH BUFFET

The Brunch Club

(50 guest minimum)

89.00 Per Person

Eggs (choose one)

- Traditional Egg Benedict
(english muffin, poached egg, spinach, canadian bacon, hollandaise sauce)
- Caprese Egg Benedict
(english muffin, poached egg, mozzarella, cheese, basil, tomato jam and cajun hollandaise sauce)
- Brunch Burrito
(spinach tortilla filled with scrambled egg, pickled jalapeño, cheddar cheese, pico de gallo and sour cream)
- Egg Station - one attendant for 50 guests
(personalized omelets, farm fresh eggs, egg whites, egg beaters, cheese, ham, onions, peppers, mushrooms, chopped bacon, tomatoes and spinach)

Breakfast Meat (choose one)

- Crispy Bacon
- Pork Sausage
- Turkey Sausage
- Smoked Virginia Ham
- Canadian Bacon

Boozy Brunch Bar

(priced at one hour)

22.00 Per Person

Braggadocio Bloody Mary

New Amsterdam Vodka, Sauza Blanco Tequila with Salami
Wrapped Green Olive, Cornichon, Cubed Provolone, Celery

- Upgrade to Titos: \$2/person
- Upgrade to Grey Goose: \$3/person

Chandon Brut Mimosas

- Upgrade to Moet Chandon Brut: \$3/person

Each additional hour, per guest

10.00

Boozy Brunch - A la Carte

- Braggadocio Bloody Mary
(new amsterdam vodka, sauza blanco tequila with salami wrapped green olive, cornichon, cubed provolone, celery)

15.00 Per Beverage

- Chandon Brut Mimosas

12.00 Per Beverage

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Breakfast Entrée (choose one)

- Kahlúa French Toast with Brown Sugar Caramelized

Pineapple

- Hazelnut French Toast with Maple Syrup
- Fluffy Buttermilk Pancakes with Toppings
(banana, banana rum sauce and maple syrup)

Breakfast Sides

- Mint and Coconut Rum Fruit Salad
- Watercress and Arugula Salad with Pears, Walnuts and
Feta

Bakery

- Assorted Breakfast Pastries
(bagels, breads, croissants, brioche, baguettes & warm
sticky buns)
- Accoutrements
(sweet butter, fruit preserves, honey, regular & lite cream
cheese)

Carving Table (choose one)

- Maple-Glazed Ham with Pineapple Jus and Buttermilk
Biscuits
- Roasted Turkey with Warm Cranberry & Corn Bread
Muffins
- Roasted Prime Rib with Horseradish Cream, Natural Ju
and Silver Dollar Rolls

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Lunch Entrée (choose one)

- Pan Seared Salmon with White Wine Steamed Mussels and Leek Ragout with Saffron Sauce
- Lobster Ravioli with Charred Fennel & Lobster Americana Sauce
- Pan Seared Chicken with Mushrooms, Pearl Onion Ragout and Marsala Jus
- Cornish Hen with Roasted Root Vegetables and Dijon Jus
- Braised Short Rib, Pancetta, Herb Gnocchi and Natural Jus

Accompaniments (choose one)

- Potato Gratin
- Chive & Black Garlic Mashed Potato
- Vegetable Ratatouille
- Farmer's Market Vegetables

Deluxe Viennese Table (7 pieces per person)

- Assorted Desserts
(opera torte, paris-brest, french macaron, mini crème brulee, palmiers, praline cake, chocolate domes, flourless chocolate torte, lemon posset)

Beverage

- Orange Juice, Grapefruit Juice
- Brewed Coffee, Decaffeinated Coffee, Herbal Tea

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BREAKFAST

PLATED

Plated breakfast includes: breakfast pastries, sweet butter, fruit preserves, brewed coffee, decaffeinated coffee, and herbal tea.

Juice

Selection two options below:

- Apple
- Cranberry
- Grapefruit
- Orange
- Passion Fruit
- Vegetable

8.00 Per Person

Starter

Selection one option below:

- Fresh Sliced Fruit with Seasonal Berries
- Yogurt Parfait with Homemade Granola

12.00 Per Person

Entrée

Selection one options below:

- Western Omelette with Tomatoes, Peppers, Cheddar Cheese, Provençal Tomato and Breakfast Potatoes
- Smoked Salmon Bagel, Cream Cheese, Tomato, Capers & Onions
- Breakfast Burrito with Scrambled Eggs, Pickled Jalapeños, Roasted Poblanos, Pico De Gallo, Cheddar Cheese, Sour Cream, Spanish Rice and Refried Beans
- Quiche Lorraine with Tomato Jam & Roasted Potatoes
- Scrambled Eggs, Bacon, Breakfast Potatoes & Provençal Tomato

36.00 Per Person

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BREAKS

THEMED

Chicago World's Fare

- Eli's Chicago Cheesecake Squares
- Garrett's Famous Popcorn Shop, Assorted Flavors
- Mini Chicago-Style Dogs
- Jay's Potato Chips, Plain and Barbeque

31.00 Per Person

El Cantina

- Tortilla Chips, Salsa, Guacamole
- Roasted Corn, Spinach and Onion Quesadilla
- Churros with Warm Chocolate Sauce
- Jicama Shrimp Ceviche with Jalapeño, Lime and Cilantro

27.00 Per Person

Hey There, Cupcake!

Enjoy a collection of mini-cupcakes, handcrafted by our Executive Pastry Chef. Flavors include:

- Vanilla Cake with Salted Caramel Butter Cream
- Chocolate with Chocolate Butter Cream
- Carrot Cake with Cream Cheese Icing
- Red Velvet Cake with Cream Cheese Icing
- Lemon Cake with Strawberry Butter Cream

27.00 Per Person

Pucker Up

- Chef Tom's Lemon Basil Cookies
- Lemon Meringue Tart

7th Inning Stretch

- Cracker Jack and Peanuts in the Shell
- Bavarian Pretzel Sticks with Yellow Mustard
- Nachos with Jalapeño Cheese Sauce
- Assorted Ice Cream Bars

27.00 Per Person

Bites & Bonbons

A selection of open-faced sandwiches and finger food desserts:

- Blue Cheese Mousse with Fig and Prosciutto On Brioche
- Curry Chicken Salad With Grapes on Crostini
- Roast Beef and Horseradish Mayo on Whole Wheat
- Mini Scones with Jam, Lemon, Devonshire Cream
- Dark Chocolate Ganache Tart and Fresh Raspberry
- French Macaroons

29.00 Per Person

Boost Me Up

- Roasted Red Pepper Hummus, Plain Hummus, Pita Crisps
- Vegetable Shooters with Onion Dip and Balsamic Dip
- Organic Peanut Butter and Apple Mini Sandwiches
- Red Bull and Sugar Free Red Bull
- Essentia Water

27.00 Per Person

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- Thyme Lemon Popcorn
- Lemon Panna Cotta
- Candy Jar of Lemon Heads

27.00 Per Person

Trailblazer

- Build-Your-Own Trail Mix Station
(housemade granola, roasted almonds, salted sunflower seeds, golden raisins, M&M's, dried cranberries, shaved coconut)
- Seasonal Sliced Fruit & Whole Fruit
- Assorted Packaged Granola Bars
- Layered Berry Parfait

27.00 Per Person

Tartine Time

Selection of open-faced sandwiches served with mixed nuts and dried fruit:

- Nutella and Strawberry on Date Nut Bread
- Avocado & Hard Boiled Eggs On Brioche
- Tomato Jam, Balsamic Glazed Onion on Whole Grain
- Maple Cream Cheese with Roasted Pear on Brioche

28.00 Per Person

Stan's Donuts

Enjoy a selection of mini-donuts from Chicago's favorite shop, Stan's Donuts. Flavors to include:

- Blueberry Old Fashioned
- Chocolate Sprinkled Cake
- Chocolate Old Fashioned
- Cinnamon Sugar Cake
- Glazed
- Lemon Pistachio Old Fashioned
- Vanilla Old Fashioned
- Vanilla Sprinkled Cake

27.00 Per Person

Trend Alert

- Avocado Toast with Tomato, Baby Arugula and Shallots
- Spicy Roasted Sriracha Chickpeas
- Tarte Flambé with Rendered Bacon, Caramelized Onion, Fromage Blanc and Muenster Cheese
- Housemade Raspberry Granola Bar

27.00 Per Person

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BREAKS

PACKAGES

Picture Perfect Package

95.00 Per Person

Classic Continental

- Orange Juice, Grapefruit Juice
- Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- Individual Flavored Yogurts, Greek Yogurts
- Homemade Granola
- Assorted Breakfast Pastries
(muffins, plain and sesame bagels, white and wheat sliced bread)
- Accoutrements
(sweet butter, fruit preserves, honey, regular & lite cream cheese)

AM Refresh

- Brewed Coffee, Decaffeinated Coffee, Herbal Tea

PM Refresh

- Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- Assorted Soft Drinks
- Choice of Cookies or Brownies

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BREAKS

A LA CARTE BEVERAGES

Per Person

- Brewed Regular and Decaf Coffee, Cream, Milk, Assorted Teas

(limited to a 30 minute service and subject to one location)

25.00 Per Person

- Brewed Regular and Decaf Coffee, Assorted Teas & Soft Drinks

(limited to a 30 minute service and subject to one location)

30.00 Per Person

- All Day Beverage Service -

Brewed Regular and Decaf Coffee, Assorted Tea & Soft Drinks

(8 hours max, exclusive of meal periods & subject to one location)

70.00 Per Person

Per Item

- Assorted ½ Pint Milk Cartons

(whole, 2%, skim, or chocolate milk)

4.00 Per

- Assorted Beverages

(Coke, Diet Coke, Sprite, Coke Zero, Sprite Zero, Snapple, Gatorade, Red Bull, Sugar Free Red Bull)

8.00 Per

- Assorted Bottled Juices

Per Gallon

- Infused Flavored Water - choose one

(cucumber + mint, orange + grapefruit, blueberry + lemon, kiwi + strawberry)

55.00 Per Gallon

- Hot Chocolate with Marshmallows

75.00 par gallon

- Freshly Squeezed Lemonade with Lemon Wheels

75.00 Per Gallon

- Iced Tea with Lemon Wedges

75.00 Per Gallon

- Flavored Iced Tea with Lemon Wedges

(traditional, blueberry hibiscus, strawberry peach)

80.00 Per Gallon

- Assorted Juices - choose one

(orange, grapefruit, cranberry, apple, tomato)

85.00 Per Gallon

- Brewed Regular and Decaf Coffee, Cream, Milk, Assorted Teas

160.00 Per Gallon

Per 5 Gallons

- Natural Spring Water - includes dispenser rental

300.00

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(orange, cranberry, apple)

8.00 Per

○ Individual Starbucks Frappuccino

(coffee, vanilla, mocha)

8.00 Per

○ Evian Still and San Pellegrino Sparkling Water

8.00 Per

○ Individual La Colombe Cold Brew

8.00 Per

○ Alkaline Energy Water

10.00 Per

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BREAKS

A LA CARTE FOOD ITEMS

Per Person

- Sliced Fruit and Berries

12.00 Per Person

- Tri-Colored Tortillas, Tomato Salsa and Guacamole

12.00 Per Person

- Assorted Hummus with Baked Pita

(plain, roasted bell pepper, sun-dried tomato)

12.00 Per Person

- Garrett's Popcorn Mix - caramel + cheese flavor

19.00 Per Person

- Farmer's Market Crudité

(carrot, celery, green asparagus, red and yellow pepper with
caramelized onion dip and balsamic dip)

19.00 Per Person

- Cheese Board

(artisan, domestic and marinated cheeses, dried fruit and
grapes, baguette, walnut bread and crackers)

26.00 Per Person

Per Dozen

- Assorted Pastries

85.00 Per Dozen

- Warm Brownie and Blondie Squares

(plain, fudge-walnut, turtle, caramel)

Per Item

- Whole Fresh Fruit

5.00 Per Item

- Assorted Candy Bars

5.00 Per Item

- Assorted Granola Bars

5.00 Per Item

- Assorted Fruit Yogurt and Greek Yogurt Cups

7.00 Per Item

- Assorted Individual Bagged Snacks

(pretzels, kettle chips, sun chips, trail mix, skinny pop)

7.00 Per Item

- Gourmet Mixed Nuts in Individual Bags

7.00 Per Item

- Assorted Ice Cream Bars

(Klondike, Dove, Häagen Dazs, fresh fruit sorbet bars)

9.00 Per Item

Per Pound

- Salted Mixed Nuts

65.00 Per Pound

- Trail Mix, Dried Fruit and Mixed Nuts

65.00 Per Pound

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85.00 Per Dozen

- Warm Soft & Salty Pretzels, Pub Sauce and Yellow Mustard

85.00 Per Dozen

- Collection of Fancy Tea Sandwiches:
 - Smoked Salmon Cream Cheese and Dill on Pumpnickel
 - Dijon Egg Salad with Shaved Fennel on Whole Wheat
 - Curry Chicken Salad with Grapes and Walnuts on Multi Grain
 - Turkey and Arugula Aioli on Rustic Bread

85.00 Per Dozen

- Selection of Freshly Baked Cookies
(chocolate chip, sugar, oatmeal-raisin cookies)

85.00 Per Dozen

- Spicy Southwest Mix

65.00 Per Pound

LUNCH

COLD BUFFET

Our culinary team has created a variety of daily menu selections for you to enjoy during your stay with us. These cold lunch buffet options may be chosen any day of the week or select from our menu or daily hot buffets.

All lunch buffets include: assorted artisan rolls and butter, freshly brewed iced tea and water.

DIY Deli

65.00 Per Person

Soup

- Soup Du Jour

Salad

- Mesclun and Green Salad with Strawberry, Red Onion, Candied Pecan and Balsamic Vinaigrette
- Yukon Gold Potato Salad with Scallion, Bacon & Grain Mustard
- Tomato Salad, Basil and Caramelized Onion, Banyuls Vinegar
- Fusili Pesto Pasta Salad with Cherry Tomatoes, Kalamata Olives and Red Onions

Market

- Sliced Fruit and Berries
- Vegetable Crudités

Delicatessen

- Roast Beef, Corned Beef, Pastrami, Salami, Ham, Turkey Breast
- Cheddar, Swiss, Pepper Jack

Accompaniments

Market Fresh 'Wiches & Wraps

68.00 Per Person

Soup

- Soup Du Jour

'Wiches (choose two)

- Roast Turkey with Smoked Gouda, Tomato Avocado, Chipotle Mayo on Whole Grain Bread
- Honey Ham, Emmental Swiss, Onion Confit, Vine Ripe Tomatoes with Dijon Aioli on A Pretzel Bun
- Shaved Ribeye, Grilled Onion, Lettuce, Tomato & Blue Cheese
- Roast Beef & Boursin Cheese on an Onion Baguette
- Curry Chicken Salad with Roasted Peppers, Red Oak Leaf Lettuce on Rustic Bread

Wraps (choose two)

- Chicken Caesar With Croutons, Romaine Lettuce and Parmesan
- Oven Roasted Vegetables, Light Curry and Mint Yogurt Sauce
- Blackened Grilled Shrimp, Avocado, Cilantro, Tomato & Onion
- Smoked Chicken Greek Salad with Butter Lettuce,

- Red Onion, Tomato, Hard Boiled Eggs, Black Olives, Leaf Lettuce, Kosher-Style Dill Pickles, Mayonnaise, Mustard, Honey Mustard, Spicy Tomato Mayonnaise And Terra Potato Chips

Breads

- Onion, Deli Rye, Whole Wheat, Sourdough Breads, Croissants, French and Multi-Grain Baguettes

Desserts

- Chef's Selection of Cookies, Brownies and Lemon Bars

Enhancements

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea

5.00

Peppers, Tomatoes, Olives, Feta, Cucumber and Herb Vinaigrette

- Veggie Wrap With Guacamole, Grilled Vegetables & Pepper Jack

Salad

- Spinach Salad with Mandarin Oranges, Goat Cheese, Toasted Sliced Almond and Champagne Vinaigrette
- Red Potato and Asparagus Salad with Onion & Mustard Aioli
- Coleslaw, Cabbage, Cilantro and Peanuts

Accompaniments

- Terra Chips and Assorted Potato Chips

Dessert

- Assorted Mini Cupcakes
- Milk Chocolate Custard with Shortbread Cookies

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea

5.00

LUNCH

HOT BUFFET

*Our culinary team has created a variety of daily menu selections for you to enjoy during your stay with us.
Selecting a menu option outside of rotation will be an additional \$10.00 per person.
A cold lunch buffet option may be chosen any day of the week.*

All lunch buffets include: assorted artisan rolls and butter, freshly brewed iced tea and water.

Roma Italia (Monday)

73.00 Per Person

Soup

- Daily House Made Offering

Salad

- Arugula, Watercress, Feta & Walnut with Lemon Vinaigrette
- Mozzarella, Cherry Tomato, Cured Olives & Torn Basil with Pesto
- Lentil, Garbanzo Bean, Tomatoes, Onions and Lime Vinaigrette
- Chilled, Grilled Vegetables with Balsamic Vinegar

Entrée

- Thyme-Roasted Chicken with Sea Salted New Potatoes
- Mesquite Grilled Flank Steak with Blue Cheese Sauce
- Ricotta Ravioli with Zucchini, Squash and Champagne Sauce

Side

- Creamy Gnocchi with Roasted Red Peppers and Parsley

Vegetable

- Haricot Vets, Snow Peas, Tomatoes and Roasted Garlic

Burger Bar (Tuesday)

73.00 Per Person

Salad

- Chef Chopped Salad with Vinaigrette & Peppercorn Dressing
- Smoked Chicken, Butter Lettuce, Pecorino, Chipotle Vinaigrette

Sliders (choose 3)

- Beef Burgers on Pretzel Bun with Horseradish Aioli
- Veggie Burger on Honey Wheat with Chipotle Aioli
- Turkey Burgers on Potato Bun with Chipotle Aioli
- Pistachio Crusted White Fish on Brioche Bun with Remoulade

Sides

- Bibb lettuce, Tomatoes, Sweet Onions and Pickles
- American, Cheddar, Swiss and Monterey Jack Cheeses
- Grilled Applewood Bacon & Sautéed Caramelized Onions
- Shoe String Potato Fries & Portobello Fries

Condiment Bar

- Smokey Ketchup, Stone Ground Mustard, Remoulade Sauce, Chipotle Mayo, Roasted Garlic Aioli

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There is a \$250.00 server fee for all meals with 25 or fewer guests in attendance.

Dessert

- Chef's Selection of Miniature Handmade Cakes and Tart

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea

5.00

El Mercado (Wednesday)

73.00 Per Person

Soup

- Green Tomatillo Soup with Avocado

Salads

- Black Bean, Corn, Pepper, Tomato and Cilantro-Lime Dressing
- Jicama Salad with Romaine, Orange and Citrus Vinaigrette

Tacos and Tortillas

- Adobo Chicken
- Shrimp Mole Sauce
- Arrachera Flank Steak

Side dishes

- Red Rice with Red Onions, Tomato and Cilantro
- Veggie Corn Enchiladas with Guajillo and Chihuahua Cheese
- Charro Beans

Accompaniments

- Pico De Gallo, Salsa Verde, Crumbed Chihuahua Cheese, Shredded Iceberg Lettuce, Grilled Corn, Purple Onions, Shredded Cheddar Cheese, Guacamole, Sour Cream, Tortillas

Sweets

- Mini Cakes and Warm Cobbler with Vanilla Bean Ice Cream

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea

5.00

Taste of Chicago (Thursday)

73.00 Per Person

Chili

- Turkey Chili with Cheddar, Onions, Sour Cream and Corn Chips

Salads

- Classic Caesar with Parmesan and Housemade Croutons
- Mesclun Green with Roasted Pear, Roquefort, Avocado, Red Onion, Candied Pecans and Mustard Vinaigrette

Pizza

- Deep Dish, Sausage and Cheese
- Deep Dish, Vegetable and Cheese
- Thin Crust, Pepperoni and Cheese

Around the Town

- Italian Shaved Roast Beef Baguette with Hot & Sweet Peppers
- Greektown Chicken
- Polish Potato Pierogis with Smoked Bacon
- Jay's Assorted Potato Chips

Desserts

- Root Beer Floats
- Assorted Mini Eli's Cheesecakes

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Desserts

- Tres Leches Cake with Fresh Berries
- Churros with Chocolate and Caramel Sauce

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- 5.00

Far East (Friday)

73.00 Per Person

Drink

- Refreshing Mint and Pomegranate Juice

Salad

- Butter Lettuce with Red Cabbage, Red Onions, Avocado, Cucumber, Toasted Walnuts and Dijon Vinaigrette
- Quinoa and Black Bean Salad with Chia Seed, Red Peppers, Cucumber, Charred Corn and Lemon Vinaigrette
- Red Skin Potato Salad with Roasted Asparagus, Red Peppers, Red Onion and Whole Grain Mustard

Entree

- Seared Tilapia with Lemon Caper Sauce
- Grilled Chicken with Fennel & Mandarin Orange Chicken

Jus

- Vegetarian Carbonara Rigatoni Pasta with Peas, Wild Mushrooms, Fresh Herbs and Parmesan Cream

Accompaniments

- Wild Rice Pilaf with Mushrooms and Fresh Herbs
- Charred Cauliflower Gratin

Dessert

- Berry and Blood Orange Sherbet

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- 5.00

Southern Soul (Saturday)

73.00 Per Person

Soup

- Black Eyed Pea Soup with Smoked Ham and Jalapeno Cornbread

Salad

- Potato Salad with Poached Eggs and Dijon Vinaigrette
- Chop Salad, Roasted Corn, Avocado, Red Pepper, Black Bean, Plum Tomato, Red Onion, Lime Juice

Entrée

- Southern Cast Iron Skillet Sticky Chicken
- Pulled BBQ Pork with Brioche Buns
- Crab Cake Hush Puppy with Stone Mustard Remoulade

Accompaniments

- Sweet Potato Casserole
- Nueske's Bacon Mac & Cheese
- Brocolini with Lemon Butter

Dessert

- Momma's Banana Pudding
- Miniature Bourbon Pecan Pies
- Red Velvet Cakes

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea
- 5.00

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- Mini Crème Brûlée
- Flourless Chocolate Tart with Macerated Berries

Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea

5.00

Thai Society (Sunday)

73.00 Per Person

Soup

- Chicken Chili Soup with Glass Noodle and Coconut Broth

Salad

- Thai Slaw with Crunch Peanut Dressing
- Mesclun Greens with Julienne Vegetables & Mango

Dressing

- Quinoa Salad with Lime Vinaigrette, Cucumbers, Pickled Red Cabbage, Shaved Carrots and Torn Basil

Entrée

- Sweet Chili Roasted Salmon
- Pad Thai Noodle with Broccolini, Shitake Mushrooms
- Mango Rice
- Sesame Sugar Snap Peas, Red Peppers, Green Onion
- Red Curry Coconut Chicken with Ginger, Bell Pepper, Zucchini, Cilantro and Lime

Dessert

- Banana Spring Rolls With Honey and Toasted Sesame

Seed

- Purple Ube Cake
- Coconut Flan

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Enhancement

- Add Brewed Coffee, Decaffeinated Coffee, Herbal Tea

5.00

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LUNCH

PLATED SOUP/SALAD

Our three-course plated lunch packages include your choice of soup or salad, entrée, and dessert.

Pricing is based on the entrée you select and an additional fourth course can be added for \$15/person.

Each menu includes: assorted artisan rolls and butter, freshly brewed iced tea and water.

Soup

Please select one of the following:

- Cream of Asparagus with Tomato Concassé
- English Pea Soup with Chive Crème Fraîche
- Beef Consommé, Snow Peas, Wagyu Beef Ravioli & Truffle
- Porcini Mushroom Bisque with Herb Sourdough Croutons
- Charred Corn Chowder, Roasted Poblano Pepper and Grape Tomato Relish

Salad

Please select one of the following:

- Simple Greens with Cucumber, Heirloom Tomato, Vinaigrette
- Classic Caesar Salad with Fresh Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressing
- Leaf Lettuce, Goat Cheese, Sundried Tomatoes, Grilled Portobello, White Balsamic Vinaigrette
- Leaf Lettuce, Strawberries, Red Onion, Candied Pecans, Pomegranate Reduction and Balsamic Vinaigrette
- Roasted Beet Salad with Arugula, Goat Cheese, Marcona Almonds and Balsamic Vinaigrette
- Lyonnaise Salad with Frisée, Soft Poached Egg, Bacon Lardon, Sour Dough Croutons and Shallot Red Wine Vinaigrette

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LUNCH

PLATED ENTRÉE

Our three-course plated lunch packages include your choice of soup or salad, entrée, and dessert.

Pricing is based on the entrée you select and an additional fourth course can be added for \$15/person.

Each menu includes: assorted artisan rolls and butter, freshly brewed iced tea and water.

Entrée Salad

- Classic Caesar Salad with Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing with Choice of Prawns or Grilled Chicken

68.00 Per Person

- Ginger Soy Marinated Flank Steak With Mizuna Asian Blend Greens, Scallions, Cherry Tomato, Toasted Sesame Seeds And Cilantro Siracha Dressing

68.00 Per Person

- Seared Ahi Tuna Niçoise, New Potatoes, Oven-Roasted Red Peppers, Haricot Verts, Hard Boiled Eggs and Seaweed with Herbed Sherry Dressing

72.00 Per Person

- Baby Wedge Salad with Bacon Lardon, Blue Cheese, Chopped Egg, Tomatoes, Red Onions and Grilled Chicken with Shallot Gorgonzola Dressing

72.00 Per Person

- Pan Seared Crab Cake with Romesco Sauce, Organic Mix Greens, Radish, Avocado, And Shaved Carrot with Dijon Vinaigrette

74.00 Per Person

Poultry

- Herb Crusted Amish Chicken with Yukon Mash Rainbow Carrots, Haricot Vert and Dijon Chicken Jus

67.00 Per Person

- Boursin Cheese and Caramelized Onion Stuffed Chicken Breast, Red Skin Mash, Green Asparagus and Merlot Reduction

67.00 Per Person

- Pan Seared Chicken Breast, Charred Corn Flan, Wild Mushrooms, Sugar Snap Peas and Thyme Chicken Jus

67.00 Per Person

- Saltimbocca Chicken Roulade, Prosciutto, Sage, Provolone, Caper Beurre Blanc with Mash Potato and Grilled Asparagus

70.00 Per Person

Beef

- Charred Flat Iron Steak with Leek Yukon Mash Parmesan Roasted Cauliflower Creamed Spinach and Bordelaise Sauce

80.00 Per Person

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Fish

- Pan Seared Atlantic Salmon, Pont Neuf Potato, Charred Fennel and Onion Ragout with Saffron Beurre Blanc

71.00 Per Person

- Rainbow Trout Almandine with Pont Nuef Potato Haricot Vert and Brown Butter Sauce

72.00 Per Person

- Seafood Paella with Jumbo Prawns, Mussels, Seared Scallop, Saffron Broth and Garlic Crouton

72.00 Per Person

- Garlic Lime Marinated Mahi Mahi with Coconut Bamboo Rice Heirloom Tomato Salad and Lime Buerre Blanc

72.00 Per Person

- Braised Short Rib with Goat Cheese, Soft Polenta, Roasted Root Vegetables and Natural Jus

82.00 Per Person

- Herb Marinated Beef Tenderloin with Parsnip Purée, Brussels Sprout, Wild Mushrooms and Madeira Jus

85.00 Per Person

Vegetarian

- Wild Mushroom Filled Ravioli with Sautéed Zucchini and Madeira Sauce

64.00 Per Person

- Grilled Portabella and Vegetable Napoleon on Herb Polenta and Roasted Pepper Coulis

64.00 Per Person

Lunch Enhancements

- Choice of Entrée Tableside

25.00 Per Person

- Lemonade Set At Each Place Setting

3.50 Per Person

- Tableside Poured Coffee, Decaffeinated Coffee, Herbal Tea

5.00 Per Person

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LUNCH

PLATED DESSERT

Our three-course plated lunch packages include your choice of soup or salad, entrée, and dessert.

Pricing is based on the entrée you select and an additional fourth course can be added for \$15/person.

Each menu includes: assorted artisan rolls and butter, freshly brewed iced tea and water.

Desserts

Please select one of the following:

- Traditional Crème Brûlée with Fresh Berries
- Fresh Berries with Berry Sorbet and Micro Mint
- Dark Chocolate Mousse, Crème Brûlée, Chocolate Sponge Cake with Raspberry Coulis
- Key Lime Tart in Butter Tart Shell with Toasted Meringue and Fresh Berries
- Flourless Chocolate Torte, Chocolate Mousse, Salted Caramel
- Raspberry Rose Torte, Vanilla Sponge, Raspberry and Rose Preserves topped with Lychee Mousse
- Chocolate Peanut Butter Pie in a Chocolate Cookie Shell with Peanut Brittle and Whipped Cream

- Homemade Apple Tart with Chantilly Cream and Caramel Sauce
- Seasonal Fresh Fruit Tart with Pastry Cream & Kiwi Sauce
- Chocolate Hazelnut Mousse Bar with Praline Crunch and Toasted Hazelnuts
- Caramel Flan, Caramelized Sugar Syrup, Tropical Fruits
- Gelato Trio with Biscotti Cookie (salted caramel, strawberry cheesecake and pistachio)
- Assorted Sorbet with Fresh Berries and Pistachio Tuile (raspberry, green apple or mango)
- Mixed Berries with Blackberry Sorbet & Meringue Kisses

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LUNCH

BOXED

Boxed lunches include appropriate condiments, napkins, utensils and will be labeled by sandwich type

Grab N' Go

60.00 Per Person

Salad (choose one)

- Yukon Gold Potato Salad with Scallion, Bacon & Grain

Mustard

- German Potato Salad
- Couscous, Pine Nuts, Sun-Dried Tomatoes & Dried Fruits
- Fusilli Pasta Salad, Pesto & Tri-Color Bell Peppers
- Black Bean, Corn with Cilantro Vinaigrette
- Tomatoes, Cucumber & Red Onions
- Orzo Pasta Salad, Artichokes & Roasted Bell Peppers

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Sandwiches and Wraps (choose two meat & one vegetarian)

- Pastrami with Havarti, Pickle, Caramelized Onion on Rye
- Veggie Wrap with Guacamole, Grilled Veggies & Jack Cheese
- Smoked Turkey, Smoked Gouda, Tomato, Avocado, Chipotle Mayo on Multi-Grain
- Tarragon Chicken Salad, Fresh Mango & Golden Raisins On Sourdough Ciabatta
- Ginger Cashew Chicken Wrap with Garlic Aioli, Arugula, Scallions, Celery in Spinach Wrap
- Honey Ham, Swiss, Dijon-Pepper Mayo on Pretzel Bun
- Hummus, Falafel, Mixed Lettuce, Roasted Red Peppers on Pita
- Blackened Shrimp, Avocado, Cilantro, Tomatoes, Onions on Tortilla

Accompaniments

- Kettle Chips, Terra Chips or Pretzels
- Seasonal Whole Fresh Fruit
- Granola Bar

Dessert (choose one)

- Fudge Brownie
- Caramel Blondies
- Chocolate Chip Cookie
- Oatmeal Cookie

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RECEPTION

HOR D'OEUVRES

Vegetarian

7.00 Each

Chilled

- Heirloom Cherry Tomato, Mozzarella and Basil on a Spoon
- Watermelon Skewer, Feta and Aged Balsamic
- Champagne Melon Soup Shooter
- Artisan Cheese on Brioche with Fig Mostarda
- Cucumber Cup with Tomato Basil Concassé and Yogurt Sauce
- Truffle Infused Vichyssoise & English Pea Purée with Lotus Chip
- Skewered Greek Salad with Oregano Lemon Drizzle

Heated

- Filo and Spinach Roll With Artichoke Dip
- Flatbread, Goat Cheese, Sundried Tomato and Fresh Basil
- Baked Brie and Walnut Tartlet with Apricot Jam
- Vegetable Shao Mai Dumpling and Soy Dipping Sauce
- Mushroom and Caramelized Onion Strudel with Chipotle Aioli
- Fig and Blue Cheese Flatbread with Balsamic Jus
- Filo Samosa with Potatoes, Peas and Southeast Asian Spices
- Fig and Goat Cheese Flatbread
- Artichoke and Parmesan Risotto Cake

Poultry

8.00 Each

Chilled

- Duck Confit on Wonton Cup with Oven-Roasted Baby Pear
- Smoked Chicken Waldorf salad In Philo Cup

Heated

- Pan Fried Chicken Gyoza with Soy Rice Wine Vinegar
- Tandoori Roasted Chicken Skewer with Tzatziki Sauce
- Adobe Chicken, Plantain Chip with Jack Cheese and Cilantro
- Ginger Chicken Wonton
- Green Thai Curry Marinated Chicken Satay with Peanut Dip
- Peking Duck Spring Roll
- Chicken Empanada
- Honey Siracha Chicken Meatballs
- Chicken Vindaloo

Pork

8.00 Each

Chilled

- Tomato & Serrano Ham on Olive Oil Crostini

Heated

- Pulled Pork Spring Roll

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Seafood

9.00 Each

Chilled

- Shrimp Vietnamese Spring Roll with Peanut Dipping Sauce
- Prawn and Cocktail Sauce
- Salmon Rillettes on Crostini with Poached Quail Egg
- Assorted Sushi with Soy, Wasabi and Pickled Ginger (california roll, salmon avocado roll, spicy tuna maki)
- Mango-Crab Salad in Wonton Cup with Cucumber Sauce
- Kumamoto Oyster with Cucumber Ginger Gelée
- Fingerling Potato with Sevruga Caviar, Crème Fraîche & Chive
- Seared Ahi Tuna with Seaweed Salad, Lotus Chip & Hoisin Sauce
- Mini Lobster Club Sandwich, Brioche, Watercress Leaves, Tomato and Crisp Pancetta

Heated

- Maryland Lump Crab Cake with Cajun Remoulade
- Wrapped Tiger Shrimp with Ginger, Soy & Spicy Hoisin Aioli
- Mango Breaded Shrimp With Sweet Chili Sauce
- Lobster Corn Dog With Mango Ketchup
- Almond Crusted Shrimp With Citrus Remoulade
- Burgundy Escargot, Potato Confit Cup with Onion Marmalade
- Shrimp Mou On Lemongrass Skewer With Lime Aioli

- Cuban Cigar with Chipotle Ketchup Dip
- Candied Apple Pork Belly with Maple Glaze
- Slow Pulled Lime Carnitas with Tomatoes & Avocados with Lime
- Vietnamese Meatball Skewer with Lime Dipping Sauce
- Italian Sausage in Cherry Pepper with Piquillo Pepper Sauce
- Chorizo Sausage Calzone with Parmesan Charred Tomato Sauce

Beef and Lamb

9.00 Each

Chilled

- Beef Tartar, Capers, Red Onion, Cornichon on Crostini
- Bresaola Wrapped Baby Pear with Arugula and Parmesan

Heated

- Mini Reuben Sandwiches with Thousand Island Dipping Sauce
- Beef Profiterole and Chorizo Sauce
- Korean Beef with Sweet Soy Sauce & Lime Cilantro Dip
- Chicago Slider, Aged Cheddar and Horseradish Mustard
- Mini-Beef Wellington, Mushroom Compote, Herb Pepper Aioli
- Slow Braised Short Rib Tart with Fig Compote and Blue Cheese
- Lamb Chop with Mint Sour Cream
- Chipotle Vienna Frank with Caramelized Onion & Spicy Sauce
- Beef Coconut Curry Puff

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RECEPTION

STATIONS

All American

- Tomato Bisque with Grilled Cheese Sandwich Fingers
- Mini Burger, Aged Cheddar and Pickle Coin
- Pretzel Dogs with Yellow Mustard
- Spicy Mac & Cheese with Cheddar Jalapeños Cornbread

31.00 Per Person



Cocina Mexicana

Get Creative and Build-Your-Own Nachos with:

- Tower of Tri-Colored Tortilla Chips & Shredded Chicken Breast
- Tomato Salsa, Melted Cheddar Cheese, Sour Cream
- Black Beans, Tomatoes, Onions, Peppers, Jalapeños & Cilantro

21.00 Per Person

Farmer's Market

- Fresh Selection of Farm Veggies Served with Balsamic Sweet Onion Dip and Avocado Lime Yogurt Dip (carrots, celery sticks, asparagus, peppers)
- Fire-Roasted Veggies Marinated with Balsamic Vinegar and Extra Virgin Olive Oil (portabella mushrooms, zucchini, squash, asparagus, peppers)

21.00 Per Person

Gastropub

- Louisiana-Style Wings Served with Ranch & Bleu Cheese
- Reuben Panini with Thousand Island
- Classic Cobb Salad (iceberg & romaine lettuce, tomatoes, green onions, bleu cheese, bacon, hard-boiled eggs, roasted chicken breast and ham with singapore sling dressing)

31.00 Per Person

Art of Antipasti

- Prosciutto, Mortadella and Salami
- Mozzarella and Provolone
- Artichokes, Mushrooms, Sundried Tomatoes & Kalamata Olives
- Focaccia and Baguette

27.00 Per Person

Burger Bash

Your Choice of Three Sliders:

- Angus Burger, Sharp Cheddar, Tomato with Pickle-Dijon Mayo
- Turkey Burger with Piquillo Pepper-Mango Ketchup
- Petit Filet Mignon, Blue Cheese with Creamy Horseradish Sauce
- Grilled Chicken Tikka, And Tomato with Cucumber-Mint Aioli
- Panko-Crusted Buffalo Mozzarella with Tomato-Pesto Aioli
- Salmon Cake with Tomato-Chipotle Mayonnaise
- Grilled, Chilled Spicy Tuna, Cucumber, Tomato-Wasabi Aioli
- Crab Cake with Romesco Sauce

And Various Accompaniments:

- Steak Fries, Asian-Marinated Slaw, Fried Onions, Creamy Coleslaw, Lettuce, Tomato, Onion, Pickle and Cheese

36.00 Per Person

Charcuterie Board

- Black Forest Ham, Genoa Salami and Mortadella
- Baby Swiss, Gouda, Boursin and Brie
- Rolls, Brioche and Baguettes

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Le Fromager

- Artisan, Domestic and Marinated Cheeses
- Dried Fruit and Grapes
- Fresh Baguette, Walnut Bread and Crackers

26.00 Per Person

Modern Mediterranean

- Classic Mediterranean Dips & Spreads
(plain hummus, goat cheese hummus and baba ganoush)
- Roasted Peppers, Stuffed Grape Leaves, Falafel
- Assorted Olives, Feta Cheese and Pita Chips

23.00 Per Person

Pasta-bilites

- Butternut Squash Ravioli with Brown Butter Beurre Blanc
- Fusilli Pasta and Lemon White Wine Sauce
- Gluten Free Penne and Puttanesca Sauce
- Assorted Mix-In Ingredients:
(roasted red peppers, forest mushrooms, roasted pine nuts, spinach leaves, sundried tomatoes)
- Chopped Fresh Basil, Grated Parmesan and
- Garlic Bread with Garlic-Infused Olive Oil

31.00 Per Person

Enhancement

Add Meatballs or Grilled Chicken

7.00

Add Shrimp

9.00

Some Assembly Required

One Chef Action Station per 50 Guests

250.00

Spud Bar

Mix & Match Your Favorite Fries With Toppings & Sauces:

- Shoe String Fries, Seasoned Curly Fries, Waffle Fries
- Sweet Potato & Regular Tater Tots

- Cornichons, Dijon Mustard, Sweet Butter, Honey & Preserves

29.00 Per Person

Fulton Fish Market

- Jumbo Shrimp, Oysters, Crab Claws and Green Lip Mussels
- Cocktail Sauce, Brandy Sauce and Mignonette
- Classic Oyster Rockefeller with Shaved Prosciutto
- Garlic Focaccia Sliced and Toasted
- Steamed Mussels with White Wine, Shallots, Garlic & Herbs

44.00 Per Person

Grits & Grains

- Creamy Cheddar Cheese Grits with Spicy Cajun Shrimp
- Parmesan Polenta, Braised Short Rib, Caramelized Onion
- Barley Salad with English Peas, Red Onions, Red Peppers, Asparagus & Lemon Vinaigrette
- Quinoa Salad with Charred Corn, Black Beans, Tomatoes, Scallion, Parsley and Herb Vinaigrette

31.00 Per Person

Some Assembly Required

One Chef Action Station per 50 Guests

250.00

Keep Calm & Curry On

- Cucumber Tomato Salad, Onion, Yogurt & Lemon Zest
- Warm Naan with Olive Tapenade
- Curry Hummus and Piquillo Pepper Hummus
- Warm Samosa with Mint Chutney
- Curry Salmon Skewer, Lime Yogurt Sauce
- Lamb Korma with Basmati Rice

31.00 Per Person

Sabrosa

- Paella with Roasted Chicken, Spicy Chorizo and Mussels

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- Cheese Sauce, Poutine Sauce, Ketchup, Lemon Aioli
- Sea Salt & Truffle Sea Salt
- Sour Cream, Bacon, Scallions
- Mini Sweet Potato Pie Tarts

31.00 Per Person

Slice Of Heaven

Your Choice of Three Brick-Oven Flatbreads:

- BBQ Chicken with Mozzarella, Caramelized Onion, Tomato
- White Pizza with Roasted Chicken, Alfredo, Spinach, Mushrooms
- Sicilian-Italian Sausage, Ham, Tomato and Onion
- Goat Cheese, Tomato and Fresh Basil Pizza, Marinara Sauce
- Roasted Fig, Caramelized Onion, Goat Cheese, Mozzarella, Balsamic Jus, Arugula and Prosciutto

29.00 Per Person

You're My Soymate

Assorted Sushi Rolls, Maki, Nigiri and Sashimi (estimated five pieces per guest). All Served With Soy Sauce, Wasabi & Ginger

- California Roll with Crab, Avocado, Cucumber, Fish Eggs
- Salmon Roll with Avocado and Cucumber
- Shrimp Roll with Cucumber
- Spicy Tuna Roll with Cucumber and Spicy Sauce
- Dragon Roll with Eel, Cucumber, Avocado and Tobiko Mayo
- Mixed Vegetable Maki with Avocado, Cucumber, Carrot and Oshinko
- Nigiri & Sashimi - Tuna, Salmon, Shrimp, Eel, Tilapia & Yellowtail

47.00 Per Person

Some Assembly Required

One Chef Action Station per 50 guests

350.00

- Grilled Calamari, Zesty Marinara and Lemon Wedges
- Baked Goat Cheese, Tomato Sauce on Pesto Toast
- Serrano Ham, Manchego Cheese, Fresh Tomato on Country Bread and Olive Oil Drizzle

31.00 Per Person

Sip, Sip, Hooray!

Get The Party Started with Red or White Sangria

12.00

Taco Truck

Beep, Beep! The Build-Your-Own Taco Truck is Here:

- Roasted Vegetables with Hot Peppers
- Braised Short Ribs with Roasted Tomato Salsa
- Pulled Pork with Chipotle Salsa
- Corn and Flour Tortillas, Tri-Colored Tortilla Chips
- Guacamole, Pico De Gallo, Sour Cream
- Miniature Beef Empanadas

32.00 Per Person

Sip, Sip, Hooray

There's Always Time For a Margarita Station (bartender required)

15.00

Tossed Together

- Classic Cobb - Iceberg & Romaine Lettuce, Tomatoes, Green Onions, Bleu Cheese, Bacon, Hard-Boiled Eggs, Roasted Chicken and Ham with Singapore Sling Dressing
- Ultimate Greek - Romaine Hearts, Tomatoes, Cucumber, Red Onions, Green Peppers, Kalamata Olives and Feta With Lemon-Oregano Vinaigrette
- Caesar - Romaine Hearts, Parmesan, Garlic Croutons, Roasted Chicken and Tomatoes with Creamy Caesar

25.00 Per Person

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CATERING & EVENTS



World Kitchen

Authentically prepared classic and contemporary dishes from around the world that leverage our global know-how.

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RECEPTION

CARVING

*In order to ensure minimum waiting and maximum flavor,
each of the following Carving Stations require one culinarian, at \$250, per 75 guests.*

Poultry

Whole Roasted Turkey

- Roasted Turkey, Cranberry Compote & Cornbread Muffins
- Serves 30 Guests

450.00

Peking Duck

- Peking Duck, Moo Shu Pancakes, Scallions and Hoisin Sauce
- Requires Two Attendants
- Serves 25 Guests

450.00

Pork

Maple-Glazed Ham

- Maple-Glazed Ham, Pineapple Jus & Buttermilk Biscuits
- Serves 75 Guests

500.00

Berkshire Pork Loin

- Garlic & Herb Marinated Berkshire Pork Loin, Slow Roasted With Wild Mushrooms Dijon Jus And Silver Dollar Rolls
- Serves 30 Guests

500.00

Seafood

Salt Crusted Snapper

- Whole Snapper Slow Roasted in Salt Crust Stuffed with Fennel, Thyme, Mandarins and Wild Arugula, Champagne Sauce
- Serves 25 Guests

450.00

Beef and Lamb

Seared Beef Tenderloin

- Tenderloin, Peppered Merlot Sauce and Silver Dollar Rolls
- Serves 25 Guests

500.00

Roasted Prime Rib

- Prime Rib, Horseradish Cream, Natural Jus, Silver Dollar Rolls
- Serves 30 Guests

650.00

Dijon Herb Crusted Lamb

- Rack of Lamb, Provençal Olive Jus and Silver Dollar Rolls
- Serves 25 Guests

650.00

Roasted Steamship Round

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CATERING & EVENTS

- Steamship Round, Creamy Horseradish with Country
Dijon Mustard and Silver Dollar Rolls
- Serves 150 Guests

1500.00

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Chef fees when applicable at \$250.00 per attendant.

RECEPTION

SWEET TABLE

Boozy Bread Pudding

- Apple and Cinnamon Roll Bread Pudding
- White Chocolate Cherry Bread Pudding with Crème Anglaise
- Warm Buttered Rum and Chantilly Cream

27.00 Per Person

Caffè Gelato

Mix-and-Match Your Favorite Gelato with a Variety of

Toppings:

- Strawberry Cheesecake, Pistachio, Salted Caramel, Vanilla Bean
- Amarena Cherries, Strawberries, Coconut Flakes, Pistachios
- Chocolate Shavings, Chocolate Vermicelli
- Wafer and Biscotti Cookies, Crisp Pearls
- Caramel Sauce, Hot Fudge and Whipped Cream

28.00 Per Person

Confection Collection

Your Choice of Three Sweet Confections:

- Raspberry Rose Torte, Vanilla Sponge, Preserves, Lychee Mousse
- Opera Torte, Coffee Almond Joconde, Dark Chocolate Ganache
- Red Berry Cake, Mixed Berry Filling, Crunchy Raspberry Glaze

Fondue Of You

Mix-and-Match Chocolates Fondues with Dipping

Ingredients:

- Dark Chocolate, Milk Chocolate, White Chocolate
- Strawberries, Marshmallows, Pretzel Rods
- Red Velvet Cake, Vanilla Sponge Cake

18.00 Per Person

Mini Menagerie

Bite-Sized Cupcakes With Big Flavor:

- Vanilla Cake with Salted Caramel Buttercream
- Chocolate with Chocolate Buttercream
- Carrot Cake with Cream Cheese Icing
- Red Velvet Cake with Cream Cheese Icing
- Lemon Cake with Strawberry Buttercream

26.00 Per Person

Perfect Perk Up

Put Some Pep In Your Step with Caffeinated Desserts:

- Opera Torte
- Espresso Ganache Tarte
- Coffee Macaron
- Coffee & Kahlua Brownies
- Earl Grey Shortbread
- Chocolate Covered Espresso Beans

27.00 Per Person

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- Tiramisu Tart, Chocolate Shell, Custard, Cocoa, Espresso Bean
- Peanut Butter Torte, Chocolate and Feuilletine, Dark Chocolate
- Blueberry Almond Cream Tart, Almonds, Powdered Sugar
- Raspberry Passion Tart, Classic Shell, Curd, Fresh Raspberries
- Flourless Soufflé Cake Topped With Dark Chocolate

Mousse

- Pate De Fruits With Fresh Fruit
- Strawberry Confit, White Chocolate Mousse, Red Velvet, Almond Sable

20.00 Per Person

Deluxe Viennese Table

Dessert Station Featuring a Variety of Fancy Cakes, Tarts and Mousses. Served with Brewed Coffee and Herbal Tea.

Based on 7 Pieces Per Person:

- Opera Torte
- Paris-Brest
- French Macaroon
- Mini Crème Brûlée
- Palmiers
- Praline Cake
- Chocolate Domes
- Flourless Chocolate Torte
- Lemon Posset

33.00 Per Person

Say Cheesecake

- Assortment of Eli's Style Cheesecakes
- Glazed Strawberries, Blueberries and Cherries,
- Oreo and Graham Cracker Crumb Crust
- Brownie and Chocolate Chip Cookie Crumble
- Chocolate and Caramel Sauce

26.00 Per Person

Stan's Donuts

Enjoy a selection of mini-donuts from Chicago's favorite donut shop, Stan's. Flavors to include:

- Blueberry Old Fashioned
- Chocolate Sprinkled Cake
- Chocolate Old Fashioned
- Cinnamon Sugar Cake
- Glazed
- Lemon Pistachio Old Fashioned
- Vanilla Old Fashioned
- Vanilla Sprinkled Cake

27.00 Per Person

DINNER

BUFFET

All Dinner Buffets are served with: Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Freshly Baked Assorted Rolls with Sweet Cream Butter.

Maximum of Two Hour Service for Dinner Buffets.

Oak Street

129.00 Per Person

Soup

- Soup Du Jour

Starters (choose three)

- Romaine, Herb Croutons, Parmesan with Caesar Dressing
- Classic Greek Salad with Feta and Herb Vinaigrette
- Mesclun Greens, Cucumber, Fennel, Candied Pecans & Balsamic
- Grilled Vegetables with Balsamic Jus
- Arugula, Watercress, Walnuts, Figs & Parmesan with Balsamic
- Caprese Salad, Tomatoes, Mozzarella, Basil with Olive Oil
- Red Bliss & Asparagus, Red Onions, Peppers with Grain Mustard

Entrees (choose two)

- Braised Short Ribs, Parsnip and Carrots with Natural Jus
- Roasted Halibut, Braised Fennel and Tomatoes with Thyme
- Herb Grilled Salmon with Bok Choy and Baked Sweet

Michigan Avenue

124.00 Per Person

Soup

- Soup Du Jour

Starters (choose two)

- Romaine, Herb Croutons and Shaved Parmesan with Caesar
- Arugula, Watermelon, Feta and Ginger with Citrus Vinaigrette
- Mesclun Greens, Mushrooms, Tomatoes, Pine Nuts and Parmesan With Sherry Vinaigrette
- Panzanella Salad with Romaine, Arugula, Tomatoes, Onions, Cucumber and Herb Vinaigrette

Entrees (choose two)

- Black Angus Rib Eye with Green Peppercorn Cognac Sauce
- Rosemary Roasted Lamb, Goat Cheese Polenta & Rosemary Jus
- Grilled Salmon, Tomato, Peppers, Zucchini, Capers & Pine Seeds
- Mahi Mahi with Red Coconut Chili-Curry
- Chipotle-Rubbed Chicken Breast, Roasted Red Skin

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Potato

- Grilled Chicken Breast, Beurre Blanc, Sweet Garlic & Lemon
- Duck Confit, French Lentil, Lardon Ragout & Dijon Jus
- Wild Mushrooms Ravioli, Sautéed Zucchini and Madeira Sauce
- Rigatoni Pasta, Spring Onion and Parsley Butter
- Chicken Coq Au Vin with Mushrooms, Poached Potatoes and Red Wine Jus

Accompaniments (choose two)

- Butter Leek Risotto, Parsley, Thyme and Tomatoes
- Potato Au Gratin with Parmesan Cheese
- Smashed Red Skin Potatoes with Garden Herbs
- Goat Cheese Soft Polenta with Herbes De Provence
- Garlic and Herb Roasted Fingerling Potatoes

Vegetables (choose two)

- Green Beans, Tomatoes, Garlic, Flat Parsley and Almonds
- Butter Glazed Carrots with Parsnip and Snow Peas
- Farmers Market Vegetable Medley with Cold-Pressed Olive Oil
- Roasted Brussels sprouts With Pancetta
- Ratatouille, Zucchini, Eggplant, Peppers with Garlic & Thyme

Desserts

Assorted Confections:

- Praline Mousse Cake
- Red Berry Dome
- Flourless Chocolate Torte
- Fresh Fruit Tart
- French Macaron

Potatoes

- Slow Braised Short Ribs Pulled and Tossed With Rigatoni, Root Vegetables and Madeira Mustard Jus

Accompaniments (choose one)

- Horseradish Mashed Potato with Sour Cream
- Garlic Mashed Potatoes
- Oven-Roasted Red Potatoes with Rosemary and Sea Salt
- Roasted Fingerling Potatoes with Herbes De Provence
- Sweet Potato Gratin
- Lemon Parsley Basmati Rice

Vegetables (choose one)

- Haricot Vert Almandine
- Brussels sprouts, Bacon, Onion
- Asian Vegetable Stir-Fry
- Carrots, Broccolini, Fresh Herbs
- Bouquet of Market Vegetables, Olive Oil

Desserts

Assorted Confections:

- Mini Crème Brûlée
- Chocolate Tart
- Seasonal Crumb Tarts
- Almond Frangipane Cakes

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DINNER

PLATED SOUPS/SALADS

Our three-course plated dinner packages include your choice of soup or salad, entrée and dessert. Pricing is based on the entrée you select and an additional fourth course can be added for \$15/person.

All plated dinners include: Premium Gourmet Coffee, Decaffeinated Coffee, Assorted Specialty Teas, & Freshly Baked Assorted Rolls

Soup

Please select one of the following:

- Cream of Cauliflower Soup, Truffle Brioche Croutons
- Artichoke Velouté, Truffle Crème Fraîche & Brioche Croutons
- Saffron Mussel Soup with Tarragon Crème Fraîche
- Three Onion Soup with Gruyère Crostini
- Lobster Bisque With Congac and Crème Fraîche on Crostini
- Beef Consume, Snow Peas, Wagyu Beef Ravioli & Truffle
- Porcini Mushroom Bisque with Herb Sourdough Croutons
- Charred Corn Chowder, Roasted Poblano Pepper and Grape Tomato Relish

Salad

- Compressed Watermelon Salad with Watercress and Spinach, Caramelized Red Onion, Feta and Balsamic Jus
- Belgian Endive and Mesclun Green Salad with Candied Walnuts, Julienne Tart Apple, Tomatoes and Shallot Gorgonzola Vinaigrette
- Bouquet of Leaf Lettuce, Strawberries, Red Onion, Candied Pecans, Pomegranate Reduction and Balsamic Vinaigrette
- Mache and Apple Salad with Petit Lettuce, Candied Pecans, Honey Shallot Gorgonzola Vinaigrette
- Baby Romaine, Creamy Garlic Dressing, Crostini, Parmesan
- Bibb lettuce, Grilled Pear, Stilton Cheese and Caramelized Pecan with Cherry Tomatoes and Champagne Vinaigrette
- Salt Roasted Beets with Mesclun Greens, Goat Cheese, Marcona Almonds and Balsamic Vinaigrette
- Watercress and Basil Bouquet, Compari Tomato, Fresh Mozzarella, Shaved Red Onions and Sea Salt with Balsamic Jus

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DINNER

PLATED ENTREES

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Fish

Seared Salmon with Truffle Grits, Sprout Leaves, Brown Butter Sauce and Moscato Gastrique

105.00

Pan Seared Artic Char with Black Garlic Mash, Roasted Parsnips and Rainbow Carrots with Verjus Shallot Sauce

105.00

Dover Sole with Scallop Mousse Lobster Champagne Sauce, Yukon Mash, Julienne Snow Peas, Heirloom Tomato Salad

115.00

Wild Striped Bass, Chive Vermouth Sauce, Artichoke Barigoule, Saffron Potatoes

115.00

Vegetarian

Roasted Eggplant Filled With Vegetable & Tofu Ratatouille, Parmesan Crisp and Champagne Pea and Chervil Sauce

85.00

Mushroom Filled Ravioli with Wild Mushrooms, Sautéed Zucchini and Madeira Sauce

90.00

Eggplant Parmesan with Haricot Verts and Charred Tomato Sauce

90.00

Vegetable Napoleon with Layers of Roasted Zucchini, Squash, Eggplant, Portabella Mushroom, and Spinach on Herb Polenta Cake With Piquillo Pepper Coulis

90.00

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Pan Seared Halibut with Tomato Olive Relish, Wilted Spinach, Olive Oil Confit and Purple Potato

115.00

Seared Scallops with Celery Root Mousseline and Bok Choy Ragout

115.00

Pan Seared Red Snapper with Corn Flan, Saute Sugar Snap Peas, Mango Chutney and Coconut Clam Broth

115.00

Poultry

Honey Lime Amish Chicken with Glazed Carrots, Duet Purple Potato and Yukon Mash With Grilled Lime and Natural Chicken Jus

95.00

Caprese Stuffed Amish Chicken with Buratta, Stewed Tomato and Fresh Basil, Red Skin Au Gratin, Charred Asparagus, Chicken Jus And Balsamic Reduction

95.00

Slow Roasted Maple Glazed Chicken Breast, Brandy Cherry Bread Pudding, Leek Mushroom Ragout, Charred Asparagus and Maple Chicken Jus

95.00

Saltimbocca Chicken Roulade, Prosciutto, Sage, Provolone, Caper Beurre Blanc with Mash Potato, Wild Mushrooms and Grilled Asparagus

95.00

Chicken Breast Coq Au Vin, Mushrooms, Pearl Onions, Poached Potatoes and Beurre Rouge

Duo Selections

Herb Marinated Chicken Breast and Crab Cake with Red Skin Mash, Root Vegetables with Romesco Sauce and Chicken Jus

105.00

Petite Slow Braised Short Rib with Prawns, On Cajun Tomato Jam, and Roasted Brussels sprouts And Natural Jus

120.00

Petite Filet Mignon Paired With Salmon, Mash Potato, Grilled Asparagus and Beurre Rouge Sauce

120.00

Petite Filet Mignon Paired With Crab Cake, Grilled Asparagus, Truffle Parmesan Fingerling Potatoes, Wild Mushrooms, Whole Grain Mustard Beurre Blanc And Madeira Jus

125.00

Petite Filet Mignon Paired With Lobster Tail, Yukon Mash, Haricot Verts, Wild Mushrooms with Foie Gras Infused Veal Jus and Lobster Beurre Blanc

135.00

Dinner Enhancements

Appetizers, Warm

herb goat cheese gnocchi with smoked bacon, snow pea diamonds and gorgonzola sauce

20.00

Cajun roasted jumbo prawn with soft herb polenta, tomato

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95.00

Crispy Seared Duck Breast with Wilted Spinach,
Pomegranate, Creamy Polenta and Brandy Cherry Sauce

100.00

Beef

Petit Filet Oscar Topped With King Crab and Béarnaise
Sauce Dauphinoise Potato Charred Asparagus

120.00

Stout Marinated Filet Mignon with Hamachi Yukon Mash,
Forage Mushrooms, Onion Marmalade, Haricot Vert with
Thyme Jus

120.00

Brown Butter Basted Filet with Truffle Cauliflower Hash
Charred Asparagus, Smoked Tomato Stew, Cabernet Jus

120.00

6oz Dry Aged New York Strip with Parsnip Mash, Fava
Bean and Shallot Hash, Watercress Puree and Ponzu
Demi

120.00

Mesquite Seasoned Filet Mignon, Yukon Mash Potato,
Grilled Asparagus and Wild Mushrooms with Bourbon Jus

120.00

jam and lime beurre blanc

25.00

Wagyu beef ravioli with black truffle Madeira jus and snow
pea diamonds

20.00

crab cake with warm celery root tagliatelle slaw

25.00

pan seared scallop with black truffle risotto, asparagus tips
and parmesan cream sauce

25.00

Appetizers, Cold

foie gras terrine with frisée salad, port poached pear and
brioche croutons

25.00

charlotte of peekytoe crab with avocado, tomato gelée,
mesclun greens and shallot vinaigrette

25.00

salmon rillettes with saffron gelée diamonds, cornichons,
brioche croutons and triple cream

20.00

cold butter poached lobster tail with mache, potato confit
and saffron aioli

25.00

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Filet Mignon Topped With Black Truffle Compound Butter,
Celery Root Mousseline, Roasted Salsify and Haricot Verts
with Port Jus

120.00

Lamb, Short Rib, Veal

parsley crust lamb rack, dauphinoise potato and tomato
artichoke pearl onion ragout with olive infused jus

120.00

braised beef short rib, caramelized pork belly on soft herb
polenta, roasted brussels sprouts with fig jus

115.00

chipotle roasted pork loin with corn succotash, Yuca mash
and lime buerre blanc

100.00

Butcher's Prime Cuts

14oz Veal Osso Bucco, 7 Hour Braise With Parsnip Mash,
Haricot Verts and Onion Ragout with Bordelaise Sauce

165.00

14oz Veal Chop With Dauphinoise Potatoes, Charred
Asparagus and Thyme Jus

175.00

14oz Bone in Prime Delmonico Strip with Wild Mushrooms,
Sautéed Brussels sprouts And Béarnaise Sauce

190.00

Additional Enhancements

choice of entrée tableside

25.00

intermezzo, available in choice of one of the following:

lemon sorbet with macerated blackberry and fresh mint

champagne sorbet with fresh strawberries

green apple sorbet with a splash of champagne

passion fruit sorbet with a splash of champagne

10.00

Evian still and San Pellegrino sparkling mineral water
poured tableside

8.00

flavored ice tea choice of:

traditional, blueberry hibiscus, strawberry peach

4.00

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fewer guests in attendance.

Prime Dry Aged Rib Eye with Seared Foie Gras and
Perigourdine Sauce, Pont Neuf Potato, Haricot Vert

195.00

12oz Prime Bone in Filet with Creamed Spinach,
Horseradish Mash and Port Jus

199.00

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DINNER

PLATED DESSERTS

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Dessert

Traditional Crème Brûlée with Fresh Berries

Apple Tart with Homemade Apple Compote, Apple Crumble, Chantilly Cream and Caramel Sauce

Fresh Berries with Berry Sorbet and Micro Mint

Fresh Fruit Tart with Seasonal Fruit, Pastry Cream and Kiwi Sauce

Decadent Chocolate Mousse Entremets Layered With Chocolate Génoise Cake, Dark Chocolate Mousse Then Covered With Ganache and Raspberry Coulis

Chocolate Hazelnut Mousse Bar with Praline Crunch and Toasted Hazelnuts

Key Lime Tart Made With Key Lime Custard in a Butter Tart Shell with Toasted Meringue and Fresh Berries

Chocolate Creme Brulee Cake, Hazelnut Crunch, Chocolate Chiffon Cake with Mini Macarons and Praline Sauce

Flourless Chocolate Torte, Chocolate Mousse, Salted Caramel

Ice Cream: Salted Caramel, Strawberry Cheesecake and Pistachio with Biscotti Cookie

Tropical Panna Cotta, Pineapple Gelee, Banana Cake, Coconut Panna Cotta and Tropical Coulis

Sorbet: Raspberry, Green Apple or Mango Sorbet with Fresh Berries and Pistachio Tuile

Chocolate Tart with Dark Chocolate Cream, Milk Chocolate Mousse, Chocolate Crumble and Dark Chocolate Sauce

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DINNER

LATE NIGHT SNACKS

*Satisfy your midnight cravings with these selections of late-night options, available only after 10:00 PM.
A late night fee of \$250.00 to apply*

American Late Night Craving

- o Mini Burger with Aged Cheddar, Pickle and Tomato
- o Grilled Cheese Fingers with Smoked Gouda & Cheddar
- o Shoe String Fries with Zax Sauce

24.00 Per Person

Gimme, Gimme, S'more

Create Your Own S'more Station:

- o Marshmallow
- o Graham Crackers
- o Hershey Bar, Peanut Butter Cup, Hershey Almond Bar
- o Strawberries
- o Finished Smore's Bar Bites

23.00 Per Person

Jalapeño Business

Get Creative and Build-Your-Own Nachos with:

- o Shredded Chicken and Ground Beef
- o Queso, Sour Cream, Guacamole
- o Chopped Onions, Beans, Chives, Tomatoes
- o Pickled Jalapenos, Sliced Olives

24.00 Per Person

Mightnight Drive Thru

- o Mini Hamburgers & Cheeseburgers

Slice, Slice Baby

- o Assorted Thin Crust and Deep Dish Pizza
- o Mozzarella Sticks with Marinara
- o Honey Dipping Sauces

22.00 Per Person

Spud Bar

Mix & Match Your Favorite Fries With Toppings & Sauces:

- o Shoe String Fries, Seasoned Curly Fries, Waffle Fries
- o Sweet Potato & Regular Tater Tots
- o Cheese Sauce, Poutine Sauce, Ketchup, Lemon Aioli
- o Sea Salt & Truffle Sea Salt
- o Sour Cream, Bacon, Scallions
- o Mini Sweet Potato Pie Tarts

24.00 Per Person

A La Carte

- o Mini Deep Dish Pizza
- o Flatbread, Goat Cheese, Sun-Dried Tomato, Fresh Basil
- o Cheese Quesadillas
- o Mozzarella Sticks With Marinara Sauce
- o Mini Boats of Shoe String Fries with House Spice
- o Mini Milkshakes
- o Mini Sundaes
- o S'mores

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- Crispy French Fries

- Onion Rings

Accompaniments: Melted Cheddar Cheese, Chili, Grilled

Onions, Kosher Pickle Coins, Ketchup, Mustard,

Mayonnaise

24.00 Per Person

Taco 'Bout It

- Pulled Pork with Chipotle Salsa

- Adobe Chicken with Tomotillo Relish

- Tortilla Chips with Guacamole, Pico De Gallo & Sour

Cream

24.00 Per Person

7.00

- Mini Prime Rib and Cheese Taco

- Mini Italian Beef Sandwiches, Au Jus

- Mini Chicago Burger, Cheddar, Horseradish, Mustard

- Mini Reuben Sandwiches, Thousand Island Dipping

Sauce

- Mini Ice Cream Cones

8.00

BEVERAGES

A LA CARTE

*** A \$250.00 bartender fee will be incurred per 75 guests ***

Premium Brands

(appropriate mixers included)

grey goose vodka, new amsterdam vodka, chivas regal
scotch, beefeater gin, crown royal whiskey, knob creek
small batch bourbon, captain morgan, casamigos tequila

15.00 Per Beverage

Deluxe Brands

(appropriate mixers included)

new amsterdam vodka, tito's vodka, johnnie walker black
scotch, new amsterdam gin, canadian club, makers mark
bourbon, bacardi silver rum, sauza blanco tequila

14.00 Per Beverage

House Pour Wines

hogue, chardonnay
hogue, pinot grigio
hogue, cabernet sauvignon
hogue, merlot

13.00 Per Beverage

Domestic Beer

miller lite, budweiser, bud light, kaliber non-alcoholic

10.00 Per Beverage

Local & Craft Beer

Soft Drinks

coke, diet coke, sprite, ginger ale

8.00 Per Beverage

Mineral Water

still and sparkling

8.00 Per Beverage

Martini

bombay sapphire, beefeater gin, belvedere and absolut
vodkas
traditional or dirty with olives, cosmopolitan, lemon drop or
chocolate

19.00 Per Beverage

Cordial

bailey's irish cream, kahlúa, grand marnier, romana
sambuca, disaronno amaretto

15.00 Per Beverage

Cognac

hennessy v.s., remy martin v.s.o.p.

18.00 Per Beverage

Port

sandeman 20-year tawny

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goose island 312, sofie and matilda, revolution antihero

23.00 Per Beverage

12.00 Per Beverage

Imported Beer

heineken, stella artois, corona extra, modelo especial

11.00 Per Beverage

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BEVERAGES

PACKAGES

*** A \$250.00 bartender fee will be incurred per 75 guests ***

Bar Package Inclusions

House Pour Wines

hogue, chardonnay
hogue, pinot grigio
hogue, cabernet sauvignon
hogue, merlot

Domestic Beer

miller lite, budweiser, bud light, becks non-alcoholic

Imported Beer

heineken, stella artois, corona extra, modelo especial

Soft drinks

coke, diet coke, sprite, ginger ale

Mineral water

still and sparkling

Premium Brands

(appropriate mixers included)

grey goose vodka, new amsterdam vodka, chivas regal
scotch, beefeater gin, crown royal whiskey, knob creek
small batch bourbon, captain morgan, casamigos tequila

one hour - \$37.00 per person

two hours - \$47.00 per person

three hours - \$57.00 per person

Beer and Wine Bar

(includes all Bar Package Inclusions)

One hour - \$29.00 per person

Two hours - \$39.00 per person

Three hours - \$49.00 per person

Four hours - \$59.00 per person

*each additional half-hour per guest in room - \$12.00

Bar Packages, A La Carte Additions

below beer listed as *per person pricing

below additional enhancements listed as *per beverage
pricing

Local & Craft beer

Goose Island 312, Matilda, Sofie

3.00

Martini

bombay sapphire, beefeater gin, belvedere and absolut
vodkas

traditional or dirty with olives, cosmopolitan, lemon drop or
chocolate

19.00

Cordial

bailey's irish cream, kahlúa, grand marnier, romana
sambuca, disaronno amaretto

15.00

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four hours - \$67.00 per person

*each additional half-hour per guest in room - \$15.00

Deluxe Brands

(appropriate mixers included)

new amsterdam vodka, tito's vodka, johnnie walker black

scotch, new amsterdam gin, canadian club, makers mark

bourbon, bacardi silver rum, sauza blanco tequila

one hour - \$34.00 per person

two hours - \$44.00 per person

three hours - \$54.00 per person

four hours - \$64.00 per person

*each additional half-hour per guest in room - \$14.00

Cognac

hennessy v.s., remy martin v.s.o.p.

18.00

Port

sandeman 20-year tawny

23.00

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BEVERAGES

WINE LIST

Champagne and Sparkling Wines

*below prices are per bottle

Villa Sandi Prosecco, Italy

the aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers; a dry, fresh and flavorsome sensation on the palate that is followed by a fruity and harmonious aftertaste.

54.00

Chandon, Brut

apple, pear and citrus notes, with hints of brioche and a refreshing finish

65.00

Moët and Chandon, Brut

a delicate champagne aroma with a lime and vine blossom attack with pinot characteristics that are ample on the palate, offering a discreet finish

110.00

Veuve Clicquot, Brut

this non-vintage veuve clicquot is bracing champagne, boasting almond, honey and ginger flavors, appealing texturally, it firms on the finish

125.00

Dom Perignon, Brut

an intensely flavored champagne, displaying tropical fruit, berry and citrus aromas, flavors are enmeshed in a finely

Rose Wine

*below prices are per bottle

Day Owl Rose

this crisp, medium bodied Barbera Rosé radiates with floral red fruit and vibrant orange zest vibes. Lively acidity and a dry, elegant finish make for a bold bottle as alluring as the day is long.

59.00

Red Wine, Cabernet Sauvignon

*below prices are per bottle

Hogue, Columbia Valley, California

bouquet of black cherry, blueberry, currants, dried tobacco, and toasty oak

54.00

Kendall Jackson, Napa Valley, California

This Cabernet has distinct flavors of blackberry, blueberry, plus both red and black currants with enticing fragrances of mocha and nutmeg. Subtle notes of chocolate and toasty vanillins add to the richness and length of this bold Cab, and are accompanied by fine grained tannins on a lengthy finish.

58.00

Louis M. Martini

ripe flavors of black plum jam and black currant with hints of

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woven texture, ending with an aftertaste of dried fruit

329.00

White Wine, Chardonnay

*below prices are per bottle

Hogue, Columbia Valley, California

juicy apple and pear on the nose with lemon meringue pie, creamy oak, vanilla bean, and toasty notes

54.00

Chateau St. Jean

ripe apple and lemon pie aromas with vanilla and brown spice notes, nectarine, apple and pineapple flavor

64.00

Kendall Jackson Vintners Reserve

aromas of vanilla and honey with hints of oak and butter and beautifully integrated tropical flavors such as pineapple, mango, and papaya with citrus notes

58.00

Hartford Court Russian River

apple and lemon flavors intertwined with spice and crystallized ginger with aromas of honeysuckle and tangerine for a highly textured wine

67.00

La Crema Russian River

fresh aromas of yellow apple and stone fruits highlighted by baking spice and vanilla tones. Flavors of ripe pear and honeydew melon are accented by toffee and hazelnut notes to create a beautifully balanced mouthful with juicy acidity and great concentration.

72.00

oak and a touch of baking spice

56.00

Black Stallion

Spicy, with clove and juicy black-cherry flavors, this approachable, densely packed wine is full of fruit and integrated power, yet surprisingly balanced. Soft chocolate and tobacco notes accent the fruit as a long finish wraps up the experience.

72.00

Robert Mondavi, Napa Valley

aromas of blackberries and dried herbs, dark fruit flavors with a dark chocolate finish

73.00

Penfolds Max

black currant, spice and cedar aromas with hints of dark fruit, roasted meats and savory tannins

65.00

Red Wine, Malbec

*below prices are per bottle

Terrazas de los Andes, Argentina

bright red and purple tinted in the glass, the first aromas are intense notes of plums and raisins, quickly followed by vanilla and coconut accents, on the palate it is medium bodied with notes of dark fruit

58.00

Red Wine, Merlot

*below prices are per bottle

Hogue, Columbia Valley, California

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Rodney Strong Chalk Hill, Sonoma, California

in the glass, the wine is both creamy and crisp, with flavors of golden delicious apple, pear, Meyer lemon, baking spices with a hint of minerality on the long finish

64.00

Newton Skyside, Sonoma, California

creamy texture with balanced acidity, flavors of melon, fig and mango on the palate. Bright acidity with hints of key lime.

92.00

Sonoma Cutrer, Russian River Ranches, California

aromas of pear, peach, and apple with tropical notes of guava and toasted coconut are joined by hints of lemongrass and vanilla; mineral notes complete the lingering finish

66.00

White Wine, Pinot Grigio

*below prices are per bottle

Danzante, Veneto, Italy

the bouquet is intense with an enticing fragrance of fresh citrus fruit and flowers, the well balanced body on the palate is enhanced with hints of pineapple, grapefruit and spices that carry through to a crisp, dry finish

56.00

Attems, Venezia Giulia, Italy

the rich, complex bouquet releases a stunning, elegant array of fruit and fragrant blossoms with pear, lychee and apricot complemented by floral notes to create a seductively crisp and well-balanced palate

aromas of this dark red wine are earthy and toasty with black cherry, cocoa, and spice

54.00

Decoy, Sonoma County, California

aromas of black cherry and dark chocolate are complemented by savory notes and subtle hints of smoke

72.00

Duckhorn, Napa Valley

vibrant red fruit layers of Ranier cherry and spiced plum, as well as notes of licorice, tobacco leaf, cardamom and thyme. Hints of cedar, leather and savory spice with a streak of uplifting acidity adds dimension to the smooth velvety texture

112.00

Matanzas Creek

notes of dried blueberries, dried cranberries, black plums and cassis. Bittersweet chocolate and cocoa powder coming with hints of black cardamom and layers of salty black licorice, green peppercorns and roasted coffee beans

67.00

Red Wine, Pinot Noir

*below prices are per bottle

Belle Glos Las Alturas Vineyard, California

an aromatic mix of sunbaked blackberry, bright cranberry, ripe plum, black licorice and hints of candy apple. Blackberries, raspberries and warm cherry pie filling with a wonderful dark chocolate characteristic.

96.00

Cambria Estate Winery

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64.00

White Wine, Sauvignon Blanc

*below prices are per bottle

Girard, Napa Valley, California

fresh and crisp with lush aromas of pineapple, guava and banana, while the palate exhibits fresh-cut grapefruit and tangy lemon zest

64.00

Kim Crawford, Marlborough

Citrus and tropical fruits backed by characteristic herbaceous notes for which Marlborough Sauvignon Blanc is renowned. An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavor profile. The finish is fresh, zesty, and lingering

65.00

Cloudy Bay, New Zealand

Bright, lifted citrus aromatics of kaffir lime and grapefruit abound, supported by ripe nectarine-like notes

110.00

White Wine, Riesling

*below prices are per bottle

Chateau Ste. Michelle, Columbia Valley, Washington

delivers classic Washington state riesling characteristics of juicy peach, apricot, ripe pear and sweet citrus, with subtle slate and mineral notes

55.00

White Wine, Blend

dark berry, earthy and spicy aromas. The rich tannin structure creates a nicely textured wine.

69.00

Meiomi Pinot Noir

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

66.00

Red Wine, Zinfandel

*below prices are per bottle

Layer Cake, Primitivo

inky black fruit, spice and white pepper, layered and rich in the mouth with jammy black cherries, truffles, espresso and dense creamy texture

60.00

Red Wine, Blend

*below prices are per bottle

Conundrum, California

Sourced from premier California winegrowing regions, Conundrum Red features dark red varietals including Zinfandel and Petite Sirah. It is rich, complex and approachable. With lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness. Be daring and drink Conundrum Red chilled to enhance its fruit profile and enjoy it any time of year.

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*below prices are per bottle

Conundrum, California

aromas of green apple, tangerine and honeysuckle blossoms with layers of peach, apricot nectar, green melon and pear overlaid with subtle notes of citrus zest and spicy vanilla

72.00

Kosher White Wine

*below prices are per bottle

Baron Herzog

California, chardonnay

54.00

66.00

The Prisoner, Napa, California

A perennial, the 2015 Prisoner is a Zinfandel-based blend with the balance in Cabernet Sauvignon, Petite Sirah, Syrah and just a splash of Charbono. It was sourced from well-known vineyards such as Somerston, Solari, York Creek and Hudson. The wine was aged in a combination of French and American oak before bottling. This eclectic crowd pleaser has found a following from lovers of fruit-forward and jammy wines, but it has enough substance to please those who prefer their California reds a bit more structured. Not just a cocktail wine, this hefty red pairs very well with braised meats and barbecue.

120.00

Kosher Red Wine

*below prices are per bottle

Baron Herzog

California, merlot

54.00

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BEVERAGES

CASH BAR

**** A \$250.00 fee will be charged per cashier as well as the \$250.00 bartender fee for cash bars per 125 guests ****

Hotel will provide 1 bar for every 125 guests and requires \$500.00 minimum in beverage sales per 50 guests. Should the \$500.00 not be achieved the difference will be charged as a miscellaneous beverage at the conclusion of the event.

Cash Bar

all below prices are listed as

per beverage and inclusive of service charge and tax

Spirits

new amsterdam vodka, ketel one, johnnie walker black
scotch, new amsterdam gin,
canadian club, makers mark bourbon, bacardi silver rum,
sauza blanco tequila (appropriate mixers included)

17.00

Cash Bar Additions

all below prices are listed as

per beverage and inclusive of service charge and tax

Martini

bombay sapphire, beefeater gin, belvedere and absolut
vodkas

traditional or dirty with olives, cosmopolitan, lemon drop or
chocolate

24.00

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House Wine Pour

hogue, chardonnay

hogue, pinot grigio

hogue, cabernet sauvignon

hogue, merlot

16.00

Domestic Beer

miller lite, budweiser, bud light

12.00

Imported Beer

heineken, stella artois, kaliber non alcoholic

13.00

Local & Craft beer (in place of Domestic Beers)

goose island 312, Sofie and Matilda, Revolution Antihero

14.00

Soft Drinks

cola, diet cola, sprite, ginger ale

10.00

Mineral Water

still and sparkling

10.00

Cordial

bailey's irish cream, kahlúa, grand marnier, romana

sambuca, disaronno amaretto

20.00

Cognac

hennessy v.s., remy martin v.s.o.p.

24.00

Port

sandeman 20-year tawny

31.00

WEDDINGS

AMENITIES

The below amenities are included with our standard wedding packages...

tenured and passionate staff to attend to your guests' needs

exceptional culinary team to prepare your feast with bistro style service with cuisine à la minute

restaurant-style dining experience complete with table-side ordering and printed menus with our passion and commitment packages

custom elegant selections of floor length contemporary and classic linen with matching napkins

rene ozorio bone china, schott zwiesel stemware and fortessa flatware

votive candles and table number frames to decorate your table

appropriately sized hardwood parquet dance floor

cloth fingertip towels and bath amenities in the restrooms to pamper your guests

private photography room for pre-ceremony photos

complimentary two night stay in deluxe suite accommodations for our brides and grooms on the wedding weekend, additional nights at group rate

two complimentary michigan avenue suite upgrades for the parents over the wedding weekend at the lowest group rate

complimentary day-use changing rooms for your attendants

reduced-rate guest rooms for your wedding guests to complete the chicago experience

packages and inclusions applicable with a minimum of 80 guests

WEDDINGS

PACKAGES

Intimacy

185.00 Per Person

CELEBRATE

5 butler pass hors d'oeuvre

4 hours of celebratory bar time featuring our deluxe brands

FEAST

celebratory toast

wine service throughout dinner

decadent soup and crisp salad

pre-selected and locally sourced poultry or select fish with vegetarian as the third option

wedding cake to your taste by one of Chicago's finest bakeries

elegant coffee and tea display

Commitment

260.00 Per Person

PREPARE

Your choice of select continental breakfast or deli luncheon delivered to your changing room. Prepared for up to 10 each for the wedding party to enjoy

CELEBRATE

4 bite size hors d'oeuvre

choice of two action stations, sweet or savory

5 hours of celebratory bar time featuring our InterContinental

Passion

225.00 Per Person

PREPARE

Your choice of select continental breakfast or deli luncheon delivered to your changing room. Prepared for up to 10 each for the wedding party to enjoy

CELEBRATE

6 bite size hors d'oeuvre

5 hours of celebratory bar time featuring our deluxe brands

FEAST

celebratory toast

wine service throughout dinner

decadent soup

crisp salad

a la carte selection of locally sourced filet mignon or fresh fish with vegetarian as the third option

wedding cake to your taste by one of Chicago's finest bakeries

elegant coffee and tea display

Afterglow Station

late night station to extend your party glow

Friday & Sunday

*Reduced package price applicable for Fridays and non-holiday weekend Sundays. Ask your Catering Manager for

All pricing is per guest and exclusive of applicable taxes and 25% service charge

CATERING & EVENTS

brands

FEAST

celebratory toast

upgraded wine service throughout dinner - consult your
Catering Manager for options

decadent soup

crisp salad

a la carte selection of locally sourced filet mignon or fresh
fish with vegetarian as the third option

wedding cake to your taste by one of chicago's finest
bakeries

INDULGE

refreshing fruit and berries

chocolate and fruit petit fours, petit cookies and cakes

elegant coffee and tea display

specific upgrade costs as they may differ from our standard
package rates*

145.00 Per Person

CELEBRATE

3 butler pass hors d'oeuvre

4 hours of celebratory bar time featuring our deluxe brands

FEAST

wine service throughout dinner

decadent soup or crisp salad

pre-selected and locally sourced poultry or vegetarian
entree

wedding cake to your taste by one of chicago's finest
bakeries

elegant coffee and tea display

All pricing is per guest and exclusive of applicable taxes and 25% service charge

WEDDINGS

INFORMATION

Information

CEREMONIES

Our ceremony set-up includes theatre-style banquet chairs and a raised platform. There is a \$750.00 ceremony room rental charge for our Grand Ballroom and a \$500.00 charge for all other ballrooms, tax and service charge apply.

COURTESY HOLD AND CONTRACT

We will be happy to place the ballroom of your choice on a courtesy hold for your preferred date if it is available. The courtesy hold expires and the space will be released without further notice at the close of business on the 5th business day. In order to secure the ballroom for your wedding date, you must confirm your desire with your Catering Sales Manager by the 5th business day. A catering contract will be prepared for your review and signature. The contract must be returned with the initial deposit by the contract's due date to confirm your date on a definite basis.

DEPOSITS AND PAYMENT

A \$5,000.00 initial deposit is due with your signed contract. Two additional deposits of \$5,000.00 each will be due after three (3) months and (6) months respectively of the contract due date. Final payment is due ten (10) days prior to your wedding date. All deposits and the final payment may be made via cash, credit card, cashiers' check, certified check or personal check. If a personal check is used for the final

OUTSIDE FOOD AND BEVERAGE

No outside food or beverages are allowed to be brought into the hotel. Your wedding specialist will be happy to assist with any specialty menu items

MENU TASTINGS

A complimentary tasting for a maximum of four (4) people will be provided within three months prior to your wedding date. There will be a charge of \$100.00 per person, plus tax and service charge, for each additional person. Tastings may be scheduled Tuesday through Friday between the hours of 1:00 p.m. and 4:00 p.m. In order to accommodate our current guests staying with us, we cannot accommodate tastings on weekends or any times other than listed.

TAX & SERVICE CHARGE

Applicable taxes and a 25% service charge will be added to all food and beverage charges.

PREFERRED PARTNERS

We will be happy to supply you with our list of preferred partners that have been hand selected based on their expertise and client feedback once a signed contract has been received.

VENDOR PROCEDURES

In order to ensure a successful wedding day, all third-party

payment, it must be received fourteen (14) days prior to your wedding date. Additionally, a credit card guarantee for additional charges on the wedding date is due with the final payment.

GUARANTEE

A final guarantee of guests attending the wedding is due in writing to the Catering office by 12:00 p.m. CST three (3) business days prior to your wedding date. This guarantee is not subject to reduction. You will be charged based on this number or the actual number of guests in attendance, whichever is greater. The number of each entrée choice and your final seating plan is due with your guarantee.

CONSULTANTS

While we are dedicated to the success of your event, we highly recommend that you hire a Wedding Consultant to assist you in total wedding planning so that you may fully enjoy the planning process and most importantly, your wedding day. Your Catering Sales Manager will be happy to recommend a consultant.

vendors must be approved by the Hotel if they are not listed on our "Preferred Partners" list. A complete list of your vendors is due to the Catering office at least one (1) month prior to your wedding date. This list must include the company name, contact name, phone number and day-of mobile number. All third-party vendors must enter through the Hotel's loading dock located on Lower Michigan Avenue next to our garage entrance. To ensure the safety and security of our guests, each member of the vendor's organization must present a valid photo identification to our security office located on the dock to gain access to the hotel.

HOLIDAY PARTIES

PACKAGES

Holiday Cheer Reception

70.00 Per Person

four butler passed hors d' oeuvre per guest

deluxe coffee station

holiday sweet table

two hour beer and wine bar package

Magnificent Mile Lights Reception

130.00 Per Person

five butler passed hors d' oeuvres per guest

two hors d' oeuvre stations

one carving station

deluxe coffee station

holiday sweet table

four hour deluxe brand bar package

Winter Wonderland Reception

95.00 Per Person

four butler passed hors d' oeuvres per guest

one hors d' oeuvre station

deluxe coffee station

holiday sweet table

three hour deluxe brand bar package

Holly Dinner

155.00 Per Person

four butler passed hors d' oeuvres per guest

three course dinner (fish or chicken entree)

wine service with dinner

deluxe coffee station and table side service

four hour deluxe bar package

All pricing is per guest and exclusive of applicable taxes and 25% service charge

CATERING & EVENTS

Mistletoe Dinner

180.00 Per Person

four butler passed hors d' oeuvres per guest

four course dinner (fish or beef entree)

wine service with dinner

deluxe coffee station and table side service

four hour deluxe bar package

holiday sweet table

Exclusive Amenities

lobby attendants to greet guests

floor length linens and coordinating napkins

beautiful china patterns and charger plates

white votive candles with clear glass holders

wood parquet dance floor

cloth fingertip towels in restrooms

All pricing is per guest and exclusive of applicable taxes and 25% service charge