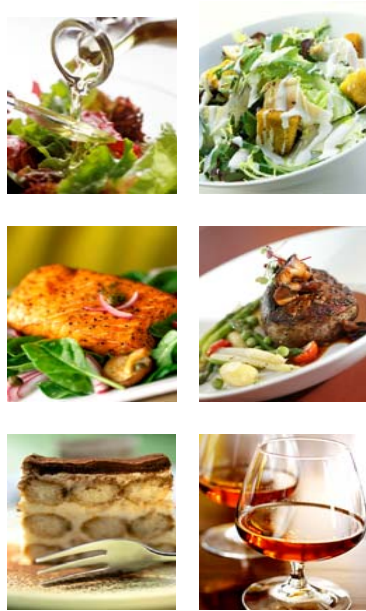


# Steakhouse by Marriott

season  
delight  
essence  
flavor  
authentic  
flawless  
taste  
celebrate  
endure  
remembering  
cherish  
season  
delight  
essence  
flavor  
authentic  
flawless  
taste  
celebrate  
endure  
remembering  
cherish



## The Chicago Marriott O'Hare

8535 West Higgins Road  
Chicago, IL 60631

presents:

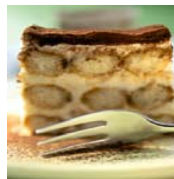
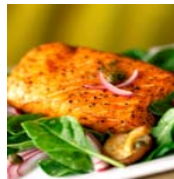
the <insert company name> signature steakhouse

<<Insert company's logo here>>

All prices are subject to a taxable 24% service charge and 10.5% sales tax.

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there is no need to go off site to experience one of chicago's famous steakhouses. your event will include:

your logo incorporated into the steakhouse's name and utilized throughout the event from the signage to the butch paper and the menus

classic black & white room design

a la carte dinner service

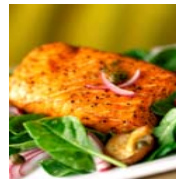
legionary service

The elevator is the only transportation your guests need

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## a la carte dinner

(guests will have their choice of salad and entrée at the table)

roasted vegetable flatbread

potato & cheddar soup

### choice of salad

**harvest** | filed greens, bleu cheese, fuji pples, candied pecans, grape tomatoes, vanilla balsamic vinaigrette

**spinach** | spinach, candied walnuts, goat cheese crostini, pears, teardrop tomatoes, maple vinaigrette

### choice of entrée

**bone-in filet mignon** | roasted mushroom ragout, stuffed baked tomato, sauce flight to include: horseradish cream, red wine shallot butter, blue cheese cream

**pork tenderloin** | pan seared, braised fennel & port

**lake superior whitefish** | wilted garlic spinach, capers, citrus beurre blanc

### the following sides are served family style:

asparagus | red lava sea salt, lemon zest

sautéed crimini & shitake mushrooms

whipped rosemary potatoes

### choice of dessert

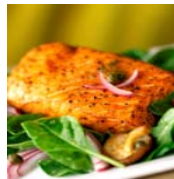
crème brulee

double baked chocolate pudding  
freshly brewed Coffee and Tea

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## Pricing

Four Course Dinner \$69/person

## Wine Service

beringer stone cellar  
chardonnay, merlot or cabernet \$34/bottle

clos du bois  
chardonnay, merlot or cabernet \$42/bottle

ask your event manager for the full wine list

## Cordials

selection to include: \$8/glass  
Amaretto di saronno, b&b liqueur,  
bailey's irish cream, frangelico, grand marnier,  
kahlua, sandeman founder's reserve port,  
sambuca romana

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# Steakhouse by Marriott



sample place setting incorporating your logo

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# Steakhouse by Marriott



sample room set-up

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