



JW MARRIOTT CHICAGO CATERING AND EVENT MENUS

151 West Adams Street | Chicago, Illinois 60603
Tel. 312.660.8200 | jwmarriottchicago.com

JW MARRIOTT CHICAGO CATERING AND EVENT MENUS	1
BREAKFAST OFFERINGS	4
Breakfast Buffets	5
Breakfast Choices & Additions	7
A la Cart Breakfast Choices	8
Plated Breakfast	9
Plated Breakfast Enhancements	10
Plated Breakfast Specials	10
Chef Attended Stations	11
BREAK OFFERINGS	12
Morning Breaks	13
Afternoon Breaks	13
Beverages	14
LUNCH OFFERINGS	15
Chef Nick's Plated Lunch	16
Power Lunches	18
Lunch Buffets	19
DINNER OFFERINGS	22
Plated Dinner	23
Dinner Buffets	25
RECEPTION OFFERINGS	27
Reception Hors D'Oeuvres	28
Reception Stations	29
Carving Stations	31
Reception Beverages	32
Wine List	35
Additional Information	39

This page has been intentionally left blank.

The background of the image is a light-colored, marbled pattern, likely representing marble or a similar stone. The veins are subtle and organic, creating a textured, natural appearance. The overall tone is soft and neutral, with various shades of off-white and light gray.

BREAKFAST OFFERINGS

BREAKFAST BUFFETS

CHICAGO LOOP

52 | PERSON

Sliced Seasonal Fruit

Assorted Breakfast Pastries and Breakfast Breads

Hard Boiled Eggs

Individual Housemade Yogurt Parfaits

Individual Seasonal Chia Seed Pudding

Illy Regular and Decaffeinated Coffee

Hot Tea Service

SECOND CITY

58 | PERSON

Breakfast Sandwich: Whole Grain English Muffin, Egg, Bacon, Cheddar (pre-assembled)

Individual Overnight Oats

Individual Housemade Yogurt Parfaits

Sliced Seasonal Fruit

Assorted Breakfast Pastries and Breakfast Breads

Illy Regular and Decaffeinated Coffee

Hot Tea Service

ADAMS BUFFET

Sliced Seasonal Fruit
Farm Fresh Scrambled Eggs
Farm Fresh Scrambled Egg Whites
(Cheddar and salsa on the side)
Crispy Smoked Bacon
Roasted Breakfast Potatoes
Assorted Cereals with Skim, Low-fat, Soy Milk
Individual Flavored Chobani Yogurts
Illy Regular and Decaffeinated Coffee
Hot Tea Service

60 | PERSON

BURNHAM BUFFET

Sliced Seasonal Fruit
Farm Fresh Scrambled Eggs
Farm Fresh Scrambled Egg White
(Cheddar Cheese and Salsa on the side)
Brioche Style Cinnamon French Toast
Pure Maple Syrup
Crispy Smoked Bacon and Chicken Apple Sausage
Herb Roasted Breakfast Potatoes, Local Cheese
Assorted Cereals with Skim, Low-fat, Soy Milk
Steel Cut Irish Oats, Seasonal Berries
Individual Flavored Chobani Yogurts
Illy Regular and Decaffeinated Coffee
Hot Tea Service

65 | PERSON

BREAKFAST CHOICES & ADDITIONS

BREAKFAST SANDWICHES 120 | DOZEN

Whole Wheat English Muffin, Egg Whites, Canadian Bacon, Spinach, Mushrooms, White Cheddar
English Muffin, Scrambled Eggs, Pork Sausage, White Cheddar
Croissant, Scrambled Eggs, Chorizo, Chihuahua Cheese

SCRAMBLED EGGS 10 | PERSON

Choice of Regular or Egg Whites

CHOICE OF BREAKFAST MEAT 10 | PERSON

Crispy Bacon
Pork Sausage Links
Pork Sausage Patties
Smoked Turkey Bacon
Country Turkey Sausage Links
Chicken Apple Sausage Links
Vegetarian Sausage Patties

GLUTEN FRIENDLY MUFFINS 72 | DOZEN

CHILLED, HARD BOILED EGGS 36 | DOZEN

SMOKED SALMON AND BAGELS 25 | PERSON

Atlantic Smoked Salmon, Cream Cheese, Tomato, Cucumber, Onion

STEEL CUT IRISH OATMEAL 13 | PERSON

Seasonal Berries

A LA CARTE BREAKFAST CHOICES

Sliced Fresh Fruit	7 per person
Fresh Berries	8 per person
Burrito - Tomato Wrap, Scrambled Eggs, Sausage, Cheddar	120 dozen
Burrito - Whole Grain Wrap, Scrambled Eggs, Spinach, Mushroom	120 dozen
Croissant - Egg, Thick Cut Maple Smoked Bacon, Swiss	120 dozen
Croissant - Egg White, Tomato, Arugula, Mozzarella, Provolone	120 dozen
English Muffin-Egg, Sausage Patty, Local Cheddar	120 dozen
Whole Grain English Muffin - Egg White, Spinach, Wild Mushrooms	120 dozen
Sous Vide Egg Bite – Broccoli, Parmesan	70 dozen
Sous Vide Egg Bite – Bacon, Swiss	70 dozen
Hard Boiled Eggs	36 dozen
Assorted Breakfast Pastries	72 dozen
Yogurts, Granola Parfaits	7 each
Assorted Bagels, Individual Cream Cheese (light and regular)	72 dozen

Full attendee guarantee is required for all items priced per person.

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE

Seasonal Fresh Sliced Fruit
Breakfast Breads
Garnished, Herbed Tomato
Assorted Juices
Illy Regular and Decaffeinated Coffee
Hot Tea Service

52 | PERSON

CHOICE OF EGGS

Scrambled Eggs
Scrambled Egg Whites
Ham and Swiss Egg Bite
Marinated and Grilled Tofu
Frittata, Sweet Bell Peppers, Mushroom, Tomato, Onion

CHOICE OF POTATO

Sweet Potato Hash
Roasted Yukon Potatoes, Parmesan
Crispy Hash Browns, Local Cheddar
Lemon and Herb Fingerling Potatoes

CHOICE OF MEAT

Crispy Bacon
Pork Sausage Patties
Chicken Apple Sausage Links
Vegetarian Sausage Patties

PLATED BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Avocado	4
Pico de Gallo	3
House Made Salsa	3
Caramelized Onion and Peppers	3
Caramelized Mushroom and Onion	3

PLATED BREAKFAST SPECIALS

ALL BREAKFAST SPECIALS INCLUDE

Fresh Fruit and Berries
Assorted Breakfast Breads
Assorted Juices
Illy Regular and Decaffeinated Coffee
Hot Tea Service

BREAKFAST QUINOA BOWL

Scrambled Eggs, Quinoa, Pesto, Spinach, Baby Tomatoes

51 | PERSON

AVOCADO TOAST

Grilled Ciabatta, Hard Boiled Egg, Arugula Salad, Pickled Onions,
Radish, Extra Virgin Olive Oil

46 | PERSON

CHEF ATTENDED STATIONS

OMELET STATION

Cage Free Eggs, Egg Whites
Smoked Ham, Turkey Sausage, Bacon
Sweet Bell Peppers, Mushrooms, Tomatoes, Onions, Spinach
White Cheddar, Swiss, Feta

22 | PERSON

CRÊPE STATION

Banana and Nutella
Bourbon Peach
Smoked Atlantic Salmon, Dill Cream, Caramelized Onion
Chicken, Mushroom, Swiss

22 | PERSON

WAFFLE STATION

Whipped Honey Butter, Maple Syrup, and Seasonal Berries

18 | PERSON

CHEF ATTENDANT

One Chef Attendant required for every 50 guests.
Maximum of 1 hour for chef attended stations.
Each station must be ordered in conjunction with a breakfast menu.
Full attendee guarantee is required for all stations priced per person

250 | ATTENDANT

BREAK OFFERINGS

Our break menus are based on thirty minutes of service and are designed to be paired with our all-day beverage package or beverages provided on consumption.

MORNING BREAKS

SIMPLE AND HEALTHY 30 | PERSON

Fresh Pressed Orange Carrot Juice
Lemon Scone with Butter and Jam
Fruit Skewer with Greek Yogurt Dipping Sauce
Breakfast Nut and Dried Fruit Mix

LAKESIDE SUNRISE 32 | PERSON

Apples and Assorted Butters
Protein Truffles
Berry Smoothie Shooter
Lemon Lavender Donut Bites
Seasonal Whole Fruit

MORNING DELIGHT 34 | PERSON

Pastry Selection of House Made Breakfast Breads and Pastries
Wisconsin Cheeses, Toasted Breads
Matcha Green Tea Smoothie
Assorted Kind Bars
Trail Mix

PROTEIN POWER 32 | PERSON

Chobani Yogurt
Individual Fruit Cups
Assorted Granola and Protein Bars
Beef Jerky
Cacao and Raspberry Chia Seed Pudding

AFTERNOON BREAKS

CHICAGO FAVORITES 35 | PERSON

Garrett's Popcorn - Caramel and Cheddar Mix
Warm Pretzel Bites, Warm Queso Dip
Chicago "Style" Nut Mix
CPS Butter Cookies

MEDITERRANEAN MEZZE 34 | PERSON

Roasted Hummus, Whipped Feta, Assorted Olives
Oven Roasted Pita Chips, Root Vegetable Chips
Vegetable Crudit  with Tzatziki Dip
Seasonal Olive Oil Cake

BALANCED BREAK 34 | PERSON

Make Your Own Trail Mix - Pretzels, M&Ms,
Yogurt-covered Raisins, Dried Fruit, Toasted Nuts,
Banana Chips, Granola Clusters, Chocolate Chips
Local Cheese with Accoutrements
Seasonal Whole Fruit

AFTERNOON TEA 33 | PERSON

Cucumber, Dill with Cr me Fraiche
Smoked Salmon with Cream Cheese
Ham, Brie and Apple
Mixed Berry Jam and Goat Cheese
Assorted Macaroons

SNACK BAR 32 | PERSON

Crispy Tortilla Chips, Charred Red Salsa
Potato Chips, Zesty Tomato Aioli
Truffle Sea Salt Popcorn
JW Seasoned Cashews
Assorted Cookies and Brownies

Break menus are based on 30 minutes of service

BEVERAGES

BEVERAGES PRICED PER GALLON

Illy Regular and Decaffeinated Coffee	165
Illy Iced Coffee Station	172
Hot Tea Service	165
Fresh Squeezed Orange Juice	95
Lemonade or Iced Tea	95

BEVERAGES PRICED PER BOTTLE

Assorted Juices	9
Pepsi Soft Drinks	8
Gatorade	9
Red Bull (Regular and Sugar Free)	9
Still and Sparkling Bottled Water	9
Flavored Sparkling Bottled Water	9
Assorted Bottled Pure Leaf Teas	9
Coconut Water	10

BEVERAGE PACKAGE

65 | PERSON

Illy Regular and Decaffeinated Coffee
Hot Tea Service
Assorted Pepsi Soft Drinks

Provided for 8 continuous hours. Full attendee guarantee is required for all packages priced per person.

LUNCH OFFERINGS

CHEF NICK'S PLATED LUNCH

PLATED LUNCHESES TO INCLUDE

Freshly Baked Bread Service

Choice of Starter (Soup or Salad)

Choice of One Entrée

Choice of One Dessert

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

Pepsi Soft Drinks.

SOUP

All Soups are Vegan

Monday **Tomato Basil Soup**

Tuesday **Green Lentil Soup**

Wednesday **Spring Vegetable and Rice Soup**

Thursday **Wild Rice and Mushroom Soup**

Friday **French Onion Soup**

Saturday **Vegetable Minestrone Soup**

Sunday **Northern Bean and Kale Soup**

SALAD

Caesar Salad | Crisp Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Arugula Salad | Toasted Almonds, Goat Cheese, Cherry Tomato, Citrus Balsamic Vinaigrette

ENTRÉE SELECTION

Herbed Chicken Breast Potato Puree, Sautéed Kale, Crispy Onion, Chicken Jus	67 person
Grilled Chicken Breast Herbed Fingerling Potatoes, Grilled Artichoke, Lemon Butter Sauce	67 person
Grilled Petite Strip Steak Sweet Potato Mash, Broccolini, Roasted Tomato, Chimichurri	73 person
Teres Major Steak Fingerling Potatoes, Haricot Verts, Roasted Garlic Butter Sauce	71 person
Blackened Salmon Toasted Couscous, Baby Kale, Herb Oil, Grilled Lemon	70 person
Herb Crusted Lake Trout Quinoa, Asparagus, Frisse Salad, Lemon Chive Cream Sauce	68 person
Linguine Pasta Pesto, Cherry Tomatoes, Parmesan Cheese	64 person
Gnocchi Cured Tomato, Broccolini, Olives, Burrata Cheese, Olive Oil	65 person
Roasted Polenta Cake White Bean Ragout, Red Pepper, Wild Mushrooms, Garlic Roasted Broccolini <i>vegetarian and vegan option</i>	64 person

CHOICE OF DESSERT

Lemon Meringue Tart Raspberry Meringue, Blueberry Compote
Flourless Chocolate Cake Raspberry Coulis, Chocolate Meringue
Vanilla Bean Angel Food Cake Basil Coulis, Lemon Mascarpone Cream

POWER LUNCHES

All Items presented as plated service

POWER LUNCHES TO INCLUDE

Choice of One Bowl

Choice of One Dessert

QUINOA BOWLS

67 | PERSON

Thai Shrimp | Sprouted Quinoa, Lemon Grass Spinach, Pickled Carrots, Scallion

Served warm

Roasted Portobello | Sprouted Quinoa, Baby Kale and Spinach, Edamame, Chickpeas, Scallions

Served warm

RICE BOWLS

67 | PERSON

Grilled Salmon | Brown Rice, Teriyaki Glaze, Baby kale, Wild Mushrooms, Scallions

Served warm

Grilled Chicken | Forbidden Rice, Sweet Potatoes, Marinated Cabbage, Sriracha Cashews, Scallion

Served Warm

CHOICE OF DESSERT

Fresh Berries, Crème Anglaise

Vanilla Bean Angel Food Cake

Basil Coulis, Lemon Mascarpone Cream

Simply Carrot Cake

Cream Cheese Frosting, Sea Salt Caramel, Candied Pecans

LUNCH BUFFETS

GOURMET WRAPS

71 | PERSON

Select Three Wraps:

Chicken Caesar Wrap | Grilled Chicken, Parmesan, Caesar Dressing

Italian Wrap | Shaved Italian Meats, Provolone, Roasted Red Peppers, Giardiniera

Veggie Wrap | Roasted Red Pepper Hummus, Baby Kale, Feta, Cucumber, Tomato, Pickled Onion

Roasted Turkey Club Wrap | Turkey, Bibb Lettuce, Tomato, Bacon, Local Cheddar, Garlic and Herb Aioli

Roast Beef Wrap | Roast Beef, Pepper Jack, Lettuce, Red Onion, Horseradish Cream

Mixed Greens House Salad | Mixed Greens, Carrots, Cucumber, Radish, Tomato, Vinaigrette & Southwest Ranch

Quinoa Salad with Roasted Vegetables

House Made Potato Chips

Whole Fruit

House-made Cookies and Brownies

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

TASTE OF CHICAGO

74 | PERSON

Soup of the Day

Chicago Caesar Salad

Gluten Friendly Pasta Salad

Mini Italian Beef Sandwich | Giardiniera, Crispy Baguette

Eggplant Parmesan | Marinara, Mozzarella, Herbs

Maxwell Street Grilled Italian Sausage | Grilled Onions and Yellow Mustard

Chicken Vesuvio Slider

Chicago Cut Thin Crust Pizza | Cheese and Veggie Lovers Pizza

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

GOLD COAST

77 | PERSON

Soup of the Day

Heirloom Cherry Tomato Cucumber Salad | Pickled Onion, Red Wine Vinaigrette, Oregano, Feta

Baby Kale and Frisee Salad | Spiced Cashews, White Balsamic Vinaigrette

Chef's Selection Sustainable Fish | Baby Shrimp, Citrus Butter, Crispy Parsley

Porcini Dusted Chicken | Assorted Mushrooms, Marsala Pan Jus

Slow Roasted Bistro Filet | Pearl Onions, Sweet Corn, Blue Cheese Butter

Saffron Rice Pilaf

Locally Sourced Seasonal Vegetables

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

\$250 surcharge fee will apply for any guarantee less than 20 people

GRILL AND GREENS

75 | PERSON

Soup of the Day

Pasta Salad

Dijon Potato Salad

Mixed Green Salad | English Seeded Cucumber, Tear Drop Tomatoes, Carrots, Shaved Radish, Pickled Red Onion, Vinaigrette and Ranch

Romaine Salad | Parmesan, Cured Tomatoes, Croutons, Pesto Caesar

Dry Rubbed Breast of Chicken

Slow Roasted Sirloin of Beef

Chilled Sesame Salmon

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

\$250 surcharge fee will apply for any guarantee less than 20 people

The background of the page is a light-colored, marbled pattern with soft, greyish veins and swirls, resembling natural stone or marble. The overall tone is pale and elegant.

DINNER OFFERINGS

PLATED DINNER

PLATED DINNERS TO INCLUDE

Freshly Baked Bread Service

Choice of One Starter (Appetizer, Soup or Salad)

Choice of One Entrée

Choice of One Dessert

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

Pepsi Soft Drinks

APPETIZERS

Crab Cake | Citrus Crème Fraiche, Fennel and Dill Salad

Cheese Ravioli | Bacon, Peas, Shaved Manchego Cheese, Chive Oil

Wild Mushroom Crostini | Ricotta and Herb Parmesan Cheese, Crispy Leeks

SOUP

All Soups are Vegan and Gluten Free

Tomato Soup

Lentil Soup

Spring Vegetable and Rice Soup

Wild Rice and Mushroom Soup

French Onion Soup

Vegetable Minestrone Soup

Northern Bean and Kale Soup

SALAD

Spinach Salad | Mandarin Oranges, Feta, Pickled Onions, Sunflower Seeds, Sherry Vinaigrette

Caprese Salad | Arugula and Frisee, Mozzarella, Baby Tomatoes, Pickled Onion, Balsamic, Herb Oil

JW Chopped Salad | Romaine, Bacon, Blue Cheese, Egg, Cherry Tomatoes, Buttermilk Ranch

Roasted Beet Salad | Goat Cheese Puree, Toasted Pistachios, Arugula, Orange Vinaigrette

ENTRÉE SELECTION

Maple Garlic Chicken Breast | Wild Rice Pilaf, Heirloom Carrots, Chardonnay Jus **95 | person**

Porcini Dusted Chicken Breast | Risotto Cake, Haricot Verts, Wild Mushrooms, Marsala Sauce **95 | person**

Lemon Roasted Arctic Char | Smashed Marble Potatoes, Spinach, Crispy Leeks, Beurre Blanc Sauce **99 | person**

Parmesan Crusted White Fish | Bulgur Wheat, Peas, Pine Nuts, Tomato Jus **99 | person**

Red Wine Braised Short Rib | Soft Polenta, Balsamic Onions, Spinach, Red Wine Jus **108 | person**

Seared Beef Tenderloin | Pomme Puree, Asparagus, Romanesco, Beef Jus **115 | person**
gluten friendly

Lemon Roasted Cauliflower Steak | Black Bean Puree, Asparagus, Pine Nuts, Roasted Garlic Cashew Cream Sauce **97 | person**
vegan option

Orecchiette Pasta | Cured Tomatoes, Mushroom, Spinach, Garlic and Herb Alfredo Sauce **94 | person**
vegetarian option

Dry Rubbed Tenderloin and Seared Salmon (Dual Plate) | Roasted Garlic Yukon Gold Potatoes, Asparagus, Demi-Glace and Lemon Peppercorn Sauce **129 | person**

Grilled Shrimp and Petit Filet (Dual Plate) | Risotto Cake, Spinach, Cured Tomato, Herbed Butter and Red Chimichurri **127 | person**

CHOICE OF DESSERT

Raspberry Ruby | White Chocolate Mousse Bomb, Sour Blackberry Gelée, Raspberry Glaze, Fresh Berries

Berry Pavlova | French Meringue, Vanilla Diplomat Cream, Fresh Berries, Toasted Pistachios

Mocha Bomb | Espresso Mousse, Vanilla Bean Whip, Dark Chocolate Ganache, Cookie Crumb

DINNER BUFFETS

ITALIAN INSPIRATION

150 | PERSON

Vegetable Gnocchi Soup

Baby Shrimp Salad | Arugula, Radicchio, Red Onion, Citrus Vinaigrette

Orzo Salad | Roasted Vegetables and Feta

Grilled Flank Steak | Baby Portobello, Port Wine Reduction

Seared Chicken | Crispy Baby Kale, Roasted Chicken Jus

Oven Roasted Salmon | Blistered Tomatoes, Garlic Lemon Butter Sauce

Citrus and Thyme Roasted Potatoes

Locally Sourced Seasonal Vegetable

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

\$250 surcharge fee will apply for any guarantee less than 20 people

LAKESHORE CLASSIC

140 | PERSON

Roasted Mushroom Soup

Spinach Salad | Goat Cheese, Toasted Walnuts, Dried Cherries and Champagne Vinaigrette

Chilled Green Bean Salad | Tomatoes, Pickled Onion, Dijon

Peppercorn Roasted Strip Steak | Moody Blue Cheese

Chili lime Rubbed Chicken | Smoked Brown Butter

Creamy Tortellini Pasta | Pesto, Cured Tomatoes and Pine Nuts

Parmesan Roasted Marbled Potatoes

Locally sourced Seasonal Vegetable

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

MODERN AMERICAN

145 | PERSON

Potato Leek Soup

Mixed Green and Endive Salad | Roasted Apples, Pecans, White Cheddar and Sherry Vinaigrette

Slow Braised Short Rib | Herb Gremolata, Red Wine Sauce

Grilled Chicken | Lemon Caper Sauce, Assorted Mushrooms

Honey Garlic Pork Loin | Crispy Sweet Potatoes

Gnocchi Mac and Cheese | Cheddar, Herbs

Locally Sourced Seasonal Vegetable

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

\$250 surcharge fee will apply for any guarantee less than 20 people

The background of the page is a light-colored, marbled pattern with soft, greyish veins and swirls, resembling natural stone or paper with a subtle texture.

RECEPTION OFFERINGS

RECEPTION HOT HORS D'OEUVRES

PRICED PER PIECE

Grilled Baby Lamb Chop

Lemon, Rosemary, Olive Oil

Surf and Turf Skewer

Shrimp, Rib Eye, Tarragon Aioli

Jump Lump Crab Cake

Stone Ground Mustard Mayo

Spicy Chicken Empanada

Chili Cilantro Crema

Roasted Mushroom Cap

Baby Kale, Gruyere Cheese

COLD HORS D'OEUVRES

Tuna Tar Tar Cone

White Truffle, Avocado Cream
Sesame Cone

Herb Roasted Shrimp

Horseradish Cream Sauce, Chives

Baby Shrimp Ceviche Shooter

Fresno Chili, Cilantro, Citrus

Spiced Chicken and Smoked Bacon

Peach Barbecue Sauce

Prosciutto Croquette

Sweet Smoked Paprika Aioli

Crispy Tempura Cauliflower

Gochujang Chili

Vegetarian Spring Roll

Ponzu Aioli

Asian Meatball

Plum Sauce, Sesame

Mini Lobster BLT

Caviar Aioli, Artisan Brioche

Tomato and Mozzarella Bruschetta

Pesto, Balsamic Syrup

Steakhouse Bite

Tenderloin, Smoked Blue Cheese, Tomato, Fig Jam

Beet and Goat Cheese Tart

Crème Fraiche, Toasted Pistachios

9

RECEPTION DISPLAYS AND ACTION STATIONS

ARTISAN CHEESE AND FARMERS MARKET

28 | PERSON

Locally Sourced Cheese
Artisan Bread
Chilled Balsamic Strawberries
Toasted Almonds

FARMERS MARKET

24 | PERSON

Locally Sourced Vegetables
Chef's Signature Dipping Sauces:
Cured Tomato Aioli, Chive Buttermilk

ANTIPASTO BAR

36 | PERSON

Roasted and Marinated Vegetables
Imported Olives
Creamy Goat Cheese, Smoked Blue Cheese, Fontina
Prosciutto, Artisan Dry Salami, Spicy Capicola
Toasted Baguette and Pretzel Crostini

SUSHI DISPLAY

MARKET PRICE

Assorted Sushi to Include:
Specialty Maki Rolls, Nigiri, Sashimi and House Rolls
Pickled Ginger, Soy Sauce, Wasabi
Approximately 7 piece per person

PASTA STATION

34 | PERSON

Cheese Ravioli, Basil, Parmesan, Marinara Sauce
Penne Pasta, Chicken, English Peas, Red Pepper Flakes, Alfredo Sauce
Orzo Pasta, Baby Shrimp, Cured Tomatoes, Asparagus, Pesto Sauce
Baked Parmesan Focaccia Crisp

RISOTTO STATION

34 | PERSON

Saffron Risotto- Caramelized Onions, Parmesan
Crab and Lobster Risotto- Asparagus, Sherry, Tarragon
Vegetable Risotto- Wild Mushrooms, Artichoke, Black Truffle
House-made Crostini

METRO TACOS DISPLAY

36 | PERSON

Chipotle Beef Short Rib
Al Pastor Chicken
Sautéed Wild Mushrooms, Zucchini and Spinach
Cilantro Lime Cabbage Slaw
Tomato Cilantro Salsa, Tomatillo Salsa
Chorizo Queso Fundido
Soft Flour and Corn Tortillas
Blue Corn Tortilla Chips

CHEF ATTENDANT

250 | ATTENDANT

*One Chef Attendant required for every 60 guests. Maximum of 1 hour for chef attended stations.
Each additional hour is 50 per attendant per hour. Menu price is based on 60 minutes of reception service.
Full attendee guarantee is required for all items priced per person.*

CARVING STATIONS

All Stations Served with Assortment of Silver Dollar Rolls

ROASTED HALF CHICKEN

Chicken Jus

28 | PERSON

SLOW BRAISED BEEF BRISKET

Wild Mushroom Demi

30 | PERSON

LEMON ROAST FILET OF SALMON

Lemon Herb Vinaigrette

34 | PERSON

GRILLED N.Y. STRIP STEAK LOIN

Beef Jus and Horseradish Sauce

38 | PERSON

CHEF ATTENDANT

250 | ATTENDANT

One Chef Attendant required for every 60 guests. Maximum of 1 hour for carving stations.

Each additional hour is 50 per attendant per hour. Menu price is based on 60 minutes of reception service.

Full attendee guarantee is required for all stations priced per person.

RECEPTION BEVERAGES

HOSTED BAR

Top Shelf Bar Cocktails	18 drink
Premium Bar Cocktails	16 drink
Signature Batched Cocktails	19 drink
Imported and Craft Beer	11 bottle
Domestic Beer	10 bottle
JW Elite Wines	17 glass
JW Signature Wines	16 glass
Pepsi Soft Drinks and Bottled Water	8 bottle

PACKAGE BAR

Top Shelf, 1st Hour	38 person
Each additional hour	18 person
Premium Bar, 1st Hour	34 person
Each additional hour	16 person
Beer, Wine, Water, Pepsi Soft Drinks, 1st Hour	32 person
Each additional hour	12 person

TOP SHELF BAR

Signature Batched Cocktail
Grey Goose Vodka
Knob Creek Kentucky Bourbon
Jack Daniel's Whiskey
Crown Royal Whiskey
Johnnie Walker Black Label 12 year Scotch
Bombay Sapphire Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Casamigos Silver Tequila
Hennessy Privilege VSOP
JW Elite Wines
Domestic Beer
Michelob Ultra
Miller Lite
Samuel Adams Boston Lager
Imported Beer
Modelo Especial
Regional / Craft Beer
Revolution
Non-Alcoholic Beer
Heineken 0.0
Truly Hard Seltzer
Carpano Classico Rosso Vermouth
Carpano Classico Dry Vermouth
Combiar Triple Sec

PREMIUM BAR

Signature Batched Cocktail
Tito's Handmade Vodka
Absolut 80 Vodka
Jack Daniels Whiskey
Canadian Club Whiskey
Maker's Mark Kentucky Bourbon
Dewar's White Label Scotch
Tanqueray Gin
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Patron Silver
Hennessy VS
JW Signature Wines
Domestic Beer
Michelob Ultra
Miller Lite
Samuel Adams Boston Lager
Imported Beer
Modelo Especial
Regional / Craft Beer
Revolution
Non-Alcoholic Beer
Heineken 0.0
Truly Hard Seltzer
Carpano Classico Rosso Vermouth
Carpano Classico Dry Vermouth
Combiar Original Triple Sec

SIGNATURE BATCHED COCKTAIL

19 | DRINK

Grace

Orange Smoked Bourbon, Simple Syrup,
Organic Vanilla, Bitters, Maraschino

Poise

Butterfly pea tea, Vodka, Lemon, Honey,
Elderflower Liqueur, Ginger Beer

CORDIALS

20 | DRINK

Sandeman, Founders Reserve Port

Warre's 10 Year Tawny Port

Sandeman 20 Year Tawny Port

Macallan 18 Year Scotch

Bailey's Irish Cream Liqueur

Kahlua Liqueur

Amaretto Disaronno Liqueur

Sambuca Romana Liqueur

Grand Marnier Liqueur

WINE LIST

CHAMPAGNE & SPARKLING

Mumm, Cuvee Napa, Napa Valley | Aromas of fresh white peaches with subtle hints of wild strawberry and a light touch of brioche. Peach and pear combine with a creamy caramel finish. **63 | bottle**

Chandon Garden Spritz, Sparkling, Mendoza, Argentina | Blend of an exceptional sparkling wine and an unique bitters recipe crafted with locally sourced organic macerated with dry orange peels, herbs and spices **51 | bottle**

Domaine Ste. Michelle, Brut, Washington | Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. **78 | bottle**

Moet & Chandon Imperial, Epernay, France | A lively bouquet of strawberry, raspberry and red currant. The palate combines a full-bodied, zestful, assertive fruitiness and subtle mint finish. **98 | bottle**

Veuve Clicquot Yellow Label, Epernay, France | An intense, pleasant fragrance with fruit and brioche notes. Well balanced and pleasantly fresh to taste with almond, honey and ginger flavor. **130 | bottle**

Dom Perignon, Epernay, France | Fresh, crystalline, and sharp, the first nose unveils an unusual dimension, an aquatic vegetal world with secret touches of white pepper and gardenia. On the palate, notes of licorice and dried ginger linger. **250 | bottle**

CHARDONNAY

Silver Gate Vineyards, California | Fresh, crisp fruit flavors with mineral notes and citrus aromas. A touch of oak adds to a supple body and a clean finish. **51 | bottle**

Quintara, Chardonnay, California | Smooth, floral and tropical with crisp apple, melon and vanilla **58 | bottle**

Cuvaison, Chardonnay "Estate," Carneros, Napa Valley, California | A wonderful mix of stone fruits, bright citrus and attractive floral notes that typify the Carneros Estate Chardonnay. An entirely vineyard driven wine. This Chardonnay gets a charming hint of vanilla and spice that marries beautifully with the core of vivid fruit. **95 | bottle**

Jordan, Russian River Valley | A citrus and mineral bouquet reveals notes of kiwi, honey and lightly toasted oak. Lively and complex with flavors that include pear, Fuji apple and limestone. **125 | bottle**

WHITE VARIETALS

Silver Gate Vineyards, Sauvignon Blanc, California | A brilliant straw hue with notes of gooseberry. The palate is slightly tropical with a good depth of fruit. Flavors are bright and lively, and the medium body is slightly rounded in feel, leading to a crisp finish. **51 | bottle**

Vin 21, Sauvignon Blanc, California | Dry with fruit intensity of goose berry, lime and green apple. **58 | bottle**

Silver Gate Vineyards, Pinot Grigio, California | A crisp and refreshing, full flavored wine. Aromas of tropical fruit, peach, pear and lemon zest lead to rich mineral notes and a clean finish. **51 | bottle**

Campo di Fiori, Pinot Grigio, Italy | Opens with flavors of pear, apple and hints of peach **58 | bottle**

Santa Margherita, Pinot Grigio, Valdagno, Italy | Clean, intense aroma and dry flavor with pleasant golden apple aftertaste, great character and versatility. **65 | bottle**

Snoqualmie. ECO Riesling, Columbia Valley, Washington | Aromas of apple and pear accented with a touch of lime and mineral notes. Crisp dry finish. **79 | bottle**
USDA certified organically grown wine.

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | Tropical aromas dominate the bouquet of this pale gold Sauvignon Blanc. Grapefruit, guava, passionfruit and lemongrass flow across the palate in perfect harmony with a refreshing, crisp acidity. **80 | bottle**

Villa Maria, Sauvignon Blanc, “Cellar Selection,” Marlborough, New Zealand | Bursting with aromas of passionfruit, melon, nettles and fresh herbs. The palate is powerful and juicy, displaying vibrant grapefruit notes with fantastic mid-palate weight, and lively integrated acidity. **95 | bottle**

Chateau St. Jean, Magnolia Grove Pinot Grigio, California | Fresh fruit aromas, dominated by ripe peach, pear and nectarine notes. The minimal contact with oak provides creamy textures that complement the wine’s bright acidity. **80 | bottle**

Chateau St. Jean, Magnolia Grove Rose, California | Pale pink in color with delicate floral and tropical aromas. Crisp and light body with fresh fruity flavors of watermelon, strawberry, and nectarine. **80 | bottle**

Sirena del Mare, Rose, Italy | A balanced, crisp, medium-weight rose equally suited to pairing with food or sipping **58 | bottle**

PINOT NOIR

Silver Gate Vineyards, California | Aromas of raspberry and ripe strawberry. **51 | bottle**
Balanced by warm spice accents of cloves and cinnamon, the bright red fruit flavors finish round and smooth.

Artesa, Napa | Elegant aromas of cherry, red currant, chocolate and tobacco leaf. Complex fruit flavors are enhanced by oak spice, clove and allspice. **90 | bottle**

Line 39, California | Delicate Aromas of strawberries, rich raspberry and cherry flavors **80 | bottle**

RED BLENDS

Fable Roots, Red Blend, Italy | Smooth, balanced with zesty and fruit **58 | bottle**

MERLOT

Silver Gate Vineyards, California | Smooth with displays of supple tannins and flavors of red cherries and a hint of cocoa and espresso that lead to a full finish. **51 | bottle**

Magnolia Grove by Chateau St. Jean, California | Flavors of lush ripe cherry, spice, plum and toasty oak. It is impressively concentrated yet holds the inherent softness of the Merlot fruit. **80 | bottle**

Whitehall Lane Winery, Merlot, Napa Valley, California | The plush red raspberry and cherry flavors and aromas leap from the glass. This merlot has an amazing core of ripe, jammy berry and currant fruit that is beautifully framed by toasty oak. **108 | bottle**

CABERNET SAUVIGNON

Silver Gate Vineyards, California | Exhibits a rich nose of cherry and plum fruit flavors with hints of chocolate and vanilla oak. **51 | bottle**

Harmony and Soul, Cabernet Sauvignon, California | Intense aromas of cherry and licorice with notes of warm, toasty oak **58 | bottle**

Magnolia Grove by Chateau St. Jean, California | Powerful, Black Cherry with soft tannins, cedar spice, vanilla, and oak. **80 | bottle**

Noble Tree, Cabernet Sauvignon, “Wickersham Ranch Vineyards” Russian River Valley, Sonoma County, California | Aromas of lead pencil and spiced red fruits. Flavors of currant, blackberry, black pepper with a chalky texture. Finishes with notes of white pepper and cranberry with defined tannin. **98 | bottle**

The 75 Wine Company, Cabernet Sauvignon, California | The wine is ruby red in the glass. Aromas of strawberry preserve and black mission fig are complimented by a touch of thyme. Rich flavors of Bing cherry and black raspberry linger in the mouth for a long and luxurious finish. **110 | bottle**

Jordan, Sonoma | Lovely aromas of blackberry, blueberry and cassis. A luscious mouthfeel with full flavors of blackberry, cassis, black cherry, coconut, cedar and a touch of vanilla. **125 | bottle**

MERITAGE

Franciscan Magnificat | Dark cherry, sage, and red plum aromas with undertones of vanilla and clove. Full bodied flavors of black plum cherry, cocoa, and cassis lead to a long finish with round tannins. **98 | bottle**

Rubicon Estate, Napa | Hints of ripe blackberry, dark chocolate, black cherry, violet and subtle floral notes. **225 | bottle**

ADDITIONAL INFORMATION

TAXES

Food & Beverage Tax	11.75%
Meeting Room Rental Tax	4.5%
Room Occupancy Tax	17.4%
Service Charges Tax	4.2%
Telecomm Tax	14.5%
Use Tax	7.25%

To qualify for tax exemption, the organization must provide a valid tax exemption certificate in advance of arrival. Please note two that separate tax exemption certificates are required for state tax and occupancy tax.

SERVICE CHARGES

An additional 25% taxable service charge is added to all food, beverage, meeting room rental, and audio visual items.

LABOR AND PREPARATION FEES

A Labor and Preparation fee of 250 applies when the final guarantee number is less than 20 people per buffet function.

ATTENDANT AND STATION FEES

All stations and any carved items will require an attendant fee of 250, per culinary attendant for one hour. Each additional hour is 50 per attendant per hour.

BARTENDER FEES

Bartender fees are 250 per bartender. Hosted bars require one bartender per sixty guests.

DURATION OF SERVICE

All menus priced per person are limited in time to the menu duration that is published. An additional extension charge of 5 per person per half-hour will be added for meal functions that are extended beyond their published menu durations. Due to our commitment to food safety, buffet presentations cannot be provided for more than 2 hours.

HOTEL POLICY

A guarantee of attendance is due to your event representative 72 business hours in advance. If not received the estimated number of attendees will default as the guarantee. All guests must be 21 years old to purchase and consume alcohol on hotel property. A room re-set fee of 250 will apply per room for all room set changes made on site. If you have any concerns regarding food allergies, please contact your Event Manager. To ensure safety for all of our guests and to comply with local health regulations, outside food and beverage is not permitted in the hotel.

AUDIO VISUAL

Encore Event Technologies is our preferred onsite production company for guests using the hotel's meeting facilities. All AV transactions including rental, sub rental, rigging and service charges are taxable at 9%. AV Sales are taxable at 9%

FULL SERVICE BUSINESS CENTER AND SHIPPING & RECEIVING CENTER

Our full-service business center is conveniently located on the 3rd floor of the hotel near the meeting room express elevators.

Available Services

- Internet access
- Full-Color Printing
- Copies, Scanning, Fax services
- Notary Public
- Daily UPS, FedEx, and US Postal Service pickups during office hours
- Package shipping and receiving

Hours of Operation

Monday – Friday	7:00am - 7:00pm
Saturday	7:00am - 1:00pm
Sunday	Closed

For more shipping and receiving details please call the Business Center desk at 312.660.8861.

DESTINATION MANAGEMENT

360 Destination Group is our preferred full-service Destination Management partner. 360 Destination Group provides full coverage Destination Management, including:

- Creative Event Design
- Professional Transportation
- Locally Knowledgeable Staff
- Highly Stylized Event and Décor Concepts
- Interactive Entertainment Options
- Delicious Dine-Arounds
- Engaging Activity Experiences
- Effective Teambuilding Events
- Registration & Hospitality Services
- Professional & Motivational Speakers

Tel 312.600.4005

Email chinfo@360dg.com