INTRIGUING EVENT MENUS
COMMITMENT TO CLEAN | 3
GENERAL INFORMATION | 4

BREAKFAST

Continental Breakfast | 7
Breakfast Buffets | 8
Plated Breakfasts | 10

BREAKS

A La Carte | 11
AM Breaks | 15
PM Breaks | 16

LUNCH

Lunch Buffets | 17
Plated Luncheons | 23

DINNER

Plated Dinners | 25

RECEPTION

Carved Items | 27
Hors d’ Oeuvres | 28
Presentations | 29
Dessert | 33

BEVERAGE | 34

TECHNOLOGY | 39
Face coverings or masks are required for anyone occupying any indoor space on property (Associates, Guests, Vendors & Visitors).

We have implemented enhanced cleaning protocols to disinfect every space, ongoing and especially during peak usage. This includes a consistent and frequent disinfecting of all high-touch items like elevator buttons and escalator handrails. Hand sanitation stations have been added throughout the hotel, especially in high-traffic areas.

We encourage the use of mobile technology to enable a contactless experience. This includes Mobile Key and Mobile Requests via the Marriott Bonvoy™ app to reduce in person interaction or high touch surfaces. We are also committed to enabling social and physical distancing practices by reducing allowable capacities in spaces, increasing distance between furniture, and managing queuing areas. Hybrid meetings are encouraged through our live-streaming capabilities.

We provide a variety of 'grab and go' contactless food + beverage options. Redesigning food + beverage station set-ups to ensure physical distancing; removing non-essential items and tailoring options for groups and enabling reserved spaces.

To provide a clean and healthy environment for guests, customers, and associates, the hotel is committed to the use of disinfectant products that have been approved and certified by the U.S. Environmental Protection Agency (EPA), and other international government environmental agencies, as applicable, for use against emerging viruses, bacteria, and other pathogens. These enhanced cleaning protocols adhere to the recommendations set forth in the EPA Emerging Pathogen Policy or local regulatory guidance regarding cleaning and sanitization.
WELCOME TO RENAISSANCE | General Information

DECOR & SIGNAGE

Our staff would be pleased to provide you with a curated list of preferred vendors for photography, entertainment and décor to enhance your event. Please consult with us on all signs, displays or decorations and their set-up as these items will be subject to hotel approval and review for compliance with all city and state guidelines.

EVENT MENU

To ensure the safety of all our guests comply with local health regulations, outside food or beverage shall not be allowed into the event space. The final details and menu selections for your event are to be submitted to your event manager at least three weeks prior to the start of your event so we may prepare to accommodate your needs.

GUARANTEES

To best serve you and your guests, a final confirmation of attendance, or “guarantee” is required by 11:00am, 72 business hours prior to your event. This count may not be reduced after this time however should your final guarantee increase, we will assist you in accommodating your additional guests. In the event no guarantee is received, the hotel will charge for the expected number of guests as indicated on the contract or banquet event order based on which information is most recent.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet order. A 25% service charge is added to the quoted prices. Local and state sales tax (currently 11.5%) is applied to the food and beverage total. Additional taxes include a service charge tax (currently 3.91%) of the food and beverage revenue and a retail tax (currently 2%) will be added to soft drinks, mineral waters, and non-alcoholic beers.
FUNCTION ROOMS

At The Renaissance Chicago Downtown Hotel, we understand the importance of your function room set up. We will partner with you to achieve the overall experience you desire. Your anticipated number of guests and desired room set-up will be the primary factors in your function room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group’s program. Revisions in factors such as number of guests, times, dates, meal functions or set-up may necessitate a revision of the rental fee. Additionally, major changes to room set ups within 24 hours of first function start time will occur additional set up fees. Fees will be assessed based on the scope of changes required.

DIAGRAMS

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned approved and signed three weeks before your event.

EVENT TECHNOLOGY

Your event manager and the Renaissance Chicago event technology department will be delighted to assist you with a customized quote for your audio-visual needs.

PARKING

Guests may self park at the I-Park garage located conveniently behind the hotel at theater district garage, 181 N. Dearborn Pkwy

SECURITY

The Renaissance Chicago Downtown Hotel does not assume responsibility for the damage or loss of any merchandise brought into the hotel, therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.
SHIPPING & RECEIVING

Packages may be delivered to the hotel two business days before your event. Handling fees will be charged based on weight of packages. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

RENAISSANCE CHICAGO DOWNTOWN HOTEL
1 WEST WACKER DRIVE CHICAGO, IL 60601
Attention: [client]
[Name of group or event]
[First date of event/event manager]
[Number of boxes: i.e. 1 of 2, 2 of 2, etc.]

Our event operations department will be delighted to assist you with the return shipment of your packages, please discuss with your event manager how you would like this to be charged to your organization.

LIABILITIES

You can be sure that The Renaissance Chicago Downtown Hotel team will do everything to see that your event is a success. Occasionally situations do occur beyond our control, such as accidents, government regulations, labor difficulties, or food and beverage supply shortages which prevent or interfere with our performance. We will keep you informed should these situations occur, and we will arrange an alternative solution.

DAMAGES

It is the responsibility of the organization to assume full responsibility for any damages to the hotel property caused by the organization, their guests, or the agent of the organization, i.e. bands, display companies, etc.
CONTINENTAL BREAKFAST  |  48*

Seasonal Fruits & Berries

Selection of Assorted Breakfast Pastries

Steel Cut Oats, Brown Sugar

Hard Boiled Eggs

Assortment of Flavored Yogurt

Fresh Squeezed Orange Juice

Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing
RISE & SHINE BUFFET | 60*

Sliced Seasonal Fruits & Berries
Selection of Assorted Breakfast Pastries
Steel Cut Oats, Brown Sugar
Assortment of Individual Cereal, Skim, 2% Milk
Scrambled All-Natural Eggs
Roasted Breakfast Potatoes, Caramelized Onions, Fresh Herbs

CHOOSE ONE
Hickory-Smoked Bacon
Local Pork Sausage
Fresh Squeezed Orange Juice

Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
BREAKFAST | Enhancements

**EGG WHITE WRAP** | 120 per dozen
Arugula Pesto, Pickled Red Onions, Provolone Cheese

**BISCUIT & EGGS** | 132 per dozen
Butterkäse Cheese, Bacon, Farm Fresh Egg

**EGG WHITE FRITTATA** | 140 per dozen
Spinach, Potato, Sweet Pepper, Parmesan Cheese

**HAM & CHEDDAR CROISSANT** | 132 per dozen
2-Year Cheddar, Smoked Ham, Farm Fresh Egg

**ASSORTMENT OF INDIVIDUAL CEREAL** | 7 each
Skim & 2% Milk

**VANILLA BEAN FRENCH TOAST** | *15 per person
Maple Syrup, Whipped Butter

**HOUSE SMOKED BRISKET HASH** | *25 per person
Circulated Egg, Tomato Chipotle Hash, Black Pepper-Coriander Hollandaise

**PEELED HARDBOILED FARM FRESH EGGS** | 36 per dozen

*Menu pricing includes one hour of service and beverages serviced tableside.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing
BREAKFAST ENTREES

**Scrambled Eggs** | Local Pork Sausage, Red Bliss Breakfast Potatoes | **48**

**Egg White Quiche** | Spinach, Cherry Tomatoes, Butterkäse Cheese | **50**

**Vanilla Bean French Toast** | Maple Syrup, Whipped Butter, Applewood Bacon | **50**

PLATED BREAKFAST INCLUSIONS

- Hand Cut Seasonal Melons
- Golden Hawaiian Pineapple
- Picked Berries
- Butter Croissant
- Freshly Squeezed Orange Juice
- Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
BREAKS | Refreshing Options

A LA CARTE

Seasonal Fruits & Berries | 120 per dozen

Trio of Chef Selected Artisan Pastries | 108 per dozen

Assortment of Cookies | 80 per dozen
  Michigan Cherry & White Chocolate Chip, Sea Salt Chocolate Chip, Peanut Butter Crunch

Assortment of Healthy Snacks | 9 each
  Kind Bars, Cliff Bars, Chicago Jimmybars, Kashi Trail Mix

House-Made Tortilla Chips | 9 per person
  Fresh Salsa, Guacamole

Individually Packaged Nuts

Chocolate Covered Almonds | 100 per dozen

Smoked Almonds | 60 per dozen

Candied Pecans | 60 per dozen

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

return to the table of contents
BREAKS | Refreshing Options (cont.)

A LA CARTE

Assorted Candy Bars | 8 each

Greek Yogurt Parfait | 9 each
Fresh Berries, House-Made Granola, Local Honey

Individual Chobani Greek Yogurt | 8 each

Assortment of Cereal | 7 each
2% & Skim milk Selections

Riverwalk Snack Mix | 8 each
Peanuts, Pepitas, Pretzels, Dried Pineapple, Yogurt Covered Raisins

House-Made Tortilla Chips | 9 each
House-Made Guacamole

Individual Snack Bags | 7 each
Pop Chips, Pretzels, Popcorn

Frozen Treats | *9 each
Dove Ice Cream Bars, Fruit Sorbet Bars

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.

return to the table of contents
BEVERAGE PACKAGES

*All guarantee is required for all beverage packages

**ALL DAY BEVERAGE PACKAGE | **55 per person (maximum of 8 hours of service)
Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas, Assorted Pepsi-Cola Soft Drinks

**HALF DAY BEVERAGE PACKAGE | **40 per person (maximum of 4 hours of service)
Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Tea, Assorted Pepsi-Cola Soft Drinks

**30-MINUTE BEVERAGE BREAK | **20 per person
Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas, Assorted Pepsi-Cola Soft Drinks

**30-MINUTE WARM BEVERAGE BREAK | **15 per person
Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

**BEVERAGE A LA CARTE**

Freshly Brewed Illy Coffee | 155 per gallon
Freshly Brewed Illy Decaffeinated Coffee | 155 per gallon
Assorted Tea Forte Hot Teas | 155 per gallon

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
Menu pricing is based on service and set up in one location.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

return to the table of contents
COOL BEVERAGES A LA CARTE

- Bottled Fruit Juice | 9 each
- Assorted Naked Juice | 10 each
- Assorted Illy Cold Coffee Cans Mocha, Latte, Cappuccino | 9 each
- Redbull & Sugar Free Redbull | 10 each
- Skim, 2%, Almond, Soymilk Selections | 36 per half-gallon
- Pepsi-Cola Soft Drinks | 8 each
- Non-Pepsi-Cola Soft Drinks | 9 each
- Bottled Water | 8 each
- Assorted Flavored Voss Bottled Waters | 10 each

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A. 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
LOCAL DONUT SHOP | 26*

Assortment of Local Donuts
Skim Milk, 2% Milk, Chocolate Milk

POWER | 22*

Overnight Oats | Almond Milk, Baker Farms Rolled Oats, Pecan Pieces, Almond Butter, Strawberry
Tomer Kosher “Skokie Sticks”
Kashi Trail Mix
Chicago Jimmybars
Naked Juices
GTS Kombucha

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

return to the table of contents
CHOCOLATE | $27*

- Sea Salt Chocolate Chip Cookies
- Chocolate Covered Almonds
- Dark Chocolate Brownies
- Chocolate Milk
- White Chocolate Raisins

EL AZTEKA | $29*

- Local Corn Tortilla Chips
- Guacamole Con Pepitas
- Miller Farms Chicken Taquitos, Avocado Crema
- Cinnamon Churros, Warm Nutella Dip
- Jarritos Limon & Tamarindo Sodas
- Topo Chico Sparkling Water

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant. A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
LUNCH | Buffets

THE LOOP | 72

**GREENS**
Choose One

*Caesar Salad* | Romaine, Croutons, Parmesan Cheese, House Caesar Dressing

*Bibb Lettuce Salad* | Bacon, Blue Cheese, Heirloom Tomatoes, Homemade Buttermilk Dressing

**CHILLED ACCESSORIES**
Choose One

*German Style Potato Salad* | Pickled Mustard Seed, Egg, Dijon, Bacon, Chive

*Farro Salad* | Dried Cranberries, Blue Cheese, Toasted Walnuts, Arugula, Herb Oil, Red Wine Vinegar

*Cabbage Slaw* | Carrot, Celery Seed, Pecan Pieces, Parsley

**SALTY ACCESSORIES**
Choose One

Ranch Potato Chips
Sea Salt Pita Chips
Tajin Cheddar Popcorn

Continued..................

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.*

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.*

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
HANDHELDs
Choose Three

**Black Forest Ham**  |  Butterkäse, Ale Mustard, Pretzel Bun
**Caprese Sandwich**  |  Toybox Tomato, Basil Oil, Balsamic Reduction, Fresh Mozzarella, Thick Cut Sourdough
**Turkey & Brie**  |  Cranberry Compote, Arugula, Pickled Red Onion, Wheat Ciabatta
**Italian Hoagie**  |  Sopressata, Mortadella, Salami, Provolone, Oil & Vinegar, Hoagie Roll
**Hummus Wrap**  |  Roasted Cauliflower, Spinach, Lemon, Paprika, Pistachio, Chickpea, Spinach Wrap

SWEETS
Choose One

Michigan Cherry & White Chocolate Chip Cookie
Dark Chocolate Brownie
Assorted French Macaroon

Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

---

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours. A $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
LUNCH  |  Buffets

BISTRO  |  81*

Roasted Sweet Potato & Fennel Bisque

Mixed Greens, Feta, Radish, Puffed Quinoa, Chipotle Lime Vinaigrette

Baby Lettuce Wedge Salad, Sundried Tomato Compote, Blue Cheese, Cherrywood Bacon, Crispy Onions, Tangy Blue Cheese Dressing

Crispy Fingerlings, Lemon Butter, Chives, Parmesan Cheese

Porcini Flank Steak, Swiss Cheese, Red Pepper Coulis, Shaved Onion, Arugula, Grilled Sourdough

Flaked salmon, Dijonaise, Tarragon, Crispy Capers, Whole Wheat Ciabatta

Spiced Grilled Veggies, Black Bean Hummus, Feta, Shaved Red Onions, Dressed Arugula, Tomato Tortilla Wrap

Strawberry Mousse Cake, White Chocolate Crunch

Almond Tart, Toasted Pistachio

Assorted Pepsi-Cola Soft Drinks

Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
LUNCH | Buffets

CHICAGO, MY KINDA OF TOWN | 73*

Toy Box Cherry Tomato Salad, Cilangini Mozzarella, Honey Balsamic Dressing, Urban Till Basil
Chicago Chopped Salad, Dried Corn, Radish, Cucumber, Six-Year Cheddar, Crispy Prosciutto, Parsley Vinaigrette
Italian Sausage, House Giardiniera, Roasted Sweet Peppers, Onions
Seared Potato Pierogis, Caramelized Mushrooms, Pickled Red Onions, Chive Sour Cream
Mini Charred Dogs, Mustard, Relish, Tomato
Garrett's Famous Popcorn
Triple Chocolate Cake, Chocolate Crunch
Caramel Short Bread, Smoked Sea Salt
Assorted Pepsi-Cola Soft Drinks
Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.

return to the table of contents
TAYLOR STREET | 77*

Orzo Soup, Parmesan Broth, Red Bliss Potatoes, Pearl Onions
Herb Focaccia, Olive Oil
Kale Caesar Salad, Sourdough Croutons, Parmesan Cheese, Caesar Dressing
Red Quinoa, Cucumbers, Red Onion, Roasted Peppers, Picked Parsley, Golden Raisins, Sweet Soy Vinaigrette
Marinated Flank Steak, Cipolini Onions, Roasted Fingerlings, Baby Bella Mushrooms, Caramelized Leeks
Parmesan Risotto Croquettes, Red Pepper Pesto
Vegetable Primavera, Kale, Mushrooms, Cherry Tomatoes, Roasted Red Onions, Cavatappi Pasta
Tiramisu, Coffee, Mascarpone, Coco Powder
Lemon Tart
Assorted Pepsi-Cola Soft Drinks Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
THE FARMER | 80*

Roasted Tomato Soup Crispy Garbanzo Beans, Picked Parsley

Local Foods Arugula Apple Salad, Crispy Pancetta, Shaved Fennel, Goat Cheese, Spiced Pecans, Champagne Vinaigrette

Seared Urban Till Endive Salad, Toasted Almonds, Red Grapes, Shaved Parmesan, Honey Verjus Dressing

Spiced Hangar Steak, Herbed Red Bliss Potatoes, Spinach, Roasted Tomatoes, Demi Glaze

Sous Vide Chicken Thighs, Sweet Potato Puree, Butter Beans, Braised Red Cabbage, Roasted Shallots

Degroot Farms Potato Frittata, Tomato, Spinach, Provolone, Sautéed Vegetables, Olive Oil, Garlic

Apple Tart, Bourbon Caramel

Cherry-Chocolate Torte, Truffle Cream

Assorted Pepsi-Cola Soft Drinks

Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
A la carte options available at retail cost of highest price
entée + 20 (minimum 4 courses)

Preselected choice of entrée option will be available at
retail cost of highest priced entrée

INCLUSIONS

Three courses to include:
- Salad
- Entrée
- Dessert

- Assorted Pepsi-Cola Soft Drinks & Iced Tea
- Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

GREENS

Chef’s Selection of Seasonal Greens Salad

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.

return to the table of contents
ENTREES

*All entrees are accompanied with chef’s selections of seasonal sides

BEEF

Grilled Hangar Steak  |  74
Seared Filet        |  77

SEAFOOD

Seared Salmon       |  74
Striped Bass        |  76

POULTRY

Seared Amish Chicken |  65
Grilled Amish Chicken |  65

VEGETARIAN

Potato Gnocchi      |  58
Sweet Corn Ravioli  |  58

SWEETS

Chef’s Selection of Artisanal Crafted Desserts

*Menu pricing includes one hour of service and beverages serviced tableside. A $200 surcharge fee will apply for any guarantee less than 25 people.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing
A la carte options available at retail cost of highest price entrée + 20 *(minimum 4 courses)*

Preselected choice of entrée option will be available at retail cost of highest priced entrée

**INCLUSIONS**

Three Courses To Include:
- Salad
- Entrée
- Dessert
- Assorted Pepsi-Cola Soft Drinks & Iced Tea
- Freshly Brewed Illy Coffee & Decaffeinated Coffees, Assorted Tea Forte Hot Teas

**STARTERS**

Choose One

- Roasted Red Pepper & Tomato Soup
- Leek & Caramelized Mushroom Bisque
- Arugula Pesto House Salad, Organic Lettuce, Shaved Vegetables, Herbs, Red Wine Dressing
- Grilled Artichoke & Arugula Salad, Romesco, Goat Cheese, Cherry Tomatoes

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

*return to the table of contents*
ENTREES

*Entrees are accompanied with chef’s selections of seasonal sides

SEAFOOD

- Grouper | 100
- Seared Salmon | 100

BEEF

- Seared New York Strip | 109
- 12-Hour Braised Short Rib | 106
- Seared Filet, Barley Risotto | 111

POULTRY

- Grilled Amish Chicken | 95
- Seared Amish Chicken | 95

VEGETARIAN

- Spinach Ravioli | 90
- Potato Thyme Pave | 90

DESSERTS

Choose One

- Triple Chocolate Mousse, Raspberry Sauce, Cocoa Nibs
- Pecan Tartlet, Sea Salt Caramel, Vanilla Whip
- Strawberry Layer Cake, White Chocolate Crème Anglaise, Vahlrona Strawberry Essence
- Lemon Shortbread Tart, Toasted Meringue, Blackberry

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
RECEPTION | CARVED

**Herbed Rubbed Organic Turkey Breast** | 500*
Cherry Remoulade, Natural Gravy, House Rolls
(serves 30)

**Porcini Seared Tenderloin** | 750*
Demi, Fried Truffle Parmesan Chips
(serves 20)

**Brined Pork Loin** | 475*
Apple Butter, Potato Buns
(serves 30)

**Dry Rubbed Flank Steak** | 650*
Red Cabbage Slaw, Caramelized Onion Roll
(serves 30)

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

return to the table of contents
RECEPTION | Hors D’oeuvres

25 Piece Minimum Order Per Item

COLD | 9 per piece
Shrimp Cocktail, Celery, Bloody Mary Cocktail Sauce
Everything Bagel Profiterole, Pimento Cheese, Citra Hero
Chicken Tinga, Cilantro, Gordita
Eggplant Caponata Tart, Dressed Parsley
Fresh Mozzarella, Grape Tomato, Sea Salt, Balsamic
Mushroom & Mascarpone, Phyllo, Fresh Herbs, Lemon

HOT | 9 per piece
Ginger Chicken Potstickers, Chili Soy Glaze
Vegetable Spring Roll, Cilantro Orange Chili Sauce
Bacon Wrapped Date
Short Rib & Smoked Cheddar Beggars’ Purse
Smoked Ribeye Slider, Horseradish, Widmer Cheddar, Local Brioche
Jerk Chicken Skewer, Cilantro Crema

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing

return to the table of contents
ARTISAN CHEESE & CHARCUTERIE | 31*

Choose Three

Prairie Breeze - Aged Cheddar, Milton, Iowa
Cambazola - Triple Cream Blue Brie, Allagu, Germany
Parmesan Reggiano - Parma Italy
Butterkäse - Creamy Semi Soft Cows Milk, Monroe, Wisconsin
The Blue Jay – Quintuple Cream Blue, Juniper Berries, Sheboygan, Wisconsin

Choose Two

Prosciutto Crisp
Three Pigs Chorizo
Finocchiona Salami
Apricot Mostarda, Candied Pecans, Red Onion Jam, Pickled Grapes,
Cured Olives, Torn Baguette

*Menu pricing includes one hour of service. A full guarantee is REQUIRED for each reception station.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing
MAC & CHEESE | 28*

- Chili Mac, Veal Cannellini Beans
- Mac & Cheese Stuffed Croquettes
- Smoked Mozzarella Ditalini, Crispy Prosciutto, Peas, Gruyere Fondue
- Casarecce, Aged Cheddar, Smoked Chicken, Roasted Peppers, Green Onion

GARDEN | 21*

(Individual Portions)

- Vegetable Trio, Broccolini, Carrots, Celery
- Basil Ranch
- Lemon Hummus
- House-Made Blue Cheese

*Menu pricing includes one hour of service. A full guarantee is REQUIRED for each reception station.

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.

return to the table of contents
ASIAN | 32*

Chinese Dim Sum, Char Siu Bao
Shrimp Shumai
Chicken Potstickers
Assorted House-Made Sauces Wakame, Seaweed Salad, Shoyu

“CPA” CHICAGO PASTA AUTHORITY | 30

Choose Three

Penne A La Vodka | Peas, Grilled Chicken, Fresh Oregano
Potato Gnocchi Arugula Pesto | Wilted Arugula, Edamame, Asparagus, Pepitas, Lemon Zest, Sharp Provolone
Cheese Tortellini Carbonara | Guanciale, Fresh Basil
Gemelli Cacio Y Pepe | Fresh Ground Black Pepper, Parmesan Reggiano
Strozzapreti Short Rib | Pecorino, Braised Carrots, Celery, Pea Shoots, Chive Baton

Garlic Bread Knots

*Menu pricing includes one hour of service. A full guarantee is REQUIRED for each reception station.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing
SUSHI | 10 per piece

Assorted Maki Rolls
Handmade Nigiri

1-Hour Event | Minimum of 2 pieces per person
2-Hour Event | Minimum 3 pieces per person

*Add Sushi Chef Prestation | 350 per hour
Advanced Notice Required

ROUTE 66 | 32

Choose Three

Burger Slider | “R” Sauce, Butterkase Cheese, Caramelized Onions, Brioche Bun
Buffalo Chicken Slider | Pickled Celery & Carrot, Blue Cheese Aioli, Onion Roll
House-Made Turkey Meatball Slider | Pomodoro, Aged Provolone, Arugula
Banh Mi Slider | Pickled Daikon, Jalapeño, Pork Belly, Cilantro Mayo

Beer Battered Onion Rings, Sriracha Ketchup

*Menu pricing includes one hour of service. A full guarantee is REQUIRED for each reception station.
*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
**DESSERTS | 26**

- Pecan Tart
- Apple Pie Verrine
- Lemon Opera Cake
- Blueberry Verrine
- Chocolate Marquise Cake
- Strawberry Shortcake Verrine
- Carrot Spice Opera Cake
- Key Lime Tart
- Coconut Pineapple Torte
- Vanilla Bean Cheesecake

*Menu pricing includes one hour of service. A full guarantee is REQUIRED for each reception station.*

*All food & beverage stations require 1 attendant per 50 guests for up to 2 hours a $200 fee is applied per each attendant.*

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
**PREMIUM BAR SELECTION** | 15 per cocktail

Tito’s Vodka, Bacardi Superior White Rum, Captain Morgan Original Spiced Rum, Tanqueray Gin, Dewars White Label, Maker’s Mark Bourbon, Jack Daniel’s Whiskey, Don Julio Blanco, Canadian Club, Courvoisier VS Cognac

**TOP-SHELF BAR SELECTIONS** | 17 per cocktail

Grey Goose Vodka, Bacardi Superior White Rum, Bombay Sapphire Gin, Johnny Walker Black Label Scotch, Jack Daniel’s Whiskey, Patron Silver Tequila, Crown Royal Canadian Whiskey, Knob Creek Kentucky Straight Bourbon Whiskey, Hennessy Privilege VSOP Cognac

**RENAISSANCE SELECT WINES** | 15 per glass

Domaine St. Vincent Brut, Beaulieu Vineyard Coastal Estates, Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

**IMPORT & HAND-CRAFTED SELECTIONS** | 11 per bottle

Goose Island 312, Stella Artois, Samuel Adams Boston Lager, Revolution Anti Hero, Revolution Seasonal, Truly Hard seltzer

**DOMESTIC SELECTIONS** | 10 per bottle

Michelob Ultra, Miller Lite, O’Douls Non-Alcoholic

*An additional 25 retail tax is added to soft drinks, mineral waters & non-alcoholic beers.
*All bars require one bartender per 50 guests. A bartender fee of $200 will apply per bartender for up to 4 hours.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
BEVERAGE | BAR PACKAGES

PREMIUM BAR PACKAGES INCLUSIONS

Tito’s Vodka, Bacardi Superior White Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Dewar’s White Label, Maker’s Mark Bourbon, Jack Daniel’s Whiskey, Don Julio Blanco, Canadian Club, Courvoisier VS Cognac, Renaissance Select Wines, Domestic, Import & Hand-Crafted Beer Selections

TOP-SHELF BAR PACKAGE INCLUSIONS

Grey Goose Vodka, Bacardi Superior White Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch Jack Daniel’s Whiskey, Patron Silver Tequila, Crown Royal Canadian Whiskey, Knob Creek Kentucky Straight Bourbon Whiskey, Hennessy Privilege VSOP Cognac, Renaissance Select Wines, Domestic, Import & Hand-Crafted Beer Selection,

RENAISSANCE SELECT WINES

Domaine Ste. Michelle Brut, Beaulieu Vineyard Coastal Estates, Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet Sauvignon

IMPORT & HAND-CRAFTED SELECTION

Goose Island 312, Stella Artois, Samuel Adams Boston Lager, Revolution Anti Hero, Revolution Seasonal, Truly Hard Seltzer

DOMESTIC SELECTION

Michelob Ultra, Miller Lite, O’Douls Non-Alcoholic

*An additional 25 retail tax is added to soft drinks, mineral waters & non-alcoholic beers.
*All bars require one bartender per 50 guests. A bartender fee of $200 will apply per bartender for up to 4 hours. A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.

return to the table of contents
## BEVERAGE | BAR PACKAGES

### PREMIUM BAR PACKAGES

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>32 per person</td>
</tr>
<tr>
<td>Two Hours</td>
<td>47 per person</td>
</tr>
<tr>
<td>Three hours</td>
<td>60 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>72 per person</td>
</tr>
</tbody>
</table>

### TOP-SHELF BAR PACKAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>36 per person</td>
</tr>
<tr>
<td>Two Hours</td>
<td>51 per person</td>
</tr>
<tr>
<td>Three hours</td>
<td>64 per person</td>
</tr>
<tr>
<td>Four hours</td>
<td>76 per person</td>
</tr>
</tbody>
</table>

### BEER AND WINE PACKAGE

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>One hour</td>
<td>28 per person</td>
</tr>
<tr>
<td>Two Hours</td>
<td>42 per person</td>
</tr>
<tr>
<td>Three Hours</td>
<td>55 per person</td>
</tr>
<tr>
<td>Four Hours</td>
<td>66 per person</td>
</tr>
</tbody>
</table>

*An additional 25% retail tax is added to soft drinks, mineral waters & non-alcoholic beers.

*All bars require one bartender per 50 guests. A bartender fee of $200 will apply per bartender for up to 4 hours.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
**BEVERAGE | WINES**

**CHARDONNAY**
- Beaulieu Vineyard | 52
- Magnolia Grove | 60
- Kenwood Vineyards | 54
- Sonoma Cutrer | 84

**SAUVIGNON BLANC**
- Beaulieu Vineyard | 52
- Lapostalle Grand Selection | 64
- Dashwood | 74

**PINOT GRIGIO**
- Beaulieu Vineyard | 52
- Magnolia Grove | 60
- Pighin Fruili | 82

**WHITE SPECIALTIES**
- Magnolia Grove Rose | 62
- Chateau Ste. Michelle Riesling | 58
- Maryhill White Blend | 56

*An additional 25 retail tax is added to soft drinks, mineral waters & non-alcoholic beers.

*All bars require one bartender per 50 guests. A bartender fee of $200 will apply per bartender for up to 4 hours.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.

return to the table of contents
### CHAMPAGNE & SPARKLING WINES

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Ste. Vincent Brut</td>
<td>59</td>
</tr>
<tr>
<td>Mionetto Organic Prosecco</td>
<td>67</td>
</tr>
<tr>
<td>Mumm Napa Brut Prestige</td>
<td>97</td>
</tr>
<tr>
<td>Moët &amp; Chandon Imperial Champagne</td>
<td>132</td>
</tr>
</tbody>
</table>

### PINOT NOIR

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaulieu Vineyard</td>
<td>52</td>
</tr>
<tr>
<td>Line 39</td>
<td>60</td>
</tr>
<tr>
<td>Kim Crawford</td>
<td>82</td>
</tr>
</tbody>
</table>

### MERLOT

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaulieu Vineyard</td>
<td>52</td>
</tr>
<tr>
<td>Magnolia Grove</td>
<td>60</td>
</tr>
<tr>
<td>Decoy By Duckhorn</td>
<td>86</td>
</tr>
</tbody>
</table>

### CABERNET SAUVIGNON

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beaulieu Vineyard</td>
<td>52</td>
</tr>
<tr>
<td>Magnolia Grove</td>
<td>60</td>
</tr>
<tr>
<td>Spellbound</td>
<td>71</td>
</tr>
<tr>
<td>Ferrari-Carano</td>
<td>108</td>
</tr>
<tr>
<td>Beringer Vineyards Knights Valley</td>
<td>129</td>
</tr>
</tbody>
</table>

### RED SPECIALTY

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maryhill Red Blend</td>
<td>56</td>
</tr>
</tbody>
</table>

*An additional 25 retail tax is added to soft drinks, mineral waters & non-alcoholic beers.

*All bars require one bartender per 50 guests. A bartender fee of $200 will apply per bartender for up to 4 hours.

A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
FLAT SCREEN DISPLAY

- 42" Flat Screen Table-Top | $450
- 55" Flat Screen with Ground Supported Stand | $700
- 75" Flat Screen with Ground Supported Stand | $900

MEETING ACCESSORIES

- Wireless Slide Advancer | $60
- Flipchart Easel, Post-it Pad, Markers | $125
- D'San Speaker Timer, Large Display | $125
- Easel | $10
- D'San Perfect Cue Wireless Slide Advancer with Cue Light | $200

Prices listed are per room, per day. All prices are subject to change. Cancellation of equipment & services must be received 72 hours prior to the event to avoid a one-day rental charge.

An audio-visual rental tax of 9% will apply to all rental equipment and a 14.5% telecom tax will be applied for all telecommunication and internet charges. A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.
CONNECTIVITY

Polycom Teleconference Phone Did line | 400
Poly X50 Webcam, 50Mbps Dedicated Bandwidth | 640
High-Speed Internet Lines Wireless & Wired | Ask Your AV Specialist For A Quote

POWER

25’ Extension Cord with Power Strip | 30 per day
120v 20 Amp (1 Outlet) Electric Service | 125 per day
208v 100-Amp Single-Phase Service | 475 per day
208v 100-Amp Three-Phase Service | 1,000 per day

Prices listed are per room, per day. All prices are subject to change. Cancellation of equipment & services must be received 72 hours prior to the event to avoid a one-day rental charge.

PLEASE CALL 312.795.3336 FOR PRICING

An audio-visual rental tax of 9% will apply to all rental equipment and a 14.5% telecom tax will be applied for all telecommunication and internet charges.
A 25% taxable service charge and sales tax (currently 11.5%) will be added to pricing.