



MARRIOTT
CHICAGO O'HARE
SUITES

EVENTS MENU



meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CHICAGO MARRIOTT SUITES O'HARE

6155 N River Road, Rosemont, IL T. 847-696-4400

GOOD MORNING BREAKFAST BUFFET

ORD Continental Breakfast | 30

Chilled orange and apple juice
Fresh Cut Seasonal Fruit and Berries
Freshly baked assorted pastries, muffins and breads
Butter and assorted jams
Freshly brewed coffee, decaffeinated coffee and hot teas

Destination Breakfast Buffet | 43

Fresh Cut Seasonal Fruit and Berries
Oatmeal with brown sugar, dried fruit and pecans
Farm fresh scrambled eggs with choice of two:
Peppers, onions, ham, spinach, and shredded cheddar
Your choice of breakfast potatoes:
Hashbrowns, sliced breakfast potatoes, or seasoned potato wedges
Applewood smoked bacon and country sausage links
Fresh baked assorted pastries, muffins, and breads
Butter and assorted jams
Variety of individual yogurts
Chilled orange and apple juice
Freshly brewed coffee, decaffeinated coffee and teas



Concourse Continental Breakfast | 35

Chilled orange and apple juice
Fresh Cut Seasonal Fruit and Berries
Oatmeal with brown sugar, dried fruit and pecans
Freshly baked assorted pastries, muffins, and breads
Butter and assorted jams
Freshly brewed coffee, decaffeinated coffee and hot teas

Healthy Start Buffet | 46

Seasonal sliced fresh fruit display
Freshly baked whole grain muffins
Scrambled egg whites with choice of two:
Peppers, onions, spinach, and shredded cheddar
Your choice of breakfast potatoes:
Hashbrowns, sliced breakfast potatoes, or seasoned potato wedges
Choice of Turkey sausage links or turkey bacon
Variety of individual yogurts
Chilled Orange and apple juice
Freshly brewed coffee, decaffeinated coffee and hot teas

Brulee French Toast | 42

Fresh Cut Seasonal Fruit and Berries
Brulee French toast
Warm syrup
Scrambled egg whites with choice of two:
Peppers, onions ham, spinach, and shredded cheddar
Your choice of breakfast potatoes:
Hash browns, sliced breakfast potatoes, or seasoned potato wedges
Applewood smoked bacon
Country sausage links
Chilled Orange and apple juice
Freshly brewed coffee, decaffeinated coffee and hot teas

**prices per person, unless otherwise noted*

All prices are subject to 25% service charge and 11.25% sales tax

Additional labor fee of \$100 will be charged for buffets under 20 people

Buffets will be available for one hour

GOOD MORNING

Plated Breakfast

All American Breakfast | 22

Scrambled eggs
Applewood smoked bacon or pork sausage links
Crispy shredded Hashbrowns
Freshly baked breakfast breads
Butter and assorted jams
Chilled orange and apple juice
Freshly brewed coffee, decaffeinated coffee and teas

Healthy Plate | 23

Fresh seasonal sliced fruit
Egg white frittata with spinach, tomato and basil
Turkey sausage links
Seasoned breakfast potatoes
Chilled Orange and apple juice
Freshly brewed coffee, decaffeinated coffee and hot teas



Brulee French Toast | 24

Brioche French toast served with warm syrup
Seasonal fresh sliced fruit
Country sausage links
Chilled Orange and apple juice
Freshly brewed coffee, decaffeinated coffee and hot teas



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GOOD MORNING

Enhancements

Add On's

Scrambled eggs | 5
Choice of two add on's Peppers, Onions, Ham, Spinach or Shredded Cheese
Applewood smoked bacon or turkey bacon | 6
Country sausage or turkey sausage | 6
Buttermilk pancakes, syrup and butter | 8
French toast, syrup and butter | 8
Oatmeal with brown sugar, dried fruit and pecans | 7
Breakfast croissant sandwich with scrambled eggs, sausage patty and cheddar cheese | 8
Southwest breakfast wrap with scrambled eggs, applewood smoked bacon, cheddar cheese and fire roasted salsa in a warm flour tortilla | 8

Bagel Bar | 22

Assorted bagels
Cream cheese and herb cream cheese
Smoked salmon
Sliced tomatoes, onions and cucumbers
Capers

Waffle Station | 17 ****chef attendant required****

Fresh made waffles
Warm syrup
Fresh seasonal berries and sliced bananas
Chocolate chips, caramelized pecans
Chocolate sauce and strawberry compote

A La Carte

Individual yogurts | 5 each
Assortment of freshly baked muffins | 40 per dozen
Variety of freshly baked pastries | 40 per dozen
English Muffins | 36 per dozen
Selection of bagels, cream cheese, jams and butter | 36 per dozen
Assorted Fresh Baked Scones | 40 per dozen
Fresh Baked Croissants | 38 per dozen
Donut Wall (Fresh Assorted Donut Display) | 36 per dozen
Seasonal whole fruit display | 22 per dozen
Seasonal sliced fresh fruit display | 6 per person
Bottled water | 5 each
Assorted soft drinks | 5 each

Omelet Station | 12 ****chef attendant required****

Eggs and egg whites
Peppers, tomatoes, onions, mushrooms and spinach
Applewood bacon and diced ham
Cheddar, mozzarella and feta cheese
Fresh made salsa

Smoothie Station | 15 ****chef attendant required****

Assorted fresh seasonal berries and fruits
Fresh kale
Fresh spinach
Fresh seasonal vegetables
Low fat yogurt

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\$100 Chef Attendant Fee Applies to Action Station & Carving Station - one attendant per 75 guests

TAKE A BREAK

AM & PM BREAKS

AM Breaks

Just Beverages | 18

Freshly brewed regular and decaffeinated coffee
Premium hot tea selection
Assorted Soft drinks
Bottled water

Barista | 22

Freshly brewed regular and decaffeinated
Flavors – chocolate, caramel, vanilla & hazelnut
Creamers – vanilla, hazelnut, Irish cream and regular
Coffee cake, scones, biscotti

Donut Wall | 32

Fresh baked donut display
Fresh baked muffins and pastries
Fresh sliced seasonal fruit and berries
Freshly brewed regular and decaffeinated
Assorted hot teas

Parfait Bar | 21

Low fat vanilla yogurt
Fresh sliced seasonal fruit and berries
Assorted mixed nuts
House made fresh granola
Freshly brewed regular and decaffeinated
Assorted hot teas

PM Breaks

Trail Blazer | 20

Peanuts, pecans and almonds
Raisins and dried cranberries
Dried fruits
M&M's®
Chocolate covered pretzels
Assorted bottled SoBe® life water

Batter Up | 21

Assorted warm pretzels: jalapeño, cheese and plain
Ground mustard dip
Cheese sauce
Roasted shell on peanuts
Cracker Jack®
Assorted soft drinks

Nacho Bar | 19

Tortilla chips
Cheese sauce
Guacamole
Shredded lettuce, diced tomato, pickled jalapeño
House made salsa
Assorted Jarritos® sodas

The Great Chicago | 22

Chicago mix popcorn (cheddar cheese and caramel popcorn)
Assorted mini deep dish pizza
Assorted Goose Island® sodas

Think Healthy | 18

Five cold mezze platter
Carrots, celery, marinated olives
Roasted garlic hummus, red pepper hummus
Naan bread
San Pellegrino® water

AM/PM Break Enhancements

Fresh brewed coffee or decaf | 95 per gallon
Assorted hot tea | 92 per gallon
Arnold Palmers | 85 per gallon (lemonade and ice tea)
Soft drinks | 5 each
Bottled water | 5 each
Assorted SoBe® life water | 6 each
Fresh baked cookies | 40 per dozen
Individual assorted chips | 4 each
Assorted fresh baked brownies | 42 per dozen



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LUNCH TIME

Buffet

Salad Bar | 48

Lettuce: Romaine, mixed greens and baby spinach
Toppings: Cucumbers, cherry tomato, shredded carrots, peppers, olives, bacon and chopped egg
Cheese: Parmesan, crumbled bleu and feta
Protein: Grilled chicken, grilled skirt steak and sautéed shrimp
Dressings: Buttermilk ranch, bleu cheese and balsamic vinaigrette
Selection of freshly baked artisan rolls
Dessert: Chocolate lava cake
Freshly brewed ice tea and bottled water

The Seasonal | 50

Chef selected seasonal soup
Lemon kale salad: Kale, cherry tomato, walnuts, lemon with a lemon pomegranate vinaigrette
Braised short ribs
Roasted tomato chicken breast
Quinoa pilaf
Seasonal sautéed vegetables
Seasonal fruit tart
Freshly brewed ice tea and bottled water

Fly By Deli | 49

Tomato basil soup
Choice of Cole slaw or potato salad
Spinach salad with goat cheese, roasted pecans and raspberry vinaigrette
House made chips
Breads: White, wheat, and rye (gluten free on request)
Cheese: American, cheddar, Swiss and provolone
Deli Meats: Ham, turkey, salami and roast beef
Roasted vegetables: Zucchini, yellow squash, red onion and red pepper
Condiments: Lettuce, sliced red onion, tomatoes, pickles, chipotle mayonnaise, mayonnaise and mustard
Dessert: Assorted cake pops
Freshly brewed iced tea and bottle water

South of the Border Buffet | 55

Chicken Tortilla Soup
Elote salad: Roasted corn, cherry tomato, red onion, mayonnaise and Chihuahua cheese
Tortilla chips with salsa Verde
Flour and corn tortillas
Choose two of the following entrees:
Mole chicken enchiladas
Anchoite skirt steak
Slow roasted pork
Ground beef with peppers
Black beans
Spanish rice
Shredded lettuce, sour cream, cheddar and Chihuahua cheese
Guacamole
Cream filled churros and chocolate sauce
Freshly brewed ice tea and bottled water

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Buffets will be available for one hour

LUNCH TIME

Buffet

Trip to Italy Buffet | 50

Italian orzo spinach soup
Mozzarella salad with cucumbers, cherry tomatoes, basil, balsamic and olive oil
Baked rigatoni with meat sauce
Artichoke and goat cheese filled chicken breast
Roasted eggplant with tomato and basil
Assorted freshly baked artisan rolls
Tiramisu
Freshly brewed iced tea and bottled water



12 Miles Out | 60

Caesar salad: romaine, parmesan cheese, garlic croutons and Caesar dressing
Greek salad: cucumbers, feta cheese, Kalamata olives, sweet red onions, Greek dressing
Assorted Giordano's® Chicago style deep dish pizzas
Italian meatball sub, French demi baguette with fresh mozzarella cheese
Eli's® cheesecake
Freshly brewed ice tea and bottle water



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LUNCH TO GO

Boxed Lunches

Wheels Up Boxed Lunch | 40

Whole fruit

Bag of individual Kettle Brand® chips

Freshly baked cookie

Sandwich condiments

Soft drink

Choice of three sandwiches:

Roast beef, caramelized onion, horseradish cream, Swiss cheese on a demi baguette

Classic club sandwich – ham, bacon, lettuce, tomato, mayonnaise on artisan white bread

Roasted turkey, tomato, arugula, red pepper, gruyere cheese, creole mustard on artisan sour dough

Balsamic glazed portabella mushroom with arugula, roasted red pepper mayonnaise, on tomato focaccia

Roasted chicken caprese with roasted red pepper pesto and endive on a demi baguette



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RECEPTIONS

Hors D'oeuvres

Cold Selection

Bruschetta – Traditional Tomato Bruschetta | 60 per dozen
Antipasto skewers – balsamic glaze | 66 per dozen
Cucumber Bites – bacon onion cream filling | 60 per dozen
Crudit  Cup – carrots, celery, cherry tomato, ranch dressing | 50 per dozen

Cheese Display | 20

Assorted Gourmet Crackers, artisan breads, assortment of local cheeses from the region, dried nuts, red grapes, fresh seasonal berries

Vegetable Crudit s | 14

Broccoli florets, carrots, celery, cherry tomatoes, cucumber, grilled seasonal chilled vegetables with ranch and bleu cheese dip

Three Hummus Platter | 24

Roasted red pepper hummus, Traditional hummus, Coriander hummus, carrots, celery, cherry tomatoes, naan bread and gourmet crackers



Hot Selection

Beef Wellington – mushroom demi | 93 per dozen
Spring rolls – sweet Thai chili | 66 per dozen
Bacon Wrapped Scallops – balsamic glaze | 106 per dozen
Crab cakes – garlic aioli | 78 per dozen
Buffalo Chicken Empanadas – bleu cheese dressing | 72 per dozen

Pasta Station | 22 ****chef attendant required****

Penne and bowtie pasta
Grilled chicken
Roasted seasonal vegetables
Marinara, Alfredo and Pesto
Parmesan cheese and red pepper flakes
Assorted dinner rolls

Carving Station ****chef attendant required****

Roasted turkey (serves 30) | 350
Cranberry chutney, miniature rolls
Roasted tenderloin of beef (serves 25) | 450
Horseradish cream, miniature rolls
Cured ham (serves 30) | 260
Stone ground mustard, miniature rolls



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RECEPTION PACKAGE

YOUR CHOICE PACKAGE I 125

Select Three Items

- Crispy fried chicken drumlets
- No mayo potato salad
- Salad on a stick: Iceberg lettuce, cherry tomato, cucumber, bleu cheese drizzle
- Pulled pork slider, tropical slaw
- Grilled corn on the cob with lime butter
- Coconut Fried Shrimp
- Cheeseburger Sliders
- Buttery Garlic Shrimp
- Simple Antipasto platter: goat cheese, salami, Kalamata olives, roasted peppers, gourmet crackers
- Traditional hummus with assorted vegetables and naan bread
- BBQ Riblets
- Miniature Beef Wellington
- Coconut chicken tenders
- Sausage stuffed mushrooms
- Mini assorted deep dish pizzas
- Spicy BBQ meatballs
- Asian chicken skewers
- Vegetable spring rolls
- Teriyaki beef skewers

PACKAGES INCLUDE: Three hours of domestic beer and house wine, bartender included for 3 hours

Spiked Lemonade or Spiked Sweet Tea | 60 per gallon



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BON APPETITE

Plated Dinner

Soup – Select One

Chef created seasonal soup
Tomato basil
Clam chowder

Salad – Select One

Caesar Salad: Romaine, parmesan, croutons with traditional Caesar dressing
Garden Salad: Mixed greens, cucumber, red onions, cherry tomato with a balsamic vinaigrette dressing
Greek cucumber salad: Cucumber, red onion, Kalamata olives, feta cheese with feta olive dressing
BLT Wedge Salad: Ice berg lettuce wedge, applewood bacon, diced tomato, blue cheese crumble and dressing
Quinoa Salad: Tri color quinoa, cucumbers, feta, ice berg lettuce, polenta croutons with sherry vinaigrette

DESSERTS: - Select One

Crumble apple pie with caramel sauce
Cheesecake with berry compote
Chocolate chip cannoli with crushed pistachios
Flourless chocolate cake topped with fresh strawberries

ENTRÉE – Select One

Grilled Chicken: French pan sauce, garlic mash potatoes, roasted baby carrots | 58
Roasted Half Chicken: Cranberry demi, wild rice, roasted Brussel sprouts | 62
Filet Mignon: Red wine demi, mushroom risotto, baby carrots | 72
Grilled Salmon: Lemon cream, wild rice, grilled asparagus | 65
Seared Cod: Herb Butter, wild rice, asparagus | 60
Veggie Tower: Grilled Portobello, zucchini, yellow squash, cherry tomato, balsamic glaze | 45
Veggie Pasta: Sautéed vegetables with penne pasta and marinara | 42

Duet Plates

Grilled Chicken and Filet: Chicken au jus, red wine demi, garlic mash potatoes, baby carrots | 78
Grilled Chicken and Seared Salmon: Chicken au jus, lemon cream sauce, wild rice, roasted Brussel sprouts | 70
Filet and Seared Salmon: Red wine demi, lemon cream sauce, mushroom risotto, Roasted Brussel sprouts | 85
Filet and Seared Cod: Red wine demi, herb butter, wild rice, grilled broccolini | 82
Filet and Grilled Butterfly Shrimp: Red wine demi, lemon butter, whipped potatoes, grilled asparagus | 85

All Plated Dinners Include:
Freshly baked assortment of artisan rolls
Freshly brewed regular and decaf coffee, selection of premium hot teas

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BON APPETITE

You Create Buffet

Soup – Select One

Chef created seasonal soup
Tomato basil
Clam chowder

Select – Select Two

Caesar Salad: Romaine, parmesan, croutons, traditional Caesar dressing
Garden Salad: Mixed greens, cucumber, red onions, cherry tomato, balsamic vinaigrette dressing
Greek cucumber salad: Cucumber, red onion, Kalamata olives, feta cheese, feta olive dressing
Lemon Kale Salad: Kale, cherry tomato, walnuts, lemon confit, lemon pomegranate vinaigrette
Quinoa Salad: Tri color quinoa, cucumbers, feta, ice berg lettuce, polenta croutons, sherry vinaigrette

Entrée

Grilled chicken with a white wine sauce
Lasagna: Choice of traditional Meat, three cheese or vegetarian
Hanger Steak: grilled peppers and onions
Filet Mignon Medallions: red wine demi
Grilled Salmon : lemon cream
Shrimp Diablo
Veggie Pasta: sautéed vegetables, penne pasta , marinara

Select One Entrée | 75
Select Two Entrées | 95
Select Three Entrée | 115

Accompaniments – Select Two

Whipped potatoes: choice of traditional, cheddar, garlic or sour cream and chives
Rice: white or brown
Risotto: mushroom or three cheese
Baby carrots
Grilled broccolini
Grilled asparagus
Roasted brussel Sprouts

Desserts – Select Two

Crumble apple pie with caramel sauce
Chocolate lava cake
Cheesecake with berry compote
Chocolate chip cannoli with crushed pistachios
Flourless chocolate cake topped with fresh strawberries

Dinner Buffet Also Includes:

Freshly baked assortment of artisan rolls
Freshly brewed regular and decaf coffee, selection of premium hot teas
Iced tea

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Wine Selection

Price Per Bottle

White Wine – Deluxe

Chardonnay, Proverb | 25

Sauvignon Blanc, Proverb | 25

White Zinfandel, Proverb | 25

White Wine – Supreme

Sauvignon Blanc, Trinchero Trinity Oaks | 40

Chardonnay, Trinchero Trinity Oaks | 40

Pinot Grigio, Trinchero Trinity Oaks | 40

Bubbles

Sparkling, La Marca Prosecco | 35

Champagne, Wycliff | 30

Red Wine – Deluxe

Cabernet Sauvignon, Proverb | 25

Merlot, Canyon Road, Proverb | 25

Pinot Noir, Proverb | 25

Red Wine – Supreme

Cabernet Sauvignon, Trinchero Trinity Oaks | 40

Malbec, Trinchero Trinity Oaks | 40

Pinot Noir, Trinchero Trinity Oaks | 40



*Please ask your Sales Manager or Event Manager
for an extended wine list*

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BEVERAGES

BAR OPTIONS

Host Bar – Priced Prior to Tax & Service *Charged On Consumption*

Deluxe Brands | 9.50

New Amsterdam Vodka & Gin
Cruzan Light Rum
Sauza Blue Tequila
Old Overbolt Rye Whiskey
Jim Beam White Bourbon
Famous Goose Scotch

Supreme Brands | 10.50

Wheatley Vodka
Flor de Cana 4 Year Rum
Old Overbolt Rye Whiskey
Dewar's White Label Scotch
El Tesoro Tequila
Four Roses Bourbon

Ultimate Brands | 11.50

Tito's Vodka
Bombay Sapphire Gin
Flora de Cana 4 Year Rum
Old Overbolt Rye Whiskey
Makers Mark Bourbon
Johnnie Walker Black Scotch
Espolon Tequila

Domestic beers | 7

Import beers | 8

Craft and local beers | 8

House wine | 8

Cash Bar – Tax & Service Charge Inclusive

Deluxe Brands | 10

Supreme Brands | 11

Ultimate Brands | 12

Domestic Beers | 7.50

Import Beers | 8.50

Craft and Local Beers | 8.50

House Wine | 10

HOST BAR – Priced Prior to Tax & Service *Charged Per Person, Per Hour*

Deluxe 1 Bar

First hour | 21

Each additional hour | 10

Supreme Bar

First hour | 23

Each additional hour | 11

Ultimate Bar

First hour | 25

Each additional hour | 12

Beer & Wine Only

First hour | 18

Each additional hour | 9

\$100 Bartender fee charged for all bars

One bartender fee for every 4 hours

One bartender required for every 80 attendees

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TECHNOLOGY

Price per Item – Per Day

Projection – Presentation Equipment

Projection package – includes projector, screen, power strips, extension cord, AV cart | 450

Screen support package – client provides projector, includes screen, power strips, extension cord, AV cart | 185

60" LCD TV – Connects via HDMI and VGA | 200

Audio

Wired microphone | 75

Wireless microphone (handheld or lavalier) | 195

Full house sound | 75

4 Channel mixer | 75

Podium with light | 50

Office Equipment

Laser printer | 175

Color printer | 350

Laptop computer | 225

Conference speakerphone | 150

Flip Chart with markers and easel | 60

Accessories

Power strip | 15

Extension cords | 15

WiFi – For Guaranteed Number of Attendees | 100

Up lighting | 120

VGA or HDMI Cable | 15.

Laser pointer | 50

Slide advance remote | 35



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CATERING PRICING AND FEES

All pricing and fees are subject to a 25% service charge and 11.25% sales tax. The service charge is taxable. All prices are quoted per person unless otherwise indicated and subject to change without notice. Banquet menu prices are subject to increase if the event costs of food, beverages or other costs of operations increase at the time of the procurement or execution of the function. Customer grants the right to the Hotel to increase such prices or to make reasonable substitutions on the menu with prior written notice. The Marriott Chicago O'Hare Suites will supply all events featuring alcoholic beverages with a bar and bartender. Every bar will require a certified bartender. The bartender fee is \$100.00 for up to four (4) hours per bar, one (1) bartender per 80 attendees. Marriott Chicago O'Hare Suites will supply Cash Bars on customer request. All drink prices will include tax only. Action Stations and Carving Stations are subject to a \$100.00 Attendants/Chef's Fee per station. Additional labor fee of \$100 will be charged for buffets under 20 people.

FOOD & BEVERAGE GUARANTEES

The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 10:00 AM Central Time, three (3) business days prior to the date of the function. If the guarantee is not received by this time, the Hotel will assume that the expected number of guests noted at the top of the banquet event order is the guarantee. Should the actual number of guests in attendance of the event exceed the guarantee; the customer will be charged for that number of guests. The Marriott Chicago O'Hare Suites will prepare food portions for three percent (3%) above your food guarantee for functions up to 100 guests. In the event that your number of guests exceeds the guarantee the Marriott Chicago O'Hare Suites team reserves the right to change menu items as necessary to accommodate the additional number of guests.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details are finalized three (3) weeks prior to the function. In the event the menu selections are not received three (3) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

FOOD & BEVERAGE SERVICE

Due to liability and legal restrictions, no outside food or beverages of any kind may be brought into the Hotel by the customer, guests, exhibitors or other suppliers. The Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Illinois Law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone. This includes Hospitality Suites and Amenity deliveries.

MEETING ROOM RENTAL

Additional meeting rooms in excess of contracted meeting space may be subject to additional fees including room rental which will be billed at the prevailing rate. The hotel does not guarantee additional space will be available but will make every effort to obtain space if a request is made. All room rental fees are subject to 25% service charge and 11.25% tax.

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