EVENT MENU

ENJOY A REFRESHING APPROACH TO EVENTS

Whether your’re planning a business meeting or family event, our dedicated hospitality team will make your event spectacular. With personalized attention, we will guide you through our flexible space, innovative catering options and audiovisual services to make planning your event easier. We look forward to planning something together soon.
BREAKFAST BUFFET

All buffets require a minimum attendance of 10 | A fee of $50 will be charged for groups with less than 10.
All buffet options include coffee, tea service and fresh orange juice.

BREAKFAST BUFFET OPTIONS

GET YOU GOING | 20
Seasonal Sliced Fruit
Assorted Muffins
Assorted Breakfast Tacos - a selection of flour wrapped tortillas filled with scrambled eggs and cheese along with either bacon, sausage or potato. Served with salsa and sour cream
Individual Homemade Yogurts

BREAK - FAST | 25
Seasonal Sliced Fruit
Assorted Breakfast Breads and Pastries - includes croissant, danish, bagels and muffins
Served with butter, cream cheese and jam
Yogurt Station - homemade yogurt served with berries and granola

Please note that all prices are per person unless otherwise noted.
Prices listed are subject to a 22% service charge, 11.75% Illinois sales tax and 10.25% tax is added to service charge.
BREAKFAST BUFFET

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EGGS & CAKES | 35
Seasonal Sliced Fruit
Assorted Breakfast Breads and Pastries - includes croissant, danish, bagels and muffins
Served with butter, cream, cheese and jam
Farm Fresh Scrambled Eggs
Freshly Homemade Buttermilk Pancakes - served with whipped cream and syrup.
Individual Yogurts

EGGS-TRAORDINARY | 45
Seasonal Sliced Fruit
Assorted Breakfast Breads and Pastries - includes croissant, danish, bagels and muffins
Served with butter, cream, cheese and jam
Farm Fresh Scrambled Eggs
Herbed Roasted Potatoes with caramelized onions and parsley
Crisp Applewood Bacon
Turkey Sausage Links
Choose French Toast or Buttermilk Potatoes
French Toast - thick Texas toast served with maple syrup
Or
Freshly Homemade Buttermilk Pancakes - served with whipped cream and syrup
Individual Homemade Yogurt Parfaits - served with mixed berries & oat granola

BUFFET ADDITIONS

BREAKFAST BUFFET ADDITIONS BY THE DOZEN

Croissants and Bagels
Served with butter, cream, cheese and jam
per dozen | 36

Assortment of Donuts
per dozen | 42

Assorted Muffins or Danish
per dozen | 48

BREAKFAST BUFFET ADDITIONS

English Muffin Sandwich | 9
Toasty English muffin with scrambled eggs, pepper jack & sausage patty

Bill’s Famous Breakfast Sandwich | 11
Fried egg, American cheese, crisp bacon on a toasted challah bun

Egg Frittata | 13
Eggs baked with sundried tomatoes, goat cheese & spinach

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PLATED BREAKFAST

All plated breakfast options include breakfast potatoes, fresh fruit, coffee, tea and orange juice.

**SCRAMBLED EGGS | 25**
Scrambled eggs served with breakfast potatoes and a choice of crisp applewood smoked bacon, country sausage links or smoked ham

**FARMERS MARKET OMELET | 28**
Egg whites, market vegetables, pepper jack cheese and turkey bacon

**STEAK AND EGGS | 28**
Petite strip steak, poached egg over herb roasted potatoes with basil hollandaise

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PLATED ADDITIONS

**TOAST | 4**
White, wheat, rye or English muffin with butter and jams

**HOMEMADE YOGURT PARFAIT | 7**
Served mixed berries and oat granola

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GIVE ME A BREAK

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**COFFEE SERVICE | 150**
Two Gallons of regular coffee and assorted teas
Decaffeinated coffee available upon request

**CHIPS AND DIP | 20**
Homemade Tortilla and Pita Chips
Served with roasted red pepper and garlic hummus,
homemade salsa and guacamole

**UPLIFT | 22**
Fruit Skewers - drizzled with honey
Served with vanilla yogurt and low fat yogurt dips,
cranberry juice, orange juice and strawberry banana
milkshakes

**TASTE OF THE BALLPARK | 24**
Mini Chicago-style Hot Dogs and Popcorn
Served with diced tomatoes, diced onions, sport
peppers, dill pickles, sweet relish, mustard and celery
salt.

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GIVE ME A BREAK!

Priced Per Dozen unless otherwise noted.

**COOKIES**
Platter of freshly baked cookies  
per dozen | 36

**MINI DESSERTS**
Platter of freshly baked assortment  
per dozen | 48

**CHEESECAKE**
Platter of assorted cheesecake slices  
per dozen | 48

**BROWNIES**
Platter of chocolate fudge brownies and blondies  
per dozen | 48

**FRUIT BARS**
Platter of apple and lemon bars  
per dozen | 48

**PROTEIN BARS**
Assorted flavors  
per dozen | 48

**KIND BARS**
Assorted Flavors  
per dozen | 48

**ASSORTED CHIPS**
Assortment of individually bagged chips, pretzels and popcorn  
per dozen | 48

**ASSORTED BEVERAGES**
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Assorted Flavors of Bubbly | 3.95

Panna® Natural Spring Water or Perrier® Sparkling Natural Mineral Water | 4.95

Bottled Orange, Apple, Grapefruit or Cranberry Juice | 5

Assorted Flavors of Gatorade | 6

Regular or Decaffeinated Coffee  
per gallon | 75

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LUNCH BUFFET

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All buffet options include coffee, assorted teas and one soft drink per person.

BARBECUE PICNIC | 40
Chopped Salad includes chopped romaine, feta and parmesan cheese, tomatoes, cucumbers, olives, chick peas, roasted peppers and homemade croutons served with balsamic vinaigrette
BBQ Pulled Chicken
Pulled Pork
Corn on the Cob seasoned with salt and butter
Homemade Cole Slaw
Artisan Rolls and Buns
Freshly Baked Cookies

TASTE OF CHICAGO | 45
Chicago styled chopped salad includes finely chopped romaine, tomato, onions, cucumber, parmesan cheese, homemade croutons served with Italian dressing and balsamic vinaigrette
Chicago Styled Hot Dogs served on poppy seed buns with sautéed onions, tomato slices, dill pickle spear, sweet pickle relish, sports pepper and mustard
Italian Beef on French Bread with sweet peppers and onions served with giardiniera on the side
Pasta Primavera
Roasted Potato Salad
Chicago Styled Popcorn

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LUNCH BUFFET

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THE ART OF FLAVORS I 45

House Greens Salad - house greens, tomatoes, cucumber, carrots, sliced red onion and homemade croutons served with ranch and balsamic vinaigrette

Sliced Deli Meats - honey ham, turkey breast, mortadella, chicken salad and crispy bacon

Assorted Cheeses - sliced provolone, cheddar, mozzarella, swiss and pepper jack

Roasted Potato Salad

Homemade Cole Slaw

Homemade Potato Chips

Crisp lettuce, sliced tomatoes, pickles, avocados, horseradish aioli, mayonnaise and mustard

Assorted Artisan Sandwich Breads and Buns Freshly

Baked Cookies

BUENO, BONITO Y BARATO I 55“beautiful, delicious and cheap”

Cilantro-lime Marinated Steak

Marinated Grilled Chicken

White Rice

Black Rice

Fajita Veggies

Toppings:
Chopped iceberg, shredded cheese, tomatillo green chili salsa, pico de gallo, roasted chili-corn salsa, guacamole, sour cream, cilantro-lime vinaigrette

Homemade Tortilla Chips

Baked Flour and Corn Tortillas

Mini Churros

CLASSIC ITALIAN I 60

Caesar Salad - hearts of romaine topped with homemade croutons and parmesan cheese tossed with traditional Caesar dressing

Chicken Parmesan – breaded and fried chicken breast topped with marinara sauce and melted cheese

Vegetable Lasagna - meatless lasagna packed with bell pepper, zucchini, squash, mushrooms, onion, carrots, ricotta and mozzarella cheese.

Marinated Veggies - marinated in olive oil, rosemary, vinegar, oregano and thyme

Garlic Bread

Apple and Lemon Bars

NATURALLY DELICIOUS I 65

Baby Greens Salad: baby greens, cucumbers, carrots, and grape tomatoes topped with homemade croutons served with Italian dressing and balsamic vinaigrette

Herb Marinated Roasted Chicken Breast - marinated in lemon, rosemary and olive oil

Grilled Salmon - lemon, dill and olive oil or honey dijon sauce

Roasted Seasonal vegetables- seasoned with thyme, olive oil and lemon

Assorted Seasonal Fruits

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PLATED SANDWICHES

Plated Sandwiches  135 each
Includes sandwich, two sides, chocolate chip cookie and soft drink.
Select up to 3 sandwiches and two sides per order. Can also be served as boxed lunches.

ITALIAN SUB
Mortadella, salami, honey ham, provolone with lettuce, tomato, onion and red wine dressing on Italian bread

TUNA SALAD CROISSANT
Traditional tuna, shredded lettuce and tomato served on a croissant

TURKEY AVOCADO CLUB
Thinly sliced turkey breast, bacon, lettuce, tomato and avocado served on toasted 7 grain bread

GRILLED VEGETABLE
Zucchini, yellow squash, eggplant, cremini mushroom, bell peppers, onion, tomato with a touch of chives, basil, parsley and garlic served on ciabatta bread with balsamic glaze

CLASSIC REUBEN
Corned beef, swiss cheese and sauerkraut served on rye bread

SIDE SELECTIONS
Roasted Potato Salad
House Green Salad
Homemade Potato Chips
Fresh Fruit Salad

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DINNER BUFFET

Dinner buffet includes one salad, two entrées, two sides, one dessert, freshly baked rolls with butter and freshly brewed coffee, assorted teas and one soft drink per person per person l 70

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SELECT TWO MAIN ENTREES

MAIN ENTREE SELECTION

Cilantro-lime Marinated Steak

Chicken Parmesan – breaded and fried chicken breast topped with marinara sauce and melted cheese

Grilled Salmon - lemon, dill and olive oil or honey dijon sauce

MAIN ENTREE SELECTION

Marinated Grilled Chicken - marinated in lemon, rosemary and olive oil

Vegetable Lasagna - meatless lasagna packed with bell pepper, zucchini, squash, mushrooms, onion, carrots, ricotta and mozzarella cheese

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DINNER BUFFET

DINNER BUFFET SELECTIONS

SALAD - Select One

Chopped Salad - romaine, feta and parmesan cheese, tomatoes, cucumbers, olives, chick peas, roasted peppers topped with homemade crouton and served with Italian dressing and balsamic vinaigrette

House Greens - house greens, tomatoes, cucumber, carrots, tomatoes, sliced red onion topped with house made croutons and served with ranch and balsamic vinaigrette

Caesar Salad - hearts of romaine and roasted red peppers topped with homemade croutons and parmesan cheese tossed with traditional Caesar dressing

SIDE - Select Two

Pasta Primavera - fresh assortment of seasonal vegetables

Marinated Veggies - marinated in olive oil, rosemary, vinegar, oregano and thyme

Fajita Veggies with fresh crisp peppers and sweet onions

Corn on the Cob - seasoned with salt, butter

White Rice

Black Beans

Roasted Potato Salad

Homemade Cole Slaw

Homemade Potato Chips

Baked Flour and Corn Tortilla

Garlic bread

DESSERT - Select One

Freshly Baked Cookies

Assorted Mini Desserts

Apple and Lemon Bars

Assorted Seasonal Fruits

Freshly Assorted Cheese Cakes

Chocolate Fudge Brownies and Blondies

BEVERAGE SELECTIONS - Included

Pepsi

Diet Pepsi

Bottled Water

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PLATED DINNER

Plated dinner includes Entrée, soup or salad, dessert, artisan dinner rolls, freshly brewed coffee, assorted teas and one soft drink per person

ROASTED CHICKEN I 50
Mushroom risotto, garlic pan sauce

HONEY GARLIC PORK CHOPS I 60
Juicy honey garlic pork chops with caramelized onions and roasted broccoli

BLACK PEPPER CRUSTED BEEF I 50
Black pepper crusted beef sirloin with Yukon gold olive mashed potatoes, slow roasted tomatoes and béarnaise sauce

MUSHROOM RAVIOLI I 50
Alfredo sauce, pine nuts and spinach

SURF AND TURF I 80
Pan-seared beef sirloin steak with roasted balsamic mushrooms, asparagus and caramelized onions.

Almond toasted chef’s-choice of fish served with dill beurre blanc and roasted herb potatoes

10oz PAN ROASTED RIBEYE I 70
Roasted mushrooms, Yukon gold olive oil mashed potatoes with herb garlic butter & asparagus

GRILLED SALMON I 70
Pilaf rice, herb butter sauce

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PLATED DINNER

PLATED DINNER SELECTIONS
Choose one soup or salad and one dessert

SOUP
Roasted Tomato Soup
White New England Clam Chowder

SALAD
Chopped Salad - romaine, feta and parmesan cheese, tomatoes, cucumbers, olives, chick peas, roasted peppers topped with homemade croutons and served with Italian dressing and balsamic vinaigrette

House Greens - house greens, tomatoes, cucumbers, carrots, sliced red onion topped with homemade croutons and served with ranch and balsamic vinaigrette

Caesar Salad - hearts of romaine and roasted red peppers topped with homemade croutons and parmesan cheese served with traditional Caesar dressing

DESSERT
Freshly Baked Cookies
Assorted Mini Desserts
Apple and Lemon Bars
Assorted Seasonal Fruits
Assorted Cheese Cakes
Chocolate Fudge Brownies and Blondies

BEVERAGE SELECTION - Included
Pepsi,
Diet Pepsi,
Bottled Water

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COLD HORS D'OEUVRES

SHRIMP COCKTAIL | 6
Jumbo prawns served chilled with cocktail sauce and lemon aioli

BRUSCHETTA | 3
Fresh mozzarella and goat cheese, olive oil, garlic and fresh basil

VEGETABLE CROSTINI | 3
Roasted pepper & artichoke

SMOKED SALMON CROSTINI | 6
Served with herb cream cheese and crispy capers

GRILLED CHEESE AND TOMATO SOUP SHOOTER
Tomato sauce, white cheddar cheese, butter and olive oil

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RECEPTION

HOT HORS D’OEUVRES

SHRIMP DIABLO I 5
Fried jalapeño & bacon wrapped shrimp

BONELESS CHICKEN WINGS I 3
Your choice of buffalo style or BBQ with chunky blue cheese dressing & celery

BILL’S FAMOUS MINI B’S I 4
Your choice of beef sliders, pulled pork, impossible veggie burger (v) or chicken

GRILLED CHEESE AND TOMATO SOUP SHOOTER I 4
Tomato soup, white cheddar cheese, butter and olive oil

MINI CRAB CAKES I 8
Jumbo lump crab cake, arugula and chipotle aioli

BEEF AND PROSCIUTTO MEATBALLS I 6
With pomodoro & pecorino

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BAR PACKAGES

Beverage packages are priced per person
Ask your event manager for a specific listing of brand selections
Bartender fee of $150 per service station

GARDEN LEVEL
House Spirits to include: Vodka, Gin, Rum, Tequila, Whiskey, Bourbon and Scotch
House Chardonnay & Cabernet
Domestic & Imported Beer Selection
- 2 Hours $30
- 3 Hours $40
- 4 Hours $50
Each additional hour $10 per person / Max 6 hours

CITY VIEW
Premium Spirits to include: Vodka, Gin, Rum, Tequila, Whiskey, Bourbon and Scotch
House Chardonnay, Sauvignon Blanc & Red Blend
Domestic & Local Craft Beer
- 2 Hours $40
- 3 Hours $50
- 4 Hours $60
Each additional hour $10 per person / Max 6 hours

PENTHOUSE
Super Premium Spirits to include: Vodka, Gin, Rum, Tequila, Whiskey, Bourbon and Scotch
Chardonnay, Sauvignon Blanc, Cabernet & Pinot Noir
Local Craft Beer Selection
- 2 Hours $50
- 3 Hours $60
- 4 Hours $70
Each additional hour $10 per person / Max 6 hours

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At PSAV®, we blend creativity and innovative technology for an inspiring experience. Our highly trained professionals are passionate about delivering exceptional experiences to help you tell your story. With a focus on every aspect of your event, from planning to execution, we’ll bring your vision to life.

**POPULAR PACKAGES**

Meeting Room Screen/Projector Package | 780
AV cable lot
Projection stand
LCD projector
Tripod screen

Podium Microphone Package | 390
Podium
4-channel mixer microphone
Meeting room house sound

Screen Package | 220
AV cable lot
Tripod screen
Projection stand

Post-it® Flip Chart Package | 107
Flip chart easel
Markers
Post-it flip chart pad

**AUDIO**

Powered speaker | 145

Catchbox throwable microphone | 430

Presidential microphone | 110

Wireless microphone | 255

3 - 6 channel mixer | 90

8 - 10 channel mixer | 145

Conference speaker phone | 220

**CONTACT**

Nicholas LeDonne
Director, Event Technology
312.985.0708
nledonne@psav.com

**STANDARD LABOR RATES**

Setup/Strike | 130/hr

Event Operation | 145/hr

*Pricing is in effect as of January 1, 2020, and is subject to change without notice. Ask your representative for full details regarding labor rates, which can vary based on complexity and time of operation. All PSAV® solutions may be subject to our property’s standard service fee. Above prices do not reflect labor charges, which may apply. All rates are subject to applicable sales tax. ©2020 PSAV. All Rights Reserved.

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GENERAL INFORMATION

GUARANTEES
To best serve you and your guests, a final confirmation of attendance or “guarantee” is required by 11:00 a.m. three business days prior to your event. After guarantee is given the group is financially responsible for guarantee regardless of attendance.

SECURITY
Courtyard Marriott Downtown Chicago/River North cannot assume responsibility for the damage or loss of any merchandise brought into the hotel. If you will be leaving the meeting space and would like it locked, please let your event coordinator know.

PRICING
A 22% service charge is added to the quoted prices and 11.75% Illinois sales tax is applied to food and beverages. In addition, 10.25% tax is added to service charge.

DAMAGES
It is the responsibility of the patron to assume full responsibility for any damages to the hotel property caused by the patron, their guests, or the agents of the patron, i.e. bands, display companies, etc.

PAYMENT POLICY
Credit card on file will be authorized for estimated charges seven days prior to event date. All payments will be settled via the method of payment provided at contract three days after receipt of the invoice.

SHIPPING AND RECEIVING
All boxes must be labeled with meeting or group name, date of event, group on-site contact, and hotel event manager. Due to limited storage space at the hotel, please inform your event manager in advance of any shipments you will make to the hotel. Any materials left behind without shipping instructions will be discarded within three (3) business days. Please speak with your event coordinator for a list of pricing.

AUDIO VISUAL
The Courtyard Marriott Downtown Chicago/River North partners exclusively with PSAV for all audio visual needs.

PARKING
Valet parking is available through Standard Parking in front of the hotel entrance on Hubbard Street for $69 a day. Unlimited in/out privileges are included in the valet parking fee.

OUTSIDE FOOD AND BEVERAGE POLICY
We do not allow any outside food or beverage into Courtyard Marriott Downtown Chicago/River North meeting rooms. If outside food or beverage is found inside the meeting rooms, your bill will be charged a $30 per person service fee.

MISCELLANEOUS
Please note that if you have a special food or menu request, please ask your event coordinator. We will do our best to accommodate each request. An additional service charge may apply.

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