



HYATT REGENCY CHICAGO
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea**Groups 1-10 people, consult with your event manager for alternative options such as a plated meal.**

GREAT LAKES SUNRISE MONDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Cold Cereal Selection with 2% & Skim Milk
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs*
- Mediterranean Potato Hash with Asparagus, Chickpeas, Onion & Feta Cheese
- Cucumber & Strawberry Infused Water
- \$60** *Per Guest*
- \$64** *On All Other Days*

GREAT LAKES SUNRISE - WEDNESDAY & SUNDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Cold Cereal Selection with 2% & Skim Milk
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs with Spinach & Roasted Tomato*
- Chicken Sausage
- Lime-Thyme Infused Water
- \$60** *Per Guest*
- \$64** *On All Other Days*

GREAT LAKES SUNRISE - THURSDAY

GREAT LAKES SUNRISE - TUESDAY & SATURDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Cold Cereal Selection with 2% & Skim Milk
- Fresh Wheat Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs*
- Corned Beef Hash with Peppers & Onions
- Rosemary-Ginger Infused Water
- \$60** *Per Guest*
- \$64** *On All Other Days*

GREAT LAKES SUNRISE - FRIDAY

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Cold Cereal Selection with 2% & Skim Milk
- Fresh Croissants & Bakeries
- Vegetable Frittata with Zucchini, Yellow Squash, Onions, Peppers & Spinach*
- Thick Smoked Bacon
- Raspberry-Orange Infused Water
- \$60** *Per Guest*
- \$64** *On All Other Days*

TASTE OF BRUNCH - ALL DAYS

Selection of Chilled Juices to Include Orange Juice
Local and Seasonally Inspired Sliced and Whole Fruit
Cold Cereal Selection with 2% & Skim Milk
Fresh Croissants & Bakeries
Deb El Farms Cage Free Scrambled Eggs*
Country Style Sausage Patty
Pineapple-Mint Infused Water
\$60 <i>Per Guest</i>
\$64 <i>On All Other Days</i>

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets or breakfast of the day & cannot be purchased a la carte at the noted price. The minimum order is equal to the guarantee for the meal.

CEREALS & PARFAITS

Cold Cereal \$11 Per Guest
Fresh Berries, 2% & Skim Milk
Steel Cut Oatmeal \$12 Per Guest
Raisins, Brown Sugar, 2% & Skim Milk
Greek Yogurt Parfait \$13 Per Guest
Granola, Agave, Peaches & Fresh Berries
Overnight Oats with Fresh Berries & Slivered Almonds \$13 Per Guest

SANDWICHES & WRAPS

English Muffin Sandwich \$13 Per Guest
Sausage Patty, Cage Free Fried Egg, Wisconsin Cheddar & Bacon-Habanero Jam
Bagel Sandwich \$12 Per Guest

Selection of Chilled Juices to Include Orange Juice
Local and Seasonally Inspired Sliced and Whole Fruit
Einstein Bros. Assorted Bagels
Assorted Shmears - Plain, Salmon & Garden FreshSliced Tomato, Cucumber & Red Onion
Whole Hard Boiled Eggs
Individual Chobani Yogurts
Infused Water of the Day
\$56 <i>Per Guest</i>

EGGCELLENT SELECTIONS

Garden Fresh Scramble \$12 Per Guest
Egg Whites & Fresh Seasonal Vegetables
Shakshuka \$13 Per Guest
Chunky Tomatoes, Onions & Peppers, Topped with Poached Eggs & Herbs
Make Your Own Grilled Steak Tacos \$15 Per Guest
Eggs, Pico de Gallo, Cheese, Sour Cream & Flour Tortillas

PLANT BASED SELECTIONS

*Traditional cheese can be added to any of the sandwiches & wrap for a vegetarian option
Chia Seed Pudding \$13 Per Guest
Fresh Berries, Coconut & Almond Flakes

Maple Ham, Swiss Cheese & Fried Egg

Breakfast Burrito | \$13 Per Guest
Flour Tortilla, Scrambled Eggs, Potatoes, Beef Chorizo, Peppers,
Onions, Chihuahua Cheese, & Tomato Salsa

Farmer Market Wrap | \$13 Per Guest
Egg White Scramble & Seasonal Vegetable, Sun-Dried Tomato
Wrap & Cucumber Tomatillo Salsa

Meat Lovers Wrap | \$14 Per Guest
Cage Free Scramble, Country Scramble, Applewood Smoked
Bacon, Slage Ham & Mozzarella

Vegetarian Breakfast "Sausage" Patty | \$5 Per Guest

English Muffin Sandwich | \$13 Per Guest
Just Eggs, Beyond Sausage & Plant Based Cheese

Mediterranean Wrap | \$14 Per Guest
Just Egg Scramble, Spinach, Roasted Tomatoes, in a Whole
Wheat Tortilla

Bagel Sandwich | \$14 Per Guest
Just Eggs, Beyond Sausage Patty, Spinach & Roasted Tomato

Breakfast Burrito | \$14 Per Guest
Just Egg Scramble, Plant Based Chorizo, Potatoes, Peppers,
Onions & Salsa

Vegan Tofu Scramble with Roasted Vegetables | \$14 Per Guest

MORE OPTIONS

Turkey Bacon or Turkey Sausage | \$6 Per Guest

Sausage | \$6 Per Guest

Chicken Sausage | \$6 Per Guest

Thick Smoked Bacon | \$6 Per Guest

French Toast | \$12 Per Guest
Pure Maple Syrup & Whipped Butter

Buttermilk Pancakes | \$13 Per Guest
Pure Maple Syrup & Whipped Butter

Breakfast Potatoes | \$7 Per Guest

Waffle Station | \$14 Per Guest
Berries, Chocolate Chips, Maple Syrup & Whipped Butter

Ratatouille Breakfast Skillet | \$13 Per Guest
Summer Roasted Vegetables, Goat Cheese, Fresh Herbs & Tomatoes

Smoked Salmon | \$20 Per Guest
Einstein Bros. Bagels, Cream Cheese, Sliced Tomatoes, Onions, Capers & Cucumber Slices

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Breakfast Buffet

All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea*Groups 1-15 people, consult with your event manager for alternative options such as a plated meal. Events of 16-25 people, add \$5.00 per guest.*

RISE & SHINE

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs*
- Country Style Sausage *
- Thick Smoked Bacon
- Breakfast Potatoes

\$65 *Per Guest*

BUT FIRST BRUNCH!

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Individual Assorted Greek Yogurts with Granola
- Smoked Salmon Platter
- Einstein Bros. Bagels, Assorted Shmeears, Sliced Tomatoes, Onions, Capers & Cucumber Slices
- Deb El Farms Cage Free Scrambled Egg with Spring Vegetables*
- Baked French Toast Casserole
- Pure Maple Syrup and Caramel Sauce

\$75 *Per Guest*

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Plated Breakfasts

All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tea

ALL AMERICAN BREAKFAST

- Chilled Orange Juice
- Deb El Farms Cage Free Scrambled Eggs*
- Smoked Bacon*, Breakfast Potatoes & Roasted Tomato
- Fresh Breakfast Bakeries

\$50 *Per Guest*

PLANT BASED FRENCH TOAST

- Fresh Orange Juice
- Cinnamon French Toast with Maple Syrup & Margarine
- Morning Star Sausage Patty & Breakfast Potatoes
- Fresh Fruit Cup

\$52 *Per Person*

FRITTATA

- Fresh Orange Juice
- Planner to Choose from the Following:

Fluffy Eggs Baked to Perfection with:Zucchini, Yellow Squash, Onions, Peppers & SpinachOR Sweet Potato, Leek, Asparagus & Gruyere Cheese
Tri-Color Potato Hash with Roasted Peppers
Smoked Bacon
Fresh Breakfast Bakeries
<i>\$50 Per Guest</i>

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A La Carte Bakeries & Snacks

A variety of goods available during morning & afternoon breaks.

BAKERY SHOP

Einstein Bros. Assorted Bagels \$77 Per Dozen With Assorted Cream Cheeses
Today's Fresh Bakeries \$80 Per Dozen Muffins, Croissants & Danishes
Scones \$74 Per Dozen Blueberry & Everything Bagel SeasoningLemon Curd & Whipped Cream Cheese
Freshly Baked Cookies \$80 Per Dozen Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia Nut & Sugar
Blondies with Chocolate Chips & Chocolate Drizzle \$74 Per Dozen
Chocolate Fudge Brownies \$75 Per Dozen
Apple Crumb Cake \$68 Per Dozen
Cinnamon Rolls \$70 Per Dozen With Bacon Crumble & Cream Cheese Frosting
Desire Bar \$68 Per Dozen Hazelnut Daquoise, Ganache & Orange Liquor Mousse

MORE OPTION!

Wells Street Popcorn \$9 Per Bag Local Chicago Mix, Cheddar-Caramel <i>*Minimum order of 24</i>
Seasonally Inspired Sliced Fruit \$28 Per Guest
Whole Market Fruit \$48 Per Dozen
Non-Fat Chobani Yogurts \$6 Each Blueberry, Strawberry & Vanilla
Chobani Yogurt Flip \$6.50 Each <ul style="list-style-type: none"> S'more S'more Salted Caramel Crunch Perfect Peach Cobbler
Daisy Cottage Cheese Cups \$6 Each <ul style="list-style-type: none"> Low Fat With Strawberries With Blueberries
Whole Hard Boiled Eggs \$40 Per Dozen
Honey Lime Fruit Salad \$22 Per Guest Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil & Quinoa with a Honey-Lime Glaze

Lemon Bars | \$74 Per Dozen

Donuts | \$74 Per Dozen

Local Donuts right from Chicago! **Minimum order of 5 Dozen*

Assorted Biscotti | \$50 Per Dozen

Traditional, Chocolate & Chocolate Dipped

SNACK SHOP

Organic Energy Bars | \$64 Per Dozen

Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars

Dry Snacks | \$64 Per Dozen

- Boom Chicka Pop Sea Salt Popcorn
- Deep River Kettle Chips Original Salted
- Food Should Taste Good Multi Grain Tortilla Chips
- Rold Gold Pretzels
- Smartfood White Cheddar Popcorn

Choose up to (3) Options - Minimum 1 Dozen

Nut Harvest Individual Bags | \$70 Per Dozen

- Whole Roasted Sea Salt Almonds
- Whole Roasted Sea Salt Cashews
- Whole Roasted Salted Mixed Nuts

Rx Bars | \$70 Per Dozen

Candy | \$48 Per Dozen

Skittles, Snickers, Kit Kats, M&M's & Reese's Peanut Butter Cups

Individual String Cheese | \$24 Per Dozen

Sabra Cup Selections | \$78 Per Dozen

- Hummus with Pretzel Crisps
- Roasted Red Pepper Hummus with Pretzel Crisps
- Avocado Spread with Whole Grain Toast
- Guacamole with Tortilla

Minimum of (1) Dozen of a Single Item Required

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

- Freshly Brewed Coffee | \$185 Per Gallon
- Royal Cup Regular & Decaffeinated Coffee
- Hot Water with an Assortment of Teas | \$185 Per Gallon
- Iced Tea | \$185 Per Gallon
- Pure Leaf Iced Teas | \$8.25 Each
- Unsweetened & Sweet Tea
- Individual Cold Coffee | \$10 Each
- Starbuck's FrappuccinoCold Brew Coffee

MORE OPTIONS

- Hydration Station | \$75 Per Display
- 5 gallon water dispensers will keep your guests hydrated throughout the day.
- Lemonade | \$8.25 Each
- Red Bull Energy Drinks | \$8.50 Each
- Regular, Sugar Free, Blueberry, Watermelon and/or Tropical

INFUSED DRINKS

- Strawberry Lemonade | \$165 Per Gallon
- Iced Tea with Fresh Mint | \$185 Per Gallon
- Infused Water Station | \$110 Per 5 Gallon Dispenser
- Monday: Cucumber-StrawberryTuesday: Rosemary-GingerWednesday: Grapefruit-Thyme Thursday: Pineapple-MintFriday: Raspberry-OrangeSaturday: Rosemary-GingerSunday: Grapefruit-Thyme

SOFT DRINKS & WATERS

- Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.75 Each
- Bubly Sparkling Water | \$7.75 Each
- Still & Sparkling Water | \$7.50 Each

JUICES

- Bottled Juices | \$7 Each
- Orange, Apple & Cranberry
- Naked Smoothies | \$8.25 Each
- Berry Veggie, Mighty Mango & Green Machine*Minimum 2 dozen*

MORNING COCKTAILS

- Food is required to be served alongside cocktails.
- Mimosa Station | \$70 Per Bottle, Serves up to 5 People
- Sparkling Wine, Orange Juice, Pineapple Juice and Grapefruit JuiceWhole Strawberry Garnishes Self-Service available for up to 50 peopleAttendant required for 51+ People at \$200 per Attendant, up to 3 Hours
- Bloody Mary Station | \$85 Per Pitcher, Serves up to 10 People
- Pre-mixed Zing Zang Bloody Mary & VodkaLemons, Limes, Assorted Cheese, Celery Sticks, Celery Salt, Hot Sauces & A1 Sauce Self-Service available for up to 50 peopleAttendant required for 51+ People at \$200 per Attendant, up to 3 Hours

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Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount.Break packages served for up to 1 hour, unless otherwise noted.

HALF DAY BREAK PACKAGE

Served for up to 3 hours in the morning OR 3 hours in the afternoon.

INCLUDES:

Mid-Morning Snack: Whole Fruit & Homemade Granola Bars or
Afternoon Snack: Chocolate Covered Pretzels & Chicago Mix -
Cheddar & Caramel Popcorn

Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea

\$36 *Per Guest*

I LOVE CANDY

Swedish Fish, Gummy Bears, Reese’s Pieces, Malted Milk Balls,
Yogurt Raisins & Jolly Ranchers

\$20 *Per Guest*

MIX IT UP

Peanuts, Almonds, Yogurt Pretzels, M&M’s, Dried Apricots, Banana
Chips & Dried Cranberries

\$22 *Per Guest*

HIGH PROTEIN

Cheddar Cheese Cubes

Sabra Guacamole & Tortilla Chips

Seasonal Jerky

RE-ENERGIZE ME

Wisconsin Cheese Curds

Whole Raw Almonds

Salami Bites

Dark Chocolate Blueberry Bark

\$27 *Per Guest*

CHOCOLATE SHOP

Chocolate Covered Pretzels

Chocolate Pot de Cream

White Chocolate Covered Strawberries

Chocolate Bark

\$24 *Per Guest*

NICE & NAUGHTY

House made Superfood Energy Bar

Watermelon with Chili Spice

Warm Doughnut Holes

\$24 *Per Guest*

CITY OF CHAMPIONS

Chicago Popcorn Mix

Mini Chicago Hot Dogs in a Blanket, Whole Grain Honey-Dijon
Mustard

Cashew & Cranberry Mix

\$29 Per Guest

DIP TRIO

Trio of Dips

- Roasted Red Pepper Hummus
- French Onion Dip
- Spicy Black Bean & Cotija Cheese Dip

Fresh Baguettes & Lavosh

Sweet Potato Tortilla Chips

Heirloom Carrots

\$26 Per Guest

CREPE STATION*

Planners to Choose (1) Sweet & (1) Savory Option to Offer their Guests.
Sweet: Mixed Berry or Nutella & BananaSavory: Chicken & Spinach or Smoked Ham & Swiss

\$32 Per Guest

*Chef fee of \$200 required

Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options.*Groups 1-15 people, consult with your event manager for alternative options such as a plated meal.Events of 16 - 25 people, add \$8.00 per guest.*

SOUTHERN CHARM - MONDAY

Homestead Tomato, Cucumber, Avocado Salad with Balsamic Vinaigrette

Apple Coleslaw with Cabbage, Carrots, Parsley & Lime Vinaigrette

Blackened Salmon & Lemon

Walnut Toffee

Assorted Individual Italian Ice

\$24 Per Guest

SUMMER BREAK

Mixed Berries & Honey Whipped Ricotta

Celery Sticks with Almond Butter

Cheese Curds

\$23 Per Guest

MIDWEST BBQ - TUESDAY & SATURDAY

Mixed Green Salad
Arugula, Romaine Lettuce, Sun-Dried & Green Tomatoes & Sour Dough CroutonsCucumber Ranch Dressing

Rainbow Potato Salad with Celery, Pickles & Mustard Vinaigrette

Honey BBQ Spiced Chicken with Collard Greens & Chicken Jus

Charred Summer Vegetables

Buttermilk Mashed Potatoes

Chocolate Praline Cake

\$80 *Per Guest*

\$85 *On All Other Days*

LATIN FLAIR - WEDNESDAY & SUNDAY

Summer Greens

Citrus Fruits, Red Grape Tomatoes, Cotija Cheese & Jalapeno Vinaigrette

Mexican Street Corn Salad

Mahi Mahi with Chimichurri

Build your Own Taco

BarbacoaCorn Tortillas, Salsa, Sour Cream, Cilantro & Onions & Queso Fresco

Black Beans & Rice

Roasted Summer Vegetables

Tres Leches Sponge Cake with Fresh Berries

\$80 *Per Guest*

\$85 *On All Other Days*

NEW ENGLAND - FRIDAY

Boston Bibb Salad

Red Bell Pepper, Roasted Parsnips & Carrots with a Fresh Herb Vinaigrette

New England Clam Chowder

Smoked Brisket of Beef with House Made Chipotle BBQ Sauce

Orange-Ancho Chili Rubbed Grilled Chicken with Sauteed Onions & Peppers

Brown Sugar Baked Beans

Seasonal Succotash

Corn Bread with Honey Butter

Peach Cobbler & Whipped Cream

\$80 *Per Guest*

\$85 *On All Other Days*

PAN ASIAN - THURSDAY

Asian Chopped Salad

Red Onion, Red Pepper, Jicama, Cucumber & Sesame-Soy Dressing

Egg Rolls with Sweet & Sour Sauce

Kung Pao Chicken*

Beef Short Ribs

Scallion Ginger & Gochujang BBQ Sauce*

Vegetable Lo Mein

Shitake Mushrooms, Napa Cabbage, Carrots & Bean Sprouts

Spicy Green Beans

Coconut Rice Pudding

\$80 *Per Guest*

\$85 *On All Other Days*

THE LOOP DELICATESSEN - EVERYDAY

Romaine Hearts & Baby Gem Lettuce Salad

Shaved Radish, Baby Cucumber, Avocado, Goat Cheese & Lime-Vinaigrette

Roasted Potato Salad with Dill, Pickles and Chopped Eggs

Seared Capon Breast with Mustard Sauce*
.....
Roasted Cod
Creamy Lemon Beurre Blanc, Pearl Onions & Mushrooms
.....
Roasted Baby Red Potato Parsley Butter
.....
Grilled Summer Vegetables
.....
Boston Cream Tarts
.....

\$80 *Per Guest*

\$85 *on All Other Days*

Three Peppercorn Rubbed Sirloin of Beef
.....
Honey Smoked Turkey
.....
Albacore Tuna Salad
.....
Pickle Spears, Lettuce & Sliced Tomatoes
.....
Provolone & Wisconsin Sharp Cheddar
.....
Olive Oil Mayonnaise & Dijon Mustard
.....
Bread Presentation
.....
Deep River Potato Chips
.....
Oreo Cheesecake Bar
.....

\$78 *Per Guest On All Days*

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Grab 'n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.**Choose up to 3 Total Options**

ACCOMPANIMENTS

All Grab 'n Go Entree Salads, Entree Bowls, Sandwiches and Wraps to include Chips, Whole Fruit & a Packaged Dessert
.....

SANDWICHES & WRAP

Roast Beef Sandwich
Swiss Cheese, Pickle, Tomato & Horseradish-Mustard
.....
Turkey Sandwich
Baby Spinach, Provolone, Tomato & Avocado Aioli
.....
Vegetarian Wrap
Roasted Cauliflower, Chickpeas, Quinoa, Carrot, Cucumber & Red Pepper Hummus
.....
Chicken Sandwich
Tarragon Chicken Salad with Celery, Onion, Tomato & Lettuce
.....

\$60 *Per Person*

SIDE ITEMS

ENTREE SALADS

Choose Two to Accompany your Sandwiches or Wraps, Must be the Same items for all Sandwiches & Wraps.

- Corn Salad with Black Beans, Cilantro, Scallions & Lemon-Jalapeno Vinaigrette
- Cucumber Salad with Heirloom Cherry Tomatoes, Red Onion & Dill Vinaigrette
- Tri-color Cauliflower Salad, Quinoa, Sunflower Seeds & Lime Vinaigrette
- Sweet & Spicy Cucumbers & Carrots

.....

Chipotle Chicken
Charred Corn, Scallions, Shredded Pepper Jack Cheese on a bed of GreensHoney-Cumin-Lime Dressing

.....

Traditional Tuna Nicoise
Flaked Tuna, Petit Greens, Green Beans, Teardrop Tomatoes, Hard Boiled Eggs, Potatoes & Kalamata OlivesWith a light Lemon-Olive Oil Dressing

.....

Kale & Mixed Green Salad
Chopped Tomatoes, Cucumbers, Quinoa, Grilled Corn, Garbanzo Beans, Craisins & Spicy TofuWhite Balsamic Dressing

.....

\$60 *Per Guest*

SALADS WITH CHOICE OF PROTEIN

Pre-select (1) Protein per Salad from Salmon, Chicken, Spicy Tofu or Plain

Glass Noodles

Glass Noodles with Broccoli, Snap Peas, Carrots, Peppers & Sesame Vinaigrette*Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

.....

Vegetarian Orzo Bowl

Orzo, Zucchini, Grilled Corn, Baby Arugula, Goat Cheese Crumbles with a Lemon Vinaigrette*Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

.....

Farro Burrito Bowl

Farro, Black Beans, Grilled Vegetables - Eggplant, Zucchini, Red Pepper, & Squash, Queso Fresco, & AvocadoWith Roasted Tomatillo Vinaigrette *Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

.....

\$60 *Per Guest*

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Plated Salad Entrees

Ideal for a lunch meeting, or something lighter for your guests our Chef has composed these plated lunches featuring soup, entree salad and dessert for all to enjoy.*All lunches include an Assortment of Bread, Coffee & Herbal Tea Service*

FLAVORS OF THE MEDITERRANEAN

Mediterranean Bowl

Moroccan Spiced Chicken Breast, Parsley Cous Cous, Garlic Hummus, Cucumber Salad, Artisan Greens, Pickled Red Onions &

FLAVORS OF LATIN AMERICA

Latin Bowl

Ancho Chili Rubbed Seared Chicken a top Yellow Lime & Cilantro Rice, Black Bean & Pepper Salad, Romaine Lettuce & Queso Fresco & Cilantro VinaigretteTopped with Crispy Colorful Tortilla

White Balsamic Vinaigrette

Pita Triangles & Sun-Dried Tomato Hummus

Baklava

\$62 Per Guest

\$65 With a Soup Course

Strips & Lime

Tortilla Chips with Salsa

Tres Leches Sponge Cake with Fresh Berries

\$62 Per Guest

\$65 With a Soup Course

FLAVORS OF ASIA

Asian Bowl

Rice Noodle Salad with Napa Cabbage, Snow Peas, Carrots, Onions & Peppers, Seared Shiitake Mushrooms, Baby Greens & Miso Vinaigrette, topped with Herb Marinated Salmon

Coconut Rice Pudding

Won Ton Crisps with Edamame Dip

\$63 Per Guest

\$66 With a Soup Course

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.All lunches include an Assortment of Bread, Coffee & Herbal Tea Service

OAK STREET BEACH

Baby Iceberg Salad

Mindoro Blue Cheese Crumble, Crispy Shallots, Bakers Cured Bacon & Semi-dried TomatoesGreen Goddess Ranch Dressing

8oz. Black Angus Strip Steak

Peperonata, Aged Balsamic Glazed Cipollini Onions & Grain Mustard Marinated Fingerling Potatoes Madagascar-Peppercorn Sauce*

Columbian Chocolate Mousse Cake with Caramel Sauce

\$70 Per Guest

MONTROSE BEACH

Kale Salad

Tuscan Dark Kale and Garden Green Salad, Roasted Apricots & Crumbled Feta CheeseSummer Berry Vinaigrette

Roasted Seasonal Fish

Fresh Roasted Tomatoes, Basil, Shallots, EVOO with Pesto Potato Puree & Roasted Summer Squash*

Lemon Cheesecake Parfait

Graham Cracker Crust with Whipped Cream & Chocolate Shavings

\$70 Per Guest

FOSTER BEACH

- Watermelon Salad
- Basil & Ginger Infused Watermelon with Assorted Clusters of Seasonal Lettuces, Marinated Pecorino RomanoSerrano Chili Vinaigrette
- Herb Barbeque Spiced Rubbed Chicken
- Housemade Mac 'n Cheese & Roasted Summer Vegetables
- Strawberry Shortcake Trifle
- Poundcake, Balsamic Strawberries & Whipped Cream

\$70 Per Guest

NORTH AVENUE BEACH

- Summer Grains Salad
- Ancient Grains, Mixed Greens, Roasted Corn Kernels, Minted Cucumbers & Heirloom Cherry TomatoesWhole Grain Mustard Vinaigrette
- Braised Short Ribs
- Soft Polenta with Parmesan Cheese, Glazed Baby Carrots, Asparagus & Mushroom RagoutRed Wine Jus*
- Chocolate Almond Hazelnut Bar
- Strawberry Coulis & Berries

\$70 Per Guest

OHIO STREET BEACH

- Caesar Salad
- Roasted Tomato, Watercress & Shaved Parmesan Cheese Classic Caesar Dressing
- Pan Seared Chicken Breast
- Spring Vegetable Quinotto, Haricot Verts & Roasted Baby CarrotsLemon Thyme Chicken Jus*
- Almond Pear Tart with Chocolate Sauce

\$70 Per Guest

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All dinners include an Assortment of Bread, Coffee & Herbal Tea Service

LAKE ONTARIO

- Shrimp & Grits
- Baby Gem Lettuces
- Shaved Carrots & Watermelon Radish Fresh Herb Vinaigrette
- Filet Mignon

LAKE MICHIGAN

- Brule Cape Cod Scallops & White Wine Carnaroli Risotto
- Roasted Apples on Artisan Greens
- Feta Cheese, & House Crisps Champagne Dressing
- Duet of Tenderloin of Beef & Jumbo Prawns

Potato Dauphinoise & Seasonal Vegetables Perigourdine Sauce
.....
Fruit Tart with Pastry Cream & Berry Coulis
.....
\$145*Per Guest*

LAKE ERIE

Tomato Bisque Soup
.....
Ceasar Salad
Baby Watercress, Roasted Tomatoes, Sourdough Crostini &
Shaved Parmesan Traditional Caesar Dressing
.....
Short Rib of Beef
Quinotto & Roasted Winter Root Vegetables Bordelaise Sauce
.....
Banana Cake
Cream Cheese Frosting, Salted Caramel Sauce & Black Walnuts
.....
\$125*Per Guest*

LAKE HURON

Pan Seared Crabcake
Wasabi Aioli & Heirloom Cherry Tomato
.....
Heirloom Tomato & Fresh Mozzarella
Frisse & Baby Watercress Dark Balsamic Vinaigrette
.....
French Cut Chicken Breast
Vesuvio Potatoes & Seasonal Vegetables Mustard Seed Demi-Glace
.....
Chocolate Pot de Cream
Toasted Hazelnuts
.....
\$112*Per Guest*

Anna Potatoes & Roasted Seasonal Vegetables Barolo Sauce
.....
Dark Chocolate Mousse Tart
Berry Compote & Chocolate Sauce
.....
\$130*Per Guest*

LAKE SUPERIOR

Lobster Ravioli
Vanilla Beurre Blanc & Sauteed Leeks
.....
Roasted Beets & Goat Cheese on Petite Greens
Pomegranate Vinaigrette
.....
Salmon Sixty South
Basil Potato Puree & Roasted Vegetables Tomato Caper Sofrito
.....
Caramel Macchiato Cake layered with Vanilla Cheesecake and
topped with Caramel Sauce
.....
\$115*Per Guest*

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert

from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.**All dinners include an Assortment of Bread, Coffee & Herbal Tea Service**

TO CREATE YOUR PERSONAL PREFERENCE MENU

Specially trained servers take your guests' orders as they are seated.

A custom printed menu featuring up to four entree selections is provided for your guest

The planner chooses the appetizer, salad, and dessert in advance.

PLANNER'S CHOICE OF SALAD

Duet of Red Wine & Extra Virgin Olive Oil Roasted Beets & Poached Baby Pears
Baby Greens, Pickled Radish, PomegranateLemon Vinaigrette

White Truffle Scented Wisconsin Burrata Cheese over Lolla Rosso & Lolla Verde Leafs
Vanilla Baked Plums & Fresh Herb Roasted MushroomsChampagne Vinaigrette

Salad of Circus Frisée, Butter & Leaf Lettuces
Strawberries, Basil Pesto, Ciligiene Mozzarella CheeseWhite Balsamic Broken Strawberry Vinaigrette

Grilled Romaine Lettuce Hearts
Roasted Tomato, Shaved Watermelon Radish, Garlic Croutes & Shaved Pecorino RomanoBlack Garlic Caesar Dressing

PLANNER'S CHOICE OF DESSERT

Crunch Bar with Chocolate Sauce, Berries & Chocolate Shavings

Upside-Down Pineapple Cake
Caramel Rum Sauce, Streusel & Berries

Hazelnut Praline Mousse Cake with Chocolate Sauce

Note:
Minimum of 50 Guests Required & Maximum of 500 Suggested

\$165 *Per Guest*

PLANNER'S CHOICE OF APPETIZER

Brule Cape Cod Scallops & White Wine Carnaroli Risotto

Chicken Consommé
Wonton Purse of Minced Chicken, Scallions, Carrot & Celery Brunoise

Crab, Saffron Ricotta & Pea Shoot Salad
Pickled Carrot Shavings & Early Harvest Olive Oil

INDIVIDUAL CHOICE OF ENTREE

Beef*
Slow Braised Prime Short RibsGrilled Strip Steak, Black Truffle Veal Jus

Fish*
Herb Crusted SalmonSeasonal Sustainable Fish

Chicken*
Seared Free Range French Cut Chicken Breast, Mushrooms & Chicken Pan JusChicken Riganati, Lemon, Oregano & Olive Oil Sauce

Vegetarian
Soft Corn Polenta, Sauteed Spinach, Caramelized Royal Trumpet Mushrooms & Seasonal VegetablesParmesan Cream SauceChickpea & Jasmine Rice Ragout, Japanese Eggplant, Sugar Snap Peas, Fried Tofu & Sambal Oelek Sauce

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. *Groups 1-15 people, consult with your event manager for alternative options such as a plated meal.Events of 16 - 25 people, add \$10.00 per guest.*

CHICAGO THEATER

- Bibb Lettuce & Field Greens
- Pickled Beets, Fresh Garbanzos, Creamy Peppercorn Dressing
- Creamy Marinated English Cucumber Salad & Dill
- Roasted Redskin Potato Salad with Pancetta & Parsley
- Pan Seared Salmon, Roasted Shallot Butter Sauce
- Braised Short Rib, Orange-Chipotle Glaze
- Free Range Chicken Breast, Pearl Onions & Fresh Local Grown Mushrooms
- Roasted Broccolini & Baby Carrots
- Herb Mashed Potatoes
- Strawberry Cheesecake Mousse & Graham Cracker Streusel

\$135 Per Guest

STEPPENWOLF THEATER

- Heirloom Tomato Salad, Sweet Onions & Basil
- Red Pepper Hummus & Homemade Pita Chips
- Midwest Farm Greens
- Edamame & Chopped Tomato, Dark Balsamic Vinaigrette
- Pan Seared Chicken, Thyme Jus
- Slow Cooked Wagyu Beef Brisket, Smokey Ancho Chili BBQ Sauce
- Oven Roasted Salmon, Lemon Dill Sauce
- Boursin Potato Mash
- Sautéed Asparagus & Peppers
- Pound Cake, Blueberry-Lemon Compote & Whipped Cream

\$135 Per Guest

LOOKINGGLASS THEATER

- Villager Salad of Cucumber, Peppers & Tomatoes
- Summer Greens
- Roasted Tomato, Pickled Red Onions & Feta Cheese, Herb Lemon Dressing
- Hummus & Pita Chips
- Mediterranean Olives
- Grilled Flank Steak Marinated with Onions and Cilantro*
- Chicken Breast Fricassee, Creamy Dijon Herb Sauce*
- Seafood Paella*

Herbed Roasted Potatoes

Haricot Vert Sautéed with Shallots & Basil Infused Olive Oil

Blueberry Kiwi Tarts

\$135 *Per Guest*

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Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. **Hors D'oeuvres Packages are priced Per Person based on 1 piece per item per person.***Package of 3 for \$26.00Package of 4 for \$33.00Package of 5 for \$40.00*

- All items will be displayed unless requested to be passed.
- Butler passed Hors D'oeuvres require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

COOL SELECTIONS

Tofu Skewer with Ginger-Honey Tofu & Mushroom **DF VGN GF**

Fig Bruschetta, Herbed Goat Cheese & Fig Chutney with Fresh Thyme **V**

Berry Bruschetta Ricotta, Mixed Berries & Mint **V**

Tiny Tomato, Mozzarella & Basil Caprese Skewer **V GF**

Vegetable California Roll with Firecracker Sauce **DF VGN GF**

Ambrosia Chicken Salad & Grape Tartelette

Chicken Salad Mousse Deviled Eggs **DF GF**

Chipotle Shrimp in a Cucumber Cup **DF GF SF**

Seared Tuna with Wasabi Aioli & Togarashi **DF GF**

Shrimp BLT **DF GF SF**

Bay Scallop Ceviche with Jalapeno, Lime, & Cilantro **DF GF SF**

Lobster Salad in a Phyllo Cup with Avocado Crema **SF**

Salami & Provolone Roll-up **GF**

WARM SELECTIONS

Vegetable Quesadilla with Salsa **V**

Raspberry Brie Encroute **V**

Portobello Mushroom Puff **V**

Punjabi Vegetable Samosa **DF V**

Spring Roll with Shoyu Sauce **DF VGN**

Edamame Potsticker with Ginger-Soy Sauce **DF VGN**

Roasted Tomato, Basil & Mascarpone Arancini **V**

Indian Dal Beggar's Purse with Mango Chutney **DF VGN**

Nashville Hot Chicken & Waffle with Honey Drizzle **DF**

Chicken Potsticker with Ginger-Soy Sauce **DF**

Lemon-Pepper Chicken Brochette **DF GF**

Honey Sriracha Chicken Meatball **DF**

Lump Crab Cakes with Garlic Aioli **SF**

Havana Bite, Ham, Swiss & Dijon Mustard on a Crostini
.....
Melon & Parma Wrap **DF GF**
.....
Beef Tenderloin with Cilantro Creme & Pickled Red Onion **GF**
On a Gluten free Crostini
.....

Tiger Prawn Skewer with Chimichurri Sauce **DF GF SF**
.....
Shrimp Shu Mai with Ginger-Soy Sauce **DF SF**
.....
Coconut Shrimp with Apricot Dipping Sauce **DF SF**
.....
Italian Beef Spring Roll
.....
Beef Souvlaki with Tzatziki Sauce **DF GF**
.....
Pork Al Pastor Kabob **DF GF**
.....

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Lite Bites

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

SUSHI

California Rolls paired with Nigiri Salmon, Shrimp & Tuna
Soy Sauce, Pickled Ginger & Wasabi
.....
\$12.50 *Per Piece, 100 Piece Minimum*

SHELLFISH BAR

Jumbo Shrimp, Oysters on the Half Shell & Crab Claws on Ice
Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce
.....
\$12.50 *Per Piece, 100 Piece Minimum*

GARDEN FRESH VEGETABLES

Seasonal Fresh Vegetables
Asparagus, Belgian Endive, Celery, Radishes, Carrots, Teardrop
Tomatoes, Peppers & CucumberCucumber Tzatziki, Buttermilk
Ranch & Garlic Hummus
.....
\$32 *Per Guest*

FROM THE CHEESE MONGER

Domestic & International Cheeses from our Local Cheese Monger
.....
Marinated Baby Fresh Mozzarella, Dried Fruits, Nuts & Quince
Paste
.....
Sourdough Baguette & Walnut-Cranberry Crackers
.....
\$40 *Per Guest*

GRILLED HARVEST VEGETABLES

Roasted Peppers, Balsamic Marinated Portobello Mushrooms,
Grilled Zucchini with Shaved Pecorino Romano & Grilled
Asparagus
.....
Marinated Olives, Marinated Artichokes & Romaine Spears
.....

CHARCUTERIE

Selection of Italian Cured Meats
Prosciutto de Parma, Salami, Capicola, SopressataBread Sticks &
Assorted Artisan BreadPickled Vegetables, Marinated Olives, &
Mustards
.....

Garlic Crostini, Pita Bread, Chips & Fava Bean Hummus
.....
\$36 *Per Guest*

ANTIPASTI & CHARCUTERIE

Roasted Vegetables, Cheeses & Cured Meats
Breadsticks & Artisan BreadsPickled Vegetables, Marinated Olives
& MustardsBread Sticks & Assorted Artisan Bread
.....
\$42 *Per Guest*

\$37 *Per Guest*

BAKED BRIE IN SOURDOUGH WITH CROSTINI

Planners to Choose (1) Topping from the Below:

- Honey & Walnuts
- Fig Jam & Pistachios
- Apple-Cranberry

Bread Sticks & Assorted Artisan Bread*More than one topping
can be ordered in quantities of 50 people.
.....
\$275 *Per Display, Serves up to 50 People*

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Presentation Stations

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. **Minimum Of (2)**
stations per event function required, stations cannot be purchased individually.

PILSEN CANTINA

Carne Asada, Chicken Al Pastor & Grilled Portobello Mushrooms &
Onions
Salsa Verde, Salsa Rojo, Cotija Cheese, Cilantro & Onions,
Guacamole, & Sour Cream, Corn & Flour Tortillas
.....
\$34 *Per Guest*

BRUSCHETTA STATION

American
Buffalo Chicken Blue Cheese dip Diced Celery & Toasted Bread
Slices
.....
Italian
Diced Tomato, Diced Red Onion, Olive Oil & Garlic-Basil Herb
RicottaCrispy Prosciutto & Aged Balsamic DrizzleSliced Toasted
Baguette
.....
Asian
Tuna Poke*, Pineapple, Cilantro, Fresh Wasabi, Toasted Sesame
Seeds & Crispy Wontons
.....
\$38 *Per Guest*

SLIDERS, SLIDERS, SLIDERS

Waygu Beef*, Pulled Chicken* & Black Bean, Quinoa Slider
.....

TRIPLE WING

Traditional Buffalo Wings
.....

Crispy Onion, Sliced Butter Pickles, Tomatoes & Jalapenos
.....
Yellow Mustard, Ketchup & Tex Mex Remoulade
.....
Jack & Wisconsin Cheddar
.....
Traditional Slaw & Sweet Potato Chips
.....
\$39 Per Guest

TWIST OF THE MIDWEST

Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Breaded Perch
Remoulade, Ketchup, Yellow, Dijon Mustard & Celery SaltSauerkraut, Chopped Onions, Tomatoes, Pickle Spears & Sport
PeppersHot Dog & Slider Buns
.....
Local Potato Chips
.....
\$38 Per Guest

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change based on availability and market conditions.

Taste of Chicago

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception.**Minimum Of (2) stations
per event function required, stations cannot be purchased individually.**

TAYLOR STREET

South Loop Antipasto Salad with Tortellini, Cured Meats,
Cheeses, Artichokes & Grilled Vegetables
.....
Chicken Tenders Cacciatore with Heirloom Tomatoes & a Hint of
Barolo Wine
.....
Baked Pasta Rigate with Balsamic Eggplant, Sweet Pomodoro &
Basil Pesto, Topped with Buffalo Mozzarella
.....
Tuscan Style Slow Cooked Veal Meatballs with Mascarpone
Cheese Soft Polenta
.....
\$46 Per Guest

CHICAGO STATION

Jerk Chicken Wings
.....
Asian Boneless Chicken Wings
.....
Celery Sticks with Blue Cheese & Ranch Dressing
.....
Thai Vegetable Slaw with Peanuts
.....
\$38 Per Guest

CERMAK STREET

California Rolls with Shoyu Sauce
.....
Crispy Vegetable Egg Rolls with Sweet & Sour Sauce
.....
Orange Peel Chicken, Lightly Battered & Fried with Candied
Orange Peel
.....
Wok Fried Kung Pao Beef with Peppers, Chili & Mushrooms
.....
Vegetable Fried Rice
.....
\$46 Per Guest

NOODLES OF ASIA

Chicago Chop Salad
.....
Mini Italian Beef with Peppers, Onions & Giardiniera
.....
Thin Crust Vegetable Pizza
.....
Deep Dish Pizza - Cheese & Meat Lovers
.....
\$40 *Per Guest*

Garlic Shrimp and Soba Noodle
With Fresh Sugar Snap Peas, Red Peppers, Ginger and Scallions
.....
Sichuan-Style Chicken with Lo Mein Noodles, Onion and Peppers
.....
Vegetable Tofu Noodle
With Napa Cabbage, Mushrooms, Carrots, Bean Sprouts and
Broccoli
.....
\$44 *Per Guest*

PASTA ITALIANO

Farfalle with Vodka Sauce Pancetta & Asparagus
.....
Cheese Tortellini Mushrooms, Sun-dried Tomatoes & Artichoke-Cream Sauce
.....
Cavatappi with Baby Shrimp
White Wine, Extra Virgin Olive Oil, Lemon, Garlic, Spinach & Pesto Sauce
.....
Focaccia, Olive Bread, Chili Flakes & Parmesan Cheese
.....
\$44 *Per Guest*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

ROASTED TENDERLOIN OF BEEF
.....
Wasabi Mashed Potatoes
.....
Horseradish Creme
.....
Mini Pretzel Rolls
.....
Market Price

HICKORY SMOKED BEEF BRISKET
.....
Sauteed Green Beans & Shallots
.....
Turkey-Sage Jus
.....
Brioche Rolls
.....
Market Price

GARLIC & HERB PORCHETTA PORK ROAST
.....
Watercress & Mascarpone Cheesy Polenta
.....

ALASKAN SALMON EN CROUTE
.....
Salmon Fillet Topped with Spinach & Mushrooms
.....

Chimichurri

Mini Ciabatta Rolls

\$36 Per Guest

Herbed Chervil Beurre Blanc

Vegetable Medley

\$39 Per Guest

SMOKED VIRGINA HAM

Sweet Potato and Butternut Squash Casserole
With Roasted Pumpkin Seeds

Cranberry Mustard

Pull Apart Rolls

\$34 Per Guest

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Interactive Stations & More!

*Items may require an attendant at \$200.00 per attendant for up to three hours, \$75 per attendant each additional hour

DESSERT BOARD

Whole Strawberries, Jumbo Marshmallows, Mini Brownies &
Chocolate Sauce

\$26 Per Guest

FLOAT STATION*

Local Root Beer, Creme Soda & Orange Soda
Topped with Choice of Chocolate or Vanilla Ice Cream*Ask your
Event Manager about upgrading to a Champagne & Sorbet
station*

\$22 Per Guest

CREPE STATION*

Planners to Choose (1) Sweet & (1) Savory Option to Offer their
Guests.
Sweet: Mixed Berry or Nutella & BananaSavory: Chicken &
Spinach or Smoked Ham & Swiss

\$32 Per Guest

CHOCOLATE SHOP

Chocolate Covered Pretzels

Chocolate Pot de Cream

White Chocolate Covered Strawberries

Chocolate Bark

\$24 Per Guest

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Small Bites

Miniature Dessert Packages are priced Per Person based on 1 piece per item per person.Package of 2 for \$12.00Package of 3 for \$18.00Package of 4 for \$24.00All items will be displayed unless requested to be passed.Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

MINIATURE PASTRIES

- Chocolate Tart with Dark Glaze
- Key Lime Tart
- Cherry Crumble Tart
- Chocolate Flourless Ovals
- Fruit Tart with Vanilla Cream & Mixed Berries
- Custard Filled Eclair
- Raspberry Mousse Cup

MINIATURE CUPCAKES

- Chocolate Cupcake with Chocolate Ganache
- Red Velvet Cupcake with Cream Cheese Frosting
- Carrot Cupcake with Buttercream Frosting
- Funfetti Cupcake With Vanilla Frosting
- Gluten Free Chocolate Cupcake with Salted Caramel Frosting
- Gluten Free White Cupcake with Buttermilk-Raspberry Frosting

BARS

- Caramel Turtle Bar
- Oreo Bar
- Ambre Bar - Praline Crunch, Salted Caramel Streusel & Caramel Mousse
- Le Brownie - Fudge Brownie, Praline Cremant & Caramel Mousse

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Cakes & Pies

Choose up to (3) options - Each Cake or Pie serves 8-10 people.

CAKES

- Carrot Cake, Chocolate Cake, German Chocolate Cake, Red Velvet Cake or Tiramisu

CHEESECAKES

- Traditional, Strawberry or Turtle Cheesecake
- \$16** Per Guest

\$16*Per Guest*

PIES

Apple Pie, Cherry Pie, Blueberry Pie, Peacan Pie or Chocolate Cream Pie

\$16*Per Guest*

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Frozen Treats

Minimum of (2) Dozen of any (1) Items Required Unless Otherwise Specified.

ITALIAN ICE

Cherry

Lemon

Sugar Free - Cherry or Lemon

\$78*Per Dozen*

ICE CREAM CUPS

Chocolate Brownie Swirl

Vanilla-Strawberry Shortcake Swirl

\$96*Per Dozen*

ICE CREAM BARS & SANDWICHES

Chocolate Fudge Bars

Chocolate Chip Ice Cream Sandwich

Vanilla Ice Cream Sandwich with Chocolate Cookie

Strawberry Shortcake

Neapolitan Sandwich

Vanilla Twist Ice Cream Cone

\$84*Per Dozen*

THE ORIGINAL RAINBOW CONE

Minimum of 50 required.

Chicago's Own Layered Ice Cream
Rainbow Cone Tasters*A Chicago Tradition for over 95 years, enjoy the classic combination of Chocolate, Strawberry, Pistachio, Palmer House & Orange Sherbet ice cream in a single scoop, served in a dish. *Contains Nuts. Single flavors available upon request.*

\$9.50*Per Cup*

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Bottle Service

Initial Liquor purchase to include ice, glassware, napkins, stirrers and garnishes.*All beverages are purchased in full. No returns of any products allowed for credit. Beverages are replenished only at Clients Request.*

GIN

Hendricks, 1L | \$275 Per Bottle

Bombay Sapphire, 1L | \$200 Per Bottle

Beefeater, 1L | \$180 Per Bottle

BOURBON

Woodford Reserve, 1L | \$340 Per Bottle

Maker's Mark, 1L | \$300 Per Bottle

Jim Beam, 1L | \$175 Per Bottle

SCOTCH

Macallan 12yr, 750ml | \$450 Per Bottle

Glenlivet 12yr, 1L | \$340 Per Bottle

Johnnie Walker Black Label, 1L | \$275 Per Bottle

RUM

Diplomatico Reserva, 1L | \$250 Per Bottle

Bacardi Superior, 1L | \$175 Per Bottle

TEQUILA

Clase Azul Reposado, 750ml | \$700 Per Bottle

Casamigos Blanco, 1L | \$350 Per Bottle

Don Julio Blanco, 1L | \$350 Per Bottle

Patron Silver, 750ml | \$250 Per Bottle

WHISKEY

Jameson, 1L | \$250 Per Bottle

Crown Royal, 1L | \$250 Per Bottle

Jack Daniel's, 1L | \$240 Per Bottle

VODKA

Grey Goose, 1L | \$280 Per Bottle

Ketel One, 1L | \$225 Per Bottle

Absolut, 1L | \$190 Per Bottle

Tito's, 1L | \$180 Per Bottle

LIQUEURS

Hennessy V.S., 1L | \$350 Per Bottle

Grand Marnier, 1L | \$300 Per Bottle

Bailey's, 1L | \$275 Per Bottle

DiSaronno, 1L | \$275 Per Bottle

Kahlua, 1L | \$225 Per Bottle

Beer

All beverages are purchased in full. No returns of any products allowed for credit. Beverages are replenished only at Clients Request.

LOCAL CRAFT & IMPORTED BEERS

Corona Extra & Stella Artois
White Claw, Revolution “Anti-Hero IPA” & High Noon

Full Case | \$234 Per Case
Twenty-Four Assorted Bottles

Half Case | \$117 Per 1/2 Case
Twelve Assorted Bottles

Quarter Case | \$58.50 Per 6-Pack
Six Assorted Bottles

DOMESTIC BEER

Miller Lite, Michelob Ultra & Athletic Brewing “Upside Dawn” Non-Alcoholic

Full Case | \$210 Per Case
Twenty-Four Assorted Bottles

Half Case | \$105 Per 1/2 Case
Twelve Assorted Bottles

Quarter Case | \$52.50 Per 6-Pack
Six Assorted Bottles

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall-Winter October 1, 2024 - March 31, 2025 Menu items & pricing may change based on availability and market conditions.

Mixers

All beverages are purchased in full. No returns of any products allowed for credit. Beverages are replenished only at Clients Request.

SOFT DRINKS & WATERS

Club Soda | \$7.25 Each

Tonic Water | \$7.25 Each

Still & Sparkling Water | \$7.50 Each

Bubly Sparkling Water | \$7.75 Each

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.75 Each

JUICES

Orange Juice | \$25 Per 32oz

Bottled Juices | \$7 Each
Orange, Apple & Cranberry

MIXERS

Sweet & Sour Mix | \$30 Per Bottle

Zing Zang Bloody Mary Mix | \$30 Per Bottle

Dry Vermouth Tenth | \$30 Per Bottle

Sweet Vermouth Tenth | \$30 Per Bottle

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall-Winter October 1, 2024 - March 31, 2025Menu items & pricing may change based on availability and market conditions.

Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.**Prices noted are Per Bottle.**

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay**Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon**Bronze Medal:** Pinot Grigio

Canvas Pinot Noir, 2016, California | \$58 Per Bottle
Aromas of vivid red fruit with hints of spice that complement the lithe texture & graceful length found on the palate. Subtle hints of oak & spice, married with lively tannins.

Canvas Cabernet Sauvignon, 2016, California | \$57 Per Bottle
Aromas of lush, ripe, fruit forward flavors of black cherry, blackberry & cassis layered with nuances of cigar box & tobacco. Soft supple tannins & toasty oak showcase the silky finish. Subtle hints of oak & spice, married with lively tannins.

Canvas Pinot Grigio, 2018, Veneto, Italy | \$58 Per Bottle
Aroma is predominantly fruity & flowery fragrances reminiscent of the countryside in summer. A dry, round & flavorful taste, with a fruity, warm & well-balanced finish. A perfect accompaniment for Mediterranean first courses, ham & melon or with fresh, creamy cheeses.

Canvas Chardonnay, 2018, California | \$57 Per Bottle
Lovely apple blossom & honeysuckle aromatics greet the nose & transition into a pure varietal expression of rich orchard fruit flavors dominated by apple & pear, framed with well-integrated oak & bright acidity.

Canvas Brut, Blanc de Blancs, NV, Italy | \$60 Per Bottle
Combines dry, fresh flavors, flower & fruity aromas with delicate hints of unique golden apple. This sparkling wine can be enjoyed

SEASONAL WINE FEATURE:

Sit tight while we are tasting some wines to find the perfect one for you!

2023 Innocent Bystander, Marlborough Sauvignon Blanc | \$68 Per Bottle
This wine brings the layers of its two diverse Sauvignon Blanc vineyards into play, to form a bright, round body. From the Wairau Bar, passionfruit, guava, grapefruity citrus and dried floral notes, touched with a hint of fresh herbs. Awatere fruit enlivens the concentration on the ripe fruit, with a nice cool climate tension.

Borealis Wintners, 2022 Pinot Noir | \$68 Per Bottle
Light-bodied and fruit-forward with aromas of blackberry, eucalyptus and freshly-turned earth on the nose. A bright entry on the palate introduces flavors of red fruit, thyme and cocoa powder. A bracing acidity is balanced by soft tannins creating an agile and juicy mouthfeel A bit of back palate sweetness leads into a clean, medium finish.

Drumheller Chardonnay, Columbia Valley | \$69 Per Bottle
Sourced from cooler sites for melon / pear flavors and warmer sites for tropical/pineapple notes.

Drumheller Cabernet Sauvignon, Columbia Valley | \$69 Per Bottle
Cabernet Sauvignon loves the Columbia Valley producing full-bodied wines with ripe red and black fruit flavor and refined tannins.

on its own or with your favorite dish.

.....

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

- Moet + Chandon | \$130 Per Bottle
- Segura Viudas Aria Brut | \$72 Per Bottle
- Mionetto Avantgard Prosecco | \$66 Per Bottle
- Saracco Moscato | \$60 Per Bottle

ROSE

- McBride Sisters Brut Rose | \$80 Per Bottle

WHITES

- Mer Soleil "Reserve" Chardonnay | \$72 Per Bottle
- Whitehaven Sauvignon Blanc – Marlborough, New Zealand | \$68 Per Bottle
- Kendall-Jackson Chardonnay – California | \$64 Per Bottle
- Chateau Ste Michelle Riesling – Columbia Valley, Washington | \$58 Per Bottle

REDS

- DAOU, Cabernet Sauvignon | \$80 Per Bottle
- Rodney Strong Sonoma Cabernet Sauvignon – Sonoma County, CA | \$76 Per Bottle
- Elouan Pinot Noir – West Central Hills, Oregon | \$74 Per Bottle
- Catena Vista Flores Malbec – Mendoza, Argentina | \$64 Per Bottle
- Joel Gott Palisades Red Blend - California | \$60 Per Bottle

SOMMELIER SELECTIONS

- Cabernet Sauvignon, Silverado, Napa Valley, California, 2012 | \$120
- Chardonnay, Cakebread Cellars, Napa Valley, CA | \$120
- Carmenere, "Terrunyo" by Concha y Toro, Aconcagua Valley, Chile, 2021 | \$116
- Pinot Noir, Ponzi Vineyards, "Laurelwood," Willamette Valley, Oregon, 2021 | \$98
- Pouilly Fuisse, Gilles Noblet, Domaine De La Collonge, Burgundy, France, 2021 | \$94
- Merlot Markham, Napa Valley, California, 2019 | \$94

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Hand Crafted Cocktails

Best of Hyatt Mixology is the art of combining ingredients to deliver the perfect harmony of flavors in a drink. At Hyatt, we've combined exceptional ingredients & premium spirits for the ultimate experience in taste & balance.**Prices noted are Per Drink**

DON JULIO BLANCO TEQUILA

- Don Bellini | \$15.75 Per Drink
Don Julio Blanco Tequila, Peach Puree, topped with Sparking Wine.
- Watermelon Basil Margarita | \$15.75 Per Drink
Don Julio Blanco Tequila, Fresh Watermelon, Lime Juice with Agave Nectar & Basil
- Paloma Fresca | \$15.75 Per Drink
Don Julio Blanco Tequila Shaken with Pink Grapefruit Juice, Agave Nectar topped with Sparkling Grapefruit Seltzer

BACARDI SUPERIOR RUM

- Blueberry Lemonade Cooler | \$15.75 Per Drink
Bacardi Superior Rum & Muddled Blueberries with Fresh Mint & Lemonade
- Peach Mojito | \$15.75 Per Drink
Bacardi Superior Rum, Peach Puree, Fresh Mint Leaves & Simple Syrup
- Pineapple Basil Cooler | \$15.75 Per Drink
Bacardi Superior Rum Muddled with Basil & Agave Nectar, topped with Pineapple Juice & a Splash of Soda Water

TITO'S HANDMADE VODKA

- TeaTo's Passion | \$15.75 Per Drink
Tito's Handmade Vodka with Passionfruit Herbal Infused Iced Tea
- Strawberry Mule | \$15.75 Per Drink
Tito's Handmade Vodka, Muddled Mint & Strawberries with Ginger Beer
- Raspberry Sparkler | \$15.75 Per Drink
Tito's Handmade Vodka Shaken with Raspberries & Lemon Juice, topped with Sparkling Rose

SPIRIT-FREE BEVERAGES

- TijuaNO Margarita | \$13 Per Drink
Seedlip Grove 42, Fresh Lime Juice & Agave
- New Fashioned | \$13 Per Drink
Ritual Whiskey Alternative, Bitters without the Bite & Demerara Syrup
- Ginger Lemon Fizz | \$13 Per Drink
Seedlip Grove 42, Ginger Beer & Lemon

ISH NON-ALCOHOLIC SPIRITS

With more than 40 international taste awards, ISH is proud to offer one of the most awarded alcohol-free product ranges in the world. And although they have some of the best products on the market, they always strive to improve which is why you may experience some differences in the ISH products over the years.Nature is their source. They use a range of plants and botanicals to create their award-winning drinks. Through different techniques, they extract, distill and steam their plants to obtain the familiar flavors they are proud to deliver.

FEVER-TREE

\$8.75 *Per Drink*

Daiquirish | \$13 Per Drink

Based on their ISH Caribbean Spiced Spirit, the taste of is balanced with the sour limes, mainly sourced from Mexico and raw sugar. Simple, delicious and alcohol-free. Additionally they have developed a unique distillate using the shells from chili seeds to provide the satisfying heat they love from our cocktails.

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Mojitoish | \$13 Per Drink

A classic cocktail with a mindful twist, their alcohol-free Mojito is created using fresh spearmint, sourced from the El Bourouj region of Morocco, tangy lime and their very own ISH Caribbean Spiced Spirit. ISH Mojito is a multi award-winning alcohol-free cocktail, creating an authentic experience for the mindful drinker.

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Ginish & Tonic | \$13 Per Drink

ISH G&T is a multi award-winning alcohol-free cocktail. Based on their ISH London Botanical Spirit and a quinine-forward tonic, they strive to deliver the most authentic non-alcoholic experience for the mindful drinker.

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Spritzish | \$13 Per Drink

Balanced bitterness and fresh citrus is what makes a good Italian Spritz. This is also what you can expect from our non-alcoholic Spritz. French gentian root and quassia bark add bitterness while Italian mandarins, orange and lemon provide the tangy freshness. Additionally ISH has developed a unique distillate using the shells from chili seeds to provide the satisfying heat we love from their cocktails.

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Patron Experience Cocktails

Patrón Tequila is a premium brand founded in 1989 by John Paul DeJoria and Martin Crowley, who revolutionized the tequila industry by introducing high-quality tequila, made by hand and crafted by passion. The company uses only the finest blue agave from Jalisco, Mexico, and employs traditional methods like roasting agave in brick ovens and crushing it with a tahona. Tequila continues to be one of the fastest-growing spirits, redefining itself with sophistication and style. Partnering with Patron, Fever-Tree and Dress the Drink we are evolving the routine cocktail into a memorable experience!

OLD FASHIONED

Patron Anjeo Tequila, Filthy Black Cherry Syrup and Cherry Bark Vanilla Bitters. Garnished with Skewered Filthy Black Cherrys

\$16.25 *Per Drink*

PATRON PALOMA

Patrón Silver Tequila shaken with Dress the Drink Hibiscus Passionfruit Yuzu syrup, Lime Juice, Filthy Paloma Mix, topped with Fever-Tree Sparkling Grapefruit

\$16.25 *Per Drink*

SPICY MARGARITA

Patrón Reposado Tequila shaken with Dress the Drink Thai chili syrup, Fever-Tree classic margarita mix, and Fever-Tree Sicilian Lemonade, served on ice in a rocks glass with pink watermelon chili salt and garnished with a lime wheel.

\$16.25 Per Drink

SKINNY MARGARITA

Patrón Reposado Tequila shaken with Fever-Tree classic margarita mix, served on ice in a rocks glass with black sea salt and garnished with a lime wheel.

\$16.25 Per Drink

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch & Triple SecDekuyper Coffee Liqueur & Amaretto

One Hour | \$31 Per Guest

Two Hour | \$41 Per Guest

Three Hour | \$51 Per Guest

Four Hour | \$61 Per Guest

SELECT BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey & Chivas Regal Scotch

One Hour | \$33 Per Guest

Two Hour | \$43 Per Guest

Three Hour | \$53 Per Guest

Four Hour | \$63 Per Guest

PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal, Jameson, Jack Daniel's Whiskey, Johnnie Walker Black Scotch & Del Maguey Vida Mezcal

One Hour | \$35 Per Guest

Two Hour | \$45 Per Guest

Three Hour | \$55 Per Guest

Four Hour | \$65 Per Guest

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices noted are per drink.

Signature Cocktails | \$13

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch & Triple SecDekuyper Coffee Liqueur & Amaretto

Select Cocktails | \$14

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey & Chivas Regal Scotch

Premium Cocktails | \$15

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal,

Jameson, Jack Daniel's Whiskey, Johnnie Walker Black Scotch
& Del Maguey Vida Mezcal

Hand Crafted Cocktails | \$15.75

Spirit-Free Beverages | \$13

Domestic Beer | \$8.75

Miller Lite & Michelob Ultra

Premium and Imported Beer | \$9.75

Corona Extra & Stella Artois

Athletic Brewing Co. Non-Alcoholic Beer | \$10.25

Local and Craft Beers | \$10.25

Revolution "Anti-Hero IPA"

Seltzers | \$10.25

White Claw and High Noon

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$15

Red Bull Energy Drinks | \$8.50

Regular, Sugar Free, Blueberry, Watermelon and/or Tropical

Soft Drinks | \$7.75

Bottled Water | \$7.50

Bottled Juices | \$7.25

LOCAL CRAFT BEER BAR

Your Guests will Enjoy a Variety of Top Locally Sourced Artisan & Craft Beers. Charges are based on the actual number of beers consumed. **Prices noted are per beer.**

Revolution Fist City (Chicago Ale) | \$10.25

Revolution Anti-Hero (IPA) | \$10.25

Goose Island 312 (Urban Wheat Ale) | \$10.25

Lagunitas Little Sumpin' Sumpin' (Ale) | \$10.25

Spiteful Brewing GD Pigeon (Porter) | \$10.25

BAR REQUIREMENTS

50-100 Guests | \$1000 Per Bar

101 Guests & Above | \$2000 Per Bar

Half Acre Pony (Pilsner) | \$10.25
.....
Bar Minimum Revenue Spend Required for Local Beer Bar:
\$500.00 for up to 25 guests\$1000.00 for 26 guests and above
.....

LABOR CHARGES

Bartenders, Cocktail Servers & Attendants | \$200 Each
Up to three hours
.....
Additional Hours for Bartenders or Servers | \$75 Each, per Hour
.....

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Signature Menu

Looking to host a private dinner or reception, The Annex is the perfect venue for your guests. With sit down and reception capacities up to 50 people your guests will love this intimate private setting located right in the hotel lobby. *All dinners served with Coffee & Bread Service.*

FIRST COURSE

Guests to choose onsite from one of the following options.

- Caesar Salad
romaine, croutons, anchovies, parmesan
.....
- Kale and Frisee Salad
Watermelon Radish, Beets, Carrots, Cauliflower, Candied Pecans,
Honey Vinaigrette
.....

SECOND COURSE

Guests to choose onsite from one of the following options. *Sides Served Family Style: Homemade Mashed Potatoes, Grilled Asparagus, Seasonal VegetableRosemary Fingerling Potatoes **OR** Steak Fries, planners' choice*

- 12oz Grilled Prime Skirt Steak
Herb Steak Butter, Madagascar Peppercorn Sauce
.....
- 10oz. Seared Airline Chicken Breast
Mushroom Gravy
.....
- 10oz. Seared Atlantic Salmon with Brazilian Citrus Chimichurri
.....
- Vegan Cauliflower Risotto
Riced Cauliflower, Mushrooms, Almond Milk, Vegan Parmesan
Cheese
.....

DESSERT COURSE

Guests to choose onsite from one of the following options.

- Chocolate Cake
.....

Toffee Cheesecake

\$95 Per Person

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Premium Menu

Looking to host a private dinner or reception, The Annex is the perfect venue for your guests. With sit down and reception capacities up to 50 people your guests will love this intimate private setting located right in the hotel lobby. *All dinners served with Coffee & Bread Service.*

FIRST COURSE

All items to be served family style.

Nigiri & Sashimi

Caesar Salad

Romaine, Croutons, Anchovies, Parmesan Cheese

Lemon Pepper Calamari

Kimchi Aioli

SECOND COURSE

Guests to choose onsite from one of the following options. *Sides Served Family Style:Homemade Mashed Potatoes, Grilled Asparagus, Seasonal VegetableRosemary Fingerling Potatoes **OR** Steak Fries, planners' choice*

12oz. Grilled Prime Skirt Steak

Herb Steak Butter, Mushroom Gravy

12oz Grilled New York Strip Steak

Herb Steak Butter, Madagascar Peppercorn Sauce

10oz Seared Atlantic Salmon with Brazilian Citrus Chimichurri

Vegan Cauliflower Risotto

Riced Cauliflower, Mushrooms, Almond Milk, Vegan Parmesan Cheese

DESSERT COURSE

Guests to choose onsite from one of the following options.

Mango Coconut Mousse Cake

Apple Crumb Cake

\$130 Per Person

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Platinum Menu

Looking to host a private dinner or reception, The Annex is the perfect venue for your guests. With sit down and reception capacities up to 50 people your guests will love this intimate private setting located right in the hotel lobby. *All dinners served with Coffee & Bread Service.*

FIRST COURSE

All items to be served family style.

Nigiri, Sashimi & Maki Rolls

Kale and Frisee Salad

Watermelon Radish, Beets, Carrots, Cauliflower, Candied Pecans,
Honey Vinaigrette

Lemon Pepper Calamari

Kimchi Aioli

SECOND COURSE

Guests to choose onsite from one of the following options. *Sides Served Family Style:Homemade Mashed Potatoes, Grilled Asparagus, Seasonal VegetableRosemary Fingerling Potatoes **OR** Steak Fries, planners' choice*

14oz Grilled Prime Rib Eye Steak
Herb Steak Butter, Mushroom Gravy

12oz Grilled New York Strip Steak
Herb Steak Butter, Madagascar Peppercorn Sauce

14oz Bone in Pork Chop with Morel Sauce

10oz Seared Atlantic Salmon with Brazilian Citrus Chimichurri

Vegan Cauliflower Risotto
Riced Cauliflower, Mushrooms, Almond Milk, Vegan Parmesan,
Crisp Chickpeas, & Cilantro

DESSERT COURSE

Guests to choose onsite from one of the following options.

Salted Caramel Creme Brulee

Apple Crumb Cake

\$165 *Per Person*

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Wine List

Choose from an array of wines from our carefully curated selections to offer your guests tableside while dining. **All prices are per bottle unless otherwise specified.*

WHITE WINE

Rudd Sauvignon Blanc Mt. Veeder 2022 Napa Valley, California,

RED WINE

Shafer Hillside Select Cabernet Sauvignon 2019 Napa Valley,

United States \$145 Per Bottle	California, United States \$525 Per Bottle
Saint Cosme Condrieu 2013 Northern Rhône, Rhône, France \$135 Per Bottle	Shafer Cabernet Sauvignon Hillside Select 2012 Napa Valley, California, United States \$435 Per Bottle
Far Niente Chardonnay 2022 Napa Valley, California, United States \$125 Per Bottle	Silver Oak Cabernet Sauvignon Alexander Valley 2019 Sonoma County, California, United States \$350 Per Bottle
Jordan Chardonnay 2016 North Coast, California, United States \$110 Per Bottle	Concha y Toro Don Melchor Cabernet Sauvignon 2019 Maipo Valley, Chile \$330 Per Bottle
Stags' Leap Winery Chardonnay 2022 Napa Valley, California, United States \$95 Per Bottle	Far Niente Cabernet Sauvignon 2021 Napa Valley, California, United States \$275 Per Bottle
Cakebread Cellars Chardonnay Napa Valley 2019 Napa Valley, California, United States \$94 Per Bottle	Banfi Brunello di Montalcino 2014 Montalcino, Tuscany, Italy \$175 Per Bottle
The Hess Collection Chardonnay Panthera 2019 Sonoma County, California, United States \$85 Per Bottle	Paul Hobbs Cabernet Sauvignon Napa Valley 2020 Napa Valley, California, United States \$165 Per Bottle
Cloudy Bay Sauvignon Blanc 2022 Marlborough, South Island, New Zealand \$78 Per Bottle	Ken Wright Cellars Savoya Vineyard Pinot Noir 2021 Willamette Valley, Oregon, United States \$140 Per Bottle
Laurenz V Singing Gruner Veltliner 2020 Niederösterreich, Austria \$71 Per Bottle	Jordan Vineyard & Winery Cabernet Sauvignon Alexander Valley 2018 Sonoma County, California, United States \$130 Per Bottle
Mer Soleil Reserve Chardonnay 2022 Central Coast, California, United States \$71 Per Bottle	Paul Hobbs Pinot Noir Russian River Valley 2019 Sonoma County, California, United States \$125 Per Bottle
Fratelli Pighin Friuli Grave Pinot Grigio 2021 Friuli-Venezia Giulia, Italy \$71 Per Bottle	Twomey Merlot Napa Valley 2015 Napa Valley, California, United States \$125 Per Bottle
Dog Point Vineyard Sauvignon Blanc 2022 Marlborough, South Island, New Zealand \$68 Per Bottle	Belle Glos Clark & Telephone Vineyard Pinot Noir 2021 Central Coast, California, United States \$120 Per Bottle
Sonoma-Cutrer Chardonnay Russian River Ranches 2021 Sonoma County, California, United States \$65 Per Bottle	Silverado Vineyards Cabernet Sauvignon Napa Valley 2018 Napa Valley, California, United States \$108 Per Bottle
Hexamer Riesling Quarzit 2021 Nahe, Germany \$62 Per Bottle	Ponzi Vineyards Pinot Noir Laurelwood 2021 Willamette Valley, Oregon, United States \$92 Per Bottle
Conundrum White Blend 2021 California, United States \$58 Per Bottle	Domaine Terlato & Chapoutier Shiraz-Viognier 2013 Central Victoria, Victoria, Australia \$92 Per Bottle
	Migration Pinot Noir Sonoma Coast 2017 Sonoma County, California, United States \$86 Per Bottle
	Bin: 313 - Turley Zinfandel Juvenile 2022 California, United States \$85 Per Bottle
	Bin: 316 - Quilt, Red Blend, Napa Valley 2021 Napa Valley,

	California, United States \$84 Per Bottle
	Bin: 314 - Luca Malbec 2018 Valle de Uco, Mendoza, Argentina \$78 Per Bottle
	Cline Cellars Cabernet Sauvignon 2021 San Francisco Bay, California, United States \$71 Per Bottle
	Barossa Valley Estate Shiraz 2022 Barossa, South Australia, Australia \$71 Per Bottle
	Markham Merlot 2019 Napa Valley, California, United States \$65 Per Bottle
	La Crema Pinot Noir Sonoma Coast 2021 Sonoma County, California, United States \$58 Per Bottle

ROSE

Château Miraval Studio by Miraval Rosé 2023 Provence, France \$71 Per Bottle
McBride Sisters Brut Rosé Marlborough, South Island, New Zealand \$61 Per Bottle

SPARKLING BY THE BOTTLE

Dom Pérignon Champagne, 2013 Champagne, France \$400 Per Bottle
Laurent-Perrier Champagne Cuvée Rosé Brut, N.V. Champagne, France \$165 Per Bottle
Perrier-Jouët Champagne Grand Brut, N.V. Champagne, France \$140 Per Bottle
Veuve Clicquot Ponsardin Champagne Brut Yellow Label City Traveller, N.V. Champagne, France \$135 Per Bottle
Moët & Chandon Champagne Brut Impérial, 2013 Champagne, France \$130 Per Bottle
Domaine Carneros Brut, 2018 Napa Valley/Sonoma, California, United States \$78 Per Bottle
Veuve Clicquot Ponsardin Champagne Brut 375ml, N.V. Champagne, France \$75 Per Bottle
La Marca Prosecco, N.V. Friuli-Venezia Giulia / Veneto, Ital \$61 Per Bottle

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian