



## 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\*

Southwest Chicken Hash  
With Onions, Peppers, Tomatoes & Cilantro Salsa Verde\*

Cucumber & Strawberry Infused Water

**\$56** Per Guest

**\$60** On All Other Days

### 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 Croissants & Bakeries

Deb El Farms Cage Free Scrambled Eggs\*

Corned Beef Hash with Peppers & Onions

Rosemary-Ginger Infused Water

**\$56** Per Guest

**\$60** 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 &

### 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 Spinach, Onions & Mushrooms\*

Roasted Tomato\*

Chicken Sausage

Grapefruit-Thyme Infused Water

**\$56** Per Guest

**\$60** On All Other Days

GREAT LAKES SUNRISE - THURSDAY

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\*

Grilled Steak with Tortilla Chips, Shredded Cheese & Pico de Gallo

Pineapple-Mint Infused Water

**\$56** Per Guest

**\$60** On All Other Days

Thick Smoked Bacon

Raspberry-Orange Infused Water

**\$56** Per Guest

**\$60** 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

Einstein Bros. Assorted Bagels  
Assorted Shmears - Plain, Salmon & Garden Fresh  
Sliced Tomato, Cucumber & Red Onion

Whole Hard Boiled Eggs

Individual Chobani Yogurts

Infused Water of the Day

**\$54** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Spring/Summer April 1, 2024 - September 30, 2024 Menu items & pricing may change based on availability and market conditions.

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

Steel Cut Oatmeal | \$12 Per Guest  
Raisins, Brown Sugar, 2% & Skim Milk

Greek Yogurt Parfait | \$13 Per Guest  
Granola, Fresh Berries, Dried Fruit & Nut Medley & Agave Syrup

Cold Cereal | \$11 Per Guest  
Fresh Berries, 2% & Skim Milk

Overnight Oats with Fresh Berries & Slivered Almonds | \$13 Per Person

SANDWICHES & WRAPS

English Muffin Sandwich | \$13 Per Guest  
Sausage Patty, Cage Free Fried Egg, Wisconsin Cheddar &

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

PLANT BASED SELECTIONS

\*Traditional cheese can be added to any of the sandwiches & wrap for a vegetarian option

Bacon-Habanero Jam

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

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

Bagel Sandwich | \$12 Per Guest  
Maple Ham, Swiss Cheese & Fried Egg

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

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

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

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

Chia Seed Pudding | \$13 Per Guest  
Fresh Berries, Coconut & Almond Flakes

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

MORE OPTIONS

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

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

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

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

Turkey Bacon or Turkey Sausage | \$6 Per Guest

Chicken Sausage | \$6 Per Guest

Sausage | \$6 Per Guest

Thick Smoked Bacon | \$6 Per Guest

Breakfast Potatoes | \$7 Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

BREAKFAST BUFFET

All Breakfasts include Coffee, Decaffeinated Coffee & Herbal TeaGroups 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

BUT FIRST BRUNCH!

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

**\$62** Per Guest

Individual Assorted Greek Yogurts with Granola

Smoked Salmon Platter

Einstein Bros. Bagels, Assorted Shmears, Sliced Tomatoes, Onions, Capers & Cucumber Slices

Deb El Farms Cage Free Scrambled Egg Whites with Seasonal Vegetables\*

Baked French Toast Casserole

Pure Maple Syrup and Caramel Sauce

**\$75** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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

Morning Star Sausage Links & Breakfast Potatoes

Fresh Fruit Cup

**\$52** Per Person

FRITTATA

Fresh Orange Juice

Planner to Choose from the Following:

Fluffy Eggs Baked to Perfection with:Sautéed Mushrooms, Spinach, Asparagus & Roasted Piquillo PeppersOR Sweet Potato, Spinach & Bacon

Tri-Color Potato Hash with Roasted Peppers

Fresh Breakfast Bakeries

**\$50** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.





## A LA CARTE BAKERIES & SNACKS

A variety of goods available during morning & afternoon breaks.

### BAKERY SHOP

Einstein Bros. Assorted Bagels | \$75 Per Dozen  
With Assorted Cream Cheeses

---

Today's Fresh Bakeries | \$77 Per Dozen  
Muffins, Croissants & Danishes

---

Scones | \$74 Per Dozen  
Blueberry & Everything Bagel Seasoning  
Lemon Curd & Whipped Cream Cheese

---

Freshly Baked Cookies | \$77 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

---

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

---

### MORE OPTION!

Wells Street Popcorn | \$9 Per Bag  
Local Chicago Mix, Cheddar-Caramel\*Minimum order of 24

---

Seasonally Inspired Fruit Salad | \$24 Per Guest

---

Whole Market Fruit | \$48 Per Dozen

---

Non-Fat Chobani Yogurts | \$6 Each  
Blueberry, Strawberry & Vanilla

---

Chobani Yogurt Flip | \$6.50 Each  
S'more S'more Salted Caramel Crunch Perfect Peach Cobbler

---

Daisy Cottage Cheese Cups | \$6 Each  
Low Fat With Strawberries With Blueberries

---

Whole Hard Boiled Eggs | \$36 Per Dozen

---

Honey Lime Fruit Salad | \$22 Per Guest  
Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil &  
Quinoa with a Honey-Lime Glaze

---

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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

## A LA CARTE BEVERAGES

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

### COFFEE & TEA

Freshly Brewed Coffee | \$178 Per Gallon  
Royal Cup Regular & Decaffeinated Coffee

Hot Water with an Assortment of Teas | \$178 Per Gallon

Iced Tea | \$178 Per Gallon

Pure Leaf Iced Teas | \$8.25 Each  
Unsweetened & Sweet Tea

Individual Cold Coffee | \$10 Each  
Starbuck's FrappuccinoCold Brew Coffee

### SOFT DRINKS & WATERS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks |  
\$7.50 Each

Still & Sparkling Water | \$7.50 Each

Bubly Sparkling Water | \$7.50 Each

### MORE OPTIONS

Hydration Station | \$75 Per Display  
5 gallon water dispensers with ecofriendly cups 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

### JUICES

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

Naked Smoothies | \$8.25 Each  
Berry Veggie, Mighty Mango & Green MachineMinimum 2  
dozen

### INFUSED DRINKS

Strawberry Lemonade | \$160 Per Gallon

Iced Tea with Fresh Mint | \$178 Per Gallon

### 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

Infused Water Station | \$110 Per 5 Gallon Dispenser  
Monday: Cucumber-StrawberryTuesday: Rosemary-GingerWednesday: Grapefruit-Thyme Thursday: Pineapple-MintFriday: Raspberry-OrangeSaturday: Rosemary-GingerSunday: Grapefruit-Thyme

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 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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

**\$32** Per Guest

RE-ENERGIZE ME

Wisconsin Cheese Curds

Whole Raw Almonds

Salami Bites

Dark Chocolate Blueberry Bark

**\$25** Per Guest

I LOVE CANDY

Pecans, Pumpkin Seeds, Yogurt Raisins, M&M's, Dried Berries & Dried Banana Chips

**\$18** Per Guest

CHOCOLATE SHOP

Chocolate Covered Pretzels

Chocolate Pot de Cream

White Chocolate Covered Strawberries

Chocolate Bark

**\$22** Per Guest

MIX IT UP

Peanuts, Almonds, M&M's, Yogurt Covered Pretzels, Dried Apricots, Swedish Fish & Gummy Bears

**\$20** Per Guest

NICE & NAUGHTY

House made Superfood Energy Bar

Watermelon with Chili Spice

Warm Doughnut Holes

**\$22** Per Guest

HIGH PROTEIN

CITY OF CHAMPIONS

Cheddar Cheese Cubes

Sabra Guacamole & Tortilla Chips

Seasonal Jerky

Cashew & Cranberry Mix

**\$28** 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

**\$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

\*Chef fee of \$200 required

Chicago Popcorn Mix

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

Peanut Toffee

Assorted Individual Italian Ice

**\$22** Per Guest

SUMMER BREAK

Mixed Berries & Honey Whipped Ricotta

Celery Sticks with Almond Butter

Cheese Curds

**\$22** Per Guest



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
- Pan Seared Catch of the Day with Paprika, Lemon & Tartar Sauce
- Maple-Mustard BBQ Beef Meatballs\*
- Charred Summer Vegetables
- Buttermilk Mashed Potatoes
- Chocolate Praline Cake
- \$76** Per Guest
- \$81** On All Other Days

LATIN FLAIR - WEDNESDAY & SUNDAY

- Summer Greens
- Citrus Fruits, Red Grape Tomatoes, Cotija Cheese & Jalapeno Vinaigrette
- Mexican Street Corn Salad
- Fresh Gulf Catch of the Day with Chimichurri
- Build your Own Taco
- Garlic & Oregano Pulled ChickenCorn Tortillas, Salsa, Sour Cream, Cilantro & Onions & Queso Fresco
- Black Beans & Rice
- Roasted Summer Vegetables
- Tres Leches Sponge Cake with Fresh Berries
- \$76** Per Guest
- \$81** 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
- Seared Capon Breast with Mustard Sauce\*
- Roasted Cod

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
- 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
- \$76** Per Guest
- \$81** 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
- \$76** Per Guest
- \$81** 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
- Three Peppercorn Rubbed Sirloin of Beef
- Honey Smoked Turkey

Creamy Lemon Beurre Blanc, Pearl Onions & Mushrooms

Roasted Baby Red Potato Parsley Butter

Grilled Summer Vegetables

Boston Cream Tarts

**\$76** Per Guest

**\$81** on All Other Days

Albacore Tuna Salad

Pickle Spears, Lettuce & Sliced Tomatoes

Provolone & Wisconsin Sharp Cheddar

Olive Oil Mayonnaise & Dijon Mustard

Bread Presentation

Deep River Potato Chips

Oreo Bar

**\$76** Per Guest On All Days

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

## 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 & Cranberry-Mustard

Vegetarian Wrap  
Red Peppers, Mushrooms, Eggplant, Spinach & Hummus

Chicken Caprese Sandwich  
Grilled Chicken with Tomatoes, Mozzarella, Basil, Arugula & Pesto Spread on a Ciabatta

**\$60** Per Person

### SIDE ITEMS

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

### ENTREE SALADS

Rotisserie Chicken Salad  
Crisp Apples, Celery, Grapes, Sun-dried Cranberry atop a bed of Artisan GreensApple Cider 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 VinaigrettePlanners Choice of one: Salmon, Chicken, Spicy Tofu or Plain

Vegetarian Orzo Bowl  
Orzo, Zucchini, Grilled Corn, Baby Arugula, Goat Cheese Crumbles with a Lemon VinaigrettePlanners 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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

Persian Style Chilled Cucumber Soup

Mediterranean Bowl  
Moroccan Spiced Chicken Breast, Parsley Cous Cous, Garlic Hummus, Cucumber Salad, Artisan Greens, Pickled Red Onions & White Balsamic Vinaigrette

Pita Triangles & Sun-Dried Tomato Hummus

Baklava

**\$62** Per Guest

FLAVORS OF LATIN AMERICA

Chilled Avocado-Tomatillo Soup

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 Strips & Lime

Tortilla Chips with Salsa

Tres Leches Sponge Cake with Fresh Berries

**\$62** Per Guest

FLAVORS OF ASIA

Carrot, Coconut-Lemongrass Soup

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

**\$65** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.



# 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

## 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

## 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

## 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

## 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.





## 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 \$26.00 Package of 4 for \$33.00 Package 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
- Fig Bruschetta, Herbed Goat Cheese & Fig Chutney with Fresh Thyme
- Berry Bruschetta Ricotta, Mixed Berries & Mint
- Tiny Tomato, Mozzarella & Basil Caprese Skewer
- Vegetable California Roll with Firecracker Sauce
- Ambrosia Chicken Salad & Grape Tartelette
- Chicken Salad Mousse Deviled Eggs
- Chipotle Shrimp in a Cucumber Cup
- Seared Tuna with Wasabi Aioli & Togarashi
- Shrimp BLT
- Bay Scallop Ceviche with Jalapeno, Lime, & Cilantro
- Lobster Salad in a Phyllo Cup with Avocado Crema
- Salami & Provolone Roll-up
- Havana Bite with Swiss, Ham, Mustard & Cornichon
- Melon & Parma Wrap
- Beef Tenderloin with Cilantro Creme & Pickled Red Onion On a Gluten free Crostini

### WARM SELECTIONS

- Vegetable Quesadilla with Salsa
- Beggars' Purse with Fig & Mascarpone in a Phyllo Dough
- Portobello Mushroom Puff
- Edamame Potsticker with Ginger-Soy Sauce
- Butternut Squash Arancini
- Spring Roll with Shoyu Sauce
- Tuscan Ratatouille Tart
- Chicken Potsticker with Ginger-Soy Sauce
- Lemon-Pepper Chicken Brochette
- Honey Sriracha Chicken Meatball
- Coconut Shrimp with Apricot Dipping Sauce
- Lump Crab Cakes with Garlic Aioli
- Tiger Prawn Skewer with Chimichurri Sauce
- Bacon Wrapped Scallop
- Shrimp Shu Mai with Ginger-Soy Sauce
- BBQ Pork Bao Bun
- Beef Souvlaki with Tzatziki Sauce

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Spring/Summer April 1, 2024 - September 30, 2024 Menu items & pricing may change based on availability and market conditions.

# 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

**\$38** 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

Garlic Crostini, Pita Bread, Chips & Fava Bean Hummus

**\$34** Per Guest

## CHARCUTERIE

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

**\$37** Per Guest

## ANTIPASTI & CHARCUTERIE

Roasted Vegetables, Cheeses & Cured Meats  
Breadsticks & Artisan BreadsPickled Vegetables, Marinated  
Olives & MustardsBread Sticks & Assorted Artisan Bread

**\$40** 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

# 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

## BRUSCHETTA STATION

American

& Onions  
Salsa Verde, Salsa Rojo, Cotija Cheese, Cilantro & Onions,  
Guacamole, & Sour Cream, Corn & Flour Tortillas

**\$34** Per Guest

SLIDERS, SLIDERS, SLIDERS

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

Crispy Onion, Sliced Butter Pickles, Tomatoes & Jalapenos

Yellow Mustard, Ketchup & Tex Mex Remoulade

Jack & Wisconsin Cheddar

Traditional Slaw & Sweet Potato Chips

**\$36** Per Guest

TWIST OF THE MIDWEST

Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Lake Superior Whitefish Slider  
Remoulade, Ketchup, Yellow, Dijon Mustard & Celery SaltSauerkraut, Chopped Onions, Tomatoes, Pickle Spears & Sport  
PeppersHot Dog & Slider Buns

Local Potato Chips

**\$38** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing  
may 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

Pulled Chicken\*, Buffalo Sauce, Bleu Cheese, Diced Celery with  
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

TRIPLE WING

Traditional Buffalo Wings

Jerk Chicken Wings

Asian Boneless Chicken Wings

Celery Sticks with Blue Cheese & Ranch Dressing

Thai Vegetable Slaw with Peanuts

**\$35** 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

Tuscan Style Slow Cooked Veal Meatballs with Mascarpone Cheese Soft Polenta

**\$44** Per Guest

CHICAGO STATION

Chicago Chop Salad

Mini Italian Beef with Peppers, Onions & Giardiniera

Thin Crust Vegetable Pizza

Deep Dish Pizza - Cheese & Meat Lovers

**\$40** 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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

GARLIC & HERB PORCHETTA PORK ROAST

Watercress & Mascarpone Cheesy Polenta

Chimichurri

Vegetable Fried Rice

**\$44** Per Guest

NOODLES OF ASIA

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

**\$42** Per Guest

HICKORY SMOKED BEEF BRISKET

Sauteed Green Beans & Shallots

Turkey-Sage Jus

Brioche Rolls

Market Price

ALASKAN SALMON EN CROUTE

Salmon Fillet Topped with Spinach & Mushrooms

Herbed Chervil Beurre Blanc

Mini Ciabatta Rolls

**\$36** Per Guest

Vegetable Medley

**\$38** Per Guest

SMOKED VIRGINA HAM

Sweet Potato and Butternut Squash Casserole  
With Roasted Pumpkin Seeds

Cranberry Mustard

Pull Apart Rolls

**\$26** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.



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  
Potato Dauphinoise & Seasonal Vegetables Perigourdine Sauce

Fruit Tart with Pastry Cream & Berry Coulis

**\$145** Per Guest

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  
Anna Potatoes & Roasted Seasonal Vegetables Barolo Sauce

Dark Chocolate Mousse Tart  
Berry Compote & Chocolate Sauce

**\$125** Per Guest

LAKE ERIE

LAKE SUPERIOR

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

.....

**\$120** *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

.....

**\$108** *Per Guest*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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

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

.....

**\$110** *Per Guest*

PLANNER'S CHOICE OF APPETIZER

Brule Cape Cod Scallops & White Wine Carnaroli Risotto

.....

Chicken Consomme  
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\*



Rosso & Lolla Verde Leafs  
Vanilla Baked Plums & Fresh Herb Roasted  
MushroomsChampagne Vinaigrette

Salad of Circus Frisee, 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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

**\$125** Per Guest

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

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

Sauteed Asparagus & Peppers

Pound Cake, Blueberry-Lemon Compote & Whipped Cream

**\$125** 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

Strawberry Kiwi Tarts

**\$125** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.



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 Red Velvet Cupcakes, Mini Brownies & Chocolate Sauce

**\$26** Per Guest

FLOAT STATION\*

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

**\$22** Per Guest

CREPE STATION\*

CHOCOLATE SHOP



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 Covered Pretzels

Chocolate Pot de Cream

White Chocolate Covered Strawberries

Chocolate Bark

**\$22** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

## 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

## BARS

Caramel Turtle Bar

Oreo Bar

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

## 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

**\$16** Per Guest

### CHEESECAKES

Traditional, Strawberry or Turtle Cheesecake

**\$16** Per Guest

PIES

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

**\$16** Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

FROZEN TREATS

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

ITALIAN ICE

Sugar Free - Cherry or Lemon

Cherry

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 TastersA 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

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu 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 Grigio, 2018, Veneto, Italy | \$57 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 | \$56 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 Pinot Noir, 2016, California | \$57 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 | \$56 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 Brut, Blanc Da 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 on its own or with your favorite dish.

### SEASONAL WINE FEATURE: ANGELINE VINEYARDS

Launched in 2004, the Angeline message is clear: offer ready to drink, expressive, high quality, 100% true-to-varietal wines that can be enjoyed every day. The name Angeline is a French diminutive of the name Angela, which comes from the Medieval Latin word Angelus which means 'messenger'. Angeline Vineyards winemaking team is 100% women. They keep it simple. With little variation, vintage dependent, they keep things consistent - partial whole cluster fermentation, indigenous yeast fermentation whenever possible, blending the lots for balance, consistency, and clarity, always 100% single-varietal, always easy. They are committed to sustainability and are a Certified California Sustainable Vineyard & Winery.

Cabernet Sauvignon, 2021 | \$68 Per Bottle  
Rich notes of cassis, wild blueberry and blackberry with toasted oak, subtle anise and touches of cacao and vanilla on the finish.

Rose of Pinot Noir, 2022 | \$68 Per Bottle  
Notes of tart cherry, citron, tangerine zest, and peach blossoms, with melon and strawberries and cream on the finish.

Chardonnay, 2022 | \$68 Per Bottle  
Lean with fresh notes of lemon custard, tart pineapple, marshmallow, dried apricot, and hints of Canary melon and vanilla, with bright acidity throughout.

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

# 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

## 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

## 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

## ROSE

- McBride Sisters Brut Rose | \$80 Per Bottle
- La Vielle Ferme Rose– France | \$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
- Cabernet Sauvignon, Balancing Act, Columbia Valley, Washington, 2019 | \$86
- Merlot Based Bordeaux Blend, Chateau Pey La Tour, Bordeaux, France, 2014 | \$86
- Gewurztraminer, “Reserve” by Lucien Albrecht, Alsace, France, 2019 | \$72

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

# 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

FEATURED SEASONAL COCKTAILS

- The Godfather | \$15.75  
Don Julio Blanco Tequila, Lemon Juice, Agave Nectar, Grapefruit Bitters & Soda Water
- Summer Sipper | \$15.75  
Tito's Vodka, St. Germain Liqueur, Grapefruit Juice & Club Soda

DON JULIO BLANCO TEQUILA

- Don Bellini | \$15.50  
Don Julio Blanco Tequila, Peach Puree, topped with Sparking Wine.
- Watermelon Basil Margarita | \$15.50  
Don Julio Blanco Tequila, Fresh Watermelon, Lime Juice with Agave Nectar & Basil
- Paloma Fresca | \$15.50  
Don Julio Blanco Tequila Shaken with Pink Grapefruit Juice, Agave Nectar topped with Sparkling Grapefruit Seltzer

BACARDI SUPERIOR RUM

- Blueberry Lemonade Cooler | \$15.50  
Bacardi Superior Rum & Muddled Blueberries with Fresh Mint & Lemonade
- Peach Mojito | \$15.50  
Bacardi Superior Rum, Peach Puree, Fresh Mint Leaves & Simple Syrup
- Pineapple Basil Cooler | \$15.50  
Bacardi Superior Rum Muddled with Basil & Agave Nectar, topped with Pineapple Juice & a Splash of Soda Water

TITO'S HANDMADE VODKA

- TeaTo's Passion | \$15.50  
Tito’s Handmade Vodka with Passionfruit Herbal Infused Iced Tea
- Strawberry Mule | \$15.50  
Tito’s Handmade Vodka, Muddled Mint & Strawberries with Ginger Beer
- Raspberry Sparkler | \$15.50  
Tito’s Handmade Vodka Shaken with Raspberries & Lemon Juice, topped with Sparkling Rose

SPIRIT-FREE BEVERAGES

- Watermelon Sonic | \$13  
Cold Pressed Watermelon Juice, Club Soda & Tonic
- Berry Blast | \$13  
Muddled Berries & Club Soda
- Ginger Lemon Fizz | \$13  
Seedlip Grove 42, Ginger Beer & Lemon

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

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.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers & Bottled Water & Appropriate Garnishes.

SIGNATURE BAR

- Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch
- One Hour | \$29 Per Guest
- Two Hour | \$39 Per Guest

Three Hour | \$49 Per Guest

Four Hour | \$59 Per Guest

## SELECT BAR

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

One Hour | \$31 Per Guest

Two Hour | \$41 Per Guest

Three Hour | \$51 Per Guest

Four Hour | \$61 Per Guest

## PREMIUM BAR

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Jack Daniel's Whiskey & Johnnie Walker Black Scotch

One Hour | \$33 Per Guest

Two Hour | \$43 Per Guest

Three Hour | \$53 Per Guest

Four Hour | \$63 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 Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey & Scotch

Select Cocktails | \$14

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam Bourbon, Teeling 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, Jack Daniel's Whiskey & Johnnie Walker Black Scotch

Hand Crafted Cocktails | \$15.75

Spirit-Free Beverages | \$13

Domestic Beer | \$8.75

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

Premium and Imported Beer | \$9.75

Corona Extra & Stella Artois

Local and Craft Beers | \$10.25

White Claw, Revolution "Anti-Hero IPA" & High Noon

Canvas Wines by Michael Mondavi | \$13

Featured Seasonal, Select & Premium Wines | \$15

Bottled Water | \$7.50

Soft Drinks | \$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

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

BAR REQUIREMENTS

50-100 Guests | \$1000 Per Bar

101 Guests & Above | \$2000 Per Bar

LABOR CHARGES

Bartenders, Cocktail Servers & Attendants | \$200 Each  
Up to three hours

Additional Hours for Bartenders or Servers | \$75 Each, per Hour

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.



BOTTLE SERVICE

Initial Liquor purchase to include ice, glassware, napkins, stirrers and garnishes.

GIN

Hendricks | \$190 Per Bottle

Bombay Sapphire | \$175 Per Bottle

Beefeater | \$130 Per Bottle

BOURBON

Woodford Reserve | \$210 Per Bottle

Maker's Mark | \$170 Per Bottle

Jim Beam | \$130 Per Bottle

SCOTCH

Macallan 12yr | \$275 Per Bottle

Johnnie Walker Black Label | \$210 Per Bottle

Glenlivet 12yr | \$180 Per Bottle

RUM

Leblon Cachaca | \$160 Per Bottle

Diplomatico Reserva | \$140 Per Bottle

Bacardi Superior | \$110 Per Bottle

TEQUILA

Clase Azul Reposado (750ml) | \$350 Per Bottle

Reposado | \$220 Per Bottle

Casamigos Blanco | \$210 Per Bottle

Patron Silver (750mL) | \$170 Per Bottle

WHISKEY

Jack Daniel's | \$150 Per Bottle

Templeton Rye | \$170 Per Bottle

Crown Royal | \$180 Per Bottle

Tullamore D.E.W. | \$180 Per Bottle

Sauza Gold | \$110 Per Bottle

.....

VODKA

Grey Goose | \$180 Per Bottle

.....

Ketel One | \$160 Per Bottle

.....

Absolut | \$120 Per Bottle

.....

Titos | \$120 Per Bottle

.....

LIQUEURS

Hennessy V.S. | \$190 Per Bottle

.....

Grand Marnier | \$170 Per Bottle

.....

Bailey’s | \$160 Per Bottle

.....

DiSaronno | \$160 Per Bottle

.....

Kahlua | \$160 Per Bottle

.....

All beverages are purchased in full. No returns of any products allowed for credit.Beverages are replenished only at Clients Request. Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

BEER

LOCAL CRAFT & IMPORTED BEERS

Corona Extra & Stella ArtoisWhite 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

.....

All beverages are purchased in full. No returns of any products allowed for credit.Beverages are replenished only at Clients Request. Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.

MIXERS

SOFT DRINKS & WATERS

Club Soda | \$7.25 Each

.....

Tonic Water | \$7.25 Each

.....

Bubly Sparkling Water | \$7.50 Each

.....

Still & Sparkling Water | \$7.50 Each

.....

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.50 Each

.....

JUICES

Orange Juice | \$25 Per 32oz Bottle

.....

Cranberry Juice | \$25 Per 32oz Bottle

.....

Grapefruit Juice | \$25 Per 32oz Bottle

.....

Bottled Juices | \$7 Each

Orange, Apple & Cranberry

.....



MIXERS

Sweet & Sour Mix | \$25 Per Bottle

Bloody Mary Mix | \$25 Per Bottle

Dry Vermouth Tenth | \$25 Per Bottle

Sweet Vermouth Tenth | \$25 Per Bottle

All beverages are purchased in full. No returns of any products allowed for credit.Beverages are replenished only at Clients Request. Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2024 - September 30, 2024Menu items & pricing may change based on availability and market conditions.