



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 - 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 - 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 - 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

GREAT LAKES SUNRISE - THURSDAY

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 Per Guest

\$64 On All Other 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
.....

\$56 Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Spring/Summer April 1, 2025 - September 30, 2025 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

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

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 Shmears, 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 & Spinach OR Sweet Potato, Leek, Asparagus & Gruyere Cheese

Tri-Color Potato Hash with Roasted Peppers

Smoked Bacon

Fresh Breakfast Bakeries

\$50 Per Guest

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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 Seasoning
Lemon 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 **Minimum order of 24*

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

- 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 | \$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 Frappuccino Cold 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-Strawberry Tuesday: Rosemary-Ginger
Wednesday: Grapefruit-Thyme Thursday: Pineapple-Mint
Friday: Raspberry-Orange Saturday: Rosemary-Ginger Sunday: 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 Juice
Whole Strawberry Garnishes Self-Service available for up to 50 people
Attendant 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 & Vodka Lemons, Limes, Assorted Cheese, Celery Sticks, Celery Salt, Hot Sauces & A1 Sauce
Self-Service available for up to 50 people
Attendant 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 & Banana Savory: 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

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 Croutons Cucumber 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

Barbacoa Corn 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 Greens Honey-Cumin-Lime Dressing

Traditional Tuna Nicoise

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

Kale & Mixed Green Salad

Chopped Tomatoes, Cucumbers, Quinoa, Grilled Corn, Garbanzo Beans, Craisins & Spicy Tofu White 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, & Avocado With 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 Vinaigrette Topped with Crispy Colorful Tortilla

White Balsamic Vinaigrette

Pita Triangles & Sun-Dried Tomato Hummus

Baklava

\$56 *Per Guest*

\$62 *With a Soup Course*

Strips & Lime

Tortilla Chips with Salsa

Tres Leches Sponge Cake with Fresh Berries

\$56 *Per Guest*

\$62 *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

\$57 *Per Guest*

\$63 *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 Tomatoes Green 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 Cheese Summer 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 Romano Serrano 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 Tomatoes Whole Grain Mustard
Vinaigrette

Braised Short Ribs
Soft Polenta with Parmesan Cheese, Glazed Baby Carrots,
Asparagus & Mushroom Ragout Red 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 Carrots Lemon 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's 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

Cesar 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*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2025 - September 30, 2025Menu 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, Pomegranate Lemon Vinaigrette

White Truffle Scented Wisconsin Burrata Cheese over Lolla Rosso & Lolla Verde Leafs

Vanilla Baked Plums & Fresh Herb Roasted Mushrooms Champagne Vinaigrette

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

Grilled Romaine Lettuce Hearts
Roasted Tomato, Shaved Watermelon Radish, Garlic Croutes & Shaved Pecorino Romano Black 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, 2025 - September 30, 2025 Menu items & pricing may

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 Ribs Grilled Strip Steak, Black Truffle Veal Jus

Fish*
Herb Crusted Salmon Seasonal Sustainable Fish

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

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

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

\$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 \$26.00 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 **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 Enroute **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 & Cucumber Cucumber 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, Sopressata Bread Sticks &
Assorted Artisan Bread Pickled Vegetables, Marinated Olives, &
Mustards
.....

Garlic Crostini, Pita Bread, Chips & Fava Bean Hummus

\$36 Per Guest

\$37 Per Guest

ANTIPASTI & CHARCUTERIE

Roasted Vegetables, Cheeses & Cured Meats
Breadsticks & Artisan Breads Pickled Vegetables, Marinated Olives
& Mustards Bread Sticks & Assorted Artisan Bread

\$42 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 Ricotta Crispy Prosciutto & Aged Balsamic Drizzle Sliced 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

Jerk Chicken Wings

Asian Boneless Chicken Wings

Celery Sticks with Blue Cheese & Ranch Dressing

Thai Vegetable Slaw with Peanuts

\$38 Per Guest

TWIST OF THE MIDWEST

Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Breaded Perch Remoulade, Ketchup, Yellow, Dijon Mustard & Celery Salt Sauerkraut, Chopped Onions, Tomatoes, Pickle Spears & Sport Peppers Hot Dog & Slider Buns

Local Potato Chips

\$38 Per Guest

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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

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

CHICAGO STATION

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

Herbed Chervil Beurre Blanc

Mini Ciabatta Rolls

Vegetable Medley

\$36 *Per Guest*

\$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 & Banana Savory: 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 \$12.00 Package of 3 for \$18.00 Package of 4 for \$24.00 All 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

SCOTCH

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

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

Johnnie Walker Black Label, 1L | \$275 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

VODKA

Grey Goose, 1L | \$280 Per Bottle

Ketel One, 1L | \$225 Per Bottle

Absolut, 1L | \$190 Per Bottle

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

BOURBON

Woodford Reserve, 1L | \$340 Per Bottle

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

Jim Beam, 1L | \$175 Per Bottle

RUM

Diplomatico Reserva, 1L | \$250 Per Bottle

Bacardi Superior, 1L | \$175 Per Bottle

WHISKEY

Jameson, 1L | \$250 Per Bottle

Crown Royal, 1L | \$250 Per Bottle

Jack Daniel's, 1L | \$240 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, 2025 Menu 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

SEASONAL WINE FEATURE:

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

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

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

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

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

ROSE

McBride Sisters Brut Rose | \$80 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

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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

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

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.

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

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

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.

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.

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.

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.

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Spring/Summer April 1, 2025 - September 30, 2025Menu 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.

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

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 | \$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, 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

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 Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch & Triple Sec
Dekuyper 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

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

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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.

SECOND COURSE

Guests to choose onsite from one of the following options. *Sides*

Caesar Salad
romaine, croutons, anchovies, parmesan

Winter Greens Salad
Roasted Pears, Butternut Squash, Pomegranate Seeds, Toasted
Pepitas, Pumpkin Vinaigrette

*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.

Pumpkin Cobbler

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

Winter Greens Salad

Roasted Pears, Butternut Squash, Pomegranate Seeds, Toasted
Pepitas, Pumpkin 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 Vegetable Rosemary 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, United States | \$145 Per Bottle

Saint Cosme Condrieu 2013 Northern Rhône, Rhône, France | \$135 Per Bottle

Far Niente Chardonnay 2022 Napa Valley, California, United States | \$125 Per Bottle

Jordan Chardonnay 2016 North Coast, California, United States | \$110 Per Bottle

Stags' Leap Winery Chardonnay 2022 Napa Valley, California, United States | \$95 Per Bottle

Cakebread Cellars Chardonnay Napa Valley 2019 Napa Valley, California, United States | \$94 Per Bottle

The Hess Collection Chardonnay Panthera 2019 Sonoma County, California, United States | \$85 Per Bottle

Cloudy Bay Sauvignon Blanc 2022 Marlborough, South Island, New Zealand | \$78 Per Bottle

Laurenz V Singing Gruner Veltliner 2020 Niederösterreich, Austria | \$71 Per Bottle

Mer Soleil Reserve Chardonnay 2022 Central Coast, California,

RED WINE

Shafer Hillside Select Cabernet Sauvignon 2019 Napa Valley, California, United States | \$525 Per Bottle

Shafer Cabernet Sauvignon Hillside Select 2012 Napa Valley, California, United States | \$435 Per Bottle

Silver Oak Cabernet Sauvignon Alexander Valley 2019 Sonoma County, California, United States | \$350 Per Bottle

Concha y Toro Don Melchor Cabernet Sauvignon 2019 Maipo Valley, Chile | \$330 Per Bottle

Far Niente Cabernet Sauvignon 2021 Napa Valley, California, United States | \$275 Per Bottle

Banfi Brunello di Montalcino 2014 Montalcino, Tuscany, Italy | \$175 Per Bottle

Paul Hobbs Cabernet Sauvignon Napa Valley 2020 Napa Valley, California, United States | \$165 Per Bottle

Ken Wright Cellars Savoya Vineyard Pinot Noir 2021 Willamette Valley, Oregon, United States | \$140 Per Bottle

Jordan Vineyard & Winery Cabernet Sauvignon Alexander Valley 2018 Sonoma County, California, United States | \$130 Per Bottle

Paul Hobbs Pinot Noir Russian River Valley 2019 Sonoma County,

United States | \$71 Per Bottle

Fratelli Pighin Friuli Grave Pinot Grigio 2021 Friuli-Venezia Giulia, Italy | \$71 Per Bottle

Dog Point Vineyard Sauvignon Blanc 2022 Marlborough, South Island, New Zealand | \$68 Per Bottle

Sonoma-Cutrer Chardonnay Russian River Ranches 2021 Sonoma County, California, United States | \$65 Per Bottle

Hexamer Riesling Quarzit 2021 Nahe, Germany | \$62 Per Bottle

Conundrum White Blend 2021 California, United States | \$58 Per Bottle

California, United States | \$125 Per Bottle

Twomey Merlot Napa Valley 2015 Napa Valley, California, United States | \$125 Per Bottle

Belle Glos Clark & Telephone Vineyard Pinot Noir 2021 Central Coast, California, United States | \$120 Per Bottle

Silverado Vineyards Cabernet Sauvignon Napa Valley 2018 Napa Valley, California, United States | \$108 Per Bottle

Ponzi Vineyards Pinot Noir Laurelwood 2021 Willamette Valley, Oregon, United States | \$92 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

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Veuve Clicquot Ponsardin Champagne Brut Yellow Label City
Traveller, N.V. Champagne, France | \$135 Per Bottle
.....

Moët & Chandon Champagne Brut Impérial, 2013 Champagne,
France | \$121 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 **V** Vegetarian