



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 & Tea Service*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.*

## GREAT LAKES SUNRISE - MONDAY

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal with 2% Milk & Brown Sugar
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs\*
- Mediterranean Potato Hash with Asparagus, Chickpeas, Onion & Feta Cheese
- Lime & Jalapeno Infused Water

~~\$60~~ Per Guest

~~\$64~~ On all Other Days

## GREAT LAKES SUNRISE - TUESDAY & SATURDAY

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal with 2% Milk & Brown Sugar
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs\*
- Corned Beef Hash with Peppers & Onions
- Strawberry-Basil Infused Water

~~\$60~~ Per Guest

~~\$64~~ On all Other Days

## GREAT LAKES SUNRISE - THURSDAY

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal with 2% Milk & Brown Sugar
- Fresh Croissants & Bakeries
- Midwest Quiche with Peppers, Onions, Zucchini & Wisconsin Cheddar Cheese
- Country Style Sausage Patty
- Orange-Mint Infused Water

~~\$60~~ Per Guest

~~\$64~~ On all Other Days

## GREAT LAKES SUNRISE - WEDNESDAY & SUNDAY

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal with 2% Milk & Brown Sugar
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs With Spinach & Roasted Tomato\*
- Chicken Sausage
- Rosemary-Lemon Infused Water

~~\$60~~ Per Guest

~~\$64~~ On all Other Days

GREAT LAKES SUNRISE - FRIDAY

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Steel Cut Oatmeal with 2% Milk & Brown Sugar
- Fresh Croissants & Bakeries
- Vegetable Frittata
- Vegetable Frittata with Zucchini, Yellow Squash, Onions, Peppers & Spinach\*
- Thick Smoked Bacon
- Melon-Thyme Infused Water

\$60 Per Guest

\$64 On all Other Days

TASTE OF BRUNCH - ALL DAYS

- Selection of Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Einstein Bros. Assorted Bagels
- Assorted Shmears - Plain, Salmon & Roasted Red PepperSliced Tomato, Cucumber & Red Onion
- Whole Hard Boiled Eggs
- Individual Chobani Yogurts
- Infused Water of the Day

\$56 Per Guest

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Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets or breakfast of the day & cannot be purchase 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, Brown Sugar, Apples & Blueberries
- Overnights Oats with Fresh Berries & Slivered Almonds | \$13 Per Person
- Banana & Chocolate Overnight Oats with Almond Milk & Fresh Berries | \$13 Per Guest

MORE OPTIONS

- Sausage | \$6 Per Guest
- Chicken Sausage | \$6 Per Guest
- Turkey Bacon or Turkey Sausage | \$6 Per Guest
- Thick Smoked Bacon | \$6 Per Guest
- Ratatouille Breakfast Skillet | \$13 Per Guest
- Roasted Vegetables, Goat Cheese, Fresh Herbs & Tomatoes
- French Toast | \$12 Per Guest
- Pure Maple Syrup & Whipped Butter
- Buttermilk Pancakes\* | \$13 Per Guest
- Pure Maple Syrup & Whipped Butter \*Can be made an action station with a Chef Attendant at \$200 per Attendant

Breakfast Potatoes | \$7 Per Guest

Smoked Salmon | \$20 Per Guest

Einstein Bros. Bagels, Cream Cheese, Sliced Tomatoes, Onions,  
Capers & Cucumber Slices

Waffles\* | \$14 Per Guest

Berries, Chocolate Chips, Maple Syrup & Whipped Butter *\*Can be  
made an action station with a Chef Attendant at \$200 per  
Attendant*

Sweet Potato Hash | \$7 Per Guest

## SANDWICHES & WRAP

English Muffin Sandwich | \$12 Per Guest

Sausage Patty, Cage Free Fried Egg, Wisconsin Cheddar & Bacon-  
Habanero Jam

Bagel Sandwich | \$12 Per Guest

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

Pepper & Egg Sandwich on a Hoagie with Mozzarella Cheese | \$13  
Per Guest

## PLANT BASED SELECTIONS

Chia Seed Pudding | \$13 Per Guest

Fresh Berries, Coconut & Almond Flakes

Vegetarian Breakfast "Sausage" Patty | \$6 Per Guest

English Muffin Sandwich | \$13 Per Guest

JUST Egg, Impossible Sausage & Plant Based Cheese

## 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

Mediterranean Wrap | \$13 Per Guest  
JUST Egg Scramble, Spinach, Roasted Tomatoes, in a Whole Wheat Tortilla

Bagel Sandwich | \$14 Per Guest  
JUST Egg, Impossible Sausage Patty, Spinach & Roasted Tomato

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

Vegan Tofu Scramble | \$12 Per Guest  
JUST Eggs with Spinach, Onion & Tomato | \$13 Per Guest

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## Breakfast Buffets

All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo 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 Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Fresh Croissants & Bakeries
- Deb El Farms Cage Free Scrambled Eggs\*
- Country Style Sausage \*
- Thick Smoked Bacon\*
- Red Skin Potatoes with Caramelized Onions

**\$65** Per Guest

### BUT FIRST BRUNCH!

- Selection of Chilled Juices to Include Orange Juice
- Local and Seasonally Inspired Sliced and Whole Fruit
- Individual Assorted Greek Yogurts with Granola
- Smoked Salmon Platter
- Einstein Bros. Bagels, Assorted Shmeears, Sliced Tomatoes, Onions, Capers & Cucumber Slices
- Crustless Quiche Lorraine, Caramelized Onions, Bacon & Swiss Cheese
- 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 & Tea Service

## ALL AMERICAN BREAKFAST

- Chilled Orange Juice
  - Deb El Farms Cage Free Scrambled Eggs\*
  - Smoked Bacon\*, Breakfast Potatoes, Roasted Tomato & Asparagus
  - Fresh Breakfast Bakeries
- \$50** Per Guest

## FRITTATA

- Chilled Orange Juice
  - Planner to Choose from the Following:  
Fluffy Eggs Baked to Perfection with:Zucchini, Yellow Squash, Onions, Peppers & SpinachOR Sweet Potato, Leek, Asparagus & Gruyere Cheese
  - Tri-Color Potato Hash with Roasted Peppers
  - 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 Guest

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# A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

## BAKERY SHOP

- Einstein Bros. Bagels | \$77 Per Dozen  
With Assorted Cream Cheeses
- Today's Fresh Bakeries | \$80 Per Dozen  
Muffins, Croissants & Danishes

## MORE OPTIONS

- Wells Street Popcorn | \$9 Per Bag  
Local Chicago Mix, Cheddar-Caramel **\*Minimum order of 25**
- Seasonally Inspired Sliced Fruit | \$28 Per Guest
- Whole Market Fruit | \$48 Per Dozen

Scones | \$74 Per Dozen  
Blueberry & Everything Bagel SeasoningLemon Curd & Whipped Cream Cheese  
.....  
Freshly Baked Cookies | \$80 Per Dozen  
Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia Nut & Sugar  
.....  
Blondies with Chocolate Chips & Chocolate Drizzle | \$74 Per Dozen  
.....  
Chocolate Fudge Brownies | \$75 Per Dozen  
.....  
Apple Crumb Cake | \$68 Per Dozen  
.....  
Cinnamon Rolls | \$70 Per Dozen  
With Bacon Crumble & Cream Cheese Frosting  
.....  
Desire Bar | \$68 Per Dozen  
Hazelnut Daquoise, Ganache & Orange Liquor Mousse  
.....  
Lemon Bars | \$74 Per Dozen  
.....  
Donuts | \$74 Per Dozen  
Local Donuts right from Chicago! *\*Minimum order of 5 Dozen*  
.....  
Assorted Biscotti | \$50 Per Dozen  
Plain & Chocolate Dipped  
.....

SNACK SHOP

Organic Energy Bars | \$64 Per Dozen  
Assorted Kind Bars, Cliff Bars & Stone Ground Fig BarsQuaker  
.....

- 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
  - Smart Pop 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  
.....

Non-Fat Chobani Yogurts | \$6 Each  
Blueberry, Strawberry & Vanilla  
.....  
Assorted Chobani Yogurt Flip | \$6.50 Each  
.....  
Assorted Daisy Cottage Cheese Cups | \$6 Each  
.....  
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  
.....

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

Iced Coffee | \$180 Per Gallon

Pure Leaf Iced Teas | \$8.25 Each

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

### 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

### MORE OPTIONS

Hydration Station | \$75 Per Display  
5 gallon water dispensers with that will keep your guests hydrated throughout the day.

Individual Bottles of 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 Machine*Minimum 2 dozen*



Hot Chocolate | \$175 Per Gallon  
.....  
Hot Apple Cider | \$160 Per Gallon  
.....

INFUSED DRINKS

Strawberry Lemonade | \$165 Per Gallon  
.....  
Ice Tea with Fresh Mint | \$185 Per Gallon  
.....  
Infused Water Station | \$110 Per 5 Gallon Dispenser  
Monday: Lime & Jalapeno Tuesday: Strawberry-BasilWednesday:  
Rosemary-Lemon Thursday: Orange-Mint Friday: Melon-  
ThymeSaturday: Strawberry-BasilSunday: Rosemary-Lemon  
.....

MORNING COCKTAILS

Food is required to be serves alongside cocktails.

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

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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.*

Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea  
.....  
Includes the following to be split 50/50 at each break time:  
Mid-Morning Snack: Whole Fruit & Homemade Granola  
BarsorAfternoon Snack: Chocolate Covered Pretzels & Chicago  
Mix - Cheddar & Caramel Popcorn  
.....  
**\$36** *Per Guest*

CHOCOLATE SHOP

Chocolate Covered Pretzels  
.....  
Chocolate Pot De Creme  
.....  
White Chocolate Covered Strawberries  
.....  
Gluten Free Vegan Belgian Chocolate Cookie  
.....  
**\$24** *Per Guest*

RE-ENERGIZE ME

Wisconsin Cheese Curds  
.....

NICE & NAUGHTY

Dried Cherries & Dried Apricots  
.....

Whole Raw Almonds  
.....  
Salami Bites  
.....  
Dark Chocolate & Blueberry Bark  
.....  
**\$27** *Per Guest*

CITY OF CHAMPIONS  
Chicago Popcorn Mix - Cheddar & Caramel  
.....  
Mini Chicago Hot Dogs in a Blanket, Whole Grain Honey-Dijon Mustard  
.....  
Walnut Toffee  
.....  
Assorted Individual Italian Ice  
.....  
**\$24** *Per Guest*

SPREAD THE HEALTH  
Mixed Root Vegetable Chips  
.....  
Trio of Dips  
Greek Yogurt Spinach Dip Whipped Everything Ricotta Dip White Bean Hummus  
.....  
Carrot & Pepper Sticks  
.....  
Fresh Baguettes & Lavosh  
.....  
**\$26** *Per Guest*

MIX IT UP  
Peanuts, Almonds, Yogurt Pretzels, M&M's, Dried Apricots, Banana Chips & Dried Cranberries  
.....  
**\$22** *Per Guest*

Mini Beignets: Yuzo & Chocolate+Caramel  
.....  
Spiced Pecans  
.....  
**\$20** *Per Guest*

HIGH PROTEIN  
Cheddar Cheese Cubes  
.....  
Sabra Guacamole & Tortilla Chips  
.....  
Seasonal Jerky  
.....  
Cashew & Cranberry Mix  
.....  
**\$29** *Per Guest*

LETS DIP  
Sabra Hummus & Pretzel Chips  
.....  
Pretzel Brownie  
.....  
Warm Pretzel Bites with Peanut Butter Dip  
.....  
**\$27** *Per Guest*

CREPE STATION\*  
Planners to Choose (2) Options to Offer their Guests.  
Sweet: Mixed Berry or Nutella & Banana Savory: Chicken & Spinach or Smoked Ham & Swiss  
.....  
**\$32** *Per Guest*

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# 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.*

## PILSEN STREET FAIR– MONDAY

- Chicken Tortilla Soup
  - Mexican Chopped Salad, Romaine Lettuce, Peppers, Red Onions, Jicama, Cucumber, Tomato & Black Beans
  - Honey-Lime Vinaigrette
  - Elote & Pasta Salad with Cotija & Cilantro
  - Marinated Flank Steak with Chipotle Peppers & Adobo Sauce
  - Guajillo Chicken marinated in Garlic, Cinnamon & Oregano
  - Cilantro-Lime Rice
  - Vegetables Vera Cruz
  - Tortilla Chips with Salsa
  - Tres Leches Sponge Cake with Fresh Berries
- \$80** *Per Guest*
- \$85** *On all Other Days*

## LITTLE ITALY– WEDNESDAY & SUNDAY

- Italian Chopped Salad with Romaine Lettuce, Radicchio, Sun-Dried Tomatoes, Pepperoncini, Garbanzo Beans, Provolone Cheese & Celery
- Red & Green Romaine Lettuce, Garlic Croutons, Shaved Sartori, American Parmesan Cheese with our Traditional Caesar Dressing
- Chicken Breast Vesuvio with Peppers & Peas
- Grilled Walleye Pike with Puttanesca Sauce
- Roasted Fall Vegetables
- Rigatoni Alla Vodka
- Bread Presentation

## SMOKEHOUSE – TUESDAY & SATURDAY

- Harvest Greens, with Pickled Red Onions, Heirloom Carrots & Dark Balsamic Vinaigrette
  - Tomato, Cucumber, Avocado & Goat Cheese Salad
  - Smoked Brisket of Beef, Chipotle BBQ Sauce
  - Honey-BBQ Spiced Rubbed Chicken
  - Homemade Mac 'n Cheese
  - Seasonal Succotash
  - Corn Bread with Honey & Orange Butter
  - Apple Tart
- \$80** *Per Guest*
- \$85** *On all Other Days*

## HOME SWEET HOME – THURSDAY

- Roasted Beets, Goat Cheese Crumble, Frisee, Spicy Walnuts with a Cabernet Dressing
- Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette
- Rotisserie Chicken Breast with Natural Chicken Au Jus
- Beef Short Ribs with Red Wine Demi Glaze
- Herbed Sour Cream Mashed Potatoes
- Roasted Winter Vegetables
- Assorted Rolls & Pumpkin Butter

Traditional Italian Tiramisu

~~\$80~~ Per Guest

~~\$85~~ On all Other Day

MEDITERRANEAN– FRIDAY

Arugula, Quinoa, Garbanzo Beans, Kalamata Olives, Feta Cheese, Red Peppers with an Oregano

Cous Cous Salad with Roasted Eggplant, Asparagus, Yellow Squash, Basil & a Red-Wine Dressing

Chicken Scallopini in Lemon, Oregano, Garlic & Olive Oil

Roasted Salmon with an Artichoke, Tomato & Caper Confit

Lemon & Garlic Potato Wedges

Mediterranean Vegetable

Pita Triangles & Roasted Red Pepper Hummus

Olive Oil Cake with Whipped Honey Yogurt

~~\$80~~ Per Guest

~~\$85~~ On all Other Days

Caramel Pecan Turtle Cheesecake

~~\$80~~ Per Guest

~~\$85~~ On all Other Days

MAXWELL STREET DELI– EVERYDAY

Kale, Romaine & Spinach Salad with Grapes, Celery & Champagne Vinaigrette

Zucchini Salad with Tomatoes, Fresh Herbs & Lemon Vinaigrette

Purple Cabbage & Carrot Slaw with Parsley & Pumpkin Seeds, Lemon Vinaigrette

Client Choice of (3):

- Roast Beef
- Turkey
- Italian Meats
- Tuna Salad
- Egg Salad
- Chicken Salad

Accompaniments

- Pickle Spears, Lettuce & Sliced Tomatoes
- Provolone & Wisconsin Sharp Cheddar
- Olive Oil Mayonnaise & Dijon Mustard
- Bread Presentation

Deep River Kettle Chips

Petite Cherry Tart

~~\$78~~ Per Guest

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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, should you be staying in your meeting room to eat, please connect with your Event Manager for other recommendations.**Choose up to 3 Total Options**

ACCOMPANIMENTS

SANDWICHES & WRAPS

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

.....

Roast Beef Sandwich  
with Swiss Cheese, Pickle, Tomato & Horseradish-Mustard

.....

Turkey Sandwich  
with Baby Spinach, Provolone, Tomato & Cranberry-Mustard

.....

Vegetarian Wrap  
Roasted Cauliflower, Chickpeas, Quinoa, Carrot, Cucumber & Red Pepper Hummus

.....

Chicken Sandwich  
Tarragon Chicken Salad with Celery, Onion, Tomato & Lettuce

.....

**\$60** *Per Guest*

SIDE ITEMS

Choose Two to Accompany your Sandwiches or 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
- Broccoli Slaw with Cranberries & Lime Vinaigrette

.....

ENTREE SALADS

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

.....

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

.....

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

.....

**\$60** *Per Guest*

SALADS WITH CHOICE OF PROTEIN

Glass Noodles

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

.....

Vegetable Orzo

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

.....

Farro Burrito

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

.....

**\$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 & Tea Service

### FLAVORS OF THE MEDITERRANEAN

*\*Lentil Soup can be added at an additional cost to create a three-course meal*

- 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*

**\$65** *With a Soup Course*

### FLAVORS OF LATIN AMERICA

*\*Chicken Tortilla Soup can be added at an additional cost to create a three-course meal*

- 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*

**\$65** *With a Soup Course*

### FLAVORS OF ASIA

*\*Crab Drop Soup with Scallions, Corn, Peas & Carrots can be added at an additional cost to create a three-course meal*

- 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
- Won Ton Crisps with Edamame Dip
- Coconut Rice Pudding

**\$62** *Per Guest*

**\$65** *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 & Tea Service

OUR CHEF RECOMMENDS

Baby Gem Lettuces  
Mixed Heirloom Tomatoes, Boccocini Mozzarella & Balsamic  
Vinaigrette  
.....  
Tenderloin Scallopini & Butternut Squash Risotto  
With Crispy Leeks & Roasted Brussel Sprouts Drizzled with Barolo  
Demi Glace  
.....  
Mojito Cheesecake  
Coarse Sugar Streusel & Fresh Berries  
.....

**\$75** *Per Guest*

GRANT PARK

Petite Greens  
With Roasted Fall Fruits & Zesty Orange Vinaigrette  
.....  
Grilled Loch Duart Salmon  
Smashed Baby Reds with Parsley & Brown Butter, Seasonal  
Vegetables & Grape Lemon Beurre Blanc  
.....  
Turtle Cheesecake  
With Cranberry-Orange Sauce & Cinnamon Whipped Cream  
.....

**\$70** *Per Guest*

MAGGIE DALEY PARK

Butternut Squash Bisque with a Cheese Straw  
.....  
Braised Short Ribs  
Pesto Yukon Potato Puree, Roasted Seasonal Vegetables & Red  
Wine Beer Sauce  
.....  
Triple Chocolate Mousse Cake  
.....

**\$70** *Per Guest*

OZ PARK

Romaine Lettuce, Arugula & Baby Kale  
Roasted Pumpkin Seeds, Cauliflower Rice, Carrot Confetti &  
Pomegranate Vinaigrette  
.....  
Sauteed Chicken Scallopini Quinotto  
Braised Kale & Squash, Petite Heirloom Carrots & Mushroom  
Demi-Glace  
.....  
Carrot Cake  
With Cream Cheese Frosting, Candied Pecans & Cranberry Sauce  
.....

**\$70** *Per Guest*

LINCOLN PARK

Seasonal Chop Salad  
Butternut Squash, Edamame, Carrots, Sun-Dried Cranberry &  
White Balsamic Dressing  
.....  
Petite Grilled Black Angus Stripe Steak  
Vesuvio Potatoes, Roasted Seasonal Vegetables & Truffle Demi-  
Glace  
.....  
Apple Streusel Tart with Caramel Sauce  
.....

**\$70** *Per Guest*

MILLENNIUM PARK

Winter Vegetable Minestrone Soup  
.....  
Seared Seasonal Catch  
Butternut Squash Risotto, Citrus Chimichurri & Local Grown  
Vegetables  
.....  
Chocolate Espresso Cake with Caramel Sauce  
.....

**\$70** *Per Guest*

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# Plated Dinner

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

## LAKE ONTARIO

- Shrimp & Grits
- Baby Gem Lettuce  
Shaved Carrots & Watermelon RadishFresh Herb Vinaigrette
- Filet Mignon  
Potato Dauphinoise & Seasonal VegetablesPerigourdine Sauce
- Fruit Tart with Pastry Cream & Berry Coulis

**\$145** *Per Guest*

## LAKE ERIE

- Butternut Squash Bisque with a Cheese Straw
- Caesar Salad  
Baby Watercress, Roasted Tomatoes, Sourdough Crostini &  
Shaved ParmesanTraditional Caesar Dressing
- Short Rib of Beef  
Quinotto & Roasted Winter Root VegetablesBordelaise 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 WatercressDark Balsamic Vinaigrette
- French Cut Chicken Breast  
Vesuvio Potatoes & Seasonal VegetablesMustard Seed Demi-Glace
- Chocolate Pot du Crème

## LAKE MICHIGAN

- Brule Cape Cod Scallops & White Wine Carnaroli Risotto
- Roasted Apples on Artisan Greens  
Feta Cheese, & House CrispsChampagne Dressing
- Duo of Tenderloin of Beef & Jumbo Prawns  
Anna Potatoes & Roasted Seasonal VegetablesBarolo Sauce
- Dark Chocolate Mousse Tart  
Berry Compote & Chocolate Sauce

**\$130** *Per Guest*

## LAKE SUPERIOR

- Mushroom Ravioli  
Vanilla Beurre Blanc & Sauteed Leeks
- Roasted Beets & Goat Cheese on Petite Greens  
Pomegranate Vinaigrette
- Salmon Sixty South  
Basil Potato Puree & Roasted Butternut Squash & Brussel  
SproutsTomato Caper Sofrito
- Caramel Apple Crumble Cake with Caramel Sauce

**\$115** *Per Person*



Toasted Hazelnuts

*\$112* Per Guest

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## Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.All dinners include an Assortment of Bread, Coffee & Tea Service

### TO CREATE YOUR PERSONAL PREFERENCE MENU

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

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

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

### 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

### PLANNER'S CHOICE OF SALAD

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

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

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

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

### INDIVIDUAL'S CHOICE OF ENTREE

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

Fish\*  
Herb Crusted SalmonSeasonal Sustainable Fish

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

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

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

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Buffet Dinner

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

BRIAR STREET THEATER

- Artichoke and Avocado Spread with Homemade Pita Chips
- Heirloom Tomato Salad with Sweet Onions and Basil
- Midwest Farm Greens tossed with Vegetable Julienne and Dark Balsamic Vinaigrette
- Wild Salmon Caponata\*
- Roasted Beef Striploin Marinated with Lemon, Oregano and Garlic\*
- Pan Seared Chicken with Thyme Jus
- Sautéed Asparagus & Peppers
- Seven Grain Rice Pilaf
- Blueberry Ginger Tarts
- Mango Caramel Cheesecake

~~\$135~~ Per Guest

HARRIS THEATER

- Roasted Seasonal Squash, Raisins & Mint Leaves with Lemon Honey Vinaigrette
- Artisanal Lettuce, Red & Gold Beets with Pumpkin Vinaigrette Dressing
- Red Onion & Cucumber Salad
- Braised Wagyu Beef Brisket in Natural Juices
- Chili Sugar Cured Arctic Char Grapefruit Salsa & Braised Swiss Chard
- Free Range Chicken Breast with Pearl Onions & Fresh Local Grown Mushrooms
- Red Quinoa Risotto with Parmesan Cheese
- Roasted Root Vegetables with Honey & Marjoram
- Raspberry White Chocolate Bar
- Burnt Apple Tart

**\$135** *Per Guest*

## GOODMAN THEATER

Caprese Salad

Orzo & Zucchini Salad with Olives, Red Pepper, & Arugula

Roasted Red Pepper Hummus served with Fresh Pita

Rosemary Crusted Strip Loin of Beef with Boro-lo Sauce

Chicken Parmesan

Roasted Fresh Seasonal Catch with Herbed Beurre Blanc

Quinoa Risotto with Cremini Mushrooms

Grilled Broccolini & Baby Carrots

Baklava

**\$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**

Cranberry Bruschetta, Herbed Goat Cheese, Cranberry Chutney & Fresh Rosemary **V**

## WARM SELECTIONS

Vegetable Quesadilla with Salsa **V**

Raspberry Brie Enroute **V**

Portobello Mushroom Puff **V**

Punjabi Vegetable Samosa **DF V**

Berry Bruschetta Ricotta, Mixed Berries & Mint <b>V</b>
Tiny Tomato, Mozzarella & Basil Caprese Skewer <b>V GF</b>
Vegetable California Roll with Firecracker Sauce <b>DF VGN GF</b>
Ambrosia Chicken Salad & Grape Tartelette
Chicken Salad Mousse Deviled Eggs <b>DF GF</b>
Chipotle Shrimp in a Cucumber Cup <b>DF GF SF</b>
Seared Tuna with Wasabi Aioli & Togarashi <b>DF GF</b>
Shrimp BLT <b>DF GF SF</b>
Smoked Salmon Tartlet with Dill Cream Cheese Filling <b>DF GF SF</b>
Lobster Salad in a Phyllo Cup with Avocado Crema <b>SF</b>
Salami & Provolone Roll-up <b>GF</b>
Havana Bite, Crostini Ham, Swiss & Dijon Mustard
Melon & Parma Wrap <b>DF GF</b>
Beef Tenderloin with Cilantro Creme & Pickled Red Onion <b>GF</b> On a Gluten free Crostini

Spring Roll with Shoyu Sauce <b>DF VGN</b>
Edamame Potsticker with Ginger-Soy Sauce <b>DF VGN</b>
Roasted Tomato, Basil & Mascarpone Arancini <b>V</b>
Nashville Hot Chicken & Waffle with Honey Drizzle <b>DF</b>
Chicken Potsticker with Ginger-Soy Sauce <b>DF</b>
Lemon-Pepper Chicken Brochette <b>DF GF</b>
Chicken Wellington
Tiger Prawn Skewer with Chimichurri Sauce <b>DF GF SF</b>
Lump Crab Cakes with Garlic Aioli <b>SF</b>
Bang Bang Shrimp Roll with Ginger Soy Sauce <b>SF</b>
Coconut Shrimp with Apricot Dipping Sauce <b>DF SF</b>
Italian Beef Spring Roll
Beef Souvlaki with Tzatziki Sauce <b>DF GF</b>
Kimchi Pork Dumpling

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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	SHELLFISH BAR
California Rolls paired with Nigiri Salmon, Shrimp & Tuna Soy Sauce, Pickled Ginger & Wasabi	Jumbo Shrimp, Oysters on the Half Shell & Crab Claws on Ice Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce
<b>\$12.50</b> <i>Per Piece, 100 Piece Minimum</i>	<b>\$12.50</b> <i>Per Piece, 100 Piece Minimum</i>

GARDEN FRESH VEGETABLES	FROM THE CHEESE MONGER
Seasonal Fresh Vegetables	Domestic & International Cheeses from our Local Cheese Monger

Asparagus, Belgian Endive, Celery, Radishes, Carrots, Teardrop  
Tomatoes, Peppers & CucumberCucumber Tzatziki, Buttermilk  
Ranch & Garlic Hummus

**\$32** 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

**\$36** Per Guest

ANTIPASTI & CHARCUTERIE

Roasted Vegetables, Cheeses & Cured Meats  
Breadsticks & Artisan BreadsPickled Vegetables, Marinated Olives  
& Mustards

**\$46** Per Guest

Marinated Baby Fresh Mozzarella, Dried Fruits, Nuts & Quince  
Paste

Sourdough Baguette & Walnut-Cranberry Crackers

**\$40** Per Guest

CHARCUTERIE

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

**\$37** Per Guest

BAKED BRIE IN SOURDOUGH WITH CROSTINI

Planners to Choose (1) Topping from the Below:

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

***\*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.***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.***

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

BRUSCHETTA STATION

American  
Buffalo Chicken & Blue Cheese Dip with Toasted Bread Slices  
Italian

**\$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

**\$39** *Per Guest*

TWIST OF THE MIDWEST

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

**\$38** *Per Guest*

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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

- Diced Tomato, Diced Red Onion, Olive Oil & Garlic-Basil Herb RicottaCrispy Prosciutto & Aged Balsamic DrizzleSliced Toasted Baguette

- Asian Tuna Poke\*, Pineapple, Cilantro, Fresh Wasabi Aioli & Crispy Wontons

**\$38** *Per Guest*

TRIPLE WING

- Jerk Chicken Wings
- Traditional Buffalo Wings
- Asian Boneless Chicken Wings
- Celery Sticks with Blue Cheese & Ranch Dressing
- Thai Vegetable Slaw with Peanuts

**\$38** *Per Guest*

CERMAK STREET

- California Rolls with Shoyu Sauce

Chicken Tenders Cacciatore with Heirloom Tomatoes & a Hint of Barolo Wine

Baked Pasta Rigate with Balsamic Eggplant, Sweet Pomodoro & Basil Pesto, Topped with Buffalo Mozzarella

Tuscan Style Slow Cooked Veal Meatballs with Mascarpone Cheese Soft Polenta

\$46 Per Guest

CHICAGO STATION

Chicago Chop Salad

Mini Italian Beef with Peppers, Onions & Giardiniera

Thin Crust Vegetable Pizza

Deep Dish Pizza - Cheese & Meat Lovers

\$40 Per Guest

MAKE YOUR OWN BAO BUN

Toppings to Include:

**Proteins:** Bulgogi Beef, Teriyaki Chicken & Gochujang Vegetables; Napa Cabbage, Onions & Carrots **Vegetables & Sauces:** Kimchi, Cilantro, Pickled Dikon, Sriracha & Spicy Mayonnaise

Garlic Shrimp and Soba Noodle Salad

With Fresh Sugar Snap Peas, Red Peppers, Ginger and Scallions

\$42 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.

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

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

ROASTED TENDERLOIN OF BEEF

Sour Cream & Chive Mashed Potatoes

Horseradish Creme

Mini Pretzel Rolls

Market Price

HERB CRUSTED TURKEY BREAST

Sauteed Green Beans & Shallots

Turkey-Sage Jus

Brioche Rolls

Market Price

SMOKED VIRGINIA HAM

Sweet Potato and Butternut Squash Casserole  
With Roasted Pumpkin Seeds

Cranberry Mustard

Pull Apart Rolls

\$34 Per Guest

HICKORY SMOKED BEEF BRISKET / MARKET PRICE

Mac 'n Cheese

Chipotle BBQ Sauce

Jalapeno Corn Bread

Market Price

ALASKAN SALMON EN CROUTE

Salmon Fillet Topped with Spinach & Mushrooms

Vegetable Medley

Herbed Chervil Beurre Blanc

\$39 Per Guest

GARLIC & HERB PORCHETTA PORK ROAST

Watercress & Mascarpone Cheesy Polenta

Chimichurri

Mini Ciabatta Rolls

\$36 Per Guest

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Interactive Stations

\*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 CreamAsk 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. 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. \*Vegan Options Available Upon Request*

## 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

## Passion Fruit Tart

## Peanut Butter Cream & Dark Chocolate Glazed Tart

## Mascarpone Cheese on a Round Cookie

## 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

**\$16***Per Guest*

CHEESECAKES

Traditional, Raspberry or Turtle Cheesecake

**\$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

Lemon

Cherry

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
<del>\$84</del> Per Dozen

THE ORIGINAL RAINBOW CONE

Minimum of 50 required.
Chicago's Own Layered Ice Cream
Rainbow Cone Tasters <i>A Chicago Tradition for over 95 years, enjoy the classic combination of Chocolate, Strawberry, Pistachio, Palmer House &amp; Orange Sherbet ice cream in a single scoop, served in a dish. *Contains Nuts. Single flavors available upon request.</i>
<del>\$9.50</del> Per Cup

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Bottle Service

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

GIN
Hendricks, 1L   \$275 Per Bottle
Bombay Sapphire, 1L   \$200 Per Bottle
Beefeater, 1L   \$180 Per Bottle

BOURBON
Woodford Reserve, 1L   \$340 Per Bottle
Maker's Mark, 1L   \$300 Per Bottle
Jim Beam, 1L   \$175 Per Bottle

SCOTCH
Macallan 12yr, 750ml   \$450 Per Bottle
Glenlivet 12yr, 1L   \$340 Per Bottle
Johnnie Walker Black Label, 1L   \$275 Per Bottle

RUM
Diplomatico Reserva, 1L   \$250 Per Bottle
Bacardi Superior, 1L   \$175 Per Bottle

TEQUILA
Clase Azul Reposado, 750ml   \$700 Per Bottle
Casamigos Blanco, 1L   \$350 Per Bottle

WHISKEY
Jameson, 1L   \$250 Per Bottle
Crown Royal, 1L   \$250 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  
.....

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

COGNAC & LIQUEURS

Hennessy V.S., 1L | \$350 Pet Bottle  
.....  
Grand Marnier, 1L | \$300 Per Bottle  
.....  
Bailey’s, 1L | \$275 Per Bottle  
.....  
DiSaronno, 1L | \$275 Per Bottle  
.....  
Kahlua, 1L | \$225 Per Bottle  
.....

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

Beers

LOCAL CRAFT & IMPORTED BEERS

Full Case | \$234 Per Case  
Twenty-Four Assorted Bottles  
.....  
Half Case | \$117 Per Case  
Twelve Assorted Bottles  
.....  
Quarter Case | \$58.50 Per Case  
Six Assorted Bottles  
.....

DOMESTIC BEER

Full Case | \$210 Per Case  
Twenty-Four Assorted Bottles  
.....  
Half Case | \$105 Per Case  
Twelve Assorted Bottles  
.....  
Quarter Case | \$52.50 Per Case  
Six Assorted Bottles  
.....

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

Mixers

SOFT DRINKS & WATERS

Club Soda | \$7.25 Each  
.....  
Tonic Water | \$7.25 Each  
.....

JUICES

Orange Juice | \$25 Per 32oz Bottle  
.....  
Bottled Juices | \$7 Each  
Orange, Apple & Cranberry  
.....

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

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  
.....

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Signature Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

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

Canvas Pinot Noir, California | \$58  
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, California | \$57  
Aromas of lush, ripe, fruit forward flavors of black cherry,

SEASONAL WINE FEATURE

Drumheller Chardonnay, Columbia Valley | \$69 Per Bottle  
.....  
Drumheller Cabernet Sauvignon, Columbia Valley | \$69 Per Bottle  
.....  
Borealis Wintners, 2022 Pinot Noir | \$68 Per Bottle  
.....  
The Crossing, Sauvignon Blanc | \$69 Per Bottle  
.....

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, Veneto, Italy | \$58  
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, California | \$57  
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 Da Blancs, Italy | \$60  
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.**Prices noted are Per Bottle.**

### SPARKLING

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

### ROSE

- McBride Sisters Brut Rose | \$80

### WHITES

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

### REDS

- DAOU, Cabernet Sauvignon | \$80
- Rodney Strong Sonoma Cabernet Sauvignon – Sonoma County,

CA | \$76

Elouan Pinot Noir – West Central Hills, Oregon | \$74

Catena Vista Flores Malbec – Mendoza, Argentina | \$64

Joel Gott Palisades, Red Blend | \$60

## SOMMELIER SELECTIONS

Cabernet Sauvignon, Silverado, Napa Valley, California, 2012 | \$120

Chardonnay, Cakebread Cellars, Napa Valley, CA, 2021 | \$120

Carmenere, "Terrunyo" by Concha y Toro, Aconcagua Valley, Chile, 2021 | \$116

Pinot Noir, Ponzi Vineyards, "Laurelwood," Willamette Valley, Oregon, 2021 | \$98

Pouilly Fuisse, Gilles Noblet, Domaine De La Collonge, Burgundy, France, 2021 | \$94

Merlot Markham, Napa Valley, California, 2019 | \$94

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## Hand Crafted Cocktails & Spirit-Free Beverage

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

### DON JULIO BLANCO TEQUILA

Don Bellini | \$15.75 Per Drink

Don Julio Blanco Tequila, Peach Puree, topped with Sparking Wine.

Watermelon Basil Margarita | \$15.75 Per Drink

Don Julio Blanco Tequila, Fresh Watermelon, Lime Juice with Agave Nectar & Basil

Paloma Fresca | \$15.75 Per Drink

Don Julio Blanco Tequila Shaken with Pink Grapefruit Juice, Agave Nectar topped with Sparkling Grapefruit Seltzer

### BACARDI SUPERIOR RUM

Blueberry Lemonade Cooler | \$15.75 Per Drink

Bacardi Superior Rum & Muddled Blueberries with Fresh Mint & Lemonade

Peach Mojito | \$15.75 Per Drink

Bacardi Superior Rum, Peach Puree, Fresh Mint Leaves & Simple Syrup

Pineapple Basil Cooler | \$15.75 Per Drink

Bacardi Superior Rum Muddled with Basil & Agave Nectar, topped with Pineapple Juice & a Splash of Soda Water

### TITO'S HANDMADE VODKA

### SPIRIT-FREE BEVERAGES

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  
.....

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

ISH 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.

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.  
.....

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Bar Packages

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



SIGNATURE BAR

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

One Hour | \$31 Per Guest

Two Hour | \$41 Per Guest

Three Hour | \$51 Per Guest

Four Hour | \$61 Per Guest

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

SELECT BAR

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

One Hour | \$33 Per Guest

Two Hour | \$43 Per Guest

Three Hour | \$53 Per Guest

Four Hour | \$63 Per Guest

HOST SPONSORED BAR PER DRINK

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

Signature Cocktails | \$13  
Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch & Triple SecDekuyper Coffee Liqueur & Amaretto

Select Cocktails | \$14  
Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey & Chivas Regal Scotch

Premium Cocktails | \$15  
Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal, Jameson, Jack Daniel's Whiskey, Johnnie Walker Black Scotch & Del Maguey Vida Mezcal

Hand Crafted Cocktails | \$15.75

Spirit-Free Beverages | \$13

Domestic Beer | \$8.75  
Miller Lite & Michelob Ultra

Premium and Imported Beer | \$9.75  
Corona Extra & Stella Artois

Athletic Brewing Co. Non-Alcoholic Beer | \$9.75

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

Fever-Tree | Per Bottle

Ginger Beer, Tonic, Club Soda, Sparkling Lime & Yuzu, & Sparkling Pink Grapefruit

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.

Caesar Salad  
romaine, croutons, anchovies, parmesan

Kale and Frisee Salad  
Watermelon Radish, Beets, Carrots, Cauliflower, Candied Pecans,  
Honey Vinaigrette

### SECOND COURSE

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

12oz Grilled Prime Skirt Steak  
Herb Steak Butter, Madagascar Peppercorn Sauce

10oz. Seared Airline Chicken Breast  
Mushroom Gravy

10oz. Seared Atlantic Salmon with Brazilian Citrus Chimichurri

Vegan Cauliflower Risotto  
Riced Cauliflower, Mushrooms, Almond Milk, Vegan Parmesan  
Cheese

### DESSERT COURSE

Guests to choose onsite from one of the following options.

Chocolate Cake

Toffee Cheesecake

**\$95** *Per Person*

\*Room rental fees may apply for all Private Dining events. Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Menu items & pricing may change based on availability and market conditions. \*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Premium Menu

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

FIRST COURSE

All items to be served family style.

- Nigiri & Sashimi
- Caesar Salad
- Romaine, Croutons, Anchovies, Parmesan Cheese
- Lemon Pepper Calamari
- Kimchi Aioli

SECOND COURSE

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

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

DESSERT COURSE

Guests to choose onsite from one of the following options.

- Mango Coconut Mousse Cake
- Apple Crumb Cake

**\$130** *Per Person*

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Platinum Menu

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

FIRST COURSE

All items to be served family style.

- Nigiri, Sashimi & Maki Rolls
- Kale and Frisee Salad
- Watermelon Radish, Beets, Carrots, Cauliflower, Candied Pecans, Honey Vinaigrette
- Lemon Pepper Calamari

SECOND COURSE

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

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

Kimchi Aioli	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

Guests to choose onsite from one of the following options.

## Apple Crumb Cake

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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.*

Rudd Sauvignon Blanc Mt. Veeder 2022 Napa Valley, California,  
United States | \$145 Per Bottle

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

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

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

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

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

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

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

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

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

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Mer Soleil Reserve Chardonnay 2022 Central Coast, California, United States | \$71 Per Bottle

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

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

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

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

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

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

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

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

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

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Paul Hobbs Pinot Noir Russian River Valley 2019 Sonoma County, California, United States | \$125 Per Bottle

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

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

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

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

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Domaine Terlato & Chapoutier Shiraz-Viognier 2013 Central Victoria, Victoria, Australia | \$92 Per Bottle

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Migration Pinot Noir Sonoma Coast 2017 Sonoma County, California, United States | \$86 Per Bottle

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Bin: 313 - Turley Zinfandel Juvenile 2022 California, United States | \$85 Per Bottle

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Bin: 316 - Quilt, Red Blend, Napa Valley 2021 Napa Valley, California, United States | \$84 Per Bottle

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Bin: 314 - Luca Malbec 2018 Valle de Uco, Mendoza, Argentina | \$78 Per Bottle

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Cline Cellars Cabernet Sauvignon 2021 San Francisco Bay, California, United States | \$71 Per Bottle

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Barossa Valley Estate Shiraz 2022 Barossa, South Australia, Australia | \$71 Per Bottle

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Markham Merlot 2019 Napa Valley, California, United States | \$65 Per Bottle

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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

La Crema Pinot Noir Sonoma Coast 2021 Sonoma County, California, United States | \$58 Per Bottle

SPARKLING BY THE BOTTLE

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

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