



JW MARRIOTT CHICAGO CATERING AND EVENT MENUS

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BREAKFAST OFFERINGS

BREAKFAST BUFFETS

CHICAGO LOOP

50 | PERSON

Individual Fruit Cups

Assorted Breakfast Pastries and Breakfast Breads

Assorted Cereals | Skim, Low-fat, and Soy Milk

Individual Housemade Yogurt Parfaits

Individual Seasonal Chia Seed Pudding

Illy Regular and Decaffeinated Coffee

Hot Tea Service

All items individually wrapped or pre-assembled

SECOND CITY

56 | PERSON

Breakfast Sandwich | Whole Grain English Muffin, Egg, Bacon, Cheddar (pre-assembled)

Individual Overnight Oats

Individual Housemade Yogurt Parfaits

Individual Fruit Cups

Assorted Breakfast Pastries and Breakfast Breads

Illy Regular and Decaffeinated Coffee

Hot Tea Service

All items individually wrapped or pre-assembled

ADAMS BUFFET

58 | PERSON

Individual Fruit Cups

Farm Fresh Scrambled Eggs | Cheddar and Salsa on the side

Farm Fresh Scrambled Egg Whites | Cheddar and Salsa on the side

Applewood Smoked Bacon

Herb Roasted Breakfast Potatoes | Local Cheese

Assorted Cereals | Skim, Low-fat, and Soy Milk

Individual Flavored Yogurts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

BURNHAM BUFFET

62 | PERSON

Individual Fruit Cups

Farm Fresh Scrambled Eggs | Cheddar Cheese and salsa on the side

Farm Fresh Scrambled Egg Whites | Cheddar Cheese and salsa on the side

Brioche style Cinnamon French Toast | Pure Maple Syrup

Choose Two:

- Nitrate Free Bacon or Pork Sausage Links

- Chicken Sausage or Turkey Sausage

Roasted Breakfast Potatoes | Peppers and Onions

Assorted Cereals | Skim, Low-fat, and Soy Milk

Individual Flavored Yogurts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

All buffets require 1 Attendant per buffet at \$250 per attendant, Based on one hour of service.

\$250 surcharge fee will apply for any guarantee less than 20 people.

GRAB AND GO BREAKFAST

56 | PERSON

Breakfast Sandwiches

Whole Grain English Muffin, Egg, Sausage Patty, Local Cheddar

Buttery Biscuit, Egg White, Assorted Mushrooms, Spinach

Protein Pack | Hard Boiled Egg, Cheddar Cheese, Almonds, Edamame, Crispy Toast

Individual Flavored Yogurts

Whole Fruit | Bananas and Oranges

Assorted Cereals | Skim, Low-fat, and Soy Milk

Skim, 2% and Whole Milk

Illy Regular and Decaffeinated Coffee

Hot Tea Service

BREAKFAST CHOICES & ADDITIONS

BREAKFAST SANDWICHES

120 | DOZEN

Whole Wheat English Muffin, Egg Whites, Canadian Bacon, Spinach, Mushrooms, White Cheddar

English Muffin, Scrambled Eggs, Pork Sausage, White Cheddar

Croissant, Scrambled Eggs, Chorizo, Chihuahua Cheese

SCRAMBLED EGGS

10 | PERSON

Choice of Regular or Egg Whites

CHOICE OF BREAKFAST MEAT

10 | PERSON

Crispy Bacon

Pork Sausage Links

Pork Sausage Patties

Smoked Turkey Bacon

Country Turkey Sausage Links

Chicken Apple Sausage Links

Vegetarian Sausage Patties

GLUTEN FRIENDLY MUFFINS	72 DOZEN
CHILLED, HARD BOILED EGGS	36 DOZEN
SMOKED SALMON AND BAGELS Atlantic Smoked Salmon, Cream Cheese, Tomato, Cucumber, and Onion	25 PERSON
STEEL CUT IRISH OATMEAL Seasonal Berries <i>Requires 1 Attendant at \$250 per Attendant. Based on one hour of service. \$250 surcharge fee will apply for any guarantee less than 20 people.</i>	13 PERSON

A LA CART BREAKFAST CHOICES

All Items Packaged Individually

Fresh Fruit Cups	7 each
Fresh Berry Cups	8 each
Burrito – Tomato Wrap, Scrambled Eggs, Sausage, Cheddar	120 dozen
Burrito – Whole Grain Wrap, Scrambled Eggs, Spinach, Mushroom	120 dozen
Croissant – Egg, Thick Cut Maple Smoked Bacon, Swiss	120 dozen
Croissant – Egg White, Tomato, Arugula, Mozzarella, Provolone	120 dozen
English Muffin – Egg, Sausage Patty, Local Cheddar	120 dozen
Whole Grain English Muffin – Egg White, Spinach, Wild Mushrooms	120 dozen
Sous Vide Egg Bite – Broccoli, Parmesan	70 dozen
Sous Vide Egg Bite – Bacon, Swiss	70 dozen
Hard Boiled Eggs	36 dozen
Assorted Breakfast Pastries	72 dozen
Yogurts, Granola Parfaits	7 each
Assorted Bagels, Individual Cream Cheese (light and regular)	72 dozen

Full attendee guarantee is required for all items priced per person.

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE

50 | PERSON

Seasonal Fresh Sliced Fruit

Breakfast Breads

Assorted Juices

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Garnished with Herbed Tomato

CHOICE OF EGGS

Scrambled Eggs

Scrambled Egg Whites

Ham and Swiss Egg Bite

Marinated and Grilled Tofu

Frittata, Sweet Bell Peppers, Mushroom, Tomato, Onion

CHOICE OF POTATO

Sweet Potato Hash

Roasted Yukon Potatoes, Parmesan

Crispy Hash Browns, Local Cheddar

Lemon and Herb Fingerling Potatoes

CHOICE OF MEAT

Crispy Bacon

Pork Sausage Patties

Chicken Apple Sausage Links

Vegetarian Sausage Patties

PLATED BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Avocado	4
Pico de Gallo	3
House Made Salsa	3
Caramelized Onion and Peppers	3
Caramelized Mushroom and Onion	3

PLATED BREAKFAST SPECIALS

ALL BREAKFAST SPECIALS TO INCLUDE

Fresh Fruit and Berries
Assorted Breakfast Breads

BREAKFAST QUINOA BOWL

Scrambled Eggs, Quinoa, Pesto, Spinach, and Baby Tomatoes

51 | PERSON

AVOCADO TOAST

Grilled Ciabatta, Hard Boiled Egg, Arugula Salad, Pickled Onions,
Radish, Extra Virgin Olive Oil

52 | PERSON

CHEF ATTENDED STATIONS

OMELET STATION

22 | PERSON

Cage Free Eggs, Egg Whites

Smoked Ham, Turkey Sausage, Bacon

Sweet Bell Peppers, Mushrooms, Tomatoes, Onions, and Spinach

White Cheddar, Swiss, and Feta

CRÊPE STATION

22 | PERSON

Banana and Nutella

Bourbon Peach

Smoked Atlantic Salmon, Dill Cream, Caramelized Onion

Chicken, Mushroom, Swiss

WAFFLE STATION

18 | PERSON

Whipped Honey Butter, Maple Syrup, and Seasonal Berries

CHEF ATTENDANT

250 | ATTENDANT

One Chef Attendant required for every 50 guests. Maximum of one hour for chef attended stations.

Each Station must be ordered in conjunction with a breakfast menu.

Full attendee guarantee is required for all items priced per person.

BREAK OFFERINGS

Our break menus are based on thirty minutes of service and are designed to be paired with our all-day beverage package or beverages provided on consumption.

MORNING BREAKS

POWER STARTER 28 | PERSON

Seasonal Fruit Cups
Yogurt Parfait
Breakfast Nut Mix
String Cheese
Granola Bars
Power Bars
Protein Bars

EARLY RISER 28 | PERSON

Seasonal Fruit Cups
Dried Fruit and Nuts
Lemon Pound Cake
Cinnamon Coffee Cake
Assorted Cliff Bars

HEALTHY START 31 | PERSON

Bran Muffin
Individual Yogurt, Granola
Cold Meusli, Fresh Berries
Oatmeal Cookie
Seasonal Fruit Cups

AFTERNOON BREAKS

AFTERNOON MUNCHIES 31 | PERSON

Pretzel Sticks, Assorted Mustards
Garret's Popcorn
JW Seasoned Cashews
Cheese and Crackers
Assorted Mini Macarons

CHIPS AND DIP 30 | PERSON

Sea Salt Tortilla Chips
House Made Potato Chips
Toasted Pita Chips
White Bean Hummus
Cilantro Tomato Salsa
Avocado Dip

HEALTHY BREAK 30 | PERSON

Vegetable Crudit 
Individual Trial Mix
Seasonal Fruit Cups
Beef Jerky
Avocado Brownie

Break menus are based on 30 minutes of service.

ITEMS OFFERED ON CONSUMPTION

All Items Packaged Individually.

ITEMS PRICED PER DOZEN 72

Assorted Breakfast Breads
Assorted Muffins
Chocolate Blondies
Freshly Baked Cookies
Seasonal Cheesecake Bars
Chocolate Fudge Brownies
Peanut Butter and Jelly Bars
Gluten Friendly Breakfast Breads
Gluten Friendly Assorted Cheesecakes
Gluten Friendly Brownies
Gluten Friendly Cookies

ITEMS PRICED PER ITEM

Kashi Chewy Trail Mix Bars 8
KIND Bars 8
Individual Bags of Chips, Popcorn, Pretzels 6
Chobani Greek Yogurts 6
Assorted Dove Ice Cream Bars 8
Assorted Frozen Fruit Yogurt Bars 8

ITEMS PRICED PER PERSON

Fresh Seasonal Fruit Cups 7
Housemade Potato Chips 8
Garrett's Popcorn (Caramel and Cheddar Mix) 10
Housemade Trail Mix 12

*Pretzels, M&M's, Yogurt Covered Raisins, Dried Cherries, Dried Blueberries,
Toasted Cashews, Salted Almonds*

Full attendee guarantee is required for all items priced per person.

BEVERAGES

BEVERAGES PRICED PER GALLON

Illy Regular and Decaffeinated Coffee	159
Illy Iced Coffee Station	165
Hot Tea Service	159
Fresh Squeezed Orange Juice	95
Lemonade or Iced Tea	95

BEVERAGES PRICED PER BOTTLE

Assorted Naked Juices	9
Pepsi Soft Drinks	8
Vitamin Water (Regular and Zero)	9
Gatorade	9
Red Bull (Regular and Sugar Free)	9
Voss Sparkling Bottled Water	9
Flavored Voss Sparkling Bottled Water	9
Assorted Bottled Pure Leaf Teas	9
Coconut Water	8

BEVERAGE PACKAGE

55 | PERSON

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Assorted Pepsi Soft Drinks

Provided for 8 continuous hours. Full attendee guarantee is required for all packages priced per person.

Hotel recommends Attendants for beverages priced per gallon. One Attendant for every 50 guests.

The image features a background of light-colored, possibly white or cream, marbled paper with intricate, swirling grey and taupe patterns. The texture is reminiscent of natural stone or high-quality stationery. Centered horizontally and vertically is the text "LUNCH OFFERINGS" in a clean, black, sans-serif typeface. The letters are evenly spaced and have a consistent weight, giving it a modern and professional appearance. There are no other elements, such as lines, borders, or additional text, present on the page.

LUNCH OFFERINGS

GOURMET WRAPS AND SANDWICHES

All items presented in a black JW bag or set up market style.

Individual condiments, napkins, and plastic utensils included.

(select three wraps or sandwiches)

ALL WRAPS AND SANDWICHES TO INCLUDE

65 | PERSON

Mixed Green Salad

Potato Chips

Whole Fruit

Housemade Cookie or Brownie

WRAPS

Chicken Caesar Wrap | Grilled Chicken, Parmesan, Caesar Dressing

Asian Beef Wrap | Sweet Chili Ponzu Sauce, Lettuce, Carrot, Radish, Green Onion, Sesame

BLT Wrap | Crispy Bacon, Romaine Hearts, Heirloom Tomato, Roasted Garlic, Herb Mayo

Italian Wrap | Shaved Italian Meats, Provolone, Roasted Red Peppers, Giardiniera

Veggie Wrap | Roasted Red Pepper Hummus, Baby Kale, Feta, Cucumber, Tomato, Pickled Onion

Quinoa Vegan Wrap | Sprouted Quinoa, White Bean Hummus, Spinach, Carrot, Cured Tomato

SANDWICHES

Roasted Turkey Club | Turkey, Bibb Lettuce, Tomato, Bacon, Local Cheddar, Garlic and Herb Aioli, Multi Grain Bread

Roast Beef Sandwich | Roast Beef, Pepper Jack, Lettuce, Red Onion, Horseradish Cream, Brioche

Smoked Ham Sandwich | Ham, Arugula, Swiss Cheese, Stone Ground Mustard Aioli, Rye Bread

Tuna Salad Sandwich | Tuna, Celery, Red Onion, Dill, Lemon, Bibb Lettuce, Wheat Bread

CHEF NICK'S PLATED LUNCH

PLATED LUNCHES TO INCLUDE

Freshly Baked Bread Service (optional)

Choice of Starter (Soup or Salad)

Choice of One Entrée

Choice of One Dessert

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

Pepsi Soft Drinks

Multiple Entrees Not Available with Exception of Vegetarian Option.

All Courses to be Served, Items Can Not be Pre-Set.

SOUP

All Soups are Vegan and Gluten Free

Monday	Coconut Tomato Soup
Tuesday	Sweet Potato Cauliflower Soup
Wednesday	Spring Vegetable and Noodle Soup
Thursday	Wild Rice and Mushroom Soup
Friday	French Onion Soup
Saturday	Vegetable Minestrone Soup
Sunday	Northern Bean and Kale Soup

SALAD

Caesar Salad | Crisp Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Arugula Salad | Toasted Almonds, Goat Cheese, Cherry Tomato, Citrus Balsamic Vinaigrette

ENTRÉE SELECTION

Herbed Chicken Breast Potato Puree, Sautéed Kale, Crispy Onion, Chicken Jus	67 person
Grilled Chicken Breast Herbed Fingerling Potatoes, Grilled Artichoke, Lemon Butter Sauce	67 person
Grilled Petite Strip Steak Sweet Potato Mash, Broccolini, Roasted Tomato, Chimichurri	73 person
Teres Major Steak Fingerling Potatoes, Haricot Verts, Shallot, Garlic Butter Sauce	71 person
Blackened Salmon Toasted Couscous, Baby Kale, Herb Oil, Grilled Lemon	70 person
Herb Crusted Lake Trout Quinoa, Asparagus, Porcini, Frisse Salad, Lemon Chive Cream Sauce	68 person
Linguine Pasta Pesto, Cherry Tomatoes, Parmesan Cheese	64 person
Gnocchi Cured Tomato, Broccolini, Olives, Burrata Cheese, Olive Oil	65 person
Roasted Polenta Cake White Bean Ragout, Red Pepper, Wild Mushrooms, Garlic Roasted Broccolini <i>vegetarian and vegan option</i>	64 person

CHOICE OF DESSERT

Lemon Meringue Tart Raspberry Meringue, Blueberry Compote
Flourless Chocolate Cake Raspberry Coulis, Chocolate Meringue
Vanilla Bean Angel Food Cake Basil Coulis, Lemon Mascarpone Cream

POWER LUNCHESES

All items presented buffet style or a la carte.

POWER LUNCHESES TO INCLUDE

Choice of One Bowl

Choice of One Dessert

QUINOA BOWLS

65 | PERSON

Sweet Potato | Sprouted Quinoa, Garlic Broccoli, Sea Salt Chick Peas, Avocado

Served warm

Thai Shrimp | Sprouted Quinoa, Lemon Grass Spinach, Pickled Carrots, Scallion

Served warm

Blackened Chicken | Sprouted Quinoa, Mixed Greens, Tomatoes, Green Beans, Hemp Seeds

Served cold

Roasted Portobello | Sprouted Quinoa, Baby Kale and Spinach, Edamame, Cucumbers,
Pickled Onion

Served cold

RICE BOWLS

65 | PERSON

Grilled Salmon | Brown Rice, Teriyaki Glaze, Baby kale, Wild Mushrooms, Scallions

Served warm

Grilled Chicken | Forbidden Rice, Sweet Potatoes, Marinated Cabbage, Sriracha Cashews,
Avocado

Served Warm

POKE BOWL

65 | PERSON

Yuzu Citrus Smoked Salmon Poke

Cucumber, Pickled Ginger, Scallion, Avocado, Crispy Nori, Sesame

Choice of Rice, Served Warm

CHOICE OF DESSERT

Fresh Berries, Crème Anglaise

Vanilla Bean Angel Food Cake | Basil Coulis, Lemon Mascarpone Cream

Avocado Brownies

LUNCH BUFFETS

TASTE OF CHICAGO

72 | PERSON

French Onion Soup | Gruyere, Crisp French Bread

Chicago Cobb Salad | Roasted Corn, Ham, Eggs, Tomatoes, Crisp Bacon, Blue Cheese, Avocado Ranch

Three Bean Salad | Celery, Herbs, Creamy Vinaigrette Dressing

Mini Italian Beef Sandwich | Giardiniera, Crispy Baguette

Roasted Chicken Vesuvio Sandwich | Garlic Lemon Aioli, Potato Roll

Maxwell Street Grilled Polish Sausage | Grilled Onions and Yellow Mustard

Grilled Portobella Steak | Creamed Spinach, Parmesan

Housemade Deep Dish Cheese and Italian Sausage Pizza

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

GOLD COAST

72 | PERSON

Soup of the Day

Heirloom Cherry Tomato Cucumber Salad | Pickled Onion, Red Wine Vinaigrette, Oregano, Crumbled Feta

Baby Kale and Frisee Salad | Spiced Cashews, White Balsamic Vinaigrette

Chef's Selection Sustainable Fish | Baby Shrimp, Citrus Butter, Crispy Parsley

Porcini Chicken | Porcini Mushrooms, Marsala Pan Jus

Dry Rubbed and Slow Roasted Bistro Filet | Pearl Onions, Sweet Corn, Herb Compound Butter

Boursin Grits

Chef's Selection of Locally Sourced Seasonal Vegetables

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

*All buffets require 1 Attendant per buffet at \$250 per attendant, Based on one hour of service.
\$250 surcharge fee will apply for any guarantee less than 20 people.*

GRILL AND GREENS

71 | PERSON

Soup of the Day

Pasta Salad

Dijon Potato Salad

Mixed Green Salad | English Seeded Cucumber, Tear Drop Tomatoes, Carrots, Shaved Radish,
Pickled Red Onion

Dry Rubbed Breast of Chicken

Slow Roasted Sirloin of Beef

Toasted Sesame Ahi Tuna | Soy and Wasabi

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

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The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey, white, and cream. The texture is organic and resembles natural stone or aged parchment.

DINNER OFFERINGS

PLATED DINNER

PLATED DINNERS TO INCLUDE

Freshly Baked Bread Service (optional)

Choice of One Starter (Appetizer, Soup or Salad)

Choice of One Entrée

Choice of One Dessert

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

Pepsi Soft Drinks

Multiple Entrees Not Available with Exception of Vegetarian Option.

All Courses to be Served, Items Can Not be Pre-Set.

APPETIZERS

Crab Cake | Citrus Crème Fraiche, Fennel and Dill Salad

Cheese Ravioli | Bacon, Peas, Shaved Manchego Cheese, Chive Oil

Wild Mushroom Crostini | Ricotta and Herb Parmesan Cheese, Crispy Leeks

Roasted Beet Salad | Goat Cheese Puree, Toasted Pistachios, Arugula, Orange Vinaigrette

SOUP

All Soups are Vegan and Gluten Free

Monday **Coconut Tomato Soup**

Tuesday **Sweet Potato Cauliflower Soup**

Wednesday **Spring Vegetable and Noodle Soup**

Thursday **Wild Rice and Mushroom Soup**

Friday **French Onion Soup**

Saturday **Vegetable Minestrone Soup**

Sunday **Northern Bean and Kale Soup**

SALAD

Spinach Salad | Mandarin Oranges, Crumbled Feta, Pickled Onions, Sunflower Seeds, Sherry Vinaigrette

Caprese Salad | Frisee Salad, Mozzarella, Baby Tomatoes, Pickled Onion, Balsamic, Herb Oil

JW Chopped Salad | Romaine, Bacon, Blue Cheese, Egg, Cherry Tomatoes, Buttermilk Ranch

ENTRÉE SELECTION

Maple Garlic Chicken Breast | Wild Rice Pilaf, Heirloom Carrots, Chardonnay Jus **95 | person**

Porcini Dusted Chicken Breast | Risotto Cake, Haricot Verts, Wild Mushrooms, Marsala Sauce **95 | person**

Lemon Roasted Arctic Char | Smashed Marble Potatoes, Spinach, Crispy Leeks, Beurre Blanc Sauce **99 | person**

Parmesan Crusted White Fish | Bulger Wheat, Peas, Pine Nuts, Tomato Jus **99 | person**

Red Wine Braised Short Rib | Polenta, Balsamic Onions, Spinach, Red Wine Jus **108 | person**

Seared Beef Tenderloin | Mashed Potatoes, Asparagus, Romanesco, Beef Jus **115 | person**
gluten friendly

Lemon Roasted Cauliflower Steak | Black Bean Puree, Asparagus, Pine Nuts, Roasted Garlic Tahini **97 | person**
vegan option

Penne Pasta | Black Pepper, Caramelized Shallots, Truffle, Parmesan, Manchego Cheese **94 | person**
vegetarian option

Fettuccine Pasta | Cured Tomatoes, Mushroom, Spinach, Provolone Mozzarella Alfredo Sauce **94 | person**
vegetarian option

Dry Rubbed Tenderloin and Seared Salmon (Dual Plate) | Garlic Roasted Yukon Gold Potatoes, 129 | person
Asparagus, Lemon Peppercorn Sauce

Grilled Shrimp and Petit Filet (Dual Plate) | Grilled Shrimp and Petit Filet, Risotto Cake, 127 | person
Spinach, Cured Tomato, Red Chimichurri

CHOICE OF DESSERT

Lemon Meringue Tart | Raspberry Meringue, Blueberry Compote

Flourless Chocolate Cake | Raspberry Coulis, Chocolate Meringue

Vanilla Bean Angel Food Cake | Basil Coulis, Lemon Mascarpone Cream

DINNER BUFFETS

ITALIAN INSPIRATION

150 | PERSON

Vegetable Gnocchi Soup

Baby Shrimp Salad | Served with Arugula, Radicchio, and Orange with citrus vinaigrette

Orzo Salad | Vegetables and Feta

Grilled Beef Tenderloin Port Wine Reduction

Seared Chicken | Roasted Chicken Jus

Oven Roasted Salmon | Garlic Lemon Butter Sauce

Buttery Whipped Potatoes

Chef's Selection of Locally Sourced Seasonal Vegetable

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

*All buffets require 1 Attendant per buffet at \$250 per attendant, Based on one hour of service.
\$250 surcharge fee will apply for any guarantee less than 20 people.*

LAKE SHORE CLASSIC

140 | PERSON

Roasted Mushroom Soup

Spinach Salad | Crispy Pancetta, Goat Cheese, Toasted Walnuts, Dried Cherries and Champagne Vinaigrette

Cold Green Bean Salad | Tomatoes, Pickled Onion, Dijon

Peppercorn Roasted Strip Steak

Chili lime Rubbed Locally Sourced White Fish

Creamy Penne Pasta | Peas and Pine Nuts

Balsamic Roasted Marbles Potatoes

Chef's Selection of Locally sourced Seasonal Vegetable

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

MODERN AMERICAN

145 | PERSON

Potato Leek Soup

Mixed Green and Endive Salad | Roasted Apples, Pecans, Cheddar and Sherry Vinaigrette

Quinoa Vegetable Salad

Slow Braised Short Rib with Red Wine Sauce

Grilled Chicken Marsala with Assorted Mushrooms

Honey Garlic Pork Loin

Gnocchi Mac and Cheese, Cheddar, and Herbs

Brown Rice Pilaf

Chef's Selection of Locally sourced Seasonal Vegetable

Chef's Selection of Seasonal Desserts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

*All buffets require 1 Attendant per buffet at \$250 per attendant, Based on one hour of service.
\$250 surcharge fee will apply for any guarantee less than 20 people.*

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RECEPTION OFFERINGS

RECEPTION HORS D'OEUVRES

PRICED PER PIECE

9

COLD

Blue Cheese Stuffed Date

Feta Mint Watermelon Bite

Herb Roasted Shrimp

Horseradish Cocktail

Caprese Skewer

Balsamic, Basil

Smoked Salmon and Potato

Dill Cream

HOT

Barbecue Spiced Chicken and Smoked Bacon

Truffle Parmesan Polenta Bite

Porcini Aioli

Crispy Tempura Cauliflower

Spicy Apricot Gastrique

Surf and Turf

Shrimp, Tenderloin, Tarragon Aioli

Asian Meatball

Hoisin Glaze, Sesame

Chicken Satay

Peanut Sauce

RECEPTION STATIONS

ARTISAN CHEESE DISPLAY

24 | PERSON

Locally Sourced Cheeses

Artisan Bread

Toasted Gourmet Nuts

Local Berries

FARMERS MARKET DISPLAY

24 | PERSON

Locally Sourced Vegetables

Chef's Signature Dipping Sauces

GRILLED CHEESE AND TOMATO SOUP DISPLAY

28 | PERSON

Smoked Ham, Grilled Havarti, Sautéed Spinach, Ciabatta

Caramelized Onion, Wild Mushroom, Brioche

Thick Cut Texas Toast, American Cheese

Tomato Soup, Basil

PASTA STATION

32 | PERSON

Cheese Ravioli, Basil, Parmesan, with Marinara Sauce

Penne Pasta with Chicken, English Peas, Red Pepper flakes, Alfredo Sauce

Orzo Pasta with Baby Shrimp, Cured Tomatoes, Asparagus and Pesto Sauce

Baked Parmesan Focaccia Crisp

RISOTTO STATION

34 | PERSON

Saffron Risotto, Caramelized Onions, Parmesan, herbs

Crab and Lobster Risotto, Asparagus, Sherry, Tarragon

Vegetable Risotto with Wild Mushrooms, Artichoke, truffle

Housemade Crostini

CHEF ATTENDANT

250 | ATTENDANT

One Chef Attendant required for every 50 guests. Maximum of one hour for chef attended stations.

Each additional hour is \$50 per attendant per hour. Menu price is based on one hour of reception service.

Full attendee guarantee is required for all items priced per person.

CARVING STATIONS

ROASTED HALF CHICKEN

Fingerling Potatoes, Heirloom Baby Carrots, Chicken Jus

28 | PERSON

SLOW BRAISED BEEF BRISKET

Baked Mac and Cheese, Green Beans, Wild Mushrooms

30 | PERSON

LEMON ROAST FILET OF SALMON

Marble Potatoes, Garlic, Broccolini

34 | PERSON

GRILLED N.Y. STRIP STEAK LOIN

Herb Red Bliss Potatoes, Steamed Asparagus

38 | PERSON

CHEF ATTENDANT

250 | ATTENDANT

One Chef Attendant required for every 50 guests. Maximum of one hour for carving stations.

Each additional hour is \$50 per attendant per hour. Menu price is based on one hour of reception service.

Full attendee guarantee is required for all stations priced per person.

RECEPTION BEVERAGES

HOSTED BAR

Top Shelf Bar Cocktails	17 drink
Premium Bar Cocktails	15 drink
Signature Batched Cocktails	18 drink
Imported and Craft Beer	11 bottle
Domestic Beer	10 bottle
JW Elite Wines	16 glass
JW Signature Wines	15 glass
Pepsi Soft Drinks and Bottled Water	8 bottle

PACKAGE BAR

Top Shelf, 1st Hour	36 person
Each additional hour	18 person
Premium Bar, 1st Hour	32 person
Each additional hour	16 person
Beer, Wine, Water, Pepsi Soft Drinks, 1st Hour	30 person
Each additional hour	12 person

TOP SHELF BAR

Signature Batched Cocktail

Grey Goose Vodka

Knob Creek Kentucky Bourbon

Jack Daniel's Whiskey

Crown Royal Whiskey

Johnnie Walker Black Label 12 year Scotch

Bombay Sapphire Gin

Bacardi Superior Rum

Mount Gay Black Barrel Rum

Captain Morgan Original Spiced Rum

Patron Silver Tequila

Hennessy Privilege VSOP

JW Elite Wines

Domestic Beer

Michelob Ultra

Miller Lite

Samuel Adams Boston Lager

Imported Beer

Modelo Especial

Regional / Craft Beer

Brickstone

Revolution

Truly Hard Seltzer

Martini & Rossi Extra Dry Sweet Vermouth

Martini & Rossi Rosso Dry Vermouth

Hiram Walker Triple Sec

PREMIUM BAR

Signature Batched Cocktail

Tito's Handmade Vodka

Absolut 80 Vodka

Jack Daniels Whiskey

Canadian Club Whiskey

Maker's Mark Kentucky Bourbon

Dewar's White Label Scotch

Tanqueray Gin

Bacardi Superior Rum

Captain Morgan Original Spiced Rum

Don Julio Blanco

Courvoisier VS

JW Signature Wines

Domestic Beer

Michelob Ultra

Miller Lite

Samuel Adams Boston Lager

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SIGNATURE BATCHED COCKTAIL

Grace

Orange Smoked Bourbon, Simple Syrup,
Organic Vanilla, Bitters, Maraschino

Poise

Butterfly pea tea, Vodka, Lemon, Honey,
Elderflower Liquor, Ginger Beer

18 | DRINK

CORDIALS

Sandeman, Founders Reserve Port

Warre's 10 Year Tawny Port

Sandeman 20 Year Tawny Port

Macallan 18 Year Scotch

Bailey's Irish Cream Liqueur

Kahlua Liqueur

Amaretto Disaronno Liqueur

Sambuca Romana Liqueur

Grand Marnier Liqueur

19 | DRINK

WINE LIST

CHAMPAGNE & SPARKLING

Mumm, Cuvee Napa, Napa Valley | Aromas of fresh white peaches with subtle hints of wild strawberry and a light touch of brioche. Peach and pear combine with a creamy caramel finish. **55 | bottle**

Domaine Ste. Michelle, Brut, Washington | Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity **78 | bottle**

Moet & Chandon Imperial, Epernay, France | A lively bouquet of strawberry, raspberry and red currant. The palate combines a full-bodied, zestful, assertive fruitiness and subtle mint finish. **98 | bottle**

Veuve Clicquot Yellow Label, Epernay, France | An intense, pleasant fragrance with fruit and brioche notes. Well balanced and pleasantly fresh to taste with almond, honey and ginger flavor. **130 | bottle**

Dom Perignon, Epernay, France | Fresh, crystalline, and sharp, the first nose unveils an unusual dimension, an aquatic vegetal world with secret touches of white pepper and gardenia. On the palate, notes of licorice and dried ginger linger. **250 | bottle**

CHARDONNAY

Silver Gate Vineyards, California | Fresh, crisp fruit flavors with mineral notes and citrus aromas. A touch of oak adds to a supple body and a clean finish. **51 | bottle**

Magnolia Grove by Chateau St. Jean, California | Pale yellow in color, honeysuckle, saline, and lemon lime spritzer. Straight forward Chardonnay with medium plus acidity. **80 | bottle**

Cuvaison, Chardonnay "Estate," Carneros, Napa Valley, California | A wonderful mix of stone fruits, bright citrus and attractive floral notes that typify the Carneros Estate Chardonnay. An entirely vineyard driven wine. This Chardonnay gets a charming hint of vanilla and spice that marries beautifully with the core of vivid fruit. **95 | bottle**

Jordan, Russian River Valley | A citrus and mineral bouquet reveals notes of kiwi, honey and lightly toasted oak. Lively and complex with flavors that include pear, Fuji apple and limestone. **125 | bottle**

WHITE VARIETALS

Silver Gate Vineyards, Sauvignon Blanc, California | A brilliant straw hue with notes of gooseberry. The palate is slightly tropical with a good depth of fruit. Flavors are bright and lively, and the medium body is slightly rounded in feel, leading to a crisp finish. **51 | bottle**

Silver Gate Vineyards, Pinot Grigio, California | A crisp and refreshing, full flavored wine. Aromas of tropical fruit, peach, pear and lemon zest lead to rich mineral notes and a clean finish. **51 | bottle**

Santa Margherita, Pinot Grigio, Valdagie, Italy | Clean, intense aroma and dry flavor with pleasant golden apple aftertaste, great character and versatility. **65 | bottle**

Snoqualmie. ECO Riesling, Columbia Valley, Washington | Aromas of apple and pear accented with a touch of lime and mineral notes. Crisp dry finish.
USDA certified organically grown wine. **79 | bottle**

Dashwood, Sauvignon Blanc, Marlborough, New Zealand | Tropical aromas dominate the bouquet of this pale gold Sauvignon Blanc. Grapefruit, guava, passionfruit and lemongrass flow across the palate in perfect harmony with a refreshing, crisp acidity. **80 | bottle**

Villa Maria, Sauvignon Blanc, "Cellar Selection," Marlborough, New Zealand | Bursting with aromas of passionfruit, melon, nettles and fresh herbs. The palate is powerful and juicy, displaying vibrant grapefruit notes with fantastic mid-palate weight, and lively integrated acidity. **95 | bottle**

Chateau St. Jean, Magnolia Grove Pinot Grigio, California | Fresh fruit aromas, dominated by ripe peach, pear and nectarine notes. The minimal contact with oak provides creamy textures that complement the wine's bright acidity. **80 | bottle**

Chateau St. Jean, Magnolia Grove Rose, California | Pale pink in color with delicate floral and tropical aromas. Crisp and light body with fresh fruity flavors of watermelon, strawberry, and nectarine. **80 | bottle**

PINOT NOIR

Silver Gate Vineyards, California | Aromas of raspberry and ripe strawberry. **51 | bottle**

Balanced by warm spice accents of cloves and cinnamon, the bright red fruit flavors finish round and smooth.

Artesa, Napa | Elegant aromas of cherry, red currant, chocolate and tobacco leaf. Complex fruit flavors are enhanced by oak spice, clove and allspice. **90 | bottle**

Line 39, California | Delicate Aromas of strawberries, rich raspberry and cherry flavors, supple tannins. **80 | bottle**

MERLOT

Silver Gate Vineyards, California | Smooth with displays of supple tannins and flavors of red cherries and a hint of cocoa and espresso that lead to a full finish. **51 | bottle**

Magnolia Grove by Chateau St. Jean, California | Flavors of lush ripe cherry, spice, plum and toasty oak. It is impressively concentrated yet holds the inherent softness of the Merlot fruit. **80 | bottle**

Whitehall Lane Winery, Merlot, Napa Valley, California | The plush red raspberry and cherry flavors and aromas leap from the glass. This merlot has an amazing core of ripe, jammy berry and currant fruit that is beautifully framed by toasty oak. **108 | bottle**

CABERNET SAUVIGNON

Silver Gate Vineyards, California | Exhibits a rich nose of cherry and plum fruit flavors with hints of chocolate and vanilla oak **51 | bottle**

Magnolia Grove by Chateau St. Jean, California | Powerful, Black Cherry with soft tannins, cedar spice, vanilla, and oak. **80 | bottle**

Noble Tree, Cabernet Sauvignon, “Wickersham Ranch Vineyards” Russian River Valley, Sonoma County, California | Aromas of lead pencil and spiced red fruits. Flavors of currant, blackberry, black pepper with a chalky texture. Finishes with notes of white pepper and cranberry with defined tannin. **98 | bottle**

The 75 Wine Company, Cabernet Sauvignon, California | The wine is ruby red in the glass. Aromas of strawberry preserve and black mission fig are complimented by a touch of thyme. Rich flavors of Bing cherry and black raspberry linger in the mouth for a long and luxurious finish. **110 | bottle**

Jordan, Sonoma | Lovely aromas of blackberry, blueberry and cassis. A luscious mouthfeel with full flavors of blackberry, cassis, black cherry, coconut, cedar and a touch of vanilla. **125 | bottle**

MERITAGE

Franciscan Magnificat | Dark cherry, sage, and red plum aromas with undertones of vanilla and clove. Full bodied flavors of black plum cherry, cocoa, and cassis lead to a long finish with round tannins. **98 | bottle**

Rubicon Estate, Napa | Hints of ripe blackberry, dark chocolate, black cherry, violet and subtle floral notes. **225 | bottle**

The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey and white. The texture is organic and resembles natural stone or aged parchment.

ADDITIONAL INFORMATION

TAXES

Food & Beverage Tax	11.75%
Meeting Room Rental Tax	4.5%
Room Occupancy Tax	17.4%
Service Charges Tax	4.2%
Telecomm Tax	14.5%
Use Tax	7.25%

To qualify for tax exemption, the organization must provide a valid tax exemption certificate in advance of arrival. Please note two that separate tax exemption certificates are required for state tax and occupancy tax.

SERVICE CHARGES

An additional 25% taxable service charge is added to all food, beverage, meeting room rental, and audio visual items.

LABOR & PREPARATION FEES

A Labor and Preparation fee of \$250 applies when the final guarantee number is less than 20 people per buffet function.

ATTENDANT & STATION FEES

All stations and any carved items will require an attendant fee of \$250, per culinary attendant for one hour. Each additional hour is \$50 per attendant per hour.

BARTENDER FEES

Bartender fees are \$250 per bartender. Hosted bars require one bartender per fifty guests.

DURATION OF SERVICE

All menus priced per person are limited in time to the menu duration that is published. An additional extension charge of \$5 per person per half-hour will be added for meal functions that are extended beyond their published menu durations. Due to our commitment to food safety, buffet presentations cannot be provided for more than 2 hours.

HOTEL POLICY

A guarantee of attendance is due to your event representative 72 business hours in advance. If not received the estimated number of attendees will default as the guarantee. All guests must be 21 years old to purchase and consume alcohol on hotel property. A room re-set fee of \$250 will apply per room for all room set changes made on site. If you have any concerns regarding food allergies, please contact your Event Manager. To ensure safety for all of our guests and to comply with local health regulations, outside food and beverage is not permitted in the hotel.

AUDIO VISUAL

Encore Event Technologies is our preferred onsite production company for guests using the hotel's meeting facilities. All AV sales and transactions including rental, sub rental, rigging and service charges are taxable at 9%.

FULL SERVICE BUSINESS CENTER AND SHIPPING & RECEIVING

Our full-service business center is conveniently located on the 3rd floor of the hotel near the meeting room express elevators.

Available Services

- Internet access
- Full-Color Printing
- Copies, Scanning, Fax services
- Notary Public
- Daily UPS, FedEx, and US Postal Service pickups during office hours
- Package shipping and receiving

Hours of Operation

Monday – Friday	7:00am - 7:00pm
Saturday	7:00am - 1:00pm
Sunday	Closed

For more shipping and receiving details please call the Business Center desk at 312.660.8861.

DESTINATION MANAGEMENT

360 Destination Group is our preferred full-service Destination Management partner. 360 Destination Group provides full coverage Destination Management, including:

- Creative Event Design
- Professional Transportation
- Locally Knowledgeable Staff
- Highly Stylized Event and Décor Concepts
- Interactive Entertainment Options
- Delicious Dine-Arounds
- Engaging Activity Experiences
- Effective Teambuilding Events
- Registration & Hospitality Services
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