



# JW MARRIOTT CHICAGO CATERING AND EVENT MENUS

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Breakfast Buffets



The background of the image is a light-colored, marbled pattern, likely representing a marble surface. The pattern consists of soft, flowing veins of light gray and off-white, creating a complex, organic texture. The overall appearance is clean and elegant.

# BREAKFAST OFFERINGS

# BREAKFAST BUFFETS

## GRIFFIN BUFFET

66 | PERSON

Sliced Fruit and Berries

Scrambled Eggs with Cheddar and Chives on the side

Scrambled Egg Whites with Spinach and Mushrooms on the side

Choice of Two Breakfast Meats

Smoked Salmon with Tomatoes, Regular and Light Cream Cheeses, Red Onion, and Capers

Cinnamon Raisin Brioche French Toast with Warm Maple

Breakfast Potato of the Day

Steel Cut Irish Oatmeal with Seasonal Berries

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

Plain Greek Yogurt with Seasonal Berries and Granola

Assorted Breakfast Pastries and Breakfast Breads

Assorted Bagels with Plain, Light, and Chive Cream Cheese

Assorted Juices

Illy Regular and Decaffeinated Coffee

Hot Tea Service

*Based on one hour of service*

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



## ADAMS BUFFET

58 | PERSON

Sliced Fruit and Berries

Scrambled Eggs with Cheddar and Chives on the side

Scrambled Egg Whites with Spinach and Mushrooms on the side

Breakfast Potato of the Day

Crispy Bacon

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

Plain Greek Yogurt with Seasonal Berries and Granola

Assorted Breakfast Pastries and Breakfast Breads

Assorted Juices

Illy Regular and Decaffeinated Coffee

Hot Tea Service

## BURNHAM BUFFET

62 | PERSON

Sliced Fruit and Berries

Choice of One Breakfast Sandwich

Scrambled Eggs with Cheddar and Chives on the side

Scrambled Egg Whites with Spinach and Mushrooms on the side

Choice of Two Breakfast Meats

Breakfast Potato of the Day

Steel Cut Irish Oatmeal with Seasonal Berries

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

Plain Greek Yogurt with Seasonal Berries and Granola

Assorted Breakfast Pastries and Breakfast Breads

Assorted Juices

Illy Regular and Decaffeinated Coffee

Hot Tea Service

*Based on one hour of service*

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



# CONTINENTAL STYLE BREAKFAST

## SECOND CITY

54 | PERSON

Choice of One Breakfast Sandwich OR Scrambled Eggs with Cheddar and Chives on the side  
Sliced Fruit and Berries  
Mixed Berry and Granola Parfaits  
Assorted Breakfast Pastries and Breakfast Breads  
Steel Cut Irish Oatmeal with Seasonal Berries  
Assorted Juices  
Illy Regular and Decaffeinated Coffee  
Hot Tea Service

## CHICAGO LOOP

50 | PERSON

Sliced Fruit and Berries  
Assorted Breakfast Pastries and Breakfast Breads  
Assorted Cereals with Skim, Low-fat, and Soy Milk  
Plain Greek Yogurt with Seasonal Berries and Granola  
Steel Cut Irish Oatmeal with Seasonal Berries  
Assorted Juices  
Illy Regular and Decaffeinated Coffee  
Hot Tea Service

*Based on 30 minutes of service*



# BREAKFAST CHOICES & ADDITIONS

## POTATO OF THE DAY

Monday	Crisp Hash Browns with Scallions
Tuesday	Baby Red Bliss Potatoes with Rosemary and Goat Cheese
Wednesday	Manchego Cheese Hash with Chives
Thursday	Local White Cheddar and Chives Hash Brown Casserole
Friday	Roasted Yukon Gold with Parmesan and Herbs
Weekends	Your choice of any of the above

## 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

25 | PERSON

Atlantic Smoked Salmon, Cream Cheese, Tomato, Cucumber, and Onion

CINNAMON RAISIN BRIOCHE FRENCH TOAST

16 | PERSON

Maple and Seasonal Fruit Syrups

STEEL CUT IRISH OATMEAL

13 | PERSON

Seasonal Berries

*Full attendee guarantee is required for all items priced per 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 60 guests.

Maximum of 1 hour for chef attended stations.

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

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



# PLATED BREAKFAST

## ALL PLATED BREAKFASTS INCLUDE

Seasonal Fresh Sliced Fruit

Assorted Muffins, Chocolate Croissants, and Breakfast Breads

Assorted Juices

Illy Regular and Decaffeinated Coffee

Hot Tea Service

## WINDY CITY

50 | PERSON

Soft Scrambled Eggs

Half Roasted Campari Tomato with Fresh Herbs

Breakfast Potato of the Day

Choice of One Breakfast Meat

## CINNAMON RAISIN FRENCH TOAST

51 | PERSON

Cinnamon Raisin Brioche French Toast, Maple and Seasonal Fruit Syrups

Breakfast Potato of the Day

Choice of One Breakfast Meat

## GRILLED VEGETABLE AND PORCINI FRITTATA

52 | PERSON

Oven Baked Frittata with Market Fresh Vegetables and Porcini Mushrooms

Breakfast Potato of the Day

Choice of One Breakfast Meat



# 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

## SIMPLE AND HEALTHY

28 | PERSON

Fresh Sliced Seasonal Fruit

Morning Glory Scones with Almond Butter and Raspberry Jam

Chia Seed Pudding, Toasted Almonds, Dark Agave

Trail Mix Bars

## POISE AND GRACE

28 | PERSON

Fresh Sliced Seasonal Fruit

Lemon Pound Cake

Zucchini Walnut Muffin (GF)

Valrhona Chocolate Financiers

Assorted Dried Fruit and Nuts

Mixed Berry and Housemade Granola Parfaits

## APPLE OF MY EYE

28 | PERSON

Five Spice Roasted Apple & Yogurt Parfait

Vanilla Bean Glazed Apple Fritter

Apple and Maple Roasted Walnuts

Chef's Assortment of Local Apples and Assorted Nut Butters

Apple Turnovers

*Break menus are based on 30 minutes of service*



## SOMETHING SWEET

*for summer*

Petit Pain Au Chocolat

Vanilla Bean & Lemon Scones

Peach Crumb Cake

23 | PERSON

## SOMETHING SWEET

*for winter*

Banana Chocolate Chip Muffins

Brown Sugar Cinnamon Scones

Gingerbread Loaf

23 | PERSON

*Break menus are based on 30 minutes of service*



# AFTERNOON BREAKS

## CHICAGO'S FAVORITES

31 | PERSON

Chicago Style Mini Hot Dogs served with Yellow Mustard, Sport Peppers, Sliced Tomatoes, Diced Onions, Pickle Spears, Green Relish, Celery Salt, and Poppy Seed Buns  
Pita Chips with White Bean Hummus  
Garrett's Popcorn – Caramel and Cheddar Mix  
Polenta Cookies

## VIGOROUS

30 | PERSON

Fruit Cocktail  
Individual Seasonal Vegetables with Sundried Tomato Hummus  
Seasonal Berries with Yogurt and Honey  
Assorted Wisconsin Cheeses  
Housemade Spiced Cashews  
Mini Seasonal Fruit Tarts

## BALANCED

28 | PERSON

Make Your Own Trail Mix with Pretzels, M&M's, Yogurt Covered Raisins, Dried Cherries, Dried Blueberries, Toasted Coconut, Toasted Cashews, Salted Almonds, Dried Apricots, Granola Clusters  
Oatmeal Raisin Cookies  
Vegetable Crudit  with Ranch and Sun Dried Tomato Dipping Sauces  
Peanut Butter and Jelly Bars

*Break menus are based on 30 minutes of service*



## PETITE SWEETS

24 | PERSON

Viennese Whirls

Assorted Mini Macaroons

Lemon and Raspberry Cream Puffs

## WINTER IN THE CITY

29 | PERSON

Warm Maple Walnut Apple Cobbler

Pumpkin Whoopie Pies

Cinnamon Glazed Almonds

Garrett's Popcorn – Caramel and Cheddar Mix

Artisan Soft Pretzels with Assorted Mustard and Local Cheese Fondue

*Break menus are based on 30 minutes of service.*



## ITEMS OFFERED ON CONSUMPTION

### ITEMS PRICED PER DOZEN 72

Assorted Coffee Cakes	
Dark Chocolate Blondies	
Housemade Cookies	
Seasonal Cheesecake Bars	
Valrhona Fudge Brownies	
Peanut Butter and Jelly Bars	
Gluten Friendly Brownies	
Gluten Friendly Cookies	
Gluten Friendly Scones	
Vegan Scones	
Artisan Soft Pretzels with Assorted Mustard and Local Cheese Fondue	

### ITEMS PRICED PER ITEM

Kashi Chewy Trail Mix Bars	8
KIND Bars	8
Individual Bags of Chips, Popcorn, Pretzels	6
Chobani Greek Yogurts	6
Whole Fruit	5
Assorted Dove Ice Cream Bars	8
Assorted Frozen Fruit Yogurt Bars	8

### ITEMS PRICED PER PERSON

Fresh Seasonal Sliced Fruit	8
Housemade Potato Chips	8
Garrett Popcorn (Caramel and Cheddar Mix)	10
Make Your Own Trail Mix	12

*with Pretzels, M&M's, Yogurt Covered Raisins, Dried Cherries, Dried Blueberries, Toasted Coconut, Toasted Cashews, Salted Almonds, Dried Apricots, Granola Clusters*

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





# BEVERAGES

## BEVERAGES PRICED PER GALLON

Infused Water	95
<i>Choice of Watermelon Basil, Cucumber Mint, or Lemon Rosemary</i>	
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

Goose Island Root Beer	8
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.*



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# LUNCH OFFERINGS

# LUNCH BUFFETS

JW SIGNATURE

75 | PERSON

**Soup du jour**

**Baby Watercress and Frisee Salad**

Sundried Goji Berries, Heirloom Carrots, Cucumbers, Pickled Onion, Champagne Vinaigrette

**Farro and Roasted Vegetable Salad**

**Blackened Flat Iron Steak**

Smoked Blue Cheese, Crispy Kale

**Roasted Chicken Breast**

Whole Grain Mustard Jus, Caramelized Fennel

**Chef's Selection of Sustainable Fish**

Lemon Jus, Toasted Corn, and Leeks

**Chef's Selection of Locally Sourced Vegetables**

**Basmati Pilaf**

**Mango Cheesecake**

**Gluten Friendly Vanilla Bean Crème Brûlée**

**Éclairs**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

**Pepsi Soft Drinks**

*Based on one hour of service*

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



## LITTLE VILLAGE

73 | PERSON

### **Vegan Tortilla Soup**

Crispy Tortilla Garnish

### **Romaine Jicama Salad**

Radish, Black Beans, Cotija Cheese, Tomato, Avocado Vinaigrette

### **Shrimp Ceviche**

### **Blue Corn Tortilla Chips**

Roasted Tomato Salsa, Cilantro Lime Cabbage Slaw

### **Beef Fajitas**

### **Salsa Verde Chicken**

### **Mini Corn & Flour Tortillas**

### **Spanish Rice**

### **Tres Leches Cupcakes**

### **Warm Mini Churros with Chocolate Sauce**

### **Gluten Friendly Cinnamon Rice Pudding**

### **Illy Regular and Decaffeinated Coffee**

### **Hot Tea Service**

### **Iced Tea**

### **Pepsi Soft Drinks**

*Based on one hour of service*

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## 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

### **Chicago Style Hot Dogs**

Served with Yellow Mustard, Ketchup, Sport Peppers, Sliced Tomatoes, Diced Onions, Pickle Spears, Chicago Style Green Relish, Celery Salt, Poppy Seed Buns

### **Grilled Portobella Steak**

Creamed Spinach, Parmesan

### **Housemade Deep Dish Cheese and Italian Sausage Pizza**

### **Valrhona Fudge Walnut Brownies**

### **Whiskey Almond Cake (GF)**

### **Mini Tiramisu**

### **Illy Regular and Decaffeinated Coffee**

### **Hot Tea Service**

### **Iced Tea**

### **Pepsi Soft Drinks**

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## 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 Vegetables**

### **Mini Seasonal Fruit Tarts**

### **Illy Regular and Decaffeinated Coffee**

### **Hot Tea Service**

### **Iced Tea**

### **Pepsi Soft Drinks**

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## GRILL AND GREENS

71 | PERSON

**Soup of the Day**

**Gluten Friendly Pasta Salad**

**Dijon Potato Salad**

**Mixed Greens, Romaine Lettuce and Baby Spinach**

**Assorted Toppings to Include:**

English Seeded Cucumber, Tear Drop Tomatoes, Wild Mushrooms, Carrots, Shaved Radish, Parmesan, Pickled Red Onion, Housemade Parmesan Croutons

**Dry Rubbed Breast of Chicken**

**Slow Roasted Sirloin of Beef**

**Toasted Sesame Ahi Tuna**

Soy and Wasabi

**Nutella Cheesecake**

**Chocolate Raspberry Bars**

**Gluten Friendly Coconut Rocher**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

**Pepsi Soft Drinks**

*Based on one hour of service*

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## CHICAGO CUTS

70 | PERSON

### **The Daily Soup**

#### **Mixed Green Salad**

Hearts Of Palm, Sunflower Seeds, Heirloom Cherry Tomatoes, Avocado Ranch Dressing

#### **Spinach and Frisee Salad**

Grilled Artichokes, Cured Tomatoes, Citrus Vinaigrette

#### **Pasta Salad**

Gluten Friendly Pasta, Seasonal Roasted Vegetables, Italian Vinaigrette

#### **Quinoa Salad**

Quinoa, Tomatoes, Cucumbers, Parsley, Garbanzo Beans, Lemon, and Olive Oil

#### **Housemade Barbeque Potato Chips**

#### **Deli Proteins**

House Roasted Turkey Breast, Smoked Ham, and Local Salami

#### **Sliced Local Cheeses**

Maple Smoked Cheddar, Aged Swiss, and Whipped Herb & Garlic Goat Cheese

#### **Artisan Breads**

#### **Signature Condiments**

Heirloom Tomatoes, Bibb Lettuce, Pickled Onions, Country Olives, Pickle Slices, Mayonnaise, Stone Ground Mustard, Oil and Vinegar

#### **Lemon Bars**

#### **Gluten Friendly Budino**

#### **Red Velvet Cookies**

#### **Illy Regular and Decaffeinated Coffee**

#### **Hot Tea Service**

#### **Iced Tea**

#### **Pepsi Soft Drinks**

*Based on one hour of service*

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## GOURMET WRAPS

68 | PERSON

### **Soup of the Day**

### **Chef's Selection of Two Specialty Salads**

### **Housemade Potato Chips**

### **Assorted Mini Wraps to Include:**

#### **Roasted Turkey**

Bacon, Baby Kale, Sundried Tomato Aioli

#### **Vegan**

Spinach and Basil Wrap, Heirloom Tomato, Garbanzo Spread, Arugula, Roasted Red Pepper

#### **Chicken Caesar**

Tomato Wrap, Grilled Chicken, Crisp Romaine Hearts, Aged Parmesan, Housemade Creamy Caesar Dressing

#### **Sriracha Shrimp**

Sesame Sriracha Shrimp Salad, Cucumber, Shredded Lettuce

#### **Italian Deli**

Whole Wheat Wrap, Shaved Italian Meats, Provolone, Roasted Peppers

### **Baklava**

### **Lemon Lavender Cookie**

### **Gluten Friendly Seasonal Panna Cotta**

### **Illy Regular and Decaffeinated Coffee**

### **Hot Tea Service**

### **Iced Tea**

### **Pepsi Soft Drinks**

*Based on one hour of service*

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## EXPRESS LUNCHES

### EXPRESS PLATE

59 | PERSON

*For groups with 20 attendees and under. Served “Bento Box” style.*

#### **Housemade Potato Chips**

#### **Sliced Seasonal Fresh Fruit**

#### **Mixed Green Salad**

Carrots, Cucumbers, Yellow and Red Teardrop Tomatoes, Pickled Red Onion, Champagne Vinaigrette

#### **Choice of One Pre-Selected Sandwich or Wrap**

*Entrée selection to be selected ahead of time and must be the same for the entire party.*

##### **Chicken Caesar Wrap**

Tomato Wrap, Grilled Chicken, Aged Parmesan, Housemade Creamy Caesar Dressing

##### **or Turkey Club Sandwich**

Herb Ciabatta, Bacon, Garlic Aioli, Butter Lettuce, Tomato

##### **or The Mediterranean Veggie**

Olive Oil Focaccia Campari Tomato, Arugula, Hummus, and Cucumbers

#### **Housemade Blondies**

#### **Pepsi Soft Drinks**

### LUNCH ON-THE-GO

63 | PERSON

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

*Individual condiments, napkins, and plastic utensils included*

#### **Mixed Green Salad**

Carrots, Cucumbers, Yellow and Red Teardrop Tomatoes, Pickled Red Onion, Champagne Vinaigrette

#### **Chicken Caesar Wrap**

Tomato Wrap, Grilled Chicken, Aged Parmesan, Housemade Creamy Caesar Dressing

#### **or Turkey Club Sandwich**

Herb Ciabatta

or **Vegetarian** Campari Tomato, Arugula, Hummus and Cucumbers Olive Oil Focaccia

#### **Assorted Chips**

#### **Whole Fresh Fruit**

#### **Assorted Cookies and Brownies**

#### **Pepsi Soft Drinks**



# PLATED LUNCH

## ALL PLATED LUNCHES INCLUDE

Freshly Baked Bread Service  
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

## SOUP

<b>Monday</b>	<b>Vegan Tortilla Soup</b> Tomato, Cilantro, Crispy Tortilla
<b>Tuesday</b>	<b>Vegetable Minestrone</b>
<b>Wednesday</b>	<b>Creamless Leek, Porcini, and Potato</b>
<b>Thursday</b>	<b>Vegan Lentil, Tomato Vegetable Broth</b>
<b>Friday</b>	<b>Wild Mushroom and Barley</b>



## SALAD

### **Caesar Salad**

Hearts of Romaine Lettuce, Shaved Parmesan Reggiano, Cured Tomatoes, Country Olives, Focaccia Croutons

### **Caprese Salad**

Heirloom Tomato, Mozzarella, Fresh Basil, Pickled Red Onion, Baby Greens, Prosciutto, Red Wine Vinaigrette

### **Chef's Rocket Salad**

Arugula, Red Endive, Frisée, Pecorino Romano Cheese, Radish, Heirloom Carrots, White Balsamic Vinaigrette

### **Spinach and Pear Salad**

Roasted Baby Pears, Candied Walnuts, Pickled Red Onion, Smoked Bacon, Dijon Apple Cider Vinaigrette

### **Bibb Salad**

Bibb Lettuce, Tear Drop Tomatoes, English Cucumbers, Crispy Pancetta, Local Blue Cheese Crostini

### **Chicago Style Chopped Salad**

Tomatoes, Avocado, Fresh Corn, Bacon, Green Onions, Eggs, Smoked Applewood Cheddar, Housemade Ranch Dressing



## ENTRÉE SELECTION

**Herb Roasted White Fish with Lemon and Chives** 68 | person

Toasted Pearl Pasta, Spinach, Tomatoes, Lobster Beurre Blanc

**Porcini Dusted Breast of Chicken** 67 | person

Soft Herb Polenta, Roasted Asparagus, Artichokes, Chardonnay Pan Jus

**Grilled Petite Strip Steak** 73 | person

Smoked Blue Cheese Potatoes, Roasted Baby Portobello Mushrooms,  
Green Beans, Balsamic Demi-glace

**Spinach Gnocchi with Braised Short Rib** 71 | person

Sun Dried Tomato, Lemon and Celery Leaf Salad, Natural Jus

**Smoked Mozzarella Agnolotti** 64 | person

Confit Tomatoes, Cipollini Onions, Broccolini  
*vegetarian option*

**Grilled Vegetables and White Balsamic** 64 | person

Wild Rice Salad, Beluga Lentils, White Balsamic Reduction  
*gluten friendly and vegan option*



## CHOICE OF DESSERT

### **Lemon Meringue Tart**

Raspberry Meringue, Blueberry Compote

### **Vanilla Bean Angel Food Cake**

Basil Coulis, Lemon Mascarpone Cream

### **Hummingbird Cake**

Cream Cheese Frosting, Candied Nuts

### **Flourless Chocolate Cake**

Espresso, Raspberry Coulis, Chocolate Meringue

### **Gluten Friendly Fresh Berry Pavlova**

Diplomat Cream, Pistachios, Fresh Berries

## PLATED LUNCH ENHANCEMENTS

Include Both Soup and Salad

8 | person

Menu Cards

3 | person

In-House Charger Plates

5 | person

Add Seasonal Fruit Spritzer

4 | person



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# DINNER OFFERINGS

# DINNER BUFFETS

FRENCH

122 | PERSON

**Freshly Baked Mini Baguettes**

**Caramelized Onion Soup**

Gruyère Croutons

**Rocket Salad**

Rocket Greens, Frisée, Roasted Beets, Herbed Goat Cheese, Toasted Sunflower Seeds, Citrus Vinaigrette

**Niçoise**

Mesclun Greens, Haricots Verts, Poached Potatoes, Eggs, Olive Vinaigrette

**Herb Roasted Breast of Chicken**

Pearl Onions, Baby Carrots, Celery, Smoked Bacon, Red Wine Jus

**Chef's Selection of Sustainable Fish**

Clams, Mussels, Fennel, Saffron Broth, Fine Herbs

**Grilled Beef Striploin**

Button Mushrooms, Peppercorn Demi-Glacé

**Herb Roasted Marble Potatoes**

**Chef's Selection of Locally Sourced Vegetables**

**Chocolate Dipped Éclairs**

**Gluten Friendly Seasonal Crème Brûlée**

**Macarons**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

**Pepsi Soft Drinks**

*Based on one hour of service*

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**Freshly Baked Bread Service****Tuscan White Bean Soup****Caprese Salad**

Baby Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction, Extra Virgin Olive Oil

**Hearts of Baby Romaine**

Toasted Ciabatta, Crispy Capers, Garlic Parmesan Dressing

**Antipasto Display**

Salami, Local Prosciutto, Capicola, Grilled Artichokes, Roasted Peppers, Marinated Cipollini Onions

**Green Beans and Marinated Tomatoes****Chef's Selection of Sustainable Fish**

Capers, Parsley, Olive Oil, Lemon

**Barolo Braised Beef Short Ribs**

Soft Goat Cheese Polenta, Swiss Chard, Baby Kale, Orange Gremolata

**Rosemary and Lemon Roasted Chicken**

Braised Fennel

**Ricotta Gnocchi**

Broccolini, Cured Tomatoes, Roasted Garlic, Burrata

**Gluten Friendly Zabaglione****Cannoli****Nutella Cheesecake****Illy Regular and Decaffeinated Coffee****Hot Tea Service****Iced Tea****Pepsi Soft Drinks**

*Based on one hour of service*

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



**Freshly Baked Bread Service**

**Truffle Asparagus Cream Soup**

Mini Black Pepper and Parmesan Biscuits

**Balsamic Roasted Pear and Baby Spinach**

Goat Cheese, Black Currants, Warm Bacon Vinaigrette

**Cobb Salad**

Egg, Pancetta, Blue Cheese, Tomatoes, Baby Shrimp

**Chef's Selection of Sustainable Fish**

Baby Shrimp, Tomato Butter Sauce, Sweet Peas

**Coriander Rubbed Chicken Breast**

Cauliflower, Fennel Broth

**Grilled Bistro Filet**

Marble Potatoes, Asparagus, Porcini Hollandaise

**Grilled Colorado Lamb Chop**

Roasted Spinach, Caramelized Brussels Sprouts, Balsamic Lamb Jus

**S'mores Parfait**

**Lemon Meringue Tart**

**Gluten Friendly Coconut Rocher**

**Gluten Friendly Vanilla Bean Brûlée**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

**Pepsi Soft Drinks**

*Based on one hour of service*

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# A LA CARTE PLATED DINNERS

**JW SIGNATURE SUCCULENCE**  
**Freshly Baked Bread Service**

140 | PERSON

## **Appetizer**

### **Citrus Smoked Salmon**

Shaved Fennel, Horseradish Crème Fraiche, Orange, Micro Fennel

## **Salad**

### **Hearts of Baby Romaine**

Oven Dried Campari Tomato, Pickled Onions, Parmesan Ciabatta, Red Wine, Dijon Vinaigrette

## **Choice of Entrée**

### **Seared Breast of Chicken**

Herb Dumplings, Seasonal Mushrooms, Spinach, Whole Grain Mustard Jus

### **Leek Crusted Salmon**

Swiss Chard, Olive Cured Tomatoes, Roasted Cauliflower, Lemon Beurre Blanc

### **Pan Roasted Filet Mignon**

Au Gratin Potatoes, Pearl Onions, Roasted Asparagus, Sherry Sauce

### **Roasted Polenta Cake**

Ratatouille, Broccolini, Burrata Cheese, Crispy Garbanzo Beans

## **Dessert**

### **S'mores Bombe**

White Chocolate Mousse, Beer Caramel, Smoked Salt, Marshmallow

## **Illy Regular and Decaffeinated Coffee**

### **Hot Tea Service**

### **Iced Tea**

### **Pepsi Soft Drinks**



**Freshly Baked Bread Service**

**Appetizer**

**Truffle and Ricotta Ravioli**

Parsnip Cream, Smoked Bacon Brussels Sprouts, Orange Tarragon Streusel

**Salad**

**Roasted Beets**

Smoked Blue Cheese, Arugula Pesto, Toasted Pistachio

**Choice of Entrée**

**Filet of Striped Bass**

Celery Root Puree, Baby Heirloom Carrots, Crayfish Butter

**Slow Roasted Duck Breast**

Duck Confit Hash, Apricot, Mustard, Roasted Cauliflower

**Braised Short Rib**

Short Rib, Potato, French Beans, Bordelaise

**Grilled Seasonal Vegetable Variety**

White Bean Puree, Glazed Carrots, Red Wine Truffle Reduction

**Dessert**

**Key Lime Pie**

Lime Curd, Graham Sable Streusel, Blackberries

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

**Pepsi Soft Drinks**



# PLATED DINNER

## ALL PLATED DINNERS INCLUDE

Freshly Baked Bread Service

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

## APPETIZERS

### **Ricotta Gnocchi**

Wild Mushrooms, Leek and Marsala Butter, Pine Nut Gremolata

### **Jumbo Lump Crab Cake**

Sweet Corn, Heirloom Tomato, Dill Aioli

### **Chilled Local Burrata**

Sweet Pea Purée, Arugula, Shaved Radish, Grilled Ciabatta

## SOUP

### **Butternut Squash Soup**

Celery Root and Apple Salad, Caraway Rye Crouton

### **Heirloom Tomato and Garbanzo**

Savory Tarragon Pesto Biscuit

### **Truffle Cauliflower Bisque**

Chive and Parmesan Gougeres

### **Chicken and Orzo Soup**

Pecorino, Crispy Sage



## SALAD

### **Frisee Salad**

Crispy Pancetta, Heirloom Cherry Tomatoes, Dill Champagne Vinaigrette

### **Frisee Baby Spinach Salad**

Strawberries, Parmesan, Candied Walnuts, White Balsamic Vinaigrette

### **Mixed Green Salad**

Smoked Blue Cheese, Dried Cranberries, Pickled Onion, Radish, Sherry Vinaigrette

### **Arugula & Fennel**

Shaved Fennel, Crispy Local Smoked Prosciutto, Candied Pecans, Focaccia Parmesan Crouton, Port Wine Vinaigrette

### **Roasted Beet Salad**

Goat Cheese Puree, Toasted Pistachios, Micro Mache, Orange Vinaigrette



## PLATED DINNER ENHANCEMENT

### **Intermezzo**

6 | person

Champagne Sorbet or Lemon Sorbet

Menu Cards

3 | person

In-House Charger Plates

5 | person

## CHOICE OF DESSERT

### **Raspberry Ruby**

White Chocolate Mousse, Blackberry Gelée, Berry Compote

### **Vanilla Bean Angel Food Cake**

Basil Coulis, Lemon Mascarpone Cream

### **Apple Brown Betty**

Fruits of the Forest Crèmeux, Pecan Florentine

### **Flourless Chocolate Cake**

Espresso, Raspberry Coulis, Chocolate Meringue

### **Mocha Mousse Bombe**

Coffee Mousse, Dark Chocolate, Vanilla Bean Whip, Chocolate Shavings



## ENTRÉE SELECTION

### **Grilled Breast of Chicken**

**95 | person**

Warm Herb Cherry Tomato Salad, Charred Scallions, Local Aged Cheddar Grits

### **Lemon Roasted Breast of Chicken**

**95 | person**

Grilled Artichokes, Asparagus, Herb Risotto Cake, Natural Jus

### **Seared Striped Bass**

**99 | person**

Seasonal Vegetables, Herb Smashed Fingerling Potatoes, Chervil Lobster Vinaigrette

### **Herb Roasted Sustainable Salmon**

**99 | person**

Toasted Pearl Pasta, Local Baby Spinach, Cured Tomato, Heirloom Baby Carrots, Lemon and Champagne Butter Sauce

### **Balsamic Braised Short Rib**

**108 | person**

Whipped Celery Root, Baby Heirloom Carrots, Lovage, Parsley Salad, Natural Reduction

### **Tenderloin of Beef**

**115 | person**

Smashed Marble Potatoes and Smoked Cheddar, Asparagus, Garlic Cured Tomato, Veal Glace  
*gluten friendly option*

### **NY Strip Steak**

**118 | person**

Warm Herb and Beech Mushroom Salad, Truffle Whipped Potatoes





**Oven Roasted Polenta Cake**

**97 | person**

Porcini and White Bean Ragout, Sauteed Baby Kale  
*vegetarian option*

**Campanelle Pasta**

**94 | person**

Heirloom Cherry Tomatoes, Sweet Peas, Beluga Lentils  
Extra Virgin Olive Oil  
*vegetarian option*

**Dry Rubbed Beef Sirloin**

**127 | person**

**and Grilled Jumbo Shrimp (Dual Plate)**

Saffron Risotto Cake, Sautéed Spinach, Tomato, Tarragon Chimichurri

**Herb Roasted Petit Filet**

**135 | person**

**and Lobster Tail (Dual Plate)**

White Bean Puree, Smoked Applewood Bacon, Rainbow Swiss Chard, Citrus Vinaigrette



The background of the page is a light-colored, marbled pattern with soft, greyish veins and a slightly textured appearance, resembling natural stone or paper with a marbled effect.

# RECEPTION OFFERINGS

# RECEPTION COLD HORS D'OEUVRES

PRICED PER PIECE

9

## **Smoked Salmon Poke**

Cucumber, Dill, Sriracha Mayonnaise,  
Crispy Wonton

## **Tuna Tar Tar Cone**

White Truffle, Avocado Cream,  
Black Sesame Cone

## **Herb Roasted Shrimp**

Horseradish Cocktail

## **Mini Lobster BLT**

Caviar Aioli, Buttery Artisan Brioche

## **Baby Shrimp Ceviche Shooter**

Fresno Chili, Cilantro, Citrus

## **Shaved Dry Aged Salami Bite**

Olive and Herb Cream Cheese Crostini

## **Beef Tar Tar Bite**

Egg, Crispy Capers, Pretzel Crostini

## **Chipotle Chicken on Crispy Tortillas**

Tomato, Avocado Cream, Micro Cilantro

## **Spicy Crab Toast**

Tomatoes, Artichoke, Citrus Avocado Spread,  
Crostini

## **Steak House Bite**

Tenderloin, Smoked Blue Cheese, Tomato,  
Fig Jam

## **Smoked Bacon Deviled Eggs**

## **Campari Tomato and Mozzarella Bruschetta**

Pesto, Balsamic Syrup

## **Beet and Goat Cheese Tart**

Phyllo Crisp, Toasted Pistachios

## **Mushroom Crostini**

Truffle Cream Cheese

## **Mini Avocado Toast**

Toasted Brioche, Citrus Avocado, Egg,  
Heirloom Tomatoes, Micro Arugula



# RECEPTION HOT HORS D'OEUVRES

PRICED PER PIECE

9

## **Italian Sausage and Bell Pepper Arancini**

Basil Aioli

## **Grilled Baby Lamb Chop**

Lemon, Rosemary, Olive Oil

## **Surf and Turf Skewer**

Shrimp, Rib Eye, Tarragon Aioli

## **Jumbo Lump Crab Cake**

Stone Ground Mustard Mayo

## **All Beef Slider**

Aged Horseradish Cheddar, Caramelized Shallots

## **Spicy Chicken Empanada**

Chili Cilantro Crema

## **Mini Grilled Cheese**

Truffle and Roasted Tenderloin

## **Barbecue Spiced Chicken and Smoked Bacon Skewer**

## **Prosciutto Croquette**

Sweet Smoked Paprika Aioli

## **Crispy Chicken Bite**

Alabama White BBQ

## **Crispy Tempura Cauliflower**

Spicy Apricot Gastrique

## **Roasted Portobello and Smoked Gouda Panini**

Basil Pesto

## **Crisp Chicken and Waffles**

Maple Sriracha Glacé

## **Crispy Mac and Cheese**

Orzo Pasta, Truffle, Aged Local White Cheddar

## **Truffle Parmesan Polenta Bite**

Porcini Aioli



## RECEPTION DISPLAYS

### ARTISAN CHEESE DISPLAY

26 | PERSON

Locally Sourced Cheese  
Artisan Bread  
Chilled Balsamic Strawberries  
Toasted Almonds

### FARMERS MARKET

21 | PERSON

Locally Sourced Vegetables  
Chef's Signature Dipping Sauces:  
Ranch, Blue Cheese

### ANTIPASTO BAR

30 | PERSON

Roasted and Marinated Vegetables  
Imported Olives  
Creamy Goat Cheese, Smoked Blue Cheese, Fontina  
Prosciutto, Artisan Dry Salami, Spicy Capicola  
Toasted Baguette and Pretzel Crostini

### ULTIMATE SALAD DISPLAY

31 | PERSON

#### **Frisee and Arugula Salad**

Parmigiano-Reggiano Cheese, Grilled Chicken, Radish, Tomatoes, Balsamic Vinaigrette

#### **Baby Romaine Salad**

Blue Cheese, Dried Cranberries, Crisp Croutons, Toasted Walnuts, Smoked Tomato Vinaigrette

#### **Noodles**

Lo Mein Noodles, Cucumber, Carrots, Red Bell Pepper, Toasted Sesame Seeds, Cilantro,  
Spicy Soy Vinaigrette

*Full attendee guarantee is required for all items priced per person.  
Menu price is based on 60 minutes of reception service*



## GRILLED CHEESE DISPLAY

28 | PERSON

Mini Truffle & Roasted Tenderloin, Egg and Butter Brioche  
Smoked Bacon, Oven Dried Tomato, Pesto Aged Carr Valley Cheddar Cheese, Sourdough Bread  
Dill Havarti Cheese, Smoked Chicken, Caraway Rye Bread  
Thick Cut Texas Toast, American Cheese  
Sweet Chili and Avocado Ranch Dipping Sauces

## METRO TACOS DISPLAY

34 | PERSON

Chipotle Beef Short Rib  
Cilantro Lime Cabbage Slaw  
Al Pastor Chicken  
Sautéed Wild Mushrooms, Zucchini and Spinach  
Tomato Cilantro Salsa, Tomatillo Salsa, Chorizo Queso Fundido  
Soft Flour and Corn Tortillas  
Blue Corn Tortilla Chips

## SUSHI DISPLAY

38 | PERSON

Assorted Sushi to Include:  
Specialty Maki Rolls, Nigiri, Sashimi and House Rolls  
Pickled Ginger, Soy Sauce, Wasabi  
*Approximately 7 piece per person*

*Full attendee guarantee is required for all items priced per person.  
Menu price is based on 60 minutes of reception service*



# RECEPTION ACTION STATIONS

## PASTA STATION

32 | PERSON

Braised Beef Ravioli, Tomato Basil Sauce

Potato Gnocchi, Baby Spinach, Roasted Garlic, Chili Flakes, White Beans, Olive Oil

Penne (GF), Asparagus, Cured Tomato, Pesto, Garbanzo Beans

Baked Parmesan Focaccia Crisps

## RISOTTO STATION

34 | PERSON

Lobster, Sweet Peas, Cherry Tomato, Orzo

Mushrooms, Asparagus, Pecorino Cheese

Butternut Squash, Smoked Bacon, Baby Kale, Goat Cheese

Housemade Crostini

*Full attendee guarantee is required for all items priced per person.  
Menu price is based on 60 minutes of reception service*



## LOCAL BEER AND CHEESE TASTING

36 | PERSON

Ludwig Creamery Kickapoo paired with Sofie Goose Island  
Emmy Roth Smoked Moody Blue paired with Anti-Hero  
BelGioioso Burrata paired with Metro Krankshaft  
Marieke Gouda paired with Unshadowed Asylum Ale  
Widmer's 10 Year Cheddar paired with Matilda Goose Island

## BOURBON AND FOOD PAIRING

38 | PERSON

Cured Salmon, Dill Horseradish Crème Fraiche on Sliced Baguette paired with Angels Envy Bourbon  
Glazed Chicken Bites paired with Eagle Rare Bourbon  
Pork Belly BLT paired with FEW Local Rye  
Salted Peanuts and Extra Sharp Cheddar Cheese paired with Basil Hayden's Kentucky Bourbon

## CHEF ATTENDANT

250 | ATTENDANT

One Chef Attendant required for every 60 guests.  
Maximum of 1 hour for chef attended stations.  
Each additional hour is \$50 per attendant per hour.  
Full attendee guarantee is required for all stations priced per person.

*Full attendee guarantee is required for all items priced per person.  
Menu price is based on 60 minutes of reception service*





## CARVING STATIONS

### 6-HOUR SLOW ROASTED BEEF BRISKET

30 | PERSON

Sweet Vinegar Slaw, Baked Mac and Cheese, Horseradish Pickles, Sliced White Bread

### SAGE AND CIDER ROASTED TURKEY

28 | PERSON

Cranberry Citrus Relish, Brioche Dressing, Gravy, Buttermilk Biscuits

### GRILLED N.Y. STRIP LOIN

38 | PERSON

Roasted Fingerling Potatoes, Creamed Spinach, Horseradish, Au Jus, Pretzel Rolls

### CREEKSTONE FARMS DRY RUBBED RIB EYE

37 | PERSON

Twice Smashed Red Potatoes, Horseradish, Au Jus, Silver Dollar Rolls, White Balsamic Brussel sprouts

### ROAST FILET OF ATLANTIC SALMON

34 | PERSON

Rock Shrimp and Bay Scallops

Fresh Herbs and Lemon, Grilled Brioche

### CHEF ATTENDANT

250 | ATTENDANT

One Carving Attendant required for every 60 guests.

Maximum of 1 hour for carving stations.

Menu price is based on 60 minutes of reception service

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



## RECEPTION DESSERT DISPLAYS

### RAINY DAY IN PARIS

24 | PERSON

Gluten Friendly Mini French Macarons  
Mini Chocolate Mousse Éclairs  
Lemon Cream Puff  
Mini Seasonal Fruit Tarts  
Gluten Friendly Mini Espresso Pot de Crèmes  
Mini Pink Champagne Cupcakes

### FOR THE LOVE OF CHOCOLATE

24 | PERSON

Mini Valrhona Walnut Fudge Brownies  
Mini Reverse Chocolate Chip Cookies  
Avocado Brownie (GF)  
Mini Chocolate Cannoli  
Mini Devil's Food Cupcakes  
Gluten Friendly Chocolate Mousse Parfait

*Full attendee guarantee is required for all items priced per person.  
Menu price is based on 60 minutes of reception service*



## GELATO STATION

26 | PERSON

*Requires Chef Attendant*

Choice of Three Flavors:

Seasonal, Tahitian Vanilla Bean, Espresso, Chocolate, Pistachio, Strawberry

Toppings to Include:

Fresh Waffle Cups, Caramel, Chocolate and Strawberry Sauces, Chocolate Shavings, Crushed Peanuts, Pirouline Cookies, Candy Bits, Whipped Cream and Brandied Cherries

## CHEF ATTENDANT

250 | ATTENDANT

One Chef Attendant required for every 60 guests.

Maximum of 1 hour for chef attended stations.

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

## CASH BAR (INCLUSIVE PRICING) PER DRINK

Top Shelf Bar Cocktails	18
Premium Bar Cocktails	16
Domestic Beer	11
Imported and Craft Beers	12
Signature Wines	17
Sparkling Wines	16
Pepsi Soft Drinks	9
Bottled Water	9



## TOP SHELF BAR

Signature Batched Cocktail  
Grey Goose Vodka  
Knob Creek Kentucky Bourbon  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Johnnie Walker Black Label Scotch  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Mount Gay Black Barrel Rum  
Patron Silver Tequila  
Remy Martin VSOP  
Domestic Beer  
Imported and Craft Beer  
JW Elite Wines  
Michelob Ultra  
Miller Lite  
Samuel Adams Boston Lager  
Regional / Craft Beer  
*Brickstone, Revolution*  
Modelo Especial

## PREMIUM BAR

Signature Batched Cocktail  
Tito's Handmade Vodka  
Absolut 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  
1800 Silver Tequila  
Courvoisier VS  
Domestic Beer  
Imported and Craft Beer  
JW Signature Wines  
Michelob Ultra  
Miller Lite  
Samuel Adams Boston Lager  
Regional / Craft Beer  
*Brickstone, Revolution*  
Modelo Especial



## SIGNATURE BATCHED COCKTAIL

### **Grace**

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

### **Poise**

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

## CORDIALS PRICED PER DRINK

19

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



# WINE LIST

## CHAMPAGNE & SPARKLING

### **Mumm, Cuvee Napa, Napa Valley**

**55 | bottle**

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.

### **Gruet, Brut, New Mexico**

**78 | bottle**

Aromas of green apple and citrus mineral notes make for a delightful start to this traditional sparkler. Our Brut NV offers bright, crisp acidity complimented by a touch of yeast on the delightfully long finish.

### **Moet & Chandon Imperial, Epernay, France**

**98 | bottle**

A lively bouquet of strawberry, raspberry and red currant. The palate combines a full-bodied, zestful, assertive fruitiness with a subtle mint finish.

### **Veuve Clicquot Yellow Label, Epernay, France**

**130 | bottle**

An intense, pleasant fragrance with fruit and brioche notes. Well balanced and pleasantly fresh to taste with almond, honey and ginger flavor.

### **Dom Perignon, Epernay, France**

**250 | bottle**

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.



## CHARDONNAY

### **Silver Gate Vineyards, California**

**51 | bottle**

Fresh, crisp fruit flavors with mineral notes and citrus aromas. A touch of oak adds to a supple body and a clean finish.

### **Rodney Strong, Chardonnay, “Sonoma Select”**

**78 | bottle**

#### **Sonoma County, California**

Floral pear, nutmeg and orange peel flavors give it crispness and a savory bite, as tart grapefruit notes provide additional liveliness.

### **Cuvaison, Chardonnay “Estate,” Carneros**

**95 | bottle**

#### **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.

### **Jordan, Russian River Valley**

**125 | bottle**

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.





## WHITE VARIETALS

### **Silver Gate Vineyards, Sauvignon Blanc, California**

**51 | bottle**

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.

### **Silver Gate Vineyards, Pinot Grigio, California**

**51 | bottle**

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.

### **Santa Margherita, Pinot Grigio, Valdagie, Italy**

**65 | bottle**

Clean, intense aroma and dry flavor with pleasant golden apple aftertaste, great character and versatility.

### **Snoqualmie. ECO Riesling, Columbia Valley, Washington**

**79 | bottle**

Aromas of apple and pear accented with a touch of lime and mineral notes. Crisp dry finish.  
*USDA certified organically grown wine.*

### **Dashwood, Sauvignon Blanc, Marlborough, New Zealand**

**80 | bottle**

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.

### **Villa Maria, Sauvignon Blanc, “Cellar Selection”**

**95 | bottle**

#### **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.

### **A to Z Wineworks, Pinot Gris, Oregon**

**90 | bottle**

Exuberant aromas of peach, honeysuckle, lime blossom and kiwi, with spicier notes of orange zest, cinnamon, ginger, basil, plum and kumquat emerging in the glass. The palate is ripe and concentrated with lush fruit flavors underpinned by mineral notes and juicy acidity.



**Kim Crawford, Rose, Marlborough, New Zealand**

**97 | bottle**

Pretty pale pink color. A lively nose, brimming with bright berry and tropical fruit. Soft and luscious, this refreshing Rose is richly fruited with hints of watermelon, strawberry, and melon.



## PINOT NOIR

### **Silver Gate Vineyards, California**

**51 | bottle**

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

### **Artesa, Napa**

**90 | bottle**

Elegant aromas of cherry, red currant, chocolate and tobacco leaf. Complex fruit flavors are enhanced by oak spice, clove and allspice.

### **Toad Hollow Vineyards, Pinot Noir, Monterey, California**

**95 | bottle**

Very light in the glass, this bottling is fruit punch-like, with prominent pomegranate, cranberry and raspberry notes, alongside cola aromas. The palate is reminiscent of cran-raspberry soda: simple, light and easy, with a touch of licorice to spice it up.

## MERLOT

### **Silver Gate Vineyards, California**

**51 | bottle**

Smooth with displays of supple tannins and flavors of red cherries and a hint of cocoa and espresso that lead to a full finish.

### **Spellbound, Merlot, California**

**75 | bottle**

Bright fruit mingling with a classic signature of toasted Madagascar vanilla bean and French oak highlight the Spellbound Merlot. Dark, juicy and plush with soft tannins.

### **Whitehall Lane Winery, Merlot, Napa Valley, California**

**108 | bottle**

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.



## CABERNET SAUVIGNON

### **Silver Gate Vineyards, California**

**51 | bottle**

Exhibits a rich nose of cherry and plum fruit flavors with hints of chocolate and vanilla oak.

### **Carmenet Winery, Cabernet Sauvignon,**

**80 | bottle**

“Vintners Collection Reserve,” California

A dark rich red color, A complex bouquet of berries with hints of chocolate. The palate rounds out with spice and vanilla and ends with a smooth lingering finish.

### **Noble Tree, Cabernet Sauvignon, “Wickersham Ranch Vineyards”**

**98 | bottle**

**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.

### **The 75 Wine Company, Cabernet Sauvignon, California**

**110 | bottle**

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.

### **Jordan, Sonoma**

**125 | bottle**

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.

## MERITAGE

### **Franciscan Magnificat**

**98 | bottle**

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.

### **Rubicon Estate, Napa**

**225 | bottle**

Hints of ripe blackberry, dark chocolate, black cherry, violet and subtle floral notes.



## ADDITIONAL INFORMATION

### TAXES

Food & Beverage Tax	11.5%
Meeting Room Rental Tax	4.5%
Room Occupancy Tax	17.4%
Service Charges Tax	4.20%
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 that two 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 AND ACTION STATION FEES

All action 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.



## 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.

## BARTENDER & CASHIER FEES

Bartender fees are 250 per bartender. Cash and hosted bars require one bartender per sixty guests. Cashier fees are 250 per cashier. Cash bars will require one cashier per sixty guests in addition to the required bartenders.

## 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 transactions including rental, sub rental, rigging and service charges are taxable at 9%. AV Sales are taxable at 9%.



## FULL SERVICE BUSINESS CENTER AND SHIPPING & RECEIVING CENTER

Our full-service business center is conveniently located on the 3<sup>rd</sup> 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
- Professional & Motivational Speakers

Tel 312-600-4005

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