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Residence Inn® Chicago Downtown/Loop

# EVENT MENU LISTING

Residence  
Inn®  
Marriott



## WELCOME

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Welcome to an extraordinary approach to Events. Whether you're organizing a business meeting or planning a special occasion for friends and family, our team of event professionals is here to make it easy and convenient for you to get things done. Here at The Residence Inn Chicago Downtown Loop, we offer dynamic meeting spaces, unique catering selections and state of the art audio visual services.

We are proud to be in the center of the "Loop". You will see that some of our menu selections are inspired by our surrounding streets, historical buildings, and the "L"! Please take a moment to read our notes listed throughout some of the pages to learn a bit about Chicago history and how it influences our menu.

We look forward to working with you,

Events Team

## BREAKFAST PLATED

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*Three great choices to begin a productive meeting!*

### **PLATED BREAKFAST | \$28**

*Each plated breakfast is served with*

Maple Glazed Bacon and Tavern-Style Hash Browns

Orange Juice, Coffee or Hot Tea

*Choose Main Entrée From Selection Below*

#### **Farm-Fresh Scrambled Eggs**

Vermont Cheddar and Cracked Pepper

#### **Roanoke Omelet**

Signature Cured-Sausage and Artesian White Cheddar Cheese

#### **Buttermilk Waffle**

Fresh Berries, Mascarpone Whipped Cream, Maple Syrup

## BREAKFAST BUFFET

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*Our Continental Breakfast includes yogurt and fruit for a energetic start to your meeting. While our traditional breakfast buffet listed on the next page has a full selection to satisfy every taste.*

### **CONTINENTAL BREAKFAST** | \$25

Fresh Fruits and Berries

Assorted Yogurt and Granola

Muffins, Pastries and Croissants  
Served with Butter and Jam

Orange, Apple and Cranberry Juice

Regular, Decaffeinated Coffee and Assorted Teas  
Served with Cream and Sugar

### **Continental Enhancements**

Price per person when added to Continental Breakfast

#### **Steel-Cut Oatmeal** | \$8

Dried Wild Blueberries, Candied Pecans, Brown Sugar

#### **Bagels & Cream Cheese** | \$8

Cinnamon Raisin, Everything and Plain  
Whipped Cream Cheese

#### **Freshly Baked Scones** | \$8

## BREAKFAST BUFFET

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### **BREAKFAST BUFFET**

**| \$30**

Fresh Fruits and Berries

Assorted Yogurt and Granola

Muffins, Pastries and Croissants  
Served with Butter and Jam

Assorted Cereals  
Served with 2% Milk

Bagels and Cream Cheese

Scrambled Eggs  
With Sharp White Cheddar and Cracked Pepper

Maple Glazed Bacon and Country Sausage

Tavern-Style Hash Browns  
Yukon Gold Potatoes, Roasted Peppers and Onion

Orange, Apple and Cranberry Juice

Regular, Decaffeinated Coffee and Assorted Teas  
Served with Cream and Sugar

### **BUFFET ENHANCEMENT**

*Price per person if added to the Breakfast Buffet*

**Steel-Cut Oatmeal | \$8**

Dried Wild Blueberries, Candied Pecans, Brown Sugar

**Buttermilk Waffles | \$14**

Fresh Berries, Mascarpone Whipped Cream, Maple Syrup

**Breakfast Sandwich | \$14**

Fried Egg, Vermont Cheddar, Roasted Turkey, Orange-Cranberry Chutney, Toasted Sourdough

**French Toast | \$14**

Thick Cut Brioche, Fresh Strawberries, Mascarpone Whipped Cream, Maple Syrup

## A LA CARTE

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### **BREAKFAST A LA CARTE**

<b>Bagels</b> Assorted Bagels and Cream Cheese	<b>  \$35 per Dozen</b>
<b>Muffins</b> Assorted Muffins and Butter	<b>  \$35 per Dozen</b>
<b>Breakfast Breads</b> Assorted Bread and Butter	<b>  \$24 per Dozen</b>
<b>Hard Boiled Eggs</b> Farm Fresh Hard Boiled Eggs	<b>  \$15 per Dozen</b>
<b>Seasonal Fruit</b> Sliced Seasonal Fruit	<b>  \$4 per Person</b>
<b>Assorted Yogurt</b> Individual Yogurt Cup	<b>  \$4 Each</b>
<b>Assorted Bottled Juice</b>	<b>  \$5 Each</b>
<b>Coffee Beverage Service</b> One Gallon Each of Regular, Decaffeinated and Hot Water with an Assortment of Teas	<b>  \$165</b>
<b>Coffee, Decaffeinated or Assorted Teas per Gallon</b>	<b>  \$55</b>

## BREAKS

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*The Green Line opened in 1892 in time to transport attendees to The World's Columbian Exposition. Our Orange Line goes to Midway Airport and our Blue Line goes to O'Hare Airport. Both stop a few blocks from our hotel.*

**Green Line** | **\$15**

Granola Bars, Green Apples, Green Smoothies and Assorted Nuts

**Red Line** | **\$16**

Yogurt, Power Bars, Red Apples, Red Fruit Smoothies

**Blue Line** | **\$17**

Yogurt, Blueberry Muffins, Fresh Berries, Blueberry Fruit Smoothies

**Orange Line** | **\$18**

Fresh Whole Fruit, Trail Mix, Veggies and Garlic Ranch, Orange Smoothies

**Roanoke Chip Break** | **\$8**

Parmesan  
Salt n' vinegar  
Classic  
Served with House-made Onion Dip

**The Chicago Mix** | **\$14**

Caramel and Cheddar Popcorn, Frango Flavored Brownies, Coffee

**Clark n' Lake** | **\$14**

Assorted Freshly Baked Cookies, Seasonal Fruits, Coffee, Decaffeinated and Assorted Teas

**Sweet Home Chicago** | **\$14**

Assortment of Dessert Bars  
Coffee, Decaffeinated and Assorted Teas

## A LA CARTE

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### BREAKS A LA CARTE

*All Breaks based on thirty minutes of service*

**Home-made Cookies** | \$25 per Dozen

White Chocolate Chip Cookies

**Home-made Brownies** | \$30 per Dozen

Macadamia Nut Blonde Brownie

**Assorted Yogurt** | \$4 Each

Individual Yogurt Cup

**Chips n' Dip** | \$30

Roanoke Chips and French Onion Dip

**Chicago Mix Popcorn** | \$40

Mix of Cheese and Caramel Popcorn

**Coffee, Decaffeinated or Assorted Teas** | \$55 Gallon

**Pepsi, Diet Pepsi or Sierra Mist** | \$5 Each

**Assorted Bottled Juice** | \$5 Each

**Bottled Water** | \$5 Each

**Sparkling Water** | \$6 Each

**Iced Tea** | \$30 Per Pitcher



## LUNCH PLATED

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*Each Entrée Includes Soup or Salad, Entrée and Choice of Dessert along with Coffee and Iced Tea and is served with Butter Roasted Yukon Potatoes and Roasted Broccolini*

*Choose One Entrée:*

**Harvest Salad** | \$35  
Roasted Butternut Squash, Spinach, Quinoa, Toasted Almond, Dried Cherries with a Sherry Vinaigrette

**Roasted Chicken Caesar Salad** | \$35  
Baby Kale, Parmesan Crouton, Classic Caesar Dressing

**Roasted Half Chicken** | \$45  
Roasted Shallot Confit, Lemon Rosemary Jus

**Cedar Plank Salmon** | \$50  
Lemon and Dill Pesto

**Petit Beef Tenderloin 7oz.** | \$55

*Choose Soup or Salad*

**Mixed Field Greens Salad**  
Garden Herbs, Lemon Vinaigrette, Aged White Cheddar

**Soup du Jour**  
Chef's Selection of Seasonal Soup

*Choose One Dessert*

**Apple Tart**  
Bourbon Crust, Cinnamon Dusted Apples

**Mini Chocolate Bundt Cake**  
Chocolate Fudge Sauce and Whipped Cream

**Carrot Cake**  
Cream Cheese Frosting with Candied Pecans

## LUNCH PLATED

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### ROANOKE SANDWICHES

Served with Roanoke Potato Chips, Homemade Pasta Salad and Dessert

**Maple Roasted Turkey Breast** | \$35

Smoked Bacon, Lemon Aioli, Sourdough Bread

**Sliced Pastrami** | \$35

Whole Grain Mustard, Marble Rye Bread

**\*Roasted Lamb Leg** | \$40

Smoked Eggplant Puree, Toasted Olive Bread

*Minimum Order Required*

**\*Herb Roasted Prime Rib** | \$38

Lemon Aioli, Radish Sprouts, Sourdough Baguette

*Minimum Order Required*

**\*Sliced Beef Brisket** | \$35

Pickled Red Onions, White Cheddar, Poppy Seed Kaiser Roll

*Minimum Order Required*

### *To Go Option*

All Sandwiches can be prepared in “To Go” Boxes and would include a mixed green salad and chocolate chip cookie.

Price for each is as listed above.

*Gluten Free Bread Available upon request*

*\*Minimum order of ten sandwiches required for Leg of Lamb, Prime rib and Brisket.*

## LUNCH BUFFET

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*The Chicago Board of Trade established in 1848, is the World's oldest futures and options exchange. Our Cured Meats and Artisanal Cheeses are served on wooden boards in honor of the Board of Trade.*

### **CHICAGO BOARD BUFFET**

**| \$55**

Shaved Root-vegetables, Field Greens, Tomatoes, Cucumbers, Bell Peppers, Sourdough Croutons with Two Chef Selected Salad Dressings

Deviled Eggs, Home-made Giardiniera, Pickled Red Onions, Bread and Butter Pickles

Roasted Seasonal Vegetable Crudit 

Chef's Selections of Cured Meats and Artisanal Cheeses

Honey Butter and Dark Rye

Raspberry and Oatmeal Bars and White Chocolate and Macadamia Nut Brownie

Regular Coffee, Decaffeinated and Iced Tea

## LUNCH BUFFET

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*Choose from our most popular foods to share a true Chicago Culinary experience with your attendees. Our buffet includes salad, two entrees and dessert. Remember, no ketchup on our hot dogs!*

### **CLASSIC CHICAGO BUFFET**

**| \$50**

#### **Chicago Style Chopped Salad**

Mild Giardiniera, Provolone, Black Olives, Soppressata, Iceberg Lettuce and Roma Tomatoes served with Italian Dressing

*Choose Two Entrees*

#### **Oven-fired Flatbreads**

Assortment of Margherita, Grilled Vegetable and Sausage and Soppressata

#### **Chicago Style Hotdogs**

Sweet Relish, Sport Peppers, Onions, Tomato, Pickle Spear and Celery Salt, Mustard, Poppy Seed Bun

#### **Italian Beef & Sausage**

Sweet Peppers, Au Jus, Hoagie Rolls

#### **Chicken Vesuvio**

Herb-roasted Chicken, Roasted Mushrooms, Potato Wedges

#### **Dessert**

Cheesecake Bites

## LUNCH BUFFET

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*Madison Street runs east and west and serves as our zero point divider of north and south. Years ago, the intersection of Madison and State were considered the world's busiest corner! Buffet includes one salad, two entrees, two entrees and dessert.*

### **Madison Street Lunch**

**| \$60**

#### *Choose One Salad*

#### **Fresh Melon and Prosciutto Salad**

Compressed Melon, Honey, Thyme, Prosciutto

#### **Market Style Salad**

Field Greens, Tomatoes, Cucumbers, Bell Peppers, Sourdough Croutons and Two Chef Selected Salad Dressings

#### *Choose Two Entrees*

#### **Brick Grilled Chicken**

Roasted Shallot Confit, Lemon Rosemary Jus

#### **Herb Roasted Lamb**

Lemon Rosemary Jus

#### **Grilled Salmon Filet**

Lemon and Dill Pesto

#### **Penne Pasta Margherita**

Light Tomato Sauce, Fresh Basil, Mozzarella Cheese

#### *Choose Two Sides*

Tavern Mashed Potatoes

Roasted Brocolini

Butter-Roasted Yukon Potatoes

Grilled Mixed Vegetables

Hearth Baked Rice

#### *Dessert*

Assorted Dessert Bars

Regular Coffee, Decaffeinated and Iced Tea

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## DINNER PLATED

All Entrees are served with tavern mashed potatoes and roasted broccolini, salad, dessert and coffee or tea.

### Choose One Salad

#### Mixed Green Salad

Garden Herbs, Lemon Vinaigrette, White Cheddar

#### Kale Caesar Salad

Baby Kale, Parmesan Crouton, Shaved Parmesan, Classic Caesar Dressing

#### Wedge Salad

Oven Dried Tomatoes, Iceberg Lettuce, Buttermilk Blue Cheese Dressing

### Choose One Entrée

#### Vegetable Penne Pasta | \$55

Mixed Roasted Vegetables topped with three Cheese Blend

#### Brick Grilled Chicken | \$55

Roasted Shallot Confit, Lemon Rosemary Jus

#### Grilled Salmon Filet | \$60

Lemon and Dill Pesto

#### Grilled Hanger Steak | \$60

Chicago Onion Gremolata

#### Grilled NY Strip Steak | \$75

14oz. Angus Beef, Au Jus

#### Chilean Sea Bass | \$80

Brushed with Roasted Garlic and Herbs

#### Grilled Filet Mignon | \$85

10oz. Filet Mignon with Roasted Mushroom Burgundy Sauce

#### Rack of Lamb | \$85

Lemon Rosemary Jus

#### Surf & Turf | \$105

Grilled 7oz. Filet Mignon, Roasted Mushroom Burgundy Sauce, Broiled Maine Lobster Tail

### Choose One Dessert

#### Apple Tart

Bourbon Crust, Cinnamon Dusted Apples

#### Mini Chocolate Bundt Cake

Chocolate Fudge Sauce, Powdered Sugar

#### Carrot Cake

Cream Cheese Frosting Candied Pecans

## EVENING BUFFET

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*Our building was originally built in 1915 and is listed on the National Register of Historic Places under the name Lumber Exchange Building eventually being called Roanoke Building and is the city's only example of Portuguese Gothic Architecture.*

### **The Roanoke Dinner**

**I \$75**

#### **Choose One Salad**

Market-style Mixed Green Salad  
Field Greens, Sourdough Croutons, Tomatoes,  
Cucumbers, Bell Peppers and Assorted Dressings

#### **Market-Style Caesar Salad**

Tossed Baby Kale , Parmesan Crouton, Shaved  
Parmesan, Anchovies, Oven Dried Tomatoes and  
Caesar Dressing

#### **Choose Two Entrees**

#### **Roasted Half Chicken**

Roasted Shallot Confit, Lemon Rosemary Jus

#### **Grilled Hanger Steak**

Chicago Onion Gremolata

#### **Vegetable Penne Pasta**

Mixed Roasted Vegetables topped with Three  
Cheese Blend

#### **Grilled Salmon Filet**

Lemon and Dill Pesto

#### **Choose Two Sides**

Tavern Mashed Potatoes  
Roasted Broccolini  
Grilled Mixed Vegetables  
Butter-roasted Fingerling Potatoes  
Hearth Baked Rice

#### **Dessert Station**

Assorted Cake Bites  
Assorted Dessert Bars

*\*Gluten-free fudge brownie available upon request*

#### **BUFFET ENHANCEMENTS**

*Prices listed are in addition to dinner buffet*

#### **Chilean Sea Bass**

**I \$10**

Roasted Garlic and Herbs

#### **Grilled NY Strip**

**I \$15**

#### **Grilled Filet Mignon**

**I \$18**

## RECEPTION

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### HORS D'OEUVRES

*Prices listed are per piece*

\$4.00 per piece

Tomato and Mozzarella Bruschetta  
Roanoke Potato Chip n'Dip Cup  
Eggplant and Basil Rolutini  
Sausage and Pepper Skewers

\$6.00 per piece

Crab Stuffed Mushroom Caps  
Bacon Wrapped Shrimp Skewers  
Chicken Liver Mouse with Shallot Marmalade  
Chipotle Deviled Eggs with Pickled Carrots  
Honey Dijon Chicken Satay

### CHEF STATIONS

*Prices listed are per person*

#### Carving

Maple Brined Turkey Breast		\$18
Herb Roasted Prime Rib		\$22
Beef Tenderloin		\$25
Leg of Lamb		\$25

*Station attendant required*

\$175.00 per attendant for up to three hours

### PLATTERS

Shrimp Cocktail		\$8
Vegetable Crudit�		\$12
Antipasto		\$15
Fruit Platter		\$8
Cheese Platter		\$8
Charcuterie		\$20



## WINE LIST

### Whites

Canyon Road Chardonnay	\$38
Sonoma Cutrer Russian River Ranches Chardonnay	\$50
Canyon Road Pinot Grigio	\$38
Canyon Road Riesling	\$38
Canyon Road Sauvignon Blanc	\$38
Fernando Pighin & Figli Pinot Grigio	\$45

### Sparkling

La Marca Prosecco	\$35
Piper Sonoma Brut	\$40
Domaine Carneros	\$50

### Reds

Canyon Road Cabernet Sauvignon	\$38
Canyon Road Merlot	\$38
Canyon Road Pinot Noir	\$38
La Crema Sonoma Coast Pinot Noir	\$50

### Sweet

Canyon Road Moscato	\$38
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### Pink

Canyon Road White Zinfandel	\$38
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## BEVERAGES

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### **PREMIUM**

Absolut Vodka, Beefeater Gin, Malibu Rum, Sauza Tequila, Jim Bean Bourbon, Seagrams 7 Whiskey, Dewar's Scotch, Hennessy Brandy

### **LUXURY**

Grey Goose Vodka, Bombay Gin, Bacardi Rum, Patron Tequila , Makers Mark Bourbon, Crown Royal Whiskey, Chivas Scotch, Courvoisier Cognac

### **DOMESTIC BEER**

Budweiser, Bud Light. Rolling Rock, 312, Miller, Miller Lite

### **IMPORTED BEER**

Stella Artois, Corona, Heineken, Heineken Light

### **NON ALCOHOLIC**

O'Douls

## BAR PRICING

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### CONSUMPTION

	Premium	Luxury
Cost per Cocktail	\$8	\$9
Martini	\$11	\$12
Domestic Beer	\$6	\$6
Premium Beer	\$7	\$7
Wine	\$9	\$10
Soft Drinks	\$5	\$5
Bottled Water	\$5	\$5

### HOSTED

	Premium	Luxury
First Hour	\$19	\$21
Additional Hour	\$9	\$10

Bartender Fee -- \$125 up to 4 hours for all banquet bar functions

Cashier Fee -- \$125 up to 4 ours for all cash bar functions

## AUDIOVISUAL PRICE GUIDE by ENCORE Event Technologies

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### AUDIO VISUAL PACKAGES

**HD Wall Mounted Flat Panel Display Package**      **\$350.00**

HD 65" Flat Panel Display  
Laptop Audio Connection  
Required Cabling/Power

**HD Custom Flat Panel Display Package**      **\$350.00**

HD 65" Flat Panel Display  
Custom Monitor Stand  
Laptop Audio Connection  
Required Cabling/Power  
Tech to set/strike

**Conference Room LCD Display Package**      **\$625.00**

HD LCD Projector (*4000 lumen, WXGA*)  
Wide Screen Projection Surface (*up to 8'*)  
Custom Projector Stand  
Required Cabling/Power  
Tech to set/strike

**Conference Room Presenter Support Package**      **\$225.00**

(For customers providing own LCD projector)  
Wide Screen Projection Surface (*up to 8'*)  
Custom Projector Stand  
Required Cabling/Power  
Technical Assistance Availability  
Tech to set/strike

**Portable Sound Reinforcement Package**      **\$360.00**

2 Portable Powered Speakers w/Stands  
Wired Microphone  
Cable for iPod/iPad/mp3 player  
4-Channel Mixer  
Tech to set/strike

**Decor Lighting Package**      **\$750.00**

10 LED Full Color Spectrum Lighting Instruments  
Required Cabling/Power

# AUDIOVISUAL PRICE GUIDE by ENCORE Event Technologies

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## A LA CARTE PRICING

### MISCELLANEOUS SPEAKER SUPPORT

Flipchart w/Pad and Markers	\$65.00
Laser Pointer	\$35.00
Speaker Timer	\$85.00
Speakerphone	\$250.00

## AUDIO COMPONENTS

### MICROPHONES

Wired Microphone	\$50.00
Wireless UHF ( <i>Lavaliere &amp; Handheld</i> )	\$150.00

### MIXERS

4 Channel Stereo Mixer	\$50.00
12 Channel Stereo Mixer	\$150.00
16 Channel Stereo Mixer	\$200.00
24-32 Channel Stereo Mixer	Call for details

### PLAYERS/RECORDERS

MP3 Audio Patch	\$50.00
Digital Audio Recorder	\$225.00

### SOUND REINFORCEMENT

Portable Powered Speakers with stands	\$100.00
House Audio System Patch	\$100.00

## VIDEO AND DATA COMPONENTS

### PROJECTORS

HD LCD Projector ( <i>4000 lumen, WXGA</i> )	\$550.00
HD DLP Projector ( <i>6,000 lumen, WXGA</i> )	\$850.00

### MONITORS

HD 55" Flat Panel Display	\$350.00
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### VIDEO PLAYER/RECORDER

DVD Player	\$80.00
DVD Recorder	\$125.00
DVCAM Player/Recorder	Call for details
Other Video Formats Available	Call for details

### CAMERAS

HDV 1080i Video Camcorder	\$300.00
<i>(camcorder tripod included)</i>	
Broadcast Quality Camera	Call for details
<i>(Includes camera, CCU, tripod, studio kit, cabling)</i>	

### VIDEO/DATA SWITCHING AND DISTRIBUTION

Seamless Scan Converter/Switcher	\$375.00
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### PROJECTION SURFACE/DRAPES (*wide screen format*)

Drop Down Electric Screen	\$150.00
AVT Executive Projection Surface	\$150.00
7' x 12' Projection Surface w/Dress Kit	\$255.00
8.5' x 14' Projection Surface w/Dress Kit	\$280.00
25' Multi-Outlet Extension Cord	\$25.00
50' Multi-Outlet Extension Cord	\$35.00

# AUDIOVISUAL PRICE GUIDE by ENCORE Event Technologies

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## Lighting Components

### DIMMERS

12 Channel Control Board	\$125.00
6 Channel Dimmer Power Pack	\$85.00

### LIGHTING INSTRUMENTS

LED Full Color Spectrum Lighting Instruments	\$100.00
Source 4 Ellipsoidal or Par (19, 26, 36 degree or Par)	\$50.00
Follow Spotlight	\$175.00

### INTERNET AND NETWORKING

*Wireless Internet is complimentary*

### WIRED INTERNET

Single Line – 6Mbps (Best for Webinars, Streaming, Servers)	\$100.00 per line
Each Additional Line	\$50.00 per line
8 Port Network Switch	\$100.00

### WIRELESS INTERNET USER ACCESS:

Custom bandwidth allowances	Call for details
Advanced networking services	Call for details

### LABOR

#### EVENT SET-UP/DISMANTLE

*Prices listed are per hour*

Straight Time	\$75.00
Overtime	\$112.50
Holiday	\$150.00
Event Operation/Rigging	Call for details

## GENERAL INFORMATION

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### General Information and Policies

Food and beverage must be purchased and served by the hotel. Printed menus are for general reference, our event staff would be happy to customize menus to meet your specific needs. Menu pricing is subject to change. All pricing listed is per person unless otherwise specified.

### Guarantees

All guarantees must be submitted business three days, (72 hours), in advance of scheduled event. If the guarantee is not received 72 hours prior to event, the expected number will stand as the final guarantee.

### Service Charge and Taxes

All food and beverage pricing is subject to 24% service charge and applicable taxes.

### Shipping

Please label all shipments to the hotel with the following information on the outside of the package: Group or Meeting Name and Meeting Date. Packages are subject to receiving charges. The hotel cannot be held liable for loss or damages of merchandise sent for storage. Please note that packages must have a signature to be left in meeting room.

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## LESLIE GUMBUS-BROWN

*Event Manager*

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