



**720 SOUTH
BAR & GRILL**

Event Menu



HILTON CHICAGO
720 South Bar & Grill Menu
hiltonchicagomeetings.com

HOTEL

Information

Pricing

Prices are subject to change and will be confirmed upon placement of order.

All selections are subject to 18.5% gratuity, 8% service charge and tax.

Service charges are not gratuities, see definition in your sales agreement..

Additional Charges

An extra facility charge of \$125.00 will apply to buffets with less than (25) guests.

Chef action stations require an additional facility charge of \$150.00 per chef per hour.

Guarantees

Final guarantees are due by 10:00am, a minimum of three business days prior to your function. This number will be considered a final guarantee and is not subject to reduction.

Guarantee increases within three business days prior to your function will be accommodated based on availability of products and labor, and a 25% price increase will be applied to the additional items. New events added within three business days of their function date are subject to a 25% price increase, and menu selections will be accommodated based on availability.

Bar Packages

Package bars are priced per guest. All package bars are inclusive of bar facility fees and have a fifty guest minimum.

Guarantees for bar packages must match the full event guarantee.

See page 18.

Allergy Legend

Ask your catering manager for additional specifications .

- **(V) - Vegetarian**
- **(VG) - Vegan**
- **(DF) - Dairy Free**
- **(GF) - Gluten Free****

***Please note: all items are prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross contamination has occurred.*

Hosted & Cash Bars

There is a \$200.00 bar facility fee for each bartender for hosted and cash bars.

There is a \$200.00 bar facility fee for each cashier.

Each bartender has a \$500.00 beverage minimum. If the minimum is not achieved, the difference will be charged to the groups master account.



LOOK WHO'S
Stirring
the Pot

HILTON CHICAGO
720 South Michigan Avenue, Chicago, Illinois 60605
hiltonchicagomeetings.com

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MARIO GARCIA, Executive Chef

Biography

Chef Mario's inspiring culinary career path with Hilton Chicago started on May 13, 1996, where he served as a Food Runner/Pot Washer. A short time later he was promoted to a cook, and then in August of 2001 was promoted to Junior Sous Chef and then to Senior Restaurant Chef in one of Hilton's Restaurants. In May of 2005, Chef Mario was then promoted to Executive Sous Chef, and a few years later, in October 2010, was promoted to his current position, Executive Chef.

"Food is one of life's greatest joys. My philosophy always has been about balancing seasonal food ingredients, locally-sourced food, farm-to-table, and nutritive food ingredients. I am a big believer and promoter of enjoying your meals. I always try to ensure that my food inspires everyone to sit down with their family, eat slowly, and enjoy the company."

"This same philosophy applies to banquets, just on a larger scale. Producing massive food functions can have additional perks such as buying out a farmer for the week because we use all the vegetables they can produce for a single event which is very satisfying for me. We have such a great relationship with several farmers, we can even ask them to grow a special item just for us, that we can use in specialized banquet functions."

As a active member of the Chicago food scene, Chef Mario is always willing to lend his talents to a worthy cause, whether it be a speaking engagement at the Chicago Botanic Gardens, a gourmet Chocolate Gala to benefit pastry-arts scholarships, or a Make-a-Wish Soirée. Each event is treated as the most important event."

Recent Accolades

- 2017 Cover and Star of Corporate Incentive Travel Magazine
- 2016 American Culinary Federation Chefs and Culinary Professional
- 2016 Negocios Now's "Latinos 40 under 40"

Rooftop Garden & Sustainability

During the summer months, our culinary team uses fresh picked herbs from our rooftop garden. Since its massive expansion in 2012, the rooftop garden is home to tomatoes and herbs such as mint, rosemary, thyme, chives, sage, microgreens, and beehives for fresh honey!

In 2014, we introduced a new partnership between the Hilton Chicago and Windy City Harvest. This unique partnership speaks both to our social responsibility in our community, as well as our continued commitment to supporting locally grown sustainable agriculture.

Windy City Harvest is a social enterprise that provides a nine month certificate training program and internship in sustainable horticulture and urban agriculture. To show our support of Windy City Harvest, Chef Mario uses their produce in our kitchens for most of our events. If you are looking for locally grown and sustainable, you will find it in our kitchen!



Brunch

IS BREAKFAST

without an alarm clock

IT'S Brunchfest Time

Select 3 main plates from the below selections, served with fresh honey mint fruit salad, basket of fresh croissants, muffins and beignets. Includes tableside coffee and juice service.

Create Your Own Omelet

bacon, sausage, ham, asparagus, spinach, mushrooms, tomatoes, onions, goat, American, cheddar, Swiss or mozzarella cheese

Pancakes

chocolate cherry pancakes or buttermilk pancakes

maple syrup, chocolate ganache, white chocolate shavings

Eggs Your Way

2 eggs cooked to order, choice of bacon or sausage, served with breakfast potatoes and toast

Chilaquile Skillet

fried eggs, queso fresco, tomatillo salsa, corn tortillas, guacamole, pico de gallo, sour cream

Short Rib Hash Skillet

fried eggs, peppers, onions, Yokon Gold potatoes

Banana Nutella French Toast

salted caramel, berries, malt pearls

Eggs Bennie

traditional or 720 style with savory croissant pudding, country ham, poached eggs, and hollandaise sauce



Brunch per Person

*\$38 *exclusive of applicable tax and gratuities*



Lunch

hour

is the best hour

P + L
Plated Lunch

All plated lunch options are based on a two course selection: soup or salad with entrée with dessert including tableside coffee and tea service.

Soup or Salad**CREAM OF WILD MUSHROOM EN CROUTE**

crispy pastry crown, sautéed mushrooms, fresh herbs

CHICKEN TORTILLA SOUP

grilled chicken, roasted corn, sour cream, cilantro

ASPARAGUS SALAD

romaine, Wisconsin aged cheddar, radish, sour dough croutons, creamy rosemary vinaigrette

GARDEN SALAD

iceberg, romaine, radicchio, tomatoes, cucumbers, peppers, carrots, balsamic vinaigrette

Entrée**SHORT RIB PANINI**

giardinara, tomatoes, arugula, horseradish aioli, ciabatta bread

CHICKEN AVOCADO SANDWICH

basil aioli, romaine, roasted tomato focaccia

BBQ SHRIMP SALAD

mixed greens, roasted corn, tomatoes, sourdough croutons, chipotle dressing

BUCCATINI POMODORO

charred tomatoes, roasted garlic, fresh basil

CHICKEN SALTIMBOCCA

prosciutto, gruyere, sage, roasted potatoes, lemon caper broth

PAN SEARED WHITE FISH

roasted carrots, wilted spinach, grilled lemon

Desserts**RED VELVET SHORT CAKE**

white chocolate mousse, braised berries, mint, malt pearls

PASSION FRUIT BAR

flourless chocolate cake, milk chocolate mousse, chantilly cream, salted caramel

CANNOLI CAKE

pistachios, amaretto buttercream, chocolate ganache



Plated Lunch per Person

*\$38 *exclusive of applicable tax and gratuities*



IT'LL ALL

Pan Out

over dinner

DINNER

WINNER WINNER... IT'S TIME FOR Dinner

Salad

BURRATA

pesto marinated tomatoes, watercress, arugula, balsamic pearls, sea salt

SMOKED BEETS AND BRIE

romaine, spinach, walnuts, sun dried apricots, creamy pomegranate vinaigrette

WEDGE SALAD

Jones Dairy Farm bacon, crumbled blue cheese, tomatoes, chives, buttermilk ranch

Desserts

ALMOND NUTELLA CAKE

chantilly cream, vanilla crème anglaise

DUTCH APPLE PIE

baileys ice cream, salted caramel

WHITE CHOCOLATE PANNA COTTA

seasonal berries salad, biscotti crumble

Entrée

ROASTED CHICKEN

spinach parsnip puree, cherry tomatoes, sautéed mushrooms, bourbon glaze

\$55 per person

PAN SEARED STRIPPED BASS

asparagus, heirloom potatoes, corn béchamel, charred lemon

\$60 per person

NEW YORK STRIP STEAK

au gratin potatoes, creamed spinach, black garlic demi

\$85 per person

SHRIMP CAVATELLI

pancetta, green peas, tomatoes, thyme cream sauce

\$65 per person

BRAISED LAMB SHANK

parmesan risotto, charred leeks, gremolata

\$82 per person

SHORT RIB

celeriac, haricot verts, red wine reduction

\$68 per person

All plated dinner options are based on three course selections: salad, entree and dessert with tableside coffee and tea service.





SOUND
Bites

Celery-brate Good Times

RECEPTION

GREET. GATHER.

Meet

Hors d'Oeuvres

COLD HORS D'OEUVRES

beef tenderloin with boursin cheese on a crostini

blue cheese stuffed date skewer

smoked salmon pastrami with cream cheese

tuna poke mini taco, sriracha aioli, sesame seeds

gorgonzola cheese and berries on a crostini

HOT HORS D'OEUVRES

Cuban cigar spring roll

beef, green pepper and mushroom skewer

guava chipotle meatball

vegetable samosa

BBQ chicken mini pizza

creole mini crab cake

\$25.00 per person/\$7.00 per piece

**minimum 4 pieces per person and 1 hour reception.
Selection must be confirmed 48 hours in advance to event start time.*

Reception Stations

VEGETABLE CRUDITE

Served with roasted pine nut and pepper hummus (GF) (V), and spinach artichoke dip

\$15.00 per guest

ARTISAN CHEESE TRAY

Local artisan cheeses to include:

- Nordic Creamery gouda (GF) (V)
- camembert (GF) (V)
- aged cheddar (GF) (V)

Served with:

- local honey (GF) (V)
- roasted nuts (GF) (VG)
- sun-dried fruits (GF) (V)
- crackers (V)

\$19.00 per guest

ANTIPASTO DISPLAY

serrano ham (GF), salami (GF), capicola, pickled cauliflower (GF) (V), marinated olives (GF) (V) and toasted polenta bread (V)

\$19.00 per guest

RECEPTION

GREET. GATHER.

Meet (CONT.)

Tapas Station

patatas bravas (DF) (GF) (V), saffron marinated olives (GF) (VG), baked goat cheese in fire roasted tomato sauce with toasted baguettes (V), duck empanadas with romesco sauce and seafood paella

One Hour \$26.00 per person

Two Hours \$32.50 per person

Pasta Station

bucatini short rib, spinach, tomatoes, marsala sauce

cavatelli grilled chicken, pesto cream sauce

ricotta ravioli zucchini, peppers, shiitake mushroom béchamel

all pastas served with shaved parmesan, crushed red pepper, grated asiago

warm garlic bread sticks (V)

One Hour \$23.50 per person

Two Hours \$30.00 per person

Slider Station Choice of Three

SOUTHERN BOURBON MINI BURGER

Blind Tiger bourbon bbq sauce, pepperjack, caramelized onions, bacon, brioche sesame bun

POP N' JALAPEÑO MINI BURGER

roasted jalapeño fondue, housemade pickled jalapeños, lettuce, tomato, pretzel bun

WHISKEY POBLANO MINI BURGER

smoked gouda, whiskey onions, poblano crema, arugula, tomato, onion bun

STEAKHOUSE MINI BURGER

aged cheddar, lettuce, tomato, pickle, brioche bun

5 GRAIN MINI BURGER

black bean purée, wheat berries, quinoa, wild rice, couscous barley, hummus, lettuce, tomato, pumpernickel

One Hour \$24.00 per person

Two Hours \$30.50 per person





**LIGHTS,
CAMERA,**

Action

ACTION STATIONS

Animate **YOUR DINNER**

Braised Short Rib Steam Bun Station

horseradish aioli, Korean style BBQ sauce, kimchi, whole grain mustard, chimichurri, mango salsa

Serves (75) Portions \$575

Whole Round of Beef

whole grain mustard, horseradish cream, chimichurri herbed ciabatta and sourdough rolls

Serves (150) Portions \$1050.00 each

Deluxe Sweet Table

chocolate pot de crème (GF), crème brûlée (GF), assorted cake pops macaroon lollipops (V)

selection of cakes and miniature pastries

\$28.00 per guest

**Carving station facility charge of
\$150.00 per chef, per hour*

Roasted Grouper

mini corn tortillas, queso fresco, charred pineapple salsa, poblano tomatillo salsa, pico de gallo, and lime wedges

Serves (70) Portions \$590

Cookie Station

warm cookies prepared by our pastry chefs

selection of three cookie flavors:

- chocolate chip (V)
- peanut butter (V)
- s'mores (V)
- snickerdoodle (V)
- nutella stuffed (V)
- peanut butter & jelly stuffed

whipped cream, chocolate shavings, malt pearls, chocolate confetti

\$21.50 per guest

Chef present and serving at each of the stations.

BBQ Beef Brisket

butter milk biscuits and polenta bread Carolina BBQ sauce and classic barbecue sauce

Serves (75) Portions \$575.00 each





Toast

OF THE TOWN

Bubbly **PERSONALITY**

Bottled Beer

Miller Lite, Bud Light, Budweiser, Stella Artois, Heineken, Corona Extra, Lagunitas, Blue Moon

Draft Selections (14oz)

Bud Light, Sam Adams, Blue Moon, Revolution, Goose Island, Stella Artois, Local/Seasonal Selection

Spirits

Tito's, Tanqueray, Bacardi, 1800 Silver, Basil Hayden, FEW, Templeton Rye

Wine

Mionetto, La Marca, étoile Rosé, Storypoint Carbernet, Wente Morning Fog Chardonnay

Package Price (per person)

	<i>1 hr</i>	<i>2 hr</i>	<i>3 hr</i>	<i>4 hr</i>	<i>Additional hr</i>
FULL BAR	\$25	\$34	\$43	\$52	\$7
BEER, WINE, SODA	\$25	\$34	\$43	\$52	\$6

**to add draft beer selections, please add \$1 per person per hour to the package price.*



Standard & Upgraded **BAR PACKAGE SELECTIONS**

The Standard

DRAFT SELECTIONS (14oz)

Bud Light, Sam Adams, Blue Moon, Revolution, Goose Island, Stella Artois, Local/Seasonal Selection

Draft options only available in 720 Bar. To add draft beer selections, please add \$1 per person per hour to the pack price.

DOMESTIC

Bud Light, Budweiser, Coors Light, Miller Lite

IMPORTS

Corona Extra, Heineken, Stella Artois

CRAFT

Revolution, Goose Island, Lagunitas, Blue Moon

SPIRITS

Smirnoff Vodka, Myers's Platinum, New Amsterdam Gin, Sauza Blue, Cutty Sark Scotch, Seagrams Seven, Jim Beam

WINE

Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon Road Cabernet Sauvignon, Wycliff Sparkling Brut,

Package Price (per person)

	1 hr	2 hr	3 hr	4 hr	Additional hr
FULL BAR	\$21	\$30	\$39	\$48	\$7
BEER, WINE, SODA	\$19	\$28	\$37	\$46	\$6

Elevated & Elated

DRAFT SELECTIONS (14oz)

Bud Light, Sam Adams, Blue Moon, Revolution, Goose Island, Stella Artois, Local/Seasonal Selection

Draft options only available in 720 Bar. To add draft beer selections, please add \$1 per person per hour to the pack price.

DOMESTIC

Bud Light, Budweiser, Coors Light, Miller Lite

IMPORTS

Corona Extra, Heineken, Stella Artois

CRAFT

Revolution, Goose Island, Lagunitas, Blue Moon

SPIRITS

Grey Goose, Hendrick's, Bacardi, Herradura Silver, Crown Royal, Woodford Reserve, Macallan 12

WINE

Columbia Crest H3 Cabernet, Columbia Crest H3 Merlot, Columbia Crest H3 Chardonnay, Columbia Crest H3 Sauvignon Blanc, La Marca Prosecco

Package Price (per person)

	1 hr	2 hr	3 hr	4 hr	Additional hr
FULL BAR	\$25	\$34	\$43	\$52	\$8
BEER, WINE, SODA	\$23	\$32	\$41	\$50	\$7