



Hilton
CHICAGO

ROLLING INTO
Rehearsal



LOVE YOU
Brunches

Brunch

Served with fresh honey mint fruit salad and a selection of 3 main plates for your guests to choose when seated. Includes tableside coffee service and juice.

\$38.00 per person

CREATE YOUR OWN OMELET

bacon, sausage, ham, asparagus, spinach, mushrooms, tomatoes, onions, goat, american, cheddar, swiss or mozzarella cheese

CHILAQUILES

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

BANANA NUTELLA FRENCH TOAST

salted caramel, berries, malt pearls

CHOCOLATE CHERRY PANCAKES OR BUTTERMILK PANCAKES

maple syrup, chocolate ganache, white chocolate shavings

SHORT RIB HASH SKILLET

fried eggs, peppers, onions, golden yukon potatoes

EGGS BENNIE

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

EGGS YOUR WAY

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





LOVEY
DOVEY

Luncheon

PLATED Lunch

All plated lunch options are based on two courses: Soup or Salad & Main Plate, or Dessert & Main Plate with tableside Coffee and Tea Service.

\$38.00 per person

SOUP OR SALAD

CREAM OF WILD MUSHROOM ENCROUTE

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

APPLE FENNEL AND PECAN SALAD (GF) (V)

spinach, arugula, romaine, dried cherries, pomegranate vinaigrette

MAIN PLATE

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

TORTELLINI POMODORO

charred tomatoes, roasted garlic, fresh basil

CHICKEN SALTIMBOCCA

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

PAN SEARED STRIPPED BASS

roasted carrots, wilted spinach, grilled lemon

DESSERTS

RED VELVET SHORT CAKE

white chocolate mousse, braised berries, mint, malt pearls

PASSIONFRUIT BAR

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

CANNOLI CAKE

pistachios, amaretto buttercream, chocolate ganache

REHEARSAL SUPPER VOWING PERSONALITY



PLATED Dinner

All plated dinner options are based on three courses including Salad, Main Plates and Dessert with tableside Coffee and Tea Service.

SALADS

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

farmland bacon, crumbled blue cheese, tomatoes, chives, buttermilk ranch

RATATOUILLE AND ENDIVE (GF) (V)

fresh mozzarella, cherry tomatoes, basil pesto, marinated olives

MAIN PLATE

ROTISSIERE CHICKEN

\$55 per guest

au gratin potatoes, cherry tomatoes, sautéed mushrooms, bourbon glaze

NEW YORK STRIP STEAK

\$85 per guest

au gratin potatoes, creamed spinach, black garlic demi

BEER BRAISED SHORT RIB

\$68 per guest

potato parsnip mash, caramelized sprouts, tear drop peppers, au jus

PAN SEARED SWORDFISH

\$60 per guest

asparagus, heirloom potatoes, corn béchamel, charred lemon

SHRIMP GNOCCHI

\$65 per guest

pancetta, green peas, tomatoes, thyme cream sauce

BRAISED LAMB SHANK

\$82 per guest

parmesan risotto, charred leeks, gremolata

DESSERTS

ALMOND NUTELLA CAKE

cream chantilly, vanilla cream anglaise

DUTCH APPLE PIE

baileys ice cream, salted caramel

WHITE CHOCOLATE PANACOTA

seasonal berries salad, biscotti crumble

Hearty

HOORAY



CHEF TO Prepare

Action Station Facility Charge:
\$150.00 per chef, per hour

HORS D'OEUVRES CHEF'S CHOICE

\$25.00 per guest or \$7 per piece

Chef Garcia's selection of two Hot and two Cold Hors d'Oeuvres based on four pieces per guest and a one hour reception. Selections to be determined 48 hours in advance.

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, shirracha 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

RECEPTION STATIONS

VEGETABLE CRUDITES (V) (GF)

\$15.00 per guest

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

ARTISAN CHEESE

\$19.00 per guest

Served with local honey (GF) (V), roasted nuts (GF) (VG), sun-dried fruits (GF) (V), and crackers (V). Local artisan cheeses to include:

- nordik creamery gouda (GF) (V)
- camembert (GF) (V)
- aged cheddar (GF) (V)

ANTIPASTO DISPLAY

\$19.00 per guest

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

TAPAS STATION

One Hour: \$26.00 per guest

Two Hours: \$32.50 per guest

patatas bravas (GF) (V) (DF), 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

SLIDER STATION

One Hour: \$24.00 per guest

Two Hours: \$30.50 per guest

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, wheatberries, quinoa, wild rice, couscous barley, hummus, lettuce, tomato, pumpkinseed

Ring IT ON



CHEF TO Prepare

Action Station Facility Charge:
\$150.00 per chef, per hour

PASTA STATION

One Hour: \$23.50 per guest
Two Hours: \$30.00 per guest

BUCATINI

short rib, spinach, tomatoes,
marsala sauce

CAVATELLI

grilled chicken, pesto cream sauce

RICOTTA RAVIOLI

zucchini, peppers, shiitake mushroom
bechamel

TOPPINGS TO INCLUDE:

shaved parmesan, crushed red pepper,
grated asiago warm garlic bread sticks (V)

BRAISED SHORT RIB STEAM BUN STATION

\$575 | Serves (75) portions

horseradish aioli, korean style bbq
sauce, kimchee, whole grain mustard,
chimichurri, mango salsa

WHOLE ROASTED PIG

\$525.00 each | Serves (100) portions

pico de gallo, tomatillo salsa, pasilla
pepper salsa, valentina, radish salad,
pickle cabbage, chutney, sriracha

ROASTED GROUPE

\$590 | Serves (70) portions

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

BBQ BEEF BRISKET

\$575.00 each | Serves (75) portions

buttermilk biscuits, polenta bread,
carolina barbecue sauce, classic barbecue
sauce

BEER BATTERED TACO STATION

\$375.00 each | Serves (50) portions

miniature corn tortillas, queso
fresco (V) (GF), mango habanero
salsa (V) (GF), roasted tomatillo
salsa (V) (GF), pico de gallo (V) (GF),
lime wedges (VG) (GF)

WHOLE ROUND OF BEEF

\$1,050.00 each | Serves (150) portions

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

COOKIE STATION

\$21.50 per guest

Cookies warmed & prepared by our
chef choice of three cookies:

- chocolate chip (V)
- peanut butter (V)
- double chocolate
- snickerdoodle (V)
- macadamia white chocolate

CHEESECAKE FANTASY

\$21.50 per guest

plain, red velvet, kahlua & oreo
cheesecake

TOPPINGS:

hot fudge, caramel and melba sauces,
strawberry compote, whipped cream,
chopped pea-nuts, crushed oreos,
maraschino cherries



JUST A LITTLE
SLICE OF
Happiness

CELEBRATION Cakes

Share with us your favorite cake flavors and we will craft the cake for your celebration.

SERVES	20ppl	30ppl	40ppl
PRICE	\$70	\$90	\$110

FLAVORFUL FEELINGS

vanilla bean butter cream, white chocolate butter cream, gianduja butter cream, cappuccino butter cream, raspberry jam, apricot jam, fresh strawberries, nutella, lemon curd

LET THEM HAVE CAKE

birthday cake, carrot cake, dark chocolate, banana nut, vanilla bean, red velvet, lemon

THE ICING ON THE CAKE

vanilla bean butter cream, citrus cream cheese, rolled fondant

IT'S
Chemistry



720 South Michigan

BAR PACKAGE

PACKAGE PRICE (PER PERSON)

Hours	1 hr	2 hrs	3 hrs	4 hrs	+1 hr
Full Bar	\$25	\$34	\$43	\$52	\$8
Beer, Wine, Soda	\$23	\$32	\$41	\$50	\$7

DRAFT SELECTIONS

guinness, harp, smithwicks, magners,
goose island (rotating), guinness blonde,
blue moon

DOMESTIC

bud light, budweiser, coors light,
miller light

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, martini, hiram walker

WINE

columbia crest h3 cabernet, columbia
crest h3 merlot, columbia crest h3
chardonnay, columbia crest h3 savignon
blanc, la marca



PADDY Vibes



BAR PACKAGES SELECTIONS

The Irish BAR PACKAGE

PACKAGE PRICE (PER PERSON)

Hours	1 hr	2 hrs	3 hrs	4 hrs	+1 hr
Full Bar	\$25	\$34	\$43	\$52	\$8
Beer, Wine, Soda	\$23	\$32	\$41	\$50	\$7

DRAFT SELECTIONS

guinness, harp, smithwicks,
goose island (rotating), magners,
guinness blonde, blue moon

DOMESTIC

bud light, budweiser, coors light,
miller light

IMPORTS

corona extra, heineken, stella artois

CRAFT

revolution, goose island, lagunitas,
blue moon

SPIRITS

kalak irish vodka, gunpowder irish gin,
captain morgan, sauza gold, jameson,
john sullivan irish bourbon, martini,
hiram walker cordials, tullamore dew

WINE

la marca, chateau le bergey, mark west
pinot noir, alta luna pinot grigio,
canyon road chardonnay

Prices listed throughout are subject to food and beverage tax, gratuity, service charge and city tax.

HILTON CHICAGO | 720 SOUTH MICHIGAN AVE | CHICAGO, IL 60605 | T: 312-922-4400 | HILTONCHICAGOHOTEL.COM

RAISING The Bar



8th & Michigan BAR PACKAGE

PACKAGE PRICE (PER PERSON)

Hours	1 hr	2 hrs	3 hrs	4 hrs	+1 hr
Full Bar	\$21	\$30	\$39	\$48	\$7
Beer, Wine, Soda	\$19	\$28	\$37	\$46	\$6

DRAFT SELECTIONS

guinness, harp, smithwicks, magners,
goose island (rotating), guinness blonde,
blue moon

DOMESTIC

bud light, budweiser, coors light,
miller light

IMPORTS

corona extra, heineken, stella artois

CRAFT

revolution, goose island, lagunitas,
blue moon

SPIRITS

smirnoff vodka, myers's platinum,
new amsterdam gin, sauza blue, jim beam,
tullamore dew, martini, cutty sark scotch,
hiram walker

WINE

sparkling, all varietals





WE'RE GETTING
Hitched