

OUR STORIES – **CHICAGO**

FLAVOR

**TASTE
EXPLORE
ENGAGE
TOAST**

FALL 21 // WINTER 22

**"I ALWAYS TRY TO
ENSURE THAT MY
FOOD INSPIRES
EVERYONE TO
SIT DOWN WITH
THEIR FAMILY,
EAT SLOWLY,
AND ENJOY THE
COMPANY,"**

– CHEF MARIO

**WHERE
PROHIBITION
CREATED
COCKTAIL
INNOVATION**

EXPLORE THE
CITY'S BEST
LIBATIONS

**CHEFS SHARE
CHILDHOOD
INSPIRATIONS**

**CITY
FLAVORS:**

**CURATED MENUS
& EXPERIENCES**

**BREAKFAST
BUFFETS THAT PUT
ENERGY INTO
THE DAY**

**SWOON-WORTHY
"ACTION" STATIONS**



Hilton

CHICAGO

Welcome to Chicago

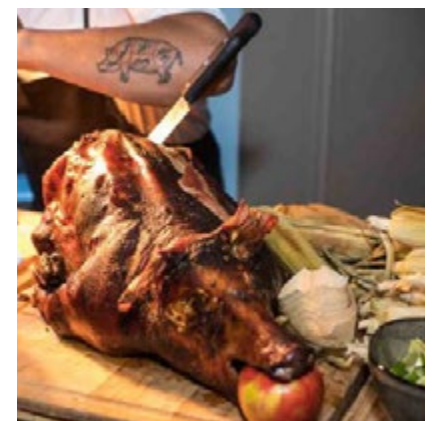
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all of the special places and destinations you'll discover when staying at a Hilton hotel, Chicago offers an abundance of things to do, sights to see and unique settings. The sky's the limit, and we want you to enjoy the best that Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Chicago stories, our Fall/Winter menus and our chefs' choices for things to taste, explore, engage and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients or attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Hilton can provide.



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-  Vegetarian
-  Vegan
-  No added gluten
-  Dairy free



Adding a Zest of Flavor to the Community

WITH EXECUTIVE CHEF, MARIO GARCIA

FLAVORS ARE THE SPICE OF LIFE AND IGNITE MY PASSION FOR

creating dishes made with high quality ingredients and really flavorful. Food is a very prevailing element which I truly believe encourages people to gather around the table, sharing in warm banter and laughter to recharge the mind, body and soul. Watching people interact with one and another over a playful meal activation that our culinary team spends countless hours to perfect is pure magic. It all starts with the select of produce and ingredients.

We're ever-mindful to partner up with local small farms, butcheries, bakeries, dairies, breweries and distilleries ... it's important to me that we collaborate with local producer to be successful, especially for me coming from a small farm town in Mexico where I cultivated alongside my parents. I know first-hand how this can positively impact their means for the better. See this is what makes the cooking process so incredibly rewarding – I'm able to enrich people's lives, contribute to the community and stay true to my roots – this got me thinking, there's a great opportunity for me to spread the joy beyond the walls of the hotel. I was hungry for more – I wanted to touch more people and expose our hyper-local focus. I think the perception of large hotel culinary operations is misconstrued pertaining to the ability to be sustainably responsible with local partners due to the high volume. I wanted to spread awareness and spotlight local purveyors on the rise and how we work together. Chicago is plentiful with opportunities to showcase, you just need to get out there and get involved. This past January we attended First Bites Bash, then in April with brought the bacon at Bacon Fest and this summer we participated in Garden Chef Series at Chicago Botanic Gardens, Out of the BLU, Chefs on the Grill and Chicago Gourmet. We even made time to cultivate our rooftop garden + apiary, kept a watchful eye on our Windy City Harvest Plots, and canned a new beer in collaboration with Sketchbook for Kitty



O'Sheas. We continued the momentum to round out the year with Lyric Halloween Masquerade and Chef's Celebrity Ball for Meals on Wheels.

As the weather changes with the season, we're flying the bees to Florida to check-in with our Hilton friends for the winter, we're lighting up our indoor micro-green crops again, we're excited about our new partnership with a local food rescue organization "The Chicago Food Project" for weekly food donation pickups and also became Surfrider certified.

At the end of each day, I look around to my team and I'm thankful. We collaborate, work to do good things for our community and bring sheer delight to the faces of many – those providing produce + ingredients to those savoring them.



"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 nutrient-rich 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," says Chef Mario. "This same philosophy applies to banquets, just on a larger scale. Producing massive food functions can have additional perks, such as working with farmers for the week since we use all the vegetables they can produce for a single event. 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."

Breakfast Buffets

Minimum 25 people. Maximum of 90 minutes of service.

Breakfast Buffets include orange & cranberry juice, freshly brewed coffee, tea service.

Classic Continental

bagels & whole wheat English muffins | butter, whipped cream cheese, orange marmalade & peanut butter | whole apples & bananas | hard boiled eggs with shell | select one breakfast pastry from pastry selections
\$44 per person

Executive Continental

whole apples & bananas | seasonal diced fruit | steel-cut oatmeal station | golden raisins, granola, sliced bananas, walnuts, caramelized peaches | brown sugar | select two breakfast pastries from pastry selections
\$47 per person

Grant Park Buffet

bagels, whipped cream cheese | whole apples & bananas | seasonal diced fruit | farmland smoked bacon | roasted Yukon potatoes, grilled onions, spinach | fire-roasted peppers and onions vegetable frittata | cheddar cheese | tomatillo salsa | yogurt station with strawberry yogurt | plain Greek yogurt, honey, granola, slivered almonds, golden raisins, walnuts, sundried apricots | select two breakfast pastries from pastry selections
\$53 per person

Millennium Park Buffet

whole apples & bananas | seasonal diced fruit | grilled breakfast sausage links | red skin potatoes, peppers, roasted shallots | sticky buns, salted caramel & pecans | Spanish-style torta, potatoes, onions, peppers, fresh herbs, manchego cheese | steel cut oatmeal station or chilled overnight oats with chia seeds & coconut milk | golden raisins, granola, sliced bananas, walnuts, caramelized peaches, brown sugar | select two breakfast pastries from pastry selections
\$55 per person

Pastry Selections

- muffins: maple pecan | carrot bran & golden raisin | peanut butter & banana | blueberry
- croissants: butter | multigrain | Nutella
- cinnamon scones
- orange almond pound cake
- zucchini bread

Breakfast Buffet Enhancements

Enhancements are to complement your breakfast and must be ordered in addition to a breakfast buffet.

- cage-free scrambled eggs \$6 per person
- farmland smoked bacon \$6 per person
- grilled breakfast sausage links \$6 per person
- chicken-apple sausage \$7 per person
- breakfast sausage patties \$6 per person
- turkey sausage patties \$7 per person
- chicken poblano hash \$7 per person
- ham \$6 per person
- hard boiled eggs with shell \$48 per dozen
- individual breakfast sandwich \$8.50 per person
cage-free eggs, Canadian bacon, American cheese, buttery bun
- breakfast burrito \$8 per person
cage-free eggs, Wisconsin cheddar, roasted peppers, onions

BREAKFAST MENUS



AM SIPS AND BREWS

Give your Guests an extra jolt of energy in the morning! Keep them caffeinated with our **Sparrow coffee or canned cold brew options**

Our **Juice Shooters** can provide an extra flavor punch to your breakfast buffet

Plant-based milks such as soy, almond, or coconut are available for coffee stations (additional cost)



Breakfast Stations

Minimum 25 people. Maximum of 90 minutes of service.

Stations are to complement your breakfast and must be ordered in addition to a breakfast buffet. Chef fee required for action stations.

Oatmeal Station ✓

steel cut oatmeal or chilled overnight oats with chia seeds and coconut milk | golden raisins, granola, sliced bananas, walnuts, caramelized peaches 🍌, brown sugar

\$11 per person

Breakfast Sandwich Action Station

select two:

fried egg with serrano ham, arugula and roasted tomato on ciabatta | egg whites, spinach, goat cheese on a whole wheat English muffin 🍌 | queso fresco, avocado and chorizo torta | fried egg with American cheese and bacon on a croissant

\$12.50 per person

Yogurt Station 🍌

strawberry yogurt, plain Greek yogurt | honey, granola, slivered almonds, golden raisins, walnuts, sundried apricots, pineapple, cranberries

\$8 per person

Omelet Action Station

Omelets made to order by our chef. One chef per 150 guests required, based on 90 minutes of service.

cage-free eggs, egg beaters, egg whites | roasted peppers, onions, spinach, asparagus, diced tomatoes, mushrooms, fresh jalapeños, broccoli | ham, bacon, sausage, chorizo, turkey breast | American, Swiss, cheddar, feta | tomatillo salsa, tomato salsa, ketchup, sriracha

\$16 per person

Chicago Signature Donut Sampler 🍌

chocolate covered churros | glazed donut holes | white chocolate coconut donut holes

\$78 per dozen



Eggs and Hash Action Station

poached eggs served with a choice of hash:

short rib hash, golden Yukon potatoes, roasted vegetables 🍌 | chicken poblano hash, mole spiced Yukon potatoes, roasted vegetables and cilantro 🍌🍌 | sweet potato hash, crumbled Impossible Burger, spinach, onions, sage 🍌✓

select two:

hollandaise 🍌🍌 | sriracha hollandaise 🍌🍌 | arugula pesto hollandaise 🍌🍌 | tomatillo salsa 🍌✓ | guajillo pepper mole 🍌✓

\$14 per person

Chilaquiles Action Station 🍌

fried corn tortillas tossed with tomatillo salsa and topped with fried egg 🍌 | braised pork 🍌🍌 | braised chicken 🍌🍌 | queso fresco | avocado | sour cream | tomatillo salsa 🍌✓ | pasilla chili salsa 🍌✓ | habanero salsa 🍌✓

\$18 per person

Smoked Salmon 🍌

chopped hard boiled eggs 🍌🍌🍌 | cream cheese | parsley | red onions | mini bagels 🍌

\$12.50 per person

Plated Breakfasts

Minimum 25 people. Maximum of 90 minutes of service.

Plated breakfasts include orange juice, freshly brewed coffee, tea service and assorted breakfast pastries.

Chicago Omelet 🌱

cage-free eggs, mozzarella cheese, plant based Italian sausage, giardiniera, roasted potatoes with shallots and spinach

\$49 per person

Eggs and Hash 🌱

chorizo-spiced chicken, golden Yukon potatoes, chipotle crema, served with poached eggs

\$52 per person

Banana Nutella French Toast

served with maple syrup and hazelnut butter, grilled maple sausage

\$46 per person

Deconstructed Eggs Benedict

poached eggs and grilled country ham, served atop potato rösti with chive hollandaise

\$54 per person

Plated Breakfast Enhancements

Enhancements are to complement your breakfast and must be ordered in addition to a plated breakfast.

Fresh Fruit Poke 🌱🌱

honey, mint, passionfruit coulis

\$6.75 per person

Berry Parfait 🌱🌱

fresh berry salad, Greek yogurt, agave nectar, toasted almonds

\$7.25 per person

Coconut Chia Pudding 🌱🌱

roasted pineapple, mango mostarda, walnuts, toasted coconut

\$7.25 per person

BREAKFAST MENUS

RISE & SHINE WITH FRESH-TO- PLATE DISHES



**RISE &
SHINE**
WITH FRESH-TO- PLATE
DISHES



FunBREAKS

Packaged break minimums are 25 people for up to 30 minutes of service.

Gastro Pub

homemade sriracha potato chips | warm pretzels |
fried pickles | cerveza queso dip |
marinated cheese curds
\$28 per person

Kid at Heart

*Activity option: giant Jenga or Connect Four
tournament (activity is additional cost)*

chocolate chip cookies | grilled cheese squares |
peanut butter and jelly on polenta toasts |
chocolate covered strawberries
\$29 per person

South of the Border

house made salsa | guacamole | queso fundido
with pico de gallo | tortilla chips | chocolate
dipped mini churros | fruit salad with pickled limon
\$28 per person

Around Chicago

local honeycomb bread | individual local cheese plates
with chef's selection of cheeses, and fruit mostarda |
mini salted caramel local apple streusel pies | maple
teriyaki beef jerky
\$30 per person

Build Your Own Trail Mix

raisins | M&Ms | peanut M&Ms | sesame sticks |
candied walnuts | cashews | dried apricots |
dried cranberries
\$26 per person

Juice Shooters

Juice Shooters are to complement your break and must
be ordered in addition to a break. Minimum order of one
dozen per type.

Choice of 4oz. Juice Shooters
maple, coconut, strawberry, almond butter | pineapple,
kale, celery | carrot, tumeric cantaloupe, lemon |
berry, Greek yogurt, passionfruit
\$4.50 each

Meet with Purpose

A new way to meet for an impactful return

THESE DAYS attendees want more. (Tell you something you don't know, right?) More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. With Meet with Purpose you can offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With Meet with Purpose, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.



Here are just a few ideas Meet with Purpose brings to the table:

Easy-to-implement, balanced menus

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no-gluten-added standard selections

Fitness- and wellness-focused breaks

- Instructor-led stretching activities
- City walk/run routes via event app
- Morning yoga, run and silent cardio-disco activities
- Meditation areas with virtual-reality headsets and headsets with music
- Standing table areas

Philanthropic tie-ins

- Local community give-back on-site and off site activities arranged by Hotel Community Projects Manager

Resource management and waste reduction

- Paperless guest room check-in through Hilton Honors Digital Key
- Energy-efficient lightbulbs, not-in-use default off switches for lights and equipment
- Surplus supplies donated to local charities, arranged by Hotel Community Projects Manager
- Recycling and responsible food waste management

AM/PM BREAK MENUS



Mindful Eating Breaks

Minimum 25 people. Maximum of 30 minutes of service.

All items are individually portioned.

Nuts, Seeds and Fruits 🌱

almond, goji berry and apricot bars | coconut chia pudding, mango mostarda, walnuts, toasted coconut 🌱 | pumpkin seed hummus, grilled naan bread | chili-lime flavored almonds 🌱

\$30 per person

Veggies and Fruits 🌱

Activity option: 10-minutes instructor led session focusing on posture, breathing techniques and easy stretches (activity is additional cost)

watermelon poke, sunflower seeds feta, fresh mint | vegetable crudités, edamame hummus 🌱 | chocolate-dipped banana pops | vegetable chips

\$26 per person

Power Up 🌱

celery sticks with peanut butter | assorted cubed cheeses and sun-dried fruit mostarda 🌱 | candied spiced almonds | whole bananas

\$24 per person

Savory and Sweet 🌱

banana, oatmeal, sunflower seeds and agave nectar bars | avocado dip, root vegetable chips 🌱 | fruit salad shooter with chili limon 🌱 | yogurt covered raisins 🌱 | sea salt toasted almonds 🌱

\$28 per person

The Kitchen Break 🌱

marinated cucumbers, chili-lime vinaigrette 🌱 | parmesan truffle popcorn 🌱 | orange, honey, Greek Yogurt, berries, house granola parfait 🌱 | sundried apricots and mangoes 🌱

\$27 per person

The Neuro Break 🌱

Activity option: giant Sudoku or crossword puzzle teambuilding activity (activity is additional cost)

blueberry, coconut, and almond butter smoothie | broccoli, parmesan, egg white bites | ginger, mint and orange salad, toasted sunflower seeds | mango iced Tea

\$28 per person

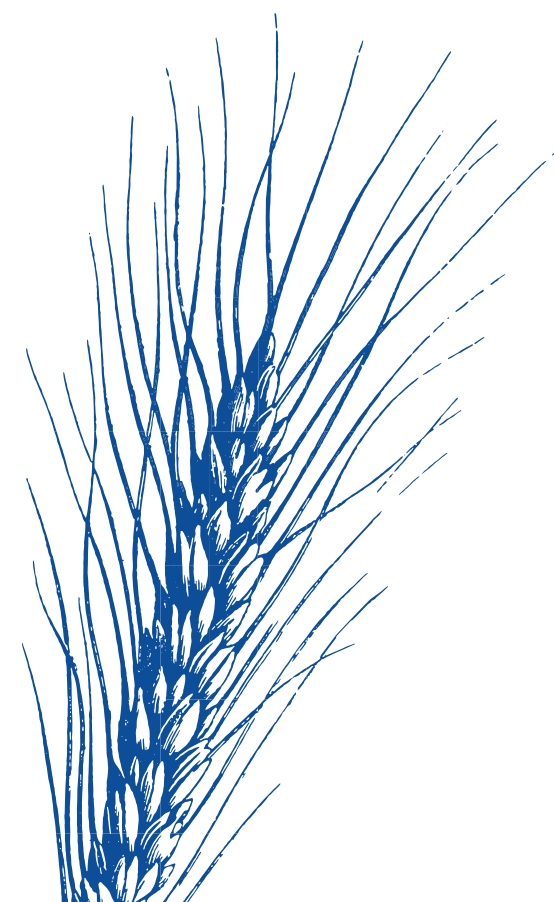
MINDFUL BEVERAGES

Don't forget... Mindful Drinking Ideas!

Flavored Sparkling Water can be a great option for your attendees trying to increase their water intake or kick their soda habit.

Assorted Kombucha selection will help your Guests stay healthy and balanced through the event.

Healthy Tip - Kombucha, the fermented tea, has large amounts of B vitamins and antioxidants which are said to aid in detoxification, produce healthy livers, improve joint care, and strengthen the immune system.



À la carte Break Selections

All break items must be purchased per item and are not offered on consumption. Minimum order of one dozen of each item.

Snacks - Fresh from the Bakery Pastry Selections

Pastries must be ordered by the dozen with a minimum order of one dozen per type.

- **assorted croissants:** almond | multigrain | Nutella | plain
- **assorted scones:** cinnamon | raspberry & white chocolate
- **assorted bagels with whipped cream cheese:** plain | wheat | everything | sesame | cinnamon-raisin
- **whole wheat English muffins**
- **assorted pound cake:** chocolate chip and banana | Nutella | double chocolate | orange almond
- **vanilla mascarpone cake**
- **assorted jumbo cookies:** chocolate chip and oatmeal raisin | peanut butter | snickerdoodle
- **assorted brownies:** Irish cream | walnut | double fudge
- **assorted cheesecake bars:** chocolate chip pistachio peppermint | salted caramel apple
- **assorted cupcakes:** chocolate | vanilla
- **chocolate covered macaron lollipops**
- **milk chocolate covered Rice Krispie pops**
- **assorted cake pops:** red velvet | chocolate | carrot

\$63 per dozen

CHICAGO SEASONS

Give your Guests visions of summer patio season with a variety of punch bowl cocktail options that will make them forget it's below freezing outside.

Alternatively, give them something warm to hold onto with a comfort beverage station featuring hot apple cider or hot chocolate and a variety of toppings.

Specialty Pastry Selections

pastries must be ordered by the dozen with a minimum order of one dozen per type.

Nutella stuffed cookies | s'mores stuffed cookies |
homemade almond goji berry bars✓
\$65 per dozen

Snacks - Healthier Side

- individual string cheese \$4 each
- assorted individual yogurts \$4.75 each
- assorted individual Greek yogurts \$6 each
- seasonal whole fruit \$5 each
- granola and Nutri-Grain bars \$4.75 each
- individual bags of trail mix \$6 each
- flavored gourmet nuts \$42 per pound
chili - lime spiced almonds | sea salt cashews |
maple - cinnamon almonds
- 720 Snack Mix \$38.50 per pound
- mixed nuts \$38.50 per pound
- Pop Chips (barbeque and sea salt) \$5 each
- 100 calorie snack bags (Oreo and Chips Ahoy) \$4.75 each
- hard boiled eggs with shells \$48 per dozen
- individual bags of Skinny Pop Popcorn \$5 each
- seasonal diced fresh fruit cups ✓ \$12.50 each
- fruit kabobs with agave nectar, cinnamon and blueberry dipping sauce ✓ \$98 per dozen

Snacks - Cravings

- original Pringles in short stack can \$5 each
- individual bags of potato chips (Baked Lays, Original Lays and Doritos) \$5 each
- individual bags of pretzels \$5 each
- individual bags of Stacy's Simply Naked Pita Chips \$5.50 each
- Gary Poppins Artisan Popcorn (Cheddar, Bacon Ranch, Salt & Vinegar and Cheddar Caramel Mix) \$7 each
- Gary Poppins Premium Artisan Popcorn (Tuxedo, Caramel Nut Crunch and Sweet Madras Curry & Cashew) \$8.25 each
- buttered popcorn \$4.50 each
- assorted candy bars (Snickers Twix and Kit-Kat) \$4.50 each

AM/PM BREAK MENUS





Beverages

Attended Required for all Beverage Stations

BREW

- Sparrow regular coffee | Sparrow decaffeinated coffee by the gallon
\$160 per gallon, \$100 per half gallon
- freshly brewed gourmet regular coffee | decaffeinated coffee | assorted teas and hot chocolate
\$150 per gallon, \$92 per half gallon

BREW Experience

Sparrow Coffee Experience

Kitty O'Sheas, a Chicago beacon to the Irish community for over 30 years, has partnered with Sparrow Coffee for its own proprietary blend consisting of 50% Brazilian, 25% Ethiopian and 25% Sumatran beans. The flavor profile is bold with wonderful cocoa notes, balanced acidity and hints of blueberry. Sparrow is the first green certified roaster in Chicago and is found in over a dozen Michelin-star rated restaurants here in the city.

Sparrow Coffee Break

raw sugar | cream | oat milk | almond milk | chocolate shavings | nutmeg | toasted coconut whipped cream | madeleine cookies
\$25 per person, up to 30 minutes of service

CHILL

All bottled beverages, excluding soft drinks and bottled water, must be purchased per item and are not offered on consumption.

- individual bottled water \$6.75 each
- lemonade | tropical fruit punch | iced tea
\$125 per gallon, \$80 per half gallon
- bottled juices \$6.75 each
- Honest Tea \$7.50 each
- Vitamin Water \$7 each
- juices: orange | grapefruit | cranberry | V8 | tomato | apple | pineapple
\$125 per gallon, \$80 per half gallon
- infused water: cucumber, mint, lime | orange, star anise | kiwi, basil, raspberry | blueberry, cinnamon, sage \$100 per gallon
- passion fruit lemonade | ginger mint green iced tea, mango iced tea \$130 per gallon
- plant based milk options, choose from soy, almond or oat milk \$2 per person

CHILL Bubbles

- Sparkling water \$6.75 each
- soft drinks (Coca-Cola products) \$6.75 each
- regular or sugar-free Red Bull \$7.50 each
- La Croix sparkling water, grapefruit, mango, lime, orange \$7 each
- Chicago sodas: root beer, diet beer, orange, cream soda, black cherry \$7.50 each

All Day Beverage Package

The All Day Beverage Package requires a minimum of 25 guests. The package must remain in the same location and will be available for no more than 8 consecutive hours.

freshly brewed gourmet coffee | decaffeinated coffee | assorted teas | bottled water
\$38 per person



WELCOME TO CHICAGO, the city that feels like home

THERE IS ADVENTURE AROUND EVERY TURN WITH A MILLION THINGS TO DO.

Visit one of many world-class museums, catch a show in one of over 200 theatres, shop the Magnificent Mile & State Street, check out one of over 500 street festivals, experience concerts at one of the iconic small venues, get fanatic at a sporting event, hang out on the Ledge at Willis Tower, learn to sail on Lake Michigan in the summer or take the Polar Plunge in the winter, experience a flavorful cup of joe at one of the local roasters or toast a pint at one of the many local breweries, and the list goes on.



STORIES of Chicago

And of course, no one leaves Chicago hungry. Named the best big city by Conde Nast for two years and counting, Chicago is sure to be a city you soon won't forget, especially for foodies. First-time visitors might come to Chicago for the culture and architecture, but many travelers return for the food. The city, known for its own classics like Chicago-style hot dogs and pizza, has also proudly earned its share of accolades for an unstoppable food scene. In fact, Bon Appétit Magazine named Chicago the 2017 restaurant city of the year.

Sprinkled throughout the city are some of the culinary team's favorite spots – some lesser known than others, but all promise a delish meal and cocktail experience.

- **Frontier** – the ultimate whole animal experience!
- **etta** – relaxed spot for wood-fired food
- **Chinatown** for Dim Sum
- **The Purple Pig** – while they don't take reservations, the Milk-Braised Pork Shoulder and other rotating menu items are worth the wait!
- **Revival Food Hall** – features a variety of local vendors ranging from poke and BBQ to empanadas and pizza
- **Lula Café** – one of Chicago's most popular brunch spots
- **Siena Tavern** – the Cocoli and Spaghetti here are to die for!
- **Pequod's** – you've probably heard of Giordano's or Lou Malnati's, but Pequod's actually has the best deep dish in the city!
- **Èma** – great spot for delicious Mediterranean food

CHEF INSPIRATION

Childhood Stories



**MARIO
GARCIA**
Executive Hotel Chef



**WING
AU**
Executive Pastry Chef



**THOMAS
CAPRA**
Sous Chef



**LISA
SELMAN**
Director of Beverage

The moment I put on my chef coat, it's like I transform into Superman.

Cooking is what makes me feel good. I'm at my best when I'm able to present plates that are reflective to the kitchen's dedication of selecting the freshest, highest quality ingredients and transforming them into edible art forms. I take great pride in building a comradery with my team and purveyors who share my philosophy: a passion for culinary, a hunger for selecting the best ingredients and making really good food.

It seems like yesterday when I started at Hilton Chicago as pot-washer, and the past 23 years have quickly come and gone. I'd willingly say "yes" to anything and everything, and that eagerness paid off. I've learned from a number of skilled chefs and even put myself through culinary school while working here. After holding nearly every position in this very kitchen, I know this place inside and out and it's what helped me prepare for today. But, it's those fond childhood memories with my family that really got me hooked on food in the first place.

My passion for food came at a very young age. Growing up in Fresno, California, my parents and I worked on a farm together, growing and harvesting tomatoes, cilantro, peppers and beans. It's there that I really learned about the importance of living off the land and advocating for local farmers long before the trend. With admitted nostalgia, tomatoes have a big place in my heart and many of my recipes that you'll experience will have some kind of tomato element.

There were no cakes or desserts around the house when I was little growing up in Hong Kong. Whenever my siblings had a craving for sweets, my elder sister would give us some cooking rock sugar from the kitchen. At that time, I wished to be able to make something sweet and delicious for my family to enjoy.

When my parents were planning to move to the United States, my father wanted me to think about my career and begin to plan for my future. I told him right away that I want to make desserts. As he was working in the security department in a hotel, I was lucky enough to have the chance to join the pastry department to start my sweet introduction into the magnificent world of confectionary delight.

After a year in the pastry department, I made a birthday cake for my father. The whole family was so happy and utterly amazed. Then, I made a wedding cake for my sister. It had only two layers, but it was the very first time I made a wedding cake. That feeling of success led to a road of no return for my continued love of sweets.

Working in the pastry has a lot of different challenging obstacles each day. The Hilton Chicago Gingerbread house is my favorite creation, and we endured challenges transporting it from the pastry kitchen to the lobby, but we did it together. Nothing beats seeing Guests' faces light up with joy when people gather to take photos around that piece or when a couple sees their wedding cake for the first time, or when we just take a custom dessert to the next level for a client and really knock it out of the park. Bringing smiles and cause for celebration through sweet creations is incredibly rewarding. What can I say? It's a sweet job.

I used to help my mother prepare Sunday sauce with meatballs from a generational, hand-me-down family recipe for the pasta dinner that my family hosted at our house every weekend. It taught me to take pride in what I was cooking, especially with some of the harshest critics – family. Spending that time in the kitchen on a weekly basis sparked my interest in food ingredient combinations. I began to expand beyond that Sunday meal prep to experimenting with whatever was in the refrigerator or pantry and created my very own test kitchen. I began mixing all kinds of things to make my creations taste good and sometimes it worked out and sometimes it didn't. But what I learned in my mom's kitchen and from generations before me was that a great meal doesn't have to be complicated. I've seen that time after time through working with a team of people in the kitchen from every corner of the world.

I still jump at the chance to roll up my sleeves to make a fresh pasta dish. There is just something so alluring about creating a great sauce with freshly made pasta.

I started going to this hidden bar while I was attending college in Detroit. It was a spot for industry folks, and I thought the bartenders were really cool. I wanted to be a part of the scene. So I put my time in, starting off as a hostess and busser for some extra cash while I was in college. Then I progressed into a cocktail server and tried to learn as much as possible from the bartenders. As luck would have it, the place got slammed one night and we were short staffed. The rest is history and good thing, because carrying a tray wasn't really my forte.

My first true experimentation with cocktails was about 14 years ago, long before all the fancy mixes we have today. There was this shot that we'd concoct that had raspberry vodka, Blue Curacao, Razzmatazz, Midori, Amaretto, Cranberry and sour mix. That was one of the first multi-ingredient drinks I made. Which lead me to falsely believe that I could mix any liquids and it would work. Instead, I started to really focus on learning flavor profiles of different spirits and liquors and how to achieve a balanced cocktail. I was intrigued by the "why" when learning about how a spirit was made. I would use that knowledge and honor it with a creative spin for a delicious beverage. One of my proudest creations to-date was a smoked salt simple syrup which I initially used for a smoked Paloma, but my creation found its way into a number of original cocktails. Apparently, the apple doesn't fall too far from the tree – my mom was a barmaid in Detroit and that's how she met my dad!



Ingredients

- 2 lbs. small peeled shrimp
- 2 lbs. carrots
- 1 ea. red onion Julienned
- 10 ea. limes (juice & zest)
- 2 ea. seedless cucumbers
- 1 ea. bunch cilantro
- 2 ea. mangos
- 2 ea. avocados
- Chiltepin to taste
- Salt & pepper
- 12 ea. tostadas
- Mexican style salsa

Directions

1. In a large bowl, place the shrimp and onions and season with salt, pepper and chiltepin, then add lime juice and refrigerate for at least an hour.
2. Using a juicer, extract the carrot juice and set aside.
3. Peel and slice the cucumber and season with salt pepper and chopped cilantro. Get the chilled shrimp and add the carrot juice and marinate.
4. Add some of diced mango and diced avocado and gently mix the ingredients to avoid the mango and avocado from getting mushy.
5. In a large platter line up the sliced cucumber, then place the marinated shrimp in the middle of the platter and garnish with the remaining mango and avocado and chopped cilantro. Served with Tostadas and Mexican Style Salsa.



Cake Pop Ingredients

- 3 ea. eggs
- 2 cups sugar
- ¾ cup buttermilk
- ¾ cup vegetable oil
- 2 Tsp. vanilla extract
- 2 cups all-purpose flour
- 2 Tsp. cinnamon powder
- 2 Tsp. baking soda
- ½ Tsp. salt
- 2 cups shredded carrots
- 1 cup chopped pecans
- 3 ½ oz. coconut flakes
- 8 oz. crushed pineapple

Baking Process

1. Spray and paper a 10" Cake Pan and heat oven to 350 degrees.
2. Combine all of the dry ingredients (flour, cinnamon, baking soda, salt) in a separate mixing bowl.
3. Combine the eggs, sugar, buttermilk, oil and vanilla. Add dry ingredient mixture and mix until all of the ingredients are fully combined.
4. Next add the Carrot, pecans, coconut, and pineapple mixing gently with a spatula.
5. Pour into the previously prepared cake pan and bake for 25 to 30 minutes at 350°F degrees.
6. Let it cool before serving.

Cream Cheese Filling Ingredients

- 6 oz. Butter (softened)
- 12 oz. Cream Cheese
- 3 Cup Powder Sugar
- 1 ½ Tsp. Vanilla Extract

Assembling Process

1. Combine the soft butter in a mixing bowl until well combined and add the powder sugar and vanilla, and mix until you reach a creamy consistency.
2. You will need to melt your favorite type of chocolate.
3. Place the chilled carrot cake in a mixing bowl and break in to little pieces, add some of the cream cheese filling until you reach a scoop-able consistency. (Note: do not add too much filling because your dough can become too soupy to scoop).
4. Scoop the size that you desire to make your cake pop, add stick and freeze for at least an hour.
5. Melt some of your favorite dipping chocolate. Add some food coloring to make some fun color cake pops, if desired.
6. Once the cake pops are of a hard consistency dip in the melted chocolate and let them set for a few minutes. Enjoy.



Ingredients

- 2 oz. Whiskey
- ¼ oz. Giffard's Apricot Liqueur
- ¾ oz. Lemon
- 1 oz. Ginger Syrup

Method

Shaken
Served over Fresh Ice
Rocks Glass
Cherry Garnish



Ingredients

- 1 oz. Vodka
- ½ oz. Absolut Pear
- ½ oz. Mathidle Pear Liqueur
- 1 oz. Pear Chamomile Syrup
- ¾ oz. Lemon
- Pinch of Rosemary

Method

Shaken
Served over Fresh Ice
Rocks Glass
Rosemary Sprig Garnish



Ingredients

- 1 ½ oz. Gin
- ¼ oz. St. Elizabeth Allspice Dram (clove, black pepper & Cinnamon notes)
- 1 ¼ oz. Passion fruit Cinnamon Syrup
- ¾ oz. Lemon
- 2 Dashes of Angostura bitters

Method

Shaken
Served over Fresh Ice
Wine Glass
Lemon Wheel Garnish



Monday

Little Italy

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Arugula Salad

baked ricotta, toasted almonds, red wine vinaigrette

Romaine Salad

cannellini beans, olives, onions, tomatoes, basil, roasted red pepper vinaigrette

Tomato Mozzarella Salad

fresh basil, balsamic

Sandwiches & Wraps

Italian Sub

Italian cold cuts, provolone, Italian dressing, Tuscan roll

Caprese Sandwich

mozzarella, tomato, pesto aioli, toasted oats ciabatta

Chicken and Arugula Sandwich

giardiniera, sundried tomato aioli, focaccia

Roast Beef Sandwich

romaine, bruschetta, gorgonzola aioli, roasted red onion roll

Soup

Minestrone Soup

Hot Mains

Chicken Picatta

roasted potatoes, parsley lemon garlic broth

Braised Cod

artichokes, tomatoes, olives

Italian Sausage

peppers, onions, arrabbiata sauce

Pan Fried Meatballs

fire roasted tomato basil sauce

Sides

Parmesan Risotto

white wine, garlic, onions

Garlic Roasted Broccolini

Sweets

Assorted Cannoli

Tiramisu

Day of the Week Cold Buffet \$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet \$67 per person

two salads | three hot mains | two sides | dessert assortment

Include soup selection - additional \$2 per person

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Visit Taylor Street to check out restaurants that span generations of Chicago history. Although well known for pizza and pasta, Little Italy is also home to specialty spots such as Mario's Italian Ice.
- Host a Make-Your-Own-Cannoli class. See Event Manager for pricing.

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Host a guacamole class with our Chef. See Event Manager for pricing
- Visit the National Museum of Mexican Art, take a tour of the vibrant murals on 16th Street, or stop by the many art galleries and studios

Tuesday Pilsen

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Mixed Greens Salad 🌱🌿

jicama, carrots, cauliflower, cilantro lime vinaigrette

Roasted Corn Salad 🌱🌿

black beans, calabacitas

Grilled Romaine Salad 🌱🌿

shaved radish, pepitas, cotija, cheese, chipotle ranch

Sandwiches & Wraps

Marinated Beef Wrap 🌱🌿

tomatoes, black bean salsa, pimento mayo, whole wheat tortilla

Grilled Chicken Warp

pico de gallo, queso fresco, chipotle mayo, spinach tortilla

Roasted Turkey Sandwich

romaine, tomatoes, poblano, crema, telera roll

Roasted Vegetable Wrap 🌱🌿

corn, queso cotija, pumpkin seed hummus, flour tortilla

Soup 🌱🌿

Chicken Tortilla Soup

roasted chiles, fresh corn

Hot Mains

Grilled Carne Asada 🌱🌿

roasted peppers and onions, cilantro

Chicken in Mole ala Veracruzana 🌱🌿

mole Veracruz style

Pork Al Pastor 🌱🌿

grilled pineapple, charred onions

Sides

Refried Beans 🌱🌿

sautéed onions, fresh cilantro

Spanish Rice 🌱🌿

tomato broth, fresh corn

Vegetable Brochettes 🌱🌿

corn, zucchini, onions, herb butter

Sweets

Chocolate Covered Churros

Tres Leches Cake

Flan Chocolate Caramel

Day of the Week Cold Buffet \$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet \$67 per person

two salads | three hot mains | two slides | dessert assortment

Include soup selection - additional \$2 per person

SPICE UP YOUR BEVERAGES

Bring some spicy fun to your lunch with our Better without Booze drinks such as Watermelon Mint Aqua Fresca or our Spice Cilantro, Pineapple & Guajillo “No-garita”.

Chef attendant required.

Wednesday

Magnificent Mile

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

All Green Salad 🌱✔️

spinach, arugula, romaine, cucumbers, julienned peppers, red wine vinaigrette

Chopped House Salad 🥗✔️

iceberg, spinach, chives, tomatoes, balsamic vinaigrette

Roasted Potato Salad ✔️

arugula, crispy, julienned onions, Dijon vinaigrette

Sandwiches & Wraps

BLT Wrap 🥪

bacon, lettuce, tomatoes, dijonaise, whole wheat tortilla

Roast Beef and Arugula Sandwich 🥪

roasted tomatoes, horseradish aioli, pretzel bun

Brie Sandwich 🥪

cranberry mayo, spinach, sourdough bread

Turkey and Boursin Sandwich

roasted red peppers, arugula, toasted, oats, ciabatta

Soup

Potato Leek Soup 🍲

Hot Mains

Pan Seared Chicken 🍗🌱

champagne vinaigrette, roasted root vegetables

Roasted Salmon

farro couscous, lemon caper sauce

Short Ribs Shepherd's Pie

Yukon gold mashed potatoes

Sides

Buckingham Potatoes 🥔

Sautéed Zucchini and Spinach 🥒🌱

bell peppers, fresh herbs, roasted garlic

Sweets

Assorted Eclairs

Assorted Cheesecake

Day of the Week Cold Buffet \$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet \$67 per person

two salads | three hot mains | two slides | dessert assortment

Include soup selection - additional \$2 per person

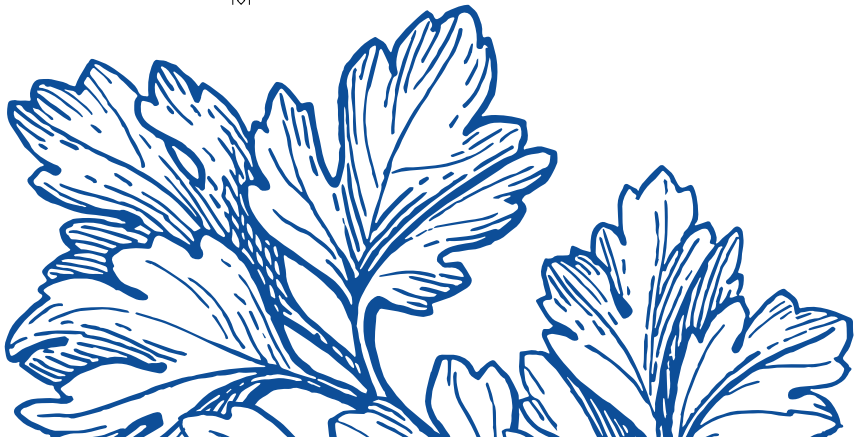
LUNCH MENUS



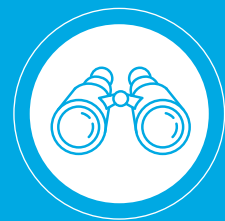
Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Take an Architectural Boat Tour to learn all about Chicago's rich history and beautiful buildings
- Grab your walking shoes and take a stroll to the famous Cloud Gate art display, more commonly known as The Bean



LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Host a cocktail competition with your Guests. See Event Manager for pricing
- Take a walk along “Restaurant Row” for a dynamic and diverse selection of nightlife options and endless unique craft cocktails
- Take in a Chicago Bulls or Chicago Blackhawks game

Thursday West Loop

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Spinach Orange Salad

pea shoot sprouts, golden raisins, carrots, oranges, champagne vinaigrette

Wedge Salad

crumbled bacon, tomatoes, chives, blue cheese dressing

Golden Beets & Farro Salad

romaine, golden beets, farro, pecorino, walnuts, arugula pesto vinaigrette

Sandwiches & Wraps

Serrano Ham Sandwich

manchego, arugula, basil, aioli, rosemary focaccia

Teriyaki Chicken Lettuce Wrap

green onions, toasted sesame seeds

Turkey and Camembert Cheese Sandwich

arugula, balsamic onions, French baguette

Barbecue Squash Wrap

house barbecue spice, mixed greens, buttermilk ranch tomato tortilla

Soup

Italian Sausage Soup

kale, cannellini beans

Hot Mains

Boneless Grilled Chicken

bourbon-thyme reduction, roasted asparagus, pearl onions

Short Ribs

porcini mushroom demi-glaze, roasted leeks, carrots

Broiled Salmon

arugula pesto, roasted zucchini

Sides

Fingerling Potatoes

crispy sage, sea salt

Roasted Brussels Sprouts

crispy bacon, balsamic glaze, fresh herbs

Sweets

Dulce de Leche Creme Puffs

Nutella Stuffed Cookies

Day of the Week Cold Buffet \$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet \$67 per person

two salads | three hot mains | two slides | dessert assortment

Include soup selection - additional \$2 per person

SHRUB A DUB DUB

Give the feel of one of West Loop's craft cocktail lounges with one of our shrub mocktails like the Spicy Apple.

What is a shrub? A shrub is sweetened vinegar-based syrup, also called Drinking Vinegars that are infused with fruit juice, herbs and spices, and topped with spritzer water and alcohol if desired, although they are delicious zero proof!

Friday Old Town

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Arugula, Romaine, and Radicchio Salad

herbed goat cheese, pomegranate vinaigrette

Caramelized Carrot Salad

fresh basil, endive, flax seeds, maple balsamic vinaigrette

Cauliflower Salad

quinoa, pickled peppers, parsley, pine nuts, apple cider vinaigrette

Sandwiches & Wraps

Chicken Salad Sandwich

toasted almonds, grapes, celery, tomato focaccia

Roasted Portobello Sandwich

gouda, pesto, arugula, tomatoes, potato bun

Blackened Tuna Sandwich

kale, tomatoes, Dijon aioli, toasted ciabatta

Club Sandwich

turkey, bacon, lettuce, tomatoes, house

Soup

Tomato Basil Soup

Hot Mains

Braised Chicken

apple cider barbecue sauce, roasted carrots

Braised Short Ribs

Brussels sprouts, caramelized onions, chimichurri

Blackened Salmon

sautéed squash, herb sauce

Sides

Wild Rice

slivered almonds, cranberries, roasted peppers

Sautéed Spinach

mushrooms, roasted garlic, pine nuts

Sweets

S'mores Cookies

Pumpkin Oreo Cheesecake

Chocolate Bouchons

Day of the Week Cold Buffet \$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet \$67 per person

two salads | three hot mains | two sides | dessert assortment

Include soup selection - additional \$2 per person

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Catch a show at The Second City, where many famous comedians started their careers
- Check out the eclectic shopping scene on Wells Street for items such as specialty spice blends, chunks of fudge, imported olive oils, rare wines and premium cigars



LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience.

- Visit Chinatown Square, which is the largest Chinese mall in the Midwest, but also home to an expansive collection of public art such as zodiac-inspired animal sculptures, tile mosaic murals, and twin pagodas
- Pass through the main street, Wentworth Avenue, for a large selection of authentic dim sum
- Bring Chinatown to your lunch with a fortune cookie demonstration. See Event Manager for pricing.



Saturday Chinatown

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Noodle Salad 🍴

roasted vegetables, sesame ginger vinaigrette

Cucumber Salad 🍴

rice vinegar, cilantro chili flakes

Edamame and Sea Salt 🍴

Sandwiches & Wraps

Pulled Pork Banh Mi 🍴

cabbage, cucumbers, cilantro, fresh jalapeños, sweet chili mayo, soft hoagie roll

Vermicelli Noodle Lettuce Wrap 🍴

roasted vegetables, edamame, sweet chili sauce

Asian Chicken Wrap 🍴

Napa cabbage, peppers, green onions, sesame ginger vinaigrette, moo shu wrap

Korean Short Rib Banh Mi 🍴

cabbage, cucumbers, cilantro, fresh jalapeños, sweet chili mayo, soft hoagie roll

Soup

Egg Drop Soup 🍴

Hot Mains

Korean Style BBQ Short Ribs 🍴

stir fry vegetables, toasted sesame seeds

Ginger Scallion Chicken 🍴

sweet chili glaze, steamed baby bok choy

Coconut Curry Snapper

braised Napa cabbage, roasted peppers

Sides

Jasmine Rice 🍴

Steamed Stir Fry Vegetables 🍴

Sweets

Coconut Mousse Cake

Almond Cookies

Passion Fruit Custard

Day of the Week Cold Buffet \$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet \$67 per person

two salads | three hot mains | two slides | dessert assortment

Include soup selection - additional \$2 per person

CHINATOWN FLAIR

Enhance the Chinatown experience with a variety of beverage options. Our ginger Arnold Palmer or passionfruit green tea make a great addition to this lunch experience. Looking for something stronger? Our Lychee Lemon Drop is the perfect option!



Sunday Greektown

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Orzo Salad

artichokes, spinach, tomatoes, black olives, citrus vinaigrette

Greek Salad

romaine, arugula, chickpeas, roasted beets, lemon garlic vinaigrette

Tomato Salad

cucumbers, red onion, feta oregano vinaigrette

Sandwiches & Wraps

Greek Chicken Sandwich

feta, romaine, tomatoes, olive, tapenade, ciabatta

Roasted Vegetable Pita

hummus, bibb lettuce, pita bread

Roast Beef Sandwich

roasted tomatoes, arugula, tzatziki, toasted oats ciabatta

Olive Oil Poached Tuna Wrap

lettuce, tomatoes, lemon, garlic, vinaigrette, tomato wrap

Soup

Lemon and Rice Soup

Hot Mains

Roasted Chicken

fingerling potatoes, lemon, oregano, wine sauce

Broiled Red Snapper

Ouzo marinade, charred lemon

Lamb Skewers

roasted peppers and onions, tangy tomato sauce

Sides

Rice Pilaf

farro, sautéed vegetables

Grilled Vegetables

sautéed spinach, roasted garlic

Sweets

Rizogalo

rice pudding topped with cinnamon

Baklava

Day of the Week Cold Buffet

\$62 per person

three salads | three sandwiches | kettle chips | dessert assortment

Day of the Week Hot Buffet

\$67 per person

two salads | three hot mains | two slides | dessert assortment

Include soup selection - additional \$2 per person

LUNCH MENUS



Engage & Explore Ideas

Add these delectable and interactive experiences to your day for a more personal experience

- Visit the National Hellenic Museum and Cultural Center followed by a stop at one of the many Hellenic bakeries in the area
- Chow down on traditional gyros and tzatziki
- Add flaming saganaki to your Greektown menu. See Event Manager for pricing



Plated Lunches

Minimum 25 people. All plated lunch options are based on three courses including soup or salad, entree and dessert with tableside coffee and tea service For pre-set iced tea, add 1\$ per person.

Salad Starters

Spinach Salad 🌿🥗

mizuna, radicchio, beets, walnuts, cranberries, pomegranate, vinaigrette

Vegetarian Caesar 🌿

romaine, cage free hard boiled eggs, watercress, shaved parmesan, focaccia croutons, chive Greek yogurt Caesar dressing

Arugula and Five Grain Salad 🌿

arugula, radicchio, iceberg, sundried apricots, toasted sunflower seeds, and apple cider vinaigrette

Soup Starters

Mushroom Bisque 🍄🌿

Creamy Tomato Basil 🍅🌿

French Onion Soup

Desserts

Key Lime Cheesecake

graham crackers, key lime filling, white chocolate mousse

Paris Brest

cream puff, hazelnut mousse

Paris Brest

joconde sponge, dark chocolate crémeux, dulce de leche ganache

Entrées

Stuffed Chicken Breast

breast of chicken stuffed with wild rice, spinach and parmesan, with carrot purée, sautéed spinach, roasted winter squash

\$59 per person

Chicken Saltimbocca

prosciutto, charred broccolini, polenta, asparagus, brown butter sage sauce

\$59 per person

Beef Tournedos

spinach parsnip purée, mushroom risotto, grilled vegetables, porcini demi-glace

\$72 per person

Braised Short Rib

Boursin whipped potatoes, haricots verts, caramelized pearl onions, bourbon reduction

\$68 per person

Blackened Salmon 🐟

sautéed spinach, au gratin potatoes, caramelized baby carrots, dill butter sauce

\$66 per person

Lentil and Black Bean Cakes 🍲🌿

butternut squash, haricots verts, saffron yellow pepper coulis

\$56 per person

Salad Entrées

Select soup and dessert

Tuna Niçoise Salad

garden greens, haricot verts, fingerling potatoes, cucumbers, tomatoes, olives, boiled egg,

champagne vinaigrette 🍷

\$65 per person

Grilled Skirt Steak Salad

hearts of romaine lettuce, julienned peppers, roasted tomatoes, shaved red onion, blue cheese,

balsamic vinaigrette

\$69 per person

Taste of Chicago Reception

Price based on a maximum of 90 minutes of service.

Wrigleyville

Grilled Vienna Beef Hot Dogs
poppy seed and plain buns

Italian Beef

roasted peppers | onions | giardiniera | mini rolls

Wedge French Fries

Toppings to include:

celery salt | pickle relish | diced tomatoes |
pickle wedges | diced onions | mustard |
sport peppers | giardiniera | cheese sauce |
sour cream | bacon bits | green onions | ketchup

Cheesecake Bards

Chinatown

Teriyaki Chicken Skewers 🍴

Barbecue Pork Steamed Buns 🍴

Crab Meat Rangoon

Chicken Pot Stickers

Condiments include :

soy sauce | hoisin sauce | hot mustard sauce |
sweet chili sauce

Coconut Mousse

passion fruit sauce

Taylor Street

Tomato and Mozzarella Platter
with fresh basil and balsamic reduction

Antipasto Platter

prosciutto | salami | marinated vegetables |
marinated artichokes

Italian Sausage with Peppers and Onions

Rigatoni with Charred Tomato Sauce

zucchini garlic and fresh thyme

Pilsen

Mole de Pollo

Cerveza Marinated Beef Skewers with Fajita Peppers 🍴

Elote

roasted corn off the cob | whipped mayo |
queso fresco | paprika | lime wedge

Rustic Vegetarian Quesadillas

guacamole | sour cream | pasilla salsa

Mini Tres Leches Cake

\$95 per person

CHICAGO SIPS

Continue the Taste of Chicago to your beverages as well! This menu pairs perfectly with our local Chicago bar package so Guests can get the full Chicago experience.

RECEPTION MENUS



Reception Stations

Reception Stations are meant to enhance your reception and must be ordered with other reception food. Guarantee for each station must match the guaranteed number of guests attending the event. All pricing is based on a maximum of 90 minutes of service.

Bundle Pricing

select any three stations

\$85 per person

select any four stations

\$110 per person

select any five stations

\$130 per person

Contracted discounts do not apply to bundled station pricing

Salad Display

Individual salads made to order and prepared by our Chef (Optional)

Spinach-Butternut Squash Chopped Salad 🥗🌿

bibb, radicchio, farro, cranberries, apple cider vinaigrette

Roasted Apple and Fennel Salad 🥗🌿

bibb, frisee, arugula, mint lime vinaigrette

Vegetarian Cesar Salad 🌿

romaine, cage free hard boiled eggs, watercress, shaved parmesan, focaccia croutons, chive, Greek yogurt Cesar dressing

\$27 per person

Taco Stand Action Station 🌮

select two:

carnitas 🌮 | chicken tinga 🌮 | shrimp with fajita peppers 🌮 | poblano rojas 🌮

all stations include:

miniature corn tortillas 🌮🌿 | queso fresco 🌿🌮 | crema poblana | roasted tomatillo salsa | pasilla pepper salsa | pico de gallo | lime wedges | cilantro | onions
\$29 per person

Street Fest Sandwiches Action Station

Grilled to order by our Chef.Select two:

Cubanito Sandwich

ham, pulled pork, pickles, Gruyère cheese, mustard, baguette

Artichoke and Kale Sandwich 🌿

artichokes, kale, balsamic onions, provolone, toasted oats ciabatta

Brie and Fig Sandwich 🌿

brie, fig jam, sourdough

Carnitas Torta

carnitas, queso fresco, avocado spread, pico de gallo, telera roll

\$30 per person

Optional Enhancement:

Lobster Roll

lobster salad, tarragon mayo, New England bun

\$4 additional per person

Slider Display

select three:

Beef

bourbon onion jam, cheddar cheese on a buttery bun

Buffalo Chicken

creamy coleslaw on a sesame bun

Plant Based Sausage 🌿

sliced tomato, arugula, hummus, herbed ciabatta

Mini Carnitas Torta

pico de gallo, queso fresco and salsa valentina

Corned Beef Slider

Irish cheese, on cocktail rye

\$28 per person

Tapas Display

Crispy sea salt patatas bravas 🌿🌮 | saffron marinated olives 🌿🌮 | baked goat cheese in fire roasted tomato sauce with polenta bread 🌿 | chicken pinchos with pimentón broth 🌮🌮 | seafood paella 🌮🌮

\$32 per person

RECEPTION MENUS

Pizza & Flatbread Display

select three housemade pizzas :

Pan Pizza Four - Cheese 🌿

blend of mozzarella, provolone, fontina and parmesan cheeses

Pan Pizza Vegetarian 🌿

roasted peppers, spinach, giardiniera, mozzarella

Pan Pizza Meat Lovers

pepperoni, sausage, pancetta, mozzarella

Pan Pizza Goat Cheese 🌿

spinach, pine nuts, caramelized pearl onions

Buffalo Chicken Flatbread

buffalo chicken, ranch dressing, cheddar cheese, green onions

White Pizza Flatbread 🌿

caramelized onions, artichokes, parmesan béchamel, local gouda mozzarella

\$29 per person

Pasta Display

Orecchiette Pomodoro 🌿

roasted garlic, arugula, zucchini, charred tomatoes, fresh basil

Rigatoni with Short Ribs

pancetta, heirloom tomatoes, fresh basil, truffle demi-glace

Ricotta Tortellini 🌿

brown butter sage sauce, butternut squash, toasted pine nuts

Toppings to include :

shaved parmesan | crushed red pepper | grated asiago

Warm Garlic Bread Sticks

\$28 per person

STREET FEST DRINKS

Our Grandma’s Kool-Aid juice pouches pair perfectly with the Street Fest Sandwiches, Taco Stand, and Bacon and Biscuits Stations to give your Guests the feeling of being at one of Chicago’s famous street fests.

RECEPTION MENUS



Reception Stations

Carving Stations

Carving station facility charge or chef attendant charge is \$200 per chef for up to 90 Minutes of service.

Bourbon Barbecue Beef Brisket

Carolina barbecue sauce | classic barbecue sauce | house pickle relish | pretzel rolls
[\\$24 per person](#)

Roasted Grouper 🍴🍷

corn salsa | pasilla pepper salsa | roasted tomatillo salsa | pico de gallo | lime wedges | mini corn tortillas
[\\$26 per person](#)

Whole Roasted Pig 🍴🍷

mango chutney | Korean-style barbecue sauce | sriracha | kimchi | steamed buns
[\\$25 per person](#)

Barbecue Station

smoked chicken thighs | molasses baby back ribs | Carolina barbecue sauce | classic barbecue sauce | Texas toast | biscuits | coleslaw
[\\$32 per person](#)

Rack of Lamb 🍴🍷

rosemary au jus | mint jelly | red pepper | chimichurri
[\\$33 per person](#)

Porchetta 🍷

rosemary mayo | dijonnaise | giardiniera | mini ciabatta
[\\$27 per person](#)

Whole Round of Beef

red wine reduction | whole grain mustard | buttery rolls
[\\$31 per person](#)

Taco Al Pastor 🍴🍷

queso fresco | mango habanero salsa | tomatillo salsa | pico de gallo | lime wedges | mini corn tortillas
[\\$27 per person](#)

Chicken Shawarma

cucumbers | onions | pickles | tomatoes | yogurt cucumber sauce | pita bread
[\\$26 per person](#)

Reception Stations

Dessert Stations

Cheesecake Fantasy Display

plain | red velvet | Kahula & Oreo

Toppings to include :

hot fudge | caramel | melba sauce | strawberry compote | whipped cream | chopped peanuts | crushed Oreos | maraschino cherries

\$21 per person

Deluxe Sweet Table

Selection of cakes and miniature pastries to include:
chocolate pot de crème | crème brulee |
assorted cake pops | macaron lollipops

\$28 per person

Miniature French Pastries Display

chocolate eclairs | assorted fruit tarts |
pecan diamonds | lemon meringue tarts |
raspberry linzer tarts chocolate truffles |
chocolate dipped strawberries | caramel profiteroles

\$63 per dozen, minimum order of one dozen per type

Pastry Pops Display

chocolate covered macaron lollipops | chocolate covered cake pops | red velvet cake pops | carrot cake pops | milk chocolate Rice Krispie pops

\$63 per dozen, minimum order of one dozen per type

Donut Flambé Action Station

Prepared to order by our Chef and served with gelato
Action Station Facility Charge: \$200 per Chef, up to 90 minutes of service

Select two gelato flavors :

pistachio | stracciatella | salted caramel | vanilla |
mint Oreo cookie

\$25 per person

Cookie Action Station

cookies warmed & prepared by our Chef

Select three: chocolate chip | peanut butter |
s'mores stuffed | snickerdoodle

Toppings : whipped cream | chocolate shavings |
malt pearls | chocolate confetti

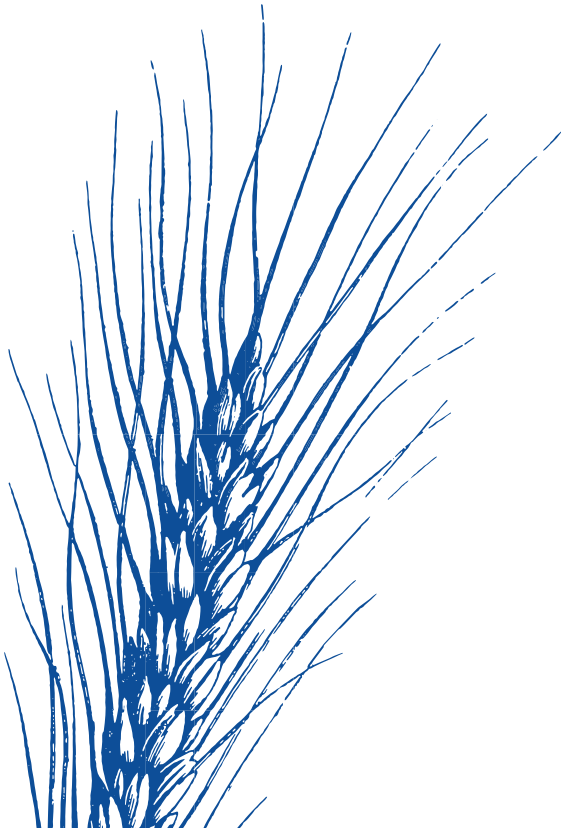
\$21.50 per person

Let's go Bananas!!

Frozen Banana Pops Dressed Your Way!

- Your Choice of Two Dipping Sauces
dark chocolate, milk chocolate, white chocolate, butterscotch
- Your Choice of Three Toppings
sliced toasted almonds, peanuts, cashews,
toasted coconut frosted flakes, fruity pebbles, crushed Oreos, sprinkles, puffed rice
- Your Choice of Two Drizzle
salted caramel, Nutella, peanut butter,
raspberry sauce, passion fruit sauce

\$25 per person



AM/PM BREAK MENUS



Hors d'oeuvres

Minimum order of 50 pieces per item for cold hors d'oeuvres. Minimum order of 100 pieces per item for hot hors d'oeuvres.

Cold Hors d'oeuvres

- beef tenderloin, horseradish cream, red onion on endive
- Boursin, sundried apricot, candied pecan on crostini
- brie, grapes, walnuts, on dark rye
- tuna poke tacos, sriracha, chives, sesame seeds
- Belgian endive canape, grilled shrimp, fennel aioli
- poached pear, gorgonzola on crostini
- scallop ceviche in a cucumber cup

\$7.50 per piece

Hot Hors d'oeuvres

- wild mushroom vol-au-vent
- peking duck spring roll
- choriqueso empanada
- avocado spring roll
- pimento cheese & bacon jam beignet
- fig & blue cheese mini pizza
- creole crab cake
- sriracha honey chicken meatball

\$7.50 per piece

- baby lamb chops, mint jelly
- crispy battered shrimp, sweet chili sauce

\$8.50 per piece

Chef's Choice

Chef Garcia's selection of two hot and two cold hors d'oeuvres. Based on four pieces per person and one-hour reception. Selections to be determined 48 hours in advance.

\$25 per person

RECEPTION MENUS

Reception Buffet Selections

Minimum 25 people. Service time 90 minutes unless otherwise noted. Chef and server fees additional.

Artisan Cheese Tray

Chef's selection of local artisan cheeses

Served with:
local honey | roasted nuts | sun-dried fruits | lavosh
\$21 per person

Antipasto Display

prosciutto de parma | salami | Molinari coppa | orange-rosemary olives | toasted polenta bread
\$23 per person

Vegetable Crudités and Cheese

vegetable crudités | chive | roasted onion | artichoke dip | cheddar | brie | fig spread | crostini | lavosh
\$19 per person (1 hour station)
\$27 per person (1 hour station)

Baked Brie in Puff Pastry

orange marmalade | French bread
\$325 each (serves 20 guests)

Maki Sushi Rolls and Nigiri

optional Sushi Chef additional pickled ginger | wasabi and soy sauce
\$8.75 per piece (60 piece minimum)

Seafood Displays

select seafood assortment: jumbo shrimp | Alaskan snow crab claw | oysters | clams | lemon wedges, horseradish, mustard sauce, cocktail sauce
\$8.75 per piece

House Smoked Salmon

capers | diced Bermuda onions | tomatoes | chopped eggs | cream cheese | pumpkin bread | polenta bread
\$360 per platter

Miniature Focaccia Sandwiches

herb turkey breast, Gruyère, spinach, sundried, tomato aioli, roast beef sirloin, Muenster Cheese, arugula, red onion marmalade, horseradish aioli | grilled chicken, feta, bibb lettuce, basil, mayo | grilled zucchini, portabella, mushrooms, bibb lettuce, spinach, pumpkin seed hummus
\$95 per dozen (minimum of 1 dozen per type)

Breads, Spreads, Chips and Dips

Bread/Chip Selections

select three : Terra Chips | tortilla chips | pita chips | kettle chips | Hawaiian bread | rosemary focaccia

Spread/Dip Selections

select three : blue cheese, bacon & chive dip | spinach artichoke dip | hummus | pumpkin seed hummus | dill dip | onion dip | poblano tomatillo salsa | guacamole | housemade salsa

\$18 per person





Kitchen to Cocktail

FOOD COMPONENTS HAVE ALWAYS HAD A PLACE IN COCKTAIL FAVORITES, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. In the cooler months, a bone broth base makes for a savory “stocktail” that is comforting and warm. Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter with umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnish, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From the kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.

Dinner Buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Chef and server fees additional.

Coffee and Tea Service provided with buffets. For pre-set Iced Tea, add \$1 per person.

North Coast Chopped Salad

romaine, iceberg, radicchio, cucumbers, tomatoes bell pepper, chickpeas, spring peas, radishes, fresh herbs, buttermilk ranch

Charred Corn & Potato Salad

fresh basil, red wine vinaigrette

Cannellini Bean Salad

asparagus, spinach, pecans, goat cheese, pomegranate vinaigrette

Wisconsin Cheddar and Broccoli Soup

Wheat Rolls

Silver Dollar Rolls

Braised Short Ribs

peppercorn sauce, caramelized onions, roasted carrots

Braised Chicken

lemon, garlic, roasted pepper and arugula salad

Roasted Pork Loin

sour cherry sauce, braised leeks

Buckingham Potatoes

Creamed Spinach

Assorted Mini Cheesecakes
Double Chocolate Cake Tiramisu

\$116 per person

DINNER MENUS



North Coast Enhancements

Chicago Dog Station

Chicago-style hot dogs made to order by our Chef with mustard, pickled relish, onions, tomatoes pickles, sport peppers, celery salt, poppy seed buns
\$8 additional per person, plus chef attendant fee

Ribeye Carving Station

horseradish cream, brown, mustard, silver dollar rolls
\$16 additional per person, plus carving station attendant fee

Donut Display

Nutella | chocolate glaze | cream cheese and sprinkles | cinnamon sugar
\$6 additional per person

LOCAL ROASTER

Our Sparrow Coffee Bar, either non-alcoholic or spirited, adds a special Chicago touch to our North Coast menu. Make it affogato-style for an especially sweet ending to your meal.



Dinner Buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Chef and server fees additional.

Latin America

Caesar Salad 🥗

romaine, shaved parmesan, cage free hard boiled eggs, watercress, focaccia croutons, classic Caesar dressing

Ceviche 🍹🥗

white fish, sweet potatoes, corn

Vegetable Escabeche 🥗🌱

roasted vegetables, sour chile vinaigrette

Chicken Pozole 🍲🥗

shredded cabbage, cilantro, lime wedges

Tri Tip Chimichurri 🍖🌱

roasted potatoes

Jerk Chicken 🍖🍹

fried plantains

Pan Seared Snapper 🐟🥗

roasted vegetable relish

Street Corn 🌽🍹

queso fresco, mayo, pimentón, lemon wedges

Arroz Guandoles 🍚🌱

Tres Leches Cake

Arroz con Leche

Spicy Chocolate Pot du Creme

\$105 per person

Latin America Enhancements

Taco Station

select two: chicken tinga | al pastor | beef barbacoa | roasted vegetable fajitas

mini corn tortillas | habanero salsa | tomatillo salsa | pico de gallo | lime wedges | cilantro | sour cream
\$11 additional per person, plus chef attendant fee

Tamale Station 🍷🥗

chicken tamales | pork tamales | cheese tamales 🌱 | green mole | red mole | dark mole | poblano crema | radish
\$9 additional per person, plus chef attendant fee

Pacific Coast

Kale Salad 🥗🌱

arugula, spinach, carrots, cucumbers, almonds, oranges, citrus vinaigrette

Marinated Tomato Salad 🍅🌱

peach balsamic vinaigrette

Red Lentil and Shrimp Salad 🍲🥗

artichokes, fava beans, parsley, charred lemon vinaigrette

Crab and Corn Chowder

Sourdough Rolls 🍞

Grilled Beef Tournedos 🍖

herb au jus, tomato farro salad

Citrus Roasted Chicken Breast 🍗🥗

braised white bean ragu, slivered almonds

Broiled Mahi Mahi 🐟🥗

roasted vegetable and artichoke salad

Roasted Fingerling Potatoes 🍅🥗

crispy sage, sea salt, charred lemon

Roasted Squash and Quinoa Medley 🌱

garlic infused olive oil

Seasonal Fruit Trifle

Blueberry Crumble

Chocolate Dipped Churros

\$112 per person

DINNER MENUS



Pacific Coast Enhancements

Avocado Toast Station 🥑🍞

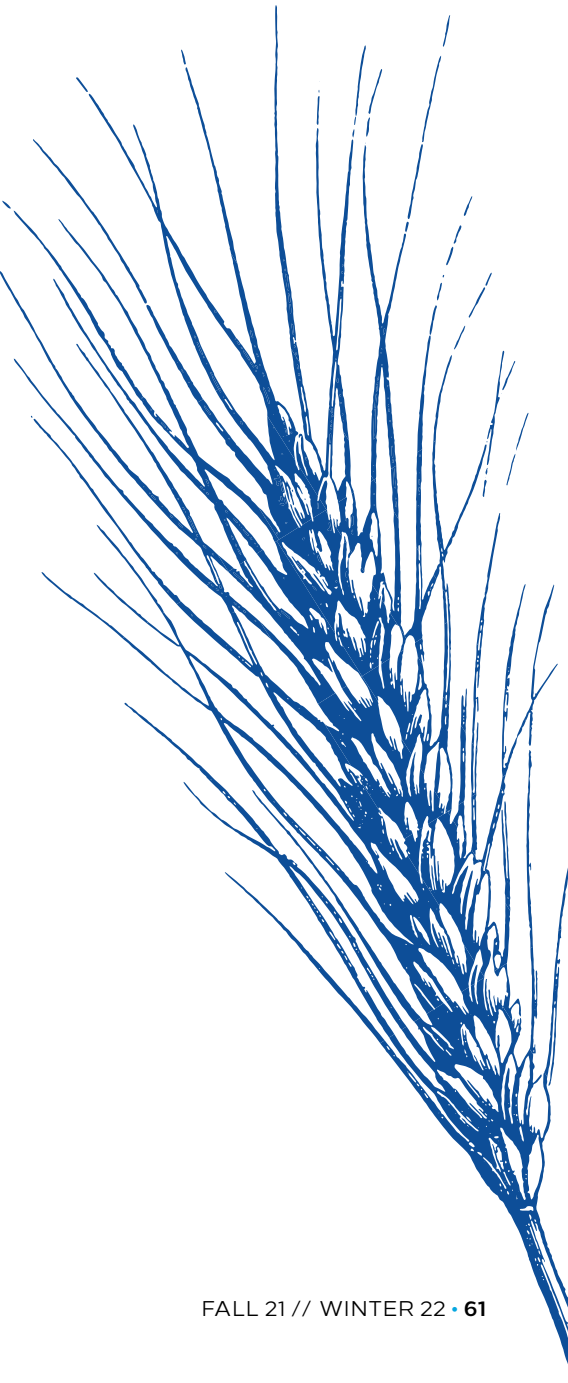
toasted sliced baguettes | avocado | girardiniera | radish | crispy bacon | chopped hard boiled eggs | petite greens | everything bagel seasoning
\$9 additional per person, plus chef attendant fee

Steamed Buns Station 🍔

pork belly | crispy shrimp | vegetarian
\$10 additional per person, plus chef attendant fee

Sorbet Station 🍧

select two: berry | mango | lemon | melon
\$7 additional per person, plus chef attendant fee



DINNER MENUS



Plated Dinners

Minimum 25 people. All plated dinner options are based on three courses including Salad or Soup Entrée, and Dessert with tableside Coffee and Tea Service. For pre-set Iced Tea add \$1 per person.

Salad Starters

Charred Broccolini and Five-Grain Salad 🌱
Bibb, lola rosa, arugula, roma tomato, cucumber, manchego, rosemary mustard vinaigrette

Spinach-Butternut Squash Chopped Salad 🌱🌱
Bibb, radicchio, sunflower seeds, heirloom carrots, almonds, arugula pesto vinaigrette

Tomato Mozzarella Salad 🌱🌱
fig reduction, watercress, olive oil

Soup Starters

Apple Potato Bisque 🌱🌱

Lobster Bisque 🌱

Cheese Tortellini Soup

Entrées

Vidalia-Bourbon Jam Topped Filet Mignon
thyme demi-glaze, celery root and roasted red pepper purée, au gratin potatoes, grilled asparagus
\$94 per person

Chicken Breast Al Forno
Parmesan risotto, grilled zucchini, baby carrots, rosemary au jus
\$82 per person

Braised Short Rib
red wine reduction, root vegetable mash, broccolini, heirloom carrots
\$89 per person

Petite Filet Mignon and Crab Cake
black garlic demi-glaze, chive beurre blanc, butternut squash ravioli, asparagus-parsnip purée and sautéed Brussels Sprouts
\$98 per person

Broiled Striped Bass 🌱
saffron risotto, wilted spinach, green bean mushroom fricassee, charred lemon
\$86 per person

Rice and Roasted Vegetable Cutlet 🌱🌱
olive, grape, and almond salad, sea salt, roasted fingerlings, chimichurri
\$77 per person

Dessert Selections

Spicy Chocolate Cheesecake
chocolate graham crackers, chocolate cheesecake with cinnamon & roasted chili, milk chocolate mousse

Raspberry Chocolate Bar
chocolate sponge cake, raspberry curd, milk chocolate mousse

Local Chicago Dinner
Arugula Ricotta Salad
sea salt red wine vinaigrette

Herb Crusted Chicken Breast
confit fingerling potatoes, seasonal vegetables, parsley, brown butter sauce
\$98 per person

Local Pork
pork loin with sage and dried cranberry stuffing, wild rice, seasonal vegetables, bourbon apple glaze
\$108 per person

Iowa Black Angus Filet
truffle mashed potatoes, sautéed local spinach, peppercorn reductions
\$114 per person

Sour Cherry Crème Brulee

WINE SERVICE WITH DINNER

Table-side wine service is an elegant touch, as well as a great way to keep people in their seats during a dinner program.





PROHIBIT WHAT? Where the beverage options keep on flowing!

DATING BACK TO THE PROHIBITION ERA, Chicago has always been known for its creativity when it comes to liquor. Fast forward to the present and you'll find the city is as bold and creative as ever for spirited and non-spirited beverages alike. Whether you're looking for something beautiful, decadent, unique, or classic, Chicago has endless options. Below are some of our favorite local spots:

ROOF at theWit,
a DoubleTree by Hilton, The Loop

Clever cocktails and beautiful city views.

The Madison Bar + Kitchen, West Loop

A wide variety of Instagrammable seasonal cocktails.

Bodega Imports, Old Town

Unique and fun options like nitro coffee floats and charcoal lemonade.

Three Dots and a Dash, River North

Popular spot for tiki drinks.

The Aviary, Fulton Market

One of Chicago's most famous cocktail lounges, features unique and interactive cocktails.

BomboBar, West Loop

Some of the most decadent milkshakes we've seen!

Local Farmers Markets, Various

A variety of organic and local coffee, tea, cider, kombucha and plant-based milks.



BAR MENUS

Want additional ideas? Just ask! We LOVE to talk about creative twists on cocktails.



Bar Packages

Minimum of 50 people required.

Local Flavors Bar Package

CH Vodka | Koval Dry Gin | North Shore Rum | Casamigos Blanco Tequila | Few Bourbon | Chicago Distilling Blind Tiger Whiskey | Jameson Whiskey | Glenmorangie Original 10 Yr. Scotch

Wente Chardonnay & Cabernet Sauvignon | Domaine Ste. Michelle Brut Sparkling Wine | rotating selection of Chicago brews from Goose Island, Lagunitas, and Revolution | assorted sodas and mixers | mineral water

One-hour package: \$36 per person
Each additional hour: \$15 per person

Diamond Bar Package

Tito's Handmade Vodka | Hendrick's Gin | Banks 5 Island Blend Rum | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie Original 10 Yr. Scotch

Wente Chardonnay & Cabernet Sauvignon | Domaine Ste. Michelle Brut Sparkling Wine | Blue Moon Belgian White | Bud Light | Miller Lite | Stella Artois | Goose Island IPA (Local) | Revolution Cross of Gold (Local) | assorted sodas and mixers | mineral water

One-hour package: \$34 per person
Each additional hour: \$14 per person

Gold Bar Package

Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Tennessee Whiskey | Bulleit Rye Whiskey | Dewar's 12 Yr. Scotch

Greystone Chardonnay & Cabernet Sauvignon | Riondo, Prosecco Spumante DOC Sparkling Wine | Blue Moon Belgian White | Bud Light | Miller Lite | Corona Extra | Stella Artois | Samuel Adams Boston Lager | assorted sodas and mixers | mineral water

One-hour package: \$31 per person
Each additional hour: \$13 per person

Blue Bar Package

Smirnoff Vodka | New Amsterdam Gin | Myers's Platinum White Rum | Sauza 100% Blue Agave Silver Tequila | Jim Beam Bourbon | Canadian Club Whiskey | J&B Scotch

Proverb Chardonnay & Carbernet Sauvignon | Wycliff Brut Sparkling Wine | Budweiser | Bud Light | Miller Lite | Corona Extra | Heineken | assorted sodas and mixers | mineral water

One-hour package: \$26 per person
Each additional hour: \$11 per person

Hosted Beer & Wine Bar Package

Hosted Beer & Wine Package Includes Chardonnay, Cabernet Sauvignon, domestic, imported, and craft beers, mineral water, soft drinks and juice. Additional wine varietals can be added at \$2 per person, per varietal, per hour. Greystone Chardonnay & Cabernet Sauvignon | Blue Moon Belgian White | Bud Light | Miller Lite | Corona Extra | Stella Artois | Samuel Adams Boston Lager

One-hour package: \$27 per person
Each additional hour: \$10 per person

Hosted Bar Consumption Pricing

There is a \$200 bar facility fee for each bartender for hosted Bars. Each bartender has a \$500 beverage minimum. If not achieved, the difference will be charged to the master account. All hosted bars include assorted beers, soft drinks and mineral water.

Diamond Spirits \$15.50 each
Gold Spirits \$14.50 each
Blue Spirits \$13.00 each

Diamond Chardonnay and Cabernet Sauvignon \$76 per bottle
Diamond Sparkling Wine \$68 per bottle
Gold Chardonnay and Cabernet Sauvignon \$69 per bottle
Gold Prosecco \$62 per bottle
Blue Chardonnay and Cabernet Sauvignon \$58 per bottle
Blue Sparkling Wine \$52 per bottle

Craft Beer/Import Beer \$11.75 each
Domestic Beer \$10 each
Mineral Water \$6.50 each
Coke Soda Products \$6.50 each

Important Things to Know

1. 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 prevailing tax. Service charges are not gratuities. See your Sales Agreement for more information about gratuities.

2. Anticipated Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. Guarantees for Monday are due by the previous Wednesday. Guarantees for Tuesday are due the previous Thursday. Guarantees for Wednesday are due the previous Friday by 12:00 PM, local time. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes.

Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference of the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

3. Additional Charges

An extra facility charge of \$125 will apply to buffets with fewer than 25 guests.

4. Labor Charges

Chefs & Attendant Fees

Chefs for food stations (carving, omelet, etc.): \$200.00 per chef for up to 90 minutes of service and \$85.00 per hour for each additional hour (plus applicable sales tax).

Bar Packages

Bar Packages are priced per guest. All Bar Packages are inclusive of bar facility fees and have a 50 person minimum. Guarantees for the Bar Packages must match the full event guarantee.

Hosted Consumption & Cash Bars

There is a \$200 bar facility fee for each bartender (plus applicable tax and service charges). There is a \$200 bar facility fee for each cashier (plus applicable tax and service charges). Each Bartender has a \$500 beverage minimum. If the minimum is not achieved, the difference will be charged to the group master account.

Staffing for Bars

For Beer, Wine and Soda Bars
0-150 guests (one bartender), 151-300 guests (two bartenders), 301-450 guests (three bartenders), etc. in 149 guest increments.

For Full Bars with Liquor
1-115 guests (1 bartender), 116-230 guests (2 bartenders), 231-345 guests (3 bartenders), etc. in 114 guest increments.

Additional facility fees will apply for extraordinary cleaning required by use of glitter, confetti or similar items.

5. Food and Beverage Policies

Due to licensing requirements and quality-control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property. Alternate menu selections (e.g., vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

6. Audio Visual and Lighting

Hilton Chicago has an exclusive on-site audio-visual company, Presentation Services. We offer the latest equipment available on a rental basis. Your Catering and Events Manager is happy to help.





Hilton

CHICAGO

FLAVOR

Stories & Menus
of Chicago