

Holiday Penthouse

**GATHERINGS STORIED
WITH SOPHISTICATION**



HILTON CHICAGO PRESENTS Holiday Penthouse

A TALE OF TWO ELIZABETHS

The décor of the pair of Imperial Suites draws inspiration from two famously regal Elizabeths:

Queen Elizabeth II of England and Hollywood Royalty Elizabeth Taylor, both whom passed through these suites.





Surrounded by views of Grant Park, Lake Michigan, and the downtown cityscape, Hilton Chicago has hosted countless celebrities, dignitaries and captains of industry over its 96-year history, from Charles Lindbergh, Bette Davis and Lauren Bacall to John Travolta and President Obama. The redesign of the two suites unveiled a pair of 2,100-square-foot apartments on the 26th floor with subtle interior decor nods to both Queen Elizabeth II and Elizabeth Taylor. The warm and inviting elegance of the North and South Imperial Suites feature an expansive living room with glass-enclosed fireplace surrounded on three sides accented by panoramic floor to ceiling windows looking over all perspectives of the city.

Initially built for Queen Elizabeth II, these pair of suites were heralded into fruition as her royal highness' changing rooms for her arrival in July 1959 following her journey on the Royal Yacht down the St. Lawrence Seaway for a dinner hosted in her honor and sponsored by the City of Chicago in the Grand Ballroom.

The list of prominent guests who have occupied the "Imperial Suites" include U.S. Presidents Truman, Eisenhower, Kennedy and Nixon. Elizabeth Taylor lived in Chicago during her marriage to Conrad "Nicky" Hilton Jr. for two months. Her residence at that time was referred to as the penthouse at Hilton Chicago, since renamed the Imperial Suite.

Throughout the holiday season, Hilton Chicago is pleased to offer you gracious entertaining that harken the inspiration and design of these exceptional accommodations. The team looks forward to presenting the "Holiday Penthouse" to you and your distinguished guests.



Making Spirits Bright

THREE-HOUR CELEBRATIONS FOR 50-75 GUESTS

Butler Passed Upon Arrival

Chandon Brut Classic, Sparkling Wine, California
Wente Estate Chardonnay, Livermore Valley, California
Sparkling mineral water

Beverage Service

Spirits

Tito's Handmade Vodka & Grey Goose Vodka
Tanqueray Gin
Ron Zacapa Rum
Casamigos Blanco Tequila
Knob Creek Bourbon
Jameson Irish Whiskey
Glenmorangie Original 10 Year Scotch
Johnnie Walker Black Label

Varietal Wines & Champagne

Wente Estate Chardonnay, Livermore Valley, California
Wente Southern Hills, Cabernet Sauvignon, Livermore Valley California
Chandon Brut Classic, Sparkling Wine, California

American, Imported & Craft Beer

Blue Moon, Bud Light, Stella Artois, Corona Extra,
Goose Island IPA, Heineken 0.0 (non-alcoholic)

Non-Alcoholic Selections

Assorted soft drinks, fruit juice, still & sparkling water,
Fever Tree tonics, appropriate garniture





Menu Merriment

Butler Passed Selections

Chilled Canapé

Smoked salmon, crème fraîche, caviar
Brie, grape, walnut, pumpernickel crostini

Warm Hors d'oeuvre

Creole crab cake, tangy remoulade
Baby lamb chop, mint scented demi glace
Peking duck spring roll, hoisin dipping sauce

Chilled Food Presentations from the Garde Manger

Fruits De Mer

Iced prawns
Alaskan snow crab claw
Oyster on the half shell
Horseradish, Tabasco, lemon wedges

Trio of Artisanal Cheeses

Wisconsin cheddar
Manchego
Triple cream Camembert
*Accompaniments of local honey,
candied walnuts, medley of imported olives,
Marcona almonds, fig confiture, flat breads,
French baguettes, rustic loaves*

Antipasto Display

Prosciutto di Parma
Imported salami
Molinari Coppa
*Presented with toasted polenta bread,
whole grain mustard, cornichons*

*From the Carvery

Whole roasted tenderloin of beef
Carved to order by culinarian in attendance

Herb scented pinot noir demi-glace
And classic Béarnaise sauce

Roasted brussel sprouts, heirloom carrots
Gremolata, classic Italian condiment

*Risotto Station

Mushroom, Parmigiano Reggiano
Lobster alla Milanese
Butternut squash, roasted chestnut, basil (v)

** Requires culinarian in attendance:
\$200 per culinarian*

Holiday Confections

FROM THE HILTON CHICAGO'S PASTRY KITCHEN

Holiday Confections

Classic Croquembouche

Petite cream puffs arranged into a cone, bound together with threads of caramel

Bûche de Noël

Tender chocolate sponge cake filled with whipped Mascarpone cream, covered with whipped ganache

Pumpkin and Peppermint Pots De Crème

Display of Traditional Holiday Cookies

Beverages

House Made Hot Chocolate

Coffee & Tea

Freshly brewed regular & decaffeinated coffee

Selection of imported and herbal teas, appropriate accompaniments

\$285.00 per person

Exclusive of gratuity, service charge and sales tax.

*Requires culinarian in attendance: \$200 per culinarian

Additional Services

Cloak attendant \$300

Powder Room attendant \$150





THROUGHOUT THE

Holiday Season

**MAY YOUR HOLIDAY BE FILLED WITH MEMORIES TO
TREASURE AND MOMENTS TO CELEBRATE**