



The
ROYAL
SONESTA

THE ROYAL SONESTA CHICAGO DOWNTOWN

BANQUET MENU - 08.04.26

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INFORMATION



BREAKFAST

Each menu has a minimum guarantee of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests. Each menu includes freshly brewed coffee & hot tea service with dairy & non-dairy creamers.

HERE COMES THE SUN

52 per person

Freshly squeezed orange & grapefruit juice

Bagels, muffins, breakfast breads (V)

Jams, butter & cream cheese (V) (GF)

Peanut & almond butters (V) (GF)

Whole bananas & apples

Individual plain & flavored yogurts (V) (GF)

Hot ancient grains porridge (V) (GF)

Overnight oats (VG) (GF) (DF)

Assorted individual cereals (V) (GF)

MINDFUL EATING HEALTHY START BUFFET

54 per person

Hot ancient grains porridge

Granola station with berries & nuts (V)

Overnight oats (V)

Hard-boiled eggs

Bakery items (V)

Sliced seasonal fruits (V) (VG) (GF) (DF)

Individual Greek & regular yogurt (V) (GF)

Freshly squeezed orange juice

Seasonal smoothie blend (V)

Jams & butter (V) (GF)

Peanut & almond butters (V) (GF)

WACKER AVE

52 per person

Freshly squeezed orange juice & cranberry juice

Croissants & muffins (V)

Sweet butter, honey & house made fruit preserves

(V) (GF)

Whole bananas & apples

Individual plain & fruit yogurt (V) (GF)

Granola station with berries & nuts (V)

HANDHELDS & HASH BROWNS

65 per person

Freshly squeezed orange juice & apple juice

Whole bananas & apples

Individual plain & fruit yogurt (V) (GF)

Flash fried hash browns (V)

SELECT UP TO THREE

Wabash Ave Sandwich* (V)

English muffin, baked egg, spinach, tomato, smoked gouda

Willis Tower Wrap (V)

Whole wheat tortilla, scrambled egg white, spinach & mushrooms, swiss cheese

Lakeshore Wrap

Flour tortilla, applewood smoked bacon, cheddar scrambled eggs, oven-roasted tomato salsa

Northly Island Croissant

Croissant, scrambled eggs, maple bourbon ham, caramelized shallots, brie cheese

Gold Coast Bagel

Lox, caper cream cheese spread, roasted tomato, dill

Lakeview Breakfast Sandwich*

English muffin, baked egg, canadian bacon, cheddar cheese



BREAKFAST

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CONSTRUCT YOUR OWN BUFFET

Two hot entrées, two sides: 65 per person

Three hot entrées, two sides: 69 per person

Three hot entrées, three sides: 72 per person

Baked this morning breakfast pastries, jams & butter, peanut butter, individual plain & flavored yogurts, cut fruit, english muffins & toaster

JUICE | SELECT UP TO TWO

Orange juice
Grapefruit juice
Tomato juice
Cranberry juice
Apple juice

HOT ENTRÉES

Scrambled Eggs ^V
Substitute egg beaters or egg whites

Cheddar Scrambled Eggs ^V ^{GF}
Fresh herbs

Egg White Scramble ^V ^{GF}
Roasted tomatoes, local goat cheese

Vegetable Frittata ^V ^{GF}
Seasonal vegetables, kale, heirloom tomatoes, feta

Farmers Frittata ^{GF}
Applewood smoked bacon, mushrooms, red pepper, fingerling potatoes, cheddar blend

Sausage & Biscuit
Buttermilk biscuit, sawmill gravy

House Made Granola Pancakes
Sweet butter, warm maple syrup (contains nuts)

Croissant Bread Pudding ^V
Nutella, salted caramel

SIDES

O'Brien Potatoes ^{VG} ^{GF} ^{DF}
Fingerling potatoes, onions, bell peppers

Cheesy Hash Browns ^V ^{GF}
Parsley, chive, cheddar

Roasted Red Skin Potatoes ^{VG} ^{GF} ^{DF}
Caramelized onions, thyme

Cheddar Grits ^V ^{GF}
Stone ground grits, cheddar cheese

Seasonal Vegetable Succotash ^{VG} ^{GF} ^{DF}
Asparagus, squash, peppers

Power Breakfast Hash ^{VG} ^{GF} ^{DF}
Cultivated mushrooms, red quinoa, kale, sweet potato

Breakfast Meats
Applewood smoked bacon, canadian bacon, pork sausage, chicken apple sausage, turkey sausage, turkey bacon, country ham or smoked kielbasa



BREAKS

AM+PM BREAKS CHICAGOLAND

Each menu has a minimum guarantee of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests. One package per am or pm break session.

OLD TOWN

27 per person

Chicago mix popcorn

Individual crudités shooters, buttermilk ranch ⑤

Seasonal fruit pillow puffs ⑤

BUCKTOWN

28 per person

House made trail mix ⑤ ⑥ ⑦

Sweet & spicy nut mix ⑤ ⑥ ⑦

Dried fruits to include: banana chips, apricots, apples, pineapple & papaya ⑤ ⑥ ⑦

THE LOOP

28 per person

Fruit spears, honey Greek yogurt ⑤ ⑥

Almond butter & strawberry sandwich ⑤

Churros, warm chocolate sauce ⑤

LINCOLN PARK

29 per person

Candied applewood smoked bacon

Multigrain croissant, herb goat cheese spread ⑤

Goosey cinnamon roll, orange icing ⑤

WICKER PARK

27 per person

Tortilla chips, pico de gallo ⑤ ⑥ ⑦

Berry martinis ⑤ ⑥ ⑦

Assorted truffles

AVONDALE

32 per person

Hand crushed hass avocado, multigrain bread

Chopped applewood smoked bacon, marinated heirloom tomatoes, hard-boiled eggs, queso fresco, cucumber

House made everything spice blend, sprouts



AM+PM BREAKS WHIMSICAL

Each menu has a minimum guarantee of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests. One package per am or pm break session.

WRIGLEYVILLE

30 per person

Ballpark pretzel sticks; stadium mustard (V) (GF) (DF)

Nachos; queso, sliced jalapeños (V) (GF)

Puppy chow (V)

Cracker jacks (V)

COOKIE JAR BREAK

26 per person

Toffee bar (V)

Snickerdoodle (V)

Chocolate chip (V)

Macadamia nut & white chocolate (V)

Oatmeal raisin (V)

Rocky road (V)

Mixed seasonal fruit (V) (GF) (DF)

2% & whole milk, soy milk

AFTER SCHOOL SNACK

28 per person

Griddled peanut butter & grape jelly (V)

Nutella & banana sandwich (V)

Grilled cheese sandwiches (V)

Peanut butter stuffed celery (V) (GF) (DF)

House made rice crispy treats

INTERMISSION AT THE MOVIES

26 per person

Freshly popped popcorn, assorted salt flavors (V)

Select two: m&m's, m&m's peanut, goobers, milk duds, dots, sour patch kids, junior mints, mike & ike, raisinets, whoppers

AM+PM BREAKS

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CHIPS, DIPS, SPREADS & VEGETABLES

30 per person

- Seasonal vegetables (VG) (GF) (DF)
- Crisp vegetable chips (VG) (GF) (DF)
- Tortilla chips (V) (GF) (DF)
- House made potato chips (V) (GF) (DF)
- Carrot hummus (VG) (GF) (DF)
- Traditional hummus (V) (VG) (GF) (DF)
- Avocado cilantro spread (VG) (GF) (DF)
- Caramelized onion dip (V) (GF)
- Buttermilk herb dip (V) (GF)

BUILD-YOUR-OWN PROTEIN BOX

32 per person

- Hard-boiled eggs
- Assorted nuts
- Dried fruit
- Almond butter
- Peanut butter
- Apple slices
- Grapes
- Babybel cheese
- Carrots
- Celery

COLD BREWS & DOUGHNUTS BREAK

35 per person

- Cake
- Glazed
- Long johns
- Sprinkles
- Raspberry-filled
- Cruller
- Cinnamon & sugar
- Assorted ice cream bars & sandwiches
- Local area cold brew cans

SEEDS OF CHANGE

30 per person

- Flaxseed & banana mini muffins (V)
- Chia & berry pudding (VG) (GF) (DF)
- Spiced pumpkin & sunflower seeds (VG) (GF) (DF)
- Lightly salted popcorn (VG) (GF) (DF)

THOUGHTFUL MOMENT

35 per person

- Assorted smoothies: green, berry, energy, detox (V) (GF)
- Apple wedges, almond butter dip (V)
- Vegetable crisps (V) (GF) (DF)
- Seasonal fruit & berry salad, toasted coconut (VG) (GF) (DF)
- Fruit/herb-infused water

MIDDAY STRETCH*

35 per person

- Seasonal hummus selection, cracked lavosh, season's best vegetables (VG) (DF)
- Baby kale & quinoa personal salad, toasted seeds, lemon dressing (VG) (GF) (DF)
- Gulf shrimp ceviche, living lettuce cups* (GF) (DF)
- Seasonal fruit salad, mint crystals (VG) (GF) (DF)



À LA CARTE BREAKS

Freshly Baked Muffins [Ⓥ]
Coffee streusel, chocolate chip or blueberry
75 per dozen

Freshly Baked Brownies & Cookies [Ⓥ]
75 per dozen

Freshly Baked Mini Cupcakes [Ⓥ]
65 per dozen

Whole Fresh Fruit ^{Ⓥⓖ}
5 each

Seasonal Fresh Fruit ^{Ⓥⓖ}
17 per person

Assorted Granola Bars [Ⓥ]
7 each

Kind Bars ^{Ⓥⓖ ⓖⓕ ⓓⓕ}
7 each

Assorted Ice Cream Bars [Ⓥ]
8 each

Assorted Bags of Chips ^{Ⓥ ⓖⓕ}
6 each

Freshly Popped Popcorn ^{Ⓥ ⓖⓕ ⓓⓕ}
6 per person

Assorted Full Size Candy Bars
7 each

Harvest Vegetables ^{Ⓥ ⓖⓕ}
Crisp harvest vegetables, roasted vidalia onion dip, country ranch dip, & beet hummus
20 per person

Artisanal Cheese Board [Ⓥ]
Artisanal local & international cheeses, fresh and dried fruit garnish, house made jams, heritage crackers, grissini & baguette
26 per person

Seasonal Sliced Fruit & Fresh Berries ^{Ⓥⓖ ⓖⓕ ⓓⓕ}
14 per person

Assorted Salted & Spiced Nuts & Seeds ^{Ⓥⓖ ⓖⓕ ⓓⓕ}
52 per pound | one pound serves 15

Steel Cut Oatmeal ^{Ⓥⓖ ⓖⓕ}
Coconut Milk, Brown Sugar, Candied Walnuts, Cinnamon
8 per person

^{ⓓⓕ} Dairy-Free

[Ⓥ] Vegetarian

^{Ⓥⓖ} Vegan

^{ⓖⓕ} Gluten-Free

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BEVERAGE BREAKS

BEVERAGES BY THE GALLON

Hot Water with Assorted Teas

155 per gallon

Freshly Brewed Coffee
Regular & decaffeinated

165 per gallon

Freshly Brewed Iced Coffee & Flavor Syrups

180 per gallon

Brewed Iced Tea

105 per gallon

Fruit or Herb-Infused Water

60 per gallon

Lemonade

100 per gallon

À LA CARTE BEVERAGES

Bottled Still Water

9 each

Assorted Pepsi Soft Drinks

9 each

Starbucks Bottled Frappuccino
Coffee, mocha and vanilla

8 each

Pure Leaf Iced Tea

8 each

Sparkling Mineral Waters
Plain & flavored

8 each

Propel Waters

8 each

Coconut Waters

11 each

Bottled Cold Pressed Fruit Juices

18 each

Naked Premium Juices

10 each

ALL DAY BEVERAGE SERVICE PACKAGE

65 per person | maximum 8 hours

Assorted Pepsi Soft Drinks

Bottled Still & Sparkling Water, plain & flavored

Herbal Hot Tea

Freshly Brewed Coffee

Assorted Bubly

Freshly Brewed Iced Coffee, with flavor syrups

*dairy and non-dairy creamers

HALF DAY BEVERAGE SERVICE PACKAGE

40 per person | maximum 4 hours

Assorted Pepsi Soft drinks

Bottled Still & Sparkling Water, plain & flavored

Herbal Hot Tea

Freshly Brewed Coffee

Assorted Bubly

Freshly Brewed Iced Coffee, with flavor syrups

*dairy and non dairy creamers



LUNCH

LUNCH BUFFET

Each menu has a minimum guarantee of 20 guests. A small group fee of \$300 applies for under minimum. Buffet includes iced tea.

Any weekday buffet can be selected on Saturday & Sunday.

DAY OF THE WEEK COLD BUFFET

Two salads & two sandwiches 75 per person

Three salads & three sandwiches 79 per person

Includes kettle chips & dessert assortment

DAY OF THE WEEK HOT BUFFET

Two salads, two hot mains, one side 78 per person

Two salads, three hot mains, two sides 88 per person

Includes dessert assortment

INCLUDE SOUP SELECTION

Additional 3 per person

MONDAY - CHICAGO BLUES

Soup

Loaded Potato Chowder 

Applewood smoked bacon crumbles

Salads

Tomato & Mint    

Seasonal tomatoes, shaved red onion, radish, lemon vinaigrette

Chili Rubbed Cauliflower & Kale    

Red cabbage, yellow pepper, yogurt & herb dressing

Roasted Fingerling Potato Salad 

Green beans, applewood smoked bacon, whole grain mustard, pickled shallots, cider & sorghum dressing

Sandwiches & Wraps

Smoked Beet Wrap 

Avocado hummus, cucumber & savoy slaw, red wine vinaigrette, whole wheat tortilla

BBQ Rubbed Chicken

Garden greens, smoked gouda, tomato, tarragon aioli, brioche

Hot Brisket Sandwich

Sliced brisket, cheddar, white bbq, grilled red onion ciabatta

Hot Chicken Fried Eggplant

Roasted corn salsa, smoked tomato jam, focaccia

Hot Mains

Sweet Tea Brined Chicken Breast  

Stone fruit chutney

Bourbon & Maple Basted Salmon*  

Orange marmalade-mustard glaze

Red Rice & Beans-Stuffed Mirliton   

Heirloom beans, trinity, okra

Sides

BBQ Spiced Grilled Corn   

Chives

Creole Green beans   

Roasted tomatoes, sweet peppers

Sweets

Cookies & Cream Shooter

Chocolate Pecan Bar

Red Velvet Cupcake

 Dairy-Free

 Vegetarian

 Vegan

 Gluten-Free

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Additional 3 per person

TUESDAY - LINCOLN PARK

Soup

Charred Tomato Soup (V) (GF)

Sharp cheddar cracker bits (on the side)

Salads

Chef's Market Mini Wedge (GF)

Applewood smoked bacon, hard-boiled eggs, crumbled blue cheese, heirloom tomatoes, cucumbers, 1000 island dressing

Spinach & Berries (V) (GF)

Seasonal berries, lucky penny goat cheese, crushed marcona almonds, honey champagne vinaigrette

Sunshine Pasta (V) (GF)

Roasted olives, artichoke hearts, charred peppers, garden herbs, roasted tomato dressing

Sandwiches & Wraps

72 Hour Short Rib Sandwich

Caramelized onions, fresno pepper relish, cheddar & swiss cheese, braising jus, telera bread

Raw Produce (V) (GF)

Beets, carrots, arugula, radish, kohlrabi, red pepper chimichurri, whole wheat wrap

Shawarma-Style Lamb

Cucumber, tomato, lettuce, tzatziki, flour wrap

Roasted Turkey

Sliced cucumbers, black pepper mayo, sprouts, tomato jam, multigrain bread

Hot Mains

Maple Brined Pork Loin (GF) (DF)

Pickled mustard seeds

Blackened Salmon (GF) (DF)

Yellow pepper mole

Saffron Spiked Couscous (VG) (DF)

Grilled zucchini, chickpeas, thyme roasted tomatoes

Sides

Cheese Stuffed Pierogies (V)

Onion fondue

Pastrami Spiced Vegetables (VG) (GF) (DF)

Season's best

Sweets

Blondies (V)

Strawberry Tarts (V)

White Chocolate Blueberry Cheesecake Cookie

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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Additional 3 per person

WEDNESDAY - MILLENNIUM PARK

Soup

Butternut Squash Bisque (V) (GF)

Sweet & spicy seeds

Salads

Baby Kale & Watercress (V) (GF)

Blueberries, trail seeds, sliced radishes, manchego, citrus vinaigrette

Smashed Cucumber (V) (GF)

Champagne vinegar, dill, sour cream

Hydro Baby Greens (V)

Shaved carrots, radish, cherry tomatoes, herb & garlic croutons, red wine vinaigrette, herbed ranch dressing

French Green Bean & Garden Tomatoes (VG) (GF) (DF)

Yellow wax beans, olive oil, tarragon, lemon zest

Sandwiches & Wraps

Roast Beef Sandwich

Grilled onions, shaved iceberg lettuce, sharp cheddar, horseradish aioli, soft country hoagie roll

Applewood Smoked Pork Loin

Vinegar based slaw, chipotle mayo, swiss cheese, kaiser roll

Chicken Salad

Roasted chicken, apricot, tarragon, greek yogurt dressing, toasted almonds, baby greens, soft lavosh wrap

Smashed Chickpea & Grilled Vegetable (V)

Moroccan carrot hummus, mint, spinach, ciabatta

Hot Mains

Carved Low & Slow Pastrami (GF) (DF)

Sauerkraut, mustard pan jus

Cast Iron Grilled Mahi Mahi (GF)

Red onion relish, green chili tartar

Chili Dusted Roasted Cauliflower (VG) (GF) (DF)

Black beans, tomatoes, cilantro, scallions

Sides

House Made Potato Chips (V) (GF)

Caramelized onion dip

Grilled Asparagus (VG) (GF) (DF)

Roasted red peppers, charred lemon

Sweets

Mini Cherry Turnover (V)

Peanut Butter Rice Crispy Bar (V)

Banana Cream Pie (V)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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Additional 3 per person

THURSDAY - CHINATOWN

Soup

Tom Kha (VG) (GF) (DF)

Lemongrass & coconut milk, shiitake mushroom

Salads

Asian Chop Chop (VG) (GF) (DF)

Napa cabbage, kale, red pepper, edamame, roasted soy nuts, mandarin oranges, spicy thai peanut dressing

Spinach & Soba Noodle (V) (GF) (DF)

Radish, carrot, mint, rice vinegar dressing

Cucumber Noodles (V) (GF) (DF)

Chickpeas, carrots, cherry tomatoes, cilantro, honey rice wine vinaigrette

Sandwiches & Wraps

Grilled Lemongrass Chicken Wrap

Daikon & carrot pickle, roasted red peppers, shredded napa cabbage, cilantro, garlic yogurt sauce, flour wrap

5 Spice Pork Banh Mi Sandwich

Kewpie mayo, pickled shallots, cucumbers, cilantro, jalapeño, soft roll

Coconut Curry Tofu (V)

Thai basil, cucumber, citrus pickled red cabbage, cilantro aioli, 7 grain bread

Korean Beef & Kimchi*

Kalbi marinated, edamame hummus, cured cucumbers, pub bun

Hot Mains

Gochujang Marinated Grilled Tri-Tip (GF) (DF)

Charred scallion

Red Curry Chicken (GF) (DF)

Peppers, coconut milk, cilantro, toasted sesame seeds

Miso Glazed Bok Choy (VG) (GF) (DF)

Togarashi, beech mushroom

Sides

Vegetable Fried Rice (VG) (GF) (DF)

Snap peas, edamame, carrots, bean sprouts, teriyaki

Sesame Sautéed Green Beans (VG) (GF) (DF)

Black & white sesame seeds, fried garlic

Sweets

Coconut Macaroon (V)

Strawberry Lemon Mousse Cup (V)

Goji Berry Bar (V)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

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Additional 3 per person

FRIDAY - LITTLE ITALY

Soup

Minestrone ^{VG} ^{GF} ^{DF}

Seasonal market vegetables

Salads

Heirloom Tomato & Farro ^{VG} ^{DF}

Cucumber, shaved red onion, basil, red wine vinegar

Shaved Fennel Caesar ^V

Romaine, garlic & herb focaccia crumbs, parmesan

Arugula & Ceci Beans ^V ^{GF}

Ricotta salata, toasted crushed almonds, preserved lemons, rosemary dressing

Sandwiches & Wraps

Italian Herb Roasted Pork

Provolone cheese, broccoli rabe, calabrian pepper aioli, italian roll

Caprese ^V

Roasted tomatoes, fresh mozzarella, basil, balsamic smear, grilled ciabatta bread

Salumeria

Mortadella, soppressata, capocollo, artichoke, tapenade, roasted red peppers, baby greens, roll

Basil Citrus Chicken

Mozzarella, spinach, pesto aioli, focaccia

Hot Mains

Shrimp & Orecchiette ^{DF}

Cherry tomatoes, 'nduja, lemon

Braised Chicken Cacciatore ^{GF} ^{DF}

Oregano, olives, peppers, baby portabella mushroom

Roasted Italian Beef

Giardiniera, seasoned jus, soft italian rolls

Sides

Eggplant Caponata Parmesan ^V ^{GF}

Peperonata, cerignola olives, brùéed mozzarella

Gigantes Beans & Hearty Greens ^{VG} ^{GF} ^{DF}

Toasted garlic

Sweets

Tiramisu Shooters ^V

Chocolate-Dipped Biscotti ^V

Canolli ^V

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

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BOXED LUNCH

All lunches include chips, water, whole fruit, cookie & orzo pasta salad. Sandwiches are boxed and guests can 'build-their-own' with accompaniments. Gluten-free available upon request.

BOXED LUNCH

70 per person

Select up to three options

Mountain Pesto Turkey Sandwich

Havarti cheese, wild greens, tomato, basil-lemon aioli, multigrain roll

Maple-Cured Ham Sandwich

Brie, smoked tomato, pickled vegetables, charred red onion aioli, arugula, artisan crunch roll

Herb Roasted Beef

Herbed goat cheese, arugula, dill tomato, roasted shallots, radish, brioche bun

Sliced Short Rib

Chimichurri, baby greens, grilled mushrooms, roasted pepper, cheddar cheese, ciabatta roll

Chicken Salad Sandwich

Hard-boiled egg, swiss cheese, crisp head lettuce, sun-dried tomato spread, focaccia roll

Grilled Vegetable Wrap ⑤

Vegetables, spinach, roasted peppers, hummus, whole wheat tortilla

Charred Eggplant Wrap ⑤

Hearts of romaine, tomatoes, basil pesto, wheat wrap

PLATED LUNCH

Each menu requires a minimum of 20 persons. All plated lunch selections are based on three courses; soup or salad, entrée and dessert. Each menu includes iced tea & freshly baked rolls with butter.

STARTER | SELECT ONE

Caesar Salad ^V

Baby romaine, planed parmesan, focaccia crumbs

Crisphead Wedge ^{GF}

Tomato, gorgonzola cheese, applewood smoked bacon, hard-boiled egg, dill & chive dressing

Hydroponic Grown Greens ^V ^{GF} ^{DF}

Carrot curls, sweet spiced pecans, dried cranberries, toasted red quinoa, maple & whole grain mustard vinaigrette

Roasted Green Tomato Soup ^{VG} ^{GF} ^{DF}

Sea salt roasted sunflower seeds, basil oil

Chilled Sour Cherry Soup ^{VG} ^{GF} ^{DF}

Fennel, chervil

DESSERT | SELECT ONE

Lava Cake ^V

Mascarpone, caramel sauce

Lemon Raspberry Mousse ^V

Basil dust, raspberries

Caramel Pumpkin Mousse ^V

Pomegranate arils, pepitas clusters

Triple Chocolate ^V

Torched marshmallow, oat streusel, chocolate rice puffs

ENTRÉE | SELECT UP TO TWO

Roasted Garlic Chicken Breast ^{GF} ^{DF}

Herb poached fingerling potatoes, blistered broccolini, miniature golden beets, charred tomato relish

78 per person

72 Hour Short Ribs ^{GF}

Goat cheese potato gratin, olive oil asparagus, braised cippolini onion, pinot noir reduction

86 per person

Ancho Rubbed Flat Iron Steak* ^{GF}

Roasted yellow pepper grits, haricots verts, blistered tomatoes, molasses jus

86 per person

Citrus Poached Barramundi ^{GF} ^{DF}

Black rice, seared bok choy, grilled mushrooms, citrus miso sauce

86 per person

Tagliatelle Pasta ^V ^{DF}

Crushed tomatoes, mushrooms, kale, beyond meat italian sausage, basil

76 per person

Tuna Niçoise Cobb Salad* ^{GF}

Garden greens, haricots verts, fingerling potato, cucumber, tomato, red pepper, olives, boiled egg, champagne vinaigrette

74 per person

Grilled Skirt Steak Salad* ^{GF} ^{DF}

Mixed greens, rice vermicelli, thyme roasted tomatoes, carrot, mango, mint, sesame lime vinaigrette

74 per person



DINNER

DINNER BUFFET

Each menu has a minimum guarantee of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests. Buffet includes freshly brewed coffee, decaffeinated coffee, and gourmet hot tea.

MAG MILE BUFFET*

139 per person

Baby iceberg wedge salad | applewood smoked bacon lardon, chives, grape tomatoes, hard-boiled egg, blue cheese dressing ^{GF}

Hoop house mixed greens | carrots, sunflower seeds, cucumber, garlic croutons, buttermilk ranch and white balsamic vinaigrette ^V

Polish cucumber salad ^V ^{GF}

Chicago steakhouse spiced skirt steak | herb & garlic compound butter* ^{GF}

Chicken vesuvio | white wine, peas, roasted potatoes, lemon ^{GF}

Great lakes walleye | revolution rev pils mustard sauce ^{GF}

Whipped yukon gold potatoes ^V ^{GF}

Honey garlic roasted brussels sprouts ^V ^{GF}

Vanilla & lemon curd cupcakes ^V

Key lime trifle shooter ^V

SKYLINE BUFFET*

149 per person

Roasted corn & romaine | radish, black bean, cherry tomato, cilantro, tortilla strips, queso cotija, avocado caesar dressing ^V ^{GF}

Jicama & mango salad | tender baby greens, cucumber, carrots, red pepper, citrus tajín vinaigrette ^V ^{GF} ^{DF}

Kale & calabaza salad | queso fresco, orange segments, pepitas, pickled onion, avocado, chipotle dressing ^V ^{GF}

Tri-tip carna asada | smoked paprika chimichurri* ^{GF} ^{DF}

Jocón de pollo | tomatillo sauce ^{GF}

Chupín de pescado | salmon, paprika tomato broth, yukon potato* ^{GF}

Quinoa succotash | zucchini, squash, pinto beans, corn, cilantro, dried chili ^V ^{GF} ^{DF}

Spanish-style rice | saffron, english peas ^V ^{GF} ^{DF}

Sautéed green beans | jalapeños, onion, tomato ^V ^{GF} ^{DF}

Mango mousse cup ^V

Tres leches cake ^V

Cinnamon & sugar dusted cream filled churros ^V

GREAT LAKES BUFFET

159 per person

“Clambake” chowder | smoked sausage, corn, potato

Roasted beet and potato salad | dill, sour cream ^V ^{GF}

Kale and blueberry salad | carrot, dried cherries, citrus vinaigrette ^V ^{GF} ^{DF}

Shaved vegetable and baby arugula salad | fennel, radish, summer squash, sherry vinaigrette ^V ^{GF} ^{DF}

Dry rubbed St. Louis-style ribs ^{GF}

Butter cracker crusted local lake fish | lemon shallot cream

Chicago hot chicken | pickle brined, buttermilk, breaded

Asparagus & chickpeas | farrow, dill, snap peas ^V ^{DF}

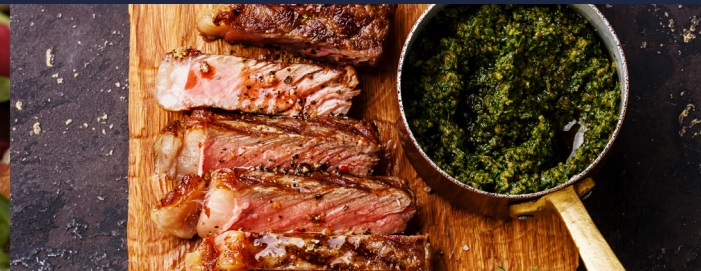
Roasted baby potatoes | garlic and herbs ^V ^{GF} ^{DF}

French green beans | pickled red onion ^V ^{GF} ^{DF}

Crème brûlée cheesecake ^V

Chocolate almond tart ^V

Pecan pie ^V



PLATED DINNER

Each menu requires a minimum of 20 persons. All plated dinner selections are based on three courses; one soup or salad, one or two entrée(s), and one dessert. Each menu includes freshly baked rolls with butter. Freshly brewed coffee and gourmet hot tea, served tableside.

STARTER | SELECT ONE

Dinosaur Kale, Arugula, Ricotta Salata [Ⓥ]
Sourdough crostini, roasted grapes, parmesan vinaigrette

Port Poached Beets [Ⓥ]
Shaved fennel, watercress, whipped goat cheese, brioche croutons, port dressing

Romaine & Brussels Sprouts Caesar [Ⓥ]
Torn garlic crouton, balsamic braised cipollini onions, shaved parmesan, herbaceous caesar dressing

Watercress & Yogurt Soup [Ⓥ]
Dill, whole grain crouton

Summer Vegetable Minestrone [Ⓥ] ^{Ⓞf}
Leeks, peas, asparagus, butter beans, zucchini

DESSERT | SELECT ONE

Red Velvet Cheesecake [Ⓥ]
Caramel oat crumb crust, chantilly cream

Key Lime Tart [Ⓥ]
Torched meringue, shaved toasted coconut

Tres Leches Cake [Ⓥ]
Strawberry compote, fresh cream

ENTRÉE | SELECT UP TO TWO

Apple Cider & Sage Brined Chicken Breast ^{Ⓞf}
Almond and dried fruit ancient grains, cranberry jus, butter poached haricots verts
105 per person

Roasted Garlic Smear Chicken Breast ^{Ⓞf}
Maple & parmesan sweet potato gratin, brown butter broccolini, thyme & shallot jus
105 per person

Bolognese-Style Short Ribs ^{Ⓞf}
Mashed potatoes, grilled asparagus, braised pearl onion
110 per person

Herb & Pepper Filet Mignon*
Cheddar aligot potatoes, roasted shiitake mushrooms, asparagus, roasted garlic demi-glace
130 per person

Lemongrass & Ginger Barramundi ^{Ⓞf}
Roasted fingerling potatoes, steamed broccolini, red thai coconut sauce
115 per person

Charred Lemon Salmon* ^{Ⓞf}
Roasted shallot polenta, wilted kale, petite squash, red wine butter sauce
115 per person

Short Rib & Shrimp
Ancho & molasses glazed short rib, shrimp & tomato ragu, charred asparagus
145 per person

Roasted Spaghetti Squash [Ⓥ] ^{Ⓞf}
Mushrooms, haricots verts, chickpeas, roasted tomatoes, kale pesto
98 per person

^{Ⓞf} Dairy-Free

[Ⓥ] Vegetarian

^{Ⓥg} Vegan

^{Ⓞf} Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 12% state sales tax. Menu pricing subject to change.



RECEPTION



HORS D'OEUVRES

Each item has a minimum guarantee of 20 guests. Hors d'oeuvres can be butler passed or on display.

SMALL BITES

44 per person, based on four pieces per person.
Each item has a minimum guarantee of 20 guests.

SELECT UP TO FOUR OPTIONS

HOT*

Tandoori Chicken ^{GF} ^{DF}

Wagyu beef Miniature Slider*

Shrimp & Grits Arancini

Smoked Paprika Crab Cake

Smoky Black Bean & Queso Fresco Taquito ^V ^{GF}

Shrimp Shumai ^{GF}

Ponzu sauce

Pork Potsticker

Chili oil

COLD

Lobster Ceviche* ^{GF} ^{DF}

Fig & Olive Tapenade ^V

Black & White Seared Tuna* ^{GF} ^{DF}

Cured Daikon ^V ^{GF} ^{DF}

Sesame seeds, kalbi glaze

Seared Steak Bruschetta*

Spinach Feta Filo Cup ^V

Roasted Blueberries ^V

Ricotta, ancient grain crisp

^{DF} Dairy-Free

^V Vegetarian

^{VG} Vegan

^{GF} Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 12% state sales tax. Menu pricing subject to change.

DISPLAYS

Each station has a minimum of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests.

DIP ACROSS THE MIDWEST

50 per person

Pita, tortilla, vegetable chips, house made chips, celery, baby carrots ^V

SELECT UP TO THREE OPTIONS

Buffalo Chicken

Blue cheese, franks hot sauce, cheddar

Chicken Paprikash

Smoked paprika, gouda, onions

Spinach & Artichoke ^V

Gruyère, parmesan, garlic

Beet Hummus ^{VG GF DF}

Moroccan Carrot Hummus ^{VG GF DF}

French Onion ^{V GF}

Chive Buttermilk ^V

Traditional Hass Avocado Guacamole ^{VG GF DF}

SALSA & GUACAMOLE DISPLAY

45 per person

Corn tortilla chips and veggie chips

SELECT UP TO THREE OPTIONS

Pico de gallo salsa ^{VG GF DF}

Smoked yellow tomato salsa ^{VG GF DF}

Tomatillo salsa ^{VG GF DF}

Mango black bean salsa ^{VG GF DF}

Mole jicama salsa ^{VG GF DF}

Chipotle corn salsa ^{VG GF DF}

Traditional guacamole ^{VG GF DF}

Spicy habanero guacamole ^{VG GF DF}

Charred pepper guacamole ^{VG GF DF}

Smoky poblano guacamole ^{VG GF DF}

GOURMET SLIDERS*

43 per person

Deep fried tater tots & sriracha ketchup

SELECT UP TO THREE OPTIONS

Mini Beef Burgers*

Applewood smoked bacon, house made ketchup, aged cheddar, house pickle

Braised Pulled Short Rib

Boursin cheese, red onion marmalade

Mini Chicago Style Hot Dog

'ran through the garden', poppy seed bun

Serrano Ham

Manchego cheese, saffron aioli, mediterranean olive, mini onion roll

Black Forest Ham

Gruyère cheese, dijonnaise, cornichon

Crab Cake

Cajun remoulade, hawaiian bun

Mojo Pulled Pork

Cumin pickled cabbage

House Made Veggie Burger ^V

Black bean, quinoa, chickpea, heirloom tomato, pickled red onions, arugula, beet yogurt

DISPLAYS

Each station has a minimum of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests.

LARGE MEATBALL DISPLAY

48 per person

Focaccia, naan & crostini

SELECT UP TO THREE OPTIONS

Beef & Veal
Parmesan, pomodoro

Chicken
Dill, paprikash

Pork & Beef
Mushroom sauce

Lamb
Coriander, spicy curry

Chicken
Miso, yakitori tare

Chickpeas (V)
Cumin, yogurt sauce

Beef & Pork
Onions, tomato sauce

MEDITERRANEAN MEZZE

42 per person

Assorted flatbreads & pita (V)

Hummus (VG) (GF) (DF)

Marinated feta (V) (GF)

Marinated artichokes & peppers (VG) (GF) (DF)

Roasted marinated olives (VG) (GF) (DF)

Stuffed grape leaves (VG) (GF) (DF)

Spiced falafel (VG) (GF) (DF)

Pepperoncini peppers (VG) (GF) (DF)

FROMAGE, KÄSE, FORMAGGIO, CHEESE!!

42 per person

Artisanal local & international cheeses (V)

Dried fruit (VG) (GF) (DF)

House made jams (VG) (GF) (DF)

Grissini (V)

Heritage crackers, baguette (V)

SEAFOOD DISPLAY*

90 per person

Three white wine poached shrimps (GF)

Seared and sliced ponzu tuna* (GF)

Wakame salad (VG) (GF) (DF)

Beer steamed clams, garlic & herbs (GF)

Spicy cocktail sauce, tabasco, lemon wedges (VG) (GF) (DF)

THE CURED

42 per person

Domestic & imported charcuterie

Pickled vegetables (VG) (GF) (DF)

Whole grain mustard (VG) (GF) (DF)

Baguette, artisan bread (V)

POLYNESIAN POKE*

60 per person

Marinated tuna* (GF) (DF)

Shrimp (GF) (DF)

Tofu (VG) (GF) (DF)

Steamed white rice, brown rice (VG) (GF) (DF)

Mixed greens (VG) (GF) (DF)

Shelled edamame (VG) (GF) (DF)

Wakame salad (VG) (GF) (DF)

Cucumber, sliced radish, julienned carrots, pickled ginger, sweet peppers (VG) (GF) (DF)

Kimchi (VG) (GF) (DF)

Cilantro, scallion, sriracha mayo, ponzu, poke sauce, hoisin sauce (VG) (GF) (DF)

FARMER'S MARKET BASKET

32 per person

Crisp harvest vegetables (VG) (GF) (DF)

Roasted vidalia onion dip, country ranch dip

Beet hummus (VG) (GF) (DF)

STATIONS

Each station has a minimum of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests. chef attendant additional, \$175 per attendant.

CERMAK ROAD RAMEN STATION*

45 per person

Ramen & vermicelli noodles (V)

Miso, shoyu, tonkotsu broth (GF) (DF)

Bamboo shoots (VG) (GF) (DF)

Baby corn, roasted mushrooms, bean sprouts (VG) (GF) (DF)

Poached egg* (GF)

Roasted nori (VG) (GF) (DF)

Braised pork belly (GF)

Garlic chips, toasted sesame seeds (V)

Togarashi (VG) (GF) (DF)

TAYLOR STREET PIADINA STATION

43 per person

Tapenade, peperonata, tomato bruschetta, basil pesto, balsamic reduction

SELECT THREE

Prosciutto & mozzarella (GF)

Ricotta & arugula (V) (GF)

Provolone & rosemary chicken (GF)

Roasted eggplant & mozzarella (GF)

Fontina & pancetta (GF)

STATE STREET CRÊPE STATION

45 per person

Select three savory or two sweet

SAVORY

Ham, caramelized onions & gruyère (GF)

Mushroom, gouda & spinach (V) (GF)

Turkey, raspberry jam & brie (GF)

Asparagus, fontina & prosciutto (V) (GF)

Feta, roasted garlic & basil (V) (GF)

Applewood smoked bacon, cheddar & spinach (GF)

SWEET

Banana & nutella (V)

Chocolate ganache & strawberries (V)

Roasted apples & caramel (V)

Honey ricotta & almonds

Marshmallow & chocolate chips (V)

Lemon curd & raspberries (V)

MILWAUKEE AVE LATINO STATION*

42 per person

Flour tortillas (V)

Queso fresco arepas

Guacamole (V) (VG) (GF) (DF)

Roasted tomato salsa (V) (VG) (GF) (DF)

Mojo pulled pork (GF)

Chipotle adobo chicken (GF)

Barbacoa beef* (GF)

Cilantro, chopped onions, cheddar, black beans (V) (GF)

JAPANIMATION STATION*

55 per person

Three pieces of sushi per person

California roll, spicy tuna roll, alaskan maki roll*

Wasabi, pickled ginger, soy sauce, sweet soy and scallion sauce

Steamed edamame & sea salt

Lemongrass chicken potstickers

Chilled udon noodle salad, zucchini, squash, carrot, sesame and citrus



CARVING STATIONS

Each station has a minimum of 20 guests. A small group fee of \$300 applies for parties with less than 20 guests. Chef attendant additional, \$175 per attendant.

CARVING ENHANCEMENTS

One selection: 12 per person

Two selections: 18 per person

SIDE SELECTIONS

Potato gratin ^{GF}

Aged cheddar mac & cheese

Whipped butter potatoes

Classic green bean casserole, tobacco onion rings

Brown butter roasted brussels sprouts

PASTRAMI TOMAHAWK RIBEYE*

45 per person

Horseradish sauce, dill crème ^{GF}

PRIME RIB ROAST*

38 per person

Cracked pepper & rosemary rubbed, au jus ^{GF}

72 HOUR BEEF SHORT RIB

28 per person

Red wine demi, garden herbs ^{GF}

GARLIC SPICED TRI TIP*

38 per person

Chimichurri ^{GF}

CHARGRILLED TENDERLOIN*

40 per person

Montreal steak rub ^{GF}

SWEET TEA BRINED PORK LOIN

28 per person

Peach chutney ^{GF}

SOY & HONEY ROASTED TURKEY

25 per person

Citrus marmalade ^{GF}

CONFIT BUTTERNUT SQUASH

14 per person

Maple & sweet spices ^V ^{GF}

SALMON FILLET*

32 per person

Miso glazed ^{GF}



DESSERT STATIONS

Each station has a minimum of 20 guests. small group fee of \$300 applies for parties with less than 20 guests. Chef attendant additional, \$175 per attendant.

WAFFLE CONE & ICE CREAM ACTION STATION

40 per person | attendant required

Made-to-order mini waffles

Ice cream (V)

Macerated strawberries, cinnamon apples, grilled pineapple (V) (GF) (DF)

Bourbon caramel pecans, crushed nuts, sprinkles (V) (GF)

Chocolate sauce (V) (GF)

BANANAS FOSTER ACTION STATION

38 per person | attendant required

Buttery house made foster sauce (V) (GF)

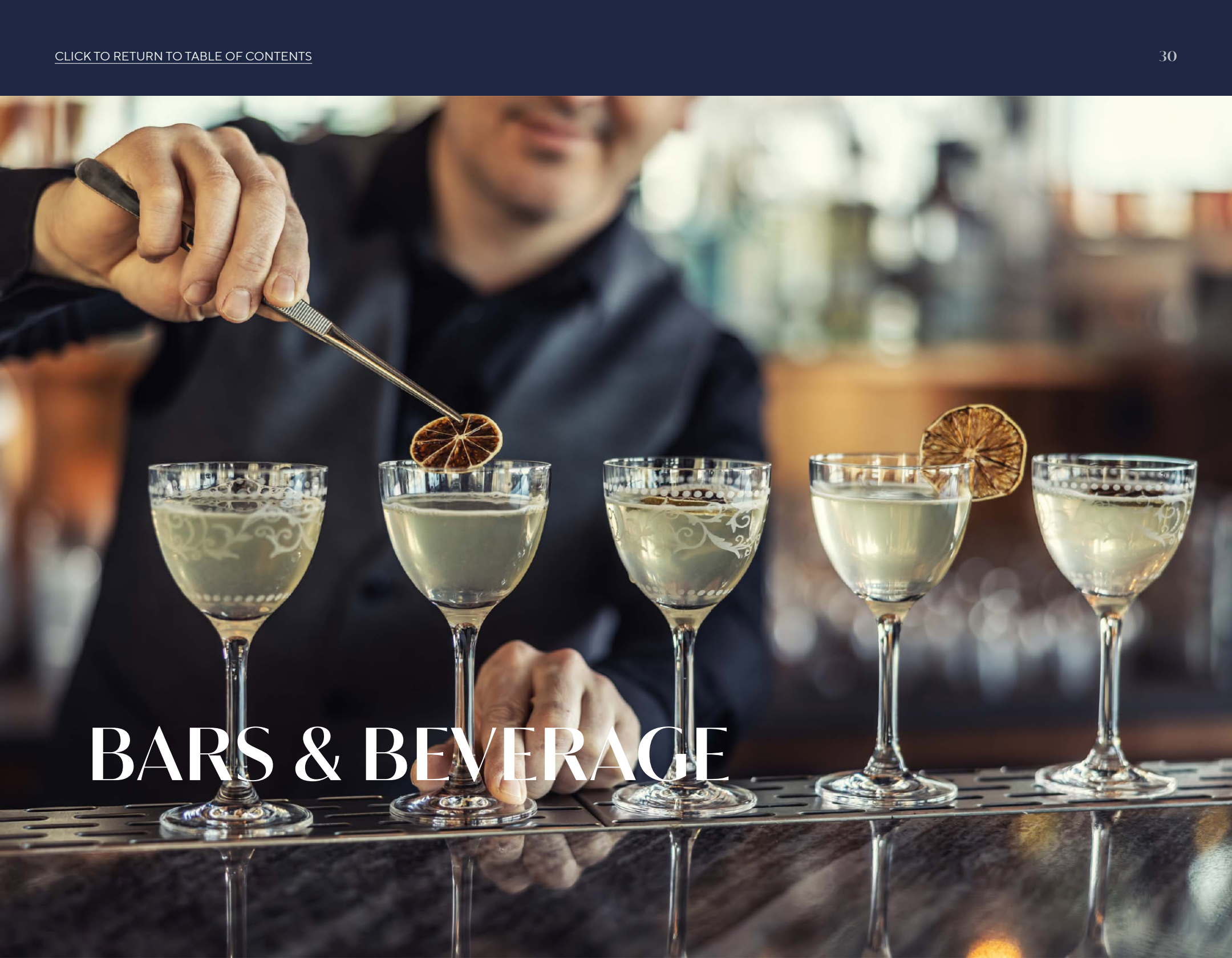
Fresh bananas (VG) (GF) (DF)

Vanilla bean ice cream (V) (GF)

SWEET DREAMS

34 per person

Curated assortment of chef's choice pastries



BARS & BEVERAGE



BAR PACKAGES

\$225 Bartender Fee, 4 Hour Period.
\$100 per additional hour. each additional hour.
1 Bartender per 70 Guests.

\$175 Cashier Fee, 4 Hour Period for Cash Bar Service Only.
\$100 per additional hour.
1 Cashier per 70 Guests.
Each bar package includes soft drinks and evian water

SIGNATURE

Selection of spirits: Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Corona Extra, Goose Island 312, Heineken, Miller Lite, Lagunitas IPA, Revolution Pilsner, Heineken 0.0 N/A, Lagunitas Hoppy N/A

Selection of wine: Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

PREMIUM

Selection of spirits: Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

Selection of beer: Corona Extra, Goose Island 312, Heineken, Miller Lite, Lagunitas IPA, Revolution Pilsner, Heineken 0.0 N/A, Lagunitas Hoppy N/A

Selection of wine: La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

ULTRA-PREMIUM

Selection of Spirits: Grey Goose Vodka, Koval Gin, Bacardi Anego Cuatro Rum, Few Bourbon, Bulleit Rye Whiskey, Suerte Tequila, Carpano Vermouth

Selection of Beer: Corona Extra, Goose Island 312, Heineken, Miller Lite, Lagunitas IPA, Revolution Pilsner, Heineken 0.0. N/A, Lagunitas Hoppy N/A

Selection of Wine: J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

SIGNATURE BAR

One Hour	38 per person
Two Hours	55 per person
Three Hours	70 per person
Four Hours	83 per person
Additional	17 per person

PREMIUM BAR

One Hour	41 per person
Two Hours	58 per person
Three Hours	73 per person
Four Hours	86 per person
Additional	17 per person

ULTRA-PREMIUM BAR

One Hour	46 per person
Two Hours	61 per person
Three Hours	76 per person
Four Hours	91 per person
Additonal	17 per person

BEVERAGES

\$225 Bartender Fee, 4 Hour Period.
\$100 per additional hour.
1 Bartender per 70 Guests.
\$175 Cashier Fee, 4 Hour Period for Cash Bar Service Only.
\$100 per additional hour.
1 Cashier per 70 Guests.
\$1,000 Minimum on Cash Bars.

HOST BAR

Spirits

Signature	16 per drink
Premium	18 per drink
Ultra-Premium	19 per drink

Wine by the Glass

Signature	16 per glass
Premium	17 per glass
Ultra-Premium	18 per glass

Beer

Imported	12 per bottle
Domestic	11 per bottle
Craft	12 per bottle

Non-Alcoholic

Evian Water	9 each
Soft Drinks	9 each

CASH BAR

Spirits

Signature	18 per drink
Premium	20 per drink
Ultra-Premium	21 per drink

Wine by the Glass

Signature	18 per glass
Premium	19 per glass
Ultra-Premium	20 per glass

Beer

Imported	14 per bottle
Domestic	13 per bottle
Craft	14 per bottle

Non-Alcoholic

Evian Water	10 each
Soft Drinks	10 each



BEER & WINE BAR

\$225 Bartender Fee, 4 Hour Period.
\$100 per additional hour.
1 Bartender per 70 Guests.

\$175 Cashier Fee, 4 Hour Period for Cash Bar Service Only.
\$100 per additional hour.
1 Cashier per 70 Guests.

PER PERSON PACKAGE

One Hour	25 per person
Two Hours	37 per person
Three Hours	50 per person
Four Hours	60 per person
Additional	14 per person

LOCAL MICRO & DOMESTIC BEER

Corona , Goose Island 312, Heineken, Coors, Bud Light, Lagunitas IPA, Revolution Pilsner, Heineken 0.0 (non-alcoholic), Lagunitas Hoppy (non-alcoholic)

HOUSE RED & WHITE WINE

Bulletin Place; Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc, Wycliff Sparkling Brut

NON-ALCOHOLIC

Assorted Pepsi Soft Drinks, Juices, Bottled Water



INFORMATION

INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required by 12:00 noon, 7 business days prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

Outside Food and Beverage Policy

The State of Illinois issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

Service Charges

A 25% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 11.75% state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Illinois Tax Exempt Certificate.

Labor Charges

Bartenders are available at a charge of \$175 for each four-hour shift. 1 bartender per 70 guests.

Chefs and culinary attendants are required for some menu items and are charged at \$175 each per 90 minutes of service. 1 attendant per 70 guests.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person.

Buffet Functions with less than 20 guests will incur a \$300 labor charge.

Audio-Visual

Our properties have partnered with Encore Event Technology Solutions. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.



INFORMATION

Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$75 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

Royal Sonesta Chicago Downtown
71 E Wacker Drive
Chicago, IL 60601
Attention: Catering/Convention Service Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

Security

The hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval.