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RENAISSANCE®
CHICAGO DOWNTOWN HOTEL

INTRIGUING EVENT MENUS

R
RENAISSANCE®
HOTELS

RENAISSANCE CHICAGO DOWNTOWN HOTEL
1 w wacker dr
chicago, illinois 60601
312 372 7200

WELCOME TO RENAISSANCE

At Renaissance, its **BUSINESS UNUSUAL**. No matter your group size or purpose, our event planners work with you to transform your traditional meeting needs into an exceptional, elevated experience.

Our meetings are designed for the **SENSES** with interactive tablescapes to keep guests engaged and stimulated. We infuse the soul of our **NEIGHBORHOOD** with local touches while providing thoughtful social breaks to encourage **NETWORKING** among guests.

Allow us to help make your next **REN MEETING** a success.

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WELCOME TO RENAISSANCE | general information

We are delighted that you are considering The Renaissance Chicago Downtown Hotel for your upcoming event. Conveniently located at the corner of State Street and Wacker Drive, our experienced ambassadors stand ready to surprise and delight guests with a commitment to authentic service. The following information is provided to assist you in planning your event at The Renaissance Chicago Downtown Hotel.

décor and signage

Our staff will be pleased to assist you with any floral arrangement and will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us on all signs, displays or decorations and their set-up, which shall be subject to the prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel.

event menu

To ensure the safety of all our guests and to comply with local health regulations, outside food or beverage shall not be allowed into the event space. We are delighted to custom design a menu to accommodate your special requests, which will ensure the success of your event. The final details and menu selections for your event are to be submitted to your event manager at least three weeks prior to the start of your event in order for our staff to prepare and accommodate your needs.

guarantees

To best serve you and your guests, a final confirmation of attendance, or “guarantee” is required by 11:00am, 72 hours prior to your event. This count may not be reduced within this time period, however we will be work with you to accommodate your need to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order. A \$200 service charge will be assessed on each breakfast, lunch, and dinner if attendance is less than 25 guests.

pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet order. A 25% service charge is added to the quoted prices. Local and state sales tax (currently 11.75%) is applied to the food and beverage total. In addition a service charge tax (currently 3.91%) of the food and beverage revenue and a retail tax (currently 2%) will be added to soft drinks, mineral waters, and non-alcoholic beers.

WELCOME TO RENAISSANCE | general information cont.

Function rooms

At The Renaissance Chicago Downtown Hotel, we understand the importance of your function room set up. We will partner with you to achieve the overall experience you desire. Your anticipated number of guests and desired room set-up will be the primary factors in your function room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's program. Revisions in factors such as number of guests, times, dates, meal functions or set-up may necessitate a revision of the rental fee. Additionally, major changes to room set ups within 24 hours of first function start time will occur additional set up fees. A 25% taxable service charge is added to room rental fees. Room rental tax (currently 3.5%) and sales tax (currently 11.5%) is applied to the room rental fee after the service charge is added.

diagrams

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned approved and signed two weeks before your event.

event technology

Your event manager and the renaissance event technology department will be delighted to assist you with a customized quote for your audio visual needs. Price lists are available upon request.

Security

The Renaissance Chicago Downtown Hotel does not assume responsibility for the damage or loss of any merchandise brought into the hotel. therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.

liabilities

You can be sure that The Renaissance Chicago Downtown Hotel team will do everything to see that your event is a success. Occasionally situations do occur beyond our control, such as accidents, government regulations, labor difficulties, or food and beverage supply shortages which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternative solution.

WELCOME TO RENAISSANCE | general information cont.

damages

It is the responsibility of the organization to assume full responsibility for any damages to the hotel property caused by the organization, their guests, or the agent of the organization, i.e. bands, display companies, etc.

shipping and receiving

Packages may be delivered to the hotel two business days before your event. Handling fees will be charged based on weight of packages. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

RENAISSANCE CHICAGO DOWNTOWN HOTEL
1 WEST WACKER DRIVE CHICAGO, IL 60601
attention: (client)
(name of group or event)
(first date of event/event manager)
(number of boxes: i.e. 1 of 2, 2 of 2, etc.)

Our event operations department will be delighted to assist you with the return shipment of your packages, please discuss with your event manager how you would like this to be charged to your organization.

parking

Valet parking is available at our main entrance on West Wacker Drive. A \$76* fee will be charged for a 24- hour period, or guests may self-park at the garage located conveniently behind the hotel.

*pricing subject to change

BREAKFAST | continental breakfast

continental breakfast | 48*

sliced seasonal fruits and berries

selection of breakfast danishes, croissants, and muffins
(gluten free options available upon request)

assortment of flavored yogurt

assortment of bottled juices

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea

*based on one hour of service

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKFAST | healthy continental breakfast

mind-body-soul breakfast | 54*

sliced seasonal fruits and berries

multigrain seeded croissant, whole grain lemon blueberry scone, zucchini carrot breakfast bread

artisan cheese and charcuterie platter, widemer 2 year aged cheddar, manchego, three pigs chorizo, finocchiona salami, torn baguette, apricot mostarda, cured olives, candied pecans

overnight oats cinnamon, almond crumble, dried sour cherries

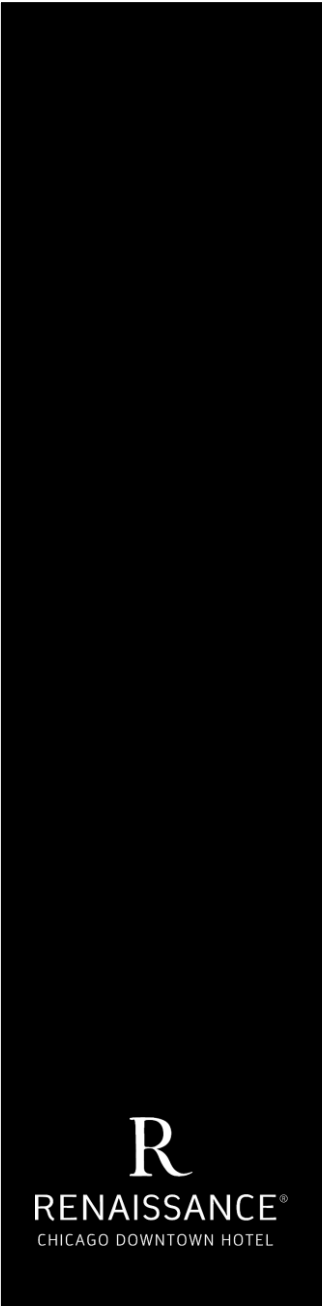
house made juice blends ginger-orange, pineapple-spinach, apple-beet

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea

*based on one hour of service
\$200 surcharge fee will apply for any guarantee less than 25 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKFAST | breakfast buffets

rise and shine buffet | 60*

sliced seasonal fruits and berries

selection of breakfast danishes, croissants, and muffins

steel cut oats, warm quinoa with golden raisins, honey, brown sugar

assortment of individual cereal with skim and 2% milk

scrambled all natural eggs

Choice of

hickory-smoked bacon OR chicken apple sausage

roasted breakfast potatoes with caramelized onions and fresh herbs

assortment of bottled juices

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea

*based on one hour of service

\$200 surcharge fee will apply for any guarantee less than 25 people

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BREAKFAST | breakfast buffets

healthy start breakfast | 54*

sliced seasonal fruits and berries

selection of breakfast danishes, croissants, and muffins

steel cut oats, warm quinoa with golden raisins, honey, brown sugar

assortment of flavored yogurt

choose one

ham and cheddar croissant | 2 year cheddar, slagel farm ham, farm fresh egg

bacon and egg biscuit | butterkäse cheese, canadian bacon, farm fresh egg

egg white wrap | arugula pesto, pickled red onions, provolone cheese

assortment of bottled juices

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea

*based on one hour of service

\$200 surcharge fee will apply for any guarantee less than 25 people

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BREAKFAST | breakfast buffets

my kind of morning buffet | 63*

sliced seasonal fruits and berries,
selection of breakfast danishes, croissants, and muffins
steel cut oats, warm quinoa with golden raisins, honey, brown sugar
assortment of individual cereal with skim and 2% milk
scrambled all natural eggs
cheesy hash-brown casserole

choose one

hickory-smoked bacon
chicken apple sausage

choose one

buttermilk biscuits and sausage gravy
cheese blintzes with strawberry sauce
vanilla bean french toast with maple syrup, whipped butter

assortment of bottled juices

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea

*based on one hour of service

\$200 surcharge fee will apply for any guarantee less than 25 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKFAST | enhancements

egg white wrap, arugula pesto, pickled red onions, provolone cheese | 120 per dozen

biscuit, butterkäse cheese, canadian bacon, farm fresh egg | 132 per dozen

egg white quiche, quinoa poblano hash, swiss chard, gruyere, marinated tomato | 144 per dozen

ham and cheddar croissant, 2 year cheddar, slagel farm ham, farm fresh egg | 132 per dozen

assortment of bagels with cream cheese schmears | 108 per dozen

peeled hardboiled farm fresh eggs | 36 per dozen

BREAKFAST | enhancements cont.

vanilla bean french toast, maple syrup, whipped butter | 15 per person

assortment of individual cereal with skim or 2% milk | 7 each

omelets made to order | * 25 per person
tomato, scallions, spinach, peppers, smoked ham, wild mushrooms, smoked salmon,
bacon, cheddar, feta

turkey pastrami hash made to order | *25 per person
circulated egg, tomato poblano hash, black pepper-coriander hollandaise, local hot sauce

waffles made to order | *18 per person
whipped honey butter, maple syrup, picked berries, chantilly cream

*\$200 attendant fee to prepare and serve guests
one station attendant per 75 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKFAST | plated

breakfast entrees

scrambled eggs, local sausage, twice baked breakfast potatoes | 48

egg white quiche, swiss chard, local foods pickled tomatoes, butterkäse cheese | 50

vanilla bean french toast, maple syrup, whipped butter, applewood bacon | 50

all plated breakfast entrees include

hand cut seasonal melons

golden hawaiian pineapple

picked berries

lemon-blueberry bran muffins

strawberry-banana smoothie shots

freshly squeezed orange juice

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea

*all egg dishes are available with a low-calorie egg substitute

BREAKS | refreshing options

a la carte

sliced seasonal fruits and berries | 14 per person

assortment of new york style bagels, whipped butter, fruit preserves,
cream cheese schmears | 108 per dozen

trio of chef selected artisan pastries | 108 per dozen

assortment of cookie selections: double fudge, white chocolate macadamia nut,
oatmeal cranberry | 80 per dozen

assortment of healthy
snacks kind bars, cliff bars, chicago jimmybars, kashi trail mix | 9 each

chocolate covered almonds | 65 per lb.

smoked almonds | 40 per lb.

candied pecans | 40 per lb.

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKS | refreshing options cont.

a la carte

assorted candy bars | 8 each

individual yogurt: chobani greek and dannon light & fit | 8 each

assortment of cereal with 2%, skim, and soy milk selections | 7 each

individual bags of pop chips, pretzels, and popcorn | 7 each

fresh salsa, guacamole, house-made tortilla chips | 9 per person

locally crafted bavarian pretzels, cheddar ale cheese sauce, assorted mustards | 120 per dozen

frozen dove ice cream bars, fruit sorbet bars | 9 each

BREAKS | refreshing options cont.

a la carte

all day freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea,
and assorted pepsi-cola soft drinks | 55 per person
(up to 8 hours continuous service) *full guarantee required

half day freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea,
and assorted pepsi-cola soft drinks | 40 per person
(up to 4 hours continuous service) *full guarantee required

freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea | 155 per gallon

30 minutes freshly brewed illy coffee, illy decaffeinated coffee, tea forte hot tea | 15 per person
*full guarantee required

30 minutes freshly brewed illy coffee, illy decaffeinated coffee, assorted tea forte hot tea,
and assorted pepsi-cola soft drinks | 20 per person
*full guarantee required

cold brew illy coffee, regular or decaffeinated koval rye syrup, hazlenut cocoa cream,
eugene porter oat cream | 165 per gallon

*all pricing subject to setup in one location only

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKS | refreshing options cont.

a la carte

bottled fruit juice | 9 each

assorted naked juice | 10 each

Assorted Illy cold coffee cans Mochaccino, caffe latte, cappuccino | 9 each

redbull & sugar free redbull | 10 each

skim, 2%, almond and soymilk selections | \$36 per ½ gallon

pepsi-cola soft drinks | 8 each

non pepsi-cola soft drinks | 9 each

bottled water | 8 each

assorted flavored voss bottled waters | 10 each

lemonade or iced tea station | 75 per gallon

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BREAKS | am breaks

local donut shop | 26*

assortment of local donuts
skim milk, 2% milk and chocolate milk

power | 22*

overnight oats | almond milk, baker farms rolled oats, pecan pieces, almond butter, strawberry
tomer kosher “skokie sticks”
kashi trail mix
chicago jimmybars
naked juices,
gts kombucha

build your own parfait | 24*

plain greek yogurt, strawberry yogurt, cinnamon honey greek yogurt
chocolate pieces, house made granola
flax seeds, chia seeds
cherry compote, fresh berries
heaven’s honey
assorted cereal milks
passion fruit sable bar

*breaks based on 30 minutes of service
all pricing subject to setup in one location only

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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chocolate | 27*

chocolate mousse | nichols farm strawberry jam
chocolate chip cookies
double fudge chocolate brownies
chocolate covered dried fruit
chocolate almonds
chocolate espresso beans
chocolate macaroons
chocolate milk

el azteka | 29*

local corn tortilla chips
salsa verde, salsa rojo, guacamole con pepitas
miller farms chicken taquitos | avocado crema
cinnamon churros with warm nutella dip
jarritos limon and tamarindo sodas
topo chico sparkling water

social | 30*

locally crafted bavarian pretzels cheddar ale cheese sauce
mini chicago style hotdogs
local goose island root beer and orange cream sodas
maple bacon donuts

*breaks based on 30 minutes of service
all pricing subject to setup in one location only

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

BREAKS | pm breaks cont.

chicago riverwalk | 24*

pecans, cashews, peanuts
banana chips
yogurt covered raisins
m&m's
pepitas
dried pineapple
pretzels
chocolate sea salt popcorn

southern | 32 *

sugar waffles | chicken, bourbon infused maple syrup
ranch chips | fresno remoulade
cinnamon beignets
mini seasonal cobbler

the "coffee" break | 32*

mocha roasted almonds
chocolate covered espresso beans
red eye smoothie | oat milk, xo patron sauce, banana, peanut butter
white chocolate biscotti
hazelnut lemon coffee cake

*breaks based on 30 minutes of service
all pricing subject to setup in one location only

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LUNCH | lunch buffets

loop buffet | 72

chef's selection of soup of the day

greens
choose one

caesar salad | romaine, croutons, parmesan cheese, house caesar dressing
bibb lettuce salad | bacon, blue cheese, heirloom tomatoes, homemade buttermilk dressing
arugula and frisee salad | tomato, crumbled goat cheese, kalamata olives, blackberries, almonds, lemon,
olive oil
little gem salad | watermelon radish, fennel, basil, crispy prosciutto, avocado vinaigrette

chilled accessories
choose two

german style potato salad | pickled mustard seed, egg, dijon, bacon, chive
farro salad | dried cranberries, gorgonzola, toasted walnuts, upland cress, herb oil, red wine vinegar
bean salad | green bean, wax bean, asparagus, edamame, ricotta salata, lemon zest, olive oil
roasted carrot salad | green onion chimmi churri, pepita, puffed red quinoa, fried chickpea
cabbage slaw | shaved kohlrabi, carrot, celery seed, pecan pieces, parsley

salty accessories
choose one

rosemary potato chips
ranch potato chips
baked zaatar pita
sea salt pretzels
tajin- cheddar popcorn

continued.....

*\$200 surcharge fee will apply for any guarantee less than 25 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to

pricing

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handful of delights choose three

corned beef | coleslaw, rye
black forest ham | muenster, ale mustard, pretzel bun
turkey pastrami | gouda, pickle chips, pumpernickel roll
caprese sandwich | toybox tomato, basil oil, balsamic reduction, fresh mozzarella,
thick cut sourdough
turkey and brie | cranberry compote, watercress, pickled red onion, wheat ciabatta
italian hoagie | capicola, sopressata, mortadella, salami, provolone, oil and vinegar, hoagie roll
curry chicken salad | cashew, green apple, bibb lettuce, tomato wrap
hummus | roasted cauliflower, grilled asparagus, lemon, paprika, pistachio, chick pea,
spinach wrap
tuna salad sandwich | lettuce, tomato, herb mayo, wheat hoagie

sweet endings choose two

lemon strawberry bar
yogurt mousse and berries verrine
chocolate tart
white chocolate brownie
tropical fruit torte
french macaron assorted flavors

assorted pepsi-cola soft drinks
tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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LUNCH | lunch buffets

bistro buffet | 81*

roasted sweet potato and fennel bisque
mixed greens, queso fresco, watermelon radish, puffed quinoa, chipotle lime vinaigrette
baby lettuce wedge salad, sundried tomato compote, gorgonzola cheese, cherrywood bacon,
fried onions, tangy blue cheese dressing
crispy fingerlings, lemon butter, chives, locatelli cheese
porcini flank steak, swiss cheese, red pepper coulis, shaved onion, upland cress, grilled sourdough
flaked salmon, dijonnaise, tarragon, crispy capers, whole wheat ciabatta
spiced grilled veggies, black bean hummus, queso fresco, shaved red onions, dressed arugula,
tomato tortilla wrap
citrus and olive oil cake whipped cream cheese, pistachios
white chocolate mousse trifle with raspberry gelee
assorted pepsi-cola soft drinks
tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

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LUNCH | lunch buffets

south of the border buffet | 76*

pozole rojo | pulled pork, hominy, red chilies, lime
mexican salad | black beans, roasted corn, tomato, gotham greens, jalapeno peppers,
avocado, queso, sweet honey lime dressing

tequila marinated steak | roasted jalapeno peppers
vegetable empanadas | green tomatillo mole, radish cabbage slaw

house made corn tortilla chips | pico de gallo, guacamole, queso fresco, lime cabbage,
cilantro

borracho beans

spanish rice

flour and corn tortillas

ancho chile mexican dark chocolate mousse, cinnamon crema

churros

tres leches with bananas

assorted pepsi-cola soft drinks

tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

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LUNCH | lunch buffets

taste of asia buffet | 74*

asian dumpling soup | miso broth, seared ginger pork, pickled jalapenos

china chop chop salad | spinach, napa cabbage, soy beans, red peppers, radish,
puffed wild rice, miso dressing

teriyaki marinated flank steak, roasted shishito peppers

red coconut curry salmon, seared bok choy, jasmine rice

soba buckwheat noodle stir fry

white lychee raspberry verrine

almond cookies

coconut mango torte

assorted pepsi-cola soft drinks

tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

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LUNCH | lunch buffets

chicago...my kinda town buffet | 73*

toy box cherry tomato salad | cilangini mozzarella, honey balsamic dressing, urban till basil

chicago chopped salad | dried corn, watermelon radish, cucumber, six year cheddar,
crispy prosciutto, parsley vinaigrette

italian sausage, house giardiniera, roasted sweet peppers and onions

seared potato pierogis, caramelized mushrooms, pickled red onions, chive sour cream

mini charred dogs | chicago toppings

garretts famous popcorn

pecan tart, cinnamon cream

frango mint chocolate pot du crème

assorted pepsi-cola soft drinks

tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

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LUNCH | lunch buffets

taylor street buffet | 77*

orzo soup | parmesan beef broth, red bliss potatoes, pearl onions

herb focaccia with olive oil

kale caesar salad | sourdough croutons, parmesan cheese, caesar dressing

red quinoa | cucumbers, red onion, roasted piquillo peppers, picked parsley, golden raisins,
sweet soy vinaigrette

marinated flank steak, cipolini onions, roasted fingerlings, spring mushrooms, caramelized leeks

parmesan risotto croquettes, piquillo pepper pesto

vegetable primavera, kale, chef's mix mushrooms, cherry tomatoes, roasted red onions,
cavatappi pasta

tiramisu, coffee, mascarpone, coco powder

lemon white chocolate pot du crème, brown butter streusel

assorted pepsi-cola soft drinks

tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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LUNCH | lunch buffets

red line buffet | 74*

vegetable ramen | dried mushrooms, kale, udon noodles

sesame cucumber salad | cherry tomatoes, shaved jalapenos, napa cabbage, carrots,
cilantro ginger dressing

lolla rosa salad | arugula, grape tomatoes, candied walnuts, shaved vegetables,
dijon-peppercorn dressing

chicken thigh stir fry | carrots, soy steamed rice, cauliflower, napa cabbage, peas,
shaved fresno peppers

miso grouper | poached baby bok choy, black trumpet mushrooms,
baby carrots, red curry

veggie potstickers | kohlrabi, ginger, roasted cipolini onions, sugar snap peas, shaved
radish, cilantro hoisin

popcorn crème caramel, sea salt almond toffee

peanut butter dome, raspberry jam

assorted pepsi-cola soft drinks

tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

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LUNCH | lunch buffets

farmers buffet | 80*

roasted tomato soup | crispy garbanzo beans, picked parsley

local foods arugula apple salad | crispy pancetta, shaved fennel, goat cheese,
spiced walnuts, champagne vinaigrette

seared urban till endive salad | toasted almonds, concord grapes,
shaved pecorino, honey verjus dressing

spiced hangar steak | herbed peewee potatoes, swiss chard, roasted tomatoes, demi glaze

sous vide chicken thighs | sweet potato puree, butter beans, braised red cabbage,
roasted half shallots

degroot farms potato frittata | tomatoes, spinach, asiago, sautéed vegetables, olive oil, garlic

buttermilk panna cotta, molasses streusel, local berries

rosemary and bartlett pear tart

white chocolate cream

assorted pepsi-cola soft drinks

tea forte iced tea, freshly brewed illy coffee, illy decaf coffee, assorted tea forte hot tea

*\$200 surcharge fee will apply for any guarantee less than 25 people

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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LUNCH | plated luncheons

all plated luncheons include your choice of: starter, entrée, and dessert, assorted pepsi-cola soft drinks, tea forte iced tea, freshly brewed illy coffee, illy decaffeinated coffee, and assorted tea forte hot tea

a la carte options available at retail cost of highest price entrée + 20
(minimum 4 courses)

preselected choice of entrée option will be available at retail cost of highest priced entrée

starters

local asparagus, lemon crème fraiche

arugula salad, dried cranberries, roasted sweet potatoes, toasted pecans, cherry tomatoes, goat cheese, truffle honey vinaigrette

butter lettuce salad, shaved watermelon, radish, carrots, celery, herbs, red wine dijon dressing, peppercorn ranch

upgraded starters

apple crab bisque, brioche croutons, chives | 10

roasted asparagus salad, prosciutto, goat cheese, puffed wild rice, picked fresno's, sherry vinaigrette | 10

entrees

seafood

seared salmon, corn grits, roasted baby carrots, crispy capers, heirloom cherry tomatoes, sweet soy glaze | 74

striped bass, seared artichokes, pickled red onions, herbed polenta cake, raisin shallot reduction | 76

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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LUNCH | plated luncheons cont.

poultry

seared amish chicken, roasted cauliflower puree, faro pilaf, vine roasted tomatoes, apricot demi | 65

grilled amish chicken, sweet corn puree, haricot verts, parmesan fingerlings, chicken jus | 65

beef

grilled hangar steak, truffle fingerlings, tomato butter, crispy mushrooms, thyme demi | 74

seared filet, peewee potato hash, caramelized leeks, clipped asparagus, red wine demi | 77

vegetarian

okinawa sweet potato gnocchi, roasted cauliflower puree, toasted pistachios,

grana padano cheese, truffle | 58

sweet corn ravioli, arugula pesto, tomato butter, poached baby fennel, lemon crème fraiche | 58

desserts

mascarpone mousse, pistachios, fig balsamic, strawberry fluid gel

chocolate almond cake, fruit sauce, coco nibs, passion fruit, pistachio anglaise

almond frangipane tart, crème caramel, vanilla bean, blackberry jam

thyme short cake, pumpkin cream, pine nut brittle

DINNER | plated dinners

all plated dinners include your choice of: starter, entrée, and dessert, assorted pepsi-cola soft drinks, freshly brewed illy coffee, illy decaf coffee, and assorted tea forte hot tea

a la carte options available at retail cost of highest price entrée + 20
(minimum 4 courses)

preselected choice of entrée option will be available at retail cost of highest priced entrée

starters

roasted red pepper and tomato soup

arugula pesto house salad | organic lettuce, shaved vegetables, herbs, red wine dressing

local foods seasonal mixed greens | honey pistachios, vermillion blue cheese, shaved radish, yellow cherry tomatoes, burnt orange vinaigrette

grilled artichoke and arugula salad | romesco, goat cheese, cherry tomatoes

seared diver scallop | corn puree, pickled fresno, grain mustard, swiss chard

duck rilette | roasted tomato jam, arugula, fresh horseradish salad

entrees

seafood

grouper | seared artichokes, corn puree, haricort verts, crispy capers, lemon burre blanc | 100

roasted halibut | braised baby bok choy, carrot butter, roasted pearl onions, purple cauliflower, crispy shitakes | 105

seared salmon | romesco, roasted brussels, sweet potato pave, dill burre blanc | 99

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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DINNER | plated dinners cont.

poultry

grilled amish chicken breast, carrot puree, potato dumplings, pancetta, braised shallots, chicken demi | 95

seared amish chicken breast, chickpea puree, faro pilaf, roasted baby carrots, grilled endive,
lemon chicken jus | 95

pan roasted chicken breast, parmesan heirloom grits, foraged mushrooms, asparagus, natural jus,
arugula oil | 95

beef

seared 12 oz new york strip, horseradish parmesan potatoes, shitake mushrooms,
roasted pearl onions, fig demi | 109

12 hour braised short rib, braised “mire poix,” parsnip puree, mustard demi | 106
seared filet (8oz) , barley risotto, sweet potato puree, roasted tri colored carrots, demi | 111

vegetarian

japanese pumpkin ravioli, agnoki mushrooms, roasted turnips, puffed oats, brandy bechamel | 90

potato thyme pave, romesco, morels, roasted shallots, horseradish arugula salad | 90

pappardelle with mushroom ragout, porcinis and white truffle oil | 90

desserts

chocolate spice cake, raspberry sauce

apricot and cherry tart, vanilla crème anglaise, balsamic reductions, orange madeleine

chocolate tasting: chocolate mousse, chocolate pudding, chocolate brittle, coco nibs, chocolate
ganache, tempered white chocolate

crème de vanilla, mixed berry compote

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RECEPTION | carved items

herbed rubbed organic turkey breast, cherry remoulade, natural gravy, house rolls | 500
(serves 30)

porcini seared tenderloin, demi, fried truffle parmesan chips | 750
(serves 20)

brined pork loin, apple butter, potato buns | 475
(serves 30)

tea leaf wrapped mahi-mahi, pineapple chutney, smashed plantains | 500
(serves 30)

ginger soy marinated flank steak, steamed buns, house kimchi | 650
(serves 30)

all carved selections require a carver at \$200 per attendant

RECEPTION | hot and cold hors d'oeuvres

25 piece minimum order

cold | 9 per piece

shrimp cocktail, celery, bloody mary cocktail sauce

cured coho salmon, lemon horseradish, chive mascarpone, brioche

new england lobster roll with snow crab, brioche

everything bagel profiterole, pimento cheese, citra hero

chicken tinga, cilantro, gordita, eggplant caponata tart, dressed parsley

fresh mozzarella, grape tomato, sea salt, balsamic

mushroom and mascarpone in phyllo, fresh herbs, lemon

RECEPTION | hot and cold hors d'oeuvres cont.

25 piece minimum order

hot | 9 per piece

ginger chicken potstickers, chili soy glaze

vegetable spring roll, cilantro orange chili sauce

smoked chicken tequila burrito

goat cheese and mushroom quesadilla, roasted poblano peppers, fire roasted tomatillo salsa

bacon wrapped date

mini beef empanada, house mole

short rib & smoked cheddar beggars purse

smoked ribeye slider, horseradish, widmer cheddar, local brioche

jerk chicken skewer, cilantro crema

RECEPTION | presentations

artesian cheese | 26

widmer 2 year aged cheddar | theresa, wisconsin cambozola

blue vein brie | champignon, germany

comte, nutty, buttery, semi-soft cows milk | comte, france point reyes

blue semi-hard table cheese | san andreas, california

parmesan reggiano hard granular cheese | parma, italy

apricot mostarda, candied pecans, red onion jam, pickled grapes, cured olives, torn baguette

artesian cheeses & charcuterie | 36

artesian cheese presentation

prosciutto crisp

shaved coppa

three pigs chorizo

finocchiona salami

tapas | 32

cumin olives, preserved lemon, manchego

lobster brandade cakes, sofrito sauce

seared pimenton shrimp, grilled green onion chimichurri

melon with serrano ham

prices based on 60 minutes of reception service full guarantee is **REQUIRED** for each reception station
station attendant available upon request, \$200 per attendant

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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RECEPTION | presentations

garden | 21

vegetable selection with broccolini, carrots, celery

marinated ciopollini, crimini mushrooms, basil ranch and balsamic

panzanella salad, focaccia, pickled onion, cucumber slaw, dehydrated calmatas

salad of fennel, mizuna, tangerine, asparagus, olive oil, sea salt

spiced tortilla chips , bbq plantain and yucca chips, avocado dip

mac and cheese | 28

chili mac, veal cannellini beans

mac and cheese stuffed croquettes

smoked mozzarella ditalini, crispy prosciutto, peas, gruyere fondue

casarecce, aged cheddar, smoked chicken, roasted peppers, green onion

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RECEPTION | presentations cont.

raw bar

shucked oysters, mignonette | 10 per piece

snow crab claws, mustard sauce | 10 per piece

shrimp cocktail, bloody mary | 10 per piece

new zealand green lip mussels, dynamite brulee | 10 per piece

assorted sushi | 10 per piece

assorted maki rolls, handmade nigiri

minimum 2 pieces per person for 1 hour event

minimum 3 pieces per person for 2 hour event

prices based on 60 minutes of reception service full guarantee is **REQUIRED** for each reception station
station attendant available upon request, \$200 per attendant

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RECEPTION | presentations cont.

asian | 32

chinese dim sum: char siu bao, shrimp shumai, chicken potstickers,
assorted house made sauces wakame, seaweed salad, shoyu

ramen | 30

chicken and miso broth
soba buckwheat noodle and bean thread noodle
porkbelly and shredded chicken thighs
pickled mushrooms, scallions, fresno peppers
baby corn, bean sprouts, bamboo shoot, purple cabbage
tomato relish

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station attendant available upon request, \$200 per attendant

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RECEPTION | presentations cont.

“cpa”chicago pasta authority | 30

choice of 3

penne a la vodka cream sauce | peas, grilled chicken, fresh oregano
potato gnocchi arugula pesto | wilted arugula, edamame, asparagus, pepitas,
lemon zest, sharp provolone
cheese tortellini carbonara guanciale | fresh basil
gemelli cacio y pepe | fresh ground black pepper, parmesan reggiano
strozzapreti short rib | pecorino, braised carrots and celery, pea shoots, chive baton

includes garlic bread knots

mediterranean | 24

lamb meatballs, tzatziki
bacon wrapped stuffed dates, marcona almonds
stuffed piquillo peppers, goat cheese
warm spanakopita

route 66 | 32

choice of 3

burger slider | “R” sauce, butterkase cheese, caramelized onions, brioche bun
buffalo chicken slider | pickled celery and carrot, blue cheese aioli, onion roll
house made turkey meatball slider | pomodoro, aged provolone, arugula
banh mi slider | pickled daikon, jalapeño, pork belly, cilantro mayo

includes beer battered onion rings, sriracha ketchup

prices based on 60 minutes of reception service full guarantee is **REQUIRED** for each reception station attendant available upon request, \$200 per attendant

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fruit tarts

passion fruit verrine

chocolate espresso mousse

dark chocolate almond bark

white chocolate nougatine brittle

vanilla torte, pineapple jam

chocolate peanut butter dome

price based on 60 minutes of reception service full guarantee is **REQUIRED** for each reception station attendant available upon request, \$200 per attendant

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

BEVERAGE | hosted bars

call bar selections | 15 per cocktail

tito's vodka, bacardi superior white rum, captain morgan original spiced rum, tanqueray gin,
dewars white label, maker's mark bourbon, jack daniel's whiskey,
don julio blanco, canadian club, courvoisier VS cognac

premium bar selections | 17 per cocktail

grey goose vodka, bacardi superior white rum, bombay sapphire gin, johnny walker black label
scotch, jack daniel's whiskey, patron silver tequila, crown royal canadian whiskey, knob creek
kentucky straight bourbon whiskey, hennessy privilege VSOP cognac

renaissance select wines | 15 per glass

domaine st. vincent brut, beaulieu vineyard coastal estates: pinot grigio, chardonnay,
sauvignon blanc, pinot noir, merlot, cabernet sauvignon

import and hand-crafted selections | 11 per bottle

goose island 312, stella artois, revolution anti hero, revolution seasonal selection,
vandermill hard apple cider

domestic selections | 10 per bottle

michelob ultra, miller lite, budweiser, o'douls non-alcoholic

an additional 2% retail tax is added to soft drinks, mineral waters and non-alcoholic beers
a bartender charge of \$200 applies for hosted or cash

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BEVERAGE | cash bars

call bar selections | 17 per cocktail

tito's vodka, bacardi superior white rum, captain morgan original spiced rum, tanqueray gin, dewars white label, maker's mark bourbon, jack daniel's whiskey, don julio blanco, canadian club, courvoisier VS cognac

premium bar selections | 18 per cocktail

grey goose vodka, bacardi superior white rum, bombay sapphire gin, johnny walker black label scotch, jack daniel's whiskey, patron silver tequila, crown royal canadian whiskey, knob creek kentucky straight bourbon whiskey, hennessy privilege VSOP cognac

renaissance select wines | 16 per glass

domaine st. vincent brut, beaulieu vineyard coastal estates: pinot grigio, chardonnay, sauvignon blanc, pinot noir, merlot, cabernet sauvignon

import and hand-crafted selections | 13 per bottle

goose island 312, stella artois, revolution anti hero, revolution seasonal selection, vandermill hard apple cider

domestic selections | 12 per bottle

michelob ultra, miller lite, budweiser, o'douls non-alcoholic

an additional 2% retail tax is added to soft drinks, mineral waters and non-alcoholic beers
a bartender charge of \$200 applies for hosted or cash bars
cash bar prices are inclusive of taxes and service charges

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BEVERAGE | package bars

call bar selections | 32 per person one hour | 47 person two hours
60 per person three hours | 72 per person four hours

tito's vodka, bacardi superior white rum, captain morgan original spiced rum, tanqueray gin, dewars white label, maker's mark bourbon, jack daniel's whiskey, don julio blanco, canadian club, courvoisier VS cognac

premium bar selections | 36 per person one hour | 51 person two hours
64 per person three hours | 76 per person four hours

grey goose vodka, bacardi superior white rum, bombay sapphire gin, johnnie walker black label scotch, jack daniel's whiskey, patron silver tequila, crown royal canadian whiskey, knob creek kentucky straight bourbon whiskey, hennessey privilege VSOP cognac

beer and wine selections | 28 per person one hour | 42 person two hours
55 per person three hours | 66 per person four hours

renaissance select wines

domaine st. vincent brut, beaulieu vineyard coastal estates: pinot grigio, chardonnay, sauvignon blanc, pinot noir, merlot, cabernet sauvignon

import and hand-crafted selections

blue moon belgium white, amstel light, goose island 312, stella artois, revolution anti hero, revolution seasonal selection, vandermill hard apple cider

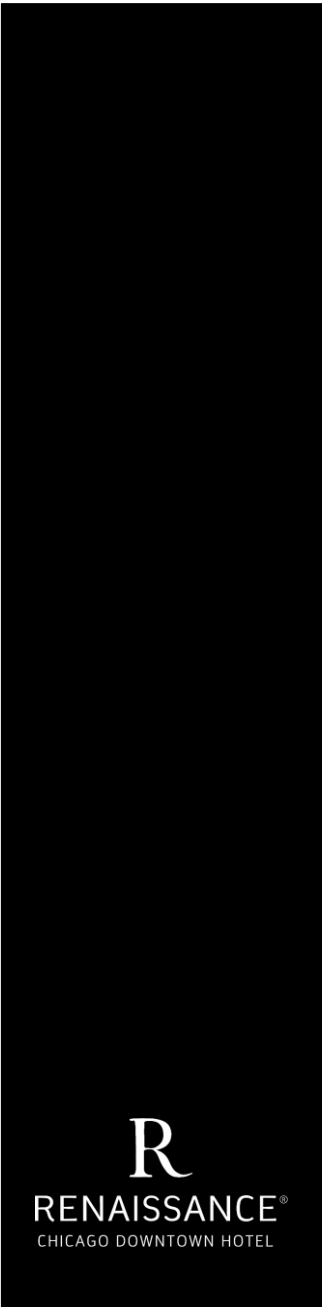
domestic selections

michelob ultra, miller lite, budweiser, o'douls non-alcoholic

a bartender charge of \$200 applies for hosted or cash bars

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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BEVERAGE | wines

champagne | sparkling wines

domaine st. vincent brut	56
mionetto organic prosecco	59
mumm napa brut prestige	97
moet & chandon imperial champagne	132

chardonnay

beaulieu vineyard	52
magnolia grove by chatteau st. jean	54
kenwood vineyards	54
sonoma cutrer	84

sauvignon blanc

beaulieu vineyard	52
sea pearl 60 casa lapostalle	64
wairau river	74

pinot grigio

beaulieu vineyard	52
magnolia grove	60
pighin fruli	82

a bartender charge of \$200 applies for hosted or cash bars

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BEVERAGE | wines cont.

white specialties

magnolia grove rose	62
chateau ste. michelle riesling	58
maryhill white blend	56

pinot noir

beaulieu vineyard	52
line 39	60
kim crawford	82

merlot

beaulieu vineyard	52
magnolia grove	60
decoy by duckhorn	86

cabernet sauvignon

beaulieu vineyard	52
magnolia grove	60
spellbound	71
sledgehammer	69
ferrari-carano	108
beringer vineyards knights valley	129

red specialty

maryhill red blend	56
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a bartender charge of \$200 applies for hosted or cash bars

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

TECHNOLOGY | a la carte

prices listed are per room, per day. all prices subject to change

desktop data display

42" confidence monitor | 450

55" flat screen | 700

75" flat screen | 900

meeting accessories

wireless slide advancer 100 flipchart easel with post-it pad and markers | 125

easel 40 d-scan speaker timer with large display | 125

flipchart post-it-pad | 30

power

25' extension cord with strip outlet | 30 per day

120v 20 amp (1 outlet) electric service | 125 per day

208v 100 amp single-phase service | 475 per day

208v 100 amp three-phase service | 1000 per day

connectivity

rental prices do not include the cost of phone calls. prices are per connection, per day

polycom teleconference phone with DID line | 400

telephone | 40

DID dial-in or direct line or fax | 150

high-speed internet lines wireless and wired PLEASE CALL FOR QUOTE

cancellation of equipment and services must be received 24 hours prior to the

event to avoid a one-day rental charge

PLEASE CALL 312.795.3336 FOR PRICING

a 9% city of chicago audiovisual rental tax

a 14.5% telecom tax will be applied to for a telecommunication and internet

a 25% taxable service charge and sales tax (currently 11.75%) will be added to pricing

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