

A close-up photograph of a white ceramic bowl filled with fresh fruit. The bowl contains several green grapes, a few dark purple grapes, a large green leaf, a sprig of fresh mint, a whole kiwi, and a portion of a red strawberry. A thin red circle is superimposed over the upper half of the image, framing the text 'LIVE IT WELL'. The background is a blurred, light-colored surface.

LIVE IT WELL

swissôtel CHICAGO

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Meet Dan McGee

Executive Chef, Swissôtel Chicago

Dan McGee is the man behind Swissôtel Chicago's culinary confections and creative cuisine. With 34 years in the business (8 of which are at Swissôtel), he knows how to create a menu that will leave your guests impressed and their taste buds more than satisfied.

While it was his love of cooking that made him want to get into this business, it's the room for exploration that made him stay. To Dan, the best part of being a chef is producing new menu items regularly, and customizing dishes to meet guests' expectation and satisfaction. With customizable menus, Dan McGee and his team get creative with new tastes, textures or presentations that cannot be found anywhere else.

Prior to serving as Swissôtel Chicago's executive chef, Dan owned the self-titled restaurant—the Dan McGee Restaurant (Frankfort, IL). He's also served as chef at The Mid America Club (Chicago), The Hotel Nikko (Chicago), Swissôtel Le Plaza Basel (Switzerland), Charlie Trotter (Chicago), The Hyatt Regency Grand Cypress (Orlando, FL) and the Park Hyatt (Chicago).

Some of Dan's notable clients include Oprah Winfrey, Michael Jordan, former President Clinton and former President Bush.



Certifications and training:

The Culinary Institute of America (Hyde Park, NY);
The Hotel Crillion (Paris);
Swissôtel (Lima, Peru);
The Culinary Institute of America (St. Helena, CA)

Interests/hobbies:

When Dan is not in the kitchen whipping up something delicious, you can find him spending time with his family.



VITALITY



VITALITY: IMPROVING YOUR QUALITY OF LIFE

At Swissôtel Chicago, our *Vitality* program promotes a holistic approach to health, improving the overall quality of life for our clients, guests and colleagues alike. In staying true to our Swiss heritage, we put the focus on the wellbeing by offering different opportunities for stimulating your physical and mental fitness in your own time and comfort zone.

VITALITY IN MEETINGS

From vitamin-rich foods and juices in the morning to that sweet afternoon snack, you'll remain productive and focused throughout the day. Our breaks have been informed by scientific research and designed just for you—featuring fresh food and drinks.

VITALITY IN CUISINE

Enjoy healthy food throughout the day that fits into your lifestyle. Our Vitality dishes help you satisfy your taste buds without compromising your nutritional requirements. Choose from a large selection of healthy and light choices, including a dietary and allergenic menus.

VITALITY IN MOVEMENT

Earn your Swiss chocolate with a variety of fitness options, both indoors and out. Reenergize your day with a trip to our 42nd-floor Penthouse Fitness Centre, borrow a yoga mat and use our in-room exercise cards, or take an early morning jog using one of our customized jogging maps.

Group Fitness Programs

GET FIT with SWISSÔTEL CHICAGO

Our daily workouts, open to guests and the public, will help you stay fit on the road.

Boot Camps (\$15/person)

Tuesdays and Thursdays, 5:00-6:00 p.m.

Meet in the lobby at 4:45 p.m. to participate.

Vitality Runs/Walks (Free)

Mondays and Wednesdays, 6:30 a.m.

Meet in the lobby at 6:20 a.m. to participate.

Power Break (\$10/person)

Available every Friday from 1:00-1:30 p.m.

Meet in the lobby at 12:45 p.m. to participate.



CUSTOM GROUP PROGRAMS

Walk/Run

•1.5 = \$100.00

•3.1 = \$125

•4.7 = \$175

Boot Camp

•\$300 One-Hour Custom Session OR \$15 Per Person to join the Hotel's scheduled Boot Camp

Power Break (30 minutes)

•\$ 175

Yoga

•\$200 an hour or \$100 30 minutes

Breakfast

Two Course Plated Breakfast

All plated breakfasts include coffee & tea service| 3 juices including fresh squeezed orange juice, grapefruit & apple
|croissants| breakfast potatoes| applewood smoked bacon or country sausage| broiled tomato provencal

1st Course (choose one):

Seasonal fruit salad| vanilla cream

Yogurt parfait| fresh berries| granola

Choice of Entrée:

Quiche Florentine| Butter-crust tartlet| Egg Custard| Baby Spinach | 48

Quiche Lorraine| Butter-crust Tartlet| Egg Custard| Fra'mini Ham| Swiss Cheese | 48

Frittata| Oven Roasted Seasonal Vegetables| Free-Range Farm Eggs| Mushroom Béchamel | 45

Shirred Egg Tart| Butter Crust Tartlet| Free-Range Farm Eggs| Potato| Bacon| Chives | 48

Pearl Sugar Waffles| Maple Syrup| Fresh Berries | 40

Breakfast Buffets

All breakfast buffets include coffee & tea service| 3 juices including fresh squeezed orange juice, grapefruit & apple

European Continental | 41

Danish Pastries| Assorted Muffins| Croissants| Seasonal Whole Fruit

* Upgrade to Sliced Seasonal Fruit | 13

Live It Well | 45

Seasonal Whole Fruit| Fruit Medley| Greek Yogurt| Swiss Granola| Bircher Muesli| Low-fat Bran Muffins

Heartfelt | 56

Herbed Scrambled Eggs| Applewood Smoked Bacon| Country Sausage| Breakfast Potatoes|

Steel-Cut Oatmeal| Fruit Medley | Danish Pastries| Assorted Muffins| Croissants

Breakfast Enhancement Action Stations

*Chef Required/50 People | Chef Fee will be applied to all stations | 200

*Farm Fresh Eggs “Made to Order” | 22

Farm Fresh Eggs| Egg Whites| Egg Beaters| Scrambled Eggs

Choose 2: Gruyere| Cheddar| Chevre| Provolone| Gouda | Feta

Choose 3: Black Forest Ham| Country Sausage| Applewood Bacon| Andouille| Chorizo| Turkey Sausage

Choose 4: Spinach| Scallions| Crimini Mushroom| Red Onion| Bell Pepper| Tomato| Leek| Caramelized Onion| Asparagus| Broccoli

*Smoothie Bar |12

Triple Berry

Almond Milk| Strawberry| Blueberry| Blackberry | Banana

Green Detox

Yogurt| Spinach| Kale| Cucumber| Parsley| Apple| Banana| Ginger| Turmeric| Chia Seed

Tropical Lassi

Coconut Milk| Yogurt| Pineapple| Mango| Banana

*Fresh Juice Bar |15

Green Goddess

Granny Smith Apple| Lime| Cucumber| Spinach| Celery

Super Veggie

Kale| Celery| Cucumber| Carrot| Beet

Vitamin C Blast

Pineapple| Orange| Lemon| Lime| Red Bell Pepper| Ginger

SIGNATURE BREAK Blender Bike Smoothie Event! | Request pricing from your Event Manager

ROCK THE BIKE



Breakfast Buffet Enhancements

Priced per dozen when added to breakfast buffets

From The Bakery | 70

Croissants
Royal Scones
Sticky Pecan Buns
Muffins
Cinnamon Rolls
Danish Pastries
Bismarck Doughnuts

Breakfast English Muffin, Whole-wheat Bagel, Croissant Sandwiches, or Egg Esplanades| 85

Sausage| Egg| Cheddar
Black Forest Ham| Egg| Gruyere
Swiss Cheese| Egg
Smoked Salmon| Egg

Egg Add-ons

Hard-Boiled Eggs| 30
Quiche Lorraine or Florentine Tart| 85
Shirred Egg Tart| 85
Egg & Bacon Empanada | 90

From The Toaster | 80

Assorted Bagels| Cream Cheese

Breakfast Buffet Enhancements

Priced per person when added to breakfast buffets

Fruits

Sliced fruit & Berries | 13
Chopped Fruit Salad| 6
Seasonal Whole Fruit| 4

Vegetables

Breakfast Potatoes| 7
Grilled Asparagus| 7
Broiled Tomatoes| 5

Smoke House

Smoked Applewood Bacon| 7
Country Sausage| 7
Turkey Sausage| 8

Chicken-Apple Sausage| 8
Turkey Bacon| 8
Fra'mani Uncured Ham| 9
Canadian Bacon| 7
Charcuterie| Cured Meats| Cheeses| 14

Lox & Bagels | Red Onion| Parsley| Hard Boiled Egg| Capers| Tomato| Cream Cheese| 24

Farmhouse

Individual Low-Fat Fruit Yoghurt| 6
Parfait Yoghurt| Berries| Granola| 7
Herbed Scrambled Eggs| 7

Cereal

Granola| 6
Dry Cereal| 6
Irish Steel Cut Oatmeal| Raisins| Brown Sugar| 8
Birchermüsli| 7

From the Griddle| 14

Choose 1: Belgian Waffles| French Toast| Buttermilk Pancakes
Maple Syrup| Fresh Whipped Cream| Whipped Butter| Fruit Compote

Juices| 65/per gallon

Carrot| Tomato| Cranberry| Orange| Grapefruit| Apple

Themed Breaks

Priced per person

Fruit Pastry Shoppe| 18

Apple Strudel| Berry Crisp| Frangipane Fruit Tart| Seasonal Sliced Fruit

Fit & Fun| 18

Greek Fruit Yogurts| Seasonal Whole Fruit| Protein Bars

Crudités| 18

Seasonal Sliced Fruit & Vegetable Crudités| Sweet & Savory Sauces

Smoothie Shots| 12

Triple Berry Almond Milk| Strawberry| Blueberry| Blackberry | Banana

Green Detox Yogurt| Spinach| Kale| Cucumber| Parsley| Apple| Banana| Ginger| Turmeric| Chia Seed

Tropical Lassi Coconut Milk| Yogurt| Pineapple| Mango| Banana

Vitality Market| 20

Quinoa Salad| Pineapple-Kale Smoothie| Cottage Cheese Caprese| Vegetable Crudité with Hummus

Build Your Own Trail Mix| 20

Swiss Granola| Raisins| Chocolate Chips| Assorted Nuts| Dried Cranberries| M&M's®

Pretzel| 20

Chocolate-Dipped Rods| Crunchy Honey Mustard Nuggets

Warm Bavarian Pretzel with Cheese Fondue and Whole Grain Mustard

Chicago Dog| 25

Hot Dog Cart| All-Beef Hot Dog| Sport Pepper| Diced Onion| Tomato| Pickle Relish| Mustard| Dill Pickle| Celery Salt| Lay's Potato Chips

Mini Sandwich Shoppe| 25

"Caprese"| Tomato| Fresh Mozzarella| Basil| Pesto Mayonnaise| Herb Ciabatta

"Muffuletta"| Ham| Salami| Pepperoni| Provolone| Tomato| Giardiniera| Herb Mayo| Focaccia

"Chicken Salad"| Chicken Breast| Hard Boiled Egg| Shaved Celery| Caraway Mayo| Pretzel Roll

A Chicago Tradition| 24 (Minimum 30 People)

Individual bags of Garrett Popcorn Shops Popcorn: CaramelCrisp® & CheeseCorn™ Chicago Mix

Ice Milk| 23

Vanilla Ice Cream| M&M's®| Oreo's®| Sprinkles| Whipped Cream| Chocolate Sauce| Caramel| Strawberry Preserves| Maraschino Cherries| Coconut *Served in mason jars

Rasher| 25

Bacon Bark| Maple Bacon Cupcakes| Bacon-Butterscotch Doughnuts| Bacon Chocolate Chip Cookies| White Chocolate-Bacon Shortbread| Bacon-Mallow Pops

Candyality| 19

Jelly Beans| Gummy Bears| Mike & Ike| Swedish Red Fish| Milk Duds| M&M's| Junior Mints

A Sweet Life| 21

Assorted Mini Cupcakes: Vanilla| Chocolate| Red Velvet

Break Enhancement Baked Goods

Priced per dozen

Bavarian Pretzels | Country Dijon | 120

Cookies| Chocolate Chip| Oatmeal Raisin| Peanut Butter| Double Chocolate Rocky Road | 85

Chocolate Dipped Pretzel Rods | 75

Double Chocolate Brownies | 85

White Chocolate Blondies | 85

French Macaroons | 125

Swiss Truffles | 95

Petite Éclairs | 95

Baklava | 120

Break Enhancement Snacks

Priced per item| Based on purchase guarantee

Protein Bars | 7

Kind Bars| 9

Nature Valley Granola Bars| 6

Candy Bar| 7

Greek Fruit Yoghurt| 6

100 Calorie Right Bites| 6

Smartfood Popcorn| Sun Chips| Assorted Miss Vickie's Chips| Mini Pretzels| 6

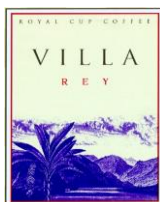
Individual Bags of Mixed Nuts & Trail Mix | 9 (assorted)

Gary Popins Gourmet Popcorn| Butter & Sea Salt| Carmel| Aged White Cheddar| 9

Beverage Enhancements

Priced per item, unless otherwise noted

We Proudly Serve Royal Cup Coffee's special Villa Rey Blend| 135/gallon



These renowned coffees, once reserved for the “King of the Estate” and his courtiers, are the coffees of Villa Rey. From the lush mountains of South America, Latin America, and Indonesia, these opulent blends convey, as the master’s courtesy to his guests, a sense of privileged hospitality.

Naked Juice Organic Smoothies| Assorted Flavors| 10

12oz Individual Milk | 2%, Skim, Chocolate | 7

Bottled Juice| 7

Soft Drinks| 6

Bottled Water| 6

Voss Water| 8

Red Bull| 9

vitaminwater®| 8

Taso Iced Teas| 9

European Hot Cocoa Stations| 180/gallon

Whip cream

Marshmallow

Chocolate Curls

Toffee Nibs

Crushed Peppermint

Infused Syrups

Lunch

Plated Lunch

Entrée priced per person based on a 3 course table d'hôte menu| 4th course add \$10 per person

All plated lunches include choice of: seasonal soup or salad| artisan bread| dessert| coffee| iced tea service

Soup

Acorn Squash Soup

Wild Mushroom Soup

Celery Root Truffle Soup

Split-Pea Soup

Roasted Cauliflower & Garlic Soup

Asparagus Soup

Tomato Basil Bisque

Potato-Leek Soup

Sweet Potato Bisque

Vidalia Onion-Caraway Soup

Salad

Romaine Lettuce| Radicchio| Torn Croutons| Shaved Parmesan| Caesar Dressing

Organic Greens| English Cucumber| Heirloom Carrots| Grape Tomatoes| Balsamic Vinaigrette

Wedge Salad| Iceberg Lettuce| Smoked Bacon| Tomatoes| Scallions| Blue Cheese Dressing

Kale| Dried Cranberries| Slivered Almonds| Citrus Vinaigrette

Spinach| Crispy Fried Onions| Hard-Boiled Egg| Bacon Vinaigrette

Plated Lunch Entrée | Priced per person

Roasted Salmon | Green Lentil Cassoulet | Oven-Dried Tomato| Red Onion | 63

Sustainable Fish of the Season| Fingerling Potato| Baby Fennel| Orange-Fennel Cream |65

Roasted Chicken Breast| Potato Purée| Brussels Sprouts| Mushroom Velouté | 60

Oven-Baked Chicken| Polenta| Roasted Baby Vegetables | 60

Short Rib Gnocchi| Spinach| Tomato Ragout| Bordelaise | 65

Cavatelli Chicken Pasta| Roasted Mushrooms| Parmesan-French Onion Demi | 60

Asiago-Stuffed Gnocchi| Oyster Mushroom| Sweet Peas| Roasted Red Pepper| Pesto Cream | 55

Lentil Fritters| Grilled Asparagus| Roasted Red Pepper Coulis GF, VEGAN | 53

Spinach Gnocchi| Marinated Pomodoro| Arugula| Acorn Squash GF, VEGAN |55

Adobo-Marinated Tofu| Himalayan Red Rice| Snap Peas| Soy-Coconut Bisque GF, VEGAN | 57

Salad Entrée| Priced per person

Pesto Chicken| Spinach| Heirloom Tomato| Fresh Mozzarella| Quinoa| Balsamic Glaze | 50

Lemon-Herb Salmon| Kale| Cannellini Beans| Sweet Potato| Organic Mushrooms| Sherry Vinaigrette | 50

Dessert

Passion Fruit-Mixed Berry Bavarian| Grand Marnier Caramel| Blackberry

White Chocolate-Lemon Tango| Lemon Curd| Butter Shortbread| Blueberry

“Opera” Cheesecake| Espresso Mousse| Dark Chocolate Sauce

Flourless Chocolate-Hazelnut Gateaux| Candied Hazelnuts| Chocolate Kahlua

Roasted Pineapple Cake| Toasted Coconut Flakes| Sea Salt Macadamia Nuts| Raspberry Coulis

Swiss Family Lunch Buffets | Priced per person| Includes Coffee and Hot Tea Service

Monday Buffet Du Jour – **Swissôtel Berlin** | 65 on Monday only| 75 all other days

Green Pea Soup
 Flottbeker Salad| Celery Root| Tart Apple| Walnut
 Butter Lettuce| Red Onion| Watermelon Radish| Dill Yogurt Sauce
 Potato and Cucumber Salad| Fingerling Potato| English Cucumber| Chive| Mustard Vinaigrette
 Braised Beef Brisket| Horseradish Sauce
 Sauerkraut
 Baked Trout| Almond Butter
 Cheese Spätzle
 Green Beans with Bacon
 Apfelstrudel| Berliners| Bavarian Cream| Pretzel Rolls

Tuesday Buffet Du Jour – **Swissôtel Beijing** | 65 on Tuesday only| 75 all other days

Hot & Sour Soup| Wood Ear Mushrooms| Bamboo Shoots
 Radish Salad| Carrot| Cucumber| Glass Noodles| Sesame Vinaigrette
 Red Cabbage Slaw| Scallion| Cilantro| Five-Spice| Rice Wine Vinegar
 Baby Lettuce| Snow Peas| Daikon Sprouts| Ginger Dressing
 Soy-Garlic Marinated Flank Steak| Sha Cha Sauce
 Szechuan Chicken| Peppercorn & Chili Sauce
 Steamed Jasmine Rice
 Stir-Fry Bok Choy| Water Chestnuts| Hoisin
 Lychee-Almond Jelly| Mango Coconut Tapioca| Black Sesame Butter Cookies| Sesame Seed Rolls

Wednesday Buffet Du Jour – **Swissôtel Istanbul** | 65 on Wednesday only| 75 all other days

Creamy Chicken with Mushroom Soup
 Shepherd's Salad| Tomato| Cucumber| Red Onion| Feta
 Rocket Lettuce| Cherry Tomatoes| Fried Chickpeas| Walnuts| Dill-Citrus Vinaigrette
 Red Lentils| Tri-Color Peppers| Red Onion| Parsley| Agave Nectar| Mustard
 Chicken Kebab| Oregano| Garlic| Lemons| Tomato Paste
 Beef Schwarma| Babaganuj| Cucumber Yogurt
 Basmati Rice| Dried Apricot| Cinnamon Bark| Toasted Almonds| Mint
 Baked Zucchini
 Pita Bread
 Tulumba Soaked in Rose Water| Tahini Custard with Honey Caramel| Roasted Spiced Pumpkin with Walnuts

Thursday Buffet Du Jour – Swissôtel Geneva | 65 on Thursday only| 75 all other days

Soupe a Pistou

Haricots Vert Salad| Endive| Crispy Onions| Dijon Mustard Dressing

Field Greens| Candy Striped Beets| Asparagus| Pecans| Goat Cheese| Balsamic Vinaigrette

Salade Russe| Fingerling Potato| Red Beet| Sweet Peas| Baby Carrot| Yogurt Dressing

Poulet Chasseur| Roasted Chicken| Crimini Mushroom| Tomato Cream Sauce| Basil

Whitefish Meunière| Brown Butter| Lemon| Parsley

Tartiflette| Potato| Gruyere| Onion| Crème Fraiche| Thyme

Roasted Root Vegetables| Carrot| Parsnip| Radishes| Fennel| Rosemary

Clafoutis-Baked Fruit Custard Cobbler| Lavender Gateaux| Chocolate Café Tart| Brioche Rolls

Friday Buffet Du Jour – Swissôtel Chicago | 65 on Friday only| 75 all other days

Loaded Baked Potato Soup

Chopped Salad| Iceberg| Red Cabbage| Tomatoes| Scallions| Bacon| Gorgonzola| Sweet Italian Dressing

Fusili Pasta Salad| Shaved Parmesan| Grape Tomatoes| Black Olives| Peppers| Creamy Pesto

Italian Beef| Au Jus| Hoagie Bun| Mild Giardiniera| Sweet Peppers

All-Beef Hot Dog| Poppy Seed Bun| Tomato| Onion| Relish| Pickle| Yellow Mustard| Sport Pepper

Thin Crust Pizza| Cheese| Sausage

Eli's Plain Cheesecake| Lemonheads Cupcake| Frango Mint Mousse

Saturday Buffet Du Jour – Swissôtel Lima | 65 on Saturday only| 75 all other days

Aguadito de Pollo| Chicken| Cilantro| Potato

Solterito| Choclo (White Corn)| Lima Beans| Tomato| Queso Fresco| Black Olive

Romaine Lettuce| Red Quinoa| Boiled Egg| Peas| Carrots| Red Pepper

Mushroom-Artichoke Ceviche| Lime| Garlic| Red Onion| Parsley| Olive Oil

Lomo Saltado|Strip Loin| Tomatoes| Peppers| Red Onion|Soy-Demi| White Rice

Roasted Chicken | Aji Verde

Roasted Purple Fingerling Potatoes

Tri-color Heirloom Carrots with Salsa Madre| Red Pepper| Garlic| Red Onion

Alfajores| Mixed Fruit Empanadas| Rice Pudding with Cinnamon and Dried Fruits| Anis/Potato Bread

Sunday Buffet Du Jour - | Swissôtel vitality | 65 on Sunday only| 75 all other days

Roasted Cauliflower-Coconut Milk Soup
 Superfood Salad| Kale| Quinoa| Sweet Potato| Spiced Pecans| Organic Mushrooms
 Chickpea | Wasabi Peas| Cilantro| Onion| Lime Dressing
 Soba Noodle Salad| Marinated Tofu| Pickled Napa Cabbage| Sweet Chili Vinaigrette
 Apple Cider-Marinated Chicken| Roasted Garlic Jus
 Salmon| Lemon| Dill-Yogurt Cream
 Green Lentils| Asparagus| Watercress| Roasted Radish
 Roasted Sweet Potatoes
 Coconut-Banana Chia Pudding| Chocolate Quinoa Cookies| Chocolate Macaroons| Raspberry Bavarian

Every Day Swiss Home Chicago Deli | 65 Every Day

Cheddar-Broccoli Soup
 Mixed Field Greens| Balsamic Vinaigrette| Ranch Dressing
 Classic Potato Salad

Make Your Own Sandwich Deli

Assorted Artisan Loaves
 Sonoma Chicken Salad| Celery| Red Seedless Grapes| Walnuts| Poppy Seed Mayonnaise
 Smoked Ham| Oven-Baked Turkey| Roast Beef
 Green Leaf Lettuce| Hot House Tomato| Dill Pickles| Red Onion| Swiss| Cheddar| Muenster Cheese
 Mayonnaise| Yellow Mustard| Sriracha Aioli| Apple Cider-Whole Grain Mustard
 Assorted Cookies
 *70 for pre-made sandwiches

BOXED LUNCH| 50

A variety of options available consisting of wraps or sandwiches.
 Included are chips, apple, and chocolate chip cookie, condiment packets and bottled water

Tomato & Fresh Mozzarella | Basil & Balsamic Drizzle, Ciabatta

Oven Roasted Turkey & Farmhouse Cheddar | Lettuce, Tomato, Brioche

Black Forest Ham & Gouda | Lettuce, Tomato, Pretzel Roll

Chicken Caesar Wrap | Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tomato Tortilla

Steak Wrap | Lime Marinated Steak, Romaine, Shredded Cheddar, Sour Cream, Corn &
 Black Bean Salsa, Spinach Tortilla

Farmers Market Club Wrap | Roasted Seasonal Vegetables, Roasted Tomato Jam, Romaine, Avocado
 Mayonnaise, Honey Wheat Tortilla

Each Box Includes Pesto Pasta Salad, Chips & a Cookie

Swiss Express Luncheon| 60

Priced per person | Maximum 50 people

All 3 courses are presented together on small plates includes Coffee and Hot Tea Service

Salad (Choose One):

Romaine Lettuce| Radicchio| Torn Croutons| Shaved Parmesan| Caesar Dressing
Organic Greens| English Cucumber| Heirloom Carrots| Grape Tomatoes| Balsamic Vinaigrette
Wedge Salad| Iceberg Lettuce| Smoked Bacon| Tomatoes| Scallions| Blue Cheese Dressing
Kale| Dried Cranberries| Slivered Almonds| Citrus Vinaigrette
Spinach| Crispy Fried Onions| Hard-Boiled Egg| Bacon Vinaigrette

Entree (Choose One):

Roasted Salmon| Green Lentil Cassoulet| Oven-Dried Tomato| Red Onion | 60
Sustainable Fish of the Season| Fingerling Potato| Baby Fennel| Orange-Fennel Cream | 60
Roasted Chicken Breast| Potato Purée| Brussels Sprouts| Mushroom Velouté | 60
Oven-Baked Chicken| Polenta| Roasted Baby Vegetables | 60
Short Rib Gnocchi| Spinach| Tomato Ragout| Bordelaise | 60
Cavatelli Chicken Pasta| Roasted Mushrooms| Parmesan-French Onion Demi | 60

Vegetarian Entrée:

Asiago-Stuffed Gnocchi| Oyster Mushroom| Sweet Peas| Roasted Red Pepper| Pesto Cream | 60
Lentil Fritters| Grilled Asparagus| Roasted Red Pepper Coulis GF, VEGAN | 60
Spinach Gnocchi| Marinated Pomodoro| Arugula| Acorn Squash GF, VEGAN | 60
Adobo-Marinaded Tofu| Himalayan Red Rice| Snap Peas| Soy-Coconut Bisque GF, VEGAN | 60

Dessert (Choose One):

Passion Fruit-Mixed Berry Bavarian| Grand Marnier Caramel| Blackberry
White Chocolate-Lemon Tango| Lemon Curd| Butter Shortbread| Blueberry
“Opera” Cheesecake| Espresso Mousse| Dark Chocolate Sauce
Flourless Chocolate-Hazelnut Gateaux| Candied Hazelnuts| Chocolate Kahlua
Roasted Pineapple Cake| Toasted Coconut Flakes| Sea Salt Macadamia Nuts| Raspberry Coulis

Dinner

Plated Dinner

Entrée priced per person based on a 3 course table d'hôte menu| 4th course add| 16 per person

All plated dinners include: Choice of appetizer, seasonal soup, or salad | entrée| artisan bread| dessert| coffee

Appetizers

Vegetarian Voulevant| Crimini Mushrooms| Spinach| Puff Pastry| Truffle Cream
 Red Beet Tart| Goat Cheese| Black Walnuts| Beet Greens| Roasted Shallot Vinaigrette
 Shrimp Scampi| Asiago-Stuffed Gnocchi| Wilted Arugula| Roasted Garlic Cream
 Bay Scallop Gratin| Parsnip Cream| Gruyère| Herb Focaccia
 Old Bay Spiced Crab Cake| Sweet Corn and Bacon Succotash| Mustard Seed Beurre Blanc
 Duck confit cassoulet, white beans and roasted garlic

Soup

Acorn Squash Soup| Asparagus Soup| Wild Mushroom Soup
 Tomato Basil Bisque | Celery Root Truffle Soup| Potato-Leek Soup | Split-Pea Soup
 Sweet Potato Bisque | Roasted Cauliflower & Garlic Soup | Vidalia Onion-Caraway Soup

Salads

Spinach| Blueberries| Gorgonzola Cheese| Oat Clusters| Red Onion| Blue Cheese Dressing
 Field Greens| Strawberries| Smoked Almonds| Ricotta Salata| Poppy Seed Vinaigrette
 Baby Lettuce| Frisée| Blackberries| Pistachios| Goat Cheese| Blackberry Vinaigrette
 Kale | Crispy Garlic Chick Peas| Shaved Parmesan| Parmesan-Black Peppercorn Dressing
 Organic Greens| English Cucumber| Heirloom Carrots| Grape Tomatoes| Balsamic Vinaigrette

Plated Dinner Entrée| Priced per person

Braised Short Rib| Brown Butter Carrot Purée| Kale| Mushroom Demi| 98
 Roasted Chicken Breast| Mushroom Duxelle| Truffle Polenta| Red Pepper Béchamel| 87
 Sustainable Fish of the Season| Roasted Sweet Corn Risotto |Lobster Broth 95
 Balsamic-Herb Pork Tenderloin| Grilled Green Onion| Roasted Red Pepper & Tomato Cous Cous| 90
 Rack of Lamb| Roasted Baby Carrots| Mint Tabouli| Cabernet Au Jus| 95
 Grilled Beef Tenderloin| Crispy Fingerling Potato | Asparagus| Gorgonzola Cream| 110
 Grilled Filet of Beef| Roasted Crimini Mushrooms| Creamed Leeks| Rosemary Demi| 110
 Sautéed Chicken Breast| Herbed Orzo| Roasted Patty Pan| Whole Grain Mustard Velouté| 87
“Duo” Braised Short Rib| Fish of the Season| Butternut Squash Purée| Pearl Onions| Bordelaise| 95
“Duo” Grilled Filet of Beef| Cajun Spiced Shrimp| Jambalaya Rice Cake| Creole Tomato Broth | 115
 Vegetarian Spaghetti & Meatballs, Pesto spaghetti squash, Black bean “meatball” | 85
 Butternut Squash Gnocchi, wilted Arugula, Jalapeno brown butter, preserved lemon | 85

Desserts

Peanut Butter-Chocolate Tartlet| Brownie| Peanut Butter Crisp| Sea Salt Caramel
 Molten Turtle| Chocolate Bundt| Caramel| Pecan
 “Key Lime Tart”| Key Lime Mousse| Graham Crumble| Whipped Cream
 Blueberry Cheesecake| Candied Lemon| Cornmeal Streusel
 “Black Forest”| Chocolate Cake| Amarena Cherry| Whipped Mascarpone

Dinner Buffets

Priced per person

Dinner Buffet includes:

Choice of seasonal soup| salad| entree| chef's choice starch & vegetable| bread| dessert| coffee service

Choose 2 Entrees| 100

Choose 3 Entrees| 120

Soup

Acorn Squash Soup

Wild Mushroom Soup

Celery Root Truffle Soup

Split-Pea Soup

Roasted Cauliflower & Garlic Soup

Asparagus Soup

Tomato Basil Bisque

Potato-Leek Soup

Sweet Potato Bisque

Vidalia Onion-Caraway Soup

Salad

Romaine Lettuce| Radicchio| Torn Croutons| Shaved Parmesan| Caesar Dressing

Organic Greens| English Cucumber| Heirloom Carrots| Grape Tomatoes| Balsamic Vinaigrette

Wedge Salad| Iceberg Lettuce| Smoked Bacon| Tomatoes| Scallions| Blue Cheese Dressing

Kale| Dried Cranberries| Slivered Almonds| Citrus Vinaigrette

Spinach| Crispy Fried Onions| Hard-Boiled Egg| Bacon Vinaigrette

Entrees

Choose 2 or 3:

Sustainable Fish of the Season| Israeli Cous Cous| Roasted Cauliflower| Olives| Almonds

Thai Chicken| Wok Fried Ginger Peppers| Coconut Red Curry

Adobo Chicken Thighs| Forbidden Rice| Soy-Coconut Bisque

Braised Lamb Shoulder| Tomato-Rosemary Polenta| Lamb Au Jus

Beef Brisket| Parsley Potato Purée| Creamed Leeks| Sauce Robert

Marinated Skirt Steak| Warm Chick Pea Salad| Chateaubriand

Jumbo Wild Mushroom Ravioli| Grilled Zucchini| Tomato Coulis

Roast Pork Stroganoff| Crimini Mushrooms| Sour Cream Chausseur

Singapore noodles, Turmeric infused rice noodles, stir-fry vegetables

Desserts

Choose 3:

"Tiramisu" Tartlet

Passion Fruit Cheesecake

Blueberry Bavarian

Sea Salt Shortbread

Apple Empanadas

Mini German Chocolate Cakes

Hazelnut Chocolate Pot de Crème

Reception

Reception Hors d'Oeuvres

Priced per item

Hot

- Chicken Fontina Bites| 8
- Steak Chilitos| 9
- Chili-Lime Chicken Kabob| Salsa Verde| 9
- Crab Rangoon| Sweet Chili Sauce| 9
- Shrimp-Andouille Sausage Kabob| Cajun Gravy 9
- Butter Pecan Shrimp| Maple Cocktail Sauce| 9
- Portobello Puff| Pomodoro Sauce| 8
- Crispy Goat Cheese Ravioli| Red Pepper Coulis| 8
- Chicken Marsala Pot Pie| Mushroom Velouté| 8
- Soy-Ginger Duck and Mushroom Meat Ball| Scallion Dip| 9
- Lamb Kebab| Lemon-Mint Yogurt| 10
- Chicken Dijon in Pastry| Parsley Crème| 8
- Spicy Vegetable Pakora| Yellow Curry & Cilantro Dip| 8
- Risotto Crab Cake| Saffron Aioli| 9
- Zucchini Fritter| Whipped Feta| 8

Cold

- Shrimp Ceviche| Pineapple Pico de Gallo| 9
- Achiote Shrimp| Sweet Corn Mousse| 9
- Lobster Potato Salad| Tobiko Mayonnaise| 10
- Lump Crab Elotes Salad| Chili-Lime Mayonnaise| 9
- Spicy Tuna Tar Tar| Cucumber Relish| Puffed Rice| 9
- Bagel and Lox| Herb Cream Cheese| 9
- Smoked Duck| Cannellini Bean Purée| Tomato Confit| 9
- Smoked Chicken Gougère| Dijonnaise| 8
- Beef Tenderloin| Horseradish Cream| Gherkin| Brioche| 9
- Vegetarian Antipasto Skewer| 8
- Black Truffle Deviled Eggs| 9
- Smoked Salmon Mousse| Salmon Caviar| Dill| 9
- Country Pâté| Dijon Mustard| 8
- Caramelized Onion and Goat Cheese Tartlet| 8
- Chicken Liver Mousse Toast| 8

Reception- Action Stations

Priced per person

*Chef Recommended/100 People | 200

**Chef Required/100 People

****Sweet & Savory Streudel| 25** | Choose 3

Caramelized Onion| Gruyère| Caraway Seed| Mornay
Organic Mushrooms| Creamed Leeks| Thyme| Lemon Velouté
Creamed Baby Spinach| Garlic Confit| Mozzarella| Whipped Feta
Granny Smith Apple| Saigon Cinnamon| Dulce de Leche
Brandied Cherries| Vanilla Mascarpone| Crème Anglaise

****Voulevant| 25**

Crisp Puff Shell| Sauce Suprême| Sauce Chasseur
Free-Range Hen| Bay Scallop| Braised Short Rib| Rock Shrimp
Asparagus| Sweet Peas| Carrot| Yukon Gold Potato| Broccoli| Organic Mushrooms| Pearl Onion

****Walking Tacos| 25**

Fritos®| Nacho Cheese Doritos®| Cool Ranch Doritos®
Carne Asada| Cumin Spiced Ground Beef| Achiote Marinated Chicken
Cheddar Cheese| Pico de Gallo| Scallions| Sour Cream| Pinto Beans| Guacamole

****Grilled Cheese & Tomato Soup| 25**

Sourdough| Pretzel| Marbled Rye| Brioche
Cheddar| Gruyère| American Cheese| Chevre
Applewood Smoked Bacon| Black Forest Ham| Oven Roasted Turkey| Corned Beef| Short Rib
Caramelized Onion| Oven-Dried Tomatoes| Roasted Mushrooms| Scallions
Warm Tomato-Basil Bisque
Chilled Yellow Tomato Gazpacho

Grits And...| 25

Seafood Melange| Short Rib| Duck Confit
Roasted Corn| Sweet Peas| Mushroom Duxelle| Marinated Tomato
Pesto| Sauce Choron| Sauce Creole

***Sliders & Tots| 25**

Brioche| Pretzel| Ciabatta
Cheddar| Gruyère| American Cheese| Blue Cheese Crumbles| Goat Cheese
Grade A Beef Patties| Maryland Crab Cake| Pulled Pork
Caramelized Onion| Dill Pickles| Coleslaw| Pickled Red Onion
Dijon Mustard| Mayonnaise| BBQ Sauce| Tomato Ketchup
Crispy Potato Tots

***Mac n'Cheese| 25**

Fusilli| Macaroni| Shell| Penne

Mornay| Cheddar| Soubise| Herb Béchamel

Duck Confit| Short Rib| Ground Beef| Ground Turkey| Bacon

Caramelized Onion| Oven-Dried Tomatoes| Roasted Mushrooms| Scallions| Red Pepper

****Risotto Station| 25**

Baby Scallops| Duck Confit| Pancetta | Portobello Mushrooms| Aged Parmesan| Asparagus| Kalamata Olives

***Stir Fry Station| 25**

Ginger Marinated Beef & Chicken| Pea Sprouts| Shiitake Mushrooms| Broccoli| Bok Choy| Carrots| Yellow Peppers| Red Onion| Scallions| Jasmine Rice

***Pasta Station| 25**

Gorgonzola Tortellini| Penne| Fettuccini

Pancetta| Chicken| Baby Shrimp| Spinach| Portobello Mushrooms| Flame Roasted Plum Tomatoes| Parmesan

Marinara| Pesto Sauce| Alfredo Sauce| Puttanesca

Classic Specialty Carving Stations

*Chef Required/100 People | 200

Accompanied with condiments and rolls

***Pepper Crusted Tenderloin of Beef| 775** (Serves 20)

***Grilled Chicago Strip Loin of Beef| 650** (Serves 25)

***Sesame Crusted Ahi Tuna| 650** (Serves 20)

***Thyme and Honey Glazed Pork Loin| 450** (Serves 40)

***Steamship Round of Beef| 1,600** (Serves 100)

***Slow Roasted Turkey| 475** (Serves 30)

***Crusted Prime Rib| 650** (Serves 25)

***Citrus Honey Glazed Bone-in Ham| 475 Each** (Serves 30)

***Rosemary marinated leg of lamb, lamb jus| 450** (Serves 20)

Reception- Displays

Priced per person (unless noted otherwise)

Artisan Cheese| 18

Chef's Selection of Gourmet Cheese| Grapes| Crackers| Signature Breads

Vegetable Crudité | 14

Fresh Garden Vegetables| Roasted Red Pepper Ranch Dip| Stilton Bleu Cheese Dip

Antipasto | 23

Prosciutto| Provolone| Genoa Salami| Capicola| Mozzarella| Banana Peppers| Marinated Roma Tomatoes| Cauliflower| Kalamata Olives| Artichoke Hearts| Roasted Peppers| Grilled Vegetables| Signature Breads

Market Salad | 23

Mixed Field Greens| Kale| Arugula| Red Endive

Sweet Potato| Toasted Quinoa| Puffed Farro

Crispy Oyster Mushrooms| Spiced Pecans| Edamame| Wasabi Peas| Garlic Roasted Chick Peas

Green Goddess Dressing| Balsamic Vinaigrette| Honey-Mustard Vinaigrette| Scallion-Ginger Dressing

Seasonal Fresh Fruit & Berries Display| 16

Smoked Salmon| 650 (per display-Serves 20)

Smoked salmon, red onion, capers, hard boiled eggs, crostini

Sushi Stations| 825 (per display-100 pieces)

Selection of sushi and rolls, pickled ginger, wasabi and soy sauce

Enhance with a Traditionally Uniformed Sushi Chef + Assistant| 450

Dumplings & Bao| 28

Peking Duck Confit| Pickled Carrot| Daikon Radish Sprouts| Hoisin Butter

Spicy Edamame| Scallion & Ginger Confit| Marinated Cucumber| Micro Cilantro| Sriracha Mayo

Shrimp Hargow| Pork Wonton| Vegetable Pot Sticker

Sesame Aioli| Pickled Ginger Vinaigrette| Green Curry Dip

Gourmet Pizza Station| 25

Thin Crust Style

Choose 3:

Pesto| Tomatoes| Buffalo Mozzarella

Applewood Bacon| Spinach| Parmesan

Chipotle Barbeque Chicken| Red Onion| Jack Cheese

Tomato| Mozzarella| Parma Ham

Pepperoni| Mozzarella| Basil

Chicago Deep Dish Pizza | vegetable, cheese & sausage, Cheese | 32



Signature Event

Chicago's Gastro Pub Scene:

a fusion of "Gastronomy" and "Public House"

Gourmet Food, Craft Beer and Fine Spirits | 145

When it comes to upscale cuisine, the once clear distinction between restaurants and bars is increasingly blurred. The change has been evolutionary and revolutionary, as a rising tide of gastropubs and their cousin gastro lounges have altered how Chicagoans spend a night on the town.

MENU

Passed hor oeuvre's

Assorted Deviled Eggs
Chicken Cracklings
Fried Pickles
Chicken liver crostini

Action Stations

"Latin-Inspired Roasted Turkey"

Achiote-marinated Stuffed Turkey with Chihuahua Cheese and Poblano Peppers, Ancho-Chili Mole, Mexico Chorizo Stuffing, Elotes Salad

"Peking Duck"

Bao Bus, Hoisin Sauce, scallions, Pickled Daikon Radish, Asian slaw

"Shrimp & Grits"

Shrimp Scampi, Cheesy Polenta, Marinated Tomato, Kale, Parmesan Garlic Bread

"Sliders"

Braised Short Rib, Caramelized Onion, Horseradish

Crab Cake, Old Bay Mayonnaise, Coleslaw

"Salad"

Pineapple Carpaccio, Sea food Ceviche

Crispy Mushroom, Couscous, Roasted Sweet Potato, Grilled Frisse

"Desserts"

Bourbon Butter Cake

Skillet Cookies

Bananas Foster Bread Pudding

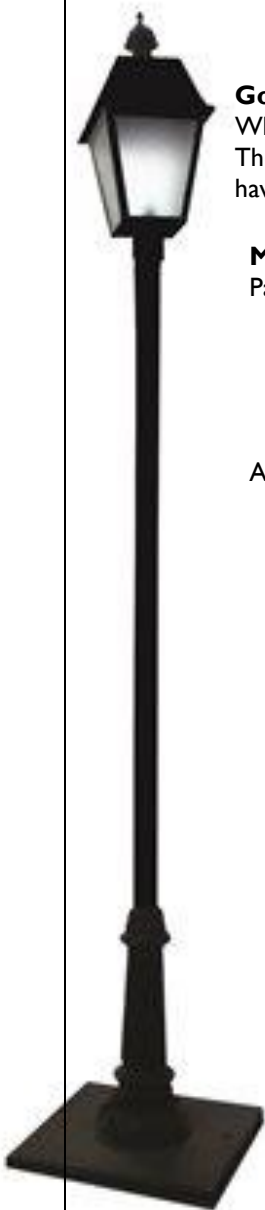
Chocolate Praline Bar

Baileys Bavarian

Lemon Lavender Bar

*Chef Required/50 People | Chef Fee will be applied to all stations | 200

Ask your Event Manager for Décor Pricing to visually enhance your event!



PRIVATE DINING

The POP UP RESTURANT

An extraordinary custom culinary experience created in one of our unique hotel venues, providing a Vitality inspired opportunity in the style of a FIVE STAR RESTURANT. A five course elegantly prepared menu paired with an extraordinary selections of wines presented by our world class culinary and banquets team. We call our restaurant “Currents”, however the name is up to our customers imagination. Custom menus and crafted cocktails keep the experience on trend.

Our Pop Up Restaurant experience gives attendees an opportunity to step away from the ballrooms and dine at a unique restaurant “on-site” and billable to their your master account.

Request pricing from your Event Manager



Sample Menu

SWEET POTATO
Corn, Fig, Yogurt
Whitehaven Sauvignon Blanc, Marlborough 2014

SHRIMP
Asiago Gnocchi, Parsnip
DeLoach Chardonnay, California 2013

GRILLED FILET OF BEEF
Potato, Goat Cheesete, Asparagus, Chanterelle
DeLoach Cabernet, California 2013

OR

DOVER SOLE
Potato, Asparagus, Brown Butter
DeLoach Chardonnay, California 2013

SPUMONI
Chocolate, Pistachio, Cherry
Cordials

This evening's menu and wine pairings were prepared by Swissôtel Chicago's culinary team.

Dan McGee	Executive Chef
Chris Polo	Sous Chef
Louella Caringal	Sous Chef
Jen Uswajesdakul	Pastry Chef



Build your own Sweet Table| 30 | Choose 8

Custards, Creams & Mousse

Raspberry-Passion Fruit Panna Cotta
Banana Pudding Pie
Brown Butter Lemon Cups
Red Velvet Cheesecake
Chocolate Chip Cannoli Bites
Mini Cheesecake Brulée
Salted "Caramel Apple"
"Cookies & Cream"
"Mojito" Mousse
"Spumoni"
Strawberry Tiramisu
Cookies, Crumbles, Bars and Tarts
Pina Colada Shortbread
Oatmeal Cream Pie Sandwiches
Baklava Tart
Cookie Dough Pops
Egg Nog Custard
"Samoa" French Macaron
Yuzu Bar
Carrot Cake Crisps

Cakes & Doughnuts

Churro Bites
Bananas Foster Cake
Peach Cobbler Bites
Apple Pie Fries
Pumpkin Popover
Cranberry-Orange Doughnuts
Gingerbread Doughnuts
Bacon-Butterscotch Doughnuts

Chocolate Lovers

Moked Paprika & Marcona Almond Fudge
S'more Trifle
"Turtle" Rolls
Smoked Dark Chocolate & Peanut Toffee Bark
S'mores Fudge
"Chocolate Strawberry"
Milk Chocolate-Peanut Butter Cups

Beer, Wine and Spirits

Bartender Fee| 200

Cashier Fee| 200

Cash Bar (per item)

Premium Cocktails| 16

Imported / Premium Beer| 12

Domestic Beer| 10

Wine| 12

Mineral Water| Soft Drinks| Juices| 6

Hosted Bar (per item)

Premium Brand Drinks| 12

Platinum Brand Drinks| 14

Imported / Premium Beer| 9

Domestic Beer| 8

Wine| 9

Mineral Water| Soft Drinks| Juices| 6

Hosted Bar Packages (per hour, per person)

Packages include imported | domestic and non-alcoholic beer |white and red wines| mineral waters |soft drinks

	Premium Brands	Platinum Brands
1 Hour	28	30
2 Hours	38	42
3 Hours	48	54
4 Hours	53	60
5 Hours	56	63

Premium Bar

Absolut Vodka| Tanqueray Gin| Dewars Scotch Whiskey| Bacardi Rum| Canadian Club Whiskey| Jim Beam Bourbon Whiskey| Jack Daniels Kentucky Whiskey| Cuervo Gold Tequila| DeKuyper Amaretto

Platinum Bar

Belvedere Vodka| Bombay Sapphire Gin| Chivas Regal Scotch Whiskey| Real McCoy Rum | Maker's Mark Bourbon Whiskey| Patrón Silver Tequila| Amaretto DiSaronno| Kahlua Coffee Liquor| Hennessy VS Cognac| Bailey's Irish Cream

Imported and Premium Beer

Heineken | Stella Artois| Amstel Light | Seasonal Local Micro Brews

Domestic Beer

Budweiser |Bud light |Miller light

Soft Drinks

Coca Cola| Diet Coke| Sprite

Mineral Water

Ice Mountain| San Pellegrino

Wine List

Sparkling

Veuve Clicquot Brut Yellow Label| Champagne| France| 140

Moët & Chandon Brut Imperial| Champagne | France | 120

Chandon Brut Classic| Sparkling| California | 65

Freixenet| Blanc de Blanc| Sparkling| Spain| 35

1st Tier Wines

Discoveries| Chardonnay| California| 45

Discoveries| Cabernet| California| 45

2nd Tier Wines (Choose 2 Varietals)

DeLoach| Chardonnay| California| 52

DeLoach| Pinot Noir| California| 52

DeLoach| Merlot| California| 52

DeLoach| Cabernet Sauvignon| California| 52

DeLoach| Zinfandel | California| 52

White

Alios Lageder| Pinot Grigio| Italy| 54

Sawtooth| Reisling| Snake River Valley| Idaho| 54

St. Supery| Sauvignon Blanc| Napa Valley| California 58

St. Supery| Oak Free Chardonnay| Napa Valley| California 76

Sonoma Cutrer| Chardonnay| Russian River Valley| California 80

Chardonnay| Cakebread Cellars| Napa Valley| California| 110

Louis Latour Montrachet| Cotes D'Or| Burgundy| 190

Red

Lincourt| Pinot Noir| Santa Barbara County| California| 62

Sebastiani| Merlot| Sonoma County| California| 62

Sebastiani| Cabernet Sauvignon| Sonoma County| California| 62

Benzinger| Merlot| Sonoma County| California 72

Duckhorn Decoy| Cabernet| Sonoma County| California| 81

Saldo| Prisoner Wine Company| Northern Coast| California 97

Sonoma Cutrer| Pinot Noir| Sonoma Valley| California| 108

Chateau Montelena| Cabernet Sauvignon| Napa Valley| California| 160

Additional wines are available by the case upon request.

Specialty Beverages and Crafted Cocktails

Crafted Cocktails| 15 - 20

Bloody Mary| 15

Champagne Toast| 12

Blood Orange Pomegranate Mimosa| 15

Martinis| 13

Martinis Station| 17

Manhattan| 15

Dirty Blue| 15

Cosmo| 15

Moscow Mule| 13

Margatrita| 13

Margarita Station| 17

Goose Island 312 Craft Beers| 8



FEES AND SERVICE

Taxes

Food & Beverage: 10.5%
 Meeting Room Rental with F&B: 15%
 Meeting Room Rental Only: 4.5%
 Room Occupancy Tax: 4.5%
 Service Charges Tax: 24%
 Soft Drink Tax: 13.5%
 Telecomm Tax: 14.5%

Policy

A guarantee of attendance is due to your event representative 72 business hours in advance. If not received, the estimated number of attendees will default as the guarantee.

All guests must be 21 years old to purchase and consume alcohol on hotel property.

A room re-set fee of \$250 will apply per room to all room changes made on site.

If you have any concerns regarding food allergies, please contact your Event Manager.

Service Charges

An additional 24% taxable service charge is added to all food, beverage, meeting room rental and audio visual equipment rental items.

PSAV An additional 24% taxable service charge is added to all audio visual equipment rental items.

A labor and preparation fee of \$200 applies when the final guarantee number is less than 30 people per breakfast, lunch, or dinner buffet function.

Attendant and Station Fees

All action stations and any carved items will require an attendant fee of \$200 per culinary attendant for up to three hours. Each additional hour is \$50 per attendant per hour. (1) Chef/100 People

Bartender: \$200, up to 4 hours, (1) Bartender/100 People.

Cashier Fee: \$200/100 People

Coat Check Attendant: \$75 per hour, per attendant.

Equipment Fees

Easels: \$10 each

Risers: \$50 per section

Riser Rails: Are required if any furniture is placed on stage. *Rental price will be quoted.