

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 kiwifruit, and a single red strawberry. A large, vibrant green leaf is tucked behind the grapes. A red circle is drawn over the upper portion of the bowl, with the words "LIVE IT WELL" written in a red, hand-drawn, sans-serif font across it. 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.



BOOTCAMP

1hr (\$250)*

Pump your group up! Literally; through blood circulating exercises that prove to relieve tension, stress and build confidence and self-esteem. Vitality Bootcamp will challenge your group and push bodies to their limits through fun plyometric moves, boot camp drills, and obstacle courses that work the entire body. The circuits performed generate an after-burn effect that can last up to 48 hours post-workout! Group members will work individually and/or with one or more to motivate each other through each exercise.

*Prices valid for groups of up to 15 people/+\$25 per additional person

YOGA

1hr (\$250)*

Studies show that practicing yoga in a group based setting releases oxytocin, the bonding hormone making Vitality Yoga class a great team building exercise! Prep your team not only physically, but mentally as well. Through meditation, stretches and relaxation, the body is refreshed, reducing stress and improving cognitive abilities. Yoga enables clear and organized thinking and increases serotonin levels (the happy hormone) leaving your group feeling renewed, relaxed and focused.

*Prices valid for groups of up to 15 people/+\$25 per each additional person

WALK/3-MILE RUN/5-MILE RUN

1hr (\$150*/175*/\$225*)

Choose your pace! From a brisk walk or a 3 or 5 mile run, catch views of some of Chicago's most iconic landmarks. Vitality Fun Run will take your team through the recently constructed Maggie Daley Park, in sight of Chicago's epic skyline and along the lake shore to explore the Windy City's most coveted landmarks such as the bean, Buckingham Fountain, Field Museum, Shedd Aquarium and Adler Planetarium, which boasts the most popular view of Chicago's skyline.

*Prices valid for groups of up to 20 people/+\$60 for every additional 5 people.

POWER BREAK

30mins (\$200*)

Vitality Power Break is designed to refuel your group in a 30 minute session. This session is great for meetings and/or conferences where your group facilitator will arrive to assist you in low impact exercises, right where you are, no change of clothes needed! These exercises center around stretching and flexibility which promote circulation of blood to the brain, resulting in mood elevation, reduced fatigue and improved energy levels, refueling your group and preparing them for a strong work day finish.

*Price valid for groups of up to 20 people/+\$60 for every additional 5 people

PERSONAL TRAINING

30mins/1hr (\$75/\$150)

Vitality's personal training programs are tailored to meet each client's individual needs. Discuss and outline personal fitness goals with a certified fitness expert and develop the motivation you need to reach each goal at a constant rate while building new ones to maximize your potential to achieve great results. Health is wealth!

SMALL GROUP PERSONAL TRAINING

1hr (\$350 for up to 5 ppl/ +\$55 per any add'l person)

Personal training is also available for small groups of 3-5 people. A benefit of group personal training is the added motivation you'll get from your team through friendly competition and the inspiration you'll need to push your body to its best. Your group's certified fitness expert will still be able to provide you with one on one attention, meeting you along a circuit of multiple workstations to provide guidance and assist you in maximizing your workout.



Breakfast

Two Course Plated Breakfast | 48

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

2nd Course (choose one):

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

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

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

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

Pearl Sugar Waffles | Maple Syrup | Fresh Berries

Breakfast Buffets

All breakfast buffets include Coffee & Tea service | 3 juices including fresh squeezed Orange Juice, Grapefruit & Apple

Continental | 47

Danish Pastries | Assorted Muffins | Croissants | Fruit Medley

* Upgrade to Sliced Seasonal Fruit | 13

Live It Well | 47

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

Heartfelt | 57

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: Gruyère | 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 | 15

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

*From the Griddle | 14

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



Breakfast Buffet Enhancements

Priced per dozen when added to breakfast buffets

Bakery

Delights | 75

Croissants
Royal Scones
Muffins
Danish Pastries

Indulgences | 85

Sticky Pecan Buns
Cinnamon Rolls
Bismarck Doughnuts

Breakfast English Muffin, Whole-wheat Bagel, Croissant Sandwiches | 112

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

Egg Add-ons

Hard-Boiled Eggs | 30
Quiche Lorraine or Florentine Tart | 90
Shirred Egg Tart | 90
Egg & Bacon Empanada | 86

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

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 Greek Fruit Yogurt | 8

Parfait Yogurt | Berries | Granola | 9

Herbed Scrambled Eggs | 7

Cereal

Granola | 6

Dry Cereal | 6

Irish Steel-Cut Oatmeal | Raisins | Brown Sugar | 8

Birchermüesli | 9

From the Griddle | 14

Choose 1: 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 | 19

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

Fit & Fun | 19

Greek Fruit Yogurts | Seasonal Whole Fruit | Protein Bars

Crudités | 19

Seasonal Sliced Fruit & Vegetable Crudités | Sweet & Savory Sauces

Smoothie Shots | 19

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 | 22

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

Build Your Own Trail Mix | 24

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

Pretzel | 25

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 | 27

"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





Donut Wall | 32

Custom donut display stacked with our pastry Chef's crafted doughnuts

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 Macaron | 100

Swiss Truffles | 100

Petite Éclairs | 100

Baklava | 100

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 Yogurt | 8

100 Calorie Right Bites | 6

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

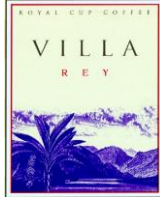
Individual Bags of Mixed Nuts & Trail Mix | 9 (assorted)

Gary Poppins Gourmet Popcorn | Butter & Sea Salt | Caramel | Aged White Cheddar | 9

Beverage Enhancements

Priced per item, unless otherwise noted

We proudly serve Royal Cup Coffee's special Villa Rey Blend | 145/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 | 7

Bottled Water | 7

Voss Water | 8

Red Bull | 9

vitaminwater® | 8

Lipton Pure Leaf Brewed Iced Tea | 9

European Hot Cocoa Stations | 180/gallon

Whipped 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 \$7 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 | 69

Sustainable Fish of the Season | Fingerling Potato | Baby Fennel | Orange-Fennel Cream | 69

Roasted Chicken Breast | Potato Purée | Brussels Sprouts | Mushroom Velouté | 63

Oven-Baked Chicken | Polenta | Roasted Baby Vegetables | 63

Short Rib Gnocchi | Spinach | Tomato Ragout | Bordelaise | 67

Cavatelli Chicken Pasta | Roasted Mushrooms | Parmesan-French Onion Demi | 63

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

Lentil Fritters | Grilled Asparagus | Roasted Red Pepper Coulis GF, VEGAN | 56

Spinach Gnocchi | Marinated Pomodoro | Arugula | Acorn Squash GF, VEGAN | 57

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 | 52

Lemon-Herb Salmon | Kale | Cannellini Beans | Sweet Potato | Organic Mushrooms | Sherry Vinaigrette | 52

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** | 70 on Monday only | 82 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** | 70 on Tuesday only | 82 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** | 70 on Wednesday only | 82 all other days

Creamy Chicken and 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 | Crumbled Feta
 Pita Bread
 Tulumba Soaked in Rose Water | Tahini Custard with Honey Caramel | Roasted Spiced Pumpkin with Walnuts

Thursday Buffet Du Jour – Swissôtel Geneva | 70 on Thursday only | 82 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 | Sauce Chasseur | Tomato | Basil

Whitefish Meunière | Brown Butter | Lemon | Parsley

Tartiflette | Potato | Gruyère | 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 | 70 on Friday only | 82 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 | 70 on Saturday only | 82 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* | 70 on Sunday only | 82 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-Chip Quinoa Cookies | Chocolate Macaroons | Raspberry Bavarian

Every Day Swiss Home Chicago Deli | 70 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

*72 for pre-made sandwiches

BOXED LUNCH | 60

A variety of options available consisting of wraps or sandwiches.

Included are chips, pesto pasta salad, 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

Dinner

[RETURN](#)

Plated Dinner

Entrée priced per person based on a 3 course table d'hôte menu | 4th course add \$10 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 | 100
 Roasted Chicken Breast | Mushroom Duxelle | Truffle Polenta | Red Pepper Béchamel | 90
 Sustainable Fish of the Season | Roasted Sweet Corn Risotto | Lobster Broth | 100
 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 | 90
“Duo” Braised Short Rib | Fish of the Season | Butternut Squash Purée | Pearl Onions | Bordelaise | 100
“Duo” Grilled Filet of Beef | Cajun Spiced Shrimp | Jambalaya Rice Cake | Creole Tomato Broth | 115
 Vegetarian Spaghetti & Meatballs, Pesto Spaghetti Squash, Black Bean “Meatball” | 87
 Butternut Squash Gnocchi, Wilted Arugula, Jalapeño Brown Butter, Preserved Lemon | 87

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 | Entrée | Chef's Choice Starch & Vegetable | Bread | Dessert | Coffee Service

Choose 2 Entrees | 105

Choose 3 Entrees | 125

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 Finger 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 Flank Steak | Warm Chick Pea Salad | Chateaubriand

Jumbo Wild Mushroom Ravioli | Grilled Zucchini | Tomato Coulis

Roasted 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 Caramel Bars

Mini German Chocolate Cakes

Hazelnut-Chocolate Pot de Crème



Reception

Reception Hors d'Oeuvres

Priced per item * 50 piece minimum per item

Hot

- Chicken Fontina Bites | 9
- Steak Chilitos | 9
- Crab Cake | 9
- Portobello Arancini | 8
- 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 | 9
- Stuffed Beef Meatball | Blue Cheese | Caramelized Onions | Bacon | 9
- Mini Chicken Wellington | 9
- Spicy Vegetable Pakora | Yellow Curry & Cilantro Dip | 8

Cold

- Shrimp Ceviché | Pineapple Pico de Gallo | 9
- Achiote Shrimp | Sweet Corn Mousse | 9
- Lobster Potato Salad | Tobiko Mayonnaise | 10
- Lump Crab Elotes Salad | Chili-Lime Mayonnaise | 10
- Spicy Tuna Tartare | Cucumber Relish | Puffed Rice | 10
- 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 | 9
- Caramelized Onion and Goat Cheese Tartlet | 8
- Chicken Liver Mousse Toast | 9



Reception- Action Stations

Priced per person

*Chef Recommended/100 People | 250

**Chef Required/100 People

**Sweet & Savory Strudel | 28 | 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 | 28

Crispy Puff Shell | Mushroom Velouté | 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®
Carne Asada | Cumin Spiced Ground Beef | Achiote Marinated Chicken
Cheddar Cheese | Pico de Gallo | Scallions | Sour Cream | Guacamole

**Grilled Cheese & Tomato Soup | 25

Pretzel | Cheddar Cheese | Oven Roasted Turkey | Caramelized Onion
Brioche | American Cheese | Applewood Smoked Bacon | Scallions
Sourdough | Gruyère | Corned Beef | Braised Sauerkraut with Caraway Seed
Warm Tomato-Basil Bisque

**Grits And... | 28

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

Sliders & Tots | 28

Pretzel | Grade A Beef Patty | American Cheese | Dill Pickle
Ciabatta | Spicy Black Bean Patty | Chipotle Mayonnaise
Brioche | Pulled Pork | BBQ Sauce | Pickled Red Onion
Crispy Potato Tots | Ketchup | Black Pepper Aioli



***Mac n' Cheese | 28**

Fusilli | Macaroni | Shell

Mornay | Cheddar

Duck Confit | Short Rib | Ground Turkey | Bacon

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

****Risotto Station | 29**

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

***Stir Fry Station | 29**

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

***Pasta Station | 28**

Cheese Tortellini | Penne | Fettuccini

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

Marinara | Pesto Sauce | Alfredo Sauce

Classic Specialty Carving Stations

*Chef Required/100 People | 250

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 | 500** (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 | 25

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

Vegetable Crudité | 20

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

Antipasto | 30

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

Market Salad | 23

Mixed Field Greens | Kale | Arugula

Sweet Potato | Crispy Oyster Mushrooms | Spiced Pecans | Edamame | Garlic Roasted Chick Peas

Buttermilk Ranch | Balsamic Vinaigrette | Honey-Mustard Vinaigrette

Seasonal Fresh Fruit & Berries Display | 18

Smoked Salmon | 650 (per display-Serves 20)

Smoked Salmon, Red Onion, Capers, Hard-Boiled Eggs, Crostini

Sushi Stations | 900 (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 | Soy Sauce | Sambal | Hoisin Sauce

Gourmet Pizza Station | 27

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 | 33

PRIVATE DINING

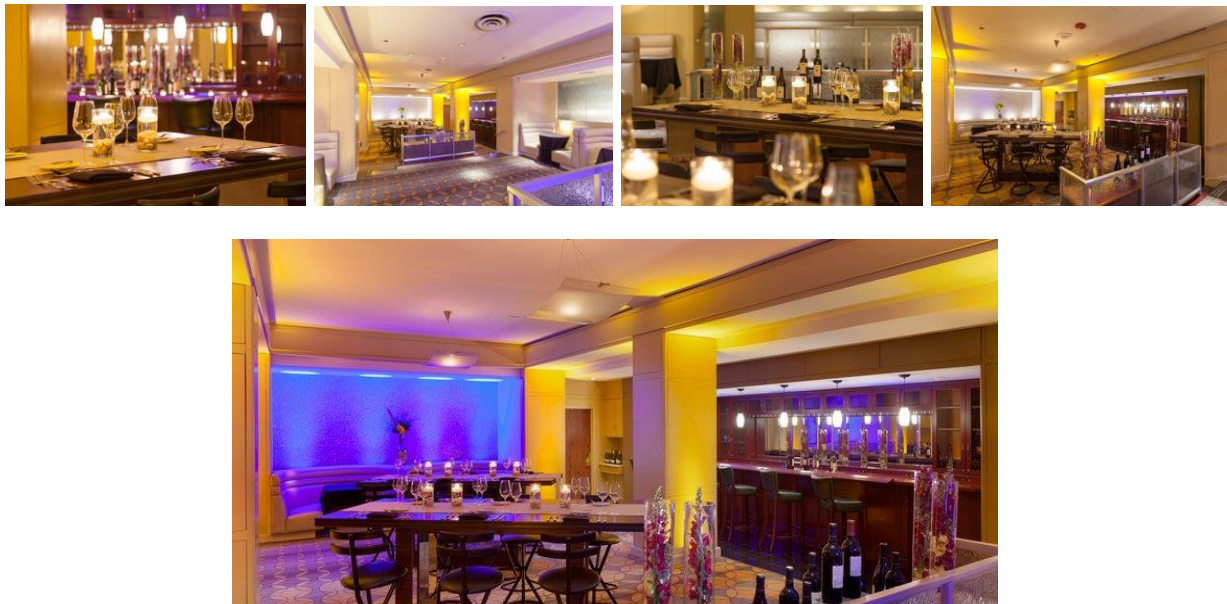
The POP-UP RESTURANT

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 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 it is billable to your master account.

Request pricing from your Event Manager

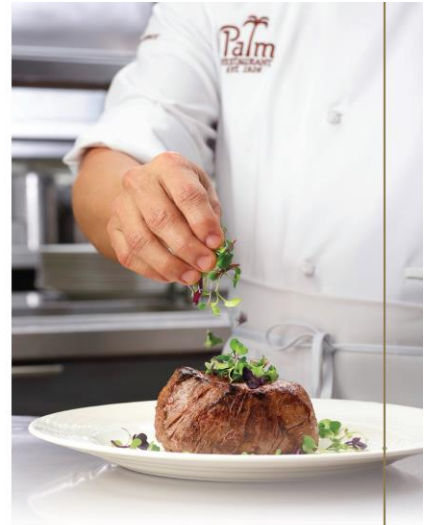


[RETURN](#)



PRIVATE DINING AT THE ICONIC PALM RESTAURANT

Great dining takes on iconic status at The Palm steakhouse, located in the lobby of the Swissôtel Chicago. Family owned and operated since 1926, The Palm is legendary for delicious **Prime Aged Steaks**, **Jumbo Nova Scotia Lobster** and **Italian Specialties** as well as exceptional personal service.



Elevate Your Event with Every Detail

Surround your event in the history and character of our storied restaurant. Whether for an intimate reception, a corporate meeting, or any other important function, our attention to every detail ensures an occasion that is perfect from beginning to end.

Far-Sighted Planning, Creative Vision

Meticulous preparation and attention to detail enable The Palm to stage your event in a way that truly reflects your taste and style. Spacious, yet inviting private dining rooms can accommodate a wide range of guest sizes, room setups and seating capacities. Our location within Swissôtel Chicago makes it especially convenient for your guests arriving from out of town.

Private Dining Amenities

- Prime Aged Steaks and Jumbo Nova Scotia Lobster to Classic Italian Specialties
- Customized food and drink menus
- Flexibility for 10 to 220 guests
- No room rental fees
- Wine Spectator-awarded wine list
- The latest AV equipment
- Exclusive rewards for 837 Club members

Private Dining Space

- Pier View Room – Accommodates 28 guests
- Riverview Room – Accommodates 21 guests
- The Views – Accommodates 50 guests
- Lakeshore Room – Accommodates 75 guests
- Boardroom – Accommodates 15 guests
- Outdoor Patio – Accommodates 50 guests

Contact Our Sales Manager at 312-616-8141 to set up your event with one of America's most iconic restaurants.

Meals ordered through The Palm will not count towards your food & beverage minimum

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

Piña Colada Shortbread
 Oatmeal Cream Pie Sandwiches
 Baklava Tart
 Cookie Dough Pops
 Egg Nog Custard
 "Samoa" Macaroon
 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

Smoked Paprika & Marcona Almond Fudge
 S'mores Trifle
 "Turtles"
 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 drink)

Premium Bar Selections | 16
 Imported and Premium Beer Selections | 13
 Cordials | 16
 Domestic Beer Selections | 12
 Local Craft Beer Selection | 13
 Wine Selections | 16
 Mineral Water | Soft Drinks | 9
 Juices | 7

Hosted Bar (per drink)

Premium Bar Selections | 15
 Platinum Bar Selections | 17
 Cordials | 13
 Imported and Premium Beer Selections | 10
 Domestic Beer Selections | 9
 Local Craft Beer Selection | 10
 Wine Selections | 12
 Mineral Water | Soft Drinks | Juices | 7

Hosted Bar Packages (per hour, per person)

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

	Premium Bar Selections	Platinum Bar Selections
1 Hour	30	32
2 Hours	40	44
3 Hours	50	54
4 Hours	60	64
5 Hours	70	74

**Upgrade bar package with cordial selections add \$13 per hour, per person*

Premium Selections Absolut Vodka | Tanqueray Gin | Dewars Scotch Whiskey | Bacardi Rum | Jack Daniels Kentucky Whiskey | Cuervo Gold Tequila | DeKuyper Amaretto

Platinum Selections Belvedere Vodka | Bombay Sapphire Gin | Chivas Regal Scotch Whiskey | Real McCoy Rum | Maker's Mark Bourbon Whiskey | Patrón Silver Tequila

Cordial Selections Baileys | Chambord | Frangelico | Kahlua | Cointreau | Sambuca | Fonseca Port

Imported and Premium Beer

Corona | 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

Specialty Beverages and Crafted Cocktails

Crafted Cocktails | 15 - 20

Bloody Mary | 15

Champagne Toast | 12

Blood Orange Pomegranate Mimosa | 15

Martinis | 15

Martinis Station | 17

Manhattan | 15

Dirty Blue | 15

Cosmo | 15

Moscow Mule | 15

Margarita | 13

Margarita Station | 17

Local Craft Beer Selection | 10





FEES AND SERVICE

Taxes

Food & Beverage: 11.5%
 Meeting Room Rental with F&B: 15%
 Meeting Room Rental Only: 4.5%
 Room Occupancy Tax: 4.5%
 Service Charges Tax: 25%
 Soft Drink Tax: 14.5%
 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% 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 25 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 \$250 per culinary attendant for up to two 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.