LIVE IT WELL
Breakfast

- Plated Breakfast
- Breakfast Buffets
- Breakfast Stations
- Breakfast Buffet Enhancements

Breaks

- Themed Breaks
- Break Enhancements
- Beverage Enhancements

Lunch

- Plated Lunch
- Lunch Buffet Du Jour
- Boxed Lunch

Dinner

- Plated Dinner
- Dinner Buffets

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- Hors d’Oeuvres
- Action Stations
- Carving & Specialty Stations
- Sweet Table

Bar

- Beer, Wine & Spirits

Private Dinning

- Pop-Up Restaurant
- Palm Restaurant

Vitality

- Custom Group Fitness Programs

Fees and Service Charges

- Fees and Service Charges
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: 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 Provençal

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 Müesli | 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
- Birchermuesli | 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)
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 | 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

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
Polet 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
Fusilli 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 | Chocol (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** 
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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
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 | 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

**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 | Chateubriand
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 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 | Capacola | 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
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 857 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

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

<table>
<thead>
<tr>
<th>Premium Bar Selections</th>
<th>Platinum Bar Selections</th>
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<tbody>
<tr>
<td>1 Hour</td>
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<td>2 Hours</td>
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<td>3 Hours</td>
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<td>4 Hours</td>
<td>60</td>
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<td>5 Hours</td>
<td>70</td>
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</tbody>
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*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.