

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

SPRING // SUMMER 2024

**“BE THE CHANGE
YOU WANT TO SEE IN
THE WORLD,”**

– EXECUTIVE CHEF
SCOTT GOURLEY

**HOW SCOTT
COOKED
UP HIS OWN
DREAMS**

CHOOSE YOUR
CHICAGO STYLE

**SOMETHING'S
SPROUTING
UP INSIDE
PALMER HOUSE**

AN APPETITE
FOR CULTURE

CITY FLAVORS:

CURATED MENUS & EXPERIENCES

BREAKFAST BUFFETS THAT
PUT ENERGY INTO THE DAY

SWOON-WORTHY “ACTION” STATIONS

PALMERHOUSE
Scott Gourley
Executive Sous Chef

PALMERHOUSE
A HILTON® HOTEL



WELCOME TO CHICAGO

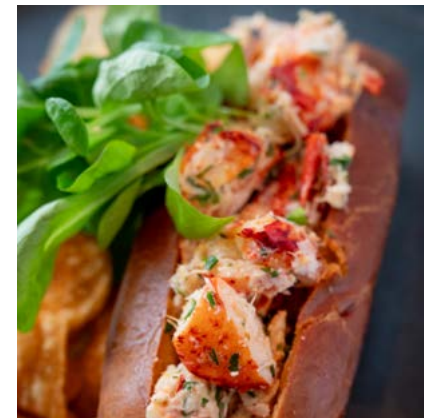
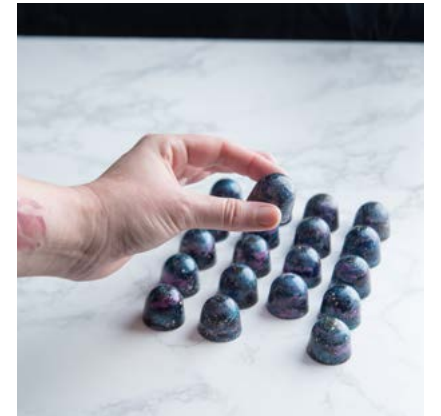
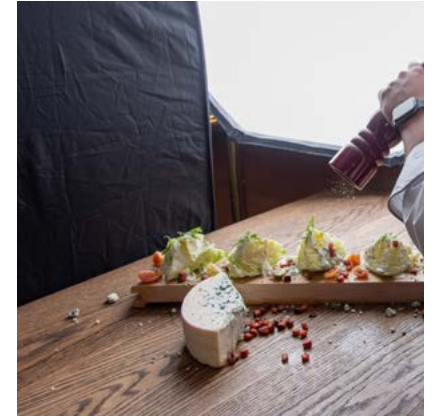
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all the special places and destinations you'll discover when staying at Palmer House, a Hilton Hotel, Chicago offers an abundance of things to do, sights to see and unique settings. The sky's the limit, and we want you to enjoy the best that Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Chicago stories, our Spring/Summer menus and our chefs' choices for things to taste, explore, engage and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients and attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Hilton can provide.



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PALMERHOUSE
A HILTON HOTEL

Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing. Additional charges apply for events beyond 90 minutes.

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BREAKFAST BUFFETS

Minimum of 25 people. Maximum of 60 minutes of service.

State Street Continental

orange and cranberry juice 🌿🌱🍷 | coffee, decaffeinated coffee, tea service 🌿🌱🍷 | fresh cubed seasonal fruit 🌿🌱🍷 | freshly baked mini pastries and bagels 🌿 | cream cheese | peanut butter | sweet butter and jams

Signature Continental

orange and cranberry juice 🌿🌱🍷 | coffee, decaffeinated coffee, tea service 🌿🌱🍷 | fresh cubed seasonal fruit 🌿🌱🍷 | freshly baked mini pastries 🌿 | sweet butter and jams

Honoré Breakfast

orange and cranberry juice 🌿🌱🍷 | coffee, decaffeinated coffee, tea service 🌿🌱🍷 | fresh cubed seasonal fruit 🌿🌱🍷 | freshly baked assorted breakfast pastries 🌿 | sweet butter and jams | cage free eggs 🍷 | smokehouse bacon 🍷 | seared roma tomato with wild mushrooms and herbs 🌿🌱 | garlic herb breakfast potatoes 🌿🌱

BUFFET ENHANCEMENTS

Breakfast enhancements are not sold individually, but as add-on to any of our existing breakfast menus.

Yogurt and Berry Parfait 🌿🍷

Greek yogurt | house-made granola
seasonal berry | local honey
chia seed | mint

Buttermilk Pancakes 🌿

whipped butter | Wisconsin maple
syrup fresh berries | whipped cream

Individual Fruit Salad 🌿🌱🍷

Vanilla Chia Overnight Oats 🌿🍷

fresh berries | toasted almond | coconut

French Toast Bread Pudding 🌿

challah | mascarpone | vanilla bean

Smoked Salmon 🍷

assorted fresh bagels | traditional and
garlic herb cream cheese | red onion
caper | hard boiled egg

Breakfast Sandwiches

cage free eggs | bacon or sausage
aged cheddar | English muffin

Breakfast Burritos

cage free eggs | poblano chili |
black beans | cheddar jack cheese |
jalapeno salsa

Steel Cut Oatmeal 🌿🌱🍷

dried cranberries | golden raisins | candied
walnuts | maple syrup | brown sugar

\$10 per person

Omelet Station 🍷 - Chef Attendant Required

cage free eggs | egg whites | smokehouse
bacon | sausage | ham | mushrooms
diced tomato | roasted peppers | jalapenos
cheddar | mozzarella | feta | salsa

Hard Boiled Egg 🍷

Smokehouse Bacon

Breakfast Sausage

\$8 per person

Turkey Sausage Patties

\$8 per person

Chicken Apple Sausage Links

\$8 per person

Canadian Bacon 🍷

\$8 per person

🌿 Vegetarian 🌱 Vegan 🍷 No Added Gluten 🍷 Dairy Free

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BREAKFAST MENUS





PLATED BREAKFASTS

Minimum of 25 people. Maximum of 90 minutes of service.
Plated breakfasts include orange juice, freshly brewed coffee,
tea service, and assorted breakfast pastries.

Traditional Scrambled Eggs

garlic herb breakfast potatoes | sausage links |
smokehouse bacon

Vegetarian Frittata

season's best vegetables | breakfast potatoes |
oven-roasted tomato

Steak and Eggs

grilled NY strip | roasted tomato | wild mushrooms |
garlic herb breakfast potatoes

MEET WITH PURPOSE

A new way to meet for an impactful return

THESE DAYS attendees want more. (Tell you something you don't know, right?) More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. With Meet with Purpose you can offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With Meet with Purpose, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.



Here are just a few ideas Meet with Purpose brings to the table:

Easy-to-implement, balanced menus

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no-gluten-added standard selections

Fitness—and wellness—focused breaks

- Instructor-led stretching activities
- City walk/run routes via event app
- Morning yoga, run and silent cardiovascular activities
- Meditation areas with virtual-reality headsets and headsets with music
- Standing table areas

Philanthropic tie-ins

- Local community give-back on-site and off site activities arranged by Hotel Community Projects Manager

Resource management and waste reduction

- Paperless guest room check-in through Hilton Honors Digital Key
- Energy-efficient lightbulbs, not-in-use default off switches for lights and equipment
- Surplus supplies donated to local charities, arranged by Hotel Community Projects Manager
- Recycling and responsible food waste management

SOMETHING'S SPROUTING UP INSIDE PALMER HOUSE

INDOOR AGRICULTURAL REVOLUTION BEFORE YOUR EYES

WE'RE FARMING AND CULTIVATING WITHIN PALMER HOUSE at Lockwood Restaurant. That's right, we've brought the outdoors inside with 3 bookcase-sized farming systems that are powerful enough to provide us ample amounts of fresh produce each week. We can select from over 40 different variations of leafy greens, herbs and edible flowers which we incorporate in our cocktails and dishes – it really doesn't get much fresher than growing feet from your plate, especially given that most of the food you consume these days is grown 1500 miles away.

What we really like about Farmshef is that it simplifies the growth process with automation. Seedpods sprout in the hidden drawer system and the LEDs, nutrient delivery, airflow and temperature are all managed remotely from Brooklyn. Plus our little farms use 90% less water, grow 3x faster and allow us to harvest exactly what we need, eliminating packaging, food waste and did we mention, they're pretty cool looking too. Coupled with our commitment to the regenerative agricultural movement, Chicago Bridge partnership of food donations, oceans certification, elimination of straws and incorporation of the Light Stays meeting planner tools, we're ensuring you not only have the best possible stay with a full belly, but also one that's eco-friendly too.



Be sure to ask about our botanical cocktail program derived from our indoor farm. We can also grow and cultivate herbs and leafy greens to add a pop of color, sustainability and conversation.

PALMER HOUSE BROWNIE

INGREDIENTS

- 5.25 oz 60% dark couverture chocolate
- 9.75 oz butter
- 12.75 oz granulated sugar
- 5 ea eggs
- 3.5 oz all-purpose flour
- 1/8 tsp baking powder
- 8 oz chopped walnuts

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt chocolate and butter in a double boiler. Mix the baking powder, sugar and flour together in a bowl. Combine chocolate and flour mixtures. Stir 4 to 5 minutes. Add eggs and continue mixing.
3. Pour mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand. Bake for approximately 35 minutes.
4. Brownies are done when the edges begin to crisp and has risen about 1/4 of an inch.

Note

When the brownie is properly baked, it will remain “gooey” with a toothpick in the middle due to the richness of the mixture.



HOW SCOTT COOKED UP HIS OWN DREAMS

WITH EXECUTIVE CHEF SCOTT GOURLEY

I'VE ALWAYS HAD AN INTEREST IN FOOD STARTING AT A VERY YOUNG AGE. Admittedly, one of my first memories as a child was trying to order frog legs at a restaurant. I suppose I was always destined to become a chef and became completely enamored with the top (fancy) restaurant in town. I would look through their menu which was printed in the phone book and imagine what I would order and how it would taste because much of the menu had entrees and selections that I had had yet to experience. Then I got my first big break in sixth grade. My mother started a new job so I offered up the responsibility of preparing dinner for my family after school. I'd skim through a variety of cook books and would lay out the family menu for the week. In high school, I kept experimenting and as luck would have it, that fancy restaurant in town was hiring a dishwasher. I practically knocked down their door and was hired! I was finally able to try all dishes that I had imagined for so many years - lobster, scallops, raw oysters and most notably the escargot. Escargot is still a favorite of mine and I'll always order if it's on the menu. From there I proved myself and was invited to cook at that same restaurant and then went onto the Le Cordon Bleu Culinary School in Chicago.

I can remember making enchiladas, unsure of exactly what they were, from a 70s Betty Crook cook book. Maybe it was the ingredients, maybe it was the recipe, but I can say my first attempt wasn't the greatest. I later came to find out enchiladas are nothing like what I cooked that day when my wife, Nereida's mother, who is from Mexico, shared with me a variety of cooking techniques to prepare dishes she grew up eating, including enchiladas. A major lesson was learned that day – authentic recipes, fresh, high quality ingredients and techniques will always prevail and prove to be the best preparation of any dish.

Moving to Chicago exposed me to a full spectrum of food, flavors and cuisine from around the world. Working as a chef has allowed me to sample ingredients and preparation styles to continually cultivate my knowledge of this amazing industry. I always aspired to be part of the culinary scene since I was a little boy. The desire that pushed me to get that first job in the fancy restaurant has inspired me today. The kids, the ones that aren't afforded food culture from the onset, but who desperately want to be part of this crazy industry – they are who I cook for today and they are who I get the most pleasure in working with to further develop their skills and palette in our kitchen today.



"Most of the traveling my wife and I do is driven by our desire to experience authentic dishes from different regions and corners of the world. We recently visited Los Angeles for the first time on a mission to taste our way through the LA Mexican scene and compare to the Chicago Mexican foods that we've grown accustomed to. We've also made a point in the last several years to travel throughout different regions of Mexico for that same reason."

À LA CARTE BREAK SELECTIONS

Fresh from the Bakery Pastry Selections

Pastries must be ordered by the dozen with a minimum order of one dozen per type.

- Assorted Sliced Sweet Breads 🍞
banana nut, blueberry, cream cheese, lemon cranberry
- Assorted Scones 🍞
chocolate, cinnamon, blueberry
- Butter Croissants 🍞
- Assorted Danish 🍞
cinnamon, raspberry, apple, maple pecan
- Assorted Muffins 🍞
blueberry, chocolate, banana nut
- Assorted Bagels with Cream Cheese 🍞
traditional, onion, sesame, poppy, cinnamon raisin
- Fresh Baked Cookies 🍪
chocolate chip, peanut butter, oatmeal raisin,
white chocolate macadamia
- Palmer House Original Recipe Brownies 🍫
toasted walnut, apricot glaze

Healthier Side

- Assorted Individual Greek Yogurt Cups 🍵🌱
- Seasonal Whole Fresh Fruit 🍏🌱🌱
- Fruit and Nut Trail Mix 🍎🌱🌱
- Seasonal Cubed Fruit with Honey Yogurt 🍏🌱
- Assorted Granola and Energy Bars 🍌
- Kind Bars, Assorted Flavors 🍌
- Crisp Garden Vegetables with Hummus \$9 per person 🌱🌱🌱
- Mixed Nuts 🌱🌱🌱
- Mozzarella String Cheese 🧀🌱
- Smartfood White Cheddar Popcorn 🍿🌱
- Cashews 🌱🌱🌱
- Almonds 🌱🌱🌱
- Fresh Berry Parfaits 🍓🌱

Snacks

- Assorted Bagged Potato Chips and Snacks 🍟
potato chips, cheetos, doritos, pretzels
- Fresh Baked Pretzels 🍞🌱
whole grain and yellow mustard
- Tortilla Chips 🍷🌱🌱
guacamole and pico de gallo
- Assorted Ice Cream Novelties 🍦
- Assorted Candy Bars 🍫
- Haagen Dazs Ice Cream Bars 🍦

ALL Day Beverage Break

- Includes (decaf) coffee, hot water, tea, and bottled waters
\$52 per person

The All Day Beverage Package requires a minimum of 25 guests.
The package must remain in the same location and will be available
for no more than 8 consecutive hours.

- 🌱 Vegetarian 🌱 Vegan
- 🍷 No Added Gluten 🌱 Dairy Free

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

**AM/PM
BREAK MENUS**



**AM/PM
BREAK MENUS**



BEVERAGES

Attended Required for all Beverage Stations

BREW

- 100% columbian regular coffee | 100% columbian decaffeinated coffee
- starbucks brewed coffee or decaffeinated coffee
- assorted herbal and caffeinated teas with hot water

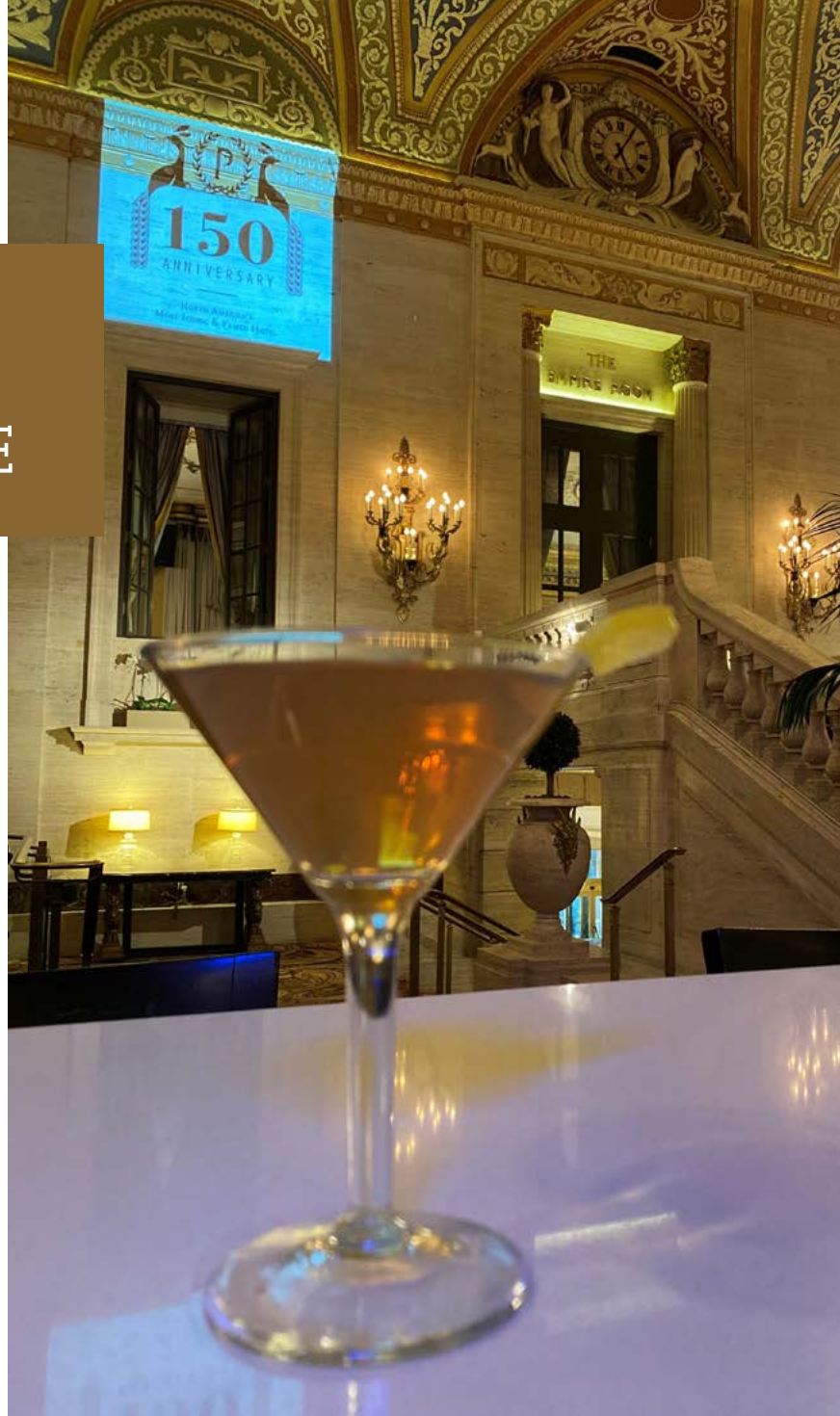
CHILL

- fruit and herb infused water, seasonal flavors
- lemonade, iced tea, fruit punch
- bottled still water
- smart water
- assorted soft drinks, cocoa-cola
- la croix sparkling water, assorted flavors
- vitamin water, assorted flavors
- bottled iced tea
- orange, cranberry, grapefruit, apple juice
- naked juices, assorted
- san pellegrino sparkling water
- red bull, regular and diet

CHOOSE YOUR CHICAGO STYLE

THE BEST CHICAGO ATTRACTIONS INCLUDE VAST CITY PARKS, INTRIGUING MUSEUMS, SOARING SKYSCRAPERS AND EXPLORING THE CRITICALLY-ACCLAIMED FOOD SCENE

Chicago is a city unlike any other. Voted the Best Large City for 3 years in a row by Conde Nast Traveler, we've got the architectural marvels, world-class museums, dynamic entertainment, and award-winning dining scene you'd expect from one of the world's greatest cities – all surrounding Palmer House, a Hilton Hotel. It's almost as if the city was built around the hotel. Because in many regards, it was. Following the Great Chicago Fire, the first Palmer House fell victim to the fury of the fire. It was the visionaries, Bertha and Potter Palmer, who decided to stay in Chicago and rebuilt the hotel, encouraging other prominent financiers to stay and do the same. That's why the hotel is surrounded by iconic culturally vibrant establishments uniquely identifiable to Chicago – The Art Institute, Millennium Park, Broadway in Chicago, Chicago Theatre, State Street – That Great Street, The Loop – Chicago's business and finance sector, Michigan Avenue, Lake Michigan & its beaches and running/jogging/biking lake front path, Wabash Arts Corridor, Jewelers Row and a plentiful food scene busting at the seams.



But we're more than just another big city and another hotel – our welcoming residents, inclusive neighborhoods, ease of access from coast to coast, Midwestern soul and history full of stories (many right here in Palmer House) truly make Chicago the city that feels like home. Explore our city, find things to do, start planning your trip, and discover your own unique Chicago style.

Sprinkled throughout the city are some of the culinary team's favorite spots - some lesser known than others, but all promise a delish meal and cocktail experience.

- **Moody Tongue**
- **DMK Burger Bar**
- **Violet Hour**
- **Gibson's Bar & Steakhouse**
- **Smyth & The Loyalist**
- **TimeOut Market**
- **The Publican**
- **Etta** - relaxed spot for wood-fired food
- **Momotaro**

DELI

Minimum of 25 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Mixed Greens

tomatoes, carrots, red onion, cucumber, herb vinaigrette

Seasonal Fruit Salad

Soup




Chicken Noodle with Garden Vegetables



Deli Tray




Sliced turkey breast, roast beef, smoked ham


Chicken salad

Aged cheddar, swiss, muenster  

Ripe tomato, red onion, dill pickle, boston lettuce   

Mayonaise, dijon and yellow mustard  

Fresh baked assortment of sliced breads   

Housemade kettle chips 

Assorted house made mini pastries

WINDY CITY

Maximum of 90 minutes of service. Coffee
and hot tea service included.

Chicago Chopped Salad

romaine, radicchio, gorgonzola, tomato,
ditalini pasta, balsamic vinaigrette

Market Green Salad

baby lettuce, heirloom tomato, cucumber, carrot,
green goddess dressing

Pan Roasted Chicken

vesuvio style, green peas

Italian Beef

french roll, giardiniera, gravy

Chicago Tavern Style Margherita Pizza

Roasted Seasonal Vegetables

Sweets

Palmer House Brownies and Assorted Fresh
Baked Cookies

 Vegetarian  Vegan
 No Added Gluten  Dairy Free

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or undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase the risk of
foodborne illness.

LUNCH MENUS



BROWNIE OLD FASHIONED

Ingredients

- 1 oz. Palmer House FEW Rye
- ¾ oz. Creme de cacao
- ¾ oz. Nocello (walnut liqueur)
- 2 dashes Chocolate walnut bitters

Method

1. Stir over ice in a mixing glass
2. Strain into rocks glass with a large ice cube
3. Garnished with a mini brownie and a cherry

CUCUMBER CILANTRO MARGARITA

Ingredients

- 1 ½ oz. Private Barrel Tequila
- ½ oz. Cointreau
- 2 oz. Fresh sour mix
- 2 slices Cucumber
- 5 leaves Cilantro

Method

1. Muddle cucumber and cilantro in mixing glass
2. Add first three ingredients and ice, cover and shake
3. Strain into an iced, salt rimmed glass
4. Garnish with fresh cucumber and a sprig of cilantro



MOODY-MOSA

Ingredients

- 1 bottle Moody Tongue Palmer House Pilsner
- 1 oz. Fresh Squeezed Orange Juice
- 1 oz. Ginger Liqueur

Method

1. Fill glass with Moody Tongue Palmer Pilsner
2. Garnish with an orange slice



MONDAY

MICHIGAN AVENUE

An upcharge per person is applicable when selecting a different day of the week menu.

Michigan Avenue

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Acadia Mix

baby heirloom tomato, breakfast radish, cucumber,
champagne vinaigrette

Quinoa

baby arugula, red grape, candied walnut, lemon vinaigrette

Haricots Verts

toasted almonds, feta

Soup

Heirloom Tomato Basil Soup

Hot Mains

Roasted Herb Chicken

lemon parsley butter, pan jus, wild mushroom,
charred green onion

Orecchiette

wild mushrooms, sundried tomato

Honey Thyme Berkshire Pork

fuji apple, whole grain mustard cider jus

Sides

Charred Brussels Sprouts

baby drop sweet peppers

Farro Risotto

mascarpone cheese, fine herbs

Sweets

Assorted House Made Mini Pastries

Dinner Buffet Enhancements

Roasted Cod Puttanesca

 Vegetarian  Vegan
 No Added Gluten  Dairy Free

** These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

Note

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1 additional per person.

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A CARVE YOUR IBERICO HAM AND CHEESE-MAKING EVENT. SEE EVENT MANAGER FOR PRICING.
- MICHIGAN AVENUE LEADS YOU FROM DEPARTMENT STORES TO MULTI-STORY RETAIL CENTERS TO LUXURY BOUTIQUES TO BRAND NAME RETAIL CHAINS — ALL WITHIN A SCENIC STROLL OF EACH OTHER.

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN BITTERS MAKING CLASS AT POTTER'S. SEE EVENT MANAGER FOR PRICING.
- RIVER NORTH IS A LIVELY NEIGHBORHOOD IN THE NEAR NORTH SIDE. IT BOASTS LUXE SHOPS AND EATERIES, PLUS POSH NIGHTCLUBS AND COCKTAIL BARS.

TUESDAY RIVER NORTH

An upcharge per person is applicable when selecting a different day of the week menu.

River North

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Tomato Cucumber Salad 🌿🌱🥚

heirloom tomato, red onion, white balsamic

Traditional Caesar 🌿

romaine, ciabatta, parmesan, caesar dressing

Marbled Potato Salad 🌿🥚

celery hearts, red onion, herb aioli

Soup

Butternut Squash Soup 🌿🥚

Hot Mains

Roasted Top Sirloin 🥚

chimichurri

Herb Roasted Salmon 🥚

lemon caper sauce

Penne ala Vodka 🌿

artichoke, roasted pepper

Sides

Garlic Herb Smashed Potatoes 🌿🥚

Asparagus 🌿🌱🥚

roasted cherry tomato, smoked sea salt

Sweets 🌿

Assorted House Made Mini Pastries

Dinner Buffet Enhancements

Roasted Chicken

green peppercorn demi-glace

Note

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1 additional per person.

🌿 Vegetarian 🌱 Vegan

🥚 No Added Gluten 🥛 Dairy Free

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WEDNESDAY

IRVING PARK

An upcharge per person is applicable when selecting a different day of the week menu.

Irving Park

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Mixed Green Salad 🌿🍷

baby greens, carrot, tomato, cucumber,
green goddess dressing

Jalapeño Pineapple Slaw 🌿🍷

cilantro, lime

Macaroni Salad 🌿

roasted bell pepper, spring onion, celery

Soup

White Bean Chili 🌿🍷🍷

crispy tortilla

Hot Mains

Spice Rubbed Pork Shoulder 🍷

potato roll, bourbon bbq

Mesquite Rotisserie Chicken 🍷

alabama white bbq

BBQ Roasted Cauliflower 🌿🍷🍷

Sides

Grilled Corn Succotash 🌿🍷

Baked Cavatappi 🌿

smoked gouda, garlic panko

Sweets

Assorted House Made Mini Pastries 🌿

Dinner Buffet Enhancements

Blackened Mahi

heirloom tomato, pickled red onion

🌿 Vegetarian 🍷 Vegan
🍷 No Added Gluten 🥛 Dairy Free

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Note

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1 additional per person.

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN CHOCOLATE TRUFFLE CLASS. SEE EVENT MANAGER FOR PRICING.
- ICONIC CHICAGO ARCHITECTURE LIVES IN IRVING PARK, FROM VICTORIAN MANSIONS TO TURN-OF-THE-CENTURY BUNGALOWS — SOME BUILDINGS EVEN PREDATE THE GREAT CHICAGO FIRE OF 1871.

LUNCH & DINNER MENUS

THURSDAY MONROE

An upcharge per person is applicable when selecting a different day of the week menu.

Monroe

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Baby Arugula

heirloom tomato, red onion, apricot, cucumber, feta,
citrus mint vinaigrette

Hummus

garlic hummus, seasonal crudité

Orzo Pasta Salad

marinated olive, tomato, parmesan, parsley, olive oil

Soup

Spiced Lentil Soup

Hot Mains

Shawarma Spiced Chicken Thigh

cucumber yogurt sauce

Pan Roasted Salmon

shakshuka, mint

Falafel

caramelized onion naan

Sides

Basmati Rice

golden raisins, toasted almond

Charred Broccoli and Red Pepper

Sweets

Assorted House Made Mini Pastries

Dinner Buffet Enhancements

Grilled Flank Steak

garlic tahini

Note

All lunch and dinner buffets include freshly
brewed coffee and tea service. Tableside Iced Tea
is \$1 additional per person.

 Vegetarian  Vegan
 No Added Gluten  Dairy Free

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN BROWNIE BAKING CLASS IN THE PASTRY KITCHEN IT WAS INVENTED. SEE EVENT MANAGER FOR PRICING.
- INCLUDE OUR CRITICALLY-ACCLAIMED HISTORY IS HOT TOUR TO LEARN ABOUT THE STORY OF HISTORY AND THE NEIGHBORHOOD SURROUNDING PALMER HOUSE. SEE EVENT MANAGER FOR PRICING. COCKTAIL BARS.

FRIDAY PILSEN

An upcharge per person is applicable when selecting a different day of the week menu.

Pilsen

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Black Bean Romaine Salad 🌱🌾

heirloom corn, cotija, chipotle lime vinaigrette

Cucumber Watermelon Salad 🌱🌾

queso fresco, tajin, cilantro

Jicama Slaw 🌱🌾

scallion, cilantro

Soup

Chicken Tortilla Soup 🌾

crispy tortilla

Hot Mains

Oaxacan Braised Beef 🌾

roasted chili salsa

Ancho Chile Chicken 🌾

cilantro garlic sauce

Cumin-Scented Baked Sweet Potatoes 🌱🌾

poblano chilis, pepitas

Sides

Pinto Beans 🌱🌾

Mexican Rice 🌱🌾

Sweets

Assorted House Made Mini Pastries 🌾

Dinner Buffet Enhancements

Roasted Cod Veracruz

fire roasted tomato, caper, olive

🌱 Vegetarian 🌿 Vegan
🌾 No Added Gluten 🥛 Dairy Free

** These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

Note

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1 additional per person.

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN HORCHATA COCKTAIL CLASS. SEE EVENT MANAGER FOR PRICING.
- INCLUDE AN EVENING OF MIND-BENDING ILLUSION DURING THE MAGIC PARLOR. SEE EVENT MANAGER FOR PRICING.
- RICH IN LATINO CULTURE, PILSEN IS A NEIGHBORHOOD THAT OVERFLOWS WITH MUSIC, ART, CULINARY TRADITION, AND NIGHTLIFE. ITS HOME TO AWARD-WINNING RESTAURANTS, ICONIC MUSIC VENUES, AND SENSATIONAL MURALS AS FAR AS THE EYE CAN SEE, MAKING IT 1 OF THE "12 COOLEST NEIGHBORHOODS AROUND THE WORLD" BY FORBES.

LUNCH & DINNER MENUS

SATURDAY TAYLOR STREET

An upcharge per person is applicable when selecting a different day of the week menu.

Salads

Tomato Mozzarella 🌿🥛

heirloom tomato, arugula, fresh mozzarella, basil, aged balsamic

Romaine Caesar Salad 🌿

garlic ciabatta, parmesan reggiano, oven roasted tomato, caesar dressing

Rotini Pasta Salad 🌿

artichoke, giardiniera vinaigrette, cherry tomato, bell pepper

Soup

Minestrone Soup 🌿🥛🥛

kidney bean, garden vegetable, parmesan

Hot Mains

Pan Roasted Chicken Breast 🥛

cacciatore tomato sauce, rosemary

Locally Sourced Italian Sausage

caramelized onion, sweet bell pepper

Asiago Cheese Tortellini 🌿

roasted pepper cream sauce, green peas, parmesan

Sides

Haricots Verts 🌿🥛🥛

pinenuts, lemon

Fingerling Potatoes 🌿🥛

parmesan, herbs

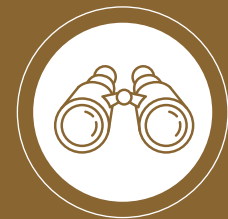
Sweets

Assorted House Made Mini Pastries 🌿

Dinner Buffet Enhancements

Roasted NY Strip

wild mushroom demi-glace



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN PASTA CLASS GARNISHED WITH BASIL FROM FARMSHELF. SEE EVENT MANAGER FOR PRICING.
- ONCE THE CENTER OF CHICAGO'S ITALIAN-AMERICAN COMMUNITY, LITTLE ITALY IS STILL HOME TO SOME OF THE CITY'S BEST ITALIAN RESTAURANTS AND BARS, WHERE YOU CAN STOP BY FOR A SANDWICH OR A BEER.

Note

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1 additional per person.

🌿 Vegetarian 🥛 Vegan
🥛 No Added Gluten 🥛 Dairy Free

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SUNDAY STATE STREET

An upcharge per person is applicable when selecting a different day of the week menu.

State Street

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Garden Greens

cherry tomatoes, cucumbers, shaved radish,
red wine vinaigrette

Red Potato Salad

hard boiled egg, celery, chives

Farfelle Salad

broccoli, bell peppers, onions, celery, olive

Soup

Organic Chicken Noodle

Hot Mains

Roasted Turkey Breast

herb marinated, rosemary gravy

Beef Brisket

montreal steak rub, beef jus, creamy horseradish

Baked Ziti

san marzano tomato, mozzarella

Sides

Yukon Gold Gratin

parmesan, thyme

Roasted Baby Carrots and Root Vegetables

Sweets

Assorted House Made Mini Pastries

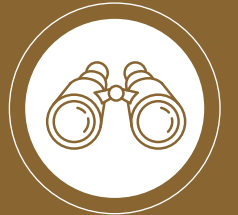
Dinner Buffet Enhancements

Roasted Cod Puttanesca

 Vegetarian  Vegan
 No Added Gluten  Dairy Free

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LUNCH & DINNER MENUS



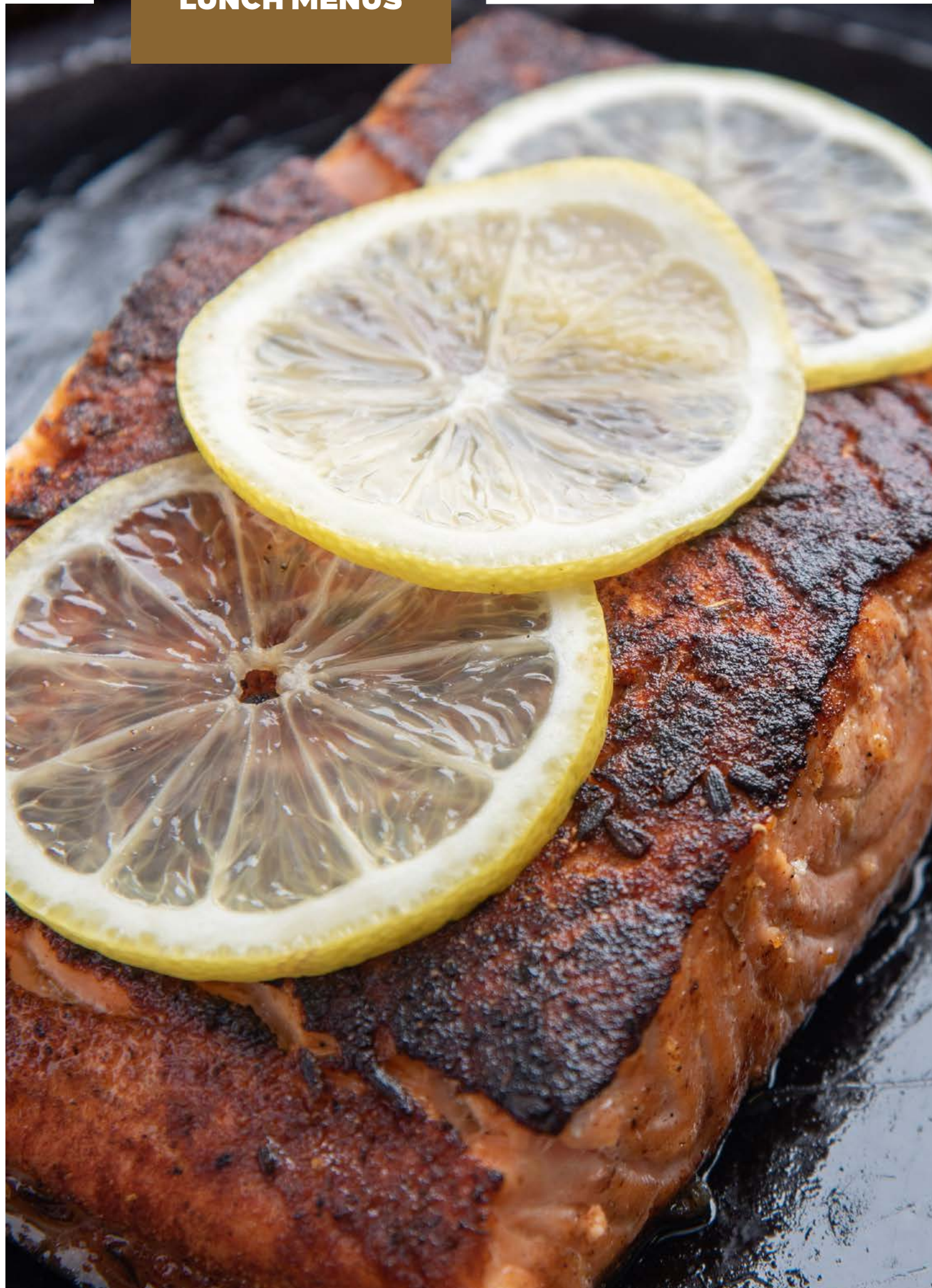
Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN HOUSE-SMOKED GREAT LAKES FISH WITH LOCKWOOD RESTAURANT CHEF. SEE EVENT MANAGER FOR PRICING.
- POTTER PALMER, AN AMERICAN BUSINESSMAN, TOOK A GAMBLE ON THE STREET TO RAISE ITS PROFILE AND PRESTIGE. HE CONVINCED THE THRIVING DEPARTMENT STORE, FIELD, LEITER & Co., TO MOVE TO THE CORNER OF STATE AND WASHINGTON STREETS, AND IN 1870, HE BUILT HIS OWN HOTEL — THE PALMER HOUSE. TODAY, THE RED LINE — CHICAGO'S MOST-RIDDEN L LINE — RUNS ALONG THE STREET, CONNECTING NORTH AND SOUTH SIDE CHICAGOANS TO THE LOOP. TODAY, STATE STREET IS KNOWN AS THE CULTURAL ANCHOR FOR CHICAGO.

Note

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1 additional per person.



PLATED LUNCHES

Minimum of 12 people. Maximum of 90 minutes of service. Select one starter, one entrée and one dessert. Coffee and hot tea service included.

Salad Starters

Caesar Salad 🍴

romaine hearts, parmesan reggiano, herbed ciabatta, classic ceasar dressing

Baby Iceberg Wedge Salad 🍴🌱

heirloom tomatos, pickled red onion, grilled corn, queso fresco, cilantro ranch dressing

Palmer House Mixed Greens 🍴🌱🌱

mixed baby lettuces, cucumber, cherry tomato, radish, champagne vinaigrette

Desserts

Tiramisu 🍴

espresso, mascarpone

Vanilla Bean Cheesecake 🍴

graham cracker crumble, berry gel

Apple Tart 🍴

salted caramel

Soup Starters

Fire Roasted Tomato and Red Pepper Bisque 🍴🌱

Cream of Leek and Yukon Gold Potato 🍴🌱

Butternut Squash Bisque 🍴🌱

Entrées

Free Range Chicken Breast 🍴

parmesan potato gratin, grilled asparagus, red pepper, garlic herb jus

Herb Roasted Chicken Breast 🍴

grilled artichoke risotto, haricot vert, blistered cherry tomato, pesto

Flat Iron Steak 🍴

pearl onions, hen of the woods mushrooms, boursin cheese polenta, french beans

Blackened Salmon 🍴

parsnip puree, heirloom carrot, garlic spinach, bouillabaisse

Portobello Mushroom Ravioli 🍴

san marzano tomato, parmesan, fresh basil

Vegan Eggplant and Roasted Vegetable Lattice 🍴🌱

seasonal vegetable cous cous, sautéed spinach, roasted pepper coulis

Salad Entrées

Seared Ahi Salad 🍴

field greens, french beans, olive tapenade, teardrop tomato, herb vinaigrette

Soy Marinated Steak Salad

mixed greens, green onion, pickled shaved carrot, ginger, bell pepper, sambal vinaigrette

🍴 Vegetarian 🌱 Vegan
🍴 No Added Gluten 🥛 Dairy Free

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

AN APPETITE FOR CULTURE

WITH EXECUTIVE SOUS CHEF JASON SCHROEDER

GROWING UP, I WAS ALWAYS ATTRACTED TO FOOD. I definitely was the kid that would rather watch a cooking show any day over a cartoon. I think it was the way that my family introduced food to me. It was always a time for us to be together and enjoy one another's company in a way that kept a busy little boy occupied. One of my fondest memories was every Friday night, my family would have our grocery shopping and pizza night. We would make the dough right after we got home from school, giving the dough time to proof and then head out to the grocery store to select fresh ingredients for our toppings and for the weekly provisions.

Cooking and reading was really my escape and still is to this day. School was rather boring to me unless it was math or reading, which ironically are the two things, in my opinion, that a chef really needs to excel. I credit my mother with my love of books and reading. Reading opened my eyes to other cultures and countries and I was absolutely fascinated by what they ate and it only made me more curious about pursuing a career path into the culinary world. I had this immediate desire to recreate the dishes I read about for myself and to literally have a taste of culture that I had yet to experience for myself.

Working in restaurants since I was 15, has only made me want to be in a kitchen more. If you've never worked in a kitchen before, I can tell you several things that are certain – it's loud, it's brash and it's fast. And the people have always been some of the most creative, inspiring individuals from all walks of life who challenge you to be your very best and definitely make each and every day absolutely interesting and nothing short of fun.

Food for me has always been that bright spot. During culinary school I excelled, which was a refreshing experience having struggled to stay focused in the traditional school landscape. I had a passion for what I was learning and from that moment knew for certain it was what I was always meant to do. Living in Chicago at the time really perpetuated my culinary growth with the diversity and ethnic foods that you might not get to experience in small metropolitan cities or small towns.



"If you think about, when have you had some of the best moments of your life? Maybe it was a first date, gathering your family, going out with friends – but I guarantee there was some bread broken together, dinner shared and glasses clinked. You see it's something that is shared between people, when you can step away from the fast pace, internet, app world we live in today. I like to be guy behind the scenes that executes a perfect meal and allows people to make meaningful connections over a meal. I chose this career because meals make memories and strengthens the bonds between people."

STATIONS

Minimum of 25 people. Maximum of 90 minutes of service.
Chef and server fees are an additional cost.

Artisan Cheese Display

Murcian Drunken Goat, Danish 18 month gouda | Prairie Breeze aged white cheddar | Trufetto sheep's milk pecorino | smoked almonds | candied walnuts | dried cherries | fig jam | assorted crackers and flatbreads

Antipasti

16 month San Daniele prosciutto | Volpi uncured capocola | mortadella | calabrese salami | ciliegine in pesto | marinated roasted vegetables | olives, crackers | herbed crostinis

Crudité

seasonal fresh vegetables | pickled peppers | assorted olives | hummus | buttermilk ranch
1 hour station or 2 hour station

Seafood

chilled garlic roasted jumbo shrimp | snow crab claws | maryland crab cakes | horseradish cocktail and mustard sauce
3 pieces per person

Pasta - choice of three pastas

baked ziti | meatballs | marinara | mozzarella
farfalle | seasonal garden vegetables | pesto
rigatoni bolognese | fresh herbed ricotta
penne alla vodka | roasted organic chicken | asparagus
cheese tortellini | marinara | Calabrian chili | parmesan
garlic breadsticks | parmesan | crushed red pepper

Dim Sum Display

shiitake mushroom potsticker | crab rangoons | peking duck rolls | vegetable egg rolls | sweet ginger soy | plum sauce | thai chili

Flatbreads - choice of three

soppressata | Calabrian chili | fresh mozzarella
wild mushroom | caramelized onion | truffle pecorino | mozzarella
Italian sausage | fennel | roasted bell peppers | parmesan
margherita | heirloom tomato | fresh mozzarella
roasted chicken | pesto | sundried tomato | mozzarella

Sushi

california | spicy tuna | vegetable | shrimp tempura maki | soy sauce | pickled ginger | wasabi

Sliders - choice of three

beef slider | white cheddar | secret sauce
roasted pork | provolone | salsa verde
beef short rib | horseradish aioli, swiss cheese
turkey | white cheddar, cranberry aioli
black bean | pepperjack | chipotle aioli

🌿 Vegetarian 🌱 Vegan
🌾 No Added Gluten 🥛 Dairy Free

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RECEPTION MENUS





CARVING STATIONS

Minimum of 25 people. Maximum of 90 minutes of service.
Chef and server fees are an additional cost.

Roasted Strip Loin

wild mushroom demi glace, steak sauce,
yukon potato gratin, brioche rolls

Prime Rib

wild mushroom demi glace, steak sauce,
yukon potato gratin, brioche rolls

Chicken Gyro

tomato and feta salad, tzatziki, lemon herb roasted
potatoes, pita

Churrasco Flank Steak

chimichurri, wild mushrooms, goat cheese polenta,
silver dollar rolls

Roasted Pork

cilantro mojo, sweet plantains, black beans and rice

Beef Brisket


texas bbq, cole slaw, baked beans, pretzel rolls

Turkey Breast

rosemary gravy, cranberry sauce,
parsnip potato puree, brioche rolls

Harissa Roasted Cauliflower

mint yogurt, basmati rice, naan

 Vegetarian  Vegan

 No Added Gluten  Dairy Free

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HORS D'OEUVRES

Minimum of 50 pieces of each item

COLD

Deviled Egg, Black Truffle, Maitake Mushroom 🍄

Tomato Basil Bruschetta, Fresh Mozzarella 🌿

Roasted Golden Beets, Whipped Ricotta, Toasted Pistachio 🌿🍄

Beef Tenderloin, Boursin Cheese, Horseradish, Toasted Baguette

Prosciutto Wrapped Grilled Asparagus 🍄

Roasted Vegetable Antipasto Skewers 🌿🍄

Tuna Poke, White Soy, Sambal, Wasabi

Smoked Salmon, Herbed Cream Cheese, Dark Rye, Caper

Za'atar Roasted Sweet Potato, Grilled Scallion, Labneh, Chili Naan

HOT

Beef Wellington

Coconut Crusted Shrimp, Sweet Chili

Black Pepper Bacon Wrapped Brussels Sprouts 🍄

Artichoke Beignet, Tomato Basil 🌿

Chicken Empanada, Chimichurri

Crispy Risotto Cake, Coconut, Lemongrass, Pineapple Teriyaki 🌿🍷

Baked Brie, Apricot, Puff Pastry 🌿

Vegetable Potsticker, Sweet Soy 🌿🍷

Peking Duck Spring Roll, Crispy Wonton, Plum Sauce

Cajun Crab Cake, Remoulade

Bacon Dates, Roasted Red Pepper 🍄

Vegetable Samosa, Zhoug 🌿

🌿 Vegetarian 🍷 Vegan

🍄 No Added Gluten 🥛 Dairy Free

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KITCHEN TO COCKTAIL

FOOD COMPONENTS HAVE ALWAYS HAD A PLACE IN COCKTAIL FAVORITES, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. In the cooler months, a bone broth base makes for a savory "stocktail" that is comforting and warm. Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnosh, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From Kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.



PLATED DINNERS

Minimum of 25 people. Maximum of 90 minutes of service.
Select one starter, one entrée and one dessert.

Salad Starters

Baby Gem Salad 🌿🌱

marcona almond, manchego cheese, olive tapenade,
sherry vinaigrette

Heirloom Tomato Mozzarella Salad 🌿🌱

fresh mozzarella, basil, balsamic dressing

Romaine Hearts 🌿🌱

toasted hazelnut, dried cherry, white cheddar,
fuji apple vinaigrette

Cucumber Ribbon Salad 🌿🌱

dried cranberry, toasted walnut, brie cheese,
red wine vinaigrette

Soup Starters

Forest Mushroom 🌿🌱

Asparagus and Spinach Bisque 🌿🌱

Charred Heirloom Tomato 🌿🌱

Desserts

Palmer House Brownie 🌿

chocolate ganache

Lemon Tart

graham cracker, whipped cream

Panna Cotta

seasonal fruit, mascarpone

🌿 Vegetarian 🌱 Vegan

🌱 No Added Gluten 🌱 Dairy Free

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Entrées

Beef Tenderloin

truffle mashed potatoes, roasted garlic asparagus, red pepper, chimichurri

Grilled Tenderloin Filet

farro mascarpone risotto, haricot vert, seasonal squash, zinfandel jus

Cabernet Braised Short Rib

hen of woods mushrooms, boursin cheese polenta, broccolini

Blackened Mahi

fingerling potato, roasted brussels sprouts, blistered tomato, bouillabaisse saffron broth

Herb Roasted Halibut

mascarpone polenta, artichoke caponata, grilled asparagus, pine nuts, white wine, calabrian chili

Grilled Roasted Salmon

quinoa cous cous tabbouleh, celery root puree, broccolini, baby carrot, preserved lemon pan sauce

Roasted Chicken Breast

farro risotto, brussels sprouts, heirloom carrot, cider mustard reduction

Herbed Chicken 🌱

yukon gold gratinee, roasted carrot, asparagus, rosemary jus

Spinach And Artichoke Ravioli

seasonal vegetable, san marzano, pine nuts, parmesan reggiano

Roasted Cauliflower

za'atar, golden raisin quinoa pilaf, seasonal squash, marcona almond, harissa

Vegan Eggplant And Roasted Vegetable Lattice

seasonal vegetable cous cous, sautéed spinach, roasted pepper coulis

DESSERTS

Minimum of 50 pieces of each item

Dessert Display

Choice of 6 items

Palmer House Brownie

Chocolate Ganache

Lemon Tart

Graham Cracker

Whipped Cream

Panna Cotta

Seasonal Fruit

Mascarpone 🌱

White Chocolate Covered Strawberries 🌱

Chocolate Tart 🌱

French Macaroons

Chocolate Hazelnut Tart

Velvet Chocolate Opera Cake

White and Dark Chocolate Mousse, Chocolate Cookie

Raspberry Victoria ✓ 🌱

Strawberry Shortcake ✓

Chocolate Mousse Cake ✓

🌱 Vegetarian ✓ Vegan

🌱 No Added Gluten 🌱 Dairy Free

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DESSERTS



HOSTED BAR PACKAGES GOLD

Wine

Prosecco (DOC)

Riondo

IT

Chardonnay

Columbia Crest Grand Estates

WA, USA

Cabernet Sauvignon

Columbia Crest Grand Estates

WA, USA

Spirits

Absolut Vodka

Tanqueray Gin

Bacardi Superior Rum

1800 Silver Tequila

Bulleit Bourbon

Jack Daniel's Tennessee Whiskey

Dewar's 12 Scotch

DeKuyper Cordials

Beer

Budweiser

Bud Light

Miller Lite

Blue Moon

Corona Extra

Samuel Adams Boston Lager

Stella Artois

Revolution

Finch

Temperance

Two Brothers

Highnoon Seltzer

Specialty Cocktails

Zero-Proof

Sparkling Water

Assorted Soft Drinks

Juice

Gold Beer and Wine Bar

Hosted Beer and Wine Package includes Chardonnay, Cabernet Sauvignon, domestic, important, and craft beer selections, mineral water, soft drinks, and juice.

**SIPS OF
SOPHISTICATION**



**SIPS OF
SOPHISTICATION**



HOSTED BAR PACKAGES DIAMOND

Wine

Chandon (Brut Classic)
Sparkling
CA, USA

Chardonnay
Wente Estate (Livermore Valley)
CA, USA

Cabernet Sauvignon
Wente Southern Hills (Livermore Valley)
CA, USA

Spirits

Tito's Handmade Vodka

Hendrick's Gin

Ron Zacapa Rum

Casamigos Blanco Tequila

Knob Creek Bourbon

Jameson Irish Whiskey

Glenmorangie Original 10 Scotch

DeKuyper Cordials

Beer

Budweiser

Bud Light

Miller Lite

Blue Moon

Corona Extra

Corona Premier

Samuel Adams Boston Lager

Stella Artois

Revolution

Finch

Temperance

Two Brothers

Highnoon Seltzer

Specialty Cocktails

Zero-Proof

Sparkling Water

Assorted Soft Drinks

Juice

Diamond Beer and Wine Bar

Hosted Beer and Wine Package includes Chardonnay, Cabernet Sauvignon, domestic, important, and craft beer selections, mineral water, soft drinks, and juice.

WINE LIST

Sparkling

Prosecco (DOC)
Riondo
IT

Chandon (Brut Classic)
Sparkling
CA, USA

Brut Sparkling
Château Ste. Michelle
Columbia Valley, WA, USA

Champagne (Imperial Brut)
Moët & Chandon
Champagne, Epernay, FR

Champagne
Dom Perignon
Champagne, France

Champagne (Yellow Label)
Veuve Clicquot
Champagne, France

Rosé Champagne (NV)
Veuve Clicquot
Champagne, France

Rosé Champagne (NV)
Ruinart
Champagne, France

White & Rosé

Riesling
Château Ste. Michelle
Columbia Valley, WA, USA

Pinot Grigio (DOC)
Terlato Family
Colli Orientali del Friuli, IT

Sauvignon Blanc
Wairau River
Marlborough, NZ

Sauvignon Blanc
Pascal Jolivet Attitude
Touraine, FR

Chardonnay
Decoy by Duckhorn
CA, USA

Chardonnay
Iconoclast
CA, USA

Chardonnay
Sanford Estate
CA, USA

Chardonnay
Sonoma-Cutrer
Russian River Ranches, CA, USA

Whispering Angel Rosé
Château d'Esclans
Provence, FR

Rosé
Fleur de Mer
Côtes de Provence, FR

Red

Pinot Noir
Ponzi Tavola
Willamette Valley, OR, USA

Pinot Noir
Davis Bynum
Russian River Valley, CA, USA

Pinot Noir
Meiomi
CA, USA

Merlot
Wente 'Sandstone'
Livermore Valley, CA, USA

Grenache, Petit Sirah, Syrah
Orin Swift, Abstract
CA, USA

Bordeaux Blend
The Prisoner
CA, USA

Cabernet Sauvignon
Columbia Crest H3
Horse Heaven Hills, WA, USA

Cabernet Sauvignon
DAOU
Paso Robles, CA, USA

Cabernet Sauvignon
Iconoclast
CA, USA

Malbec
Bodega Norton Barrel Select
Mendoza, AR

SPECIALTY COCKTAILS

Orange Dirty Shirley

Orange Vodka, Grenadine, Sprite, Orange

Peached Whale

Amaretto, Bacardi, Malibu,
Peach Schnapps, Passion Fruit Juice

Orange Pineapple Margarita

Tequila, Triple Sec, Orange Juice,
Pineapple Juice, Lime Juice

Mexican Sunset

Grenadine, Pineapple Juice,
Amaretto, Peach Schnapps, Silver Tequila

Malibu Barbie Drink

Malibu, Vodka, Cranberry Juice,
Orange Juice, Pineapple Juice

**SIPS OF
SOPHISTICATION**



MOCKTAILS

Lavender Lemonade

Lavender Syrup, Lemonade, Sparkling Lemon LaCroix

*Can substitute Lavender with Mint or strawberry \$1

Pomegranate Punch

Pom Juice, Cranberry Juice, Simple Syrup,

NA Triple Sec, Orange Slices, Sparkling Pear,

Pear Nectar, Sparkling White Grape Juice

No-Rita

Lime Juice, NA Triple Sec, Grapefruit Juice,

Lime and Orange Slices

*Can add Mango-Pineapple-Passionfruit Puree add \$1

Cherry Limeade

Grenadine, Maraschino Cherries, Lime Juice, Lemon, Lime Soda

Ginger Hibiscus

Hibiscus Syrup, Lemon Juice, Ginger Ale

Spiced Cider

Apple Cider, Cinnamon Syrup,

Cinnamon Sticks, Clove, Star Anise

Coffee Cooler

Cold Brew Coffee, Almond Milk, NA Triple Sec, Orange Peel

*Can substitute orange with chocolate or vanilla or caramel \$1

Orange Creamsicle

Orange Soda, Coconut Milk, Vanilla Syrup, Orange slices

Paloma Mocktail

Lime Juice, Grapefruit Juice, Soda, Salt, Mint

Ginger Beer Mocktail

Pineapple Juice, Mint, Lime Juice, Ginger Beer

SIPS OF
SOPHISTICATION



IMPORTANT THINGS TO KNOW

1. Pricing

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% gratuity, 8% service charge and prevailing tax. Service charges are not gratuities, see definition in your Sales Agreement. Prices do not include the Bottled Beverage Tax (3%).

2. Anticipated Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. Guarantees for Monday should be due by the previous Wednesday, guarantees for Tuesday should be due the previous Thursday, and guarantees for Wednesday should be due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

3. Additional Charges

Groups/Events under Guest Minimum

An Extra Facility Charge of \$12 per person will apply to buffets with fewer than (25) guests.

Extraordinary Cleaning

Additional Facility fees will apply for use of glitter, confetti and/or similar items.

Water Service

Water coolers/bubblers in the meeting space \$2.50++per meeting room, per day.
Refreshes included in daily price.

Water service at tables are charged at \$5.00++ per person with (2) pre-determined refresh times.
Additional refreshes available for \$2.00++ per person.

Function Type	Table Set-Up	# of Guests	# of Servers
Breakfast			
Continental Breakfast	No	100	1
Breakfast Buffet	Yes	40	1
Plated Breakfast	Yes	20	1
Lunch			
Plated Lunch	Yes	20	1
Buffet Lunch	Yes	40	1
Box lunch with Soda	No	80	1
Dinner			
Plated Dinner	Yes	15	1
Buffet Dinner	Yes	40	1
Receptions			
Buffet Reception (Display or Passing)	No	50	1
Light Reception Cheese and Vegetable Display (No passing)	No	75	1
Buffet Reception (No passing)	No	75	1
Hosted Bar Only	No	100	1
Ticketed Bar	No	1 server/bar	1
Coffee Breaks			
Coffee/Soda/Food	No	100	1
Coffee/Soda Only	No	100	1

Bar Type	# of Guests	# of Bartenders
Beer, Wine, and Soft Drinks	1-100	1
	101-200	2
	201-300	3
	301-400	4
	401-500	5
Bar Type		
Full bars with Liquor	1 - 100	1
	101-200	2
	201-300	3
	301-400	4
	401-500	5

IMPORTANT THINGS TO KNOW

4. Labor Charges

Chefs & Attendant Fees

Chef and Attendant for food stations (carving, omelet, etc.): \$300 per Chef for up to 90 minutes and \$85 per additional hour. Applicable tax will be added.

Meeting Room/ Area Set Changes

Once a room is set, an additional charge of \$250 to \$5,000 will be charged based on the room and set change.

Staff Ratios

Please note that additional Server fees and/or Bar Facility fees, plus gratuity will be assessed for additional staffing above and beyond our standard staffing ratios.

5. Liquor Sale Hours in the State of Illinois

"Last Call" is at 1:30am with bars closing no later than 2:00 am.

6. Food and Beverage Policies

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

7. Audio Visual and Lighting

Encore Is our exclusive on-site audio visual company. We offer state-of-the-art equipment available on a rental basis. Your Catering & Events Manager can assist.



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