



Radisson **BLU**
AQUA HOTEL, CHICAGO

CATERING MENU

2023



BREAKFAST
SELECTION

CONTINENTAL BREAKFASTS

Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas

TRADITIONAL CONTINENTAL | 46 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Chef's selection of breakfast pastries
- Artisan toaster breads
- Sweet butter, seasonal house made preserves

LAKE MICHIGAN SUNRISE CONTINENTAL | 49 pp

- Fresh squeezed orange and grapefruit juice
- Chobani yogurts, house made granola
- Seasonal fresh fruit and berries, whole fruits
- Steel cut oatmeal, golden raisins, local honey house made preserves, cinnamon sugar
- Assorted Danish pastries and breakfast breads
- Sweet butter, assorted house made preserves

BREAKFAST BUFFETS — *are created for 25 or more guest*

Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas

HEALTHY HEART, HEALTHY MIND | 60 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Carrot-raisin mini muffins
- Assorted Chobani yogurts, house made granola
- Vegan smoothie, coconut milk, pineapple, spinach, mango, chia seeds
- Steel cut oatmeal, golden raisins, local honey, house made preserves, cinnamon sugar
- Scrambled egg whites, roasted red pepper, broccoli, herbs
- Baked sweet potato hash, olive oil, sea salt
- Chicken apple sausage, soy veggie sausage
- Breakfast breads and nut butter

GRIDDLED + GOLDEN | 54 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Assorted Chobani yogurts, house made granola
- Brioche French toast, seasonal fruit compote, citrus-maple syrup
- Cage free scramble eggs, chives
- Thick cut smoked bacon
- Assorted Danish, pastries and breakfast breads

THE CLASSIC | 54 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Cage free scrambled eggs, chives
- Thick cut smoked bacon
- Roasted red bliss potatoes, onions, peppers, herbs
- Chef's selection of artisan toaster breads
- Sweet butter, house made preserves
- Assorted Danish, pastries and breakfast breads

MIDWEST BAGEL BAR | 58 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Everything, plain, cinnamon raisin bagels
- Smoked salmon, hard boiled eggs, vine ripetomatoes, red onion, sprouts, capers, assorted fresh, roasted and pickled vegetables
- Assorted cream cheese, herbed butter, house made preserves and nut butter

LOOP STREET MARKET | 58 pp

- Fresh squeezed orange and grapefruit juice
- Local artisan charcuterie, cured deli meats
- Local cheese board, house made preserves, grain mustard, marinated olives
- Artisan bread, croissant selection
- Vegan Muesli, dried fruits, apples, pecans and soy milk
- Greek yogurt parfaits, house made granola, local honey, house made preserves
- Ricotta cheese blintzes, cinnamon sugar, seasonal fruit, berries

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SOUTHERN CHARM | 56 pp

- Fresh squeezed orange and grapefruit juice
- Citrus fruit cocktail, vanilla-bourbon syrup, mint
- Bananas foster yogurt parfait, pecan streusel
- Biscuit 'n sausage gravy
- Cage free scrambled eggs, chives
- Cajun home fries, herbs
- Thick cut smoked bacon

RANCHERITO | 60 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal whole fruits
- Watermelon salad, queso fresco, pepita granola, cilantro, lime
- Chicken chorizo chilaquiles, salsa rojo, chihuahua cheese
- Cage free scrambled eggs, chives
- Sour cream, cilantro-onions, black olives, shaved radish, jalapeños, salsa verde
- Enchilada sweet potatoes, poblanos, onions
- Apple empanadas
- House made horchata, Tahitian vanilla, canella

DIVERSIFY

For breakfast buffet substitutions, select from below:

PROTEINS

- Bacon
- Pork sausage patties
- Smoked Virginia grilled ham
- Chicken sausage
- Canadian bacon
- Soy veggie sausage
- Turkey Bacon

POTATOES

- Sweet potato hash, peppers, onions
- Cajun home fries, herbs
- Smoked German fries, charred onion
- Confit fingerlings, sweet garlic (+ 2)
- Chicken chorizo hash, red peppers (+ 3)

BREAKFAST BUFFET ENHANCEMENTS

BENEDICTS Cage free poached egg (Select one)

- Garden: vine ripe tomato, organic spinach, tomato pesto hollandaise 12 pp
- Pulled pork: corn muffin, guajillo hollandaise 15 pp
- Classic: Canadian bacon, lemon hollandaise 14pp
- Crab cake: peppadew hollandaise 18 pp
- Lobster cake: truffle béarnaise 22 pp

SEASONAL CAGE FREE EGG QUICHE | 13 each (Select one)

- Spring: asparagus, spring onion, piquillo, burrata
- Summer: tomato, basil, spinach, farmers cheese
- Autumn: leeks, butternut squash, foraged mushrooms, queso fresco
- Winter: golden beet, kale, celeriac, Boursin cheese

SEASONAL CAGE FREE FRITTATA | 12 each (Select one)

- Spring: asparagus, spring onion, piquillo, burrata
- Summer: tomato, basil, spinach, farmers
- Autumn: leeks, butternut squash, foraged mushrooms, queso fresco
- Winter: golden beet, kale, celeriac, boursin

FARM + HEARTH Cage free eggs breakfast sandwich (Select one)

- Chicken chorizo: peppers, onions, chihuahua, wheat tortilla 9 pp
- Smoked bacon: tomato jam, cheddar, croissant 10 pp
- Garden: spinach, tomato, smoked mozzarella, herb country bread 9 pp
- Sausage: maple-apple butter, cheddar, pretzel bun 10 pp
- Black forest ham: red pepper jam, Swiss, english muffin 10 pp

FROM THE GRIDDLE sweet butter, citrus maple syrup | 12 pp (Select one)

- Brioche french toast: mandarin-vanilla compote
- Country french toast: berries, house made preserves
- Buttermilk pancakes: butter, seasonal house made preserves, berries

OMELET STATION | 21 pp

Chef Attendant fee +150

Includes cage free eggs, egg white, egg substitute

Standard: Ham, bacon, onion, peppers, mushrooms, spinach, tomato, cheddar, swiss, salsa verde, pico de gallo

OMELET ENHANCEMENT priced per person

Lobster	8	Goat cheese	2	Asparagus	1
Shrimp	6	Boursin	2	Artichoke	1
Crab	6	Pecorino	2	Avocado	3
Chicken chorizo	3	Manchego	2		
Smoked salmon	3				



TWO COURSE PLATED

Includes coffee, tea, juice, choice of melon-citrus fruit cocktails or yogurt parfait with berries

Seasonal vegetarian quiche: grilled asparagus, sweet potato hash, petite heirloom tomato-frisee salad	39 pp
Cage free scramble: smoked bacon, roasted red bliss potatoes, roasted tomato gratin, croissant, sweet butter, house made jam	40 pp
Brioche french toast: mandarin-vanilla compote, citrus-maple syrup, smoked bacon	41 pp
Petit filet: cage free scramble, roasted red bliss potatoes, petite arugula greens, croissant, sweet butter, house made jam	48 pp
Classic benedict: Canadian bacon, cage free poached eggs, confit potatoes, lemon hollandaise	46 pp

RAISING THE BAR

SNACK SHOP

- Terra chips, Kettle chips, pretzels, Smart Pop popcorn 7 each
- Assorted candy bars 8 each
- Mixed Nuts 64 per lb

SWEET TOOTH

- Assorted cookies: chocolate chip, gluten free peanut butter, salted triple chocolate, chef's seasonal 88 dozen
- Chef's seasonal macarons 84 dozen
- Bon bons: house made artisan chocolates 48 dozen
- Brownies: chewy dark chocolates 72 dozen

ENERGIZE

- Assorted Kind Bars 9 each
- Individual hummus with pretzels packs 9 each


BAKERY

- Assorted bagels, herbed butter, assorted cream cheese, house made jam 85 dozen
- Coffee cake: sour cream & cinnamon, raspberry vanilla swirl, chocolate almond, chef's seasonal 68 loaf
- Doughnuts: variety of glazed and cake 64 dozen
- Pastries: large format muffins, scones, croissants, danish 85 dozen
- Selection of artisan toaster breads, sweet butter, seasonal house made preserves 4 pp

CHILLED

- Individual Greek yogurt + parfait: local honey, house made preserves, granola 11 each
- Greek yogurt smoothie: banana berry, tropical green and super fruit 10 each
- Vegan smoothie: coconut milk, pineapple, spinach, mango and chia 10 each
- Green goddess smoothie: spinach, kale, green apple, celery, parsley, mint, ginger 10 each
- Farm stand: selection of seasonal whole fruits 4.00 each

REFRESHMENTS

Freshly brewed Starbucks Coffee, Regular or Decaffeinated A selection of Teavana teas with lemon wedges + honey		160 gallon
Freshly brewed Kilogram Iced Tea with lemon wedges		115 gallon
Bottled Iced Tea		9 per bottle
Orange, Grapefruit or Cranberry Juice		125 gallon
Soft Drinks (Coke products)		6 per bottle
Still or sparkling bottled water		7 per bottle
Vitamin Water + Gatorade		9 per bottle
Red Bull		10 per can
Continuous beverage service full day (max 8 hours) Starbucks regular + decaffeinated coffee, assorted Teavana teas, assorted soft drinks and still or sparkling bottled water		65 pp
Continuous beverage service half day (max 4 hours) Starbucks regular + decaffeinated coffee, assorted Teavana teas, assorted soft drinks and still or sparkling bottled water		35 pp

HOT CHOCOLATE STATION | 115 gallon
pre-select two hot chocolate blends and five toppings
 Dark chocolate
 Milk chocolate caramel
 Milk chocolate raspberry
 White chocolate

Toppings: dark chocolate couverture, milk chocolate couverture, white chocolate couverture, crushed peppermint candy, white chocolate chips, M&M's, caramel sauce, chocolate sauce, raspberry sauce, marshmallows, candied orange

HOT APPLE CIDER STATION | 105 gallon
 House blend apple cider
 Toppings: toffee pieces, cinnamon apple chips, whole cinnamon sticks, cinnamon oat streusel



LUNCH SELECTION

LUNCH BUFFETS - *are created for 25 or more guest*

FROM THE BUTCHER'S BLOCK

CHEFS SEASONAL SOUP

PRE-SELECT TWO SALADS

Broccoli and cauliflower slaw, red cabbage, Fresno vinaigrette GF

Garden greens, shaved seasonal vegetables, green goddess ranch GF

Plancha vegetables, truffle balsamic glaze GF

Pasta salad, sundried tomatoes, arugula, kalamata, parmesan cheese, oregano vinaigrette

1) DELI COUNTER |

66 pp

Deli meats:

Roasted turkey, rare roast beef, smoked ham, and peppered salami,

Deli cheeses:

Spicy Colby jack, baby Swiss, Cheddar, and Havarti

House made salads:

Traditional egg salad, tuna salad, or chicken salad

Accompaniments:

Crisp lettuce leaves, vine ripe tomatoes, icebox pickles, mayo, dijon, basil pesto aioli, assorted artisan sandwich breads

Kettle chips

Bake Shop cookies and dark chocolate brownies

2) COLUMBUS STREET SANDWICH SHOP |

70 pp

HOT

- Chipotle chicken panini, charred red onion and peppers, cheddar, artisan bread
- Turkey melt, pepper jack cheese, roasted red pepper, spinach, country baguette

COLD

- Seasonal vegetable wrap, quinoa, pickled red cabbage, avocado-pea hummus, spinach wrap
- Rare roast beef, smoked cheddar, arugula, caramelized onion aioli, pretzel bun

Kettle chips

Bake Shop cookies and dark chocolate brownies

LUNCH BUFFETS - *are created for 25 or more guest*

Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas.

I DREAM OF SANTORINI 78 pp

White bean soup, heirloom carrots, onions, spinach, lemon-dill vegetable broth v
Assorted artisan rolls

Spinach fattoush, kalamata olives, tomato, cucumber, feta cheese, red onion, crisp pita, citrus herb vinaigrette

Roasted garlic hummus, tzatziki yogurt dip, seasonal vegetables, pita bread, sesame sticks

Marinated tomato halloumi salad, oregano, olive oil GF

Rosemary-lemon chicken breast, spinach, mushroom rice, citrus chicken jus GF

Psari plaki seasonal white fish, roasted potatoes, stewed tomatoes, pearl onions, herbs

Baklava

Greek Yogurt Cake with cognac syrup

MEXICAN BUFFET 76 pp

Tortilla soup, crispy tortillas, corn

Romaine salad, radish, cucumber, jicama, queso fresco, ancho-ranch dressing

Quinoa and red bean salad, tomatoes, roasted corn, pickled onion, cilantro-lime vinaigrette

Chips, guacamole, salsa roja, salsa verde

Corn and flour tortillas

Smoked pulled chicken, roasted red peppers, charred onions GF

Flank steak asada, tomato pico de gallo GF

Mexican rice, peas and carrots GF

Modelo and poblano braised black beans GF, V

Churros with chocolate sauce and apricot anglaise

PRANZO 74 pp

Fagirole, pancetta and cannellini beans
Assorted artisan rolls

Shrimp and orzo pasta salad, arugula, sundried tomatoes, parmesan cheese, red wine vinaigrette

Black kale, shaved fennel, gigantic, marinated beans, cherry peppers, sherry truffle vinaigrette GF

Grilled salmon, cauliflower and farro pilaf, golden raisin, parsley gremolata

Roasted citrus chicken, wilted Swiss chard, sweet potato, pomegranate-balsamic vinaigrette GF

Ricotta Cream Cannoli

Frangelico Tiramisu

LUNCH BUFFETS - *are created for 25 or more guest*

Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas.

HEARTWISE 74 pp

Chefs seasonal heart healthy soup

9 Grain rolls

Local greens, organic kale, shaved radish, cucumber, heirloom tomatoes, citrus-basil vinaigrette

Charred broccoli salad, cranberries, pickled onion, shaved parmesan, almond vinaigrette

Grilled chicken breast, herb quinoa, asparagus and charred lemon ratatouille

Seasonal roasted fish, beluga lentils, stewed chickpea, carrots

Garlic roasted cauliflower, piquillo peppers

Healthy Fruit Crisp

STRAIGHT OUTTA THE LOOP 74 pp

Chefs seasonal soup

Caesar salads, olive oil croutons, shaved parmesan cheese, classic Caesar dressing

Chicago fennel salad, mandarin oranges, red onions, mint, olive oil red wine vinaigrette

Deep dish cheese and sausage pizzas

Chicago hot dogs, mustard, green relish, onions, tomatoes, pickles, celery salt, sport peppers

Italian beef sandwiches, giardiniera, sweet onions, peppers

Eli's assorted cheesecakes

TO GO BOX LUNCHES | 60 pp

Includes whole fruit, chips, cookie or brownie & bottled water

SALAD (Select one)

- Broccoli and cauliflower slaw, red cabbage, Fresno vinaigrette
- Curried ancient grains, almonds, golden raisins, preserved lemon
- Sweet potato salad, roasted fennel and red pepper, mustard seed vinaigrette
- Pasta salad, sundried tomatoes, arugula, kalamata, parmesan cheese, oregano vinaigrette

SANDWICH OR ENTREE SALAD (Up to 3)

SANDWICH

- Roasted chicken, red cabbage slaw, Havarti, sweet chili aioli, ciabatta
- Rare roast beef, smoked cheddar, arugula, caramelized onion aioli, pretzel bun
- Seasonal vegetable wrap, quinoa, pickled red cabbage, avocado-pea hummus, spinach wrap
- Oven roasted turkey, smoked tomato jam, arugula, baby Swiss, Tuscan roll
- Smoked Beechwood ham, cheddar, crisp apple, beer mustard, dark wheat baguette
- Tuna salad, leaf lettuce, heirloom tomato, pickles, wheat ciabatta

ENTREE SALAD

- Chicken asada cobb salad, jicama, cucumber, roasted corn, avocado, radish, queso fresco, ancho ranch
- Sesame salmon, buckwheat noodles, sesame vegetables, plum vinaigrette
- Quinoa bowl, grilled shrimp, charred tomatoes, roasted zucchini and squash, citrus

PLATED LUNCHES | 3 COURSES

Includes freshly baked breads and rolls, pre selected soup or salad and dessert, freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas.

SOUPS | 1st course (seasonal)

Spring: asparagus, braised radish, marble potato

Summer: sweet Indian corn, maitake mushrooms ratatouille, basil oil

Autumn: roasted squash, maple brioche crouton, chives

Winter: caramelized parsnip, pancetta, pickled pears

SALADS | 1st course

Kale Caesar: shaved sar vecchio, grape tomatoes, country croutons, lemon-caesar dressing

Chef mixed greens: shaved radish, almonds, goat cheese, blood orange vinaigrette

Boston wedge: crumbled eggs, pickled red onion, peppered bacon, baby tomatoes, amish blue dressing

ENTREES | 2nd course

Roasted Amish chicken breast: boursin whipped potatoes, grilled asparagus, pan jus 68 pp

Boneless skinless grilled chicken breast: smoked farro pilaf, seasonal puree, broccolini, mustard chicken jus 68 pp

Season white fish: black lentils, oranges, spiced baby carrots and harrisa-yogurt 72 pp

Blackened mahi mahi: fried green tomatoes, maque choux, mustard seed remoulade 76 pp

Grilled salmon: braise red cabbage, charred carrots, petite arugula, tahini maple vinaigrette 72 pp

Petit filet: french onion smashed yukons, haricot vert, sherry demi 78 pp

ENTREE SALADS | 2nd course

Olive oil and citrus poached salmon: kale greens, radish, chia seed, blood orange vinaigrette 62 pp

Lemongrass poached chicken breast: napa and red cabbage, mandarin oranges, carrots, bean sprouts, chili cashews, sesame-plum vinaigrette 54 pp

Mexican style cobb: ancho grilled chicken breast, chopped romaine, fire roasted corn, jicama, avocado, smoked bacon, charred red onion, cotija 58 pp

smoked ranch dressing (sub shrimp - 64)

Chilled flank steak: grilled gem, oven dried tomatoes, shaved sar vecchio, country croutons, peppercorn Caesar 66 pp

DESSERT | 3rd course

Chocolate tart: dark chocolate custard, whipped crème fraiche, butterscotch sauce

Panna cotta: yuzu panna cotta, raspberry cake, lime meringue

Little snacks: house made macaron, artisan bon bon, mini chocolate tart

Parfait: dark chocolate brownie, vanilla cremeux, strawberry sauce, whipped cream, sprinkles

All food and beverage is subject to a 16.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.

A small group service fee of \$150 to all lunch buffets less than 25 guests.

BUILD YOUR OWN LUNCH BUFFET

OPTION ONE Chef's selection soup, select two salads, select two entrees, dessert 74 pp

OPTION TWO Chef's selection soup, select three salads, select three entrees, select two desserts 82 pp

SALADS

- Broccoli and cauliflower slaw, red cabbage, Fresno vinaigrette
- Curried ancient grains, almonds, golden raisins, preserved lemon
- Sweet potato salad, roasted fennel, smoked bacon, mustard seed vinaigrette
- Plancha vegetables, truffle balsamic glaze
- Pasta salad, sundried tomatoes, arugula, kalamata, parmesan cheese, oregano vinaigrette
- Four bean salad, black bean, pinto bean, chickpea, green bean, smoked vinaigrette
- Aubergine and charred red onion salad, white balsamic and basil
- Caesar salads, olive oil croutons, shaved parmesan cheese, classic Caesar dressing
- Garden greens, shaved seasonal vegetables, green goddess ranch
- Spinach fattoush, Kalamata olives, tomato, cucumber, feta cheese, red onion, crisp pita, citrus herb vinaigrette
- Crisp greens, vine ripe tomato, shaved onions, olives, artichokes, grilled asparagus salad, mandarin vinaigrette

ENTREES

- Lemon pepper tofu, confit tomatoes and garlic, artichokes, white wine and olive oil
- Potato gnocchi, roasted corn, tomatoes, spinach, parmesan cheese, balsamic glaze
- Grecian style whitefish, spiced tomatoes, pearl onions, raisins, herbs
- Grilled salmon, cauliflower and farro pilaf, charred grape, parsley gremolata
- Roasted cod, roasted Mediterranean vegetables, caper-dill sauce
- Roasted chicken breast, wild mushroom rice, porcini cream
- Rosemary-lemon chicken breast, spinach and mushroom rice, citrus chicken jus
- Roasted citrus chicken, wilted Swiss chard, sweet potato, pomegranate-balsamic vinaigrette
- Grilled chicken thigh asada, mango-quinoa, guajillo-agave vinaigrette
- Pork tenderloin, crushed sweet potatoes, cider jus
- Braised chuck steak, red wine carrots, onions, potatoes
- Flank steak churrasco, charred peppers and onions

DESSERT

- Dulce Cheesecake
- Chocolate Decadence Cake
- Seasonal Pie - Family Style
- Mixed Berry Cobbler Shooters
- Peanut-Banana Bread Pudding
- Angel Food Cake with Seasonal Compote

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THEMED BREAKS

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- BLU NACHO BAR** 24 pp
- Adobo chicken carnitas
 - Green onion, diced tomatoes, jalapenos, sour cream, black olives, molten cheese sauce, salsa and guacamole
 - Churros with strawberry compote and spicy chocolate sauce

- TAYLOR STREET** 26 pp
- Mini cheese pizza
 - Mini sausage pizzas
 - Mini Italian beef, giardiniera, sweet peppers and onions
 - Individual Italian ice cups

- BLU DONUT WALL** 30 pp
- Assorted donuts and munchkins on donut wall
 - Starbucks Coffee

- RETRO SWEET TOOTH** 22 pp
- Lemon heads
 - Jelly beans
 - Fireballs
 - Gummy bears
 - Mike and Ike
 - Swedish fish
 - Raisinets

- HEART WISE** 25 pp
- Protein Bar
 - Roasted red pepper hummus
 - Kale-yogurt vegetable dip
 - Whole grain pita chips, sesame sticks
 - Fresh fruit smoothie shooters

- FLY THE W** 28 pp
- Mini Chicago style hot dogs, tradition accompaniments
 - Soft pretzels, Bavarian mustard
 - Cracker jacks
 - Red licorice
 - Roasted peanuts

- NAVY PIER** 24 pp
- Caramel popcorn, buttered popcorn, English white cheddar popcorn
 - Churros with chocolate sauce
 - Bags of blue/pink cotton candy
 - Individual Italian ice cups

- SWEET & SALTY** 25 pp
- Build your own trail mix to include:
 - Roasted cashews, almonds, peanuts, walnuts
 - Dried cranberries, blueberries, golden raisins, dried apricots, coconut granola
 - Mini M&Ms, yogurt covered raisins, malt balls, pretzels

- SAY CHEESE** 26pp
- Selection domestic cheeses
 - Hummus Spicy Za'atar
 - Assorted olives
 - Seasonal jam, grapes
 - Artisan baguette and crackers, pitas

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HORS
D'OEUVRES

COLD

	cost per piece
• Pastrami smoked salmon, German rye, cucumber-dijon crème	8
• Harissa ahi tuna, avocado crème, orange peel, black sesame cone	10
• Sesame beef tenderloin, edamame puree, pickled Fresno, rice cracker	9
• Nduja-ricotta crostini, lemon-artichoke confit, baby parsley	8
• Greek chicken salad, cucumber yogurt, kalamata olive preserve, lemon, phyllo	7
• Bloody Mary crab bruschetta, drunken celery, tomato-horseradish	10
• Potato latke, smoked apple, candied beet, sour cream, chives	8
• Scallop ceviche, watermelon radish, orange, wonton	9
• Togarashi deviled egg, marinated cucumber, toasted sesame	8
• Compressed melon and jicama, avocado-basil puree ^{GF,DF,V}	7
• Sesame vegetable ratatouille, wasabi rice cracker ^{GF,DF,V}	7
• Mini lobster rolls, tarragon-corn remoulade	15

HOT

	cost per piece
• Brisket empanada, peppadew chimichurri, micro cilantro	8
• Goat cheese stuffed peppadew, seasonal jam	7
• Crab cake, Calabrian pepper remoulade	9
• Asparagus fries, black garlic aioli, pecorino	7
• English pea samosa, lime pickle, tamarind glaze	7
• Beef slider; icebox pickle, smoked ketchup, aged cheddar, onionbun	9
• Moroccan chicken skewer, golden pepper puree, olive-cheremoula	8
• Pork belly, mango, rum-guava bbq crusty baguette	8
• Brioche grilled cheese and tomato soup	8
• Chicken pot sticker	8
• Beef churrasco with red peppers	8
• Guajillo-sweet potato tacos, black bean and corn pico ^{GF,DF,V}	7
• Polenta fried, truffle aioli ^{GF,DF, V}	7
• Char sui tofu skewer, ginger pepper puree	8



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RECEPTION STATIONS

GARDEN OF THE GODS 22 pp
Assorted seasonal crudité from the garden

Romaine shooters, jalapeno edamame dressing, lemon crisp
Charred broccoli salad, cranberries, pickled onion, shaved parmesan,
almond vinaigrette
Sesame green pea hummus, rice crackers, bread sticks
Grilled carrot ratatouille, radish, green onion, balsamic, basil

FARMERS MARKET 24 pp
Chef's selection of artisan local and organic
greens

Shaved seasonal vegetables
House pickled and marinated vegetables
Roasted, grilled squashes
Heirloom tomatoes, cucumbers, lemons
Smoked chilled farro, lentils, dried
cranberries, golden raisins, candied nuts
Artisan bread croutons, chia seed, sunflower seeds, golden flax, organic
hemp
Sherry truffle vinaigrette, citrus vinaigrette, green goddess ranch,
Caesar dressing

BIG CHEESE 34 pp
Selection of three imported and local cheese and three local Wisconsin
cheeses
House pickled vegetables, grain mustard, house made preserves, grapes,
dried fruits, local honey
Artisan grilled, bakery breads

AGE CURED + SMOKED 36 pp
Selection of local charcuterie

House pickled vegetables, grain mustard, house made preserves, grapes, dried
fruits, local honey
Artisan grilled, bakery breads

THE PIER | priced by the piece (50 pcs minimum per selection)
Served with lemons, mini tabascos, flatbread crackers
Shrimp cocktail, classic cocktail sauce 11
Half lobster tail, mango-citrus aioli 24
Seasonal oysters, pink peppercorn mignonette 10
Crab claws, spicy remoulade 14
Crab legs, curry aioli 14

HOT STATIONS

FIRE ROASTED FLATBREADS (pre select 3) 26 pp

Caprese, basil, heirloom tomato

Truffle mushroom, herbs, roasted garlic

Roasted green peppers, spinach, zucchini, basil pesto

Spicy capicola, green olives, caramelized onions

Roasted chicken, roasted corn, peppers, cilantro, smoky bbq

Farmers style, pepperoni, sausage, ham

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Chili flakes, parmesan cheese, oregano

TEXAS BARBECUE 38 pp

BBQ smoked brisket, mesquite smoked ribs

Applewood smoked potato salad, apple cider coleslaw

Southwest salad with chopped romaine, cilantro, black beans, cotija cheese, poblano peppers

Ranch-style beans, grilled corn on the cob

Green bean casserole with fried onion strings

Jalapeño and cheddar cheese corn bread

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Relish tray with sliced white onions, tomatoes, pickled jalapeños and pickle spears

MACARONI AND CHEESE BAR 28 pp

IPA Cheddar rotini pasta and smoked gouda Cavatappi

Applewood bacon, andouille sausage, barbecue brisket, roasted chicken, babyshrimp

Green onions, peas, tomatoes, jalapenos, wild mushrooms, smoked blackbeans and corn

Parmesan cheese, blue cheese

Green and red Cholula, pesto, garlic bread crumbs

SLIDERS 36 pp (Select 3)

Served with Housemade Chips

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Classic burger, aged cheddar, smoked ketchup, icebox pickle, onion bun

Smoked pulled pork, red cabbage slaw, home-style bun

Garden vegetable slider, sweet corn and green onion cream cheese, darkwheat bun

Fried chicken and biscuit, pickle, sriracha-honey aioli

Blackened salmon, mango-citrus slaw, Hawaiian roll

Barbecue brisket, pickled peach, corn dusted bun

TACO BAR

32 pp

Hard and soft shell tacos, guacamole, pickled onions, cabbage slaw, limes, Cholula, queso fresco, cilantro-onions, lime crema

Choose 2 Proteins: grilled baja tilapia, corona battered whitefish, smoked pulled chicken, mole chicken, barbacoa beef, flanks steak asada, carnitas, pastor

Choose 2 Salsa: guajillo salsa, tomatillo salsa, charred tomato-arbol salsa, poblano salsa, habanero salsa

Choose 2 Pico de Gallo: pineapple-jicama, tomato, mango-cucumber, poblano-hominy, black bean-corn

ROME AROUND

30 pp

Four cheese ravioli, wild mushrooms, leeks, spinach, truffle cream

Orecchiette, baby shrimp, sweet corn, piquillo peppers, parsley-olive oil

Fusilli, short rib bolognese, heirloom carrots, onions, charred tomatoes

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Tomato focaccia, garlic oil, parmesan, crushed red peppers

ODETO CHICAGO

28 pp

Mini cheese and sausage pizzas

Mini Chicago hot dogs, mustard, green relish, onions, tomatoes, pickles, celery salt, sport peppers

Italian beef sandwiches, giardiniera

MEXICAN STREET CART

29 pp

Smoked shrimp ceviche, black bean, avocado

Carnitas, pickled onion, poblanos, salsa rojo

Cheese quesadillas, onions, peppers

Pulled chicken, hominy, charred green onions

Churros, guajillo sugar, anglaise, chocolate sauce

CARVINGS

Chef Attendant required | +150 per attendant for a maximum of two hours

PHYLLO CRUSTED SALMON 475 | serves 20 guests
Honey-fig crème fraiche

GARLIC ROASTED RIBEYE 800 | serves 25 guests
Au jus and horseradish cream
French rolls

BONE-IN HAM 520 | serves 25 guests
Spicy mustard,
Pretzel rolls

BEEF TENDERLOIN 750 | serves 25 guests
Red wine demi and horseradish cream
Ciabatta rolls

SLOW ROASTED STRIP LOIN 700 | serves 25 guests
Garlic demi and horseradish cream
Asiago pull-a-part rolls



ACTION STATIONS

Chef Attendant required | +150 per attendant for a maximum of two hours

SEARED CRAB CAKES 48 pp
Blackened-lime remoulade, lemons
Bitter greens, shaved radish, shallot herb vinaigrette
Cheddar IPA mac and cheese bar
Green onions, bacon, tomatoes, mushrooms, peas, house hot sauce
Garlic bread

STIR FRY 48 pp
Marinated chicken, beef, shrimp, tofu
Baby corn, carrots, broccoli, red peppers, onions, cauliflower, cabbage, sprouts
Pineapple, mango, oranges
Sesame seeds, peanuts, cashews, crunchy noodles
Jasmine rice, Chinese egg noodles
Coconut red curry broth, kung pao sauce, citrus stir fry sauce, peanut sauce
Cucumber, red onion and mint salad
Vegetable egg rolls, sweet chili and Chinese mustard

PAELLA ACTION STATION 56 pp
Saffron paella rice, sofrito broth
Peas, tomatoes, mushrooms, red pepper, green bean, onion
Lobster, shrimp, mussels, chicken, spanish chorizo
Antipasti platter: Serrano ham, manchego, Spanish olive mix, marinated artichokes
Baked goat cheese in tomato sauce, olive oil crostinis



DESSERT STATIONS

MINI SWEET STATION | FRENCH PASTRY SHOP 28 pp

Chef's choice seasonal eclairs, seasonal macaron, almond croissants, fruit tarts

MINI SWEET STATION | CHOCOLATE TABLE 30pp

Artisan bon bons, chewy dark chocolate brownies, layered mousse cups, salted triple chocolate cookies, chocolate tarts, pots de crème

DESSERT ACTION STATIONS

Chef Attendant required per 125 guests | +150 per attendant

SUNDAE BAR 22 pp

Vanilla bean, dark chocolate, and chef selection seasonal ice cream
Valrhona dark chocolate brownie, chocolate sauce, rum caramel sauce, peanuts, fresh fruit, raspberry coulis, whipped cream, chocolate candies, crushed cookies

DIY S'MORE BAR 24 pp

House made vanilla bean, raspberry, and chefs' choice seasonal marshmallows, graham crackers, selection of various Valrhona chocolates, Reece's Peanut Butter Cups, almonds, mini chocolate chip cookies



DINNER SELECTION

PLATED DINNER

Includes freshly baked Artisan rolls, pre selected soup or salad and dessert, freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas. Prices based on 3 courses.

SOUPS

- Roasted heirloom tomato soup: grilled cheese croutons
- Smoked sweet corn: tomato jam ^{GF,V}
- Tortilla soup: black bean-avocado relish
- IPA cheddar potato bisque: pretzel croutons
- Butternut and roasted pear: fig-almond chutney
- Celery root cream: roasted pear, walnuts, brussels sprouts
- Lobster bisque: shiitake mushroom, wilted kale | add \$5
- Thai coconut soup: lemon grass shrimp, sprouts | add \$5
- Harissa-carrot soup: seared scallop, citrus cream | add \$5

PLATED APPETIZER COURSE

HOT

- Seared scallop: truffle cauliflower puree, pignoli, balsamic brown butter ^{GF} 12 each
- Crispy pork belly: braised collard greens, caramelized butternut, bourbon glaze ^{GF} 10 each
- Smoked mozzarella ravioli, cremini, asparagus, piquillo sauce 9 each

COLD

- Sesame seared tuna: soba salad, mango, cucumber, shoyu 10 each
- Burrata: prosciutto di Parma, Genovese pesto, roasted vine tomato 12 each
- Baby beets: Chioggia, golden, smoked bourbon apples, puffed rye berries, citrus-ricotta 9 each

SALADS

- Chefs greens: organic mesclun, shaved radish, dill roasted carrots, black lentils, parmesan cheese, shallot-herb vinaigrette
- Blu wedge: bibb, pickled red onion, boiled egg, blistered grape tomatoes, double smoked bacon, blue cheese-ale dressing
- Rocket: petite arugula, frisee, shaved radish, mandarin orange, marcona almond, ricotta salata, fig-citrus vinaigrette ^{GF}
- Spring greens: pea shoots, frisee, asparagus, golden beet, watermelon radish, goat cheese, spring onion vinaigrette ^{GF}
- Baby spinach: torched red grapes, roasted sweet corn, charred red onion, heirloom tomato, cotija cornbread croutons, chili-lime pepitas, Fresno-orange vinaigrette
- Lolla rosa: radicchio, marinated butternut squash, farro, candied hazelnuts, dried cherries, Manhego, smoked-cider vinaigrette ^{GF}
- Black kale: shaved brussels sprouts, dried cranberry, spiced walnut, sherry-maple vinaigrette

ENTREES

VEGETARIAN

Parmesan crusted cauliflower: farro pilaf, seasonal puree, roasted baby vegetables, white balsamic vinaigrette	88 pp
Wild mushroom gnocchi: foraged mushrooms, baby fennel, braised leeks, smoked tomato puree	88 pp
Coconut-crusted tofu, black rice pilaf, baby bok choy, shiitake mushrooms, coconut broth GF	88 pp

FISH

Seared salmon: corn bread pudding, asparagus, red cabbage slaw, cherry BBQ	105 pp
Grilled salmon: wild mushroom risotto, broccolini, tomato confit, grain mustard vinaigrette	105 pp
Seared snapper: saffron risotto, asparagus, shaved fennel and pea shoot salad, tarragon-citrus butter	110 pp

CHICKEN

Roasted chicken: parmesan sweet potatoes, haricot verts, oyster mushrooms, pan jus GF	98 pp
Seared chicken: root vegetable hash, chionga beets, swiss chard, leek soubise GF	98 pp
Grilled chicken: seasonal vegetable puree, roasted heirloom potatoes, haricot vert, citrus chicken jus GF	98 pp

BEEF

Seared beef filet: truffled corn polenta, hen of the wood mushrooms, charred tomatoes, seasonal vegetables, demi	120 pp
Rioja braised shortrib: manchego-herb grits, roasted baby carrots, braised radish, smoked jus	110 pp
Grilled sirloin: rosemary fingerlings, broccolini, crispy pickled onion, garlic jus GF	105 pp
Petit filet: horseradish potato gratin, glazed baby carrots, demi GF	110 pp

DUETS

Seared beef filet and lump crab cake: corn whipped potatoes, asparagus, poached heirloom tomatoes, mustard seed jus	130 pp
Beef short rib and seared scallops: fingerling, leek and beet hash, wilted kale, truffle jus	125 pp
Roasted snapper and red curry shrimp: coconut polenta, baby bok choy, tom kha broth GF	120 pp
Roasted chicken and salmon: toasted farro, haricot vert, sundried tomato chimichurri	115 pp
Petit filet and chicken breast: truffle potato puree, asparagus, demi	115 pp

DESSERT

Butterscotch Pot de Crème (V, GF)

Whipped crème fraiche, dark chocolate nests, walnut crunch, cocoa nibs

Little Snacks

House made macaron, artisan bon bon, mini chocolate tart

Panna Cotta

Yuzu panna cotta, raspberry cake, tahitian vanilla bean meringue, candied lime

Parfait

White chocolate yogurt panna cotta, raspberry gel, pistachio cake, rose cream, white chocolate pearls

Brownie Sundae

Dark chocolate brownie, sea salt caramel gelato, vanilla malt granola, chocolate covered espresso beans

Verrine

Citrus olive oil cake, raspberry compote, Valrhona milk chocolate mousse, seasonal fruit, basil meringue

Lemon Tart

Almond sable, lemon curd, vanilla bean meringue, fresh raspberries, white chocolate

Tiramisu (+ \$2.00)

Hazelnut mascarpone mousse, la Barba coffee, Valrhona dark chocolate glaze, salted chocolate hazelnut crumble

Decadent Chocolate Cake (+ \$3.00)

Chocolate cake, dark chocolate Cremeux, candied hazelnut streusel, dark chocolate glaze

DINNER BUFFETS - *are created for 25 or more guest*

WHEN IN ROME 100 pp

Wild mushroom and farro minestrone, escarole, celery root, parmesan broth
Foccacia and ciabatta dinner rolls

Wild arugula salad, frisee, mandarin oranges, dried figs, white balsamic vinaigrette
Sweet potato and charred fennel salad, white balsamic and basil
Fresh mozzarella and heirloom tomato salad, arugula, virgin olive oil, basil

Grilled salmon, charred garden vegetables, fried capers, sundried tomato vinaigrette
Garlic roasted chicken breast, wilted kale, heirloom carrots, citrus pan jus
Short rib ravioli, charred tomatoes, wild mushrooms porcini cream sauce
Mushroom flatbreads, caramelized onion, mozzarella
Broccolini, lemon and garlic Ricotta Cream

Cannoli, Tiramisu

MIDWEST 130 pp

Chef seasonal soup
Artisan dinner rolls

Artisan greens and shaved fennel, mandarin oranges, shaved ricotta salata cheese
Four bean salad, celery, charred red onion, tomatoes, smoked olive oil
Sweet potato salad, roasted fennel, pickled red onion, mustard seed vinaigrette

Braised beef short ribs, potato puree, crispy onion
Roasted salmon, Plancha style vegetables, sundried tomato vinaigrette
Marinated whole chickens, garlic confit and herbs
Grilled asparagus, pickled mustard seed, braised shallots
Chefs seasonal vegetable, European butter, herbs

Assorted Cheesecake Bites
Peach and Almond Cobbler



DINNER BUFFETS - *are created for 25 or more guest*

OLD TOWN CHICAGO

Carving | chef attendant required +150

Parmesan crusted beef tenderloin

Slow roasted strip loin

Herb and garlic roasted bone-in prime rib

Lobster bisque, cognac and citrus

Dark wheat artisan rolls, whipped honey butter

Wedge salad, iceberg, tomatoes, red onion, egg, bacon,
blue cheese ale dressing

Caesar salad, country garlic croutons, parmesan cheese,
peppercorn dressing

Shrimp cocktail, cocktail sauce, lemon

Pan seared crab cakes, spicy remoulade

Garlic roasted whole chicken, mustard seed

Orzo pasta, baby shrimp, lemon, garlic, parsley

Baked potatoes, chives, cheddar cheese, sour cream, butter

Creamed spinach gratin

Roasted asparagus and caramelized mushrooms

Sweet potato casserole

Multi layer chocolate cake: moist dark chocolate cake,
chocolate ganache, chocolate buttercream, amaretto cream

Peanut Butter Pie: chocolate cookie crust, peanut butter mousse,
malted milk cream

170 pp

140 pp

160 pp

FEAST OF PARTHENON 135 pp

White bean soup, heirloom carrots, onions, spinach,
lemon-dill vegetable broth

Artisan dinner rolls

Spinach fattoush, kalamata olives, tomato, cucumber, feta cheese,
red onion, crisp pita, citrus herb vinaigrette

Grilled octopus salad, plancha peppers and onions, giant beans,
charred lemon

Hummus, citrus greek olives, stuffed grape leaves, grilled pita

Marinated tomato halloumi salad, oregano, olive oil

Rosemary-lemon roasted whole chickens, roasted mushrooms,
citrus chicken jus

Psari plaki seasonal local fish, roasted potatoes, stewed tomatoes,
pearl onion, herbs

Beef Stifado, fire roasted tomatoes, pearl onion

Rice pilaf, lemon and parsley

Briami, eggplant, tomato, zucchini, onion, red bell pepper,

Grecian salsa verde

Spanakopita, feta and spinach

Bougatsa: phyllo, mizithra, cinnamon

Loukoumades: local honey syrup, citrus strawberry sauce



BUILD YOUR OWN DINNER BUFFET - *are created for 25 or more guest*

OPTION ONE Chef's selection soup, select two salads, select two entrees, dessert 105 pp

OPTION TWO Chef's selection soup, select three salads, select three entrees, select two desserts 115 pp

SOUPS

- Roasted heirloom tomato soup: grilled cheese croutons
- Ancho-sweet potato chowder: piquillo pepper V
- Smoked sweet corn: tomato jam
- Tortilla soup: black bean-avocado relish
- Truffle white bean: herb croutons
- IPA cheddar potato bisque: pretzel croutons
- Butternut and roasted pear: fig-almond chutney
- Celery root cream: roasted pear, walnuts, brussels sprouts
- Lobster bisque: shiitake mushroom, wilted kale | add 6 pp
- Thai coconut soup: lemon grass shrimp, sprouts | add 5 pp
- Harissa-carrot soup: seared scallop, citrus cream | add 6 pp

ENTREES

- Wild mushroom gnocchi: leeks, spinach, cremini, asparagus, parmesan
- Peanut tofu and broccoli: red pepper, onion, coconut rice
- Roasted chicken breast: cheddar sweet potato mash, caramelized onion chicken jus
- Grilled chicken breast: wild rice pilaf, pickled blueberries, rosemary, citrus jus
- Herbed chicken breast: seasonal vegetable succotash, ham hock vinaigrette
- Sesame-ginger shrimp: broccoli, red peppers, carrots, steamed jasmine
- Baked cod: quinoa, charred vegetables, pimiento butter
- Pork tenderloin: braised beans, smoked bacon, heirloom carrots, celery root
- Flank steak: parmesan polenta, sun dried tomato chimichurri
- Kung pao beef: pepper, onions, Thai chilis, steamed jasmine
- Petit filet: horseradish potato puree, crispy onions, demi | add 8 pp
- Swordfish: lemon grass black rice, Thai basil-plum sauce | add 6 pp

SALADS

- Wedge salad: iceberg, tomatoes, red onion, egg, bacon, bleu cheese ale dressing
- Caesar salad: country garlic croutons, parmesan cheese
- Chef's mixed greens: shaved fennel, radish, baby tomatoes, citrus vinaigrette
- Arugula salad: preserved melon, feta, almonds, citron
- Tortellini salad: cucumber, tomato, pickled onions, peas, parmesan cheese, oregano-red wine vinaigrette
- Caprese salad: heirloom tomatoes, virgin olive oil, basil, balsamic
- Soba noodle: snow peas, carrots, mung bean, edamame, sweet chili, ginger
- Plancha style: Mediterranean vegetables, truffle balsamic
- Heirloom fingerling salad: pickled celery and onion, grain mustard, Dijon mayo
- Wild rice salad, smoked apples, toasted farro, butternut, watercress, sherry vinaigrette

DESSERTS

- Dulce Cheesecake
- Chocolate Decadence Cake
- Seasonal Pie - Family Style
- Mixed Berry Cobbler Shooters
- Peanut-Banana Bread Pudding
- Angel Food Cake with Seasonal Compote

All food and beverage is subject to a 16.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.



BEVERAGE SELECTION

All package bars include house red, white + sparkling wine

DELUXE BAR

Absolut, Bombay, Jack Daniels, Johnnie Walker Red, Jose Cuervo Silver & Bacardi Light Rum, Bailey’s Irish Cream & Amaretto DiSaronno

First Hour	32 pp
2 nd Hour	14 pp
Each additional hour	12 pp

PREMIUM BAR

Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black Crown Royal, Patron Silver, Cruzan, Bailey’s Irish Cream & Amaretto DiSaronno

First Hour	38 pp
2 nd Hour	16 pp
Each additional hour	14 pp

BEER + WINE BAR

Imported & Domestic Beer
House Red, White & Sparkling Wine
Assorted Fruit Juices, Soft Drinks & Bottle Water

First Hour	22 pp
Each Additional Hour	12 pp

HOST SPONSORED CONSUMPTION BAR

Prices listed are per drink

DELUXE PREMIUM

Cocktails	13	15
Domestic Beers	9	9
Premium + Imported beer	10	10
Select wines by the glass	14	16
Mineral water/juices	7	7

Soft drinks	8	8
House Sparkling Wine by the glass	14	16
Cordials	14	16

Bartender Fee (One Bartender required by 75 guests)	200	
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SPECIALTY BARS

Pricing for Specialty Bars is Per Drink with a Beverage Minimum of \$500

MARTINI BAR 17 pp

Traditional Vodka & Gin, Caramel Apple,
Raspberry Cosmopolitan, Dirty, White Chocolate Raspberry
Dark Chocolate Hazelnut

BUBBLES BAR 16 pp

Made to order Bellini, Kir Royale & Mimosa
with Assorted Fruit Juices, Nectars & Garnishes

CHICAGO BLOODY MARY BAR 18 pp

CH Vodka & CH Pepper
Garnish Bar to include: Red & Yellow Tomatoes, Celery, Cucumber Slices, Lime Wedges, Mozzarella Pearls, Red,
Yellow & Green Pepper Strips, Sausage Stirrers, Olives & Onions

CLASSIC COCKTAIL BAR 17 pp

Made to Order throwback cocktails to include: Manhattan, Old-Fashioned, Negroni, Whiskey Sour and Limoncello Collins

MULE BAR 16 pp

Made to Order Mules to include: Moscow Mule, Spicy Mule, Citrus Mule, Kentucky Mule & Gin Summer Mule

Add an Ice Luge for Entertaining Service 650

WINE LIST

HOUSE WINE

Hayes Ranch 58
 Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon,
 Merlot and White Zinfandel

Unshackled by The Prisoner Wine Company 72
 Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon

WHITE WINE

Sauvignon Blanc, Kim Crawford (New Zealand) 65
 Sauvignon Blanc, Duckhorn (Napa Valley, CA) 72
 Sauvignon Blanc, Cloudy Bay (New Zealand) 85
 Chardonnay, Tiefenbrunner (Alto Adige, Italy) 60
 Chardonnay, Ferrari Carano (Sonoma County, CA) 70
 Chardonnay, Louis Jadot (Burgundy, France) 68

Pinot Grigio, Terlato (Friuli, Italy) 65
 Rose, Betrande Cotes des Roses (France) 65

RED WINE

Pinot Noir, Tramin (Alto Adige, Italy) 60
 Pinot Noir, Meiomi (California) 62
 Merlot, Canoe Ridge (Columbia Valley, WA) 60
 Merlot, Noble Vines (Lodi, CA) 62
 Cabernet, Bench (Napa Valley, CA) 65

CHAMPAGNE/SPARKLING WINE

One Hope, Brut Sparkling Wine, (Napa Valley, CA) 54
 Moet & Chandon, Imperial Brut (Epernay) 120
 Veuve Clicquot, Yellow Label (NV, Reims) 195
 Moet & Chandon, Brut Rose (NV, Epernay) 210
 Dom Perignon (Epernay) 375

DESSERT WINE

Bera Moscato d'Asti (Piemonte) 58
 Falesco Pomele Aleatico (Lazio) 68

Corkage Fee per Wine Bottle 25



CATERING GUIDELINES & GENERAL INFORMATION

MENU SELECTIONS

Menu selections are due three (3) weeks prior to the start of the meeting or event.

CITY OF CHICAGO HEALTH ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

BUFFET SANITATION

For the health and safety of our guests' perishable items will be available for a maximum of two (2) hours.

GUARANTEES

Final guarantees are due by 12 noon three (3) business days before the meeting or event. Guarantees may be increased after this date but may not be reduced. If there is a decrease in the guest count, the hotel will charge the guaranteed number. Any increases beyond the guarantee, additions will be at chef's choice

AUDIO/VISUAL

We are proud to partner with Encore for your Audio-visual needs

You may reach Christian Cisneros, of Encore, via email at Christian.Cisneros@encoreglobal.com.

DEPOSIT

Radisson Blu Aqua Hotel requests a 25% deposit of the estimated charges be made at the time the contract is signed.

MENU PRICING & SERVICE CHARGES

Menu prices are not inclusive of service charges or sales tax. Applicable taxes, a 16.5% Service Charge & 8.5% Banquet Administrative Fee (taxable) will be added to final food & beverage charges.

LABOR FEES

Bartender (4 hour maximum) one bartender required per 75 guests	200
Each additional hour - 50.00	
Chef Attendant (2 hour maximum) one Chef Attendant required per 75 guests	150
Cashier (3 hour maximum) one Cashier required per 75 guests	150
Each additional hour - 50.00	
Coat Check (8 hour maximum) one Coat Check Attendant required per 100 guests	250
Corkage Fees per bottle – Approved wines only	40
All meal events under 25 guest will incur a “small group” service fee	150

SET UP FEES

If a change of an original room set up is requested on the day of the event or meeting a setup fee of \$500 will be added to the final banquet check

MEETING/EVENT SPACE

Function rooms are assigned based on anticipated number of guests & set up. Radisson Blu Aqua Hotel reserves the right to change room assignments if there are any adjustments in the guaranteed number of guests or set up requirements.

All food and beverage is subject to a 16.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.