

# Event Menu

food comes to life at sheraton

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Menu updated: 12/01/2023





## welcome

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The Sheraton Grand welcomes you to the heart of the city. The Sheraton Grand Chicago has an imaginative and memorable selection of themed receptions and events. Whatever the inspiration, bring it to life, Chicago style. The hotel's space, menus and creative and experienced events staff make the impossible, possible.

All food and beverage is subject to a 25% taxable Service Charge and 11.75% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

# Terms & Conditions

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## Hotel standard terms

### TAXES AND SERVICE CHARGE

All food and beverage is subject to a 25% taxable Service Charge and 11.75% sales tax, which is subject to change.

### GUARANTEE

You will provide us with a Guarantee of the exact number of persons who will attend your event.

Guarantees must be submitted via email to your event manager by 12:00p.m. central standard time (3) full business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, Guarantees are due the previous Friday by 12:00pm. At the event, if the number of guests served is less than the Guarantee, you are responsible for the number Guaranteed. As a courtesy the hotel will overset 3% above the guarantee to a maximum of 30 seats, but prepare food to the guaranteed number.

### 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 (GF/vegan/vegetarian, etc.) will be deducted from the total Guarantee. Should either the number of alternates or the designated entrée not be adequate, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrees or alternates.

### MISCELLANEOUS FEES

- Meal functions of 20 or fewer guests are subject to a \$300 buffet minimum fee.
- A culinary fee of \$275 is required for all stations requiring a culinary professional.
- Hosted/Package Bar: A bartender fee of \$300 is required for every 100 guests (3-hour maximum). A bartender fee of \$45 will be charged per bartender for each additional hour of service.
- Cash Bar: A bartender fee of \$300 is required for every 200 guests (3-hour maximum). An overtime fee of \$45 will be charged per bartender for each additional hour of service. All cash bars require a \$650 bar minimum per bar. A cashier fee of \$250 is required for every 200 guests (3-hour maximum). A cashier overtime fee of \$45 will be charged per cashier for each additional hour of service.
- Hotel Easels: There is a \$15 rental Fee for each easel requested for a meeting or event. The rental fee is a one time fee per easel for the Duration of the Conference or Event
- Water Stations: There is a \$50 fee for each requested water station in each meeting room. The water service includes a 5-Gallon Water Container, Water Bubler and ECO-Friendly Plastic Cups.

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## **SECURITY AND CONDUCT OF EVENT**

Hotel does not provide security in the meeting and function space and all personal property left in the meeting or function space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and function space which can be arranged by the hotel, security/fire guards are \$60 per hour with a 4-hour minimum, and/or Hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in Hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by Hotel, including insurance and indemnification requirements, and at all times remains subject to Hotel's advance approval. Security personnel are not authorized to carry firearms without advance Hotel approval. The Hotel reserves the right to inspect and control all private functions. You agree to begin your function at the scheduled time and agree to have your guests, invitees and other persons vacate the designated function space at the closing hour indicated. You agree to reimburse Hotel for any overtime wage payments or other expenses incurred by the Hotel because of your failure to comply with these requirements. You are responsible for any damage to Hotel or Hotel property caused by your attendees, vendors, contractors or agents. You agree to comply with all applicable federal, state and local laws and Hotel rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security. Hotel reserves the right to refuse service to any persons or prohibit any activity which in the sole judgment of the Hotel may be harmful or cause an unreasonable disruption to the property, its guests or employees.

## **INDEMNIFICATION**

Each party hereby agrees to indemnify, defend and hold the other harmless from any loss, liability, costs or damages arising from actual or threatened claims or causes of action resulting from the negligence, gross negligence or intentional misconduct of the party indemnifying or its respective officers, directors, employees, agents, contractors, members, participants or attendees (as applicable), provided that with respect to officers, directors, employees, and agents, such individuals are acting within the scope of their employment or agency, as applicable.

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# Breakfast

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Breakfast tables include service for up to 2 hours and freshly brewed Starbucks coffee and invigorating Tazo herbal teas.

## Sheraton Crafted

### Naked Juices

Assortment of fresh morning bakeries, Fruit marmalade, jams, sweet cream butter and devonshire cream

Cubed ripe melons and pineapple (GF)

Yogurt parfaits with assorted berries, house-baked granola, and greek yogurt (GF)

Roasted pork belly saucisson served with spoonbread and poached eggs

Individual shirred eggs with corned beef hash (GF)

Oven baked flatbread pizzas with pork sausage and tomato basil chutney

Roasted golden fingerling potatoes with truffle oil (GF)

Minimum of 50 people

maximum of 500 people

\$70.00 per person

## Heart Healthy

Orange juice, V8 and apple juice (GF)

Freshly ripened fruit of the season (GF)

Greek yogurt with granola

Blueberry, carrot bran and raisin muffins

**Choice of:** oatmeal bar (GF), bob's red mill muesli or assorted cereals with 2% & skim milk, dried bananas, raisins and dried fruits

Fluffy scrambled eggs (GF)

Egg white vegetarian frittata (GF)

Chicken apple sausage or turkey sausage

\$68.00 per person

## Streeterville American Breakfast

Orange, grapefruit and cranberry juices (GF)

Freshly ripened fruit of the season (GF)

Individual Chobani greek yogurt  
fresh granola

From our pastry kitchen:

Choice of two breakfast bakeries ( see breakfast enhancements for full bakery list)

English muffins, sweet butter, fruit preserves

Fluffy scrambled eggs with chives (GF)

**Choice of one potato:** red bliss, lyonnaise or hash brown potatoes (GF)

**Choice of one protein:** Hickory smoked bacon (GF),  
grilled pork sausage, apple chicken sausage or  
turkey sausage

68.00 per person

## River North Continental

Orange, grapefruit and apple juices (GF)

Freshly ripened fruit of the season

English muffins and assorted bagels with sweet butter, fruit preserves and cream cheese

**Choice of one breakfast bakery** (see breakfast enhancements for full bakery list)

Hard boiled eggs (GF)

Individual Dannon light and fit assorted yogurts

\$59.00 per person

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## Sheraton Continental

Orange and grapefruit juices (GF)

Freshly ripened cubed fruit of the season (GF)

Assortment of fresh morning bakeries with butter  
and jams

Individual Dannon light and fit yogurts

\$54.00 per person

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# Breakfast Action Stations

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Bring your breakfast to life!

## Bacon Bar (GF)

### Choice of 3

Roasted Pancetta

Nuekse Smoked Slab

Pork Belly

Candied Peppered Bacon with Brown Sugar  
and Vermont Maple Syrup

Honey Bourbon Bacon

Chef Attendant fee of 250 per 100 people

Minimum 50 people

Maximum 500 people

\$36.00 per person

## Crepe Station

Crepes made to Order

Ham and Swiss

Banana and Nutella

Macerated Berries

Sautéed Mushroom

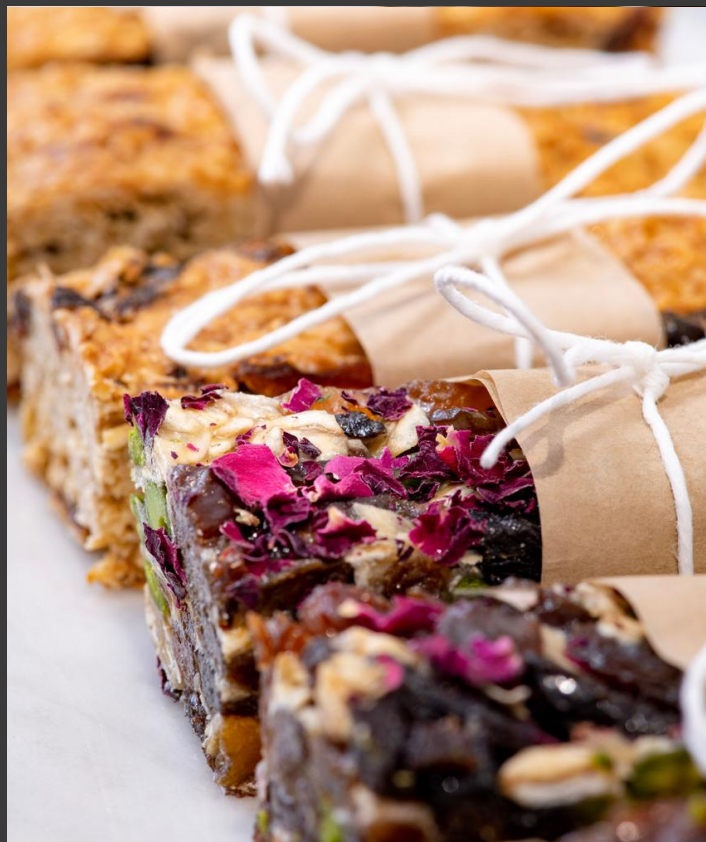
Smoked Salmon

### Pick 3 Crepes

Chef Attendant fee of \$250 per 100 people

Maximum 500 people

\$26.00 Per Person



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## breakfast enhancements

Time to Customize...

### Breakfast Bakeries

#### select 3

Butter Croissants, Chocolate Croissants  
Almond Croissants, Jalapeno Cheese Croissants  
Swiss and Cheese Croissants  
Blueberry Muffin, Carrot Bran, Raisin Muffins  
Caramel Apple Muffins  
Cheese Danish, Raspberry Danish, Apple Turnovers  
Mini Cinnamon Rolls, Mini Sticky Buns  
Apple Cinnamon Scones, Cranberry Orange Scones  
Assorted Breakfast Loafs

\* **Gluten Free Muffins available upon request**

\$85.00 per dozen

### Smoked Salmon Display

Chilled smoked salmon with chopped eggs,  
bermuda onions, zesty capers and creamy dill sauce

Assorted Cream Cheese (GF)

Fresh Mini Bagels and Bialys

minimum of 25 guests

\$30.00 per person

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### Hot Breakfast Sandwiches

Fried Egg with Bacon, Cheddar Cheese on a Biscuit

Scrambled Eggs, Wisconsin Cheddar, Sausage on  
Toasted English Muffin

Breakfast Burrito, Scrambled Eggs, Spicy Sausage,  
Quesito Cheese in a Flour Tortilla

**\* Gluten Free tortilla available on request**

Scrambled Eggs, Canadian Bacon, Cheddar Cheese  
on a Flaky Croissant

Chicken Biscuit Sandwich with Cheddar on a  
buttermilk biscuit

\$160.00 per dozen

### Cinnamon Brioche French Toast

Cinnamon Brioche French Toast, whipped pecan  
butter, drizzled warm maple syrup

\$14.00 per person

### Fresh Seasonal Berries

Fresh seasonal berries to include: raspberries,  
blueberries, strawberries and blackberries (GF 4 oz  
portion)

\$15.00 per person

### Breakfast Meats

#### Select one

Crispy Hickory Smoked Bacon (GF)

Grilled pork sausage links

Turkey sausage

Chicken apple sausage

\$9.00 per person

### Steel Cut Heart

Steel cut Heart Healthy Oatmeal (GF) served with  
lightly packed brown sugar, golden raisins, crunchy  
granola and sweet honey

or

Bob's Red Mill Muesli with Pistachio, Flaxseed, Dried  
Cherries, and Cranberry Juice (GF)

or

Assorted cereal with 2% and skim milk, whole  
bananas, raisins and dried fruits

\$14.00 per person

### Belgium Waffles

Belgium waffles with macerated strawberries,  
powdered sugar and warm maple syrup

\$16.00 per person

### Yogurt Parfaits

Greek yogurt (GF), housemade granola and fresh  
seasonal berries

\$144.00 per dozen

### Individual packaged yogurt

Dannon light and fit yogurts

or

Chobani assorted yogurts

6.00 each

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## Beverages

Pepsi®, Diet Pepsi, Sierra Mist, Mountain Dew & Kick  
Start Pure Leaf iced tea, sweetened and  
unsweetened  
Nestle bottled water and perrier sparkling water  
Gatorade and Vitamin Water  
\$9.00 each

## Starbucks® Beverages

Starbucks® Frappuccino  
Starbucks® Double Shots  
9.00 each

## Starbucks® Coffee Per Gallon

Freshly Brewed Coffee  
Freshly Brewed Decaffeinated Coffee  
Tazo Teas  
Iced Coffee  
Cold Brew (2 gallon minimum)  
\$185.00

## Espresso Station

Espresso Station \* Beverages made-to-order with  
fresh ground Mokarabia espresso beans and  
steamed milk. Served with hazelnut, vanilla,  
chocolate and caramel syrups  
\*Attendant required at \$200 per 100.00 people  
\$20.00 per person

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# Plated Breakfast

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Plated Breakfast includes service for up to 2 hours and freshly brewed Starbucks coffee and invigorating Tazo herbal teas.

## Organic

Locally sourced egg whites, local roasted tomatoes, mushrooms and arugula in a honey wheat wrap  
Michigan roasted potatoes (GF) Brown sugar glazed turkey bacon  
\$58.00 per person

## Texas-Style Cinnamon French Toast

Cinnamon brioche french toast, whipped pecan butter, topped with fresh berry compote  
Chicken apple sausage and Hash brown potatoes (GF)  
\$56.00 per person

## Frittata

Fresh eggs, tomato, basil, mushrooms and caramelized onions with fontina cheese (GF) spiced italian sausage  
\$56.00 per person

## Heart Healthy

Zucchini, tomato, white cheddar and egg white quiche Wilted spinach, roasted tomato sauce  
Fingerling potatoes  
\$52.00 per person

## Country Fresh

Fluffy scrambled eggs with fresh chives (GF)  
Smoked applewood bacon (GF), O'Brien potatoes (GF)  
\$56.00 per person

## Huevos Rancheros

Fresh scrambled eggs with chorizo, onions and red peppers, spicy roasted poblano peppers with corn tortillas, pico de gallo, salsa verde and lime  
Diced spicy potatoes with red chili and cilantro (GF)  
\$56.00 per person

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# Coffee Break

## Morning Breaks

### Green Energy

Green and red apples with greek yogurt honey pollen dip  
Steamed edamame with specialty salts: black lava, Bolivian pink and lemon (GF)  
Smoked salmon, avocado and chives on whole grain bread  
Spinach and kale shooter (GF)  
\$35.00 per person

### Very Berry

Seasonal berry muffins  
Dark chocolate berry clusters (GF)  
Dried Berry Granola bars  
Berry yogurt parfaits (GF)  
Acai blackberry infused water (GF)  
\$29.00 per person

### Half Day Coffee Package Coffee Service for Four Hours

Freshly brewed Starbucks® Regular Coffee, Decaffeinated Coffee, and invigorating hot TAZO® herbal teas  
**minimum 50 people**  
\$35.00 per person

### Refresh

Fruit kabobs (GF)  
Build-Your-Own yogurt parfait with dried fruits, nuts, and house-made granola  
Infused waters  
\$28.00 per person

### Dipping Dounts

Warm donut holes with chocolate, caramel and raspberry sauces  
Toppings to include cinnamon-sugar, chocolate, tri-colored sprinkles  
\$26.00 per person

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# Coffee Break

## Afternoon Breaks

### Farmers Market

Cheese Display with artisan breads, olives & almonds (GF)  
Seasonal Berries & Fresh Fruit (GF)  
Grilled Veggies (GF)  
Lemon and cucumber infused water (GF)  
Mango and pineapple infused water (GF)  
\$32.00 per person

### The Salty

Sea salt dusted pretzels with guinness-mustard dipping sauce  
Homemade truffle ranch, barbecue, and classic potato chips  
Individual bags of plain & white cheddar popcorn (GF)Cracker Jacks  
\$28.00 per person

### Trail Mix

Wasabi peas, mini pretzel sticks, M&M's®, salted cashews, sunflower seeds, golden raisins, honey whole almonds, and chopped dry fruit (GF)  
\$29.00 per person

### Chi-Town

Miniature hot dogs with all the trimmings  
Garrett Popcorn, The Mix 4oz  
Eli's cherry cheesecake lollipops  
\$36.00 per person

### Chocoholic

Chocolate milk (GF)  
Chocolate dipped biscotti  
Chocolate Fudge Brownie bites with sea salt caramel Double chocolate chip cookies  
\$30.00 per person

### Half Day Coffee Package Coffee Service for Four Hours and Full Day Coffee Package for Eight Hours

Freshly brewed Starbucks® Regular Coffee, Decaffeinated coffee, and invigorating hot TAZO® herbal teas

#### **minimum of 50 people**

\$40.00 per person for Four Hours

\$75.00 per person for Eight Hours

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## Break

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### Break Items

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### Packaged Break Items

Performance Bars: Kind®, Luna®, Cliff®, & Quest®  
\$9 each

Nature Valley Granola® and Nutri-Grain Bars®  
\$6 each

Smart Nabisco® Calorie Snack Packs, Oreo, Chips  
Ahoy  
and Cheese Nips  
\$5 each

Dannon Light and Fit Yogurt \$6 each

Häagen-Dazs® ice cream bars \$9 each

Assorted chocolate candy bars \$6 each

Individual bags of potato chips, Rold Gold Pretzels®,  
Smart Food Popcorn® 5 each

### From our Bakery

Assorted cookies, brownies, blondies and rice krispie  
treats  
\$70 per dozen

Fresh Oven-Baked Cookies, Oatmeal cinnamon  
raisin, double chunky chocolate chip, chocolate  
peanut butter, cranberry white chocolate  
\$70 per dozen

Warm soft baked pretzels with yellow and spicy  
whole grain mustard  
70 per dozen

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## Beverages

### **STARBUCKS®**

Freshly brewed Starbucks® regular or decaffeinated coffee \$185 per gallon

Invigorating hot TAZO® herbal teas \$185 per gallon

Starbucks® Iced Coffee \$185 per gallon

Starbucks® Cold Brew Coffee \$185 per gallon (2 gallon minimum order)

Starbucks frappuccino & double shot espresso drinks \$9 each

### **PEPSI®**

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew & Kickstart

\$9

### **REFRESHING BEVERAGES**

Vasa bottled water and Perrier Sparkling Waters \$9 each

Assorted flavors of Pure Leaf iced tea \$9 each

Red Bull regular and sugar-free energy drink \$9 each

Freshly brewed iced tea with lemon \$150 per gallon

Refreshing lemonade \$150 per gallon

### **INFUSED WATERS**

Mango & pineapple

Raspberry & pomegranate

Lemon & cucumber

Strawberry & jalapeno

\$125 per three gallons

### **ESPRESSO STATION**

Please ask your event manager for additional details on pricing.

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# Cold Lunch Table

Each Chilled Lunch Table includes service for up to 2 hours and freshly brewed Starbucks® coffee and invigorating TAZO® herbal teas. Cold lunch

## New York Deli

### **Chef crafted soup**

**Spinach summer salad, strawberries, shaved red onions, orange segments, toasted marcona almonds, shaved pecorino, white balsamic vinaigrette**

**Red quinoa salad, diced cucumbers, jicama, dried apricots, asparagus, parsley, citrus vinaigrette**

**Homemade chips with lemon aioli**

**Premade sandwiches wrapped in wax paper: Slow braised corned beef, horseradish aioli, swiss, pickled red onion, light rye**

**Smoked turkey, parmesan mayo, arugula, cheddar, local artisan baguette**

**Spicy chicken salad, spicy mayo, seaweed salad, potato roll**

**Grilled Chicken, espellete pepper, goat cheese spread, baby italian kale, olive focaccia**

**Herb focaccia, hummus spread, tomato, cucumber, baby spinach**

**Crunchy dill pickles, pepperoncini, black spanish olives and stuffed cherry peppers Citrus meringue tarts new york cheesecake bites**

**\$80 per person**

## WINDY CITY DELI

### **Chef crafted soup of the Day**

**Tri-color pee wee potato salad, dill and fresno peppers**

**Summer grain salad, roasted fennel, spring onion, golden raisins, peppa dew peppers, raspberry garlic vinaigrette**

**Mixed baby green salad, cherry tomatoes, watermelon radish, shaved carrots, jicama, cucumbers house dressings**

**Homemade sea salt potato chips with mustard aioli**

**Assorted deli meats and cheeses to include:**

**Shaved roast beef, smoked breast of turkey, honey cured ham, black pepper salami swiss, wisconsin cheddar, munster and provolone cheeses**

**Hydro bibb lettuce, sliced vine-ripened tomatoes, house pickles, shaved red onion and black olives (GF) Dijon and whole grain mustard and mayonnaise**

**Freshly baked artisan breads, white, 9 grain wheat, pretzel bun**

**Red velvet cupcakes, vanilla cream Chocolate and fresh berry bars**

**\$78 per person**

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Organic Farm Stand

**Greens**

House mixed greens, hydro bibb lettuce, crisp romaine

**Toppings: select five**

summer cherry tomatoes, (GF) , shredded carrots, watermelon radish, sliced cucumbers, marinated artichokes, hard boiled eggs, toated garbanzo beans, toasted sunflower seeds, roasted red beets, kalamata olives, hickory bacon bits, blue cheese, crumbled feta, olive oil croutons Choice of

**Dressings: select three**

Blue cheese, buttermilk ranch, caesar, citrus vinaigrette, balsamic vinaigrette, bacon vinaigrette

**Proteins: select two**

Citrus curried tuna salad Grilled chicken Marinated flank steak

Desserts Chocolate decadence cake bites lemon bars

\$78 per person

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# Hot Lunch Table

Hot Lunch Table includes service for up to 2 hours and freshly brewed Starbucks® coffee and invigorating TAZO® herbal teas.

## New World Lunch Table

Summer vegetable minstrone  
Roasted carrot and summer squash salad, hummus, honey cumin vinaigrette  
Tuscan kale salad, blueberries, shaved fennel, breakfast radish, smoked walnuts, lemon herb vinaigrette  
Antipasti relish display, crunchy dill pickles, spanish olives, stuffed peppadew peppers, pickled vegetables

### Crafted Sandwiches

Curried tuna salad, celery, red onion, yuzu cranberry aioli, croissant  
Shaved italian hoagie, salami, spicy capicola, mortadella, pesto aioli, lettuce, shaved red onion  
Roasted chicken breast, brie, caramelized onion, lemon honey mustard, bibb lettuce, thick cut sourdough

### Grill Action Station

Pressed cubano, slow roasted pork, shaved ham, pickle, mustard, cuban bread  
Short rib panini, kimchi cabbage slaw, sweet chili, crispy onion

Toasted pearl sugar waffle, candied pecans, ginger whipped cream

Assorted macaroons

Spiked plum panna cotta, toasted coconut

\$86 per person

## Cantina Lunch Table

Vegetarian Tortilla soup – cilantro and crispy tortilla  
Sweet corn, avocado, tomato salad (GF)

Santa Fe salad – mixed greens, scallions, queso fresco, black beans, sliced radishes, lime vinaigrette, chipotle ranch dressing (GF)

Crispy tortilla chips, pico de gallo, guacamole, salsa verde (GF)

Chicken breast, dark mole, roasted poblano peppers  
Seared Mahi Mahi veracruzana, tomato, onion, garlic, lime, cilantro, mild chilies (GF)

Red rice, carrots, peas (GF)

Fire roasted corn succotash, poblano (GF)

Cinnamon sugar churros Mexican Chocolate Tart

Tres leches panna cotta

\$86 per person

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## Taylor Street

Vegetable minestrone (GF)

Baby spinach, roasted red peppers, heirloom grape tomatoes, artichokes, crumbled gorgonzola, cured olives, red wine vinaigrette (GF)

Caprese salad, fresh mozzarella cheese, heirloom tomatoes, basil, balsamic vinegar, olive oil (GF)

Chicken picatta, lemon caper butter

Pepper crusted herb tenderloin, caramelized pearl onions, Chianti reduction (GF)

Portobello ravioli, sweet peas, Marsala / parmesan cream, roasted red peppers, Italian parsley leaves

Buttermilk panna cotta, blueberries (GF)

Lemon olive oil cake and chocolate pistachio cannoli

\$86 per person

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## 2023 - 2024 Fall & Winter Menus

Available through March 21, 2024

### Monday

Winter lentil soup, root seasonal vegetables, black beluga lentils, fresh herbs, vegetable parmesan broth  
 Roasted Delicata Squash Salad- goat cheese, toasted walnuts, frisée, pomegranate seeds, maple vinaigrette  
 Fall Spinach Salad- caramelized fennel, pears, purple radish, candied pecans, cherry vinaigrette  
 Seared Arctic Char- roasted asparagus, cherry tomatoes, saffron beurre blanc  
 Seared Hanger Steak- roasted carrot puree, French beans, pomegranate demi  
 Charred Broccoli- brown butter, salted almonds, winter citrus  
 Buttered Rosemary Rice  
 Pumpkin Sponge Cake, cinnamon cream, ginger pepitas  
 Chocolate Decadent Tart, sea salt, caramel  
 \$84.00

### Tuesday

Classic French Onion Soup- Parmesan Pretzel Croutons  
 Endive & Kale Salad- feta, grapefruit, dried cranberries, honeycomb vinaigrette  
 Winter Carrot & Parsnip Salad- arugula, pomegranate seeds, fresh dill, puffed rice, molasses vinaigrette  
 Blackened Lake Trout- cauliflower puree, red pearl onions, fresh herbs  
 Grilled Flank- beech mushrooms, roasted cippolinis, black garlic demi  
 Roasted Purple Fingerlings, shaved parmesan, olive oil, scallions  
 House-made Fig Newton Bars, powdered sugar  
 Crème Brulee'd Gooseberry Shooters- dehydrated raspberry  
 \$83.00

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### Wednesday

Butternut squash Soup, chili pine nuts, lemon crème fraiche  
Green Lentil Salad- radicchio, acorn squash, fresh cheese, red wine vinaigrette  
Winter Caprese Salad- heirloom tomatoes, persimmons, smoked ciliegine, peppadew peppers, opal basil, white balsamic vinaigrette  
Parmesan Crusted Chicken- cherry tomatoes, crispy brussel sprouts, sage jus  
72 hr Braised Short Rib- sweet potato puree, rainbow chard, crispy shallots, whiskey demi  
Tri-Color Cauliflower- truffle oil, salted cashews, fresh herbs  
Chocolate Biscotti Shooter- white chocolate, espresso mousse  
Apple Cinnamon Tartlettes- brown butter apples, ginger crumble  
\$81.00

### Friday

Pumpkin & Celeriac Soup- lemon mascarpone, spiced chestnuts, olive oil  
Winter Barley Salad- heirloom barley, roasted root vegetables, rocket greens, sweet potato vinaigrette  
Red Endive Salad- shaved nutmeg apples, dried figs, sorrel, Grana Podano, vanilla grapefruit vinaigrette  
Braised Chicken Thighs- onion confit, red lentils, hot honey drizzle  
Seared Tenderloin- mushroom conserva, braised baby fennel, local cherry demi  
Roasted Purple Sweet Potatoes, Whiskey Maple, Fresh Tarragon, Crispy Shallots  
Desserts:  
Cranberry Panna Cotta- candied pistachios, cinnamon zest  
Chocolate Hazelnut Cookie Sandwich- orange mousse  
\$84.00

### Thursday

Potato Leek Soup- smoked 6-year cheddar, chives  
Red Gem Caesar- tomato focaccia croutons, shaved parmesan, crispy capers, grated egg  
Beet Salad- red & golden beets, green romaine, crispy quinoa granola, gorgonzola, orange vinaigrette  
Braised Lamb Loin- parsnips, French beans, pearl onions  
Brown Sugar Salmon- asparagus, mustard beurre blanc  
Gnocchi- chive butter, oyster mushrooms  
Pumpkin Biscuits- fresh berries, cinnamon cream  
Citrus Poached Pear Galette- ginger, snow sugar  
\$81.00

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# Plated Lunch

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Plated lunch includes, salad, entree and dessert and coffee served tableside

## Salad Selection

Baby kale caesar salad, roasted cherry tomatoes, shaved pecorino, focaccia croutons, caesar dressing

Spring mix salad, herb artichokes, feta, radish, sun dried tomatoes, lemon vinaigrette

Hydro bibb salad, roasted peaches, shaved fennel, candied maytag blue cheese, marcona almonds, honey thyme vinaigrette

Chicago wedge salad, baby iceberg, pickled cherry tomato, caper shallot relish, herb hard-boiled egg and smoke blue cheese dressing

Spinach salad, lime watermelon, yellow cherry tomatoes, feta cheese, roasted red onion relish and balsamic vinaigrette



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## ENTREE SELECTION

Seared 5oz petit filet, truffled parmesan fingerling potatoes, herb baby carrots, roasted zucchini, smoked tomato reduction \$95

72 hour braised short ribs, mascarpone yukon mash, roasted pearl onions, dehydrated tomato, spring carrots, truffle demi \$84

Roasted airline chicken, guajillo grits, asparagus, cippolini onions, toy box cherry tomatoes, lime cucumber salad, chimichurri \$78

Seared bone-in chicken breast, ginger pea puree, au gratin potato, asparagus, crispy shitake mushrooms \$78

Seared salmon, red jasmine rice, chefs mix mushrooms, herb baby carrots, baby squash, coconut red curry \$82

Halibut, sweet cumin corn puree, roasted cauliflower, brown butter green beans, purple pearl onion polenta cake \$93

Soup of the Day - add \$12 per person

Monday: Spring pea soup, black pepper coucons, olive oil

Tuesday: Summer tomato bisque, basil herb salad

Wednesday: Lemon rice and vegetable soup, crispy pancetta

Thursday: Summer minestrone, pesto mascarpone whip

Friday: New york clam chower, citrus croutons

Saturday & Sunday: Chef's Choice

## DESSERT SELECTION

Spiked berry trifle, vanilla sponge cake, vanilla chantilly

Tiramisu, chocolate drizzle, triple berry compote

Hazelnut cream torte, orange anglaise

Spring citrus mousse cake, blueberry coulis, cinnamon crumble

Sweet peaches and creme, pearl sugar biscuit, ginger sugar dust

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## Grab and Go

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Each Grab and Go Lunch is conveniently packaged in an easy to carry container and includes a choice of sandwich or salad, two side dishes, a piece of whole fresh fruit, and a sweet ending. Grab and Go lunch service is available for up to 2 hours.

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**Sides, Desserts and  
Beverage Enhancements**

**Sides select two**

Stone ground mustard potato  
salad

Herb pasta salad

Creamy cabbage slaw

Fresh fruit salad

Potato chips

**Desserts**

Chocolate Chunk Cookie

Sugar Cookie

Rice Krispies treat

Fudge brownie

**Add Beverages**

Pepsi, Diet Pepsi, Starry,

Mountain Dew & Kickstart

Bottled or sparkling waters

Pure leaf bottled iced tea

\$9 each

Freshly brewed iced tea with  
lemon

\$150 per gallon

Refreshing lemonade  
150 per gallon

Freshly Brewed Starbucks  
Coffee, Decaffeinated Coffee  
and Hot Tazo Teas

\$185 per gallon

**Sandwich Selection**

Smoked Turkey Sandwich  
Provolone cheese, honey  
Dijon mustard, Mutli grain  
bread

Grilled Chicken Sandwich  
Herb-grilled chicken breast,  
romaine lettuce, tomato, &  
pesto aioli, on a tomato-  
parmesan ciabatta

Roast Beef Sandwich  
Thinly sliced roast beef,  
Wisconsin cheddar cheese,  
romaine lettuce, sundried  
aioli, herbed ciabatta

Smoked Ham Sandwich  
Virginia smoked ham, Swiss  
cheese, romaine lettuce,  
tomato, & honey-dijon on a  
artisan pretzel roll

Grilled Vegetable Wrap  
Marinated grilled vegetables,  
feta cheese, arugula, spinach  
tortilla

Tomato & Mozzarella  
Sandwich Roma tomatoes,  
fresh mozzarella, watercress,  
balsamic aioli, herb focaccia  
\$75.00

**Salad Selection**

Grilled Chicken Cobb Salad  
Romaine / iceberg blend,  
cucumber, pickled red onion,  
egg, smoked bacon, tomato,  
herb buttermilk dressing (GF)

Grilled Chicken Caesar Salad  
Romaine lettuce, parmesan,  
garlic herb croutons, creamy  
Caesar dressing

Steak salad with spinach and  
goat cheese salad, frisee,  
pickled red onion, egg,  
tomato, toasted walnuts,  
raspberry vinaigrette  
\$75.00

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# reception Table

Reception Tables are designed for 2 hours of Service

## Crafted Cheeses

Smoked gouda, soft French brie, Maytag bleu, creamy goat, herb boursin, Monterey jack and Wisconsin cheddar (GF)

Lavosh and Carr's® crackers and artisan breads

\$38 per person

## Antipasti

Traditional Italian meats & cheeses, marinated artichokes, mushrooms in garlic and olive oil, grilled peppers, selection of olives with crusty Italian breads

\$38 per person

## Grilled Marinated Vegetables

Brushed with fresh herbs, aged balsamic vinegar, roasted garlic and cracked black peppercorn (GF)

\$31 per person

## Vegetables in the Raw

Julienne of celery, carrots, red and green peppers, cucumbers & vine-ripened cherry tomatoes (GF)

\$28 per person

## Seasonal Sliced Fruit

Sliced luscious melons, tropical pineapple, bunches of California seedless grapes and sweet strawberries (GF)

\$28 per person



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### Tapas

Roasted red pepper hummus, spicy feta dip, spinach dip, bruschetta with mushrooms, gorgonzola cheese and walnuts, olive tapenade, crisp veggie crudites, vegetable-ranch dip and baba ganoush pita triangles, bagel chips, sliced baguettes and gourmet crackers  
\$28 per person

### Sushi

Rainbow rolls (GF), vegetarian rolls, spicy tuna rolls (GF)  
Sashimi (GF), nigiri sushi (tuna, salmon, eel) (GF)  
Served with shoyu, wasabi and pickled ginger (four pieces per person)  
\* An Authentic Sushi Chef may be added @ 375 per chef (2-Hour Maximum)  
\$48 per person

### Mediterranean

Trio of Hummus (roasted red pepper, eggplant, traditional) seasoned pita chips & bagel chips  
\$28 per person

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## The Raw Bar

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Served on Crushed Ice with Cocktail Sauce, Horseradish, Lemon Wedges, Spicy tabasco & Mignonette  
Minimum 25 People

### Prawns

Chilled Jumbo Gulf Prawns  
\$10.00

### Clams

Chilled Littleneck Clams  
\$8.00

### Oysters

East and West Coast Oysters  
\$9.00

### Mussels

Chilled Mussels  
\$8.00

### Crab Legs

King Crab Legs  
\$22.00

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## Reception

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### Action Stations

#### Carving

Herb-Crusted Beef Tenderloin (GF) Creole mustard,  
horseradish cream and fresh onion rolls

serves 28 people

\$825 each

Barbecue Pork Ribs with bourbon and chili-soy  
glazed barbecue sauces Served with creamy  
coleslaw

serves 60 people

\$1320 each

Oven Roasted Breast of Turkey

Cranberry relish (GF) and buttery petite croissants

serves 40 people

\$720 each

Honey-Glazed Country Ham

Pineapple chutney, whole grain mustard &  
buttermilk biscuits

serves 40 people

\$600 each

#### Street Vendor

Chicago-style Hot Dog with yellow and whole grain  
mustard, ketchup, relish, sport peppers, pickle,  
celery salt on a poppy seed bun

Italian Sausage with sweet peppers, giardiniera, au  
jus on a kaiser roll

Bratwurst with grilled onions, sauerkraut, yellow and  
whole grain mustard

Polish Sausage with grilled onions and yellow and  
whole grain mustard

Italian Beef Sandwich with sweet peppers,  
giardiniera, au jus on an Italian roll

select two \$29 per person

select three 35 per person

A Culinary Attendant Fee of \$350 is required for all carving and action stations (2-hour Maximum)

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### Slider Station - Select 3

Grass-fed Beef Slider with onion jam on a potato bun  
Black Bean Slider with tomatillo salsa on hawaiian bread  
BBQ Chicken Slider with gorgonzola cream on a pretzel roll  
Super Lump Crab Cake Slider with preserved lemon aioli on a corn dusted bun  
\$35 per person

### Chicago Deep Dish Pizza

Three Pizza Styles  
Meat lovers, tomato with cheese and vegetarian  
Served with grated parmesan cheese and red chili pepper flakes  
Based on 2 pieces per person  
\$32 per person

### Tuscany

Choice of two pastas: Penne, fusilli, bowtie, egg fettuccine, ricotta tortellini  
Choice of two sauces: wild mushroom cream, grilled vegetable marinara, rich burgundy bolognese, alfredo basil pesto cream  
Served with Italian crusty breads and focaccia, Parmesan cheese, and crushed red pepper  
\$36 per person

### WEST 18TH STREET TACO STATION

**select two proteins**  
Rotisserie al pastor with grilled pineapple  
Authentic carne asada (GF)  
Free-range pulled ancho chile chicken thigh (GF)  
Served with house-made chicharrón, diced onions, romaine lettuce, cilantro, lime wedges, queso fresco, grilled jalapeno and green tomato salsa, chipotle and ripened red tomato salsa, sour cream, guacamole (GF)  
\$40 per person

### French Fry Bar

Made-to-order tater tots, waffle fries & seasoned wedge fries (GF)  
Served with house-made ketchup, truffle aioli, chipotle mayo & sour cream  
minimum of 100 people  
\$26 per person

### Gnocchi

Potato gnocchi with wine butter, cremini mushrooms, sage, capers, italian parsley (GF)  
Potato gnocchi with crispy pancetta, peas, fontina cream, shaved pecorino romano (GF)  
\$34 per person

### Greek Town

Chicken & lamb gyros served with sliced onions, fresh tomato, diced cucumber (GF), warm pita bread & tzatziki sauce  
minimum of 100 people  
\$34 per person

### Mac Bar

Merlot braised short ribs, stewed mushrooms & truffle oil  
Primavera  
Mélange of vegetables with mascarpone, cheddar & swiss cheeses  
Chicken with Chipotle seasoning, guacamole, sour cream & Chihuahua cheese  
Select two \$32 per person  
Select three \$42 per person

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## Poke Bowl

### **select 2 proteins**

Tuna, salmon, sesame marinated tofu  
Choice of two (GF) bases: Sticky white rice, quinoa,  
baby kale, served with seaweed salad, edamame,  
beansprouts, sliced mushrooms, roasted corn, green  
onions, avocado, pickled ginger, crispy onion (GF),  
wonton strips, macadamia nuts, topped with sriracha  
aioli, sesame soy, and yuzu vinaigrette  
\$35 per person

## Saute Station

Jumbo prawns with garlic-herb butter and sweet  
brandy glaze (GF)  
Petite filet medallions, peppercorn demi-glace(GF)  
Lamb chop lollipops with gremolata butter (GF)

### **three pieces per person**

select two \$37 per person  
select three \$46 per person

## Dim Sum

### **select three**

Cha siu pork bao, chicken dumplings, wasabi pork  
shumai, shrimp shumai, vegetable gyoza, vegetable  
pot stickers  
Served with soy ginger and sweet garlic chili sauces  
\$32 per person

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# Reception Cold Canapes

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Cold Canapes Canapes can be butler passed or served on stations

## Antipasto Skewer - Vegetarian

Italian marinated sun-dried tomato, tangy artichoke, mozzarella and kalamata olive  
\$10.00

## Salmon Spiral Skewer

Smoked Salmon, capers & herbed cream cheese GF  
\$10.00

## Mushroom Tartlet- Vegetarian

Truffle mushroom tartlett with goat cheese and fresh herbs  
\$10.00

## Balsamic Tomato Jam Crostini

Honey balsamic tomato jam, black pepper mousse, crispy onion on a savory crostini  
\$10.00

## California Roll - Vegan

California Rolls GF with wasabi, soy-ginger dipping sauce  
\$10.00

## Tomato Ciliegini Shooter - Vegetarian, GF

Tomato and ciliegini shooter with fresh basil pesto and pickled red onion  
\$10.00

## Hummus Canape - Vegan

Hummus canape with cucumber, caper relish and extra virgin olive oil  
\$10.00

## Compressed Cantaloupe Skewer

Cantaloupe skewer with sliced prosciutto, pickled mustard see and fresh parsley  
\$10.00

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# Reception Hot Canapes

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Hot Canapes Canapes can be butler passed or served on stations

## Cuban Cigar - GF

Shaved smoked ham, dijon mustard, diced pickle,  
mostarda aioli  
\$11.00

## Candied Apple Pork Belly

Applewood smoked pork belly and fire roasted fuji  
apples in a brown sugar glaze  
\$11.00

## Chicken Quesidilla Cone

Tender chicken, vegetables and spices presented in  
a cone  
\$11.00

## Crab Cake

Lump crab cake with zesty chipotle aioli  
\$11.00

## Honey Siracha Chicken Meatball

Asian chicken meatball glazed with sriracha and  
honey  
\$11.00

## Chicken and Pineapple Skewer

Chicken, pineapple on a skewer with salsa verde  
\$11.00

## Korean Steak Taco

Marinated steak, cabbage slaw, tortilla flute,  
chimichurri  
\$11.00

## Frank 'n Blanket

Beef frank wrapped in puff pastry and served with a  
mustard dipping sauce  
\$11.00

## Beef Wellington

Miniature beef wellington with sauce choron  
\$11.00

## Golden Coconut Chicken

Coconut chicken tenders, ginger plum sauce  
\$11.00

## Peking Duck Roll - GF

Peking duck roll with sweet thai chili sauce  
\$11.00

## BBQ Brisket

Fiery peach BBQ brisket  
\$11.00

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### Vegan risotto cake - Vegan

A blend of coconut infused risotto, mango, pineapple, cilantro and lemongrass, breaded in coconut flakes

\$11.00

### Vegetable Pot Sticker

Soy marinated vegetables, cabbage wonton, soy-ginger dipping sauce

\$11.00

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## Bar Packages

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Host Bar on Consumption per Drink and Per Person by the Hour

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## Primary Bar

Spirits \$14 - Beefeater Gin, Smirnoff Vodka  
Cruzan Aged Light Rum, Captain Morgan Original  
Spiced Rum, Dewar's Scotch, Jim Beam Bourbon,  
Canadian Club Whiskey, Jose Cuervo Tradicional  
Silver, Hennessy VS Cognac

Wine \$14 -Sycamore Lane Chardonnay

Quintara, California Chardonnay

Vin 21, California Sauvignon Blanc

Campo di Fiori, Italy Pinot Grigio

Sirena del Mare, Italy Rose

Domaine Ste Michelle Brut Sparkling Wine

Mumm Napa Brut, Napa Valley

Harmony & Soul, California Cabernet Sauvignon

Sycamore Lane Cabernet Sauvignon

Fable Roots, Italy Red Blend

### ***Domestic Beer \$10***

Miller Lite, Michelob Ultra,

Corona Light,

Sam Adams Boston Lager

Heineken 0.0 Non-Alcoholic

### ***Imported Beer \$11***

Heineken, Stella Artois and Modelo Especial

### ***Local Craft Beer \$12***

Revolution Anti-Hero Revolution Fist City Pale Ale

Truly Hard Seltzer

Red Bull

Non-Alcoholic Beverages - \$8

Sweet Vermouth, Martini & Rossi Extra Dry

Dry Vermouth, Martini & Rossi Rosso

Hiram Walker Triple Sec

Soft Drinks, Bottled Water, Perrier Sparkling Water  
and Fruit Juices

## Select Bar

### ***Spirits \$15***

Tanqueray Gin, Absolut Vodka, Captain Morgans

Original Spiced Rum, Bacardi Rum, Jack Daniels

Maker's Mark Bourbon, Dewar's Scotch

Canadian Club Whiskey, Don Julio Blanco Tequila

Courvoisier VS Cognac

### ***Wines \$16***

Louis Jadot Macon Villages Chardonnay

Quintara, California Chardonnay

Vin 21, California Sauvignon Blanc

Campo di Fiori, Italy Pinot Grigio

Marlborough Dashwood Sauvignon Blanc

Sirena del Mare, Italy Rose

Mumm Napa Brut, Napa Valley

Harmony & Soul, California Cabernet Sauvignon

Louis Martini Cabernet Sauvignon

Robert Mondavi Pinot Noir

Fable Roots, Italy Red Blend

### ***Domestic Beer \$10***

Miller Lite, Michelob Ultra, Corona Light,

Sam Adams Boston Lager, Heineken 0.0 Non-  
Alcoholic

### ***Imported Beer \$11***

Heineken, Stella Artois and Modelo Especial

### ***Local Craft Beer \$12***

Revolution Anti-Hero, Revolution Fist City Pale Ale

Truly Hard Seltzer

Red Bull

Non-Alcoholic Beverages - \$8

Sweet Vermouth, Martini & Rossi Extra Dry

Dry Vermouth, Rossi Rosso

Hiram Walker Triple Sec

Soft Drinks, Bottled Water, Perrier Sparkling Water  
and Fruit Juices

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## Grand Bar

### *Spirits \$16*

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Original Spiced Rum, Jack Daniels Bourbon, Knob Creek Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Patron Silver Tequila Hennessey VSOP Cognac

### *Wines \$16*

Louis Jadot Macon Villages Chardonnay  
Quintara California Chardonnay  
Campo di Fiori, Italy Pinot Grigio  
Marlborough Dashwood Sauvignon Blanc  
Vin 21, California Sauvignon Blanc  
Sirena del Mare, Italy Rose  
Mumm Napa Brut, Napa Valley  
Louis Martini Cabernet Sauvignon  
Harmony & Soul California Cabernet Sauvignon  
Fable Roots, Italy Red Blend  
Robert Mondavi Pinot Noir

### *Domestic Beer \$10*

Miller Lite, Michelob Ultra, Corona Light  
Sam Adams Boston Lager,

### *Heineken 0.0 Non-Alcoholic Imported Beer \$11*

Heineken, Stella Artois and Modelo Especial

### *Local Craft Beer \$12*

Revolution Anti-Hero Revolution Fist City Pale Ale  
Truly Hard Seltzer  
Red Bull

### *Non-Alcoholic Beverages - \$8*

Sweet Vermouth, Martini & Rossi Extra Dry  
Dry Vermouth, Martini & Rossi Rosso  
Hiram Walker Triple Sec  
Soft Drinks, Bottled Water, Perrier Sparkling Water  
and Fruit Juices

## Per Person Bar by the Hour

### Primary Bar

First Hour - \$26

Each Additional Hour - \$15

### Select Bar

First Hour - \$27

Each Additional Hour - \$15

### Grand Bar

First Hour - \$28

Each Additional Hour - \$16.00

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# cash bar

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All cash bars require a \$650 minimum per bar

## Primary Brands \$15

Beefeater Gin  
Smirnoff Vodka  
Cruzan Aged Light Rum  
Captain Morgan Original Spiced Rum  
Dewar's Scotch  
Jim Beam Bourbon  
Canadian Club Whiskey  
Jose Cuervo Tradicional Silver  
Hennessy VS Cognac

## Wine \$14

Selections of House White and Red  
Sycamore Lane Chardonnay  
Marlborough Dashwood Sauvignon Blanc  
  
Sycamore Lane Cabernet Sauvignon  
Sycamore Lane Merlot

## Imported Beer \$11

Heineken  
Stella Artois  
Modelo Especial

## Domestic Beer \$10

Miller Lite  
Michelob Ultra  
Samuel Adams Boston Lager  
Corona Light  
Heineken 0.0 Non-Alcoholic

## Craft Beer \$12

Revolution Anti-Hero  
Revolution Fist City Pale Ale  
Truly Hard Seltzer

## Non-Alcoholic Beverages \$8

Soft Drinks  
Bottled and Mineral Waters  
Fruit Juices

A Bartender Fee of \$300 is required for every 100 guests (3-hour Maximum) A Bartender Overtime Fee of \$45 will be charged per bartender for each additional hour of service A Cashier Fee of \$250 is required for every 200 guests (3-hour Maximum) A Cashier Overtime Fee of \$45 will be charged per cashier for each additional hour of service In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. The Sheraton Grand Chicago reserves the right to exercise our legal responsibility and social obligation in refusing service to any guest.

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## Wine Menu

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From the Countries Vineyards to our table

### Chardonnay

Sycamore Lane, California \$51  
Quintara, California \$51  
J Lohr Estates \$59  
Kenwood Vineyards, Sonoma County \$65  
Chalk Hill, Sonoma Coast \$75  
Jordan, Russian River \$89.00

### Sauvignon Blanc

Dashwood, Marlborough, Sauvignon Blanc \$51  
Vin 21, California \$51  
Murphy-Goode, California \$60  
Kim Crawford, New Zealand \$67  
Ferrari-Carano Fume Blanc, Sonoma County \$70

### Cabernet Sauvignon

Sycamore Lane, California \$51  
Harmony and Soul, California \$51  
Avalon, California \$56  
Louis M. Martini, Sonoma County \$75  
Stags Leap "Artemis" Napa 130

### Merlot

Sycamore Lane, California \$51 House wine  
Line 39, California \$51  
Meiomi Belle Gloss, Central Coast \$65  
Erath, Oregon \$70  
Emeritus, Russian River 105

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### Alternative White

Campo id Fiori, Italy Pinot Grigio \$51  
Placido Pinot Grigio, Italy \$51  
Sirena del Mare, Italy Rose \$51  
Magnolia Grove Rose by Chateau St. Jean \$51  
King Estate Pinot Gris, Oregon \$70  
Santa Margarita Pinot Grigio \$80

### Sparkling and Champagne

Domaine Ste, Michelle Brut, Washington \$51  
Kenwood Yulupa Cuvee Brut NV, California \$52  
Mumm Napa Brut, Napa Valley \$63  
Moet Chandon Imperial, France \$87  
Schramsberg Rose Blanc de Blanc, California \$75  
Veuve Clicquot Yellow Label, France \$130

### Pinot Noir

Meiomi Belle Gloss, Central Coast \$52  
Big Fire, Oregon \$56  
Emeritus, Russian River \$80  
Winderlea, Dundee Hills \$114

### International Red

Chateau Bellevue, Bordeaux Superieur \$52  
Fable Roots, Italy Red Blend  
Cantena Clasic, Malbec, Mendoza \$55  
Casalvento Chianti Classico, Tuscany \$55  
Casa Lapostolle "Cuvee Alexandre Merlot Chile"  
\$64  
Marques De Murrieta, Rioja Reserva 75

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# Crafted Cocktails

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Muddle, Smoke, Ice and Herbal Essence Let us help you create a signature crafted cocktail for your event!

## Chicago Mule

Jameson Irish Whiskey  
Ginger Beer  
Honey Simple Syrup  
Lime Juice  
Garnished with a Lime Wedge  
\$17 per drink

## Sheraton Old Fashioned

Few Bourbon  
Pomegranate Juice  
Splash of Water  
Sugar Cube  
Orange Bitters  
Garnished with an Orange Peel  
\$17 per drink

## 312 Martini

Absolut Vodka  
Dry Vermouth  
Choice of Bleu Cheese Stuffed Olives,  
Anchovies Stuffed Olives, Regular Olives  
Garnished with a Lemon Twist  
\$17 per drink

## Chi-loma

Mezcal  
Campari  
Grapefruit Soda  
Lime Juice  
Rimmed with a Spicy Salt  
Garnished with Grapefruit Wedge  
\$17 per drink



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# Dinner Table

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Dinner table is served with Coffee, Decaffeinated Coffee, Hot Tea, Dinner Rolls & Sweet Butter

## Home Cooking

### STARTERS

Smoked tomato bisque, black pepper creme fraiche

Panzanella salad, heirloom tomatoes, red onion, fresh cialingini, toasted focaccia, herb pesto

Summer mixed green salad, roasted grapes, smoked pecans, shaved cucumber, yellow cherry tomatoes, manchengo

dinner is shared when people engage, laugh and enjoy a meal together

### ENTREES

Smoked honey salmon, roasted cherry tomatoes, summer squash, whole grain mustard jus

Seared bone-in chicken breast, heirloom carrots, asparagus, herb jus

Grilled flank steak, crispy mushrooms, clipped green beans, demi

Caramelized broccolini, chili flakes, citrus butter

Crispy fingerling potatoes, parmesan, truffle butter

### DESSERT

Chocolate decadence cake, caramel, sea salt

Triple berry cheesecake, lavender caramel

Peach ginger shortcake, toasted coconut

\$130 per person

Meal functions of 20 or fewer guests are subject to a \$300 Labor Fee

All food and beverage is subject to a 25% taxable Service Charge and 11.75% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

# Dinner Table 2

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Dinner table is served with Coffee, Decaffeinated Coffee, Hot Tea, Dinner Rolls & Sweet Butter

## Harvest Table

### STARTERS

Summer corn soup, red potatoes, carrots,

fresh peas, navy beans, parmesan broth

Spelt and quinoa salad, black beans,

parmesan broth

Fried green tomato salad, bruno-usto arugula,

watermelon radish, toasted sunflower seeds,

fresno vinaigrette

### ENTREE

Slow roasted chicken thighs, clipped green

beans, caper gremolata, chicken demi

48 hour short rib, chefs mix mushrooms,

asparagus, fresno pepper relish

Wild and brown rice pilaf, herb mire-poix,

citrus butter

Brown butter cauliflower, capers, roasted

onions



### DESSERT

Tiramisu, whipped mascarpone, fresh berries

Fresh berry shortcake, local honey, whipped

cream

\$125 per person

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## Plated dinner

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All Plated Dinners include a Starter, Entree and Dessert, Chef's selection of seasonal vegetables, rolls & sweet butter, and freshly brewed Starbucks® coffee, decaffeinated coffee and invigorating herbal teas

### *Entree Selection*

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### Beef Tenderloin - Sustainable Menu

Caramelized Brussels, **NICHOLS FARM** red veined sorrel, Carolina ruby crema, spicy croutons, shaved aged parmesan cheese, hydroponic watercress, parmesan emulsion

**SLAGEL FAMILY FARM** pan-seared espellete beef tenderloin, rose finn apple, sautéed watermelon radish, pea shoots, maitake mushroom, herb demi (GF)

Roasted heirloom cauliflower, nueske pork belly, red mustard seed (GF)

**WISCONSIN DAIRY** vanilla panna cotta,

**MICHIGAN** bing cherry compote, blommer dark chocolate

\$125 per person

### Herb Crusted Chicken Breast

Jumbo lump dungeness crab cake, arugula and mache salad, charred corn, espelette aioli, blood orange vinaigrette

Prosciutto herb crusted chicken breast, swiss chard, caramelized infused rice cake, roasted asparagus, bacon demi

Mango blueberry coconut layer torte with vanilla anglaise

100 Per Person

### Prime Rib Eye Filet

Radicchio, endive, romaine, carrot, radish, frisee slaw, bacon lardons, sherry vinaigrette, poached egg served tableside (GF)

Seared prime rib eye filet, wild mushrooms, tabasco onions, sweet peppers, and pepper jack au gratin (GF)

White chocolate tiramisu trifle, spiced pears, poire william reduction

\$116 per person

### Sauteed Salmon

Asparagus, red beets, goat cheese, frisee-spring blend, truffle lemon vinaigrette

Seared salmon, lentil ragout, onion puree, roasted tomatoes, red roasted potatoes, patty pans & snap peas

Apple galette, caramel-rum drizzle, cinnamon whipped cream

\$102 per person

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### **Seared Chicken Breast**

Baby Spinach, toasted pecans, grape tomatoes, goat cheese, baby pear, vanilla bean vinaigrette (GF)

Seared chicken breast, roasted cipollini onions, bacon lardons, mushroom red wine demi, sour cream red skin mashed, broccolini & baby carrots (GF)

Duo of gianduja chocolate mousse and white chocolate terrine, lemon napoleon & sour cherry gelee  
100 per person

### **Cobia Filet**

Beet Salad, Yellow, red, and candy cane beets, black angus beef carpaccio, goat cheese vinaigrette, argan oil (GF)

Grilled cobia filet, Potato fennel cake, baby root vegetable ‘fricassee’, blood orange beurre blanc (GF)

Chocolate ganache tart with caramel drizzle and vanilla cream  
\$95 per person

### **Braised Short Ribs**

Baby lettuces, crumbled gorgonzola, roasted apricot, caramelized pecans, white balsamic vinaigrette (GF)

Hoisin glazed braised short ribs, spicy chile garlic sauce, braised escarole & leek ragout, potato pave, haricot vert & patty pans

Chocolate peanut butter coupe, gran marnier cheesecake, vanilla blood orange anglaise  
100 per person

### **Amberjack Yellowtail**

Field greens, edamame, goat cheese, tomato, spicy apricot vinaigrette (GF)

Seared Amberjack yellowtail veracruzana with traditional sauce of tomato, onion, garlic, mild chiles, cilantro, lime juice and herbs, red roasted potatoes, patty pans and snap peas (GF)

Citrus curd brandy tulip, fresh berries, chocolate godiva mousse  
\$95 per person

### ***Combination Entrees***

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### Braised Short Ribs and Salmon

Chili roasted apple with a bouquet of greens, triple cream cheese souffle, candied walnut

Hoisin glazed braised short ribs, spicy chile garlic sauce paired with a roasted salmon, honey-suckle glaze, braised escarole & leek ragout, potato pave, haricot vert & patty pans

Tuile basket filled with lemon curd & fresh berries paired with a chocolate opera torte & vanilla bean sauce

\$125 per person

### Petit Filet and Sea Bass

Baby bibb-frisee blend, roasted baby pear, spiced walnuts, wedge of bleu, vanilla bean vinaigrette (GF)

Pepper crusted petit filet paired with seared sea bass, napa cabbage ragout, truffle fingerlings, baby carrots, roasted tomatoes & foie gras demi (GF)

Strawberry panna cotta, balsamic reduction, zesty strawberries & candied mint

### Market Price

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# Timothy Wedell

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As Executive Chef of Sheraton Grand Chicago Riverwalk, Chef Timothy Wedell oversees the culinary operations at the hotel's banquets and room service as well as food service at the hotel's four dining outlets – Shula's Steak House, Riverside Cafe, Link Cafe and Chicago Burger Company. Chef Wedell brings a seasoned background to Sheraton and is excited to rejoin the Marriott family.

Earlier in his career, he worked with DPG Club Development as the Executive Chef to help transform private islands and escapes into luxury resorts. He then gained experience as the Executive Chef at Starwood and Marriott properties in Charlotte, North Carolina, and Chicagoland for a total of eight years before heading West to take a position as the Executive Chef of Omni Hotels & Resorts. Throughout, Chef Wedell also enjoyed seasons as the Chef de Cuisine at Augusta National Golf Course, home of The Masters Golf Tournament, where he worked in the main clubhouse for seven years up to 2022.

His approach to leading is rooted in patience and a love for service. He aims to give back to those in the culinary

## MEET OUR EXECUTIVE CHEF

profession by fostering an environment that values understanding, collaboration and growth. Chef Wedell is thrilled to join the Sheraton team and share his passion for bringing people together through food.

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SHERATON GRAND CHICAGO RIVERWALK

301 East North Water Street, Chicago, Illinois

 [Visit Website](#)

312.464.1000



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