

Sheraton Grand Chicago Riverwalk

EVENT MENU

Menu updated: 05/15/2026



The world's Gathering Place



THE WORLDS GATHERING PLACE

Your Food & Beverage Experience begins here!

The Sheraton Grand welcomes you to the heart of the city. Located on the Chicago river, the hotel offers an imaginative and memorable selection of themed receptions and events. Whatever the inspiration, it can be brought to life, Chicago style. With versatile spaces, inspired menus, and a creative, experienced events team, the Sheraton Grand makes the impossible possible.

All food and beverage is subject to a 25% taxable Service Charge and 12% sales tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

Terms and Conditions

TAXES AND SERVICE CHARGE

All food and beverage is subject to a 25% taxable Service Charge and 12% sales tax, which is subject to change.

GUARANTEES

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 date. Business days exclude **Saturdays, Sundays, and U.S. federal holidays.**

Once the Client submits the final guarantee within seventy-two (72) hours of the event, the guaranteed number becomes final and may not be reduced for any reason. Should the actual attendance fall below the guaranteed number, the Client remains fully responsible for all food, beverage, service charges, and applicable taxes based on the guaranteed count. Increases may be accommodated at the sole discretion of the venue and are subject to product availability.

Event: SUN	Guarantee Due: WED
Event: MON	Guarantee Due: WED
Event: TUE	Guarantee Due: THU
Event: WED	Guarantee Due: FRI
Event: THU	Guarantee Due: MON
Event: FRI	Guarantee DUE: TUE
Event: SAT	Guarantee DUE: WED

MISCELLANEOUS FEES

- Meal functions of 20 or fewer guests are subject to a \$300 buffet minimum fee.
- A culinary fee of \$350 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 of 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 Bubbler and ECO-Friendly Plastic Cups.

MEETING ROOM SETUP CHANGES

There will be a labor fee of \$.75 per square foot to re-set meeting rooms. This charge is applicable when requesting changes outside the original contracted agreement, requesting resets to be completed with a 3 hour or less window between functions or if a request is made to change the primary set up within (10) days of that meeting's scheduled set time. Cleanup Fee's will be assessed should floor, wall and ceiling marks require more than traditional cleaning in meeting rooms.

DIETARY NEEDS & SPECIAL REQUESTS

All food and beverage is subject to a 25% taxable Service Charge and 12% sales tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

Our food and beverage team are ready to accommodate any dietary and special requests. These should be submitted with your food and beverage specifications by event meal period where applicable. The number of meals requested will be included in your final guarantee and additional charges may apply under certain circumstances.

Abbreviations for Dietary Restrictions on our menus are:

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free, NF = Nut Free, *Contains Sesame and *Contains Soy

Note: Nut Free means it does not contain nuts but may have been produced in a facility where nuts may be found.

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.

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.

SECURITY AND CONDUCT OF EVENT

All food and beverage is subject to a 25% taxable Service Charge and 12% sales tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

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. 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.

LINENLESS TABLES

We are proud to now offer linenless event sets throughout the hotel—delivering a sleek, contemporary look that enhances your event and reduces environmental impact. Our tables feature aluminum extrusions made with 70% recycled material (10% post-consumer, 60% pre-consumer) and are fully recyclable. The laminate surfaces are GREENGUARD-certified for low emissions, and the adhesives used contain no urea-formaldehyde resins, supporting a healthier, more sustainable event environment. See your sales or event manager for pricing and information if you would like to add linen to your sets.

The Hotel will no longer carry linen inventory, if you are requesting linen for an event or meeting, linen will need to be rented.

Please ask your event manager for pricing information.

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Breakfast Table

All breakfast offerings served with Starbucks Regular Coffee, Decaffeinated Coffee, and Teavana Herbal Teas.

River East Continental

Freshly Squeezed Orange, Apple and Grapefruit Juice
Sliced Seasonal Melons- *GF, DF*
Freshly Baked Breakfast Pastries and Croissants
Whipped Butter and Seasonal Jams - *Contains Gluten & Dairy*
Individual Chobani Greek Yogurt - *Contains Dairy*
\$60.00 Per Person

Streeterville Healthy Start

Freshly Squeezed Orange and Grapefruit Juice
Superfood Smoothie Shooter: Power Green Smoothie with Apple, Pineapple, Kale and Ginger
Freshly Cut Seasonal Fruit, Garnished with Berries, - *GF, DF*
Individual Chobani Greek Yogurt and Fresh Granola - *Contains Dairy, NF*
Blueberry, Carrot, Bran and Raisin Muffins -*Contains Gluten*
Overnight Oats, Local Honey, Cinnamon, Dried Cherry
Roasted Tomato, Spinach & Feta Egg White Frittata - *GF, DF, VEG*
Maple Chicken Apple Sausage - *GF, DF, GF*
\$72.00 Per Person

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Windy City Comfort Breakfast

Freshly squeezed orange, apple grapefruit juice
Fresh cut seasonal Melons *GF, DF*
Chocolate Drizzled Croissant Beignet, Blueberry
Scone, Lemon Glazed Poppy loaf with Whipped
Butter and Jams - *Contains Gluten & Dairy*
Chicago Scramble | pepper, onion, mild giardiniera
GF, DF
Aged Cheddar Hashbrown Casserole - *GF, NF VEG,*
V, Contains Dairy
Maple Breakfast Sausage - *GF, DF*
\$73.00

The Grand American Breakfast

Freshly Squeezed Orange, Apple and Grapefruit
Juice
Freshly Cut Seasonal Melons - *GF, DF*
House Baked Bagels and Toasting Breads with
Whipped Butter and Jams - *Contains Gluten & Dairy*
Assortment of Bakery Fresh Pastries - *Contains*
Gluten & Dairy
Individual Chobani Greek Yogurt and Fresh Granola -
Contains Dairy, NF

Eggs: Choice Of *(select one)*

Classic Scrambled Eggs with Chives,- *GF, DF*
Roasted Tomato, Spinach & Feta Egg White Frittata,
GF, VEG
Smoked Ham & Swiss Strata Muffin - *GF, DF, VEG*

Potato: Choice Of *(select one)*

Crispy Skillet Breakfast Potatoes with Caramelized
Onion and Roasted Peppers - *GF, DF, VEG, V*
Traditional Hashbrowns - *GF, DF, VEG, V*
Potato Pancakes with Sour Cream and Chives -
Contains Gluten, DF, VEG, V
Maple Sweet Potato Hash | poblano and Onion - *GF,*
DF, VEG, V

Protein: Choice Of *(select one)* ***\$12 for additional Protein**

Applewood Smoked Bacon, - *GF, DF*
Midwest Pork Sausage - *GF, DF*
Country Ham with Redeye Gravy - *Contains Dairy, GF*
Chicken Apple Sausage - *GF, DF*
Turkey Sausage Link - *GF, DF*
Plant Based "Sausage" Patty or Vegan Chorizo Hash
add 5, *GF, DF, VEG, V*
\$74.00

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Breakfast Stations

Breakfast Action Stations must be a minimum of 50% of your guarantee

Chef Attended - Made to Order Eggs Station

Cage Free Eggs, Egg Whites and Egg Substitute -
GF, DF

Proteins: Country Ham, Crumbled Sausage, Apple
Chicken Sausage, *GF, DF*

Vegetables: Vine Ripened Tomatoes, Green
Peppers, Spinach, Sweet Onions, Sliced
Mushrooms, Jalapenos and Asparagus - *GF, DF,*
VEG, V

Cheese: Wisconsin Cheddar, Pepper Jack and
Crumbled Feta - *Contains Dairy*

\$32.00 Per Person

Eggs Benedict Bar - Display Station

Select Two:

Northern – English Muffin, Canadian Bacon,
Hollandaise - *Contains Gluten & Dairy*

Southern – Buttermilk Biscuit, Pork Sausage Gravy -
Contains Gluten & Dairy

East Coast – English Muffin, Smoked Salmon,
Asparagus, Dill Hollandaise - *Contains Gluten and*
Dairy

West Coast – English Muffin, Smoked Pork Belly,
Queso Fresco, Ancho Hollandaise - *Contains Dairy*
\$33.00 Per Person



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Griddle Bar - Display Station

Select Two:

Pearl Sugar Waffles, Buttermilk Pancakes or Brioche

French Toast - *Contains Gluten*

Fresh Berries and Bananas - *GF, DF*

Chocolate Chips, Butterscotch Chips, Toasted

Pecans, Powdered Sugar, Whipped Butter

Vanilla Chantilly Cream, Vermont Maple Syrup, Berry

Compote, Caramel Sauce and Nutella - *Contains*

Dairy

\$28.00 Per Person

Signature Avocado Toast Bar - Display Station

Toasted Sourdough and Multigrain Breads smothered
with Smashed Avocado - *Contains Gluten*

Proteins: Chopped Bacon, Diced Ham, Smoked

Salmon and Chicken Apple Sausage and Hard-

Boiled Eggs- *GF, DF*

Finishes: Baby Arugula, Everything Seasoning,

Pepitas, Pickled Onion, Capers, Sungold Tomatoes,

Cucumber, Sunflower Seeds, Radish and Crumbled

Feta

\$30.00

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Breakfast Enhancements

Breakfast Sandwiches | *All Breakfast Sandwiches contain Gluten and Dairy*

184 per dozen

Little Village Breakfast Burritos | Scrambled Egg , Pork Chorizo, Pico de Gallo, Herb Roasted Potatoes, Chihuahua, Salsa Verde

Baked Ham, Egg and Swiss Croissants

Fried Chicken Biscuit | Hot Honey Red Pepper Jam

The Grand Sandwich- pork sausage, cage free egg, aged cheddar, brioche roll

Vegan GF Breakfast Burrito- JUST Egg, Plant Based Chorizo, Black Beans, Pico de Gallo, Baby Spinach, Salsa Verde

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Breakfast Enhancements

Yogurt Parfaits

Greek Yogurt, Housemade Granola and
Fresh Seasonal Berries -
Contains Dairy, NF
\$156.00
Per Dozen

Overnight Oats

Matcha Green Tea & Berry Oats, Almond Milk,
Berry Compote and Local Honey
Contains Nuts
Apple Cinnamon Oats | oat milk, brown
sugar, cinnamon and granola crumble
Tropical Coconut Mango Oats | coconut milk,
mango compote, toasted coconut
\$156.00
Per Dozen

Steel Cut Oatmeal

Brown Sugar, Golden Raisins, Granola,
Sliced Almonds and Honey -
GF, DF, Contains Nuts
\$16.00
Per Person

Vegan Coconut Chia Seed Pudding

Coconut, Blueberries, Agave, Sea Salt
- GF, DF, VEG, V, NF
\$156.00
Per Dozen

Southern Grits

Southern Grits with butter, cheddar and chives
ougrits
- Contains Dairy
\$16.00
Per Person

Individual Dry Cereals

Assorted Kellogg Cereals to include, Bran,
Oat, Sugary and Granola
- Contains Gluten
2% and Skim Milk, Whole Bananas, Raisins and
Dried Fruits
\$108.00
Per Dozen

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Donuts

Do-Rite Mini Specialty Assorted Donuts

Chocolate Old Fashioned

Michigan Apple Fritter

Birthday Cake Sprinkles

Pistachio Meyer Lemon

Valhrona Chocolate Cake

Blueberry Crumb

\$138.00

Per Dozen

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Plated Breakfast

All Plated Breakfast include Preset Shared Bakeries, Starbucks Coffee, Decaffeinated Coffee and Teavana Teas

Country Fresh Eggs

Seasoned Scrambled Eggs with Fresh Chives and Grilled Roma Tomato - *GF*
Applewood Smoked Bacon,- *GF, DF*
O'Brien Potatoes - *GF, DF, VEG, V, NF*
\$68.00 Per Person

Little Village Breakfast Burrito

Scrambled Egg, Pork Chorizo, Pico de Gallo, Herb Roasted Potatoes, Chihuahua, Salsa Verde, Corn Tortilla - *GF, DF, NF*
Chipotle Red Bliss Potatoes
Salsa Verde and Cilantro Crema - *Contains Dairy*
\$68.00 Per Person

Quiche Florentine

Cage Free Eggs, Baby Spinach, Gruyere - *V, Contains Dairy*
Herb Roasted Fingerling Potatoes
Blistered Sun Gold Tomatoes
\$68.00 Per Person

Lemon Blueberry Brioche French Toast

Lemon Blueberry Brioche French Toast with Lemon Blueberry Compote, Whipped Mascarpone, Maple Syrup - *Contains Dairy & Nuts*
Chicken Apple Sausage - *GF, DF*
\$68.00 Per Person

Organic Heart Healthy

Baby Spinach & Feta Egg White Frittata with Charred Tomato Relish - *V, Contains Dairy*
Turkey Sausage Patty
Rosemary Yukon Gold Potatoes
\$68.00 Per Person

Roasted Vegetable Frittata

Roasted Vegetable Frittata, Caged Free Eggs, Asparagus, Cremini, Tomato, Artichoke - *V, VG, GF, DF*
Lyonnais Potatoes, Provencale Tomato
\$68.00 Per Person

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Morning Breaks

All Break Packages are for a maximum of 30 minutes

"An Apple a Day"

Apple Pie Overnight Oats Jar , Brown Sugar Oat
Crumble *GF, DF, NF, V*
Applewood Smoked Gouda, Caramelized Onion
and Apple Strata Muffin
Warm Cinnamon Spiced Donut Holes with Salted
Caramel Dipping Sauce *NF, VEG*
\$34.00 Per Person

Morning Campfire

Maple Glazed Candied Bacon Shooter *GF, NF, DF*
S'mores Bar Bites *NF, VEG*
Campfire French Toast Sticks with Maple Syrup *NF, Veg*
\$35.00 Per Person

Lakefront Trail Mix

Chicago Mix Cheddar and Caramel Popcorn *NF, GF, VEG*
West Loop Honey Roasted Almonds *GF, DF*
Blommer Chocolate Brownie Bites *NF, VEG*
Midwestern Dried Cranberries *NF, GF, DF, V*
Little Village Chili-Lime Pumpkin Seeds *NF, GF, DF, V*
Lincoln Square Pretzel Twists *NF, DF, VEG*
Greek Town Yogurt Covered Raisins *NF, GF, VEG*
\$34.00 Per Person



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Morning Reset

Matcha Green Tea Chia Pudding | kiwi, mango,
toasted coconut

Avocado Toast Points | cucumber, radish, tomato,
feta

Power Bites | Dark Chocolate Dipped Granola Bites

\$34.00 Per Person

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Afternoon Breaks

All Break Packages are for a Maximum of 30 minutes

Little Village

Vegetable Quesadilla Triangle Bites, fire roasted

salsa *NF*

Hatch Chili Chicken Taquitos | avocado-lime crema

NF, VEG

Abuelita Chocolate Pepita Brittle

NF, VEG

\$35.00 Per Person

Locally Sourced

Giorgious Premium Meats Charcuterie, Capicola,
Prosciutto, Spanish Style Chorizo, Artisan Crackers,
Herb Tomato Focaccia - *Contains Gluten*

Grilled Vegetable Display, Green Goddess Dip,
Fresh Tomato Compote, Toasted Garlic White Bean
Spread - *GF, DF, VEG*

Local Cheese Display, Toasted Nuts, Seasonal
Jams, Dried Fruit - *Contains Nuts*

Citrus Herb Olives, Served Warm - *GF*

\$43.00 Per Person

Little Italy

Nonna's Breaded Ravioli | tomato basil marinara

Prosciutto, Tomato & Burrata Focaccia Crostini,
pesto, aged balsamic

Chocolate Dipped Pistachio Biscotti

\$38



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Salted

Sea Salt and Pepper Chips, Truffle Aioli
Fried Pickle Chips, Lemon Parmesan Dip - *Contains Gluten*
Black Sea Salt Dark Chocolate Bark, Crumbled
Pretzel - *Contains Dairy*
\$35.00 Per Person

Happy Hour

Black Garlic and Truffle Dusted Kettle Chips, Cracked
Black Pepper Lemon Aioli *NF, GF, DF, VEG*
Sheraton Cheeseburger Slider, Garlic Aioli, Local
Cheddar Cheese, Pickle, Brioche *NF*
Cuban Cigar Roll, Whole Grain Mustard Aioli
Cookie and Cream Pops *NF, VEG*
\$41.00 Per Person

Chicago Street Festival

Chicago Mix Popcorn, Cheddar and Caramel *NF, GF, VEG*
Mini Corn Dogs, Ketchup and Mustard *NF*
Funnel Cake Stick Shooters, Dark Chocolate and
Salted Caramel Dipping Sauces *NF, VEG*
\$41.00 Per Person

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All Day Beverages

HYDRATION ENERGY ELEVATED COLD BEVERAGES

Coca-Cola® - 12oz Slim Cans

Coke
Diet Coke
Coke Zero
Sprite
Barq's Root Beer
\$9.00

STORM Plant Based Beverages - 12oz Slim Can

Guava
Strawberry
Tropical
Harvest Grape
\$11.00

Coffee & Energy Beverages - 13.7oz Bottle

Dunkin® Original
Dunkin French Vanilla
Dunkin Mocha
Dunkin Caramel
\$12.00

Gold Peak Teas - 18.5oz Bottle

Gold Peak Green Tea
Gold Peak Unsweetened Black Tea
Gold Peak Sweetened Black Tea
Gold Peak Zero Sugar Tea
\$10.00

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BODYARMOR Fit Sports & Hydration Beverages
16oz Bottle

Orange Mango
Watermelon Lime
Tropical Passion Fruit
Citrus Grapefruit
\$12.00

Minute Maid Juices - 12oz Bottle

Orange
Blue Raspberry
Cranberry Apple Raspberry
Cranberry Grape
\$10.00

Still & Sparkling Waters

Vasa Bottled Water
Perrier Sparkling Water
\$9.00

BODYARMOR Zero Sugar - 12oz Bottle

Cherry Berry Lemonade
Watermelon Strawberry
\$11.00

Topo Chico Sabores - 12oz Slim Can

Blueberry with Hibiscus
Lime with Mint
Passionfruit
\$12.00

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Beverages By the Gallon

Starbucks® Iced Coffee is based on a two-gallon minimum

Starbucks® Coffee

Starbucks® Pike Place Regular Coffee
Starbucks® Pike Place Decaffeinated Coffee
Teavana Hot Herbal Teas
\$198.00

Starbucks® Ice Coffee and Cold Brew

Starbucks® Iced Coffee
Starbucks® Cold Brew Coffee
\$198.00

Refreshing Infused Waters

Mango and Pineapple
Blackberry and Pomegranate
Citrus and Cucumber Mint
Watermelon and Basil
\$130.00

Iced Tea & Lemonade

Freshly Brewed Iced Tea with Lemon wedges
Freshly Squeezed Refreshing Lemonade
\$150.00

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All Day Break Food

energy, sweet, salty

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By the Dozen

Cupcakes - Red Velvet,
Chocolate and Funfetti
Chef's Choice of Cookies
Brownies and Blondies
Rice Krispie Treats
Fresh Oven Baked Cookies
Oatmeal & Raisin, Double
Chunky Chocolate Chip, Sugar
and Snickerdoodle
Warm Soft Baked Pretzels with
Yellow and Spicy Whole Grain
Mustard
Pretzel Bites with Guinness
Mustard Sauce
Capannari Ice Cream 3.6oz
Decadent Chocolate,
Madagascar Vanilla, Black
Raspberry Stacciatella
Angelo Gelato Italiano 3.6oz
Dulce de Leche, Sea Salt
Caramel, Strawberry and
Lemon Sorbetto
\$90.00 Per Dozen

Specialty Packaged Snacks

Quaker Caramel Rice Crisps
\$8
Belvita Crunchy Biscuits \$8
Belvita Cinnamon Brown Sugar
Minis \$8
Local Style Potato Chips,
Chicago Hot Dog, Hot
Giardiniera, Deep Dish Pizza
\$10
Think Beef Jerky, Original &
Sweet Chipotle - \$10
Performance Bars: Kind®, RX
Bars, Cliff®, GFB Almond &
Cranberry Bars and GFB
Peanut Butter Chocolate Bars
V, GF and Planted Based
\$10
Every Body Eat Cheese-less
thins *V & GF* \$10
Every Body Eat Sea Salt Pretzel
thins *V & GF* \$10

Staples

Nature Valley Granola® and
Nutri-Grain Bars \$7
Dannon Light and Fit Yogurt
\$7
Freshly Picked Whole Fruit \$4
Häagen-Dazs® Ice Cream Bars
\$10
Assorted Chocolate Candy
Bars and Sugar Candy \$7
Individual Bags of Potato
Chips, Rold Gold Pretzels®,
Smart Food Popcorn® \$7
Individual Bags of Trail Mix \$9

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Cold Lunch Table

All Lunch Tables are served with Coffee, Decaffeinated Coffee and Teavana Tea
Maximum of two-hours of Service

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Water Tower Sandwich Market

Chef Crafted Soup of the Day

Farm Greens Salad

Hot House Cucumbers, Cherry Tomatoes, Baby Radish, Toasted Sunflower Seeds, Citrus Vinaigrette- *NF, DF, VG, GF*

Superfood Quinoa Salad, Baby Kale, Edamame, Red Onion, Bell Pepper, Blueberry, Cranberry, Toasted Chickpeas, Champagne Vinaigrette- *DF, VG, NF*

Herb Roasted Turkey Breast Sandwich

Provolone, Shaved Red Onion, Beefsteak Tomato, Basil Pesto Aioli, Dusted Potato Bun

Italian Roast Beef Sandwich

Swiss, Baby Arugula, Tomato, Horseradish Aioli, Pretzel Roll- *NF*

Grilled Portobello Sandwich

Roasted Tomato, Red Pepper Hummus, Tuscan Kale, Pickled Onions, Sundried Tomato Focaccia- *NF, VG*

Sustainable Tuna Salad Sandwich

Beefsteak Tomato, English Cucumber, Hydro Lettuce, Banana Pepper, Butter Croissant- *NF*

House Made Pickles, Pepperoncini, Black Olives- *NF, DF, GF, VG*

Black Garlic and Truffle Dusted Potato Chips- *NF, V*

Peanut Butter and Jelly Brownies- *V*

Chocolate Chip Cookies, Snickerdoodle Cookies- *NF, V*

\$87.00 Per Person

Windy City Deli

Chef Crafted Soup of the Day

Tri-Color Pee Wee Potato Salad, Dill, Fresno Pepper - *DF, GF, NF*

Summer Grain Salad, Roasted Fennel, Spring Onion, Golden Raisins, Peppadew Peppers, Raspberry Garlic Vinaigrette - *DF, NF*

Mixed Green Salad, Cherry Tomato, Watermelon

Radish, Shaved Carrots, Jicama, Cucumber, House Dressings - *GF, DF, NF*

Homemade Sea Salt Potato Chips with Mustard Aioli - *GF*

Protein:

Freshly Sliced Cajun Turkey Breast, Honey Ham, Italian Style Roast Beef and Peppered Salami - *GF*

Grilled Vegetables:

Portobello, Zucchini, Squash, and Red Pepper - *DF, GF, NF, VG*,

Cheese:

Aged Wisconsin Cheddar, Baby Swiss, and Provolone Cheese - *Contains Dairy*

Toppings:

Baby Leaf Lettuce, Sliced Vine Ripe Tomato, Shaved Red Onion, Sliced Cucumber, House Made Pickles, Black Olives and Cherry Peppers

Condiments:

Mayo, Yellow Mustard and Whole Grain Mustard

Artisan Breads: Sourdough, Multigrain, Tomato Focaccia and Corn Dusted Potato Roll

Contains Gluten

Cookies, Brownies and Blondies - *Contains Gluten*

\$82.00 Per Person

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Midwest Farm Stand

Tomato Basil Soup - *GF*

Greens:

House Mixed Greens, Spinach Blend, Crisp Romaine -
GF, DF, VEG, V

Grains:

Cranberry Wild Rice, Mediterranean Quinoa Salad,
Heirloom Tomato, Red Onion, Cucumber, Mint, Feta-
GF, NF, V

Vegetables

Cherry Heirloom Tomatoes, Hot House Cucumbers,
Tri Color Carrots, Watermelon Radish, Marinated
Artichokes, Kalamata Olives and Beets

Toppings:

Hard Cooked Eggs, Fried Garbanzo Beans, Toasted
Sunflower Seeds, Chopped Walnuts, Croutons

Cheese:

Aged Wisconsin Shredded Cheddar, Crumbled Blue
Cheese, Shaved Parmesan Cheese - *Contains Dairy*

Proteins:

Hickory Smoked Bacon Bits, Herb Marinated Chicken
Breast, Pepper Crusted Flank Steak

Dressings:

Buttermilk Ranch, Blue Cheese, Classic Caesar,
Raspberry Vinaigrette, Balsamic Vinaigrette -
Contains Dairy

Housemade Lemon Curd Bars and Assorted

Cupcakes - *Contains Dairy*

\$84.00 Per Person

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Hot Lunch Table

All Lunch Tables are served with Coffee, Decaffeinated Coffee and Teavana Tea

Taylor Street

Farmer's Market Minestrone- *VG, DF, NF, GF*
Fresh Herb Focaccia, Whipped Butter, EVOO- *NF, DF, VG*,
Caprese Al Fresco, Sun Sugar Tomato, Ciliegine
Mozzarella, Basil, Aged Balsamic- *NF, V*,
Little Gem Caesar, Shaved Parmesan, Roasted Garlic
Croutons, Classic Caesar Dressing- *NF, V*
Pollo Alla Toscana, Balsamic Cippolini, Baby Bell
Peppers, Capers, Tuscan Cream Sauce -*GF, NF*
Nonna's Italian Pot Roast, Braising Vegetables, Fire
Roasted Tomatoes, Basil- *GF, NF, DF*
Farfalle Pasta, Asparagus, Roasted Red Pepper,
Artichoke, Baby Spinach, Parmigiano- *NF, V*
Sautéed Broccolini, Calabrian Chili, Lemon
Vinaigrette- *NF, DF, GF, VG*
Meyer Lemon Panna Cotta with Blueberry Compotes
and Spiced Pignolis - *Contains Gluten, Eggs and Nuts*
\$90.00 Per Person

Greek Town

Hearts of Romaine, Feta, Kalamata, Cherry Tomato,
English Cucumber, Shaved Red Onion, Red Wine
Vinaigrette- *NF, GF, V*
Riverwalk Orzo Salad, Hearts of Palm, Green Beans,
Red Pepper, Garbanzo, Baby Arugula- *NF, DF, VG*
Chicken Breast Oreganato, Spinach, Lemon, Capers
Reduction - *NF, DF, GF*
Baked Sustainably Sourced White Fish, Caponata
Citrus Jus - *NF, DF, GF*
Garlic Rosemary Roasted Fingerling Potatoes,
Lemon, EVOO- *NF, DF, GF, VG*
Roasted Ratatouille, Zucchini, Squash, Eggplant, Red
Onion, Sun-Dried Tomatoes, Fresh Herbs- *NF, DF, GF, VG*
Honey and Walnut Baklava with Vanilla Bean Whip-
V
Greek Yogurt Cheesecake with Summer Berries- *NF, V*
\$89.00 Per Person

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Chinatown

Vegetarian Hot and Sour Soup - *DF, NF*
Chinese Chop Salad with Crisp Romaine, Napa, Red Cabbage, Green Onion, Carrots- *DF, NF, Contains Gluten, Sesame*
Sliced Cucumber Salad with Ginger, Sesame Seeds, Sliced Red Chiles, Scallions, Chopped Peanuts, Rice Wine Vinaigrette - *GF, DF, Contains Nuts, Sesame*
Sweet Orange Chicken, Peppers, Onions, Sesame Seeds- *DF, Contains Gluten, Sesame*
Spicy Beef Flank Steak, Broccoli, Sriracha, Oyster Sauce- *GF, DF & NF*
Vegetable Egg Rolls, Plum Sauce, Hoisin Sauce- *DF, NF, Contains Gluten*
Vegetable Fried Rice- *DF, NF*
Stir Fried Asian Vegetables, Garlic, Ginger- *DF, NF*
Green Tea Cheesecake- *Contains Gluten and Dairy*
Chocolate Dipped Almond Cookies - *V*
\$89.00 Per Person

Pilsen

Roasted Tomatillo Tortilla Soup- *NF, DF, VG, GF*
Southwest Salad, Mixed Greens, Scallions, Queso Fresco, Black Beans, Corn, Radish, Cilantro Lime Vinaigrette- *NF, GF, V*
Elote Salad, Roasted Corn, Cotija Cheese, Chili Dust- *NF, GF, V*
Al Pastor Chicken, Grilled Pineapple, Charred Pearl Onions- *GF, DF, NF*
Tampiquena Carne Asada, Knobb Onions, Roasted Jalapeno- *GF, DF, NF*
Vegetable Rajas, Charred Poblano, Corn, Crema- *GF, NF, V*
Flour Tortillas- *DF, NF, VG*
Corn Tortillas- *DF, NF, VG, GF*
Spanish Rice, Peas, Carrots, Corn, Cilantro- *NF, DF, VG, GF*
Boracho Beans, Tomato, Onion, Jalapeno- *NF, DF, VG, GF*
Fixings:
Pico de Gallo, Salsa Roja, Salsa Verde, Guacamole, Crema, Onion, Cilantro, Jalapeno, Queso Fresco & Lime
Margarita Tartlet, Torched Meringue- *V, NF*
Tres Leches Cake, Strawberry, Cinnamon Whip-*V*
\$90.00 Per Person

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Chicago Smokehouse

Smokey Lentil Chili, Cornbread Croutons- *NF, DF, V*
Little Gems, Moody Bleu Cheese, Applewood
Smoked Bacon, Pickled Red Onion, Heirloom Cherry
Tomato, Smoked Buttermilk Ranch- *NF, GF, V*
Roasted Apple Bibb Salad, Dried Cherries, Celery,
Toasted Almonds, White Balsamic Vinaigrette - *DF,*
GF, V, Contains Nuts
Cider Brined Roasted Turkey Breast, Spiced
Cranberry-Chutney Relish, Sage Demi- *NF, GF, DF*
Herb-Crusted Smoked Brisket, Charred Pepper
Relish, Apricot BBQ Sauce - *NF, GF, DF*
Sauteed Green Beans, Chili Crips, Lemon Butter- *NF,*
GF, V
Sweet Potato Hash Caramelized Onions, Poblano
Peppers, Maple, Sage- *DF, VG, GF, V*
Pecan Pie Bars, Caramel- *NF, V*
Banana Tart, Chocolate Cream- *NF, V*
\$87.00

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2026 Spring & Summer Menus

Menus available March 22, 2026 - September 21, 2026

All menus are served with Fresh Brewed Starbucks Coffee, Decaffeinated Coffee and Hot Teavana Teas.

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Monday - Back of the Yards

Fire Roasted Corn Chowder- *V, GF, NF*
Cornbread Croutons- *V, NF*
Summer Watermelon and Arugula Salad, English Cucumbers, Shaved Red Onion, Heirloom Tomatoes, Feta, Basil-Lemon Dressing- *GF, NF*
“Bloody Mary” Cous Cous Salad, Charred Green Beans, Asparagus, Cornichon, Shaved Celery, White Balsamic- *DF, NF*
Hardwood Smoked Beef Brisket, Pickled Peppers, Chicago BBQ Sauce- *GF, DF, NF*
Crackling Chicken Thighs, Crispy Spring Onion, Roasted Cherry Tomato, Spicy Garlic Cream Sauce - *GF, NF*
Baked Triple Cheese Cavatappi, Cheddar, Gruyere, Pepperjack, Buttered Breadcrumbs- *NF, V*
Smoked Corn Succotash, Zucchini, Squash, Red Pepper, Fava Bean, Chili Lime Dust- *GF, NF, DF, VG*
Strawberry Shortcake, Vanilla Bean Whip- *V, NF*
Fresh Fruit Tart, Lemon Curd- *V, NF*
Vegan Option
BBQ Smoked Oyster Mushroom, Charred Sweet Corn and Tomato Succotash
\$87.00 Per Person

Tuesday - Little Italy

Tuscan Sausage and Tortellini Soup- *NF*
Lacinato Kale Salad, Red Cabbage, Shaved Carrot, Charred Bell Pepper, Shaved Parmesan, Castelvetro Olives, Charred Lemon Oregano Vinaigrette- *NF, GF, V*
Panzanella Salad, Heirloom Tomatoes, Red Onion, Cucumber, Ciliegine Mozzarella, Toasted Focaccia, Herb Pesto
Grilled Steak Vesuvio, Cipollini onion, Peas, Pickled Fresno, Lemon Oregano Jus
Seared Sustainably Sourced Fish, Summer Tomato Caponata, Spring Pea Salsa
Rigatoni Verde, Baby Spinach, Broccolini, Basil Pesto, Calabrian Chili, Shaved Parmesan- *V, NF*
Roasted Summer Squash, Aged Balsamic Reduction, Fresh Herbs- *GF, DF, NF, VG*
Limoncello Panna Cotta, Raspberry Preserves- *NF, GF*
Espresso Chocolate Torte, Strawberry Compote- *NF, V*
Vegan Option
Portobello Vesuvio, Cipollini Onion, Peas, Pickled Fresno, Lemon Oregano Jus
\$87.00 Per Person

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Wednesday - River North

French Lentil Soup, Crusty Breads- *NF, V, GF, DF*
Arugula and Shaved Rainbow Carrot, Golden Beet,
Hard-Cooked Egg, Goat Cheese, Toasted Almond,
Green Goddess Vinaigrette- *V*
French Potato Salad, Shallot, Fine Herbs, Lemon
Dijon Vinaigrette- *DF, VG, NF, GF*
Baked Walleye Meuniere, Shaved Fennel, Charred
Tomato, Chardonnay Jus- *NF, GF*
Chicken Provencal, Artichoke Heart, Marinated
Olives, Sundried Tomato Cream- *NF, GF, V*
Lyonnais Potatoes | Caramelized Onion, Mustard
Seed, Parsley - *NF, GF, DF, V*
Haricot Vert, Local Mushrooms, Caramelized Cipollini
Onions - *DF, VG, GF*
Bittersweet Chocolate Mousse, Strawberry Chantilly-
NF, V
Blueberry Financier Mascarpone Pave, Mint
Vegan Option
Herb Crusted Tofu Provencal, Artichoke Heart,
Marinated Olives, Tomato-Caper Vierge
\$87.00 Per Person

Thursday - Little Village

Sopa De Fideo "Mexican Noodle Soup", Crispy
Tortilla Strips- *V, DF, NF*
Marinated Nopal Cactus Salad, Baby Red Romaine,
Pickled Shaved Carrot, Red Onion, Breakfast Radish,
Jicama, Queso Fresco, Avocado Lime Dressing- *VG*
Ensalada de Lentejas, Red Lentils, Arugula, Cherry
Tomatoes, Roasted Corn, Red Onion, Pinto Beans,
Cotija Cheese, Pumpkin Seeds, Guajillo Vinaigrette-
V
Seared Chicken "Pozole", Guajillo Salsa, Hominy,
Cabbage, Cilantro
Mahi Mahi Al Sol, Piquante Pepper, Chimicurri,
Jicama, Spring Pepper Slaw
Cilantro Lime Rice, Spring Peas- *V*
Escabeche, Cauliflower, Carrots, Poblanos, Red
Onions, Fresh Oregano
Passion Fruit Flan, Fresh Berries
Lime Cheesecake, Mango Coulis
Vegan Options
Sweet Potato "Pozole", Guajillo Sauce, Hominy,
Cabbage, Cilantro
\$87.00 Per Person

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Friday - Greek Town

Lemon Chicken Orzo Soup- *DF, NF*

Pink Rhone Gem Salad, Halloumi Cheese, Persian

Cucumber, Pickled Red Onion, Heirloom Cherry

Tomato, Herb Vinaigrette- *NF, GF, Contains Dairy*

Summer Farfalle Pasta Salad, Hearts of Palm, Green

Beans, Red Pepper, Garbanzo, Kalamata, Grape

Tomato, Champagne Vinaigrette- *NF, DF, VG*

Rosemary & Garlic Crusted Leg of Lamb, Blistered

Baby Peppers, Mint Chimichurri

Chargrilled Beef Souvlaki, Heirloom Tomatoes, Red

Onion, Lemon Oregano Jus

Warm Petite Pita, Tzatziki served in Tangine

Fournou Potatoes, Garlic, Thyme, Feta, Sea Salt

Briam, Eggplant, Tomatoes, Zucchini, Summer

Squash, Pearl Red Onions- *NF, DF, GF, VG*

Greek Yogurt Cheesecake, Fig Jam- *V, NF*

Rizogalo Rice Pudding, Mascarpone, Cinnamon,

Chocolate Shavings

Vegan Options:

Rosemary Garlic Crusted Cauliflower, Baby Peppers,

Mint Chimichurri

\$87.00 Per Person

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Plated Lunch

All Plated Lunches are served with Starbucks Coffee, Decaffeinated Coffee and Hot Teavana Teas

Salads - Select 1

Salad Selections:

Baby Kale Caesar Salad, Roasted Cherry Tomato, Shaved Pecorino, Focaccia Croutons, Creamy Caesar Dressing or Housemade Vinaigrette - *Contains Dairy and Gluten*

Seasonal Green Salad, Herbed Artichokes, Seasonal Radish, Sundried Tomato, Olive Croutons, Feta Cheese, Meyer Lemon Vinaigrette - *Contains Dairy*

Hydro Bibb Lettuce Salad, Candied Walnut, Honey Goat Cheese, Strawberry, Lemon-Poppyseed Vinaigrette - *V, GF, Contains Dairy & Nuts*

Chicago Baby Iceberg Wedge Salad, Pickled Tomato, Sliced Bacon, Herb Marinated Egg, Caper Shallot Relish, Smoked Blue Cheese Dressing - *GF, NF, Contains Dairy*

Baby spinach Salad, Baby Arugula, Frisee Watermelon, Pickled Watermelon Rind, Roasted Pearl Onion Relish, Barrel Aged Feta, Balsamic Vinaigrette- *NF, GF, V*



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Entrees - Select 1

Petite 5oz Waygu Hangar Steak
Truffled Mushrooms, Fingerling Potato, Heirloom
Carrot, Cippolini Onion, Smoked Thyme, Green
Peppercorn Au Poivre Sauce - *GF, NF*
97 Per Person

72 Hour Braised Beef Short Rib
Mascarpone Yukon Mash, Root Vegetables,
Dehydrated Tomatoes, Truffle Pan Reduction - *GF, NF*
89 Per Person

Pan Roasted Airline Chicken Breast
Guajillo Grits, Charred Peppers, Toy Box Cherry
Tomatoes, Lime Cucumber Salad, Chimichurri- *GF, NF, DF*
83 Per Person

Herb Roasted Chicken Breast
Soft Polenta, Broccolini, Baby Sweet Pepper, Pan
Jus- *GF, NF*
83 Per Person

Herb Crusted Atlantic Salmon
Warm Israeli Couscous, Red Pepper, Artichoke,
Haricot Verts, Lemon Beurre Blanc - *NF*
87 Per Person

Sustainably Sourced Seasonal Fish
Quinoa and Lentil Pilaf, Asparagus, Local Wild
Mushrooms, Romanesco
85 Per Person

Vegetarian Options - Select 1

Aryya Organic Khichdi Budddah Bowl
Harissa Roasted Sweet Potatoes, Cauliflower,
Pickled Cucumber, Crisp Brussels Sprouts, Crispy
Chickpeas, Cilantro-mint Chutney
80 Per Person

Black Bean and Corn Stuffed Pablano Rilleno
Yellow Rice, Pickled Vegetables, Green Chile Sauce-
GF, DF, NF, V, VG
80 Per Person

Desserts - Select 1

Spiked Berry Trifle, Vanilla Sponge Cake, Vanilla
Chantilly

Traditional Tiramisu, Chocolate Drizzle, Triple Berry
Compote

Hazelnut Cream Torte, Orange Anglais

Citrus Mousse Cake, Blueberry Coulis, Cinnamon
Crumble

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portable lunch

Grab & Go Lunch

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/Beverages

Sides Select Two

Stone Ground Mustard Potato

Salad- *GF, NF*

Herb Pasta Salad

Creamy Cabbage Slaw- *GF, NF*

Fresh Fruit Salad- *GF, NF*

Potato Chips- *GF, NF*

Desserts

Chocolate Chunk Cookie Sugar
Cookie

Rice Krispies treat

Fudge brownie- *NF, Contains
Dairy*

Add Beverages

Pepsi, Diet Pepsi, Starry,
Mountain Dew and Celsius
Bottled or Sparking Waters
Pure Leaf Bottled Iced Tea
9 Each

Add Beverages by the Gallon

Freshly Brewed Iced Tea with
Lemon
150 per gallon
Refreshing Lemonade
150 per gallon

Freshly Brewed Starbucks
Coffee, Decaffeinated Coffee
and Hot Teavana Teas
198 per gallon

Sandwiches - All

Sandwiches Contain Gluten
& Dairy

Smoked Turkey Sandwich,
Aged White Cheddar, Heirloom
Tomato, Crisp Lettuce, Herb
Aioli on German Wheat Bread

Shaved Honey Ham Hoagie,
Muenster Cheese, Red Onion,
Baby Red Romaine, Dijonaise
on a Freshly Baked Hoagie Roll

Grilled Chicken Sandwich,
Fresh Mozzarella, Hydro Bibb
Lettuce, Sundried Tomato
Pistou on Buttered Brioche
Bread

Herb Roasted Roast Beef
Sandwich, Caramelized Onion,
Arugula, Point Reyes Bleu
Cheese Aioli on a Pretzel Bun

Italian Deli Hoagie, Provolone
Cheese, Shredded Lettuce,
Heirloom Tomatoes,
Fresh Herbs, Traditional Red
Wine Vinegar Splash

Grilled Seasonal Vegetable
Wrap, White Bean Hummus,
Tomato Caper Relish, Arugula
in a Spinach Tortilla
\$80.00

Salads

Grand Chicken Grand Caesar
Salad, Crisp Romaine, Arugula,
Red Endive, Grilled Chicken,
Shaved Parmesan, Pretzel
Crouton, Crispy Capers, Asiago
Caesar Dressing

Baby Greens Salad, Fennel,
Watermelon Radish,
Cucumbers, Feta, Shaved
Carrots, Seeded Cracker Crisp,
Strawberry Chia Vinaigrette

Asian Market Salad,
Cellophane Noodles, Purple
Cabbage, Shaved Carrot,
Daikon Radish, Cucumber,
Toasted Sesame Seeds,
Jalapeno Hoisin Vinaigrette
\$80.00

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Reception Cold Table

Crafted Cheese

Smoked Gouda, Soft French Brie, Maytag Bleu,
Creamy Goat, Herb Boursin, Monterey Jack,
Wisconsin Cheddar Cheese - *NF*
Lavash, Carr's Crackers, Artisan Breads- *Contains
Gluten and Dairy*
\$43.00 Per Person

Antipasti

Traditional Italian Meats and Cheese, Marinated
Artichokes, Mushrooms in Garlic and Olive Oil
Grilled Peppers, Imported Olives, Crusty Italian
Breads- *NF, Contains Gluten and Dairy*
\$42.00 Per Person

Tapas

Roasted Red Pepper Hummus, Spicy Feta Dip,
Spinach Dip, Wild Mushroom Bruschetta
Gorgonzola Cheese, Walnuts, Olive Tapenade,
Vegetable Crudite, Ranch Dip, Baba Ghanoush
Served with Pita Triangles, Bagel Chips, Sliced
Baguette, Gourmet Crackers- *V, Contains Dairy,
Nuts and Gluten*
\$40.00 Per Person

Grilled Marinated Vegetables

Assorted Seasonal Vegetables, Roasted Garlic,
Aged Balsamic Vinegar, Fresh Herbs- *GF, DF, NF*
\$34.00 Per Person



Charcuterie

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Vegetables in the Raw

Seasonal Selected Artisan Grown Vegetable Crudites
To Include Celery, Heirloom Carrots, Assorted Bell
Peppers, Cucumbers and Vine Ripe Tomatoes- *GF, DF, NF*,
Buttermilk Ranch, Garlic Hummus, Tradional
Hummus- *Contains Dairy*
\$32.00 Per Person

Mediterranean

Hummus Trio (Roasted Red Pepper, Eggplant and
Traditional) *V, DF, NF*
Served with Pita and Bagel Chips - Contains Gluten
\$31.00

Seasonal Sliced Fruit

Sliced Melon, Tropical Pineapple, Seedless Grapes
and Sweet Strawberries, *GF, DF, NF*
\$32.00

Sushi

Rainbow Roll, Vegetarian Roll, Spicy Tuna Rolls
Assorted Sashimi and Nigiri
Served with Shoyu, Wasabi and Pickled Ginger - *GF, DF, NF*
(based on 4pcs per person)
Add Sushi Chef \$375 per Sushi Chef
2 Hour Max
\$52.00

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Raw Bar

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

Cocktail Shrimp

Chilled Jumbo Gulf Shrimp - Shellfish
\$12.00 Each

Clams

Chilled Littleneck Clams - Shellfish
\$11.00 Each

Crab Legs MP - Shellfish

King Crab Legs
Market Price

Oysters

Seasonal East and West Coast Oysters - Shellfish
\$11.00 Each

Mussels

Prince Edward Island Mussels - Shellfish
\$11.00 Each

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Reception Action Stations

Actions Stations are designed for a Two-Hour Maximum

Carving - Chef Attendant Required

Herb Crusted Beef Tenderloin - Serves 28

Creole Mustard, Horseradish Cream, Fresh Onion

Rolls - *GF, NF, Contains Dairy*

\$1,000.00 Each

Carving - Chef Attendant Required

Korean BBQ Pork Flank – Serves 50

Bird's Eye Chili Rub, Cilantro Lime Kewpie Mayo,

Crispy Shallots, Steamed Bao Buns- *Contains Gluten*

& Soy

\$1,200.00 Each

Carving - Chef Attendant Required

Smoked Turkey Breast – Serves 40

Grilled Onion Relish, Whole Grain Honey Mustard,

Petite Croissants- *DF, NF, Contains Gluten*

\$1,000.00 Each

Carving - Chef Attendant Required

Brown Sugar Glazed Country Ham – Serves 40

Caramelized Pineapple Relish, Hawaiian Sweet Rolls

- *Contains Gluten*

\$800.00 Each

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

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Reception Action Stations

All Stations below are Displayed Stations

Street Vendor – Select Three,

Vienna Beef Chicago Hot Dogs
Yellow and Whole Grain Mustard, Ketchup, Chicago
Relish, Sport Peppers, Spear Pickles, Celery Salt,
Poppy Seed Bun- *Contains Gluten*
Italian Sausage with Sweet Peppers
Giardiniera, Au Jus, Kaiser Roll- *Contains Gluten*
Bratwurst
Grilled Onions, Sauerkraut, Yellow and Whole Grain
Mustard, Kaiser Roll- *Contains Gluten*
Potato and Cheese Pierogi
Caramelized Onion Cabbage, Chive Sour Cream-
Contains Gluten & Dairy
Italian Beef Sandwich
Sweet Peppers, Giardiniera, Au Jus, Italian Hoagie-
Contains Gluten
\$44.00 Per Person

Chicago Deep Dish Station

Three Cheese Blend
Meat Lovers
Roasted Vegetable, Grilled Chicken and Giardiniera
Served with Grated Parmesan Cheese, Red Chile
Flakes- *Contains Gluten and Dairy*
Based on 2 Pieces Per Person
\$39.00 Per Person

Slider Station – Select Three

Grass Fed Beef Slider
American Cheese, House Cured Pickle, Molasses
Ketchup, Brioche Bun- *Contains Gluten and Dairy*
Fried Chicken Thigh Slider
Pimento Cheese, Smokey BBQ Sauce, Pretzel Roll-
Contains Gluten and Dairy
Black Bean Burger
Salsa Verde, Queso Fresco, Buttered Roll- *Contains*
Gluten and Dairy
Braised Meatball Slider
48-Hour Marinara, Fresh Mozzarella, Housemade
Pesto, Italian Bun- *Contains Gluten, Nuts and Dairy*
\$43.00 Per Person

Artisan Pasta

Four Cheese Tortellini, Charred Broccolini, Wild
Mushrooms, White Wine Butter Sauce, Fresh Herbs-
Contains Gluten and Dairy
Gemelli Pasta, Crispy Pancetta, Roasted Baby Bell
Peppers, Sweet Pea, Meyer Lemon Pesto
Fresh Herbs, Shaved Asiago- *Contains Gluten, Nuts*
and Dairy
Tuscan Gnocchi, Roasted Garlic, Hand Picked Baby
Kale, Sundried Tomato Cream, Fresh Basil- *Contains*
Gluten and Dairy
Served with Italian Crusty Bread, Focaccia Bread,
Parmesan Cheese, Crushed Red Peppers
\$45.00 Per Person

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

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Mac Bar

Truffle Mac And Cheese with 3 Cheese Blend, Fresh Chives, Truffle Peelings- *Contains Gluten and Dairy*

Crab Mac and Cheese, White Cheddar Cheese Sauce, Gorgonzola, Fresh Herbs- *Contains Shellfish Gluten and Dairy*

Brisket Mac and Cheese, Molasses BBQ, 6 Year Aged Cheddar, Buttered Bread Crumbs- *Contains Gluten and Dairy*

\$43.00 Per Person

Traditional Taco Stand

Achiote Al Pastor, Fermented Pineapple- *GF, NF, DF*

Authentic Carne Asada- *GF, NF, DF*

Grilled Chipotle Chicken Thigh

Condiment Bar

Diced Onions, Cilantro, Shredded Lettuce, Fresh Limes, Cotija Cheese, Queso Fresco, Salsa Verde, Salsa Roja, Cilantro Crema, Traditional Guacamole- *Contains Dairy*

Corn Tortillas- *GF*

Flour Tortillas

Assorted Mexican Hot Sauce

\$44.00 Per Person

Chinatown Stir-Fry Station

Soy- Ginger Chicken Lo Mein | napa cabbage, bell peppers, mushroom, carrot

Szechuan Shrimp & Fried Rice | snow peas, red onion, scallion, chili crisp

Thai Basil Rice Noodles (GF & Vegan) | bok choy, shiitake mushroom, bell pepper, carrot, broccoli

\$46.00 Per Person

Greek Town

Traditional Lamb Gyro, Sliced Onions, Tomatoes, Sliced Cucumbers, Warm Pita, Cucumber Tzatziki - *Contains Gluten and Dairy*

Chicken Schwarma, Sliced Onion, Tomatoes, Lemon Tahini Sauce, Shredded Marinated Cabbage Honey Yogurt Marinated Roasted Greek Beef, Fresh Oregano, Warm Pita, Greek Tomato Salsa- *Contains Gluten and Dairy*

\$46.00 Per Person

Dim Sum - Select 3

Cha Siu Pork Bao-*Contains Gluten and Soy*

Chicken Dumplings-*Contains Gluten and Soy*

Wasabi Pork Shumai-*Contains Gluten and Soy*

Shrimp Shumai- *Contains Gluten, Soy and Shellfish*

Vegetable Gyoza-*Contains Gluten and Soy*

Vegetable Pot Stickers-*Contains Gluten and Soy*

Served with Scallion Ponzu, Sweet Soy Sipping Sauce, Thai Chili Sauce, Sambal- *Contains Gluten and Soy*

\$39.00 Per Person

West Loop Saute Station

Steakhouse Beef Tenderloin Tips | roasted shallot butter, fresh herbs, demi glace

Shrimp DeJonghe | garlic breadcrumbs, chardonnay lemon jus

Rosemary Dijon Lamb Chop Lollipops, Lemon-garlic jus, herb chimichurri

\$52.00 Per Person

A Culinary Fee of \$350 is required for all Carving and Action Stations (2-hour Maximum)

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Cold and Hot Canapes

Minimum of 25 pieces per order

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Cold Canapes 13 Each

Smoked Chicken Waldorf Roll | apple chicken salad,
petite New England roll - *Contains Gluten & Nuts*

Hamachi Scallop Crudo | pineapple, jalapeno, *GF, DF, NF*

Early Summer Tomato Salad Spoon | Stracciatella,
Micro basil, Balsamic pearls - *GF, V, Contains Dairy*

Vegan “Deviled Eggs” | Chickpea mousse, new
potato, Tahini paste, Smoked paprika dust - *VG*

Seared Sesame Tuna | Crispy wonton, Hoisin,
Wakeman salad - *Contains Gluten*

Brie & Fresh Fig Crostini | Prosciutto, chive - *Contains Dairy*

Beef Crostini, Mushroom Duxelles, Truffle, Fresh
Herbs, Brioche Crostini- *NF, DF, Contains Gluten*

Whipped Burrata Tartlet, Pickled Red Onion Relish,
Pomegranate Molasses, Salted Almonds- *Contains Gluten, Dairy, and Nuts*

Hummus Canape, Miso Yuzu Hummus, Togerashi,
Sliced Cucumber- *GF, DF, NF*

Citrus Poached Shrimp, Spicy Cocktail Sauce,
Horseradish Aioli- *GF, NF, Contains Shellfish and Dairy*

California Rolls, Wasabi, Soy Ginger Dipping Sauce -
N, DF, Contains Gluten and Shellfish

Hot Canapes 13 Each

Honey Sriracha Chicken Meatball, Hot Pepper Glaze-
GF, DF, NF

Vegetable Potsticker, Soy Ginger Dipping Sauce- *V, DF, NF, Contains Gluten*

Beef Mini Franks In A Blanket, Molasses Ketchup -
DF, NF, Contains Gluten

Cuban Cigar Roll, Mojo Herb Sauce - *DF, NF, Contains Gluten*

Vegan Risotto Cake, Tropical Fruit, Red Pepper
Coulis- *VG, V, GF, NF, DF*

Hot Honey Chicken Skewer, Roasted Vidalia Onion
Relish- *GF, DF, NF*

Peking Duck Roll, Sweet Thai Chili Sauce- *GF, DF, NF*

Lump Meat Crab Cake, Caper, Herb Remoulade- *GF, NF, Contains Dairy and Shellfish*

Crispy Bang Bang Shrimp, sweet chili sauce -*DF*

Bacon Wrapped Scallop, pomengranate balsamic
reduction - *GF, DF, NF*

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Spring & Summer Patisserie

DESSERT OFFERINGS



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Desserts - All Desserts Contain Dairy and Gluten

Fresh Summer Fruit Tart, Lemon Curd- *DF, NF, V*

Espresso Martini Chocolate Torte, Strawberry
Compote- *NF, V*

Passion Fruit Lemon Budino, Raspberry Whipped
Cream- *NF, V*

Tres Leches Cake, Toasted Coconut- *NF, V*

Key Lime Cheesecake, Mango Coulis- *NF, V*

Blueberry Lavender Clafoutis, Lemon Chantilly- *NF,*
GF, V

Grand Cru Dark Chocolate Mousse- Italian Cherries-
NF, V

Select 3 - 36

Select 4 - 48

Select 5 - 60

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Bar Packages on Consumption

Primary Bar

Spirits 17

Beefeater Gin, Smirnoff Vodka
Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Dewar's Scotch, Jim Beam White Label
Whiskey/Bourbon/Rye, Jose Cuervo Tradicional Plata, Hennessy VS Cognac

Wine 17

Sand Point, Chardonnay
Quintara, California Chardonnay
Campo di Fiori, Italy Pinot Grigio
Mumm Napa Brut, Napa Valley
Harmony & Soul, California Cabernet Sauvignon
Sand Point, Cabernet Sauvignon
Fable Roots, Italy Red Blend

Domestic Beer 12

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

Imported Beer 13

Heineken, Stella Artois and Modelo Especial, Heineken 0.0
Non-Alcoholic

Local Craft Beer 14

Revolution Anti-Hero Revolution Fist City Pale Ale
Truly Hard Seltzer & Fever-Tree Ginger Beer
Red Bull & Sugar Free Red Bull

Non-Alcoholic Beverages 9

Pepsi, Diet Pepsi, Starry Mountain Dew, Bottled Water,
Perrier Sparkling Water and Fruit Juices

Vermouth

Martini & Rossi Extra Dry and Martini & Rossi Rosso

Liqueurs

Angostura Bitters and Hiram Walker Triple Sec



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 after 3 hours

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Select Bar

Spirits 18

Tito's Vodka, Tanqueray Gin, Captain Morgans Original Spiced Rum, Bacardi Superior Rum, Jack Daniels Maker's Mark Bourbon, Dewar's White Label Scotch Canadian Club Whiskey, Patron Reposado, Patron Silver Tequila Courvoisier VS Cognac

Wines 19

Louis Jadot Macon Villages Chardonnay
Quintara, California Chardonnay
Campo di Fiori, Italy Pinot Grigio
Marlborough Dashwood Sauvignon Blanc
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 12

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

Imported Beer 13

Heineken, Stella Artois and Modelo Especial

Local Craft Beer 14

Revolution Anti-Hero, Revolution Fist City Pale Ale
Truly Hard Seltzer & Ginger-Tree Ginger Beer
Red Bull

Non-Alcoholic Beverages - 9

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

Vermouth

Martini & Rossi Extra Dry & Martini & Rossi Rosso

Liqueurs

Angostura Bitters & Hiram Walker Triple Sec

Grand Bar

Spirits 19

Grey Goose Vodka, Bombay Sapphire Gin, Hendrick's Gin, Captain Morgan's Original Spiced Rum, Jack Daniels Bourbon, Knob Creek Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Don Julio Blanco, Don Julio Reposado, Hennessy V.S Cognac

Wines 19

Louis Jadot Macon Villages Chardonnay
Quintara California Chardonnay
Campo di Fiori, Italy Pinot Grigio
Kim Crawford, Marlborough Sauvignon Blanc
Chandon Brut, California
Louis Martini Cabernet Sauvignon
Harmony & Soul California Cabernet Sauvignon
Fable Roots, Italy Red Blend
Banshee, Santa Barbara Pinot Noir

Domestic Beer 12

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

Imported Beer 13

Heineken 0.0 Non-Alcoholic *Imported Beer*
Heineken, Stella Artois and Modelo Especial

Local Craft Beer 14

Revolution Anti-Hero Revolution Fist City Pale Ale
Truly Hard Seltzer & Fever-Tree Ginger Beer
Red Bull

Non-Alcoholic Beverages - 9

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

Vermouth

Martini & Rossi Extra Dry & Martini & Rossi Rosso

Liqueurs

Angostura Bitters & Hiram Walker Triple Sec

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 after 3 hours

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 Riverwalk reserves the right to exercise our legal responsibility and social obligation in refusing service to any guest.

All food and beverage is subject to a 25% taxable Service Charge and 12% sales tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

Bar Packages Per Person by the Hour

Primary Bar

One Hour \$37

Two Hour \$52

Three Hour \$64

Four Hour \$79

Select Bar

One Hour \$38

Two Hour \$52

Three Hour \$65

Four Hour \$81

Grand Bar

One Hour \$41

Two Hour \$52

Three Hour \$69

Four Hour \$84



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 after 3 hours

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Cash Bar

Priced Per Drink

Cash Bars require a \$650 Minimum Per Bar

Primary Brands 17 Each

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

Wines 17 Each

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

Imported and Craft Beers 13 Each

Heineken
Stella Artois
Modelo Especial
Revolution Anti-Hero
Revolution Fist City Pale Ale
Truly Hard Seltzer

Domestic Beers 12 Each

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

A Bartender Fee of \$300 is required for every 200 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

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Non-Alcoholic Beverages 9 Each

Soft Drinks

Bottled and Mineral Waters

Fruit Juices

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Wines By the Bottle

Chardonnay

Sand Point, California 54

Quintara, California 56

J Lohr Estates 59

Kenwood Vineyards, Sonoma County 65

Chalk Hill, Sonoma Coast 75

Jordan, Russian River 89

Sauvignon Blanc

Sand Point, Sauvignon Blanc 54

Vin 21, California 51

Murphy-Goode, California 60

Kim Crawford, New Zealand 67

Ferrari-Carano Fume Blanc, 70

Alternative Whites

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 Wines and Champagnes

Domaine Ste, Michelle Brut, Washington 51 Kenwood

Yulupa Cuvée Brut NV, 52

Mumm Napa Brut, Napa Valley 63

Moet Chandon Imperial, France 87 Schramsberg Rose
Blanc de Blanc 75

Veuve Clicquot Yellow Label, France 130



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International Reds

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

Cabernet Sauvignon

Sand Point, California 54
Harmony and Soul, California 54
Avalon, California 56
Louis M. Martini, Sonoma County 75
Stags Leap "Artemis" Napa 130

Merlot

Sand Point, California 54
Line 39, California 56
Meiomi Belle Gloss, Central Coast 65
Erath, Oregon 70
Emeritus, Russian River 105

Pinot Noir

Sand Point, California 54
Meiomi Belle Gloss, Central Coast 60
Big Fire, Oregon 64
Emeritus, Russian River 80
Winderlea, Dundee Hills 114

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Crafted Cocktails

Chicago Mule

Jameson Irish Whiskey Ginger Beer Honey Simple
Syrup Lime Juice Garnished with a Lime Wedge
19 Each

Sheraton Old Fashioned

Few Bourbon
Pomegranate Juice Splash of Water
Sugar Cube
Orange Bitters
Garnished with an Orange Peel
19 Each

312 Martini

Absolut Vodka Dry Vermouth
Choice of Bleu Cheese Stuffed Olives, Anchovies
Stuffed Olives,
Regular Olives Garnished with a Lemon Twist
\$19.00 Each

Chi Loma

Mezcal
Campari
Grapefruit Soda
Lime Juice
Rimmed with a Spicy Salt
Garnished with Grapefruit Wedge
\$19.00 Each



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Dinner Table

Harvest Table

Starters

Spring Onion and Potato Soup, Roasted Sweet Knob Onions, Kennebec Potatoes, Crème Fraiche, Chives- *GF, NF*

Grand Caesar, Baby Romaine, Arugula, Red Endive, Shaved Parmesan, Pretzel Croutons, Crispy Capers, Asiago Caesar Dressing - *V, Contains Gluten and Dairy*

Hydro Bibb Salad, Mandarin Oranges, Fresh Strawberries, Shaved Red Cabbage, Pine Nuts and Avocado Vinaigrette- *V, Contains Nuts*

Entrees

Seared Bass, Roasted Cherry Tomatoes, Pearl Onions, Honey Citrus Butter - *GF, NF, Contains Dairy*

Braised Short Ribs, Corn Puree, Asparagus, Pomegranate Glaze - *GF, DF, NF*

Sides

Grilled Asparagus with Fennel and Toasted Pine Nuts - *GF, DF, Contains Nuts*

Lemon Dill Rice with Pistachios and Fresh Herbs - *GF, DF, Contains Nuts*

Desserts

Lemon Tiramisu, White Chocolate, Blonde Roast, Whipped Cream - *NF, Contains Gluten and Dairy*

Matcha Panna Cotta, Strawberry Jam, Fresh Berries- *GF, NF, Contains Dairy*

Coffee

Starbucks Coffee, Decaffeinated Coffee and Teavana Tea

\$134

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Dinner Table

Home Cooking

Starters

White Bean Soup, Fennel Sausage, Escarole, Summer Squash, Heirloom Carrots, Fresh Herbs, Fresh Lemon - *GF, DF, NF*
Baby Kale And Napa Cabbage Salad, Toasted Quinoa, Peppadew Peppers, Purple Radish, Apricot Vinaigrette - *V, GF, DF, NF*
Roasted Heirloom Carrot Salad, Marinated Olives, Arugula, Feta, Dill Vinaigrette - *V, GF, NF, Contains Dairy*

Entrees

Grilled Atlantic Salmon, Citrus Lentils, Saffron Jus, Fresh Dill - *GF, NF, DF*
White Wine Brined Bone-In Chicken Breast, House Brined Olive Puttanesca, Torn Basil, Local Honey - *GF, DF, NF*
Wagyu Hangar Steak, Roasted Yellow Wax Beans, Fresh Chervil, French Onion Demi-Glace - *GF, DF, NF*

Sides

Caramelized Romanesco, Toasted Almonds, Crispy Shallots, Salted Butter - *Contains Gluten, Dairy and Nuts*
Roasted Baby Potatoes, Herbed Truffle Oil - *GF, NF, Contains Dairy*

Desserts

Champagne Grape Puff Pastry, Fresh Figs, Rose Scented Whipped Cream - *NF, Contains Gluten and Dairy*
Salted Banana Tart, Chocolate, Toasted Meringue- *DF, NF, Contains Gluten*
Goats Milk Cheesecake, Honey Citrus Berries - *GF, NF, Contains Dairy*

Coffee

Freshly Brewed Coffee, Decaffeinated Coffee and Teavana Tea
\$138

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Plated Dinner

Plated Dinners include: Salad, Entree, Dinner Rolls & Butter, Dessert, and Coffee Service

SALAD OPTIONS- Select 1

Gotham Greens Baby Gem Salad, Hydroponic Red Cress, Purple Radish, Roasted Artichoke Sheeps Milk Feta, Summer Tomato Vinaigrette- *V, GF, NF, Contains Dairy*

Red Lettuce Melange, Crumbled Gorgonzola, Roasted Apricot, Caramelized Pecans, White Balsamic Vinaigrette - *GF, Contains Dairy and Nuts*

Baby Greens Salad, Watermelon Radish, Jicama Slaw, Pickled Red Onions, Heirloom Tomatoes, Feta, Toasted Marcona Almonds, Pomegranate Balsamic Vin- *GF, Contains Dairy and Nuts*

Cardini Salad | Baby Romaine, Heirloom cherry tomatoes, Hibiscus pickled onions, Cotija Crisp, Toasted Pepitas, Cilantro Caesar dressing *GF, Contains Dairy and Nuts*

House Mixed Greens, Roasted Orange, Red Beets, Point Reyes Gorgonzola, Yellow Cherry Tomatoes, Candied Sunflower Seeds, Olive Oil Vinaigrette- *V, GF, NF, Contains Dairy*

Grand Wedge Salad, Crisp Local Baby Romaine, Pickled Cherry Tomatoes, Grilled Relish Onion Relish, Humboldt Fog, Prosciutto, Cured Egg, Fresh Herb Goddess Dressing - *GF, NF, Contains Dairy*



bon appetit

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ENTREES - SELECT 1

Beef Tenderloin - \$134

All Grass Farms Filet of Beef, Spiced Heirloom Carrots, Caramelized Oyster Mushrooms
Crispy Fingerling Potatoes, Bone Marrow Demi -
GF, DF, NF

Short Ribs - \$112

Hoisin Glazed Beef Short Rib, Okinawa Yam Mash,
Sambal Beans, Sesame Gremolata - *NF, Contains
Gluten, Sesame and Dairy*

Seared Chicken Breast, Cambazola - \$110

Heirloom Grits, Citrus Long Beans, Tri Color
Cauliflower, Pancetta Chicken Jus- *GF, NF, Contains
Dairy*

Herb Crusted Chicken - \$110

Asiago Mushroom Risotto Cake, Charred Broccolini,
Heirloom Carrots, Cherry Tomatoes, White Wine
Butter Reduction- *GF, NF, Contains Dairy*

Black Bass - \$112

Citrus Lentils, Tri Color Cauliflower, Asparagus,
Roasted Heirloom Tomatoes, Black Sesame Tahini-
GF, NF and Contains Dairy

Roasted Atlantic Salmon - \$112

Pressed Jasmine Rice, Charred Broccolini, Baby
Carrots, Scorched Tomato Pan Jus- *GF, NF, DF*

Vegan Steakhouse "Filet" \$92

Chunk (R) Vegan Plant Based Steak, Crispy Truffle
Smashed Potatoes, Roasted Garlic Broccolini, Baby
Carrot, and Umami Demi- *VG, GF, NF*

Lions Mane Mushroom Steak - \$92

*Aryaa Organic Khichdi Risotto, Roasted Carrots,
Hericot Vert, Coconut Saffron Reduction - V, VG, GF,*

DESSERT - SELECT 1

Pistachio Tiramisu, Espresso Pistachio Cake, Vanilla
Chantilly, Dark Cocoa Powder - **Contains Gluten,
Dairy and Nuts**

Salted White Chocolate Cheesecake, Champagne
Berries, Orange Marmalade, Fresh Cream - **NF,
Contains Dairy**

Orange Short Bread Trifle, Vanilla Bean Pastry
Cream, Spiked Berries, White Chocolate Crumble-
NF, Contains Gluten and Dairy

Salted Banana Tart, Chocolate, Toasted Meringue,
Fresh Berry Compote, Raspberry Whipped Cream-
DF, NF, Contains Gluten

Matcha Sponge Cake, Fresh Strawberries, Lychee
and Orange Scented Whipped Cream- *NF, Contains
Gluten and Dairy*

Fresh Blackberry Tart, Orange Pastry Cream, Lemon
Zest, Freshly Whipped Cream- *NF, Contains Gluten
and Dairy*

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SHERATON GRAND CHICAGO RIVERWALK

301 East North Water Street, Chicago, Illinois, USA

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