



EVENT MENU



WYNDHAM GRAND

Chicago Riverfront

71 East Upper Wacker Drive, Chicago IL 60601 | www.wyndhamgrandchicagoriverfront.com



BON APPETIT

The Wyndham Grand Chicago Riverfront strives to be on the cutting edge of taste, presentation and nutrition.

Our Culinary Team will create a memorable experience for your catered events.



CONTENTS

- Breakfast ●
- Breaks & Snacks ●
- Lunch ●
- Receptions ●
- Stations ●
- Dinner ●
- Beverages ●
- Guidelines ●



BREAKFAST

CONTINENTAL BREAKFAST

All Continental Breakfasts Include: Freshly Baked Pastries, Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice, Coffee and Tazo Teas



Riverfront Continental \$35

Sliced Seasonal Fruit and Berries
Freshly Baked Morning Pastries and Croissants
Variety of Bagels with Cream Cheese
Variety of Organic Muffins

European Continental \$42

Bircher Muesli with Coconut and Dried Fruits
Stoney Field Farms Assorted Organic Yogurts
Sliced Seasonal Fruit and Berries
Selection of Cured Local Meats and Cheeses with Toasted Breads and Baguettes
Variety of Organic Muffins
Chocolate-Filled Croissants
Warm Hard-Boiled Eggs with Sea Salt and Cracked Black Pepper

Grand Breakfast \$53

Individual Yogurt and Fruit Parfaits
Blue Crab Cakes with Béarnaise
Soft Scrambled Eggs with Spring Onions
Quiche Lorraine
Chicken and Apple Sausage
Nueske's Honey Smoked Ham
Breakfast Potatoes with Garden Peppers
Red Hen Organic Breads and Fruit Preserves
Cinnamon and Caramel Sticky Buns
Scottish Smoked Salmon Display with Assorted Bagels and Traditional Garnish
Variety of Organic Muffins

Priced Per Guest

PLATED BREAKFAST

Plated Breakfasts Include: Freshly Baked Pastries, Freshly Squeezed Orange Juice, Coffee and Tazo Teas



Choose One

Yogurt and Mixed Berry Parfait with House-Made Granola
Seasonal Fruit with Mint and Agave Honey

Three Egg Breakfast \$37

Soft Scrambled Eggs, Oven Roasted Campari Tomatoes, Your Choice of Applewood-Smoked Bacon, Farmers Sausage or Turkey Bacon and Herb-Roasted Breakfast Potatoes

Steak & Eggs \$43

Grilled Skirt Steak, Soft Scrambled Eggs, Grilled Asparagus, Confit Fingerling Potatoes with Thyme and Caramelized Onion, Béarnaise

Ham and Cheese Quiche \$40

Nueske's Black Forest Ham, Cedar Groves White Cheddar Cheese, Braised Leeks, Chicken-Apple Sausage, Roasted Vine Tomatoes with Olive Oil and Rosemary

Three Egg Omelet \$41

Served with Red Bliss Potatoes and Italian Parsley, Oven Roasted Capari Tomatoes
Choose Two Fillings: Bacon, Farmers' Sausage, Tomatoes, Black Forest Ham, Spinach, Peppers, Wild Mushrooms, Goat Cheese, Aged Cheddar, Swiss and Feta Cheese

Pancakes or French Toast \$41

Seckel Pear and Vanilla Compote, Organic Maple Syrup
Choice of Chicken Apple Sausage, Applewood-Smoked Bacon or Farmer's Sausage

Veggie Quiche \$39

Garden Vegetables, Goat Cheese, Roasted Vine Tomatoes and Roasted Breakfast Potatoes

Priced Per Guest

BREAKFAST BUFFET

MINIMUM OF 25 GUESTS



Buffets Include:

Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice, Coffee and Tazo Teas

Healthy Start Breakfast \$42


Assorted Naked Juices and Smoothies
Soft Scrambled Eggs and Egg Whites
Chicken and Apple Sausage
Stoney Field Farms Assorted Organic Yogurts
Homemade Granola with Dried Fruit and Milk
Steel Cut Irish Oats with Raisins, Brown Sugar and Candied Pecans
Whole Loaves of Organic Banana Bread
Seasonal Sliced Fruit and Berries

Riverfront Buffet \$44

Sliced Seasonal Fruit and Berries
Soft Scrambled Eggs with Chives
Applewood-Smoked Bacon
Farmer's Sausage
Red Bliss Potatoes with Italian Parsley
Freshly Baked Morning Pastries and Croissants
Variety of Organic Muffins

Penthouse Breakfast \$58

Seasonal Fresh Fruit and Organic Bananas and Berries
Individual Yogurt and Fruit Parfaits
Steel Cut Irish Oats with Dried Fruit, Brown Sugar and Candied Pecans
Madagascar Vanilla Bean Infused Challah
French Toast with Organic Maple Syrup
Rosemary and Olive Oil Roasted Peanut Potatoes
Applewood-Smoked Bacon
Farmer's Sausage or Turkey Sausage
Freshly Baked Morning Pastries And Croissants
Variety of Organic Muffins
Red Hen Organic Breads and Fruit Preserves
Omelets and Eggs Made-to-Order
Farm Fresh Eggs with Bacon, Farmer's Sausage, Tomatoes, Black Forest Ham, Spinach, Peppers, Wild Mushrooms, Goat Cheese, Aged Cheddar, Swiss and Feta Cheese

 Uniformed Chef Required for Each Station per 50 Guests at \$175
Priced Per Guest | One Hour of Service

BREAKFAST REFRESHMENTS



Breakfast Enhancements

- Farmer Baskets of Whole Fruit \$6
- Assorted Cereals and Choice of Milk \$6
- Individual Swiss Muesli with Coconut and Almonds \$6
- Breakfast Burritos with Chorizo \$8
- Egg White Burritos \$8
- Oatmeal with Brown Sugar, Dried Fruit and Choice of Milk \$6
- Mascarpone Grits \$7
- Vanilla-Infused Pancakes or French Toast with Organic Maple Syrup \$7
- Belgium Waffles with Candied Nuts \$7
- Yogurt with Homemade Granola \$6
- Buttermilk Biscuits and Sausage Gravy \$8
- Sliced Fruit Display \$8
- Smoked Salmon with Mini Bagels, Bagel Chips and Traditional Garnishes \$12

Gourmet Omelet Station \$16

- Bacon, Farmer's Sausage, Tomatoes, Black Forest Ham, Spinach, Peppers, Wild Mushrooms, Goat Cheese, Aged Cheddar, Swiss or Feta Cheese

Waffle Station with Assorted Toppings \$16

- Assorted Berries, Nuts and Whipped Cream

Priced Per Guest

Baker's Dozen | \$51 Per Dozen

- Caramel Cinnamon Sticky Buns
- Assortment of Freshly Baked Morning Pastries
- Assorted Bagels with Cream Cheese
- Freshly Baked Muffins
- Assortment of Freshly Baked Croissants
- Organic Banana Bread

Additional Items | Per Gallon

- Starbucks Coffee \$135 / \$95 Half Gallon
- Freshly Brewed Ice Tea \$95
- Fresh Organic Lemonade \$75
- Hot Chocolate \$65
- Orange, Grapefruit or Cranberry Juice Carafe \$60
- Hot Water and Tazo Tea \$95 / \$75 Half Gallon

Additional Options | \$7 Per Item on Consumption

- Assorted Sodas
- Bottled Waters

Additional Options | \$9 Per Item on Consumption

- Starbucks Frappuccino
- Naked Juices
- Vitamin Water
- Fuji Water



BREAKS & SNACKS

A LA CARTE AND PICK-ME-UP SNACKS



A La Carte | \$6 Per Item on Consumption

Bags of Terra Chips
Assorted Granola Bars
Assorted Cliff Bars
Assorted Power Bars
Bags of Pretzels
Bags of Popcorn

A La Carte | \$8 Per Guest

Each Item has a Minimum Guarantee of 12 Guests
House-Made Smoked Paprika Chips with Caramelized Onion Dip
Tortilla Chips with Roasted Tomato Salsa
Warm Pretzels with Truffle Cheese Sauce
Truffle and Parmesan Popcorn
Sea Salt and Rosemary Mixed Nuts

A La Carte | \$58 Per Dozen

Freshly Baked Cookies
Brownies and Blondies
Assorted Gourmet Cupcakes
Seasonal Whole Fruit

A La Carte | \$9 Per Item on Consumption

Starbucks Frappuccino
Energy Drinks: Red Bull, Sobe and Vitamin Water
Chicago's Goose Island Sodas
Cracker Jacks
Bolthouse Farms Juices

All-Day Beverage Service \$37 Per Guest

Up to 8 Hours

Half-Day Beverage Service \$22 Per Guest

Up to 4 Hours

Beverage Service Includes Unlimited Coffee, Tazo Hot Teas, Assorted Soft Drinks and Sparkling and Still Bottled Waters. The Beverage Station will be Refreshed Throughout Your Meeting.

Health Nut \$21

Build Your Own Trail Mix
Whole Fruit
Bolthouse Farms Natural Juices
Selection of Granola Bars

Energy Break \$17

Red Bull and Starbucks Frappuccino
Chilled Energy Drinks
Bananas
Energy Bars
Yogurt Covered Raisins
Dried Fruit

Artisan Cheese Display \$24

Local and Imported Cheese
Crusty Breads and House-Made Crackers

Fruit Break \$19

Seasonal Fruit Kebobs with Citrus Yogurt Dipping Sauce
Lemon Bars
Seasonal Whole Fruit
House-Made Mini Fruit Smoothies

Packaged Breaks Based on 30 Minutes of Service
A Surcharge Will Apply for Extended Service
Priced Per Guest

THEMED BREAKS

MINIMUM OF 15 GUESTS

Chicago's Break \$24

Garret's Popcorn
Nuts on Clark Butter Toffee Nuts
Chocolates originating in Chicago including
Snickers, Milky Way and M&M's

Wrigleyville Ball Park Break \$22

"Not Your Chicago Dog" Mini Wagyu Beef
Hotdogs with Green Peppercorn Mustard, Onion
and Pepper Sofrito
Mini Pretzels with Truffle Cheese Sauce
Roll-in Popcorn Cart

Chips and Dips Break \$18

House-Made Smoked Paprika and Lemon Chips
with Caramelized Onion Dip
Pita Chips with Roasted Garlic Hummus
Tortilla Chips with Roasted Salsa

Sweet and Salty Break \$20

Roll-in Popcorn Cart with Truffle and Parmesan
Popcorn
Mixed Nuts
Individual Cracker Jack Boxes
Chicago's Goose Island Soda

Cookie Monster Break \$19

Chocolate Chip, Peanut Butter, White Chocolate
Macadamia and Oatmeal Raisin Cookies
Assorted Tea Cookies
Milk Shooters

Everything Cake Break \$19

Assorted Cake Pops
Mini Gourmet Cupcakes
Mini Cheesecakes

Mediterranean Break \$20

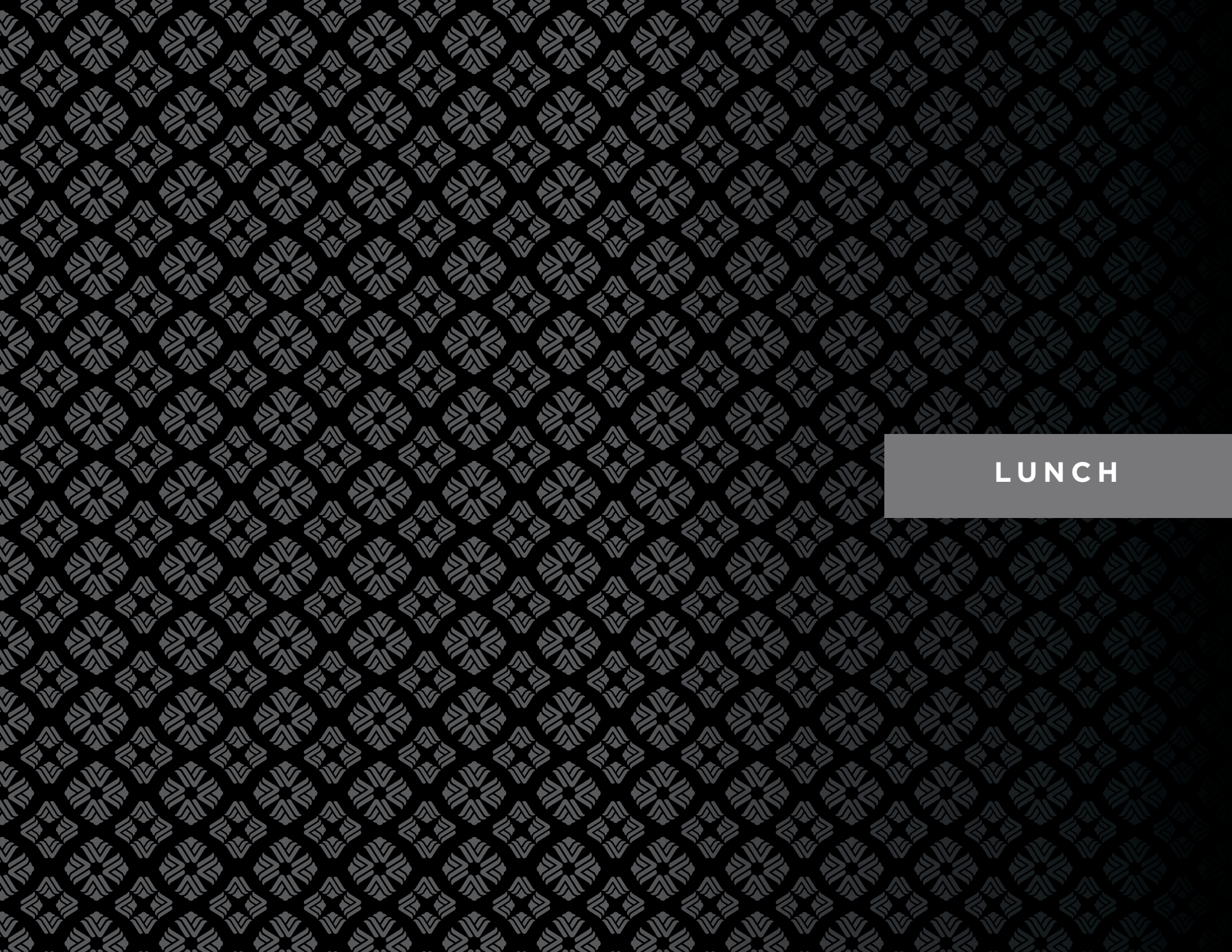
Cured Castelvetrano Olives and Marinated Black
Beldi Olives
Prosciutto Chips
Roasted Garlic Hummus
Lavash and Focaccia Bread
Fresh Cut Vegetables
Peppercorn Herb Ranch

Everything Chocolate Break \$21

Chocolate Truffles
Mini Chocolate Espresso Mousses
Chocolate Covered Strawberries
Assorted Chocolate

Packaged Breaks Based on 30 Minutes of Service
Priced Per Guest





LUNCH

PLATED LUNCH

MINIMUM OF 15 GUESTS

» Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Coffee.



Starter Option (Select One)

Arugula Salad

Endive, Poached Pears, Saxony Cheese and Orange Mustard Vinaigrette

Caesar Salad

Focaccia Croutons, Parmesan Cheese, White Anchovies, Baby Tomatoes, Caesar Dressing

Baby Iceberg Salad

Big Woods Blue Cheese, Baby Heirloom Tomatoes, Crispy Bacon, Buttermilk and Herb Dressing

Organic Mixed Greens

Organic Greens, Spiced Nuts, English Cucumbers, Piquillo Peppers, Balsamic Dressing

Boston Lettuce Salad

Roasted Golden Beets, Crumbled Feta Cheese, Dill Dressing, Crispy Onions

Corn Chowder

Fingerling Potatoes and Illinois Corn

Potato and Leek Soup

Topped with Crispy Leeks

Creamy Roasted Tomato Soup

With Basil Oil and Croutons

Wild Mushroom and Barley Soup

Wild Mushrooms and Fennel

Cream of Asparagus

Parmesan Cheese and Crispy Pancetta

Cannellini Bean Soup

Red Pepper Chutney and Truffle Oil

Dessert Option (Select One)

Carrot Cake

Candied Walnuts and Mascarpone

Flourless Chocolate Cake

Crushed Raspberries and Banyuls Raspberry Sauce

Tiramisu

Espresso Cream and Chocolate Salad

Classic Cheesecake

Huckleberry Compote, Mint Chiffonade

PLATED LUNCH

MINIMUM OF 15 GUESTS



» *Choice of Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Coffee.*

Cheese Ravioli \$48

Ricotta Filled Ravioli, Oven Dried Tomatoes, Organic Spinach, Garlic Chips, Basil Oil

Wild Mushroom Pasta \$48

Wild Mushrooms, Penne Pasta with Pistachios, Pecorino Cheese, Tomato Pesto, Basil

Northern White Fish \$50

Pan-Seared White Fish with Red Bliss Potatoes, Green Beans with Almonds, Brown Butter Sauce

Amish Chicken Breast \$51

Miller Farms Roasted Chicken Breast, Roasted Fingerling Potatoes, Glazed Baby Market Vegetables, Natural Jus

Free Bird \$52

Free Range Organic Chicken Breast, Garlic Whipped Potatoes, Grilled Asparagus, Hunter Sauce

Alaskan Salmon \$51

Roasted New Potatoes, Heirloom Cauliflower, Watercress, Lemon-Dill Beurre Blanc

Braised Short Rib \$54

Creamy White Polenta, Baby Heirloom Carrots, Braised Spinach, Red Wine and Violet Mustard Glaze

Petit Filet \$57

Yukon Potato Puree, Haricot Vets, Wild Mushrooms and Bordelaise

Priced Per Guest

CHILLED ENTRÉES

MINIMUM OF 15 GUESTS



Includes a Lunch Soup and Dessert, Fresh Rolls, Iced Tea and Coffee.

Traditional Caesar Salad \$39

Romaine Hearts, White Anchovies, Brioche Croutons, Baby Tomatoes, Shaved Parmesan
with Grilled Chicken or Grilled Jumbo Shrimp | Add \$5

Tenderloin Ciabatta \$49

Black Pepper Crusted Filet, Red Onion Jam, Gruyere Cheese , Organic Arugula and Horseradish Mayo, Red Hen Bread Ciabiatta, Potato

Ahi Tuna Niçoise Salad \$51

Organic Mixed Greens, Baby Tomatoes, Beldi Olives, Green Beans, Fingerling Potatoes, Hard-Boiled Eggs and a Lemon Caper Vinaigrette

Chopped Salad \$46

Local Farm Greens, English Cucumber, Tasso Ham, Chopped Egg, Oven-Dried Tomatoes, Gorgonzola Cheese



Priced Per Guest

GOURMET BOX LUNCH

MINIMUM OF 10 SANDWICHES PER ORDER



All Boxes Include a Bag of Terra Chips, Quaker Granola Bar, Freshly Baked Chocolate Chip Cookies, an Organic Fuji Apple, with a Soft Drink or Bottled Water on the Side.

Choice of Side

Organic Heirloom Tomato, Fresh Mozzarella Salad and Basil Fingerling Potato Salad with Applewood-Smoked Bacon and Green Onions

Smoked Salmon \$46

Scottish Smoked Salmon with Dill Ricotta, English Cucumbers, Watercress, Vine Ripened Tomatoes and Red Onion on an Everything Baguette

Tenderloin Ciabatta \$53

Black Pepper Crusted Filet, Red Onion Jam, Gruyere Cheese, Organic Arugula, and Horseradish Mayo on Red Hen Ciabatta Bread

Grilled Veggie Sandwich \$39

Thyme and Olive Oil Marinated Grilled Veggies, Vine Ripened Tomatoes, Local Field Greens, Smoked Mozzarella and Tomato Pesto on a Seed Baguette

Turkey Club \$42

Boars Head Oven Roasted Turkey, Applewood Smoked Bacon, Butter Lettuce, Vine Ripened Tomatoes and Basil Aioli on a Country Wheat Baguette

Amish Chicken Salad Sandwich \$42

Amish Chicken Salad with Toasted Cashews, Grapes, Cilantro, Sprouts and Butter Lettuce on Pumpernickel Bread

The Italian \$44

Prosciutto Picante, Salami, Mozzarella, Herb Aioli, Organic Arugula and Oven-Dried Tomatoes on an Italian Hoagie

All Sandwiches Can be Enjoyed as a Wrap
Priced Per Guest

LUNCH BUFFET

MINIMUM OF 15 GUESTS



The Deli Shop \$50

Includes

Chef's Seasonal Soup
Organic Mixed Green Salad
Baby Heirloom Tomatoes, Cucumber Ribbons, Crunchy Seeds, Assortment of House-Made Dressings
House-Made Chips
Red Bliss Potato Salad with Crème Fraiche, Green Onions and Bacon
Freshly Baked Cookies and Turtle Brownies

Choose Three

Smoked Salmon

Scottish Smoked Salmon, Dill Ricotta, English Cucumber, Watercress, Vine Ripened Tomatoes, Red Onion on an Everything Baguette

Grilled Veggie Sandwich

Thyme and Olive Oil Marinated Grilled Veggies, Vine Ripened Tomatoes, Local Field Greens, Smoked Mozzarella, Tomato Pesto on a Seed Baguette

Turkey Club

Boars Head Oven Roasted Turkey, Applewood-Smoked Bacon, Butter Lettuce, Vine Ripened Tomatoes, Basil Aioli on a Country Wheat Baguette

Amish Chicken Salad Sandwich

Amish Chicken Salad With Toasted Cashews, Grapes, Cilantro, Sprouts, Butter Lettuce On Pumpnickel

The Italian

Prosciutto Picante, Salami, Mozzarella, Herb Aioli, Organic Arugula, Oven-Dried Tomatoes, Italian Hoagie

Roast Beef

Thinly Sliced Roasted Beef, Horseradish Aioli, Beef Steak Tomatoes, Crispy Onions, Baby Arugula, Swiss Cheese, Honey Wheat Hoagie

Tuna Salad

White Tuna, Sprouts, Cucumbers, Red Onion, Bibb Lettuce, Artisanal Red Hen Bread

Priced Per Guest
Based on One Hour of Service

LUNCH BUFFET

MINIMUM OF 15 GUESTS



Craft Your Own Sandwiches \$55

Chef's Seasonal Soup
Baby Spinach, Poached Pears,
Gorgonzola Cheese, Toasted
Walnuts
and Balsamic Maple Dressing
Yukon Gold Potato Salad with
Mustard Dressing and Fresh Chives
Freshly Baked Cookies and Turtle
Brownies

Deli Meats

Oven-Roasted Turkey Breast, Black
Forest Ham, Turkey Pastrami, Roast
Beef, Salami and Prosciutto

Deli Cheeses

Cheddar, Provolone, Manchego or
Swiss

Breads

Red Hen Artisanal Breads and
Baguettes

Accompaniments

Mustard, Mayonnaise, Sun-Dried
Tomato Aioli, Sliced Tomatoes, Red
Onions, Leaf Lettuce, Homemade
Pickles and Potato Chips

Priced Per Guest
Based on One Hour of Service

The Grand Luncheon \$66

Chef's Seasonal Soup
Cobb Salad with Selection of Dressings
Heirloom Tomato Salad with Burrata Cheese and
Balsamic Reduction
Roasted Beet Salad with Marcona Almonds and
Organic Arugula
Truffle Mac and Cheese
Broccoli Rabe with Crushed Red Pepper and Olive Oil
Whole Roasted New York Strip Steak with Peppercorn
Sauce
Grilled Loch Duart Salmon with Salsa Verde
Free Range Organic Chicken with Chicken Jus
German Chocolate Cake
Individual Caramel Apple Tarts

The Healthy Lunch \$61

Minestrone with Lemon and Parsley
Seasonal Mixed Greens
Couscous Salad with Market Vegetables with Curry and
Cilantro
Greek Salad with Feta, Baby Tomatoes, English
Cucumber and Dill Dressing
Whole Wheat Penne Pasta with a Saffron Tomato
Sauce
Balsamic Marinated and Grilled Portobello Mushrooms
Olive Oil and Rosemary Roasted Potatoes
Baked Salmon with Citrus Mustard Dressing
Herb Marinated Organic Chicken
Baked Apple Cobbler with Oats and Honey

LUNCH BUFFET

MINIMUM OF 15 GUESTS



» All Buffets Include Freshly Baked Breads, Coffee, Tazo Tea and Iced Tea

Create Your Own Masterpiece

Choose One Soup, Two Salads, Two Sides and One Dessert

Two Entrées \$59 | Three Entrées \$65

Soups (Choose One)

Potato Leek Soup with Crispy Leeks
Mushroom Soup with Citrus Essence
Minestrone with a Lemon and Parsley Gremolata
Roasted Tomato Soup with Basil Croutons
Truffle Black Bean Soup with Cilantro and Lime
Chicken Noodle Soup

Salads (Choose Two)

Mixed Greens with an Assortment of Homemade Dressing and Vinaigrettes
Caesar Salad with Focaccia Croutons and Parmesan Cheese
Gemelli Pasta Salad with Roasted Red Peppers, Artichokes, Basil and Olive Oil
Yukon Gold Potato Salad with Caramelized Onions, Roasted Tomatoes and Olives
Cobb Salad with Avocado, Bacon, English Cucumbers, Local Blue Cheese
Tomato and Mozzarella Salad with Extra Virgin Olive Oil and Aged Balsamic Vinegar

Sides (Choose Two)

Grilled Asparagus with Parmesan Cheese and Lemon
Penne Pasta with Sun-Dried Tomatoes and Portobello Mushrooms
Roasted Red Potatoes with Garlic and Rosemary
Stewed Cannellini Beans with Tasso Ham
Roasted Garlic or Plain Mashed Potatoes
Green Beans with Toasted Almonds and Brown Butter
Market Vegetable Ratatouille
Glazed Carrots with Dill and Orange Blossom Honey
Potato and Leek Gratin
Baked Ziti with Ricotta Cheese
Roasted Vine Tomatoes with Extra Virgin Olive Oil and Rosemary
Market Baby Vegetables with Fresh Thyme | \$3 Extra

Priced Per Guest
Based on One Hour of Service

LUNCH BUFFET

MINIMUM OF 15 PEOPLE



» *All Buffets Include Freshly Baked Breads, Coffee, Tazo Tea and Iced Tea*

Entrées (Choose Two or Three)

Cheese Tortellini with Pesto

Spinach and Tomato Quiche with Local Cheddar

Roasted Chicken with Grape Sauce

Roasted Chicken Breast with Wild Mushrooms

Chicken Piccata with Lemon and Brown Butter

Roasted Pork Shoulder with a Cumin Onion Soubise

Skirt Steak with Cilantro Chimichurri and Crispy Onions

Whole Roasted Filet Mignon with a Three Peppercorn Jus | \$6 Extra

Blue Crab Cakes with Fennel and Red Pepper Sauce
Grilled Shrimp with a Lemon Grass Sauce

Roasted Halibut with a Tarragon Vinaigrette
Red Miso-Glazed Salmon

Roasted Salmon with Red Peppers and a Fennel Sauce

Priced Per Guest

Based on One Hour of Service

Dessert (Choose One)

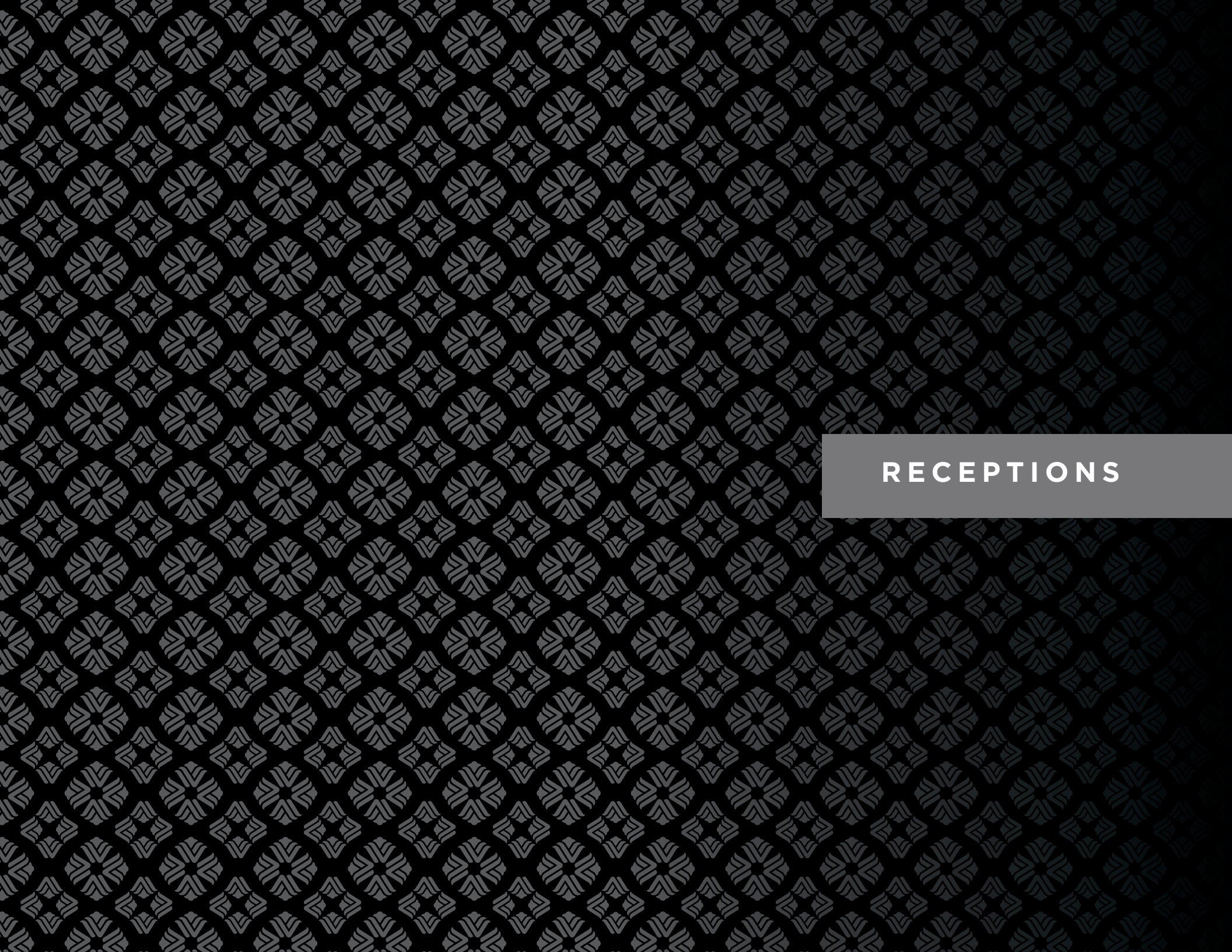
Assorted Cannoli

Selection of Miniature Desserts and French Macaroons

Banana Bread Pudding with Whiskey Sauce

Freshly Baked Cookies and Brownies

Chicago Cheesecakes



RECEPTIONS

COLD CANAPÉS



» Selected Items are Based on 25 Pieces Per Order

Cold Canapé | \$7 Per Item

Baby Tomato Bruschetta with Feta Cheese and Sunflower Sprouts
Brie and Granny Smith Apple Crostini with Spiced Pecans
Hummus Crostini with a Red Pepper Mojo Sauce and Manchego Cheese
Deviled Egg, Asparagus Tip, Sea Salt*
Curried Chicken Salad with Sproutson Toasted Pumpernickel

Cold Canapé | \$8 Per Item

Grilled Salmon Skewer with Cucumber, Avocado and Dill
“Ceviche Ojo Rojo” Seafood Ceviche with Clamato and Tequila*
Smoked Salmon, Horseradish Ricotta and Toasted Bread

Cold Canapé | \$9 Per Item

Spicy Poached Jumbo Shrimp with a Belvedere Cocktail Sauce*
Tuna Tartar Cones with a Chipotle-Mayo Seaweed Salad
Tuna Tartar Tostadas, Toasted Sesame, Lemon Aioli Pickled Shallot
Peekytoe Crab Salad with Saffron Aioli on a Toasted Baguette
Beef Tenderloin with Blue Cheese, Red Onion Jam and Toasted Brioche

*Items are Gluten Free or Can Be Made Gluten Free

HORS D'OEUVRES

» Selected Items are Based on 25 Pieces Per Order.

Hot Hors D' Oeuvres | \$8 Per Item

“Ham and Cheese” – A Miniature Ham and Cheese Sandwich with Truffles
Swiss Chard and Feta Cheese in Phyllo with a Roasted Tomato Jam
Chicken or Beef Satay Sesame Peanut Sauce*
Crispy Crab Rolls with a Piquillo Pepper Sauce
Miniature Panini with Maytag Blue Cheese and Spiced Seckle Pear
Sesame Crusted Chicken with Wasabi Honey Mustard
Crispy Polenta Cake with Spicy Tomato Confit*
Wild Mushroom Arancini with Basil

Hot Hors D' Oeuvres | \$9 Per Item

Coconut and Katafi Crusted Shrimp with Pineapple Aioli
Lamb Reuben with Smoked Swiss and Beer Sauerkraut
Chorizo Stuffed Medjool Dates with Bacon and a Tomato Sauce*
Asparagus Frite with Prosciutto Picante and Parmesan Cheese
Lobster Beignet with Tarragon Aioli
Baby Lamb Lollipop with a Mint Yogurt Sauce*
Diver Scallops Wrapped In Bacon*

*Items are Gluten Free or Can Be Made Gluten Free



RECEPTION PACKAGES

MINIMUM OF 25 PEOPLE

» Reception Packages are Based on Minimum of One Hour of Service.

River Reception \$61

Brie and Granny Smith Apple Crostini with Spiced Pecans
Grilled Salmon Skewer with Cucumber, Avocado and Dill
Chicken or Beef Satay Sesame Peanut Sauce*
Crispy Crab Rolls with a Piquillo Pepper Sauce
“Ham and Cheese” – a Miniature Ham and Cheese Sandwich with Truffles
Hummus Crostini with a Red Pepper Mojo Sauce and Manchego Cheese

Penthouse Reception \$63

Chorizo Stuffed Medjool Dates with Bacon and a Tomato Sauce*
Crispy Crab Rolls with Piquillo Pepper Sauce
Deviled Egg, Asparagus Tip, Sea Salt*
Lobster Beignet with Tarragon Aioli
Tuna Tartar Cones with a Chipotle-Mayo Seaweed Salad
Sesame Crusted Chicken with Wasabi Honey Mustard

Grand Reception \$65

Curried Chicken Salad with Sprouts on Toasted Pumpernickel
Sesame Crusted Chicken with Wasabi Honey Mustard
Crispy Polenta Cake with Spicy Tomato Confit*
Coconut and Katafi Crusted Shrimp with Pineapple Aioli
(2 Pieces Per Person)
Baby Tomato Bruschetta with Feta Cheese and Sunflower Sprouts
Beef Satay Sesame Peanut Sauce*
Lamb Reuben with Smoked Swiss and Beer Sauerkraut

*Items are Gluten Free or Can Be Made Gluten Free

Priced Per Guest



INSPIRING PRESENTATIONS

MINIMUM OF 25 PEOPLE

» Reception Packages are Based on One Hour of Service.

Flat Breads Display \$28

Choose Three

Smoked Mozzarella, Wild Mushrooms, Lovage Pesto, Oven Dried Tomatoes

Pepperoni, Fresh Mozzarella, Tomato Sauce and Truffle Oil

Everything from The Garden, and Local Ricotta, Saffron Tomato

Braised Short Ribs, Apricots, Quark Creamery Fresh Cheese, Braised Onions, Organic Arugula

Roasted Butternut Squash Ricotta Salata and Prosciutto Picante

Smoked Salmon, Dill, Baby Tomatoes, Red Onion, Creamy Pesto

Chilled Seafood Bar \$60

Alaskan King Crab Legs
Jumbo Spice Poached Shrimp
Fresh Shucked East Coast Oysters
PEI Mussels
Half Lobsters
Served with Traditional Sauces, Lemon Wedges and Tabasco

The Salmon Bar \$31

Cold Smoked Scottish Salmon, Pastrami Spiced Smoked Salmon, Soft Poached Salmon Filets, Salmon Caviar
Chopped Egg, Red Onion, English Cucumbers, Horseradish Crème Fraiche,
Bagel Chips and Toasted Pumpernickel

Artisanal Cheese Display \$25

Local and Imported Cheese
Crusty Breads and Housemade Crackers
Flame Grapes Dried Fruit and Compotes

Charcuterie and Antipasti \$29

Prosciutto, Coppa, Bresola, Salami and Chorizo
Seasonal Pickled Vegetables
Marinated Olives
Gourmet Mustards
House-Made Crackers and Toasted Baguettes
Rosemary Toasted Marcona Almonds

Priced Per Guest








STATIONS

CARVING STATIONS



-  **Peppercorn Crusted Whole Filet \$550**
Béarnaise and Whiskey Sauce Brioche Buns
Serves 25 Guests
-  **Caper and Herb Crusted Colorado Lamb Rack \$105 Per Rack**
Served with Yogurt Mint Sauce
Serves 6 Guests
-  **Twelve Hour Roasted Beef Steam Ship Round \$975**
Served with Bordelaise and Horseradish Cream and Pretzel Rolls
Serves 75 Guests
-  **Black Pepper and Sea Salt Crusted Prime Rib \$495**
Served with Natural Jus Horseradish Cream and Silver Dollar Rolls
Serves 25 Guests
-  **Rosemary and Garlic Marinated Bison Tenderloin \$525**
Served Merlot Reduction and Huckleberry Compote
Serves 20 Guests
-  **Cedar Plank Roasted Alaskan Salmon \$245**
Served with Horseradish and Dill Cream
Serves 15 Guests
-  **Apple and Thyme Marinated Pork Loin \$385**
Grilled Pineapple and Harissa Chutney
Serves 25 Guests
-  **Gunthorp Farms Roasted Turkey \$385**
Orange and Cranberry Relish, Natural Gravy and Petit Croissants
Serves 25 Guests


 Uniformed Chef Required for Each Carving Station at \$175 each
90 Minutes of Service


ACTION STATIONS


MINIMUM OF 25 PEOPLE



 **Risotto Station \$27**
Creamy Risotto, Finished with Your Choice
Wild Mushrooms, Parmesan Cheese,
Oven-Dried Tomatoes, Crispy Prosciutto,
Truffle Oil, Market Vegetables, Shrimp,
Lobster and Grilled Chicken
Add Fresh Black Truffles at Market Price


 **Tapas Station \$29**
Dr Pepper Glazed Short Rib with Parsnip
Puree and Crispy Onions
Wild Mushroom Arancini with Piquillo
Pepper Puree
Blue Crab Toasts with Myer Lemon Aioli,
Avocado Puree and Basil
Jumbo Shrimp with Bloody Mary Cocktail
Sauce and Celery Salt

 **Gourmet Quesadilla Bar \$25**
Made-to-Order Quesadillas with Blackened
Chicken, Short Rib, Shrimp or Fajita-Style
Vegetables.
Chihuahua or Pepper Jack Cheese
House-Roasted Salsa, Salsa Verde, Pico Do
Gallo, Guacamole
Corn Tortilla Chips

 **Pasta Station \$26**
Pastas
Cavatappi, Penne and Cheese Tortellini
Sauces
Saffron Scented Marinara, Alfredo, Pesto
Selections
Wild Mushrooms, Oven Dried Tomatoes,
Seasonal Vegetables, Grilled Chicken,
Tiger Shrimp
Parmesan Cheese, Crispy Prosciutto,
Black Olives
Baskets of Grilled Breads

Slider Station \$27
Chef Attended Or Displayed
Turkey Sliders with Brie Cheese and Red
Wine Apple Jam
“Not Your Chicago Dog” Mini Waygu Beef
Hotdogs with Green Peppercorn Mustard,
Onion and Pepper Sofrito
Dr Pepper Glazed Short Rib with Violet
Mustard and Lambs Lettuce
Ham and Cheese With Beer Mustard,
Tomato Jam and Cedar Groves White
Cheddar


 Uniformed Chef Required for Each Station at \$175 each

 Pasta Chef for Every 50 Guests Priced at \$175
Priced Per Guest | 90 Minutes of Service


DESSERT STATIONS


MINIMUM OF 25 PEOPLE




 **Coffee And Doughnuts \$31**
Freshly Fried Mini Doughnut Holes
Pink Peppercorn Sugar, Cinnamon and
Sugar, Vanilla Sugar
Chocolate Ganache, Raspberry Vanilla
Sauce, Espresso Cream
Starbucks Coffee with Flavored Syrups
Mini Chocolate Espresso Mousses

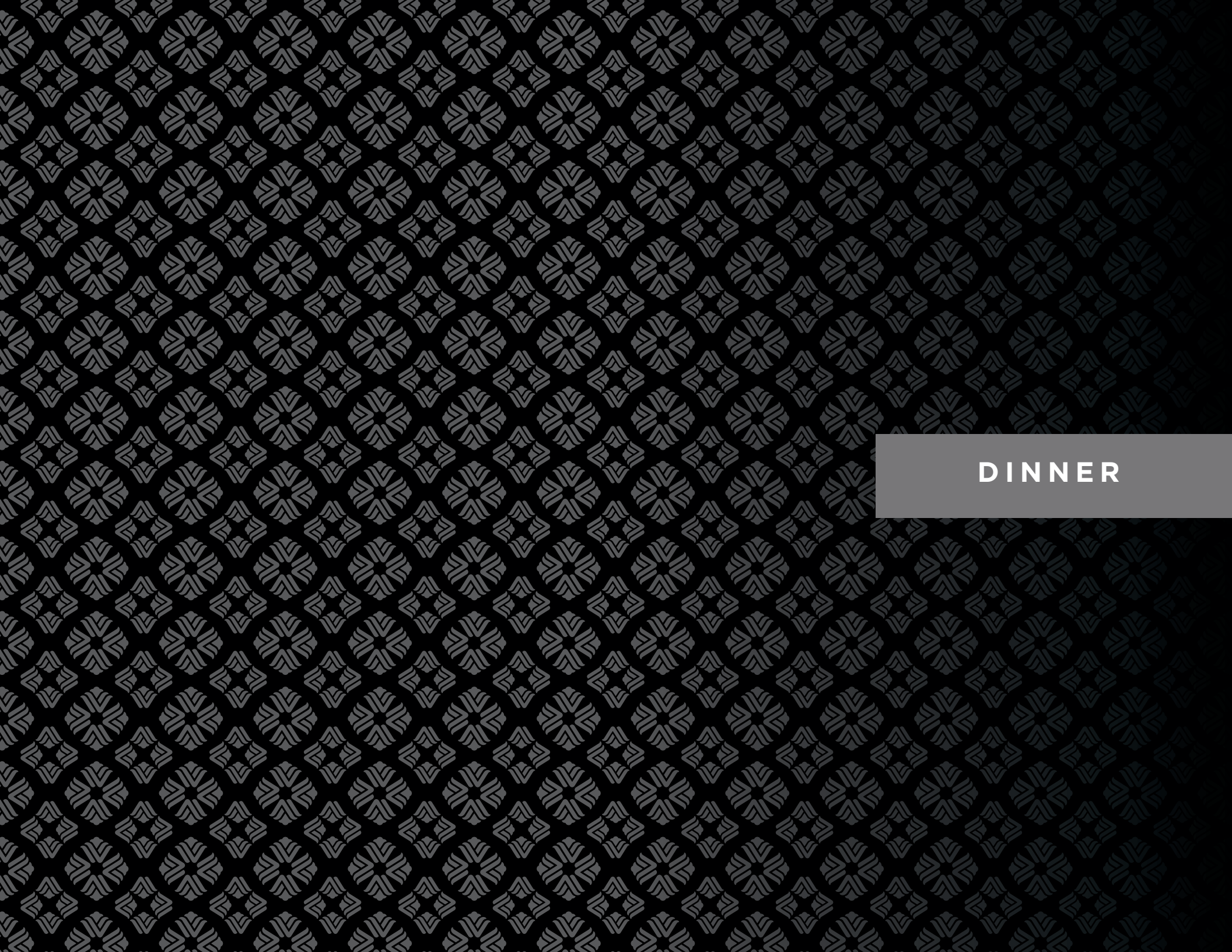
Everything Chocolate \$25
Displayed
Chocolate Truffles, Chocolate Covered
Strawberries, Chocolate Chip Cookies,
White Chocolate Macadamia Cookies,
Chocolate Éclairs, Chocolate Mousse
Cups, Assorted Chocolate Mini
Cupcakes, Chocolate Covered Raisins

 **Ice Cream Shop \$22**
Vanilla, Chocolate and Strawberry Ice
Cream
Chocolate and Caramel Sauce, Fresh
Berries and Assorted Toppings

 **Flamed-to-Order \$28**
10 Cane Rum Bananas Foster
Michigan Cherries Jubilee with Grand
Marnier
Flamed-to-Order with Vanilla Ice Cream
and Sponge Cake

Fruit Delight \$24
Displayed
Assorted Sable Breton Fruit Tarts
Fuji Apple Tarts
Mini Passion Fruit White Chocolate
Domes
Chocolate Covered Strawberries
Mini Strawberries and Crème
Mini Shooters, Spiced Chocolate Cake
with Crushed Raspberries

 Uniformed Chef Required for Each Station at \$175 each
Priced Per Guest | 90 Minutes of Service



DINNER

COLD CANAPÉS



» Selected Items are Based on 25 Pieces Per Order

Cold Canapé | \$7 Per Item

Baby Tomato Bruschetta with Feta Cheese and Sunflower Sprouts
Brie and Granny Smith Apple Crostini with Spiced Pecans
Hummus Crostini with a Red Pepper Mojo Sauce and Manchego Cheese
Deviled Egg, Asparagus Tip, Sea Salt*
Curried Chicken Salad, Sprouts on Toasted Pumpernickel

Cold Canapé | \$8 Per Item

Grilled Salmon Skewer with Cucumber, Avocado and Dill
“Ceviche Ojo Rojo” Seafood Ceviche with Clamato and Tequila*
Smoked Salmon, Horseradish Ricotta and Toasted Bread

Cold Canapé | \$9 Per Item

Spicy Poached Jumbo Shrimp with a Belvedere Cocktail Sauce*
Tuna Tartar Cones with a Chipotle-Mayo Seaweed Salad
Tuna Tartar Tostadas, Toasted Sesame, Lemon Aioli Pickled Shallot
Peekytoe Crab Salad with Saffron Aioli on a Toasted Baguette
Beef Tenderloin with Blue Cheese, Red Onion Jam and Toasted Brioche

*Items are Gluten Free or Can Be Made Gluten Free

HORS D'OEUVRES

» Selected Items are Based on 25 Pieces Per Order.

Hot Hors D'Oeuvres \$8 Per Item

“Ham and Cheese” – A Miniature Ham and Cheese Sandwich with Truffles
Swiss Chard and Feta Cheese in Phyllo with a Roasted Tomato Jam
Chicken or Beef Satay Sesame Peanut Sauce*
Crispy Crab Rolls with a Piquillo Pepper Sauce
Miniature Panini with Maytag Blue Cheese and Spiced Seckle Pear
Sesame Crusted Chicken with Wasabi Honey Mustard
Crispy Polenta Cake with Spicy Tomato Confit*
Wild Mushroom Arancini with Basil

Hot Hors D'Oeuvres \$9 Per Item

Coconut and Katafi Crusted Shrimp with Pineapple Aioli
Lamb Reuben with Smoked Swiss and Beer Sauerkraut
Chorizo Stuffed Medjool Dates with Bacon and a Tomato Sauce*
Asparagus Frite with Prosciutto Picante and Parmesan Cheese
Lobster Beignet with Tarragon Aioli
Baby Lamb Lollipop with a Mint Yogurt Sauce*
Diver Scallops Wrapped in Bacon*

*Items are Gluten Free or Can Be Made Gluten Free



PLATED DINNER

MINIMUM OF 15 PEOPLE



» Includes: Starter, Entrée and Dessert, Served with Fresh Rolls, Iced Tea and Coffee.

Starters (Select One)

To Select a Second Starter there is a \$11 Surcharge

White Bean Soup

Pine Nut Pesto

Corn Chowder

Yukon Gold Potatoes and Crispy Pancetta

Maine Lobster Bisque

Tarragon, Celery Root and Puff Pastry

Roasted Butternut Squash Soup

Toasted Pumpernickel and Basil

Boston Salad

Grapes, Gorgonzola Cheese, Candied Walnuts, Pickled Fuji Apples, Yogurt Chive Dressing

Fork and Knife Caesar

Romaine Hearts, White Anchovies, Shaved Parmesan, Brioche Croutons

Chef's Signature Salad

Bebe Farms Baby Lettuce, Heirloom Tomatoes, Cucumbers Ribbons, Pumpernickel Toast, Market Radish and Basil Vinaigrette

Steak House

Iceberg, Big Woods Blue Cheese, Peppercorn Ranch, Grape Tomatoes and Crispy Bacon

Dessert (Select One)

Warm Flourless Chocolate Cake

Chocolate Salad with Pistachio Ice Cream

Banana Brioche Pudding

Salted Caramel Sauce, Rum Cream, Golden Raisins and Candied Nuts

Chocolate Mousse Dome

Vanilla Bean Crème and Hazelnut Praline Crunch

Chef's Special

Strawberries and Crème, Angel Food Cake with Anise Braised Strawberries, Mascarpone

PLATED DINNER

MINIMUM OF 15 PEOPLE



Entrées

Wild Mushroom Risotto \$67

Sautéed Market Baby Vegetables, Manchego Cheese and Basil Oil

Goat Cheese and Cumin Polenta \$68

Roasted Hen of the Woods Mushrooms and Ratatouille Jus

Cheese Ravioli \$67

Sautéed Spinach, Oven-Dried Tomatoes, Garlic Chips and Baby Basil

Free Bird Chicken \$73

Garlic Mashed Potatoes and Baby Vegetables Chicken Jus

Stuffed Free Bird Chicken \$75

Swiss Chard and Garlic, Black Rice Risotto, Butternut Squash Two Ways Sage Jus

Maple Farms Duck Breast \$82

Braised Organic Spinach, Creamy Bulgur Wheat, Date and Marcona Almonds and Duck Jus

White Marble Farms Pork Loin \$79

Israel Couscous, Smoked Bacon Asparagus Tips and Harissa

Lamb Osso Bucco \$82

Braised Lamb Osso Bucco with Cannellini Beans and Root Vegetables, Mint Jus

Priced Per Guest

Alaskan Salmon \$77

Parmesan Risotto Cake, Broccolini, Oven Dried Tomatoes and Salsa Verde

Seared Diver Scallops \$81

Cannellini Beans, Tasso Ham Ragout, Pearl Onions, Oyster Mushrooms

Wild Striped Bass \$81

Jerusalem Artichokes Two Ways, Haricot Verts and Roasted Vine Tomatoes Tarragon Butter

Beef Short Rib \$81

Violet Mustard, Creamy Polenta, Roasted Baby Zucchini, Crispy Onions Rep

Grilled NY Strip Steak \$85

Cipollini Onions, Mustard Mashed Potatoes, Roasted Cauliflower, Black Garlic Chimichurri

Grilled Beef Tenderloin \$88

Horseradish Potato Puree, Heirloom Baby Carrots and A Bordelaise Sauce

Veal Rib-Eye \$90

Roasted Fingerling Potatoes and Creamed Spinach Maple Jus

Beef Tenderloin \$90

Wild Mushrooms, Potato Terrine, Truffled Cauliflower Puree and Sauce Chasseur

PLATED DINNER

MINIMUM OF 15 PEOPLE



Duos

Seared Diver Scallops and Beef Short Ribs \$94

Sweet Potato Puree, Braised Swiss Chard, Salsify and Baby Zucchini

Amish Chicken and Alaskan Salmon \$95

Warm Peanut Potato Salad, Green and White Asparagus Ragout, Shallot Confit, Sauce Pepperade

Amish Chicken and Petit Filet \$95

Garlic Roasted Potatoes, Roasted Root Vegetables, Onion and Thyme Puree and Red Wine Jus

Beef Tenderloin and Jumbo Shrimp or Salmon \$98

Mascarpone Whipped Potatoes, Glazed Thumbelina Carrots, Truffle Jus

Petit Filet and Maine Lobster Tail \$109

Goat Cheese Potato Terrine, Trumpet Royal Mushrooms, Carrot Puree, Béarnaise Sauce

Priced Per Guest

DINNER ENHANCEMENTS



First Course

Seared Diver Scallops \$13

Potato Purée, Crispy Onion and Truffle Jus

Heirloom Tomato Salad \$14

House Pulled Mozzarella Balsamic Reduction Basil and Sea Salt

Roasted Baby Heirloom Beets \$15

Greek Yogurt and Arugula

Braised Short Ribs \$17

Celery Root Pistachios and Braised Onion

Cod Brandade \$13

Tomato Curry Emulsion

Blue Crab Cake \$13

Piquillo Pepper Puree and Micro Salad

Shrimp Stuffed Calamari \$14

Tomato and Olive Sofrito, Olive Oil Toasted Bread

Cheese Course

\$11 Per Guest

Chefs Selection of Local Artisanal Cheese, Red Wine Apple Jam and House Made Compote

Petits Fours

\$28 Per Table of Ten Guests

An Assortment of After-Dinner Petits Fours for the Table, Including Miniature Baked Items, Chocolate Truffles and Macaroons.

Intermezzo

Sorbet Course \$9 Per Guest

Seasonal Flavors Available

DINNER BUFFETS

MINIMUM OF 50 GUESTS



» All Dinner Buffets Include: Fresh Rolls, Iced Tea and Coffee

Create Your Own Masterpiece

Choose One Soup, Two Salads, Three Sides and Dessert Buffet
Two Entrées \$96 | Three Entrées \$104 | Four Entrées \$113

Soups (Choose One)

Potato Leek Soup with Crispy Leeks
Mushroom Soup with Citrus Essence
White Bean Soup with Truffles
Spicy Tomato Soup with Fresh Goat Cheese
Corn Chowder with Blue Crab and Fingerling Potatoes

Salads (Choose Two)

Mixed Greens with an Assortment of Homemade Dressing and Vinaigrettes
Caesar Salad with Focaccia Croutons and Parmesan Cheese
Roasted Fingerling Potatoes with Oven-Roasted Tomatoes and Picholine Olives
Greek Salad with Bedli Olives, English Cucumbers, Feta Cheese and Dill Dressing
Tomato and Mozzarella Salad with Extra Virgin Olive Oil and Aged Balsamic Vinegar
Spinach Salad with Pickled Pears, Blue Cheese, Candied Nuts and Verjus Dressing
Salt Roasted Beet Salad with Sunflower Sprouts, Goat Cheese, Cara Cara Oranges and Organic Arugula
Arugula Salad with Poached Pears, Candied Pecans and Humboldt Fog Goat Cheese

Priced Per Guest
Based on 90 Minutes of Service

Sides (Choose Three)

Cheese Ravioli with Cherry Tomatoes and Herbs
Orecchiette Pasta with Sun-Dried Tomatoes and Portobello Mushrooms
Rosemary Roasted Red Potatoes with Roasted Garlic
Truffle or Plain Mashed Potatoes
Green Beans with Toasted Almonds
Truffle Mac and Cheese with Crispy Onions and Prosciutto
Heirloom Cauliflower with Brown Butter and Garlic
Sautéed Broccoli with Garlic and Red Chilies
Glazed Baby Carrots with Dill and Five-Spice
Potato and Leek Gratin
Roasted Celery Root with Pistachios and Cipollini Onions
Polenta Cakes
Market Baby Vegetables with Fresh Thyme
Caramelized Root Vegetables

DINNER BUFFETS

MINIMUM OF 50 GUESTS



» All Dinner Buffets Include: Fresh Rolls, Iced Tea and Coffee

Entrées (Choose Two, Three or Four)

Miller Farms Roasted Chicken with Wild Mushrooms and Natural Jus

Miller Farms Roasted Chicken Breast with Ratatouille

Roasted Halibut with Sautéed Spinach and a Citrus Beurre Blanc

Red Miso Glazed Loch Duart Salmon with a Tropical Fruit Salsa

Roasted White Fish with Lobster Sauce and Rock Shrimp

Wild Striped Bass with Tomato Marmalade

Roasted Pork Loin with Cumin Onion Soubise

Petite NY Strip with Bordelaise Sauce and Crispy Shallots

Duck Breast with Sautéed Arugula, Sweet Onions and Whole Grain Mustard

Spice-Braised Lamb Leg with Mint Jus

Whole Roasted Filet Mignon with Truffle Jus
Candied Nuts and Verjus Dressing

Priced Per Guest
Based on 90 Minutes of Service

Dessert Buffet (Included)

Key Lime, Caramel Apple Tarts, Chocolate Truffles, French Macarons, Chocolate Espresso Mousse Cups, Mini Sable Breton Tarts



BEVERAGES

WHITE WINES & CHAMPAGNE



Sparkling Wines and Champagne

	Bottle
Domaine Chandon Sparkling Rosé, California	\$42
Domaine Chandon Sparkling Brut, California	\$42
Moët & Chandon Brut Impérial, France	\$90
Veuve Clicquot Yellow Label, France	\$110
Nicholas Feuillatte Champagne NV Brut, France	\$62

Light Intensity White Wines

Veramonte Sauvignon Blanc, Chile	\$42
Joel Gott Sauvignon Blanc, California*	\$42
Joel Gott Unoaked Chardonnay, California*	\$42
Folie a Deux Chardonnay, California	\$42
Napa Cellars Sauvignon Blanc, California	\$42
Chateau Ste Michelle Riesling, Washington State	\$44

Medium Intensity White Wines

Esser Vineyards Chardonnay, California	\$42
14 Hands Chardonnay, Washington State	\$48
Domaine Chandon Chardonnay, California	\$50

***Ultra Premium Bar Selections**

RED WINES

Light Intensity Red Wines

ONEHOPE Pinot Noir, California
Domaine Chandon Pinot Noir, California
Domaine Chandon Classic Pinot Meunier, California

Bottle

\$42
\$50
\$56

Medium Intensity Red Wines

Esser Vineyards Cabernet Sauvignon, California
Joel Gott 815 Cabernet Sauvignon, California
Lock & Key Meritage, California
Terrazas Alto Malbec, Argentina
ONEHOPE, Zinfandel, California
Joel Gott 815 Cabernet Sauvignon, California
Folie à Deux Merlot, California
Folie à Deux Cabernet Sauvignon, California
Napa Cellars Merlot, California
Napa Cellars Cabernet Sauvignon, California

\$48
\$60
\$50
\$44
\$44
\$60
\$60
\$60
\$54
\$60





BEVERAGES

Call Bar

Sky
Cruzan
Sauza Gold
Bombay Original
Dewar's White Label
Maker's Mark
Miller Lite, Coors Light,
MGD 64, Sam Adams, Sharp's
Non-Alcoholic
Select Two of the Three Walnut
Crest Wine Varietals:
Chardonnay, Cabernet Sauvignon
or Merlot

Premium Bar

Tito's Handmade Vodka
Captain Morgan
Sauza Hornitos
Bombay Sapphire
Chivas Regal
Maker's Mark
Miller Lite, Coors Light, Sam
Adams, Corona, Heineken,
Sharp's Non-Alcoholic
Select Two of the Three
Walnut Crest Wine Varietals:
Chardonnay, Cabernet Sauvignon
or Merlot

Ultra Premium Bar

Chopin
Crusoe Organic
Patron
Hendrick's
Glenmorangie
Knob Creek
Miller Lite, Coors Light, Sam
Adams, Corona, Heineken, Daisy
Cutter, Sharp's Non-Alcoholic
Wine Selection to consist of:
Joel Gott 815, Cabernet
Sauvignon, California
Joel Gott, Sauvignon Blanc,
California

Call Bar

One Hour \$22
Two Hours \$32
Three Hours \$42
Four Hours \$49
Each Additional Hour \$8

Premium Bar

One Hour \$25
Two Hours \$37
Three Hours \$49
Four Hours \$57
Each Additional Hour \$9

Ultra Premium Bar

One Hour \$30
Two Hours \$42
Three Hours \$54
Four Hours \$64
Each Additional Hour \$10

All Bars Include:

Mixers & Garnish, Soft Drinks, Refreshing Juices
and Still Water

Bartender

One Bartender Per 100 Guests is Required
\$150 Bartender Fee Per Bar

BARS & SPIRITS

Hosted Bar

Call Brands	\$11
Premium Brands	\$12
House Wines By Glass	\$12
Premium Wines By Glass	\$13
Domestic Beer	\$7
Imported Beer	\$8
Soft Drinks	\$6
Fruit Juice	\$6
Bottle Water	\$6

Cash Bar*

Call Brands	\$12
Premium Brands	\$13
House Wines by Glass	\$12
Premium Wines by Glass	\$14
Domestic Beer	\$8
Imported Beer	\$9
Soft Drinks	\$7
Fruit Drinks	\$7
Bottle Water	\$7

*Cashier (for Cash Bars only)

\$150 Cashier Fee Per Bar



BARS & SPIRITS SPECIALTIES

Signature Drinks

A Signature Drink can be Passed during the Cocktail Reception.

Cordial Upgrade

Disaronno Amaretto, Baileys, Kahlua, Grand Marnier, Frangelico, Drambuie
\$16 Per Drink

Martini Bar

Choose to Customize from Liquors to Garnishes, Creating Drinks from Classic to Contemporary.
\$16 Per Drink

Skyline Martini

Tito's Handmade Vodka, Blue Curacao, Droplets of Lime Juice

Chocolate Martini

Tito's Handmade Vodka, Baileys, Dark Crème de Cacao, Half & Half, Drizzled with Chocolate Syrup

Chi Cosmo

Stoli Vodka, Cranberry Juice, Triple Sec, Lime with a Twist of Lemon

Dirty Martini

Bombay Sapphire flavored with a Splash of Vermouth and Olive Juice, Traditionally Garnished

Nutty Martini

Tito's Handmade Vodka, with a Splash of Frangelico, served with a Chocolate Stick

Gibson

Bombay Sapphire and Noilly Pratt Vermouth with a Skewer of Cocktail Onions

Pacific Martini

Tito's Handmade Vodka, Midori, Peach Schnapps, Decorated with a Kiwi Slice

Martini Decorations:

Blue Cheese Stuffed Olives, Anchovies, Jalapeno Peppers, Tomolives and Cocktail Onions



CATERING MENU GUIDELINES

General Information

All food and beverage items must be purchased exclusively by the Wyndham Grand Chicago Riverfront and consumed in the designated meeting areas. It is not permitted to bring outside food on to hotel property.

The Wyndham Grand Chicago Riverfront prohibits the removal of food and beverage from our premises or functions.

The Wyndham Grand Chicago Riverfront is the only licensed authority to serve and sell alcoholic beverages on premises. Outside alcoholic beverages are not permitted on hotel property, unless authorized by your Conference Services Manager.

The hotel will require appropriate ID for anyone who appears to be under the age of 21. Illinois Liquor Law requires all alcoholic service to end per hotel liquor license.

Meeting and Event Arrangements

Wyndham Grand Chicago Riverfront provides hotel standard linen for all functions. Should you wish to order specialty linens, please ask your Catering Conference Manager for a list of linen options and pricing.

Your Catering/Conference Service Manager can assist you in arranging appropriate entertainment, photography services, audiovisual support, buffet and table centerpieces, ice carvings and complete theme décor packages to compliment your event.

Guarantees

Your guaranteed guest count is due by 12:00pm noon, (3) business days prior to your event date. This number shall constitute a guarantee and is not subject to reduction. If the attending number of your guests exceeds your guarantee count, every effort will be made to serve your guests. In this case, menu substitutions may be necessary.

Wyndham Grand Chicago Riverfront will prepare four percent (4%) above your food guarantee for functions up to 250 guests and three percent (3%) for functions over 250 guests. Wyndham Grand Chicago Riverfront is not responsible for any meals exceeding the three/four percent (3/4%) overage, however we will accommodate such occurrences to the best of our ability. Wyndham Grand Chicago Riverfront catering reserves the right to change menu items as necessary to accommodate the additional number of guests.

Buffet Stations

Food preparation for banquet buffets is based on (1) serving per person. The minimum number of people required for a buffet is outlined in our catering menus.

The time limit for buffets and receptions is outlined in our catering menus. Food can be refreshed for extensions on this time limit at a cost per person.

Outdoor Functions

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 40% or more chance for precipitation provided by weather.com
- Temperatures are below 50 degrees
- Wind gusts are in excess of 15 mph
- Lightning

A decision will be made by 8:00pm the evening prior for breakfast, by 7:00am the day of the event for lunch, and by 12:00pm for evening functions. The hotel reserves the right to make the final decision on event location.

Service Charges

All food and beverage prices are subject to a 23% service charge and 10.5% sales tax and a 2.76% tax on service. (note: service charge taxable.)

A bartender fee of \$150 will be applied to all bar packages per 100 guests.

If additional servers and staff members are required for an event, a \$45 per hour, per server of staff member will apply.

If there is a room set-up change, once the room has already been set on the day of the event, there will be a charge. For meeting/breakout rooms, the charge is \$250; for ballroom sections the charge is \$500, per section.