



the catering menu 2016



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A LA CARTE BEVERAGES

freshly brewed colombian coffee | per gallon 92
freshly brewed decaffeinated coffee | per gallon 92
creamy hot cocoa | per gallon 92
selection of artisan teas | per gallon 92
orange, apple, grapefruit, cranberry, tomato and vegetable juices | each 5.5
bottled water - still or sparkling | each 5
selection of assorted soft drinks | each 5
red bull - regular and sugar free | each 6
organic bottled teas featuring "just" green tea, mango white, moroccan mint, pomegranate red, assam black, moroccan mint green, black forest berry, peach oo-la-long | each 6
whole fresh milk, skim milk, chocolate milk | per liter 33
freshly brewed ice tea | regular or green tea peach | per gallon 65
pink lemonade | per gallon 65
fruit punch | per gallon 65

MORNING BREAK ENHANCEMENTS

jumbo fresh baked muffins, assortment of banana nut, blueberry, chunky apple cobbler, morning sunshine carrot, lemon poppie, raisin bran, cheesecake and low fat macaroon cranberry | per dozen 60
assorted danish pastries, almond, blueberry, cheese, pecan, strawberry, custard | per dozen 60
fresh baked croissants with butter and fruit preserves | per dozen 56
new york style bagels such as cinnamon raisin, poppy seed, sesame, plain, with cream cheese, butter and fruit preserves | per dozen 60
assorted breakfast breads, date nut, banana nut, cranberry, carrot, zucchini | per dozen 60
fresh baked scones assortment of plain, chocolate chip, lemon, apricot, cranberry orange cinnamon chip, cranberry raisin, blueberry soy | per dozen 60
warm jumbo house made cinnamon rolls | per dozen 60
fresh fruit yogurts assorted flavors | each 5.75
sliced seasonal fruits such as cantaloupe, honeydew melon, pineapple, watermelon, strawberries and fresh seasonal berries | per person 8.75
whole fresh seasonal fruits such as apples, bananas, oranges, pears, peaches, plums | per piece 4



Hydration Stations



THE LEMONcue

lemon, cucumber, fresh basil

THE HOME GROWN

strawberry, lime, fresh mint

THE BOTANIC

lemon, orange, mint, fennel

THE ANTiox

blackberry, fresh sage

THE WATERmelon

watermelon, fresh rosemary

THE EXOTIC

pineapple, fresh mint

THE TRADITIONAL

apple, cinnamon

THE ZINGER

ginger tea, fresh ginger

\$42.00 per gallon

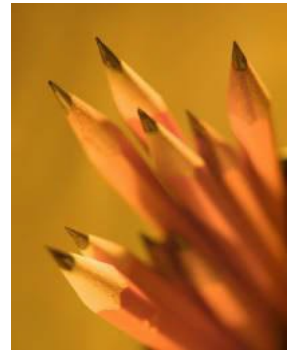
*"Water is the driving
force of all nature"*

Leonardo Da Vinci

all day meeting *refreshment and break extras*

ALL DAY A LA CARTE BEVERAGES

freshly brewed colombian coffee | per gallon 92
freshly brewed decaffeinated coffee | per gallon 92
selection of artisan teas | per gallon 92
orange, apple, grapefruit, cranberry, tomato and vegetable juices | each 5.5
bottled water | each 5
selection of assorted soft drinks | each 5
red bull | each 6
organic bottled teas featuring just green tea, mango white, moroccan mint, pomegranate red, assam black, moroccan mint green, black forest berry, peach oo-la-long | each 6
whole fresh milk, skim milk, chocolate milk | per liter 33
pink lemonade | per gallon 65
fresh brewed ice tea - regular or green tea peach | per gallon 65



BAKED GOODIES + SWEET THINGS

soft fresh baked jumbo cookies assortment of chocolate chunk, pecan, sugar, oatmeal raisin, peanut butter, cranberry white chocolate, snickerdoodle, mocha latte, double chocolate rocky road, milk chocolate kisses, white chocolate macadamia, fudgy brownie nut, chocolate truffle meringue, toffee bar crunch, almond milk chocolate, oatmeal scotchie pecan, vegan oatmeal + raisin, vegan peanut butter | per dozen 60

gourmet brownies including pecan chocolate caramel, white chocolate fantasia, cocoa cow cheesecake, rocky road, snickerdoodle, cookies & cream | per dozen 60

divine gourmet cupcakes - red velvet with cream cheese, double chocolate, vanilla bean, lemon with strawberry, german chocolate, hazelnut with praline filling, banana with fudge filling, vegan peanut butter chocolate | per dozen 68

fresh baked scones assortment of plain, chocolate chip, lemon, apricot, cranberry orange, cinnamon chip, cranberry raisin, blueberry soy | per dozen 60

gourmet sweet bars including raspberry crumble, pecan pie, lemon, blueberry crumble, taffy apple, key lime, english toffee, seven layer | per dozen 60

nutrition bars including flax seed, flax seed with peanut butter, oasis, fruit fusion, fruit fusion with chocolate and gluten free | each 6

decadent white and dark chocolate dipped strawberries | per dozen 70

candy bar assortment | each 5

ice cream bars assorted flavors | each 6

FRUIT AND MORE

whole seasonal fresh fruits including apples, bananas, oranges, pears, peaches, plums | per piece 4

granola bars | each 5

fresh fruit skewers, honey yogurt dipping sauce | per dozen 60

fresh vegetable crudité's with tomato basil dip | per person 8.75

local and imported cheese display, french breads, crackers | per person 9.25

NUTS AND MUNCHIES

bavarian soft pretzels, mustard dipping sauce | per dozen 58

deluxe mixed nut assortment | per pound 50

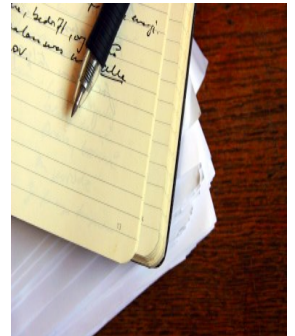
roasted peanuts | per pound 44

potato chips or pretzels, assortment of "miss vickie's" kettle chips, jalapeno, sea salt, bbq smokehouse, sea salt-n-vinegar | per bag 5

popcorn plain or white cheddar | per bag 5

yellow and blue corn tortilla chips, salsa and guacamole | per person 9

hot + spicy bar or trail mix | per pound 40



COMPLETE ALL DAY MEETING PACKAGE THE WAKE UP CALL

assorted vegetable and fruit juices
fresh brewed 100% colombian coffee, decaffeinated and selection of artisan teas
fresh baked pastries, muffins and croissants with butter and fruit preserves
sliced seasonal fresh fruits

MID MORNING BREAK

assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated and selection of artisan teas

AFTERNOON BREAK

assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated and selection of artisan teas
assorted baked jumbo cookies and gourmet brownies
bags of assorted chips and popcorn

the above complete meeting package | per person | 46

EXPRESS A.M. BREAK

assortment of pastries, muffins and croissants
with butter and fruit preserves
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan teas
per person | 22

EXPRESS P.M. BREAK

assorted soft drinks and bottled natura water
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan herbal teas
per person | 21

EXECUTIVE CONTINENTAL BREAK

assorted vegetable and fruit juices
sliced seasonal fresh fruits
assortment of pastries, muffins and croissants
with butter and fruit preserves
assorted new york style bagels with cream cheese
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan teas
per person | 36

CONTINENTAL BREAK

assorted vegetable and fruit juices
assortment of pastries, muffins and croissants
with butter and fruit preserves
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan teas
per person | 32

SMOOTHIE ADDITION

add a delicious fresh fruit smoothie to your morning
or afternoon break - featured flavors, raspberry,
mandarin orange, passion fruit, mango mania,
strawberry + banana
per gallon | 70



all day meeting *themed breaks*



CHOCOLATE NIRVANA

double fudge brownies, chocolate chip cookies,
chocolate nut clusters and chocolate dipped rice krispie squares
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
regular + chocolate milk
per person | 19



GARRETT'S FAMOUS POPCORN

chicago flavors such as caramel crisp, cheese corn, buttery,
cashew caramel crisp, macadamia caramel crisp and plain
mix and match with individual bags
assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 20

TAKE ME OUT TO THE BALL GAME

nachos, aged cheddar cheese sauce, jalapenos, corn chips
jumbo soft pretzels with mustard and cheese sauces
assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 19



RESTORE

bowl of fresh seasonal whole fruits
assorted yogurts with granola, nuts, and honey
fresh vegetable crudite with tomato basil dip
organic teas featuring just green tea, mango white, moroccan mint, pomegranate red,
assam black, moroccan mint green, black forest berry, peach oo-la-long
fresh brewed 100% colombian + decaffeinated coffee
bottled water
per person | 19



ON THE TRAIL

create your own trail mix from the following ingredients
roasted almonds, honey roasted peanuts, cashews, sunflower seeds,
m&m's, raisins, pretzels, craisins, assorted dried fruits
fresh brewed 100% colombian + decaffeinated coffee
bottled water
per person | 19



A MINIMUM OF 50 PEOPLE REQUIRED FOR ABOVE THEMED BREAKS

THE ALL AMERICAN

fresh squeezed orange juice
farm fresh scrambled eggs with chives
crisp bacon and country sausage links
breakfast potatoes + green onion
basket of fresh baked fruit danish and muffins with butter and fruit preserves
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 38

THE WISCONSIN FARMER

fresh squeezed orange juice
farm fresh scrambled eggs with smoked ham and wisconsin cheddar cheese
crisp bacon and country sausage links
breakfast potatoes + green onion
basket of fresh baked fruit danish and muffins with butter and fruit preserves
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 40

CLASSIC EGGS BENEDICT

fresh squeezed orange juice
farm fresh poached eggs nestled on a toasted english muffin
canadian bacon and hollandaise sauce
fresh seasonal fruit slices
breakfast potatoes + green onion
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 42

THE FRENCH CONNECTION

fresh squeezed orange juice
cinnamon dusted french toast, whipped butter, maple syrup
country sausage links
fresh seasonal fruit slices
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan whole teas
per person | 38



GROUPS OF 20 AND UNDER ARE SUBJECT TO A \$125.00 LABOR CHARGE

THE GREAT START TABLE

farm fresh scrambled eggs + chives
breakfast potatoes + green onion
crisp bacon and country sausage links
freshly baked muffins, fruit danish, croissants
with butter and fruit preserves
sliced seasonal fresh fruit
orange, grapefruit and tomato juices
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 42

VEGETARIAN ADD ON OPTIONS

spinach, mushroom, baby swiss
egg white frittata
per person | 5

grilled vegetable medley, spinach tortilla,
monterey jack cheese wrap
per person | 5

blintzes, ricotta filled crepes with
assorted fruit filled fillings
per person | 5

soy chorizo breakfast burritos
eggs, salsa, sour cream
per person | 5

THE COUNTRY FARMHOUSE TABLE

farm fresh scrambled eggs with smoked ham
and wisconsin cheddar cheese
breakfast potatoes + green onion
crisp bacon, country sausage links and smoked ham
cinnamon dusted french toast served with
whipped butter and maple syrup
freshly baked muffins, fruit danish, croissants
with butter and fruit preserves
assorted bagels with strawberry and peach cream cheeses
orange, grapefruit and tomato juices
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person | 44

BREAKFAST TABLE ADDITIONS

the classic breakfast sandwich
choice of canadian bacon, turkey, sausage
egg + cheese
per person | 6

old fashioned steelcut oatmeal
brown sugar and raisins
per person | 6

assortment of dry cereals
2% + skim milk
per person | 5

CHEF'S BREAKFAST ENHANCEMENTS

cooked - to - order egg + omelet station*
ingredients such as cheddar cheese, swiss cheese,
onions, imported smoked ham,
fresh broccoli, mushrooms, tomatoes
per person | 10

belgian waffle station*
fresh strawberries, blueberries, pecans
whipped cream, butter, maple syrup
per person | 9

healthy start oatmeal station
steel-cut oats, oatmeal
toppings, fresh berries, strawberries,
raisins, brown sugar, bananas,
granola, cream, milk, butter
per person | 10

MINIMUM OF 50 PEOPLE REQUIRED - BUFFET TABLES ARE REMOVED AFTER 1½ HOURS

***CHEF ATTENDANT REQUIRED AT \$185.00 PER ATTENDANT**



THE CHICAGO MART PLAZA BRUNCH

fresh orange, tomato and grapefruit juices
 fresh fruit display with seasonal berries
 tossed field green salad with raspberry vinaigrette
 scrambled eggs + fresh herbs
 crisp bacon and country sausage links
 seasoned breakfast potatoes
 broiled red snapper with lemon grass-ginger butter
 grilled chicken breasts, plum tomatoes, fresh basil, caramelized onions
 fresh medley of sautéed vegetables
 wild rice pilaf
 fresh baked breads, rolls, muffins, danish with fruit preserves and butter
 chefs assorted tortes, napoleons, petit fours and éclairs
 fresh brewed 100% colombian coffee, decaffeinated
 selection of artisan teas
 per person | 52



THE WOLF POINT BRUNCH

fresh orange, tomato and grapefruit juices
 fresh fruit display with seasonal berries
 scrambled eggs with fresh herbs
 crisp bacon and country sausage links
 seasoned breakfast potatoes
 cinnamon raisin french toast
 tossed field green salad with raspberry vinaigrette
 ginger pepper chicken breast
 grilled swordfish + whole grain mustard crème
 roast strip loin of beef + wild mushroom sauce
 roasted vegetables
 herbed new potatoes
 fresh baked breads, rolls, muffins, danish with fruit preserves and butter
 flourless chocolate cake, petit fours, crème caramel, mini éclairs
 warm bread pudding with whiskey sauce
 fresh brewed 100% colombian coffee, decaffeinated
 selection of artisan teas
 per person | 55

MINIMUM 100 PEOPLE – BUFFETS WILL BE REMOVED AFTER 1½ HOURS

noon *hot plated luncheon options*

hot luncheon selections include your choice of a starter,
chef's selection of potato, rice or pasta,
fresh seasonal vegetables, fresh baked breads,
dessert + coffee service

THE STARTER

tuscan tomato basil soup

four mushroom cream soup with chives

farmers market salad - mixed field greens, grape tomatoes, mushrooms, onions, green beans, red wine dressing

caesar salad - hearts of romaine, garlic croutons, shaved aged parmesan cheese, caesar dressing

hearts of romaine - roasted red peppers, gorgonzola cheese, gorgonzola cream dressing

ENTREE

chicken limone - breast of chicken marinated in lemon, garlic and pepper
topped with a white wine lemon sauce
per person | 44

grecian chicken - broiled boneless breast of chicken, fresh lemon,
olive oil, oregano, herbs, rice pilaf
per person | 44

lime infused tortilla chicken - grilled breast of chicken, pico de gallo sauce,
baby zucchini, julienne tortilla chips, spanish rice
per person | 44

amish chicken - all natural baked chicken, marinated with a garlic + rosemary sauce,
roasted garlic organic mashed potatoes
per person | 44

baked atlantic salmon - topped with a mango papaya relish
per person | 46

petite filet mignon - goat cheese + chef's peppered vintage merlot sauce
per person | 54

red snapper - broiled with a tequila cilantro lime sauce
per person | 44

farfalle pasta with grilled chicken - tomato vodka sauce, shaved parmigiano reggiano
per person | 44

whole wheat fettuccini - sautéed with artichokes + sundried tomatoes
per person | 44

eggplant parmesan - lightly breaded and baked to perfection
per person | 44

wild mushroom risotto - fresh thyme, finely chopped shallot
per person | 44

DESSERT

raspberry swirl cheesecake | white chocolate hazelnut cheesecake
chocolate ganache torte | rum raisin bread pudding
red velvet cream cheese cake | lemon poppyseed bundt cake
key lime tart | chocolate raspberry torte

GROUPS OF 20 AND UNDER ARE SUBJECT TO A \$125 LABOR CHARGE

SALADS

grilled chicken caesar

crisp romaine lettuce with strips of grilled chicken, garlic croutons,
fresh shaved parmesan and caesar dressing | 40

classic cobb salad

savory chicken breast, crisp bacon, black olives, avocado, chopped egg, tomatoes,
blue cheese crumbles on a bed of fresh greens with blue cheese dressing | 40

SANDWICHES

mesquite smoked turkey

sliced thin on a whole wheat ciabatta roll topped with muenster cheese, lettuce,
tomato and a cajun mayonnaise, served with pasta salad | 40

honey baked ham

topped with smoked baby swiss cheese, lettuce, tomato and a dijon horseradish
mayonnaise on a pretzel roll, served with pasta salad | 40

roasted southwestern chicken

rolled in a chili flour tortilla and stuffed with lettuce, tomato,
guacamole and an ancho chili mayonnaise, served with pasta salad | 40

italian roast beef and salami

served on a cheese ciabatta roll with lettuce, tomato, mild gardeniera
and smoked provolone cheese, served with pasta salad | 40

VEGETARIAN SELECTION

tuscan sandwich

grilled eggplant, provolone cheese, sautéed peppers and onions on an
italian roll with a roasted garlic spread, served with pasta salad | 40

the caprese sandwich

fresh mozzarella, sliced tomatoes, red onion and fresh basil on a grilled
italian roll with a balsamic vinegar dressing, served with pasta salad | 40

painter's palette

fresh seasonal fruits including cantaloupe, honeydew melon, pineapple,
watermelon, strawberries and fresh seasonal berries with raspberry yogurt dressing | 40

tofu + asian slaw sandwich

panko crusted tofu, asian slaw, zucchini, yellow squash,
red onions, asian vinaigrette, tomato focaccia bread | 40

caprese salad

bibb lettuce, red onions, fresh basil, aged balsamic vinegar,
natural locally grown tomatoes | 40

SALAD AND SANDWICH SELECTIONS INCLUDE FRESH BAKERY ROLLS,
BUTTER AND PLATTERS OF TABLE DESSERTS
GROUPS OF 20 AND UNDER ARE SUBJECT TO A
\$125 LABOR CHARGE

THE DELI BOARD

soup du jour
crackers, fresh baked rolls, butter

salad, assorted mixed greens, cucumbers, tomatoes
raspberry vinaigrette and smokey ranch dressings
peppered cole slaw and red potato salad

deli meats, smoked turkey breast, thinly sliced
roast beef, virginia ham, turkey pastrami
cheeses, cheddar, swiss, american, havarti
toppings, leaf lettuce, sliced tomatoes, onions
and pickle spears
grey poupon mustard, tarragon mayonnaise
and creamy horseradish spread
assorted fresh baked sandwich rolls,
pita and focaccia breads

house made finger sweets
sliced fresh seasonal fruit

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person | 46

ASIAN TABLE BUFFET

wonton soup

cucumber and carrot slaw
shrimp and vegetable egg rolls
spicy mustard + sweet and sour sauces

breast of chicken with a peanut and red chili sauce
szechwan beef with sesame seeds
sweet and sour pork
stir fry vegetable rice

sliced fresh fruit
almond cookies
fortune cookies

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person | 48

IT'S A WRAP

fresh spinach salad bowl
with mushrooms and red onions
raspberry vinaigrette dressing
tropical fruit salad
seafood pasta salad

sandwich wraps featuring...
new york strip, wild field greens, roasted garlic
mayo in a flour wrap

the southwestern chicken, lettuce, tomato, guacamole,
pepper jack cheese in a sun dried tomato wrap

smoked turkey, swiss cheese, herb mayo in a
spinach wrap

tofu + asian slaw
panko crusted tofu, asian slaw, zucchini, yellow
squash, red onions, asian vinaigrette

bourbon street pecan pie
apple crunch tart

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person | 49

TASTE OF CHICAGO

italian meatball + pasta soup

garden salad bowl, tomatoes and cucumbers
italian vinaigrette and smokey ranch dressings
marinated green bean salad
tri color pasta salad

assorted famous chicago style pizzas
pepperoni, sausage, vegetarian and the works

hot italian beef with fresh baked rolls

assorted eli's cheesecakes

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person | 48

MINIMUM 50 PEOPLE REQUIRED FOR LUNCH BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS

A SALAD REVOLUTION

tuscan tomato basil soup

create your own caesar salad

crisp hearts of romaine

toppings...

julienne new york strip steak

charbroiled chicken strips

deep fried calamari

cherry tomatoes

marinated olives

fresh shaved aged parmesan cheese

garlic herb croutons

caesar + smokey ranch dressings

fresh baked rosemary tomato foccacia and

assorted dinner rolls

tiramisu + cannoli

fresh brewed 100% colombian + decaffeinated

coffee, selection of artisan teas

freshly brewed ice tea

per person | 48

OUT ON THE PATIO | A BACK YARD BBQ

garden salad, cucumber and cherry tomatoes

selection of three dressings

red potato salad

creamy pepper cole slaw

grilled hamburgers, assorted fresh buns

bbq chicken breasts

baked beans + bacon

toppings, mayonnaise, mustard, ketchup

sliced cheeses, tomato slices, onion, pickle spears

baked potato bar, grated cheese, sour cream,

bacon bits and butter

apple + cherry pies

chocolate fudge brownies

fresh brewed 100% colombian + decaffeinated

coffee, selection of artisan teas

freshly brewed ice tea

per person | 48

LITTLE ITALY

minestrone soup

fresh baked pesto focaccia + garlic breads

antipasto and pasta salads

sliced aged italian salami + mortadella sausage

fresh sliced vine tomatoes and imported mozzarella

with olive oil and fresh basil

tri color cheese tortellini and alfredo sauce

fettuccini with tomato basil sauce

baked meat lasagna

italian sausage, peppers and onions

tiramisu + cannoli

fresh brewed 100% colombian + decaffeinated coffee,

selection of artisan teas

freshly brewed ice tea

per person | 47

THE SOUTHWESTERN

salad bowl, assorted fresh mixed greens

shredded cheese, diced tomatoes, black olives,

croutons, roasted garlic dressing

fajita and taco bar

crisp taco shells + warm flour tortillas

grilled chicken with onions and peppers

spicy ground beef

top it off with shredded lettuce, grated cheese,

diced onions, tomatoes, jalapenos, salsa, sour cream

refried beans

house made mexican beef lasagna

nacho chips

traditional tres leche cake + key lime pie

fresh brewed 100% colombian + decaffeinated coffee,

selection of artisan teas

freshly brewed ice tea

per person | 48

MINIMUM 50 PEOPLE REQUIRED FOR LUNCH BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS

TOP IT

soup du jour
crackers and assorted rolls with butter

garden salad bowl
mixed field greens, cucumber, tomatoes
raspberry vinaigrette and smokey ranch dressings

roasted chicken salad
grilled steak salad
shrimp + crab salad
tuna, egg and salmon salads
italian pasta salad

fresh baked rolls, pita and focaccia breads

house made finger sweets
fresh seasonal sliced fruit

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person | 46

NAMASTE

salad bar featuring
romaine and iceberg mix
wild field greens
toppings to include cucumbers, tomatoes, sunflower
seeds, shredded cheddar, carrots, green peppers,
mushrooms and beets
dressings - olive oil + vinegar,
italian balsamic vinaigrette, lemon wedges

oven roasted vegetables with asparagus,
zucchini and yellow squash
chickpea dahl
brown rice
red lentil soup
assorted whole grain breads and rolls
butter

molasses cookies and fresh seasonal fruits

hot and iced organic and herbal teas
per person | 46

OUT OF THE ORDINARY

vegetable chicken barley soup

mesculin salad bar
tender locally grown greens and lettuces, tomatoes,
cucumbers, onions, peppers, mushrooms, sprouts
assorted low fat dressings

albacore tuna salad, olive oil, lemon, basil,
trio of peppers, bermuda onions
oriental shrimp salad, light sesame vinaigrette dressing
honey gingered grilled chicken salad, mandarin oranges
marinated trio bean salad
balsamic roasted vegetable platter

fresh baked artisan breads and rolls

tropical sliced fresh fruit display
frozen fruit bars

fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person | 47

THE OASIS

white bean wilted spinach soup

whole wheat penne pasta, green peas, onions,
asparagus and pine nuts
tossed greek salad
fresh baked artisan breads + rolls

grilled mahi mahi with mango rum sauce
cilantro lime infused grilled chicken breast
rice pilaf with sun dried fruits
chef's selection fresh steamed vegetables

house made mini fresh fruit tarts

fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person | 48

MINIMUM 50 PEOPLE REQUIRED FOR LUNCH BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS

APPETIZERS

- wild mushroom ravioli with gorgonzola cheese sauce | 10
- shrimp and scallops with a lobster béchamel sauce | 13
- chef's shrimp and scallops ceviche with fresh lime | 11
- sea shell pasta stuffed with spinach and ricotta cheese with a tomato coulis | 8
 - four mushroom cream soup with chives | 8
 - ravioli tomato soup with shaved parmesan | 8
 - florentine potato and sausage soup | 8
 - baked french onion soup au gratin | 9
 - italian wedding soup with meatballs | 8
 - cognac infused lobster bisque | 9
 - chilled cantaloupe champagne soup | 8

SALADS

- farmers market salad, field greens, tomatoes, mushrooms, onions, green beans, red wine dressing | 9
- caesar salad, hearts of romaine, garlic croutons, shaved aged parmesan cheese, caesar dressing | 9
 - hearts of romaine, roasted red peppers, gorgonzola cheese, gorgonzola cream dressing | 9
 - chilled mojito salad, melon marinated in rum sauce, fresh mint, drizzled with lime juice | 10
 - baby lettuce leaf of red oak, lollo rosso, romaine and radicchio, grape tomatoes, sun dried tomato vinaigrette | 10
- vine ripened tomatoes layered with buffalo mozzarella, fresh basil, cracked pepper, sea salt, evoo | 11
 - organic mixed greens, maytag blue cheese, caramelized pecans, cranberries, baby poached pear, aged balsamic vinaigrette | 11

DESSERTS

- flourless chocolate cake + ganache glaze | 10
- individual white chocolate raspberry cheesecake | 10
- sable short bread with strawberry rhubarb compote + meringue | 10
- apricot almond frangipane tart + vanilla sugar | 10
- individual apple bavarian tart + almond streusel | 10
- fresh fruit tart + vanilla bean pastry cream | 10



DINNER REQUIRES A MINIMUM OF THREE COURSES AND INCLUDES POTATO, RICE OR PASTA, FRESH VEGETABLES, SIGNATURE BREAD BASKET AND COFFEE SERVICE
GROUPS 20 AND UNDER ARE SUBJECT TO A \$125 LABOR CHARGE

POULTRY FAVORITES

- breast of chicken vesuvio, white wine, lemon garlic, fresh oregano | 47
- sautéed chicken breast, wild mushrooms, merlot reduction, fresh thyme | 47
- parmesan crusted chicken breast, garlic italian parsley sauce | 47
- beggar's purse, puff pastry pouches filled with grilled chicken breast, pancetta, fresh spinach, goat cheese, tomato fume sauce | 49
- breast of chicken stuffed with spinach, wild mushrooms, roma tomatoes, feta cheese, fresh basil, lemon béchamel sauce | 49
- breast of chicken stuffed with asiago cheese, grilled asparagus, basil parmesan sauce | 49

STOCKYARD CLASSICS

- filet mignon, goat cheese crust, peppered merlot reduction | 58
- new york strip steak, tri color peppercorn sauce | 57
- prime rib au jus with creamy horseradish sauce | 55
- sliced strip loin with a pommerey mustard bordelaise | 57
- roast tenderloin of beef with a mushroom bordelaise sauce | 59
- dijon encrusted lamb chops with rosemary demi glaze | 57
- veal chop, a stone ground mustard crust and roasted shallot demi glaze | 57

ENTRÉE SIGNATURE DUETS

- petite filet mignon, shallot demi glaze + california white bass, lemon chive sauce | 62
- petite filet mignon, merlot reduction + breast of chicken, portobello cream | 62
- salmon filet, roasted pepper teriyaki glaze + breast of chicken, roasted garlic sauce | 62
- sea bass, lemon chive sauce + beggars purse stuffed with chicken breast, mushroom duxelle | 62
- petite filet, wild mushroom sauce + classic shrimp scampi | 64

FROM THE RIVERS, LAKES AND SEAS

- grilled salmon, soy citrus sauce | 54
- citrus bronzed alaskan baked halibut, light lemon garlic cream | 52
- baked orange roughy, basil buerre blanc sauce | 52
- tilapia, lemon caper sauce | 52

VEGETARIAN SPECIALTIES

- whole wheat fettucini, sautéed artichoke hearts, sun dried tomatoes, garlic, olive oil, basil | 46
- eggplant parmesan with fresh roma tomatoes | 48
- risotto with grilled asparagus, fennel | 48
- penne pasta with fire roasted tomatoes, white beans and fresh garlic | 48
- baked ziti with vegan mozzarella, marinara sauce | 48



DINNER REQUIRES A MINIMUM OF THREE COURSES AND INCLUDES POTATO, RICE OR PASTA, FRESH VEGETABLES, SIGNATURE BREAD BASKET AND COFFEE SERVICE
GROUPS 20 AND UNDER ARE SUBJECT TO A \$125 LABOR CHARGE

THE CHICAGO MART PLAZA BUFFET

sliced fresh seasonal fruit
pasta salad
chicago mart plaza salad with two dressings
chicken napoleon, grilled chicken breasts layered with a ragout of roma tomatoes,
wild mushrooms, onions, fresh basil and garlic with a pinot noir demi glace
beef tips bourguignon
mediterranean pasta with fresh baby spinach, diced roma tomatoes, greek olives,
capers, feta cheese, red wine, artichoke hearts and fresh basil
oven roasted rosemary potatoes
fresh green beans with roasted red peppers
fresh bakery rolls and butter
assorted mousse tartlets, cream puffs, fresh fruit tarts, raspberry squares,
apricot squares and sacher torte slices
fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person | 60

THE WOLF POINT BUFFET

sliced fresh seasonal fruit
pasta salad
roasted sweet corn and asparagus salad
chicago mart plaza salad with two dressings
wild field greens with pecans, gorgonzola cheese and herbed vinaigrette
beggar's purse, puff pastry pouches filled with grilled chicken breast, pancetta,
fresh spinach and goat cheese served on a tomato fume
sliced strip loin with a pommerey mustard bordelaise
tilapia with a sweet onion and cilantro relish
grilled portobello mushrooms with oven roasted vegetables, balsamic vinegar
gruyere potatoes
fresh bakery rolls and butter
assorted mousse tartlets, cream puffs, fresh fruit tarts, raspberry squares,
apricot squares, strawberry and blueberry cheesecake,
dark chocolate dipped strawberries
fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person | 64

MINIMUM 100 PEOPLE REQUIRED FOR DINNER BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS





soup shots

gazpacho, crostini
avocado, tortilla strip
champagne cantaloupe
tuscan tomato basil,
mini grilled cheese
50 pieces | 275

hot

pecan chicken, maple sweet & sour
artichoke + boursin beignet
parmesan cheese straws
basil chicken ravioli
chicken dijon puff
mini lobster quiche
swedish meatballs
shrimp + wild rice cake
smoked mozzarella calzone
mini ham + swiss quiche
shrimp + vegetable egg rolls
chicken + queso empanadas
crab rangoon
petite franks en croustade
mini italian pizza tartlets
crab stuffed mushroom caps
spinach stuffed mushroom caps
mini smoked chicken burrito
spinach + brie wonton
asian bbq pork springroll
portobello puff + goat cheese
roasted vegetable tarts
spanakopita triangles
spinach + artichoke ravioli
mini five cheese calzone
mini mushroom tarts
50 pieces | 305

hot

asian coconut shrimp
lemongrass shrimp cakes
vegetable empanada
lamb samosa
mini beef wellington
spinach + brie stuffed mushrooms
mini salmon + boursin wellington
mini crab + corn cakes, mustard dip
shrimp + scallop skewers, teriyaki glaze
tandoori chicken kabobs
scallops wrapped in bacon
mini caramelized onion crepes
mini chicken wellington
szechwan beef sate
coconut lobster tail skewer
tuscan chicken fontina bites
ricotta cheese pesto crescents
brie + raspberry fillo purse
petite crab + corn cake
chicken cordon bleu bites
smoked duck quesadillas, chinese mustard
baked brie + poached pear en croustade
chicken sate, thai peanut sauce
mini cheese + bean burritos
adobe chicken pouches
50 pieces | 335

chilled

thai chicken salad fillo cup
dried dates + blue cheese mousse
black bean hummus, crostini, tomato cucumber relish
prosciutto wrapped asparagus, gorgonzola cheese
california spring rolls, ginger soy sauce
artichoke hearts stuffed with crabmeat
smoked chicken canapé, kiwi jam
mushroom + olive tapenade crostini
smoked chicken canapé, papaya relish
goat cheese croustades, sun dried cherries
cherry tomatoes stuffed with crab salad
50 pieces | 285

beef tenderloin + boursin cheese canapé
asparagus spears wrapped with roast beef
antipasto skewer
crab tartlet
cherry tomato + buffalo mozzarella skewers
smoked salmon + cream cheese canapé
nova lox canapé, onions, capers
seared tuna canapé, wasabi
fresh salmon caviar
smoked chicken + mandarin mousse banquette
snow peas pods stuffed with boursin cheese
veal tenderloin canapé, tarragon mustard
smoked duck canapé, raspberry
gorgonzola + pear crostini
50 pieces | 305

reception packages

mix/match your own selection - minimum 50 persons required

chilled and hot hors d'oeuvres

choice of five | five pieces per person | 23 per person
choice of seven | seven pieces per person | 28 per person
choice of ten | ten pieces per person | 33 per person
choice of twelve | twelve pieces per person | 38 per person

gluten-free

almond stuffed dates wrapped in bacon
antipasto brochette, mozzarella, artichoke hearts, red pepper, olive
beef brochette + red and green peppers
churrasco chimichurri, sirloin skewer with argentinean sauce
chicken skewer, jalapeno, red pepper, green onion, evoo
water chestnuts wrapped in bacon
marrakesh chicken kabob, red onion, sweet peppadew
50 pieces | 305



EACH ITEM REQUIRES A MINIMUM ORDER OF 50 PIECES

prices do not include service charge or sales tax | prices are subject to change without notice
350 west mart center drive, chicago, il 60654 | telephone 312.836.5000
2016 | operated by hostmark hospitality group

reception *minis, specialty displays & nibbles*

minis!

- kobe burgers, baby swiss, cheddar, blue cheese, brioche roll | per 25 | 195
- seared tuna, wasabi aioli, onion roll | per 25 | 195
- bbq pulled pork, asian slaw, onion roll | per 25 | 175
- beef tenderloin, field greens, horseradish crème | per 25 | 195
- fried shrimp, remoulade sauce | per 25 | 205
- portobello, mozzarella, red pepper, onion feta, pretzel roll | per 25 | 175
- crunchy peanut butter + raspberry jam, brioche roll | per 25 | 145
- cashew chicken salad, pretzel roll | per 25 | 170
- tofu, asian slaw, zucchini, squash, red onion, asian vinaigrette, tomato focaccia | per 25 | 170
- chicken parmesan, herb focaccia | per 25 | 195
- housemade veal meatball, torpedo roll | per 25 | 195
- italian sausage, sweet peppers, torpedo roll | per 25 | 195

specialty displays

italiasia antipasto display with fine cured italian meats of prosciutto di parma, salame felino, salame toscano, mortadella, cured olives, roasted red peppers, marinated artichoke hearts, gorgonzola, aged provolone, fontina, parmigiano-reggiano, salted herb crackers, crostini
serves 50 | 575

grilled marinated vegetable display with zucchini, yellow squash, asparagus, tomatoes, peppers, eggplant and mushrooms with a balsamic vinegar reduction | per person | 10.5

smoked salmon with chopped egg, capers and red onions with rye crostini | serves 30 | 375

almond crusted baked brie with sliced pears and french bread | serves 35 | 250

local and imported cheese display with french breads and crackers | per person | 9.25

fresh vegetable crudité with tomato basil dip | per person | 8.75

raw bar

jumbo gulf shrimp bowl with cocktail sauce and lemon wedges | per 50 pieces | mp

littleneck clams on the half shell | 100 pieces | mp

alaskan snow crab claws | 100 pieces | mp

shucked seasonal oysters | 100 pieces | mp

alaskan king crab legs | 100 pieces | mp

nibbles

deluxe mixed nut assortment | per pound | 50

roasted peanuts | per pound | 44

potato chips and pretzels | per pound | 26

yellow and blue corn tortilla chip display with salsa and guacamole | per person | 9

hot + spicy bar mix | per pound | 40



gourmet mashed potato martini bar red skin mashed potatoes, garlic mashed potatoes and mashed sweet potatoes with brown sugar served in large martini glasses with the following accompaniments: chives, bacon, cheddar cheese, bleu cheese crumbles, flavored oil, butter and fresh herbs | per person | 17

the **pasta station** featuring two cooked-to-order pastas - cheese tortellini with alfredo and penne with marinara served with fresh grated parmesan, romano cheeses, red pepper flakes with warm garlic bread | per person | 19

internationally recognized **paella station** spanish rice, andouille sausage, jumbo shrimp, mussels, littleneck clams, smoked chicken, pork + chicken tamales, tortilla chips with salsa and guacamole | per person | 22



chefs carving station, **smoked breast of turkey** served with cranberry compote, petite croissants and condiments | serves 30 | 305

honey **baked ham** served with apple + pineapple chutney, mini buttermilk biscuits and condiments | serves 50 | 345

whole **roast tenderloin of beef** served with a creole mustard horseradish sauce and mini onion rolls | serves 30 | 575

roasted **strip loin of beef** served with sweet onion salsa and silver dollar rolls | serves 50 | 450

roasted **prime rib of beef** served with horseradish cream, au jus and mini french baguette rolls | serves 50 | 400

fresh herb crusted **veal strip loin** served with a pesto asiago spread and mini italian cheese rolls | serves 50 | 425

dijon crusted **new zeland lamb rack** chops carved to order, seven chops per rack | per rack | 45

chef attendant required on all stations at \$185 per two hour shift
a minimum of 50 persons per station is required



ice cream sundae bar

minimum of 50 people

three flavors of ice cream, toppings include hot fudge, caramel, strawberry, whipped cream, chopped nuts and cherries

per person | 12



chocolate fountain

minimum of 100 people

a cascading four tiered fountain filled with rich belgian dark chocolate served with marshmallows, bananas, strawberries, pretzel rods, rice krispie sticks and pound cake

per person | 15

fountain rental | 375

divine decadence sweet table

minimum of 50 people

chocolate flourless cake, red velvet + cream cheese cake, chocolate ganache cake, fruit tart, turtle cheesecake, white chocolate raspberry cheesecake, mini pastries of raspberry + chocolate éclairs, white chocolate passion fruit domes, chocolate mousse cups, vanilla rum profiteroles, german chocolate macaroons, chocolate dipped strawberries, red velvet cake truffles, caramel + coconut truffles, butter cookies of hazelnut raspberry, pecan sandies, pistachio strawberry melts, chocolate viennese

per person | 20



mini pastries

mini tarts | white or chocolate raspberry, apple almond, lemon meringue, mixed fruit

mini eclairs | chocolate, vanilla, hazelnut praline, coffee

mini cupcakes | vanilla, chocolate, red velvet, hazelnut fudge, lemon + raspberry, pumpkin spice

mini cakes | chocolate decadence, chocolate hazelnut praline

mini cheesecakes | passion fruit, strawberry, raspberry

mini other | profiteroles, pistachio white chocolate napoleons, coconut chocolate, macaroon bar, chocolate vanilla brulee domes, white chocolate passion fruit domes, blueberry almond clafoutis

per dozen | \$54.00 (minimum order of one dozen per flavor)

let them eat cake/special order cakes

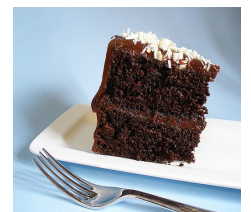
10" round serves 16-18 | \$85

12" round serves 20-25 | \$125

14" round serves 30-40 | \$305

half sheet serves 40-50 | \$195

full sheet serves 90-100 | \$385



our bakery chef can create a special cake for any occasion, choose from a variety of styles, flavors and fillings, specialty designs or company logos can be produced at additional cost

house brands

gilbey's vodka, gilbey's gin, cruzan rum, passport scotch, heaven hill bourbon, arandas tequila, dekuyper amaretto, cinzano sweet & dry vermouth, miller lite and miller genuine draft beers, sycamore lane chardonnay and merlot wines, assorted soft drinks

premium brands

skyy vodka, beefeater gin, don q gold rum, ballantines scotch, jim beam bourbon, sauza gold tequila, dekuyper amaretto, cinzano sweet & dry vermouth, miller lite, miller genuine draft, heineken and samual adams beers, trinity oaks chardonnay and merlot wines, assorted soft drinks

top shelf brands

absolut vodka, tanqueray gin, pyrat rum, chivas regal scotch, maker's mark bourbon, canadian club whiskey, sauza gold tequila, dekuyper amaretto, cinzano sweet & dry vermouth, miller lite, miller genuine draft, heineken, amstel light and samuel adams beers, montevina sauvignon blanc and merlot wines, assorted soft drinks

luxury brands

belvedere vodka, bombay sapphire gin, 10 cane rum, johnny walker black scotch, knob creek bourbon, patron silver tequila, amaretto di sarrono, cinzano sweet & dry vermouth, heineken, corona, amstel light and samuel adams beers, geyser peak chardonnay and merlot wines, assorted soft drinks

hosted bar packages

minimum 50 persons | prices do not include service charge and sales tax

house brands | 19 per person for the first hour + 9 per person each additional hour
premium brands | 22 per person for the first hour + 11 per person each additional hour
top shelf brands | 25 per person for the first hour + 13 per person each additional hour
luxury brands | 28 per person for the first hour + 15 per person each additional hour



hosted bar per drink

prices do not include service charge and sales tax

house brand cocktails | 8
premium brand cocktails | 9
top shelf cocktails | 10
luxury brand cocktails | 11
cordials/specialties | 8 - 15
house wines | 8
domestic beers | 8
imported beers | 9
soft drinks | 5

cash bar per drink

cash bar prices include sales tax and service charge

house brand cocktails | 9
premium brand cocktails | 10
top shelf cocktails | 11
luxury brand cocktails | 12
cordials/specialties | 9 - 16
house wines | 9
domestic beers | 9
imported beers | 10
soft drinks | 5

bartender fee required on all bars | \$175 per four hour shift per bartender | \$35 for each additional hour
cashier fee required on all cash bars | \$125 per four hour shift per cashier | \$25 for each additional hour



from russia with love
skyy vodka, effen vodka, beefeater gin with cinzano sweet and dry vermouth, jumbo spanish olives and cocktail onions
per person for the first hour | 14
per person each additional hour | 8

goldfinger

absolut vodka, american harvest organic vodka, tangeray gin with cinzano sweet and dry vermouth, jumbo bleu cheese stuffed olives and cocktail onions
per person for the first hour | 16
per person each additional hour | 10

casino royale

belvedere vodka, ketel one vodka, bombay sapphire gin with cinzano sweet and dry vermouth, jumbo feta cheese stuffed olives, jumbo pepper stuffed olives and cocktail onions
per person for the first hour | 18
per person each additional hour | 12

martini luge

your choice - two specialty martinis served through a jumbo martini glass carved out of ice!
sour apple / cherry coke / mint chip / madras / boca / peach cobbler / melon ball
blue moon / cosmopolitan / lemonhead / key lime pie / root beer float
strawberry banana / banana split / coco loco

per person for the first hour | 14
per person for each additional hour | 10
martini luge ice carving | 400

the spectacular martini bar

an eight foot long x forty five inch tall ice table!
includes lighted pedestal trays and fresh greens
your choice of chicago skyline, swans or pillars
corporate or specialty logos can be added at an additional cost
2,000



all martini bars require a bartender | bartender fee | \$175 per four hour shift
minimum 50 persons

champagne & sparkling wines

- j. roget brut | 30
- mionetto prosecco brut | 40
- cinzano asti spumante | 40
- moet & chandon imperial | 90
- veuve cliquot yellow label | 90
- dom perignon 1998 | 205



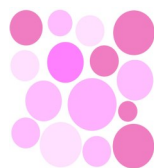
red wines

- sycamore lane cabernet sauvignon | 30
- sycamore lane merlot | 30
- trinity oaks cabernet sauvignon | 35
- trinity oaks merlot | 35
- montevina cabernet sauvignon | 40
- montevina merlot | 40
- hogue merlot | 40
- irony pinot noir | 45
- 14 hands cabernet sauvignon | 45
- ruffino superior chianti | 45
- d'arenberg stump jump shiraz | 45
- ravenswood vb zinfandel | 45
- brassfield eruption pinot noir | 50
- joel gott cabernet sauvignon | 55
- erath pinot noir | 55
- the show malbec | 50



blush wines

- sycamore lane white zinfandel | 30
- montevina white zinfandel | 35



white wines

- sycamore lane chardonnay | 30
- sycamore lane pinot grigio | 30
- trinity oaks chardonnay | 35
- montevina chardonnay | 40
- montevina sauvignon blanc | 40
- cupcake sauvignon blanc | 45
- mezzacorona pinot grigio | 40
- terrazas chardonnay | 40
- blufield riesling | 40
- raimat albarino | 40
- napa cellars chardonnay | 45
- kim crawford sauvignon blanc | 50
- santa christina pinot grigio | 50
- saint michelle dry riesling | 45



all reservations for private banquet functions are made upon and subject to the rules and regulations of the holiday inn chicago mart plaza and the following conditions:

all food, beverage, room rental, audio visual and miscellaneous charges are subject to applicable service charges and applicable sales taxes unless otherwise indicated on your banquet contract. all service charges and taxes are subject to change without notice.

billing arrangements for all events must be made in accordance with hotel policies. all requests for direct billing must be authorized by the hotel accounting department. if a function reservation fee is required it becomes non-refundable. cancellations received less than ninety days in advance will be subject to a cancellation fee of 50% of anticipated revenue. cancellation policies and charges are noted on the individual contracts. full prepayment of any function not approved for direct billing is due no later than ten (10) days in advance of function. accounts over 30 days will accrue interest at 1.5 % per month or 18% per annum.

all arrangements for your events must be finalized on signed event orders no later than two weeks prior to the start date of your function. failure to have arrangements completed and signed for may result in additional fees being assessed by the hotel.

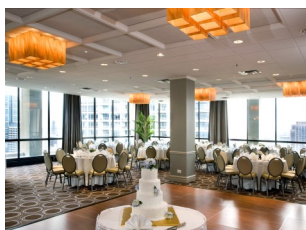
the enclosed menus are suggested for your consideration, but are by no means the limit of the holiday inn chicago mart plaza's cuisine. culinary creativity and artistry is our profession. we take great pride in developing specific ideas and themes or simply expressing your taste in a personally tailored menu. one menu selection is requested for all meal functions. should more than one entrée selection be necessary, a single price based on the highest priced entrée will apply to all. multiple menu selections or special dietary substitutions must be arranged in advance and identified with a special ticket or place card. all food items must be supplied and prepared by the hotel. absolutely no food items may be brought in to any function room from outside the hotel or from guestrooms. displayed and buffet foods will be removed 1.5 hours after the serve start time.

the holiday inn chicago mart plaza, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the state legislative commission's regulations. it is the legislative commission's policy that all alcoholic beverages must be supplied by the hotel. absolutely no alcoholic beverages may be brought in to any function room from outside the hotel.

a final confirmation or "guarantee" of your anticipated number of guests is required by 12:00 noon, three business days before any function. this number is to be considered a guarantee, not subject to reduction, and charges will be made accordingly. if no guarantee is received by the catering office, the hotel will assume the guarantee to be the number indicated on the banquet event order. the set for events with a guarantee will be 3% above the guarantee. events that drop below the original contracted numbers may result in event room reassignment. the hotel reserves the right to reassign function rooms as specified in any contract if deemed necessary by the hotel. menu prices are subject to change without notice.

all displays or exhibits, if any, must conform to city code fire ordinance rules and cannot be tacked or taped to walls or ceilings without permission from the hotel. the hotel reserves the right to inspect and control all private functions. you will be responsible for and shall reimburse the hotel for any damage, loss or liability incurred by any guests or any persons or organizations contracted by you to provide any services or goods before, during and after the function. the hotel cannot assume any liability or responsibility for any personal property or equipment brought into any function room. smoking is prohibited in all public areas, meeting and banquet rooms per the city of chicago smoking ordinance. all audio visual equipment and labor must be supplied by the hotel's audio visual department.

the hotel must be notified of any packages or equipment shipped to the hotel in advance of your function and you will be subject to receiving and shipping charges. packages cannot be accepted more than three (3) days prior to any function. all packages must be labeled with the function name, date and on-site contact name in care of the holiday inn chicago mart plaza convention services department. all boxes must be marked for "inside delivery". any packages or equipment to be shipped out of the hotel after your event are the sole responsibility of the customer and the hotel assumes no liability for such shipments.





service wine refreshments meeting coffee break goals
holiday inn chicago mart plaza amazing food fresh location organize fun
open space team building spectacular view award winning chef contemporary joy
inspiration morning conference flexibility memorable
custom packages flavor afternoon style
together personalized details networking celebration
menu choices create gatherings details meet good karma

