



MARRIOTT
CHICAGO SOUTHWEST
BURR RIDGE



EVENTS MENU

CHICAGO MARRIOTT SOUTHWEST AT BURR RIDGE®

1200 BURR RIDGE PARKWAY, BURR RIDGE, IL 60527
T 630.986.4100 MARRIOTT.COM/CHISW

RISE AND SHINE

All breakfast buffets include Blend of Regular & Decaffeinated Coffee, Specialty Herbal Hot Tea and Iced Tea

CONTINENTAL

Minimum 10 guests

Chilled Orange, Cranberry and Apple Juices
Seasonal Selection of Whole Fresh Fruit
Variety of Fresh Baked Croissants,
Muffins and Danish Pastries
\$20

DELUXE CONTINENTAL

Minimum 10 guests

Chilled Orange, Cranberry and Apple Juices
Seasonal Selection of Sliced Fresh Fruit
Variety of Fresh Baked Croissants,
Muffins and Danish Pastries
Assorted Bagels with Whipped Cream Cheese
Assorted Individual Yogurts
Sweet Butter and Preserves
\$24

HEALTHY MORNING

Minimum 20 guests

Chilled Orange, Cranberry and Apple Juices
Seasonal Selection of Sliced Fresh Fruit
Whole Wheat Bran and Blueberry Muffins
Scrambled Egg Whites with Spinach and Tomato
Chicken Sausage
Granola Yogurt Parfaits
Oatmeal with Berries and Brown Sugar
\$29

MARRIOTT EXECUTIVE

Minimum 20 guests

Chilled Orange, Cranberry and Apple Juices
Seasonal Selection of Sliced Fresh Fruit
Variety of Fresh Baked Croissants,
Muffins and Danish Pastries
Sweet Butter and Preserves
Cold Cereal with Milk
Scrambled Eggs
Crisp Bacon and Sausage
Choice of Pancakes, French Toast or Waffles
\$31

Prices are per person, unless otherwise noted. Prices are subject to change without notice.
All prices are subject to a taxable 23% service fee and applicable sales tax (currently 10.25%)



RISE AND SHINE

All plated breakfasts include Blend of Regular & Decaffeinated Coffee, Specialty Herbal Hot Tea and Iced Tea

QUICHE

(Same Quiche for All Guests)

Your Choice of Quiche

Ham and Cheddar, Quiche Lorraine, Quiche Florentine

Breakfast Potatoes

\$23

BLINTZES

Strawberry Fromage Blintzes

With Strawberries and Whipped Cream

\$20

LOX AND BAGELS

Novia Scotia Lox layered on

Bagel with Cream Cheese, Onion,

Tomato and Capers

\$23

TEX-MEX

Scrambled Eggs with Chorizo and Chihuahua Cheese
with Pico de Gallo and Sour Cream

Breakfast Potatoes

\$23

THE FARMHAND

Oven Fresh Biscuits with Sausage and Gravy

Scrambled Eggs and Breakfast Potatoes

\$20

ALL AMERICAN

Herb Scrambled Eggs

Choice of Crispy Bacon, Link Sausage or Ham

Breakfast Potatoes

\$22

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BREAKFAST ENHANCEMENTS

ADD-ONS

Biscuits and Gravy	\$4 per guest
Lox and Bagels	\$8 per guest
Cold Cereal with Chilled Milk	\$4 per guest
Pancakes or French Toast	\$4 per guest
Sliced Fresh Fruit with Yogurt Dip	\$6 per guest
Energy and Breakfast Bars	\$3 each
Assorted Yogurts	\$4 each
Yogurt and Granola Parfaits	\$6 each
Omelet Station	\$9 per guest
Fresh Eggs with Tomatoes, Ham, Onions, Peppers, Bacon, Mushrooms and Cheeses	

BAKERY

Assortment of Danishes and Muffins	\$28 per dozen
Cinnamon Rolls with Icing	\$36 per dozen
Assorted Doughnuts	\$36 per dozen
Assorted Bagels with Cream Cheese	\$36 per dozen
Assorted Scones	\$36 per dozen

BEVERAGES

Starbucks Blend Regular and Decaffeinated Coffee	\$74 per gallon
House Regular and Decaffeinated Coffee	\$62 per gallon
Specialty Herbal Hot Teas	\$49 per gallon
Bottled Water	\$4 each
Voss Bottled Water	\$6 each
Assorted Flavored Sparkling Water	\$5 each
Assortment of Soft Drinks	\$4 each
Assorted Bottled Juices	\$5 each
Red Bull	\$ 6 each
Individual Milk: Whole 2%, Skim or Chocolate	\$3 each
Chilled Orange, Cranberry, Apple, Grapefruit	\$18 per carafe
Fresh Fruit Punch, Lemonade or Iced Tea	\$38 per gallon

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ALL DAY BEVERAGE SERVICE

AM SERVICE

House Regular and Decaffeinated Coffee
Specialty Herbal Hot Teas
Chilled Orange, Cranberry and Apple Juices

MID-MORNING REFRESH

House Regular and Decaffeinated Coffee
Specialty Herbal Hot Teas
Assorted Soft Drinks
Bottled Water

AFTERNOON REFRESH

House Regular and Decaffeinated Coffee
Specialty Herbal Hot Teas
Assorted Soft Drinks
Bottled Water
Lemonade
\$24

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GIMME A BREAK

All Breaks are Served with Pepsi Products, Bottled Water and House Regular and Decaffeinated Coffee

THE HEALTH NUT

Assortment of Granola and Energy Bars
Seasonal Selection of Sliced Fresh Fruit
Yogurt Parfait Bar
\$16

NACHO BAR

Tortilla Chips with Warm Nacho Cheese
and Jalapenos, Pico de Gallo
Sour Cream, Guacamole
\$15

SNACK STATION

Fresh Fruit Kabobs
Build Your Own Yogurt Parfait Bar
Roasted Red Pepper Hummus with Pita Chips
Chocolate Covered Pretzels
\$19

THE CLASSIC

Vegetable Crudité Tray
Domestic Cheese Platter
Dessert Bars
\$18

BAKERS BREAK

Assortment of Fresh Baked Muffins,
Scones and Danish
Chocolate Chip, Peanut Butter and Oatmeal Cookies
\$13

CHOCOLATE DELIGHT

Chocolate Covered Pretzels
Walnut Fudge Brownies
Chocolate Chip Cookies
Chocolate Milk and Hot Cocoa
\$16

YOU PICK THREE

Chocolate Chip, Peanut Butter and Oatmeal Cookies
Assortment of Granola and Energy Bars
Bags of Chips and Popcorn
Chocolate Covered Pretzels
Soft Pretzels with Cheese
Full-Size Candy Bars
Fudge Brownies
Assorted Yogurts
Rice Crispy Treats
Snack Mix
Trail Mix
\$15

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DAY MEETING PACKAGES

SILVER

Minimum 10 guests

CONTINENTAL BREAKFAST

Chilled Orange, Cranberry and Apple Juices

Seasonal Selection of Whole Fresh Fruit

Variety of Fresh Baked Croissants,

Muffins and Danish Pastries

Regular and Decaffeinated Coffee

Specialty Herbal Hot Teas

MID-MORNING REFRESH

Assortment of Granola and Energy Bars

Chocolate Covered Pretzels

Soft Drinks and Bottled Water

PM BREAK

Assortment of Dessert Bars

Soft Drinks and Bottled Water

\$40

GOLD

Minimum 10 guests

CONTINENTAL BREAKFAST

Chilled Orange, Cranberry and Apple Juices

Seasonal Selection of Whole Fresh Fruit

Variety of Fresh Baked Croissants,

Muffins and Danish Pastries

Regular and Decaffeinated Coffee

Specialty Herbal Hot Teas

MID-MORNING REFRESH

Assortment of Granola and Energy Bars

Chocolate Covered Pretzels

Freshly Baked Cookies

Soft Drinks and Bottled Water

PM BREAK

Assortment of Dessert Bars

Selection of Cheese and Crackers

Soft Drinks and Bottled Water

\$48

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DAY MEETING PACKAGES

PLATINUM

Minimum 20 guests

BREAKFAST BUFFET

Chilled Orange, Cranberry and Apple Juices

Seasonal Selection of Sliced Fresh Fruit

Assorted Bagels, Coffee Cake, Breakfast Bread

Scrambled Eggs and Breakfast Potatoes

Crisp Bacon and Link Sausage

Regular and Decaffeinated Coffee

Specialty Herbal Hot Teas

MID-MORNING REFRESH

Select One Specialty Break

LUNCH

Select One Lunch Buffet

PM BREAK

Select One Specialty Break from Page 5

\$95

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MEETING EXTRAS

A LA CARTE

Tortilla Chips with Salsa and Guacamole	\$6 per person
Gourmet Snack Mix	\$4 per person
Imported and Domestic Cheese with Crackers	\$7 per person
Freshly Popped Popcorn	\$3 per person
Roasted Red Pepper & Garlic Hummus Served with Pita Bread	\$6 per person
Deluxe Mixed Nuts	\$5 per person
Vegetable Crudités with Dip	\$6 per person
Warm Soft Pretzels with Spicy Mustard & Warm Cheese Sauce	\$5 per person
Individual Bags of Potato Chips, Popcorn and Cracker Jack	\$3 each
Assorted Candy Bars	\$3 each

BY THE DOZEN:

Assortment of Freshly Baked Cookies	\$32
Chocolate Fudge Brownies	\$32
Assorted Petit Fours	\$36
Chocolate Covered Pretzel Rods	\$34
Chocolate Covered Strawberries	\$42
Chocolate Dipped Rice Krispie Treats	\$28

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LUNCH BUFFET

All lunch buffets include Blend of Regular & Decaffeinated Coffee
Specialty Herbal Hot Tea and Iced Tea

DELI COUNTER

Minimum 10 guests

Chef's Soup Du Jour

Garden Green Salad with Ripe Tomatoes, Shaved Carrots, and Cucumbers with Choice of Two Dressings

Marinated Tomato, Basil and Buffalo Mozzarella Salad

Shaved Smoked Turkey, Herb Roast Beef, Honey Baked Ham, Corned Beef and Salami

Swiss, Cheddar, and Muenster Cheeses - Gourmet Rolls and Bread

Mustard, Mayonnaise, Lettuce, Tomato, Shaved Onions, Dill Pickles

Seasonal Selection of Sliced Fresh Fruit, House Chips

Freshly Baked Cookies and Dessert Bars

\$36

MIDWESTERN SALAD BAR

Minimum 10 guests

Chef's Soup du Jour, with Pasta Salad, Spring Greens with Selection of Dressings

Grilled Breast of Chicken, Applewood Smoked Bacon, Crumbled Goat Cheese, Cherry Tomatoes, Cucumbers, Red Peppers and Kalamata Olives

Baked Potato Bar with Sour Cream, Shredded Cheddar and Steamed Broccoli

Mini Cheesecakes

\$35

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LUNCH BUFFET

All lunch buffets include Blend of Regular & Decaffeinated Coffee
Specialty Herbal Hot Tea and Iced Tea

SANDWICHES GALORE

Minimum 10 guests

Orzo Asparagus Salad, Mixed Greens with Selection of Dressings and Cole Slaw

Terra Root Vegetable Chips and Seasonal Selection of Sliced Fresh Fruit

Pesto Marinated Chicken Breast on Tomato Focaccia Bread, Smoked Ham and Swiss on Flaky Croissant

Roast Beef with Horseradish Mayo on Onion Roll

Smoked Turkey and Swiss on Pretzel Roll with Honey Mustard

Marinated Vegetables on Multi-Grain Baguette

Assorted Mini Pastries

\$36

add Soup du Jour for \$3 per guest

WRAP IT UP

Minimum 10 guests

Garden Green Salad with Ripe Tomatoes, Shaved Carrots, and Cucumbers with Choice of Two Dressings

Grilled Southwest Chicken Wrap - Turkey, Cheddar, Bacon Wrap - Italian Deli Wrap

Grilled Mediterranean Vegetable Wrap

Pasta Salad and House Chips

Seasonal Selection of Sliced Fresh Fruit and Key Lime Tarts

\$35 add Soup du Jour for \$3 per guest

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LUNCH BUFFET

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Specialty Herbal Hot Tea and Iced Tea
Minimum of 20 guests

MEDITERRANEAN

Lemon Orzo Soup

Mediterranean Greens with Feta, Cucumber, Tomatoes, Kalamata Olives and Couscous

Pan Roasted Salmon and Lemon Oregano Chicken

Vesuvio Potatoes and Grilled Asparagus

Lemon Pound Cake

\$38

THAT'S AMORE

Italian Wedding Soup

Tossed Caprese and Caesar Salad

Antipasto Display with Genoa Salami, Pepperoncini, Marinated Vegetables and Artichoke Hearts

Chicken Parmesan topped with Homemade Tomato Basil Sauce, Penne with Marinara Sauce, Italian Sausage

Vegetable Medley, Garlic Bread and Assorted Rolls

Cannolis and Tiramisu Cake

\$36

SOUTHERN HOSPITALITY

Cheddar Corn Chowder

Garden Greens with Selection of Dressings

Fried Chicken, Beef Tips in Gravy

Macaroni and Cheese, Potato Salad, Southern Style Pasta Salad and Green Beans, Corn Bread

Pecan and Apple Pie

\$38

BACKYARD BARBECUE

Garden Greens Salad with Selection of Dressings

Brisket Smoked Beef, Barbecue Chicken

Cole Slaw, Molasses Baked Beans, Corn on the Cob, Corn Bread

Apple Cobbler

\$38

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LUNCH BUFFET

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Specialty Herbal Hot Tea and Iced Tea
Minimum of 20 guests

MEXICAN FIESTA

Cilantro Tortilla Soup

Blue Corn Tortilla Chips with Guacamole and Salsa

Mexican Yellow Rice, Refried Beans

Marinated Steak and Tequila Chicken Breast Fajitas and Cheese Enchiladas

Shredded Lettuce, Diced Tomatoes, Monterey Jack Cheese, Sour Cream, Diced Onions, Jalapenos

Flour and Corn Tortillas

Cinnamon Rolled Churros

\$37

THE TRADITIONAL

Chef's Soup Du Jour with Assortment of Fresh Baked Rolls

House Salad with Selection of Homemade Dressings and Vegetable Medley

Choose (2) Entrée Selections:

Sautéed Chicken Picatta

Chicken Marsala,

Grilled Atlantic Salmon

Boursin Chicken

Lemon Tilapia

Herb Crusted Sirloin of Beef

Choice of Starch

Roasted Potatoes

Mashed Potatoes

Confetti Wild Rice

Choice of Vegetable

Maple Glazed Green Beans

California Medley

Brocollini

Display of Pastries and Cakes

\$38

add additional entrée for \$4 per guest

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BOXED LUNCH

All Boxed Lunches are Accompanied By: Individual bags of Potato Chips, Red Delicious Apple, Fresh Baked Chocolate Chip Cookie, Appropriate Condiments and Bottle of Water

SMOKED HAM AND MUESTER

Shaved Honey Ham, topped with Muenster Cheese, Nestled atop Crisp Leaf Lettuce, Ripe Tomato, Served on an Black Pepper Asiago Cheese Roll

\$28

ROASTED BEEF AND MOZARELLA

Sliced Herb Roasted Beef layered atop Crisp Leaf Lettuce, Ripe Tomato, Shaved Red Onion and crowned with Herbed Cheese Served on a Soft Onion Roll

\$28

ROAST TURKEY AND SWISS

Carolina Smoked Turkey Breast layered with Swiss Cheese, Crisp Leaf Lettuce, Ripe Tomato with Honey Mustard on a Pretzel Roll

\$28

PESTO GRILLED CHICKEN

Pesto Marinated Chicken Breast topped with Provolone Cheese, Shaved Spanish Red Onion, California Avocado and Ripe Tomato all layered atop a Tomato Focaccia Rolls

\$28

GRILLED VEGGIE WRAP

Marinated Green and Yellow Zucchini, Roasted Red Peppers and Herb Boursin Cheese Wrapped in a Spinach Tortilla

\$28

CAPRESE WRAP

Sliced Roma Tomatoes with Sliced Fresh Mozzarella, Spinach and Basil Wrapped in a Tomato Basil Tortilla

\$28

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PLATED LUNCH

Three Courses to Include your Selection of Soup or Salad, Entrée and Dessert, and Warm Dinner Rolls
Regular & Decaffeinated Coffee, Specialty Hot Herbal Tea and Iced Tea
Select One Item from Each Category

SOUP

Butternut Squash
Lemon Orzo
Roasted Tomato Basil
Corn Crab Chowder
Cream of Wild Mushroom
Minestrone
Cream of Broccoli

SALAD

Field Greens: Baby Lettuces, Sliced Cucumbers, Cherry Tomato and Creamy Raspberry Dressing
Classic Caesar: Young Romaine Hearts, Herbed Croutons, Shaved Parmesan and Creamy Caesar Dressing
Bistro Salad: Mixed Greens, Crumbled Blue Cheese, Toasted Walnuts and Raspberries with Balsamic Vinaigrette
Wedge Salad: Bleu Cheese Dressing, Bacon, Tomatoes, and Chives

STARCH

Roasted Potatoes
Mashed Potatoes
Confetti Wild Rice

VEGETABLE

Maple Glazed Green Beans
California Medley
Broccolini

DESSERT

New York Style Cheese Cake, Fresh Strawberry Coulis
Walnut Carrot Cake with Cream Cheese Frosting
Silky Tiramisu with Reduced Espresso and Cocoa

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PLATED LUNCH

ENTREES

Pan Seared Chicken Breast
Served with Stone Ground Mustard Leek Sauce
\$34

Chicken Piccata
Sautéed and Topped with Creamy Lemon Caper Sauce
\$34

Boursin Stuffed Chicken Breast
With a Chardonnay Cream Sauce
\$33

Pesto Crusted Atlantic Salmon
With Bruschetta Style Tomato Relish
\$38

Penne Pasta Tossed
With Asparagus, Green Peas, Artichokes and Baby Spinach in a Pesto Cream Sauce
\$32

10oz. Herb Crusted Sliced Angus Sirloin
Served with a Balsamic Demi-Glace
\$36

Grilled 6oz. Tenderloin Filet
With Caramelized Onions and Cabernet Demi-Glace
\$42

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HORS D'OEUVRES

HORS D'OEUVRES PACKAGES

Minimum 25 guests

APPETIZING BITES

Vegetable Crudités, Blue Cheese and Ranch Dips
Imported and Domestic Cheese Display with Breads & Crackers
Selection of (4) Hors D'oeuvres
\$25

MORE APPETIZING BITES

Vegetable Crudités, Blue Cheese and Ranch Dips
Imported and Domestic Cheese Display with Breads & Crackers
Selection of (6) Hors D'oeuvres
\$30

DISPLAYS

Minimum 10 guests

Vegetable Crudités, Blue Cheese and Ranch Dips	\$6
Sliced Seasonal Fresh Fruit with Yogurt Dip	\$6
Roasted Red Pepper and Garlic Hummus with Pita Bread	\$6
Imported and Domestic Cheese Display with Breads & Crackers	\$7
Baked Brie Wheel Wrapped in Puff Pastry with Almonds and Brown Sugar	\$5
Chilled Shrimp over Ice, Cocktail Sauce and Lemon Wedges	\$375 for 100
Alaskan Crab Claws over Ice, Cocktail Sauce and Lemon Wedges	\$395 for 100

COLD DISPLAY OR BUTLER PASSED

Serving of 50 pieces minimum

Roma Tomato and Basil Bruschetta	\$120
Fresh Mozzarella with Grape Tomato and Pesto	\$120
Smoked Salmon Rosettes on Rye, Dill Mousse	\$150
Thin Sliced Roasted Tenderloin, Herbed Cheese Crostini	\$150

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APPETIZING BITES

HOT DISPLAY OR BUTLER PASSED

Serving of 50 pieces

Steamed Chicken Pot Stickers	\$120
Skewered Thai Chicken Saté, Peanut Sauce	\$125
Smoked Chicken Cornucopia Quesadilla	\$125
Buffalo Chicken Spring Roll	\$150
Coconut Crusted Chicken Tenders with Curry Sauce	\$150
Scallop wrapped in Bacon	\$125
Crab Stuffed Mushroom Caps	\$150
Crab Rangoon, Sweet & Sour Sauce	\$140
Malibu Coconut Shrimp, Sweet Chili Thai Sauce	\$150
Maryland Crab Cakes with Molten Brie	\$150
Mini Beef Wellington, Bordelaise Sauce	\$160
Beef, Mushroom and Green Pepper Kabobs, Teriyaki Sauce	\$150
Beef Shao Mai	\$150
Beef Samosa	\$150
Almond Stuffed Dates Wrapped in Bacon	\$125
Mini Franks in a Puff Pastry	\$120
Rueben Spring Roll	\$125
Black Bean and Cheese Cornucopia Quesadilla	\$120
Assorted Mini Pizzas	\$120
Three Cheese Toasted Ravioli, Marinara Sauce	\$125
Vegetable Egg Rolls, Sweet n' Sour Sauce	\$125
Spanakopita	\$125
Cranberry & Walnut Brie in Phyllo	\$160
Artichoke Boursin Beignets	\$140

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PLATED DINNER

Three Courses to Include your Selection of Soup or Salad, Entrée and Dessert, and Warm Dinner Rolls
Regular & Decaffeinated Coffee, Specialty Hot Herbal Tea and Iced Tea
Select One Item from Each Category

SOUP

Butternut Squash
Lemon Orzo
Roasted Tomato Basil
Corn Crab Chowder
Cream of Wild Mushroom
Minestrone
Cream of Broccoli

SALAD

Field Greens: Baby Lettuces, Sliced Cucumbers, Cherry Tomato and Creamy Raspberry Dressing
Classic Caesar: Young Romaine Hearts, Herbed Croutons, Shaved Parmesan and Creamy Caesar Dressing
Bistro Salad: Mixed Greens, Crumbled Blue Cheese, Toasted Walnuts and Raspberries with Balsamic Vinaigrette
Wedge Salad: Bleu Cheese Dressing, Bacon, Tomatoes, and Chives

STARCH

Roasted Potatoes
Mashed Potatoes
Confetti Wild Rice

VEGETABLE

Maple Glazed Green Beans
California Medley
Broccolini

DESSERT

Tiramisu Dusted with Dutch Cocoa Powder and Vanilla Cream
The Big Easy Chocolate Cake with Cinnamon Cherry Compote
Cheesecake with Strawberry Sauce
Decedent Opera Cake with Crème Anglaise
Carrot Cake with Cream Cheese Frosting and Walnuts
Lemon Berry Cheesecake

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PLATED DINNER

ENTRÉES

Fresh Herb Marinated Grilled Breast of Chicken
Topped with Thyme and Mushroom Sauce
\$47

Spinach and Sun-Dried Tomato Stuffed Chicken
Served with a Pesto Cream Sauce
\$48

Chicken En Croute
Stuffed with Wild Mushrooms and Wrapped in Flaky Pastry
\$47

Dijon Crusted Mahi Mahi
Finished with Thyme Burre-Blanc
\$54

Marinated Grilled Alaskan Salmon
Topped with Artichoke White Bean Ragout
\$52

Crab Crusted Tilapia
Topped with Roasted Red Pepper Coulis
\$52

Pan Seared Atlantic Salmon
Topped with Sweet Chili Glaze
\$53

Grilled Pork Tenderloin Medallions
Brandied Calvados Sauce with Roasted Apples
\$49

Vegetable Wellington stuffed with Balsamic Glazed Grilled Vegetable
Served with Pesto Cream Sauce
\$42

14oz. Seared Marinated New York Strip
Finished with Rosemary Demi-Glace
\$58

Roasted Sliced Sirloin
Served with Roasted Garlic Demi-Glace
\$50

Center Cut Beef Tenderloin
Served with Demi-Glace
\$62

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PLATED DINNER

DUET ENTREES

Medallion of Salmon, Caper and Lemon Butter
Petite Center Cut of Beef served with Rosemary Glaze
\$59

Marinated Grilled Breast of Chicken with Fresh Thyme White Wine Sauce
Petite Tenderloin Filet, Mushroom Demi-Glace
\$51

Garlic Marinated Jumbo Shrimp with Citrus Butter Sauce
Herb Crusted Filet of Beef with Red Wine Thyme Sauce
\$58

Tenderloin Au Poivre with Cognac Cream Sauce
Cold Water Lobster Tail with Drawn Butter
\$72

Broiled Mahi Mahi with Garlic Butter Sauce
Petite Tenderloin Filet with Balsamic Demi-Glace
\$68

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DINNER BUFFET

Includes Assorted Warm Dinner Rolls Warm Dinner Rolls
Regular & Decaffeinated Coffee, Specialty Hot Herbal and Iced Teas

THE BISTRO

Minimum 25 guests

Mixed Greens with Strawberries, Mandarin Oranges and Goat Cheese
With Raspberry and Balsamic Vinaigrettes
Chicken Breast Stuffed with Roasted Vegetables and CousCous
Light Garlic Chive Cream Sauce
Roasted Beef Tenderloin Medallions, Mushroom Demi-Glace
Pan seared Catch of the Day with a Lemon Caper Buerre Blanc
Toasted Almond Wild Rice and Roasted New Potatoes
Seasonal Vegetable Medley
Grand Assortment of Pastries and Tortes
\$60

MANGIA!

Minimum 25 guests

Italian Wedding Soup
Caprese Salad
Antipasto Display with Genoa Salami, Pepperoncini, Marinated Vegetables and Artichoke Hearts
Chicken Parmesan topped with Homemade Tomato Basil Sauce
Penne with Marinara Sauce, Italian Sausage and Peppers
Garlic Herb Shrimp
Vegetable Medley, Garlic Bread and Assorted Rolls
Cannolis and Tiramisu Cake
\$56

SUNSET BARBECUE

Minimum 25 guests

Garden Greens Salad with Selection of Dressings
Brisket Smoked Beef, Barbecue Chicken, Baby Back Ribs
Cole Slaw, Molasses Baked Beans, Corn on the Cob
Corn Bread
Apple Cobbler
\$55

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DINNER BUFFET

THE TRADITIONAL

Minimum 25 guests

Chef's Soup Du Jour

Assortment of Fresh Baked Rolls

House Salad with Selection of Homemade Dressings

Vegetable Medley

Please Select Two Entrées

Sautéed Chicken Piccata

Boursin Chicken

Chicken Breast Marsala

Herb Lemon Tilapia

Herb Grilled Atlantic Salmon

Herb Crusted Sirloin of Beef

Display of Pastries and Cakes

Regular & Decaffeinated Coffee

Specialty Herbal Hot Tea and Iced Tea

\$64

\$4 Per Person for Each Additional Entrée

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ACTION STATIONS

CHEF ATTENDED CARVING STATION

Minimum 25 guests

Served with Petite Dinner Rolls and Assorted Breads

HERB CRUSTED BEEF TENDERLOIN

Served with Pinot Noir Glaze, Horseradish, Mustard

serves 25

\$350

OVEN ROASTED TURKEY BREAST

Served with Orange Cranberry Relish, Rosemary Gravy

serves 30

\$225

HORSERADISH CRUSTED SIRLOIN

Served with Creamy Horseradish, Mustard

serves 35

\$300

HONEY GLAZED HAM

Served with Pineapple Cranberry Compote

serves 40

\$290

PRIME RIB OF BEEF

Served with Horseradish Crusted and Slow Roasted

With Natural Au Jus

serves 30

\$300

Each Carving Station necessitates a uniformed Chef at \$100 (up to 2 Hours)

One chef per 75 guests

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DINING STATIONS

Minimum 25 guests

MAC AND CHEESE BAR

White Cheddar Cavatappi
Southern Style Classic Mac and Cheese
Mushrooms, Tomatoes, Smoked Bacon Crumbles, Chives
Bread crumbs and Crushed Cheetos
\$11

MEDITERRANEAN DIPPING STATION

Heirloom Tomato and Basil Bruschetta
Parmesan Spinach and Artichoke Spread
Creamy Brie and Chutney
Crostinis, Crusty Breads, Lavosh
\$15

SALAD BAR

Chef's Choice Salad "On the Rocks" Served in rocks glasses
Crisp Romaine Hearts, Bibb Lettuce
Tomatoes, Sliced English Cucumbers
Marinated Olives, Shredded Carrots, Red Onion
Assorted Crumbled and Shredded Cheeses, Garlic Herbed Croutons
Choice of Two Dressings:
Caesar, Balsamic, Thousand Island, Buttermilk Ranch and House Vinaigrette
\$13

MASHED POTATO

Garlic Red Skin Mashed Potatoes
Cheddar Mashed Potatoes
Sweet Potatoes
Chives, Bacon, Sour Cream, Cheese
Brown Sugar, Marshmallows, and Pecans
\$12

PASTA BAR

Penne, Cavatappi and Tortellini Pasta
Marinara, Alfredo and Pesto Sauce
Mushrooms, Tomatoes, Fresh Reggiano Cheese
Chicken, Bay Shrimp and Italian Sausage
\$16

Prices are per person, unless otherwise noted. Prices are subject to change without notice.
All prices are subject to a taxable 23% service fee and applicable sales tax (currently 10.25%)



DINING STATIONS

BBQ STATION

Mini Pulled Pork and Brisket Sandwiches

Onion Rings and Coleslaw

\$17

TACO BAR

Chicken & Steak, Peppers, Onions, Cheddar Cheese

Salsa, Tomatoes, Lettuce

Sour Cream, Guacamole

Flour & Corn Tortillas

\$17

CHEESECAKE BAR

New York Style Cheesecake

Saucy Strawberries

Fresh Raspberries

Chocolate Sauce

Whipped Cream

Crushed Oreos

\$15

TRIFLE STATION

Brownie and Pound Cake Cubes

Vanilla Custard

Seasonal Berries

Whipped Cream

Chopped Nuts

Chocolate and Caramel Syrup

\$12

HOT CHOCOLATE AND DOUGHNUTS

Hot Chocolate

Mini Marshmallows

Caramel Sauce

Candy Cane Stirrers

Sprinkles

Whipped Cream

Doughnut Holes on Drink Stirrers

\$12

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BY THE BOTTLE

SPARKLING WINES

Freixenet Brut	\$24
Domaine Chandon Brut	\$75
Moët & Chandon Imperial	\$75
Dom Pérignon	\$250

WHITE WINE

Sterling Vitners Collection Chardonnay	\$44
Joel Gott Unoaked Chardonnay	\$44
Simi Chardonnay Russian River	\$46
Ferrari-Carano Tre Terre Chardonnay	\$60
Brancott Sauvignon Blanc	\$34
Casa Lapostolle Sauvignon Blanc	\$37
Kim Crawford Sauvignon Blanc	\$42
Meridian Pinot Grigio	\$34
Santa Margherita Pinot Grigio	\$48
Dreaming Tree Everyday White	\$42
Cupcake Moscato	\$34
Chateau Ste. Michelle Riesling	\$34
Beringer, White Zinfandel	\$30

RED WINE

St. Francis Merlot	\$44
Markham Merlot	\$54
Robert Mondavi Private Selection Pinot Noir	\$38
Kim Crawford Pinot Noir	\$48
Rosemont Diamond Label Shiraz	\$38
Coppola Diamond Syrah	\$44
Diseno Malbec, Mendoza	\$38
Dreaming Tree Crush Red Blend	\$42
Robert Mondavi Private Selection Cabernet Sauvignon	\$38
J Lohr Seven Oaks Cabernet Sauvignon	\$44
Franciscan Cabernet Sauvignon	\$54
Ferrari-Carano Cabernet Sauvignon	\$80
Ravenswood Zinfandel	\$38

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HOSTED & CASH BAR

TOP SHELF

Makers Mark Bourbon
Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Jose Cuervo Tequila
Courvoisier Cognac
\$11

PREMIUM

Canadian Club Whisky
Smirnoff Vodka
Dewar's Scotch
Beefeater Gin
Jose Cuervo Tequila
Christian Brothers Brandy
\$9

DOMESTIC BEER

Budweiser
Bud Light
MGD
Miller Lite
Coors Light
Michelob Ultra
O'Douls
\$7

IMPORTED BEER

Heineken
Corona
Corona Light
Amstel Light
Sam Adams
Fat Tire
Guinness
Blue Moon
Stella Artois
Goose Island Honker's Ale
\$8

HOUSE WINE

Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Beringer White Zinfandel
\$8

NON-ALCOHOLIC

Assorted Soft Drinks
Bottled Water
\$4

HOURLY BAR PACKAGES

TOP SHELF

1 Hour	\$20 per guest
2 Hours	\$29 per guest
3 Hours	\$35 per guest
4 Hours	\$41 per guest

PREMIUM

1 Hour	\$17 per guest
2 Hours	\$25 per guest
3 Hours	\$31 per guest
4 Hours	\$37 per guest

BEER AND WINE

Domestic, Imported, and House Wine	
1 Hour	\$14 per guest
2 Hours	\$21 per guest
3 Hours	\$26 per guest
4 Hours	\$31 per guest

A fee of \$75.00 per Bartender, on all bar(s), will be waived if sales exceed \$500.00 per bar
Cash Bar Prices Includes Applicable Service Charge and State Sales Tax
Host Bars are subject to Taxable Service Charge and State Sales Tax

Prices are per person, unless otherwise noted. Prices are subject to change without notice.
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GENERAL INFORMATION

PLANNING

Take the stress out of planning your event. Our Sales and Catering team is here to assist you in many ways throughout the entire process. Feel free to reach out with any questions. Our goal is to be your partner in this event.

MENUS

The Hotel requires your final menu selections three (3) weeks prior to the function. Menu prices are subject to change until the signed banquet event orders have been received. All Food and Beverage must be supplied and prepared by the Hotel. Due to licensing requirements and food safety, food and beverage may not be removed from Hotel property.

MINIMUM

If minimum guest count is not met, a \$5 charge may incur.

GUARANTEES

All guarantees are due 72 business days prior to the event. If not received, the Hotel will set and serve based on the agreed number in the contract and charge accordingly. The Hotel will charge for either the guarantee or the number of guests served, whichever is greater. Hotel will not accept a decrease in the guarantee after the 72 hour notice.

LIQUOR LIABILITY

All Food and Beverage must be provided by the Hotel. Hotel's liquor license requires that alcoholic beverages be dispensed only by Hotel employees. Alcoholic service may be denied to guests who appear to be intoxicated or under the age of 21. The Illinois State Beverage Law prohibits the service of any alcoholic beverages prior to 12:00pm on Sundays.

COAT CHECK

Coat check can be arranged for your event. A labor fee of \$50.00 per coat check attendant will apply.

PARKING

Complimentary self-parking is available for all Hotel guests & Meeting Attendees.

SECURITY

The Hotel shall not assume responsibility for damage or loss of any merchandise or articles. Should you require security support; the Hotel can assist in arranging security with an outside company.

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