

OMNI CHICAGO HOTEL

EVENT MENUS





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Prices are subject to a 24% service charge and a 11.5% sales tax. All menus and prices are subject to change.



BUFFETS

All breakfast buffets are served with freshly brewed coffee, hot teas, flavored syrup enhancements and crystallized sugar. Hot buffets serving 20 people or less are subject to a 100 additional charge. Buffets are not available for groups of 10 people or less.

Prices are subject to a 24% service charge and a 11.5% sales tax. All menus and prices are subject to change.

THE CONTINENTAL

JUICES

Apple, fresh squeezed orange and grapefruit

SEASON'S BEST SLICED FRUITS

Cantaloupes, honeydews, pineapples and berries

HOUSE MADE BREAKFAST PASTRIES

Mini Danishes, mini croissants and muffins

ENHANCEMENTS

Sweet butter and fruit preserves

INDIVIDUAL ASSORTED ORGANIC YOGURT

Strawberry, vanilla, blueberry and raspberry

43 per person

THE BREAKFAST TABLE

JUICES

Apple, fresh squeezed orange and grapefruit

SEASON'S BEST SLICED FRUITS

Cantaloupes, honeydews, pineapples and berries

WISCONSIN STEEL CUT OATMEAL

Cinnamon, dried fruits and 676 Hive Honey

HOUSE MADE BREAKFAST PASTRIES

Mini Danishes, croissants, muffins and bagels

ENHANCEMENTS

Sweet butter, fruit preserves and cream cheese

YOGURT PARFAIT

Organic yogurt, house made granola, assorted nuts, grains, coconut and berries

45 per person



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THE CHICAGO SHORELINE

JUICES

Apple, fresh squeezed orange and grapefruit

SEASON'S BEST SLICED FRUITS

Cantaloupes, honeydews, pineapples and berries

SMOKED SALMON

Tomatoes, red onions, cucumbers, chive cream cheese and capers

SCRAMBLED EGGS

Crème fraîche

ASSORTMENT OF BAGELS

Served with sweet butter, fruit preserves and chive cream cheese

50 per person

THE TRADITIONAL MIDWEST BREAKFAST

JUICES

Apple, fresh squeezed orange and grapefruit

KELLOGG'S DRY CEREALS

Rice Krispies, Special K, Raisin Bran and Frosted Flakes

SEASON'S BEST SLICED FRUITS

Cantaloupes, honeydews, pineapples and berries

SCRAMBLED EGGS

Crème fraîche

SIDES

Herb potatoes, farm sausage and applewood smoked bacon

OFF-THE-GRIDDLE | CHOICE OF ONE

Belgian-style waffle

Brioche French toast

Buttermilk pancake

HOUSE MADE BREAKFAST PASTRIES

Mini Danishes, croissants, muffins and bagels

ENHANCEMENTS

Sweet butter, fruit preserves, cream cheese and maple syrup

55 per person



PLATED

All plated breakfast are served with freshly brewed coffee or hot tea, toast and a glass of orange juice. Breakfast additions can be added to any custom plated or buffet breakfast. Chef attendant required on Omelet Exhibit and Belgian Waffle station at 150 per chef, with one chef per 50 people.

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BRIOCHE FRENCH TOAST

Served with caramel sauce, crème anglaise, candied pecans, maple syrup and applewood smoked bacon
39 per person

TRADITIONAL MIDWEST

Scrambled eggs, applewood smoked bacon, green chili and cilantro sausage links and herb potatoes
39 per person

VEGGIE BENEDICT

Whole wheat English muffin, veggie sausage, spinach, poached eggs, hollandaise, tomatoes and herb potatoes
39 per person

TRADITIONAL EGGS BENEDICT

English muffin, 676 Canadian bacon, poached eggs, hollandaise and herb potatoes
45 per person

CHICAGO STRIP STEAK

Eggs, black pepper tomatoes, asparagus and herbed potatoes
48 per person

BREAKFAST ADDITIONS

OMELET EXHIBIT STATION

Eggs, cheese blend, onions, mushrooms, tomatoes, spinach, peppers, pesto and ham
20 per person

BELGIAN WAFFLE STATION

Malted and whole wheat waffle batter, strawberries, blueberry compote, pecans, hazelnuts, whipped cream, maple syrup and sweet butter
20 per person



ENHANCEMENTS

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HOUSE MADE PASTRIES

MINI DANISHES

Fruit and custard filled

45 per dozen

MUFFINS

Blueberry, banana and honey-bran

56 per dozen

ALL BUTTER MINI CROISSANTS

Plain and chocolate

45 per dozen

BAGELS

Plain, whole wheat and cinnamon-raisin

56 per dozen

SCONES

Cinnamon, blueberry and classic cream

56 per dozen

DOUGHNUTS

Assorted local selection

56 per dozen

GLUTEN FREE MUFFINS

Lemon-raspberry and peanut butter banana

56 per dozen

EGG SANDWICHES

BUTTERMILK BISCUIT

Ham and cheddar

SPINACH WRAP

Chorizo, pepper and queso fresco

ENGLISH MUFFIN

Bacon and American cheese

(gluten free available upon request)

MULTI-GRAIN CROISSANT

Egg whites, spinach and Swiss cheese

96 per dozen



ENHANCEMENTS

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BREAKFAST ENHANCEMENTS

ORGANIC YOGURTS

Blueberry, strawberry, raspberry and vanilla

6 each

KELLOGG'S BOXED CEREALS

Served with chilled milk

6 per person

SCRAMBLED EGGS

Made with crème fraîche

7 per person

HERBED BREAKFAST POTATOES

Daily rotation

6 per person

SLICED FRUITS

Cantaloupes, pineapples and honeydews

12 per person

STEEL-CUT OATMEAL

Served with brown sugar, cream and dried fruits

8 per person

YOGURT PARFAIT

Served with granola and berries

8 each

ORGANIC MIDWEST MEATS

Ham, bacon and sausage

10 per person

HEART HEALTHY MEATS

Chicken sausage and veggie sausage

10 per person

EUROPEAN MEATS

Prosciutto, coppa and salami

12 per person

MIDWESTERN CHEESE BOARD

Cheddar, blue cheese and Parmesan cheese

12 per person

HARD COOKED EGGS

48 per dozen

BREAKFAST QUICHE LORRAINE

Bacon and Gruyère

99 per dozen

SMOKED SALMON

Served with capers, red onions and dill

10 per person

BANANA BREAD PANCAKES

Cracked whole wheat, cinnamon and spiced pecans

9 per person



BRUNCH BUFFETS

All brunch buffets are served with freshly brewed coffee and hot teas. Buffets serving 20 people or less are subject to a 100 additional charge. Buffets serving 15 people or less are subject to a 150 additional charge.

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CHICAGO BRUNCH

JUICES

Apple, fresh squeezed orange and grapefruit

SEASON'S BEST SLICED FRUITS

Cantaloupes, honeydews, pineapples and berries

BERRY YOGURT PARFAITS

Fresh berries and house made granola

HOUSE MADE BREAKFAST PASTRIES

Danish, croissants and muffins

ASSORTMENT OF BAGELS

Plain, honey wheat and cinnamon-raisin

MIDWESTERN CHEESE AND CHARCUTERIE BOARD

Served with preserves, local mustard and sea salt crackers

676 EGGS BENEDICT

House made Canadian bacon and hollandaise

SIDES

Herb potatoes, farm sausage and applewood smoked bacon

BRIOCHE FRENCH TOAST

Served with caramel sauce, candied pecans and maple syrup

GRILLED JUMBO ASPARAGUS

Served with lemon and thyme vinaigrette

SMOKED SALMON

Served with tomatoes, red onions, cucumbers, chive cream cheese and capers

SPINACH SALAD

Frisée, crumbled goat cheese, dried blueberries and red onions with wild blueberry vinaigrette

ROASTED BREAST OF CHICKEN

Served with herb jus

SWEETS

Assorted local doughnuts

74 per person



À LA CARTE

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FRESH

WHOLE FRUITS

Bananas, honey crisp apples, Granny Smith apples, navel oranges and pears

4 each

ORGANIC YOGURTS

Raspberry, strawberry, blueberry and vanilla

6 each

YOGURT-BERRY PARFAITS

Yogurt, house made granola, assorted nuts, grains, coconut and berries

8 each

VEGETABLE CRUDITÉ

Garden fresh vegetables, chive dip and ale-blue cheese dressing

14 per person

SEASON'S BEST SLICED FRUITS

Cantaloupes, honeydews, pineapples and berries

13 per person

SALTY

TOASTED MIXED NUTS

Sea salt cashews, spiced pecans and smoked almonds

39 per pound

TRAIL MIX

Assorted nuts, seeds, chocolate pieces and dried fruits

40 per pound

SALTED BITES

Kettle chips, barbecue spiced pretzel bites and Parmesan cheese popcorn

9 per person

TORTILLA CHIPS AND SALSA

Served with tomatillo salsa, rustic tomato salsa and grilled corn salsa

10 per person

SALTED SOFT PRETZELS

Served with Local Folks mustard and jalapeño cheddar cheese sauce

10 each

GARRETT POPCORN

Caramel crisp, cheddar corn and butter

17 per person (minimum 10 people, 72 hour advance notice required)



À LA CARTE

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SWEET

JUMBO CANDY BARS

Snickers, Twix, Kit-Kat, M&M's and Reese's

6 each

BROWNIES

Milk chocolate and chocolate chip-pecan blondies

54 per dozen

HOUSE MADE COOKIES

Chocolate chunk, sugar, oatmeal-raisin and
peanut butter

54 per dozen

HÄAGEN-DAZS BARS

Milk chocolate and almond

7 each

CUPCAKE BAR

Chocolate, vanilla or red velvet

55 per dozen (minimum one dozen per flavor)

ENERGY BARS

Go Macro, Cliff and KIND

8 each

GRANOLA BARS

Kashi, Nutri-Grain and Nature Valley

7 each



BREAKS

Prices are based on 30 minutes of service.

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THE COOKIE JAR

SNACKS

House made cookies

Assorted chocolate truffles

Milk chocolate brownies and chocolate chip-pecan blondies

BEVERAGES

Ice cold skim, 2%, chocolate and soy milks

22 per person

POPCORN SHOP

GARRETT GOURMET POPCORN

Caramel crisp, cheddar corn and butter

CANDY BARS

Snickers, Twix, Kit-Kat, Heath Bars, M&M's and Reese's

BEVERAGES

Coca-Cola soft drinks

28 per person (minimum 10 people)

REJUVENATION

SNACKS

Whole fresh fruits and energy bars

Carrot hummus with hummus chips

Vegetable crudité with creamy avocado-onion dip

BEVERAGES

Infused waters | Cucumber-mint and pineapple-basil

23 per person

GREEN CITY MARKET

SNACKS

Sliced fruits and berries

Farmstead cheese

Artisan breads and crackers

Vegetable crudité with buttermilk ranch

BEVERAGES

House made lemonade

23 per person

ICE CREAM PARLOR

BOBTAIL BUILD-YOUR-OWN SUNDAE

Choice of three flavors | Vanilla bean, chocolate, strawberry, cookie dough, cookies and cream and cappuccino crunch yogurt

Toppings | Cherries, whipped cream, chocolate sauce, caramel sauce, strawberries, sprinkles and cookie crumbs

BEVERAGES

676 hot chocolate

Goose Island root beer

26 per person

BALLPARK

SNACKS

Cracker Jack

Roasted peanuts in shell

Soft pretzels with mustard and cheese sauce

BEVERAGES

Goose Island sodas | Grape, ginger, root beer and vanilla cream

24 per person



BUFFETS

All lunch buffets are served with freshly brewed coffee and iced tea. Buffets serving 20 people or less are subject to a 100 additional charge. Buffets serving 15 people or less are subject to a 150 additional charge. Buffets are not available for groups of 10 people or less without menu modifications.

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LINCOLN PARK

STARTERS

Watermelon salad | Baby spinach, strawberries and feta cheese with Champagne vinaigrette

Vegetable crudité | Carrot hummus

Avocado cup | Grilled corn relish

ENTRÉES

Quinoa salad | Tomatoes, cucumbers and dill

Vegetable wrap | Grilled peppers, squash and sun-dried tomato aioli

Grilled chicken wrap | Kale, lemon and Parmesan cheese

ACCOMPANIMENTS

Vegetable chips

Infused sweet tea | Citrus-mint

61 per person

ENHANCEMENTS

Assorted macarons | add 4 per person

Prosciutto melon skewers with balsamic and mint
add 5 per person

MAXWELL STREET DELI

SEASONAL SOUP

Chef's creation

SALAD

Chop | Local greens, tomatoes, cucumbers, peppers, onions, chickpeas, radishes, sunflower seeds, bacon, cheddar, buttermilk ranch and white balsamic dressings

Pesto chicken salad | Celery and toasted pine nuts

Tuna salad | Albacore tuna, onions, celery, boiled eggs and mayonnaise

SANDWICHES

Deli meats | Roast beef sirloin, honey ham, mesquite smoked turkey breast and salami

Deli cheeses | Sharp cheddar, baby Swiss cheese and provolone

Pan loaf breads | Caraway rye, sourdough and nine-grain wheat

ACCOMPANIMENTS

Bibb lettuce, Roma tomatoes, red onions, garlic pickles and house made giardiniera

Condiments | Roasted garlic mayonnaise, Dijon, whole grain mustard and sun-dried tomato aioli

House made potato chips | Barbecue spiced flavor

SWEETS

Brownies, assorted cookies and lemon bars

66 per person

ENHANCEMENTS

Deviled eggs | Herb mayonnaise, Local Folks mustard and radishes

add 4 per person

Pasta salad | Cucumbers, cherry tomatoes, feta cheese, olives and honey-thyme vinaigrette

add 3 per person



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LAKE SHORE BARBECUE

SALADS

Potato salad | Herbs, scallions, onions, eggs and Dijonnaise

Garden | Field greens, tomatoes, carrots, red onions and cucumbers with creamy herb dressing

ENTRÉES

Beef burger | Half-pound burger, bibb lettuce, sliced tomatoes and red onions on a potato roll with American cheese, cheddar or Swiss cheese

Vienna Chicago style hot dog | Onions, tomatoes, relish, sport peppers, pickles and celery salt on a poppy seed bun

SIDES

House made potato chips | Barbecue spiced

Grilled corn-off-the-cob with herb butter

SWEETS

Strawberry and whipped cream pound cake

Mini apple pies

63 per person

ENHANCEMENTS

Italian beef with house giardiniera and au jus
add 6 per person

Chicago style Polish sausage with caramelized onions and sauerkraut | add 5 per person

Smoked bone-in chicken with house barbecue sauce
add 5 per person

House cut chipperbec fries | add 3 per person

TAYLOR STREET

STARTERS

Italian soup | White bean, roasted pepper purée and torn basil

Romaine salad | Grana Padana cheese, brioche croutons and tomatoes with house made Caesar dressing

Panzanella salad | Heirloom tomatoes, hand rolled mozzarella and bread with aged balsamic

ENTRÉES

House lasagna | Beef bolognese, roasted garlic and Parmesan cheese

Eggplant Napoleon | Gluten free breading, mozzarella, roasted squash and basil pesto

Roasted chicken | Marsala and wild mushrooms

ACCOMPANIMENTS

Creamy Parmesan cheese polenta

Artisan table breads

SWEETS

Cannolis

European butter cookies

65 per person

ENHANCEMENTS

Grilled sausage and peppers | Sweet Italian sausage on hoagies | add 5 per person

White lasagna | Spinach, ricotta and mozzarella
add 5 per person

Tirimisu | add 4 per person



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THE WINDY CITY

SALADS

Antipasto | Vegetables, olives and cured meats

Caprese | Hand rolled mozzarella, tomatoes, basil and olive oil

Romaine | Grana Padana cheese and dried tomatoes with house made Caesar dressing

DEEP DISH AND HAND TOSSED PIZZAS

House ground sausage and peppers

Spinach and mushrooms

Three cheese

SWEET

Eli's cheesecake

66 per person

ENHANCEMENTS

Sweet potato and lentil soup | House Italian sausage and Tuscan kale

add 4 per person

Jumbo wings | House hot sauce, 676 barbecue, buttermilk ranch and ale blue cheese

add 5 per person

Carrot cake | add 4 per person

OLE' OLE'

STARTERS

Salsa bar | Salsa verde, chipotle and pico de gallo

Tortilla soup | Tortilla strips, onions and crema

Sweet corn salad | Tomatoes, avocados, cilantro and queso fresco with chipotle ranch

ENTRÉES

Fajitas | Adobo shrimp, ancho chili chicken, sautéed peppers and onions

Shredded beef enchiladas with red chili crema

ACCOMPANIMENTS

Modelo black beans

Cilantro and lime rice

Flour tortillas, lettuce, jalapeños, cheese, tomatoes, guacamole and sour cream

SWEETS

Tres leches cake

66 per person

ENHANCEMENTS

Vegetable tamale with smokey tomato sauce
add 5 per person

Steak fajitas | Coffee rubbed
add 5 per person

Roasted pork | Mole negro
add 6 per person



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MAGNIFICENT MILE

STARTERS

Grilled baby carrot salad | Carrot top pesto and crumbled goat cheese

Roasted beet salad | Spinach, radishes and red onions

ENTRÉES

Braised beef short rib | Horseradish jus

Seared salmon | Parsley butter and roasted tomato puttanesca sauce

Roasted chicken breast | Herb chicken jus

SIDES

Green City Market risotto with seasonal vegetables

Crisp red potatoes with truffle and chopped herbs

Artisan table breads

SWEETS

L'Opera cake | Almond cake, coffee buttercream and dark chocolate ganache

Macaron Oysters | Open macarons filled with white chocolate pearls

70 per person

ENHANCEMENTS

Roasted asparagus

add 3 per person

French onion soup | Cheese crostinis

add 4 per person

Mini crème brûlées | Seasonal selection

add 4 per person



EXPRESS LUNCH TO-GO

All express lunches are served with an apple, kettle chips and water. Includes an Omni Chicago Hotel carry-away box, napkin and disposable flat-wear. An assortment of sandwiches will be provided unless otherwise specified.

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PACKAGE ONE

OMNI CLUB SANDWICH

Chicken breast, prosciutto, Swiss cheese and chive cheese spread

TUNA CROISSANT

Albacore tuna, garlic aioli, lettuce, tomatoes and red onions

TOMATO WRAP

Oven roasted tomatoes, spinach, mozzarella and basil pesto

46 per person (add 5 per person to make buffet)

PACKAGE TWO

CHICKEN CAESAR SANDWICH

Shaved chicken breast, roasted garlic aioli, Parmesan cheese, romaine lettuce and roasted tomato

TURKEY WRAP

Herb roasted turkey, bibb lettuce, Swiss cheese and avocado spread

HUMMUS WRAP

Grilled asparagus, squash, roasted peppers, tomatoes and arugula

48 per person (add 5 per person to make buffet)

PACKAGE THREE

ROAST BEEF

Peppercorn crusted and shaved roast beef, caramelized onions, baby arugula and horseradish cream on rosemary focaccia

SMOKED SALMON

Salmon, cucumbers, local greens, red onions and herb cream cheese on an onion roll

HAM AND BRIE SANDWICH

Sliced ham, Brie, lettuce, oven roasted tomatoes and honey mustard on ciabatta

50 per person (add 5 per person to make buffet)



EXPRESS LUNCH TO-GO

All express lunches are served with an apple, kettle chips and water. Includes an Omni Chicago carry-away box, napkin and disposable flat-wear. An assortment of sandwiches will be provided unless otherwise specified.

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SIDES | CHOICE OF ONE

TORTELLINI PASTA SALAD

Basil pesto, Grana Padana cheese and extra virgin olive oil

POTATO SALAD

Hard boiled eggs, celery, red onions and creamy Dijon mustard

CRIMSON QUINOA SALAD

Feta cheese, cherry tomatoes and olive vinaigrette

GREEN BEAN SALAD

Chickpeas, pickled red onions, charred corn and smoked tomato vinaigrette

DESSERT

HOUSE MADE COOKIES

Chocolate chip, peanut butter, oatmeal raisin and sugar

ENHANCEMENTS

Cobb salad | Grilled chicken, avocado, Nueske bacon, tomatoes, green onions, hard boiled egg and ranch dressing

add 3 per person

Goose Island sodas

add 4 per person

Garrett Popcorn

add 6 per person



THREE COURSE

All plated lunches are served with freshly brewed coffee and iced tea. All sandwiches are served with kettle chips and a pickle. All entrées are served with artisan bread and butter.

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STARTERS | CHOICE OF ONE

SALADS

676 greens | Cheddar and shaved vegetables with vanilla-white balsamic

Romaine | Parmesan cheese, brioche croutons and house made Caesar dressing

Spinach | Smoked almonds, bacon, red onions and sherry vinaigrette

SOUPS

Creamy tomato | Goat cheese

Italian | White beans, roasted pepper purée and basil

Chicken wild rice | Mushrooms, Minnesota rice and green onions

Clam chowder | Midwestern potatoes, smoked bacon and pickled thyme

Potato chowder | Smoked bacon, crispy leeks, olive oil and sour cream

ENHANCEMENT

For the table | Midwest cheese and charcuterie with chef's selection of house-cured meats and local artisan cheeses

add 8 per person

MAIN COURSE SANDWICHES | CHOICE OF ONE

PANINI CLUB

Chicken, bacon, tomatoes and herb cream cheese on focaccia

46 per person

SMOKED SALMON

Salmon, cucumbers, red onions, local greens and herb cream cheese on an onion roll

48 per person

TURKEY WRAP

Herb roasted turkey, bibb lettuce, Swiss cheese and herb cream cheese

46 per person

HUMMUS WRAP

Grilled asparagus, squash, roasted peppers, tomatoes and arugula

44 per person



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ENTRÉES | CHOICE OF ONE

OMNI CHICKEN CAESAR

Parmesan cheese, brioche croutons and cherry tomatoes with house made Caesar dressing

54 per person

BLACK AND BLUE SALAD

Romaine lettuce, blackened New York strip, Gorgonzola cheese, tomatoes, roasted mushrooms, red onions and IPA blue cheese dressing

56 per person

AIRLINE CHICKEN BREAST

Served with quinoa pilaf, broccolini, warm eggplant relish and smoked tomato vinaigrette

58 per person

SEARED SALMON

Served with corn tomato relish and Green City Market vegetable risotto

59 per person

CHICAGO HANGER STEAK

Served with asparagus, potato au gratin and beef jus

68 per person

GREEN CITY MARKET RISOTTO

Served with seasonal vegetables

53 per person

SMOKED CHICKEN TAGLIATELLE

Served with wild mushrooms and garlic cream sauce

55 per person

DESSERTS | CHOICE OF ONE

CRÈME BRÛLÉE

Seasonal selection

BOURBON CHEESECAKE

Caramel pecan icing with graham cracker crust

KEY LIME TART

Raspberry sauce

TRIO OF MINI DESSERTS

Selected by our pastry chef

FLOURLESS CHOCOLATE CAKE

Whipped cream, chocolate sauce and berries

GOOEY BUTTER CAKE

Served warm with pecan ice cream



CANAPÉS

Canapés require a minimum of 20 pieces.

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COLD

COCKTAIL SHRIMP

Served with cocktail sauce

8 each

DEVILED EGGS

Served with dill, pancetta and caviar

8 each

AHI TUNA TARTAR

Sesame crackers and sweet chili mayonnaise

8 each

MARINATED MOZZARELLA SKEWER

House cured duck prosciutto, melons and herb infused glaze

7 each

MINI AVOCADO SOPE

Roasted corn relish, house jalapeños and cilantro

7 each

BEEF TENDERLOIN CROSTINI

Smoked moody blue cheese and black garlic demi glaze

8 each

GOAT CHEESE TARTS

Pickled beets and phyllo shell

7 each

MINI BAJA CHICKEN TACOS

Black beans, tequila lime aioli and shredded cabbage

7 each

GOLDEN GATE FARMS TURKEY CROSTINI

Brûléed Bent River camembert and fig jam

8 each

CHICAGO CHOP SALAD SKEWER

Iceberg lettuce, cherry tomatoes, cucumbers, bacon and ale blue cheese dip

8 each



CANAPÉS

Canapés require a minimum of 20 pieces.

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HOT

CHICKEN POTSTICKER

Served with ginger soy

7 each

GRILLED CHICKEN AND ZUCCHINI SKEWER

Made with vadouvan spice blend

8 each

SEARED BEEF AND BELL PEPPER SKEWER

Served with chimichurri

8 each

CROQUETTES

Potato, smoked chicken, cheddar and chive

7 each

BEEF MEATBALL

Served with Swiss cheese and ancho marinara

8 each

STUFFED DATES

House made sausage wrapped in bacon

7 each

BEEF SLIDER

Served with Nueske bacon jam and garlic aioli on a mini bun

7.5 each

VEGETABLE SAMOSA

Potatoes, vegetables and spices

7 each

SHRIMP SKEWER

Barrel aged soy

8 each

SCALLOP AND CHORIZO

Romesco sauce

8 each

MINI VIENNA BEEF CHICAGO DOG

Poppy seed bun, relish, tomatoes, sport peppers, pickles and mustard

7 each



DISPLAYS

Receptions serving 25 people or less are subject to a 100 surcharge. Receptions serving 15 people or less are subject to a 150 surcharge. Sushi display requires a minimum of 10 people and 48 hours notice.

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GREEN CITY FARMER'S MARKET

Crudit  featuring locally grown produce

Served with herb ranch and ale and blue cheese dip

19 per person

SEASON'S BEST FRUIT DISPLAY

Cantaloupes, honeydews, pineapples, strawberries, raspberries and blueberries

15 per person

MIDWESTERN ARTISAN CHEESE BOARD

Selection of local farmstead cheeses

Served with flatbread crackers, fruit preserves and spreads

20 per person

BAKED BRIE

Served with seasonal vanilla fruit compote, pecans, artisan breads and house crackers

135 each (serves 20-30 people)

ANTIPASTO

Prosciutto, ham and crusty breads

Marinated baby mozzarella and provolone

Grilled squash, pearl onions and marinated tomatoes

Cremini mushrooms and olive blend

28 per person

CAVE AND CURE ROOMS

Midwestern cheese arrangement

Shaved house cured meats

Served with local artisan breads

30 per person

SUSHI

MAKI ROLLS

California, spicy tuna and mixed vegetables

NIGIRI

Salmon, shrimp and eel

ENHANCEMENTS

Wasabi, pickled ginger and soy sauce

35 per person



STATIONS

Stations are based on two hours of service. Chef attendant required at 150 per chef, with one chef per 75 people. Receptions serving 25 people or less are subject to a 100 surcharge. Receptions serving 15 people or less are subject to a 150 surcharge.

Prices are subject to a 24% service charge and a 11.5% sales tax. All menus and prices are subject to change.

GROWN UP MAC AND CHEESE

Pastas | Penne, cavatappi and cheese tortellini
(gluten free pasta available)

Meats | Braised short ribs, pancetta, and garlic shrimp

Accompaniments | Asparagus, grilled squash, wild mushrooms, fresh basil, marinated mozzarella and Parmesan cheese

Sauces | Alfredo, pimento cheese bechamel, marinara and pesto

Served with asiago cheese bread, garlic butter and chili flakes

30 per person

FLATBREAD

Margarita flatbread | Fresh mozzarella and pesto

Shrimp scampi flatbread | Pickled jalapeño and charred corn

Sausage flatbread | Roasted red peppers and capriole goat cheese

28 per person

SALAD BAR

Assorted greens

Vegetables | Shaved fennel, radishes, carrots, squash, onions, tomatoes, cucumbers and peppers

Cheeses | Cheddar, blue cheese and Parmesan cheeses

Toppings | Sunflower seeds, walnuts, cashews and pumpkin seeds

Dressings | Herb ranch, white balsamic and Caesar

28 per person



CARVED

Chef attendant required at 150 per chef, with one chef per 75 people. Receptions serving 25 people or less are subject to a 100 surcharge. Receptions serving 15 people or less are subject to a 150 surcharge.

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HERB BEEF TENDERLOIN

Red wine demi and Dijon aioli

475 (serves 10-15 people)

BONE-IN PRIME RIB OF BEEF

Horseradish cream and natural jus

675 (serves 25-30 people)

CHICAGO STRIP LOIN

Whole roasted garlic

575 (serves 25-30 people)

ROASTED LEG OF LAMB

Minted jus and apple fennel chutney

Artisan bread

275 (serves 20-25 people)





SPECIALTY SWEET STATIONS

All dessert stations are served with freshly brewed coffee and hot teas. Desserts serving 29 people or less requires a 100 fee and serving groups of 20 people or less require a 150 fee.

Prices are subject to a 24% service charge and a 11.5% sales tax. All menus and prices are subject to change.

THE COOKIE JAR

HOUSE MADE COOKIES

Chocolate, peanut butter, sugar and oatmeal-raisin

CHOCOLATE TRUFFLES

Assorted

BROWNIES

Milk chocolate and chocolate chip-pecan blondies

ICE COLD MILK

Skim, 2%, chocolate and soy

23 *per person*

THE PÂTISSERIE

Lemon bars

Mini L'Opera

Chocolate tartelettes

Macarons

Amarena chocolate tulips

Tiramisu cups

Assorted truffles

35 *per person*



BEVERAGES

Prices are subject to a 24% service charge and a 11.5% sales tax.
All menus and prices are subject to change.

ON CONSUMPTION

COCA-COLA SOFT DRINKS

Classic, diet and Sprite

6 per bottle

MINERAL WATERS

Aqua Panna still and Pellegrino sparkling

6 per bottle

FIJI WATER

Still

7 per bottle

GLACÉAU VITAMIN WATERS

Assorted flavors

7 per bottle

HONEST TEAS

Just Black, Just Green and Peach Oolong

7 per bottle

RED BULL ENERGY DRINK

Regular and sugar free

6 per can

FRUIT AND VEGETABLE JUICES

Apple, cranberry, orange and V-8

6 per bottle

ENHANCE YOUR MEETING

FRUIT INFUSED ICE WATER STATION

Cucumber and mint

Citrus and blueberry

Watermelon and basil

5 per person

BEVERAGE PACKAGES

COCA-COLA SOFT DRINKS

Classic, diet and Sprite

MINERAL WATERS

Still and sparkling

FRESH BREWED SHADE GROWN

GOURMET COFFEE

Flavored syrup enhancements and crystallized sugar

HOT TEA

55 full day (up to 8 hours)

32 half day (up to 4 hours)

BULK BEVERAGES

FRESHLY SQUEEZED JUICES

Orange or grapefruit

40 per quart

SMOOTHIES

Strawberry banana or citrus pineapple

40 per quart

FRESH BREWED SHADE GROWN

GOURMET COFFEE

Flavored syrup enhancements and crystallized sugar

140 per gallon

HOT TEAS

English breakfast, Chamomile citron, ginger peach,
wild berry hibiscus and mango peach

135 per gallon

VIP TEA SERVICE

Teas served in handcrafted silken pyramid tea
infuser | English breakfast, chamomile, jasmine
green, Bombay Chai and Earl Grey

140 per gallon



BUFFETS

All dinner buffets are served with freshly brewed coffee and iced tea. Buffets serving 25 people or less are subject to a 100 fee. Buffets serving 15 people or less are subject to a 150 fee. Buffets are not available for groups of 10 people or less without menu modifications.

Prices are subject to a 24% service charge and a 11.5% sales tax. All menus and prices are subject to change.

THE CHICAGOAN

STARTERS

Grilled tomato goat cheese soup | Ratatouille

Field greens | Tomatoes, red onions and cucumbers with a Parmesan cheese and herb dressing

Romaine salad | Parmesan cheese, brioche croutons and cherry tomatoes with house made Caesar dressing

ENTRÉES

Chicago strip loin | Beef demi glace

Roasted chicken | Herb chicken jus

Pan seared salmon | Lemon cream

SIDES

Roasted garlic potato gratin

Seasonal vegetables

Artisan table breads | Locally baked

SWEETS

Flourless chocolate cake

Whipped cheesecake with seasonal berries

110 per person

LITTLE ITALY

STARTERS

Caprese salad | Roof top basil pesto, heirloom tomatoes and house made mozzarella

Romaine salad | Grana Padana cheese and roasted tomatoes with house made Caesar dressing

Italian soup | White beans, roasted pepper purée and basil

Antipasto salad | Marinated vegetables, fresh mozzarella, olives and cured meats

ENTRÉES

Roasted chicken | Grilled lemon

Penne pasta | Basil cream sauce and primavera vegetables

Deep dish and hand tossed pizzas | House ground sausage and peppers, spinach and mushrooms and three cheeses

SIDES

Ratatouille | Zucchini, squash, eggplant, pepper and red onions

Grilled rustic garlic bread | Provolone and garlic butter

SWEETS

Italian cookies

Tiramisu

105 per person



BUFFETS

All dinner buffets are served with freshly brewed coffee and iced tea. Buffets serving 25 people or less are subject to a 100 fee. Buffets serving 15 people or less are subject to a 150 fee. Buffets are not available for groups of 10 people or less without menu modifications.

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THE WATER TOWER

STARTERS

Cocktail shrimp | Citrus and cocktail sauce

Corn chowder | Green onions, potatoes and grilled peppers

Baby arugula salad | Shaved fennel and crumbled goat cheese with lemon dressing

Spinach salad | Dried cherries, blue cheese and toasted pecans with aged sherry vinaigrette

ENTRÉES

Beef tenderloin | Mustard-horseradish marinade with thyme and black peppercorn jus

Pan seared salmon | Lemon cream

Pappardelle pasta | Wild mushrooms and Parmesan cheese-garlic cream

SIDES

Confit pee wee potato | Truffle oil

Seasonal vegetables

Artisan table breads | Locally baked

SWEETS

Chocolate mousse

Lemon tart

114 per person



THREE COURSE

All three course dinners are served with freshly brewed coffee and iced tea.

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STARTERS | CHOICE OF ONE

SALADS

Baby arugula | Shaved fennel and crumbled goat cheese with lemon dressing

676 green | Candied almonds and shaved vegetables with vanilla-white balsamic

Romaine | Parmesan cheese, brioche croutons and cherry tomatoes with house made Caesar dressing

Mediterranean | Iceberg lettuce, feta, olives and cucumbers with red wine vinaigrette

ENHANCEMENTS

Local baby beet salad | Crumbled goat cheese, pistachio and watercress

add 2 per person

SOUPS

Creamy tomato soup | Goat cheese

Italian | White beans, roasted pepper purée and basil

Chicken wild rice | Mushrooms, Minnesota rice and green onions

Clam chowder | Midwestern potatoes, smoked bacon and picked thyme

ENTRÉES | CHOICE OF ONE

GREEN CITY MARKET RISOTTO

Seasonal vegetables

90 per person

SMOKED CHICKEN TAGLIATELLE

Served with wild mushrooms, fines herbs and garlic cream sauce

90 per person

ROASTED AIRLINE CHICKEN

Served with truffle polenta and lemon-olive jus

90 per person

SEARED SALMON

Served with corn tomato relish and Green City Market vegetable risotto

94 per person

BRAISED SHORT RIBS

Served with forest mushrooms and whipped potatoes

98 per person

CHICAGO STRIP STEAK

Served with asparagus, potatoes au gratin and béarnaise sauce

115 per person

8 OZ FILET MIGNON

Served with bacon and onion jam, confit pee wee potatoes and jumbo asparagus

120 per person

COLOSSAL SHRIMP AND FILET MIGNON

Served with horseradish potato purée, caramelized cauliflower and wild onion jam

130 per person



THREE COURSE

All plated dinners are served with freshly brewed coffee and iced tea.

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DESSERTS | CHOICE OF ONE

CRÈME BRÛLÉE

Seasonal selection

ELI'S CHEESECAKE

Served with fresh berries and graham cracker streusel

TRIO OF MINI DESSERTS

Selected by our pastry chef

PEACH CRUMBLE

Served with rosemary oatmeal streusel

FLOURLESS CHOCOLATE CAKE

Served with sea salt caramel sauce





BEVERAGES

Bartender required at 150 per bartender, with one bartender per 100 people. Bartender fee waived with 500 in bar revenue. Cash bars available upon request for an additional charge. Cashier fee will apply at 175 per cashier with one cashier per 75 people.

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HOST BAR

Premium brand | 16 per drink

Deluxe brand | 14 per drink

Domestic beer | 9 per drink

Imported beer | 10 per drink

House wine | 12 per drink

Mineral water | 6 per drink

Soft drinks | 6 per drink

HOURLY PACKAGED BARS

DELUXE PACKAGE

Deluxe brand liquors, beer, wine, soft drinks and bottled water

One hour | 30 per person

Two hours | 43 per person

Three hours | 56 per person

Four hours | 65 per person

PREMIUM PACKAGE

Premium brand liquors, beer, wine, soft drinks and bottled water

One hour | 36 per person

Two hours | 48 per person

Three hours | 59 per person

Four hours | 69 per person

BRANDS

DELUXE

Vodka | Ketel One

Gin | Tangueray

Rum | Bacardi

Whiskey | Jack Daniels or Canadian

Scotch | Dewars

Tequila | Jose Cuervo

PREMIUM

Vodka | Grey Goose

Gin | Bombay

Rum | Captain Morgan

Whiskey | Maker's Mark or Crown Royal

Scotch | J.W. Black

Tequila | Jose Cuervo

BEER

DOMESTIC BEER

Miller Lite, Goose Island 312, Goose Island Honkers Ale and Goose Island IPA

IMPORTED BEER

Heineken, Corona and Stella

WINE

HOUSE RED

MAN Merlot

HOUSE WHITE

MAN Chardonnay



WINES

Prices are subject to a 24% service charge and a 11.5% sales tax.
All menus and prices are subject to change.

CHAMPAGNE AND SPARKLING WINES

Kenwood Yulupa Cuvee, Sonoma California | brut
38 per bottle

Chandon, California | brut rose | 46 per bottle

Ruffino, Veneto, Italy | prosecco | 48 per bottle

Laurent Perrier, France | Champagne | 60 per bottle

Moet & Chandon, Imperial, France | Champagne |
105 per bottle

Veuve Clicquot Ponsardin, France | Champagne |
120 per bottle

CHARDONNAY

MAN, SOUTH AFRICA | HOUSE WINE

Medium bodied, white flower, green apple, lime pear
and butterscotch

38 per bottle

HAYES RANCH, NAPA VALLEY, CALIFORNIA

Ripe apple, vanilla and hint of butter

38 per bottle

SHANNON RIDGE, SONOMA, CALIFORNIA

Ripe pear and green apples

40 per bottle

KENDALL-JACKSON VINTNER'S
RESERVE, CALIFORNIA

Mangos, papaya and pineapple

47 per bottle

CARNEROS HIGHWAY, NAPA
VALLEY, CALIFORNIA

Caramelized pineapple, honey
and vanilla

50 per bottle

FRANCISCAN OAKVILLE ESTATE, NAPA
VALLEY, CALIFORNIA

Citrus, golden delicious apple
and vanilla

53 per bottle

PINOT GRIGIO

BANFI LE RIME, TUSCANY, ITALY

Hint of pear and white flowers

38 per bottle

KRIS, VENETO, ITALY

Citrus, tangerines and apricots

40 per bottle

SANTA CRISTINA, SICILIA, SICILY

Citrus, pears and pineapples

52 per bottle

SAUVIGNON BLANC

VERAMONTE, CHILE

Lively fruit flavors and balanced acidity

38 per bottle

EDNA VALLEY, CENTRAL COAST,
CALIFORNIA

Crisp orange zest, grapefruit and lime

44 per bottle

JOEL GOTT, CALIFORNIA

Melon and Meyer lemon zest

44 per bottle

KIM CRAWFORD, MARLBOROUGH,
NEW ZEALAND

Medium-bodied, crisp and pineapples

52 per bottle



WINES

Prices are subject to a 24% service charge and a 11.5% sales tax.
All menus and prices are subject to change.

MERLOT

MAN, SOUTH AFRICA | HOUSE WINE

Plum, cocoa and black cherry

38 per bottle

HAYES RANCH, CALIFORNIA

Plum, bramble and herbs

40 per bottle

HAHN, NICKY HAHN, CALIFORNIA

Raspberries, black pepper and hint
of vanilla

44 per bottle

FRANCISCAN OAKVILLE ESTATE, NAPA VALLEY, CALIFORNIA

Dried herbs, ripe fruits and vanilla

54 per bottle

PINOT NOIR

HAHN, NICKY HAHN, CALIFORNIA

Black cherry, sweet vanilla and spice

38 per bottle

CARNEROS HIGHWAY, CALIFORNIA

Strawberry and rosehips

42 per bottle

ELOUAN, OREGON

Cherry, earth tones and pipe tobacco

48 per bottle

ESTANCIA, PINNACLES RANCHES MONTEREY, CALIFORNIA

Black cherry and oak

52 per bottle

CABERNET SAUVIGNON

MAN, SOUTH AFRICA | HOUSE WINE

Flavors of dark plum, currant, bold and juicy

38 per bottle

HAYES RANCH, CALIFORNIA

Black cherry and smoky oak

40 per bottle

BEAULIEU VINEYARD, NAPA VALLEY, CALIFORNIA

Blackberry, black currant and cedar

52 per bottle

HIGHWAY 12, NORTH COAST, CALIFORNIA

Cassis and dark berries

46 per bottle

FRANCISCAN OAKVILLE ESTATE, NAPA VALLEY, CALIFORNIA

Sweet plum, vanilla and dark cherry

70 per bottle



WINES

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ADDITIONAL RED WINES

RAVENSWOOD CALIFORNIA | ZINFANDEL

Dark chocolate and cocoa

38 per bottle

HOGUE MERITAGE, COLUMBIA VALLEY, WASHINGTON | GENESIS

Cassis, blackberry and maple

42 per bottle

TERRAZAS DE LOS ANDES, ALTOS DEL PLATA, MENDOZA, ARGENTINA | MALBEC

Peppery and plum

46 per bottle

PENFOLDS THOMAS HYLAND, AUSTRALIA | SHIRAZ

Chocolatey with ripe tannins

54 per bottle





EVENT INFORMATION

Thank you for selecting the Omni Chicago Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD AND BEVERAGE SERVICE POLICIES

All prices are subject to change without notice. We ask that menu selections and set-up arrangements be finalized at least four weeks prior to the scheduled event. A detailed banquet event order will be completed at that time and you will be asked to review and sign off on each banquet event order. Only food and beverage provided by the Omni Chicago Hotel may be consumed on hotel premises.

GUARANTEES

In order to ensure the success of your function, the catering and conference planning team will need to be notified of the exact number of guests by noon three business days prior to your function. This final count is not subject to reduction. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 5%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space, if attendance changes from the expected count or as deemed necessary.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Convention Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders, as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.



EVENT INFORMATION

SHIPPING AND RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the conference. We reserve the right to refuse to accept packages that appear damaged in any event, and assume no liability for the condition of the contents of any package. The client is responsible for notifying its attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to guest rooms or meeting rooms. Please refer to your contract for rates.

PRICING AND BILLING

Food and beverage prices are subject to a 24% service charge and 11.5% sales tax. Tax exemption must meet the State of Illinois requirements and proof of exemption is required at least four weeks prior to the day of the event. There are two options to arrange billing: credit card or direct bill. For credit card billing, a hold for the estimated charges will be placed on the credit card three business days prior to your event. The credit card will be charged for the actual amount after the event and accounting will follow up with all paperwork for backup purposes. Direct bill applications take up to 30 days to process and must be applied for and approved prior to the event. If approved for a direct bill account an invoice will be sent no more than five business days after the group's departure. Payment is due within 30 days after the invoice is received. Events cancelled within 72 hours will be billed at 100%.



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