





PRIVATE EVENTS MENU

   /ROOFONTHEWIT

201 N. State Street • 27th Floor • Chicago, IL • 60601 • 312.239.9517

www.roofonthewit.com

HORS D'OEUVRES

50 PIECE MINIMUM PER SELECTION

COLD

MINI BOCADILLO 6

Serrano Ham • Preserved Fig Spread •
Grated Tomato • Greens • Fennel

SMOKED SALMON 7

Pumpernickel • Cucumber • Dill • Smoked Roe

JAMÓN IBÉRICO BREADSTICK 7

Grissini • Nigella Seed • Lemon Zest • Celery

TRUFFLED CARROT TART 6

Black Truffle Carrot Purée • Whipped Brie •
Fried Pumpkin Seeds

AVOCADO TOAST 6

Sourdough • Eggplant • Harissa •
Fried Buckwheat • Pickled Onion

LOBSTER ROLL 8

Basil Aioli • Pickled Chili • Old Bay Potato Chip

TUNA TARTARE 8

Fried Risotto Milanese • Olives •
Pickled Green Beans • Sesame Oil

SEARED BEEF “TARTARE” 7

Brioche • Sieved Egg • Caper Vinaigrette

WARM

FALAFEL 5

Marinated Cucumber • Tomato •
Sumac Yogurt • Pomegranate Powder

CORN FRITTER 6

Urfa Chili + Black Corn Aioli • Pickled Mushroom

SMOKED CHEDDAR ARANCINI 7

Breaded + Fried Cheddar Risotto • Apple Butter

CHICKEN CROQUETTE 7

Candied Black Walnut • Coriander • Spanish Aioli

SHAVED PORK SKEWER 7

Lemongrass Marinade • Sesame Seeds • Cilantro

GRILLED SHRIMP BROCHETTE 7

Gazpacho Marinade • Fennel • Lemon Vinaigrette

STEAKHOUSE SANDWICH 7

Grilled Striploin • Horseradish Aioli •
Shallot Jam • Pickles • Micro Bun





COLD DISPLAYS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST.
FINAL GUARANTEE MUST MATCH ANTICIPATED GUEST COUNT.

SEAFOOD BAR 34

INCLUDES ONE PIECE OF EACH PER PERSON

OYSTERS

On the Half Shell

POACHED SHRIMP

Espelette • Old Bay Seasoning

TUNA CRUDO

Lemon Olive Oil

KING CRAB LEGS

Citronette

SMOKED SALMON

Capers • Onion • Tomato

ACCOMPANIMENTS

Cocktail Sauce • Mignonette •
Hot Sauce • Crackers

MEATS & CHEESES 27

MEATS

Serrano Ham • Dry Cured Chorizo • Mortadella
La Quercia Prosciutto • Genoa Salami

CHEESES

Manchego • Roncal • Brie • Gorgonzola •
Fresh Mozzarella • Marinated Chevre

ACCOMPANIMENTS

Bread • Crackers • Olives • Pickles •
Dried Fruits • Toasted Nuts



WARM DISPLAYS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST.
FINAL GUARANTEE MUST MATCH ANTICIPATED
GUEST COUNT.

ROASTED & BRAISED

33

SELECT TWO PROTEINS

SLOW ROASTED BRISKET

Corn Purée • Roasted Onion Relish • Chimichurri

ROASTED CHICKEN BREAST

Pepper Purée • Baby Carrots • Dill Pesto • Pickled Chilis

PORK SHOULDER

Truffle Apple Sauce • Maple Glazed Shallots • Broccoli Slaw

GRILLED RIBEYE

PLUS 5 PER PERSON

Sweet Onion Sauce • Grilled Mushrooms • Red Wine Jus

SEARED SALMON

Romesco • Sautéed Zucchini • Basil

YELLOWFIN TUNA

PLUS 3 PER PERSON

Fresh Tomato Sauce • Pickled Green Beans • Roasted Olives

INCLUDED SIDES

ROASTED FINGERLING POTATOES

Lemon • Herbs • Fried Onions

CREAMY POLENTA

Piquillo Pepper Ragout

COUS COUS SALAD

Tomatoes • Roasted Peppers • Scallions • Olives • Almonds • HERAY Saffron

BOCADILLOS

28

SELECT FOUR

SERRANO HAM

Manchego • Preserved Fig • Tomato •
Greens • Fennel

SPANISH CHORIZO

Piquillo Mayo • Caramelized Onions •
Aged Cheddar

SHREDDED CHICKEN BAHN MI

Ginger Aioli • Pickled Daikon •
Carrots • Chilis • Cilantro •
Sunflower Seeds

FALAFEL

Herbed Ricotta • Tomato •
Aleppo Honey • Greens

ROOF SLIDER

Beef Patty • American Cheese •
Roasted Garlic Aioli • Pickles

MUSHROOM SLIDER

Beef Patty • Mushrooms • Whipped Brie •
Fennel Slaw • Pickled Onions

FRENCH FRIES

Truffle Aioli • Curry Ketchup •
Spanish Aioli

FLATBREADS

24

SELECT FOUR

MARGHERITA

Fresh Mozzarella • tomato sauce •
basil • olive oil • fresh tomato

MUSHROOM

Montamore Cheese • Pistachios •
Lemon • Cream Sauce

ITALIAN SAUSAGE

Roasted Cauliflower • Gruyere •
Fried Capers • Cream Sauce

LA PALMA

Spanish Chorizo • Tomato Sauce •
Smoked Mozzarella •
Aleppo Cured & Roasted Pineapple

SHREDDED CHICKEN

Herb + Saffron Sauce • Spinach •
Fresh Chevre • Spiced Almonds

SPICY LAMB SAUSAGE

Romesco • Mushrooms • Dates •
Charmoula • Fennel



CHEF ATTENDED DISPLAYS

BASED ON 1.5 HOURS OF SERVICE.
ONE ATTENDANT REQUIRED PER 75 GUESTS AT
\$200 EACH FOR ALL ATTENDED DISPLAYS.

PRIME RIB

STRIPLOIN
SERVES 40

800

RIBEYE
SERVES 40

850

ACCOMPANIMENTS

SALAD

Tomato • Manchego • Bread Hash •
Marcona Almonds • Mint Vinaigrette

ROASTED HASSELBACK POTATOES

Parmesan • Cream • Herbs

ROASTED BROCCOLINI

Traditional Pesto • Crispy Garlic •
Ricotta Salata

GRILLED ASPARAGUS

Piquillo Hollandaise • Fried prosciutto •
Torn Herbs

SAUCES

Red Wine Jus • Horseradish Cream •
Chimichurri

WARM ARTISAN ROLLS









ENHANCEMENTS

PAELLA

SERVES 25-30 EACH • PRICED PER PAN BASED ON 1.5 HOURS OF SERVICE.

CHICKEN & CHORIZO 175

Preserved Peppers • Grilled Scallions •
Black Pepper Aioli

LOBSTER & BLACK RICE 225

Lobster Meat • Mussels • Shrimp • Endive •
Herbs • Piquillo Aioli

ARTICHOKE & PEA 160

Smoked Almonds • Charred Lemon •
Soffritto • HERAY Saffron • Aioli

MEAT & CHEESE BOARD Serves 18-20 300

Daily Selection of Meats + Cheeses •
Traditional Accompaniments • Crackers

KALE & SWEET POTATO SALAD Small 85

Small serves 15-20, Large serves 35-40

Large 150

Pea Tendrils • Candied Black Walnuts •
Shaved Fennel • Spicy Yogurt Dressing

ARUGULA & GRILLED BABY CARROT SALAD Small 85

Large 150

Small serves 15-20, Large serves 35-40

Baby Carrots • Goat Cheese • Charred Onions
Hazelnuts • Spices • Sherry Vinaigrette

BIBB & ROMAINE SALAD Small 85

Small serves 15-20, Large serves 35-40

Large 150

Poached Pears • Shaved Beets •
Pickled Green Beans • Gorgonzola Cheese •
Herbs

RED QUINOA & BEAN SALAD Small 85

Small serves 15-20, Large serves 35-40

Large 150

Marinated Beans • Avocados • Feta Cheese •
Pine Nuts • Herbs • Tomato Vinaigrette

TRADITIONAL HUMMUS & PEA HUMMUS Small 140

Large 250

Small serves 10-15, Large serves 25-30

Raw & Slightly Raw Vegetables:

Baby Carrots • Cucumbers • Cauliflower • Cherry
Tomatoes • Radishes • Broccolini • Seeded
Crackers • Grapes • Olives • Stuffed Grape
Leaves • Green Goddess • Ranch



DESSERT BITES

SELECT THREE • 10 PER GUEST
SELECT FOUR • 12 PER GUEST
SELECT FIVE • 15 PER GUEST

BITES

FLAKY APRICOT BITES

Candied Fennel • Goat Cheese • Pistachio

CHEWY MOLASSES COOKIES

Urfa Chili Sugar

SALTED CHOCOLATE CHIP MADELEINES

Murray River Salt

CARDAMOM BANANA CREAM PUFF

Almond Crunch • Banana Mousse

CHOCOLATE OLIVE OIL CAKE

Dried Sour Cherries • Marcona Almonds

BLOOD ORANGE CREAMCICLE

Saffron Vanilla Bean Panna Cotta • Blood Orange

BLACK + WHITE SHORTBREAD KISSES

White Chocolate Vanilla Bean Ganache • Black Tahini

SWEET POTATO TART

Candied Pecans • Salted Chip

BAKED CHOCOLATE MOUSSE

Lemon Olive Oil • Spiced Yogurt • Smoked Salt

RAS EL HANOUT DOUGHNUT HOLES

Carmelia Chocolate Sauce

ROOF MACARONS

3 EACH

CARAMEL POPCORN

MAPLE CREAM CHEESE

HOUSE CHAI

ORANGE MOCHA

POMEGRANATE BRANDY

FIG + QUINCE MULLED WINE

MACARON TOWER

50 PER DISPLAY • 100 PIECE MINIMUM

DESSERT STATIONS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST
FINAL GUARANTEE MUST MATCH ANTICIPATED GUEST COUNT.

BY THE FIRE

18

TOAST YOUR OWN S'MORES

Ras el Hanout Grahams •
Vanilla Orange Marshmallows •
Dark Valrhona Chocolate

SAMPITA

Honey Graham Cake • Fluffy Mallow •
Milk Chocolate Shavings

AMERICAN TRUFFLE POPS

Milk Chocolate • Graham • Toasted Marshmallow

TREATS TO-GO

PRICED PER PERSON

FRENCH MACARON

4

CUSTOM EDIBLE LOGO • 2 ADDITIONAL

SALTED CHOCOLATE CHIP COOKIES

6

COCOA NIB CHOCOLATE BARK

5

BARBECUE POPCORN JAR

3

ICE CREAM CART

12

TROPICAL POP

Mango • Coconut • Passion Fruit

HOT CHOCOLATE POP

Spiced Dark Chocolate Ice Cream • Almond Shell

CRANBERRY MARGARITA POP

Lime Fizzies

KEY LIME PIE SANDWICH

Key Lime Ice Cream • Toasted Meringue • Graham

MILK + COOKIES BAR

Chocolate Chip • Sweet Cream Ice Cream

ICE CREAM + SORBET CUPS

Seasonal Assortment



PREMIUM BAR PACKAGE

Can be served on the rocks, neat or martini style.
Bartenders are \$150 per bartender for up to 4 hours.
One bartender required per 75 guests.

2 HOURS OF SERVICE • 48
3 HOURS OF SERVICE • 58
4 HOURS OF SERVICE • 68

VODKA

Absolut • Absolut Flavors

TEQUILA

Avión Silver

WHISKEY

Jim Beam Rye • Crown Royal • Jameson

BOURBON

Jim Beam Bonded • Maker's Mark

GIN

Beefeater

SCOTCH

Monkey Shoulder

RUM

Bacardi Heritage • Sailor Jerry

COGNAC

D'usse VSOP

HOUSE RED + WHITE WINE

Assorted Varietals

PROSECCO

Segura Viudas Brut Cava

BEER

Import • Domestic

PLATINUM BAR PACKAGE

Can be served on the rocks, neat or martini style.
Bartenders are \$150 per bartender for up to 4 hours.
One bartender required per 75 guests.

2 HOURS OF SERVICE • 56
3 HOURS OF SERVICE • 68
4 HOURS OF SERVICE • 80

VODKA

Absolut Elyx • Grey Goose

TEQUILA

Avión Silver • Avión Reposado •
Avión Añejo • Patrón Silver

WHISKEY

Jim Beam Rye • Green Spot •
Lot 40 • Hakushu 12yr

BOURBON

Basil Hayden •
Knob Creek Single Barrel

GIN

Bombay Sapphire East • Nolet's

SCOTCH

Johnnie Walker Black • Glenlivet
Nadurra • Laphroaig Triple Wood

RUM

Bacardi 'Maestro de Ron' • Bacardi 8

COGNAC

D'usse XO

HOUSE RED + WHITE WINE

Assorted Varietals

CHAMPAGNE

Perrier Jouët Grand Brut

BEER

Import • Domestic

HOSTED BAR

Can be served on the rocks, neat or martini style.
Bartenders are \$150 per bartender for up to 4 hours.
One bartender required per 75 guests.

ROCKS • 2 ADDITIONAL
MARTINI • 3 ADDITIONAL

VODKA

Grey Goose	13
Absolut Elyx	12
Absolut Flavors	10

TEQUILA

Avión Silver • Patrón Silver	12
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WHISKEY

Jameson	11
Jack Daniels	11
Maker's Mark	12

SCOTCH

Johnnie Walker Black	14
Macallan 12yr	15

GIN

Bombay Sapphire	12
Hendricks	13

RUM

Bacardi Superior	10
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WINE

Red	14 / 15
White	13
Still Rosé	15

BEER

Bud Light • Heineken • Stella Artois • Corona • Angry Orchard Rosé Cider	9
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NON-ALCOHOLIC

Soft Drinks • Bottled Water •	
Cranberry + Orange Juice	6
Red Bull	8



CRAFTED COCKTAILS

HOSTED BAR: DRINKS ARE BILLED ON A PER DRINK BASIS.
PREMIUM AND PLATINUM BAR: INCLUDES ONE CRAFTED COCKTAIL.
BARTENDERS ARE \$150 PER BARTENDER FOR UP TO FOUR HOURS.
ONE BARTENDER REQUIRED PER 75 GUESTS.

AIRLINE CONTROVERSIES	16	SOMETHING FANCY	14
Grey Goose • Strawberry-Rhubarb Reduction • Lemon • Sparkling Cava		Hendrick's Gin • Rose Syrup • Cardamom • Grapefruit	
THE LAST CRUSADE	16	LIQUID LUNCH	15
Absolut Elyx • Black Currant-Lavender • Lemon • G.H. Mumm		Beefeater Gin • Basil-Rosemary • Yellow Chartreuse • Lemon Juice	
HIGH SOCIE-TEA	14	LA DIABLITA	14
Absolut Elyx • Earl Grey • Lavender • Vanilla • Cream		Banhez Mezcal • St. George Raspberry Liqueur • Chipotle • Chocolate	
MERCURY IN RETROGRADE	15	DEATH BY OLD FASHIONED	14
Absolut Elyx • Pumpkin Spice • Vanilla • Cream		Jim Beam Bonded • French Cherry + Tahitian Vanilla Bean Demerara • Weatherby's Cola Bitters	
MATADOR'S CAPE	15	THE DAIQUIRI FORMERLY KNOWN AS PRINCE	14
Monkey 47 Gin • Fever Tree Aromatic Tonic		Bacardi Maestro de Ron • Violet Sugar • Lemon	

CLASSIC COCKTAILS

DAIQUIRI	14	FINAL WARD	15
Bacardi Maestro de Ron • Lime • Superfine Sugar		Angel's Envy Whiskey • Chartreuse • Lime • Maraschino • Citrus	
GOLD RUSH	14	CUBA LIBRE	14
Jim Beam Bonded • Honey • Lemon		Bacardi Ocho • Fentimans Curiosity Cola • Lime	
BEE'S KNEE'S	14	TIPPERARY	15
Beefeater Gin • Honey Syrup • Lemon		Green Spot Irish Whiskey • Carpano Antica • Green Chartreuse • Orange Bitters	
NEGRONI / BOULEVARDIER	14 / 18	MARGARITA	15
Beefeater Gin OR Lot40 Rye Whiskey • Campari • Tempus Fugit Alessio di Torino Vermouth		Patrón Reposado Gin • Patrón Citrónge • Simple Syrup • Lime	
LAST WORD	14		
Bombay Sapphire • Chartreuse • Maraschino • Citrus			





ROOF EVENT GUIDELINES

FOOD AND BEVERAGE SERVICE: theWit Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. theWit Hotel reserves the right to charge for the service of any food and beverages brought into the Hotel in violation of this policy. A minimum guarantee of ten (10) people is required for all menus.

TAXES AND SERVICE CHARGES: All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.5% and bottled beverage tax is 3%. Your event also includes a 20% service charge, which is distributed in its entirety to hourly service staff; and a 4% administrative fee which is retained by theWit Hotel. Such taxes and service charges are subject to change without notice.

MENU SELECTION: To ensure that every detail is handled in a timely manner, theWit requests that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or changes can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE: theWit Hotel requests that clients notify the Catering and Conference Services Department with the exact number of guests attending the function by noon, three (3) business days prior to the event. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

EARLY SETUP CHARGES: We make every attempt to have your room set one-hour prior to your official event start time, however, due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Catering or Conference Services Manager and he/she will advise you of the early setup charges that will apply.

AUDIO VISUAL AND PRODUCTION REQUESTS: theWit Hotel utilizes fully equipped audio visual companies that are familiar with our property and can handle any range of audio visual and production requirements in conjunction with our in-house lighting system. Please contact the Catering and Conference Services Department directly for rates and information.

ADDITIONAL SERVICES: Coat check services are available for all events and are charged at \$150 per attendant with one attendant being assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are \$28 for single events or \$72 for overnight parking. Parking and service charges are subject to change without notice.

SPECIAL MEAL REQUESTS: Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.

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