



ROOF

PRIVATE EVENT 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 Serrano Ham • Preserved Fig Spread • Grated Tomato • Greens • Fennel	6
SMOKED SALMON Pumpernickel • Cucumber • Dill • Smoked Roe	7
JAMÓN IBÉRICO BREADSTICK Grissini • Nigella Seed • Lemon Zest • Celery	7
TRUFFLED CARROT TART Black Truffle Carrot Purée • Whipped Brie • Fried Pumpkin Seeds	6
AVOCADO TOAST Sourdough • Eggplant • Harissa • Fried Buckwheat • Pickled Onion	6
LOBSTER ROLL Basil Aioli • Pickled Chili • Old Bay Potato Chip	8
TUNA TARTARE Fried Risotto Milanese • Olives • Pickled Green Beans • Sesame Oil	8
SEARED BEEF “TARTARE” Brioche • Sieved Egg • Caper Vinaigrette	7

WARM

FALAFEL Marinated Cucumber • Tomato • Sumac Yogurt • Pomegranate Powder	5
CORN FRITTER Urfa Chili + Black Corn Aioli • Pickled Mushroom	6
SMOKED CHEDDAR ARANCINI Breaded + Fried Cheddar Risotto • Apple Butter	7
CHICKEN CROQUETTE Candied Black Walnut • Coriander • Spanish Aioli	7
SHAVED PORK SKEWER Lemongrass Marinade • Sesame Seeds • Cilantro	7
GRILLED SHRIMP BROCHETTE Gazpacho Marinade • Fennel • Lemon Vinaigrette	7
STEAKHOUSE SANDWICH Grilled Striploin • Horseradish Aioli • Shallot Jam • Pickles • Micro Bun	7



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 *Small* 85

CARROT SALAD *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

Small serves 10-15, Large serves 25-30 *Large* 250

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

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

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



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	BOURBON Jim Beam Bonded • Maker’s Mark	RUM Bacardi Heritage • Sailor Jerry	PROSECCO Segura Viudas Brut Cava
TEQUILA Avión Silver	GIN Beefeater	COGNAC D’usse VSOP	BEER Import • Domestic
WHISKEY Jim Beam Rye • Crown Royal • Jameson	SCOTCH Monkey Shoulder	HOUSE RED + WHITE WINE Assorted Varietals	

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	BOURBON Basil Hayden • Knob Creek Single Barrel	RUM Bacardi ‘Maestro de Ron’ • Bacardi 8	CHAMPAGNE Perrier Jouët Grand Brut
TEQUILA Avión Silver • Avión Reposado • Avión Añejo • Patrón Silver	GIN Bombay Sapphire East • Nolet’s	COGNAC D’usse XO	BEER Import • Domestic
WHISKEY Jim Beam Rye • Green Spot • Lot 40 • Hakushu 12yr	SCOTCH Johnnie Walker Black • Glenlivet Nadurra • Laphroaig Triple Wood	HOUSE RED + WHITE WINE Assorted Varietals	

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 Absolut Elyx Absolut Flavors	13 12 10	SCOTCH Johnnie Walker Black Macallan 12yr	14 15	WINE Red White Still Rosé	14 / 15 13 15	NON-ALCOHOLIC Soft Drinks • Bottled Water • Cranberry + Orange Juice Red Bull	6 8
TEQUILA Avión Silver • Patrón Silver	12	GIN Bombay Sapphire Hendricks	12 13	BEER Bud Light • Heineken • Stella Artois • Corona • Angry Orchard Rosé Cider	9		
WHISKEY Jameson Jack Daniels Maker’s Mark	11 11 12	RUM Bacardi Superior	10				



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

CLASSIC COCKTAILS

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



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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