



theWit

A HILTON HOTEL

ROOF

ROOF Reception Menu

201 N. State Street | Chicago, IL | 60601 | 312.239.9562



theWit

A HILTON HOTEL

NOOF

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201 N. State Street | Chicago, IL | 60601 | 312.239.9562

Reception Hors d'Oeuvres

25 per piece minimum. Available passed or stationed.

Cold

Avocado Toast 9

Sprouted Wheat Crostini, Shaved Radish, Cherry Tomatoes, Tajin Spice

Basmati Rice- Mushroom Dolma with Lemon Yogurt Sauce (GF) 9

Stuffed Grape Leaves, Exotic Mushrooms, Carrots, Peppers, Basmati Rice

Caprese Skewers (GF) 9

Cherry Tomatoes, Fresh Mozzarella, Pepperoncini, Basil & Balsamic Glaze

Cauliflower Savory Panna Cotta 9

Crispy Croutons, Grapes, Nutmeg & Marcona Almonds

Deviled Eggs (GF) 9

House-Made Giardiniera, Crispy Pork Belly

Jumbo Shrimp Cocktail Shooter (GF) 9

House-Made Horseradish Cocktail Sauce

Whipped Lemon Ricotta & Beet Bruschetta 9

Roasted Beets, Toasted Pistachio, Balsamic Glaze and Grated Parmesan Cheese

Smoked Salmon Vietnamese Spring Roll (GF) 10

Smoked Salmon, Glass Noodles, Grilled Pineapple, Cucumber, Mint, Cilantro & Soy Mayo

Mini Beef Tartare Slider 10

Truffled Mustard Aioli, Shoestring Potatoes with Micro Brioche Bun

Big Eye Tuna Poke 11

Avocado, Crispy wonton, Soy Mayo, Scallion and Toasted Sesame Seed

Mini New England Lobster Roll 12

Butter Toasted Bun, Lobster Salad, Lemon Aioli & Chives

Braised Spanish Octopus confit marble potato (GF) 12

Smoked Paprika Aioli, Piquillo Pepper-Fennel Relish & Crispy Chicharron

Hot

Apple Smoked Bacon Wrapped Medjool Dates (GF) 9

Black Pepper Goat Cheese, Maple Syrup Gastrique

Crispy Vegetable-Potato Samosa 9

Mango Chutney

Crispy Tempura Cauliflower (GF) 9

Chili Coriander Agave Syrup

Exotic Mushroom Arancini 9

Truffled Aioli & Grated Parmesan

Lentil Falafel (GF) 9

Cucumber Raita, Za'atar

Spicy Shrimp Toast 9

Soy Mayo, Scallions and Toasted Sesame Seed

Braised Pork BBQ Bao Bun 10

Hoisin Sauce, Scallions

Chicken Empandas 10

Smoked Paprika Aioli

Crispy Vegetable, Exotic Mushroom & Nappa

Cabbage Lumpia Roll 10

Sweet and Sour Sauce

Crispy Chicken Vegetable Lumpia Roll 11

Mango Sweet and Sour Sauce

Mini Beef Wellington 11

Beef Short Rib, Exotic Mushrooms & Horseradish Cream

Seared Maryland Crab Cake 11

Corn Salsa, Pickled Red Onion, Lime Crème

Crispy Vietnamese Spring Roll 9

Glass Noodles, Grilled Pineapple, Cucumber, Tofu, Mint Cilantro & Sweet Chili Sauce

Gluten Free and Vegan options available upon request. Additional fees may apply.

Reception Starters

Per person pricing is based on 45 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

Chicago Style 36 per guest

Mini Chicago Style Hot Dogs Pickle, Tomato, Mustard, Pipparas, Celery Salt

Mini Chicago Beef Sandwiches Shaved Beef, Local Giardinara

House Made Barbecue Potato Chips

Deviled Eggs Smoked Paprika, Crispy Pork Belly

Artisanal Cheese Board 28 per guest

Can be ordered based on 25% of total guaranteed guests

Variety of Local and Imported Cheeses

Fruit Preserves, Rosemary Honey, Candied Walnuts, Almonds, Preserved Cherries, Dried Fruit, Grapes, Whole Grain Mustard, Artisanal Crackers, Assorted Sweet and Savory Breads

Charcuterie Board 29 per guest

Can be ordered based on 25% of total guaranteed guests

Variety of Local and Imported Cured Meats

Dijon Mustard, Charred Chili-Orange Marmalade, Assorted Olives, Cornichons, Grilled Artichokes, House Pickles, Grilled Ciabatta and Sliced Baguette

Artisanal Cheese and Charcuterie 39 per guest

Can be ordered based on 25% of total guaranteed guests

Chef's Choice Board Including Samplings of Local and Imported Cheeses, Dry Cured Meats, Olives, Dried Fruits, Nuts, Crackers, and Sweet and Savory Breads

Mediterranean 42 per guest

Dips: Roasted Garlic Hummus & Baba Ghanoush

House Marinated Olives, Pisto, Pickled Vegetables and Toasted Naan Bread
Tomato, Cucumber, Kalamata Olives & Feta Salad

Tapas:

- **Ham-Potato Croquettes**
- **Pan con Tomate** Manchego, Tomato and Toasted Garlic Bread
- **Deviled Eggs** Smoked Paprika, Crispy Pork Belly
- **Papas Bravas** Garlic Aioli, Romasco Sauce & Smoked Paprika

Poke Bowls 36 per guest w/ 2 proteins | 42 per guest w/ 3 proteins

Sushi Rice Served with Protein and Assorted Toppings

Big Eye Tuna

Diced Salmon

Grilled Garlic Ginger Chicken Thighs Cilantro

Seared Tofu

Sauces Soy Sauce, Siracha, Lime Soy, Sweet Chili Glaze

Accompaniments Nori Strips, Toasted Sesame Seeds, Edamame Beans, Diced Pineapple, Shaved Jalapeños, Diced Avocado, Cilantro, Cucumbers, Green Onion, Radish, Sticky Rice

Napa Cabbage Slaw Sweet Ginger and Sugar Cane Vinaigrette

Sushi 45 per guest | 4 pieces of each per person

Philadelphia Roll

California Roll

Spicy Tuna Roll

Salmon Nigiri

House Banchan Kimchi, Spicy Asparagus, Steamed Eggplant, Soy and Maple Potatoes

Accompaniments Soy Sauce, Pickled Ginger, Sweet Chili Sauce, Wasabi, Chop Sticks

Iced Raw Bar 50 per guest | 1 piece of each per person

Bay Scallops Ceviche Avocado, Radish, Orange Segments, Togarashi

Seasonal Fresh Shucked Oysters

Alaskan King Crab Legs - Supplement 10

Chilled Jumbo Shrimp

Steamed Mussels

Accompaniments Lemon, Classic Mignonette, Classic Cocktail Sauce, Raw Horseradish, Jalapeño-Cucumber Mignonette, Hot Sauce, Crackers

Gluten Free and Vegan options available upon request. Additional fees may apply.

Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

Street Tacos 58 per guest | select 3 proteins

Grilled Marinated Flank Steak

Pork Shoulder Al Pastor

Adobo Grilled Chicken

Chili-Lime Shrimp

Charred Pepper and Mushrooms Asada

Seared Tofu Mojo de Ajo, Roasted Tomatillos

Beyond Meat Adobo

Corn and Flour Tortillas

Toppings Cilantro-Onion, Radish, Sliced Jalapeno, Pico de Gallo, Crema, Lime, Hot Sauces

Mexican Street Corn Salad Chili, Mayonnaise, Queso Fresco, Cilantro, Lime

Tortilla Chips Salsa Rojo, Salsa Verde

Guacamole \$4 supplement per guest

Chicago Style Pizza 54 per guest | select one salad

Deep Dish Pizza (Select two) Pepperoni, Sausage or Cheese

Antipasto Salad Romaine and Iceberg Lettuce, Diced Salami, Tomatoes, Artichokes, Marinated Red Peppers, Provolone, Olives, Pepperoncini, Sweet Garlic and Herb Vinaigrette

Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing

Beef and Pork Meatballs Braised in Tomato Sauce 9 additional per guest

Potatoes Vesuvio Style 7 additional per guest

Bao Buns 58 per guest | select 3 proteins

Char Sui Pork Belly

Hoisin Chicken Thigh

Korean Barbecue Beef

Roasted Shrimp Thai Red Curry

Crispy Tofu Korean Chili Glaze

Toppings Lemongrass Pickled Cucumbers, Shaved Chilis, Fresh Cilantro, Sesame Seeds, Pea Shoots, Napa Cabbage

Glass Noodle and Mushroom Salad Bell Peppers, Spinach, Carrots, Radishes, Sesame-Soy Vinaigrette

Pasta 54 per guest | select 3 pastas

Orecchiette Basil Pesto, Peas, Fresh Mozzarella, Kale, Sun-Dried Tomatoes

Bucatini alla Amatriciana Spicy Tomato Sauce, Guanciale, Pecorino

Penne Mushroom Cream Sauce, Caramelized Onions, Ricotta, Madeira

Lasagna Pasta Layers with Tomato Sauce, Mozzarella, Ricotta, Parmigiano-Reggiano

Spaghetti Tomato and Sausage Sugo, Pecorino, Breadcrumbs

Macaroni and Cheese Rigatoni Pasta, White Cheddar Sauce

Braised Italian Sausage and Peppers

Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing

Gluten Free and Vegan options available upon request. Additional fees may apply.



Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

Sliders 48 per guest | select 3 sliders

Classic Slider Beef Patty, Pickles, Lettuce, Tomato, American Cheese

Steakhouse Slider Beef Patty, Blue Cheese, Caramelized Onions, Apple Smoked Bacon

Barbecue Pulled Pork Pickles, Cabbage Slaw

Roasted Chicken Banh Mi Daikon and Carrot Pickle, Cucumber, Sriracha Mayonnaise, Cilantro, Basil

Mini Beyond Burger Vegan Provolone, Tomato, Pickled Red Onion, Vegan Truffle Aioli - 3 additional per guest

Tater Tots Assorted Flavor Shakers, Ketchup

Southern Style Coleslaw

Smokehouse 58 per guest

Smoked Brisket

Smoked Chicken Thighs

Pulled Pork Shoulder

Aged Cheddar Mac and Cheese

Southern Style Coleslaw

Bread and Butter Pickles

Burger Buns, White Bread

Barbecue Sauces Carolina, Spicy Chipotle, Alabama White, House-made Sweet Kansas Style Sauce

Carving Stations

Carving stations sold per piece. Served with Artisanal Rolls.

One attendant per 75 guests. \$150 per attendant

Rosemary Roasted Turkey Breast (serves 20) Mustard Jus, Pickled Cranberries 450

Oven Roasted Beef Tenderloin (serves 20) Charred Jalapeño Chimichurri 650

Lemon Herb Roasted Salmon (serves 20) Italian Salsa Verde 650

Orange Glazed Pork Tenderloin (serves 30) Pickled Tomato, Habanero Mojo 650

Smoked Prime Rib (serves 30) Horseradish Cream Sauce 750

Side Items for Carving Stations

Add two sides for 18 per person or three sides for 25 per person

Brussels Sprouts Pork Lardon Orange Zest, Chili

Grilled Asparagus with Lemon

Roasted Curried Cauliflower Madras Curry, Poached Golden Raisins

Fingerling Potatoes

Sweet Parsnip Purée Sweet Cream

Gluten Free and Vegan options available upon request. Additional fees may apply.



Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

ROOF Thin-Crust Pizza Station 35 per guest | select one salad

Kale Caesar Salad Shredded Kale, Arugula, Parmesan, Croutons, House Dressing

Chopped Wedge Salad Iceberg Lettuce, Marinated Apples, Walnuts, Bacon, Gorgonzola Dressing

Bruschetta Marinated Tomatoes, Red Onions, Garlic, Basil, Saba

Choose Two

Margherita House Tomato Sauce, Basil Leaves, Imported buffalo Mozzarella, Olive Oil Drizzle

Sausage House Tomato Sauce, Italian Sausage, Shredded Mozzarella, Herbs, Olive Oil Drizzle

Pepperoni House Tomato Sauce, Pepperoni, Shredded Mozzarella, Herbs, Olive Oil Drizzle

Nduja and Sweet Pepper House Tomato Sauce, House Dhuja, Marinated Sweet Peppers, Shredded Mozzarella

Gluten Free and Vegan options available upon request. Additional fees may apply.



Dessert Stations

Valrhona Artisan Chocolate

25 per guest | select 3

Dark Chocolate Mint Meltaways

Milk Chocolate Almond Bark with Smoked Sea Salt

Passion Fruit Coconut Rochers

Caramelized Milk Chocolate and Banana Shake

Classic Bittersweet Truffles

Top Your Own Cheesecake 25 per guest

Classic Fluffy Cheesecake with Graham Cracker Crust

Fruits Honey Roasted Strawberries, Coriander Cherries, Dark Rum Marinated Tropical Fruits, Fresh Berries

Crunch Candied Peanuts, Crushed Malt Balls, Oreo Crumble, Toasted Macadamia Nuts, Sprinkles

Sauce Dark Chocolate Fudge, Johnny Walker Black Butterscotch, Salted Caramel, Raspberry-Rose Coulis, Whipped Cream

Over the Rainbow

20 per guest | select 3

Vanilla Bean Funfetti Cupcakes

White Cake Parfait Cream Cheese Mousse, Raspberry-Rose Preserves

Citrus Sugar Cookies Frosting Dippers

Strawberry White Chocolate Shakes

Fruity Pebbles White Chocolate Bark

Gluten Free and Vegan options available upon request. Additional fees may apply.



Reception Petite Sweets

Recommended 2-3 pieces total per guest. Served passed or displayed. Two dozen minimum per flavor.

Two Bite Cupcakes 5 each

Red Velvet
Double Chocolate
Lemon Delight
Peanut Butter Banana
Tahitian Vanilla Bean
Carrot Cake Walnut

Cookie Bites 5 each

French Macarons
Coconut Macarons (GF)
Brown Butter Salted Chocolate Chip
Brown Butter Pecan Cookies
Peppermint Patty Brownie
Blonde Chocolate Brownie
Italian Lemon

Tartlets 5 each

Toasted S'more
Berry Citrus Brûlée
Lemon
Key Lime
Dark Chocolate Raspberry
Brown Butter Apple

Cream Puffs 5 each

Strawberries and Cream
Vanilla Bean
Salted Caramel
Mocha
Passion Lavender

Gluten Free and Vegan options available upon request. Additional fees may apply.

Shooters 5 each

Berries and Cream
Yogurt Mousse, Yellow Cake
Chocolate Mousse (GF)
Caramel Sauce, Sea Salt, Chantilly
In the Tropics
Coconut, Passion Fruit, Vanilla Bean-Pineapple
Caramel Pots de Crème (GF)
Miso, Raspberries, Almond Crunch
Cheesecake
Walnut Graham Cracker & Lemon Curd



Late Night

Per person pricing is based on 45 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests. Serve time 10pm or later.

Street Tacos 24 per guest | select two proteins

Grilled Steak

Grilled Chicken

Al Pastor Grilled Pineapple, Onions, Cilantro, Salsa Rojo

Beyond Meat Adobo 3 additional per guest

House Made Tortilla Chips

Accompaniments Salsa Rojo, Salsa Verde, Tomato, Onion, Cilantro, Sour Cream and Assorted Hot Sauces

Guacamole 4 per guest

Chicago Classics 28 per guest

Mini Italian Beef Giardiniera

Mini Chicago Hot Dogs

Mini Soft Baked Pretzels Beer Mustard, Spicy Cheese Dip

Garrett's Popcorn Chicago Mix, Cheddar and Caramel

Sliders select two | 28 per guest

Steak House Slider Beef Patty, Peppered Bacon, Blue Cheese, A-1 Aioli, Lettuce, Tomato

BBQ Pork Sliders with Southern Style Slaw

Classic Cheese Slider American Cheese, Pickles, Onions, Shredded Lettuce, Special Sauce

Mini New England Lobster Roll (6 additional) Lemon Aioli, Celery, Chives

Beyond Burger Vegan Cheese, Truffle Veganaise, Pickles, Tomatoes

House Made Chips Classic Zesty Ranch, Barbeque, Salt and Vinegar

Gluten Free and Vegan options available upon request. Additional fees may apply.





Beverages

Package Bar Pricing

CASH BAR: Cash bar will be charged to the guest. Cash bar prices are inclusive of a 24% service charge and an 11.75% tax. There is a \$1,000 per bar sales minimum for all bars. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). Cashier fees are \$150 per cashier for Cash Bars Only. No shots are offered with a cash bar, unless specified by the client.

HOSTED BAR: Hosted bar options will be charged based on consumption with the option to set a price cap per drink. Hosted bar prices are exclusive of a 24% service charge and an 11.75% tax. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). No shots are offered with a hosted bar.

PACKAGE BAR: There are 4 options for a package bar that is charged per hour, per guest. Package Bar product options for spirits, wine, and beer are set by the venue. Changes in any product options may come with an additional charge. Package Bar prices are exclusive of a 24% service charge and an 11.75% tax. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). No shots are offered with packaged bars. Drinks can be served on the rocks, neat, or martini style. However, specialty and classic cocktails are not included. Packages and pricing are below.

ROOF HOSTED BAR OPTIONS

Premium Hosted Bar pricing:

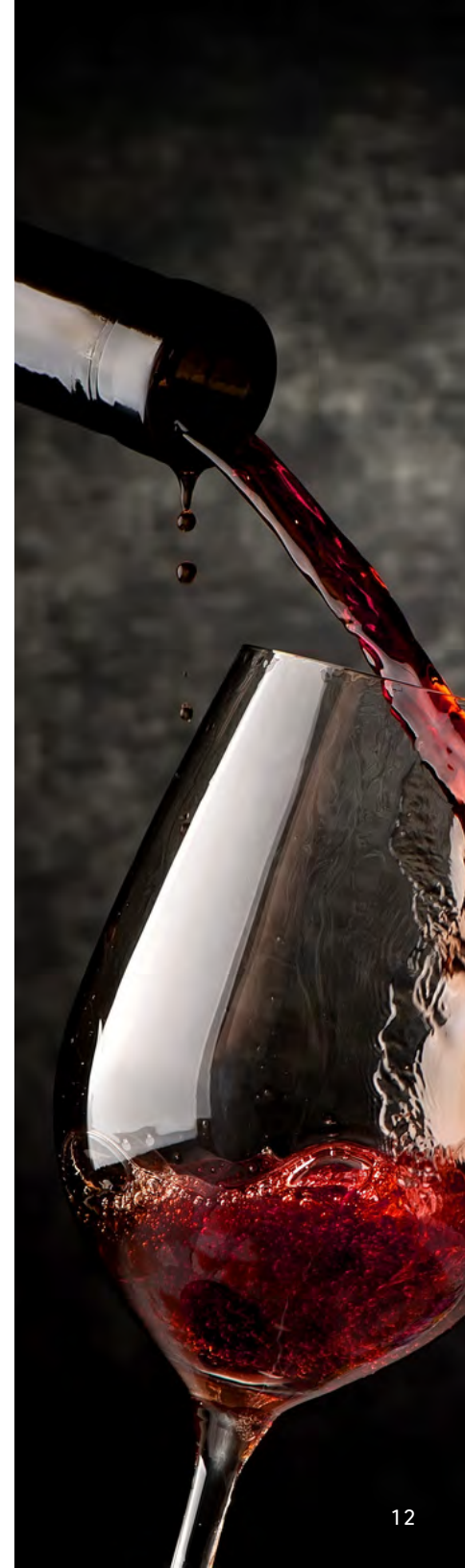
Spirits: \$16 per drink
Wines: \$16 per glass
Beer: \$10 per drink
Non-alcoholic: \$8 per drink

Platinum Hosted Bar pricing:

Spirits: \$18 per drink
Wines: \$18 per glass
Beer: \$10 per drink
Non-alcoholic: \$8 per drink

Diamond Hosted Bar Pricing:

Spirits: \$20 per drink
Wines: \$20 per glass
Beer: \$10 per drink
Non-alcoholic: \$8 per drink



Package Bar Pricing

BEER & WINE BAR

Package Bar Pricing:

2 Hours \$42 per guest

3 Hours \$52 per guest

4 Hours \$62 per guest

WINE

Choice of Premium or Platinum Selections

Premium

Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, Cava Brut

Platinum

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Zinfandel, Cava Brut

BEER

Bud Light, Corona, Stella Artois, Lagunitas IPA, Goose Island 312 Wheat Ale

PREMIUM BAR

Package Bar Pricing:

Includes One Seasonal Craft Cocktail or Classic Cocktail

2 Hours \$58 per guest

3 Hours \$68 per guest

4 Hours \$78 per guest

SPIRITS

Absolut Vodka, Beefeater Gin, El Jimador Tequila, Sailor Jerry Rum, Jameson Irish Whiskey, George Dickel Bourbon, Jack Daniel's Tennessee Whiskey, Dewar's White Label Scotch

WINE

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Cava Brut

BEER

Bud Light, Corona, Stella Artois, Lagunitas IPA, Goose Island 312 Wheat Ale

PLATINUM BAR

Package Bar Pricing:

Includes One Seasonal Craft Cocktail or Classic Cocktail

2 Hours \$66 per guest

3 Hours \$78 per guest

4 Hours \$90 per guest

SPIRITS

Absolut Vodka, Tito's Vodka, Beefeater Gin, Patron Silver Tequila, El Jimador Tequila, Bacardi Superior Rum, Sailor Jerry Rum, Whistle Pig PiggyBack Rye and Bourbon, Jameson Irish Whiskey, George Dickel Rye and Bourbon, Jack Daniel's Tennessee Whiskey, Johnnie Walker Black Label Scotch, D'usse Cognac

WINE

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Cava Brut

BEER

Bud Light, Corona, Stella Artois, Lagunitas IPA, Goose Island 312 Wheat Ale

Package Bar Pricing

DIAMOND BAR

Package Bar Pricing:

Includes One Seasonal Craft Cocktail

2 Hours \$70 per guest

3 Hours \$84 per guest

4 Hours \$94 per guest

SPIRITS

Absolut Elyx Vodka, Absolut Vodka Flavors, Tito's Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Patron Reposado Tequila, Patron Silver Tequila, Bacardi 8 Year Rum, Sailor Jerry Rum, Whistle Pig PiggyBack Rye and Bourbon, Jameson Irish Whiskey, Jack Daniel's Tennessee Whiskey, Johnnie Walker Black Label Scotch, Glenlivet 12 Year Scotch, Remy VSOP Cognac

WINE

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon and Cava Brut

BEER

Bud Light, Corona, Stella Artois, Lagunitas IPA, Goose Island 312 Wheat Ale, and local favorites



ROOF Wine Offerings - Full Wine Menu Options

All pricing is charged per bottle.

SPARKLING

Veuve Clicquot, Rose, Champagne, France - \$275
Moet & Chandon, Imperial Rose, Champagne, France - \$240
Veuve Clicquot Yellow Label Brut, Champagne, France - \$200
Moet & Chandon Imperial, Brut, Champagne, France - \$125
G.H Mumm Cordon, Brut, Champagne, France - \$82
Bollicini, Prosecco, Veneto, Italy - \$68
Avisi, Prosecco, Treviso, Italy - \$64
Bertrand Cremant, Sparkling Brut Rose, Napa Valley, California - \$64
Les Allies, Brut Rose, France - \$64
Querena, Cava Brut, Requena, Spain - \$50

WHITE

Steven Kistler, "Les Noisetiers", Chardonnay, Sonoma Coast, California - \$185
Sequoia Grove, Chardonnay, Napa Valley, California - \$150
Duckhorn Vineyards, Sauvignon Blanc, North Coast California - \$85
Jordan, Chardonnay, Russian River Valley, California - \$82
Sonoma-Cutrer, Chardonnay, Sonoma Valley, California - \$82
Chalk Hill, Sauvignon Blanc, Sonoma County, California - \$82
August Kessler "R", Riesling, Rheingau, Germany - \$66
Terlato, Pinot Grigio, Veneto, Italy - \$66
Ruffino, Moscato D'asti, Piedmont, Italy - \$64
Wairau River, Sauvignon Blanc, Marlborough, New Zealand - \$61
Mohua, Sauvignon Blanc, Marlborough, New Zealand - \$60

ROSE & GOLD

Miraval, Rose, Provence, France - \$72
Summer Water Rose, Central Coast, California - \$70
Gerard Bertrand, Cotes De Roses, Rose, Languedoc, France - \$68
Gerard Bertrand, Orange Gold White Blend, France - \$64

RED

Sequoia Grove, Cabernet Sauvignon, Napa Valley, California - \$150
Belle Glos, Pinot Noir, Santa Lucia Highlands, California - \$100
Quilt, Cabernet Sauvignon, Napa Valley, California - \$95
Chateau Saint Andre Corbin, Bordeaux, France - \$91
Walt "La Brisa", Pinot Noir, Sonoma County, California - \$84
Loveblock, Pinot Noir, Marlborough, New Zealand - \$82
Siduri, Pinot Noir, Santa Barbara, California - \$70
Elemental, Cabernet Sauvignon, Central Valley, Chile - \$68
Zuccardi 'Serie A', Malbec, Valle De Uco, Mendoza, Argentina - \$66
Barossa Valley Estate, Red Blend, Barossa Valley, Australia - \$64
Keep It Chill, Beaujolais/Gamay Blend, California - \$64
Firesteed, Pinot Noir, Willamette Valley, Oregon - \$61
M. Chapoutier "Belleruche", Grenache, Syrah, Cotes-du-Rhone, France - \$ 60
Bonanza By Camus, Cabernet Sauvignon, California - \$60



Meetings and Events 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. If any items from a regular buffet menu are split from the menu and served later, a \$175 split course charge will apply per event. Banquet meals less than twenty (20) guests are subject to a minimum taxable surcharge and will be included in your final per person price. A minimum guarantee of ten (10) people is required for all banquet menus.

TAXES AND SERVICE CHARGES

All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.75% 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 selections can be made. When the BEO's are finalized, please sign and return ten (10) business days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE

We need your assistance in making all of your events a success! 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 (1) 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 ENGINEERING REQUESTS

theWit Hotel has a fully equipped audio visual company on property (KVL Audio Visual Services) which can handle any range of audio visual requirements. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Catering and Conference Services Department or KVL directly for rates and information. All invoicing is handled separately through KVL but can be included in your final master bill. Additional electric power is also available for most function rooms and is required if your function requires the use of a band. Prices for additional power in the function rooms are available through your Catering or Conference Services Manager.

Meetings and Events Guidelines

SECURITY

For ROOF and Special Events Only - We require a minimum of (1) one additional Guard for Gallery, (2) two additional Guards for the entire space. For full buy outs of entire ROOF space or Gallery, additional security is required at the Clients expense. Additional security may be required due to total guest count at \$150 per security guard. Any event that is 4 hours or more requires a security charge of \$200 per security guard. This is to ensure privacy for your guests.

ADDITIONAL SERVICES

- **Coat Check:** Coat check services are available for all events and are charged at \$150 per attendant with one attendant assigned to every 100 guests.
- **Valet:** Valet parking is offered through the hotel and can be billed through your master account or individually to your guests.
- **Parking:** Discounted parking rates are \$32 for single events. Overnight parking rates are \$75. Parking and service charges are subject to change without notice.
- **Roof Furniture Removal:** Any requested furniture removal from the ROOF is subject to a \$5,000 removal fee.
- **Phoenix Lounge Furniture Removal:** Any requested furniture removal from the Phoenix Lounge is subject to a \$1,000 removal fee.

SPECIAL MEAL REQUESTS

Our team of Culinary Professionals will be happy to customize, tailor, or source specialty menus upon request; including but are not limited to gluten-free, vegetarian, vegan, Kosher, Halal, paleo, or any other special needs diets.





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Contact Info

Catering@thewithotel.com

Phone: 312.239.9562