OMNI CHICAGO HOTEL

EVENT MENUS
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.

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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
BUFFETS

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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
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ENHANCEMENTS

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
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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
BREACKS

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

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

POPCORN SHOP

GARRETT GOURMET POPCORNS
- 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
BUFFETS

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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
BUFFETS

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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
Tiramisu | add 4 per person
BUFFETS

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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
BUFFETS

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

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

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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
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*
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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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 require a minimum of 20 pieces. Prices are subject to a 24% service charge and a 11.5% sales tax. All menus and prices are subject to change.

**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 glace
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 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
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
Crudité 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
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 aïoli
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.

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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.

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

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
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%.