

A close-up photograph of a white ceramic bowl filled with fresh fruit. The bowl contains several green grapes, a cluster of dark purple grapes, a whole kiwi, and a slice of a red strawberry. Fresh green mint leaves are tucked among the grapes. The background is a blurred, light-colored surface. A red circular outline is drawn over the top half of the bowl, with the text "LIVE IT WELL" written in red, uppercase, sans-serif font across it.

LIVE IT WELL

swissôtel CHICAGO



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Chef Brian Schoenbeck, Executive Chef at Swissôtel Chicago

Born and raised in suburban Chicago, Executive Chef Brian Schoenbeck brings 40 years of culinary expertise to Swissôtel Chicago. Chef Brian found his passion for baking and cooking from his father, who encouraged him to pursue his dreams of becoming a chef. Eager to make this a reality, Chef Brian trained at the French Pastry School in Chicago and attended culinary classes across the country, including Johnson & Wales in Rhode Island and the American Test Bakery in New Jersey, with a specialty in chocolate and bread baking.

Chef Brian began his career at the Art Institute of Chicago, then Executive Pastry Chef at hotels and resorts across the country, including The Greenbrier, The Fairmont Chicago Millennium Park, the Hyatt Regency Chicago, and Bottega Louie in Los Angeles. In 1999, he was recognized as one of 'America's 10 Best Pastry Chefs', and was the only American to have won first place for presentation and first place overall at The Grand Prix International de la Chocolaterie in Paris in 1999.

In his current role as Executive Chef at Swissôtel Chicago, Chef Brian is responsible for all food & beverage operations, including Banquets & Events, In-Room Dining, and Amuse Lobby Bar. Prior to this, he served as the hotel's Executive Sous Chef.

Chef Brian's favorite part of his job is working with ingredients that aren't typically used every day, giving him an outlet for his creativity. He has cooked for many notable people including Michael Jordan, Matt Forte, Sting, Bono and U2, Rod Stewart, Oprah, George W. Bush, Ryan Reynolds, Sandra Bullock, Hugh Grant, Kate Hudson and Barack Obama.

A true family man, Chef Brian splits his time between Chicago and Philadelphia, where his wife owns a chocolate shop, Good Good Chocolates. As Brian often says, "Eat. More. Chocolate.". In his free time, he can be found exploring the lakefront, spending time with his family and their rescue cats, and riding his Harley Davidson.





Breakfast

Breakfast Buffets

Priced per person and based on up to 1.5 hours of service

All Breakfast Buffets include Coffee & Tea Service | 3 Juices including fresh squeezed Orange Juice, Grapefruit & Apple

Live It Well Continental | 53

Seasonal Fruit Medley | Chobani Greek Yogurt | Swiss Granola | Birchermüesli | *Assorted Pastries & Muffins | Steel-Cut Oats | Walnuts | Dried Fruits | Brown Sugar | Maple Syrup

Heartfelt | 68

*Freshly Prepared Cage Free Scrambled Eggs | Cured & Smoked Bacon | Pork Sausage | Breakfast Potatoes | Steel-Cut Oatmeal with Dried Fruit, Brown Sugar | Seasonal Fruit Medley | *Danish Pastries | *Croissants

ADD ON EGG TOPPINGS | 2

Mexican: Cheese, Salsa, Onion, Lime

Italian: Pesto, Mozzarella, Basil-Marinated Tomato

Greek: Feta, Oregano-Marinated Red Onion, Cucumber

Vitality | 62

Build Your Own Savory Oatmeal | Mushrooms | Feta Cheese | Onion | Artichoke | Sundried Tomatoes | Whole Fruit | Spinach and Goat Cheese Frittata | Turkey Bacon | Chicken Sausage | Roasted Sweet Potato | Whole Wheat English Muffin

Toast & Bagel Bar | 49

Seasonal Fruit Medley

Whole Wheat, White, and Rye Bread | Assorted Bagels | Schmears | Crushed Avocado

*Hard Boiled Eggs | Shaved Radish | Everything Bagel Seasoning | Red Chili Flakes

Crumbled Feta | Fire Roasted Tomato Salsa | Crumbled Bacon | Pickled Red Onion | Green Onion | Hot Sauces | Butter & Assorted Preserves

Breakfast Tacos | 59

Seasonal Fruit Medley

Create Your Own Breakfast Taco | Warm Flour & Corn Tortillas

*Cage Free Scrambled Eggs | Chopped Smoked Bacon | Seasoned Breakfast Potatoes | Chorizo

Seasonal Black Beans | Pickled Jalapenos | Salsa Verde | Fire Roasted Tomato Salsa | Cilantro

Pickled Red Onion | Queso Fresco | Hot Sauces | Tajin Spice | Lime Wedges



Breakfast Enhancements

Priced per dozen (unless otherwise noted)

Bakery

Delights | 85

- *Croissants
- *Mixed Berry Beignets
- *Danish Pastries

Indulgences | 90

- *Almond Croissant
- *Cinnamon Rolls
- *Assorted Doughnuts
- *Assorted Muffins

Breakfast Sandwiches | 120

- *Classic – English Muffin | Egg | Sausage Patty | American Cheese
- *Vitality – Whole Wheat English Muffin | Egg Whites | Turkey Sausage | Roasted Tomato
- *Swiss – Croissant | Egg | Cured Ham | Gruyere Cheese

Egg Add-ons

- *Cage Free Hard-Boiled Eggs | 36
- *Quiche Lorraine or Florentine Tart | 90
- *Scrambled Eggs | 7 per Person (Minimum 12 People)

From The Toaster | 90

Assorted Bagels | Cream Cheese

Breakfast Enhancement Stations

^Chef Required / 50 People

^Farm Fresh Eggs “Made to Order” | 25

*Farm Fresh Cage Free Eggs | Egg Whites | Egg Beaters | Scrambled Eggs

Choose 2: Gruyère | Cheddar | Chevre | Provolone | Gouda | Feta

Choose 3: Black Forest Ham | Country Sausage | Applewood Bacon | Andouille | Chorizo | Turkey Sausage

Choose 4: Spinach | Scallions | Crimini Mushroom | Red Onion | Bell Pepper | Tomato | Leek | Caramelized Onion | Asparagus | Broccoli

Yogurt Parfait | 25

Assorted Yogurt: Strawberry | Blueberry | Plain
Seasonal Berries | Dried Fruit | Granola | Seasonal Fruit Puree | Caramel Sauce
Toasted Coconut | Slivered Almonds | Cocoa Nibs | Pumpkin Seed | Hemp Seed | Chia Seed



Breakfast Enhancements

Priced per person (unless otherwise noted)

Fruits

Chopped Fruit Salad | 6

Seasonal Whole Fruit | 4 per each

Vegetables

Breakfast Potatoes | 7

Sweet Potatoes | 9

Grilled Asparagus | 7

Smoke House

Turkey Sausage | 10

Chicken-Apple Sausage | 10

Turkey Bacon | 10

Canadian Bacon | 8

Smoked Salmon | 15

Vitality Custard

Low-Fat Greek Fruit Yogurt | 10

Non-Dairy Yogurt | 10

Chia Seed Pudding | 10

Yogurt Parfait | Berries | Granola | 9

Yogurt Parfait will be Build Your Own Style if ordering for groups of 100+

Cereal

Granola | 6

Dry Cereal | 6

Irish Steel-Cut Oatmeal | Raisins | Brown Sugar | 8

Traditional Swiss Birchermüesli | 8

Juices | 80 per gallon

Carrot | Tomato | Cranberry | Orange | Grapefruit | Apple



Themed Breaks

Priced per person and based on up to 30 minutes of service

Fit & Fun | 22

Greek Fruit Yogurts | Seasonal Whole Fruit | Protein Bars

Garden Break | 22

Carrot | Celery | Cucumber | Cherry Tomato | Green Goddess & Chili Ranch Dip

Smoothie Shots | 22

Tropical Greens

pineapple • mango • carrot
coconut milk • almond • flaxseed
wheatgrass • barley grass
sacha inchi protein

Banana Berry

strawberry • banana • cacao
coconut milk • peanut
almond • flaxseed • beet
sacha inchi protein

Maqui Superfruit

apple • maqui • blueberry
coconut milk • banana
lemon • cauliflower
flaxseed • almond
sacha inchi protein

Vitality Break Option 1 | 28

Orange, Mint, & Agave “Shooters” with Whipped Greek Yogurt and Turmeric
Wild Rice and Cranberry Salad
Apple Banana Smoothie
Kale and Brussel Sprouts with Grilled Halloumi and Pears
Dark Chocolate Chia Lime Verrine
Cinnamon Tofu Cannoli with Pistachios
Fruit Infused Water

Vitality Break Option 2 | 28

Compressed Fruit Salad
Southwestern Quinoa Bowl – Quinoa, Roasted Corn, Black Beans, Tomato, Cilantro, Avocado Crema
Berry Smoothie
Vietnamese Rice Noodles – Vermicelli Noodles, Scallion, Carrot, Cucumber, Bean Sprout, Edamame, Nuoc Cham Dressing
Coconut Macaroon
Papaya Tapioca
Fruit Infused Water

Build Your Own Trail Mix | 25

Swiss Granola | Raisins | Chocolate Chips | Assorted Nuts | Dried Cranberries | M&M's®

Pretzel | 25

Chocolate-Dipped Rods | Mini Pretzels

Warm Pretzel Breadsticks with Local Honey Mustard Dip

Petite Sandwich Shoppe | 30

CAPRESE: MightyVine Tomato | Fresh Mozzarella | Basil | Balsamic Agrodolce | Pistou | Artisan White Roll

ITALIAN: Finocchiona, Ham | N'duja Aioli | Provolone | Sweet Peppers | Artichokes | Gem Lettuce | Ciabatta

BANH MI CHICKEN: Napa Cabbage | Pickled Vegetables | Fresh Herbs | Lime | Creamy nước chấm

Chips and Salsa | 25

Warm Crispy Tortilla Chips | Salsa Verde | Fire Roasted Tomato Salsa

Chili Con Queso | House Made Guacamole

A Chicago Tradition | 25 (Minimum 30 People)

Priced at one bag per person

Individual bags of Garrett Popcorn Shops Popcorn: CaramelCrisp® & CheeseCorn® Chicago Mix



Brewery Break | 27

Moody Tongue Pilsner | Mixed Nuts | Bar Snacks

Break includes two beers per person

Moody Tongue Brewery creates thoughtful, exciting beers that blend familiar flavors with quality ingredients through the philosophy of 'culinary brewing': using a chef's mindset to highlight flavors and aromatics in balanced beers. Located in the South Loop neighborhood, Chicago's Moody Tongue recently earned Two Stars in the coveted MICHELIN Guide for the second consecutive year.



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Donut Wall | 32

Custom doughnuts display stacked with our Pastry Chef's crafted doughnuts

Candyality | 20

Jelly Beans | Gummy Bears | Mike & Ike | Swedish Red Fish | M&M's® | Junior Mints®

Chocolate Break | 23

Chocolate Cheesecake "Bites" | Chocolate Espresso Brownie | Chocolate Chunk Cookie

Break Enhancement Baked Goods

Priced per dozen

***Cookies** | Chocolate-Chip | Oatmeal-Raisin | Peanut Butter | White Chocolate Macadamia Nut | 90

*Double Chocolate Brownies | 95

*White Chocolate Blondies | 95

*French Macaron | 100

Mini Cheesecake | 100

Break Enhancement Snacks

Priced per item | Based on Consumption

Protein Bars | 8

Kind Bars | 10

Nature Valley Granola Bars | 7

Greek Fruit Yogurt | 10

Smartfood Popcorn | Sun Chips | Assorted Miss Vickie's Chips | Mini Pretzels | 8

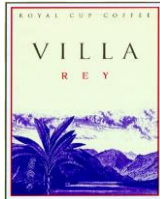
Individual Bags of Mixed Nuts & Trail Mix | 9



Beverage Enhancements

Priced per item (unless otherwise noted)

We proudly serve Royal Cup Coffee's special Villa Rey Blend | 170 per gallon



These renowned coffees, once reserved for the “King of the Estate” and his courtiers, are the coffees of Villa Rey. From the lush mountains of South America, Latin America, and Indonesia, these opulent blends convey, as the master’s courtesy to his guests, a sense of privileged hospitality.

Naked Juice Organic Smoothies | Assorted Flavors | 12

12oz Individual Milk: 2%, Skim, Chocolate | 8

Bottled Juice | 8

Soft Drinks | 8

flow® Boxed Water | 9

San Pellegrino Sparkling Water | 9

Red Bull | 9

vitaminwater® | 9

Bottled Iced Tea | 9

Iced Tea | 85 per gallon

Infused Water with Chef's Selection of Fruit | 80 per gallon

Minimum Order: 3 gallons Timeframe of 3 hours

European Hot Cocoa Stations | 180 per gallon

Whipped Cream | Marshmallow | Chocolate Curls

Crushed Peppermint | Infused Syrups

Apple Cider Station | 180 per gallon

Whipped Cream | Cinnamon Sticks | Caramel Cubes

Butterscotch Chips | Honey | Caramel Sauce | Vanilla Syrup



Lunch

Seasonal Plated Lunch

SPRING/SUMMER: April-September FALL/WINTER: October-March

Entrée priced per person based on a 3 course table d'hôte menu | 4th course add \$7 per person

All Plated Lunches Include: *Bread | Choice of Soup or Salad | Entrée | Dessert | Coffee and Hot Tea Service

Can choose up to 2 entrée options

Soup SPRING/SUMMER

Potato Leek (GF)
Corn (GF, V)
Carrot Coconut (GF, DF, VV)
Yellow Tomato Gazpacho (Cold) (DF, V)

Soup FALL/WINTER

Butternut Squash Soup
Cream of Mushroom
Tomato Basil
Roasted Garlic and Parsnip

Salad SPRING/SUMMER

Greek Salad | Fresh Tomato | Cucumber | Red Onion | Green Pepper | Romaine | Kalamata Olive | Feta | Lemon Vinaigrette (V, GF)
Organic Greens | English Cucumber | Heirloom Carrot | Grape Tomato | Balsamic Vinaigrette (V, GF)
Mediterranean Chickpea Wedge Salad | Spiced Chickpeas | Sliced Red Onion | Cucumber | Roasted Red Pepper | Ricotta Salata | Hummus Dressing (V,GF)
Strawberry Avocado Salad | Spring Mix Greens | Strawberry | Avocado | Toasted Pecan | Poppy Seed Dressing (V, GF)

Salad FALL/WINTER

Kale and Radicchio Salad | Roasted Acorn Squash | Dried Cranberry | Pumpkin Seed | Goat Cheese Red Wine Vinaigrette
Pear and Fennel Salad | Mixed Greens | Sliced Pear | Shaved Fennel | Toasted Pecan | Parmesan Cheese Roasted Shallot Dressing
Spinach Salad | Baby Spinach | Smoked Bacon | Egg | Gorgonzola Cheese | Red Onion | Balsamic Vinaigrette
Arugula and Strawberry Salad | Baby Arugula | Strawberry | Crumbled Feta | Candied Walnut Honey Mustard Dressing

Salad Entrée SPRING SUMMER

Grilled Shrimp Salad with Charred Jalapeno Citrus Vinaigrette 79
Grilled Shrimp | Grilled Pineapple | Shaved Radish | Cherry Tomato | Avocado | Arugula (GF, DF)

BLT Chicken Salad 74
Blackened Chicken | Scallion | Marinated Tomato | Crisp Bacon | Romaine | Focaccia Crouton | Avocado Dressing

Salad Entrée FALL/WINTER

Grilled Chicken | Romaine | Roasted Red Pepper | Cucumber | Herbed Crouton | Shaved Parmesan | Peppercorn Dressing 74

Walnut Crusted Salmon | Mixed Greens | Compressed Apple | Roasted Sweet Potato | Sherry Vinaigrette 79

Entrée **SPRING/SUMMER**

Roasted Salmon | Baby Zucchini | Basmati Rice | Lemon Cream Sauce (GF) 79

Oven Baked Chicken Breast | Rapini | Sweet Potato Puree | Garlic White Wine Reduction (GF) 74

Grilled Mahi Mahi Filet | Blistered Tomato | Fingerling Potato | Lemon Caper Sauce (GF, DF) 79

Roasted Chicken Breast | Heirloom Baby Carrot | Herbed Polenta | Mustard Chive Cream (GF) 74

Adobo Marinated Tofu | Snap Peas | Forbidden Black Rice | Soy Coconut Bisque (GF, VV) 74

Asiago Gnocchi | Asparagus | Tomato Basil Sauce (V) 69

Entrée **FALL/WINTER**

*Roasted Butternut Squash Ravioli | Wilted Arugula | Hemp | Maitake Mushroom | Sage Brown Butter 69

Sustainable Fish of the Season | Marinated Tomato | Black Olive | Toasted Fregula | Lemon Fennel Cream 79

Baked Salmon | Haricots Vert | Jasmine Rice | Coconut Curry 79

Seared Chicken Breast | Wilted Kale | Roasted Squash | Red Pepper Orzo | Whole Grain Veloute 74

Grilled Hanger Steak | Roasted Root Vegetables | Red Bliss Potato | Bordelaise 84

Braised Lamb Shank | Roasted Brussel Sprout | Parsnip Puree | Pomegranate Au Jus 84

Dessert **SPRING/SUMMER**

Passion Fruit Bavarian | Raspberry Sauce | Blackberry

*"Opera" Cheesecake | Espresso Mousse | Dark Chocolate Sauce

*Flourless Chocolate-Hazelnut Gateaux | Candied Hazelnuts | Chocolate Kahlua

*Roasted Pineapple Cake | Toasted Coconut Flakes | Sea Salt Macadamia Nuts | Raspberry Coulis

Dessert **FALL/WINTER**

"Smoes" | Chocolate Mousse | Toasted Meringue | Raspberry

Dark Chocolate Espresso Verrine | Chocolate Almond Streusel | Soft Whipped Cream

Apple Cheesecake | Salted Caramel Sauce

Spiced Pumpkin Tart | Vanilla Cream

Lunch Buffets

Priced per person and based on up to 1.5 hours of service | Includes Coffee and Hot Tea Service

MONDAY | **Swissôtel vitality**

81 on Monday | 90 all other days

Quinoa Vegetable Soup
Quinoa | White Beans | Kale | Carrots | Celery

Detox Salad
Kale | Red Cabbage | Shredded Carrot | Green Onion | Sliced Radish | Sun Flower Seed | Red Wine Vinaigrette

Wild Rice and Cranberry Salad
Wild Rice | Dried Cranberry | Sultanas | Red Onion | Chopped Parsley | Walnuts | Citrus Vinaigrette

Baked Skinless Chicken Breast | Rosemary Jus

Sweet Chili Glazed Salmon Filet

Warm Chickpeas | Blistered Tomato | Garlic Confit | Shallot | Parsley

Roasted Root Vegetable Mélange
Rutabaga | Carrot | Turnip | Parsnip

*Lemon Rosemary Tart | White Chocolate Cherry Shooter

TUESDAY | **Swissôtel CARIBBEAN**

81 on Tuesday | 90 all other days

Calabaza Soup
Pumpkin | Coconut Milk | Ginger | Chilis

Caribbean Mixed Green Salad with Honey Lime Vinaigrette
Mixed Greens | Mandarin Orange | Green Onion | Cilantro | Chia Seed

West Indies Lentil Salad
Red Lentils | Mango | Red Onion | Coconut Chips

Blackened Fish | Peppers | Onion | Carrot

Jerk Chicken | Mango Salsa

Calypso Rice
Jasmine Rice | Bell Pepper | Carrot | Turmeric

Jamaican Vegetable Rundown
Zucchini | Squash | Carrot | Broccoli | Coconut Milk

Coconut Cream Pie | Milk Chocolate & Passion Fruit Verrine



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WEDNESDAY **Swissôtel THAI**

81 on Wednesday | 90 all other days

Chicken and Coconut Soup (Tom Kha Gai)
Chicken | Coconut Milk | Mushroom | Green onion

Chopped Thai Salad
Kale | Shredded Carrot | Bell Pepper | Cashew | Edamame | Sesame Garlic Dressing

Green Bean and Mango Salad
Green Beans | Mango | Carrot | Cilantro | Sweet Chili and Lemon Grass Dressing

Thai Glazed Chicken
Roasted Chicken Thigh | Peanut | Thai Chili Demi-Glace

Red Curry Salmon
Baked Salmon | Coconut Milk | Red Curry | Cilantro | Lime

Bok Choy | Garlic Oyster Sauce | Sesame

Jasmine Rice

Papaya Tapioca | Coconut Pineapple Pudding

THURSDAY **Swissôtel CUBAN**

81 on Thursday | 90 all other days

Crema de Malanga
Malanga | Onion | Garlic | Whole Milk | Chicken Stock

Cuban Caesar
Romaine | Fried Tostones | Manchego Cheese | Avocado | Orange Peppercorn Dressing

Red Cabbage Mojo Slaw
Red Cabbage | Cilantro | Carrot | Oregano | Garlic | Citrus

Pollo Con Mojo

Ropa Vieja | Braised Short Rib in a Tomato Sauce

Roasted Baby Zucchini | Cilantro | Cojita Cheese

Mojo Potatoes

Mint Shortbread Cookie | Flan Shooter



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FRIDAY Swissôtel Chicago

81 on Friday | 90 all other days

Loaded-Baked Potato Soup

Chopped Salad

Iceberg | Red Cabbage | Tomatoes | Scallions | Bacon | Gorgonzola | Sweet Italian Dressing

*Fusili Pasta Salad

Shaved Parmesan | Grape Tomatoes | Black Olives | Peppers | Creamy Pesto

Italian Beef | Au Jus | *Hoagie Bun | Mild Giardiniera | Sweet Peppers

All-Beef Hot Dog | *Poppy Seed Bun | Tomato | Onion | Relish | Pickle | Yellow Mustard | Sport Pepper

Thin-Crust Pizza | Cheese | Sausage

*Eli's Plain Cheesecake | "Frango Mint" Mousse

SATURDAY Swissôtel GENEVA

81 on Saturday | 90 all other days

Soupe a Pistou

Haricots Vert Salad

Endive | Crispy Onions | Dijon Mustard Dressing

Field Greens

Candy-Striped Beets | Asparagus | Pecans | Goat Cheese | Balsamic Vinaigrette

Poulet Chasseur | Roasted Chicken | Crimini Mushroom | Sauce Chasseur | Tomato | Basil

Mahi Mahi | Cauliflower Pesto | Charred Lemon

Tartiflette | Potato | Gruyère | Onion | Crème Fraiche | Thyme

Roasted Root Vegetables | Carrot | Parsnip | Radishes | Fennel | Rosemary

*Baked Fruit Custard-Cobbler | *Chocolate-Café Tart



SUNDAY Swissôtel PUB STYLE

81 on Sunday | 90 all other days

Leek & Potato Soup

Mixed Greens | Tomato | Cucumber | *Eggs | Carrots | Onion | Green Goddess

Broccoli-Cauliflower Salad | Cheddar | Red Onion | Cranberry | Sunflower Seed

Baby Carrots and Sugar Snap Peas

Pickled Eggs

Bangers and Mash

Fish & Chips | Tartar Sauce | Malt Vinegar

*Bailey's Irish Cream Pies | Apple Crumble

EVERY DAY WRAP IT UP

81 Every Day

Tomato Basil Soup

Romaine Heart and Feta Cheese Salad | Roasted Sweet Peppers | Marinated Tomato | Lemon Tahini Dressing

*Fusilli Pasta Salad with Cherry Tomatoes | Broccoli | Lemon Vinaigrette

GRILLED CHICKEN CAESAR WRAP

Romaine | MightyVine Tomato | Parmesan | Caesar Dressing | Honey Wheat Tortilla

CARNE ASADA WRAP

Romaine | Queso Fresco | Sour Cream | MightyVine Tomato | Corn | Black Beans | Cilantro | Pickled Onions | Honey Wheat Tortilla

GARDEN HUMMUS WRAP

Romaine | Roasted Red Pepper | Artichoke | Fennel | Cucumber | Shredded Kale | Crispy Shallots | Spinach Tortilla

*Snickerdoodle Cookie | *Mini Apple Pie



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BOXED LUNCH | 64

Choose up to 2 options
\$3 per person for additional choice

Gluten Free: additional \$4 per person

Boxed Lunch Includes: Chips, Pesto Pasta Salad, Apple, Chef's Choice Sweet Treat, Condiment Packets, and flow® Boxed Water

Enhancement Option: +\$2 for Chocolate Chip Cookie

SMOKED TURKEY AND FARMHOUSE CHEDDAR

Gem Lettuce | MightyVine Tomato | Roasted Garlic Aioli | Pickled Onions | Artisan White Roll

NUESKE'S HAM AND SMOKED GOUDA

Fried Shallots | Arugula | Cranberry Mustard Aioli | *Pretzel Roll

HOUSE-SMOKED BEEF 'CHICAGO STYLE'

Sweet Peppers | Provolone | Giardiniera Aioli | French Roll

VEGGIE

Artichoke | Avocado | Calabrian Chili | Crispy Mushrooms | Pickled Onion | Artisan Whole Grain Roll

BUFFALO CHICKEN WRAP

Romaine | Celery | MightyVine Tomato | Blue Cheese | Herbed Buttermilk Dressing | Honey Wheat Tortilla

SMOKED TURKEY CLUB WRAP

Applewood Smoked Bacon | MightyVine Tomato | Romaine | Avocado Aioli | Honey Wheat Tortilla



Dinner

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Seasonal Plated Dinner

SPRING/SUMMER: April-September

FALL/WINTER: October-March

Entrée priced per person based on a 3 course table d'hôte menu | 4th course add \$10 per person

All Plated Dinners Include: *Bread | Choice of Appetizer, Soup, or Salad | Entrée | Dessert | Coffee

Can choose up to 2 entrée options

Appetizers

*Vegetarian Voulevant | Crimini Mushrooms | Spinach | Puff Pastry | Truffle Cream

*Red Beet Tart | Goat Cheese | Black Walnuts | Beet Greens | Roasted Shallot Vinaigrette

Bay Scallop Gratin | Parsnip Cream | Gruyère | *Herb Focaccia

Old Bay Spiced Crab Cake | Sweet Corn and Bacon Succotash | Mustard Seed Beurre Blanc

Soup SPRING/SUMMER

Summer Vegetable (VV, GF)

Roasted Cauliflower and Red Pepper (GF, DF, V)

Potato Leek (GF)

Corn (GF, V)

Carrot Coconut (GF, DF, VV)

Soup FALL/WINTER

Broccoli Cheddar

Carrot Ginger

Butternut Squash Soup

Cream of Mushroom

Tomato Basil

Salads SPRING/SUMMER

Blueberry Watermelon Salad | Spinach | Grilled Watermelon | Blueberry | Chevre | Slivered Almond
Poppy Dressing (GF)

Blackberry Salad | Mixed Greens | Blackberry | Sliced Red Onion | Cucumber | Gorgonzola
Blackberry Balsamic Vinaigrette (GF)

Corn and Tomato Salad | Charred Corn | Cherry Tomato | Petite Greens | Watermelon Radish | Cheddar
Cilantro Green Goddess (GF)

Organic Greens | English Cucumber | Heirloom Carrot | Grape Tomato | Balsamic Vinaigrette (V, GF)

Mediterranean Chickpea Wedge Salad | Spiced Chickpeas | Sliced Red Onion | Cucumber | Roasted Red
Pepper | Feta | Hummus Dressing (V,GF)

Strawberry Avocado Salad | Spring Mix Greens | Strawberry | Toasted Pecan
Creamy Avocado Lemon Dressing (V, GF)

Salads FALL/WINTER

Radicchio | Endive | Arugula | Blue Cheese | Walnut | Red Wine Vinaigrette

Mixed Greens | Sumac Roasted Sweet Potato | Goat Cheese | Pistachio | Poppy Seed Dressing

Kale and Radicchio Salad | Roasted Acorn Squash | Dried Cranberry | Pumpkin Seed | Goat Cheese |
Red Wine Vinaigrette

Pear and Fennel Salad | Mixed Greens | Sliced Pear | Shaved Fennel | Toasted Pecan | Parmesan Cheese |
Roasted Shallot Dressing

Spinach Salad | Baby Spinach | Smoked Bacon | Egg | Gorgonzola Cheese | Balsamic Vinaigrette

Arugula and Strawberry Salad | Baby Arugula | Strawberry | Crumbled Feta | Candied Walnut | Honey
Mustard Dressing

Entrée SPRING/SUMMER

Grilled Filet of Beef | Roasted Crimini Mushrooms | Creamed Leeks | Rosemary Demi 136
 Turmeric Dusted Cauliflower Steak | Roasted Eggplant | Roasted Red Pepper Hummus | Tahini Sauce (GF, VV) 95
 Baked Salmon | Asparagus | Lemon Herb Israeli Couscous | Honey Garlic Sauce (DF) 110
 Broiled Chicken Breast | Bok Choy | Jasmine Rice | Coconut Ginger Sauce (GF, DF) 100
 Oven Baked Chicken Breast | Rapini | Sweet Potato Puree | Garlic White Wine Reduction (GF) 100
 Roasted Chicken Breast | Heirloom Baby Carrot | Herbed Polenta | Mustard Chive Cream (GF) 100
 Adobo Marinated Tofu | Snap Peas | Forbidden Black Rice | Soy Coconut Bisque (GF, VV) 95
 Asiago Gnocchi | Asparagus | Tomato Basil Sauce (V) 95

Entrée FALL/WINTER

Lentil Fritter | Patty Pan Squash | Wilted Spinach | Spicy Tomato Sauce 95
 Baked Chicken Breast | Sweet Peas | Asiago Stuffed Gnocchi | Herbed Cream Sauce 100
 DUO Grilled Beef Filet and Salmon | Asparagus | Cauliflower Risotto | Garlic Cream 156
 Roasted Butternut Squash Ravioli | Wilted Arugula | Hemp | Maitake Mushroom | Sage Brown Butter 95
 Sustainable Fish of the Season | Marinated Tomato | Black Olive | Toasted Fregula | Lemon Fennel Cream 110
 Baked Salmon | Haricots Vert | Jasmine Rice | Coconut Curry 110
 Seared Chicken Breast | Wilted Kale | Roasted Squash | Red Pepper Orzo | Whole Grain Veloute 100
 Grilled Hanger Steak | Roasted Root Vegetables | Red Bliss Potato | Bordelaise 120

Dessert SPRING/SUMMER

Cookies & Cream Cheesecake | Raspberry Sauce
 Blackberry Lemon Tart | Blackberry Gel | Olive Oil Powder
 Tres Leches Cake | Crème Cake | Vanilla Whipped Cream | Seasonal Fruit
 “Pina Colada” | White Chocolate | Rum | Macadamia Nuts | Pineapple Compote
 Dark Chocolate Yuzu Verrine | Strawberry | White Chocolate Powder

Dessert FALL/WINTER

“Smoes” | Chocolate Mousse | Toasted Meringue | Raspberry
 Dark Chocolate Espresso Verrine | Chocolate Almond Streusel | Strawberry
 Apple Streusel Cheesecake | Salted Vanilla Caramel Sauce
 *Flourless Chocolate Cake | Cocoa Crème | Candied Orange
 Spiced Pumpkin Tart | Vanilla Cream | Candied Pecan

Dinner Buffets

Priced per person and based on up to 1.5 hours of service

All Dinner Buffets Include: *Bread | Choice of Soup | Choice of Salad | 2 or 3 Entrées | Choice of 2 Desserts | Coffee Service

2 Entrees | 130

3 Entrees | 140

Soup

Acorn Squash Soup

Wild Mushroom Soup

Potato-Leek Soup

Roasted Cauliflower & Garlic Soup

Asparagus Soup

Tomato-Basil Bisque

Sweet Potato Bisque

Vidalia Onion-Caraway Soup

Salad

Romaine Lettuce | Radicchio | Torn Croutons | Shaved Parmesan | Caesar Dressing

Organic Greens | English Cucumber | Heirloom Carrots | Grape Tomatoes | Balsamic Vinaigrette

Wedge Salad | Iceberg Lettuce | Smoked Bacon | Tomatoes | Scallions | Blue Cheese Dressing

Kale | Dried Cranberries | Slivered Almonds | Citrus Vinaigrette

Spinach | Crispy Fried Onions | *Hard-Boiled Egg | Bacon Vinaigrette

Entrée

Sustainable Fish of the Season | Israeli Cous Cous | Roasted Cauliflower | Olives | Almonds

Thai Chicken | Wok Fried Finger Peppers | Coconut Red Curry

Adobo Chicken Thighs | Forbidden Rice | Soy-Coconut Bisque

Beef Brisket | Parsley Potato Purée | Creamed Leeks | Sauce Robert

Marinated Flank Steak | Warm Chick Pea Salad | Chateaubriand

*Jumbo Wild Mushroom Ravioli | Grilled Zucchini | Tomato Coulis

*Singapore Noodles, Turmeric Infused Rice Noodles, Stir-Fry Vegetables

Dessert

Flourless Chocolate "Tiramisu" Cake

*Passion Fruit Cheesecake

Blueberry Lemon Crisp

*Apple Caramel Cremeux with Graham Cracker Streusel

*Roasted White Chocolate Apricot Tarts

White Chocolate Pina Colada with Macadamia Nuts

Reception

Hors d'Oeuvres

Priced per item (50 piece minimum per item)

Hot

Chicken

Pad Thai Spring Roll, Shoyu (contains shellfish) | 9

*Mini Chicken Cordon Bleu | 9

Tandoori Chicken Skewer, Tzatziki | 9

Chicken Lemongrass Pot Sticker (DF) | 9

Beef

*Mini Beef Wellington | 10

Beef Meatball, Blue Cheese Dipping Sauce | 10

*Jamaican Spiced Beef Empanada, Siracha Aioli | 10

Seafood

Shrimp Casino, Cocktail Sauce | 11

*Crab Cake, Cajun Aioli (DF) | 10

*Crab Rangoon, Sweet Chili Sauce (DF) | 9

Vegetarian

*Breaded Parmesan Artichoke Hearts | 10

Truffle & Wild Mushroom Arancini | 9

*Brie, Pear, & Almond Beggar's Purse | 9

Edamame Potsticker | 9

Spicy Vegetable Samosa, Yellow Curry & Cilantro Dip (GF) | 9

Cold

Chicken

Curry Smoked Chicken Salad (GF) | 9

Beef

Bacon & Caramelized Point Reyes Blue Cheese Mousse | 9

Beef Tenderloin, Shallot, Horseradish Cream | 11

Seafood

Poached Shrimp, Classic Cocktail Sauce (GF, DF) | 11

Smoked Salmon, Pumpernickel, Chive Cream | 11

Vegetarian

Whipped Brie, Spicy Pecans, Local Honey | 9

Mediterranean Antipasto Skewer, Sea Salt, Balsamic | 10



Reception

Action Stations

Priced per person and based on up to 2 hours of service

^Chef Recommended / 100 People

All Chef Recommended Action Stations can be made into Display Stations (with no Chef Attendant)

^Peruvian Ceviche Bar | 40

Ceviche | Bay Scallops, White Fish, and Shrimp Marinated in Fresh Lime Juice

Pickled Red Onion | Cilantro | Lime Wedges | Jalapenos | Avocados | Orange | Roasted Corn | Jicama | Scallions

^Pasta Station | 37

*Cheese Tortellini | Penne | Fettuccini

Pancetta | Chicken | Baby Shrimp | Spinach | Portobello Mushrooms | Flame Roasted Plum Tomatoes | Parmesan
Marinara | Pesto Sauce | Alfredo Sauce

Tacos | 34

Corn and Flour Tortillas

Carne Asada | Cumin Spiced Ground Beef | Achiote Marinated Chicken

Cheddar Cheese | Pico de Gallo | Scallions | Sour Cream | Guacamole

Sliders & Tots | 37

*Pretzel | Grade A Beef Patty | American Cheese | Dill Pickle

Ciabatta | Spicy Black Bean Patty | Chipotle Mayonnaise

*Brioche | Pulled Pork | BBQ Sauce | Pickled Red Onion

Crispy Potato Tots | Ketchup | Black Pepper Aioli

Market Salad | 32

Roasted Chicken | Sautéed Shrimp | Mixed Greens | Kale | Rocket Greens | Carrot | Cucumber

Teardrop Tomatoes | Garbanzo Beans | Green Olives | Roasted Apple | Mandarin Oranges |

Toasted Almonds | Candied Walnuts | Croutons | Parmesan Cheese | Goat Cheese Crumbles | Blue Cheese

Chef's Choice of 3 Dressings



The Chicago Reception Experience

Priced per person and based on up to 2 hours of service

Minimum Three Stations

^Chef Recommended / 100 People

All Chef Recommended Action Stations can be made into Display Stations (with no Chef Attendant)

^Greek Town | 35

Strip Loin Gyros | White Onion | Sliced Tomato | Tzatziki Sauce | Pita

Greek Fries | Oregano | Garlic Feta

Greek Salad | Cherry Tomatoes | Cucumber | Red Onion | Peppers | Olives | Feta

Baklava

Pilsen Village | 35

Achiote-Marinated Turkey

Ancho-chili Mole | Mexican Chorizo stuffing

Ellotes Salad

Cinnamon Dusted Churros

China Town | 40

Peking Duck | Bao Buns | Hoisin Sauce | Scallions | Pickled Daikon Radish | Red Cabbage Slaw

Steamed Jasmine Rice

Pork Wonton | Vegetable Pot Sticker

Fortune Cookies

^Little Italy | 40

Steak Sandwich | Roasted Ribeye Steak sautéed with Onions, Green Peppers and Mushrooms on a Mini *Hoagie
Italian Cheese Spread

Chicken Vesuvio | Potato Wedges | White Wine Garlic Sauce

Cannoli

Gold Coast | 42

*Salmon Wellington | Saffron Dill Sauce

Superfood Salad | Kale | Mixed Greens | Quinoa | Sweet Potato | Spiced Pecans | Organic Mushrooms | Chickpea
| Wasabi Peas | Cilantro | Lime Dressing

Roasted Heirloom Carrots | Citrus Labneh | Pistachio



[RETURN](#)

Classic Specialty Carving Stations

Accompanied with Condiments and Rolls

^Chef Required / 100 People

^Pepper Crusted Tenderloin of Beef | 825 (Serves 20)

^Grilled Chicago Strip Loin of Beef | 750 (Serves 25)

^Sushi Grade Tuna | 925 (Serves 20)

^Thyme and Honey-Glazed Pork Loin | 550 (Serves 30)

^Steamship Round of Beef | 2,000 (Serves 100)

^Slow Roasted Turkey | 600 (Serves 30)

^Crusted Prime Rib | 800 (Serves 20)

^Citrus Honey-Glazed Bone-in Ham | 475 (Serves 30)



Reception

Displays

Priced per person (unless noted otherwise)

Artisan Cheese | 34

Chef's Selection of Gourmet Cheese | Grapes | Crackers | Signature Breads

Vegetable Crudité | 28

Fresh Garden Vegetables | Roasted Red Pepper Ranch Dip | Stilton Bleu Cheese Dip

Charcuterie | 36

Chef's Selection of Meats and Accompaniments

Antipasto | 32

Prosciutto | Provolone | Genoa Salami | Capicola | Mozzarella | Pepperoncini | Marinated Roma Tomatoes | Cauliflower | Kalamata Olives | Artichoke Hearts | Roasted Peppers | Grilled Vegetables | Signature Breads

Seasonal Fresh Fruit & Berries Display | 26

Sushi Stations | 1250 per display (100 pieces per display)

Selection of Sushi and Rolls, Pickled Ginger, Wasabi and Soy Sauce

Chicago Deep Dish Pizza | 36

Vegetable | Cheese | Sausage

Gourmet Pizza Station | 33

Thin Crust Style

Choose 3:

Pesto | Tomatoes | Buffalo Mozzarella

Applewood Bacon | Spinach | Parmesan

Chipotle Barbeque Chicken | Red Onion | Jack Cheese

Tomato | Mozzarella | Parma Ham

Pepperoni | Mozzarella | Basil



Build Your Own Sweet Table | 35

Minimum Order 25 People

Choose Up To 5

Custards, Creams, and Mousse

- Banana Pudding Pie
- Chocolate Chip Cannoli Bites
- *Mini Cheesecake Brulée
- Salted “Caramel Apple”
- *“Cookies & Cream”

Cookies, Crumbles, Bars, and Tarts

- *White Chocolate Raspberry Shortbread
- Baklava
- PB&J
- *“Samoa” Macaroon
- *Butterscotch Chip Coconut Bar

Cakes & Doughnuts

- *Churro Bites
- *Bananas Foster Cake
- *Dark Chocolate “Tiramisu” Cake
- *Gingerbread Doughnuts
- *Bacon-Butterscotch Doughnuts

Chocolate Lovers

- “Chocolate Strawberry”
- Milk Chocolate-Peanut Butter Cups
- *Dark Chocolate Cupcakes
- Milk Chocolate Espresso Tarts
- White Chocolate Rum “Pina Colada”



Beer, Wine & Spirits

Hosted Bar (per drink)

- Premium Bar Selections | 16
- Platinum Bar Selections | 18
- Imported and Premium Beer Selections | 12
- Domestic Beer Selections | 10
- Local Craft Beer Selection | 11
- Non Alcoholic Beer | 10
- Hard Seltzer | 10
- House Wine Selections | 16
- flow® Boxed Water | 9
- Soft Drinks | Juices | 8

Hosted Bar Packages (per hour, per person)

Package Bar includes imported & domestic beer | house white & red wines | soft drinks | mineral water

	Premium Bar Selections	Platinum Bar Selections	Beer & Wine
1 Hour	32	36	20
Per Additional Hour	15	18	10

Premium Selections

Finlandia Vodka | Beefeater Gin | The Famous Grouse | Bacardi Rum | Jack Daniels Kentucky Whiskey | Sauza Hornitos Tequila | Jim Beam Rye | Marquis De La Tour Brut

Platinum Selections

Tito's Handmade Vodka | Malfay Gin | Bacardi Superior | Bacardi 8 Yr | Casamigos Silver | Maker's Mark | Templeton Rye | Chivas Regal | Marquis De La Tour Brut

Imported and Premium Beer

Corona | Stella Artois | Amstel Light | Seasonal Local Micro Brews

Domestic Beer

Budweiser | Bud light | Miller light

Non Alcoholic Beer

Heineken

Hard Seltzer

Truly Hard Seltzer Strawberry Lemonade | Truly Hard Seltzer Wild Berry

Soft Drinks

Coca Cola | Diet Coke | Sprite

Mineral Water

flow® Boxed Water | San Pellegrino

Beverage Enhancements

Bloody Fabulous, Mary | 18

Absolute Vodka | Bloody Mary Mix | Lemon | Lime | Celery | Pickle Spears | Olives | Candied Bacon | Celery Salt
Black Pepper | Worcestershire | Hot Sauce

Someone Say “Sparkle” | 16

Bellini | Pomegranate Mimosa | French 75 | Classic

Martini Bar | 20

Selection of Classic | Strawberry | Cosmopolitan | Pomegranate | Lemon Drop

Cordials | 15

Baileys | Chambord | Frangelico | Kahlua | Cointreau | Sambuca | Fonseca Port

Amuse Vitality Mocktail – Road to Hana | 14

Spice 94 | Pineapple Juice | Vanilla | Fresh Lime Juice | Chili

Amuse Vitality Mocktail – Virgin Mojito | 14

Groove 45 | Club Soda | Fresh Mint | Fresh Lime Juice | Sugar

Amuse Vitality Mocktail – Apple Breeze | 14

Garden 108 | Apple Juice | Vanilla | Fresh Lemon Juice | Maple Syrup | Club Soda



Wine Selections

SWISSOTEL PREFERRED WINES

Sand Point, Cabernet Sauvignon | 55
Sand Point, Chardonnay | 55
Famille Perrin, Cotes du Rhone Reserve | 62
Famille Perrin, Cotes du Rhone Reserve Blanc | 62
Veuve Du Vernay Brut | Sparkling | France | 60

SPARKLING

Veuve Clicquot Brut Yellow Label | Champagne | France | 160
Moet & Chandon Brut Imperial | Champagne | France | 140
Chandon Brut Classic | Sparkling | California | 65
Marquis de la Tour Brut | Sparkling | France | 60

WHITE

Cakebread Cellars Chardonnay | Napa California | 110
Mohua, Sauvignon Blanc, New Zealand | 67
Cosme St. Chateau Cotes Du Rhone Blanc | France | 75
Louis Jadot White Burgundy Chassagne-Montrachet Blanc | 190
Michel Redde Pouilly Fume Sauvignon Blanc | France | 95
Paul Hobbs Cross Bar Chardonnay | Sonoma County California | 90
Mastroberardino Lacryma Christi Bianco | 65
Sonoma Cutrer Chardonnay | Russian River Valley California | 80
Starmont Chardonnay | California Napa | 85
Zenato Pinot Grigio | Italy | 65

RED

Cakebread Cabernet Sauvignon | California Napa | 180
Catena Malbec | Mendoza Argentina | 65
Chateau Montelena Cabernet Sauvignon | Napa California | 160
Delas Cotes Du Rhone Rouge Saint Esprit | France | 67
Duckhorn Decoy Cabernet | Sonoma County California | 80
Dutton Goldfield Dutton Ranch Pinot Noir | California Russian River Valley | 108
Primus the Blend | Colchagua Valley | Chile | 75
Saldo Prisoner Zinfandel | Northern Coast California | 95
Sequoia Grove Cabernet Sauvignon | California Napa | 97
The Four Graces Willamette Valley Pinot Noir | Oregon | 90
Trefethen Estate Cabernet Sauvignon | California Napa | 110

Additional wines are available by the case upon request



BANQUET / CONVENTION POLICIES

Menu Notes

An asterisk (*) next to an item means it contains egg

Taxes

Food & Beverage Sales Tax: 11.75%

Service Charge: 25%

Soft Drink Tax: 3%

A sales tax and service charge (currently 11.75% and 25%, respectively) will be added to all food and beverage costs. The Soft Drink Tax will be applied to qualifying items. 9.6% of the 25% Service Charge is taxable at 1.12%.

Policy

We must receive a final guarantee of attendance for food and beverage at least 72 business hours in advance. If not received, we will assume that the last figure received is the final guarantee.

All guests must be 21 years old to purchase and consume alcohol on hotel property.

A minimum room re-set fee of \$250 will apply per room to all room changes made on-site.

Labor Charges

A labor and preparation fee of \$250 will be applied to each meal function with a guarantee of 30 or fewer attendees per breakfast, lunch, or dinner buffet function.

All action stations and any carved items will require an attendant fee of \$300 per culinary attendant for up to two hours. Each additional hour is \$50 per attendant per hour. (1) Chef / 100 People

Bartender: \$300 up to 3 hours, (1) Bartender / 100 People

*Additional Hours: \$100 per hour per Bartender

Coat Check Attendant: Please ask your Event Services Manager for details and pricing

Security Guard: \$75 per hour per guard

Equipment Fees

Easels: \$10 per easel per day

Risers: \$50 per section per day

Furniture Rental: Please ask your Event Services Manager for details and pricing