

**A la carte Items**

Fresh squeezed orange or grapefruit juice	\$65 per gallon
Cranberry or apple juice	\$58 per gallon
Lavazza coffee regular or decaffeinated	\$90 per gallon
Mighty Leaf selection of teas	\$90 per gallon
Ice tea or lemonade	\$35 per half gallon
Sliced seasonal fruit	\$7 per person
Fresh baked pastries	\$35 per dozen
Assorted bagels with cream cheese	\$38 per dozen
Individualyogurt	\$3.50 each
Fresh baked cookies	\$36 per dozen
Cupcakes	\$45 per dozen
Ms. Vickie's potato chips	\$3.5 each
Soft Drinks	\$4.50 each
Bottled water	\$5 each

**Meeting Package**Early Morning

Orange & cranberry juice  
Seasonal fresh fruit  
Fresh baked pastries  
Freshly ground Lavazza coffee (regular & decaffeinated)  
Fresh orange juice & cranberry juice  
Mighty Leaf selection of teas

Mid-morning

Nutri-Grain & granola bars  
Whole fruit  
Freshly ground Lavazza coffee (regular & decaffeinated)  
Mighty Leaf selection of teas  
Assorted soft drinks & bottle water\*

Afternoon Break

Assorted freshly baked cookies  
Freshly ground Lavazza coffee (regular & decaffeinated)  
Mighty Leaf selection of teas  
Assorted soft drinks & bottle water\*  
\$38 per person

*\*Charges based on consumption*

**All Day Beverage Package**

Freshly ground Lavazza coffee (regular & decaffeinated)  
Mighty Leaf selection of teas  
Assorted soft drinks & bottle water  
\$44

### **Breakfast Buffets**

*All buffets are designed for 2 hour service*

*Minimum of 15 guests required*

#### **Continental**

Fresh squeezed orange juice & cranberry juice

Seasonal fruits & berries

Fresh baked pastries (cheese Danish, Pain au Chocolat, croissants & muffins)

Butter, jams & marmalades

Freshly ground Lavazza coffee (regular & decaffeinated)

Mighty leaf tea selection

\$28

#### **Healthy Start**

Fresh squeezed orange juice & cranberry juice

Old fashion oatmeal with raisins, dried Turkish apricots, brown sugar, maple syrup

Yogurt parfaits~ plain Greek yogurts, seasonal berries, granola & honey

Egg white quiche

Multigrain toast (gluten free option available).

Jams & marmalades

Freshly ground Lavazza coffee (regular & decaffeinated)

Mighty leaf tea selection

\$36

#### **American**

Fresh squeeze orange juice & cranberry juice

Seasonal fruits & berries

Fresh baked pastries (cheese Danish, Pain au Chocolat, croissant & muffins)

Butter, jams & marmalades

Scrambled eggs with cheddar cheese & chives

Choice of apple-wood smoked bacon or maple-wood sausage links

Potatoes O'Brien

Freshly ground Lavazza coffee (regular & decaffeinated)

Mighty leaf tea selection

\$38

### **Lunch Buffets**

*All buffets are designed for 2 hour service*

*Minimum of 15 guests required*

#### **Build Your Own Sandwich**

Field greens with balsamic vinaigrette

Pasta salad with fresh vegetables

Premium Angus roast beef, smoked turkey, black forest honey ham

Fresh sliced breads & rolls

Assorted cheeses & condiments

Lettuce, tomatoes, sliced onions

Pesto mayo & chipotle aioli

House made parmesan potato chips

Brownies & cookies

\$40

**Chicago's Ballpark Favorites**

Cole slaw

Chicago mini hot dogs & fixing's

Mini hamburgers

Four cheeses mac & cheese

House made ranch potato chips

Assorted mini Eli's cheesecake

\$44

**Fornetto's Artisan Pizza Party**

Caesar salad, shaved parmesan, croutons, Caesar dressing

Mesclun salad with heirloom cherry tomato, English cucumber, red wine vinaigrette

Hand rolled alla napoletana stule Pizza

Fornetto's signature ~ grape, sausage, goat cheese

Tre Carni ~ Italian sausage, apple-wood bacon, Fabbri pepperoni

Margherita ~ Fresh mozzarella, San Marzano tomato sauce, torn basil leaf

House made tiramisu & mini cannolis

\$46

**Mei's Corner Buffet**

Crab Rangoon~ handmade with blue crab, cream & goat cheeses, chopped onion

General Tso's Chicken~ breaded chicken, bell peppers, baby corn, tossed in a Szechuan sauce

Beef & Broccoli in a home made soy sauce

Vegetable fried rice mushrooms, bean sprouts, bell peppers, celery, water chestnut, green onions & egg

Jasmine rice

Coconut balls

\$42

**Express Sandwich Box**

*Includes bag of Ms. Vickie's potato chips, fruit cup, fresh baked jumbo cookie, mayo & mustard packets, bottle water or soda*

**Choice of**

Smoked turkey breast with provolone cheese on a Kaiser roll with mixed greens & beefsteak tomato

Black forest honey ham with Swiss cheese on a pretzel roll with Romaine lettuce & beefsteak tomato

Heirloom tomato with fresh mozzarella & basil on olive bread

Romaine lettuce, seasonal grilled vegetables, grilled chicken, balsamic vinaigrette (*gluten free*)

\$32

**Mei's Corner take out**

*Includes spring roll, jasmine rice, fortune cookie, bottle water or soda, chopsticks*

**Choice of**

Sweet & Sour Pork~ crispy pork, bell peppers & pineapple

Cashew Chicken ~ celery, carrots, water chestnuts, garlic in a light sauce

Vegetable fried rice ~ mushrooms, bean sprouts, bell peppers, celery, water chestnut, green onions & egg

\$30

### **Fun Breaks**

*Minimum of 15 guests*

#### **MYO Trail Mix**

Mixed nuts, M&Ms, chocolate covered raisins, dried cherries, Turkish dried apricots, toasted coconut, sunflower seeds & pretzels

Bottle of water

\$15

#### **Energy**

Energy Bars

Fresh Whole Fruit

Mixed nuts

Energy drinks

\$14

#### **Fornetto break**

Biscotti

Tiramisu Cups

San Pellegrino Limonata & Aranciata

\$18

#### **Mei's break**

Sesame balls

Egg Tarts

Almond Cookies

\$15

### **Dinner Buffets**

*All buffets are designed for 2 hour service*

*Minimum of 20 guests required*

#### **Italian Feast**

Caesar salad, shaved parmesan, croutons, Caesar dressing

Baby mesclun salad with heirloom cherry tomato, English cucumber, red wine vinaigrette

#### **Appetizers-Choose one**

House made veal ricotta meatballs with San Marzano tomato Sauce

Mozzarella arancine, spicy San Marzano tomato sauce – Gluten Free option available

Roasted Heirloom Cherry Tomato, Burratta, Bruschetta

#### **Entrée – Choose two**

Chicken Marsala ~ mushrooms, Marsala wine Sauce

Chicken Parmesan

Grilled Flat Iron Steak with Basil Pesto

Veal Scallopini Lemon Caper Sauce

#### **Sides– Choose one**

Quattro Formaggi Lasagna

Baked Bolognese Rigatoni

Eggplant Parmesan

Mini tiramisu & Eli's cheesecake

\$62

### **Whitehall**

Baby mesclun green salad with heirloom cherry tomato, English cucumber, Balsamic dressing  
Arugula, apple-wood bacon, granny smith apples, pecans, chèvre goat cheese, apple cider vinaigrette

Choose two sides & two entrees

Sides ~Truffle parmesan roasted Yukon gold potatoes  
Roasted seasonal vegetables with aged balsamic  
Smoked Parsnip puree  
Herb & roasted garlic whipped potato  
Quinoa with seasonal vegetable & lemon vinaigrette

Entrees ~ Roasted Petite Filet with foraged mushroom demi  
Grilled Atlantic salmon with basil mint pesto  
Flounder with lemon butter sauce  
Rosemary Roasted Crispy Chicken Breast with jus  
Foraged mushroom risotto with truffle butter

Dessert Display of Assorted Mini Cakes & Seasonal Fruits  
\$75

### **Mei's Corner**

Shanghai spring rolls~ crispy rolls with Berkshire pork, shrimp & a mix of vegetables  
Moo Goo Gai Pan ~ sauté chicken breast, peapods, mushroom celery, water chestnut on a light sauce  
Beef with pea pods & bamboo shoots~ pan fried  
BBQ Pork ~ roasted then honey glazed  
Jasmine & brown Rice  
Green tea cake  
\$62

### **Reception Stations**

*Minimum of 15 guests required*

#### **Artisan Cheese Display**

A variety of imported & domestic cheeses, dried fruits, house jam, crostini, flatbread crisp & grapes  
\$15 per person

#### **Charcuterie Board**

Chef's choice of cured meats, marinated olives, cornichon pickles, crostini & stone ground mustard  
\$15 per person

#### **Tenderloin carving station**

Herb crusted beef tenderloin, horseradish aioli, silver dollar rolls & red wine veal jus  
\$500  
Chef attendant fee \$125

### **Hors d'oeuvres**

*Butler passed or displayed*

*Minimum of 25 pieces per item*

#### **Cold**

Salmon canapé – capers, crème fraiche, dill, red onion on a baguette	\$4.25
Caprese kabob – marinated fresh mozzarella, grape tomato & pesto	\$4.00
Steak tartare – marbled steak, apple, roasted garlic, house chip	\$5.00
Fingerling – garlic confit fingerling, crème fraiche, caviar, chive	\$4.00

Hummus with Pita Chips and carrot and celery sticks	\$4.00
Crudite with Cucumber Yogurt Dip & Roasted Red Pepper Hummus	\$3.00
Roasted Cherry Tomato, Burratta Crostini	\$4.00

**Hot**

Grilled Kielbasa & fingerling potato in skewers, wholegrain mustard	\$4.50
Mini spanakopita	\$4.50
Wild mushroom tart – varietal mushrooms, goat cheese, truffle, herb	\$4.00
Crab stuffed mushroom – lump crab, bell peppers, cheese & Old Bay seasoning	\$5.00
Bacon wrapped scallop – diver scallop, apple-wood smoked bacon, sweet chili glaze	\$5.50
Asparagus in blanket – prosciutto, summer asparagus, shredded parmesan crust	\$4.25
Mini beef Wellington	\$5.00
Chicken satay with peanut dipping sauce	\$4.50
Spring rolls with dipping sauce	\$4.00
Mini crab cake with spicy aioli	\$4.50
Potsticker dumplings Veg, Pork, Seafood	\$4.50
Pigs in Blanket	\$4.50

**Hosted Bars**

*Bars include all mixers & garnishes*

**Classic Cocktails**

Absolut vodka, Bombay gin, Jack Daniels whiskey, Dewar’s scotch, Bacardi light rum and Olmeca de los altos tequila.

\$10 per cocktail

**Deluxe Cocktails**

Tito’s Grey Goose le citron vodka, Bombay Sapphire gin, Makers Mark whisky, Johnny Walker black scotch, Jameson Irish whiskey, Captain Morgan rum, Patron silver tequila.

\$13 per cocktail

Martinis add \$2.00

Wines by the glass– House Selection

\$8.00 per glass

**Beers & Sodas**

Domestic beers (Miller Lite, Bud Light, Budweiser) \$6.00

Craft & Imported beers (312, Lagunitas a Little Sumpin Sumpin. Stella Artois, Corona) \$8.00

Soft Drinks \$4.50 each

**Bar Packages**

*Bartender charge is \$125 per bartender. Charge will be waived if beverage sales exceed \$500*

*Bars include all mixers & garnishes*

One hour \$20 per person

Two hour \$35 per person

Add'l hours \$10 per person

## Meeting Space Measurements

Function Room	Square Feet	Ceiling Height	Length	Width
Salon I & II	620	8'-6"	39'-2"	15'-0"
Salon III	578	8'-6"	38'-5"	15'-0"
Salons I-II-III	1198	8'-6"	77'-7"	15'-0"
Plaza	395	8'-0"	26'-0"	15'-2"
Colonnade	532	8'-6"	39'-0"	14'-0"
Boardroom	273	8'-6"	21'-0"	13'-0"

## Meeting Space Accommodations

Function Room	Classroom	Conference	Theater	U-Shape	Rounds	Reception
Salon I & II	15	20	40	15	40	30
Salon III	15	20	40	15	40	30
Salons I-II-III	30	40	80	N/A	80	60
Plaza	N/A	N/A	20	N/A	20	20
Colonnade	12	12	30	15	35	30
Boardroom	N/A	12	N/A	N/A	N/A	N/A

## Audiovisual Equipment

Prices are subject to change, as audiovisual equipment is supplied and installed by an outside contractor. Ceiling height is 8'-6" in all meeting rooms.

AC power cord	\$15
Display easel	\$15
Screen	\$60
10" speaker	\$150
Flipchart with markers and pad	\$65
Lavalier or handheld microphone	\$150
LCD Projector Kit: Cart, power cords	\$50
Projector 2k with vga power cord & projector kit	\$250
PolyCom Sound Station (Audio conferencing – requires direct telephone line)	\$150

## Internet Usage:

1 - 25 people - \$250 for up to 10Mbs  
26+ people - \$350 and upgraded service to 25 Mbs

## **Considerations**

### Current Taxes and Fees:

All meeting rooms are subject to a 11.5% sales tax  
All food and beverage is subject to a 11.5% sales tax  
All charges and fees are subject to a 22% service charge  
All prices are per person

### Cancellations:

In the event of cancellation, please refer to your contract for policies & procedures

### Liability:

The hotel does not assume responsibility for personal property & equipment brought into the hotel

### Liquor Liability:

In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. We at The Whitehall Hotel also reserve the right to exercise our legal responsibility & social obligation in refusing service to any guest we feel has consumed enough.

### Food Liability:

Due to city health ordinance, all food & beverage must be purchased from the hotel and cannot be removed from any function rooms.

### Guarantees:

In order to ensure the highest level of service for your event, all final attendee numbers and catering order orders must be received at least 72 hours prior to your event. Any catering orders placed within 72 hours of your event date may be subject to additional fees.

### Fees:

Changes made to meeting room set up, menu selections or other significant changes to your event within 24 hours of your event date are subject to a change fee as determined by the hotel.

We look forward to partnering with you and ensuring the utmost success for your upcoming event!