

## **GENERAL INFORMATION**

### **REGISTRATION**

Registration tables can be set up at the entrance of the room upon request.

### **SEATING**

Banquet seating will be at round tables of ten unless otherwise specified  
Diagrams with numbered tables are available upon request.

### **LABOR CHARGE**

A labor charge of \$50.00 will be added for all groups fewer than 20 guests

### **PREFERRED PARTNERS**

The hotel's florist, Daniel's Discriminating Floriculture can offer exceptional floral design, linens and other ballroom décor.  
Eved services can provide assistance in contracting with other wedding vendors such as bands, DJs invitations, transportation and more. Ask your catering manager for contact information.

### **MUSIC & ENTERTAINMENT**

The catering staff will be happy to recommend musicians and entertainers.  
Upright & baby grand pianos are available. There is a \$150.00 tuning fee per piano  
Pianos must be tuned each time they are used.

### **MICROPHONES**

Are available at current rates,  
Three (3) microphones or more, will require a sound engineer at union rates.

### **SPOTLIGHTS**

Spotlights and operators are available.  
Charges may be obtained from the catering department.

### **AUDIO VISUAL EQUIPMENT**

Equipment and services are available from Presentation Services, located in the Palmer House Hilton  
Charges for equipment and labor may be obtained from the catering department.

### **ELECTRICAL & SOUND**

Services are available from the hotel.  
Charges for equipment and labor may be obtained from the catering department.

### **SERVICE & TAX INFORMATION**

Service charge 18%  
5.5% Administrative Fee (taxed at 11%)  
Applicable state and local taxes (11.50%)  
City of Chicago bubble beverage tax 3%

### **SECURITY**

Additional security for your event can be contracted through the Catering department.

### **COAT CHECK**

Coat Check services are available, \$2.00 per coat, minimum of 100 coats per attendant, one attendant per 100 guests.  
Coat Check required for events between October 1 and April 30<sup>th</sup> at \$200.00 minimum.

### **PACKAGE SHIPPING & HANDLING**

There are handling charges associated with all incoming and outgoing shipments through the UPS Store  
Business center charges may be obtained from the catering department.

### **PARKING**

Hotel parking is valet service at our Monroe Entrance. Discounted rates are available through catering for evening events only, based upon availability.

# PALMERHOUSE

A HILTON® HOTEL

## **PLATED DINNER- BASED ON 3 COURSES**

Let your water flow like wine

Waiters to offer a choice of sparkling or still bottled water \$4 per person

## **DINNER APPETIZERS**

### **SALMON**

HOUSE SMOKED ATLANTIC SALMON SLICED PAPER THIN, WHITE TRUFFLE OIL, CAPERS, PICKLED CIPOLLINI ONION AND RHUBARB COMPOTE

**\$12**

### **SHRIMP**

GRILLED AND CHILLED JUMBO SHRIMP  
TRADITIONAL COCKTAIL SAUCE AND MEYER LEMON

**\$13**

### **BUTTERNUT SQUASH RAVIOLI**

FRESH SAGE AND NUT BROWN BUTTER  
FRIED BASIL

**\$11**

### **WILD MUSHROOM STRUDEL**

WRAPPED IN PHYLLO DOUGH  
MILD GARLIC SPINACH, CARROT GASTRIQUE

**\$12**

### **NAPOLEON**

GRILLED RED AND YELLOW TOMATO  
PORTOBELLO MUSHROOM, SAFFRON LIAISON  
CAMELIZED LEEKS

**\$13**

### **CUCUMBER RIBBON SALAD WITH GULF SHRIMP**

ROCKET LETTUCE, ENDIVE AND RED LEAF WRAPPED WITH CUCUMBER RIBBON  
TWO JUMBO GRILLED SHRIMP  
CUCUMBER DILL DRESSING

**\$14**

# PALMERHOUSE

A HILTON® HOTEL

## DINNER SOUPS

### SOUP DU JOUR

PREPARED DAILY WITH OUR FRESHEST INGREDIENTS

### BERTHA PALMER'S ONION SOUP

### ROASTED TOMATO BASIL WITH BLEU CHEESE AND TOASTED PINE NUTS

### CREAM OF WILD MUSHROOM AND FENNEL

### MAINE LOBSTER BISQUE COGNAC LACED (ADDITIONAL \$3 PER PERSON)

### CREAM OF ASPARAGUS WITH CRÈME FRAICHE

### SWEET POTATO AND RED PEPPER SOUP

### CURRIED BUTTERNUT SQUASH SOUP WITH GOLDEN APPLES

### THAI CHICKEN NOODLE

### GREAT NORTHERN WHITE BEAN SOUP WITH JULIENNE PROSCIUTTO



## **DINNER SALADS**

### **BRIE AND PEAR SALAD**

WEDGE OF RIPE BRIE CHEESE  
ZINFANDEL POACHED BABY PEARS WITH HONEY GLAZED WALNUTS  
HYDRO BIBB LETTUCE, FIGS, PARMESAN CRACKER BREAD  
CHAMPAGNE DRESSING  
(Additional \$2 per person)

### **ENDIVE, FIG SALAD**

FRISÉE AND ENDIVE LETTUCE  
FRESH FIGS, BLEU CHEESE AND HONEY GLAZED WALNUTS  
CRACKED LAVOSH  
VINTAGE PORT WINE DRESSING

### **CHILLED MOJITO SALAD**

TRI COLOR MELONS MARINATED IN RUM, MINT AND LIME JUICE  
SERVED IN A MARTINI GLASS

### **FRUIT AND GREENS**

BOSTON BIBB, HYDRO BIBB AND BABY ROMAINE LETTUCE  
SLICED STRAWBERRIES, SHAVED ALMONDS AND MANDARIN ORANGES  
CHAMPAGNE VINAIGRETTE

### **VINE RIPE TOMATO SALAD**

SLICES OF VINE RIPE TOMATOES, BASIL, CUCUMBER AND ASIAGO CHEESE  
MICRO GREENS, AGED BALSAMIC, FIRST PRESS OLIVE OIL  
CRACKED PEPPER AND SEA SALT

### **CANTALOUPE PROSCIUTTO SALAD**

CANTALOUPE WITH SHAVED PROSCIUTTO, FRIED BASIL, VINE RIPE TOMATOES  
HYDRO BIBB LETTUCE  
CRACKER BREAD  
FIRST PRESS OLIVE OIL, SEA SALT  
(Additional \$2 per person)

### **ASPARAGUS AND ARTICHOKE SALAD**

POACHED WHITE ASPARAGUS AND GRILLED ARTICHOKE  
FALL LETTUCES, VINE RIPE TOMATOES, FAVA BEANS  
LIME, AVOCADO DRESSING

### **CUCUMBER RIBBON SALAD**

ARUGULA, ENDIVE AND RED LEAF WRAPPED WITH CUCUMBER RIBBON  
CUCUMBER DILL DRESSING



## **DINNER ENTREES**

### **ALASKAN HALIBUT**

TRICOLOR SWISS CHARD  
MEYER LEMON AND FENNEL BROTH  
**\$65**

### **TASMANIAN SALMON**

CITRUS, TARRAGON GASTRIQUE  
CAULIFLOWER PUREE  
**\$70**

### **GRILLED SKIN ON RED SNAPPER**

SPRING PEA PUREE  
MEYER LEMON CREAM  
**\$70**

### **ALASKAN SALMON**

VINE RIPE TOMATO AND PURPLE BASIL COMFITURE  
**\$72**

### **PRIME AGED FILET**

EXOTIC MUSHROOMS  
PEARL ONIONS, THYME  
TRUFFLE MASHED POTATOES  
**\$75**

### **GRILLED BEEF TENDERLOIN**

CENTER CUT BEEF TENDERLOIN  
THYME JUS  
CIPOLLINI ONION AND EXOTIC MUSHROOMS  
**\$80**

### **BRAISED SHORT RIBS**

MERLOT MIREPOIX, BAY LEAF, BOUQUET GARNISH  
PARSNIP CREAM, NATURAL JUICE  
**\$70**

### **BONE IN BEEF RIBS**

SLOW COOKED, ZESTY BARBEQUE SAUCE  
CORN FRITTERS  
**\$70**



**FREE RANGE CHICKEN**

MAYTAG BLEU CHEESE, WISCONSIN SMOKED BACON  
ROASTED VINE RIPE TOMATO, SCALLIONS  
**\$65**

**CORN FED CHICKEN BREAST**

LIGHT CURRY COCONUT CREAM  
PINEAPPLE, RAISIN AND ALMONDS  
**\$65**

**FARM RAISED BREAST OF CHICKEN**  
BLOOD ORANGE, VINTAGE PORT REDUCTION  
**\$65**

**FRENCHED CHICKEN BREAST**  
STUFFED WITH TARRAGON, BRIE CHEESE  
CRACKED BLACK PEPPER  
NATURAL JUICES  
**\$63**

**CHOICE OF ONE VEGETABLE PAIRING:**

SAUTEED BABY ZUCCHINI AND MINI BELL PEPPERS  
CREAMED SPINACH AND BRAISED YELLOW TOMATO  
ASPARAGUS AND HEIRLOOM TOMATO  
GRAFFITI EGGPLANT RATATOUILLE AND GRILLED ARTICHOKE BOTTOMS  
HONEY DILL BABY CARROTS AND HARICOT VERT  
BABY PORTABELLO MUSHROOMS AND GRILLED ASPARAGUS

**CHOICE OF ONE HOMEMADE STARCH:**

GARDEN PEA RISOTTO  
GINGER CARROT RISOTTO  
SAFFRON TOMATO RISOTTO  
BUTTERNUT SQUASH RISOTTO  
  
BUTTERED NEW POTATOES  
DAUPHINE POTATOES  
HORSERADISH MASHED POTATOES  
LAYERED AU GRATIN POTATOES  
  
PARMESAN POLENTA  
WHITE TRUFFLE AND EXOTIC MUSHROOM POLENTA  
  
SIDE OF PASTA WITH ROASTED TOMATO AND BASIL SAUCE

## **DESSERTS**

### **NUTCRACKER**

HAZELNUT MERINGUE BISCUIT  
CREAMY CHOCOLATE & GIANDUJA  
BALSAMIC & WHITE CHOCOLATE SAUCE

### **RED VELVET**

DARK CHOCOLATE GANACHE  
STRAWBERRY MOUSSE & MARMALADE  
MILK & WHITE CHOCOLATE SAUCE

### **TRIPLE MOUSSE CAKE**

A DECADENT DARK, MILK & WHITE CHOCOLATE MOUSSE  
PISTACHIO & VANILLA SAUCE  
FRESH RASPBERRIES

### **DOME**

KEY LIME MOUSSE WITH LEMON CUSTARD CENTER  
CARIBBEAN VANILLA BISCUIT, TROPICAL BLUE LYCHEE SAUCE

### **PYRAMID**

WHITE CHOCOLATE MOUSSE PYRAMID, LIQUID DARK CHOCOLATE CENTER  
MELBA CHAMBORD SAUCE & BERRIES



### **SORBETO**

LEMON, RASPBERRY AND MANGO  
CHAMPAGNE FROZEN SOUFFLE  
BERRIES COMPOTE, CHANTILLY CREAM &  
ALMOND RASPBERRY TUILE

### **DESSERT SAMPLER**

LEMON TART, FLOURLESS CHOCOLATE CAKE  
WHITE CHOCOLATE RASPBERRY MOUSSE CUP  
PISTACHIO SAUCE AND BERRIES

### **JASMINE**

LAYER OF GREEN TEA SPONGE &  
JASMINE MOUSSE  
GINGER CUBES & KIWI SAUCE

### **HOME SWEET HOME**

CHEESECAKE MOUSSE, CARAMELIZED  
CINNAMON APPLE  
BRITTANY SHORTBREAD  
CHOCOLATE SAUCE

## **DINNER BUFFETS**

### **BUFFETS HAVE A MINIMUM OF 20PPL**

#### **DINNER BUFFET 1**

MIXED BABY GREENS WITH JULIENNE OF JICAMA, CARROTS, RED CABBAGE AND CHERRY TOMATOES  
BLEU CHEESE, RANCH AND BALSAMIC VINAIGRETTE DRESSINGS  
EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR

ORZO PASTA SALAD WITH SUN-DRIED TOMATOES, GREEK OLIVES, ARTICHOKE HEARTS, BELL PEPPERS ROSEMARY AND BASIL BALSAMIC VINAIGRETTE

CURRIED BAY SHRIMP SALAD WITH CUCUMBER, TOMATO, CELERY, COCONUT, ALMONDS HONEY CURRY DRESSING

GRILLED AND CHILLED VEGETABLE PLATTER SPLASHED WITH AGED BALSAMIC VINAIGRETTE AND CRUMBLLED FETA CHEESE

FILLET OF BASS SOLE WITH LEMONGRASS CHARDONNAY SAUCE  
MARINATED BLACKENED BREAST OF CHICKEN IN DARK SOY  
BASMATI RICE

FRESH SEASONAL VEGETABLES AND ASSORTED DINNER ROLLS AND BUTTER

ASSORTED FRENCH PASTRIES TO INCLUDE FRUIT TARTS, ÉCLAIRS AND NAPOLEONS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS  
SERVED ON BUFFET

**\$75**

#### **DINNER BUFFET II**

MIXED BABY GREENS WITH JULIENNE OF JICAMA, CARROTS, RED CABBAGE AND CHERRY TOMATOES  
RASPBERRY VINAIGRETTE, HONEY POPPYSEED AND THOUSAND ISLAND DRESSINGS  
EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR

SLICED FRESH TOMATOES AND MOZZARELLA SALAD BASIL VINAIGRETTE

BEAN SALAD WITH RED ONIONS AND TOASTED HAZELNUTS

FRESH SPINACH SALAD WITH MANDARIN ORANGE SEGMENTS, RED ONIONS AND PECANS  
HERB VINAIGRETTE

GRILLED AND CHILLED VEGETABLE PLATTER SPLASHED WITH AGED BALSAMIC VINAIGRETTE AND CRUMBLLED FETA CHEESE

WHOLE ROASTED SIRLOIN OF BEEF SLICED ON THE BUFFET, PORT WINE MOREL SAUCE

PISTACHIO ENCRUSTED CHICKEN BREAST WITH CHARDONNAY LEMON BUTTER SAUCE

SEARED SALMON WITH TAMARIND GINGER GLAZE BALSAMIC  
ROASTED POTATO WEDGES

FRESH SEASONAL VEGETABLES AND ASSORTED DINNER ROLLS AND BUTTER

PASTRY CHEF'S ASSORTMENT OF CAKES, FRENCH PASTRIES AND PETIT FOURS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS SERVED  
ON BUFFET

**\$85**