

OUR STORIES – CHICAGO

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

SPRING // SUMMER 2023

**“BE THE CHANGE
YOU WANT TO SEE
IN THE WORLD,”**

– EXECUTIVE CHEF
SCOTT GOURLEY

**HOW SCOTT
COOKED
UP HIS OWN
DREAMS**

CHOOSE YOUR
CHICAGO STYLE

**SOMETHING'S
SPROUTING
UP INSIDE
PALMER HOUSE**

AN APPETITE
FOR CULTURE

CITY FLAVORS:

CURATED MENUS & EXPERIENCES

BREAKFAST BUFFETS THAT
PUT ENERGY INTO THE DAY

SWOON-WORTHY “ACTION” STATIONS

PALMERHOUSE
Scott Gourley
Executive Sous Chef

PALMERHOUSE
A HILTON® HOTEL



WELCOME TO CHICAGO

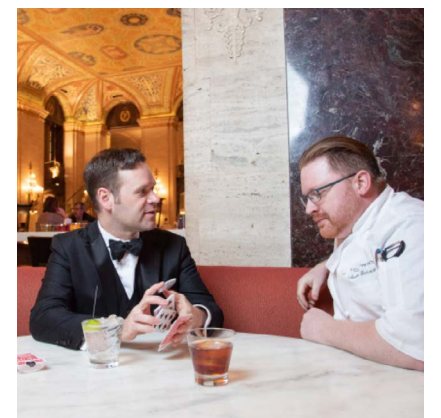
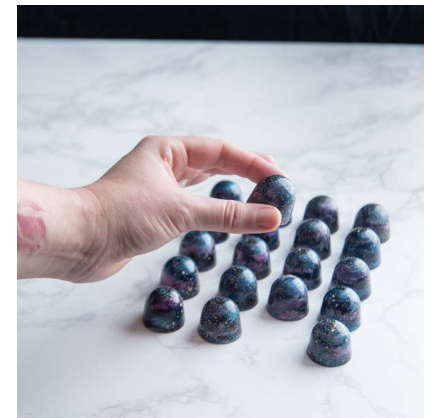
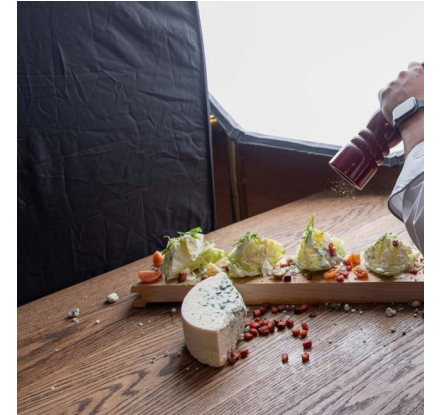
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all the special places and destinations you'll discover when staying at Palmer House, a Hilton Hotel, Chicago offers an abundance of things to do, sights to see and unique settings. The sky's the limit, and we want you to enjoy the best that Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Chicago stories, our Spring/Summer menus and our chefs' choices for things to taste, explore, engage and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients and attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Hilton can provide.



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PALMERHOUSE
A HILTON HOTEL

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BREAKFAST BUFFETS

Minimum of 25 people. Maximum of 60 minutes of service.

State Street Continental

orange and cranberry juice | coffee, decaffeinated coffee, tea service | fresh cubed seasonal fruit | freshly baked mini pastries and bagels | cream cheese | peanut butter | sweet butter and jams

Signature Continental

orange and cranberry juice | coffee, decaffeinated coffee, tea service | fresh cubed seasonal fruit | freshly baked mini pastries | sweet butter and jams

Honoré Breakfast

orange and cranberry juice | coffee, decaffeinated coffee, tea service | fresh cubed seasonal fruit | freshly baked assorted breakfast pastries | sweet butter and jams | cage free eggs | smokehouse bacon | seared roma tomato with wild mushrooms and herbs | roasted red skin potatoes

BUFFET ENHANCEMENTS

Yogurt and Berry Parfait

Greek yogurt | house-made granola
seasonal berry | local honey
berry compote | mint

Individual Fruit Salad

Vanilla Chia Overnight Oats

fresh berries | toasted almond | coconut

Breakfast Sandwiches

cage free eggs | bacon or sausage
aged cheddar | brioche roll

Steel Cut Oatmeal

dried cranberries | golden raisins | candied walnuts | maple syrup | brown sugar

Buttermilk Pancakes

whipped butter | Wisconsin maple syrup
fresh berries | whipped cream

French Toast Bread Pudding

challah | mascarpone | vanilla bean

Smoked Salmon

assorted fresh bagels | traditional and garlic herb cream cheese | red onion caper | hard boiled egg

Breakfast Burritos

cage free eggs | roasted chilies | caramelized onion | cheddar jack cheese | jalapeno salsa

Omelet Station -Chef Attendant Required

cage free eggs | egg whites | smokehouse bacon | sausage | ham | mushrooms
diced tomato | roasted peppers | jalapenos
cheddar | mozzarella | feta | salsa

Hard Boiled Egg

Smokehouse Bacon

Breakfast Sausage

Turkey Sausage Patties

Chicken Apple Sausage Links

Canadian Bacon

BREAKFAST MENUS





BREAKFAST MENUS

PLATED BREAKFASTS

Minimum of 25 people. Maximum of 90 minutes of service.
Plated breakfasts include orange juice, freshly brewed coffee
and tea service.

Traditional Scrambled Eggs

breakfast potatoes with peppers and onion | sausage links |
smokehouse bacon

Vegetarian Frittata

season's best vegetables | breakfast potatoes |
oven-roasted tomato

Steak and Eggs

grilled NY strip | roasted tomato | wild mushrooms |
potatoes with peppers and onion

MEET WITH PURPOSE

A new way to meet for an impactful return

These Days attendees want more. (Tell you something you don't know, right?) More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. With Meet with Purpose you can offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With Meet with Purpose, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.



Here are just a few ideas Meet with Purpose brings to the table:

Easy-to-implement, balanced menus

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no-gluten-added standard selections

Fitness—and wellness—focused breaks

- Instructor-led stretching activities
- City walk/run routes via event app
- Morning yoga, run and silent cardiovascular activities
- Meditation areas with virtual-reality headsets and headsets with music
- Standing table areas

Philanthropic tie-ins

- Local community give-back on-site and off site activities arranged by Hotel Community Projects Manager

Resource management and waste reduction

- Paperless guest room check-in through Hilton Honors Digital Key
- Energy-efficient lightbulbs, not-in-use default off switches for lights and equipment
- Surplus supplies donated to local charities, arranged by Hotel Community Projects Manager
- Recycling and responsible food waste management

SOMETHING'S SPROUTING UP INSIDE PALMER HOUSE

INDOOR AGRICULTURAL REVOLUTION BEFORE YOUR EYES

We're farming and cultivating within Palmer House at Lockwood Restaurant. That's right, we've brought the outdoors inside with 3 bookcase-sized farming systems that are powerful enough to provide us ample amounts of fresh produce each week. We can select from over 40 different variations of leafy greens, herbs and edible flowers which we incorporate in our cocktails and dishes – it really doesn't get much fresher than growing feet from your plate, especially given that most of the food you consume these days is grown 1500 miles away.

What we really like about Farmshelf is that it simplifies the growth process with automation. Seedpods sprout in the hidden drawer system and the LEDs, nutrient delivery, airflow and temperature are all managed remotely from Brooklyn. Plus our little farms use 90% less water, grow 3x faster and allow us to harvest exactly what we need, eliminating packaging, food waste and did we mention, they're pretty cool looking too. Coupled with our commitment to the regenerative agricultural movement, Chicago Bridge partnership of food donations, oceans certification, elimination of straws and incorporation of the Light Stays meeting planner tools, we're ensuring you not only have the best possible stay with a full belly, but also one that's eco-friendly too.



Be sure to ask about our botanical cocktail program derived from our indoor farm. We can also grow and cultivate herbs and leafy greens to add a pop of color, sustainability and conversation.

PALMER HOUSE BROWNIE

INGREDIENTS

- 5.25 oz 60% dark couverture chocolate
- 9.75 oz butter
- 12.75 oz granulated sugar
- 5 ea eggs
- 3.5 oz all-purpose flour
- 1/8 tsp baking powder
- 8 oz chopped walnuts

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt chocolate and butter in a double boiler. Mix the baking powder, sugar and flour together in a bowl. Combine chocolate and flour mixtures. Stir 4 to 5 minutes. Add eggs and continue mixing.
3. Pour mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand. Bake for approximately 35 minutes.
4. Brownies are done when the edges begin to crisp and has risen about 1/4 of an inch.

Note

When the brownie is properly baked, it will remain “gooey” with a toothpick in the middle due to the richness of the mixture.



HOW SCOTT COOKED UP HIS OWN DREAMS

WITH EXECUTIVE CHEF SCOTT GOURLEY

I'VE ALWAYS HAD AN INTEREST IN
FOOD STARTING AT A VERY YOUNG AGE.

Admittedly, one of my first memories as a child was trying to order frog legs at a restaurant. I suppose I was always destined to become a chef and became completely enamored with the top (fancy) restaurant in town. I would look through their menu which was printed in the phone book and imagine what I would order and how it would taste because much of the menu had entrees and selections that I had had yet to experience. Then I got my first big break in sixth grade. My mother started a new job so I offered up the responsibility of preparing dinner for my family after school. I'd skim through a variety of cook books and would lay out the family menu for the week. In high school, I kept experimenting and as luck would have it, that fancy restaurant in town was hiring a dishwasher. I practically knocked down their door and was hired! I was finally able to try all dishes that I had imagined for so many years - lobster, scallops, raw oysters and most notably the escargot. Escargot is still a favorite of mine and I'll always order if it's on the menu. From there I proved myself and was invited to cook at that same restaurant and then went onto the Le Cordon Bleu Culinary School in Chicago.

I can remember making enchiladas, unsure of exactly what they were, from a 70s Betty Crook cook book. Maybe it was the ingredients, maybe it was the recipe, but I can say my first attempt wasn't the greatest. I later came to find out enchiladas are nothing like what I cooked that day when my wife, Nereida's mother, who is from Mexico, shared with me a variety of cooking techniques to prepare dishes she grew up eating, including enchiladas. A major lesson was learned that day - authentic recipes, fresh, high quality ingredients and techniques will always prevail and prove to be the best preparation of any dish.

Moving to Chicago exposed me to a full spectrum of food, flavors and cuisine from around the world. Working as a chef has allowed me to sample ingredients and preparation styles to continually cultivate my knowledge of this amazing industry. I always aspired to be part of the culinary scene since I was a little boy. The desire that pushed me to get that first job in the fancy restaurant has inspired me today. The kids, the ones that aren't afforded food culture from the onset, but who desperately want to be part of this crazy industry - they are who I cook for today and they are who I get the most pleasure in working with to further develop their skills and palette in our kitchen today.

"Most of the traveling my wife and I do is driven by our desire to experience authentic dishes from different regions and corners of the world. We recently visited Los Angeles for the first time on a mission to taste our way through the LA Mexican scene and compare to the Chicago Mexican foods that we're grown accustom. We've also made a point in the last several years to travel throughout different regions of Mexico for that same reason."

À LA CARTE BREAK SELECTIONS

Fresh from the Bakery Pastry Selections

Pastries must be ordered by the dozen with a minimum order of one dozen per type.

- Assorted Sliced Sweet Breads
banana nut, blueberry, cream cheese, lemon cranberry
- Assorted Scones
chocolate, cinnamon, blueberry
- Butter Croissants
- Assorted Danish
cinnamon, raspberry, apple, maple pecan
- Assorted Muffins
blueberry, chocolate, banana nut
- Assorted Bagels with Cream Cheese
traditional, onion, sesame, poppy, cinnamon raisin
- Fresh Baked Cookies
chocolate chip, peanut butter, oatmeal raisin, white chocolate macadamia
- Palmer House Original Recipe Brownies
toasted walnut, apricot glaze

Healthier Side

- Assorted Individual Greek Yogurt Cups
- Seasonal Whole Fresh Fruit
- Fruit and Nut Trail Mix
- Seasonal Cubed Fruit with Honey Yogurt
- Assorted Granola and Energy Bars
- Kind Bars, Assorted Flavors
- Crisp Garden Vegetables with Hummus
- Mixed Nuts
- Mozzarella String Cheese
- Smartfood White Cheddar Popcorn
- Cashews
- Almonds
- Fresh Berry Parfaits

Snacks

- Assorted Bagged Potato Chips and Snacks
potato chips, cheetos, doritos, pretzels
- Fresh Baked Pretzels
whole grain and yellow mustard
- Tortilla Chips
guacamole and pico de gallo
- Assorted Ice Cream Novelties
- Assorted Candy Bars
- Haagen Daz Ice Cream Bars

AM/PM
BREAK MENUS



AM/PM BREAK MENUS



BEVERAGES

Attended Required for all Beverage Stations

BREW

- 100% columbian regular coffee | 100% columbian decaffeinated coffee
- starbucks brewed coffee or decaffeinated coffee
- assorted herbal and caffeinated teas with hot water

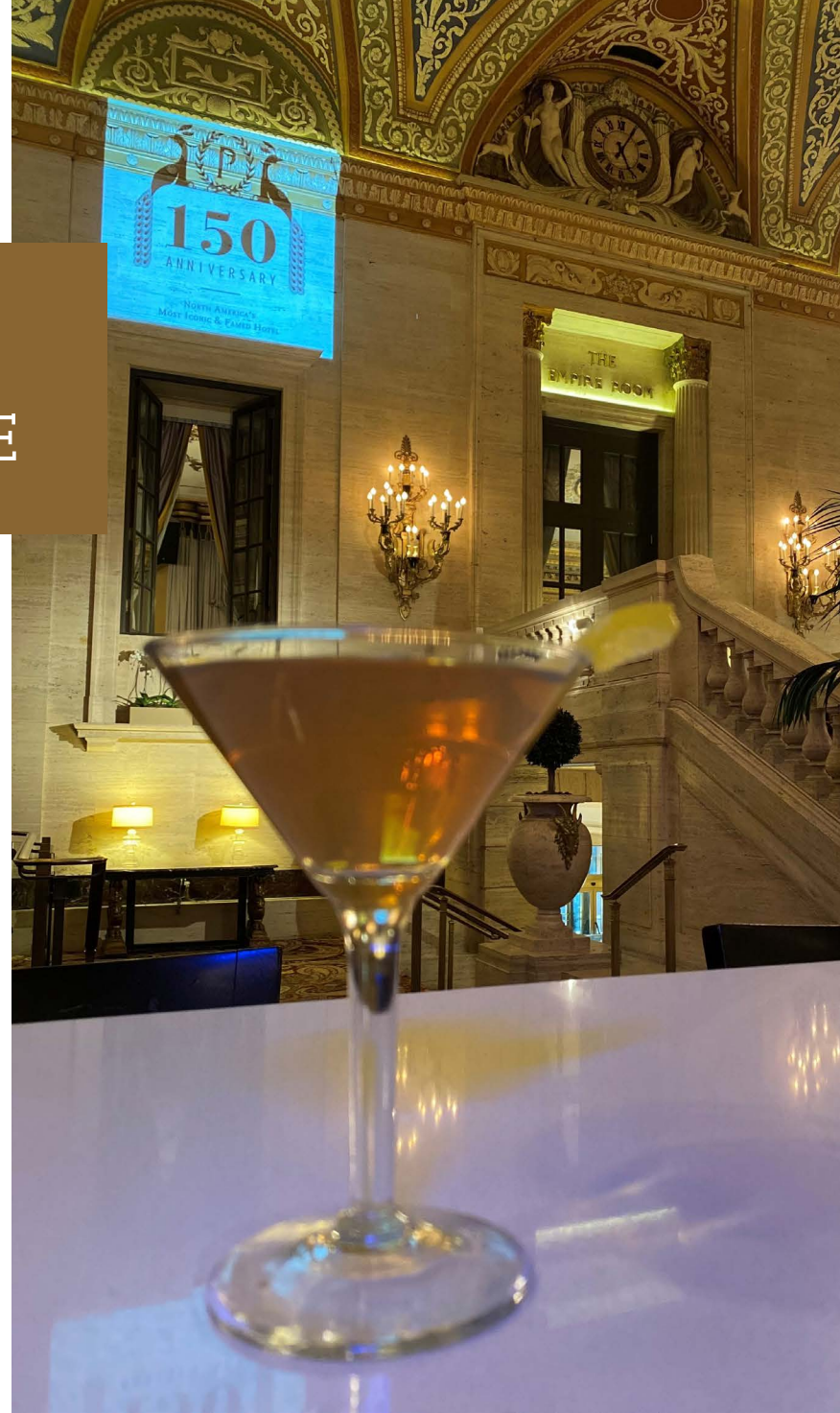
CHILL

- fruit and herb infused water, seasonal flavors
- lemonade, iced tea, fruit punch
- bottled still water
- smart water
- assorted soft drinks, cocoa-cola
- la croix sparkling water, assorted flavors
- vitamin water, assorted flavors
- bottled iced tea
- orange, cranberry, grapefruit, apple juice
- naked juices, assorted
- san pellegrino sparkling water
- red bull, regular and diet

CHOOSE YOUR CHICAGO STYLE

THE BEST CHICAGO ATTRACTIONS INCLUDE VAST CITY PARKS, INTRIGUING MUSEUMS, SOARING SKYSCRAPERS AND EXPLORING THE CRITICALLY-ACCLAIMED FOOD SCENE

Chicago is a city unlike any other. Voted the Best Large City for 3 years in a row by Conde Nast Traveler, we've got the architectural marvels, world-class museums, dynamic entertainment, and award-winning dining scene you'd expect from one of the world's greatest cities – all surrounding Palmer House, a Hilton Hotel. It's almost as if the city was built around the hotel. Because in many regards, it was. Following the Great Chicago Fire, the first Palmer House fell victim to the fury of the fire. It was the visionaries, Bertha and Potter Palmer, who decided to stay in Chicago and rebuilt the hotel, encouraging other prominent financiers to stay and do the same. That's why the hotel is surrounded by iconic culturally vibrant establishments uniquely identifiable to Chicago – The Art Institute, Millennium Park, Broadway in Chicago, Chicago Theatre, State Street – That Great Street, The Loop – Chicago's business and finance sector, Michigan Avenue, Lake Michigan & its beaches and running /jogging/biking lake front path, Wabash Arts Corridor, Jewelers Row and a plentiful food scene busting at the seams.



STORIES
of Chicago



But we're more than just another big city and another hotel – our welcoming residents, inclusive neighborhoods, ease of access from coast to coast, Midwestern soul and history full of stories (many right here in Palmer House) truly make Chicago the city that feels like home. Explore our city, find things to do, start planning your trip, and discover your own unique Chicago style.

Sprinkled throughout the city are some of the culinary team's favorite spots - some lesser known than others, but all promise a delish meal and cocktail experience.

- **Moody Tongue**
- **DMK Burger Bar**
- **Violet Hour**
- **Gibson's Bar & Steakhouse**
- **Smyth & The Loyalist**
- **TimeOut Market**
- **The Publican**
- **Etta** - relaxed spot for wood-fired food
- **Momotaro**

DELI

Minimum of 25 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Mixed Greens

tomatoes, carrots, red onion, cucumber, herb vinaigrette

Seasonal Fruit Salad

Soup

Chicken Noodle with Garden Vegetables

Deli Tray

Sliced turkey breast, roast beef, smoked ham

Chicken salad

Aged cheddar, swiss, muenster

Ripe tomato, red onion, dill pickle, boston lettuce

Mayonaise, dijon and yellow mustard

Fresh baked assortment of sliced breads

Housemade kettle chips

Assorted house made mini pastries

WINDY CITY

Maximum of 90 minutes of service. Coffee
and hot tea service included.

Chicago Chopped Salad

romaine, radicchio, gorgonzola, chicken, tomato,
ditalini pasta, balsamic vinaigrette

Market Green Salad

baby lettuce, heirloom tomato, cucumber, carrot,
green goddess

Pan Roasted Chicken

vesuvio style, green peas

Italian Beef

french roll, giardiniera, gravy

Chicago Tavern Style Pizza

cheese and pepperoni

Roasted Seasonal Vegetables

Sweets

Palmer House Brownies and Assorted Fresh
Baked Cookies

LUNCH MENUS





LUNCH MENUS

BOXED LUNCHES

Sandwiches

Served with chips, whole fruit, and fresh baked cookie.

House-Roasted Turkey

whole-grain baguette, house-roasted turkey, widmer's farm aged cheddar, maple mustard, spicy pickles, local greens

Chicken Salad Sandwich

roasted chicken breast salad, wildflower honey, toasted pecans, dried cranberries, and butter lettuce on a brioche bun

Black Forest Ham

sliced black forest ham, mustard seed gouda cheese, hickory bacon jam, bibb lettuce, beefsteak tomato, caramelized onions, and herb aioli on a pretzel roll

Caprese Sandwich

fresh mozzarella, tomato and basil with pesto aioli on herbed ciabatta dinner roll

West Loop Italian

focaccia, soppressata, finnochinoa, hot coppa, mild giardiniera, calabrian chile aioli, pecorino, lettuce, tomato

Chimichurri Marinated Flank Steak

rosemary ciabatta, marinated flank steak, chimichurri romesco, wild arugula, manchego cheese

Can be made with Gluten Free bread and gluten free dessert .

Wraps

Served with chips, whole fruit, and fresh baked cookie. Wraps **cannot** be substituted for GF wrap.

Thai Chicken Wrap

napa cabbage, carrots, bell peppers, spicy pickles, toasted sesame, thai peanut sauce

Mediterranean Tuna Salad Wrap

leaf lettuce, lemon, calabrian chile, capers, cerignola olives, sundried tomato pesto

The Crispy Hippie Wrap

crispy brown rice, roasted broccoli, avocado, carrot & napa cabbage slaw, aleppo pepper & tahini dressing

Salads

Served with gluten free roll, butter, and house made gluten free dessert.

Honey & Lemon Roast Chicken Salad

honey & lemon roasted chicken breast, shaved beet salad, compressed apricot, grapefruit, local greens, whipped lemon ricotta, toasted marcona almonds, pickled orange vinaigrette

Grilled Flat Iron Steak Salad

chimichurri fingerling potato salad, pickled red onion, sheeps milk feta, with mixed greens

Southwest Vegetable

chopped romaine lettuce, fire-roasted corn, red peppers, scallions, black beans, pico de gallo, crispy corn tortilla strips, and balsamic dressing

Garden Salad

mixed greens, seasonal vegetables, balsamic dressing

Turkey Cobb Salad

butter lettuce, roasted turkey breast, avocado, red onions, cucumbers, tomatoes, hard-boiled egg, bacon, crumbled blue cheese, and herb vinaigrette

BROWNIE MANHATTAN

Ingredients

- 1 oz. Palmer House FEW Rye
- ¾ oz. Creme de cacao
- ¾ oz. Nocello (walnut liqueur)
- 2 dashes Chocolate walnut bitters

Method

1. Stir over ice in a mixing glass
2. Strain into rocks glass with a large ice cube
3. Garnished with a mini brownie and a cherry

CUCUMBER CILANTRO MARGARITA

Ingredients

- 1 ½ oz. Private Barrel Tequila
- ½ oz. Cointreau
- 2 oz. Fresh sour mix
- 2 slices Cucumber
- 5 leaves Cilantro

Method

1. Muddle cucumber and cilantro in mixing glass
2. Add first three ingredients and ice, cover and shake
3. Strain into an iced , salt rimmed glass
4. Garnish with fresh cucumber and a sprig of cilantro

MOODY-MOSA

Ingredients

- 1 bottle Moody Tongue Palmer House Pilsner
- 1 oz. Fresh Squeezed Orange Juice
- 1 oz. Ginger Liqueur

Method

1. Fill glass with Moody Tongue Palmer Pilsner
2. Garnish with an orange slice



MONDAY

MICHIGAN AVENUE

An upcharge per person is applicable when selecting a different day of the week menu.

Michigan Avenue

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Acadia Mix

baby heirloom tomato, breakfast radish,
champagne vinaigrette

Quinoa

baby arugula, red grape, toasted walnut, lemon vinaigrette

Haricots Verts

shallot, grainy mustard, caper

Soup

Heirloom Tomato Basil Soup

Hot Mains

Roasted Herb Chicken

lemon parsley butter, pan jus, wild mushroom,
charred green onion

Seasonal Market Fish

grapefruit, fennel, beurre blanc

Honey Thyme Berkshire Pork

fuji apple, pearl onion

Sides

Charred Brussels Sprouts

citrus oil

Farro Risotto

mascarpone cheese, fine herbs

Sweets

Assorted House Made Mini Pastries

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A CARVE YOUR IBERICO HAM AND CHEESE-MAKING EVENT. SEE EVENT MANAGER FOR PRICING.
- MICHIGAN AVENUE LEADS YOU FROM DEPARTMENT STORES TO MULTI-STORY RETAIL CENTERS TO LUXURY BOUTIQUES TO BRAND NAME RETAIL CHAINS — ALL WITHIN A SCENIC STROLL OF EACH OTHER.

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN BITTERS MAKING CLASS AT POTTER’S. SEE EVENT MANAGER FOR PRICING.
- RIVER NORTH IS A LIVELY NEIGHBORHOOD IN THE NEAR NORTH SIDE. IT BOASTS LUXE SHOPS AND EATERIES, PLUS POSH NIGHTCLUBS AND COCKTAIL BARS.

TUESDAY
RIVER NORTH

An upcharge per person is applicable when selecting a different day of the week menu.

River North

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Baby Iceberg Wedge Salad

iceberg lettuce, crumbled bleu, bacon, cherry tomato,
herbed ranch

Traditional Caesar

romaine, ciabatta, parmesan, caesar dressing

Marbled Potato Salad

celery hearts, red onion, herb aioli

Soup

Butternut Squash Soup

Hot Mains

Roasted Top Sirloin

chimichurri

Herb Roasted Salmon

lemon caper sauce

Penne ala Vodka

artichoke, roasted pepper

Sides

Garlic Herb Smashed Potatoes

Asparagus

smoked sea salt, olive oil

Sweets

Assorted House Made Mini Pastries

WEDNESDAY

IRVING PARK

An upcharge per person is applicable when selecting a different day of the week menu.

Irving Park

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Mixed Green Salad

baby greens, carrot, tomato, cucumber,
green goddess dressing

Southern Style Potato Salad

yukon gold potatoes, house made pickle, hard cooked egg

Macaroni Salad

roasted bell pepper, spring onion, celery

Soup

White Bean Chili

crispy tortilla

Hot Mains

Spice Rubbed Pork Shoulder

potato roll, bourbon bbq

Mesquite Rotisserie Chicken

alabama white bbq

Mushroom Burnt Ends

bbq spice

Sides

Roasted Corn

pearl onion, chipotle butter

Baked Cavatappi

smoked gouda, garlic streusel

Sweets

Assorted House Made Mini Pastries

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- **HOST A MAKE YOUR OWN CHOCOLATE TRUFFLE CLASS.** SEE EVENT MANAGER FOR PRICING.
- **ICONIC CHICAGO ARCHITECTURE LIVES IN IRVING PARK,** FROM VICTORIAN MANSIONS TO TURN-OF-THE-CENTURY BUNGALOWS — SOME BUILDINGS EVEN PREDATE THE GREAT CHICAGO FIRE OF 1871.



LUNCH & DINNER MENUS

THURSDAY MONROE

An upcharge per person is applicable when selecting a different day of the week menu.

Monroe

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Baby Arugula

heirloom tomato, red onion, apricot, cucumber, feta,
citrus mint vinaigrette

Hummus

garlic hummus, seasonal crudité

Orzo Pasta Salad

marinated olive, tomato, parmesan, parsley, olive oil

Soup

Spiced Lentil Soup

Hot Mains

Shawarma Spiced Chicken Thigh

cucumber yogurt sauce

Pan Roasted Salmon

preserved lemon, dill

Falafel

crispy chick peas

Sides

Basmati Rice

golden raisins, toasted almond

Charred Broccolini

Sweets

Assorted House Made Mini Pastries



Engage & Explore Ideas

ADD THESE DELECTABLE AND
INTERACTIVE EXPERIENCES TO
YOUR DAY FOR A MORE PERSONAL
EXPERIENCE

- HOST A MAKE YOUR OWN
BROWNIE BAKING CLASS IN
THE PASTRY KITCHEN IT WAS
INVENTED. SEE EVENT MANAGER
FOR PRICING.
- INCLUDE OUR CRITICALLY-
ACCLAIMED HISTORY IS HOTT
TOUR TO LEARN ABOUT THE
STORY OF HISTORY AND THE
NEIGHBORHOOD SURROUNDING
PALMER HOUSE. SEE EVENT
MANAGER FOR PRICING.
COCKTAIL BARS.

FRIDAY PILSEN

An upcharge per person is applicable when selecting a different day of the week menu.

Pilsen

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Black Bean Romaine Salad

heirloom corn, cotija, avocado lime vinaigrette

Cucumber Watermelon Salad

queso fresco, tajin, cilantro

Jicama Slaw

scallion, cilantro

Soup

Chicken Tortilla Soup

crispy tortilla

Hot Mains

Oaxacan Braised Beef

roasted chili salsa

Ancho Chile Chicken

cilantro garlic sauce

Cumin-Scented Baked Sweet Potatoes

green chilies, pepitas

Sides

Pinto Beans

Mexican Rice

Sweets

Assorted House Made Mini Pastries

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- HOST A MAKE YOUR OWN HORCHATA COCKTAIL CLASS. SEE EVENT MANAGER FOR PRICING.
- INCLUDE AN EVENING OF MIND-BENDING ILLUSION DURING THE MAGIC PARLOR. SEE EVENT MANAGER FOR PRICING.
- RICH IN LATINO CULTURE, PILSEN IS A NEIGHBORHOOD THAT OVERFLOWS WITH MUSIC, ART, CULINARY TRADITION, AND NIGHTLIFE. ITS HOME TO AWARD-WINNING RESTAURANTS, ICONIC MUSIC VENUES, AND SENSATIONAL MURALS AS FAR AS THE EYE CAN SEE, MAKING IT 1 OF THE “12 COOLEST NEIGHBORHOODS AROUND THE WORLD” BY FORBES.

LUNCH & DINNER MENUS

SATURDAY
TAYLOR STREET

An upcharge per person is applicable when selecting a different day of the week menu.

Taylor Street

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Tomato Mozzarella

heirloom tomato, arugula, fresh mozzarella, basil,
aged balsamic

Romaine Caesar Salad

garlic ciabatta, parmesan reggiano, oven roasted tomato,
caesar dressing

Rotini Pasta Salad

salami, artichoke, giardiniera vinaigrette

Soup

Minestrone Soup

kidney bean, garden vegetable, parmesan

Hot Mains

Pan Roasted Chicken Breast

cacciatore tomato sauce, rosemary

Locally Sourced Italian Sausage

caramelized onion, sweet bell pepper

Asiago Cheese Tortellini

roasted pepper cream sauce, green peas, parmesan

Sides

Haricots Verts

pinenuts, lemon

Fingerling Potatoes

parmesan, herbs

Sweets

Assorted House Made Mini Pastries



Engage & Explore Ideas

ADD THESE DELECTABLE AND
INTERACTIVE EXPERIENCES TO
YOUR DAY FOR A MORE PERSONAL
EXPERIENCE

- HOST A MAKE YOUR OWN PASTA
CLASS GARNISHED WITH BASIL
FROM FARMSHELF. SEE EVENT
MANAGER FOR PRICING.
- ONCE THE CENTER OF
CHICAGO'S ITALIAN-AMERICAN
COMMUNITY, LITTLE ITALY
IS STILL HOME TO SOME OF
THE CITY'S BEST ITALIAN
RESTAURANTS AND BARS,
WHERE YOU CAN STOP BY FOR A
SANDWICH OR A BEER.

SUNDAY

STATE STREET

An upcharge per person is applicable when selecting a different day of the week menu.

State Street

Minimum 10 people. Maximum of 90 minutes of service.
Coffee and hot tea service included.

Salads

Garden Greens

cherry tomatoes, cucumbers, shaved radish,
dijon mustard-shallot vinaigrette

Chicago Style Potato Salad

eggs, scallions, celery, smokehouse bacon

Pasta Salad

broccoli, bell peppers, onions, celery, bowtie pasta, olive

Soup

Organic Chicken Noodle

Hot Mains

Roasted Turkey Breast

herb marinated, rosemary gravy

Smoked Brisket

caramelized onion, sweet bell pepper

Baked Ziti

san marzano tomato, mozzarella

Sides

Yukon Gold Gratin

parmesan, thyme

Pastrami Spiced Baby Carrots

Sweets

Assorted House Made Mini Pastries

LUNCH & DINNER MENUS



Engage & Explore Ideas

ADD THESE DELECTABLE AND INTERACTIVE EXPERIENCES TO YOUR DAY FOR A MORE PERSONAL EXPERIENCE

- **HOST A MAKE YOUR OWN HOUSE-SMOKED GREAT LAKES FISH WITH LOCKWOOD RESTAURANT CHEF.** SEE EVENT MANAGER FOR PRICING.
- **POTTER PALMER, AN AMERICAN BUSINESSMAN, TOOK A GAMBLE ON THE STREET TO RAISE ITS PROFILE AND PRESTIGE. HE CONVINCED THE THRIVING DEPARTMENT STORE, FIELD, LEITER & Co., TO MOVE TO THE CORNER OF STATE AND WASHINGTON STREETS, AND IN 1870, HE BUILT HIS OWN HOTEL — THE PALMER HOUSE. TODAY, THE RED LINE — CHICAGO'S MOST-RIDDEN L LINE — RUNS ALONG THE STREET, CONNECTING NORTH AND SOUTH SIDE CHICAGOANS TO THE LOOP. TODAY, STATE STREET IS KNOWN AS THE CULTURAL ANCHOR FOR CHICAGO.**

PLATED LUNCHES

Minimum of 12 people. Maximum of 90 minutes of service.
Select one starter, one entrée and one dessert. Coffee and
hot tea service included.

Salad Starters

Caesar Salad

romaine hearts, parmesan reggiano, herbed ciabatta,
classic ceasar dressing

Baby Iceberg Wedge Salad

heirloom tomatos, pickled red onion, gorgonzola,
buttermilk ranch dressing

Palmer House Mixed Greens

bibb lettuce, red oak, chicory, cherry tomato, radish,
champagne vinaigrette

Desserts

Tiramisu

espresso, mascarpone

Vanilla Bean Cheesecake

graham cracker crumble, berry gel

Apple Tart

salted caramel

Soup Starters

Fire Roasted Tomato and Red Pepper Bisque

Cream of Leek and Yukon Gold Potato

Tuscan Sausage and White Bean Soup

Entrées

Free Range Bone-In Chicken Breast

roasted marble potato, grilled asparagus, meyer lemon,
garlic herb jus

Herb Roasted Chicken Breast

grilled artichoke risotto, haricot vert, blistered cherry
tomato, pesto

Grilled Beef Sirloin

pearl onions, hen of the woods mushrooms,
boursin cheese polenta, french beans

Blackened Salmon

parsnip puree, heirloom carrot, garlic spinach, bouillabaisse

Portobello Mushroom Ravioli

san marzano tomato, parmesan, fresh basil

Vegan Eggplant and Roasted Vegetable Lattice

seasonal vegetable cous cous, sautéed spinach,
roasted pepper coulis

Salad Entrées

Seared Ahi Salad

field greens, french beans, olive tapenade, teardrop tomato,
herb vinaigrette

Soy Marinated Steak Salad

mixed greens, green onion, pickled shaved carrot, ginger,
bell pepper, sambal vinaigrette

AN APPETITE FOR CULTURE

WITH RESTAURANT EXECUTIVE SOUS CHEF JASON SCHROEDER

GROWING UP, I WAS ALWAYS ATTRACTED TO FOOD. I definitely was the kid that would rather watch a cooking show any day over a cartoon. I think it was the way that my family introduced food to me. It was always a time for us to be together and enjoy one another's company in a way that kept a busy little boy occupied. One of my fondest memories was every Friday night, my family would have our grocery shopping and pizza night. We would make the dough right after we got home from school, giving the dough time to proof and then head out to the grocery store to select fresh ingredients for our toppings and for the weekly provisions.

Cooking and reading was really my escape and still is to this day. School was rather boring to me unless it was math or reading, which ironically are the two things, in my opinion, that a chef really needs to excel. I credit my mother with my love of books and reading. Reading opened my eyes to other cultures and countries and I was absolutely fascinated by what they ate and it only made me more curious about pursuing a career path into the culinary world. I had this immediate desire to recreate the dishes I read about for myself and to literally have a taste of culture that I had yet to experience for myself.

Working in restaurants since I was 15, has only made me want to be in a kitchen more. If you've never worked in a kitchen before, I can tell you several things that are certain – it's loud, it's brash and it's fast. And the people have always been some of the most creative, inspiring individuals from all walks of life who challenge you to be your very best and definitely make each and every day absolutely interesting and nothing short of fun.

Food for me has always been that bright spot. During culinary school I excelled, which was a refreshing experience having struggled to stay focused in the traditional school landscape. I had a passion for what I was learning and from that moment knew for certain it was what I was always meant to do. Living in Chicago at the time really perpetuated my culinary growth with the diversity and ethnic foods that you might not get to experience in small metropolitan cities or small towns.

STORIES
of Chicago

"If you think about, when have you had some of the best moments of your life? Maybe it was a first date, gathering your family, going out with friends – but I guarantee there was some bread broken together, dinner shared and glasses clinked. You see it's something that is shared between people, when you can step away from the fast pace, internet, app world we live in today. I like to be guy behind the scenes that executes a perfect meal and allows people to make meaningful connections over a meal. I chose this career because meals make memories and strengthens the bonds between people."

STATIONS

Minimum of 25 people. Maximum of 90 minutes of service.
Chef and server fees are an additional cost.

Antipasti

slow roasted marinated vegetables | kalamata olive |
ciligenie in pesto | san danielle ham | capicola | mortadella

Artisan Cheese

garnished with dried fruit and berries | candied walnuts |
crackers and lavosh

Vegetables

seasonal fresh vegetables | pickled peppers | assorted olives |
hummus | buttermilk ranch

Seafood

chilled garlic roasted jumbo shrimp | snow crab claws |
maryland crab cakes | horseradish cocktail and mustard sauce

Pasta - choice of two pastas

baked ziti | meatballs | marinara | mozzarella
farfalle |seasonal garden vegetables | pesto
rigatoni bolognese | fresh herbed ricotta
penne alla vodka | roasted organic chicken| asparagus
garlic breadsticks | parmesan | crushed red pepper

Dim Sum Display

chicken, pork, and vegetable dumplings | edamame | crispy
vegetable spring rolls | sweet ginger soy | plum sauce | thai chili

Flatbreads

margarita | Italian sausage and cherry pepper |
wild mushroom, caramelized shallot, truffle

Sushi

california | spicy tuna | vegetable | shrimp tempura maki |
soy sauce | pickled ginger | wasabi

Sliders - choice of three

angus beef, turkey, black bean, bbq pork, crab cake | sriracha
ketcup | dijonaise | truffle mayonnaise | sliced pickle |
american cheese | cheddar cheese | house made potato chips

RECEPTION MENUS





CARVING STATIONS

Minimum of 25 people. Maximum of 90 minutes of service.

Chef and server fees are an additional cost.

Grass-Fed Strip Loin

smoked sea salt, classic steak sauce, brioche rolls

Prime Rib Roast

horseradish crust, natural jus, creamy horseradish, brioche rolls

Leg of Lamb

lemon, oregano, tzatziki, pita

Churrasco Flank Steak

chimichurri, silver dollar rolls

Short Ribs

bone-in, barbacoa style, salsa verde, warm tortillas

Beef Brisket

dry rub, texas bbq, corn bread

Turkey Breast

apple brined, rosemary gravy, cranberry aioli, silver dollar rolls

Whole Roasted Cauliflower

harissa, mint , naan

HORS D'OEUVRES

Minimum of 50 pieces of each item

COLD

Deviled Egg, Black Truffle, Maitake Mushroom

Tomato Basil Bruschetta, Fresh Mozzarella

Prosciutto Wrapped Grilled Asparagus

Roasted Duck Breast, Brioche, Dried Cherry

Beef Tenderloin Crostini, Boursin Cheese, Horseradish

Tuna Poke, White Soy, Sambal, Wasabi

Roasted Vegetable Antipasto Skewers

Smoked Salmon, Herbed Cream Cheese, Dark Rye, Caper

HOT

Beef Wellington, Mushroom Duxelle, Demi Glace

Coconut Crusted Shrimp, Sweet Chili

Bacon Wrapped Dates, Piquillo Pepper, Roasted Tomato

Artichoke Beignet, Boursin, Parmesan, Tomato Basil

Chicken Empanada, Chimichurri

Maryland Crab Cakes, Sriracha Remoulade

Vegetable Potsticker, Sweet Soy

Sea Scallops, Applewood Bacon

Baked Brie, Apricot, Puff Pastry

RECEPTION MENUS





KITCHEN TO COCKTAIL

FOOD COMPONENTS HAVE ALWAYS HAD A PLACE IN COCKTAIL FAVORITES, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. In the cooler months, a bone broth base makes for a savory "stocktail" that is comforting and warm. Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomical feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnosh, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From Kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.

DINNER MENUS



PLATED DINNERS

Minimum of 25 people. Maximum of 90 minutes of service.
Select one starter, one entrée and one dessert.

Salad Starters

Baby Gem Salad

marcona almond, manchego cheese, olive tapenade,
sherry vinaigrette

Heirloom Tomato Mozzarella Salad

fresh mozzarella, basil, balsamic dressing

Romaine Hearts

toasted hazelnut, dried cherry, white cheddar,
fuji apple vinaigrette

Cucumber Ribbon Salad

dried cranberry, toasted walnut, brie cheese,
red wine vinaigrette

Soup Starters

Forest Mushroom

Asparagus and Spinach Bisque

Charred Heirloom Tomato

Desserts

Chicago Style Brownie

cheese popcorn cremeaux, candied pecan

Key Lime Tart

torched meringue

Hazelnut

salted caramel, financier, chocolate mousse

Entrées

Zinfandel Braised Beef Short Ribs

creamy polenta, broccolini, wild mushroom conserva,
zinfandel demi

Beef Tenderloin

wild mushroom risotto, grilled asparagus, roasted pepper,
chimichurri

Herb Roasted Salmon

roasted garlic mashed, french beans, roasted tomato,
lemon caper sauce

Blackened Mahi-Mahi

seasonal succotash, garlic spinach, roasted marble potato,
bouillabaisse

Roasted Chicken Breast

farro risotto, brussels sprouts, heirloom carrot,
cider mustard reduction

Herbed Chicken

yukon gold gratinee, roasted carrot, asparagus, rosemary jus

Vegan Eggplant and Roasted Vegetable Lattice

seasonal vegetable cous cous, sautéed spinach,
roasted pepper coulis

Roasted Cauliflower

za'atar, golden raisin quinoa pilaf, seasonal squash,
marcona almond, harissa yogurt

Important Things to Know

1. Pricing

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% gratuity, 8% service charge and prevailing tax. Service charges are not gratuities, see definition in your Sales Agreement.

2. Anticipated Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. Guarantees for Monday should be due by the previous Wednesday, guarantees for Tuesday should be due the previous Thursday, and guarantees for Wednesday should be due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET onthe Banquet Event Orders) for more than 3% over the final guarantees.

3. Additional Charges

Groups/Events under Guest Minimum

An Extra Facility Charge of \$12 per person will apply to buffets with fewer than (25) guests,

Extraordinary Cleaning

Additional Facility fees will apply for use of glitter, confetti and/or similar items.

4. Labor Charges

Chefs & Attendant Fees

Chef and Attendant for food stations (carving, omelet, etc.): \$300 per Chef for up to 90 minutes and \$85 per additional hour. Applicable tax will be added.

Meeting Room/ Area Set Changes

Once a room is set, an additional charge of \$250 to \$5,000 will be charged based on the room and set change.

Staff Ratios

Please note that additional Server fees and/or Bar Facility fees, plus gratuity will be assessed for additional staffing above and beyond our standard staffing ratios.

Function Type	Table Set-Up	# of Guests	# of Servers
Breakfast			
Continental Breakfast	No	100	1
Breakfast Buffet	Yes	40	1
Plated Breakfast	Yes	20	1
Lunch			
Plated Lunch	Yes	20	1
Buffet Lunch	Yes	40	1
Box lunch with Soda	No	80	1
Dinner			
Plated Dinner	Yes	15	1
Buffet Dinner	Yes	40	1
Receptions			
Buffet Reception (Display or Passing)	No	50	1
Light Reception Cheese and Vegetable Display (No passing)	No	75	1
Buffet Reception (No passing)	No	75	1
Hosted Bar Only	No	100	1
Ticketed Bar	No	1 server/bar	1
Coffee Breaks			
Coffee/Soda/Food	No	100	1
Coffee/Soda Only	No	100	1

Bar Type	# of Guests	# of Bartenders
Beer, Wine, and Soft Drinks	1-100	1
	101-200	2
	201-300	3
	301-400	4
	401-500	5
Bar Type		
Full bars with Liquor	1 - 100	1
	101-200	2
	201-300	3
	301-400	4
	401-500	5

IMPORTANT THINGS TO KNOW

5. Liquor Sale Hours in the State of Illinois

"Last Call" is at 1:30am with bars closing no later than 2:00 am.

6. Food and Beverage Policies

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

7. Audio Visual and Lighting

Encore Is our exclusive on-site audio visual company. We offer state-of-the-art equipment available on a rental basis. Your Catering & Events Manager can assist.



PALMERHOUSE

A HILTON® HOTEL

FLAVOR

Stories & Menus
of Chicago

