

FLAVOR

TASTE
EXPLORE
ENGAGE
TOAST

SPRING // SUMMER 2026

“YOU LEARN A LOT ABOUT SOMEONE WHEN YOU SHARE A MEAL TOGETHER.”

– 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
A HILTON HOTEL



WELCOME TO CHICAGO

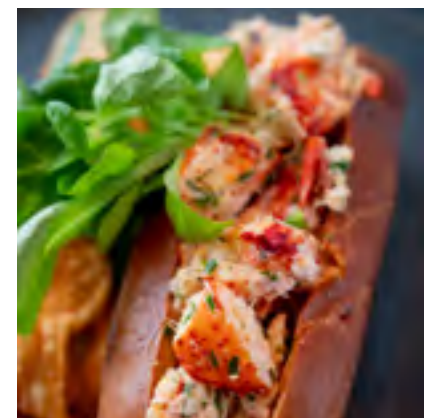
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

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 seasonal 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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www.palmerhousehiltonhotel.com

Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing. Additional charges apply for events beyond 90 minutes.

PALMERHOUSE
A HILTON HOTEL

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BREAKFAST BUFFETS

Minimum of 25 people. Maximum of 60 minutes of service. Breakfast buffets include orange and cranberry juice, freshly brewed coffee and tea service.

State Street Continental

fresh diced seasonal fruit 🌱🌿🌾🥚
steel cut oatmeal: brown sugar, golden raisin, toasted walnut, dried cranberry 🌱🌿🌾🥚 | freshly baked assorted pastries and bagels served with whipped cream cheese, peanut butter, sweet butter and fruit preserves 🌱
\$58 per person

Signature Continental

fresh diced seasonal fruit 🌱🌿🌾🥚
build your own yogurt bowl: Greek yogurt with chia seed, toasted almonds, granola and dried cranberries 🌱🌿 | freshly baked assorted pastries served with sweet butter and fruit preserves 🌱
\$55 per person

Honoré Breakfast

fresh diced seasonal fruit 🌱🌿🌾🥚
freshly baked assorted breakfast pastries served with sweet butter and fruit preserves 🌱 | cage free scrambled eggs 🥚 | smokehouse bacon | seared roma tomato with wild mushrooms and herbs 🌱🌿
garlic herb breakfast potatoes 🌱🌿
\$64 per person

BUFFET ENHANCEMENTS

Breakfast enhancements are not sold individually, but as add-on to any of our existing breakfast menus.

Yogurt and Berry Parfait 🌱

Greek yogurt, house-made granola seasonal berry, local honey, chia seed
\$9 per person
(granola includes nuts)

Vanilla Chia Overnight Oats 🌱🌿🌾🥚

fresh berries, toasted almond, coconut
\$12 per person

Breakfast Sandwiches

cage free eggs, sausage, aged cheddar, English muffin
\$120 per dozen

Steel Cut Oatmeal 🌱🌿

granola, fresh berries, dried cranberries, golden raisins, candied walnuts, maple syrup, brown sugar
\$18 per person

Assorted Berries 🌱🌿🌾🥚

\$10 per person

Buttermilk Pancakes 🌱

whipped butter, Wisconsin maple, syrup fresh berries, whipped cream
\$11 per person

French Toast Bread Pudding 🌱

challah, mascarpone, vanilla bean
\$11 per person

Smoked Salmon

assorted fresh bagels, traditional and garlic herb cream cheese, red onion, caper, hard boiled egg, cucumber, smashed avocado
\$32 per person

Breakfast Burritos

cage free eggs, poblano chili, black beans, cheddar jack cheese, jalapeño salsa
\$120 per dozen

Cage Free Scrambled Eggs 🥚🥚

shredded cheddar
\$10 per person

Omelet Station 🥚

Chef Attendant Required
cage free eggs, egg whites, smokehouse, bacon, sausage, ham, mushrooms, diced tomato, roasted peppers, jalapeños, cheddar, mozzarella, feta, salsa
\$21 per person + chef attendant fee

Hard Boiled Egg 🥚🥚

chilled and peeled
\$60 per dozen

Smokehouse Bacon 🥓

\$10 per person

Breakfast Sausage 🥓🥚

\$10 per person

Turkey Sausage Patties 🥓🥚

\$10 per person

Chicken Apple Sausage Links 🥓

\$10 per person

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



BREAKFAST MENUS



PLATED BREAKFASTS

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

Steakhouse Hash 🌱🥚

grilled flank steak, caramelized onion, Yukon gold potatoes
topped with scrambled cage free eggs, roasted tomato
wild mushrooms, topped with fresh chimichurri
\$56 per person

Seasonal Vegetable and Fresh Herb Quiche 🌱

grilled asparagus, roasted tomato, breakfast potatoes
\$54 per person

Southwest Frittata 🌱

bacon, roasted hatch chili, tomato, chihuahua cheese, chili
spiced breakfast potatoes, black bean pico
\$54 per person

ENHANCEMENTS

Seasonal Fruit and Berries 🌱🌿🥚🥛

\$9 per person

Vanilla Chia Overnight Oats 🌱🌿🥚🥛

fresh berries, toasted almond, coconut
\$12 per person

Yogurt and Berry Parfait 🌱

Greek yogurt, house-made granola, seasonal berry,
local honey, chia seed, mint
\$9 per person

🌱 Vegetarian 🌿 Vegan 🥚 No Added Gluten 🥛 Dairy Free

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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 light bulbs, 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

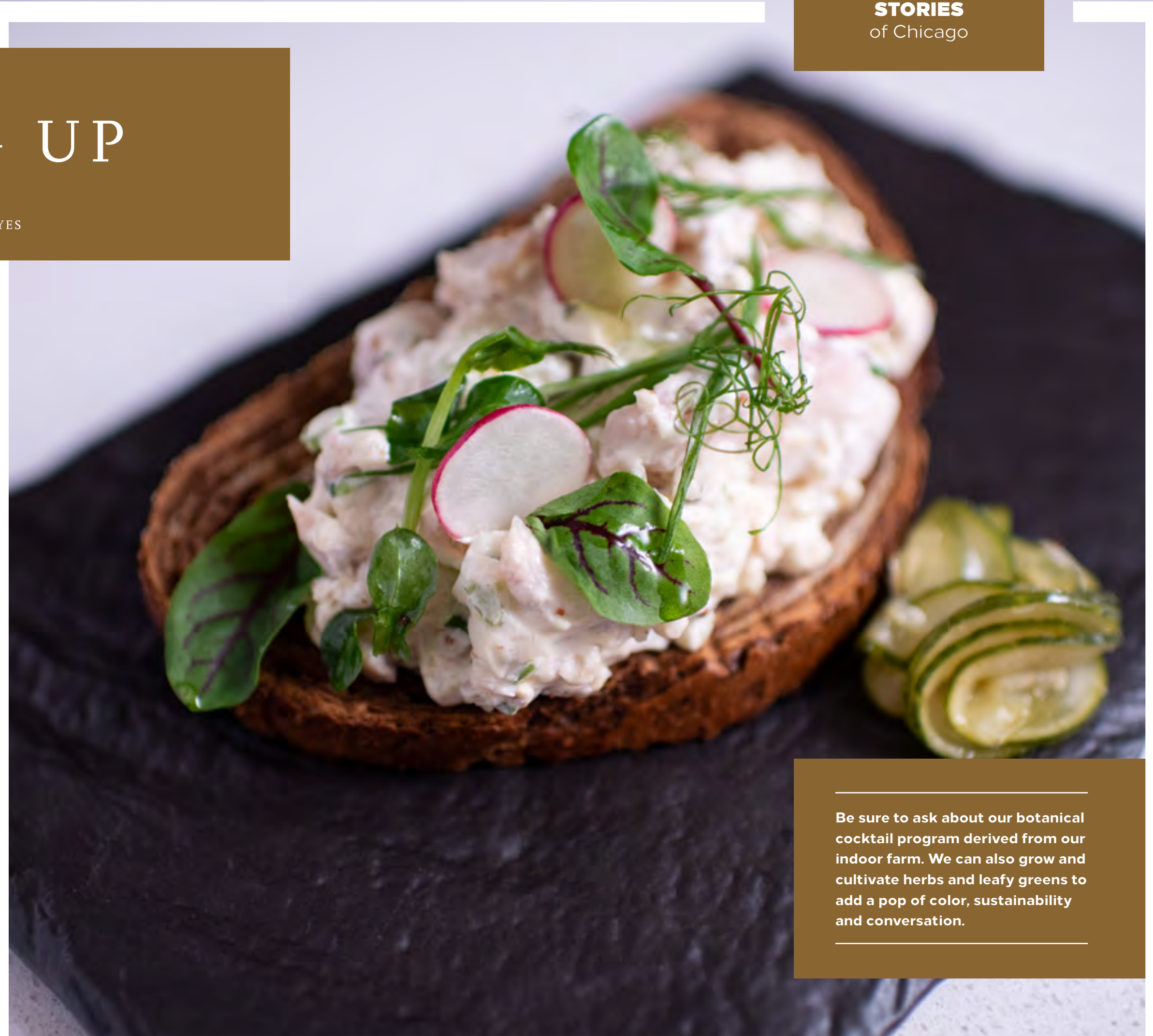
INSIDE PALMER HOUSE

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 have 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 entrées and selections that I 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 Crocker cookbook. 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 it to the Chicago Mexican foods that we’ve grown accustomed to. 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

\$72 per dozen

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 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 \$8 each 🍷🥛
- Seasonal Whole Fresh Fruit \$6 per person 🍷🍏🥥
- Fruit and Nut Trail Mix \$7 each 🍷🍏🥥
- Seasonal Cubed Fruit with Honey Yogurt \$9 per person 🍷🥛
- Assorted Granola and Energy Bars \$6 each 🍷
- Kind Bars, Assorted Flavors \$7 each 🍷🥛
- Crisp Garden Vegetables with Hummus \$12 per person 🍷🥦🥕🥔
- Traditional Hummus and Pita Chips \$9 per person 🍷🥦🥕🥔
- Mixed Nuts \$8 each 🍷🥜🌰🥥
- Mozzarella String Cheese \$6 each 🍷🥛
- Smartfood White Cheddar Popcorn \$6 each 🍷🥛
- Cashews \$8 🍷🥜🌰🥥
- Almonds \$8 🍷🥜🌰🥥
- Fresh Berry Parfaits \$9 🍷

Snacks

- Assorted Bagged Potato Chips and Snacks \$6 each 🍷
potato chips, Cheetos, Doritos, pretzels
- Fresh Baked Pretzels \$72 per dozen 🍷🥛
whole grain and yellow mustard
- Tortilla Chips \$12 per person 🍷🥦🥕🥔
guacamole and pico de gallo
- Assorted Ice Cream Novelties \$6 each 🍷
- Assorted Candy Bars \$6 each 🍷
- Häagen-Dazs Ice Cream Bars \$8 each 🍷🥛

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

🍷 Vegetarian 🥦 Vegan 🥛 No Added Gluten 🥛 Dairy Free

AM/PM
BREAK MENUS





BREAK PACKAGES

25 person minimum for up to 30 minutes of service.

Coffee and Donuts

fritters, beignets and assorted donut holes, cold brew coffee, oat milk, hazelnut, caramel and sugar free vanilla syrups
\$30 per person

Refresh and Refuel

blueberry chia seed pudding, assorted granola bars, bananas, strawberry basil and blackberry mint infused waters
\$34 per person

Mix it Up!

cashews, peanuts, almonds, dried cherries, raisins, banana chips, m&ms, dark chocolate, sunflower seeds
\$34 per person

Fiesta Time

tortilla chips, guacamole, pico de gallo, tomatillo salsa, sour cream, jalapeño queso, chicken empanadas, roasted vegetable quesadillas, churros and chocolate
\$34 per person

Let's Dip

roasted red pepper hummus, green goddess dip, garlic naan chips, fresh vegetable crudite, house-made potato chips, french onion and ranch dip
\$34 per person

Sox vs Cubs

fresh baked pretzels, yellow and whole grain mustards, spicy cheese sauce, mini Chicago style beef hot dogs, peanuts, ice cream novelties
\$34 per person

Milk and Cookies

chocolate chip, toffee crunch, white chocolate blueberry cheesecake, oatmeal raisin, double chocolate rocky road, peanut butter chocolate chip, vanilla and chocolate buttercream, milk, chocolate milk, non dairy milk
\$34 per person

Chicago Pops

Garrett's popcorn varieties:
buttered, caramel crisp, cheese corn
\$32 per person

Afternoon Tea

Traditional scones and croissants with lemon curd, clotted cream, strawberry preserves.
Assorted French macarons and tea sandwiches:
• smoked salmon with cucumber
• egg salad with arugula
Peach passion and raspberry iced tea, assorted herbal and black teas
\$35 per person

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Vegetarian Vegan No Added Gluten Dairy Free



BEVERAGES

ALL Day Beverage Break

Includes (decaf) coffee, hot water, tea, assorted soft drinks, assorted LaCroix, and bottled waters

\$70 per person

The All Day Beverage Package requires a minimum of 25 guests. The package must remain in the same location and will be available for no more than 8 consecutive hours.

Brew

- 100% Columbian regular coffee | 100% Columbian decaffeinated coffee \$180 per gallon / \$125 per half-gallon
- La Colombe brewed coffee or decaffeinated coffee \$190 per gallon / \$130 per half-gallon
- assorted herbal and caffeinated teas with hot water \$180 per gallon / \$125 per half-gallon

Chill

- fruit and herb infused water:
strawberry, cucumber, mint | pineapple basil
cantaloupe, blackberry, mint.
\$120 per gallon
- lemonade, iced tea, fruit punch
\$140 per gallon / \$90 per half-gallon
- bottled still water \$7.50 each
- Smart Water \$9 each
- assorted soft drinks, Coca-Cola \$8 each
- LaCroix sparkling water, assorted flavors \$9 each
- Vitamin Water, assorted flavors \$9 each
- bottled iced tea \$9 each
- orange, cranberry, grapefruit, apple juice
\$145 per gallon / \$95 per half-gallon
- San Pellegrino sparkling water \$8.50 each
- Red Bull, regular and sugar free \$11 each

🌿 Vegetarian 🌱 Vegan 🌾 No Added Gluten 🥛 Dairy Free

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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 9 years in a row by Condé 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. A \$3.00 per person fee is applicable for carry out containers.
\$76 per person

Salads

Mixed Greens 🌱🥗🥕
tomatoes, carrots, red onion, cucumber, herb vinaigrette

Seasonal Fruit Salad 🌱🍌🍓
assorted melons, pineapple, berries
tossed in a maple lime dressing

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** 🍅🥒🥒

Mayonnaise, Dijon and Yellow Mustard 🥒🥒

Fresh Baked Assortment of Sliced Breads 🍞🍞

House-Made Kettle Chips 🍟🍟

Assorted House-Made Mini Pastries 🥧

WINDY CITY

Maximum of 90 minutes of service. Coffee and hot tea service included. A \$3.00 per person fee is applicable for carry out containers.
\$78 per person.

Palmer House Chopped Salad 🌱🥗🥕
romaine, radicchio, red onion, cherry tomato, chickpeas,
red pepper, cucumber, kalamata olive, Italian vinaigrette

Broccoli Salad 🥦
aged cheddar, sunflower seeds, dried cranberry
tossed in a green goddess ranch

Pan Roasted Chicken 🍗
vesuvio style, green peas

Italian Beef 🍖
french roll, giardiniera, gravy

Chicago Tavern Style Margherita Pizza 🍕

Roasted Seasonal Vegetables 🥕🥒🥒

Sweets 🍪
Palmer House Brownies and Assorted Fresh
Baked Cookies

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BROWNIE OLD FASHIONED

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



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MONDAY MICHIGAN AVENUE

An \$8.00 per person cost 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.

Lunch \$88 / Dinner \$135

Salads

Acadia Mix

baby heirloom tomato, breakfast radish, cucumber, champagne vinaigrette

Quinoa

baby arugula, red grape, candied walnut, lemon vinaigrette

Haricots Verts

toasted almonds, feta

Soup

Heirloom Tomato Basil Soup

Hot Mains

Roasted Herb Chicken

lemon parsley butter, pan jus, charred green onion

Orecchiette

wild mushrooms, sundried tomato

Honey Thyme Berkshire Pork

fuji apple, whole grain mustard cider jus

Sides

Charred Brussels Sprouts

baby drop sweet peppers

Farro Risotto

mascarpone cheese, fine herbs

Sweets

Assorted House-Made Mini Pastries

Dinner Buffet Enhancements

Roasted Cod Puttanesca

Add on enhancement for an additional

\$16 per person

NOTE:

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1.00 additional per person. A \$3.00 per person fee is applicable for carry out containers.

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 Vegetarian  Vegan  No Added Gluten  Dairy Free

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 \$8.00 per person cost 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.

Lunch \$88 / Dinner \$135

Salads

Tomato Cucumber Salad 🌿🌱🥚🥛

heirloom tomato, red onion, white balsamic

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 🌿🌱🥚🥛

roasted cherry tomato, smoked sea salt

Sweets

Assorted House-Made Mini Pastries

Dinner Buffet Enhancements

Roasted Chicken 🥚🥛

green peppercorn demi-glace

Add on enhancement for an additional \$16 per person

NOTE:

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1.00 additional per person. A \$3.00 per person fee is applicable for carry out containers.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

🌿 Vegetarian 🌱 Vegan 🥚 No Added Gluten 🥛 Dairy Free

WEDNESDAY IRVING PARK

An \$8.00 per person cost 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.

Lunch \$88 / Dinner \$135

Salads

Mixed Green Salad 🌿🥗

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

Jalapeño Pineapple Slaw 🌿🥗

cilantro, lime

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

BBQ Roasted Cauliflower 🌿🥗🥗🥗

Sides

Grilled Corn Succotash 🌿🥗

Baked Cavatappi 🌿

smoked gouda, garlic panko

Sweets

Assorted House-Made Mini Pastries 🌿

Dinner Buffet Enhancements

Blackened Mahi 🥗🥗

heirloom tomato, pickled red onion

Add on enhancement for an additional \$16 per person

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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



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.
- Discover the birthplace of the world-famous Palmer House Original Brownie and explore the legacy of North America's longest-operating hotel with the History Tour. Book your tour on ResortPass.

THURSDAY MONROE

An \$8.00 per person cost 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.
Lunch \$88 / Dinner \$135

Salads

Kale

quinoa, roasted sweet potato, feta, bell pepper, cucumber, apricot 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

shakshuka, mint

Falafel

caramelized onion naan

Sides

Basmati Rice

golden raisins, toasted almond

Charred Broccoli and Red Pepper

Sweets

Assorted House-Made Mini Pastries

Dinner Buffet Enhancements

Grilled Flank Steak





garlic tahini

Add on enhancement for an additional \$16 per person

NOTE:

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 Vegetarian  Vegan  No Added Gluten  Dairy Free

FRIDAY PILSEN

An \$8.00 per person cost 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.
Lunch \$88 / Dinner \$135

Salads

Black Bean Romaine Salad 🌱
heirloom corn, cotija, chipotle 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 🌱
poblano chilis, pepitas

Sides

Pinto Beans 🌱

Mexican Rice 🌱

Sweets

Assorted House-Made Mini Pastries 🌱

Dinner Buffet Enhancements

Roasted Cod Veracruz 🌱
fire roasted tomato, caper, olive

Add on enhancement for an additional \$16 per person

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🌱 Vegetarian 🌿 Vegan 🌾 No Added Gluten 🥛 Dairy Free

LUNCH & DINNER MENUS

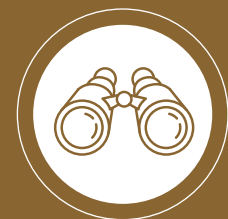


ENGAGE & EXPLORE IDEAS

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 11 of the “12 Coolest Neighborhoods around the World” by Forbes.

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 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.

SATURDAY TAYLOR STREET

An \$8.00 per person cost 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.

Lunch \$88 / Dinner \$135

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 🌿

artichoke, giardiniera vinaigrette, cherry tomato, bell pepper

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 🌿 🥚 🥚

pine nuts, lemon

Fingerling Potatoes 🌿 🥚

parmesan, herbs

Sweets

Assorted House-Made Mini Pastries 🌿

Dinner Buffet Enhancements

Roasted NY Strip 🥚 🥚

wild mushroom demi-glace

Add on enhancement for an additional \$16 per person

NOTE:

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🌿 Vegetarian 🥚 Vegan 🥚 No Added Gluten 🥚 Dairy Free

SUNDAY STATE STREET

An \$8.00 per person cost 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.
Lunch \$88 / Dinner \$135

Salads

Garden Greens

cherry tomatoes, cucumbers, shaved radish,
red wine vinaigrette

Red Potato Salad

hard boiled egg, celery, chives

Farfalle Salad

broccoli, bell peppers, onions, celery, olive

Soup

Organic Chicken Noodle

Hot Mains

Roasted Turkey Breast

herb marinated, rosemary gravy

Beef Brisket

Montreal steak rub, beef jus, creamy horseradish

Baked Ziti

san marzano tomato, mozzarella

Sides

Yukon Gold Gratin

parmesan, thyme

Roasted Baby Carrots and Root Vegetables

Sweets

Assorted House-Made Mini Pastries

Dinner Buffet Enhancements

Roasted Cod Puttanesca

Add on enhancement for an additional \$16 per person

NOTE:

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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 caesar dressing

Baby Iceberg Wedge Salad 🍴🌱

heirloom tomatoes, pickled red onion, grilled corn, queso fresco, cilantro ranch dressing

Palmer House Mixed Greens 🍴🌱🌾🥚

mixed baby lettuces, cucumber, 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 🍴🌱

Butternut Squash Bisque 🍴🌱

Entrées

Free Range Chicken Breast 🍴

parmesan potato gratin, grilled asparagus, red pepper, garlic herb jus
\$78 per person

Herb Roasted Chicken Breast 🍴

grilled artichoke risotto, haricot vert, blistered cherry tomato, pesto
\$78 per person

Flat Iron Steak 🍴

pearl onions, hen of the woods mushrooms, boursin cheese polenta, french beans
\$90 per person

Blackened Salmon 🍴

sweet corn succotash, roasted marble potato, heirloom carrot, bouillabaisse
\$78 per person

Orecchiette 🍴

zucchini, wild mushroom, marinara, basil, parmesan reggiano
\$72 per person

Vegan Eggplant and Roasted Vegetable Lattice 🍴🌱🌾🥚

seasonal vegetable cous cous, sautéed spinach, roasted pepper coulis
\$78 per person

Salad Entrées

Choice of soup course with salad entrée

Soy Marinated Steak Salad 🍴

mixed greens, green onion, pickled shaved carrot, ginger, bell pepper, sambal vinaigrette
\$78 per person

Grilled Chicken Cobb 🍴

romaine, cherry tomato, roasted corn, avocado, white cheddar, pepitas, green goddess
\$78 per person

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🍴 Vegetarian 🌱 Vegan 🌾 No Added Gluten 🥚 Dairy Free

AN APPETITE FOR CULTURE

WITH 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.



“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.”

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STATIONS

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

Artisan Cheese Display 🍷

Murcian Drunken Goat, Danish 18 month gouda, Prairie Breeze aged white cheddar, Trufetto sheep's milk pecorino, smoked almonds, candied walnuts, dried cherries, fig jam, assorted crackers and flatbreads
\$32 per person

Antipasti 🍷

16 month San Daniele prosciutto, Volpi uncured capocola, mortadella, calabrese salami, ciliegine in pesto, marinated roasted vegetables, olives, crackers, herbed crostinis
\$32 per person

Crudité 🥗

seasonal fresh vegetables, pickled peppers, assorted olives, hummus, buttermilk ranch
\$19 per person | 1 hour station
\$27 per person | 2 hour station

Seafood 🍷

chilled garlic roasted jumbo shrimp, snow crab claws
Maryland crab cakes, horseradish cocktail and remoulade
\$30 per person | 3 pieces per person

Pasta - choice of three pastas

baked ziti | meatballs, marinara, mozzarella
farfalle 🥗 | seasonal garden vegetables, pesto
rigatoni bolognese | fresh herbed ricotta
penne alla vodka | roasted organic chicken, asparagus
cheese tortellini 🥗 | marinara, Calabrian chili, parmesan
garlic breadsticks 🥗 | parmesan, crushed red pepper
\$40 per person

Dim Sum Display 🍷

shiitake mushroom potsticker 🥗🌱, crab rangoons, peking duck rolls, vegetable egg rolls 🥗🌱, sweet ginger soy, plum sauce, Thai chili
\$42 per person

Flatbreads - choice of three

soppressata | Calabrian chili, fresh mozzarella
wild mushroom 🥗 | caramelized onion
truffle pecorino | mozzarella
Italian sausage | fennel, roasted bell peppers, parmesan
margherita 🥗 | heirloom tomato, fresh mozzarella
roasted chicken | pesto, sundried tomato, mozzarella
\$42 per person

Sushi

California, spicy tuna, vegetable, shrimp tempura maki
soy sauce, pickled ginger, wasabi
\$9.75 per piece | minimum of 60 pcs

Sliders - choice of three

beef slider | white cheddar, secret sauce
roasted pork | provolone, salsa verde
beef short rib | horseradish aioli, Swiss cheese
turkey | white cheddar, cranberry aioli
black bean 🥗 | pepperjack, chipotle aioli
\$42 per person

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CARVING STATIONS

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

Roasted Strip Loin

wild mushroom demi glace 🍄🍄, steak sauce 🍴🍴,
yukon potato gratin 🍴, brioche rolls 🍴
\$46 per person

Prime Rib

wild mushroom demi glace 🍄🍄, steak sauce 🍴🍴,
yukon potato gratin 🍴, brioche rolls 🍴
\$48 per person

Chicken Gyro

tomato and feta salad 🍴, tzatziki 🍴,
lemon herb roasted potatoes 🍴🍴, pita 🍴
\$32 per person

Churrasco Flank Steak

chimichurri 🍴🍴, wild mushrooms 🍄,
goat cheese polenta 🍴, silver dollar rolls 🍴
\$36 per person

Roasted Pork

cilantro mojo 🍴, sweet plantains 🍴🍴,
black beans and rice 🍴🍴
\$42 per person

Beef Brisket

Texas BBQ 🍴, cole slaw 🍴, baked beans 🍴🍴, pretzel rolls 🍴
\$42 per person

Turkey Breast

rosemary gravy 🍴, cranberry sauce 🍴🍴,
parsnip potato puree 🍴, brioche rolls 🍴
\$34 per person

Harissa Roasted Cauliflower 🌿🍴🍴

mint yogurt 🍴, basmati rice 🍴, naan
\$30 per person

🌿 Vegetarian 🍴 Vegan 🍴 No Added Gluten 🍴 Dairy Free

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HORS D'OEUVRES

Minimum of 50 pieces of each item

COLD

- Deviled Egg, Black Truffle, Maitake Mushroom 🌱🥚
- Tomato Basil Bruschetta, Fresh Mozzarella 🌱
- Roasted Golden Beets, Whipped Ricotta, Toasted Pistachio 🌱🥚
- Beef Tenderloin, Boursin Cheese, Horseradish, Toasted Baguette
- Prosciutto Wrapped Grilled Asparagus 🌱🥚
- Roasted Vegetable Antipasto Skewers 🌱🥚
- Tuna Poke, White Soy, Sambal, Wasabi 🥚
- Smoked Salmon, Herbed Cream Cheese, Dark Rye, Caper
- Za'atar Roasted Sweet Potato, Grilled Scallion, Labneh, Chili Naan

HOT

- Beef Wellington
- Coconut Crusted Shrimp, Sweet Chili 🥚
- Black Pepper Bacon Wrapped Brussels Sprouts 🌱🥚
- Artichoke Beignet, Tomato Basil 🌱
- Chicken Empanada, Chimichurri
- Crispy Risotto Cake, Coconut, Lemongrass, Pineapple Teriyaki 🌱🌱🥚
- Baked Brie, Apricot, Puff Pastry 🌱
- Vegetable Potsticker, Sweet Soy 🌱🌱🥚
- Bacon Dates, Roasted Red Pepper 🌱🥚
- Vegetable Samosa, Zhoug 🌱
- Mediterranean Vegetable Phyllo Purse 🌱🥚
- Wild Mushroom Tart, Caramelized Onion, Gorgonzola 🌱
- BBQ Pork Wonton, Sweet Chili

\$9.50 per piece

🌱 Vegetarian 🌱 Vegan 🥚 No Added Gluten 🥚 Dairy Free

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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 gastronomic 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 garnish, 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.



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,
marinated olive, 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

Palmer House Brownie 🌿
chocolate ganache

Lemon Tart 🌿
graham cracker, whipped cream

Panna Cotta 🌿 🥚
seasonal fruit, mascarpone

Entrées

Beef Tenderloin 🥚
truffle mashed potatoes, roasted garlic
asparagus, red pepper, chimichurri
\$130 per person

Grilled Tenderloin Filet
farro mascarpone risotto, haricot vert,
seasonal squash, zinfandel jus
\$130 per person

Cabernet Braised Short Rib 🥚
hen of woods mushrooms,
boursin cheese polenta, broccolini,
roasted red pepper
\$120 per person

Blackened Mahi 🥚
garlic herb potato puree, roasted
Brussels sprouts, grilled corn,
blistered tomato, bouillabaisse
saffron broth
\$125 per person

Herb Roasted Halibut 🥚
mascarpone polenta, artichoke
caponata, grilled asparagus, pine nuts,
white wine, calabrian chili
\$125 per person

Grilled Roasted Salmon
quinoa cous cous tabbouleh, celery
root puree, broccolini, baby carrot,
preserved lemon pan sauce
\$116 per person

Roasted Chicken Breast 🥚
herb risotto, French beans,
cauliflower, pine nuts, provencal sauce
\$98 per person

Herbed Chicken 🥚
yukon gold gratinee, roasted carrot,
asparagus, rosemary jus
\$98 per person

Orecchiette 🌿
sundried tomato, peas, artichoke
heart, wild mushroom sauce
\$96 per person

Rigatoni 🌿
roasted eggplant, olive, san marzano
tomato, parmesan reggiano
\$96 per person

Roasted Cauliflower 🌿 🥚 🥚
za'atar, golden raisin quinoa pilaf,
sweet potato, marcona almond, harissa
\$96 per person

**Vegan Eggplant and Roasted
Vegetable Lattice** 🌿 🥚
seasonal vegetable cous cous, sautéed
spinach, roasted pepper coulis
\$96 per person

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DESSERTS

Dessert Display

Choice of 6 items

\$38 per person

Palmer House Brownie 🍫

Chocolate Ganache

Lemon Tart 🍋

Graham Cracker, Whipped Cream

Panna Cotta 🍰

Seasonal Fruit, Mascarpone 🥛

White Chocolate Covered Strawberries 🍓🍫

Chocolate Tart 🍫

French Macaroons 🍪

Chocolate Hazelnut Tart 🍫

Velvet Chocolate Opera Cake 🍰

White and Dark Chocolate Mousse, Chocolate Cookie 🍫

Raspberry Victoria 🍓🍓🍓

Strawberry Shortcake 🍓🍓

Chocolate Mousse Cake 🍫🍓

🍫 Vegetarian 🍓 Vegan 🥛 No Added Gluten 🥛 Dairy Free

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HOSTED BAR PACKAGES GOLD

Wine

Prosecco (DOC)
Riondo Spumante

IT \$14

Chardonnay
Columbia Crest Grand Estates
WA, USA \$16

Cabernet Sauvignon
Columbia Crest Grand Estates
WA, USA \$16

Spirits

Absolut Vodka \$16

Tanqueray Gin \$16

Bacardi Superior Rum \$16

1800 Silver Tequila \$16

Bulleit Bourbon \$16

Jack Daniel's Tennessee Whiskey \$16

Dewar's 12 Scotch \$16

DeKuyper Cordials \$16

Beer

Blue Moon \$12

Bud Light \$12

Miller Lite \$12

Corona Extra \$12

Samuel Adams Boston Lager \$14

Stella Artois \$14

High Noon Seltzer \$14

Heineken 0.0 \$10

Specialty Cocktails \$18

Zero-Proof

Sparkling Water \$9

Assorted Soft Drinks \$8

Fruit Juice \$8

1 Hour \$38 per person

Each additional hour is \$18 per person

Beer and Wine Bar

Hosted Beer and Wine Package includes chardonnay, cabernet sauvignon, domestic, import, and craft beer selections, mineral water, soft drinks, and juice.

\$38 per person, 1 hour

+ Cost of Bartender

SIPS OF
SOPHISTICATION





HOSTED BAR PACKAGES DIAMOND

Wine

**Chandon (Brut Classic)
Sparkling**
CA, USA \$22

**Chardonnay
Wente Estate (Livermore Valley)**
CA, USA \$18

**Cabernet Sauvignon
Wente Southern Hills (Livermore Valley)**
CA, USA \$18

**Sauvignon Blanc
Wairau River**
New Zealand \$18

**Pinot Noir
Ponzi Tavola**
OR, USA \$23

**Rosé
Fleur de Mer**
France \$18

Spirits

Tito's Handmade Vodka \$18

Grey Goose \$18

Ron Zacapa 23 Rum \$18

Bacardi Ocho Rum \$19

Casamingos Blanco Tequila \$18

Don Julio Reposada Tequila \$18

Knob Creek Bourbon \$18

Angel's Envy Bourbon \$19

Jameson Irish Whiskey \$18

Glenmorangie Scotch Whiskey \$18

Macallan 12 \$19

Hendrick's Gin \$18.00

Beer

Blue Moon \$12

Bud Light \$12

Miller Lite \$12

Modelo Especial \$14

Stella Artois \$14

High Noon Pineapple \$14

Goose Island IPA \$14

Heineken 0.0 \$10

Specialty Cocktails \$18

Zero-Proof

Sparkling Water \$9

Assorted Soft Drinks \$8

Fruit Juice \$8

1 Hour \$42 per person

Each additional hour is \$21 per person

Beer and Wine Bar

Hosted Beer and Wine Package includes chardonnay, cabernet sauvignon, domestic, import, and craft beer selections, mineral water, soft drinks, and juice.

\$42 per person, 1 hour

+ Cost of Bartender

ENHANCED WINE EXPERIENCE

Sparkling, White & Rosé

	<i>by the bottle</i>
Freixenet Alcohol Removed Sparkling White SPAIN	\$60
Champagne, Moët & Chandon Imperial Brut EPERNEY, FRANCE	\$175
Pinot Grigio, Teralot Family, Colli Oriental del Frutti DOC, ITALY	\$80
Sauvignon Blanc, Wairau River, Marlborough NEW ZEALAND	\$80
Sauvignon Blanc, Patient Cottat “ Le Grand Caillou” FRANCE	\$75
Riesling, Chateau Ste. Michelle COLUMBIA RIVER VALLEY, WASHINGTON	\$65
Chardonnay, Decoy by Duckhorn CALIFORNIA	\$70
Chardonnay, J Vineyards CALIFORNIA	\$70
Chardonnay, Iconoclast RUSSIAN RIVER VALLEY, CALIFORNIA	\$75
Chardonnay, Sanford Estates STA. RITA HILLS, CALIFORNIA	\$98
Rosé, Fleur de Mer COTES DE PROVENCE, FRANCE	\$75

Red

	<i>by the bottle</i>
Pinot Noir, Davis Bynum RUSSIAN RIVER VALLEY, CALIFORNIA	\$90
Pinot Noir, Ponzi Tavola WILLAMETTE VALLEY, OREGON	\$90
Pinot Noir, Meiomi CENTRAL COAST, CALIFORNIA	\$70
Merlot, Wente “Sandstone” LIVERMORE VALLEY, CALIFORNIA	\$70
Cabernet Sauvignon, Columbia Crest “H3” HORSE HEAVEN HILLS, CALIFORNIA	\$70
Cabernet Sauvignon, DAOU PASA ROBLES, CALIFORNIA	\$95
Cabernet Sauvignon, St. Hubert’s “The Stag,” CALIFORNIA	\$90
Cabernet Sauvignon, Iconoclast NAPA VALLEY, CALIFORNIA	\$95
Red Blend, Marietta Cellars Old Vine Red CALIFORNIA	\$80
Red Blend, The Prisoner CALIFORNIA	\$130

WINE LIST



*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

🌿 Vegetarian
🌱 Vegan
🚫 No Added Gluten
🥛 Dairy Free

SPECIALTY COCKTAILS

Orange Dirty Shirley

orange vodka, grenadine, Sprite, orange juice,
garnished with an orange slice and maraschino cherries
\$18

Peached Whale

amaretto, Bacardi, Malibu, peach schnapps,
passion fruit juice
\$18

Orange Pineapple Margarita

tequila, triple sec, orange juice, pineapple juice, lime juice
\$18

Mexican Sunset

grenadine, pineapple juice, amaretto,
peach schnapps, silver tequila
\$18

Malibu Barbie Drink

Malibu, vodka, cranberry juice, orange juice, pineapple juice
\$18





MOCKTAILS

Negroni Sbagliat-No

Wilfred's Aperitif, sparkling non-alcoholic prosecco
\$14

Wilfred Spritz

Wilfred's Aperitif, Fever-Tree tonic
\$14

Amaretti Sour

Lyre's Amaretto, lemon juice, egg white,
simple syrup, aromatic bitters
\$16

French 75

Lyre's Dry London Spirit, lemon juice, simple syrup,
Lyre's Classico N/A sparkling wine
\$16

LyreBird

Lyre's Agave Blanco Spirit, Lyre's Italian Spirit,
lime juice, orgeat syrup
\$16

Kentucky Buck

Ritual Whiskey Alternative, lemon juice, simple syrup,
angostura bitters, Fever-tree ginger beer, strawberry
\$16

Mediodia

Ritual Tequila Alternative, cinnamon simple syrup,
grapefruit juice, lime juice
\$14

Seedlip Espresso Martini

Seedlip Spice 94, cold brew, simple syrup
\$16

Citrus Fizz

Seedlip 42, orange marmalade cordial,
non-alcoholic sparkling wine
\$14

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. Prices do not include the Bottled Beverage Tax (3%).

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 on the 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.

Water Service

Water coolers/bubblers in the meeting space \$2.50++ per person, per day. Refreshes included in daily price.

Water service at tables are charged at \$5.00++ per person with (2) pre-determined refresh times.

Additional refreshes available for \$2.00++ per person.

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

IMPORTANT THINGS TO KNOW

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.

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

