



Event Menus

2024

Guidelines

Food & Beverage Service

Pendry Chicago is the only authorized licensee to sell and serve food, liquor, beer, and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. Pendry Chicago reserves the right to charge for the service of any food and beverages brought into the hotel in violation of this policy. If any items from a regular buffet menu are split from the menu and served later, a \$175 split course charge will apply per event. We are happy to serve less than (25) guests for lunch and dinner buffets, however we will require a minimum payment equivalent to that of (25) guests. Lunch and dinner buffets serving less than (25) guests will be limited to two entrées of the planners choosing. All menus are priced per person based on guaranteed attendance.

Taxes & Service Charges

Events are subject to 11.75% sales tax on food and beverage, 3% carbonated beverage and 25% service charge (of which 5% is taxable) on all room rental and food and beverage charges. Menu prices are subject to change and are guaranteed 60 days prior to the actual event date.

Menu Selection

To ensure that every detail is handled in a timely manner, Pendry Chicago requests that the menu selections and specific details be finalized 21 days prior to the start of the first contracted event. In the event the menu selections are not received three weeks prior to the function you will incur a minimum 15% surcharge, for product and labor. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or selections can be made. When the BEOs are finalized, please sign, and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract. All changes to the selected menu within (5) business days will incur a surcharge of 1.5x the menu price and are subject to the approval of the Executive Chef. Menu prices are subject to change and are guaranteed (90) days prior to the actual event date.

Guarantee

We need your assistance in making all your events a success! Pendry Chicago requests that clients notify the Catering and Conference Services Department with the final guarantee for food and beverage functions prior to the event by 12:00 PM (5) business days for all food & beverage functions. Guarantees for Wednesday events must be confirmed on the preceding Friday by 12:00 PM. The guaranteed number may not be reduced after this date. If a guarantee is not given to the hotel according to this timeline, the expected attendance number will be used as your guarantee. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. All increases of guest counts within (3) business days of the event will incur a surcharge of 1.5x the menu price per Guest.

Allergens Noted

Dairy, Egg, Gluten, Fin Fish, Shellfish, Peanut, Tree Nut, Soy, Sesame

Duration of Meals

Our buffets and food stations are all priced as per the below meal duration:

Breakfast Buffet – 60 Minutes
Brunch Buffet - 90 Minutes
Lunch Buffet - 90 Minutes
Breaks - 30 Minutes
Reception Stations - 60 Minutes
Dinner Buffet - 90 Minutes

Should you require additional time for your food presentation this can be arranged. Additional increments of (30) minutes are available at a cost of 25% of the original per person cost.

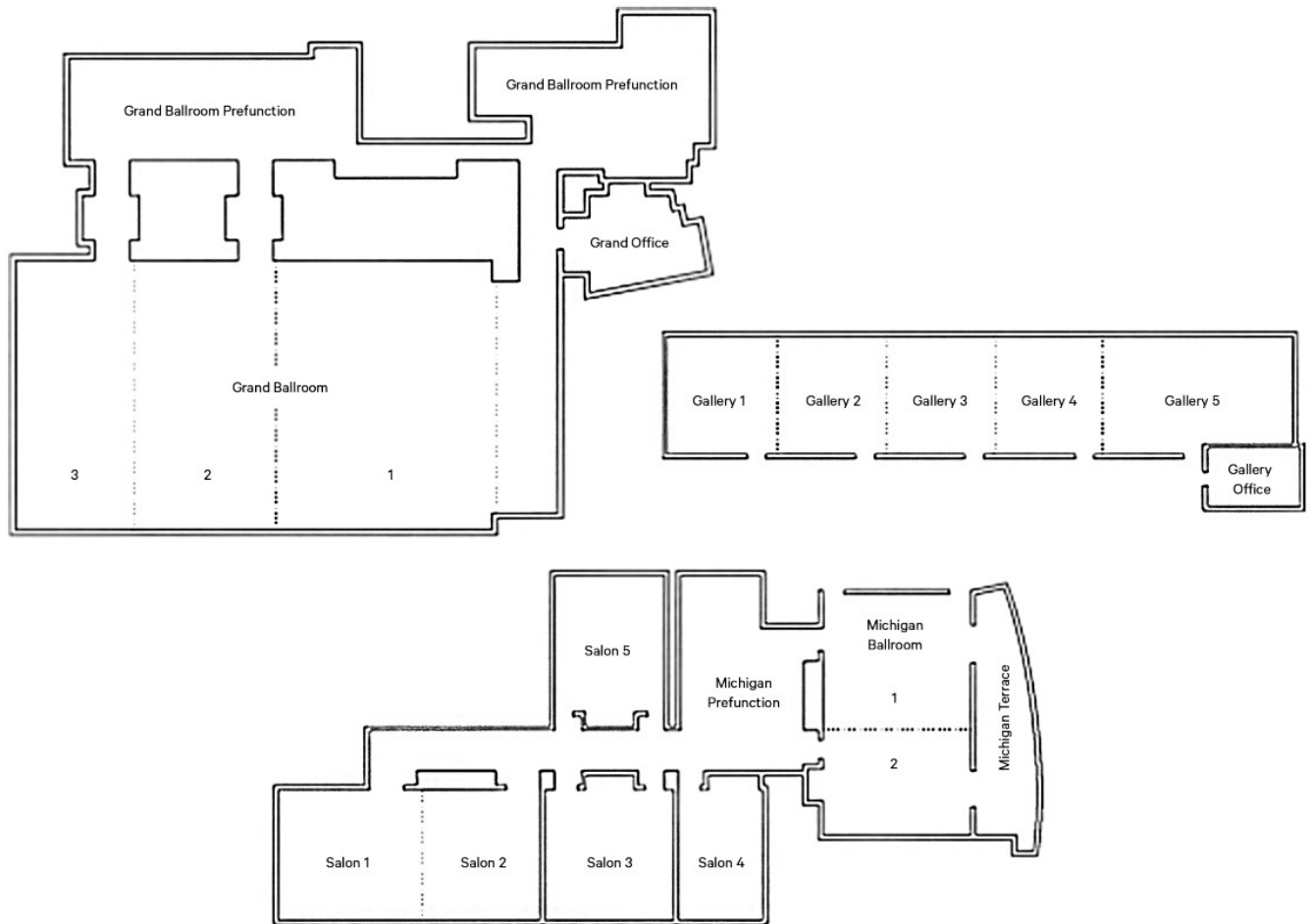
Special Meal Requests

Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, vegan, gluten free, low carb/high protein items. All requests may be subject to additional charges. Any meals catered by an approved contracted 3rd party caterer are subject to an additional surcharge for food cost and labor per chef.

Index

MEETING & EVENT SPACES	4
BREAKFAST	5
BUFFETS	5
ENHANCEMENTS	6
PLATED	7
BOXED	8
BRUNCH	9
TEA SERVICE	10
REFRESHERS	11
BREAKS	12
LUNCH	13
BUFFETS	13
PLATED	16
BOXED	17
RECEPTION	20
CANAPÉS	20
DISPLAY	21
STATION	24
DINNER	25
BUFFETS	25
PLATED	28
BEVERAGE	31
EXPERIENCES	32

Meeting & Event Spaces



Indoor Function Space	Square Footage	Dimensions (Ft.)	Ceiling (Ft.)	Rounds	Crescents	Classroom	Conference	Hollow Square	U-Shape	Theater	Reception
Second Level											
Grand Prefunction	688	43 x 16	11	-	-	-	-	-	-	-	150
Grand Ballroom	3,120	40 x 78	20	250	140	144	66	84	66	285	400
Grand Ballroom 1	1,240	40 x 31	20	72	48	54	24	36	27	120	125
Grand Ballroom 2	1,040	40 x 26	20	60	36	54	30	42	33	90	125
Grand Ballroom 3	840	40 x 21	20	60	48	36	30	36	30	100	125
Grand Office	280	20 x 14	20	10	-	-	6	-	-	-	-
Gallery Prefunction	720	30 x 24	10	-	-	-	-	-	-	-	-
Gallery Ballroom	2,310	21 x 110	10	200	140	135	100	100	90	200	250
Gallery 1, 2, 3, 4	399	21 x 19	10	40	36	18	18	18	18	50	50
Gallery 5	714	21 x 34	10	50	35	36	24	30	18	75	75
Gallery Office	132	12 x 11	10	-	-	-	6	-	-	-	-
Fourth Level											
Michigan Prefunction	608	19 x 32	9.5	-	-	-	-	-	-	-	40
Michigan Ballroom	936	24 x 39	11.5	50	35	24	24	24	21	60	80
Michigan Ballroom I	528	24 x 22	11.5	24	15	18	18	24	15	40	40
Michigan Ballroom II	408	24 x 17	11.5	20	15	12	12	15	12	36	35
Salon 1	504	21 x 24	11.5	40	24	24	12	12	12	40	50
Salon 2	420	21 x 20	11.5	40	24	24	12	12	12	40	50
Salon 1 & 2	924	21 x 44	11.5	80	48	36	24	36	36	96	120
Salon 3	418	19 x 22	11.5	30	18	18	10	10	10	30	50
Salon 4	330	15 x 22	10	-	-	-	10	-	-	-	-
Salon 5	399	19 x 21	11.5	30	18	18	10	10	10	30	50

Breakfast Buffet

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Chilled Juices

RISE & SHINE CONTINENTAL

\$50 per person / 10 guest minimum

Sliced Fruit & Berries

Freshly Baked Pastries [D](#) [E](#) [G](#)

Breads & Bagels

Butter, Cream Cheese, Preserves [D](#) [G](#)

Overnight Steel Cut Oats

Mixed Berry Jam

Greek Yogurt Parfait

Granola, Fresh Berries [D](#) [TN](#)

FRESH & LIGHT BREAKFAST

\$65 per person / 10 guest minimum

Sliced Fruit & Berries

Traditional Steel Cut Oatmeal

Brown Sugar, Golden Raisins, Almonds [TN](#)

Freshly Baked Pastries [D](#) [E](#) [G](#)

Açaí Parfait

Coconut, Peanut Butter, Banana, Hemp Hearts [D](#) [P](#) [TN](#)

Market Scrambled Eggs

Blistered Tomato [E](#)

Chicken Sausage or Vegan Sausage [S](#)

THE FIESTA

\$75 per person / 25 guest minimum

Sliced Fruit & Berries

Tres Leches Overnight Oats [D](#) [TN](#)

Greek Yogurt Parfait

Granola, Fresh Berries [D](#) [TN](#)

Create-Your-Own Chilaquiles

Adobo Chicken, Scrambled Eggs, Queso Fresco, Citrus

Crema, Salsa Roja, Pickled Jalapeños, Cilantro [D](#) [E](#)

Braised Red Mole Short Rib

Pickled Red Onion, Chihuahua Cheese [D](#) [E](#) [TN](#) [SS](#)

Crispy Potatoes

Pork Chorizo, Green Onion

TAKE ME AWAY

\$80 per person / 25 guest minimum

Sliced Fruit & Berries

Freshly Baked Pastries & Banana Bread [D](#) [E](#) [G](#)

Raspberry Mango Chia Pudding [TN](#)

Toasted Coconut Flakes, Mint

Cinnamon French Toast

Chantilly Cream, Blueberry Elderflower Compote, Maple

Syrup, Citrus Mascarpone, Almond Streusel [D](#) [E](#) [G](#) [TN](#)

Monte Cristo

Smoked Ham, Muenster Cheese, Apricot Jam [D](#) [E](#) [G](#)

Market Scrambled Eggs

Blistered Tomato [E](#)

Breakfast Meats

Choice of two: Smoked Bacon, Pork Sausage,

Chicken Sausage, Vegan Sausage [S](#)

Breakfast Buffet

ENHANCEMENTS

Priced per person

Avocado Toast | \$15

Baby Field Greens, Pickled Onions, Marinated Heirloom Cherry Tomato, Giardiniera Spread, Sourdough **G**

Black Pepper Buttermilk Biscuit | \$14

Egg White, Chicken Sausage, Red Pepper Jam **D E G**

Breakfast Burrito | \$16

Braised Red Mole Short-Rib, Chihuahua Cheese, Scrambled Egg **D E G TN**

Brown Sugar & Bourbon Pork Belly Biscuits | \$14

Fried Egg, Cheddar, Buttermilk Biscuit **D E G**

Cold Pressed Juices | \$18

Monte Cristo | \$17

Smoked Ham, Muenster Cheese, Apricot Jam **D E G**

Prosciutto Croissant | \$16

Apricot Jam, Arugula, Goat Cheese Mousse, Roasted Cherry Tomato, Chili Oil **D E G**

PLATTER ENHANCEMENTS

Priced per dozen

Artisanal Local Doughnut | \$160 **VARIES**

Blueberry French Toast | \$180

Lemon Whipped Mascarpone, Vermont Maple Syrup **D E G**

Raspberry Mango Chia Pudding | \$175

Toasted Coconut Flakes, Mint **TN**

Smoked Salmon Platter | \$300 *Serves 12*

Assorted Bagels, Cream Cheese, Tomatoes, Onions, Capers, Radish, Cucumber **D G F**

STATION ENHANCEMENTS

Priced per person | 60 minute presentation | \$250 per attendant per hour

Hot Chocolate Station | \$13

Marshmallow, Whipped Cream, Peppermint Dust, Sprinkles, Chocolate Curls **D**

Made To Order Espresso Bar | \$18

Latte, Cappuccino, Espresso, Seasonal Scones **D E G**

New York Strip Steak & Eggs Your Way Station | \$45

Potatoes, Onions, Roasted Peppers, Hollandaise **D E**

Omelet Station | \$25

Ham, Onions, Bell Peppers, Shredded Cheddar, Feta, Mushrooms, Jalapeños, Spinach, Tomatoes **D E**

Plated Breakfast

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas

PENDRY PLATED BREAKFAST

Select 1 Entrée, 1 Side | \$70 per person

Additional Entrée | \$25 per person, maximum of 3

Additional Side | \$15 per person

STARTER

Freshly Baked Pastries [D](#) [E](#) [G](#)

ENTRÉE

Egg White Frittata

Spinach, Goat Cheese, King Trumpet Mushrooms, Asparagus [D](#) [E](#) [G](#)

"Chicago Quiche"

Fire Roasted Green Bell Pepper, Mozzarella, Giardinera, Truffled Breakfast Potatoes [D](#) [E](#) [G](#)

Smoked Salmon Benedict

Sauce Choron, Salmon Roe, Dill & Lemon Potato [D](#) [E](#) [G](#) [F](#)

Brasied Short Rib & Two Sunny Side Up Eggs

Truffled Breakfast Potatoes, Bearnaise [D](#) [E](#)

Orchard French Toast

Brioche & Walnut Bread Pudding, Poached Pears, Lemon Chantilly Cream [D](#) [E](#) [G](#)

SIDE

Sliced Fruit & Berries

Greek Yogurt Parfait

Granola, Fresh Berries [D](#) [TN](#)

Breakfast On The Go

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Bottled Water, and Pendry To-Go Bag with Utensils

PENDRY BOXED BREAKFAST

Select 1 Entrée | \$70 per person

Additional Entrée | \$10 per person

INCLUDES

Greek Yogurt Parfait

Granola, Fresh Berries [D](#) [TN](#)

Freshly Baked Muffin [D](#) [E](#) [G](#)

Fresh Whole Fruit

ENTRÉE

Egg Croissant

Arugula Pesto, Chicken Apple Sausage, Scrambled Egg [D](#) [E](#) [G](#)

Brown Sugar & Bourbon Pork Belly Biscuit

Fried Egg, Cheddar, House Buttermilk Biscuit [D](#) [E](#) [G](#)

Farmer's Wrap

Scrambled Egg Whites, Bell Pepper, Onion, Potato, Cheddar Cheese, Spinach, Flour Tortilla [D](#) [E](#) [G](#)

Brunch Buffet

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Chilled Juices

LUX BRUNCH

\$125 per person / 90 minute presentation

Sliced Fruit & Berries

Freshly Baked Pastries [D](#) [E](#) [G](#)

Bagels

Butter, Cream Cheese, Preserves [D](#) [G](#)

Warm Chai Spiced Banana Coffee Cake [D](#) [E](#) [G](#)

Smoked Salmon

Capers, Onion, Tomato [F](#)

Greek Yogurt Parfait

Granola, Fresh Berries [D](#) [TN](#)

Farmer's Petite Greens

Cucumber, Avocado, Tomato, Champagne Vinaigrette

Horseradish & Herb Crusted New York Strip Steak

Market Scrambled Eggs

Blistered Tomato [E](#)

Fried Chicken Monte Cristo

Blackberry Jam [D](#) [E](#) [G](#)

Applewood Smoked Bacon

Black-Truffled Parmesan Potatoes [D](#)

ENHANCEMENT

Seafood Bar | \$55 per person

Maryland Crab Salad, Poached Tiger Shrimp, Oysters & Accompaniments [SH](#)

Afternoon Tea Service

Tea Service features a display of Seasonal Sweet & Savory Bites and Non-Alcoholic Teas by Rare Tea Cellars

CLASSIC TEA

\$85 per person | 20 guest minimum | 90 minute presentation

French Breakfast

Wild Blueberry Noir

Emperor's Genmaicha

Autumn Harvest Cranberry Apple

Gingerbread Dreams Rooibos

ENHANCEMENT

Shareable Seasonal Tea Cocktail | \$15 per person, additional selection \$10 per person

LA BELLE EPOQUE TEA

\$125 per person | 20 guest minimum | 90 minute presentation

French Breakfast

Wild Blueberry Noir

Emperor's Genmaicha

Autumn Harvest Cranberry Apple

Gingerbread Dreams Rooibos

Boozy Tea Service

Shareable Seasonal Tea Cocktail

ENHANCEMENT

Deluxe Sparkling Wine or Moët Champagne | \$15 per person

Pendry Perfect Refreshers

PACKAGED BEVERAGE SERVICE

\$35 half day | \$65 full day

Freshly Brewed Vittoria Coffee

Freshly Brewed Vittoria Decaffeinated Coffee

Herbal & Organic Hot Teas

Bottled Still Water

Bottled Sparkling Water

Assorted Soft Drinks

A LA CARTE BEVERAGE

Priced per gallon

Freshly Brewed Vittoria Coffee | \$155

Freshly Brewed Vittoria Decaffeinated Coffee | \$155

Herbal & Organic Hot Teas | \$155

Cold Brew | \$155

Hot Chocolate | \$120

Hot Spiced Apple Cider | \$120

Iced Tea | \$115

Sweetened Iced Tea | \$115

Seasonal Fruit Infused Water | \$60

A LA CARTE SNACKS

Priced per dozen

WELLNESS SNACKS

Fresh Whole Fruit | \$75

Homemade Granola Bars | \$85

Fruit & Flax Seed Smoothies | \$95

Raspberry Mango Chia Pudding | \$115

Toasted Coconut Flakes, Mint **TN**

Mezze Garden Harvest | \$105

Green Goddess Dressing **D**, Hummus

Vegetable Chips | \$90

Priced per item

Assorted Soft Drinks | \$7

Bottled Still Water | \$7

Bottled Sparkling Water | \$7

Specialty Beverages & Sports Drinks | \$9

Red Bull & Sugar-Free Red Bull | \$9

SWEET & SAVORY SNACKS

Freshly Baked Scones & Muffins | \$100 **D E G**

Freshly Baked Cookies | \$110

Chocolate Chunk, Oatmeal Raisin, Peanut Butter **D E G P**

Whoopie Pies | \$120 **D E G**

Parmesan & Truffle Potato Chips | \$144 **D**

Garrett's "Chicago Mix" Popcorn | \$168 **D S**

Themed Breaks

10 guest minimum / 30 minute presentation

FRESH OUT OF THE OVEN

\$21 per person

Freshly Baked Cookies

Chocolate Chunk, Oatmeal Raisin, Peanut Butter [D](#) [E](#) [G](#) [P](#)

Freshly Baked Pastries [D](#) [E](#) [G](#)

Freshly Baked Blondies [D](#) [E](#) [G](#)

NAVY PIER

\$33 per person

Garrett's "Chicago Mix" Popcorn [D](#) [S](#)

Pretzel Bites

Cheese, Mustard Sauce [D](#) [G](#)

Freshly Baked Macarons [D](#) [E](#) [TN](#)

Freshly Baked Cookies

Chocolate Chunk, Oatmeal Raisin, Peanut Butter [D](#) [E](#) [G](#) [P](#)

AN ISLAND IN THE SUN

\$25 per person

Tortilla Chips

Guacamole, Salsa

Agua Fresca

Orange, Hibiscus, Lime

Churros

Chocolate Sauce, Vanilla Anglaise, Salted Caramel [D](#) [E](#) [G](#)

LAKE SHORE THRIVE

\$27 per person

Detox Shots

Agua Fresca

Orange, Hibiscus, Lime

Local Kombucha

Mezze Garden Harvest

Green Goddess Dressing [D](#), Hummus

GOLD COAST

\$38 per person

Fresh Focaccia

Herb Labneh, Extra Virgin Olive Oil [D](#) [G](#)

Artisanal Cheese & Local Charcuterie [D](#)

Accoutrements

Crackers [G](#), House-made Jam, Honeycomb, Mustard, Olives, Pickles

CHICAGO STAPLES

Priced based on market availability, 48-hour notice required

Giordano's

Portillo's

Shake Shack

J.P. Graziano

Lunch Buffet

Includes Choice of Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee or Iced Tea, and Bread & Butter

PENDRY DELI

10 guest minimum

Select 2 Sandwiches | \$70 per person

Additional Sandwich | \$10 per person

INCLUDES

Smoked Tomato & Fennel Bisque **D**

Baby Gem Salad

Citrus, Radish, Cucumber, Tomato, Red Onion, Green Goddess Dressing **D**

Kale & Quinoa

Pickled Beet, Apple & Chevre, Maple Vanilla Dressing **D**

Kettle Chips & Dill Pickles **D**

Chocolate Chunk Cookies **D E G**

SANDWICHES

Turkey

Pesto Mayonnaise, Provolone, Avocado, Baby Gem, French Roll **D E G**

Roast Beef

Horseradish Mayonnaise, Pickled Red Onions, Arugula, Sourdough **E G**

Grilled Mediterranean Vegetable Wrap

Vegetable Wrap, Roasted Red Pepper Hummus, Spinach, Tomato-Olive Relish, Flour Tortilla **G**

Three Cheese Grill

Garlic Rubbed Sourdough, Dijon Mustard, Cheddar, Gruyère, Gouda **D G**

Lunch Buffet

Includes Choice of Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee or Iced Tea, and Bread & Butter

PROTEIN BOWL

10 guest minimum

Select 2 Greens, 2 Grains, 1 Protein, 1 Dressing | \$75 per person

Additional Greens, Grain, or Dressing | \$5 per person

Additional Protein | \$8 per person

INCLUDES

Market Inspired Soup VARIES

Spiced Carrot & Avocado Salad

Sprouts, Truffle Vinaigrette S SS

Deviled Eggs

Garlic Herb Mousse, Giardinera, Chive D E

Vegan Chocolate Parfait

Berry Compote

BUILD YOUR OWN PROTEIN BOWL

Greens | Baby Spinach, Farmer's Mesculin Mix, Baby Kale

Grains | Farro, Quinoa, Brown Rice

Chilled Protein | Char Crusted Steak, Herb Marinated Chicken, Citrus Poached Salmon

Dressing | Buttermilk Ranch D, Sesame Ginger Vinaigrette S SS, Roasted Red Pepper Hummus

Included Toppings | Cherry Tomatoes, Cucumber, Crumbled Feta D, Red Onion, Tofu S SS

Lunch Buffet

Includes Choice of Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee or Iced Tea, and Bread & Butter

SMOKEHOUSE

\$80 per person / 25 guest minimum

Spring Garden Salad

Pea Shoots, Red Onion, Shaved Carrots, Champagne Vinaigrette

Fusilli Pasta

Oyster Mushroom, Zucchini, Sun-Dried Tomato Vinaigrette [G](#)

Carolina BBQ Pulled Chicken

Apricot Mustard Barbeque Sauce, Brioche Buns, Shaved Red Onion, Coleslaw [D](#) [E](#) [G](#)

Dry Rubbed Beef Brisket

Melted Onion & Pepper

Honey Chipotle Salmon

Cucumber & Onion Relish [F](#)

Baked Beans

Stewed Gigantes Beans, Black Truffle Duxelle

Cornbread

Jalapeño, Bacon Jam [D](#) [E](#) [G](#)

Chef's Seasonal Dessert [VARIES](#)

CARBIDE & CARBON HARVEST

\$100 per person / 25 guest minimum

Rosemary Focaccia Bread

Whipped Ricotta, Honeycomb, Aged Balsamic [D](#) [G](#)

Citrus Crab & Avocado Shooters [SH](#)

Salad Lyonnaise

Pork Belly, Six Minute Egg, Fine Herbs, Sherry Maple Vinaigrette [E](#) [G](#) [S](#)

Asparagus, Radish & Watercress Salad

Pecorino Romano, Peppercorn Ranch [D](#)

Airline Chicken Breast

Basil Pesto, Gnocchi, Mushroom Fricassee [D](#) [E](#) [G](#)

Hanger Steak

Truffle Butter, Roasted Parsnip & Carrots, Sautéed Pea Tendrils, Basil

Goat Cheese & Artichoke Ravioli

Pistachio, Dried Orange & Fennel [D](#) [E](#) [G](#) [TN](#)

Chef's Seasonal Dessert [VARIES](#)

Plated Lunch

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, Iced Tea and Bread & Butter

PENDRY PLATED LUNCH

Select 1 Starter, 1 Entrée, 1 Dessert | Priced per person at entrée price

Additional Entrée | \$10 per person, if multiple entrées selected price defaults to highest priced entrée for the entire group

STARTER

Asparagus Veloute

Creme Fraiche, Basil [D](#)

Salmorejo Corn Chowder

Shrimp, Prosciutto, Cucumber, Tangerine Oil [SH](#)

Black Garlic Caesar Salad

Bottarga, Brioche, Parmesan Tulie [D](#) [E](#) [G](#) [F](#)

Mediterranean Salad

Bistro Greens, Olive Tapenade, Tomato Vinaigrette, Red Onions, Feta, Grapefruit Vinaigrette [D](#)

Spring Pea Salad

Frisée & Arugula, Tendrils, Goat Cheese Croquettes, Watermelon Radish, Champagne Vinaigrette [D](#) [E](#) [G](#)

ENTRÉE

Truffle Crusted Petite Filet | \$95

Parsnip Purée, Asparagus, Peas, Bordelaise Sauce [D](#)

New Zealand Rack of Lamb | \$95

Lamb Ragout, Tuscan Kale, Citrus Gremolata [G](#)

Airline Chicken Breast | \$75

Morel Mousse, Pont Neuf Potato, Pattypan Squash, Carrot, Chicken Jus [D](#)

Pan Seared Striped Bass | \$85

Forbidden Black Rice, Cauliflower Purée, Tomato Vinaigrette, Fennel, Citrus [D](#) [F](#)

Chilled Maine Lobster & Avocado Salad | \$90

Butter Lettuce, Radish, Citrus [SH](#)

Potato Gnocchi | \$75

Parmesan, English Peas, Melted Leeks, Tomato Beurre Monte [D](#) [G](#)

DESSERT

Strawberry Rhubarb Cobbler

Ginger Chantilly [D](#) [G](#)

Tiramisu

Spiced Cocoa, Lady Fingers, Espresso [D](#) [E](#) [G](#)

Lunch On The Go

Includes Bottled Water and Pendry To-Go Bag with Utensils

SALAD & SANDWICH

10 guest minimum

Select 1 Salad, 2 Sandwiches, 2 Sides | \$75 per person

Additional Sandwich | \$15 per person

SALAD

Mediterranean Salad

Cucumbers, Kalamata Olives, Tomatoes, Red Onions, Feta, Grapefruit Vinaigrette **D**

Quinoa Salad

Pomegranate, Roasted Butternut Squash, Brassicas, Lemon Vinaigrette

Spring Garden

Pea Shoots, Red Onion, Shaved Carrots, Champagne Vinaigrette

SANDWICHES

Turkey

Petso Mayonnaise, Provolone, Avocado, Baby Gem, French Roll **D E G**

Roast Beef

Horseradish Mayonnaise, Pickled Red Onions, Arugula, Sourdough **E G**

Grilled Mediterranean Vegetable Wrap

Red Pepper Hummus, Spinach, Tomato-Olive Relish, Flour Tortilla **G**

SIDES

Freshly Baked Brownies **D E G**

Freshly Baked Chocolate Chunk Cookies **D E G**

Mixed Nuts **D P TN**

Popcorn

Potato Chips

Fresh Whole Fruit

Lunch On The Go

Includes Bottled Water and Pendry To-Go Bag with Utensils

PROTEIN BOWL

10 guest minimum

Select 2 Greens, 2 Grains, 1 Protein, 1 Dressing, 2 Sides | \$80 per person

Additional Greens, Grain, or Dressing | \$5 per person

Additional Protein | \$8 per person

BUILD YOUR OWN PROTEIN BOWL

Greens | Baby Spinach, Farmer's Mesculin Mix, Baby Kale

Grains | Farro, Quinoa, Brown Rice

Chilled Protein | Char Crusted Steak, Herb Marinated Chicken, Citrus Poached Salmon

Dressing | Buttermilk Ranch [D](#), Sesame Ginger Vinaigrette [S](#) [SS](#), Roasted Red Pepper Hummus

Included Toppings | Cherry Tomatoes, Cucumber, Crumbled Feta [D](#), Red Onion, Tofu [S](#) [SS](#)

SIDES

Freshly Baked Brownies [D](#) [E](#) [G](#)

Freshly Baked Chocolate Chunk Cookies [D](#) [E](#) [G](#)

Mixed Nuts [D](#) [P](#) [TN](#)

Popcorn

Potato Chips

Fresh Whole Fruit

Reception Canapés

COLD CANAPÉS

\$150 per dozen | 2 dozen minimum

Manchego Crostini

Port Glazed Fig, Prosciutto [D](#) [G](#)

Watermelon Crostini

Sun-Dried Tomato, Basil Sugar, Feta [D](#) [G](#)

Rolled Goat Cheese

Beet, Orange, Quinoa, Cumin Oil, Watercress [D](#)

Peekytoe Crab Salad

Roasted Pepper Aioli, Garlic Focaccia Crisp [E](#) [G](#) [SH](#)

Chicken Liver Mousse

Sourdough Crisp, Amarena Cherry, Frisée, Cured Egg Yolk [D](#) [E](#) [G](#)

Smoked Salmon Tart

Citrus Crème Cheese Mousse, Crispy Capers, Meyer Lemon Curd [D](#) [E](#) [G](#) [F](#)

Tuna Poké

Blue Corn Tortilla, Espelette, Wakame, Avocado Crema [D](#) [F](#)

Poached Shrimp

Mango Relish, Creole Aioli [E](#) [SH](#)

Prime Beef Carpaccio

Blini, Truffle, Parmesan [D](#) [E](#) [G](#)

Vegetable Spring Roll

Cucumber, Carrot, Mint, Hoisin [S](#)

HOT CANAPÉS

\$150 per dozen | 2 dozen minimum

Braised Oxtail Empanada

Jalapeño-Pineapple Jam, Petite Basil [G](#)

Crispy Rice

Avocado Mousse, Pickled Beet, Mint

Chicken Saltimbocca

Peach BBQ Salsa Verde [G](#)

Crispy Shrimp Tempura

Ginger Sesame Sauce [SH](#) [S](#) [SS](#)

Brie & Smoked Chicken Croquettes

Quince Jam [D](#) [E](#)

Buttermilk Chicken & Belgian Waffles

B&B Maple Syrup [D](#) [E](#) [G](#)

Spicy Orange Duck Wonton

Orange Sweet & Sour [E](#) [G](#) [SH](#)

Wild Mushroom Strudel

Smoked Red Bell Pepper Coulis, Whipped Feta, Chives [D](#) [E](#) [G](#)

Seared Scallops

Orange Mignonette, Pickled Jalapeño [SH](#)

Reception Display Stations

60 minute presentation

ARTISANAL CHEESE SELECTION

\$32 per person

Handcrafted Cheese Display [D](#)

Grilled Sourdough & Crackers [G](#)

Accompaniments

Fresh & Dried Fruit, Honeycomb, Toasted Nuts [TN](#)

SLIDER BAR

Select 2 Sliders | \$37 per person

Additional Slider | \$5 per person

Angus Beef

Cheddar [D](#) [E](#) [G](#)

Carolina BBQ Pulled Chicken

Apricot Mustard Barbeque Sauce [D](#) [E](#) [G](#)

Black Bean & Corn

Cilantro Aioli [G](#)

Lobster Roll | \$2 per person

Japanese Milk Bread [D](#) [E](#) [G](#) [SH](#)

Accompaniments

Buttermilk Ranch [D](#), Fried Pickles [G](#), Kettle Chips

QUESADILLA BIRRIA

\$34 per person

Quesadilla

Oaxaca Cheese, Fire Roasted Vegetable, Guajillo Beef
Short Rib [D](#) [G](#)

Birria Chili Broth

Accompaniments

Guacamole, Pico de Gallo, Sour Cream [D](#)

CHARCUTERIE BOARD

\$38 per person

Local Charcuterie Meats

Grilled Sourdough & Crackers [G](#)

Accompaniments

Dijon Mustard, Dried Fruits, Gherkins, Jam, Olives, Pickles

WINDY CITY FLATBREADS

Select 2 Flatbreads | \$34 per person

The Tuscany

Italian Sausage, Pepperonata, Arugula, Buffalo Mozzarella
[D](#) [G](#)

The Fig Grove

Prosciutto, Caramelized Fig, Arugula, Aged Balsamic [D](#) [G](#)

The Pompei

Hot Honey, Pepperoni, Pomodoro, Mozzarella, Mint, Basil
[D](#) [G](#)

The Bounty

Roma Tomato, Basil Pesto, Truffled Burrata Cheese, Crispy
Garlic Chip [D](#) [G](#)

The Sardina | \$5 per person

Bianca, Maine Lobster, Aged Parmigiano, Caviar, Chives,
Shallot [D](#) [G](#) [F](#) [SH](#)

CHICAGO STAPLES

Priced based on market availability, 48-hour notice required

Giordano's

Portillo's

Shake Shack

J.P. Graziano

Reception Display Stations

60 minute presentation

OAK STREET RAW BAR

\$65 per person

Poached Shrimp [SH](#)

Snapper Ceviche [F](#)

Yellow Fin Tuna Crudo [F](#)

Oysters on a Half Shell [SH](#)

Accompaniments

Lemon Wedges, Cocktail Sauce, Mignonette

ENHANCEMENTS

Snow Crab Claws Cocktail | \$40 per person [SH](#)

Osetra Caviar | \$150 per ounce [F](#)

Hokkaido Uni | \$250 per 200 grams [SH](#)

PENDRY GARDEN

\$28 per person

Mozzarella Mixto

Melon, Heirloom Tomato, Asparagus [D](#)

Antipasti

Marinated Artichokes, Grilled Seasonal Vegetables

Accompaniments

Buttermilk Ranch [D](#), Hummus, Olive Tapenade

RAMEN NOODLE STATION

\$45 per person

Orange Chicken Thigh [G](#)

Pork Belly

Roasted Garlic Chicken Broth [S](#) [SS](#)

Ramen Noodles [G](#)

Accompaniments

Bok Choy, Shiitake Mushroom, Snow Peas, Soft Boiled Egg [E](#), Tofu [S](#) [SS](#), Scallions, Sesame Seeds [SS](#)

Sauces

Chili Crisp [S](#), Soy Sauce [S](#)

SUSHI STATION

\$60 per person

Assortment of Nigiri, Sashimi & Maki Rolls [F](#) [SH](#)

Accompaniments

Regular & Light Soy Sauce [S](#), Pickled Ginger, Wasabi, Sesame Cucumber Salad [S](#) [SS](#)

KOREAN BBQ

\$55 per person

Beef Bulgogi [S](#) [SS](#)

Pork Belly

Braised Shiitake Mushrooms [S](#) [SS](#)

Steamed Lemon Grass Jasmine Rice

Coriander

Vegetables

Bok Choy, Green Onion, Kimchi [F](#), Pickled Bean Sprouts, Red Leaf Lettuce, Spicy Cucumber Salad [S](#) [SS](#), Spicy Marinated Tofu [S](#) [SS](#)

Sauces

Gochujang Sauce [S](#) [SS](#), Korean BBQ Sauce [S](#) [SS](#), Ssamjang [S](#) [SS](#)

Reception Display Stations

60 minute presentation

BEIGNETS & CHURROS

\$23 per person

Freshly Baked Beignets [D](#) [E](#) [G](#)

Freshly Baked Churros [D](#) [E](#) [G](#)

Sauces

Chocolate Sauce, Vanilla Anglaise, Salted Caramel [D](#)

PAVLOVA

\$25 per person

Plain or Chocolate Pavlova [D](#) [E](#)

Toppings

Amarena Cherries, Cookie Crumble, Strawberry Mango

Fillings

Cookies & Cream, Lemon Curd, Mango, Whipped Cream, Yogurt

SEASONAL PASTRY

\$25 per person

Seasonal Cheesecake & Entrement Display [VARIES](#)

Reception Action Stations

60 minute presentation | \$250 per Chef attendant per hour

CARVING STATION

Priced per item

Slow Roasted Rack of Lamb | \$725 Serves 25

Italian Salsa Verde, Mint

Rosemary Dijon Roasted Prime Rib | \$785 Serves 30

Beef Bordelaise & Horseradish Creme [D](#)

Sea Salt Roasted Prime Beef Tenderloin | \$725 Serves 15

Sauce Au Poivre & Bearnaise [D](#) [E](#)

Truffle Butter Poached Whole Maine Lobster | \$650 Serves 20 [D](#) [SH](#)

Orange Chipotle Glazed Rohan Duck Breasts | \$615 Serves 20

Teriyaki Honey [S](#) [SS](#)

Hot Smoked Norwegian Salmon | \$575 Serves 20

Lemon Caper & Caviar Beurre Blanc, Dill Cucumber Salad [D](#) [F](#)

Roasted Apple Cider Brined Turkey | \$560 Serves 20

Herb & Garlic Jus

ICE CREAM SOCIAL

\$24 per person

Ice Cream Pops [D](#) [E](#) [G](#)

Ice Cream Sandwiches [D](#) [E](#) [G](#)

Dinner Buffet

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

WINE COUNTRY DINNER

\$170 per person / 25 guest minimum

Exquisite French Cheeses

Jams, Honey, Accoutrements [D](#) [G](#)

Sunchoke Soup

Puffed Rice, Hen of the Woods Mushroom, Apple Butter [D](#)

Bistro Greens

Brie & Pears, Balsamic Honey Vinaigrette [D](#)

Tuscan Salad of Artisan Greens

Heirloom Cherry Tomatoes, Olives, Roasted Cippolini Onions, Parmesan Basil Vinaigrette [D](#)

Spinach Salad

Candied Pecans, Dried Cherries, Point Reyes Bleu Cheese, Raspberry Vinaigrette [D](#) [TN](#)

Porcini Dusted Hangar Steak

Celeriac, Mushroom Ragu, Herb Jus

Pacific King Salmon En Croute

Caviar Beurre Blanc, Red Sorrel [D](#) [G](#) [F](#)

Rigatoni

Sun-Dried Tomato Ricotta, Kale Pesto, Aged Balsamic, Pine Nut [D](#) [G](#) [TN](#)

Roasted Beef En Croute

Filo, Truffled Labneh [D](#) [G](#)

Chocolate & Salted Caramel Tart

Chantilly Crème [D](#) [E](#) [G](#)

Strawberry & Cream

Pate a Choux Puff, Fresh Berries [D](#) [E](#) [G](#)

Dinner Buffet

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

ADVENTURES OF THE AMALFI COAST

\$150 per person | 25 guest minimum

Asparagus & Goat Cheese Soup

Aged Balsamic, Pickled Ramps, Focaccia Crostini [D](#) [E](#) [G](#)

Caesar Salad

Petite Prawns, Charred Brassicas, Endive, Parmesan, Caesar Dressing [D](#) [E](#) [G](#) [SH](#)

Tuna Niçoise Salad

Eight-Minute Egg, Farmer's Greens, Radish, Olive Tapenade, Champagne Vinaigrette [E](#) [F](#)

Capri Flatbread

Pistachio Pesto [D](#) [G](#) [TN](#)

Melon & Prosciutto Mixto

Mint, Pine Nut [TN](#)

Wild Mushroom Polenta

Porcini Mushroom Panisse, Corn, Popped Sorghum, Parmigiano [D](#)

Grilled Swordfish

Olive & Sun-Dried Tomato Tapenade, Caulilini, Calabrese Tomato Butter [F](#)

Black Garlic Glazed Beef Short Rib

Pommes Puree, Fennel, Carrots, Escarole [D](#)

Gnocchi & Parmesan Cream

Summer Squash, English Peas, Petite Basil [D](#) [G](#)

Paloma Pavlova

Grapefruit Textures, Meyer Lemon Semifreddo, Mint [D](#) [E](#)

Chocolate Pot De Crème [D](#) [E](#)

Dinner Buffet

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

GREAT LAKES BOUNTY

\$195 per person / 25 guest minimum

Roasted Corn & Crab Chowder [D](#) [SH](#)

Gruyere Croquette

Saffron Aioli, Espellete [D](#) [E](#) [G](#)

Panzanella Heirloom Tomato Salad

Arcadian Greens, Truffled Burratta, Grilled Zucchini, Balsamic Glaze [D](#) [G](#)

Crispy Butternut Squash & Spinach Salad

Goat Cheese, Bacon & Shallot Vinaigrette [D](#)

Field Mushrooms & Baked Leeks

Parmesan, Chimichurri [D](#)

Smoked Beef Tenderloin Medallions

Caramelized Cippolini Onions, Bleu Cheese Butter, Grilled Asparagus [D](#)

Diver Scallops

Corn, Carrot & Chorizo Succotash, Baby Kale [D](#) [SH](#)

Orange Honey Glazed Amish Chicken

Spring Carrot & Peas, Herb Jus [D](#)

Truffle & Parmesan Fingerling Potatoes [D](#)

Raspberry & Lemon Tart

Vanilla Meringue [D](#) [E](#) [G](#)

Strawberry & White Chocolate Cheesecake [D](#) [E](#) [G](#)

Dinner Buffet

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

PENDRY PRIME

\$245 per person | 25 guest minimum

Spiced Carrot Soup

Parsnip, Crème Fraîche, Dill, Rye [D](#) [G](#)

Wedge Salad

Crispy Pork Belly, Point Reyes Bleu Cheese, Blooming Onion Rings, Green Goddess Dressing [D](#) [G](#)

Market Asparagus

Radish, Sauce Gribiche [E](#)

Steak Tartare | Enhance to Wagyu and/or Shaved Truffle at Market Price

Black Garlic Aioli, Quail Eggs, Crostini [E](#) [G](#) [S](#)

Colossal Shrimp Cocktail

Smoked Cocktail Sauce, Charred Lemon [SH](#)

Thrice Cooked Potatoes

Truffle Fonduta, Chives [D](#)

Charred Broccolini

Romesco, Calabrian Butter [D](#) [TN](#)

Foraged Mushroom Fricassée [D](#)

Salt Baked 50oz Tomahawk Ribeye | Enhance to Wagyu and/or Shaved Truffle at Market Price

Port Butter & Roasted Bone Marrow, Peppercorn & Cognac Cream, Horseradish Cream [D](#)

Dry Aged Beef Tenderloin & Maine Lobster | Enhance to Wagyu and/or Shaved Truffle at Market Price

Cauliflower, Broccolini, Furikake & Brown Butter Hollandaise [D](#) [E](#) [SH](#) [SS](#)

BBQ Swordfish Steak

Pistachio Butter, Capers & Lemon Confit [F](#) [TN](#)

Berkshire Bone-In Pork Chop

Plum & Shallot Agrodolce, Whole Grain Mustard Jus

Lemon Meringue Tart

Blueberry Citrus Compote, Lemon Balm [D](#) [E](#) [G](#)

Pistachio Mille Feuille

23K Gold, Apricot, Honey, Cocoa Nibs [D](#) [G](#) [TN](#)

Plated Dinner

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

MARKET BRASSERIE

10 guest minimum

Select 1 Starter, 1 Entrée | Priced per person at entrée price

Additional Entrée | \$25 per person, if multiple entrées selected price defaults to highest priced entrée for the entire group

STARTER

Wild Mushroom Tartlette

Thyme Duxelle, Red Bell Pepper Coulis, Whipped Goat Cheese [D](#) [G](#)

24-Hour Roasted Beet Salad

Citrus, Candied Pecans, Blue Cheese Espuma, Blueberry Pomegranate Vinaigrette [D](#) [TN](#)

Beef Carpaccio

Caperberry, Arugula, Tonnato, Tomato & Balsamic Gastrique

Lola Rossa "Lyonnaise" & Pork Belly

65 Degree Egg, Champagne Vinaigrette, Fine Herbs, Brioche [D](#) [E](#) [G](#)

Goat Cheese Tortellini

Burnt Butter, Pine Nut, Raisins [D](#) [E](#) [G](#)

Asparagus Veloute

Tarragon Potatoes, Pancetta Pangratatto [D](#)

ENTRÉE

Prime Strip Loin | \$125

Carrot, Pommes Souffle, Cippolini, Sauce Au Poivre [D](#)

Heritage Airline Chicken Breast | \$90

Truffle Pommes Puree, Hen of the Woods, Sauce Vin Jaune [D](#)

Branzino | \$105

Prawn & Tomato Butter, Cherry Tomato, Asparagus, Summer Squash [D](#) [F](#) [SH](#)

Roasted Beet En Croute | \$90

Truffled Labneh, Herb & Almond Crumble [D](#) [G](#) [TN](#)

Rohan Duck Breast | \$125

Braised Endive, Tart Cherry Mustard, Beet Root

DESSERT

Lemon Meringue Tart

Blueberry Citrus Compote, Lemon Balm [D](#) [E](#) [G](#)

Plated Dinner

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

FRUTTI DI MARE

10 guest minimum

Select 1 Starter, 1 Entrée | \$145 per person

Additional Entrée | \$25 per person

STARTER

Diver Sea Scallop | \$10 per person

Spinach Arancini, Pancetta [D](#) [E](#) [G](#) [SH](#)

Hiramisa Crudo

Cucumber, Finger Lime, Yuzu Kosho [F](#) [S](#)

Smoked Salmon Caesar

Asiago Frico, Black Garlic Dressing, Shaved Asparagus, Six-Minute Egg [D](#) [E](#) [F](#)

Sesame Seared Ahi Tuna Tostada

Tobiko Caviar, Puffed Rice, Togarashi Aioli [E](#) [F](#) [S](#) [SS](#)

Stracciatella

Grilled Zucchini, Mint, Preserved Meyer Lemon [D](#)

Grilled Octopus Salad

Romesco, Sherry & Piquillo Aioli [E](#) [SH](#) [TN](#)

Lobster Bisque

Brioche, Tarragon Oil, Cognac Essence [D](#) [E](#) [G](#) [SH](#)

ENTRÉE

Chilean Sea Bass

Dill Beurre Blanc, Haricot Vert, Osetra Caviar [D](#) [F](#)

Thai Red Snapper

Orange Gremolata, Forbidden Black Rice, Red Curry Brodo [F](#)

Sorrel Butter Poached Halibut

Tomato Confit, Avocado Mousse, Corn Miso Emulsion [D](#) [E](#) [F](#) [S](#)

BBQ Swordfish

Pistachio, Capers, Lemon [F](#) [TN](#)

DESSERT

Hazelnut Rocher

Milk Chocolate Mousse, Dark Chocolate Caramel, Cocoa & Hazelnut Streusel, Hazelnut Praline, Gold Luster [D](#) [G](#) [TN](#)

Plated Dinner

Includes Freshly Brewed Vittoria Regular Coffee & Decaffeinated Coffee, Herbal & Organic Hot Teas, and Bread & Butter

PIEDMONT PRIME

10 guest minimum

Select 1 Starter, 1 Entrée | \$165 per person

Additional Entrée | \$25 per person

STARTER

Wedge Salad

Crispy Pork Belly, Point Reyes Bleu Cheese, Blooming Onion Rings, Green Goddess Dressing [D](#) [G](#)

Market Asparagus

Radish, Sauce Gribiche [E](#)

Spiced Carrot Soup

Parsnip, Crème Fraiche, Dill, Rye [D](#) [G](#)

Colossal Shrimp Cocktail

Smoked Cocktail Sauce, Charred Lemon [SH](#)

ENTRÉE

Dry Aged Ribeye

Grilled Asparagus, Smoked Onion Soubise, Chianti Truffle Jus [D](#)

Roasted Rack of Lamb

Pea Risotto, Artichoke Romana, Tendrils, Pomegranate Gastrique [D](#)

Prosciutto Wrapped Berkshire Pork Chop

Manilla Clams, Spinach, Almond, Sour Cherry Prosecco Jus [D](#) [SH](#) [TN](#)

Prime Black Angus Filet Mignon

Smoked Bone Marrow, Persillade Potatoes, Lemon Confit [D](#)

Brioche Crusted Halibut

Prawn & Safron Brodo, Leeks, Carrot [D](#) [G](#) [F](#) [SH](#)

Wild Mushroom Polenta

Porcini Mushroom Panisse, Corn, Popped Sorghum, Parmigiano [D](#)

DESSERT

Deconstructed Cheesecake [D](#) [E](#) [G](#)

Beverage Package

Priced per person per hour | 2 hour minimum | \$250 per hour per bartender

PENDRY'S BEER & WINE

\$30 per person

Domestic & Imported Beers

House Red, White & Sparkling Wine

Still & Sparkling Water, Soft Drinks

PENDRY'S CLASSIC

\$35 per person

Dewar's Scotch

Rittenhouse Rye

Buffalo Trace Bourbon

El Tesoro Blanco Tequila

Plantation 3 Start White Rum

Ford's Gin

Tito's Vodka

House Red, White & Sparkling Wine

Domestic & Imported Beers

Still & Sparkling Water, Soft Drinks

PENDRY'S PRIME

\$40 per person

Glenmorangie 10-Year Scotch

High West Double Rye

Maker's Mark Bourbon

Casamigos Blanco Tequila

Mount Gay Eclipse Rum

Sipsmith Gin

Kettle One Vodka

House Red, White & Sparkling Wine

Domestic & Imported Beers

Still & Sparkling Water, Soft Drinks

PENDRY'S LUXE

\$45 per person

Johnny Walker Black Scotch

Michter's 10-Year Rye

Uncle Nearest Whiskey

Casa Dragones Blanco Tequila

Ron Zacapa 23-Year Rum

Hendrick's Gin

Grey Goose Vodka

House Premium Red, White & Sparkling Wine

Domestic & Imported Beers

Still & Sparkling Water, Soft Drinks

HOSTED CONSUMPTION BAR

Priced per item

Classic Cocktails | \$16

Prime Cocktails | \$18

Luxe Cocktails | \$20

House Wines | \$16

House Premium Wines | \$18

Domestic Beers | \$10

Imported Beers | \$11

Bottle Waters | \$10

Soft Drinks | \$8

CUSTOM COCKTAIL

\$22 per person

Add to existing beverage package

Meet with our Pendry Mixologist, and create
a Custom Cocktail tailored specifically to
your event.

Experiences

Subject to Availability

SHRUB BAR | NON-ALCOHOLIC EXPERIENCE

\$45 per person | 45 minute presentation | \$250 attendant fee

This unique experience is rooted in history, similar to Pendry Chicago. Shrubs are a concoction of fruit, vinegar, and sugar, dating back to the 17th century. Our seltzer bar allows you to mix your own flavored seltzer water using the shrub of your choice. Tangy and refreshing, they make for the perfect pick-me-up for the afternoon break between meetings.

ROOFTOP COCKTAIL TEAM-BUILDING

\$65 per person | 60 minute presentation

Step into Château Carbide, our 24th floor rooftop bar, and learn how to make an iconic Chicago cocktail: the Old Fashioned. Join our expert Pendry Mixologists as they guide you through crafting a cocktail in a unique team-building format.

CHÂTEAU CARBIDE BEVERAGE CLASS

\$75 per person | 60 minute presentation

Two unique beverage classes are available, both lead by our Pendry Mixologists: a classic cocktail class or a chocolate & bourbon pairing class. Either can be enjoyed while taking in the views of downtown Chicago from Château Carbide, our 24th floor rooftop bar.

A TASTING WITH PENDRY CHEFS

\$275 per person | 9-course tasting

A nine-course menu showcases the kitchen prowess at Pendry Chicago. This curated intimate experience features our Pendry Chefs, tailoring a special menu just for you for this night of celebration.

DELICIOUS DIM SUM

\$90 per person | 90 minute presentation

A team-building experience that makes it easy to see why dim sum translates to “touch the heart.” Lead by Pendry Chefs, practice the steps for making the perfect dumpling—from forming and folding to pleating and steaming. Prepare delicious fillings for a variety of savory treats (while sipping on cocktails!) and receive a special gift with instructions for making at home.

HOMEMADE PASTA WORKSHOP

\$75 per person | 90 minute presentation

Create pasta dough with the perfect sauce to compliment it alongside Pendry Chefs, all while sipping on Italian wines. In this exciting experience, your group will split into teams to showcase your soon to be learned new skills. At the conclusion of the event, the Pendry Chefs will have a tasting to determine the best pasta and putting your team to the test.

THE CHICAGO DOG

\$60 per person | 60 minute presentation

Like other iconic Chicago foods, the city’s hot dog has achieved a degree of fame. Pendry Chefs will take you through the history while demonstrating both the classic version and Pendry’s interpretation. Individually create the next Chicago hot dog (with a beer in hand!), complete with an array of toppings. The best dish takes home a custom trophy to celebrate the win!