



Catering  
Menu



# BREAKFAST BUFFET

Served with regular and decaffeinated coffee, hot tea and fresh orange juice, grapefruit, and cranberry juice. We politely request a 15-guest minimum for buffets. A \$150 service fee will be added to all buffets under 15-guests. Price are per guest, unless noted.

## **CONTINENTAL / \$42**

greek yogurt & homemade granola parfait, seasonal breakfast breads, fresh berry jam, whipped butter, seasonal fruit salad

## **ONTARIO STREET / \$45**

scrambled farm eggs white cheddar and chives breakfast sausage, smoked bacon, breakfast potatoes, seasonal fruit salad, seasonal breakfast bread

## **SOHO LOX SPREAD / \$55**

assorted bagels, smoked salmon, white fish salad, deviled egg, whipped plain and scallion cream cheese, butter, crushed avocado, shaved red onion, tomato and capers

## **FOX IN THE HEN HOUSE / \$48**

scrambled farm eggs, crispy fried chicken, house made buttermilk biscuits, sausage gravy, whipped honey butter and local hot sauce, breakfast potatoes

## **SWEET AND SAVORY / \$54**

scrambled farm eggs, breakfast sausage, smoked bacon and breakfast potatoes, choice of pancakes or french toast served with whipped butter and maple syrup and fresh fruit

## **HOMESTYLE BREAKFAST / \$54**

house made buttermilk biscuits and gravy, scrambled farm eggs or white cheddar and chives, breakfast sausage and smoked bacon, breakfast potatoes, fruit salad, seasonal breakfast breads

## **ENHANCEMENTS**

Bacon, Fried Egg, Cheese, Ham on a Croissant / \$13

Yogurt parfait / \$8

Breakfast Ham / \$10

Pork Sausage / \$10

French Toast / \$14

Buttermilk Biscuits / \$6





# MEETING BREAKS & STATIONED SNACKS

Pricing is per person unless noted otherwise. Served for 2 hours.

## **ENERGY BREAK / \$15**

granola bars, whole fruit  
seasonal agua frescas

## **CRUDITE / \$18**

flatbreads and seasonal vegetables  
roasted garlic hummus, buttermilk  
ranch

## **CHEESE / \$25**

chef's selection of artisanal cheeses,  
house made breads, marinated olives,  
cornichons, seasonal fruit preserve  
and whole grain mustard

## **CHARCUTERIE / \$29**

chef's selection of cured meats,  
house made breads, marinated olives,  
cornichons, seasonal fruit preserve  
and whole grain mustard

## **CHEESE & CHARCUTERIE / \$38**

chef's selection of cured meats and  
artisanal cheeses, house made breads,  
marinated olives, cornichons, seasonal  
fruit preserve and whole grain  
mustard

## **SEASONAL FRUIT / \$18**

vanilla yogurt, honey, fresh herbs

## **SUNDAE BAR / \$25**

vanilla and chocolate ice creams,  
strawberries, pineapple, salted  
peanuts, brownies, whipped cream,  
chocolate nestle, chocolate and  
caramel sauce, marshmallows  
\*requires additional chef for \$150\*

## **SWEETS**

Chocolate Chip and Oatmeal Raisin  
Cookie / \$9  
Assortment of Mini Desserts / \$16  
Mini Ricotta Doughnuts / \$8  
Bite Size Seasonal Tarts / \$6  
Ice Cream Sandwich / \$12

## **LURE SUSHI BAR / \$65**

chef's selection of house signature  
rolls and maki rolls

## **LURE CLASSICS / \$55**

mini lobster rolls, mini crab cakes,  
tuna tacos, bash sliders, chicken  
lollipops

## **LURE RAW BAR / \$58**

east and west coast oysters, jumbo  
shrimp cocktail, snow crab claws  
served with cocktail sauce, dijonaise,  
mignonette, and lemon (+alaskan king  
crab \$15pp)

# BUFFET STYLE WORKING LUNCH

Served with coffee and iced tea. We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets fewer than 15 guests. Buffets will be refreshed for one hour. Pricing is per person unless noted otherwise.

## **DELI BUFFET / \$56**

choice of one salad, three sandwiches, two sides, one dessert

## **DELI SPREAD / \$54**

sliced artisan meats & cheeses lettuce, tomato, shaved onion, pickles variety of breads, condiments, choice of two sides or salads, one dessert

## **BOXED LUNCH / \$49**

choice of two sandwiches, one side or salad bottled water, one piece of whole fruit, cookie

## **SALADS**

**Kale & Kohlrabi Caesar** white anchovies, chopped egg, parmesan crisps

**Chopped Greek Salad** cucumber, peppers, red onion, romaine, black olives, feta

**Bibb Lettuce** shaved watermelon radish, avocado, green goddess dressing

**Mixed Greens** tomato, cucumber, onion, radish and honey vinaigrette

**Cobb Salad** roquefort, sliced egg, avocado, bacon, romaine, ranch dressing +\$5 with shrimp or chicken

## **SIDES**

Assorted Chips & Pretzels

Seasonal Fruit Salad

Pasta Salad

Potato Salad

Coleslaw

# BUFFET STYLE WORKING LUNCH

Served with coffee and iced tea. We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets fewer than 15 guests. Buffets will be refreshed for one hour. Pricing is per person unless noted otherwise.

## SANDWICHES

**Roasted Vegetable** roasted seasonal vegetables, herbed goat cheese on French baguette or wrap

**Turkey Club** oven roasted turkey, smoked bacon, lettuce, tomato and garlic aioli

**Sliced Steak** thinly sliced roast beef, gorgonzola cheese, arugula, caramelized onions, horseradish aioli on french baguette

**Crispy Chicken Club** bacon, tomato, American cheese, brioche

**Lure Lobster Roll** potato chips, coleslaw, dill pickles (+\$12)

**Bash Style Burger** American cheese, bacon & onion jam, pickles, secret sauce, sesame seed bun (+\$9)

**Grilled Tuna Burger** wasabi mayo, brioche

**Crispy Buffalo Chicken Sandwich** bleu cheese dressing, arugula, tomato on a toasted brioche

**Caprese** fresh mozzarella, roma tomato, basil, balsamic vinaigrette on ciabatta

**Italiano** genoa salami, capicola, mortadella, lettuce, tomato, pepperoncini on ciabatta

**Ham & Brie** black forest ham, brie, lettuce, dijon, apples, on french baguette

**Roast Beef & Cheddar** sliced roast beef, aged cheddar, lettuce, tomato, red onion, horseradish mustard, on ciabatta

## DESSERTS

**Cookies** chocolate chip and oatmeal raisin

**Coffee Pot de Crème** coffee custard, raspberry compote and whipped cream

**Dark Chocolate Mousse** rich dark chocolate mousse, seasonal berries, whipped cream and chocolate shavings

**Banana Cream Pie** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Tiramisu** lady finger cookies, espresso, mascarpone cream and chocolate

**Ice Cream Sandwiches** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Chef's Selection** assorted mini desserts

**Brownie Bites** chocolate ganache





# SIT-DOWN LUNCH

Served with artisan bread, whipped butter, iced tea & fresh brewed coffee.

## SOUPS

**New England Clam Chowder** little neck clams, new potatoes, bacon

**Lobster Bisque** crushed red pepper, crème fraiche, cognac

**Creamy Tomato Bisque** slow roasted tomato, red chili, garlic, basil

**Miso Soup** tofu, scallion, nori, shrimp

## SALADS

**Kale & Kohlrabi Caesar** white anchovies, chopped egg, parmesan crisps

**Chopped Greek Salad** cucumber, peppers, red onion, romaine, black olives, feta

**Bibb Lettuce** shaved watermelon radish, avocado, green goddess dressing

**Field Greens** tomato, cucumber, onion, radish and honey vinaigrette

## ENTRÉES

**Cobb Salad** grilled chicken, roquefort, egg, avocado, bacon, romaine and dijon vinaigrette

**Sesame Crusted Tuna Salad** butter lettuce, radishes, avocado, carrot ginger dressing

**Linguine Vongole** littlenecks, garlic, lemon, white wine, parsley

**Bucatini Bolognese** crushed red pepper, parmesan, oregano, toasted breadcrumbs

**Miso Glazed Salmon** snap peas, pea leaves, shiitakes

**Pan Seared Chicken** horseradish potatoes, roasted carrots and brussel sprouts with chicken jus

**Fish and Chips** coleslaw and tarter sauce

**Grilled Tuna Burger** wasabi mayo, brioche and cucumber salad

**Lobster Roll** house made potato chips, dill pickle (+\$10)

**Filet Mignon** whipped potatoes and roasted garlic (+\$10)

**Branzino St. Tropez** whipped potatoes, spinach, crispy capers, citrus brown butter

# SIT-DOWN LUNCH

Served with artisan bread, whipped butter, iced tea & fresh brewed coffee.

## DESSERTS

**Cookies** chocolate chip and oatmeal raisin

**Coffee Pot de Crème** coffee custard, raspberry compote and whipped cream

**Dark Chocolate Mousse** rich dark chocolate mousse, seasonal berries, whipped cream and chocolate shavings

**Banana Cream Pie** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Tiramisu** lady finger cookies, espresso, mascarpone cream and chocolate

**Ice Cream Sandos** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Chef's Selection** assorted mini desserts

**Brownie Bites** chocolate ganache

## OPTIONS AND PRICING

**Option One** choice of one soup or salad one entrée and one dessert

\$65 per person

**Option Two** choice of two soups or salads two entrées and two desserts

\$72 per person

# BUFFET AND FAMILY STYLE LUNCH

Served with artisan bread, whipped butter, iced tea, and fresh brewed coffee & hot tea. We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets fewer than 15 guests.

## SOUPS

**New England Clam Chowder** little neck clams, new potatoes, bacon  
**Lobster Bisque** crushed red pepper, crème fraiche, cognac  
**Creamy Tomato Bisque** slow roasted tomato, red chili, garlic, basil  
**Miso Soup** tofu, scallion, nori, shrimp

## SALADS

**Kale & Kohlrabi Caesar** white anchovies, chopped egg, parmesan crisps  
**Chopped Greek Salad** cucumber, peppers, red onion, romaine, black olives, feta  
**Bibb Lettuce** shaved watermelon radish, avocado, green goddess dressing  
**Field Greens** tomato, cucumber, onion, radish and honey vinaigrette  
**Cobb Salad** grilled chicken, roquefort, egg, avocado, bacon, romaine and dijon vinaigrette

## ENTRÉES

**Sesame Crusted Tuna Salad** butter lettuce, radishes, avocado, carrot ginger dressing  
**Linguine Vongole** littlenecks, garlic, lemon, white wine, parsley  
**Bucatini Bolognese** crushed red pepper, parmesan, oregano, toasted breadcrumbs  
**Miso Glazed Salmon** snap peas, pea leaves, shiitakes  
**Pan Seared Chicken** horseradish potatoes, roasted carrots and brussel sprouts with chicken jus  
**Fish and Chips** coleslaw and tarter sauce  
**Grilled Tuna Burger** wasabi mayo, brioche and cucumber salad  
**Lobster Roll** house made potato chips, dill pickle (+\$10)  
**Filet Mignon** whipped potatoes and roasted garlic (+\$10)  
**Branzino St. Tropez** whipped potatoes, spinach, crispy capers, citrus brown butter

**Crispy Chicken Parmigiana** fire roasted tomato sauce, fresh mozzarella, basil  
**Slow Braised Short Rib** fingerlings, carrots, red wine, rosemary  
**Ancho Chili Rubbed Skirt Steak** roasted cipollinis, red chili chimichurri  
**Lemon Chicken Picatta** white wine, capers, tomato, garlic, parsley  
**Mezze Rigatoni alla Norma** spicy tomato, eggplant, roasted garlic, basil, pecorino romano  
**Pasta Fagioli** white beans, fire roasted tomato, roasted garlic, onions, oregano, parmesan

# BUFFET AND FAMILY STYLE LUNCH

Served with artisan bread, whipped butter, iced tea, and fresh brewed coffee & hot tea. We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$150 will be applied to all lunch buffets fewer than 15 guests.

## DESSERTS

**Cookies** chocolate chip and oatmeal raisin

**Coffee Pot de Crème** coffee custard, raspberry compote and whipped cream

**Dark Chocolate Mousse** rich dark chocolate mousse, seasonal berries, whipped cream and chocolate shavings

**Banana Cream Pie** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Tiramisu** lady finger cookies, espresso, mascarpone cream and chocolate

**Ice Cream Sandos** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Chef's Selection** assorted mini desserts

**Brownie Bites** chocolate ganache

## MENU ADDITIONS

### TACO BAR

seasoned ground beef, carne asada, grilled chicken, sauteed vegetables, salsa, guacamole, pico de gallo, sour cream, shredded lettuce, hard and soft tortillas / \$14 PP

### PASTA STATION

choice of penne, orecchiette, or cheese tortellini and choice of spicy tomato, pesto, bolognese, olive oil / \$10 PP

### OPTIONS AND PRICING

**Option One** choice of one soup & salad one entrée and one dessert  
\$70 per person

**Option Two** choice of two one soup & salad two entrées and two desserts  
\$80 per person

# PASSED APPS

Priced per piece, 20 piece per item minimum.

## COLD

Deviled Eggs / \$6

American caviar

Smoked Salmon Blinis / \$12

American caviar, dill, capers

Mini Lobster Rolls / \$12

lobster salad, toasted brioche, chives

Steak Tartare / \$9

shallots, capers, parmesan, herbs

Tuna Sashimi / \$8

crispy wonton, spicy mayo

Shrimp Ceviche / \$7

avocado mousse, crispy wonton

Signature Maki Rolls / \$8

Jump Shrimp Cocktail / \$8

Tuna Tartare / \$10

cucumber, avocado, jalapeno, soy

vinaigrette

Caprese Skewer / \$8

mozzarella, tomato, basil, balsamic

vinaigrette

Belgian Endive / \$8

toasted walnuts, gorgonzola, honey,

micro watercress

Truffle Chicken Salad / \$9

butter lettuce, raisin walnut bread

## STATIONED APPS

Lure Sushi Bar / \$50

chef's selection of house signature rolls and maki rolls

Lure Classics / \$65

mini lobster rolls, mini crab cakes, tuna tacos, bash sliders, chicken lollipops

Lure Raw Bar / \$58

east and west coast oysters, jumbo

shrimp cocktail, snow crab claws

served with cocktail sauce, dijonaise, mignonette, and lemon (+alaskan king crab \$8)

## HOT

Spinach Spanakopita / \$6

baked spinach filled filo dough

Pigs in a Blanket / \$8

Shrimp Skewer / \$7

soy and ginger glaze

Branzino Sliders / \$10

Bash Burger Sliders / \$10

Shrimp Po Boy Sliders / \$10

Buffalo Chicken Lollipops / \$5

Lure Mini Crab Cakes / \$12

old bay, tartar sauce

Broiled Oysters / \$6

new orleans style

Chicken Satay / \$9

Filet Mignon Bites / \$12

caramelized shallots, bleu cheese

Swedish Meatballs / \$9

spiced cream sauce, parsley

Mini Grilled Cheese Bites / \$9

aged cheddar

Mini Hot Chicken & Waffles / \$12

hot honey, rosemary

Seared Steak Crostini / \$11

horseradish crème, chives

## SWEET

Chocolate Chip & Oatmeal Raisin

Cookie / \$7

Assortment of Mini Desserts / \$15

Bite Size Seasonal Tarts / \$6

Seasonal Ice Cream Sandwich / \$9

Brownie Bites / \$9



# SIT-DOWN DINNER

Served with artisan bread, whipped butter, iced tea, & fresh brewed coffee. Pricing is per person unless noted otherwise.

## SOUPS

**New England Clam Chowder** little neck clams, new potatoes, bacon

**Lobster Bisque** crushed red pepper, crème fraiche, cognac

**Creamy Tomato Bisque** slow roasted tomato, red chili, garlic, basil

**Miso Soup** tofu, scallion, nori, shrimp

## SALADS

**Kale & Kohlrabi Caesar** white anchovies, chopped egg, parmesan crisps

**Chopped Greek Salad** cucumber, peppers, red onion, romaine, black olives, feta

**Bibb Lettuce** shaved watermelon radish, avocado, green goddess dressing

**Field Greens** tomato, cucumber, onion, radish and honey vinaigrette

## APPETIZERS

**Buffalo Chicken Lollipops** celery, house made blue cheese dressing

**Crab Cakes** jumbo lump crab, old bay, tartar sauce, frisse and fennel salad (+\$6)

**Deviled Eggs** crispy oysters, pickled chili

**Tuna Tacos** cucumber, avocado, soy vinaigrette (+\$3)

**Cheese and Cured Meats** seasonal jam, pickled veggies and crackers

**Tempura Shrimp** spicy sesame mayo (+\$4)



# SIT-DOWN DINNER

Served with artisan bread, whipped butter, iced tea, & fresh brewed coffee. Pricing is per person unless noted otherwise.

## ENTRÉES

**Linguine Vongole** littlenecks, garlic, lemon, white wine, parsley

**Bucatini Bolognese** crushed red pepper, parmesan, oregano, toasted breadcrumbs

**Miso Glazed Salmon** snap peas, pea leaves, shiitakes

**Burger “Bash Style”** bacon and onion jam, pickles

**Pan Seared Chicken** horseradish potatoes, roasted carrots and brussel sprouts with chicken jus

**Fish and Chips** coleslaw and tarter sauce

**Grilled Tuna Burger** wasabi mayo, brioche and cucumber salad

**Lobster Roll** house made potato chips, dill pickle (+\$10)

**Filet Mignon** whipped potatoes and roasted garlic (+\$10)

**Branzino St. Tropez** whipped potatoes, spinach, crispy capers, citrus brown butter

**Grilled NY Strip** shishito peppers, king trumpet mushrooms, garlic & rosemary oil

## DESSERTS

**Cookies** chocolate chip and oatmeal raisin

**Coffee Pot de Crème** coffee custard, raspberry compote and whipped cream

**Dark Chocolate Mousse** rich dark chocolate mousse, seasonal berries, whipped cream and chocolate shavings

**Banana Cream Pie** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Tiramisu** lady finger cookies, espresso, mascarpone cream and chocolate

**Ice Cream Sandwiches** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Chef’s Selection** assorted mini desserts

**Brownie Bites** chocolate ganache

## OPTIONS AND PRICING

**Option One** one soup or salad  
one entrée and one dessert \$80 per person

**Option Two** choice of one appetizer  
one soup or salad two entrées and two desserts \$95 per person

**Option Three** choice of two appetizers two soups or salads two entrées and two desserts \$115 per person





# BUFFET AND FAMILY STYLE DINNER

Served with coffee, tea & rolls. We politely request a minimum of 15 guests for dinner buffets. There will be a \$150 set up fee for buffets less than 15 guests. Buffets will be refreshed for one hour.

## SOUPS

**New England Clam Chowder** little neck clams, new potatoes, bacon

**Lobster Bisque** crushed red pepper, crème fraiche, cognac

**Creamy Tomato Bisque** slow roasted tomato, red chili, garlic, basil

**Miso Soup** tofu, scallion, nori, shrimp

## SALADS

**Kale & Kohlrabi Caesar** white anchovies, chopped egg, parmesan crisps

**Chopped Greek Salad** cucumber, peppers, red onion, romaine, black olives, feta

**Bibb Lettuce** shaved watermelon radish, avocado, green goddess dressing

**Field Greens** tomato, cucumber, onion, radish and honey vinaigrette citrus brown butter

## APPETIZERS

**Buffalo Chicken Lollipops** celery, house made blue cheese dressing

**Crab Cakes** jumbo lump crab, old bay, tartar sauce, frisse and fennel salad (+\$6)

**Deviled Eggs** crispy oysters, pickled chili

**Tuna Tacos** cucumber, avocado, soy vinaigrette (+\$3)

**Cheese and Cured Meats** seasonal jam, pickled veggies and crackers

**Tempura Shrimp** spicy sesame mayo (+\$4)

# BUFFET AND FAMILY STYLE DINNER

Served with coffee, tea & rolls. We politely request a minimum of 15 guests for dinner buffets. There will be a \$150 set up fee for buffets less than 15 guests. Buffets will be refreshed for one hour.

## ENTRÉES

**Cobb Salad** grilled chicken, roquefort, egg, avocado, bacon, romaine and dijon vinaigrette

**Sesame Crusted Tuna Salad** butter lettuce, radishes, avocado, carrot ginger dressing

**Linguine Vongole** littlenecks, garlic, lemon, white wine, parsley

**Bucatini Bolognese** crushed red pepper, parmesan, oregano, toasted breadcrumbs

**Miso Salmon** snap peas, pea leaves, shiitakes

**Pan Seared Chicken** horseradish potatoes, roasted carrots and brussel sprouts with chicken jus

**Fish and Chips** coleslaw and tarter sauce

**Grilled Tuna Burger** wasabi mayo, brioche and cucumber salad

**Lobster Roll** house made potato chips, dill pickle (+\$10)

**Filet Mignon** whipped potatoes and roasted garlic (+\$10)

**Branzino St. Tropez** whipped potatoes, spinach, crispy capers, citrus brown butter

**Crispy Chicken Parmigiana** fire roasted tomato sauce, fresh mozzarella, basil

**Slow Braised Short Rib** fingerlings, carrots, red wine, rosemary

**Ancho Chili Rubbed Skirt Steak** roasted cipollinis, red chili chimichurri

**Lemon Chicken Picatta** white wine, capers, tomato, garlic, parsley

**Mezze Rigatoni alla Norma** spicy tomato, eggplant, roasted garlic, basil, pecorino romano

**Pasta Fagioli** white beans, fire roasted tomato, roasted garlic, onions, oregano, parmesan

## DESSERTS

**Cookies** chocolate chip and oatmeal raisin

**Coffee Pot de Crème** coffee custard, raspberry compote and whipped cream

**Dark Chocolate Mousse** rich dark chocolate mousse, seasonal berries, whipped cream and chocolate shavings

**Banana Cream Pie** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Tiramisu** lady finger cookies, espresso, mascarpone cream and chocolate

**Ice Cream Sandos** graham cracker crust, banana vanilla pudding, caramel sauce and whipped cream

**Chef's Selection** assorted mini desserts

**Brownie Bites** chocolate ganache

## OPTIONS AND PRICING

**Option One** choice of one appetizer one soup or salad one entrée and one dessert \$85 per person

**Option Two** choice of one appetizer one soup or salad two entrées and two desserts \$95 per person

**Option Three** choice of two appetizers two soups or salads two entrées and two desserts \$115 per person

All pricing is subject to a 24% service fee and 11.75% IL state sales tax.

# BEVERAGE PACKAGES

One bar required for every 75 guests. Other premium and super premium selections are available upon request.

## OPEN BAR PACKAGES

pricing per person, includes selection of house wines, sparkling wines, all beer, juice, & sodas.

does not include cognac, single malt scotch, port wine, champagne, or specialty coffee

## BEER & WINE BAR

\$25 for one hour, \$35 for two hours  
\$45 for three hours, \$50 for four hours

## STANDARD BRANDS

\$30 for one hour, \$40 for two hours  
\$50 for three hours, \$55 for four hours

## PREMIUM BRANDS

\$36 for one hour, \$46 for two hours  
\$56 for three hours, \$61 for four hours

## SELECTION

**Beer** amstel lite, blue moon, heineken corona, miller light

**Wine** hess chardonnay/hess pinot noir

**Premium Brands** belvedere vodka, ketel one citron vodka, bacardi superior rum, tangueray gin, johnnie walker black label scotch jack daniels whiskey, woodford reserve, patron silver tequila, glenlivet 12yr scotch

**Mixers** juices, pepsi, diet pepsi, ginger ale, sierra mist, club soda, tonic

**Standard Brands** absolute vodka, absolute citron vodka, bacardi silver rum, beefeater gin, dewar's label scotch, canadian club whiskey, bullet bourbon, jose cuervo traditional, tequila, captain morgan rum, jack daniels

## ON CONSUMPTION BAR PRICES

Lavazzo Coffee Cappuccino / \$4

Espresso / \$4

Hot Tea / \$4.5

Soda or Juice / \$5.5

Imported Beer / \$7

Domestic Beer / \$6

Craft Beer / \$8

Wine/Prosecco / \$10/12

Mixed Drinks / \$10-12

Martinis / \$10-13

Cordial / \$12

Bottled Water Still or Sparkling / \$6

# TERMS AND CONDITIONS

## MENUS

All food and beverage charges are subject to 11.75% sales tax and 24% service fee. Please advise catering manager of any food allergies prior to event.

## BEVERAGES

All alcoholic beverages to be served on Hotel's premises (or anywhere under the hotel's alcoholic beverage license) for all functions must be dispensed only by the Hotel's servers and bartenders. The proper identification (i.e. Photo ID) of any person to verify age is required. We reserve the right to refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. We also reserve the right to refuse alcoholic beverages service to any person who, in the Hotel's sole judgement, appears intoxicated. The Hotel does not serve shots.

## FOOD AND BEVERAGE MINIMUM

A food and beverage minimum will apply, based on food and beverage revenue exclusive of service and tax fees. In the event the food and beverage minimum is not met, the difference plus service charge & tax will be charged to the final bill.

## OUTSIDE FOOD AND BEVERAGE

No outside food or beverages are allowed in the private event spaces of the Hotel. Failure to comply will result in a \$1,000 fee.

## GUARANTEED AGREEMENT

A guarantee of attendance is due by 12:00 pm (3) business days prior to the function. The policy applies to any function regardless of expected attendance. The client is responsible for paying for the guaranteed guest amount, and any overage served.

The Hotel accounts for 5% more than the guaranteed amount in the event you have additional guests. Special meal requests should be brought to the attention of your catering manager when you place your guarantee. Last minute requests will be honored based upon availability.

## REQUESTS FOR MULTIPLE ENTREES

Depending on which package you select, multiple entree selections are permitted with proper notice. Entree selections are due (3) business days prior to the event when the guaranteed guest count is due. The client is responsible for providing entree coded place cards indicating each guest's selection.

## CHEF ATTENDED STATIONS

For Chef attended stations, a minimum of (1) Chef is required for every 50 guests. A Chef fee of \$150 plus tax is applicable for each Chef per event.

## BEVERAGE SERVICE

We require (1) Bartender for every 75 guests. A bartender fee of \$150 per bartender is applicable for cash bars.

All pricing is subject to a 24% service fee and 11.75% IL state sales tax.

