

PENDRY

CHICAGO

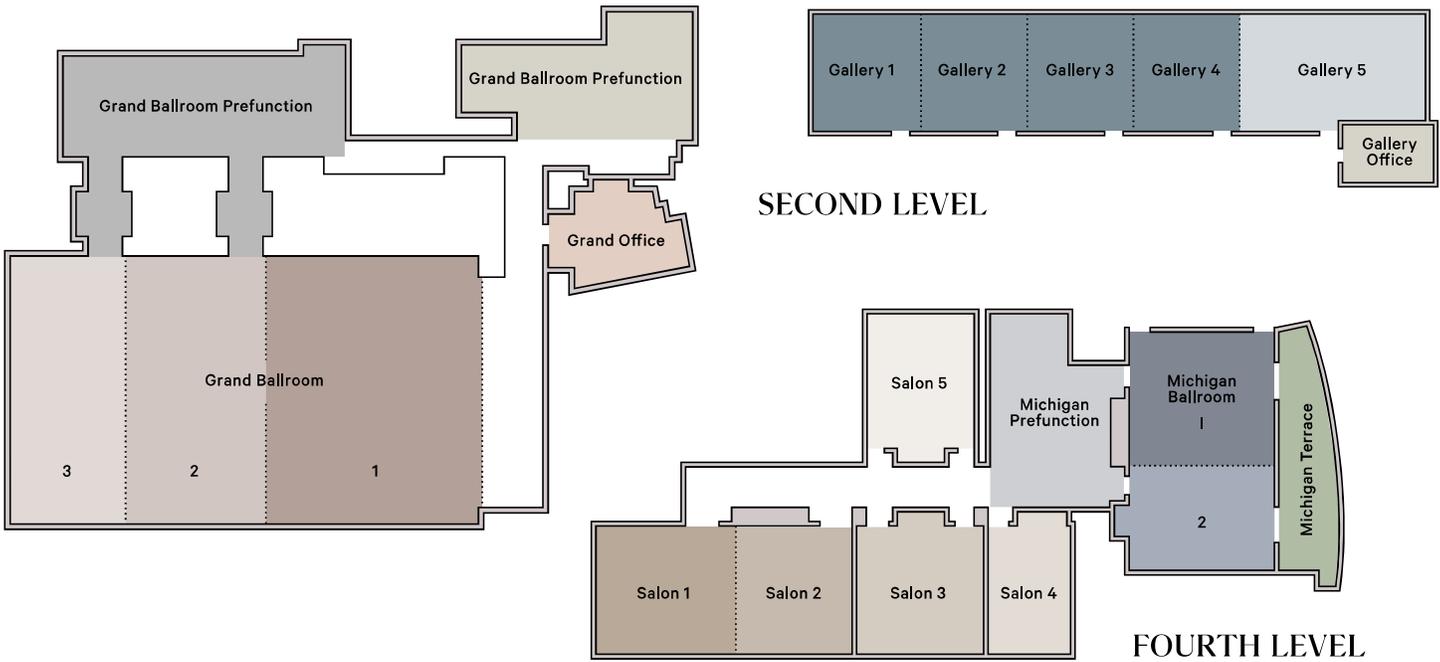
Celebration Menus



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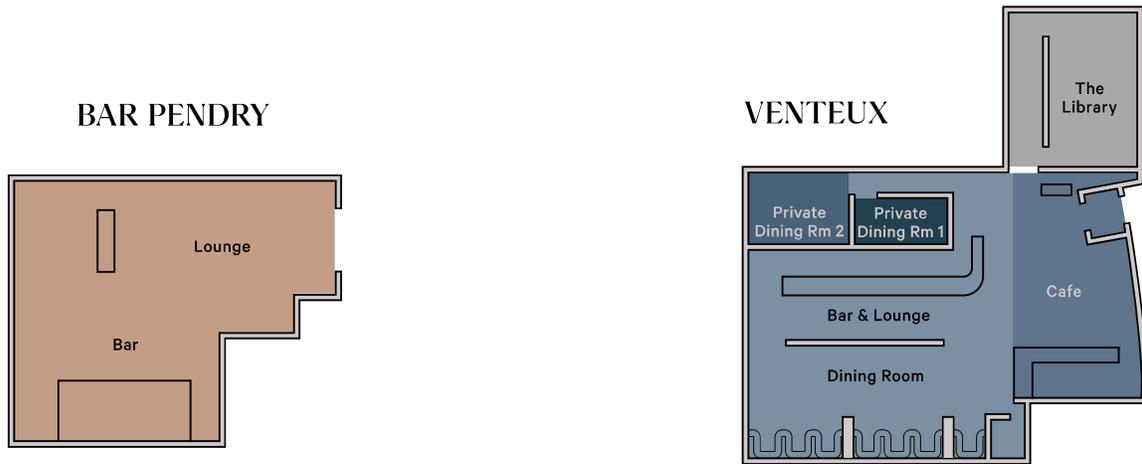
Meeting & Event Spaces



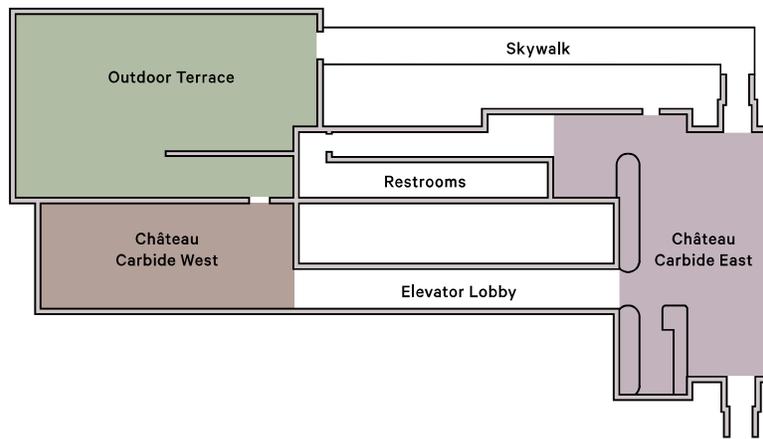
	Sq. Ft.	Dimensions (Ft.)	Ceiling (Ft.)	Rounds	Crescents	Classroom	Conference	Hollow Square	U Shape	Theater	Reception
Second Level											
Grand Prefunction	688	43 x 16	11	-	-	-	-	-	-	-	150
Grand Ballroom	3,120	40 x 78	20	250	150	144	70	84	66	285	400
Grand Ballroom 1	1,240	40 x 31	20	96	55	54	34	36	27	120	180
Grand Ballroom 2	1,040	40 x 26	20	88	48	54	34	42	33	90	160
Grand Ballroom 3	840	40 x 21	20	64	46	36	34	36	30	100	140
Grand Office	280	20 x 14	20	-	-	-	6	-	-	-	-
Gallery Prefunction	720	30 x 24	10	-	-	-	-	-	-	-	-
Gallery Ballroom	2,310	21 x 110	10	200	140	135	100	102	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	-	-	-	60	80
Michigan Ballroom I	528	24 x 22	11.5	24	15	18	18	24	18	40	40
Michigan Ballroom II	408	24 x 17	11.5	20	15	12	12	15	12	36	35
Salon 1 & 2	924	21 x 44	11.5	80	48	36	24	36	30	96	96
Salon 1	504	21 x 24	11.5	40	24	24	16	18	15	50	50
Salon 2	420	21 x 20	11.5	30	24	18	16	18	15	40	40
Salon 3	418	19 x 22	11.5	30	18	18	16	12	15	40	40
Salon 4	330	15 x 22	10	-	-	-	-	-	-	-	-
Salon 5	399	19 x 21	11.5	30	18	18	16	12	15	40	40

Meeting & Event Spaces



CHÂTEAU CARBIDE



	Sq. Ft.	Dimensions (Ft.)	Ceiling (Ft.)	Rounds	Crescents	Classroom	Conference	Hollow Square	U Shape	Theater	Reception
Lobby Level											
Bar Pendry	1,750	36 x 51	10.3	-	-	-	-	-	-	-	75
The Library	700	23 x 29	10	-	-	-	-	-	-	-	40
Venteux	2,300	41 x 54	10	100	-	-	-	-	-	-	150
Venteux Cafe	758	31 x 23	40	20	-	-	-	-	-	-	40
Private Dining Room 1	1,316	13 x 23	9	-	-	-	-	-	-	-	8
Private Dining Room 2	2,159	18 x 18	9	-	-	-	-	-	-	-	15
Rooftop Level											
Château Carbide	3,024	86 x 51	12	-	-	-	-	150	-	-	150
Château Carbide West	575	19 x 32	12	-	-	-	-	50	-	-	50
Château Carbide East	1,093	24 x 22	12	-	-	-	-	50	-	-	50
Château Carbide Terrace	1,356	24 x 17	-	-	-	-	-	50	-	-	50

Plated Dinner Tiers

Silver

Choice of Three Passed Canapés

Three-Course Plated Dinner

Soup or Salad

Choice of Two Entrees

Wedding Cake Presentation

Tablesides Coffee & Tea Service

Sparkling Toast

Tablesides Red & White Wine Service During Dinner

Four Hour Classic Bar

\$195 per person

Gold

Choice of Four Passed Canapés

Four-Course Plated Dinner

Salad

Soup

Choice of Two Entrees

Wedding Cake Presentation

Tablesides Coffee & Tea Service

Sparkling Toast

Tablesides Red & White Wine Service During Dinner

Four Hour Prime Bar

\$245 per person

Platinum

Choice of Six Passed Canapés

Four-Course Plated Dinner

Soup

Salad

Choice of Two Entrees

Wedding Cake Presentation

Tablesides Coffee & Tea Service

Champagne Toast

Tablesides Red & White Wine Service During Dinner

Four Hour Luxe Bar

\$295 per person

Dinner Buffet Tiers

Silver

Choice of Three Passed Canapes

Dinner Buffet

- Two Starters
- One Entrée
- Wedding Cake Presentation

Coffee & Tea Service

Sparkling Toast

Red & White Wine Service During Dinner

Four Hour Classic Bar

\$295 per person

Gold

Choice of Four Passed Canapes

Dinner Buffet

- Two Starters
- Two Entrees
- Wedding Cake Presentation

Coffee & Tea Service

Sparkling Toast

Red & White Wine Service During Dinner

Four Hour Prime Bar

\$325 per person

Platinum

Choice of Six Passed Canapes

Dinner Buffet

- Two Starters
- Two Entrees
- Wedding Cake Presentation

Coffee & Tea Service

Champagne Toast

Red & White Wine Service During Dinner

Four Hour Luxe Bar

\$475 per person

Canapés

Cold Canapés

- Prosciutto Crostini Fig, Parmesan D G
- Crab Wonton Cream Cheese, Sweet & Sour Sauce D G SF
- Whipped Ricotta Crostini Seasonal Fruit D G
- Compressed Watermelon Skewer Feta, Mint D
- Goat Cheese Tart Pickled Beet, Orange, Quinoa D G
- Smoked Salmon Tart Crispy Capers, Dill D FF
- Tuna Poke Wonton, Avocado Mousse, Sesame FF SS
- Vegetable Spring Roll Sweet Chili Sauce
- Beef Tartare Herb De Provence Cornet, Truffle Parmesan D G
- Cantaloupe Skewer Prosciutto

Hot Canapés

- Braised Beef Empanada Piquillo Aioli E G
- Nashville Hot Chicken and Waffle Skewer G
- Phyllo Tart Wild Mushroom & Feta D G
- Duck Wonton Sweet Mae Ploy G
- Bacon Wrapped Scallops Thyme, Herb Aioli E SF
- Crispy Shrimp Tempura Eel Sauce G SF S
- Bacon Wrapped Date Almond TN
- Spanakopita Lemon Yogurt Sauce D G
- Franks In a Blanket Yellow Mustard G

Plated Dinner

All Plated Dinners Include Dinner Rolls & Butter, Freshly Brewed Vittoria Regular & Decaffeinated Coffee, Herbal & Organic Hot Teas.
Select One Soup or Salad and Two Entrees

Soup select one

Asparagus Chevre Velouté Torn Brioche **D G**

Goat Cheese Tortellini Parmesan Broth, Fried Sage **D E G**

Crab Corn Chowder Grilled Succotash, Espelette **D SF**

Tuscan White Bean Cannellini Beans, Mire Poux, Crispy Kale

Miso Local Tofu, Wakame **S**

Curried Butternut Squash Saffron Yogurt,
Graham Masala Pepitas **D**

Salad select one

Bistro Green Salad Crispy Duck Confit, Orange Segments,
Marinated Artichoke, Fennel, Pepitas, Bistro Greens,
Whole Grain Mustard Vinaigrette

Salad Lyonnaise Baby Gem Lettuce, Frisee, Crispy Pork Belly,
Pickled Shallot, Hard Boiled Eggs, Champagne Vinaigrette **E**

Roasted Beet Salad Watercress, Candied Walnut, Bacon,
Point Reyes Blue Cheese, Rhubarb Vinaigrette **D TN**

Garden Salad Shaved Carrot, Radish, Dill, Crispy Chickpea,
Red Wine Vinaigrette

Lemon Cous-Cous Tabbouleh Salad Parsley, Mint, Shredded
Kale, Cucumber, Tomato, Chickpea, Oregano, Olive Oil

Kyoto Green Salad Baby Gem Lettuce, Mustard Greens, Shaved
Carrot & Radishes, Fried Tofu Croutons,
Ginger Sesame Dressing **S SS**

Entrée select two, plus one vegetarian or vegan option

VEGETARIAN & VEGAN

Grilled Delicata Squash Smoked Soubise, Braised Cippolini,
Crispy Wild Mushrooms, Mushroom Au Jus **S**

Exaggerated Ratatouille Garden Vegetables, Pomodoro,
Pinenuts **TN**

Goat Cheese Ravioli Brown Butter, Morels, Wilted Spinach,
Almonds **D E G**

Honey Glazed Impossible Chicken Breast Roasted Apple &
Farro Risotto, Walnuts, Tart Cherry Reduction **S TN**

Miso Glazed Impossible Chicken Breast Grilled Bok Choy,
Sesame Sweet Potato Puree, Crispy Wild Mushrooms,
Lemongrass Sauce **S SS**

FISH

Roasted Halibut Tomato Confit, Watercress, Pumpnickel &
Pepitas Crumble, Sundried Tomato Buerre Blanc **D G FF**

Almond and Herb Crusted Halibut White Bean, Braised Fennel,
Lemon, Parsley **FF TN**

Smoked Salmon Wild Rice, Stewed Blackberries,
Lavender Jasmine Sauce **FF**

Herb Crusted Sea Bass Tomato Saffron Brodo,
Charred Asparagus **FF**

Seared Salmon Crispy Potato, Creamed Spinach,
Salmon Roe Buerre Blanc **FF**

POULTRY

Honey Glazed Chicken Breast Roasted Apple & Farro Risotto,
Walnuts, Tart Cherry Reduction **D TN**

Miso Glazed Chicken Breast Grilled Bok Choy, Sesame Sweet
Potato Puree, Crispy Wild Mushrooms, Lemongrass Sauce **S SS**

Roasted Airline Chicken Vesuvio Parmesan Gnocchi,
Spring Peas, Herb Vesuvio Sauce **D E G**

BEEF & LAMB

Pistachio Crusted Lamb Loin Crispy Artichokes & New
Potatoes, Beet Puree, Lamb Jus **TN**

Braised Lamb Ragù Polenta, Chevre, Wilted Spinach,
Crispy Artichokes **D**

Porcini & Coffee Dusted Hanger Steak Bourbon Vanilla
Hollandaise, Smoked Onion Soubise, Charred Broccolini,
Crispy Wild Mushrooms **D E**

Grilled Strip Steak Celery Root Pave, Fire Roasted Truffled
Carrots, Herb Au Jus **D**

Grilled Filet Mignon Wilted Spinach, Petite Glazed Root
Vegetables, Truffle Pomme Puree, Crispy Shallot, Bordeaux Au
Jus **D G**

Reception & After Glow

60 Minute Presentation, Guarantee Based on Guests in Attendance
\$200 Fee for Groups Less Than 20

Artisanal Cheese & Charcuterie Board

Chef Selection of Artisanal Cheeses & Premium Cured Meats **D**

Rosemary Crackers **G**

Accompaniments Dried Fruit, Honeycomb, Fruit Preserves,
Marcona Almonds **TN**, Whole Grain Mustard

\$38 per person

Slider Bar

Priced per slider, 25 piece minimum per slider

Linz Angus Beef Cheddar, Truffle Aioli \$12 **D G**

Carolina BBQ Pulled Chicken Apricot Mustard Barbeque Sauce,
Pickle \$10 **G SS**

Spicy Fried Chicken Spicy Ranch, Root Slaw \$12 **D E G**

Impossible Vegan Cheddar, Vegan Aioli \$11 **G S**

Tofu Banh Mi Smoked Soy Marinated Tofu, Cucumber, Carrot,
Vegan Mayonnaise \$10 **G S**

Lobster Roll Herb Mayonnaise, Celery, Lemon \$16 **E G SF**

The 'Burbs

Meatball Bowls Pomodoro Sauce, Parmesan **D E G**

Mac n' Cheese Bowls Crispy Breadcrumbs **D G**

Linz Angus Beef Slider American Cheese, Special Sauce **D G**

Chicken Wings Celery & Carrot Sticks, Ranch **D G**

French Fries Ketchup, Garlic Aioli **E G**

\$26 per person

Elotes Bar

Grilled Esquites

TOPPING BAR

Lime & Cilantro Mayonnaise, Cotija Cheese, Lime Wedges Tajin
Seasoning, Chili Powder, Butter

\$35 per person

Ceviche Bar

Agua Chile Shrimp Cucumber, Red Onion, Avocado

Shrimp Ceviche Tomato, Red Onion, Cilantro, Lime

Portobello Ceviche Smokey Soy Sauce, Sweet Peppers,
Cucumbers, Tomato, Avocado

SIDE

Chips Guacamole, Salsa

\$55 per person

The Tiki Bar

Salmon & Tuna Poke Bowls White Rice, Ponzu, Cucumber,
Carrot, Edamame **FF S**

Fried Coconut Shrimp Pineapple & Jalapeño Salsa **G SF**

BBQ Pork Sliders Cabbage and Carrot Slaw **G**

Crispy Vegan Spring Rolls Mae Ploy

\$32 per person

Navy Pier

Macarons Assortment Seasonal Selection **D E G TN**

Garrets "Chicago Mixed" Popcorn Bags **D S**

Pretzel Bites Cheese Sauce, Whole Grain Mustard Dip **D G**

Churros Chiquitos Chocolate Sauce, Caramel Sauce **D E G**

\$28 per person

Reception Display Stations

60 Minute Presentation, Guarantee Based on Guests in Attendance
\$200 Fee for Groups Less Than 20

Chicago Staples Display

ITALIAN BEEF

Italian Beef Sandwich Gravy, Hoagie Roll G

Accoutrements Giardiniera, Pepperoncini

\$30 per person

CHICAGO STYLE HOT DOG

Classic Chicago Style Hot Dog Vienna All Beef Hot Dog,
Steamed Poppyseed Bun G

Accoutrement Bar Yellow Mustard, Neon Green Relish, Onion,
Tomato, Sport Pepper, Pickle Spear

\$28 per person

CHICAGO PETITES

Deep Dish Pizza Tart Mozzarella Cheese, Red Sauce D G

Mini Chicago Style Hot Dog Itty Bitty Accoutrements G

Italian Beef Sandwich Braised Italian Beef, Giardiniera,
Hoagie Roll G

\$24 per person

Chicago Staples Station Enhancements

Priced per person

Fried Calamari Lemon, Marinara Sauce \$22 G SF

French Fries \$14

Onion Rings \$16 G

Tator Tots \$16 G

Caesar Salad Croutons, Romaine, Parmesan,
Caesar Dressing \$18 D E G

Caprese Salad Cherry Tomatoes, Fresh Mozzarella, Basil \$18 D

Greek Salad Heirloom Tomato, Cucumber, Red Onion Citrus \$18

Reception Carving Stations

Priced per person, 60 Minute Action Station, Guarantee Based on Guests in Attendance
\$200 Fee Per Attendant, \$200 Fee for Groups Less Than 20

Smoked BBQ Brisket

Cornbread & Honey Butter D G

\$35

Roasted Turkey Breast

Gravy, Cranberry Mustard

Dinner Rolls & Butter D G

\$37

Prime Beef Tenderloin

Au Poivre Sauce

Dinner Rolls & Butter D G

\$56

Roasted Prime Rib

Herb Au Jus

Dinner Rolls & Butter D G

\$65

Carving Station Enhancements

Mac & Cheese \$10 D G

Green Bean Casserole \$8 D G

Smoked Wisconsin Cheddar Mashed Potatoes \$10 D

Rosemary Marbled Potatoes \$12

Reception Dessert Displays

Priced per person, 60-minute presentation

Cheesecake

Seasonal Cheesecake **D E G**
(vegan or gluten free upon request)

\$28

Classic Chocolate Bake

Fudgy Chocolate Cake **D E G**
(vegan or gluten free upon request)

\$24

Cookie Crumb

Assortment of Cookies & Brownies **D E G**
(vegan or gluten free upon request)

\$22

Pasteleria Chiqueta

Churros **D E G**

Individual Flan **D E**

Tres Leches Cake **D E G**

\$32

Français Pâtisserie

Vanilla Crème Brûlée **D E**

Assortment of Cream Puffs **D E G**

Madeleines **D E G**

\$32

Italia Pasticceria

Cannolis Chocolate, Whipped Ricotta, Powdered Sugar **D E G TN**

Tiramisu Lady Fingers, Coffee, Mascarpone Mousse **D E G**

Assortment of Macarons **D E G TN**

\$32

American Confections

Chocolate Chip Tarts **D E G**

Beignets Powdered Sugar **D E G**

Assortment of Seasonal Cheesecakes **D E G**

Rice Crispy Treats Rice Cereal, Marshmallows **G**

Puppy Chow Chocolate, Peanut Butter, Powdered Sugar **G TN**

\$32

Farewell Brunch

Priced per person, 60 Minute Presentation, Guarantee Based on Guests in Attendance

\$200 Fee for Groups Less Than 20

All Buffets Include Freshly Brewed Vittoria Regular and Decaffeinated Coffee, Herbal & Organic Hot Teas and Chilled Juices

Fresh & Light Brunch

Fresh Fruits & Berries

Freshly Baked Pastries **D E G**

Steel Cut Oatmeal Brown Sugar, Golden Raisins,
Toasted Coconut Flakes

Acai Parfait Greek Yogurt, Toasted Coconut Flakes, Hempseed,
Blueberries **D**

Market Scrambled Eggs **E**

Breakfast Protein

Choice of one: Applewood Smoked Bacon, Chicken Sausage, Pork
Sausage, Vegan Sausage **S**

\$60

Brunch Enhancements

60 Minute Presentation, Guarantee Based on Guests in Attendance

Brunch Enhancements

Guarantee based on guests in attendance

French Toast Creme Anglaise, Maple Syrup,
Seasonal Compote \$12 D E G

Vegan Breakfast Burrito Vegan Scrambled Eggs, Crispy
Potatoes, Wilted Spinach, Vegan Cheddar \$18 S G

Breakfast Burrito Scrambled Eggs, Crispy Potatoes,
Cheddar Cheese \$18 D E G

Short Rib Hash Fingerling Potatoes, Roasted Tomatoes, Spinach,
Chimichurri \$18

Roasted Fingerling Potatoes Rosemary, Espelette \$12

Roasted Sweet Potato Corn, Peppers, Cippolini \$12

French Quiche Brie, Caramelized Onion, Bacon \$16 D E G

Monte Christo Rosemary Ham, Muenster Cheese, Brioche,
Apricot Jam \$17 D E G

Breakfast Sandwich Egg, Applewood Smoked Bacon, American
Cheese, Brioche Bun \$12 D E G

Coconut Chia Parfait Coconut Yogurt, Raspberry Compote,
Toasted Coconut Flakes \$10 D

Avocado Toast Sourdough, Avocado, Heirloom Tomato, Frisee,
Radish \$16 E G

Freshly Baked Pastries \$12 D E G

Banana Bread Whipped Butter \$8 D E G *(vegan upon request)*

Assorted Vegan Doughnuts \$8 D G

Beverage Enhancements

Guarantee based on guests in attendance

Local Pure Green Juice Assortment \$80 per dozen

Local Pure Green Wellness Shot Assortment \$85 per dozen

Stationed Brunch Enhancements

60 Minute Action Station, Guarantee Based on Guests in Attendance, \$200 Fee Per Attendant

Pendry Cafe

Made-To-Order: Latte, Cappuccino, Espresso

Milk & Non-Dairy Selections

Whole Milk **D**, Half & Half **D**, Almond **TN**, Oat, Soy **S**

Flavored Syrups Vanilla, Hazelnut **TN**, Caramel

\$18

Steak & Eggs

Freshly Sliced Prime Beef Tenderloin

Eggs Any Style **D E**

Hollandaise Sauce **D E**

\$46

ENHANCEMENT

Freshly Sliced Wagyu Beef Tenderloin +\$24

Omelet Station **D E FF**

Market Eggs & Egg Whites

Toppings Bar

Ham, Bacon, Sausage, Smoked Salmon,

Roasted Cippolini, Peppers, Spinach, Mushroom Medley,

Tomatoes, Gruyere **D**, Cheddar **D**

\$26

Beverage Packages

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

Pendry's Beer & Wine

1 hour — \$30
2 hours — \$45
3 hours — \$60
4 hours — \$70

Domestic & Imported Beers
House Red, White & Sparkling Wine
Still & Sparkling Water, Soft Drinks

Pendry's Classic

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
1 hour — \$40
2 hours — \$55
3 hours — \$75
4 hours — \$90

Pendry's Prime

1 hour — \$40
2 hours — \$60
3 hours — \$80
4 hours — \$95

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

1 hour — \$50
2 hours — \$75
3 hours — \$100
4 hours — \$115
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

Beverage Packages

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

Hosted Consumption Bar

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 \$7

Priced per item

Banquet 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.

No leftover food or beverages can be taken from the premises. Food and beverage items cannot be transferred from one event to another.

All menus are priced on a per person basis unless otherwise stated.

Taxes & Service Charges

All food and beverage are subject to an 11.75% tax. Carbonated beverages are subject to a 3% tax. A 25% service charge (5% of which is taxable) will apply for all food and beverage.

Menu Selection

To ensure that every detail is handled in a timely manner, Pendry Chicago requests that the menu selections and specific details be confirmed twenty-one (21) days in advance of the first scheduled event.

In the event the menu selections are not received twenty-one (21) days 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 changes can be made. When the BEOs are finalized, please sign, and return ten (10) working days prior to the first scheduled event. The BEO will serve as the food and beverage contract.

Menu prices are subject to change and are guaranteed ninety (90) days prior to the date of the function.

Guarantee

Pendry Chicago requests that clients notify the Catering and Conference Services Department with the final guarantee for food and beverage functions by 12:00 PM, five (5) business days prior to the first scheduled event. The guaranteed number may not be reduced after this date. If the final guaranteed number 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. If more than the guaranteed number of guests attend the function, the client is charged for the number that attend.

All increases of guest counts within five (5) 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
- Lunch Buffet — 60 Minutes
- Breaks — 30 Minutes
- Reception Stations — 60 Minutes
- Dinner Buffet — 60 Minutes

Should you require additional time for your food presentation, this can be arranged. Additional increments of thirty (30) minutes of replenishment 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, and gluten free items. All requests must be submitted at least 14 days prior to the event and may be subject to additional charges.

Any meals catered by an approved contracted 3rd party caterer are subject to an additional surcharge of 25% for food cost and labor.

Banquet Guidelines

Wedding Event Notes

Service Managers do not provide the services of a Wedding Planner.

Pendry Chicago will not be responsible for setting up, decorating or storing flowers or décor. A Professional Florist or Wedding Planner should be hired to manage décor and set up as needed. All personal wedding and event items must be removed from the premises at the conclusion of the event. Pendry Chicago is not responsible for any remaining items that are subsequently discarded.

Confetti, glitter, pearled sugar, flowers petals or rice may not be thrown inside of the venue. Fine for littering will begin at \$500, no exceptions.

All outside materials (décor, gifts, etc.) provided by the host must be approved by the Service Manager in advance. The host is responsible for all special arrangements that could include florists, delivery of wedding cake, entertainment, meal preference cards, place cards, etc.

Pendry Chicago will provide complimentary black or white linen for rounds tables. Napkins are available in the same color. Any specialty linen orders will need to be brought in from an outside company. All specialty linens are the responsibility of the host to deliver and set on tables. For elaborate table sets, we recommend you work with a Wedding Planner. If you are renting napkins, they must be provided to the venue already folded.