

PENDRY

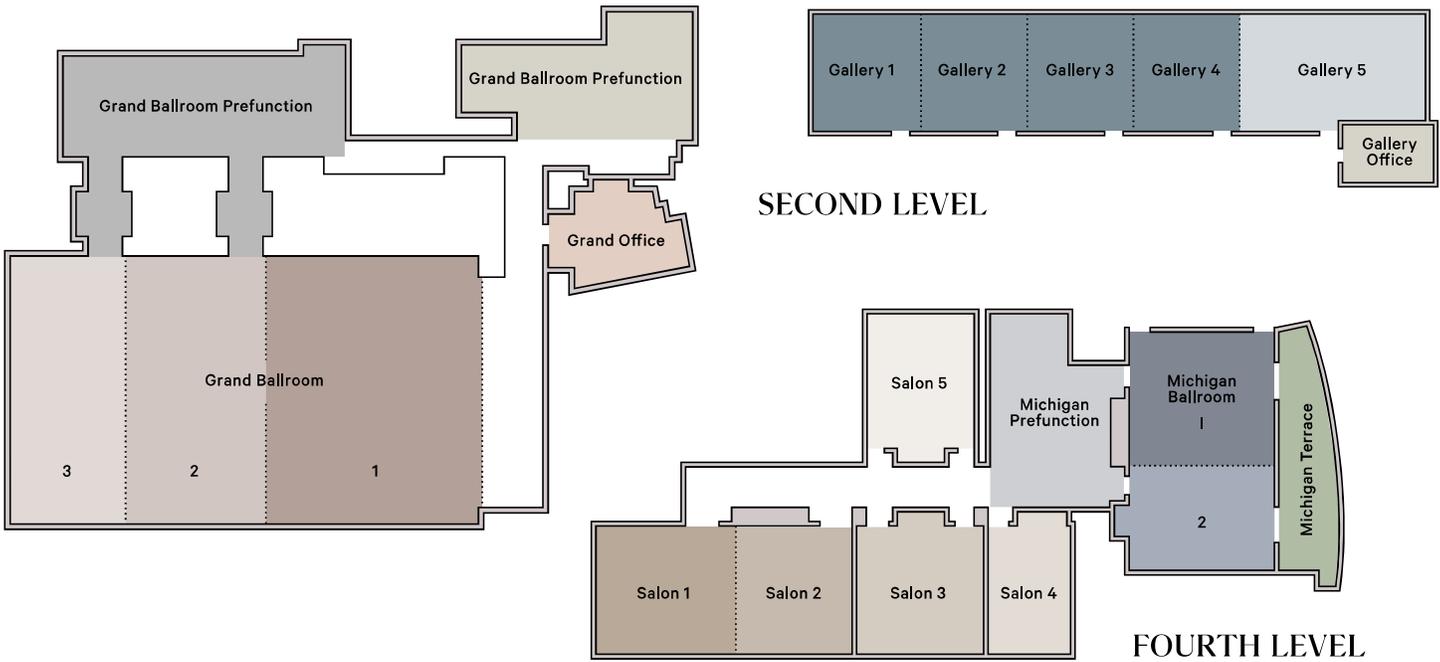
CHICAGO

Banquet & Catering Menus

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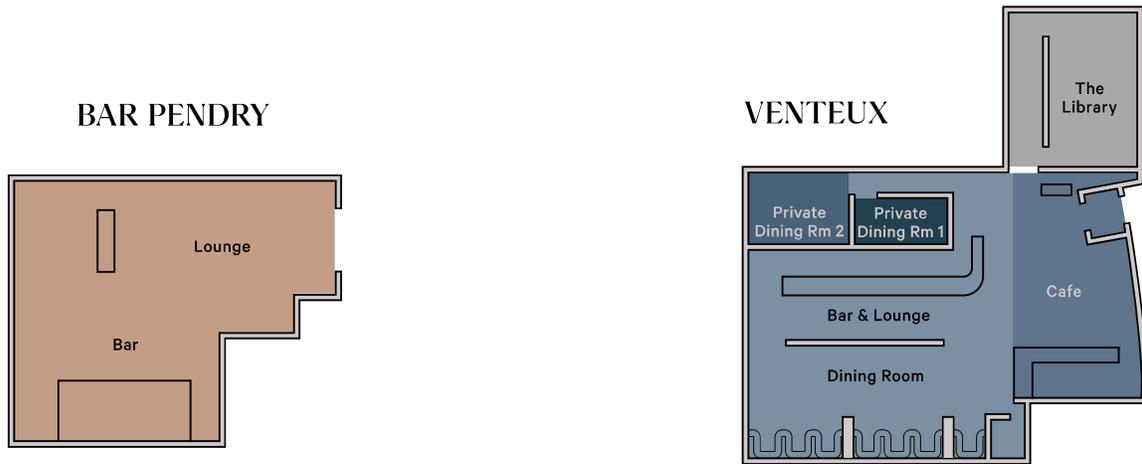
Meeting & Event Spaces



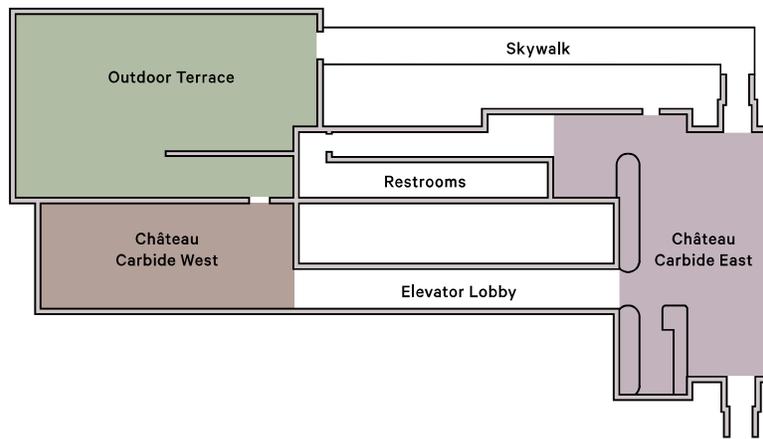
	Sq. Ft.	Dimensions (Ft.)	Ceiling (Ft.)	Rounds	Crescents	Classroom	Conference	Hollow Square	U Shape	Theater	Reception
Second Level											
Grand Prefunction	688	43 x 16	11	-	-	-	-	-	-	-	150
Grand Ballroom	3,120	40 x 78	20	250	150	144	70	84	66	285	400
Grand Ballroom 1	1,240	40 x 31	20	96	55	54	34	36	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

Breakfast Buffets

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

Pendry Gold Continental

Fresh Fruits & Berries

Freshly Baked Pastries **D E G**

Breads & Bagels Butter, Cream Cheese, Peanut Butter,
Preserves **D G P**

Overnight Oats Chia Seeds, Almonds, Seasonal Fruit **TN**

Greek Yogurt Parfaits Granola, Seasonal Berries **D**

\$50 per person

Fresh & Light

Fresh Fruits & Berries

Freshly Baked Pastries **D E G**

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

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

Market Scrambled Eggs **E**

Breakfast Proteins

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

\$60 per person

Fulton Market Breakfast

Fresh Fruits & Berries

Freshly Baked Pastries **D E G**

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

Breads & Bagels Butter, Cream Cheese, Peanut Butter,
Preserves, Honeycomb **D G P**

Short Rib Hash Fingerling Potatoes, Roasted Tomatoes, Spinach,
Chimichurri

Market Scrambled Eggs **E**

Breakfast Proteins

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

\$75 per person

The Classic & Carbide Breakfast

Fresh Fruits & Berries

Freshly Baked Pastries **D E G**

Greek Yogurt Parfaits Granola, Banana, Blueberries **D**

Avocado Toast Sourdough, Heirloom Tomato, Frisee,
Quinoa **E G**

Breakfast Sandwich Egg, Applewood Smoked Bacon, American
Cheese, Brioche Bun **D E G**

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

Market Scrambled Eggs **E**

Breakfast Proteins

Choice of Two: Applewood Smoked Bacon, Chicken Sausage,
Pork Sausage, Vegan Sausage **S**, Smoked Salmon +\$6 **FF**,
Hanger Steak +\$12

\$90 per person

Breakfast Buffet Enhancements

60 Minute Presentation, Guarantee Based on Guests in Attendance

Protein Enhancements

- Applewood Smoked Bacon \$8
- Chicken Sausage \$8
- Pork Sausage \$7
- Vegan Sausage \$10 S
- Smoked Salmon \$14 FF
- Flat Iron Steak Cooked Medium, Hollandaise \$18 D E

Chef Specialty Enhancements

- Scrambled Eggs \$8 E
- Vegan Scrambled Eggs \$9 S
- French Toast Creme Anglaise, Maple Syrup, Seasonal Compote \$12 D E G
- Waffles Chantilly Cream, Seasonal Berries, Maple Syrup, Granola, Chocolate Chips \$26 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 D E
- Roasted Fingerling Potatoes Rosemary, Espelette \$12
- Roasted Sweet Potatoes Corn, Peppers, Cippolini \$12
- French Quiche Brie, Caramelized Onion, Applewood Smoked Bacon \$16 D E G
- Monte Cristo 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

Cold Enhancements

- Hard Boiled Eggs Maldon Salt, Espelette \$5 E
- Greek Yogurt Parfait Granola, Seasonal Berries \$7 D
- Coconut Chia Parfait Coconut Yogurt, Raspberry Compote, Toasted Coconut Flakes \$10 D
- Açaí Parfait Greek Yogurt, Toasted Coconut Flakes, Hempseed, Blueberries \$8 D
- Avocado Toast Sourdough, Avocado, Heirloom Tomato, Frisee, Radish \$16 E G
- Steel Cut Oats Brown Sugar, Golden Raisins, Toasted Coconut Flakes \$6
- Overnight Oats Chia Seeds, Almonds, Seasonal Fruit \$7 TN
- Bagels Butter, Cream Cheese, Preserves \$12 D G P

Sweets Enhancements

- 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

- Assortment of Local Pure Green Juices \$80 per dozen
- Assortment of Local Pure Green Wellness Shots \$85 per dozen
- Assortment of Naked Smoothies \$9

Breakfast Action Stations

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

Pendry Cafe

Made to Order: Latte, Cappuccino, Espresso

Milk and Non-Dairy Selections Whole Milk, Half & Half, Almond, Oat, Soy D TN S

Flavored Syrups Vanilla, Hazelnut, Caramel TN

\$18 per person

Steak & Eggs

Freshly Sliced Prime Beef Tenderloin

Eggs Any Style D E

Hollandaise Sauce D E

ENHANCEMENT

Freshly Sliced Wagyu Beef Tenderloin +\$24

\$46 per person

Omelet Station E

Ham, Bacon, Sausage, Smoked Salmon FF

Roasted Cippolini, Peppers, Spinach, Mushroom Medley, Tomatoes, Gruyere D, Cheddar D

Add Vegan Egg +\$2

\$26 per person

Smoked Salmon Station FF

Bagels Plain, Everything, Sesame E G
(Plain Gluten Free available upon request)

Cured Smoked Salmon FF

Tomato, Red Onion, Capers, Arugula

Cream Cheese D

\$24 per person

Meeting Breaks

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

The 606 Trail Mix

Build Your Own D G T N P

M&M's, Yogurt Pretzels, Chocolate Chips, Apricots,
Dried Bananas, Raisins, Sliced Almond, Cashews, Peanuts,
Pepitas, Sunflower Seeds, Granolas

Iced Tea Lemon, Raspberry

\$22 per person

Freshly Broken

Cookie Assortment Chocolate Chip, Peanut Butter, Oatmeal
D E G (vegan or gluten free upon request)

Fudge Brownies D E G
(vegan or gluten free upon request)

Milk Cartons Whole Milk, Chocolate Milk D

\$22 per person

Grab & Graze

Fresh Rosemary Focaccia Whipped Ricotta, Lemon Olive Oil,
Grated Parmesan D G

Cheese & Charcuterie Rosemary Crackers,
Whole Grain Mustard, Jam, Dried Fruit, Pickles D G

S. Pellegrino Sparkling Waters Assorted Flavors

\$38 per person

Navy Pier

Garrett's "Chicago Mixed" Popcorn Cheddar, Caramel D S

Pretzel Bites Cheese Sauce, Whole Grain Mustard D G

Churros Chiquitos Chocolate Sauce, Caramel Sauce D G

Lemonade Fresh Bay, Yuzu

\$36 per person

Windy City Fiesta

Local Tortilla Chips & Dip Guacamole, Salsa, Pico de Gallo

Churros Chiquitos Chocolate Sauce, Caramel Sauce D G

Salted Cucumber & Mint Aqua Fresca

Watermelon & Lime Aqua Fresca

\$26 per person

Lake Shore Thrive

Whole Fruit Display Banana, Apple, Orange

Healthy Snack Assortment Mixed Nuts, Kind Bars, GFB Protein
Bars D G S T N

Mezze Display Fresh Vegetables, Hummus, and Vegan
Ranch S S

Salted Cucumber Aqua Fresca Salted Cucumber, Citrus, Mint

\$34 per person

The Espresso Bean

House Made Cold Brew

Milk & Non-Dairy Selections Whole Milk, Half & Half, Almond,
Oat, Soy D S T N

Flavored Syrups Vanilla, Hazelnut, Caramel T N

Petite Tiramisu and Macarons D E G T N

Espresso Bean Trail Mix Chocolate Covered Espresso Beans,
Almonds, Cashews, Dried Bananas, Raisins, Pepitas D T N

\$28 per person

Refreshers

Beverage Service

Freshly Brewed Vittoria Coffee

Freshly Brewed Vittoria Decaffeinated Coffee

Herbal & Organic Hot Teas

Bottled Still Water

Bottled Sparkling Water

Assorted Soft Drinks

\$35 Half Day (Four Hours of Service)

\$65 Full Day (Eight Hours of Service)

A La Carte Beverages 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 Beverages 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

A La Carte Snacks

Wellness

Whole Fruit Display Banana, Apple, Orange \$75 per dozen

Kind Bar \$5 each D, P, TN, S, SS

GBP Protein Bar \$6 each D, E, P, TN, S, SS

Mixed Nuts \$6 each P, TN, S

Vegetable Chips \$7 each S

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

Flaxseed & Acai Smoothie Blueberry, Banana, Apple \$95 per gallon

Mezze Garden Harvest Fresh Vegetables, Hummus, Ranch \$15 per person SS

Savory

Garrett "Chicago Mix" Popcorn Cheddar, Caramel \$170 per dozen DS

Kettle Chips & Pretzels \$7 each DGS

Local Tortilla Chips & Dip Guacamole, Salsa \$15 per person

Soft Pretzel Bites Cheese Sauce, Whole Grain Mustard \$14 per person DG

Fresh Rosemary Focaccia Whipped Ricotta, Olive Oil, Grated Parmesan \$16 per person DG

Artisanal Cheese Display Rosemary Crackers, Jam, Dried Fruit, Pickles, Marcona Almonds \$28 per person DGTN

Charcuterie Display Rosemary Crackers, Whole Grain Mustard, Dried Fruit, Pickles \$28 per person G

Sweets & Baked Goods

Freshly Baked Pastries \$12 per person DEG

Chocolate Chip Cookies \$120 per dozen DEG
(vegan or gluten free upon request)

Assortment of Cookies Chocolate Chip, Peanut Butter, Oatmeal \$120 per dozen DEG

Fudge Brownies \$120 per dozen DEG
(vegan or gluten free upon request)

Churros Chiquitos Chocolate Sauce, Caramel Sauce \$14 per person DEG

Beignets Chocolate Sauce, Carmel Sauce \$12 per person DEG

Assorted Chocolate Truffles \$65 per dozen

Lunch Buffets

60 Minute Presentation, Guarantee Based on Guests in Attendance
\$200 Fee for Groups Less Than 20
All Buffets Include Iced Tea

Deli on Wabash

Select Two Sandwiches \$75 per person

Additional Sandwich \$12 per person

SANDWICHES

Turkey Honey Baked Turkey Breast, Provolone, Pesto Mayonnaise, Applewood Smoked Bacon, Frisee, French Roll **D E G**

Roast Beef Horseradish Dijonnaise, Pickled Red Onion, Watercress, Arugula, City Roll **E G**

Italian Gaba Gool Coppa, Salami, Provolone, Pepperoncini, Arugula, Giardiniera Mayonnaise, French Roll **D E G**

French Onion Grilled Cheese Caramelized Onions, Gruyere, Muenster, Boursin Cheese, Sourdough **D E G**

Tofu Banh Mi Cucumber, Carrot, Cilantro, Smoked Soy Marinated Tofu, Vegan Mayonnaise, French Roll **G S**

Grilled Mezze Vegetables Wrap Grilled Vegetables, Hummus, Spinach, Tomato Relish, Tortilla Wrap **G**

BLTA Wrap Applewood Smoked Bacon, Baby Gem Lettuce, Tomato, Avocado, Mayonnaise, Tortilla Wrap **E G**

Chicken Caesar Wrap Grilled Chicken, Baby Gem Lettuce, Crunchy Croutons, Tortilla Wrap **D E G**

INCLUDES

Smoked Tomato Bisque Crispy Croutons **D**

Baby Gem Salad Orange Segments, Radish, Cucumber, Cherry Tomato, Carrot, Honey Mustard Vinaigrette

Sundried Tomato Pasta Salad Cucumber, Tomato, Red Onion, Lemon, Fresh Herbs **D G**

SIDES

Kettle Chips Plain, Jalapeño, Salt & Vinegar, BBQ **D S G**

Toppings Pickle Chips, Giardiniera, Pepperoncini

Chocolate Chip Cookies & Fudge Brownies **D E G**
(vegan or gluten free upon request)

Build Your Own Protein Bowls

Select One Soup, Two Greens, Two Grains, One Protein, Two Dressings \$70 per person

Additional Greens, Grains, Dressings \$5 per person

Additional Soup \$8 per person

Additional Protein \$10 per person

SOUP

Minestrone, Smoked Tomato Bisque **D**, Baked Potato **D**

DRESSINGS

Ranch, Sesame Ginger Vinaigrette, Green Goddess, Honey Mustard, Balsamic **D E S S S**

GREENS

Baby Spinach, Bistro Greens, Farmer's Spring Mix, Baby Kale, Little Gem

GRAINS

Farro, Red & White Quinoa, Brown Rice

CHILLED PROTEINS

Charred Steak

Herb Marinated Chicken Breast

Citrus Poached Salmon **FF**

Grilled Lemon Pepper Shrimp **SF**

Smoked Soy Marinated Tofu **S**

TOPPINGS

Cherry Tomatoes, Cucumber, Marinated Red Onion, Marinated Olives, Crumbled Feta **D**, Crumbled Blue Cheese **D**

INCLUDES

Cous Cous Salad Herbs, Dried Cranberries **G**

Seasonal Fruit Tarts Pastry Cream **D E G**

Lunch Buffets

60 Minute Presentation, Guarantee Based on Guests in Attendance
\$200 Fee for Groups Less Than 20
All Buffets Include Iced Tea

Pendry-Pop

Korean Farmer Green Salad Baby Gem Lettuce, Shaved Carrot, Radishes, Fried Tofu Croutons, Sesame Dressing **S SS**

Cucumber Salad Sesame, Rice Wine Vinegar, Korean Chili Flakes **S SS**

Smoked Soy Marinated Local Tofu Crispy Garlic, Crispy Shallot **S**

Kimchi Fermented Cabbage, Garlic, Ginger, Chili **FF S SS**

Roasted Cheesy Corn Gruyere, Mayonnaise, Green Onion **D E G**

Steamed Jasmine Rice

Bulgogi Traditional Sweet & Savory BBQ Beef **S SS**

Honey Gochujang Salmon Steamed Ginger Carrots **S SS**

Mango Sago Toasted Coconut Flakes, Creamy Coconut Pudding, Mango Curd **TN**

Rice Crispy Treats Sesame, Caramel **D S SS**

\$75 per person

26th Street Fiesta

El Jardin Green Salad Watermelon, Jicama, Cucumber, Carrot, Citrus Vinaigrette

Kabocha Squash Soup Epazote, Roasted Pepitas, Squash Blossom Flowers

Shrimp Ceviche Cucumber, Red Onion, Mango, Lime **SF**

Local Tortilla Chips & Dip Pico De Gallo, Guacamole

Pollo Asado Roasted Marble Potatoes, Romesco **TN**

Chimichurri Steak Caramelized Cippolini, Shishito Peppers

Squash a la Mexicana Tomato, Onion, Poblano

Sofrito Rice Garlic, Tomato, Peppers

Tres Leches Cake Berries, Chantilly **D E G**

\$75 per person

Fox River Smoke House

Baby Gem Lettuce Pea Shoots, Shaved Carrot, Honey Mustard Vinaigrette

Marble Potato Salad Celery, Fresh Herbs, Whole Grain Mustard Dijionaise **E**

Pasta Salad Cucumber, Cherry Tomatoes, Olives, Lemon Oregano Vinaigrette **G**

BBQ Chicken Cole Slaw, BBQ Sauce, Texas Toast **G SS**

Baked Beans Bacon, Brown Sugar

Smoked Dry Rubbed Brisket Seasonal BBQ Sauce

Honey Chipotle Salmon Cucumber & Red Onion Pickles **FF**

Corn Bread Honey Butter **D E G**

Seasonal Baked Cobbler **G**

\$90 per person

Vista La Pendry

Baby Kale Caesar Croutons, Shaved Parmesan, Caesar Dressing **D E G**

Heirloom Tomato Salad Arugula, Olives, Fresh Mozzarella, Lemon Olive Oil, Balsamic Glaze **D**

Minestrone Soup **G**

Rosemary Focaccia Bread Whipped Ricotta, Olive Oil, Grated Parmesan **D G**

Grilled Ratatouille Medley Roasted Red Peppers, Eggplant, Cippolini, Tomato, Pine Nuts **TN**

Chicken Parmesan Breaded Chicken Cutlet, Pomodoro Sauce, Mozzarella, Parmesan **D E G**
(vegan option upon request)

Grilled Steak Cooked Medium, Pistachio Salsa Verde, Orzo **G TN**

Cavatelli Wilted Spinach, Mushroom Brodo, Roasted Broccolini, Herb Ricotta **G TN**

Espresso Creme Brulée **E**

\$90 per person

Lunch on the Go

Includes Bottled Water & Pendry To-Go Bag

Deli To-Go

Select One Salad, Two Sandwiches, Two Sides \$75 per person

Additional Salad \$8 per person

Additional Sandwich \$12 per person

SALAD

Mediterranean Salad Cucumbers, Olive, Tomato, Red Onion, Feta, Orange Segments, Lemon Olive Oil **D**

Caesar Salad Parmesan Crumble, Baby Gem, Caesar Dressing **D E G**

Spring Garden Spring Mix, Pea Shoots, Shaved Carrot, Honey Mustard Vinaigrette

SANDWICHES

Turkey Honey Baked Turkey Breast, Provolone, Pesto Mayo, Pesto Mayonnaise, Applewood Smoked Bacon, Frisee, French Roll **D E G**

Roast Beef Horseradish Dijionaise, Pickled Red Onion, Watercress, Arugula, Grilled Sourdough Bread **E G**

Italian Gaba Gool Coppa, Salami, Provolone, Pepperoncini, Arugula, Giardiniera Mayonnaise, French Roll **D E G**

Tofu Banh Mi Cucumber, Carrot, Cilantro, Smoked Soy Marinated Tofu, Vegan Mayonnaise, French Roll **G S**

Grilled Mezze Vegetable Wrap Grilled Vegetables, Hummus, Spinach, Tomato Relish, Tortilla Wrap **G**

BLTA Wrap Applewood Smoked Bacon, Baby Gem Lettuce, Tomato, Avocado, Mayonnaise, Tortilla Wrap **E G**

Chicken Caesar Wrap Grilled Chicken, Baby Gem Lettuce, Crunchy Croutons, Tortilla Wrap **D E G**

SIDES

Kettle Chips **D G S**

Vegetable Chips **S**

Fresh Whole Fruit

Chocolate Chip Cookies **D E G** (vegan or gluten free upon request)

Fudge Brownies **D E G** (vegan or gluten free upon request)

Reception Canapés

Priced Per Piece, 25 Piece Minimum

Cold Canapés

- Prosciutto Crostini Fig, Parmesan \$12 D G
- Crab Wonton Cream Cheese, Sweet & Sour Sauce \$12 D G SF
- Whipped Ricotta Crostini Seasonal Fruit \$10 D G
- Compressed Watermelon Skewer Feta, Mint \$10 D
- Goat Cheese Tart Pickled Beet, Orange, Quinoa \$11 D G
- Smoked Salmon Tart Crispy Capers, Dill \$12 D FF
- Tuna Poke Wonton, Avocado Mousse, Sesame \$12 FF
- Vegetable Spring Roll Sweet Chili Sauce \$9
- Beef Tartare Herb De Provence Cornet, Truffle Parmesan \$12 G D
- Cantaloupe Skewer Prosciutto \$12

Hot Canapés

- Braised Beef Empanada Piquillo Aioli \$10 E G
- Nashville Hot Chicken & Waffle Skewer \$11 G
- Phyllo Tart Wild Mushroom, Feta \$11 G D
- Duck Wonton Sweet Mae Ploy \$12 G
- Bacon Wrapped Scallops Thyme, Herb Aioli \$13 E SF
- Crispy Shrimp Tempura Eel Sauce \$13 G SF S
- Bacon Wrapped Date Almond \$10 TN
- Spanakopita Lemon Yogurt Sauce \$10 D G
- Franks In a Blanket Yellow Mustard \$10 G

Reception Display Stations

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

Artisanal Cheese & Charcuterie Board

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

Rosemary Crackers **G**

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

\$42 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 BBQ Sauce,
Pickle \$10 **G SS**

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

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

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

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

Windy City Flatbreads

The Tuscany Italian Sausage, Peperonata, Fresh Mozzarella **D G**

The Fig Grove Prosciutto, Caramelized Fig, Shaved Parmesan,
Arugula **D G**

The Pompei Hot Honey, Pepperoni, Pomodoro, Mozzarella **D G**

The Bounty Roma Tomato, Olives, Mushrooms, Basil Pesto,
Fresh Mozzarella, Crispy Garlic Chips **D G**

Select Two Flatbreads \$38 per person

Additional Selection \$14 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

Cascadia Provisions

Lobster Rolls Herb Mayonnaise, Celery **E SF**

Crab Cakes Rosemary Aioli **E G SF**

PNW Oysters Tabasco, Lemon, Giardiniera, Apple Mignonette
Sauce **SF** (priced based on 3 oysters per person)

Grilled Octopus Skewers Braised Cippolini, Black Truffle

Grilled Steak & Prawn Skewers Chimichurri **SF**

Smoked Salmon Brown Sugar Glaze **D FF**

\$65 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

Accoutrements 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

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

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

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 Chips Tarts D E G

Beignets Powdered Sugar D E G

Assortment of Petite Cheesecakes D E G

Rice Crispy Treats Rice Cereal, Marshmallows G, D

Puppy Chow Chocolate, Peanut Butter, Powdered Sugar G TN

\$32

Dinner Buffets

60 Minute Presentation, Guarantee Based on Guests in Attendance

\$200 Fee for Groups Less Than 20

All Buffets Include Freshly Brewed Vittoria Regular & Decaffeinated Coffee, Herbal & Organic Hot Teas, Dinner Rolls & Butter.

Isles of Pendry

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

Lemon Cous Cous Tabbouleh Salad Parsley, Mint, Shredded Kale, Cucumber, Tomato, Chickpea

Tomato Salad Mixed Olives, Red Onion, Feta, Olive Oil, Sea Salt **D**

Lemon Chicken Orzo Soup **G**

Roasted Marble Potatoes Lemon Olive Oil, Oregano

Grilled Broccolini Crispy Garlic, Espelette **G**

Roasted Farm Vegetable Medley Zucchini, Eggplant, Red Peppers, Cippolini, Roasted Almonds **TN**

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

Braised Short Rib Ragu Ziti, Chevre, Crispy Artichokes **D G**

Grapes on the Vine & Aged Gouda Cheese **D**

Baklava Layers of Phyllo, Pistachio, Orange Honey Syrup **D E G TN**

\$150

Maple & Carbon Provisions

Classic Caesar Baby Gem Lettuce, Crispy Croutons, Shaved Parmesan, Caesar Dressing **D E G**

Wedge Salad Point Reyes Blue Cheese, Tomato, Red Onion, Bacon, Truffle Ranch Dressing **D E**

Shrimp Cocktail House Cocktail Sauce **SF**

Cream Of Spinach Wilted Spinach, Bechamel **D**

Wisconsin Smoked Cheddar Mashed Potatoes **D**

Maple Glazed Brussel Sprouts Crispy Shallot, Smoked Bacon **G**

Lobster Mac & Cheese Aged Gouda, Muenster, Boursin, Cavatappi **D G SF**

Filet Mignon Au Poivre Sauce, Roasted Carrots, Parsley **D**

Roasted Airline Chicken Breast Herb Au Jus, Crispy Trumpet Mushrooms

Lemon Meringue Tarts Sweet Meringue, Lemon Curd **D E G**

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

\$185

Le Chateau du Michigan

Aged Cheese Display Fruit Preserves, Honeycomb, Marcona Almonds, Rosemary Crackers **D G**

Asparagus Chevre Velouté Torn Brioche **D G**

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**

Glazed Carrots Hazelnut, Truffle Carpaccio **TN**

Pommes Puree Chives **D**

Roasted Zucchini & Artichokes Pistachio Sauce Au Vert **TN**

Honey Glazed Chicken Breast Walnuts, Poached Bordeaux Figs **TN**

Roasted Salmon Smoked Roe Beurre Blanc, Wilted Endive **FF**

Porcini Dusted Beef Tenderloin Crispy Shallot, Chanterelle, Chives, Demi-Glace **D G**

Mille-Feuille Puffed Pastry, Pastry Cream, Strawberry **D E G**

Profiteroles Hazelnuts, Cream, Choux Pastry **D E G TN**

\$200

Plated Dinner

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

All Plated Dinners Include Dinner Rolls & Butter, Freshly Brewed Vittoria Regular & Decaffeinated Coffee, Herbal & Organic Hot Teas.

Select One Starter, One Entree, One Dessert.

If an additional entree is selected, the per person price defaults to the highest price entree.

Starter select one

Goat Cheese Tortellini Parmesan Broth, Fried Sage D E G

Asparagus Velouté Creme Fraiche, Torn Brioche D G

Crab Corn Chowder Grilled Succotash, Espelette D SF

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

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

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

Caesar Salad Crispy Garlic, Torn Brioche, Parmesan, Black Truffle Dressing D E G

Wild Mushroom Tart Crispy Wild Rice, Aged Sherry, Frisee D G

Saffron Arancini Smoked Pomodoro, Parmesan D E G

Braised Pork Belly Apple Confit, Pistachio Mustard, Frisee +\$4 TN

Hiromasa Crudo Sunflower Seeds, Orange Segments, Fresno Chili, Bergamot Olive Oil +\$4 FF

Smoked Prawn Cocktail Sauce +\$4 SF

Entrée

Grilled Delicata Squash Smoked Soubise, Braised Cippolini, Crispy Wild Mushrooms, Mushroom Au Jus \$115 S VG

Exaggerated Ratatouille Garden Vegetables, Pomodoro, Pinenuts \$115 TN VG

Goat Cheese Ravioli Brown Butter, Morels, Wilted Spinach, Almonds \$120 D E G TN V

Herb Crusted Sea Bass Tomato Saffron Brodo, Charred Asparagus \$130 FF

Roasted Halibut Tomato Confit, Watercress, Pumppernickel & Pepitas Crumble, Sundried Tomato Buerre Blanc \$130 D G FF

Seared Scallops Brown Butter, Brioche, Pinenuts, Mustard Greens \$135 D E SF TN

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

Honey Glazed Duck Breast Roasted Apple & Farro Risotto, Walnuts, Tart Cherry Reduction \$135 TN

Airline Chicken Vesuvio Parmesan Gnocchi, Spring Peas, Herb Vesuvio Sauce \$125 D E G

Pistachio Crusted Lamb Loin Crispy Artichokes & New Potatoes, Beet Puree, Lamb Jus \$135 TN

Porcini Dusted Hanger Steak Bourbon Vanilla Hollandaise, Charred Radish, Crispy Wild Mushrooms \$135 D E

Grilled Strip Steak Celery Root Pave, Fire Roasted Truffled Carrots, Herb Au Jus \$135 D

Dessert

Sticky Toffee Pudding Vanilla Chantilly Cream D E G

Espresso Creme Brulee Chocolate and Hazelnut Crumble D E G

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

Deconstructed S'mores Graham Cracker, Toasted Marshmallow, Valrhona Chocolate D G

Cherry Blossom Angel Food Cake St. Germain Tart Cherries, Mascarpone Panna Cotta, White Chocolate D E G

Tiramisu Lady Fingers, Coffee, Mascarpone Mousse, Chocolate Covered Espresso Beans, Gold Flakes D E G

Beverage Packages

Priced Per Person, \$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

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

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

1 hour — \$45
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, 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 two (2) weeks 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.