

CURATED

CUISINE



THE BLACKSTONE

Breakfast

BREAKFAST

CONTINENTAL

Healthy Choice Continental 36 / 48

SELECTION OF CHILLED FRUIT JUICES

SLICED SEASONAL FRUIT

HOUSE MADE GRANOLA

ORGANIC YOGURT, BERRIES

THE BLACKSTONE BAKERY BASKET

WHIPPED BUTTER & PRESERVES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

European Continental 38 / 52

SELECTION OF CHILLED FRUIT JUICES

ASSORTED CHARCUTERIE

DOMESTIC AND IMPORTED CHEESE, ARTISANAL BREAD,
SEASONAL COMPOTES AND CHUTNEYS

SPANISH OMELET

SPINACH, POTATO, EGG

HOUSE MADE GRANOLA

ORGANIC YOGURT BERRIES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

BUFFETS

The Harding Breakfast 43 / 57

FRUIT SALAD

AGAVE

HOUSE MADE GRANOLA

ORGANIC YOGURT, BERRIES

THE BLACKSTONE BAKERY BASKET

WHIPPED BUTTER & PRESERVES

FARM FRESH SCRAMBLED EGGS

CHOICE OF APPLEWOOD SMOKE BACON OR PORK SAUSAGE

FRESHLY SQUEEZED ORANGE JUICE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

BUFFETS

The Roosevelt Breakfast 48 / 64

FRUIT SALAD

AGAVE

VANILLA INFUSED STEEL-CUT OATMEAL

DRIED FRUIT, WALNUTS, BROWN SUGAR

THE BLACKSTONE BAKERY BASKET

WHIPPED BUTTER & PRESERVES

FARM FRESH SCRAMBLED EGGS

CRISPY REDSKIN BREAKFAST POTATOES

PEPPERS, ONIONS

INDIVIDUAL YOGURTS

CHOICE OF APPLEWOOD SMOKE BACON OR PORK SAUSAGE

FRESHLY SQUEEZED ORANGE JUICE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

BUFFETS

The Kennedy Breakfast 48 / 64

FRUIT SALAD

AGAVE

CHOBANI GREEK YOGURT

PANCAKES WITH SEASONALLY INSPIRED COMPOTES

FARM FRESH SCRAMBLED EGGS

BREAKFAST POTATO CASSEROLE

BLACKSTONE BAKERY BASKET

WHIPPED BUTTER AND PRESERVES

CHOICE OF APPLEWOOD SMOKE BACON OR PORK SAUSAGE

FRESHLY SQUEEZED ORANGE JUICE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

ENHANCEMENTS

Enhancements | Per Person

ASSORTED BREAKFAST CEREALS | 5

FRUIT SALAD | 6

AGAVE

SLICED SEASONAL FRUIT | 7

HOUSE MADE GRANOLA | 7

ORGANIC YOGURT, BERRIES

ASSORTED WHOLE FRUIT | 46

PER DOZEN

Breads + Pastries | Per Dozen

THE BLACKSTONE BAKERY BASKET | 2 DOZEN | 50

WHIPPED BUTTER, PRESERVES

ASSORTED BAGELS | 50

CREAM CHEESES

HOUSE-MADE BEIGNETS | 38

MUFFINS | 38

SEASONALLY INSPIRED

Get Toasted | 9

TWO BREAD SELECTIONS

WHITE, WHOLE GRAIN WHEAT, MARBLE RYE, SOURDOUGH, ENGLISH MUFFIN
SERVED WITH WHIPPED BUTTER AND PRESERVES

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

ENHANCEMENTS

Beverages | Per Gallon

JUICE | 50

FRESHLY SQUEEZED ORANGE,
GRAPEFRUIT, APPLE, CRANBERRY

COFFEE + TEA | 120

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

Beverages | Per Item

FRUIT JUICE | 6

ASSORTED BOTTLES

BOTTLED WATER | 5

SOFT DRINKS | 5

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

DELIGHTS

Hot Items | Per Person

VANILLA INFUSED STEEL-CUT OATMEAL | 7

DRIED FRUIT, WALNUTS, BROWN SUGAR

PANCAKES | 8

BUTTERMILK, BLUEBERRY, WHOLE WHEAT BLACKBERRY

100% NATURAL MAPLE SYRUP

BRIOCHE FRENCH TOAST | 10

NUTELLA, SWEET CREAM

CROISSANT BREAKFAST SANDWICH | 12

SERRANO HAM, EGG, AGED MANCHEGO

TRADITIONAL EGGS BENEDICT | 16

OMELET STATION | 24

FRESH VEGETABLES, CHEESE, MEATS

[CHEF ATTENDANT FEE | 150]

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKFAST

DELIGHTS

Savory Additions | Per Person

ASSORTED CHARCUTERIE | 14

SELECTION OF DOMESTIC + IMPORTED CHEESE
ARTISANAL BREAD, SEASONAL COMPOTES, CHUTNEYS

SMOKED SCOTTISH SALMON | 16

TRADITIONAL ACCOMPANIMENTS

CHOICE OF BACON | 9

APPLEWOOD SMOKED, TURKEY

PORK BREAKFAST SAUSAGE | 8

TURKEY SAUSAGE | 9

CHICKEN SAUSAGE | 9

Potatoes | Per Person

CRISPY REDSKIN POTATOES | 8

PEPPERS, ONIONS

TRADITIONAL HASHBROWNS | 8

FRESH HERBS

ROASTED SWEET POTATOES | 8

LEEKs, BACON, WHOLE GRAIN MUSTARD

BREAKFAST POTATO CASSEROLE | 7

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

Break

BREAKS

A LA CARTE FOOD

Per Dozen

ASSORTED WHOLE FRUIT | 46

THE BLACKSTONE BAKERY BASKET | 50

WHIPPED BUTTER, PRESERVES

HOUSE MADE BEIGNETS | 38

HOUSE MADE MUFFINS | 38

SEASONALY INSPIRED

ASSORTED COOKIES AND BROWNIES | 38

JUMBO WARM PRETZELS | 42

BAVARIAN MUSTARD

CUPCAKES | 48

SEASONALY INSPIRED

Individually

ASSORTED GRANOLA BARS | 4.5

ASSORTED ENERGY BARS | 4.5

INDIVIDUAL CHIPS AND PRETZEL BAGS | 4

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKS

A LA CARTE DRINKS

Per Gallon

COFFEE + TEA | 120

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

JUICE | 50

FRESHLY SQUEEZED ORANGE, GRAPEFRUIT
APPLE, CRANBERRY

ICED TEA | 25

LEMONADE | 25

HOUSE MADE SMOOTHIES | 52

AVOCADO-HONEYDEW, BANANA-STRAWBERRY,
BLUEBERRY-POMEGRANATE

Individually

ASSORTED SOFT DRINKS | 5

REGULAR, DIET

BOTTLED WATER | 5

SPARKLING WATER | 6

ASSORTED BOTTLED JUICES | 6

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKS

SNACKS + REFRESHMENTS

Healthy Refresh | 24 / 30

FRUIT SALAD

MELION + BERRY

MUFFINS

WALNUT ZUCCHINI, CARROT RAISIN

HOUSE MADE GRANOLA

INDIVIDUAL YOGURTS, DRIED FRUIT

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

Lets Go On A Hike | 26 / 34

BUILD YOUR OWN TRAIL MIX

HOUSE MADE GRANOLA, DRIED FRUITS,
NUTS, M&M'S, YOGURT COVERED RAISINS,
CHOCOLATE CHIPS, BANANA CHIPS, PRETZELS

ASSORTED WHOLE FRUIT

ASSORTED SOFT DRINKS AND BOTTLED WATER

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKS

SNACKS + REFRESHMENTS

Popcorn | 17 / 21

FRESHLY POPPED POPCORN

ASSORTMENT OF SEASONINGS,
HOUSE MADE CRACKER JACKS

ASSORTED SOFT DRINKS + BOTTLED WATER

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

Cheese + Charcuterie | 28 / 36

CHEF'S SELECTION

DOMESTIC +IMPORTED CHEESE,
CURED HAMS + SALAMI,
BAGUETTE, CRACKERS

SWEET + SPICY NUTS

DRIED FRUITS, PICKLED VEGETABLES
+ WHOLE GRIAN MUSTARD

ASSORTED SOFT DRINKS + BOTTLED WATER

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BREAKS

SNACKS + REFRESHMENTS

Chicago Style | 29 / 37

PIZZA

MINI DEEP DISH

HOT DOGS

MINI WAGYU BEEF, CHICAGO STYLE

ITALIAN BEEF WITH GIARDINIERA

VITNERS POTATO CHIPS

GARRETT'S POPCORN

ELI'S CHEESECAKE

COMPOTES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

Lunch

LUNCH

SOUPS, SALADS + DESSERT SELECTION

Soups | Per Person

ROASTED TOMATO-BASIL | 11

TRIPLE GARLIC FOCACCIA, PARMESAN

BUTTERNUT SQUASH | 11

SAGE MARSHMALLOW, PECAN DUST

SMOKED CORN BISQUE | 15

DUNGENESS CRAB, JALAPENO CORN BREAD

WILD MUSHROOM | 13

BLACK TRUFFLE CRACKER

CREAMY PARSNIP | 12

APPLE ESCABECHE, CRISPY SERRANO

Salads | Per Person

WALDORF | 12

SELECT LETTUCES, POACHED PEAR, CANDIED WALNUTS

CAESAR | 13

BABY GREEN + RED ROMAINE, FOCACCIA
GARLIC CROUTON, PARMESAN, CAESAR

GREEK | 12

ROMAINE, BLACK OLIVE, CUCUMBER,
OREGANO, FETA

SEASONAL GREENS | 12

ORANGE EMULSION, GOLDEN BEETS,
PISTACHIO, GOAT CHEESE

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

SOUPS, SALADS + DESSERT SELECTION

Dessert Selection | Per Person

MALT MAPLE POTS DE CREME | 12

CHOCOLATE STREUSEL, CARAMEL SAUCE

COCONUT CREAM TARLETS | 12

TOASTED MERINGUE, GLAZE RASPBERRIES

DEVILS FOOD CAKE | 12

CHOCOLATE MOUSSE BUTTERCREAM, BAILEYS REDUCTION

TRIFLE | 12

LAYERED BERRY AND CHANTILLY CREAM

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCHES

PLATED

Fish + Seafood

SKUNA BAY SALMON

WHIPPED PARSNIP MASH, SHAVED ASPARAGUS,
BOURBON-CHERRY GLAZE | 37

WILD HALIBUT

COCONUT STICKY RICE, GINGER SEARED
BOK CHOY, AND SESAME SOY GLAZE | 47

SEARED TROUT

AJO BLANCO, WILD RICE WITH RED CURRANTS,
HARICOT VERTS | 38

Meat + Poultry

BRAISED SHORT RIBS

GRAFTON CHEDDAR GRITS, CARAMELIZED
BABY ROOT VEGETABLES | 42

4OZ OR 8OZ FILET OF BEEF

GRILLED ASPARAGUS, HORSERADISH WHIPPED
POTATOES, CABERNET DEMI | 47/68

SEARED AMISH CHICKEN

FONTINA MASH, BROCCOLINI, NATURAL JUS | 36

Vegetarian

BLACK TRUFFLE GNOCCHI

SEASONAL MUSHROOM RAGOUT,
CRISPY SHALLOTS | 28

SPINACH RICOTTA,

PINE NUT RAVIOLI, GRAN MARZANO,
TOMATO PUREE, BASIL | 30

PRICES ARE PER PERSON | LUNCHES SERVED WITH BREADS, ICED TEA
AND FRESHLY BREWED COFFEE, DECAF AND HOT TEAS
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

BALBO

Balbo Lunch | 48 / 64

BELL PEPPER AND BLACK BEAN SOUP

FUSILLI SALAD

ASPARAGUS, BASIL PESTO

ORGANIC GREENS SALAD

APPLES, GRAPES, HAVARTI, ROASTED

PUMPKIN SEEDS, LEMON TARRAGON VINAIGRETTE

HAND CARVED TURKEY

CRANBERRY MAYO,
ARUGULA ON WHOLE WHEAT

ROASTED BISTRO STEAK

SWEET TOMATO SPREAD,
ASIAGO, PRETZEL ROLL

ZUCCHINI, SQUASH + EGGPLANT

FARFALLE, SPICY TOMATO SAUCE

COCONUT CAKE

GRILLED PINEAPPLE ESCABECHE

CHOCOLATE MOUSSE CANNOLIS

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

CERMAK + ASHLAND

Cermak And Ashland Lunch | 56 / 74

HOT + SOUR SOUP

VEGETABLE FRIED RICE

CABBAGE, SPROUTS,
SWEET PORCINI HOISIN

SZECHAUN FRIED GREEN BEANS

ROASTED SESAME SEEDS

CHICKEN POT STICKERS OR CRAB RANGOONS

MANDARIN CHICKEN SALAD

ORGANIC GREENS, BOK CHOY,
SESAMIE GINGER VINAIGRETTE

FIRE ROASTED MAHI MAHI

MANGO STICKY RICE, BABY BOK CHOY

KOREAN BARBEQUE SHORT RIBS

CABBAGE SLAW

TAPIOCA PUDDING CUPS

GINGER POACHED PEAR TARTLET

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

18TH STREET

18th Street Lunch | 56 / 74

ROASTED CHICKEN TORTILLA SOUP

CILANTRO LIME CREMA,

CRISPY TOSTADAS, COTIJA CHEESE

GRILLED CHICKEN + STEAK FAJITAS

ROASTED PEPPERS, GRILLED GREEN ONIONS,

CHIMICHURRI, CORN + FLOUR TORTILLAS

SPANISH STYLE RICE

ANAHEIM PEPPERS, SMOKED PAPRIKA,

CHORIZO, BLACK OLIVE

ELOTES

CORN ON THE COB, CHILI SEASONING,

LIME, COJITA CHEESE

DIPS

ROASTED TOMATO SALSA, GUACAMOLE,

CRISPY CORN CHIPS

MANGO JICAMA SALAD

SESAME SEEDS, TEQUILA

HONEY VINAIGRETTE

ROASTED VEGETABLE QUESADILLAS

CHOCOLATE CHILI MOUSSE

MOLE BRITTLE

TRES LECHES CAKE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,

SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

GOLD COAST

Gold Coast Lunch | 56 / 74

ASPARAGUS SOUP

PEPPERED CREME FRIACHE,
CRISPY LEEKS

HARICOT VERT SALAD

PROSCIUTTO, BASIL, CRISPY SHALLOTS

SMOKED ROASTED SALMON

BRUSSEL SPROUTS, ORANGE GLAZE

AMISH CHICKEN

CREAMY POLENTA, BROCCOLINI,
TARAGON JUS

RIGATONI

SEASONAL MUSHROOMS, ENGLISH PEAS,
ROASTED GARLIC CREAM

PEANUT BUTTER CHEESECAKE

CONCORD GRAPE COMPOTE

SEASONAL BERRY COBBLER

LAVENDER WHIPPED CREAM

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

LAKE SHORE DRIVE

Lakeshore Drive Lunch | 53 / 69

MINESTRONE SOUP

WARM GERMAN POTATO SALAD

BACON, WHOLE GRAIN MUSTARD VINAIGRETTE

CAPRESE PANZANELLA SALAD

HERB WRAP

PORTABELLO MUSHROOM, SUN DRIED TOMATO,
SPINACH PESTO, BOURSIN CHEESE

GRILLED BRATWURST

PICKLED FENNEL + ONION,
FRIED SHALLOTS, POPPY SEED BUN,

BRAISED BRISKET

SHOESTRING FRIED POTATOES,
GIARDINIERA, MARBLE RYE

ITALIAN GRINDER

SALAMI, CAPPACOLA, MORTADELLA,
PROVOLONE, BAGUETTE

ASSORTED MERINGUES

PASSION FRUIT PANNA COTTA

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

LUNCH

DELI TIME

Deli Time | 49 / 65

CHEF'S CHOICE

SOUP OR HOUSE SEASONAL GREEN SALAD

ANTIPASTI SALAD

SELECTION OF BREADS

PRETZEL BUNS, WHEAT, WHITE

SELECTION OF MEATS

BLACK FOREST HAM, HONEY

ROASTED TURKEY, ROAST BEEF

ASSORTED CHEESE

AGED CHEDDAR, SMOKED GOUDA, SWISS

LETTUCE

BIBB, ROMAINE, RED ROMAINE

HOUSE MADE

MUSTARD, MAYONNAISE, HUMMUS,

BREAD, BUTTER PICKLES

GOURMET COOKIES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,

SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE
OF \$250 FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

Dinner

DINNER

SOUPS + SALADS

Soups

ROASTED TOMATO-BASIL | 12

TRIPLE GARLIC FOCACCIA, PARMESAN

BUTTERNUT SQUASH | 12

SAGE MARSHMALLOW, PECAN DUST

SMOKED CORN BISQUE | 18

DUNGENESS CRAB, CILANTRO + LIME OIL

WILD MUSHROOM | 15

BLACK TRUFFLE CRACKER

CREAMY PARSNIP | 15

APPLE ESCABECHE, CRISPY SERRANO

Salads

WALDORF | 14

SELECT LETTUCES, POACHED PEARS,
CANDIED WALNUTS, GORGONZOLA

CAESAR | 16

BABY RED + GREEN ROMAINE
LETTUCE, CAESAR, PARMESAN

BEET | 14

SEASONAL GREENS, ORANGE EMULSION,
GOLDEN BEETS, PISTACHIO, GOAT CHEESE

HAVARTI | 15

ORGANIC GREENS, APPLES, GRAPES, HAVARTI, ROASTED
PUMPKIN SEEDS, LEMON TARRAGON VINAIGRETTE

PRICES ARE PER GUEST | ENTREE COUNT MUST BE COMMUNICATED
TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

POULTRY, SEAFOOD + VEGETARIAN

Poultry

PROSCIUTTO STUFFED CHICKEN BREAST

FREE RANGE CHICKEN, FONTINA YUKON POTATO PUREE,
TRUFFLE CAULIFLOWER, ROSEMARY JUS | 45

SEARED JIDORI CHICKEN BREAST

BLACK TRUFFLE BREAD PUDDING, ROMENESCO,
ROASTED CHIPPOLINI CHICKEN JUS | 48

SEARED DUCK BREAST

CREAMY FARRO, SEARED BRUSSEL SPROUTS,
SAGE PLUM SAUCE | 52

Seafood

WILD HALIBUT

(AVAILABLE APRIL - SEPTEMBER), COCONUT STICKY RICE,
GINGER SEARED BOK CHOY, SESEAME SOY GLAZE | 49

SKUNA BAY SALMON

WHIPPED PARSNIP MASH, SHAVED ASPARAGUS,
BOURBON CHERRY GLAZE | 46

SEARED TROUT

AJO BLANCO, WILD RICE WITH
RED CURRANTS HARICOTS VERTS | 45

Vegetarian

SPINACH RICOTTA AND PINE NUT RAVIOLI

GRAN MARZANO TOMATO PUREE, BASIL | 32

BLACK TRUFFLE GNOCCHI

WILD MUSHROOM RAGOUT, CRISPY SHALLOTS | 32

PRICES ARE PER GUEST | ENTREE COUNT MUST BE COMMUNICATED
TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

BEEF ENTREES

Beef + Veal

RED WINE BRAISED SHORT RIBS | 46

PARMESAN GRITS, HEIRLOOM CARROTS

COFFEE RUBBED PETITE BLACK ANGUS RIB EYE | 54

WHIPPED PURPLE POTATOES, SEARED BRUSSELS SPROUTS,
BRANDIED MUSHROOM SAUCE

TENDERLOIN OF BEEF | 65

GRILLED ASPARAGUS, SMOKEY MASHED POTATOES, CABERNET DEMI

OSSO BUCCO | 60

WHIPPED PARMESAN POLENTA, SMOKED CIPOLLINI, ORANGE GREMOLATA

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE OF \$250
FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE | ENTREE COUNT MUST BE
COMMUNICATED TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

INSPIRATION BUFFET

Inspiration Buffet | 76 / 99

ASPARAGUS SOUP

CRISPY LEEKS, PEPPERED CREME FRAICHE

KALE SALAD

BROCCOLI, LEEKS, RADISH, HAZELNUTS, CITRUS VINAIGRETTE

SEASONAL PANZANELLA SALAD

HERB VINAIGRETTE

BRAISED VEAL

ZITI, BROCCOLINI

ARCTIC CHAR

LARGE GRAIN COUS COUS, GRILLED ENDIVE +
RADICCHIO, LEMON TARRAGON BUTTER

BLACK BELUGA LENTILS

GARBANZO BEANS, TOMATO BASIL, FRENCH FETA CHEESE

MIXED BERRY PAVLOVA

RHUBARB AND RASPBERRY CROSTATA

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE OF \$250
FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE | ENTREE COUNT MUST BE
COMMUNICATED TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

BARBERSHOP BUFFET

Barbershop Buffet | 78 / 104

SOUP

ITALIAN WEDDING

KALE SALAD

RADDICHIO, FRISEE, FENNEL,
ROASTED TOMATO VINAIGRETTE

VEGETABLE SALAD

SEASONAL ROASTED + MARINATED

BUTTERNUT SQUASH RAVIOLI

WILD MUSHROOM DUXELLE,
SHEEP'S CHEESE FRESH SAGE

SEAFOOD LINGUINI

CALAMARI, SHRIMP, PANCETTA,
SPINACH, LINGUINI, SMOKED TOMATO SAUCE

CHICKEN ROULADE

PROSCIUTTO, ASPARAGUS, ROSEMARY,
WHITE BEANS

BEEF TENDERLOIN

PORCINI RISOTTO, HARICOT VERTS, MADEIRA REDUCTION

TIRAMISU

STICKY TOFFEE PUDDING

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE OF \$250
FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE | ENTREE COUNT MUST BE
COMMUNICATED TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

CRYSTAL BALLROOM BUFFET

Crystal Ballroom Buffet | 85 / 114

SPLIT PEA SOUP

PROSCIUTTO MANCHEGO BISCUIT

QUINOA SALAD

FRESH CUT VEGETABLES, PARSLEY, MINT,
LEMON VINAIGRETTE

ORGANIC GREENS

BLUE CHEESE, TOASTED ALMONDS, PEAR TOMATOES,
RASPBERRY VINAIGRETTE

VEGETABLE LASAGNA

HEIRLOOM TOMATO SAUCE, PARMESAN

PORK TENDERLOIN

POTATO AND LEEK HASH, APRICOT MUSTARD

RACK OF LAMB

FRUITED COUS COUS, RAINBOW CHARD,
POMEGRANATE DEMI

SEASONAL FISH

SAFFRON BASMATI, BABY BOK CHOY

STICKY BUNS

WITH CARAMELIZED PECANS

MANGO COCONUT PUDDING

WITH TROPICAL FRUIT SALAD

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE OF \$250
FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE | ENTREE COUNT MUST BE
COMMUNICATED TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

SWEET TABLES

Petite Pastry Table | 22 / 27

MINI PASTRIES
CHEF'S SELECTION

Sundae Bar | 18 / 21

SUNDAE BAR
CHOCOLATE + VANILLA ICE CREAM, SPRINKLES,
HOT FUDGE, CARAMEL SAUCES, CANDIES + TOPPINGS

[CHEF ATTENDANT FEE | 150]

ONE HOUR / TWO HOUR PRICING PER PERSON | AN ADDITIONAL CHARGE OF \$250
FOR BUFFETS WILL BE CHARGED FOR UNDER 15 PEOPLE | ENTREE COUNT MUST BE
COMMUNICATED TO YOUR EVENT MANAGER 72 HOURS PRIOR TO YOUR EVENT.
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

DINNER

PLATED DESSERTS

Plated Desserts | 12

MALT MAPLE POTS DE CREME

CHOCOLATE STREUSEL, CARAMEL SAUCE

COCONUT CREAM TARTLETS

TOASTED MERINGUE, GLAZED RASPBERRIES

DEVIL'S FOOD CAKE

CHOCOLATE MOUSSE BUTTERCREAM, BAILEY'S REDUCTION

TRIFLE

LAYERED BERRY + CHANTILLY CREAM

BLOOD ORANGE SEMIFREDO

ALMOND CAKE, WHITE CHOCOLATE

PRICES ARE PER GUEST

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

Reception

RECEPTION

COLD HOR D'OEUVRES

Per Piece

SMOKED TOMATO COULIS | 9 V

FRESH MOZZARELLA, MICRO BASIL

SPICY TUNA POKE | 10

AVOCADO, CITRUS

WAGYU BEEF TARTAR | 10

RYE CRISP, CAPER AIOLI, EGG

GULF SHRIMP | 12

TOMATO, HORSERADISH CUSTARD, LEMON AIOLI

LOBSTER AND CRAB ROLL | 13

TARRAGON AIOLI, BRIOCHE

BAY SCALLOP CEVICHE | 12

JALAPENO, CUCUMBER JUS

ROASTED VEGETABLE | 6

RAISIN PINE NUT PUREE, GOAT CHEESE, SOURDOUGH CROSTINI

DEVEILED QUAIL EGGS | 7

CAVIAR, TRUFFLE, CHIVE

SHERRY COMPRESSED CANTALOUPE | 7

SERRANO, SPICED YOGURT

GARLIC MARINATED CHICKEN SKEWER | 9

CONFIT TOMATO, TZATIKI

BABY ARTICHOKE TARTINE | 7 V

ARUGULA PESTO, LEMON, PARMESAN

GRILLED CHICKEN | 9

CAESAR, BAKED PARMESAN

V INDICATES VEGETARIAN

MINIMUM 25 PIECES PER SELECTION

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

RECEPTION

HOT HORS D'OEUVRES

Per Piece

MARYLAND CRAB CROQUETTE | 10

CHIPOTLE REMOULADE, CABBAGE SLAW

SHRIMP AND CHORIZO SKEWER | 11

PORK BELLY BLT | 12

TOMATO RELISH, BIBB LETTUCE, PRETZEL BUN

GRILLED NEW ZEALAND LAMB CHOPS | 12

CHILI AIOLI

FRIED THREE CHEESE RAVIOLI | 6 V

CABERNET ROSE, BASIL CRISP

CHICAGO STYLE HOT DOG | 8

VIENNA BEEF HOT DOG, POPPY SEED
CORNDOG BATTER, TRADITIONAL GARNISH

CRISPY CHICKEN | 9

PARMESAN WAFFLE, BOURBON MAPLE SYRUP

TOGARASHI DUSTED TEMPURA FRIED SHRIMP | 12

COCONUT MOUSSE

LAMB MEATBALLS | 10

SHERRY FOIE GRAS, CREAM, BLACK TRUFFLE

BACON WRAPPED DATES | 8

MARCONA ALMOND, LA PERAL BLEU CHEESE FONDUE

TWICE BAKED HEIRLOOM POTATOES | 6 V

GRAFTIN CHEDDAR, SMOKED BACON

V INDICATES VEGETARIAN

MINIMUM 25 PIECES PER SELECTION

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

RECEPTION

CARVING STATIONS

Tenderloin Au Poive | 400

WITH ROASTED SHALLOT JUS
SERVES 20 PEOPLE

Rosemary Crusted Prime Rib | 525

WITH PEPPERCORN JUS
SERVES 25 PEOPLE

Smoked Roasted Turkey Breast | 300

WITH ORANGE CRANBERRY COMPOTE
SERVES 25 PEOPLE

Dijon-Herb Crusted Pork Loin | 325

WITH TART CHERRY GASTRIQUE
SERVES 35 PEOPLE

CHEF ATTENDANT FEE | \$150
ALL SERVED WITH ARTISAN ROLLS
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

RECEPTION

RECEPTION DISPLAYS

Cheese and Charcuterie | 28 / 36

ASSORTED CHARCUTERIE

SELECTION OF DOMESTIC AND IMPORTED CHEESE,
ARTISANAL BREAD, SEASONAL COMPOTES, MUSTARDS
AND CHUTNEYS

Crudites | 28 / 36

SERVED WITH BUTTERMILK-PARMESAN VINAIGRETTE,
BASIL BLUE CHEESE DRESSING AND ROASTED GARLIC
HUMMUS, TRADITIONAL RAW VEGETABLES, INCLUDE-
ING BROCCOLI, CELERY, CARROT STICKS, RED CHERRY
TOMATOS AND CAULIFLOWER

Sushi Station | 32 Per Person

INCLUDES FOUR PIECES PER PERSON
SERVED WITH PICKLED GINGER, SOY SAUCE AND
WASABI

CHOOSE TWO MAKI AND TWO NIGIRI

SUSHI MAKI: SALMON, SHITAKE, CRAB, HAMACHI,
CALIFORNIA, SPICY TUNA

SUSHI NIGIRI: HAMACHI, SALMON, YELLOWTAIL,
TOMAGO

Raw Bar | Per Person

MINIMUM TWO SELECTIONS
MINIMUM OF 25 PIECES PER SELECTION
SERVED WITH COCKTAIL SAUCE AND MIGNONETTE

OYSTERS ON THE HALF SHELL | 4

JUMBO SHRIMP COCKTAIL | 4

NEW ZEALAND GREEN LIP MUSSELS | 5

**COLDWATER MAINE LOBSTER TAILS AND
CLAWS | 5 PER OZ**

CAVIAR UPGRADE AVAILABLE

ONE HOUR / TWO HOUR PRICING | CHEF ATTENDANT: \$150 PER CHEF.
ONE CHEF PER STATION MUST GUARANTEE 80% OF TOTAL GUESTS
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

RECEPTION

CULINARY ACTION STATION

Spain | 28/39

TWO SELECTIONS PER STATION
SERVED WITH ROSEMARY WHITE BEANS,
GRILLED GREEN ONIONS, ROMESCO, GUINDILLA AIOLI

HERB MARINATED CHICKEN THIGH

ANCHO CHILI MARINATED SKIRT STEAK
OLIVE AND SERRANO ESCABECHE

NEW ZEALAND LAMB RACK

MARINATED GULF SHRIMP
LEMON, GARLIC, PARSLEY

Mexico | 27/35

TWO SELECTIONS PER STATION
SERVED WITH TOMATILLO CILANTRO RICE, CUMIN
SPICED BLACK BEANS, CORN AND FLOUR TORTILLAS

SLOW ROASTED PORK SHOULDER
AL PASTOR, PINEAPPLE, QUESO FRESCO

SHORT RIBS IN DARK MOLE
QUESO OAXACA, GUAJILLO CHILI CREMA

SPICY CHICKEN "ROPA VIEJA"
WITH REFRIED BLACK BEANS
AND CHIHUAHUA CHEESE

WOOD GRILLED MAHI MAHI
PICKLED RED CABBAGE, POBLANO
CHILI AIOLI

Italy | 26/34

TWO SELECTIONS PER STATION
SERVED WITH GARLIC PARMESAN CROSTINI

BUTTERNUT SQUASH
PINE NUTS, ENGLISH PEAS, PARMESAN
AND DRIED CHERRY RISOTTO

ROASTED SEASONAL MUSHROOMS
ASPARAGUS, TALEGGIO RISOTTO

WILD BOAR BOLOGNESE
TAGLIATELLE, BLACK OLIVE

IMPORTED RIGATONI
ROASTED SEASONAL MUSHROOMS,
BLACK TRUFFLE CREAM

"CACIO E PEPE"
ROMAN SPAGHETTI WITH BLACK
PEPPER AND PECORINO ROMANO

ONE HOUR / TWO HOUR PRICING | CHEF ATTENDANT: \$150 PER CHEF.
ONE CHEF PER STATION MUST GUARANTEE 80% OF TOTAL GUESTS
FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

Bars

BARS

CASH BAR

Premium Cocktails | 15

TITO'S VODKA, BOMBAY ORIGINAL, MILAGRO SILVER, BACARDI SUPERIOR RUM

SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY

JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHDLUA

Platinum Cocktails | 17

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, HENDRICK'S GIN, PATRON SILVER TEQUILA

BACARDI SUPERIOR RUM, MOUNT GAY RUM, BLACK BARREL RUM, WOODFORD RESERVE WHISKEY

KNOB CREEK WHISKEY, GLENFIDDICH 12 YR, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHDLUA

Beer

IMPORTED BEER/SPECIAL BEER | 11/BOTTLE

AMSTEL LIGHT, CORONA, CORONA LIGHT, HEINEKEN, BLUE MOON, FAT TIRE,
SAM ADAMS, SAM ADAMS SEASONAL, LOCAL MICROBREWS

DOMESTIC/NON-ALCOHOLIC BEER | 9/BOTTLE

COORS, COORS LIGHT, MILLER LIGHT

Wine

HOUSE SELECTED WINES | 13/GLASS

PREMIUM SELECTED WINES | 16/GLASS

ASSORTED SODAS, JUICES AND WATER | 5/BOTTLE

BARTENDER FEE | 150

CASHIER FEE | 150

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BARS

HOSTED BAR

Premium Bar Selections | 12 / drink

TITO'S VODKA, BOMBAY ORIGINAL, MILAGRO SILVER, BACARDI SUPERIOR

RUM, SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK

WHISKEY, JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

Platinum Bar Selections | 14 / drink

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, MOUNT GAY RUM

BLACK BARREL RUM, GLENFIDDICH SCOTCH, WOODFORD RESERVE WHISKEY

KNOB CREEK, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

Wine

HOUSE SELECT | 11 / GLASS

PREMIUM | 14 / GLASS

Beer

DOMESTIC/NON-ALCOHOLIC BEER | 9/BOTTLE

COORS, COORS LIGHT, MILLER LIGHT

IMPORTED BEER/SPECIAL BEER | 9/BOTTLE

AMSTEL LIGHT, CORONA, CORONA LIGHT, HEINEKEN, BLUE MOON, FAT TIRE,
SAM ADAMS, SAM ADAMS SEASONAL, LOCAL MICROBREWS, NON-ALCOHOLIC O'DOULS

BARTENDER FEE | 150

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

THE **BLACKSTONE**

BARS

BAR PACKAGES

Premium Bar

\$24 / ONE HOUR, \$42 / TWO HOURS, \$54 / THREE HOURS, \$64 / FOUR HOURS

TITOS VODKA, BOMBAY ORIGINAL, MILAGRO SILVER, BACARDI SUPERIOR RUM

SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY

JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

IMPORTED AND DOMESTIC BEERS, HOUSE WINE, ASSORTED SODAS AND JUICE

Platinum Bar

\$26 / ONE HOUR, \$44 / TWO HOURS, \$56 / THREE HOURS, \$66 / FOUR HOURS

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, BACARDI SUPERIOR RUM

BLACK BARREL RUM, MOUNT GAY RUM, WOODFORD RESERVE WHISKEY, KNOB CREEK WHISKEY

GLENFIDDICH 12 YEAR SCOTCH, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHULA

IMPORTED AND DOMESTIC BEERS, HOUSE WINE ASSORTED SODAS AND JUICE

Beer + Wine Bar

\$15 / ONE HOUR, \$23 / TWO HOURS, \$31 / THREE HOURS, \$39 / FOUR HOURS

IMPORTED + DOMESTIC BEERS, HOUSE WINE, ASSORTED SODAS + JUICE

Dinner Wine Service

\$15 / ONE HOUR, \$22 / TWO HOURS

HOUSE SELECT WINES, SERVED TABLESIDE DURING DINNER SERVICE

PRICES ARE PER PERSON

BARTENDER FEE | 150

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BARS

WINE SELECTIONS

Blackstone Tier | 40 / bottle

CHATEAU RENNI CAVA

SYCAMORE LANE, CHARDONNAY

SYCAMORE LANE, PINOT GRIGIO

SYCAMORE LANE, CABERNET

TRINITY OAKS, PINOT NOIR

Premium Tier | 52 / bottle

(\$5 PER GUEST UP-CHARGE)

AVISSI PROSECCO

JOEL GOTT, SAUVIGNON BLANC

NAPA CELLARS, CHARDONNAY

JOEL GOTT, CABERNET

SEAGLASS, PINOT NOIR

Platinum Tier | 95 / bottle

(\$10 PER GUEST UP-CHARGE)

CHANDON BRUT "ETOILE"

JORDAN, CHARDONNAY

GLORIA FERRER, PINOT NOIR

TRINCHERO, CABERNET

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

BARS

SPECIALTY BARS

Sangria Bar | 16 / per person / per hour

WHITE + RED SANGRIA

ASSORTED FRUIT

Specialty Cocktail Bar | 24 / per person / per hour

TWO SIGNATURE COCKTAILS

PERSONALIZED FOR YOUR EVENT

Scotch and Bourbon Bar | 30 / per person / per hour

GLENFIDDICH 12 YR, MACALLEN 12 YR, GLENMORIANGIE 10 YR,
JW BLACK, WOODFORD RESERVE, MAKER'S MARK, BUFFALO TRACE

Champagne Bar | 18 / per person / per hour

CHAMPAGNE

SEASONAL SYRUPS, FRUITS, FRESH HERBS

Brunch Bar | 18 / per person / per hour

MIMOSAS, BLOODY MARY'S, SCREWDRIVERS

MINIMUM OF 20 GUESTS

BARTENDER FEE | 150

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%) AND TAXES

THE BLACKSTONE

Notes

HISTORY

HISTORY OF THE BLACKSTONE

BUILT BY PROMINENT HOTELIERS TRACY AND JOHN DRAKE BETWEEN 1908 AND 1910, THE BLACKSTONE IS CONSIDERED ONE OF THE CITY'S FINEST EXAMPLES OF TURN-OF-THE CENTURY HOTELS IN CHICAGO. THE BEAUX-ART ARCHITECTURAL LANDMARK WAS DESIGNED BY THE ARCHITECTURAL FIRM MARSHALL & FOX AND NAMED FOR TIMOTHY BLACKSTONE, THE PRESIDENT OF THE ILLINOIS CENTRAL RAILROAD, WHOSE MANSION HAD STOOD ON THE SITE. RECOGNIZED AS AMERICA'S "HOTEL OF PRESIDENTS", AS TWELVE DIFFERENT PRESIDENTS HAVE BEEN GUESTS AT THE HOTEL, INCLUDING THEODORE ROOSEVELT, WILLIAM HOWARD TAFT, WOODROW WILSON, WARREN HARDING, CALVIN COOLIDGE, HERBERT HOOVER, FRANKLIN ROOSEVELT, HARRY TRUMAN, DWIGHT EISENHOWER, JOHN F. KENNEDY, RICHARD NIXON, AND JIMMY CARTER.

THE BLACKSTONE OPENED APRIL 16, 1910, WITH A GALA SUPPER PARTY HONORING OPERA LEGEND, ENRICO CARUSO, WHO HAD EARLIER PERFORMED AT THE AUDITORIUM THEATER. THAT ELEGANT DEBUT IN THE EDWARDIAN AGE OF HIGH SILK HATS AND FULL EVENING DRESSES SET A SINGULAR TONE AND AN INTERNATIONAL MYSTIQUE FOR THE BLACKSTONE WHICH WAS TO STAGE SCORES OF GLAMOROUS PARTIES AND NUMEROUS SIGNIFICANT POLITICAL AND CULTURAL EVENTS UNTIL ITS DEMISE.

THE DOWNTOWN CHICAGO HOTEL WAS SHUTTERED IN 1999 (IT WAS BRIEFLY HELD BY THE MAHARISHI YOGI, THE BEATLES' GURU), AND ACQUIRED BY SAGE HOSPITALITY, THE DENVER, CO BASED HOSPITALITY COMPANY THAT TRANSFORMED THE SHUTTERED LANDMARK INTO A WORLD-CLASS LUXURY HOTEL WITH A BENCHMARK \$128 MILLION RENOVATION. LOCATED IN THE HEART OF THE CITY'S ARTS AND THEATRE DISTRICT AT 636 SOUTH MICHIGAN AVENUE, ADJACENT TO THE WORLD CLASS MILLENNIUM PARK, THE BLACKSTONE REPRESENTS YET ANOTHER SIGNIFICANT DEVELOPMENT IN THE GROWTH OF CHICAGO'S CULTURAL MILE.

TECHNOLOGY

AUDIO VISUAL

OUR IN-HOUSE AUDIO VISUAL COMPANY IS PSAV, WHICH CAN ASSIST YOU WITH ALL YOUR AUDIO VISUAL NEEDS FOR YOUR EVENT AT THE BLACKSTONE. FOR A FULL LIST OF SERVICES AND PRICING, PLEASE CALL (312) 542-3626.

GENERAL INFORMATION

GENERAL INFORMATION

Special Services

Our staff is pleased to assist you with any floral arrangements and will gladly recommend photographers, entertainment, and decor to enhance your event. Please consult with us as all signs, displays, or decorations and their set-up are subject to prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel

Banquet Menus

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverage into the hotel, nor take banquet food with them after the meeting or event. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your Event Manager at least three weeks before your event, so that our entire staff may prepare to accommodate your needs.

Guarantees

To best serve you and your guests, a final confirmation of attendance or "guarantee" is required by 11:00am, 72 hours prior to your event. This count may not be reduced with this time period; however, we will be prepared to serve 3% more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order. A \$250 service charge will be assessed on each buffet food function if attendance is less than 15 guests.

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order. A 24% service charge is added to the quoted prices and the Illinois state tax is applied after the service charge has been added to the food and beverage total.

CANCELLATION, PAYMENT, ETC.

Payment Policy

Unless credit has been established with The Blackstone Hotel, payment must be received three business days before your function, based on the guaranteed number of guests. Your sales manager will be happy to provide you With further details on establishing credit.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event.

Diagrams

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two weeks before your event.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings at The Blackstone Hotel.

We understand this importance and we will work with you to achieve the overall experience you desire. We offer eleven function rooms and one ballroom to accommodate a wide range of events. The attendance you anticipate and the set-up your event requires are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's project. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of rental fee. Illinois State tax and 24% service charge will be added to the quoted meeting room rental. The Blackstone Hotel is a smoke-free facility.

GENERAL INFORMATION

SECURITY, PARKING, ETC.

Audio Visual

Your Event Manager and PSAV will be delighted to assist you with your audio visual needs. Price lists are available upon request (any equipment brought into the hotel may be subject to appropriate charges).

Security

The Blackstone Hotel does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your event manager for the cost of this service.

Parking

Valet Parking available with Self-Park options nearby. Please contact your Sales/Event Manager for parking options.

Coat Room

The Blackstone Hotel will arrange for check-room services for your function for a fee of \$150 per Coat Check Attendant. Please consult with your Event Manager for details.

GENERAL INFORMATION

LIABILITIES, COMMUNICATION, ETC.

Liabilities

You may be sure that The Blackstone Team will do everything to see that your event is a success. Occasionally, situations do occur beyond our control, such as accidents, government regulations, labor difficulties, and food and beverage supplies, which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternate solution.

Communication

Telephone services may be arranged through PSAV.

Damages

The Patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

Shipping and Receiving

Our Event Operations Department will be delighted to assist you with the return shipment of your packages. Please discuss with your Event Manager how you would like this charged to your organization. All packages are subject to shipping and handling charges. Packages may be delivered to the hotel three business days prior to your event. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

The Blackstone Hotel
636 South Michigan Avenue
Chicago, IL 60605
Attention: (Name of Event Manager)
(Name of Group or Event)
(First Date of Event)
Number of Boxes (i.e. 1 of 2)
Please specify: Hotel Receiving