



Catering
Menu



BREAKFAST BUFFET

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

CONTINENTAL / \$42

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

ONTARIO STREET / \$45

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

SOHO LOX SPREAD / \$55

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

FOX IN THE HEN HOUSE / \$48

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

SWEET AND SAVORY / \$54

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

HOMESTYLE BREAKFAST / \$54

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

ENHANCEMENTS

Bacon, Fried Egg, Cheese, Ham on a
Croissant / \$13
Yogurt parfait / \$8
Breakfast Ham / \$10
Pork Sausage / \$10
French Toast / \$14
Buttermilk Biscuits / \$6





MEETING BREAKS & STATIONED SNACKS

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

ENERGY BREAK / \$15

granola bars, whole fruit
seasonal agua frescas

CRUDITE / \$18

flatbreads and seasonal vegetables
roasted garlic hummus, buttermilk
ranch

CHEESE / \$25

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

CHARCUTERIE / \$29

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

CHEESE & CHARCUTERIE / \$38

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

SEASONAL FRUIT / \$18

vanilla yogurt, honey, fresh herbs

SUNDAE BAR / \$25

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

SWEETS

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

LURE SUSHI BAR / \$65

chef's selection of house signature
rolls and maki rolls

LURE CLASSICS / \$55

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

LURE RAW BAR / \$58

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

BUFFET STYLE WORKING LUNCH

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

DELI BUFFET / \$56

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

DELI SPREAD / \$54

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

BOXED LUNCH / \$49

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

SALADS

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

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

Bibb Lettuce shaved watermelon radish, avocado, green goddess dressing

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

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

SIDES

Assorted Chips & Pretzels

Seasonal Fruit Salad

Pasta Salad

Potato Salad

Coleslaw

BUFFET STYLE WORKING LUNCH

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

SANDWICHES

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

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

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

Crispy Chicken Club bacon, tomato, American cheese, brioche

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

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

Grilled Tuna Burger wasabi mayo, brioche

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

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

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

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

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

DESSERTS

Cookies chocolate chip and oatmeal raisin

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

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

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

Tiramisu lady finger cookies, espresso, mascarpone cream and chocolate

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

Chef's Selection assorted mini desserts

Brownie Bites chocolate ganache

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



SIT-DOWN LUNCH

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

SOUPS

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

Lobster Bisque crushed red pepper, crème fraiche, cognac

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

Miso Soup tofu, scallion, nori, shrimp

SALADS

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

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

Bibb Lettuce shaved watermelon radish, avocado, green goddess dressing

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

ENTRÉES

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

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

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

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

Miso Glazed Salmon snap peas, pea leaves, shiitakes

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

Fish and Chips coleslaw and tarter sauce

Grilled Tuna Burger wasabi mayo, brioche and cucumber salad

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

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

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

SIT-DOWN LUNCH

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

DESSERTS

Cookies chocolate chip and oatmeal raisin

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

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

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

Tiramisu lady finger cookies, espresso, mascarpone cream and chocolate

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

Chef's Selection assorted mini desserts

Brownie Bites chocolate ganache

OPTIONS AND PRICING

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

\$65 per person

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

\$72 per person

BUFFET AND FAMILY STYLE LUNCH

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

SOUPS

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

SALADS

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

ENTRÉES

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

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

BUFFET AND FAMILY STYLE LUNCH

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

DESSERTS

Cookies chocolate chip and oatmeal raisin

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

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

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

Tiramisu lady finger cookies, espresso, mascarpone cream and chocolate

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

Chef's Selection assorted mini desserts

Brownie Bites chocolate ganache

MENU ADDITIONS

TACO BAR

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

PASTA STATION

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

OPTIONS AND PRICING

Option One choice of one soup & salad one entrée and one dessert

\$70 per person

Option Two choice of two one soup & salad two entrées and two desserts

\$80 per person

PASSED APPS

Priced per piece, 20 piece per item minimum.

COLD

Deviled Eggs / \$6

American caviar

Smoked Salmon Blinis / \$12

American caviar, dill, capers

Mini Lobster Rolls / \$12

lobster salad, toasted brioche, chives

Steak Tartare / \$9

shallots, capers, parmesan, herbs

Tuna Sashimi / \$8

crispy wonton, spicy mayo

Shrimp Ceviche / \$7

avocado mousse, crispy wonton

Signature Maki Rolls / \$8

Jump Shrimp Cocktail / \$8

Tuna Tartare / \$10

cucumber, avocado, jalapeno, soy

vinaigrette

Caprese Skewer / \$8

mozzarella, tomato, basil, balsamic

vinaigrette

Belgian Endive / \$8

toasted walnuts, gorgonzola, honey,

micro watercress

Truffle Chicken Salad / \$9

butter lettuce, raisin walnut bread

STATIONED APPS

Lure Sushi Bar / \$50

chef's selection of house signature
rolls and maki rolls

Lure Classics / \$65

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

Lure Raw Bar / \$58

east and west coast oysters, jumbo
shrimp cocktail, snow crab claws
served with cocktail sauce, dijonaise,
mignonette, and lemon (+alaskan king
crab \$8)

HOT

Spinach Spanakopita / \$6

baked spinach filled filo dough

Pigs in a Blanket / \$8

Shrimp Skewer / \$7

soy and ginger glaze

Branzino Sliders / \$10

Bash Burger Sliders / \$10

Shrimp Po Boy Sliders / \$10

Buffalo Chicken Lollipops / \$5

Lure Mini Crab Cakes / \$12

old bay, tartar sauce

Broiled Oysters / \$6

new orleans style

Chicken Satay / \$9

Filet Mignon Bites / \$12

caramelized shallots, bleu cheese

Swedish Meatballs / \$9

spiced cream sauce, parsley

Mini Grilled Cheese Bites / \$9

aged cheddar

Mini Hot Chicken & Waffles / \$12

hot honey, rosemary

Seared Steak Crostini / \$11

horseradish crème, chives

SWEET

Chocolate Chip & Oatmeal Raisin

Cookie / \$7

Assortment of Mini Desserts / \$15

Bite Size Seasonal Tarts / \$6

Seasonal Ice Cream Sandwich / \$9

Brownie Bites / \$9

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



SIT-DOWN DINNER

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

SOUPS

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

Lobster Bisque crushed red pepper, crème fraiche, cognac

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

Miso Soup tofu, scallion, nori, shrimp

SALADS

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

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

Bibb Lettuce shaved watermelon radish, avocado, green goddess dressing

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

APPETIZERS

Buffalo Chicken Lollipops celery, house made blue cheese dressing

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

Deviled Eggs crispy oysters, pickled chili

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

Cheese and Cured Meats seasonal jam, pickled veggies and crackers

Tempura Shrimp spicy sesame mayo (+\$4)

SIT-DOWN DINNER

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

ENTRÉES

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

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

Miso Glazed Salmon snap peas, pea leaves, shiitakes

Burger “Bash Style” bacon and onion jam, pickles

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

Fish and Chips coleslaw and tarter sauce

Grilled Tuna Burger wasabi mayo, brioche and cucumber salad

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

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

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

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

DESSERTS

Cookies chocolate chip and oatmeal raisin

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

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

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

Tiramisu lady finger cookies, espresso, mascarpone cream and chocolate

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

Chef’s Selection assorted mini desserts

Brownie Bites chocolate ganache

OPTIONS AND PRICING

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

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

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





BUFFET AND FAMILY STYLE DINNER

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

SOUPS

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

Lobster Bisque crushed red pepper, crème fraiche, cognac

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

Miso Soup tofu, scallion, nori, shrimp

SALADS

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

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

Bibb Lettuce shaved watermelon radish, avocado, green goddess dressing

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

APPETIZERS

Buffalo Chicken Lollipops celery, house made blue cheese dressing

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

Deviled Eggs crispy oysters, pickled chili

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

Cheese and Cured Meats seasonal jam, pickled veggies and crackers

Tempura Shrimp spicy sesame mayo (+\$4)

BUFFET AND FAMILY STYLE DINNER

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

ENTRÉES

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

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

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

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

Miso Salmon snap peas, pea leaves, shiitakes

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

Fish and Chips coleslaw and tarter sauce

Grilled Tuna Burger wasabi mayo, brioche and cucumber salad

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

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

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

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

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

Ancho Chili Rubbed Skirt Steak roasted cipollinis, red chili chimichurri

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

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

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

DESSERTS

Cookies chocolate chip and oatmeal raisin

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

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

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

Tiramisu lady finger cookies, espresso, mascarpone cream and chocolate

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

Chef's Selection assorted mini desserts

Brownie Bites chocolate ganache

OPTIONS AND PRICING

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

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

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

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

BEVERAGE PACKAGES

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

OPEN BAR PACKAGES

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

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

BEER & WINE BAR

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

STANDARD BRANDS

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

PREMIUM BRANDS

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

SELECTION

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

Wine hess chardonnay/hess pinot noir

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

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

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

ON CONSUMPTION BAR PRICES

Lavazzo Coffee Cappuccino / \$4

Espresso / \$4

Hot Tea / \$4.5

Soda or Juice / \$5.5

Imported Beer / \$7

Domestic Beer / \$6

Craft Beer / \$8

Wine/Prosecco / \$10/12

Mixed Drinks / \$10-12

Martinis / \$10-13

Cordial / \$12

Bottled Water Still or Sparkling / \$6

TERMS AND CONDITIONS

MENUS

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

BEVERAGES

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

FOOD AND BEVERAGE MINIMUM

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

OUTSIDE FOOD AND BEVERAGE

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

GUARANTEED AGREEMENT

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

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

REQUESTS FOR MULTIPLE ENTREES

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

CHEF ATTENDED STATIONS

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

BEVERAGE SERVICE

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

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

