



Event Menus

OMNI CHICAGO HOTEL
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.



BUFFETS

All breakfast buffets include freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, flavored syrup enhancements and crystallized sugar. Hot buffets serving 20 people or less are subject to 100 additional charge. Buffets are not available for groups of 10 people or less.

Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.

THE CONTINENTAL

JUICES

Apple, freshly squeezed orange and grapefruit

SEASON'S BEST SLICED FRUIT

Honeydew, pineapples and berries *vg*

BREAKFAST PASTRIES

Mini Danishes, mini croissants and muffins

ACCOMPANIMENTS

Sweet butter and fruit preserves

INDIVIDUAL ASSORTED ORGANIC YOGURT

Strawberry, vanilla, blueberry and raspberry

52 per person

THE BREAKFAST TABLE

JUICES

Apple, freshly squeezed orange and grapefruit

SEASON'S BEST SLICED FRUITS

Cantaloupe, honeydew, pineapple and berries

WISCONSIN STEEL-CUT OATMEAL

Cinnamon, dried fruits and 676 Hive honey *gf vg*

BREAKFAST PASTRIES

Mini Danishes, croissants, muffins and bagels

ACCOMPANIMENTS

Sweet butter, fruit preserves and cream cheese

YOGURT PARFAIT

Organic yogurt, granola, assorted nuts, grains, coconut and berries

55 per person



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THE CHICAGO SHORELINE JUICES

Apple, freshly squeezed orange and grapefruit

SEASON'S BEST SLICED FRUITS

Cantaloupe, honeydew, pineapple and berries

SMOKED SALMON

Tomatoes, red onions, cucumbers, chive cream cheese and capers

SCRAMBLED EGGS

Crème fraîche

ASSORTMENT OF BAGELS

Sweet butter, fruit preserves and chive cream cheese
59 per person

THE TRADITIONAL MIDWEST BREAKFAST JUICES

Apple, freshly squeezed orange and grapefruit

KELLOGG'S DRY CEREALS

Rice Krispies, Special K, Raisin Bran and Frosted Flakes

SEASON'S BEST SLICED FRUITS

Cantaloupe, honeydew, pineapple and berries

SCRAMBLED EGGS

Crème fraîche

SIDES

Herbed potatoes, farm sausage or applewood-smoked bacon

BREAKFAST PASTRIES

Mini Danishes, croissants, muffins and bagels

OFF THE GRIDDLE | CHOOSE ONE

Brioche French toast

Classic buttermilk pancakes

ACCOMPANIMENTS

Sweet butter, fruit preserves, cream cheese and maple syrup

70 per person



ENHANCEMENTS

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HOUSE-MADE PASTRIES

MINI DANISHES

Fruit and custard-filled

50 per dozen

ASSORTED MUFFINS

64 per dozen

ASSORTED GLUTEN-FRIENDLY MUFFINS

70 per dozen

ALL-BUTTER MINI CROISSANTS

Plain and chocolate

50 per dozen

BAGELS

Plain, whole wheat and cinnamon-raisin

64 per dozen

SCONES

Cinnamon, blueberry and classic cream

64 per dozen

DOUGHNUTS

Assorted local selection

64 per dozen

EGG SANDWICHES

BUTTERMILK BISCUIT

Ham and cheddar

SPINACH WRAP

Chorizo, pepper and queso fresco

ENGLISH MUFFIN

Applewood-smoked bacon and American cheese

(gluten-friendly available upon request)

MULTIGRAIN CROISSANT

Egg whites, spinach and Swiss cheese

110 per dozen



ENHANCEMENTS

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BREAKFAST ENHANCEMENTS

ASSORTED ORGANIC YOGURTS

7 per person

KELLOGG'S BOXED CEREALS

Chilled milk

7 per person

SCRAMBLED EGGS

Crème fraîche *v*

8 per person

HERBED BREAKFAST POTATOES

7 per person

SLICED FRUITS

Cantaloupe, pineapple and honeydew

13 per person

STEEL-CUT OATMEAL

Brown sugar, cream and dried fruits *gf vg*

9 per person

YOGURT & BERRY PARFAITS

Yogurt, granola, assorted nuts, grains, coconut and berries

15 per person

ORGANIC MIDWEST MEATS

Ham, applewood-smoked bacon or sausage

11 per person

HEART-HEALTHY MEATS

Chicken sausage or veggie sausage

11 per person

EUROPEAN MEATS

Prosciutto, capocollo and salami served with crackers

16 per person

MIDWESTERN CHEESE BOARD

Cheddar cheese, blue cheese and Parmesan cheese served with crackers

16 per person

HARD-COOKED EGGS

52 per dozen

BREAKFAST QUICHE LORRAINE

Applewood-smoked bacon and Gruyère

114 per quiche

SMOKED SALMON

Capers, red onions and dill

12 per person



À LA CARTE

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FRESH

WHOLE FRUITS

Bananas, Honeycrisp apples, Granny Smith apples, navel oranges or pears

5 each

ORGANIC YOGURTS

7 each

YOGURT & BERRY PARFAITS

Yogurt, granola, assorted nuts, grains, coconut and berries v

15 each

VEGETABLE CRUDITÉS

Garden-fresh vegetables, chive dip and blue cheese & ale dressing

17 per person

SEASON'S BEST SLICED FRUITS

Cantaloupe, honeydew, pineapple and berries

17 per person

SALTY

TOASTED MIXED NUTS

Sea salt cashews, spiced pecans and smoked almonds

44 per pound

TRAIL MIX

Assorted nuts, seeds, chocolate pieces and dried fruits

45 per pound

ASSORTED BAGS OF CHIPS

7 per bag

TORTILLA CHIPS & SALSA

Tomatillo salsa, rustic tomato salsa and guacamole

15 per person

DIPS & CHIPS

BBQ chicken dip, spinach & artichoke dip with pita chips

15.00 per person (minimum 20 ppl)

SALTED SOFT PRETZELS

Local Folks mustard and jalapeño cheddar cheese sauce

11 each

GARRETT POPCORN

Caramel crisp, cheddar corn

12 per bag





À LA CARTE

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SWEET

JUMBO CANDY BARS

Snickers, Twix, Kit-Kat, M&M's or Reese's
9 each

BROWNIES

Milk chocolate and chocolate chip & pecan blondies v
65 per dozen

COOKIES

Chocolate chunk, sugar, oatmeal & raisin or
peanut butter v
75 per dozen

HÄAGEN-DAZS BARS

Milk chocolate and almond v
10 each

CUPCAKE BAR

Chocolate, vanilla and red velvet v
75 per dozen (minimum 1 dozen per flavor)

ENERGY BARS

Clif and KIND
12 each

GRANOLA BARS

Kashi, Nutri-Grain and Nature Valley
10 each



BREAKS

Prices are based on 30 minutes of service. Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.

THE COOKIE JAR

SNACKS

Cookies *v*

Assorted chocolate truffles *v*

Milk chocolate brownies and chocolate chip & pecan blondies *v*

BEVERAGES

Ice-cold skim, 2%, chocolate and soy milks
28 per person

POPCORN SHOP

INDIVIDUAL BAGS GARRETT GOURMET POPCORN

Caramel crisp, cheddar corn

CANDY BARS

Snickers, Twix, KitKat, Heath Bar, M&M's and Reese's

BEVERAGES

Coca-Cola soft drinks
28 per person

REJUVENATION

SNACKS

Whole fresh fruits and energy bars

Classic hummus with chips *vgv*

Vegetable crudité's with Parmesan & herb dip

BEVERAGES

Infused waters | Cucumber & mint and peach & basil

30 per person

GREEN CITY MARKET

SNACKS

Sliced fruits and berries

Vegetable crudité's with buttermilk ranch

BEVERAGES

Lemonade

32 per person

BALLPARK

SNACKS

Cracker Jack

Roasted peanuts

Soft pretzels with mustard and cheese sauce

BEVERAGES

Local Midwest sodas

30 per person



BUFFETS

All lunch buffets include freshly brewed Stance regular and decaffeinated coffee and iced tea. Buffets serving 20 people or less are subject to 100 additional charge. Buffets serving 15 people or less are subject to 150 additional charge. Buffets are not available for groups of 10 people or less without menu modifications.

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LINCOLN PARK

STARTERS

Watermelon salad | Baby spinach, strawberries and feta cheese with champagne vinaigrette *v*

Avocado cup | Grilled corn relish *gf*

ENTRÉES

Vegetable wrap | Grilled peppers, squash, spinach and sun-dried tomato aioli *v*

Grilled chicken wrap | Kale, lemon, Parmesan cheese and Caesar dressing

Herb-roasted turkey | Bibb lettuce, Swiss cheese and cranberry aioli

ACCOMPANIMENTS

Vegetable chips

Sweet tea

80 per person

ENHANCEMENTS

Assorted macarons | 5 per person

Prosciutto and melon skewers with balsamic and mint | 7 per person



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MAXWELL STREET DELI

MINISTRONE SOUP

SALAD

Chop | Local greens, tomatoes, cucumbers, peppers, onions, chickpeas, radishes, sunflower seeds, applewood-smoked bacon, cheddar, buttermilk ranch or white balsamic dressing v

Mediterranean salad | Chickpeas, arugula, cucumber, tomato, Kalamata olives, parsley, feta cheese with lemon vinaigrette v

SANDWICHES

Deli meats | Roast beef sirloin, honey ham, mesquite-smoked turkey breast, salami and egg salad

Deli cheeses | Sharp cheddar, baby Swiss and provolone

Pan loaf breads | Caraway rye, sourdough and nine-grain wheat

ACCOMPANIMENTS

Bibb lettuce, Roma tomatoes, red onions and garlic pickles

Condiments | Roasted garlic mayonnaise, Dijon, whole-grain mustard and sun-dried tomato aioli

Barbecue-spiced potato chips

SWEETS

Brownies and assorted cookies

81 per person

ENHANCEMENTS

Deviled eggs | Herb mayonnaise, Local Folks mustard and radishes | 75 per dozen

Pasta salad | Cucumbers, cherry tomatoes, feta cheese, olives and honey & thyme vinaigrette | 5 per person

Pesto chicken salad, celery and toasted pine nuts | 10 per person



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LAKE SHORE BARBECUE

SALADS

Potato salad | Herbs, scallions, onions, eggs and Dijonnaise

Garden | Field greens, tomatoes, carrots, red onions and cucumbers with creamy herb dressing vg

ENTRÉES

Beef burger | Half-pound burger, bibb lettuce, sliced tomatoes, red onions, American, cheddar or Swiss cheese, potato roll

Vienna Chicago-style dog | Onions, tomatoes, relish, sport peppers, pickles and celery salt on poppy seed bun

Smoked bone-in chicken with barbecue sauce

SIDES

Barbecue-spiced potato chips

Grilled corn off the cob with herb butter

SWEETS

Assorted brownies

Mini apple pies

83 per person

ENHANCEMENTS

Italian beef with house giardiniera and au jus | 8 per person

Chicago-style Polish sausage with caramelized onions and sauerkraut | 7 per person

House-cut Chipperbec fries | 4 per person

BBQ ribs with tamarind

BBQ | 10 per person

TAYLOR STREET

STARTERS

Italian soup | White bean, roasted pepper purée and torn basil vg

Romaine salad | Grana Padano cheese, brioche croutons and tomatoes with Caesar dressing

Panzanella salad | Heirloom tomatoes, hand-rolled mozzarella and bread with aged balsamic

ENTRÉES

House lasagna | Beef Bolognese, roasted garlic and Parmesan cheese

Roasted chicken | Marsala and wild mushrooms

ACCOMPANIMENTS

Rosemary roasted potatoes

Roasted seasonal vegetables

Artisan table breads

SWEETS

Mini cannoli

Mini tiramisu

85 per person

ENHANCEMENTS

Grilled Italian sausage and peppers on hoagies | 7 per person

White lasagna | Spinach, ricotta and mozzarella | 8 per person

Eggplant Neapolitan | Gluten-friendly breading, mozzarella, roasted squash and basil pesto | 9 per person



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THE WINDY CITY

SALADS

Antipasti | Vegetables, olives and cured meats

Caprese | Hand-rolled mozzarella, tomatoes, basil and olive oil

Romaine | Grana Padano cheese and dried tomatoes with Caesar dressing

HAND-TOSSED PIZZAS

Ground sausage and peppers

Spinach and mushrooms

Three-cheese

SWEET

Eli's cheesecake

83 per person

ENHANCEMENTS

Sweet potato & lentil soup | Italian sausage and Tuscan kale | 5 additional per person

Jumbo wings | House hot sauce, 676 barbecue, buttermilk ranch and blue cheese & ale dressing | 6 per person

Carrot cake | 5 per person

OLÉ OLÉ

STARTERS

Salsa verde, chipotle salsa and pico de gallo

Tortilla soup | Tortilla strips, onions and crema

Sweet corn salad | Tomatoes, avocados, cilantro and queso fresco with chipotle ranch

ENTRÉES

Fajitas | Ancho chili chicken, sautéed peppers and onions

Shredded beef enchiladas with red chili crema

ACCOMPANIMENTS

Modelo black beans

Cilantro & lime rice

Flour tortillas, lettuce, jalapeños, cheese, tomatoes, guacamole and sour cream

SWEETS

Churros & chocolate sauce

86 per person

ENHANCEMENTS

Vegetable quesadillas | 7 per person

Steak fajitas | 9 per person

Roasted pork | 8 per person

Shrimp fajitas | 11 per person

Churros with chocolate and caramel | 7 per person



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MAGNIFICENT MILE

STARTERS

Salad bar | Mixed greens, romaine, cucumber, tomato, onion, diced eggs, shaved carrots, blue cheese, Parmesan cheese and croutons with ranch and balsamic dressings

Roasted beet salad | Spinach, radishes and red onions

ENTRÉES

Braised beef short ribs | Sugo Sauce

Seared salmon | Parsley butter and roasted tomato puttanesca sauce

Roasted chicken breast with herbed chicken jus

SIDES

Roasted seasonal vegetables

Crisp red potatoes with truffle and chopped herbs

Artisan table breads

SWEETS

Assorted mini European pastries

95 per person

ENHANCEMENTS

Grilled asparagus | 6 per person

French onion soup, cheese crostinis | 5 per person

Mini crème brûlées | Seasonal selection | 5 per person

Green City market risotto with spinach and mushrooms | 10 per person



EXPRESS LUNCH TO-GO

All express lunches include an apple, kettle chips, one side and water in an Omni Chicago Hotel carry-away box, with napkin and disposable flatwear. An assortment of sandwiches will be provided unless otherwise specified.

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ENTRÉES

OMNI CLUB SANDWICH

Chicken breast, prosciutto, Swiss cheese and white balsamic vinaigrette

TUNA CROISSANT

Albacore tuna, garlic aioli, lettuce, tomatoes and red onions

CHICKEN CAESAR SANDWICH

Shaved chicken breast, Caesar dressing, Parmesan cheese, romaine lettuce and roasted tomato

TURKEY WRAP

Herb roasted turkey, bibb lettuce, Swiss cheese and cranberry aioli

HUMMUS WRAP

Grilled asparagus, squash, roasted peppers, tomatoes and arugula

ROAST BEEF

Shaved peppercorn-crust roast beef, caramelized onions, baby arugula and horseradish cream on rosemary focaccia

Choose 3 | 65 per person

Choose 4 | 72 per person

SIDES | CHOOSE ONE

TORTELLINI PASTA SALAD

Basil pesto, Grana Padano cheese and extra virgin olive oil

POTATO SALAD

Hard-boiled eggs, celery, red onions and creamy Dijon mustard

MEDITERANEAN SALAD

Chickpeas, cucumber, feta, mint, tomato and Greek olives

DESSERT

COOKIES

Chocolate chip

ENHANCEMENTS

Cobb salad | Grilled chicken, avocado, Nueske's bacon, tomatoes, green onions, hard-boiled egg and ranch dressing | 6 per person

Local sodas | 7 per person

Garrett popcorn | 12 per person



CANAPÉS

Canapés require a minimum of 20 pieces.

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COLD

SHRIMP COCKTAIL

Cocktail sauce

10 per piece

DEILED EGGS

Dill, pancetta and caviar

10 per piece

AHI TUNA TARTARE

Sesame crackers and sweet chili mayonnaise

10 per piece

MARINATED MOZZARELLA SKEWER

Cured duck prosciutto, melons and herb-infused glaze

9 per piece

BEEF TENDERLOIN CROSTINI

Smoked Moody Blue cheese and black garlic demi-glaze

10 per piece

GOAT CHEESE TARTS

Pickled beets and phyllo shell

9 per piece

GOLDEN GATE FARMS TURKEY CROSTINI

Brûléed Bent River Camembert and fig jam

10 per piece

CHICAGO CHOP SALAD SKEWER

Iceberg lettuce, cherry tomatoes, cucumbers, bacon and blue cheese & ale dip

10 per piece



CANAPÉS

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HOT

CHICKEN POTSTICKER

Ginger soy
9 per piece

GRILLED CHICKEN AND ZUCCHINI SKEWER

Vadouvan spice blend
10 per piece

SEARED BEEF AND BELL PEPPER SKEWER

Chimichurri
10 per piece

CROQUETTES

Potato, smoked chicken, cheddar and chive
9 per piece

BEEF MEATBALL

Swiss cheese and ancho marinara
10 per piece

STUFFED DATES

Goat cheese, wrapped in bacon
9 per piece

BEEF SLIDER

Nueske's bacon jam and garlic aioli on a mini bun
10 per piece

VEGETABLE SAMOSA

Potatoes, vegetables and spices
9 per piece

SHRIMP SKEWER

Barrel-aged soy
10 per piece

SCALLOP AND APPLEWOOD-SMOKED BACON

Romesco sauce
15 per piece

MINI VIENNA BEEF CHICAGO DOG

Poppy seed bun, relish, tomatoes, sport peppers, pickles and mustard
9 per piece

MINI BAJA CHICKEN TACOS

Black beans, tequila & lime aioli and shredded cabbage
10 per piece



DISPLAYS

Receptions serving 25 people or less are subject to 100 surcharge. Receptions serving 15 people or less are subject to 150 surcharge. Sushi display requires a minimum of 10 people and 48 hours notice.

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GREEN CITY FARMER'S MARKET

Crudité featuring locally grown produce

Herb ranch and blue cheese & ale dip

24 per person

SEASON'S BEST FRUIT DISPLAY

Cantaloupe, honeydew, pineapple, strawberries, raspberries and blueberries

20 per person

MIDWESTERN ARTISAN CHEESE BOARD

Selection of local farmstead cheeses

Flatbread crackers, fruit preserves and spreads

41 per person

BAKED BRIE

Seasonal vanilla fruit compote, pecans, artisan breads and house crackers

157 each | serves 20-30 people

ANTIPASTI

Prosciutto, ham and crusty breads

Marinated baby mozzarella and provolone

Grilled squash, pearl onions and marinated tomatoes

Cremini mushrooms and olive blend

32 per person

CAVE & CURE ROOMS

Midwestern cheese arrangement

Shaved house-cured meats

Local artisan breads

42 per person



STATIONS

Stations are based on two hours of service. Chef attendant required at 175 per chef, with one chef per 75 people. Receptions serving 25 people or less are subject to 100 surcharge. Receptions serving 15 people or less are subject to 150 surcharge.

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GROWN-UP MAC AND CHEESE

Pastas | Penne and cavatappi
(gluten-friendly pasta available)

Meats | BBQ pulled pork, grilled chicken, bacon

Accompaniments | Asparagus, wild mushrooms, roasted bell peppers, green onions, spinach

Sauces | White cheddar, yellow cheddar and pesto

Asiago cheese bread, garlic butter and chili flakes

36 per person

FLATBREAD

Margherita | Fresh mozzarella, cherry tomatoes and pesto

BBQ chicken pizza

Sausage | Roasted red peppers and pickled red onion, pomodoro

40 per person

SALAD BAR

Assorted greens

Vegetables | Shaved fennel, radishes, carrots, squash, onions, tomatoes, cucumbers and peppers

Cheeses | Cheddar, blue cheese and Parmesan

Toppings | Sunflower seeds, walnuts, cashews and pumpkin seeds

Dressings | Herb ranch, white balsamic and Caesar

32 per person

PASTA STATION

Pastas | Penne, cavatappi and cheese tortellini
(gluten-friendly pasta available)

Meats | Braised short ribs, pancetta and garlic shrimp

Accompaniments | Asparagus, grilled squash, wild mushrooms, fresh basil, marinated mozzarella and Parmesan cheese

Sauces | Alfredo, pimento cheese, béchamel, marinara and pesto

Asiago cheese bread, garlic butter and chili flakes

40 per person



CARVED

Chef attendant required at 150 per chef, with one chef per 75 people. Receptions serving 25 people or less are subject to 100 surcharge. Receptions serving 15 people or less are subject to 150 surcharge.

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HERB BEEF TENDERLOIN

Red wine demi-glace and Dijon aioli

545 each | serves 8-10 people

BONE-IN PRIME RIB OF BEEF

Horseradish cream and natural jus

775 each | serves 20-25 people

CHICAGO STRIP LOIN

Roasted whole garlic

660 each | serves 20-25 people

ROASTED LEG OF LAMB

Minted jus, apple & fennel chutney

Artisan bread

316 each | serves 20-25 people





SPECIALTY SWEET STATIONS

All dessert stations include freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Desserts serving 29 people or less requires 100 fee and serving groups of 20 people or less require 150 fee.

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THE COOKIE JAR

COOKIES

Chocolate, peanut butter, sugar and oatmeal & raisin

CHOCOLATE TRUFFLES

Assorted

BROWNIES

Milk chocolate and chocolate chip & pecan blondies

ICE-COLD MILK

Skim, 2%, chocolate and soy

28 per person

THE PÂTISSERIE

Lemon bars

Mini l'Opera

Chocolate tartelettes

Macarons

Amarena chocolate tulips

Tiramisu cups

Assorted truffles

40 per person





BUFFETS

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THE CHICAGOAN

STARTERS

Tomato bisque soup

Field greens, tomatoes, red onions and cucumbers with Parmesan cheese & herb dressing

Romaine salad | Parmesan cheese, brioche croutons and cherry tomatoes with Caesar dressing

ENTRÉES

Chicago strip loin, beef demi-glace

Roasted chicken, herbed chicken jus

Pan-seared salmon, tomato ragu

SIDES

Roasted garlic potato gratin

Seasonal vegetables

Artisan table breads | Locally baked

SWEETS

Flourless chocolate cake

Whipped cheesecake with seasonal berries

136 per person

LITTLE ITALY

STARTERS

Caprese salad | Rooftop basil pesto, heirloom tomatoes and mozzarella

Romaine salad | Grana Padano cheese and roasted tomatoes with Caesar dressing

Italian soup | White beans, roasted pepper purée and basil

Antipasti salad | Marinated vegetables, fresh mozzarella, olives and cured meats

ENTRÉES

Roasted chicken, grilled lemon

Penne pasta, vodka sauce, sausage, spinach and fresh mozzarella

Vegetable white lasagna

SIDES

Vegetable risotto with spinach and mushrooms

Grilled rustic garlic bread, provolone and garlic butter

SWEETS

Cannoli

Tiramisu

126 per person



BUFFETS

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THE WATER TOWER

STARTERS

Cocktail shrimp | Citrus and cocktail sauce

Baby arugula salad | Shaved fennel and crumbled goat cheese with lemon dressing

Spinach salad | Dried cherries, blue cheese and toasted pecans with aged sherry vinaigrette

ENTRÉES

Beef tenderloin | Mustard & horseradish marinade with thyme & black peppercorn jus

Pan-seared salmon, lemon cream

Penne in creamy mushroom ragu

SIDES

Confit peewee potatoes | Truffle oil

Seasonal vegetables

Artisan table breads | Locally baked

SWEETS

Chocolate mousse

Lemon tart

159 per person



THREE COURSES

All three-course dinners are served with freshly brewed Stance regular and decaffeinated coffee and iced tea. Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.

STARTERS | CHOOSE ONE

SALADS

Baby arugula | Shaved fennel and crumbled goat cheese with lemon dressing

676 green | Candied almonds and shaved vegetables with vanilla white balsamic

Romaine | Parmesan cheese, brioche croutons and cherry tomatoes with Caesar dressing

Mediterranean | Iceberg lettuce, feta, olives and cucumbers with red wine vinaigrette

ENHANCEMENTS

Local baby beet salad | Crumbled goat cheese, pistachio and watercress

3 per person

SOUPS

Creamy tomato soup | Goat cheese

Italian | White beans, roasted pepper purée and basil

Chicken & wild rice | Mushrooms, Minnesota rice and green onions

Clam chowder | Midwestern potatoes, applewood-smoked bacon and picked thyme

ENTRÉES | CHOOSE ONE

GREEN CITY MARKET RISOTTO

Seasonal vegetables

90 per person

SMOKED CHICKEN TAGLIATELLE

Wild mushrooms, fines herbes and garlic cream sauce

103 per person

ROASTED AIRLINE CHICKEN

Truffle polenta and olive lemon jus

103 per person

SEARED SALMON

Corn & tomato relish and Green City Market vegetable risotto

104 per person

BRAISED SHORT RIBS

Forest mushrooms and whipped potatoes

112 per person

CHICAGO STRIP STEAK

Asparagus, potatoes au gratin and béarnaise sauce

132 per person

8OZ FILET MIGNON

Bacon & onion jam, confit peewee potatoes and jumbo asparagus

152 per person

COLOSSAL SHRIMP & FILET MIGNON

Horseradish potato purée, caramelized cauliflower and wild onion jam

160 per person



THREE COURSES

All three-course dinners are served with freshly brewed Stance regular and decaffeinated coffee and iced tea.

Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.

DESSERTS | CHOOSE ONE

CRÈME BRÛLÉE

Seasonal selection

ELI'S CHEESECAKE

Fresh berries and graham cracker streusel

TRIO OF MINI DESSERTS

Selected by our pastry chef

PEACH CRUMBLE

Rosemary oatmeal streusel

FLOURLESS CHOCOLATE CAKE

Raspberry sauce





NON-ALCOHOLIC BEVERAGES

Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to changes.

BEVERAGES

Stance regular or decaffeinated coffee | 165 per gallon

Assorted Numi hot teas | 165 per gallon

Classic black iced tea | 165 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 50 per gallon

Enroot cold brew tea | 8 each

Assorted Kohana canned coffee drinks | 10 per

Acqua Panna natural spring water | 9 each

Coconut water | 8 each

S.Pellegrino sparkling mineral water | 10 each

S.Pellegrino Essenza flavored sparkling mineral water | 10 each

Pure Life water | 7 each

Red Bull | Energy Drink or Sugarfree | 9 each

Assorted soft drinks | 7 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 9 each

Naked fruit juice & smoothies | 9 each

BEVERAGE PACKAGE À LA CARTE

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

65 per person

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

40 per person



BAR MIXOLOGY

Bartender required at 150 per bartender, with one bartender per 100 people. Bartender fee waived with 500 in bar revenue. Cash bars available upon request for an additional charge. Cashier fee will apply at 175 per cashier with one cashier per 75 people. Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.

BRANDS

DELUXE

Vodka | Tito's Handmade
Gin | The Botanist
Rum | Sailor Jerry
Bourbon | Maker's Mark
Scotch | Monkey Shoulder
Tequila | Patrón Silver
Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut
Gin | Beefeater
Rum | Bacardi
Bourbon | Old Forester
Scotch | Johnnie Walker Red Label
Tequila | Milagro Silver
Cognac | Hennessy VS

BEER

DOMESTIC

Miller Lite, Goose Island 312, Goose Island IPA and Michelob Ultra

IMPORTED/CRAFT

Corona, Heineken, Modelo Especial and Stella Artois

WINE

HOUSE SELECTION

Bulletin Place Sauvignon Blanc, Chardonnay, Merlot & Cabernet Sauvignon

HOST BAR

Premium brands | 18 per drink
Deluxe brands | 16 per drink
Domestic beer | 11 per drink
Imported beer | 12 per drink
House wine | 14 per drink
Mineral water | 10 per drink
Soft drinks | 7 per drink

HOURLY PACKAGED BARS

DELUXE

One hour | 35 per person
Additional hours | 17 per person

PREMIUM

One hour | 41 per person
Additional hours | 20 per person



WINE RACK

Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.
†House wine

WINES

SPARKLING WINES

Kenwood Yulupa Cuvée | Sonoma, California |
brut sparkling | 44 per bottle

Chandon | California | brut rosé
sparkling | 80 per bottle

Laurent-Perrier | France |
champagne | 160 per bottle

Moët & Chandon Impérial | France |
champagne | 170 per bottle

Veuve Clicquot | France |
champagne | 175 per bottle

WHITE AND BLUSH

Hayes Ranch | Napa Valley, California |
rosé | 46 per bottle

Decoy by Duckhorn | California |
rosé | 52 per bottle

Zenato | Venetie, Italy | pinot grigio | 50 per bottle

Mohua | Marlborough, New Zealand |
sauvignon blanc | 48 per bottle

Decoy by Duckhorn | California |
sauvignon blanc | 52 per bottle

†Bulletin Place | Australia |
sauvignon blanc | 44 per bottle

†Bulletin Place | Australia | chardonnay,
unoaked | 44 per bottle

Orin Swift Mannequin | California |
chardonnay | 90 per bottle

Banfi Le Rime | Tuscany, Italy |
chardonnay | 46 per bottle

Decoy by Duckhorn | California |
chardonnay | 52 per bottle

Hayes Ranch | Napa Valley, California |
chardonnay | 53 per bottle

Merryvalle | Napa Valley, California |
chardonnay | 95 per bottle



WINE RACK

Prices are subject to 24% service charge and 11.75% sales tax. All menus and prices are subject to change.
†House wine

RED WINES

†Bulletin Place | Australia | merlot | 44 per bottle

Hayes Ranch | California | merlot | 46 per bottle

Decoy by Duckhorn | California |
merlot | 52 per bottle

Benziger | Sonoma County, California |
merlot | 45 per bottle

Meiomi | California | pinot noir | 60 per bottle

Belle Glos Balade | Santa Barbara County,
California | pinot noir | 90 per bottle

Decoy by Duckhorn | California |
pinot noir | 52 per bottle

†Bulletin Place | Australia | cabernet
sauvignon | 44 per bottle

Hayes Ranch | California | cabernet
sauvignon | 46 per bottle

Tribute | California | cabernet
sauvignon | 45 per bottle

Daou | Paso Robles, California | cabernet
sauvignon | 53 per bottle

Franciscan Estate Cornerstone | California |
cabernet sauvignon | 45 per bottle

ADDITIONAL RED WINES

Catena Vista Flores | Mendoza,
Argentina | malbec | 50 per bottle

J. Lohr Pure Paso | Paso Robles,
California | red blend | 65 per bottle

Decoy by Duckhorn | California | cabernet
sauvignon | 52 per bottle





EVENT INFORMATION

Thank you for selecting the Omni Chicago Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional Catering and Convention Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

FOOD & BEVERAGE SERVICE POLICIES

All prices are subject to change without notice. We ask that menu selections and set-up arrangements be finalized at least four weeks prior to the scheduled event. A detailed banquet event order will be completed at that time and you will be asked to review and sign off on each banquet event order. Only food and beverage provided by the Omni Chicago Hotel may be consumed on hotel premises.

GUARANTEES

In order to ensure the success of your function, the catering and conference planning team will need to be notified of the exact number of guests by noon, three business days prior to your function. This final count is not subject to reduction. If the guarantee is not confirmed three business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel will prepare food based on the guaranteed amount plus 5%. Room assignments are made by the hotel staff to accommodate the expected attendance. The hotel reserves the right to reassign space if attendance changes from the expected count, or as deemed necessary.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Convention Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders, as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.



EVENT INFORMATION

SHIPPING & RECEIVING

If it is necessary to ship materials to the hotel prior to the start of your program, each item must be properly packed and marked with the group name, contact and the date of the conference. We reserve the right to refuse to accept packages that appear damaged in any event and assume no liability for the condition of the contents of any package. The client is responsible for notifying its attendees that the hotel charges for incoming shipments including boxes and envelopes. Services include receiving, tracking and one-way delivery to guest rooms or meeting rooms. Please refer to your contract for rates.

PRICING & BILLING

Food and beverage prices are subject to 24% service charge and 11.75% sales tax. Tax exemption must meet the State of Illinois requirements and proof of exemption is required at least four weeks prior to the day of the event. There are two options to arrange billing: credit card or direct bill. For credit card billing, a hold for the estimated charges will be placed on the credit card three business days prior to your event. The credit card will be charged for the actual amount after the event and accounting will follow up with all paperwork for backup purposes. Direct bill applications take up to 30 days to process and must be applied for and approved prior to the event. If approved for a direct bill account, an invoice will be sent no more than five business days after the group's departure. Payment is due within 30 days after the invoice is received. Events cancelled within 72 hours will be billed at 100%.





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CONTACT INFORMATION