

Witty Information...

Menus-

Selections are due **two weeks prior** to the day of the meeting or event. Your manager can help make suggestions.

A final confirmation of guaranteed number of guests is **required three (3) business days** before the scheduled function or meeting. The guaranteed number may not be reduced after this date.

Buffets with a guarantee of less than 15 people, **\$150 Buffet Fee**

Diagrams-

Your manager would be delighted to provide you with a diagram of room arrangements upon request.

Attendant Information-

Coat Check Services, **\$150 per attendant**

Bartender Fee, **\$150 per bartender**

Cashier Fee, **\$150 per cashier**

Minimum for cash bar-TBD based on number of guests

Chef Fee, **\$150 per chef** (Maximum of 3 Hours)

Discounted Valet parking for your event **\$25 event parking / \$45 overnight parking**

Please contact our AVI representative for your Audio Visual Needs:

Jarrett Davis

Director of Audio Visual

theWit Hotel - Chicago



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Continental Breakfasts Include:

*Seasonal Fruit & Berries, Citrus Salad, Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Regular and Decaf Intelligentsia Coffee, Assorted Herbal Teas*

theCommon Continental

House Baked Danish, Muffins, Croissants with Butter & Preserves, “Milk & Honey” Granola,
Raspberry-Honey Yogurt Parfaits

\$28

theWitty Healthy Start

Assorted Low-Fat Yogurts, Low Fat Bran & Fruit Muffins with Apple Butter, Raspberry-Honey Yogurt
Parfaits, Energy Bars, “Milk & Honey” Granola

\$30

theEuro

House Baked Danish, Muffins, Croissants with Butter & Preserves, Raspberry-Honey Yogurt
Parfaits, Sliced Salami & Ham, Sliced Imported Cheeses, Hard-Boiled Eggs

\$37

Breakfast Buffets Include:

*House Baked Danish, Muffins, Croissants with Butters & Preserves, Seasonal Fruit & Berries, Citrus Salad,
Raspberry-Honey Yogurt Parfaits, Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Regular and Decaf Intelligentsia Coffee, Assorted Herbal Teas*

Sunday Morning

Fresh Scrambled Eggs, Applewood Smoked Bacon, Seared Pork Sausage, Crispy Herb Potatoes,
“Milk & Honey” Granola

\$34

Southern Living

Fresh Scrambled Eggs, Crispy Herb Potatoes, Biscuits & Sausage Gravy (Vegetarian Gravy Available),
Vanilla Infused Mini Hot Cakes with Maple Syrup, Applewood Smoked Bacon, Seared Pork Sausage

\$38

Going all Out

Eggs Benedict with Smoked Ham and Hollandaise, Crispy Herb Potatoes, Black Pepper Bacon,
Seared Pork Sausage, Cheese Blintzes with Seasonal Fruit Compote

\$40

*Turkey Bacon or Chicken Sausage available

*Egg Whites available, **\$1** additional per guest



EVENTS AT
theWit

Plated Breakfasts Include:

*House Baked Danish, Muffins, Croissants with Butters & Preserves, Seasonal Fruit & Berries, Citrus Salad,
Freshly Squeezed Orange and Grapefruit Juice
Freshly Brewed Regular and Decaf Intelligentsia Coffee, Assorted Herbal Teas*

Traditional

Farm Fresh Scrambled Eggs with Fresh Herbs, Applewood Smoked Bacon, Seared Pork Sausage,
Skillet Potatoes

\$34

Mexican

Chorizo & Egg Enchiladas filled with Cuban Black Beans, Salsa, Toasted Cumin, Cotija Cheese

\$34

Steak & Scrambled Eggs

Topped with Peppered Béarnaise, Hash Browns

\$36

Bennies

Eggs Benedict with Smoked Ham, Crispy Herb Potatoes, Lemon Hollandaise
(Can only serve up to 100 people)

\$38

*Egg Whites available, \$1 additional per guest

Stations:

Traditional Smoked Salmon

Hard Wood Smoked Salmon, New York Style Assorted Bagels, Capers, Red Onion, Tomato,
Regular and Flavored Cream Cheese

\$12

Oatmeal Creation

Steel Cut Oatmeal with Assorted Toppings: Apples, Bananas, Cinnamon, Brown Sugar, Granola,
Nuts, Honey Butter

\$12

Pancake or Brioche French Toast (Choose 1)

Bourbon Bananas, Whipped Cream, Cranberry Cherry Sauce, Cinnamon Maple Syrup,
Seasonal Fresh Fruit

\$14

*Chef Required



EVENTS AT
theWit

Omelet

Prepared to order Omelet or Eggs Any Style with Egg Whites, Diced Ham, Smoked Bacon, Onions, Bell Peppers, Tomatoes, Shredded Cheddar Cheese, Sliced Mushrooms, Salsa

\$14

Chef Required

Enhancements to any Breakfast:

Assorted Breakfast Pastries to include Danish, Muffins, Croissants **\$38 per dozen**

Assorted Bagels with Regular and Flavored Cream Cheese **\$38 per dozen**

Whole Fresh Fruit **\$5 each**

Individual fruit or plain yogurt **\$5 each**

Yogurt Parfaits **\$6 each**

Assorted Breakfast Sandwiches **\$8 each**

Mini Chorizo & Egg Burritos **\$8 each (minimum 6 per order)**

\$8 per person (Per Item)

Eggs any Style (Choice of one)

Chicken or Pork Sausage

Pork or Turkey Bacon

Crispy Herb Potatoes

Sliced Fresh Fruit and Berries

Beverages

Freshly Squeezed Orange, Grapefruit, or Cranberry Juice **\$25 per pitcher**

Freshly Brewed Regular or Decaf Intelligentsia Coffee **\$80 per gallon**

Assorted Herbal Teas **\$80 per gallon**

Iced Tea or Lemonade **\$80 per gallon**

Assorted Soda or Bottled Water **\$5 per bottle**

Continuous Hot Beverage Service all day

(Freshly Brewed Regular & Decaf Intelligentsia Coffee, Assorted Herbal Teas) **\$45 per person**



Prices are subject to 11.5% tax and 22% gratuity

