

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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e: Jarrett.Davis@avispl.com

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

Specialty Breaks:

Per person

AM Break

Morning Pick-me Up

Assorted Pastries, Whole Fruit, Granola Bars

\$12

European Coffee Bar

Shaved Chocolate, Cinnamon Sticks, Whipped Cream, Fresh Brewed Regular and Decaf
Intelligentsia Coffee

\$12

Low Carb Break

Wasabi and Deluxe Roasted Nuts, Turkey Jerky, Carrots and Celery with Dip,
Assorted Dried Fruit

\$14

High Tea

Mini Tea Sandwiches, Traditional Scones with Jam, Assorted Herbal Teas

\$16

Chocolate Fantasy

Chocolate Brownies, Chocolate Dipped Strawberries, House Made Chocolates

\$16

PM Break

Afternoon Pick-me Up

Energy Bars, Whole Fresh Fruit, Redbull, Chilled Sports Beverages

\$14

theWit Bits

Mini Beef Sliders, Mini Grilled Cheese Sandwiches, Brownie Bites

\$14

The Candy Man

Old Fashioned Candy, Bottles of Cream Soda & Root Beer, Cotton Candy

\$14

Frozen Dessert Shop

Variety of Ice Cream and Sorbet Bars

\$16



Prices are subject to 11.5% tax and 22% gratuity



EVENTS AT
theWit

Specialty Breaks Continued:

Per person

The Shortcake Special

Housemade Shortcake, Whipped Cream, Fresh Fruit, Assorted Toppings

\$16

Hot Dogs Hot Dogs! Get your Fresh Hot Dogs

Classic Hot Dogs, House Made Buttered Pop Corn

\$16

Brew Master

Tortilla Chips, Guacamole, Spicy Salsa, Jumbo Pretzels & Cheddar Cheese

\$16

With Local Micro Brew Beers

\$22

California Wine Tasting

Artisan Cheeses, Dried Southern California Fruit, California Almonds & Cashews, Crackers

\$18

With Specialty California Red and White Wines (2 types of each)

\$26



Prices are subject to 11.5% tax and 22% gratuity

A la Carte

Cost is per item

Soft Pretzels with Mustard \$5, Cheese \$7

Candy Bars \$5

Whole Fresh Fruit \$5

Assorted Chips \$5

Granola & Protein Bars \$6

Chocolate Dipped Strawberries \$6

Chocolate Dipped Fruits \$6

Individual Yogurt Parfaits \$8

Selection of Finger Sandwiches \$38 per dozen

Assorted French Pastries \$38 per dozen

Specialty Brownies \$38 per dozen

Housemade Jumbo Cookies \$38 per dozen

Key Lime Bars \$38 per dozen

Assorted Scones with Jam \$42 per dozen

Assorted Tea Cakes \$42 per dozen

Spicy Cajun Snack Blend \$6 per person

Tropical Fruit Trail Mix & Assorted Nuts \$8 per person

Sliced Fresh Fruit Display with Berries \$8 per person

Beverages

Assorted Sodas and Bottled Water \$5 per bottle

Gatorade \$6 per bottle

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

Iced Tea and Lemonade \$80 per gallon

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

Assorted Herbal Teas \$80 per gallon

Continuous Hot Beverage Service all day

Freshly Brewed Regular and Decaf Intelligentsia Coffee, Assorted Herbal Tea \$45.00 per person



EVENTS AT
theWit

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EVENTS AT
theWit

On the Go

\$38 per selection

Boxed Lunches Include: Assortment of Chips, Whole Fruit, Jumbo Cookie, Assorted Mini Candy
Freshly Brewed Regular and Decaf Intelligentsia Coffee, Assorted Herbal Teas

Smoked Turkey Breast

Turkey Breast, Lettuce, Tomato, Mozzarella Cheese, Pesto Mayonnaise on a Kaiser Roll

Marinated Roast Beef

Shaved Slow Roasted Beef, Horseradish Cream, Caramelized Onion, Brie on an Italian Roll

Honey Baked Ham

Ham, Swiss Cheese, Dijonaise, Lettuce, Tomato on Rye Bread

A Taste of California

Zucchini, Asparagus, Bell Peppers, Boursin Cheese on a Focaccia Roll

Italian Style Hoagie

Salami, Copia, Italian Vinaigrette, Provolone on a Hoagie Roll

Waldorf Chicken Salad

Chicken Salad, Grapes, Walnuts, Apples on Whole Wheat Bread

One Course Plated Lunch

Includes: Artisan Rolls & Breads, Chef's Selection of Mini Desserts, Freshly Brewed Regular and Decaf Intelligentsia
Coffee, Assorted Herbal Teas served at Table

Smoked Chicken Salad

Tillamook Cheddar, Marinated Tomatoes, Chipotle Cream, Pita Chips

\$36

Grilled Chicken Caesar Salad

Crisp Romaine Lettuce, Grilled Chicken Breast, Topped with Parmesan Garlic Croutons, Caesar Dressing

\$36

Gingered Beef or Chicken Chop Salad (Choice of 1 type)

Napa Cabbage Topped with Bok Choy, Carrots, Roasted Red Peppers, Water Chestnuts, Crispy
Won Tons, Soy Wasabi Vinaigrette

\$38

Grilled Shrimp or Chicken Wrap (Choice of 1 type)

Flour Tortilla, Tzatziki Sauce, Romaine Lettuce, Tomato, Olive Relish

\$38



EVENTS AT
theWit

Lunch Buffets

Include: Chef's Selection of Mini Desserts, Freshly Brewed Regular and Decaf Intelligentsia Coffee, Assorted Herbal Teas

State & Lake Deli

Winter Vegetable Soup

Classic Romaine Caesar Salad with Garlic Croutons

Balsamic Marinated Cucumber & Roma Tomato Salad

Sliced Roasted Turkey, Smoked Ham, New York Pastrami, Genoa Salami, Slow Roasted Beef

Sliced Provolone, Mozzarella, Sharp Cheddar Cheese

Lettuce, Tomatoes, Kosher Dill Pickles, Dijon Mustard, Mayonnaise, Horseradish Cream

Assorted Bags of Chips

Artisan Rolls & Breads

\$44

The Loop

Roasted Tomato Bisque Soup

Classic Romaine Caesar Salad with Garlic Croutons

Grilled Balsamic & Herb Vegetables

Rosemary Roasted Potatoes

Veal Scaloppini with Wild Mushrooms, Olives, Capers & Lemon

Pan Seared Organic Chicken with Artichokes & Sundried Tomatoes

Tortellini with Italian Bacon, Peas & Carbonara Sauce

Artisan Rolls & Breads

\$48

Urban Chicago

Butternut Squash Soup

Baby Iceberg Lettuce with Radish and Buttermilk Mint Dressing

Roasted Fennel and Beets, Roasted Winter Squash, Toasted Pumpkin Seeds with Sherry Vinaigrette

Pearl Pasta, Wild Mushrooms, Truffle, Parmesan, Celery Leaves

Roasted Trattoria Steak, Fresno Peppers, Baby Arugula, Sea Salt

Marinated Shrimp, Cannellini Beans, Roasted Red Peppers

Artisan Rolls & Breads

\$48



Prices are subject to 11.5% tax and 22% gratuity

EVENTS AT
theWit

Artisan Sandwich Buffet

Baby Spinach & Watercress Salad with Walnut Chive Vinaigrette
Citrus Poached Shrimp & Cous Cous Salad with Basil Lime Dressing
Hot Panini Station to Include: Beef Tenderloin, Cuban Press, Farm Vegetables on Toasted Bread,
Braised Lobster Tail on Smoked Salted Brioche, and Smoked Chicken Breast Salad on Grilled Country
Bread

\$50

Wit Winter Buffet

Capon, Barley and Winter Vegetable Soup
Mixed Greens, Dried Fruit, Candied Walnuts with Mustard Vinaigrette
Wild Mushrooms, Celery, and Shaved Reggiano Salad
Mozzarella, Cubanelle Pepper Sourdough Panini
Smoked Chicken with Red Cabbage Slaw
Chilled Lobster, Creamer Potatoes, Saffron Mayonnaise on Grilled Baguette

\$50

Three Course Plated

We do not offer two course plated lunches

You may choose up to two pre-selected entrées

Choice of ahead of time: Soup or Salad, Entrée, and Dessert

Plated Lunches Include: Assorted Breads and Rolls, Freshly Brewed Regular and Decaf Intelligentsia Coffee,
Assorted Herbal Teas

Soups:

Heirloom Tomato Basil Bisque, Asiago Crostini
Classic French Onion, Gruyere and Crouton
Mexican Tortilla, Salsa, Jack Cheese and Crispy Tortillas
Potato & Leek, Tillamook Cheddar
Roasted Chicken & Noodle

Salads:

Wild Mixed Greens, Shaved Fennel, Tear Drop Tomatoes with Cracked Mustard Vinaigrette
Crisp Romaine Caesar with Shaved Parmesan and Garlic Croutons
Mesclun, Navel Orange, Roasted Hearts of Palm, Avocado Mousse with Lemon Thyme Vinaigrette
Belgian Endive, Curly Frisee Prosciutto Lardons, Roasted Pumpkin Seeds with Cherry Vinaigrette
Organic Tomato & Buffalo Mozzarella, Opal Basil and Balsamic Syrup
Baby Spinach with Pine Nuts, Goat Cheese, Croutons and Bacon Vinaigrette



EVENTS AT
theWit

Desserts:

Vanilla Bean Cheese Cake, Wild Berry Compote
Chocolate Flourless Torte, Milk Chocolate Sauce
Seasonal Fruit Tart, Fruit Coulis
White Chocolate Velvet Bomb, Raspberry Mousse
Red Velvet Cake, Sweet Cream Cheese
Banana Bread Pudding, Vanilla Chantilly

Entrees:

Roasted Chicken Breast Topped with Natural Jus, Grilled Portobello & Asparagus
\$46

Amish Farm Grilled Chicken Breast, Roasted Potatoes
\$46

Grilled Filet of Beef, Smoked Garlic & Black Bean Sauce, Roasted Fingerling Potatoes
\$48

Soy Glazed Salmon, Bok Choy, Ginger Lime Sauce
\$48

Grilled Lemon Garlic Prawns, Gnocchi, Parsnips, Fresh Herbs
\$48

Seasoned New York Steak, Mashed Potatoes
\$50

Braised Short Rib Enchiladas, Cilantro Rice, Charred Tomato Sauce, Mango Relish
\$50

