

EVENTS AT

theWit

Night

Night Life

Night Life

NIGHT LIFE

Night Life

NIGHT LIFE

Night Life

NIGHT LIFE

Night life

Night Life

NIGHT LIFE

night life

Night Life

Night Life

Night

Night Life

Night Life

Night Life

Night Life

NIGHT LIFE

Night Life

Night Life

Night

NIGHT LIFE

Night Life

NIGHT LIFE

Night Life

NIGHT LIFE

Night

Night Life

Night Life



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** (Based on up to 3 hour time frame)

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



201 N. State St. | Chicago, IL 60601

p: 312.239.9545 | m: 312.735.7063 | f: 312.239.9426

e: Jarrett.Davis@avispl.com

EVENTS AT
theWit

Winning Wit Dinner Buffets

Buffets served with Artisan Rolls and Breads, Chef's Selection of Mini Desserts, Regular and Decaf Intelligentsia Coffee, Assorted Herbal Teas

theGrammy

Potato Leek Soup with Crispy Shallots
Winter Salad Greens, Toasted Pumpkin Seeds, Crumbled Goat Cheese, Sherry Vinaigrette
Roasted Yellow Squash and Cauliflower
Citrus Poached Shrimp, White Beans and Roasted Peppers
Seared Trout, Hazelnut Brown Butter, Leeks
Grilled Hanger Steak, Roasted Cippolini, Parsnip Puree

\$80

thePullitzer

White Bean Soup, Andouille, Spanish Olive Oil
Baby Iceberg, Radish, Mahon, Toasted Hazelnuts with Hazelnut Vinaigrette
Warm Grilled Asparagus, Roasted Yellow Peppers, Spicy Arabiatta Sauce
Smoked Trout and Heirloom Apple Salad, Arugula, Horseradish Crème Fraiche
Seared Arctic Char, Beluga Lentils, Warm Bacon-Sherry Vinaigrette
Seared Chicken Breast, Roasted Root Vegetables, Brown Chicken Jus
Cheese Tortellini, Parmesan Cream Sauce

\$85

theTony

Tomato Basil Bisque
Endive and Frisee Salad, Red Onion, Creamy Chianti Vinaigrette
Sun Dried Tomato and Buffalo Milk Mozzarella Salad
Celery Root and Sweet Potato Gratin
Grilled Beef Tenderloin, Balsamic Pearl Onions, Red Wine-Blue Cheese Reduction
Seared Diver Scallops, Slow Roasted Pepper, Wild Mushroom Agnolatti, Truffle Cream Sauce, Chives

\$85

theOscar

Lobster Bisque, Warm Buttered Brioche Croutons
Beet and Goat Cheese Salad, Candied Walnuts, Balsamic Dressing
Charcuterie Platter: Capicola, Spicy Soppressata, Mostarda, Marinated Olives and Artichokes
Grilled Roasted Vegetables
Seared Ahi, Caper Berries, Tapenade Puree
Barolo Braised Boneless Lamb Shoulder, Pickled Baby Vegetables, Oregano
Jumbo Garlic Prawns, Basil Butter

\$90



Prices are subject to 11.5% tax and 22% gratuity

EVENTS AT
theWit

Plated

Three Course dinner price includes choice of Soup or Salad, Entrée, and one Dessert.

Regular and Decaf Intelligentsia Coffee and Assorted Herbal Teas Served at Table

***If preselecting more than one entrée choice, highest priced entrée is charged**

***Tableside choice entrée is an additional \$20 Per Guest**

Soups:

Sherry Infused Asparagus Cream, Basil Oil
Brandied Lobster Bisque En Croute, Vanilla Crème Fraiche
Heirloom Tomato Basil, Asiago Crostini
White Corn, Avocado & Tortilla Soup with Cilantro Foam
Poblano Corn Chowder, Sweet Corn Fritter
Mediterranean Minestrone with Pistou
Organic Split Pea, Vermont Cheddar, Herb Croutons
Roasted Chicken & Noodle, Orzo, Natural Broth
Prime Beef & Barley, Blue Cheese Croutons

Salads:

Crisp Romaine Caesar Shaved Parmesan, Garlic Croutons
Mesclun Lettuces, Navel Orange Segments, Roasted Hearts of Palm, Avocado Mousse,
Lemon Thyme Vinaigrette
Asian Greens, Crispy Wontons, Sweet Chili Vinaigrette
Belgian Endive, Curly Frisee, Prosciutto Lardons, Roasted Pumpkin Seeds, Lemon Vinaigrette
Boston Bibb Lettuce, Maytag Cheese, Toasted Hazelnuts, Tobacco Onions & Hazelnut Vinaigrette
Spinach Salad, Creole Mustard Vinaigrette
Arugula & Frisse with Shaved Parmesan & Prosciutto
State & Lake Chop Salad, Walnuts, Roasted Peppers, Cucumbers, Blue Cheese Balsamic Vinaigrette

Desserts:

Vanilla-Mascarpone Cheesecake, Fresh Fruit
Apple Brown Butter Tart, Caramel Sauce
Flourless Bittersweet Chocolate Cake, Strawberry Compote
White Chocolate Raspberry Mouse Cake
Red Velvet Cake, Cream Cheese
Banana Bread Pudding, Caramel Sauce



EVENTS AT
theWit

Entrees:

Whisky Brined Organic Chicken, Roasted Vegetables, Chicken Jus

\$80

Chicken Under a Brick, Beer Braised Kraut, Mustard Spatzel

\$80

Amish Farm Grilled Chicken Breast, Roasted Potatoes

\$80

Striped Bass, Roasted Artichokes, Truffle Fondue, Salsa Verde

\$80

Seared Local Trout, Beluga Lentils, Terragon

\$80

Ginger Braised Sable Fish, Cilantro and Rock Shrimp Risotto, Sweet Chili

\$85

Grilled New York Steak, Onion, Bacon and Mushroom Compote, Mashed Potatoes

\$85

Marinated Beef Tenderloin, Gratin Potatoes, Roasted Shallot Aged Port Reduction

\$85

Plated Duets

Soy Glazed Salmon and Tempura Shrimp, Wasabi Potatoes, Bok Choy, Ginger Lime Sauce

\$95

Grilled Shrimp and Crunchy Crab Cakes, Saffron Rice, Mango Chipotle Sauce

\$95

Braised Beef Short Rib and Roasted Chicken, Caramelized Root Vegetables

\$95

Citrus Glazed Salmon and Scallops, Asparagus, Tomato, Fingerling Potatoes

\$105

Roasted Beef Tenderloin and Champagne Lobster, Assorted Vegetables, Roasted Potatoes

\$115



Prices are subject to 11.5% tax and 22% gratuity

EVENTS AT
theWit

Plated Appetizer Enhancements

Braised Beef Short Ribs, Chinese Five Spice Rub, Plum Sauce

\$14

Louisiana BBQ Shrimp, Garlic Crostini, Lemon Essence

\$14

Grilled Texas Quail, Cheddar Corn Cake, Pistachio Onion Marmalade

\$14

Lamb Lollypop & Taboulie, Seared New Zealand Lamb, Fresh Taboulie

\$14

Tuna & Crab Napoleon, Spicy Tuna and Crab, Kabayaki Sauce

\$16

Seared Diver Scallops, Crab, Warm Pancetta Vinaigrette

\$16

Butter Braised Main Lobster, Warm Truffled Potato Salad, Tarragon Emulsion

\$18



Prices are subject to 11.5% tax and 22% gratuity

BEVERAGE PACKAGES

Cost Per Person

Deluxe Hosted Bar

Deluxe Hosted Bar Includes: Absolut, Tanqueray, Jack Daniels, Chivas Regal, Makers Mark, Cuervo Gold, Bacardi
Domestic and Imported Bottled Beer
Specialty House Red and White Wines
Bottled Water, Assorted Sodas, and Juices
1 Hour: **\$22**, 2 Hours: **\$32**, 3 Hours: **\$40**, 4 Hours: **\$48**

Premium Hosted Bar:

Premium Hosted Bar Includes: Grey Goose, Bombay Sapphire, 10 Cane, Glenlivet, Crown Royal,
Patron Silver, 10 Cane
Domestic, Imported, and Premium Bottled Beer
Specialty House Red and White Wines
Bottled Water, Assorted Sodas, and Juices
1 Hour: **\$26**, 2 Hours: **\$36**, 3 Hours: **\$45**, 4 Hours: **\$54**

Beer and Wine Hosted Bar:

Domestic, Imported, and Premium Bottled Beer
Specialty House Red and White Wines
Bottled Water, Assorted Sodas, and Juices
1 Hour: **\$18**, 2Hours: **\$25**, 3 Hours: **\$34**, 4Hours: **\$40**

Champagne Hosted Bar:

4 Assorted Specialty House Champagnes
Bottled Water, Assorted Sodas, and Juices
Fruity Garnishes
1 Hour: **\$20**, 2 Hours: **\$28**, 3 Hours: **\$36**, 4 Hours: **\$42**

Consumption Hosted Bar:

Cocktail **\$12**
Specialty House Red and White Wine **\$10**
Premium Beer **\$9**
Imported Beer **\$8**
Domestic Beer **\$7**
Bottled Water, Assorted Sodas and Juices **\$5**



Prices are subject to 11.5% tax and 22% gratuity