

EVENTS AT  
theWit

Lunch Lunch Lunch  
**LUNCH** **LUNCH** Lunch  
Lunch **LUNCH** **Lunch**  
**Lunch** Lunch LUNCH  
Lunch Lunch Lunch  
Lunch Lunch Lunch  
Lunch Lunch Lunch  
**LUNCH** Lunch  
Lunch Lunch  
**LUNCH** Lunch  
*Lunch* Lunch  
Lunch Lunch  
**LUNCH** Lunch  
*Lunch* Lunch  
Lunch Lunch  
Lunch Lunch  
Lunch Lunch



## 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 a 1 to 3 hour time)

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**

**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**



Prices are subject to 11.5% tax and 22% gratuity