

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

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

Hors d'oeuvres

Hand Passed or Displayed

\$4.50 per piece, unless otherwise stated – Minimum order is 15 pieces per item

Cold

Jumbo Shrimp Cocktail

Marinated Rock Shrimp, White Bean Puree, Crispy Sourdough Crouton

Lemon Lobster Salad, Brioche Crouton

Tuna Tartar, Caper, EVOO, Crispy Potato Chip

Seared Ahi, Smoked Tomato Vinaigrette, Black Pepper Cracker

Spicy Seafood Escabeche Shots

Smoked Salmon Tartar, Caper, Lemon, Brioche

Chilled Crab Salad, Citrus Vinaigrette Served on a Spoon

Smoked Oysters on the Half Shell, Spicy Remoulade

Chilled Oysters on the Half Shell, Tobasco Mignonette Jelly

Scallop Ceviche, Lime Juice, Roasted Chili Flake

Spicy Thai Beef Salad, Radish, Cilantro

Roasted Beef Tenderloin, Truffle Aioli, Black Pepper Cracker

Truffled Beef Tartare, Roasted Marcona Almonds

Rolled Soppressata, Blue Cheese, Fig Jam

Asian Chicken Salad, Salty Peanuts, Cilantro on a Spoon

Chicken Liver Mousse, Brioche, Dried Cherry Compote **(\$5.5)**

Fois Gras Torchon, Pomegranate Molasses, Roasted Walnut **(\$5.5)**

Sushi (Assorted) **(\$6)**

Cold Vegetarian

Mozzarella and Grape Tomato Skewers

Mini Potatoes, Horseradish Sour Cream

Wild Mushroom Crostini, Shaved Parmesan

Burrata Mozzarella, Heirloom Apple, Watercress Served on a Spoon

Winter Vegetables, Buttermilk Mint Dressing

Sheeps Milk Ricotta, Mint



Prices are subject to 11.5% tax and 22% gratuity

EVENTS AT
theWit

Hors d'oeuvres (continued)

Hand Passed or Displayed

\$4.50 per piece, unless otherwise stated – Minimum order is 15 pieces per item

Hot

Spiced Shrimp Skewers, Capers
Speck Wrapped Scallop Skewer
Crunchy Crab Cakes, Basil Lime Aioli
theWit's Prime Beef Sliders, House Burger Sauce, Pickles
Braised Short Rib, Gremolata on a Spoon
Salmon Teriyaki Skewers, Sweet Soy Glaze
Steamed Thai Chicken Dumplings
Dates, Marcona Almond, Bacon, Brown Sugar
Grilled Steak Satay, Chimichurri
Mini Bacon and Leek Quiche
Ham and Gruyere Grilled Cheese Sandwich
Marinated Chicken Skewers, Peanut Sauce
Mini Parmesan Meatballs, Marinara Sauce
Fresh Cod Fritter, Remoulade
Spicy Lamb Lollipop, Greek Yogurt, Mint
Bacon Wrapped Quail, Pomegranate Glaze **(\$5.50)**
Duck Confit, Wilted Cabbage, Goat Cheese **(\$5.50)**
Grilled New Zealand Lamb Chops, Balsamic Rosemary Glaze **(\$6)**

Hot Vegetarian

Buckwheat Polenta, Gorgonzola, Walnuts
Spinach and Feta Filo Triangles
Mini Goat Cheese and Leek Quiche
Gruyere Gougeres, Sea Salt
Brie and Roasted Shallot Grilled Cheese Sandwich
State and Lake's Cavatappi Macaroni and Cheese
Porcini Puree with Truffle Oil



Prices are subject to 11.5% tax and 22% gratuity



EVENTS AT
theWit

Gourmet Displays

Cost per person

Organic Fresh Vegetables

Roasted Garlic Bleu Cheese, Balsamic Ranch

\$18

Salsa Bar

Stone Ground Tortilla Chips, Spicy Salsa Fresco, Green Chili Salsa Verde, Queso Dip, Homemade Guacamole

\$18

Artisan Cheese

Domestic & European Cheese, Dried Fruit, Spiced Walnuts, Country Breads

\$18

Italy

Assorted Italian Meats, Assorted Crackers, Whole Grain Mustard, Citrus Chutney

\$20

Antipasti

Marinated Olives, Mozzarella, Grilled Vegetables, Roasted Peppers, Assorted Crackers

\$20

Ceviche Trios

Asian White Fish, Spanish Shellfish, Coconut Lime Shrimp

\$24

Raw Bar (per item)--Minimum Order 50 Pieces

Poached Shrimp **\$6**

Market Oysters on the Half Shell **\$6.5**

Littleneck Clams **\$6.5**

Assorted Sauces



Spa@theWit



Prices are subject to 11.5% tax and 22% gratuity

EVENTS AT
theWit

Cuisine Stations

Cost per person

Asian

Fried Rice, Pot Stickers, Chicken Satay with Peanut Sauce, Spring Rolls, Dipping Sauces

\$20

Mediterranean Pasta

Three Assorted Pastas, Wild Mushrooms, Roasted Vegetables, Rotisserie Chicken, Pesto, Roasted Tomato & Garlic Sauces

\$20 *Chef Fee

Risotto

Traditional Parmesan, Wild Mushroom, Roasted Beef Tenderloin

\$20 *Chef Fee

Carving Stations

Cost per Person

**Chef Fee*

Roasted Rosemary Pork Loin, Cider Jus, Apple Sage Stuffing

\$20

Sage Rubbed Whole Turkey, Cranberry-Orange Relish

\$20

Sugar & Salt Glazed Bone in Ham, Cherry Cornbread Roll, Cider Jus

\$20

Salmon en Croute, Atlantic Salmon Wrapped in Puff Pastry, Scallop Mousse, Champagne Cream

\$22

Smoked Strip Loin of Beef, Natural Jus, Horseradish Poblano Cream

\$22

Seared Ahi, Basmati Rice Cakes, Ponzu Sauce & Wasabi

\$24

Beef Tenderloin, Roasted Garlic Sauce

\$24

Dijon Crusted Carved Leg of Lamb, Minted Madeira Jus

\$26

Peppercorn Crusted Prime Rib of Beef, Warm Yorkshire Pudding

\$26

Stuffed Beef Tenderloin, Jumbo Lump Crab, Roasted Garlic Sauce

\$30



Prices are subject to 11.5% tax and 22% gratuity



Sweets

Passed or Displayed

\$4.50 per piece, unless otherwise stated – Minimum order is 15 pieces per item

Assorted Tea Cakes

Housemade Marshmallows

French Pastries

Mini Milkshakes

Stations

Petit Desserts

Assorted Tea Cakes, French Pastries, and Housemade Marshmallows

\$12

Sliced Seasonal Fruit

Melons, Berries & Citrus, Greek Yogurt, Muscavado Sugar

\$14

Dessert Crepes

Vanilla Bean Crepes, Fruit Compote, Wild Berries, Chambord, Grand Marnier, Mixed Nuts

\$16 *Chef Fee

Frozen Dessert Fantasy

Two Ice Cream Flavors and One Sorbet Flavor, Garnishes and Nuts

\$18 *Chef Fee

Fondue

Choice of White, Milk, or Dark Chocolate, Assorted Sliced Fruit, Poundcake, Pretzels, Housemade Marshmallows

\$18 *500.00 Equipment Fee

Chocolate

Covered Strawberries, Truffles, Cookies, Brownies, House Made Chocolates

\$18

Very Adult Milkshakes

Vanilla, Chocolate, and Strawberry Milkshakes, Assorted Dessert Liquors

\$18*Chef Fee



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