



THE WHITEHALL HOTEL

Catering & Banquets



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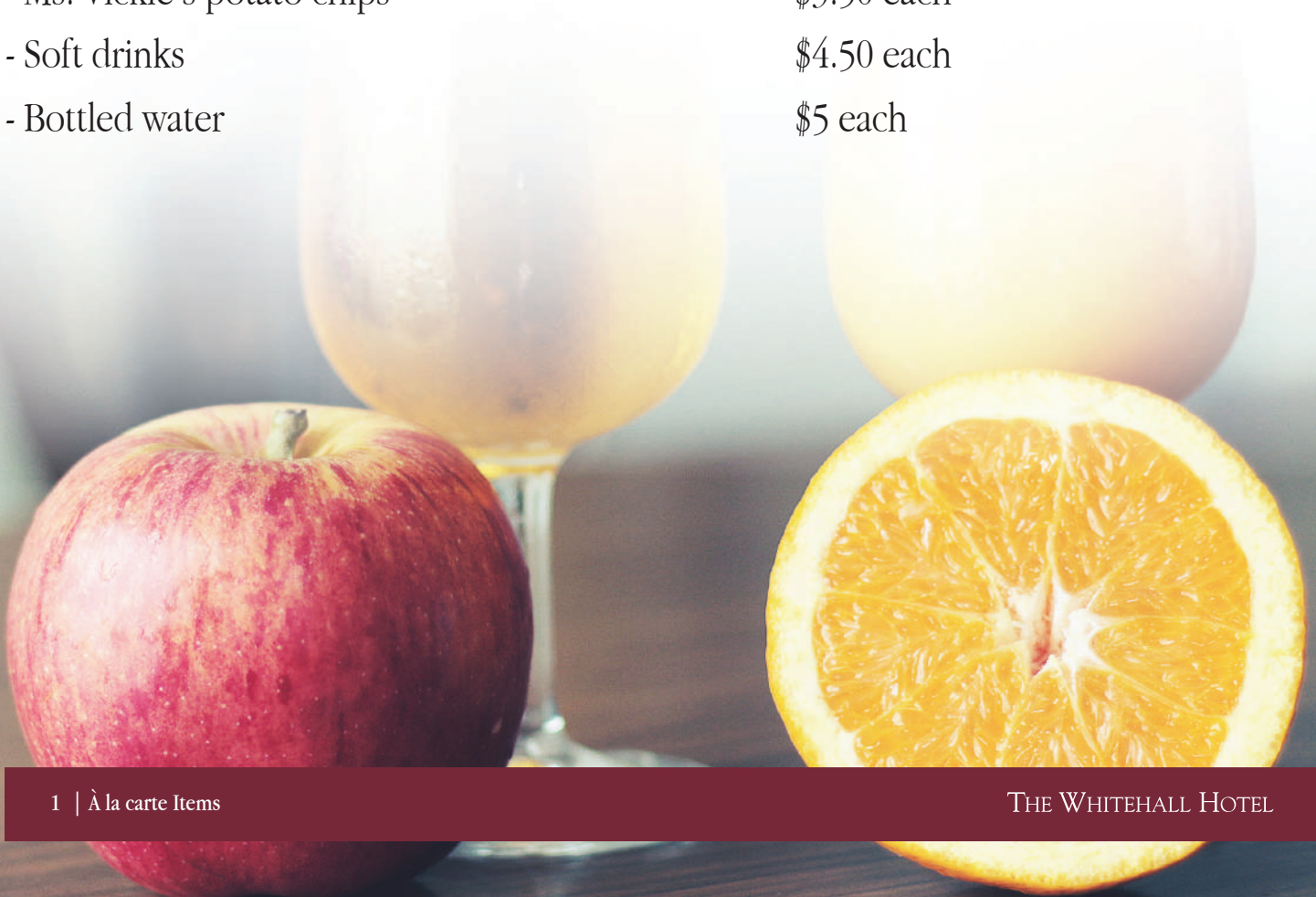
Catering & Banquets

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À la carte Items

- Fresh squeezed orange or grapefruit juice	\$65 per gallon
- Cranberry or apple juice	\$58 per gallon
- Lavazza coffee (regular or decaffeinated)	\$90 per gallon
- Mighty Leaf selection of teas	\$90 per gallon
- Ice tea or lemonade	\$35 per half gallon
- Sliced seasonal fruit	\$7 per person
- Fresh baked pastries	\$35 per dozen
- Assorted bagels with cream cheese	\$38 per dozen
- Individual yogurt	\$3.50 each
- Fresh baked cookies	\$36 per dozen
- Cupcakes	\$45 per dozen
- Ms. Vickie's potato chips	\$3.50 each
- Soft drinks	\$4.50 each
- Bottled water	\$5 each





Meeting Packages

All Day Snack Package \$38 /guest

Early Morning

- Fresh baked pastries
- Sliced seasonal fresh fruit
- Freshly ground Lavazza coffee (regular & decaffeinated)
- Fresh orange & cranberry juices
- Mighty Leaf selection of teas

Mid Morning

- Nutri-Grain & granola bars
- Whole fruit
- Freshly ground Lavazza coffee (regular & decaffeinated)
- Mighty Leaf selection of teas
- Assorted soft drinks & bottled water*

*Charge based on consumption

Afternoon Break

- Assorted freshly baked cookies
- Freshly ground Lavazza coffee (regular & decaffeinated)
- Mighty Leaf selection of teas
- Assorted soft drinks & bottled water*

*Charge based on consumption

All Day Beverage Package \$44 /guest

- Freshly ground Lavazza coffee (regular & decaffeinated)
- Mighty Leaf selection of teas
- Assorted soft drinks & bottled water





Breakfast Buffets

All buffets are designed for 2 hour service

Minimum of 15 guests required

Continental \$28 /guest

- Fresh squeezed orange & cranberry juice
- Sliced seasonal fruits & berries
- Fresh baked pastries (cheese danish, pain au chocolat, croissants & muffins)
- Butter, jams & marmalades
- Freshly ground Lavazza coffee (regular & decaffeinated)
- Mighty Leaf selection of teas

Healthy Start \$36 /guest

- Fresh squeezed orange & cranberry juice
- Old fashioned oatmeal with raisins, dried Turkish apricots, brown sugar, maple syrup
- Yogurt parfaits (plain Greek yogurts, seasonal berries, granola & honey)
- Egg white quiche
- Multigrain toast (gluten free option available)
- Peanut butter, jams & marmalades
- Freshly ground Lavazza coffee (regular & decaffeinated)
- Mighty leaf selection of teas

American \$38 /guest

- Fresh squeezed orange & cranberry juice
- Sliced seasonal fruits & berries
- Fresh baked pastries (cheese danish, pain au Chocolat, croissants & muffins)
- Butter, jams & marmalades
- Scrambled eggs with cheddar cheese & chives
- Choice of applewood smoked bacon & maplewood sausage links
- Potatoes O'Brien
- Freshly ground Lavazza coffee (regular & decaffeinated)
- Mighty leaf selection of teas



Breaks

Minimum of 15 guests required

Trail Mix \$15 /guest

- Mixed nuts
- M&Ms
- Chocolate covered raisins
- Dried cherries
- Turkish dried apricots
- Toasted coconut
- Sunflower seeds
- Chocolate covered pretzels
- Bottle of water

Energy \$14 /guest

- Energy bars
- Fresh whole fruit
- Mixed nuts
- Energy drinks

Fornetto Break \$18 /guest

- Biscotti
- Tiramisu cups
- San Pellegrino limonata & aranciata

Mei's Break \$15 /guest

- Sesame balls
- Egg tarts
- Almond cookies



Lunch Buffets

All buffets are designed for 2 hour service

Minimum of 15 guests required

Build Your Own Sandwich \$40 /guest

- Field greens with balsamic vinaigrette
- Pasta salad with fresh vegetables
- Premium Angus roast beef, smoked turkey, black forest honey ham
- Fresh sliced breads & rolls
- Assorted cheeses & condiments
- Lettuce, tomatoes, sliced onions
- Pesto mayo & chipotle aioli
- House made parmesan potato chips
- Brownies & cookies

Chicago Ballpark Favorites \$44 /guest

- Cole slaw
- Chicago mini hot dogs & toppings
- Mini hamburgers
- Four cheese mac & cheese
- House made ranch potato chips
- Assorted mini Eli's cheesecake

Fornetto's Artisan Pizza \$46 /guest

- Caesar Salad: Shaved parmesan, croutons, Caesar dressing
- Mesclun Salad: Heirloom cherry tomato, English cucumber, red wine vinaigrette
- Hand rolled alla napoletana style Pizza:
 - Fornetto's signature: sausage, grape, goat cheese
 - Tre Carni: Italian sausage, applewood bacon, Fabbri pepperoni
 - Margherita: Fresh mozzarella, San Marzano tomato sauce, torn basil leaf
- House made tiramisu & mini cannolis

Mei's Corner Buffet \$42 /guest

- Crab Rangoon: handmade with blue crab, goat & cream cheeses, chopped onion
- General Tso's Chicken: breaded chicken, bell peppers, baby corn, tossed in a Szechuan sauce
- Beef & Broccoli in a house made soy sauce
- Vegetable Fried Rice: mushrooms, bean sprouts, bell peppers, celery, water chestnut, green onions & egg
- Jasmine rice
- Coconut balls



Other Lunch Options

All buffets are designed for 2 hour service

Minimum of 15 guests required

Express Sandwich Box \$32 /guest

Includes a bag of Ms. Vickie's potato chips, fruit cup, fresh baked jumbo cookie, mayo & mustard packets, bottled water or soda.

Choice of:

- Smoked turkey breast, provolone cheese, Kaiser roll, mixed greens & beefsteak tomato
- Black forest honey ham, swiss cheese, pretzel roll, Romaine lettuce & beefsteak tomato
- Heirloom tomato, fresh mozzarella & basil, olive bread
- Grilled chicken, seasonal grilled vegetables, romaine lettuce, balsamic vinaigrette (gluten free)

Mei's Corner Takeout \$30 /guest

Includes spring roll, jasmine rice, fortune cookie, bottled water or soda, chopsticks.

Choice of:

- Sweet & Sour Pork
crispy pork, bell peppers & pineapple
- Cashew Chicken
celery, carrots, water chestnuts & garlic in a light sauce
- Vegetable Fried Rice
mushrooms, bean sprouts, bell peppers, celery, water chestnuts, green onions & egg



Dinner Buffets

All buffets are designed for 2 hour service

Minimum of 20 guests required

Mei's Corner \$62 /guest

Shanghai Spring Rolls

Crispy rolls with Berkshire pork, shrimp & mix of vegetables

Moo Goo Gai Pan

Sautéed chicken breast, peapods, mushroom celery, water chestnut, in a light sauce

Orange Beef

Orange zest, red chili peppers, ginger & garlic

Berkshire BBQ Pork

Roasted then honey glazed

(Served with Jasmine & Brown Rice)

Dessert

- Green tea cake

Fornetto Mei \$62 /guest

Salads

- Caesar salad
shaved parmesan, croutons, Caesar dressing
- Baby mesclun green salad
with heirloom cherry tomato, English cucumber, red wine vinaigrette

Appetizers (Choose One)

- Veal ricotta meatballs
San Marzano tomato sauce
- Arancini
mozzarella, spicy San Marzano tomato sauce
- Bruschetta
roasted heirloom cherry tomato, Burrata cheese

Entrées (Choose Two)

- Chicken Marsala
mushrooms, Marsala wine sauce
- Chicken Parmigiana
Panko bread crumbs, mozzarella cheese, San Marzano tomato sauce
- Grilled flat iron steak
with basil pesto
- Veal scallopini
lemon caper sauce

Sides (Choose One)

- Quattro formaggi lasagna
- Baked bolognese rigatoni
- Eggplant parmesan

Dessert

- Mini tiramisu & Eli's cheesecake

Whitehall \$75 /guest

Salads

- Baby mesclun green salad
with heirloom cherry tomato, English cucumber, balsamic dressing
- Arugula salad
with applewood bacon, granny smith apples, pecans, chèvre goat cheese, apple cider vinaigrette

Sides (Choose Two)

- Truffle parmesan roasted potatoes
- Roasted seasonal vegetables
with aged balsamic
- Smoked parsnip puree
- Roasted potato
Herb & roasted garlic whipped
- Quinoa
with seasonal vegetable & lemon vinaigrette

Entrées (Choose Two)

- Roasted petite filet
with foraged mushroom demi
- Grilled atlantic salmon
with basil mint pesto
- Flounder
with lemon butter sauce
- Rosemary roasted chicken breast
crispy chicken breast with jus
- Mushroom risotto
foraged mushroom with truffle butter

Dessert

- Assorted mini cakes & seasonal fruit



Reception Stations

Minimum of 15 guests required

Artisan Cheese Board \$15 /guest

A variety of imported & domestic cheeses, dried fruits, house jam, crostini, flatbread crisp & grapes

Charcuterie Board \$15 /guest

Chef's choice of cured meats, marinated olives, cornichon pickles, crostini & stone ground mustard

Crudité \$8 /guest

Cucumber yogurt dip & roasted red pepper hummus

Tenderloin Carving Station \$500

Herb crusted beef tenderloin, horseradish aioli, silver dollar rolls & red wine veal jus
(Required chef attendant fee: \$125)



Hors d'Oeuvres

*Butler passed or displayed
Minimum of 25 pieces per item*

Cold

- Salmon canapé – capers, crème fraîche, dill, red onion on a baguette \$4.25 each
- Caprese kabob – marinated fresh mozzarella, grape tomato & pesto \$4 each
- Steak tartare – marbled steak, apple, roasted garlic, house chip \$5 each
- Fingerling potatoes – garlic confit fingerling, crème fraiche, caviar, chive \$4 each
- Hummus with pita chips, carrot & celery sticks \$4 each
- Roasted cherry tomato, burrata crostini \$4 each

Hot

- Grilled Kielbasa & fingerling potato in skewers, whole grain mustard \$4.50 each
- Spanakopita – spinach in puff pastry \$4.50 each
- Wild mushroom tart – varietal mushrooms, goat cheese, truffle, herbs \$4 each
- Crab stuffed mushroom – lump crab, bell peppers, cheese & Old Bay seasoning \$5 each
- Bacon wrapped scallop – diver scallop, applewood smoked bacon, sweet chili glaze \$5.50 each
- Prosciutto wrapped asparagus – shredded parmesan crust \$4.25 each
- Mini Beef Wellington \$5 each
- Chicken satay with peanut dipping sauce \$4.50 each
- Spring rolls with dipping sauce \$4 each
- Mini crab cake with spicy aioli \$4.50 each
- Pot sticker dumplings: vegetable, pork, seafood \$4.50 each
- Pigs in a blanket \$4.50 each



Hosted Bars & Packages

Classic Cocktails \$10 each

- Absolut vodka
- Bombay gin
- Jack Daniels whiskey
- Dewar's scotch
- Bacardi light rum
- Olmeca de los altos reposado tequila

Deluxe Cocktails \$13 each

- Grey Goose vodka
- Grey Goose le citron vodka
- Bombay Sapphire gin
- Makers Mark whiskey
- Johnny Walker black scotch
- Jameson Irish whiskey
- Captain Morgan rum
- Patrón silver tequila

Domestic Beers \$6 each

- Miller lite
- Bud light
- Budweiser

Craft & Imported Beers \$8 each

- 312
- Lagunitas "Little Sumpin Sumpin"
- Stella Artois
- Corona

House Wines (by the glass) \$8 each

Soft Drinks \$4.50 each

Bar Packages

Bartender charge is \$125 per bartender. Charge will be waived if beverage sales exceed \$500.

Classic

- One Hour \$20 /guest
- Two Hour \$35 /guest

Each Additional Hour \$10 /guest

Deluxe

- One Hour \$25 /guest
- Two Hour \$40 /guest

Each Additional Hour \$12 /guest



Meeting Spaces

Our comfortable meeting and catering facilities offer personalized service and sophistication to any executive business or social event. The second floor meeting spaces feature well-appointed amenities with the level of privacy needed for a productive event. These exceptional facilities offer the perfect accommodations for an executive board meeting, small conference, reception or private dining. Our dedicated Special Events Team will assist you in executing a flawless, memorable event.

For meeting space inquiries, please contact:

The Whitehall Sales Team

Direct: (312) 573-6334 Fax: (312) 573-6250

sales@thewhitehallhotel.com



Configurations

Function Room	Classroom	Conference	Theater	U-Shape	Round	Reception	Size (ft ²)	L x W x H
Salon I & II	20	20	40	15	40	30	588'	39'x15'x8.5'
Salon III	20	20	40	15	40	30	578'	38'x15'x8.5'
Salon I, II & III	30	40	80	-	70	60	1,166'	78'x15'x8.5'
Plaza	-	-	20	-	20	20	395'	26'x15'x8'
Colonnade	12	20	30	15	30	30	532'	38'x14'x8.5'
Executive Boardroom	-	20	-	-	-	-	273'	21'x13'x8.5'



Audiovisual Equipment

Audiovisual Equipment:

Prices are subject to change, as audiovisual equipment is supplied and installed by an outside contractor.

Ceiling height is 8'6" in all meeting rooms.

AC Power cord	\$20 each
Display easel	\$30 each
Screen	\$60 each
10" Speaker	\$150 each
USB wireless presenter	\$50 each
Flipchart with markers and adhesive backed paper pad	\$75 each
Additional paper pad	\$25
Lavalier or handheld microphone	\$150 each
LCD Projector support package kit: cart, power cord, 6' screen	\$75 each
Projector 2k with vga power cord & projector kit	\$300 each
PolyCom sound station (Audio conferencing - requires direct telephone line)	\$150
Internet Usage*:	
1 - 25 people	\$250
26+ people	\$300

*Speeds up to 25 Mbs



Taxes / Fees / Liabilities

Current Taxes and Fees:

All meeting room rental fees are subject to a 11.5% sales tax

All food and beverage is subject to a 11.5% sales tax

All charges and fees are subject to a 22% service charge

All prices are indicated whether they are per person or by quantity

Cancellations:

In the event of cancellation, please refer to your contract for policies & procedures

Liability:

The hotel does not assume responsibility for personal property & equipment brought into the hotel

Liquor Liability:

In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. The Whitehall Hotel also reserves the right to exercise our legal responsibility & social obligation in refusing service to any guest we feel has consumed enough.

Food Liability:

Due to city health ordinance, all food & beverage must be purchased from the hotel and cannot be removed from any function rooms.

Guarantees:

In order to ensure the highest level of service for your event, all final attendee numbers and catering order orders must be received at least 72 hours prior to your event. Any catering orders placed within 72 hours of your event date may be subject to additional fees.

Fees:

Changes made to meeting room set up, menu selections or other significant changes to your event within 24 hours of your event date are subject to a change fee as determined by the hotel.

We look forward to partnering with you and ensuring the utmost success for your upcoming event!



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