

CATERING

Menus

HILTON ROSEMONT / CHICAGO O'HARE



Breakfast

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

INDIVIDUAL CONTINENTAL BOX

Fruit Salad, Individual Yogurt, Bagel, Cream Cheese & Fruit Preserves, Orange Juice **\$28 per Person**

BENTO HOT BREAKFAST

Fruit Salad, Assorted Breakfast Bakery Item, Fruit Preserves & Butter, Vegetable Frittata, **CHOICE OF:** Bacon, Sausage, or Chicken-Apple Sausage **\$40 per Person**

CONTINENTAL BREAKFAST BUFFET

(25 Person Minimum)

Cubed Fresh Fruit, Individual Low-Fat Yogurt, Bagels, Assorted Breakfast Bakeries, Fruit Preserves & Butter, Orange Juice, Coffee, Decaffeinated Coffee, Assorted Hot Tea **\$36 per Person**

HOT BREAKFAST BUFFET

(25 Person Minimum)

Cubed Fresh Fruit, Individual Low-Fat Yogurt, Bagels, Assorted Breakfast Bakeries, Fruit Preserves & Butter, Scrambled Eggs, Breakfast Potatoes, **CHOICE OF:** Bacon, Sausage or Chicken-Apple Sausage, Orange Juice, Coffee, Decaffeinated Coffee, Assorted Hot Tea **\$47 per Person**

BREAKFAST ENHANCEMENTS

INDIVIDUAL BREAKFAST SANDWICHES \$10 Each

- English Muffin, Scrambled Eggs, Sausage Patty, American Cheese
- Buttery Croissant, Scrambled Eggs, Bacon, Cheddar Cheese
- Wheat Tortilla Wrap, Egg Whites, Turkey Sausage, Spinach

YOGURT PARFAIT, Berries, Granola, Fruit Compote \$10 Each

STEEL-CUT OATMEAL, Brown Sugar, Raisins \$10 Each

HARD BOILED EGGS \$5 Each

BEVERAGES

Royal Cup Regular Coffee \$112 per Gallon, \$58 per Half Gallon

Royal Cup Decaffeinated Coffee \$112 per Gallon, \$58 per Half Gallon

Tealeaves Teas with Hot Water \$112 per Gallon, \$58 per Half Gallon

Bottled Still Water \$6 Each

Assorted Soft Drinks \$6 Each

Assorted Bottled Juices \$6.50 Each

Bottled Sparkling Water \$6.50 Each

San Pellegrino Flavored Sparkling Water \$6.50 Each

Bottled Iced Tea \$6.50 Each

Red Bull, Regular & Diet \$7 Each

Beverage Items are Not Offered on Consumption



BREAK ITEMS

BAKERY ITEMS \$54 per Dozen

Blueberry Muffins
Cranberry Orange Muffins
Banana Nut Muffins
Croissants
Chocolate Croissants
Scones
Assorted Danish Pastries
Bagels
Mixed Berry Granola Bars
Cookies
Brownies
Cheesecake Bars

ADDITIONAL BREAK ITEMS

KIND Bars \$6 Each
Granola Bars \$4.50 Each
Potato Chips \$4.50 Each
Pretzels \$4.50 Each
White Cheddar Popcorn \$4.50 Each
Trail Mix \$5 Each
Whole Fruit \$4.50 Each
Fresh Fruit Salad \$8 Each
Greek Yogurt \$8 Each

Break Items are Not Offered on Consumption

BEVERAGE PACKAGES

ALL DAY BEVERAGE PACKAGES

Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas,
Soft Drinks, Bottled Water
Full Day (Up to 8 Hours) \$40 per Person
Half Day (Up to 4 Hours) \$25 per Person
\$6 per Person, per Hour for Additional Hours

Assorted Soft Drinks and Bottled Water Only
Full Day (Up to 8 Hours) \$20 per Person
Half Day (Up to 4 Hours) \$15 per Person
\$3 per Person, per Hour for Additional Hours

Minimum of 10 people for Beverage Packages. Must remain in same location throughout day. Charges will apply for additional hours.



WRIGLEYVILLE

Warm Soft Pretzels, Spicy Brown Mustard, Cheddar Cheese Sauce
White Cheddar Popcorn
House Spiced Nuts
Cracker Jacks
\$19 per Person

COOKIE JAR

Traditional Sugar Cookies
White Chocolate Macadamia Nut Cookies
Chocolate Chip Cookies
Oatmeal Raisin Cookies
Brownie Bites
Hot Chocolate, Mini Marshmallows, Whipped Cream, Cinnamon Sticks
\$19 per Person

BUILD-YOUR-OWN TRAIL MIX

Granola, Peanuts, M&Ms, Dried Cherries, Dried Apricots,
Raisins, Cashews, Banana Chips, Pretzels
\$21 per Person

PINWHEEL BITES

Bite-Sized Pinwheel Sandwiches:
Prosciutto, Capicola, Salami, Mustard Aioli Rolled in a Tomato Tortilla
Chicken Salad Rolled in a Wheat Tortilla
Grilled Vegetables and Hummus Rolled in a Spinach Tortilla
Homemade Potato Chips
\$19 per Person

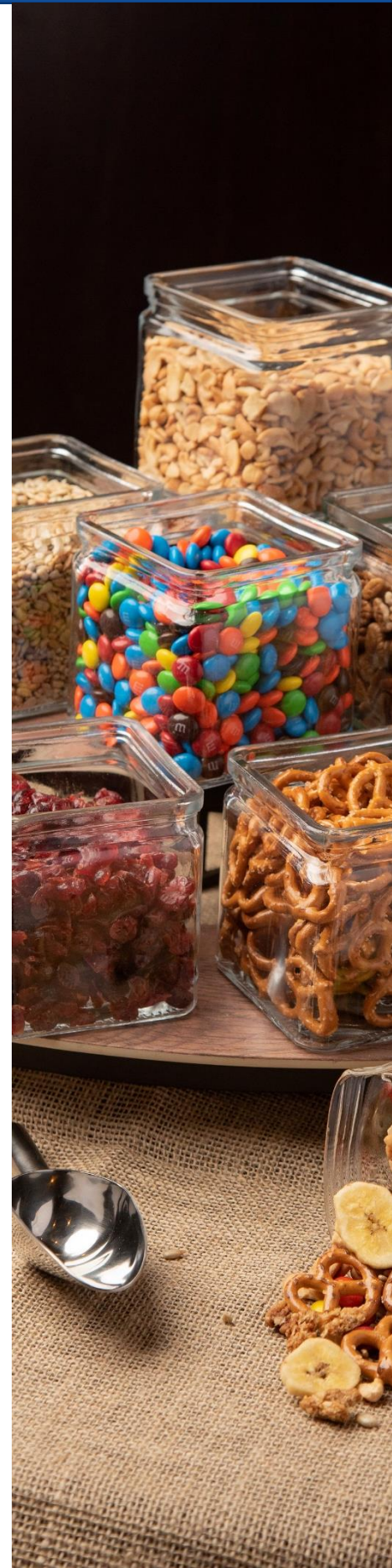
ALL ABOUT APPLES

Mini Apple Tarts
Apple and Peanut Butter Shooters
Apple Waldorf Salad on Silver Spoons
\$18 per Person

SUPER FRUIT BOWL

Build Your Own Super Fruit Bowl
Fruit and Berry Smoothie Bowl with Toppings to Include:
Strawberries, Bananas, Blackberries, Kiwi, Chia Seeds, Granola,
Flaky Coconut
\$19 per Person

BREAKS ARE BASED ON 30 MINUTES OF SERVING TIME



Buffet Lunch

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

THE WRAPPER

Mixed Lettuces, Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette, Ranch Dressing (V)

Tri-Color Rotini Pasta Salad, Tomatoes, Cucumbers, Onions, Feta Cheese, Balsamic Dressing (V)

Vegetable Wrap, Spinach, Roasted Vegetables, Hummus, Sun-Dried Tomato Tortilla (V)

California Turkey Wrap, Smoked Turkey Breast, Bacon, Avocado, Crisp Lettuce, Diced Tomato, Ranch Dressing, Spinach Tortilla

Ham & Cheddar Wrap, Ham, Cheddar, Crisp Lettuce, Diced Tomato, Garlic Aioli, Honey Wheat Tortilla

Homemade Potato Chips

Butterscotch Chunk Brownies

Coffee, Decaffeinated Coffee, Assorted Hot Tea

\$54 per Person

EXECUTIVE LUNCH BUFFET

Spring Salad, Spinach, Rock Cherries, Goat Cheese, Pecans, Mandarin Oranges, Raspberry Vinaigrette (V, GF)

Grilled Chicken Breast, Cilantro Lime Sauce (GF)

Roast Beef, Boursin Cheese Sauce (GF)

Mushroom & Asparagus Risotto (V, GF)

Sautéed Seasonal Vegetables (V, GF)

Chocolate Truffle Cheesecake Bars

Coffee, Decaffeinated Coffee, Assorted Hot Tea

\$58 per Person



Buffet Lunch

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

FIESTA LUNCH

Iceberg Lettuce, Tomatoes, Jicama, Green Peppers, Pepitas, Crispy Onions, Cotija Cheese, Avocado Cilantro Lime Vinaigrette (V)

Tortilla Soup (V, GF)

Chicken Enchilada Casserole, Layers of Chicken, Corn Tortillas, Cotija Cheese, Red Tomato Cilantro Sauce (GF)

Pan-Seared Tilapia, Tomato Compote (GF)

Seasonal Grilled Vegetables (V, GF)

Tortilla Chips

Guacamole, Salsa Verde, Shredded Lettuce, Diced Tomatoes, Queso Fresco, Sour Cream

Tres Leches Cake

Coffee, Decaffeinated Coffee, Assorted Hot Tea

\$58 per Person

CHICAGO FAVORITES

Tossed Caesar Salad, Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Caprese Salad, Tomatoes, Fresh Mozzarella, Basil (V, GF)

Italian Beef Sandwiches, Shaved Italian Beef, Hoagie Rolls, Giardiniera, Green Peppers

Deep Dish Cheese Pizza (V)

Polish Sausage, Grilled Onions, Mustard

Homemade Potato Chips

S'mores Bars

Coffee, Decaffeinated Coffee, Assorted Hot Tea

\$57 per Person



Boxed Lunch

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

SELECT A MAXIMUM OF (3) SELECTIONS

SANDWICHES

Italian Meats, Salami, Pepperoni, Ham, Crisp Lettuce, Sliced Tomato, Sliced Onion, Italian Dressing, Sub Roll

Vegetable Wrap, Spinach, Roasted Vegetables, Hummus, Honey Wheat Tortilla (V)

California Turkey Wrap, Smoked Turkey Breast, Bacon, Avocado, Crisp Lettuce, Diced Tomato, Ranch Dressing, Spinach Tortilla

Chicken Caesar Wrap, Grilled Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Flour Tortilla

SALADS

Mediterranean Chopped Salad, Grilled, Chilled Chicken Breast, Romaine Lettuce, Cucumbers, Shaved Red Onions, Feta Cheese, Kalamata Olives, Capers, Diced Tomatoes, Herb Dressing (GF)

Spring Salad, Spinach, Rock Cherries, Goat Cheese, Pecans, Raspberry Vinaigrette (V, GF)

ALL SANDWICH BOXED LUNCHES INCLUDE:

Whole Fruit, Homemade Cookie, Gourmet Potato Chips

ALL SALAD BOXED LUNCHES INCLUDE:

Whole Fruit, Homemade Cookie, Roll

\$42 per Person



CHOICE OF SALAD, WRAP/SANDWICH/ENTREE & DESSERT

(MAXIMUM OF 25 PEOPLE)

CHOOSE ONE SALAD

Mixed Green Salad with Balsamic Vinaigrette (V, GF)

Caesar Salad, Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Chilled Pasta Salad with Garden Vegetables (V)

Caprese Salad, Tomatoes, Fresh Mozzarella, Basil (V, GF)

COLD WRAP \$44

Chicken Club Wrap, Grilled Chicken, Bacon, Crisp Lettuce, Diced Tomatoes, Avocado Ranch Dressing

Mediterranean Wrap, Roasted Red Peppers, Cucumbers, Red Onions, Tomatoes, Kalamata Olives, Crisp Lettuce, Feta Cheese Spread (V)

Tuna Salad Wrap, Tuna with Celery, Onion, Mayo, Crisp Lettuce

All Sandwiches Served with Individual Homemade Potato Chips

HOT SANDWICH \$47

Chicken Pita, Grilled Chicken, Green Peppers, Onions, Lettuce, Harissa Aioli

Italian Panini, Prosciutto, Capicola, Pepperoni, Provolone Cheese, Mustard Aioli, Shredded Lettuce, Tomato, Onions, Giardiniera, French Roll

Grilled Vegetable Panini, Zucchini, Squash, Eggplant, Tomato, Peppers, Spinach, Roasted Red Pepper Hummus, Ciabatta (V)

All Sandwiches Served with Individual Homemade Potato Chips

HOT ENTREE \$52

Grilled Salmon, Dill Sauce, Vegetable Quinoa (GF)

Pan Seared Chicken Breast, Roasted Potatoes, Brussels Sprouts (GF)

Tortellini with Pesto Sauce (V)

CHOOSE ONE DESSERT

Freshly Baked Brownie

Freshly Baked Cookie

Dessert Bar

Cubed Seasonal Fruit



Plated Lunch

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

CHOICE OF SOUP OR SALAD, MAIN COURSE & DESSERT

SOUP

Tomato Basil (GF)
Mushroom Bisque (GF)

SALAD

CAESAR SALAD

Romaine Hearts, Croutons, Parmesano Cheese, Classic Caesar Dressing

GOAT & FIG SALAD

Mesclun Mix, Crumbled Goat Cheese, Dried Figs, Caramelized Pecans, Apple Cider Vinaigrette (V, GF)

MAIN COURSE

PAN SEARED CHICKEN BREAST \$52

Thyme Demi, Brussels Sprouts, Roasted Potatoes

STRIP LOIN (6oz.) \$58

Mashed Potatoes, Broccolini, Mushroom Demi-Glace (GF)

BLACKENED SALMON \$54

Roasted Red Pepper Sauce, Sautéed Swiss Chard, Parmesan Risotto (GF)

DESSERT

CHOCOLATE CAKE

Chocolate Drizzle, Fresh Berries

CHEESECAKE

Raspberry Sauce, Fresh Berries

S'MORES BAR

Caramel Sauce, Fresh Berries

Coffee, Decaffeinated Coffee, Assorted Hot Tea



HORS D'OEUVRES

COLD SELECTIONS

(Minimum Order 25 Pieces)

Beef Tenderloin & Boursin Cheese, Brioche Toast Pinwheel \$7 each

Smoked Salmon Pinwheel \$7 each

Apple & Brie Crostini (V) \$6.50 each

Tomato Bruschetta (V) \$6.50 each

HOT SELECTIONS

(Minimum Order 50 Pieces)

Spanakopita (V) \$6.50 each

Vegetable Spring Rolls (V) \$6.50 each

Chicken Quesadillas \$6.50 each

Crispy Tempura Shrimp, Sweet Chili Sauce \$8 each

Crab Cake, Roasted Red Pepper Aioli \$8 each

Baby Lamb Chops, Rosemary Sauce \$8.50 each

Beef Satay, Red Wine Balsamic \$8.50

DISPLAYS

VEGETABLE CRUDITÉ \$15

Fresh Crisp Vegetables, Hummus, Pita Chips

CHEF'S SELECTION ARTISAN CHEESE DISPLAY \$19

Dried Fruit, Fig Compote, Roasted Nuts, Flat Breads, Sliced French Baguettes

ANTIPASTO DISPLAY \$20

Salami, Capicola, Prosciutto, Roasted Vegetables, Crostini



Reception Stations

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

FLATBREAD STATION \$25

SELECT (3)

Four Cheese, Mozzarella, Provolone, Fontina, Parmesan (V)
Prosciutto, Pickled Red Onions, White Bean Spread, Mozzarella
Buffalo Chicken, Chicken, Buffalo Sauce, Pecans, Blue Cheese, Mozzarella
Vegetarian, Ricotta Cheese, Swiss Chard, Pepitas, Mozzarella, Marinara (V)

TACO & NACHO STATION \$26

Seasoned Ground Beef, Shredded Chicken
Guacamole, Shredded Lettuce, Sour Cream, Jalapenos, Roasted Chipotle
Salsa, Melted Cheddar Sauce
Corn Tortilla Chips, Flour Tortillas

PASTA STATION \$26

SELECT (3)

Cheese Ravioli, Light Sage Butter Cream Sauce (V)
Pasta Carbonara, Penne Pasta, Cream, Eggs, Pancetta, Parmesan, Green
Peas
Spaghetti alle Vongole, Garlic, White Wine, Olive Oil, Chopped Clams
Cavatappi, Marinara Sauce, Squash, Mushrooms, Zucchini, Crushed Red
Pepper, Shaved Parmesan (V)

SLIDER STATION \$27

SELECT (3)

Ground Beef, Cheddar, Bacon, Tomatoes, Basil Aioli, Sesame Seed Bun
Barbecue Pulled Chicken, Creamy Coleslaw, Mini Onion Roll
Cuban Pork, Pulled Pork, Provolone, Onions, Mustard Aioli, Pickles,
Pretzel Bun
Breaded Cod, Apple Slaw, Buttery Bun
Grilled Veggie, Portobello Mushroom, Goat Cheese Spread, Garlic Aioli,
Buttery Bun (V)

PRE-MADE MASON JAR SALAD STATION \$25

Chicken Caesar Salad, Romaine, Kale, Diced Chicken Breast, Croutons,
Shaved Parmesan, Caesar Dressing
Mesclun Mix, Tomatoes, Hard Boiled Eggs, Bacon Bits, Onions, Ranch
Dressing
Poached Pear Salad, Arugula, Frisée, Goat Cheese, Poached Pears,
Pecans, Toasted Pepitas, Watermelon Vinaigrette (V, GF)



Buffet Dinner

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

RIVER'S EDGE

(25 Person Minimum)

50/50 Caesar Salad, Romaine, Frisée, Shaved Parmesan, Croutons, Caesar Dressing

Quinoa Salad, Quinoa, Brussels Sprouts, Sweet Potatoes, Pecans, Honey Dijon Dressing (V)

Chicken Marsala, Creamy Mushroom and Marsala Wine Sauce

Roasted Salmon, Roasted Red Pepper Coulis (GF)

Penne Pasta, Fresh Tomatoes, Pine Nuts, Olive Oil, Garlic, White Wine (V)

Roasted Haricot Verts (V, GF)

Tiramisu Squares

Coffee, Decaffeinated Coffee, Assorted Hot Tea

\$76 per person

MIDWEST COMFORT

(25 Person Minimum)

Mesclun Mix, Cucumbers, Tomatoes, Shredded Carrots, Croutons, Bacon Bits, Ranch Dressing, Balsamic Vinaigrette

Cream of Asparagus Soup (GF)

Black Pepper Crusted Strip Loin, Peppercorn Sauce (GF)

Garlic Herb Roasted Bone-in Chicken (GF)

Baked Mostaccioli (V)

Garlic Butter Broccoli (V, GF)

Baked Potatoes, Sour Cream, Butter, Chives (V)

Apple Cobbler

Coffee, Decaffeinated Coffee, Assorted Hot Tea

\$78 per person



Plated Dinner

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

CHOICE OF SOUP OR SALAD, MAIN COURSE & DESSERT

SOUP

Tomato Basil (GF)
Mushroom Bisque (GF)

SALAD

CAESAR SALAD

Romaine Hearts, Croutons, Parmesano Cheese, Classic Caesar Dressing

POACHED APPLE SALAD

Mesclun Mix, Poached Apples, Goat Cheese, Candied Walnuts, Apple Cider Vinaigrette (V, GF)

WEDGE SALAD

Baby Iceberg, Bacon Bits, Roasted Tomato, Blue Cheese Crumble, Honey Dijon Dressing (GF)

MAIN COURSE

MARINATED ROASTED BONE-IN CHICKEN \$66

Golden Yukon Roasted Potatoes, Grilled Asparagus (GF)

FILET MIGNON \$75

Blackberry Port Sauce, Au Gratin Potatoes, Garlic Butter Broccolini (GF)

SEA BASS \$71

Brown Butter Sauce, Parmesan Risotto, Grilled Vegetable Stack (GF)

VEGETABLE THIMBLE \$63

Grilled Zucchini, Yellow Squash, Asparagus, Red Peppers, Carrots, Spinach, Red Pepper Sauce (V, GF)

DESSERT

CHOCOLATE DECADENCE

Flourless Chocolate Cake Filled with Chocolate Mousse, Covered in Chocolate Ganache, Fresh Berry Garnish

CRÈME BRULÉE CHEESECAKE

Caramel Sauce, Fresh Berries

CARROT CAKE

Vanilla Sauce, Fresh Berries

Coffee, Decaffeinated Coffee, Assorted Hot Tea



Bar Package

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

DIAMOND BAR

Tito's Handmade Vodka, Hendricks's Gin, Ron Zacapa Rum, Casamigos Blend Tequila, Knob Creek Bourbon, Jameson Whiskey, Glenmorangie 10 Year Scotch, Wente Estate Grown Chardonnay and Wente Southern Hills Cabernet Sauvignon, Chandon Brut Sparkling, Domestic and Imported Beers (Blue Moon, Bud Light, Stella Artois, Corona Extra, Lagunitas), Assorted Sodas and Mixers

One-Hour Package: \$25 per person
Two-Hour Package: \$37 per person
Three-Hour Package: \$49 per person
Additional Hour: \$12 per person
Diamond Liquor & Wine Consumption Pricing: \$14 each
Domestic Beer Consumption Pricing: \$8 each
Imported Beer Consumption Pricing: \$8.50 each

GOLD BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Tennessee Whiskey, Bulleit Rye Bourbon, Dewar's 12 Year Scotch, Columbia Crest Grand Estates Chardonnay and Cabernet Sauvignon, Riondo Prosecco, Domestic and Imported Beers (Blue Moon, Bud Light, Stella Artois, Corona Extra, Samuel Adams, Heineken), Assorted Sodas and Mixers

One-Hour Package: \$23 per person
Two-Hour Package: \$34 per person
Three-Hour Package: \$45 per person
Additional Hour: \$11 per person
Gold Liquor & Wine Consumption Pricing: \$13 each
Domestic Beer Consumption Pricing: \$8 each
Imported Beer Consumption Pricing: \$8.50 each

BLUE BAR

Smirnoff Vodka, New Amsterdam Gin, Myers's Platinum White Rum, Jose Cuervo Tradicional Plata Tequila, Canadian Club Whiskey, Jim Beam Bourbon, J&B Scotch Whiskey, Proverb Chardonnay and Cabernet Sauvignon, Wycliff Brut Sparkling, Domestic and Imported Beers (Bud Light, Budweiser, Miller Lite, Corona Extra, Heineken), Assorted Sodas and Mixers

One-Hour Package: \$22 per person
Two-Hour Package: \$32 per person
Three-Hour Package: \$43 per person
Additional Hour: \$10 per person
Blue Liquor & Wine Consumption Pricing: \$12 each
Domestic Beer Consumption Pricing: \$8 each
Imported Beer Consumption Pricing: \$8.50 each



Wines by the Bottle

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

SPARKLING & CHAMPAGNE

Riondo Prosecco Spumante DOC, Italy	65
Domain Ste. Michelle Brut, Columbia Valley, WA	65
Chandon Brut, California	80
Moët & Chandon Impérial Brut, Épernay, France	95
Ruinart Rose, Reims, France	150

CHARDONNAY

Proverb Chardonnay, CA	46
Columbia Crest Grand Estates, Columbia Valley WA	52
Wente Estate Grown, Livermore Valley, CA	60
Decoy by Duckhorn, Sonoma County CA	56
Sonoma-Cutrer Russian River Ranches, CA	60
Sanford Estates, Sta. Rita Hills, CA	72

SAUVIGNON BLANC

Proverb Sauvignon Blanc, CA	46
Wairau River, Marlborough, New Zealand	52
Sancerre, Langlois Chateau, Loire Valley, FR	72

PINOT GRIGIO

Terlato Family Vineyards, Colli Orientali del Friuli, Italy	52
---	----

OTHER WHITES/ROSE

Proverb Rose, CA	46
Chateau Ste. Michelle Riesling Columbia Valley, WA	52
Fleur de Mer Rose, Côtes de Provence, France	52
Whispering Angel Rose, Côtes de Provence, France	60

CABERNET SAUVIGNON

Proverb Cabernet, CA	46
Columbia Crest Grand Estates, Columbia Valley, WA	52
Wente Southern Hills, Livermore Valley, CA	60
Columbia Crest H3, Horse Heaven Hills, WA	52
Conn Creek, Napa Valley, CA	76
DAOU, Paso Robles, CA	60

MERLOT

Wente Sandstone, Livermore Valley, OR	52
---------------------------------------	----

PINOT NOIR

Proverb Pinot Noir ,CA	46
Cambria "Julia's Vineyard", Santa Maria Valley CA	56
Meiomi, Central Coast,CA	52
Ponzi Vineyards Tavola, Willamette Valley, OR	60

OTHER REDS

Bodega Norton Barrel Select Malbec, Mendoza Argentina	56
Murrietta's Well The Spur, Blend Livermore Valley, CA	60
The Prisoner Red Blend Napa Valley, CA	76



IMPORTANT THINGS TO KNOW

HILTON ROSEMONT / CHICAGO O'HARE



Hilton

ROSEMONT/CHICAGO O'HARE

1. Taxes and Service Charge:

All food and beverage orders are subject to 18.5% gratuity, 4.75% taxable service charge and 11.25% sales tax. No other fee or charge, including administrative fees, setup fees, labor fees or bartender or food station fees, is a tip, gratuity or service charge for any employee. All room rental charges are subject to a tax of 11.25% when food and beverage is served in the room.

2. Anticipated Attendance and Final Guarantees:

Final guarantees must be submitted to your hotel catering or event manager by 11:30 a.m. local time three (3) full business days prior to an event. For events occurring on Monday, Tuesday or Wednesday, guarantees are due the previous Friday by 11:30 a.m. At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed. If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served. Additionally, the contracted menu items may not be available for the additional guests added.

3. Labor Charges:

Chefs for food stations (carving, omelet, etc.): \$150 per chef, per hour (plus applicable sales tax)

Bartender Labor: \$175 per attendant for three hours & \$85 each additional hour (plus applicable sales tax)

Cashier Labor: \$175 per attendant for three hours & \$85 each additional hour (plus applicable sales tax)

Staffing for bars: 1 Bartender per 100 Guests

Additional labor charges may apply for additional services requested, event changes made less than 72 hours in advance or for extraordinary cleaning required by use of glitter, confetti or similar items.

4. Pricing:

All menu prices/items are subject to change until banquet event orders (BEOs) have been signed and returned.

5. Food and Beverage Policies:

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

6. Audiovisual and Lighting

Hilton Rosemont / Chicago O'Hare has an exclusive on-site audiovisual company, Five-Star. We offer state-of-the-art equipment available on a rental basis. Your catering or event manager can assist you with these audiovisual needs.

7. Additional Charges:

An extra facility charge of \$100 will apply to buffets with less than 25 guests.

8. Displays, Decorations and Entertainment:

All displays, exhibits, decorations, equipment and musicians/entertainers must enter the Hotel via the loading dock. Delivery time must be coordinated with the Hotel in advance. Special ingress and egress, insurance and security requirements may apply in the case of events with decor, sets, special lighting or special sound; please consult with your catering and event manager prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated person and Hotel representative after the dismantling. You are responsible for obtaining all applicable fire marshal approvals or permits required for your event. You are also responsible for obtaining all required ASCAP or BMI licenses for entertainment or music performances at your event.

9. Security:

Hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or Hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in Hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by Hotel, including insurance and indemnification requirements, and at all times remains subject to Hotel's advance approval.

