



EMBASSY SUITES
HOTEL®
Chicago - Downtown

ALL DAY BREAK PACKAGES

*Minimum of ten guests required
A charge of \$175.00 will be added if minimum is not met.*

State Street Package

Continental Breakfast

100% Fruit Juices
Orange, Grapefruit and Cranberry

Choice of:

Selection of Freshly Baked Muffins,
Cinnamon Rolls and Bagels
Marmalade, Fruit Preserves and Cream Cheese
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas

Mid-Morning Break

Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas
Soft Drinks, Bottled Juices,
and Bottled Water

Afternoon Break

Granola Bars
Raspberry Bars
Mini Bags of Assorted Snacks
Mixed Roasted Nuts
Soft Drinks and Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas

Magnificent Mile Package

The Deluxe Continental Breakfast

100% Fruit Juices
Orange, Grapefruit and Cranberry

Choice of:

Seasonal Sliced or Whole Fruit
Selection of Freshly Baked Muffins,
Scones, Cinnamon Rolls, Bagels and Croissants
Assorted Yogurts with Fresh Berries,
Granola and Raisins
Marmalade, Fruit Preserves and Cream Cheese
Cereals with 2%, Whole and Skim Milk
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas

Mid-Morning Break

Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas
Soft Drinks
Bottled Juices, Energy Drinks
and Bottled Water

Afternoon Break

Assortment of Freshly Baked Cookies
Cheese Display with Gourmet Crackers
Mini Bags of Assorted Snacks
Soft Drinks, Energy Drinks
and Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas

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Please let us know of any food allergies or dietary restrictions.*



ALL DAY BREAK PACKAGES

*Minimum of ten guests required
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The Feel Good Package

The Wake Up Breakfast

*100% Fruit Juices
Orange, Grapefruit and Cranberry
Choice of Two Hot Breakfast Sandwiches:
Egg and Cheddar Biscuit Sandwich topped with choice of Bacon, Ham or Sausage
Chorizo Breakfast Wrap with Egg, Cheddar Cheese, Peppers, Onion, Sour Cream and Salsa
Steak and Egg Sandwich with Provolone Cheese on a Hoagie Roll
Assorted Yogurts with Granola and Berries
Seasonal Sliced or Whole Fruit
Selection of Freshly Baked Muffins and Banana Bread
Bagels and Light Cream Cheese
Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

Mid-Morning Break

*Assorted Whole Fruit
Mixed Roasted Nuts
Granola Bars
Individual Fruit Smoothies
Bottled Juices, Energy Drinks
and Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

Afternoon Break

*Assortment of Freshly Baked Cookies
Cheese Display with Gourmet Crackers
Seasonal Sliced or Whole Fruit
Mini Bags of Healthy Snacks
Soft Drinks, Energy Drinks
and Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

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CONTINENTAL BREAKFAST

*Minimum of ten guests required
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Continental Breakfast

*100% Fruit Juices
Orange, Grapefruit and Cranberry
Choice of:
Selection of Freshly Baked Muffins,
Cinnamon Rolls and Bagels
Marmalade, Fruit Preserves and Cream Cheese
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

The Deluxe Continental Breakfast

*100% Fruit Juices
Orange, Grapefruit and Cranberry
Choice of:
Seasonal Sliced or
Whole Fruit with Berries
Selection of Freshly Baked Muffins, Scones,
Cinnamon Rolls, Bagels and Croissants
Marmalade, Fruit Preserves and Cream Cheese
Assorted Yogurts with Fresh Berries,
Granola and Raisins
Cereals with 2%, Whole and Skim Milk
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

The Wake Up Breakfast

*100% Fruit Juices
Orange, Grapefruit and Cranberry
Choice of Two Hot Breakfast Sandwiches:
Egg and Cheddar Sandwich topped with choice of Bacon, Ham or Sausage
Chorizo Breakfast Wrap with Egg, Cheddar Cheese, Peppers, Onion, Sour Cream and Salsa
Steak and Egg Sandwich with Provolone Cheese on a Hoagie Roll
Assorted Yogurts with Granola and Berries
Seasonal Sliced or Whole Fruit
Selection of Freshly Baked Muffins and Banana Bread
Bagels and Light Cream Cheese
Individual Fruit Smoothies
Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

Embassy Suites Breakfast Buffet

*Your guests may enjoy our fully Cooked to Order Breakfast Buffet
(Subject to Availability)*

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BREAKS

Minimum of ten guests required

Milk and Cookies

*Assortment of Freshly Baked Cookies and
Chocolate Chunk Brownies
Carafes of 2%, Skim and Chocolate Milk
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas
Iced Tea*

The Sweet Tooth

*Assortment of Freshly Baked Cookies,
Chocolate Chunk Brownies and Chocolate Covered Pretzels
Raspberry Bars
Carafe of 2%, Skim and Chocolate Milk
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

Recess Break

*Mini Bags of Assorted Snacks
Gummy Bears, Jelly Beans and
Candy Bars
Soft Drinks
Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

Healthy Break

*Assorted Whole and Sliced Fruit
Mixed Roasted Nuts
Nature Valley Granola Bars
Yogurt Covered Raisins
100% Fruit Juices
Individual Fruit Smoothies
Bottled Water
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

I Scream, You Scream

*Häagen Daz Ice Cream Bars
Ice Cream Sandwiches and Drumsticks
Frozen Fruit Bars
Soft Drinks
Freshly Brewed Regular, Decaffeinated Coffee
and Specialty Teas*

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A la Carte Snacks

Priced per dozen

Danish Pastry Assortment

Doughnut Variety

Chocolate Chunk Brownies

Raspberry Bars

Granola Bars

Selection of Freshly Baked Muffins

Bagels and Cream Cheese

Heavenly Squares

Freshly Baked Cookies

Candy Bars

Mini Bags of Potato Chips, Pretzels or Popcorn (Priced per bag)

Mixed Roasted Nuts (Priced per pound)

These selections require a minimum of ten guests

Vegetable Crudités with Creamy Garlic Dip

Seasonal Fresh Fruit Skewers

Imported Artisan Cheeses, Nuts, Jam, Grapes and Rustic Breads

Cheese Tray with Gourmet Crackers

Chips with Salsa and Guacamole

A la Carte Beverages

Freshly Brewed Regular, Decaffeinated Coffee and Specialty Teas

Hot Chocolate and Sugar Free Hot Chocolate

Iced Tea

100% Fruit Juices: Orange, Grapefruit, Apple and Cranberry

Soft Drinks

Spring, Flavored and Sobe Life Bottled Water

Voss (Liter) and San Pellegrino (.750 ml) Waters

Carafes of 2%, Skim or Chocolate Milk

Pitchers of Iced Tea or Lemonade

Red Bull, Gatorade and G2 Beverages

Starbucks Frappuccino or Double Shot Cold Espresso

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LUNCH BUFFETS

Minimum of fifteen guests required

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South of the Border

*Create your own Taco Salad in a
Crispy Flour Tortilla Bowl*

OR

*Taco Bar with Warm Flour Tortillas
Spicy Ground Beef or Turkey
Diced Tomatoes, Shredded Cheddar Cheese,
Diced Onions, Guacamole, Sour Cream
and Shredded Lettuce
Tortilla Chips and Salsa
Refried Beans and Spanish Rice
Churro*

Traditional Deli

*Mixed Greens with
Selections of Dressings
Fresh Seasonal Fruit Salad
Traditional Rye, Wheat and White Bread
Kaiser and Onion Rolls
Sliced Roast Beef, Honey Baked Ham and
Breast of Turkey
Sliced Cheddar, Swiss, American and
Provolone Cheeses
Shaved Red Onions, Kosher Pickles
Lettuce, Sliced Tomatoes
Assortment of Freshly Baked Cookies*

The Italiano

*Classic Caesar Salad
Traditional Antipasto Platter
Parmesan Crusted Breast of Chicken
Penne or Tortellini Pasta with
Marinara and Alfredo Sauces
Garlic Bread Sticks
Tiramisu*

State Street

*Mixed Greens with
Selection of Dressings
Herb Marinated Grilled Breast of Chicken
Roasted Sliced London Broil
Seasonal Vegetables
Yukon Gold Whipped Potatoes
Fresh Rolls and Butter
Raspberry Bars and Heavenly Squares*

Chicago Style Pizza Party

*Classic Caesar Salad
Assorted Thin Crust or Deep Dish Pizza
(Cheese, Vegetable and Sausage)
Assortment of Freshly Baked Cookies*

*All lunch buffets include Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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GOURMET LUNCH BOXES

Minimum order of ten

Roast Turkey Sandwich

*Roast Turkey with Bacon, Swiss Cheese, Leaf Lettuce,
Vine-Ripened Tomatoes
And a Dried Cranberry Aioli on French Bread*

Roast Beef Sandwich

Boursin Cheese on an Asiago Cheese Focaccia

Chicken Italiano Sandwich

*All Natural Free Range Chicken Breast marinated in Italian
Seasonings With Provolone Cheese, Leaf Lettuce, Vine-Ripened
Tomatoes and Pesto Aioli on a Tomato Focaccia*

Grilled Vegetable Sandwich

*Fresh Grilled Zucchini, Yellow Squash, Carrots and Red Bell Pepper,
Provolone Cheese, Leaf Lettuce, Vine-Ripened Tomatoes and a
Sun-Dried Tomato Aioli on French Bread*

Grilled Vegetable Wrap

Goat Cheese on a Tortilla

Healthy Tuna Sandwich

*Dolphin Free Tuna, Celery, Sweet Red Onions, Red and Yellow
Peppers, Cucumber Ribbons, Fresh Sprouts and Light Mayonnaise
on a Whole Wheat Roll*

Virginia Baked Ham Sandwich

Havarti Dill on Ciabatta

SIDES AND DESSERT SELECTIONS

SIDES

*Herbed Potato Salad
Mediterranean Pasta Salad
Tangy Cole Slaw
Bag of Chips or Pretzels or Sun Chips*

WHOLE FRUIT

Apple or Banana

DESSERT

*Homestyle Chocolate Chip Cookie
Homestyle Oatmeal Cookie
Fresh Baked Brownie*

ASSOCIATE BOX LUNCH

*Complete Box Lunch with Packaging that includes Mayonnaise and Mustard Packets,
Cutlery Kit (Knife, Fork, Napkin, Salt & Pepper), Soda,
One Side, One Fruit and One Dessert -- (One Selection per Party)*

EXECUTIVE BOX LUNCH

*Executive Style Preparation of any items from Associate Box Lunch Menu
Individual Salt & Pepper Shakers, Two Sides and One Dessert -- (One Selection per Party)*

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THE DEPAUL LUNCHEON

To Begin The Meal We Suggest

Please select one

*Mixed Greens with a Selection of Dressings
Our Chef's Soup of the Day*

The Main Course

Please select one

*Classic Chicken Piccata
Pan Sautéed with White Wine,
Lemon Juice and Capers*

*Pasta Arrabiata with Sliced Italian
Sausage in Marinara*

*Grilled Center Cut Twin Pork Chops
with Apple Demi-Glace*

The Finale

Please select one

*Baked Apple Pie
Eli's Cheesecake with Fruit Topping*

*All Luncheon entrées include Chef's Choice of Fresh Seasonal Vegetables, Appropriate Rice,
Potato or Pasta, Fresh Rolls and Butter*

*Beverages Include:
Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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THE WATER TOWER LUNCHEON

To Begin The Meal We Suggest

Please select one

*Greek Salad of Romaine
Kalamata Olives, Feta, Red Onions,
Cucumbers, Tomatoes
and Herb Vinaigrette*

*Classic Caesar Salad
Romaine, Parmesan, Homemade Croutons
And Creamy Caesar Dressing*

The Main Course

Please select one

*Pan-Seared Greek Chicken Breast
Marinated with Mediterranean Herbs,
Garlic, E.V.O.O. and Lemon Juice*

*Fettuccini Alfredo
Sautéed Shrimp and Broccoli tossed with Pasta
In a Creamy Pecorino Romano Sauce*

*Marinated and Grilled Fillet of Mahi Mahi
With Roasted Red Pepper and Basil Sauce*

*Half Slab of Tender Baby Back Ribs,
Slow Cooked and Slathered in our BBQ Sauce*

The Finale

Please select one

*Rich, Chocolate Lovin' Spoonful Cake
Crème Brulee Cheesecake
Key Lime Pie*

*All Luncheon entrées include Chef's Choice of Fresh Seasonal Vegetables, Appropriate Rice,
Potato or Pasta, Fresh Rolls and Butter*

*Beverages Include:
Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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THE HANCOCK LUNCHEON

To Begin The Meal We Suggest

Please select one

*Spinach Salad with Tomatoes
Toasted Walnuts and Bleu Cheese
In a Honey Sherry Vinaigrette*

*Beef Steak Tomato, Bermuda Onions
and Crumbled Bleu Cheese with Balsamic Vinaigrette
On a Bed of Mixed Greens*

*Asian Pears, Feta Cheese
and Toasted Walnuts Tossed with Crispy Romaine Lettuce
Roasted Garlic Vinaigrette*

The Main Course

Please select one

*Chicken Breast Roulade
Stuffed with Spinach and Feta
and Dressed with Chicken Supreme Sauce*

*Flat Iron Steak with
Caramelized Onions
and Horseradish Demi Glace*

*Slow Roasted London Broil,
Sliced and Served with Sautéed
Button Mushrooms in a Cracked
Peppercorn Demi Glace*

*Perfectly Grilled Atlantic Salmon
with Lemon Caper Sauce*

The Finale

Please select one

*Turtle Cheesecake Drizzled with Warm Caramel
White Chocolate Bomb over Raspberry Coulis
Cappuccino Mousse Laced with Rich Chocolate Sauce*

*All Luncheon entrées include Chef's Choice of Fresh Seasonal Vegetables, Appropriate Rice,
Potato or Pasta, Fresh Rolls and Butter*

Beverages Include:

*Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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HORS D' OEUVRES

*Minimum order of fifty pieces per item
All Hors d' Oeuvres are priced "each" unless otherwise noted*

Chilled Hors D'Oeuvres

Tomato Basil Bruschetta

Chicken Salad Canapé

Boursin Cheese Cherry Tomato

*Antipasto Skewer-Italian Vegetables,
Cheese and Salami*

Char Beef Carpaccio

Seared Tuna Tartare with Avocado

Smoked Salmon Mousse Canapé

*Blue Point Oyster Martini
Horseradish, Tabasco and Lemon*

Jumbo Shrimp Shooter in Cocktail Sauce

Lamb Loin Crostini with Red Pepper Pesto

Hot Hors D'Oeuvres

Coconut Fried Shrimp with Sweet and Sour Sauce

Spanakopita – Phyllo Triangles of Spinach and Feta

Assorted Mini Quiche

Grilled Ginger Garlic Chicken Skewers

Spinach and Garlic Stuffed Mushrooms

Grilled Teriyaki Beef Skewers

Oysters Rockefeller with Hollandaise

Smoked Bacon-Wrapped BBQ Shrimp Skewers

Crispy Crab Cakes with Lemon Chive Aioli

Duck Confit Taquitos

Kobe Beef Bleu Cheese Baby Burgers

Specialty Displays

Minimum of Ten Guests Required

Vegetable Crudites with Creamy Garlic Dip

Fresh Seasonal Sliced Fruit Display

Antipasto Platter – Dried & Cured Meats, Olives, Vegetables and Cheeses

Assorted Domestic Cheese and Gourmet Cracker Display

Imported Artisan Cheeses, Fruit Jam, Grapes and Rustic Breads

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RECEPTION PACKAGES

*Based on ten pieces per person
Minimum of twenty guests required*

The Buckingham

*Smoked Salmon and Dill Canapé
Chicken Salad Canapé
Assorted Mini Quiche
Spanakopita
Vegetable Crudités with Creamy Garlic Dip*

The Mag Mile

*Bacon-Wrapped BBQ Shrimp
Spinach and Garlic Stuffed Mushrooms
Char Beef Carpaccio
Seared Tuna Tartare with Avocado
Antipasto Display*

The Embassy

*Tomato Basil Bruschetta
Marinated Grilled Beef Skewers
Marinated Grilled Chicken Skewers with Sesame Ginger Sauce
Crispy Crab Cakes with Lemon Chive Aioli
Assorted Cheese and Gourmet Cracker Display*

SPECIALTY STATIONS

*Stations may be added to any dinner buffet, or may be available in conjunction with a reception package.
Uniformed chefs are required with each Specialty Station for the price of \$125.00 per chef.*

CARVING STATION

*Slow Roasted Turkey Breast
Served with Cranberry, Mayonnaise and Silver Dollar Rolls
(Serves approximately 25)
Oven Roasted Ham
Served with Stone Ground Mustard and Silver Dollar Rolls
(Serves approximately 25)
Roasted Prime Rib of Beef
Served with Horseradish Sauce and Silver Dollar Rolls
(Serves approximately 25)
Roasted Beef Tenderloin
Served with Horseradish Sauce and Silver Dollar Rolls
(Serves approximately 15-20)*

PASTA STATION

*Minimum of twenty guests required
Six Cheese Pasta Purse and Penne Rigate
Served with Roasted Red Pepper
Asiago Cheese Sauce and Meat Ragu
Accompaniments of Garlic, Pine Nuts, Asparagus Tips,
Zucchini, Mushrooms, Parmesan and Herbs*

MONGOLIAN STATION

*Minimum of twenty guests required
Marinated Chicken or Beef
Sautéed with Thin-Sliced Scallions,
Onion and Red Pepper in a Mongolian Sauce
Served over Steamed Rice
Chicken Pot Stickers with Teriyaki Dipping Sauce
Fortune Cookies*

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THE LAKE SHORE DINNER

To Compliment Your Meal

*Mixed Greens with Selection of Dressings
Our Chef's Soup of the Day*

The Main Course

Please select one

*Herb Marinated Grilled Chicken Breast
In a White Wine Velouté*

*Penne Pasta and Herb Roasted Chicken,
Fresh Spinach, Sun Dried Tomatoes
with an Asiago Cream Sauce*

*Grilled, Marinated Fillet of Mahi Mahi
with Roasted Red Pepper and Basil Sauce*

*Slow Roasted Pork Loin
with Dijon Mustard Sauce*

The Finale

Please select one

Baked Apple Pie

*Chicago's Famous Eli's Cheesecake
with Strawberry Topping*

*All entrees include chef's choice of two Fresh Seasonal Vegetables, Appropriate Potato or Rice,
Fresh Warm Rolls and Butter*

*Beverages Include:
Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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THE OAK STREET DINNER

To Compliment Your Meal

Please select one

*Classic Caesar Salad with Homemade Herb Croutons
Iceberg Wedge with Maytag Bleu Cheese, Diced Roma Tomatoes and Red Onions*

The Main Course

Please select one

*Chicken Mushroom en Croûte
Chicken Breast stuffed with a Mushroom Parsley Duxelle
wrapped in Puff Pastry*

*Grilled New York Strip Steak with Baby Portobello
Mushroom Demi-Glace*

*Thin-Sliced London Broil Marinated in E.V.O.O.,
Garlic, Thyme and Black Pepper served with
Natural Au Jus and Sautéed Mushrooms*

*Perfectly Grilled Fillet of Atlantic Salmon
Sprinkled with Sea Salt and
Accompanied by Mango Salsa*

The Finale

Please select one

*Key Lime Pie
Rich Chocolate Lovin' Spoonful Cake
Crème Brûlée Cheesecake with Fresh Berries
Tiramisu*

*All entrees include chef's choice of two Fresh Seasonal Vegetables, Appropriate Potato or Rice,
Fresh Warm Rolls and Butter*

*Beverages Include:
Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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THE MILLENNIUM DINNER

To Compliment Your Meal

Please select one

*Beef Steak Tomato Salad with Bermuda Onions and Crumbled Bleu Cheese with Balsamic Vinaigrette on a Bed of Mixed Greens
Grilled Baby Romaine Leaves Drizzled with Roasted Strawberry Vinaigrette*

The Main Course

Please select one

*Merlot Braised Beef Short Rib served on Roasted Cauliflower
and Yukon Gold Potato Puree*

*Slow Roasted Prime Rib of Beef
with Natural Au Jus
Yorkshire Pudding and Horseradish Cream*

*Herb Marinated Grilled or Blackened Yellow Fin Tuna Steak
with Lemon Butter Sauce*

*Herb Crusted Rack of Lamb
Seasoned and Oven-Roasted with Mint Demi-Glace*

The Finale

Please select one

*Chocolate Bomb with Raspberry Coulis and Fresh Berries
Turtle Cheesecake, Warm Caramel Sauce and Whipped Cream
Bailey's Irish Crème Brûlée*

*All entrees include chef's choice of two Fresh Seasonal Vegetables, Appropriate Potato or Rice,
Fresh Warm Rolls and Butter*

*Beverages Include:
Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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THE NORTH SHORE DINNER

To Compliment Your Meal

Please select one

*Arugula and Asian Pear Salad with Grape Tomatoes, Toasted Almonds and Goat Cheese Dressing
Spinach Salad with Tomatoes, Toasted Walnuts and Bleu Cheese in a Honey Sherry Vinaigrette*

The Main Course

Please select one

*Grilled Petit Filet Mignon with Your Choice of
Seared Shrimp or Salmon Fillet*

*Cold Water Lobster Tail, Oven-Roasted with Drawn
Or Compound Herb Butter*

Grilled Porterhouse Steak au Naturale

Perfectly Grilled Filet Mignon

Steak Sauce Options

Please Select One

*Green Peppercorn Sauce, Mushroom Demi-Glace
or Pinot Noir Reduction*

The Finale

Please select one

*Chocolate Truffle Tart with Callebaut Chocolate Shavings and Chocolate Sauce
Grand Marnier Mousse Cake with Lemon Sauce and Orange Zest
Praline and Cream Cheesecake Laced with Caramel and Toasted Walnuts*

*All entrees include chef's choice of two Fresh Seasonal Vegetables, Appropriate Potato or Rice,
Fresh Warm Rolls and Butter*

Beverages Include:

*Freshly Brewed Regular, Decaffeinated Coffee,
Specialty Teas, Iced Tea and Water*

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DINNER BUFFETS

Minimum of twenty guests required

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Taste of Athens

Traditional Greek Salad

Avogolemono Soup

Roasted Chicken Breast Marinated with E.V.O. O.,

Fresh Herbs and Lemon Zest:

Choice of Grilled Salmon with Yogurt Lemon Dill Sauce or

Pork Pasticcio ~ a Baked Pasta with Bechamel Sauce

Beef and Vegetable Moussaka

Choice of Herbed Lemon Rice or Greek Potatoes

Roasted Red Pepper Feta and Roasted Eggplant Spreads

with Pita and Multi-Grain Wheat Bread

Baklava

Old World Chicago

Classic Caesar Salad

Traditional Antipasto Display

Chicken Vesuvio

Lamb or Pork Osso Bucco with Gremolata

Roasted Italian Vegetables

Risotto Milanese

Rigatoni with Eggplant, Artichoke and

Roasted Red Pepper, E.V.O.O, Garlic and Basil

Ricotta Cheese Spread and Infused Olive Oil

with Rustic Italian Breads

Italian Dessert Table

State Street

Beefsteak Tomato and Bermuda Onions on Mixed Greens

with Bleu Cheese Crumbles and Balsamic Vinaigrette

Spinach Salad with Tomatoes, Toasted Walnuts

and Bleu Cheese In a Honey Sherry Vinaigrette

Herb Marinated Grilled Breast of Chicken

Roasted, Sliced London Broil with Red Wine Sauce

Grilled Salmon in a Lemon Caper Sauce

Yukon Gold Whipped Potatoes and Seasonal Vegetables

Rich Chocolate Lovin' Spoonful Cake

All Dinner Buffets include Fresh Dinner Rolls and Butter

Beverages Include:

Freshly Brewed Regular, Decaffeinated Coffee, Specialty Teas, Iced Tea and Water

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INDULGENCES

Dessert presentations may be added to any dinner, buffet or reception package.

Sweet Table

(Minimum of 20 guests)

*Lemon Bars
Mini Cannolis
Mini Chocolate Eclairs
Fresh Fruit Mini Skewers
Chocolate Covered Strawberries
Fancy Cookies*

Dessert Sampler

(Minimum of 40 guests)

*Collection of Decadent Treats
Cappuccino Mousse
Death by Chocolate
Paris-Brest Pastry
Fresh Fruit Tart
Chocolate Covered Strawberries
Or A Chocolate Strawberry Tree*

Chocolate Cascades

(Minimum of 40 guests)

*A Fountain of Rich Belgian Chocolate
for Dipping with
Strawberries
Bananas
Apples
Marshmallows
Pretzel Rods
Pound Cake and Sprinkles*

Ice Cream Sundae Bar

(Minimum of 50 guests)

*We will scoop Chocolate or Vanilla Ice Cream
into Waffle Bowls for your guests. They can help
themselves to our luscious toppings!*

*Sprinkles
Peanuts
M&M's
Chocolate Chips
Sliced Banana
Cherries
Strawberry Topping
Chocolate and Caramel Sauces
Whipped Cream*



WINE LIST

White

Sparkling

Wycliff California Champagne
Salmon Creek Brut – California
Bouvet Brut – Loire, France

Chardonnay

Salmon Creek – California

Five Rivers-Central Coast, CA 

Pinot Grigio

Capasaldo – Veneto, Italy

Sauvignon Blanc

Bonterra – Mendocino, CA
(Certified Organic)

White Zinfandel

Salmon Creek – California

Red

Merlot

Salmon Creek - California

Five Rivers – Central Coast, CA 

Cabernet Sauvignon


Salmon Creek - California

Bonterra – Mendocino, CA

(Certified Organic)

Valley of the Moon- Sonoma, CA

Pinot Noir

Five Rivers – Central Coast, CA 

Valley of the Moon, Sonoma, CA

Interesting Internationals

Abadia Retuerta Rivola – Sardon de Duero,
Spain

Chateau d’Arcins – Haut Medoc Bourdeaux,
France

Dessert Wines and Cordials

Michele Chiarlo “Nivole” Moscato d’Asti – Italy

St. Supery Moscato – Napa Valley, CA

Fonseca Bin no. 27 Port – Portugal

Taylor LBV Port – Portugal

Fonseca 10 Year Tawny Port – Portugal

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a guest must be 21 years or older to consume alcoholic beverages.
We at the Embassy Suites Hotel Chicago Downtown also reserve the right to exercise
our legal responsibility and social obligation in refusing service to any guest.*



BEVERAGE SERVICE

A \$125.00 charge per bartender is applied to all bar service

PACKAGE BAR

*Mixed Drinks, House Wines, Assorted Soft Drinks, Bottled Waters, Juices
Imported, Domestic and Non-Alcoholic Beers*

PREMIUM BRANDS

Miller Lite & MGD Beer

*Gordon's Vodka, Gordon's London Dry Gin, Jim Beam Bourbon, Castillo Rum
Sauza Gold Tequila, Grant's Scottish Whiskey, Canadian Club*

*We proudly serve Salmon Creek Chardonnay, Merlot, Cabernet Sauvignon & White Zinfandel Wines
And Wycliff California Champagne*

ULTRA PREMIUM BRANDS

Miller Lite, Sam Adams & Corona

*Absolut Vodka, Tanqueray Gin, Jack Daniels Whiskey, Bacardi Rum, Cuervo 1800 Tequila,
Johnny Walker Red Label Scotch Whiskey, Seagrams VO Canadian Whiskey*

*Five Rivers Chardonnay & Merlot and Bonterra Certified Organic Cabernet Sauvignon Wines
Salmon Creek Brut Sparkling Wine from California
An additional wine list is available to further enhance your event.*

BEER, WINE AND SOFT DRINK BAR PACKAGE

Domestic and Non-Alcoholic Beers, House Wines, Assorted Soft Drinks and Bottled Waters

Prices do not include tax and service charge

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All prices are subject to Applicable Sales Tax and 22% service charge. Prices subject to change without notice.



BEVERAGE SERVICE - Continued

HOST BAR

Charges are based on consumption

Prices do not include tax and service charge

Premium Mixed Drinks & Beers

Or

Ultra Premium Drinks & Beers

Premium or Ultra Premium Wines

Bottled Waters

Soft Drinks

Passed Wine (Based on consumption of whole bottles)

CASH BAR

Beverages are paid for by each guest.

Prices include tax and service charge

Premium Mixed Drinks & Beers

Or

Ultra Premium Drinks & Beers

Premium or Ultra Premium Wines

Bottled Waters

Soft Drinks

Passed Mini Martinis & Cosmopolitans

CORDIAL SERVICE

Minimum of 10 Guests

Charges are based on consumption

Prices do not include tax and service charge

Grand Marnier

Cognac

Baileys Irish Cream

Kahlua

Amaretto di Sarona

Port

Frangelico

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AUDIO VISUAL

EMBASSY TECHNOLOGY PACKAGE

1 High Speed Internet Connection
 Projection Table
 Extension Cord
 Screen
 Hand Held Microphone and Podium
\$325.00 per day

EMBASSY LCD PACKAGE

1 High Speed Internet Connection
 Projection Table
 Extension Cord
 Screen
 Hand Held Microphone and Podium
 LCD Projector
\$525.00 per day

LCD PROJECTION

XGA LCD Data Projector (2000 lumen).....250.00
XGA 1024 x 768 Resolution. NTSC & S-VHS Video.
 XGA LCD Data Projector (3300 lumen).....750.00
XGA 1024 x 768 Composite Video, RGBHV.

SOUND SYSTEMS

Small Sound System.....75.00
With Powered Speaker, Stand, 1-Wired Microphone
 Large 2-Speaker Sound System.....225.00
With Mixer Amp, 2-Speakers & Stands, Up to 4 Wired Microphones

MEETING ROOM & ACCESSORIES

Flipchart w/pad & markers.....30.00
 Flipchart w/Post It.....60.00
 White Board (3' x 4') w/Easel.....25.00
 Cork Board (3' x 4') w/Easel.....25.00
 Easel.....15.00
 Laser Pointer.....60.00
 Speaker Timer.....60.00
 Speaker Phone.....65.00
 Teleconference (Polycom) Phone..... 150.00
 Gentner Teleconference System..... 250.00
 Podiums.....65.00

FAST FOLD SCREENS-VIDEO FORMAT

	Front	Rear	Trim
6' x 8'.....	110.00	180.00	75.00
7½ x 10'.....	150.00	225.00	70.00
9' x 12'.....	225.00	250.00	75.00

TRIPOD & CRADLE SCENES

6' Tripod Screen.....30.00
 8' Tripod Screen.....40.00
 10' x 10' Pole & Cradle Screen.....75.00

COMPUTER RENTALS

IBM Compatible Pentium III.....300.00
 Laptop Computer.....375.00
 HP Laser Printer 5L.....115.00

VIDEO PLAYER & RECORDERS

½" VHS Player.....100.00
 ½" VHS Recorder.....75.00
 ¾" U-Matic Player or Recorder.....115.00
 ½" VHS Multi-Standard.....100.00
 Laser Disc Player.....100.00
 DVD Player.....100.00
 Blank T-120 VHS Tape.....15.00

VIDEO MONITORS

20" Color Monitor.....100.00
 27" Color Monitor.....150.00
 35" Color Monitor.....325.00
 60" Projection TV/Monitor.....450.00
 50" Plasma Monitor.....950.00
 Floor Stand for Plasma Monitor.....150.00

VIDEO PLAYBACK PACKAGES

½ VHS Player w/27" Color Monitor with
 AV Cart\$200.00
 ¾" U-Matic w/27" Color Monitor with
 A/V Cart\$220.00

DATA MONITORS & ACCESSORIES

17" SVGA Monitor.....150.00
 21" SVGA Monitor.....200.00
 27" Panasonic DT-2730 SVGA.....375.00
 37" *Mitsubishi VGA.....550.00
 37" *Mitsubishi SVGA.....600.00
 50" Plasma Data Monitor.....1000.00

SLIDE PROJECTION

35mm Slide Kit.....50.00
 35mm Ballroom Kit.....100.00

SLIDE PROJECTOR ACCESSORIES

Wireless Remote Control.....25.00
 Projection Cart.....25.00
 Three Tier Stacker.....35.00
 Extra 80 Slot Carousel Tray.....5.00
 Power Strip / Quad Box.....5.00
 25' A/C Extension Cord.....5.00

OVERHEAD PROJECTORS & ACCESSORIES

Standard Overhead.....50.00
 Standard Overhead w/Acetate Roll Kit.....60.00
 Opaque Projector.....75.00
 6000 Lumen Overhead.....80.00
 7300 Lumen Solar Deluxe Overhead.....110.00
 Overhead Cart.....15.00
 Extra Acetate Roll.....26.00

AUDIO PRODUCTS

Standard Microphone.....30.00
 Floor or Table Stand.....10.00
 Wired Headset Microphone.....25.00
 VHF Wireless Microphone (Hand-Held or
 Lavalier).....125.00
 UHF Wireless Microphone (Hand-Held or
 Lavalier).....140.00
 Mini-Pin Connector.....15.00

AUDIO MIXERS

SHURE 4-Channel.....35.00
 6-Channel.....65.00
 8-Channel.....110.00
 10-Channel.....150.00

AUDIO SOURCES & RECORDERS

Cassette Player / Recorder.....45.00
 Marantz Pro-Recorder.....70.00

*Prices listed are per room per day.

*Clients who want to provide own audio-visual equipment will be charged a \$125.00 set-up fee. Set-up includes audio-visual table draped and skirted; power strip and extension cord taped down.

*Arrangements for audio-visual needs must be made at least 48 hours in advance.

*High Speed Internet access available - \$250.00 with one connection per date. \$50.00 per additional connection and per additional date.



ADDITIONAL WINE SELECTIONS

Chardonnay

Bearboat – Russian River, CA
Sonoma Cutrer – Russian River, CA

Pinot Grigio

Altanuta – Alto Adige, Italy

Riesling

Leonard Kreuzsch Estate – Germany

Gewurztraminer

Jekel – Monterey, CA

Merlot

Jekel – Monterey, CA

Cabernet Sauvignon

Bennett Reserve – Napa Valley, CA

Zinfandel

Valley of the Moon – Sonoma, CA,
Spellbound Old Vines – Lodi, CA

Interesting Internationals

Wakefield Shiraz – Cabernet Sauvignon –
Australia

Maison Bouachon Chateauneuf du Pape –
France

Castiglioni Chianti – Tuscany, Italy