

CURATED

# CUISINE



THE BLACKSTONE

# Breakfast

BREAKFAST

# CONTINENTAL

## *Classic Continental* | 40

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SLICED SEASONAL FRUIT

INDIVIDUAL YOGURTS

ASSORTED BREAKFAST PASTRIES

WHIPPED BUTTER & PRESERVES

SELECTION OF CHILLED FRUIT JUICES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

## *Savory Additions*

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SMOKED BACON | 9 PER PERSON

PORK SAUSAGE | 9 PER PERSON

SMOKED HAM | 9 PER PERSON

TURKEY BACON | 9 PER PERSON

HARD BOILED EGGS | 54 PER DOZEN

TRADITIONAL HASHBROWNS | 8 PER PERSON

ROASTED RED BLISS POTATOES | 8 PER PERSON

PEPPERS & ONIONS

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE  
MINIMUM GUARANTEED NUMBER OF 20 GUESTS IS REQUIRED FOR ALL BREAKFAST MENUS  
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 20 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

THE BLACKSTONE

BREAKFAST

# DELIGHTS

## *Classics*

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**GRANOLA BARS | 5 EACH**

**ENERGY BARS | 5 EACH**

**ASSORTED WHOLE FRUIT | 5 EACH**

**SLICED SEASONAL FRUIT | 8 PER PERSON**

**ASSORTED GREEK YOGURT | 7 PER PERSON**

**YOGURT PARFAITS | 9 EACH**  
HOUSE GRANOLA & FRESH BERRIES

**OVERNIGHT OATS | 9 EACH**  
GREEK YOGURT, MAPLE SYRUP, BROWN SUGAR, CHIA SEEDS, FRESH BERRIES

**ASSORTED CEREALS | 7 EACH**  
MILK

## *Breads + Pastries*

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**DANISHES, CROISSANTS, MUFFINS | 84 PER DOZEN**

**BAGELS | 96 PER DOZEN**  
DUO OF CREAM CHEESES

**LOCAL DOUGHNUTS | 84 PER DOZEN**

**CHOICE OF THREE BREAD SELECTIONS | 8 PER PERSON**  
WHEAT, WHOLE GRAIN, RYE, SOURDOUGH, WHITE, ENGLISH MUFFIN  
SERVED WITH WHIPPED BUTTER & HOUSE MADE JAM

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BREAKFAST

# DELIGHTS

## *Hot Items*

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**STEEL-CUT OATMEAL | 8 PER PERSON**

GOLDEN RAISINS, CANDIED WALNUTS, BROWN SUGAR

**FARM FRESH SCRAMBLED EGGS | 9 PER PERSON**

**WAFFLES | 11 PER PERSON**

BLUEBERRIES, STRAWBERRIES, BANANAS, NUTELLA,  
CHOCOLATE SAUCE, NUTS, WHIPPED CREAM, CARAMEL

**SOURDOUGH FRENCH TOAST | 11 PER PERSON**

MAPLE SYRUP, WHIPPED BUTTER, VANILLA CHANTILLY, CINNAMON, BROWN SUGAR

**BACON + CHEDDAR BREAKFAST SANDWICH | 12 EACH**

SCRAMBLED EGGS, SMOKED BACON, WHITE CHEDDAR, CROISSANT

**HAM + SWISS BREAKFAST SANDWICH | 12 EACH**

SCRAMBLED EGGS, SMOKED HAM, SWISS CHEESE, AVOCADO, BAGEL

**VEGGIE BREAKFAST WRAP | 12 EACH**

SCRAMBLED EGGS, ROASTED TOMATO, MUSHROOM,  
GOAT CHEESE, SPINACH, PIQUILLO PEPPERS

**CHILIQUILLES | 18 PER PERSON**

SCRAMBLED EGGS, TORTILLA CHIPS, CHORIZO,  
PICO DE GALLO, SOUR CREAM, GUACAMOLE

**BISCUITS + GRAVY | 18 PER PERSON**

CHEDDAR BISCUIT & SAUSAGE GRAVY

**CORNERED BEEF HASH | 14 PER PERSON**

ONIONS, YUKON GOLD POTATOES

**SHORT RIB HASH | 15 PER PERSON**

ONIONS, PEPPERS, YUKON GOLD POTATOES

**OXTAIL HASH | 15 PER PERSON**

LEEK FONDUE, YUKON GOLD POTATOES

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BREAKFAST

# BUFFETS

*Morning Sunshine* | 48

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**SLICED SEASONAL FRUIT**

**ASSORTED BREAKFAST PASTRIES**

WHIPPED BUTTER & PRESERVES

**GRANOLA + BERRY YOGURT PARFAITS**

**FARM FRESH SCRAMBLED EGGS**

**SMOKED BACON + PORK SAUSAGE**

**BREAKFAST POTATOES**

**PANCAKES**

MAPLE SYRUP, WHIPPED BUTTER, PRESERVES

**SELECTION OF CHILLED FRUIT JUICES**

**COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

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BREAKFAST

# BUFFETS

## *Strong Start* | 50

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**SLICED SEASONAL FRUIT**

**ASSORTED BREAKFAST PASTRIES**

WHIPPED BUTTER & PRESERVES

**STEEL-CUT OATMEAL**

GOLDEN RAISINS, CANDIED WALNUTS, BROWN SUGAR

**INDIVIDUAL CEREALS**

MILK

**FARM FRESH SCRAMBLED EGGS**

**SMOKED BACON + PORK SAUSAGE**

**BREAKFAST POTATO CASSEROLE**

**WARM CINNAMON BUNS**

**SELECTION OF CHILLED FRUIT JUICES**

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THE **BLACKSTONE**

BREAKFAST

# BUFFETS

*Hale & Hearty* | 58

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**SLICED SEASONAL FRUIT**

**WHOLE GRAIN MUFFINS + WARM ZUCCHINI BREAD**

WHIPPED BUTTER & HOUSE JAMS

**ASSORTED GREEK YOGURT**

**OVERNIGHT OATS**

GREEK YOGURT, MAPLE SYRUP, BROWN SUGAR, CHIA SEEDS, BERRIES

**AVOCADO TOAST WITH GOAT CHEESE**

**EGG WHITE FRITTATAS**

SPINACH & CHERRY TOMATOES

**SMOKED BACON + PORK SAUSAGE**

**SELECTION OF CHILLED FRUIT JUICES**

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BREAKFAST

# BUFFETS

## *Southern Comfort* | 58

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SLICED SEASONAL FRUIT

WARM PECAN ROLLS

BISCUITS + SAUSAGE GRAVY

CHICKEN + WAFFLES

FARM FRESH SCRAMBLED EGGS WITH CHEESE

SMOKED HAM

ROASTED RED BLISS POTATOES

PEPPERS & ONIONS

SELECTION OF CHILLED FRUIT JUICES

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**Break**

BREAKS

# SNACKS + REFRESHMENTS

## *Golden Era* | 75

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**GOLD-BRUSHED FRENCH MACARONS**

**GOLD-DUSTED CRÈME PUFFS**

**LIQUID GOLD**

CARAMEL FONDUE

**GOLDEN RASPBERRIES + CURATED CHEESES**

**BLINI + CAVIAR**

CRÈME FRAICHE, GOLD FLAKE

**CHAMPAGNE SPLITS**

## *Flashing Lights* | 24

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**ASSORTED SODAS**

**FRESH BUTTERED POPCORN**

**CARAMEL CORN**

**ASSORTED CANDY**

MILK DUDS, RAISNETS, SOUR PATCH KIDS,  
REESE'S PEANUT BUTTER CUPS, DOTS

PER PERSON PRICING IS BASED ON 30 MINUTES OF SERVICE

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BREAKS

# SNACKS + REFRESHMENTS

## *Parkside* | 26

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### **BUILD YOUR OWN TRAIL MIX**

HOUSEMADE GRANOLA, DRIED FRUITS, NUTS,  
M&M'S, YOGURT COVERED RAISINS,  
CHOCOLATE CHIPS, BANANA CHIPS, PRETZELS

### **ASSORTED WHOLE FRUIT**

### **PETIT AVOCADO TOAST**

GOAT CHEESE

## *The Yogi* | 28

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### **BLUEBERRY GREEK YOGURT SMOOTHIE SHOOTERS**

### **EDAMAME HUMMUS + GRILLED NAAN**

### **WHITE CHEDDAR POPCORN**

### **ROOT VEGETABLE CHIPS**

### **NUTS + SEEDS**

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BREAKS

# SNACKS + REFRESHMENTS

## *Tea Time* | 28

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CUCUMBER TEA SANDWICHES

PROSCUITTO-FIG TEA SANDWICHES

OLIVE TAPENADE TEA SANDWICHES

LEMON SCONES

CHOCOLATE ÉCLAIRS

HERBAL TEA SELECTIONS

HOT WATER, HONEY, LEMONS

## *312 Butcher* | 30

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VARIETY OF MIDWEST CHEESES + CHARCUTERIES

PICKLED VEGETABLES

SELECTION OF MUSTARDS + FRUIT PRESERVES

LOCAL BREADS + CRACKERS

SWEET + SPICY ROASTED NUTS

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BREAKS

# SNACKS + REFRESHMENTS

## *Sweet Home Chicago* | 34

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### MINI CHICAGO STYLE HOT DOGS

ITALIAN BEEF BITES

JAY'S POTATO CHIPS

GARRETT POPCORN

CHICAGO MIX

GOOSE ISLAND ROOT BEER

## *Potato Showcase* | 26

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### ASPARAGUS + YUKON GOLD POTATO FLATBREAD

GARLIC AIOLI, GOAT CHEESE

### HOUSEMADE TRIO OF POTATO CHIPS

TRUFFLE AIOLI DIP, CARAMELIZED ONION DIP, CREAMY AVOCADO DIP

### CORN + CHEDDAR MASHED POTATO FRITTERS

CHIVE CRÈME FRAICHE

### SWEET POTATO CUPCAKES

BROWN SUGAR CREAM CHEESE

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BREAKS

# ALL-IN-ONE PACKAGE

## *Curated Package* | 175

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### **ALL DAY COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

### **ALL DAY FRUIT-INFUSED WATER**

### **BREAKFAST**

FRESH SLICED FRUIT, ASSORTED GREEK YOGURT, DANISHES,  
CROISSANTS, MUFFINS, OVERNIGHT OATS, ASSORTED JUICES

### **MORNING BREAK**

BUILD YOUR OWN TRAIL MIX, ASSORTED WHOLE FRUIT

### **LUNCH**

BUFFET OF THE DAY

### **AFTERNOON BREAK**

HOUSEMADE TRIO OF POTATO CHIPS, COOKIES & BROWNIES

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BREAKS

# A LA CARTE

## *Eat*

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SLICED SEASONAL FRUIT | 8 PER PERSON

ASSORTED GREEK YOGURT | 7 PER PERSON

DANISHES, CROISSANTS, MUFFINS | 84 PER DOZEN

BAGELS | 96 PER DOZEN  
DUO OF CREAM CHEESES

LOCAL DOUGHNUTS | 84 PER DOZEN

KIND BARS | 5 EACH

ENERGY BARS | 5 EACH

ASSORTED WHOLE FRUIT | 5 EACH

ASSORTED CEREALS | 7 EACH  
MILK

CANDY BARS | 5 EACH

INDIVIDUAL BAGS OF CHIPS, PRETZELS, POPCORN | 5 EACH

MIXED NUTS | 35 PER POUND

COOKIES + BROWNIES | 72 PER DOZEN

JUMBO PRETZELS | 84 PER DOZEN  
CHEESE SAUCE & MUSTARD SAUCE

MACARONS | 96 PER DOZEN

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BREAKS

# A LA CARTE

## *Drink*

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**COFFEE + TEA | 140 PER GALLON**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

**ICED COFFEE | 150 PER GALLON**

**ICED TEA | 48 PER GALLON**

**FRUIT JUICE | 65 PER GALLON**

FRESHLY SQUEEZED ORANGE,  
GRAPEFRUIT, APPLE, CRANBERRY

**LEMONADE | 48 PER GALLON**

**HOUSEMADE SMOOTHIES | 78 PER GALLON**

**BOTTLED WATER | 5 EACH**

**SPARKLING WATER | 6 EACH**

**FRUIT JUICE | 6 EACH**

ASSORTED BOTTLES

**SOFT DRINKS | 6 EACH**

**FLAVORED SAN PELLEGRINO | 7 EACH**

**CHITOWN ROOT BEER | 7 EACH**

**BOTTLED ICED TEA | 7 EACH**

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# Lunch

LUNCH

# PLATED

## *Choice of Soup or Salad*

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### **SMOKED TOMATO SOUP**

PARMESAN-GARLIC CROUTONS

### **BUTTERNUT SQUASH SOUP**

TOASTED & SPICED PEPITA SEEDS, MAPLE CRÈME

### **GRILLED CORN CHOWDER SOUP**

RED PEPPER ESSENCE, CILANTRO CRÈME FRAICHE

### **CARROT GINGER SOUP**

LEMON GRASS

### **CREAM OF POTATO SOUP**

FRIED LEEKS

### **BIBB + BERRY**

BIBB LETTUCE, BLUEBERRIES, HEARTS OF PALM,  
CANDIED WALNUTS, BERRY VINAIGRETTE

### **CLASSIC CAESAR**

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,  
CAESAR DRESSING

### **BLT SALAD**

WEDGE ICEBERG LETTUCE, TOMATOES,  
BACON, BLUE CHEESE DRESSING

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA  
PRICE BASED ON ENTREE**

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CHOICE OF TWO ENTREES FOR 20 GUESTS OR MORE

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LUNCH

# PLATED

## *Choice of Soup or Salad Continued*

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### **BABY BEET SALAD**

ARGULA, PISTACHIO, GOAT CHEESE,  
BABY BEETS, RADISH, ORANGE VINAIGRETTE

### **PEAR + PECAN**

MIXED GREENS, POACHED PEAR, TOASTED PECAN,  
BLUE CHEESE, HONEY-DIJON VINAIGRETTE

### **KALE + APPLE**

KALE, GRANNY SMITH APPLES, WALNUTS,  
RED ONION, FETA CHEESE, LEMON DRESSING

## *Dessert Selection*

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### **CHOCOLATE PAVE**

CARAMEL BRITTLE, WHITE CHOCOLATE STREUSEL

### **UPSIDE DOWN PINEAPPLE CAKE**

ORANGE ZEST

### **CARROT CAKE**

CANDIED WALNUTS, CARROT GLAZE

### **BERRY PAVLOVA**

LEMON WHIPPED CREAM

### **CHOCOLATE PANNA COTTA**

RASPBERRY JAM

### **LEMON PISTACHIO TART**

STRAWBERRY PRESERVES, SWEET BRÛLÉÉ

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LUNCH

# PLATED

## *Choice of Entree* | 6 OZ PROTEIN

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### **SEARED SKUNA BAY SALMON | 87**

VERJUS BLANC SOUS-VIDE SHAVED CARROTS,  
GOLDEN RAISIN & PINE NUT GREMOLATTA,  
AMBER-HONEY GLAZED THUMBALINA CARROTS

### **SEARED AMISH CHICKEN | 85**

ROSEMARY JUS, CRISPY LEEKS, CREAMY HEIRLOOM SAGE POLENTA  
WILTED KALE, BUTTER POACHED ROOT VEGETABLE,  
CRISPY PANCETTA

### **PAN-ROASTED CHICKEN | 85**

LEMON HERB JUS, CREAMY FARRO RISOTTO,  
GRILLED ASPARAGUS, BABY ZUCCHINI

### **SEARED CHICKEN | 85**

PONZU SOY GLAZE, SESAME SEARED BOK CHOY,  
COCONUT JASMINE RICE

### **BRAISED SHORT RIB | 95**

SAUCE ALBUFERA, TRUFFLED WHITE STONE GRITS,  
WILTED HEARTY GREENS, CHARRED PURPLE CAULIFLOWER

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LUNCH

# PLATED

## *Choice of Entree Continued* | 6 OZ PROTEIN

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### **BERKSHIRE PORK CHOP | 87**

APPLE MOSTARDA, SWEET & SOUR SWISS CHARD  
CREAMY WHITE STONE SAGE GRITS

### **DUO PLATE | 105**

HANGAR STEAK, BLACK PEPPER JUS, CHICKEN ROULADE,  
WHITE WINE SAUCE, TRUFFLED SAVORY BREAD PUDDING,  
ROASTED BRUSSELS SPROUTS

### **CHARRED CAULIFLOWER STEAK | 80**

VEGETABLE DEMI, PEARL BARLEY WITH BING CHERRIES,  
POTATO & CAULIFLOWER PURÉE

### **PANKO-CRUSTED EGGPLANT | 80**

HOISIN GLAZE, STIR FRY SUGAR SNAP PEAS & BABY BOK CHOY,  
SOBA NOODLES

### **GNOCCHI | 80**

SPINACH, TOASTED PINE NUTS, LEMON ZEST,  
MUSHROOM CREAM SAUCE

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LUNCH

# DAILY BUFFET

*Monday & Saturday* | 60

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**BLT SALAD**

WEDGE ICEBERG LETTUCE, TOMATOES,  
BACON, BLUE CHEESE DRESSING

**TOMATO BASIL SOUP**

**GRILLED CHICKEN BREAST**  
SPINACH & MUSHROOM STUFFED,  
SUN-DRIED TOMATO & GOAT CHEESE SAUCE

**SLICED SIRLOIN**

MUSHROOMS & SNOW PEAS, GARLIC SOY

**PEAS + CARROTS**

ORANGE-HONEY BUTTER GLAZE

**POTATO SALAD**

**UPSIDE DOWN PINEAPPLE CAKE**

CHERRIES, ORANGE GLAZE

**COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

**NO SUBSTITUTIONS ON DAILY BUFFETS**

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LUNCH

# DAILY BUFFET

*Tuesday* | 60

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**CLASSIC CAESAR**

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,  
CAESAR DRESSING

**MATZO BALL SOUP**

**GRILLED CHICKEN BREAST**

BRAISED FENNEL, SPICY PEACH GLAZE

**LOCALLY SOURCED WHITEFISH**

CITRUS BUERRE BLANC

**POTATO CAKES**

LEEK CRÈME FRAICHE

**CHARRED BRUSSELS SPROUTS**

HAZELNUTS, GASTRIQUE,  
FINE HERBS

**BUTTERSCOTCH PUDDING**

VANILLA WAFERS, PEANUT BRITTLE

**COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

**NO SUBSTITUTIONS ON DAILY BUFFETS**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE  
MINIMUM GUARANTEED NUMBER OF 20 GUESTS IS REQUIRED FOR ALL BUFFET MENUS  
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 20 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES



LUNCH

# DAILY BUFFET

*Wednesday & Sunday* | 60

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**KALE + APPLE**

KALE, GRANNY SMITH APPLES, WALNUTS,  
RED ONION, FETA CHEESE, LEMON DRESSING

**CARROT GINGER SOUP**

LEMONGRASS

**GRILLED CHICKEN BREAST**

AVOCADO & CORN RELISH

**BRAISED SHORT RIB**

PIPERADE STEW

**RISOTTO**

MUSHROOMS, PEAS, PARMESAN,  
MARSCAPONE CHEESE

**CHARRED CAULIFLOWER FLORETS**

HERB BUTTER

**VANILLA SPONGE CAKE**

BERRIES, WHIPPED CREAM

**COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

**NO SUBSTITUTIONS ON DAILY BUFFETS**

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THE **BLACKSTONE**

LUNCH

# DAILY BUFFET

*Thursday* | 60

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**BIBB + BERRY**

BIBB LETTUCE, BLUEBERRIES, HEART OF PALM,  
CANDIED WALNUTS, BERRY VINAIGRETTE

**CREAM OF POTATO SOUP**

FRIED LEEKS

**BEEF BRISKET**

SHALLOT AGRODOLCE, PEPPER JUS

**SALMON**

DILL, CAPERS, WHOLE GRAIN MUSTARD SAUCE

**POTATO WEDGES**

SEA SALT, TRUFFLE OIL

**GREEN BEAN CASSEROLE**

CRISPY ONION STRINGS

**GERMAN CHOCOLATE CUPCAKES**

**COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

**NO SUBSTITUTIONS ON DAILY BUFFETS**

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LUNCH

# DAILY BUFFET

*Friday* | 60

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**PEAR + PECAN**

MIXED GREENS, POACHED PEAR, TOASTED PECAN,  
BLUE CHEESE, HONEY-DIJON VINAIGRETTE

**BLACK BEAN SOUP**

CILANTRO CREAM

**GRILLED CHICKEN BREAST**

SWISS CHARD & SLOW ROASTED CHERRY TOMATO SALAD

**MEATBALLS**

TOMATO SAUCE, PARMESAN, HERBS

**GNOCCHI**

SPINACH, TOASTED PINE NUTS,  
LEMON ZEST, MUSHROOM CREAM SAUCE

**SEASONAL SUCCOTASH**

**STRAWBERRY RHUBARB PIE**

**COFFEE + TEA**

FRESHLY BREWED 100% ORGANIC FAIR  
TRADE COFFEE, DECAFFEINATED COFFEE,  
SELECTION OF INTERNATIONAL TEAS

**NO SUBSTITUTIONS ON DAILY BUFFETS**

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LUNCH

# BUFFET

## *Farmers Market* | 64

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### SMOKED TOMATO SOUP

PARMESAN-GARLIC CROUTONS

### ARTISAN GREENS + TRIO OF GRAINS

TOPPINGS: SLICED GRILLED CHICKEN BREAST, BAY SHRIMP,  
SLICED BEEF, BLACK BEANS, ROASTED CORN, TOMATOES,  
SHREDDED CARROTS, CUCUMBER, GREEN BEANS,  
BOILED EGG, SPROUTS, SWEET PEAS, SCALLIONS

### FRUIT SALAD

### ROOT VEGETABLE CHIPS

### CHOCOLATE MOUSSE

### WARM BANANA BREAD PUDDING

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LUNCH

# BUFFET

## *Pie Shop* | 66

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### **CLASSIC CAESAR**

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,  
CAESAR DRESSING

### **CHICKEN POT PIE**

### **SHEPHERD'S PIE**

### **VEGGIE PIE**

BROCCOLI, CARAMELIZED ONIONS,  
BÉCHAMEL SAUCE

### **PUMPKIN PIE**

SPICY PEPITAS, CINNAMON WHIPPED CREAM

### **TAFFY APPLE PIE**

CARAMEL, CHOPPED PEANUTS

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LUNCH

# BUFFET

*The Deli* | 62

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**SEASONAL SOUP SELECTION**

**BREAD**

ARTISAN ROLLS, CROSSIANTS, WHOLE GRAIN BREAD,  
GLUTEN-FREE BREAD

**MEAT**

SMOKED TURKEY, HAM, ROAST BEEF,  
PASTRAMI, TUNA SALAD

**CHEESE**

SHARP CHEDDAR, SWISS,  
PROVOLONE, MONTEREY JACK

**VEGGIES**

RED ONION, LETTUCE, TOMATOES,  
PICKLES, BANANA PEPPERS

**SPREADS**

GARLIC AIOLI, MUSTARD, MAYO

**POTATO SALAD**

**CREAMY COLESLAW**

**HOUSEMADE CHIPS**

**COOKIES + BROWNIES**

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LUNCH

# BUFFET

## *Hong Kong* | 68

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### **CARROT GINGER SOUP**

LEMON GRASS

### **KIM CHI**

TATSOI, PICKLED CARROT, RED PEPPER,  
CILANTRO, KIRBY CUCUMBERS

### **STIR FRIED VEGGIES**

SZECHUAN PEPPER, SESAME OIL,  
SOY SAUCE

### **SEARED SALMON**

PONZU SOY GLAZE, BABY BOK CHOY,  
JASMINE RICE

### **TERIYAKI FLANK STEAK**

CHARRED SCALLION, ROASTED SHISHITO PEPPERS

### **VEGGIE LO MEIN**

RED PEPPER, EDAMAME, CARROT,  
DAIKON

### **COCONUT CRÈME CUPS**

DRAGON FRUIT GELEE

### **FORTUNE COOKIES**

PPER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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LUNCH

# BUFFET

*Baja* | 68

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**POZOLE**

PORK, HOMINY

**ELOTE SALAD**

ROASTED CORN, POBLANO PEPPERS, AVOCADO,  
COTIJA CHEESE, CREAMY TEQUILA-LIME VINAIGRETTE

**GRILLED CHICKEN + STEAK FAJITAS**

ROASTED BELL PEPPERS, GRILLED ONIONS, CHIMICHURRI

**RICE**

TOMATOES, CARROTS, PEAS, ONIONS

**FIRE ROASTED SALSA + GUACAMOLE**

HOUSE CORN CHIPS

**GRILLED VEGGIE QUESADILLAS**

SOUR CREAM, PICO DE GALLO

**CARAMEL CHURROS**

CHOCOLATE SAUCE, STRAWBERRY JAM

**TRES LECHES CAKE**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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LUNCH

# BUFFET

*Tuscany* | 68

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**MINISTRONE SOUP**

ORZO

**ITALIAN BREAD SERVICE**

ARTISANAL BREAD, OLIVE OIL, RED PEPPER FLAKES,  
PARMESAN

**BURATTA SALAD**

ARGULA, ROASTED TOMATOES

**CHICKEN MARSALA**

MUSHROOMS

**MEATBALLS**

TOMATO SAUCE, PARMESAN, HERBS

**PASTA PRIMAVERA**

BROCCOLI, SQUASH, ZUCCHINI, TOMATOES,  
SPINACH, PARMESAN

**TIRAMISU**

**ASSORTED CANNOLI**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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LUNCH

# BUFFET

## *Second City* | 68

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### **BLT SALAD**

WEDGE ICEBERG LETTUCE, TOMATOES,  
BACON, BLUE CHEESE DRESSING

### **CHILE CON CARNE**

BEANS, CHEESE, ONIONS

### **ITALIAN BEEF**

SWEET PEPPERS, GARDINERIA, JUS

### **CHICAGO STYLE HOT DOGS**

MUSTARD, RELISH, ONION, TOMATO  
SPORTS PEPPERS, PICKLE SPEARS, CELERY SALT

### **DEEP DISH PIZZA**

SAUSAGE, CHEESE

### **ELI'S CHEESECAKE**

### **GARRETT POPCORN**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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# Dinner

DINNER

# PLATED

## *Choice of Soup or Salad*

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### **SMOKED TOMATO SOUP**

PARMESAN-GARLIC CROUTONS

### **BUTTERNUT SQUASH SOUP**

TOASTED & SPICED PEPITA SEEDS, MAPLE CRÈME

### **GRILLED CORN CHOWDER SOUP**

RED PEPPER ESSENCE, CILANTRO CRÈME FRAICHE

### **CARROT GINGER SOUP**

LEMON GRASS

### **CREAM OF POTATO SOUP**

FRIED LEEKS

### **BIB + BERRY**

BIBB LETTUCE, BLUEBERRIES, HEARTS OF PALM,  
CANDIED WALNUTS, BERRY VINAIGRETTE

### **CLASSIC CAESAR**

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,  
CAESAR DRESSING

### **BLT SALAD**

WEDGE ICEBERG LETTUCE, TOMATOES,  
BACON, BLUE CHEESE DRESSING

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA  
PRICE BASED ON ENTREE**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE  
CHOICE OF TWO ENTREES FOR 20 GUESTS OR MORE  
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DINNER

# PLATED

## *Choice of Soup or Salad Continued*

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### **BABY BEET SALAD**

ARGULA, PISTACHIO, GOAT CHEESE,  
BABY BEETS, RADISH, ORANGE VINAIGRETTE

### **PEAR + PECAN**

MIXED GREENS, POACHED PEAR, TOASTED PECAN,  
BLUE CHEESE, HONEY-DIJON VINAIGRETTE

### **KALE + APPLE**

KALE, GRANNY SMITH APPLES, WALNUTS,  
RED ONION, FETA CHEESE, LEMON DRESSING

## *Dessert Selection*

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### **CHOCOLATE PAVE**

CARAMEL BRITTLE, WHITE CHOCOLATE STREUSEL

### **UPSIDE DOWN PINEAPPLE CAKE**

ORANGE ZEST

### **CARROT CAKE**

CANDIED WALNUTS, CARROT GLAZE

### **BERRY PAVLOVA**

LEMON WHIPPED CREAM

### **CHOCOLATE PANNA COTTA**

RASPBERRY JAM

### **LEMON PISTACHIO TART**

STRAWBERRY PRESERVES, SWEET BRÛLÉÉ

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA  
PRICE BASED ON ENTREE**

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DINNER

# PLATED

## *Choice of Entree* | 8 OZ PROTEIN

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### **SEARED SKUNA BAY SALMON | 92**

VERJUS BLANC SOUS-VIDE SHAVED CARROTS,  
GOLDEN RAISIN & PINE NUT GREMOLATTA,  
AMBER-HONEY GLAZED THUMBALINA CARROTS

### **BARRAMUNDI ALMONDINE | 92**

BROWN BUTTER SAUCE, HARICOT VERTS,  
CREAMY FREGOLA SARDA

### **SEARED AMISH CHICKEN | 90**

ROSEMARY JUS, CRISPY LEEKS, CREAMY HEIRLOOM SAGE POLENTA  
WILTED KALE, BUTTER POACHED ROOT VEGETABLE,  
CRISPY PANCETTA

### **PAN-ROASTED CHICKEN | 90**

LEMON HERB JUS, CREAMY FARRO RISOTTO,  
GRILLED ASPARAGUS, BABY ZUCCHINI

### **BRAISED SHORT RIB | 105**

SAUCE ALBUFERA, TRUFFLED WHITE STONE GRITS,  
WILTED HEARTY GREENS, CHARRED PURPLE CAULIFLOWER

### **GRILLED RIBEYE | 108**

RED WINE & SHALLOT BUTTER, SLOW-ROASTED MARBLE POTATOES,  
CHARRED BROCCOLINI, PICKLED PEPPERS

### **FLAT IRON STEAK | 105**

BRAISED BALSAMIC CIPPOLINI ONIONS, RUSSET POTATOES,  
WILD OYSTER MUSHROOMS, BLUE CHEESE BUTTER,  
BLACK PEPPER JUS

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA  
PRICE BASED ON ENTREE**

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DINNER

# PLATED

## *Choice of Entree Continued* | 8 OZ PROTEIN

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### **GRILLED NY STRIP | 105**

FRIED ONION RING, HOUSEMADE STEAK SAUCE,  
ROASTED GARLIC & GREEK YOGURT MASHED POTATOES,  
CREAMED SPINACH SOUFFLÉ

### **BERKSHIRE PORK CHOP | 87**

APPLE MOSTARDA, SWEET & SOUR SWISS CHARD  
CREAMY WHITE STONE SAGE GRITS

### **PAN-SEARED DUCK BREAST | 102**

BLACK GARLIC PURÉE, LO MEIN NOODLES,  
BRAISED BABY BOK CHOY, DATES, ORANGE GLAZE

### **SURF + TURF | 120**

RIB EYE, PIPERADE STEW, CRAB CAKE, OLD BAY HOLLANDAISE SAUCE  
NEW POTATOES, GARLICKY GREENS

### **DUO PLATE | 115**

HANGAR STEAK, BLACK PEPPER JUS, CHICKEN RELOUDE,  
WHITE WINE SAUCE, TRUFFLED SAVORY BREAD PUDDING,  
ROASTED BRUSSELS SPROUTS

### **CHARRED CAULIFLOWER STEAK | 85**

VEGETABLE DEMI, PEARL BARLEY WITH BING CHERRIES,  
POTATO & CAULIFLOWER PURÉE

### **PANKO-CRUSTED EGGPLANT | 85**

HOISIN GLAZE, STIR FRY SUGAR SNAP PEAS & BABY BOK CHOY,  
SOBA NOODLES

### **GNOCCHI | 80**

SPINACH, TOASTED PINE NUTS, LEMON ZEST,  
MUSHROOM CREAM SAUCE

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA  
PRICE BASED ON ENTREE**

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DINNER

# BUFFET

## *The Blackstone* | 85

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### **GRILLED CORN CHOWDER**

PANCETTA, CRÈME FRAICHE

### **ROASTED BEET SALAD**

ARUGULA, PISTACHIO, GOAT CHEESE,  
RADISH, ORANGE VINAIGRETTE

### **SEARED POTATO PIEROGI**

CHARRED RED ONION, CRÈME FRAICHE,  
ANDOUILLE SAUSAGE

### **SHORT RIB**

GARLIC-HERB GRAVY, POTATO PURÉE,  
BRAISED CABBAGE

### **SEARED CHICKEN BREAST**

PEPPER RAGOUT, POTATO HASH,  
WILTED GREENS

### **BLACK FOREST CAKE**

### **LEMON-BERRY CHEESECAKE**

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

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DINNER

# BUFFET

*Hong Kong* | 85

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**CARROT GINGER SOUP**

LEMONGRASS

**KIM CHI**

TATSOI, PICKLED CARROT, RED PEPPER,  
CILANTRO, KIRBY CUCUMBERS

**STIR FRIED VEGGIES**

SZECHUAN PEPPER, SESAME OIL,  
SOY SAUCE

**SEARED SALMON**

PONZU SOY GLAZE, BABY BOK CHOY,  
JASMINE RICE

**TERIYAKI FLANK STEAK**

CHARRED SCALLION, ROASTED SHISHITO PEPPERS

**VEGGIE LO MEIN**

RED PEPPER, EDAMAME, CARROT,  
DAIKON

**COCONUT CRÈME CUPS**

DRAGON FRUIT GELEE

**FORTUNE COOKIES**

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DINNER

# BUFFET

*Baja* | 85

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**POZOLE**

PORK, HOMINY

**ELOTE SALAD**

ROASTED CORN, POBLANO PEPPERS, AVOCADO,  
COTIJA CHEESE, CREAMY TEQUILA-LIME VINAIGRETTE

**GRILLED CHICKEN + STEAK FAJITAS**

ROASTED BELL PEPPERS, GRILLED ONIONS, CHIMICHURRI

**RICE**

TOMATOES, CARROTS, PEAS, ONIONS

**FIRE ROASTED SALSA + GUACAMOLE**

HOUSE CORN CHIPS

**GRILLED VEGGIE QUESADILLAS**

SOUR CREAM, PICO DE GALLO

**CARAMEL CHURROS**

CHOCOLATE SAUCE, STRAWBERRY JAM

**TRES LECHES CAKES**

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DINNER

# BUFFET

*Tuscany* | 85

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**MINISTRONE SOUP**

ORZO

**ITALIAN BREAD SERVICE**

ARTISANAL BREAD, OLIVE OIL, RED PEPPER FLAKES,  
PARMESAN

**BURATTA SALAD**

ARGULA, ROASTED TOMATOES

**CHICKEN MARSALA**

MUSHROOMS

**MEATBALLS**

TOMATO SAUCE, PARMESAN, HERBS

**PASTA PRIMAVERA**

BROCCOLI, SQUASH, ZUCCHINI, TOMATOES,  
SPINACH, PARMESAN

**TIRAMISU**

**ASSORTED CANNOLI**

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

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DINNER

# BUFFET

*Second City* | 90

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**BLT SALAD**

WEDGE ICEBERG LETTUCE, TOMATOES,  
BACON, BLUE CHEESE DRESSING

**CHILE CON CARNE**

BEANS, CHEESE, ONIONS

**ITALIAN BEEF**

SWEET PEPPERS, GARDINERIA, JUS

**CHICAGO STYLE HOT DOGS**

MUSTARD, RELISH, ONION, TOMATO  
SPORTS PEPPERS, PICKLE SPEARS, CELERY SALT

**DEEP DISH PIZZA**

SAUSAGE, CHEESE

**ELI'S CHEESECAKE**

**GARRETT POPCORN**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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# Reception

RECEPTION

# HORS D'OEUVRES

## *Hot Hors D'oeuvres* | BY THE DOZEN

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**SEARED TUNA | 108**

AVOCADO MOUSSE, CRISP WONTON, CUCUMBER RELISH

**SHORT RIB SLIDERS | 108**

HORSERADISH CREAM, PRETZEL ROLL, PICKLED RED ONION

**PANKO-CRUSTED SPICY CHICKEN LOLLIPOP | 120**

HOT & SOUR SAUCE

**BEEF WELLINGTON | 120**

PORT-MUSHROOM REDUCTION

**CRAB CAKES | 120**

OLD BAY AIOLI

**VEGGIE EGG ROLLS | 96 V**

SWEET & SOUR SAUCE

**GOAT CHEESE ARANCINI | 96**

ARRABIATA SAUCE

**CHICKEN TINGA | 108**

CORN SOPES, BORRACHO BEANS, COTIJA

**RATATOUILLE TARTLET | 96 V**

OLIVE TAPENADE

**BACON-WRAPPED DATES | 108**

MARCONA ALMOND, BLUE CHEESE FONDUE

V INDICATES VEGETARIAN

MINIMUM ORDER OF TWO DOZEN PER SELECTION

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

RECEPTION

# HORS D'OEUVRES

## *Cold Hors D'oeuvres* | BY THE DOZEN

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**SMOKED SALMON FLORET | 108**  
DILL CRÈME FRAICHE

**SPICY LIME SHRIMP CEVICHE SPOONS | 120**

**HICKORY SMOKED CHICKEN | 120**  
BLACK BEAN & CORN SALSA, CORN TORTILLA CHIPS

**VEGGIE SPRING ROLL | 96 V**  
GINGER-SOY SAUCE

**BEEF TARTAR CROSTINI | 108**

**EDAMAME HUMMUS | 96 V**  
PEQUILLO RELISH, PINE NUTS, SPICED PITA

**HONEY SAGE CROSTINI | 96 V**  
HONEY, BLUE CHEESE, APPLE, SAGE

**DEVILED EGGS | 96**  
BLACK TOBIKO, CRISPY SHALLOTS

**MUSHROOM VOL AU VENT | 96**  
SHAVED PECORINO CHEESE, BALSAMIC REDUCTION

**WHIPPED BURRATA | 96 V**  
ARUGULA PESTO, TOASTED ARTISAN BREAD

V INDICATES VEGETARIAN

MINIMUM ORDER OF TWO DOZEN PER SELECTION

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%)

RECEPTION

# CARVING STATIONS

## *Whole Pig* | 650

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### WHOLE PIG

PORK JUS, ARTISAN ROLLS

SERVES 35

## *Beef Tenderloin* | 475

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### BEEF TENDERLOIN

HORSERADISH CREAM, ARTISAN ROLLS

SERVES 20

## *Herb-Crusted Pork Tenderloin* | 375

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### HERB-CRUSTED PORK TENDERLOIN

DIJON GRAVY, ARTISAN ROLLS

SERVES 35

## *Whole Roasted Turkey Breast* | 350

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### WHOLE ROASTED TURKEY BREAST

CRANBERRY SAUCE, ARTISAN ROLLS

SERVES 25

## *Poached Salmon* | 350

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### POACHED SALMON

DILL-CAPER CRÈME FRAICHE, ARTISAN ROLLS

SERVES 25

CHEF ATTENDANT FEE | \$200

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES



RECEPTION

# STATIONS

## *Cheese + Charcuterie* | 32

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SELECTION OF MEATS & CHEESE, ARTISANAL BREADS,  
RAW PICKLED VEGETABLES, HOUSE JAMS,  
NUTS & DRIED FRUITS

## *Cheese Board* | 26

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SELECTION OF CHEESES, ARTISANAL BREADS,  
HOUSE JAMS, NUTS & DRIED FRUITS

## *Sweets + Snacks* | 26

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BUTTERED & CARAMEL POPCORN, PRETZEL STICKS,  
PEANUTS, CHIPS, CUPCAKES, TRUFFLES, COOKIES

## *Veggies* | 26

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ASSORTED SEASONAL VEGETABLES THREE WAYS:  
RAW, PICKLED & GRILLED  
OLIVES, RED & GREEN GRAPES, BUTTERMILK RANCH,  
GREEN GODDESS DRESSING, BAGUETTE,  
FOCACCIA BREAD

## *Seafood* | 48

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POACHED SHRIMP, CRAB CLAWS, FRESHLY SHUCKED  
OYSTERS, STEAMED MUSSELS  
RED WINE MIGNONETTE SAUCE, COCKTAIL SAUCE,  
LEMON WEDGES

## *Nachos* | 26

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TORTILLA CHIPS, CHEESE SAUCE, SOUR CREAM,  
JALAPEÑOS, PICO DE GALLO, GUACAMOLE, ONIONS,  
TOMATOES, REFRIED BEANS, GROUND BEEF

## *Wings* | 30

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SWEET THAI CHILI SAUCE, BUFFALO SAUCE,  
BOURBON BBQ SAUCE  
CHICKEN, PORK, CAULIFLOWER  
CELERY + CARROT STICKS  
RANCH + BLUE CHEESE DRESSINGS  
PUB CHIPS  
CARAMELIZED ONION DIP

## *Fondue* | 30

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CHOCOLATE, CHEESE & CARAMEL SAUCES  
  
SWEET DIPPERS  
MARSHMELLOWS, STRAWBERRIES, GREEN APPLES,  
GUMMIE BEARS, CRANBERRY-WALNUT BREAD  
  
SAVORY DIPPERS  
PRETZELS, CARROTS, SUMMER SAUSAGE, CELERY,  
CAULIFLOWER FLORETS, ARTISAN BREAD

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE  
MINIMUM GUARANTEED NUMBER OF 30 GUESTS IS REQUIRED FOR EACH STATION  
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 30 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

RECEPTION

# EXPERIENCE STATIONS

## *Street Tacos* | 30

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ONION, TOMATOES, LETTUCE, CILANTRO,  
ROASTED CORN, BLACK BEANS, GUACAMOLE,  
SOUR CREAM, PICO DE GALLO, SALSA VERDE  
CARNITAS, CHICKEN, BEEF  
CORN + FLOUR TORTILLAS  
MINI ELOTES

## *Pad Thai* | 30

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CHOPPED SCALLIONS, CILANTRO, BABY CORN,  
BEAN SPROUTS, CRUSHED PEANUTS, EDAMAME,  
LIME WEDGES,  
CHICKEN, SHRIMP, TOFU  
RICE NOODLES  
MINI VEGGIE ROLLS  
HOT CHILI SAUCE  
CHINESE TOGO BOXES + CHOPSTICKS

## *Risotto* | 28

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ASPARAGUS, PEAS, CORN, SCALLIONS,  
SPINACH, ROASTED RED PEPPER, MUSHROOMS,  
PARMESAN, PESTO, PUTANESCO  
SHRIMP, SHORT RIB, CHICKEN  
ARBORIO RICE  
GOAT CHEESE ARACINI  
ARRABIATA SAUCE

## *Flambé* | 45

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STEAK DIANE, SHRIMP SCAMPI  
GARLIC MASHED POTATOES  
THREE CHEESE POLENTA  
BANANA FOSTER  
VANILLA BEAN ICE CREAM

## *N'awlins* | 35

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OKRA, PEAS, TOMATOES, BABY CORN, RED BEANS,  
GREEN ONIONS, ZUCCHINI  
SPICY TOMATO SAUCE, WHITE WINE & GARLIC SAUCE,  
ÉTOUFFÉE  
ANDOUILLE SAUSAGE, TASSO HAM,  
BLACKENED CHICKEN  
DIRTY RICE, CHEESY GRITS  
FRIED GREEN TOMATOES  
JALAPEÑO-CHEDDAR CORNBREAD

## *Noodles* | 28

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ASAPARGUS, PEAS, CORN, ONIONS, BROCCOLI,  
TOMATOES, SPROUTS, BRAISED CABBAGE,  
MARINARA SAUCE, GINGER SOY SAUCE,  
PECORINO-CREAM SAUCE  
SPATZLE, PENNE PASTA, LO MEIN  
CHICKEN, TOFU, SHRIMP  
SEARED POTATO PIEROGI  
CHARRED RED ONION, CRÈME FRAICHE

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE  
MINIMUM GUARANTEED NUMBER OF 30 GUESTS IS REQUIRED FOR EACH STATION  
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 30 GUESTS

ONE CHEF ATTENDANT REQUIRED \$200 PER 50 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

# Bars

BARS

# CASH BAR

## *Premium Cocktails* | 15

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TITO'S VODKA, BOMBAY ORIGINAL GIN, MILAGRO SILVER, TEQUILA BACARDI SUPERIOR RUM,  
SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY,  
JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

## *Platinum Cocktails* | 17

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GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, HENDRICK'S GIN, PATRON SILVER TEQUILA,  
BACARDI SUPERIOR RUM, MOUNT GAY RUM, BLACK BARREL RUM, WOODFORD RESERVE WHISKEY,  
KNOB CREEK WHISKEY, GLENFIDDICH 12 YR, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

## *Beer*

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### **IMPORTED BEER + SPECIALTY BEER | 11 PER BOTTLE**

AMSTEL LIGHT, CORONA, CORONA LIGHT, HEINEKEN, BLUE MOON, FAT TIRE,  
SAM ADAMS, SAM ADAMS SEASONAL, LOCAL MICROBREWS

### **DOMESTIC + NON-ALCOHOLIC BEER | 9 PER BOTTLE**

COORS, COORS LIGHT, MILLER LIGHT

## *Wine*

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### **HOUSE SELECTED WINES | 13 PER GLASS**

### **PREMIUM SELECTED WINES | 16 PER GLASS**

### **ASSORTED SODAS, JUICES AND WATER | 5 PER BOTTLE**

BARTENDER FEE | 150

CASHIER FEE | 150

ONE BARTENDER PER 100 GUESTS

\*ALL BAR ITEMS ARE SUBJECT TO CHANGE\*

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

BARS

# HOSTED BAR

## *Premium Bar Selections* | 12 PER DRINK

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TITO'S VODKA, BOMBAY ORIGINAL GIN, MILAGRO SILVER TEQUILA, BACARDI SUPERIOR RUM,  
SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY,  
JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

## *Platinum Bar Selections* | 14 PER DRINK

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GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, MOUNT GAY RUM,  
BLACK BARREL RUM, GLENFIDDICH SCOTCH, WOODFORD RESERVE WHISKEY KNOB CREEK,  
MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

## *Wine*

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**HOUSE SELECT** | 11 PER GLASS

**PREMIUM** | 14 PER GLASS

## *Beer*

---

**DOMESTIC + NON-ALCOHOLIC BEER** | 11 PER BOTTLE

COORS, COORS LIGHT, MILLER LIGHT

**IMPORTED BEER + SPECIALTY BEER** | 9 PER BOTTLE

AMSTEL LIGHT, CORONA, CORONA LIGHT, HEINEKEN, BLUE MOON, FAT TIRE,  
SAM ADAMS, SAM ADAMS SEASONAL, LOCAL MICROBREWS, NON-ALCOHOLIC O'DOULS

BARTENDER FEE | 150

ONE BARTENDER PER 100 GUESTS

\*ALL BAR ITEMS ARE SUBJECT TO CHANGE\*

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

BARS

# BAR PACKAGES

## *Premium Bar*

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**24 / PERSON FOR ONE HOUR | 42 / PERSON FOR TWO HOURS**  
**54 / PERSON FOR THREE HOURS | 64 / PERSON FOR FOUR HOURS**

TITOS VODKA, BOMBAY ORIGINAL GIN, MILAGRO SILVER TEQUILA, BACARDI SUPERIOR RUM,  
SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY,  
JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA,  
IMPORTED AND DOMESTIC BEERS, HOUSE WINE, ASSORTED SODAS AND JUICE

## *Platinum Bar*

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**26 / PERSON FOR ONE HOUR | 44 / PERSON FOR TWO HOURS**  
**56 / PERSON FOR THREE HOURS | 66 / PERSON FOUR HOURS**

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, BACARDI SUPERIOR RUM,  
BLACK BARREL RUM, MOUNT GAY RUM, WOODFORD RESERVE WHISKEY, KNOB CREEK WHISKEY,  
GLENFIDDICH 12 YEAR SCOTCH, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHULA,  
IMPORTED AND DOMESTIC BEERS, HOUSE WINE ASSORTED SODAS AND JUICE

## *Beer + Wine Bar*

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**15 / PERSON FOR ONE HOUR | 23 / PERSON FOR TWO HOURS**  
**31 / PERSON FOR THREE HOURS | 39 / PERSON FOR FOUR HOURS**  
IMPORTED + DOMESTIC BEERS, HOUSE WINE, ASSORTED SODAS + JUICE

## *Dinner Wine Service*

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**15 / PERSON FOR ONE HOUR | 22 / PERSON FOR TWO HOURS**  
HOUSE SELECT WINES, SERVED TABLESIDE DURING DINNER SERVICE

BARTENDER FEE | 150  
ONE BARTENDER PER 100 GUESTS  
\*ALL BAR ITEMS ARE SUBJECT TO CHANGE\*

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

BARS

# SPECIALTY BARS

## *Drink Like a Local Craft Beer Bar*

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### **22 / PERSON PER HOUR**

SOLEMN OATH SNAGGLETOOTH BANDANA IPA, TWO BROTHERS EBELS WEISS,  
HALF ACRE PNY PILSNER, MAPLEWOOD CHARLATAN PALE ALE,  
REVOLUTION SEASONAL

## *Speakeasy Bar*

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### **25 / PERSON PER HOUR**

OLD FASHIONED, SAZERAC, MARY PICKFORD,  
AVIATION

## *Tiki Bar*

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### **18 / PERSON PER HOUR**

BANANA DAIQUIRI, MAI TAI, PINA COLADA,  
PLANTER'S PUNCH

## *International Bubbles Bar*

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### **18 / PERSON PER HOUR**

SPANISH CAVA (BRUT & ROSÉ), ITALIAN PROSECCO,  
FRENCH CRÉMANT, CLASSIC CHAMPAGNE COCKTAIL

## *Brunch Bar*

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### **22 / PERSON PER HOUR**

TRADITIONAL BLOODY MARY, SMOKED TOMATILLO BLOODY MARY,  
TRADITIONAL MIMOSA, RASPBERRY-LEMON MIMOSA, "BRUNCH PUNCH"

BARTENDER FEE | 150

ONE BARTENDER PER 100 GUESTS

\*ALL BAR ITEMS ARE SUBJECT TO CHANGE\*

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (3%) AND TAXES

# Notes



HISTORY

# HISTORY OF THE BLACKSTONE

BUILT BY PROMINENT HOTELIERS TRACY AND JOHN DRAKE BETWEEN 1908 AND 1910, THE BLACKSTONE IS CONSIDERED ONE OF THE CITY'S FINEST EXAMPLES OF TURN-OF-THE CENTURY HOTELS IN CHICAGO. THE NEOCLASSICAL BEAUX-ART ARCHITECTURAL LANDMARK WAS DESIGNED BY ARCHITECTS MARSHALL & FOX. THE HOTEL WAS NAMED AFTER TIMOTHY BLACKSTONE, THE PRESIDENT OF CHICAGO AND ALTON RAILROAD, WHOSE MANSION ONCE STOOD ON THE SITE. APPROPRIATELY KNOWN AS THE "HOTEL OF PRESIDENTS", THE BLACKSTONE HAS HOSTED TWELVE U.S. PRESIDENTS, INCLUDING THEODORE ROOSEVELT, WARREN HARDING, JOHN F. KENNEDY AND RICHARD NIXON. THE FAMED, THE TALENTED & THE INFAMOUS ALSO FERQUENTED THE BLACKSTONE, SUCH AS KATHERINE HEPBURN, LOUIS ARMSTRONG AND AL CAPONE.

THE BLACKSTONE OPENED APRIL 16, 1910, WITH A GALA SUPPER PARTY HONORING OPERA LEGEND, ENRICO CARUSO, WHO HAD EARLIER PERFORMED AT THE AUDITORIUM THEATER. THAT ELEGANT DEBUT IN THE EDWARDIAN AGE OF HIGH SILK HATS AND FULL EVENING DRESSES SET A SINGULAR TONE AND AN INTERNATIONAL MYSTIQUE FOR THE BLACKSTONE WHICH WAS TO STAGE SCORES OF GLAMOROUS PARTIES AND NUMEROUS SIGNIFICANT POLITICAL AND CULTURAL EVENTS UNTIL ITS DEMISE.

THE DOWNTOWN CHICAGO HOTEL WAS SHUTTERED IN 1999 AFTER BEING OWNED BY THE MAHARISHI YOGI, THE GURU TO THE BEATLES, AND ACQUIRED BY SAGE HOSPITALITY IN 2006, A HOSPITALITY COMPANY BASED IN DENVER, TO TRANSFORM THE SHUTTERED LANDMARK INTO A WORLD-CLASS LUXURY HOTEL WITH A BENCHMARK \$128 MILLION RENOVATION. LOCATED IN THE HEART OF THE CITY'S ARTS AND THEATRE DISTRICT ON MICHIGAN AVENUE, ADJACENT TO THE WORLD CLASS MILLENNIUM PARK, THE BLACKSTONE REPRESENTS YET ANOTHER SIGNIFICANT DEVELOPMENT IN THE GROWTH OF CHICAGO'S CULTURAL MILE.

## GENERAL INFORMATION

# GENERAL INFORMATION

### *Special Services*

Our staff is pleased to assist you with any floral arrangements and will gladly recommend photographers, entertainment, and decor to enhance your event. Please consult with us as all signs, displays or decorations and their set-up are subject to prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel.

### *Banquet Menus*

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverage into the hotel, nor take banquet food with them after the meeting or event. We are at your service to custom design a menu and accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your Event Manager at least three weeks before your event, so that our entire staff may prepare to accommodate your needs.

### *Guarantees*

To best serve you and your guests, a final confirmation of attendance or “guarantee” is required by 11:00 a.m., 72 business hours prior to your event. This count may not be reduced with this time period; However, we will be prepared to serve 3% more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order. A \$250 service charge will be assessed on each buffet food function if attendance is less than 20 guests.

### *Pricing*

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order. A 24% service charge and 3% event fee is added to the quoted prices and the Illinois state tax is applied after the service charge has been added to the food and beverage total.

# CANCELLATION, PAYMENT, ETC.

## *Payment Policy*

Unless credit has been established with The Blackstone Hotel, payment must be received three business days before your function, based on the guaranteed number of guests. Your Sales Manager will be happy to provide you with further details on establishing credit.

## *Cancellation*

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event.

## *Diagrams*

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two weeks before your event.

## *Function Rooms*

Much of the success of your event depends on the atmosphere of your surroundings at The Blackstone Hotel. We understand this importance and we will work with you to achieve the overall experience you desire. We offer eleven function rooms and one ballroom to accommodate a wide range of events. The attendance you anticipate and the set-up your event requires are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's projections. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of rental fee. Same day function room set changes will incur a minimum fee of \$250. Illinois State tax and 24% service charge will be added to the quoted meeting room rental. The Blackstone Hotel is a smoke-free facility.

GENERAL INFORMATION

# SECURITY, PARKING, ETC.

## Audio Visual

Your in-house audio visual company is PSAV. Your Event Manager and PSAV On-Site Manager will be delighted to assist you with all your audio visual needs for your event at The Blackstone. Price lists are available upon request (any equipment brought into the hotel may be subject to appropriate charges). For a full list of services and pricing, please call 312-542-3626.

## Security

The Blackstone Hotel does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your Event Manager for the cost of this service.

## Parking

Valet Parking is available at the hotel and there are Self Park options nearby. Please contact your Sales Manager or Event Manager for parking options.

## Coat Room

The Blackstone Hotel will arrange for checkroom services for your function for a fee of \$200 per Coat Check Attendant. Please consult with your Event Manager for details.

# LIABILITIES, COMMUNICATION, ETC.

## Liabilities

You may be sure that The Blackstone Team will do everything to see that your event is a success. Occasionally, situations do occur beyond our control, such as accidents, government regulations, labor difficulties and food and beverage supplies, which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternate solution.

## Communication

Telephone services may be arranged through PSAV.

## Damages

The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

## Shipping and Receiving

Our Event Operations Department will be delighted to assist you with the return shipment of your packages. Please discuss with your Event Manager how you would like this charged to your organization. All packages are subject to shipping and handling charges. Packages may be delivered to the hotel three business days prior to your event. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

The Blackstone Hotel  
636 South Michigan Avenue  
Chicago, IL 60605  
Attention: (Name of Event Manager)  
(Name of Group or Event)  
(First Date of Event)  
Number of Boxes (i.e. 1 of 2)  
Please specify: Hotel Receiving

### One Time Handling Fees

0 - 10.0 LBS ..... \$5 PER BOX  
10.1 - 20.0 LBS ..... \$10 PER BOX  
20.1 - 50.0 LBS ..... \$15 PER BOX  
50.1 LBS OR MORE ..... \$30 PER BOX  
PALLET ..... \$150 EACH  
\*FIRST BOX IS COMPLIMENTARY