Event Menus and More · 2018
Welcome to Loews Chicago O’Hare Hotel

With more than 25 years of experience in top hotels and fine dining restaurants, Executive Chef Robert Oberschneider brings his extensive culinary background to Loews Chicago O’Hare Hotel.

Learning how to cook from his mother when he was seven years old, Chef Oberschneider became passionate about food and learning how to prepare meals for his family to enjoy at a young age. He began culinary school at just 16 years old where he became classically trained.

Chef Oberschneider’s culinary vision is inspired by his training in French cuisine as well as working in fine dining establishments in hotels, private clubs, and restaurants. Whenever possible, he uses organic produce and sources locally to utilize better product as well as reduce impact on the environment. His approach to menus incorporates his classical training with innovative twists to create elegant and refined meals that are approachable.

In his rare time spent outside the kitchen, Chef can be found working out at the gym, hiking or mountain biking the many trails of the Chicagoland area.

The following pages outline our selection of menus carefully designed by Chef Oberschneider and our Culinary Team at Loews Chicago O’Hare.

Our Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free and low carb/high protein items.

Robert Oberschneider
Executive Chef
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All food and beverage pricing is per person and subject to a 22% service charge and 11.25% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Breakfast Buffets
Freshly brewed regular and decaffeinated Seattle’s Best™ coffees and a selection of hot teas are included.

The Rise and Shine Breakfast*  58
Seasonal cubed fresh fruit
Very berry granola parfait with yogurt and wild berries
Steel cut oatmeal with raisins, brown sugar, walnuts
Chicago’s finest bagels with butter, regular and low-fat cream cheese and preserves
Fruit Danish and breakfast pastry
Chilled hard boiled eggs
Scrambled eggs
 challah French toast with maple syrup
Sausage links and smoked bacon

Healthy Living Continental  45
Bran and carrot spice muffins, date nut bread
Egg white, turkey bacon, low fat cheddar sandwich on English muffin
Very berry granola parfait with yogurt and wild berries
Seasonal cubed fresh fruit

Midwestern Farmers Breakfast  51
Seasonal cubed fresh fruit
Scrambled eggs with fresh herbs and scallions
Hickory smoked bacon and country style sausage
Wisconsin style potatoes with peppers and onions
Assortment of muffins, croissants, Danishes

Classic Continental  32
Seasonal cubed fresh fruit
Chicago’s finest bagels with butter, regular and low-fat cream cheese and preserves
Assortment of muffins, croissants, Danishes

*Additional $5.00 per person for groups under 30 guests
## Breakfast Stations

<table>
<thead>
<tr>
<th>Breakfast Station</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Smoked Salmon*</td>
<td>16</td>
</tr>
<tr>
<td>Flavored cream cheeses, traditional condiments, assortment of freshly baked bagels</td>
<td></td>
</tr>
<tr>
<td>Omelet Station*</td>
<td>15</td>
</tr>
<tr>
<td>Ham, cheddar, scallions, mushrooms, bell peppers, tomatoes, spinach, herbs, sausage, feta cheese</td>
<td></td>
</tr>
<tr>
<td>Build Your Own Parfait Bar</td>
<td>15</td>
</tr>
<tr>
<td>Vanilla yogurt, whole grain granola, dried cranberries, dried apples, raisins, strawberry compote, sliced almonds, toasted coconut, banana chips, mandarin orange segments</td>
<td></td>
</tr>
<tr>
<td>Charcuterie Platter</td>
<td>17</td>
</tr>
<tr>
<td>Selection of European style meats, cheeses, smoked ham, cured Italian style sausages, hard and soft cheeses mustards, horseradish spread, grape clusters, sliced baguettes</td>
<td></td>
</tr>
<tr>
<td>Bloody Mary Bar**</td>
<td>19</td>
</tr>
<tr>
<td>Spicy and regular Bloody Mary’s with all the fixings</td>
<td></td>
</tr>
<tr>
<td>Mimosa Station**</td>
<td>19</td>
</tr>
<tr>
<td>Sparkling wine with fresh squeezed orange juice, mango, peach and raspberry purees</td>
<td></td>
</tr>
<tr>
<td>Fresh Juices (Per Gallon)</td>
<td>68</td>
</tr>
<tr>
<td>Freshly squeezed orange, grapefruit, apple, cranberry juices</td>
<td></td>
</tr>
<tr>
<td>Hot Drinks (Per Gallon)</td>
<td>112</td>
</tr>
<tr>
<td>Seattle's Best Coffee™, decaf and hot teas</td>
<td></td>
</tr>
</tbody>
</table>

*Requires one culinary attendant per 75 guests at $150 for 1.5 hours service.
**Requires attendant. Price shown for per person, per hour.
Plated Breakfast
Freshly brewed regular and decaffeinated Seattle’s Best™ coffees and a selection of hot teas are included.

Chroma 38
Served with basket of breads

Starter Course:
Fresh fruit martini with honey and mint
or
Yogurt and strawberry parfait hinted with local flavor Rare Bird strawberry rhubarb preserves

Main Course:
Scrambled eggs with spinach and chives
Choice of: grilled honey baked ham, smoked bacon, pork sausage patties, turkey sausage links
O’Brien potatoes

Chicken apple sausage +3

Contrast 39
Served with skillet red potatoes with sweet onion and basket of breads

Starter Course:
Fresh fruit martini with honey and mint
or
Yogurt and strawberry parfait hinted with local flavor Rare Bird strawberry rhubarb preserves

Main Course:
Spinach broccoli quiche or quiche Lorraine
Choice of: turkey sausage links, grilled honey baked ham, smoked bacon, pork sausage patties

Chicken apple sausage +3

Brunch
Freshly brewed regular and decaffeinated Seattle’s Best™ coffees and a selection of hot teas are included.

Windy City Brunch 75
Freshly squeezed orange and grapefruit juice
Tropical fruit display with wild berries
Chicago gourmet bakery mini assorted muffins, turnovers, croissants, Danish
Sweet butter and fruit preserves
Scrambled eggs with fresh herbs and scallions
Smoked bacon and country sausage
Quiche Lorraine
Apple Danish soufflé with hazelnut crème and blood orange scented maple syrup
Potato onion pancakes with chive sour cream
Grilled marinated breast of chicken, tomato fennel relish, hinted with tarragon and lemon (GF)
Grilled mahi mahi with cantaloupe and honeydew melon salsa (GF)
Grilled asparagus with roasted cherry tomatoes (GF)

Enhancements
Enhance your brunch with a carving station or omlet station, your conference and catering managers will be happy to make arrangements.

GF: Gluten-Free
Breakfast Enhancements
À la carte selections must be ordered at 100% of the guarantee.

Breakfast Sandwiches 8
Bistro Egg Sandwich
pork sausage, sweet onion, roasted pepper, buttermilk biscuit

Honey Ham, Egg, and Wisconsin Cheddar Cheese Breakfast Sandwich
bagel, croissant or English muffin

Breakfast Burrito
country sausage and cheese, served with garden salsa

Crobatta Sandwich
egg, brie cheese, spinach

Breakfast Favorites
Scrambled Eggs 7

Warm Buttermilk Biscuits with Country Style Sausage Gravy 8

Classic French Toast with Strawberry Peach Compote 7

Pancakes with Butter, Warm Maple Syrup 6

Belgian Waffles with Chantilly Cream, Strawberry Compote 8

Quiche Lorraine or Spinach and Roasted Sweet Pepper 6

Breakfast Meats
Hickory smoked bacon 8

Grilled pit ham 7

Turkey sausage 7

Country style sausage 7

Chicken apple sausage 8

Healthy Options
Hot Oatmeal with Dried Fruit, Pecans, Brown Sugar 5

Assorted Cereals with Milk 5

Whole Seasonal Fruit 4

Assortment of Fruit Yogurts 5

Oikos Greek Style Yogurt (Non-GMO) 7

Granola with Dried Fruits and Milk 7

Smoothies (Non-GMO) 6
green apple and kale, strawberry banana or blueberry

Berry and Granola Parfait (small) 4

Berry and Granola Parfait (large) 7

Seasonal Fresh Fruit
Sliced Fresh Fruit Garnished with Seasonal Berries 9

Diced Fruit Salad 6

Fruit Kabobs 7

Freshly Squeezed Juice (Per Gallon) 68
orange, grapefruit, apple or cranberry

Cold Pressed Juices 10
minimum of 25 orders with 72 hour notice
All food and beverage pricing is per person and subject to a 22% service charge and 11.25% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Breaks
Freshly brewed regular and decaffeinated Seattle’s Best™ coffees, a selection of hot teas, assorted sodas, and bottled water are included.

The Terminal
Choice of Three  24
Choice of Four  27
Choice of Five  30

Raw almonds
Dried papaya spears
Roasted pumpkin seeds
Banana chips
Dried apricots
Cajun snack mix
Yogurt pretzels
Chocolate covered peanuts

Served with local flavor Filbert’s Old Time Root Beer

Sweet and Salty  24
New York style, chocolate and key lime “low calorie” cheesecake martini's served with fresh strawberries, dried cranberries, chopped raw almonds, toasted coconut, shaved dark chocolate

Plain buttered and cheddar cheese popcorn

Garrett’s Popcorn  26
A Chicagao tradition since 1949, butter and traditional mix popcorn

Build Your Own Parfait Bar  23
Vanilla yogurt, whole grain granola, dried cranberries, dried apples, raisins, strawberry compote, sliced almonds, toasted coconut, banana chips, mandarin orange segment

Bucktown  30
Chocolate covered peanuts
Pineapple, strawberry salad with hint of honey and mint
Granola bars
Seasonal whole fruit
Gourmet crudité served with dip trio pesto sour cream, natural hummus, fat free ranch
Vitamin Waters

Filbert’s Root Beer Float with Homers Ice Cream  20
Assorted flavored root beers, traditional, orange, grape, cream soda served with Chicago’s own *Homers* vanilla bean ice cream, whipped cream, maraschino cherries, flaked chocolate (GF)

* Ice cream attendant required. $150 per 100 guests.
GF: Gluten-Free
Orchard Break  25
(Minimum 25 guests)
Mini apple muffins and apple fritters
Dried apple rings
Chilled apple cider
Red Delicious, Granny Smith, Gala apples

Chill and Unwind Smoothie Bar  22
Strawberry banana, kale green apple, passion fruit smoothies (Non-GMO)
Smoothie toppings include: dried cranberries, shredded coconut, dried sliced bananas, granola, chocolate shavings

Streeterville  28
Individual bags of flavored “The Better Chip” (GF, V, Non-GMO)
Assorted candy bars
Santa Fe Southwest spicy snack mix
Gummy bears
M&M’s
Smoked almonds

Wrigley  29
Nacho chips with warm cheddar cheese sauce and jalapeños
Soft pretzel sticks with yellow mustard and stadium mustard
Cracker Jack®
Ice cream bars and ice cream sandwiches
Dry roasted peanuts
Local flavor Filbert’s Root Beer

Hyde Park  30
Imported cheeses with artisan breads
Mini French macaroons
Dried fruits, mixed nuts, strawberry martini chantilly cream
Grape clusters
Assorted miniature scones with butter and preserves
Flavored coffee syrups

Chocoholic Break  29
Chocolate espresso beans
Chocolate pretzels
Chocolate coated toffee
Chocolate raisins
Assorted flavored fair trade chocolates
Chilled chocolate milk
Hot chocolate with marshmallows (available November—March)

GF: Gluten-Free / V: Vegetarian
Beverages
Sparkling and Still Mineral Waters 6
Soft Drink Assortment 6
Vitamin Water and Energy Drinks 7
Bottled Fruit Drinks 7
Cranberry, Tomato, or Apple Juice (Per Gallon) 68
Fresh Squeezed Orange or Grapefruit Juice (Per Gallon) 68
Seattle’s Best Coffee™ Regular or Decaffeinated Coffee (Per Gallon) 112
Selection of Hot Teas (Per Gallon) 112
Iced Tea or Freshly Squeezed Lemonade (Per Gallon) 68
Local Favorite Filbert’s Old Time Root Beer 6

Snack Items
House Baked Jumbo Cookies (Per Dozen) 55
Mini Petit Fours and Pastries (Per Dozen) 60
Fudge Chocolate Brownies (Per Dozen) 55
Candy Bar Assortment (Per Dozen) 54
Granola Bar Assortment (Per Dozen) 54
Kind Bars (Per Dozen) 68
Cliff Bars (Per Dozen) 68
Jumbo Soft Pretzels Sticks with Mustard (Per Dozen) 53
Local Favorite, Assorted Veruca Chocolates (Per Dozen) 72
Fancy Mixed Nuts (Per Pound) 53
Southwest Snack Mix (Per Pound) 34
Individual Bags of Trail Mix 6
Individual Bags of Kettle® Brand Chips 6
Individual Bags of Pretzels 6
Cheese Popcorn 6
Gold and Blue Tortilla Chips with Garden Salsa 7
Add guacamole +4
Biscotti or Scones (Per Dozen) 52
Gourmet Mini Cupcakes (Per Dozen) 57
Sliced Fresh Fruit Garnished with Seasonal Berries 9
Gourmet Vegetable Crudité 13
Red pepper, garlic hummus, ranch dill dips
Display of International and Domestic Cheeses and Crackers 16
Chocolate Covered Strawberries (Per Dozen) 55
Assorted Tea Sandwiches (Per Dozen) 52
Selection of Ice Cream Bars (Per Dozen) 51

GF: Gluten-Free / V: Vegetarian / SF: Sugar Free / FF: Fat Free
Breakfast Buffet  00
Plated Breakfast 00
Brunch 00

All pricing is per person and subject to 18% service charge, 6% administrative fee and applicable New York sales tax. Menus subject to change. Minimum of 10 guests for buffets.

Lunch

Lunch Buffets 26
Plated Lunch 32

All food and beverage pricing is per person and subject to a 22% service charge and 11.25% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
Lunch Buffets
Priced per person. All Buffets are served with Seattle’s Best Coffee®, decaf and hot teas or freshly brewed Ice Tea.

Monday “Buffet of the Day” | Manet 63
Mediterranean Seafood Bouillabaisse (GF)

Bibb lettuce, watercress, radicchio salad with red beets, avocado, watermelon radish, pistachios, goat cheese, blood orange vinaigrette (GF, V)

Baby arugula and frisee salad with marinated celery root, artichoke hearts, tart apples, baby Yukon potato, asparagus, truffle oil vinaigrette (GF, V)

Oven roasted brussels sprouts, cauliflower, carrots, chardonnay infused roasted garlic olive oil (GF, V)

French bistro style potatoes browned butter, parsley, roasted scallions (GF)

Seared chicken breast topped with oyster mushrooms, sun dried tomatoes, niçoise olives, natural reduction with thyme and aged marsala (GF)

Braised salmon with Belgian endive, shaved fennel, tomato relish with dill (GF)

Chocolate cups with assorted mousses and assorted mini French macaroons

Enhancement +9
Burgundy beef tenderloin tips, button mushrooms, roasted sweet bell pepper trio (GF) (Minimum 30 guests)

Tuesday “Buffet of the Day” | Stella 64
Garden Vegetable, Bean Barley Soup (V)

Hydroponic bibb lettuce, baby red romaine, asparagus, hearts of palm with rainbow micro greens, lemon dill vinaigrette (GF, V)

English cucumber with red onion, cherry tomatoes, avocado, basil infused grape seed oil vinaigrette (GF, V)

Roasted tri-color bell pepper salad with wilted kale, quinoa, kidney beans, lima beans, lemon tahini dressing (V)

Steamed brown rice pilaf with garden vegetables (GF, V)

Grilled mahi mahi in saffron broth hinted with tarragon, braised fennel, leeks (GF)

Citrus marinated chicken breast marinated with basil infused olive oil, capers, roasted diced tomatoes (GF)

Sugar-free double chocolate mousse and sliced melons, pineapple, seasonal berries

Enhancement +8
Grilled marinated flank steak chimichurri arugula, and roasted grape tomato salad (GF) (Minimum 30 guests)

GF: Gluten-Free / V: Vegetarian

*$5 discount will be applied if the “Buffet of the Day” is selected. Does not apply to groups that have already received a food and beverage discount per contract

**Groups under 30 person minimum may select the buffet of the day selection only
Wednesday “Buffet of the Day” | DaVinci 65

Tomato, cabbage and escarole soup with cannellini beans and roasted turkey (GF)

Italian style chopped salad with romaine, arugula, scallions, red and green pepper, roma tomato, kalamata olives, crumbled gorgonzola cheese, lemon oregano vinaigrette (GF, V)

Caprese salad with cracked black peppercorns and basil (GF, V)

Antipasto salad with rotini, genoa salami, prosciutto ham, provolone, pecorino Romano cheese, bell peppers, mixed olives, red onion

Balsamic marinated eggplant steak, roasted portabella mushroom, seared leeks, spicy tomato sauce (GF, V)

Italian style roasted wedge potatoes with garlic and parmesan (GF, V)

Filet of Atlantic cod garnished with pan seared calamari and sweet roasted peppers in garlic infused lime oil (GF)

Sautéed chicken breast with white wine, lemon, artichokes, sun dried tomato, capers, arugula and fresh basil (GF)

Tiramisu squares and strawberry tarts

Enhancement +6

Baked orechetti pasta layered with grilled eggplant, zucchini, roasted onion, smoked mozzarella, spicy marinara sauce (V)

(Minimum 30 guests)

Thursday “Buffet of the Day” | Aria 64

Roasted corn and vegetable soup with wild rice (GF, V)

Classic nicoise salad with tuna, green beans, boiled eggs, tomatoes, red onion, potatoes, olives and capers, champagne vinaigrette (GF)

Baby spinach salad, candied pecans, blue cheese, slivered apples, dried cranberries, avocado, minced green onion, peach lavender dressing (Made with locally sourced Rare Bird Preserves) (GF, V)

Green beans with lemon infused olive oil, roasted carrots, turnips with thyme and sage (GF, V)

Baked cavatappi pasta with Vermont cheddar, pecorino Romano cheeses (V)

Braised beef tenderloin tips bourguignon with green peppers, cremini mushrooms (GF)

Baked superior white fish with roasted cherry tomatoes, gold beets, lemon chive butter (GF)

Carrot cake and banana mousse tarts

Enhancement +8

Sun dried tomato and garlic rubbed chicken breast with rosemary marsala sauce $8 per person (Minimum 30 guests)

GF: Gluten-Free / V: Vegetarian
Friday “Buffet of the Day” | Taste of Chicago

Midwestern pot roast soup with vegetables, potatoes, roasted tomato broth (GF)

Greek town tossed salad with garlic herb vinaigrette (GF, V)

Creamy potato salad with roasted onions, bell pepper trio, smoked bacon
Bacon may be omitted on request (GF)

Sliced thin crust pizza with assorted toppings and vegetarian

Italian beef sandwiches with hot and sweet peppers and giardiniera

Chicago style Maxwell Street Beef Polish Sausage, grilled onions, sport peppers, brown mustard

Eli’s Cheesecake and decadent chocolate layer cake

Enhancement

Greek town gyros with pita flat bread, tomatoes, red onion, tzatziki sauce (Minimum 30 guests)

Power Lunch*

(Máximum 200 guests)
Selections are served chilled and composed, ideal for a working lunch.

Baby arugula salad, red oak salad, grape tomatoes, English cucumber, goat cheese, basil pesto vinaigrette. (GF, V)
Rare tenderloin of beef, horseradish aioli (GF)

Poached Norwegian salmon, mango papaya relish (GF)
Orzo with tri-color roasted peppers and scallions (V)
Medley of berries and chocolate truffle

Rosemont Sandwich Buffet

Soup du Jour
Coleslaw with Granny Smith apple, dry roasted peanut, carrot, red cabbage, cider vinaigrette (GF, V)

Cheese tortellini pasta salad, sweet bell pepper trio, red onion, escarole lettuce, Italian herb dressing (V)

Mixed greens salad with creamy garlic chive dressing and sun dried tomato vinaigrette (GF, V)

Sandwiches

Turkey Italian Style
Oven roasted turkey with Havarti cheese, tomatoes, arugula, roasted red pepper, basil aioli, on sliced Italian bread

Mediterranean
Grilled zucchini, sweet red pepper, eggplant, mushroom, arugula, basil, garlic aioli on grilled pita bread (V)

Chicago Style Chilled Italian Beef
Italian style shaved rare roast beef, roasted sweet green peppers and onions, Chicago style giardiniera peppers, Italian aioli, crusty baguette

Wisconsin Honey Glazed Ham
Honey coated baked country ham, smoked gouda cheese, caramelized red onion, chunky roasted red pepper, spread, hearty seeded rye bread

Coastal Wrap
Albacore tuna salad on French baguette bread, red leaf lettuce, shaved roma tomatoes

Dessert
Chocolate chip cheesecake

Vanilla torte

*Vegetarian option available on request.

GF: Gluten-Free / V: Vegetarian
Plated Lunch

Freshly brewed regular and decaffeinated Seattle’s Best™ coffees and a selection of hot teas. Multiple choice meals will be served with same choice of starter, starch, vegetable and dessert.

Plated Lunch

**Starter**
- Roasted butternut squash soup (GF, V)
- Roasted tomato soup with fresh basil (GF, V)
- Sicilian vegetable soup (GF, V)
- Caprese salad with mizuna greens, vine ripened tomatoes, fresh Mozzarella, basil, cracked black pepper, white balsamic vinaigrette (GF, V)
- Athenian salad with romaine lettuce, marinated peppers, red onions, artichoke hearts, kalamata olives, feta, oregano vinaigrette (GF, V)
- Baby mesclun greens salad with English cucumber, marinated roma tomatoes, roasted almonds, orange tarragon vinaigrette (GF, V)

**Entrée***

- Char Grilled Marinated Double Chicken Breast 53
  Melon salsa, sweet pimento, asparagus and carrots, confetti rice with cilantro (GF)

- Herb Rubbed Top Sirloin Steak 58
  Rosemary and black pepper cabernet sauce, roasted red peppers button mushrooms, green beans, fingerling potatoes with thyme and garlic (GF)

- Dill Marinated Baked Atlantic Salmon 56
  Grapefruit and mandarin orange relish, roasted grape tomatoes, steamed asparagus, sweet bell pepper, basil risotto (GF)

- Cavatappi Pasta 45
  Mushroom medley, zucchini, yellow squash, roasted bell peppers, roma tomato, pomodoro sauce, smoked gouda cheese (V)

Dessert

- Double fudge flourless chocolate cake and raspberry compote
- Choice of one: Lemon, raspberry or mango sorbet with marinated berries, choose one flavor (GF)
- Grand Marnier cheesecake with mandarin orange compote
- Trio of petite fruit tart, chocolate opera cake, vanilla napoleon

*Split entrée add $3 per guest

GF: Gluten-Free / V: Vegetarian
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## Passed Hors d’Oeuvres

Minimum 50 pieces per order.

### Chilled Hors d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mediterranean Antipasto Skewer (GF, V)</td>
<td>7</td>
</tr>
<tr>
<td>Rare Beef Tenderloin On Crostini, Horseradish Cream</td>
<td>7</td>
</tr>
<tr>
<td>Citrus And Dill Smoked Salmon, Whipped Horseradish Cheese, Dark Rye</td>
<td>7</td>
</tr>
<tr>
<td>Whole Chilled Shrimp with Sriracha Horseradish Sauce (GF)</td>
<td>8</td>
</tr>
<tr>
<td>Smoked Chicken with Mango Relish in a Phyllo Cup</td>
<td>6</td>
</tr>
<tr>
<td>Vegetarian Sushi Rolls With Avocado, Cucumber, Carrot, Soy Dipping Sauce (Minimum 100 Pieces) (V)</td>
<td>7</td>
</tr>
<tr>
<td>Boursin Cheese, Apple, Walnut on Crostini (V)</td>
<td>5.5</td>
</tr>
<tr>
<td>Traditional Bruschetta With Roma Tomato, Fresh Mozzarella, Basil (V)</td>
<td>5.5</td>
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</tbody>
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### Hot Hors d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chipotle Steak and Bell Pepper Churrasco Skewer (GF)</td>
<td>7</td>
</tr>
<tr>
<td>Miniature Crab Cake, Cilantro and Lime Aioli</td>
<td>7</td>
</tr>
<tr>
<td>Coconut Lobster Skewer, Sweet Chili Sauce</td>
<td>8</td>
</tr>
<tr>
<td>Steamed Chicken and Vegetable Pot-Stickers, Ginger Shoyu Dip</td>
<td>7</td>
</tr>
<tr>
<td>Artichoke and Parmesan Croquette Lemon Dill Yogurt Dip</td>
<td>6</td>
</tr>
<tr>
<td>Spanakopita (V)</td>
<td>5.5</td>
</tr>
<tr>
<td>Skewered Saltimbocca Bites with Prosciutto, Chicken, Sage (GF)</td>
<td>7</td>
</tr>
<tr>
<td>Teriyaki Beef and Peapod Spring Roll, Sweet Chili Sauce</td>
<td>6</td>
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## Buffet Stations

### Display

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Almond Baked Brie</td>
<td>180</td>
</tr>
<tr>
<td>Almond baked brie with artisan bread, crackers, sliced apples (V) (serves 15-20 people)</td>
<td></td>
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<tr>
<td>Sushi and Maki*</td>
<td>675</td>
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<tr>
<td>Salmon, spicy tuna, yellow tail, california rolls, wasabi, soy sauce, pickled ginger (V) (100 pieces per display)</td>
<td></td>
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<tr>
<td>Vegetable Crudité</td>
<td>13</td>
</tr>
<tr>
<td>Vegetable Crudité with avocado dip, hummus, fat free ranch dill dip (GF, V)</td>
<td></td>
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<tr>
<td>Cheese Display</td>
<td>16</td>
</tr>
<tr>
<td>Imported and domestic cheeses with grapes and dried fruit (GF, V)</td>
<td></td>
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<tr>
<td>Medit Charcuterie</td>
<td>20</td>
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<tr>
<td>Italian selection of artisan style cured sausages and meats, pecorino and asiago cheeses, with artisan breads and condiments</td>
<td></td>
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<tr>
<td>Seven Seas</td>
<td>725</td>
</tr>
<tr>
<td>Seven seas jumbo gulf shrimp, alaskan snow crab claws, seasonal oysters, seafood ceviche shooters, traditional cocktail sauce, horseradish, lemon and shallot vinaigrette (GF) (100 pieces per display)</td>
<td></td>
</tr>
<tr>
<td>Seven Seas Enhancement*</td>
<td>375</td>
</tr>
<tr>
<td>Ice carving bowl</td>
<td></td>
</tr>
<tr>
<td>Three orders of seven seas for best display</td>
<td></td>
</tr>
</tbody>
</table>

*Priced per display

GF: Gluten-Free / V: Vegetarian
Stations

The Market 19
Baby greens, english cucumber, roma tomato, julienne carrots with lemon thyme vinaigrette (GF, V)
Traditional spinach salad, mushrooms, red onion, crisp bacon, with dark balsamic dressing (GF, V)
Marinated English cucumber, tomato, red onion, kalamata olive (GF, V)
Middle Eastern fattoush salad (V)
Basket of raw vegetables with assorted dips (GF, V)

Slider 24
Angus beef, pulled barbeque pork, crisp atlantic cod medallions
Tangy tartar sauce, sriracha and tomato ketchup, sliced dill pickles, shredded lettuce
Fresh baked brioche rolls
Seasoned potato wedges

Scampi 28
Seared large scampi with garlic, white wine, shallots (GF)
(Four pieces per person)
Assortment of dipping sauces to include: cilantro infused red pepper oil, cajun remoulade sauce with horseradish essence sriracha red pepper aioli, tequila infused cocktail sauce

Mediterranean 20
Grilled vegetables with balsamic marinade
Olives and feta cheese, hummus, baba ghanoush
Spinach and phyllo puffs (contains gluten)
Stuffed grape leaves with rice, onions, mint
Middle Eastern flatbreads, crackers, pita (V)

Sicilian Pizza  18
Choose Three Pizza Varieties:
Three cheese, pepperoni, sausage, vegetarian, shrimp and pesto, ham pineapple and scallion, mushroom trio with roasted garlic, spinach and broccoli, Buffalo chicken and pepper jack cheese

Cantonese  22
Based on Five Pieces Per Person.
Assorted Dim Sum in Steamer Baskets to Include:
Shrimp and vegetable shumai, premium chicken dumplings
Sriracha, beef and mango skewer (GF)
Chilled spicy udon noodle salad (V)
Vegetable spring rolls
Peking duck satays with local flavors
Rare Bird Preserves (GF)
Cranberry clementine glaze
Ginger soy sauce, hoisin sauce, sweet chili sauce

*Genovese 25
Choice of Two Pastas:
Cheese tortellini, farfalle, whole wheat penne, cavatappi

Choice of Two Sauces:
Pomodoro, white wine and garlic cream, basil pesto, fresh herb infused extra virgin olive oil

Accompaniments:
Sliced artichoke hearts, sliced scallions, marinated grilled chicken, portobella mushrooms, steamed broccoli tips, roasted peppers, fresh grated parmesan cheese, assorted sliced artisan breads

*A Culinary attendant is optional. One is required per 75 attendees. $150 per 90 minutes of service.

GF: Gluten-Free / V: Vegetarian
## Attended Stations

### Carving Stations

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted Boneless Turkey Breast</strong></td>
<td>315</td>
</tr>
<tr>
<td>with dried apple and cranberry compote,</td>
<td></td>
</tr>
<tr>
<td>natural herb jus and rolls</td>
<td></td>
</tr>
<tr>
<td>(Serves 25 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Whole Roasted Turkey</strong></td>
<td>315</td>
</tr>
<tr>
<td>with cranberry orange compote, natural</td>
<td></td>
</tr>
<tr>
<td>jus and sage reduction, rolls</td>
<td></td>
</tr>
<tr>
<td>(Serves 40 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Baked Norwegian Salmon Pike and Lobster</strong></td>
<td>315</td>
</tr>
<tr>
<td>Mousse</td>
<td></td>
</tr>
<tr>
<td>flaky pastry Saffron dill chardonnay</td>
<td></td>
</tr>
<tr>
<td>cream sauce</td>
<td></td>
</tr>
<tr>
<td>(Serves 20 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Whole Honey Baked Cured Ham</strong></td>
<td>350</td>
</tr>
<tr>
<td>Apple, sweet onion and pineapple chutney,</td>
<td></td>
</tr>
<tr>
<td>gourmet mustards and petite rolls</td>
<td></td>
</tr>
<tr>
<td>(Serves 40 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Steamship Round of Beef</strong></td>
<td>1,050</td>
</tr>
<tr>
<td>with bordelaise sauce, creamed horseradish,</td>
<td></td>
</tr>
<tr>
<td>gourmet mustard duet, rolls</td>
<td></td>
</tr>
<tr>
<td>(Serves 150 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Inside Round of Beef</strong></td>
<td>475</td>
</tr>
<tr>
<td>Dijonaise sauce, rolls, whole grain</td>
<td></td>
</tr>
<tr>
<td>mustard demi sauce</td>
<td></td>
</tr>
<tr>
<td>(Serves 60 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Tenderloin of Beef</strong></td>
<td>525</td>
</tr>
<tr>
<td>Sage merlot mushroom sauce, red wine</td>
<td></td>
</tr>
<tr>
<td>tarragon aioli, rolls</td>
<td></td>
</tr>
<tr>
<td>(Serves 15 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Prime Rib of Beef</strong></td>
<td>600</td>
</tr>
<tr>
<td>Fresh tyme, cracked black pepper and</td>
<td></td>
</tr>
<tr>
<td>roasted garlic, served with a</td>
<td></td>
</tr>
<tr>
<td>creamed horseradish and roasted shallot</td>
<td></td>
</tr>
<tr>
<td>cabernet sauce</td>
<td></td>
</tr>
<tr>
<td>(Serves 25 guests)</td>
<td></td>
</tr>
</tbody>
</table>

### Dessert Stations

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chocolate Fountain</strong></td>
<td>18</td>
</tr>
<tr>
<td>Choice of eight selections:</td>
<td></td>
</tr>
<tr>
<td>Strawberries, pineapple,</td>
<td></td>
</tr>
<tr>
<td>apple wedges, pound</td>
<td></td>
</tr>
<tr>
<td>cake, marshmallows,</td>
<td></td>
</tr>
<tr>
<td>shortbread cookies,</td>
<td></td>
</tr>
<tr>
<td>pretzel rods, bananas,</td>
<td></td>
</tr>
<tr>
<td>dried apricots, peanut</td>
<td></td>
</tr>
<tr>
<td>butter cookies, oreo</td>
<td></td>
</tr>
<tr>
<td>cookies, crispy rice and</td>
<td></td>
</tr>
<tr>
<td>marshmallow treats</td>
<td></td>
</tr>
<tr>
<td>(Minimum 100 guests)</td>
<td></td>
</tr>
<tr>
<td><strong>Sweet Table</strong></td>
<td>19</td>
</tr>
<tr>
<td>Choice of eight selections:</td>
<td></td>
</tr>
<tr>
<td>Baked brown butter custard</td>
<td></td>
</tr>
<tr>
<td>tart with raspberries</td>
<td></td>
</tr>
<tr>
<td>Assorted mousse tarts</td>
<td></td>
</tr>
<tr>
<td>Mini tiramisu</td>
<td></td>
</tr>
<tr>
<td>Espresso ganache tart</td>
<td></td>
</tr>
<tr>
<td>Mini flourless chocolate</td>
<td></td>
</tr>
<tr>
<td>cake</td>
<td></td>
</tr>
<tr>
<td>Pastry cream filled</td>
<td></td>
</tr>
<tr>
<td>choux pastry</td>
<td></td>
</tr>
<tr>
<td>Raspberry ganache tart</td>
<td></td>
</tr>
<tr>
<td>Vanilla sour cream</td>
<td></td>
</tr>
<tr>
<td>cheesecake square</td>
<td></td>
</tr>
<tr>
<td>Hazelnut pear squares</td>
<td></td>
</tr>
<tr>
<td>Miniature cupcakes</td>
<td></td>
</tr>
<tr>
<td>Miniature cannoli</td>
<td></td>
</tr>
<tr>
<td>Baklava triangles</td>
<td></td>
</tr>
<tr>
<td>Chocolate truffle tarts</td>
<td></td>
</tr>
<tr>
<td>Fresh fruit display</td>
<td></td>
</tr>
<tr>
<td>(Four pieces per guest)</td>
<td></td>
</tr>
<tr>
<td><strong>Gelato Cart</strong></td>
<td>12</td>
</tr>
<tr>
<td>Old fashioned neighborhood</td>
<td></td>
</tr>
<tr>
<td>cart with attendant</td>
<td></td>
</tr>
<tr>
<td>Served with six flavors</td>
<td></td>
</tr>
<tr>
<td>of gelato: Chicago pot</td>
<td></td>
</tr>
<tr>
<td>hole (Rocky Road), frutti</td>
<td></td>
</tr>
<tr>
<td>di bosco, Italian vanilla,</td>
<td></td>
</tr>
<tr>
<td>pistacio Sicilia, tiramisu,</td>
<td></td>
</tr>
<tr>
<td>limone. Limited availability. Please check with your conference manager in advance.</td>
<td></td>
</tr>
<tr>
<td>(Minimum 150 guests)</td>
<td></td>
</tr>
</tbody>
</table>
Reception Package
Needs to be guaranteed for 100% of the group.

Loews Chicago O’Hare Signature Cocktail Party  80
Includes Hot and Cold Hors d’Oeuvres (Four Per Person),
Carving Station and Two Specialty Stations
Minimum of 75 guests

Chipotle steak and bell pepper churrasco skewer (GF)
Miniature crab cake, cilantro, lime aioli
Mediterranean antipasto skewer (GF, V)
Smoked chicken with mango relish in a phyllo cup

Mediterranean Station
Grilled vegetables with balsamic marinade (GF, V)
Olives and feta cheese, hummus, baba ghanoush (GF, V)
Spinach and phyllo puffs (V)
Stuffed grape leaves with rice, onions, mint (GF, V)
Middle Eastern flatbreads, crackers, pita

Genovese Station*
Choice of Two Pastas:
Cheese tortellini, farfalle, whole wheat penne, cavatappi

Choice of Two Sauces:
Pomodoro, white wine and garlic cream, basil pesto, fresh herb
infused extra virgin olive oil

Accompaniments:
Sliced artichoke hearts
Sliced scallions
Marinated grilled chicken
Portobella mushrooms
Steamed broccoli tips
Roasted peppers
Fresh grated parmesan cheese
Assorted sliced artisan breads
Served with artisan rolls and butter

Carving Station**
Attendant Required

Choice of One:
Roasted boneless turkey breast with dried apple and
cranberry compote, natural herb jus and rolls
or
Inside round of beef, whole grain mustard demi sauce

GF: Gluten-Free / V: Vegetarian
*Attendant is optional
**Attendant is required
Attendant fees are $150 for 90 minutes of service
Dinner

All food and beverage pricing is per person and subject to a 22% service charge and 11.25% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

Dinner Buffets 46
Plated Dinner 49
Dinner Buffets
Freshly brewed regular and decaffeinated Seattle’s Best™ coffees, a selection of hot teas, rolls and butter are included.

Orchard Field Buffet

Traditional Caesar salad with roasted herbed tomatoes, pecorino romano cheese, herbed focaccia croutons (V)
Mesclun greens with marinated roma tomatoes, English cucumbers, carrot gauftrette, white wine basil vinaigrette (GF, V)
Three bean salad, diced tomato, green onion, cucumber and avocado, cumin cilantro vinaigrette (GF, V)
Country style Yukon gold mashed potatoes (GF)
Wisconsin wild rice blended with carrots, celery and sweet onion (GF, V)
Steamed broccolinni, cauliflower buds, honey carrots, chive butter (GF, V)
Basil and lemon chicken with marinated artichokes and roasted grape tomatoes, madeira reduction (GF)
Farm raised Atlantic salmon lightly dusted with cracked black pepper, cucumber, tomato, capper relish (GF)
Midwestern pan seared sirloin steak, roasted portobello mushrooms and shallots, whole grain mustard cabernet sauce (GF)
Chef’s choice of sweet table and sliced fresh fruit

The Ashburn Buffet
Arugula salad with French green beans and radishes, mandolin carrots, red onion, tarragon vinaigrette (GF, V)
Bibb lettuce salad with chilled asparagus, red and yellow tomato relish, basil balsamic infused olive oil (GF, V)
Caprese salad with baby arugula, cracked black pepper, basil infused olive oil (GF, V)
Home style whipped potatoes hinted with sour cream and chives (GF, V)
Shiitaki mushroom and leek polenta cakes (GF, V)
Jumbo asparagus with red Swiss chard, carrots, lemon garlic butter (GF, V)
Herb crusted filet mignon, light caraway rye and fresh thyme crouton, merlot and roasted garlic reduction
Sautéed mahi mahi with melon and papaya salsa (GF)
Grilled herbated chicken with roasted bell pepper trio and natural reduction with sage (GF)
Chef’s choice of sweet table and sliced fresh fruit

GF: Gluten-Free / V: Vegetarian
Plated Dinner

Freshly brewed regular and decaffeinated Seattle’s Best™ coffees, a selection of hot teas, rolls and butter are included.

The O’Hare Buffet

Baby spinach salad with shiitake mushrooms, plum tomato slices, chopped egg, shaved vidalia onion, cider and chive vinaigrette (GF, V)
Baby greens salad with English cucumber, marinated roma tomatoes, roasted almonds, orange tarragon vinaigrette (GF, V)
Wild rice and edamame salad with dried cranberries, almonds, arugula, scallions, sesame seeds, julienne carrot and lemon vinaigrette (GF, V)
Duchess potatoes with chives and romano cheese (GF, V)
Trio of root vegetables with roasted red pepper and sage (GF, V)
Farfalle pasta broccoli buds, carrot, asparagus, red pimento, garlic infused extra virgin olive oil (V)
Dry rubbed grilled flank steak with chimichurri sauce, roasted tomatillos and cherry tomatoes (GF)
Grilled yellow fin tuna with a sweet ginger soy glaze and crisp Asian vegetables (GF)
Seared breast of chicken with roasted tomato emulsion hinted with lemon and capers (GF)
Chef’s choice of sweet table and sliced fresh fruit

Enhancements

Potato and Fennel with Leeks and Sage (GF, V) 6
Forest Mushroom Broth, Sherry Reduction and Root Vegetable Brunoise (GF, V) 7
Rock Shrimp Bisque with Cognac (GF) 8
Creamy Roasted Tomato, Applewood Smoked Bacon (GF, V) 7
Cream of Roast Garlic and Vidalia Onion (GF, V) 6

GF: Gluten-Free / V: Vegetarian / DF: Dairy Free

Plated Dinner

Choice of one from each course. Multiple choice meals will be served with Chef’s choice of starter, starch, vegetable selection and dessert.

Starters

Baby greens, hearts of palm, pink grapefruit, cherry tomatoes, blood orange vinaigrette (GF, V)
Cream of artichoke soup with lemon and toasted hazelnut (GF, V)
Spinach salad with poached anjou pear, dried cranberries, glazed walnuts, cherry tomatoes, honey lemon vinaigrette (GF, V)
Midwest corn chowder with Wisconsin wild rice (GF, V)
Wedge of romaine lettuce, boiled eggs, feta cheese, red onion, thick sliced tomatoes, Italian vinaigrette (GF, V)
Tuscan vegetable soup with faro (V)

Second Starter +10

Sides

Choice of Two:
Steamed broccolini and carrots with basil butter (GF, V)
Whipped horseradish potatoes (GF, V)
Asparagus and baby carrots (GF, V)
French green beans with roasted julienne peppers (GF, V)
Roasted baby Yukon gold potatoes with thyme and garlic (GF)
Dauphinoise potato cake (GF, V)
Entrées
Seared Filet Mignon 84
with truffle merlot sauce (GF)

Stuffed Breast of Chicken 58
Spinach, leeks, shiitake mushrooms, red bell pepper sauce

Sautéed Sea Bass 85
Lightly creamed prawns and saffron (GF)

Seared Salmon Rubbed with Dill and Citrus Zest 68
Papaya and melon relish (GF)

Grilled White Balsamic Marinated Portabella Mushroom 48
Eggplant steak, zucchini, yellow squash, roasted bell pepper trio, asparagus, baked Roma tomato with spinach and artichoke (GF, V)

Desserts
Choice of One:
Sorbet duet with medley of marinated berries (GF)
Eli’s cheesecake with trio of berries
Chocolate butter crème torte, dark cherry compote
Fresh fruit tart with Grand Marnier Anglaise sauce

GF: Gluten-Free / V: Vegetarian / DF: Dairy Free
All food and beverage pricing is per person and subject to a 22% service charge and 11.25% sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.
## Wines

Priced per 750mL bottle.

### Sparkling
- Sparkling, Michelle Brut: 48
- Prosecco, Lunetta: 54
- Champagne, Perrier Jouet: 126
- Champagne, Piper Heidsieck: 131

### White
- Chardonnay, Invitation: 46
- Sauvignon Blanc, Invitation: 46
- Chardonnay, Unoaked Natura: 50
- Pinot Grigio, Banfi Le Rime: 50
- Pinot Grigio, Stellina di Notte: 55
- Sauvignon Blanc, Craggy Range: 80
- Riesling, Saint M: 55
- Chardonnay, La Crema: 56

### Red
- Cabernet Sauvignon, Invitation: 46
- Pinot Noir, Invitation: 46
- Cabernet Sauvignon, Spellbound: 54
- Merlot, 14 Hands: 50
- Pinot Noir, Mark West: 50
- Malbec, Trivento Reserve: 54
- Pinot Noir Seaglass: 58
- Merlot, Benziger: 75
- Cabernet Sauvignon, Fortress: 75

## The Hosted Bar

Charged based per guest per hour. Requires one bartender per 75 guests at $150 per bartender.

### On Consumption

<table>
<thead>
<tr>
<th>Drink</th>
<th>Premium</th>
<th>Luxury</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>12</td>
<td>13</td>
</tr>
<tr>
<td>Wines by the Glass</td>
<td>12</td>
<td>13</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Craft Beer</td>
<td>9</td>
<td>9</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>7</td>
<td>7</td>
</tr>
<tr>
<td>Soft Drinks, Bottled Water</td>
<td>6</td>
<td>6</td>
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</table>

### Per Hour

<table>
<thead>
<tr>
<th>Hours</th>
<th>Premium</th>
<th>Luxury</th>
</tr>
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<tbody>
<tr>
<td>One</td>
<td>28</td>
<td>30</td>
</tr>
<tr>
<td>Two</td>
<td>49</td>
<td>52</td>
</tr>
<tr>
<td>Three</td>
<td>63</td>
<td>67</td>
</tr>
<tr>
<td>Four</td>
<td>70</td>
<td>75</td>
</tr>
</tbody>
</table>

## Martini Bar

Charged based on consumption per drink. Requires one bartender per 75 guests at $150 per bartender.

### Premium

- 13

### Luxury

- 15

Classic gin and vodka martinis, cosmopolitan, mangotini, appletini, chocolate martinis
Liquors

<table>
<thead>
<tr>
<th>Type</th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Absolut</td>
<td>Ketel One</td>
</tr>
<tr>
<td>Gin</td>
<td>Bombay Original</td>
<td>Hendrick's</td>
</tr>
<tr>
<td>Rum</td>
<td>Bacardi Superior</td>
<td>Bacardi 8</td>
</tr>
<tr>
<td>Tequila</td>
<td>Sauza Blue</td>
<td>Patrón Silver</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Jack Daniel’s</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Scotch</td>
<td>Dewar’s White Label</td>
<td>Glenfiddich 12-Year</td>
</tr>
<tr>
<td>Bourbon</td>
<td></td>
<td>Maker’s Mark</td>
</tr>
<tr>
<td>Blends</td>
<td></td>
<td>Canadian Club</td>
</tr>
</tbody>
</table>

Wines

**Premium**
- Chardonnay, Unoaked, Natura
- Sauvignon Blanc, Benziger,
- Pinot Grigio, Banfi Le Rime
- Merlot, 14 Hands
- Pinot Noir, Mark West
- Cabernet Sauvignon, Spellbound
- Malbec, Trivento Reserve
- Prosecco, Lunetta

**Luxury**
- Sauvignon Blanc, Craggy Range
- Chardonnay, La Crema
- Pinot Grigio, Stellina Di Notte
- Merlot, Benziger
- Riesling, Saint M
- Pinot Noir, Seaglass
- Cabernet Sauvignon, Fortress
- Champagne, Moet & Chandon Imperial

Beers

**Premium**
- Budweiser
- Bud Light
- Miller Lite
- Sam Adams Boston Lager
- Blue Moon Belgian White
- Corona Extra
- Stella Artois
- Begyle & Revolution hand crafted beers

**Luxury**
- Budweiser
- Bud Light
- Miller Lite
- Sam Adams Boston Lager
- Blue Moon Belgian White
- Corona Extra
- Stella Artois
- Begyle & Revolution hand crafted beers
Venues

Level One .......................... 60
Capacities ........................................ 72
## Capacities

<table>
<thead>
<tr>
<th>Venue</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Rounds</th>
<th>Reception</th>
<th>Conference</th>
<th>U-Shape</th>
<th>Crescent Seven</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Level 1</strong></td>
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<tr>
<td>Guggenheim Ballroom</td>
<td>900</td>
<td>468</td>
<td>624</td>
<td>800</td>
<td>96</td>
<td>364</td>
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<tr>
<td>Guggenheim 1</td>
<td>300</td>
<td>144</td>
<td>206</td>
<td>260</td>
<td>60</td>
<td>45</td>
<td>116</td>
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<tr>
<td>Guggenheim 2</td>
<td>300</td>
<td>144</td>
<td>212</td>
<td>260</td>
<td>60</td>
<td>45</td>
<td>126</td>
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<tr>
<td>Guggenheim 3</td>
<td>300</td>
<td>144</td>
<td>206</td>
<td>260</td>
<td>60</td>
<td>45</td>
<td>116</td>
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<tr>
<td>Louvre Ballroom</td>
<td>748</td>
<td>429</td>
<td>552</td>
<td>700</td>
<td>88</td>
<td>322</td>
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</tr>
<tr>
<td>Louvre 1</td>
<td>250</td>
<td>132</td>
<td>180</td>
<td>240</td>
<td>54</td>
<td>30</td>
<td>107</td>
</tr>
<tr>
<td>Louvre 2</td>
<td>248</td>
<td>132</td>
<td>180</td>
<td>220</td>
<td>54</td>
<td>30</td>
<td>98</td>
</tr>
<tr>
<td>Louvre 3</td>
<td>250</td>
<td>132</td>
<td>190</td>
<td>240</td>
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## Capacities

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Meeting
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Meeting Planner Guide
Welcome to Loews Hotels. With any special gathering, we understand that it’s that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Audio-Visual Services
The Hotel has a fully equipped audio-visual company on property, Presentation Services Audio Visuals (PSAV). They are your one-stop partner for all your audio-visual, IT and power needs while on property. Please contact your Conference or Catering Manager or PSAV directly for rates and information.

Beverage Service
The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to complement your event. The Hotel kindly requests that all beverages are served by the Hotel's personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated.

Corkage and Bottle Handling
In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function.

Destination Management
The Hotel's Destination Services preferred partner is available to assist you with any entertainment and decor needs in order to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

Exhibitors
To guarantee a flawless Hotel arrival experience for all guests, we kindly request that all exhibitors please load-in through the designated service entrances of the Hotel and check-in with Security. For load-in, exhibitors must be completely self-contained and be prepared to transport their own materials, packages and equipment.

The Hotel requests that all shipping needs be provided by the exhibitor’s show decorator or primary point of contact. However, should shipping be processed by the Hotel, the Hotel will charge shipping and handling fees in advance prior to the Hotel’s shipping and receiving agent releasing items. Please note that the Hotel’s operating departments are not staffed nor prepared to handle exhibitor demands.

Food Preparation
Our Culinary team is able to satisfy all your dietary restrictions, allergies and personal preferences. The menu denotes gluten free option (GF) and vegetarian (V) options available on the menu. Kosher, vegan, dairy free, ovo-vegetarian, lacto-vegetarian, etc. are also available on request. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees.

Food and Beverage Service
Loews Chicago O'Hare Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries.
Meeting Planner Guide

Food Service

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

- Breakfast: 1.5 Hours
- Brunch: 1.5 Hours
- Morning and Afternoon Breaks: 0.5 Hour
- Lunch and Dinner: 1.5 Hours
- Stationary Receptions: 1.5 Hours
- Package Receptions (Tray Pass and Stationary): 2 Hours

Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of [30] guests or less. For any menu supplements or à la carte additions, selections must be for [100%] of the event guarantee. For an elevated experience, table-side choice service is available at [150%] times the menu price. The Hotel will assist in sourcing any of your special food and beverage needs, however please note that [100%] of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

Guarantees

Loews Chicago O’Hare requests that clients notify the Conference and Catering department with the final guarantees for all food and beverage functions a minimum of seventy-two (72) business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

Kosher Meals

Should you require kosher meals, the Hotel can accommodate upon advance notice of five (5) business days from your event. Meal types and components are subject to change based on the vendor’s availability. The Hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

Meeting Room Keys

The Hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two (2) weeks prior to set-up. On-site requests will be charged per lock change.

Menu Printing

Professional and custom menu printing for your function(s) is available with advance notice to your Conference or Catering Manager. Based on the quantity and specifications requested, charges may apply.

Menu Selection

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized four (4) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, the hotel will select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. When the BEOs are finalized, BEO’s must be signed and returned to the Catering/Conference Manager ten (10) business days in advance. The Banquet Event Order will serve as the food and beverage contract.

Restaurant Meal Vouchers

For the convenience of your group, meal vouchers are available for the Hotel’s primary restaurant. Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued.

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel’s prior approval is required for all outside licensed security companies and must
Meeting Planner Guide

meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

**Signage, Displays and Damages**

The Hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The Hotel requests that any additional locations requesting signage or displays—including the Hotel’s lobby—be approved in advance by your Conference or Catering Manager. To protect the Hotel from damage and repair costs to the group, the Hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the Hotel Engineering Department (fees may apply). Please be advised that the Hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

**Shipping and Receiving**

For your convenience, parcel shipping and handling services are available at the Hotel. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

**Smoking Policy**

We kindly ask that smoking not occur in any areas of the Hotel to include guest rooms, suites, public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

**Taxes and Services Charges**

The hotel will add a 22% Service Charge (taxed at 2.6%), 11.25% Tax and 3% Admin Fee (taxed at 10.25%). Such taxes and service is subject to change without notice. Menu pricing is subject to change based on seasonality, product availability and sourcing.

**Outside Catering**

Should your event require the product and services of a third-party food and beverage provider, we kindly request the following:

I. A copy of the catering company’s current business license, insurance coverage—indemnifying the Hotel—and a signed copy of this agreement must be on file with the Catering Department no later than [72] hours prior to the event.

II. A site inspection of the Hotel’s facilities must be conducted with the Hotel Catering Manager and Culinary Management two [2] weeks prior to the date of the function. The Caterer must notify the Hotel Catering Manager at time of contracting if they will be needing use of a specified kitchen area. The Caterer is to use only the designated areas of the kitchen/back-of-the-house, which has been pre-assigned by the Executive Chef. Availability of designated kitchen space is subject to change and contingent on Hotel business needs at all times.

III. List of all equipment requests must be submitted to the Hotel Catering Manager no less than [72] hours prior to the event. The Hotel will then issue only those items requested and are subject to a rental fee. This list should include disposable place settings and/or the type of china requested. The Hotel will then issue only those items requested based on business needs and availability. The Hotel will notify the Caterer at least [48] hours prior to the event if any of their requested equipment items cannot be provided. Anything above and beyond the Hotels means must be obtained by the Caterer. The Caterer is responsible for providing adequate amounts of equipment to service the needs of the event. Post event, the Caterer is responsible for collecting all equipment and loading out of the Hotel.

IV. The Caterer is responsible for bringing his/her own equipment such as rags, cooking oils, heating elements, props., etc. The Hotel will not provide any food or condiments to the Caterer to include paper, plastic, foil items. The Caterer is required to produce food to cover [3%] above the guaranteed number of attendees for the function. The Hotel is not responsible if there is not enough food for service.

V. All employees of the Caterer must check in with the Security office upon arrival and receive a guest name badge which must be worn at all times while in the Hotel. If an employee is seen without a name badge they will be escorted out of the building until they can provide proof of identification through the owner/manager of the catering company.

VI. Unloading is to take place at a specified loading dock and will be subject to parking and traffic laws. At no time are the Caterers allowed to use the front guest entrance and must access the function space through back of house means and/or loading dock. No overnight storage of food whether day before or day of will be allowed. If items are left after the event end time the Hotel has the right to dispose of them. This includes, but is not limited to rental items, props, décor and florals. With respect to any rental companies, the Caterer is responsible for coordinating the load-in and removal of all equipment within two [2] hours of the function end time. In the event, items
are requested to be left at the Hotel, storage fees may apply.

VII. The Caterer will not utilize the Hotel’s staff for any purpose other than servicing the scope of the event. Additional labor resources are available for specifics fees—established by the Hotel—depending upon the scope of the work being performed. The Caterer is responsible for providing adequate staff to execute the needs of the event.

VIII. Before the contracting of any outside Caterer, an appropriate business vetting and approval process must be followed. This includes the input of, but not limited to the Director of Sales and Marketing, Director of Food and Beverage and the Executive Chef.

IX. The Caterer and his/her team must conduct themselves in an appropriate manner at all times.

X. Damages to event/function room walls, lighting fixtures, artwork, furnishings and any other structural damage are the responsibility of the Caterer.

Outside Audio-Visual and Production

PSAV is the Hotel’s primary technology partner and provider of audio-visual services. Should you elect to partner with an alternate vendor we kindly request the following:

Business License

By selecting to utilize another audio-visual company, please be advised that there are guidelines to be followed to conduct business within the Hotel. As such, the outside production company is expected to adhere to all mandatory guidelines required of our in-house provider, PSAV. All audio-visual companies doing business in the Hotel must provide a license to do business in the city that the Hotel is located in [30] days prior to the event.

Damage Deposits

All exhibit, production and audio-visual companies will have a pre/post set-up/tear-down walk-through of all locations occupied by the show/event. The walk-through will be conducted with a PSAV liaison and/or Hotel representative. A damage deposit may be required. The return of this deposit will be based on the exhibit, production, drayage and audio-visual company’s adherence to the policies as outlined as well as a satisfactory walk-through inspection at the end of the function. The client is responsible for any damage charges caused by the exhibit, production, drayage and audio-visual company.

Fire Watch

The Hotel may require a fire watch for certain productions that can activate the Hotel fire alarm system. A fire watch must be ordered for all rehearsals and actual productions of these events.

House Sound

To protect the quality and integrity of our in-house systems, outside audio-visual companies are not permitted to patch into our house sound systems. The client must contract separate microphones, amplifiers, speakers and mixers from the outside audio-visual company for all meeting rooms requiring audio support.

Internet and Wireless Networking

PSAV is responsible for coordinating all HSIA requirements and billing for all arrangements. All outside wireless networking equipment (routers, hot spots etc.) must be reported to Loews IT/PSAV prior to being setup onsite. Due to the limited number of wireless channels available, arrangements must be made to reserve wireless channels to limit interference with existing Hotel wireless networking. All wireless networking equipment must be configured in a secure fashion (WPA/2 or similar). All wireless broadcast SSID’s must be cleared with IT/PSAV prior to being turned on. Wireless networking equipment that does not meet these standards will be subject to port termination.

Insurance

A certificate of insurance evidencing general liability coverage is required from the outside audio-visual company. The client agrees to protect, indemnify, and hold harmless the Hotel, it’s owners, management and employees from any and all claims arising out of the client’s use of an outside audiovisual company. The certificate of insurance, in form and substance satisfactory to Hotel and evidencing the required coverages, shall be provided to the Hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.

Load In and Out

PSAV will provide an audio-visual liaison to supervise the load in, set up, tear down and load out phases for your event. Labor for this service will be charged at prevailing rates and posted to the master account. PSAV will be provided complete production requirements to include labor calls, equipment requirements, and any related audio-visual services. These requirements must be provided [21] days prior to the scheduled load-in.
Under no circumstances will the Hotel or PSAV be held liable for lost, damaged, stolen or misused equipment obtained from outside audio-visual and/or production companies.

Access to the loading dock must all be prearranged through PSAV and your Conference or Catering Manager. Off-hour load ins/outs will require additional Hotel security and will be billed to the client at the prevailing rate (minimum of three [3] hours).

The exhibit/production company must provide the Hotel (five [5] days in advance) of who will be the key contact during the load in/out. They will be required to sign in with the Hotel’s Security desk and will be given the appropriate identification which must be worn at all times. They will also supply Security with a cell phone number while on-site.

Visquine or similar material must be in place over all carpeted areas where equipment or crates will be rolled.

Forklifts are not permitted in the ballroom areas. Due to insurance regulations, the Hotel cannot provide scissor lifts, flatbed carts or forklifts—outside audio-visual and/or production companies must provide their own. None of this equipment can be stored in the back of house areas or loading dock.

No items should be placed against any of the walls or columns in the Hotel.

Exhibit and production personnel must conduct themselves in an appropriate manner and be properly attired at all times.

No exhibit or production company personnel can smoke or take breaks in any of the Hotel’s service hallways or public areas—including the Hotel employee cafeteria.

The Hotel reserves the right to curtail or cease entirely operations at any time if, in the Hotel’s reasonable estimation, actions are placing the Hotel’s property, employees or guests at risk.

Power

PSAV is responsible for coordinating all power requirements and billing for all power arrangements. All Power utilized will be billed at the prevailing rates to the master account.

Rigging

To maintain quality and to protect the Hotel, its clients and guests, outside audio-visual companies are not permitted to hang any equipment from the in-house fly points or other structural supports built into the facility. For liability considerations, PSAV will qualify and perform all rigging and related services to include motors, trussing and labor calls.

Other

Storage space for outside audio-visual and production equipment is the sole responsibility of the outside audio-visual or production company. Due to fire codes, storage of any equipment in back hallways is strictly prohibited. The Hotel may have limited storage space available, but is under no obligation to provide such space. If space is available, a fee will apply. Due to the fact that this space may be available for rental and food and beverage sales for other functions if PSAV was utilized, the rental price for any storage space may be increased beyond the list price of the room.

PSAV services break-out rooms and has opportunity to quote the entire event. All audio-visual equipment and labor required for break-outs, supplemental meetings and indoor/outdoor food and beverage functions are to be handled by PSAV. A customized order will be provided for approval.