



# ROOF

---

## PRIVATE EVENT MENU

---

   /ROOFONTHEWIT

201 N. State Street • 27th Floor • Chicago, IL • 60601 • 312.239.9517

[www.roofonthewit.com](http://www.roofonthewit.com)

---

# HORS D'OEUVRES

50 PIECE MINIMUM PER SELECTION.

## COLD

---

**MINI BOCADILLO** 6

Serrano Ham • Preserved Fig Spread • Grated Tomato • Greens • Fennel

**SMOKED SALMON** 7

Pumpernickel • Cucumber • Dill • Smoked Roe

**JAMÓN IBÉRICO BREADSTICK** 7

Grissini • Nigella Seed • Lemon Zest • Celery

**TRUFFLED CARROT TART** 6

Black Truffle Carrot Purée • Whipped Brie • Fried Pumpkin Seeds

**AVOCADO TOAST** 6

Sourdough • Eggplant • Harissa • Fried Buckwheat • Pickled Onion

**LOBSTER ROLL** 8

Basil Aioli • Pickled Chili • Old Bay Potato Chip

**TUNA TARTARE** 8

Fried Risotto Milanese • Olives • Pickled Green Beans • Sesame Oil

**SEARED BEEF “TARTARE”** 7

Brioche • Sieved Egg • Caper Vinaigrette

## WARM

---

**FALAFEL** 5

Marinated Cucumber • Tomato • Sumac Yogurt • Pomegranate Powder

**CORN FRITTER** 6

Urfa Chili + Black Corn Aioli • Pickled Mushroom

**SMOKED CHEDDAR ARANCINI** 7

Breaded + Fried Cheddar Risotto • Apple Butter

**CHICKEN CROQUETTE** 7

Candied Black Walnut • Coriander • Spanish Aioli

**SHAVED PORK SKEWER** 7

Lemongrass Marinade • Sesame Seeds • Cilantro

**GRILLED SHRIMP BROCHETTE** 7

Gazpacho Marinade • Fennel • Lemon Vinaigrette

**STEAKHOUSE SANDWICH** 7

Grilled Striploin • Horseradish Aioli • Shallot Jam • Pickles • Micro Bun







---

# COLD DISPLAYS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST.  
FINAL GUARANTEE MUST MATCH ANTICIPATED GUEST COUNT.

## SEAFOOD BAR 34

INCLUDES ONE PIECE OF EACH PER PERSON

### OYSTERS

On the Half Shell

### POACHED SHRIMP

Espelette • Old Bay Seasoning

### TUNA CRUDO

Lemon Olive Oil

### KING CRAB LEGS

Citronette

### SMOKED SALMON

Capers • Onion • Tomato

### ACCOMPANIMENTS

Cocktail Sauce • Mignonette •  
Hot Sauce • Crackers

## MEATS + CHEESES 27

### MEATS

Serrano Ham • Dry Cured Chorizo • Mortadella  
La Quercia Prosciutto • Genoa Salami

### CHEESES

Manchego • Roncal • Brie • Gorgonzola •  
Fresh Mozzarella • Marinated Chevre

### ACCOMPANIMENTS

Bread • Crackers • Olives • Pickles •  
Dried Fruits • Toasted Nuts



---

# WARM DISPLAYS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST.  
FINAL GUARANTEE MUST MATCH ANTICIPATED  
GUEST COUNT.

## ROASTED + BRAISED

---

33

SELECT TWO PROTEINS

### **SLOW ROASTED BRISKET**

Corn Purée • Roasted Onion Relish • Chimichurri

### **ROASTED CHICKEN BREAST**

Pepper Purée • Baby Carrots • Dill Pesto • Pickled Chilis

### **PORK SHOULDER**

Truffle Apple Sauce • Maple Glazed Shallots • Broccoli Slaw

### **GRILLED RIBEYE** 5 ADDITIONAL

Sweet Onion Sauce • Grilled Mushrooms • Red Wine Jus

### **SEARED SALMON**

Romesco • Sautéed Zucchini • Basil

### **YELLOWFIN TUNA** 3 ADDITIONAL

Fresh Tomato Sauce • Pickled Green Beans • Roasted Olives

INCLUDED SIDES

### **ROASTED FINGERLING POTATOES**

Lemon • Herbs • Fried Onions

### **CREAMY POLENTA**

Piquillo Pepper Ragout

### **COUS COUS SALAD**

Tomatoes • Roasted Peppers • Scallions • Olives • Almonds • HERAY Saffron

---



---

# BOCADILLOS

28

SELECT FOUR

## SERRANO HAM

Manchego • Preserved Fig • Tomato •  
Greens • Fennel

## SPANISH CHORIZO

Piquillo Mayo • Caramelized Onions •  
Aged Cheddar

## SHREDDED CHICKEN BAHN MI

Ginger Aioli • Pickled Daikon •  
Carrots • Chilis • Cilantro •  
Sunflower Seeds

## FALAFEL

Herbed Ricotta • Tomato •  
Aleppo Honey • Greens

## ROOF SLIDER

Beef Patty • American Cheese •  
Roasted Garlic Aioli • Pickles

## MUSHROOM SLIDER

Beef Patty • Mushrooms • Whipped Brie •  
Fennel Slaw • Pickled Onions

## FRENCH FRIES

Truffle Aioli • Curry Ketchup •  
Spanish Aioli

---

# FLATBREADS

24

SELECT FOUR

## MARGHERITA

Fresh Mozzarella • Tomato Sauce •  
Basil • Olive Oil • fresh tomato

## MUSHROOM

Montamore Cheese • Pistachios •  
Lemon • Cream Sauce

## ITALIAN SAUSAGE

Roasted Cauliflower • Gruyere •  
Fried Capers • Cream Sauce

## LA PALMA

Spanish Chorizo • Tomato Sauce •  
Smoked Mozzarella •  
Aleppo Cured + Roasted Pineapple

## SHREDDED CHICKEN

Herb + Saffron Sauce • Spinach •  
Fresh Chevre • Spiced Almonds

## SPICY LAMB SAUSAGE

Romesco • Mushrooms • Dates •  
Charmoula • Fennel



---

# CHEF ATTENDED DISPLAYS

BASED ON 1.5 HOURS OF SERVICE.  
ONE ATTENDANT REQUIRED PER 75 GUESTS AT  
\$200 EACH FOR ALL ATTENDED DISPLAYS.

## PRIME RIB

---

**STRIPLOIN**  
SERVES 40

**800**

**RIBEYE**  
SERVES 40

**850**

## ACCOMPANIMENTS

---

### SALAD

Tomato • Manchego • Bread Hash •  
Marcona Almonds • Mint Vinaigrette

### ROASTED HASSELBACK POTATOES

Parmesan • Cream • Herbs

### ROASTED BROCCOLINI

Traditional Pesto • Crispy Garlic •  
Ricotta Salata

### GRILLED ASPARAGUS

Piquillo Hollandaise • Fried Prosciutto •  
Torn Herbs

### SAUCES

Red Wine Jus • Horseradish Cream •  
Chimichurri

### WARM ARTISAN ROLLS















# ENHANCEMENTS

## PAELLA

SERVES 25-30 EACH • PRICED PER PAN  
BASED ON 1.5 HOURS OF SERVICE.

### CHICKEN + CHORIZO 175

Preserved Peppers • Grilled Scallions •  
Black Pepper Aioli

### LOBSTER + BLACK RICE 225

Lobster Meat • Mussels • Shrimp • Endive •  
Herbs • Piquillo Aioli

### ARTICHOKE + PEA 160

Smoked Almonds • Charred Lemon •  
Soffritto • HERAY Saffron • Aioli

### MEAT + CHEESE BOARD *Serves 18-20* 300

Daily Selection of Meats + Cheeses •  
Traditional Accompaniments • Crackers

### KALE + SWEET POTATO SALAD *Small* 85

*Small serves 15-20, Large serves 35-40* *Large* 150

Pea Tendrils • Candied Black Walnuts •  
Shaved Fennel • Spicy Yogurt Dressing

### ARUGULA + GRILLED BABY *Small* 85 CARROT SALAD *Large* 150

SMALL SERVES 15-20, LARGE SERVES 35-40

Baby Carrots • Goat Cheese • Charred Onions  
Hazelnuts • Spices • Sherry Vinaigrette

### BIBB + ROMAINE SALAD *Small* 85

SMALL SERVES 15-20, LARGE SERVES 35-40 *Large* 150

Poached Pears • Shaved Beets •  
Pickled Green Beans • Gorgonzola Cheese •  
Herbs • Cilantro + Orange Citronette

### RED QUINOA + BEAN SALAD *Small* 85

SMALL SERVES 15-20, LARGE SERVES 35-40 *Large* 150

Marinated Beans • Avocados • Feta Cheese •  
Pine Nuts • Herbs • Tomato Vinaigrette

### TRADITIONAL HUMMUS + *Small* 140 PEA HUMMUS *Large* 250

SMALL SERVES 10-15, LARGE SERVES 25-30

Baby Carrots • Cucumbers • Cauliflower • Cherry  
Tomatoes • Radishes • Broccoli • Seeded  
Crackers • Grapes • Olives • Stuffed Grape  
Leaves • Green Goddess • Ranch





---

# DESSERT BITES

---

## SWEET BITES

CHOICE OF THREE • 10 PER GUEST  
CHOICE OF FIVE • 15 PER GUEST

**BLUEBERRY MATCHA TART** 3  
Whipped Yogurt • Almond

**STRAWBERRY HONEY BARS** 3  
Honey-Orange Cake • Strawberry Preserves

**RASPBERRIES + CREAM PARFAIT** 4  
Cardamom Creme Fraiche Panna Cotta •  
Raspberries • Semolina Shortbread

**FLAKEY APRICOT BITES** 3  
Candied Fennel • Goat Cheese • Pistachio

**GLAZED DOUGHNUT HOLES** 4  
Milk Chocolate Banana Glaze • Candied Peanuts

**SALTED CHOCOLATE CHIP COOKIES** 3  
Milk + Dark Chocolate Chunks • Murray River Salt

**BAKED CHOCOLATE MOUSSE** 4  
Spiced Yogurt • Lemon Olive Oil • Smoked Salt

---

## ROOF MACARONS

### SEASONAL FLAVORS

Priced Per Piece 3

**MACARON TOWER  
WITH CUSTOM LIGHTING** 350  
100 Macarons of Your Choice

---

## TREATS TO-GO

PRICED PER PERSON

**FRENCH MACARON** 4  
CUSTOM EDIBLE LOGO • 2 ADDITIONAL

**SALTED CHOCOLATE  
CHIP COOKIES (2)** 6

**MARCONA ALMOND + SMOKED  
SALT MILK CHOCOLATE BAR** 5

**ALEPPO PEPPER POPCORN  
MINI TUB** 3



---

# DESSERT STATIONS

BASED ON 1.5 HOURS OF SERVICE. PRICED PER GUEST  
FINAL GUARANTEE MUST MATCH ANTICIPATED GUEST COUNT.

## BY THE FIRE 18

---

**PEANUT BUTTER OAT STUFFED  
S'MORE COOKIES**

**DARK CHOCOLATE STRAWBERRY  
S'MORE TRIFLE**

Dark Chocolate Cremeux • Cocoa Graham •  
Honey Roasted Strawberries • Strawberry Fluff

**TOASTED HALVA TARTLET**

Caramelized White Chocolate Ganache •  
Sesame Halva • Toasted Crunchy Meringue

**S'MORE CHOCOLATE BARK**

Milk Chocolate • Toasted Marshmallow •  
Graham • Applewood Smoked Salt

## ICE CREAM CART 12

---

**MANGO MOJITO POP**

**MOUNDS POP**

Coconut • Dark Chocolate • Almond

**PASSION FRUIT STRAWBERRY  
CRUNCH SHORTCAKE POP**

**PEANUT BUTTER BANANA BROWNIE  
SANDWICHES**

**ICE CREAM + SORBET CUPS**

Seasonal Assortment

## SNOW CONES 12

---

**SYRUPS**

Minted-Lime • Coconut Rum • Strawberry •  
Blood Orange Vanilla Bean • Mocha

**TOPPINGS**

Roasted Pineapple • Mango • Toasted Coconut •  
Berries • Caramelized Puffed Rice •  
Chocolate Shavings • Whipped Cream

---





# PREMIUM BAR PACKAGE

Can be served on the rocks, neat or martini style.  
 Bartenders are \$150 per bartender for up to 4 hours.  
 One bartender required per 75 guests. No shots.  
 Includes one seasonal craft cocktail.

2 HOURS OF SERVICE • 48  
 3 HOURS OF SERVICE • 58  
 4 HOURS OF SERVICE • 68

## VODKA

Absolut • Absolut Flavors

## TEQUILA

Avión Silver

## WHISKEY

Jack Daniel's

## BOURBON

Jim Beam Bonded • Maker's Mark

## GIN

Bombay Dry

## SCOTCH

Glenlivet 12

## RUM

Bacardi Heritage • Captain Morgan

## COGNAC

D'usse VSOP

## HOUSE RED + WHITE WINE

Castle Rock

## PROSECCO

Giancarlo

## BEER

Import • Domestic

# PLATINUM BAR PACKAGE

Can be served on the rocks, neat or martini style.  
 Bartenders are \$150 per bartender for up to 4 hours.  
 One bartender required per 75 guests. No shots.  
 Includes one seasonal craft cocktail.

2 HOURS OF SERVICE • 56  
 3 HOURS OF SERVICE • 68  
 4 HOURS OF SERVICE • 80

## VODKA

Absolut Elyx • Grey Goose

## TEQUILA

Avión Reposado • Patrón Silver

## WHISKEY

Bulleit Rye

## BOURBON

Bulleit

## GIN

Bombay Sapphire • Hendrick's

## SCOTCH

Johnnie Walker Black Label •  
 Glenlivet 12

## RUM

Bacardi Superior

## COGNAC

D'usse VSOP

## HOUSE RED + WHITE WINE

Deloach • Raymond

## CHAMPAGNE

G.H. Mumm

## BEER

Import • Domestic

# HOSTED BAR

Can be served on the rocks, neat or martini style.  
 Bartenders are \$150 per bartender for up to 4 hours.  
 One bartender required per 75 guests. No shots.

ROCKS • 2 ADDITIONAL  
 MARTINI • 3 ADDITIONAL

## VODKA

Grey Goose **13**  
 Absolut Elyx **12**  
 Absolut Flavors **10**

## TEQUILA

Avión Silver • Patrón Silver **12**

## WHISKEY

Jameson **11**  
 Jack Daniels **11**

## BOURBON

Maker's Mark **12**  
 Bulleit **14**

## SCOTCH

Johnnie Walker Black **14**  
 Macallan 12yr **15**

## GIN

Bombay Sapphire **11**  
 Hendricks **13**

## RUM

Bacardi Superior **11**

## WINE

Red **14 / 15**  
 White **13**  
 Still Rosé **15**

## BEER

Bud Light • Heineken • Stella Artois • **9**  
 Corona • Additional Seasonal

## NON-ALCOHOLIC

Soft Drinks • Orange Juice • **4**  
 Cranberry Juice  
 Red Bull **5**  
 Still + Sparkling Bottled Water **5**





## CRAFTED COCKTAILS

**HOSTED BAR:** DRINKS ARE BILLED ON A PER DRINK BASIS.  
**PREMIUM AND PLATINUM BAR:** INCLUDES ONE CRAFTED COCKTAIL.  
 BARTENDERS ARE \$150 PER BARTENDER FOR UP TO FOUR HOURS.  
 ONE BARTENDER REQUIRED PER 75 GUESTS.

<b>AIRLINE CONTROVERSIES</b>	<b>16</b>	<b>SOMETHING FANCY</b>	<b>14</b>
Grey Goose • Strawberry-Rhubarb Reduction • Lemon • G.H. Mumm		Hendrick's Gin • Rose Syrup • Cardamom • Grapefruit	
<b>THE LAST CRUSADE</b>	<b>16</b>	<b>LIQUID LUNCH</b>	<b>15</b>
Absolut Elyx • Black Currant-Lavender • Lemon • G.H. Mumm		Beefeater Gin • Basil-Rosemary • Yellow Chartreuse • Lemon Juice	
<b>HIGH SOCIE-TEA</b>	<b>14</b>	<b>LA DIABLITA</b>	<b>14</b>
Absolut Elyx • Earl Grey • Lavender • Vanilla • Cream		Banhez Mezcal • St. George Raspberry Liqueur • Chipotle • Chocolate	
<b>MATADOR'S CAPE</b>	<b>15</b>	<b>DEATH BY OLD FASHIONED</b>	<b>14</b>
Monkey 47 Gin • Fever Tree Aromatic Tonic		Jim Beam Bonded • French Cherry + Tahitian Vanilla Bean Demerara • Weatherby's Cola Bitters	
		<b>THE DAIQUIRI FORMERLY KNOWN AS PRINCE</b>	<b>14</b>
		Bacardi Superior • Violet Sugar • Lemon	

## CLASSIC COCKTAILS

<b>DAIQUIRI</b>	<b>14</b>	<b>FINAL WARD</b>	<b>15</b>
Bacardi Superior • Lime • Superfine Sugar		Angel's Envy Whiskey • Chartreuse • Lime • Maraschino • Citrus	
<b>GOLD RUSH</b>	<b>14</b>	<b>CUBA LIBRE</b>	<b>14</b>
Jim Beam Bonded • Honey • Lemon		Bacardi Ocho • Fentimans Curiosity Cola • Lime	
<b>BEE'S KNEE'S</b>	<b>14</b>	<b>TIPPERARY</b>	<b>15</b>
Beefeater Gin • Honey Syrup • Lemon		Green Spot Irish Whiskey • Carpano Antica • Green Chartreuse • Orange Bitters	
<b>NEGRONI / BOULEVARDIER</b>	<b>14 / 18</b>	<b>MARGARITA</b>	<b>15</b>
Beefeater Gin OR Lot40 Rye Whiskey • Campari • Tempus Fugit Alessio di Torino Vermouth		Patrón Reposado Gin • Patrón Citrónge • Simple Syrup • Lime	
<b>LAST WORD</b>	<b>14</b>		
Bombay Sapphire • Chartreuse • Maraschino • Citrus			



# ROOF EVENT GUIDELINES

---

**FOOD AND BEVERAGE SERVICE:** theWit 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, guest rooms used as meeting rooms and food amenity deliveries. theWit Hotel reserves the right to charge for the service of any food and beverages brought into the Hotel in violation of this policy. A minimum guarantee of ten (10) people is required for all menus.

**TAXES AND SERVICE CHARGES:** All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.5% and bottled beverage tax is 3%. Your event also includes a 20% service charge, which is distributed in its entirety to hourly service staff; and a 4% administrative fee which is retained by theWit Hotel. Such taxes and service charges are subject to change without notice.

**MENU SELECTION:** To ensure that every detail is handled in a timely manner, theWit requests that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or changes can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

**GUARANTEE:** theWit Hotel requests that clients notify the Catering and Conference Services Department with the exact number of guests attending the function by noon, three (3) business days prior to the event. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

**EARLY SETUP CHARGES:** We make every attempt to have your room set one-hour prior to your official event start time, however, due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Catering or Conference Services Manager and he/she will advise you of the early setup charges that will apply.

**AUDIO VISUAL AND PRODUCTION REQUESTS:** theWit Hotel utilizes fully equipped audio visual companies that are familiar with our property and can handle any range of audio visual and production requirements in conjunction with our in-house lighting system. Please contact the Catering and Conference Services Department directly for rates and information.

**ADDITIONAL SERVICES:** Coat check services are available for all events and are charged at \$150 per attendant with one attendant being assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are \$28 for single events or \$72 for overnight parking. Parking and service charges are subject to change without notice.

**SPECIAL MEAL REQUESTS:** Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.

   /ROOFONTHEWIT

201 N. State Street • 27th Floor • Chicago, IL • 60601 • 312.239.9517

[www.roofonthewit.com](http://www.roofonthewit.com)