

The
Silversmith
Hotel & Suites

10 South Wabash
Chicago, Illinois 60603

312-795-6000
www.silversmithhotel.com

Plated Breakfast Entrees

Plated Breakfasts includes Orange Juice, Basket of Assorted Breakfast Pastries, and Breads, Butter, Fruit Preserves, Freshly Brewed Coffee and Hot Tea

The Silversmith Breakfast

Farm Fresh Scrambled Eggs, Skillet Browned Potatoes & Your Choice of Link Sausages, Crisp Bacon Strips or Grilled Ham

\$21

Old Fashioned French Toast

Served with Syrup & Whipped Butter & Crisp Bacon Strips

\$22

The Omelet

Freshly Prepared Omelet with Choice of: Breakfast Meats, Cheese and Vegetable served with Skillet Browned Potatoes

\$24

The Wrap

Scrambled Eggs, Cheese and Breakfast Sausage wrapped in a Flour Tortilla served with Cottage Cheese and Fresh Tomatoes

\$21

Lox & Bagel

Norwegian Smoked Salmon with Fresh Bagels, Capers, Shaved Red Onion, Sliced Tomatoes and Whipped Cream Cheese

23

Ala Carte Breakfast Starters

The following items may be added to enhance any of our breakfast selections

Cheese Omelets
\$6 per person

Assorted Danish
\$38 per dozen

Vegetarian Frittata
\$8 per person

Assorted Muffins
\$36 per dozen

Assorted Dry Cereals
\$2 per person

Assorted Bagels
\$38 per dozen

Sausage, Cheese and Eggs Wrap
\$5

Selection of Herbal Teas
\$50 per gallon

Sliced Seasonal Fruit
\$4 per person

Seattle's Best Coffee
\$60 per gallon

Seasonal Whole Fruit
\$3 each

Assorted Juices
\$4 per person

Low Fat Fruit Yogurt
\$5 each

Bottled Water/Soft Drinks
\$3 each

Dozen Cookies
\$18

Bottled Juices
\$7 each

Pricing subject to all Applicable State Sales Tax and 21% Gratuity, Pricing Subject to Change



Continental Breakfast Options

Continental Breakfast

Assorted Juices

*Freshly Brewed Coffee, Selection of Herbal Teas
Danish & Muffins, Croissants, Breakfast Breads
Bagels & Whipped Cream Cheese
Whipped Butter & Fruit Preserves
Sliced Seasonal Fresh Fruits
\$23.50 per Person*

Executive Continental

Assorted Juices

*Freshly Brewed Coffee, Selection of Herbal Teas
Danish & Muffins, Croissants, Breakfast Breads
Bagels & Whipped Cream Cheese
Breakfast Wraps with Scrambled Eggs, Cheddar-Jack Cheeses, Scallions and Plum Tomatoes
Breakfast Cereals, 2%, Skim and Whole Milk
Whipped Butter & Fruit Preserves
Sliced Seasonal Fresh Fruits, Fruit Yogurts
\$28.50 per Person*

Continental Enhancements

Choice of the Following Selections May be Added to Enhance Your Continental Breakfast

*Potato Pancakes served with Apple Sauce and Sour Cream
\$6 per Person*

*Smoked Salmon with Traditional Accompaniments
\$10 per Person*

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Buffet Breakfast Options

The Silversmith Breakfast Buffet

Assorted Juices

Freshly Brewed Coffee, Selection of Herbal Teas

Danish & Muffins, Croissants, Breakfast Breads, Whipped Butter & Fruit Preserves

Sliced Seasonal Fresh Fruits, Fruit Yogurts

Bacon & Breakfast Sausage

Scrambled Eggs with Fresh Chives

Skillet Browned Potatoes

\$32 per Person

Executive Breakfast

Assorted Juices

Freshly Brewed Coffee, Selection of Herbal Teas

Croissants, Danish & Muffins, Breakfast Breads

Bagels & Whipped Cream Cheese, Whipped Butter & Fruit Preserves

Sliced Seasonal Fresh Fruits, Assortment of Yogurts

Breakfast Cereals, 2%, Skim, Whole Milk

Bacon & Breakfast Sausage

Scrambled Eggs with Fresh Chives, Skillet Browned Potatoes

French Toast with Syrup

Sweet Cheese Blintzes with Strawberry Sauce

\$34 per Person

Breakfast Buffet Enhancements

The Following Selections May Be Added to Personalize Your Breakfast Buffet

Homemade Waffles with Strawberry Sauce and Maple Syrup

\$7 per Person

Sliced Smoked Salmon served with Traditional Accompaniments

\$10 per Person

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Luncheon Buffets

The Silversmith

Soup du Jour

Potato Salad, Farfalle with Pesto & Smoke Salmon

Roasted Turkey, Roast Beef, Honey Baked Ham, Corned Beef,

Genoa Salami

Swiss, Cheddar, Mozzarella and American

Lettuce, Tomatoes, Pickles & Condiments

Sliced Artisan Breads

Individual Bags of Potato Chips

Freshly Baked Cookies & Brownies

Freshly Brewed Coffee,

Selection of Herbal Teas and Iced Tea

\$36.50 per Person

The Italian Deli Buffet

Soup du Jour

Caesar Salad

Caprese Salad

Grilled Roasted Vegetables with Balsamic Vinaigrette

Chef's Specialty Tri Colored Pasta Salad

Capicola Ham, Roast Beef, Genoa Salami, Prosciutto Ham, Mortadella

Smoked Provolone and Mozzarella Cheeses

Lettuce, Tomato, Pickle and Condiments

Individual Bags of Potato Chips

Assorted Bread Basket with Focaccia and Tuscan Style Breads

Mini Cannoli & Mini Tiramisu

Freshly Brewed Coffee,

Selection of Herbal Teas and Iced Tea

\$42.50 per Person

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Luncheon Buffets Continued

South of the Border

Tortilla Soup or Zesty Chili
With Sour Cream, Grated Cheese and Green Onions
Avocado and Tomato Salad with an Ancho Chile and Cumin Vinaigrette
Chicken Fajitas with Grilled Peppers and Onions
Guajillo Spiced Taco Beef
Refried Beans & Mexican Rice
Shredded Cheddar, Lettuce, Diced Onions, Tomatoes, Guacamole, Sour Cream
Sliced Jalapenos and Fresh Salsa
Soft Flour Shell Tortillas
Flan
Freshly Brewed Coffee
Selection of Herbal Teas and Iced Tea
\$40.50 per Person

The Tuscany

Classic Caesar Salad with Homemade Focaccia Croutons
Caprese Salad
Chicken Parmesan with a Homemade Marinara Sauce
Or
Chicken Vesuvio with Potato Wedges
Italian Sausage & Meatballs with Marinara Sauce
Crusty Peasant Rolls and Whipped Butter, Garlic, Tomato & Focaccia Breads
Sautéed Green Beans with Mushrooms and Onions
A choice of two pastas – to be pre selected
Egg Fettuccine, Farfalle, Tricolor Pasta or Penne Rigate
A choice of two sauces – to be pre selected
Roasted Plum Tomato, Alfredo or Basil Pesto Cream
Miniature Cannolis and Tiramisu
Freshly Brewed Coffee
Selection of Herbal Teas and Iced Tea
\$40.50 per Person

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Boxed Lunch

Choice of Smoked Turkey Breast, Corn Beef, Roast Beef, Honey Cured Ham or Vegetable.

Choice of Rye, Cracked Wheat or Sour Dough Breads

Served in an Individual Container with:

Potato Salad, Cole Slaw or Pasta Salad

Whole Fruit, Bag of Chips

Cookie or Brownie

\$28.50 per Person

Silversmith Upgrade

Additional \$5.00 per Person

Grilled Chicken and Vegetable Wrap

Sun-dried Tomato Dressing

Grilled Salmon with Horseradish Mayonnaise

Served on Onion Ciabiatta

Asian Chicken Sandwich

Marinated in Soy Sauce, Sesame Oil and Chili Oil

Served on a Whole Wheat Ciabiatta

Vegetable Sandwich

Served on Pita

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Breaks

The Cookie Monster

*Freshly Baked Cookies & Fudge Brownies, Rice Krispy Treats
Freshly Brewed Coffee, Ice Cold Milk Assorted Soft Drinks and Flavored Sparkling Waters
\$14.50 per Person*

The Health Alternative

*Granola Bars, Yogurts, Season Whole Fruit, Dried Fruit & Nut Mix
Fruit Juice, Bottled Water
Freshly Brewed Coffee and Selection of Herbal Teas
\$18 per Person*

Crunch Time

*Individual Bags of Regular and Barbeque Chips, Fritos, Tortilla Chips, White Cheddar
Popcorn and Cracker Jacks
Crudites Platter
Assorted Dips
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Selection of Herbal Teas
\$13.50 per Person*

Sunshine Break

*Old Fashioned Lemon Squares
Citrus Cookies
Key Lime Pie
Lemonade
Bottled Water and Assorted Sodas
Freshly Brewed Coffee and Selection of Herbal Teas
\$15 per Person*

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Hors d'oeuvres Selections

Minimum of 25 pieces per item

Cold Selections

Smoked Salmon and Spinach Toasts

\$4

Buttermilk Biscuits

With Salmon Caviar and Crème Fraîche

\$4

Hot Selections

Savory Stuffed Mushroom Caps

\$4

Shrimp or Vegetable Spring Roll

\$3.50

Mini Spinach Quiche

\$4

Chicken or Beef Satay

\$4

Mini Chesapeake Crab Cake

\$4

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Reception

Domestic & International Cheese Display

*An Array of Domestic and Imported Cheeses
Presented with Water Crackers, Artisan Breads, Dried Fruit,
\$240.00 per 30 People
\$400.00 per 50 People*

Vegetable Crudités Display

*Assorted Fresh Garden Vegetables
Presented with Water Crackers and Assorted Dips
\$195.00 per 30 People
\$325.00 per 50 People*

Fresh fruit display

*A Variety of Sliced Fresh Seasonal Fruit
\$195.00 per 30 People
\$325.00 per 50 People*

Antipasto Display

*Salami, Prosciutto, Capicola, Mortadella, Provolone, Buffalo Mozzarella, Marinated Olives
and Sliced Tomatoes drizzled with Virgin Olive Oil & Fresh Basil, Marinated Mushrooms,
Roasted Vegetable Salad, Roasted Peppers and Sliced Rustic Breads
\$300 per 30 People
\$500 per 50 People*

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Reception

Pasta Extravaganza

Choice of Two: Bow Tie, Penne Pasta or Fettuccini

Sautéed with the Following:

*Grilled Chicken, Baby Shrimp, Beef, Italian Sausage, Broccoli, Sun-Dried Tomatoes, and
Choice of One Sauce: Marinara Sauce, Pesto Sauce, or Alfredo Sauce*

\$13.50 per Person

Fajita Fiesta

Choice of Two: Chicken Strips, Beef Strips or Shrimp Pieces

With Peppers, Onions and Tomatoes

Refried Beans

Mexican Rice Pilaf

Flour Tortilla Shells

Guacamole, Pico de Gallo, Jalapenos, Sour Cream, Cilantro, Cheddar Cheese

\$14 per Person

Oriental Express

Choice of Two: Pork, Chicken, Shrimp Pieces or Beef

Stir Fried with a Teriyaki Glaze

Stir Fry Vegetables

Bean Sprouts

Steamed Rice or Stir Fried Rice

\$15.00 per Person

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Gourmet Displays

Slow Roasted Turkey Breast

Served with Silver Dollar Rolls

\$275.00 per 25 People

Roasted Maple Glazed Virginia Ham

Served with Silver Dollar Rolls

\$275.00 per 25 People

Roasted Beef Tenderloin

Served with Silver Dollar Rolls

Creamed Spinach

\$300.00 per 25 People

Spiced Roasted Pork Loin

Served with Silver Dollar Rolls

\$265.00 per 25 People

Boneless Leg of Lamb

Served with Silver Dollar Rolls

\$325.00 per 25 People

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Delectable Delights

All desserts are served in appetizer sized portions

Sweet Treats

Miniature Éclairs

Miniature Napoleons

Miniature Fruit Tarts

Lemon Tartlets

Tiramisu

Black Forest Square

\$14.00 per Person

Assorted Hand Made Truffles

Add \$18 per Dozen, 2 Dozen Minimum

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Plated Dinner

*Choice of Salad or Soup
Assorted Rolls, Butter and Dessert
Freshly Brewed Coffee, Selection of Herbal Teas
Chef's Choice of Vegetable and Potato
Vegetarian Option Available on Request*

Appetizers

Prices per Person

Grilled Shrimp

\$14.00

Ravioli

\$12.00

Maryland Crab Cake

\$13.00

Duck Breast

\$12.00

Chicken Breast Pinwheel

\$11.00

Soup Selections

Upon Request a Selection of Homemade Seasonal Soups will be provided

Salads Selections

Caesar Salad with Parmesan Cheese, Garlic Focaccia Wedge and Creamy Caesar Dressing

Baby Greens with Orange Segments, Candied Walnuts and Herb Vinaigrette

Metro Mixed Baby Greens with Roasted Pine Nuts, Pancetta and Tossed in House Vinaigrette

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Dinner Entrees

Roasted Chicken Half

Basted in White Wine and Fresh Herbs

Served with a Fragrant Pan Reduction Sauce

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$54.00

French-Cut Chicken Breast

Served with Fresh Tarragon Butter

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$56.00

Roasted Beef Tenderloin

Served in a Shallot Demi Glaze

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$70.00

Classic Prime Rib

Served with Horseradish Infused Sauce

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$68.00

Grilled Filet Mignon

Served with Béarnaise Sauce

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$68.00

Grilled Herb-Marinated Lamb Chops

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$66.00

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Dinner Entrees Continued

Grilled Fillet of Salmon

Marinated in a Soy, Chili and Sesame Oil

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$60.00

Coquille St. Jacques

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$64.00

Teriyaki Glazed Sea Bass

Chef's Pairing of Seasonal Vegetables, Starch and Select Sauce

\$66.00

Shrimp Scampi

Served with Garlic Butter and Panko Topping Served Over Pasta

\$60.00

Desserts

Choice of One

Tiramisu

Chocolate Chip Cheesecake with Chocolate Sauce

Apple Tart with Vanilla Ice-cream and Caramel Sauce

Lemon Meringue Tart with Raspberry Sauce

Vanilla Bean Crème Brulee with Passion Fruit Sorbet

Red Velvet Cake

Chocolate Ganache Cake

Berry Tart

Trio of Ice-creams or Seasonal Sorbets

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Banquet Beverages

The Silversmith Hotel & Suites is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore, it is not permitted to bring liquor into the hotel.

Cash and Host bars require one (1) bartender per one hundred (100) guests at \$50.00 per hour.

To accommodate set-up and break-down, the bartender will start one (1) hour prior to your event and finish one (1) hour following the event with a four (4) hour minimum open bar time.

Call Brands

Smirnoff Vodka, Absolute Vodka, Tanqueray Gin, Beefeater Gin, Cutty Sark Scotch, Dewars White Label Scotch, Jim Beam Bourbon, Crown Royal Whiskey, Canadian Club Whiskey, Christian Brothers Brandy, Bacardi Rum, Jose Cuervo, 2 Domestic Beers, 2 Imported Beers, House Red and White Wine, Assorted Soft Drinks and Mineral Waters

Premium Brands

Kettle One, Grey Goose, Belvedere Vodka, Sapphire Gin, Bombay Gin, Glen Fiddich Scotch, Glen Livet Scotch, Johnny Walker Black Label Whiskey, Bakers Bourbon, Knob Creek Bourbon, Bacardi Rum, Patron, Hennessy, 2 Domestic Beers, 2 Imported Beers, House Red and White Wine Assorted Soft Drinks and Mineral Waters

Cordial Cart

*Courvoisier V.S., Amaretto DiSaronno, Bailey's Sambuca, Kahlua Grand Marnier
Additional \$3.50 per person*

Fixed Price Package Bar

Unlimited Consumption – 25 Guests Minimum

	<u>Call Bar</u>	<u>Premium Bar</u>	<u>Beer/Wine/Soda</u>
<i>One Hour</i>	17.50	21.50	16.50
<i>Two Hour</i>	26.50	31.50	22.50
<i>Three Hour</i>	34.50	41.50	28.50
<i>Four Hour</i>	43.50	51.50	34.50

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Host Bar and Cash Bar *Charged on a Per Drink Basis*

	<u>Host Bar</u>	<u>Cash Bar</u>
<i>Call Brands</i>	\$10.00	\$10.00
<i>Premium Brands</i>	\$12.00	\$12.00
<i>Imported Beer</i>	\$6.50	\$7.00
<i>Domestic Beer</i>	\$6.25	\$6.50
<i>House Wine</i>	\$7.50	\$8.00
<i>Mineral Water</i>	\$5.00	\$5.50
<i>Soft Drinks</i>	\$4.00	\$4.50
<i>Cordial Cart</i>	\$8.00	\$8.50

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