



WARWICK

ALLERTON - CHICAGO

BANQUET MENUS

2024- 2025



All charges are subject to change and applicable service charge and sales tax.



CONTINUOUS BEVERAGE SERVICE

Includes Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Soft Drinks, Juices, Bottled Still Water

All Day Service (up to 8 hours) - \$48/pp

Half-Day Service (up to 4 hours) - \$24/pp

BEVERAGES A LA CARTE

Freshly Brewed Regular or Decaffeinated Coffee	\$150/gallon
Assorted Warwick Tea Collection	\$110/gallon
Assorted Sodas	\$6/can
Kombucha	\$8/bottle
Bottled Still Water	\$7/bottle
Red Bull Energy	\$8/can
Assorted Smoothies	\$8/pp
Freshly Brewed Iced Tea	\$35/quart
Lemonade, Orange, or Cranberry Juice	\$35/quart
Apple or Tomato Juice	\$22/quart



BREAKFAST BUFFETS

Listed prices are per person and include:
 Freshly Brewed Regular, Decaffeinated Coffee and
 Assorted Warwick Signature Collection of Teas.
Maximum 2 Hours
Minimum of 20 people

CONTINENTAL \$35
 Freshly Squeezed Orange Juice
 Sliced Seasonal Fruit Garnished
 With Fresh Berries, Assorted Muffins
 Choice of Daily Fresh Breakfast Pastry,
 Butter and Fruit Preserves

SUPERIOR CONTINENTAL \$47
 Selection of two Fruit Juices, Sliced Seasonal
 Fruit Garnished with Fresh Berries, House made
 Granola Honey Clusters, Assorted Organic Greek
 Yogurts, Choice of Daily Fresh Breakfast
 Pastry, Assorted Bagels with Cream Cheese
 and Butter

ALLERTON CLASSIC BREAKFAST \$55
 Selection of two Fruit Juices, Sliced Seasonal
 Fruit Garnished with Fresh Berries, Choice of
 Daily Fresh Breakfast Pastry, French toast,
 Cage Free Scrambled Eggs, Country Sausage and
 Applewood Smoked Bacon

 Choice of Daily Breakfast Potato
 Butter, Fruit Preserves, and Nutella

POWER START \$52
 Selection of two Fruit Juices
 Sliced Seasonal Fruits Garnished with
 Fresh Berries, Whole Wheat English Muffins,
 Peanut Butter, Oatmeal, Sliced Almonds and
 Dried Fruit, Individual Egg White and Kale
 Frittata, Assorted Organic Greek Yogurts,
 Whole Bananas and Seasonal Whole Fruit

DAILY PASTRY SELECTIONS: \$62/dozen
 Freshly Baked Croissants Warm Assorted
 Coffee Cakes Selection of Danishes
 Assorted Mini Scones
 Gourmet Donuts
 House Baked Muffins Assorted Bagels
 Cinnamon Rolls

DAILY BREAKFAST POTATOES: +\$6per person
 Skillet Hash Browns
 Roasted Fingerlings with Shallots and Thyme Red
 Bliss Potatoes and Roasted Peppers Wisconsin
 Cheddar Casserole
 Russet Potatoes and Peppers and Onions
 Sautéed Potatoes Caramelized Onions and Sage
 With Garlic and Maple Syrup Sliced Potatoes



BREAKFAST BUFFET ENHANCEMENTS

Enhancements can only be added to existing buffets and not ordered separately.

Boxes of Assorted Cereals, Skim and 2% Milk	\$6/box
Hot Oatmeal with Cinnamon, Brown Sugar, Dried Fruit	\$9/pp
Scrambled Eggs with Fresh Herbs	\$7/pp
Hard Boiled Eggs	\$40/dozen
Applewood Smoked Bacon or Country Sausage Links	\$7/pp
Turkey Bacon, Turkey Sausage or Chicken Sausage	\$8/pp
Smoked Salmon with Accompaniments	\$18/pp
Buttermilk Pancakes or French Toast with Maple Syrup	\$8 /pp
Assorted Breakfast Sandwiches	\$12/each



BREAKFAST BUFFET ENHANCEMENTS – *continued*

THE OMELETTE BAR - \$22 **

Cage Free Eggs and Egg Whites, Roasted Peppers, Sautéed Mushrooms, Baby Spinach, Onions, Tomatoes, Country ham with Local Cheddar and Local Gruyere and Feta

***\$150 Chef Attendant Fee Required*

THE OATMEAL BAR - \$16

Oatmeal, Sliced Almonds, Fresh Berries, Dried Fruit, Granola and Local Honey

INDIVIDUAL SEASONAL FRITTATA - \$12

SMOKED SALMON AND BAGELS - \$20

Everything Bagels, Pickled Red Onion, Capers, Chive Cream Cheese and Tomato

ORGANIC YOGURT PARFAITS - \$12

Seasonal Fruits, House made Granola, and Local Honey

WINDY CITY CHILAQUILES - \$16

Cage Free Eggs, Locally Made Chorizo, Tortillas In Salsa, Rioja Black Bean Puree and Queso Chihuahua

BUTTERMILK BISCUITS & GRAVY - \$10

Freshly Baked Biscuits with Pork or Chicken Sausage Gravy



THEMED BREAKS

Price is Per Person
 10 person Minimum
 90 Minute Maximum
 No substitutions please

Lemons (Summer) \$27
 Lemon Cupcakes, Lemon Bars, Lemon Tarts,
 Assorted Sparkling San Pellegrino

FIESTA \$29
 Guacamole mole chips and dip, roasted salsa Verde,
 salsa Americano, Jarritos

SPA \$27
 Vegetable Crudité's, Pita chips,
 Roasted Garlic Hummus, Kombucha

BUILD YOUR OWN Parfait \$25
 Organic Greek Yogurt, Fresh Berries, Granola and
 Seasonal Whole Fruit.

Or
Locally Sourced Granola \$26
 S'mores, Cinnamon toast crunch, or Original, Dried
 fruit, and M&M'S

EMPANADA BREAK \$28
 Chicken adobo, skirt steak, chimichurri sauce, House
 made veggie avocado spread. Jarritos

CUPCAKE BREAK \$30
 Ms. Gabby b's assorted cupcakes & lemonade

THE BREAKFAST CLUB \$30
 Assorted bagels, gourmet Stan's donuts,
 Cinnamon rolls, Coffee

PRETZEL BREAK \$28
 Chocolate covered, pretzel, yogurt covered pretzels,
 savory pretzel rods, Spiced nuts and local popcorn,
 2lbsoft pretzel, chipotle honey mustard, cinnamon
 cream, cheese beer

TAKE ME OUT TO THE BALL GAME \$33
 Cracker Jacks, Garrets Popcorn, Mini hot dogs and
 local sourced sodas



BREAK ENHANCEMENTS

Whole Seasonal Fruit	\$5/piece
Sliced Seasonal Fruit and Fresh Berries	\$15/pp
Individual Bags of Chips, Pretzels, or Popcorn	\$6/bag
Individual Greek Yogurts	\$8/each
Cliff Bars, KIND Bars, Kashi Bars	\$9/each
Tortilla Chips, Homemade Salsas, Guacamole	\$15/pp
Vegetable Crudit�, French onion dip, California Dip	\$15/pp
Assorted gelato	\$75/dozen
Brownies or Lemon Bar's	\$52/dozen
Mixed Nuts	\$45/pound

Plated Lunch Selections \$72

Listed price is per person and includes:
Freshly Brewed Regular, Decaffeinated Warwick Coffee
Assorted Warwick Collection of Assorted Teas and Iced Tea
Artisan Lunch Rolls and Butter

CHOOSE ONE SOUP OR SALAD:

Pasta Fagioli
Chicken Pozole
Broccoli Cheddar Chicken Noodle
Loaded Baked Potato
Heirloom Roasted Tomato
Romaine Hearts, Torn Ciabatta Croutons, shaved Parmesan, Classic Caesar Dressing.
Baby Spinach, Roasted Mushrooms, Bacon bits, Torn Croutons, roasted cherry tomato Champagne Vinaigrette
Mixed Greens, tomato, onions, Cucumber, Balsamic Vinaigrette
Baby Kale, Dried Cherries, mandarin oranges, shaved fennel, Midwestern Blue Cheese, Orange Honey Vinaigrette

CHOOSE ONE MAIN COURSE:

Thyme Roasted Wild Salmon, Heirloom Potatoes, Seasonal Mushrooms, asparagus Lemon Barigoule Vinaigrette
Local Stout Braised Beef Short Rib, Polenta, Seasonal vegetables, in a red demi Sauce
Roasted Cage Free Chicken Breast, haircut vert, Charred heirloom, Tomato Vinaigrette
Wild Mushroom Bolognese, Tagliatelle, in creamy red sauce

CHOOSE ONE DESSERT:

Assorted Cookies
Assorted Petite Fours
Flourless chocolate cake

LUNCH BUFFETS

Minimum of 20 people

*Listed price is per person and includes:
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Warwick Collection of Assorted Teas and Iced Tea
Artisan Lunch Rolls and Butter
Maximum 2 Hours*

BUILD YOUR OWN BUFFET - \$75

CHOOSE ONE SOUP:

Pasta Fagoli
Chicken Pozole
Broccoli
Cheddar
Chicken Noodle
Loaded Baked Potato
Heirloom Roasted Tomato

CHOOSE TWO SALADS:

Romaine Hearts, Torn Ciabatta Croutons, Shaved Parmesan, Classic Caesar Dressing Baby Spinach, Roasted Mushrooms, Bacon bits, roasted cherry tomato, Torn Croutons, Champagne Vinaigrette
Mixed Greens, tomato, onion, cucumber, Balsamic Vinaigrette
Baby Kale, Dried Cherries, mandarin oranges, shaved fennel, Midwestern Blue Cheese, Orange Honey Vinaigrette
Pasta Salad, Artichokes, Kamala Olives, Sun dried tomatoes, whole pepperoncini, Red Wine Vinaigrette

CHOOSE TWO PROTEINS:

Sustainable Seafood selection (changes daily)
Rosemary Roasted Cage Free Chicken , Baby Green Beans, and Mustard Vinaigrette
Pan Roasted Flat Iron Steak , Caramelized Pearl Onions, Cabernet Reduction
Stout Braised Short Ribs , Heirloom Carrots, Sage Gremolata
Cider Brined Pork Loin, Goat Cheese Whipped Sweet Potatoes

CHOOSE TWO SIDES:

Garlic Mashed Potatoes
Roasted Heirloom Potatoes, Rosemary, Lemon
Classic Ratatouille
Cauliflower stakes
Honey roasted carrots
Haricot vert with Marcona almonds.

CHOOSE TWO DESSERT'S

Assorted Cookies
Chicago style cheesecake
Flourless chocolate cake



CHEF CREATED THEMED BUFFETS

SOUTH OF THE BORDER \$72

Chicken Pozole
 Spanish style rice
 Choice of Veggie or carnita's
 Carne asada, shrimp
 Salsa Mexicano, salsa Verde, salsa pinyon
 Mexican street corn -cotija cheese,
 Flour and corn tortillas
 Dulce de leche

MY KIND OF TOWN \$68

Soup of the Day
 Shaved endive salad, with champagne vinaigrette,
 couscous, shaved asparagus, cherry tomatoes, German
 potato salad
 Chicago-Style Deep Dish Pizza,
 Individual Bags of Gourmet Potato Chips Eli's Cheesecake

Red Line \$68

Soup of the Day,
 Shaved Ice berg, Oregano pepperoncini, salt, vinegar, kamala
 olives, Shredded Carrots and feta cheese cucumbers
 Pasta Salad- Roasted Peppers, Sun Dried Tomatoes, Italiano
 chimichurri, Pine Nuts and Parmesan
 Selection of deli style meats:
 Slow Roasted Top Round of Beef, All Natural Tuscan Turkey,
 Applewood Smoked Ham, and Salami
 Artisan Breads, Selection of Deli Cheeses, Mayo, Whole Grain
 and Dijon Mustard, Red Wine and Oregano Vinaigrette
 Gourmet Chips
 Assorted Freshly Baked Cookies and Chocolate Brownies
 Locally sourced sodas
 *Pre-made Sandwich Option - \$70

SPEAKEASY \$68

Shaved zucchini, mozzarella, heirloom tomatoes
 Oil & vinegar, oregano
 Assorted rolls
 Seasonal roasted veggies
 Braised chicken thighs, kamala olives, sundried
 tomato, and capers
 Seared White fish – citrus cream sauce
 Eggplant parmesan
 Sicilian pasta Fagoli
 Baked ziti
 Desserts,
 Hazel Nut Crunch SQ

LE BISTRO \$68

Onion Soup, Gruyere Crouton
 Spinach and mandarin orange, feta cheese, arugula,
 pickled red Onion, Champagne Vinaigrette
 Candy striped Beets and Lentil Salad, chopped bacon,
 shaved radicchio Fine Herbs, creamy white wine
 vinaigrette.
 Chicken Coq Au Vin, Mushrooms, Carrots, Celery
 smoked short ribs, Peppercorn red wine Sauce Baked
 Vegetable Byaldi
 Petit Rosemary Baguette
 Chocolate torte



THE SANDWICH SHOP 68

Boxed lunches are limited to 3 choice per event and meal. Each box comes with a selection of Whole fruit, locally sourced sodas, cookies, brownies, and chips

TURKEY WRAP

Sundried tomato, provolone, arugula, slice pepperoncini

CHICKEN SALAD

Grilled chicken arugula, Italian chimichurri, tomatoes, onion, and truffle Italian artesian bread.

ROAST BEEF ON PRETZEL BUN

Slow Roasted Top Round of Beef, Local White Cheddar, Horseradish Mustard, Mayo, Lettuce, Tomato and Onions

CAPRESE ON CIABATTA

Heirloom Tomatoes, Local Mozzarella, Basil, Pickled Onions, Balsamic and Unfiltered Olive Oil

ROASTED PORTABELLA ON TOMATO FOCACCIA BREAD

Roasted red pepper, and an arugula fig glaze.

ROAST BEEF ON A BAGUETTE

Rare roast beef with sliced tomato, chimichurri sauce, and gruyere cheese

CORNED BEEF ON PUMPERNICKLE

Thousand salads dressing, Cole slaw

All charges are subject to change and applicable service charge and sales tax.



PASSED HORS D'OEUVRES

Listed Prices are Per Piece- Required Minimum of 25 Pieces Each

CHILLED

Caprese Skewer, Mini Ovalini, Cherry Tomato, basil, balsamic	7
Vegetable spring roll with hoisin sauce	7
Smoked Salmon cone, Fresno Chile, fennel crème fraiche	9
Endive Bite Cranberry, Blue Cheese, Spiced candied Pecans	7
English Cucumber Bite- Sundried Tomato, Pesto, Truffle Balsamic Glaze	7
Antipasto Skewer Kamala olives, Sundried tomato, basil, Mozzarella, lemon oil	8
Tomato Bruschetta, red onion micro basil, Burrata, Olive Oil	8
Seaweed Cone Avocado, tuna, cilantro	9
Seared Shrimp with sliced mango, grilled lime, Tajin, and a Pinyon Salsa	8
Tuna Tartar Cone -fennel I tomato I lemon crème fraiche	9

HOT

Honey Sriracha Chicken Meatball with Sriracha Aioli	8
Vegetable Eggroll with Sweet and Sour Sauce	8
Boneless Chicken bite, buffalo sauce, ranch dressing, celery spear	9
Vegan Jackfruit cake with pomegranate glaze	7
Spanakopita	8
Saffron red creamy sauce 3 cheese Orzo Arrancini	8
Candied Apple Pork Belly Bite	8
Bre en Croute with Apricot Jam, Puff Pastry	8
Quesadilla Cone with Avocado Crema	8
Vegan meatless meatball	8
Vegetable pot stickers	7
Grilled Lamb lollipops	11
Chicken & Waffles with Maple Aioli	9
Chicken shao mai- sweet & sour sauce	8
Allerton Mini Beef Wellington with Horseradish Sauce	10
Mini Peekytoe Crab Cake with Topeka Aioli	10



RECEPTION STATIONS

*Listed prices are per person,
not applicable for lunch or dinner buffets.*

*Minimum 20 Guests
Maximum 90 Minutes*

PASTA ACTION STATION **

\$32

Hand Rolled Gnocchi, Broccoli Rabe, Roasted Garlic, Tri Colored Tortellini, penne pasta
San Marzano Tomatoes, Basil, Parmesan, sliced asparagus, zucchini, Pesto, mushrooms,
Tomatoes, basil and House Baked Focaccia
Alfredo, pesto, Marianna sauces

***\$150 Chef Attendant Fee Required*

CHARCUTERIE AND ANTIPASTO BOARD

\$45

Display of Chicago Made Charcuterie, Salumis, and Artichoke Mostarda, Pickled Vegetables, Marinated Olives,
Grilled Baguette and crackers, seasonal hand crafted cheese,

RISOTTO STATION

\$40

Lemon Risotto, Pulled Short Rib, Seasonal Mushrooms, Butternut Squash Risotto, Braised Duck, blue
cheese, pine nuts, Poached Shrimp, English Peas, and Mascarpone

***\$150 Chef Attendant Fee Required*

FRUITS OF THE SEA

MARKET PRICE

Shucked Seasonal Oysters, Raw Clams, Poached Mussels, Grilled Shrimp, Crab Claws,
Calamari Salad, Mignonette and Cocktail Sauces

THE TOMMAHAWK PRIME RIB

MARKET PRICE

Whole Roasted Bone in Prime Rib, Garlic Whipped Potatoes, Asparagus, and
Horseradish Cream



EHANCEMENTS

MINI CHICAGO STYLE HOT DOG \$52/ DOZEN

POUTINE BAR \$32

Roasted Fingerling Potatoes, Pulled Pork, Bacon, red eye Gravy, Cheese Curds,
Green Onions

STREET TACO TRUCK \$37**

Pork Carnitas, Skirt Steak Arrachera, Chicken Al Pastor, Queso Fresco,
Mild and Spicy Salsa, Diced Onion, Cilantro and Avocado

***\$150 Chef Attendant Fee Required*

GRILLED BEEF TENDERLOIN - \$550 (serves 25)**

Dinner Rolls, whole grain mustard, Tomato jam, and Horseradish cream

***\$150 Chef Attendant Required*

DEEP DISH \$65 THIN CRUST PIZZA \$45

Pepperoni, Sausage, and Peppers, Veggie deluxe

LOCALLY CRAFTED ARTISAN CHEESE \$38

Crafted artisan cheese, moscato sugar poached grapes \$38

Fruit Mostardas, Red Wine Poached Grapes and Rustic Breads

MOSAIC OF FARMER'S MARKET VEGETABLES \$22

Raw, Grilled, and Pickled Vegetables, garlic Hummus, with chipolata
Buttermilk dressing

BEER BRAISED SHORT RIB \$30

With sage dusted pine nuts, risotto Gremolata

***\$150 Chef Attendant Required*

VENETIAN TABLE \$38

Display of Assorted Mini Sweets and Petit Fours

"C" IS FOR COOKIE \$30

Jars of Freshly Baked Cookies,
Double Chocolate Brownies, Individual Milks

All charges are subject to change and applicable service charge and sales tax.



PLATED DINNER SELECTIONS

Listed prices are per person and include:

*Your choice of Soup or Salad, Main Course, & Sweet Endings
 Artisan Bread Rolls and Butter
 Freshly Brewed Regular and Decaffeinated Coffee
 Assorted Warwick Tea Selections*

FIRST COURSE—Choose One: SOUP OR SALAD

Pasta Fagoli
 Chicken Pozole
 Broccoli Cheddar
 Chicken Noodle
 Loaded Baked Potato
 Heirloom Roasted Tomato

CAPRESE SALAD

Heirloom Tomato and Buffalo Mozzarella, micro Basil,
 Balsamic glaze with Torn Ciabatta Croutons

ORGANIC FIELD GREENS AND CUCUMBER

Candied Pecans, Goat Cheese and tomatoes, red onion
 Balsamic Vinaigrette

BABY ROMAINE CAESAR SALAD

Herb Croutons, Local Parmesan
 Classic Caesar Dressing

SYRAH POACHED BABY SPINACH

Radicchio, baby spinach, arugula, roasted apples, brie cheese
 Candied Walnut
 Apple cider vinaigrette

THE MAIN COURSE

POULTRY - \$90

Rosemary Lemon Roasted Chicken, Braised Potatoes, Baby Green Beans, and Cured Pork Belly Vinaigrette

Herb Roasted Breast of Cage Free Chicken, Wild Mushrooms, Wild rice, dried cranberries, Heirloom carrots and
 Red Wine Chicken Jus

Buttermilk and Thyme Roasted Cage Free Chicken, Braised Thigh Ravioli, Broccoli Rabe,
 Organic Carrots and Porcini Sunchoke velouté

Herb roasted chicken bone in chicken, potato dauphinoise, roasted vegetables

Chicken breast rosemary roasted fingerlings, white wine chicken jus, wild mushrooms, baby zucchini

All charges are subject to change and applicable service charge and sales tax.

SEAFOOD - \$95/MP

Pan Roasted Wild Salmon, tri color sautéed cauliflower, tri color Couscous

Lake Superior White Fish, fingerling potatoes, baby carrots, asparagus

Seared Filet of Barramundi, Mushroom and White Bean Succotash, Grilled Asparagus and Sweet Corn Nage

Herb Seared Wild Striped Bass, Roasted Pepper Stew, Toasted Pearl Pasta, Grilled Artichokes and Artichoke Vinaigrette (MP)

BEEF - \$118

Grilled Bone in Rib Eye

Parsnip Creamed Spinach, Allerton Twice Baked Potato, Foie Gras Bordelaise

Mushroom Blue Cheese Crusted Tenderloin of Beef

Roasted fingerling potatoes, Pearl Onions, Tri Heirloom Carrots and Red wine demi Sauce

TIP TOP TAP SURF-n-TURF

Barolo Braised Beef and Dungeness crab Ravioli - \$115

Roasted Shallot Polenta, Wilted Greens, Seasonal Vegetable Confit and Béarnaise

Grilled Filet Mignon and Butter Poached Lobster Tail - \$135

Truffle Whipped Potato, Asparagus, Cipollini Onions and Tarragon Sabayon

Bone Marrow

Bone marrow filet, risotto, asparagus

VEGETARIAN - \$85

Nutty Quinoa Hash, Yukon Gold Potatoes, Roasted Piquillo Pepper, Shaved Onion, Pesto Sauce Cappellacci

Porcini Mushroom, Truffle, Sun Dried Tomatoes, Shite Mushroom, Shave Parm, Olive Oil Drizzle, Grilled Vegetables

Roasted Acorn Squash Stuffed with Couscous (Or Quinoa for VEGAN)

Shiitake Mushrooms, Roasted Vegetables, Red Pepper Coulis

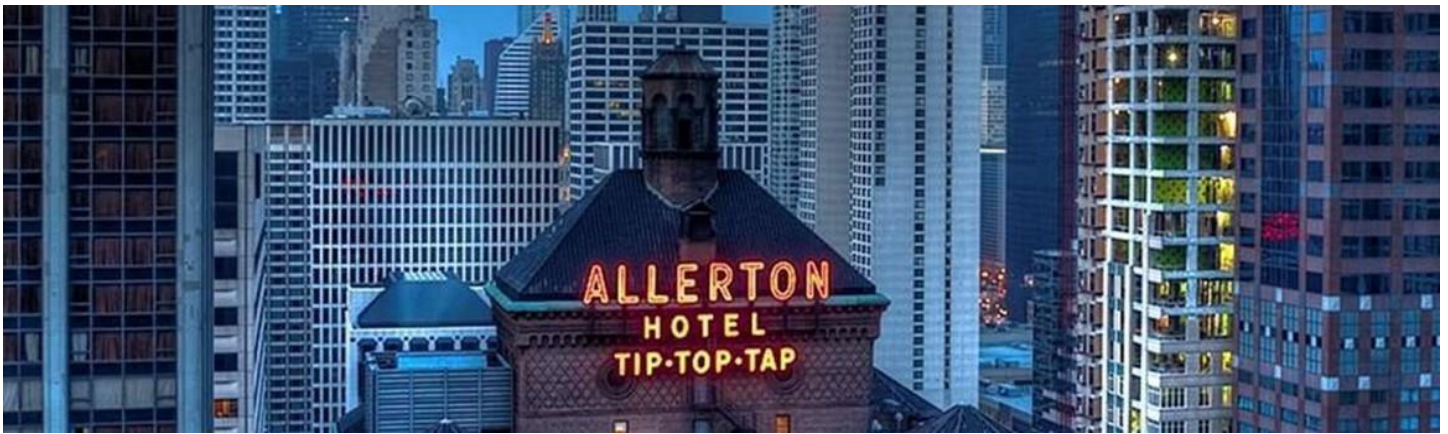
SWEET ENDINGS - Choose One

Assorted Cookies

Chicago Style Cheesecake

Assorted Petite Fours

Flourless Chocolate Cake



BUFFET DINNER SELECTIONS

Listed prices are per person and include:
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Warwick Tea Selections

AN EVENING IN CHICAGO

WARWICK ALLERTON TIP TOP TAP \$100

Potato Leek Soup

Waldorf salad, Apple, Walnut, Celery, Grape and Bibb lettuce

Steakhouse Caesar with Torn Croutons and Shaved Local Parmesan
Herb Poached Jumbo Shrimp with Classic Cocktail Sauce
Slow Roasted Prime Rib and Horseradish Cream and Natural Jus Herb
Lemon Seared Walleye Pike with Grilled Corn Succotash

Chicken Vesuvio, Heirloom Potatoes, Roasted Peppers, Oregano and Peas Parker House Rolls and Mini Ciabatta

Eli's Chicago-Style Cheesecake.

AN EVENING IN PARIS

HOTEL WARWICK CHAMPS- Élysées \$115

Red Kuri Squash Bisque with Pumpkinseed Oil Croutons

Coriander Crusted Tuna Niçoise, Mesclun Greens, Poached Potatoes,
Baby Greens, Tomatoes and Olive Vinaigrette

Frisee and Arugula Salad, Bacon Lardon, Soft Boiled Egg, Pickled Shallot, and Champagne Vinaigrette

Herb Roasted Cage Free Chicken, Sautee of Asparagus and Mushroom with Truffle Essences
Verjus Poached Seasonal Seafood, Roasted Pepper Stew, Artichokes, and Fine Herbs
Bone in Cowboy Rib Eye, Fondant Potatoes, Chestnut Puree and Pearl Onions
Parisian Gnocchi with Tomato Confit and Gruyere Freshly Baked Artisan Breads

Seasonal crème Brulee Lemon Curd Tartlets
Chocolate Dipped E' eclairs

All charges are subject to change and applicable service charge and sales tax.



An Evening at
WARWICK SAN FRANCISCO \$94

Heirloom Tomato Soup with Sourdough Croutons

Baby Kale Salad, Romanesco, Figs, Pancetta, Pistachio, Chardonnay Vinegar and Organic Olive Oil
Fried Crispy Brussels sprouts, Humboldt Fog Goat Cheese and Meyer Lemon Vinaigrette

Spiced Rubbed Grilled Tri Tip, Roasted Knob Onions and Kohlrabi Pesto Fennel Pollen
Rubbed Cage Free Chicken, Roasted Cauliflower, Date Mustards
Pan Roasted Halibut Cioppino, Mussels, Clams, Dungeness crab and California Tomatoes
Freshly Baked Artisan Breads

Warm Toffee Pudding
Anjou Pear Tart Vanilla Gelato

An Evening in Porto -Vecchio at
ROC e FIORI Hotel - \$88

Corsican Minestrone, White Beans, Rainbow Chard, Tomato

Farro Artichoke Salad, Celery, Fennel, Ricotta Salata and Tarragon
Baby Romaine Salad, Grilled Eggplant, Asparagus and Marjoram Vinaigrette

Display of Locally Made Charcuterie and Artisan Cheese, Pickled Vegetables,
Fruit Mustards and Sliced Baguette

Pan Seared Mediterranean Bass, Fava Beans, Poached Leeks and Lemon Vinaigrette
Red Wine Braised Beef Short Ribs, Polenta, Seasonal Veg Red wine demi
Ricotta Ravioli, Broccoli Rabe, Roasted Garlic, Stewed Tomatoes, Pine Nuts
Freshly Baked Artisan Breads
Ricotta Cheesecake Bites, Candies Apricots Chestnut Beignets, Vanilla Crime Anglaise

BAR PACKAGES

Does not include service and tax, unless otherwise noted

DELUXE WARWICK BAR

Warwick Level Spirits,
Customized Selection of Three Beers, and a Cider
Allerton Select Wines, Still and Sparkling Waters
Assorted Soft Drinks, Red Bull ® and Juices

Two Hours	35
Three Hours	42
Four Hours	45
Five Hours	48

BEER AND WINE BAR

Customized Selection of Three
Beers, Allerton Select Wines
Still and Sparkling Waters
Assorted Soft Drinks, Red Bull ®
and Juices

Two Hours	28
Three Hours	33
Four Hours	38
Five Hours	45

CASH BAR PRICING*

Inclusive of tax and service

Tip Top Tap Brand Drinks	17
Deluxe Warwick Brand Drinks	15
Allerton Select Wines	14
Imported and Craft Beer	12
Domestic Beer	10
Red Bull	9
Sparkling Waters	9
Assorted Sodas and Juices	8

**HOST AND CASH BAR REQUIRES
\$500 MINIMUM
\$150 BARTEDEER FEE
\$125 CASHIER (CASH BAR ONLY)*

TIP TOP TAP BAR

Kettle One Vodka, Tanqueray Gin, Bacardi Select Rum ,
Maker s Mark Bourbon, Johnnie Walker Black Scotch ,
Crown Royal Whiskey, Patron Silver
Customized Selection of Five Beers Allerton Select Wines
Still and Sparkling Waters
Assorted Soft Drinks, Red Bull ® and Juices

Two Hours	42
Three Hours	48
Four Hours	55
Five Hours	64

BEER AND WINE SELECTIONS

Domestic:

Bud Light, Miller Lite, Sam Adams, Blue Moon

Craft:

Revolution Anti-Hero IPA, Founder's Brewing All-Day
IPA, Little Sumpn' Sumpn' Wheat Ale,
House Selection of Cider

Imported:

Corona, Heineken, Stella Artois, Guinness
Non-Alcoholic: Kaliber (Guinness Brewery)

Heineken Zero

Wine:

Allerton Select Pinot Grigio, Chardonnay, Pinot Noir,
Cabernet Sauvignon,
Les Allies Blanc de Brute Champagne

HOST BAR PRICES*

Tally completed upon bar closing and charged Client to

Select bar offerings:

Tip Top Tap Brand Drinks	17
Deluxe Warwick Brand Drinks	15
Allerton Select Wines	14
Imported and Craft Beer	12
Domestic Beer	10
Red Bull	9
Sparkling Waters	8
Assorted Sodas and Juices	8

THE SPECIFICS

MEETING ROOM SET UP

Warwick Allerton Hotel provides water, pads, pens and mints on all meeting room tables. Any room set up changes made the day of your event are subject to a room change labor fee of \$75-\$250 depending on the room size.

FINAL GUARANTEE

All final guarantees for catered events shall be provided by 12:00 p.m., 72 hours (3 business days) prior to the start of the first scheduled event. The final guarantee number is not subject to reduction.

OUTSIDE FOOD AND BEVERAGE

It is agreed that all on-site food and beverage arrangements will be made through the hotel. Licensing restrictions require that only food and beverage purchased by the hotel be served on hotel property.

CORKAGE FEE

Any wine or champagne OPENED not provided by the hotel will be subject to a \$30/ 750ml bottle corkage fee, plus service charge.

SERVICE AND TAXES

All menu prices are subject to a 25% service charge (service charge is taxed) and Applicable sales tax.

SHIPPING AND RECEIVING

Each box is subject to a \$5 per box handling fee posted to your master account. Pallets are subject to a \$200 per pallet handling fee.

DISTRIBUTION/ DELIVERIES TO GUESTS

Welcome Packets AND Welcome gift Bags distributed upon check-in by the Front Desk are complimentary. Currently In-Room Delivery of Bags/Amenities are not available.

OUTSIDE SERVICES

We are happy to provide arrangements for Floral, photographers and entertainment companies to enhance your event.