



# WARWICK

ALLERTON CHICAGO

## Banquet Menu 2026



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# BREAKFAST



# BREAKFAST BUFFET

*prices are listed per person, 25 person minimum*

## **CONTINENTAL - \$35**

Sliced Seasonal Fruit  
Assortment of Breakfast Pastries  
Fresh Orange Juice

## **SUPERIOR CONTINENTAL - \$47**

Sliced Seasonal Fruit  
Assorted Greek Yogurts with Locally Made Granola  
Bagel Varieties with Cream Cheese  
Assortment of Breakfast Pastries  
Selection of Two Fruit Juices

## **POWER START - \$52**

Sliced Seasonal and Whole Fruit  
Whole Wheat English Muffins with Peanut Butter  
Oatmeal with Sliced Almonds and Dried Fruit  
Individual Egg White and Kale Frittatas  
Assorted Greek Yogurts  
Selection of Two Fruit Juices

## **ALLERTON CLASSIC - \$55**

Sliced Seasonal Fruit  
Assortment of Breakfast Pastries  
French Toast with Maple Syrup  
Scrambled Eggs with Fresh Herbs  
Country Sausage OR Applewood Bacon  
Roasted Breakfast Potatoes with Peppers  
Selection of Two Fruit Juices

## **BUENOS DÍAS - \$60**

Sliced Seasonal Fruit  
Chilaquiles with Salsa Verde and Chihuahua Cheese  
Scrambled Eggs, Chorizo, and Black Beans  
Roasted Breakfast Potatoes with Peppers  
Warm Flour and Corn Tortillas  
Selection of Two Fruit Juices

***All breakfast buffets include freshly brewed regular and decaf coffee, plus our Warwick Signature teas.***

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

# BREAKFAST BUFFET ENHANCEMENTS

*enhancements can only be added to existing buffets and not ordered separately, prices listed per person*

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## **OMELET STATION - \$25\***

Egg or Egg Whites Omelets Made to Order  
Bell Peppers, Tomatoes, Spinach, Onions, and Mushrooms  
Cheddar and Feta Cheese  
Ham, Bacon, and Sausage  
\*\$150 Chef Attendant Fee

## **BAGEL & LOX PLATTER - \$22**

Assorted Mini Bagel Varieties  
Sliced Smoked Salmon  
Red Onions, Cucumbers, Tomatoes, Capers, Chives  
Whipped Cream Cheese

## **BUILD YOUR OWN**

### **OATMEAL BAR - \$16**

Hot Oatmeal  
Sliced Almonds  
Fresh Seasonal Berries  
Local Granola & Honey

### **YOGURT BAR - \$16**

Plain or Vanilla Greek Yogurt  
Assorted Sliced Fruits  
Fresh Seasonal Berries  
Granola & Honey

## **BREAKFAST POTATOES - \$6**

*Select One:*

Skillet Hash Browns  
Roasted Fingerlings with Shallots & Thyme  
Wisconsin Cheddar Potato Casserole  
Roasted Breakfast Potatoes with Peppers

<b>Scrambled Eggs with Fresh Herbs</b>	<b>\$9</b>
<b>Applewood Smoked Bacon or Country Sausage Links</b>	<b>\$8</b>
<b>Turkey Bacon, Turkey Sausage, or Chicken Sausage</b>	<b>\$9</b>
<b>Buttermilk Pancakes or French Toast, with Maple Syrup</b>	<b>\$9</b>
<b>Non-dairy Milk Alternatives</b>	<b>\$1</b>

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

# BREAKFAST à la CARTE

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## **BREAKFAST PASTRIES - \$62 per dozen**

Buttery Croissants  
Coffee Cakes  
Filled Danishes  
Mini-Scones

Gourmet Donuts  
Muffins  
Assorted Bagels  
Cinnamon Rolls

## **Fruit Juices & Drinks - \$35 per quart**

Orange  
Cranberry  
Apple  
Pineapple

Grapefruit  
Tomato  
Lemonade  
Iced Tea

<b>Boxes of Assorted Cereals, Skim and 2% Milk</b>	<b>\$6/box</b>
<b>Greek Yogurt Parfaits</b>	<b>\$8/each</b>
<b>Assorted Breakfast Sandwiches</b>	<b>\$16/each</b>
<b>Freshly Brewed Regular &amp; Decaffeinated Coffee</b>	<b>\$150/gallon</b>
<b>Warwick Signature Teas</b>	<b>\$110/gallon</b>

## Breakfast Vouchers - \$25

- Vouchers are purchased prior to group arrival and distributed at check-in
- \$25 per voucher, inclusive of tax and tip
- Only for groups smaller than 25 guests
- Redeemable at Lobby Cafe
- No refunds for unused vouchers

Each Voucher includes:

- Breakfast Sandwich
- Hot Coffee
- Granola Bar
- Whole Fruit

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

# SNACKS & REFRESHMENTS



# THEMED BREAKS

*prices are listed per person, 25 person minimum*

## **CHIPS & DIP - \$30**

Fresh Guacamole  
Roasted Salsa Verde  
Salsa Americano  
Tortilla Chips  
Assorted Jarrito Sodas

## **SWEET TREAT - \$28**

Assorted Cupcakes  
Mini Dessert Bars  
Various Sweet Tarts  
Fresh Lemonade



## **FARMER'S MARKET - \$28**

Vegetable Crudites  
Pita Chips  
House-made Hummus  
Sparkling Water

## **WINDY CITY - \$28**

Chicago Mix Popcorn  
Spiced Nuts  
Mini Chicago Hot Dogs  
Assorted Local Sodas



## **POWER UP - \$30**

Various Protein & Health Bars  
Seasonal Whole Fruit  
Mixed Nuts  
Coconut Water

## **EMPANADAS - \$35**

Chicken Adobo, Skirt Steak, and Veggie Empanadas  
Chimichurri Sauce  
House-made Avocado Spread  
Assorted Jarrito Sodas

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

# REFRESHMENTS à la CARTE

10 count minimum, unless denoted (\*)

## FOOD

<b>Whole Seasonal Fruit</b>	<b>\$5/each</b>
<b>Sliced Seasonal Fruit</b>	<b>\$15/person</b>
<b>Individual Bags of Chips, Popcorn, or Pretzels</b>	<b>\$6/each</b>
<b>Individual Greek Yogurt Parfaits</b>	<b>\$8/each</b>
<b>Assorted Protein Bars</b>	<b>\$8/each</b>
<b>Brownies, Dessert Bars, or Cookies</b>	<b>*\$52/dozen</b>
<b>Mixed Nuts</b>	<b>*\$45/pound</b>

## DRINK

<b>Assorted Coca-Cola Brand Sodas</b>	<b>\$5/each</b>
<b>Locally Sourced Sodas</b>	<b>\$7/each</b>
<b>Bottled Still Water</b>	<b>\$7/each</b>
<b>Selection of Fruit Juice</b>	<b>*\$35/quart</b>
<b>Ice Tea or Lemonade</b>	<b>*\$35/quart</b>
<b>Assorted Smoothies</b>	<b>\$9/each</b>
<b>Freshly Brewed Regular &amp; Decaffeinated Coffee</b>	<b>*\$150/gallon</b>
<b>Warwick Signature Teas</b>	<b>*\$110/gallon</b>

*Small Group?*  
**Consider the  
Lobby Cafe**

- No Service/Labor Fees or Order Minimums
- For Groups smaller than 25 guests
- Prepaid Option: Guests will receive a \$25 "Cafe Bundle" Voucher
- Open Charge Option: Guests may order freely and all charges will be billed to the master account

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

LUNCH

# LUNCH BUFFET

*prices are listed per person, 25 person minimum*

## **RED LINE DELI - \$70**

Tomato Basil Soup  
Greek Salad with Pepperoncini,  
Olives, Carrots, Cucumbers and Feta Cheese  
Pasta Salad with Roasted Peppers,  
Sun Dried Tomatoes, and Italian Chimichurri  
Roast Beef, Smoked Turkey, Applewood Ham, and Salami  
Assorted Deli Cheeses and Artisan Breads  
Mayo, Mustard, and Red Wine Vinaigrette  
Individual Bags of Potato Chips  
Assorted Cookies

## **LE BISTRO - \$70**

French Onion Soup  
with Gruyere Cheese and Croutons  
Arugula Salad with Red Onion, Chopped Bacon Bits  
Shaved Radicchio, and Champagne Vinaigrette  
Chicken Coq Au Vin with Mushrooms and Carrots  
Classic French Ratatouille  
Rosemary Baguettes  
Assorted Petit Fours

## **SOUTH OF THE BORDER - \$75**

Chicken Pozole Soup  
Mexican Style Rice  
Carne Asada, Shrimp, Roasted Vegetables  
Mexican Street Corn with Cotija Cheese  
Flour and Corn Tortillas  
Various House Made Salsas  
Dulce de Leche Dessert

## **MY KIND OF TOWN - \$75**

Potato Leek Soup  
Endive Salad with Couscous,  
Asparagus, Cherry Tomatoes  
and Champagne Vinaigrette  
German Potato Salad  
Chicago-Style Deep Dish Pizza  
Individual Bags of Potato Chips  
Cheesecake

***All lunch buffets include assorted cans of soda and lemonade.***

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



# CUSTOM LUNCH BUFFET - \$75

*prices listed per person, 25 person minimum*

## **SOUP**

*choose one*

Pasta Fagioli  
Chicken Pozole  
Potato Leek  
Chicken Noodle  
Tomato Basil  
French Onion

## **SIDE DISH**

*choose one*

Mashed Potatoes  
Roasted Herb Fingerlings  
Classic French Ratatouille  
Steamed Haricot Verts  
Roasted Seasonal Vegetables

## **ENTREE**

*choose two*

Seared White Fish  
*with citrus cream sauce*  
Braised Chicken with Rosemary  
*and mustard vinaigrette*  
Skirt Steak with Bell Peppers  
*and collard greens pesto*  
Pan Seared Salmon  
*with julienned carrots and peppers*  
Butternut Squash Ravioli  
*with sage brown butter*

## **DESSERT**

*choose one*

Assorted Cookies  
Brownies  
Petit Fours  
Cheesecake

## **SALAD**

*choose one*

Caesar Salad  
*romaine hearts, torn croutons, shaved  
parmesan, cesar dressing*  
Spinach Salad  
*baby spinach, mushrooms, bacon bits, cherry  
tomatoes, croutons, champagne vinaigrette*  
House Salad  
*mixed greens, tomato, onion, cucumber,  
balsamic vinaigrette*  
Baby Kale Salad  
*kale, dried cherries, mandarins, fennel,  
blue cheese, orange honey vinaigrette*  
Pasta Salad  
*artichokes, kamala olives, sun dried tomatoes,  
pepperoncini, red wine vinaigrette*

***All lunch buffets include assorted cans of soda  
and lemonade.***

## Plated Lunch

- \$85 Per Person
- 25 Person Minimum
- Served with Lunch Rolls & Butter
- Choose One Soup or Salad
- Choose Two Entrees with a Pairing Side Dish
- Choose One Dessert

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



# SANDWICH BOX LUNCH -\$60

*prices listed per person, 25 person minimum*

**All boxes come with bottled water, whole fruit, chips & cookies**

## SANDWICHES

*choose three*

### Turkey Wrap

*smoked turkey, sun dried tomatoes, provolone, arugula, sliced pepperoncini*

### Chicken Salad Baguette

*grilled chicken, arugula, tomatoes, chimichurri sauce*

### Roast Beef on Pretzel Bun

*roast beef, white cheddar, lettuce, tomatoes, onions, horseradish cream, mustard*

### Ham Croissant

*applewood smoked ham, cheddar, lettuce, mustard*

### Caprese on Ciabatta

*fresh mozzarella, tomatoes, basil, balsamic glaze, olive oil*

### Roasted Portobello on Tomato Focaccia

*portobello mushrooms, red peppers, zucchini, squash, arugula, fig glaze*

## Lunch Vouchers - \$25

- Vouchers are purchased prior to group arrival
- \$25 per voucher, inclusive of tax and tip
- Only for groups smaller than 25 guests
- Redeemable at Lobby Cafe 6am -2pm

Each Voucher includes:

- Cafe Sandwich
- Soda
- Chips
- Whole Fruit

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

# DINNER & RECEPTIONS

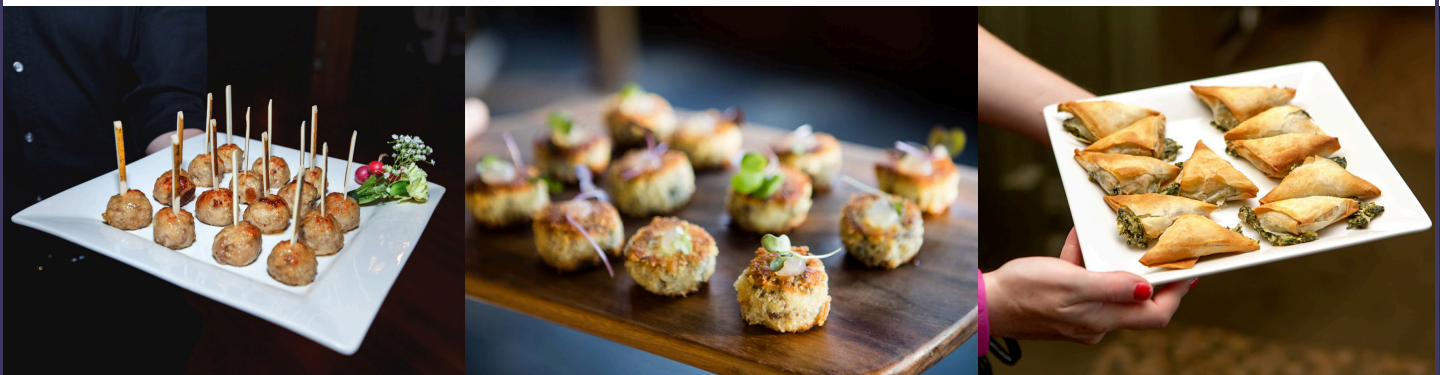
# PASSED HORS D'OEUVRES

*prices listed per piece, 25 piece minimum per hors d'oeuvres*

## COLD

<b>Caprese Skewer</b> <i>cherry tomato, fresh mozzarella, basil, balsamic glaze</i>	<b>\$7</b>
<b>Vegetable Spring Roll</b> <i>served with hoisin sauce</i>	<b>\$7</b>
<b>Heirloom Tomato Bruschetta</b> <i>fresh mozzarella, red onion, basil, garlic, balsamic &amp; olive oil</i>	<b>\$7</b>
<b>Pozole Deviled Egg</b> <i>guajillo &amp; ancho pepper mix, hominy, radish</i>	<b>\$8</b>
<b>Endive Bite</b> <i>cranberry, blue cheese, spiced candied pecans</i>	<b>\$8</b>
<b>English Cucumber Cup</b> <i>sun dried tomato, pesto, truffle balsamic glaze</i>	<b>\$8</b>
<b>Antipasto Skewer</b> <i>salami, olives, sun dried tomatoes, mozzarella</i>	<b>\$8</b>
<b>Prosciutto Wrapped Date</b> <i>stuffed with goat cheese</i>	<b>\$8</b>
<b>Seared Shrimp Skewer</b> <i>with sliced mango and tajin</i>	<b>\$9</b>
<b>Tuna Seaweed Cone</b> <i>avocado, sriracha, soy sauce</i>	<b>\$9</b>

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



# PASSED HORS D'OEUVRES

*prices listed per piece, 25 piece minimum per hors d'oeuvres*

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## HOT

<b>Artisan Grilled Cheese</b> <i>with tomato jam</i>	<b>\$7</b>
<b>Vegetable Egg Roll</b> <i>with sweet &amp; sour sauce</i>	<b>\$8</b>
<b>Three Cheese Orzo Arancini</b> <i>with saffron cream sauce</i>	<b>\$8</b>
<b>Spanakopita</b> <i>spinach and feta</i>	<b>\$8</b>
<b>Brie en Croûte</b> <i>brie cheese in puff pastry with apricot jam</i>	<b>\$8</b>
<b>Chicken Shao Mai</b> <i>with sweet &amp; sour sauce</i>	<b>\$9</b>
<b>Boneless Chicken Bite</b> <i>buffalo sauce, ranch dressing, celery spear</i>	<b>\$9</b>
<b>Mini Crab Cake</b> <i>with whole grain mustard</i>	<b>\$9</b>
<b>Honey Sriracha Chicken Meatball</b> <i>with spicy aioli</i>	<b>\$9</b>
<b>Chicken and Waffle Bite</b> <i>with maple aioli</i>	<b>\$9</b>
<b>Candied Apple Pork Belly</b> <i>with fig balsamic glaze</i>	<b>\$9</b>
<b>Allerton Mini Beef Wellington</b> <i>with horseradish sauce</i>	<b>\$10</b>
<b>Grilled Lamb Lollipop</b> <i>with chimichurri</i>	<b>\$12</b>

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# RECEPTION STATIONS

*prices listed per person, 25 person minimum, (\*) \$150 chef attendant fee*

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## **PASTA ACTION STATION\* - \$40**

Gnocchi, Penne, Tri-colored Tortellini  
Tomatoes, Basil, Asparagus, Zucchini, Mushrooms, Parmesan  
Alfredo, Marinara, Pesto

## **STREET TACO TRUCK\* - \$37**

Carne Asada, Seasoned Shrimp, Chicken Al Pastor  
Roasted Vegetables, Queso Fresco, Cilantro, Onions  
House-made Salsas & Corn Tortillas

## **RAMEN BAR\* - \$35**

Vegetarian, Seafood, Chicken Broths  
Scallions, Spinach, Bean Sprouts, Tofu,  
Bok Choy, Bamboo Shoots, Radish  
Assorted Asian Sauces

## **PRIME RIB\* - \$MP**

Carved Beef Prime Rib with Horseradish  
Mashed Potatoes, Roasted Asparagus

## **CHARCUTERIE BOARD - \$50**

Assorted Cuts of Cured and Dried Meat  
Seasonal Crafted Hard and Soft Cheeses  
Olives, Artichokes, Pickled Vegetables  
Crostinis and Crackers

## **FRUITS OF THE SEA - \$MP**

Oysters, Mussels, Shrimp, Crab Claws  
Calamari Salad and Ceviche  
Mignonette & Cocktail Sauce

## **VEGETABLE CRUDITÉS - \$30**

*Raw, Grilled, and Pickled Vegetables  
Variety of House-made Hummus  
Buttermilk Ranch Dressing*

## **SWEETS TABLE - \$40**

*Display of Assorted Miniature Sweets  
and Petit Fours*

\$MP = Market Price

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

# DINNER BUFFET

*prices are listed per person, 25 person minimum*

## **SPEAKEASY - \$85**

Waldorf salad with Romaine, Grapes, Cherries,  
Apples, Walnuts, Celery, and Aioli Dressing  
Slow Roasted Beef Brisket  
Oven Roasted Flounder with herb butter  
Roasted Potatoes  
Steamed Heirloom Carrots  
Chocolate Torte

## **COMFORT CLASSICS - \$85**

BLT Salad with Pancetta, Heirloom Tomatoes  
Fried Onions, and Ranch Dressing  
Ham Hock Collard Greens  
Sweet-Tea Braised Chicken Thighs  
Overnight Gruyere Mac & Cheese  
Candied Yams  
Peach Cobbler

## **LITTLE ITALY - \$90**

Italian Salad with Zucchini, Mozzarella,  
Cherry Tomatoes, Red Onion, Orango Vinaigrette  
Veal Parmesan with Marinara Sauce  
Chicken Breast with Scallopini Sauce  
Eggplant Parmesan  
Baked Ziti  
Orange Filo Cake

## **PORTO-VECCHIO - \$95**

Greek Salad with Cucumber, Red Onions, Olives  
Feta and Herb Vinaigrette  
Herb Roasted Lamb Chops  
Tilapia with Artichokes, Olives, Sun Dried Tomatoes  
and Citrus White Wine Sauce  
Lemon Grilled Zucchini & Couscous  
Lemon Cream Cake

***All dinner buffets include dinner rolls, assorted cans of soda,  
lemonade, coffee and tea service.***

*Custom Buffets can be created using options from both the preset  
buffet menu and the plated dinner menu; reach out for a price estimate.*

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



# PLATED DINNER

*prices listed per person, 25 person minimum*

## FIRST COURSE

*choose one*

### SOUP

Pasta Fagioli  
Chicken Pozole  
Potato Leek  
Mushroom Bisque  
Tomato Basil  
French Onion

### SALAD

Caesar Salad  
*romaine hearts, torn croutons, shaved  
parmesan, cesar dressing*

Spinach Salad  
*baby spinach, mushrooms, bacon bits,  
cherry tomatoes, croutons,  
champagne vinaigrette*

Ovalini Salad  
*baby arugula, pickled onions, tomatoes,  
ovalinis, torn croutons, balsamic drizzle*

Baby Kale Salad  
*kale, dried cherries, mandarins, fennel,  
blue cheese, orange honey vinaigrette*

Poached Pear Salad  
*mixed greens, poached pears, goat  
cheese, candied walnuts, red wine  
vinaigrette*

## ENTRÉES

*choose two proteins, one vegetarian*

### POULTRY - \$90

Amish Chicken Breast  
*with wild rice, honey glazed carrots  
and red wine glaze*  
Rosemary Roasted Chicken  
*roasted fingerlings, wild mushrooms,  
zucchini and white wine jus*

### SEAFOOD - \$95

Lemon Baked Halibut  
*with roasted brussel sprouts  
and potatoes*  
Dill Blackened Salmon  
*with linguini, baby bell peppers  
and dill sauce*

### BEEF - \$105

Au Poivre Filet  
*with roasted potatoes and asparagus*  
Veal Shanks  
*with pine nut risotto, heirloom carrots,  
and red wine demi-glaze*

### VEGETARIAN - \$75

Porcini & Truffle Cappellacci  
*with roasted vegetables  
and balsamic drizzle*  
Blue Cheese Risotto  
*with mushrooms*

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

# PLATED DINNER (cont.)

*prices listed per person, 25 person minimum*

## ELEVATED ENTRÉES

NY Strip Steak - \$125

*red wine demi-glace and twice  
loaded baked potato*

Saffron Sea Bass - \$125

*with herb roasted potatoes  
and balsamic cherry tomatoes*

Surf and Turf - \$120

*petite filet with poached lobster tail,  
potato dauphinoise, haricots verts*

Orange Glaze Duck - \$115

*with wild rice and  
roasted brussel sprouts*

## DESSERT

*choose one*

Sorbet

Assorted Cookies

Petit Fours

Cheesecake

Chocolate Torte

***All dinner buffets include dinner rolls, assorted cans of soda,  
lemonade, coffee and tea service.***

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



# BAR PACKAGES

*prices listed per person, 25 person minimum*

## DELUXE BAR

*Mid-tier Spirits: Vodka, Rum, Tequila, Scotch,  
Gin, Bourbon, Canadian Whiskey*

*Selection of 3 Beers/Cider  
Allerton Select Red & Wine Wines  
Sparkling Water and Assorted Soft Drinks*

Two Hours	\$37
Three Hours	\$44
Four Hours	\$47
Five Hours	\$54

## TIP TOP TAP BAR

*Top Shelf Spirits: Vodka, Rum, Tequila, Scotch,  
Gin, Bourbon, Canadian Whiskey*

*Selection of 5 Beers/Cider  
Allerton Select Red & Wine Wines  
Sparkling Water and Assorted Soft Drinks*

Two Hours	\$44
Three Hours	\$50
Four Hours	\$56
Five Hours	\$72

## STANDARD MIXERS

*Both the Deluxe and Tip Top Tap Bar include:*

Cranberry Juice  
Orange Juice  
Rose's Lime Syrup  
Grenadine  
Vermouth  
Bitters  
Sweet & Sour Mix



## HOST & CASH BAR

*\$500 Minimum, \$150 Bartender Fee,  
\$150 Cashier Fee only for Cash/Credit Bar*

Cocktails	\$15
Red & White Wine	\$14
Imported and Craft Beer	\$12
Domestic Beer	\$10
Sparkling Water	\$6
Sodas & Juices	\$6

## BEER & WINE BAR

*Selection of 3 Beers/Cider  
Allerton Select Red & Wine Wines  
Sparkling Water and Assorted Soft Drinks*

Two Hours	\$30
Three Hours	\$35
Four Hours	\$40
Five Hours	\$45

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

# THE SPECIFICS

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## **ROOM SETUP**

All banquet rooms will be set up with a water station in the rear of the room or in the pre-function area. Any room setup changes made the day of your event are subject to a labor fee of \$75-\$250 depending on the room size.

## **FINAL GUARANTEE**

All final guarantees for catered events shall be provided by 12:00PM, 10 business days prior to the start of the first scheduled event. The final guarantee number is not subject to reduction.

## **OUTSIDE FOOD & BEVERAGE**

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. Special exceptions can be made for certain dietary restrictions, but are subject to a \$350 outside vendor fee and applicable service charges.

## **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, 11.75% service charge tax, and 11.75% food and beverage 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 distributed upon check-in by the Front Desk are complimentary. In-Room Delivery of Bags/Amenities is available for groups of 30 or less and are \$10 per delivery.

## **OUTSIDE SERVICES**

We are happy to provide recommendations for florists, photographers, and other event vendors to enhance your experience.