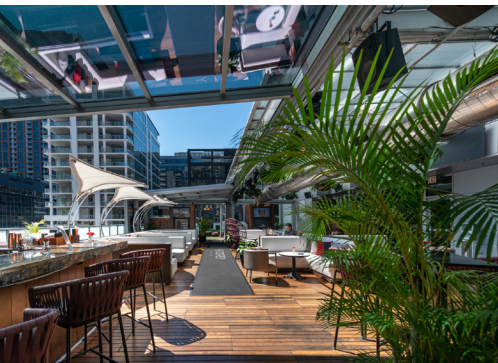


THE GODFREY

HOTEL CHICAGO

RECEPTION MENU



HORS D' OEUVRES & OPEN BAR

2 HOUR EVENT 90 Per Person

2 Hour Premium Open Bar
6 Hors D' Oeuvres (Unlimited Pieces)
*1.5 Hours of Food Service

3 HOUR EVENT 100 Per Person

3 Hour Premium Open Bar
8 Hors D' Oeuvres (Unlimited Pieces)
*2 Hours of Food Service

4 HOUR EVENT 125 Per Person

4 Hour Premium Open Bar
8 Hors D' Oeuvres (Unlimited Pieces)
*2 Hours of Food Service
1 Reception Platter (See Page 4)

A LA CARTE

CHOOSE 4 ITEMS | UNLIMITED PIECES 32

CHOOSE 6 ITEMS | UNLIMITED PIECES 50

CHOOSE 8 ITEMS | UNLIMITED PIECES 55

BEVERAGES

2 HOUR PREMIUM OPEN BAR 45

3 HOUR PREMIUM OPEN BAR 50

4 HOUR PREMIUM OPEN BAR 60

UPGRADES

SUPER PREMIUM OPEN BAR 15

CHEF CRAFTED MOJITO STATION | 1.5 HOURS 14

CHEF CRAFTED MARGARITA STATION | 1.5 HOURS 64

HOT HORS D' OEUVRES SELECTIONS

BEEF SLIDER
Blue Cheese, Bacon Jam

CRAB RAGOON
Sweet Chili Sauce

BEYOND MEAT SLIDER (V)
Mix greens, onion, tomato & mayonnaise

FRIED CHICKEN SLIDER
Coleslaw & Pickles

MINI CRAB CAKES
Pepper Aioli

CHICKEN SATAY (GF)
Thai Peanut Sauce

VEGETABLE EGG ROLL (V)
Ponzu Sauce

LAMB LOLICHOPS (GF)
Additional \$6 Per Person

MEATBALLS
Pomodoro Sauce

PORK BELLY SKEWER (GF)
Additional \$5 Per Person

HOUSE-MADE PRETZELS (V)
Mustrd Dip

ARANCINI (V)
Risotto Ball

SHOCK'N SHRIMP (VG)
100% Plant Based

FRIED CHICKEN THIGHS
Plain, Buffalo, BBQ

ASSORTED FLATBREAD
Margarita, Cheese, Sausage

COLD HORS D' OEUVRES SELECTIONS

BUFFALO MOZZARELLA (V)
Tomato, Basil on Toasted Italian Bread

SHAVED BEEF
Horseradish Crème, Crostini

TUNA TARTARE
Wonton, Avocado

SALMON TARTARE
Wonton, Caviar, Crème Fraîche

AVOCADO TOAST POINTS
Crab Chili

HAIRLOOM POLENTA CAKE (V)
Avocado, Cilantro Salsa

ROASTED TOMATO & GOAT CHEESE (V)

MINI LOBSTER ROLL SANDWICH (SEASONAL)
On Toasted Italian Bread
Additional \$5 Per Person

SMOKED SALMON
Dill Crème Fraîche

ARANCINI (V)
Risotto Ball

TOMATO BRUSCHETTA (V)

SHRIMP CEVICHE

SHRIMP COCKTAIL

CHICKEN SALAD SLIDER

VEGETABLE TART (V)

BACON-WRAPPED DATES

SHISHITO PEPPERS (VG)(GF)

QUINOA LETTUCE WRAP (VG)(GF)

GROUPS OF 20 OR MORE	STATIONS ARE SET UP FOR 1.5 HOURS	\$200 UNIFORMED CHEF FEE	1 CHEF PER 60 PEOPLE
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STATIONS

MAC AND CHEESE STATION 30 Per Person

Requires a Uniformed Chef
Bacon, Chicken Broccoli, Peas, Mushrooms, Truffle, Jalapeñ

PASTA STATION 38 Per Person

Requires a Uniformed Chef
Spaghetti Al Pomodoro, with Meatballs, San Marzano Tomatoes, Basil Parmigiano

Ricotta Cavatelli, Spinach, Artichoke, Black Truffle Fondue

Papparadelle Alla Bolognese, Braised Beef, Veal, Pork Ragù

TACO STATION 28 Per Person

Requires a Uniformed Chef
Soft Corn or Flour Shells
Fillings: Pulled Pork, Pulled Chicken, Fish, Grilled Vegetables
Toppings: Jalapeños, Guacamole, Limes, Pico De Gallo, Sour Cream

ASSORTED SUSHI 6 Per Piece

Suggested 6 Pieces Per Person

CHICAGO STYLE HOT DOGS 25 Per Person
ADD FRENCH FRIES 4 Per Person

Poppy Seed Bun, Celery Salt, Pickle, Mustard, Sport Peppers, Relish, Diced Onions, Tomato

SEAFOOD BAR 36 Per Person

Oysters, Shrimp, Crab Legs, Smoked Salmon Crostini

MASHED POTATO BAR 25 Per Person

Choice of Garlic, Bacon, Cheddar, Butter, Horseradish, Truffle, Shallots, Chives, Sour Cream

GRILLED CHEESE STATION

CHOOSE 3 25 Per Person

CHOOSE 4 35 Per Person

Wheat: Spinach, Mushroom, Carmelized Onion
Sourdough: Swiss, Tomato, Pork Belly, Bacon, Pepper Jack, Jalapeño
White Bread: Pesto, Cheddar, Tomato Jam

RECEPTION PLATTER SELECTIONS

SEASONAL FRESH FRUIT PLATTER 13 Per Person

Sliced Fresh Fruit, Berries

FARMERS MARKET PLATTER 22 Per Person

Hummus, Pita Chips, Assorted Vegetables, Spinach Dip, Assorted Cheese & Crackers

MEDITERRANEAN DELIGHT PLATTER (V) 25 Per Person

Quinoa Tabbouleh, Grilled Eggplant, Hummus, Fusilli Pasta Salad, Mediterranean Vegetables, Fresh Bread, Pita Chips

ANTIPASTO PLATTER 28 Per Person

Assorted Cured Meats; Prosciutto with Fresh Melon, Salami, Pepperoni, Grilled Herb Marinated Vegetables, Assorted Local and International Cheese, Assorted Olives, Virgin Olive Oil, Balsamic Vinegar, Grilled Garlic Bread

PREMIUM CHEESE BOARDS PLATTER (V) 25 Per Person

Local & International Cheese Selection
Fresh Fruit
Dried Fruit
Candied Walnuts

21% gratuity plus a 11.75% sales tax is applied to all functions and event orders. Prices are subject to change.

THE GODFREY
HOTEL CHICAGO

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GROUPS OF 20 OR MORE	STATIONS ARE SET UP FOR 1.5 HOURS	\$200 UNIFORMED CHEF FEE	1 CHEF PER 60 PEOPLE
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DESSERTS

DESSERT STATION 30 Per Person

Assorted Cake Pops
Chocolate Covered Strawberries
Garrets Popcorn
Assorted Mini Desserts

COTTON CANDY STATION 18 Per Person

Requires a Uniformed Chef

ASSORTED DESSERTS 32 Per Dozen

Mini Cheesecake Bites
Chocolate Chip Cookies
Peanut Butter Cookies
Sugar Cookies
Mini Tiramisu

PHS DESSERT 8OZ CAKE JARS 18 Each

Ooey Goey - Chocolate Cake, Not-Too-Sweet Cream Cheese, Butterly Layer of Carmel, Pink Himalayan Sea Salt

Vanilla Confetti- Golden Vanilla Cake, Rainbow Sprinkles, PHS Butter Cream

Red Velvet- Red Velvet Cake, Not-Too-Sweet Cream Cheese

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HOTEL CHICAGO

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STATIONS ARE SET UP FOR 1.5 HOURS	ALL STATIONS REQUIRE A UNIFORMED CHEF	\$200 UNIFORMED CHEF FEE	1 CHEF PER 60 PEOPLE
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CARVING STATIONS AND PLATTERS

GOLDEN HERITAGE TURKEY 325 Per 15 People

Seasonal
Requires a Uniformed Chef
Stuffing, Gravy, Assorted Jams

SLOW ROASTED TENDERLOIN OF BEEF 450 Per 15 People

Requires a Uniformed Chef
Whole Grain Mustard, Burgundy Sauce,
Creamy Horseradish, Baked Rolls

ROASTED PRIME RIB 550 Per 20 People

Requires a Uniformed Chef
Boneless Rib Eye, Au Jus, Horseradish,
Whole Grain Mustard, Mayonnaise,
Baked Rolls

ROASTED SALMON 600 Per 20 People

House-Made Herbs & Butter

* Assorted Rolls & Butter Served with all Carving Stations

ENHANCEMENT / ADD-ON

MIXED GREENS SALAD 10 Per Person

Mixed Greens with Red Onion, Olives, Tomato, Cucumber, Croutons,
Shredded Cheddar, Chickpeas, Bacon, Olives,
Balsamic Vinaigrette & Buttermilk Ranch Dressing

CAESAR SALAD 10 Per Person

Chopped Romaine Hearts, Parmesan Cheese, Garlic & Herb Croutons

CHOPPED SALAD 10 Per Person

Chopped Heart of Romaine Lettuce, Cherry Tomatoes, Onions, Avocado, Bacon, Egg,
Buttermilk Dressing, & Balsamic Vinaigrette

VEGETABLE PASTA SALAD 7 Per Person

GROUPS OF 20 OR MORE	STATIONS ARE SET UP FOR 1.5 HOURS	\$200 UNIFORMED CHEF FEE	1 CHEF PER 60 PEOPLE
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DINNER BUFFETS

BBQ STATION 65 Per Person

Corn Bread
Vegetable Pasta Salad,
Chopped Salad, Chopped Heart of Romaine Lettuce, Cherry Tomatoes, Onions, Avocado, Bacon,
Egg, Buttermilk Dressing,
& Balsamic Vinaigrette
Cobb Salad
Cole Slaw
Mac & Cheese
Whole Kernel Corn with Butter & Herbs Southern Greens
Jalepeño Poppers
Pit Beans
Smoked Brisket
BBQ Chicken
Assorted Cookies & Brownies

MAMA MIA 65 Per Person

Fresh Baked Focaccia Bread
Caesar Salad with Chopped Romaine Hearts, Parmesan Cheese, Garlic & Herb Croutons
Ricotta Cavatelli: Spinach, Artichoke, Black Truffle Fondue
Chicken Scallopini with Spinach, Capers, Lemon, Roasted Potatoes
Roasted Salmon with Herb and Butter Tiramisu

MEAT AND POTATOES 64 Per Person

Mixed Greens, Red Onion, Olives, Tomato, Cucumber, Croutons, Shredded Cheddar,
Bacon (on the side)
Balsamic Vinaigrette & Buttermilk Ranch Dressing Grilled Chicken Breast with a Lemon Butter Sauce
Marinated Grilled Skirt Steak with a side of Chimichurri Sauce
Creamed Corn
Roasted Vegetables with Fresh Herbs, Garlic
Mashed Potatoes with a side of Gravy
Mini Petit Fours

FAJITA STATION 65 Per Person

Marinated Chicken Breast, Steak, Shrimp, Cilantro,
Diced Tomatoes,
Grilled Onions, Black Beans, Refried Beans,
Green Peppers, Lettuce, Pico De Gallo, Limes, Sour Cream, Guacamole,
Shredded Cheddar Cheese,
Flour or Corn Tortillas
Spanish Rice
Jicama Seasonal Salad, Diced Jicama, Mango, Arugula & Onion
Citrus Flan

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THE GODFREY
HOTEL CHICAGO

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THE GODFREY
HOTEL CHICAGO

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BEVERAGE MENU

PREMIUM BAR

\$15 and Under | Martinis, Rocks Pours, Shots, and Red Bull mixers are not included.

Vodka

Absolut, Effen, Grey Goose, Ketel One, Tito's

Gin

Bombay, Bombay Sapphire, The Botanist, Hendrick's, Sipsmith, Tanqueray

Rum

Bacardi Superior, Captain Morgan, Malibu, Selva Ray

Tequila

Casamigos Blanco, Don Julio Blanco, Herradura Silver, Patron Silver, Sauza Silver, Union Mezcal

Whisk(e)y

Buffalo Trace, Bulleit Bourbon, Bulleit Rye, Crown Royal, Jack Daniels, Jameson, Jim Beam, Knob Creek Bourbon, Knob Creek Rye, Maker's Mark, Teeling's Small Batch, The Wiseman, Woodford Reserve Bourbon

Scotch

Chivas Regal, Dewar's White Label, Johnnie Walker Black Label, Suntory Toki

Cordials

Amaretto di Saronno, Aperol, Bailey's, Kahlua, St. Germain

White Wine

Brancott Sauvignon Blanc, Caposaldo Moscato, CK Mondavi Chardonnay, Ruffino Pinot Grigio

Red Wine

CK Mondavi Merlot, Manos del Sur Malbec

Sparkling Wine

Mmmm... Prosecco Rose, Valdo Prosecco

Beer

Blue Moon, Corona, Fat Tire, Goose Island IPA, Lagunitas Lil' Sumpin' Sumpin', Miller Lite, Stella Artois, Freshie Tequila Seltzer Cans, Ketel One Botanical Vodka Spritz Cans

SUPER PREMIUM BAR

\$17 and Under | Includes Classic Cocktails, Martinis, Rocks Pours, and Red Bull mixers. Classic Cocktails Include: Old Fashioneds, Margaritas, Cosmopolitans, Mules, and Others. See your server for details.

Vodka

Absolut, Chopin, Effen, Grey Goose, Ketel One, Tito's

Gin

Bombay, Bombay Sapphire, The Botanist, Hendrick's, Sipsmith, Tanqueray, Tanqueray No. 10

Rum

Bacardi Superior, Captain Morgan, Malibu, Selva Ray, Zacapa 23yr

Tequila

Casamigos Blanco, Don Julio Blanco, Herradura Silver, Patron Silver, Sauza Silver, Union Mezcal

Whisk(e)y

Buffalo Trace, Bulleit Bourbon, Bulleit Rye, Crown Royal, Jack Daniels, Jameson, Jim Beam, Knob Creek Bourbon, Knob Creek Rye, Maker's Mark, Teeling's Small Batch, The Wiseman, Woodford Reserve Bourbon

Scotch

Chivas Regal, Dewar's White Label, Glenfiddich 12yr, Glenlivet 12yr, Johnnie Walker Black Label, Suntory Toki

Cordials

Amaretto di Saronno, Aperol, Bailey's, Kahlua, St. Germain

White Wine

Brancott Sauvignon Blanc, Caposaldo Moscato, CK Mondavi Chardonnay, Ruffino Pinot Grigio

Red Wine

CK Mondavi Merlot, Manos del Sur Malbec, Napa Cellars Pinot Noir

Sparkling Wine

Mmmm... Prosecco Rose, Valdo Prosecco

Beer

Blue Moon, Corona, Fat Tire, Goose Island IPA, Goose Island Sofie, Guinness Pub Can, Lagunitas Lil' Sumpin' Sumpin', Miller Lite, Stella Artois, Freshie Tequila Seltzer Cans, Ketel One Botanical Vodka Spritz Cans

FAQ

FOOD & BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum, which will be noted in the contract. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. All minimums exclude tax, gratuity, and service charges.

MENU SELECTIONS

Menu selections are due 10 days prior to the event date - selections are not required upon signing the private event agreement.

TAX RATE

I | O Godfrey is a tax-inclusive venue. Tax-exempt organizations must provide a 501c3 prior to booking. In this instance, there will be an 11.75% reduction of the food & beverage purchases outlined on the final Banquet Event Order.

VALET

There is valet onsite during all hours of operation and the cost per car is \$35 for up to 4 hours. If you would like to prepay for valet, please notify us at least 7 days prior to the event date. Cash & Credit Card Payment are Accepted.

COAT CHECK

If an event host would like to staff a coat check attendant in the space, this can be coordinated through the Event Sales Manager. There is a \$150 fee per coat check attendant.

OUTSIDE FOOD & DESSERT FEE

There is an outside dessert fee of \$2.50 per person. If you plan to bring your own dessert, please provide the Event Sales Manager with instructions on storage and when you would like it to be presented. No other outside food is allowed unless approved by the Event Sales Manager.

CORKAGE FEE

There is a \$30 corkage fee per 750ml bottle opened and \$75 per magnum or 1.5L bottle opened. Any outside wine brought into the venue cannot include any wine that is offered on the current wine list. Outside spirits and beer are not permitted.

DECORATIONS

Event guests are welcome to bring outside decor for their event. All decor items must be discussed with the Event Sales Manager prior to the event but free-flowing items such as confetti, poppers, and sprinkles are not allowed.

EVENT SET-UP TIME

The event space will be ready 30 minutes prior to your event start time. If more than 30 minutes is needed, please inform your Event Sales Manager.

DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu.

DEPOSIT

All events require a non-refundable 50% deposit at time of signing. A Credit Card authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined in the contract. Deposits are transferable in the event a cancellation is received 5 business days prior to event.

GUARANTEE OF GUESTS

All drink or food packages will be charged per guaranteed guest* count. If attendance is greater than the guest count, the overage will be charged at the time of the event or following business day. Your event sales manager can confirm. *A Final Guarantee is required 5 business days prior to your event.

ENTERTAINMENT

The venue is equipped with an elevated DJ booth & equipment. Should you want to book entertainment, please notify your Event Sales Manager. A \$150 fee is required to use this equipment. Only available with retractable roof private events.

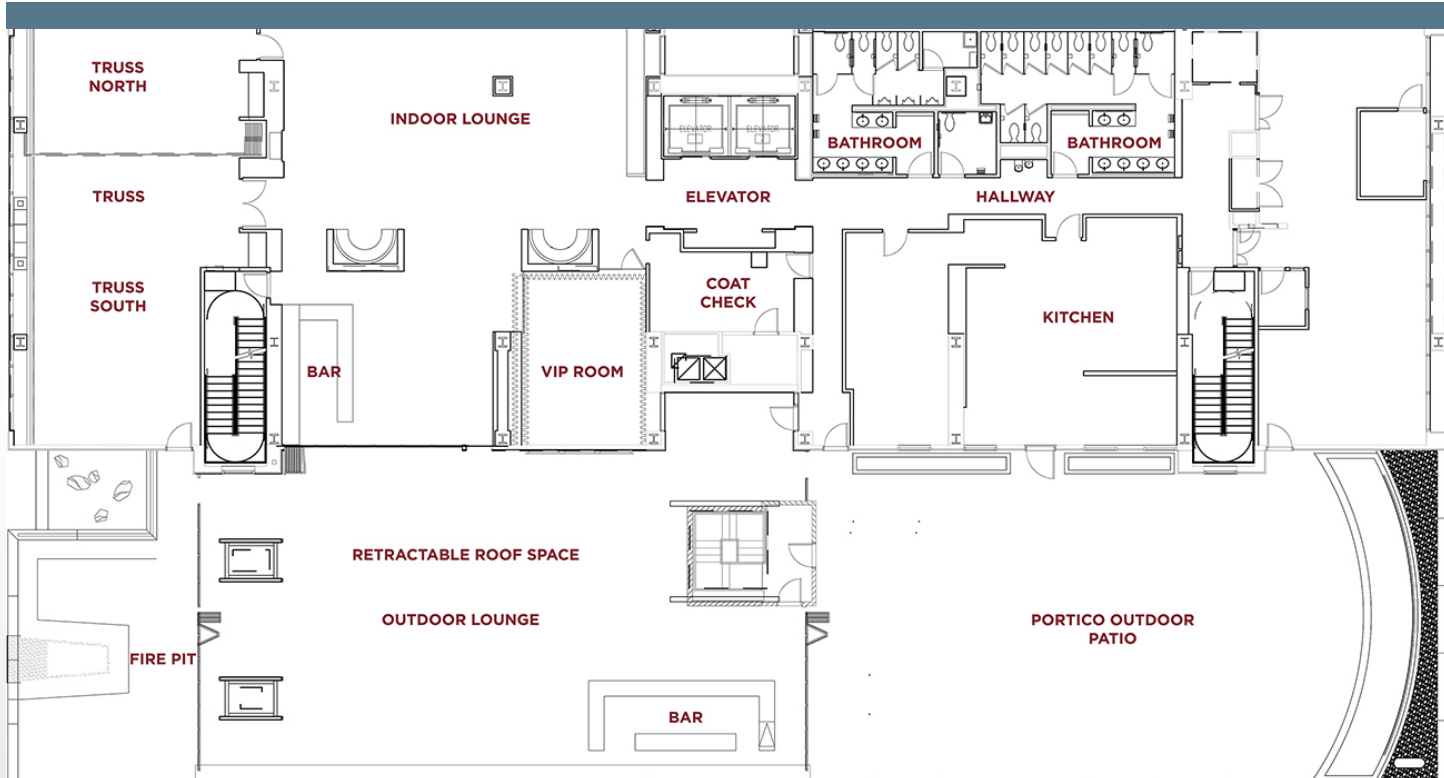
BEVERAGE PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5oz of spirit and one non-alcoholic mixer. Shot, rocks, neat and martini pours are not included in beverage packages. Classic cocktails are also not included, however, you may upgrade your package to super premium which include Rocks, Martini & Neat Pours.

WHEELCHAIR ACCESS

I | O Godfrey is wheelchair accessible.

ROOM	RECEPTION	CLASSROOM	THEATER	U-SHAPE	CRESCENT	CONFERENCE	ROUNDS	SQ FOOTAGE	CEILING HEIGHT	DIMENSIONS
Truss Room	85	83	100	48	56	36	80	1,500	9'7"	54'6" - 27'
Truss North	30	27	40	16	24	20	30	500	9'7"	30' x 17'
Truss South	55	42	60	32	35	20	50	1000	9'7"	37'3" x 25'6"
VIP Room	25	18	30	15	18	12	24	360	9'10"	16' x 22'6"
I O Lounge	150	0	0	0	0	0	0	2,354	7'10" - 10'	54'6" x 42'6"
I O Retractable	350	0	0	30	80	0	104 mixture of 8 Rounds and large booths		9'6" - 13'4"	
I O Portico	150	N/A	N/A	N/A	N/A	N/A	N/A	2,480	n/a	34' x 73'
I O Godfrey	750-800	0	0	0	0	0	0	10,000	Varies	n/a



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