

# The Boundary

BALLROOM

at

COMFORT SUITES CHICAGO O'HARE

CONFERENCE & SPECIAL EVENTS MENU



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## BREAKFAST

*TWENTY (20) PERSONS MINIMUM FOR ALL BREAKFAST BUFFETS.*

ALL BREAKFASTS INCLUDE A GOURMET BLEND OF ROYAL CUP CERTIFIED® REGULAR AND DECAF COFFEES, TEAS AND ASSORTED JUICES

### CONTINENTAL BUFFET

ASSORTED BAGELS WITH CREAM CHEESE | FRESHLY BAKED BREAKFAST BREADS | SEASONAL FRESH FRUIT | YOGURT STATION WITH GRANOLA | 13

### THE AMERICAN BUFFET

FARM FRESH SCRAMBLED EGGS | CHOICE OF APPLEWOOD SMOKED BACON OR COUNTRY SAUSAGE | HOUSE BREAKFAST POTATOES | 15

### THE CLASSIC BUFFET

FARM FRESH SCRAMBLED EGGS | CHOICE OF APPLEWOOD SMOKED BACON OR COUNTRY SAUSAGE | HOUSE BREAKFAST POTATOES | FRESHLY BAKED BREAKFAST BREADS | SEASONAL SLICED FRESH FRUIT | ASSORTED YOGURTS | 18

### BRUNCH BUFFET

FRESH FARM SCRAMBLED EGGS | APPLEWOOD SMOKED BACON | COUNTRY SAUSAGE | CRÈME brûlée FRENCH TOAST | FRESHLY BAKED BREAKFAST BREADS | SEASONAL FRESH FRUIT | 20

### SOUTH OF THE BORDER BUFFET

CHOICE OF CHORIZO OR VEGGIE BURRITO | SALSA FRESCA | GUACAMOLE & SOUR CREAM | MEXICAN BREAKFAST BREADS | SEASONAL FRESH FRUIT | SPANISH COFFEE OR HOT CHOCOLATE | 19

### THE CLASSIC PLATE

FARM FRESH SCRAMBLED EGGS | CHOICE OF APPLEWOOD SMOKED BACON OR COUNTRY SAUSAGE | HOUSE BREAKFAST POTATOES | SLICED SEASONAL FRUIT | CHOICE OF WHITE OR WHEAT TOAST | VARIETY OF JAMS & BUTTER | 14

### BREAKFAST ENHANCEMENTS

*AVAILABLE WITH PURCHASE OF BUFFET OR PLATED MEAL*

FRESH BERRIES | 3

GRANOLA STATION WITH GREEK YOGURT | 5

HOT OATMEAL WITH RAISINS, DRIED CRANBERRIES, BROWN SUGAR & CINNAMON | 4

CHICKEN SAUSAGE OR TURKEY BACON | 4

SHELL ON HARD BOILED EGGS | \$24/DOZEN

EGG WHITES | 4

GRIDDLE CAKES | 3

ASSORTED BAGELS & CREAM CHEESE | 4

OMELET STATION | 8

EGGS, SAUSAGE, CHICKEN SAUSAGE, BACON, MUSHROOMS, TOMATOES, ONIONS, PEPPERS, SPINACH, JALAPENO, CILANTRO, CHEDDAR, SWISS, FETA & BLUE CHEESE

\*MINIMUM ORDER OF 20

## BREAKS

*TEN (10) PERSONS MINIMUM FOR ALL BREAK ITEMS*

ALL BREAKS INCLUDE A GOURMET BLEND OF ROYAL CUP CERTIFIED® REGULAR AND DECAF COFFEES, TEAS, ASSORTED SODAS AND BOTTLED WATER

### THE ENERGY BOOSTER

ASSORTED GRANOLA BARS | PROTEIN & ENERGY BARS | WHOLE FRUITS | ASSORTED NUTS | ENERGY DRINK | 12

### THE ENERGY RUSH

BAGS OF TRAIL MIX | FRESH FRUIT WITH YOGURT | NAKED SMOOTHIES | ASSORTED POWER DRINKS | 12

### THE CHOCOLATE LOVER

STICKY FUDGE BROWNIES | CHOCOLATE CHIP COOKIES | MINI CHOCOLATE CUPS FILLED WITH MOUSSE AND BERRIES | CHOCOLATE COVERED PRETZELS | MILK | 12

*Add Chocolate covered strawberries and bananas to your break for \$4*

### THE BALL PARK

INDIVIDUAL BAGS OF CRACKER JACKS | PEANUTS | POPCORN | SOFT PRETZELS WITH MUSTARD AND CHEESE SAUCE | ASSORTED SODA | 13

### THE VEGETARIAN

SELECTION OF GOURMET CHEESES | RAW VEGETABLE DISPLAY WITH HUMMUS | ASSORTED CRACKERS, BAKED PITA | SPARKLING SODA | 14

### TASTE OF MEXICO

FRESH ASSORTED SALSAS AND GUACAMOLE | TORTILLA CHIPS | CHURROS | HORCHATA | JAMAICA | 12

*BEER & WINE ENHANCEMENTS CAN BE ADDED TO ANY BREAK FOR AN ADDITIONAL CHARGE. PLEASE REFER TO PAGE 14 FOR PRICING.*

## GRAB AND GO

### SNACKS IN BULK

MUFFINS | 28 PER DOZEN

SCONES | 26 PER DOZEN

BAKED CHOCOLATE CHIP COOKIES | 24 DOZEN

ASSORTED COOKIES | 24 DOZEN

BROWNIES | 24 DOZEN

### SNACKS BY CONSUMPTION

WHOLE FRUIT | 2

ASSORTED GRANOLA BARS | 2

ASSORTED BAGS OF CHIPS | 3

ASSORTED CANDY BARS | 2

### BEVERAGES

COFFEE | 38/GALLON

HOT TEA | 30/GALLON

LEMONADE | 18/GALLON

ICED TEA | 18 GALLON

MEXICAN HOT CHOCOLATE | 40 GALLON

BOTTLED WATER | 3 EACH

BOTTLED SPARKLING WATER | 4 EACH

BOTTLED TEA | 3 EACH

ASSORTED SODAS | 3 EACH

NAKED JUICE | 7 EACH

ENERGY DRINK | 5 EACH

COLD BREW | 7 EACH

## LUNCH BUFFETS

*TWENTY (20) PERSONS MINIMUM FOR ALL LUNCH BUFFETS*

ALL LUNCH BUFFETS INCLUDE GOURMET ROYAL CUP CERTIFIED® REGULAR AND DECAF COFFEE, ICED TEA, AND LEMONADE

### MEXICAN FIESTA

FIESTA CAESAR SALAD | WARM FLOUR & CORN TORTILLAS | CHICKEN OR BEEF FAJITAS | RICE & REFRIED BEANS | SALSA FRESCA, CILANTRO, SHREDDED LETTUCE, CHOPPED ONION, TOMATOES, SHREDDED CHEESES, SOUR CREAM | MEXICAN INSPIRED DESSERTS | 22

### URBAN ITALIAN

TOSSED FIELD GREENS WITH ASSORTED DRESSINGS | CAPRESE SALAD | FETTUCCHINE WITH ALFREDO CREAM SAUCE | ROASTED CHICKEN MARSALA | ROASTED VEGETABLES | GARLIC BREAD | TIRAMISU | 22

### JUST LIKE A...SUNDAY LUNCH

CAESAR SALAD | STEAMED GREEN BEANS | BUTTER AND HERB NOODLES | MASHED POTATOES WITH BEEF GRAVY | BRAISED BEEF POT ROAST | ROLLS AND BUTTER | APPLE PIE | 22

### LAKE MICHIGAN COASTAL COOKOUT

FRESH MICHIGAN SALAD | BEEF HOT DOGS | GRILLED BURGERS | CREAMY WHITE CHEDDAR MAC & CHEESE | BAKED BEANS | POTATO SALAD | MARINATED STRAWBERRY SHORTCAKE | 20

*ADD HERB MARINATED CHICKEN BREAST | 4*

### BREWHOUSE

CHOP SALAD | BBQ PULLED PORK & BEER BATTERED ONION RINGS | TRUFFLE MAC& CHEESE| PRETZEL ROLL & GRAIN MUSTARD | STONE FRUIT COBBLER WITH CINNAMON CREAM | 26

### BACKYARD BBQ BUFFET

HOUSE SALAD | BBQ PORK RIBS OR BBQ CHICKEN | PASTA SALAD | CORN ON THE COB | BAKED POTATO | CHEESECAKE | 26

### DELI BOARD

TOSSED FIELD GREENS WITH ASSORTED DRESSING | ASSORTED BREADS AND ROLLS | TURKEY, HAM & ROAST BEEF DELI MEATS | PROVOLONE, CHEDDAR & SWISS SLICED CHEESES | LETTUCE, TOMATOES, ONIONS, PICKLES & ASSORTED CONDIMENTS | HOUSE MADE LOADED POTATO SALAD | FRESHLY BAKED CHIPS | COOKIES & BROWNIES | 18

## PLATED LUNCHES

HOT PLATED LUNCH INCLUDES A CHOICE OF SOUP OR SALAD LISTED BELOW, FRESH BAKERY ROLLS WITH FRESH FARMER'S BUTTER, BREWED COFFEE, ICED TEA, AND A CHOICE OF DESSERT LISTED BELOW.

### SOUP OR SALADS (CHOOSE ONE)

ROASTED TOMATO BISQUE | DILL SOUR CREAM

WILD MUSHROOM SOUP | CHIVE CRÈME FRAICHE | HERBED OIL

CAESAR SALAD | ROMAINE LETTUCE | PARMESAN | HERB CROUTONS | GARLIC CAESAR DRESSING

GARDEN GREENS | WALNUTS | CRANBERRIES | GOAT CHEESE | RASPBERRY VINAIGRETTE

### ENTRÉES (CHOOSE ONE) \*

ROASTED FREE RANGE CHICKEN WITH PAN JUS | ITALIAN GREEN BEANS | ROASTED FINGERLING POTATOES | 19

ANCHO RUBBED SKIRT STEAK WITH CHIMICHURRI SAUCE | ASPARAGUS | GREEN ONION AND GARLIC MASHED POTATOES | 22

GRILLED SALMON | MIXED VEGETABLE FRICASSE | POLENTA | TOMATO CAPER SAUCE | 23

PASTA PRIMAVERA | FRESH SHREDDED PARMESAN CHEESE | 18

### DESSERTS (CHOOSE ONE)

CREAMY CHEESECAKE | BERRY COMPOTE

DARK CHOCOLATE BREAD PUDDING | WHOLE BEAN VANILLA ICE CREAM

APPLE TARTE TATIN

BROWNIES

*\* THERE IS A \$5 PER PERSON SURCHARGE FOR COMBINATIONS ENTRÉES  
MAXIMUM OF 2 PLATED OPTIONS FOR GROUPS OF 50 PEOPLE AND OVER*

## **SANDWICHES AND WRAPS (PLATED OR BOXED)**

ALL ITEMS SERVED WITH A BAG OF CHIPS, HOUSE MADE LOADED RED POTATO SALAD, COOKIES OR BROWNIES

### **BLACKENED CHICKEN WRAP**

GRILLED CHICKEN | SHREDDED ROMAINE | SMOKED GOUDA | GREEN GODDESS DRESSING | SPINACH TORTILLA WRAP |15

### **VEGGIE WRAP**

ROASTED VEGETABLES | LOCAL MIXED GREENS | SHOESTRING POTATOES | KALAMATA VINAIGRETTE | SPINACH TORTILLA |15

### **ROASTED TURKEY SANDWICH**

ROASTED TURKEY | PROVOLONE CHEESE | CHIPOTLE MAYO | LETTUCE & TOMATO | FRENCH LOAF |15

### **CHICKEN SALAD SANDWICH**

CLASSIC CHICKEN SALAD | GRAPES | CELERY AND HERBS | FRESH CROISSANT | 15

### **HAM & SWISS SANDWICH**

BLACK FOREST HAM | SWISS CHEESE | GRAIN MUSTARD | LETTUCE & TOMATO | CIABATTA BREAD | 15



## DINNER BUFFETS

*TWENTY-FIVE (25) PERSONS MINIMUM FOR ALL DINNER BUFFETS*

ALL DINNER BUFFETS INCLUDE GOURMET BLEND OF ROYAL CUP CERTIFIED® COFFEES AND TEAS

### JUST LIKE A...SUNDAY DINNER

CAESAR SALAD | STEAMED GREEN BEANS | BUTTER AND HERB NOODLES | MASHED POTATOES WITH BEEF GRAVY | BRAISED BEEF POT ROAST | PAN SEARED CHICKEN WITH LEMON HERB SAUCE | ROLLS AND BUTTER | APPLE PIE | 28

### MEXICAN FIESTA

FIESTA CAESAR SALAD | WARM FLOUR & CORN TORTILLAS | STEAK & CHICKEN FAJITAS | RICE & REFRIED BEANS | SALSA FRESCA, CILANTRO, SHREDDED LETTUCE, CHOPPED ONION, TOMATOES, SHREDDED CHEESES, SOUR CREAM & GUACAMOLE | MEXICAN INSPIRED DESSERTS | 28

### URBAN ITALIAN

TOSSED FIELD GREENS WITH ASSORTED DRESSINGS | CAPRESE SALAD | ITALIAN SAUSAGE, ONIONS AND PEPPERS WITH MARINARA SAUCE AND BOWTIE PASTA | CHICKEN MARSALA | ROASTED VEGETABLES | GARLIC BREAD | TIRAMISU | 28

### BREWHOUSE

CHOP SALAD | PULLED PORK & BEER BATTERED ONION RINGS | BEER BRAISED CHICKEN & SMOKED BACON | TRUFFLE MAC & CHEESE | PRETZEL ROLL & GRAIN MUSTARD | STONE FRUIT COBBLER WITH CINNAMON CREAM | 32

### POLISH BUFFET

BREADED CHICKEN | MASHED POTATOES WITH GRAVY | KLUSKI NOODLES | GREEN BEANS | BEET SALAD | ASSORTED PEROGIES IN BROWN BUTTER & ONIONS | CHEESECAKE | 26

### CHEF'S BUFFET

HOUSE SALAD | LEMON HERB CHICKEN | RED ROASTED POTATOES | SEASONAL MIXED VEGETABLES | FRESH ROLLS | CHEFS CHOICE OF DESSERT | 25

## ENHANCED DINNER BUFFETS

*TWENTY-FIVE (25) PERSONS MINIMUM FOR ALL DINNER BUFFETS*

INCLUDES SELECTION OF ARTISAN BREAD AND BUTTER AND GOURMET BLEND OF ROYAL CUP CERTIFIED® COFFEES AND TEAS

### SALADS (CHOOSE ONE SOUP AND ONE SALAD)

MIXED GREEN SALAD | CUCUMBER | CHERRY TOMATOES | FETA | RED WINE VINAIGRETTE  
CAESAR SALAD | PARMESAN | HERB CROUTONS | GARLIC CAESAR DRESSING  
WEDGE SALAD | BACON | TOMATO | BLUE CHEESE CRUMBLES | BLUE CHEESE DRESSING  
ROASTED TOMATO BISQUE | DILL SOUR CREAM  
FRENCH ONION SOUP | FRENCH BAGUETTE SLICES | GRUYERE CHEESE  
SQUASH SOUP | SPICED YOGURT | CHIVES (*SEASONAL*)

### ENTRÉES (CHOOSE TWO)

GRILLED CHICKEN BREAST WITH LEMON AND HERBS  
ROASTED PORK LOIN | MUSTARD EMULSION  
RED WINE BEEF BOURGUIGNON WITH SAUTÉED MUSHROOMS  
PASTA PRIMAVERA WITH FRESHLY SHAVED PARMESAN  
PAN SEARED HALIBUT WITH MANGO SALSA

### SIDES (CHOOSE TWO)

MIXED VEGETABLE  
FRICASSEE SPICY  
BROCCOLI  
GREEN ONION AND GARLIC MASHED POTATOES  
ITALIAN GREEN BEANS  
SNAP PEAS  
GARLIC BASIL RISOTTO

### DESSERTS (CHOOSE ONE)

CHEESECAKE | BALSAMIC RASPBERRY COULIS  
DARK CHOCOLATE MOUSSE | CHOCOLATE GANACHE  
WHITE CHOCOLATE CAKE | RASPBERRY COULIS  
APPLE TARTE TATIN | CHANTILLY CREAM

**\$35 PER PERSON**

## PLATED DINNERS

PLATED DINNERS INCLUDE A CHOICE OF SOUP OR SALAD LISTED BELOW, FRESH BAKERY ROLLS WITH FRESH FARMER'S BUTTER, JUST BREWED COFFEE, AND A CHOICE OF DESSERT LISTED BELOW

### SOUP OR SALAD (CHOOSE ONE)

GARDEN GREENS | WALNUTS | CRANBERRIES | GOAT CHEESE | RASPBERRY VINAIGRETTE  
CAESAR SALAD | PARMESAN HERB CROUTONS | GARLIC CAESAR DRESSING  
WEDGE SALAD | BACON | TOMATO | BLUE CHEESE BITS | BLUE CHEESE DRESSING  
ROASTED TOMATO BISQUE | DILL SOUR CREAM  
WILD MUSHROOM SOUP | CHIVE CRÈME FRAICHE & HERBED OIL  
CREAMY CHICKEN & RICE SOUP

### ENTRÉES (CHOOSE ONE) \*

SEARED SALMON | TOMATO CAPER SAUCE | CITRUS VEGETABLE MEDLEY | POLENTA | 32  
ROASTED PORK LOIN WITH NATURAL JUS | CIPOLLINI ONIONS | SPINACH TOMATO CONFIT | WILD RICE | 31  
ROASTED FREE RANGE CHICKEN WITH PAN JUS | PEAS AND BASIL | ROASTED RED POTATOES | 30  
HERBED RISOTTO | SHAVED PARMESAN | ROASTED MUSHROOMS | 24  
GRILLED PETITE FILET WITH SHALLOT JUS | ASPARAGUS | GARLIC MASHED POTATOES | 43  
CHICKEN MARSALA | SPICY BROCCOLI | POTATO PUREE | 28  
SURF & TURF | FILET WITH RED WINE BUTTER AND DEMI-GLACE | MARKET FISH | 54  
ADD ON:  
LOBSTER TAIL- MARKET PRICE

### DESSERTS (CHOOSE ONE)

CHOCOLATE MOUSSE | WHIPPED CREAM  
WHITE CHOCOLATE CAKE | RASPBERRY COULIS  
APPLE TARTE TATIN | CHANTILLY CREAM  
CREAMY CHEESECAKE | BERRY COMPOTE  
DARK CHOCOLATE BREAD PUDDING | WHOLE BEAN VANILLA ICE CREAM

\* THERE IS A \$7 SURCHARGE PER PERSON FOR COMBINATIONS ENTRÉES



## HORS D'OEUVRES

### RECEPTION DISPLAYS

*TWENTY (20) PERSONS MINIMUM FOR ALL HORS D'OEUVRES, FEWER THAN TWENTY (20) PEOPLE WILL BE SUBJECT TO A \$50 SURCHARGE*

MEDITERRANEAN BAR | MINIATURE CURED MEAT | ARTISAN CHEESE | GRILLED VEGETABLES | MARINATED MUSHROOMS | FETA CHEESE | ROASTED OLIVES | HUMMAS | PITA POINTS | LAVOSH & CRACKERS | 15

ARTISAN CHEESE | VARIETY OF BOUTIQUE AMERICAN AND IMPORTED FARMHOUSE CHEESES | NUTS | FRESH AND DRIED FRUITS | CHUTNEYS | BAGUETTE CRISPS & LAVOSH | 12

JUMBO SHRIMP COCKTAIL | 18

FRESH SLICED FRUIT DISPLAY | 10

FRESH VEGETABLE CRUDITÉ WITH RANCH | 10

CHIPS, SALSA & GUACAMOLE | 8

### BUTLER PASSED

SLICED SALMON, CREAM CHEESE & CAPERS ON CROSTINI | \$60 PER 25 SERVINGS

THAI SESAME GINGER CHICKEN SKEWER | \$60 PER 50 SERVINGS

ARANCINI BITES WITH MARINARA DRIZZLE | \$45 PER 50 SERVINGS

BRUSCHETTA WITH FRESH TOMATOES & BASIL | \$32 PER 50 SERVINGS

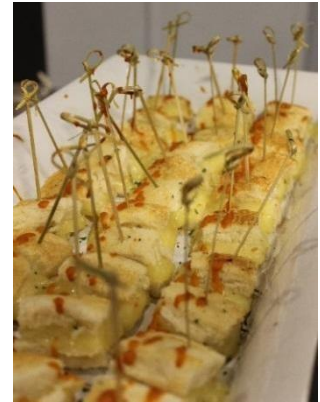
MINIATURE CRAB CAKES | \$52 PER 25 SERVINGS

BITE SIZED BRIE PUFF PASTRY | \$50 PER 50 SERVINGS

STUFFED MUSHROOMS WITH SAUSAGE, BREADCRUMBS, ROASTED RED PEPPERS | \$48 PER 50 SERVINGS

GRIDDLED SOURDOUGH AND PEPPER JACK CHEESE WITH TOMATO BASIL COULIS | \$45 PER 50 SERVINGS

PAN SEARED CARAMELIZED SCALLOPS WITH SCALLIONS TOPPED WITH LEMON BUTTER SAUCE | \$55 PER 25 SERVINGS



## STATIONS

ENHANCE YOUR DINING EXPERIENCE BY ADDING ONE OF OUR SPECIALTY STATIONS

AVAILABLE WITH PURCHASE OF BUFFET OR PLATED MEAL. A \$150 ATTENDANT FEE WILL BE APPLIED FOR EACH STATION

### CARVING STATIONS

ROASTED TURKEY | CRANBERRY RELISH | HOMEMADE DRESSING | 8

HAM | WITH GRAIN MUSTARD | 9

BEEF PRIME RIB | AU JUS AND CREAMY HORSERADISH SAUCE | 15

### PASTA STATION

ASSORTMENT OF PASTAS | ASSORTMENT OF SAUCES | PROTEINS | VEGGIES | 14

### GUACAMOLE STATION

FRESH AVOCADO | LIME | JALAPENO | DICED RED ONION | FRESH TOMATO | TORTILLA CHIPS | 8

### POTATO BAR

BAKED OR MASHED | IDAHO OR SWEET | LOADED TOPPINGS 10

### FAJITA STATION

FLOUR TORTILLAS | VEGGIES | CHICKEN | 14

STEAK | VEGGIES | 16

CHICKEN | STEAK | VEGGIES | 17

SHRIMP | VEGGIES | 18

CHICKEN | SHRIMP | VEGGIES | 20

STEAK | SHRIMP | VEGGIES | 21



## BAR SERVICES

### CASH & HOSTED BARS

A MINIMUM OF \$350 SALES PER BAR, IF MINIMUM IS NOT REACHED, CLIENT WILL BE RESPONSIBLE FOR THE DIFFERENCE.

BARTENDERS ARE PROVIDED AT NO ADDITIONAL CHARGE FOR THE FIRST FOUR (4) HOURS OF EVENT, INCLUSIVE OF DOWNTIME. ONE (1) BARTENDER PER 100 GUESTS IS REQUIRED

A FEE OF \$20.00 PER HOUR WILL BE CHARGED PER BARTENDER FOR EACH ADDITIONAL HOUR AFTER FOUR (4) HOURS. ALL ALCOHOLIC BEVERAGE SERVICE IS SUSPENDED THIRTY (30) MINUTES PRIOR TO THE CONCLUSION OF THE FUNCTION

| BEVERAGES            | HOSTED | CASH |
|----------------------|--------|------|
| WELL                 | \$5    | \$6  |
| CALL                 | \$6    | \$7  |
| PREMIUM              | \$9    | \$10 |
| DOMESTIC BEER BOTTLE | \$4    | \$5  |
| IMPORT BEER          | \$5    | \$6  |
| WINE                 | \$5    | \$6  |
| SOFT DRINKS          | \$3    | \$3  |

| HOST BAR             | PREMIUM | HOUSE |
|----------------------|---------|-------|
| FIRST HOUR           | \$16    | \$14  |
| EACH ADDITIONAL HOUR | \$6     | \$5   |

*INCLUDES COCKTAILS, WINE, DOMESTIC BOTTLED AND IMPORT BEERS AND SOFT DRINKS*

### BEER | WINE | SODA

|                      |      |
|----------------------|------|
| FIRST HOUR           | \$10 |
| EACH ADDITIONAL HOUR | \$4  |

*INCLUDES HOUSE WINE, DOMESTIC BOTTLED AND IMPORT BEER SELECTIONS AND SOFT DRINK*



## CORPORATE PACKAGE

*TEN (10) PERSONS MINIMUM FOR THE CORPORATE PACKAGE*

### CONTINENTAL BREAKFAST

ASSORTED BAGELS WITH CREAM CHEESE | FRESHLY BAKED BREAKFAST BREADS | SEASONAL FRESH FRUIT | YOGURT STATION WITH GRANOLA | GOURMET BLEND OF ROYAL CUP CERTIFIED® COFFEES AND TEAS | ASSORTED SODAS | BOTTLED WATER

### MORNING BREAK

GOURMET BLEND OF RAINFOREST ALLIANCE CERTIFIED® REGULAR AND DECAFFEINATED COFFEES | HOT AND ICED TEAS | ASSORTED SODAS | BOTTLED WATER

### LUNCH

DELI BOARD | TOSSED FIELD GREENS WITH ASSORTED DRESSING | ASSORTED BREADS | TURKEY, HAM & ROAST BEEF DELI MEATS | PROVOLONE, CHEDDAR & SWISS SLICED CHEESES | LETTUCE, TOMATOES, ONIONS PICKLES & ASSORTED CONDIMENTS | HOUSE MADE LOADED POTATO SALAD | FRESHLY BAKED CHIPS | COOKIES & BROWNIES

### AFTERNOON BREAK

MIX OF COOKIES & BROWNIES | GOURMET BLEND OF RAINFOREST ALLIANCE CERTIFIED® REGULAR AND DECAFFEINATED COFFEES | HOT AND ICED TEAS | ASSORTED SODAS | BOTTLED WATER

*COMPLIMENTARY IN-HOUSE A/V WILL BE PROVIDED WITH PURCHASE OF CORPORATE PACKAGE*

**\$41 PER PERSON**

## AUDIO VISUAL

*LAST MINUTE ADDITIONAL ADD ONS ARE SUBJECT TO A \$50 SURCHARGE*

### PACKAGES

PLANNER PACKAGE | 10 X 10 SCREEN | POWER CORD | POWER STRIP | AV CART | 150

PRESENTER PACKAGE | 10 X 10 SCREEN | LCD PROJECTOR | POWER CORD | POWER STRIP | AV CART | 250

EXECUTIVE PACKAGE | 10 X 10 SCREEN | LCD PROJECTOR | HDMI CABLE | POWER CORD | POWER STRIP | AV CART | PODIUM | WIRELESS MICROPHONE | 450

### PROJECTION SCREENS

X8 SCREEN | 70

10 X 10 SCREEN | 100

### AUDIO

STANDING PODIUM | 25

STANDING PODIUM WITH WIRELESS MICROPHONE | 75

WIRELESS MICROPHONE WITH STAND | 75

BLUETOOTH SPEAKER | 100

CONFERENCE PHONE | 100

### VISUAL

HDMI CABLE | 25

LCD PROJECTOR | 175

### ACCESSORIES

FLIPCHART ON EASEL WITH MARKERS | 25

ADDITIONAL FLIP CHART PAPER | 15

WHITE BOARD WITH MARKERS | 15

EASEL | 15

POWER STRIP WITH EXTENSION CORD | 10

STAGE | 300

DANCE FLOOR | 400



# The Basics at Comfort Suites O'Hare

## THE BEVERAGE & FOOD

COMFORT SUITES O'HARE IS THE EXCLUSIVE BEVERAGE AND FOOD PROVIDER FOR ALL EVENTS HELD AT COMFORT SUITES O'HARE. NO BEVERAGE OR FOOD OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO THE FACILITIES BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES. REMAINING FOOD ITEMS WILL NOT BE BOXED UP TO GO AT THE END OF THE EVENT.

## THE MENUS

MENU SELECTIONS AND OTHER DETAILS PERTINENT TO YOUR FUNCTIONS ARE REQUIRED TO BE SUBMITTED TO THE CATERING SALES MANAGER 30 DAYS PRIOR TO THE FIRST FUNCTION DATE. THE SALES & CATERING MANAGER WILL ASSIST YOU IN SELECTING THE PROPER MENU ITEMS AND ARRANGEMENTS TO ENSURE A SUCCESSFUL EVENT.

*SPECIAL DIETARY NEEDS: OUR CHEF CAN PREPARE AND MEET MOST SPECIAL DIETARY OR VEGETARIAN NEEDS. PLEASE MAKE YOUR REQUEST SEVEN (7) BUSINESS DAYS IN ADVANCE TO YOUR CATERING SALES MANAGER. THE HOTEL MAY NOT BE ABLE TO FULFILL ANY REQUESTS MADE WITHOUT SEVEN (7) DAYS' NOTICE.*

*CHILDREN: SPECIAL PRICING IS AVAILABLE FOR CHILDREN AGES THREE TO TEN (3-10) ATTENDING YOUR FUNCTION.*

## PRICES & FEES

PRICES QUOTED DO NOT INCLUDE THE SERVICE CHARGE (22%) AND CURRENT SALES TAX. A SERVICE CHARGE (22%) WILL APPLY TO ALL FOOD, BEVERAGE AND LABOR CHARGES. CURRENT STATE AND LOCAL TAXES WILL APPLY TO ALL FOOD, BEVERAGE AND EQUIPMENT RENTALS. CUSTOMERS CLAIMING TAX EXEMPT STATUS MUST PROVIDE SATISFACTORY EVIDENCE OF SUCH EXEMPTION FOR THE STATE OF INDIANA.

*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE; GUARANTEED PRICES WILL BE CONFIRMED WHEN CONTRACTED.*

## TIMELINE

ALL SERVICE TIMES ARE BASED ON ONE (1) HOUR MEAL SERVICES UNLESS OTHERWISE APPROVED BY CATERING SALES MANAGER AND STATED ON EVENT ORDER.

ADDITIONAL FEES WILL BE CHARGED IF AN EVENT RUNS LONGER THAN ITS STATED END TIME. ALL EVENTS MUST END BY 11PM.

## DÉCOR & ROOM LAYOUT

BLACK, WHITE OR IVORY LINEN CAN BE PROVIDED AT AN ADDITIONAL CHARGE. LINEN NAPKINS ARE PROVIDED AT NO ADDITIONAL CHARGE WITH CERTAIN COLORS AVAILABLE.

WHEN CHOOSING DÉCOR FOR YOUR EVENT, PLEASE KEEP IN MIND THE FOLLOWING:

- ✓ NO ITEMS MAY BE AFFIXED TO ANY WALL OR COLUMNS
- ✓ NO OPEN FLAMES
- ✓ ALL ITEMS MUST BE REMOVED UPON THE COMPLETION OF THE EVENT
- ✓ COMFORT SUITES IS NOT RESPONSIBLE FOR ITEMS DAMAGED OR LEFT AFTER THE EVENT
- ✓ WE ALLOW PRE-ARRANGED ADVANCE ACCESS TO EVENT ROOMS BASED ON AVAILABILITY

*\*COMFORT SUITES O'HARE DOES NOT PROVIDE DÉCOR NOR PROVIDE DÉCOR SERVICES\* IF NEEDED OR REQUESTED AN ADDITIONAL SET UP FEE OF \$200 PER HOUR IS APPLIED*

DESIRED ROOM LAYOUTS ARE DUE FIVE (5) DAYS PRIOR TO THE FIRST DAY OF EVENTS. AN ADDITIONAL \$200 FEE IS APPLIED TO EXCESSIVE ROOM SET-UP CHANGES THAT OCCUR WITHIN SEVENTY-TWO (72) HOURS OF SCHEDULED EVENT START TIME.

## BEVERAGE & FOOD MINIMUMS

COMFORT SUITES O'HARE FOOD AND BEVERAGE MINIMUM CAN VARY DEPENDING ON THE TYPE AND SIZE OF THE EVENT AS WELL AS SEASONAL DEMAND. MINIMUMS WILL BE APPLIED AFTER THE SCOPE OF THE EVENT HAS BEEN REVIEWED.

## ROOM RENTAL

ROOM RENTAL IS BASED ON A SLIDING SCALE IN CONJUNCTION WITH THE FOOD AND BEVERAGE MINIMUM.

## CONTRACTS

A SIGNED COPY OF THE CONTRACT WILL BE PROVIDED TO HOLD EVENT SPACE. THE SIGNED CONTRACT STATE TERMS, ADDENDUM AND CONSTITUTE THE ENTIRE AGREEMENT BETWEEN THE CLIENTS AND COMFORT SUITES O'HARE

THE CATERING SALES MANAGER WILL PROVIDE AN EVENT ORDER OUTLINING ALL CATERING SERVICES PROVIDED AND AN EVENT CHECK WITH AN ITEMIZED LIST OF ALL KNOWN CHARGES 30 DAYS PRIOR TO FIRST EVENT DATE. BOTH THE EVENT ORDER AND EVENT CHECK MUST BE SIGNED BY THE CLIENT TO INITIATE EVENT DETAILS 14 BUSINESS DAYS PRIOR.

PRICING IS PER PERSON UNLESS OTHERWISE NOTED  
PRICES SUBJECT TO A SERVICE CHARGE (22%) AND SALES TAX (9.75%)

## RESERVATIONS & PAYMENT

COMFORT SUITES O'HARE REQUIRES A 25% DEPOSIT OF THE ANTICIPATED REVENUE TO HOLD THE BALLROOM; THIS DEPOSIT IS APPLIED TO YOUR BALANCE AND IS NON-REFUNDABLE.

THE SECOND DEPOSIT 25% - 50% (HALF THE ANTICIPATED REVENUE LESS THE ADVANCED DEPOSIT) IS DUE 60 DAYS PRIOR TO ARRIVAL.

THE REMAINING ANTICIPATED BALANCE, INCLUDING ATTRITION CHARGES, IS DUE SEVEN (7) DAYS PRIOR TO FIRST DAY OF EVENTS. FULL PAYMENT MUST BE RECEIVED PRIOR TO ANY SERVICE. ANY AMOUNTS FOR ON-SITE ADDITIONS OR CONSUMPTION IF APPLICABLE WILL BE FINALIZED AT CONCLUSION OF EVENT UNLESS OTHERWISE STATED.

## CANCELLATION

COMFORT SUITES O'HARE RESERVES THE RIGHT TO ASSESS CANCELLATION FEES.

| CANCELLATION FEES |                        |
|-------------------|------------------------|
| 0-30 DAYS         | 100%                   |
| 31-60 DAYS        | 75%                    |
| 61-90 DAYS        | 25%                    |
| 90-120 DAYS       | 15%                    |
| 121+ DAYS         | NON-REFUNDABLE DEPOSIT |