

Sweet Celebrations

Celebrate your company's accomplishments this holiday season with style and elegance at The Westin Chicago North Shore.

Plan Ahead and Plan to Save!

Save 10-15% on your company holiday party when you book by August 31st, 2017

Book by July 31st, 2017 and Save 15%

Book by August 31st, 2017 and Save 10%

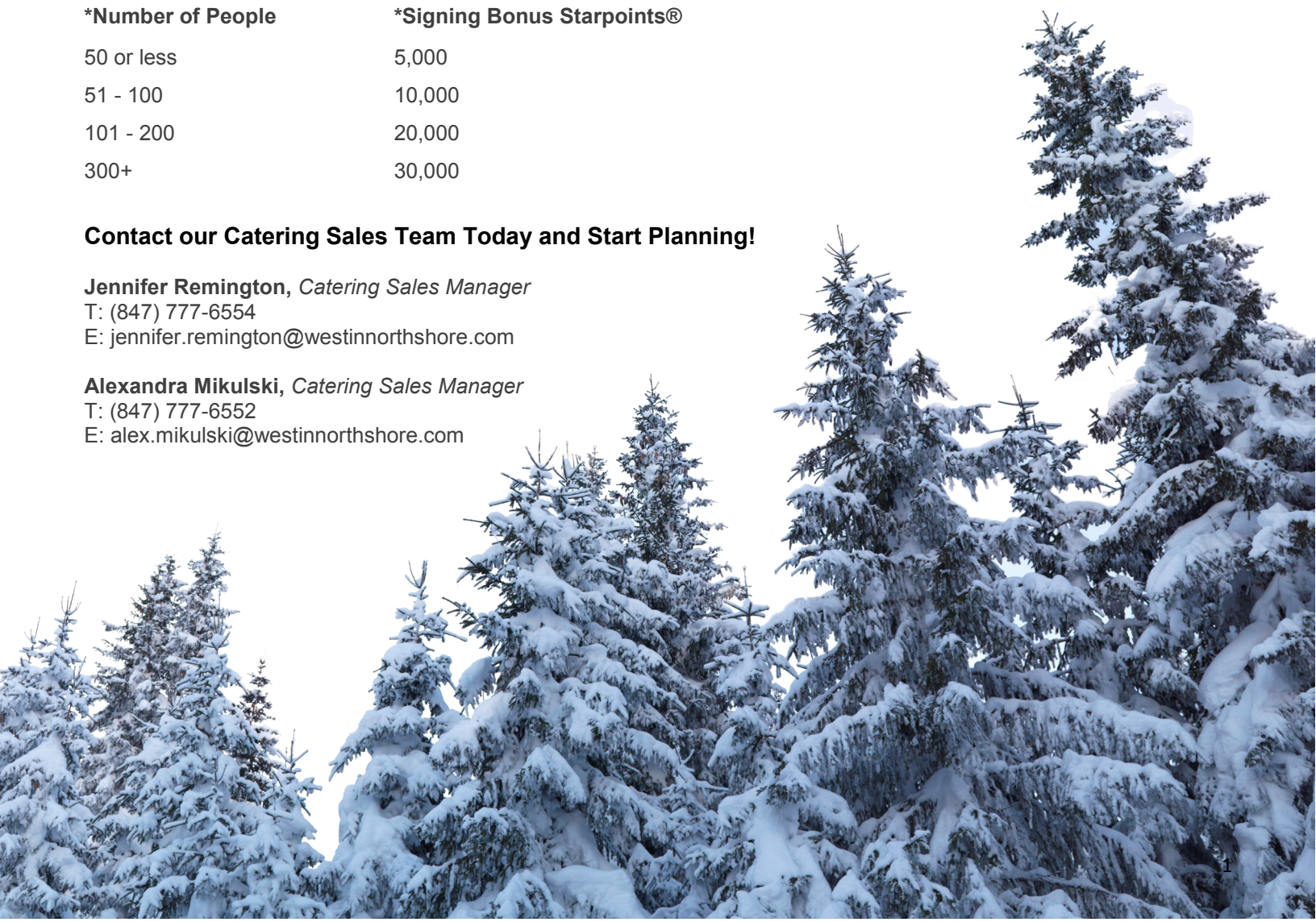
Sign a Contract by August 31st, 2017 and Receive up to 30,000* Starpoints®:

*Number of People	*Signing Bonus Starpoints®
50 or less	5,000
51 - 100	10,000
101 - 200	20,000
300+	30,000

Contact our Catering Sales Team Today and Start Planning!

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Holiday Pre-Dinner Reception



Cold Hors d'Oeuvres, Passed (Select Two)

Antipasto Skewer
Hummus Tini
Tomato Bruschetta
Curry Chicken Tartlet
House Smoked Salmon Phyllo Cup
California Roll

\$9 per person (based on three pieces per person)



Cold Hors d'Oeuvres, Served Stationary (Select Two)

Raspberry & Brie en Croute
Mini Beef Wellington
Artichoke Beignet
Spanakopita
Tomato Soup with Grilled Cheese

\$9 per person (based on three pieces per person)



Holiday Sweet Table

**Fresh Fruit Tart, Vanilla Crème Brulee, Cheesecake, Lemon Tarts, Apricot Glazed Fruit Trifle,
Petite Chocolate Torte, Petite Mint Chocolate Torte**

\$12 per person

Holiday Plated Dinner



Includes Four Passed Hors d'Oeuvres. Served with Artisan Bread & Butter and Continental Coffee Service

Starters (Select One)

Butternut Squash Bisque

Roasted Tomato Basil Soup

Baby Mixed Greens

Shaved Fennel, Sweet Herbs, Grape Tomatoes, Cucumber Noodles, Cranberry Champagne Vinaigrette

Holiday Caesar

Crisp Romaine, Toasted Pumpkin Seeds, Sun-Dried Cranberries, Parmesan Cheese, Caesar Dressing

Caprese Salad

Baby Arugula, Field Greens, Fresh Mozzarella, Roma Tomatoes, Basil Vinaigrette

Entrée (Select One)

Pretzel-Crusted Chicken (\$50 pp)

Buttermilk Mashed Potatoes

Red Wine Braised Short Ribs (\$55 pp)

Garlic Mashed Potatoes

Grilled Filet Mignon (\$55 pp)

Melted Leek & Honey Whipped Potatoes, Sauce Bordelaise

Seared Atlantic Salmon (\$55 pp)

Fork-Tender Roasted Marble Potatoes, Cranberry Beurre Rouge

Butternut Squash Ravioli (\$45 pp)

Brown Butter Sage Cream

Dessert (Select One)

Apple Cranberry Oatmeal Crisp

Flourless Chocolate Torte

Raspberry Coulis

Fresh Fruit Tart

Apricot Glaze

Beverages

Two Familiar Brands Drink Tickets (\$10 pp)



* Inquire with your Catering Sales Manager regarding additional menu options

All pricing is per person unless otherwise indicated. Prices are exclusive of 24.5% service charge, 11% state sales tax, and 2.30% service charge tax. The F&B service charge includes 77% gratuity for employees. The remainder of the F&B service charge and the entire function space rental service charge fee is retained by The Westin Chicago North Shore. No charge is a tip, gratuity, or service charge for employees other than the F&B gratuity.

Holiday Plated Luncheon



Served with Artisan Bread & Butter and Continental Coffee Service

Starters (Select One)

Butternut Squash Bisque

Roasted Tomato Basil Soup

Baby Mixed Greens

Shaved Fennel, Sweet Herbs, Grape Tomatoes, Cucumber Noodles, Cranberry Champagne Vinaigrette

Holiday Caesar

Crisp Romaine, Toasted Pumpkin Seeds, Sun-Dried Cranberries, Parmesan Cheese, Caesar Dressing

Caprese Salad

Baby Arugula, Field Greens, Fresh Mozzarella, Roma Tomatoes, Basil Vinaigrette

Entrée (Select One)

Pretzel-Crusted Chicken (\$40 pp)

Buttermilk Mashed Potatoes

Red Wine Braised Short Ribs (\$42 pp)

Garlic Mashed Potatoes

Grilled Filet Mignon (\$46 pp)

Melted Leek & Honey Whipped Potatoes, Sauce Bordelaise

Seared Atlantic Salmon (\$42 pp)

Fork-Tender Roasted Marble Potatoes, Cranberry Beurre Rouge

Butternut Squash Ravioli (\$38 pp)

Brown Butter Sage Cream

Dessert (Select One)

Apple Cranberry Oatmeal Crisp

Flourless Chocolate Torte

Raspberry Coulis

Fresh Fruit Tart

Apricot Glaze

Beverages

Two Familiar Brands Drink Tickets (\$10 pp)



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Holiday Dinner Buffet



Includes Four Passed Hors d'Oeuvres. Served with Artisan Bread & Butter and Continental Coffee Service | \$59++ per person

Salad (Select One)

Roasted Beet Salad

Roasted Beets, Baby Arugula, Toasted Pistachios, Goat Cheese, Orange Vanilla Vinaigrette

Baby Mixed Greens

Shaved Fennel, Sweet Herbs, Grape Tomatoes, Cucumber Noodles, Raspberry Champagne Vinaigrette

Soup

Butternut Squash Bisque

Entrée

Pretzel-Crusted Chicken

Buttermilk Mashed Potatoes

Herb-Marinated Flat Iron Steak

Seared Salmon

Oven-Roasted Tomatoes and Wilted Rainbow Chard



Carving Station Enhancements

Roasted Prime Rib (\$11 pp)

Honey-Glazed Pork Loin (\$9 pp)

Orange Marmalade-Glazed Smoked Ham (\$9 pp)



Accompaniments (Select Two)

Melted Leek Mashed Potatoes

Three-Cheese Dauphinoise Potatoes

Roasted Garlic Fingerling Potatoes

Citrus-Scented Asparagus

Rainbow Carrots and Green Beans Beurre Noisette

Holiday Sweet Table + Continental Coffee Service

Fresh Fruit Tart, Vanilla Crème Brulee, Cheesecake, Lemon tarts, Apricot Glazed Fruit Trifle,
Petite Chocolate Torte, Petite Mint Chocolate Torte

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Holiday Luncheon Buffet



Served with Artisan Bread & Butter | \$45++ per person

Salad (Select One)

Roasted Beet Salad

Roasted Beets, Baby Arugula, Toasted Pistachios, Goat Cheese, Orange Vanilla Vinaigrette

Baby Mixed Greens

Shaved Fennel, Sweet Herbs, Grape Tomatoes, Cucumber Noodles, Raspberry Champagne Vinaigrette

Soup

Butternut Squash Bisque

Entrée

Pretzel-Crusted Chicken

Buttermilk Mashed Potatoes

Herb-Marinated Flat Iron Steak

Seared Salmon

Oven-Roasted Tomatoes and Wilted Rainbow Chard

Carving Station Enhancements

Roasted Prime Rib (\$11 pp)

Honey-Glazed Pork Loin (\$9 pp)

Orange Marmalade-Glazed Smoked Ham (\$9 pp)

Accompaniments (Select Two)

Melted Leek Mashed Potatoes

Three-Cheese Dauphinoise Potatoes

Roasted Garlic Fingerling Potatoes

Citrus-Scented Asparagus

Rainbow Carrots and Green Beans Beurre Noisette

Holiday Sweet Table + Continental Coffee Service

Fresh Fruit Tart, Vanilla Crème Brulee, Cheesecake, Lemon tarts, Apricot Glazed Fruit Trifle,
Petite Chocolate Torte, Petite Mint Chocolate Torte



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THE WESTIN

CHICAGO
NORTH SHORE

Holiday Dinner Station Buffet



Served with Artisan Bread & Butter | \$59++ per person

Salad (Select Two)

Baby Mixed Greens

*Shaved Fennel, Sweet Herbs, Grape Tomatoes,
Cucumber Noodles, Cranberry Champagne Vinaigrette*

Holiday Caesar

*Crisp Romaine, Toasted Pumpkin Seeds,
Sun-Dried Cranberries, Parmesan Cheese, Caesar Dressing*

Roasted Beet Salad

*Citrus-Roasted Beets, Baby Kale, Arugula, Frisee,
Nasturtium, Toasted Pistachios, Goat Cheese Crumbles,
Citrus Vanilla Vinaigrette*

Pasta (Select One)

Spaghetti Chicken Carbonara

*Grilled Chicken, Green Peas, Crispy Pancetta Bits,
Creamy Parmesan Black Pepper Sauce*

Tri-Colored Tortellini

*Roasted Vegetables, Parmesan Cheese, Roasted Garlic
Tomato Ragout*

Entrée (Select Two)

Pretzel-Crusted Chicken

Dijon Demi-Glace

Honey-Glazed Pork Loin

Dried Fruit and Red Onion Chutney

Red Wine Braised Short Ribs

Red Wine Reduction

Vadouvan Spiced Salmon

Fennel Beurre Blanc

Carving Stations

Pepper-Crusted Loin of Beef

Horseradish Sour Cream, Creole Mustard, Port Wine Demi-Glace

Accompaniments

Roasted Brussels Sprouts

Three-Cheese Dauphinoise Potatoes

Holiday Sweet Table + Continental Coffee Service

**Fresh Fruit Tart, Vanilla Crème Brulee, Cheesecake, Lemon Tarts, Apricot Glazed Fruit Trifle,
Petite Chocolate Torte, Petite Mint Chocolate Torte**

Holiday Bar Packages



Appreciated Brands

Includes appreciated spirits, wine, beer, assorted sodas, juices, and mineral water

First Hour: \$20 per person
Each Additional Hour: \$10 per person



Favorite Brands

Includes favorite spirits, wine, beer, assorted sodas, juices, and mineral water

First Hour: \$19 per person
Each Additional Hour: \$9 per person



Familiar Brands

Includes familiar spirits, wine, beer, assorted sodas, juices, and mineral water

First Hour: \$18 per person
Each Additional Hour: \$8 per person