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!

Book your holiday event before August 31, 2017 and save 10-15% on your company holiday party. The earlier you book, the more value you will receive!

Book by July 31, 2017 and Save 15%

Book by August 31, 2017 and Save 10%

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

<table>
<thead>
<tr>
<th>Number of People</th>
<th>*Signing Bonus Starpoints®</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 or less</td>
<td>5,000</td>
</tr>
<tr>
<td>51 - 100</td>
<td>10,000</td>
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<tr>
<td>101 - 200</td>
<td>20,000</td>
</tr>
<tr>
<td>300+</td>
<td>30,000</td>
</tr>
</tbody>
</table>

Contact our Catering Sales Team Today and Start Planning!

Jennifer Remington, Catering Sales Manager  
T: (847) 777-6554  
E: jennifer.remington@westinnorthshore.com

Alexandra Mikulski, Catering Sales Manager  
T: (847) 777-6552  
E: alex.mikulski@westinnorthshore.com
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

*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 Dinner

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

## Starters (Select One)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut Squash Bisque</td>
<td></td>
</tr>
<tr>
<td>Roasted Tomato Basil Soup</td>
<td></td>
</tr>
<tr>
<td>Baby Mixed Greens</td>
<td>Shaved Fennel, Sweet Herbs, Grape Tomatoes, Cucumber Noodles, Cranberry Champagne Vinaigrette</td>
</tr>
</tbody>
</table>

## Entrée (Select One)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzel-Crusted Chicken ($50 pp)</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Red Wine Braised Short Ribs ($55 pp)</td>
<td></td>
</tr>
<tr>
<td>Garlic Mashed Potatoes</td>
<td></td>
</tr>
<tr>
<td>Grilled Filet Mignon ($55 pp)</td>
<td></td>
</tr>
<tr>
<td>Melted Leek &amp; Honey Whipped Potatoes, Sauce Bordelaise</td>
<td></td>
</tr>
</tbody>
</table>

## Dessert (Select One)

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cranberry Oatmeal Crisp</td>
<td></td>
</tr>
<tr>
<td>Flourless Chocolate Torte</td>
<td></td>
</tr>
<tr>
<td>Raspberry Coulis</td>
<td></td>
</tr>
<tr>
<td>Fresh Fruit Tart</td>
<td></td>
</tr>
<tr>
<td>Apricot Glaze</td>
<td></td>
</tr>
</tbody>
</table>

## Beverages

- Two Familiar Brands Drink Tickets ($10 pp)

* Inquire with your Catering Sales Manager regarding additional menu options

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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)

* Inquire with your Catering Sales Manager regarding additional menu options

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Holiday Dinner Buffet

Served with Artisan Bread & Butter | $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 Brûlée, 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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Holiday Dinner Station Buffet

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

### Salad (Select Two)

<table>
<thead>
<tr>
<th>Baby Mixed Greens</th>
<th>Roasted Beet Salad</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Shaved Fennel, Sweet Herbs, Grape Tomatoes, Cucumber Noodles, Cranberry Champagne Vinaigrette</em></td>
<td><em>Citrus-Roasted Beets, Baby Kale, Arugula, Frisee, Nasturtium, Toasted Pistachios, Goat Cheese Crumbles, Citrus Vanilla Vinaigrette</em></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Holiday Caesar</th>
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</tr>
</thead>
<tbody>
<tr>
<td><em>Crisp Romaine, Toasted Pumpkin Seeds, Sun-Dried Cranberries, Parmesan Cheese, Caesar Dressing</em></td>
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</tbody>
</table>

### Pasta (Select One)

<table>
<thead>
<tr>
<th>Spaghetti Chicken Carbonara</th>
<th>Tri-Colored Tortellini</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Grilled Chicken, Green Peas, Crispy Pancetta Bits, Creamy Parmesan Black Pepper Sauce</em></td>
<td><em>Roasted Vegetables, Parmesan Cheese, Roasted Garlic Tomato Ragout</em></td>
</tr>
</tbody>
</table>

### Entrée (Select Two)

<table>
<thead>
<tr>
<th>Pretzel-Crusted Chicken</th>
<th>Honey-Glazed Pork Loin</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Dijon Demi-Glace</em></td>
<td><em>Dried Fruit and Red Onion Chutney</em></td>
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</table>

<table>
<thead>
<tr>
<th>Red Wine Braised Short Ribs</th>
<th>Vadouvan Spiced Salmon</th>
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</thead>
<tbody>
<tr>
<td><em>Red Wine Reduction</em></td>
<td><em>Fennel Beurre Blanc</em></td>
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</tbody>
</table>

### Carving Stations

**Pepper-Crusted Loin of Beef**
*Horseradish Sour Cream, Creole Mustard, Port Wine Demi-Glace*

### Accompaniments

<table>
<thead>
<tr>
<th>Roasted Brussels Sprouts</th>
<th>Three-Cheese Dauphinoise Potatoes</th>
</tr>
</thead>
</table>

### 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

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