



McCORMICK PLACE®

C H I C A G O

CATERING MENU





**AUTHENTIC CHICAGO
VIBRANT FLAVORS
GARDEN TO PLATE**

WELCOME!

WE ARE EXCITED TO HOST YOU AT MCCORMICK PLACE,
THE PREMIER CONVENTION FACILITY IN NORTH AMERICA.



Is the food & beverage division of Oak View Group and the fastest-growing hospitality company in the world, an achievement we earned by re-imagining food service and designing for an evolved audience. We are at the forefront of culinary excellence because we continually challenge the norms and evolve our operations to maximize guest and client satisfaction. OVG Hospitality was conceived and created to address a desire to feed all of the senses. This is show business, and guests expect an elevated hospitality experience via imaginative sights, smells, sounds, and tastes.

We make food exciting, we serve it with speed, and we are committed to embracing the flavors, brands, and cultures of the communities where we do business. Being immersed in a foodie city like Chicago, our culinary team is committed to bringing forward the vibrant flavors found throughout the many iconic neighborhoods to create an authentic experience for our guests.

Our Director of Culinary Innovations, Executive Chef and entire team celebrate the diversity of the city and continue to build local partnerships to provide a best-in-class experience for every event.



ON THE MENU

MADE TO ORDER MORNINGS	4
PLATED BREAKFASTS	6
BREAKS & REFRESHMENTS	7
“FLAVORS OF EXPERIENCES” - DAY TO NIGHT	8
DAY TO NIGHT EXPERIENCES	9
BOXED LUNCHES	11
DAY TO NIGHT PLATED EXPERIENCES	12
RECEPTION HORS D’OEUVRES	13
RECEPTION STATIONS	14
THEMED CHEF TABLES - DAY TO NIGHT	15
BARs	16
WINE	18
HEALTH, SAFETY & SUSTAINABILITY	19
POLICIES	20



Hospitality

MADE TO ORDER MORNINGS

Minimum of 25 guests. Prices do not include taxes and administrative fees.

SIGNATURE “LAKE MICHIGAN” EXPERIENCE

44.00 PER PERSON

Freshly Squeezed Orange Juice

Individual Fruit Skewers

Selection Of Locally Influenced Bakery Items To Include Muffins, Breads And “Stan’s” Doughnuts, Butter, And House Made Preserves V

House-Made Granola With Greek Yogurt V

Carrot Cake Overnight Oats With Raisins And Dried Cherries V | GF

Signature “Chicago Style Supreme Pizza” Frittata – Eggs, Italian Sausage, Pepperoni, Pepper, Onions, Mushroom And Mozzarella

McCormick Place Rooftop Garden Vegetable Frittata V | GF

Freshly Brewed Regular And Decaffeinated Coffee, Herbal Tea Selection

HEALTHY START EXPERIENCE

38.00 PER PERSON

Freshly Squeezed Orange Juice

Green Smoothie, Kale, Banana, Almond Butter VG | GF | DF

Whole Seasonal Fruit And Berries

Assorted Muffins To Include Glorious Morning And Low Fat Blueberry V

Paleo Nut & Dried Fruit Granola With Greek Yogurt V

Chia Seed Jars, Coconut, Vanilla And Mixed Berry Chia Seed Pudding VG | GF | DF

Freshly Brewed Regular And Decaffeinated Coffee, Herbal Tea Selection

ADD OR REPLACE | +3.00 TO ADD

McCormick Place Rooftop Garden Herb And “Just Egg” Frittata VG | GF | DF

“Just Egg” And Plant Based Breakfast Sausage On Soft Focaccia VG | DF

COMFORT EXPERIENCE

41.00 PER PERSON

Freshly Squeezed Orange Juice

Seasonally Influenced Sliced Fruit

Assorted Fresh Baked Muffins, Breakfast Breads, Pastries, Butter And Preserves V

Scrambled Eggs V | GF

Red Flannel Breakfast Potatoes With Three Pepper Confetti VG | GF | DF

Applewood Smoked Bacon GF | DF

Locally Produced Pork Sausage - Sub Turkey Sausage For Additional 2.00

Freshly Brewed Regular And Decaffeinated Coffee, Herbal Tea Selection



Dietary Symbols: V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free

MADE TO ORDER MORNINGS

Minimum of 25 guests. Prices do not include taxes and administrative fees.

CUSTOM BREAKFAST EXPERIENCE

20.00 PER PERSON

Assorted Fresh Baked Muffins, Breakfast Breads, Pastries, Butter And Preserves, Freshly Squeezed Orange Juice, Freshly Brewed Regular And Decaffeinated Coffee, Herbal Tea Selection

ADD YOUR FAVORITE ITEMS TO YOUR CUSTOM BREAKFAST EXPERIENCE

BAKE SHOP

5.50 PER PERSON, PER SELECTION

65.00 PER DOZEN, PER SELECTION

Bagels With Cream Cheese And Seasonal Preserves V

Local Artisan Donuts, Assorted Flavors V

Vegan Donuts, Assorted Flavors VG

Gluten-Free Breakfast Muffins V | GF

BREAKFAST SANDWICHES & WRAPS

10.00 PER PERSON, PER SELECTION

110.00 PER DOZEN, PER SELECTION

Egg, Applewood Bacon, Cheddar, Flaky Croissant

Egg, Portobello Mushroom, Smoked Gouda Cheese, Flaky Croissant

Egg, Honey Ham, Cheddar Cheese, House Made Biscuit

Egg Whites, Spinach, Tomato, Swiss, Wheat Tortilla V

Egg, Chorizo, Jack Cheese, Black Beans, Poblano, Flour Tortilla

Vegan Egg And Sausage, Maple Glaze, English Muffin VG

Vegan Cream Cheese, Cucumber, Tomato, Red Onion,

Sprouts, Everything Bagel (Served Cold) VG

BREAKFAST ESSENTIALS

CHOOSE ONE 7.00 PER PERSON

CHOOSE TWO 13.00 PER PERSON

CHOOSE THREE 18.00 PER PERSON

Sliced Seasonal Fruits And Berries

Steel Cut Oatmeal, Toppings V | GF

Assorted Cereals And Milks VI VG

Greek And Flavored Yogurts V

Yogurt And Berry Parfaits V

Overnight Oats With Seasonal Fruit V | GF

BREAKFAST ESSENTIALS II

CHOOSE ONE 9.00 PER PERSON

CHOOSE TWO 16.00 PER PERSON

CHOOSE THREE 21.00 PER PERSON

Scrambled Eggs V | GF

Ham, Cheese, Spinach Scramble

McCormick Place Rooftop Garden Vegetable Frittatas V | GF

McCormick Place Rooftop Garden "Just Egg" Frittatas VG | GF

Classic Quiche Florentine V

French Toast Casserole With Maple Syrup V

Pork Sausage Links

Chicken & Apple Breakfast Sausage Links

Applewood Smoked Bacon

Chicago Breakfast Sausage

Breakfast Potatoes VG | GF | DF

Hash Browns VG | GF | DF

*In Season Vegetables Used

ELEVATE WITH STAND ALONE CHEF ACTIVATION STATIONS

14.00 PER PERSON IN ADDITION TO
YOUR ENTRÉE ORDER, PER SELECTION

Eggs Cooked To Order, Omelet Action Station,
Pancake And Waffle Griddle Action Station

CHEF IS 375.00 FOR UP TO 4 HOURS



PLATED BREAKFASTS

Prices do not include taxes and administrative fees.

Served With Freshly Squeezed Orange Juice, Freshly Brewed Regular And Decaffeinated Coffee.
Minimum Of 25 Guests Or Additional Service Fees May Apply.

CLASSIC BREAKFAST

35.00 PER PERSON

Fluffy Scrambled Eggs
Red Flannel Roasted Potatoes
Applewood Smoked Bacon Or Pork Sausage

CINNAMON FRENCH TOAST

35.00 PER PERSON

Brioche Soaked In Cinnamon-Sugar Custard Overnight, Baked With Walnut
And Brown Sugar Topping
Vanilla Infused Maple Syrup
Breakfast Sausage
Assorted Fresh Berries

SIGNATURE CHICAGO-STYLE

“SUPREME PIZZA” FRITTATA

36.00 PER PERSON

Eggs, Italian Sausage, Pepperoni, Peppers, Onion, Mushroom And Mozzarella
Cheese With Tomato Compote
Roasted Breakfast Potatoes
Slow Roasted Tomato

VEGAN BREAKFAST STRATA | VG

35.00 PER PERSON

Sourdough Bread, Just Eggs, Kale, Vegan Sausage And
Cheese, Mushroom, Onion, Bell Pepper
Seasonal Fresh Berries



BREAKS & REFRESHMENTS

Prices do not include taxes and administrative fees.

SIGNATURE 'BITES OF CHICAGO' BREAK

24.00 PER PERSON | MINIMUM 25

Assorted "Stan's" Signature Mini Doughnuts V • Warm Soft Pretzels With Dips V
Fruit Skewers With Yogurt And Local Honey Dip V • Chicago Mix Popcorn, Cheddar And Caramel V | GF

A LA CARTE

BAKE SHOP PRICED PER DOZEN

Assorted Scones V	65.00
Assorted Muffins V	62.00
Assorted Danish V	65.00
Bagels With Cream Cheese V	65.00
Pound Cake Slices, Assorted Flavors V	50.00
Cookies	
Chocolate Chip, Oatmeal Raisin, Sugar V	50.00
Brownies And Blondies V	50.00
Cupcakes, Assorted Flavors V	54.00

SWEET SHOP PRICED PER DOZEN

Assorted Full Size Candy Bars, M&M, Snickers, Kit Kat V	54.00
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SAVORY PRICED PER DOZEN

Kettle Chips VG DF	48.00
Granola Bars V VG GF Options	48.00
Mini Pretzels V	36.00
McCormick Place Signature Snack Mix V Nut Free	48.00
Mama Lee's Popcorn, Various Flavors V GF Community Partner	72.00
Individually Packaged Assorted Chips	48.00
Nuts, Assorted VG GF DF	74.00

HEALTHY PRICED PER PERSON

Build Your Own Trail Mix Bar V	12.00
Yogurt Parfait Bar V	12.00
Assorted Whole Fruit (By The Dozen) Apples, Oranges And Bananas	42.00

ALL NATURAL FRUIT INFUSED WATERS 158.00 PER (3) GALLONS, PER SELECTION

Strawberry Basil, Citrus Mint OR Cucumber And Apple

BEVERAGES ON CONSUMPTION

Soft Drinks	4.00
Flavored Sparkling Water	4.00
Still Aluminum Bottled Water	6.50
Cold Brew	10.00
Iced Tea, Various Flavors	6.50
Assorted Bottled Juices	5.25
Orange, Apple And Cranberry Juice	

BEVERAGES BY THE GALLON 3 GALLON MINIMUM

Choose From Freshly Brewed Regular Coffee, Decaffeinated Coffee Or Herbal Tea Selection	70.00
Chicago French Press Coffee*	75.00
Starbucks Coffee*	80.00
Orange, Apple, Cranberry Juice	58.00
Iced Tea	52.00
Lemonade	52.00

COMMUNITY PARTNER



Providing
Locally Roasted
Coffee Beans

*Please consult with your Catering Sales Manager to confirm capacity.

Dietary Symbols: V = Vegetarian | VG = Vegan
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“FLAVORS OF” EXPERIENCES

DAY TO NIGHT: CHEF’S TABLE INSPIRED BY CHICAGO & THE WORLD

LUNCH BUFFETS INCLUDE ICED TEA AND ICED WATER

Minimum of 25 guests. Prices do not include taxes and administrative fees.

TASTE OF CHICAGO

59.00 PER PERSON

BUCKTOWN CAESAR SALAD V

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Vegetarian Caesar Dressing

WEST LOOP QUINOA SALAD VG | GF

Quinoa, Roasted Sweet Potatoes, Dried Cranberries, Toasted Walnuts, Lemon-Tahini Dressing

CHICKEN BREAST VESUVIO

Vesuvio Potatoes, Peas, Vesuvio Sauce

SOUTH LOOP GRILLED SALMON GF | DF

Chimichurri Sauce, Roasted Cherry Tomatoes, Asparagus

PILSEN ROASTED ROOT POTATOES & VEGETABLES VG | GF | DF

Baby Potatoes, Carrots, Parsnips, Beets, Rosemary, Thyme

ELI’S CHEESECAKE BITES V

FARMERS MARKET MINI FRUIT TARTS

THE SOUTHEAST SEAS

56.00 PER PERSON

ASIAN PEAR AND DAIKON SALAD VG | GF | DF

Sliced Asian Pear, Daikon Radish, Mixed Greens, Citrus-Tamari Vinaigrette

COLD SOBA NOODLE SALAD VG | GF

Soba Noodles, Shredded Carrots, Bell Peppers, Scallions, Sesame Seeds, Peanut-Lime Dressing

LEMONGRASS GRILLED CHICKEN BREAST GF | DF

Mushrooms, Bok Choy, Water Chestnuts

VEGETARIAN BAO BUN V

Thai Curry Style Roasted Vegetables Wrapped In A Green Bao Pastry

KIMCHI FRIED RICE VG | GF | DF

ASSORTED MOCHI ICE CREAM V | GF

MINI PASSION FRUIT TARTS V | GF | DF

DAY TO NIGHT REFRESHERS

INFUSED WATER | 158.00 PER 3 GALLON

Red Raspberry, Pomegranate & Orange

Cucumber, Lemon & Mint

Pineapple, Kiwi & Strawberry

THE GREEK ISLES

55.00 PER PERSON

MIXED SALAD VG | GF | DF

Baby Lettuces, Tomato, Cucumber, Tahini Sauce

VEGETARIAN STUFFED PEPPERS V | GF | NF

Baked Bell Peppers, Quinoa, Spinach, Feta, Tomato Sauce

FETA BRINED CHICKEN BREAST GF | NF

Chicken Breast Marinated In Feta Brine, Served With Parsley-Caper Salsa Verde, Lemon-Herb Couscous

MEDITERRANEAN SWEET POTATOES VG | GF | DF

Roasted Sweet Potatoes, Olive Oil, Garlic, Herbs

GREEN BEANS ALMOND GREMOLATA V | GF | DF

Steamed Green Beans With A Zesty Almond And Citrus Topping

LEMON OLIVE OIL CAKE V | GF | DF

GREEK YOGURT AND HONEY PANNA COTTA V | GF

THE LATIN COAST

53.00 PER PERSON

CITRUS GREENS VG | GF | DF

Mixed Baby Greens, Mango, Pumpkin Seeds, Citrus Vinaigrette

SPICY CORN AND BLACK BEAN SALAD VG | GF | DF

Grilled Corn, Black Beans, Red Bell Peppers, Jalapeños, Lime-Cilantro Vinaigrette

ADOBO GRILLED CHICKEN BREAST GF | DF

Grilled And Garlic Chicken Breast, Caramelized Onions, Cilantro

CHEESE, GREEN CHILE AND SPINACH ENCHILADAS V

Flour Tortillas, Cheese, Spinach, Verde Sauce

CILANTRO LIME CAULIFLOWER RICE VG | GF | DF

MEXICAN CHOCOLATE CUPCAKES V

CLASSIC FLAN V | GF



DAY TO NIGHT EXPERIENCES

LUNCH BUFFETS INCLUDE ICED TEA AND ICED WATER

Minimum of 25 guests. Prices do not include taxes and administrative fees.

“MAKE YOUR OWN” PERFECT PICNIC FOR 44.00 PER PERSON
SELECT THE PERFECT PICNIC FROM COMFORTING CLASSICS TO LOCAL HIGHLIGHTS!

SALADS

CHOOSE TWO

ADD AN ADDITIONAL SELECTION FOR 4.00 PER PERSON

- CHICAGO CHOPPED SALAD **V | GF**
Romaine Lettuce, Tomatoes, Cucumbers, Red Onions, Garbanzo Beans, Bacon, Blue Cheese, Red Wine Vinaigrette
- CHINATOWN ASIAN SLAW **VG | GF | DF**
Napa Cabbage, Red Cabbage, Carrots, Green Onions, Sesame-Ginger Dressing
- MIXED SPINACH AND KALE SALAD **VG | GF | DF**
Spicy Sweet Vinaigrette
- SONOMA QUINOA SALAD **VG | GF | DF**
Quinoa, Roasted Sweet Potatoes, Dried Cranberries, Toasted Walnuts, Lemon-Tahini Dressing
- BABY GREEN AND BERRY SALAD **V | GF**
Baby Greens, Berries, Spiced Pecans, Blue Cheese, White Balsamic Vinaigrette
- RED POTATO SALAD **GF**
Applewood Bacon, Scallions, Grain Mustard
- VEGETABLE PASTA SALAD **VG | DF**
Cavatappi, Grilled Vegetables, Red Wine Vinaigrette

PERFECT PICNIC ACCOMPANIMENTS

Assortment Of Chips **V**

Assortment Of Cookies And Brownies **V**

SEASONAL SOUP

8.00 PER PERSON

CHOOSE ONE

ADD AN ADDITIONAL SELECTION FOR 2.50 PER PERSON

- White Bean & Kale **VG | GF | DF**
- Tomato & Roasted Pepper **V**
- Vegetarian Miso Noodle **VG | GF | DF**
- Chicken & Vegetable Rice **GF | DF**
- Vegan Black Bean **VG | DF**

SANDWICHES

CHOOSE THREE

ADD AN ADDITIONAL SELECTION FOR 5.00 PER PERSON

- LOGAN SQUARE ITALIAN SUB
Italian Cold Cuts, Provolone, Giardiniera, Italian Dressing, Crusty Baguette
- CHIPOTLE PORTOBELLO MUSHROOM SANDWICH **VG | DF**
Chipotle Marinated Portobello, Pickled Vegetables, Cilantro, Jalapeños, Vegan Chipotle Mayo, Soft Hoagie Roll
- GRILLED CHICKEN PESTO
Grilled Chicken, Basil Pesto, Fresh Mozzarella, Arugula, Oven Dried Tomatoes, Ciabatta
- BUFFALO CHICKEN WRAP
Grilled Buffalo Chicken, Blue Cheese, Lettuce, Tomato, Red Onion, Flour Tortilla
- ROASTED TURKEY AND WHITE CHEDDAR
Roasted Turkey, White Cheddar, Lettuce, Tomatoes, Honey Mustard, Pretzel Roll
- COOL AS A CUBAN
Roast Cuban Pork, Ham, Provolone, Spicy Pickles, Spicy Mustard, Soft Roll

THE HUMMUS WRAP **VG**

Hummus, Roasted Red Peppers, Cucumber, Tomato, Red Onion, Mixed Greens, Tahini Sauce, Spinach Wrap

ROASTED VEGETABLE **V**

Roasted Bell Peppers, Zucchini, Eggplant, Red Onion, Fresh Mozzarella, Basil Pesto, Focaccia Bread



DAY TO NIGHT EXPERIENCES

Minimum of 25 guests. Prices do not include taxes and administrative fees.

“MAKE YOUR OWN” BETTER BOWL FOR 48.00 PER PERSON

GREENS VG | GF | DF

CHOOSE TWO

ADD AN ADDITIONAL ITEM FOR 3.00 PER PERSON

- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Baby Spinach

PROTEINS DF

CHOOSE TWO

ADD AN ADDITIONAL ITEM FOR 5.00 PER PERSON

COLD

- Grilled Chicken
- Roast Sirloin Of Beef
- Roast Turkey
- Applewood Bacon

WARM

- Korean Bulgogi Beef
- Herb Roasted Tofu & Mushrooms VG
- BBQ Pulled Pork
- Chicken Souvlaki

GRAINS/NOODLES/PASTA VG | DF

CHOOSE TWO

ADD AN ADDITIONAL ITEM FOR 4.00 PER PERSON

COLD

- Quinoa GF
- Rice Noodles GF
- Orzo Pasta

WARM

- Rice GF
- Brown Rice GF
- Couscous

TOPPINGS VG

CHOOSE FIVE

ADD AN ADDITIONAL ITEM FOR 3.00 PER PERSON

- Shredded Carrots
- Cucumbers
- Kalamata Olives
- Grape Tomatoes
- Sweet Peppers
- Edamame
- Red Peppers
- Cauliflower
- Black Olives
- Red Onions
- Black Beans
- Chopped Eggs
- Croutons

CHEESE V | GF

CHOOSE TWO

ADD AN ADDITIONAL ITEM FOR 3.00 PER PERSON

- Blue Cheese
- Jack Cheese
- Cheddar Cheese
- Feta Cheese
- Parmesan Cheese

DRESSINGS

CHOOSE TWO

ADD ADDITIONAL ITEM FOR 2.00 PER PERSON

- Blue Cheese V
- Caesar Dressing V | GF
- Buttermilk Ranch V
- Tamari Citrus Vinaigrette VG | GF
- Balsamic Vinaigrette VG | GF
- Honey Dijon Vinaigrette GF
- Red Wine Vinaigrette V | GF



BOXED LUNCHES

Prices do not include taxes and administrative fees.



BOXED LUNCHES ARE 32.00 PER PERSON

Each Box Includes Individual Bag Of Chips, Whole Seasonal Fruit And Cookie.
Minimum Of 12 Order Per Selection. Maximum Of Two Selections For Groups Of 25 Or Less.
Maximum Of Three Selections For Groups Of More Than 26.

GRILLED CHICKEN PESTO

Grilled Chicken Breast, Fresh Mozzarella, Oven Dried Tomato, Arugula, Basil Pesto, Ciabatta Roll

HAM & SMOKED GOUDA

Smoked Ham, Smoked Gouda, Dijon Mustard-Aioli, Arugula, Flaky Croissant

ITALIAN ROAST BEEF

Shaved Roast Beef, Provolone Cheese, Roasted Red Peppers, Arugula, Red Wine Vinaigrette, Sammy Tuscan Roll

ROASTED VEGETABLE V

Roasted Bell Peppers, Zucchini, Eggplant, Red Onion, Fresh Mozzarella, Basil Pesto, Focaccia Bread

ROASTED TURKEY AND WHITE CHEDDAR

Roasted Turkey, White Cheddar, Lettuce, Tomatoes, Honey Mustard, Pretzel Roll

THE HUMMUS WRAP VG

Hummus, Roasted Red Peppers, Cucumber, Tomato, Red Onion, Mixed Greens, Tahini Sauce, Spinach Wrap

COBB SALAD GF

Grilled Chicken Breast, Bacon, Hard-Boiled Eggs, Tomatoes, Blue Cheese Crumbles, Mixed Greens, Avocado-Ranch Dressing

THAI NOODLE SALAD VG | GF | DF

Rice Noodles, Red Bell Pepper, Carrots, Cucumber, Mixed Greens, Spicy Peanut Dressing, Cilantro

ROAST TURKEY CAPRESE PASTA SALAD

Rotini Pasta, Cherry Tomatoes, Fresh Mozzarella, Basil Pesto, Mixed Greens, Balsamic Glaze

MEDITERRANEAN CHICKPEA SALAD V | GF

Crispy Chickpeas, Cucumbers, Tomatoes, Red Onion, Kalamata Olives, Feta Cheese, Mixed Greens, Lemon Vinaigrette

DAY TO NIGHT PLATED EXPERIENCES

Minimum of 25 guests. Prices do not include taxes and administrative fees.

SALAD STARTER CHOOSE ONE

ROOFTOP SALAD V

8.00 PER PERSON

Baby Lettuce, Tomatoes, English Cucumber, Heirloom Carrot, Balsamic Dressing

KALE CESAR SALAD

9.00 PER PERSON

Crisp Romaine And Fresh Kale, Shaved Parmesan, Garlic Croutons, Caesar Dressing

ARUGULA, ROAST FENNEL, ENDIVE SALAD V | GF

9.00 PER PERSON

Goat Cheese, House-Made Citrus Vinaigrette

ROASTED HEIRLOOM BEETS V | GF

11.00 PER PERSON

Goat Cheese Fonduta, Frisée, Crunchy Honeycomb, Pomegranate-Sherry Vinaigrette

DESSERT CHOOSE ONE

PISTACHIO & RICOTTA TART

Burnt Orange Coulis V

10.00 PER PERSON

CHOCOLATE MOUSSE CAKE VG

10.00 PER PERSON

CHOCOLATE HAZELNUT TORT V

10.00 PER PERSON

BRONZVILLE BUTTER CAKE V | GF

Whipped Cream, Roasted Strawberry Jam V

9.00 PER PERSON

ELI'S VEGAN CHOCOLATE CHEESECAKE VG

11.00 PER PERSON



DAY TO NIGHT REFRESHERS

Iced Tea: 4.00 Per Person • Soft Drinks: 4.00 Each • Bottled Water: 6.50 Each
Freshly Brewed Regular And Decaffeinated Coffee, And Herbal Tea Section Are Included.

LUNCH ENTRÉES

CHOOSE ONE

CHOOSE TWO FOR AN ADDITIONAL 10.00 PER PERSON

LEMON GARLIC CHICKEN BREAST GF | DF

33.00 PER PERSON

Roasted Potatoes, Seasonal Vegetables, Lemon Jus

ASIAGO CRUSTED CHICKEN BREAST DF

35.00 PER PERSON

Creamy Rosemary Polenta, Roast Red Pepper Coulis, Asparagus

48 HOUR BRAISED SHORT RIBS GF

42.00 PER PERSON

Sour Cream Mash, Wild Mushrooms & Crispy Purple Potato Crisps

BOURBON MAPLE PORK TENDERLOIN GF | DF

39.00 PER PERSON

Sweet Potato Corn Hash, Hard Cider Apple Compote

SWEET CHILI GLAZED GRILLED SALMON DF

38.00 PER PERSON

Stir Fried Vegetables, Jasmine Rice

“MAC AND CHEESE” V

36.00 PER PERSON

Cavatappi, Basil Pesto, Oven Dried Tomato, Bocconcini & Parmesan Pangrattato

DINNER ENTRÉES

CHOOSE ONE

CHOOSE TWO FOR AN ADDITIONAL 10.00 PER PERSON

CHICKEN PROVENCAL

55.00 PER PERSON

Ratatouille, Chive Whipped Potatoes, Tomato Basil Sauce

GRILLED NEW YORK STRIP STEAK

70.00 PER PERSON

Roasted “Melting” Potatoes, Seasonal Vegetables, Merlot Demi-Glaze

TAMARIND BRAISED SHORT RIB GF

60.00 PER PERSON

Sweet Potato Puree, Baby Broccoli, Horseradish Gremolata

PAN SEARED SEA BASS

68.00 PER PERSON

English Peas, Pommes-Celeriac Puree, Butternut Squash, Lemon Butter, Black Garlic Balsamic Reduction

VEGAN SPAGHETTI SQUASH VG

38.00 PER PERSON

Plum Tomato, Fresh Basil, Grilled Asparagus, Italian Parsley

LUNCH SALAD ENTRÉES

GREEN GODDESS CHICKEN ENTRÉE SALAD GF

32.00 PER PERSON

Lemon Grilled Chicken, Arugula, Kale, Spinach, Fennel, Yellow Beets, Cherry Tomatoes, Grains, Green Goddess Vinaigrette

SALMON NICOSE ENTRÉE SALAD GF | DF

36.00 PER PERSON

Grilled Salmon, Haricot Verts, Fingerling Potatoes, Cucumbers, Tomato, Olive, Egg, Champagne Vinaigrette

RECEPTION HORS D'OEUVRES

Ordered in multiples of 25. Prices do not include taxes and administrative fees.



CHICKEN

Ancho Chicken And Jack Cheese Quesadilla Avocado Crema	5.50
Chicken Pesto Slider Fontina, Oven Dried Tomato, Calabrian Chile Aioli	6.00
Buffalo Chicken Spring Roll GF Cucumber-Ranch	5.50
Coconut Curry Chicken Satay GF DF Sweet Chili Sauce	5.50
Crispy Chicken Biscuit, Butter Pickle Slice Honey Mustard	5.50

PORK

Pulled Pork Slider Sweet BBQ Sauce, Crispy Fried Onions	6.00
BBQ Pork Bao Bun (Steamed) Pickled Vegetables	5.50
"Everything Spice" Pig In A Blanket Truffle Dijonnaise	5.00

SEAFOOD

Ahi Tuna Tartare Wasabi, Ponzu, Wonton DF	7.00
Crab Cake DF Chervil-Lemon Aioli	8.00
Chili-Garlic Shrimp Satay GF DF Lime And Mint Sauce	6.50
Bloody Mary Shrimp Shot GF DF	6.00

BEEF

Mini Cheeseburger American Cheese, Balsamic Onion Jam	6.00
Hoisin Short Rib Satay GF DF Scallion, Sesame, Crispy Shallot	6.00
Mini All Beef Chicago Dogs	5.00
Beef Bourguignon Croquette Horseradish Cream	6.00

VEGETARIAN

Vegetable Spring Roll DF Sweet Chili Sauce	5.50
Spinach And Parmesan Stuffed Mushroom GF	5.00
Plant Based Veggie Slider DF House Made Tomato Jam	6.50
Tomato Basil And Burrata Crostini	5.50
Whipped Ricotta With Olive Tapenade Crostini	5.50
Spinach And Mushroom Quesadilla Pico De Gallo	5.00
Caprese Skewer With Balsamic Reduction GF	5.50

VEGAN

Edamame Pot Sticker GF DF	5.50
Hearts Of Palm Ceviche GF DF Crispy Tortilla	5.50
Caribbean Risotto Cake DF Mango Habanero Sauce	5.50
Vegetable Samosa DF Tamarind Chutney	5.00

RECEPTION STATIONS

Prices do not include taxes and administrative fees.

DISPLAY STATIONS

Priced To Serve 25 | 50 Guests.

ARTISANAL CHEESE & CHARCUTERIE 375.00 | 650.00

Artisanal Cheeses, Imported Prosciutto, Salami, Sweet Sopressata, And Spicy Capicola Served With Pickled Vegetables, Focaccia Crostini, Flavored Olive Oil

INTERNATIONAL CHEESE DISPLAY V 325.00 | 600.00

Chef's Selection Of Cheeses Served With Wildflower Honey, Fresh Seasonal Berries, Dried Fruit Garnish, Sliced Crostini, Crackers, And Flat Breads

HUMMUS TRIO VG | DF 225.00 | 400.00

Traditional Lemon And Garlic, Spice Red Pepper, And Edamame Hummus Served With Fresh Cut Vegetables And Pita Chips

GARDEN FRESH CRUDITÉ V | GF 275.00 | 500.00

Fresh Cut Vegetables, Buttermilk Ranch Dip And Hummus

SEASONAL FRUIT V | VG 275.00 | 500.00

Sliced Seasonal Fruit And Berries

DESSERT DISPLAYS

ASSORTED BUTTER COOKIES & MINI DESSERTS V 275.00 | 500.00

ELI'S CHEESECAKE FAMOUS DESSERT 300.00 | 600.00

Assorted Petite Cheesecake Bites, Mini Fruit Pies And Tarts

CUPCAKE DISPLAY V 175.00 | 350.00

Assorted Flavors

CHOCOLATE & CANDY SHOP V 175.00 | 300.00

Chocolates, Mini Chocolate Desserts, Candy Jars

IN FULL COLOR

Ask About Cupcakes And Candies In Your Event Colors.

CARVING STATIONS

Priced To Serve 25 Guests.

Carver Fee Additional 375.00 Per Four Hour Shift.

CARVED BLACK PEPPER NEW YORK STRIP LOIN 350.00

Creamy Horseradish Sauce, Spicy Pepper Relish, Caramelized Balsamic Onion Compote, Petite Butter Rolls

CARVED ROAST TURKEY BREAST 275.00

Cranberry Aioli, Carolina Gold BBQ Sauce, Petite Butter Rolls

MOJO MARINATED PORK LOIN 300.00

Jicama-Orange Salad And Sweet Plantains

NEIGHBORHOOD STATIONS

Minimum Of 100 Guests. Must Choose A Minimum Of Three Stations.

TAYLOR STREET SAUSAGES & HOT DOGS | 16.00 PER PERSON CHOOSE TWO

Pork Italian Sausage, Peppers, Onions GF | DF

Garlic Chicken Sausage, Sweet Pepper Relish GF | DF

"Chicago Style" All Beef Mini Hot Dogs, All The Fixings DF

Bratwurst, Apple Kraut, Sauerkraut, Spicy Mustard, Pretzel Roll DF

Vegetarian Sausage, Cabbage Slaw V | GF | DF

All Selections Served With Chicago Chopped Salad, Crispy Tater Tots With Spicy Ketchup, Hot Dog Buns, And Traditional Accompaniments

ARMOUR SQUARE DUMPLINGS | 18.00 PER PERSON | CHOOSE THREE

Vegetable Potsticker V

Chicken Potsticker DF

Crispy Vegetable Spring Roll V | DF

Shrimp Shao Mai Steamed Dumpling DF

BBQ Pork Steamed Bao DF

Spicy Orange Duck Dumpling DF

Crab Rangoon

All Selections Served With Crunchy Ramen Noodle Salad, Classic Dumpling Sauce, Grilled Scallion Ponzu And Spicy Chili-Garlic

ELMWOOD PARK BATTLE OF THE BEEF | 20.00 PER PERSON CHOOSE TWO

Classic Italian Beef Sandwich DF

Locally Produced Italian Sausage DF

Vegan Italian "Beef" Sandwich V | DF

Pepperoncini Shredded Chicken Sandwich DF

Balsamic Roasted Portobello Sandwich

All Selections Served With Tomato And Basil Bruschetta Cups, Spicy Potato Wedges, Crusty Rolls, Dipping Au Jus And Arrabiatta Sauce

LINCOLN PARK PIZZA | 19.00 PER PERSON | CHOOSE TWO

Meat & Vegetable Deep Dish

Double Pepperoni Deep Dish

Veggie Overload Deep Dish V

Pepperoni Thin Crust Pizza

Vegetable Thin Crust V

All Selections Served With Classic Caesar Salad Cups, Roasted Baby Potatoes, Parmesan And Red Chile Flakes

PILSEN | 21.00 PER PERSON | CHOOSE TWO

Ancho Chile Chicken Empanadas

Poblano Chile, Black Bean And Corn Quesadillas V

Sweet Corn Elote Fritters, Cotija Cheese, Chipotle Sauce V

Build Your Own Beef Birria Tacos, Pickled Onions, Habanero Salsa, Flour Tortillas

All Selections Served With A Duet Of Mushroom And Epazote Ceviche And Shrimp Ceviche

THEMED CHEF TABLES

DAY TO NIGHT

Minimum of 100 guests. Prices do not include taxes and administrative fees.



THE TAILGATE

44.00 PER PERSON

ENTREES

CHOOSE TWO

ADD AN ADDITIONAL FOR 6.00 PER PERSON

Beer Braised Midwest Bratwurst GF | DF

Grilled All Beef Kosher Dogs GF | DF

Fire Grilled Hamburgers GF | DF

Plant Based Protein Burgers VG | GF | DF

BBQ Grilled Chicken Breast GF | DF

All Served With Buns And Traditional Accompaniments

SIDE PLATTERS

CHOOSE THREE

ADD AN ADDITIONAL 4.00 PER PERSON

Midwest Coleslaw V | GF | DF

Pickled Cucumber Tomato & Onions VG | GF | DF

Macaroni Salad V

Potato Salad V

Smoked Baked Beans V

Salt And Vinegar Yukon Potatoes V | GF

Spicy Wedges Potatoes V | GF

Sweet Corn Salad VG | GF | DF

Green Beans & Crispy Onions VG | GF | DF

Kettle Fried Potato Chips VG | GF | DF

DESSERT

CHOOSE TWO

ADD AN ADDITIONAL 4.00 PER PERSON

Chocolate Chunk Cookies V

Vanilla Bean Panna Cotta With Seasonal Preserves

Double Fudge Brownies And Blondies V

Assorted Dessert Bars V

Mini Cheesecakes Bites V

CHICAGO LATIN/CARIBBEAN BBQ

48.00 PER PERSON

ENTREES

CHOOSE TWO

ADD AN ADDITIONAL FOR 8.00 PER PERSON

ALL SERVED WITH TOMATILLO-HABANERO SALSA, GUAJILLO SALSA, SOUR CREAM, PICKLED RED ONIONS AND FLOUR TORTILLAS GF | DF

Beef Short Rib Birria, Chipotle Chili Braised Short Rib

Mojo Citrus Chicken, Citrus Marinated Grilled Chicken, Peppers And Onions DF

Slow Roasted Guajillo Pork GF | DF

Crispy Baja Fish GF | DF

Roasted Cauliflower "Al Pastor", Pineapple-Serrano Pico De Gallo

"Firecracker" Vegetarian Fajitas

SIDE PLATTERS

CHOOSE THREE

ADD AN ADDITIONAL 4.00 PER PERSON

Black Bean And Roasted Corn Salad VG | GF | DF

Latin Chopped Salad, Cilantro Vinaigrette VG | GF | DF

Stewed Borracho Beans GF | DF

Cilantro Lime Rice VG | GF | DF

Potatoes Bravas GF

Sweet Corn Elote Salad With Queso Fresco GF

DESSERT

CHOOSE ONE

ADD AN ADDITIONAL 4.00 PER PERSON

Tequila-Lime Tarts V

Mexican Chocolate Brownies

Caramel Flan V | GF

Cinnamon Sugar Churros, Chocolate, And Caramel Sauces V

BARS

BAR SERVICE INCLUDES STANDARD MIXERS. BARTENDER FEE ADDITIONAL 375.00. ONE BARTENDER REQUIRED PER 100 GUESTS. MINIMUM 1,000.00 SPEND PER BAR.

Prices do not include taxes and administrative fees.



CONSUMPTION HOSTED BARS

PREMIUM SPIRITS

13.00 PER DRINK

- Ketel One Vodka
- Bombay Dry Gin
- Bacardi Superior Rum
- Camarena Tequila
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon
- Jack Daniel's Sour Mash Whiskey

DELUXE SPIRITS

11.50 PER DRINK

- Wheatley Vodka
- New Amsterdam Stratusphere Gin
- Cruzan Rum
- Sauza Hacienda Tequila
- Dewars Scotch
- Jim Beam Bourbon

PREMIUM WINES

13.00 PER GLASS

- Ruffino Prosecco
- Nobilo Sauvignon Blanc
- Ruffino Lumina Pinot Grigio
- Robert Mondavi PS Cabernet Sauvignon
- Mark West Pinot Noir

DELUXE WINES

11.50 PER GLASS

- Wycliff Sparkling
- Woodbridge Sauvignon Blanc
- Canyon Road Pinot Grigio
- Canyon Road Cabernet Sauvignon
- Woodbridge Pinot Noir

DOMESTIC BEERS

7.00 EACH

- Budweiser
- Michelob Ultra
- Miller Lite

IMPORT BEERS

8.00 EACH

- Heineken
- Modelo
- Heineken 0.0

CRAFT BEERS

9.00 EACH

- Brickstone McCormick
- Place Everyday Ale
- Goose Island IPA

HARD SELTZERS

9.00 EACH

- High Noon, Assorted Flavors

NON-ALCOHOLIC BEVERAGES

4.00 EACH

- Bottled Water
- Soft Drinks
- Juices

"CASH" BARS (CREDIT & DEBIT ONLY)

Priced Per Drink. Minimum Of 1,000.00 Per Bar. Customer Is Responsible For Labor Cost In Addition To Reaching The Cash Bar Minimum. Prices May Vary Depending On Alcohol Selection.

House Cocktails	14.00
House Wine	12.00
Domestic Beer	9.00
Import Beer	10.00
Craft Beer	11.00
Bottled Water	4.00
Soft Drinks	4.00
Juices	5.00



BARS

BAR SERVICE INCLUDES STANDARD MIXERS. BARTENDER FEE ADDITIONAL 375.00. ONE BARTENDER REQUIRED PER 100 GUESTS. MINIMUM 1,000.00 SPEND PER BAR.

Prices do not include taxes and administrative fees.



HOSTED PACKAGED BARS

PREMIUM BAR PACKAGE

Premium Spirits, Premium Wines, Domestic Beers, Imported Beers, Craft Beers, Hard Seltzers, Non-Alcoholic Beverages

TWO HOUR PACKAGE 38.00 PER PERSON

THREE HOUR PACKAGE 48.00 PER PERSON

ADDITIONAL HOURS AVAILABLE

DELUXE BAR PACKAGE

Deluxe Spirits, Deluxe Wines, Domestic Beers, Imported Beers, Non-Alcoholic Beverages

TWO HOUR PACKAGE 32.00 PER PERSON

THREE HOUR PACKAGE 44.00 PER PERSON

ADDITIONAL HOURS AVAILABLE

BEER PACKAGE

Your Choice Of Two Domestic Beers And Two Imported/Craft Beers. Non-Alcoholic Beverages Included

ONE HOUR PACKAGE 20.00 PER PERSON

TWO HOUR PACKAGE 28.00 PER PERSON

ADDITIONAL HOURS AVAILABLE

- DOMESTIC
Miller Lite, Budweiser, Michelob Ultra
- IMPORTED
Heineken, Modelo, Heineken 0.0
- CRAFT
Brickstone McCormick Place Everyday Ale, Goose Island Craft, High Noon Seltzer

BEER & WINE PACKAGE

Your Choice Of One Domestic Beer, One Import Or Craft Beer And Two Wines. Non-Alcoholic Beverages Included

ONE HOUR PACKAGE 24.00 PER PERSON

TWO HOUR PACKAGE 32.00 PER PERSON

ADDITIONAL HOURS AVAILABLE

- DOMESTIC
Miller Lite, Budweiser, Michelob Ultra
- IMPORTED
Heineken, Modelo, Heineken 0.0
- CRAFT
Brickstone McCormick Place Everyday Ale, Goose Island Craft, High Noon Seltzer
- RED
Woodbridge Pinot Noir
Canyon Road Cabernet Sauvignon
- WHITE
Woodbridge Sauvignon Blanc
Canyon Road Pinot Grigio
Wycliff Sparkling

WINE PACKAGE

Your Choice Of Two Red Wines And Two White Wines. Non-Alcoholic Beverages Included

ONE HOUR PACKAGE 24.00 PER PERSON

TWO HOUR PACKAGE 32.00 PER PERSON

ADDITIONAL HOURS AVAILABLE

- RED
Woodbridge Pinot Noir
Canyon Road Cabernet Sauvignon
- WHITE
Woodbridge Sauvignon Blanc
Canyon Road Pinot Grigio
Wycliff Sparkling

WINE

PRICED BY THE BOTTLE.

Prices do not include taxes and administrative fees.

CHAMPAGNE & SPARKLING

Wycliff	39.00
Ruffino Prosecco	50.00

ROSÉ

Woodbridge	39.00
Prophecy	50.00

CHARDONNAY

Woodbridge	39.00
Chime	50.00

SAUVIGNON BLANC

Woodbridge	39.00
Nobilo	50.00

PINOT GRIGIO

Canyon Road	39.00
Ruffino Lumina	50.00

CABERNET SAUVIGNON

Canyon Road	39.00
Robert Mondavi PS	50.00

PINOT NOIR

Woodbridge	39.00
Mark West	50.00

MERLOT

Woodbridge	39.00
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RED BLEND

Chime	50.00
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HEALTH, SAFETY & SUSTAINABILITY



Has created an enhanced food service experience while being committed to your health and safety. We adhere to the Cook County Health Department’s meticulous food service standards and require staff to be ServSafe-certified by the National Restaurant Association in proper food handling. Your health and safety are at the forefront of our services, therefore we have added additional safety protocols outlined below.

STAFF

- Staff may be required to wear face masks and gloves during food preparation and serving depending upon service restrictions at the time of the event.
- All staff may go through employee health screening upon arrival prior to reporting to their assigned area.
- Proper distancing of staff and product in food preparation areas accordingly.
- Implemented cleaning and disinfecting protocols that focus on high contact/touch points both in back and front of house.

MENU & SERVICE UPDATES

- Increased options for pre-packaged food and beverage products.
- Adjusted menu items where applicable to be displayed in individual portions instead of bulk.
- Increased action stations with chef to individually prepare items over buffet service.
- Compostable single-use sustainable products.
- Modified beverage stations with touch-less or attended service when possible, based upon any service restrictions at the time of service.
- Individually packaged single serve condiment options wherever possible.
- Social Distancing may be implemented that is consistent with local government regulations and guidance at the time of service.

CATERING LAYOUT

- Following table seating capacities that are consistent with local government regulations and guidance.
- One-way guest flow on buffets is recommended to be used to minimize contact between guests, plates, glasses and cutlery where possible
- We ask that you allow for additional set up and move out time, for all catered functions, for additional environmental cleaning measures before and after events.

OVG HOSPITALITY BELIEVES THAT SUSTAINABILITY AND FOOD & BEVERAGE DECISIONS ARE INSEPARABLE.

- 8,000 pounds of farm-to-table produce is harvested annually from the McCormick Place Rooftop Garden. This 2.5 acre rooftop garden is the largest in the Midwest. With an amazing varietal of vegetables, fruits, herbs, edible flowers, perennials, native prairie flowers, a small orchard and more, our culinary team has the ability to bring a bounty of seasonal ingredients directly to our kitchen and guests’ plates, reducing our carbon footprint.
- OVG Hospitality and McCormick Place is committed to sourcing local, organic and environmentally friendly products for over 33% of all food purchased. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overuse of medicine in raising farm animals.
- We exclusively use disposable flatware and paper goods made from 100% BPI-certified compostable, plant based materials.
- McCormick Place is the first convention center in the country to make the switch to e-water for sanitizing.



**8,000
POUNDS**

Four Tons of Seasonal, Farm-Fresh Produce is Harvested Each Year



**95
VARIETIES
PLANTED**

Nearly 100 Different Varieties of Vegetables, Fruits, Herbs, Edible Flowers, Perennials & Bushes Were Planted Last Season



**THREE BEE
HIVES**

The Rooftop Garden is Home to 20,000 Bees that Pollinate the Garden’s Crops & Produce 50 Pounds of Honey Each Year

For additional information about our Sustainability & Leadership initiatives, please contact your Catering Sales Manager, or email: infoovg@mccormickplace.com.

POLICIES

OVG Hospitality is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by OVG Hospitality. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

The menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that OVG Hospitality is made aware of.

PRICING

Published pricing does not include administrative fees (21.5%) or applicable taxes. A good faith estimate of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. However, due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. OVG Hospitality reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by any health crises that may arise. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager.

SERVICE CHARGES

All catered events are subject to a 21.5% management fee. 21.438% of this Management Charge is distributed as tips/gratuities to the employees who provide service to guests in connection with the catered event. The remaining 1.562% of this Management Charge is the sole property of the McCormick Place, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. This portion of the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of this portion of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, OVG Hospitality reserves the right to charge for the expected number of guests or quantities specified on the Banquet Event Order(s). If the attendance is higher than the given guarantee, the charge will be for the actual function attendance. Increases and/or new orders made within (5) business days of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

OVG Hospitality will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. OVG Hospitality reserves the right to make reasonable menu substitutions, as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Additional health and safety regulations may be implemented requiring additional service should any health crises arise. Please discuss the styles of service for all buffet services and the additional costs with your Catering Sales Manager. For additional staffing requests or guarantees for less than twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch are based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the Banquet Event Order will have additional labor fees per hour, per server scheduled.

BEVERAGES

OVG Hospitality offers a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board. OVG Hospitality, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for retail sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACTS

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of this deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. A 3.5% fee will be assessed on all payments made by credit card of \$5,000.00 or more. This fee will be due at the time of credit card payment and is non-refundable. No transaction fee will be assessed on payments made by check, ACH, cash, or debit card.

CANCELLATIONS

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that a function cancels after the guarantee date, payment in full for the estimated revenue based on the menu and event arrangements are required.

RETAIL/CONCESSIONS SERVICE

Appropriate operation of concessions outlets will occur during all show hours. OVG Hospitality reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional service locations be requested, a minimum sales guarantee and related fee may apply.

