



Four Seasons Hotel Chicago Welcomes You...



Creating a fabulous and unique event can begin with something as simple as a theme. From there, the possibilities are endless. Let us help create this for any number of functions that you may have. Perhaps a Latin inspired theme for your next corporate dinner or Bar Mitzvah, complete with a custom menu of coordinating food and beverages, will help spice up the evening. Or transform any of our event spaces into a custom bakery with homemade breads, breakfast sandwiches, fresh juices, and an espresso bar to wake up your next Board of Directors meeting. We are also able to create themed events infused with traditional cuisines and heritages. We are pleased to offer a custom menu of Indian fusion delicacies for weddings, anniversaries, and Diwali parties.

The Four Seasons Hotel Chicago can make all of this and more happen for you. We work closely with local floral and décor companies who are well versed in creating accenting pieces sure to inspire. Our Executive Chef will work side by side with the culinary team to put together a perfectly paired menu of food and beverages and our Catering team is here to guide you every step of the way.

Expect the unexpected as the Four Seasons Hotel Chicago brings your vision to life!

“Carmen Miranda” Theme Menu

Appetizers

Grilled Shrimp Skewers with Tamarind Barbeque

Chihuahua Cheese Quesadillas

Black Bean Empanadas with Sour Cream Sauce

First Course

Latin Inspired Trio to Include:

Crab and Avocado Salad Sweet Crab, Avocado, Micro Herb Salad

Chili Gazpacho – Green Chilies, Heirloom Tomatoes, Crispy Lime Tortillas

Black Bean Corn Ensalada – Black Beans, Grilled Corn, Scallions, Lime Vinaigrette

Entrée

Grilled Vegetable Pave, Piquillo Pepper Sauce

Delmonico Ribeye, Chimichurri Sauce

Vegetable Paella & Garlic Mashed Potatoes

Dessert

Chocolate Covered Bananas rolled with Toffee

Diwali Menu

Appetizers

Bengali Shrimp Skewers
Potato and Pea Samosas
Grilled Paneer Skewers with Mint Chutney
Eggplant Bhurta Salad on Mini Pappadum
Bamboo Cones of Cauliflower Chaat
Madras Curry Chicken Salad on Raisin Bread

Action Station

Tandoori Skewers on Himalayan Rock Salt

Desserts

Pistachio Shrikhand Tarlets
Alphonso Mango Cheesecake
Ginger and Black Cardamom Crème Brulee
Tamarind Pot de Crème

Breakfast Menu

Juice Bar

Orange and Grapefruit Juice
Berry Smoothie and Green Machine

Espresso Bar

Regular and Decaffeinated Coffee
Vanilla, Hazelnut, and White Chocolate Syrup

Rare Tea Cellars Tea

Kitchen Counter

Savory Focaccia Muffin
Bagged Breakfast Sandwich

Bakery

Mini Danishes, Muffins and Bagels
Chocolate and Plain Croissants
Cream Cheese, Jam and Butter
Fruit, Granola and Yogurt in Glasses