

A close-up photograph of a chef's hand using metal tweezers to place a garnish on a dish. The dish is served in a hollowed-out coconut shell, which has a rough, textured exterior. Inside the shell, there is a piece of dark, seared meat, a bright red cherry, and some translucent, gelatinous elements. A nest of thin, golden-brown, spiral-shaped fried noodles sits on top of the meat. The chef is placing a small, round green leaf with red veins onto the noodles. The background is dark and out of focus, showing a blurred figure of another person in a kitchen setting.

Adorn

PRIVATE DINING & EVENTS >



MEET OUR TEAM



EVENTS COORDINATOR

Zeynep Yali



EXECUTIVE CHEF

Richie Farina

LET'S CONNECT

To start planning your most memorable meetings and events,
please contact Events Coordinator Zeynep Yali at

zeynepyigit.yali@fourseasons.com

or

call 312.799.3322

GENERAL INFO

FOOD AND BEVERAGE

Our Adorn Events Coordinator is pleased to provide you with a detailed menu proposal specifically created according to your palate and budget. Custom designed menus are also available to suit any dietary preference, theme or cuisine.

For the safety and well-being of our guests, no food or alcohol from the outside is permitted to be brought into the Hotel by guests. The Hotel also prohibits the removal of food from the premises. Our meeting space is smoke-free for your comfort and culinary enjoyment. All alcohol must be purchased through the restaurant and remain on property.

GUARANTEES

In order for us to properly prepare for your event, please specify a final guest count by 12:00 pm, three business days prior to the start of the program. If a guarantee is not specified, the estimate will become the guarantee. We will charge for the guarantee or the actual number, whichever is greater.

VENDORS

Outside vendors' set-up dates and times must be arranged with your Events Coordinator. All vendors must complete and sign our Vendor Code of Conduct Form, include a copy of their Proof of Liability Insurance, and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your Events Coordinator.

SPECIALTY SERVICES

Your Events Coordinator is happy to assist with upgraded linens, chairs, specialty lighting or design, menu cards, place cards, florals, favors, entertainment or any other special details.

LOSS OR DAMAGE

The restaurant cannot assume any responsibility for the damage or loss of any merchandise or articles unless prior security arrangements have been made.



DISCOVER ADORN



Allow us to welcome you to Adorn for a fully customized dining experience with inspired food and drinks by our team. With breakfast, lunch, dinner and cocktail reception options available, our chefs bring personality and a worldwide perspective to create the most memorable meetings and events. We look forward to crafting your next event with you.



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DELAWARE BREAKFAST

\$65 per person

STARTERS TO SHARE

INDIVIDUAL COMPRESSED FRUIT

INDIVIDUAL YOGURT PARFAIT

ASSORTED BREAKFAST MINI PASTRIES

blueberry muffin

butter croissant, chocolate croissant

SMOKED SALMON PLATE

catsmo smoked salmon, caper, arugula, red onion, lemon

dill cream cheese, everything bagel +15 per person

CHOICE OF JUICE

ORANGE, GRAPEFRUIT, CARROT, APPLE

CHOICE OF MAIN

EGG WHITE FRITTATA

sun-dried cherry tomato, bell pepper, mozzarella, baby arugula

AVOCADO TOAST

poached egg, cherry tomato, arugula, radish, pickled onion

sweet drop peppers, sourdough

BANANA & COCONUT FRENCH TOAST

dulce de leche, toasted coconut, banana

- freshly brewed coffee and tea included -





WALTON BREAKFAST

\$85 per person

STARTERS TO SHARE

- INDIVIDUAL COMPRESSED FRUIT
- ASSORTED BREAKFAST MINI PASTRIES
 - blueberry muffin
 - butter croissant
 - chocolate croissant
- COCONUT CHIA PUDDING
 - compressed pineapple, toasted coconut
 - freeze dried raspberry

CHOICE OF JUICE

- GREEN JUICE
 - kale, apple, lemon, celery, ginger
- STRAWBERRY FIELDS
 - strawberry, banana, yogurt
- FRESH-PRESSED JUICE
 - orange, grapefruit, carrot

CHOICE OF MAIN

- AVOCADO TOAST
 - poached egg, cherry tomato, arugula, radish, pickled onion
 - sweet drop peppers, sourdough
- CORN BEEF HASH
 - two sunny-side up eggs, allium, bell pepper, yukon potato
- SMOKED SALMON PLATE
 - catsmo smoked salmon, caper, arugula, red onion, lemon
 - dill cream cheese, everything bagel
- BANANA & COCONUT FRENCH TOAST
 - dulce de leche, toasted coconut, banana

- freshly brewed coffee and tea included -





OAK BRUNCH

\$75 per person

STARTERS TO SHARE

INDIVIDUAL COMPRESSED FRUIT

ASSORTED BREAKFAST MINI PASTRIES

blueberry muffin

butter croissant, chocolate croissant

INDIVIDUAL ACAI BOWL

roasted cashew, toasted coconut, banana, strawberry

SMOKED SALMON PLATE

catsmo smoked salmon, caper, arugula, red onion, lemon

dill cream cheese, everything bagel +15 per person

CHOICE OF MAIN

GREEN MARKET EGG WHITE FRITTATA

spinach, asparagus, sundried tomato, avocado, mixed greens

BANANA & COCONUT FRENCH TOAST

dulce de leche, toasted coconut, banana

BITTER GREENS CEASAR SALAD

kale, radicchio, parmesan, breadcrumbs, anchovy vinaigrette

add protein: chicken, salmon, or shrimp

AHI TUNA RICE BOWL

avocado, cucumber, edamame, charred bok choy, crispy shallots

sticky rice, furikake, umami sauce

- freshly brewed coffee and tea included -





ASHLAND BRUNCH

\$95 per person

STARTERS TO SHARE

COMPRESSED FRUIT PLATE

COCONUT CHIA PUDDING

compressed pineapple, toasted coconut
freeze dried raspberry

ASSORTED BREAKFAST MINI PASTRIES

blueberry muffin
butter croissant
chocolate croissant

SMOKED SALMON PLATE

catsmo smoked salmon, caper
arugula, red onion, lemon
dill cream cheese, everything bagel
+15 per person

CHOICE OF MAIN

BANANA & COCONUT FRENCH TOAST

dulce de leche
toasted coconut, banana

GREEN MARKET EGG WHITE FRITTATA

spinach, asparagus
sundried tomato
mixed greens, avocado

DOUBLE CHEESEBURGER

two prime beef patties
sunny side up egg
lettuce, tomato, onion, pickle
dijon aioli, fries

BURRATA PANZANELLA SALAD

ciabatta, persian cucumber
mighty vine tomato, red onion, basil
marjoram vinaigrette

add protein: chicken, salmon, or shrimp

- freshly brewed coffee and tea included -





LA SALLE LUNCH

\$75 per person

STARTERS TO SHARE

PIZZA PUFFS

stuffed bunuelos, pomodoro sauce, parmesan, basil, olive oil powder

FOCACCIA WAFFLE

burrata, pomodori tomato, arugula

CHOICE OF MAIN

BITTER GREENS CEASAR SALAD

kale, radicchio, parmesan, breadcrumbs, anchovy vinaigrette

add protein: chicken, salmon, or shrimp

SEASONAL RISOTTO

acquerello rice, seasonal vegetables

ORA KING SALMON

roasted tomato & white bean stew, baby kale

ROASTED JIDORI CHICKEN

creamy polenta, spinach, chicken fat powder

SOMETHING SWEET

CHEF'S SELECTION DESSERT TOWER

assorted mini cookies, cakes, pastries





HUBBARD LUNCH

\$85 per person

STARTERS TO SHARE

PIZZA PUFFS

stuffed bunuelos, pomodoro sauce
parmesan, basil, olive oil powder

FOCACCIA WAFFLE

burrata, pomodori tomato, arugula

KING SALMON CRUDO & CHIPS

avocado, kimchi chips, umami sauce

CHOICE OF MAIN

BITTER GREENS CEASAR SALAD

kale, radicchio, parmesan, breadcrumbs, anchovy vinaigrette
add protein: chicken, salmon, or shrimp

STEAK FRITES

7 oz prime ribeye filet, crispy yukon gold potato, red wine jus,
mustard aioli

ORA KING SALMON

roasted tomato & white bean stew, baby kale

ROASTED JIDORI CHICKEN

creamy polenta, spinach, chicken fat powder

SOMETHING SWEET

CHEF'S SELECTION DESSERT TOWER

assorted mini cookies, cakes, pastries



ARMITAGE DINNER

\$100 per person

STARTERS TO SHARE

FOCACCIA WAFFLE

burrata, pomodori tomato, arugula

INDIVIDUAL TUNA TARTARE

short grain rice cake, spicy tuna, serrano pepper, lime
ponzu pearls, kimchi crisp

CHOICE OF SALAD

ARUGULA SALAD

heirloom tomato, avocado, onion, petite herbs, truffle-honey vinaigrette

BITTER GREENS CAESAR SALAD

kale, radicchio, parmesan, anchovy vinaigrette

CHOICE OF MAIN

GREEN CIRCLE FARMS CHICKEN

chicken roulade, creamy polenta, spinach, chicken fat powder

ORA KING SALMON

charred tomato, puffed rice, avocado, mole powder

STEAK FRITES

7 oz prime ribeye filet, crispy yukon gold potato, red wine jus, mustard aioli

CHOICE OF SWEET

CARROT CAKE

sesame cake, carrot mousse, pineapple cream cheese sherbet
spiced streusel

SCOOP OF ICE CREAM OR SORBET

Choice of: vanilla ice cream, chocolate ice cream or raspberry sorbet



GOLD COAST DINNER

\$120 per person

STARTERS TO SHARE

FOCACCIA WAFFLE

burrata, pomodori tomato, arugula

INDIVIDUAL TUNA TARTARE

short grain rice cake, spicy tuna

serrano pepper, lime

ponzu pearls, kimchi crisp

ARANCINI

mozzarella, giardiniera aioli

CHOICE OF SALAD

BURRATA PANZANELLA SALAD

ciabatta, persian cucumber

mighty vine tomato, red onion, basil

marjoram vinaigrette

BITTER GREENS CAESAR SALAD

kale, radicchio, parmesan, anchovy

vinaigrette

CHOICE OF MAIN

GREEN CIRCLE CHICKEN

chicken roulade, creamy polenta

spinach, chicken fat powder

ORA KING SALMON

charred tomato, puffed rice

avocado, mole powder

STEAK FRITES

7 oz prime ribeye filet

crispy yukon gold potato

red wine jus, mustard aioli

PORCINI RISOTTO

porcini ragu, acquerello rice

crispy maitake, solera vinegar

CHOICE OF SWEET

CARROT CAKE

sesame cake, carrot mousse, pineapple cream cheese sherbet

spiced streusel

CHOCOLATE SOIL

dark chocolate mousse, buttermilk cake puree, chocolate soil, peanut ice cream





TASTING MENU EXPERIENCE

\$225 per person
 Wine Pairing: \$105 per person

Join us for an intimate and customized five-course tasting menu and wine pairing experience with a consultation by Executive Chef Richie Farina. For unforgettable memories and intimate celebrations, our private dining room awaits.





RECEPTION MENU

PASSED HORS D'OEUVRES

\$75 for six pieces per person

\$85 for eight pieces per person

PIZZA PUFFS

stuffed bunuelos, pomodoro sauce
parmesan, basil, olive oil powder

FALAFEL BITES

tzatziki

FOCACCIA WAFFLE

burrata, pomodori tomatoes, arugula

CHARRED OCTOPUS CRISP

olive, pickled eggplant

TUNA NACHO BITES

kimchi crisp, tuna, kombu, avocado

CELERY ROOT TART

brown butter, balsamic

BEEF TARTARE

cornichons, cured egg

BEET TARTARE

goat milk, espresso

SEASONAL SPRING ROLL

market vegetables, aioli

SHRIMP COCKTAIL

Adorn cocktail sauce

BLINI, CAVIAR

creme fraiche, chive

SUCCATASH TART

HAZELNUT CHOUX

ALMOND BERRY FINANCIER



ACTION STATIONS BY CHEF RICHIE

Make your cocktail reception unforgettable with Executive Chef Richie's whimsical and fun action stations.

LIQUID NITROGEN FRUIT PUFFS STATION

\$38 per person
fruit-flavored potato puffs

DIY S'MORES STATION

\$38 per person
dark chocolate ganache
vanilla marshmallow

SELF-CARBONATED DRINK STATION

\$28 per person
passion fruit, lemon, lime, coconut

*All station prices are based on one hour. Thereafter, a \$15 per person per hour charge will apply.

* The chef fee is \$1,000 for one hour.





WINE SELECTION

SPARKLING

NINO FRANCO 'RUSTICO' PROSECCO DOCG
Valdobbiadene, Veneto, Italy NV - \$65

CHAMPAGNE | LAURENT-PERRIER 'LA CUVÉE'
Reims, France NV - \$121

BRUT ROSE | ROEDERER ESTATES
Alsace, France NV - \$92

ROSE CHAMPAGNE | LAURENT-PERRIER ROSE
Reims, Champagne, France NV - \$175

FRENCH BLOOM 'LE BLANC'
dealcoholized sparkling wine, France NV - \$95

FRENCH BLOOM 'LE ROSE'
dealcoholized sparkling rose, France NV - \$105

Please inquire for the full wine list!
Adorn Head Sommelier, Owen Huzar,
will be happy to help with your selection.

WHITE

PINOT GRIGIO | ZENATO
Friuli, Italy 2022 - \$72

SANCERRE | LES CHMAPS CLOS
Loire Valley, France 2022 - \$135

SAUVIGNON BLANC | CAKEBREAD
Napa Valley, California 2021 - \$85

WHITE BURGUNDY | LOUIS LATOUR
MACON-LUGNY 'LES GENIEVRES'
Maconnais, Burgundy, France 2021 - \$75

CHARDONNAY | FLOWERS
Sonoma Coast, California 2021 - \$95

CHARDONNAY | CHATEAU MONTELENA
Napa Valley, California 2020 - \$160

CHARDONNAY | STAG'S LEAP 'KARIA'
Napa Valley, California 2019 - \$160

ROSE

GRENACHE/CINSAULT | MAISON PAREL
"CUVÉE MISTRAL"
Provence, France 2022 - \$64

RED

GAMAY | DOMAINE DUPRE GOUJON 'LA DEMARRANTE'
Beaujolais, France 2021 - \$100

PINOT NOIR | CRISTOM VINEYARDS
Willamette Valley, Oregon 2021 - \$100

RED BURGUNDY | BOUCHARD PERE ET FILS
'BEAUNE DU CHATEAU' PREMIER CRU
Cote D'or, Burgundy, France 2019 - \$130

CABERNET SAUVIGNON | RAVEL & STITCH
Central Coast, California 2020 - \$81

CABERNET SAUVIGNON | DUCKHORN
Napa Valley, California 2020 - \$125

BORDEAUX BLEND | BARONS DE ROTHSCHILD
'CHATEAU PARADIS CASSEUIL'
Entre-Deux-Mers, France 2019 - \$84

NEBBIOLO DE FORVILLE
Barbaresco, Italy 2019 - \$95

PINOT NOIR | DOMAINE SERENE 'EVENSTAD RESERVE'
Willamette Valley, Oregon 2019 - \$190

CABERNET SAUVIGNON | VASO BY DANA ESTATES
Napa Valley, California 2018 - \$234

CABERNET SAUVIGNON | OPUS ONE
Napa Valley, California 2018 - \$750

BAROLO | PRUNOTTO
Piemonte, Italy 2017 - \$145

RED BLEND | 'ADORN' PRIVATE LABEL
Gagnon-Kennedy Vineyards, Napa Valley 2019 - \$162



BAR SELECTION

CLASSIC

\$20 per drink

- DEWAR'S WHITE LABEL SCOTCH
- MAKER'S MARK BOURBON
- JACK DANIEL'S TENNESSEE WHISKY
- CROWN ROYAL WHISKY
- WHEATLEY VODKA
- BOMBAY DRY GIN
- BACARDI RUM
- MI CAMPO TEQUILA

PREMIUM

\$25 per drink

- JOHNNIE WALKER BLACK LABEL SCOTCH
- WOODFORD RESERVE BOURBON
- BELVEDERE VODKA
- GREY GOOSE VODKA
- HENDRICK'S GIN
- BUFFALO TRACE BOURBON
- CASAMIGOS BLANCO TEQUILA
- ZACAPA 23 RUM
- WHISTLEPIG PIGGYBACK

SIGNATURE SPIRITS

- DON JULIO 1942 TEQUILA
\$42
- CLASE AZUL REPOSADO
TEQUILA
\$46
- FOSFORO TOBALA MEZCAL
\$28
- BALVENIE 14-YEAR SCOTCH
\$30
- CLASE AZUL ANEJO ULTRA
TEQUILA
\$285

- MACALLAN 12-YEAR SCOTCH
\$27
- MONKEY 47 GIN
\$26
- GLENFIDDICH 18-YEAR
SCOTCH
\$42
- BAKER'S SINGLE BARREL
BOURBON
\$29
- HENNESSY XO COGNAC
\$48

* Adorn Lead Bartender will be happy to create a personalized cocktail for your event.



CRAFT COCKTAILS

Enhance your bar selection with a special menu crafted by our talented team of mixologists.

SPRITZ STATION

\$20 per glass

APEROL SPRITZ

Aperol, Prosecco, Fever Tree Soda Water

APERITIVO SPRITZ

Bonanto Aperitivo, Sparkling Rosé, Fresh Lemon Juice

CELLO SPRITZ

Limoncello, Prosecco, Fever Tree Soda Water

MARTINI CART

\$25 per glass

ESPRESSO MARTINI

Cold Brew-Infused Ketel One
French-Pressed Turbinado Syrup
Caffe Umbria Gusto Crema Espresso

CLASSIC MARTINI

Choice of Grey Goose, Belvedere, Hendrick's or Tanqueray
With All The Accoutrements

COSMOPOLITAN

Choice of Grey Goose or Belvedere Cointreau, Cranberry, Lime

* Signature Cocktail Bar requires a dedicated bartender.
The bartender fee is \$250 for two hours.



PRIVATE DINING ROOMS & EVENT SPACES





PRIVATE DINING ROOM

8 Guests Maximum

BREAKFAST

\$500 Food & Beverage Minimum

\$500 Room Rental

LUNCH

\$750 Food & Beverage Minimum

\$500 Room Rental

DINNER

\$1000 Food & Beverage Minimum

\$500 Room Rental



SEMI-PRIVATE DINING ROOM

40 Guests Maximum

BREAKFAST

\$1500 Food & Beverage Minimum

\$500 Room Rental

LUNCH

\$2000 Food & Beverage Minimum

\$1000 Room Rental

DINNER

\$4000 Food & Beverage Minimum

\$1000 Room Rental



SOCIAL LOUNGE

100 Guests Maximum for Full Buy-Out
50 Guests Maximum for Partial Buy-Out

PARTIAL BUY-OUT

Monday - Thursday

\$3000 Food & Beverage Minimum

\$1500 Room Rental

PARTIAL BUY-OUT

Friday - Sunday

\$3500 Food & Beverage Minimum

\$2000 Room Rental

FULL BUY-OUT

Monday - Thursday

\$5000 Food & Beverage Minimum

\$2500 Room Rental

FULL BUY-OUT

Friday - Sunday

\$7500 Food & Beverage Minimum

\$3000 Room Rental



FULL RESTAURANT BUY-OUT

110 Guests Maximum

Monday - Thursday

\$15000 Food & Beverage Minimum

\$10000 Room Rental

Friday - Sunday

\$25000 Food & Beverage Minimum

\$10000 Room Rental



MILE HIGH COCKTAIL CLUB

30 Guests Maximum

Perched above the clouds high above the Magnificent Mile sits the Mile High Cocktail Club.

Embark on a gilded journey through inventive cocktails and panoramic views of the skyline.

Sunday - Tuesday
\$3000 Food & Beverage Minimum
\$2500 Room Rental

Wednesday - Saturday
\$5000 Food & Beverage Minimum
\$2500 Room Rental

* Available for bookings through March 2nd, 2025



BOARD ROOMS

Estimated Boardroom Food & Beverage
Minimum Minimum of \$2,000.00 per day plus
service charges and tax

Estimated Boardroom Rental Minimum of
\$3,000.00 per day plus tax

FEATURES OF ROOM:

Conference rooms conveniently located on the guest room floors that offer lake and city views. The 472 square foot room can accommodate up to 12 guests. The conference room has a private restroom facility, separate parlor area for food service, one telephone and telephone line, including a data port, and in room screen. Executive Meeting Amenities All meetings are set with Four Seasons notepads, blotter, pen, individually wrapped hard candies, and water. In addition, the meeting can also request an amenity box that incorporates all the office supplies your meeting might require. Please notify your Event Coordinator in advance for the amenity box.

Adorn

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zeynepyigit.yali@fourseasons.com

or

call 312.799.3322



FOUR SEASONS
HOTEL
CHICAGO

