



**WELCOME TO SAVOR...Chicago**  
at McCormick Place



**GREEN MEETING PACKAGE**

- **MEETING ROOMS**
- **SPECIAL EVENTS**



**Governor's Sustainability Award**

**ENJOY AND SAVOR...Chicago!**



SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. No food or beverage of any kind will be permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of exhibitor personal consumption). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

**Menus** – Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. Our culinary team is happy to customize the perfect menu for your event.

**Pricing** – Prices quoted do not include 21.50% service charge or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

**Guarantee/Payment** – The estimated charges and costs for the Event are set forth in the Agreement (the "Event Price"). Client must notify us of the guaranteed number of people attending the event at least five (5) full business days prior to the Event for functions up to 2,000 guests. Functions of 2,000 guests or more must be guaranteed ten (10) full business days prior to the Event. This guarantee must be submitted by noon Monday through Friday, 8am – 5pm central time. Holidays and weekends are excluded from receiving guarantees. If the guarantee is not received, SAVOR... reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within the applicable 5 or 10 business days based on your estimated guest count. Also, any cancellations and reductions of specialty items are subject to full charges within 21 days prior to the event. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B). Attendance higher than the given guarantee will be charged the actual event attendance.

**Overset Policy** – SAVOR... will be prepared to provide service staff and have seats available for 3% over-set up to 1,000 guests (maximum over-set of 30 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150.00 charge for each over-set of 20 guests.

**Service Staff** – Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Breakfast/Lunch service times are three hours and dinner is four hours. Holiday labor rates may apply.

**Event Timeline** – Breakfast and lunch is based on a three hour service window and dinner is based on four hour service window. Extended service time will be subject to additional labor fees. Event start and end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

**Beverage Services** – We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

**Contracts** – A signed copy of the contract outlining all catering services will be provided. The signed contracts outlines terms and specific function sheets constituting the entire agreement between the client and SAVOR... Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

**Cancellations** – In the event of Cancellation, a deposit will be fully refunded only if made 21 days prior to the event for groups under 2,000 and 30 business days prior; for groups 2,000 and over, cancellations made less than 21 days (under 2,000) or 30 days (2,000 and over) prior to the event are subject to 25% retention of the deposit as a cancellation fee. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis and client is responsible for all charges associated with the items if we have already received the product or are unable to cancel the order.

**Payment/Deposit** – An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. A 2.5% fee will be added to credit card payments over \$1,000.00. A major credit card is required to guarantee payment of any replenishment, consumption or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

## GREEN FARMERS

*All items underlined below are Organic, Locally Grown, Environmentally Preferred or Antibiotic-Free*

Ⓟ Identifies items below are Vegetarian. ✓ Identifies items below are Vegan

### Beverage Service

*Includes one hour of morning service and one hour of afternoon service*

#### Morning Service

Regular and Decaffeinated Coffee, Assorted Hot Tea, Pitchers of Citrus Water, Apple Juice, Fresh Squeezed OJ

#### Afternoon Service

Pitchers of Iced Tea, Lemonade

### Continental Breakfast Buffet

Assorted Whole Fruit

Assorted Pastries to include Breakfast Breads, Ⓟ Muffins, Ⓟ Scones, Ⓟ Croissants Ⓟ

Accompanied with Sweet Butter, Preserves

Regular and Decaffeinated Coffee, Assorted Hot Tea, Fresh Squeezed OJ

### Deli Buffet

Minestrone Soup Ⓟ

Mixed Greens Salad with Cucumbers, Tomatoes, Herb-Garden Vinaigrette ✓

Deli Meats and Cheeses - Turkey, Ham, Roasted Beef, Swiss, Provolone, Sharp Cheddar

Grilled Vegetable Display ✓

Leaf Lettuce, Tomatoes, Kosher Pickle Spears, Assorted Condiments

Artisan Breads, Assorted Rolls, Butter

Gourmet Tortilla Chips – “Whale Tail”

Assorted Cookies Ⓟ

Regular and Decaffeinated Coffee, Assorted Hot Tea, Lemonade

### Afternoon Break

Gourmet Tortilla Chips – “Whale Tail” Ⓟ

Bakery Fresh Brioche Puff Pastry with Chocolate Cream Custard Ⓟ

Assorted Whole Fruit

## ROOFTOP GARDEN

*All items underlined below are Organic, Locally Grown, Environmentally Preferred or Antibiotic-Free*

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### **Rooftop Beverage Service**

*Includes one hour of morning service and one hour of afternoon service*

#### **Morning Service**

Regular and Decaffeinated Coffee, Assorted Hot Tea, Pitchers of Citrus Water, Apple Juice, Fresh Squeezed OJ

#### **Afternoon Service**

Pitchers of Iced Tea, Lemonade

### **Rooftop Breakfast Buffet**

Assorted Whole Fruit

Assorted Muffins Ⓟ

Scrambled Eggs Ⓟ

Country Style Potatoes ✓

Crisp Applewood Smoked Bacon, Big Fork Maple & Brown Sugar Sausage

Yogurt Ⓟ

Assorted Cereal

Regular and Decaffeinated Coffee, Assorted Hot Tea

### **Rooftop Lunch Buffet**

Garden Herb Salad with Sun Dried Michigan Cherries, Duo of Chef's Choice of Vinaigrettes ✓

Wisconsin Beet Salad with Frisée, Carr Valley Goat Cheese, White Balsamic Ⓟ

Marinated Potato Salad, Pickled Onion with Caraway, Red Wine Grainy Mustard ✓

Midwest New York Strip Steak, Mirepoix of Vegetables, Star Anise, Cabernet Reduction

Turkey Breast with Sage Chips, Natural Pan Jus with Fume Blanc and Shallots

Warm Lentil Salad with Fresh Mint, Sun Dried Cranberries, Edamame ✓

Crushed Potatoes with Roasted Onion Ⓟ

Seasonal Vegetables ✓

Snickerdoodle Cookies, Lemon Almond Cake Dots Ⓟ

Regular and Decaffeinated Coffee, Assorted Hot Tea, Lemonade

### **Rooftop Break**

Sesame Seed Brittle ✓

Assorted Vegetable Shooters with Chef's Choice of Dip ✓

Assorted Whole Fruit

## HARVEST

*All items underlined below are Organic, Locally Grown, Environmentally Preferred or Antibiotic-Free*

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### McCormick Place Beverage Service

*Includes one hour of morning service and one hour of afternoon service*

#### Morning Service

Regular and Decaffeinated Coffee, Assorted Hot Tea, Pitchers of Citrus Water, Apple Juice, Fresh Squeezed OJ

#### Afternoon Service

Pitchers of Iced Tea, Lemonade

### McCormick Place Breakfast Buffet

Assorted Whole Fruit

Assorted Muffins Ⓟ

Frittatas with Egg, Ham, Wisconsin Cheddar, Spinach

Breakfast Potatoes ✓

Crisp Applewood Smoked Bacon, Big Fork Maple & Brown Sugar Sausage

Yogurt Ⓟ

Assorted Cereal

Regular and Decaffeinated Coffee, Assorted Hot Tea

### McCormick Place Lunch Buffet

Butternut Squash Soup with Sweet Potatoes, Fresh Dill Ⓟ

Herb Garden Salad with a Medley of Tomatoes, Petals, Shredded Carrot, Cucumber, Poppy Seed Vinaigrette ✓

Grilled Vegetable Platter with Fresh Thyme, Roasted Garlic, Balsamic Dressing ✓

Five Spice Roasted Chicken, Fresh Coriander, Grilled Lemon

Chef's Choice of Seafood with Pasilla Chile, Tomato Concassa, Popped Capers, Chive Oil

Tri-Color Pasta with Mushrooms, Roasted Garlic, Tomato Ragout, Flat Parsley Oil Ⓟ

Wild Rice Pilaf with Onion ✓

Seasonal Vegetables with EVOO, Sea Salt ✓

Banana & Walnut Fudge Bars, Chocolate & Peanut Cake Dots Ⓟ

Regular and Decaffeinated Coffee, Assorted Hot Tea, Lemonade

### McCormick Place Break

Wisconsin Cheese Platter, Sliced Baguette, Crackers Ⓟ

Mushroom Skewer, Purple Basil, Balsamic Honey Reduction ✓

Assorted Whole Fruit

## A LA CARTE

All items underlined below are Organic, Locally Grown, Environmentally Preferred or Antibiotic-Free

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### Nosh & Nibbles

Breakfast Pastries Ⓟ Muffins Ⓟ Danish Ⓟ

Yogurt Ⓟ

Whole Fruit

Tortilla Chips, Duo of Chef's Choice of Salsa ✓

Cake Bites Ⓟ

Choice of: Vanilla Sprinkle, Chocolate Peanut,  
Chocolate Sprinkle, Pumpkin Pecan

Surf Sweet Jelly Beans, Sour Fruits ✓

Truson Roasted Soy Nuts ✓

Kind Bars Ⓟ

Kernal Dan's Kettle Korn ✓

Assorted "Wild Flour" Brittles Ⓟ

### Beverages

Regular and Decaffeinated Coffee or Assorted Hot Tea

Iced Tea, Lemonade

### Hydration Station

*Fruit Infused Water ~ a healthy, green alternative to soda and manufactured bottled water  
3 gallon water dispenser*

*Choice of flavors:*

Lemon

Lime

Cucumber

Blueberry-Ginger

Blackberry-Mint

Pineapple-Basil

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## GREEN BAR PACKAGES

*Bartenders are required for all bars; 1 bartender per 100 guests;  
\$265.00 per bartender (four hour minimum); \$75.00 per bartender each additional hour  
Products are either locally produced, organic or environmentally preferred  
Live Like a Local ~ underlined products below have a bit of a Chicago twist*

### **Hops & Grapes**

Half Acre ~ Chicago, IL  
Revolution ~ Chicago IL  
Chi-Town ~ Chicago, IL  
McManis Cabernet Sauvignon ~ Chicago, IL  
McManis Chardonnay ~ Chicago, IL

### **Spirits**

Vodka ~ American Harvest  
Gin ~ Northshore  
Rum ~ Crusoe  
Tequila ~ Dulce Vida  
Bourbon ~ Koval  
Scotch ~ Bruichladdich  
Canadian Whiskey ~ Whistle Pig  
Beer ~ Revolution "Anti-Hero" IPA or Revolution "Bottom Up" Belgian Wit  
Wine ~ McManis Cabernet Sauvignon, McManis Chardonnay

### **Windy City Ice Cream Soda Flights**

*Client to provide electricity*  
Two Chicago classics collide to create flavors even Da Coach would like.

*Please select three different soda and ice cream flavors and we'll do the rest:*

#### **Filberts Root Beer and Soda**

A Chicago Tradition Since 1926  
Flavors: Root Beer, Orange, Black Cherry,  
Cream Soda, Strawberry

#### **Oberweis Dairy**

A Chicago Tradition Since 1915  
Flavors: Vanilla, Chocolate Chip, Peach,  
Strawberry, Black Cherry

### **Labor**

Bartenders are required for all bars, kegs or a la carte alcohol orders of \$500.00 or more

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## SAVOR... SUPPORTS LOCAL FARMS & ALLIANCE PARTNERS

✓ **River Valley Ranch Mushroom Farm**

Burlington, WI

Distance From Chicago: 76 Miles

“For family and friends, in the kitchen, at the table or by the grill, a tasty bite can really get things going.”

✓ **West Town Bakery**

Chicago, IL

Distance From Chicago: 8 Miles

“We strive to use as many organic ingredients as possible, down to our flour, butter, eggs, nuts, chocolate, milk, fruits, vegetables, oils, everything. And we source every ingredient from the companies, vendors, and farmers who share our commitment.”

✓ **Milo’s Farm**

Bonduel, WI

Distance From Chicago: 230 Miles

“My chickens are allowed to roam free and are fed an all vegetarian diet which includes herbs, and a high source of Omega-3 fatty acids from flax seed.”

✓ **Slagel Family Farm**

Fairbury, IL

Distance From Chicago: 106 Miles

“We strive for quality rather than quantity. Our livestock are raised all-natural in an outdoor environment. They are fed grain, grass and hay raised on our own farm with no implants or hormones used.”

✓ **Rushing River**

Palmyra, WI

Distance From Chicago: 101 Miles

“Our beautiful 80-acre farm with crystal clear ponds and raceways are full of rainbow trout.”

✓ **Michigan Humane Harvest**

Grand Rapids, MI

Distance From Chicago: 178 Miles

“Michigan Humane Turkey Harvest received an Environmental Stewardship Award for illustrating their commitment to becoming better stewards of their impact on the environment.”



## SUSTAINABLE MEETING SOLUTIONS...

- ✓ Prices include china, silverware and glassware service
- ✓ SAVOR... departments commitment to paperless initiatives from contracting through planning process
- ✓ All paper work printed on post-consumer recycled paper
- ✓ Local, organic and environmentally preferred provided by the McCormick Place Culinary Team
- ✓ Seafood is 100% sustainably harvested
- ✓ Use of Earth friendly cleaning products and dilution systems
- ✓ Food donated to local charities
- ✓ Majority of disposables made of compostable and recycled material
- ✓ All waste is sorted to compost, recycling or landfill containers
- ✓ Menu items to include seasonal products from Rooftop Garden
- ✓ West Building is a LEED certified building
- ✓ All grease is 100% recycled to Bio-diesel
- ✓ Equipment on a preventative maintenance schedule for optimal performance
- ✓ Operation is in EPA Food Recovery Challenge for reducing waste
- ✓ Operation has an environmentally and socially-sensitive purchasing policy
- ✓ Linen and uniform cleaning is performed without perchloroethylene
- ✓ Staff trained on environmentally-preferable operating procedures