

SAVOR...Chicago

at McCormick Place

Catering • Concessions • Special Events

Contact: Michelle Benson
michelle@createmomentum.com
708-907-5301

NEW CONVENTION CENTER DINING CONCEPT - TECHNOLOGY AND FRESH MENU INTRODUCED AT SAVOR...CHICAGO'S MCCORMICK PLACE RESTAURANT OPENING – 23RD STREET CAFE AND MARKET



[CHICAGO, March 14, 2014] – When SAVOR...Chicago opens the doors to its newest restaurant at McCormick Place, it will introduce convention attendees and guests to sustainable, healthy menus expected to set a new benchmark for the convention and hospitality industry and an innovative new ordering system with bilingual menus. The 23rd Street Café and Market will serve five day parts (breakfast, mid-day coffee, lunch, afternoon snack and afternoon wine). To connect the 23rd Street Café and Market to McCormick Place's Main Concourse, a new bridge was added to make the restaurant easily accessible from the grand concourse.

The 23rd Street Café and Market at McCormick Place was designed around giving attendees choices in both menu and service options. Attendees in a rush to return back to the show floor may choose the 'grab-n-go' Market section versus the Café with seating. In the Market, attendees have the opportunity to use three self-checkout stations. By simply scanning a bar code on their item from menu choices that include healthy snack, sandwiches or beverages, they complete the payment with a credit card transaction, receive a receipt, and are quickly on their way.

Attendees looking for a casual, relaxed dining experience will enter the Café and approach a touchscreen kiosk. At the kiosk, they can choose from ordering in English or Spanish. The additional language offering will be helpful to numerous international associations hosting meetings and trade shows at McCormick Place. Once an attendee chooses their preferred language, they will receive menu prompts from which to select their dining options and with a swipe of a credit card complete the transaction. To ensure a satisfactory experience, a customer service representative is always available to assist any attendee with a special menu item or request not shown on the kiosk.

Guests to 23rd Street Café and Market will choose from healthy, fresh selections prepared daily by SAVOR...Chicago chefs. Many of the 23rd Street Café and Market menu items will include vegetables from SAVOR...Chicago's McCormick Place Rooftop Garden. Menus are designed as part of the Utilization Plan based on crop yields and availability. These items will be labeled "Windy City Harvest." Meat selections will be antibiotic-free (ABF) and, guests from other states and countries, can leave feeling like they have had a taste of Chicago with products from local Chicago companies.



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While operating foodservice at McCormick Place, SAVOR... Chicago has introduced several new restaurants and industry innovations including LaBrea, Lounge at 2.5, two branded Starbuck's, Jamba Juice, developed and maintain the Midwest largest rooftop garden and now 23rd Street Café and Market; as well as increasing seating and capacity at the food court.

"Since SAVOR...Chicago began foodservice operations at McCormick Place approximately 30 months ago, we have been committed to enhancing our guests' offerings, improving their experience and reducing our impact on the environment at every step," said Connie Chambers, General Manager, SAVOR...Chicago at McCormick Place. "While the technologies we have introduced are at the forefront of industry, our goal is to deliver on improving the guest experience through engagement and delivering the best offer to our guests.

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Chicago's McCormick Place

McCormick Place, the largest exhibition and meeting facility in North America, is comprised of four state-of-the-art buildings, the North, South and West Buildings, the Lakeside Center, and the Hyatt Regency McCormick Place hotel. Combined, McCormick Place offers 2.6 million square feet of exhibit space, 173 meeting rooms, the 4,249-seat Arie Crown Theater and one of the largest ballrooms in the world.

Located on Chicago's lakefront just minutes from downtown, McCormick Place is owned by the Metropolitan Pier and Exposition Authority and managed by SMG, a worldwide convention facility management company. For more information, please visit www.mccormickplace.com or on facebook.com/mccormickplace and twitter.com/mccormick_place.

SAVOR

SAVOR, a leader in convention center catering, concessions and special events, took over McCormick Place foodservice operations September 28, 2011. SAVOR is part of SMG, the largest public facilities management company in the world including McCormick Place as of August 1, 2011. In 2010, 17 convention centers where SAVOR provides food and beverage service won prestigious Prime Site Awards from *Facilities & Destinations*.

SAVOR is an industry leader in introducing green standards and programs to public facilities. As the food and beverage provider to facilities with some of the most stringent environmental policies in the world, we have researched the matter extensively and work closely with community and facility managers to develop environmentally friendly operations focused on minimizing carbon footprint by purchasing locally produced, sustainably raised product, using non-petroleum-based packaging and recycling or composting waste whenever possible. www.savorchicagomcpl.com.

SMG

Since 1977, SMG has provided management services to more than 220 public assembly facilities worldwide, including arenas, stadiums, theatres and performing arts centers, equestrian facilities, convention, congress and exhibition centers, science centers and a variety of other venues. Across the globe, SMG manages more than 14 million square feet of exhibition space and more than 1.75 million arena and theatre seats. As the recognized global industry leader, SMG



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provides venue management, sales, marketing, event booking and programming, construction and design consulting, and pre-opening services. SMG also offers food and beverage operations through its concessions and catering division of SAVOR, currently serving more than 100 accounts worldwide. www.smgworld.com.



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23rd Street Market and Café Menus



Breakfast

Steel Cut Oatmeal Steel Cut Oats Dried Michigan Cherries Cranberries Apricots Almonds	4.00
Cheddar & Sausage Grits Cheddar Cheese Grits Big Fork Breakfast Sausage	4.00
Greek Yogurt Parfait Sugar Ridge Dairy Greek Yogurt Quinoa Granola Seasonal Berry Compote	4.79
Breakfast Sandwiches	
Egg Cup Tortilla Strata Egg Cream Cumin Asiago Fresh Seasonal Vegetables Corn Tortilla	5.25
Huevos Romesco Egg Fresh Tomatoes Arugula Brie Sun Dried Tomato Chipotle Romesco Flaky Croissant	6.75
The Strolling Torta Ham Chorizo Egg Salsa Verde Guacamole Provolone Crema Red Cabbage Refried Beans Toasted Hoagie	6.75
Mediterranean Wheat Skinny Egg Artichoke Roasted Pepper Feta Wheat Skinny	5.75
Mushroom & Goat Cheese Quiche Egg Custard Mushrooms Goat Cheese Thyme	5.75
Roasted Pepper & Swiss Cheese Quiche Egg Custard Roasted Peppers Swiss Cheese	5.75





Sandwiches

The Pretzel Melt Wisconsin Cheddar Pimento Spread Roasted Chicken Breast Watercress Pretzel Bread	9.75
Spinach Dip Turkey Panini Shaved Turkey Artichoke Spinach Swiss Roasted Pepper Cheese Spread Panini Bread	9.75
Three Hog Panini La Quercia Prosciutto Ham Smoked Bacon Chipotle Coriander Aioli Wisconsin White Cheddar Panini Bread	9.75
Portobello Cheese "Steak" Portobello Mushrooms Provolone Sauteed Onion & Trio of Peppers Crusty Hoagie Roll	9.75
Flaky Tuna Croissant Sandwich Yellow Fin Tuna & Celery Salad Fresh Tomato Arugula Buttery Croissant	9.00



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Soup & Salad

Southwest Chicken Salad	9.50	
Crisp Romaine Chicken Black Beans Sweet Corn Baby Tomatoes Tortilla Strips Fresh Avocado Lime Cilantro Dressing		
KEEN-wah Salad	9.50	
Organic Baby Leaf Greens Radicchio Napa Cabbage Red Quinoa Dehydrated Tomatoes Apricots Candied Walnuts Organic Tomatoes Sweet Garlic Grainy Mustard Vinaigrette		
Asian Chicken Salad	9.50	
Napa Romaine Chicken Mandarin Oranges Red Peppers Green Onions Fresh Soya Beans Crispy Noodles Sesame Ginger Vinaigrette		
Steakhouse Salad	9.50	
Baby Spinach & Baby Heart Lettuce Flank Steak Blue Cheese Crumbles Grape Tomatoes Red Onion Applewood Smoked Bacon Bits Creamy Blue Cheese Dressing		
Wheatberry Salad	9.50	
Watercress Red & Green Apples Wheat Berries Turkey Breast Manchego Hazelnuts Radish Parsley Cider Vinaigrette		
Soup		
Tomato Feta Soup	4.25	
Crushed Tomatoes Zesty Feta Cheese Finished with a Light Cream		
Chicken Tortellini	4.25	
5 Cheese Tortellini Chicken Carrots Celery Spinach In a Handcrafted Chicken Stock		
Turkey Chili	5.50	
Turkey Chili		
Beverages		
Fountain Soda Bottled Juice Organic Milk Organic Chocolate Milk Starbucks Organic 16oz. Tazo Tea 16oz. Bottled Water Sparkling Water Craft Beer Imported Beer Domestic Beer White Wine Red Wine		



Dessert

Jumbo Cookie	3.79	
Whoopie Pies	4.09	
Tart	4.09	
Brownie	3.79	
Specialty Bars	3.79	
Fruit Tart	4.09	
Cupcakes	3.79	
Frozen Yogurt	3.89	
Toppings (Extra Charge - 3 Types)	0.59	

