



COPPER FOX
GASTROPUB



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2018 CATERING MENU



We are pleased you are considering Copper Fox Gastropub for your upcoming meeting or event. We are a full service restaurant located in the Den of the Courtyard Chicago Downtown Magnificent Mile. We look forward to providing you with the best in quality and service.



Curiosity may have killed the cat, but it had no ill effects on the fox.

That's because the fox has a more tasteful form of curiosity, one that is smart and selective. It is a sentiment that inspired everything on our menu, from our craveable food to our signature copper-mug cocktail.

So go ahead. Be curious. Try something new. There's a bit of refined curiosity in everything we serve; a pinch in every dish, a dash in every drink, from craft sandwiches to creative cocktails.

That's the curious formula for a unique gastropub experience.



MEETING PLANNER PACKAGE

\$110 PER PERSON

CONTINENTAL BREAKFAST

Sliced fresh seasonal fruit
Individual yogurts
Homemade muffins
Assorted breakfast pastries
Bagels with cream cheese & house-made jams
Regular coffee & tea

AM BREAK

Assorted Quaker granola bars
Fresh whole fruit
Regular coffee & tea

PM BREAK

Freshly baked cookies or brownies
Individual bags of chips & pretzels
Soft drinks

PRE MADE DELI BUFFET

Tomato soup
Mixed green salad – carrots, tomatoes, cucumbers, croutons & balsamic vinaigrette
Pasta salad
Ham & Swiss, turkey & Havarti, roast beef & pepper jack sandwiches
Vegetarian wraps
Mayonnaise, mustard & dill pickles
Assorted chips
Brownies
Iced tea
Soft drinks

AUDIO VISUAL

5x5 screen
Wireless internet
AV cart
Extension cord
Power
Podium





BREAKFAST

All buffets include assorted seasonal juices, regular & decaffeinated coffee, specialty tea service.
 A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

CHICAGO CONTINENTAL | \$34

- Sliced fresh seasonal fruit
- Individual yogurts
- Assorted breakfast pastries
- Toasted bagels with cream cheese & house-made jams
- Hot oatmeal with brown sugar, raisins,
- Skim milk

COPPER FOX BREAKFAST | \$46

- Sliced fresh seasonal fruit
- Mini fruit, yogurt & granola parfaits
- Assorted breakfast breads – house-made honey butter, jams, and preserves
- Egg white frittata – spinach, avocado, asparagus, heirloom tomato
- Turkey sausage
- Mini breakfast burritos – chorizo, cheddar cheese, salsa, guacamole

MAGNIFICENT MILE BREAKFAST | \$40

- Sliced fresh seasonal fruit
- Individual yogurts
- Homemade muffins
- Assorted breakfast breads – house-made honey butter, jams, and preserves
- Scrambled eggs
- Smoked bacon or sausage
- Breakfast potatoes

BREAKFAST ENHANCEMENTS

Bacon, pork sausage, or turkey sausage	\$5 per person
Pancakes – maple syrup & butter	\$5 per person
Ham, egg & cheese croissant	\$6 per person
Mini fruit, granola and yogurt parfait	\$6 per person
Chia seed pudding	\$7 per person
Mini breakfast burrito	\$7 per person
Hard boiled egg	\$3 per person

OMELET STATION | \$12 PER PERSON

Organic eggs with choice of ingredients to include:
 Bacon, sausage, diced tomato, bell pepper, mushroom, spinach, cheddar cheese, mozzarella cheese, salsa
 (\$150 attendant fee)





ALL DAY A LA CARTE ITEMS

ALL DAY BEVERAGE PACKAGE | \$22/PERSON

Starbucks coffee, Mighty Leaf hot tea, Assorted Pepsi soft drinks, Bubly flavored sparkling water, bottled water

VIP BEVERAGE PACKAGE | \$30/PERSON

VOSS still & sparkling water, Starbucks Frappuccino & Refreshers, Mighty Leaf hot tea, Assorted Pepsi soft drinks, Bubly flavored sparkling water

BAKERY

Assorted fresh Danish	\$40 per dozen
House-made muffins	\$45 per dozen
Croissants	\$55 per dozen
Scones	\$55 per dozen
Toasted bagels with cream cheese	\$55 per dozen
Fresh oven baked cookies	\$45 per dozen
Fudge brownie squares	\$45 per dozen

SNACKS

Assorted bags of chips	\$5 each
Individual yogurts	\$6 each
Assorted c&y bars	\$5 each
Assorted Quaker granola bars	\$5 each
Whole fruit	\$5 per piece
Sliced fresh fruit	\$8 per person
Vegetable crudite	\$6 per person
Pita & hummus	\$7 per person
House spiced nuts	\$8 per person

BEVERAGES

Regular or decaffeinated Starbucks coffee	\$100 per gallon
Mighty Leaf hot tea	\$90 per gallon
Fruit infused regular or sparkling water (orange & lemon or cucumber & lime)	\$50 per day
Assorted Pepsi soft drinks	\$5 per can
Assorted fruit juice	\$5 per bottle
Bottled water	\$5 per bottle
Bubly flavored sparkling water (lime, grapefruit)	\$5 per can
Starbucks Frappuccino's or Refreshers	\$9 per bottle
VOSS sparkling water	\$6 per bottle
Red Bull	\$7 per can





BREAK PACKAGES

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.

CAFÉ DELIGHT | \$22

Croissants
Scones
Chef's finger sandwiches
Starbucks coffee & Mighty Leaf hot tea

GRAB & GO | \$18

Assorted individual yogurts
Fresh whole fruit
Assorted Quaker granola bars
Individual bags of chips & pretzels

RISE & SHINE | \$22

Fruit skewers
Build your own yogurt parfait
Honey vanilla & citrus yogurts
Housemade granola
Assorted dried fruits
Fresh berries

STARBUCKS | \$24

Assorted biscotti
Assorted Kind bars
Starbucks iced coffee
Starbucks iced Refreshers

I DON'T WANT TO GROW UP | \$21

Assorted freshly baked cookies & brownies
Miniature candy bars
Gourmet push pops
Ice cold milk (2% & skim)

CHEF'S CHIPS & DIPS | \$23

Tortilla Chips – roasted tomato salsa, salsa verde, guacamole
House-made rosemary chips – French onion dip
Baked goat cheese – marinara, toasted bread points

POWER BREAK | \$23

Seasonal vegetable crudité – house-made hummus
Beef jerky
Antioxidant trail mix bar: Spiced nuts, dried blueberries, dried cherries, raisins, dark chocolate chips

GARRETT'S POPCORN | \$25

Chicago mix
Cheese
Caramel
Butter

COPPER FOX | \$26

Fox burger sliders – white cheddar, white bbq, crispy onion
Crispy chicken sliders – jalapeno vinaigrette, avocado mash, cotija cheese, pickled onion
Crispy Brussels sprouts – sherry vinegar, candied jalapeno
Rosemary chips – white bbq





LUNCH BUFFETS

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.
Buffets include iced tea & water.

PRE-MADE DELI | \$46

Tomato soup
Mixed green salad – carrot, tomato, cucumber, crouton,
balsamic vinaigrette
Pasta salad
Ham & Swiss, turkey & havarti, roast beef & pepper jack
Cheddar, pepperjack, & havarti
Balsamic roasted portabellas, & vegetables
Mayonnaise, mustard, dill pickles
Assorted chips
Cheesecake

THE SOUTH SIDER | \$44

Romaine lettuce, pickled onion, bleu cheese, bacon,
sun dried tomato, croutons with Cholula ranch
Elotes – corn, mayo, parmesan, cayenne
Italian sausage, sautéed peppers & onions
Italian beef
Vitner's chips
Brownies

THE PILSEN | \$48

Tortilla soup – fried corn tortilla chips
Romaine lettuce with corn, black bean, carrot, tomato, queso fresco
& avocado ranch
Guacamole & salsa roja – fresh tortilla chips, sour cream
& cheese
Steak & chicken fajitas, peppers, onions
Corn & flour tortillas
Spanish rice
Refried beans
Churros

GREEK TOWN | \$48

Tomato cucumber salad, onion, feta cheese
Kalamata olives & tzatziki sauce
Hummus & tabbouleh
Roasted lamb
Lemon chicken
Grilled pita bread
Roasted potatoes
Assorted baklava

BOXED LUNCH | \$38

Ham & Swiss
Turkey & Havarti
Vegetarian wraps
Pasta Salad
Whole fruit
Individually bagged chips
Pickle spear
Fresh baked cookies

TAYLOR STREET | \$46

Classic Caesar salad
Antipasto salad
Penne with creamy pesto sauce
Roasted chicken with natural jus
"Vesuvio" potatoes
Roasted seasonal vegetables
Tiramisu

TASTE OF THE BALLPARK | \$44

Creamy coleslaw
Mustard potato salad
Thin crust cheese & sausage/pepperoni pizza
Mini Chicago style hot dogs
Soft pretzels with cheese
Individual Italian lemon ice

COPPER FOX | \$52

Chef's soup of the day
Seven layer salad – achote chicken, avocado, black beans, corn,
white cheddar, oven roasted tomatoes, romaine, smoked ranch
Turkey & avocado – Havarti cheese, arugula, chipotle aioli,
tomato, sourdough
Slow roasted pork loin – chorizo cream
Rigatoni carbonara – parmesan cream, english pea
Rosemary chips
Chocolate cake



PLATED LUNCH & DINNER

A pre-selected three (3) course menu includes soup or salad, entrée & dessert.
Includes iced tea & water.

SOUP OR SALAD

Choice of one (1)

Tomato soup

Loaded potato chowder

Chicken noodle

Mixed Greens

Carrots, tomatoes, cucumbers, citrus vinaigrette

Caprese Salad

Heirloom tomatoes, arugula, fresh mozzarella, basil

Caesar Salad

Parmesan cheese, herb croutons, house-made dressing

DESSERT

Choice of one (1)

Drunken bread pudding, caramel sauce

Devils chocolate cake, raspberry sauce

Cheesecake, berry coulis

Vanilla bean mousse, citrus gelée

Tiramisu

LUNCH ENTRÉES

Grilled Chicken | \$42

Blistered tomatoes, charred corn grits, pan jus

Seared Salmon | \$45

Roasted fingerlings, spinach, tomato saffron

Prime Skirt Steak | \$52

Roasted potatoes, parmesan asparagus, house-made steak sauce

Roasted Pork Loin | \$42

Crispy Brussels, chorizo cream

Risotto | \$40

Trumpet mushrooms, grilled asparagus, arugula

DINNER ENTRÉES

Bone-In Chicken | \$50

Creamy feta orzo, roasted tomato, Greek olive relish

Seared Salmon | \$54

Quinoa, grilled vegetables, yellow pepper sauce

Herb Crusted Walleye Pike | \$59

Shrimp & butter bean cassoulet, tarragon crème fraiche

Bistro Tenderloin | \$64

Yukon mashed potatoes, heirloom carrots mushroom bordelaise

Pork Porterhouse | \$53

Mashed sweet potatoes, Brussels sprouts, apple chutney sauce

Vegetable Stuffed Eggplant | \$48

Roasted assorted squash, parmesan cheese, tomato Ragù





DINNER BUFFETS

A \$125 service charge will be assessed on each food function if attendance is less than 15 guests.
Includes iced tea & water

STREETERVILLE | \$65

Rolls & butter

Mixed Greens

Carrots, tomato, cucumber, crouton, herb vinaigrette

Penne

Blistered heirloom cherry tomato, peppadew, arugula, tarragon cream sauce

Grilled Chicken

Lemon rosemary jus

Seared Salmon

Grilled citrus & yellow pepper sauce

Grilled summer squash & torn herbs

Roasted field potatoes

Death by chocolate trifle

COPPER FOX | \$75

#16 Biscuits – whipped honey butter

Avocado Salad

Fried avocado, charred corn, pickled red onion, cotija cheese, heirloom tomatoes, candied jalapeno, cholula ranch

Smoked Gouda Mac & Cheese

Cavatappi, cheddar bread crumbs

Salmon

Spinach, tomato saffron

Bistro Tenderloin

Shallot, trumpet mushrooms, red wine demi

Roasted Chicken

Roasted Garlic Demi

Crispy Brussel sprouts

Candied jalapeno, sherry vinegar

Rosemary whipped potatoes

Bacon apple cobbler





FAMILY STYLE DINNERS OR PLATED DUETS

\$70 includes a pre-selected three (3) course menu includes soup or salad, two (2) entrées, one (1) starch, one (1) vegetable & one (1) dessert
Includes iced tea & water

SOUP OR SALAD

Choice of one (1)

Tomato basil

Loaded potato chowder

Yellow pepper & lentil

Mixed Greens

Carrot, cucumber, tomato, citrus vinaigrette

Caprese

Heirloom tomato, fresh mozzarella, arugula, balsamic vinaigrette

Caesar Salad

Parmesan cheese, herb crouton, house made dressing

STARCH

Choice of one (1)

Roasted red potatoes

Garlic whipped potatoes

Truffle Orzo "mac" & cheese

Wild mushroom risotto

Charred corn grits

VEGETABLE

Choice of one (1)

Roasted squash, zucchini

Crispy Brussels sprouts

Honey glazed carrots

Grilled asparagus

Sauteed broccolini

ENTRÉE'S

Choice of two (2)

Bistro Tenderloin

Cipollini onion, trumpet mushroom, red wine demi

Airline Chicken

Pan seared, natural jus

Pork Tenderloin

Apple bacon chutney

Seared Salmon

Yellow pepper sauce

Risotto

Trumpet mushrooms, grilled asparagus, arugula

Black Bean Quinoa Cakes

House-made barbeque

DESSERT

Choice of one (1)

Drunken bread pudding, caramel sauce

Devils chocolate cake, raspberry sauce

Cheesecake, berry coulis

Vanilla bean mousse, citrus gelée

Tiramisu



RECEPTION & ACTION STATIONS

Two (2) hour packages (If attendant required, there will be a \$150 attendant fee)

VEGETABLE CRUDITÉ DISPLAY | \$12

Fresh garden vegetable, piquillo pepper hummus, buttermilk dip

ANTIPASTO DISPLAY | \$18

Grilled vegetable, assorted olives, assorted salami, Grana Padano, pickled red onion, toasted bread points

ARTISAN CHEESE BOARD | \$22

Selection of domestic cheeses from local farms, dried fruit, nuts, house-made jam, toast bread points

PASTA STATION | \$24

(ATTENDANT REQUIRED)

Cavatappi, penne pasta

Pesto cream, smoked gouda cheese, marinara

Grilled chicken, Italian sausage, baby shrimp mushroom, spinach, English pea, roasted red pepper, heirloom tomato, asparagus, fennel, red pepper flakes, parmesan cheese

SUNDAE SOCIAL | \$20

(ATTENDANT REQUIRED)

Vanilla, chocolate, hazelnut gelato

Chocolate, drunken caramel, strawberry sauce

Peanuts, candied pecans, rainbow sprinkles, cherries, whipped cream, toasted coconut, cookie crumbles

TATER TOT BAR | \$22

Russet & sweet potato tots

Bacon bits, sour cream, blue cheese fondue, scallions, cheddar cheese sauce, candied jalapenos, bourbon barbeque pork, smoked ranch

PILSEN TACO STAND | \$24

Corn & flour tortillas

Chicken tinga & pork carnitas

Cilantro, diced onion, grilled pineapple cilantro, sour cream & salsa roja, salsa verde

CAMPFIRE | \$22

Chocolate fondue, graham cracker, marshmallow, pretzel, chocolate chip cookies, rice crispy treats





RECEPTION & ACTION STATIONS

Two (2) hour packages, each station serves 25 guests
\$150 attendant fee per carving station

Carving Stations

PEPPERCORN CRUSTED BEEF TENDERLOIN | \$475

Mushroom bordelaise, butter poached marble potatoes

PRIME RIB | \$445

Bourbon horseradish cream, au jus, silver dollar rolls

HONEY GLAZED HAM | \$345

Honey dijon mustard, mashed sweet potatoes, hawaiian rolls

ROAST TURKEY BREAST | \$325

Natural gravy, cranberry sauce, brioche dressing





HORS D'OEUVRES

Two (2) hour packages
 Selection of 3 appetizers - \$15 per person

HOT & CRISPY

Vegetable spring roll (vegetarian)
 Coconut shrimp, sweet chili, basil
 Crab hushpuppies, citrus aioli

FROM THE OVEN

Boursin stuffed, bacon wrapped dates
 Stuffed mushrooms, summer squash, eggplant (vegetarian)
 Saltimbocca bite

ON A STICK

Marinated skirt steak, sweet peppers, cipollini onion
 Andouille, shrimp, creole cream
 Blackened chicken, cholula ranch

FROM THE PANTRY

Deviled eggs, andouille sausage, chive
 Cilantro lime chicken lettuce wrap
 Roasted tomato, marinated mozzarella, balsamic vinegar (vegetarian)

ON TOAST

Tomato & mozzarella (vegetarian)
 Grilled steak, caramelized onions, house-made steak sauce
 Maple glazed pork belly, white cheddar, grilled apple
 Red wine mushroom duxelle, balsamic glaze (vegetarian)

FOR THE SWEET TOOTH

Mini seasonal berry tart (vegetarian)
 Cheesecake-dipped strawberries

RECOMMENDED PAIRINGS FROM CHEF

Taste of Copper Fox

Crab hushpuppies, citrus aioli
 Deviled eggs, andouille sausage, chive
 Grilled steak, caramelized onions, house-made steak sauce

The Classics

Vegetable spring roll
 Boursin stuffed bacon wrapped dates
 Tomato and mozzarella bruschetta

Something New for Everyone

Stuffed mushrooms, summer squash, eggplant
 Maple glazed pork belly, white cheddar, grilled apple
 Andouille, shrimp, creole cream





BAR PACKAGES

Bartender fee of \$150 per bartender will apply to all selections.

BY THE HOUR

TOP SHELF

By the hour | \$25

Each additional hour | \$15

Grey Goose vodka, Bombay Sapphire gin, Flor De Cana Anejo rum, Glenlivet 12yr scotch, Few bourbon, Few rye, Patron Silver tequila, Hennessy VS, Jack's House cabernet, Lyric pinot noir, DeLoach chardonnay, Dog Point sauvignon blanc, Miller Lite, Bud Light, local craft beer selections

SUPER PREMIUM BRAND BAR

By the hour | \$23

Each additional hour | \$13

Tito's vodka, Tanqueray gin, Bacardi rum, Captain Morgan spiced rum, Johnnie Walker Black label scotch, Buffalo Trace bourbon, Templeton rye, Espolon Reposado tequila, Copper & Kings brandy, Glass Mountain cabernet, merlot, and chardonnay, Lunardi pinot grigio, Miller Lite, Bud Light, Budweiser, local craft beer selections

PREMIUM BAR

By the hour | \$20

Each additional hour | \$12

Chicago Spirit vodka, CH gin, Bacardi rum, Dewars scotch, Jim Beam bourbon, Jack Daniels whiskey, Bulleit rye, Altos Plata Silver tequila, Copper & Kings brandy, Glass Mountain cabernet, merlot, and chardonnay, Lunardi pinot grigio, Miller Lite, Bud Light, Budweiser, local craft beer selections

BEER & WINE BAR

By the hour | \$16

Each additional hour | \$10

Glass Mountain Cabernet, Merlot, and Chardonnay, Lunardi Pinot Grigio, Miller Lite, Bud Light, Budweiser, local craft beer selections

BY THE GLASS

PREMIUM BRANDS

Cocktails & martinis	\$11
Wine	\$10
Domestic beers	\$8
Imported/ local craft beers	\$9
Bottled soft drinks	\$5

SUPER PREMIUM

Cocktails & martinis	\$12
Wine	\$11
Domestic beers	\$8
Imported/ local craft beers	\$9
Bottled soft drinks	\$5



WINE SERVICE

WINE

Per Bottle

REDS

Nelms Road, cabernet	\$75
Lyric, pinot noir	\$69
Angulo Innocenti, malbec	\$67
Glass Mountain, cabernet	\$49
Glass Mountain, merlot	\$49

WHITES

Glass Mountain, chardonnay	\$51
Dog Point, sauvignon blanc	\$75
Domaine Talmard Macon, chardonnay	\$72

SPARKLING WINE

'Giuliana' prosecco	\$55
'Gerard Bertrand Rose' brut	\$65
'Veuve Cliquot' brut	\$149





TECHNOLOGY

Additional items available, ask your event manager for pricing.

*No outside AV permitted on property with the exception of a projector & laptop.

MEETING PROJECTION PACKAGES

LCD/ 3000 Lumens Projector (Up to 70 people) (6x6 Screen, extension cord, Power, AV Cart)	\$625
LCD/ 4500 Lumen Projector (70-100 people) (6x6 Screen, extension cord, Power, AV Cart)	\$725
TV Package (65" Plasma TV, HDMI cord)	\$325

PROJECTION SCREENS

(includes extension cord, AV cart, power)

5x5 Screen Tripod Screen	\$145
6X6 Screen Tripod Screen	\$165
7x7 Tripod Screen	\$175
8x8 Tripod Screen	\$200
9x6 Fast Fold Screen	\$250

TELECOMMUNICATIONS

Wireless internet:	\$150
Polycom speaker phone & phone line (Extra charges apply to international calls)	\$275

AUDIO EQUIPMENT

Wireless Microphone & House sound (Hand Held or Lavalier)	\$250
Wired Microphone & House sound	\$150
4 Channel Mixer	\$100
8 Channel Mixer	\$150
Laptop Sound Ports	\$60
House Sound patch	\$75

MEETING ACCESSORIES

Flip Chart & Markers	\$50
Whiteboard & Markers	\$50
Power Strip	\$25
Extension Cord	\$25
Slide Advancer	\$25
Color Printer/Copy Machine	\$250
Color Copies	\$.15 per page

PRESENTATION EQUIPMENT

Riser 6' x 8' x 16"	\$300
Riser 6' x 16' x 16"	\$450
Dance Floor	\$300
Podium	\$100

LABOR

Technician Hourly Services (5 hour minimum)	\$75 per hour
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GENERAL INFORMATION

FUNCTION ROOMS

The attendance you anticipate and the setup your event requires are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Revisions to factors such as group counts, times, dates, reduction in contracted guest rooms (if applicable), meal functions or set-up may necessitate a revision of the rental fee.

BANQUET MENUS

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring outside food or beverage into the hotel. The Hotel team is at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. **The signed banquet event order and menu confirmation is required five (5) business days prior to the event.**

GUARANTEES

A final confirmation of attendance or "guarantee" is required three (3) business days prior to your event. This count may not be reduced within this time period. The Hotel will prepare to serve up to 5% over the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order.

SERVICE CHARGE AND TAX

All prices are subject to applicable service charge, currently 24%, and tax. Tax is applied after the service charge has been added to the food and beverage total.

AUDIO VISUAL

Your Event Manager will assist you with your Audio Visual needs. The Hotel will allow a projector or laptop to be brought in; all other equipment must be contracted with the Hotel. Cancellation of Audio Visual equipment within three (3) business days of your meeting/ program start day will be billed at full price plus applicable service charge and tax.

PAYMENT POLICY

Unless credit has been established with the Courtyard by Marriott Chicago Downtown Magnificent Mile Hotel, payment must be received three (3) business days before your function, based on the guaranteed number of guests. Your sales manager will be happy to provide you with further details on establishing credit.

SIGNAGE

Please consult with us as all signs, displays or decorations, and their set-up, shall be subject to the prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel.

SMALL GROUP FEES

A \$125 service charge will be assessed on each food function when attendance is less than 15 guests.

DIAGRAMS

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements (2) two weeks before your event.

ABOVE AND BEYOND

Our goal is to be your main Chicago resource. The team is happy to provide referrals related to restaurants, entertainment, team building activities, transportation etc.