

Saturday, October 19, 2019

6:30 PM - 7:30 PM

Journal's Social Hour

Marquis: Great Lakes B

Function Type: Reception

Estimated Attendance: 100

Room Set: Reception

Billing Group: SfN Master

Meeting Planner: Christine Corkran

Post: Yes

Cost Center: J-SP804

Contacts

Contact: Vicente Carmona

Logistics

Setup - Marquis Chicago

Ready By:

Saturday, October 19, 2019 @ 5:30 PM

Note

Set reception style for (100) with scattered small tables and chairs.
(1) Standing Lectern with light
(1) Easel- outside the room
Ice water and cups at lectern

Audio/Visual - Atlantic Images & Sound - AV

Ready By:

Saturday, October 19, 2019 @ 5:30 PM

Note

(1) Lectern Microphone at Standing Lectern

Food And Beverage - Marquis Chicago

Ready By:

Saturday, October 19, 2019 @ 6:00 PM

Note

HOSTED BAR charged on consumption
Domestic Beer: \$8.00++
Imported Beer: \$9.00++
Non Alcoholic Beer: \$8.00++
Premium Wine: \$13.00++
Soft Drinks and Bottled Water: \$7.00++

Artisanal Cheeses for (50) @ \$18.00++

An Assortment of premium Domestic & Imported Cheeses, served with Dried and Fresh Fruits, Water Crackers and a Selection of Home-Baked Breads

Mezza Display for (50) @ \$19.00+++

Hummus, Tabbouleh, Feta & Chili Flakes, Falafel, Marinated Peppers, Cucumber Salad, Tzatziki, Pita Chips and warm pita triangles

Pasta Station for (75) @ \$25.00++ per person

Cavatappi and Gemelli with Pesto Cream, Marinara and fresh Parmesan. Served with Garlic Bread Sticks.

Street Taco Station for (75) @ \$26.00++ per person
Cornmeal Crusted Tilapia, Tequila Lime Marinated Chicken,
Chipotle Rubbed Skirt Steak, Warm Flour Tortillas, Street Corn
Tortillas, Shredded Jack Cheese, Jalapeno Peppers, Pico de Gallo,
Guacamole, Fire-roasted Tomato Salsa, Red Cabbage Slaw

All prices subject to 25% service charge and 13% taxes

OCTOBER 9 UPDATE:
CHANGE QUANTITIES FOR:
ARTISANAL CHEESES (30)
MEZZA DISPLAY (30)
PASTA STATION (60)
STREET TACO STATION (60)