

THINK GLOBAL, BOOK LOCAL (p. 38)

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Above: Elate's delectable namet's cruds. Right: Comfy banquettes and a stocked bar are prominent features of Elate's décor.



## BABY IT'S COLD OUTSIDE

COZY UP TO THE BEST HOTEL DINING IN CHICAGO.  
BY MARCIA LYNN CALLAGHAN

ORGANIZING LARGE GROUPS for dinner can be a feat for any host or hostess. Will a restaurant be too loud for an intimate gathering? Who will sit where? How do you keep the bill under control? These are questions that many planners are faced with when coordinating a meal. The answer? Hotel dining. Here is a taste of some of the best in the city.

### ELATE

The reclaimed wood (including some from a school in Atlanta), stressed copper, exposed plaster and recycled drywall that make up Elate's structure fit right in at Hotel Felix, which is recognized for its green initiatives. Pops of orange and blue accent the raw design of this restaurant infused with European inspirations with a menu heavy on local ingredients. Owner Anthony Fiore says the space "is very inti-

mate but very relaxed." Long communal tables that seat 12 and banquette seating are perfect for large groups. Although there are several tempting entrees to choose from, small plates and charcuterie menu items can bring a group together in ways other dining options cannot. Try the plum and goat cheese tart served with an herb salad and walnut vinaigrette or prosciutto accompanied by almonds, peaches and mozzarella.

PHOTOS COURTESY OF ELATE.



### CIBO MATTO

Cibo Matto, meaning "crazy food," is described by General Manager John F. Schadt as "a high-end kind of a restaurant." Lively music and a leather-wood-heavy décor contribute to a milieu that is both rustic and modern. theWit Hotel's northern Italian restaurant accommodates groups of various sizes. The Primo Room, for parties of up to 28, provides a space for groups to mingle while still feeling the energy from the restaurant through frosted glass partitions. For a more formal business lunch dinner, the private dining room is ideal. Complete with an LCD monitor for presentations and a boardroom-style table, this area invites groups of up to 14. Jennifer Fales, marketing manager for Wyatt Worldwide who recently hosted a meeting at Cibo Matto, is a fan. Fales says, "The space meets clients' needs, the food is top notch and the staff is super accommodating." Custom printed menus are optional; choose two Antipasti, Primi and Second courses for your guests to make selections from.

### SIXTEEN

On the 16th floor of the Trump hotel resides a restaurant with a view. Sixteen overlooks Lake Michigan, the Chicago River and some of the most noteworthy architecture in town, including the Wrigley Building and the Willis Tower. Glamorous Swarovski crystal chandeliers are warmed up with West African honey bread and millwork that unite in design harmony. Take your group of up to 25 into the triangular Bridges Room with a burgundy leather wall and deconstructed chandeliers for a private meal. For parties of up to 12, book the River Room with a retractable glass wall that faces the lounge area. Rob Prohaska, director of sales and marketing, recommends hosting a cocktail

PHOTOS COURTESY OF SIXTEEN, C-HOUSE FISH AND CHOPS.



reception before adjourning to either room. Custom

Left: Guests will enjoy the view from the Sixteen.

## C-HOUSE FISH AND CHOPS

If a group dinner is at the heart (or stomach) of your event, modern American seafood and chophouse C-House Fish and Chops has a lot to bring to the table. The sleek space is decorated with nautical elements and features both an open exhibition kitchen and a raw bar for diners to enjoy. The communal table and large bar in front make this space ideal for rehearsal dinners, corporate dinners or any intimate celebration you can think of. Renowned Chef Marcus Samuelsson will create a tailored menu for your gathering. Condé Nast recently hosted an event with a custom menu that including grilled halibut with lemon confit, black olive couscous, and rhubarb crumble tart with lemon ginger ice cream and candied almonds.

### get connected

CIBO MATTO  
theWit Hotel  
312.239.9500  
www.thewithotel.com

LOCKWOOD RESTAURANT  
AND BAR  
Palmer House Hilton  
312.917.3404  
www.hilton.com

C-HOUSE FISH AND CHOPS  
The Affina  
312.523.0923  
www.c-houserestaurant.com

SIXTEEN  
Trump International Hotel &  
Tower Chicago  
312.588.8030  
www.trumphichicago.com

ELATE  
Hotel Felix  
312.202.9900  
www.hotellexichicago.com