



# SPECIAL EVENTS

— 2017 —







# EVENTS

We are the choice for remarkable gatherings, in an atmosphere that is unlike anywhere else. With floor-to-ceiling windows, the restaurant serves your guests cityscape views of Millennium Park and the world-renowned Michigan Avenue. The guest list is up to you. Atmosphere, great service, and spectacular dining is guaranteed.

- Breakfasts/Brunches
- Corporate Events
- Happy Hours
- Luncheons
- Elegant Dinners
- Cocktail Parties
- Post-Wedding Brunches
- Bridal/Baby Shower
- Birthday Parties
- Anniversaries
- Rehearsal Dinners
- Weddings
- Retirement Parties
- Reunions
- Bar & Bat Mitzvahs
- Welcome Receptions

## FOOD & BEVERAGE MINIMUM

- Food and beverage minimums apply to both private & semi-private events
- Food and beverage minimums are not inclusive of tax and service charge
- Deposit amount equal to half the required minimum
- Prices subject to 22% service charge and 11.5% sales tax
- Guaranteed guest count due 48-hours prior to your event



11 N Michigan Ave  
Chicago, IL 60602



[ParkGrillChicago.com/private-dining](http://ParkGrillChicago.com/private-dining)  
312.521.7275



# OUR VENUE

## PARK GRILL

The Park Grill restaurant is available for semi-private events and buyouts. Semi-private sections are available from 15 to 120 and buyouts for up to 400 guests.

Conveniently located next to the Chicago Loop, it makes a wonderful option for a corporate event, seated dinner or casual reception.

*Maximum Capacity: 300 seated, 400 reception, 500 with patio*



## THE FOUNDERS' ROOM

The Founders' Room offers distinctive elegance and flexibility for private dining events. This intimate space has full audio-visual capabilities (PC/Mac connection, DVD player, high definition TV) and sets a perfect backdrop for smaller executive dinners, presentations and special occasions.

*Maximum Capacity: 32 seated, 40 reception*



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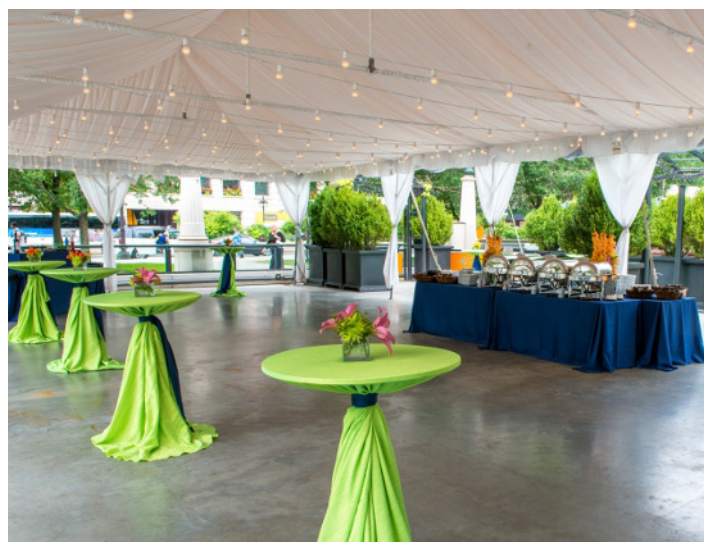


# the Plaza

Millennium Park

Chicago's largest outdoor venue is available May through October. The Plaza at Millennium Park creates an unparalleled atmosphere for your next event, from parties of 25 to 1000. Host your event in the heart of the city with breathtaking views. Tenting, equipment and a variety of menu options available.

*Maximum Capacity: 700 seated, 1000 reception*



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# RECEPTION HORS D'OEUVRES

## CHILLED APPETIZERS

THAI SHRIMP ROLLS lettuce, carrot, mint, noodles, thai chili sauce <sup>GF</sup>  
BEEF CARPACCIO arugula, shaved parmesan, white truffle oil, brioche  
CHICKEN PESTO grana padano, sundried tomato, crostini  
PEPPERCORN BEEF horseradish cream, crispy onions  
SMOKED SALMON dill, caper, caviar, rye bread <sup>GF with cucumber</sup>  
SALMON TARTARE wonton crisp  
SMOKED DUCK BREAST red onion marmalade  
SHRIMP COCKTAIL smoked tomato cocktail sauce <sup>GF</sup>  
ROASTED BEET & BRIE CROSTINI fresh basil  
CURED TOMATO CROSTINI goat cheese, basil  
ASPARAGUS TRUFFLE SALAD aged balsamico, parmesan tuille

## TRAY PASSED

choose 4, 6, or 8

## WARM APPETIZERS

VEGETABLE POT STICKERS ponzu sauce  
CHICKEN POT STICKERS ponzu sauce  
ASPARAGUS TEMPURA ponzu sauce  
SHRIMP TEMPURA ponzu sauce  
ROASTED GOAT CHEESE roasted tomato coulis, basil  
MINI CRAB CAKES chipotle tartar sauce  
MUSHROOM & TRUFFLE CROSTINIS truffled ricotta, basil  
BACON WRAPPED SCALLOPS (market price - upcharge will apply) fig balsamic compote <sup>GF</sup>  
LOBSTER FRITTERS peppers, corn, spicy tartar  
GRILLED CHEESE SANDWICHES pleasant ridge reserve, cherry compote  
MINI MANNY'S DELI SANDWICH corned beef, pastrami, horseradish dijon mustard,  
Russian dressing, swiss cheese, beer braised red cabbage  
YELLOW CURRY & GINGER CHICKEN SKEWERS peanut dipping sauce <sup>GF</sup>  
BBQ PORK pickled onions on brioche

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## ADD ON'S

EACH SERVES 25 GUESTS

DOMESTIC & IMPORTED CHEESES dried fruit, fresh fruit, crostini  
SEASONAL VEGETABLE CRUDITÉS bleu cheese & ranch dips  
SEASONAL SLICED FRUITS & BERRIES  
HUMMUS pita chips

<sup>GF</sup> = Gluten Free Option



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# SIGNATURE DINNER MENU

Four course menu featuring signature items & guest favorites

1<sup>st</sup> option - choose one first course, two second courses, two entrees, one dessert

2<sup>nd</sup> option - choose two first courses, two second courses, two entrees, two desserts

● includes bread service, coffee and select hot teas with dessert

● additional menu selections available

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## FIRST COURSE

SIMPLE SALAD *Gotham Greens - Chicago, IL*, green apple, heirloom cherry tomatoes, apple vinaigrette <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons, shaved parmesan

BEET SALAD butter lettuce, orange supreme, goat cheese, horseradish vinaigrette <sup>GF</sup>

CHEF'S SEASONAL SOUP

## SECOND COURSE

served family style

RHODE ISLAND CALAMARI *Point Judith*, fresh squid, crispy peppadew peppers, cajun remoulade, romaine lettuce

BEER BATTERED CHEESE CURDS Wisconsin natural cheddar, Goose Island 312, honey mustard, parsley

CRAB CAKES grain mustard-tarragon aioli, parsley, sweet corn, onion, panko bread crumbs,  
frisée, radish salad, old bay, lemon vinaigrette

## ENTRÉE

HERB ROASTED HALF CHICKEN *FreeBird* organic, herbs de province, roasted lemon, lavender honey jus, whipped potatoes <sup>GF</sup>

SALMON AU POIVRE *HiddenFjord, Faroe Islands*, cracked black pepper, lemon-olive oil, fennel, orange,  
ruby red grapefruit, blood orange <sup>GF</sup>

GRILLED BERKSHIRE PORKCHOP fingerling potato, sautéed spinach, apple sage mustard glaze <sup>GF</sup>

FILET MIGNON sautéed mushrooms, red wine glazed shallots (upcharge) <sup>GF</sup>

STEAK & FRIES grilled New York, maitre d' butter, borderlaise sauce, fries (upcharge)

MUSHROOM RAVIOLI porcini broth, burrata

## DESSERT

CARROT CAKE layered spiced carrot cake, cream cheese icing, candied carrots

CHOCOLATE CRUNCH BAR praline wafer crunch, dark chocolate mousse

OPERA layered almond sponge cake, ganache-coffee buttercream, chocolate glaze

EDELWEISS CAKE almond meringue cake, raspberry coulis, white chocolate mousse, ladyfingers, wafer crunch

LEMON TART buttery shortbread crust, lemon curd, lemon glaze

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# PREMIER DINNER MENU

Three course menu featuring signature items & guest favorites

1<sup>st</sup> option - choose one first course, two entrees, one dessert

2<sup>nd</sup> option - choose two first courses, three entrees, two desserts

- includes bread service, coffee and select hot teas with dessert
- additional menu selections available

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## FIRST COURSE

SIMPLE SALAD *Gotham Greens - Chicago, IL*, green apple, heirloom cherry tomatoes, apple vinaigrette <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons, shaved parmesan

BEET SALAD butter lettuce, orange supreme, goat cheese, horseradish vinaigrette <sup>GF</sup>

CHEF'S SEASONAL SOUP

## ENTRÉE

HERB ROASTED HALF CHICKEN *FreeBird* organic, herbs de province, roasted lemon, lavender honey jus, whipped potatoes <sup>GF</sup>

SALMON AU POIVRE *HiddenFjord, Faroe Islands*, cracked black pepper, lemon-olive oil, fennel, orange, ruby red grapefruit, blood orange <sup>GF</sup>

GRILLED BERKSHIRE PORKCHOP fingerling potato, sautéed spinach, apple sage mustard glaze <sup>GF</sup>

FILET MIGNON sautéed mushrooms, red wine glazed shallots (upcharge) <sup>GF</sup>

STEAK & FRIES grilled New York, maitre d' butter, borderlaise sauce, fries (upcharge)

MUSHROOM RAVIOLI porcini broth, burrata

## DESSERT

CARROT CAKE layered spiced carrot cake, cream cheese icing, candied carrots

OPERA layered almond sponge cake, ganache-coffee buttercream, chocolate glaze

LEMON TART buttery shortbread crust, lemon curd, lemon glaze

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# SIGNATURE LUNCH MENU

Three course menu featuring signature items & guest favorites

1<sup>st</sup> option - choose one first course, two entrees, one dessert

2<sup>nd</sup> option - choose two first courses, three entrees, two desserts

- includes bread service, coffee and select hot teas with dessert
- additional menu selections available

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## FIRST COURSE

SIMPLE SALAD *Gotham Greens - Chicago, IL*, green apple, heirloom cherry tomatoes, apple vinaigrette <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons, shaved parmesan

BEET SALAD butter lettuce, orange supreme, goat cheese, horseradish vinaigrette <sup>GF</sup>

CHEF'S SEASONAL SOUP

## ENTRÉE

HERB ROASTED HALF CHICKEN *FreeBird* organic, herbs de province, roasted lemon, lavender honey jus, whipped potatoes <sup>GF</sup>

SALMON AU POIVRE *HiddenFjord, Faroe Islands*, cracked black pepper, lemon-olive oil, fennel, orange, ruby red grapefruit, blood orange <sup>GF</sup>

SEARED AHI TUNA sesame-togarashi crust, yuzu soy, cilantro, watercress, wasabi

STEAK & FRIES grilled New York, maitre d' butter, borderlaise sauce, fries (upcharge)

MUSHROOM RAVIOLI porcini broth, burrata

## DESSERT

CARROT CAKE layered spiced carrot cake, cream cheese icing, candied carrots

OPERA layered almond sponge cake, ganache-coffee buttercream, chocolate glaze

LEMON TART buttery shortbread crust, lemon curd, lemon glaze

<sup>GF</sup> = Gluten Free Option



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# EXECUTIVE LUNCH MENU

Three course menu featuring salad/soup, half sandwich and dessert

choose first course, second course, dessert

● includes bread service, coffee and select hot teas with dessert

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## FIRST COURSE

SIMPLE SALAD *Gotham Greens - Chicago, IL*, green apple, heirloom cherry tomatoes, apple vinaigrette <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons, shaved parmesan

CULTURAL MILE SALAD spinach, kale, quinoa, cauliflower, fennel, asparagus, dried cranberries, dried cherries, sunflower and pumpkin seeds, coriander vinaigrette <sup>GF</sup>

CHEF'S SEASONAL SOUP

## SECOND COURSE *served with homemade chips, dill pickle*

HOUSE ROASTED TURKEY SANDWICH *Ferndale Farms free range, MN*, avocado, tomato, cucumber, alfalfa sprouts, mayo, multigrain baguette

BLACK ANGUS ROAST BEEF SANDWICH blue brie, caramelized onions, tomato, leaf lettuce, dijonnaise, artisan baguette

PROSCIUTTO CAPRESE SANDWICH La Quercia Prosciutto Americano, fresh mozzarella, tomato, fresh basil, pesto aioli, ficelle baguette

GRILLED VEGGIE SANDWICH zucchini, yellow squash, portobello mushroom, sun-dried tomato, pesto, baby arugula, ciabatta

## DESSERT

VANILLA BEAN CHEESECAKE marinated strawberries and blueberries, crystalized basil

SORBET OR GELATO chef's seasonal selection

<sup>GF</sup> = Gluten Free Option/Gluten Free Bread Available Upon Request



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# STATION MENU OPTIONS

## HEARTY BITES

*build your own station (minimum of 4)*

BURGERS Wisconsin cheddar cheese, pickle

TURKEY BURGERS ginger, soy, Swiss cheese, Asian slaw, crispy shiitakes, yuzu mayo

PULLED PORK SANDWICHES bbq sauce, crispy onions

FILET SLIDERS filet medallions, chipotle aioli, lettuce

CAJUN SPICED CHICKEN SANDWICHES Deer Creek cheddar, marinated onions, honey mustard mayo

FRIED CHICKEN SANDWICH chipotle aioli, bread and butter pickles

VEGETARIAN QUESADILLAS black beans, queso fresco

CHICKEN QUESADILLAS adobo marinated chicken, Chihuahua cheese

FISH TACOS cabbage, chipotle onion tartar, lime <sup>GF</sup>

CRAB CAKE SANDWICHES shredded lettuce, tomato, red onion, chipotle tartar

BLACK BEAN BURGERS chimichurri sauce, arugula, olive oil cured tomatoes

FRIES

SWEET POTATO FRIES chipotle aioli <sup>GF</sup>

GRILLED ANTIPASTI seasonal grilled vegetables, extra virgin olive oil, parmesan, basil <sup>GF</sup>

LEMONY HUMMUS garlic, tomatoes, pita <sup>GF</sup>

## ADD ON'S

SIMPLE SALAD *Gotham Greens - Chicago, IL*, green apple, heirloom cherry tomatoes, apple vinaigrette <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons, shaved parmesan

CULTURAL MILE SALAD spinach, kale, quinoa, cauliflower, fennel, asparagus, dried cranberries, dried cherries, sunflower and pumpkin seeds, coriander vinaigrette <sup>GF</sup>

## AMERICAN STATION

ROTISSERIE CHICKEN <sup>GF</sup>

SLOW ROASTED PULLED PORK chipotle bbq sauce  
served with mini brioche bun

SWEET CORN dried chile, queso fresco, chives <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons,  
shaved parmesan <sup>GF with no crouton</sup>

ASPARAGUS TRUFFLE SALAD parmesan, aged balsamic <sup>GF</sup>

COLESLAW napa cabbage, carrots <sup>GF</sup>

## MEDITERRANEAN STATION

HERB ROASTED CHICKEN *Gunthorp Farms, IN*,  
herbs de province, roasted lemon, lavender honey jus <sup>GF</sup>

GRILLED ASPARAGUS arugula <sup>GF</sup>

GRILLED ANTIPASTI seasonal vegetables, extra virgin olive oil,  
parmesan, basil <sup>GF</sup>

CLASSIC CAESAR SALAD romaine, croutons,  
shaved parmesan <sup>GF with no crouton</sup>

MARINATED ARTICHOKE SALAD <sup>GF</sup>

DOMESTIC & IMPORTED CHEESES dried fruit, fresh fruit,

<sup>GF</sup> = Gluten Free Option



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# RECEPTION DESSERTS

## BUFFET STYLE

*tray pass style available*

1<sup>st</sup> option - choose four

2<sup>nd</sup> option - choose six

3<sup>rd</sup> option - choose eight

● coffee and select hot teas with dessert available

FRANGO MINT BROWNIES

CHEESECAKE LOLLIPOP

RED VELVET CHEESECAKE

CHOCOLATE PECAN TARTLET

FLOURLESS CHOCOLATE CAKE BITES <sup>GF</sup>

CARROT CAKE

ASSORTED COOKIES

VERMONT MAPLE FUDGE SQUARE

BACON TRUFFLE POP

APPLE EMPANADAS

PEANUT BUTTER MOUSSE BOMB

FRENCH SILK PIE <sup>V</sup>

CARAMEL APPLE DONUT HOLES

## CUSTOM COOKIE OPTION

Looking for a custom cookie for your party? We have partnered with Chicago's famous Manny's Cafeteria & Delicatessen to design something special just for you. Whether you want your company's logo or some other design, Manny's cookie makers can create the perfect cookie for your event.

Manny's cookies are handmade in small batches using the finest ingredients to ensure a fresh and tasty cookie.



- Real butter
- Imported vanilla
- Never frozen
- Frosted with soft icing
- Heat sealed in individual bags

<sup>GF</sup> = Gluten Free Option

<sup>V</sup> = Vegan Option



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# BEVERAGE OPTIONS

## FULL COCKTAIL SERVICE

SIGNATURE COCKTAILS  
PREMIUM COCKTAILS  
DRAFT AND BOTTLED BEER

WINES BY THE GLASS  
NON-ALCOHOLIC BEVERAGES  
BOTTLED SPARKLING & STILL WATER

## PREMIUM BAR PACKAGE

PREMIUM LIQUOR BRANDS

SAUVIGNON BLANC  
CHARDONNAY  
PINOT NOIR  
MERLOT

DOMESTIC & IMPORT BOTTLED BEER

● also includes select craft beers on draft,  
soft drinks' iced tea & juices

two hours  
four hours

three hours

● each additional hour is an added fee

## STANDARD BAR PACKAGE

CALL LIQUOR BRANDS

SAUVIGNON BLANC  
CHARDONNAY  
PINOT NOIR  
MERLOT

DOMESTIC & IMPORT BOTTLED BEER

● also includes select craft beers on draft,  
soft drinks' iced tea & juices

two hours  
four hours

three hours

● each additional hour is an added fee

## BEER & WINE PACKAGE

SAUVIGNON BLANC  
CHARDONNAY  
PINOT NOIR  
MERLOT

DOMESTIC & IMPORT BOTTLED BEER

● also includes select craft beers on draft,  
soft drinks' iced tea & juices

two hours  
four hours

three hours

● each additional hour is an added fee

- full bottled wine list is available upon request
- wine selections are subject to change based on availability
- "shots" not included in the above packages
- coffee and hot tea not included in the above packages
- additional satellite bars available at request



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# BOOK YOUR EVENT

PARK  GRILL



KELLY LYNCH

SALES & VENUE MANAGER

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