

**2023 SEASON** 

# CATERING & EVENTS

AireChicago.com



## ROOFTOP VIBES

AIRE CELEBRATES THE BEST OF SUMMER IN CHICAGO. HERE, CRAFTED COCKTAILS ACCOMPANY ARTISAN BITES. COLD BEER IS AT HOME ALONGSIDE GRILLED FOOD. STUNNING SUNSETS TURN STARRY NIGHTS, SETTING THE TONE FOR AN UNFORGETTABLE PRIVATE EVENT.

At 100 West Monroe Street on floor 24 on the top of the Hyatt Centric The Loop you will find a rooftop space like no other. 360 views of the famous Chicago Loop, incredible sunsets, and sections of Lake Michigan that look like a painting. The backdrop consists of iron, steel, and brick that blends the old with the new so seamlessly.

The bustling streets are 24 stories below. You are in the heart of a city that has been patiently waiting for your return yet so high off the ground you don't hear the street traffic.

Sit back, relax and take in all of the vibes. Summertime Chicago is here.



### PACKAGES

# ALLINCLUSIVE

### STRESS FREE

LET US HANDLE ALL THE DETAILS, WHILE YOU ENJOY DELICIOUS FOOD, DRINKS, AND CITY VIEWS FOR ONE PACKAGE PRICE.

Packages are unlimited—so all inclusions will be made available for the time you are with us.

Your group will have a dedicated space on Aire for 2 hours. The space may include a combination of seated and standing room.

Reservations for up to 60 people can be made online via Tock.

https://www.exploretock.com/airerooftopbar

All packages come with a minimum of 15 people.





#### **BACKYARD**

\$75++ per person 2 hours of service Limited Availability

Self-pour station

- Beer
- Wine

Non-alchoholic beverages

Cocktail companion snacks

\$20++ per person for each additional hour

++Price does not include tax or gratuity.

#### **ENJOY THE VIEWS**

\$100++ per person 2 hours of service

Local craft beers on tap
House wines
Non-alcoholic beverages

1 signature cocktail of your choice

2 chill platter options Oven-roasted flatbreads

\$25 ++ per person for each additional hour

++Price does not include tax or gratuity.

#### **UP IN THE AIRE**

**\$125**++ per person 2 hours of service

Local craft beers on tap
House wines
Well cocktails
Non-alcoholic beverages

2 signature cocktails of your choice

2 chill platter optionsOven-roasted flatbreads2 taco options of your choice

\$45++ per person for each additional hour

++Price does not include tax or gratuity.

#### **PACKAGE ADD-ONS**

**Upgraded Wine** \$10++ per person Ready-to-Drink
Cocktails & Beer
\$7++ per person



## DRINKS

### SIGNATURE COCKTAILS

#### **FROZEN**

#### Frosé

Rosé, Ketel One Botanical Grapefruit & Rose, Fresh Lemon

#### Piña Colada

Captain Morgan White Rum, Coco Lopez, Pineapple Juice, Fresh Lime

#### COCKTAILS

#### **Head in the Clouds**

Zacapa 23, Demerara, Mr Black Coffee Liqueur

#### Watermelon Margarita (M)

Choice of Don Julio Blanco or Mezcal Unión, Fresh Watermelon, Fresh Lime

#### **Tropical Collins** (M)

21 Seeds Grapefruit Hibiscus Tequila, Ketel One Vodka, Guava, Fresh Lime

#### **Herbal Southside**

Tanqueray, Herbal Liqueur, Fresh Lime, Chareau, Fresh Mint

#### **Aire Spritz**

Ketel One Citron, Aperol, Fresh Lemon, Ruffino **Sparkling Wine** 

#### **Peachy Kinda Day**

Bulleit, Fresh Lemon, Peach Puree, Mathilde Peach Liqueur

(M) Mocktail Available Featuring Seedlip Grove 12

### BITES

SIGNATURE COCKTAIL(S) AND APPETIZERS WITH THE PURCHASE OF AN **EVENT PACKAGE** 

CHOOSE YOUR

8/pp

12/pp

14/pp

12/pp

7/ea

### FOR THE TABLE

#### CHILL

15-PERSON MINIMUM

**Smoked Trout Dip** 

Fried Capers, Charred Sourdough, Lemon Oil

**Shaved Parma Prosciutto** 

St. Andre Cheese, Local Wildflower Honey, Grilled Sourdough

Charcuterie

Fig Jam, Smoked Almonds, & Marinated Olives

**Artisan Cheese Platter** Grilled Sourdough, Marinated Olives & Dates

#### WARM

2 DOZEN MINIMUM

**Grilled Malpeque Oysters** 6/ea Chipotle butter, Chives (4 per order)

**Charred Pierogi** 

Kielbasa skewers, Chimichurri

(pp) Per Person (V) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# FLATBREADS

Stracciatella

Heirloom Tomato, Basil

**Hazelnut Ricotta** 

Roasted Garlic, Hot Honey

Sweet Sausage

Fennel Jam, Arugula, Pecorino

### HOT FROM THE GRILL

2 DOZEN MINIMUM

#### **TACOS**

**Korean Style Short Rib** 

Spicy Kimchi, Hoisin, Fresh Mint

**Char Grilled Bourbon Pork Belly** 

Crunchy Savoy, BBQ, Cilantro

Jackfruit Salsa Verde, Cilantro (v)

#### **SLIDERS**

**Grass-fed Beef** 

Sweet Onion Jam, Arugula, Aged Cheddar, Mayo

Soy-rizo Sloppy Joe

Sweet Onion Jam, Cilantro (v)

8/ea

6/ea

5/ea

5/ea

18/ea

20/ea

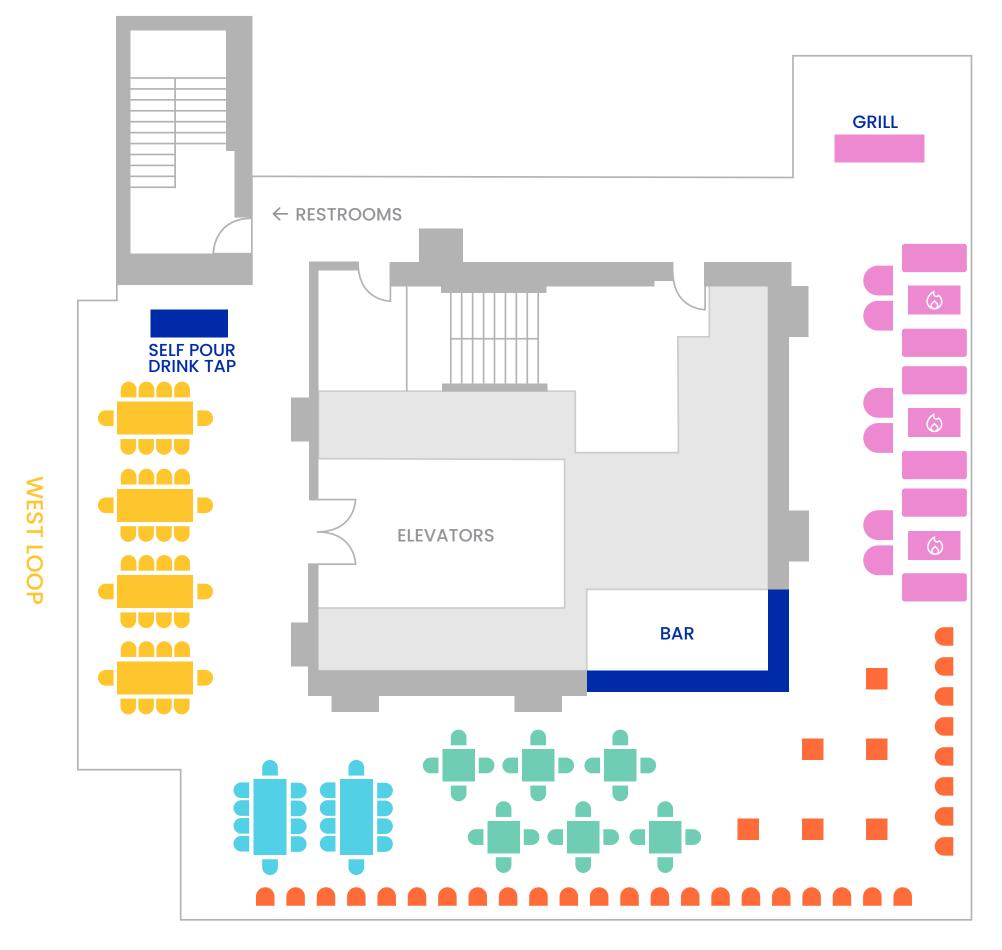
22/ea

# SPACES

### **ROOM FOR UP TO 200 GUESTS**

West Loop	up to <b>60</b>
South Loop	up to <b>75</b>
Lakeview	up to <b>100</b>
Buyout	up to <b>200</b>

dedicated space with a mixture of seated and standing room





**SOUTH LOOP**