



# Chicago Chop House™

## Private Events

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# About Chicago Chop House™



Historic Chicago dining is more than just a theme at Chicago Chop House™; it's a way of life. Guests stepping into the restaurant's immaculately restored, century-old Victorian brownstone building brings diners into the city's past, when meat packers, politicians, and gangsters dined on succulent steaks in luxurious rooms. More than 1,400 historical photos tell the tale of old Chicago throughout three dining rooms surrounded by hunter green walls and lit by glowing sconces.

And just like the power players of Chicago's yesteryears, guests partake on dishes that embody the flavors that made our city one of the best dining experiences. Our all USDA beyond Prime menu of awe-inspiring 24-ounce porterhouses, 26-oz Tomahawks, and 22-ounce prime ribs bathe the senses in prime-aged flavor.

Chicago Chop House™ is also one of the only restaurants in Chicagoland to serve Miyazakigyu A5 filets, unique and succulent beef known for its delicate flavor and tenderness and the last restaurant to butcher most of their meat in-house. Guests can pair their meals with a glass or bottle of wine from our international menu that includes more than 650 selections; a list that has won nine "Awards of Excellence" and "Best of" awards from Wine Spectator, and an Award of Distinction from Wine Enthusiast Magazine. Chicago Chop House™ bestows each and every guest with exceptional quality, flavor, service, and ambiance that few can match and none can surpass....



# ABOUT OUR SPACE



When planning a private event, the perfect location is key. Whatever you're celebrating, we'll cater to your needs. From family get-togethers to corporate functions, impress your guests with an authentic downtown Chicago experience. Let us know the party details and we'll help set up with food, drinks and the unique atmosphere you can only get at the historic Chicago Chop House™

## Lounge

Capacity

Max Seated: 59

Max Standing: 100

Private Bar & Restrooms

## 2nd Floor

Capacity

Max Seated: 60

Max Standing: 120

## 3rd Floor

Capacity

Max Seated: 90

Max Standing: 130

Private Bar & Restrooms

## Courtyard

Capacity

Max Seated: 104

Max Standing: 250

Private Bar



# HORS D'OEUVRES

Passed or Stationary

Minimum 20 pieces

Priced Per Item

## Savory

Shrimp Cocktail - \$6

Mac & Cheese Soufflé - \$5

Wagyu Sliders - \$6

Prime Rib Sliders - \$6

Duke of Bacon - \$6

Wagyu Meatballs - \$6

Potato Pancakes - \$4

Mini Crab Cakes - \$7

Lollipop Lamb Chops - \$12

## Sweet

Bite Sized N.Y. Cheesecake - \$6

Crème Brûlée - \$6



# **BRONZE MENU**

(\$85 per Guest)

## **First Course**

(Guests Choice Of One)

Caesar Salad  
Baby Wedge

## **Second Course**

(Guests Choice Of One)

Wet-Aged Petite Filet (6oz)  
Half Roasted Chicken  
Maple Glazed Salmon

## **Accompaniments**

Host Choice of 2  
(Served Family Style)

Truffle Mac & Cheese  
Farm Fresh Roasted Corn  
Whipped Mashed Potatoes  
Broccolini Sautéed in Garlic

## **Homemade Dessert**

(Host Choice of One)

Godiva Lava Cake  
N.Y. Cheesecake  
Crème Brûlée

# **SILVER MENU**

(\$97 per Guest)

## **First Course**

(Guest Choose One Soup & Salad)

Salad - Caesar, Baby Wedge

Soup - Lobster Bisque, Classic Baked French Onion

## **Second Course**

(Host Choice of Three Entrees)

Half Roasted Chicken

Maple Glazed Salmon

Wet-Aged Grand Filet (12oz)

Vande Rose Duroc Pork Chop

## **Accompaniments**

Host Choice of Two

(Served Family Style)

Truffle Mac & Cheese

Farm Fresh Roasted Corn

Whipped Mashed Potatoes

Brussel Sprouts

Creamed Spinach

Potato Pancakes

## **Homemade Dessert**

(Host Choice of One)

Godiva Lava Cake

N.Y. Cheesecake

Crème Brûlée

# GOLD MENU

(\$125 per Guest)

## Appetizers

(Host Choice of Two Serve Family Style)

Shrimp Cocktail or Shrimp Scampi | Chop House Crab Cake  
Duke of Bacon | Wagyu Meatballs

## First Course

(Guest Choice of One Soup & One Salad)

Caesar | Baby Wedge  
Lobster Bisque | Baked French Onion

## Second Course

(Host Choice of Three Entrees)

Half Roasted Chicken | Maple Glazed Salmon  
Wet-Aged Bone-in Ribeye | Wet-Aged Grand Filet (12oz)  
Vande Rose Duroc Pork Chop | Australian Rack of Lamb

## Accompaniments

Host Choice of Two  
(Served Family style)

Truffle Mac & Cheese | Farm Fresh Roasted Corn  
Whipped Mashed Potatoes | Broccolini Sautéed in Garlic  
Brussel Sprouts | Creamed Spinach  
Potato Pancakes | Mushrooms

## Homemade Dessert

(Host Choice of One)

Godiva Lava Cake Cheesecake | Crème Brûlée

# BAR PACKAGES

## Bronze Package:

House Beer & Wine

One Hour Package - \$20 per person

Two Hour Package - \$33 per person

## Silver Package:

House Beer, House Wine by the Glass, & Chicago Chop House Spirits, Coffee, Tea, and Juices

One Hour Package - \$30 per person

Two Hour Package - \$45 per person

## Gold Package:

House Beer, House Wine by the Glass

Vodka: Chicago Chop House Vodka, Tito's, Grey Goose, Ketel One

Tequila: Casamigos Blanco, Patron Blanco

Bourbon/Whiskey/Rye: Chicago Chop House Bourbon, Woodford Reserve, Woodford Rye, Basil Hayden, Jack Daniels, Bushmills Irish Whiskey

Rum: Chicago Chop House Rum, Bacardi (Silver & Gold)

Gin: Chicago Chop House Gin, Bombay, Bombay Sapphire, Hendricks

One Hour Package - \$40 per person

Two Hour Package - \$70 per person

## Additional Fees:

Coke, Diet Coke, Sprite, Ginger Ale - \$3.50 per glass bottle

\$150 per bartender -- fee waived if bar exceeds \$1,000

One bartender per 150 guests

Satellite bar setup- \$300

BARTENDER required for parties of 20 guests or more

\*Substitutions may be made based on availability

Exclusive of Tax, Fees, and Gratuity





## Additional Event Add-ons

### Champagne Toast

(per Four Guest)

\$52 for Moët Chandon

\$13 for Each Additional Guests

\$64 Veuve Clicquot

\$16 for Each Additional Guests

### Specialty Coffee Service

Cappuccinos & Espressos are a la carte

Cappuccinos - \$6

Single Espresso - \$5

Double Espresso - \$7

### Amenities

Audio-Visual (\$50 fee)

# INFORMATION & POLICIES

## DEPOSIT & PAYMENT

A deposit is due at the time your reservation is made. For large party reservations a \$250 deposit is required. For a private event a \$500 non-refundable deposit is required. At the end of your large party reservation, the deposit will be deducted from the final bill as long as all requirements are met. Gift cards and discounts cannot be used for large party reservations/private dining payments, contracted events, catering, or deposits for large party reservations/private dining parties.

## CHILDREN

Special menus & pricing are available for children ages 3 to 11.

## SERVICE CHARGES

A 21% taxable service charge will be added to all large party reservations. A 20% taxable service charge, 4% admin fee will be added to all private events. Applicable sales tax will be added to all appropriate items. A 3.5% credit card processing fee will be added to all checks. If you pay in cash please speak to your server at the time of payment to request that fee be removed.

## FOOD & BEVERAGE

Due to federal, state, & local laws concerning food and beverage sales, no food may be removed from the premises. any unused items are the property of Chicago Chop House. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Food & beverage minimums apply to events at Chicago Chop House. Minimum is before tax, fees and service charge. If the minimum is not met, a fee for the difference will be added to your final bill. Please note our responsible alcohol service policy for bar packages.

## DÉCOR

Included on each table is a glass votive clear holder with a votive candle. If you would like to bring more décor, please note that we cannot have items hung or taped to our walls.

## GUEST COUNT

Your guaranteed minimum guest count is due 3 full business days prior to your event. final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

## DINING POLICIES

At Chicago Chop House, we strive to provide a welcoming environment for all of our guests. While we do not have a formal dress code, we kindly request that our guests adhere to a business casual standard and avoid attire that may be considered offensive to others. We also ask that our guests maintain a professional demeanor, including the use of appropriate language and speaking volumes, as our establishment is located in a historic building where noise travels easily. In the event that our management deems it necessary to relocate a reservation or guests, any deposit paid will be converted to a room fee and will not be applied to the final bill.

## MISC.

Our private dining spaces are located on the third floor of our historic building which dates back to the 1870's. as such, dining rooms are only accessible via stairs

## VALET

If many of your guests will be driving, please ask us about adding valet services