

FRANKLIN TAP EVENT PLANNING GUIDE

THE LOOP'S BEST CRAFT
BEER SELECTION



SPACE FOR UP TO 150 GUESTS



HANDCRAFTED
COCKTAILS



MADE FROM SCRATCH
TAVERN FARE



Our Space

With an open floor plan and space to accommodate up to 150 guests, Franklin Tap is the ideal destination for parties and events. Spaces are available to meet your budget.

Our Menus

Our event menus offer a wide range of options. Whether you are planning a cocktail party or buffet event, menus are available to meet your budget. We are also pleased to design a custom menu for you.

Special Extras

Looking to add extras to your event such as a AV equipment or microphones? We can provide you with these.

Contact Us

Call our events team at 312-922-8025 to help you plan your next event!

BUFFET EVENTS

90 MINUTE REPLENISHED BUFFET SERVICE | PRICED PER PERSON WITH A MINIMUM OF 25 GUESTS

Classic Cocktail Party Buffet

Spinach Artichoke Dip vegetable crudité (vg)

Roasted Garlic Hummus assorted vegetables, grilled pita (v)

Grilled Chicken Skewers teriyaki glaze

Grilled Shrimp Skewers grilled with a chili lime glaze

Knob Creek Whiskey Sliders Knob Creek Maple Bourbon whiskey glaze, blue cheese crumbles, crispy onion strings, brioche buns

Mini BBQ Meatballs beef and pork meatballs, house made bbq sauce

Assorted Mini Desserts

\$38 per guest

Suggested Bar Option

priced per guest

Platinum Package | super-premium beer and liquor, premium wine, and sparkling wine
1.5 hours \$32 2 hours \$42 3 hours \$55

Tailgate Party Buffet

House Made Guacamole tortilla chips (v)

Pretzel Bites cheese sauce (vg)

Cheeseburger Sliders caramelized onions, pickle chips, american cheese, brioche buns

Santa Fe Black Bean Rolls black beans, corn, monterey jack & cheddar cheese, chipotle ranch (vg)

Chicken Tenders ranch and honey mustard dressing

Macaroni & Cheese baked elbow macaroni, creamy cheese sauce, toasted breadcrumbs (vg)

Caramel Brownies

\$28 per guest

Suggested Bar Option

priced per guest

Gold Package | premium beer, liquor, and red and white wines
1.5 hours \$28 2 hours \$35 3 hours \$50

BUFFET EVENTS

90 MINUTE REPLENISHED BUFFET SERVICE | PRICED PER PERSON WITH A MINIMUM OF 25 GUESTS

Street Taco Party Buffet

Tortillas & Chips White Corn Tortillas, Flour Tortillas, House Made Tortilla Chips

Meat/Vegetables Seasoned Flank Steak, Chipotle Chicken, Charred Peppers & Onions

Toppings Roasted Tomato Salsa, Guacamole, Pico de Gallo, Pickled Red Onion, Queso Fresco and Shredded Cheddar & Monterey Jack Cheeses, Sour Cream

Sides Mexican Rice, Refried Beans

Dessert Mini Churros''''

\$22 per guest

*seasoned, charred cauliflower can substituted for one meat at no charge
add \$5 per guest to add grilled shrimp or grilled fish*

Suggested Bar Option

priced per guest

Standard Beer & Wine Package

standard beer selections, house red & white wine selections

1.5 hours \$20 2 hours \$25 3 hours \$35

TAVERN DINNER PARTY Buffet

STARTER

Spinach Artichoke Dip - house-made tortilla chips (v)

ENTREES

Grilled Boneless Chicken Breast

Beer Battered Haddock

SIDES & SALADS

Caesar Salad

Creamy Coleslaw

Macaroni & Cheese

Garlic Mashed Potatoes

DESSERT

Caramel Bread Pudding

\$38 per guest

Suggested Bar Option

priced per guest

Gold Package | premium beer, house liquor, and red and white wines

1.5 hours \$28 2 hours \$35 3 hours \$50

CURRENT SALES TAX AND 22% SERVICE CHARGE APPLIES TO ALL FOOD AND BEVERAGE. PRICES AND AVAILABILITY SUBJECT TO CHANGE. **FALL2023**

325 S. FRANKLIN STREET • CHICAGO, IL 60606 • 312-922-8025 • SARAHK@FRANKLINTAP.COM

PARTY PLATTERS

each platter serves 10-12 guests

CHIPS & DIPS

Roasted Garlic Hummus assorted vegetables, grilled pita 50 (vg)

Roasted Tomato Salsa house-made tortilla chips 30 (vg)

Guacamole house-made tortilla chips 50 (vg)

Artichoke Dip house-made tortilla chips 50 (v)

Pretzel Bites cheese sauce 50 (v)

VEGETARIAN

Buffalo Cauliflower "Wings" buttermilk battered cauliflower florets, buffalo sauce, carrots & celery, ranch and blue cheese dressing (28pcs) 60

Santa Fe Black Bean Rolls black beans, corn, monterey jack & cheddar cheese, rolled in a crispy flour tortilla, chipotle ranch (24pcs) 55

CHICKEN, MEAT & SEAFOOD

Buffalo Chicken Sliders breaded chicken sliders, buffalo sauce, ranch, brioche bun (15pcs) 65

Cheeseburger Sliders caramelized onions, pickle chips, american cheese, brioche buns (15pcs) 65

BBQ Pulled Pork Sliders roasted pork shoulder, habanero bbq sauce, coleslaw, brioche bun (15pcs) 65

Knob Creek Whiskey Sliders Knob Creek Maple Bourbon whiskey glaze, blue cheese crumbles, crispy onion strings, brioche buns (15pcs) 75

Buffalo Rolls pulled chicken, carrot, celery, buffalo sauce, blue cheese crumbles, rolled in a crispy flour tortilla, ranch dressing (24pcs) 55

Reuben Rolls corned beef, swiss cheese, sauerkraut, rolled in a crispy flour tortilla, thousand island dressing (24pcs) 55

Grilled Chicken Skewers teriyaki glaze (24pcs) 55

Buffalo Wings your choice of buffalo or BBQ sauce with ranch dressing (28pcs) 60

Buttermilk Battered Chicken Tenders ranch & honey mustard dressing (20pcs) 55

Mini BBQ Meatballs beef and pork meatballs in bbq sauce (24pcs) 60

Baja Shrimp Skewers chili lime glaze (24pcs) 90

SIDES

Creamy Coleslaw 45 (vg)

Pasta Salad 45 (vg)

House Salad mixed greens, cherry tomatoes, red onion, cucumber, balsamic and ranch dressings 45 (vg)

Caesar Salad chopped romaine hearts, parmesan cheese, brioche croutons, caesar dressing 45 (vg)

Build Your Own Loaded Tater Tots cheese sauce, applewood smoked bacon, scallions, sour cream on the side 60 (vg)

Macaroni & Cheese baked elbow macaroni, creamy cheese sauce, toasted breadcrumbs 60 (vg)

DESSERTS

Fudge Brownies double fudge brownies with caramel drizzle (24pcs) 50

Assorted Mini Desserts mini eclairs, mini cream puffs, mini cheesecakes, and assorted truffles (24pcs) 60

Mini Churro house made with caramel and chocolate sauces (30pcs) 50

(V) - VEGETARIAN (VG) - VEGAN

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BAR OPTIONS

Package Bar Options - Prices are per guest | 25 person and 1.5 hour minimum

All packages include red bull, soda, lemonade, iced tea, and juices.
Shots and doubles not included.

Standard Beer & Wine Package Standard beer selections, house red & white wine selections
1.5 hours \$20 2 hours \$25 3 hours \$35

Premium Beer & Wine Package Premium beer and wine selections, including sparkling
1.5 hours \$25 2 hours \$32 3 hours \$44

Gold Package Standard beer, house liquor, and house red & white wine selections
1.5 hours \$28 2 hours \$35 3 hours \$50

Platinum Package Premium beer, liquor & wine selections, including sparkling
1.5 hours \$32 2 hours \$42 3 hours \$55

**Standard Beer
Draft:**
Krombacher Pils
Guinness

Bottles & Cans:
Coors Light
Miller Lite
Miller High Life
Goose Island 312
Blue Moon
Corona
Heineken
Modelo Especial
New Belgium Fat Tire
Revolution Fist City
Virtue Michigan Cider
Krombacher Weizen NA
White Claw Hard Seltzer (GF)

House Liquor
Vodka
Gin
Rum
Bourbon
Irish Whiskey
Scotch
Tequila

House Wines
White:
Chardonnay
Pinot Grigio
Red:
Malbec
Pinot Noir

**Premium Beer
Standard selections plus:**
select bottled and canned beers
from Goose Island, Half Acre,
Revolution & Lagunitas, and select
draft from our rotating craft draft
lineup

Premium Liquor
Tito's Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Jameson Irish Whiskey
Jack Daniel's Whiskey
Makers Mark Bourbon
Johnnie Walker Black Scotch
Patron Tequila

Premium Wines
House wines plus:
White:
Riesling
Sauvignon Blanc
Red:
Merlot
Cabernet Sauvignon
Sparkling:
Prosecco

Hosted Bar - Beverage charges will be calculated based on consumption depending on what guests order at the event. Drinks will be placed on one bill and presented to the host at the conclusion of the event. Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor exclusions)

Cash Bar - Guests purchase their own beverages

NA Beverage Package - 2hr package | \$5 per guest

soda, ginger ale, iced tea, Lemonade, root beer, premium sparkling water, premium iced tea

CELEBRATE AT THE LOOP'S NEIGHBORHOOD TAVERN

GREAT FOOD, GREAT BEER, GREAT TIMES!

Event Guidelines

Thank you for your interest in hosting an event at Franklin Tap. Please contact our event manager at 312-922-8025 to discuss your event.

Tax and Service Charges

Current sales tax and 22% service charge will be added to all food and beverage.

Deposits

For groups requesting food and/or beverage packages, food platters, or requiring a minimum spend, a 25% deposit of the estimated charge may be required to secure the event space.

Food and Beverage Minimums and Room Charges

Minimums and room charges may apply. Please speak to our event manager for details.

Payment Arrangements

Payment is due upon completion of the event. All major credit cards are accepted. Corporate checks are accepted with a 14-day advanced notice and payment in full is due the day of the event.

Guarantee

A final guest guarantee and final menu selections are required three business days prior to your event. The event will be billed per the final guarantee or the actual number of guests in attendance, whichever is greater.

Health & Safety

We're closely monitoring the advice and guidance from the Centers for Disease Control (CDC), the World Health Organization (WHO) as well as strictly following City of Chicago and State of Illinois guidelines and mandates to keep guests and staff safe. If anyone in your party feels ill, please advise them not to attend.

All guests must be 21 years of age or older

Reserved space will be released 15 minutes after reservation start time

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