



# BO QUE RIA

BAR DE TAPAS | RESTAURANTE

## EVENTS MENU

### CHICAGO

[ChicagoEvents@boqueriarestaurant.com](mailto:ChicagoEvents@boqueriarestaurant.com)

[boqueriarestaurant.com](http://boqueriarestaurant.com)





# FULTON MARKET

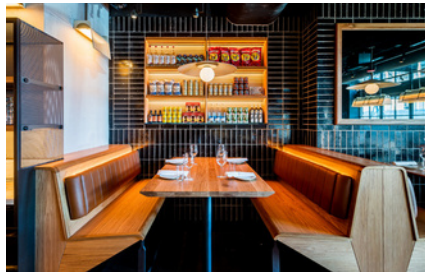
807 W FULTON MARKET

## FULL BUYOUT

Seated 135, Standing 200

## SEMI-PRIVATE

Seated 50, Standing 65





---

# PASSED TAPAS

---

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- 30 min, 4 selections \$20 per person • 1 hour, 7 selections \$36 per person
- 1 hour, 6 selections \$30 per person • 1 hour, 8 selections \$42 per person

-additional hours \$20 per person -

---

## VEGETABLES

### PIMIENTOS DE PADRÓN (GF, V, VGN)

Blistered Shishito peppers, coarse sea salt

### TORTILLA ESPAÑOLA (GF)

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

### MONTADO DE ESCALIVADA (V)

Catalan roasted vegetables, labne yogurt

### CROQUETAS DE SETAS (V)

Creamy mushroom croquettes, truffle allioli

### PINTXO DE BRAVAS(V)

Crispy potato, spicy tomato sauce, garlic aioli

## SEAFOOD

### GILDA PINTXO (GF)

Salted cured anchovies, manzanilla olive, piparra

### PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil

### PINTXO DE GAMBAS

Shrimp skewers, garlic, lobster reduction

### TOSTA DE CANGREJO (+\$2 pp)

Grilled sourdough, marinated crab meat, citrus aioli, pickled fennel



## MEAT

### MONTADO DE JAMÓN

Serrano ham, membrillo, Aged Manchego cheese

### DÁTILES CON BEICON (GF)

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

### CROQUETAS DE JAMÓN

Creamy croquettes of Serrano ham, membrillo purée

### MINI HAMBURGUESAS (+\$8 pp)

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic aioli

### BIKINI DE SERRANO

Serrano ham, creamy burrata, truffle aioli

### MONTADO DE CHORIZO

Seared choizo bilboa, mahon cheese, piparra

## DESSERT

### CHURROS (V)

Traditional fried dough, choice of:  
-Thick hot chocolate  
- Nutella  
-Dulce de Leche

### Crema Catalan (GF, V)

Creamy citrus custard, caramelized sugar

### SORBET (GF, V, VGN)

Seasonal sorbet selection

# TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain; set up for guests to serve themselves during a **reception-style event**.

**Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person**

**Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person**

**Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person**

## SELECT MAIN

**PAELLA DE MARISCOS** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

**PAELLA DE VERDURAS** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

**PARRILLADA (+12PP)** Seared shrimp, chorizo, top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, mojo verde

## CHARCUTERIE & CHEESE

### TABLA DE QUESOS (+ \$5pp)

Manchego, Caña de Cabra, Aged Mahón, Truffle Goat cheese served with olives, and pan con tomate

### TABLA DE QUESOS Y EMBUTIDOS (+ \$7pp)

Manchego, Caña de Cabra, Truffle Goat Cheese, Salchichon Iberico, Jamón Serrano, and Chorizo Ibérico, served with olives, and pan con tomate

## MEAT

### DÁTILES CON BEICON (GF)

Dates stuffed with almonds and aldeón blue cheese, wrapped in bacon

### PINTXOS MORUNOS

Seared Colorado lamb skewers, pickled shallots, salsa verde

### CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes, membrillo purée

### ALBÓNDIGAS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

### CHICKEN WINGS (GF)

Za'atar spiced roasted chicken wings, sweet and sour Pedro Ximénez reduction, fresh cilantro

### MINI HAMBURGUESAS +8 pp

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

### COCA DE COSTILLA

Braised short rib flatbread, pickled baby peppers, Mahon & Manchego cheese, caramelized onion, Marcona almonds

## VEGETABLES

### ENSALADA VASCA (GF, V, VGN)

Market lettuces, spring herbs, creamy garlic dressing

### TORTILLA ESPAÑOLA (GF)

Traditional Spanish omelet of organic eggs, confit potatoes, Spanish onions

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### ESCALIVADA (V)

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with focaccia

### BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### COCA DE SETAS (V)

Flatbread, rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra & Mahón cheeses

## SEAFOOD

### GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

### TOSTA DE CANGREJO

Grilled sourdough, marinated crab meat, citrus allioli, pickled fennel

## DESSERT

### CHURROS (V)

Traditional fried dough, choice of: Thick hot chocolate, Nutella or Dulce de Leche

### CREMA CATALANA (GF, V)

Creamy Custard, Lemon Zest, Caramelized Sugar

**SORBET (GF, V, VGN)** Seasonal sorbet selection

# SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

## SELECT 2

<b>AGED MANCHEGO (GF, V)</b>	Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
<b>AGED MAHÓN</b>	Semi-hard cow's milk cheese, Menorca; fruity aroma, bold flavor
<b>JAMÓN SERRANO (GF)</b>	"Jamónes de Segovia" Serrano ham, aged 18 Months
<b>CHORIZO IBÉRICO (GF)</b>	Acorn-fed, mildly spicy, pork sausage cured in pimentón
<b>PAN CON TOMATE (V, VGN)</b>	Grilled stirato bread rubbed with tomato, garlic and olive oil
<b>ENSALADA DE TOMATES</b>	Kumato tomatoes, black plum, sherry vinegar reduction, crumbled sheep's milk cheese, fresh herbs

## SELECT 3

<b>PATATAS BRAVAS (GF, V)</b>	Crispy potatoes, salsa brava, roasted garlic allioli
<b>PIMIENTOS DE PADRÓN (GF, V, VGN)</b>	Blistered shishito peppers, coarse sea salt
<b>ESCALIVADA (V)</b>	Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
<b>ENSALADA VASCA (GF, V)</b>	Market lettuces, spring herbs, creamy garlic dressing
<b>DÁTILES CON BEICON (GF)</b>	Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
<b>CROQUETAS CREMOSAS</b>	Choice of Mushroom (V) or Serrano ham

## SELECT 4

<b>PINTXOS MORUNOS</b>	Seared Colorado lamb skewers, pickled shallots, salsa verde
<b>GAMBAS AL AJILLO (GF)</b>	Shrimp, garlic, brandy, and Guindilla pepper in olive oil
<b>ALBÓNDIGAS</b>	Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
<b>PULPO A LA PLANCHA (GF)</b>	Seared octopus, Manzanilla olivada, olive oil crushed potatoes
<b>IBÉRICO MAC N CHEESE</b>	Creamy blend of Tetilla, Mahón and Manchego cheese, casarecchia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota
<b>BRUSELAS CON VINAGRETTA DE BELLOTA (GF)</b>	Crispy Brussels sprouts, sherry-bellota vinaigrette, dried cranberries, golden raisins
<b>ZANAHORIAS (GF)</b>	Spiced baby carrots, sweet and sour Pedro Ximénez reduction, orange honey yogurt, mojo verde, Marcona almonds

## SELECT 2

<b>TARTA VASCA DE CHOCOLATÉ</b>	Basque style chocolate cheesecake, macerated strawberries, house made whipped cream
<b>CHURROS (V)</b>	Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
<b>TARTA DE NARANJA (V)</b>	Orange olive oil cake, citrus -honey yogurt
<b>SORBET (GF,V, VGN)</b>	Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$85 PP

## SELECT 3

- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- AGED MAHÓN** Semi-hard cow's milk cheese, Menorca; fruity aroma, bold flavor
- TRUFFLE GOAT** Semi-hard goats milk, infused with black winter truffles
- JAMÓN SERRANO (GF)** Jamónes de Segovia" Serrano ham, aged 18 Months
- JAMÓN IBÉRICO DE BELLOTA (GF)** Hand-carved, acorn-fed Ibérico ham, aged for 36 months
- CHORIZO IBÉRICO (GF)** Acorn-fed, mildly spicy, pork sausage cured in pimentón
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- ENSALADA DE TOMATES** Kumato tomatoes, black plum, sherry vinegar reduction, crumbled sheep's milk cheese, fresh herbs

## SELECT 3

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- ENSALADA VASCA (GF, V)** Market lettuce, spring herbs, creamy garlic dressing
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham

## SELECT 4

- PINTXOS MORUNOS** Seared Colorado lamb skewers, pickled shallots, salsa verde
- GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, and Guindilla pepper in olive oil
- POLLO RUSTIDO** Catalan-style roasted chicken with lemon, herbs, and romesco sauce
- PULPO A LA PLANCHA (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes
- IBÉRICO MAC N CHEESE** Creamy blend of Tetilla, Mahón and Manchego cheese, casareccia pasta, pimentón spiced bread crumbs, Jamón Ibérico de Bellota

**BRUSELAS CON VINAGRETTA DE BELLOTA (GF,V)** Crispy Brussels sprouts, sherry-bellota vinaigrette, dried cranberries, golden raisins

**PICANHA A LA PARRILLA** Top Sirloin, mojo verde, roasted carrot pureé

**PAELLA DE MARISCOS** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

**PAELLA DE VERDURAS** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

## SELECT 2

- CHURROS (V)** Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus -honey yogurt
- SORBET (GF,V, VGN)** Seasonal sorbet selection
- TARTA CHOCOLATE DE VASCA** Chocolate Basque style cheesecake, blacky cherry sauce

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

## CHEF'S TASTING MENU \$52

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

### PAN CON TOMATE (V, VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

### JAMÓN SERRANO (GF)

"Jamónes de Segovia" Serrano ham, aged 18 months

### AGED MANCHEGO (GF)

Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### DÁTILES CON BEICON (GF)

Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon

### CROQUETAS DE SETAS (V)

Creamy mushroom croquettes

### GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

### ALBÓNDIGAS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

### PAELLA DE MARISCOS (GF)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

### CHURROS CON CHOCOLATE (V)

Traditional fried dough dusted with cinnamon sugar served with thick hot chocolate

## THE BOQUERIA EXPERIENCE \$65

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 30-month-aged, hand-carved Jamón Ibérico.

### TABLA DE QUESOS

Manchego, Caña de Cabra, and aged Mahón, served with olives and pan con tomate

### ★ JAMÓN IBÉRICO DE BELLOTA (GF)

Hand-carved, acorn-fed Ibérico ham, aged for 36 months

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### TOSTA DE CANGREJO

Grilled sourdough, marinated crab meat, citrus allioli, pickled fennel

### CROQUETAS DE JAMÓN Y SETAS

Creamy Jamón croquettes with quince purée and creamy mushroom croquettes (V) with truffle allioli

### BRUSELAS CON VINAGRETA IBÉRICO (GF)

Crispy brussels sprouts, Jamón Ibérico vinaigrette, golden raisins, dried cranberries

### PINTXOS MORUNOS

Seared lamb skewers, pickled shallots, salsa verde

### ENSALADA DE TOMATES (GF,V)

Kumato tomatoes, black plum, sherry vinegar reduction, crumbled sheep's milk cheese, fresh herbs

### PAELLA DE MARISCOS (GF)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

### TARTA VASCA DE CHOCOLATE (GF, V)

Basque chocolate cheesecake, macerated strawberries, chantilly cream

# SEATED TAPAS LUNCH MENU

---

SERVED FAMILY STYLE \$30-40

---

Selection of 5 for \$30 per person: Choose 2 TO START, 2 MAIN TAPAS and 1 DESSERT

Selection of 8 for \$40 per person: Choose 3 TO START, 4 MAIN TAPAS and 1 DESSERT

## TO START

- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- JAMÓN SERRANO (GF)** "Jamónes de Segovia" Serrano ham, aged 18 Months
- CHORIZO IBÉRICO (GF)** Acorn-fed, mildly spicy, pork sausage cured in pimentón
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- BOQUERONES CON NARANJA (GF)** Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt

## MAIN TAPAS

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- ENSALADA VASCA (GF, V)** Market lettuces, spring herbs, creamy garlic dressing
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham
- PINTXOS MORUNOS** Seared Colorado lamb skewers, pickled shallots, salsa verde
- GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, and Guindilla pepper in olive oil
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- PULPO A LA PLANCHA (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes
- COCA DE SETAS** Rosemary roasted mushrooms, caramelized onions, black garlic, Caña de Cabra and Mahón cheeses

## DESSERT

- CHURROS (V)** Traditional fried dough, choice of: thick hot chocolate, Nutella or Dulce de Leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus-honey yogurt
- SORBET (GF, V, VGN)** Seasonal sorbet selection

---

## OPTIONAL ADD ONS

---

- POLLO RUSTIDO +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and romesco sauce
- PAELLA DE MARISCOS +\$15 pp** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
- PAELLA MONTAÑA +\$15 pp** Bomba rice, roasted chicken, chorizo, Piquillo peppers, kale
- PAELLA DE VERDURAS +\$12 pp** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde
- PARRILLADA +\$15 pp** Seared Gulf shrimp, smokey Bilibao chorizo, 5 oz top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.



# SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

## TO START – SELECT 2

- ACEITUNAS (GF, V, VGN)** Selection of marinated olives from Spain
- PAN CON TOMATE (V, VGN)** Grilled stirato bread rubbed with tomato, garlic and olive oil
- AGED MANCHEGO (GF, V)** Hard sheep's milk cheese, Castilla La Mancha; notes of caramel and nuts
- JAMÓN SERRANO (GF)** "Jamónes de Segovia" Serrano ham, aged 18 months
- JAMÓN IBERICO DE BELLOTA (GF) + \$11pp** Hand-carved, acorn-fed Ibérico ham, aged for 36 months

## TAPAS – SELECT 3

- PIMIENTOS DE PADRÓN (GF, V, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper and onion, labne yogurt, fresh herbs, olive oil
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS DE SETAS (V)** Creamy mushroom croquettes, black truffle allioli
- CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée
- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- TORTILLA ESPAÑOLA (GF)** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

## MAIN – SELECT 2

- BRUNCH PAELLA (GF) +\$8 pp** Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs
- HUEVOS HORNEADOS (V)** Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde
- TORRIJAS (V)** Crispy French toast, citrus honey
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- BOQUERIA B.E.C** Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli

## DESSERT – SELECT 1

- CHURROS CON CHOCOLATE (V)** Traditional fried dough choice of thick hot chocolate, nutella, or dulce de leche
- TARTA DE NARANJA (V)** Orange olive oil cake, citrus -honey yogurt
- SORBET (GF,V, VGN)** Seasonal sorbet selection

## OPTIONAL ADD ONS

- POLLO RUSTIDO +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and romesco sauce
- PARRILLADA (GF) +\$15 pp** Seared Gulf shrimp, smokey Bilbao chorizo, 5 oz top sirloin, oven roasted chicken, served with salsa verde, hazelnut romesco, and mojo verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. Non-alcoholic beverages are not included. All other beverages will be charged on consumption.

# BEVERAGES



## **WINE, BEER AND SANGRIA OPEN BAR 2 hours \$40pp**

3rd and subsequent hours \$15pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white

WINE: one red, one white, and one sparkling selection

Non-alcoholic beverages: juice, soda and tea



## **CLASSIC OPEN BAR 2 hours \$45pp**

3rd and subsequent hours \$17pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white

WINE: one red, one white, and one sparkling selection

MIXED DRINKS: mixed drinks using well level spirits

ONE SPECIALTY COCKTAIL: select one from our menu

Non-alcoholic beverages: juice, soda and tea



## **PREMIUM OPEN BAR 2 hours \$65pp**

3rd and subsequent hours \$20pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white and one seasonal selection

WINE: one red, one white, and one sparkling selection

COCKTAILS & MIXED DRINKS: cocktails and mixed drinks using premium-level spirits

TWO SPECIALTY COCKTAILS: select two from our menu

Non-alcoholic beverages: juice, soda, tea and coffee

## **NON-ALCOHOLIC PACKAGE 2 hours \$12pp**

3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda

**NO SHOTS. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.**



## JAMON CARVING ADD-ON - \$1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota Carving add-on! Delight your guests with the rich flavors of authentic Spanish Jamón, expertly carved by our skilled professionals.

### PACKAGE INCLUDES:

- A beautifully presented whole Jamón
- Expert carving service
- Tasting portions for your guests





# EVENT DETAILS

## GRATUITY, TAX & SERVICE

- An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 11.75% Chicago, IL Sales Tax.
- All food & beverage items are subject to a 4% administrative fee.
- A valid IL Sales and Use Tax Exempt Certificate is required for tax exemption.

## DEPOSIT, PAYMENT, & CANCELLATION

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
- Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

## GUARANTEED GUEST COUNT

- A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

## MENU SELECTION

- Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
- Food pricing is subject to change until menu selections and guest count are confirmed.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this [link](#) to access our full online allergy chart.

## SPECIAL SERVICES

- Florals and small table decor are allowed for all events.
- Outside entertainment is only allowed for full restaurant buyout events.
- Ask your event sales manager about A/V capabilities.

## SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.