

ABOUT PARK GRILL

Located in the heart of Chicago's highly acclaimed Millennium Park and on Chicago's famous Michigan Avenue, Park Grill is the city's ultimate room with a view.

A true destination restaurant, Park Grill's Contemporary American cuisine and year-round entertainment make it an experience unlike any other.

Park Grill is a remarkable choice for gatherings large or small no matter the season. With floor-to-ceiling windows, the restaurant serves your guests cityscape views of Millennium Park and the world-renowned Michigan Avenue.

Our special events department is available to coordinate audio-visual equipment, décor, entertainment or anything that will make your event a success.

The guest list is up to you. Atmosphere, great service and spectacular dining are guaranteed. Please call our private event consultant, **Carla Gambacorta**, at **312-521-7289** or by email at **cgambacorta@parkgrillchicago.com** for more information or to confirm your next event.



- ◆ Business Breakfasts
- ◆ Board Meetings
- ◆ Corporate Events
- ◆ Luncheons
- ◆ Elegant Dinners
- ◆ Cocktail Parties
- ◆ Birthday Parties
- ◆ Bridal Showers
- ◆ Baby Showers
- ◆ Anniversaries
- ◆ Rehearsal Dinners
- ◆ Weddings
- ◆ Retirement Parties
- ◆ Reunions
- ◆ Fashion Shows
- ◆ Wine Tastings
- ◆ Bar & Bat Mitzvahs
- ◆ Private Cooking Lessons

Words from our clients

“Our Park Grill captains, servers, bartender and wait staff were simply OUTSTANDING! We got so many compliments from our guests on the service, food and the hospitality efforts of the Park Grill staff... Their professionalism and commitment to guest services made me feel proud of the party that was held... that evening! I thank you for what you did to make our event special and memorable.”

ROOM CAPACITIES

The Founder's Room at Park Grill

The Founder's Room offers distinctive elegance and flexibility for private dining events of 4 to 36. This intimate space has full audio-visual capabilities (PC connection, CD/DVD players, etc.) and sets a perfect backdrop for smaller corporate events, presentations and special dinner parties.

Capacity: 36 seated, 50 reception.



Park Grill on the Plaza

Chicago's largest outdoor venue is available May through October. Under the sun and stars of Millennium Park, Park Grill on the Plaza creates an unparalleled atmosphere for your next event, from parties of 25 to 1800. Host your event in the heart of the city with breathtaking views. Tenting, equipment and a variety of menu options available.

Capacity: 650 seated, 1800 reception.

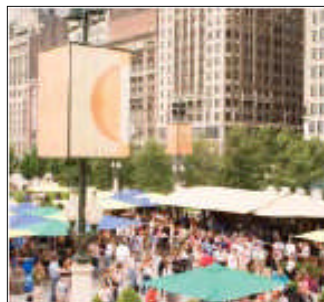
Park Grill

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 to the Loop, it makes a wonderful option for a company holiday party.

Capacity: 275 seated, 400 reception, 500 with patio.



The Founder's Room



Plaza



Private Rental

EXCEPTIONAL EVENTS BEGIN HERE.

Millennium Park is the ideal destination location for your next event. Our signature menus and seasonal entertainment make it an experience unlike any other. Sample menus are provided to assist you in planning your event. We are happy to make recommendations or design a customized menu for your group.

PLANNING YOUR MENU



Menu

- ◆ Food and beverage minimums do apply for private & semi-private events.
- ◆ Food and beverage minimums are not inclusive of tax and gratuity.

Deposit

- ◆ Amount equal to half the required minimum.
* Unless specified otherwise

Guarantee

- ◆ A 48 hour advance guarantee for the final number of guests in your party.

Payment

- ◆ Full payment is required at the end of the event unless prior arrangements have been made.
- ◆ 20% gratuity and 11.50% sales tax will be added to each bill.
- ◆ Set up fees may also apply.

RECEPTION HORS D'OEUVRES

Choose from Tray Pass or Buffet Styles.

\$15 Per Person - Choose Four

\$20 Per Person - Choose Six

\$25 Per Person - Choose Eight

Cold

Vegetarian California Rolls - *with sweet soy dipping sauce*

Charred Beef Carpaccio - *on brioche with arugula, shaved parmesan & white truffle oil*

Cured Tomato Crostini - *with goat cheese & basil*

Prosciutto Di Parma - *on parmesan tuille with arugula*

Ahi Tuna Rice Paper Rolls - *cucumbers, wasabi & mint with a citrus ginger dipping sauce*

Smoked Duck Breast - *with red onion marmalade*

House Smoked Salmon - *on brioche with crème fraîche & caviar*

Roasted Beet & Brie Napoleon - *with fresh basil*

Truffled Egg Salad - *on caraway crackers with chives*

Salmon Tartar - *on wonton crisp*

Asparagus Truffle Salad - *with parmesan & aged balsamico*

Hot

Spicy Shrimp Spring Rolls - *with sweet soy dipping sauce*

Tempura Of Fresh Mozzarella - *with balsamic dipping sauce*

Lobster Fritters - *with corn & spicy rémoulade*

Yellow Curry & Ginger Chicken Skewers - *with a peanut dipping sauce*

Roasted Pork Spring Rolls - *with napa cabbage & a spicy soy dipping sauce*

Caramelized Onion Tart - *with tarragon & arugula*

Woodland Mushroom Panini - *with truffle goat cheese*

Forever Roasted Pork - *with pickled onions on brioche*

Shrimp Tempura - *with a ponzu dipping sauce*

Mini Crab Cakes - *with charred pepper aioli*

Mini Grilled Cheese Sandwiches - *with pleasant ridge reserve & cherry compote*

Grilled Sirloin - *with horseradish cream on a mini french baguette*

Classic Displays

Each Serves 25 Guests

Domestic and Imported Cheeses - *served with dried and fresh fruits & artisan breads* - \$125

Seasonal Sliced Fruits & Berries - \$100

Seasonal Fresh Vegetable Crudités - *served with bleu cheese & yogurt dips* - \$75

SIGNATURE DINNER MENU

A Three Course Menu Featuring Signature Items & Guest Favorites

\$37 Per Person - Choose One First Course, Two Entrees, One Dessert

\$42 Per Person - Choose Two First Courses, Three Entrees, Two Desserts

Additional selections add \$5 per person.

First Course

House Salad - *mesclun greens, grape tomatoes, cucumbers, breakfast radishes, white balsamic vinaigrette*

Caesar Salad - *hearts of romaine, grape tomatoes, kalamata olive croutons*

Truffled Beet Salad - *warm goat cheese, lambs lettuce, pistachios*

Roasted Pepper and Fennel Soup - *shaved fennel and parmesan tuille*

Park Grill Chicken Soup - *tortilla crisps, queso fresco, cilantro, lime*

Entrée

Slow Roasted Sage & Garlic Half Chicken - *cornbread cranberry salad, madeira giblet jus*

Cedar Planked Atlantic Salmon - *cauliflower puree, golden raisins, green beans, almonds*

Crisp Whitefish - *sweet corn and lobster maque choux, buttered leeks*

Pork Tenderloin - *smoked cheddar grits, brussels sprouts, kumquat chutney*

Grilled Sirloin - *12 oz prime sirloin with crisp roasted potatoes, dijon mustard sauce (\$7 upcharge)*

Beef Tenderloin (8 oz) - *crushed fingerling potatoes, bleu cheese fondito, red wine jus (\$10. upcharge)*

American Lamb Loin - *broccolini, cannellini beans, olive oil cured tomatoes, cracked olive relish*

House Made Squash Ravioli - *sage, orange brown butter, pecorino*

Dessert

Chocolate Pecan Tart - *oatmeal stout gelato, spiced caramel*

Vanilla Bean Crème Brulée - *with a shortbread cookie*

Carrot Cake - *with cream cheese gelato, caramel & carrot citrus reduction*

Espresso Cheesecake - *with chocolate ganache*

Apple Bread Pudding - *sautéed crab apples, cinnamon anglaise, caramel ice cream*

- OR -

Dessert Duet - *chocolate pot de crème with hazelnut cream & chocolate biscotti served alongside mille-feuille napoleon with wild flower honey mascarpone & pineapple (counts as two desserts)*

SIGNATURE DINNER MENU

A Four Course Menu Featuring Signature Items & Guest Favorites

\$47 Per Person - Choose One First Course, Two Second Courses, Two Entrees, One Dessert

\$52 Per Person - Choose Two First Courses, Two Second Courses, Two Entrees, Two Desserts

Additional selections add \$5 per person.

First Course

House Salad - *mesclun greens, grape tomatoes, cucumbers, breakfast radishes, white balsamic vinaigrette*

Caesar Salad - *hearts of romaine, grape tomatoes, kalamata olive croutons*

Truffled Beet Salad - *warm goat cheese, lambs lettuce, pistachios*

Roasted Pepper and Fennel Soup - *shaved fennel and parmesan tuille*

Park Grill Chicken Soup - *tortilla crisps, queso fresco, cilantro, lime*

Second Course

Thyme Roasted Scallops - *country lentils, german ham tuille*

Duck Confit Flat Bread - *herbed goat cheese, arugula, lemon truffle vinaigrette*

Artichoke & Spinach Gratin - *parmesan cheese, grilled flat bread*

Jumbo Lump Crab Cake - *yellow curry sauce, a snow pea apple salad*

Entree

Slow Roasted Sage & Garlic Half Chicken - *cornbread cranberry salad, madeira giblet jus*

Cedar Planked Atlantic Salmon - *cauliflower puree, golden raisins, green beans, almonds*

Crisp Whitefish - *sweet corn and lobster maque choux, buttered leeks*

Pork Tenderloin - *smoked cheddar grits, brussels sprouts, kumquat chutney*

Grilled Sirloin - *12 oz prime sirloin with crisp roasted potatoes, dijon mustard sauce (\$7 upcharge)*

Beef Tenderloin (8 oz) - *crushed fingerling potatoes, bleu cheese fondito, red wine jus (\$10. upcharge)*

American Lamb Loin - *broccolini, cannellini beans, olive oil cured tomatoes, cracked olive relish*

House Made Squash Ravioli - *sage, orange brown butter, pecorino*

Dessert

Chocolate Pecan Tart - *oatmeal stout gelato, spiced caramel*

Vanilla Bean Crème Brulée - *with a shortbread cookie*

Carrot Cake - *with cream cheese gelato, caramel & carrot citrus reduction*

Espresso Cheesecake - *with chocolate ganache*

Apple Bread Pudding - *sautéed crab apples, cinnamon anglaise, caramel ice cream*

- OR -

Dessert Duet - *chocolate pot de crème with hazelnut cream & chocolate biscotti served alongside*

mille-feuille napoleon with wild flower honey mascarpone & pineapple (counts as two desserts)

EXECUTIVE LUNCH MENU

A Three Course Menu Featuring Signature Items & Guest Favorites

\$32 Per Person - Choose One First Course, Two Entrees, One Dessert

\$37 Per Person - Choose Two First Courses, Two Entrees, Two Desserts

Additional selections add \$5 per person.

First Course

House Salad - *mesclun greens, grape tomatoes, cucumbers, breakfast radishes, white balsamic vinaigrette*

Caesar Salad - *hearts of romaine, grape tomatoes, kalamata olive croutons*

Truffled Beet Salad - *warm goat cheese, lambs lettuce, pistachios*

Roasted Pepper and Fennel Soup - *shaved fennel and parmesan tuille*

Park Grill Chicken Soup - *tortilla crisps, queso fresco, cilantro, lime*

Entrée

Slow Roasted Sage & Garlic Half Chicken - *cornbread cranberry salad, madeira giblet jus*

Cedar Planked Atlantic Salmon - *cauliflower puree, golden raisins, green beans, almonds*

Crisp Whitefish - *sweet corn and lobster maque choux, buttered leeks*

Petite Filet (6 oz) - *roasted potatoes, french green beans (\$7 upcharge)*

House Made Squash Ravioli - *sage, orange brown butter, pecorino*

Dessert

Chocolate Pecan Tart - *oatmeal stout gelato, spiced caramel*

Vanilla Bean Crème Brulée - *with a shortbread cookie*

Carrot Cake - *with cream cheese gelato, caramel & carrot citrus reduction*

Espresso Cheesecake - *with chocolate ganache*

SIGNATURE LUNCH MENU

A Three Course Menu Featuring Signature Items & Guest Favorites

\$27 Per Person - Choose One First Course, One Entrees, One Dessert

Additional selections add \$5 per person.

First Course

House Salad - *mesclun greens, grape tomatoes, cucumbers, breakfast radishes, honey orange vinaigrette*

Caesar Salad - *hearts of romaine, grape tomatoes, kalamata olive croutons*

Roasted Pepper & Fennel Soup - *basil pesto, goat cheese crouton*

Park Grill Chicken Soup - *tortilla crisps, queso fresco, cilantro, lime*

Entrée

Signature Chopped Salad - *hearts of palm, roasted red peppers, onions, cucumbers, artichoke hearts with applewood smoked bacon, thousand island dressing*

(Add Grilled Chicken \$4 upcharge / Add Grilled Shrimp \$6 upcharge)

Grilled Skirt Steak Salad - *red bliss potatoes with celery, red wine onions, arugula, bleu cheese*

Smoked Salmon Club - *shaved red onions, basil pesto mayonnaise, capers, pumpnickel bread*

Cajun Spiced Chicken Breast Sandwich - *herkimer cheddar, grilled onions, honey mustard sauce served on a brioche bun*

Falafel - *warm pita bread, goat horn peppers, romaine hearts, cumin spiced yogurt, wheat berry salad*

Turkey Pastrami Club - *avocado, applewood smoked bacon, alfalfa sprouts, tomatoes, honey mustard served on cracked wheat bread*

Dessert

Chocolate Pecan Tart - *oatmeal stout gelato, spiced caramel*

Vanilla Bean Crème Brulée - *with a shortbread cookie*

Carrot Cake - *with cream cheese gelato, caramel & carrot citrus reduction*

BAR PACKAGES

An extensive list of classic cocktails, fine wine and quality beers perfectly suited to enhance your dining experience.

SUPERIOR

Top Shelf Cocktails

Ketel One, Bombay Sapphire, Bacardi Rum, Patron Silver, Johnny Walker Black, Crown Royal, Maker's Mark

Red & White Wines

Pinot Grigio, Riff, Alto Adige, Italy
Chardonnay, Hess, Shirtail Vineyard, Monterey, CA
Pinot Noir, Canaletto, Pavia, Italy
Cabernet Sauvignon, Chono, Maipo Valley, Chile

Imported & Domestic Bottled Beer

Budweiser, Bud Light, MGD, Miller Lite, Heineken, Amstel Light, Corona, Kalibur N/A

Soft Drinks, Juice, Coffee and Tea

One Hour - \$18 Two Hours - \$26
Three Hours - \$34 Four Hours - \$40

PREMIUM

Top Shelf Cocktails

Absolut, Tanqueray, Bacardi Rum, Sauza Gold, Dewar's "White Label", Seagram's 7, Jim Beam, Jack Daniel's

Red & White Wines

Sauvignon Blanc, Franciscan, Napa Valley
Chardonnay, Sanford, Santa Barbara, California
Shiraz, Penfolds, Koonunga Hill, Australia
Merlot, Hahn Estates, Monterey, California

Imported & Domestic Bottled Beer

Budweiser, Bud Light, MGD, Miller Lite, Heineken, Amstel Light, Corona, Kalibur N/A

Soft Drinks, Juice, Coffee and Tea

One Hour - \$16 Two Hours - \$24
Three Hours - \$32 Four Hours - \$38

PREMIUM WINE & BEER

Red & White Wines

Chardonnay, Sanford, Santa Barbara, California
Shiraz, Penfolds, Koonunga, Australia

Imported & Domestic Bottled Beer

Budweiser, Bud Light, MGD, Miller Lite, Heineken
Amstel Light, Corona, Kalibur N/A

Soft Drinks, Juice, Coffee and Tea

One Hour - \$14 Two Hours - \$20
Three Hours - \$28 Four Hours - \$34

Host Bar Also Available, Based on Consumption

Premium Cocktails	\$7.00 - \$9.00	Superior Cocktails	\$9.00 - \$11.00
Premium Wine	\$7.00 - \$11.00	Superior Wine	\$10.00 - \$19.00
Domestic Bottle and Draft Beer	\$4.00 - \$6.00	Imported Bottle and Draft Beer	\$5.00 - \$12.00
Coffee, Tea & Soft Drinks	\$2.75 - \$3.50	Bottled Still & Sparkling Water	\$5.00

MILLENNIUM PARK

Michigan Avenue between Randolph & Monroe
WWW.MILLENNIUMPARK.ORG

Millennium Park can host breakfast meetings, luncheons, cocktail parties, gala dinners and other events on an intimate or grand scale.

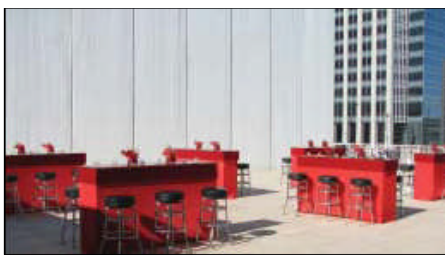
Millennium Park is one of the most ambitious civic works projects in modern history. This 24-acre park is situated between Chicago's lakefront and historic South Michigan Avenue. Exquisite landscaping and Cloud Gate, a 100-ton public art piece, are among the many attractions.



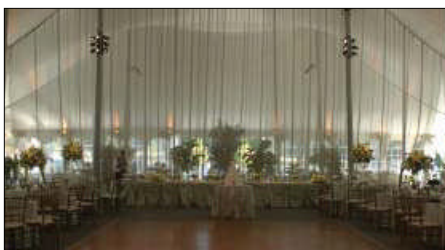
Millennium Park makes a remarkable setting for special events.



The Pritzker Pavilion Stage.



Cocktail reception on the Rooftop Terrace.



The Promenade tented and dressed for an event.

AVAILABLE SPACES

Pritzker Pavilion Stage

State of the art stage with one of a kind Chicago views available year -round.
 Capacity: 200 seated, 300 reception.

Pritzker Pavilion Choral Rehearsal Room

Stunning interior space.
 Capacity: 100 seated, 200 reception.

Harris Theater Rooftop Terrace

Tented roof area with expansive skyline views.
 Capacity: 600 seated, 1,200 reception.
 (Available April through October)

Chase Promenade North and South

Incredibly versatile outdoor tent space.
 Capacity: 1,100 seated each, 1,800 reception each.

Call (312) 521-7289 for pricing and availability.