

## 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, **Amy Escue**, at **312-521-7282** or by email at **aescue@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, 40 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 800. Host your event in the heart of the city with breathtaking views. Tenting, equipment and a variety of menu options available.

**Capacity: 600 seated, 800 reception.**

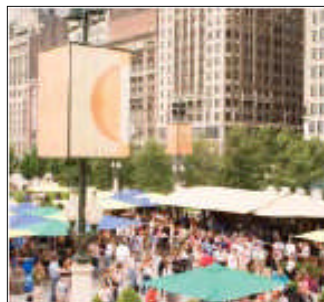
### Park Grill

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: 250 seated, 350 reception, 400 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 service charge.

### 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% service charge and 10.75% 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.

\* There is a labor fee of \$125 for each additional staff member needed to tray pass hors d'oeuvres.

\$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*

Goat Cheese Lollipops - *with spiced pistachios & beet powder*

### Hot

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

Lobster Fritters - *with corn & spicy rémoulade*

Papaya BBQ Chicken Skewers - *with ginger*

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

Market House Salad - *greens, balsamic onions, cucumbers, cherry tomatoes, radishes, tomato vinaigrette*

Park Grill Caesar Salad - *focaccia croutons, tomatoes, coddled egg dressing*

Roasted Beet Salad - *goat cheese, pistachio, mache*

Squash Soup - *brown sugar apples, pumpkin seed oil, chives*

Chicken Soup - *queso fresco, cilantro, tortilla crisps*

#### Entrée

Grilled Half Amish Chicken - *buttermilk mashed potatoes, roasted garlic jus*

Grilled Salmon - *butternut squash, maitake mushrooms, pumpkin seed pesto*

Sautéed Great Lakes White Fish - *quinoa, parsnips, rock shrimp, roasted garlic*

Pork Tenderloin - *sweet potato, brussels sprouts, bacon, apple compote*

Grilled Steak and Fries (10oz) - *dijon mustard sauce (\$7. upcharge)*

Beef Tenderloin (8 oz) - *red wine, roasted fingerling potatoes, spinach (\$10. upcharge)*

Sweet Potato Risotto - *pumpkin, sage, pine nuts, leeks, manchego cheese*

#### Dessert

Chocolate Chocolate Cake - *wild flower honey mascarpone*

Apple Pie - *salted caramel ice cream*

Vanilla Creme Brulée - *chocolate covered espresso beans (available for parties of 60 guests or less)*

Squash Bread Pudding - *butter rum caramel, cinnamon ice cream, bacon brittle*

Pumpkin Cheesecake - *aged balsamic, cranberry compote*

## 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

Market House Salad - *greens, balsamic onions, cucumbers, cherry tomatoes, radishes, tomato vinaigrette*

Park Grill Caesar Salad - *focaccia croutons, tomatoes, coddled egg caesar dressing*

Roasted Beet Salad - *goat cheese, pistachio, mache*

Squash Soup - *brown sugar apples, pumpkin seed oil, chives*

Chicken Soup - *queso fresco, cilantro, tortilla crisps*

#### Second Course

Sea Scallops - *cauliflower, green beans, mushrooms*

Beef Carpaccio - *parmesan, baby arugula, mushrooms, capers, tomatoes, olive oil*

Potato Gnocchi - *sunchokes, wild mushrooms, swiss chard, truffle*

Jumbo Lump Crab Cake - *pear slaw, cilantro puree*

#### Entree

Grilled Half Amish Chicken - *buttermilk mashed potatoes, roasted garlic jus*

Grilled Salmon - *butternut squash, maitake mushrooms, pumpkin seed pesto*

Sautéed Great Lakes White Fish - *quinoa, parsnips, rock shrimp, roasted garlic*

Pork Tenderloin - *sweet potato, brussels sprouts, bacon, apple compote*

Grilled Steak and Fries (10oz) - *dijon mustard sauce (\$7. upcharge)*

Beef Tenderloin (8 oz) - *red wine, roasted fingerling potatoes, spinach (\$10. upcharge)*

Sweet Potato Risotto - *pumpkin, sage, pine nuts, leeks, manchego cheese*

#### Dessert

Chocolate Chocolate Cake - *wild flower honey mascarpone*

Apple Pie - *salted caramel ice cream*

Vanilla Creme Brulée - *chocolate covered espresso beans (available for parties of 60 guests or less)*

Squash Bread Pudding - *butter rum caramel, cinnamon ice cream, bacon brittle*

Pumpkin Cheesecake - *aged balsamic, cranberry compote*

## 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, Three Entrees, Two Desserts

Additional selections add \$5 per person.

#### First Course

Market House Salad - *greens, balsamic onions, cucumbers, cherry tomatoes, radishes, tomato vinaigrette*

Park Grill Caesar Salad - *focaccia croutons, tomatoes, coddled egg caesar dressing*

Roasted Beet Salad - *goat cheese, pistachio, mache*

Squash Soup - *brown sugar apples, pumpkin seed oil, chives*

Chicken Soup - *queso fresco, cilantro, tortilla crisps*

#### Entrée

Grilled Half Amish Chicken - *buttermilk mashed potatoes, roasted garlic jus*

Grilled Salmon - *butternut squash, maitake mushrooms, pumpkin seed pesto*

Sautéed Great Lakes White Fish - *quinoa, parsnips, rock shrimp, roasted garlic*

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

Sweet Potato Risotto - *pumpkin, sage, pine nuts, leeks, manchego cheese*

#### Dessert

Chocolate Chocolate Cake - *wild flower honey mascarpone*

Apple Pie - *salted caramel ice cream*

Vanilla Creme Brulée - *chocolate covered espresso beans (available for parties of 60 guests or less)*

Squash Bread Pudding - *butter rum caramel, cinnamon ice cream, bacon brittle*

---

## 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

Market House Salad - *greens, balsamic onions, cucumbers, cherry tomatoes, radishes, tomato vinaigrette*

Park Grill Caesar Salad - *focaccia croutons, tomatoes, coddled egg caesar dressing*

Squash Soup - *brown sugar apples, pumpkin seed oil, chives*

Chicken Soup - *queso fresco, cilantro, tortilla crisps*

#### Entrée

The Park Grill Chop - *French beans, radish, artichoke, cucumber, bacon, roasted pepper, red onion, hearts of palm, egg, amish bleu cheese, thousand island dressing, garlic crouton*

*(Add Grilled Chicken \$4 upcharge / Add Chilled Shrimp \$5 upcharge)*

Grilled Skirt Steak Salad - *romaine, mushrooms, celery, red wine onions, arugula, amish bleu cheese*

Grilled White Fish Sandwich - *spicy remoulade, romaine, tomato, seeded bun*

Cajun Spiced Chicken Sandwich - *herkimer cheddar, balsamic onions, honey mustard, lettuce, tomato, brioche bun*

Sweet Potato Risotto - *pumpkin, sage, pine nuts, leeks, manchego cheese*

House Smoked Amish Turkey - *avocado, cured bacon, alfalfa, tomatoes, honey mustard, cracked wheat*

#### Dessert

Chocolate Chocolate Cake - *wild flower honey mascarpone*

Apple Pie - *salted caramel ice cream*

Vanilla Creme Brulée - *chocolate covered espresso beans (available for parties of 60 guests or less)*

Squash Bread Pudding - *butter rum caramel, cinnamon ice cream, bacon brittle*

## BEVERAGE OPTIONS

### FULL BAR COCKTAIL SERVICE

For private events inside Park Grill or The Plaza at Park Grill restaurants, we offer cocktail service with beverages charged per consumption at bar pricing.

Standard Cocktails	\$7 - \$10	Premium Cocktails	\$10 - \$14
Standard Wines by the glass	\$8 - \$12	Premium Wines by the glass	\$12 - \$16
Draft and Bottled Beer	\$4.50 - \$9	Non-Alcoholic Beverages	\$3 - \$6
Bottled Sparkling & Still Water	\$4 - \$6	<i>* "Shots" or any form thereof are not permitted</i>	

### PREMIUM FULL BAR

#### Top Shelf Cocktails

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

#### Red & White Wines

A-Mano, Pinot Grigio, Alto Adige, Italy  
Hess, 'Shirtail Vineyard', Chardonnay, Monterey, CA  
Hahn Winery, Merlot, Monterey, CA  
Napa Cellars, Cabernet Sauvignon, Oakville, CA

#### Imported & Domestic Bottled Beer

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

**Also Includes** Soft Drinks, Coffee, Tea

Two Hours	\$29	Three Hours	\$37
Four Hours	\$45		

\* Each additional hour is \$10 per person

### STANDARD FULL BAR

#### Top Shelf Cocktails

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

#### Red & White Wines

C&T Cellars, Chardonnay, Russian River Valley, CA  
Maryhill Winemakers White, Columbia Valley, WA  
Casa de Campo, Malbec, Mendoza, Argentina  
Castoro Cellars, Cabernet Sauvignon, Paso Robles, CA

#### Imported & Domestic Bottled Beer

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

**Also Includes** Soft Drinks, Coffee, Tea

Two Hours	\$26	Three Hours	\$34
Four Hours	\$42		

\* Each additional hour is \$8 per person

### WINE & BEER

#### Red & White Wines

C&T Cellars, Chardonnay, Russian River Valley, CA  
Maryhill Winemakers White, Columbia Valley  
Casa de Campo, Malbec, Mendoza, Argentina  
Castoro Cellars, Cabernet Sauvignon, Paso Robles, CA

#### Imported & Domestic Bottled Beer

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

**Also Includes** Soft Drinks, Coffee, Tea

Two Hours	\$22	Three Hours	\$30
Four Hours	\$36		

\* Each additional hour is \$6 per person

### BOTTLED WINE LIST

Please ask your sales consultant for our complete private events bottled wine list.

- \* Please note, wine selections may change without notice.
- \* "Shots" or any form thereof are not permitted
- \* There is a bar set-up fee of \$125 per bar.
- \* There is a labor fee of \$125 for each additional staff member needed to tray pass wine.
- \* Please note, cappuccino, espresso and all specialty coffee drinks are not included in packages

## MILLENNIUM PARK

Michigan Avenue between Randolph & Monroe  
[WWW.MILLENNIUMPARK.ORG](http://WWW.MILLENNIUMPARK.ORG)

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

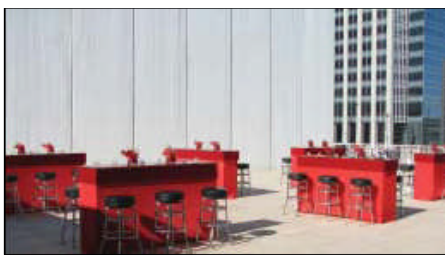
Millennium Park is one of the most ambitious civic works projects in modern history. This 24-acre park is situated between Chicago's lakefront and historic South Michigan Avenue. Exquisite landscaping and Cloud Gate, a 100-ton public art piece, are among the many attractions.



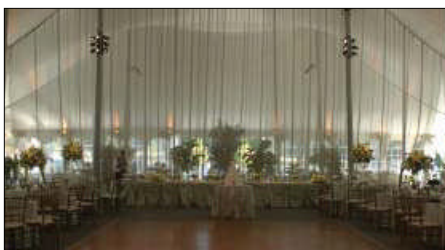
*Millennium Park makes a remarkable setting for special events.*



*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) 521-7282 for pricing and availability.