

PRIVATE EVENT PACKAGES

PASSED APPETIZERS (\$3 per piece per person) *Passed appetizers are seasonal and subject to change*

grilled flatbread, bacon, sweet onion seasonal vegetable tart

arancini, fontina, fonduta

shrimp toast, cilantro

gougeres

salmon tartar

olive tapenade wit whipped cheese

deviled eggs with truff le

potato croquettes

PLATTERED APPETIZERS (family style priced per person) *Plattered appetizers are seasonal and subject to change*

market greens salad, tarragon-buttermilk dressing \$6

spring salad with apples, cranberry, and pecan \$6

ciabatta with house ricotta, and honey \$6

charcuterie and cheese boards - \$15 / \$17 / \$19

pork shoulder with roasted apples and sauerkraut \$10

pork sausage with figs and balsamic \$10

braised beef short ribs with creamed spinach \$10

veal meatballs with polenta \$10

amish roast chicken with dill spatezle \$10

cavetelli with vegetable sugo (vegan) \$8

mini house ham sandwiches \$8

pulled pork sliders \$8

green beans almandine \$6

roasted asparagus with hollindaise \$6

roasted corn peperonata \$6

potato gratin \$6

english peas \$6

DINNER PRIVATE EVENT PACKAGES - ALL MENUS ARE FAMILY STYLE

(\$45) Choice of (1 starter, 1 main, 1 side, and 1 dessert)

(\$50) Choice of (2 starters, 2 main, 1 side, and 1 dessert)

(\$55) Choice of (2 starters, 2 main, 2 sides, and 2 desserts)

(\$60) Choice of (2 starters, 3 main, 2 sides, and 2 desserts)

* All dinners are customizable, please inquire regarding special requests. Pricing is subject to change

The following starter/main/side/dessert options are examples of dishes that may be available, all menus are seasonal and change based on what is available from our local farmers at the time of the event

Dinner - \$45 Family Style Dinner

Starter (Choice of 1)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 1)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice) i.e. - flat iron steak with creamed spinach
Pork (Chef Choice) i.e. pork shoulder with roasted peaches and sauerkraut
Poultry (Chef Choice) i.e. amish roast chicken with dill spaetzle
Pasta (Chef Choice) i.e. cavatelli with vegetable sugo (vegan)

Sides (Choice of 1)

Starch - i.e. potato gratin, pomme puree
Vegetable (Farmer's Market-Chef Choice) - i.e. green beans almandine, asparagus with hollandaise

Desserts (Choice of 1)

Chocolate - house made nut butter with chocolate cremeux
Fruit - basque cake with seasonal fruit topping

Dinner - \$50 Family Style Dinner

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice) i.e. - flat iron steak with creamed spinach
Pork (Chef Choice) i.e. pork shoulder with roasted peaches and sauerkraut
Poultry (Chef Choice) i.e. amish roast chicken with dill spaetzle
Pasta (Chef Choice) i.e. cavatelli with vegetable sugo (vegan)

Sides (Choice of 1)

Starch - i.e. potato gratin, pomme puree
Vegetable (Farmer's Market-Chef Choice) - i.e. green beans almandine

Desserts (Choice of 1)

Chocolate - house made nut butter with chocolate cremeux
Fruit - basque cake with seasonal fruit topping

Dinner - \$55 Family Style Dinner

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice) i.e. - flat iron steak with creamed spinach
Pork (Chef Choice) i.e. pork shoulder with roasted peaches and sauerkraut
Poultry (Chef Choice) i.e. amish roast chicken with dill spaetzle
Pasta (Chef Choice) i.e. cavetelli with vegetable sugo (vegan)

Sides (Choice of 2)

Starch - i.e. potato gratin, pomme puree
Vegetable (Farmer's Market-Chef Choice) - roasted asparagus with hollandaise

Desserts (Choice of 2)

Chocolate - house made nutter butters with chocolate cremeux
Fruit - basque cake with seasonal fruit topping
Cream - berries and cream

Dinner - \$60 Family Style, *This menu is available with plated entrées for groups of 25 or less*

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 3)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice) i.e. - flat iron steak with creamed spinach
Pork (Chef Choice) i.e. pork shoulder with roasted peaches and sauerkraut
Poultry (Chef Choice) i.e. amish roast chicken with dill spaetzle
Pasta (Chef Choice) i.e. cavetelli with vegetable sugo (vegan)

Sides (Choice of 2)

Starch - i.e. potato gratin, pomme puree
Vegetable (Farmer's Market-Chef Choice) - roasted asparagus with hollandaise

Desserts (Choice of 2)

Chocolate - house made nutter butters with chocolate cremeux
Fruit - basque cake with seasonal fruit topping
Cream - berries and cream

BRUNCH PRIVATE EVENT PACKAGES – ALL MENUS ARE SERVED FAMILY STYLE

BRUNCH PACKAGES

- (\$20) Choice of (1 starter, 1 main)
- (\$25) Choice of (1 starter, 1 main, 1 side)
- (\$30) Choice of (2 starters, 2 main, 2 sides)
- (\$35) Choice of (2 starters, 3 main, 2 sides)

The following starter/ main/ side options are examples of dishes that are available, all menus are seasonal and change based on what is available from our local farmers at the time of the event

Brunch - \$20 Family Style Brunch

Starter (Choice of 1)

- baked goods
- seasonal fruit with yogurt
- seedling farm apple salad, hazelnuts, marinated manchego

Main (Choice of 1)

- Sweet - i.e. french toast, pumpkin seed crumble, maple syrup
- Savory - i.e. eggs benedict, chiliquiles, market veg strada

Brunch - \$25 Family Style Brunch

Starter (Choice of 1)

- baked goods
- seasonal fruit with yogurt
- seedling farm apple salad, hazelnuts, marinated manchego

Main (Choice of 1)

- Sweet - i.e. French toast, seasonal fruit pancake
- Savory - i.e. eggs benedict, chiliquiles, market veg strada

Side (Choice of 1)

- Starch - i.e. house potatoes, duck fat fries, ciabatta toast
- Meat - i.e. house made sausage, bacon

Brunch - \$30 Family Style Brunch

Starter (Both included)

baked goods
seasonal fruit with yogurt
seedling farm apple salad, hazelnuts, marinated manchego

Main (Choice of 2)

Sweet - i.e. French toast, seasonal fruit pancakes
Savory - i.e. eggs benedict, chiliquiles, market veg strada

Side (Choice of 2)

Starch - i.e. house potatoes, duck fat fries, ciabatta toast
Meat - i.e. house made sausage, bacon

Brunch - \$35 Family Style Brunch, *This menu is available with plated mains for groups of 25 or less*

Starter (Both Included)

baked goods
seasonal fruit with yogurt
seedling farm apple salad, hazelnuts, marinated manchego

Main (Choice of 3)

Sweet - i.e. French toast, seasonal fruit pancakes
Savory - i.e. eggs benedict, chiliquiles, market veg strada

Side (Choice of 2)

Starch - i.e. house potatoes, duck fat fries, ciabatta toast
Meat - i.e. house made sausage, bacon

PRIVATE EVENT BEVERAGE PACKAGES

DINNER BEVERAGE PACKAGES

- ★ Wines by the glass, draught beer, soda, juices
(\$19 per guest for the 1st hour / \$8 additional per hour)
- ★★ Well liquor, wines by the glass, draught beer, soda, juices
(\$21 per guest for the 1st hour / \$9 additional per hour)
- ★★★ Top shelf liquor (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda, juices
(\$25 per guest for the 1st hour / \$10 additional per hour)
- ★★★★ Premium liquor & single malt scotch (includes hand crafted cocktails),
well liquor, wines by the glass, draught beer, soda & juices
(\$27 per guests for the 1st hour / \$13 additional per hour)

BRUNCH BEVERAGE PACKAGES

- ★ coffee/ soda / juice
(\$3 per guest for the 1st hour / \$3 additional per hour) (2 hour minimum)
- ★★ bristol bloody mary / mimosas / coffee / soda / juice
(\$14 per guest for the 1st hour / \$8 additional per hour)
- ★★★ bristol brunch cocktails / bristol bloody mary / mimosa / coffee / soda / juice
(\$16 per guest for the 1st hour / \$9 additional per hour)

THE BRISTOL WHOLE PIG DINNER

SNOUT TO TAIL COOKING EXPERIENCE WHERE CHEF SEAN PHARR WILL
PREPARE A CUSTOM MENU UTILIZING THE WHOLE ANIMAL

PASSED APPETIZERS TO ENJOY DURING COCKTAIL HOUR

FAMILY STYLE FEAST FEATURING SAUSAGES, ROASTED HAMS, PORCETTA,
BRAISED SHOULDER AND MUCH MORE!

A DUO OF DESSERTS

\$75/ GUEST

WINE OR BEER PAIRING AVAILABLE \$30/ GUEST

 ONE MONTH NOTICE REQUIRED, 30 GUEST MINIMUM

THE  **Bristol**

BRISTOL CAKE PRICING

[*] Cake	[*] Filling	[*] Frosting
Chocolate	Chocolate Ganache Hazelnut Buttercream	Vanilla Buttercream Chocolate Ganache Buttercream Coffee Buttercream
Vanilla	Seasonal Jam Lemon Curd Mascarpone Cream Chocolate Ganache	Vanilla Buttercream Chocolate Ganache Buttercream
Lemon	Seasonal Jam Lemon Curd Mascarpone Cream	Vanilla Buttercream

2152 N Damen Ave
Chicago, IL 60647
(773) 862-5555

\$9 per slice. Pricing is subject to change based on ingredients.

72-hour advance notice for orders and cancellations

*Gluten-free cakes available with at least 5-days advanced notice



THE BRISTOL PRIVATE EVENT FAQs

THE SPACE:

The Bristol's private dining room is located on the second floor of the restaurant, providing an intimate private space for you and your guests. You will have access to the room through private staircase, please note the private dining room is not handicap accessible.

The private dining room can accommodate up to 70 guests seated and 120 guests for standing reception. The room can accommodate large groups but can also provide an intimate dining experience for much smaller groups as well. The room is great for business dinners, wine tastings, birthdays, baptisms, bat/bar mitzvahs, anniversaries, graduations and pharmaceutical dinner programs.

The private dining room provides guests with a private bar, fireplace, and two private restrooms and in-room coat check.

We offer several floor plans and are happy to work with you to design the perfect seating for you and your guests.

Explore the room with Google 360 virtual tour: <http://bit.ly/1tk6Lz>

THE FOOD:

The Bristol provides local seasonal cuisine with Mediterranean influences. Thoughtfully crafted seasonal menus from Chef Chris Pandel will be created specifically for event and dietary needs.

We have an amazing pastry program that can produce beautiful wedding cakes, unique delicious pies, macaroons (great as party favors), and various other custom desserts. Outside cakes have a cake cutting and plating fee of \$2.50 per slice.

Food for seated dinners is served family style so your guests will get to enjoy all of the delicious items you have chosen for your dinner.

Standing reception food is served buffet style.

<http://www.thebristolchicago.com/pdfs/privateevents>

THE BAR:

The private bar provides with your own personal bartender serving delicious hand-crafted cocktails designed by mixologist Dave Wilhite.

Your guests will have access to premium spirits as well as local craft beers on draft, as well as a thoughtful and diverse wine list.

You may bring a maximum of six bottles of your own wine; corkage is \$25 per 750ml.

We offer several bar packages designed to suit each client's needs.

<http://www.thebristolchicago.com/pdfs/privateevents>



THE BRISTOL PRIVATE EVENT FAQs

THE TECH:

The private dining room is equipped with a built in sound system that can play either our house music or your personal music accessible through almost any iPod, iPad, lap top or iPhone.

The private room has a 42 inch flat screen television that has a DVD player and computer hook up that is great for slideshows.

The Bristol also has a projector screen, LCD Projector, and laptop perfect for presentations. Our AV equipment can be rented for \$200.

THE DECOR:

The Bristol private dining room is a naturally lit, sophisticated space with hardwood floors, exposed brick walls, large picture windows, chalk board menus, leather full-length wall banquette, decorative shelves, fireplace and cocktail/ dancing area.

The Bristol provides complimentary votives.

Table number signs, presentation easels, cupcake and cake stands are also available to you.

Guests are welcome to bring decorations and may bring them to the restaurant up to two days before your event and may leave them to be retrieved up to two days after your event. Please note all deliveries should be made to The Bristol's back door located in the alley behind the restaurant.

THE TRANSPORTATION:

The Bristol is conveniently located just north of downtown Chicago's hotels and businesses. The Bristol is a quick five minute cab ride and right off of the Kennedy I-90 Expressway.

The Bristol has an on site valet for \$11 a car, for large groups a second valet may be added for \$50.

Should you or your guests decided to forgo the valet; there is free street parking in the surrounding neighborhood.

THE VENDORS:

Guests are welcome to use any vendor of their choosing.

We are also happy to refer guests to any that may be needed.













