



# MEETINGS + EVENTS 2024 MENU

---

THE METROPOLITAN CHICAGO

# PLATED BREAKFAST

Select up to two options, includes seasonal fruit, fresh baked breakfast pastries, toast, & fresh squeezed orange juice.

Entree choice on site available for under 25 guests.

Gluten free & vegan options available upon request

## SKYLINE | \$45

grilled hanger steak with chimichurri rub  
sunny side up eggs, rosemary breakfast potatoes

## FARM FRESH | \$40

three-egg frittata, roasted peppers, zucchini, mushrooms,  
mozzarella cheese, basil  
add chicken sausage, bacon, or ham +3

## EGGS BENEDICT | \$40

soft poached eggs, midwest seared pork belly,  
toasted English muffin, fresh herb hollandaise  
lemon dressed arugula *substitute with smoked salmon +4*

## HUEVOS RANCHEROS | \$39

refried black beans, guacamole, salsa roja, sour cream, roasted  
tomatoes, queso fresco, cilantro  
add chicken sausage, bacon, or beyond chorizo +3

## PLANT-BASED SKILLET | \$38

club made beyond vegan chorizo, crispy hash browns, onion, tomatoes,  
spinach, peppers, mushrooms


## BUDDHA BOWL | \$37

sunny side up eggs, sweet potato hash  
grilled seasonal market vegetables

## AMERICAN | \$36

scrambled eggs with cheddar cheese crispy hash browns  
choice of applewood smoked bacon, chicken breakfast sausage  
or pork sausage



 gluten free  dairy free  vegetarian  vegan  contains nuts

\*\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance\*\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

# BUFFET BREAKFAST

25 guest minimum, \$100 additional fee for buffets under 25 guests

All selections include fresh squeezed orange juice



\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance



## MIDWEST | \$49

**Biscuit Bar** fresh baked classic buttermilk, fruit preserves, honey butters, choice of chicken or pork sausage gravy


*\*\*gluten free biscuits available upon request*

**Diced Fruits** melons, pineapple, berries, seasonal selections   



**Scrambled Eggs** cheddar cheese, fresh herbs  

**Breakfast Meat** applewood smoked bacon & sage pork sausage *\*\*vegan & chicken options available upon request*  



**Rosemary Breakfast Potatoes** 

**Silver Dollar Pancakes** maple syrup, powdered sugar, whipped cream 

## SIGNATURE BREAKFAST | \$47

**Smoothie Shooters** banana, blueberry, greek yogurt, oat milk  

**Smoked Brisket Hash** roasted sweet potato, bell peppers, roasted garlic, bbq sauce, sunny side up eggs 


**Vegetable Skillet** crispy hash browns, mushroom, sauteed spinach, scrambled eggs, goat cheese  

**Chilaquiles** roasted chicken, onion, tortilla chips, salsa verde, queso fresco, cilantro




**Baked Tofu Casserole** turmeric chickpeas, spinach, zucchini, tater tots  

## QUICKSTART | \$40

\*minimum buffet fee does not apply

**Morning Pastries** croissants, fruit breads, danish, butter, honey & fruit preserves 

*\*\*gluten free selections available upon request*

**Diced Fruits** melons, pineapple, berries, seasonal selections   

**Scrambled Eggs**  

**Breakfast Meat** applewood smoked bacon & pork sausage *\*\*vegan & chicken options available upon request*  

**Club Potatoes** bell peppers & onions   

## SANDWICH BUNDLE | \$38

\*minimum buffet fee does not apply

**Whole Fruit** apples, oranges, bananas


**Croissant** cured pit ham, fried egg, american cheese

**Veggie Wrap** baby spinach, tomato, artichoke, creamy non-dairy garlic aioli  

**B.E.C.** applewood smoked bacon, fried eggs, cheddar cheese, bagel



## CONTINENTAL | \$38



\*minimum buffet fee does not apply

**Morning Pastries** croissants, fruit breads, danish, butter, honey, fruit preserves 

*\*\*gluten free selections available upon request*

**Diced Fruits** melons, pineapple, berries, seasonal selections

**Individual Greek Yogurts** fruit infused  

**Granola** assorted nuts, dried cranberries, dried blueberries, chia seeds, flax seeds  

**Fresh Baked Scones** daily assortment

 gluten free  dairy free  vegetarian  vegan  contains nuts

# BREAKFAST ENHANCEMENTS

## Available as add-ons to buffets or plated options

\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance

## EGGS & TOAST

25 guest minimum, all prices listed per guest

### Chef's Benedict | \$13

toasted English muffin, prosciutto, soft poached eggs, basil hollandaise

### Avocado Toast | \$14

smashed avocado, everything bagel seasoning, heirloom cherry tomatoes, micro greens, lemon vinaigrette, multigrain

### Brioche French Toast | \$8

cinnamon sugar, fruit compote, powdered sugar, maple syrup

### Omelet Station | \$23

attendant required | \$150 per attendant for 90 mins  
one attendant per 50 guests  
cheddar cheese, onions, mushrooms, tomatoes, spinach, bacon, ham, chicken sausage

## BREAKFAST SANDWICHES

all prices listed per sandwich

### Croissant | \$11

cured pit ham, fried egg, american cheese

### Veggie Wrap | \$13

baby spinach, tomato, artichoke, creamy non-dairy garlic aioli

### B.E.C. | \$12

applewood smoked bacon, fried eggs, cheddar cheese, bagel

### English Muffin | \$11

pork sausage, fried egg, cheddar cheese

## A LA CARTE

No minimum required, pricing as listed

### Do-Rite Donuts

assorted half dozen \$26 | full dozen \$50  
gluten free half dozen \$40 | full dozen \$75  
vegan half dozen \$20 | full dozen \$45

### Morning Pastries | \$47 per dozen

croissants, assorted danish, coffee cakes, butter, honey, fruit preserves  
\*\* gluten free selections available upon request

### Stuffed Croissants | \$9 each

choice of spinach & feta, ham & cheese, egg & cheese

### Diced Fruits | \$13 per guest

melons, pineapple, berries, seasonal selections

### Selection of Granola & Energy Bars | \$6 each

### Overnight Oat Parfait | \$12 each

honey, greek yogurt, granola, fruit compote

### Individual Greek Yogurts | \$6 each

fruit infused

### Whole Fresh Fruit | \$6 each

apples, bananas, oranges

### Hard Boiled Eggs | \$5 each

### Scrambled Egg Whites | \$6 per guest

### Breakfast Meat | \$9 per guest

choice of: applewood smoked bacon, pork sausage, chicken sausage, vegan sausage

### Bagel Assortment | \$36 per dozen


plain cream cheese, basil tomato cream cheese, bacon cheddar cream cheese, butter, fruit preserves

### Smoked Salmon | \$18 per guest

assorted bagels, herb cream cheese, capers, red onion, cucumber

### Steel Cut Oatmeal | \$10 per guest

raisins, brown sugar, almonds, cranberries, 2% milk

 gluten free  dairy free  vegetarian  vegan  contains nuts

# BRUNCH

25 guest minimum, \$150 additional fee for buffets under 25 guests  
All selections include fresh squeezed orange juice

\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance

## LET'S BRUNCH | \$61

### COLD SELECTIONS

#### Morning Pastries 🍷

croissants, assorted danish, coffee cakes, butter, honey, fruit preserves

\*\* gluten free selections available upon request

#### Local Donuts

glazed, filled, sprinkled, sugared

#### Diced Fruits 🌱🥚🥛

melons, pineapple, berries, seasonal selections

#### Assortment of Bagels & Cream Cheese

smoked salmon, red onion, capers, tomato, hard-boiled egg

#### BYO Yogurt Parfait 🍷

greek yogurt, granola, honey, fruit compote

### HOT SELECTIONS

#### Brioche French Toast 🍷

banana, cinnamon sugar, maple syrup, chocolate syrup

#### Chef's Benedict

toasted English muffin, prosciutto, soft poached eggs, basil hollandaise

#### Scrambled Eggs 🌱🍷

cheddar cheese

#### Salmon Cake

fried eggs, sauteed spinach, diablo hollandaise

#### Grilled Vegetables 🌱🥚🥛

seasonal farmer's market selection

#### Club Potatoes 🌱🥚🥛

bell peppers, onions

#### Pork Belly & Chicken Sausage

\*\* vegan sausage available upon request

### BRUNCH ENHANCEMENTS

Marinated Steak chimichurri | \$25 🌱🥚🥛

Quiche leeks, swiss cheese | \$18 🍷

Fried Chicken & Waffles hot honey, maple syrup | \$15

## BAR SERVICE

Bartender required | \$120

### Mimosa Bar Package | \$18 per person

fresh squeezed orange juice, peach puree, pomegranate juice, strawberry puree, house bubbles (2 hours)

\$13++ per drink

### Bloody Mary Bar Package | \$22 per person

house made classic, bold & spicy mix, verde dirty mary, olives, celery, giardiniera skewers, salami sticks, house vodka, tequila, gin (2 hours)

\$15++ per drink

### Combination Bar Package | \$32 per person

house made classic Bloody Mary's and Mimosas (2 hours)



🌱 gluten free   🥚 dairy free   🍷 vegetarian   🌱 vegan   🥜 contains nuts

# BEVERAGES

---

## BOTTLED BEVERAGES

### Bottled Water | \$6

#### Saratoga Still Water

Large | \$13  
Small | \$9

#### Saratoga Sparkling Water

Large | \$13  
Small | \$9

### San Pellegrino Sparkling Mineral Juice | \$7

### La Croix Flavored Sparkling Water | \$6

### Red Bull | \$8

regular, sugar free, special editions

### Coconut Water | \$10

### Sodas | \$6

Pepsi, Diet Pepsi, Starry, Ginger Ale

### Kombucha | \$10

### Cold Pressed Juices | \$16

### Harney & Sons Organic Bottled Iced Teas | \$8

### illy Cold Brew Cans | \$6

### La Colombe Cold Brew & Draft Latte Cans | \$8

## BEVERAGE STATION

### illy Coffee | \$90 per gallon

regular, decaf  
whole, skim, oat milk

### Richi Organic Sachet Teas | \$60 per gallon

black, green, white, herbal, honey, lemon

### Fresh Brewed Richi Iced Tea | \$65 per gallon

black tea, lemon, simple syrup

### illy Cold Brew Station | \$220 per bib (serves 18)

regular cold brew, nitro cold brew  
whole, skim, oat milk  
vanilla, sugar free vanilla, caramel, seasonal syrups

### Fruit Juice Carafes | \$42 each

choice of: orange, cranberry, grapefruit, apple

### Infused Water Station | \$25 per gallon

choice of lemon-lime, cucumber-mint, strawberry-basil

### Beverage station

Half day | \$40 per person

Full Day | \$70 per person

includes coffee, tea, infused water, sodas



# PLATED LUNCH

All selections include artisan rolls & butter, fresh baked cookie & brownie platters, coffee & tea

Entrée selection on-site available for an additional \$12 per guest (under 100 guests)



\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance

## WACKER DRIVE I \$62

soup or salad, choice of two entrees

additional entrée available for \$5++ per person

### SOUP (select one)


**Creamy Tomato** basil oil, oven dried cherry tomatoes  

**French Onion** gruyere crostini

**Creamy Potato Chowder** smoked bacon

**Lobster Bisque** herb crumb, chive oil, creme fraiche | \$9 per guest

### SALADS (select one)

**Citrus Arugula** shaved fennel, mandarin orange, shallot citronette   



**Mixed Greens** cucumber, carrot, radish, champagne vinaigrette   

**Pear & Brussels** poached pear, shaved brussels sprouts, feta, red wine vinaigrette  

**Romaine** garlic croutons, parmigiana reggiano, caesar dressing 




## MAIN FEATURE ENTREES

**Steak Frites** truffle-parmesan fries, truffle aioli 

**Seared Chicken** roasted fingerling potatoes, broccolini, lemon jus  

**Grilled Chicken Piccata** buttered linguine, sauteed spinach, lemon caper sauce



**Salmon Puttanesca** olives, tomatoes, chili flake, orecchiette pasta

**Roasted Cauliflower Steak** beet puree, grilled asparagus, chimichurri   


**Spaghetti & Meatballs** house marinara, parmesan cheese

**Cheese Tortellini** peppercorn cream, parmesan 

## UPGRADED ENTREES

**Halibut Provencal** olives, potatoes, lemon | \$10  

**Center Cut Filet** creamy garlic potato puree, charred broccolini, demi glace | \$12 

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

# PLATED LUNCH (CONTINUED)

---

## LAKE SHORE DRIVE I \$45

choice of two entree salads or sandwiches

### ENTREES

#### SANDWICHES

served with club chips- gluten free bread available upon request


**Turkey Club** applewood smoked bacon, ham, cheddar, lettuce, tomato, onion, garlic aioli, toasted sourdough

**Grilled Chicken Salad** celery, apple cider mayo, lettuce, tomato, onion, wheat bread

**Italian Sub** salami, soppressata, pepperoni, provolone, shredded lettuce, tomato, italian vinaigrette, ciabatta

**Shrimp Caesar Wrap** chopped romaine, parmesan cheese, house caesar dressing


**Club Burger** angus patty, cheddar, lettuce, tomato, onion, brioche bun

**Beyond Burger** lettuce, tomato, onion, wheat bun  


#### SALADS


**Grilled Caesar** grilled baby romaine, garlic chips, white anchovies, sourdough crumble, parmigiana reggiano, house dressing,



choice of steak, salmon or chicken

**Cobb** baby spinach, hard boiled egg, bacon, pickled onion, ama blue cheese crumbles, tomatoes, avocado, red wine vinaigrette 

choice of salmon or chicken

**Salmon Quinoa Bowl** sweet potato, carrots, cauliflower, za'atar cucumber yogurt dressing 

**Grilled Chicken Tabouleh** baby arugula, cucumber, tomato, feta cheese, lemon vinaigrette 


**Falafel Salad** cucumber, heirloom cherry tomato, radish, roasted peppers, kalamata olives, lemon tahini dressing  

## PLATED LUNCH UPGRADES



**Steakhouse Chop** grilled hanger steak, romaine, cherry tomato, crispy shallots, horseradish blue cheese dressing | \$6

**Chilled Lobster Salad** butterhead lettuce, avocado, cucumber, tomato, louie dressing | \$10

## DESSERT | \$6

**Flourless Chocolate Mousse Cake** chocolate sauce, whipped cream 

**New York Style Cheesecake** raspberry puree, whipped cream


**Almond Macarons** assorted flavors  

# BUFFET LUNCH




25 guest minimum, \$125 additional fee for buffets under 25 guests




\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance



## EXECUTIVE | \$78


**Assorted Rolls** whipped butter 


**Mixed Greens** cucumber, carrot, radish, champagne vinaigrette   



**French Lentil Salad** roasted beets, green beans, red endive, frisee, dijon vinaigrette   



**Braised Heirloom Carrots** honey, coriander, fenugreek   

**Whipped Potatoes** roasted garlic, chive  

**Beef Tenderloin** cracked pepper crust, horseradish cream, black garlic red wine demi 

**Faroe Island Salmon** garlic herb butter 



**Gnocchi** roasted mushrooms, kale, toasted pine nuts, parmesan  

**Petit Fours** chocolate & vanilla  

## EXECUTIVE ENHANCEMENTS



**Shrimp Cocktail** fresh horseradish sauce, lemon | \$12  

**Lobster Bisque** creme fraiche, chive oil | \$9




**Opera Torte** almond sponge cake, coffee buttercream, chocolate ganache | \$8  

## MEDITERRANEAN | \$65

**Greek Salad** romaine, feta, cucumber, kalamata olives, tomato, red wine vinaigrette  

**Hummus + Pita**  

**Roasted Potato Wedges**   

**Broccolini** garlic oil, pepper flake   

**Chicken Vesuvio** airline chicken, lemon butter, peas 



**Shrimp Scampi** linguine, lemon garlic sauce


**Falafel** cumin, chickpeas, tzatiki, fresh herbs   

**Baklava** honey, walnuts, phyllo  

## MEDITERRANEAN ENHANCEMENTS

**Grilled Striped Bass** eggplant caponata | \$15 

**Chilled Shrimp** grilled, garlic wine marinated, extra virgin olive oil, fresh herbs | \$7  

**Chicken Soup** orzo, lemon, oregano | \$6 

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

312.876.3200 | themetropolitanchicago.com

# BUFFET LUNCH (CONTINUED)

## POWER LUNCH | \$60 (select 3)

**Kale Caesar** crispy chickpeas, hemp hearts, sunflower seeds, charred broccolini 🌱🌱🌱🌱🌱🌱

**Hoisin Glazed Short Rib** soft boiled egg, pickled carrots, grilled bok choy, jasmine rice 🌱🌱

**Jerk Chicken** pineapple black bean salsa, coconut rice, crispy plantains 🌱🌱🌱

**Mediterranean Bowl** poached whitefish, feta, farro, oven roasted tomatoes, broken olive vinaigrette 🌱🌱

**Shoyu Roasted Tofu** sticky rice, shiitake mushroom, chili crunch, sesame 🌱🌱🌱

**Vegan Carrot Raisin Walnut Bread** 🌱🌱🌱

## POWER LUNCH ENHANCEMENTS

**Grilled Stuffed Avocados** crab salad | \$9 🌱🌱

**Zucchini Olive Oil Cake** lemon curd, freeze dried raspberries | \$7 🌱🌱🌱🌱

**Kung Pao Cauliflower** roasted peanuts, scallion, sesame | \$7 🌱🌱🌱

## EAST MEETS WEST | \$56

**Fried Vegetable Egg Rolls** chinese hot mustard, soy sauce 🌱🌱

**Fried Rice** edamame, carrots, egg 🌱🌱

**Lo Mein** tofu, sesame, scallion 🌱🌱🌱

**Vegetable Stir-Fry** broccoli, straw mushrooms, sugar snap peas, red bell peppers 🌱🌱🌱

**Beef Bulgogi** gochujang hot pepper paste marinated steak, kimchi, green onions 🌱

**Sweet & Sticky Crispy Chicken** sweet chili, ginger, sesame 🌱

**Assorted Mini Fruit Tarts**

## EAST MEETS WEST ENHANCEMENTS

**Pork Candy** sesame glazed pork belly, pickled carrots, chile crunch, mini steamed buns | \$8

**Shrimp Shaomai** ginger soy, scallions | \$7 🌱

**Spicy Vegetable Pakora** spiced yogurt dip | \$6 🌱🌱

## LATIN INSPIRATIONS | \$57

**Pozole Verde** shredded cabbage, hominy, tomatillos, cilantro 🌱🌱🌱

**Guacamole** pico de gallo, fresh tortilla chips 🌱🌱🌱

**Lime Rice** cilantro 🌱🌱🌱

**Elotes** roasted sweet corn, tajin, mayo, queso fresco 🌱🌱

**Taco Bar** chicken asada, crispy tofu al pastor, red onions, crema, queso fresco, house pickled jalapenos, salsa verde, salsa roja, corn & flour tortillas

**Churros** cinnamon sugar dusted, mexican hot chocolate dip, caramelo 🌱

## LATIN INSPIRATIONS ENHANCEMENTS

**Mexican Cocktail de Camarones** shrimp, red onion, tomato, cucumber, cilantro | \$9 🌱🌱

**Quesadillas** choice of chicken, beef or poblano & cheese | \$8

**Tres Leche Cake** whipped cream | \$7 🌱

🌱 gluten free   🌱 dairy free   🌱 vegetarian   🌱 vegan   🌱 contains nuts

# BUFFET LUNCH (CONTINUED)

---

## PICNIC IN THE SKY | \$45

make it a boxed lunch | \$5

### Sandwiches (select up to three)

*includes chips and chocolate chip cookies*

*GF bread available upon request*

**Turkey Club** applewood smoked bacon, ham, cheddar, lettuce, tomato, onion, garlic aioli, toasted sourdough

**Shrimp Caesar Wrap** romaine, parmesan

**Pastrami Reuben** manny's deli pastrami, sauerkraut, 1000 island, swiss cheese, toasted sourdough




**Roast Beef** horseradish aioli, arugula, cheddar, brioche bun




**Pesto Chicken** fresh mozzarella, tomato, arugula, baguette 


**Italiano** focaccia bread, provolone cheese, roasted portobello mushroom, red pepper, caramelized onions, pesto aioli 




### Sides (select one)


*additional selections \$5 each*

**Chopped Slaw** cabbage, carrot, red onion   

**Fruit Salad** melons, berries, pineapple   

**Pasta Salad** olives, tomato, feta, cucumber, red onion, red wine vinaigrette 



**Potato Salad** yukon golds, celery, hard boiled egg, chive   

**Broccoli Salad** bacon, cheddar, dried cranberries, sunflower seeds, creamy apple cider vinaigrette 


## PICNIC IN THE SKY ENHANCEMENTS

**Seasonal Soup** chef's selection | \$4

**Deconstructed Wedge Salad** tomato, bacon, blue cheese crumbles, chive, blue cheese dressing | \$5 

**7 Layer Bar** chocolate, butterscotch, walnut, toasted coconut | \$4  

## CHEF'S TABLE | \$45

**Salad Bar** mixed greens, chopped romaine, carrots, cucumber, tomato, croutons, feta cheese, olives, ranch, balsamic vinaigrette 

**Seasonal Soup**

**Chef's Selection Composed Salad**

**Chef's Selection of Two Hot Entrees**

**Chef's Selection of Sweets**

## CHEF'S TABLE ENHANCEMENTS

**Chef's Selection beef entrée** | \$12

**Chef's Daily Sandwich** | \$6


# BREAK TIME

## SNACK ATTACK | \$12

Kettle Chips


Organic Cheese Sticks

Whole Fruit

Edamame Hummus Cups carrot & celery sticks   

## PROTEIN POWER | \$18




Peanut Butter Protein Shake cocoa, banana, almond milk, protein powder    

Turkey Roll Ups cheddar cheese, pickle spears, dijon & mayo dips 

Pistachios in shell, assorted flavors




Hard Boiled Eggs salt, pepper, hot sauce   

## ULTIMATE CHIP & DIP | \$15

Salty Club kettle chips, tortilla chips   

Fresh cucumbers, celery, sweet peppers, carrots   

Creamy caramelized onion dip    chickpea hummus   

Spicy fire roasted corn guacamole   

## PENNY CANDY NOSTALGIA | \$14

Candy Bins tootsie rolls, smarties, lemons, mary janes

Fresh Popped Popcorn

Specialty Sodas

## TRAIL MIX BAR | \$20

Salted Mixed Nuts

Yogurt Covered Pretzels

M&M's regular, peanut

Dried Fruits

## GARRETT POPCORN

flavors subject to availability, tins require 7 day advanced notice

\*\*available in quantities of 12\*\*

Individual Bags | \$9 each

Mini Tins *signature flavors only* | \$14 each

Petite Tins *signature flavors only* | \$20 each

### Signature Flavors

Garrett Mix cheddar & caramel

Buttery

CaramelCrisp

CheeseCorn

### Specialty Flavors

Almond CaramelCrisp

Cashew CaramelCrisp

Pecan CaramelCrisp

Macadamia CaramelCrisp

## A LA CARTE

Soft Pretzels | \$7 each

warm cheese sauce, grain mustard

Selection of Granola & Energy Bars | \$6 each

Assorted Candy Bars | \$5 each

Whole Fresh Fruit | \$6 each

apples, bananas, oranges

Fresh Baked Cookies | \$43 per dozen

Kettle Chips | \$4 each

Brownies | \$49 per dozen

Jerky | \$7 each

Vegan Jerky | \$7 each

Terra Chips | \$4 each

# MEETING PACKAGE

## EXECUTIVE ALL DAY MEETING PACKAGE | \$160

Carefully curated displays for events of 25 guests or less | +\$10 per person for groups over 25

\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance

### ALL DAY BEVERAGE STATION



**La Croix** assorted flavored sparkling water

**Saratoga Water** still, sparkling

**Fresh Brewed Coffee & Tea** illy regular & decaf coffees, rishi teas


**Sodas** pepsi, diet pepsi, starry, ginger ale

### HEALTHY START BREAKFAST



**Avocado Toast** everything bagel seasoning, heirloom cherry tomato, micro greens, lemon vinaigrette, multigrain  



**Smoked Salmon Bagel** herb cream cheese, capers, red onion, cucumber


**Egg Bites** asparagus, roasted peppers, cheddar, mozzarella  

**Overnight Oat Parfait** honey, greek yogurt, granola, fruit compote 




### MORNING BREAK

**Hummus** za'atar spiced pita  

**Vegetable Crudite** basil ranch dip  

**Granola** fresh fruit, greek yogurt, honey 

**Meat & Cheese** sliced pepperoni, calabrese salami, mild cheddar, crackers





**Hard Boiled Eggs** dressed baby spinach   

### PICNIC LUNCH

**Spinach Caesar** crispy chickpeas, hemp hearts, sunflower seeds, roasted broccoli  

**Roast Beef** horseradish aioli, roasted red peppers, provolone, brioche bun

**Pesto Chicken** fresh mozzarella, tomato, arugula, baguette 

**Italiano** roasted portobello mushrooms, red pepper, caramelized onion, pesto aioli, focaccia    

**Club Chips**

**Vegan Carrot Raisin Walnut Bread**   

### AFTERNOON BREAK

**Garrett Popcorn** chicago mix

**Almond Butter** pretzel sticks, apple wedges  

**Mixed Nuts** 

### INCLUDES AV (choice of)

65' Smart TV

8x8 Screen & LCD Projector

\*AV subject to 22% service charge, based on availability

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

312.876.3200 | themetropolitanchicago.com

# RECEPTION

**Priced per piece**



**Minimum of 15 pieces each**


## HOT HORS D'OEUVRES


**Filet Sliders** crispy onions, arugula, horseradish crème | \$12


**Mini Lump Crab Cakes** roasted garlic aioli | \$10

**Mini Lobster Roll** loui's aioli, celery, onion, new england bun | \$11

**Korean Steak Skewers** bulgogi marinade, sesame seed, green onions | \$9  

**Pork Candy** garlic-honey glazed pork belly, green onions, chile crunch, mini steamed buns | \$9 


**Butter Pecan Shrimp** white barbeque sauce | \$8 

**Bacon Wrapped Dates** 'nduja stuffed | \$8  

**Empanada** slow braised beef, potatoes, mazanilla olives, tomato, poblano peppers, chimichurri | \$8

**Nashville Hot Bites** chicken, cilantro avocado ranch | \$7

**Harissa Chicken Skewers** spiced yogurt dip | \$7 

**Chicken Lemongrass Potstickers** ginger soy | \$7 

**Charred Brussels Sprouts Skewers** aged balsamic | \$7    


**Spicy Vegetable Pakora** cauliflower, potato, spinach | \$7  



**Beef Sliders** cheddar cheese, black garlic secret sauce, brioche buns | \$7



**Crispy Cauliflower** thai sweet chili sauce, gochujang ranch | \$6 



## COLD HORS D'OEUVRES

**Caviar Tartlets** creme fraiche, micro herbs | \$10

**Steak Tartare** Club chip, mustard aioli, caper berry, parsley | \$10 


**Peruvian Ceviche** red onion, chilis, lime | \$10  



**Deviled Eggs** smoked salmon, trout roe, radish | \$8  



**Jumbo Shrimp** fresh horseradish cocktail sauce | \$9  

**Country Pate** house giardiniera, dijon, crostini | \$8



**Gougère** smoked salmon mousse, lemon, chive | \$7

**Beet Bruschetta** whipped goat cheese, multigrain toast | \$7 

**Chickpea Hummus** cucumber, za'atar spiced pita | \$7  

**Wild Mushroom Crostini** white bean spread, truffle oil, micro herb | \$7  

**Marinated Ciliegine Mozzarella** basil, heirloom tomato, balsamic glaze | \$7  

**Stuffed Pepadew** goat cheese, artichoke, parsley | \$8  

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

312.876.3200 | themetropolitanchicago.com

# RECEPTION STATIONS

Minimum of 25 guests, \$100 additional fee for groups under 25 guests

## SUSHI DISPLAY BY SUSHI SAN

Requires 72 hour notice

**Maki San** mixed platter of spicy tuna, salmon & avocado, crunchy avocado, negi hamachi, spicy salmon

60 pieces (serves 6-8) | \$160

100 pieces (serves 12-16) | \$250

150 pieces (serves 18-20) | \$350

**Add to Maki San Platter (10 pieces per order)**

Shrimp Tempura | \$25

Kabayaki Eel | \$25

Bluefin Tuna & Avocado | \$26

Lobster California | \$32

**Veggie San** mixed platter of crunchy avocado maki, truffle shiitake maki, melted tomato nigiri, eggplant nigiri

60 pieces (serves 6-8) | \$80

**Nigiri** mixed platter of akami, salmon, zuke salmon, hamachi

20 pieces (serves 6-8) | \$120

40 pieces (serves 12-16) | \$240

**San-Specialties** (serves 6-8 per order)

Seaweed Salad | \$39

Roasted Edamame | \$39

Miso Soup | \$65

## NEVER TOO OLD FOR MAC-N-CHEESE | \$35 per person

Chef attendant required | \$150 per Chef up to 90 minutes, one Chef per 50 guests

**Pasta** penne, campanelle, cheese tortellini

*\*\* gluten free pasta available upon request*

**Protein** braised short ribs, bacon, chicken, shrimp

*Add Lobster | \$10*

**Accompaniments** spinach, wild mushrooms, tomatoes, broccolini, onions, zucchini

**Cheese** mozzarella, cheddar, parmesan

**Sauces** marinara, bechamel, pesto

## SEAFOOD & CEVICHE BAR | MARKET PRICE

**Seafood** shrimp, crab, oysters on the half, lobster tails

**Ceviche** scallop, fresh fish, vegan hearts of palm

**Accompaniments** tostada, crackers, cabbage slaw, cocktail sauce, horseradish, lemon, lime

## CARBONARA | \$45 per person

Chef attendant required | \$150 per Chef up to 90 minutes

**Whole Wheel Parmigiano Reggiano**

imported bucatini pasta, fresh cracked pepper, prosciutto, mushrooms, garlic, pasteurized egg yolk

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.




312.876.3200 | themetropolitanchicago.com

# RECEPTION STATIONS (CONTINUED)

## NEIGHBORHOODS OF CHICAGO

Minimum of 25 guests

### GREEK TOWN | \$28

**Falafel** tahini sauce   

**Beef & Lamb Gyro** warm pita, lettuce, tomato, red onion, tzatziki

**Baklava** honey, walnuts, phyllo  




### THE LOOP | \$26

**Chicago Dogs** Vienna beef & vegan hot dogs, poppy seed buns, all the classic toppings

**Mini Italian Beefs** shaved roast beef, au jus, hot & sweet giardiniera, provolone

**Chocolate Cake** chocolate frosting

### PILSEN | \$29

**Guacamole** fresh fried tortilla chips, pico de gallo   

**Fajitas** beef, chicken, vegetable, flour tortillas, shredded lettuce, tomato, jalapenos, sour cream

**Mexican Wedding Cookies**

## GRAZING BOARDS

15 guest minimum

### Sliders | \$17 per guest

beef & cheddar, turkey & provolone, vegan beyond burgers

### Charcuterie | \$17 per guest

chef's selection artisan cheeses and cured meats, crostini, crackers, garlic mayo, dijon, giardiniera

### Chicken Wings | \$18 per guest

plain, buffalo, barbecue, chili-garlic, ranch, blue cheese, carrot & celery sticks

### French Fry Board | \$15 per guest

shoestring, sweet potato, tater tots, waffle, ranch, ketchup, truffle aioli, cheese sauce

### Flatbreads | \$17 per guest



pepperoni, margherita, bbq chicken

### Diced Fruits | \$13 per guest



melons, pineapple, berries, seasonal selections

### SOUTH SIDE | \$35

**Smoked Rib Tips** house bbq sauce, sliced white bread



**BBQ Chicken** dark & white meat  

**Fried Fish** tartar sauce, lemon

**Coleslaw** shredded cabbage, carrot, apple cider mayo  

**Fresh Baked Cookies**

### CHINATOWN | \$25

**Lo Mein** chicken, scallions  

**Shaomai** shrimp & vegetable, soy sauce 

**Fried Vegetable Egg Rolls** sweet chili sauce 

**Fortune Cookies**  

# CARVING STATIONS

Chef attendant required | \$140 per Chef up to 90 minutes, 1 Chef per 50 guests



## PEPPER CRUSTED BEEF


**TENDERLOIN | \$685**

**STRIP LOIN | \$550**

*Serves up to 25 guests*

Truffle Demi Glace




Horseradish Cream  

Chimichurri  

Artisan Rolls

## SLOW ROASTED LEG OF LAMB | \$450

*Serves up to 25 guests*



Caramelized Onions   




Tzatziki Sauce 

Brioche Rolls

## PORCHETTA | \$350

*Serves up to 25 guests*

Rosemary Garlic Rubbed Pork Roast  



House Giardiniera   

Roasted Garlic Aioli   

Assorted Rolls

## ROASTED TURKEY BREAST | \$325

*Serves up to 25 guests*

sage cranberry sauce  




turkey jus




assorted rolls

## BROILED FAROE ISLAND SALMON | \$425

*serves up to 25 guests*




lemon caper aioli  



baby arugula   




sliced cucumber   



toasted sourdough

## ENHANCEMENTS price per person

**Seasonal Vegetable Assortment** garlic herb marinade | \$7   

**Pomme Robuchon** buttery whipped yukon golds | \$9  

**Vegan Polenta** roasted tomatoes, marinara | \$7   

**Chef's Mix Mushrooms** oyster, trumpet, beech, herb butter | \$9  

**Mini Sweets** chef's selection | \$12

**House Salad** | \$8

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

# PLATED DINNER




Dinner package includes starter, entree & dessert course, coffee, tea, dinner rolls & butter




Entrée selection on-site available for an additional \$15 per guest (under 100 guests)

\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance

## STARTER COURSE


Select one, soup or salad \*\$8 upgrade for soup AND salad\*



**Citrus Arugula** shaved fennel, mandarin orange, shallot citronette   

**Mixed Greens** cucumber, carrot, radish, champagne vinaigrette   

**Pear & Brussels** poached pear, shaved brussels sprouts, feta, red wine vinaigrette  

**Romaine** garlic croutons, parmigiana reggiano, caesar dressing 

**Baby Beets** goat cheese, spinach, walnuts, apple cider vinaigrette  

**Creamy Tomato** basil oil, oven dried cherry tomatoes  

**French Onion** gruyere crostini


**Potato Chowder** smoked bacon

**Lobster Bisque** herb crumb, chive oil, creme fraiche | \$9


## ENTREE COURSE

Select two (2) Main Features and one (1) Vegetarian/Vegan

**Filet Mignon** black garlic demi, garlic mashed potatoes, charred broccolini | \$98 

**Seared Halibut** carrot basil puree, roasted zucchini | \$87 


**Braised Short Ribs** garlic mashed potatoes, wild mushrooms, red wine demi glace | \$85




**Faroe Island Salmon** roasted apple & cauliflower puree, fennel salad | \$82 

**Milanese Napolitana** breaded chicken breast, marinara, prosciutto, mozzarella, roasted potatoes | \$78


**Chicken Breast** lemon thyme jus, whipped potatoes, asparagus spears, caramelized shallots | \$75 

**Polenta Cake** roasted brussels sprouts, wild mushrooms, crispy leeks, balsamic glaze | \$66 



**Cacio e Pepe** rigatoni pasta, cracked black pepper cream, truffle oil | \$67 

**Cauliflower "Steak"** harissa, beet puree, roasted asparagus, chimichurri | \$64   


## DUO UPGRADES

**Cold Water Lobster Tail** parsley garlic butter | \$28 

**Jumbo Scallops** tarragon bearnaise | \$20 

**Gulf Shrimp** cajun spice | \$15  

## ADDITIONAL COURSE UPGRADE



**Seared Scallops** garlic spinach, creamy risotto, garlic beurre blanc | \$22 



**Bucatini** roasted garlic, truffle mushroom ragu, micro basil | \$18 


**Crab Cakes** breaded lump blue crab, sauteed spinach, saffron aioli | \$20




## DESSERT COURSE





Select one

**Flourless Chocolate Mousse Cake** chocolate sauce, whipped cream  

**Carrot Cake** caramel sauce, whipped cream  

**New York Style Cheesecake** raspberry sauce, whipped cream 

**Tiramisu** espresso dipped lady fingers, mascarpone, cocoa   

**Mango Lime Tart** coconut sorbet, raspberry, almond crust    

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

312.876.3200 | themetropolitanchicago.com

# BUFFET DINNER




25 guest minimum | \$150 additional fee for groups under 25 guests

Coffee & tea included

\*substitutions for allergies and dietary restrictions will be accommodated when communicated in advance

## WILLIS TOWER EXECUTIVE | \$110



**Assorted Rolls** whipped butter



**Baby Greens** cucumber, cherry tomato, radish, champagne vinaigrette   

**Mini Crab Cakes** smoked pepper aioli, arugula, roasted corn relish

**Roasted Fingerling Potatoes** herb butter  

**Charred Heirloom Carrots** pesto, goat cheese, spiced hazelnuts   

**Vegan Polenta** mushroom ragu   


**Seared Chicken** lemon thyme jus  



**Beef Tenderloin** red wine reduction, crispy shallots, wild mushrooms



**Mini Sweets** macarons, petit fours, lemon tarts, chocolate truffles

## MET CLUB FAVORITES | \$95



**Assorted Rolls** whipped butter

**Romaine** garlic croutons, parmigiano reggiano, caesar dressing 

**Baby Beets** goat cheese, spinach, walnuts, apple cider vinaigrette  

**Whipped Potatoes** roasted garlic butter  

**Polenta** roasted brussels sprouts, wild mushrooms, crispy leeks, balsamic glaze   

**Salmon Puttanesca** olives, tomatoes, chili flake  

**Roasted Strip Loin** cracked pepper crust, horseradish cream, black garlic red wine demi

**Assorted Mini Cheesecake Bites**

 gluten free  dairy free  vegetarian  vegan  contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©Invited. All rights reserved.

312.876.3200 | themetropolitanchicago.com

# BAR

## LEVEL I

### Wines

Mionetto Prosecco  
Coppola Diamond Rosé  
Coppola Diamond Sauvignon Blanc  
Francis Coppola Pinot Noir

### Spirits

Conciere Vodka  
Espolon Tequila  
Conciere Gin  
Evan Williams Bourbon  
Conciere Rum  
Conciere Scotch  
Martini & Rossi Sweet & Dry Vermouth

## BAR PACKAGE

1 Hour | \$30  
2 Hours | \$42  
3 Hours | \$48  
4 Hours | \$54  
Consumption | \$13 per drink

## LEVEL II

### Wines

Chandon Sparkling Rosé  
Moët Brut Imperial Champagne  
Source of Joy Rosé  
Brancott Sauvignon Blanc  
King Estate Oregon Pinot Noir

### Spirits

Deep Eddy Vodka  
Tito's Vodka  
Maestro Dobel Tequila  
Beefeater Gin  
Bacardi Superior Rum  
Maker's Mark Bourbon  
Dewar's White Label Scotch  
Aperol  
Campari  
Kahlua  
Amaretto  
Martini & Rossi Sweet & Dry Vermouth  
Hennessy VS

## BAR PACKAGE

1 Hour | \$36  
2 Hours | \$48  
3 Hours | \$57  
4 Hours | \$62  
Consumption | \$15 per drink

## LEVEL III

### Wines

Faire La Fête Sparkling Rosé  
Veuve Clicquot Champagne  
Domaine Leos IGP Rosé  
Twomey Sauvignon Blanc  
My Favorite Neighbor Cabernet Sauvignon

### Spirits

Belvedere Vodka  
Tito's Vodka  
Cincoro Blanco Tequila  
Bombay Sapphire Gin  
Woodford Reserve Bourbon  
Appleton Estate Rum  
Whistle Pig American Whiskey  
The Macallan 12 yr Scotch  
Aperol  
Campari  
Kahlua  
Amaretto  
Grand Marnier  
Remy VSOP  
Martini & Rossi Sweet & Dry Vermouth

## BAR PACKAGE

1 Hour | \$40  
2 Hours | \$52  
3 Hours | \$62  
4 Hours | \$70  
Consumption | \$17 per drink

## INCLUDED WITH EACH LEVEL

Miller Lite, Coors Light, Blue Moon | \$8 each  
Corona Premier, Founder's All Day IPA, Sam Adam's Boston Lager,  
High Noon Seltzers, Twisted Teas | \$9 each  
**Zero-Proof**  
Peroni 0.0, FRE Alcohol Removed Sparkling Brut  
FRE Alcohol Removed Chardonnay, Stella Rosa Non-Alcoholic Red | \$9 each

# WINE LIST

---

## BUBBLES

Champagne, Veuve Clicquot, Yellow Label Brut NV (France) | \$135  
Champagne, Nicolas Feuillatte Brut NV (France) | \$165  
Champagne, Taittinger, Brut La Francaise NV (France) | \$145  
Champagne, Moët, Brut Imperial NV (France) | \$195  
Sparkling, MUMM, Napa Brut Prestige NV (Napa County, CA) | \$110  
Sparkling, Domaine Ste. Michelle Brut NV (Columbia Valley, WA) | \$60  
Prosecco, Mionetto Avantgarde Collection Brut, NV (Veneto, Italy) | \$58  
Sparkling Rosé, MUMM NV (Napa, CA) | \$105  
Sparkling Rosé, Chandon, NV (Napa, California) | \$75  
Sparkling Rosé, Faire La Fête, (California) | \$90

## LIGHTER WHITES

Pinot Grigio, Bertani Velante 2022 (Friuli Venezia Giulia, Italy) | \$65  
Pinot Grigio, Three Thieves (California) | \$35  
Sauvignon Blanc, La Crema 2022 (Sonoma County, CA) | \$80  
Sauvignon Blanc, Twomey 2022 (California) | \$115  
Sauvignon Blanc, Francis Ford Coppola Diamond Collection, 2022 (California) | \$45  
Sauvignon Blanc, Brancott Estate 202 (Marlborough, NZ) | \$60

## FULLER WHITES

Chardonnay, Patz & Hall 2019 (Sonoma County, CA) | \$135  
Chardonnay, Migration by Duckhorn, 2021 (Sonoma Coast, CA) | \$110  
Chardonnay, Mer Soleil Reserve, 2022 (Monterey, CA) | \$75  
Chardonnay, Ferrari Carano Reserve, 2021 (California) | \$120  
Chardonnay, J Lohr, Arroyo Vista, 2021 (Monterey, California) | \$74  
Chardonnay, Chalk Hill, 2021 (Russian River Valley, CA) | \$62  
Chardonnay, The Wines of Francis Coppola, 2022 (California) | \$45  
Chardonnay, Three Thieves (California) | \$35

## ROSÉS

Still Rosé, Whispering Angel, 2022 (Côtes de Provence, France) | \$68  
Still Rosé, Francis Ford Coppola Diamond Collection, 2022 (California) | \$45  
Still Rosé, Domaine Leos Rose, Cuvee Augustana, 2022 (Vin de Pays, France) | \$60  
Still Rosé, Gerard Bertrand Source of Joy, 2021 (Languedoc-Roussillon, France) | \$58

## LIGHTER REDS

Pinot Noir, Siduri, 2022 (Santa Barbara, CA) | \$160  
Pinot Noir, Louis Latour, 2021 (Burgundy, France) | \$120  
Pinot Noir, Belle Glos Clark & Telephone 2022 (Santa Maria Valley, CA) | \$88  
Pinot Noir, Imagery 2022 (California) | \$55  
Pinot Noir, King Estate, 2022 (Oregon) | \$80  
Pinot Noir, The Wines of Francis Coppola, 2022 (California) | \$45  
Pinot Noir, Three Thieves (California) | \$35  
Barbera D'Alba, Pio Cesare, 2021 (Piedmont, Italy) | \$90  
Super Tuscan, Banfi Castello Magna Cum Laude, 2020 (Toscana, Italy) | \$130

## FULLER REDS

Cabernet Sauvignon, Justin 2020 (Paso Robles, CA) | \$85  
Cabernet Sauvignon, Austin Hope 2021, 1L, (Paso Robles, California) | \$130  
Cabernet Sauvignon, DAOU Reserve, 2021 (Paso Robles, California) | \$110  
Cabernet Sauvignon, My Favorite Neighbor, 2021 (Paso Robles, California) | \$200  
Cabernet Sauvignon, Three Thieves (California) | \$35

*Vintages and wine subject to availability. A more comprehensive selection is available upon request.*

# EVENT GUIDELINES & POLICIES

---

## ENTRY & SECURITY TO WILLIS TOWER

- Provide your Event Sales Director with a list of attendees 24 hours prior to the event to expedite entry, your Event Director is only able to accept this document in an editable Excel spreadsheet.
- All guests will need to produce a valid, government issued photo ID upon entry.

## MENU

- All food & beverage selections are due ten (10) days prior to your event date.
- No outside food or beverage is allowed at The Metropolitan.

## GUARANTEE

- Your final guest count guarantee is due to the Private Event Department ten (10) days prior to your event date.
- If more than the guaranteed number attend, you will be charged for the actual number of guests plus a \$10 per person late increase fee.
- If no guarantee is received, you will be charged according to the original estimate stated on the BEO/contract.

## TAX & SERVICE CHARGE

- All food & beverages are subject to standard service charge (22%) & current sales tax (11.75%).

## VENDOR PROCEDURES

- We are happy to assist in making arrangements for flowers, entertainment & other amenities to enhance your event. A Preferred Vendor List can be provided.
- If you decide to secure the services of your own purveyors, we are happy to assist them with loading dock scheduling.
- Please provide a final vendor list with contact information to your Private Event Director no later than one week prior to your event date, so load-in can be coordinated.
- A wide array of AV equipment & services are available at additional charges. Contact your Private Event Director for a list of services.
- All bands are subject to a \$125 electrical fee/power drop.

## EVENT TIMING

- Start & end times are to be listed on the event agreement. All events must end by midnight.

## HOTELS

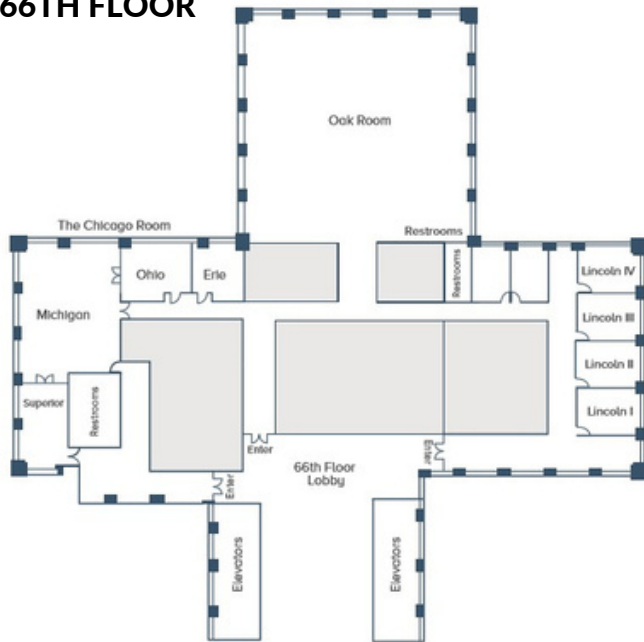
- The Metropolitan has great partnerships with local hotels. Should you need guestrooms, we can provide you with a list of hotel options.

## COURTESY HOLD CONTRACT & DEPOSIT

- It will be our pleasure to place a courtesy hold on your event date with a first right of refusal. During this time you will receive an event proposal & contract for your review & signature.
- An initial deposit will be required with the signed contract in the form of a check or credit card to secure your date. Once The Metropolitan receives the signed contract & deposit and your deposit has been cleared, your event date will be confirmed & a countersigned contract & deposit receipt will be forwarded to you.

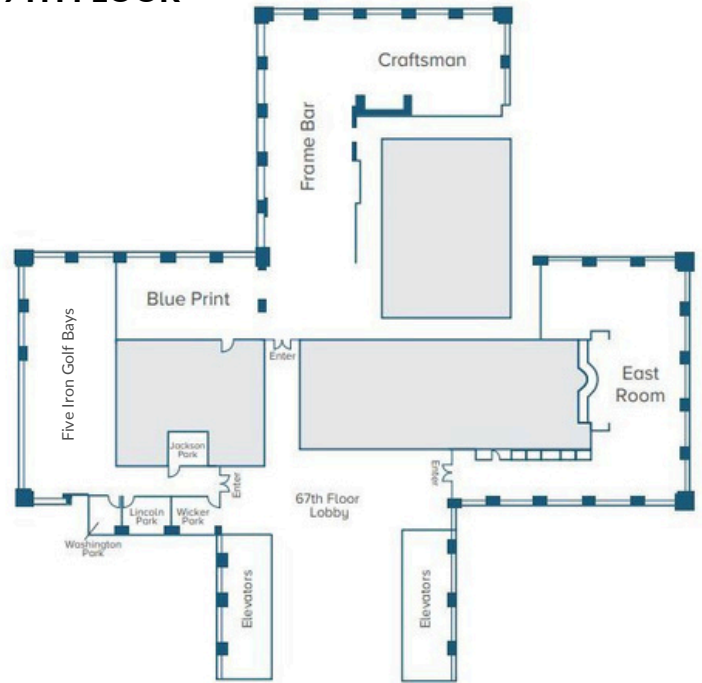
# FLOOR PLANS

## 66TH FLOOR



ROOM	CONFERENCE CAPACITY	RECEPTION CAPACITY	ROUNDS
Superior	24	35	30
Michigan	30	100	90
Ohio	16	15	20
Erie	12	15	10
Ohio/Erie	30	40	40
Chicago (Superior, Michigan, Ohio & Erie Rooms combined)	—	240	160
Oak	—	400	250
Lincoln I	12	15	12
Lincoln II	12	15	12
Lincoln III	12	15	12
Lincoln IV	12	15	12
Lincoln I-IV	80	100	90

## 67TH FLOOR



ROOM	CONFERENCE CAPACITY	RECEPTION CAPACITY	ROUNDS
Washington Park	—	6	6
Lincoln Park	—	8	10
Wicker Park	—	8	10
Jackson Park	—	6	6
East	—	220	130

## CONTACT US TODAY

312.876.3200 [THEMETROPOLITANCHICAGO.COM](http://THEMETROPOLITANCHICAGO.COM)

233 SOUTH WACKER DRIVE | 66TH & 67TH FLOOR | CHICAGO, IL 60606



\*All food and beverage purchases are subject to an automatic 8.25% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Menus and prices are subject to change. Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS

# EVENT ENHANCEMENT



2 HOURS

\$450

3 HOURS

\$550

4 HOURS

\$675

ADDITIONAL HOUR

\$120

## PHOTO BOOTH PACKAGE

Capture special moments and elevate your upcoming event with our fantastic add-on photo booth package, suitable for both corporate and social events. Here are some key details to consider:

- Your guests can take unlimited photos during the event, ensuring they can capture all the fun and memorable moments.
- They can easily share their photo booth pictures by emailing or texting them directly from the booth, making it convenient for everyone.
- Our package includes standard frame templates to add a personalized touch to the photos.
- A selection of props are available to enhance the photo-taking experience and add a touch of fun.
- Following the event, you will receive a virtual link to access and download all the photos taken in the photo booth.
- Our add-on photo booth package offers all these amazing features at a fraction of the cost of third-party photo booth services.

## OPTIONAL ADD-ONS:

- Enhance your guests' experience with a custom frame for an additional \$100.  
\*3-4 business days required for custom frames\*
- Create a unique and eye-catching background for your photo booth with our optional backdrop.

