

THE

Berkshire

ROOM

PRIVATE &
SPECIAL EVENTS

SNACKS

Bites

priced by the dozen (2 dozen minimum)

BLACK PEPPER & GRUYÈRE GOUGÈRES	42
MUSHROOM TOAST	42
Truffle Salt and Parmesan	
SUMMER ROLL ^{vg}	42
Carrot, Cucumber, Avocado and Herbs	
SEASONAL BRUSCHETTA	42
Marinated Tomatoes, Farmers Cheese	
BACON WRAPPED DATES [^]	52
Almond, Balsamic Glaze	
GRILLED CHICKEN SKEWER *	60
PORK BELLY SKEWER *	60
MARINATED STEAK SKEWER *	72
Chimichurri, Roasted Garlic	
SHORT RIB CROQUETTE	72
Black Garlic Aioli	
OAXACAN MEATBALLS	60
Chipotle, Tomato, Cotija	
BEEF TARTARE *	72
ALASKAN KING CRAB CAKE	72
Old Bay, Mustard Sauce	
CRAB TOAST *	65
Crostini Topped with Lump Crab Salad	
SHRIMP COCKTAIL *	72
OYSTERS ON THE HALF SHELL *	72
AHI TUNA SPOONS *	84
Toasted Sesame Dressing, Scallions	

Mini Sandwiches

priced by the dozen (2 dozen minimum)

AGED CHEDDAR CHEESE ^{v/gf}	60
spicy tomato bread	
MINI LOBSTER ROLL	84
lobster salad, brioche roll	
PRIME BEEF SLIDERS *	72
dijonaise, cheddar, pickle, onion	

Salads

serves 10

CAESAR SALAD *	65
Romaine, Arugula, Manchego, Garlic Croutons, Egg Yolk	
KALE & BRUSSELS SPROUT SALAD	70
Romaine, Apple, Dill, Dried Cherries, Sunflower Seeds, Feta, Red Bell Peppers, Creamy Greek Vinaigrette	

Pasta

serves 10

PESTO CAMPANELLA ^{^v}	72
Rooftop Basil, Toasted Walnuts, Evoo	
CONCHIGLIE BOLOGNESE	70
Veal, Pork, Tomatoes, Mozzarella	

Platters

serves 20

CHIPS & DIP	125
House Chips	
VEGGIE CRUDITÉ ^{v/gf}	150
Green Goddess Dip	
CHEESE BOARD [^]	225
Variety of Seasonal Artisanal Cheese, Accoutrements	
CHARCUTERIE BOARD ^{^^}	250
Variety of Artisanal Meats, Accoutrements	
PREMIER SEAFOOD TOWER *	MP
Mignonette, Cocktail Sauce, Mustard Sauce (24 Oysters, 20 Shrimp Cocktail, 4 1lb Lobsters, 4lb Crab)	

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

[^]contains nuts

^v = vegetarian | ^{gf} = gluten-free | ^{vg} = vegan

DRINK PACKAGES

PREMIUM

90 per person | 3 hours | +20 per person each additional hour

ALL SPIRITS | up to \$15

CLASSIC COCKTAILS

ALL WINES | by the glass

ALL BEERS

NON-ALCOHOLIC BEVERAGES

CLASSIC

75 per person | 3 hours | +20 per person each additional hour

SPIRITS

Svedka Vodka, Broker's Gin, Corazon Blanco Tequila, Plantation Three Star White Rum, Benchmark Bourbon, Wild Turkey Rye, Pierre Ferrand Cognac

CLASSIC COCKTAILS

HOUSE WINE | Sparkling, White, Rose, & Red

ALL BEERS

NON-ALCOHOLIC BEVERAGES

BEER & WINE

45 per hour | 3 hours | +10 per person each additional hour

HOUSE WINE | Sparkling, White, Rose, & Red

ALL BEERS

PREPAID CONSUMPTION

+6 per person charge added | Individually-ordered drinks charged to a prepaid tab

ADD-ONS

N/A package required for food packages: 6 PP

Craft Cocktails: 12 PP

House wine, beer, seltzer or Redbull: 8 PP

Champagne service: 18 PP

TERMS AND CONDITIONS

Coffee and tea service available upon request.

Shots not included in packages.

Please note our spirits list is ever changing. If one of the brands is no longer carried we will replace with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc.



THE
Berkshire
ROOM

The Berkshire Room

15 E OHIO ST, CHICAGO, IL 60611

THEBERKSHIREROOM.COM

INFO@THEBERKSHIREROOM.COM

THE
FIFTY/50
GROUP Events

WHISKEY PACKAGES

BARREL COLLECTION PACKAGE

70 per person
3 Berkshire Room Barrel Picks

WHISKEY VAULT PACKAGE

125 per person
3 selections curated by our Berkshire team

WHISKEY PAIRINGS

40 per person
assortment of specialty cheeses, chocolate,
fresh & dehydrated fruit

MIXOLOGY CLASSES

2 HOUR EVENT (UP TO 20 GUESTS)

Enjoy a Welcome Cocktail

Classroom/Discussion of Cocktails
60-90 minutes

Learn to Make Curated Drinks
with Recipe Cards

CLASSIC CLASS

50 per person
includes 2 cocktails

PREMIUM CLASS

75 per person
includes 3 cocktails

CLASSROOM ADD-ONS

Custom Cocktail Creation

add 200
sit with a member of our staff
to curate a cocktail especially for you

Extended Reception

add 250 per hour
an extra hour added to
initial event open for bar service

Take-Away Gifts

a hip flask of selected cocktail

Full-Service Catering

add on appetizers/platters for the event

all events are subject to required minimums for dedicated event space | all pricing is not inclusive of taxes or fees
2 week lead time required for booking | 20% rushed fee to be applied to bookings under 2 week notice