

THE
DALCY™
EVENT HALL

MEETING PACKAGES & PRICING

THE ASSOCIATE

includes complimentary guest wifi, notepads and pens

CONTINENTAL BREAKFAST

SANDWICH CARVERY OR SALADS & SPREADS

ONE MEETING SNACK BREAK

8 HOUR N/A BEVERAGE PACKAGE

includes fresh brewed regular and decaf coffee, iced tea, assorted soda, bottled water

— \$110 PER PERSON —

THE EXECUTIVE

includes complimentary guest wifi, notepads and pens

CONTINENTAL BREAKFAST, MEDITERRANEAN OR FULTON MARKET

SANDWICH CARVERY, SALADS & SPREADS, ABA'S MEZZE FEAST OR LOCAL MARKET

TWO MEETING SNACK BREAKS

8 HOUR N/A BEVERAGE PACKAGE

includes fresh brewed regular and decaf coffee, iced tea, assorted soda, bottled water

— \$140 PER PERSON —

OUR AMENITIES

DESIGNER LINENS | REGISTRATION TABLES | FLEXIBLE PIN SPOT

GREEN ROOM | COAT CHECK | 72-INCH ROUND TABLES

CUSTOM UPHOLSTERED DINING CHAIRS | CUSTOM MENU CARDS

HANG POINTS | WIRELESS HANDHELD MICROPHONES

LCD PROJECTORS & DROP DOWN SCREENS

HIGH SPEED INTERNET & WI-FI CONNECTION

STATE OF THE ART SOUND SYSTEM

LAVALIER MICROPHONES | MEETING PAD & PENS

SLEEK BLACK PODIUM | 4x4 RISER

BREAKFAST STATIONS

stationed and presented for up to two hours

CONTINENTAL BREAKFAST

includes orange and grapefruit juice

GREEK YOGURT PARFAITS

w/ house made granola

BEATRIX® PASTRIES

lemon blueberry muffins, gluten free coffee cake, cinnamon roll

ASSORTED BAGELS

plain, raisin and everything, served with cream cheese, jam

SEASONAL BERRIES & MELON

— \$32 PER PERSON —

ADD ON: SMOKED SALMON LOX

red onion, capers, sliced tomatoes \$8 per person

MEDITERRANEAN

includes orange and grapefruit juice

STEEL-CUT OATMEAL

BEEF SHORT RIB SHAKSHUKA

SEASONAL VEGETABLE FRITTATA

CRISPY POTATOES

SMOKED BACON & CHICKEN SAUSAGE

MINI BABKAS & LEMON BLUEBERRY MUFFINS

SEASONAL BERRIES & MELON

— \$42 PER PERSON —

FULTON MARKET

includes orange and grapefruit juice

THREE CHEESE SCRAMBLED EGGS

SMOKED BACON & CHICKEN SAUSAGE

CRISPY HASH BROWNS

BRIOCHE FRENCH TOAST

STEEL-CUT OATMEAL

SEASONAL BERRIES & MELON

LEMON BLUEBERRY MUFFINS, HONEY BUTTER CINNAMON ROLL,
GLUTEN FREE COFFEE CAKE

— \$46 PER PERSON —

LUNCH STATIONS

stationed and presented for up to two hours

SANDWICH CARVERY

ROAST BEEF ON RYE

SMOKED TURKEY ON BRIOCHE

GRILLED VEGETABLES ON FOCACCIA

HOMEMADE CHIPS

HUMMUS & CRUDITE

ENLIGHTENED CAESAR

LEAFY GREEN SALAD

ASSORTED BEATRIX® COOKIES

— \$42 PER PERSON —

SALADS & SPREADS

GREENS

romaine, red oak, little gem, frisee, arugula,
red and yellow endive

VEGETABLES

cherry tomato, cucumber, onion, broccoli, carrot,
watermelon radish, castelvetro & kalamata olives

CHEESES

feta cheese, goat cheese, cheddar cheese, parmigiano-reggiano

DRESSINGS & VINAIGRETTES

buttermilk ranch, caesar, greek, preserved lemon

SPREADS

hummus, whipped feta, charred eggplant, muhammara

BREADS

our house bread with za'atar, gluten free crackers

PROTEINS

grilled chicken, tofu, grilled salmon

ASSORTED BEATRIX® COOKIES

— \$46 PER PERSON —

ABA'S MEZZE FEAST

CLASSIC HUMMUS

WHIPPED FETA

CHARRED EGGPLANT

VILLAGE SALAD

CRISPY POTATOES

CAULIFLOWER KEBAB

GRILLED SALMON

SKIRT STEAK SHAWARMA

MINI CREME BRULEE PIE

MINI DATE CAKE

— \$50 PER PERSON —

LOCAL MARKET

GRILLED CHICKEN COBB SALAD

ENLIGHTENED CAESAR SALAD

YUZU HONEY ROASTED SALMON

GRILLED SKIRT STEAK

GRILLED SEASONAL VEGETABLE

ROASTED POTATOES W/ HERBS

MINI VERY LIGHT CHEESECAKE

MINI PISTACHIO CAKE

— \$50 PER PERSON —

BREAKS

— \$14 PER PERSON —

MORNING MUFFIN BREAK

ASSORTED BEATRIX® MUFFINS & BREAKFAST PASTRIES

AFTERNOON SWEET BREAK

ASSORTED BEATRIX® COOKIES & SWEET TREATS

BUILD-YOUR-OWN TRAIL MIX STATION

HAZELNUTS • CHOCOLATE MORSELS • PECANS • RAISINS

PISTACHIOS • CURRANTS • BARBERRIES

SAY CHEESE

served with assorted dried fruits and nuts

TALEGGIO

PECORINO

GORGONZOLA DOLCE CHEESE

POWER UP

ENDURANCE BARS

FRESH SEASONAL FRUIT PLATTER

MIXED NUTS

PUB SNACKS

MINI PRETZEL BITES w/
HONEY MUSTARD & PUB CHEESE

CHIPS & SALSA w/ GUACAMOLE

BEEF SHORT RIB POUTINE

HUMMUS & SPREADS

served with our house bread and crudite

CLASSIC HUMMUS

CHARRED EGGPLANT SPREAD

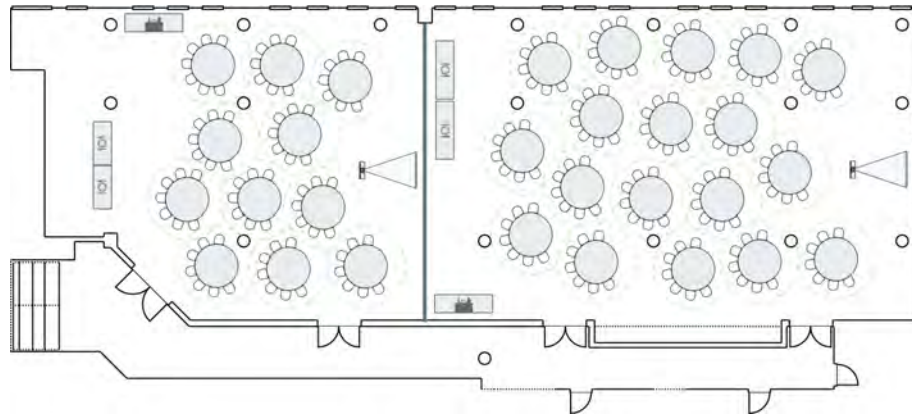
AVOCADO & FAVA BEAN SPREAD

WHIPPED FETA

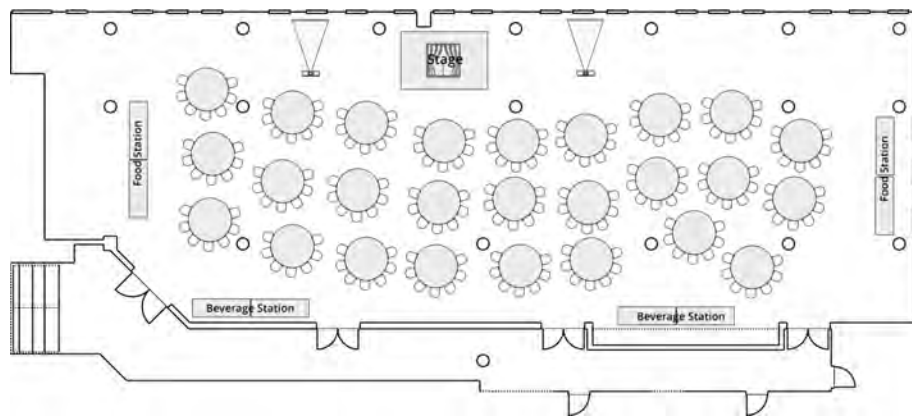
OUR VENUE



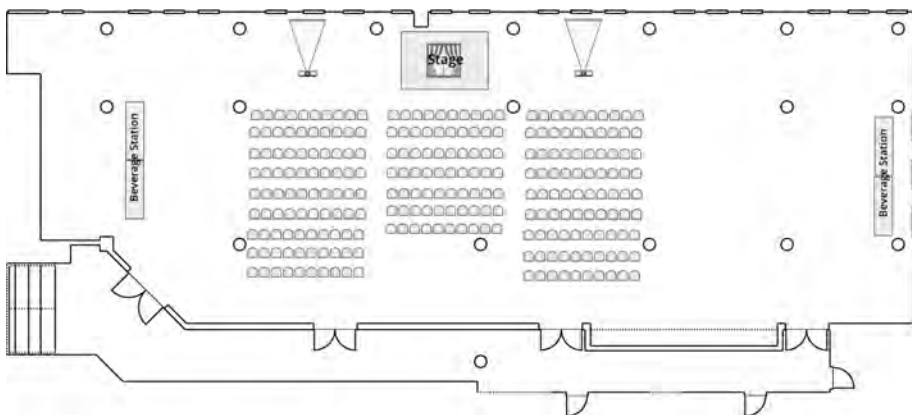
FLOOR PLANS



125 BREAKOUTS 75



CRESCENT | 190



THEATER | 300

ADDITIONAL SERVICE FEES

A/V TECHNICIAN

— \$300 —
for up to 8 hours

COAT & BAG CHECK ATTENDANT

— \$150 PER ATTENDANT —
one attendant recommended per 75-100 guests

VALET PARKING

DAYTIME EVENTS

40 CARS OR LESS \$545 SET UP FEE PLUS
— \$26 PER CAR —

41 CARS OR MORE \$745 SET UP FEE PLUS
— \$26 PER CAR —

OUR LOYALTY PROGRAM

The Dalcy participates in the Lettuce Entertain You Frequent Diner Program.

To enroll and for more information download the Lettuce Eats app.

OUR VENDORS

AUDIO/VISUAL & LIGHTING

SOUND INVESTMENT

PJ Acosta | 312-78-9116 | pj@soundinvestmentav.com | soundinvestmentav.com

FROST CHICAGO

Jeffrey Foster | 312-642-7600 | jfoster@frostchicago.com | frostchicago.com

BLACK OAK TECHNICAL PRODUCTIONS

Jonathan Zani | 312-376-0858 | jzani@blackoak.tech

AV CHICAGO

Jeremy Getz | 312-229-4119 | jgetz@avchicago.com

FULL SERVICE FLORAL & EVENT DESIGN

KEHOE DESIGNS

Stephanie Fields | 312-666-4917 | sfields@kehoedesigns.com

HMR DESIGNS

Bari Singh | 773-782-0800 | baris@hmrdesigns.com | hmrdesigns.com

FLORAL & DECOR

CUT FLORAL DESIGN

Justin Wieder | 312-612-9197 | justin@cutfloral.com | cutfloral.com

STEVE'S FLOWER MARKET

Mary Ziemba | 312-929-4217 | mary.sfmdesigns@gmail.com | stevesflowermarket.com

ERIN VICTORIA DESIGN COLLECTIVE

Erin Sellers | 773-793-3839 | erin@evdesigncollective.com

SIMPLY FLOWERS

Toni Lenzi | 708-508-4371 | toni@simplyflowersdesign.com | simplyflowersdesign.com

EVENT PHOTOGRAPHY

SALLY O'DONNELL PHOTOGRAPHY

hello@sallyodonnellphoto.com | sallyodonnellphoto.com | [@sallyodonnellphotography](https://www.instagram.com/sallyodonnellphotography)

KENT DRAKE PHOTOGRAPHY

info@kentdrake.com | kentdrake.com | [@kentdrakephoto](https://www.instagram.com/kentdrakephoto)

KENNY KIM PHOTOGRAPHY

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PHOTO BOOTH

SHUTTERBOOTH

773-492-1651 | chicago@shutterbooth.com

FOTIO

Nick Harvey | 309-657-3674 | info@fotio.co | fotio.co

EVENT SIGNAGE & BRANDING

CUSHING

Josette O'Neil | 312-799-8317 | joneil@cushingco.com | cushingco.com

MI-TE PRINTING GRAPHICS

312-236-3278 | miteprint@gmail.com | miteprint.com

OUR VENDORS

CONTINUED

TRANSPORTATION

WINDY CITY LIMOUSINE

Jerold Bean | 847-916+9244 | jbean@windycitylimos.com | windycitylimos.com

CHICAGO TROLLEY

773-648-5000 | chicagotrolley@coachusa.com | coachusa.com/chicagotrolley

TEAM BUILDING

INNOVATIVE TEAM AND NETWORKING EXPERIENCES

Lisa Whitlock | 773-545-8177

WINDY CITY FIELDHOUSE

Murrel Karsh | 773-486-7403 | murrel@windycityfieldhouse.com | windycityfieldhouse.com

BOTTLE & BOTTEGA

773-839-3965 | bottleandbottega.com

FLOWERS FOR DREAMS

Michael Zucker | 847-581-3006 | michael@flowersfordreams.com | flowersfordreams.com

SPIN OUT PING PONG

Jena Cherry | Jena@wearespin.com | chicago.wearespin.com

CORPORATE EVENT INTERACTIVE

Ed Graziano | 312-540-9300 | ed@corpevent.com

ODDBALL ENTERTAINMENT

Andrew Kellermann | 636-234-6871 | andrew@oddballenertainment.com | oddballentertainment.com

HOTEL PARTNERS

THE HOXTON

200 N Green St | thehoxton.com

Adriana Henriquez | adriana.henriquez@thehox.com

JW MARRIOTT

151 W Adams St, Chicago, IL 60603 | marriott.com

Maria McKenna | 847-840-2907 | maria.mckenna@marriott.com

KIMPTON HOTEL PALOMAR

505 N State St. | hotelpalomar-chicago.com

Ash White | ash.white@hotelpalomar.com

THE PUBLISHING HOUSE

108 N. May St. | publishinghousebnb.com

Kimberly | 312-554-5857 | info@publishinghousebnb.com

EMILY HOTEL

311 N. Morgan St. | emilyhotel.com

Group Sales & Events | 312-764-1919 | sales@emilyhotel.com

PARK HYATT CHICAGO

800 N. Michigan Ave. | parkhyattchicago.com

David Pierringer | 312-239-4014 | david.pierringer@hyatt.com

HAMPTON INN AND SUITES WEST LOOP

116 N. Jefferson | hamptoninn.hilton.com

Tricia Tekeurst | 312-586-4807 | tricia.terkeurst@hilton.com

FREQUENTLY ASKED QUESTIONS

WHAT IS A FOOD & BEVERAGE MINIMUM, AND WHAT DOES IT INCLUDE?

This price reflects the base amount that needs to be spent in food & beverage during your event time. Breakfast, lunch, snack breaks, daytime beverage service, cocktail receptions, passed hors d'oeuvres, savory or sweet stations, dinner, wine service with dinner, and an open bar all contribute to this minimum.

This minimum excludes tax, service fee and gratuity.

WHAT OTHER CHARGES MAY I EXPECT?

11.75% Tax - Chicago City Venue tax is standard and subject to change based on local ordinance.

4% service fee - 4% of the food, beverage and rental subtotal is used to support the staff working behind the scenes to organize your event.

This service fee is subject to a 11.75% service fee tax.

It is customary for Patrons to provide a gratuity to the service staff. ABA & The Dalcy suggests a gratuity between 18%-22% and the gratuity is not included in the price of this contract. The service staff will appreciate your recognition of their work.

HOW DO I SECURE MY EVENT DATE?

In order to confirm a date we require a signed contract to include the terms of agreement section. In addition to the contract & terms we require a deposit that will range between 25-50% of what we estimate the total cost for the event to be. For weddings typically that initial deposit is 25% of the total expected cost.

Two weeks prior to the event we require the Final Event Order to be approved and signed. Final guest count is due 5 business days prior to the event date.

WHEN MAY VENDOR DROP-OFFS HAPPEN?

A predetermined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Events Manager to review these details.

Menus subject to change based on availability.