

THIRD COAST HOSPITALITY GROUP

ŤUNNEL



Moe's Cantina







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Overview

Third Coast Hospitality offers an impressive setting in the heart of River North for your next social, corporate or charitable gathering. Fun and welcoming hospitality are set in stunning spaces for an unforgettable experience. Whether you are planning a grand gala for 1600 people or an exclusive affair for 10, our customizable menus will satisfy any appetite while our attentive staff will carry out every detail to perfection.

Features

- Groups of 10-1600
- 8 bars and 4 DJ Booths
- Patio Seating & Cocktail Receptions
- Outdoor Terrace
 Custom A/V
 Capabilities
- Self-Park & Mart Parc Garage Access
- DJ Services
- Full Building Buyout: 1600 Reception
- ADA Compliant

Venues, Spaces, & Capacities

Moe's Cantina

• Full Venue: 150 Seated/ 850 Reception

Cava Lounge: 200 ReceptionEncanto 100 ReceptionMezzanine: 50 Reception

• Outdoor Patio: 30 Seated/ 40 Reception

Tree House

- Full Venue: 180 Seated/ 330 Reception
- Private Dining Room: 18 Seated/ 30 Reception
- Semi-Private Back Bar: 100 Reception/ 50 Seated
- Outdoor Patio: 30 Seated/ 40 Reception

Tunnel

Full Venue:500 Reception

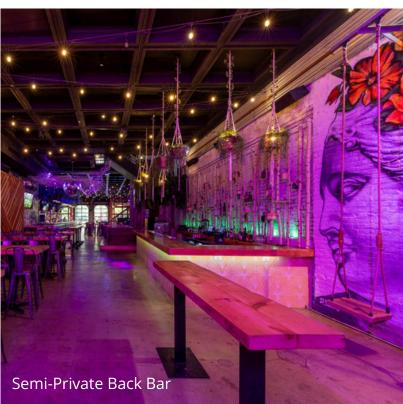






TREEHOUSE







Tree House Reception

APPETIZERS

SERVES 20 PER ORDER

Hummus & Crudite Cups (VG)	70
Mini Caprese Skewers (V)	50
Shrimp Cocktail	110
Pigs in a blanket	70
Bruschetta (V)	50
Chorizo Bacon Wrapped Dates	60
Arancini (V)	60
Mini Lobster Rolls	100
Mini Burger Sliders	75
Chicken Tenders	60
Mozzarella Sticks (V)	45
Wings Choice of Honey Calabrian Chili BBQ Buffalo Garlic Parmesan	40

BUFFET STYLE PLATTERS

Serves 10 guests

GREENS

Butter Greens (VG)	90
Classic Caesar	80
Panzanella	80

PASTA

Mac & Cheese (V)	90
Rigatoni	105

DESSERT

Mini Tiramisu	50
Assorted Cookies	45
Mini Cheesecake	50



STATIONS

AVAILABLE FOR GROUPS OF 50 OR MORE; STATIONED FOR 90 MINUTES. PRICED PER PERSON.

Carving Station • \$35/pp

Carver fee: \$150 SELECT ONE: •Whole Chicken

•NY Strip SELECT ONE:

+Whole Roasted Prime Rib add \$10/pp

Served with sauces, fresh rolls, and choice of 2 side dishes: mashed potatoes, saute mushrooms, seasonal vegetable medley, 3 cheese mac & cheese, panzanells salad, butter greens salad, or caesar salad

PIZZA

12in Neapolitan | Cut into 6 slices *GF crust available Margherita 15 | Pepperoni 18 | Chicago Sausage 20 Mushroom Vodka 18 | Veggie 17

12in Detroit Style | Cut into 8 slices Margherita 15 | Pepperoni Ricotta 18 | Buffalo Chicken 17 Chicago Sausage 17 | Mushroom Vodka 18



Tree House Beverage Packages

BEER AND WINE BAR

Includes: Domestic, Import & Craft Beers, House Red, White & Sparkling wine

•2 Hours \$30/pp • 3 Hours \$40/pp

CALL BAR

Includes draft beers, hard seltzers, house red, white & sparkling wine, call level liquor basic mixed drinks Call Level liquor includes brands like*:

Titos, Jameson, Jim Beam, Tanqueray, Captain Morgan, Bacardí, Don Julio Blanco, Casamigos Blanco, Patron Silver, Malibu
•2 Hours \$40/pp
• 3 Hours \$50/pp

PREMIUM BAR

Includes all beers, hard seltzers, red, white & sparkling wine, call & premium level liquor basic mixed drinks, specialty cocktails and select rocks pours

Premium Level liquor includes brands like:

Makers Mark, Bulleit Bourbon, Johnnie Walker Black, Woodford Reserve, Basil Hayden, Hendrick's, Grey Goose, Hennessy, Casamigos (Reposado & Añejo), Dos Hombres

• 2 Hours \$50/pp • 3 Hours \$60/pp

BEVERAGE PACKAGE ADD ON'S: +10/pp

Available to add on to a call or premium package

Signature Cocktail Available to greet guests upon arrival and featured signature cocktail throughout event

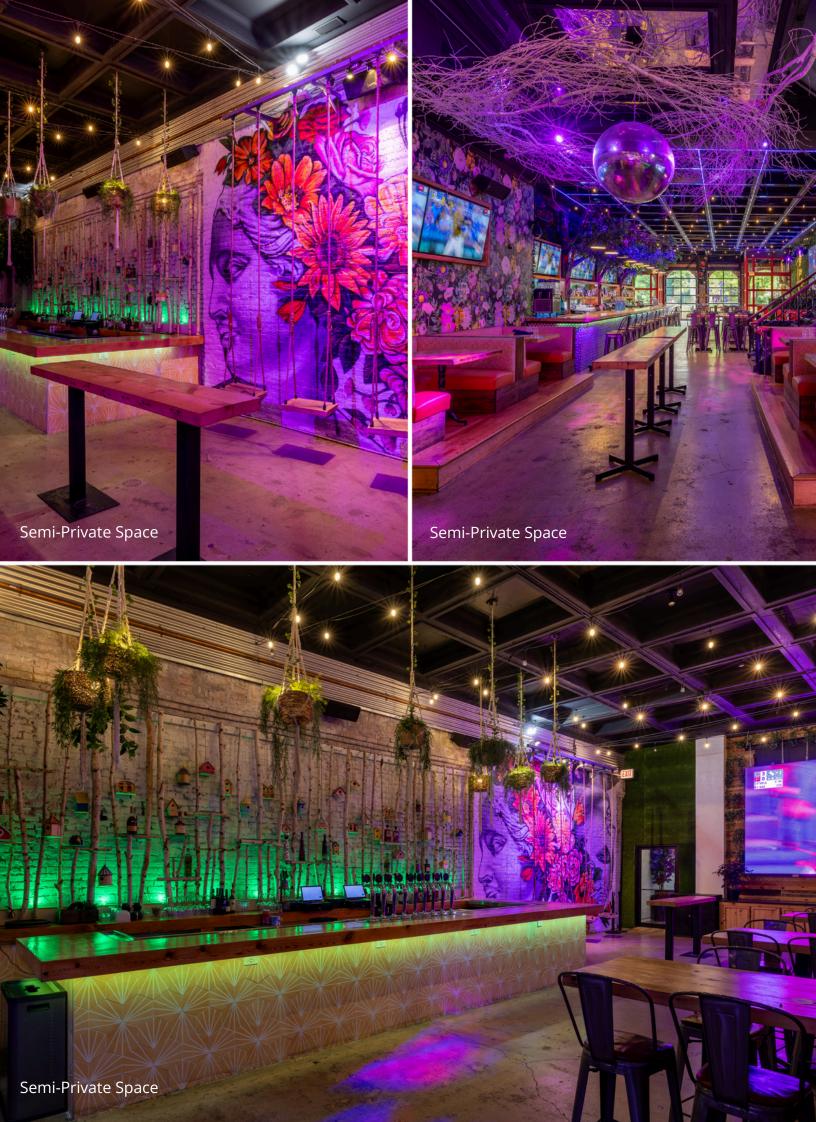








^{*}Listed brands & flavors may vary based on season and availability

















Event Details

FOOD & BEVERAGE MINIMUM:

Food and beverage minimums may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

BOOKING REQUIRMENTS:

In order to confirm a date we require a signed contract which includes terms of agreement, event space, date and time frame. In addition, we require a credit card on file to reserve the space. Any events \$10,000 or more are subject to a 50% deposit due by 30 days prior to the event. Menu selections are due 7-days prior, and final guest count due 3 days prior to the event.

EVENT FEES:

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

20% Service Charge- 20% of food and beverage subtotal is used to support the behind the scenes team and is not a tip or gratuity for the wait staff, service employees or bartenders.

3% Credit Card Processing Fee- can be removed if paid with cash, check, or ACH.

1 staff member supplied per 50 guests- \$150 fee for additional staff as needed.

GRATUITY:

Additional payments for tips or gratuity for service, if any, is voluntary and at your discretion.

DECOR REMOVAL:

Client is responsible for removing all decor items at the conclusion of their event. Items permitted include but are not limited-flowers, vases, pipe & drape, gifts, balloons etc. We do not allow decorations that need to be taped to walls/furniture. We are not responsible for items left, lost or stolen.

AV TECH:

Venue will have lights, music, and monitors as is. Additional services are subject to \$250 fee.

SPACE & RESERVATION TIMELINE:

All spaces are priced for an event up to 3 hours of service. If you wish to increase the timeline of your event please contact the event manager for pricing information. All guests are guaranteed access to the space 30 minutes prior to the event for setup. Guests will coordinate any setup requests and timeline for the event in advance with the event manager to facilitate a successful event.



Q & A

WHAT IS INCLUDED?

Each space comes as is. (buffet tables, high boys, chairs, etc.) Venue provides: black linens, pedestal tables, 6-foot tables, napkins, glassware, staff, & basic AV (house music & lighting). Any additional rentals can be requested upon.

HOW MUCH EVENT TIME IS INCLUDED IN MY RENTAL?

Your rental covers 3 hours of active event time and an additional 2 hours for load in and 1 hour load out. Additional event time, set up, and strike times are available for an additional fee.

DOES THIRD COAST HAVE ANY VENDOR RESTRICTION?

All vendors must obtain approval from our events team prior to booking.

IS THE VENUE HANDICAP ACCESSIBLE?

All of our venues are ADA compliant.

CAN WE BRING OUTSIDE CATERING?

We make exceptions for late night bites and desserts, but otherwise we have an exclusive in-house catering program.

CAN WE CUSTOMIZE A MENU?

We are eager to refine a menu with you and are open to customizations.

CAN WE PROVIDE OUR OWN DJ?

We prefer to keep these services to in-house only.

Additional Service Items & Amenities

COAT CHECK W/ ATTENDEE 2hr-\$250 | 3hr-\$500

IN-HOUSE DJ SERVICES \$500 Fee

AV-TECH \$250 Fee

TACO CART Ask coordinator for pricing

ADDITONAL STAFF \$150 Fee

VALET PARKING \$19 Per Car (Subject to change)