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233 S WACKER DRIVE | 67TH FLOOR | CHICAGO 60606





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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially for those with certain medical conditions. Please notify us of any allergies.



# WELCOME

Thank you for considering The Metropolitan Club for your upcoming event! It is our pleasure to assist you throughout the planning process. The Metropolitan Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties, and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 400 guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views on the 66th and 67th Floors to gourmet cuisine, our experienced service staff and certified Event Directors stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or a large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Every event hosted at The Metropolitan Club receives personalized service with several complimentary amenities, including but not limited to:

- Renovated event spaces (2018)
- On-site banquet manager and captains
- Up to five-hour event block
- In-house white or black table linens and white or black napkins
- Chiavari chairs and banquet tables
- Flatware, glassware, and silverware
- Wi-Fi available

In the following pages, you will find more information about The Metropolitan Club's many menu options, amenities, capabilities, and more. Feel free to contact our Private Events Team at, 312.876.3200 with any questions you may have. We look forward to working with you!







# BREAKFAST **BUFFET**

All breakfast buffets include freshly squeezed orange juice. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Buffets (excluding Quickstart & Continental) require a minimum of 25 guests, add an additional \$100 for fewer than the required minimum.

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

## CONTINENTAL BREAKFAST | 38

### **MORNING PASTRIES (V)**

croissants, fruit breads, danish, butter, honey, fruit preserves

### **DICED FRUITS (VG, DF, GF)**

melons | pineapple | berries | seasonal selections

### **INDIVIDUAL GREEK YOGURTS (V, GF)**

fruit infused

### **GRANOLA (V, DF, NA)**

assorted nuts | dried cranberries | dried blueberries | chia seeds | flax seeds

### **FRESH BAKED SCONES**

daily assortment

## QUICKSTART | 40

### **MORNING PASTRIES (V)**

croissants | fruit breads | danish | butter | honey & fruit preserves

### **DICED FRUITS (VG, DF, GF)**

melons | pineapple | berries | seasonal selections

### **SCRAMBLED EGGS (V, GF)**

### **BREAKFAST MEAT (DF, GF)**

applewood smoked bacon | pork sausage

### **CLUB POTATOES (V, DF, GF)**

bell peppers | onions

## MIDWEST | 49

### **BISCUIT BAR**

fresh baked classic buttermilk | fruit preserves | honey butter | pork sausage gravy

### **DICED FRUITS (VG, DF, GF)**

melons | pineapple | berries | seasonal selections

### **SCRAMBLED EGGS (V, GF)**

### **BREAKFAST MEAT (DF, GF)**

applewood smoked bacon | pork sausage

### **CLUB POTATOES (V, DF, GF)**

bell peppers | onions

### **SILVER DOLLAR PANCAKES (V)**

maple syrup | powdered sugar | whipped cream

# BREAKFAST **STATION**

Stations are to be added to the breakfast buffet or plated menus. The selection below are not available à la carte. Prices based on 1.5 hours of service. Chef attendant required at 150 per chef, with one chef per 50 guests. Stations require a minimum of 25 guests.

## OMELET STATION | 23

cheddar cheese | onions | mushrooms | tomatoes | spinach | bacon | ham | chicken sausage



## BREAKFAST ADD ONS

Add Ons are to be added to the breakfast buffet menus. The selections below are not available à la carte.

### EGGS & TOAST

25 guest minimum, all prices listed per guest

#### CHEF'S BENEDICT | 13

toasted english muffin | ham | soft poached eggs | hollandaise

#### AVOCADO TOAST (VG, DF) | 14

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

#### BRIOCHE FRENCH TOAST (V) | 8

cinnamon sugar | fruit compote | powdered sugar | maple syrup

## BREAKFAST SANDWICHES

all prices listed per sandwich

#### CROISSANT | 11

cured pit ham | fried egg | american cheese

#### B.E.C. | 12

applewood smoked bacon | fried eggs | cheddar cheese | bagel

#### ENGLISH MUFFIN | 11

pork sausage | fried egg | cheddar cheese

#### VEGGIE SAUSAGE SANDWICH (VG, DF) | 13

vegan sausage | spinach | marinated tomato | english muffin

## A LA CARTE SELECTIONS

No minimum required, pricing as listed

Do-Rite Assorted Donuts	36   50
Do-Rite Gluten Free Donuts	30   60
Morning Pastries	47 per dozen
Diced Fruits (VG, GF)	13 per guest
Selection of granola & energy bars	6 each
Overnight Oat Parfait (V)	12 each
Individual Greek Yogurts (V, GF)	6 each
Whole Fresh Fruit (VG, GF)	6 each
Hard Boiled Eggs (V, DF, GF)	5 each
Scrambled Egg Whites (V, GF)	6 each
Breakfast Meat	9 per guest
choice of: applewood smoked bacon   pork sausage   chicken sausage   vegan sausage	
Smoked Salmon Platter capers   red onion   cream cheese   bagels	18 per guest
Steel Cut Oatmeal (VG, GF)	10 per guest





# PLATED BREAKFAST

All plated breakfast entrées are served with pre-set family-style baskets of breakfast pastries, orange juice.

## STARTER | CHOOSE ONE

first course pre-set at each setting upon guests arrival

### **OVERNIGHT OAT PARFAIT (V)**

honey | Greek yogurt | granola | fruit compote

### **SEASONAL FRESH FRUIT (VG, GF)**

diced assorted fruit

### **CARAMELIZED BANANA PARFAIT (V, NA)**

maple syrup glaze | yogurt | candied pecans

## MAIN | CHOOSE ONE

### **ALL-AMERICAN (GF) | 45**

scrambled cage-free eggs | applewood-smoked bacon | crispy red potato wedges

### **VEGETABLE TOFU SCRAMBLE (VG, DF, GF) | 48**

mushroom | asparagus | tomato | spinach | vegan cheese

### **QUICHE LORRAINE | 49**

ham | gruyere | mixed greens



# LET'S BRUNCH | 61

## COLD SELECTIONS

### MORNING PASTRIES (V)

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

### LOCAL DONUTS

### DICED FRUITS (VG, GF)

### SMOKED SALMON

bagels | cream cheese | red onion | capers | tomato | hard-boiled egg

### BYO YOGURT PARFAIT (V)

## HOT SELECTIONS

### BRIOCHE FRENCH TOAST (V)

banana | cinnamon sugar | maple syrup | chocolate syrup

### CHEF'S BENEDICT

toasted english muffin | ham | soft poached eggs | hollandaise

### SCRAMBLED EGGS (V, GF)

cheddar cheese

### CRAB CAKE

fried eggs | sauteed spinach | diablo hollandaise

### GRILLED VEGETABLES (VG, DF, GF)

### CLUB POTATOES (VG, DF, GF)

bell peppers | onions

### CHICKEN SAUSAGE | GLAZED HAM STEAK (GF)

## BRUNCH ENHANCEMENTS

### MARINATED STEAK (DF, GF) | 25

chimichurri

### QUICHE (V) | 18

leeks | swiss cheese

### FRIED CHICKEN & WAFFLES | 15

hot honey | maple syrup

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%).  
Pricing valid through Dec 31, 2025





# BAR SERVICE

BARTENDER REQUIRED | \$150

## MIMOSA BAR PACKAGE | 18 PER PERSON

fresh squeezed orange juice, peach puree, pomegranate juice, strawberry puree, house bubbles (2 hours)  
CONSUMPTION: \$13 ++ per drink

## BLOODY MARY BAR PACKAGE | 22 PER PERSON

house-made classic, bold & spicy mix, olives, celery, giardiniera skewers, salami sticks, house vodka, tequila, gin (2 hours)  
CONSUMPTION: \$15++ per drink

## COMBINATION BAR PACKAGE | 32 PER PERSON

house-made classic bloody mary's & mimosas (2 hours)

# BEVERAGES

## BOTTLED BEVERAGES

Bottled Water	6
Saratoga Still Water	9   13
Saratoga Sparkling Water	9   13
La Crix Sparkling Water	6
Red Bull	8
Sodas	6
Cold Preessed Juices	16
Illy Cold Brew Cans	6
La Colombe Cold Brew Cans	8

## BEVERAGE STATION

Coffee	90 per gallon
Richi Organic Sachet Teas	60 per gallon
Fresh Brewed Richi Iced Tea	65 per gallon
Illy Cold brew Station serves up to 20	150 per bag
Fruit Juice Carafes	42 each
Infused Water Station	25 per gallon
Half Day	40 per person
Full Day	70 per person

**\*Full and Half Day beverage station includes coffee, tea, infused water and sodas**

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%).  
Pricing valid through Dec 31, 2025





# LUNCH BUFFET

Priced Per Person. 25 guest minimum, \$125 additional for buffets under 25 guests.  
90 minutes of service.

## EXECUTIVE | 78

### ASSORTED ROLLS (V)

whipped butter

### SEASONAL VEGETABLES (VG, DF, GF)

### MIXED GREENS (VG, DF, GF)

cucumber | carrot | radish | champagne  
vinaigrette

### WHIPPED POTATOES (V, GF)

roasted garlic | chive

### BEEF TENDERLOIN (DF, GF)

cracked pepper crust | horseradish cream |  
black garlic red wine demi

### VERLASSO SALMON (GF)

garlic herb butter

### GNOCCHI (V)

roasted mushrooms | kale | pomodoro |  
parmesan

### PETIT FOURS (V, NA)

## EXECUTIVE ENHANCEMENTS

### SHRIMP COCKTAIL (DF, GF) | 12

fresh horseradish sauce | lemon

### LOBSTER BISQUE | 9

creme fraiche | chive oil

### OPERA TORTE (V, NA) | 8

almond sponge cake | coffee buttercream |  
chocolate ganache

## MEDITERRANEAN | 65

### GREEK SALAD (V, GF)

romaine | feta | cucumber | kalamata olives |  
tomato | red wine vinaigrette

### HUMMUS & PITA (VG, DF)

### ROASTED POTATO WEDGES (VG, DF, GF)

### BROCCOLINI (VG, DF, GF)

garlic oil | pepper flake

### CHICKEN VESUVIO (GF)

airline chicken | lemon butter | peas

### SHRIMP SCAMPI

linguine | lemon garlic sauce

### FALAFEL (VG)

cumin | chickpeas | tzatziki | fresh herbs

### TIRAMISU

## MEDITERRANEAN ENHANCEMENTS

### GRILLED STRIPED BASS (DF, GF) | 15

eggplant caponata

### CHILLED GRILLED SHRIMP (DF, GF) | 7

garlic wine marinated | extra virgin olive oil |  
fresh herbs

### CHICKEN SOUP (DF) | 6

orzo | lemon | oregano



# LUNCH BUFFET

Priced Per Person. 25 guest minimum, \$125 additional for buffets under 25 guests.  
90 minutes of service.

## BYO RICE BOWL | 60

### BASE

sticky rice

### PROTIEN

crispy chickpeas | hoisin glazed short rib |  
jerk chicken | poached whitefish | shoyu  
roasted tofu

### TOPPINGS

hemp hearts | sunflower seeds | charred  
broccolini | boiled egg | grilled bok choy |  
pineapple & black bean salsa | broken  
olive vinaigrette | shiitake mushroom |  
chili crunch | sesame

### VEGAN CARROT RAISIN WALNUT BREAD

## BYO RICE BOWL ENHANCEMENTS

### CRISPY CAULIFLOWER (V) | 7

sweet chili

## EAST MEETS WEST | 56

### FRIED VEGETABLE EGG ROLLS (V, DF)

chinese hot mustard | soy sauce

### FRIED RICE (V, DF, GF)

edamame | carrots | egg

### LO MEIN (VG, DF)

tofu | sesame | scallion

### VEGETABLE STIR-FRY (VG, DF, GF)

broccoli | straw mushrooms | sugar snap peas |  
red bell peppers

### BEEF BULGOGI (DF)

gochujang hot pepper paste | marinated steak,  
kimchi | green onions

### SWEET & STICKY CRISPY CHICKEN (DF)

sweet chili | ginger | sesame

### MANGO RAW CAKE (VG, DF, GF, NA)

## EAST MEETS WEST ENHANCEMENTS

### PORK CANDY | 8

sesame glazed pork belly | pickled carrots |  
chile crunch | mini steamed buns

### SHRIMP SHAOMAI (DF) | 7

ginger soy | scallions

### SPICY VEGETABLE PAKORA (V, DF) | 6

spiced yogurt dip





# LUNCH BUFFET

Priced Per Person. 25 guest minimum, \$125 additional for buffets under 25 guests.  
90 minutes of service.

## LATIN INSPIRATIONS | 57

### POZOLE VERDE (VG, DF, GF)

shredded cabbage | hominy | tomatillos | cilantro

### GUACAMOLE (VG, DF, GF)

pico de gallo | fresh tortilla chips

### LIME RICE (VG, DF, GF)

cilantro

### ELOTES (V, GF)

roasted sweet corn | tajin | mayo | queso fresco

### TACO BAR

chicken tinga | black beans | fajita veg | red onions | crema | queso fresco | house pickled jalapenos | salsa verde | salsa roja | corn & flour tortillas

### CHURROS (VG)

cinnamon sugar dusted | mexican hot chocolate dip

## LATIN INSPIRATIONS ENHANCEMENTS

### TACO BAR ENHANCEMENT (DF, GF)

add steak | 8

### MEXICAN COCKTAIL DE CAMARONES (DF, GF) | 9

shrimp | red onion | tomato | cucumber | cilantro

### TRES LECHE CAKE (V) | 7

whipped cream

## CHEF'S TABLE | 45

### SALAD BAR (V)

mixed greens | chopped romaine | carrots | cucumber | tomato | croutons | feta cheese | olives | ranch | balsamic vinaigrette

### SEASONAL SOUP

### CHEF'S SELECTION COMPOSED SALAD

### CHEF'S SELECTION

two hot entrees

### CHEF'S SELECTION OF SWEETS

## CHEF'S TABLE ENHANCEMENTS

### CHEF'S SELECTION BEEF ENTREE | 12

### CHEF'S DAILY SANDWICH | 6



# LUNCH BUFFET

Priced Per Person. 90 minutes of service. Includes chips & chocolate chip cookies.  
Additional selections +\$5 per person.

## PICNIC IN THE SKY | 45 MAKE IT A BOXED LUNCH | 5

### SANDWICHES (SELECT UP TO 3)

#### 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 | rye bread

#### ROAST BEEF

horseradish aioli | arugula | cheddar | brioche  
bun

#### CHICKEN SHAWARMA

pita | lettuce | tomato | tzatziki

#### ITALIANO (V)

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

### SIDES (SELECT 1)

#### CHOPPED SLAW (V, GF)

cabbage | carrot | red onion

#### FRUIT SALAD (VG, DF, GF)

melons | berries | pineapple

#### PASTA SALAD (V)

olives | tomato | feta | cucumber | red onion |  
red wine vinaigrette

#### POTATO SALAD (V, DF, GF)

yukon golds | celery | hard-boiled egg | chive

#### BROCCOLI SALAD (GF)

bacon | cheddar | dried cranberries | sunflower seeds |  
creamy apple cider vinaigrette

## PICNIC IN THE SKY ENHANCEMENTS

#### SEASONAL SOUP | 4

chef's selection

#### BROWNIES | 5





# PLATED LUNCH WACKER DRIVE | 62

Menu includes Freshly Baked Rolls & Butter, Cookies & Brownies

Pre-Select (1) Salad OR (1) Soup, and (2) Entrée Choices

Additional Entrée Choices are \$5/Person. Quantities for Entrées & Desserts are Due (10) Days Before Event

## SALADS

### **CITRUS ARUGULA (VG, DF, GF)**

shaved fennel | mandarin orange | shallot  
citronette

### **MIXED GREENS (VG, DF, GF)**

cucumber | carrot | radish | champagne  
vinaigrette

### **PEAR & BRUSSELS (V, GF)**

poached pear | shaved brussels sprouts | feta |  
red wine vinaigrette

### **ROMAINE (V)**

garlic croutons | parmigiana reggiano | caesar  
dressing

## SOUPS

### **CREAMY TOMATO (V, GF)**

basil oil | oven dried cherry tomatoes

### **FRENCH ONION (V)**

gruyere crostini | vegetable broth

### **CREAMY POTATO CHOWDER**

smoked bacon | cheddar | chive

### **VEGETABLE MINISTRONE (VG, DF)**

red beans | ditatini pasta

### **LOBSTER BISQUE | 9 PER GUEST**

herb crumb | chive oil | crème fraiche

## ENTREES

### **HANGER STEAK (GF)**

truffle-parmesan roasted potatoes | truffle aioli |  
broccolini

### **SEARED CHICKEN (DF, GF)**

roasted fingerling potatoes | french green  
beans | lemon jus

### **GRILLED CHICKEN PICCATA**

buttered linguine | sauteed spinach | lemon  
caper sauce

### **SALMON PUTTANESCA (DF, GF)**

olives | tomatoes | chili flake | rice | broccolini

### **ROASTED CAULIFLOWER STEAK (VG, DF, GF)**

beet puree | grilled asparagus | chimichurri

### **CHEESE TORTELLINI (V, NA)**

pesto cream | parmesan

## UPGRADED ENTREES

### **CRUSTED HALIBUT (DF, GF) | 10**

pee wee potatoes | baby vegetables | beurre  
blanc

### **CENTER CUT FILET (GF) | 12**

creamy garlic potato puree | charred  
broccolini | demi-glaze



# PLATED LUNCH LAKESHORE DRIVE | 45

Menu includes Freshly Baked Rolls & Butter, Cookies & Brownies

Pre-Select (2) Entrée Salads or Sandwiches

Additional Entrée Choices are \$5/Person. Quantities for Entrées & Desserts are Due (10) Days Before Event

## SALADS

### CAESAR

baby romaine | white anchovies | croutons |  
parmigiano reggiano | house dressing  
*choice of steak, salmon, or chicken*

### BBQ CHICKEN COBB

hard boiled egg | red onion | blue cheese crumbles  
| tomatoes | avocado | tortilla strips | ranch

### SALMON QUINOA BOWL (GF)

sweet potato | carrots | cauliflower | za'atar  
cucumber yogurt dressing

### GRILLED CHICKEN TABOULEH

baby arugula | bulghur wheat | cucumber |  
tomato | feta | lemon vinaigrette

### FALAFEL SALAD (VG, DF, GF)

cucumber | heirloom tomato | radish | roasted  
peppers | kalamata olives | lemon tahini dressing

## PLATED LUNCH UPGRADES

### STEAKHOUSE CHOP | 6

grilled hanger steak | romaine | cherry tomato |  
crispy shallots | horseradish blue cheese dressing

### CHILLED LOBSTER SALAD (GF) | 12

butterhead lettuce | avocado | tomato | louis  
dressing

## SANDWICHES

served with kettle chips

### TURKEY CLUB

applewood smoked bacon | ham | cheese |  
lettuce | tomato | onion | garlic aioli | toasted  
sourdough

### GRILLED CHICKEN SANDWICH (DF)

celery | apple cider mayo | lettuce | onion |  
wheat bread

### ITALIAN SUB

salami | soppressata | pepperoni | shredded  
lettuce | tomato | italian vinaigrette |  
ciabatta

### SHRIMP CAESAR WRAP

chopped romaine | parmesan cheese | house  
caesar dressing

### CLUB BURGER

angus patty | cheddar | lettuce | onion |  
brioche bun

### VEGGIE BURGER (VG, DF)

lettuce | tomato | onion | wheat bread



# BREAK TIME

## SNACK ATTACK | 12

### KETTLE CHIPS

### CHEESE STICKS

### WHOLE FRUIT

### EDAMAME HUMMUS CUPS (VG, GF)

carrot & celery sticks

## ULTIMATE CHIP & DIP | 15

### SALTY (VG, GF)

club kettle chips | tortilla chips

### FRESH (VG, GF)

cucumbers | celery | sweet peppers | carrots

### CREAMY

caramelized onion dip (V, GF) | chickpea hummus (VG, DF, GF)

### SPICY (VG, DF, GF)

fire roasted corn guacamole

## TRAIL MIX BAR | 20

### SALTED MIXED NUTS

### YOGURT COVERED PRETZELS

### M&M'S

regular | peanut

### DRIED FRUITS

## GARRETT POPCORN

require 7 day advanced notice

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

CHICAGO MIX (BAG) **9 each**

cheddar & caramel

CHICAGO MIX (TIN) **14 each**

cheddar & caramel

## A LA CARTE

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**



# EXECUTIVE ALL DAY MEETING PACKAGE | 160

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

## HEALTHY START BREAKFAST

### AVOCADO TOAST (VG, DF)

everything bagel seasoning | heirloom cherry tomato | micro greens | lemon vinaigrette | multigrain

### SMOKED SALMON BAGEL

herb cream cheese | capers | red onion | cucumber

### EGG BITES (V, GF)

asparagus | roasted peppers | cheddar | mozzarella

### OVERNIGHT OAT PARFAIT (V)

honey | greek yogurt | granola | fruit compote

## ALL DAY BEVERAGE STATION

### LA CROIX

assorted flavored sparkling water

### SARATOGA WATER

still | sparkling

### FRESH BREWED COFFEE & TEA

### BIG SHOULDERS REGULAR & DECAF COFFEE RISHI TEAS

### SODAS

pepsi | diet pepsi | starry | ginger ale

## EXECUTIVE MEETING SET-UP

Each seat includes:

**Notepads**

**Pens**

**Mixed Nuts**

**Candy**

**Mints**

**Bottled Water**

INCLUDES AV  
(CHOICE OF)

65" smart tv

8 X8 screen

LCD projector

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





# EXECUTIVE ALL DAY MEETING PACKAGE CONT.

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

## MORNING BREAK

### **ALMOND BUTTER (VG, DF, NA)**

pretzel sticks | apple wedges

### **VEGETABLE CRUDITE (V, GF)**

basil ranch dip

### **HARD BOILED EGGS (V, DF, GF)**

dressed baby spinach

## PICNIC LUNCH

### **KALE CAESAR (V, GF)**

crispy chickpeas | hemp hearts | sunflower seeds |  
roasted broccoli

### **ROAST BEEF**

horseradish aioli | roasted red peppers | provolone |  
brioche bun

### **PESTO CHICKEN (NA)**

fresh mozzarella | tomato | arugula | baguette

### **ITALIANO (V, GF, NA)**

roasted portobello mushrooms | red pepper |  
caramelized onion | pesto aioli | focaccia

### **CLUB CHIPS**

### **VEGAN CARROT RAISIN WALNUT BREAD (VG, NA)**

## AFTERNOON BREAK

### **MEAT & CHEESE**

chef's selection

### **GARRETT POPCORN**

chicago mix

## ENHANCEMENTS

### **COLD PRESSED JUICES | 7**

### **SPARKLING WINE TOAST | 6**

# HORS D'OEUVRE SELECTIONS

Minimum of 15 Pieces Per Selection. Priced Per Piece.

## HOT SELECTIONS

### FILET SLIDERS | 12

crispy onions | arugula | horseradish crème

### MINI LUMP CRAB CAKES | 10

roasted garlic aioli

### STEAK SKEWERS (DF, GF) | 11

chimichurri

### BUTTER PECAN SHRIMP (NA) | 9

white barbeque sauce

### BACON WRAPPED DATES (DF, GF) | 8

'nduja stuffed

### EMPANADA | 8

slow braised beef | potatoes | manzanilla  
olives | tomato | poblano peppers | salsa roja

### NASHVILLE HOT BITES | 9

chicken | cilantro avocado ranch

### HARISSA CHICKEN SKEWERS (GF) | 7

spiced yogurt dip

### CHICKEN LEMONGRASS POTSTICKERS (DF) | 7

ginger soy

### CHARRED BRUSSELS SPROUTS SKEWERS (VG, DF, GF) | 7

aged balsamic

### SPICY VEGETABLE PAKORA (V) | 7

cauliflower | potato | spinach

### CRISPY CAULIFLOWER (V) | 6

thai sweet chili sauce | gochujang ranch

## COLD SELECTIONS

### DEVILED EGGS (DF, GF) | 8

smoked salmon | trout roe | radish

### JUMBO SHRIMP (DF, GF) | 9

fresh horseradish | cocktail sauce

### CHICKPEA HUMMUS (VG, DF) | 7

cucumber | za'atar spiced pita

### WILD MUSHROOM CROSTINI (V) | 7

ricotta | truffle oil | micro herb

### MARINATED CILIEGINE MOZZARELLA (V, GF) | 7

basil | heirloom tomato | balsamic glaze

### MINI LOBSTER ROLL | 11

loui's aioli | celery | onion | new england bun

### BEET TART (V) | 8

goat cheese | greens | walnut vinaigrette

### PICKLED CURRY CAULIFLOWER (GF) | 7

red endive | coconut yogurt tahini





# GOURMET DISPLAYS

## SUSHI DISPLAY BY SUSHI SAN

*REQUIRES 72 HOUR NOTICE*

### **MAKI SAN**

mixed platter of spicy tuna | salmon & avocado | crunchy avocado | yuzu yellowtail  
spicy salmon

60 pieces (serves 6-8) | 160

130 pieces (serves 14-16) | 340

190 pieces (serves 20-25) | 460

### **ADD TO MAKI SAN PLATTER (10 PIECES PER ORDER)**

shrimp tempura | 29

kabayaki eel | 29

truffle shiitake | 26

lobster california | 35

### **VEGGIE SAN**

mixed platter of crunchy avocado maki | truffle shiitake maki |  
melted tomato nigiri | eggplant nigiri | carrot nigiri | asparagus nigiri

80 pieces (services 10-15) | 135

### **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



# STATIONS

## NEIGHBORHOODS OF CHICAGO

Minimum of 25 guests. Priced per person.

### GREEK TOWN | 28

#### **FALAFEL (VG, GF)**

tahini sauce

#### **BEEF & LAMB GYRO**

warm pita | lettuce | tomato | red onion | tzatziki

### THE LOOP | 26

#### **CHICAGO DOGS**

vienna beef hot dogs | poppy seed buns | all the classic toppings

#### **MINI ITALIAN BEEF**

shaved roast beef | au jus

### PILSEN | 29

#### **GUACAMOLE (VG, DF, GF)**

fresh fried tortilla chips | pico de gallo

#### **FAJITAS**

beef | chicken | vegetable | flour tortillas | shredded lettuce | tomato | jalapenos | sour cream

### SOUTHSIDE | 35

#### **SMOKED RIB TIPS (DF, GF)**

house bbq sauce

#### **BBQ CHICKEN (DF, GF)**

dark & white meat

#### **FRIED FISH**

tartar sauce | lemon

#### **COLESLAW (V, GF)**

shredded cabbage | carrot | apple cider mayo

### CHINATOWN | 25

#### **LO MEIN (DF)**

chicken | scallions

#### **SHAOMAI (DF)**

shrimp & vegetable | soy sauce

#### **FRIED VEGETABLE EGG ROLLS (V, DF)**

sweet chili sauce

# STATIONS

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

### NEVER TOO OLD FOR MAC-N-CHEESE | 35

#### **PASTA**

penne | cavatappi | cheese tortellini

#### **PROTEIN**

braised short ribs | bacon | chicken | shrimp

#### **ACCOMPANIMENTS**

spinach | wild mushrooms | tomatoes | broccolini | onions | zucchini | garlic

#### **CHEESE**

mozzarella | cheddar | parmesan

#### **SAUCES**

marinara | bechamel | pesto

### SEAFOOD & CEVICHE BAR | MP

#### **SEAFOOD (DF, GF)**

shrimp | crab | oysters on the half | lobster tails

#### **CEVICHE (DF, GF)**

scallops | fresh fish | vegan hearts of palm

#### **ACCOMPANIMENTS**

tostada | crackers | cabbage slaw | cocktail sauce | horseradish | lemon | lime

### BINCHOTAN JAPANESE GRILL | 30

#### **GRILLED ITEMS**

korean bbq steak (DF, GF) | soy ginger sauce

miso garlic shrimp (DF, GF) | roasted garlic

mustard sauce

black garlic shoyu trumpet mushrooms (V, DF, GF) |

spicy chili aioli





# GRAZING BOARDS

Minimum of 15 guests. Priced per guest

## SLIDERS | 17

beef & cheddar | turkey & provolone | veggie burgers

## CHARCUTERIE | 17

chef's selection artisan cheeses and cured meats | crostini | crackers | dijon | giardiniera

## CHICKEN WINGS (GF) | 18

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

## FRENCH FRY BOARD (V, GF) | 15

shoestring | sweet potato | tater tots | waffle | ranch | ketchup | truffle aioli

## FLATBREADS | 17

pepperoni | margherita | bbq chicken

## DICED FRUITS (VG, DF, GF) | 13

melons | pineapple | berries | seasonal selections

# BUTCHER BLOCK

Menu Includes Freshly Baked Rolls & Butter.

Chef Attendant Required Per Station | \$150 per chef up to 90 min, 1 chef per 50 guests

## PEPPER CRUSTED BEEF

truffle demi-glace | horseradish cream (V, GF) | chimichurri (V, DF)

## TENDERLOIN | 685

*Serves up to 15 guests*

## STRIP LOIN | 550

*Serves up to 25 guests*

## SLOW-ROASTED LEG OF LAMB (DF, GF) | 450

*Serves up to 15 guests*  
red wine au jus

## PORCHETTA (DF, GF) | 350

*Serves up to 25 guests*

rosemary garlic rubbed pork roast (DF, GF) | house giardiniera (VG, GF) | roasted garlic aioli (V, DF, GF)

## ROASTED TURKEY BREAST (DF, GF) | 325

*Serves up to 25 guests*

sage cranberry sauce (V, GF) | turkey jus (GF)

## VERLASSO SALMON (DF, GF) | 275

*serves up to 15 guests*

lemon caper aioli (V, GF)

## ENHANCEMENTS priced per person

### SEASONAL VEGETABLE ASSORTMENT (VG, DF, GF) | 7

garlic herb marinade

### POMMES ROBUCHON (V, GF) | 9

buttery whipped yukon golds

### VEGAN POLENTA (VG, DF, GF) | 7

roasted tomatoes | marinara

### CHEF'S MIX MUSHROOMS (V, GF) | 9

oyster | trumpet | beech | herb butter

### MINI SWEETS | 12

chefs selection

### HOUSE SALAD (VG, DF, GF) | 8

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%). Pricing valid through Dec 31, 2025

# PLATED DINNER | 92

Menu includes Coffee, Tea, Freshly Baked Rolls & Butter  
Pre-Select (1) Starter Course, (2) Protein Entrée Choices, (1) Vegetarian Protein Choice, and (1) Dessert Choices;  
entree selection on-site available for an additional \$15 pp (under 100 guests)

## STARTER COURSE

\*\$8 upgrade for soup AND salad\*

### CITRUS ARUGULA (VG, DF, GF)

shaved fennel | mandarin orange | shallot citronette

### MIXED GREENS (VG, DF, GF)

cucumber | carrot | radish | champagne vinaigrette

### PEAR & BRUSSELS (V, GF)

poached pear | shaved brussels sprouts | feta | red wine vinaigrette

### ROMAINE (V)

garlic croutons | parmigiana reggiano | caesar dressing

### BABY BEETS (V, NA)

goat cheese | spinach | walnuts | apple cider vinaigrette

## STARTER COURSE

### CREAMY TOMATO (V, GF)

basil oil | oven-dried cherry tomatoes

### FRENCH ONION (V)

gruyere | crostini

### POTATO CHOWDER

smoked bacon

### LOBSTER BISQUE | 9 upgrade

herb crumb | chive oil | creme fraiche

## DESSERT COURSE

### FLOURLESS CHOCOLATE MOUSSE CAKE (V, GF)

chocolate sauce | whipped cream

### CARROT CAKE (V, NA)

caramel sauce | whipped cream

### NEW YORK STYLE CHEESECAKE (V)

raspberry sauce | whipped cream

### TIRAMISU (V)

espresso dipped lady fingers | mascarpone | cocoa

### MANGO LIME TART (VG, DF, GF, NA)

raspberry | almond crust

## ENTRÉES

### FILET MIGNON (V, GF)

black garlic demi | whipped potatoes | charred broccolini

### SEARED HALIBUT (DF, GF)

carrot puree | roasted zucchini | quinoa medley

### BRAISED SHORT RIBS

cheesy grits | carrots | wild mushrooms | bourbon glaze

### AIRLINE CHICKEN BREAST (GF)

buttered baby veg | pee wee potatoes | caramelized shallot jus

## ENTRÉES

### POLENTA CAKE (VG, DF, GF)

roasted brussels sprouts | wild mushrooms | crispy leeks | balsamic glaze

### CACIO E PEPE (V)

rigatoni pasta | cracked black pepper cream | truffle oil

### CAULIFLOWER "STEAK" (VG, DF, GF)

harissa | beet puree | roasted asparagus | chimichurri

## ADDITIONAL COURSE UPGRADE

### SEARED SCALLOPS (GF) | 26

garlic spinach | creamy risotto | garlic beurre blanc

### BUCATINI (V) | 18

roasted garlic | truffle mushroom ragu | micro basil

### CRAB CAKE | 20

breaded lump blue crab | sauteed spinach | saffron aioli

## DUO UPGRADES

### COLD WATER LOBSTER TAIL (GF) | 28

parsley garlic butter

### JUMBO SCALLOPS (GF) | 20

tarragon bearnaise

### GULF SHRIMP (DF, GF) | 15

cajun spice





# DINNER BUFFET

Menu includes Freshly Baked Rolls & Butter

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

## WILLIS TOWER EXECUTIVE | 110

### **BABY GREENS (VG, DF, GF)**

cucumber | cherry tomato | radish | champagne vinaigrette

### **MINI CRAB CAKES**

smoked pepper aioli | arugula | roasted corn relish

### **ROASTED FINGERLING POTATOES (V, GF)**

herb butter

### **GREEN BEANS ALMONDINE (GF, NA)**

butter | garlic | almonds

### **VEGAN POLENTA (VG, DF, GF)**

mushroom ragu | nutritional yeast

### **SEARED CHICKEN (DF, GF)**

lemon thyme jus

### **BEEF TENDERLOIN**

red wine reduction | crispy shallots | wild mushrooms

### **PETIT FOURS**

assorted mini sweets

## MET CLUB FAVORITES | 95

### **ROMAINE (V)**

garlic croutons | parmigiano reggiano | caesar dressing

### **BABY BEETS (V, NA)**

goat cheese | spinach | walnuts | apple cider vinaigrette

### **WHIPPED POTATOES (V, GF)**

roasted garlic butter

### **SEASONAL VEGETABLES (VG, GF)**

### **POLENTA (VG, DF, GF)**

roasted brussels sprouts | wild mushrooms | crispy leeks | balsamic glaze

### **SALMON PUTTANESCA (DF, GF)**

olives | tomatoes | chili flake

### **ROASTED STRIP LOIN**

cracked pepper crust | horseradish cream | black garlic | red wine demi

### **ASSORTED MINI CHEESECAKE BITES**



# BAR

\$150 Bartender Fee required for all bars. One bartender per 75 guests.  
*Ask about custom bar packages & specialty drinks!*

## BAR TYPES

### **BAR ON CONSUMPTION**

All beverages ordered will be charged to the Host's Master Bill. Host selects type of beverages and brand level to be offered.  
Each drink will be charged individually.

### **NO-HOST BAR**

Host selects type of beverages and brand level to be offered. All beverages consumed will be charged to the individual guests.

SOFT DRINKS | 6

DOMESTIC BEER | 8

IMPORTED BEER | 9

LEVEL I WINE & COCKTAILS | 14 PER DRINK

LEVEL II WINE & COCKTAILS | 16 PER DRINK

LEVEL III WINE & COCKTAILS | 19 PER DRINK





# BAR PACKAGES

Banquet bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed. Includes single mixer drinks only.

*Ask about custom bar packages & specialty drinks!*

\$150 Bartender Fee required for all bars. One bartender per 75 guests.

## OPEN BEER & WINE PACKAGE

1 HOUR: 24 | 2 HOURS: 37

3 HOURS: 50 | 4 HOURS: 63

imported & domestic beers | house red,  
white, & sparkling | soft drinks

## LEVEL 1

1 HOUR: 32 | 2 HOURS: 45

3 HOURS: 52 | 4 HOURS: 59

CONSUMPTION: 14 per drink

## WINES

Mionetto Prosecco

Korbel Sparkling

Charles & Charles Sauvignon Blanc

Three Thieves Pinot Grigio

Three Thieves Chardonnay

Three Thieves Cabernet

Three Thieves Pinot Noir

## SPIRITS

Conciere Vodka

Espolon Tequila

Conciere Gin

Jim Bean Bourbon

Jack Daniels Whiskey

Conciere Rum

Conciere Scotch

Martini & Rossi Sweet & Dry Vermouth

## LEVEL II

1 HOUR: 38 | 2 HOURS: 51 | 3 HOURS: 61

4 HOURS: 67 | CONSUMPTION: 16 per drink

## WINES

Mionetto Prosecco

Mumm Napa Brut

Coppola Diamond Rosé

Coppola Diamond Sauvignon Blanc

Coppola Diamond Pinot Noir

Francis Coppola Chardonnay

Francis Coppola Cabernet Sauvignon

Francis Coppola Pinot Noir

## SPIRITS

Tito's Vodka

Lalo Blanco Tequila

Beefeater Gin

Bacardi Superior Rum

Maker's Mark Bourbon

Jack Daniels Whiskey

Dewar's White Label Scotch

Aperol

Campari

Kahlua

Amaretto

Martini & Rossi Sweet & Dry Vermouth

Hennessy VS

*\*Management may provide alternative brands if unavailable for event*

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%). Pricing valid through Dec 31, 2025



# BAR PACKAGES

Banquet bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed. Includes single mixer drinks only.

*Ask about custom bar packages & specialty drinks!*

\$150 Bartender Fee required for all bars. One bartender per 75 guests.

## LEVEL III

1 HOUR: 42 | 2 HOURS: 55 | 3 HOURS: 66  
4 HOURS: 75 | CONSUMPTION: 19 per drink

## WINES

Mionetto Prosecco  
Chandon Brut Champagne  
Moët Brut Imperial Rosé  
Whispering Angel Sauvignon Blanc  
Brancott Cabernet Sauvignon  
Justin Pinot Noir  
King Estate Pinot Noir

## SPIRITS

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

## INCLUDED WITH EACH LEVEL

Miller Lite, Coors Light, Blue Moon | 8 each

Corona Premier, Founder's All Day IPA,  
Sam Adam's Boston Lager, Goose Island  
312 & IPA, Seltzers, Twisted Teas, Angry  
Orchard Cider | 9 each

## ZERO-PROOF

Peroni 0.0, FRE Alcohol Removed Sparkling  
Brut, Chardonnay, and Cabernet  
Sauvignon | 9 each

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%). Pricing valid through Dec 31, 2025

*\*Management may provide alternative brands if unavailable for event*





# WINE LIST

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

## 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

## LIGHTER WHITES (CONT)

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 Soeil 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

All food & beverages are subject to service charge (currently 22%) &  
sales tax (currently 11.75%). Pricing valid through Dec 31, 2025



# WINE LIST

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

## 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

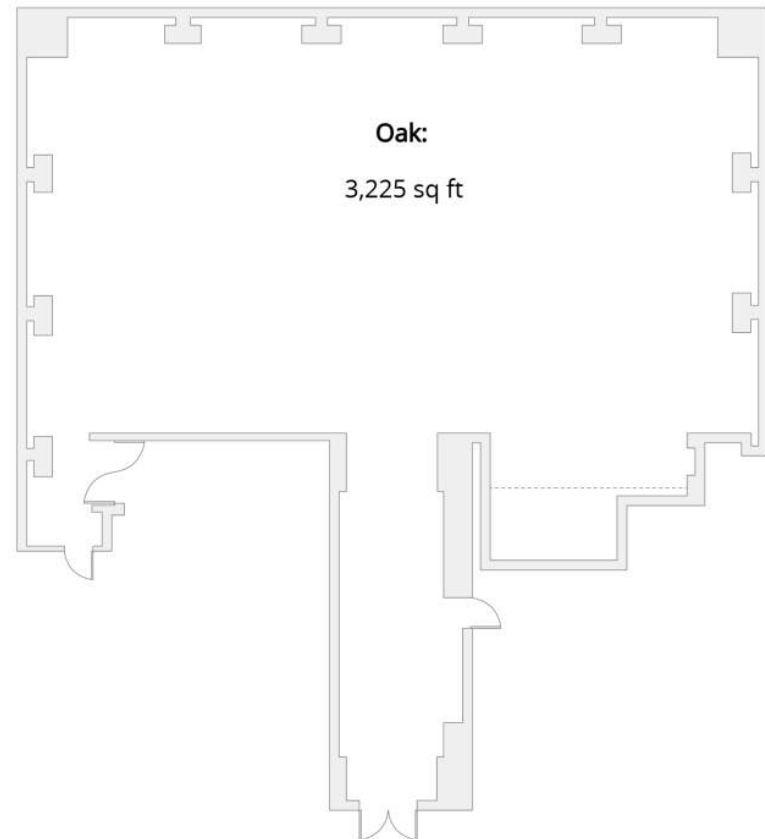
Cabernet Sauvignon, Three Thieves (California) | 35





# OAK ROOM

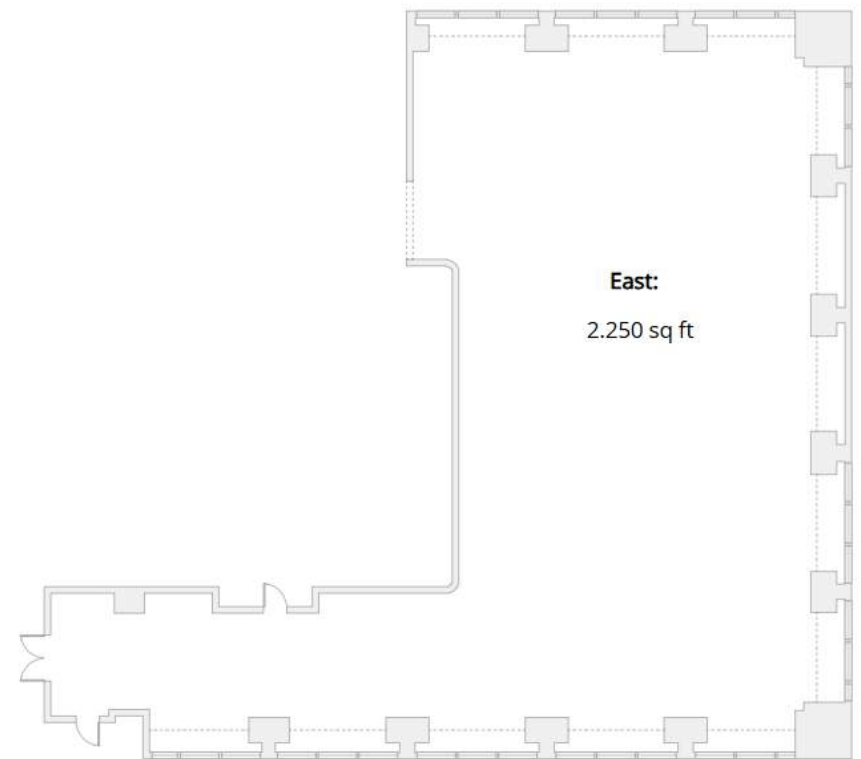
<b>Square Ft</b>	3,225
<b>Reception</b>	200
<b>Seated</b>	260
<b>Theater</b>	300





# EAST ROOM

<b>Square Ft</b>	2,250
<b>Reception</b>	200
<b>Seated</b>	120
<b>Theater</b>	120

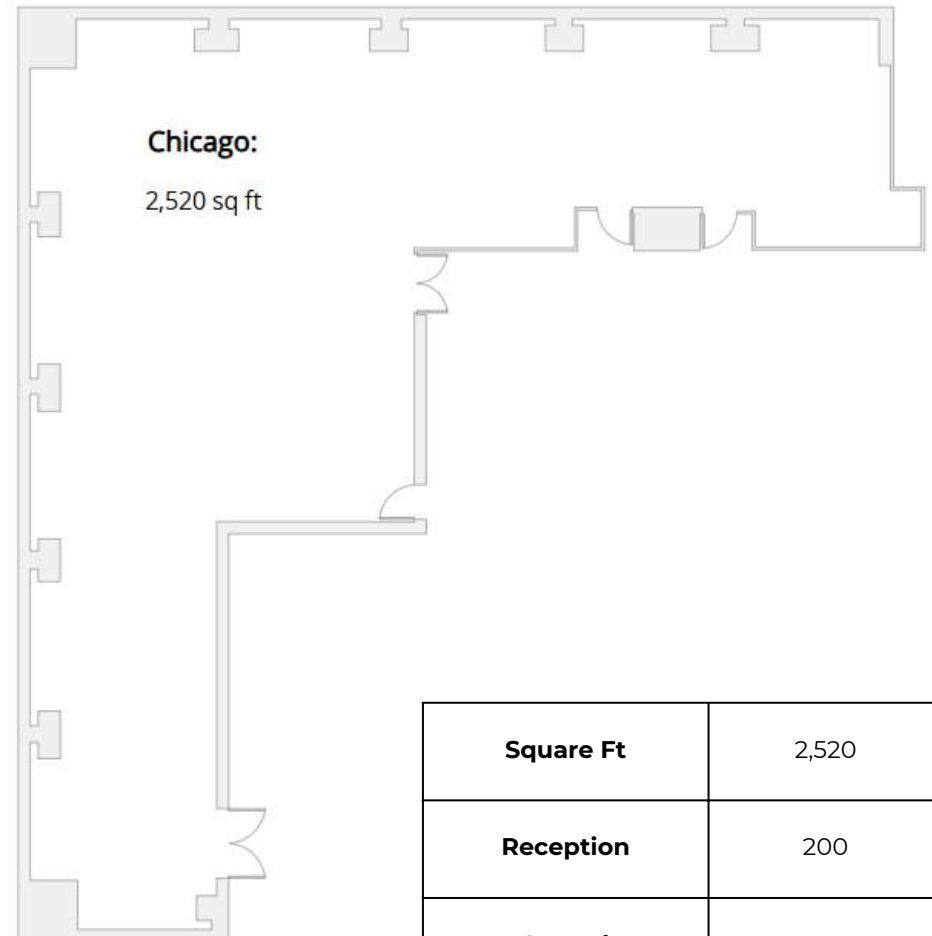






# CHICAGO ROOMS

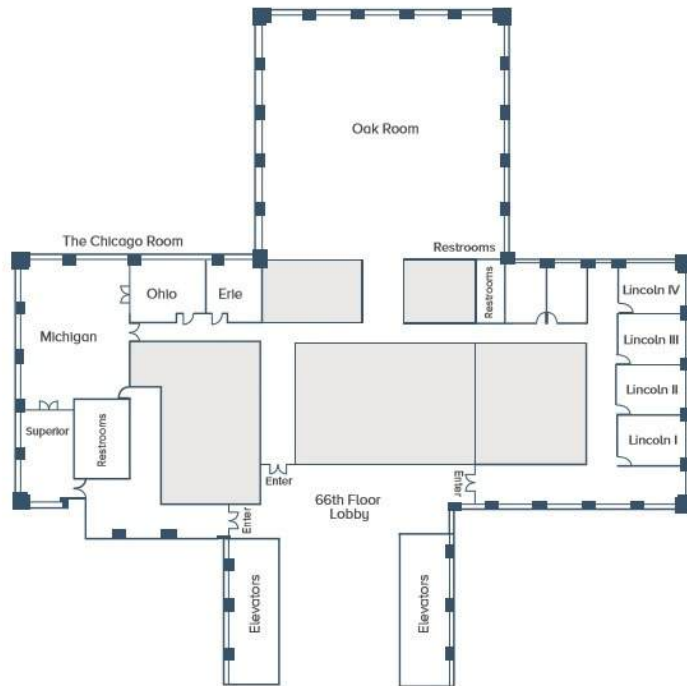
Superior, Michigan, Ohio & Erie



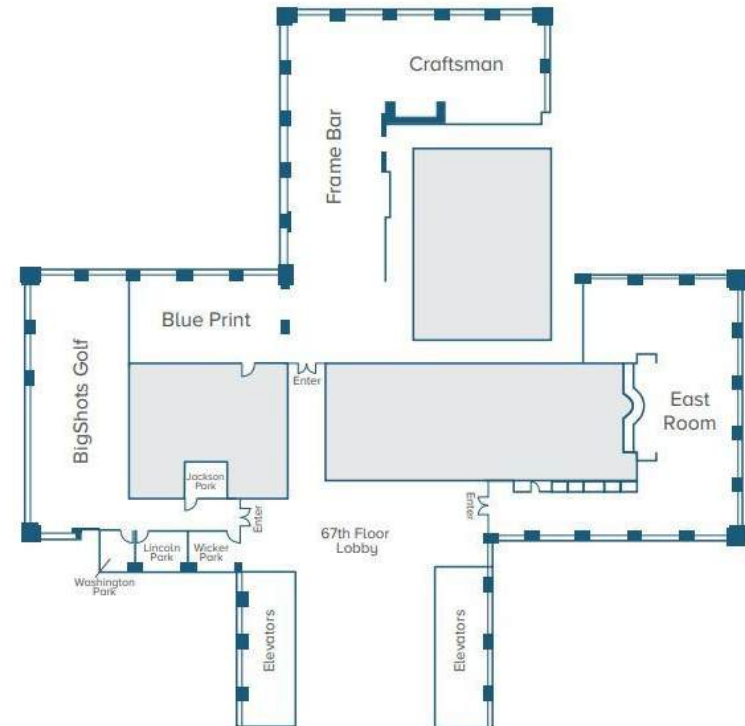
<b>Square Ft</b>	2,520
<b>Reception</b>	200
<b>Seated</b>	140
<b>Theater</b>	100

312.876.3200 | [metclubchicago.com](http://metclubchicago.com)

# FLOOR PLANS



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	–	240	160
<i>(Superior, Michigan, Ohio &amp; Erie Rooms combined)</i>			
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



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





# 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.
- **Use of loading dock outside of normal dock operating hours subject to a dock fee of \$400 per use. Loading dock availability and hours are subject to change at the Willis Tower's discretion.**

## 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.



# PREFERRED VENDORS

*The vendors on this list are a small sampling of what is available in the area. We have worked with these vendors in the past and feel they are professional and reliable. You are welcome to work with a vendor of your choice, even if they are not on the list below.*

**\*All vendors must have Certificate of Insurance\***

## FLORISTS

Davenport Design | 773.791.1946 |  
davenportdesign.org

Juliet Tan Floral Designs | 773.712.1523 |  
juliettanfloraldesign.com

Dreamscapes Wedding Floral Designs |  
773.882.2293 | dreamscapeswedding.com

La Salle Flowers | 312.787.3680 |  
lasalleflowers.com

Kehoe Designs | 312.421.0030 |  
kehoedesigns.com

Life in Bloom | 309.945.5224 |  
lifeinbloomchicago.com

## DRAPING

Sophia Woldemarian | 773.313.6790 | Vive  
Dream Design

## PLANNERS

Leanne Valdes | You Name It Events |  
630.403.8254 | younameitchicago.com

Tionna Van Gundy | Wedicity | 614.432.2334 |  
wed-icity.com

Johnna Van Dien | Great Events | 847.480.9500  
x 109 | greatevernchicago.com

Maria Erikson | Plum & Ivy | 978.417.1655 |  
plumandivyevents.com

## ENTERTAINMENT

Scott Gerke | 305-791-4375 | visualizeent.com

Fig Media Inc | 773.858.6018 | figgy.net

Bluewater Kings Band | 312.731.2034 |  
bluewaterkingsband.com

David Rothstein | 773.719.7610 |  
david@drsmusic.com | www.drsmusic.com

## PHOTOGRAPHERS

Nick Robins Photography | 773-587-6412 |  
frickfrock99@gmail.com | Robinsfoto.com

Kenny Kim | kenny@kennykim.com |  
kennykim.com

Colin Lyons Photography | 312.285.4533 |  
colinlyonsphotography.com

Grace Rios | 630.341.0285 |  
graceriosphotography.com

Ed & Aileen Photography | 872.829.3177 |  
edandaileen.com





# AUDIO & VISUAL

The club has audio/visual capabilities for all events, including meetings, corporate functions, and celebrations, with flexible event spaces designed to meet specific needs and budgets. We also offers AV services, music and entertainment coordination – please ask your Event Sales Director.

## **SCREENS & PROJECTORS:**

Michigan Drop Down Screen	<b>\$75</b>
Lincoln I Drop Down Screen	<b>\$50</b>
Lincoln II Drop Down Screen	<b>\$50</b>
Lincoln TV (only in II & IV)	<b>\$300</b>
65" Roller TV	<b>\$300</b>
LCD Projector	<b>\$350</b>

## **MICROPHONES & ACCESSORIES:**

Black Podium	<b>\$50</b>
JBL Speakers	<b>\$400</b>
Palo Alto Speakers w/ Stands	<b>\$400</b>
Wireless Hand-Held Microphone	<b>\$150</b>
Wireless Lavalier Microphone	<b>\$150</b>
Bose Smart Speaker 5000	<b>\$125</b>

## **STAGING, FLOORING & LIGHTING:**

Uplights	<b>\$40 EACH</b>
Stage/Riser	<b>\$150 PER PIECE</b>
DanceFloor	<b>INQUIRE FOR PRICING</b>

## **OTHER EQUIPMENT & SUPPLIES**

HDMI Cord	<b>\$25</b>
Power Cord	<b>\$10</b>
Power Strip	<b>\$35</b>
4-Channel Mixer	<b>\$125</b>
Flip Chart / White Board w/ Markers	<b>\$85</b>
ClickShare	<b>\$150</b>
Easel - Silver	<b>\$50</b>
Meeting Owl	<b>\$200</b>

Any additional A/V may be rented through one of our preferred vendors. Price not including tax or service charge.

Pricing valid through Dec 31, 2025

# 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.







CONTACT US TODAY

312.876.3200 | [WWW.METCLUBCHICAGO.COM](http://WWW.METCLUBCHICAGO.COM)

233 S WACKER DR | WILLIS TOWER, 66 & 67 FLOOR | CHICAGO. IL 60606

Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your risk of Foodborne Illness.

All Food and Beverage Purchases are Subject to an Automatic 23% Service Charge. Please Inform your Server if You or Anyone in Your Party has Food Allergies or Special Dietary. Requirements. ©INVITED INC. All rights reserved. 45188 0819 SS