

GOOSE ISLAND
BREWHOUSE

1800 N CLYBOURN AVE | CHICAGO, IL



PARTIES + PRIVATE EVENTS

VINTAGE ALE ROOM



The Vintage Ale Room is a semi-private space just off the main lobby, offering the perfect setting for your private party, and equipped with a private 6-tap bar.

ROOM AMENITIES

six tap bar
separate AV system
tables and chairs included with rental
60-inch roll-in TV available

RENTAL CAPACITY

MAX SEATED: 50 | **MAX COCKTAIL: 100**

RENTAL RATES

food & beverage minimum

TUES-THURS
\$1,000

FRIDAY | SATURDAY
\$4,000

SUNDAY
\$2,000



FULTON & WOOD ROOM



The Fulton & Wood Room is a private space that is the ideal setting for special events, meetings, and gatherings.

RENTAL CAPACITY

MAX SEATED: 40 | **MAX COCKTAIL: 60**

RENTAL RATES

food & beverage minimum

TUESDAY-THURSDAY

\$1,000

FRIDAY-SUNDAY

\$2,000

ROOM AMENITIES

separate AV system

tables and chairs included with rental

70-inch TV



FOOD PACKAGES

BUFFET BUNDLES



WILLOW BUFFET

\$30 per person

choice of **two** appetizers

choice of **two** sliders

MARCEY BUFFET

\$40 per person

choice of **one** appetizer

choice of **one** salad

choice of **one** entrée or slider

choice of **one** side

choice of **one** dessert

CLYBOURN BUFFET

\$55 per person

choice of **two** appetizers

choice of **one** salad

choice of **two** entrées or sliders

choice of **two** sides

choice of **one** dessert

Menus and prices are subject to seasonal changes.

BUFFET ITEM OPTIONS

APPETIZERS

PUB CHIPS & DIP
caramelized leak dip, malt vinegar powder

HUMMUS
pita toast points, fresh vegetables

CAPRESE SKEWERS
heirloom cherry tomato, fresh mozzarella,
basil, balsamic reduction

PRETZEL BITES
312 beer cheese sauce

BRUSCHETTA
baguette, pesto, tomato, parmesan

CHEESE & CHARCUTERIE
chef's selection of domestic & imported
meats and cheeses +\$2

THAI CHILI DEVILED EGGS
sambal, green onions, garlic chip

MEATBALLS
Swedish or BBQ

CHICKEN WINGS
honey-sriracha or Honkers BBQ

SALADS

GARDEN
greens, cucumber, cherry tomatoes,
onion, croutons
dressings: ranch, house vinaigrette, Stilton

CAESAR
romaine, parmesan, croutons, caesar dressing

CAPRESE
frisée, arugula, cherry tomatoes,
basil vinaigrette, fresh mozzarella +\$2

SLIDERS

ALL SERVED ON MINI BRIOCHE

PULLED PORK
smoked pork shoulder, Honkers BBQ sauce, crispy onions

HONEY SRIRACHA
fried chicken thigh, Stilton, pickled carrots & celery, frisée

SMASH BURGER
American cheese, special sauce, lettuce, pickle, onion

IMPOSSIBLE BURGER
sub for any of the above preparation options +\$2

PORTOBELLO
choice of style: Honey Sriracha, or Smash Burger

ENTRÉES

CHICKEN
garlic and herb-brined,
pesto cream sauce

SLICED PORK LOIN
roasted apple sauce

BACON-WRAPPED MEATLOAF
gravy

CILANTRO-LIME MAHI MAHI

PASTA PRIMAVERA

SIDES

PUB CHIPS

ROASTED FINGERLING POTATOES

BAKED MACARONI AND CHEESE \$2

SEASONAL VEGETABLES

ROASTED ASPARAGUS +\$2

DESSERTS

CHOCOLATE CHIP COOKIES

BCBS BROWNIES

CHOCOLATE MOUSSE CAKE +\$2

SEASONAL BERRY CHEESECAKE +\$2

BCBS MINI MILKSHAKES +\$2

BEER PAIRING DINNERS

Beer pairing dinners are the perfect way to impress your guests with a customized, special event.

Our Clybourn Brewhouse is Goose Island's original home, founded in 1988 by John Hall, and the birthplace for Chicago craft beer. Clybourn continues to serve up award-winning brews from Head Brewer, Mike Jacobs. Paired with delicious menu options from Chef Henry Pariser, formerly of Munster Restaurant Group and The French Laundry.

Each menu is chef-curated, based on seasonality and availability, to harmonize our food and brews together.

Plated Beer Pairing Dinners start at \$75.
10-50 guests, subject to chef/brewer availability.

SAMPLE MENU

GOOSE IPA 5.9% ABV

Jumbo Lump Crab Deviled Eggs

BIRDS OF A FEATHER, HEFEWEIZEN 4.8% ABV

*Roasted Local Beets. Lemon Cream
Vinaigrette. Fried Goat Cheese. Puffed
Ancient Grains. Micro Greens.*

HEARTS ALIVE, BROWN ALE 5.0% ABV

*BCS Braised Short Ribs. Creamy Polenta.
Roasted Heirloom Carrots. Veal Demi.*

BCS ORIGINAL 14.4% ABV

*Hazelnut Dacquoise. Vanilla Mousse. Praline
Mousse. Chocolate Mousse.
Berry Compote.*



BREWERY PACKAGES



BREWHOUSE BUNDLE

\$30 per person (2 hours)

selection of current drafts up to 7% abv and non-alcoholic beverages

+\$10 per person for each additional hour

BREWMASTER'S BUNDLE

\$45 per person (2 hours)

selection of current drafts up to 10% abv and non-alcoholic beverages

Sofiemosas, micheladas, and slushies (seasonal)

+\$15 per person for each additional hour

BOURBON COUNTY + SPECIALTIES

charged on consumption (not included in packages)

NON-ALCOHOLIC

\$3 per person

coke products, iced tea, coffee

Due to our brewery licensing, any wine or spirits are strictly prohibited onsite. No exceptions.

HOST BAR

\$100 fee

All beverages are charged on consumption and added to final bill.

CASH BAR

\$100 fee

Guests pay for their own drinks.

*Drinks do not count towards the room minimum.

PRIVATE BREWERY TOUR

optional add-on (subject to brewers' availability)

Enhance your Goose Island experience by booking a brewer to take your guests into our small-batch brewery where it all began in 1988!

BREWER FEE: \$150

SOUVENIR PINT GLASS: \$6 each

More gift options available upon request.

TERMS & CONDITIONS

DATE HOLDS

are considered tentative and therefore may be cancelled by Goose Island at any time until a signed contract and deposit are received.

DEPOSITS

are 25% of total estimated bill. Deposits are non-refundable if cancelled within 30 days of the event. Additional fees for cancelling are as follows: 50% 14-30 days, 75% 2-7 days, 100% day of event.

PAYMENT

is due immediately upon completion of the event. We accept major credit cards, corporate checks and cash for final payment.

GUEST GUARANTEE

must be received 7 business days before the scheduled event. If guarantee isn't provided, your final bill will be based on the number of guests listed on your signed party contract or the actual number of guests in attendance, whichever is greater.

DON'T BE A SILLY GOOSE!

Goose Island adheres to strict policies related to celebrating safely and responsibly. All underage private party guests must be clearly identifiable to management and staff. Guests may not display unruly behavior or showing signs of intoxication. We reserve the right to refuse service or dismiss from our premises anyone who runs afoul of any of these policies. Fly responsibly!

FOR MORE INFO AND TO BOOK EVENTS, PLEASE EMAIL:

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