



THE
METROPOLITAN

BANQUET MENU

312.876.3200 | INVITEDCLUBS.COM/CLUBS/THE-METROPOLITAN

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 beverages 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:

- 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 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 | 40

MORNING PASTRIES (V)

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

DICED FRUITS (VG, GF)

melons, pineapple, berries, seasonal selections

INDIVIDUAL GREEK YOGURTS (V, GF)

fruit infused

GRANOLA (V, DF, N)

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

FRESH BAKED SCONES

daily assortment

QUICKSTART | 43

MORNING PASTRIES (V)

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

DICED FRUITS (VG, GF)

melons, pineapple, berries, seasonal selections

SCRAMBLED EGGS (V, GF)

BREAKFAST MEAT (DF, GF)

applewood smoked bacon, pork sausage

CLUB POTATOES (VG, GF)

bell peppers, onions

MIDWEST | 50

BISCUIT BAR

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

DICED FRUITS (VG, GF)

melons, pineapple, berries, seasonal selections

SCRAMBLED EGGS (V, GF)

BREAKFAST MEAT (DF, GF)

applewood smoked bacon, pork sausage

CLUB POTATOES (VG, GF)

bell peppers, onions

BRIOCHE FRENCH TOAST (V)

cinnamon sugar, fruit compote, powdered sugar, maple syrup

BREAKFAST **STATION**

Stations are to be added to the breakfast buffet. 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 | 18

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) | 14

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

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) | 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	36 50
Morning Pastries	50 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)	7 each
Scrambled Egg Whites (V, GF)	6 each
Scrambled Eggs (V, GF)	4 each
Breakfast Meat	9 per guest
choice of: applewood smoked bacon, pork sausage, chicken sausage, vegan sausage	
Smoked Salmon Platter	20 per guest
capers, red onion, cream cheese, bagels	
Steel Cut Oatmeal (VG, GF)	12 per guest
brown sugar, cranberries, raisin, almonds	



BRUNCH BEVERAGES

BARTENDER REQUIRED | \$150

MIMOSA BAR PACKAGE | 20 PER PERSON

fresh squeezed orange juice, peach puree, pomegranate juice, strawberry puree, house bubbles (2 hours)

CONSUMPTION: \$13 ++ per drink

BLOODY MARY BAR PACKAGE | 24 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	Big Shoulders Coffee Upgrade	95 per gallon
Saratoga Still Water	7 14	Rishi Organic Sachet Teas	60 per gallon
Saratoga Sparkling Water	7 14	Fresh Brewed Rishi Iced Tea	70 per gallon
La Crixo Sparkling Water	6	Illy Cold brew Station serves up to 20	150 per bag
Red Bull	8	Fruit Juice Carafes	42 each
Sodas	6	Infused Water Station	25 per gallon

BEVERAGE STATION

Big Shoulders Coffee Upgrade	95 per gallon
Rishi Organic Sachet Teas	60 per gallon
Fresh Brewed Rishi Iced Tea	70 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	45 per person
Full Day	65 per person

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



LUNCH BUFFET

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

EXECUTIVE | 75

ASSORTED ROLLS (V) whipped butter

SEASONAL VEGETABLES (VG, GF)

MIXED GREENS (VG, 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, N)

EXECUTIVE ENHANCEMENTS

SHRIMP COCKTAIL (DF, GF) | 12

fresh horseradish sauce, lemon

LOBSTER BISQUE | 9

crème fraîche, chive oil

SEASONAL SOUP | 7

DESSERT UPGRADE | 7

chef's choice seasonal dessert

MEDITERRANEAN | 70

GREEK SALAD (V, GF) romaine, feta, cucumber, kalamata olives, tomato, red wine vinaigrette

HUMMUS & PITA (VG)

ROASTED POTATO WEDGES (VG, GF)

BROCCOLINI (VG, GF) garlic oil, pepper flake

CHICKEN VESUVIO (GF) airline chicken, lemon butter, peas

SHRIMP SCAMPI linguine, lemon garlic sauce

GRILLED VEGETABLE PLATTER (VG, GF) red pepper, zucchini, eggplant, squash, portabella, herbed balsamic reduction

BAKLOVA (N) phyllo dough, almonds, pistachios, honey

MEDITERRANEAN ENHANCEMENTS

GRILLED STRIPED BASS (DF, GF) | 15

eggplant caponata

CHICKEN SOUP (DF) | 6

orzo, lemon, oregano



LUNCH BUFFET

Priced Per Person. \$125 additional fee for Latin Inspirations buffet for under 25 guests. 90 minutes of service.

LATIN INSPIRATIONS | 60

POZOLE VERDE (VG, GF)

shredded cabbage, hominy, tomatillos, cilantro

GUACAMOLE (VG, GF)

pico de gallo, fresh tortilla chips

LIME RICE (VG, 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 jalapeños, 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 LECHES CAKE (V) | 7

whipped cream

CHEF'S TABLE | 48

SEASONAL SOUP

HOUSE SALAD

CHEF'S SELECTION COMPOSED SALAD

CHEF'S SELECTION

two hot entrees (includes 1 vegetarian option)

CHEF'S SELECTION OF SWEETS

CHEF'S TABLE ENHANCEMENTS

CHEF'S SELECTION BEEF ENTREE | 12

CHEF'S DAILY SANDWICH | 6

CHEF'S SEAFOOD SELECTION | 10





LUNCH BUFFET

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

PICNIC IN THE SKY | 48 MAKE IT A BOXED LUNCH | 5 PER PERSON

SANDWICHES (SELECT UP TO 3)

TURKEY CLUB

applewood smoked bacon, ham, cheddar, lettuce, tomato, onion, garlic aioli, toasted sourdough

SHRIMP OR CHICKEN CAESAR WRAP

romaine, parmesan

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, GF)

melons, berries, pineapple

PASTA SALAD (V)

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

POTATO SALAD (V, 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 | 5

chef's selection

BROWNIES | 3

VEGAN CARROT WALNUT CAKE (VG, GF) | 3



PLATED LUNCH WACKER DRIVE | 65

Menu includes Freshly Baked Rolls & Butter, Cookies & Brownies

Pre-Select (1) Salad OR (1) Soup, and (3) Entrée Choices

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

SALADS

CITRUS ARUGULA (VG, GF)

shaved fennel, mandarin orange, shallot
citronette

MIXED GREENS (VG, GF)

cucumber, carrot, radish, champagne vinaigrette

PEAR & BRUSSELS (V, GF)

poached pear, shaved brussels sprouts, feta, red
wine vinagrette

ROMAINE (V)

garlic croutons, parmigiana reggiano, caesar
dressing

SOUPS

CREAMY TOMATO (V, GF)

basil oil, oven dried cherry tomatoes

SEASONAL SOUP

VEGETABLE MINESTRONE (VG)

red beans, ditatini pasta

LOBSTER BISQUE | 9 PER GUEST

herb crumb, chive oil, crème fraîche

ENTREES

HANGER STEAK (GF)

truffle-parmesan roasted potatoes, truffle aioli,
broccolini

SEARED CHICKEN (DF, GF)

roasted fingerling potatoes, french green
beans, lemon jus

PAN SEARED SALMON (DF, GF)

farro, grilled asparagus, lemon caper,
beurre blanc

ROASTED CAULIFLOWER STEAK (VG)

romesco sauce, french lentils, charred broccolini,
golden raisins, crispy kale

CACIO E PEPE (V)

rigatoni, cracked black pepper cream, truffle oil

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-glace



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, GF)

SPICY (VG, GF)

fire roasted corn guacamole

TRAIL MIX BAR | 17

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 (BAC)

cheddar & caramel

9 each

CHICAGO MIX (TIN)

cheddar & caramel

14 each

A LA CARTE

pre-selected quantities, minimum of 12

Selection of Granola &
Energy Bars

6 each

Assorted Candy Bars

5 each

Fresh Baked Cookies

48 per dozen

Kettle Chips

4 each

Brownies

48 per dozen



EXECUTIVE ALL DAY MEETING PACKAGE | 160

HEALTHY START BREAKFAST

AVOCADO TOAST (VG)

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

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 X 8 screen

LCD projector

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



EXECUTIVE ALL DAY MEETING PACKAGE CONT.

MORNING BREAK

ALMOND BUTTER (VG, N)

pretzel sticks, apple wedges

VEGETABLE CRUDITE (V, GF)

basil ranch dip

AFTERNOON BREAK

MEAT & CHEESE

chef's selection

GARRETT POPCORN

chicago mix

LUNCH BUFFET

KALE CAESAR (V, GF)

crispy chickpeas, hemp hearts, sunflower seeds,
roasted broccoli

HOUSE SALAD (VG, GF)

mixed greens, tomato, cucumber, carrot,
balsamic vinaigrette

PAN SEARED CHICKEN (GF)

wild mushroom, lemon thyme jus

GRILLED FLANK STEAK (GF, DF)

red wine, marsala demi, roasted herbed fingerling potatoes

MISO LEMON GLAZED BROCCOLINI (VG, GF)

CHEF SELECTION DESSERT

HORS D'OEUVRE SELECTIONS

Minimum of 12 Pieces Per Selection. Priced Per Piece.

HOT SELECTIONS

FILET SLIDERS | 13

crispy onions, arugula, horseradish crème

MINI LUMP CRAB CAKES | 12

roasted garlic aioli

STEAK SKEWERS (DF, GF) | 11

chimichurri

BACON WRAPPED DATES (DF, GF, N) | 9

almond stuffed

EMPANADA | 10

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

HARISSA CHICKEN SKEWERS (GF) | 8

spiced yogurt dip

CHICKEN LEMONGRASS POTSTICKERS (DF) | 8

ginger soy

CHARRED BRUSSELS SPROUTS SKEWERS

(VG, GF) | 7

aged balsamic

SPICY VEGETABLE PAKORA (V) | 8

cauliflower, potato, spinach

CRISPY CAULIFLOWER (V) | 7

thai sweet chili sauce, gochujang ranch

COLD SELECTIONS

JUMBO SHRIMP (DF, GF) | 10

fresh horseradish, cocktail sauce

CHICKPEA HUMMUS (VG) | 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 CROSTINI | 13

lou's aioli, celery, onion, brioche crostini

BEET TART (V) | 8

goat cheese, greens, walnut vinaigrette



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) | 170

130 pieces (serves 14-16) | 350

190 pieces (serves 20-25) | 470

ADD TO MAKI SAN PLATTER (10 PIECES PER ORDER)

shrimp tempura | 35

kabayaki eel | 35

truffle shiitake | 35

lobster california | 40

VEGGIE SAN

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

80 pieces (serves 10-15) | 145

NIGIRI

mixed platter of akami, salmon, zuke salmon, hamachi

20 pieces (serves 6-8) | 135

40 pieces (serves 12-16) | 260

SAN-SPECIALTIES (SERVES 6-8 PER ORDER)

seaweed salad | 45

roasted edamame | 45

miso soup | 75



GRAZING BOARDS

Minimum of 15 guests. Priced per guest

SLIDERS | 18

beef & cheddar, turkey & provolone, veggie burgers

CHARCUTERIE | 19

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

VEGGIE CRUDITE (VG) | 16

seasonal vegetables, carrots, celery, baby tomatoes, peppers

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, GF) | 13

melons, pineapple, berries, seasonal selections

PASTA BAR | 42

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

PASTA

penne, cavatappi, gnocchi

PROTEIN

braised short ribs, bacon, chicken, shrimp

ACCOMPANIMENTS

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

CHEESE

mozzarella, cheddar, parmesan

SAUCES

marinara, bechamel, pesto

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 (VG, GF)

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

PORK TENDERLOIN (DF, GF) | 350

Serves up to 25 guests

rosemary au jus

SAGE ROASTED TURKEY BREAST (DF, GF) | 325

Serves up to 25 guests

cranberry sauce (V, GF), gravy

VERLASSO SALMON (DF, GF) | 275

serves up to 15 guests

lemon caper aioli (V, GF)

ENHANCEMENTS priced per person

SEASONAL VEGETABLE ASSORTMENT (VG, GF) | 7

garlic herb marinade

POMMES ROBUCHON (V, GF) | 9

buttery whipped yukon golds

VEGAN POLENTA (VG, 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, GF) | 8

PLATED DINNER | 98

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 (SALAD)

\$8 upgrade for soup AND salad

CITRUS ARUGULA (VG, GF)

shaved fennel, mandarin orange, shallot citronette

MIXED GREENS (VG, GF)

cucumber, carrot, radish, champagne vinaigrette

ROMAINE (V)

garlic croutons, parmigiana reggiano, caesar dressing

STARTER COURSE (SOUP)

CREAMY TOMATO (V, GF)

basil oil, oven-dried cherry tomatoes

SEASONAL SOUP

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, N)

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, GF, N)

raspberry, almond crust

All food & beverages are subject to service charge (currently 22%) & sales tax (currently 11.75%). Pricing valid through Dec 31, 2026

ENTRÉES

FILET MIGNON (GF)

black garlic demi, whipped potatoes, charred broccolini

SEARED HALIBUT (DF, GF)

citrus beurre blanc, roasted zucchini, quinoa medley

BRAISED SHORT RIBS

cheesy grits, carrots, wild mushrooms, bourbon glaze

AIRLINE CHICKEN BREAST (GF)

buttered baby veg, whipped potatoes, caramelized shallot jus

ENTRÉES (VEGETARIAN/VEGAN)

POLENTA CAKE (VG, 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)

romesco sauce, french lentils, charred broccolini, golden raisins, crispy kale

COURSE UPGRADE

SEARED SCALLOPS (GF) | 13

garlic spinach, creamy risotto, garlic beurre blanc

PAN SEARED SEA BASS | 16

forbidden rice cake, green curry emulsion, pickled shallots

PAN SEARED RIBEYE (10 oz) | 32

bone marrow butter, peppercorn brandy sauce, truffled baked potato, mushroom medley

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 | \$155 additional fee for groups under 25 guests



WILLIS TOWER EXECUTIVE | 115

BABY GREENS (VG, GF)

cucumber, cherry tomato, radish, champagne vinaigrette

MINI LUMP CRAB CAKE

roasted garlic aioli

ROASTED FINGERLING POTATOES (V, GF)

herb butter

GREEN BEANS ALMONDINE (GF, N)

butter, garlic, almonds

MUSHROOM GNOCCHI (V, GF)

wild mushrooms, amadera cream sauce,
nutritional yeast

BEEF TENDERLOIN

red wine reduction, crispy shallots, wild mushrooms

PETIT FOURS

assorted mini sweets

MET CLUB FAVORITES | 96

ROMAINE (V)

garlic croutons, parmigiano reggiano, caesar dressing

BABY BEETS (V, N)

goat cheese, spinach, walnuts, apple cider vinaigrette

WHIPPED POTATOES (V, GF)

roasted garlic butter

SEASONAL VEGETABLES (VG, GF)

CAULIFLOWER "STEAK" (VG)

romesco sauce, french lentils, charred broccolini, pickled
golden raisins, crispy kale

GRILLED SALMON (DF, GF)

tomatoes, olives, tomato concasse, herbs

PAN SEARED CHICKEN

herb marinated, lemon piccata

ASSORTED MINI SWEETS

UPGRADES

PEPPER CRUSTED STRIP LOIN | 10

marsala demi, chimichurri



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 / CASH 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 | 16 PER DRINK

LEVEL II WINE & COCKTAILS | 18 PER DRINK

LEVEL III WINE & COCKTAILS | 21 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: 45

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

WINES

Korbel California Champagne Sparkling

Mionetto Prosecco

Charles & Charles Rose

Three Thieves Pinot Grigio

Three Thieves Chardonnay

Three Thieves Pinot Noir

Three Thieves Cabernet Sauvignon

SPIRITS

Jack Daniel's Whiskey

Mr. Boston Bourbon

Mr. Boston Gin

Mr. Boston Rum

Mr. Boston Scotch

Espolon Tequila

Mr. Boston Vodka

LEVEL II

1 HOUR: 38 | 2 HOURS: 45 | 3 HOURS: 62

4 HOURS: 71

WINES

Mumm Napa Sparkling

Mionetto Prosecco

Coppola Diamond Rose

Coppola Diamond Pinot Grigio

The Wines of Francis Coppola Chardonnay

The Wines of Francis Coppola Pinot Noir

The Wines of Francis Coppola Cabernet Sauvignon

SPIRITS

Jack Daniel's Whiskey

Jim Beam White Label Bourbon

Beefeater Gin

Bacardi Superior Rum

Dewar's White Label Scotch

Lalo Tequila

Tito's Handmade Vodka

*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, 2026



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: 40 | 2 HOURS: 55 | 3 HOURS: 70

4 HOURS: 78

WINES

Mumm Napa Sparkling

Mionetto Prosecco

Whispering Angel Rose

Brancott Pinot Grigio

J. Lohr Arroyo Vista Chardonnay

Meiomi Pinot Noir

Justin, Paso Robles Cabernet Sauvignon

SPIRITS

Jack Daniel's Whiskey

Knob Creek Bourbon

The Botanist Gin

Mt. Gay Rum

Glenmorangie 12 Year Scotch

Patron Silver Tequila

Absolut Elyx Vodka

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



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



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

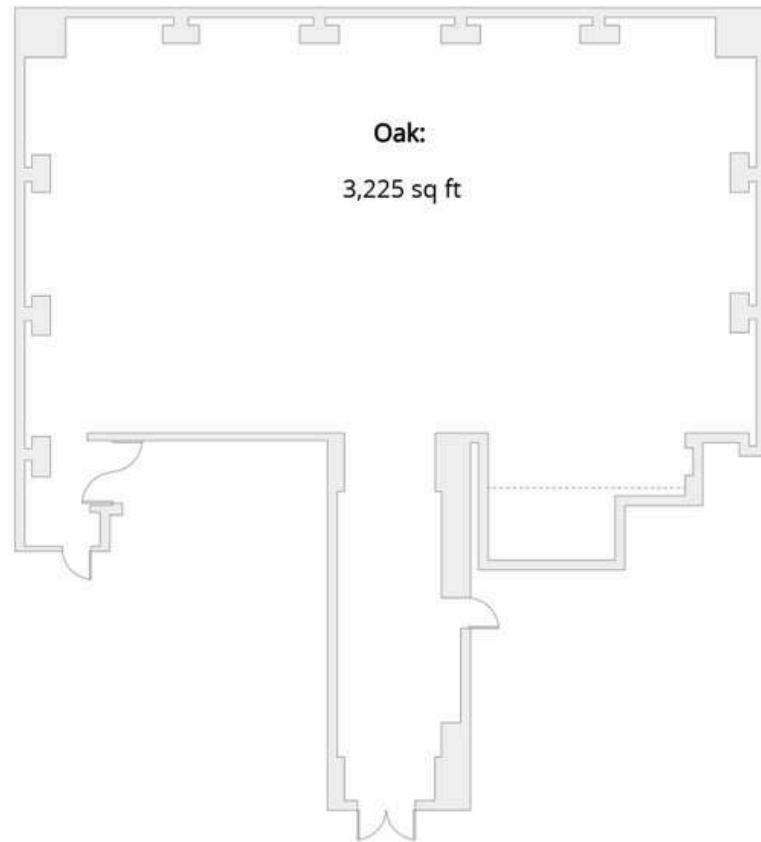
Cabernet Sauvignon, My Favorite Neighbor, 2021 (Paso Robles, California) | 200

Cabernet Sauvignon, Three Thieves (California) | 35



OAK ROOM

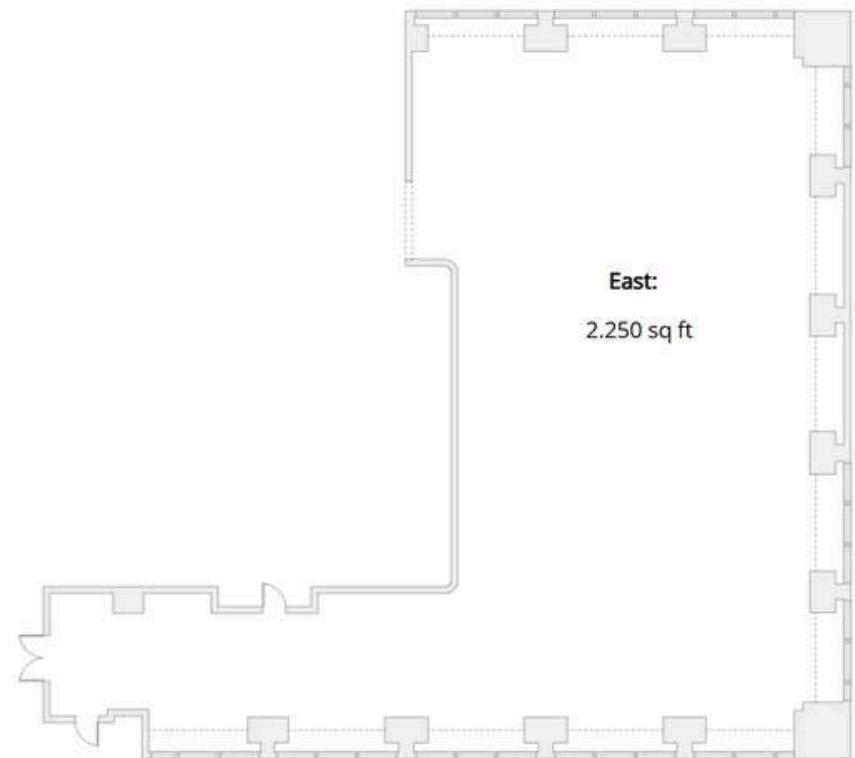
Square Ft	3,225
Reception	200
Seated	260
Theater	300



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EAST ROOM

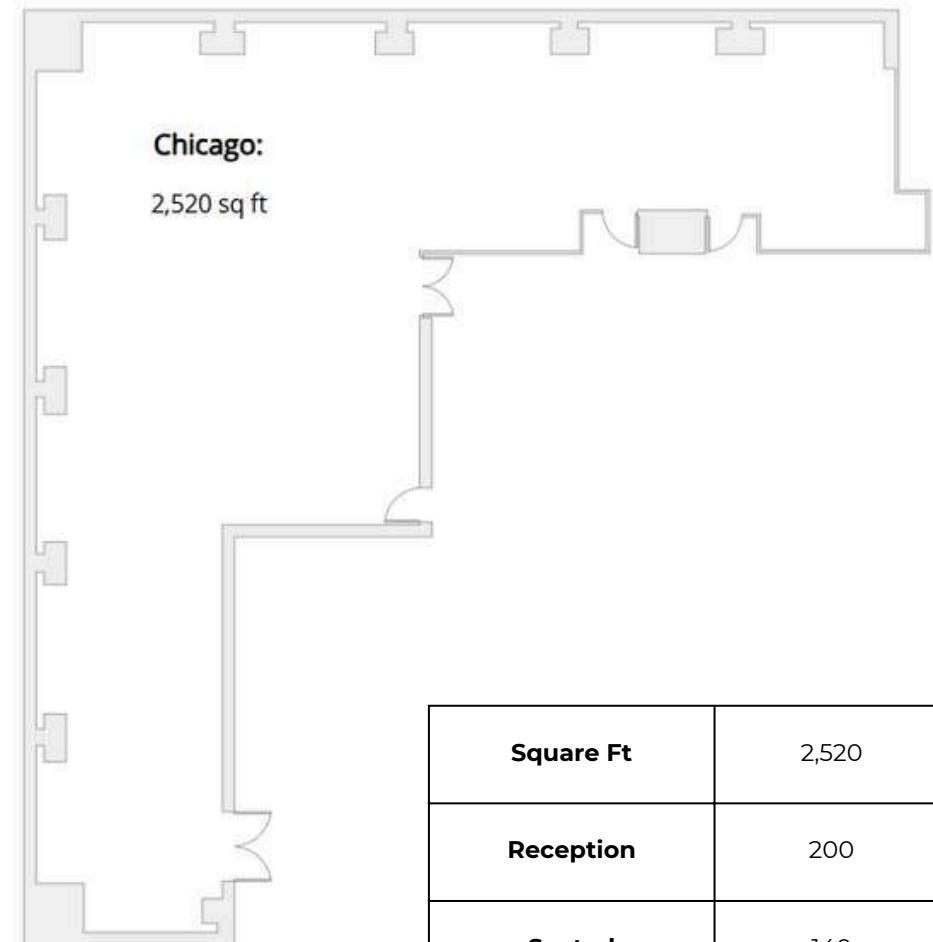
Square Ft	2,250
Reception	200
Seated	120
Theater	120





CHICAGO ROOMS

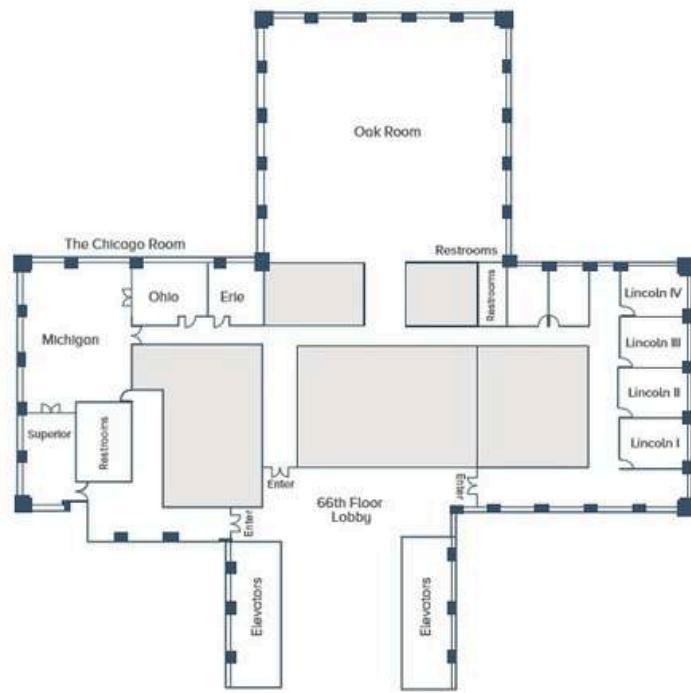
Superior, Michigan, Ohio & Erie



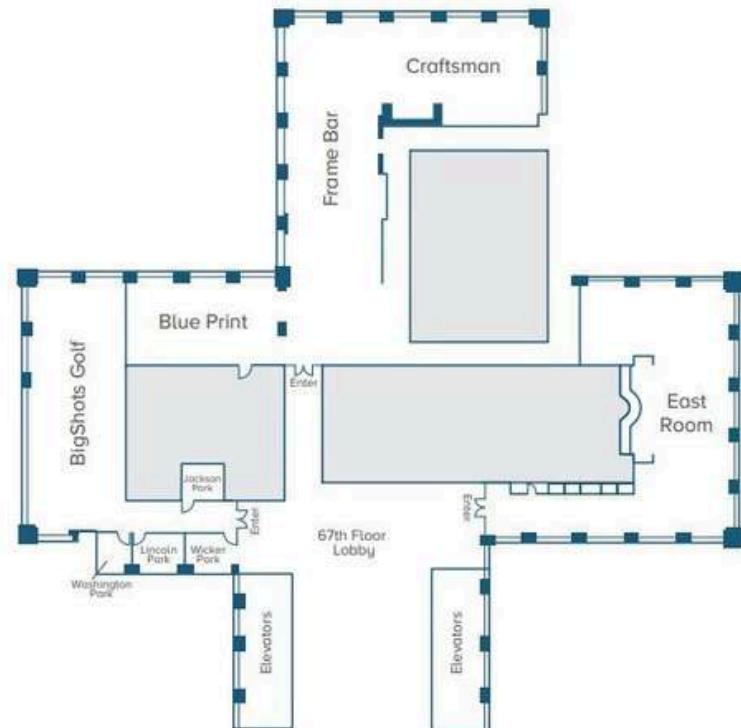
Square Ft	2,520
Reception	200
Seated	140
Theater	100

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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 & 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 |
kehoe-designs.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 | greateventschicago.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 offer AV services, music and entertainment coordination – please ask your Event Sales Director.

SCREENS & PROJECTORS:

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

MICROPHONES & ACCESSORIES:

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

STAGING, FLOORING & LIGHTING:

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

OTHER EQUIPMENT & SUPPLIES

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

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, 2026

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.



THE METROPOLITAN

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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