167
EVENTS

Lettuce Entertain You
RESTAURANTS

167 N. Green Street, 17th Floor • Chicago, IL, 60607 • 167events@lettuce.com • 773.516.8959 • 2026





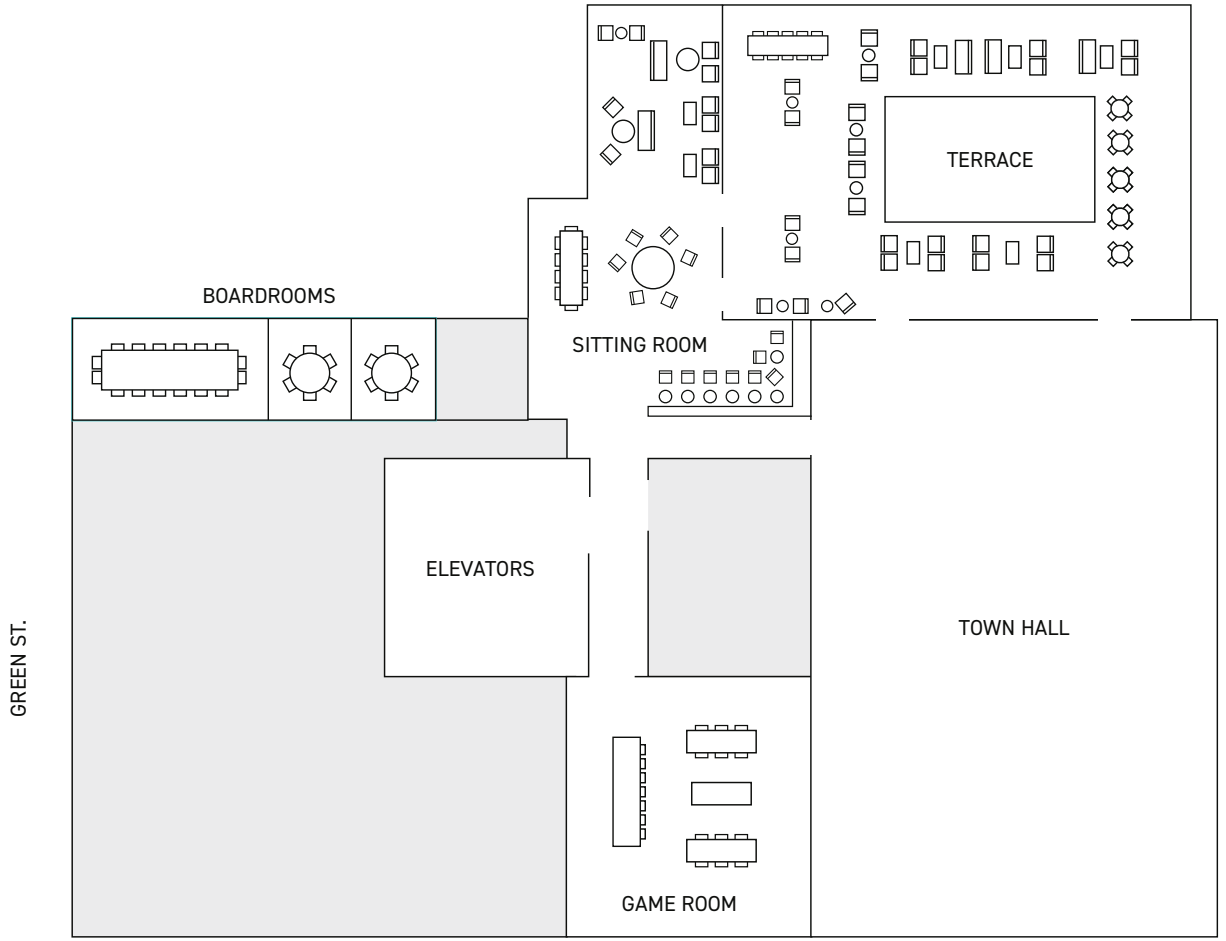







Opening
Ceremony

17TH FLOOR PLAN



	SEATED	RECEPTION
TOWN HALL	350	400
FULL 17TH FLOOR	400	400
GAME ROOM	60	60
SITTING ROOM	—	150
SITTING ROOM + TERRACE	—	250

	SEATED	RECEPTION
BOARDROOM 1	16	—
BOARDROOM 2	6	—
BOARDROOM 3	6	—

BREAKFAST

Minimum 25 guests, all options are served as stations for guests to enjoy

THE CONTINENTAL I 35 PER PERSON

Assorted Muffins • Seasonal Fruit[VE] **• Yogurt Parfaits • Overnight Oats**[VE]

Add On Lox and Bagel Station *(+20pp)* • Mini Quiche *(+10pp)*

THE CLASSIC AMERICAN I 45 PER PERSON

Scrambled Eggs • Hash Browns • Seasonal Fruit[VE]

Choice Of: Bacon or Chicken Sausage (Or both for an upcharge)

Choice Of: 9 Grain Toast or Toasted English Muffin with Jam and Butter

Choice Of: Bacon & Egg Breakfast Sandwich or Oakville Breakfast Burrito

Add On Bagel Station *(+12pp)* with Salmon *(+20pp)* • Mini Quiche *(+10pp)* • Mini Cinnamon Rolls *(+8pp)*

THE 167 I 52 PER PERSON

Scrambled Eggs • Hash Browns • Bacon • Chicken Sausage • Seasonal Fruit[VE]

Choice Of: Avocado Toast - Add Lox *(+10)* or Soft Egg *(+5)*

or Mini Waffles *(or Chicken & Waffles +10)*

Choice Of: Assorted Bagels w/ Whipped Cream Cheese OR Cinnamon Pull Apart Rolls

Add On Marinated Skirt Steak *(+28pp)* • Shrimp & Grits *(+24pp)* • Mini Quiche *(+10pp)*

All Packages Include

BEVERAGE DISPLAY

Fresh Squeezed Orange Juice, Regular and Decaf Coffee, Hot Tea, Still Water

BREAKFAST ENHANCEMENTS

Add any of the below | Priced per person per item

Individual Yogurt Parfait - 8
Housemade Granola, Plain Yogurt,
Fresh Berries, Honey Drizzle[VE]

Individual Overnight Oats - 8
with Seasonal Fruit[VE]

La Colombe Iced Coffee - 8
& Draft Latte Cans

Juiced! Fresh Fruit and Vegetable Juices - 8

Avocado Toast[VE] - 8

Avocado Toast[V] - 10
with Hard Boiled Egg

Avocado Toast - 12

Pricing does not include tax, gratuity or 4% event planner fee • V: VEGETARIAN | DF: DAIRY FREE | GF: GLUTEN FREE | VE: VEGAN

LUNCH STATIONS

Minimum 25 guests, all options are served as stations for guests to enjoy

THE ESSENTIALS I 50 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds,
Homemade Potato Chips
Sea Salt Chocolate Chip Cookies[GF]

THE EXECUTIVE I 60 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds
or
Two Hot Entrees, Two Sides, One Dessert

THE EPICUREAN I 80 PER PERSON

Two Salads, Two Proteins, Three Entrées,
Two Sides, Two Desserts

Add an additional protein +$10pp
Add an additional side +$3pp
Add an additional dessert +$3pp

SALAD OPTIONS

Nine Vegetable Chopped Salad[VE, GF] Butternut Farm Greens, Artichoke, Peppers, Avocado, Mustard Vinaigrette

Napa Caesar Salad Romaine Hearts, Napa Cabbage, Parmesan, Sourdough Crisps, Caesar Dressing

Costa Mesa Salad[V, GF] Roasted Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

Field Green Salad[VE, GF] Butternut Farm Greens, Fresh Radish, Red Wine Vinaigrette

Power Green Salad [V, GF] Kale, Spinach, Arugula & Herbs, Lemon, Toasted Pistachios

PROTEIN OPTIONS

Sliced Grilled Chicken Breast • Sliced Roasted Beef Tenderloin *(+5pp)*

Sliced Guajillo Marinated Skirt Steak • Sliced Prime NY Strip *(+15pp)*

Faroe Islands Salmon Filet • Grilled Shrimp • Grilled Avocado[VE, V] Salsa Macha

HANDHELD OPTIONS

Roasted Turkey Sandwich Hobbs Turkey, Avocado, Ciabatta, Dijon Aioli, Arugula, Pickles

Oakville French Dip Shaved Ribeye, Ciabatta, Horseradish Cream, Au Jus *served on the side (+5pp)*

Chicken Caesar Wrap Coal Fired Chicken, Romaine Hearts, Parmesan Cheese

Southwest Wrap Wood Grilled Chicken, Roasted Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

Caprese Sandwich[V] Tomato, Basil, Burrata, Ciabatta, Balsamic Glaze

Grilled Chicken Sandwich Grilled Chicken Breast, Wisconsin White Cheddar, Lettuce, Tomato, Pickle

Prime Beef Burger Wisconsin White Cheddar, Lettuce, Tomato, Pickle

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LUNCH STATIONS

Minimum 25 guests, all options are served as stations for guests to enjoy

THE ESSENTIALS I 50 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds,
Homemade Potato Chips
Sea Salt Chocolate Chip Cookies[GF]

THE EXECUTIVE I 60 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds
or
Two Hot Entrees, Two Sides, One Dessert

THE EPICUREAN I 80 PER PERSON

Two Salads, Two Proteins, Three Entrees,
Two Sides, Two Desserts

Add an additional protein +$10pp
Add an additional side +$3pp
Add an additional dessert +$3pp

ENTRÉE OPTIONS

Rigatoni alla Vodka[V] Calabrian Chili, Parmesan, Basil

Rigatoni Pomodoro[VE] Parmesan, Basil

Prime Beef Meatballs Pomodoro, Parmesan

Chicken Parmesan Pomodoro, Mozzarella, Basil

Eggplant Parmesan[V] Pomodoro, Mozzarella, Basil

Cacio e Pepe Campanelle[V] Black Pepper, Parmesan

Spicy Pepperoni Pizza Black Pepper, Parmesan

Margherita Pizza[V] California Tomato, Fresh Mozzarella, Basil

Seasonal Veggie Pizza

SIDE OPTIONS

Housemade Potato Chips[VE] Hand Cut Chips, Old Bay

Orzo Pasta Salad[V, VE] Roasted Vegetables, Fresh Herbs, Red Wine Vinaigrette

Potato Salad[V, GF] Pepperoncini, Whole Grain Mustard

Roasted Broccolini[V, GF] Parmesan, Lemon

Parmesan Fries[V, GF] Truffle Aioli

Whipped Potatoes[V] Cultured Butter, Chive

Salsa Macha Roasted Potatoes[V, GF]

Fresh Fruit Salad[V] Seasonal Mixed Berries, Pineapple

DESSERT OPTIONS

Sea Salt Chocolate Chip Cookies[V, GF] • **Sprinkle Snickerdoodles**[VE]

Fudge Brownies[V, GF] • **Flourless Chocolate Cakes**[GF] • **Lemon Meringue Tart**[V]

Seasonal Cheesecake[GF] • **Peanut Butter Tart**[V] • **Mini Carrot Cake**[V]

Berries & Cream[V, GF] • **Seasonal Jam Tart**[VE]

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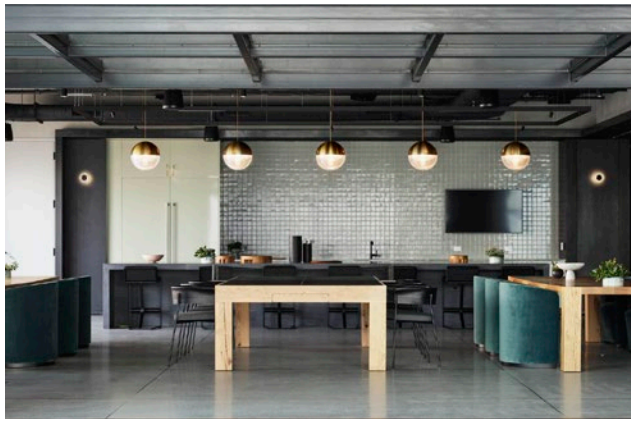





OAKVILLE LUNCH BOXES

Minimum 15 boxes

HANDHELDS I 19 PER PERSON

Choice of:

Roasted Turkey Sandwich Hobbs Turkey, Avocado, Ciabatta, Dijon Aioli, Arugula, Pickles, Potato Salad[GF, DF]

Caprese Sandwich[V] Tomato, Basil, Burrata, Ciabatta, Balsamic Glaze, Potato Salad[GF, DF]

Grilled Chicken Sandwich Grilled Chicken, White Cheddar, Lettuce, Tomato, Pickles, Potato Salad[GF, DF]

Chicken Caesar Wrap Coal Fired Chicken, Romaine Hearts, Parmesan Cheese, Potato Salad[GF, DF]

Southwest Wrap Grilled Chicken, Corn, Avocado, Queso Fresco, Chipotle Aioli, Potato Salad[GF, DF]

Chicken Caesar Salad Grilled Chicken, Romaine Hearts, Parmesan Cheese

Power Greens Salad Grilled Chicken, Kale, Spinach, Arugula & Herbs, Lemon, Toasted Pistachios

ALL BOXES INCLUDE:

Housemade Potato Chips[VE] Hand Cut Chips, Old Bay

Sea Salt Chocolate Chip Cookie[GF]

LUNCH BEVERAGE PACKAGES

LUNCHEON BEVERAGE STATION I 15 PER PERSON

Still Water • Assorted Flavored Sparkling Water

Coke • Diet Coke • Sprite • Ginger Ale

PREMIUM LUNCHEON BEVERAGE STATION I 18 PER PERSON

Still Water • Two Infused Waters • Assorted Flavored Sparkling Water

Coke • Diet Coke • Sprite • Ginger Ale

Iced Tea and Lemonade

SPORTING BEVERAGE STATION I 18 PER PERSON

Still Water • Assorted Mini Bottles of Gatorade

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PASSED APPETIZERS

Priced by the Dozen | Minimum Two Dozen

SEAFOOD

Spicy Tuna and Avocado Cornet[DF] Togarashi, Poblano Crema, Cilantro	48
Spicy Tuna and Cucumber[GF, DF] Scallion, Sesame Oil, Shiro Dashi	48
Tuna Tataki[GF] Ponzu, Scallions, Sesame Seeds	48
Hamachi Sashimi[GF, DF] Seasonal	48
Lobster Cocktail[GF, DF] Lemon, Cocktail Sauce	72
Shrimp Cocktail[GF, DF] Lemon, Cocktail Sauce	60
Citrus Cured Salmon[GF, DF] Yuzu, Fresno, Lime	48
Lobster Roll Parker House Rolls, Old Bay, Chives	72
Mini Tuna Tostadas[GF] Salsa Macha, Crispy Carrot, Poblano Crema	48

BEEF, PORK & LAMB

Dry Aged Steakburger Onion Bun, Blue Cheese Crumble, Garlic Aioli	72
Prime Beef Meatball Pomodoro, Parmesan Cheese	48
Grass-Fed Beef Tartare[DF] Garlic Aioli, Chive, Olive Oil	56
Filet Mignon Sliders Caramelized Onions, Brioche Bun	178
Bourbon Glazed Bacon[DF] Fresno, Butcher Pepper, Lime Zest	48
Prosciutto and Burrata Toast Brioche, Whipped Burrata, Prosciutto	48
Brisket Sliders Brioche Bun, Pickle	45
Pig in a Blanket Whole Grain Mustard Dipping Sauce	55
Pulled Pork Sliders Brioche Bun, Pickle	42
Lamb Lollipops Mint & Fine Herbs	174
Lamb Slider Harissa Aioli, Brioche Bun	110

CHICKEN

Rosemary Chicken Brochette[GF] Herb Yogurt, Lemon Oil, Rosemary	48
Chicken Parmesan Slider Brioche Bun, Pomodoro, Parmesan	52
Crispy Truffle Chicken[DF] Truffle Garlic Aioli, Chives	48
Mini Fried Chicken Sandwiches Brioche Bun, Garlic Aioli, Pickles	48

VEGETARIAN

Mini Millionaire Potato Fontina Cheese, Truffle Aioli, Scallions	58
Provençal Vegetable Tart Whipped Ricotta, Espelette, Chives	48
Ricotta and Honey Crostini Brioche, Cracked Pepper, Chervil	40
Falafel[VE] Tahini, Candied Lemon Peel	42
Truffled Grilled Cheese Pleasant Ridge Reserve, Truffle Aioli, Chives	48
Truffle Anolini Truffle Butter, Parmesan, Chives	48
Burrata and Tomato Cornet Pesto, Sundried Tomato, Black Pepper	48
Potato Salad Deviled Eggs[DF, GF] Pepperoncini Aioli, Chives, Parsley	40
Goat Cheese and Tomato Crostini Sun Dried Tomato, Petite Basil	52
Vegetable Spring Rolls[DF] Sweet Chili Dipping Sauce	48

PIZZA

Spicy Pepperoni Pizza Shredded Mozzarella, Pickled Fresno, Red Onion	22
Broccolini Pizza[V] Crème Frâiche, Pecorino, Lemon	19
Margherita Pizza[V] Fresh Mozzarella, Basil, Olive Oil	19

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LETTUCE SIGNATURE STATIONS

Minimum 25 Guests

THE OAKVILLE CHARCUTERIE TABLE I 44 PER PERSON

Soppressata • Prosciutto Di Parma • Pleasant Ridge Farmhouse Cheese • Point Reyes Blue Cheese
Accompanied by Housemade Focaccia • Cultured Butter • Fig Jam • Marinated Olives • Whole Grain Mustard
Add Spanish Chorizo and Aged Gouda (+12pp)
Add Fresh Crudités, Housemade Onion Dip, Hummus and Hand Cut Chips (+10pp)

BUB CITY BBQ I 65 PER PERSON

SALAD *Select One*

Southwest Salad[V, GF] Tomatoes, Black Beans, Avocado, Onions, Cucumbers, White Cheddar, Fresh Lime Vinaigrette
Costa Mesa Salad[V, GF] Roasted Corn, Avocado, Queso Fresco Lime Vinaigrette, Chipotle Aioli

ENTREES *Select Two I All Items Served with Brioche Buns, Pickles and BBQ Sauce*

Pulled Berkshire Pork Shoulder • 18hr Smoked Prime Brisket
Chicago Style Baby Back Ribs • Blackened Faroe Islands Salmon

SIDES *Select Two*

Mac 'N' Cheesy[V] • **Tater Tots**[VE] • **Crispy Brussels Sprouts**[VE] • **Cole Slaw**[V]

PIZZERIA PORTOFINO I 60 PER PERSON

SALAD

Arugula & Lemon Salad[V, GF] Parmesan, Lemon, Fennel
Mediterranean Salad[V, GF] Tomato, Cucumber, Feta, Red Onion

PIZZAS *Select Two*

Classic Margherita[V] Basil, Fresh Mozzarella
Due Funghi Pizza[V] Mushroom, Porcini Crema, Mozzarella
Charred Pepperoni Red Onion, Fresno Chili
Seasonal Vegetable Pizza[V]

PASTAS

Rigatoni alla Vodka[V] Burrata, Calabrian Chili, Basil
Pesto Genovese[V] Ligurian Trofie Pasta, Parmesan

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LETTUCE SIGNATURE STATIONS

Minimum 25 Guests

SUSHI-SAN I 65 PER PERSON

Served with Shitake Soy, Wasabi and Pickled Ginger

Spicy Tuna[GF] Avocado, Cilantro, Jalapeño

Salmon Avocado[GF] Asparagus, Meyer Lemon

Crunchy Avocado Sweet Soy, Yuzu Mayo, Tempura Crunch

Yuzu Yellowtail[GF] Avocado, Yuzu Kosho

Spicy Salmon[GF] Chili Yuzu Mayo, Cucumber, Jalapeño

RPM ITALIAN I 70 PER PERSON

TO START

Truffle Garlic Bread

Guiliana Chopped Italian Salad[GF] Salumi, Provolone, Peperoncini, Ricotta Salata

ENTREE *Select One*

Prime Beef Meatball Pomodoro, Basil, Parmesan

Chicken Parmesan Cutlet Pomodoro, Basil, Mozzarella

Sliced Beef Tenderloin[GF, DF] *(+10pp)*

PASTA AND RISOTTO *Select Three*

Mama DePandi's Rigatoni[VE] Pomodoro, Basil

Cacio e Pepe Campanelle[V] Cracked Black Pepper, Aged Parmesan

Trofie Pesto Genovese[V] Ligurian Trofie Pasta, Parmesan

Rigatoni alla Vodka[V] Burrata, Calabrian Chili, Basil

Aged Parmesan Risotto[V] Cracked Black Pepper, Bruna Alpina Parmesan *(+8pp)*

RPM SEAFOOD I 70 PER PERSON

Served with Spicy Cocktail Sauce, Mignonette and Fresh Lemon

RPM Pearl Oysters on the Half Shell • Lobster Cocktail • Shrimp Cocktail

Add Golden Osetra Caviar with Traditional Accompaniments *(+110pp)*

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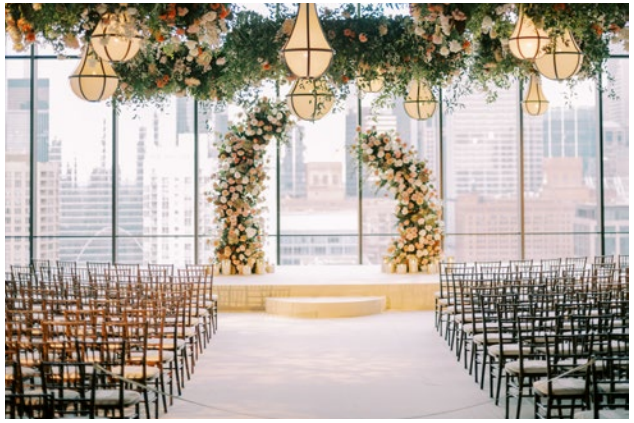



LETTUCE SIGNATURE STATIONS

Minimum 25 Guests

RPM STEAK I 100 PER PERSON

TO START

Parker House Rolls Cultured Butter

SALAD *Select One*

Caesar Salad[V] Parmesan, Sourdough Crouton

Nine Vegetable Chopped[VE, GF] Werp Farm Greens, Artichoke, Peppers, Avocado, Mustard Vinaigrette

Farm Green Salad[VE, GF] Werp Farm Greens, Fresh Radish, Red Wine Vinaigrette

ENTREE *Select Two • Carved to Order*

Midwest Prime New York Strip Served with Peppercorn Sauce *(+5pp)*

Heritage Chicken Served with Natural Jus

Faroe Islands Salmon Served with Béarnaise Sauce

Creekstone Beef Tenderloin Served with Peppercorn Sauce

Webster City Ham Whole Grain Mustard

"The Duke" Center Cut Ribeye Served with Peppercorn Sauce *(+10pp)*

SIDES *Select Two*

Spicy Broccolini[V, GF] Chili Flake, Parmesan Cheese

Whipped Potatoes[V] Cultured Butter, Chives

Aged Parmesan Risotto[V] Cracked Black Pepper, Bruna Alpina Parmesan Cheese *(+8pp)*

Hen of the Woods Mushrooms[VE, GF] Roasted Garlic, Fresh Herbs

Mama DePandi's Rigatoni[VE] Pomodoro, Basil

Seasonal Vegetable

Whipped Millionaires Potato[V] Black Truffle, Fontina Cheese, Chives *(+5pp)*

Additional Side *(+8pp)*

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167 SIGNATURE STATIONS

Minimum 25 Guests

MEZZE TABLE I 80 PER PERSON

SALAD

Greek Tomato Salad[V, GF] Tomato, Feta, Red Onion

Mediterranean Salad[V, GF] Tomato, Cucumber, Feta, Red Onion

SKEWERS *Select Two • Served with Zhoug Sauce & Salsa Macha*

Marinated Faroe Islands Salmon

Charcoal Grilled Chicken

Roasted Vegetable[VE]

Beef Kefta

SIDES

Orzo Pasta Salad[VE] Roasted Vegetables, Fresh Herbs, Red Wine Vinaigrette

Spiced Brussels Sprouts[VE]

Salsa Macha Roasted Potatoes[VE]

SOUTHWEST SPREAD I 70 PER PERSON

SALAD

Costa Mesa Salad[V] Roasted Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

Housemade Dip Trio[V, GF] **& Fresh Tortilla Chips**[V, GF] Fresh Salsa, Guacamole, Queso

PROTEIN *Select Two • Served with Warm Tortillas, Diced Onion, Fresh Cilantro, Queso Fresco*

Grilled Avocado[VE] Salsa Macha

Chicken Tinga Chipotle, Chiles

Skirt Steak Guajillo Marinade

Grilled Shrimp

Chipotle Black Beans[V]

Verde Rice[GF] Fresh Cilantro & Herbs

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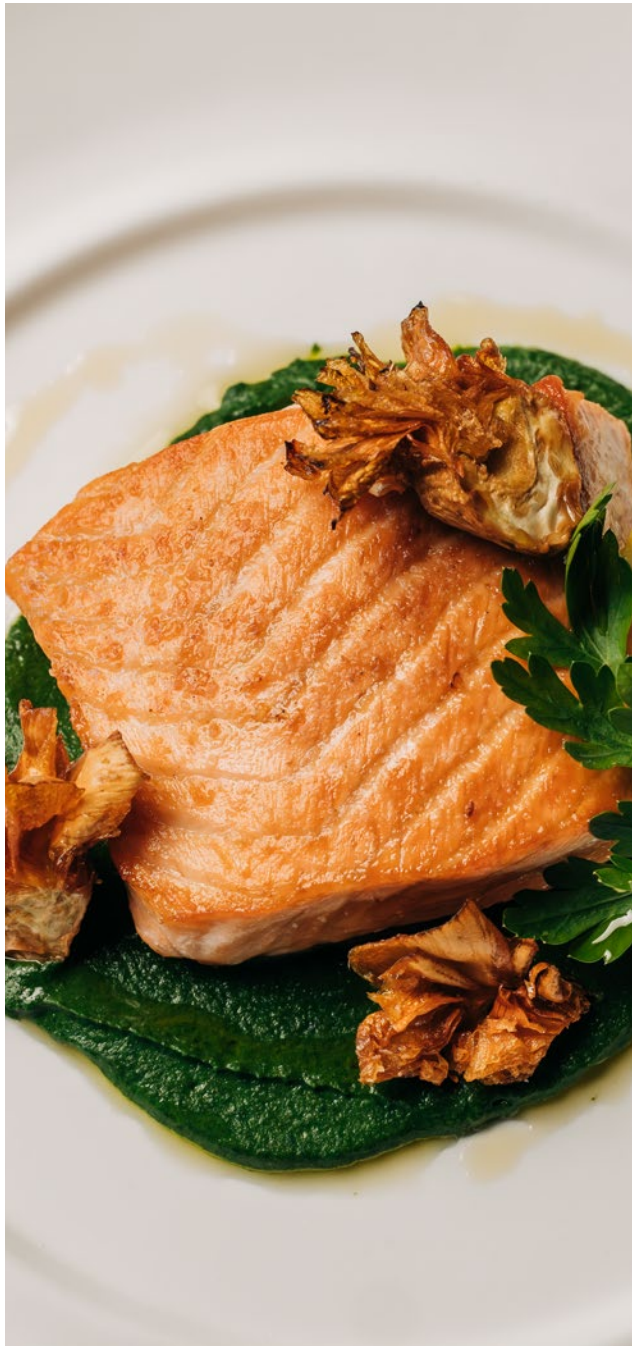

SHARED COURSED MENU

BREAD SERVICE *Select One for the table to share*

Truffled Garlic Bread • Parker House Rolls • Sourdough Bread

SALAD *Select One to be plated individually for each guest*

Napa Caesar Salad • Farm Green Salad[VE, GF] • Nine Vegetable Chopped Salad[VE, GF]

ENTREE *Select Three for the table to share*

Branzino • Roasted Faroe Islands Salmon • Charcoal Roasted Chicken

Prime Beef Meatballs • Chicken Parmesan Cutlet

Guajillo Marinated Skirt Steak • "The Duke" Ribeye Filet *(+9pp)*

Roasted Tenderloin *(+9pp)* • Midwest Prime New York Strip *(+15pp)*

SIDES *Select Three for the table to share*

Seasonal Vegetable • Aged Parmesan Risotto[GF] • Spicy Broccolini[GF] • Cacio e Pepe Campanelle[V]

Whipped Potatoes • Rigatoni alla Vodka • Mama DePandi's Rigatoni[VG]

Hen of the Woods Mushrooms[VE, GF] • Whipped Millionaire's Potatoes *(+5pp)*

DESSERT *A duo of mini dessert*

Flourless Chocolate Cake[GF] • Lemon Meringue Tart[V]

ENHANCEMENTS

Available for guests to share

Béarnaise or Peppercorn *(+2pp)*

Enjoyed individually

Béarnaise or Peppercorn *(+6pp)* • Rosemary Butter *(+6pp)*

Black Truffle Butter *(+9pp)*

110 PER PERSON

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PLATED COURSED MENU

BREAD SERVICE *Served to share, select one for guests to enjoy*

Truffled Garlic Bread • Parker House Rolls • Sourdough Bread

SALAD *Individually plated, select one for each guest*

Napa Caesar Salad Romaine Hearts, Napa Cabbage, Parmesan, Sourdough Crisp

Nine Vegetable Chopped Salad[VE, GF] Werp Farm Greens, Artichoke, Peppers, Avocado, Mustard Vinaigrette

Farm Green Salad[VE, GF] Werp Farm Greens, Fresh Radish, Red Wine Vinaigrette

Little Gem Salad[V, GF] Little Gem Lettuce, Fresh Radish, Goat Cheese, Green Goddess Dressing

ENTREE *Individually plated and composed, select three for guests to choose from*

Advanced selection required

Creekstone Filet Whipped Potato, Roasted Mushroom, Bordelaise *(+10pp)*

Prime New York Strip Roasted Fingerling Potatoes, Hôtel de Paris Butter *(+10pp)*

Peppercorn Crusted Filet of Ribeye Potato Gratin, Béarnaise *(+8pp)*

Wood Grilled Chicken Breast Local Grits, Spring Onion

Mediterranean Branzino Garlic Green Beans, Cherry Tomato

Faroe Islands Salmon Creamed Spinach, Crispy Artichokes

Heritage Pork Loin Roasted Sweet Potato, Cilantro Lime Butter

Ratatouille[VE] Roasted Summer Vegetables, Provençal Olive Oil, Petite Basil

FINAL COURSE *Choice of the below*

Cellar Door Charcuterie Board

Chef's Selection of California Meats and Cheeses. Served with Fig Jam and Local Honeycomb *(+3pp)*

OR

Mini Dessert Duo

Choose Two From Our Passed Desserts List

120 PER PERSON

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DESSERTS

167 DESSERT

Priced by the dozen

Sea Salt Chocolate Chip Cookies[V, GF]	36
Sprinkle Snickerdoodles[VE]	32
Chocolate Clouds[V]	36
Gilded Fresh Fruit Tart	46
Fudge Brownies[V, GF]	40
Flourless Mocha Cakes[GF]	48
Flourless Chocolate Cake[GF]	48
Lemon Meringue Tart[V]	42
Seasonal Cheesecake[GF]	48
Peanut Butter Tart	36
Salted Caramel Ganache Tart[GF]	48
Mini Carrot Cake	32
Mini Key Lime Tart	32
Berries & Cream[GF]	36
Seasonal Jam Tart [VE]	40
Mini Do-Rite Donuts	32

SUMMER HOUSE COOKIE BAR
14 PER PERSON

Full sized cookies, Select Five flavors

Crispy Chocolate[V]
S'mores
Sea Salt Chocolate Chip[V, GF]
Sprinkle
Snickerdoodle [V]
Lemon[V]
M&M[V]
Apple Oatmeal[V]
Peanut Butter[V]
Wild Thai Banana[V]
Oatmeal Scotchie[V]
Citrus Blondie[V]
Brown Butter Crispy Rice Treat
Cookies & Cream Crispy Rice Treat
Flourless Chocolate Brownie[V, GF]

ICE CREAM SUNDAE BAR
15 PER PERSON

Sugar Cones[V] • Vanilla Ice Cream[V]
Chocolate Ice Cream[V]

TOPPINGS

M&M's
Sprinkles
Crushed Oreo
Maraschino Cherries
Whipped Cream
Chocolate Sauce
Toffee Sauce
Banana Splits *(+2pp)*

LARGE FORMAT I 50 EACH

Seasonal Cobbler

LATE NIGHT BITES *Priced by the Dozen | Minimum Two Dozen*

Classic Burger Slider Brioche Bun, Cheddar Cheese, Pickle	55
Mini Chicago Hot Dogs Sport Pepper, Tomato, Relish, Mustard, Onion, Tomato, Pickle, Celery Salt	72
Mini Chili Dogs All Beef Chili, Cheddar Cheese	72
Mini Fried Chicken Sandwiches Brioche Bun, Garlic Aioli, Pickles	48
Classic Cheese Pizza Pomodoro, Shredded Mozzarella	20
Spicy Pepperoni Pizza Shredded Mozzarella, Pickled Fresno, Red Onion	22
Brisket Sliders Brioche Bun, Pickle	45
Crispy Chicken Tenders Bbq, Ranch, Ketchup	55
French Fry Cups Truffle Aioli Or Ketchup	45

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BEVERAGE PACKAGES

RESERVE I 22 PER PERSON, PER HOUR

SPIRITS
Sunny Vodka
Ford's Gin
Corazón Blanco Tequila
Planteray 3 Star Rum
Redwood Empire Pipe Dream Bourbon
Redwood Empire Emerald Giant Rye
Johnnie Walker Black Label Scotch

BEERS
Trumer Pilsner
Stone Hazy IPA
Miller Lite
Best Day N/A

WINES
Giuliana Prosecco
Pinot Grigio, Sand Point, California
Rosé, AIX, Coteaux d'Aix-en-Provence, 2023
Pinot Noir, Albert Middle, Sta. Rita Hills

PREMIER I 27 PER PERSON, PER HOUR

SPIRITS
Tito's Vodka
Hendrick's Gin
Casamigos Blanco Tequila
Casamigos Reposado Tequila
Planteray 3 Star Rum
Buffalo Trace Bourbon
Sazerac Rye
Glenfiddich 12 Year Single Malt Scotch

BEERS
Trumer Pilsner
Stone Hazy IPA
Miller Lite
Best Day N/A

WINES
Scharffenberger Brut Excellence
Chardonnay, 4900 Cellars, Edna Valley
Sauvignon Blanc, Diamonds In Space, Central Coast
Pinot Noir, Albert Middle
Cabernet Sauvignon, Salix Cellars, Paso Robles

MARQUEE I 36 PER PERSON, PER HOUR

SPIRITS
Ketel One Vodka
Grey Goose Vodka
Monkey 47 Gin
Casamigos Blanco Tequila
Casamigos Añejo Tequila
El Dorado 12 Year Rum
Woodford Reserve Bourbon
Russell's Reserve Rye
The Macallan 12 Year Single Malt Scotch

BEERS
Trumer Pilsner
Stone Hazy IPA
Miller Lite
Best Day N/A

WINES
Brut Sparkling, Schramsberg Vintage Blanc de Blanc
Sauvignon Blanc, Lieu Dit, Santa Ynez Valley
Chardonnay, Flowers, Sonoma Coast
Pinot Noir, Aston, Sonoma Coast
Cabernet Sauvignon, Napa Cellars, Napa County

WINE AND BEER ONLY I 19 PER PERSON, PER HOUR

BEERS
Trumer Pilsner
Stone Hazy IPA
Miller Lite
Best Day N/A

WINES
Giuliana Prosecco
Pinot Grigio, Sand Point, California
Rosé, AIX, Coteaux d'Aix-en-Provence, 2023
Pinot Noir, Albert Middle, Sta. Rita Hills

**All items subject to availability and may be substituted.*
No shots, no doubles, no triples

Pricing does not include tax, gratuity or 4% event planner fee • V: VEGETARIAN | DF: DAIRY FREE | GF: GLUTEN FREE | VE: VEGAN



BREAK PACKAGES

BUILD YOUR OWN BREAK STATION *Choose a minimum of three items*

4 PER ITEM

Packaged Granola Bars • Packaged Trail Mix with Peanuts
Assorted Packaged Popcorn • Individual Assorted Chips

6 PER ITEM

Seasonal Fruit Cup[VE] • Seasonal Crudités with Hummus
Seasonal Crudités[V] with Green Goddess Dressing
Mini Sea Salt Chocolate Chip Cookies[GF, V] • Mini Fudge Brownies[GF, V]
Mini Seasonal Cheesecake[GF] • Lemon Meringue Tart[V]

BREAK BEVERAGE STATION I 18 PER PERSON, PER HOUR

Three hour minimum
Hot Tea
Regular and Decaf Coffee, Cream and Oat Milk, Sugars, Honey, Lemon
Two Infused Still Water Dispensers
Assorted Sodas and Assorted Flavored Sparkling Waters *(+3pp)*

CREATE YOUR OWN SNACK MIX DISPLAY

Served in glass urns

5 SELECTIONS I 12 PER PERSON
7 SELECTIONS I 14 PER PERSON

Rice Chex[GF] • Sesame Sticks
Chocolate Covered Pretzels • Yogurt Covered Pretzels
Salted Pretzels • Roasted Almonds • Banana Chips
Assorted Roasted Nuts • M&Ms • Dried Cranberries
Gummy Bears • Chocolate Covered Raisins







FREQUENTLY ASKED QUESTIONS

WHAT ARE THE COSTS ASSOCIATED WITH RENTING 167 EVENTS?

Food and Beverage Minimum

- Minimum spends fluctuate based on the season, day of the week and timeframe of the event.
- This price reflects the base amount that must be spent to secure the space during your chosen time frame.
- This minimum includes exclusive use of the space listed on your final contract.
- This minimum spend is not inclusive of sales tax, gratuity and a 4% event fee.

Rental Fee

- The Rental Fee is determined directly by 167 Building Leadership.
- The Rental Fee is based on your date, guest count, spaces utilized and length of time in the space (including load-in, setup and load out).
- The Rental Fee includes onsite Engineering, Housekeeping and Security staff. It also includes the use of all existing furniture and audio visual equipment.
- The Rental Fee is not inclusive of sales tax.

WHAT ANCILLARY CHARGES MAY APPLY?

Overtime Fee

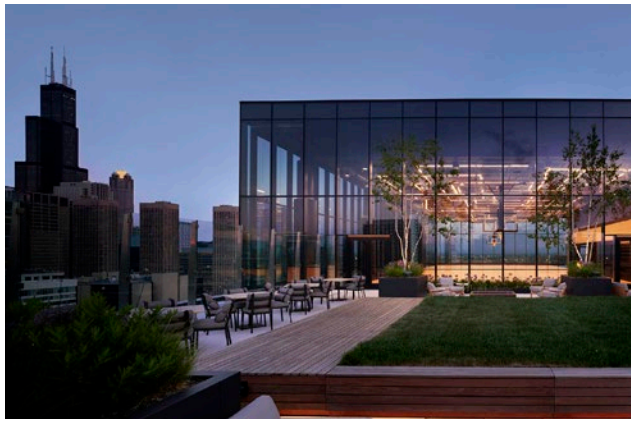
- Patron agrees to pay Restaurant an additional fee in the amount of two thousand dollars ($2000.00) for each half-hour OR portion thereof that the Event exceeds the contracted time (after 30 minute grace period)

Room Flip Fee

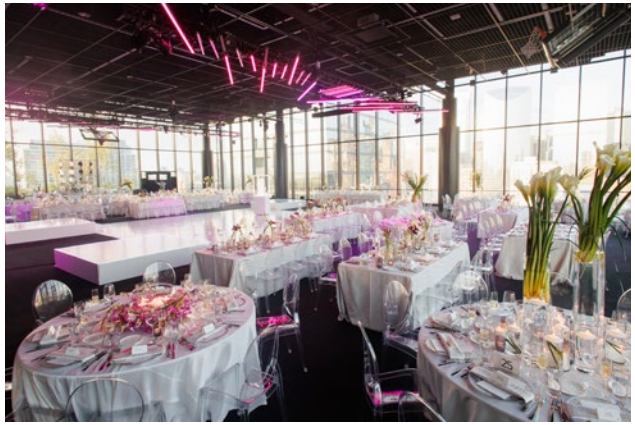
- The room flip fee is applied any time an event requires a complete change of room setup during an event.
- This applies to the change from wedding ceremony to wedding reception or daytime conference to evening dinner.

Basketball Rim Removal Fee

- $1500







FREQUENTLY ASKED QUESTIONS

DOES 167 EVENTS HAVE A LIQUOR LICENSE?

167 Events has its own liquor license and will provide all alcoholic and nonalcoholic beverage products. We do not allow outside vendors or sponsors to provide alcohol. We also provide bartenders and house bars.

DOES 167 EVENTS OFFER ON-SITE CATERING SERVICES?

Yes, we provide all food and beverage served in the venue. We have a full catering kitchen one floor above the main event space.

IS THERE A VENUE COORDINATOR AVAILABLE ONSITE?

Yes, a member of our team will assist you through the contracting, planning and onsite execution of your event.

For weddings, we recommend hiring a dedicated third party onsite coordinator in addition to the 167 Team.

HOW DO I SECURE MY EVENT DATE?

Once you request a contract, a tentative hold will be placed on the date for five business days. To confirm the date, you will sign your contract and pay a deposit of 25% of your food and beverage minimum.

DOES THE VENUE HAVE A CURFEW FOR EVENTS?

Weekday events must conclude at 12:00am and Saturday must conclude by 1:00am.

IS THE VENUE HANDICAP ACCESSIBLE?

Yes, our venue is handicap accessible and includes four gender neutral and handicap accessible restrooms.

DOES 167 EVENTS HAVE DECOR GUIDELINES?

All decor vendors must meet specific certificate of insurance requirements to load in the space. We do not allow adhesives on any surface, open flame candles on the floor, glitter or helium balloons. Restrictions with mounting and suspending items from the ceiling and walls also apply. Signage in public areas must also be approved prior to the event by the 167 Building Leadership.







FREQUENTLY ASKED QUESTIONS

DOES THE FLOOR SHAKE DURING HEAVY DANCING?

The wood flooring in the Town Hall basketball court is laid as a floating sports court floor over a concrete spring-isolated jacked slab. This is done to separate the basketball court floor from the structural slab, and can create a 'bounce-like' feel or shaking of FF&E during large events with intense music and dancing.

This design is very safe and will not impact your event however it should be taken into consideration when planning tall table decor and tall speaker systems or lighting.

WHAT ARE OTHER AMENITIES THAT ARE INCLUDED?

- White China Plateware
- Modern House Flatware
- Schott Zwiesel Glassware
- Gray Table Linens
- Black Linen Napkins
- Printed Guest Menus

DOES THE VENUE HAVE ON-SITE PARKING AVAILABLE FOR GUESTS?

We do not offer any self parking options.

We provide valet parking on Green Street that you may host for your guests or your guests may pay on their own.

Staffing fees apply based on the total number of cars expected to use valet.

- 0-20 cars - $25 per car
- 21-50 cars - $250 per attendant staff fee (minimum 2 valet attendants) I $25 per car
- 50 to 80 cars - $2500 flat fee (7 valet attendants)
- 100+ cars - $4,000 flat fee (12 valet attendants) I 160 cars max (garage capacity)







FREQUENTLY ASKED QUESTIONS

WHEN MAY VENDOR DELIVERIES AND OTHER DELIVERIES HAPPEN?

Because 167 Events also functions as a tenant amenity space in the office building, during office hours, all vendor deliveries must take place within your contracted event time only. All vendor load in schedules should be approved in writing by a 167 Events Catering Sales Manager.

DOES THE VENUE HAVE ON-SITE AV EQUIPMENT?

The rental fee includes use of onsite Audio Visual:

- House Music in all spaces
- (2) 55" Television screens in Sitting Room
- (1) 55" Television screen in Game Room
- (1) 65" Television screen in Private Dining Room 1
- (1) 65" Television screen in Private Dining Room 2
- (1) 65" Television screen in Large Boardroom
- (2) Projectors & Screens in Town Hall measuring 191.5" W x 110" H and 9' from the floor
  One located on the East Side, One located on the South Side.
- (4) Wireless Microphones in Town Hall

DOES THE VENUE INCLUDE HOUSE FURNITURE?

Yes, below please find our items that are included in the food and beverage minimum:

- (30) 72 inch Rounds Tables
- (6) 6 ft x 30 inch Tables
- (6) 8ft x 30 inch Tables
- (20) High Top/ Cabaret (30 inches) Convertible Tables