

CATERING



CAPACITIES

ROSE ROOM

120 Seated, 200 Mingling/Standing

1ST FLOOR

420 Seated, 500 Theatre Style Seating, 1,200 Mingling/Standing

LOUNGE AND BALCONY

90 Seated, 200 Mingling/Standing

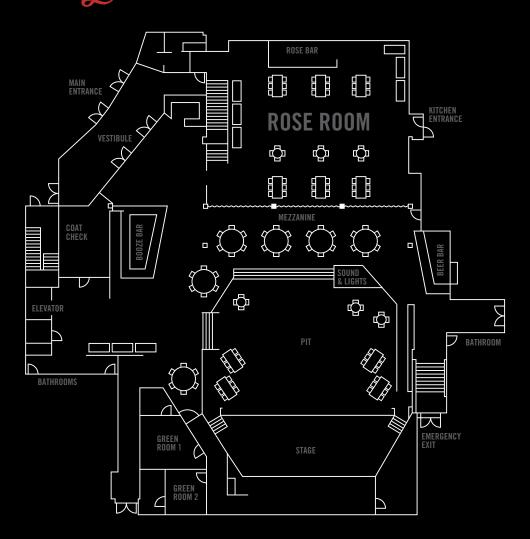
2ND FLOOR

240 Seated, 300 Theater Style Seating, 300 Mingling/Standing, Plus Additional Outdoor Deck up to 150 Mingling/Standing

FULL VENUE

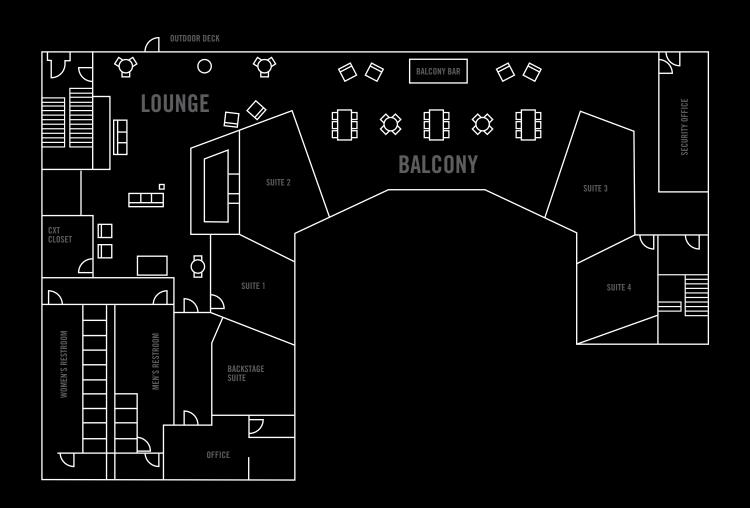
660 Seated, 800 Theater Style Seating, 1,500 Mingling/Standing

JOE'S FIRST FLOOR





JOE'S SECOND FLOOR





PASSED ON A PLATTER

SERVED COCKTAIL STYLE

Available for Groups of up to 50 People or in Conjunction with Family Style, Buffet, or Food Stations. Priced by the Dozen. Three Dozen Minimum Per Item.

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Fried Pickles	\$15.95
Mac N' Cheese Balls	
Buffalo Tots	
Tomato-Avocado Toast	
Veggies & Green Goddess (gf)	
Bacon Wrapped Dates (gf)	
Caprese Skewers (gf)	
Bourbon-Glazed Bacon Bites (gf)	
Boarbon-Glazea Bacon Bites (81)	\$20.90
ALL AMERICAN	
Mini Grilled Cheese	\$18.95
General Joe's Buffalo Bites	
Pigs in a Blanket	
Giddy-Up Fries	
Mini Cheese Burgers	
Mini Fried Chicken Sandwiches	
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BARBECUE	
Pulled Pork Sliders	\$26.95
Hickory-Smoked Chicken Wings	\$30.95
Chicago-Style Baby Back Ribs	
Pastrami Potato Pancakes	
Brisket Sliders	
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SEAFOOD

Smoked Salmon Potato Pancakes	\$27.95
Spicy Tuna Crisp	\$27.95
Charleston Crab Cakes	
Gulf Shrimp Cocktail (gf)	•
Mini Maine Lobster Rolls	

DESSERTS

PETITE PIES

Peanut Butter Chocolate • Key Lime Coconut Cream • Orchard Apple \$47.95

CHOCOLATE CHIP COOKIES

Our house recipe \$21.95

FAMILY STYLE

Choice of Two Appetizers, Three Entrees and Two Sides.

\$60 PER PERSON

APPETIZERS FOR THE TABLE

Bourbon Maple Glazed Bacon (gf) • Prime Beef Meatballs Parmigiana
Cornbread Muffins with Pimento Cheese
Baked Goat Cheese with Pomodoro Sauce and Crostini
Charleston Crab Cakes (add \$5) • Jumbo Shrimp Cocktail with Horseradish (gf) (add \$5)
Southwest Salad (gf) • Romaine Caesar Salad
Shredded Brussels Salad (gf) • Simple Greens (gf) • Chopped Salad

ENTREES —

Penne Alla Nonna
Penne Bolognese
Bone-In Roasted Heritage Chicken with Garlic Jus (gf)
Grilled Faroe Island Salmon (gf)
Roasted Turkey Breast (gf)
Braised Beef Short Ribs (gf)
Chicken Parmesan
Tenderloin of Beef (gf) (add \$8)

SIDES

Creamy Yukon Mashed Potatoes (gf) • Roasted Lemon Rosemary Potatoes (gf)

Cheddar Mac and Cheese • Roasted Asparagus with Lemon (gf)

Herb Roasted Mushrooms (gf) • Brussels Sprouts with Honey Mustard

Roasted Broccolini with Garlic and Chili (gf)

50 Guest Minimum for Family Style Menu.

BUFFET

Choice of One Salad, Three Entrees and Three Sides.

\$60 PER PERSON

SALADS

Southwest Salad (gf) • Romaine Caesar Salad Shredded Brussels Salad (gf) • Simple Greens (gf) • Chopped Salad

– ENTREES – – – – –

Penne Alla Nonna

Penne Bolognese

Bone-In Roasted Heritage Chicken with Garlic Jus (gf)

Grilled Faroe Island Salmon (gf)

Roasted Turkey Breast (gf)

Braised Beef Short Ribs (gf)

Chicken Parmesan

Tenderloin of Beef (gf) (add \$8)

SIDES

Creamy Yukon Mashed Potatoes (gf) • Roasted Lemon Rosemary Potatoes (gf)

Cheddar Mac and Cheese • Roasted Asparagus with Lemon (gf)

Herb Roasted Mushrooms (gf) • Brussels Sprouts with Honey Mustard

Roasted Broccolini with Garlic and Chili (gf)

50 Guest Minimum for Buffet Menu.

FOOD STATIONS

SMOKED BARBEQUE MEATS

\$46.00 PER PERSON

Bub City's Best Smoked Meats:

18-Hour Beef Brisket, Hickory-Smoked Pulled Pork,

Smoked Jumbo Chicken Wings & Chicago Style Baby Back Ribs

Phoebe's Mac N' Cheesy & Creamy Cole Slaw

Memphis, Chicago & Hot Sticky Sweet BBQ Sauces & Martin's Famous Potato Buns

BUTTERMILK FRIED CHICKEN \$40.00 PER PERSON

Buttermilk Fried Chicken & Tenders

Buttery Mashed Potatoes, Phoebe's Mac N' Cheesy, Corn off the Cob

Buffalo Sauce, Nashville Spice, White Lightning BBQ Sauce & Bub's Ranch Dressing

BUB'S SOUTHWEST TACO BAR \$48.00 PER PERSON

Smoked Beef Brisket, Smoked Pork Shoulder al Pastor, Chipotle Chicken Tinga Sonoran Rice, Ranchero Black Beans, Charred Tomato Salsa, Salsa Verde, Guacamole & Tortilla Chips, Sour Cream, Cotija Cheese, Pico de Gallo, Onions & Cilantro

CLASSIC ITALIAN \$42.00 PER PERSON

Prime Beef Meatballs Parmigiana
Chicken Parmesan
Penne Alla Nonna
Penne Bolognese
Romaine Caesar Salad
Roasted Broccolini with Garlic Chili (gf)

TAVERN-STYLE PIZZA \$32.00 PER PERSON

Prime Beef Meatballs Parmigiana
Cheese Pizza
Pepperoni Pizza
Supreme Pizza
Romaine Caesar Salad

50 Guest Minimum for Food Station Menu.

RECEPTION PACKAGE

\$150 PER PERSON

3 HOUR PREMIUM BAR

Speciality Cocktails, Premium Full Bar, Domestic, Imported and Craft Beers, Red, White, and Sparkling Wine, Soft Drinks, Coffee,
Tea (Does Not Include Shots, Neat Pours or Red Bull)
Additional Hour for Premium Bar Package (add \$10)

APPETIZERS

CHOOSE THREE

Bourbon Glazed Bacon Bites (gf) • Tomato Avocado Toast
Veggies & Green Goddess Dressing (gf) • Mac n Cheese Fritters
Bacon Wrapped Dates (gf) • Caprese Skewers (gf) • Mini Cheese Burgers
Mini Fried Chicken Sliders • Pulled Pork Sliders • Brisket Sliders
Pastrami Potato Pancakes • Gulf Shrimp Cocktail (gf) • Charleston Crab Cakes
Spicy Tuna Crisp • Smoked Salmon Potato Pancakes

ENTREES

CHOOSE THREE

Penne Alla Nonna • Penne Bolognese • Chicken Parmesan Bone-In Roasted Heritage Chicken with Garlic Jus (gf) Grilled Faroe Island Salmon (gf) • Roasted Turkey Breast (gf) Braised Beef Short Ribs (gf) • Tenderloin of Beef (gf) (add \$8)

SIDES

CHOOSE THREE

Southwest Salad (gf) • Chopped Salad • Romaine Caesar Salad
Simple Green Salad (gf) • Creamy Yukon Mashed Potatoes (gf)
Roasted Lemon Rosemary Potatoes (gf) • Cheddar Mac N Cheese
Roasted Asparagus with Lemon (gf) • Roasted Broccolini with Garlic and chili (gf)
Herb Roasted Mushrooms (gf) • Brussels Sprouts with Honey Mustard

DESSERT

CHOOSE TWO

PETITE PIES

Peanut Butter Chocolate • Key Lime

Coconut Cream • Seasonal

Mini Root Beer Floats Mini Milkshakes Chocolate Chip Cookies
Mini Fudge Brownies

50 Guest Minimum for Reception Package Menu.

847-261-0399 · JOESLIVEROSEMONT.COM · JOESLIVEPARTIES@LETTUCE.COM

prices and availability subject to change

BREAKFAST MEETING

BREAKFAST MEETING PACKAGE

Coffee Station \$6.95 per Person (Includes Hot Tea and Drip Coffee)

Fresh Squeezed Orange Juice \$5.95 per Person

CONTINENTAL BREAKFAST

Choose 2: \$14 per Person or Choose 3: \$18 per Person

Cinnamon Sticky Buns • Fresh Fruit (gf)

Yogurt Parfaits • Bagels & Cream Cheese

HOT BREAKFAST BUFFET

Lil' - Cinnamon Sticky Buns, Fluffy Scrambled Eggs with Cheese (gf), and Choice of Bacon or Sausage \$22 per Person

Big - Cinnamon Sticky Buns, Fluffy Scrambled Eggs with Cheese (gf),
Bacon & Sausage, Fresh Fruit (gf) \$30 per Person

MAKE IT A TACO PARTY

Add Flour Tortillas, Roasted Tomato Salsa (gf), and Fresh Guacamole (gf) for \$3 per Person

ENHANCEMENTS

INQUIRE FOR AVAILABILITY AND PRICING

Breakfast Sandwiches • Do Rite Donuts • La Colombe Coffee Bar

KIDS BUFFET

Choice of Two Appetizers, Two Mains, and Two Sides.

\$34.95 PER PERSON

APPETIZERS

Veggies & Ranch • Mini Grilled Cheese Sandwiches

Mozzarella Sticks with Marinara • Pretzel Bites with Atomic Cheese

Pigs in a Blanket • Cheese Quesadilla • Waffle Fries

Mac N' Cheese Balls • Tomato-Avocado Toast

- MAINS -----

Chopped Brisket Sandwich • Pulled Pork Sandwich
Texas-Sized Quesadilla • Grilled Cheese Sandwiches
Kid's Hamburger or Cheeseburger • Veggie Burgers (add \$1.95)
Fried Chicken Sandwich • Buttered Noodles
Lil' Joe's Chicken Tenders with Ranch Dipping Sauce
Cheese Pizza or Pepperoni Pizza (add \$3.95)

SIDES

Tater Tots • Waffle Fries • Sweet Potato Fries

Phoebe's Mac N' Cheesy • Romaine Caesar Salad • Roasted Seasonal Veggies (gf)

BEVERAGES

Soft Drinks • Signature Mocktail

SWEETS TABLE

Priced by the dozen. Three dozen minimum.

Edible Chocolate Chip Cookie Dough	.\$20.95
Edible Fun Fetti Cookie Dough	.\$20.95
Mini Root Beer Floats	.\$24.95
Mini Cookies and Cream Sandwiches	.\$24.95
Mini Fudge Brownies	.\$24.95
Mini Rice Krispies Treats	.\$24.95
Mini Milkshakes	.\$24.95
Mini Fruity Pebble Krispies Treats	.\$24.95
Petite Key Lime Pie	\$47.95
Petite Coconut Cream Pie	\$47.95
Petite Seasonal Fruit Pie	\$47.95
Petite Peanut Butter Chocolate Delight	\$47.95

ENHANCEMENTS

INQUIRE FOR AVAILABILITY AND PRICING

Vintage Candy Table • Do Rite Donuts • Movie Theater Popcorn

BAR PACKAGES

All Bar Packages include Soft Drinks, Coffee & Tea.

Barrel aged rotating tap, neat pours, energy drinks, and shots are not included.

BY THE HOUR

HOUSE BEER & WINE PACKAGE

2 HOURS: \$35.00 · 3 HOURS: \$45.00 · 4 HOURS: \$55.00

Domestic, Imported and Craft Beers, Red, White and Sparkling Wine

HOUSE BAR PACKAGE

2 HOURS: \$42.00 · 3 HOURS: \$52.00 · 4 HOURS: \$62.00

Specialty Cocktails, Full Bar

Domestic, Imported and Craft Beers \$8 and Under,

Red, White and Sparkling Wine

PREMIUM BAR PACKAGE

2 HOURS: \$52.00 · 3 HOURS: \$62.00 · 4 HOURS: \$72.00

Specialty Cocktails, Premium Full Bar,
Domestic, Imported and Craft Beers, Red, White and Sparkling Wine

Beer, Wine & Spirits List Available Upon Request.

Please note: We have Rotating Tap Handles, Seasonal Cocktails, and Updates to our Wine List throughout the Year.

WHISKEY FLIGHTS

PRICING STARTS AT \$14.95 PER PERSON

Printed materials and tasting map summarizing each whiskey.

Final cost varies based on whiskey selections.

Inquire for availability and pricing for a private whiskey ambassador.

AV PACKAGES

ROSE ROOM

\$550.00

Required for events that have a presentation in the Rose Room.

Includes:

(up to 8 hours) Sound Engineer, Podium & Wireless Microphone 1 HDMI Feed for Content, 2 Drop Down Screens

ENTERTAINMENT

\$1.250.00

Required for events that have a live performance.

Includes:

Source & Contract Entertainment, Advancing of Band Special Effects - Haze, Settlement of Band, Hospitality & Band Rider Professional Sound and Light Engineer (up to 8 hours)

PRESENTATION

\$1,500.00

Required for events that have a presentation only.

Includes:

Podium & Lectern Microphone, Confidence Monitor, 20' Diagonal Screen on Stage 2 Additional Drop Down Screens, GoBo Spot (Client to provide, Metal Size B)

PerfectCue Slide Advancer, Up to 4 Wireless Channels - including 2 lavaliers

Professional Sound and Light Engineer (up to 8 hours)

\$2,500.00

Required for events that have a presentation and a live performace Includes:

Video Technician, Podium & Lectern Microphone, Confidence Monitor
20' Diagonal Screen on Stage, 2 Additional Drop Down Screens,
GoBo Spot (Client to provide, Metal Size B), PerfectCue Slide Advancer
Up to 4 Wireless Channels - including 2 lavaliers, Source & Contract Entertainment
Advancing of Band, Special Effects - Haze, Settlement of Band, Hospitality & Band Rider
Professional Sound and Light Engineer (up to 8 hours)

LIVE ENTERTAINMENT ADD ON'S ADDITIONAL FEE'S MAY BE APPLIED BASED ON BAND OR EVENT NEEDS:

Stage Hands, Production Manager, Follow Spots, Security, Stage Equipment/Rentals, DJ, Confetti Clean Up Fee

FAQS

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved within the space reserved, for that event, prior to tax and service charge. If the minimum is not met, the remainder will be placed on the final bill as a room fee. Food and beverage minimums cannot be reached by concert tickets, gift certificates or carryout food and only pertain to food and beverage consumed during the time of the event. Items purchased or rented through outside vendors such as special linens, floral centerpieces and decor, do not apply towards the minimums.

IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

Joe's Live requires a deposit of 25% of the food and beverage minimum plus facility rental at the time of booking, plus an additional 25% deposit is due 3 and 6 months prior. In the unfortunate event of cancellation, Joe's Live requires at least 90 days advanced notice. If cancellation occurs less than 89-60 prior to the event, the deposit is non-refundable. Additional terms will be noted in the contract.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups with set menus are required to provide a guaranteed number of attendance five (5) days prior to the events. In the event of guest cancellations after the guarantee has been submitted, the host will be charged for the guaranteed number.

WHEN DO I SELECT THE MENU?

Ideally about one month prior to the event. For events that are booked within one month of the party date, please select as soon as possible. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

WHAT OTHER CHARGES MAY I EXPECT?

11.25% TAX Rosemont venue tax is standard and subject to change based on local ordinance.4-5% SERVICE FEE 4% or 5% of the food and beverage subtotal is used to support the staff working behind the scenes organizing the event.

GRATUITY As a host, you determine the percentage of gratuity you would like the service team (catering captains, bartenders, servers, bussers) to receive. The suggested gratuity is 20% of the food and beverage minimum.

WHAT IS INCLUDED IN THE FACILITY RENTAL?

The facility rental includes all in house AV packages, professional production techs available to create customized lighting and displays for your event, 23ft screen on stage, set up and break down crew, coat check, as well as our inventory of tables, linen, and chairs.

CAN YOU BOOK LIVE ENTERTAINMENT FOR MY EVENT?

Yes! Live entertainment is available during full venue buyouts. Our in house music and production team can help source the perfect entertainment for your event. Our team will handle the contracting, advancement, and band rider.