THE

# DALCY™

EVENT HALL

# RECEPTION

## COLD HORS D'OEUVRES

THAI VEGETABLE SPRING ROLL
strawberry & fresno vinaigrette

GREEK VILLAGE SALAD SKEWER
tomato, cucumber, feta, kalamata olive

OLIVE TAPENADE
toasted kalamata olive bread, arbequina olive oil

BRIE & FIG TART
raspberry, mint

AHI TUNA CRUDO*
avocado, ponzu, crispy wonton

PROSCIUTTO & PARMESAN CRISP
pomegranate molasses

WATERMELON & WHIPPED FETA
chili oil, lime

LABNEH & HONEY BRIOCHE TOAST
black lime, isot chili

HOUSE-MADE STRACCIATELLA
cherry tomato, basil

SMOKED SALMON SPREAD
labneh, everything spice, bagel chip

BEEF TATAKI*
crispy shallot, ginger ponzu

OSETRA CAVIAR & MEDJOOL DATE *(+$6pp)*
scallion crème fraîche

SLAGEL FARMS BEEF TARTARE* *(+$6pp)*
olive oil, caper, lemon

## HOT HORS D'OEUVRES

CRIPSY FURIKAKE RICE
avocado crema

SPICY SWEET CORN CROQUETTE
jalapeño aioli

CRISPY HALIBUT
tartar sauce

JAPANESE CHICKEN MEATBALL*
sweet chili glaze

BRAISED BEEF SHORT RIB
piquillo pepper polenta

EVERYTHING BAGEL
cream cheese, carrot, onion

MARYLAND CRABCAKE
dijon mustard sauce

CHICKEN & MUSHROOM MEATBALL*
cognac demi-glace

CRISPY PORK BELLY*
honey, aleppo

SKIRT STEAK CHIMICHURRI*
brioche, garlic aioli

BEEF TENDERLOIN AU POIVRE* *(+$6pp)*
green peppercorn, cognac cream

— $20 PER PERSON / HOUR —
*a selection of four*

— $24 PER PERSON / HOUR —
*a selection of six*

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# SEATED MENU

## THREE COURSE MENU

STARTER, SOUP or SALAD
ENTRÉE
DESSERT
COFFEE & TEA SERVICE

— LUNCH $60 PER PERSON —
— DINNER $80 PER PERSON —

## FOUR COURSE MENU

STARTER
SOUP or SALAD
ENTRÉE
DESSERT
COFFEE & TEA SERVICE

— LUNCH $70 PER PERSON —
— DINNER $90 PER PERSON —

## STARTER

ARTICHOKE CARPACCIO
fennel, dill, orange zest

MARYLAND CRABCAKE
avocado, cherry tomato, dijon aioli

MEXICAN SHRIMP COCKTAIL
avocado, tequila cocktail sauce

LOCAL BURRATA
vine-ripened tomato, kale pesto

SALMON CRUDO*
avocado purée, cherry tomato, crostini

MEATBALL AL FORNO*
pomodoro, parmigiano reggiano

## SOUP

WATERMELON GAZPACHO
castelvetrano olive, basil

CLASSIC TOMATO
parmesan crisp, micro basil, herb oil

BUTTERNUT SQUASH
truffle maple marshmallow

ROASTED CAULIFLOWER
celery root, granny smith apple

PURPLE SWEET POTATO
coconut milk, cashew, sesame seed

## SALAD

SHAVED BRUSSELS SPROUTS
kale, dried blueberry, apple, pecorino, sumac, apple cider vinaigrette

WILD ORGANIC GREENS
grumpy goat cheese, toasted walnut, seasonal berries, raspberry balsamic vinaigrette

SPINACH & SUNCHOKES
radish, ricotta salata, cashew, tamarind rose vinaigrette

ENLIGHTENED CAESAR
romaine & arugula, capers, cherry tomato, crouton, grana padano, greek yogurt dressing

MEDITERRANEAN WEDGE
baby iceberg greens, tomato, sugar snap pea, avocado, halloumi crouton, crumbled feta dressing

# SEATED MENU

CONTINUED

## ENTRÉE

*selections are required prior*
*three selections total (to include two protein & one vegetarian option)*

ROOT VEGETABLE AU GRATIN
tomato pomodoro, baby basil

TORCHIO W/
MUSHROOM BOLOGNESE
mushroom ragu, parmesan, basil

PROVENÇAL NAPOLEAN
portobello, eggplant,
roasted tomato basil, shallot

HERB ROASTED CHICKEN
potato purée, asparagus, lemon

ZA'ATAR SPICED CHICKEN
honey glazed carrots, lemon,
date & pistachio bread pudding

PAN-ROASTED HALIBUT*
mushroom bread pudding,
moscato beurre blanc

FAROE ISLAND SALMON*
artichoke risotto cake, saba vinaigrette

BRAISED SHORT RIB
potato gnocchi, pearl onion, beef jus

RACK OF LAMB*
truffle potato gratin, thumbelina carrot,
lamb jus

FILET MIGNON*
double baked potato,
roasted asparagus, steak jus

SLICED BEEF TENDERLOIN*
cauliflower purée, crispy kale,
balsamic shallot jus

tableside entrée selection
— $10 PER PERSON —
for up to 50 guests

## DESSERT

A VERY LIGHT CHEESECAKE

TIRAMISU

CRÈME BRÛLÉE PIE

KEY LIME PIE

VEGAN COCONUT CREMEUX

BEATRIX® SIGNATURE "OH MY! CARAMEL PIE"

BEATRIX® "TALL, DARK & HANDSOME CHOCOLATE CAKE"

# ABA'S MEZZE FEAST

*served with our house bread or gluten-free crackers, family style or stationed*

## HUMMUS & SPREADS

*select three*

CLASSIC HUMMUS

SMOKY GARLIC HUMMUS

MUHAMMARA

WHIPPED FETA

CHARRED EGGPLANT

CRISPY SHORT RIB HUMMUS *(+4pp)*

## MEZZE

*select two*

GREEK VILLAGE SALAD

CRISPY POTATOES

GREEN FALAFEL

BRUSSELS SPROUTS

GREEN GARLIC SHRIMP*

## MEDITERRANEAN BUTCHER

*select three*

GRILLED CAULIFLOWER KEBAB

CHICKEN KEFTA

GRILLED CHICKEN KEBAB

LAMB & BEEF KEFTA*

GRILLED SALMON KEBAB*

BEEF TENDERLOIN KEBAB* *(+$8pp)*

SHAWARMA SPICED SKIRT STEAK*

CHAR-GRILLED LAMB CHOPS* *(+$15pp)*

## DESSERT

*select two*

CRÈME BRÛLÉE PIE

CHOCOLATE CHOCOLATE CAKE

STICKY DATE CAKE

— LUNCH $60 PER PERSON —

— DINNER $80 PER PERSON —

# ABA'S BRUNCH MEZZE FEAST

*served with our house bread or gluten-free crackers, family style or stationed*

## HUMMUS & SPREADS

*select three*

CLASSIC HUMMUS

SMOKY GARLIC HUMMUS

MUHAMMARA

WHIPPED FETA

CHARRED EGGPLANT

CRISPY SHORT RIB HUMMUS *(+$4pp)*

## MEZZE

*select two*

DROP BISCUIT

GREEK VILLAGE SALAD

CRISPY POTATOES

GREEN FALAFEL

BRUSSELS SPROUTS

## BRUNCH & KEBABS

*select three*

SPINACH & FETA FRITTATA*

SHORT RIB SHAKSHUKA*

KHACHAPURI*

GRILLED CAULIFLOWER KEBAB

CHICKEN KEFTA

GRILLED CHICKEN KEBAB

LAMB & BEEF KEFTA*

GRILLED SALMON KEBAB*

BEEF TENDERLOIN KEBAB* *(+$8pp)*

## DESSERT

*select two*

CHOCOLATE CHOCOLATE CAKE

CRÈME BRÛLÉE PIE

STICKY DATE CAKE

— $60 PER PERSON —

# FOOD STATIONS

*stations will be replenished for up to two hours, with the exception of the sushi station*

## HUMMUS & SPREADS

*served with our house made bread & crudité*

*select three*

CLASSIC HUMMUS • SMOKY GARLIC HUMMUS • MUHAMMARA • WHIPPED FETA • CHARRED EGGPLANT

— $22 PER PERSON —

## RAW BAR

*select three*

BEEF CARPACCIO* • BIG EYE TUNA* • HAMACHI* • KANPACHI* • JUMBO SHRIMP*

— $52 PER PERSON —

## CUSTOM RAW BAR

ALASKAN KING CRAB LEGS* • OYSTERS* • COLOSSAL SHRIMP*

— $MP PER PERSON —

## GREENS & GRAINS

*select three*

ENLIGHTENED CAESAR • LEAFY GREEN SALAD

GREEK VILLAGE SALAD • CRACKED FARRO SALAD • GREEN FALAFEL

— $22 PER PERSON —

## KEBABS

*served with basmati rice, tzatziki & zhoug*

*select three*

GRILLED CAULIFLOWER • GRILLED HALLOUMI • CHICKEN KEFTA* • GRILLED CHICKEN*

LAMB & BEEF KEFTA* • GRILLED SALMON* • GRILLED SHRIMP (*+ $6pp*)

— $52 PER PERSON —

## MEDITERRANEAN BUTCHER

*served with crispy potatoes & pan-roasted brussels sprouts*

*select three*

GRILLED SKIRT STEAK* • CHAR-GRILLED LAMB CHOPS*

SLOW-BRAISED BEEF SHORT RIB • WHOLE ROASTED SALMON*

— $68 PER PERSON —

# FOOD STATIONS

CONTINUED

*stations will be replenished for up to two hours, with the exception of the sushi station*

## CARVING STATION

*served with pomme purée & rainbow carrots*

BEEF BRISKET* • WHITEFISH* • RACK OF LAMB* • CARVED BEEF TENDERLOIN

— $72 PER PERSON —

## SUSHI BAR

*served with pickled ginger, wasabi & soy sauce from our partners at Sushi-san*

SALMON & AVOCADO ROLL* • SPICY TUNA ROLL* • HAMACHI NIGIRI*

CRUNCHY AVOCADO ROLL • TEMPURA SHRIMP ROLL • LOBSTER CALIFORNIA ROLL*

— $48 PER PERSON —

## CHARCUTERIE

*served with fig jam, mixed olives & nuts, assorted bread & crackers*

PROSCIUTTO • SALUMI • MORTADELLA • GORGONZOLA DOLCE • TALEGGIO • PECORINO

— $42 PER PERSON —

## SEASONAL RISOTTO

ASPARAGUS • SWEET CORN • BUTTERNUT SQUASH • MUSHROOM

— $MP PER PERSON —

## MINI SWEETS

*includes coffee & tea*

SEASONAL BERRIES • VERY LIGHT CHEESECAKE • OH MY! CARAMEL PIE

CHOCOLATE CHOCOLATE CAKE • CRÈME BRÛLÉE PIE

— $22 PER PERSON —

# BEVERAGE PACKAGES

## BEER & WINE

— $16 PER PERSON, PER HOUR —

## CLASSIC BAR

— $20 PER PERSON, PER HOUR —

## PREMIUM BAR

— $24 PER PERSON, PER HOUR —

## SUPER PREMIUM BAR

CHAMPAGNE & TWO DALCY SIGNATURE COCKTAILS

— $28 PER PERSON, PER HOUR —

# PACKAGE ENHANCEMENTS

## TABLE-SIDE TOAST

### PROSECCO

— $7 PER PERSON —

### CHAMPAGNE

— $15 PER PERSON —

## DALCY SIGNATURE COCKTAIL

— $800 PER BATCH —

*each batch yields 50 drinks*

## DALCY SIGNATURE ZERO-PROOF COCKTAIL

— $500 PER BATCH —

*each batch yields 50 drinks*

# CLASSIC BAR PACKAGE

## SPIRITS

Aspen Vodka

Tito's Vodka

Ford's Gin

Planteray 3 Stars

Gran Centenario, Plata

400 Conejos, Espadin

Old Forester Bourbon

Sazerac Rye

Famous Grouse Blended Whisky

Johnnie Walker Black Label Scotch Whisky

Pierre Ferrand 1840 Cognac

Aperol

St. Germain

Campari

## BEER

Michelob Ultra

Stella Artois

Goose Island 312

Eris Pedestrian Cider

Little Juice Coupe Hazy IPA

Bero Kingston Golden Pils N/A

## WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Syrah/Cinsault, Triennes, Mediterranée, Provence, France

WHITE

Chardonnay, Cave de Lugny Reserve Macon-Villages, Burgundy, France

Sauvignon Blanc, Dourthe, La Grande Cuvée, Bordeaux, France

RED

Pinot Noir, Mas La Chevaliere, Languedoc, France

Cabernet Sauvignon, Dourthe "No. 1", Bordeaux, France

# PREMIUM BAR PACKAGE

## SPIRITS

Aspen Vodka
Tito's Vodka
Ketel One Vodka
Grey Goose Vodka
Ford's Gin
Hendrick's Gin
Planteray 3 Stars
Gran Centenario, Plata
400 Conejos, Espadin
Sazerac Rye
Nosotros Blanco Tequila
Nosotros Reposado
Nosotros Madera Anejo
Famous Grouse
Johnnie Walker Black
Old Forester Bourbon
Maker's Mark
Glenfiddich 12 year
Glenmorangie Triple Cask Reserve
PierreFerrand 1840 Cognac
Aperol
St. Germain
Campari

## BEER

Michelob Ultra • Stella Artois • Goose Island 312
Eris Pedestrian Cider • Little Juice Coupe Hazy IPA • Bero Kingston Golden Pils N/A

## WINE

### BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV
Riesling, Red Tail Ridge "Good Karma", Finger Lakes, New York

### ROSÉ

Syrah/Cinsault, Triennes, Provence, France, 2020

### WHITE

Sauvignon Blanc, Dourthe "La Grande Cuvée", Bordeaux, France
Sauvignon Blanc, Loveblock, Marlborough, New Zealand
Chardonnay, Cave de Lugny Reserve Macon-Villages, Burgundy, France
Chardonnay, Davis Bynum, Russian River Valley, California

### RED

Pinot Noir, Mas La Chevaliere, Languedoc, France
Pinot Nour, The Four Graces, Willamette Valley, Oregon
Cabernet Sauvignon, Dourthe "No. 1", Bordeaux, France
Cabernet Sauvignon, Quilt, Napa Valley, California

# SUPER PREMIUM BAR PACKAGE

INCLUDES THE ADDITION OF
CHAMPAGNE & CHOICE OF TWO SIGNATURE COCKTAILS

# THE DALCY
# SIGNATURE COCKTAILS

COASTAL GIMLET
hendricks gin, elderflower, earl grey, lemon

MILAN MANHATTAN
bourbon, ramazotti, fig demerara

LYCHEE MARGARITA
gran centenario plata tequila, lychee, lime

CALIFORNIA COSMO
vodka, hibiscus, pomegranate, lime

PASSIFLORA SPRITZ
passionfruit, clementine, guava, prosecco

ESPRESSO MARTINI
select one: vodka or resposado tequila
beatrix espresso, coffee liqueur, orange spiced demerara

## ZERO-PROOF

FAUX-LOMA
appel's pineapple serrano cordial,
lime, three cents greek grapefruit soda

ONE FOR THE ROAD
blackberry cardamom cordial, yuzu, lime, soda

GIVE ME LIFE
n/a sparkling wine, strawberry, rose, bitters

COMMENT SECTION
liquid alchemist coconut, strawberry, pineapple, lime

POMEGRANATE BACKSPLASH
pomegranate grenadine, orange,
fever tree sicilian lemonade

# OUR AMENITIES

DESIGNER LINENS

COCKTAIL TABLES

REGISTRATION TABLES

FLEXIBLE PIN SPOT

GREEN ROOM

COAT CHECK

72-INCH ROUND TABLES

CUSTOM UPHOLSTERED DINING CHAIRS

CUSTOM MENU CARDS

HANG POINTS

WIRELESS HANDHELD MICROPHONES

LCD PROJECTORS & DROP DOWN SCREENS

HIGH SPEED INTERNET & WI-FI CONNECTION

STATE OF THE ART SOUND SYSTEM

## VALET PARKING

### EVENING EVENTS

*up to 4 hours*

HOSTED OR INDIVIDUAL
— $26 PER CAR FOR 4-8 HOURS —

### DAYTIME EVENTS

40 CARS OR LESS $545 SET UP FEE PLUS
— $22 PER CAR, FOR UP TO 4 HOURS —

41 CARS OR MORE $745 SET UP FEE PLUS
— $22 PER CAR, FOR UP TO 4 HOURS —

## OUR LOYALTY PROGRAM

The Dalcy participates in the Lettuce Entertain You Frequent Diner Program.
To enroll and for more information download the lettuce eats app.

# OUR VENDORS

## AUDIO/VISUAL & LIGHTING

FROST CHICAGO
Leo Fitzgerald | 312-642-7600 | leo@frostchicago.com | frostchicago.com

SOUND INVESTMENT
Greg Pluta | 224-240-8217 | greg@soundinvestmentav.com | soundinvestmentav.com

BLACK OAK TECHNICAL PRODUCTIONS
Jonathan Zani | 872-281-7700 | j.zani@blackoak.tech | blackoak.tech

AV CHICAGO
Austin Johnson | 312-229-4119 | ajohnson@avchicago.com | avproductions.com

## FULL SERVICE FLORAL & EVENT DESIGN

KEHOE DESIGNS
Lauren Carey | 312-666-1054 | lauren@kehoedesigns.com | kehoedesigns.com

FLOWER FIRM
Claire Roenitz | 312-455-2800 | claire@flowerfirm.com | flowerfirm.com

ERIN VICTORIA DESIGN COLLECTIVE
Erin Sellers | 773-793-3839 | erin@evdesigncollective.com

## FLORAL & DECOR

BOU-K DESIGN
Kara Romaur | 847-809-2290 | hello@boukdesignco.com | boukdesignco.com

CUT FLORAL DESIGN
Justin Wieder | 312-612-9197 | justin@cutfloral.com | cutfloral.com

STEVE'S FLOWER MARKET
Mary Ziemba | 312-929-4217 | mary.sfmdesigns@gmail.com | stevesflowermarket.com

## EVENT PHOTOGRAPHY

KENNY KIM PHOTOGRAPHY
kenny@kennykim.com | kennykim.com | @kenny_kim

SALLY O'DONNELL PHOTOGRAPHY
hello@sallyodonnellphoto.com | sallyodonnellphoto.com | @sallyodonnellphotography

MK EVENT PHOTO
Priscilla Johnson | 773-980-9895 | info@mkeventphoto.com | mkeventphoto.com

IAN VECCHIOTTI PHOTOGRAPHY
845-893-4292 | ianacephoto@gmail.com | ianacephoto.com

## PHOTO BOOTH

INLIGHT PHOTOBOOTH
847-999-7773 | inlightphotobooths@gmail.com | inlightphotobooths.com

PIXSTER
888-668-5524 | smile@pixsterphotobooth.com

FOTIO
Nick Harvey | 309-657-3674 | info@fotio.co | fotio.com

# OUR VENDORS

CONTINUED

## DJ

FIG MEDIA
Megan Taylor | 773-627-1013 | megan@figgy.net | figgy.net

DJ MATT ROAN
Matt Roan | 773-576-6780 | info@djmattroan.com | djmattroan.com

THE DJ FIRM
Eric Sampson | 708-860-2517 | Eric@thedjfirm.com | thedjfirm.com

TOAST & JAM
Marjorie Alford | 773-687-8833 | marjorie@toastandjamdjs.com | toastandjamdjs.com

## BAND

BILL POLLACK MUSIC
Bill Pollack | 847-475-0411 | bill@billpollackmusic.com | billpollackmusic.com

MATT LEWIS & THE UNION
Matt Lewis | 773-580-4810 | events@theunionband.com | theunionband.com

ARLEN MUSIC PRODUCTIONS
Entourage -or- Front of House | 847-869-8826 | info@arlenmusic.com | arlenmusic.com

LARRY KING ORCHESTRA
Larry King | 847-501-3840 | larrykingorchetra@gmail.com | larrykingorchestra.com

DAVID ROTHSTEIN MUSIC
David Rothstein | 773-719-7610 | david@drsmusic.com | drsmusic.com

## TRANSPORTATION

WINDY CITY LIMOUSINE
Julie Ulrich | 773-573-4502 | jullrich@windycitylimos.com | windycitylimos.com

CHICAGO TROLLEY
773-648-5000 | chicagotrolley@coachusa.com | coachusa.com/chicagotrolley

SIGNATURE TRANSPORTATION
Jack Marino | 312-625-9100 | info@signaturetg.com | signaturetg.com

## EVENT SIGNAGE & BRANDING

CUSHING
Josette O'Neil | 312-799-8317 | joneil@cushingco.com | cushingco.com

MI-TE PRINTING GRAPHICS
312-236-3278 | miteprint@gmail.com | miteprint.com

# OUR VENDORS

CONTINUED

## TEAM BUILDING & INTERACTIVE

WINDY CITY FIELDHOUSE
Murrel Karsh | 773-486-7403 | murrel@windycityfieldhouse.com | windycityfieldhouse.com

BOTTLE & BOTTEGA
773-839-3965 | bottleandbottega.com

FLOWERS FOR DREAMS
Michael Zucker | 847-581-3006 | michael@flowersfordreams.com | flowersfordreams.com

HOWL 2 GO
Kassidy Nieuwenhuis | 844-howl2go ex: 1 | kassidy@howl2go.com | howl2go.com

CORPORATE EVENT INTERACTIVE
Ed Graziano | 312-540-9300 | ed@corpevent.com

ODDBALL ENTERTAINMENT
Andrew Kellerman | 636-234-6871 | andrew@oddballentertainment.com | oddballentertainment.com

LIVE ART INTERNATIONAL
800.985.9330 | info@liveartinternational.com | liveartinternational.com

KATHERINE ANNE CONFECTIONS
773-245-1630 | hello@katherine-anne.com | katherine-anne.com

## HOTEL PARTNERS

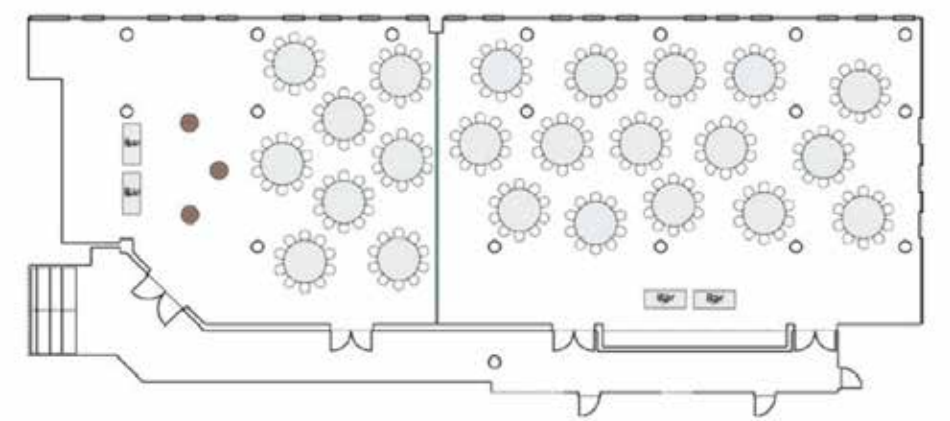
NOBU
854 W Randolph St. | nobuhotels.com/chicago
Jasmine Mendez | 312-779-8823 | jmendez@nobuhotelchicago.com

THE HOXTON
200 N. Green St. | thehoxton.com
312-761-1709 | hello.chicago@thehox.com
Adriana Henriquez | adriana.henriquez@thehox.com

THE EMILY
311 N. Morgan St. | emilyhotel.com/chicago
312-764-1923 | reservations@emilyhotel.com

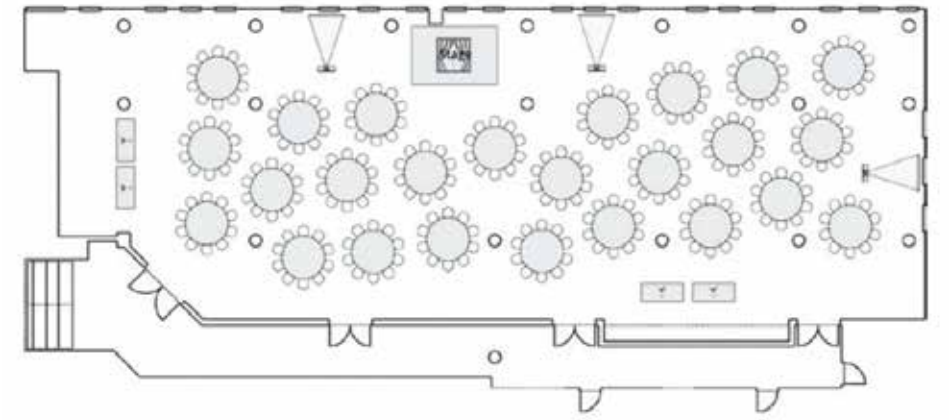
HYATT HOUSE CHICAGO
105 N. May St. | hyatthousechicagowestloopfultonmarket.com
312-492-0000 | claudia.rivera@hyatt.com

# FLOOR PLANS

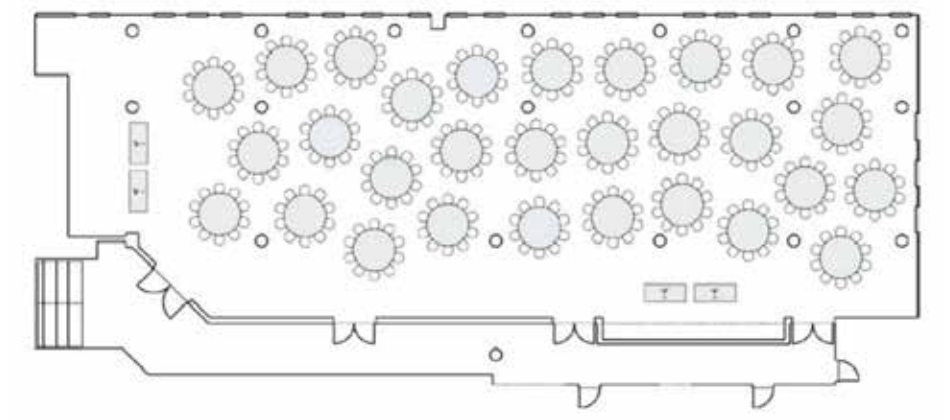


SEATED | 80
RECEPTION | 120

SEATED | 150
RECEPTION | 225



SEATED | 250
WITH PROGRAMMING



SEATED | 300

# FREQUENTLY ASKED QUESTIONS

## WHAT IS A FOOD & BEVERAGE MINIMUM, AND WHAT DOES IT INCLUDE?

This price reflects the base amount that needs to be spent in food & beverage during your event time. Breakfast, lunch, snack breaks, daytime beverage service, cocktail receptions, passed hors d'oeuvres, savory or sweet stations, dinner, wine service with dinner, and an open bar all contribute to this minimum.

This minimum excludes tax, event fee and gratuity.

## WHAT OTHER CHARGES MAY I EXPECT?

12% Tax - Chicago City Venue tax is standard and subject to change based on local ordinance.

4% service fee - 4% of the food, beverage and rental subtotal is used to support the staff working behind the scenes to organize your event.

It is customary for Patrons to provide a gratuity to the service staff. Aba & The Dalcy suggests a gratuity between 18%-22% and the gratuity is not included in the price of this contract. The service staff will appreciate your recognition of their work.

## HOW DO I SECURE MY EVENT DATE?

In order to confirm a date we require a signed contract to include the terms of agreement section. In addition to the contract & terms we require a deposit that will range between 25-50% of what we estimate the food & beverage minimum for the event to be. For weddings typically that initial deposit is 25% of the food & beverage minimum.

5 business days prior to the event we require the Final Event Order to be approved and signed along with final guest count.

## WHEN MAY VENDOR DROP-OFFS HAPPEN?

A predetermined time for setup or delivery of décor must be established 7 days in advance of your function. We ask that the vendors you contract with are made aware that they need to contact the Events Manager to review these details.

Menus subject to change based on availability