

THE
DALCY™
EVENT HALL

RECEPTION

COLD HORS D'OEUVRES

CARROT BRUSCHETTA meyer lemon vinaigrette	TOMATO TARTARE rice crisp, pomegranate seeds
LABNEH & HONEY BRIOCHE TOAST black lime, isot chili	WATERMELON & WHIPPED FETA puffy rice, kalamata olive, preserved lemon vinaigrette
PICKLED RED BEET coconut labneh, basil	AHI TUNA CRUDO* avocado, ponzu, crispy wonton
PROSCIUTTO & PARMESAN CRISP pomegranate molasses	SMOKED SALMON SPREAD labneh, everything spice, bagel chip
HOUSE-MADE STRACCIATELLA cherry tomato, basil	OSETRA CAVIAR & POTATO CHIP (+\$6pp) scallion crème fraîche

HOT HORS D'OEUVRES

CRISPY LEEK french onion dip	JAPANESE CHICKEN MEATBALL* sweet chili glaze
GREEN FALAFEL avocado tzatziki	CHICKEN KEFTA* tzatziki
BUFFALO TOFU ranch dressing, celery	LAMB & BEEF KEFTA* housemade tzatziki, feta, mint
SPICY SWEET CORN CROQUETTE jalapeño aioli	SKIRT STEAK CHIMICHURRI* brioche, garlic aioli
TWICE BAKED POTATO bacon, cheddar, scallion crema	CRISPY PORK BELLY* honey, aleppo
SWEET POTATO CAKE mustard aioli	SHRIMP FRITTER paprika aioli
BBQ KOREAN CHICKEN fresno chili	MARYLAND CRABCAKE* dijon mustard sauce

— \$16 PER PERSON / HOUR —
a selection of four

— \$20 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

VEGETABLE CEVICHE

crispy corn tortilla

LOCAL BURRATA

vine ripened tomatoes, kale pesto

EGGPLANT CAVIAR

pomegranate, date tahina, cassava crisps

BEEF CARPACCIO*

tart cherries, horseradish cream, crispy kale

GRILLED PORTOBELLO MUSHROOM

black garlic, scallions,
balsamic, crispy shallots

MARYLAND CRABCAKE*

avocado, cherry tomatoes,
dijon aioli

SOUP

YELLOW TOMATO GAZPACHO

tomato, herb oil

PURPLE SWEET POTATO

coconut milk, cashew, sesame seeds

BUTTERNUT SQUASH

truffle maple marshmallow

CLASSIC TOMATO

parmesan crisp,
micro basil, herb oil

CELERY ROOT

dukkah, salsify crisp

SALAD

SHAVED BRUSSELS SPROUTS

kale, dried blueberries, apples, pecorino, sumac, apple cider vinaigrette

WILD ORGANIC GREENS

grumpy goat cheese, toasted walnuts, summer berries, raspberry balsamic vinaigrette

SPINACH & SUNCHOKES

radish, ricotta salata, cashews, tamarind rose vinaigrette

ENLIGHTENED CAESAR

romaine & arugula, capers, cherry tomatoes, croutons, grana padano, greek yogurt dressing

CLASSIC ICEBERG WEDGE

tomatoes, crispy bacon, chives, italian vinaigrette, blue cheese dressing

SEATED MENU

CONTINUED

ENTRÉE

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

CAULIFLOWER STEAK
cauliflower tahini, walnut & caper salsa

PAN-ROASTED HALIBUT*
cauliflower risotto, salsa verde

ROOT VEGETABLE AU GRATIN
tomato pomodoro, baby basil

SCOTTISH SALMON*
honey soy glaze, broccolini,
forbidden rice

TORCHIO
W/ MUSHROOM BOLOGNESE
mushroom ragu, parmesan, basil

BRAISED SHORT RIB*
potato gnocchi, pearl onions, beef jus

BAKED HALLOUMI RATATOUILLE
eggplant, squash, crispy potatoes

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

HERB-ROASTED CHICKEN*
mushroom stuffing, wild brown rice

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

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

SLICED BEEF TENDERLOIN*
cauliflower puree, crispy kale,
balsamic shallot sauce

tableside entrée selection

— \$10 PER PERSON —
for up to 50 guests

DESSERT

A VERY LIGHT CHEESECAKE

BAKED APPLE CROSTATA

CRÈME BRÛLÉE PIE

VEGAN CARROT CAKE

BEATRIX* SIGNATURE "OH MY! CARAMEL PIE"

BEATRIX* "TALL, DARK & HANDSOME CHOCOLATE CAKE"

ABA'S MEZZE FEAST

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

HUMMUS & SPREADS

select three

CLASSIC HUMMUS
SMOKY GARLIC HUMMUS
MUHAMMARA
WHIPPED FETA
CHARRED EGGPLANT

MEZZE

select two

BRUSSELS SPROUTS
GREEN FALAFEL
CRISPY POTATOES
MARINATED OLIVES & FETA
GREEK VILLAGE SALAD
GREEN GARLIC SHRIMP*

MEDITERRANEAN BUTCHER

select three

CHICKEN KEFTA
GRILLED CHICKEN KEBAB
GRILLED CAULIFLOWER KEBAB
LAMB & BEEF KEFTA*
GRILLED SALMON KEBAB*
SKIRT STEAK*
BEEF TENDERLOIN KEBAB* (+\$6pp)
LAMB CHOPS* (+\$8pp)

DESSERT

select two

VERY LIGHT CHEESECAKE w/ SEASONAL BERRIES
CHOCOLATE CHOCOLATE CAKE
CRÈME BRÛLÉE PIE
PISTACHIO OLIVE OIL CAKE

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

ABA'S BRUNCH MEZZE FEAST

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

HUMMUS & SPREADS

select three

CLASSIC HUMMUS

SMOKY GARLIC HUMMUS

SPICY LAMB RAGU HUMMUS*

CRISPY SHORT RIB HUMMUS (+\$4pp)

MUHAMMARA

WHIPPED FETA

CHARRED EGGPLANT

MEZZE

select two

MARINATED OLIVES & FETA

GREEK VILLAGE SALAD

CRISPY POTATOES

GREEN FALAFEL

DROP BISCUIT

BRUNCH & KEBABS

select three

SPINACH & AVOCADO FRITTATA*

GREEN SHAKSHUKA*

SHORT RIB SHAKSHUKA*

KHACHAPURI*

GRILLED CAULIFLOWER KEBAB

GRILLED CHICKEN KEBAB

GRILLED SALMON KEBAB*

BEEF TENDERLOIN KEBAB* (+\$8pp)

CHICKEN KEFTA

LAMB & BEEF KEFTA*

DESSERT

select two

CHOCOLATE CHOCOLATE CAKE

CRÈME BRÛLÉE PIE

PISTACHIO OLIVE OIL CAKE

VERY LIGHT CHEESECAKE w/ SEASONAL BERRIES

— \$60 PER PERSON —

FOOD STATIONS

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

HUMMUS & SPREADS

*served w/ house-made bread & crudite
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*

— \$50 PER PERSON —

GREENS & GRAINS

select three

MARINATED OLIVES & FETA
ENLIGHTENED CAESAR
LEAFY GREEN SALAD
GREEK VILLAGE SALAD
CRACKED FARRO SALAD

— \$22 PER PERSON —

KEBABS *served w/ green falafel, basmati rice, tzatziki & zhoug select three*

CHICKEN KEFTA*
GRILLED CHICKEN*
LAMB & BEEF KEFTA*
GRILLED SALMON*
GRILLED CAULIFLOWER

— \$48 PER PERSON —

MEDITERRANEAN BUTCHER

*served w/ crispy potatoes &
pan-roasted brussels sprouts
select three*

GRILLED SKIRT STEAK*
CHAR-GRILLED LAMB CHOPS
CARVED BEEF TENDERLOIN
WHOLE ROASTED SALMON*

— \$64 PER PERSON —

SUSHI BAR

*served w/ 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*

— \$42.00 PER PERSON —
allows for 6 pieces per person

CHARCUTERIE

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

PROSCIUTTO
SALUMI
MORTADELLA
GORGONZOLA DOLCE
TALEGGIO
PECORINO

— \$32 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

— \$18 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

Wheatley Vodka

Tito's Vodka

Ford's Gin

Planteray 3 Stars

Corazón Blanco

Dos Hombres Mezcal

Old Forester Bourbon

Sazerac Rye

Famous Grouse Blended Whisky

Johnnie Walker Black Label Scotch Whisky

Pierre Ferrand 1840 Cognac

BEER

selections to include

Michelob Ultra

Stella Artois

Goose Island 312

Eris Pedestrian Cider

Founders All Day IPA

Hazy IPA N/A

WINE

BUBBLES

Prosecco, Giuliana, Veneto, Italy, NV

ROSÉ

Syrah/Cinsault, Triennes, Méditerranée, 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

Wheatley Vodka	Flecha Azul Blanco Tequila
Tito's Vodka	Flecha Azul Reposado
Ketel One Vodka	Flecha Azul Añejo
Grey Goose Vodka	Famous Grouse
Ford's Gin	Johnnie Walker Black
Hendrick's Gin	Old Forester Bourbon
Planteray 3 Stars	Maker's Mark
Corazón Blanco	Highland Park 12 Year
Dos Hombres Mezcal	Glenlivet 12 Year
Sazerac Rye	Pierre Ferrand 1840 Cognac

BEER

selections to include

Michelob Ultra • Stella Artois • Goose Island 312
Eris Pedestrian Cider • Founders All Day IPA • Hazy IPA 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

SPRING & SUMMER

BLUEBERRY LAVENDER MULE
vodka, blueberry lavender cordial,
lemon, q ginger beer

MANGO GIN & TONIC
gin, mango, lime, q tonic

PASSIONFRUIT MARGARITA
blanco tequila, passionfruit, lime

RASPBERRY GOLD RUSH
bourbon, honey, raspberry, lemon

ESPRESSO MARTINI
choose one: vodka or reposado tequila
beatrix espresso, coffee liqueur, orange demerara

FALL & WINTER

BLACKBERRY MULE
vodka, blackberry cordial,
lemon, q ginger beer

SPICED PEAR GIN & TONIC
gin, spiced pear, lime, q tonic

HIBISCUS POMEGRANATE MARGARITA
blanco tequila, hibiscus, pomegranate, lime

MICHIGAN CHERRY MANHATTAN
bourbon, averna, tart cherry demerara

ESPRESSO MARTINI
choose one: vodka or reposado 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

Jeffrey Foster | 312-642-7600 | jfoster@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](https://www.instagram.com/kenny_kim)

SALLY O'DONNELL PHOTOGRAPHY

hello@sallyodonnellphoto.com | sallyodonnellphoto.com | [@sallyodonnellphotography](https://www.instagram.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 | inlightphotobooshs@gmail.com | inlightphotobooshs.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 | larrykingorchestra@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@signaturetsg.com | signaturetsg.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

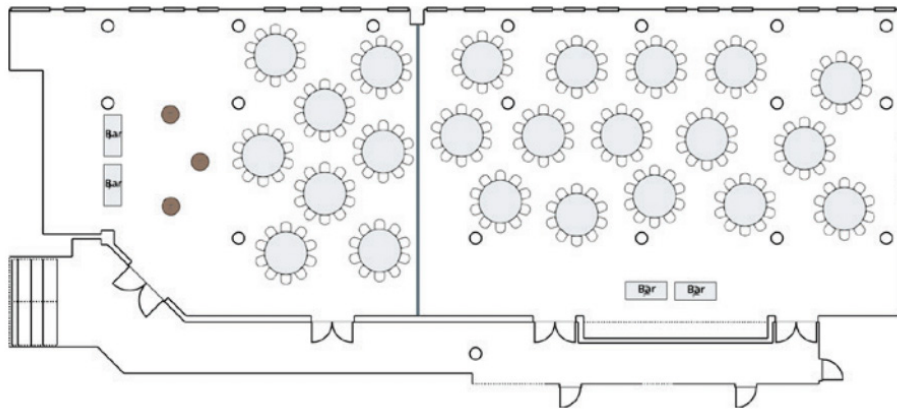
THE EMILY

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

HYATT HOUSE CHICAGO

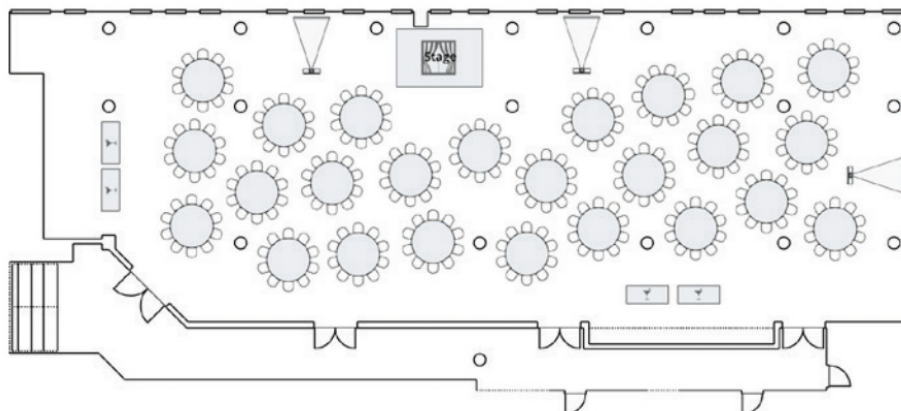
105 N. May St. | hyatthousechicagowestloopfultonmarket.com
312-492-0000 | claudia.rivera@hyatt.com

FLOOR PLANS

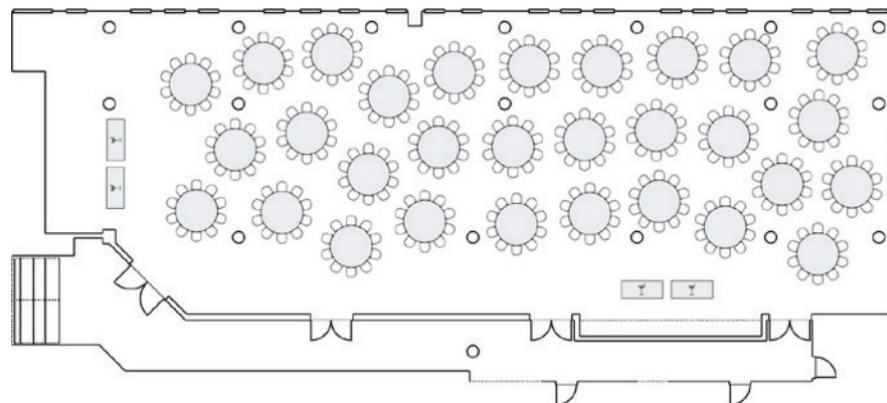


SEATED | 80
RECEPTION | 120

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?

11.75% 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