

Private Dining at The Berghoff 2011



Become a part of an *Original*.

THE DETAILS

Welcome to The Berghoff!

An iconic Chicago 110-year institution with four generations of family ownership, the Berghoff name is synonymous with quality, tradition and excellence. One of the oldest family-run businesses in the nation, the Berghoff is now run by fourth generation, Carlyn Berghoff.

First generation, Herman Berghoff, began selling his beer outside of the World's Fair in 1893. He then opened the Berghoff doors as a men's only saloon and made his start serving free corned beef sandwiches with the purchase of a stein. Surviving Prohibition and obtaining Chicago's No.1 Liquor License, the Berghoff declared itself a Chicago staple.

Room Options

The Century Room – A beautiful space with artwork from the 1898 World's Fair, the Century Room will take your breath away. Wonderful for wedding receptions and corporate parties.

Capacity... Seated: 100 Reception: 190

East Room Gallery – With the original hardwood bar running along one wall and a rotating gallery of Chicago featured artwork, it is a wonderful space for cocktail parties and corporate dinners.

Capacity... Seated 40 Reception: 90

West Room – Perfectly situated for rehearsal dinners and alumni receptions, the West Room is adorned with pictures from the Prohibition Era.

Capacity... Seated: 100 Reception: 170

Contact

Private Dining Sales Consultant:

Jennifer Worstell

312.408.0051

jworstell@berghoffgroup.com



PASSED HORS D'OEUVRES

BERGHOFF CLASSICS

Mini Reubens *Grilled rye, 1000 island dressing, swiss cheese, sauerkraut*

Mini Bratwurst *Dusseldorf mustard, sauerkraut*

Potato Pancakes *Apple chutney*

Chicken Schnitzel Skewers *Lemon pepper aioli*

Spinach Stuffed Mushrooms *Parmesan*

Kielbasa en Croute *Whole grain mustard dipping sauce*

Mushroom Strudel *Goat cheese, onion, phyllo dough*

Smoked Salmon on Rye *Crème fraiche*

Berghoff Bourbon Braised Short Ribs *Polenta cup*

Fingerling Potato *Black truffle infused mashed potatoes*

Apple Galette *Barbecue pork*

Sausage Stuffed Mushrooms *Parmesan*

Soft Pretzels *Dusseldorf mustard*



Dearborn - \$35.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Assorted field greens, shaved fennel and asparagus tossed in a citrus vinaigrette

ENTREES

Please pick 3 for your group

Sauerbraten

Homemade sweet and sour gravy, mélange of vegetables, mashed potatoes

Chicken Schnitzel

Mashed potatoes, creamed spinach

Sausage Trio

Grilled bratwurst, steamed knockwurst and sautéed smoked Thuringer, marinated artichokes and potatoes

Butternut Squash Ravioli- Seasonal

Cinnamon and brown sugar butter sauce, candied walnuts, roasted vegetables and caramelized petit red onion

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce, candied walnuts

Black Forest Cake

Traditional chocolate cake layered with kirsch-scented whipped crème, sour cherries & garnished with chocolate shavings

BEVERAGES

Soft drinks and coffee

Not inclusive of bar package, specialty equipment, linen, tax, service fee or gratuity . All items subject to change based on seasonality



State - \$38.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Assorted field greens, shaved fennel and asparagus tossed in a citrus vinaigrette

ENTREES

Please pick 3 for your group

Sauerbraten

Homemade sweet and sour gravy, mélange of vegetables, mashed potatoes

Wiener Schnitzel

Traditional breaded veal cutlet, petit asparagus and pepper salad, Berghoff chips

Sausage Trio

Bratwurst, Knockwurst and Thuringer, marinated artichokes and potatoes

Whitefish

Lake Superior whitefish, dill-caper butter sauce, roasted vegetable napoleon, pommes frites

Butternut Squash Ravioli- Seasonal

Cinnamon and brown sugar butter sauce, candied walnuts, roasted vegetables, caramelized petit red onion

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce, candied walnuts

Black Forest Cake

Traditional chocolate cake layered with kirsch-scented whipped crème, sour cherries & garnished with chocolate shavings

BEVERAGES

Soft drinks and coffee

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Adams - \$41.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Assorted field greens, shaved fennel and asparagus tossed in a citrus vinaigrette

ENTREES

Please pick 3 for your group

Sauerbraten

Homemade sweet and sour gravy, mélange of vegetables, mashed potatoes

Wiener Schnitzel A La Holstein

Veal schnitzel, two eggs sunny side up, anchovies and capers

Sausage Trio

Bratwurst, Knockwurst and Thuringer, marinated artichokes and potatoes

Whitefish

Lake Superior whitefish with a dill-caper butter sauce on roasted vegetable napoleon and pommes frites

Game Sausage Plate

Boar, venison, and duck sausages, Madeira sauce, caramelized Michigan root vegetables and spaetzles

Butternut Squash Ravioli- Seasonal

Cinnamon and brown sugar butter sauce, candied walnuts, roasted vegetables and caramelized petit red onion

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce, candied walnuts

Black Forest Cake

Traditional chocolate cake layered with kirsch-scented whipped crème, sour cherries & garnished with chocolate shavings

BEVERAGES

Soft drinks and coffee

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BAR PACKAGES



VALUE

Absolut Vodka
Gordon's Gin
McGregor Scotch
Jim Bean Bourbon
Seagram's 7 Whiskey
Bacardi Silver Rum
Dry Vermouth
Sweet Vermouth
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Budweiser & Bud Light
\$23.50 per guest for five hours
\$21.50 per guest for four hours
\$19.50 per guest for three hours
\$15.50 per guest for two hours

PREMIUM

Absolute Vodka
Tanqueray Gin
Dewar's Scotch
Maker's Mark Bourbon
Seagram's 7 Whiskey
Bacardi Silver Rum
Dry Vermouth
Sweet Vermouth
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Budweiser & Bud Light
Heineken
Amstel Light
Sharp's (non-alcoholic)
\$29.00 per guest for five hours
\$ 27.00 per guest for four hours
\$25.00 per guest for three hours
\$23.00 per guest for two hours

LUXURY

Ketel One Vodka
Bombay Sapphire Gin
Glenlivet 12yr Single Malt
Maker's Mark Bourbon
Crown Royal Whiskey
Myer's Rum
Dry Vermouth
Sweet Vermouth
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Hayman Hill Chardonnay
Hayman Hill Pinot Noir
Berghoff Lager & Dark
Budweiser & Bud Light
Heineken
Amstel Light
Sharp's (non-alcoholic)
\$33.00 per guest for five hours
\$31.00 per guest for four hours
\$29.00 per guest for three hours
\$27.00 per guest for two hours

BEER, WINE, SODA

Standard

Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Budweiser & Bud Light
Sharp's (non-alcoholic)
\$18.50 per guest for five hours
\$16.50 per guest for four hours
\$14.50 per guest for three hours
\$12.50 per guest for two hours

BEER, WINE, SODA

Premium

Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Heineken
Amstel Light
Sharp's (non-alcoholic)
\$26.50 per guest five hours
\$23.50 per guest four hours
\$20.50 per guest three hours
\$17.50 per guest for two hours

MINI SWEETS

MINI CLASSICS

Chocolate Sacher Tortes

Carrot Cake Bites

Apple Strudel Bites

Pecan Caramel Diamonds

Chocolate Flourless Cake Bites

Carrot with Cream Cheese Frosting

Cherry Strudel Bites

German Chocolate Cake Bites

Black Forest Cake Bites

