

Private Dining at The Berghoff 2011



Tradition with a *Twist*.

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.

Food Footprint

In our century-long commitment to providing the freshest ingredients and supporting local economy, we offer you the **200-Mile Initiative**. From the months of June through October, your menu will be developed primarily from seasonal ingredients and produce purchased from local farmers.

See pg. 6 for the current 200-mile menu!

Available Rooms

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

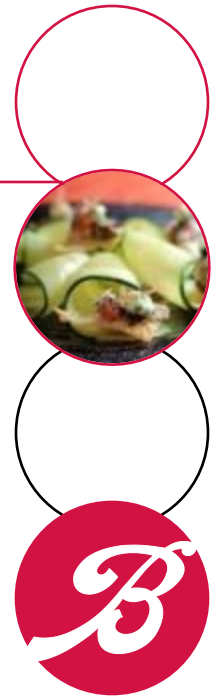
Contact

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PASSED HORS D'OEUVRES

Four bites per person included; please select 5-6

FROM THE LAND

Cocktail Lamb Chop *Rosemary aioli*
Chicken and Portobello Crostini *Crumbled goat cheese, balsamic syrup*
Beef Tenderloin *Potato basket, horseradish cream*
Chorizo Stuffed Date Skewer *Bacon wrapped*
Curried Chicken Crepe Bite *Dried cranberries, chives*
Chicken Saltimbocca Skewer *Pesto cream*
Roasted Duck on Sweet Potato *Sweet potato chip, cranberry chutney, crispy ginger*
Prosciutto Wrapped Date *Gorgonzola*
Beef Short Ribs *Berghoff Bourbon glaze, polenta cup*
Mini Burgers *Gorgonzola, caramelized onion*
Steak & Asparagus Skewer *Sesame soy sauce*

FROM THE GARDEN

Grape and Goat Cheese Lollipops *Walnuts, snipped chives*
Artichoke & Mascarpone Empanada *Lemon, garlic*
Mac & Cheese *Parmesan cup, chive*
Blue Cheese & Walnut Shortbread *Mango chutney*
Cucumber Cup with Greek Salad
Pear and Brie Quesadilla *Pineapple chutney*
Snow Pea with Boursin *Chive ribbon*
Mini Brie Tart *Brown sugar, toasted almonds*
Endive with Chevre *Red onion, almond, balsamic reduction*
Beet with Goat Cheese *Herbed crostini, honey drizzle*

FROM THE SEA

Crab Cupcake *Scallion aioli, microgreens*
Tuna Tartar *Wonton cones, black sesame seeds*
Bacon Wrapped Scallop *Brown sugar glaze*
Coconut Shrimp *Passionfruit sauce*
Shrimp Shooters *Bloody Mary cocktail sauce*
Southwestern Lobster Club *Baby arugula, sliced cherry tomato, avocado puree, smoked bacon*
Shrimp & Corn Fritter *Red pepper goat cheese dip*
Paella Bite *Saffron rice cake, shrimp*
Pepper Crusted Ahi Tuna *Crisp wonton chip, wasabi aioli*
Smoked Salmon on Rye *Pumpernickel, crème fraiche, chive*



Grant - \$35.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Field greens, shaved fennel and asparagus tossed in a kumquat vinaigrette

ENTREES

Please pick 3 for your group

Coffee Crusted Beef Medallions

Grilled vegetables, herb roasted red potatoes and a Ghirardelli chocolate demi glace

Chicken Cordon Bleu Napoleon

Black Forest ham, Swiss cheese, Marsala sauce, green pea polenta, grilled asparagus

Seared Salmon

Roasted fingerling potatoes, haricot vert, sundried tomato buerre blanc

Butternut Squash Ravioli

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



Millenium - \$38.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Field greens, shaved fennel and asparagus tossed in a kumquat vinaigrette

ENTREES

Please pick 3 for your group

Chantrelle Crusted Beef Medallions

Buttermilk mashed potatoes, haricot vert, red wine demi glace

Artichoke and Dried Tomato Crusted Chicken

Farro risotto cake, swiss chard, sherry infused demi glace

Seared Mahi Mahi

Garlic mashed potatoes, asparagus, romesco sauce

Butternut Squash Ravioli

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



200-Mile Menu – \$41.95

Served with Artisanal Breads & Butter

SALAD

Please pick 1 for your group

Roasted Vegetables Salad

Locally sourced roasted corn, red and yellow bell peppers, asparagus, portabello mushrooms, Dijon balsamic vinaigrette

Mixed Greens with Madiera Poached Plums

Fresh honeycomb, gorgonzola wedge, fig lavosh, white balsamic vinaigrette

ENTREES

Please pick 3 for your group

Pan Seared Chicken

Butternut squash and swiss chard risotto, wine wine reduction, apricot and Michigan sun-dried cherry demi-glace

Nichols Farms Zucchini Wrapped Whitefish

Meyer lemon beurre blanc, herbed roasted fingerling potatoes, seasonal vegetables

Mediterranean Marinated Beef Skewers

River Valley Farm shiitake mushroom cake, peppers, onions, 200-mile salad with goat cheese and kumquat vinaigrette

Vegetable Stack

Manchego, asparagus, spinach, bell pepper, zucchini, yellow squash, Yukon Gold potatoes, basil infused olive oil

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce & powder sugar dust

Peach Sundae with Pistachio Phyllo Crisp

Locally sourced peaches, lavender honey syrup, phyllo crisp over vanilla ice cream, raspberries

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



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 CUPCAKES

Chocolate with Peanut Butter
Strawberry with Pink Buttercream
Carrot with Cream Cheese
Red Velvet with Cream Cheese
Lemon-Blueberry

CAKE SHOOTERS

Lemon Lavender
Chocolate Pomegranate
Red Velvet
Raspberry Ricotta
Basil Lemoncello
Nutella Banana

MINI CLASSICS

Chocolate Sacher Tortes
Carrot Cake Bites
Mini S'mores
Lemon Coconut Bars
Key Lime Tarts
Apple Strudel Bites
Pecan Caramel Diamonds
Chocolate Flourless Cake Bites
Macarons
Opera Cakes
Crème Brulee Strawberries

LOLLIPOP GARDEN

Cheesecake Lollipops
Fresh Fruit Lollipops
Rice Krispie Treat Lollipops
Brownie Lollipops
Caramel Apple Lollipops
Marshmallow Lollipops
Cake Lollipops

