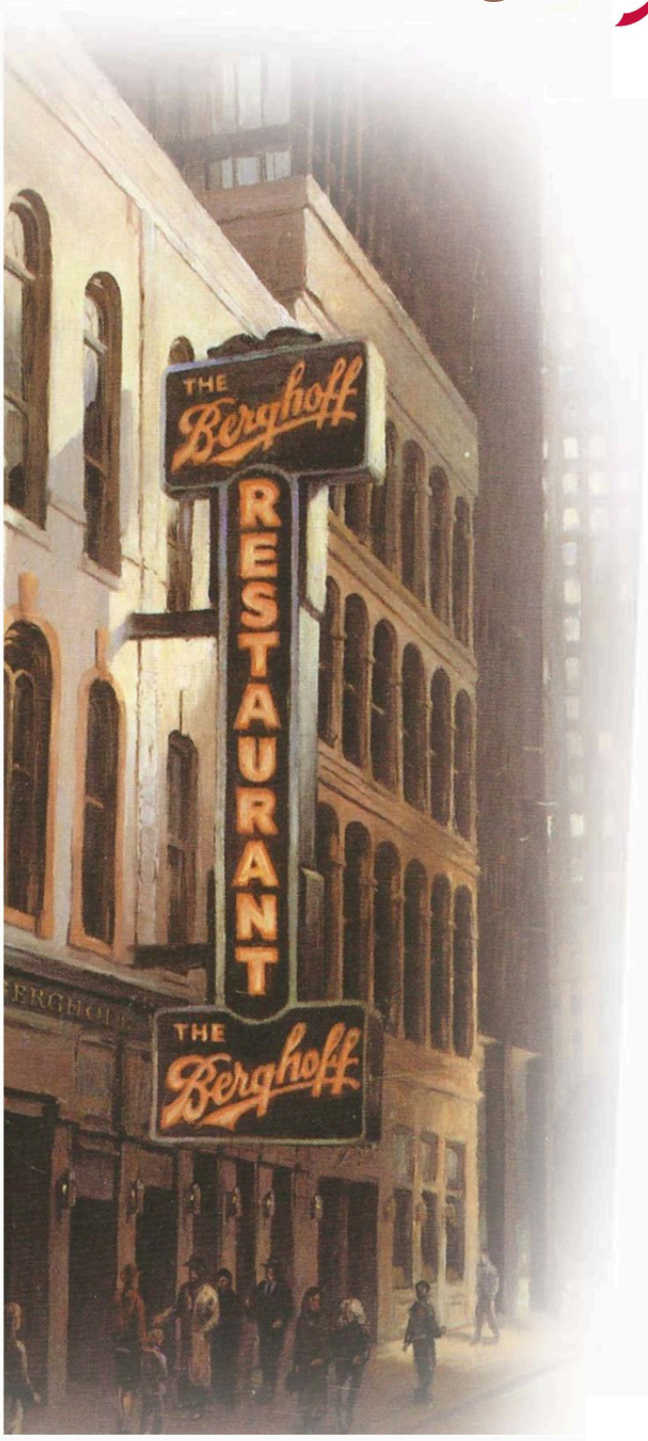
Private Dining at The Berghoff® Restaurant



CORPORATE RECEPTIONS

REHEARSAL DINNERS

WEDDINGS

ALUMNI GATHERINGS

BUSINESS DINNERS

FUND RAISERS

HOLIDAY CELEBRATIONS

BAR/BAT MITZVAHS

ANNIVERSARIES

BIRTHDAYS

BRIDAL SHOWERS

BABY SHOWERS

Berghoff® Restaurant



History is Served

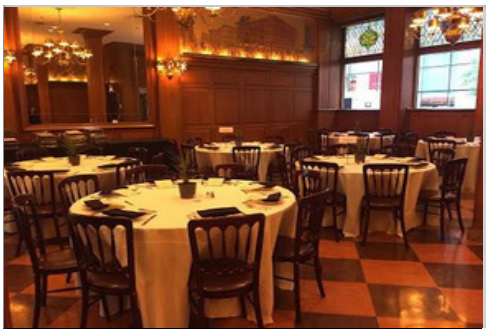
THE BERGHOFF
17 W ADAMS STREET
CHICAGO, IL 60603
312-427-3170 x 215
Event Sales Manager
Jamaal@Berghoff.com

An iconic Chicago institution with generations of family ownership, the Berghoff name is synonymous with quality, tradition and excellence.

In 1893, first generation owner Herman began selling Berghoff Beer outside the World's Columbian Exposition. He opened The Berghoff doors in 1898 as a men's only saloon, serving free corned beef sandwiches with the purchase of a stein. Obtaining Chicago's first liquor license post Prohibition in 1933, The Berghoff declared itself a Chicago staple. One of the oldest family-run businesses in the nation, The Berghoff is operated by **fourth generation** owner Pete Berghoff.

*Based on our own family experience, we manage special dietary needs with the utmost importance. Please advise if you or your guests have special dietary needs.

Century Room
100 Seated Dinner
140 Cocktail Reception





West Room
70 Seated Dinner
100 Cocktail Reception





Chef's Room
20 Seated Dinner
25 Cocktail reception



Cafe
Pre-function or Overflow Space
to West Room



Semi-private dinners and receptions also available in our main dining room & bar.

Hors D'oeuvres

Select hors d'oeuvres from Tier One, Tier Two, Tier Three or Berghoff Classics.
Minimum order of 12 per item unless listed otherwise.





TIER ONE $5.95/piece

Chicken Saltimbocca Skewers
Pesto cream

Pear and Brie Quesadillas
Pineapple chutney

Bacon Wrapped Dates (GF)
Skewered

Steak and Asparagus Skewers
Sesame soy sauce

Grape and Goat Cheese Lollipops (GF)
Walnuts, snipped chives

TIER TWO $7.95/piece

Chorizo Stuffed Date Skewers (GF)
Bacon wrapped

Paella Bites
Saffron rice cake, shrimp

Tuna Tartar
Wonton chips black sesame seeds

Shrimp and Corn Fritters
Red pepper goat cheese dip

TIER THREE $8.25/piece

Cocktail Lamb Chops (GF)
Rosemary aioli

Crab Cupcakes (Minimum 40)
Scallion aioli, microgreens

Smoked Trout, Red Onion & Tomato Relish
In petit herb gougères

Mini Burgers
Gorgonzola, caramelized onion

BERGHOFF CLASSICS $7.25/piece

Mini Reubens
Grilled rye, Thousand Island dressing, Swiss cheese, sauerkraut

Mini Bratwursts
Düsseldorf mustard, sauerkraut

Potato Pancakes
Apple chutney, sour cream

Chicken Schnitzel
Lemon pepper aioli

Spinach Stuffed Mushrooms
Parmesan cheese

Kielbasa En Croute
Whole grain mustard dipping sauce

Berghoff Bourbon Braised Short Ribs
Polenta Cup

Bavarian Soft Pretzels
Düsseldorf mustard, Kosher salt

Mushroom Strudel
Goat cheese, herbs, onion, phyllo dough

Gretchen's Potato Pancake
Landjäger smoke sausage, brie, apples, fig marmalade, bacon lardon

State Menu

$64.95 per guest. Served with Housemade Artisanal Breads & Butter.

Menu is served individually plated. Buffet style available upon request at an additional $5.00 pp



SALAD

PLEASE SELECT ONE FOR YOUR GROUP

Berghoff House Salad
Assorted field greens, shaved fennel and asparagus tossed in citrus vinaigrette

Arugula Salad
Quinoa, peppers, red onion, lemon vinaigrette

ENTREES

PLEASE SELECT THREE FOR YOUR GROUP

Sauerbraten *(GF)*
Marinated roast sirloin of beef, sweet and sour gravy

Chicken Schnitzel
Sautéed breaded chicken cutlet, topped with whole plum tomato, white wine and fresh herbs

Sausage Trio
Grilled bratwurst, steamed knockwurst and sautéed smoked Thuringer

Whitefish *(GF)*
Lake Superior whitefish, dill-caper butter sauce

ACCOMPANIMENTS

PLEASE SELECT ONE POTATO AND ONE VEGETABLE FOR YOUR GROUP

Buttermilk Mashed Potatoes

Fingerling Potatoes

Green Beans

Seasonal Vegetable Mix

DESSERT

PLEASE SELECT ONE FOR YOUR GROUP

Apple Strudel
Warm, tart Granny Smith apples and candied pecans surrounded by a flaky, buttery strudel crust topped with caramel sauce

Black Forest Cake
Dark chocolate cake layered with kirsch-scented whipped crème and sour cherries garnished with chocolate shavings

BEVERAGES

Soft Drinks

Infusco Coffee

Berghoff Root Beer

Adams Menu

$73.25 per guest. Served with Housemade Artisanal Breads & Butter.

Menu is served individually plated. Buffet style available upon request at an additional $5.00 pp



SALAD

PLEASE SELECT ONE FOR YOUR GROUP

Berghoff House Salad
Assorted field greens, shaved fennel and asparagus tossed in citrus vinaigrette

Arugula Salad
Quinoa, peppers, red onion, lemon vinaigrette

ENTREES

PLEASE SELECT THREE FOR YOUR GROUP

Half Roasted Chicken *(GF)*
Natural jus lie

Wiener Schnitzel
Breaded and pan-fried veal cutlet

Cedar Plank Salmon *(GF)*
Micro greens with lemon oil

Jager Schnitzel
Pork cutlets, topped with mushrooms, bacon and a Jägermeister-infused sauce.

ACCOMPANIMENTS

PLEASE SELECT ONE POTATO AND ONE VEGETABLE FOR YOUR GROUP

Buttermilk Mashed Potatoes

Fingerling Potatoes

Green Beans

Seasonal Vegetable Mix

DESSERT

PLEASE SELECT ONE FOR YOUR GROUP

German Chocolate Cake
Dark chocolate cake, toasted almond, coconut frosting, chocolate sauce

Salted Caramel Cheesecake *(GF)*
Baked on an almond crust and topped with caramel sauce

BEVERAGES

Soft Drinks

Infusco Coffee

Berghoff Root Beer

Grant Menu

$79.25 per guest. Served with Housemade Artisanal Breads & Butter.

Menu is served individually plated. Buffet style available upon request at an additional $5.00 pp



SALAD

PLEASE SELECT ONE FOR YOUR GROUP

Berghoff House Salad
Assorted field greens, shaved fennel and asparagus tossed in citrus vinaigrette

Arugula Salad
Quinoa, peppers, red onion, lemon vinaigrette

ENTREES

PLEASE SELECT THREE FOR YOUR GROUP

Beef Medallions *(GF)*
Red onion demi-glace

Wiener Schnitzel a La Holstein
Breaded and pan-fried veal cutlet, two eggs sunny side up, anchovies and capers

Sous Vide Pork Shank
Natural jus lie

Chicken Napoleon
Skin on chicken breast, black forest ham, Swiss cheese, marsala sauce

Butternut Squash Napoleon *(Veg)*
Manchego cheese, grilled asparagus, glazed walnuts

ACCOMPANIMENTS

PLEASE SELECT ONE POTATO AND ONE VEGETABLE FOR YOUR GROUP

Buttermilk Mashed Potatoes

Fingerling Potatoes

Green Beans

Seasonal Vegetable Mix

DESSERT TRIO (Mini Sweets)

Lemon Meringue Tart

Red Velvet Cake

Chocolate Sacher Tortes

BEVERAGES

Soft Drinks

Infusco Coffee

Berghoff Root Beer

Sweets





Mini Classics – $5.95 Each

****Minimum Order of 12 per item****

Chocolate Sacher Tortes

Carrot Cake Bites

Key Lime Tarts

Apple Strudel Bites

Pecan Caramel Diamonds

Chocolate Flourless Cake Bites (GF)

Lemon Cheesecake Bites

Lemon Bars

German Chocolate Cake Bites

Black Forest Cake Bites

Brownie Bites

Raspberry Swirl Cheesecake Bites

Cherry Strudel Bites

Mini Cupcakes – $6.50 Each

****Minimum Order of 12 per item****

Chocolate with Peanut Butter

Strawberry with Pink Buttercream

Carrot with Cream Cheese

Red Velvet with Cream Cheese

Lemon-Blueberry

Beverage Packages

Beer, Wine & Soft Drinks

STANDARD
Wine: Benzinger Chardonnay, Matua Sauvignon Blanc, Robert Mondavi Cabernet, McManis Pinot Noir

Adams Street Beer: *A variety of Lager, Dark, Weiss, Seasonal. All beer is subject to change based on availability.*
Assorted Soft drinks, Berghoff Root Beer

$30.50 Per Guest – Two Hours
$34.50 Per Guest – Three Hours
$38.50 Per Guest – Four Hours

PREMIUM
Wine: Joel Gott Chardonnay, St Christopher Riesling, J Lohr Cabernet, Meiomi Pinot Noir

Adams Street Beer: *A variety of Lager, Dark, Weiss, Seasonal. All beer is subject to change based on availability.*
Assorted Soft drinks, Berghoff Root Beer

$33.50 Per Guest – Two Hours
$37.50 Per Guest – Three Hours
$41.50 Per Guest – Four Hours

Beer, Wine, Soft Drinks & Cocktails

Value	Premium	Luxury
Berghoff Private label Vodka	Tito's Vodka	Ketel One Vodka
New Amsterdam Gin	Tanqueray Gin	Hendrick's Gin
Sauza Tequila	Dulce Vida Tequila	Casamigos Blanco Tequila
Clan MacGregor Scotch	Monkey Shoulder Scotch	Glenlivet 12 Year Scotch
Evan Williams Bourbon	Maker's Mark Whiskey Bourbon	Whistle Piggy Back Bourbon
Canadian Club Whiskey	Jim Beam Kentucky Bourbon	Baker's 7 yr Single Barrel
Bacardi Sliver Rum	Captain Morgan Rum	Plantation 3 Stars Rum
Benzinger Chardonnay	Kendall Jackson Chardonnay	Joel Gott Chardonnay
Matua Sauvignon Blanc	Benvolio Pinot Grigio	St Christopher Riesling
Robert Mondavi Cabernet	Robert Mondavi Cabernet	J Lohr Cabernet
McManis Pinot Noir	Diseño Malbec	Meiomi Pinot Noir
Adams Street Beer: A variety of Lager, Dark, Weiss, Seasonal. All beer is subject to change based on availability.	**Adams Street Beer:** A variety of Lager, Dark, Weiss, Seasonal. All beer is subject to change based on availability.	**Adams Street Beer:** A variety of Lager, Dark, Weiss, Seasonal. All beer is subject to change based on availability.
Assorted Juices, Mixers, Soft Drinks	Assorted Juices, Mixers, Soft Drinks	Assorted Juices, Mixers, Soft Drinks
$39.50 Per Guest – Two Hours	*$41.50 Per Guest – Two Hours*	*$43.50 Per Guest – Two Hours*
$43.50 Per Guest –Three Hours	*$45.50 Per Guest –Three Hours*	*$47.50 Per Guest – Three Hours*
$47.50 Per Guest – Four Hours	*$49.50 Per Guest – Four Hours*	*$51.50 Per Guest – Four Hours*

- Consumption Bar Available
  All drinks ordered are charged to master bill
- Cash Bar Available with a $250 Set Up Fee
  Guests pay for drinks individually

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