



CANAL STREET EATERY IS EVERYONE'S NEW FAVORITE SPOT FOR CORPORATE HAPPY HOURS, DINNERS, NETWORKING EVENTS OR COMPANY WIDE HOLIDAY EVENTS.

ON THE WEEKEND, HAVE THE ENTIRE RESTURAUNT PRIVATE FOR BIRTHDAY DINNERS, BRIDAL SHOWERS, REHEARSAL DINNERS, ETC.

OUR TEAM WILL WORK WITH YOU TO ENSURE EVERY DETAIL FROM THE BEVERAGE MENU, TO THE SELECTION OF FOOD IS JUST WHAT YOU ENVISION FOR YOUR EVENT! GUESTS WILL BE WOWED FROM THE MOMENT THEY ARRIVE UNTIL LAST CALL!



FULL BUY OUT @ CANAL STREET EATERY

3 COURSE PLATED MEALS | STANDING RECEPTIONS STATIONED BUFFETS | PASSED APPETIZERS FULL BAR | COCKTAIL SERVICE

SEATED CAPACITY: 110 GUESTS
STANDING CAPACITY: 200 GUESTS

PRICING
MONDAY - FRIDAY

PRICING
FRIDAY FOR SATURDAY

2 HOUR BREAKFAST EVENT \$5,000.00 F&B MINIMUM

3 HOUR EVENT (11AM OR LATER) \$10,000.00 F&B MINIMUM + \$5,000.00 SPACE RENTAL FEE 3 HOUR RECEPTION EVENT \$10,000.00 F&B MINIMUM + \$5,000.00 SPACE RENTAL FEE

RESERVES THE SOUTH THIRD OF THE
RESTURAUNT FOR YOUR COCKTAIL RECEPTION
OR SEATED DINNER

MAX CAPACITY: 60 STANDING | 30 SEATED

UP TO 30 GUESTS STANDING | \$2,500.00 F&B MINIMUM
UP TO 60 GUESTS STANDING | \$3,500.00 F&B MINIMUM



AFTERBAR

CHICAGO

LOCATED IN WEST LOOP GATE, AFTERBAR IS AN INTIMATE COCKTAIL LOUNGE PERFECT FOR YOUR WINTER CELEBRATION.

WORK WITH OUR PRIVATE EVENTS TEAM TO CREATE AN EVENT YOU WON'T FORGET.



PRIVATE EVENT

STATIONED APPETIZERS | PASSED APPETIZERS
FULL DINNER BUFFET AVAILABLE
FULL BAR

WINTER CAPACITY: 65 GUESTS SUMMER CAPACITY: 80

FULL BUY OUT PRICING

MONDAY - FRIDAY \$7,000.00 F&B MINIMUM + \$3,000.00 SPACE RENTAL FEE

SATURDAYS \$5,000.00 F&B MINIMUM

SEMI-PRIVATE EVENT

RESERVES ENTIRE RIGHT SIDE OF BAR
INCLUDING 4 BAR STOOLS, HIGH TOP TABLES,
LOUNGE SEATING FOR 10
& ADDITIONAL STANDING SPACE

STATIONED APPETIZERS | FULL BAR

CAPACITY: 30 GUESTS ONLY AVAILABLE M-F

SEMI-PRIVATE PRICING \$2,000.00 F&B MINIMUM



OVERPASS

The Overpass is the Private
Dining Room located on the
2nd floor of Canal Street
Eatery. With floor to celling
windows, guests will enjoy
their meal while overlooking
The Park at 320 and Canal
Street Eatery. Guests will love
the intimate setting while still
feeling the lively atmosphere
surrounding them. Host your
next working lunch, corporate
dinner, or meeting in The
Overpass.

- Maximum of 16
 Guests for
 Meetings or Meal
 Service
- Plated, Family Style, or Buffet Style Meal Service Available
- A La Carte Ordering Available
- Cocktail Service
- A/V Capabilities
- \$750.00 Food & Beverage Minimum



APPETIZERS

Priced Per Tray
Each Tray Includes 25 Pieces

COLD

HUMMUS CUPS \$65

SHRIMP COCKTAIL \$120

SHRIMP CEVICHE*

CRAB SALAD

on wonton crisp \$85

FRUIT SKEWERS \$50

CAPRESE SKEWERS \$65

BEEF TARTAR*

on crostini \$100

GOAT CHEESE LETTUCE CUPS \$65

PINWHEEL SANDWICHES

TOMATO BRUSCHETTA

on crostini \$55

POKE CUP*

DISPLAYS

each display feeds 25 guests

CRUDITE \$95 CHEESE \$150

ANTIPASTI

CHARCUTERIE

\$170

\$175

BAR SNACKS

nuts, olives, kettle chips, onion dip \$100

HOT

BACON WRAPPED POTATOES \$75

GOAT CHEESE STUFFED MUSHROOMS \$65

TRUFFLE GRILLED CHEESE \$85

TOMATO SOUP SHOOTER \$45

CRAB CAKES

ARANCINI \$75

STEAK & VEGGIE SKEWERS

SPINACH & FETA PUFF PASTRY \$65

CHICAGO DOG PIGS IN A BLANKET \$100

> ELOTE FRITTER \$65

SPINACH, MUSHROOM & ARTICHOKE TARTLET \$75

PRETZEL BITES

50 pieces/tray \$45

CHICKEN SKEWER

with tzatziki \$80

CHICKEN MEATBALLS

with pomodoro \$65

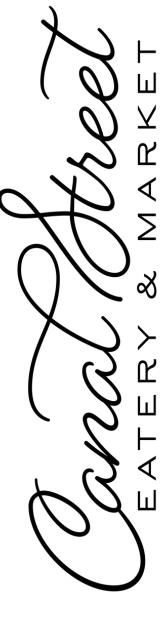
SLIDERS

each tray includes 24 sliders

CHEESEBURGER \$125 CAPRESE

\$100

GRILLED CHICKEN \$115 CUBAN \$105



HOUSE MADE

DESSERTS & PASTRIES

Priced Per Tray
Each Tray Feeds 10 Guests
2.5 pieces per guest
\$60 Each

ASSORTED CROISSANTS

butter, chocolate, almond & chocolate pistachio

SAVORY PASTRIES

everything croissants, ham + cheese croissants, biscuits, spinach danish

ASSORTED DANISHES

cherry cheese, double cheese, & raspberry

ASSORTED DESSERTS

chocolate chip sea salt cookies,
spiced ginger cookies,
snickerdoodle cookies,
oatmeal craisin cookies + brownies

CHEESECAKE BITES

select from the following flavors:
dulce de leche, oreo, cherry,
plain cheesecake with
chocolate drizzle

ASSORTED COOKIES

chocolate chip sea salt cookies, spiced ginger cookies, snickerdoodle cookies, oatmeal craisin cookies

CHOCOLATE MOUSSE CUPS

chocolate mousse with whipped cream

CUPCAKES

\$30 EACH TRAY INCLUDES 12 CUPCAKES

mix & match from the following flavors:
 cake: vanilla or chocolate
 frosting: vanilla or chocolate

^{*}These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

BREAKFAST

Priced Per Tray
Each Tray Feeds 10 Guests

<u>COLD</u>

BREAKFAST BREADS

bagels, english muffins toast \$40

YOGURT PARFAIT CUPS \$50

SEASONAL FRUIT TRAY \$35

> FRUIT CUPS \$45

LOX PLATTER

cured salmon, eggs, red onion, capers, cream cheese & bagels \$125

> OVERNIGHT OATS \$40

AVOCADO TOAST

HOT

SCRAMBLED EGGS

\$60

ITALIAN SAUSAGE HASH

potatoes, onions, sausage, herbs & scrambled eggs \$115

SEASONAL QUICHE

\$80

FRITTATA

seasonal vegetables & cheese \$75

PANCAKES

whipped butter & maple syrup \$60

ASSORTED SANDWICHES

\$135

HASHBROWNS

\$50

BACON

\$65

SAUSAGE

\$65

TURKEY SAUSAGE

\$65

PASTRIES

CONTINENTAL BREAKFAST

butter croissants, chocolate croissants, fresh fruit tray \$80

ASSORTED DANISHES

cherry cheese, double cheese, raspberry \$60

ASSORTED CROISSANTS

butter, chocolate, almond & chocolate pistachio \$60

SAVORY PASTRIES

biscuits, everything croissants, ham & cheese croissants, spinach danish \$60

LUNCH

SANDWICH TRAY

\$130.00 Per Tray
Each Tray Feeds 10 Guests
Please Select 1–3 Types of Sandwiches

TURKEY CLUB

roasted turkey breast, bacon, cheddar, romaine, mighty vine tomato, pickled red onion, malt aioli

ITALIAN

coppa, spicy soppressata, pistachio mortadella, provolone, green leaf, olive tapenade, red onion, vinegar & oil

GRILLED CHICKEN

grilled chicken, cheddar, romaine, sliced tomato, red onion, aioli

ROAST BEEF

roast beef, provolone, romaine, pepperoncini, tomato, onion, aioli

HAM & CHEESE

black forest ham, cheddar, green leaf, pickles, dijonnaise

TUNA SALAD

tuna salad, romaine & celery, scallions, provolone, aioli

HUMMUS VEGGIE

hummus, red onion, cucumber, tomato, arugula

WRAP TRAY

\$130.00 Per Tray
Each Tray Feeds 10 Guests
Please Select 1–3 Types of Wraps

ROMAINE CHICKEN CAESAR

romaine, grilled chicken, parmesan, cherry tomato, sourdough breadcrumbs, caesar dressing

MEDITERRANEAN

chickpeas, tomato, arugula, feta, olives, cucumber, red onion, artichokes, roasted red peppers, tahini vinaigrette

SOUTHWEST

romaine, cabbage, queso fresco, cheddar, red onion, corn, black beans, tortilla strips, carrots, tomato & chipotle dressing

SALAD TRAY

Pricing Based on Size & Selection Small | Feeds 8 Guests Large | Feeds 16 Guests

KALE CAESAR

baby kale, grilled chicken, parmesan, cherry tomato, breadcrumbs, caesar dressing
S - \$60 | L - \$100

STRAWBERRY ESSENCE

baby kale, parmesan, radish, pickled red onion, strawberry crispy shallots, confit garlic vinaigrette
S - \$50 | L - \$90

TACO CRUNCH

romaine, cabbage, queso fresco, cheddar, cilantro, red onion, corn, black beans, tortilla strips, jalapeno, carrot, pepitas, radish, tomato, chipotle dressing

S - \$50 | L - \$90

MEDITERRANEAN | GF

arugula, feta, marinated chickpeas, cherry tomato, cucumber, red onion, marinated artichokes, roasted red pepper, olives, mint, tahini vinaigrette

S - \$50 | L - \$90

ANTIPASTO SALAD | GF

arugula, spicy soppressata, provolone, romaine, pepperoncini, red onion, cherry tomato, marinated artichoke, olives, italian dressing S - $60 \mid L - 100$

CALI COBB | GF

romaine, grilled chicken, 12 minute egg, white cheddar, bacon, broccoli, golden raisin, carrot, cherry tomato, scallions/chives, sunflower seeds, lemon sherry vinaigrette S - S60 | L - S100

CHOPPED CHICKEN GREEN GODDESS | GF

romaine, kale, grilled chicken, cheddar, radish, red onion, sunflower seed, green goddess dressing
S - \$60 | L - \$100

GARDEN SALAD

spring mix, cherry tomatoes, carrots, radish, red onion, red pepper, lemon sherry vinaigrette S - \$50 | L - \$90

BOXED LUNCH

\$16 per person

CHOICE OF SANDWICH, WRAP OR SALAD

SERVED WITH
BEVERAGE & BAG OF CHIPS

CATERING MAINS

Priced Per Tray Each Tray Feeds 10 Guests



COO AU VIN

mashed potatoes \$165

ROASTED CHICKEN

seasonal vegetable \$170

CHICKEN BREAST

boneless & skinless chicken breast with piccata sauce & seasonal vegetable \$180

SIRLOIN ROAST*

fingerling potatoes \$200

RATATOUILLE

eggplant, squash, zucchini & marinara \$120

ROASTED SALMON*

cauliflower & herb butter \$180

SPINACH & GOAT CHEESE LASAGNA

\$125

EGGPLANT PARMESAN

\$95

STUFFED PEPPERS

beef, brown rice, cheddar, herbs \$120

VEGETARIAN STUFFED PEPPERS

lentils, brown rice & herbs \$120

SIDES

SEASONAL VEGETABLE

FRIES \$30

AU GRATIN POTATOES \$85

PASTA SALAD

\$45

POTATO SALAD

COLESLAW

\$30

BUILD YOUR OWN BAR

italian beef, sausage, provolone, piperade, giardiniera & demi baguette \$160

BAKED POTATO

bacon, cheddar, scallions, cherry tomatoes & sour cream \$90

CHICAGO STYLE HOT DOG vienna dogs, poppy seed bun, pickles, tomato, celery salt & sport peppers \$140

cheddar, red onion, scallions, sour cream & corn bread \$90

COBB SALAD

romaine, chicken, bacon, cheddar, red onions, eggs, cherry tomatoes, avocado & sherry vinaigrette \$130

SANDWICHES

turkey, ham, cheddar, swiss, lettuce, tomato, onions, pickles, mayo, mustard, whole wheat bread & rolls \$140

Priced Per Pizza Each Tray Pizza Feeds 8 Guests

CHEESE \$60

VEGGIE \$60

PEPPERONI \$65

SAUSAGE \$65

MARGHERITA

PASTA

ALFREDO

RISOTTO

BAKED ZITI Vegetarian

BAKED ZITI

\$95 \$105

SNACKS

CHIPS **GRANOLA BARS**

MIXED NUTS

\$55

PROTEIN BARS \$55

CANDY BARS

\$45

HUMMUS PLATTER

\$30

PRETZELS

PROTEIN BALLS S45

SNACK PACKS crudite & ranch

POPCORN \$35

hummus & pita \$55

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

SOFT PRETZELS cheddar butter \$65

EVENT MAINS & SIDES

Priced Per Person minus \$1 for family style minus \$2 for buffet style

ROASTED SALMON*

herb butter | \$20

COQ AU VIN

served on a bed of mashed potatoes | \$24

SEARED CHICKEN BREAST

mushroom chicken jus | \$19

NEW YORK STRIP*

chimichurri | \$25

GRILLED SWORDFISH*

soy miso glaze | \$21

PAN SEARED BRANZINO*

citrus oil | \$21

PORK LOIN*

maple chili glaze | \$18

CAULIFLOWER ROAST

romesco | \$18

SHRIMP

garlic butter sauce | \$18

STARTERS

BREAD SERVICE

parker house rolls, whipped butter, lavender citrus salt, balsamic reduction, picual olive oil

\$4

HOUSE SALAD

tomato, onion, cucumber, balsamic dressing \$7

CAESAR SALAD

radishes, parmesan, breadcrumbs, vegan miso caesar dressing

\$8

CHOPPED WEDGE SALAD

bacon, tomato, onion, gorgonzola, blue cheese dressing

\$10

BEET SALAD whipped ricotta, arugula, almonds, seasonal fruit, balsamic vinaigrette

\$11

SEASONAL SOUP

\$6

TOMATO BISQUE

\$6

MINESTRONE SOUP

\$7

SIDES

ROASTED FINGERLING **POTATOES**

\$6

MASHED POTATOES

BAKED POTATO

\$5

CITRUS CARROTS

\$8

BRUSSELS SPROUTS

\$6

ASPARAGUS

ROASTED BROCCOLI

MUSHROOM RAGOUT

CREAMED LEEKS

WARM GRAIN SALAD

HERBED COUSCOUS

MUSHROOM RISOTTO

GREEN BEAN ALMONDINE

\$7

ROASTED SQUASH

RATATOUILLE

PASTA

MAC & CHEESE

SPINACH & GOAT CHEESE LASAGNA

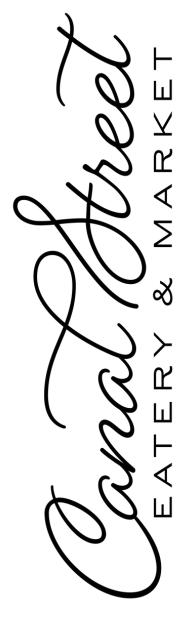
\$17

SEASONAL RISOTTO

\$20

MEZZE RIGATONI - OR-CASARECCE

with choice of sauce: pomodoro | alfredo | bolognese \$18



N/A BEVERAGE OPTIONS

COFFEE CARAFE TEA CARAFE

Each Carafe Includes Cups, Lids, Sleeves, Sugars, and Creamers

Small | Serves Up to 10 Cups \$35

Medium | Serves Up To 20 Cups \$70

Large | Serves Up To 40 Cups \$105 Each Carafe Includes Hot Water, Cups, Lids, Sleeves, Sugars, and an Assortment of Tea

Small | Serves Up to 10 Cups \$35

Medium | Serves Up To 20 Cups \$60

Large | Serves Up To 40 Cups \$90

BEVERAGE STATION

A Variety of Sodas, Iced Teas and Sparkling Water

Priced Per Person Small Package - \$3 Medium Package - \$5 Large Package - \$7

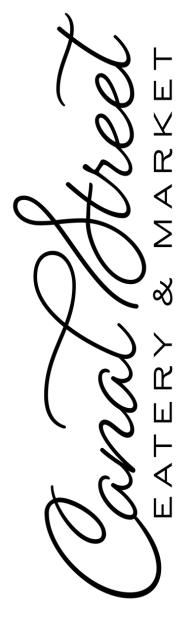
JUICE CARAFE

Orange Juice, Apple Juice, Fruit Punch, Lemonade, Iced Tea or Arnold Palmer

Large | Serves Up to 40 People \$120

\$3 WATER BOTTLES

\$3 INDIVIDUAL JUICES



HOUSE BEER & WINE PACKAGE

PREMIUM BEER & WINE PACKAGE

Our <u>House Beer & Wine Package</u> Includes the Following Selections

Beer

Peroni, Miller Lite,

Wine

Selvaggio Prosecco, La Pianure Pinot Grigio, Mirabeau Rose, Pitars Sauvignon Blanc, De Bon Pinot Noir, Valravn Cabernet Sauvignon

Pricing

Per Person for 2 Hours - \$45 Per Person for 3 Hours - \$55 Our <u>Premium Beer & Wine Package</u> Includes the Following Selections

Beer

Peroni, Miller Lite, Anti-Hero IPA, Gumballhead, Seltzer

Wine

Selvaggio Prosecco, Domaine Saint Vincent Sparkling Rose, La Pianure Pinot Grigio, Pitars Sauvignon Blanc, Chalone Chardonnay, Mirabeau Rose, De Bon Pinot Noir, Valravn Cabernet Sauvignon, G.D. Vajra Barbera D'Alba

Pricing

Per Person for 2 Hours - \$55 Per Person for 3 Hours - \$65

HOUSE COCKTAIL PACKAGE

Our House Cocktail Package Includes the <u>House Beer & Wine Package</u> Above, Along with House Liquor "Call" Drinks and 2 Signature Cocktails

Liquor Included

Vodka, Rum, Tequila, Gin, Whiskey

Signature Cocktails to Choose From

Old Fashioned, Canal Cooler, House Martini, Lychee Martini, Aperol Spritz, Italian Margarita, N/A Canal Cooler, N/A Aperol Spritz

Pricing

Per Person for 2 Hours - \$65 Per Person for 3 Hours - \$80

PREMIUM COCKTAIL PACKAGE

Our Top Tier Cocktail Package Includes the <u>Premium Beer & Wine Package</u> Above, Along with Top Tier Liquor "Call" Drinks and 3 Signature Cocktails

Liquor Included

Vodka, Rum, Tequila, Gin, Whiskey

Signature Cocktails to Choose From

Old Fashioned, Canal Cooler, House Martini, Lychee Martini, Aperol Spritz, Negroni, Italian Margarita, Manhattan, N/A Canal Cooler, N/A Aperol Spritz

Pricing

Per Person for 2 Hours - \$85 Per Person for 3 Hours - \$100



STANDARD PACKAGE

\$700 for 10-20 Guests \$1,400 for 20-40 Guests \$2,100 for 40-70 Guests Cheese & Charcuterie Platter Hummus Cups Spinach & Feta Puff Pastry Elote Fritters Bacon Wrapped Potatoes Chicken Meatballs Truffle Grilled Cheese

SLIDERS

priced per tray
each tray includes 24 sliders
\$125 Cheeseburger
\$115 Grilled Chicken
\$105 Cuban
\$100 Caprese

RAW BAR

priced per tray each tray includes 25 pieces \$85 Poke Cones \$120 Shrimp Cocktail \$150 Oysters

HOT CHOCOLATE

\$200 for a Carafe of Hot Chocolate Each Carafe Serves 40 Cups Each Carafe is Served With:

- Marshmallows
- Whipped Cream
- Peppermint
- Toffee Bits

DESSERT

Priced Per Tray
Each Tray Includes 25 Pieces
\$60 Assorted Bakery Cookies
\$60 Peppermint Brownies Bites
\$60 Cheesecake Bites



CONTACT

EVENTS@CANALSTREETCHICAGO.COM EVENTS@AFTERBARCHICAGO.COM

312-967-5775

314 S CANAL ST CHICAGO IL 60606