

PRIVATE EVENT PACKAGES

BEVERAGE PACKAGES

- ★ Wines by the glass, draught beer, soda, juices
(\$19 per guest for the 1st hour / \$8 additional per hour)
- ★★ Well liquor, wines by the glass, draught beer, soda, juices
(\$21 per guest for the 1st hour / \$9 additional per hour)
- ★★★ Top shelf liquor (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda, juices
(\$25 per guest for the 1st hour / \$10 additional per hour)
- ★★★★ Premium liquor & single malt scotch (includes hand crafted cocktails),
well liquor, wines by the glass, draught beer, soda & juices
(\$27 per guests for the 1st hour / \$13 additional per hour)

PASSED APPETIZERS (*\$3 per piece per person*)

grilled flatbread, bacon, sweet onion
seasonal vegetable tart
arancini, fontina, fonduta
shrimp toast, cilantro
cotechino croquettes

PLATTERED APPETIZERS (*family style priced per person*)

chef's deviled eggs - \$3
pulled pork sliders - \$10
charcuterie and cheese platter - \$19
pork sausages, figs, balsamic - \$10
veal meatballs, polenta - \$10
mini house ham sandwiches - \$10

DINNERS

- (\$45) Choice of (1 starter, 1 main, 1 side, and 1 dessert)
- (\$50) Choice of (2 starters, 2 main, 1 side, and 1 dessert)
- (\$55) Choice of (2 starters, 2 main, 2 sides, and 2 desserts)
- (\$60) Choice of (3 starters, 2 main, 2 sides, and 2 desserts)

★ All dinners are customizable, please inquire regarding special requests. Pricing is subject to change.

Dinner - \$45

Starter (Choice of 1)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 1)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 1)

Starch (Potato, Legume, or Grain)
Vegetable (Farmer's Market-Chef Choice)

Desserts (Choice of 1)

Chocolate
Fruit
Cream

Dinner - \$50

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer's Market-Chef Choice)

Desserts (Choice of 1)

Chocolate
Fruit
Cream

Dinner - \$55

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer's Market-Chef Choice)

Desserts (Choice of 2)

Chocolate
Fruit
Cream

Dinner - \$60

Starter (Choice of 3)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Parker House Rolls with House Cured Butter
Seasonal Menu Options

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 2)

Starch (Potato, Legume, or Grain)
Vegetable (Farmer's Market-Chef Choice)

Desserts (Choice of 2)

Chocolate
Fruit
Cream

BRUNCH PRIVATE EVENT PACKAGES

BEVERAGE PACKAGES

Coffee / Juice / Soda

(\$3 per guest for the 1st hour / \$3 additional per hour)

Bristol bloody mary/ mimosas / coffee / juice / soda

(\$20 per guest for the 1st hour / \$8 additional per hour)

Bristol Brunch cocktails / bloody mary / mimosa / bellini / coffee / juice / soda

(\$22 per guest for the 1st hour / \$9 additional per hour)

BRUNCH PACKAGES

(\$20) Choice of (1 starter, 1 main)

(\$25) Choice of (1 starter, 1 main, 1 side)

(\$30) Choice of (2 starters, 2 main, 2 sides)

(\$35) Choice of (2 starters, 3 main, 2 sides)

Brunch - \$20

Starter (Choice of 1)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 1)

Sweet (i.e. French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiliboules, hash)

Brunch - \$25

Starter (Choice of 1)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 1)

Sweet (i.e. French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiliboules, hash)

Side (Choice of 1)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)

Brunch - \$30

Starter (Both included)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 2)

Sweet (i.e. French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiquiles, hash)

Side (Choice of 2)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)

Brunch - \$35

Starter (Both Included)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 3)

Sweet (i.e. French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiquiles, hash)

Side (Choice of 2)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)

THE BRISTOL WHOLE PIG DINNER

SNOUT TO TAIL COOKING EXPERIENCE WHERE CHEF SEAN PHARR WILL
PREPARE A CUSTOM MENU UTILIZING THE WHOLE ANIMAL

PASSED APPETIZERS TO ENJOY DURING COCKTAIL HOUR

FAMILY STYLE FEAST FEATURING SAUSAGES, ROASTED HAMS, PORCETTA,
BRAISED SHOULDER AND MUCH MORE!

A DUO OF DESSERTS FROM CHEF SARAH KOECHLING

\$75/ GUEST

WINE OR BEER PAIRING AVAILABLE \$30/ GUEST

★ AT LEAST ONE MONTH NOTICE REQUIRED

THE
★
Bristol

BRISTOL CAKE PRICING

[*] CAKE	[*] FILLING	[*] FROSTING
Chocolate	Homemade Seasonal Jam	Vanilla Buttercream
Vanilla	Chocolate Cremeux	Chocolate Buttercream
Lemon	Citrus Curd	Cream Cheese
Earl Grey	Mascarpone Cream	Ganache
	Coffee Buttercream	Chocolate Glaze
	Praline Crunch	Candied Nuts
	Fresh Seasonal Fruit	Personalized Writing

Pastry Chef Sarah Koechling

2152 N Damen Ave
Chicago, IL 60647
(773) 862-5555

\$9 per slice. Pricing is subject to change based on ingredients.
72-hour advance notice for orders and cancellations

For internal use only

Cake Message:

Order Date:

Date of Event:

Manager:


THE Bristol

THE BRISTOL PRIVATE EVENT FAQs

THE SPACE:

The Bristol's private dining room is located on the second floor of the restaurant, providing an intimate private space for you and your guests. You will have access to the room through private staircase, please note the private dining room is not handicap accessible.

The private dining room can accommodate up to 70 guests seated and 120 guests for standing reception. The room can accommodate large groups but can also provide an intimate dining experience for much smaller groups as well. The room is great for business dinners, wine tastings, birthdays, baptisms, bat/bar mitzvahs, anniversaries, graduations and pharmaceutical dinner programs.

The private dining room provides guests with a private bar, fireplace, and two private restrooms and in-room coat check.

We offer several floor plans and are happy to work with you to design the perfect seating for you and your guests.

Explore the room with Google 360 virtual tour: <http://bit.ly/1tk6Lz>

THE FOOD:

The Bristol provides local seasonal cuisine with Mediterranean influences. Thoughtfully crafted seasonal menus from Chef Chris Pandel will be created specifically for event and dietary needs.

Pastry Chef Sarah Koechling has created an amazing cake program of wedding cakes, unique delicious pies, macaroons (great as party favors), and various other custom desserts. Outside cakes have a cake cutting and plating fee of \$2.50 per slice.

Food for seated dinners is served family style so your guests will get to enjoy all of the delicious items you have chosen for your dinner.

Standing reception food is served buffet style.

<http://www.thebristolchicago.com/pdfs/privateevents>

THE BAR:

The private bar provides with your own personal bartender serving delicious hand-crafted cocktails designed by mixologist Dave Wilhite.

Your guests will have access to premium spirits as well as local craft beers on draft, as well as a thoughtful and diverse wine list.

You may bring a maximum of six bottles of your own wine; corkage is \$25 per 750ml.

We offer several bar packages designed to suit each client's needs.

<http://www.thebristolchicago.com/pdfs/privateevents>



THE BRISTOL PRIVATE EVENT FAQs

THE TECH:

The private dining room is equipped with a built in sound system that can play either our house music or your personal music accessible through almost any iPod, iPad, lap top or iPhone.

The private room has a 42 inch flat screen television that has a DVD player and computer hook up that is great for slideshows.

The Bristol also has a projector screen perfect for presentations.

THE DECOR:

The Bristol private dining room is a naturally lit, sophisticated space with hardwood floors, exposed brick walls, large picture windows, chalk board menus, leather full-length wall banquette, decorative shelves, fireplace and cocktail/ dancing area.

The Bristol provides complimentary votives.

Table number signs, presentation easels, cupcake and cake stands are also available to you.

Guests are welcome to bring decorations and may bring them to the restaurant up to two days before your event and may leave them to be retrieved up to two days after your event. Please note all deliveries should be made to The Bristol's back door located in the alley behind the restaurant.

THE TRANSPORTATION:

The Bristol is conveniently located just north of downtown Chicago's hotels and businesses. The Bristol is a quick five minute cab ride and right off of the Kennedy I-90 Expressway.

The Bristol has an on site valet for \$11 a car, for large groups a second valet may be added for \$50.

Should you or your guests decided to forgo the valet; there is free street parking in the surrounding neighborhood.

THE VENDORS:

Guests are welcome to use any vendor of their choosing.

We are also happy to refer guests to any that may be needed.



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APR 10
COGNAC
11
12
JRGAV 11
12
WHITE BLEND

SPARKLING
BLANC DE BLANCS 10
BRUT ROSE 11
BRUT CHAMPANT DE SAISON

RED
PILSENER 11
BEER
PILSENER 11
AMERICAN PALEALE
STOUT

FEATURE COCKTAILS 11-
MOSCOW MULE
DARK STURDY
POIRE + ELDERFLOWER
GIMLET AMERICAIN
SMOKED MARTINI

EXIT







