



BANQUET PACKAGES

HAYMARKET PUB & BREWERY

737 W RANDOLPH STREET, CHICAGO, IL 60661

EVENTS@HAYMARKETBREWING.COM WWW.HAYMARKETBREWING.COM

PRIVATE EVENTS

*****DRINKING & WRITING THEATRE (TAX & 20% GRATUITY WILL BE ADDED)**

OUR DRINKING & WRITING THEATER BACK BAR AND DINING AREA IS AVAILABLE FOR PRIVATE EVENTS. OUR EVENT SPACE HAS 136 PHYSICAL SEATS (INCLUDING BAR CHAIRS) BUT COMFORTABLY ACCOMMODATES 150+ GUESTS.

*****FOOD & BEVERAGE MINIMUM COMMITMENTS**

SUNDAY – WEDNESDAY EVENING EVENTS: \$3750

THURSDAY – SATURDAY EVENING EVENTS: \$9000

MAIN BAR & DINING ROOM

LARGER PARTIES AND TOTAL BUYOUTS MAY BE ACCOMMODATED BASED ON MINIMUM COMMITMENTS. MINIMUMS REFLECT SEASON, DAY OF WEEK, & TIME OF DAY.

SEMI PRIVATE USE OF THE SPACE IS ALSO AVAILABLE. MINIMUM REQUIREMENTS VARY BASED ON NUMBER OF GUESTS, DATE AND TIMES OF SEMI PRIVATE EVENTS

A 50% DEPOSIT WITH SIGNED CONTRACT IS REQUIRED TO SECURE RESERVATION

BANQUET DRINKS

PACKAGES

SPEAKERSWAGON:

HAYMARKET'S CRAFT BEER (ALL DRAFT BEER MADE IN-HOUSE)

WINE (2 HOUSE RED & 2 HOUSE WHITE SELECTIONS)

SODA (COCA-COLA PRODUCT, COFFEE, JUICE & MILK)

ANGRY BIRDS:

CRAFT BEER (ALL DRAFT BEERS MADE IN-HOUSE & DRAFT GUEST BEERS)

WINE (2 HOUSE RED & 2 HOUSE WHITE SELECTIONS)

SPIRITS (VODKA, BEEFEATER, SAUZA, BACARDI, CAPTAIN MORGAN, CHRISTIAN BROTHERS BRANDY, JACK DANIEL'S, JIM BEAM, FECKIN IRISH WHISKEY, DEWAR'S WHITE LABEL SCOTCH)

SODA (COCA-COLA PRODUCT, COFFEE, JUICE & MILK)

MATHIAS:

CRAFT BEER (ALL DRAFT BEERS MADE IN-HOUSE & DRAFT GUEST BEERS)

WINE (2 HOUSE RED & 2 HOUSE WHITE SELECTIONS)

SPIRITS (INCLUDES EVERYTHING AVAILABLE IN THE ANGRY BIRDS PACKAGE, AS WELL AS ABSOLUT, ABSOLUT FLAVORS, EFFEN BLACK CHERRY, EFFEN CUCUMBER, JEREMIAH WEED SWEET TEA VODKA, KETEL ONE, KETEL CITRON, STOLI, STOLI FLAVORS, THREE OLIVES GRAPE VODKA, BOMBAY SAPPHIRE, TANQUERAY, PATRON SILVER, BACARDI LIMON, BACARDI O, MALIBU, MEYERS DARK RUM, BASIL HAYDEN'S, BULLEIT, BUSHMILL'S, CANADIAN CLUB, CHIVAS REGAL, CROWN ROYAL, GLENFIDDICH, GLENLIVET, GLENMORANGIE, JAMESON, MAKER'S MARK, POWERS, SEAGRAM'S 7, SEAGRAM'S VO, JEPSON'S MALORT)

SODA (COCA-COLA PRODUCT, COFFEE, JUICE & MILK, RED BULL ENERGY DRINKS)

DRINK PACKAGES ARE ONLY OFFERED TO HOSTS ACQUIRING THE SPACE FOR PRIVATE EVENTS. PACKAGES ARE PRICED PER PERSON PER HOUR AND DO NOT INCLUDE TAX AND 20% GRATUITY

**RED BULL PRICE IS NOT INCLUDED IN

SPEAKERSWAGON AND ANGRY BIRDS PACKAGES**

BANQUET MENU

BANQUET MENU MAY BE ORDERED FOR BOTH PRIVATE AND SEMI PRIVATE EVENTS.
PRICING DOES NOT INCLUDE TAX AND 20% GRATUITY

PASSED

CROSTINI: (4 DOZEN MINIMUM)

BEEF TENDERLOIN

PORTER CRUSTED TENDERLOIN, HORSERADISH CRÈME, CANDIED ONION, CHIVE & TOASTED POLENTA BREAD

MUSHROOM

A BLEND OF ALE POACHED MUSHROOMS, LEEK BUTTER, BLUE CHEESE SPREAD & FRIED RADISH

HOUSE SAUSAGE

SPICY ITALIAN, CARAMELIZED ONIONS, ROASTED TOMATOES, ARTISANAL CHEESE & TOASTED POLENTA BREAD

CANAPE: (2 DOZEN MINIMUM)

SMOKED SALMON

APPLE SMOKED, CAPERS, SMOKED TOMATO MAYO, WET HOPPED LEMON ZEST & CUCUMBER

T.I.P.A.

1 GRADE TUNA SOAKED IN A SEASONAL I.P.A. WITH CITRUS, SPICY AIOLI, TOASTED SESAME SEED & YUKON CHIP

SKEWERS: (4 DOZEN MINIMUM)

USDA PRIME BEEF

WILTED ARUGULA, BLEU CHEESE BRULEE, & AGED BALSAMIC

AEGEAN CHICKEN

MARINATED AMISH CHICKEN, OLIVE, FETA CHEESE & TZATZIKI SAUCE

GARDEN

GILLED VEGGIES & CHIMICHURRI SAUCE

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BUFFET

SALADS:

HOUSE

BALSAMIC VINAIGRETTE

ALE POACHED PEAR

WILD ARUGULA, SMOKED CANDIED WALNUTS & PEAR-BEER VINAIGRETTE

CHOPPED

CHOPPED VEGGIES, MIXED GREENS, DRIED CHERRIES, GOAT CHEESE, GARLIC VINAIGRETTE & SWEET CORN BREAD

HERB CRUSTED BEEF TENDERLOIN

THINLY SLICED ROASTED TENDERLOIN, LEAF LETTUCES, ROASTED RED PEPPERS, ANCHOVY DRESSING & SHAVED ARTISANAL CHEESE

APPETIZERS:

BAKED PRETZELS

HOUSE-MADE SPICY MUSTARD

VEGETABLE CRUDITÉ

FRESH VEGGIES & HOUSE-MADE RANCH

SMOKIN' HOT LEGS

SMOKED & FRIED DRUMSTICKS, HOUSE-MADE HOT SAUCE & BLEU CHEESE DRESSING

SMOKED SCOTTISH SALMON PLATTER

SALT, BROWN SUGAR, ORANGE & THYME CURED, APPLE SMOKED SALMON, CITRUS ARUGULA, CAPERS, CUCUMBERS & DILL SAUCE

ARTISANAL CHEESE & FRUIT PLATTER

CHEF'S SELECTION

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BUFFET

SLIDERS: (PRICED PER SLIDER)

VEGAN BURGER

PULLED CHICKEN

CHEESE BURGER

BBQ, BACON, & CHEDDAR BURGER

ENTREES:

PIZZA TRIO

CHOICE OF 3 PIZZAS

HOUSE-MADE SAUSAGE

3 STYLES, TOASTED BAGUETTES & SPICY MUSTARD

MEMPHIS STYLE SMOKED PORK

PULLED PORK SHOULDER, MEMPHIS BBQ SAUCE, COLE SLAW & MINI BRIOCHE

SLAGEL FARMS CHICKEN

ROASTED, ROSEMARY RUBBED & HAND-CARVED

FRIED CHICKEN TENDER

HAND TOSSED CHICKEN BREAST, HOUSE-MADE RANCH & BBQ SAUCES

SIDES:

ROASTED GARLIC RED POTATOES

MAC N' CHEESE OR W/ BACON, SAUSAGE, OR SMOKED PORK

GRILLED BROCCOLINI

BRUSSELS SPROUTS

COLE SLAW

SWEET POTATO TOTS

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PASSED/BUFFET

PASTRIES: (3 DOZEN MINIMUM)

COOKIES

CHOCOLATE MOUSSE

CREAM PUFFS

CUP CAKES

RED VELVET, CHOCOLATE AND PEANUT BUTTER, & CARROT CAKE

SPECIALTY EVENTS

BRUNCH (PRICING BASED MENU)

CREATE A SPECIAL BRUNCH MENU WITH THE CHEF

PRIVATE BREWER'S DINNER

CREATE A SEASONAL 5-COURSE BEER-PAIRING MENU WITH THE CHEF & BREWER

SPECIAL DIETARY REQUESTS MAY BE ACCOMMODATED

** ALL HAYMARKET PUB & BREWERY MENUS AND PRICING ARE BASED OFF
SEASONAL INGREDIENTS AND ARE SUBJECT TO CHANGE**

***WE STRIVE TO USE THE BEST LOCAL & FRESH INGREDIENTS; THEREFORE WE
ASK TO HAVE FOOD MENUS AND QUANTITIES CONFIRMED 72 HRS IN ADVANCE***