SPECIAL EVENTS MENU







HOUSE OF BLUES

LIVE NATION SPECIAL EVENTS

RECEPTION MENU



STARTERS

DISPLAY OR PASSED

CHICKEN SKEWERS
Citrus Chili, Teriyaki or Memphis BBQ (Pick a Style)
$7.00++ per person

CRISPY TEMPURA CAULIFLOWER *(V)*
Sambal Aioli, Togarashi
$5.00++ per person

CRUDITÉ *(V, GF)*
Seasonal Vegetables, Red Pepper Hummus, Green Onion Dip, Ranch Dressing
**Choose One Dip For Passed*
$5.00++ per person

DEVILED EGGS
Creole Spice, Andouille Crumble
$5.00++ per person

MAC & CHEESE BITES *(V)*
Herbs de Provence, Champagne Aioli
$5.00++ per person

MARINATED BEEF SKEWERS
Chimichurri or Teriyaki (Pick a Style)
$9.00++ per person

OYSTER SHOOTERS *(CS)*
Lemon, Cocktail Sauce
$8.00++ per person

POPCORN SHRIMP *(CS)*
Chipotle Aioli, Cajun Seasoning
$5.00++ per person

QUESADILLA
Cheddar Cheese, Pickled Red Onion, Cilantro Crema, Cotija Cheese
Add Brisket, Pulled Pork or Chicken (Pick a Style)
$7.00++ per person

SHRIMP COCKTAIL *(CS)*
Lemon, Cocktail Sauce
$7.00++ per person

SPANAKOPITA *(V)*
Spinach, Goat Cheese, Tzatziki
$5.00++ per person

SPINACH & ARTICHOKE DIP *(V)*
Blistered Tomato, Cajun-Spiced Tortilla Chips
$5.00++ per person

SPRING ROLLS *(VG, DF)*
Red Cabbage, Green Onion, Citrus Chili Sauce
$5.00++ per person

VOODOO SHRIMP *(CS)*
Abita Amber Beer Reduction Sauce, Tomato, Green Onion, Jalepeño Cornbread
$8.00++ per person

BREADED CHICKEN TENDERS
With Smoked BBQ Sauce
$4.50++ per person

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

RECEPTION MENU

Continued



STARTERS

DISPLAY OR PASSED

BBQ WINGS
Memphis BBQ Sauce, Crispy Onion, Ranch Dressing
$5.00++ per piece

BUFFALO WINGS
House-Made Slaw, Blue Cheese Dressing
$5.00++ per piece

CRISPY CHICKEN SLIDERS
Pickle Chip, Chipotle Aioli
$5.00++ per piece

PULLED PORK SLIDERS
Memphis BBQ Sauce, Pickle Chip
$5.00++ per piece

ANGUS SLIDERS
Cheddar Cheese, Pickle Chip, Chipotle Aioli
$6.00++ per piece

SHORT RIB SLIDERS
Pickled Red Onion, Horseradish Cream
$6.00++ per person

100% VEGAN EVERYTHING LEGENDARY™ SLIDERS *(VG)*
American Cheese, Smoked Aioli, Pickle Chip
$6.00++ per person

MARGHERITA FLATBREAD *(V)*
Roasted Garlic, Tomato Sauce, Mozzarella Cheese, Balsamic Glaze, Basil
$5.00++ per person

BBQ CHICKEN FLATBREAD
Memphis BBQ Sauce, Mozzarella Cheese, Grilled Chicken, Cilantro Crema, Pickled Red Onion
$5.00++ per person

FOOTHILLS FLATBREAD *(V)*
Roasted Mushroom, Sweet Corn, Caramelized Onion, Cilantro Pesto, Cojita Cheese
$5.00++ per person

MINI CHICAGO STYLE HOT DOGS
With Mustard, Onion, Tomato & Celery Salt
$5.50++ per person

DEVILS ON HORSEBACK
Bacon Wrapped Dates Stuffed with Asiago Cheese
$5.00++ per person

BBQ BRAISED SHORT RIBS
With Pickled Apple & Brioche Crostini
$7.00++ per person

SPECIALTY STATIONS

GUMBO
Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice
$8.00++ per person

CHEESE & CHARCUTERIE
Chef's Selection of Assorted Cheeses & Meats
$9.00++ per person

MEDITERRANEAN BOARD *(V)*
Traditional & Red Pepper Hummus, Kalamata Olives, Feta Cheese, Grape Tomato, Cucumber, Pita
$9.00++ per person

SEAFOOD BAR *(CS)*
Shrimp, Oysters, Crab, Mignonette, Cocktail Sauce, Lemon
$25.00++ per person

SALADS

CAESAR SALAD *(V)*
Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing
$6.00++ per person

COBB SALAD
Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Egg, Blue Cheese Dressing
$7.00++ per person

MEDITERRANEAN CHICKEN SALAD
Romaine, Feta Cheese, Kalamata Olive, Roasted Bell Pepper, Champagne Vinaigrette
$7.00++ per person

PASTA SALAD *(V)*
Penne Pasta, Champagne Vinaigrette, Kalamata Olive, Roasted Bell Pepper, Provolone Cheese
$7.00++ per person

SOUTHERN SALAD *(V, GF, CN)*
Mixed Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecan, Champagne Vinaigrette
$7.00++ per person

ADD ON TO ANY SALAD:
Grilled Steak (Served Medium)
$6.00++ per person

Chicken Breast
$5.00++ per person

Cajun Shrimp
$5.00++ per person

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

RECEPTION MENU

Continued

ENTRÉES

BBQ BRISKET *(DF, GF)*
Smoked Brisket, Memphis Sauce, Blues Rub
$14.00++ per person

BBQ CHICKEN *(DF, GF)*
Smoked Chicken, Memphis BBQ Sauce, Blues Rub
$12.00++ per person

BBQ PULLED PORK *(DF, GF)*
Smoked Pork, Memphis BBQ Sauce, Blues Rub
$12.00++ per person

BRAISED SHORT RIBS
Garlic Mashed Potatoes, Pickled Red Onion, Rosemary
$12.00++ per person

BLACKENED SALMON *(GF)*
Cajun Butter & Lemon
$12.00++ per person

BUILD YOUR OWN TACOS
Brisket, Chicken, Everything Legendary Taco "Meat", Tortillas, Tomato, Cliantro Crema, Onion, Cojita Cheese
$12.00++ per person

CAJUN CHICKEN PASTA
Blackened Chicken, Penne Pasta, Cajun Cream Sauce, Bell Pepper, Tomato, Red Onion, Basil, Parmesan
$10.00++ per person

EVERYTHING LEGENDARY™ BOLOGNESE *(VG, GF)*
Penne Pasta, Tomato, Garlic, Onion, Carrot, Basil
$10.00++ per person

GRILLED CHICKEN
Garlic & Herb Marinated
$10.00++ per person

JAMBALAYA
Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice
$10.00++ per person

MAC & CHEESE BAR
Bacon, Grilled Chicken, Smoked Brisket, Jalapeño, Green Onion, Tomato, Toasted Breadcrumbs
$14.00++ per person

SHRIMP & GRITS *(CS)*
White Cheddar Grits, Grape Tomato, Cajun Cream
$12.00++ per person

TOFU STIR FRY *(VG)*
White Rice, Sesame Oil, Tamari, Seasonal Vegetables, Green Onion
$9.00++ per person

VEGAN CAJUN PASTA *(VG)*
Penne Pasta, Cajun Coconut Cream Sauce, Bell Pepper, Roasted Tomato, Red Onion, Basil
$10.00++ per person

VEGAN JAMBALAYA *(VG)*
Spicy Tomato Sauce, Onion, Bell Pepper, Celery, Cajun Rice
$10.00++ per person

VOODOO SHRIMP *(CS)*
Prawns Sauteed in an Amber Beer Reduction with Fresh Herbs & Cream. Served with Jalapeno Cheese Cornbread Rounds & Teardrop Tomatoes
$9.00++ per person



CARVING STATIONS

SMOKED TURKEY
Gravy, Orange-Berry Chutney, Brioche Rolls
$12.00++ per person

SMOKED BRISKET
Memphis BBQ Sauce, House-Made Slaw, Pickle Chips, Brioche Rolls
$14.00++ per person

PRIME RIB
Served with Au Jus & Horseradish Cream, Brioche Rolls
$20.00++ per person

SIDES

BBQ BAKED BEANS *(DF)*
$6.00++ per person

CRISPY BRUSSELS SPROUTS *(V, DF)*
Champagne Vinaigrette
$6.00++ per person

HOUSE-MADE SLAW *(V, GF)*
$6.00++ per person

JALAPEÑO CORNBREAD MUFFINS *(V)*
Bourbon Butter
$6.00++ per person

MAC & CHEESE *(V)*
Toasted Breadcrumbs, Parsley
$6.00++ per person

MASHED POTATOES *(V, GF)*
Roasted Garlic, Truffle Parmesan, or Blue Cheese (Pick a Style)
$6.00++ per person

SEASONAL VEGETABLES *(V, GF)*
Garlic & Herb Butter
$6.00++ per person

FRENCH FRIES / SWEET POTATO FRENCH FRIES / TATER TOTS *(V)*
$5.50++ per person

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

RECEPTION MENU

Continued



DESSERTS

BREAD PUDDING *(V)*
Toffee Sauce, Bourbon Butter
$6.00++ per person

KEY LIME TARTS *(V)*
Graham Cracker Crust, Coconut, Lime Zest
$6.00++ per person

ASSORTED COOKIES *(CN , V)*
Chef's Choice
$6.00++ per person

CHEESECAKE BARS *(V)*
Chocolate Sauce, Seasonal Berries
$6.00++ per person

OOEY GOOEY BUTTER CAKE SQUARES *(V)*
$6.00++ per person

BROWNIES *(V)*
$6.00++ per person

LATE NIGHT

SOFT PRETZELS WITH CREOLE MUSTARD *(V)*
$5.00++ each

BACON-WRAPPED HOT DOG
$6.00++ each

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Any Chef Attended Item will incur $175.00 Chef Fee, Per Station
Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

ROUTE 66

Buffet

$62.00++ per person

SOUTHERN SALAD *(V , GF , CN)*
Mixed Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecan, Champagne Vinaigrette

JAMBALAYA
Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

BBQ PULLED PORK *(DF , GF)*
Smoked Pork, Memphis BBQ Sauce, Blues Rub

SHRIMP & GRITS *(CS)*
White Cheddar Grits, Grape Tomato, Cajun Cream

MAC & CHEESE *(V)*
Toasted Breadcrumbs, Parsley

HOUSE-MADE SLAW *(V , GF)*

BBQ BAKED BEANS *(DF)*

JALAPEÑO CORNBREAD MUFFINS *(V)*
Bourbon Butter

BROWNIE *(V)*
Peanut Butter Sauce

BREAD PUDDING *(V)*
Toffee Sauce, Bourbon Butter



HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Any Chef Attended Item will incur $175.00 Chef Fee, Per Station
Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

THE ELWOOD

$48.00++ per person

plated dinner



STARTER

SELECT ONE

GUMBO
Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SOUTHERN SALAD *(V, GF, CN)*
Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD *(V)*
Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

ENTRÉE

SELECT TWO

BLACKENED SALMON *(GF)*
Cajun Rice, Charred Broccolini, Blistered Tomato, Cajun Butter

BABY BACK RIBS
Half Rack of Ribs, House-Made Slaw, Memphis BBQ Sauce, Dill Pickle, with Fries

GRILLED CHICKEN BREAST
Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

CAJUN CHICKEN PASTA
Penne Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

JAMBALAYA
Sautéed Chicken, Andouille Sausage, Onion, Bell Pepper, Celery, Cajun Rice

EVERYTHING LEGENDARY™ BURGER *(VG)*
Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

DESSERT

SELECT ONE

BREAD PUDDING *(V)*
Toffee Sauce & Bourbon Butter

KEY LIME PIE *(V)*
Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

THE JAKE

$60.00++ per person

plated dinner



STARTER

SELECT ONE

GUMBO
Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SOUTHERN SALAD *(V, GF, CN)*
Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD
Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

ENTRÉE

SELECT TWO

BLACKENED SALMON *(GF)*
Cajun Rice, Charred Broccolini, Blistered Tomato, Cajun Butter

BABY BACK RIBS
Half Rack of Ribs, House-Made Slaw, Memphis BBQ Sauce, Pickle, with Fries

GRILLED CHICKEN BREAST *(GF)*
Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

SHRIMP & GRITS
White Cheddar Grits, Grape Tomato, Cajun Cream

NEW YORK STRIP
Served Medium, Blues Rub, Cajun Butter, Roasted Garlic Mashed Potatoes, Crispy Brussels Sprouts

EVERYTHING LEGENDARY™ BURGER *(VG)*
Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

DESSERT

SELECT ONE

BREAD PUDDING *(V)*
Toffee Sauce & Bourbon Butter

KEY LIME PIE *(V)*
Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

FAMILY STYLE ADD-ONS



APPETIZERS

SERVES 3-4 GUESTS PER ORDER

BBQ NACHOS
Cheddar Cheese, Avocado, Roasted Corn Salsa,
Pickled Red Onion, Tomato, Memphis BBQ Sauce,
Cilantro Crema, Cotija Cheese
Brisket or Pulled Pork (Pick a Style)
$10.00++ per order

MEMPHIS BBQ WINGS
Crispy Onions, Cilantro, Ranch Dressing
$12.00++ per order

LOADED FRIES
Jalapeño-Bacon, Pickled Red Onion, Four Cheese Sauce,
Cilantro Crema, Cotija Cheese
$10.00++ per order

BUFFALO WINGS
House-Made Slaw, Blue Cheese Dressing
$12.00++ per order

VOODOO SHRIMP *(CS)*
Sautéed Shrimp, Abita Amber Beer Reduction Sauce,
Tomato, Jalapeño-Cheese Cornbread
$14.00++ per order

PLATED MENU SIDES

SERVES 3-4 GUESTS PER ORDER

JALAPEÑO CORNBREAD *(V)*
Bourbon Butter
$8.00++ per order

CRISPY BRUSSELS SPROUTS *(V, GF, DF)*
Deep-Fried, Champagne Vinaigrette
$8.00++ per order

MAC & CHEESE SKILLET *(V)*
Topped With Toasted Breadcrumbs
$8.00++ per order

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

THE BAND RIDER

$30.00++ choice of two entrées per person | $36.00++ choice of three entrées per person
plated lunch



STARTER

SELECT ONE

GUMBO
Andouille Sausage, Chicken, Onion, Bell Pepper, Celery, Cajun Rice

SOUTHERN SALAD *(V, GF, CN)*
Mixed Field Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD
Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

ENTRÉE

SELECT TWO OR THREE

COBB SALAD *(GF)*
Romaine, Grilled Chicken, Avocado, Tomato, Blue Cheese Crumble, Bacon, Hard-Boiled Egg, Blue Cheese Dressing

CAJUN CHICKEN PASTA
Penne Pasta, Cajun Cream Sauce, Blackened Chicken, Bell Peppers, Red Onion, Basil, Parmesan

HOB SMASH BURGER
Double Patty, Brioche Bun, American Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Dill Pickle Chips with Fries

EVERYTHING LEGENDARY™ BURGER *(V , VG)*
Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

BLACKENED CHICKEN SANDWICH
Blackened or Simply Grilled, Brioche Bun, House-Made Slaw, Seasoned Mayo, Dill Pickle Chips with Fries

SMOKED BRISKET SANDWICH
Brioche Bun, Roasted Garlic & Herb Aioli, Garlic Butter, Crispy Onions with Fries

PULLED PORK SANDWICH
Brioche Bun, Memphis BBQ Sauce, House-Made Slaw with Fries

DESSERT

SELECT ONE

BREAD PUDDING *(V)*
Toffee Sauce & Bourbon Butter

KEY LIME PIE *(V)*
Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

MOE BETTA

$41.00++ per person

plated lunch



STARTER

SELECT ONE

VOODOO SHRIMP *(CS)*
Abita Amber Beer Reduction Sauce, Tomato, Jalapeño-Cheese Cornbread

SOUTHERN SALAD *(V, GF, CN)*
Mixed Greens, Fuji Apple, White Cheddar Cheese, Toasted Pecans, Champagne Vinaigrette

CAESAR SALAD
Romaine, Parmesan Cheese, Jalapeño Cornbread Crouton, Caesar Dressing

BBQ NACHOS
Family-Style, House-Cut Tortilla Chips, Cheddar Cheese, Avocado, Roasted Corn Salsa, Pickled Red Onion, Tomato, Memphis BBQ Sauce, Cilantro Crema, Cotija Cheese, Brisket or Pulled Pork

ENTRÉE

SELECT THREE

GRILLED CHICKEN BREAST *(GF)*
Garlic Herb Marinade, Seasonal Vegetables, Roasted Garlic Mashed Potatoes

SHRIMP PO' BOY *(CS)*
Fried Cajun Shrimp, French Bread, Seasoned Mayo, Lettuce, Dill Pickle Chips, Tomato

CRISPY BUFFALO CHICKEN SALAD
Romaine, Tomato, Red Onion, Avocado, Corn Salsa, Red Beans, Ranch Dressing

BLACKENED SALMON *(GF)*
Cajun Rice, Charred Broccolini, Blistered Tomato, Cajun Butter

HOB SMASH BURGER
Double Patty, Brioche Bun, American Cheese, Shredded Lettuce, Tomato, Garlic Aioli, Dill Pickle Chips with Fries

EVERYTHING LEGENDARY™ BURGER *(V , VG)*
Everything Legendary™ Burger Patty, American Cheese, Shredded Lettuce, Secret Sauce, Dill Pickle Chips with Fries

BABY BACK RIBS
Half Rack of Ribs, House-Made Slaw, Memphis BBQ sauce, Dill Pickle, with Fries

DESSERT

SELECT ONE

BREAD PUDDING *(V)*
Toffee Sauce & Bourbon Butter

KEY LIME PIE *(V)*
Coconut Graham Cracker Crust, Whipped Cream, Lime Zest, Shaved Coconut

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Additional administrative 23% fee & applicable 11.75% state tax applies. Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

THE ROCKIN' BUFFET

$32.00++ per person



EGG SELECTIONS

SELECT ONE

MORNING EGG SCRAMBLE *(V, GF)*
Cheddar Cheese & Chives

CAST IRON SKILLET FRITTATA *(GF)*
Applewood Bacon, Bell Pepper, Green Onion, Provolone Cheese

MARKET VEGETABLE SCRAMBLE *(V, GF)*
Bell Pepper, Grape Tomato, Green Onion, White Cheddar Cheese

MAIN COURSE

SELECT TWO

WARM BUTTERMILK BISCUITS
Country Gravy

BELGIAN WAFFLES *(V, CN)*
Seasonal Fruit, Whipped Cream, Bourbon Butter, Maple Syrup

BUTTERMILK PANCAKES *(V)*
Classic Buttermilk, Chocolate Chip or Pecan with Bourbon Butter & Maple Syrup

FRENCH TOAST *(V)*
Seasonal Fruit, Maple Syrup, Powdered Sugar

MEAT SELECTIONS

APPLEWOOD BACON *(DF, GF)*

COUNTRY SAUSAGE LINKS *(DF, GF)*

BEVERAGES

REGULAR & DECAF COFFEE
Sugar & Creamer

HOT TEA

ORANGE JUICE

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Breakfast is available until 11:00am. Additional administrative 23% fee & applicable 11.75% state tax applies.
Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

CONTINENTAL BREAKFAST

$28.00++ per person



À LA CARTE

ASSORTED SEASONAL FRUIT DISPLAY *(V, VG, DF, GF)*

ASSORTED PASTRIES *(V)*

ASSORTED BAGELS *(V)*

Sweet Butter, Fresh Fruit Preserves, Low-Fat & Plain Cream Cheese

YOGURT & GRANOLA PARFAIT *(V, GF, CN)*

REGULAR & DECAF COFFEE

HOT TEA

ORANGE JUICE



HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Breakfast is available until 11:00am. Additional administrative 23% fee & applicable 11.75% state tax applies.
Based on a (2) hour event, minimum 25 guests.
Dietary index: (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free, (CN) - Contains Nuts, (CS) - Contains Shellfish

COCKTAIL HOUR

priced per person



ULTRA-PREMIUM PACKAGE

Includes Belvedere, Woodford Reserve, Don Julio, SelvaRey, Hendrick's, Macallan 12, WhistlePig Piggyback, Remy Martin V.S.O.P, Grand Marnier, Ferrari-Carano Chardonnay, Chandon Brut Sparkling, Hecht & Bannier Rosé, LVE (By John Legend) Red Blend, Decoy (By Duckhorn) Cabernet Sauvignon, Assorted Beers & High Noon Hard Seltzer, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

*The Ultra-Premium Package Also Includes Premium & Select Spirits, Wine & Beer

2 HOURS
$50.00++ per person

3 HOURS
$65.00++ per person

EACH ADDITIONAL HOUR
$20.00++ per person

PREMIUM PACKAGE

Includes Tito's, Jack Daniel's, Espolòn Reposado, Captain Morgan, Beefeater, Johnnie Walker Black, Hennessy V.S, Intercept Pinot Noir, Mionetto Prosecco, LEOS Rosé, Cordillera Chardonnay, Justin Sauvignon Blanc, J. Lohr Cabernet Sauvignon, Assorted Beers & Hard Seltzers, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

*The Premium Package Also Includes Select Spirits, Wine & Beer

2 HOURS
$40.00++ per person

3 HOURS
$55.00++ per person

EACH ADDITIONAL HOUR
$18.00++ per person

SELECT PACKAGE

Includes New Amsterdam Vodka & Gin, Jim Beam, El Jimador, Cruzan, Dewar's, Line 39 Chardonnay or Red Blend, Campo Viejo Rosé, Assorted Beers & Hard Seltzers, Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

2 HOURS
$35.00++ per person

3 HOURS
$50.00++ per person

EACH ADDITIONAL HOUR
$15.00++ per person

BEER & WINE PACKAGE

Includes Corona Extra, Voodoo Ranger IPA, Michelob ULTRA, Modelo Especial, Bud Light, Blue Moon, Coors Light, Line 39 Chardonnay & Red Blend, Campo Viejo Rosé, White Claw Hard Seltzer, A thletic Free Wave Hazy IPA (N/A), Athletic Atlética Mexican-Style Copper (N/A), Assorted Soft Drinks, Liquid Death Mountain & Sparkling Water

2 HOURS
$30.00++ per person

3 HOURS
$45.00++ per person

EACH ADDITIONAL HOUR
$10.00++ per person

LOCAL CRAFT BEER ADD-ON
$8.00++ per person
(Includes three local selections)

UPGRADED WINE SELECTIONS

- Justin Sauvignon Blanc
- Ferrari-Carano Chardonnay
- Banshee Pinot Noir
- J. Lohr Cabernet Sauvignon
- LEOS Rosé

$8.00++ per person

SOFT BEVERAGE PACKAGE

Includes Assorted Regular & Diet Soft Drinks, Assorted Juices & Liquid Death Mountain & Sparkling Water

2 HOURS
$10.00++ per person

3 HOURS
$12.00++ per person

EACH ADDITIONAL HOUR
$5.00++ per person

RED BULL ADD-ON
$10.00++ per person

SPECIALTY COCKTAILS

$18.00++ per cocktail

RANCH WATER
Don Julio, Agave, Lime Juice, Liquid Death Sparkling Water

CADILLAC MARGARITA
Espolòn Reposado, Grand Marnier, Lime, Lemon

STRAWBERRY GINGER LEMONADE
Tito's, Owen's Mixers Strawberry Lemonade, Ginger

ESPRESSO NIGHTCAP
Belvedere, Averna, Owen's Espresso Martini Mix

**Specialty "mocktails" available on request*

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Brands Subject to Change.
Additional administrative 23% fee & applicable 11.75% state tax applies.

COCKTAIL HOUR

priced per person



SPECIALTY STATIONS

UP TO 2-HOURS OF SERVICE

MIMOSA PACKAGE

$15.00++ per person
Sparkling Wine with Assorted Juices

BLOODY MARY PACKAGE

$15.00++ per person
New Amsterdam Vodka, Assorted Mixes & Garnishes

BOOZY BRUNCH PACKAGE

$18.00++ per person
Beast of Bourbon: Knob Creek Bourbon, Maple Syrup, Chocolate Bitters & Orange
Morning Mule: Tito's Handmade Vodka, Orange Juice & Ginger Beer
Breakfast Shot: Jameson, Butterscotch Schnapps, Orange Juice & Bacon

CURATED SPIRITS TASTING PACKAGE

$25.00++ per person
Bourbon, Tequila, or Rum
A Curated, Interactive Experience with a Local Expert Providing Notes on Select Spirits

SUMMER PICNIC PACKAGE

$12.00++ per person
Strawberry Ginger Lemonade, Ranch Water & Cadillac Margarita

HOT COFFEE & TEA PACKAGE

$8.00++ per person
Regular & Decaffeinated Hot Coffee, Assorted Hot Teas, Cream, Sugar, Honey & Lemon Wedges

ASSORTED JUICE PACKAGE

$6.00++ per person
Orange, Cranberry, Grapefruit & Apple

RED BULL PACKAGE

$12.00++ per person

LIQUID DEATH MOUNTAIN & SPARKLING WATER PACKAGE

$10.00++ per person

DRINK VOUCHERS

ULTRA PREMIUM

$20.00++ per voucher

PREMIUM

$16.00++ per voucher

SELECT

$14.00++ per voucher

BEER & WINE

$12.00++ per voucher

SOFT BEVERAGE

$5.00++ per voucher

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Brands Subject to Change.
Additional administrative 23% fee and applicable 11.75% state tax applies.

COCKTAIL HOUR



BEVERAGE POLICIES

- Straight liquor shots will not be available during packages at any time during special events
- House of Blues will provide drink vouchers to client who will be responsible to distribute to guests. House of Blues will not be responsible for lost vouchers.
- Drink vouchers may be billed on consumption & invoice will reflect the total number of vouchers redeemed, at the price of the drink ordered -or- client may prearrange for a dedicated number of vouchers that will be provided & distributed by client prior to event. Vouchers will be billed on final invoice regardless of whether or not redeemed.
- Cash bar sales will not be used to fulfill the required food & beverage minimum spend for event.
- House of Blues cannot open bar for cash sales without prior arrangement on special event order.
- There will be a bartender set up fee of $175.00 invoiced for each portable bar or grab & go station set up during an event.
- During a full venue exclusive event, higher prices will apply for any item with price variation between the Music Hall, Restaurant or Foundation Room.
- All pricing is for a 2-hour service window unless otherwise noted.
- All products & packages are subject to a taxable administrative fee & state sales tax.

HOUSE OF BLUES CHICAGO SPECIAL EVENTS MENU

Brands Subject to Change.
Additional administrative 23% fee & applicable 11.75% state tax applies.