



YARDBIRD

CHICAGO PRIVATE DINING & EVENTS MENU



OPTION I

price per person

First Course

(1) Starter & (1) Bakery

Second Course

(2) Mains & (2) Sides

OPTION II

price per person

First Course

(2) Starters & (1) Bakery

Second Course

(3) Mains & (2) Sides



STARTERS

Deviled Eggs GF Choice of:

- Yardbird Classic* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Yardbird Fruit Plate GF/VEGAN Seasonal Fruit

Fried Green Tomato BLT Stack BT House Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette
- can be made vegetarian -

Southern Oatmeal V Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit

Granola & Berry Parfait GF/V Greek Yogurt, Honey, Housemade Granola, Fresh Berries

MAINS

Lewellyn's Fine Fried Chicken BT Our Famous Bird, Honey Hot Sauce
- available gluten-free -

Gravy Train BT Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

Chicken Biscuits BT Free-Range Fried Chicken, Pepper Jelly

Huevos Rancheros GF/BT Sunny-Side Eggs, Chorizo, Avocado, Pico, Pepitas, Chiles, Corn Tostada

Smoked Salmon Avocado Toast*
Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes, Pea Tendrils
- can be made vegetarian -

Shrimp & Grits Sunrise Bowl GF Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce

Steak & Eggs* GF | add'tl price per person
New York Strip, Soft Scramble, Boiled Peanut Chili Crisp

BAKERY

Biscuit Donut Bites* BT Cinnamon Sugar, Nutella Coffee Sauce

Granny's Monkey Bread V Pull-Apart Housemade Biscuit, Cinnamon Sugar, Caramel Glaze

Honey Butter Toast V Thick Sliced, Cinnamon Sugar, Honey Butter

Crème Brûlée Waffles V Fresh Whipped Cream, Strawberries

Buttermilk Pancakes V Choice of: Plain, Blueberry, Chocolate Chip

SIDES

House Fries BT Buttermilk Ranch

Mac & Cheese V Five Artisanal Cheeses, Crispy Herb Crust

Mama's Mash GF Fresh Chives

Cheddar Waffle V Crispy Cheddar, Bourbon Maple Syrup

Cheesy Grits GF/V Sharp Cheddar

Yardbird Hashbrowns GF Scallions, Buttermilk Ranch

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Chilled Watermelon GF/VEGAN Chili, Lemon, Mint

Fried Okra BT Buttermilk Ranch

Crispy Brussels BT Spiced Honey
- available gluten-free -

Blackened Green Beans GF/V Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

Collard Greens GF Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

House Sausage Signature Links

Classic Cut Bacon GF

Cheesy Scrambled Eggs GF/V

Fresh Farm Eggs GF/V Scrambled Eggs

(BT) Beef Tallow - (V) Vegetarian - (VEGAN) Vegan - (GF) Gluten-Free

Gluten-Free items are prepared without gluten ingredients; however, cross-contact with gluten may occur during preparation. We fry in beef tallow. Some dishes may contain nuts. *Consuming raw or undercooked items may increase the risk of illness. Some dishes may contain nuts. Please inform your server of any allergies or dietary restrictions. All pricing is subject to tax, administration fee and selected gratuity.



OPTION I

price per person

First Course

(1) Starter & (1) Bakery

Second Course

(2) Mains & (2) Sides

OPTION II

price per person

First Course

(2) Starters & (1) Bakery

Second Course

(3) Mains & (2) Sides

STARTERS

Deviled Eggs GF *Choice of:*

- Yardbird Classic* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Yardbird Fruit Plate GF/VEGAN Seasonal Fruit

Fried Green Tomato BLT Stack BT House Smoked Pork Belly, Pimento Cheese, Smoky Tomato Jam, Frisée, Lemon Vinaigrette
- can be made vegetarian -

Southern Oatmeal V Steel-Cut Oats, House Granola, Coconut, Honey, Fresh Berries, Nuts, Dried Fruit

Granola & Berry Parfait GF/V Greek Yogurt, Honey, Housemade Granola, Fresh Berries

Iceberg Wedge BT House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

House Salad GF/VEGAN Seasonal Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

SIDES

House Fries BT Buttermilk Ranch

Mac & Cheese V Five Artisanal Cheeses, Crispy Herb Crust

Mama's Mash GF Fresh Chives

Cheddar Waffle V Crispy Cheddar, Bourbon Maple Syrup

Cheesy Grits GF/V Sharp Cheddar

Yardbird Hashbrowns GF Scallions, Buttermilk Ranch

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Chilled Watermelon GF/VEGAN Chili, Lemon, Mint

Fried Okra BT Buttermilk Ranch

Crispy Brussels BT

Spiced Honey
- available gluten-free -

Blackened Green Beans GF/V Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

Collard Greens GF Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

House Sausage Signature Links

Classic Cut Bacon GF

Cheesy Scrambled Eggs GF/V

Fresh Farm Eggs GF/V Scrambled Eggs

BAKERY

Biscuit Donut Bites* BT Cinnamon Sugar, Nutella Coffee Sauce

Granny's Monkey Bread V Pull-Apart Housemade Biscuit, Cinnamon Sugar, Caramel Glaze

Honey Butter Toast V Thick Sliced, Cinnamon Sugar, Honey Butter

Crème Brûlée Waffles V Fresh Whipped Cream, Strawberries

Buttermilk Pancakes V Choice of: Plain, Blueberry, Chocolate Chip

MAINS

Lewellyn's Fine Fried Chicken BT Our Famous Bird, Honey Hot Sauce
- available gluten-free -

Gravy Train BT Our Famous Fried Chicken, Creamy Country Gravy, Baker's Bacon, Scrambled Eggs, American Cheese

Chicken Biscuits BT Free-Range Fried Chicken, Pepper Jelly

Low & Slow Brisket Dip Sandwich Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream

Huevos Rancheros GF/BT Sunny-Side Eggs, Chorizo, Avocado, Pico, Pepitas, Chiles, Corn Tostada

Smoked Salmon Avocado Toast*

Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes, Pea Tendrils
- can be made vegetarian -

Mini Nashville Chicken Sliders BT Carolina Reaper Dip, House Pickles

Shrimp & Grits Sunrise Bowl GF Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage, Medley of Peppers, Louisiana Hot Sauce

Lemon Rosemary Rotisserie Bird GF Chimichurri

Steak & Eggs* GF | *add'l price per person*

New York Strip, Soft Scramble, Boiled Peanut Chili Crisp

(BT) Beef Tallow - (V) Vegetarian - (VEGAN) Vegan - (GF) Gluten-Free

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OPTION I

price per person

First Course

(1) Starter & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

price per person

First Course

(2) Starters & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

(1) Dessert

STARTERS

Deviled Eggs GF Choice of:

- Yardbird Classic* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack BT House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette
- can be made vegetarian -

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Grilled Jumbo Wings BT

Pick your flavor - Honey Hot | BBQ | Lemon Pepper Rub

Texas Twinkie GF Bacon Wrapped Jalapeno, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch

Heirloom Field Pea Hummus VEGAN Pita and Vegetables

Cajun Popcorn Shrimp BT Pickled Fresnos, House Sauce

Charcuterie & Cheese | add'tl price per person

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

SALADS

Iceberg Wedge BT House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

House Salad GF/VEGAN Seasonal Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

DESSERTS

Key Lime Pie GF Seasonal Berries, Whipped Cream

Banana Cheesecake Pudding Wafer, Whipped Cream

Biscuit Donut Bites* BT Cinnamon Sugar, Nutella Coffee Sauce

Chocolate Skillet Brownie Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler Honey Almond Streusel, À La Mode

MAINS

Lewellyn's Fine Fried Chicken BT Our Famous Bird, Honey Hot Sauce
- available gluten-free -

St. Louis Ribs GF Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits* GF Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

Grilled Blackened Salmon Filet* GF Watercress, Pesto, Piquillo Sauce

Chicken Biscuits BT Crispy Chicken, Pepper Jelly

Lemon Basil Pasta* VEGAN Roasted Garlic Cashew Cream, Market Vegetables

Creamy Jambalaya Pasta Cajun Cream Sauce, Andouille Sausage, Grilled Chicken, Roasted Peppers

Low & Slow Brisket Dip Sandwich Smoked Brisket, Caramelized Onion, Swiss, Roasted Garlic Aioli, Horseradish Cream

Mini Nashville Chicken Sliders BT Carolina Reaper Dip, House Pickles

Roasted Chicken Wrap Grilled Chicken, Romaine, Cherry Tomato Confit, Creamy Manchego Dressing, Parmesan Cheese, Tortilla

Lemon Rosemary Rotisserie Bird GF Chimichurri

New York Strip GF | add'tl price per person | Chimichurri

Ribeye* | add'tl price per person | Cowboy Butter

Blackened Filet GF | add'tl price per person | Chimichurri

SIDES

House Fries BT Buttermilk Ranch

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Southern Street Corn GF Bacon, Chipotle Crema, Farmer's Cheese, Fresnos

Cheesy Grits GF/V Sharp Cheddar

Cheddar Waffle V Crispy Cheddar, Bourbon Maple Syrup

Mac & Cheese V Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust
+ Whole Lobster | add'tl MP

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Crispy Brussels BT Spiced Honey
- available gluten-free -

Fried Okra BT Buttermilk Ranch

Black-Eyed Peas & Rice GF
Housemade Chicken Stock, Sweet Onions

Mama's Mash GF Fresh Chives

Collard Greens GF Smoked Ham, Hocks, Grilled Jalapeños, Sweet Onion

Blackened Green Beans GF/V
Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

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OPTION I

price per person

First Course

(1) Starter & (1) Salad

Second Course

(2) Mains & (2) Sides

Third Course

(1) Dessert

OPTION II

price per person

First Course

(1) Starters & (1) Salad

Second Course

(3) Mains & (2) Sides

Third Course

(1) Dessert

OPTION III

price per person

First Course

(2) Starters & (1) Salad

Second Course

(3) Mains & (3) Sides

Third Course

(1) Dessert



STARTERS

Deviled Eggs GF | Choice of one

- Yardbird Classic* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon Jam

Classic Buttermilk Biscuits V Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack BT House-Smoked Pork Belly, Pimento Cheese, Tomato Jam, Frisée, Lemon Vinaigrette - can be made vegetarian -

Skillet Cornbread Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Grilled Jumbo Wings BT

Pick your flavor - Honey Hot | BBQ | Lemon Pepper Rub

Texas Twinkie GF Bacon Wrapped Jalapeno, Burnt Ends, Pimento Cheese, Spiced Honey Glaze, Housemade Ranch

Heirloom Field Pea Hummus VEGAN Pita and Vegetables

Cajun Popcorn Shrimp BT Pickled Fresnos, House Sauce

Charcuterie & Cheese | add'tl price per person

Chef's Selection of Cured Meats & Cheeses, House Pickles, Spreads, Crackers

SALADS

Iceberg Wedge BT House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn, Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar Cherry Tomato Confit, Everything Crumble, Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

House Salad GF/VEGAN Seasonal Greens, Onion, Tomato, Carrot, Lemon Vinaigrette

DESSERT

Key Lime Pie GF Seasonal Berries, Whipped Cream

Banana Cheesecake Pudding Wafer, Whipped Cream

Biscuit Donut Bites* BT Cinnamon Sugar, Nutella Coffee Sauce

Chocolate Skillet Brownie Salted Bourbon Caramel, Vanilla Bean Ice Cream

Apple Cobbler Honey Almond Streusel, À La Mode

MAINS

Lewellyn's Fine Fried Chicken BT Our Famous Bird, Honey Hot Sauce - available gluten-free -

St. Louis Ribs GF Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits GF Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

Grilled Blackened Salmon Filet* GF Watercress, Pesto, Piquillo Sauce

Lemon Rosemary Rotisserie Bird GF Chimichurri

Lemon Basil Pasta* VEGAN Roasted Garlic Cashew Cream, Market Vegetables

Sweet Tea Braised Short Rib GF Mushroom, Thyme

Creamy Jambalaya Pasta Cajun Cream Sauce, Andouille Sausage, Grilled Chicken, Roasted Peppers

Ribeye* | add'tl price per person | Cowboy Butter

New York Strip* GF | add'tl price per person | Chimichurri

Blackened Filet GF | add'tl price per person | Chimichurri

Tomahawk Ribeye | add'tl MP

SIDES

House Fries BT Buttermilk Ranch

Mama's Mash GF Fresh Chives

Cheddar Waffle V Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN Chile, Lemon, Mint

Southern Street Corn GF Bacon, Chipotle Crema, Farmer's Cheese, Fresnos

Crispy Brussels BT Spiced Honey - available gluten-free -

Fried Okra BT Buttermilk Ranch

Collard Greens GF Smoked Ham Hocks, Grilled Jalapeños, Sweet Onion

Blackened Green Beans GF/V Piquillo Pepper Sauce, Cajun Spice, Lime, Cilantro

Mac & Cheese V Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust + Whole Lobster | add'tl MP

Black-Eyed Peas & Rice GF Housemade Chicken Stock, Sweet Onions

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FLAVOR OPTIONS

BOURBON CHOCOLATE CAKE

Chocolate Cake, Bourbon
Caramel, Nutella Frosting,
Chocolate Shavings

THE BIRTHDAY CAKE

Sprinkle Cake, Raspberry Sauce,
Cream Cheese Frosting,
Rainbow Sprinkles

RED VELVET CAKE

Red Velvet Cake,
Cream Cheese Frosting,
White Chocolate Shavings

All three Cake Options are 8" in diameter, 6" in height. Serves 16 guests. Notice: 48 hours.



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HORS D'OEUVRES

CLASSICS

price per person/per item
for 2 hours of service

Deviled Eggs ^{GF} Choice of:

- Classic* Dill, Chives, Smoked Trout Roe
- Jalapeño & Bacon

Mini Chicken & Waffles ^{BT}

Nashville Chicken Bites ^{BT}

Mini Chicken Biscuits ^{BT}

Cajun Popcorn Shrimp ^{BT}

All American Sliders

Fried Green Tomato BLT Stack ^{BT}

Sweet Maryland Crab Cakes

Mini Maine Lobster Rolls

Cajun Bloody Mary
Shrimp Cocktail ^{GF}

Beef Skewers* ^{GF}
Chimichurri

Bourbon Glazed Meatballs ^{GF}

Short Rib Sliders

Bacon Wrapped Dates ^{BT/GF}

DESSERTS

price by the dozen
Minimum 2 dozen of each item

Key Lime Bars ^{GF}

Assorted Mini Cheesecakes

Biscuit Donut Bites* ^V

Chocolate Nutella Cupcakes*

Apple Cobbler

Banana Pudding Cups

VEGETARIAN

price per person/per item
for 2 hours of service

Chilled Spiced Watermelon ^{GF/VEGAN}

Crispy Brussels Sprouts
- available gluten-free -

Fried Goat Cheese Bites

Burrata Bruschetta
Roasted Cherry Tomato, Basil Pesto

Crudité Cups
- available vegan by request -

Street Corn Fritters ^{BT}

Crispy Mac & Cheese Bites ^{BT}

STATIONS & DISPLAYS

Based on 2 hours of service

HUMMUS STATION | price per person

Chilled Seasonal Vegetable Crudités, Grilled Pita

SOUTHERN CHARCUTERIE | price per person

Chef's Selection of Cured Meats & Cheese, House Pickles, Spreads, Crackers

MAC & CHEESE STATION | price per person

Bacon ^{BT}, Jalapeños, Fresnos, Green Onions, Chicken Bites, Honey Hot Sauce

SIGNATURE SIDES | price each, choice of up to four

Mac & Cheese, Mama's Mash, Crispy Brussels ^{BT}, Cheesy Grits, House Fries ^{BT}, Cheddar Waffle, Chilled Watermelon, Street Corn, Fried Okra ^{BT}, Collard Greens, Blackened Green Beans, Seasonal Roasted Vegetables

FRIED CHICKEN STATION ^{BT} | price per person

Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce, Bourbon Maple Syrup

SLIDER STATION | price per person, choice of two

Chicken Biscuits ^{BT}, Brisket Biscuits ^{BT}, Short Rib, Fried Shrimp ^{BT}, All American, Impossible™ Sliders

*72 hour notice required for Impossible Sliders

TENDER & MAMA'S MASH STATION ^{BT} | price per

SHRIMP & GRITS STATION | price per person

Cheesy Grits, Sweet Corn, Smoky Sausage, Roasted Peppers, Louisiana Hot Sauce Butter

SEAFOOD TOWER* | MP

Oysters, Chilled Shrimp, Tuna Tartare, Cocktail Sauce, Mignonette
+ maine lobster or king crab / add'l MP

BUTCHER'S CUT CARVING STATION

Based on 2 hrs of service | add'l price chef attendant fee required

Strip Loin* | price per person | Chimichurri

Blackened Salmon* | price per person | Pesto

Lemon Rosemary Rotisserie Bird ^{GF} | price per person | Chimichurri

St. Louis Ribs | price per person | Yardbird Glaze

Wagyu Prime Rib | price per person | Cowboy Butter

Tomahawk Ribeye* | MP per person | Chimichurri

For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.).
Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.

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BEAMS OF SUNSHINE | price per person

Selection of Classic Kentucky Bourbon

Basil Hayden Toast

Maker's Mark 46

Knob Creek Single Barrel

Add a fourth pour of allocated Angel's Envy Cask Strength add'l price

BARDSTOWN'S BEST | price per person

Bottled-in-Bond Bourbon

Double Barreled Rye

Kentucky Straight Bourbon

SIGNATURE | price per person

Includes four selections from the list below:

Jim Beam

Woodford

Wild Turkey

Old Forester

Maker's Mark

Bulleit

Four Roses Yellow

GIVE IT A RYE | price per person

Includes four selections from the list below:

Knob Creek Rye

High West Rye

Bulleit Rye

Whistle Pig 10 Year

Rittenhouse Rye

Sazerac Rye

Woodford Reserve Rye

Ask about our custom
bourbon tastings!

AROUND THE WORLD | price per person

DEALER'S CHOICE | price per person

Selection of Whiskey and Bourbon Chosen by Our Team

Enjoy a curated selection of bourbon handpicked by our expert bartender, just for you.

Available for up to 20 guests. Selections subject to availability.



BEVERAGE PACKAGE MENUS

Beverages may also be offered on a consumption basis, allowing the host to select which specific beverages are included.

WINE & BEER | 2 hours, price per person | 3 hours, price per person | additional per hour

Wines | House Red, House White, House Sparkling

Selection of Bottles & Cans | Locally Sourced Beer

CALL HOSTED BEVERAGES | 2 hours, price per person | 3 hours, price per person | additional per hour

Spirits | Tito's

Beefeater, Tanqueray, Bombay

Código1530 Rosa, Avión, Herradura Blanco, Illegal

Don Q Cristal, Sailor Jerry Spiced Rum

Jack Daniel's, Bardstown Rye, Dewar's White Label, Crown Royal

Bardstown Bottled in Bond, Wheated Bourbon, Straight Kentucky Bourbon, Bulleit, Elijah Craig, Old Forester 86

Wines | House Red, House White, House Sparkling

Selection of Bottles & Cans | Locally Sourced Beer

PREMIUM HOSTED BEVERAGES | 2 hours, price per person | 3 hours, price per person | additional per hour

Spirits | Ketel One, Grey Goose

Casamigos, Don Julio

Bombay Sapphire, Hendrick's

Del Maguey Vida, Vago Espadín

Don Q Cristal, Sailor Jerry Spiced Rum

Jack Daniel's Gentleman Jack, Bardstown Rye

Garrison Bros Small Batch, Woodford Reserve, Elijah Craig

Wines | Premium Red, Premium White, Premium Sparkling

Selection of Bottles & Cans | Locally Sourced Beer

THE BRUNCH BUZZ | 2 hours, price per person

Yardbird Bloody Mary

Seasonal Sangria Red Wine

Yardbird Mimosa Prosecco | choice of flavor: Orange, Grapefruit, Pineapple or Cranberry

BUZZ-FREE PACKAGE | 2 hours, price per person

Soda, Sweet Tea, Iced Tea, Lemonade, Drip Coffee & House Water

BOTTLE & SPARKLING WATER PACKAGE | 2 hours, price per person

Still & Sparkling

*Call, Premium, Beer & Wine Packages include:
Soda, Sweet Tea, Iced Tea, Lemonade, Drip Coffee & House Water*

*Beverage packages do not include:
House Specialty Cocktails, Shots, Bottled Water, Energy Drinks, or Specialty Coffee*

All pricing is subject to tax, administration fee and selected gratuity.



CHICAGO EVENT SALES

JENNY JONES

EVENT SALES MANAGER

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