

ESTD



2020

THE PERCH

KITCHEN AND TAP

# PRIVATE EVENTS

ANGELA RICCIONI | (312) 543-3959

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1932 W DIVISION ST, CHICAGO, IL

# BRUNCH

available weekends until 2:00pm

**\$28 PER PERSON**

coffee, tea and soft drinks included

## APPETIZERS

*host's choice of one; served family-style*

**Blueberry Cornbread** *served hot with maple butter*

**Monkey Bread** *nana's secret sweet dough recipe, cinnamon sugar, cream cheese frosting*

**Deviled Eggs with Hot Honey**

**Spinach & Artichoke Dip** *parmesan cream sauce, warm tortilla chips*

## ENTRÉES

*host's choice of two; served family-style*

**Fried Egg Sandwich** *over-easy egg, cheddar, bacon, lettuce, tomato, onion, on marbled rye*

**Chorizo Tostada** *black beans, avocado, cotija cheese, ranchero sauce, sunny eggs*

**Biscuits & Gravy** *over-easy egg, buttermilk biscuit, grandpa's sage sausage country gravy*

**Blueberry Lemon Pancakes** *lemon pancakes, loaded with blueberries, warm blueberry syrup*

**Eggs Benedict** *english muffin, pork shoulder bacon, poached eggs, hollandaise*

## SIDES

*host's choice of two; served family-style*

**Fresh Fruit**

**Hashbrown Casserole**

**Yogurt & Granola**

**Maple Sausage**

**Black Pepper Bacon**

# JUNIORS

available for children 12 & under

**\$17 PER PERSON**

milk and juice included

## ENTRÉES

*host's choice of two; guests' choice of one on-site*

**Pasta** *with tomato sauce*

**Mac & Cheese**

**Chicken Tenders & Fries**

**Kids Burger & Fries**

## DESSERT

*host's choice of two; guests' choice of one on-site*

**Scoop of Ice Cream** *choice of vanilla, peppermint*

**Oreo Ice Cream Sandwich** *with chocolate sauce*

**Root Beer Float** *Barq's root beer, vanilla ice cream*

# FAMILY-STYLE LUNCH

available weekdays until 3:00 pm • +\$12 per guest for plated

## STARTERS

**Lobster Deviled Eggs** *loaded with lobster, lobster oil*

**Spinach & Artichoke Dip** *parmesan cream sauce, warm tortilla chips*

**Calypso Shrimp** *jerk-marinated shrimp, spicy calypso sauce, pineapple pico*

**Blackened Mahi Mahi Sliders** *remoulade sauce, blackened mahi mahi, lettuce, tomato, onion*

**Filet Sliders** *blue cheese, mayo, candied red onion*

**Bacon Potato Croquettes** *paprika aioli, chives*

**Avocado Toast** *tomato, cucumber, asparagus, cotija cheese, lemon, everything bagel seasoning*

**Tomato Burrata Toast** *tomato, burrata, saba, basil*

**House Salad** *mixed greens, tomatoes, bacon, cucumber, deviled egg, citrus vinaigrette*

**Wrightwood Salad** *field greens, tomatoes, craisins, avocado, corn, almonds, croutons, roasted red peppers, green onion, goat cheese, citrus vinaigrette*

**Brussels Sprouts Salad** *arugula, dried blueberry, bacon, almonds, manchego cheese, tomatoes, lemon vinaigrette*

**Soup of the Day** *rotating selection*

## ENTRÉES

**Pike Place Salmon** *simply grilled, soy-ginger glaze*

**Rotisserie Chicken** *wood-fired, chicken jus*

**Baby Back Ribs** *tender half slab, Smoke Daddy BBQ*

**Pomodoro & Burrata** *rigatoni, pomodoro sauce, burrata, basil*

## SIDES

**Mashed Potatoes, Grilled Asparagus, Coleslaw, Grilled Broccolini, French Fries, Spaetzle Mac & Cheese**

## DESSERT

**Skillet Cookie** *with vanilla ice cream*

**Oreo Ice Cream Sandwiches** *with espresso chocolate sauce*

**Carrot Cake** *with cream cheese frosting, pecans*

## PACKAGE 1

\$35 per person

Host's choice of:

1 Starter

1 Entrée

1 Side

1 Dessert

coffee, tea and soft drinks included  
add an additional entrée for \$10 per guest

## PACKAGE 2

\$42 per person

Host's choice of:

2 Starters

1 Entrée

2 Sides

1 Dessert

coffee, tea and soft drinks included  
add an additional entrée for \$10 per guest

# FAMILY-STYLE DINNER

available all day • +\$12 per guest for plated

## STARTERS

**Lobster Deviled Eggs** loaded with lobster, lobster oil

**Spinach & Artichoke Dip** parmesan cream sauce, warm tortilla chips

**Calypso Shrimp** jerk-marinated shrimp, spicy calypso sauce, pineapple pico

**Tuna Poke** soy-ginger vinaigrette, mango, avocado

**Blackened Mahi Mahi Sliders** remoulade sauce, blackened mahi mahi, lettuce, tomato, onion

**Crispy Chicken Sliders** fried chicken, mayo, lettuce

**Filet Sliders** blue cheese, mayo, candied red onion

**Avocado Toast** tomato, cucumber, asparagus, cotija cheese, lemon, everything bagel seasoning

**Tomato Burrata Toast** tomato, burrata, sourdough

**Bacon Potato Croquettes** paprika aioli, chives

**Chorizo & Bacon Dates** chorizo-stuffed, wrapped with bacon

**House Salad** mixed greens, tomatoes, bacon, cucumber, deviled egg, citrus vinaigrette

**Wrightwood Salad** field greens, tomatoes, raisins, avocado, corn, almonds, croutons, roasted red peppers, green onion, goat cheese, citrus vinaigrette

**Brussels Sprouts Salad** arugula, dried blueberry, bacon, almonds, manchego cheese, tomatoes, lemon vinaigrette

**Soup of the Day** rotating selection

## ENTRÉES

**Prime Rib** slow roasted, beef jus, creamy horseradish

**Pike Place Salmon** simply grilled, soy-ginger glaze

**Rotisserie Chicken** wood-fired, chicken jus

**Baby Back Ribs** tender half slab, Smoke Daddy BBQ

**Pomodoro & Burrata** rigatoni, pomodoro sauce, burrata, basil

## SIDES

**Mashed Potatoes, Grilled Asparagus, Coleslaw, Grilled Broccolini, French Fries, Spaetzle Mac & Cheese**

## DESSERT

**Skillet Cookie** with vanilla ice cream

**Oreo Ice Cream Sandwiches** with espresso chocolate sauce

**Carrot Cake** with cream cheese frosting, pecans

## PACKAGE 1

\$50 per guest

Host's choice of:

2 Starters

2 Entrées

2 Sides

1 Dessert

coffee, tea and soft drinks included

add an additional entrée for \$15 per guest

## PACKAGE 2

\$65 per guest

Host's choice of:

3 Starters

2 Entrées

2 Sides

2 Desserts

coffee, tea and soft drinks included

add an additional entrée for \$15 per guest

# COCKTAIL PARTY

select 4 for \$38 per person or 6 for \$52 per person

## VEGETARIAN

**Skillet Cornbread** *served hot with maple butter*

**Caprese Toast** *tomato, basil, fresh mozzarella*

**Ricotta & Honey Toast** *fresh ricotta, pistachio, honey drizzle, sourdough*

**Avocado Toast** *tomato, cucumber, asparagus, cotija cheese, lemon, everything bagel seasoning*

**Hummus Toast** *hummus, mediterranean chickpea salad, sourdough*

**Stuffed Mushrooms** *garlic bread crumbs*

## MEAT

**Chorizo & Bacon Dates** *chorizo-stuffed, wrapped with bacon*

**Bacon Potato Croquettes** *paprika aioli, chives*

**Filet Sliders** *blue cheese, mayo, candied red onion*

**Turkey Burger Sliders** *housemade turkey burger, ginger & soy asian slaw, marinated tomato*

**Cheeseburger Sliders** *black angus beef, mayo, mustard, lettuce, tomato, pickle, onion, cheddar*

**Crispy Chicken Sliders** *fried chicken, mayo, lettuce*

**Prime Rib Sliders** *horseradish aioli*

## SEAFOOD

**Tuna Poke** *soy-ginger vinaigrette, mango, avocado*

**Lobster Deviled Eggs** *loaded with lobster, lobster oil*

**Crab Cake Bites** *jumbo lump crab, remoulade*

**Calypso Shrimp** *jerk-marinated shrimp, spicy calypso sauce, pineapple pico*

**Blackened Mahi Mahi Sliders** *remoulade sauce, blackened mahi mahi, lettuce, tomato, onion*

## PLATTERS

family-style or stationed platters available

**Butcher's Board** +\$12/person  
*artisan meats & cheeses, toast, mixed nuts, preserves*

**Hummus & Vegetable Platter** +\$8/person  
*raw and grilled vegetables, assorted hummus*

**Oyster Bar** +\$10/person  
*east coast oysters, mignonette, cocktail sauce*

**Raw Bar** +\$16/person  
*selection of oysters, shrimp cocktail, tuna poke, crudo*

**Sweets Station** +\$12/person  
*selection of carrot cake bites, assorted cookies, fresh fruit*

## BAR PACKAGES

### CRAFT BEER & WINE

house brewed pilsner, ipa, sour & seasonal beer  
house red, white, rose & sparkling wine  
coffee, tea and soft drinks  
2 hours - \$30 | 3 hours - \$40 | 4 hours - \$45

### CALL BAR

house brewed pilsner, ipa, sour & seasonal beer  
house red, white, rose & sparkling wine  
call liquor  
coffee, tea and soft drinks  
2 hours - \$40 | 3 hours - \$50 | 4 hours - \$55

### PREMIUM BAR

house brewed pilsner, ipa, sour & seasonal beer  
house red, white, rose & sparkling wine  
premium liquor & specialty cocktails  
coffee, tea and soft drinks  
2 hours - \$50 | 3 hours - \$60 | 4 hours - \$65

### BRUNCH BAR

bloody mary, mimosa, house beer & wine  
coffee, tea and soft drinks  
2 hours - \$35 | 3 hours - \$45 | 4 hours - \$50  
*available weekends before 3:00pm*

*doubles, shots, rocks, and martini-style cocktails are not included in beverage packages, but may be charged on consumption.*

*all guests must participate in the selected drink package. exceptions will be made for persons not of legal drinking age and pregnant or nursing guests. please discuss with the sales manager before your event date.*

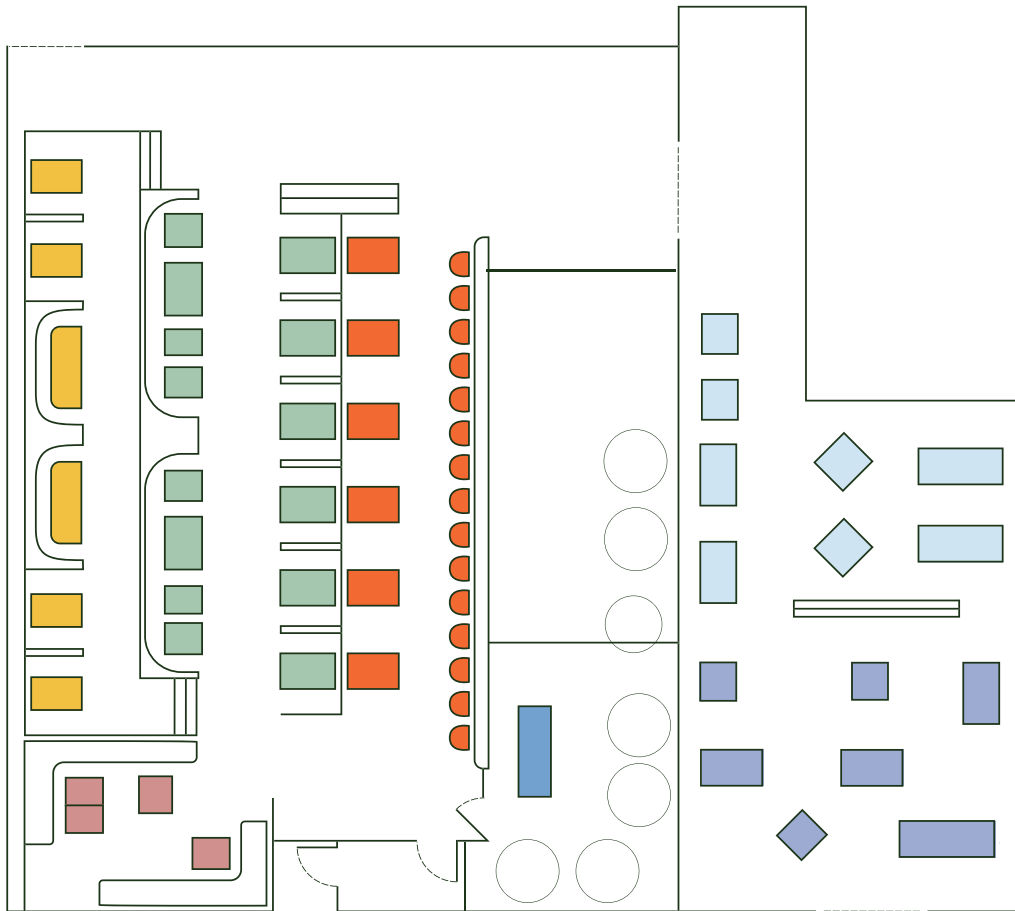
### ADD CROWLERS TO-GO AS A GIFT FOR YOUR GUESTS!

\$12 per guest | preorder only  
rotating selection of house beers

## HOSTED BAR

HOSTED BARS ARE CHARGED ON CONSUMPTION AND CAN BE  
CUSTOMIZED TO YOUR PREFERENCES AND BUDGET

# SEATING LAYOUT



DIVISION ST.

**THE BLUEBIRD**  
seated 44

**BREWER'S ROOM**  
seated 10 | reception 10

**THE NEST**  
seated 12 | reception 16

**THE COURTYARD**  
seated 54 | reception 54

**THE AVIARY**  
seated 28

**THE BAR**  
reception 40

**BUY OUT**  
seated 150 | reception 200

**NORTH**  
seated 32 | reception 32

**SOUTH**  
seated 22 | reception 22

# FAQ

## MINIMUM COSTS

The Perch does not charge a space rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.

## RESERVATION GUARANTEES & DEPOSITS

We reserve event space on a first-come, first-serve basis. A signed contract and 25% deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.

## MENU SELECTIONS & GUEST COUNT

Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday - Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.

The remaining event balance will be charged to the card on file when the final guest count is received. Any overages will be charged following the conclusion of the event.

## FEES, GRATUITY & OUTSIDE FOOD

Pricing does not include 10.75% tax, 5% admin fee, or 20% gratuity. Fees are non-negotiable and cannot be removed or altered.

Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware.

## A/V SUPPORT

Independent audio control is available on the courtyard or with a full buyout of the restaurant. Volume may be adjusted at the manager's discretion.

## DECOR, SPECIAL AMENITIES & ADDITIONAL SERVICES

Our preferred vendor list, including florals, party games, specialty A/V equipment, and more, is available upon request. Special requests may incur an additional cost and do not count towards the food and beverage minimum.

Glitter, confetti, and open flames are not permitted (fully enclosed votives may be used with prior approval from the Sales Manager). No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs.

## PARKING & TRANSPORTATION

The Perch is conveniently located between the Damen and Division Blue Line stops, and steps away from the #70 Division and #50 Damen buses. Street parking is throughout the surrounding neighborhood.