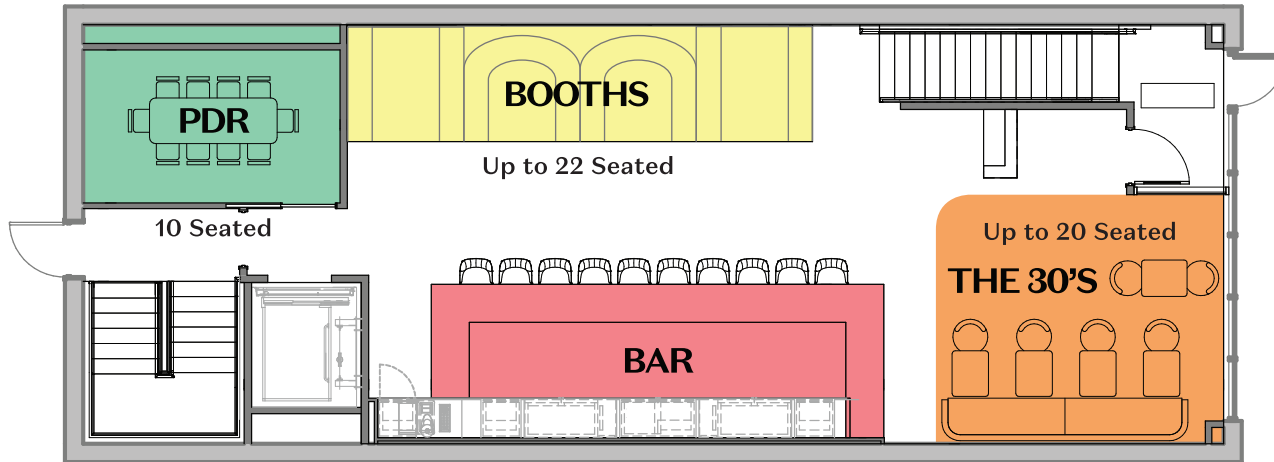


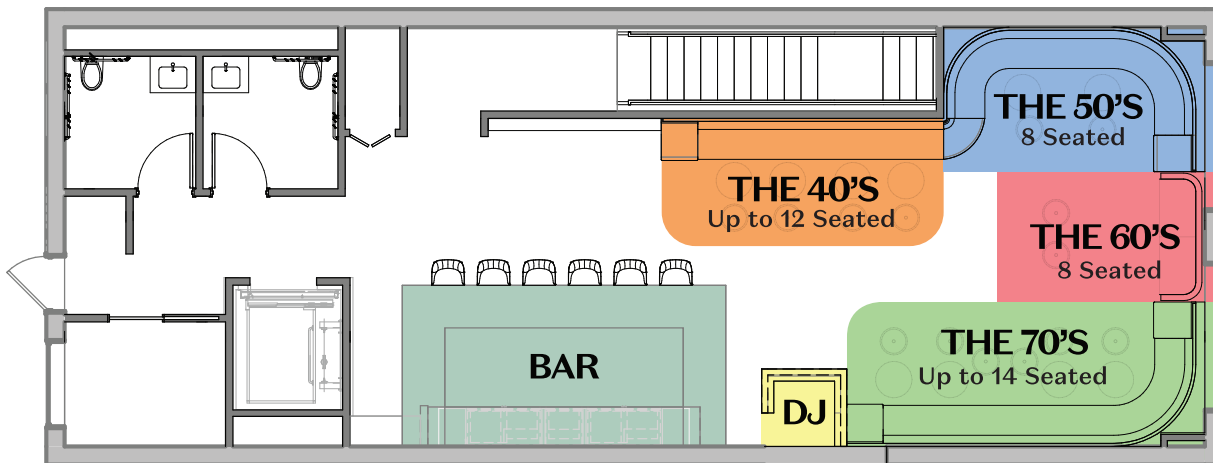
HIDE & SEEK
private events

HIDE + SEEK

Nestled in the heart of Chicago's West Loop neighborhood, HIDE+SEEK brings comfortable elegance and playful design to Randolph Row. Our creative American shared plates menu incorporates touches from Spain, France, and Italy. The beverage program follows suit, and features fresh takes on classic cocktails and hand selected wines.



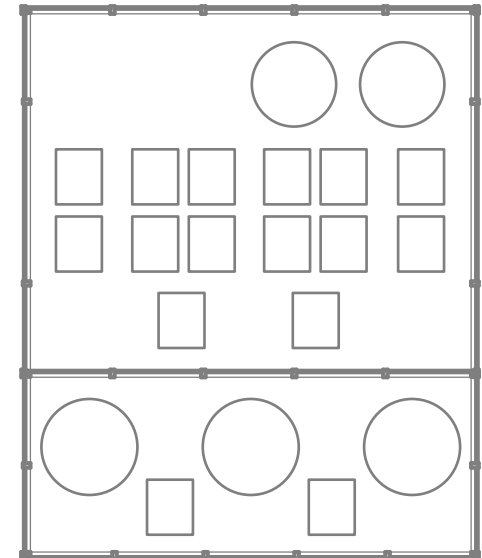
1ST FLOOR



2ND FLOOR

Dine on Randolph Street with the vibrant west loop as your backdrop.

Garden Patio
(May - October)
40 Reception | 40 Seated



Sidewalk Cafe Patio
(March - October)
16 Reception | 16 Seated

events@hideandseekchicago.com • 312.680.8217 • @hideandseekchicago • 838 W. Randolph St., Chicago, IL



FIRST FLOOR • 40 SEATED | 100 RECEPTION



SECOND FLOOR • 42 SEATED | 85 RECEPTION



PRIVATE DINING ROOM • 10 SEATED



FULL VENUE • 80 SEATED | 185 RECEPTION



FIRST FLOOR BAR • 20-50 RECEPTION



SECOND FLOOR BAR • 15-25 RECEPTION



TABLE SIXTY • 6-8 SEATED



THE SEVENTIES • 10-14 SEATED

HIDE + SEEK

Hors-d'Oeuvres Menu

DISPLAYED • PRICED PER PIECE • MINIMUM: 24 PIECES

Cold Bites

Pear and Kale Salad 5 v, GF

baby kale, pear maple vinaigrette, parmigiana, cranberries, pecan

Caesar Salad 5

romaine, shaved cauliflower, bagna cauda croutons

Imported Burrata Crostini 6 v

red wine poached pears, cranberry chutney, pistachio

Prosciutto Crostini 6

apple, fontina cheese, honey

Fruit Platter 80 v, GF, DF

fresh seasonal fruit. Serves up to 12 guests

Hot Bites

Tomato Bisque Shooter 6 v

grilled cheese bite

French Onion Bread 4 v

milk bread, caramelized onion, gruyere, herb butter

Vegetable Empanada 4 v

sofrito, bell peppers, fontina

Grilled Oyster 4

urfa chili butter, parmesan, breadcrumbs

Croqueta 7

short rib, jamon, fontina cheese, sungold tomato sauce, pepper jam

Braised Short Rib 8 GF

whipped potatoes, pickled watermelon

French Fries 4 GF

beef tallow, house aioli

Dessert

Dessert Duo 7 v

tiramisu bites & dark chocolate sea salt cookies

Housemade Pasta

Ravioli 6 v

lemon ricotta, baby squash, bubu arare

Parisian Gnocchi 8

lobster, cherry tomato, lobster butter, tomato breadcrumb

Campanelle 6 vco

garlic cream, corn, guanciale, marinated tomato, paprika

Lumache 7

sausage, rapini, vodka sauce, leek cream, herb ricotta

Skewers

Chicken 7 GF

cherry glaze, bell peppers, red onion

Steak 8 GF

peppadew pepper, salmoriglio and red onion

Shrimp Scampi 9 GF

garlic butter

Brussels Sprouts 5 v

maple glazed, shawarma spiced crispy lentils, herbed labneh

Bacon Wrapped Asparagus 5 GF

asparagus spears, maple-glazed bacon

Sliders

Cheeseburger 8

american cheese, pickle, crispy onion strings, house sauce

Calabrian Hot Chicken 9

calabrian chili aioli, pickle

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any dietary restrictions. (V) vegetarian (GF) gluten free. *Beverage is additional | Tax | 3% Event Admin Fee | 22% Service Charge | Menu is subject to seasonal changes



Family Style

Family style dining, is a relaxed way for large parties to enjoy a coursed meal. Rather than individual dishes, diners serve themselves from shared plates, just like how you might at home.

You select the dishes, and our culinary team determines the appropriate quantities per dish based on your party size.

HIDE + SEEK

\$85

PER GUEST DINNER FAMILY STYLE MENU

priced per guest - 12 person minimum - seated dinner parties

Garden

(select two for the table to share)

Pear and
Kale Salad v, GF

Caesar
Salad

Brussels
Sprouts v

Avocado and
Cucumber Salad v, GF

French Onion
Bread

Eggplant
Parmesan v

Imported Burrata v

Housemade Pasta

(select one for the table to share)

Ravioli v

Lumache

Land & Sea

(select one for the table to share)

Moules Frites GF

Sticky Ribs GF

Braised Short Rib GF

Grilled Oysters

Croquetas

Spanish Octopus

\$125

PER GUEST DINNER FAMILY STYLE MENU

priced per guest - 12 person minimum - seated dinner parties

Garden

(select two for the table to share)

Pear and
Kale Salad v, GF

Caesar
Salad

Brussels
Sprouts v

Avocado and
Cucumber Salad v, GF

French Onion
Bread

Eggplant
Parmesan v

Imported Burrata v

Housemade Pasta

(select one for the table to share)

Ravioli v

Lumache

Parisian Gnocchi

Campanelle v GF

Grand Plates

(select one for the table to share)

Branzino GF

Steak Frites

Colorado Lamb Chops GF

Land & Sea

(select one for the table to share)

Sticky Ribs GF

Moules Frites GF

Braised Short Rib GF

Grilled Oysters

Croquetas

Spanish Octopus

Dessert

(select one for the table to share)

Tiramisu v | Dark Chocolate Sea Salt Cookies v | Panna Cotta

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any dietary restrictions. *Beverage is additional | Tax | 22% Service Charge | Menu is subject to seasonal changes

HIDE + SEEK

Beverage Options

SELECT YOUR BAR STYLE

STANDING COCKTAIL RECEPTION • 15 GUEST MINIMUM

CONSUMPTION BAR (all beverages charged to final bill - option to set a max price per drink)

_____ or _____
BAR PACKAGE (fixed per guest / hour)

— \$30 Classic —

PER GUEST / HOUR

Includes: classic cocktails made with the spirits listed below.
Excludes: signature and reserve cocktails.

SPIRITS

SKEPTIC Vodka
TITO'S Vodka
SKEPTIC Gin
PLANTERAY Rum
ARETTE Blanco
LOS VECINOS Mezcal
ZACKARIAH HARRIS Bourbon
SAZERAC Rye Whiskey
GLENMORANGIE 12 YR Single Malt Whisky

BEER

COORS BANQUET
ESTRELLA DAMM LAGER
CORONA
N/A BEER

WINE

PROSECCO

MIRABELLO

ROSÉ

MINUTY PRESTIGE

WHITE

DOURTHE Sauvignon Blanc
ANTXIOLA Txakolina

RED

BODEGAS HERMANOS PECIÑA Tempranillo
NOAH RIVER Cabernet

— \$40 Premium —

PER GUEST / HOUR

Includes: two signature cocktails plus classic cocktails made with the spirits listed below.
Excludes: raspberry beret and reserve cocktails.

SPIRITS

GREY GOOSE Vodka
TITO'S Vodka
HENDRICKS Gin
SKEPTIC Gin
PLANTERAY Rum
ARETTE Blanco
ARETTE Reposado
LOS VECINOS Mezcal
MAKERS MARK Bourbon
HIGH WEST Bourbon
SAZERAC Rye Whiskey
OLD FORESTER Bourbon
JOHNNIE WALKER BLACK Scotch
GLENMORANGIE 12 YR Single Malt Whisky

BEER

COORS BANQUET
ESTRELLA DAMM LAGER
CORONA
BELT IPA
N/A BEER

WINE

PROSECCO

MIRABELLO

ROSÉ

MINUTY PRESTIGE

WHITE

DOURTHE Sauvignon Blanc
NICOLAS CARLIN Sancerre 'Manoline'
FOXGLOVE Chardonnay

RED

BODEGAS HERMANOS PECIÑA Tempranillo
J. CHRISTOPHER Pinot Noir
NOAH RIVER Cabernet
AUSTIN HOPE Cabernet

Both packages include: free-spirited cocktails, Coca-Cola, Diet Coke, Sprite, pineapple, cranberry, and orange juice, plus club soda, tonic, ginger ale, and ginger beer.

Excludes: bottled water, shots and neat pours, Red Bull and espresso drinks

Custom packages available upon request | Sales Tax 11.75% | Event Admin Fee 3% | 22% Service Charge | Menu is subject to seasonal changes

HIDE + SEEK

Brunch Family Style Menu

\$60

PER GUEST

15 person minimum - 40 person maximum - seated brunch parties

Endless Mimosas

(Entire group participation required)

*1.5 Hour Time Limit

Salads

(select one for the table to share)

House Cobb

cucumber, tomato, pickled onion,
avocado, goat cheese crouton, bacon,
poached egg, lemon dijon vinaigrette

Pear and Kale (v, gf)

pear maple vinaigrette, parmigiano,
cranberries, pecan

Caesar

romaine, shaved cauliflower,
crispy prosciutto,
bagna cauda croutons

Avocado and Cucumber Salad

Crushed avocado, cherry tomato,
sweet corn, asparagus,
red wine lemon vinaigrette

Sweet

(select one for the table to share)

Lemon Ricotta Pancakes (v)

honey whipped ricotta,
blueberry compote, maple syrup

Champagne French Toast (v)

white chocolate glaze,
raspberry, maple syrup

Savory

(select one for the table to share)

Calabrian Hot Chicken

calabrian chili aioli, pickle

Cheeseburger Deluxe (medium)

american cheese, lettuce, tomato,
pickles, house sauce

Short Rib Hash

sunny side up egg, piquillo pepper,
red wine jus, rosemary mornay

Spanish Tortilla (v)

eggs, potatoes, piquillo aioli,
house salad

Sides

(select one for the table to share)

sausage | glazed bacon | french Fries

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let us know if you have any dietary restrictions. (V) vegetarian. *Beverage is additional | Tax | 22% Service Charge | Menu is subject to seasonal changes.

Event Enhancements



PRESENTATION NEEDS



CUSTOM MENUS



FLORAL & DECOR



CUSTOM CAKES

HIDE + SEEK

FAQ

CANCELLATIONS

Full floor and venue buyouts require a minimum 30 days advanced notice. All other parties require a minimum of 7 days notice. In the unfortunate event of a cancellation, your deposit may be used for a future reservation within 30-days of the original event date. Availability not guaranteed.

DEPOSIT POLICY

We require a 50% non-refundable deposit at the time of booking, which will be applied to your final bill. The remaining balance is due the day of the event. Reservations are not held or guaranteed without a deposit.

TAX, GRATUITY, AND OTHER FEES

Client is subject to all applicable State, County and City and other relevant local taxes. A 22% service charge and 3% Administrative Fee will be added to the final bill. The service charge includes gratuity.

PAYMENT

The remaining balance is due prior to the start of your event. All fees and additional charges must be paid with physical card at the conclusion of your event. We do not accept cash payments.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is the dollar amount you're required to spend not including taxes, fees, and service charge. Should your final food and beverage charges be less than the agreed minimum the difference will be added to your final bill.

GUEST COUNT

All contracted groups are required to provide a guaranteed number of attendees at the time of booking. You will be charged for the guest count even in the event of a decrease in party size. An increase in party size must have prior approval and will incur additional charges.

DIETARY RESTRICTIONS

Most allergies and dietary restrictions can be accommodated with advance notice. Any supplemental dishes will be charged accordingly.

MENU SELECTIONS

Menu selections must be approved at least two weeks prior to the event.



Thank you

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♥ NOUVEAU NEW YORK