



CHICAGO WINERY

ALL - DAY MEETING PACKAGE



WHO ARE WE?

Chicago Winery is our modern, working winery in the heart of River North, offering a warm, stylish setting for meetings, celebrations, and private events. With contemporary spaces inspired by wine country and exceptional culinary and hospitality experiences, it's a place where great ideas and great moments come together.



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CHICAGO WINERY

739 N CLARK ST, CHICAGO, IL 60654 | WWW.CHIWINERY.COM

Continental Breakfast

AVAILABLE 7:30AM-11:00AM | \$40/PERSON

Served with coffee, tea, juices and your choice of flavored water station.
Price based on 60-minute service time.

Baked Pastries, Danish, and Croissants
Served with Fresh Jam and Whipped Butter
Seasonal Fruit



Continental Breakfast Enhancements

AVAILABLE 7:30AM-11:00AM | PRICES LISTED BELOW

Price listed will be in addition to the \$40/person base price of the continental breakfast, enhancements are not available as stand alone offerings.
Menus are subject to change seasonally.

Avocado and Toasted Baguette

everything bagel spice, radish, frisée
\$15/PERSON

Bacon, Egg & Cheese Sammie

soft scrambled eggs, maple bacon, aged cheddar, English muffin
\$20/PERSON

Natural Power Bar

banana, cashew, date, cinnamon
\$15/PERSON

Garden Frittata

tomato, spinach, peppers, feta cheese
\$20/PERSON

Build Your Own Greek Yogurt Parfait

Plain Greek Yogurt

Top with any of the included Options:

Blueberries, Blackberries, Toasted Almond Slivers, Pepitas, Dark Chocolate, Clover Honey, Dried Cranberries, Raisins, Granola, Dried Figs, Triple Berry Coulis

\$20/PERSON

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Working Lunch

AVAILABLE 11:00AM-3:00PM | \$55/PERSON

Choose (5) selections, served with coffee, tea, sodas and your choice of flavored water station. Assorted Cookies for dessert. Price based on 60-minute service time.

Grilled Chicken Caesar Salad

baby gem, parmesan, agradolce tomatoes, anchovy vinaigrette, house made croutons, picked herbs

Grilled Seasonal Vegetable Orzo

charred scallion, thyme, grilled lemon vinaigrette

Mother Grain Salad

chickpeas, quinoa, barley, charred corn, Lima beans, agradolce tomatoes, edamame, couscous, frisée, baby kale, tomato vinaigrette

Grilled Garden Vegetable Gluten Free Wrap

house pickles, roasted garlic hummus, crunchy spiced chickpeas

Roasted Tomatoes & Mozzarella

crunchy baguette croutons, house wine vinaigrette, reduced house made saba

Tuna Conserva Montadito

garlic aioli, cherry tomato, celery leaves, olive crumble

Vegetable Crudite

roasted garlic hummus, green goddess dip, Labneh & zaatar spice

Turkey Breast & Avocado

green goddess, roasted red peppers, arugula, toasted multigrain

Delicatessen Cavatappi Pasta Salad

cheese, charcuterie, olives, tomatoes, cucumbers, basil pesto

Lamb Kofta on Pita

tzatziki, tomato, watercress

Build Your Base Package

Build your all-day meeting package for only \$95/PERSON with the shown Continental Breakfast and Working Lunch options.

The base package includes Continental Breakfast and a Working Lunch for \$95/person (excluding taxes and management fee.) 20 guest minimum. Meal service based on 60-minute service time.

ALL MENUS OUTLINED ARE SUBJECT TO CHANGE SEASONALLY.



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Upgrade your Working Lunch

AVAILABLE 11:00AM-3:00PM | PRICES LISTED BELOW

Prices listed will replace the working lunch price of \$55/person. Price based on 60-minute service time. Served with coffee, tea, soda and your choice of flavored water station. Menus are subject to change seasonally.

Family Style Lunch

Select (2) Entrées and (2) Sides. Meal includes Bread and Family Style Salad Course. Assorted Cookies for dessert.

Entrées: (Frenched) Seasonal Vegan Entrée, Roasted Free Range Chicken, Atlantic Salmon, Braised Beef Short Rib, Grilled Sirloin Steak

Sides: Yukon Gold Pomme Puree, Creamy Polenta, Seasonal Vegetables

\$90/PERSON

Pasta per la Famiglia

Served with House Made Garlic Butter Breadsticks and Corto Extra Virgin Olive Oil with black pepper and herbs. Cannolis for dessert.

INSALATA MISTA

gem lettuce, tomato, onion, marinated olives, wine vinaigrette

BRAISED BEEF SHORT RIB SUGO

pappardelle pasta

THREE CHEESE ALFREDO

conchiglie (shell) pasta

GLUTEN FREE PESTO PRIMAVERA GNOCCHI

preserved eggplant

\$75/PERSON



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How About Those Sweet Greens

Served with Garlic Butter Bread Sticks and Crispy Gluten Free Rice Cake.
Berries and Cream for dessert.

Romaine Lettuce, Baby Kale, Spinach
CW White Wine & Citrus Vinaigrette, Green Goddess, Creole Mustard Vinaigrette
Carrot, Pickled Onions, Cucumbers, Cabbage, Tomatoes, Bell Peppers
Marinated Tofu, Grilled Chicken Breast
Garlic Croutons, Seasoned Chow Mein
Parmesan Flakes, Crumbled Feta
Toasted Almonds Slivers, Craisins, Puffed Quinoa

\$90/PERSON



Paella

Includes all three sides and a choice of (1) Paella option. Basque Cheesecake for dessert.

PAN CON TOMATE
on baguette

PATATAS BRAVAS
garlic aioli & sweet pimentón brava sauce

ENSALADA MIXTA
gem lettuce, tomato, onion, marinated olives, wine vinaigrette

Choice of (1) Paella Option:

CHORIZO & CHICKEN PAELLA
garlic aioli, grilled lemon, parsley

OR

VERDURA VEGETABLE PAELLA
seasonal vegetables and garnishes

\$90/PERSON

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Breaks and Add-on Services

AVAILABLE 9:00AM-6:00PM | 20 GUEST MINIMUM | PRICES LISTED BELOW

Pricing based on 30-minute service time and 60-minute display time unless otherwise noted. Menus are subject to change seasonally.

Beverage Breaks

Continuous service of beverages.

AM Service Includes: Coffee, tea, juices and your choice of flavored water station.

PM Service Includes: Coffee, tea, soda and your choice of flavored water station.

Full-Day Service Includes: Coffee, tea, juices, soda and your choice of flavored water station.

AM 4 Hour Service: \$20/person

PM 4 Hour Service: \$20/person

Full Day Service: \$35/person

WATER STATION OPTIONS (CHOOSE 1):

Cucumber, Kiwi, Lime, & Mint

Blackberry, Sage, & Saigon Cinnamon

Lemon, Orange, Ginger, & Rosemary

Build Your Own Trail Mix

Granola
Chocolate Chips
Toasted Almond Slivers
Cashews
Pepitas
Dried Cranberries
Raisins
Mini Pretzels
Wasabi Peas
Shaved Coconut

\$20/PERSON



Ceviche on the Rocks

SEASONAL WHITE FISH PERUVIAN CEVICHE
leche de tigre, pickled red onion

“BLOODY MARY” POACHED SHRIMP CEVICHE
pico de gallo, avocado

PLANTAIN ESCABECHE
grilled pineapple, red bell pepper,
coconut, lime

\$28/PERSON

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Wine, Cheese and Chocolate Pairing

This experience includes a guided pairing from one of our wine experts

2017 Riesling Finger Lakes, NY

asian pear, jasmine, petrol

Paired with Blakesville Creamery Afterglow

2019 Pinot Noir Suisun Valley, CA

black cherry, cola, vanilla

Paired with Upland Farms Pleasant Ridge Reserve

2019 Zinfandel Lodi, CA

blackberry, spice, caramel

Paired with Valrhona Guaduaaja 72% Chocolate Bark

\$45/PERSON

Decadent Dessert Bites

Upgrade any of your dessert options or serve as a break.

EARL GREY CHOCOLATE TARTLET

valrhona ganache

SICILIAN TORRONE

pistachio nougat

FIG & SABA GOAT CHEESECAKE

graham cracker crust, whipped cream

ASSORTED CHOCOLATE TRUFFLES

ASSORTED MACARONS

\$30/PERSON



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Wellness Shots

Select (2) options

GINGER IMMUNITY SHOT

intense & strong, boosts immune system & digestion

GOLDEN TURMERIC SUNRISE SHOT

improve brain function, anti inflammatory

GREEN GODDESS SHOT

all things green, energy and gut health

PH+ BEET SHOT

brings ph into balance for more acidic diets

METABOLISM BOOST SHOT

contains spice level and natural caffeine

\$15/PERSON

THE CHICAGO WINERY LEGEND

At Chicago Winery we embrace the inspiration of our local offerings. Chef Andrew is not only an amazing chef but he also is a father, avid sports fan, & a local food junkie. Inspired by a Sunday afternoon with his kids at Michoacana, Chef offers you a playful and fun experience through the eyes of his children. After a long meeting session your team will be recharged with the fun and playful spirit of this local snack shop menu.

Bring some energy back to the meeting and have a little fun too.

WEST SIDE OF CHICAGO SNACK SHOP

Tamales, Walking Tacos, Elotes,
Loaded Pork Rinds, Papas Locas

\$28/PERSON



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A La Carte Add-ons

A La Carte Beverages

Saratoga 12oz. Still Bottled Water: \$8/bottle

Saratoga 12oz. Sparkling Bottled Water: \$8/bottle

FB Fresh Squeezed Lemonade (with a hint of vanilla): \$80/gallon

Arnold Palmer (Tea/FB Lemonade): \$80/gallon

Iced Tea: \$80/gallon

Fresh Brewed Coffee: \$80/gallon

Boxed Lunch

Available for on-the-go attendees. Choose (1) selection. Served with Bottled Water, Whole Fruit, Pumace Cookie and Bag of Chips.

GRILLED SEASONAL VEGETABLE ORZO

charred scallion, thyme, grilled lemon vinaigrette

GRILLED CHICKEN CAESAR SALAD

baby gem, parmesan, agradolce tomatoes, anchovy vinaigrette, house made croutons, picked herbs

TURKEY BREAST & AVOCADO

green goddess, roasted red peppers, arugula, toasted multigrain

\$55/PERSON

Desserts

STICKY TOFFEE PUDDING | \$23/PERSON

date cake, toffee sauce,
candied pecans, chantilly cream

NANA'S DESSERT PANTRY | \$20/PERSON

homemade chocolate chip cookies,
Meyer lemon bars, pumpkin cheesecakes

TRIPLE CHOCOLATE PARFAIT | \$15/PERSON

chocolate mousse, chocolate cake,
chocolate sauce

Special Dietary Desserts

Choice of (1) selection.

These dessert bars are gluten free, vegan,
raw with no preservatives or colors.
Selection must be made 2 weeks in advance.
Flavors are subject to change seasonally.

Raspberry Blueberry

Caramel Chocolate

Lime Mango

Chocolate Coconut

Raspberry Passionfruit

Tiramisu

\$23/PERSON