

EST. **B** 1927

BUILDERS

— BLDG —

EVENT VENUE



WELCOME



A VENUE UNLIKE

Anything Else

STUNNING CHARACTER FOR YOUR STYLISH EVENT

Our main ballroom provides a blank, open layout, ideal for versatile floor plans, while the atrium level provides the perfect additional space for cocktailing or extending the dinner floor plan. Whether it's an intimate dinner for 100 or a glamorous cocktail reception for 600, our timeless venue within one of Chicago's most prestigious landmarks promises to leave a lasting impression on your guests.

If you can dream it, we can build it.

WHAT TO EXPECT



FOOD & BEVERAGE CATERER

Prime & Provisions is our exclusive caterer. However, our culinary team loves to get creative and is happy to work with you to create a custom menu tailored to your liking and budget.

FOOD AND BEVERAGE MINIMUM VENUE FEE

Builders BLDG sets a food and beverage minimum and venue fee based on factors such as season, event style + setup, and the space utilized. Any unmet minimum spend will be billed as an “event contract minimum” at the conclusion of the event.

TAXES & FEES

Pricing is not inclusive of 11.75% sales tax, 18% service charge, and a 5% production fee.

DEPOSIT/PAYMENT REQUIREMENTS & GUARANTEES

To secure your event with Builders, a signed contract and a non-refundable deposit (25% of the minimum spend plus venue fee) are required upon booking. A final attendance guarantee is due by 12:00 pm, seven business days before the event, with no reductions after this deadline. The remaining balance is settled five days prior to the event.

PREFERRED PARTNERS

We’ve curated a select list of top vendors in the city. We trust them and know they will provide our couples with the best experience possible, while also providing a wide variety of styles and pricing! While you’re free to choose who you’d like to work with, please inform your Venue Manager of a non-listed partner at least 60 days in advance for pre-approval. **All vendors must have a COI.*





ALL THE DETAILS

4-hours of live event time, plus here is a list of the amazing amenities that are included in your venue rental

4 STORY CEILING
WITH SKYLIGHT

FLATWARE/GLASSWARE/
SERVINGWARE

DINNER TABLES

LED UPLIGHTING

COCKTAIL STYLE HIGH TOPS

8 PANEL IVORY PIPE & DRAPE

GOLD CHIAVARI CHAIRS

VOTIVE CANDLES

FLOOR-LENGTH LINEN &

ON-SITE SECURITY
PERSONNEL

DINNER NAPKINS
with choice of color

ON-SITE VENUE MANAGER

VENUE RENTAL

\$3,000 - \$5,000

DEPENDING ON GUEST COUNT, EVENT STYLE,
DATE, AND DEMAND

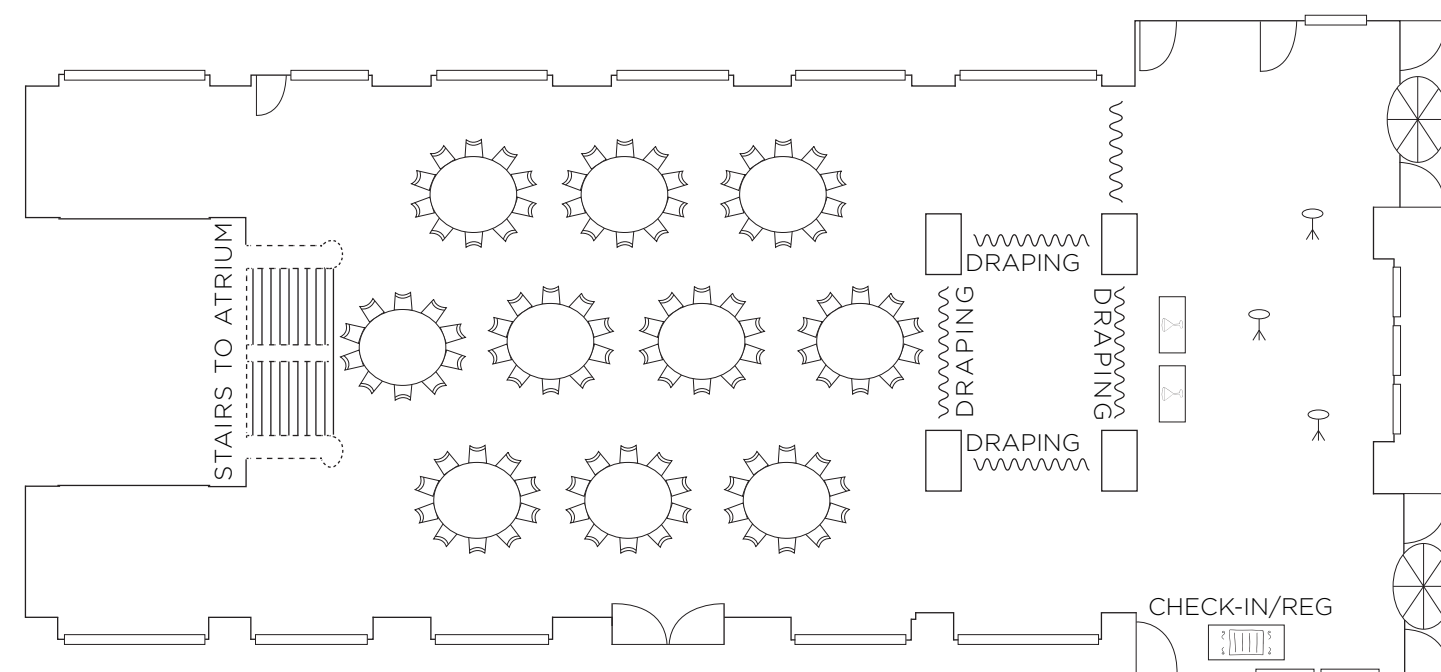
**Venue fees are subject to change*

Ask your venue manager about upgrading your linens, adding lounge furniture, or customizing your draping color or design.

THE EVENT SPACES



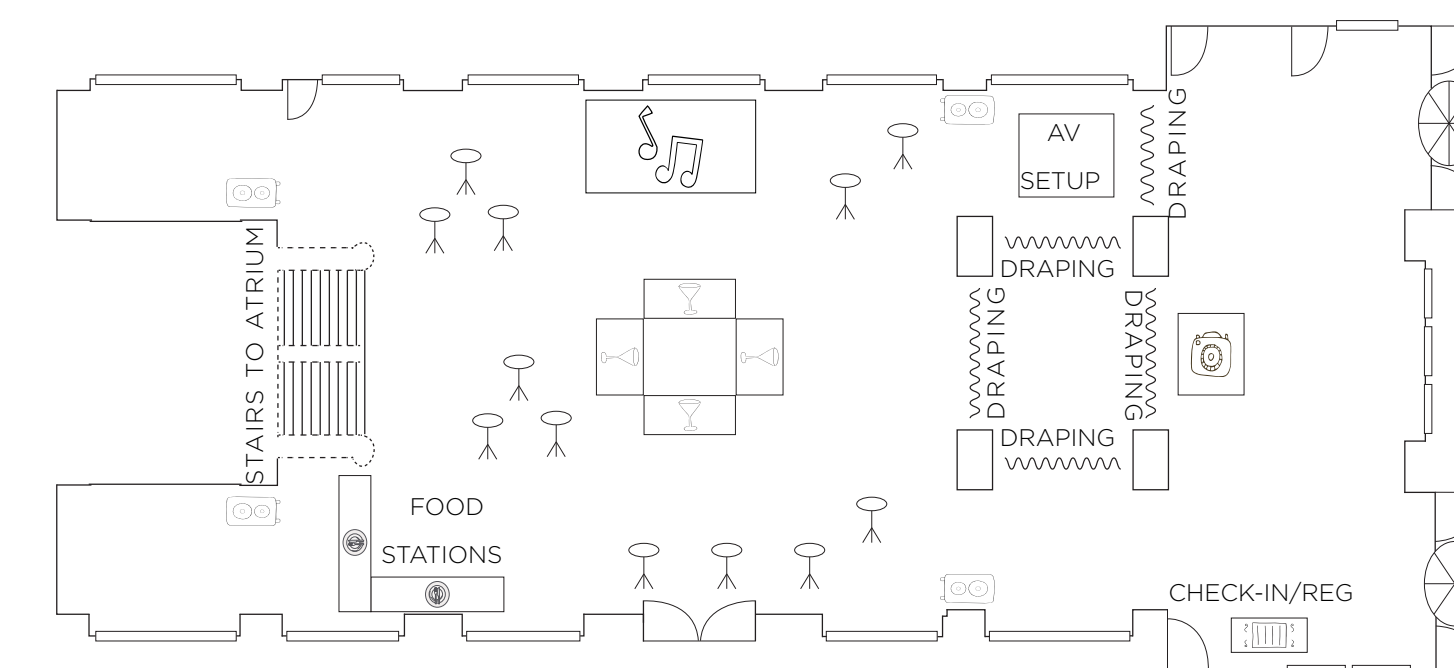
SEATED DINNER: 100 GUESTS



MAIN BALLROOM
SEATED EVENT: 100 GUESTS
COCKTAIL RECEPTION: 150 GUESTS



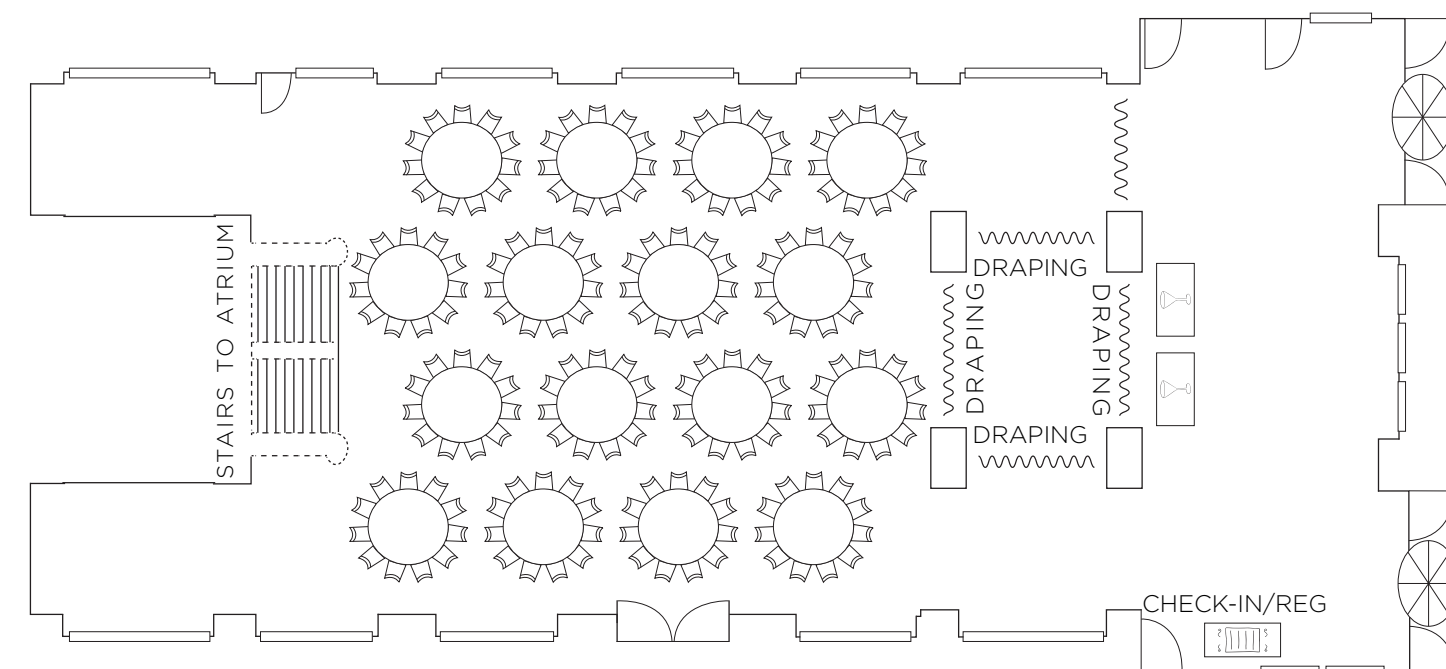
COCKTAIL RECEPTION: 150 GUESTS



THE EVENT SPACES

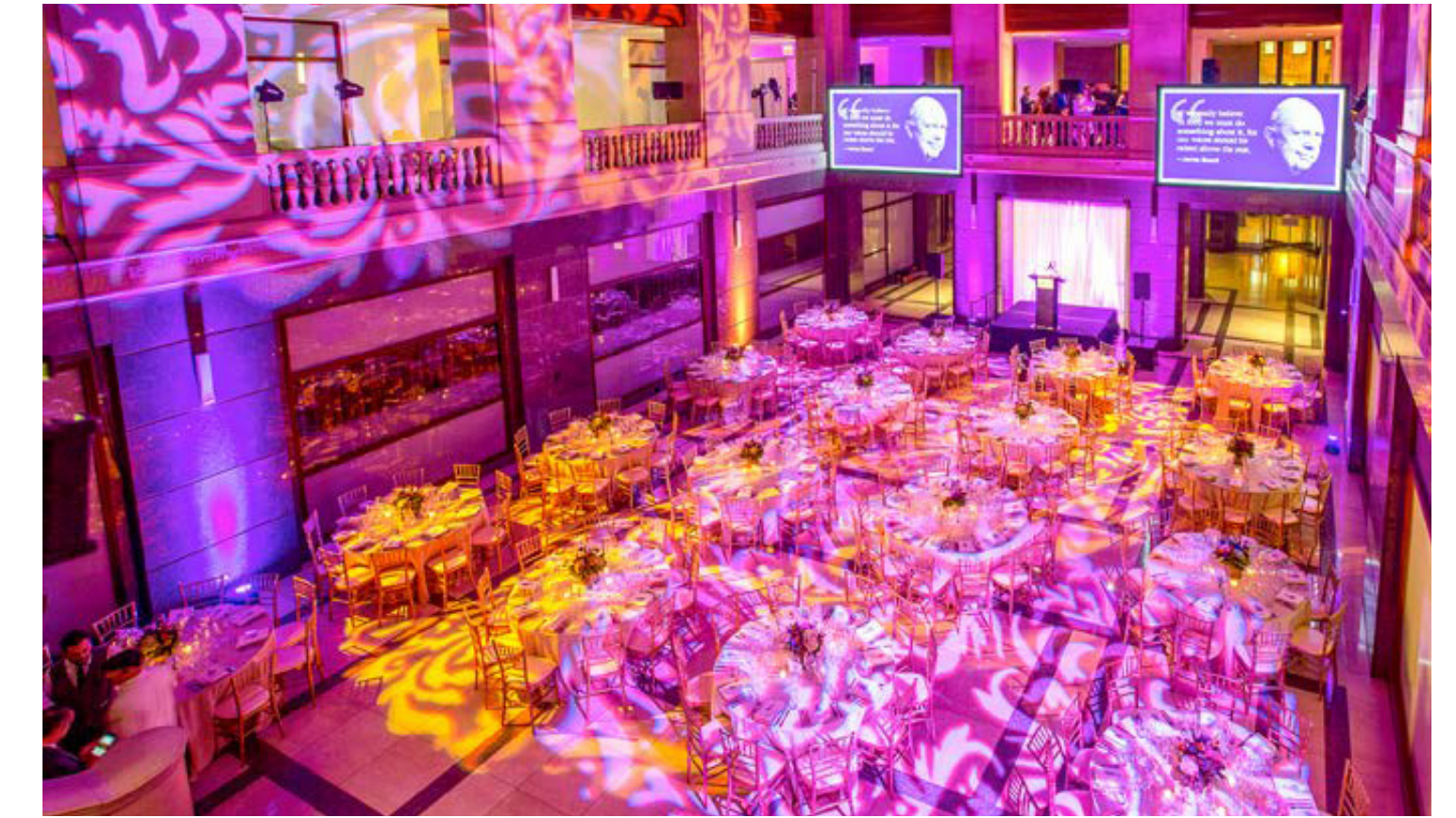
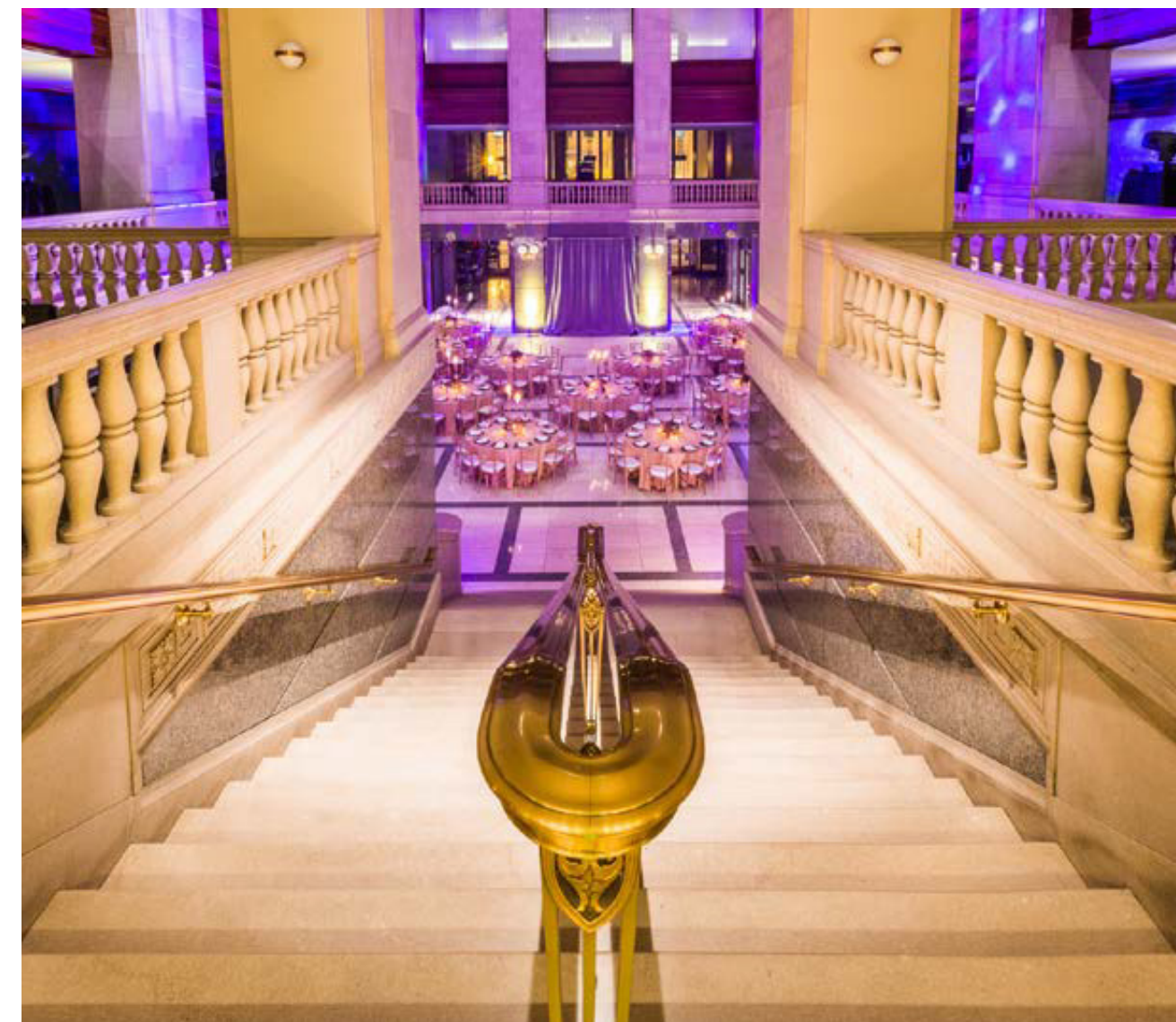


MAIN BALLROOM: SEATED EVENT

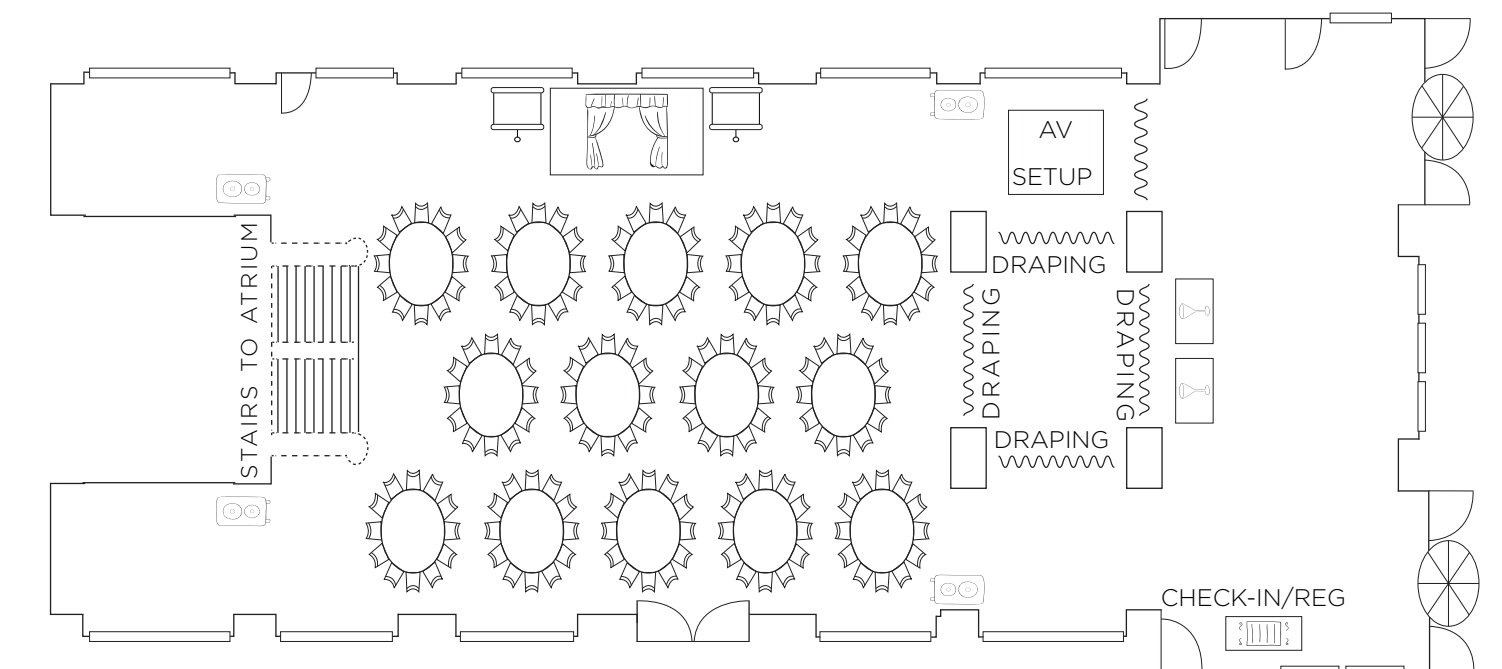


MAIN BALLROOM + ATRIUM

SEATED EVENT: 100-175 GUESTS
COCKTAIL RECEPTION: 300 GUESTS



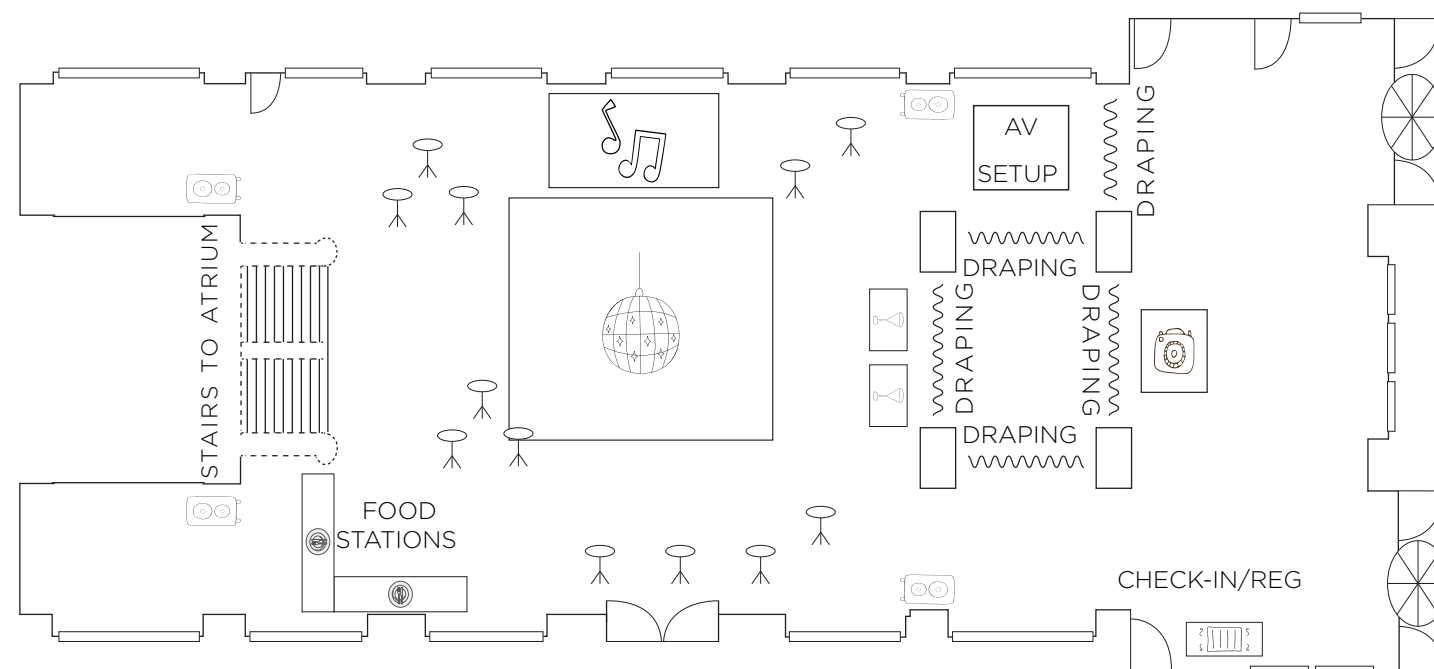
MAIN BALLROOM: SEATED DINNER W. STAGE



THE EVENT SPACES



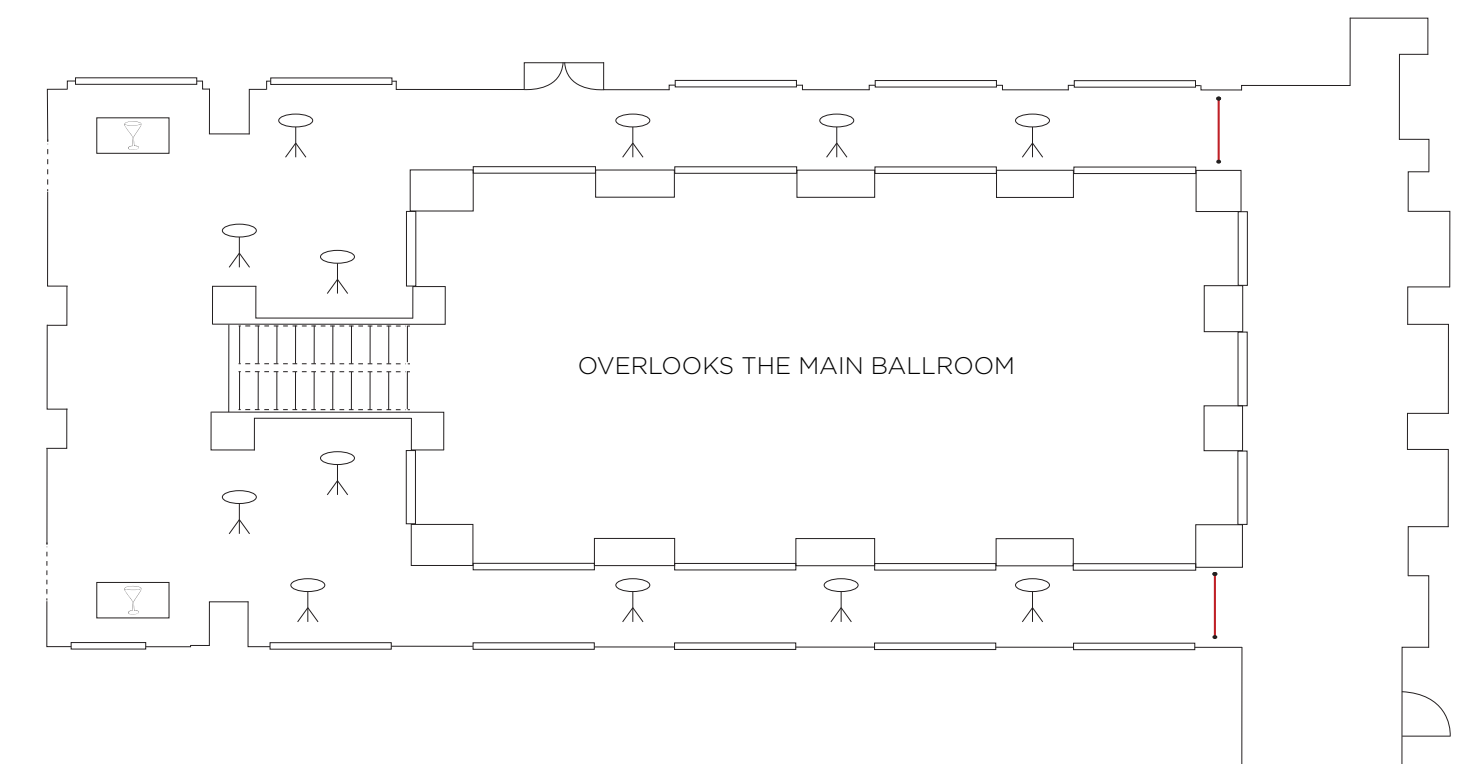
MAIN BALLROOM: COCKTAIL RECEPTION



MAIN BALLROOM + ATRIUM
SEATED EVENT: 100-175 GUESTS
COCKTAIL RECEPTION: 300 GUESTS



ATRIUM: COCKTAIL RECEPTION



THE EVENT SPACES



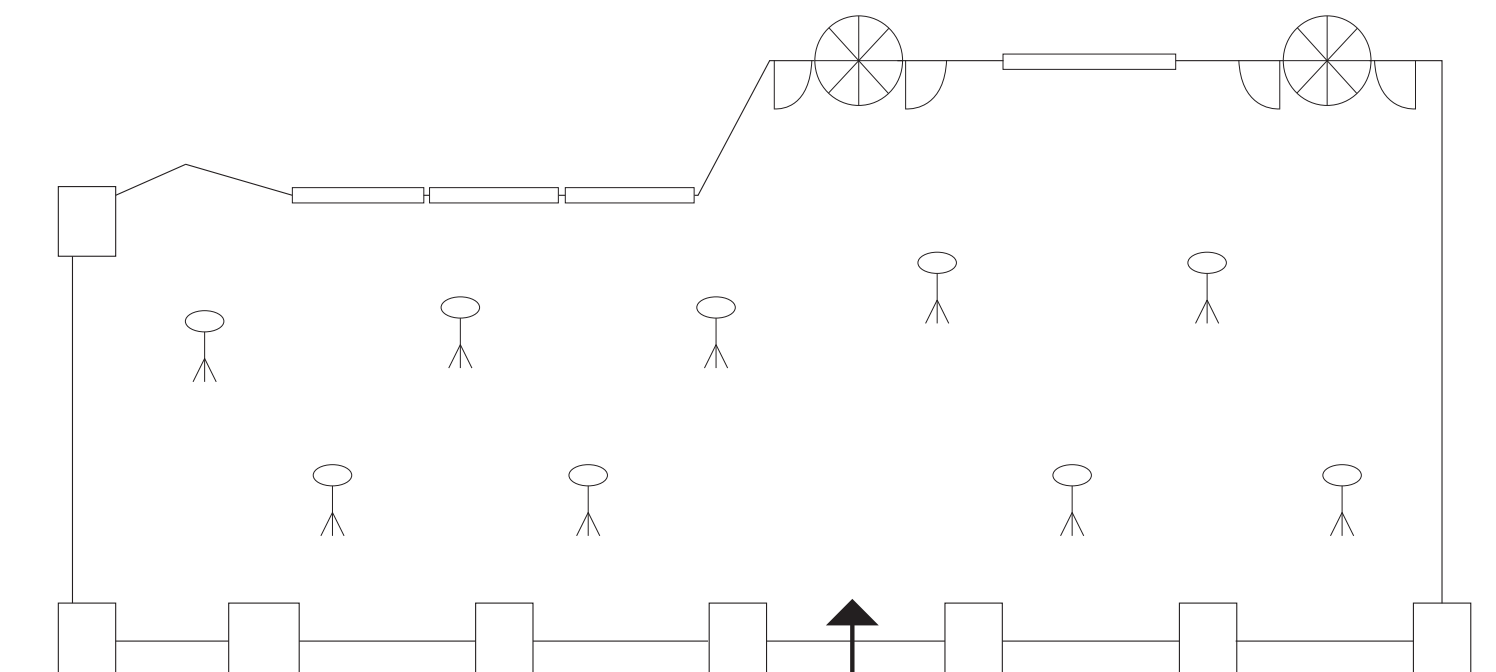
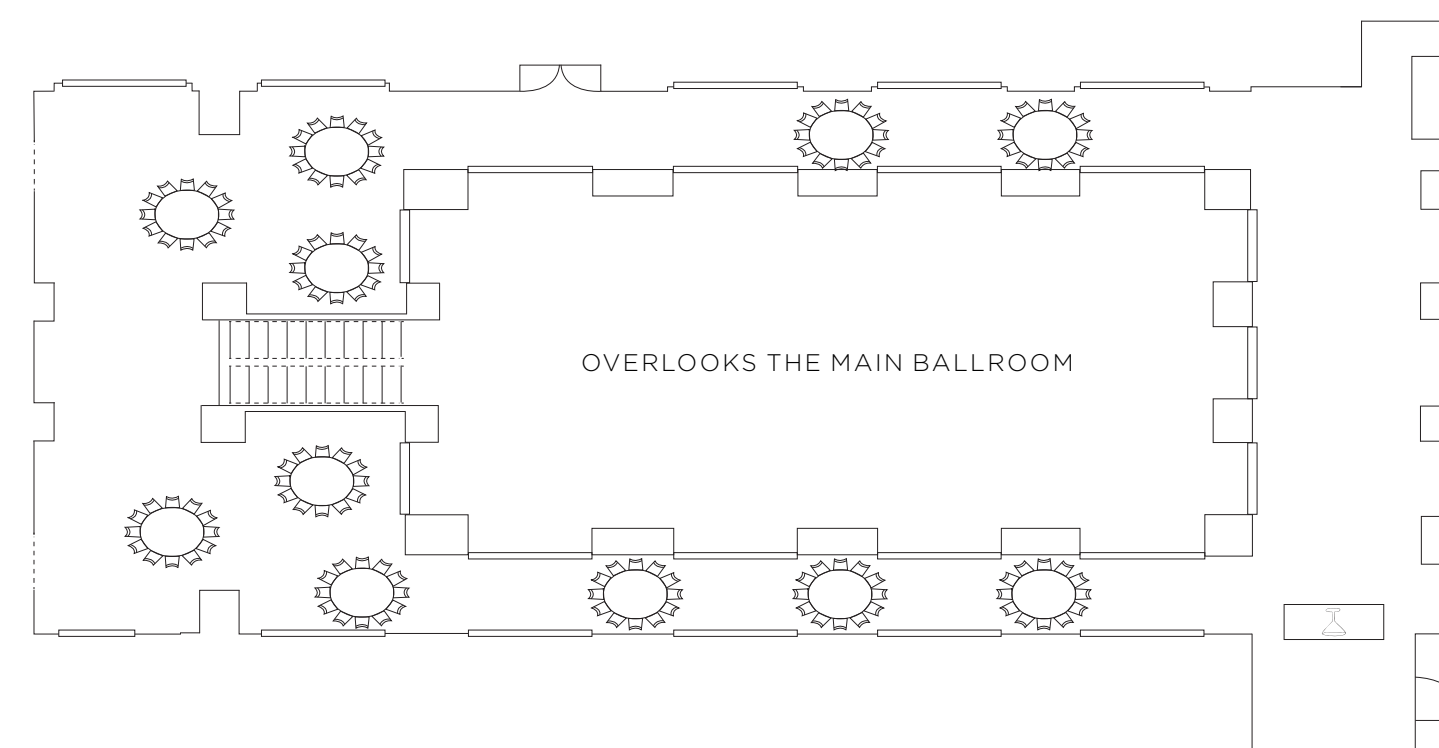
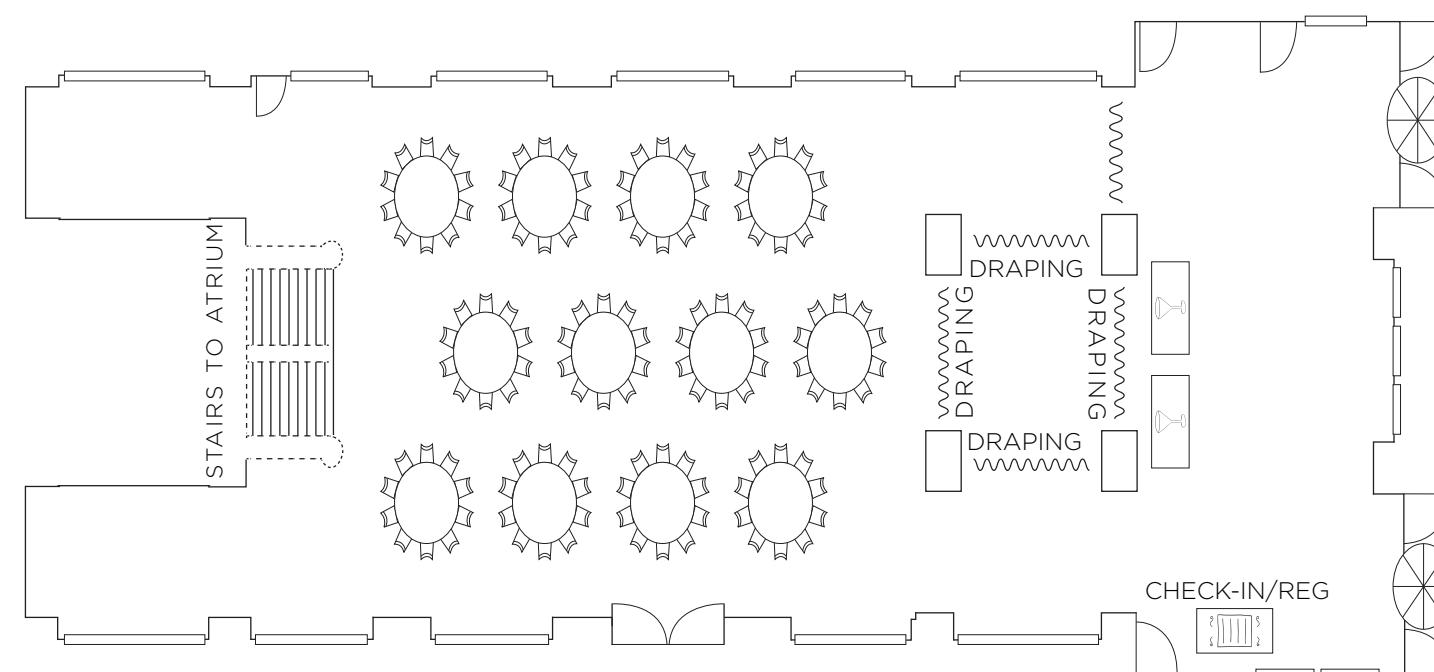
MAIN BALLROOM: SPLIT DINNER

MAIN BALLROOM + ATRIUM + OUTDOOR TERRACE

SEATED EVENT: 250 GUESTS
COCKTAIL RECEPTION: 600 GUESTS



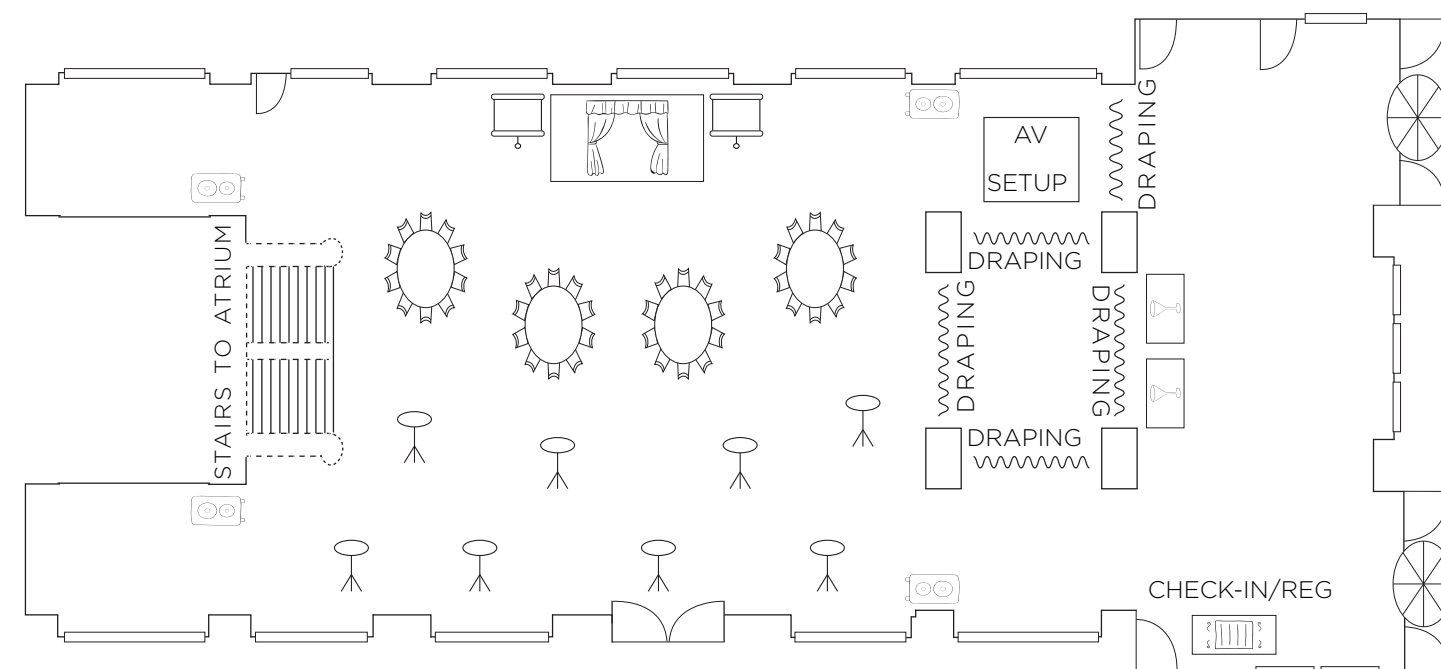
OUTDOOR TERRACE: COCKTAIL RECEPTION



THE EVENT SPACES



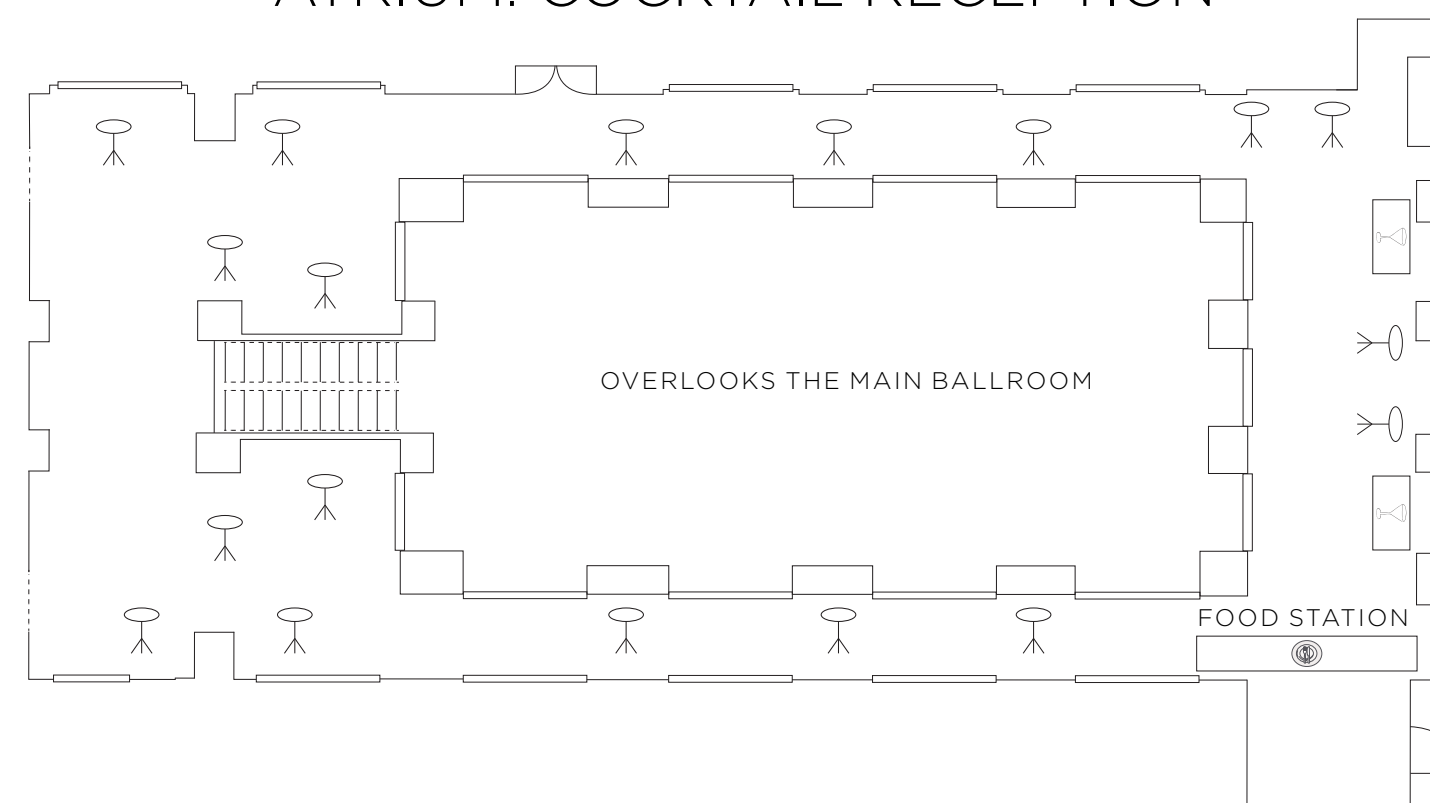
MAIN BALLROOM: AWARD CEREMONY



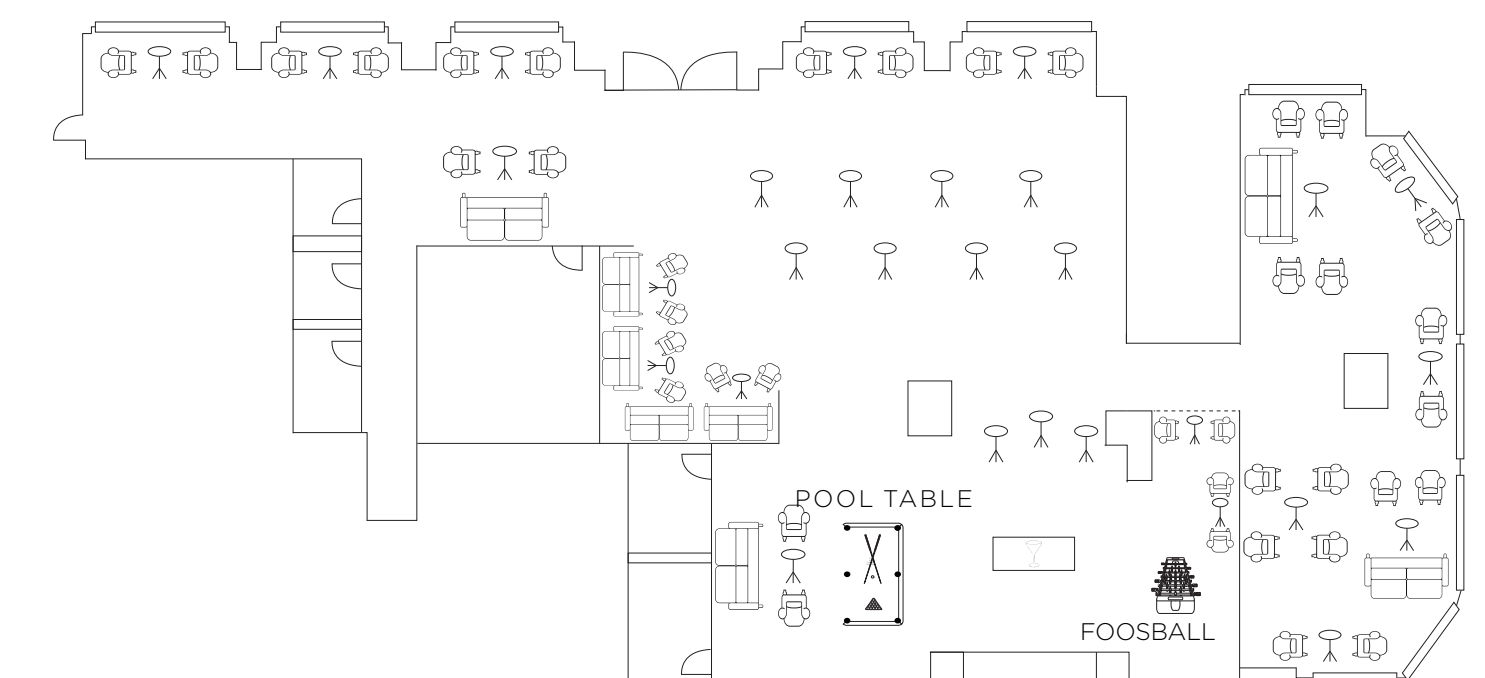
MAIN BALLROOM + ATRIUM +
LOUNGE
SEATED EVENT: 250 GUESTS COCKTAIL
RECEPTION: 600 GUESTS



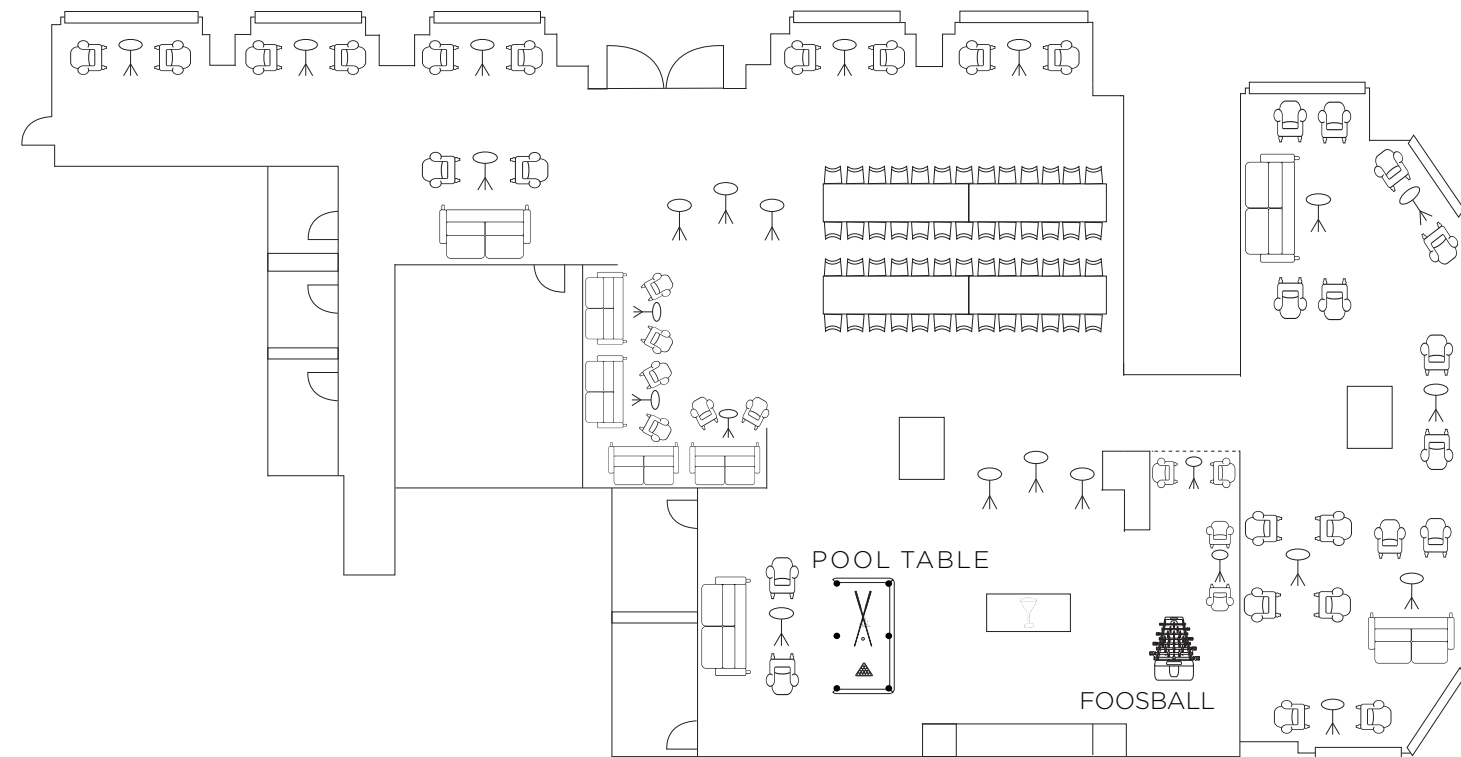
ATRIUM: COCKTAIL RECEPTION



LOUNGE: COCKTAIL RECEPTION



THE EVENT SPACES

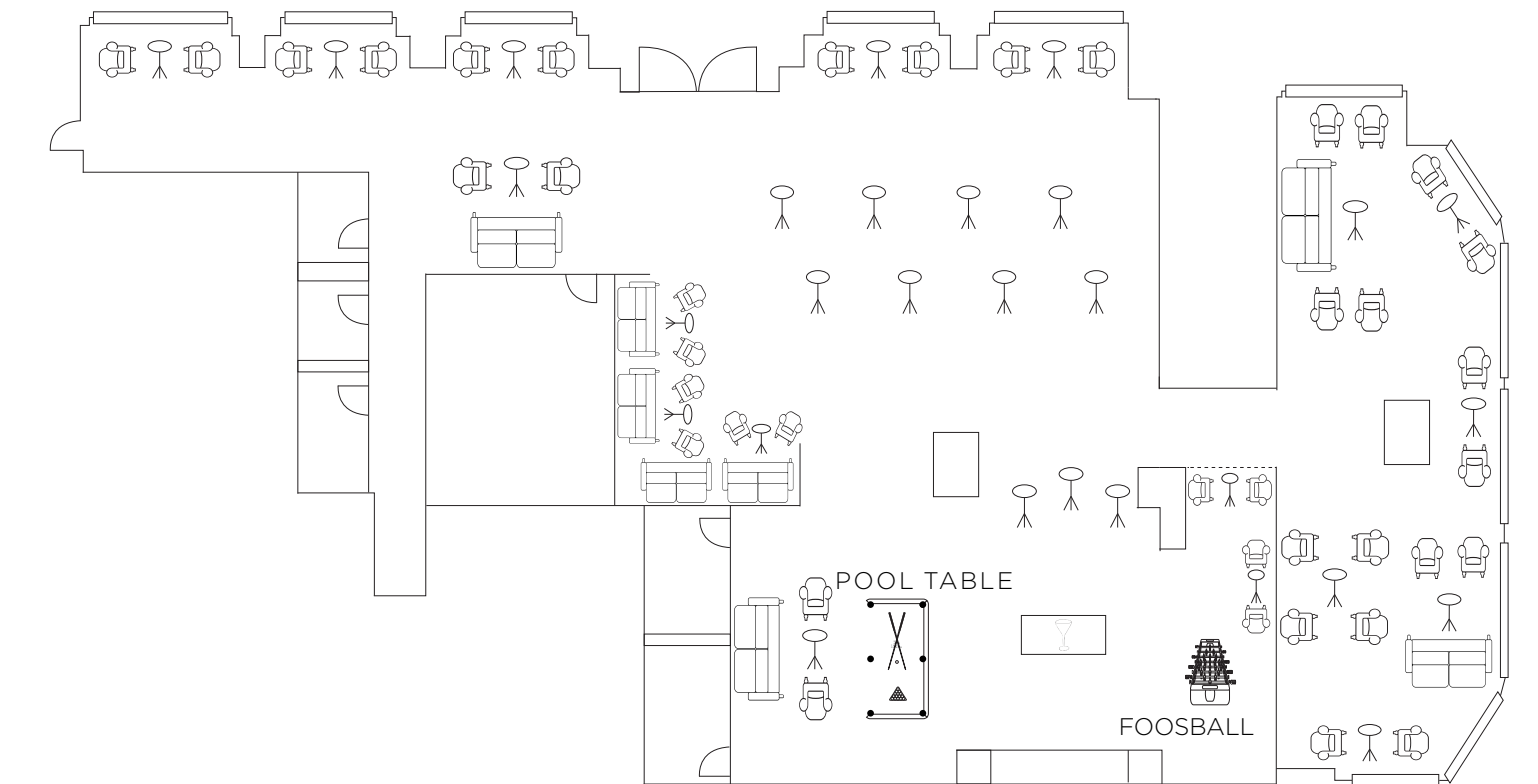


THE LOUNGE

SEATED EVENT: 50 GUESTS COCKTAIL

RECEPTION: 180 GUESTS

Features plush lounge seating, a full service bar, billiards, a foosball table, and individual restrooms



COCKTAIL RECEPTION

RECEPTION STYLE PETITE BITES • PRICED PER GUEST

COLD SELECTIONS

CAPRESE SKEWERS..... 5
cherry tomato, basil, mozzarella,
white balsamic drizzle VEG, GF

DEVEILED EGGS 5
mustard aioli, cayenne, chive VEG, GF
add thick-cut bacon \$1 • add truffle oil \$2

ROASTED PIQUILLO PEPPER
BRUSCHETTA 5
shallots, parsley, garlic, balsamic, crostini VEG

STEAK TARTARE 7
USDA prime tenderloin, olive oil, dijon, capers,
quail egg RAW

LOBSTER ROLLS 7
prime slaw, louie sauce, brioche bun

SHRIMP COCKTAIL 7
atomic cocktail sauce GF

TUNA TARTARE 7
crème fraîche, tarragon, lime, chives, olive oil
RAW

CHILLED KING CRAB BITES11
stone crab sauce GF

HOT SELECTIONS

GOAT CHEESE TARTS5
savory tart shell, vidalia onions, goat cheese
VEG

ORECCHIETTE
ALLA VODKA CUPS..... 5
parmesan, basil, tomato breadcrumbs VEG

PARMESAN TRUFFLE FRIES..... 5
sauces: ketchup, spicy bbq, garlic aioli VEG, GF

BLACK TRUFFLE & POTATO
CROQUETTE.....11
périgord black truffle

FRIED CHICKEN BITES 6
all-natural, chili maple syrup

FRIED CHICKEN SLIDERS 7
garlic aioli, pickles, house slaw

THICK-CUT BACON 6
chili maple syrup, dark chocolate, sea salt

DRY AGED CHEESEBURGERS ... 7
sharp American cheddar, tomato, pickle, lettuce,
dijonnaise

MINI MEATBALLS..... 7
house pomodoro, parmesan, basil

PRIME RIB SLIDERS 7
atomic horseradish cream

LUMP BLUE CRAB CAKES 7
lemon, dijon, panko, mayo, tarragon

KALUGA CAVIAR POTATO SKIN ...11
bacon, crème fraîche, aged cheddar

VEG: VEGETARIAN GF: GLUTEN-FREE V: VEGAN

COCKTAIL RECEPTION

START OR END ON A SWEET NOTE • PRICED PER GUEST

DISPLAYED

priced per guest

CHILLED SEAFOOD 45

POACHED SHRIMP atomic cocktail sauce GF

RAW OYSTERS mignonette GF

KING CRAB LEGS lemon mustard aioli GF

ARTISANAL CHEESE & CHARCUTERIE BOARD.....22

chef's selection of meats & cheeses VEG, GF

MARKET CRUDITÉ12

assorted raw market vegetables served with ranch, hummus & pita chips

VEG, V, GF

BURRATA BAR15

seasonal accoutrements VEG



VEG: VEGETARIAN GF: GLUTEN-FREE V: VEGAN

SWEETS STATION

displayed • priced per piece

PEANUT BUTTER CHOCOLATE TARTS5

peanut butter mousse, milk chocolate whipped cream, candied peanuts

CHOCOLATE MOUSSE TARTS5

whipped chocolate mousse, chocolate pearls

CARAMEL CAKE BITES5

chocolate caramel marble cake, chocolate butter cream

CHEF'S SEASONAL TARTS5

BOMBOLONIS.....6

on the side sauces: raspberry • chocolate hazelnut • salted caramel

MINI CANNOLIS.....6

pre-select two: pistachio • candied orange • hazelnut • chocolate

FOOD STATIONS

RECEPTION STYLE • PRICED PER GUEST

SALAD SELECTIONS

CLASSIC CAESAR12
little gem, garlic parmesan breadcrumbs, shaved parmesan

WEDGE14
chopped baby iceberg, charred red endive, thick-cut bacon,
hook’s gorgonzola, cucumbers, purple onion, tomatoes GF

SEASONAL GREEN SALAD10
romaine, arugula, red cabbage, carrots, cucumbers, tomatoes,
red onion, Italian vinaigrette VEG, V, GF

ENTRÉE SELECTIONS

WILD SALMON 26
mille isle beurre blanc GF

LEMON CHICKEN22
white wine garlic sauce GF

ORECCHIE TTE ALLA VODKA..... 20
parmesan, basil, tomato breadcrumbs VEG

CARVING STATIONS

\$150 chef carver fee per station

BEEF TENDERLOIN33
horseradish cream GF

PRIME RIB37
slow roasted, wet aged GF

ESCORT SELECTIONS 10 EACH

PROPERLY WHIPPED POTATOES
horseradish parmesan crust VEG

ROASTED BRUSSELS SPROUTS
house bacon, elephant garlic

SAUTÉED BROCCOLI
lemon, garlic, white wine VEG, V, GF

LIGHTLY CREAMED SPINACH
VEG, GF

GRILLED ASPARAGUS
lemon, sea salt VEG, V, GF

ROASTED WILD MUSHROOMS
assorted seasonal mushrooms, apple saba VEG, V, GF

VEG: VEGETARIAN GF: GLUTEN-FREE V: VEGAN

PLATED DINNER

PRE-SELECT: *3 passed petites, 1 salad, 3 entrées, 2 escorts* • BREAD + BUTTER SERVICE • \$110 PP

SALAD SELECTIONS

CLASSIC CAESAR

little gem, garlic parmesan breadcrumbs, shaved parmesan

WEDGE

chopped baby iceberg, charred red endive, thick-cut bacon, hook’s gorgonzola, cucumbers, purple onion, tomatoes GF

SEASONAL GREEN SALAD

romaine, arugula, red cabbage, carrots, cucumbers, tomatoes, red onion, Italian vinaigrette VEG, V, GF

DESSERT

served family-style

ASSORTMENT OF MINI DESSERT BITES

peanut butter chocolate tarts • chocolate mousse tarts
caramel cake bites • chef’s seasonal tarts

ENTRÉE SELECTIONS

PETITE FILET

roasted garlic GF

LEMON CHICKEN

boneless chicken breast, white wine garlic sauce GF

WILD SALMON

arugula, lemon wedge GF

SEASONAL WHITEFISH

chef’s selection GF

CACIO E PEPE

pecorino, black pepper, belper knolle cheese VEG

CAULIFLOWER “STEAK”

roasted garlic VEG, V, GF
(SILENT OPTION, NOT PRINTED ON MENUS)

ESCORT SELECTIONS (COMPOSED WITH ENTREE)

PROPERLY WHIPPED POTATOES

horseradish parmesan crust VEG

ROASTED BRUSSELS SPROUTS

house bacon, elephant garlic GF

SAUTÉED BROCCOLI

lemon, garlic, white wine VEG, V, GF

DEC ADENT MAC & CHEESE

cheddar, fontina, gruyère, chives VEG

SAUTÉED OR LIGHTLY CREAMED SPINACH

VEG, GF

GRILLED ASPARAGUS

lemon, sea salt VEG, V, GF

ROASTED WILD MUSHROOMS

assorted seasonal mushrooms, apple saba VEG, V, GF

VEG: VEGETARIAN GF: GLUTEN-FREE V: VEGAN

BEVERAGE SERVICE

DRINK PACKAGE OR CONSUMPTION

SIGNATURE PACKAGE 3 HOURS \$65 • 4 HOURS \$75

- WELCOME BUBBLES
 - SIGNATURE SPIRITS
 - PRIME & PROVISIONS SOMMELIER'S SELECTION OF RED & WHITE WINE
 - IMPORTED & DOMESTIC BEER
 - NON-ALCOHOLIC BEVERAGES
 - COFFEE & TEA STATION
- + \$15 per additional hour per guest • not included: martinis, neat pours, on the rocks, shots

PREMIUM PACKAGE 3 HOURS \$75 • 4 HOURS \$85

- WELCOME BUBBLES
 - PREMIUM SPIRITS (INCLUDES: MARTINIS, NEAT POURS, ON THE ROCKS)
 - TWO SPECIALTY COCKTAILS (WHISKY + VODKA)
 - PRIME & PROVISIONS SOMMELIER'S SELECTION OF RED & WHITE WINE
 - IMPORTED & DOMESTIC BEER
 - NON-ALCOHOLIC BEVERAGES
 - COFFEE & TEA STATION
- + \$20 per additional hour per guest • not included: shots

CONSUMPTION TAB

à la carte beverages paid for by the event host (pricing will vary)

- WELCOME BUBBLES
- SIGNATURE OR PREMIUM SPIRITS
- TWO SPECIALTY COCKTAILS (WHISKY + VODKA)
- PRIME & PROVISIONS SOMMELIER'S SELECTION OF RED & WHITE WINE
- IMPORTED & DOMESTIC BEER
- NON-ALCOHOLIC BEVERAGES
- COFFEE & TEA STATION
- **this is not a package**, all beverages are charged on consumption

WELCOME COCKTAILS

\$16 per cocktail • charged on consumption

FRENCH MARTINI

vodka or tequila, kahlúa, espresso

THE AVIATOR

gin, luxardo maraschino liqueur, giffard crème de violette liqueur

PROVISIONAL MULE

vodka, cranberry purée, lime, blood orange liqueur, orange bitters, ginger beer

EVENT ENHANCEMENTS

IMPRESS YOUR GUESTS BY ADDING ON ANY OF THESE DELIGHTS



WHISKY & CIGAR BAR

After dinner, enjoy a hand-rolled cigar and savor a glass of exquisite whisky for an added level of sophistication. 3-4 types of bourbons and or whiskys featuring 3 types of cocktails (old fashioned, whisky ginger, elder fashioned).

beverages are charged on consumption • \$200 dedicated bartender

MARTINI LUGE \$750+

Elevate your event with an ice sculpture that chills drinks with flair and adds a memorable touch to every pour.

beverages are charged on consumption • \$200 dedicated bartender

BUBBLY CART \$500

Our bubbly cart is not just a cart; it's an experience. Welcome your guests and set the tone for one unforgettable evening. *glasses of bubbles are charged on consumption • \$200 dedicated bartender*

CELEBRATORY CHAMPAGNE \$15 PP

Pre-set the table for you and your guests to raise a toast. *NV Champagne, Billecart-Salmon Billecart-Salmon, Inspiration 1818, France*



READY TO BUILD YOUR EVENT?

CONTACT

EVENTS@BUILDERSBUILDING.COM • 312.726.7777

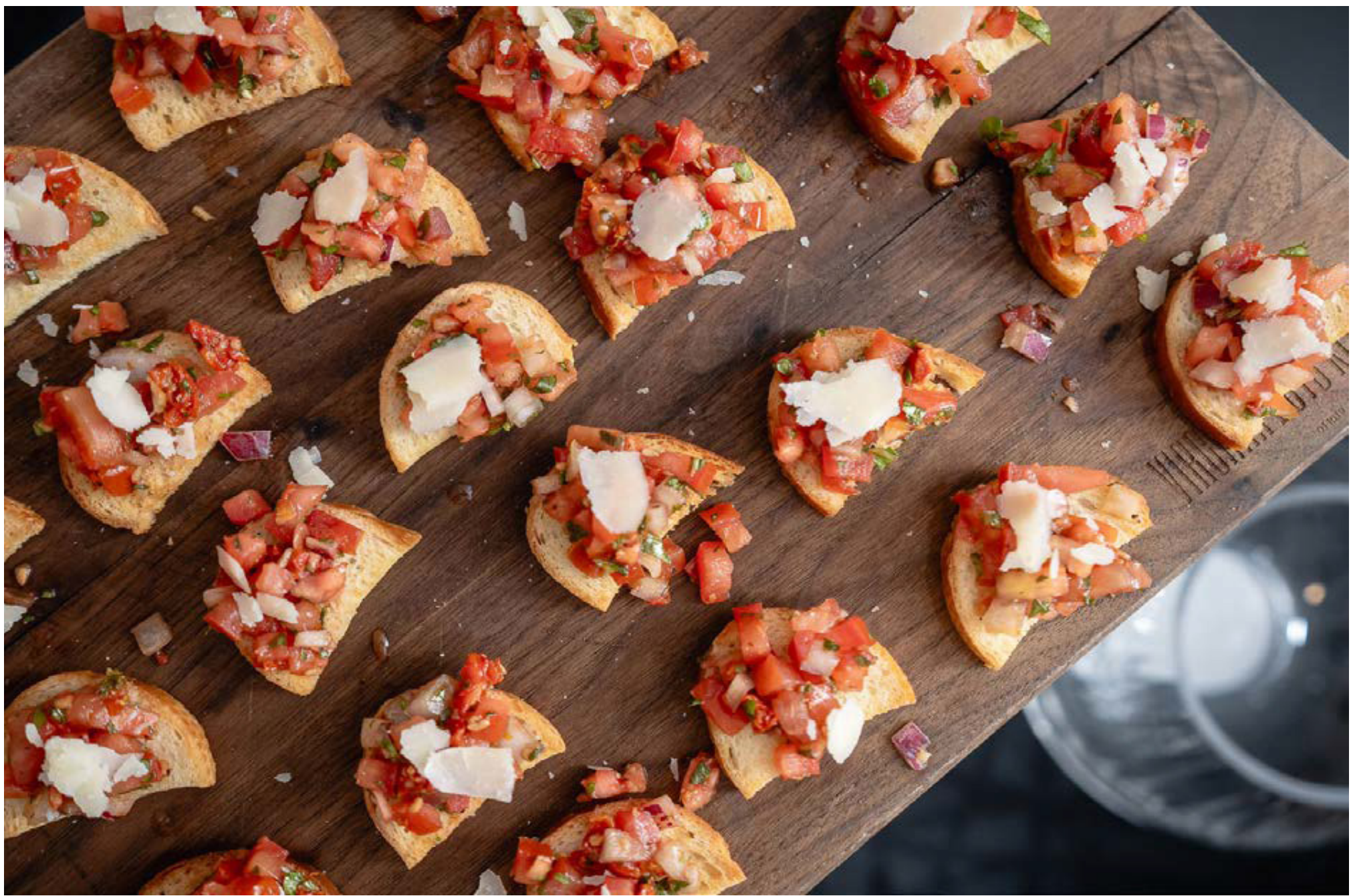
BUILDERSBLDG.COM

Connected to Prime & Provisions

**222 N LASALLE STREET
CHICAGO, IL 60606**

A special thank you to the following photographers:

Amanda Megan Miller Photography • Alex Segall • Lilly Photography
Michael Anthony Photography • Kerri Carlquist Photography
Stoffer Photography • Rebecca Peplinski • Coss Creative
Hanna Walkowaik • Jill Tiongco Photography
George Street Photo & Video • Gerber+Scarpelli Weddings
Esenam Photography

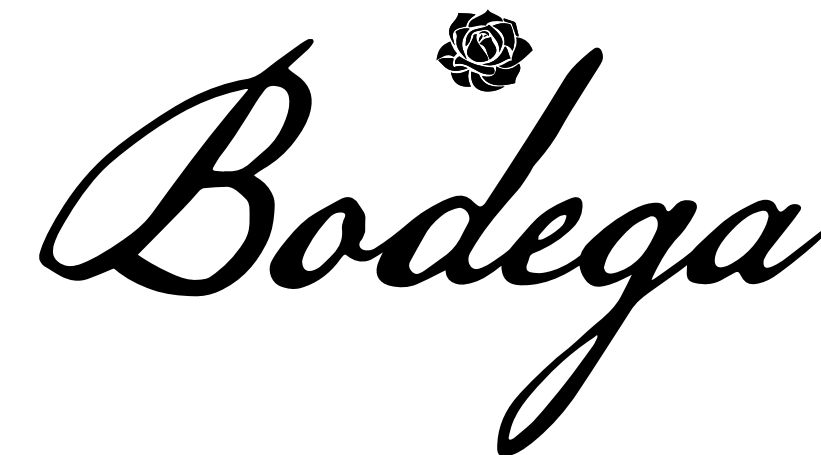




EXPLORE OUR BRANDS



BAR LA RUE



BOMBOBAR

