



PARTIES & EVENTS

OUR CONCEPT

NIKKEI COCKTAIL LOUNGE

Situated on the corner of Michigan Avenue and Illinois Street inside The InterContinental Chicago Magnificent Mile Hotel, lies Casa Chi by Chef Richard Sandoval.

Casa Chi is a cocktail forward Nikkei concept by Chef Richard Sandoval. Nikkei offers a unique, historical blend of flavors combining traditional Japanese tastes with the vibrant palette of Peruvian cuisine. At Casa Chi, the essence of "Earth House" is embodied in every dish, where smoke, fire, and Earth converge as central elements. Smokey Mezcal-forward cocktails and interactive hot stone cooking create a distinct dining experience meant to be shared and savored.



OUR CHEF

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 60 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.



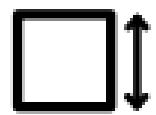
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OUR LOUNGE

With 2031 sq ft. of event space Casa Chi design is a testament to its philosophy. The ambiance echoes the fusion of cultures with a blend of modern sleekness and rustic warmth, mirroring the delicate dance between the contemporary and the traditional. You will find a full seated bar, booth and table seating accompanied by a full outdoor patio on the corner of Michigan Avenue and Illinois Street.



SQUARE FEET: 2031 sq.ft



RECEPTION CAPACITY: 100

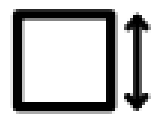


SEATED CAPACITY: 100



MAIN LOUNGE

With 1,471 square feet of event space, Casa Chi embodies a unique design ethos. Its ambiance is a harmonious fusion of cultures, blending modern sleekness with rustic warmth, and beautifully balancing contemporary elements with traditional charm. The venue features a full seated bar, booth and table seating.



SQUARE FEET: 1471 sq.ft



RECEPTION CAPACITY: 80

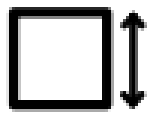


SEATED CAPACITY: 60



MICHIGAN AVE PATIO

With 560 sq ft. of event space outside patio has booth and table seating just outside of our main lounge on the corner of Michigan Avenue and Illinois Street. Vibrant colors and impeccable location provide a great backdrop to any event.



SQUARE FEET: 560 sq.ft.



RECEPTION CAPACITY: 40



SEATED CAPACITY: 40

OUR MENU

Casa Chi by Chef Richard Sandoval offers a unique, historical blend of flavors combining traditional Japanese tastes with the vibrant palette of Peruvian cuisine. At Casa Chi, the essence of “Earth House” is embodied in every dish, where smoke, fire and Earth converge as central elements. Smokey mezcal-forward cocktails and interactive hot stone cooking create a distinct dining experience meant to be shared and savored.

Our dedicated event team will bring your vision to life. For your next gathering, choose from one of our signature dining experiences or let us help you customize your own.



INDIVIDUAL PASSED OR STATIONED ITEMS

ANGRY TUNA (G) spicy tuna, avocado, cucumber, yuzu kosho mayo \$5 per piece – order in multiples of 6

CALIFORNIA (S) salmon, avocado, cucumber \$5 per piece – order in multiples of 6

ACEVICHADO ROLL* (G,S) scallop tiradito, leche de tigre, togarashi aioli, cooked shrimp, kabayaki - \$5 per piece – order in multiples of 6

ABURI SALMON (D,G) cream cheese, chipotle mayo, tobiko, chalaquita, gold leaf Oyster - \$5 per piece – order in multiples of 6

MUSHROOM (D,G,V) miso anticuchera, avocado, creamy huancaína, toreado chili soy - \$4 per piece, order in multiples of 6

LOBSTER WONTON TACO(D,S) siracha mayo, sushi rice, mango chalaquita on a wonton cracker - \$9 per piece

NIKKEI AJI ROCOTO SPICED CHICKEN SKEWERS WITH AJI VERDE - \$8 per piece

EMPANADA De Pollo, Salsa Verde - \$9 per piece – minimum 3 dozen

EMPANADAS Short Rib, Sweet Potato and Black Bean , Aji Amarillo - \$9 per piece – minimum 3 dozen

MINI NIKKEL CAUSA - \$7.50 per piece

SWORDFISH DIP TOSTADA - \$7.50 per piece

GUACAMOLE TOSTADA (V) - \$6.00 per piece

CEVICHE DE HONGOS SPOON (V) - \$6.50 per piece

HAND ROLLS - per piece: Tuna \$9 , Salmon \$9, lobster \$13, smoked swordfish \$9, Pork Belly \$9

NIGIRI - per piece: Hamachi \$9, Salmon \$9 , Pork Belly \$9, Tuna \$9 , Beef \$9



STATIONED ITEMS

TACO STATION Served with fajitas veggies, guacamole, salsas

Choice of one - Chicken Yakitori \$16 per person, Skirt Steak \$18 per person , Shrimp \$18 per person

POKE STATION

Choice of one - Tuna, Salmon, Pork or Mushroom - \$24 per person.

TUNA PONZU GUACAMOLE (G)

serrano, chipotle aioli, salsa macha, ponzu, housemade chips - \$23 per order

GUACAMOLE (G)

Serrano, chipotle aioli, salsa macha, ponzu, housemade chips - \$18 per order

SMOKED SWORDFISH DIP (D)

mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips - \$18 per order

SWEETS

LEMON TRES LECHE CAKE

sponge cake soaked in a sweet milk, chantilly cream, Aquafaba spiced merengue, berries - \$88 per dozen

ASSORTED MOCHI ICE CREAM

Assortment of Mango, Chocolate, Lychee, Black Sesame, Purple Sweet Potato - \$6 per piece, minimum 3 dozen

CHURROS

cinnamon cream & chocolate sauce - \$6 per piece, minimum 3 dozen



Carving Station

ISHIYAKI HOT STONE ^{G,S}

20 people or more these will be served at carving station and require \$150 attendant

Each served with Nikkei Salad, Truffle Ginger Ponzu & Chipotle Koshu Ponzu

PRIME TENDERLOIN: \$12 oz

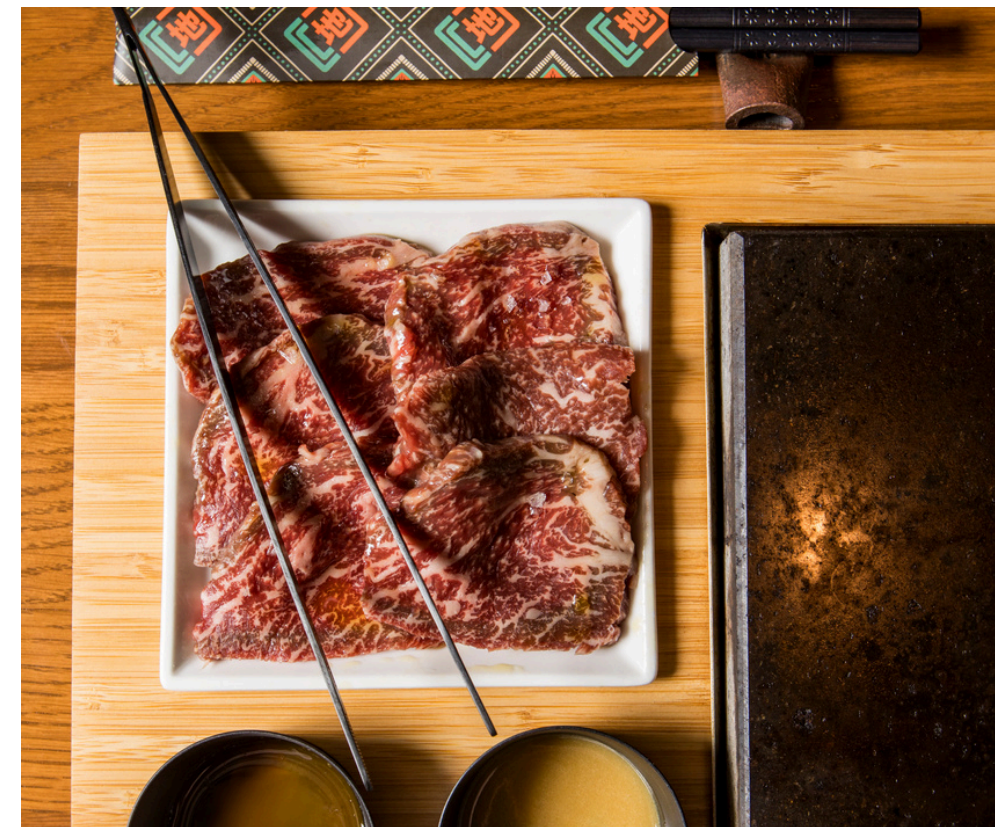
For groups 20+ item must be ordered in 4-pound increments

PRIME SKIRT STEAK \$18 oz

For groups 20+ item must be ordered in 6-pound increments

SHRIMP \$9 oz

For groups 20+ item must be ordered in 6-pound increments



FAMILY STYLE

20 people or less - \$65 per person

FIRST COURSE

GUACAMOLE (G)

Serrano, chipotle aioli, salsa macha, ponzu, housemade chips - \$18 per order

SMOKED SWORDFISH DIP (D)

mesquite-smoked, pickled chili, radish, lemon aioli, cherry tomato, housemade chips - \$18 per order

choice of one:

- EDAMAME BOWL
- CEVICHE SAMPLER

SECOND COURSE

Makimono & Poke

SIGNATURE ROLL PLATTER

Angry Tuna, Aburi Salmon, California, Acevichado, Mushroom

POKE BOWL BAR WITH TOPPINGS AND CHOICE OF PROTEINS

Tuna, Salmon, Hamachi, Crispy Pork Belly,

ADD ONS

- LOBSTER SALAD BITES - \$7
- LOBSTER WONTON TACOS - \$9 PER PIECE
- SEASONAL DESSERT PLATTER - TRESS LECHES, MOCHI, MANGO BRULEE - \$12
- HOT STONES \$25



BAR OPTIONS

GROUPS UP TO 10 GUESTS: CHOICE OF 3 SIGNATURE COCKTAILS

GROUPS UP TO 15 GUESTS: CHOICE OF 2 SIGNATURE COCKTAILS

GROUPS OVER 15 GUESTS: CHOICE OF 1 SIGNATURE COCKTAILS

AVAILABLE SIGNATURE COCKTAILS:

RED PALOMA

red pepper-infused del maguey vida mezcal,
ancho reyes, cococut soda, grapefruit, red pepper salt

MEZCAL GIBSON

coconut fat washed del maguey vida mezcal,
vermouth, lacto fermented cucumber

SAKE UVIGNON

melon infused daiginjo sake & tequila, jasmine tea
peach & passionfruit

CARAJILLO POP

mezcal, licor 43, amaro montenegro, popcorn

PRICING

ALL COCKTAILS: \$18 EACH

WINES: \$17 EACH

Cava Sparkling, Chardonnay, Sauvignon Blanc,
Rose, Cabernet Sauvignon, Pinot Noir, Malbec

BEER: \$8 EACH

Modelo, Revolution, Corona, Cruz Blanca Vienna Lager
topo chico hard seltzer

SODA: \$6 EACH

Coke Products, Topo Chico, Assorted Jarritos Flavors

All Beverages Charged On Consumption



BOOKING

BOOKING POLICY

All reservations are considered tentative until an executed copy of the event contract and 25% non-refundable deposit is received from the client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to spend on food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

OPERATIONS FEES

All food, beverage, and venue rental fees, are subject to a 22% service charge that will include but is not limited to service staff.

OTHER NOTES

MENU FINALIZATION

All event menus must be finalized at a minimum of 14 days in advance of the event date.

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

505. North Michigan Avenue, Chicago, IL 60611

OFFSITE PARKING

CityFront Parking Garage

240 E Illinois St.

VALET

Valet services are available for your event. If you would like to offer valet parking for your group, please coordinate with your event manager.

\$22.00/per four hours

subject to change

CONTACT US

PHONE

Event Bookings: 312-844-1676

Casa Chi/Hotel: 312-944-4100

EMAIL

CasaChiEvents@ihg.com

CASA CHI

BY CHEF RICHARD SANDOVAL

