



BANQUETS & PRIVATE EVENT SPACE INFORMATION

PRIVATE PARTY ROOMS

ROCK BOTTOM'S PRIVATE EVENT FACILITIES ARE ONLY A FEW STEPS FROM THE BUSTLE OF DOWNTOWN CHICAGO. LOCATED IN A HISTORIC BUILDING OUR CHARMINGLY ELEGANT BANQUET ROOMS OFFER HUGE WINDOWS, HARDWOOD FLOORS, ANTIQUE BARS, AND OF COURSE THE BEST BEER THE CITY HAS TO OFFER. PIPED IN MUSIC, PRIVATE POOL TABLES, AND A DEDICATED PRIVATE STAFF WILL ENSURE YOUR EVENT WILL BE TALKED ABOUT FOR YEARS TO COME. WHETHER YOU ARE HOSTING A PARTY FOR 20 OR 275, PLANNING THE PERFECT EVENT WITH US IS EASY.

GOLD ROOM (GRAND & STATE ROOMS COMBINED)
ACCOMMODATES 110 GUESTS SEATED, 275 RECEPTION

GRAND ROOM
ACCOMMODATES 60 GUESTS SEATED, 120 RECEPTION

STATE ROOM
ACCOMMODATES 30 GUESTS SEATED, 40 RECEPTION

ROOF TOP PATIO-BEER GARDEN
SURROUNDED BY VIEWS OF DOWNTOWN CHICAGO - ACCOMMODATES 120 GUESTS

SEMI-PRIVATE SPACES

WE OFFER A VARIETY OF OPTIONS FOR PARTIES OF 30-120, PERFECT FOR CELEBRATING A HAPPY HOUR, BIRTHDAY, OR HOSTING YOUR OFFICE PARTY. YOU CAN'T GO WRONG WITH THE ENERGY OF ROCK BOTTOM BREWERY'S TAP ROOM.

THE BOARD ROOM AT RB GRILLE

IMPRESS YOUR CLIENTS WITH CURTAINED OFF PRIVACY FOR A PARTY OF 8. PERFECT FOR SMALL MEETINGS AND PRESENTATIONS, A 52" FLAT SCREEN USING WIRELESS PRESENTATION TECHNOLOGY CAN DISPLAY 8 LAPTOPS SIMULTANEOUSLY. THE GRILLE'S MENU OFFERS STEAKS, CHOPS, AND SEAFOOD. THIS UPSCALE EXPERIENCE WILL HELP SEPARATE YOU FROM THE PACK.

LOOKING FOR UPSCALE OR CASUAL

THE ROCK BOTTOM RESTAURANT & BREWERY & RB GRILLE CAN BE BOOKED TOGETHER OR SEPARATELY FOR GROUPS ACCOMMODATING 120 – 800. PLEASE CONTACT US FOR FURTHER DETAILS

ALL EVENT SPACES REQUIRE A SIGNED CONTRACT AND EVENT AGREEMENT
ALL EVENT SPACES HAVE A FOOD AND BEVERAGE MINIMUM PLUS 20% GRATUITY & TAX
PRIVATE ROOMS HAVE A \$70.00 ROOM RENTAL FEE



LOCATION AND DIRECTIONS

ONE WEST GRAND AVENUE ON THE SOUTHWEST CORNER OF GRAND AVENUE AND STATE STREET.

PARKING

VALET PARKING IS AVAILABLE MONDAY THROUGH SATURDAY AFTER 5:00 PM. VALET SERVICE IS PROVIDED BY A PRIVATE CONTRACTOR, AND THEY ALONE DETERMINE THEIR RATES. SPECIAL REQUESTS FOR SERVICE MUST BE ARRANGED THROUGH A REPRESENTATIVE OF THE PARKING COMPANY.

DIRECTIONS FROM O'HARE VIA THE "L"

TAKE THE BLUE LINE SUBWAY TRAIN DOWNTOWN AND GET OFF AT THE JACKSON STATION. TRANSFER TO NORTHBOUND RED LINE TRAIN. TAKE NORTHBOUND RED LINE TRAIN THREE STOPS TO GRAND AVENUE AND EXIT TO STREET LEVEL.

DIRECTIONS FROM MIDWAY AIRPORT VIA THE "L"

TAKE MIDWAY ORANGE LINE TRAIN DOWNTOWN AND GET OFF AT LAKE STREET STATION. TRANSFER TO THE NORTHBOUND RED LINE TRAIN (UNDERGROUND). TAKE NORTHBOUND RED LINE TRAIN ONE STOP TO GRAND AVENUE AND EXIT TO STREET LEVEL.

DIRECTIONS FROM KENNEDY EXPRESSWAY (90-94)

(NORTHBOUND OR SOUTHBOUND)

EXIT AT OHIO STREET. TURN RIGHT ON STATE STREET. GO ONE BLOCK. TURN RIGHT ON GRAND AVENUE.

DIRECTIONS FROM LAKE SHORE DRIVE (NORTHBOUND OR SOUTHBOUND)

EXIT AT GRAND AVENUE AND TRAVEL WEST TO STATE STREET.

DIRECTIONS FROM THE STEVENSON (55) SOUTHWESTERN SUBURBS

TAKE THE STEVENSON EAST TO THE 90-94 KENNEDY EXPRESSWAY. EXIT TO WISCONSIN. TRAVEL NORTH ON THE KENNEDY TO OHIO STREET. GO TO STATE STREET AND TURN RIGHT ON GRAND AVENUE.

DIRECTIONS FROM THE EISENHOWER (290) WESTERN SUBURBS

TAKE THE EISENHOWER EAST TO 90-94 KENNEDY EXPRESSWAY. EXIT TO WISCONSIN. TRAVEL NORTH AND EXIT AT OHIO STREET. GO TO STATE STREET AND TURN RIGHT ON GRAND AVENUE.

PLEASE NOTE: THE CTA IS PERFORMING STATION REHAB AT THE RED LINE/ GRAND STOP. PLEASE USE CAUTION WHEN EXITING.



HORS D'OEUVRES

ROCK BOTTOM FAVORITES

TWO DOZEN MINIMUM ORDER REQUIREMENT FOR EACH SELECTION

BACON WRAPPED SCALLOPS WITH SPICY AIOLI	\$40.00 PER DOZEN
MINIATURE CRAB CAKES WITH ANCHO REMOULADE	\$36.00 PER DOZEN
PEPPER BEEF SKEWER WITH APRICOT GINGER DIPPING SAUCE	\$30.00 PER DOZEN
CHICKEN SATAY SERVED WITH PEANUT SAUCE	\$28.00 PER DOZEN
SHAVED TENDERLOIN ON TOAST POINTS WITH HORSERADISH CREAM CHEESE & CARAMELIZED ONIONS	\$28.00 PER DOZEN
SMOKED SALMON ON TOAST POINTS WITH CAPER CREAM CHEESE	\$28.00 PER DOZEN
CRAB STUFFED MUSHROOMS	\$28.00 PER DOZEN
SPINACH & CHEESE STUFFED MUSHROOMS	\$24.00 PER DOZEN

ROCK BOTTOM CLASSICS

15 PERSON MINIMUM ON ALL DISPLAYS

PEPPERED SEARED AHI TUNA WITH CITRUS-SOY DIPPING SAUCE	\$8.50 PER PERSON
PREMIUM ARTISANAL CHEESE PLATTER WITH SEASONAL FRESH FRUIT	\$5.50 PER PERSON
VEGETABLE MEDLEY CRUDITÉS WITH HERB DIP	\$3.50 PER PERSON

SPECIALTY PLATTERS

APPROXIMATELY 3 PIECES EACH FOR 20 GUESTS

CHILLED SHRIMP COCKTAIL WITH TRADITIONAL COCKTAIL SAUCE	\$145.00
3 WING PLATTER (JERK, BUFFALO & CHIPOTLE HONEY)	\$180.00
YOU CHOOSE SINGLE WING PLATTER	\$67.00
MARINARA MEATBALLS	\$75.00
WILD MUSHROOM BRUSCHETTA	\$64.00
TOMATO BASIL BRUSCHETTA WITH AN HERB CREAM CHEESE	\$58.00
SPINACH & ARTICHOKE DIP WITH FLAT BREAD CRISPS	\$64.00
HOT PRETZEL BITES WITH SPICY SPINACH CHEESE DIP	\$60.00
CHICKEN QUESADILLAS	\$65.00
VEGETABLE QUESADILLAS	\$58.00

PRICES DO NOT INCLUDE CURRENT 11.50 % TAX OR 20% SERVICE CHARGE



APPETIZER PACKAGES

MINI ROCKS - \$16.00 / PER PERSON

*FRESH VEGETABLES CRUDITÉS
HOT PRETZELS WITH SPINACH CHEESE DIP
SMOKED CHICKEN QUESADILLAS
ROASTED VEGETABLE QUESADILLAS
TOMATO BASIL BRUSCHETTA WITH HERB CREAM CHEESE*

RED ROCKS - \$22.00 / PER PERSON

*FRESH VEGETABLE CRUDITÉS
BUFFALO CHICKEN WINGS WITH BLUE CHEESE DRESSING
ARTICHOKE AND PARMESAN CHEESE DIP WITH PITA CRISPS
SMOKED CHICKEN QUESADILLAS
ROASTED VEGETABLE QUESADILLAS*

BREWER'S BUFFET - \$38.00 / PER PERSON

*FRESH VEGETABLE CRUDITÉS
TOMATO BASIL BRUSCHETTA WITH HERB CREAM CHEESE
CHILLED SHRIMP COCKTAIL WITH TRADITIONAL COCKTAIL SAUCE
STUFFED MUSHROOMS
CHICKEN SATAY
TOMATO BASIL BRUSCHETTA
ARTISANAL CHEESES, CRACKERS, AND FRUIT
SHAVED TENDERLOIN ON TOAST POINTS WITH HORSERADISH CREAM CHEESE &
CARAMELIZED ONIONS*

*BUFFETS REPLENISHED FOR 2 HOURS
PRICES DO NOT INCLUDE CURRENT 11.50 % TAX OR 20% SERVICE CHARGE.*



PLATED DINNER OPTIONS

PLEASE SELECT 4 OF THE FOLLOWING ENTREES THAT YOU WOULD LIKE YOUR GUESTS TO CHOOSE FROM. YOUR GUESTS WILL ORDER FROM YOUR PERSONALIZED GROUP MENU AT THE TIME OF THE EVENT. MENU WILL NOT LIST PRICING. MINIMUM OF 25 GUESTS FOR THIS OPTION.

SERVED WITH MIXED GREEN SALAD, FRESH BREAD, SEASONAL VEGETABLE, EITHER WHITE CHEDDAR MASHED POTATOES OR WILD RICE PILAF, AND DESSERT DISPLAY.

CLASSICS

- OVERNIGHT BRAISED SHORT RIB \$20.95
- ROASTED CHICKEN BREAST \$18.95
- CHICKEN PICATTA \$22.95
- WALLEYE \$24.95
- RACK OR LAMB \$31.95
- DOUBLE RIB PORK CHOP \$26.95
- VEGETARIAN PLATE \$20.95

GRILLE FAVORITES

WE PROUDLY SERVE ALL NATURAL NEVER-EVER BEEF.

SERVED MEDIUM

- 11 OZ TOP SIRLOIN \$22.95
- 22 OZ PORTERHOUSE \$31.95
- 16 OZ NEW YORK STRIP \$29.95
- FILET MIGNON \$30.95

PRIME RIB

SERVED MEDIUM RARE

- 10oz - \$20.95
- 16oz - \$28.95

SEAFOOD

- HALIBUT \$23.95
- BACON SCALLOPS \$22.95
- ATLANTIC SALMON \$24.95
- LOBSTER TAIL - MARKET PRICE

PASTAS

SERVED WITH MIXED GREEN SALAD, FRESH BREAD

- CLASSIC MAC AND CHEESE (VEGETARIAN) \$14.95
- CAVATAPPI WITH ARTICHOKE, VEGETABLES, GARLIC AND PARMESAN (VEGETARIAN) \$14.95
- SOUTHWESTERN CHICKEN AND SHRIMP PASTA WITH RED PEPPER CREAM SAUCE \$17.95

PRICES DO NOT INCLUDE CURRENT 11.50% TAX OR 20% SERVICE CHARGE.



DINNER BUFFET SELECTIONS

CREATE YOUR FAVORITE COMBINATION FROM ENTREES OR PASTAS BELOW. PRICED PER GUEST. PRICE INCLUDES SIDES, DESSERT & COFFEE DISPLAY. REPLENISHED FOR 2 HOURS.

CHOOSE ANY TWO ENTREES AND A PASTA \$37.95
CHOOSE ANY THREE ENTREES AND A PASTA \$41.95

ENTREES

SERVED WITH MIXED GREEN SALAD, FRESH BREAD, SEASONAL VEGETABLE, EITHER WHITE CHEDDAR MASHED POTATOES OR WILD RICE PILAF

CHICKEN PICATTA
CHICKEN MARSALA
PORK TENDERLOIN
TOP SIRLOIN WITH MUSHROOM DEMI GLAZE
PEPPER CRUSTED SIRLOIN
PRIME RIB OF BEEF (AN ADDITIONAL \$4.95 PER GUEST)
HALIBUT
ATLANTIC SALMON

PASTAS

SERVED WITH MIXED GREEN SALAD, FRESH BREAD
CLASSIC MAC AND CHEESE (VEGETARIAN)
CAVATAPPI WITH ARTICHOKE, VEGETABLES, GARLIC AND PARMESAN (VEGETARIAN)
SOUTHWESTERN CHICKEN AND SHRIMP PASTA WITH RED PEPPER CREAM SAUCE

ADDITIONAL ENTREES CAN BE ADDED TO A BUFFET FOR AN ADDITIONAL \$4.00 PER PERSON

PRICES DO NOT INCLUDE CURRENT 11.50% TAX OR 20% SERVICE CHARGE.



DESSERT OPTIONS

"PICK TWO" DESSERT DISPLAY AT \$5.50 PER PERSON
"PICK TWO" DESSERT PLATTERS \$68.00
"PICK TWO" PLATED DESSERT \$4.50 PER PERSON

DESSERTS

HOMEMADE CARROT CAKE WITH CREAM CHEESE FROSTING
MINI CHEESE CAKES WITH STRAWBERRIES
MINI PEANUT BUTTER CHOCOLATE DELIGHT
MINI KEY LIME CAKE
ASSORTED COOKIES

APPETIZER & ENTRÉE CARVING STATIONS

25 PERSON MINIMUM FOR CARVING OPTIONS

ADD TO ANY BUFFET FOR \$4.95 PER PERSON FOR 1 HOUR SERVICE

COLD STATION SERVES MINIATURE SANDWICH ROLLS, MUSTARD, MAYONNAISE, LETTUCE, TOMATO, & ONION AND MEDIUM RARE BEEF TENDERLOIN

OR

ENTRÉE CARVING STATIONS FOR 2 HOURS

FEE FOR CARVER \$75.00 +

PRIME RIB AUS JUS
\$10.50 PER PERSON

BBQ BEEF BRISKET
\$6.95 PER PERSON

BEEF TENDERLOIN WITH WHISKEY SAUCE
\$15.50 PER PERSON

VIRGINIA BAKED HAM
\$6.95 PER PERSON

PRICES DO NOT INCLUDE CURRENT 11.50% TAX OR 20% SERVICE CHARGE.



PLATED LUNCHEON OPTIONS

25 PERSON MINIMUM. PLEASE SELECT 3 OF THE FOLLOWING ENTREES THAT YOU WOULD LIKE YOUR GUESTS TO CHOOSE FROM. YOUR GUESTS WILL ORDER FROM YOUR PERSONALIZED GROUP MENU AT THE TIME OF THE EVENT. MENU WILL NOT LIST PRICING

STARTER SALAD WITH ENTRÉE \$3.95 PER PERSON

CLASSICS

SERVED WITH SEASONAL VEGETABLE, EITHER WHITE CHEDDAR MASHED POTATOES OR WILD RICE PILAF

OVERNIGHT BRAISED SHORT RIB \$15.95

ROASTED CHICKEN BREAST \$13.95

CHICKEN PICATTA \$15.95

VEGETARIAN PLATE \$13.95

16 OZ NEW YORK STRIP \$19.95

FILET MIGNON \$23.95

ATLANTIC SALMON \$18.95

SALADS

SEAFOOD COBB \$14.95

GRILLED STEAK SALAD 12.95

CHICKEN WALDORF \$11.95

HOUSE SALAD \$10.95

PASTAS

SERVED WITH MIXED GREEN SALAD, FRESH BREAD

CLASSIC MAC AND CHEESE (VEGETARIAN) \$14.95

CAVATAPPI WITH ARTICHOKES, VEGETABLES, GARLIC AND PARMESAN (VEGETARIAN) \$14.95

SOUTHWESTERN CHICKEN AND SHRIMP PASTA WITH RED PEPPER CREAM SAUCE \$17.95

SANDWICHES

SERVED WITH HOMEMADE KETTLE CHIPS AND COLESLAW

BREWER'S CLUB \$12.95

TRADITIONAL REUBEN \$12.95

PULLED PORK SANDWICH \$12.95

BREW BURGER \$11.95

PRICES DO NOT INCLUDE CURRENT 11.50% TAX OR 20% SERVICE CHARGE.



LUNCHEON BUFFET SELECTIONS

CREATE YOUR FAVORITE COMBINATION FROM ENTREES OR PASTAS BELOW. PRICED PER GUEST. PRICE INCLUDES SIDES. BUFFET REPLENISHED FOR 1 HOUR

CHOOSE ANY TWO ENTREES AND A PASTA \$23.95
CHOOSE ANY THREE ENTREES AND A PASTA \$27.95

ENTREES

SERVED WITH MIXED GREEN SALAD, FRESH BREAD, SEASONAL VEGETABLE, EITHER WHITE CHEDDAR MASHED OR WILD RICE PILAF AND DESSERT DISPLAY

CHICKEN PICATTA
CHICKEN MARSALA
PORK TENDERLOIN
TOP SIRLOIN WITH MUSHROOM DEMI GLAZE
PEPPER CRUSTED SIRLOIN
PRIME RIB OF BEEF (AN ADDITIONAL \$4.95 PER GUEST)
HALIBUT
ATLANTIC SALMON

PASTAS

*SERVED WITH MIXED GREEN SALAD, FRESH BREAD
CLASSIC MAC AND CHEESE (VEGETARIAN)*

PENNE WITH ARTICHOKE, VEGETABLES, GARLIC AND PARMESAN (VEGETARIAN)
SOUTHWESTERN CHICKEN AND SHRIMP PASTA WITH RED PEPPER CREAM SAUCE

ADDITIONAL ENTREES CAN BE ADDED TO A BUFFET FOR AN ADDITIONAL \$4.00 PER PERSON

CHILDREN'S OPTIONS

MENU AVAILABLE FOR CHILDREN 9 AND UNDER

CHILDREN'S ENTRÉE ARE \$8.00 PER CHILD AND INCLUDE A SELECTION FROM BELOW AND A BEVERAGE. SERVED WITH AND FRIES.

KID'S MAC AND CHEESY
SMALL FRY STEAK
LITTLE CHICKEN TENDERS
ROCKY'S BURGER
BUTTERED NOODLES
GRILLED CHEESE

PRICES DO NOT INCLUDE CURRENT 11.50% TAX OR 20% SERVICE CHARGE.



SPECIALTY PACKAGES

20 PERSON MINIMUM FOR PACKAGES. PACKAGES REPLENISHED FOR 1.5 HOURS

FIESTA BUFFET - \$31.00 PER GUEST

CHICKEN ENCHILADAS

STEAK, CHICKEN, AND PORTOBELLO MUSHROOM FAJITAS

SERVED WITH: FRESH STEAMED TORTILLAS, BLACK BEANS AND RED ALE RICE, GUACAMOLE, SOUR CREAM, PICO DE GALLO, FRESH LETTUCE, SHREDDED CHEESE, CHIPS AND SALSA AND FIESTA TACO SALAD

PIZZA PARTY BUFFET - \$18.00 PER GUEST

CHOOSE 4 PIZZAS FROM THE FOLLOWING CHOICES

MARGHERITA, FOUR CHEESE, SAUSAGE & PEPPERONI, CHIPOTLE CHICKEN, THE WORKS

SERVED WITH: MIXED GREEN SALAD AND ASSORTED COOKIE PLATTER

TAILGATER PACKAGE - \$21.00 PER GUEST

BURGERS & BRATS

BUFFALO WINGS WITH BLUE CHEESE & RANCH DRESSING

HOT PRETZEL'S WITH SPICY SPINACH CHEESE DIP

VEGETABLE DIP WITH HERB RANCH DIP

SERVED WITH: BURGER & BRAT BUNS, LETTUCE, TOMATO, RED ONION, AND CHEDDAR CHEESE

KETTLE CHIPS, PASTA SALAD AND ASSORTED COOKIES

CHICAGO DELI LUNCH BUFFET - \$15.00 PER GUEST

MEATS: ROASTED TURKEY BREAST, BLACK FOREST HAM, AND CORNED BEEF

CHEESES: SMOKED CHEDDAR, SWISS, MONTEREY JACK, WHITE CHEDDAR AND PEPPERJACK

BREADS: MARBLE RYE, ITALIAN BREAD AND BRIOCHE

ACCOMPANIMENTS: LETTUCE, TOMATO AND RED ONION

FRESH FRUIT, PASTA SALAD, POTATO SALAD

ASSORTED COOKIES

MINI CONTINENTAL BREAKFAST - \$10.95 PER GUEST

FRESH FRUIT, BAGELS AND CREAM CHEESE, ASSORTED MUFFINS, FRUIT JUICES, STARBUCKS COFFEE AND TEA.

BREWERS BREAKFAST - \$15.95 PER GUEST

FRESH FRUIT, BAGELS AND CREAM CHEESE, ASSORTED MUFFINS, FRUIT JUICES, STARBUCKS COFFEE, TEA &

BACON, SAUSAGE, FRENCH TOAST AND POTATO HASH

PRICES DO NOT INCLUDE CURRENT 11.50% TAX OR 20% SERVICE CHARGE.



COFFEE BAR

REENERGIZE YOUR MEETING WITH COFFEE BAR SERVICE AT \$5.50 PER PERSON. THIS DISPLAY FEATURES STARBUCKS COFFEE, THE APPROPRIATE ACCOMPANIMENTS, BISCOTTI, TUILE AND SCONES AND FRUIT.

PRIDE CRAFTED BEERS

SIX FRESH HANDCRAFTED BREWS ON DRAFT

LINE DRIVE LIGHT

THIS STRAW-COLORED LAGER IS BREWED WITH PILSEN MALT TO CREATE AN EASY DRINKING BEER WITH A CRISP AND CLEAN FINISH. A SMALLER PORTION OF HALLERHOPS LEND A SUBTLE SPICY HOP CHARACTER TO THIS PERFECT INTRODUCTION TO HANDCRAFTED BEER.

CHICAGO GOLD

THIS AMERICAN-STYLE PALE ALE COMBINES THE SMOOTH FLAVOR OF PALE MALT WITH A TOUCH OF CRYSTAL AND MUNICH MALTS. GENEROUS PORTIONS OF PACIFIC NORTHWEST HOPS ARE THEN ADDED TO CREATE A CITRUS FLAVOR AND FLORAL FINISH.

WALLEYE WHEAT

OUR ROTATING WHEAT...DEPENDING ON THE SEASON AND THE WHIM OF OUR BREWERS, THIS MAY BE A HEFEWEIZEN, WIT, DUNKELWEIZEN OR OTHER EXCITING STYLE OF WHEAT BEER. PLEASE CONTACT THE RESTAURANT OR ASK YOUR SERVER TO DESCRIBE OUR CURRENT OFFERING.

ERIK THE RED ALE

A DRY-HOPPED AMERICAN-STYLE RED ALE BREWED WITH DARK CRYSTAL MALT THAT LENDS A CARAMEL AND MAPLE CHARACTER TO THIS DEEP RUBY-COLORED BREW. COPIOUS AMOUNTS OF CASCADE AND CENTENNIAL HOPS ARE ADDED INTO THE FERMENTER TO CREATE AN EXPLOSION OF LEMON AND GRAPEFRUIT FLAVORS AND AROMAS. OUR HOPPIEST HOUSE REGULAR!

BREWMASTER'S CHOICE

ASK YOUR SERVER TO DESCRIBE YOUR CURRENT OFFERINGS.



BAR SERVICE

HOST TAB

CHARGES ACCRUED ARE BASED ON ACTUAL CONSUMPTION.

DRINK TICKETS

EACH GUEST RECEIVES A PREDETERMINED NUMBER OF TICKETS. CHARGES ARE BASED ON NUMBER OF TICKETS PURCHASED.

1 TICKET FOR HANDCRAFTED BEER, HOUSE WINE AND SODA - \$6.00

1 TICKET FOR HANDCRAFTED BEER, HOUSE WINE, SODA AND WELL BRAND DRINKS - \$7.00

1 TICKET FOR HANDCRAFTED BEER, HOUSE WINE, SODA AND CALL BRAND DRINKS - \$8.00

1 TICKET FOR HANDCRAFTED BEER, HOUSE WINE, SODA AND PREMIUM BRAND DRINKS - \$9.00

CASH BAR

THERE IS A \$2.00 PER GUEST BAR STOCK FEE FOR THIS SERVICE. GUESTS ARE RESPONSIBLE FOR THEIR OWN PURCHASES AND GRATUITY.

PACKAGE BAR

BASED ON A PER-HOUR, PER-PERSON BASIS. PLEASE SEE BELOW. UNLIMITED NON-ALCOHOLIC BAR IS \$4.95 PER PERSON

HANDCRAFTED BEER, HOUSE WINE AND SODA:

1 HOUR/\$14.00 2 HOURS/\$18.00 3 HOURS/\$22.00 4 HOURS/\$26.00

HANDCRAFTED BEER, HOUSE WINE, SODA AND WELL BRAND DRINKS:

1 HOUR/\$15.00 2 HOURS/\$20.00 3 HOURS/\$25.00 4 HOURS/\$30.00

HANDCRAFTED BEER, HOUSE WINE, SODA AND CALL BRAND DRINKS:

1 HOUR/\$18.00 2 HOURS/\$24.00 3 HOURS/\$29.00 4 HOURS/\$35.00

HANDCRAFTED BEER, HOUSE WINE, SODA AND PREMIUM BRAND DRINKS:

1 HOUR/\$20.00 2 HOURS/\$26.00 3 HOURS/\$32.00 4 HOURS/\$38.00

WELL DRINK SELECTIONS:

GILBEY'S VODKA, GILBEY'S GIN, CASTILLO RUM, JUAREZ TEQUILA, JIM BEAM BOURBON WHISKEY, J & B SCOTCH WHISKEY, TRIPLE SEC, SWEET AND DRY VERMOUTH, PEACH SCHNAPPS, AMARETTO AND CHRISTIAN BROTHERS BRANDY.

CALL DRINK SELECTIONS:

ABSOLUT, STOLICHNAYA AND SMIRNOFF VODKAS, TANQUERAY AND BOMBAY GINS, BACARDI AND CAPTAIN MORGAN'S SPICED RUM, JOSE CUERVO GOLD TEQUILA, J & B AND DEWAR'S SCOTCHES, JIM BEAM AND JACK DANIEL'S BOURBONS, TRIPLE SEC, SWEET AND DRY VERMOUTH, PEACH SCHNAPPS, AMARETTO, CHRISTIAN BROTHERS BRANDY, KAHLUA AND BAILEY'S IRISH CREAM.

PREMIUM DRINK SELECTIONS:

ABSOLUT, ABSOLUT FLAVORS, STOLICHNAYA AND STOLICHNAYA FLAVORS, AND KETEL ONE VODKAS, TANQUERAY AND BOMBAY SAPPHIRE GIN, BACARDI, CAPTAIN MORGAN'S, MALIBU RUM, JOSE CUERVO GOLD TEQUILA, JACK DANIEL'S, JIM BEAM, CANADIAN CLUB AND CROWN ROYAL WHISKEYS, DEWAR'S AND GLENFIDDICH SCOTCHES, TRIPLE SEC, SWEET AND DRY VERMOUTH, PEACH SCHNAPPS, AMARETTO, CHRISTIAN BROTHERS BRANDY, KAHLUA AND BAILEY'S IRISH CREAM.

WINE SELECTIONS:

ROCK BOTTOM BREWERY OFFERS CAMELOT CABERNET, CAMELOT PINOT NOIR, MERIDIAN MERLOT, CAMELOT CHARDONNAY, PRINCIPATO PINOT GRIGIO AND BERINGER WHITE ZINFANDEL AS OUR HOUSE WINE SELECTIONS.

PLEASE ASK ABOUT OUR WINE LIST FOR ADDITIONAL OPTIONS. PREMIUM WINES ARE AVAILABLE UPON REQUEST, BY THE BOTTLE.



ADDITIONAL INFORMATION

AUDIO VISUAL EQUIPMENT

A WIRELESS MICROPHONE, DVD AND PRESENTATION CAPABILITY IS AVAILABLE AND INCLUDED IN THE ROOM RENTAL FEE. IF IT IS NECESSARY TO ADD ADDITIONAL AV EQUIPMENT OUTSIDE OF WHAT IS OFFERED, ADDITIONAL VENDOR CHARGES MAY APPLY.

MUSIC

PRIVATE ROOMS OFFER PIPED IN MUSIC AND VOLUME CONTROL. IPOD CONNECTION IS AVAILABLE. SEMI PRIVATE SPACES SOLELY OFFER HOUSE SOUND.

ENTERTAINMENT

DJ'S, BANDS, OR GAMES, ROCK BOTTOM IS HAPPY TO MAKE ARRANGEMENTS FOR YOUR LIVE ENTERTAINMENT NEEDS. CLIENTS ARE WELCOME TO ARRANGE LIVE ENTERTAINMENT PROVIDED THE SERVICE RENDERED IS WITHIN THE SOCIAL NORMS OF GOOD TASTE AS DETERMINED BY ROCK BOTTOM MANAGEMENT. ROCK BOTTOM MANAGEMENT WILL HAVE FINAL SAY IN ISSUES REGARDING VOLUME CONTROL OR COMPLIANCE WITH THE CITY OF CHICAGO'S LIVE ENTERTAINMENT REQUIREMENTS.

A BILLIARDS TABLE IS INCLUDED IN EACH PRIVATE ROOM AND USAGE IS INCLUDED IN THE ROOM FEE. AN ADDITIONAL FEE WILL BE ASSESSED FOR LOSS OR DAMAGE TO TABLES, POOL BALLS OR QUES.

EXTENSIONS

EXTENDING THE TIME NOTED ON THE RESERVATION CONTRACT WILL WARRANT A FEE OF \$100.00 PER HOUR AND IS SUBJECT TO AVAILABILITY.

ROOM SET & CHANGES

ROCK BOTTOM PROVIDED STAFF WILL BEGIN EVENT SETUP NO SOONER THAN 1.5 HOURS PRIOR TO YOUR EVENT. TO ACCOMMODATE SETUP NEEDS OUTSIDE OF THIS WINDOW, CLIENTS WILL BE CHARGED A PER HOUR RATE FOR STAFFING. A LABOR CHARGE OF \$200.00 WILL BE ASSESSED WHEN A PLANNER MAKES A CHANGE ON-SITE TO A ROOM THAT IS READY AND DIFFERS FROM THAT WHICH HAS BEEN AGREED UPON AS INDICATED BY A CLIENT'S INITIALS ON THE BANQUET ORDER FORM.

SIGN POLICY

NOTHING SHALL BE POSTED ON, NAILED, SCREWED, TAPED, OR STAPLED TO WALLS, FLOORS, OR ANY PART OF THE BUILDING OR FURNITURE. COST TO REPAIR ANY DAMAGE TO THE BUILDING CAUSED BY A DISREGARD OF THIS POLICY WILL BE BILLED DIRECTLY TO THE FUNCTION'S RESERVING PARTY OR CONTACT REPRESENTATIVE.

DECORATIONS

DECORATIONS MAY BE BROUGHT IN BY THE RESERVING PARTY. ROCK BOTTOM DOES NOT ALLOW STREAMERS OR CONFETTI OF ANY KIND. ROCK BOTTOM RESERVES THE RIGHT TO LIMIT DECORATIONS SHOULD THEY NOT BE WITHIN THE SOCIAL NORMS OF GOOD TASTE AS DETERMINED BY ROCK BOTTOM MANAGEMENT. DECORATIONS ARE TO BE REMOVED NO LATER THAN 30 MINUTES AFTER THE CONTRACTED CONCLUSION OF THE EVENT.

A CLEANING FEE OF \$200.00 WILL BE ADDED TO THE FINAL INVOICE FOR CLIENTS WHO CHOOSE NOT TO REMOVE DECORATIONS OR DO NOT COMPLY WITH SIGNAGE AND DECORATING POLICIES AS NOTED ABOVE.

SECURITY

EVENT REQUIRING SECURITY WILL INCUR A FEE DETERMINED BY THE VENDOR.