

catering

Breakfast

Breaks

Lunch

Reception

Dinner

Beverages



The Drake.

REAL CHICAGO™



Fresh & Fast

muffins, croissants, scones, warm glazed cinnamon rolls

butter, honey, fruit preserves

sliced melon & berry display, greek yogurt, granola, dried fruit

orange, cranberry, grapefruit juices, coffee, tea

Sunrise On the Lake

muffins, butter croissant, pain au chocolate, assorted danish

butter, honey, fruit preserves, sliced melon & berry display

greek yogurt, granola, dried fruit, cage free scrambled eggs

crispy parmesan hashbrowns, choice of two breakfast meats

orange, cranberry, grapefruit juices

coffee, tea

Mediterranean

croissants, assorted loaves & flatbreads, labne, oranges, figs (seasonally)

honey, za'atar, shakshuka, baked eggs* in spiced tomato sauce

fresh pita & feta cheese, egg white frittata, fire roasted vegetables

goat cheese, fingerling potatoes with roasted peppers & olives

orange, grapefruit, pomegranate juices

coffee & tea

IN ADDITION

Omelet Station*

ham, smoked salmon cheddar, swiss cheese shrimp, bacon, chorizo, onion, spinach, pepper mushroom, tomatoes

Lox & Bagels*

ny bagels, chive & whipped cream cheese, capers, onions, tomato, chopped egg, cucumber, butter lettuce, lemon

Eggs Benedict*

canadian bacon or spinach english muffin, hollandaise

Buttermilk Pancakes

citrus butter, pecan maple syrup, berry compote, whipped cream

French Toast

citrus butter, pecan maple syrup, berry compote, whipped cream

Quiche

virginia ham & cheddar or spinach, mushroom & gruyere

Irish Steel Cut Oatmeal

dried fruit, caramelized pecan, maple syrup, brown sugar, cinnamon, assorted milk

Dry Cereals

assorted milk

Warm Cinnamon Rolls

maple icing

Hard Boiled Eggs

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Tequila Sunrise

cinnamon roll, chocolate croissant, choncas, scrambled eggs with roasted peppers & onions, chilaquiles, guajillo & tomato salsas, fried tortillas, eggs, roasted potatoes with chipotle, diced avocado, refried beans, corn & flour tortillas
orange, pineapple, and mango juices, spiced hot chocolate, coffee & tea

Gold Coast

muffins, butter, croissant, pain au chocolate, assorted danish, butter, honey, fruit preserves, sliced melon
tropical & exotic fruit berry display, greek yogurt, granola, dried fruit, assorted bagels, whipped cream cheese
scottish smoked salmon*, crème fraiche, capers, tomato, onion, cage free scrambled eggs, crispy parmesan hashbrowns
choice of two pre-selected breakfast meats, vanilla french toast, citrus maple syrup
orange, cranberry, grapefruit juices, coffee & tea

Plated Breakfast

On The Table

muffins, croissant, danish
butter, preserves, honey

Served

coffee, tea, seasonal juice

Starters

choice of one: fruit & berry plate
greek yogurt parfait,
house-made granola
pear, banana, coconut, flax smoothie

Entrees*

choice of one: cage free scrambled
eggs, choice of breakfast meat,
red potatoes with onions & peppers
confit baby tomatoes

avocado toast, sourdough bread
arugula, tomato, red onion
poached egg*, lime vinaigrette

quiche, spinach, mushroom
piquillo peppers, bulgarian feta

egg white frittata, asparagus
yellow squash, tomatoes, goat cheese

BREAKFAST SANDWICHES

Traditional Sandwich*

egg & cheese
choice of breakfast meat
choice of english muffin
croissant, bagel, or biscuit

Breakfast Burrito

egg, avocado, mushroom
black bean, cheddar, shredded
potato, home-made salsa

Bombay Sandwich

khati roll, spiced chicken
warm flatbread, cilantro chutney
fried omelet, spicy ketchup

BREAKFAST MEATS

hardwood smoked bacon
pork sausage links
chicken apple sausage
turkey bacon
canadian bacon
grilled ham

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BREAKS



Shake It Up

build your own trail mix: granola, dried cherries, M&M's, banana chips, whole almonds, pumpkin seeds, honey roasted peanut, dried apple, dried apricots, white chocolate covered raisins

Wellness

whole seasonal fruits, vitamin water, granola bars, greek yogurt bar, granola, dried fruit & berries, nuts, honey, cinnamon apple compote

Candy Cart

selection of: gummies, chocolate covered pretzels, jelly beans, malted balls, licorice, peanut m&m's, sour fruit jellies, swedish fish, mike & ike's, gobstoppers, starburst

Bagel Bar

plain, everything, sesame, blueberry, & cinnamon raisin bagels, whipped cream cheeses; strawberry, garden veggie, & smoked salmon

Avocado Toast

mini avocado toasts, pecorino, radish, sriracha, crispy bacon, chopped egg, fresh mozzarella, marinated tomato, balsamic

Smoothie Bar

requires a chef

green juice, fresh berry puree, tropical juices blended with choices of: yogurt, bananas, berries, almonds, coconut, flaxseed, chia seeds, acai, peanut butter, cocoa powder, protein powder

IN ADDITION

Cupcakes

deluxe chocolate, red velvet sprinkle, carrot

Granola Bars

assorted

Cookies

oatmeal raisin
chocolate chip
white chocolate macadamia
vanilla sugar

Mini Bundt Cakes

seasonal flavors

Brownies

fudge and walnut

Sliced Fruit

honey yogurt

Whole Fruit

seasonal selection

Crudite

green goddess dressing

Mixed Nuts

smoked almonds,
sweet pecan, peanut,
macadamia



Wrigleyville

pretzel bites, beer mustard sauce,
pigs in a blanket, spicy ketchup,
mini assorted pizzas,
cracker jack boxes

Cheese Board

chef's selection of local & artisanal cheeses,
toasted nuts & dried fruits, seasonal
preserves, honeycomb, baguettes,
& assorted crackers

Mediterranean

toasted pine nut hummus,
babaganoush, olive tapenade,
tzatziki, tabbouleh,
warm pita & pita chips

BETTER YET

Soft Pretzels

mix of sweet
& savory

Individual Yogurts

assorted flavors

Candy Bars

snickers, kit kat, m&m's
reese's peanut butter
cups

Snack Bags

pretzels, potato chips
popcorn

Chips & Guac

corn tortillas,
guacamole salsa roja,
salsa verde

Peanut Butter Snacks

individual cups with
apples & celery

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Tex Mex

Tortilla Soup

with traditional accompaniments

Corn & Black Bean Salad

Adobo Skirt Steak*

onion & peppers, chimichurri sauce

Chicken Mole Poblano

Refried Beans, Arroz Rojo

Warm Flour & Corn Tortillas

Salsa & Guacamole

shredded lettuce, sour cream, queso fresco

Templeque

coconut, cinnamon, custard

Cocoa Banana Cake

rum syrup, ganache, frosting

Fish Taco

charred mahi mahi, lime

Buon Appetito

Tuscan White Bean Soup

Kale Caesar

chopped egg, garlic bread crumbs

Panzanella Salad

tomatoes, capers, red onion, foccacia crouton
basil, mozzarella

Chicken Picatta

lemon caper sauce, broccolini

Rosemary & Thyme Flank Steak Sandwich*

tomato focaccia, provolone, pickled peppers

Penne Primavera

eggplant, artichokes, english peas,
spring carrot, roasted small tomatoes,
creamy white wine herb sauce

Tiramisu

marsala cream, ladyfingers, coffee

Lemon Cream Horns

sugared pastry, lemon custard

Antipasto

italian salumi & cheeses, marinated grilled
vegetables & olives

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Windy City

The Drake's Bookbinder Soup

red snapper, dry sherry

Greek Salad

tomatoes, red onion, cucumber, feta, kalamata olives, herb vinaigrette

Gyros

whole wheat pita, lamb, tzatziki

Gluten Free Baked Ziti

pomodoro sauce, ricotta, mozzarella

Deep Dish Pizza

Sausage & Peppers

fire roasted italian sausage, pepperoncini

Chicago Hot Dogs

Vienna beef dogs, sliced tomato, pickle spears, onions, mustard, sport peppers, celery salt, poppy seed bun

Cheesecake Dippers

graham cookies, seasonal flavors

Drake Deli

Tomato Bisque

Red Skin Potato Salad

bacon, grain mustard, green onion

Mesclun Greens

tomato, cucumber, egg, chickpeas, white french dressing

Sandwiches

shaved beef sirloin, aged cheddar, horseradish cream, arugula, asiago, pepper brioche

turkey blt wrap, avocado, chipotle mayo

'bang bang' chicken salad lettuce wraps

'stacked' grilled cheese, white cheddar, fontina, mozzarella, taleggio, grilled tomato

Truffle Mac and Cheese

Cup of Dirt

chocolate pudding, cookie crumble gummy worms

Cobbler Bars

seasonal fruit, biscuit, vanilla glaze

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Bistro

Artisan Seven Leaf Greens

dried cherries, pear, spicy sunflower seeds, goat cheese, aged balsamic

Couscous Salad

oven roasted zucchini, eggplant, artichoke, feta

Roasted Chicken Breast

rice pilaf, pearl onion & mushroom glaze

Olive Oil Poached Salmon

green lentils, lemon caper sauce

Heirloom Carrots & Broccoli

lemon zest, toasted almonds

Red Skin Potatoes

dill butter

Chocolate Eclair

espresso, chocolate mousse

Buttermilk Panna Cotta

honey, fresh berries

East Asia

Miso Soup

California Rolls

Dim Sum

chicken, shrimp & vegetable dumplings

Sliced Beef 'Bahn Mi'

pickled daikon & carrot
spicy mayo, cilantro

Ginger Garlic Chicken

Jasmine Rice

Boxed Lunch

Roast Beef

roast beef, cheddar cheese, vidalia onion aioli, mixed greens, brioche potato chips, fresh fruit cup, cookie

Tuna

tuna salad, lettuce, tomatoes, whole wheat wrap, potato chips, fresh fruit cup, cookie

Veggie

grilled zucchini, squash, portobello, provolone, spinach, vidalia onion aioli, tomato foccacia chips, fresh fruit cup, cookie

Italian

italian meats, provolone, hoagie roll chips, fresh fruit cup, cookie

Chicken

chipotle chicken wrap with lettuce and poblano mayo chips, fresh fruit cup, cookie

Turkey

smoked turkey fajita wrap, chile-lime cucumbers, corn & black bean salad, chips, fresh fruit cup, cookie

Yu Choy

garlic & tamari

Mango Pudding

custard, coconut milk, mint

Spicy Ginger Cookie

chocolate dipped, sugar crust

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Lunch Bowl

freshly baked rolls with butter

Pre-Selected

Lettuce - choice of two

chopped romaine
spinach & arugula
artisan baby mixed greens
dinosaur kale

Toppings - choice of six

sliced hard boiled eggs
chopped carrots
cucumbers
baby tomatoes
kalamata olives
chickpeas
edamame
dried cherries
toasted pine nuts
candied pecans
garlic croutons
crumbled goat cheese
blue cheese
bulgarian feta

Dressings - choice of two

chipotle ranch
classic caesar
red wine vinaigrette
balsamic vinaigrette
carrot miso dressing

Proteins - choice of 3

grilled chicken breast
grilled flat iron steak*
grilled shrimp
grilled eggplant, roasted tricolor cauliflower, broccolini

Desserts - choice of 2

petite brownie sundaes, waffle cone, sweet cream,
orange creamsicle, mini cupcake, orange soda
pink lemonade bars, raspberry, poppy seeds
german chocolate whoopie pies, pecans, coconut,
chocolate drizzle
dark berry tart, blackberry custard,
chocolate cookie, blueberries

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THREE COURSES

Soup or Salad

select one

SOUP

Cauliflower Bisque
Asparagus
Potato Leek
Butternut Squash
Chicken Tortilla
Cape Cod's Bookbinder
New England Clam Chowder
Tomato Bisque

SALAD

Caprese

buffalo, mozzarella, heirloom tomatoes,
arugula, micro basil, balsamic vinaigrette

Romaine Hearts

pecorino romano, plum tomato, pretzel
crouton, caesar dressing, olive emulsion

Baby Iceberg Wedge

crispy shallots, chopped tomato, bacon,
maytag blue cheese, hardboiled eggs,
peppercorn buttermilk ranch

Garden Salad

artisan field greens, shaved carrot,
golden beet, watermelon radish,
red wine vinaigrette

Entrée

select one

Lemon Ricotta Stuffed Chicken

tomato, concasse, broccolini,
rosemary roasted fingerling potatoes

Southwest Chicken Breast

cumin, black bean puree, chimmichurri sauce,
roasted corn salad, chorizo potato hash

Five Spice Skuna Bay Salmon

forbidden rice, bok choy, ginger glaze,
shiitake mushroom

Olive Oil Poached Salmon

parsnip puree, little green lentils, haricot vert,
shallot straws

Florida Red Snapper

caper gremolata, orzo, olives, sundried
tomatoes, grilled artichoke

Peppercorn Crusted Flat Iron Steak*

truffle mashed potatoes, heirloom carrots,
confit shallot

Petite Filet Mignon*

pomme dauphinoise, snap asparagus,
cabernet demiglace

Asparagus Ravioli

heirloom tomato, meyer lemon crema,
swiss chard parsnips, parmesan reggiano

Vegetarian Wellington

roasted mushroom & tomato, piquillo
pepper coulis, broccolini

Dessert

select one

Chocolate Espresso Mousse

dark chocolate, speckled
glaze, stout cake

Strawberry Cream Puff

sweet cream, strawberry
crumble, fresh basil

Meringue Pie

graham crumble, yuzu curd,
blueberry compote

Flourless Chocolate Cherry Cake

dark chocolate, cherry mousse,
spiced meringue

Toffee Pear Galettes

butter pastry, vanilla cream,
hazelnut brittle

Earl Grey Chiffon Gateau

lemon creameux, vanilla
ganache, candied lemon peel

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Cheese & Charcuterie Tasting

chef selected local & international cheeses, handcrafted aged meats & pate marinated olives, peppers, & pickled vegetables mustard, honeycomb, nuts & dried fruit, assorted crackers and breads

Sushi & Dim Sum

spicy tuna rolls, california rolls, dim sum, bbq pork* bao, chicken shu mai, vegetarian dumplings & a selection of nigiri including: yellowtail, shrimp, salmon, tuna, barbequed eel, wasabi pickled ginger, soy sauce, hoisin, sriracha & xo sauce

Pasta Station

choice of two:

asiago filled gnocci, rapini, spicy pomodoro sauce

rigatoni, black truffles, brandy parmeasan cream sauce

cheese tortellini, italian sausage, bolognese, english peas

orecchiette, baby shrimp, summer squash, peppers garlic olive oil

artichoke ravioli, baby tomatoes, basil pesto

Cape Cod

poached jumbo shrimp, alaskan snow crab claws, middle neck clams*, seasonal east & west coast oysters* bay scallop* ceviche served in scallop shells mignonette, cocktail sauce, tabasco

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Risotto Station

choice of two:

saffron, english peas, parmesan

shrimp, sweet corn, tarragon, lobster sauce

duck confit, blueberries, roasted wild mushroom, asparagus

chicken, spring carrots broccolini

Mediterranean

hummus, babaghanoush, tzatziki, muhamarra, fattoush

pickles, chicken shawarma, pita & lavash

Bruschetta Bar

baby heirloom tomato, garlic, basil, fava beans, cured olives

lemon ricotta, kalamata tapenade, tarragon pesto, olive oil

aged vinegar, grilled sourdough, baguette croutons

Caviar & Champagne

osetra & american white sturgeon caviar*, selected chilled

champagne blinis, toast points, creme fraiche, chopped egg*

onion, chives

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Carving Stations

chef attendant required

Citrus Brined Pork Tenderloin

tarragon mustard,
cherry nectarine compote

Whole Red Snapper

romesco sauce, salsa verde, tortillas

Maple Bourbon Roasted Turkey Breast

cranberry mostarda, parker rolls

Dijon Mustard & Fines Herbs Prime Rib*

horseradish jus, multigrain rolls

Beef Tenderloin*

adobo spiced, chimichurri, ciabatta roll

New York Strip*

warm summer truffle potato
& califlower au gratin

Beef Wellington*

mushroom duxelle, red wine demiglace

Leg of Lamb*

rosemary, garlic, natural jus, parker rolls

Steamship Round of Beef *

thyme jus, horseradish cream,
parker rolls

Whole Tandoori Chicken Capon

raita sauce, mint chutney, naan bread

Sliced Peking Duck

lotus buns, cucumber, green onion,
hoisin sauce

Hors d'Oeuvres

minimum 50 pieces

salmon rillettes croquette,
blush orange cream

wild mushroom truffle arancini

charred pork belly, pear apple old fashion

brie & crystallized cranberry

mini reuben sandwich

coconut shrimp, ponzu sauce

mini crab cake, Meyer lemon aioli

bacon wrapped dates

honey rosemary lamb chop*

croque monsieur

black bean slider, ancho aioli

chicken tikka masala, yogurt mint sauce

peking duck pot sticker with plum yuzu

cuban sandwich bite

Canapés

minimum 50 pieces

smoked duck, cranberry balsamic
apricot chutney

tuna tartar, lotus chip,
wasabi caviar*

fontina & olive mini muffaletta

italian breadstick with bresaola
& boursin cheese

wild mushroom tartlet, shaved manchego
chive walnut pesto

salmon rilette in sesame cones

five spiced ahi tuna*, seaweed salad
togarashi spice

beef carpaccio*, ciabatta, arugula crema

taleggio & citrus cured olive crostini

crab meat choux blt

tequila lime shrimp

roasted tomato bruschetta, prosciutto

goat cheese & orange choux

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Appetizers

select one

Coriander Diver Scallop
chorizo crisp, saffron potato plank,
grilled corn

Peekytoe Crab Cake
corn coulis, grilled ramp

Ahi Tuna*
edamame puree, grilled scallion,
carrot curl

Confit Duck Leg & Waffle

Smoked BBQ Chicken
charred tomatillo salsa

Olive Oil Poached Salmon
fennel cucumber salad,
horseradish cream

Shrimp & Mango Spring Roll
mint chutney, trout roe

Ricotta Gnocchi
heirloom tomatoes, broccolini,
Meyer lemon crema

—

Soup

select one

Charred Tomato Basil
brioche comte grilled cheese

Minted Spring Pea

New England Clam Chowder

Cape Cod's Bookbinder Soup
with an individual sherry carafe

Heirloom Tomato
gazpacho, grilled shrimp

Cream of Asparagus
black truffles

Salad

select one

Grilled Roasted Apple Salad
blue cheese, bourbon cranberry

Butternut Squash Salad
pecans, pomegranate

Artisanal Greens
red and golden beet carpaccio,
cucumber balsamic vinaigrette

Hearts of Romaine
white anchovy, confit tomatoes,
parmesan lavosh

Berry Salad Red Oak
watercress, ricotta salata, raspberry
balsamic vinaigrette

Grilled Hearts of Palm
endive, mesclun green, tomato,
French dressing

Spinach Salad
sugar bacon, nectarines, smoked walnut
cider vinaigrette

Three Melon Salad
cantaloupe, honeydew, watermelon,
golden pineapple, artisan green,
viola, sherry vinaigrette

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Entrées

select one

LAND

Filet Mignon*

yukon potato mousseline,
fine herb vinaigrette

Au Poivre Strip Loin of Beef*

rosemary fingerling potatoes

Honey Rosemary Lamb Chop*

mustard seed potato salad,
smoked mushrooms

Berkshire Pork Chop

rum glazed sweet potato,
pear and heirloom carrot
succotash

LAKE & SEA

Cape Cod Crab Cakes

herb salad, pommery mustard,
beurre blanc

Spiced Roasted Salmon

red lentils, wilted arugula,
pickled radish, balsamic red
puree | 66

Florida Grouper

saffron couscous, grilled
artichoke, arugula, heirloom
yam, pomegranate beurre
blanc

Red Snapper

miniature sweet peppers,
grilled artichoke, parsnip
puree, caper gremolata

Striped Bass

Swiss chard, apple cider
reduction

HEN HOUSE

Chicken with Tomato

spinach, mozzarella,
spicy piquillo coulis

Lemon & Herb Roasted Chicken

caramelized parsnips, hearty
grain, shallot jus

Crispy Skin Chicken Breast

royal trumpet mushrooms,
grilled scallions, buttermilk
mashed potatoes, tarragon
emulsion

Muscovy Duck Duo*

five spice duck breast,
ginger thigh confit, cherry
gastrique

Foie Gras Basted Cornish Game Hen

wild rice, red quinoa, asparagus
chasseur sauce

OUR GARDEN

Roasted Mushroom & Leek Strudel

sautéed spinach
sweet potato crema

Moroccan Stew

spiced chickpea and artichoke
marcona almond

Coconut Green Curry

baby vegetables
forbidden rice

Meyer Lemon Ricotta Ravioli

arugula, pecorino romano

Rice Noodle Pad Thai

baby bok choy, ginger
carrot

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Intermezzo

select one

Sorbet & Gelato

champagne, lemon, mango, passionfruit, strawberry, raspberry champagne, wild berry

Desserts

select one

White Chocolate Cheese Cake

passionfruit gelee, lemongrass meringue gingersnaps

Chocolate Espresso Mousse

dark chocolate, speckled glaze, stout cake

Sour Cream Puff

sweet cream, strawberry crumble, fresh basil

Meringue Pie

graham crumble, yuzu curd, blueberry compote

Dark Berry Tart

blackberry custard, chocolate cookie, blueberries

Butterscotch Panna Cotta

banana bread, pecan brittle, sea salt

Chocolate Brownie Gateaux

milk chocolate, crunch layer, shiny glaze

Brown Butter Crisp

seasonal fruit, oatmeal topping, vanilla cream

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Platinum

Absolut vodka | Tanqueray gin | Bacardi rum
1800 silver tequila | Bulleit bourbon | Jack Daniel's whiskey
Dewar's 12

Executive

Titos vodka | Hendrick's gin | Bacardi rum | Casamigos Blanco
Knob Creek bourbon | Woodford Reserve whiskey
Johnny Walker black scotch

Cordials

Amaretto Disaronno | Bailey's | Chambord | Drambuie
Grand Marnier | Kahlua

Cognac & Brandy

Korbel | Courvoisier VS | Remy Martin VSOP

Wines

Selection of white or red wine

Ports

Sandeman Founders Reserve | Fonseca Bin 27

Beer

overall for all packages

Miller Lite | Bud Light | Heineken 0.0
Blue Moon | Corona, Heineken | Samuel Adams
Stella | Revolution IPA
Truly hard seltzer

Sparkling

La Marca Prosecco Italy
La Marca Rose, Italy
Les Allies Brut France
Domaine Chandon Brut, Napa
Moet Imperial Brut, France
Veuve Clicquot, France

Chardonnay

Proverb, CA
William Hill, CA
Decoy, CA
Sonoma – Cutrer Russian River, CA

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Sauvignon Blanc

Proverb, CA
William Hill, CA
Decoy, CA
Cloudy Bay, New Zealand

Pinot Grigio

Proverb, CA
Terlato, Italy
Santa Margherita, Italy

Merlot

Proverb, CA
William Hill, CA
Wente, WA

Cabernet Sauvignon

Proverb, CA
William Hill, CA
Columbia Crest H3, WA
Daou, Paso Robles
Conn Creek, CA

Pinot Noir

Proverb, CA
William Hill, CA
Meiomi, CA
Cambria Julia's Vineyard, CA

Varietal Red Wines

Norton Malbec, Argentina
Murrieta's Well Red Blend, CA

Varietal White Wines

Chateau St. Michelle Riesling, CA
Caposaldo Moscato, Italy
Whispering Angel Rose, France

Interactive Bar Experiences

Mojito Bar

rum | classic | raspberry | blueberry | strawberry

Margarita Bar

silver and reposado tequila | classic lime | peach
mojitarita | grapefruit

Bloody Mary Bar

vodka | gin | tequila
olives | celery | pickles | pepperoncini | bacon | jerky | cheese
cubes | horseradish

Bubbles Bar

champagne and prosecco | bellini | mimosa

Old Fashion Bar

bourbon | tequila | rye



CONTACT

drakesales@thedrakehotel.com

312.932.4337

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Breakfast

Priced per guest

One & half hour limit applies to all breakfast buffet options.

Drake Buffet

For banquets with fewer than 25 guests, add 125.

Guarantees

Final guarantee of guests is required by 12:00 noon, three business days before an event.

Kosher Cuisine

Provided exclusively by our partner Danziger Kosher Catering.

Service Charge, tax

Gratuity: 18.5%

Sales tax: 11.75%

Service: 6%

Prevailing rates apply.

Valet Parking

Overnight parking: 75

Event rate: 31

Prevailing rates apply.

Customized Menus

We pride ourselves on having the highest level of service. Custom menus including seasonal and organic options can be made available upon request.

Alcoholic Beverages

The Drake Hotel is governed by the Illinois State Division of Alcohol and Tobacco. The Drake Hotel does not permit any alcoholic beverages to be brought onto the property from any outside source. Guests must be 21 years or older to consume alcoholic beverages.

Coat Check

Coat check can be arranged for your party or meeting at prevailing rates.

Unique Touches

We are ready to help you create a memorable event. At your request, we can provide a list of preferred vendors.



The Drake

REAL CHICAGO™