

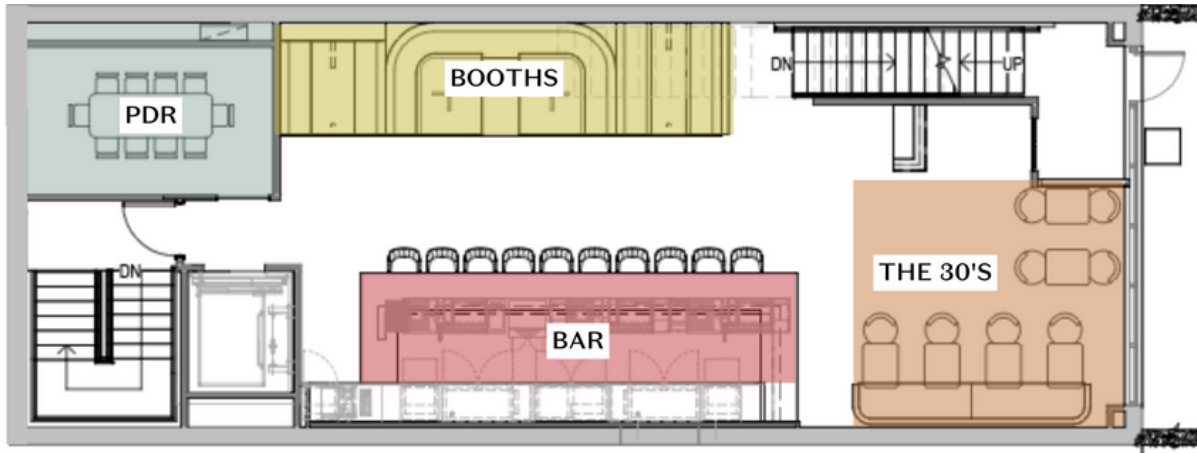
The image shows a luxurious bar or lounge. The ceiling is made of dark wood planks and features several large, ornate crystal chandeliers. A long, dark bar with a polished surface runs across the middle of the frame. Behind the bar, shelves are filled with various bottles of liquor. In the foreground, a row of orange velvet bar stools with dark metal frames is positioned along the bar. To the left, there are large windows with black frames, and a large, fluffy white decorative object hangs from the ceiling. The overall atmosphere is warm and elegant.

# HIDE + SEEK

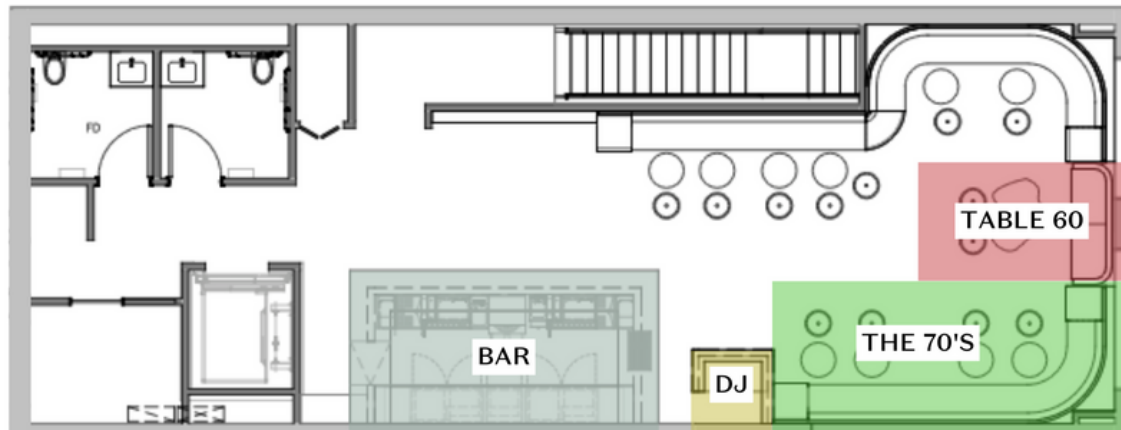
*private events*



# HIDE + SEEK



1ST FLOOR



2ND FLOOR

Nestled in the heart of Chicago's West Loop neighborhood, **HIDE+SEEK** brings comfortable elegance and playful design to Randolph Row.

Our creative American shared plates menu incorporates touches from Spain, France, and Italy. The beverage program follows suit, and features fresh takes on classic cocktails and hand selected wines.





FIRST FLOOR • 40 SEATED | 100 RECEPTION



SECOND FLOOR • 42 SEATED | 85 RECEPTION



PRIVATE DINING ROOM • 10 SEATED



FULL VENUE • 80 SEATED | 185 RECEPTION





FIRST FLOOR BAR • 20-50 RECEPTION



SECOND FLOOR BAR • 15-25 RECEPTION



TABLE SIXTY • 6-8 SEATED



THE SEVENTIES • 10-14 SEATED



# HIDE + SEEK

## *Hors-d'Oeuvres Menu*

### *Displayed*

#### **PEAR & KALE SALAD 5**

pear maple vinaigrette, parmigiano, pecans

#### **SWEET POTATO SALAD 4**

arugula, apple cider, sweet potato, hazelnut

#### **RICOTTA SQUASH RAVIOLI 6**

lemon ricotta, squash, pine nut butter, bubu arare

#### **LUMACHE VODKA PASTA 5**

sausage, rapini, herbed ricotta

#### **LAND SKEWERS 7**

CHICKEN: raisin gastrique

STEAK: peppadew pepper, slamoriglio and red onion

#### **SEA SKEWERS 9**

SPANISH OCTOPUS: romesco, caperberries, marble potatoes

SHRIMP SCAMPI: white wine, garlic

#### **TOMATO BISQUE SHOOTER 6**

topped with grilled cheese triangle

#### **VEGETABLE EMPANADA 4**

pisto manchego, fontina

#### **DESSERT TRIO 7**

deconstructed cheesecake cups, housemade brownie bites,  
blackberry chocolate tartlettes

### *Passed*

#### **FRENCH ONION BREAD 4**

milk bread, caramelized onion, gruyere, herb butter

#### **BURRATA 5**

wine poached pears, cranberry chutney, baguette

#### **GRILLED OYSTER 4**

urfa chili butter, parmesan, breadcrumbs

#### **HAMACHI CRUDO 5**

fresno chili, cilantro, honey dew gazpacho, yuzu oil

#### **BRUSSELS SPROUTS SKEWER 5**

shawarma spiced lentils, herbed labneh

#### **SEARED SCALLOP 12**

grape agrodolce, fennel, yuzu oil

#### **PARISIAN GNOCCHI 6**

lobster, butter, tomato, breadcrumbs

#### **BRAISED SHORT RIB 8**

pickled watermelon, cipollini, potato cup

#### **CROQUETA 7**

short rib, jamon, guanciale, fontina, tomato, pepper jam

#### **FRENCH FRIES 4**

hand cut yukon gold potatoes, house aioli

PRICED PER PIECE | MINIMUM OF 24 PIECES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
Please let us know if you have any dietary restrictions. Beverage additional | Tax | 3% Event Admin Fee | 22% Service Charge | Menu is subject to seasonal changes.





# *Family Style*

Family style dining, is a relaxed way for large parties to enjoy a coursed meal. Rather than individual dishes, diners serve themselves from shared plates, just like how you might at home.

You select the dishes, and our culinary team determines the appropriate quantities per dish based on your party size.



# HIDE + SEEK

\$85

## PER GUEST DINNER FAMILY STYLE MENU

priced per guest - 12 person minimum - seated dinner parties

### Garden

(select two for the table to share)

Pear and  
Kale Salad

Caesar  
Salad

Crispy  
Artichokes

Sweet Potato  
Salad

French Onion  
Bread

Brussels  
Sprouts

Cauliflower Steak

Burrata

### Housemade Pasta

(select one for the table to share)

Ravioli

Caramelle

Lumache

### Land & Sea

(select one for the table to share)

Hamachi Crudo

Sticky Ribs

Braised Short Rib

Grilled Oysters

Croquetas

Spanish Octopus

Moules Frites

### Dessert

(select one for the table to share)

Deconstructed Cheesecake | Blackberry Chocolate Tart | House Brownie

\$125

## PER GUEST DINNER FAMILY STYLE MENU

priced per guest - 12 person minimum - seated dinner parties

### Garden

(select two for the table to share)

Pear and  
Kale Salad

Caesar  
Salad

Crispy  
Artichokes

Sweet Potato  
Salad

French Onion  
Bread

Brussels  
Sprouts

Cauliflower Steak

Burrata

### Housemade Pasta

(select one for the table to share)

Ravioli

Caramelle

Lumache

Parisian Gnocchi

### Grand Plates

(select one for the table to share)

Branzino

Filet Au Poivre

Colorado Lamb Chops

### Land & Sea

(select one for the table to share)

Hamachi Crudo

Seared Scallops

Braised Short Rib

Grilled Oysters

Croquetas

Spanish Octopus

Moules Frites

Sticky Ribs



# HIDE + SEEK

## Open Bar Beverage Packages

priced per guest / hour - 15 person minimum - cocktail reception

### ———— \$30 Classic ————

#### PER GUEST / HOUR

Includes: Coca Cola, Diet Coke, Sprite, Pineapple, Cranberry  
Orange Juice, Club Soda, Tonic, Ginger Ale, Ginger Beer

#### SPIRITS

SKEPTIC Vodka

TITO'S Vodka

CITADELLE Gin

PLANTATION 3 STAR Rum

818 Tequila Blanco

ROSALUNA Mezcal

EVAN WILLIAMS Bourbon

SAZERAC Rye Whiskey

COMPASS BOX Scotch Blended Whisky

#### BEER

COORS BANQUET

ESTRELLA DAMM LAGER

#### WINE

##### BUBBLES

VALDO Prosecco

##### ROSÉ

PEYRASSOL

##### WHITE

DOURTHE Sauvignon Blanc

ANTXIOLA Txakolina

##### RED

BODEGAS HERMANOS PECIÑA RIOJA TINTO

NOAH RIVER Cabernet

### ———— \$40 Premium ————

#### PER GUEST / HOUR

Select two signature cocktails \*excludes reserve cocktail and raspberry beret

Includes: Negroni, Old Fashioned, Aperol Spritz, French 75,  
Manhattan, Martini, Sazerac, Mule, Margarita, SideCar

#### SPIRITS

BELVEDERE Vodka

GREY GOOSE Vodka

TITO'S Vodka

HENDRICKS Gin

CITADELLE Gin

CITADELLE JARDIN D'ÉTÉ Gin

PLANTATION 3 STAR Rum

818 Tequila Blanco

ARETTE Blanco

ARETTE Reposado

818 Tequila Añejo

ROSALUNA Mezcal

MAKERS MARK Bourbon

HIGH WEST PRAIRIE Bourbon

SAZERAC Rye Whiskey

MITCHER'S Rye Whiskey

OLD FORESTER

JOHNNIE WALKER BLACK

MACALLAN 12

#### BEER

COORS BANQUET

ESTRELLA DAMM LAGER

SEX AND CANDY IPA

#### WINE

##### BUBBLES

VALDO Prosecco

BISOL JEIO Prosecco Rosé

##### ROSÉ

SUMMER WATER

##### WHITE

DOURTHE Sauvignon Blanc

CHÂTEAU DE SANCERRE Sauvignon Blanc

JORDAN Chardonnay

##### RED

BODEGAS HERMANOS PECIÑA Rioja Tinto

J. CHRISTOPHER Pinot Noir

NOAH RIVER Cabernet

AUSTIN HOPE Cabernet

Excludes: bottled water, Red Bull and espresso drinks

Custom packages available upon request | Sales Tax 11.75% | Event Admin Fee 3% | 22% Service Charge | Menu is subject to seasonal changes



# FAQ

## **CANCELATION POLICY**

Any cancellations made with less notice than the specified time period for your party will result in a cancellation fee equal to the remaining food and beverage minimum. HIDE+SEEK requires 7-day notice for semi-private events, and 30-day notice for private events.

If the event is canceled within the specified time period for your party, the 50% non-refundable deposit may be used towards a future reservation within 30 days of the event date. Rescheduled dates must have prior approval, and can only be rescheduled once. After 30 days the host will forfeit the 50% deposit.

## **LATE POLICY**

We allow a 15 minute grace period for all reservations. Please let us know if you're running late and we will do our best to accommodate you.

## **SPECIAL REQUESTS**

Our Events Manager will gladly assist you with any special requests in regards to your party. Please note that some items may be an additional charge.

Custom Menus \$3 Per Print • Floral Décor • A/V Equipment • Furniture Removal

\*The above items are not applicable to the food and beverage minimum.

## **EVENT ADMIN FEE**

A 3% event admin fee will be added to all menus.



# FAQ

## **DEPOSIT POLICY**

We require a 50% non-refundable deposit at the time of booking, which will be applied to your final. The deposit balance is due the day of the event.

## **CAN YOU HOLD MY RESERVATION WITHOUT A DEPOSIT?**

Please note that although the requested time and date is available now, availability frequently changes. Reservations are not held or guaranteed until a deposit and event contract has been received.

## **CAN I BRING MY OWN DECORATIONS?**

We allow guests to bring your own decor, as long as it is confined to your own table and does not impose on another guest's experience. Decor that must be hung, mounted, or that disrupts the overall ambiance is not allowed. Decorations, party favors, and display materials must be approved prior to the event.

## **HOW MUCH IS TAX?**

The guest is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill.

## **CLOSING POLICY**

The remaining balance is due at the conclusion of the event, and must be paid with a physical credit card. We ask for no more than 3 credit card max split per reservation.



# FAQ

## **WHAT IS A FOOD AND BEVERAGE MINIMUM?**

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax, fees and service charge. Food and beverage minimums can be reached by packages or on consumption.

## **WHAT IF WE DON'T REACH THE FOOD AND BEVERAGE MINIMUM?**

Should your final food and beverage charges be less than the agreed minimum prior to tax, fees and gratuity, the difference will be added to your final check as a room charge. All contracted groups are required to provide a guaranteed number of attendees at the time of booking. You will be charged for the guest count specified in the event contract, even in the event of a decrease in party size. An increase in party size must have prior approval and will incur additional charges.

## **WHEN DO I CHOOSE MY MENU OPTIONS?**

We ask for final food and beverage menu selections to be approved at least one week prior to the event.

## **CAN YOU ACCOMDATE DIETARY RESTRICTIONS AND ALLERGIES?**

Allergies and dietary restrictions can be accommodated with advance notice. Any supplemental dishes will be charged accordingly.



# Thank you

West Loop  
838 W Randolph St  
Chicago, Illinois 60607  
312.680.8217

[www.hideandseekchicago.com](http://www.hideandseekchicago.com)  
[events@hideandseekchicago.com](mailto:events@hideandseekchicago.com)  
[@hideandseekchicago](https://www.instagram.com/hideandseekchicago)

♥ NOUVEAU NEW YORK