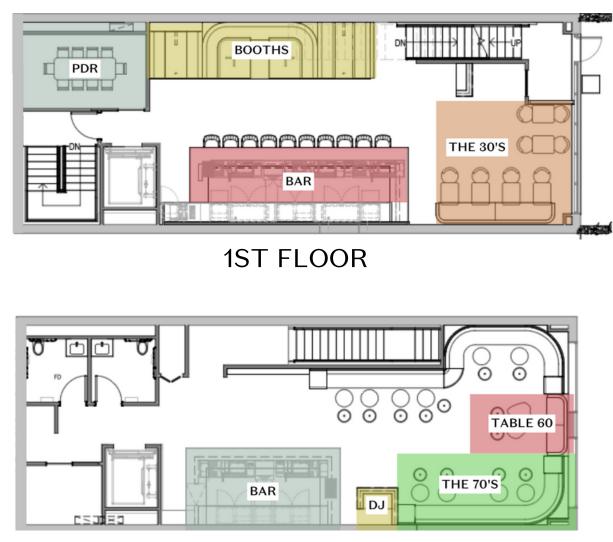
# private events

### HIDE + SEEK



**2ND FLOOR** 

Nestled in the heart of Chicago's West Loop neigborhood, 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.

events@hideandseekchicago.com • 312.680.8217 • @hideandseekchicago • 838 W. Randolph St., Chicago, IL

#### FIRST FLOOR • 40 SEATED | 100 RECEPTION

#### SECOND FLOOR • 42 SEATED | 85 RECEPTION

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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

PASSED OR DISPLAYED • PRICED PER PIECE • MINIMUM: 24 PIECES

Pear and Kale Salad 5 v, CF pear maple vinaigrette, parmigiano, pecans

Sweet Potato Salad 4 v, GF arugula, apple cider, sweet potato, hazelnut

**Ricotta Squash Ravioli 6** v lemon ricotta, squash, pine nut butter, bubu arare

> Lumache Vodka Pasta 5 v sausage, rapini, herbed ricotta

Land Skewers 7 GF Chicken: cherry mostarda Steak: peppadew pepper, slamoriglio and red onion

Sea Skewers 9 GF Spanish Octopus: caperberries, marble potatoes Shrimp Scampi: white wine, garlic

**Tomato Bisque Shooter 6** v topped with grilled cheese triangle

Vegetable Empanada 4 v pisto manchego, fontina

Dessert Trio 7 deconstructed cheesecake cups, housemade brownie bites, mini dark chocolate sea salt cookies French Onion Bread 4 v milk bread, caramelized onion, gruyere, herb butter

Burrata Crostini 5 v, GF wine poached pears, cranberry chutney, baguette

Grilled Oyster 4 urfa chili butter, parmesan, breadcrumbs

Hamachi Crudo 5 GF fresno chili, cilantro, honey dew gazpacho, yuzu oil

Brussels Sprouts Skewer 5 v shawarma spiced lentils, herbed labneh

Seared Scallop 12 GF grape agrodolce, fennel, yuzu oil

Parisian Gnocchi 6 lobster, butter, tomatoe, breadcrumbs

Braised Short Rib 8 GF pickled watermelon, cipollini, potatoe cup

**Croqueta 7** short rib, jamon, fontina, tomato, pepper jam

French Fries 4 hand cut yukon gold potatoes, house aioli

## 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



priced per guest - 12 person minimum - seated dinner parties

Garden

(select two for the table to share) Caesar

Salad

Pear and Kale Salad V, GF

Crispy Artichokes v

Brussels

Sprouts v

- Sweet Potato Salad V, GF
- **French Onion** Bread v
- Cauliflower Steak v
  - Burrata v

Housemade Pasta

(select one for the table to share) Ravioli v Lumache v

land & Sea

(select one for the table to share)

Hamachi Crudo GF **Grilled Oysters** 

Sticky Ribs GF Croquetas **Moules Frites** 

Braised Short Rib GF **Spanish Octopus** 



priced per guest - 12 person minimum - seated dinner parties

Garden

(select two for the table to share)

Pear and Kale Salad V, GF Caesar Salad

Crispy Artichokes v

Sweet Potato Salad V. GF

- **French Onion** Bread v
- Brussels Sprouts v

Burrata v

Housemade Pasta

(select one for the table to share) Ravioli v Lumache v Parisian Gnocchi

Grand Plates

(select one for the table to share) Colorado Lamb Chops GF Branzino GF Filet Au Poivre Cauliflower Steak v

land & Sea

(select one for the table to share)

Hamachi Crudo GF Seared Scallops GF Braised Short Rib GF **Grilled Oysters** 

**Spanish Octopus** Croquetas

**Moules Frites** 

Sticky Ribs GF

(select one for the table to share) Deconstructed Cheesecake v | Mini Dark Chocolate Sea Salt Cookies v | House Brownie v

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

#### HIDE+SEEK

Open Bar Beverage Packages

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

\$30 (lassic

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 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 MICHTER'S Rye Whiskey **OLD FORESTER** JOHNNIE WALKER BLACK MACALLAN 12

#### BEER

COORS BANQUET ESTRELLA DAMM LAGER BELT IPA WINE

#### BUBBLES

VALDO Prosecco BISOL JEIO Prosecco Rosé

#### ROSÉ

PEYRASSOL

#### WHITE

DOURTHE Sauvignon Blanc CHÂTEAU DE SANCERRE Sauvignon Blanc FOXGLOVE 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

#### 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.

#### **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.

#### 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

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