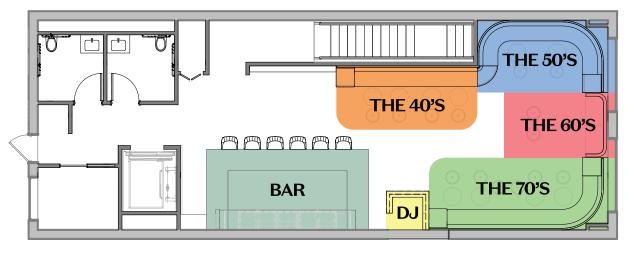


1ST FLOOR



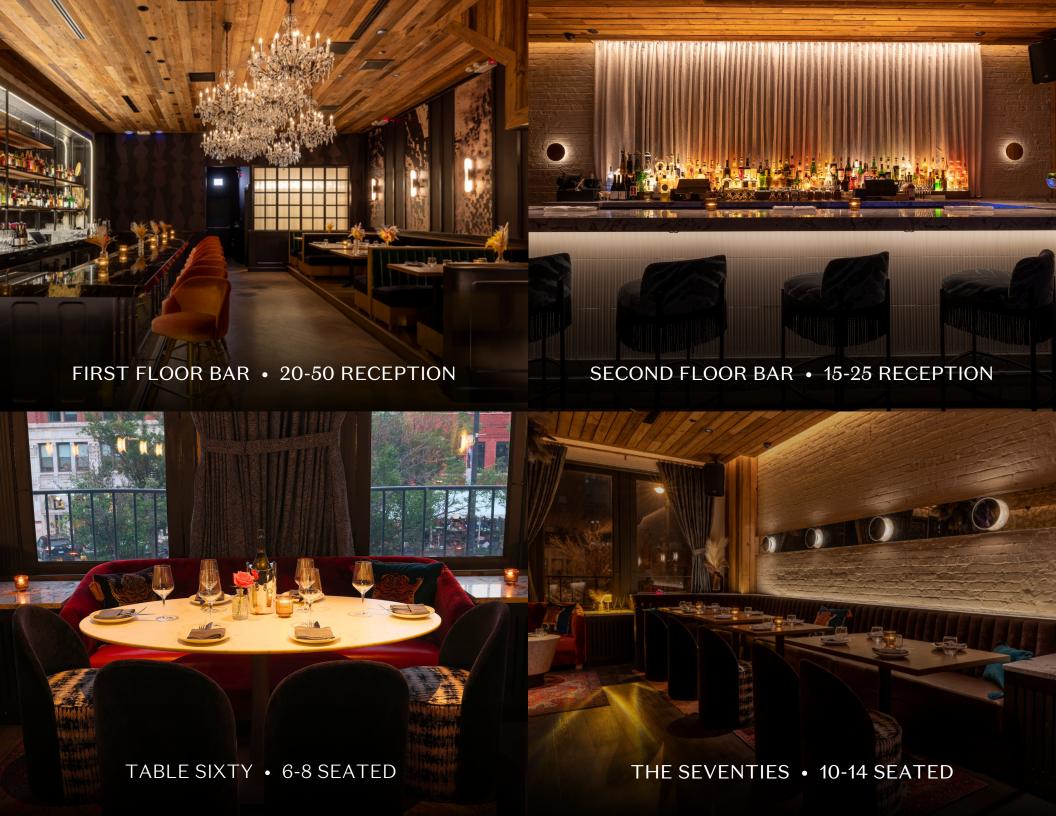
2ND FLOOR

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





Hors d Oeuvres Menu

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

Pear and Kale Salad 5 v, GF

pear maple vinaigrette, parmigiano, pecans

Caesar Salad 5

romaine, shaved cauliflower, calabrian chili crouton

Ricotta Squash Ravioli 6 v

lemon ricotta, squash, bubu arare

Lumache Vodka Pasta 5

sausage, rapini, herbed ricotta

Chicken Skewer 7 GF

cherry glaze

Steak Skewer 8 GF

peppadew pepper, slamoriglio and red onion

Shrimp Scampi Skewer 9 GF

white wine, garlic

Tomato Bisque Shooter 6 v

topped with grilled cheese bite

Vegetable Empanada 4 v

sofrito, bell peppers, fontina

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

Brussels Sprouts Skewer 5 v

shawarma spiced lentils, herbed labneh

Parisian Gnocchi 6

lobster, butter, tomato, breadcrumbs

Braised Short Rib 8 GE

pickled watermelon, potatoe cup

Croqueta 7

short rib, jamon, fontina, tomato, pepper jam

French Fries 4

hand cut yukon gold potatoes, house aioli

Dessert Trio 7

deconstructed cheesecake cups, housemade brownie bites, mini dark chocolate sea salt cookies

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.



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

Cauliflower v

French Onion Bread v

Brussels Sprouts v

Burrata v

Housemade Pasta

(select one for the table to share)

Ravioli v

Lumache

(and & Sea (select one for the table to share)

Moules Frites

Sticky Ribs GF

Braised Short Rib GF

Grilled Oysters

Croquetas

Spanish Octopus

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 v, GF Caesar Salad

Crispy Artichokes v

Cauliflower v

French Onion Bread v

Brussels Sprouts v

Burrata v

Housemade Pasta

Ravioli v

Lumache

Parisian Gnocchi

Grand Plates

(select one for the table to share)

Branzino GF

Steak Frites

Colorado Lamb Chops GF

Cauliflower v

Land & Sea

(select one for the table to share)

Sticky Ribs GF

Moules Frites

Braised Short Rib GF

Grilled Oysters

Croquetas

Spanish Octopus

(select one for the table to share)

Deconstructed Cheesecake v | Mini Dark Chocolate Sea Salt Cookies v | House Brownie v

Open Bar Beverage Packages

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



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

ARETTE Blanco

LOS VECINOS Mezcal

ZACKARIAH HARRIS Bourbon

SAZERAC Rye Whiskey

GLENMORANGIE 10 YR Single Malt Whisky

WINE

BUBBLES

VALDO Prosecco

ROSÉ

PEYRASSOL

WHITE

DOURTHE Sauvignon Blanc ANTXIOLA Txakolina

RED

BEER

COORS BANQUET
ESTRELLA DAMM LAGER
CORONA

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

GREY GOOSE Vodka

TITO'S Vodka

HENDRICKS Gin

CITADELLE Gin

PLANTATION 3 STAR Rum

ARETTE Blanco

ARETTE Reposado

LOS VECINOS Mezcal

LOS VECTIVOS MEZCA

MAKERS MARK Bourbon

HIGH WEST PRAIRIE Bourbon

SAZERAC Rye Whiskey

OLD FORESTER

JOHNNIE WALKER BLACK

MACALLAN 12

BEER

COORS BANQUET
ESTRELLA DAMM LAGER
CORONA
BELT IPA

WINE

BUBBLES

VALDO Prosecco

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



FLORAL & DECOR

CUSTOM CAKES



CANCELLATIONS

Full floor and venue buyouts require a minimum 30 days advanced notice. All other parties require a minimum of 7 days notice. In the unfortunate event of a cancellation, your deposit may be used for a future reservation within 30-days of the original event date. Availability not guaranteed.

DEPOSIT POLICY

We require a 50% non-refundable deposit at the time of booking, which will be applied to your final bill. The remaining balance is due the day of the event. Reservations are not held or guaranteed without a deposit.

TAX, GRATUITY, AND OTHER FEES

Client is subject to all applicable State, County and City and other relevant local taxes. A 22% service charge and 3% Administrative Fee will be added to the final bill. The service charge includes gratuity.

PAYMENT

The remaining balance is due prior to the start of your event. All fees and additional charges must be paid with physical card at the conclusion of your event. We do not accept cash payments.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum is the dollar amount you're required to spend not including taxes, fees, and service charge. Should your final food and beverage charges be less than the agreed minimum the difference will be added to your final bill.

GUEST COUNT

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 even in the event of a decrease in party size. An increase in party size must have prior approval and will incur additional charges.

DIETARY RESTRICTIONS

Most allergies and dietary restrictions can be accommodated with advance notice.

Any supplemental dishes will be charged accordingly.

MENU SELECTIONS

Menu selections must be approved at least two weeks prior to the event.

Thank you

West Loop 838 W Randolph St Chicago, Illinois 60607 312.680.8217

www.hideandseekchicago.com events@hideandseekchicago.com @hideandseekchicago