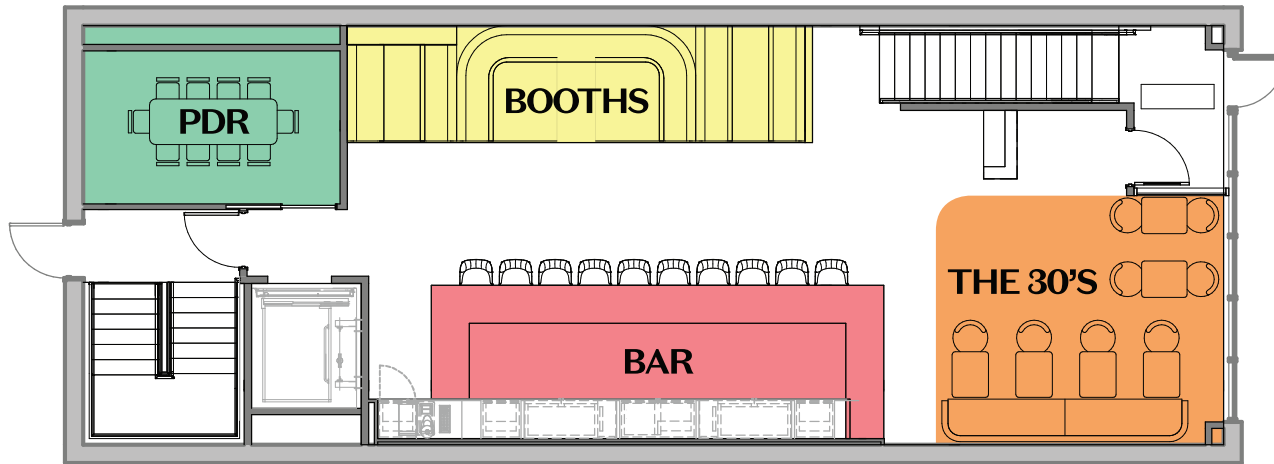


The image shows a luxurious bar or lounge. The ceiling is made of dark wood planks and features several large, ornate crystal chandeliers. A long, dark bar with a polished surface runs across the middle of the frame. Behind the bar, there are shelves filled with various bottles of liquor. In the foreground, a row of orange velvet bar stools with dark metal frames is visible. 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.

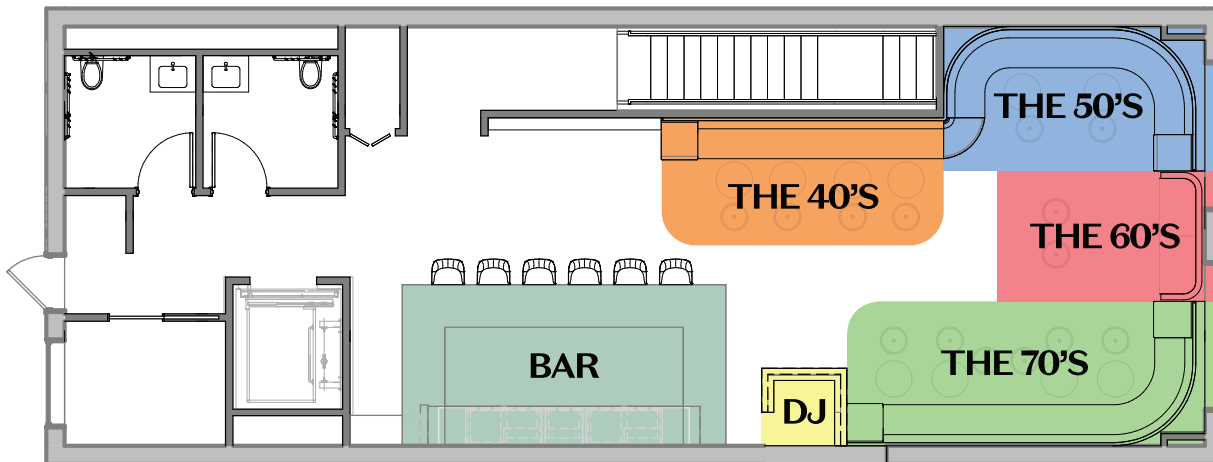
HIDE + SEEK

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

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 are

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 GF

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

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 | 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 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

Land & Sea

(select one for the table to share)

Moules Frites

Sticky Ribs GF

Braised Short Rib GF

Grilled Oysters

Croquetas

Spanish Octopus

\$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 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

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

Dessert

(select one for the table to share)

Tiramisu v | Dark Chocolate Sea Salt Cookies v | Panna Cotta v

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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

SKEPTIC Gin

PLANTERAY Rum

ARETTE Blanco

LOS VECINOS Mezcal

ZACKARIAH HARRIS Bourbon

SAZERAC Rye Whiskey

GLENMORANGIE 12 YR Single Malt Whisky

BEER

COORS BANQUET

ESTRELLA DAMM LAGER

CORONA

WINE

PROSECCO

MIRABELLO

ROSÉ

PEYRASSOL

WHITE

DOURTHE Sauvignon Blanc

ANTXIOLA Txakolina

RED

BODEGAS HERMANOS PECIÑA Tempranillo

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

SKEPTIC Gin

PLANTERAY Rum

ARETTE Blanco

ARETTE Reposado

LOS VECINOS Mezcal

MAKERS MARK Bourbon

HIGH WEST Bourbon

SAZERAC Rye Whiskey

OLD FORESTER Bourbon

JOHNNIE WALKER BLACK Scotch

MACALLAN 12 Scotch

BEER

COORS BANQUET

ESTRELLA DAMM LAGER

CORONA

BELT IPA

WINE

PROSECCO

MIRABELLO

ROSÉ

PEYRASSOL

WHITE

DOURTHE Sauvignon Blanc

CHÂTEAU DE SANCERRE Sauvignon Blanc

FOXGLOVE Chardonnay

RED

BODEGAS HERMANOS PECIÑA Tempranillo

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

Event Enhancements



PRESENTATION NEEDS



CUSTOM MENUS



FLORAL & DECOR



CUSTOM CAKES

HIDE + SEEK

FAQ

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

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♥ NOUVEAU NEW YORK