

**SEMI-PRIVATE DINING
& RECEPTIONS**

**DRAWING ROOM 12 SOUTH MICHIGAN AVE CHICAGO, IL 60603
BOKA RESTAURANT GROUP AT CHICAGO ATHLETIC ASSOC. BOKAGRP.COM**

ABOUT

Our lobby is warmed by three fireplaces and extraordinary bas-relief wood carvings of football players above the largest fireplace, a nod to the athletics that were at the heart of CAA.

The restored light fixtures showcase Edison bulbs. Since the bulbs debuted at Columbian Exposition shortly before the building's completion in 1893, the architects chose to feature this historic technology.

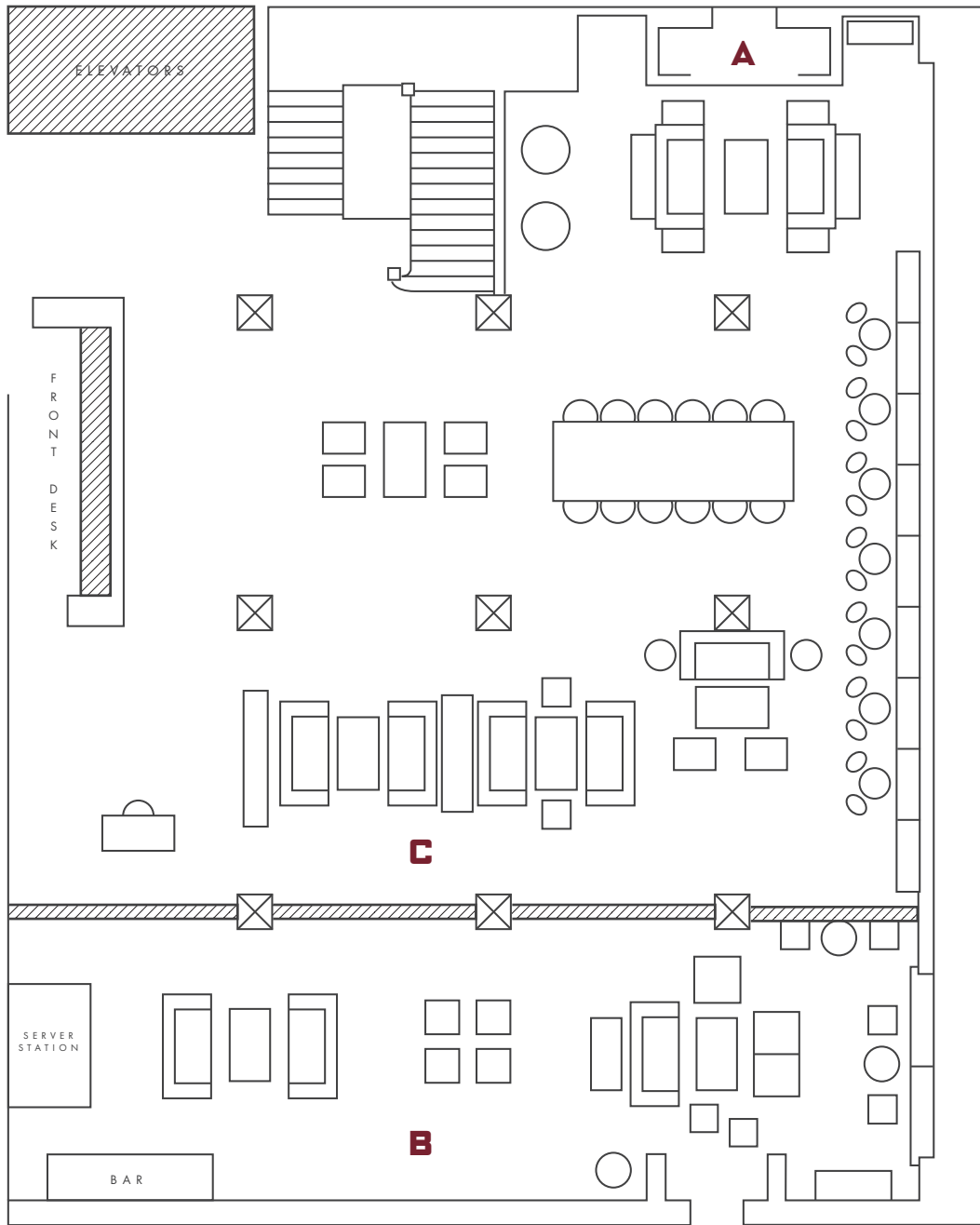
Spot anything odd about our trophies? They are intentionally playful, combining pieces of original trophies found in the club's vault with modern "winks."

- **SEMI-PRIVATE RECEPTION STYLE EVENTS FOR GROUPS OF 15-100 GUESTS**
- **PERFECT FOR NETWORKING EVENTS, BUSINESS MEETINGS AND RECEPTIONS**
- **LOOKING FOR A SIT-DOWN DINING EXPERIENCE? WE CAN HOST INTIMATE FAMILY STYLE DINNERS FOR UP TO 40 GUESTS IN OUR LIBRARY SPACE**

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FLOOR CHART



A

THE NORTH FIREPLACE accommodates up to 30 guests and features lounge seating surrounding our Grand Fireplace.

B

THE LIBRARY accommodates up to 60 guests in an intimate, semi-private space featuring original wood carved walls and two fireplaces.

C

For groups up to 100 guests, we reserve the entire Southern portion of our Drawing Room.





THE NORTH FIREPLACE is an elegant space featuring our Grand Fireplace with surrounding lounge seating and standing room for up to 35 guests. This space is great for cocktail receptions and networking events.



THE LIBRARY is a beautiful, elegant space that is slightly elevated from the rest of the room and is separated by large, carved wooden pillars. The space has 2 grand fireplaces with surrounding cozy lounge seating and space for up to 60 guests reception style. Though this is considered semi-private, this area feels intimate.





The Library is also the perfect location for your reception events. To promote mingling, we will remove some of the furniture in the center of the room and add high-top tables, creating an inviting atmosphere for guests to connect. This semi-private space is perfect for fostering conversations in an intimate setting. For groups up to 100 there is additional space directly adjacent to the library that can be added to host your event.

FOOD

SMALL SNACKS

priced per bowl

- White Cheddar Kettle Corn (GF, Veg) 5
- Black Pepper Parmesan Popcorn (GF, Veg). 8
- Housemade Potato Chips (GF,DF) 6

BITE priced per dozen

FLATBREADS

- Margherita (Veg) 42
- Truffle, Mushroom & Ricotta (Veg) 42
- Prosciutto, Fig, Ricotta, Honey, Arugula . 72
- Short Rib, Arugula, House Giardiniera . . . 96
- Alaskan King Crab, Citrus Beurre Blanc. 132

SMALL BITES

- Fried Brussels Sprouts (GF, V, DF, S) 42
- Fried Veggie Potstickers (V, DF) 42
- Veggie Egg Rolls (V, DF) 42
- Tomato Basil Bruschetta (V, DF) . 36 | GF +3
- Grilled Chicken Skewers (GF, DF, TN) 48
- Beef Skewers (DF, GF, SF) 52
- Meatballs (DF, GF) 50
- Shrimp Cocktail (GF, DF, SF) 54
- Coconut Shrimp (DF, SF) 72
- Fried Calamari (DF, SF) 72
- French onion tartlet (V, DF) 72

MINI HANDHELD

- Grilled Veggie Wraps (V, DF) 42
- Spicy Black Bean Burger (Veg) 70
- Fried Chicken Slider 70
- Grilled Chicken Slider 70 | GF +6
- Chicken Caesar Wraps (FF) 54
- Truffle Cheeseburgers 96 | GF +6
truffle mayo, pickle, caramelized onion
- Karaage Fried Chicken Sliders 84
spicy mayo, pickle, cabbage slaw
- Crab Cake Sliders (SF) 132
old bay mayonnaise, gem lettuce
- Lobster Roll (SF) 168
caviar dollop
- Wagyu Beef Sliders 170
add foie gras +15

*We suggest 5-8 pieces per person

BOARDS & PLATTERS

priced per board

MEZZE PLATTER

- hummus, baba ganoush, tomato & cucumber salad, assorted crudite, pita chips (V, DF, S) 75

CHEESE BOARD

- Chef's selection of assorted cheeses, served with seasonal accoutrements 100

CHARCUTERIE BOARD

- Chef's selection of assorted meats, served with seasonal accoutrements 125

DESSERTS priced per dozen

- Assorted Cookies 42
- Gluten Free Assorted Cookies (TN) 48
- Brownies 42
- Lemon Bars 54
- Mini Fruit Tartlets (TN) 48
- Mini Cheesecake Wedges 48
- Mini S'Mores Pudding Cups (GF) 54

GF Gluten Free
DF Dairy Free
V Vegan
Veg Vegetarian

SF Contains Shellfish
FF Contains FinFish
TN Contains Tree Nuts
S Contains Sesame



BEVERAGE PACKAGES

Priced per person, excludes shots & doubles

BEER & WINE

\$30 for 2 hours / \$45 for 3 hours

\$15 for each additional hour

all beer & wine listed, fountain sodas

BEER

BOTTLES & CANS

- Right Bee Dry Cider, Chi, IL
- Hopewell Lil Buddy Lager, 8 oz, Chi, IL
- Lagunitas IPNA Non-Alcoholic IPA, Chi, IL

DRAFT BEER

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen- Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

WINE

- White
- Red
- Rose
- Bubbles

*Beer and liquor rotate seasonally and are subject to change

BEER & WINE - PREMIUM

\$40 for 2 hours / \$60 for 3 hours

\$20 for each additional hour

all beer & premium wine listed, fountain sodas

BEER

BOTTLES & CANS

- Golden Ale - Parson's Gold, Revolution Brewing, IL
- Sour - Beer For Tacos, Off Color Brewing
- Dry Cider - Pedestrian, Eris Cidery, Chi, IL
- Stout - Guinness, Dublin, Ireland
- Peach Vodka Seltzer - High Noon, Modesto, CA
- NA Beer - Sunbeam Pilsner, Go Brewing, Chi, IL

DRAFT BEER

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

WINE

- Light Bodied Red
- Full Bodied Red
- Light Bodied White
- Full Body White
- Bubbles



PACKAGE A

\$40 for 2 hours / \$60 for 3 hours

\$20 for each additional hour

all beer & wine listed, call spirits,
fountain sodas

BEER

BOTTLES & CANS

- Right Bee Dry Cider, Chi, IL
- Hopewell Lil Buddy Lager, 8 oz Chi, IL
- Lagunitas IPNA Non-Alcoholic IPA, Chi, IL

DRAFT BEER

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

WINE

- White
- Red
- Rose
- Bubbles

SPIRITS

Call spirit + mixer & classic cocktails including:
martini, margarita, old fashioned, ranch water, aperol
spritz, collins

- Vodka: Wheatley
- T equila: Corazon Blanco
- Bourbon: Wild Turkey 101
- Rye: Russell's Reserve 6 Year
- Gin: Ford's
- Rum: Plantation 3 Star
- Scotch: Bank Note Blended
- Mezcal: Los Vecinos del Campo
- Irish Whiskey: Tullamore Dew
- Brandy: Sacred Bond

PACKAGE B

\$60 for 2 hours / \$90 for 3 hours

\$30 for each additional hour

all beer & premium wine listed, premium spirits, two
specialty cocktails, fountain sodas

BEER

BOTTLES & CANS

- Golden Ale - Parson's Gold, Revolution Brewing, Chi, IL
- Sour - Beer For T acos, Off Color Brewing, Chi, IL
- Dry Cider - Pedestrian, Eris Cidery, Chi, IL
- Stout - Guinness, Dublin, Ireland
- Peach Vodka Seltzer - High Noon, Modesto, CA
- NA Beer - Sunbeam Pilsner, Go Brewing, Chi, IL

DRAFT BEER

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

WINE

- Light Bodied Red
- Full Bodied Red
- Light Bodied White
- Full Body White
- Bubbles

SPIRITS

premium spirit + mixer & classic cocktails including:
martini, manhattan, margarita, old fashioned,
daiquiri, aperol spritz, ranch water, mules, gimlets,
collins, lemon drop martini, negroni, espresso martini

- Vodka: Ketel One
- T equila: Ocho Blanco
- Bourbon: Four Roses Yellow Label
- Rye: Sazerac
- Gin: Botanist
- Rum: Appleton Estate
- Scotch: Glenmorangie 12 Year
- Mezcal: Vida Mezcal
- Irish Whiskey: T eeling
- Cognac: Pierre Ferrand 1840



PACKAGE C

\$100 for 2 hours / \$150 for 3 hours / \$50 for each additional hour

all beer & premium wine listed, ultra premium spirits, specialty cocktails, fountain sodas

BEER BOTTLES & CANS

- Golden Ale - Parson's Gold, Revolution Brewing, Chi, IL
- Sour - Beer For T acos, Off Color Brewing, Chi, IL
- Dry Cider - Pedestrian, Eris Cidery, Chi, IL
- Stout - Guinness, Dublin, Ireland
- Peach Vodka Seltzer - High Noon, Modesto, California
- NA Beer - Sunbeam Pilsner, Go Brewing, Chi, IL

DRAFT BEER

- American Lager - Old Style, Mke, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen - Dovetail Hefeweizen, Chi, IL
- New England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

WINE

- Light Bodied Red
- Full Bodied Red
- Light Bodied White
- Full Body White
- Bubbles

SPIRITS

ultra premium spirit + mixer & all classic and contemporary cocktails including: the current Game Room cocktail list & obscure classics: last word, paper plane, cosmo, naked and famous, oaxacan old fashioned

- Vodka: Tito's
- T equila: Ocho Reposado
- Bourbon: Woodford Reserve
- Rye: Knob Creek 7 Year Rye
- Gin: Hendrick's
- Rum: Appleton Estate 12 year
- Scotch: Macallan 12 year
- Mezcal: Vago Elote
- Irish Whiskey: Redbreast 12 Year
- Cognac: Pierre Ferrand Ambre
- House Private Barrel: Maker's Mark Private Barrel Cask Strength

SPECIALITY COCKTAILS

Frozen Peach Margarita—corazón blanco tequila, mathilde creme de peche, pierre ferrand dry curacao, peach, lime

Southside Spritz—citadelle gin, aperol, lemon juice, strawberry, soda water

Old Fashioned—evan williams white label bonded bourbon, demerara, angostura bitters

Kid Dynamite—evan williams white label bourbon, lemon, tart cherry cordial

Rosita—corazón blanco tequila, los vecinos mezcal, aperol punt e mas, sweet vermouth

Staycation—neisson blanc rum, plantation 3 star rum, pineapple, lime, angostura bitters

Track Suit—los vecinos mezcal, lemon, cocchi di torino sweet vermouth, taylor's velvet falernum, orange bitters

Final Countdown—deep eddy, cappeletti, wild rose, lemon juice, grapefruit juice, peychaud's bitters

SPIRIT FREE COCKTAIL PACKAGE

\$30 for 2 hours / \$45 for 3 hours /

\$15 for each additional hour

soft drinks, topo chico, aqua pana, three specialty cocktails:

St. Argestis "Phony Negroni"—juniper, citrus, floral

ISH G&T—sun-dried juniper berries, coriander, lemon, lime, mandarin, bitter orange

Lavender Bitters & Soda—lavender, lime, sage, hibiscus, jasmine tea, cardamom, lemongrass, chamomile

Ghia Le Spritz—white riesling grape, yuzu, botanicals, sparkling water



THREE COURSE FAMILY STYLE DINNER

2nd Course, 3rd Course, Dessert — \$90 per Guest

FOUR COURSE FAMILY STYLE DINNER

1st Course, 2nd Course, 3rd Course, Dessert — \$105 per guest

MILK BREAD

European Butter, Flaky Salt

1ST COURSE

Choice of Two — Served Family Style

MARINATED BEETS

Rose Syrup, Frisee, Horseradish Cream

BEEF TARTARE

L'amuse Gouda, Egg Yolk

KOREAN FRIED CHICKEN BITES

Sweet Soy Chili Glaze, House
Gardiniera, Crispy Garlic

MUSSELS BOUILLABAISE

Shellfish and Tomato Broth, Saffron,
Fennel, Grilled Sourdough

BAKED BRIE

Confit Leeks, Fennel Green
Apple Salad, Marcona Almond,
Buttercrumb Baguette

2ND COURSE

Choice of One — Individually Plated

SIMPLE GREENS SALAD

(vegan) Radish, Parsley,
Dill, Lemon Vinaigrette

BABY GEM AND RADICCHIO CAESAR SALAD

Grilled Broccoli, Parmesan, Red Onion,
Anchovy, Sourdough Breadcrumbs

3RD COURSE

Choice of Two — Served Family Style — Additional \$15 per Guest for Third Choice

ROAST HALF CHICKEN

Chicken Jus

SHORT RIB

Wild Mushroom, Demi Glace

HERITAGE PORK LOIN

Brown Butter Praline Sauce, Apple and
Kohlrabi Remoulade

PAN ROASTED SALMON

Fregola Salad, EVOO "Cream" Sauce,
Pickled Garlic, Tomatoes, Herbs

TRUFFLE PASTA

Fettuccine, Roasted Local Mushrooms,
Charred Scallion Oil, Thyme



BUTCHER'S BLOCK

All Served with Bearnaise, Steak Salt & Grilled Green Onion

TENDERLOIN	+\$10 per guest
STRIPLOIN	+\$10 per guest
THE OG	+\$10 per guest

30 Day Dry-Aged, Bone-In Ribeye

ACCOMPANIMENTS

Choice of Two — Served Family Style

TRUFFLE FRIES (vegetarian)

GRILLED SPICED CARROTS (vegan)

FRIED BRUSSELS SPROUTS (vegan)

HOMESTYLE MASHED POTATOES (vegetarian)

SUPPLEMENTAL ADD-ONS

SEAFOOD TOWER

Oysters, Chilled Shrimp, Tuna Tartare, Rose Mignonette, Zesty Cocktail Sauce, Horseradish, Lemon, Butter Cracker
130 Per Tower

CHERRY CIRCLE ROOM SHRIMP COCKTAIL

Zesty Cocktail Sauce, Horseradish, Lemon, Butter Cracker
8 Per Person

WARM MARINATED SPANISH OLIVES

Orange, Garlic, Hearty Herbs
4 Per Person

DESSERT

Choice of One — Individually Plated

MOLTEN LAVA CAKE

SEASONAL SORBET (vegan)

SEASONAL CREME BRULEE

CANAPES

Priced Per Dozen

VEGGIE POTSTICKERS	42
CHICKEN POTSTICKERS	44
SHRIMP POTSTICKERS	48
FRIED BRUSSELS SPROUTS ..	48
BEEF SKEWERS	52
OYSTERS	54





QUESTIONS

WHAT KIND OF ENVIRONMENT CAN I EXPECT?

The Drawing Room offers lounge seating with cocktail style service. The Drawing Room also serves as the hotel lobby. Semi-private events are available with a guaranteed reserved space for both seated and dinners and reception style events.

WHERE ARE YOU LOCATED?

We are located on the 2nd floor of the Chicago Athletic Association Hotel, 12 S Michigan Ave, Chicago, IL 60603.

WHAT KIND OF DEPOSIT IS NEEDED?

Twenty percent (25%) of the food and beverage minimum will be due upon signing a contract. All additional charges incurred during the event will be charged to the credit card on file the following business day.

HOW LONG CAN MY EVENT LAST?

Our events run for a minimum of 2 hours and maximum of 4 hours.

HOW SOON DO I NEED TO SELECT MY MENU?

We ask for final menu selections 10 days prior to the event.

HOW IS FOOD SERVED?

A food table is set up during the event starting with lighter, snack items then moving into hearty menu selections.

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QUESTIONS

IS THERE A BAR?

There is not a walk-up bar in the Drawing Room. We offer cocktail style service, our team will bring drinks directly to your guests. We can also add a pop up bar that serves beer, wine and batched cocktails for a \$150 staffing fee.

WHEN ARE FINAL GUARANTEES DUE?

Final guarantees are due 5 days prior to your event.

CAN I BRING MY OWN DESSERT?

We offer bite sized desserts as well as custom cakes. Any outside desserts must be approved in advance and are subject to a \$45 fee.

IS THERE VALET?

Valet is located at 71 E Madison St. and can be validated for up to 4 hours for \$35. Our managers can assist your guests with validating their tickets during the event.

CONTACT

GAMEROOMEVENTS@CAA.BOKAGRP.COM

**FOR MORE INFORMATION AND DETAILS ABOUT
PRIVATE EVENTS**

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