



Semi Private Events

GAME ROOM 12 SOUTH MICHIGAN AVE CHICAGO, IL 60603
BOKA RESTAURANT GROUP AT CHICAGO ATHLETIC ASSOC.
www.bokagr.com



GAME ROOM
AT
CHICAGO ATHLETIC
ASSOCIATION HOTEL
18 *Chicago* 90

About Us

The Game Room is located on the second floor of the beautifully restored Chicago Athletic Association Hotel. Originally the billiards room of the private men's club, our Game Room is now open to all as a full service bar and restaurant.

True to name, Game Room offers guests a range of activities, including billiards, cards, checkers and chess tables, foosball, shuffleboard, giant jenga and connect four. Spaces feature food and beverage by acclaimed Chicago-based restaurant group Boka Restaurant Group.

The Game Room and TopGolf Swing Suites menus are a nod to concession classics and finger-friendly street food favorites. An accessible selection of classic cocktails, local draft beers, and wine.

Games

2 Pool Tables, 4 Shuffleboard Tables, Foosball, Pop-A-Shot,
Skee-ball, Giant Connect 4 & Giant Jenga





MAIN DINING ROOM & GAME AREA

Semi-Private Events

Reception style events for groups of 15-120 guests.

Our semi-private reservations guarantee you a rope and stanchioned off area which includes room for both seating and standing. We will provide you with wristbands and our team will be on site to assist with Games and take drink orders. With your event you are guaranteed a minimum of one game in your space for the entirety of the event and an hour on another game outside of your space.



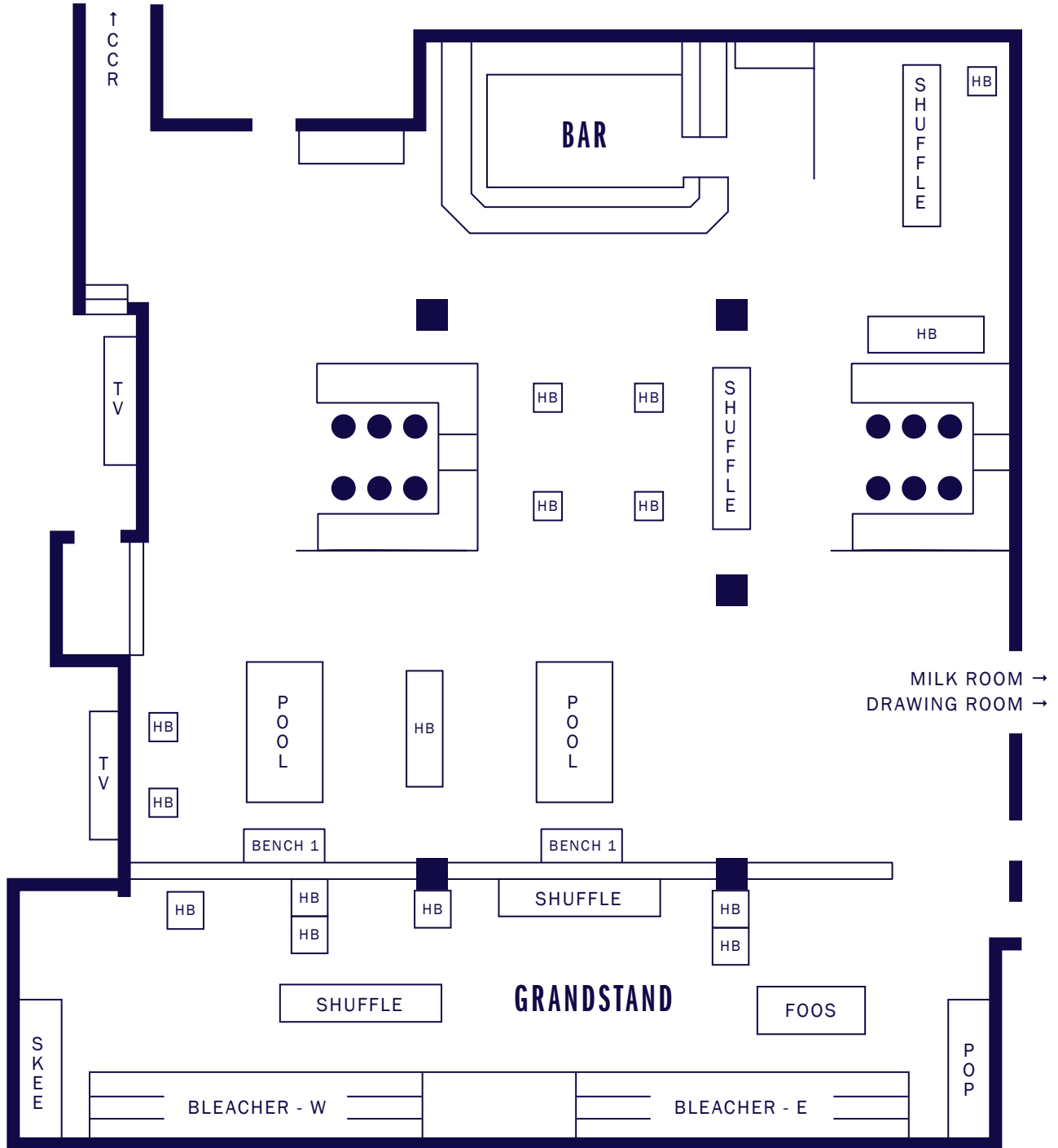
The Grandstand

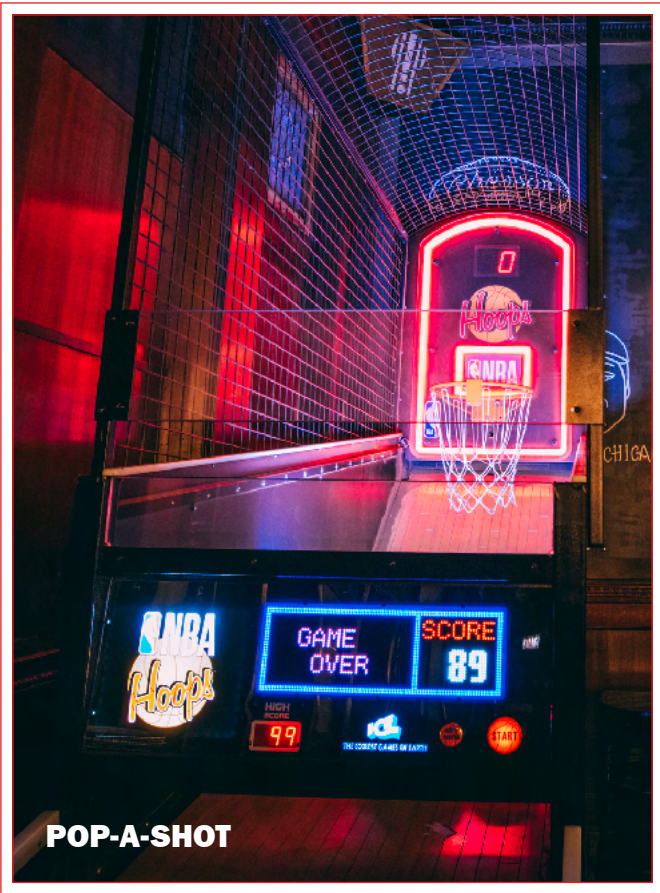
For more of a dedicated space, the Grandstand section is elevated from the rest of the room and is separated by a large carved railing. This area includes two shuffleboard tables, foosball, pop-a-shot and skeeball which will be available to your group for the entirety of the event.

For groups up to 120 there is additional space directly adjacent to the Grandstand section that can be added. While this area is still considered semi-private, it will feel like a more exclusive experience for your guests. Your space will be roped off with signage, and we will provide wristbands for your group.



Floor Chart



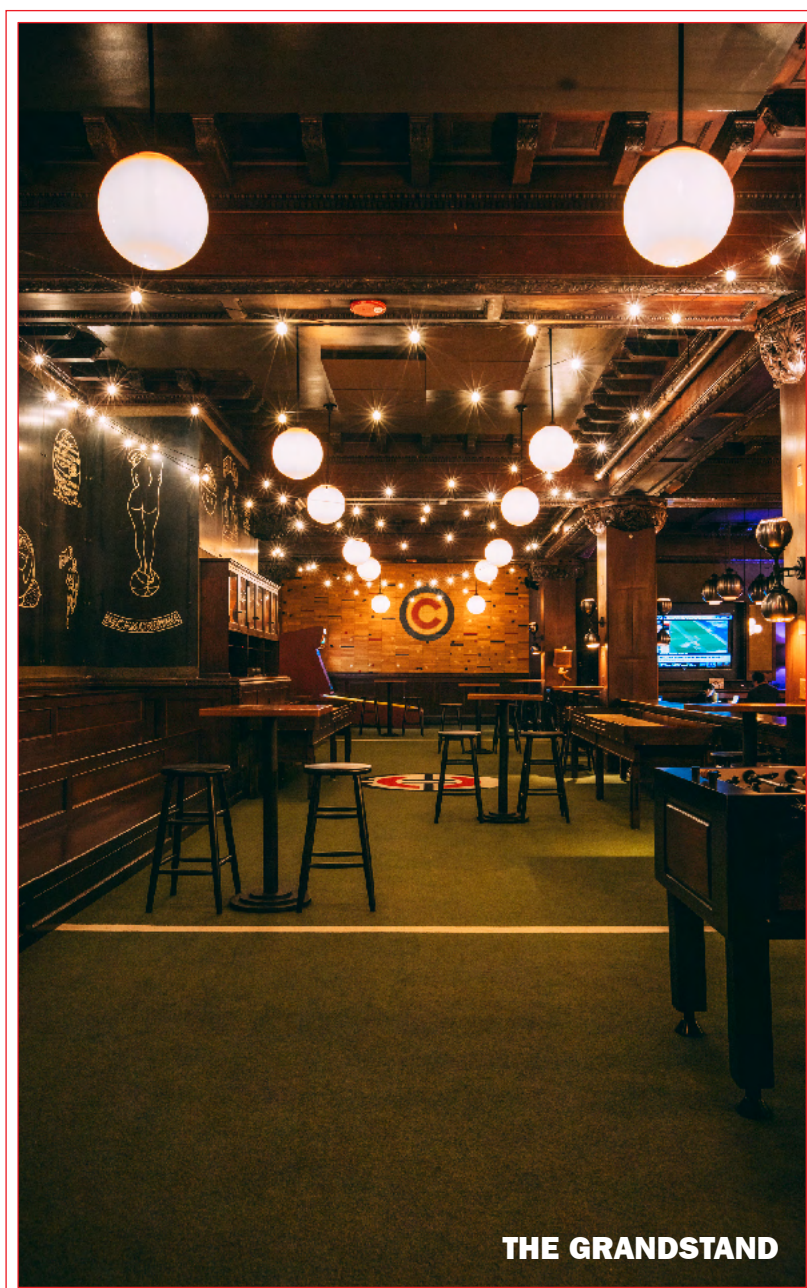


POP-A-SHOT



MAIN DINING AREA





THE GRANDSTAND



Frequently Asked Questions

What kind of environment can I expect?

The Game Room offers a casual and social atmosphere with cocktail style service.

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-five percent (25%) of the the food and beverage total 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 do games work?

Our parties will be pre-signed up for games before arrival. Times and games are not guaranteed ahead of time.

Where will my party be?

Areas are not pre-assigned and are based on all parties taking place that day.

How soon do I need to select my menu?

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

When are final guarantees due?

Final guarantees are due five (5) days prior to the event.

How is food served?

Food is served family style and on a flow throughout the event.

Can I bring my own dessert?

We offer bite sized desserts as well as custom cakes created by our Pastry Chef. 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.

Email

**gameromevents@caa.bokagr.com
for more information and details regarding
your event.**



Semi-Private Food Menu

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

Bites 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 Handhelds

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

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

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

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	SF	Contains Shellfish
DF	Dairy Free	FF	Contains FinFish
V	Vegan	TN	Contains Tree Nuts
Veg	Vegetarian	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, Milwaukee, WI
- Pilsner - Pony, Half Acre Brewing, Chi, IL
- Saison - Sofie Goose Island Brewing, Chi, IL
- Hefeweizen- Dovetail Hefeweizen, Chi, IL
- Ne England IPA - Pixel, Phase Three Brewing, IL
- Imperial IPA - Working for the Weekend, Spiteful Brewing, IL

Wine

- White
- Red
- Rose
- Bubbles

* Our speciality cocktails, beer & liquor rotate seasonally so this is 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 T acos, 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, Chicago, IL
- Hopewell Lil Buddy Lager, 8 oz Chicago, IL
- Lagunitas IPNA Non-Alcoholic IPA, Chicago, IL

Draft Beer

- American Lager - Old Style, Milwaukee, WI
- Pilsner - Pony, Half Acre Brewing, Chicago, IL
- Saison - Sofie Goose Island Brewing, Chicago, IL
- Hefeweizen - Dovetail Hefeweizen, Chicago, 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

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

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



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

