



SEVEN LIONS PRIVATE DINING

130 S MICHIGAN AVENUE
CHICAGO, IL 60603
EVENTS MANAGER 312.588.5014

Thank you for your interest in hosting your next event with Seven Lions. Seven Lions is a modern interpretation of the classic clubhouse restaurant. Whether the occasion calls for getting together over a beer and a burger, negotiating over a power lunch, snacking after sightseeing or celebrating a special night out, Seven Lions offers the perfect ambiance, social energy and everyday fare for a variety of dining experiences.



ALPANA SINGH | RESTAURATEUR AND MASTER SOMMELIER

Born and raised in Monterey, California, it was only natural that Alpana Singh would develop an interest in wine. Her family owned an ethnic grocery store where she worked at an early age; a life experience that she credits for her present day work ethic. While waiting tables in college, she discovered her love for wine and

found that it combined her varied interests of traveling, history and food. At the age of 19, Alpana landed her first job in the wine business as a sales clerk at Nielsen Bros. Market in Carmel, California. In 2000, at the age of 23, she became the sommelier for the highly acclaimed Everest Restaurant in Chicago and three years later, passed the final level of the Master Sommelier exam. In December 2012, Singh opened The Boarding House, a wine-driven concept in Chicago's River North neighborhood.

For ten seasons, Alpana served as the host of the Emmy Award-winning Chicago restaurant review television show, "Check, Please!" Nationally, Alpana was a star judge on the Food Network show "Food Truck Face Off" and has appeared on The Today Show and Iron Chef America. In 2013, she received the Sommelier of the Year Wine Star award from *Wine Enthusiast* and was named one of *Food & Wine's* Sommeliers of the Year.

PATRICK RUSS | EXECUTIVE CHEF

A native of Indianapolis, Russ grew up in the hospitality industry, cooking at a myriad of local establishments—from an intimate Italian restaurant to a Belgian brewery. Laying the groundwork for how he looks at food today, Russ studied art history at Indiana State University before



deciding to pursue a culinary degree at Le Cordon Bleu in Miami. After graduation, Russ continued to hone his skills at the award-winning Eden Roc hotel in Miami Beach. In 2010, he moved to Seattle, where he worked at the beloved neighborhood spot Osteria La Spiga.

Two years later, Russ's curiosity was piqued by the release of the Alinea cookbook. Looking to explore the fine dining world, Russ moved to Chicago to stage at the world-renowned restaurant. He also worked at Zealous under respected Charlie Trotter alum Michael Taus before finding himself on the opening team at Next under celebrated chefs Grant Achatz and Dave Beran.

Excited to apply his experience to a different facet of the culinary spectrum, Russ joined the opening team of Seven Lions team as Chef de Cuisine and was promoted to a year later.

Chef's intent is for guests to use the restaurant and bar as their own personal gathering place where they can enjoy well-crafted food and drink with zero pretension.

EVENT SPACES

Seven Lions features three distinct private dining rooms that can accommodate groups from 10-90 or more for receptions. The Blue Room, located on the main floor, is the most intimate room and seats 12. The Den is also located on the first floor and seats up to 28 guests. The Symphony Room, located downstairs and aptly named after the building's previous tenants' musical practice space, serves as an event space for up to 75 seated guests and offers a separate bar.

We strive to work within your budget to make the most memorable experience for you and your guests. We look forward to making your next event a success! Food and beverage minimums will apply; please inquire for pricing and details.

ROOM	CAPACITY
Blue Room	12 seated
Lion's Den	28 seated 35 reception
Symphony Room	18-75 seated 28-90 reception
Dining Room	90 seated 120 reception
Full Restaurant	350 seated 500 reception

All pricing subject to change.

THE BLUE ROOM



All pricing subject to change.

THE LION'S DEN



All pricing subject to change.

THE SYMPHONY ROOM



All pricing subject to change.

SEVEN LIONS EVENTS MENU

CHEF'S RECEPTION PACKAGE \$50 PER GUEST

*Choice of 5 passed Hors d'oeuvres and 2 platters for 2 hours.
Seafood Tower available for a supplemental charge.*

COLD PASSED OR DISPLAYED HORS D'OEUVRES

\$48 per dozen unless otherwise noted. Minimum two dozen per item.

- Smoked Salmon**, dill cream-cheese, scallion, rye toast
- 7L Shrimp Cocktail** *gf*
- Roasted Brussels Sprout Toast**, whipped ricotta, apple saba
- Hummus cups**, carrots, celery *gf*
- Prosciutto & Melon Skewers** *gf*
- Deviled Eggs** \$36/dozen *gf*
- Tuna Poke Cups** soy sauce, avocado, wonton \$60/dozen
- Lobster Rolls** \$60/dozen

HOT PASSED OR DISPLAYED HORS D'OEUVRES

\$48 per dozen unless otherwise noted. Minimum two dozen per item.

- Mini Crab Cakes**, cajun aioli
- Short Rib Sliders**, horseradish cream sauce, pickled red onion
- Ham & Cheese Croquettes**, red pepper jelly
- Sweet Corn Arancini**, roasted poblano sauce, cotija cheese
- 7L Cheeseburger Sliders**, clubhouse sauce
- Popcorn Shrimp**, lemon aioli
- Mini Potato Latkes**, apple sauce, sour cream, chives
- Buffalo Chicken Sliders**, sweet pickles, lettuce, buttermilk dressing
- Eggplant Muffuletta Sliders**, crispy eggplant, olives, gruyere cheese, cajun remoulade
- Mediterranean Meatballs**, spicy tomato sauce
- Pulled Pork Sliders**, braised bbq pork, pickled jalapeño, Hawaiian rolls
- Veggie Egg Rolls**, sweet & sour sauce
- Beer Battered Cauliflower**, saffron aioli
- Beef Wellington**, puff pastry, mushroom duxelles

gf: gluten free

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

PLATTERS AND DISPLAYS

*Prices are listed per person
Minimum 20 guests*

Seafood Tower

Four Selections mussels, clams, oysters, shrimp \$18

Six Selections lobster tails, crab legs, mussels, clams, oysters, shrimp \$28

Cheese and Charcuterie Board housemade pickles, assorted relishes,
charcuterie and artisan cheeses, bread \$18

Crudité fresh seasonal vegetables, housemade dressing and dips \$5

Hummus seasonal vegetables \$5

Antipasto Platter marinated olives, roasted peppers, marinated
artichokes, marinated mushrooms, peperoncini, feta cheese \$8

Charcuterie Display an assortment of local and artisanal meats \$9

Artisan Cheese Plate an assortment of local and artisanal cheeses \$9

Fruit Plate \$6

Desserts

Assorted Cookies \$2.50 per piece

Assortment of Mini Desserts \$3.50 per piece

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

(3) COURSE LUNCH PLATED MENU \$38 PER GUEST

*Plated Lunch includes First Course, Entrée, Dessert, Coffee and Tea. Bread Service \$3/guest.
Other beverages and additional options may be added for a supplemental charge.*

FIRST COURSE

Please Select One

dressing to be served on the side

Seven Lions Mixed Green Salad, cucumber, tomato, carrot, shallot vinaigrette

Seasonal Salad, chef's preparation

Caesar Salad, grated pecorino cheese, house made croutons, caesar vinaigrette dressing

Seasonal Soup, chef's preparation

ENTRÉES

Includes A Selection Of Three

additional entree selections begin at \$10/guest

Roasted Chicken, chef's seasonal preparation

Pasta, chef's seasonal preparation

Roasted Cauliflower, turmeric, mediterranean yogurt, Israeli couscous, pine nut & golden raisin relish

Pan Seared Salmon, chef's seasonal preparation

Short Rib, chef's seasonal preparation

DESSERT

Seven Lions Dessert Platter (served family style)

Assortment of Mini Desserts

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

(3) COURSE LUNCH BUFFET \$36 PER GUEST

*Lunch Buffet includes Salad, Entrée, Sides, Dessert, Coffee and Tea. Bread Service \$3/guest.
Other beverages and additional options may be added for a supplemental charge.
All buffet options can be served family style for \$43.*

FIRST COURSE

Please Select One

dressing to be served on the side

Seven Lions Mixed Green Salad, cucumber, tomato, carrot, shallot vinaigrette

Seasonal Salad, chef's preparation

Caesar Salad, grated pecorino cheese, housemade croutons, caesar vinaigrette dressing

ENTRÉES

Includes A Selection Of Three

additional entree selections begin at \$10/guest

Roasted Chicken, chef's seasonal preparation

Roasted Cauliflower, turmeric, Israeli couscous, pine nut & golden raisin relish

Pan Seared Salmon, chef's seasonal preparation

Short Rib, chef's seasonal preparation

Pasta, chef's seasonal preparation (vegetarian)

MINI DESSERTS

Seven Lions Dessert Platter

Assortment of Mini Desserts

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

(3) COURSE LUNCH BUFFET OR FAMILY STYLE MENU

\$26 PER GUEST

*Lunch Menu includes a choice of Salad and three sandwiches, Coffee and Tea. Bread Service \$3/guest.
Other beverages and additional options may be added for a supplemental charge.*

FIRST COURSE

Please Select One

dressing to be served on the side

Seven Lions Mixed Green Salad, cucumber, tomato, carrot, shallot vinaigrette

Seasonal Salad, chef's preparation

Caesar Salad, grated pecorino cheese, housemade croutons, caesar vinaigrette dressing

SANDWICHES

Choice of Three

Turkey & Avocado, honey roasted turkey, avocado, lettuce, tomato, red onion, gruyere cheese

Prosciutto & Mozzarella, la guercia prosciutto, fresh mozzarella cheese, arugula, pesto

Egg Salad, tomato, lettuce

Mediterranean, marinated cucumbers, red onions, tomato, hummus

Chicken Caesar Wrap, grilled chicken, pecorino cheese, romaine lettuce, spinach tortilla

Roast Beef, horseradish cream, red onion, arugula

MINI DESSERTS

Seven Lions Dessert Platter

Assortment of Mini Desserts

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

(3) COURSE DINNER PLATED MENU \$78 PER GUEST

Plated dinners include three passed Hors d'oeuvres, First Course, Entrée, Dessert. | Bread Service \$3/guest. Beverages and additional options may be added for a supplemental charge. \$68 per guest without passed Hors d'oeuvres.

FIRST COURSE

Please Select One

dressing to be served on the side

Seven Lions Mixed Green Salad, cucumber, tomato, carrot, shallot vinaigrette

Seasonal Salad, chef's preparation

Caesar Salad, grated pecorino cheese, housemade croutons, vinaigrette dressing

Seasonal Soup, chef's preparation

ENTRÉES

Includes A Selection Of Three

additional entree selections begin at \$10/guest

Roasted Chicken, chef's seasonal preparation

Pasta, chef's seasonal preparation

Roasted Cauliflower, turmeric, mediterranean yogurt, Israeli couscous, pine nut & golden raisin relish

Pan Seared Salmon, chef's seasonal preparation

Short Rib, chef's seasonal preparation

Market Fish, baby bok choy, kohlrabi, apple miso

Pork Chop, chef's seasonal preparation

8 oz Petite Filet, served medium, whipped potatoes, seasonal vegetable, demi-glace add \$15 per guest

DESSERTS

Seven Lions Dessert Platter (served family style)

Assortment of Mini Desserts

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

DINNER BUFFET \$58 PER GUEST

*Dinner Buffets include Salad, Entrée, Sides, Dessert. Bread Service \$3/guest.
Beverages and additional options may be added for a supplemental charge.
All buffet options can be served family style for \$63.*

FIRST COURSE

Please Select Two

Seven Lions Mixed Green Salad, cucumber, tomato, carrot, shallot vinaigrette

Seasonal Salad, chef's preparation

Caesar Salad, grated pecorino cheese, housemade croutons, caesar vinaigrette dressing

ENTRÉES

Includes A Selection Of Three

additional entree selections begin at \$10/guest

Roasted Chicken, chef's seasonal preparation

Roasted Cauliflower, turmeric, Israeli couscous, pine nut & golden raisin relish

Pan Seared Salmon, chef's seasonal preparation

Short Rib, chef's seasonal preparation

Pasta, chef's seasonal preparation

MINI DESSERTS

Seven Lions Dessert Platter

Assortment of Mini Desserts

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

RECEPTION PRESENTATION STATIONS

Reception packages can be enhanced with a presentation station.
Your guests will experience made to order samplings.

A \$100 Chef fee applies to all packages. Prices are listed per guest. Minimum of 30 guests.

Carvery

Hand Carved Meats served with seasonal bread a selection of house-made condiments.

Prime Rib	\$38
Beef Tenderloin	\$31
Scottish Salmon	\$24
Glazed Bone-In Ham	\$21
Roasted Chicken	\$21

LATE NIGHT STATIONS

Minimum of 30 guests

Taco Station, \$12 per person, carne asada, al pastor (pork), pollo, or chorizo (select two) served with corn tortillas, cilantro, onions, shredded lettuce, diced tomatoes, limes, queso fresco, and salsa

Nacho Station, \$10 per person, ground beef, chorizo or chicken (select 1), warm nacho cheese, pickled jalapeño, pico de gallo, red onion, cilantro, black olives, diced tomatoes, refried beans, guacamole, sour cream

Hot Dog Station, \$12 per person, new england style bun or traditional bun, sport peppers, pickle relish, celery salt, tomatoes, chili, cheese, ketchup, yellow mustard, diced onions

Mac N Cheese Station, \$12 per person, green onion, bacon, truffle oil, broccoli, pickled jalapeños, onion, blue cheese

Ice Cream Sundae Bar, \$10 per person, chocolate chips, sprinkles, assorted candies, fresh fruit, maraschino cherries, chocolate syrup

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

BRUNCH BUFFET MENU \$36 PER GUEST

*Includes Pastry Platter, Entrée, Enhancements, Coffee and Tea.
Buffet Options can also be served family style at the table for \$38 per person
Additional options may be added for a supplemental charge.*

ASSORTMENT OF PASTRIES

ENTRÉES

*Includes A Selection Of Two
additional entree selections begin at \$10/guest*

Lox and Bagel Relish Tray

Eggs Benedict

Buttermilk Pancakes

Banana Bread French Toast

Chilaquiles

Smoked Salmon Florentine Benedict

Biscuits & Gravy

Strawberry Pancakes

Lemon Blueberry Pancakes

SIDES

Please Select Three

Scrambled Eggs

Greek Yogurt Parfaits

Bacon

Potato Hash

Breakfast Sausage

Fresh Fruit Bowl

Menu items subject to change due to seasonality to ensure a quality product. | All pricing subject to change.

LIBATIONS

We offer a variety of ways to add a festive buzz to your celebration. In addition to the brands listed, we offer a selection of boutique spirits. Please ask our Director of Special Events for a complete list of offerings and prices. A bartender fee of \$150 will apply for cash bar events.

A LA CARTE BAR

Priced per drink

BAR PACKAGES

Priced per person

PREMIUM BAR

\$38 for two hours
\$48 for three hours
\$58 for four hours

SUPER PREMIUM

\$44 for two hours
\$54 for three hours
\$64 for four hours

BEER, WINE, SODA

\$30 for two hours
\$40 for three hours
\$50 for four hours

Premium Brands

Tito's, Absolut, Beefeater, Bacardi, Olmeca Altos Plata, Dewars, Jim Beam, Jameson

Super Premium Brands

Ketel One, Grey Goose, Belvedere, Don Q, Captain Morgan, Patrón Silver,
Don Julio Blanco, Don Julio Añejo, Hendrick's, Bombay Sapphire, Tanqueray,
Jack Daniel's, Maker's Mark, Bulleit, Woodford Reserve, Bulleit Rye, Templeton Rye,
Johnny Walker Black

Bar Packages: Includes sommelier selected wines*, craft and domestic beers, soft drinks, coffee, and tea. Please add an additional \$8 per guest for custom cocktails and martinis.

All pricing subject to change.

INTERACTIVE WINE AND SPIRITS PACKAGES

HOW TO TASTE WINES & WINE 101

This is an instructional seminar on how to taste wine like a professional sommelier utilizing the deductive tasting format to identify the grape, country, origin and vintage of a selection of wines. Learn how to describe the attributes of sight, smell and taste and how to put all the elements together when pairing wines with food or selecting wines with confidence. This seminar is designed for both the novice and advanced enthusiast.

TEAM BUILDING BLIND TASTING

Here's a team building no one will dread. Your team will learn how to blind taste, identify and rate wines, then you'll split into teams to taste, make decisions and compete for wine. Like in so many business situations, winning ideas can come from anywhere, but no boardroom work tastes this good or creates this much fun. We can easily customize this program to fit your needs as a spouse program, client entertainment, a reward for staff or company social events.

PAIRING WINE WITH FOOD

One of our Certified Sommeliers will lead a tasting and discussion of the essentials of pairing wine with food. Your guests will learn why certain matches work and what to look for when selecting wines for everyday enjoyment or entertaining. This seminar can be tailored to a seated and coursed menu or paired with food stations for a mix and mingle reception style event.

THEMED WINE TASTINGS

A customized wine tasting can be created based on a wide variety of themes including Hidden Gems, Best Value Wines and Entertaining With Wine. Our Certified Sommeliers will lead a tasting and discussion and offer your guests fun-to-learn takeaway tips that will increase their wine knowledge and enjoyment.

Spirits Tasting and Custom Cocktails Enhance your event with a tasting of specialty spirits such as Bourbon, Tequila or Single Malt Scotch. Our bartending team is also available to create a custom cocktail for your event.

A Sommelier Fee will be applied to Interactive Wine Tastings led by one of our Certified Sommeliers. For information and pricing, please contact our Director of Special Events. Wines will be charged on per consumption basis.

GENERAL INFORMATION

DÉCOR & AMENITIES

Seven Lions would be pleased to provide a choice of décor for your special occasion. We will coordinate details for florals, lighting, props, themed linens, specialty equipment. Furthermore, we provide professional calligraphers, photographers, musicians, disc jockeys and entertainers. The Director of Special Events will provide a quote on any décor needs.

PARKING

Valet Parking is available at the corner of Adams and Michigan at current rates. You may elect to bill the valet parking expense to your master bill so your guests do not incur an out-of-pocket expense.

COAT CHECK

Seven Lions provides supervised coat check for all events.

LIABILITY

Seven Lions assumes no responsibility for personal property and equipment brought into the restaurant.

GRATUITY & TAXES

A gratuity of 20% (of food and beverage expenditure) will be assessed to your special event. Applicable state and local taxes of 11.25% will also be added. Tax-exempt organizations must provide an official letter of exemption.

MISCELLANEOUS FEES

We request that guests obtain management approval before bringing in any outside food or beverage. There is a corkage fee of \$30.00 per bottles for all wines brought into the restaurant. There is a \$3.00 per person cake cutting fee for cakes brought into the restaurant.

TASTINGS

Please inquire for pricing

All pricing subject to change.

TERMS AND CONDITIONS

GUARANTEE

A final confirmation of the number of guests is required by 12 pm., three business days prior to the function. The number given at this time will become the minimum guarantee. In the event that fewer guests are served on the day of your function, you will be charged based on this guaranteed number. In the event that more guests are served, the actual number of guests served will determine the amount you are charged.

CANCELLATIONS

Deposits are fully refundable up to 60 days prior to the function. Cancellations within 59 days, may apply the deposit to a future event to be scheduled within 4 months. Within 7 days of the event, the deposit will be forfeited.

ROOM MINIMUM

Seven Lions does not automatically assess a room fee. Instead, we have established a minimum of food and beverage dollars that must be spent. Should these minimums not be met, the food and beverage minimum will be added to your final bill. Taxes and gratuities do not count towards the food and beverage minimum. Food and beverage minimums cannot be reached by gift certificates, carryout food or bottles of wine and only pertain to food and beverage consumed during the time of the event.

DEPOSITS

In order for a contract to be binding, a deposit is required prior to the contract signing. Deposits may be submitted in person or by filling out the credit card authorization form and returning it via email. The deposit amount is 25% of the stated food and beverage minimum for the specified room. Rooms will not be held or confirmed until a deposit is received.

FINAL PAYMENT

Final payment is due at the conclusion of the event. Cash or major credit cards are accepted.

All pricing subject to change.