



GRILL<sup>ON</sup> 21

## HOLIDAY CELEBRATIONS BEYOND YOUR EXPECTATIONS

Host your holiday gathering high above the Chicago Loop at Grill on 21. Whether you're planning an executive cocktail reception or an elegant seated dinner, our thoughtfully curated holiday packages and elevated cuisine create an unforgettable celebration for your team, clients, or guests.

### *Early Booking Offer*

*Reserve your holiday event by September 1 and receive 10% off your final bill (up to \$500).*

# THE EXECUTIVE TOAST PACKAGE

*Based on Two-Hour Reception*

*\$200 per person (Including Bar Package) · \$145 per person (Bar on Consumption)*

*20 guest minimum*

## **Cheese & Charcuterie Display**

### **(4) Varieties of Holiday Inspired Butler Passed Hors D'oeuvres**

#### **Chef Action Station- *select one***

##### **Prime Rib Slider Carving Station**

garlic and herb prime rib, natural jus, red onion jam, prepared horseradish, creamy horse radish sauce, dijon mustard, garlic aioli, artisan rolls, arugula salad

##### **Honey Baked Ham Carving Station**

grilled pineapple, hawaiian rolls, macaroni and cheese, baby greens salad

##### **Carved Salmon Station**

herb roasted faroe island salmon, charred lemons, garlic whipped potatoes, caesar salad

#### **Chef's Seasonal Dessert Display**

#### **Two-Hour Deluxe Bar**



# THE CHAIRMAN'S CELEBRATION

*\$200 per person (Including Bar Package) · \$135 per person (Bar on Consumption)*

## **Butler Passed Holiday Bubbles Upon Arrival**

### **30-minute Arrival Reception**

(3) Varieties of Holiday Inspired Butler  
Passed Hors D'oeuvres

### **Three-Course Plated Dinner**

First Course, Entree & Dessert  
Holiday inspired treat

### **Three-Hour Deluxe Bar**

## HOLIDAY INSPIRED HORS D'OEUVRES

**Lobster Arancini**

**Steak Satay** - *red wine demi-glace*

**Beef Wellington**- *garlic aioli*

**Crab Cake**- *calabrian aioli*

**Burrata & Fig Canape**

**Falafel**- *mint chutney*

**Proscuito Wrapped Melon**

**Loli Pop Lamb Chops**- *black berry gastrique*

