



## PRIVATE DINING MENU INFORMATION

Plan your event in a historical landmark building. The Chicago Firehouse Restaurant will make that special day a memorable one. Located at the corner of South Michigan Avenue and 14<sup>th</sup> Street, in the South Loop, The Chicago Firehouse Restaurant offers turn-of-the century charm while providing you with a variety of unique settings to host your special event.

In 1905 the Chicago Firehouse was constructed and subsequently occupied by Engine Company 104 throughout most of the 20th Century. This historic building was transformed into The Chicago Firehouse Restaurant in 1999.

Serving classic American fare, The Chicago Firehouse Restaurant offers mouth watering hand carved steaks, fresh seafood and delicious house made desserts.

Our private dining rooms offer comfortable setting for any occasion, from intimate gatherings to grand galas.

We have four private dining rooms that can accommodate groups from 8 to 225 guests. We are more than happy to customize full restaurant buy outs as well.

**SALES DIRECTOR:** Nicole Behlmann  
**ADDRESS:** 1401 S Michigan Avenue  
**TELEPHONE:** (312) 786-1401  
**FAX NUMBER:** (312) 922-1708  
**WEBSITE & E-MAIL:** [www.chicagofirehouse.com](http://www.chicagofirehouse.com)  
[nbehlmann@mainstayhospitality.com](mailto:nbehlmann@mainstayhospitality.com)

**HOURS:** 11:30a.m. – 10:00p.m. Monday through Friday  
10:30a.m. – 10:30p.m. Saturday  
10:30a.m. – 9:00p.m. Sunday

**SPECIAL AMENITIES:** Valet available, handicapped accessible, audiovisual equipment, floral centerpieces, entertainment, party gifts, festive cakes or decoration.

## PRIVATE DINING ROOMS

***East and West Rooms*** reflect the rich history and integrity of the firehouse with mahogany wood and fabric padded walls. These elegant rooms are well lit with lighted coves and windows aligning the north. The West Room will accommodate 30-50 guests seated at round tables, with the East Room accommodating 30 to 80 seated guests. When combined, the East and West Room and Mayor's rooms together can accommodate up to 140 guests seated or up to 200 for a cocktail reception.

***The East Room***



***The West Room***



***The Mayor's Room*** is warm and elegant with large windows, mahogany paneling, and hardwood floors. The Mayor's Room serves as a boardroom for 20 or holds up to 30 guests for a cocktail reception.

***The Wine Cellar Room*** is located below the restaurant. Beautiful old world wine cabinets surround the room. This baroque style room will seat up to 16 guests at a large hand crafted wood table or can accommodate up to 24 guests at round tables. This room also offers space for a 45 guest cocktail reception with bar. An unlit fireplace with a secret room behind it makes this a truly unique venue for your event!

***The Mayor's Room***

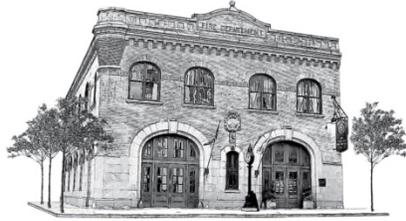


***The Wine Cellar Room***



***The Patio*** (weather permitting) can accommodate 30-80 guests. The outdoor space has lush greenery and blooming flowers, and offers a beautiful setting. Tent rental is required if booking this space for a private event.





## **THE CHICAGO FIREHOUSE**

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**A LANDMARK STEAKHOUSE**

### ***OUR POLICIES:***

#### **GUARANTEE**

A final confirmation or guarantee of the number of guests is required 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 the higher guaranteed number. In event that more guests are served, the actual number of guests served will determine the amount you are charged. Unfortunately, food and beverage cannot be substituted for guest count shortages.

#### **CANCELLATIONS**

If the event is cancelled at any time before three days of the scheduled event date the non-refundable deposit may be applied towards a function that is re-booked within ninety days of the cancelled event. In the event a client cancels the function after three business days of the scheduled event, The Chicago Firehouse Restaurant shall retain the entire amount of the deposit as liquidated damages and not as a penalty. If the event is cancelled within 24 hours of the event date, the client is also responsible for the service charged based off of the contracted food & beverage minimum.

#### **ROOM MINIMUMS**

The Chicago Firehouse Restaurant does not automatically assess a room fee. Instead, we have established a food and beverage minimum that must be spent for each room. Should these minimums not be met, the difference will be charged as a room fee. Taxes and service fees do not count towards the minimum.

#### **ADVANCE 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 fax or email. This deposit will be deducted from your final bill on the day of your event. Rooms will not be confirmed until a deposit & signed contract are received.

#### **METHOD OF PAYMENT**

Final payment is due on the day of the event. The advance deposit will be deducted from the final bill. We accept MasterCard, Visa, Discover, Diners Club, American Express and Cash are accepted. Company check will be accepted only if prior arrangements are made. Personal Checks will not be accepted for final payment.

#### **FULL RESTAURANT BUY-OUT**

A food & beverage minimum will be set for all complete restaurant buy-outs. Please talk to your Sales Manager for details.

#### **GROUP PRE-SET MENUS**

Groups 12 guests or under may order from either the a la carte menu or select a private dining menu  
Groups of 13 guests or more must have a pre-set menu  
Prices of private dining menus subject to change without notice



## *Continental Cadet Breakfast Buffet*

*\$21.00 per person*

*~Muffins~*

*~Assorted Pastries~*

*~Flaky Croissants~*

*~Seasonal Fruit~*

*~Bagels with Creamed Cheese~*

Includes Orange Juice, Grapefruit Juice, Coffee & Tea service



## *CFH 104 Breakfast Buffet*

*\$26.00 per person*

*~Scrambled Eggs~*

*~French Toast with Maple Syrup~*

*~Hash Browns~*

*~Bacon & Sausage Links~*

*~Seasonal Fruit~*

*~Assorted Pastries~*

Includes Orange Juice, Grapefruit Juice, Coffee & Tea service



## *The CFH Captain's Buffet*

*\$36.00 per person*

### *~Omelet's Made to Order~*

Ham, Peppers, Onions, Tomatoes, Mushrooms, Cheddar Cheese

### *~Lox & Bagels~*

Tomatoes, Cucumbers, Onions & Cream Cheese

### *~Cinnamon Raisin French Toast~*

*~Bacon, Sausage Links & Turkey Sausage~*

### *~Hash Browns~*

### *~Seasonal Fruit~*

*~Assorted Muffin Basket, Coffee Cakes &  
Assorted Pastries~*

Includes Orange Juice, Tomato & Grapefruit Juice, Coffee & Tea service



## *Additional Compliments*

*~Chilled Smoked Salmon~*

*Bagels, Cream Cheese, Capers, Tomatoes, Eggs, and Onions  
\$4 per person*

*~Individual Yogurt Cups~*

*\$3 per person*

*~Individual Yogurt Parfait~*

*\$6 per person*

*~Assorted Cereals~*

*\$2 per person*

*~Omelet Station~*

*Prepared to order*

*Ham, Peppers, Onions, Tomatoes, Mushrooms, Cheddar Cheese  
\$12 per person*

## *~Cocktail Inclusion~*

*Bloody Marys, Mimosas, Bellinis and Screwdrivers*

*\$14 per person*

*Bloody Mary Bar*

*Tomato Juice, Clamato Juice, Olive Selection, Peppercini, Celery, Pepperoni, Lemons,  
Limes, Pickles & Seasonings*

*\$20 per person*



*Time for a break!*

*Small (20 people) \$240.00*

*Medium (40 people) \$460.00*

*Large (80 people) \$880.00*

*~Fresh Seasonal Fruit Selection~*

*~Granola Bars~*

*~Salty Savory Snacks~*  
Chips, Mixed Nuts, Pretzels

*~Assorted Pastries~*

*~Includes a self serve soft drink & Coffee Station~*



## *104 Lunch Buffet*

*\$33 per person*

*~ Caesar Salad ~*

Parmigiano-Reggiano, Croutons

*~ Grilled Vegetable Platter ~*

*~ Penne Pasta ~*

Seasonal Vegetables, Tomato Sauce

*~ Chicken Limoné ~*

Boneless Chicken Breast, Baby Spinach, Roasted Potatoes, Caper Butter Sauce

*~ Broiled Tilapia ~*

Wild Rice, Market Vegetables and Lemon Butter Sauce

*~ Assorted Pastries ~*



## *Firehouse Luncheon*

*\$25 per person*

### *Starter*

#### *Seasonal Green Salad*

Spiced Pecans, Goat Cheese, Sherry Vinaigrette

### *Entrée*

*(Guest's choice)*

#### *Firehouse Burger*

Cheddar Cheese, Sautéed Mushrooms, Charred Onions, Applewood Smoked Bacon, Lettuce and Tomato

#### *Turkey Club Sandwich*

Applewood Smoked Bacon, Baby Arugula, Tomato, Lemon Dijon Aioli, Whole Wheat Bread

#### *Grilled Vegetable Sandwich*

Portobello Mushroom, Bell Peppers, Zucchini, Ciabatta

(All Sandwiches Served with French Fries)

### *Dessert*

*Please select ONE of the following*

#### *Chocolate Mousse Cup*

*OR*

#### *Traditional Cheesecake*

Raspberry sauce



## *Mayor's Lunch*

*\$32 per person with a selection of 2 entrees*

*\$37 per person with a selection of 4 entrees*

### ***Starter***

*(Guest's Choice)*

#### *Caesar Salad*

Parmigiano-Reggiano, Croutons

#### *Soup of the Day*

### ***Entrée***

*(Please Select 2)*

#### *Chicken Limoné*

Baby Spinach, Roasted Potatoes, Caper Butter sauce

#### *Broiled Tilapia*

Artichoke Hearts, Carrots, Baby Spinach, Lemon Butter Sauce

#### *Filet Medallions Duo (6 oz.)*

Garlic Whipped Potatoes, Seasonal Vegetables, Veal Demi Sauce

#### *Vegetable Penne Pasta*

Tomato Sauce and Parmigiano-Reggiano

### ***Dessert***

*(Guest's Choice)*

#### *Chocolate Mousse Cup*

#### *Traditional Cheesecake*

Raspberry Sauce



## *Fireman's Buffet*

*\$46.00 per person*

*~ Seasonal Green Salad ~*

Spiced Pecans, Goat Cheese, Assorted Dressings

*~ Grilled Vegetable Penne Pasta Salad ~*

*~ Domestic and Imported Cheeses ~*

Bread and Crackers

*~ Chicken Breast ~*

Roasted Potatoes, Garlic Sauce

*~ Broiled Salmon ~*

Wild Rice, Tomato and Olive Sauce

*~ London Broil ~*

Garlic Mashed Potatoes, Demi Glace

*~ Assorted Pastries ~*



## *Mayor's Dinner Menu*

*\$59 per person*

### ***Starter***

*(Guest's choice)*

#### *Seasonal Green Salad*

Spiced Pecans, Goat Cheese, Sherry Vinaigrette

#### *Soup of the Day*

### ***Entrée***

*(Guest's Choice)*

#### *Roasted Chicken Breast*

Garlic Sauce

#### *Broiled Tilapia*

Lemon Butter Sauce

#### *12 oz. Angus Rib Eye*

Veal Demi Sauce

*~Served with Chef's Choice of Accompaniments~*

*\*Vegetarian option available to be added at no additional cost*

### ***Dessert***

*(Guest's Choice)*

#### *Chocolate Mousse Cup*

#### *Traditional Cheesecake*

Raspberry sauce



## *3 Alarm Dinner*

*\$69 per person*

### *Starter*

*(Guest's choice)*

#### *Caesar Salad*

Parmigiano-Reggiano, Croutons

#### *Firehouse Lobster Bisque*

### *Entrée*

*(Guest's choice)*

#### *Grilled Salmon*

Mushrooms, Baby Spinach, Red Wine Sauce

#### *Roasted Chicken Breast*

Au Gratin Potatoes, Seasonal Vegetables, Garlic Sauce

#### *8 oz. Filet Mignon*

Asparagus, Au Gratin Potatoes, Veal Demi Sauce

*\*Vegetarian option available to be added at no additional cost*

### *Dessert*

*(Guest's Choice)*

#### *Chocolate Mousse Cake*

#### *Key Lime Pie*



## *4 Alarm*

*\$79 per person*

### ***Starter***

*(Guest's Choice)*

#### *Jumbo Lump Crab Cake*

Vegetable Salad, Mustard Sauce

#### *Lobster Bisque*

#### *Pear Salad*

Baby Greens, Goat Cheese, Almonds, Balsamic Vinaigrette

### ***Entrée***

*Please select 3 of the following:*

#### *Grilled Salmon*

Mushrooms, Baby Spinach, Red Wine Sauce

#### *Lobster Tail*

Sautéed Garlic Spinach, Au Gratin Potatoes, Drawn Butter

#### *Roasted Chicken Breast*

Au Gratin Potatoes, Seasonal Vegetables, Garlic Sauce

#### *Double Cut Roasted Pork Chop*

Barbecue Rub, Au Gratin Potatoes, Seasonal Vegetables, Dried Cherry Pan Sauce

#### *8 oz. Filet Mignon*

Asparagus, Au Gratin Potatoes, Veal Demi Sauce

#### *10 oz. Prime New York Strip*

Garlic Whipped Potatoes, Seasonal Vegetables, Veal Demi Sauce

*\*Vegetarian option available to be added at no additional cost*

### ***Dessert***

*(Guest's choice)*

#### *Banana Bread Pudding*

Whipped Cream

#### *Chocolate Mousse Cake*

Raspberry Sauce



## *Culinary Stations*

*Guests will experience individual made to order samplings directly by The Chicago Firehouse Chef team.*

### *Chef Carving Stations*

*\$29 per person*

*Hand Carved Meats Served with Petite Rolls and Assorted Condiments  
(Choose Two)*

*~ Roast Turkey Breast ~  
Poulet Sauce*

*~ Roast Pork Loin ~  
Garlic Sauce*

*~ Roast Rib Eye ~  
(\$5 pp upgrade)*

*Horseradish Cream and Dijon Mustard Sauces*

### *Chef Tossing Pasta Stations*

*\$19 per person*

*~Penne Pasta & Cheese Ravioli~*

*Tossed with your choice of the following sauces:*

*Tomato Garlic Sauce*

*Basil Pesto Sauce*

*Alfredo Sauce*



## *Cocktail Reception-Passed Hors D'oeuvres*

*Priced per piece*

### **Cold Hors D'Oeuvres**

Caprese Skewers of Fresh Mozzarella, Tomato and Basil  
\$3.25

Prosciutto Wrapped Asparagus and Cream Cheese  
\$2.50

Smoked Salmon Canapes  
\$3.00

Foie Gras Terrine with Seasonal Jam on Crostini  
\$4.00

Steak Tartare with Capers and Onions on a Crouton  
\$3.50

Traditional Shrimp Cocktail  
\$3.75

### **Hot Hors D'Oeuvres**

Mini Crab Cakes with Dijon Aioli  
\$3.00

Mushrooms Rockefeller with Spinach and Cheese  
\$2.75

Lamb Chops with Mint-Garlic Sauce  
\$4.50

Beef and Chicken Satay with Sweet Chili Sauce  
\$3.00

Shrimp Wrapped in Bacon with Lemon-Garlic Sauce  
\$4.00

Oscar Bites – Crab and Asparagus wrapped in Sirloin with Béarnaise Sauce  
\$4.75



## *Appetizer Platters*

~ Smoked Salmon Platter with Traditional Condiments ~

~ Domestic & Imported Cheese & Cracker ~

~ Grilled Vegetables ~

**Small (20 people) \$60.00      Medium (40 people) \$95.00      Large (80 people) \$195.00**

~ Spinach & Artichoke Fondue with Herb Pita Chips ~

~ Warm Crab & Bacon Dip with Sourdough Bread Toast ~

**Small (20 people) \$70.00      Medium (40 people) \$130.00      Large (80 people) \$230.00**

~ Antipasto ~

Imported Meats, Domestic Cheese and Grilled Vegetables served with Rustic Bread & Crackers

**Small (20 people) \$80.00      Medium (40 people) \$140.00      Large (80 people) \$240.00**

~ Seasonal Fresh Fruit ~

An assortment of Sliced Fresh, Seasonal Fruits

**Small (20 people) \$60.00      Medium (40 people) \$120.00      Large (80 people) \$200.00**

~ Assorted Pastries ~

An assortment of mini pastries and chocolates

**Small (20 people) \$80.00      Medium (40 people) \$140.00      Large (80 people) \$240.00**

~CFH Chilled Shellfish Display~

Chilled shrimp, oysters, crab meat, cocktail sauce and mignonette sauce

**Small (20 people) \$120.00      Medium (40 people) \$230.00      Large (80 people) \$420.00**



## *Beverage Packages*

(Prices are per person)

### ***Beer & Wine***

Beer – House Wine – Sodas– Juice

Two Hours \$23.00

Three Hours \$28.00

Four Hours \$33.00

#### *Selection of 3 Beer:s*

Amstel Light, Budweiser, Bud Light, Heineken, Kaliber, Miller Light, Corona

#### *Wines:*

Tarrica Chardonnay, Tarrica Cabernet Sauvignon, Banfi San Angelo Pinot Grigio

&

Bridlewood Estate Pinot Noir

Coca Cola, Diet Coke, Spirit, Ginger Ale, Club Soda - Orange Juice, Cranberry Juice

### ***Traditional***

Call Liquor – Beer – House Wine – Soda – Juice

Two Hours \$28.00

Three Hours \$35.00

Four Hours \$42.00

#### *Selection of 3 Beer:s*

Budweiser, Bud Light, Kaliber, Miller Light, Corona

#### *Wines:*

Tarrica Chardonnay, Tarrica Cabernet Sauvignon, Cava Brut Codorniu Champagne, Banfi San Angelo

Pinot Grigio and Bridlewood Estate Pinot Noir

#### *Liquor:*

Russian Standard Vodka, Bombay Dry Gin, Gosling's Rum, Seagram's 7 Whiskey, Jim Beam Bourbon

J&B Scotch, Jose Cuervo Gold Tequila

Mixers – Sweet & Dry Vermouth, Triple Sec, Rose's Lime Juice, Grenadine, Bloody Mary Mix, Club Soda  
and Tonic Water, Orange & Cranberry Juice



### ***Premium***

Premium Liquor – Beer – Wine – Soda – Juice

Two Hours	\$33.00
Three Hours	\$40.00
Four Hours	\$47.00

#### *Selection of 4 Beers:*

Amstel Light, Budweiser, Bud Light, Heineken, Kaliber, Miller Light, Corona

#### *Wines:*

Blufeld Riesling, Diseno Old Vine Malbec, Tarrica Chardonnay, Tarrica Cabernet Sauvignon, Cava Brut  
Codorniu Champagne

#### *Liquor:*

Absolute Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels Bourbon, Dewars White Label Scotch,  
Seagrams VO Whiskey, Lunazul Reposado Tequila

Mixers – Sweet & Dry Vermouth, Triple Sec, Rose's Lime Juice, Grenadine, Bloody Mary Mix, Club Soda  
and Tonic Water, Orange, Cranberry, Pineapple, Grapefruit

### ***Super Premium***

Super Premium Liquor – Beer – House Wine – Soda – Juice

Two Hours	\$40
Three Hours	\$47
Four Hours	\$54

#### *Selection of 4 Beers:*

Amstel Light, Budweiser, Bud Light, Heineken, Kaliber, Miller Light, Corona, Premium Seasonal

#### *Wines:*

OCD Sauvignon Blanc, Brassfield Pinot Noir, Tarrica Chardonnay, Tarrica Cabernet Sauvignon, Cava Brut  
Codorniu Champagne

#### *Liquor:*

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Mount Gay Rum, 1800 Reposado Tequila,  
Johnny Walker Red Label Scotch, Makers Mark Bourbon, Crown Royal Canadian Whiskey

Mixers – Amaretto, Peach Schnapps, Apple Pucker, Sweet & Dry Vermouth, Triple Sec, Rose's Lime  
Juice, Grenadine, Bloody Mary Mix, Club Soda and Tonic Water, all juices

### ***Non Alcoholic Package***

Coca Cola, Diet Coke, Spirit, Ginger Ale, Club Soda, Lemonade, Iced Tea,  
Orange Juice, Cranberry Juice, Coffee & Tea.

Two Hours	\$6
Three Hours	\$8
Four Hours	\$10

### ***Hosted or Consumption Bar***

We also offer bar pricing where all drinks are **charged upon consumption.**

#### ***Traditional Bar***

Mixed Drink/Rocks	\$8/\$8.50
Martini	\$10
Beer	\$5
Soda/Juice	\$3

#### ***Premium Bar***

Mixed Drink/Rocks	\$9/\$9.50
Martini	\$11
Domestic/Imported Beer	\$5/\$6
Soda/Juice	\$3

#### ***Super Premium***

Mixed Drinks/Rocks	\$10/\$10.50
Martini	\$12
Domestic/Import Beer	\$5/\$6
Soda/Juice	\$3



## *After Dinner Drinks*

(On Consumption)

### ***Single Malt Scotch***

~ Balvenie, Portwood, 12yr ~ Glenlivet, 12yr ~ Macallan, 12yr ~ Glenlivet, 18yr ~ Macallan, 18yr ~  
Glenfiddich, 12yr ~ Lagavulin, 16yr ~ Oban, 14yr ~ Laphroaig, 10yr ~ Ardbeg, 10yr  
~ Talisker, 10yr ~ Caol Ila 12yr ~ Auchentoshan 3 Wood ~ Chivas, Blended Scotch, 12yr~

### ***Bourbon***

~Marker's Mark ~ Woodford Reserve ~ Knob Creek ~ Booker's Cask Strength ~Basil Hayden ~  
~ Bakers ~ Knob Creek, Single Barrel ~ Jim Beam Black~

### ***Dessert Wine***

~Saracco, Moscato D'Asti ~ Chateau Les Tuileries, Sauternes ~ Malamado, Late Harvest Malbec~

### ***Port***

~ Graham's, 10yr Tawny ~ Taylor Fladgate, 20yr Tawny ~ Quinta Do Noval, 40yr Tawny ~  
~ Sandeman's Vau Vintage 2000 ~ Sandeman's LBV 2004~

### ***Cognac***

~ Courvoisier, V.S./V.S.O./P/X.O. ~ Hennessy, V.S./V.S.O./P/X.O. ~ Martell, V.S.~

### ***Armagnac***

~ Cerbois, V.S.O.P~

### ***Calvados***

~ LeCompte Originel, 3yr~

### ***Grappa***

~ Nonino Merlot~