

RAVENSWOOD

E V E N T C E N T E R

Event Center Pricing 2015/16

Information presented here should be used as a standard guideline for hosting weddings & special events.
Pricing is guaranteed when presented in a formal proposal. Cleaning & Security Fees Quoted

Our Spaces

Billboard Atrium & Loft + Two Decks & Sound

Space Charge

Saturday May – October \$5,500
Saturday November – April \$4,500
Friday & Non- Holiday Sundays \$4,500
All Other Days - \$3,500

Most frequently the Atrium is used for wedding ceremonies followed by cocktail receptions & dining on the Loft level with guests returning to the Atrium for dancing & dessert.

Atrium Capacity:

Ceremony Based on Set-Up
Cocktail & Dancing 150
Dining 100

Loft Capacity:

Ceremony Based on Set-Up
Cocktail & Dancing 250
Dining 200

Showroom

Space Charge

Saturday May – October \$5,500
Saturday November – April \$4,500
Friday & Non- Holiday Sundays \$4,500
All Other Days - \$3,500

Most frequently used for large wedding receptions, mitzvahs, corporate functions & school fundraising events.

Showroom Capacity:

Ceremony 400
Cocktail & Dancing 650
Dining 500

Atrium, Loft & Showroom Combination

Saturday May – October \$8,500
Saturday November – April \$6,500
Friday & Non- Holiday Sundays \$5,500
All Other Days - \$4,500

Industrial Ballroom + One Deck

Saturday May – October \$3,500
Saturday November – April \$3,000
Friday & Non- Holiday Sundays \$2,500
All Other Days - \$2,500

Most frequently used for wedding reception w/ bands, milestone birthday parties, community gatherings & budget minded occasions.

Industrial Ballroom Capacity:

Ceremony Based on Set-Up
Cocktail & Dancing 250
Dining 160
Deck

Event Lab/Small Space + Garden Deck & Basic A/V

Saturday May – October \$2,500
Saturday November – April \$2,000
Friday & Non- Holiday Sundays \$2,000
All Other Days - \$1,500

Small Space Includes:

Non-Alcoholic Bar + One Bartender
Mix of Glass & China + Disposable Wares

Most frequently used for wedding showers, birthday parties, pop-up dinners, company brainstorming & meetings.

REC Small Space Capacity:

Meetings 30
Cocktail & Dancing 50
Dining 40

Standard Evening Hours:

Friday's 6:30pm to 11:30m
Saturday's 6pm to 12am

Holidays & Holiday Weekends Priced at Top Rate
Pricing is Subject to Change Without Notice.
Floor-Plans at www.ravenswoodeventcenter.com

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E V E N T C E N T E R

Culinary & Hospitality Services

Ravenswood Event Center has a dedicated culinary & hospitality team located on-site. We will craft your menu & event experience details together, with you. We will manage the on-site details of your event and work with your outside vendors to ensure your experience is wonderful and as stress free, as possible.

Vegan, Vegetarian & Diet Restrictions Welcomed

Pricing

In addition to space charge listed pricing represents the average range of the majority of events hosted at REC.

Average Pricing – Based on 150 Guests

Cocktail Parties Cost \$95-\$125pp

Plated Dinners Cost \$125-\$185pp

Buffet & Family Style Dinners Cost \$115-\$155pp

We accommodate all guest counts but it is to be expected that minimum pricing is based on 150.

Inclusions

Event Planning & Management Services

Event Staffing Services

Savory Event Menu

Bar Set-up: Sodas, Juices, Ice & Fruit Garnish

Tables, Chairs, Linen, China & Glassware

Exclusions

State & County Taxes

Ceremony Chairs

Gratuity

Alcohol (service & set-up is included in average pricing)

Bakery Desserts

Décor

Entertainment

Managing a Budget

REC offers the most flexibility:

Using the Industrial Ballroom

January through March

Sunday through Friday

With large (200+) groups

For NFP clients.

When booking within three months of an event

When clients ask and we are able to reasonably accommodate

Preparation & Ingredients

With on-site kitchens, our focus is on making foods that are attractive & delicious. When available we use Anti-Biotic Free Meats, Clean Water Fish & Seafood and all natural & organic produce.

Standards & Favorites

Presented to illuminate the possibilities, but not limit the imagination.

Hors d'Oeuvres One & Two Bite Eats

Iron Skillet Brussels Spout Sliders /

Sweet Whiskey Fried Chicken & Waffle Bites

Bacon Wrapped Everything / Bacon Wrapped Everything

French Brie + Red Grape Pico & Honeycomb Crostini

Memphis Smoked Chicken Empanada

Steak Tuille w/ Farm Cheese & Chimichuri

One Bite Egg Salad BLT / Braised Squab Quesadilla

Pork Belly Mini Crunch Taco / Fried Mac & Cheese Cubes

Push Carts Movable Mini Feasts

Chicago Style Pocket Dogs & Sliders w/ DIY Toppings

Local Sausage & Charcuterie / Wrigleyville Bar Eats

Noodles & Dim Sum / Middle Eastern Mezze

Salads & Soups

Air Dried Prosciutto & Shaved Parm on Arugula

Summer Harvest Chard & Kale / Heirloom Wedge

Stone Fruit Panzanella / Pork Belly Ramen

Entrées

Three Day Short Rib + White Cheddar Polenta

Fig Glazed French Chicken Breast + Salt & Sour Red Skins

Braised Spring Lamb Shank + Dill Basmati / Iron Skillet

Salmon w/ Squash Velouté + Artichoke Panko Cakes

Sides Butter

Whipped Yukon Potatoes / High Summer Corn Succotash

Madras Roasted Cauliflower / Pork Belly Rutabagas

Creamed Celery Root / Persian Lime Quinoa / Sugar

Snaps & Barley

Sweets

Homemade Mini Donut Bar w/ Sprinkles & Toppings DIY

Ice Cream Sundae Bar / Vanity Sugar Tarts French

Chocolate Pots de Crème / Churros & Cajeta

Late Night Eats

Short Rib Sliders & Tots / Grilled Cheese Bar

DIY Tacos Deluxe / Deep Dish Pizza Poppers

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E V E N T C E N T E R

Event Samples / Pricing

Sales Tax & Gratuity Not Included

10th Anniversary Party - July

Jeff & Lisa got married quickly and never got to have the wedding party they wanted. Ten years later they worked with David to craft a celebration that gave them the opportunity to bring together their closest friends & family to share their favorite foods & music in the city they now call home.

Space \$2,500 - Event Lab

Style Stand-Up w/ Cocktail Lounge Seating

Time 8pm to 1a

Guest Count 50

Per-Person Pricing \$95

Menu:

Farm Table Snacks

Sweet Pea Hummus, Beet Root Tapenade, Homemade

Herb Farm Cheese + Crisp Veggies, Toast & Crackers

Hibachi Skewers & Sauces

Harissa Lamb, GoBeez Duck & Smoked Shitake

Lobster Rolls & Shrimp Sliders + Kettle Chips

Wood Fired Pizza Flats

Stone Fruit Panzanella w/ Humboldt Blue

Family Favorite Chilled Potato Salad

Set-Up:

Bartender – Cocktails / Champagne / Canned Beer

Two Servers + Two Chefs

Glass at the Bar

Paper/Plastic/Bamboo Culinary Vessels

Extras

Midnight S'Mores Bar & Iced Hot Chocolate

Set-Up on the Growing Garden Deck

Wedding Reception - October

Stacey & Brian met at The Globe, live in Lincoln Square, love the Ravenswood Art-Walk Square and wanted nothing less than a Billboard Atrium ceremony - looking out at the Irving Park El, where Brian proposed. Aly, who got married at REC was the perfect fit to bring their celebration to life.

Space \$8,500 – Billboard Atrium, Loft & Showroom

Style Ceremony / Cocktail Hour / Sit-Down

Time 6pm to 12am

Guest Count 200

Per-Person Pricing \$175

Cocktail Menu:

Maki Rolls (Traditional & Unique) Push Cart

Saki Soaked Shrimp Tempura Skewers

Steak Tuille w/ Chèvre + Peppadew Chimichuri

Fig & Ginger Confiture Glazed Lamb Lollichops

Quail Egg BLT Brioche Squares

Buffalo & Blue Organic Chicken Kefta

French Brie Red Grape Pico & Honeycomb Crostini

Dinner Service:

Shaved Zucchini Crudo + Ten Year Parm on Arugula

Paired w/ Hot House Tomato Bisque

Homemade Blood Orange Sorbet Intermezzo

Three Day Braised Short Rib on Creamed Polenta

+ Iron Skillet Brussels Sprouts & Corn Relish

Open Water Salmon Filet a la Plancha

on Menomonee Wild Rice Cakes w/ Squash Velouté

+ Sautéed Patty Pan & Leek

French Cut Chicken Breast w/ Agave Ale Demi Glaze

+ Crisp Fingerlings & Fire Roasted Asparagus

Glorious Cake & Sweets from Five Local Bakeries

Set-Up:

Atrium Ceremony w/ Mahogany Padded Chairs

Loft & Deck Cocktail Reception

Showroom Dinner & Dancing

Chivari Dining Chairs & Bichon Overlays

Extras Late Night Taco Bar + Churros & Cajeta

Photo Booth was a gift from groom's parents

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Spring Ceremony & Reception

Michael & Scott waited until gay marriage was legal in Illinois to get hitched. Not being in their 30's anymore they wanted something a bit more formal than what their friends had done. Jennifer worked with them on creating an intimate ceremony in the 4011 Lounge followed by a three course plated dinner. They save the party until after dessert was served. They had a band and a wild DIY Sundae Bar

Space \$ Fee Waived – Industrial Ballroom

Style Ceremony / Plated Dinner / Dancing+Dessert

Time 6pm to 12am

Guest Count 150

Per-Person Pricing \$125

Menu:

Classic Wedge Salad w/ Pork Belly Cubes & Gorg'

Warm Bread & Butter on Butcher Block Trays

Chicken Breast Paillard a la Plancha w/ Bacon Jam
On Butter Whipped Yukon Potatoes + Green Beans

Iron Skillet Tilapia w/ Chimichuri Butter Glaze
On Midwestern Rice Pilaf + Sautéed Asparagus

Woodland Mushroom Wellington w/ Scratch Gravy

Family Style Sides:

Gruyère Creamed Chard & Kale

Langoustine & Scallop Mac & Cheese

DIY Sundae Bar + Chocolate Martinis (\$7.50pp)

Late Night Sliders & Tots

Set-Up:

REC Classic Matte Linen & Walnut Wood Chairs

Florist Wrapped Ballroom in Candles

Each guest took home a box of Voges Chocolate

Extras - None

Winter Bat Mitzvah

Jessica & her parents love going to carnivals and they wanted a lively celebration that was full with texture, music and fun (delicious) food. The event planner & the REC team worked together to craft a party that started when guests arrived and did not end until the last person left.

Space \$4,500 - Showroom

Style Stations / Mixed Seating / Midnight Circus

Time 6:30pm to 11:30pm

Guest Count 150 Adults & 100 Kids

Per-Person Pricing \$145

Menu:

Jessie's Taco Truck Paper Plates & Napkins

DIY Nachos

Steak, Chicken & Veggie Tacos

Chef Station Quesadillas

Spicy Caesar Salad + Cilantro Lime Basmati

Mom & Dad's Asian Station Glass & China Squares

Maki Rolls (Traditional & Unique)

Dim Sum Steamer Baskets + Sesame Soy Noodles

Fried Rice Carry Out Boxes + Peanut Chicken Sticks

Romaine Greens & Tomato Salad w/ Ginger Vin'

Carnival Eats Whimsical Paper Containers Used

Deep Dish Pizza Poppers / Onion Rings & Fries

Corn Dogs / Mini Beef Sliders / Fish & Chips

Fried Chicken Pops / Soft Pretzels & Neon Cheese

Set-Up:

Mixed Seating for 100

Planner Provided Soft Seating, Benches & Stools

Décor - Streamers, Flags, Retro Signs & Lots of Color

Freak show characters helped make it a blast!

Extras

REC Mini Donut Bar

Cotton Candy Machine

Giant Cookie Pops w/ Frosting