

Punch Bowl Social welcomes private events of all types and sizes, with multiple arrangements for groups of 10 to 900 people. Punch Bowl Social is the perfect place for that next office party, corporate event, team building, birthday celebration, or happy hour get-together.

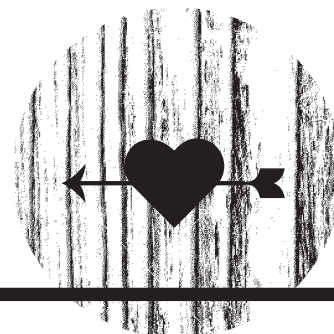
CONTACT US:

MyEventRocks@PunchBowlSchaumburg.com

Full Venue: 900 guests

Cellar: 250 guests

Attic: 180 guests



Drink Packages

PREMIUM BAR

\$41 (3hrs) & \$33 (2hrs) per person

Premium Spirits, All Beer & Wine Listed.
Excludes shots & doubles.

CALL BAR

\$36 (3hrs) & \$29 (2hrs) per person

Call Spirits, All Beer & Wine Listed.
Excludes shots & doubles.

OLD MAN CANS, HOUSE WINE & SPIRITS

\$30 (3hrs) & \$24 (2hrs) per person

Old Man Cans, House Wine & House Spirits.
*Excludes shots & doubles. *Upgrade to all beer
and all wine for \$2 per person, per hour.*

***Please ask your Event Sales Manager for a
complete list of all beers, wines & spirits**

OLD MAN CANS & HOUSE WINE

\$27 (3hrs) & \$21 (2hrs) per person

Old Man Cans & House Wine.
*Excludes shots & doubles. *Upgrade to all beer
and all wine for \$4 per person, per hour*

CONSUMPTION BAR

You pay for the drinks you and your guests order.
You can open it for the night, or cap it at your
preferred amount.

CASH BAR

All guests are responsible for their own tab.

TICKETS

You decide how many drinks you want to host.
Price depends on the level of beer, wine, or spirits
you would like to offer. **No pre-sale tickets*

A la Carte Platter Service for 20

CRUDITE TRAY / 60 **G V**

Carrots & Green Beans, Castelvetrano Olives, Roasted Garlic, Campari Tomato, Cucumber, Celery, Radish, Buttermilk Ranch

FARMER'S BOARD / 150 **G**

Prosciutto, Beef Bologna, Salami, Blue Cheese, Gruyère, Pickled Onions, Dill Pickles, Olives, Grain Mustard, Dates, Baguette



CHIPS & GUAC / 75 **G V**

Corn Tortilla Chips, Salsa Roja, Guacamole

CHIPS & DIP / 75 **G V**

Kettle Chips, House-Made French Onion Dip

CHICKPEA HUMMUS / 100 **G V**

Cucumber, Celery, Radish, Kettle Chips

SHRIMP COCKTAIL / 120 **G V**

Poached Gulf Shrimp, Lemon, Spicy Cocktail Sauce

A la Carte Price per piece

Minimum of 20 pieces

BYO STREET TACO STATION **G**

Cocoa Rubbed Pork Carnitas, Onion, Radish,
Salsa Roja, Cotija Cheese, Soft Corn Tortilla / **\$4**
or

Roasted Chicken, Salsa Roja, Oregano,
Monterey Jack, Shredded Lettuce, Crema,
Soft Flour Tortilla / **\$5**
or

Poached Shrimp, Cabbage-Fresno Slaw, Salsa
Adobo, Queso Cotija, Cilantro, Soft Flour
Tortilla / **\$5**

A LA BAMA CHICKEN SLIDER / 4

Breaded Chicken, White BBQ, Shredded
Lettuce, Dill Pickles

SMOKED TROUT SALAD TEA SANDWICHES / 4.5

Sour Cream, Capers, Red Onion, Dill, Chives,
Butter Lettuce, Tomato Confit, Toasted Rye

BUFFALO HONEY WINGS / 1.75 **G**

Chicken Wings, Sweet & Spicy Buffalo Sauce,
Buttermilk Ranch

KNOCKOFF SLIDERS / 4

Grass-Fed Hormone-Free Beef Patty, Shredded
Lettuce, Pickled Red Onion, American Cheese,
Comeback Sauce

MINI QUESADILLAS / 3 **V**

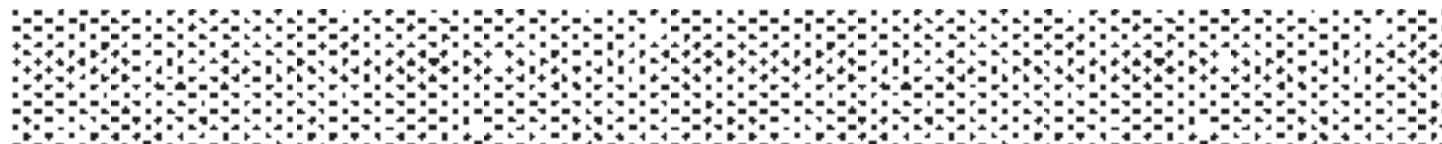
Add Chicken / \$1.5

Monterey Jack, Corn, Tomato, Pickled Red Onion,
Cilantro, Salsa Adobo, Sour Cream

FLAT BREAD / 3 **V**

Add Chicken / \$1.5, Add Shrimp / \$2.5

Cheddar, Parmesan, Fingerling Potatoes,
Garlic, Fresh Thyme



Taco Truck

BUILD YOUR OWN TACO

Pork Carnitas or Pulled Chicken, Chile Stewed Calabacitas (V), Lime Wedges, Roasted Jalapeños, Diced Onions, Cilantro, Sour Cream, Queso Cotija, Pickled Red Onions

INCLUDES:

Soft Flour Tortillas, Hard Corn Shells (G), Frijoles Charros with 'Tender Belly' Bacon, Smoked Paprika Rice (V), Chips, Salsa Roja, Tomatillo Salsa, Guacamole (V)(G)

\$35 / Person

(For both carnitas and chicken, add \$3)

(Add shrimp \$2, Add barbacoa \$3)



All American

BBQ PULLED PORK **G**

Cabbage Slaw, Dill Pickles, Red BBQ Sauce

GRASS FED BEEF BURGER **G**

Grass-Fed Hormone-Free Beef Patty, American Cheese, Sesame Seed Bun, Lettuce, Tomato, Onions, Condiments

ALL-BEEF HOT DOGS

Diced Onions, Sauerkraut, Dill Pickles and Condiments

BAKED MAC & CHEESE **V**

Cheddar, Monterey Jack, Parmesan

INCLUDES:

Garden Salad **G V**

Arugula, Cucumbers, Tomatoes, Pickled Red Onions, Radish, Herb Mustard Dressing

Fingerling Potato Salad **G V**

Kettle Chips **G V**

\$25 / Person

Home Cookin'

HOUSE MADE MEATLOAF

Tomato Glaze

CHICKEN POT PIE

Onions, Celery, English Peas, Puff Pastry Crust

SCOTTISH SALMON **G**

Herb Butter Sauce

INCLUDES:

Whipped Potatoes **G V**

Butter & Cream

Sautéed Green Beans **G V**

Slivered Almonds & Brown Butter

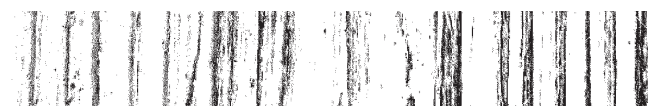
Garden Salad **G V**

Cucumbers, Tomatoes, Pickled Red Onions, Radishes, Herb Mustard Vinaigrette

Dinner Rolls **V**

Whipped Butter

\$45 / Person



On the Town

Choice of 2 proteins

SAUTÉED GULF SHRIMP **G V**

Onions, Garlic, Poblano Peppers, Tomato, Bacon

ROAST FRENCHED CHICKEN BREAST **G**

Rosemary, Garlic, Lemon

MARINATED CAST IRON SKIRT STEAK **G**

Chimichurri Sauce

INCLUDES:

Basmati Rice Pilaf **V**

Onions, Carrots, Celery, Vegetable Stock

Roast Fingerling Potatoes **G V**

Garlic Confit, Sage, Red Onions

Garden Salad **G V**

Cucumbers, Tomatoes, Pickled Red Onions, Radish, Herb Mustard Dressing

Roast Broccoli **G V**

Tossed In Olive Oil, Garlic, Lemon

Dinner Rolls **V**

Whipped Butter

\$55 / Person (\$65 for all 3 proteins)

The Big Eat *Choice of 2 proteins*

ROAST BEEF TENDERLOIN **G**

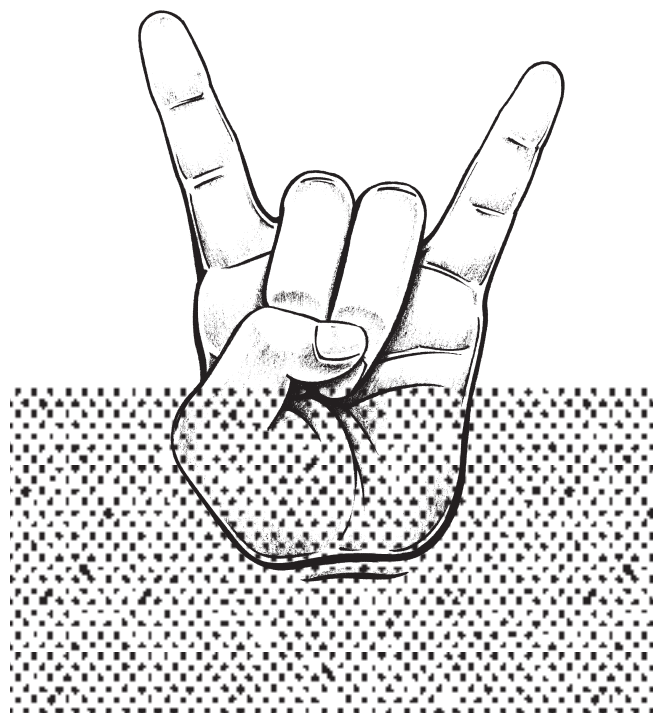
Sautéed Wild Mushrooms

SEARED SCOTTISH SALMON **G**

Caper Butter

ROAST PORK LOIN **G**

Bacon-Onion Jam



INCLUDES:

Basmati Rice Pilaf **G V**

Onions, Carrots, Celery, Vegetable Stock

Whipped Potatoes **G V**

Butter & Cream

Roast Fingerling Potatoes **G V**

Garlic Confit, Sage, Red Onions

Garden Salad **G V**

Cucumbers, Tomatoes, Pickled Red Onions,
Radish, Herb Mustard Dressing

Roast Broccoli **G V**

Tossed in Olive Oil, Garlic & Lemon

Sautéed Green Beans **G V**

Slivered Almonds & Brown Butter

Dinner Rolls **V**

Whipped Butter

\$65 / Person (\$75 for all 3)

Add a Carving Station

\$100 carving station set up fee

HANDLE TURKEY BREAST / 200 **G** Serves 20

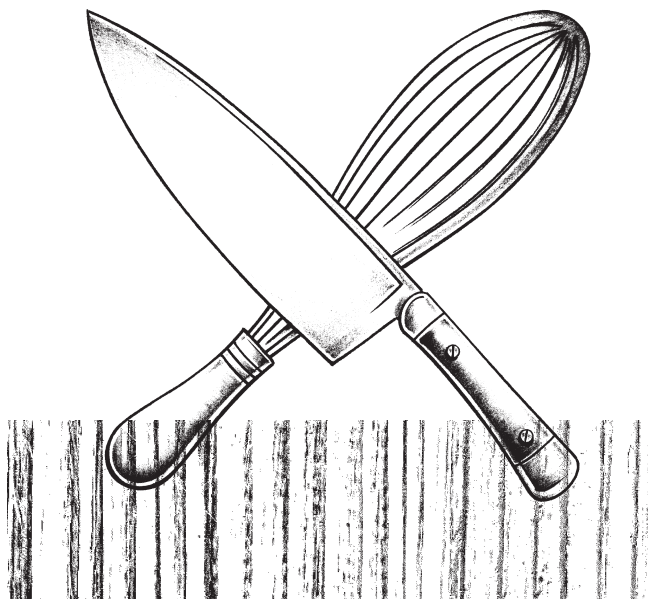
Mushroom Gravy, Cranberry-Orange Compote

ROAST PORK LOIN / 250 **G** Serves 25

Slow Roasted, Garlic, Rosemary, Lemon, Pan Sauce

PRIME RIB / 450 **G** Serves 30

Slow Roast Prime Rib, Horseradish Crème Fraîche, Au Jus, Dinner Rolls with Whipped Butter



Add ons / Enhancements

SAUTÉED GREEN BEANS / 60 **G V** Serves 20

Slivered Almonds & Brown Butter

GARDEN SALAD / 60 **G V** Serves 20

Arugula, Cucumbers, Tomatoes, Pickled Red Onions, Radish, Herb Mustard Dressing

ROAST FINGERLING POTATOES / 65 **G V** Serves 20

Sage, Red Onion, Garlic Confit

ROAST BROCCOLI / 75 **G V** Serves 20

Tossed in Olive Oil, Garlic & Lemon

CUCUMBER SALAD / 60 **G V** Serves 20

Pickled Red Onions, Green Olives, Cherry Tomatoes, Feta

WHIPPED POTATOES / 60 **G V** Serves 20

Butter & Cream

BAKED MAC & CHEESE / 75 **V** Serves 20

Cheddar, Monterey Jack, Parmesan

**ASK YOUR EVENT SALES MANAGER FOR
VEGETARIAN ENTRÉE OPTIONS**

Brunch

MONKEY BREAD FRENCH TOAST **V**

Sticky, Gooey Brioche Bread, Salted Caramel, Candied Walnuts

SCRAMBLED EGGS **G**

Light, Fluffy Scramble

TENDER BELLY BACON **G**

BREAKFAST POTATOES **G V**

Red Potatoes, Garlic Confit, Red Onions, Sage

SEASONAL FRUIT **G V**

MINI CHICKEN AND BISCUITS

House-Made Biscuits with Spicy Honey, Fried Chicken, Bread and Butter Pickles

BREAKFAST BISCUITS **V**

Soft Butter, Sea Salt

WHITE MUSHROOM GRAVY **V**

\$25 / Person

Breakfast

SCRAMBLED EGGS **G**

Light, Fluffy Scramble

TENDER BELLY BACON **G**

BREAKFAST POTATOES **G V**

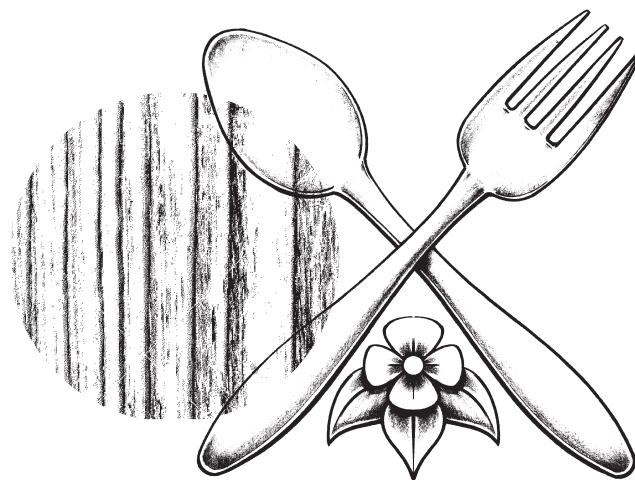
Red Potatoes, Garlic Confit, Red Onions, Sage

SEASONAL FRUIT **G V**

BREAKFAST BISCUITS **V**

Soft Butter, Jam

\$14 / Person



Beverages

Price is per person for 2 hours of service

BEVERAGE BAR / 7

Coffee, Tea, Soft Beverage, Orange Juice, Grapefruit Juice, Apple Juice

BLOODY MARY BAR / 20

House Select Vodka, Cured Meats, Artisan Cheese, Pickled Vegetables, House-Made Bloody Mary Mix, made just the way you like it!

BLOODY MARYS & MIMOSAS / 17

Guest Choice: House Bloody Mary, Mimosa (Orange, Cranberry, Grapefruit, Pineapple)

MIMOSAS / 15

Guest Choice: Orange, Cranberry, Pineapple, or Grapefruit Mimosa

MIMOSA BOWLS / 28 EACH

Guest Choice: Orange, Cranberry, Pineapple or Grapefruit Mimosa, Served in a Punch Bowl, Price per Bowl, Based on consumption

Desserts

By the dozen, minimum order of 2 dozen

LEMON CURD TARTS / 2.5

MINI CUPCAKES / 2.25

Chocolate, Vanilla, Red Velvet, Carrot

FLOURLESS CHOCOLATE TRIANGLE / 3.5

MINI CANNOLIS / 2.75

APPLE ALMOND TART / 2.5

PBS CUSTOM CAKES:

10" ROUND (SERVES 16-20) / 75

1/2 SHEET (SERVES 50-60) / 120

FULL SHEET (SERVES 75-100) / 225

CAKE FLAVORS:

Chocolate, Vanilla, Red Velvet, Carrot

BOWLING

monday-thursday
monday-thursday
friday-sunday
friday-sunday

11am -5pm
5pm-close
11am-5pm
5pm-close

\$15 per lane per hour
\$30 per lane per hour
\$20 per lane per hour
\$35 per lane per hour

SHOES

all the time

\$3.50

PING PONG

all the time

\$12 per hour

DARTS

per set of 3

\$3.50

CORN HOLE

all the time

\$12 per hour

TABLE SHUFFLE

all the time

\$10 per hour

KARAOKE

sunday-thursday
friday & saturday

all the time
all the time

\$25 per hour
\$35 per hour

GIANT SCRABBLE

all the time

\$10 per hour

BOCCE BALL

all the time

\$12 per hour

BONZINI

all the time

\$12 per hour

FOOSBALL

all the time

\$10 per hour

All activities are spatially contingent. Inquire with your event sales manager as to which activities are exclusive to each space.

