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FARMHOUSE	
CATERING & EVENTS	

FARMHOUSE
— CHICAGO —

FARMHOUSE EVENTS

Farmhouse restaurant is a craft tavern remaining



HONEST TO THE HEARTLAND
RESPONSIBLE LOCAL SUSTAINABLE SOCIAL

Our restaurants specialize in local food & drink.

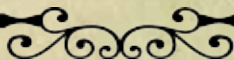
We have 3 locations: in the River North neighborhood of Chicago, Lakeview & in the heart of downtown Evanston. We are passionate about great food and knowing the source of our ingredients, partnering with farmers who use naturally sustainable and humane practices in order to serve you the best the heartland has to offer.



We pride ourselves on our hospitality & service with a story. Whether you're looking for an office luncheon, planning a rehearsal dinner, holiday event, or anything in between, let Farmhouse handle the details from start to finish. We would be delighted to customize your event in any way possible to make it special for you and your guests.

Our team will guide you through the process to create your ideal, Midwestern culinary experience.

APPS & BITES



INDIVIDUAL BITES

20 Piece Minimum Per Order

*Please inquire about seasonal specials

\$2.50

Deviled Farm Eggs

Sausage Stuffed Mushrooms

House-made Meatballs

Roasted Cauliflower

Pickled Fresno, herbs & cheese

\$3.00

Grilled Indiana Shrimp

Pasture Raised Beef Tarter

Garlic Toast

Potato & Chive Pierogi

PLATTERS

Our World Famous Cheese Curds \$25
Homemade Catsup &
Spicy Curd Sauce

Tavern Cut Potato Chips \$10
with Caramelized Onion Dip

House Baked Pretzel \$15
Spicy Mustard & Cheese
Dipping Sauces

Whole Wheat Flatbread \$15
Seasonal Toppings

Veggie Crudite \$20
The Season's Best Veggies &
White Bean Dip

SLIDERS

\$25

Veggie Burger
Garlic Mayo

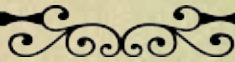
Grilled Cheese

\$30

Burger Sliders
Cheddar, Pickles & Catsup

Grilled Chicken Sliders

PLATED OPTIONS



BRUNCH/ LUNCH

\$15 Per Person
3 Entree Options

\$20 Per Person
2 Course Lunch
3 Entree Options

\$30 Per Person
3 Course Lunch
4 Entree Options

DINNER

\$55 Per Person
2 course Dinner
3 Entree Options

\$65 Per Person
3 Course Dinner
4 Entree Options

FAMILY STYLE

Can Also Be Served On A Buffet

BRUNCH/ LUNCH

\$30 Per Person

- 1 Salad
- 2 Entrees
- 2 Sides
- 1 dessert

\$40 Per Person

- 2 Salad
- 2 Entrees
- 2 Sides
- 2 Desserts

DINNER

\$50 Per Person

- 1 Salad
- 2 Entrees
- 2 Sides
- 1 Desserts

\$65 Per Person

- 2 Salad
- 2 Entrees
- 2 Sides
- 2 Desserts

DESSERT

Time for the sweet stuff. These sweet bites can be served by piece or as part of the package

*Please inquire about seasonal specials

BITES

\$3 Per Item

Chocolate Chip Cookies

Lemon Bars

Cheesecake Bites

Peanutbutter Cookies

Sugar Cookies

DESSERT JARS

\$6 Per Mason Jar

Chocolate Mousse

Chocolate Crumble & Bourbon Cheeries

Lemon Curd

Whipped Cream & Pistachios

Cheesecake Mousse

Seasonal Fruit Jam & Almond Crumble

DRINKS

Dinner drink packages are priced per person & for 2, 3, or 4 hours



*Please inquire about custom packages

STANDARD BAR

2-Hours-\$28

3-Hours-\$35

4-Hours- \$40

Includes:

8 Craft Beers

1 Red Wine

1 White Wine

SELECT BAR

2-Hours-\$35

3-Hours-\$40

4-Hours- \$45

Includes:

8 Craft Beers

1 Red Wine

1 White Wine

Small Batch of
Specialty Liquors

•Shots Not Included

PREMIUM BAR

2-Hours-\$38

3-Hours-\$44

4-Hours- \$50

Includes:

8 Craft Beers

1 Red Wine

1 White Wine

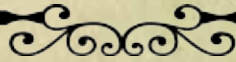
Small Batch of
Specialty Liquors

2 Signature
Cocktails

•Shots Not Included

Our Non-Alcoholic drink package is \$7/person & includes unlimited refills of all our non-alcoholic beverages

OUR SPACE



Rooms are priced individually based on size, set-up
and time allotment .

*Please inquire for pricing

*Please note we do not have an elevator at Farmhouse Chicago

SEMI-PRIVATE

-Seats up to 25 people

or

30 people for cocktails reception



THE ENTIRE UPSTAIRS

- Exclusive use of the bar

-Seats up to 50 people

or

70 people for cocktails reception

-AV Capability



TAVERN BUY OUT

-Exclusive use of the entire restaurant

-Seats up to 100 people

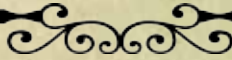
or

150 people for cocktails reception

-AV Capability



POLICIES



CONTRACT & DEPOSIT

Upon submission of the Farmhouse Event Contract, a deposit of 25% of the F&B minimum will be due. Both items are required to confirm your booking.

- The Farmhouse Event Contract must be submitted by the party responsible for making all payments.
- Deposit is due when the signed contract is submitted. If both are not submitted within one week of the other, the date will be released.

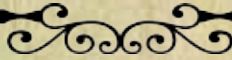
PAYMENT

- Payment must be made by cash, credit card or company check. Company checks should be made payable to Farmhouse Chicago, LLC. Personal checks are not accepted.
- Should final payment not be made at the conclusion of the event, final charges will be billed to the credit card on file, unless otherwise agreed upon.
- Final invoice will reflect the final confirmed guest count guarantee OR the number of guests present at the event - whichever is higher.
- Final payment must be made 48 hours prior to the event. Any charges incurred that night must be paid at the conclusion of the event.
- If the credit card on file is invalid, any unpaid balance will incur a 5% late fee the day after it is due and again each week it is unpaid.

CANCELLATION

- If event is cancelled 7 days or less before event, payment is due in full.
- Due to costs associated with creating an event, the cancellation policy applies even in the case of emergencies, medical, venue, and weather related issues. No exceptions.
- Cancellations must be made in writing and be signed/dated by the client and Farmhouse Chicago.

POLICIES



FEES & MINIMUMS

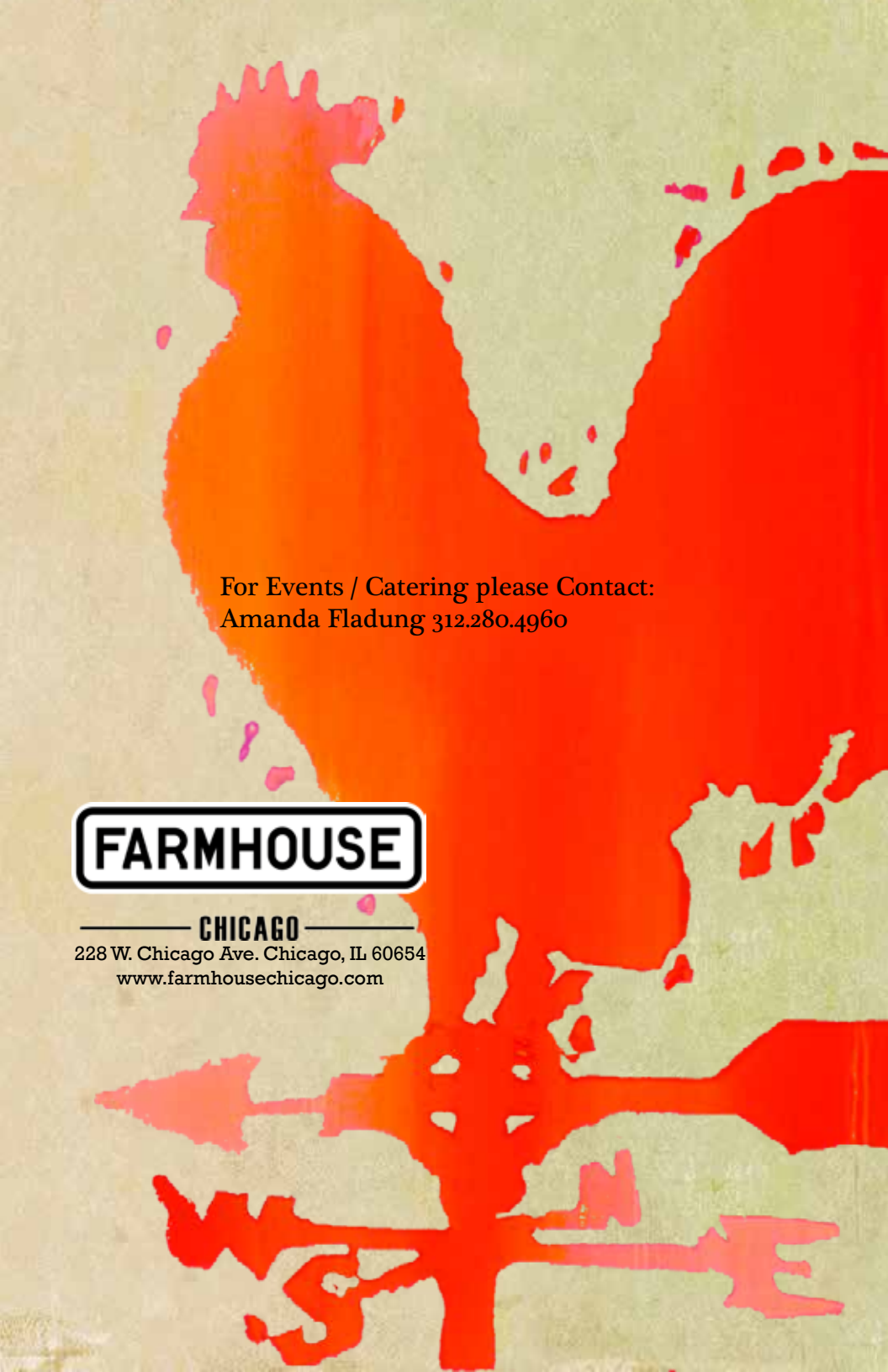
- Each event will be priced with a room rental fee in the case of an on-site event and a Food and Beverage minimum.
- Room fees are established by Farmhouse based on date and time, size of the space, set-up and tear down.
- The Food and Beverage minimum does not include service charges, room rental fees, tax, gratuity or any other miscellaneous charges.
- Client will be responsible for paying entirety of Food and Beverage minimum. Farmhouse will advise client on ways to fulfill F&B minimum should the final guest count drop lower than original quote.

SERVICE

- Having an event perfectly staffed will guarantee a flawless experience. In order to adequately staff events, a service charge of 21% will be added to the final bill.
- Client will only have access to the event space during the time indicated on the contract.
- If event goes over contracted time 45 minutes or more, client agrees to pay \$100 overtime fee for each additional hour.
- Farmhouse is prohibited from serving alcoholic beverages to persons under the age of 21 or persons believed to be intoxicated.

GUEST COUNT & CONFIRMATION

- Final guest count, staffing, menu and detail confirmation for your event must be confirmed with Farmhouse event staff by 10:00am 48 hours prior to the confirmed event date.
- If final number of guests at the event is lower than the guaranteed number, the guaranteed number will be the basis for billing - no substitutions.
- Any changes or additions made less than 2 days before event are subject to additional fees.
- If guest count at the event exceeds the confirmed number of guests, final billing will reflect the higher guest count.



For Events / Catering please Contact:
Amanda Fladung 312.280.4960

FARMHOUSE

CHICAGO

228 W. Chicago Ave. Chicago, IL 60654
www.farmhousechicago.com