

The
WINDSOR

{ STREETERVILLE }

160 EAST HURON STREET

Chicago, Illinois

60611

MALLORY MCSWEENEY

Events & Business Development

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Barley Room

Private / 18 Seated / 20 Cocktail
+ West Fireplace 30 Cocktail



Rye Room

Private / 32 Seated / 35 Cocktail
+ East Fireplace 44 Seated / 50 Cocktail



East Bar

Semi-Private / 25 Cocktail
+ East Fireplace / 40 Cocktail



Patio

30 Seated / 40 Cocktail



EVENT SPACE - QUICK REFERENCE

BARLEY ROOM	PRIVATE	18 SEATED 20 COCKTAIL
BARLEY ROOM + WEST FIREPLACE	SEMI-PRIVATE	30 COCKTAIL
RYE ROOM	PRIVATE	32 SEATED 35 COCKTAIL
RYE ROOM + EAST FIREPLACE	SEMI-PRIVATE	44 SEATED 50 COCKTAIL
EAST BAR	SEMI-PRIVATE	25 COCKTAIL
EAST BAR + EAST FIREPLACE	SEMI-PRIVATE	40 COCKTAIL
PATIO	PRIVATE	30 SEATED 40 COCKTAIL
BUY OUT	PRIVATE	125 SEATED 175 COCKTAIL +40 ON PATIO WEATHER PENDING

THE "CAP" \$25

coffee, tea and soft drinks included

– TO START –

Hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

DEILED EGG

two eggs, roasted jalapeno
smoked bacon, hot honey

CRAB & AVOCADO CROSTINI

– ENTRÉE –

CHEESEBURGER

certified angus beef, mayo, mustard, lettuce
tomato, pickle and onion

TODAY'S FISH SANDWICH

lettuce, tomato, onion, remoulade

WRIGHTWOOD SALAD

rotisserie chicken, tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

– DESSERT –

SHARED IRON SKILLET COOKIE

with vanilla ice cream

THE STREETER \$35

coffee, tea and soft drinks included

– TO START –

Hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

BEEF SALAD

roasted red and golden beets, avocado
orange, goat cheese, toasted almonds
white balsamic vinaigrette

DEILED EGG

two eggs, roasted jalapeno
smoked bacon, hot honey

CRAB & AVOCADO CROSTINI

– ENTRÉE –

FRESH FISH OF THE DAY

today's catch, seasonal vegetables

RIGATONI

sausage, peas, tomato cream sauce
(vegetarian available)

ROTISSERIE HALF CHICKEN

lightly seasoned, mashed potatoes

– DESSERT –

Hosts choice of one

SHARED IRON SKILLET COOKIE

with vanilla ice cream

LEMON CHEESECAKE

berry compote

lunch menus available until 3pm

The
WINDSOR

THE DISTRICT \$65
coffee, tea and soft drinks included

— SOUP OR SALAD —

Hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

KALE SALAD

curly kale, napa cabbage, carrots
grapes, roasted peanut dressing

— ENTRÉE —

BERKSHIRE PORK CHOP

single cut, asparagus, jus

DAILY FISH

today's catch, seasonal vegetables

RIGATONI

sausage, peas, tomato cream sauce
(vegetarian available)

— SIDE ITEMS —

Hosts choice of two

COLESLAW

MASHED POTATOES

BRUSSELS SPROUTS

— DESSERT —

Hosts choice of one

SHARED IRON SKILLET COOKIE

with vanilla ice cream

NUTELLA BROWNIE

sea salt, caramel, ice cream

SEASONAL FRUIT

& MASCARPONE

THE REUTAN \$85

coffee, tea and soft drinks included

— STARTERS —

Hosts choice of two

CRAB TOAST

DEILED EGG

ONION DIP CROSTINI

SHRIMP SALAD

K-TOWN SHORT RIB

— SOUP OR SALAD —

Hosts choice of one

SOUP OF THE DAY

KALE SALAD

curly kale, napa cabbage, carrots
grapes, roasted peanut dressing

BEET SALAD

roasted red and golden beets, avocado
orange, goat cheese, toasted almonds
white balsamic vinaigrette

— ENTRÉE —

CARAMELIZED FILET

chimichurri

SEARED SEA SCALLOPS

seasonally prepared

ROTISSERIE HALF CHICKEN

lightly seasoned, jus

RIGATONI

sausage, peas, tomato cream sauce
(vegetarian available)

— SIDE ITEMS —

Hosts choice of two

COLESLAW

MASHED POTATOES

BRUSSELS SPROUTS

SAUTEED GREENS

— DESSERT —

Hosts choice of one

SHARED IRON SKILLET COOKIE

with vanilla ice cream

NUTELLA BROWNIE

sea salt, caramel, ice cream

SEASONAL FRUIT

& MASCARPONE

BREAKFAST \$30

coffee, tea and soft drinks included

– TO START –

Hosts choice of one

CRAB TOAST

jumbo lump crab, avocado puree, lime

DEVEILED EGG

two eggs, roasted jalapeno
smoked bacon, hot honey

SMOKED SALMON

mini bagel, chive cream cheese

– ENTRÉE –

served with potatoes or fruit & berries

TWO EGGS

bacon, toast

EGGS BENEDICT

poached eggs, canadian bacon, hollandaise

CRISPY FRENCH TOAST

cinnamon, sugar, vanilla
orange liqueur batter

YOGURT & GRANOLA

fresh berries

– DESSERT –

Hosts choice of one

MONKEY BREAD

cream cheese frosting

SHARED IRON SKILLET COOKIE

with vanilla ice cream

DINNER BUFFET \$45

GROUPS OF 20+
coffee, tea and soft drinks included

— SALAD —

Hosts choice of one

CAESAR SALAD

romaine, parmesan reggiano
sourdough croutons

WRIGHTWOOD SALAD

tomatoes, craisins, avocado, goat cheese
corn, almonds, citrus vinaigrette
cornbread croutons

— ENTRÉE —

SALMON

sautéed greens, shiitake mushrooms

ROTISSERIE CHICKEN

lightly seasoned, jus

— SIDE ITEMS —

BRUSSELS SPROUTS

MASHED POTATOES

— DESSERT —

**HOUSEMADE CHOCOLATE CHIP COOKIES
& NUTELLA BROWNIE BITES**

BREAKFAST BUFFET \$25

GROUPS OF 20+
coffee, tea and soft drinks included

SCRAMBLED EGGS

POTATOES

BACON OR SAUSAGE

TOAST

FRESH FRUIT

FRENCH TOAST OR PANCAKES

— ADDITIONS —

MONKEY BREAD \$5

ASSORTED BAGELS & CREAM CHEESE \$5

ASSORTED PASTRIES \$5

GRANOLA YOGURT PARFAIT \$5

SMOKED SALMON & ACCOUTREMENT \$8

— REFRESHERS —

Two Hours \$18

BLOODY MARY'S

MIMOSAS

BELLINIS

JUICE

LUNCH BUFFET \$25

GROUPS OF 20+
coffee, tea and soft drinks included

HOUSE SALAD

CHIPS & ONION DIP

ASSORTED MINI SANDWICHES

ASSORTED COOKIES

can be served buffet or family style

The
WINDSOR

HORS D'OEUVRES \$75

priced per platter (two dozen). stationed or passed unless noted
(*) indicates a stationed only item

— MEAT —

STEAK BROCHETTE

asian vinaigrette, scallion, sesame

CRISPY PORK BELLY SLIDERS

tomato jam, spicy mayo, bibb lettuce

MINI FILET SLIDERS +\$25

caramelized onions, blue cheese

CRISPY PORK BELLY SLIDERS

tomato jam, spicy mayo, bibb lettuce

— POULTRY —

TRUFFLED CHICKEN SALAD

ciabatta crostini, chive

CHICKEN BROCHETTE

chimichurri

— VEGETARIAN —

CAPRESE BROCHETTE

fresh mozzarella, tomato, basil, balsamic vinegar

ROASTED BEET "TARTARE"

capers, preserved lemon

GUACAMOLE*

tortilla rounds, cilantro, lime zest

— FISH —

CEVICHE

fresh chile, lime

SHRIMP SALAD

ginger, shallot, fresh chives, crostini

SMOKED MUSSELS*

chilled on the half shell
ginger vinaigrette, fresh chiles

— BAR SNACKS* —

Refilled for one hour \$5, stationed only

BUFFALO CUCUMBERS

RANCH OYSTER CRACKERS

ONION DIP / CHIPS

CAJUN STYLE MIXED NUTS

BEVERAGE PACKAGES

Host or cash bar available. Host bars are based on consumption and can be customized based on your preferences or budget. Please see below for bar packages options.

Non-alcoholic beverage packages are also available. \$8 per guest. Includes bottled water, soda, coffee, tea and juice.

– PACKAGE A –

SELECT BEER AND WINE / NON-ALCOHOLIC BEVERAGES

2 HOURS \$30 / 3 HOURS \$38 / 4 HOURS \$45

– PACKAGE B –

PREMIUM LIQUOR / SELECT BEER AND WINE / NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included
or can be charged on consumption

2 HOURS \$38 / 3 HOURS \$45 / 4 HOURS \$54

– PACKAGE C –

SUPER PREMIUM LIQUOR / SELECT BEER AND WINE / NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included
or can be charged on consumption

2 HOURS \$44 / 3 HOURS \$55 / 4 HOURS \$66

– ADDITIONS –

CHAMPAGNE TOAST \$8

CHAMPAGNE RECEPTION (1 HOUR) \$18

APÉRITIF & DIGESTIF ~ ON CONSUMPTION

The
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