

ISSUED BY ETA & LOEWS HOTELS  
good only when # stamped

ETA

60611

455 N. Park Drive | Chicago IL  
p. 312-840-6626  
www.etarestaurantandbar.com

RESTAURANT  
+  
BAR



PRIVATE RECEPTIONS: FOOD OPTIONS

CHI → ETA

01: *Passed*

- 3 Selections..... \$21 pp
- 4 Selections..... \$28 pp
- 5 Selections..... \$35 pp
- 6 Selections..... \$42 pp

**COLD**

- Avocado Toast
- Saltwood Ham & Compressed Melon Skewer
- Mini Caesar Salad
- Ginger Soy Shrimp
- Cured Salmon
- Duck Rillettes

**HOT**

- Beer Cheese Croquette
- Chicken-Fried Mushroom
- Brat in a Blanket
- ETA Slider
- Fried Chicken BLT
- Red Pepper Arancini
- Roasted Pork Belly
- Grilled Flank Steak

03: *Stationed*

Chef Attendant Required: \$200 -----

**MAC AND CHEESE** ..... \$25 pp  
Accompaniments: Truffle, Crab, Lobster, Prawns, Short Ribs, Bacon, Grilled Chicken, Seasonal Vegetables, Wild Mushrooms, Broccoli, Peas, Caramelized Onions, Sauce Mornay, Cheese Blend, Toasted Crumbs

**RISOTTO** ..... \$25 pp  
Accompaniments: Truffle, Crab, Lobster, Prawns, Guanciale, Seasonal Vegetables, Wild Mushrooms, Broccoli, Peas, Heirloom Tomatoes, Saffron, Parmesan

**AVOCADO TOAST DUO** ..... \$25 pp  
Smoked Salmon, Cider Aioli, Citrus, Cured Egg  
AND  
Nduja Spread, Grapefruit, Radish, Cured Egg

Also Available As Display, See Manager for Details

02: *Carved*

Chef Attendant Required: \$200 -----  
All served with dinner rolls and whipped butter

**CARVED TURKEY** ..... \$24 pp  
Sauce Albufera

**LOCAL RACK OF LAMB** ..... \$29 pp  
Cherry Gastrique, Mint Jus

**PRIME RIB** ..... \$720 each; serves 30  
Horseradish Crust, Au Jus

**WHOLE TENDERLOIN** ..... \$580 each; serves 20  
Au Poivre Crusted, Sauce Bordelaise

**GLAZED PORK LOIN** ..... \$425 each; serves 20  
Roasted Pineapple, Madeira Plumped Raisins

04: *Displayed*

**FARMERS SALAD TABLE** ..... \$22 pp  
Accompaniments: Local Greens, Romaine, Shaved Radish, Pickled Onions, Heirloom Tomatoes, Carrots, Golden Beets, Olives, Berries, Golden Raisins, Anchovies, Faro, Wild Rice, Walnuts, Sunflower Seeds, Sourdough Croutons, Billy Blue Cheese, One-Year Cheddar, Red Wine & Beet Vinaigrette, Blue Cheese & Ale Dressing, Caesar Dressing

**CURED MEAT AND CHEESE BOARD** ..... \$48 pp  
Chef's Selection Cured Meats and Local Cheeses, Candied Nuts, Fresh & Dried Fruit, Honeycomb, Grilled Sourdough, Preserves, Whole Grain Mustard

**TAVERN SLIDER STATION** ..... \$23 pp  
ETA SLIDER: Aged Cheddar, B&B Pickle, Fancy Sauce  
LOBSTER ROLL: Saffron Aioli, Old Bay Onions, Arugula

**RAW BAR** ..... \$5 each minimum of 50  
Accompaniments: Mignonette, Lemon, Cocktail Sauce, Tabasco, Horseradish  
• EAST COAST – Best of the Season  
• WEST COAST – Best of the Season  
• SHRIMP COCKTAIL

- S DESSERT TABLE** ..... \$23 pp  
Cake Pops, Bourbon Profiteroles, Black Forest Verrine, Seasonal Cheesecake, Chef's Choice Mini Tea Cake
- E BANANAS FOSTER ACTION STATION** .. \$23 pp  
Chef Attendant Fee Required: \$200  
Sautéed Bananas, Vanilla Ice Cream, Assorted Toppings
- N MAKE YOUR OWN CHOCOLATE BARK** .. \$23 pp  
Chef Attendant Fee Required: \$200  
Melted White and Dark Chocolate, Toasted Nuts, Dried Fruits, Coco Nibs, Candies

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PRIVATE RECEPTIONS: DRINK OPTIONS

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01: Beer & Wine

\$30 pp two hours  
\$40 pp three hours  
\$45 pp four hours

02: Select Bar

\$44 pp two hours  
\$54 pp three hours  
\$64 pp four hours

IMPORTED AND DOMESTIC BEERS  
MANAGER SELECT WINES  
SODA  
JUICE  
BOTTLED WATER

SELECT BRAND LIQUORS  
IMPORTED AND DOMESTIC BEERS  
MANAGER SELECT WINES  
SODA  
JUICE  
BOTTLED WATER

03: Premium Bar

\$48 pp two hours  
\$58 pp three hours  
\$68 pp four hours

PREMIUM BRAND LIQUORS  
IMPORTED AND DOMESTIC BEERS  
MANAGER SELECT WINES  
SODA  
JUICE  
BOTTLED WATER

Martinis and Shooters are not included in packages  
Bartender Required for All Packages: \$200