

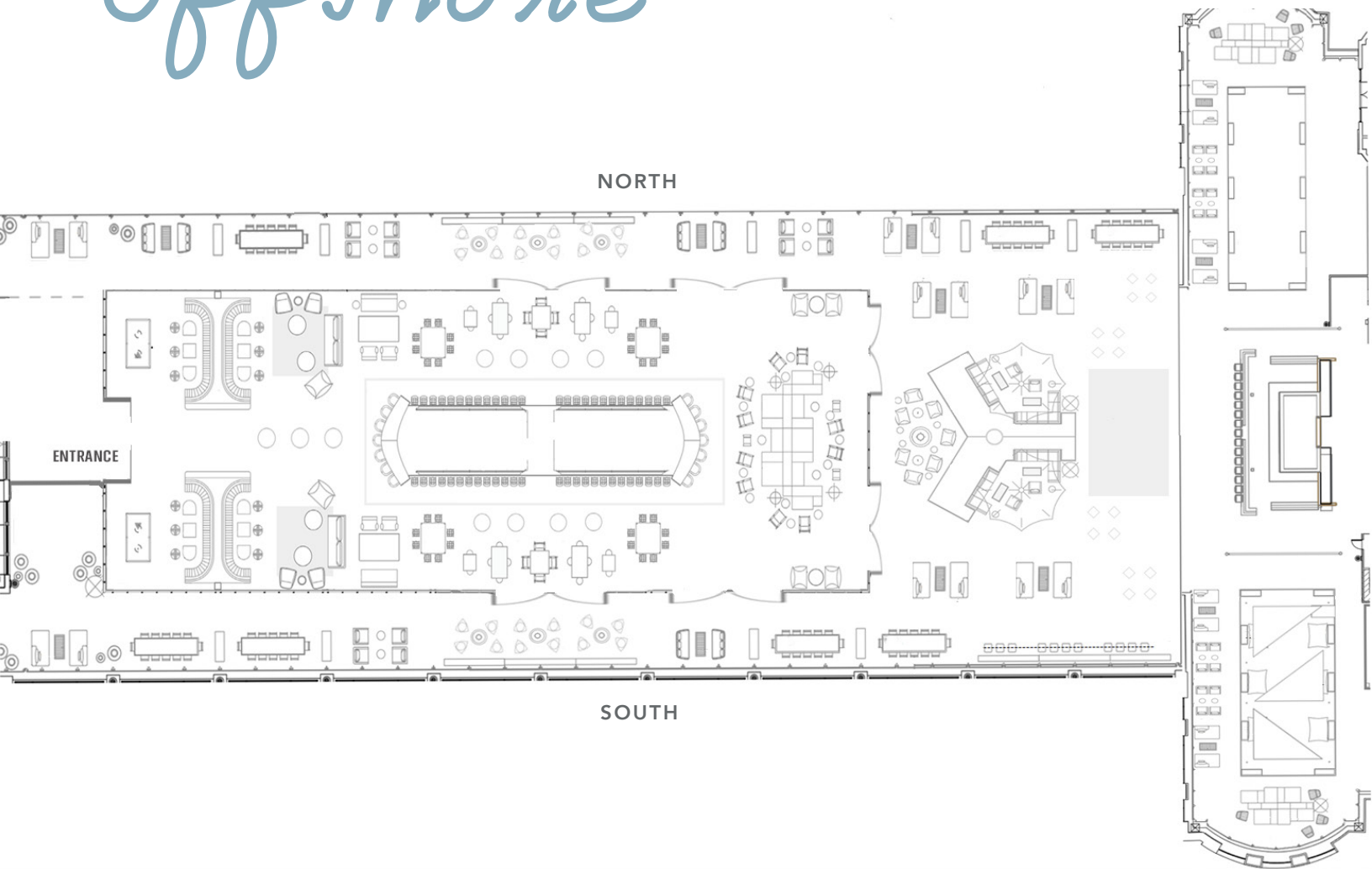
# OFFSHORE ROOFTOP & BAR

EVENTS + PRIVATE DINING



1000 E GRAND AVE CHICAGO. IL 60611 | (312) 535-6660 | [EVENTS@DRINKOFFSHORE.COM](mailto:EVENTS@DRINKOFFSHORE.COM)

# MEET US *Offshore*



**Offshore** is the *World's Largest Rooftop Bar* as noted in the Guinness Book of World Records (2019) that sits on the third floor of Navy Pier's Festival Hall at 1000 East Grand. Offshore offers panoramic, unmatched views of Lake Michigan and the city skyline, providing a completely unique perspective not found anywhere else. This stunning, chic 56,000 sq. ft. all-seasons/all-weather venue offers visitors and locals a full-service luminous bar and world-class kitchen, with a 20,000 square foot Terrace, along with seven cozy fire pits, an entertainment and gaming area, and multiple large gathering spaces for social and corporate events, weddings, and much more.

# FAQ

## **Does Offshore provide an event planner?**

We work with several incredible meeting planners who have transformed our space for corporate and social events. One even turned Offshore into a mini-Lollapalooza complete with airbrushed hats and tee shirts, multiple live bands, flower crowns, hula hoop dancers and more. If you would like me to connect you, please let us know.

## **Can we bring in décor?**

Yes! However, please note that balloons and free-floating glitter/confetti are not allowed in the venue. Please let your Event Manager know what you plan to bring in no less than 72 hours prior to your event.

## **Can I bring in a cake or outside desserts?**

Yes! Offshore charges a \$3 per person cake cutting/dessert fee and we are happy to provide candles for your celebration if needed.

## **Do you offer valet?**

Please visit [www.drinkoffshore.com](http://www.drinkoffshore.com) under "Find Us" for current parking rates.

## **Does Offshore offer coat/bag checks?**

Coat and/or bag check is complimentary at Offshore! Please note there is limited space for bags so consult with your Event Manager if this is needed.

## **What is a food and beverage minimum?**

Our food and beverage minimums are specific to your party size, and your event sales manager can provide you with a food and beverage quote upon your inquiry.

## **How do I book an event?**

Confirming the event is a two-step process. First, review and e-sign the event contract that will be provided through our booking software. Please note an unsigned contract will only hold the space for 72 hours. Second, a deposit (25% of the food and beverage minimum) is due. Once you have signed the contract, simply click the "Pay Now" link located in the left column of the page to securely add your credit card information and submit payment. Once both of these items have been received, your event will be confirmed!

## **When is my final guest count due?**

Offshore requires a final, guaranteed guest count for any and all events at 12:00 pm CDT, 3 business days before your event date. Otherwise, we will secure the most recent guest count.

## **Can Offshore accommodate dietary restrictions?**

We are happy to accommodate a wide range of special dietary needs and restrictions. In consultation with your Event Manager, we can offer a menu for the affected guest(s) prior to your event. Additionally, at the start of each event, our service team will confirm any special needs or restrictions to ensure each and every guest has an enjoyable experience.

## **What is your cancellation policy?**

In the event that you need to either cancel or reschedule your event, please immediately contact your event sales manager. Our cancellation policy is fully outlined in all contractual documents, and any cancellation fees will be collected as outlined in said documents. For more details, please consult with your event sales manager.

# TRAY PASSED

*priced by the dozen*

VEG: vegetarian | V: vegan | GF: gluten-free

## COLD

TRUFFLED VEGGIE CUP (V, GF) | 42

SMOKED SALMON MOUSSE (GF) | 48

CHILLED THAI BEEF (GF) | 42

AHI TUNA TARTARE (GF) | 72

SPICY TUNA ROLL (GF) | 64

CRAB ROLL (GF) | 64

BUFFALO CHICKEN DEVEILED EGGS (GF) | 72

STEAK TARTARE | 72

*cucumber, mixed vegetables, truffle oil*

*seeded cracker, cucumber, red onion, lemon*

*ginger, soy, cucumber*

*avocado, chile, lime, rice crisps*

*cucumber, soy, wasabi*

*avocado, tobiko, crunchy shallot*

*hot sauce, blue cheese, celery*

*capers, shallot, parmesan, house focaccia*

## HOT

WILD MUSHROOM BOUCHONS (VEG) | 42

CARNITAS TOSTADAS (GF) | 54

ROASTED VEGGIE & POTATO BITE (V) | 42

CHICKEN SATAY SKEWER (GF) | 42

GRILLED LAMB LOLLIPOPS (GF) | 72

MINI CRAB CAKE | 72

SHRIMP TEMPURA | 72

MINI CHICKEN TAQUITOS (GF) | 64

MAC & CHEESE BITE | 48

NASHVILLE STYLE CHICKEN SLIDER | 64

PRIME BURGER SLIDER | 64

PORK BELLY SLIDER | 72

VEGGIE & MOZZARELLA SLIDER (VEG) | 42

CHICKEN & WAFFLES | 54

*puff pastry, roasted wild mushrooms, white truffle*

*avocado crema, pickled red onion, cilantro*

*ratatouille, red pepper rouille*

*mint, thai red chile, sweet & sour*

*oregano & lemon gremolata*

*tobasco aioli*

*ponzu glaze, matcha*

*avocado crema, charred tomato salsa*

*siracha aioli*

*southern slaw, hot sauce, pickles*

*white cheddar, BBQ aioli*

*red wine, onion jam, arugula, garlic aioli*

*seasonal roasted vegetables, basil pesto*

*maple, serrano*

## DESSERT

FRENCH MACARONS | 42

CAKE POPS | 42

DONUT HOLES | 38

*seasonal assortment*

*double chocolate, vanilla*

*chocolate hazelnut, creme anglais, berry*



# STATIONS & PLATTERS

*priced per person / minimum of 40*  
VEG: vegetarian | V: vegan | GF: gluten-free

## PLATTERS

VEGETABLE MEZZE BOARD (V, GF) | 16  
IMPORTED & DOMESTIC CHEESES (GF) | 18  
CURED MEATS (GF) | 20

*grilled veggies, pita, hummus, roasted pepper rouille, feta*  
*seasonal fruit, candied quince, artisan crackers*  
*prosciutto, sopressata, coppa, chorizo, guanciale*

## MAKI

CRAB ROLL (GF) | 8  
SPICY TUNA ROLL (GF) | 8  
VEGETABLE ROLL (V, GF) | 8

*avocado, tobiko, crunchy shallot*  
*cucumber, soy, wasabi*  
*carrot, cucumber, avocado*

## RAW & CHILLED

SHRIMP (GF) | 28  
LOBSTER (GF) | 38  
KING CRAB (GF) | 36  
AHI TUNA TARTARE | 24

*spicy cocktail sauce, lemon*  
*poblano chimichurri*  
*tobasco lime aioli*  
*avocado, chile, lime, tortillas*

## SLIDERS

NASHVILLE STYLE CHICKEN SLIDER | 64  
PRIME BURGER SLIDER | 64  
PORK BELLY SLIDER | 72  
FILET MIGNON SLIDERS | 72  
VEGGIE & MOZZARELLA SLIDER (VEG) | 60

*southern slaw, hot sauce, pickles*  
*white cheddar, BBQ aioli*  
*red wine, onion jam, arugula, garlic aioli*  
*dijonaise, arugula*  
*seasonal roasted vegetables, basil pesto*

## GAME DAY

SMOKED WINGS (GF) | 22  
SMOKED PORK RIBS (GF) | 38  
LITTLE ITALY ITALIAN BEEF | 28  
SAUSAGE & PEPPERS | 30

*hot sauce, ranch*  
*smoky BBQ, scallion, hot chili, ginger*  
*giardiniera, turano roll*  
*Sal's gravy, shaved parmesan, turano roll*

## STREET TACO STATION

CARNE ASADA (GF) | 24  
PORK CARNITAS (GF) | 20  
GRILLED CHICKEN (GF) | 20  
GRILLED FISH (GF) | 24

*toppings include: corn tortillas, flour tortillas,*  
*elote salad, black beans, avocado crema, charred*  
*black salsa, sour cream, pickled onions, cilantro,*  
*limes*

# CHEF STATIONS

*priced per person / minimum of 40*  
VEG: vegetarian | V: vegan | GF: gluten-free

## SUSHI ROLLING

CRAB ROLL (GF) | 45

SPICY TUNA ROLL (GF) | 45

VEGETABLE ROLL (GF) | 45

TEMPURA SHRIMP | 45

*avocado, tobiko, crunchy shallot*

*cucumber, soy, wasabi*

*carrot, cucumber, avocado*

*cream cheese, scallion, soy, wasabi*

## POKÉ BAR

ATLANTIC SALMON (GF) | 26

AHI TUNA (GF) | 26

MARINATED TOFU (GF, V) | 24

*toppings include: white rice, edamame, cucumber,*

*pineapple, mango, radish, carrot, scallions,*

*seaweed, soy glaze, sweet & sour, cilantro crema*

## CARVING STATION

ROASTED CHATEAUBRIAND (GF) | 55

FAROE ISLAND SALMON (GF) | 40

ORGANIC TURKEY BREAST (GF) | 30

MAGRET DUCK BREAST (GF) | 50

*horseradish cream*

*lemon hollandaise*

*cranberry-orange marmalade, gravy*

*Michigan dried cherry sauce*

## SIDES

CRISPY BRUSSELS SPROUTS (VEG, GF) | 8

BABY GREEN BEANS (V, GF) | 8

CREAMED SPINACH (VEG, GF) | 8

SEASONAL VEGETABLE SALAD (V, GF) | 8

SEASONAL FRUIT BOWL (V, GF) | 8

FRENCH FRIES (VEG) | 8

SOUTHERN SLAW (VEG, GF) | 8

ORGANIC BROWN RICE (V, GF) | 8

GARLIC MASHED POTATOES (VEG, GF) | 8

MAC & CHEESE (VEG) | 8

ROASTED GARLIC POTATOES (VEG, GF) | 8

### CHEF STATIONS

2 CHEFS FOR EVERY 100 GUESTS  
\$150 ATTENDANT FEE PER CHEF

# PLATED MENU

*for groups of 30 or less OR full buyouts | pricing starts at \$75 per guest*

VEG: vegetarian | V: vegan | GF: gluten-free

## STARTERS

*choose one*

HEIRLOOM TOMATO & WATERMELON (V, GF)

*chilled peas, mint, basil*

STRAWBERRY & PEAS (GF)

*honey whipped feta, calamansi, genmai, chinotto*

WARM SPINACH SALAD (GF)

*crispy pancetta, hard cooked egg, sherry vinaigrette*

CRISPY BRUSSELS SPROUTS (V, GF)

*calabrian chile, mint, lemon*

## ENTRÉES

*select three, guests have choice of one*

WILD MUSHROOM RISOTTO (VEG, GF)

*red wine reduction, thyme, reggiano parmesan*

ROASTED WILD SEA BASS (GF)

*spring onion puree, potato hash, vanilla bean gastrique*

PORK TENDERLOIN (GF)

*spiced brown rice, blue cheese, apricot plum salsa*

CRISPY CHICKEN (GF)

*baby greens, wild mushrooms, garlic bourbon reduction*

ROASTED LEG OF LAMB (GF)

*cannellini beans, warm chicory, garlic aioli, lamb reduction*

MARGRET DUCK BREAST (GF) | +6

*dried cherry puree, wild rice, herb potato gratin*

ROASTED FILET OF BEEF (GF) | +12

*garlic mashed potatoes, asparagus, red wine reduction*

## DESSERTS

*choose one*

FRENCH PROFITEROLE (VEG)

*vanilla bean ice cream, chocolate sauce*

POT-DE-CREME (VEG, GF)

*smooth caramel, sea salt*

OFFSHORE SIGNATURE DESSERT BAR | +16

CUSTOM CAKES

*please enquire*

# DRINK PACKAGES

*please enquire for cocktail list*

## BEER + WINE

2 HOURS: 25 | 3 HOURS: 35 | 4 HOURS: 45

INDIGENOUS PROSECCO  
MINUTY M ROSÉ  
DUE TORRI PINOT GRIGIO  
AUGUST KESSLER RIESLING  
LOCATIONS RED BLEND "CA"  
CARO "ARUMA" MALBEC  
DRAFT, CAN, BOTTLE BEERS

## CLASSIC

2 HOURS: 35 | 3 HOURS: 47 | 4 HOURS: 59

SIGNATURE COCKTAIL ULTRALIGHT BEAM  
& DARK SIDE OF THE MOON  
HOUSE RED, WHITE, ROSÉ, & SPARKLING  
DRAFT, CAN, BOTTLE BEERS  
TITO'S VODKA  
BEEFEATER GIN  
BACARDI RUM  
OLMECA ALTOS TEQUILA  
JAMESON WHISKEY  
JIM BEAM BOURBON

## PREMIUM

2 HOURS: 50 | 3 HOURS: 64 | 4 HOURS: 78

CHOICE OF 4 CRAFT COCKTAILS  
HOUSE RED, WHITE, ROSÉ, & SPARKLING  
DRAFT, CAN, BOTTLE BEERS  
*HOUSE OPTIONS PLUS:*  
GREY GOOSE VODKA  
HENDRICKS GIN  
CRUZAN SPICED RUM  
DON JULIO TEQUILA  
BASIL HAYDEN'S BOURBON  
KNOB CREEK  
JOHNNIE WALKER BLACK

## WINE BY THE BOTTLE

### SPARKLING

INDIGENOUS PROSECCO | 48  
G.H. MUMM CHAMPAGNE BRUT | 88  
MÖET & CHANDON ROSÉ IMPÉRIAL | 120  
DOM PERIGNON BRUT 2008 | 380

### ROSÉ

MINUTY M ROSÉ | 48

### WHITE

DUE TORRI PINOT GRIGIO | 48  
AUGUST KESSLER RIESLING | 48  
WAIRAU RIVER NZ SAUVIGNON BLANC | 48  
EMMOLO NAPA CA SAUVIGNON BLANC | 48  
TALBOTT CHARDONNAY | 56  
A TO Z PINOT GRIS | 60  
ORIN SWIFT MANNEQUIN CHARDONNAY | 88

### RED

LOCATIONS BY DAVE PHINNEY "CA" | 60  
CARO "ARUMA" MALBEC | 56  
LOS VASCOS GR CABERNET SAUVIGNON | 60  
OBSIDIAN RIDGE CABERNET SAUVIGNON | 75  
GALANTE VINEYARDS ESTATES PINOT NOIR | 90  
CAYMUS CABERNET SAUVIGNON | 160  
LA SPINETTA BAROLO 2005 | 360  
OPUS ONE RED BLEND 2015 | 560



# PREFERRED VENDORS

Please find below our list of recommended vendors for all of your event needs;

## *Floral & Decor:*

Maison du Prince Chicago  
Ramsey Prince  
ramsey@maisonduprincedesign.com

## *Sound, Lighting & DJ Services*

312 Entertainment  
Akib Khanani  
info@312ent.com

## *Furniture & Decor Rentals*

Tablescapes Event Rentals  
Monika Heppe  
monika@tablescapes.com

## *Wedding Cakes*

Vanille Pastry  
Vanillepastry.com

## *Full Service Destination Planning*

CTC Destination Management  
(773) 880-5878  
<https://www.ctcdmc.com>

## *Wedding Planner / Day of Coordinator*

Chicago Vintage Weddings  
kate@chicagovintageweddings.com

## *A Great Adventure*

<https://www.agreatadventureevents.com/>  
info@AGreatAdventureEvents.com