

McCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

Address: 41 East Chestnut Street
Chicago, IL 60611

General Manager: Kurt Yedla

Telephone: (312) 397-9500

Executive Chef: Michael Wallach

Fax: (312) 397-1740

Event Coordinator: Amy Hloska

Banquets: (312) 397-1737

THE STATE ROOM

Located on the first floor, this room is entirely private & accommodates groups up to 34 people. This room is rectangular in configuration & looks onto Wabash Ave. Sliding doors to our Main Dining Room can remain open to accommodate larger groups who wish to dine in a semi-private area.

THE WEST ROOM

Located on the Mezzanine level overlooking the main floor, this semi-private room accommodates groups up to 36 guests.

THE FIREPLACE ROOM

Located adjacent to The West Room, the Fireplace is semi-private and includes a dramatic fireplace with mahogany wood mantle and a mirrored wall backdrop. This room can accommodate up to 42 guests.

THE BAR ROOM

Located at the East end of the Mezzanine, this fully private dining space overlooks the grand bar lounge and is the perfect space for intimate gatherings of 25 guests or less.

*All three Mezzanine Rooms can be combined to host large parties up to
130 guests seated & 150 reception style.*

Also, feel free to ask us about full buy-outs of the restaurant; full capacity is 325 guests.

Selecting McCormick & Schmick's for your next event takes the stress out of planning. Our staff will put all of their experience and efficiency to work for you.

We are ready to design and customize a menu to best suit your event. Please take a moment to look through our banquet menus. If there is something you don't see within our menus, please ask!

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BEVERAGE PACKAGES

Standard Bar Package

(House Liquors, Domestic Beers, House Wines, Sodas, Juices and Bottled Waters)

Two Hours	\$27 per person
Three Hours	\$31 per person

Premium Bar Package

(Premium Liquors, Martinis, Bottled Imported & Domestic Beers, Select Wines, Sodas, Juices and Bottled Waters)

Two Hours	\$29 per person
Three Hours	\$33 per person

Standard Beer and Wine Package

(Domestic Beers, House Wines, Sodas, Juices and Bottled Waters)

Two Hours	\$23 per person
Three Hours	\$26 per person

Premium Beer and Wine Package

(Bottled Imported & Domestic Beers, Select Wines, Sodas, Juices and Bottled Waters)

Two Hours	\$25 per person
Three Hours	\$27 per person

Specialty Bar Packages

(Includes Premium Bar Package along with Mimosa Bar & Bloody Mary Bar)

Two Hours	\$33 per person
Three Hours	\$37 per person

Hosted Bar

McCormick & Schmick's will charge by consumption for the following:
Bottled Domestic Beer, Bottled Imported Beer, Mixed Drinks, Call Drinks,
Premium Drinks, Super Premium Drinks, Call Martini, Premium Martini,
Super Premium Martini, Wine by the Glass, Bottled Water

Cash Bar

Cash bar prices available upon request

**\$100 Bartender Fee will apply for specialty & cash bars*

McCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

ELEGANT DISPLAYS

All Displays Priced & Portioned Based on Guest Count

Artichoke & Cheese Dip Served with Pita Chips - \$2pp

Crab, Artichoke & Cheese Dip Served with Pita Chips - \$3pp

Fresh Vegetable Crudités with Assorted Dipping Sauces - \$3pp

Domestic & Imported Cheese Display with Crackers - \$4pp

Seasonal Fruit, Melons & Berries - \$4pp

Iced Seasonal Oysters on the Half Shell - \$5pp

Smoked Salmon with Traditional Condiments - \$6pp

Jumbo Shrimp Cocktail - \$5pp

Seared Ahi Tuna with Wasabi - \$4pp

Assorted Fresh Crab Claw & Crab Legs - \$6pp

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HORS D'OEUVRES

*All Hors d'oeuvres Served Butler or Buffet Style
Chef recommends 2.5 pieces per guest*

Cool Creations

Hors d'oeuvres are Priced Per Dozen

Bruschetta with Roma Tomatoes, Basil & Extra Virgin Olive Oil ~ \$14

Portobello Mushroom Bruschetta with Goat Cheese and Tomato ~ \$20

Smoked Salmon with Grain Mustard Aioli on Black Bread ~ \$20

Ahi Tuna with Served in Mini-Wonton Cups ~ \$32

Jumbo Shrimp Cocktail ~ \$28

Prosciutto Wrapped Breadsticks ~ \$18

Spicy Tuna Sushi Roll ~ \$14

Traditional California Sushi Roll ~ \$14

Hot Ideas

Hors d'oeuvres are Priced Per Dozen

Miniature Crab Cakes with Tarter Sauce ~ \$42

Crab Stuffed Mushrooms ~ \$32

Vegetarian Stuffed Mushrooms ~ \$22

BBQ Shrimp or Chicken Quesadillas with Avocado & Sour Cream ~ \$24

Beef or Chicken Satay with Curried Coconut-Peanut Sauce ~ \$26

Bacon Wrapped Scallops with Mango BBQ Glaze ~ \$34

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS DINNER PACKAGES

The Skyline

Salad

Seasonal Mixed Greens
Julienned Carrots, Tomatoes & Balsamic Vinaigrette

Entrees

(Guests to Select At Time of Event)

Grilled Atlantic Salmon
Northwest Berry Sauce

Parmesan Crusted Dover Sole
Lemon Butter Sauce & Capers

Top Sirloin
Seared Mushrooms

Sides

Garlic Mashed Potatoes
&
Chef's Seasonal Vegetable

Dessert

Upside Down Apple Pie
Topped with Whipped Cream

\$45 Per Person

*All Entrées are served with Freshly Baked Bread and Butter
Coffee, Decaffeinated Coffee and Iced Tea*

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS DINNER PACKAGES

The Loop

Appetizer

Maryland Style Lump Blue Crab Cake
Tartar Sauce

Salad

Seasonal Mixed Greens
Glazed Walnuts, Blue Cheese Crumbles & Balsamic Vinaigrette

Entrees

(Guests to Select At Time of Event)

Baked Stuffed Salmon
Lump Blue Crab, Shrimp & Brie Cheese

Filet Mignon
Maitre d'hôtel

Cashew Crusted Tilapia
Jamaican Rum Butter Sauce

Sides

Garlic Mashed Potatoes
&
Chef's Seasonal Vegetable

Dessert

Seasonal Cheesecake
Topped with Fresh Berries

\$55 Per Person

*All Entrées are served with Freshly Baked Bread and Butter
Coffee, Decaffeinated Coffee and Iced Tea*

* All menu items and prices are subject to change. Prices do not include service charge and / or appropriate taxes.

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS DINNER PACKAGES

The Gold Coast

Appetizers

Seared Scallop

Salad

Caesar Salad

Parmesan Cheese & Garlic Croutons

Entrees

(Guests to Select At Time of Event)

Sesame Grilled Tuna Steak

Vegetable Stir Fry with Wasabi

Maryland Style Lump Blue Crab Cake

Tartar Sauce

Filet Mignon

Demi Glace

Seasonal Wild Species

Chef's Choice Preparation

Sides

Garlic Mashed Potatoes

&

Chef's Seasonal Vegetable

Dessert

Crème Brulee

Topped with Fresh Berries & Whipped Cream

\$65 Per Person

All Entrées are served with Freshly Baked Bread and Butter

Coffee, Decaffeinated Coffee and Iced Tea

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SEAFOOD RESTAURANTS DINNER PACKAGES

The Magnificent Mile

Appetizer

Maryland Blue Crab Tower
Avocado, Mango & Orange Vinaigrette

First Course – Choice Of:

The Wedge
Ice Berg, Tomato, Cucumber & Bleu Cheese Dressing

Crab Bisque

Entrees

(Guests to Select At Time of Event)

Seasonal Wild Seafood

Wild Sea Scallops
Spring Vegetable Risotto with Prosciutto

Chilean Sea Bass
Miso Marinated, Udon Noodles & Vegetable Stir Fry

Filet Mignon & Lobster Tail
Drawn Butter

Sides

Roasted Potatoes
&
Chef's Seasonal Vegetable

Dessert

The Chocolate Bag
Filled with Seasonal Mousse, Fresh Mixed Berries
& Topped with Whipped Cream

\$75 Per Person

All Entrées are served with Freshly Baked Bread and Butter
Coffee, Decaffeinated Coffee and Iced Tea

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LUNCH PACKAGES

The Grant Park

First Course

Seasonal Mixed Greens

Julienned Carrots, Tomatoes & Balsamic Vinaigrette

Entrée

(Guests to Select At Time of Event)

Cashew Crusted Tilapia
Jamaican Rum Butter Sauce

Grilled Chicken Breast
Michigan Cherry B.B.Q. Glaze, Blue Cheese & Glazed Walnuts

Grilled Shrimp Caesar Salad
Parmesan Cheese & Garlic Croutons

Sides

Garlic Mashed Potatoes
&
Chef's Seasonal Vegetable

Dessert

Upside Down Apple Pie
Candied Walnut Crust & Whipped Cream

\$19.95 Per Person

*All Entrées are served with Freshly Baked Bread and Butter
Coffee, Decaffeinated Coffee and Iced Tea*

MCCORMICK & SCHMICK'S

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LUNCH PACKAGES

The Millennium Park

First Course

Seasonal Mixed Greens

Blue Cheese, Glazed Walnuts & Balsamic Vinaigrette

Entrée

(Guests to Select At Time of Event)

Grilled Atlantic Salmon

Northwest Berry Sauce

Parmesan Crusted Dover Sole

Lemon Butter Sauce & Capers

Linguine, Spinach & Shrimp

Lemon Garlic Sauce

Sides

Garlic Mashed Potatoes

&

Chef's Seasonal Vegetable

Dessert

Seasonal Cheesecake

Topped with Fresh Fruit

\$24.95 Per Person

All Entrées are served with Freshly Baked Bread and Butter

Coffee, Decaffeinated Coffee and Iced Tea

MCCORMICK & SCHMICK'S

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LUNCH PACKAGES

The Lincoln Park

Soup

McCormick's Clam Chowder

Salad

Caesar Salad

Parmesan Cheese & Garlic Croutons

Entrée

(Guests to Select At Time of Event)

Top Sirloin

Sautéed Wild Mushrooms

Grilled Shrimp & Roast Chicken

Herb Pan Sauce

Parmesan Crusted Tilapia

Lemon Caper Butter

Sides

Garlic Mashed Potatoes

&

Chef's Seasonal Vegetable

Dessert

Seasonal Mousse with Fresh Berries

Topped with Fresh Whipped Cream

\$29.95 Per Person

All Entrées are served with Freshly Baked Bread and Butter

Coffee, Decaffeinated Coffee and Iced Tea

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Breakfast Buffets

Served with freshly brewed coffee, tea, milk, orange & cranberry juice

Fresh Sliced Seasonal Fruits, Melons & Berries

Assorted Croissants & Miniature Muffins

Assorted Fruit Yogurts

Multi-Grain Granola

\$12.95 per person

Delicious Additions

Assorted Bagels & Cream Cheese Spreads - \$3.50 per person

Sliced Smoked Salmon with Capers & Red Onions - \$3.50 per person

Assorted Breakfast Pastries & Cinnamon Rolls - \$3.00 per person

Scrambled Eggs with Cheddar Cheese & Chives - \$3.00 per person

Country Style Bacon & Sausage Links - \$3.00 per person

Turkey Bacon and Sausage Links - \$5.00 per person

Made-to-Order Omelet Station

Add \$6.00 per person // \$100 Chef Fee Will Apply

Bay Shrimp

Chopped Ham

Red Onion

Mushrooms

Green Onion

Cheddar Cheese

Spinach

Tomatoes

Miniature Waffle Station

Add \$5.00 per person // \$100 chef fee will apply

Whipped Cream

Maple Syrup

Candied Walnuts

Fresh Fruit Toppings

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PRIVATE DINING INFORMATION

Guarantee

A final confirmation of the guaranteed number of guests is required by 12:00PM, three (3) business days prior to the function. You will be charged based upon the final guest count guarantee, actual attendance or food and beverage minimum; whichever is greater.

Service Charge/ Gratuity

A 20% gratuity charge and applicable state and local taxes (11.25%) will be added to all food and beverage charges. The service charge is subject to change.

Credit Card Authorization

In order to confirm your reservation, the credit card authorization section of the contract must be completed and signed. Please note if you would like to use said card for final payment.

Cancellations

If you cancel between 4 and 30 business days prior to your event date you will be charged for liquidated damages. If you cancel less than 4 business days prior to your event date you will be charged the total estimated charges, your food and beverage minimum; or whichever is greater. In the event of your cancellation and Caterer's subsequent rebooking of the space, you agree that the caterer shall have the right, without any obligation to you, to re-book the facilities on and for the date and time previously reserved for your event. You hereby authorize caterer to charge the above charges to your credit card listed on the contract and agree to pay such charges to your credit card company. All cancellations must be made in writing.

Food & Beverage Minimum

The food and beverage minimum represents the minimum amount to be spent in combined food and beverage sales. These amounts often differ by day and evening, location, time, group size, as well as weekday or weekend. If the minimum is not met, then a room charge will be added to the final bill to meet the minimum amount. The minimum does not include service charge, set-up fees, audio visual or any other miscellaneous charges incurred.

Parking

Valet parking where available, can be included in private dining package. Additional charges may apply, and rates are subject to change.

Flowers and Decorations

Where allowed, tabletop centerpieces or other personal decorations must meet local fire and health department codes, as well as any other government regulations. Nothing may be affixed to the walls of the restaurant. The caterer will also be pleased to assist you with any floral needs, as well as suggesting specific vendors.

Audio-Visual

McCormick & Schmick's is in the position to provide some audio-visual support for most functions, depending on location. Any equipment that we can not provide we are able to order to accommodate your needs. Advance notification is required and additional charges may apply.