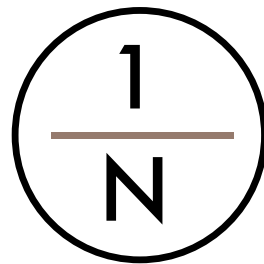




ONE NORTH

KITCHEN & BAR

C O R P O R A T E A N D S O C I A L E V E N T S



ONE NORTH

KITCHEN & BAR

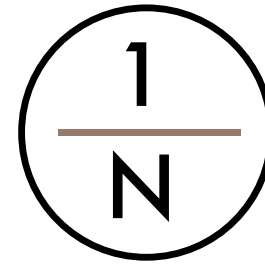
Welcome to One North Kitchen & Bar!

Conveniently located on Wacker Drive, directly across the street from the historic Lyric Opera House of Chicago.

One North Kitchen & Bar is a Monday through Friday destination for lunch, dinner and happy hour. A tiled floor in the bar, mahogany flooring in the dining room, flagstone walls, deep leather booths, and an open kitchen provide a warm and inviting atmosphere for business dinners, intimate receptions and semi-private events. The floor to ceiling windows and outdoor patio offer a magnificent view of the gorgeous façade of the Chicago Lyric Opera House.

We specialize in creating a unique venue for buyout events. Whether you are hosting your annual holiday event or planning your wedding reception, One North Kitchen & Bar is able to make your vision a reality.

Laura Piper is our recognized and celebrated Chicago chef. She has created an American Contemporary menu that pairs perfectly with our extensive craft beer offerings, unique artisanal cocktails and our impressive wine list.



ONE NORTH
KITCHEN & BAR

CAPACITIES	SIT DOWN	RECEPTIONS
FULL VENUE BUYOUT	120	400
SEMI PRIVATE MAIN DINING ROOM	30 - 80	30 - 150
PATIO	30 - 80	30 - 150
ATRIUM	30	40

1N Kitchen & Bar | 1N Upper Wacker Dr., Chicago, IL 60606 | 312.750.9700



APPETIZERS

*priced per 20 pieces
available hand passed or stationary*

Fillet Sliders	\$145	Stuffed Mushrooms*	\$65
<i>garlic herb butter</i>		<i>goat cheese, fresh herbs</i>	
Turkey Sliders	\$80	Smoked Salmon on Brioche	\$85
<i>seasonal preparation, toasted Parkerhouse rolls</i>		<i>herbed cream cheese, chives</i>	
Pork Pot Stickers	\$65	Tomato Bruschetta*	\$60
<i>toasted sesame dipping sauce</i>		<i>crostini, fresh mozzarella</i>	
Shrimp Pot Stickers	\$65	Caprese Skewers*	\$65
<i>toasted sesame dipping sauce</i>		<i>tomato, fresh mozzarella cheese, basil, balsamic glaze</i>	
Cheeseburger Sliders	\$90	Wild Mushroom Crostini *	\$65
<i>melted sharp cheddar</i>		<i>thyme, goat cheese spread</i>	
Buffalo Chicken Sliders	\$90	Chilled Poached Shrimp Shooters	\$100
<i>buffalo sauce, chicken breast</i>		<i>cocktail sauce, shrimp</i>	
BBQ Chicken Crostini	\$90	BBQ Shrimp & Grits Shooters	\$95
<i>cabbage slaw, red chilies</i>		<i>soft polenta, scallions, cajun seasoning</i>	
Truffled Meatballs	\$90	Walkaway Nacho Margaritas*	\$70
<i>spicy tomato sauce</i>		<i>black beans, pico de gallo, cheddar cheese, scallions, sour cream</i>	
Bacon-Wrapped Scallops	\$120	Veggies & Dip *	\$65
<i>ginger hoisin sauce</i>		<i>carrots, celery, red bell peppers, ranch</i>	
Gorgonzola Stuffed Dates	\$70	Poached Shrimp Cocktail	\$100
<i>wrapped in bacon</i>		<i>cocktail sauce</i>	
Smoked Gouda Puffs	\$60	Asian Zing Chicken Lettuce Wraps	\$55
<i>Chef's preparation</i>		<i>Shredded chicken zing sauce, cabbage slaw</i>	
Artichoke Puffs*	\$65		
<i>spinach, herbed cheese, parmesan</i>			
Crispy Pancetta Risotto Balls	\$70		
<i>pesto sauce</i>			

*Vegetarian Options



FLATBREAD PIZZAS

priced per item - 8 pieces

Verde Chicken	\$13
<i>tomatillo salsa, corn, grilled chicken, cilantro, pepper jack cheese, cheddar cheese</i>	
Chef's Seasonal	\$13
<i>Chef's whim</i>	
Paese *	\$13
<i>marinara, fresh mozzarella, basil pesto</i>	

STATIONARY PLATTERS

priced per platter - serves 20

Traditional Hummus*	\$60
<i>fresh lemon zest, cucumbers, kalamata olives, pita chips</i>	
Dirty Fries	\$80
<i>french fries, Italian beef, marinara, melted mozzarella, giardiniera</i>	
Sweet & Dirty Fries	\$80
<i>sweet potato fries, black beans, corn, chorizo, jack cheese, cheddar cheese, avocado cream and jalapenos</i>	
Focaccia Pizza	\$55
<i>topped with spicy Italian sausage, peppers, onions, marinara, herbs</i>	
Focaccia Pizza Vegetarian *	\$45
<i>spinach, San Marzano tomatoes, fresh mozzarella, basil</i>	

STATIONARY APPETIZERS

priced per person - minimum 10 guests

1 North Domestic Cheese Display*	\$8
<i>Chef's selection domestic cheeses, crackers, flatbreads</i>	
Veg & Dip *	\$6
<i>selected fresh seasonal vegetables with house made dip</i>	
Antipasto Platter	\$10
<i>Chef's selection of locally sourced meats, cheeses, roasted peppers, olives, nuts, breadsticks, flatbreads</i>	





CHEF STATIONS

*Additional \$75 chef fee per station
Chef Attended Station*

Brown Sugar Brined Roasted Turkey Breast

*Apple Sage Chutney, Rolls
Wild Rice with Dried Apricots & Cranberries
\$400 (serves 30 - 35)*

One North Beef Tenderloin

*Horseradish Aioli, Natural Jus, Rolls Roasted Potatoes
\$MP (serves 20 - 25)*

Smoked Honey Cured Ham

*Stone-ground Mustard Sauce, Rolls,
Sweet Potatoes au Gratin
\$400 (serves 30 - 35)*

One North Pasta Bar

Chef made to order

Penne Pasta tossed

Parmesan & Garlic Bread

Vegetables and Protein:

*Mushrooms, Peppers, Asparagus, Broccoli, Sausage
& Grilled Chicken*

Sauces:

Alfredo, Aglio Olio & Marinara

\$13/guest - Minimum 20 guests

Mac 'n Cheese Bar

Voted Best in Chicago

Chef made to order

*Our Mac 'n cheese is served with house made
cheese sauce with a selection of the following:*

*Sausage, Bacon, Grilled Chicken, Mushrooms,
Spinach, Broccoli, Jalapeno & Bell Pepper*

\$14/guest - Minimum 20 guests

LUNCH & DINNER BUFFETS

*Priced per guest. Minimum 20 guests.
One and one half hour service*

French Bistro

*Marinated Chicken or Steak
Lentils with Spinach, Mixed greens with Tomatoes,
Beans, Red Wine Vinaigrette, French Rolls
\$22 Chicken \$28 Steak*

South of the Border

*Marinated Chicken or Steak
Onions and Peppers; Tortillas, Guacamole & Sour
Cream, Spinach Salad, Queso Fresco, Tortilla
Strips, Chipotle Lime Vinaigrette
\$22 Chicken \$26 Steak*

Asian Flavors

*Orange Chicken, Basmati Rice, Noodle Salad,
Steamed Vegetables, Almond Cookies
\$22 Chicken \$28 Steak*

Tuscan Countryside

*Oregonata Chicken or Steak
Farfalle Pasta, Arrabiata Sauce, Chopped Caesar
Salad, Garlic Bread
\$22 Chicken \$28 Steak*

PLATED DINNER PACKAGES

All Packages Include Coffee Service, Soda & Iced Tea

LINCOLN PARK

\$40 per guest

House Salad

balsamic vinaigrette dressing

ENTRÉE SELECTIONS

choice of:

Seared Great Sustainable Whitefish

served with seasonal accompaniments

or

Lemon Chicken Pasta

penne pasta, mushrooms, roasted cherry

tomatoes, basil, lemon cream sauce

or

Miller Farms Chicken Breast

served with seasonal accompaniments

or

Chef's Vegetarian Plate

served with seasonal accompaniments

THE LOOP

\$50 per guest

choose one:

House Salad

balsamic vinaigrette dressing

or

Grilled Caesar Salad

Caesar dressing

ENTRÉE SELECTIONS

choice of:

Miller Farms Chicken Breast

served with seasonal accompaniments

or

Seared Great Sustainable Whitefish

served with seasonal accompaniments

or

ABF Pork Tenderloin

6oz. pork tenderloin, rappini, Italian sausage,

roasted red peppers, garlic roasted marble

potatoes, demi glaze sea salt, micro greens

or

Chef's Vegetarian Plate

served with seasonal accompaniments

****PLATED DESSERTS MAY BE ADDED TO ANY PACKAGE**
please inquire & choose from our seasonal restaurant menu item

Please Note: For groups of 35 or more, choice of selections will be required in advance

PLATED DINNER PACKAGES

All Packages Include Coffee Service, Soda & Iced Tea

OLD TOWN

\$65 per guest

choose one:

House Salad

balsamic vinaigrette dressing

or

Spinach Salad

chipotle lime vinaigrette

ENTRÉE SELECTIONS

choice of:

Miller Farms Chicken Breast

served with seasonal accompaniments

or

ABF Pork Tenderloin

*6oz. pork tenderloin, rappini, Italian sausage,
roasted red peppers, garlic roasted marble
potatoes, demi glaze sea salt, micro greens*

or

Grilled Sustainable Salmon

served with seasonal accompaniments

or

Louisiana BBQ Shrimp and Grits

Three Sister's polenta, Cajun seasoning

or

Chef's Vegetarian Plate

served with seasonal accompaniments

GOLD COAST

\$80 per guest

choose one:

House Salad

balsamic vinaigrette dressing

or

Kale Salad

basil-poppy seed vinaigrette

ENTRÉE SELECTIONS

choice of:

Grilled New York Strip Steak

*whipped potatoes, green beans, red pepper,
natural reduction*

or

Miller Farms Chicken Breast

served with seasonal accompaniments

or

Grilled Sustainable Salmon

served with seasonal accompaniments

or

Seared East Coast Sea Scallops

*Spaghetti squash, apple curry butter sauce,
spiced cashews, parsnip chips*

or

Chef's Vegetarian Plate

served with seasonal accompaniments

****PLATED DESSERTS MAY BE ADDED TO ANY PACKAGE**
please inquire & choose from our seasonal restaurant menu item

Please Note: For groups of 35 or more, choice of selections will be required in advance



SPECIAL OCCASION CAKES & CUPCAKES

*Special occasion cakes for any special celebration are available and priced to order.
(72 hour notice is required)*

Note: If you prefer to bring in your own cake, cupcakes or desserts, there will be a \$2.50 per person surcharge



SWEETS, PASTRIES & COOKIES

Chef's selection of Mini Sweets, Pastries & Cookies to supplement your cake or cupcakes, or to serve instead.

Items may include fudgy brownies, caramel apple bars, raspberry bars, chocolate chip cookies, toffee crunch cookies, mini éclairs and cheesecake tarts.

**\$2.75/piece
(72 hour notice required)**





1 NORTH KITCHEN & BAR
IS FULLY LICENSED AND INSURED

**WE RESERVE THE RIGHT TO SERVE
ALL PATRONS & GUESTS**

*Pre-Selected wines may be
poured with dinner service
\$125.00 satellite bar fee
may be applied for groups
over 50 guests.*



BAR & BEVERAGE PACKAGES

All packages are quoted per person, MAXIMUM OF 4 HOURS.

Packages DO NOT INCLUDE SHOTS, red bull, bottled water,

or specialty cocktails.

HOUSE BAR

Includes house brand liquor, select draft and imported beer, Chardonnay, Cabernet Sauvignon, and soft drinks.

2 HOUR PACKAGE \$28

3 HOUR PACKAGE \$38

4 HOUR PACKAGE \$50

CALL BAR

Includes call brand liquor, select draft and imported beers, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir, and soft drinks.

2 HOUR PACKAGE \$36

3 HOUR PACKAGE \$50

4 HOUR PACKAGE \$65

PREMIUM BAR

Includes premium liquor, martinis, select draft and imported beers, specialty cocktails, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir & Malbec or Merlot, and soft drinks.

2 HOUR PACKAGE \$45

3 HOUR PACKAGE \$60

4 HOUR PACKAGE \$76

BEER, WINE & SODA

Domestic and imported beers, house wines, soft drinks and iced tea

2 HOUR PACKAGE \$26

3 HOUR PACKAGE \$37

4 HOUR PACKAGE \$48

HOST BAR

All beverages will be charged upon consumption and host pays full amount

CASH BAR

Guests pay for their individual drinks as ordered.

An additional \$75 bartender fee will be applied to all cash bars.

event

GUIDELINES & POLICIES

ROOM FEES

The room fee will be determined by availability and based upon minimum food and beverage requirements for the particular date and space required.

ADMINISTRATIVE FEES

applies to full buyouts only Administrative fees will be assessed according to the total revenue and detail of the particular event. This \$350.00 fee will cover time spent by sales, service and kitchen staff in determining the menu, floor plans and timeline, as well as generating and updating all paperwork, coordinating deliveries and set-up of all sub-vendors.

SERVICE CHARGES & SALES TAX

All food, beverage, a/v equipment, room rentals, floral, rental equipment and any other outside services provided by One North, are subject to a 22% service fee and applicable State of IL Sales Tax.

GRATUITIES

Gratuities are never expected but always appreciated. Gratuities are at the client's discretion and are not a part of the 22% service fee, which covers the hourly rate of pay for our kitchen, bar and service staff.

DEPOSITS & PAYMENTS

A \$2000 deposit or 25% of the minimum food and beverage revenue requirement (whichever is greater) is due with your signed contract. Any additional payments due will be noted on the contract. Personal checks will not be accepted for final payments. Payment is due in full at the completion of the event. Deposit amount will be deducted from final charge. All deposits are non-refundable and non-negotiable. We accept VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER.

START & END TIMES

All events must have designated start and end times. We cannot extend beyond a four hour open bar time.

GUEST COUNTS

Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Guaranteed attendance cannot be decreased once it has been established. Client will be charged for the guaranteed guest count or actual count whichever is greater.

Prices and menu items are subject to change without notice, usually due to availability of product. All prices are subject to a 22% service charge and applicable sales tax.

VENUE NOTES

We are not able to accept deliveries or admit vendors (DJ's, Florists, Specialty Cakes, Designers etc.) on Saturday until two hours before your event begins.

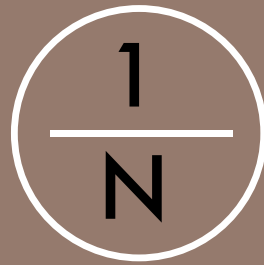
All vendors should load in and out of the front doors on upper Wacker or the loading dock to the building which is located on lower Wacker. There is usually available space on upper Wacker in front to unload on Saturdays. There are many parking garages within a block or two of our space.

All floral centerpieces, design elements, gifts or other personal items must be removed at the end of the event. We are not able to store anything except specialty linens which must be picked up by the linen company on the following business day.

You may drop off any event related décor, giveaways, etc. on Friday afternoon between 2:00 and 4:00 p.m. for your use on Saturday. Please note, we do not have on-site security. Leaving your items is at your own risk.

We recommend that you direct your guests who are driving to park their cars at The Poetry Garage, located at 201 W. Madison St. Chicago, IL 60606. The garage is about one block east of our entrance on Wacker. We recommend Uber and other Chicago ride sharing or taxi services. Valet can be arranged for an additional fee with a minimum of 50 cars and is quoted upon request.

One North Kitchen & Bar is centrally located between Union and Ogilvie stations and you will find most subway lines within two blocks.



ONE NORTH

KITCHEN & BAR

CONTACT

T: 312.750.9700

E: events@onenorthkitchen.com

Facebook: [@OneNorth](#)

1N Kitchen & Bar, 1N Upper Wacker Dr., Chicago, IL 60606

www.onenorthchicago.com