

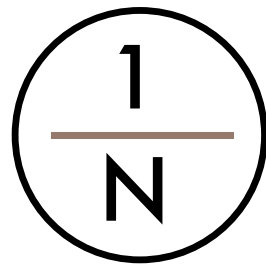


ONE NORTH

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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  

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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.

We proudly serve sustainable seafood and antibiotic-hormone free chicken, beef, and pork. We believe in the long-term benefits of good food. We invest a little more time sourcing our quality ingredients that are sustainable, locally farmed and antibiotic-hormone free.

One North Kitchen & Bar is a Monday through Friday destination for lunch, dinner, and happy hour.

Our newly remodeled restaurant provides a warm and inviting atmosphere for business dinners, intimate receptions and semi-private events.

The floor to ceiling windows and outdoor patio offers a magnificent view of the gorgeous façade of the Chicago Lyric Opera House.

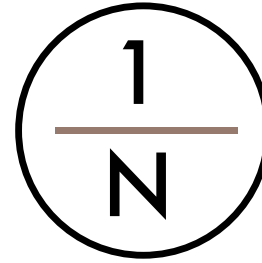
We specialize in creating a unique venue for buyout events.

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 Contemporary American menu that pairs perfectly with our extensive craft beer offerings, unique artisanal cocktails, and our impressive wine list.

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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         |
|                               |          |            |





## APPETIZERS

*priced per 20 pieces  
available passed or stationary*

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

\*Vegetarian Options



## FLATBREAD PIZZAS

*priced per item - 8 pieces*

|  |             |
|--|-------------|
| <b>BBQ Chicken</b>   | <b>\$14</b> |
| <i>chicken with house BBQ rub, cheddar, bacon, scallions, finger chilies</i> |             |
| <b>Chef's Seasonal</b>   | <b>\$14</b> |
| <i>Chef's whim</i>   |             |
| <b>Margherita *</b>  | <b>\$14</b> |
| <i>marinara, fresh mozzarella, basil pesto</i>                               |             |

## STATIONARY PLATTERS

*priced per platter - serves 20*

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

## STATIONARY APPETIZERS

*priced per person - minimum 10 guests*

|  |             |
|--|-------------|
| <b>One North Domestic Cheese Display*</b>  | <b>\$8</b>  |
| <i>Chefs selection domestic cheeses, crackers, flat breads</i>                     |             |
| <b>Veg &amp; Dip *</b>   | <b>\$6</b>  |
| <i>selected fresh seasonal vegetables with house made dip</i>                      |             |
| <b>Antipasto Platter</b>   | <b>\$10</b> |
| <i>Chef's selection of locally sourced meats, cheeses, roasted peppers, olives</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, 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:  
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, 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, rapini, 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, rapini, 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, are available and priced to order.*

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

**(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, specialty cocktails, martinis, and neat 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, select draft and imported beers, 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, and soft drinks*

**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.**



## 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.

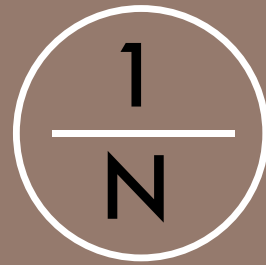
All floral centerpieces, design elements, gifts or other personal items must be removed at the end of the event. We are not able to store anything except specialty linens which must be picked up by the linen company on the following business day.

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  

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CONTACT

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Facebook: [@OneNorth](#)

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[www.onenorthchicago.com](http://www.onenorthchicago.com)