WEATHER BACK-UP

In case of inclement weather and during the winter months, The J. Parker’s outdoor space has a fully retractable glass roof to keep guests dry and warm.

<table>
<thead>
<tr>
<th>SPACE</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semi Private Reserved Section</td>
<td>8–65 guests</td>
</tr>
<tr>
<td>Atrium Buyout</td>
<td>125 guests reception-style</td>
</tr>
<tr>
<td>Full Rooftop</td>
<td>225 guests reception-style</td>
</tr>
<tr>
<td>John Wilkes Booth (premium section)</td>
<td>20 (seating for 12 plus standing room)</td>
</tr>
<tr>
<td>Indoor Atrium (November–April)</td>
<td>100 guests</td>
</tr>
</tbody>
</table>

With unobstructed views of Lake Michigan, downtown Chicago and the Lincoln Park Zoo, The J. Parker offers a truly unique Windy City experience. The J. Parker is available for large party reservations, outdoor buyouts and full buyouts year-round (both daytime and evening).
A food and beverage minimum is required to reserve space at The J. Parker. The minimums below are based on a 3-hour block, with daytime events concluding by 4pm. Kindly note that these minimums are exclusive of tax and service charge.

For a customized quote based on your specific event needs, please contact our events team at 312.254.4672 or events@hotellincolnchicago.com.

**LARGE PARTY RESERVATIONS (8-65 GUESTS)**

<table>
<thead>
<tr>
<th>TIME</th>
<th>FOOD &amp; BEVERAGE MINIMUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daytime (Fri.-Sun.)</td>
<td>$75 per person</td>
</tr>
<tr>
<td>Evening (Sun.-Wed.)</td>
<td>$75 per person</td>
</tr>
<tr>
<td>Evening (Thurs.-Sat.)</td>
<td>$100 per person</td>
</tr>
</tbody>
</table>

**BUYOUTS**

<table>
<thead>
<tr>
<th>SPACE</th>
<th>TIME</th>
<th>FOOD &amp; BEVERAGE MINIMUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Rooftop</td>
<td>Daytime</td>
<td>$15,000–$30,000</td>
</tr>
<tr>
<td>Full Rooftop</td>
<td>Evening</td>
<td>$20,000–$40,000</td>
</tr>
<tr>
<td>Full Rooftop</td>
<td>Prior to Open</td>
<td>$2,500 - $15,000</td>
</tr>
<tr>
<td>Atrium</td>
<td>Daytime</td>
<td>$12,000 - $20,000</td>
</tr>
<tr>
<td>Atrium</td>
<td>Evening</td>
<td>$15,000–$30,000</td>
</tr>
</tbody>
</table>
BREAKFAST & BRUNCH MENU

All dishes are served as a buffet. A minimum of 10 guests is required. Buffets will be serviced for 1.5 hours of your event.

CONTINENTAL BREAKFAST - All 3 starters / $25 PER PERSON
JP BREAKFAST - Choice of 2 starters, 2 mains, & 2 sides / $35 PER PERSON
SKY’S THE LIMIT BREAKFAST - Choice of 2 starters, 3 mains, & 2 sides / $40 PER PERSON

SIDES
KENNEBEC POTATOES  
salt roasted and fried
BREAKFAST BACON
BREAKFAST SAUSAGE LINKS

BEVERAGES
COFFEE, TEA & JUICE SERVICE  
assorted coffee, tea and orange juice included with breakfast
**STARTERS**  
*priced per piece*

*For buyout events only, all starters can be tray passed per request with exception of the Crispy Cauliflower*

- **CRISPY CAULIFLOWER**  buffalo, ranch, and honey mustard dipping sauces  $1.50
- **BRUSCHETTA CROSTINI**  salsa tomato, basil, balsamic glaze  $1.50
- **MARGHERITA FLATBREAD SQUARE**  $2.00
- **CLASSIC PEPPERONI FLATBREAD SQUARE**  $2.00
- **ROASTED BRUSSELS SPROUT SKEWER**  pickled grapes, hoisin vinaigrette  $2.00
- **MUSHROOM & GOAT CHEESE CROSTINI**  fried sage  $2.00
- **CRAB CAKE**  chipotle aioli  $3.00
- **CHICKEN SKEWER**  pesto glaze  $3.00
- **BEEF SKEWER**  teriyaki sauce  $3.00
- **SHRIMP COCKTAIL SKEWER**  $3.00

**PLATTERS**  
*priced per guest*

Accompaniments are chef’s choice and change seasonally to utilize fresh local ingredients

- **SEASONAL VEGETABLE CRUDITE**  hummus & green goddess dip  $6.00
- **CHEESE BOARD**  whole grain mustard, roasted nuts, fresh fruit, cornichon, crostini  $8.50
- **CHARCUTERIE BOARD**  fruit preserves, roasted nuts, fresh fruit, cornichon, crostini  $9.00

**SMALL BITES**

- **MINI SLIDERS**  
  *priced per piece*
  - J. PARKER cheddar, grilled onion, pickle, smoked horseradish sauce  $5.00
  - **GRILLED CHICKEN**  pickle, chipotle aioli, greens  $5.00
  - **BLACK BEAN**  corn, black beans, rice, chipotle aioli  $5.00
  - **CHILLED SHRIMP**  dill, roasted red onion, garlic aioli  $6.00

**SANDWICHES**  
*priced per guest*

- **TURKEY**  bacon, lettuce, tomato, garlic aioli, brioche  $9.00
- **HAM**  lettuce, tomato, onion, garlic aioli, brioche  $9.00
- **ROAST BEEF**  mixed greens, pickled onion, provolone cheese, horseradish cream, sourdough  $9.00
- **VEGAN SPINACH WRAP**  hummus, roasted red pepper, shaved carrot, frisee, shaved red onion  $9.00
- **PB SQUARED**  peanut butter, banana, toasted brioche  $9.00

**BUILD-YOUR-OWN**  
**MINI CHICAGO DOG**  
$8 per piece  
All-beef hot dog, poppy seed bun, sliced tomato, pickle spears, sport peppers, diced onion, neon relish, mustard

**MINI CHICAGO ITALIAN BEEF**  
$8 per piece  
Sweet peppers, hot giardiniera, au jus, mozzarella
RECEPTION MENU

**GREENS** priced per guest

CAESAR SALAD  sourdough crouton, shaved pecorino, caesar dressing  $8.00
SUMMER SPINACH SALAD  pickled onion, walnuts, crumbled goat cheese, strawberry vinaigrette  $8.00
MARKET SALAD  seasonal vegetable, sourdough crouton, champagne vinaigrette  $8.00
*add grilled chicken for $6 per guest or grilled salmon for $8 per guest to any salad*

**MAINS** priced per guest

HERB-CRUSTED PRIME RIB  au jus, horseradish cream sauce  $17.00
ROASTED TENDERLOIN  classic with demi  $23.00
ROASTED SALMON  chimichurri  $15.00
ROASTED CHICKEN  piccata  $13.00
BARLEY RISOTTO  roasted vegetables, herbs  $14.00
PASTA PRIMAVERA  pesto, roasted vegetables, parmesan, herbs  $14.00
*add chicken $2 per guest, add shrimp $4 per guest*

**SIDES** priced per guest

FRENCH FRIES  ketchup  $4.00
SWEET POTATO WAFFLE FRIES  ketchup  $5.00
ROASTED VEGETABLES  seasonal produce  $4.00
PASTA SALAD  olives, pickled onions, peppers, feta, champagne dressing  $4.00
HEARTY MAC & CHEESE  $4.00

**DESSERT BITES** priced per piece

CHOCOLATE CHUNK COOKIE  demerara sugar, rolled oats  $2.00
FRESH FRUIT SKEWER  seasonal selection  $3.00
BROWNIE BITES  powdered sugar  $3.00
LEMON SQUARE  white chocolate  $3.00
APPLE CRUMBLE BAR  salted caramel  $3.00
NUTELLA S'MORES TARTLET  graham shell, toasted marshmallow, hazelnut praline  $4.00
(contains hazelnut)
CHOCOLATE POT DE CREME  dulce de leche, cacao nib  $4.00
(Gluten Free)

*Per request, specialty cakes from a certified bakery may be approved for your event with a $2.50 per person cake cutting service fee*
BAR PACKAGES

**THE HONEST ABE**
$30 per guest for the first hour
$10 per guest for each additional hour

HOUSE WINE (two red selections & two white selections)
SPARKLING HOUSE WINE (one selection)
SELECT SEASONAL CRAFT & DOMESTIC BEERS
SODAS AND JUICES (energy drinks not included)

**THE RAILSPLITTER**
$35 per guest for the first hour
$15 per guest for each additional hour

HOUSE LIQUORS (list available upon request)
  * single pour mixed cocktails only. No martinis, manhattans, neat, rocks pours, or shots included
  * specialty J Parker cocktails not included
HOUSE WINE (two white selections & two red selections)
SPARKLING HOUSE WINE (one selection)
SELECT SEASONAL CRAFT & DOMESTIC BEERS
SODAS AND JUICES (energy drinks not included)

**THE PRESIDENTIAL**
$50 per guest for the first hour
$20 per guest for each additional hour

PREMIUM LIQUORS (list available upon request)
  * includes mixed cocktails, martinis, manhattans, neat, & rocks pours. Shots not included
  * specialty J Parker cocktails not included
HOUSE WINE (two white selections & two red selections)
SPARKLING HOUSE WINE (one selection)
SELECT SEASONAL CRAFT & DOMESTIC BEERS
SODAS AND JUICES (energy drinks not included)

**BAR ENHANCEMENTS**
- Add on 2 Specialty Cocktails $15.00 per guest per 3 hour event or billed on consumption
- Add on Champagne Toast $6.00 per guest

**BILLED ON CONSUMPTION BAR**
BEVERAGES CHARGED INDIVIDUALLY, STANDARD MENU PRICING APPLIES
BOTTLE SERVICE AVAILABLE UPON REQUEST

Menus and prices subject to change without notice