the J. Parker
PRIVATE EVENTS
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).

<table>
<thead>
<tr>
<th>SPACE</th>
<th>CAPACITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>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</td>
<td>20 (seating for 12 plus standing room)</td>
</tr>
<tr>
<td>Indoor Atrium</td>
<td>100 guests</td>
</tr>
</tbody>
</table>

**WEATHER BACK-UP**

In case of inclement weather and for chillier months, The J. Parker’s outdoor space has a fully retractable glass roof.
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 gratuity. 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>
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</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–$20,000</td>
</tr>
<tr>
<td>Full Rooftop</td>
<td>Evening</td>
<td>$20,000–$35,000</td>
</tr>
<tr>
<td>Full Rooftop</td>
<td>Prior to Open</td>
<td>$2,500 - $5,000</td>
</tr>
<tr>
<td>Atrium</td>
<td>Daytime</td>
<td>$12,000 - $15,000</td>
</tr>
<tr>
<td>Atrium</td>
<td>Evening</td>
<td>$15,000–$25,000</td>
</tr>
</tbody>
</table>

For specialty pricing on off-peak months (January - March) please email events@hotellincolnchicago.com or call 312.254.4672.
BREAKFAST & BRUNCH MENU

All dishes are served as a buffet or family-style.
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 - 2 STARTERS, 2 MAINS, 2 SIDES / $35 PER PERSON
SKY’S THE LIMIT BREAKFAST - 2 STARTERS, 3 MAINS, 2 SIDES / $40 PER PERSON

STARTERS

BREAKFAST BREADS AND PASTRIES
chef’s selection

GREEK YOGURT & TOASTED HONEY GRANOLA
dried fruit

SEASONAL FRUIT

MAINS

FRENCH TOAST
maple syrup, seasonal fruit

LOX PLATTER
lemon herb cream cheese, pickled red onion, frisée lettuce, everything bagel

SCRAMBLED EGGS
chives

FRITTATA
seasonal vegetables

OATMEAL
brown sugar, dried fruit

SIDES

KENNEBECK POTATOES
salt roasted and fried

BACON

BREAKFAST SAUSAGE LINKS

BEVERAGES

COFFEE, TEA & JUICE SERVICE
assorted coffee, tea and seasonal juice included with breakfast
Dishes are stationed or passed and will arrive in waves. A minimum of 10 guests is required.

**STARTERS**

2 pieces per order
$3 per order

- **GRILLED PINEAPPLE SKEWER** seasonal sauce
- **CRISPY CAULIFLOWER** buffalo, ranch, and honey mustard dipping sauces
- **BRUSCHETTA CROSTINI** salsa tomato, basil, balsamic glaze
  
  $4 per order

- **JALAPENO BACON CROQUETTE** ranch dressing
- **AVOCADO TOAST CROSTINI** goat cheese, mixed greens
- **CAPRESE SKEWER** cherry tomato, mozzarella, pesto crouton, balsamic glaze
  
  $6 per order

- **CRAB CAKE** remoulade
- **CHICKEN SKEWER** honey mustard glaze
- **SHRIMP CEVICHE** tortilla chip
- **BEEF SKEWER** teriyaki sauce

**PLATTERS**

Priced to serve 10 guests. Accompaniments are chef’s choice and change seasonally to utilize fresh local ingredients.

- **HUMMUS** seasonal vegetable crudite - $50.00
- **CHARCUTERIE BOARD** fruit preserves, candied nuts, fresh fruit, cornichon, crostini - $80.00
- **CHEESE BOARD** whole grain mustard, roasted nuts, fresh fruit, cornichon, crostini - $90.00
- **SEAFOOD TOWER** selections of shrimp, crab claws, mussels and oysters, served with cocktail sauce, lemon and hot sauce - price based on current market price

**GREENS**

$8 per guest - add chicken for $6 per guest or grilled salmon for $8 per guest

- **CAESAR SALAD** sourdough crouton, shaved pecorino
- **SUMMER SPINACH SALAD** corn, cherry tomato, green onion, cilantro vinaigrette
- **MARKET SALAD** seasonal vegetable, sourdough crouton, champagne vinaigrette
- **ROASTED SUMMER SQUASH** red onion, feta, mixed greens, romesco

**SANDWICHES**

$9 per piece

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

SMALL BITES

MINI SLIDERS
$5 per piece
J. PARKER pickle, tomato jam, havarti cheese
CRAB CAKE remoulade, bib lettuce (+$2)
GRILLED CHICKEN pickled jalapeno, summer slaw, provolone
BLACK BEAN corn, black beans, rice, chipotle aioli

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

BUILD-YOUR-OWN CHICAGO ITALIAN BEEF
$12 per guest
Sweet peppers, hot giardiniera, au jus, shredded mozzarella

MAINS
-priced per guest

HERB-CRUSTED PRIME RIB au jus, horseradish cream sauce $17
ROASTED SALMON pineapple salsa $15
SUMMER RISOTTO red bell pepper, corn, peas $14
LEMON ROASTED CHICKEN tzatziki sauce $13
PASTA PRIMAVERA red onion, broccoli, bell pepper, tomato, pesto cream - $12
add chicken $2 per guest, add shrimp $4 per guest

SIDES
-$4 per guest

FRENCH FRIES (option for sweet potato fries) ketchup
BRAISED GREENS red onion, white wine, chili flakes
ROASTED VEGGIES seasonal produce
MAC & CHEESE
ROASTED FINGERLING POTATOES

DESSERT BITES

CHOCOLATE CHUNK COOKIE demerara sugar, rolled oats $2 per piece
LEMON SQUARE white chocolate $3 per piece
APPLE CRUMBLE BAR salted caramel $3 per piece
NUTELLA S’MORES TARTLET graham shell, toasted marshmallow, hazelnut praline $4 per piece
(contain hazelnut)
CHOCOLATE POT DE CREME dulce de leche, cacao nib $4 per piece (GF)

HOT COCOA BAR
-$8 per guest
Hot cocoa, mini marshmallows, whipped cream, salted caramel, sprinkles
Bottle pricing available for spiked hot cocoa options
BAR PACKAGES

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

HOUSE WINE (two white selections & two red selections)
SPARKLING HOUSE WINE (one option)
SELECT CRAFT & DOMESTIC BEERS
SODAS AND JUICES

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

HOUSE LIQUORS*
HOUSE WINE (two white selections & two red selections)
SPARKLING HOUSE WINE (one option)
SELECT CRAFT & DOMESTIC BEERS
SODAS AND JUICES

THE PRESIDENTIAL
$45 per guest for the first hour
$15 per guest for each additional hour

PREMIUM LIQUORS*
HOUSE WINE (two white selections & two red selections)
SPARKLING HOUSE WINE (one option)
SELECT CRAFT & DOMESTIC BEERS
SODAS AND JUICES

UPGRADE THE PRESIDENTIAL
your choice of 3 specialty J. Parker cocktails for $15 per guest

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

*Excludes specialty cocktails, energy drinks, doubles, & shots. Menus and prices subject to change without notice.