



PRIVATE DINING + EVENTS

2000 CENTER DRIVE, STE. EAST B201, HOFFMAN ESTATES, IL 60192

WWW.BELLMKT.COM

PRIVATE DINING ROOM



MAXIMUM CAPACITY

50 guests seated

PRICING

Please refer to the following food & beverage minimums. No outside food or beverage permitted:

January - November:

\$1,500

December:

\$2,500

Gratuity, Service Charge, 12% IL State Sales Tax are not included.

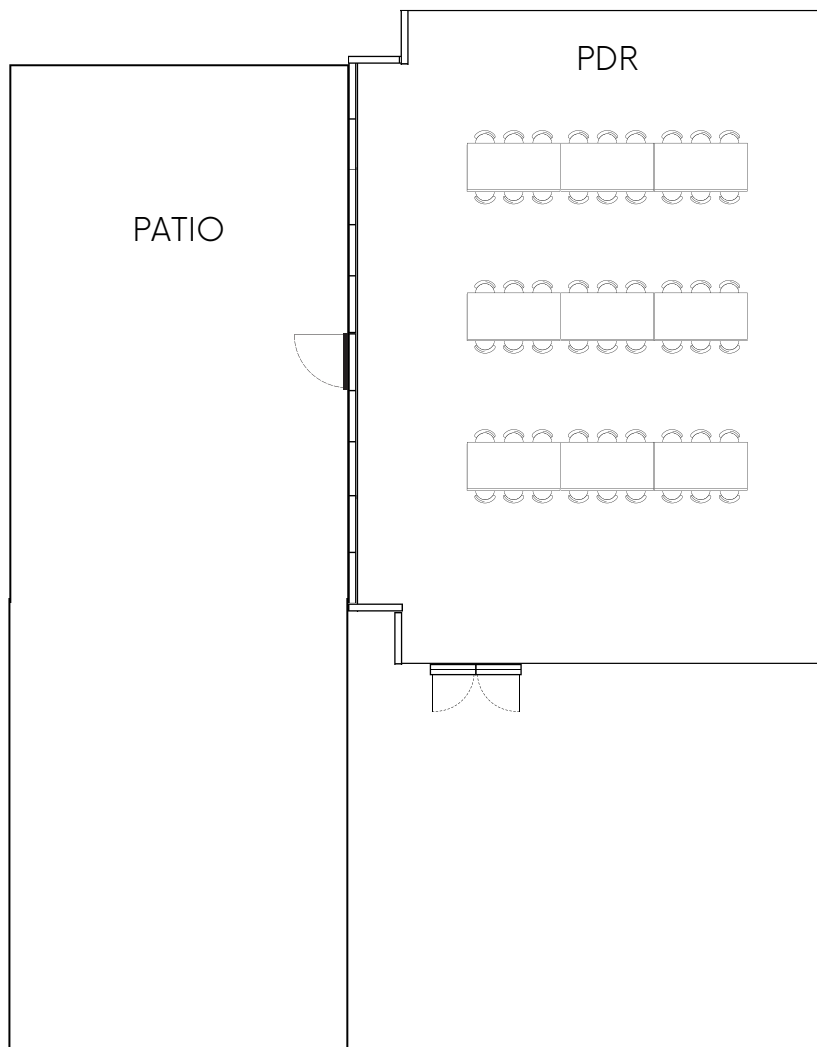
For pricing on all of our spaces, please inquire with jillian@bellmkt.com

Private Dining Room
Space Rental Fee for
Breakfast and Lunch:
\$600 for full day
\$400 for half day

TIMING

Breakfast Reservations for arrival can be made from 7:30AM - 10:30AM.

Lunch Reservations for arrival can be made from 11:00 AM - 3:00PM.



PATIO



MAXIMUM CAPACITY

150 guests

PRICING

Please refer to the following food & beverage minimums
No outside food or beverage permitted:

January - November:

\$1,500

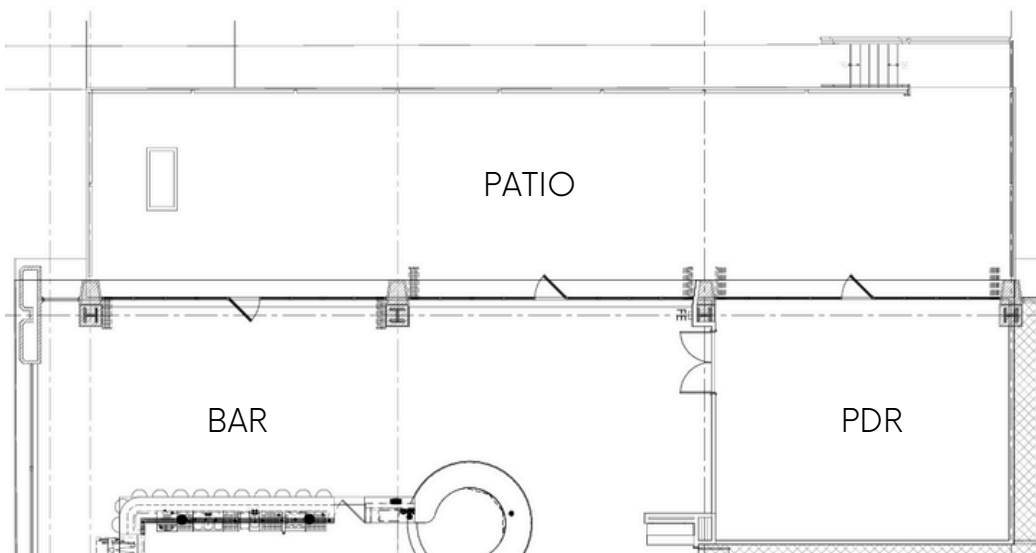
December:

\$2,500

Gratuity, Service Charge, 12% IL State Sales Tax are not included.

For pricing on all of our spaces, please inquire with jillian@bellmkt.com

Patio Space Rental Fee
for Breakfast and Lunch:
\$600 for full day
\$400 for half day



TIMING

Breakfast Reservations for arrival can be made from 7:30AM - 10:30AM.

Lunch Reservations for arrival can be made from 11:00 AM - 3:00PM.

FULL RESTAURANT BUYOUT

Make Bell Market yours for the afternoon or evening with our fully customizable full restaurant buyout option. Begin with cocktails in the Bar and on the Patio, then invite your guests to move to the private dining room for dinner, or choose a different experience entirely. For weddings and beyond, our team is here to help you plan an event to remember.



MAXIMUM CAPACITY

120 guests seated

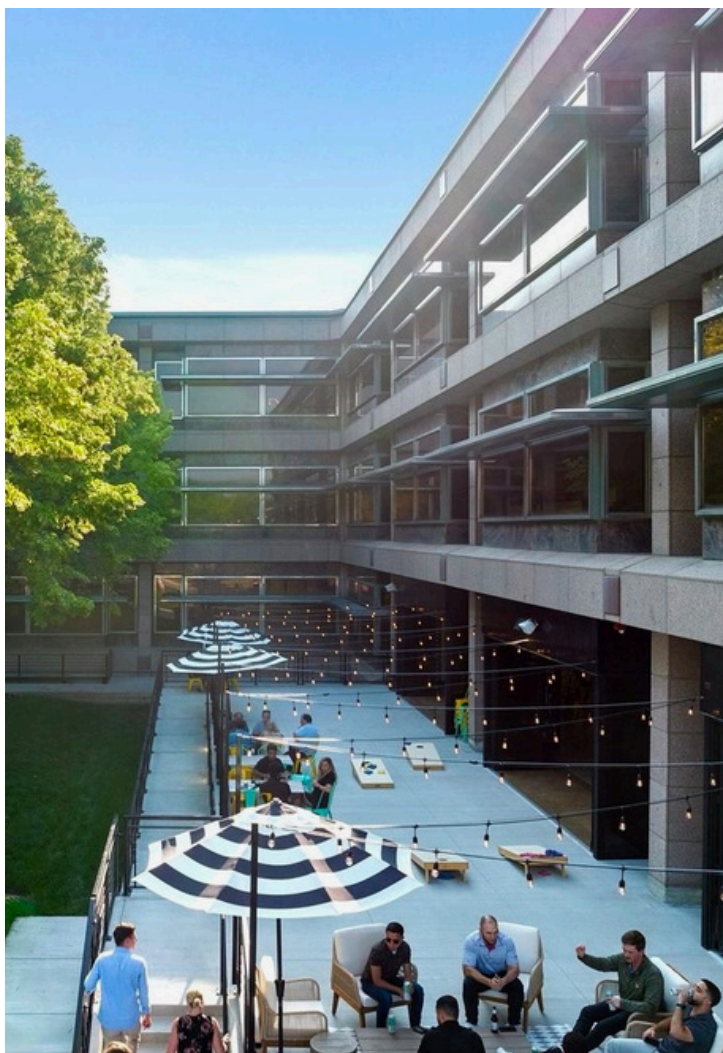
175 guests reception

PRICING

For custom pricing on a full restaurant buyout, please inquire with jillian@bellmkt.com

TIMING

Reservation timing is flexible to accommodate your party's needs.



BEVERAGE PACKAGES

You are welcome to select one of the beverage packages below, or please inquire about custom beverage specials and offerings. Beverage package service is included for two hours beginning at guest arrival time. Additional hour is an extra \$6pp. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat). Beer, Wine, and Soda Package available upon request. We are happy to work with you to customize your selections based on your personal preference; note this may change package pricing. If you will be selecting specific wines, we request that you make selections from our wine list in advance.

CLASSIC SELECTION

\$26PP

Includes house selection of white and red wines, classic selection of spirits, draft beer, and soft drinks.

PREMIUM SELECTION

\$34PP

Includes your selection of three wines, two specialty cocktails; premium spirits, all draft + packaged beer, seltzers, and soft drinks.

SPIRITS

GIN

Haymans London Dry*
Hendricks
Fords Gin

VODKA

Rocktown Vodka*
Ketel One
Titos

SCOTCH

Dewars White Label*
Monkey Shoulder
Glenlivet 12

BOURBON

Old Bardstown 90 Proof*
Jim Beam
Jack Daniels
Tin Cup 84
Buffalo Trace
Makers Mark

AGAVE

Confianza Blanco*
Casamigos Blanco
Casavieja Resposado

RUM

Cheramie Blanc Rum*
Bacardi
Captain Morgan
Smith + Cross

GLOBAL WHISKEY

Proper No. 12*
Tullamore Dew

RYE

Roulette Rye*
Sazerac

BEER

DRAFT BEER

Miller Lite, American Lager
Sierra Nevada, Hazy Little Thing, New England IPA Hazy
Revolution Brewing, Anti-Hero, American IPA
Noon Whistle, Gummylicious, New England Hazy IPA,
Marz Brewing, Jungle Boogie American Pale Wheat

WINES

Prosecco, Sorro, Treviso, Veneto, Italy, NV
Sauvignon Blanc + Semillon, Ch. Ducasse, France, 2023
Verdicchio dei Castelli di Jesi, Pievalta, Marche, Italy, 2022
Rosé, Grenache Blend, Mirabeau, Provence, France, 2023
Cabernet Sauvignon, Sean Minor, California, 2022
Chardonnay, King Estate, Willamette Valley, Oregon, 2021
Dolcetto d'Alba, Poderi Colla, Piedmont, Italy, 2022

Minimum of 20 guests for all selections;

1 bartender per 50 guests \$250 per Bartender

*custom beverage packages, Signature Cocktails, & Kosher

Wines available upon request at additional applicable cost.

\$5 for unlimited soft drinks for guests under the age of 21.

*All beer & wine selections subject to change

All pricing subject to applicable IL Sales Tax. Pricing is not guaranteed until contract is 100% executed.

EVENING RECEPTIONS

HORS D'OEUVRES

Hors d'oeuvres receptions can be served to begin a meal or as part of a cocktail reception. Five choices from the below lists for a continuous 60-minute reception is \$20 per guest: stationary or passed. The hors d'oeuvres reception can be enjoyed along with any other food package or alone with a beverage package. Additional staffing required for passed hors d'oeuvres.

PASSED OR STATIONARY HORS D'OEUVRES

VEGETARIAN

Savory Tarts, choice of:

- Wild Mushroom, Parmesan Cream, Parsley
- Roasted Beets & Goat Cheese
- Butternut Squash, Whipped Ricotta, Hot Honey
- Caramelized Onions & Chives

Bruschetta, Cherry Tomatoes, Fresh Mozz, Pickled Onion

Veggie Samosa, Yeeroz Greek Yogurt Sauce

SEAFOOD

Salmon Poke Shooter Cup, Lemon Miso, Seaweed Salad, Furikake DF

Tuna Tartare, Crispy Rice, Spicy Mayo, Scallion DF

Harissa Shrimp Skewer, Herb Tzatziki GF

Classic Shrimp Cocktail, Lemon GF

MEAT

Mini Corn Dogs, Served with Honey Mustard & Ketchup

Braised Meatball, Pomodoro Sauce, Parmesan

Crispy Spring Rolls, Ponzu Aioli DF

Smash Burgers, Cooper Sharp, Secret Sauce

Crispy Chicken Sliders, Pickled Red Cabbage, Spicy Korean Sauce DF

Braised Pulled Pork Sliders, Cheddar, and Pickles

RECEPTION DISPLAYS

MINIMUM 20 GUESTS

Receptions with the below food packages can be enjoyed along with any other food or beverage package. Please inquire about custom platters or other packages that are not listed on the menu.

CROSTINI & CRUDITES

Market Vegetable Crudit  with Hummus & Ranch Dipping Sauces. Toasted Crostini - Tomato & Basil, Beets & Goat Cheese, and Black Olive Tapenade

\$10 per guest

ARTISANAL CHEESES

Hand Crafted Local and International Cheese, Traditional Accompaniments & Assorted Crackers

\$14 per guest - ADD Artisanal Salami & Coppa, \$8 per person

MEZZE TABLE

Hummus, Tzatziki, Pickled Mushrooms, Goat Cheese, Green Olives, Toasted Pita Flatbread

\$10 per guest

GRAND ANTIPASTO TABLE

Vine Ripened Tomatoes & Fresh Mozzarella Caprese Salad, Castelvetrano Olives, Seasonal Marinated Vegetables, Marinated Mushrooms, Giardiniera, Seasonal Artisanal Cheeses, Chef's Selection of Salami, Coppa, and other Cured Meats

\$18 per guest

SHRIMP COCKTAIL

Jumbo White Shrimp, Cocktail & Remoulade Sauces, Lemon

\$12 per guest

RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package. We recommend at least two stations per event, up to three hours. Please inquire about custom platters or other packages that are not listed on the menu.

PASTA STATION \$20PP

FRESH PASTA, ITALIAN RUSTIC GARLIC BREAD, AND A CHOICE OF TWO:

- Bolognese
- Pomodoro & Basil
- Tito's Vodka Sauce
- Alfredo with Mushrooms & Parmesan

CHOOSE TWO:

- Green Salad, Cucumbers, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette
- Asian Salad, Shredded Carrots, Napa Cabbage, Edamame, Creamy Sesame Soy Vinaigrette
- Caesar Salad, Romaine Hearts, Shaved Parmigiano-Reggiano, House Croutons, & Caesar Dressing
- Simple Greens Salad, Fresh Berries, Goat Cheese, Spiced Nuts, Lemon Basil Walnut Vinaigrette

ADD A PROTEIN:

Roasted Chicken, \$4PP

Grilled Shrimp, \$6PP

Roasted Salmon, \$6PP

MEDITERRANEAN STATION \$26PP

CHOOSE TWO:

- Marinated Charred Chicken
- Curried Cauliflower Garlicky Kale
- Braised Shredded Pork
- Harissa Marinated Shrimp (Supplement \$4PP)

CHOOSE TWO:

- Yeeroz White Sauce
- Chili Tzatziki
- Avocado Tahini
- Kalamata Olive Tapenade
- Chimichurri

INCLUDES:

Toasted Pita Bread, Assorted Toppings of Feta Cheese, Pickled Red Onion, Tomatoes, Hummus
Chopped Mediterranean Salad with Lemon Mustard Vinaigrette
Crispy Fingerling Potatoes with Sea Salt

RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package. We recommend at least two stations per event, up to three hours. Please inquire about custom platters or other packages that are not listed on the menu.

JAPANESE INSPIRED STATION \$26PP

CHOOSE TWO:

- Roasted Chicken
- Grilled Beef Tenderloin
- Roasted Salmon (Supplement \$4PP)
- Grilled Shrimp (Supplement \$4PP)
- King Trumpet Mushroom

CHOOSE TWO SAUCES:

- Teriyaki
- Spicy Korean
- Lemon Miso
- Curry

INCLUDES:

White Rice and Charred Robata Glazed Vegetables
Asian Salad with Creamy Sesame Soy Vinaigrette
Seasoned Edamame, Togarashi

ADD ON POKE SHOOTERS, \$8PP

- Yellowfin Tuna, Salmon, Shrimp
- Served with Sushi Rice, Pickled Daikon, Furikake

MEXICAN INSPIRED TACO STATION \$24PP

CHOOSE TWO:

- Braised Chicken Tinga
- Ground Beef
- Chile Lime Cauliflower
- Grilled Chile Lime Shrimp (Supplement \$4PP)

INCLUDES:

Warm Flour Tortillas and Spanish Rice
Assorted Toppings of Cheddar Cheese, Lettuce, Salsa, Sour Cream, Black Beans
Chopped Southwest Salad with Chipotle Ranch Dressing
Tortilla Chips and Salsa

RECEPTION PACKAGES

MINIMUM 20 GUESTS

Evening packages can be enjoyed along with any other food or beverage package. We recommend at least two stations per event, up to three hours. Please inquire about custom platters or other packages that are not listed on the menu.

THE BEEF & BIRD STATION \$22PP

ASSORTMENT OF BURGERS & SANDWICHES:

- Beef
- Crispy Chicken
- Portabello Mushroom

CHOOSE TWO:

- The OG: Cooper Sharp, Charred Onion, Secret Sauce, House Pickle
- Smoker: Smoked Gouda, Crispy Onion, Yellow Mustard, House Pickle
- Yaki: White American, Teriyaki, Shredded Romaine, Kewpie Mayo
- Jerk: Pepperjack Cheese, Charred Pepper Relish, Jerk Mustard Aioli

CHOOSE ONE:

- Green Salad, Cucumbers, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette
- Asian Salad, Shredded Carrots, Napa Cabbage, Edamame, Creamy Sesame Soy Vinaigrette
- Caesar Salad, Romaine Hearts, Shaved Parmigiano-Reggiano, House Croutons, & Caesar Dressing
- Simple Greens Salad, Fresh Berries, Goat Cheese, Spiced Nuts, Lemon Basil Walnut Vinaigrette

INCLUDES:

Choice of French Fries or Tater Tots
Cole Slaw

DESSERTS

PETITS FOURS SERVICE

CHOOSE THREE:

Fresh Fruit Tartlets, Mini Cheesecakes,
French Macarons, Seasonal Creme Puffs,
Assorted Mini Eclairs, Assorted Mini Cookies
\$12 per guest

SIMPLE SWEET

Assorted Chefs Selection of Cookies & Brownies
\$3 per guest

COFFEE SERVICE

Freshly Brewed Coffee and Decaffeinated Coffee
Selection of Harney & Sons Teas
\$4 per guest

All private events in Bell Market require a Food & Beverage Minimum and Service Charge based on party size. Please inquire about our Beer + Wine Packages.

COSTS & BILLING

PRIVATE DINING ROOM

We do not charge a room fee for Private Dining Room when the food and beverage minimums associated with each meal period are met. Food and beverage minimums do not include gratuity, service charge, or 12% IL State Sales Tax.

Dinner (January - November): \$2,500 Dinner (December): \$2,500

Lunch (January - November): \$1,500 Lunch (December): \$1,500

FULL RESTAURANT BUYOUT Please inquire with our team for pricing.

BEVERAGE Guests are welcome to select a beverage package outlined above, or to serve all beverages to be charged based on consumption.

DEPOSITS & CANCELLATION A deposit in the amount of 50% of the food and beverage minimum is required. Your date is guaranteed once Bell Market has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at Bell Market. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 12% IL State Sales Tax