# PRIVATE EVENTS TIMOTHY O'TOOLE'S PUB CHICAGO

Located in the heart of the hotel district, just two blocks from Michigan Avenue,
Timothy O'Toole's is the perfect venue for hosting Holiday Parties, Office Gatherings,
Wedding Meet and Greets, Rehearsal Dinners, Game Watch Parties,
Reception After Parties and more!

Chris McDonald chris@otoolespubgroup.com

## **PRIVATE EVENT SPACES**

# TIMMY'S BACK BAR from 40 -110 guests The perfect Chicago atmosphere hidden away in our private back bar.



#### TIMMY'S BACK BAR

- 14 HD flatscreens
- 110" HD Flatscreen Projector
- Wi-Fi enabled
- · Private full liquor bar
- 12 draft beers, wines, cocktails
- Separate restroom facilities
- Stage area with lighting
- A/V wired for live entertainment, music and presentations

#### **GUINNESS ROOM** from 10- 32 guests

The Guinness Room is perfect for corporate luncheons, small office get togethers and bachelor/bachelorette parties.



#### **GUINNESS ROOM**

- 11 HD flatscreens
- Wi-Fi enabled
- 48 draft beers, wines and craft cocktails
- A/V wired for live entertainment, music and presentations

#### COCKTAIL ARFAS

Our Cocktail areas are perfect for sociable groups, game watch parties and happy hours.



#### **COCKTAIL AREA**

- Wi-Fi enabled
- 48 draft beers, wines and craft cocktails
- 30 HD flatscreens

## **BEVERAGE SERVICE**

### BAR PACKAGES 24 person minimum

#### **OPTION 1: BEER & WINE**

2 hrs. \$24 --- 3 hrs. \$35; additional half hour - \$6

DOMESTIC DRAFT BEER

**DOMESTIC BEER BOTTLES** miller lite, mgd, miller 64, coors light, bud light, bud,

**HOUSE WINE** cabernet sauvignon & chardonnay

SOFT DRINKS

#### OPTION 2: CRAFT BEER & WINE

2 hrs. \$28 --- 3 hrs. \$41; additional half hour - \$7
INCLUDES ALL ITEMS IN PREVIOUS PACKAGE PLUS: CRAFT & IMPORTED BEERS\*

#### **OPTION 3: HOUSE**

2 hrs. \$30 --- 3 hrs. \$44; additional half hour - \$8
INCLUDES ALL ITEMS IN PACKAGE #1 + PLUS: HOUSE LIQUOR

#### **OPTION 4: PREMIUM**

2 hrs. \$40 --- 3 hrs. \$55; additional half hour - \$10

INCLUDES ALL ITEMS IN PREVIOUS PACKAGES PLUS: CRAFT & IMPORTED BEERS\*, SELECT WINES. CALL LIQUOR

#### **OPTION 5: SUPER PREMIUM**

2 hrs. \$44 --- 3 hrs. \$59; additional half hour - \$12 ALL ITEMS IN PREVIOUS PACKAGES PLUS: ALL WINES SOLD BY THE GLASS, PREMIUM LIQUOR

#### NON-ALCOHOLIC PACKAGE

2 hrs. \$10 per person --- 3 hrs. \$14 per person SOFT DRINKS, ICED TEA, COFFEE, HOT TEA, JUICES, MOCKTAILS

# COCKTAIL BARS \$30 per person; 24 person minimum MIMOSA BAR

orange, pineapple & cranberry juice, assorted flavored syrups, assorted seasonal berries

#### **BLOODY MARY BAR**

o'toole's signature bloody mary mix, tomato juice, bacon, shrimp, olives, mozzarella, cheese curds, lemons & limes, assorted hot sauces



# TIMOTHY O'TOOLE'S PRIVATE EVENTS & CATERING MENU

<b>HOT APPETIZERS</b> 20 person minimum	
O'TOOLE'S FAMOUS WINGS(3 per person)	\$10.00
mild, traditional, irish ghost, bbq, chipotle bbq,	•
garlic parmesan	
BONELESS WINGS	
CHICKEN FINGERS	\$7.00
bbq sauce & honey mustard	40.00
CHICKEN SKEWERSbuffalo, bbq or garlic parmesan	\$8.00
BBQ MEATBALLS	¢E nn
CHEESY BUFFALO CHICKEN EGGROLLS	
served with ranch or bleu cheese dressing	\$3.00
WARM PRETZELS	\$6.00
spicy beer mustard, beer cheese & honey mustard	
COLD APPETIZERS 20 person minimum	
FARMERS MARKET RAW VEGGIES	¢¢ 00
ranch dressing	\$0.00
MEDITERRANEAN PLATTER	\$8.00
hummus, olives, feta, cucumbers, pita	
SHRIMP COCKTAIL	\$10.00
CAPRESE STACK	
mozzarella, tomato, basil, balsamic vinegar	
CHEESE BOARD	\$200.00
cheeses, dried fruit, crackers	
BRUSCHETTA	\$6.00
tomatoes, balsamic, basil, parmesan with crostini	
<b>DIPS</b> 20 person minimum	
HUMMUS & PITA	\$5.00
CHIPS, SALSA & GUACAMOLE	\$6.00
SPINACH & ARTICHOKE DIP	
GOAT CHEESE IN BASIL MARINARA	\$6.00
SLIDERS & MINI SANDWICHES	
20 person minimum	
ANGUS CHEESEBURGER	
CRISPY OR GRILLED BUFFALO CHICKEN	
CHICKEN PARMESAN	
MINI CARVED TURKEY SANDWICH	
MINI CHICKEN SANDWICH	,\$6.00
grilled chicken, romaine, pesto mayo MINI GRILLED CHEESE SANDWICH	¢e nn
MINI CAPRESE SANDWICH	
mozzarella, heirloom tomato, basil, balsamic vinega	,30.00 r
MINI VEGGIE SANDWICH	
hummus, tomato, cucumber, basil	
SIDES 20 person minimum	
VEGETABLE MEDLEY \$5.00 - RICE PILAF \$5.00 - FRENCH FRIE	C ¢5 nn
MAC & CHEESE \$6.00 - MASHED POTATOES \$5.00 - TATER TO	

mozzarella, heirloom tomato, basil, balsamic vinegar	
MINI VEGGIE SANDWICH	\$6.00
hummus, tomato, cucumber, basil	
SIDES 20 person minimum	
VEGETABLE MEDLEY \$5.00 - RICE PILAF \$5.00 - FRENCH FRIES \$	5.00
MAC & CHEESE \$6.00 - MASHED POTATOES \$5.00 - TATER TOTS	\$5.00
STEAMED BROCCOLI \$5.00 - PESTO PASTA \$6.00	
ROASTED RED POTATOES WITH HERBS \$5.00	
BLACK BEANS \$5.00 - CILANTRO RICE \$5.00	

APPETIZER BARS 20 person minimum
NACHO BAR\$12.00 choice of beef or chicken, tortilla chips, cheese sauce and
all the fixings
BAKED POTATO BAR\$8.00
sour cream, bacon, butter, scallions, cheese
FRENCH FRY & TATER TOT BAR\$8.00 cheese sauce, bacon bits, giardiniera, sour cream, ketchup
TACO BAR
chicken, veggie or ground beef
MAC AND CHEESE BAR\$13.00
bacon, peas, broccoli, toasted bread crumbs, tomatoes
CHICAGO STYLE HOT DOG BAR\$12.00
<b>SALADS</b> serves up to 20 guests
COBB SALAD\$95
chicken, bacon, tomato, bleu cheese, egg, scallions, ranch dressing CAESAR SALAD
romaine, shaved parmesan reggiano, pecorino, croutons,
caesar dressing
MICHIGAN AVENUE SALAD\$95
goat cheese, craisins, corn, almonds, tomato, croutons, citrus vinaigrette
GARDEN SALAD\$90
classic side salad of romaine lettuce, tomatoes, cucumbers,
house made croutons and our three cheese blend served with your choice of dressing
CUSTOM PIZZA SHEETS
gourmet pizza sheets are prepared with tomato foccacia
bread. toppings: sausage, pepperoni, bacon, mushroom, green pepper, jalapeño, black olive or red onion
CHEESE PIZZA\$75
PEPPERONI OR SAUSAGE\$85
GARDEN STYLE\$80
CUSTOMMKT
MAIN ENTREES 20 person minimum
SALMON\$15.00
CHICKEN PICCATA\$11.00
sauteed chicken breast with lemon veloute & capers
sweet peppers & onions, french bread rolls
ITALIAN BEEF WITH JUS\$11.00
sweet peppers & onions, giardiniera, french bread rolls
ITALIAN BEEF & SAUSAGE COMBO\$13.00
BAKED MOSTACCIOLI WITH MARINARA\$11.00
penne pasta tossed in house made marinara, topped with a three cheese blend
<b>SWEETS</b> 20 person minimum
SEASONAL FRESH FRUIT\$9.00
ASSORTED MINI PASTRIES\$9.00
\$7.00 \$7.00
assorted ice cream toppings served with vanilla ice cream