



Welcome to
CARMICHAEL'S CHICAGO STEAK HOUSE
Private Dining.

Whenever family and friends get together or colleagues assemble, Carmichael's Chicago Steak House is the place to help provide everything to create an outstanding event.

Carmichael's Chicago Steak House places our experienced and professional staff at your service. Whatever your event may be - a rehearsal dinner, wedding reception, business luncheon, birthday, anniversary, retirement or holiday party, our goal is to create an affair that will give you memories to cherish.

Our creative chef Dean Eliacostas and Private Dining director, Jennifer Shafer, will work with you to customize a menu to suit your taste and budget.

So bring us the small moments or major milestones, and let the professionals at Carmichael's plan the event that will bestow memories that will last a lifetime!



Private Party Rooms

The Chicago Room

Located on the first floor of the restaurant, this room reflects the same 1930's style décor as in the main dining room. It can accommodate up to 100 guests for sit down dining or up to 150 guests for reception style events.

The VIP Room

Located on the second floor of the restaurant, this private room has a warm cozy feeling and will accommodate up to 40 guests.

The Skyline Room

The smallest of our three rooms, the "Skyline" room is perfect for groups up to 28 guests, whether a simple cocktail party or an intimate dinner.

The Courtyard

Our beautifully landscaped courtyard is the perfect setting for almost any exclusive affair. Restaurant patrons can dine outside on the patio or it may be reserved for private events of up to 200 guests.

The Warehouse

Experience a true "Chicago" feel that everyone should encounter. Our Warehouse can be used for almost any event that you may have. With a ceiling that is truly a work of art, this enormous space can accommodate weddings, receptions, seminars, art auctions, fundraisers and corporate parties up to 1000 guests.

*Valet parking available for all events
Shuttle Service available with advance notice*



Hors D'Oeuvres

(Minimum order of 30 pieces per item)

Hot Selections

Chicken Satay
in Spicy Peanut Sauce
\$2.25 ea.

Blackened Jumbo Shrimp
with Cajun Spices and Sweet Jalapeño Lime Sauce
\$3.25 ea.

Goat Cheese and Sun-dried Tomato Tart
\$2.00 ea.

Artichoke Fritters
With Béarnaise Sauce
\$2.00 ea.

Trio of Stuffed Mushroom Caps
Including Bleu Cheese, Al Forno and Tomato Basil
\$1.50 ea.

Spinach Phyllo Triangles
\$1.75 ea.

Carmichael's Beef Kabobs
with Red and Green Peppers and Red Onions
\$3.00 ea.

Bacon-Wrapped Jumbo Shrimp
with Sweet BBQ Sauce
\$3.00 ea.

Fontina Cheese Puffs
\$1.75 ea.

Mini Maryland Crab Cakes
With Poblano Chive Tarter Sauce
\$2.25 ea.

Baby Lamb Chops
With Red Pepper Aioli
\$3.50 ea.

Cold Selections

Smoked Salmon on Dark Rye
With Capers and Crème Fraiche
\$2.00 ea.

Assortment of Bruschetta
Including Tomato and Fresh Basil and
Wild Mushroom and Roasted Vegetable
\$1.75 ea.

Domestic Cheese Tray
With Fresh Season Fruit
\$4.00 per guest

Chilled Jumbo Shrimp
With Cocktail Sauce
\$3.00 ea.

Assortment of Petite Sandwiches
Including Rare Roast Beef, Roasted Turkey and Grilled
Vegetable
\$3.00 per guest

Vegetable Crudités and Flatbreads
With Ranch Dip
\$2.50 per guest

Plus 10% Sales Tax and 20% Gratuity



Carving Selections

\$75 carver fee, per carver may apply

Roasted Pork Loin

With Jack Daniel's Applesauce

(Serves Twenty Guests)

\$95.00

Tenderloin of Beef

Served with Grainy Mustards, Whipped Horseradish Sauce, and Silver Dollar Rolls and Au Jus

(Serves Twenty Guests)

\$275.00

Roasted Turkey Breast

Served with Assorted Condiments and Rolls

(Serves Twenty Guests)

\$85.00

Whole Roasted Prime Rib

Served with Grainy Mustards, Whipped Horseradish Sauce, and Silver Dollar Rolls and Au Jus

(Serves Twenty Guests)

\$250.00

Plus 10% Sales Tax and 20% Gratuity



Breakfast Suggestions

The Continental

A Selection of Muffins and Breakfast Breads Served with Butter, Marmalade and Preserves
Assorted Juices
Freshly Brewed Regular and Decaffeinated and Assorted Teas

\$9.95 per guest

The Carmichael

Sliced Fresh Fruit and Seasonal Berries
Selection of Muffins and Breakfast Breads Served with Butter, Marmalade and Preserves
Assorted Bagels with Cream Cheese
Scrambled Eggs
Applewood Smoked Bacon
Sausage Links
Hash Browned Potatoes
Assorted Juices
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

\$19.95 per guest

Plus 10% Sales Tax and 20% Gratuity



Buffet I

Salads

(Select One)

Classic Tossed Caesar with Homemade Croutons and Parmesan Cheese
Mixed Greens with Tomato, Red Onion and Croutons
Vine Ripened Tomato Salad with Red Onion in Balsamic Vinaigrette

Entrées

(Select Two)

Chicken Parmesan
Chicken Florentine in Gorgonzola Cream
Certified Angus Braised Pot Roast
Baked Whitefish with Lemon Butter
Sautéed Salmon with Garlic and Dill
Sautéed Tilapia in Herb Butter

Vegetables

(Select One)

Grilled Seasonal Vegetables
Steamed Broccoli Florets
Sautéed Mushrooms

Sides

(Select One)

Vegetable or Wild Rice
Garlic Mashed Potatoes
Oven Roasted Potatoes
Penne Marinara

Dessert

With Coffee Service

Carmichael's Assorted Mini Pastries

\$38.00 per guest

Plus 10% Sales Tax and 20% Gratuity



Buffet II

Displays

Domestic Cheese Tray With Fresh Seasonal Fruit and Water Crackers
Vegetable Crudités and Seasoned Flatbreads With Ranch Dip

Salads

(Select One)

Classic Tossed Caesar with Homemade Croutons and Parmesan Cheese
Mixed Greens with Tomato, Red Onion and Croutons
Grill Room Salad with Mixed Greens, Bacon and Bleu Cheese

Entrées

(Select Two)

Chicken Florentine
Baked Whitefish with Lemon Butter
Sautéed Salmon with Garlic and Dill
Sliced Roast Beef with Au Jus and Garlic Bread
Beef Sirloin with Julienne Peppers and Onions

Vegetables

(Select One)

Grilled Seasonal Vegetables
Steamed Broccoli Florets
Asparagus Spears

Sides

(Select One)

Garlic Whipped Potatoes
Oven Roasted Potatoes
Vegetable or Wild Rice
Penne Marinara, Alfredo or Primavera

Dessert

With Coffee Service

(Select One)

Carmichael's Assorted Mini Pastries
Brownies and Cookies
Chocolate Cake with Raspberry Sauce

\$48.00 per guest

Plus 10% Sales Tax and 20% Gratuity



Plated Menu I

Salads

(Select One)

Mixed Greens with Tomato, Red Onion and Croutons
Grill Room Salad with Mixed Greens, Bacon and Bleu Cheese
Classic Tossed Caesar Salad with Homemade Croutons and Parmesan Cheese

Entrées

(Select Two)

6 oz. Filet Mignon
Grilled Salmon with Herb Butter
Grilled 5 oz. Pork Chop Frenched
Jumbo Shrimp and Penne Pasta with Spicy Marinara Sauce
Grilled Chicken Breast with Au Jus

Sides

(Select Two)

Garlic Whipped Potatoes
Oven Roasted Potato Wedges
Asparagus Spears
Steamed Broccoli Florets
Grilled Seasonal Vegetables

Dessert

with Coffee Service

(Select One)

Carmichael's Assorted Mini Pastries
Chocolate Cake with Raspberry Coulis
Plain or Chocolate Chip Cheesecake

\$47.00 per guest

Plus 10% Sales Tax and 20% Gratuity



Plated Menu II

Salads

(Select One)

Mixed Greens with Tomato, Red Onion and Croutons
Grill Room Salad with Mixed Greens, Bacon and Bleu Cheese
Classic Tossed Caesar Salad with Homemade Croutons and Parmesan Cheese

Entrées

(Select Two)

8 oz. Filet Mignon
12 oz. New York Strip
Grilled Salmon with Herb Butter
Grilled Double Pork Chop Frenched
Jumbo Shrimp and Penne Pasta with Spicy Marinara Sauce
Chicken Florentine in Gorgonzola Cream
Ahi Tuna with Ginger Vinaigrette

Sides

(Select Two)

Garlic Whipped Potatoes
Oven Roasted Potato Wedges
Asparagus Spears
Steamed Broccoli Florets
Grilled Seasonal Vegetables

Dessert

with Coffee Service

(Select One)

Carmichael's Assorted Mini Pastries
Chocolate Cake with Raspberry Coulis
Plain or Chocolate Chip Cheesecake

\$53.00 per guest

Plus 10% Sales Tax and 20% Gratuity



Plated Menu III

Salads

(Select One)

Mixed Greens with Tomato, Red Onion and Croutons
Grill Room Salad with Mixed Greens, Bacon and Bleu Cheese
Classic Tossed Caesar Salad with Homemade Croutons and Parmesan Cheese

Entrée

8 oz Filet Mignon and
4 oz Lobster Tail or Jumbo Grilled Shrimp

Sides

(Select Two)

Garlic Whipped Potatoes
Oven Roasted Potatoes
Asparagus Spears
Steamed Broccoli Florets
Grilled Seasonal Vegetables

Dessert

with Coffee Service

(Select One)

Carmichael's Assorted Mini Pastries
Chocolate Cake with Raspberry Coulis
Plain or Chocolate Chip Cheesecake

\$60.00 per guest

Plus 10% Sales Tax and 20% Gratuity



*Carmichael's recommends in-room bars for groups over 10 and 1 bartender per 50 guests.
A \$75 bartender fee per bartender applies*

Call Brands

Domestic Beer – Miller Lite and Bud Light
House Chardonnay & Cabernet
Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Jose Cuervo Tequila
J & B Scotch
Jim Beam Whiskey
Seagram's 7

Premium Brands

Domestic and Imported Beer – Miller Lite, Bud Light, Heineken, Amstel Light, Corona
House Red & White Wine Selections
Absolut Vodka / Stolichnoff Vodka
Tanqueray Gin / Bombay Dry Gin
Bacardi Silver Rum / Captain Morgan Rum
Jose Cuervo 1800 Tequila
Dewar's White Label
Jack Daniel's Whiskey
Seagram's VO / Canadian Club

Super Premium Brands

Domestic and Imported Beer – Miller Lite, Bud Light, Heineken, Amstel Light, Corona
Selected Red and White Wines
Belvedere Vodka / Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Silver Rum / Captain Morgan Rum
Patron Silver Tequila
Johnny Walker Black / Chivas Regal
Makers Mark Whiskey
Crown Royal



Open Bar Package Pricing

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>
Domestic and Imported Beer, Wine and Soda	\$13.00	\$21.00	\$26.00	\$31.00
Call Brands	\$15.00	\$25.00	\$31.00	\$37.00
Premium Brands	\$17.00	\$28.00	\$35.50	\$43.00
Super Premium Brands	\$19.00	\$32.00	\$41.00	\$49.00

On Consumption Pricing

Bar charges are tracked by consumption and added to your bill at the end of the event.

Call Brands	\$6.50
Premium Brands	\$7.50
Super Premium Brands	\$8.50
Wine	\$6.00 and up
Domestic Beer	\$4.50
Imported Beer	\$5.50
Soft Drinks	\$2.00
Sparkling or Mineral Water	\$2.50
Juice	\$2.00
Cordials	\$6.00 and up

Plus 10% Sales Tax and 20% Gratuity



Terms

GRATUITY For events in our private dining rooms, a minimum gratuity of 20% of all food and beverage charges or \$200, whichever is greater is applied to your final bill.

CONFIRMATION: Rooms MUST be held with a \$300.00 deposit. This deposit goes towards the balance of the bill. Without a deposit no party will be confirmed.

POLICIES: Carmichael's Chicago Steak House reserves the right to request proper identification (photo I.D.) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. Carmichael's also reserves the right to refuse alcoholic beverage service to any person(s) who, in Carmichael's sole judgment, appears intoxicated.

- Alcoholic beverages are to be served only by a representative of Carmichael's.
- Food and beverages are not permitted to be brought into or taken out of Carmichael's by yourself or attendees of your event, unless specific requests and approvals have been made through Carmichael's management.
- Except for the negligent or willful misconduct of Carmichael's, its employees and/or agents, Carmichael's will not assume responsibility for any damages to Carmichael's Chicago Steak House during your event.
- Gambling is not permitted in or on Carmichael's property at any time. Carmichael's management must authorize any outside entertainment.
- You will be responsible for any damages done to the facilities during the period of time for any persons that are involved in, attending, or contracted for your event.
- Carmichael's Chicago Steak House reserves the right to alter any menu at any time with notice to the customer due to produce, quality of food and demand.

GUARANTEE: A guarantee of attendance is required within 72 hours prior to your function, and once quoted may not be reduced. Please review, sign and return both pages to my attention.

CANCELLATION: To avoid cancellation fees or forfeiture of your deposit, cancellations must be made in writing a minimum of one (1) week prior to your event.

BILLING: Full payment minus the deposit, is due upon the conclusion of your event. To guarantee payment, it is necessary that we acquire a major credit card number, the expiration date, and the authorized name on the card, prior to the start of your function. Charges will only be made to this card if any expenses have not been paid upon conclusion of your event.

I have read the above contract and the Private Dining Billing Arrangements and agree to the terms and conditions. This booking will remain tentative until this contract is signed and received by Carmichael's Chicago Steak House.

Signature

Date