



Winter Holiday

PRIVATE DINING PACKAGES

Shula's Steak House Chicago
301 East North Water Street
Chicago, Illinois 60611
[@shulassteakhousechicago](#)



RECEPTION PACKAGES

Frost | 90 per person*

- Two Hour Primary Bar Package
- 4 Stationed Canapes
- 1 Display Table

Flurry | 120 per person*

- Two Hour Select Bar Package
- 4 Stationed Canapes
- 1 Display Table
- 1 Dessert Table

Blizzard | 150 per person*

- Two Hour Grand Bar Package
- 2 Passed Canapes
- 2 Display Tables
- 1 Dessert Table

*Prices are exclusive of applicable gratuity, taxes, and fees.

PLATED DINNERS

All plated dinners include bread service.

Frost | 100 per person**

Salad
Guest Choice of Entree
Two Family - Style Sides
Dessert

Flurry | 120 per person**

Family - Style Appetizer
Salad
Guest Choice of Entree
Two Family - Style Sides
Dessert

Blizzard | 130 per person**

Two Family - Style Appetizers
Salad
Guest Choice of Premium Entrees
Two Family - Style Sides
Dessert

*Prices are exclusive of applicable gratuity, taxes, and fees.

**Alcoholic beverages, sodas, coffee, and tea charged on consumption.

DINNER MENU

APPETIZER

Braised Pork Belly
Creole Shrimp
Mini Crab Cakes
Polpette
Fried Calamari

SALAD COURSE

Shula's House Salad

Artisan Greens, Cherry Tomato, Bacon, Carrots, Grated Egg, Green Goddess Dressing

Caesar Salad

Baby Gem Lettuce, Balsamic Caviar, Grana Padano, Croutons

Mozzco Burrata & Baby Beet Salad

Arugula, Frisee Salad, Crispy Focaccia, Beet Syrup, Prosciutto

FAMILY-STYLE SIDES

Macaroni and Cheese	Broccolini
Creamy Spinach	Elote Creamed Corn Mashed
Asparagus	Potatoes
Home-Made Fries	Crispy Brussels
Truffle Fries	Mixed Mushrooms

ENTREE OPTIONS

7 oz Filet Mignon
8 oz Prime NY Strip
8 oz Wagyu Denver Steak
7 oz Grilled Salmon
10 oz Bone-In Roasted Chicken
Smoked Cauliflower Steak

Premium Selections

10 oz Filet Mignon
16 oz Prime NY Strip
8 oz Wagyu Denver Steak
22 oz Cowboy Ribeye

DESSERT

Creme Brulee Vanilla Cheesecake Seven Layer Chocolate Cake



BEVERAGE ENHANCEMENTS

\$18 PER PERSON

Frost & Fizz

Petite Desserts and Champagne Toast

Snow on State Street

Make your own Hot Cocoa Bar with optional Liquor additions

Champagne Cocktail Station

Brut and Rose, pomegranate seeds, cranberry syrup, mint, thyme, elderflower cordial

Sparkle & Spice

Spiced Cider with sparkling wine topper and cinnamon sticks

North Pole Nightcap

Mini Espresso Martinis or Chocolate Martinis served alongside petit fours

DINNER EXPERIENCE ENHANCEMENTS PRICED PER PERSON

Seasonal Bread Service | 5

warm sourdough or brioche with honey butter, herb compound butter, or cranberry-orange butter.

Chef Selected Cheese and Hand Cut Salumi | 15

Amuse-Bouche | 10

Chef's Choice winter soup shooters

Burrata on Focaccia | 12

Warmed focaccia topped with seasonal root vegetables, compote, rosemary-infused olive oil.

Steak Pairing Enhancements | 8

Truffle Compound Butter, Port Wine Jus, Cranberry Reduction, Wild-Mushroom Demi Glaze

Tablesides S'mores | 10

gourmet chocolates and homemade marshmallows



LIQUOR LIABILITY

In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. We reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest whom exhibits signs of intoxication.

LABOR CHARGES

If a **Chef Attendant** is required for your event, a **\$350.00** labor charge per attendant (minimum of two hours required) will apply.

If a **Bartender** is requested for your event, a **\$300.00** labor charge per attendant (minimum of two hours required) will apply.

If an **additional Server** is requested beyond our standard staffing guidelines a **\$250.00** labor charge per attendant will apply.

CONTACT

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THANK YOU!