

CHICAGO, IL

SHULAS  
STEAK HOUSE

S





Shula's Steak House is a modern interpretation of the classic American steak house featuring exceptional cuisine inspired by the winning traditions and standards exemplified by its historic and iconic namesake, Don Shula. Shula's enjoys long-standing relationships with America's finest purveyors of Black Angus Beef, assuring quality and consistency at the highest levels and availability in every market we operate across the country.

Steak enthusiasts experience gracious and attentive service in a warm, comfortable setting designed to inspire relaxation and enjoyment among family, friends and colleagues. Whether celebrating a special occasion or a spontaneous night out, guests have chosen Shula's Steak House for over 36 years.

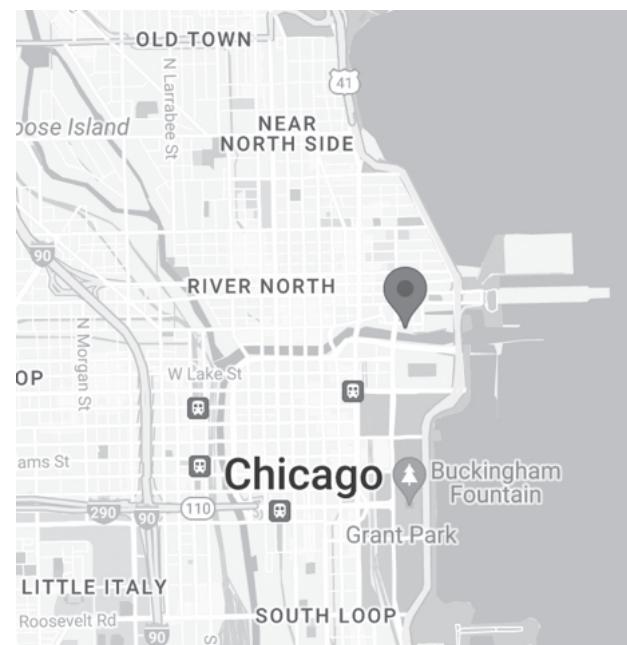
**SHULAS**  
STEAK HOUSE



Shula's Steak House Chicago is located in the ground floor lobby of the Sheraton Grand Chicago Riverwalk – Chicago's premier downtown riverfront hotel, steps from Michigan Avenue shopping, Navy Pier, and Millennium Park.



**Sheraton Grand Chicago Riverwalk**  
301 East North Water Street  
Chicago, Illinois 60611





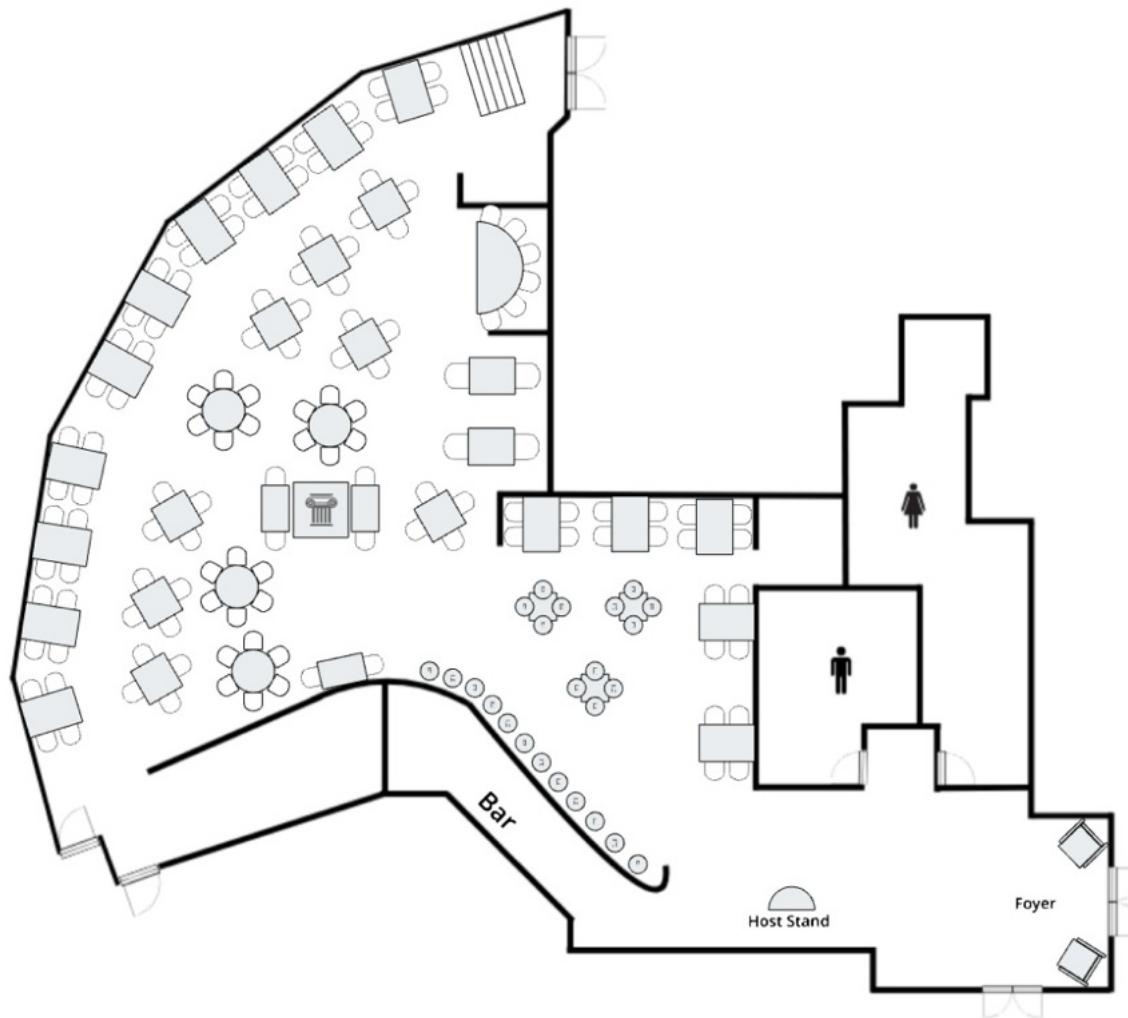
Shula's Steak House Chicago is themed after the 1972 Miami Dolphin's "Perfect Season" – the only team in NFL history to finish a season undefeated. The dining room showcases a vast collection of memorabilia including photos, autographs, and game balls from throughout Coach Shula's career. In addition to a full service bar and dining room with magnificent city views, the Coach's private dining room can host up to 40 guests for dinner and up to 70 guests for cocktail receptions.

**SPACE/CAPACITY**

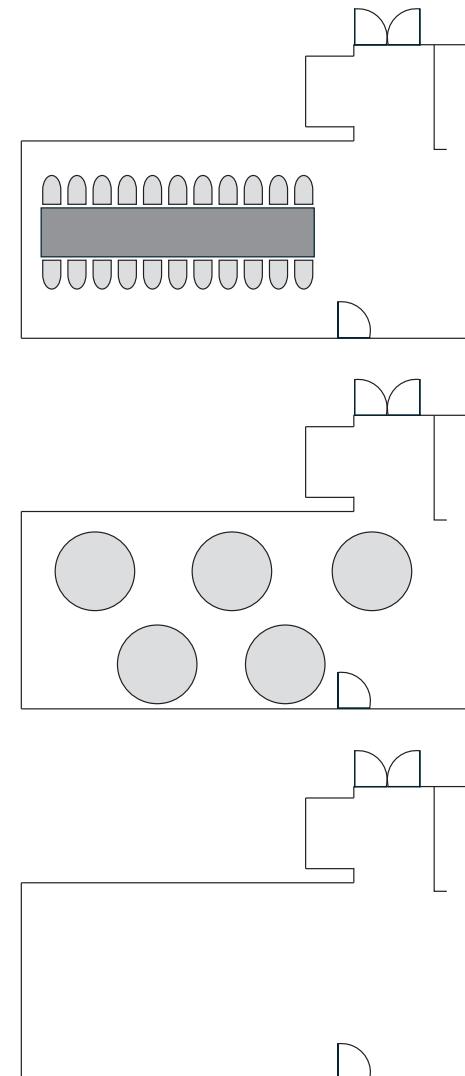
FULL INTERIOR SPACE: 3,524 SQ FT	PRIVATE DINING ROOM	MAIN DINING ROOM	PDR + MDR (COMBINED)
RECEPTION	60	250	275
PLATED MEAL	45	175	220
BUFFET MEAL	30	150	200

S

## MAIN DINING ROOM &amp; BAR



## PRIVATE DINING ROOM

*Room Setup Configurations*



PRIVATE DINING GALLERY

CHICAGO, IL  
**SHULAS**  
STEAK HOUSE



Main Dining Room



Main Dining Room – Bar



Private Dining Room – Single Table Setup



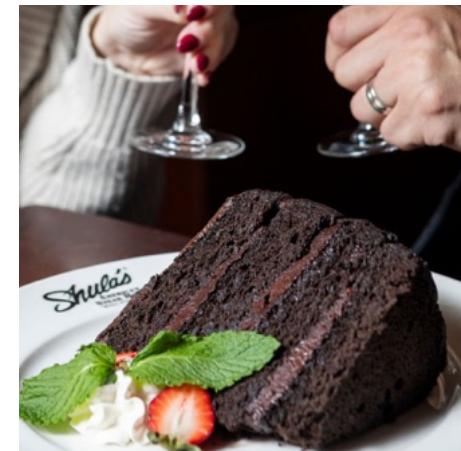
Private Dining Room – Round Tables Setup

CHICAGO, IL

## SHULAS

STEAK HOUSE

S



CHICAGO, IL

# SHULAS

STEAK HOUSE

S



s

# Private Dining Menus



CHICAGO, IL  
**SHULAS**  
 STEAK HOUSE

**SILVER MENU**

**\$125 per person**

*Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities*

**BREAD SERVICE**

Tomato Whipped Butter,  
 Whipped Butter, Olive Oil

**SALAD COURSE**

*Guest Choice of One:*

**Shula's House Salad**

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

**Classic Caesar**

Baby Gem Lettuce, Focaccia,  
 Parmesan, Caesar Dressing

**MAIN COURSE**

*Guest Choice of One:*

**6 oz Filet Mignon**

**8 oz Bavette Hanger**

**10 oz Free-Range,  
 Bone-In Chicken Breast**

**9 oz Salmon**

**Lion's Mane Steak**

**FAMILY-STYLE SIDES**

*Pre-Select Two:*

**Creamy Spinach**

**Mashed Potatoes**

**Broccolini**

**Asparagus**

**Truffle Fries**

**DESSERT**

*Pre-Select One:*

**Vanilla Bean Cheesecake**

**Chocolate Fudge Cake**

*Featuring **SHULA CUT STEAKS** – Our Proprietary Standard for Premium Black Angus Beef, Aged To Perfection*



CHICAGO, IL  
**SHULAS**  
 STEAK HOUSE

**GOLD MENU**

**\$145 per person**

*Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities*

**BREAD SERVICE**

Tomato Whipped Butter,  
 Whipped Butter, Olive Oil

**APPETIZER**

*Pre-Select One:*

**Maple Bourbon Bacon Bites**  
**Mini Crab Cakes**  
**Burrata Caprese Bruschetta**

**SALAD COURSE**

*Guest Choice of One:*

**Shula's House Salad**

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

**Classic Caesar**

Baby Gem Lettuce, Focaccia,  
 Parmesan, Caesar Dressing

**MAIN COURSE**

*Guest Choice of One:*

**10 oz Filet Mignon**  
**14 oz Prime NY Strip**  
**8 oz Bavette Hanger**  
**9 oz Salmon**  
**10 oz Free-Range,  
 Bone-In Chicken Breast**  
**Lion's Mane Steak**

**FAMILY-STYLE SIDES**

*Pre-Select Three:*

**Creamy Spinach**  
**Mashed Potatoes**  
**Broccolini**  
**Asparagus**  
**Mixed Mushrooms**  
**Truffle Fries**  
**Crispy Fries**  
**Macaroni and Cheese**

**DESSERT**

*Pre-Select One:*

**Vanilla Bean Cheesecake**  
**Chocolate Fudge Cake**  
**Windy City Carrot Cake**

*Featuring **SHULA CUT STEAKS** – Our Proprietary Standard for Premium Black Angus Beef, Aged To Perfection*



CHICAGO, IL  
**SHULAS**  
 STEAK HOUSE

**PLATINUM MENU**

**BREAD SERVICE**

Tomato Whipped Butter,  
 Whipped Butter, Olive Oil

**APPETIZER**

*Pre-Select Three:*

- Maple Bourbon Bacon Bites**
- Mini Crab Cakes**
- Burrata Caprese Bruschetta**
- Char Grilled Oysters**
- Shrimp Cocktail**

**SALAD COURSE**

*Guest Choice of One:*

**Shula's House Salad**

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

**Caesar Salad**

Baby Gem Lettuce, Focaccia,  
 Parmesan, Caesar Dressing

**\$175 per person**

*Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities*

**Wedge Stack**

Iceberg Lettuce, Tomato Bacon Jam,  
 Crispy Shallots, Gorgonzola,  
 Herbed Ranch

**MAIN COURSE**

*Guest Choice of One:*

**10 oz Filet Mignon**

**14 oz Prime NY Strip**

**22 oz Cowboy Ribeye**

**9 oz Salmon**

**10 oz Free-Range,  
 Bone-In Chicken Breast**

**Lion's Mane Steak**

**FAMILY-STYLE SIDES**

*Pre-Select Three:*

**Creamy Spinach**

**Mashed Potatoes**

**Broccolini**

**Asparagus**

**Mixed Mushrooms**

**Truffle Fries**

**Crispy Fries**

**Macaroni and Cheese**

**DESSERT**

*Pre-Select One:*

**Vanilla Bean Cheesecake**

**Chocolate Fudge Cake**

**Windy City Carrot Cake**

**Classic Crème Brûlée**

CHICAGO, IL

# SHULAS

STEAK HOUSE

S

## EVENT ENHANCEMENTS

*Inquire for Pricing – Servers Included*

### CANAPÉS – Passed or Stationed

#### Citrus Poached Shrimp

Spicy Cocktail Sauce and Horseradish Aioli

#### Hummus

Miso Yuzu Hummus, Togerashi on Sliced Cucumber

#### Three Pigs

Chorizo Wrapped Date with Whipped Herb Feta and Medjool Date

#### Honey Sriracha Chicken Meatball

Hot Pepper Glaze

#### Beef Mini Franks In a Blanket

Molasses Ketchup

#### Cuban Cigar Roll

Mojo Herb Sauce

#### Seared Beef Skewer

Olive Tapenade and Fresh Herbs

#### Korean Steak Taco

Chimichurri in a Tortilla Flute

### DESSERT

*Signature Platter of Mini Assorted Desserts*





CHICAGO, IL  
**SHULAS**  
 STEAK HOUSE

## SERVING DISPLAYS

*Priced individually – includes servers.*

### DOMESTIC & IMPORTED CHEESES

**Smoked Gouda**  
**Soft French Brie**  
**Maytag Bleu**  
**Creamy Goat**  
**Herb Boursin**  
**Monterey Jack**  
**Wisconsin Cheddar**  
*Lavosh and Carr's Crackers*  
*Artisan Breads*



### ANTIPASTI

**Traditional Italian Meats and Cheese**  
*Marinated Artichokes, Mushrooms in Garlic and Olive Oil, Grilled Peppers, Imported Olives, Crusty Italian Breads, Artisan Breads*



### VEGETABLES IN THE RAW

**Seasonally Selected Artisan Grown Vegetables Crudités**  
*Celery, Heirloom Carrots, Assorted Bell Peppers, Cucumbers, Vine Ripe Tomatoes, Buttermilk Ranch, Garlic Hummus, Traditional Hummus*



CHICAGO, IL

# SHULAS

STEAK HOUSE

S

## RECEPTION BEVERAGE PACKAGES

*Priced per person, by the hour.*

Beverage menus change seasonally. Please ask your Sales Manager for the most updated available items.

**PRIMARY BAR**

First Hour \$37

Second Hour \$52

**SELECT BAR**

First Hour \$38

Second Hour \$52

**GRAND BAR**

First Hour \$41

Second Hour \$52





CHICAGO, IL

# SHULAS

STEAK HOUSE

#### 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 requested 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 bartender (minimum of two hours required) will apply.

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

#### CONTACT

For all inquiries and information, please contact:

**Isabel Rhinehart**

Restaurant Sales Coordinator  
301 E. North Water Street  
Chicago, Illinois 60611

Mobile/Direct 872.327.8664  
[Isabel.Rhinehart@marriott.com](mailto:Isabel.Rhinehart@marriott.com)

*Thank you!*