

CHICAGO, IL

SHULAS

STEAK HOUSE

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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.

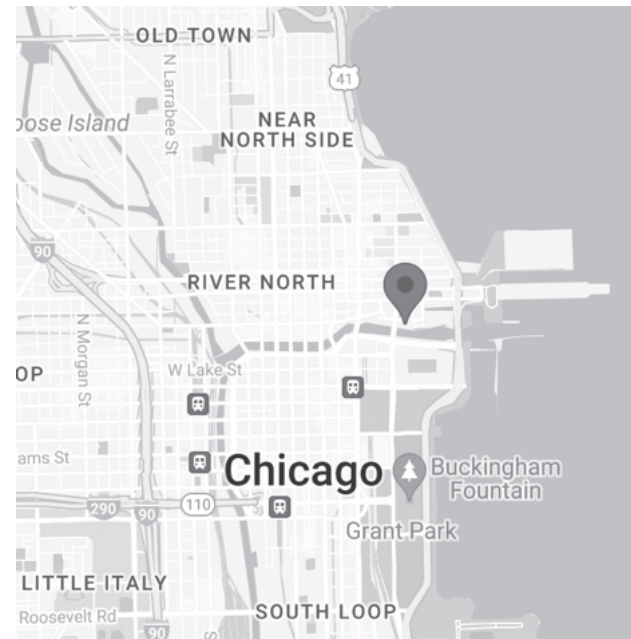
SHULA'S

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





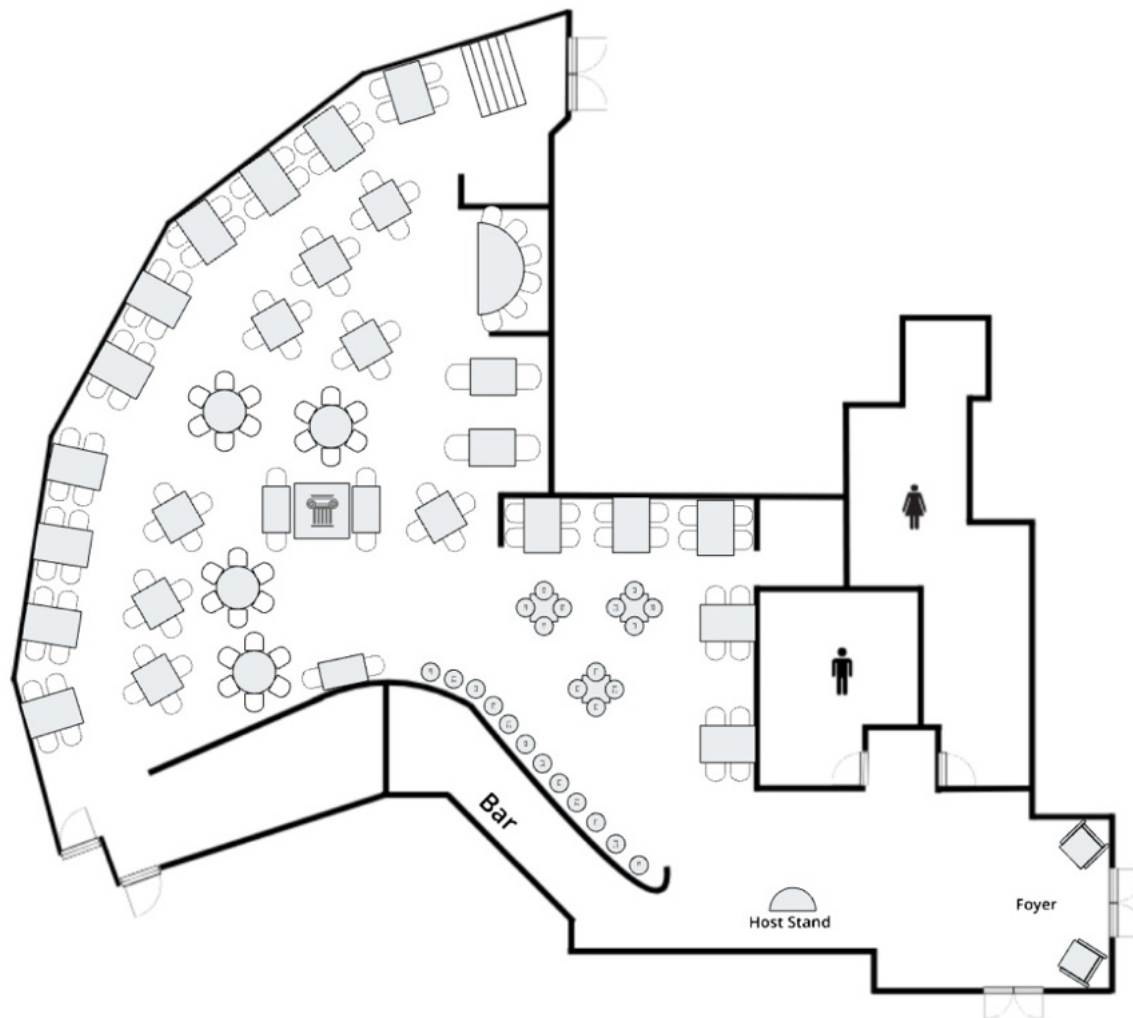
Shula’s Steak House Chicago is themed after the 1972 Miami Dolphin’s “Perfect Season” – the only team in NFL history to finish a season undefeated. The dining room showcases a vast collection of memorabilia including photos, autographs, and game balls from throughout Coach Shula’s career. In addition 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



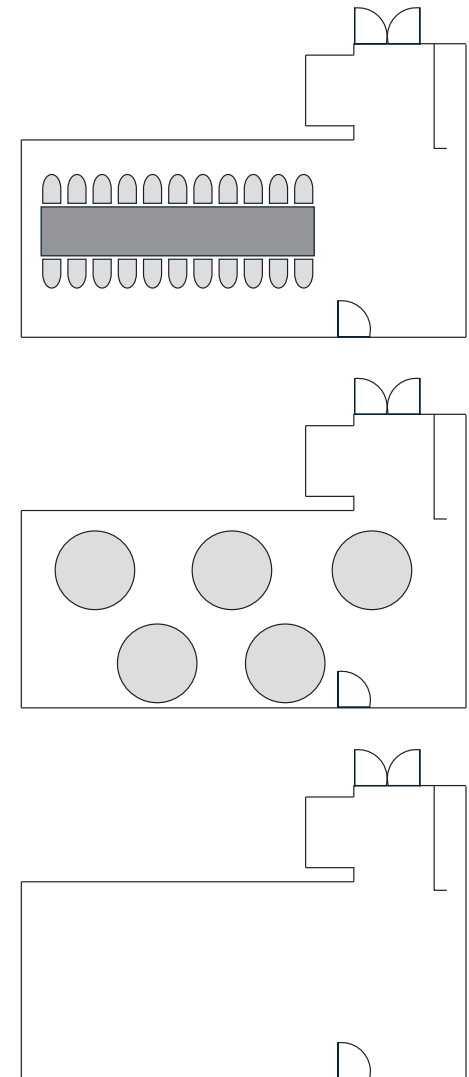
PRIVATE DINING FLOORPLAN

MAIN DINING ROOM & BAR



PRIVATE DINING ROOM

Room Setup Configurations





CHICAGO, IL
SHULAS
STEAK HOUSE

PRIVATE DINING GALLERY



Main Dining Room



Main Dining Room – Bar



Private Dining Room – Single Table Setup



Private Dining Room – Round Tables Setup



CHICAGO, IL
SHULAS
STEAK HOUSE

MENU GALLERY





CHICAGO, IL
SHULAS
STEAK HOUSE

BEVERAGE GALLERY



§ Private Dining Menus



CHICAGO, IL
SHULA'S
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



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SHULA'S
STEAK HOUSE

PRIVATE DINING MENUS

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

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STEAK HOUSE

PLATINUM MENU**\$175 per person***Excluding Alcoholic and Non-Alcoholic Beverages, Tax, and Gratuities***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

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**

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PRIVATE DINING MENUS

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
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PRIVATE DINING MENUS

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 Crudites

*Celery, Heirloom Carrots, Assorted Bell
Peppers, Cucumbers, Vine Ripe Tomatoes,
Buttermilk Ranch, Garlic Hummus,
Traditional Hummus*





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PRIVATE DINING MENUS

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





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POLICIES / CONTACT

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

Thank you!