

# primebar

## events

genuine food

elevated cocktails

fine wine

craft beer

all in an upscale tavern

in the heart of downtown chicago

**for event inquiries**

**email** [events@taverncollective.com](mailto:events@taverncollective.com)

**phone** 224.521.0001

**visit** us at primebar 155 n wacker

# primebar

## bar packages

- all packages are per guest for 2 hours - minimum 20 guests -

### host bar

host charged on consumption

### beer, wine + soda 24

soda  
select draft beer  
select bottle and can beer  
house wine  
additional hour 10 per guest

### house bar 30

soda  
select draft beer  
select bottle and can beer  
house wine  
well liquor  
additional hour 12 per guest.

### call bar 36

soda  
all draft beer  
all bottle and can beer  
house wine  
call liquor  
additional hour 14 per guest

### premium bar 42

soda  
all draft beer  
all bottle and can beer  
all wine available by glass  
premium liquor  
additional hour 18 per guest

MAKE YOUR EVENT MEMORABLE  
primebar's mixologist's will create  
a signature cocktail tailored to your event

# primebar

## \_\_\_ complete cocktail reception \_\_\_

- 60 per guest - minimum 20 guests -

2 hour package includes both bar and dining as follows -

### call bar package

soda  
all draft beer  
all bottle and can beer  
house wine  
call liquor  
additional hour 12 per guest

&

### displayed appetizers

**mediterranean platter**  
hummus, cucumber, tomato, kalamata olive, pita

**spinach queso**  
pepper jack, spinach, tortilla chips

**lemon + caper calamari**  
cherry pepper, lemon-caper aioli

**steak + peppercorn skewers**  
prime steak, radish, cucumber, tomato, peppercorn ranch

**buffalo chicken skewers**  
boneless buffalo chicken, bleu cheese

# primebar

## dining packages

### appetizers

- price per dozen - minimum 2 dozen -

**steak + peppercorn skewers** 48

prime steak, radish, cucumber, tomato, peppercorn ranch

**buffalo chicken skewers** 32

boneless buffalo chicken, bleu cheese

**greek chicken skewer** 32

seasoned grilled greek chicken, greek vinaigrette

**chicken taquitos** 36

pulled chicken, queso fresco, lime cream, salsa verde

**bacon-wrapped dates** 36

goat cheese, chorizo

**prime rib sliders** 48

shaved prime rib, swiss, arugula, horseradish aioli

**cheeseburger sliders** 48

burger, pickle, onion

**ahi poke** 60

fresh ahi tuna, ginger, soy, avocado, cucumber, wasabi

**shrimp cocktail shooter** 60

**grilled cheese bites** 36

tomato soup dipping sauce

**smoked gouda puffs** 24

honey drizzle

**avocado toast points** 24

arugula, roasted red pepper

**crispy quesadilla** 32

pepper jack, poblano, mushroom, onion, chipotle cream

# primebar

## dining packages

### displayed platters

- price per guest - minimum 20 guests -

**chef's fresh vegetable platter** 7  
ranch dipping sauce

**spinach queso** 6  
pepper jack, spinach, tortilla chips

**lemon + caper calamari** 7  
cherry pepper, lemon-caper aioli

**chef's charcuterie + cheese** 8  
imported + domestic cured meats & cheeses

**seasonal fruit platter** 7

**mediterranean platter** 7  
hummus, cucumber, tomato, kalamata olive, pita

### primebar taco bar

- 18 per guest - minimum 20 guests -

#### the tacos

- choose 2 -

carne asada, chicken tinga, baja fish, grilled vegetable

#### the sides

- includes -

corn tortillas, rice, black beans, pico de gallo, guacamole, jalapeno

# primebar

## dining packages

### chef stations

- price per guest - minimum 20 guests - 100 fee per station -

#### carving mkt

##### turkey breast

mini rolls, pineapple-cherry glaze

##### pork tenderloin

mini rolls, blackberry-jalapeno glaze

##### tri tip steak

mini rolls, garlic-herb butter, caramelized onion

#### risotto 16

##### wild mushroom

wild mushroom, arugula, tomato, white wine

##### shrimp

shrimp, spicy marinara, spinach

#### mac + cheese 14

##### jalapeno + bacon

##### buffalo chicken

##### seasonal vegetable

#### salad

##### big greek 5

cucumber, tomato, kalamata olive, feta, red onion, garbanzo, market greens, herb vinaigrette

##### cobb 7

house-smoked turkey breast, market greens, blue cheese, bacon, tomato, red onion, avocado, hardboiled egg, ranch

##### tijuana caesar 5

crispy romaine, parmesan, spicy crouton

##### santa fe 7

grilled chicken breast, tomato, avocado, poblano pepper, black bean, corn, tortilla strips, market greens, queso, chipotle ranch

# primebar

## dining packages

### silver dinner

- 40 per guest - minimum 20 guests -  
- package includes starter, entrée and dessert -

#### starter

- each guest receives -

##### house salad

market greens, carrot, cucumber, tomato, onion, herb vinaigrette

#### entrée

- each guest selects 1 from -

##### horseradish salmon

horseradish-crusted salmon, green beans,  
roasted red pepper, lemon butter

##### rosemary + lemon chicken

roasted chicken breast, lemon, arugula,  
rosemary-roasted potato

##### prime steak frites

dry-aged prime steak, french fries, black pepper aioli

##### mac + cheese

four cheeses

#### dessert

- each guest receives -

##### chef's choice

chef's seasonal dessert special

# primebar

## dining packages

### gold dinner

- 55 per guest - minimum 20 guests -  
- package includes displayed appetizers, salad, entrée and dessert -

#### displayed appetizers

- displayed upon arrival -

##### prime rib sliders

shaved prime rib, swiss, arugula, horseradish aioli

##### mediterranean platter

hummus, cucumber, tomato, radish, kalamata olive, garbanzo, pita

##### chicken taquitos

pulled chicken, queso fresco, avocado, lime crema, salsa verde

#### salad

- choose 2, served family style -

##### tijuana caesar

crispy romaine, parmesan, spicy crouton

##### cobb

house-smoked turkey breast, market greens, blue cheese, bacon, tomato, red onion,  
avocado, hardboiled egg, ranch

##### house

market greens, carrot, cucumber, tomato, onion, herb vinaigrette

#### entrée

- each guest selects 1 from -

##### sesame ahi tuna

sesame seed-crusting ahi tuna, wasabi, soy, pickled ginger, seaweed salad, jasmine rice

##### rosemary + lemon chicken

roasted chicken breast, lemon, arugula, rosemary-roasted potato

##### szechuan stir fry

snow pea, bok choy, broccoli, carrot, onion, red pepper, peanut, jasmine rice

##### prime steak

dry-aged prime steak, rosemary-roasted potato, green beans

#### dessert

- each guest receives -

##### chef's choice

chef's seasonal dessert special