



5420 North Clark Street, Chicago, IL 60640
773.334.WINE (9463)

In Fine Spirits Special Events Information

Thank you for considering In Fine Spirits to host your special event. Our upstairs private space is available every day of the week during the daytime or evening. We are happy to assist you to customize your event and ensure that you receive the best quality service, food and beverages to enhance your experience. Our [facebook page](#) (In Fine Spirits) also contains photos and a floor plan of the space. Make sure to follow our updates on [twitter](#) (@infinespirits).

DESCRIPTION

Our space holds approximately 40 people for a seated dinner and 80 for a standing reception. You will have access to both adjoining rooms, a private bar, a small patio, a working fireplace, two restrooms, chairs and low/high tables that are already in the room. You may bring cds or hook up your iPod to our stereo system.

RATES

Our event space is rented out on a three-hour basis but additional hours can be requested. The event planner will be onsite for your party; all other staff (bartenders and servers) will incur a \$15/hr/pp labor fee. Staffing needs will be discussed beforehand. If you are interested in buying out the entire downstairs patio or full restaurant, please inquire.

****Please note that a holiday rate will apply for all parties booked between Thanksgiving and New Years. See below:**

Sunday - Thursday

\$200 rental fee for a 3-hour period (**Holiday rental fee: \$250**); \$100 for each additional hour
\$750 minimum for food & beverage (does not include sales tax, gratuity, room rental)

Friday and Saturday

\$400 rental fee for a 3-hour period (**Holiday rental fee: \$500**); \$150 for each additional hour
\$1,000 minimum for food & beverage (does not include sales tax, gratuity, room rental)

FOOD AND BEVERAGE

Any food and beverage consumed at an event must be purchased through In Fine Spirits. See catering and beverage menus below for our varied options. Food may also be ordered off of our regular bar menu. Any cake or other dessert brought in for special occasions must be prepared in a commercial kitchen and will be subject to an additional charge of \$1.50 per person.

TAXES AND GRATUITY

All food and beverage charges are subject to 10% sales tax and 19% gratuity.

RESERVATIONS, GUARANTEES AND DEPOSITS

We reserve our private space on a first come, first serve basis. A signed contract and credit card number are required to reserve your date. A final guest count and confirmed menu must be submitted 7 days before the event. If a guarantee is not provided, your final bill will be based on the number of guests listed in the contract or the actual number of guests, whichever is greater.

CANCELLATION POLICY

If an event is canceled more than one month out, no charges will be incurred; anything within a month of the event requires full payment of the room rental fee. If an event is canceled less than 7 days prior to the event, 50% of the estimated costs will be due. If an event is canceled within 72 hours of the event, the host is responsible for full payment of the event.

OUTSIDE RENTALS

Our room is supplied with chairs, low/high tables, patio furniture and white linens. We can assist with the rental of A/V equipment, special furniture, other linens, etc. but there may be an additional charge for this service. You are welcome to bring in your own flowers and decorations.

PARKING/ACCESSIBILITY

In Fine Spirits does not have a parking lot or valet service. Metered parking is available on Clark Street or Ashland Avenue. There is free parking on many of the side streets. Our space is located on the second floor and is not handicap accessible.

For more information or to make a reservation, please contact:

Kristin Cole - Events Manager

Cell: 718.825.5942

E-mail: kristin@infinespirits.com

In Fine Spirits Catering Package – Fall/Winter 2011

In Fine Spirits is committed to sourcing from sustainable and local sources whenever possible. For this reason, items are subject to change based on availability.

canapés (stationary or passed) – priced by the dozen

2 dozen minimum for each selection.

we recommend 6 pieces per person for a half-hour reception.

profiteroles

sweet pea, mascarpone, fennel pollen 24.

golden beet tartare

goat cheese mousse, orange champagne vinaigrette, micro mache 24.

tea pickled egg crostini

keemun black tea, chive, lemon 24.

medjool date skewers

gorgonzola cream, coppa, balsamic soy glaze, pea shoot 28.

mini house flatbreads

farmers cheese, spiced apple preserves, truffle 24.

portabella mushrooms, beurre blanc, thyme 24.

braised short rib, stella blue cheese, pickled jalapeno 28.

mini cowboy sliders

braised pork shoulder, pickled onions, chipotle gouda 48.

stationary platters

Each platter serves 12-15 people

house olives

coriander, lemon, orange, garlic 24.

toasted marcona almonds

za'atar spices (lemon herbs, sesame seeds) 24.

artisan cheese platter

chef's selection of artisan cheeses, seasonal accompaniments, bread 80.

charcuterie platter

chef's selection of hand crafted & imported charcuterie, seasonal accompaniments, bread 125.

mixed green salad

baby greens, fresh herbs, shallot, sherry vinaigrette 60.

arugula & crispy potato salad

chive, sour cream, lemon vinaigrette 60.

best of the market roasted vegetables

served with gremolata 75.

mac n' cheese

aged cheddar, parmesan, truffle, chives 80.

baked rigatoni

basil, fresh mozzarella 80. with italian sausage 125.

butter poached chicken

israeli couscous, red wine jus, goat cheese, fresh herbs 140.

seared salmon

apple fennel slaw, whole grain mustard, fresh herbs 175.

pan seared flat iron steak

roasted garlic smashed potatoes, balsamic soy glaze 185.

mini desserts - \$24 per dozen

2 dozen minimum for each selection.

chocolate mousse cups, brandied berries
ricotta tarts, orange blossom honey, thyme
carrot cake cupcakes, cream cheese, candied pecans
lemon cupcakes, vanilla bean bourbon mascarpone

multi-course tasting menu samples

we will work with you to customize your individual plated dinner. please see sample tasting menu document.

note that all pricing is before tax and gratuity and subject to change based on market availability

3 course standard - \$30 per person

3 course luxe - \$40 per person

4 course standard - \$50 per person

4 course luxe - \$70 per person

hosted bar options

- **wine & beer package**
includes one sparkling wine, two white wines, two red wines & five craft beers from the selection below. this package is priced at \$10 per person per hour.
- **wine, beer & cocktails package**
includes the same selection as the beer & wine package with an addition of five cocktails (standard call cocktails are also included). this package is priced at \$15 per person per hour.
- **open bar hosted party**
we will work with you to customize your hosted bar menu to be paid for on a consumption basis. please see a copy of our full beverage menu. prices will vary based on menu.

other beverage package options

- **cash bar**—we also have the option of customizing a cash bar for your party. your guests simply start tabs with the bartender or pay for their drinks upon receipt.
- **tastings or classes**—we can also organize tastings or classes for your event. prices will vary based on the beverages used and start at \$20/pp. please inquire for more information.

all pricing listed above is subject to a 10% sales tax and 19% gratuity on the event subtotal.

hosted package bar options

sparkling wine

bisol jeio nv prosecco—conegliano/valdobbiadene, italy
sarao nv brut cava—penedès, spain

white wine

cairnbrae 2009 sauvignon blanc—marlborough, new zealand
ravines 2004 riesling—finger lakes, new york
vevi 2009 verdejo—rueda, spain
eola hills 2009 chardonnay—oregon

red wine

zagarron NV tempranillo tinto—la mancha, spain
crios 2009 malbec—mendoza, argentina
angeline 2009 pinot noir—russian river valley, california
glen carlou ‘grand classique’ 2008 blend—paarl, south africa
hendry ‘HRW’ 2008 zinfandel—napa, california

cocktails

moscow mule—vodka, lime, bitters, spicy ginger ale
french 75—prosecco, gin, lemon, sugar
dark and stormy—rum, lime juice, ginger beer, allspice dram
elderflower daquiri—rum, lime, st germain
paloma—tequila, mexican squirt, lime
old-fashioned—bourbon, demerara syrup, bitters
manhattan—bourbon, sweet vermouth, bitters

beer

capital supper club
ska true blond
avery joe’s pilsner
capital island wheat
ska ESB
ska modus hoperandi
lion stout