

# **EVENT PLANNING GUIDE**

# Celebrate with one of the Loop's Favorite Taverns

Great Food, Great Beer, Great Times!





### **OUR SPACE**

With an open floor plan and space to accommodate up to 175 guests, Franklin Tap's newly expanded space is the ideal destination for parties and events. Spaces are available to meet your budget.

#### **OUR MENUS**

Our event menus offer a wide range of options. Whether you are planning a cocktail party or buffet event, menus are available to meet your budget. We are also pleased to design a custom menu for you.

#### SPECIAL EXTRAS

Looking to add extras to your event such as a AV equipment or microphones? We can provide you with these.

#### **CONTACT US**

Call our events team at 312-922-8025 to help you plan your next event!

## **BUFFET EVENTS**

90 minute replenished buffet service | priced per person with a minimum of 25 guests

#### CLASSIC COCKTAIL PARTY

#### Vegetable Crudités with Spinach Artichoke Dip

**Tomato Basil Flatbread** | sliced tomato, mozzarella, parmesan, pesto **Cheeseburger Sliders** | american cheese, pickles, brioche buns

Grilled Chicken Skewers | teriyaki glaze

**Shrimp Skewers** | grilled with a chili lime glaze

Mini BBQ Meatballs | beef and pork meatballs, house made bbg sauce

Assorted Mini Desserts \$38 per guest

#### **Suggested Bar Option**

priced per guest

Platinum Package | Super-premium beer and liquor, premium wine, and sparkling wine 1.5 hours \$32 2 hours \$42 3 hours \$55

#### TAILGATE PARTY

House Made Guacamole | tortilla chips Pretzel Bites | cheese sauce

**Buffalo Chicken Sliders** | breaded chicken sliders, lettuce, tomato, buffalo sauce, brioche buns **Santa Fe Black Bean Rolls** | black beans, corn, monterey jack & cheddar cheese, rolled in a crispy wonton, chipotle ranch

**Buffalo Cauliflower "Wings"** | hand battered cauliflower, buffalo sauce, carrots & celery, ranch and blue cheese dressing

Chicken Tenders | ranch and honey mustard dressing

Caramel Brownies \$28 per guest

#### **Suggested Bar Option**

priced per guest

Gold Package | Premium beer, liquor, and red and white wines 1.5 hours \$28 2 hours \$35 3 hours \$50

#### STREET TACO PARTY

Tortillas & Chips | White Corn Tortillas, Flour Tortillas, House Made Tortilla Chips

Meat/Vegetables | Seasoned Flank Steak | Chipotle Chicken | Charred Peppers & Onions

Toppings | Roasted Tomato Salsa | Guacamole | Pico de Gallo | Pickled Red Onion |

Queso Fresco Cheese | Shredded Cheddar & Monterey Jack Cheese | Sour Cream

Sides Mexican Rice | Refried Beans

**Dessert** | Mini Churros

\$20 per guest / add \$5 per guest to add grilled shrimp or fish

#### **Suggested Bar Option**

priced per guest

Premium Beer & Wine Package | Premium beer and wine selections, including sparkling wine 1.5 hours \$25 2 hours \$32 3 hours \$44

Current sales tax and 22% gratuity applies to all food and beverage. Prices and availability subject to change. 1021

### **PARTY PLATTERS**

#### each platter serves 10-12 guests

#### **CHIPS & DIPS**

Vegetable Crudités assorted vegetables, ranch dip 50 (v)
Roasted Tomato Salsa house-made tortilla chips 24 (vg)
Guacamole house-made tortilla chips 50 (vg)
Artichoke Dip house-made tortilla chips 45 (v)
Pretzel Bites cheese sauce 45 (v)

#### **VEGETARIAN**

Buffalo Cauliflower "Wings" hand battered cauliflower florets, buffalo sauce, carrots & celery, ranch and blue cheese dressing (28pcs) 50 (v)
 Santa Fe Black Bean Rolls black beans, corn, monterey jack & cheddar cheese, rolled in a crispy wonton, chipotle ranch (24pcs) 45 (v)

#### CHICKEN, MEAT & SEAFOOD

**Buffalo Chicken Sliders** breaded chicken sliders, buffalo sauce, ranch, brioche bun (15pcs) 60

Cheeseburger Sliders american cheese, pickles, brioche bun (15pcs) 60

Buffalo Rolls shredded chicken, carrot, celery, buffalo sauce, blue cheese crumbles, rolled in a crispy wonton, ranch dressing (24pcs) 45

Grilled Chicken Skewers teriyaki glaze (24pcs) 60

Buffalo Wings your choice of buffalo or BBQ sauce with ranch dressing (28pcs) 60

Hand Battered Chicken Tenders ranch & honey mustard dressing (20pcs) 50

Mini BBQ Meatballs beef and pork meatballs in bbq sauce (24pcs) 60

Baja Shrimp Skewers chili lime glaze (24pcs) 90

#### **DESSERTS**

Fudge Brownies double fudge brownies with caramel drizzle (24pcs) 50

Assorted Mini Desserts mini eclairs, mini creampuffs, mini cheesecakes, and assorted truffles (24pcs) 60

Mini Bread Pudding Bites cinnamon sugar bread pudding topped with caramel sauce (24pcs) 40

(v) - vegetarian (vg) - vegan

### **BAR OPTIONS**

#### Package Bar Prices are per guest | 25 person and 1.5 hour minimum

All packages include red bull, soda, lemonade, iced tea, and juices.
Shots and doubles not included.

Standard Beer & Wine Package Standard beer selections, house red & white wine selections

1.5 hours \$20 2 hours \$25 3 hours \$35

Premium Beer & Wine Package Premium beer and wine selections, including sparkling

1.5 hours \$25 2 hours \$32 3 hours \$44

Gold Package Standard beer, house liquor, and house red & white wine selections

1.5 hours \$28 2 hours \$35 3 hours \$50

Platinum Package Premium beer, liquor & wine selections, including sparkling

1.5 hours \$32 2 hours \$42 3 hours \$55

Standard Beer

Draft:

Krombacher Pils Guinness **Bottles & Cans:** 

Coors Light Miller Lite Miller High Life Goose Island 312

Blue Moon Corona Heineken

Modelo Especial
New Belgium Fat Tire
Revolution Fist City
Virtue Michigan Cider
Krombacher Weizen NA

White Claw Hard Seltzer (GF)

**House Liquor** 

Vodka Gin Rum Bourbon Irish Whiskey Scotch Tequila **House Wines** 

White: Chardonnay Pinot Grigio

Red: Malbec Pinot Noir

Premium Beer Standard selections plus:

select bottled and canned beers from Goose Island, Half Acre, Revolution & Lagunitas, and select draft from our rotating craft draft lineup **Premium Liquor** 

Patron Tequila

Tito's Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Jameson Irish Whiskey
Jack Daniel's Whiskey
Makers Mark Bourbon
Johnnie Walker Black Scotch

Premium Wines House wines plus: White:

Riesling Sauvignon Blanc

**Red:** Merlot

Cabernet Sauvignon

**Sparkling:** Prosecco

**Hosted Bar** Host will be charged on consumption **Cash Bar** Guests purchase their own beverages

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# **Event Guidelines**

Thank you for your interest in hosting an event at Franklin Tap. Please contact our event manager at 312-922-8025 to discuss your event.

#### TAX AND SERVICE CHARGES

Current sales tax and 22% service charge will be added to all food and beverage.

#### **DEPOSITS**

For groups requesting food and/or beverage packages, food platters, or requiring a minimum spend, a 25% deposit of the estimated charge may be required to secure the event space.

#### FOOD AND BEVERAGE MINIMUMS AND ROOM CHARGES

Minimums and room charges may apply. Please speak to our event manager for details.

#### **PAYMENT ARRANGEMENTS**

Payment is due upon completion of the event. All major credit cards are accepted. Corporate checks are accepted with a 14-day advanced notice and payment in full is due the day of the event.

### **GUARANTEE**

A final guest guarantee is required three business days prior to your event. The event will be billed per the final guarantee or the actual number of guests in attendance, whichever is greater.

#### **HEALTH & SAFETY**

We're closely monitoring the advice and guidance from the Centers for Disease Control (CDC), the World Health Organization (WHO) as well as strictly following City of Chicago and State of Illinois guidelines and mandates to keep guests and staff safe.

#### ALL GUESTS MUST BE 21 YEARS OF AGE OR OLDER

Reserved space will be released 15 minutes after reservation start time