



Welcomes you to host your event with us!

**Lloyd's Chicago** is pleased to offer private and semi-private spaces for any of your business or personal needs. Our private rooms are available for breakfast, lunch, and dinner. Individually, each room can hold anywhere from 20 to 75 guests, and together open up to hold 150 guests. Lloyd's entire restaurant, bar, and banquet facilities may also be available for up to 400 guests. Whether dining or having a meeting, we offer many styles of seating and decor for any type of event.

**Parking** is available at our building's garage at 1 South Lower Wacker. After 3:30 PM we validate for \$8.50 per car. Directions to the garage can be found on our website at [www.lloydschicago.com](http://www.lloydschicago.com) or ask our events coordinator for assistance. We are also accessible from Union Station, Metra, Amtrak, and CTA trains.

**Many amenities** are provided at no additional cost. These include: handheld wireless and lapel microphones, LCD projector, projection screen, phone conferencing, Wi-Fi access, podium, easels, two 50" plasma televisions, and a sound system for your choice of music. In addition, we offer a complimentary coat rack in your suite.

**Food and beverage minimums** vary depending on time, date, and amount of guests expected. A room fee may be applied.

**Deposits** also vary on time and date. We ask for the deposit one week from inquiring and they are required to secure the space. All deposits will be credited to the final bill. Deposits are nonrefundable if the event is not cancelled two weeks before set date, or if the party does not show.

**Gratuity** is suggested 18% of the subtotal or \$150 per server.

**All final** menu selections, guest counts, and signed contracts are requested one week before the event (three business days at the latest).

**Thank you** for considering Lloyd's Chicago to host your event! To see if your date is available, contact our events coordinator at 312-401-1352 or 312-407-6900.

## Breakfast Buffets

*All buffet options include fresh squeezed orange juice,  
freshly brewed Intelligentsia coffee and assorted hot teas*

### **Continental \$10.95 per person**

Fresh chopped fruit, assorted danishes, homemade muffins,  
bagels and cream cheese

### **Premium \$13.95 per person**

Scrambled eggs, bacon, breakfast potatoes, fresh chopped fruit,  
assorted danishes, homemade muffins, bagels and cream cheese

### **Platinum \$17.95 per person**

Scrambled eggs, bacon, breakfast potatoes, lox platter, individual fruit and  
yogurt parfaits, assorted danishes, homemade muffins

Lox platter includes: Smoked salmon, plain bagels, cream cheese, sliced tomatoes and sliced red onion



Prices and menu items may change without notice  
**\*\* Alert your events coordinator of any food allergies \*\***

## Work-A-Holic's Lunch Buffet \$17.95 per person

*Buffet includes choice of sandwiches and salad, homemade potato chips, fresh fruit salad, and homemade cookies. Coffee, teas and sodas included.*

### **Sandwiches: choose 3**

**Turkey Club** - Oven roasted turkey, Applewood smoked bacon, avocado, lettuce, tomato, mayonnaise, whole grain toast

**Rueben** - Corned beef, sauerkraut, Swiss cheese, Louis dressing, rye toast

**Ham It Up** - Hickory ham, scallion cream cheese, sliced cucumber, tomato, lettuce, Dijon mustard, pretzel roll

**Chilled Shrimp Louie Wrap** - Avocado, lettuce, tomato, Louie dressing, spinach tortilla

**Marinated Chicken** - Baby lettuce, tomato, ranch, ciabatta

**Mediterranean Veggie Wrap** - Cucumber, kalamata olive, tomato, red onion, artichoke heart, roasted red pepper, feta cheese, lemon dill sauce, spinach wrap

### **Salads: choose 1**

**Maxwell Market** - Mixed greens, red onion, cucumber, and tomato, ranch dressing

**Classic Caesar** - Romaine lettuce, herb crusted croutons, asiago, parmesan cheese

**The Chopper** - Iceberg lettuce, baby spinach, bacon, tomato, scallion, hard-boiled egg, grilled asparagus, blue cheese crumbles, blue cheese dressing

## Plated Lunch and Dinner Accompaniments

*Add \$2 for a 4 course meal (soup, salad, entrée, dessert)*

### **APPETIZERS**

Add \$2 per person (per appetizer)  
Served family style to each table

**Mini Crab Cakes-**  
Remoulade sauce

**Yellow Fin Tuna Sashimi-**  
Sesame crusted, seared,  
wasabi, soy and ginger

**Point Judith Calamari-**  
Flash fried, cocktail sauce,  
asiago, lemon



**Chicken and Waffles-**  
Waffle crumb, BBQ sauce,  
maple-chipotle butter

**Pork Pot Stickers-**  
Spicy soy sauce

**Vegetarian Eggrolls-**  
Szechuan glaze

### **FIRST COURSE**

#### **Soups**

\*Corn and crabmeat chowder \*Soup of the day

#### **Salads**

**Maxwell Market** - Mixed greens, red onion, cucumber, and tomato, ranch dressing

**Classic Caesar** - Romaine lettuce, herb crusted croutons, asiago, parmesan cheese

**The Chopper** - Iceberg lettuce, baby spinach, bacon, tomato, scallion, hard-boiled egg, grilled asparagus, blue cheese crumbles, blue cheese dressing

**House Salad** - Field greens, red onion, apple, carrot, cucumber, blue cheese crumbles, walnuts, Italian vinaigrette

### **DESSERTS**

- \* Homemade apple pie a la mode
- \* Raspberry chocolate cheesecake
- \* Key lime pie
- \* Mint chocolate brownie sundae
- \* Assorted mini desserts

- \* Pecan tart a la mode
- \* Chocolate sour cream cheesecake
- \* Flourless chocolate cake
- \* Assorted fresh berries and cream

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## Plated Style Lunch and Dinner

*Make the selections to create your own menu.*

*All groups over 30 must pre-order the entrée selections.*

Service includes coffee, teas and sodas.

All non-pasta entrees come with chef's choice of starch and vegetable

### **Classic Plated: \$25.95 per person**

Choose 1 First course option, 3 Entrée options, and 1 Dessert option

**Tortellini** - Mushrooms, red pepper, peas, cream sauce

**Lemon Chicken** - Panko crusted, capers, lemon cream sauce

**Pesto Chicken** - Slow roasted tomatoes

**Beef Gnocchi** - Braised short rib, gnocchi, mushroom, caramelized onion

**Sautéed Tilapia** - Corn meal crusted, roasted red pepper sauce, green onion, shiitake mushroom, red pepper

**Whitefish** - Horseradish Dijon crusted, beurre blanc sauce

### **Premium Plated: \$30.95 per person**

Choose 2 First course options, 3 Entrée options, and 2 Dessert options or the mini desserts

*Premium choices include all Classic plated options plus:*

**Crab Cakes** - Remoulade sauce

**Shrimp Stir Fry** - Rice noodles, tofu, carrots, baby corn, sugar snap peas, red pepper, gai-lan

**Crab Stuffed Shrimp** - tartar sauce

**Marinated Skirt Steak** - crispy onions

**Char-grilled Salmon** - Lemon dill sauce

**Blackened Salmon** - Sweet chili sauce

### **Platinum Entrée Choices: \$33.95 per person**

Choose 2 First course options, 3 Entrée options, and 2 Dessert options or the mini desserts

*Platinum choices include all Classic and Premium options plus:*

**Filet Mignon Medallions** - Char-grilled, veal demi-glace

**Beef Short Rib** - Merlot braised, veal demi-glace

**Grilled Yellow Fin Tuna** - Szechuan sauce

**Surf and Turf** - 3 crab stuffed shrimp and 1 filet medallion

**Steak and Cake** - 1 filet medallion and 1 crab cake

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## Lunch and Dinner Family Style

*Choose 1 salad, 2 sides and 3 entrees. Coffee, teas and sodas included.  
Add dessert for \$3 per person served family style or \$5 served plated style*

### **Classic Entrée Choices: \$25.95 per person**

*Classic choices include:*

**Grilled Chicken** - Avocado tomato salsa

**Tortellini** - Mushrooms, red pepper, peas, cream sauce

**Lemon Chicken** - Panko crusted, capers, lemon cream sauce

**Steak Kebabs** - Grilled tenderloin, onions, peppers, yellow squash

**Beef Gnocchi** - Braised short rib, gnocchi, mushrooms, caramelized onions

**Sautéed Tilapia** - Corn meal crusted, roasted red pepper sauce, green onion, red pepper, shiitake mushroom

### **Premium Entrée Choices: \$30.95 per person**

*Premium choices include all Classic options plus:*

**Crab Cakes** - Remoulade sauce

**Marinated Skirt Steak** - crispy onions

**Cajun Shrimp Pasta** - Seared shrimp, andouille sausage, bow tie pasta, roasted red pepper sauce

**Char-grilled Salmon** - Lemon dill sauce

**Blackened Salmon** - Sweet chili sauce

### **Platinum Entrée Choices: \$33.95 per person**

*Platinum choices include all Classic and Premium options plus:*

**Filet Mignon Medallions** - Char-grilled, veal demi-glace

**Beef Short Rib** - Merlot braised, veal demi-glace

**Crab Stuffed Shrimp** - tartar sauce

**Grilled Yellow Fin Tuna** - Szechuan sauce

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## Family Style, Buffet and Carving Bar accompaniments (for pages 6-9)

### Salads

**Maxwell Market** - Mixed greens, red onion, cucumber, and tomato, ranch dressing

**Classic Caesar** - Romaine lettuce, herb crusted croutons, asiago, parmesan cheese

**The Chopper** - Iceberg lettuce, baby spinach, bacon, tomato, scallion, hard-boiled egg, grilled asparagus, blue cheese crumbles, blue cheese dressing

**House Salad** - Field greens, red onion, apple, carrot, cucumber, walnuts, blue cheese crumbles, Italian vinaigrette

### Sides

- \*Green Beans Almondine
- \*Julienne Vegetables
- \*Steamed Mixed Vegetables
- \*Grilled Asparagus \*Sautéed Spinach
  
- \*Herb Roasted Potatoes
- \*Au Gratin Potatoes \*Mashed Potatoes
- \*Stir Fried Rice \*White Rice



### Desserts

- |                                  |                                    |
|----------------------------------|------------------------------------|
| * Homemade apple pie             | * Assorted mini desserts           |
| * Raspberry chocolate cheesecake | * Chocolate sour cream cheesecake  |
| * Key lime pie                   | * Flourless chocolate cake         |
| * Pecan tart                     | * Assorted fresh berries and cream |

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## Lunch and Dinner Buffets

*Choose 1 salad, 2 sides and 3 entrees. Coffee, teas and sodas included.  
Add dessert for \$3 per person served buffet style or \$5 served plated style.*

### **Classic Entrée Choices: \$25.95 per person**

*Classic choices include:*

**Tortellini** - Mushrooms, red pepper, peas, cream sauce

**Pasta Primavera** - Bow tie pasta, hearty vegetables, parmesan cheese

**Beef Gnocchi** - Braised short rib, mushrooms, caramelized onions

**Lemon Chicken** - Panko crusted, capers, lemon cream sauce

**Pesto Chicken** - Slow roasted tomatoes

**Sautéed Tilapia** - Corn meal crusted, roasted red pepper sauce, green onion, red pepper, shiitake mushroom

### **Premium Entrée Choices: \$30.95 per person**

*Premium choices include all of the above options plus:*

**Crab Cakes** - Remoulade sauce

**Shrimp Stir Fry** - Rice noodles, tofu, carrots, baby corn, sugar snap peas, red pepper, gai-lan

**Marinated Skirt Steak** - crispy onions

**Char-grilled Salmon** - Lemon dill sauce

**Blackened Salmon** - Sweet chili sauce

### **Platinum Entrée Choices: \$33.95 per person**

*Platinum choices include all of the above options plus:*

**Filet Mignon Medallions** - Char-grilled, veal demi-glace

**Seasonal Seafood** - Ask your event's coordinator

**Crab Stuffed Shrimp** - tartar sauce

**Beef Short Rib** - Merlot braised, veal demi-glace

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## Carving Buffets

*Add \$50 carver fee*

Enjoy hand-carved sliders or as a full meal

*Meals include choice of 1 salad and 2 sides; Coffee, teas and sodas.*

*Add dessert for \$3 per person or \$5 plated style*

*20 person minimum*

**Roasted Turkey Breast-** gravy, cranberry sauce, assorted breads

- Sliders: \$10.95 per person
- As a meal: \$15.95 per person

**Honey Glazed Ham-** pineapple salsa, honey mustard, assorted breads

- Sliders: \$10.95 per person
- As a meal: \$15.95 per person

**Roast Tenderloin of Beef-** au jus, horseradish cream, assorted breads

- Sliders: \$24.95 per person
- As a meal: \$29.95 per person

*\*\*Do a duo for an additional \$3 per person added to the highest priced item\*\**



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## South of the Border Sensations

*Served buffet style; Includes: Southwest salad, 2 sides and 2 entrees;  
lettuce, pico de gallo, Monterey Jack and Cheddar Cheese,  
Sour Cream and Corn or Flour tortillas, Chips, Salsa and Guacamole,  
Coffee, teas and sodas*

### **Taco Bar \$16.95 per person, choose 2**

\*Seasoned Chicken \*Savory Ground Beef  
\*Seasoned Tilapia +\$1 \*Barbacoa +\$1 \*Skirt Steak +\$2

### **Fajita Bar \$19.95 per person, choose 2**

\*Grilled Chicken \*Marinated Skirt Steak \*Grilled or Blackened Shrimp  
*All are seared with peppers, onions, fajita sauce*

### **Southwest Salad:**

Mixed greens, red and green cabbage, avocado,  
grape tomato, corn and black bean relish, queso fresco, tortilla strips  
tossed in salsa vinaigrette

### **Sides: choose 2**

\*Spanish rice  
\*Refried beans with chorizo, queso fresco  
\*Rustic potatoes with onion, tomato, garlic, jalapeno  
\*Corn with peppers, onions, parmesan cheese  
\*Sautéed zucchini and squash

### **Dessert: add \$3 per person**

Churros with caramel and chocolate dipping sauces

## Hors d'oeuvres

Pricing is per dozen with a 3 dozen minimum

**Passed** 1-2 bite size (can also be buffet); Recommended for groups over 50

**Roasted red pepper hummus** - on cucumber slice topped with tomato \$20

**Peppadew peppers** - stuffed with goat and cream cheese mix, scallions, bacon \$24

**Tuna tartare** - on homemade potato chips with wasabi aioli \$26

**Cherry tomatoes** - stuffed with guacamole, tortilla chip garnish \$24

**Caprese skewers** - cherry tomato, basil and mozzarella drizzled with balsamic \$24

**Seared yellow fin tuna and avocado skewers** - ginger soy dipping sauce \$30

**Salt roasted beet tart** - green apple and whipped goat cheese \$22

**Panko crusted chicken bites** - apricot mustard sauce \$22

**Sausage stuffed mushrooms** - Italian sausage, breadcrumbs and cream cheese \$22

**Crab and dill tarts** – crab cakes mixed with cream cheese in a phyllo cup with lemon dill dressing \$26

**Sweet and sour meatballs** - beef meatballs in a sweet and sour sauce \$22

**Buffet** 2-3 bite size

**Smoked salmon flatbread** - dill cream cheese, crispy capers, red onion \$26

**Grilled pesto chicken flatbread** – mozzarella, tomato \$24

**Sweet onion and goat cheese flatbread** - balsamic honey reduction \$22

**Twice baked, loaded red potato skins** - sour cream, bacon, cheddar cheese and scallions \$20



**Rueben fritters** - corned beef, sauerkraut, Swiss cheese, 1000 Island dipping sauce \$22

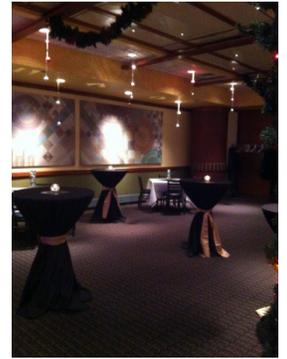
**Creamy horseradish beef crostini** - garnished with green onion \$26

**Tomato bruschetta** - basil, olive oil, roasted garlic \$18

**Thai chicken lettuce cups** - jalapeno, banana peppers, basil, cilantro, bean sprouts \$24

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**Sliders** - Mini versions of our popular sandwiches

**Cheeseburger** - cheddar cheese, garnished with a pickle, mini sesame seed bun **\$24**

**Cajun turkey burger** - provolone cheese, chipotle mayo, mini hamburger bun **\$24**

**Smoked chicken** - Alderwood smoked, lemon pepper rub, bacon, tomato, ranch, mini ciabatta **\$24**

**Braised short rib** - orange zest, green onion, Dijon mustard, mini hamburger bun **\$32**

**Pulled pork** - homemade BBQ sauce, Cole slaw, mini onion roll **\$28**

**Rueben** - corned beef, sauerkraut, Swiss cheese, cocktail rye **\$24**

**Muffalata** - grilled marinated zucchini, yellow squash, onions, feta cheese, olive giardinera, mini ciabatta **\$20**

**Hand carved sliders** price is per person  
(Add \$50 carver fee)- 20 person minimum

**Roasted turkey** - gravy, cranberry sauce **\$10**

**Honey glazed ham** - pineapple salsa, honey mustard **\$10**

**Roast tenderloin of beef** - au jus, horseradish cream **\$24**



**Stations**- 10 person minimum or 3dz minimum

**Traditional crudité** - fresh sliced vegetables, ranch dipping sauce **\$3/person**

**Cheese and fruit display** - cubed cheeses, sliced fresh fruit, crackers **\$4/person**

**Chips, salsa and guacamole** - homemade chips, spicy salsa, fresh guacamole **\$3/person**

**Cheese and fruit skewers** - mixed fruit skewers, cubed cheese, crackers **\$24/dz**

**Jumbo shrimp cocktail** - tabasco, lemon, cocktail sauce **\$26/dz**

**Yellow fin tuna sashimi** - choice of blackened or sesame crusted, soy, wasabi, ginger **\$30/dz**

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## Beverages

### Hosted Bar:

All beverages will be tabbed upon consumption

### Cash Bar:

All beverages will be charged individually to each guest

### Bar Packages:

All bar packages include coffee, teas and sodas

Shots are not allowed with bar packages. Prices are per person



**Call Beer and Wine Package** Includes "Call" listed wine and beer

2 hours \$22.00 3 hours \$31.00 4 hours \$38.00

**Premium Beer and Wine Package** Includes "Premium" listed wine and beer, plus popular call options

2 hours \$28.00 3 hours \$40.00 4 hours \$50.00

**Call Brand Package** Includes "Call" listed wine, beer, and liquor

2 hours \$30.00 3 hours \$43.00 4 hours \$54.00

**Premium Brand Package** Includes "Premium" listed wine, beer and liquor, plus popular call options

2 hours \$36.00 3 hours \$52.00 4 hours \$64.00

### Call Liquors:

\*Absolut \*New Amsterdam \*New Amsterdam Citron \*Beefeater \*Bacardi \*Captain Morgan \*Dewar's  
\*Chivas \*Jim Beam \*Camarena

### Call Wines:

\*DeLoach Chardonnay \*Otto's Sauvignon Blanc \*Stammari Pinot Grigio  
\*Tarrica Cabernet \*Cline Pinot Noir \*Bodini Malbec

### Call Beers:

\*Miller Light \*Bud Light \*Budweiser \*Shiner Bock \*Amstel Light \*Corona \*Heineken \*Blue Moon

### Premium Liquors:

\*Grey Goose \*Tanqueray \*Bacardi \*Captain Morgan \*Crown Royal \*Makers Mark \*Jameson  
\*Patron Silver

### Premium Wines:

\*True Myth Chardonnay \*Sparkman Sauvignon Blanc \*7 Hills Pinot Gris \*Rudi Viest Riesling  
\*Pali Pinot Noir \*Capretta Cabernet \*Hahn Merlot

### Premium Beers:

\*Guinness \*Fat Tire \*Jever Pils \*Ayinger Brau Weiss \*Wobble IPA

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