OVERVIEW
At 20 East, creative menus featuring quality-driven and modern takes on American fare are served with playful, inventive presentation and flavor. The venue is open for breakfast, brunch, lunch, and dinner, with a wide array of food & beverage packages available.

SPACES & RECEPTION CAPACITIES
BUYOUT: 109
GALLERY ROOM: 45
MCRAE ROOM: 60
REED ROOM: 90
PATIO: 64

FEATURES
• FULL BAR
• OUTDOOR PATIO
• NEWLY RENOVATED SPACES
• CUSTOM A/V CAPABILITIES
## Breakfast Packages

All breakfast packages include a juice selection

<table>
<thead>
<tr>
<th>Location</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gold Coast</strong></td>
<td>$32/PP</td>
<td>Yogurt and house made granola, Seasonal fruit, Hard boiled eggs, Toast and house made jam, Assorted pastries</td>
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<tr>
<td><strong>Uptown</strong></td>
<td>$45/PP</td>
<td>Yogurt and house made granola, Seasonal fruit, Toast and house made jam, Scrambled eggs, Hash browns, Breakfast sausage, Maple glazed bacon</td>
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<tr>
<td><strong>State Street</strong></td>
<td>$55/PP</td>
<td>Yogurt and house made granola, Seasonal fruit, Toast and house made jam, Scrambled eggs, Hash browns, Breakfast sausage, Maple glazed bacon, Assorted pastries, Choice of pancakes or waffles</td>
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<tr>
<td><strong>Mag Mile</strong></td>
<td>$70/PP</td>
<td>Yogurt and house made granola, Seasonal fruit, Toast and house made jam, Scrambled eggs, Hash browns, Breakfast sausage, Maple glazed bacon, Assorted pastries, Smoothie bowl, Choice of pancakes or waffles, Corned Beef Hash</td>
</tr>
</tbody>
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### Add-ons

- Smoked salmon +$7
- Assorted pastries +$6
- Frittata +$5
- Smoothie bowl +$6
- Berries +$4
- Bagels with cream cheese +$3
- Gluten free bread +$3

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**BREAKS & BEVERAGES**

**BREAKS**

**CLARK STREET • $15/PP**

*Choice of selection below*

- **Popcorn:** cheddar, truffle parmesan, sriracha
- **Yogurt parfait:** greek yogurt, fresh fruit, house made granola
- **Pretzel break:** mini pretzel bites, cheese sauce, mustards
- **PBJ:** nut butters, fruit, house made jam, breads

**SHERIDAN ROAD • $22/PP**

- **Juice break:** cold pressed juices • kale, apple + wheatgrass, beet, apple + ginger, pineapple, basil + turmeric
- **Trail mix:** roasted cashews, honey peanuts, m&m’s, banana chips, dried pineapple, rice chex

**HALSTED STREET ADD ON**

- **House made cookies:** sugar cookie, oatmeal raisin, chocolate chip • $36 per assorted dozen
- **Granola break:** assorted flavors • $4.50 per bar

**BEVERAGES**

- **Hot Beverage Service • $90 per gallon**
  - Coffee regular or decaf • Hot tea service

- **Cold Beverage Service • Iced Tea $20 per carafe,**
  - Arnold Palmer (iced tea & homemade lemonade) $25 per carafe

- **Assorted Soft Drinks • $4.50 per bottle**
  - Coca Cola, Diet Coca Cola, Sprite
  - Charged on consumption

- **Bottled Water • $6 per bottle**
  - Aqua Panna Still Water or Pellegrino Sparkling Water
  - Charged on consumption

- **Juice Service • $6/PP**
  - Orange, grapefruit, cranberry juice
  - Included in breakfast options
**ALL DAY DINING**

All dining options include iced water and iced tea. Add assorted desserts $5 PP

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**CTA COLD BUFFET**

**BROWN LINE** • $40/PP - One salad, one sandwich, two sides

**BLUE LINE** • $47/PP - One salad, two sandwiches, two sides

**ORANGE LINE** • $55/PP - Two salads, two sandwiches, two sides

**LAKEVIEW BOXED LUNCH** • $35/PP - Choice of one sandwich, bag of chips, whole fruit, beverage and cookie

**SALADS**

- **Caesar**: romaine lettuce, house made Caesar dressing, fine herbs, potato chips, parmesan
- **Simple Greens**: bib lettuce, radishes, chives, avocado, sherry vinaigrette
- **Cobb**: romaine lettuce, tomato, egg, gorgonzola cheese, bacon, grilled chicken, avocado, ranch
- **Baby Spinach**: fresh spinach, gorgonzola cheese, apples, mint, dill, sriracha cashews, sherry vinaigrette

**SANDWICHES** available as a wrap

- **Turkey Club**: roasted turkey, smoked bacon, pickled green tomato, basil, lettuce, garlic aioli, multi grain bread
- **Roast Beef**: house roasted ribeye, gruyere cheese, lettuce, shaved onion, garlic aioli, marbled rye bread
- **Grilled Vegetable**: grilled vegetables, hummus, olives, tomato, cucumber, romaine, tortilla
- **Chicken Salad**: grilled chicken, dijon mustard, garlic aioli, grapes, walnuts, sourdough bread
- **Egg Salad**: hard boiled eggs, mayonnaise, dijon mustard, celery, paprika, texas toast bread

**SIDES** house made kennebec potato chips, seasonal fruit, pasta salad, potato salad, french fries

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**WICKER PARK HOT BUFFET**

All dining options include iced water and iced tea. Premium dinner options • available upon request. Add assorted desserts $5 PP

**DAMEN AVENUE** • $65/PP - One salad, one entrée, two sides

**DIVISION STREET** • $75/PP - One salad, two entrées, two sides

**NORTH AVENUE** • $80/PP - Two salads, two entrées, two sides

**SALADS**

- **Caesar**: romaine lettuce, house made caesar dressing, fine herbs, potato chips, parmesan
- **Simple Greens**: bib lettuce, radishes, chives, avocado, sherry vinaigrette
- **Cobb**: romaine lettuce, tomato, egg, gorgonzola cheese, bacon, grilled chicken, avocado, ranch
- **Baby Spinach**: fresh spinach, gorgonzola cheese, apples, mint, dill, sriracha cashews, sherry vinaigrette

**ENTRÉES**

- **Broiled Salmon**: salmon filet, lemon, extra virgin olive oil
- **Brick Chicken**: chicken breast, lemon, garlic, rosemary
- **American Cheeseburger**: american cheese, dijonnaise, red onion, lettuce, tomato, pickle
- **Spaghetti Pomodoro**: spaghetti, home made tomato sauce, parmesan
- **Beyond Vegan Burger**: lettuce, tomato, pickle, red onion

**SIDES** house made kennebec potato chips, truffle mac and cheese, charred broccoli-parmesan, lemon grilled vegetable medley, crispy rosemary potatoes, turmeric roasted cauliflower
RECEPTIONS
Passed or Stationed Appetizer Selection • 2 dozen minimum

**PROSCIUTTO** roasted garlic crostini, shaved parmesan, grapes • $4

**SMOKED SALMON TOAST** pickled red onion, sliced cucumber, whipped cream cheese • $4.50

**BURRATA** toasted sourdough, ripe cherry tomatoes, olive oil, fresh basil • $5

**MINI CRAB CAKES** sliced cucumber, lemon aioli • $5

**SLIDERS** american cheese, pickles, red onion, tomato, lettuce, dijon • $4

**AVOCADO TOAST** toasted multigrain, sliced radish, fine herbs, quail egg • $4

**LOBSTER BITES** old bay seasoning, drawn butter, garlic aioli • $5

**TOMATO BASIL SOUP SHOOTER** mini grilled cheese sandwich • $3

**PORK POTSTICKER** soy ginger dipping sauce • $3

**THAI STYLE CHICKEN SATAY** peanut sauce • $4

**BONELESS CHICKEN WINGS** buffalo or bbq sauce • $4

**TUNA POKE BITES** crispy malanga chip, avocado, sesame seed, soy yuzu sauce • $4.50

**TRUFFLE GOAT CHEESE CROQUETS** tomato aioli, parmesan • $3.50

**MINI PIZZA TARTS** tomato sauce, mozzarella • $3

BOARDS

**HUMMUS BOARD** tomato, cucumber, olives, extra virgin olive oil, sumac, house made pita • 20-25 people | $120

**SALMON BOARD** pickled red onion, cream cheese, capers, crostini • 15-20 people | $190

**PROSCIUTTO BOARD** grapes, parmesan cheese, crostini • 10-15 people | $190

**BURRATA BOARD** fresh grape tomato, basil, extra virgin olive oil, garlic oil crostini • 20-25 people | $215

**CHARCUTERIE BOARD** variety of locally source cold cuts, pickles, mustard, crostini • 10-15 people | $190

**ROASTED VEGETABLE BOARD** roasted vegetable medley, house made romesco & ranch • 15-20 people | $75

**CHEESE PLATTER** variety of locally sourced cheeses, crostini | $100

EVENT FOOD STATIONS
Available for groups of 25 or more, stationed for 90 minutes

**LINCOLN STATION | Nacho Bar • $15 PP**
Buffalo chicken, corn tortilla chips, nacho cheese, shredded lettuce, tomatoes, onions, olives, jalapeños, sour cream, guacamole

**PILSEN STATION | Taco Bar • $20 PP**
Choice of 2: diced buffalo chicken, grilled steak or fajita vegetables. Corn & flour tortillas, queso fresco, cheddar cheese, lettuce, tomatoes, pico de gallo, olives, jalapeños, sour cream, guacamole, salsa & bbq sauce

**WRIGLEY STATION | Chicago Classics Bar • $25 PP**
Mini hot dogs, mini Italian beefs, mini deep dish pizzas. Cheese sauce, ketchup, mustard, sport peppers, relish, onion, tomatoes, pickles
BAR CARTS
Make any cart attended for $200

**BUBBLY CART • $150**
3 bottles of sparkling wine
3 carafes of juice
3 garnishes

**WHISKEY CART • $250**
1 bottle of whiskey
Drink mixers
Bitters
Demerara syrup
Garnishes

**BLOODY MARY STATION • $180**
1 bottle of Tito’s vodka
Bloody mary mix
Hot sauces, garnishes & seasonings

BAR PACKAGES
Bartender fee of $200 to apply to all packages

**BEER & WINE • $36/PP 2 HR | $45/PP 3 HR**
Includes assorted beer, house red, white & sparkling wines

**CALL BAR • $40/PP 2 HR | $50/PP 3 HR**
Includes assorted beers, house red, white & sparkling wines
Crown royal, Jack Daniels, Jameson, Jim Beam, Buffalo Trace, Bulleit, Templeton Rye, Makers Mark, Tanqueray, Bombay, Captain Morgan, Bacardi, Svedka, Tito’s, Absolut, El Jimador Silver

**PREMIUM BAR • $50/PP 2 HR | $60/PP 3 HR**
Includes assorted beer, house red, white & sparkling wines
Premium bar includes all call bar options and the following: Johnny Walker Black, Macallan 12 YR, Woodford Reserve, Grey Goose, Ketel One, Casamigos Blanco, Patron Silver