



EST 2018

LOVE OF FOOD. LOVE OF MUSIC.

Private Events

CAROLYN PULLEN
VP of Sales & Marketing, Multiverse Hospitality
m: 312-498-9129
e: carolyn@bluelamaclub.com



Hello Friends,

Welcome to the Blue LLama Jazz Club, connecting the “Love of Food” and the “Love of Music”, to offer one of the most unique and exciting dining and listening experiences in the Midwest. Our restaurant and club is a beautiful and intimate setting for all of your events; from corporate meetings and gatherings, to large group dinners, holiday parties, and wedding receptions. We have a variety of options to accommodate your groups’ needs, and are pleased to accommodate both large and small groups, from 10 to 120.

Our service staff is knowledgeable, committed, professional and outgoing. Our chef and culinary team strive to provide your group with delicious, gourmet, jazz-inspired selections utilizing the best local and imported artisanal ingredients. Whatever your event, Blue LLama Jazz Club will provide an extraordinary experience, complemented by the original style and ambience of the room to create a memorable event, no one will soon forget.

Blue LLama Jazz Club is one of a kind, designed to host your perfect event. The room can accommodate seating for up to 100 guests. For a strolling dinner, we can accommodate up to 120 guests. We are a perfect backdrop for hors d’oeuvre and cocktail parties, as well as happy hour and brunch gatherings.

I invite you to visit us and see what Blue LLama Jazz Club can offer you!

All our best,

Carolyn Pullen

VP of Sales & Marketing, Multiverse Hospitality
Blue LLama Jazz Club
m: 312-498-9129 e: carolyn@bluellamaclub.com

Hors d'Oeuvre Reception

— \$45 PER PERSON —

PACKAGE INCLUDES

Charcuterie and Cheese Stationary
Bacon Wrapped Artichokes Passed
Yucca Gnocchi Passed
Crispy Deviled Eggs Passed
Foie Gras PB&J Passed

CHARCUTERIE ENHANCEMENTS*

Mushroom Pate +\$3pp

Country Pate +\$4pp

Foie Torchon +\$8pp

PASSED HORS D'OEUVRES*

Etouffee Croquettes +\$4pp

Prawns +\$10pp

Red Beans and Rice Cakes +\$4pp

Charred Baby Octopus +\$10pp

Shishito Peppers +\$5pp

Bay Scallops +\$14pp

PEI Mussels +\$6pp

Wagyu Beef Brochettes +\$18pp

Fresh Oysters +\$9pp

Colorado Lamb Chops (1 pc pp) +\$20pp

Organic Chicken Brochettes +\$10pp

STATIONS

Stationary Green Salad +\$5pp

Stationary Beet Carpaccio +\$5pp

Stationary Radish Salad +\$5pp

Stationary Potatoes and Chorizo +\$6pp

Whole Seasonal Fish Carving Station +\$24pp

Wagyu Beef Carving Station +\$30pp

Whole Roasted Suckling Pig +\$32pp

*Additional Offerings (prices based on 2 pieces per person)
Menu subject to change seasonally All prices are subject to 6% sales tax and 20% gratuity

Chef's Improvisation Menu

— \$65 PER PERSON —

CHEF'S COMPLEMENT

Revolving Selection

1ST COURSE

Local Green Salad
La Quercia Prosciutto, Stone Ground Mustard
Tumbleweed Cheddar, Smoked Frozen Grapes
Bacon Wrapped Artichokes

2ND COURSE

Red Beans and Ricely Cakes
Foie Gras PB&J
Yucca Gnocchi
Shishito Peppers

3RD COURSE

Colorado Lamb Chops
Littleneck Clams & Brussels
Smoked Potatoes and Chorizos

4TH COURSE

Orange Blossom Beignets
Or
Duo of Desserts

(All courses are served to share with the table.)

*Additional Offerings (prices based on 2 pieces per person)
Menu subject to change seasonally All prices are subject to 6% sales tax and 20% gratuity

DEEP CUTS

Chef's Improvisation Menu

— \$85 PER PERSON —

CHEF'S COMPLEMENT

Revolving Selection

1ST COURSE

Salt Roasted Beet Carpaccio
Chef's Selection Mixed Meat and Cheese
Charcuterie & Two Artisanal Cheeses

Baked Oysters
Bacon Wrapped Artichokes

2ND COURSE

Charred Baby Octopus
Foie PB&J
Yucca Gnocchi
Grilled Prawns

3RD COURSE

Dry Aged Wagyu Sirloin
Diver Scallops
Charred Asparagus
Smoked Potatoes and Chorizo

4TH COURSE

Orange Blossom Beignets
Or
Trio of Desserts

(All courses are served to share with the table.)

*Additional Offerings (prices based on 2 pieces per person)
Menu subject to change seasonally All prices are subject to 6% sales tax and 20% gratuity

Chef's Brunch Improvisation

— \$35 PER PERSON —

CHEF'S COMPLEMENT

Revolving Selection

1ST COURSE

Yogurt Parfait

La Quercia Prosciutto, Stone Ground Mustard
Tumbleweed Cheddar, Smoked Frozen Grapes
Crispy Deviled Eggs

2ND COURSE

French Toast

Avocado, Eggs and Chorizo
LLama Soft Scramble
Potato Hash

3RD COURSE

Orange Blossom Beignets

(All courses are served to share with the table.)

ENHANCEMENTS

Etouffee Croquettes +\$4pp

Toast +\$3pp

Berries +\$4pp

Shishito Peppers +\$5pp

Green Salad +\$5pp

Banoffee Pancakes +\$5pp

Smoked Bacon +\$5pp

Prawns +\$10pp

Scrapple +\$5pp

Smoked Potatoes and Chorizo +\$6pp

Southern Eggs Benedict +\$8pp

Fresh Oysters +\$9pp

Steak and Eggs +\$13pp

*Additional Offerings (prices based on 2 pieces per person)

Menu subject to change seasonally All prices are subject to 6% sales tax and 20% gratuity

Bar Selections

CHAMPAGNE TOAST

Charles Bove Brut, NV \$11.00 a glass

Sentio Prosecco, NV \$15.00 a glass

OPEN BEER AND WINE

Up to 3 continuous hours \$33.00 per person

4 continuous hours \$40.00 per person

(Selected local beer and wine by the glass)

OPEN CALL BAR

Up to 3 continuous hours \$39.00 per person

4 continuous hours \$48.00 per person

(Includes selected local beer, wine and call liquor brands)

Call Liquor Brands: Titos, Stolichanaya, Beefeater, Tanqueray, Fleur de Cana, Cazadores Blanco, Jameson, Jack Daniels, Buffalo Trace, Bulleit and Baileys

OPEN PREMIUM BAR

Up to 3 continuous hours \$45.00 per person

4 continuous hours \$50.00 per person

(Includes all beer selections, sommelier selected wine, call and premium liquor brands)

Premium Liquor Brands: Grey Goose, Bombay Sapphire, Hendricks Gin, Crown Royal, Maker's Mark, Woodford Reserve, Hennessy VSOP, Remy Martin VSOP, and Grand Marnier

BRUNCH ENHANCEMENTS

(10 a.m. to 3:00 p.m. only)

2 hours Mimosas and Champagne \$20.00 per person

2 hours Beer and Wine Package \$22.00 per person

2 hours Bloody Marys, Screwdrivers, \$24.00 per person

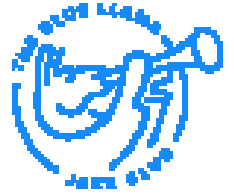
Mimosas and Champagne

2 hours Call Bar Package \$30.00 per person

2 hours Premium Bar Package: \$38.00 per person

(All bar packages include non-alcoholic beverage service)

Guests over the age of 21 must be able to present valid ID
All prices are subject to 6% tax and 20% gratuity



General Information & Policies

BOOKING A DATE/CANCELLATION POLICY

A courtesy hold can be placed on your desired date for 48 hours. In order to reserve a date, a contract must be signed and a deposit must be put down. The deposit will be 20% of your estimated subtotal and will be applied to your final bill as a credit. **All deposits are non-refundable.**

In the event that your date needs to be rescheduled the deposit may be applied towards a future event, within 6 months of original booking. There may only be one single date change for the event.

The reservation must be cancelled by the cancellation deadline in order to avoid incurring any charges. Reservation cancellations made after the cancellation deadline will result in a charge of 50% of the estimated grand total of the reservation cost. If the reservation is cancelled after the cancellation deadline, the credit card provided will be charged at the time of cancellation. If you cancel within 72 hours of the event, you will be charged in full for the entire banquet.

All prices are subject to change without notice. All prices quoted on signed contracts with deposits placed, will be honored.

SPACE RENTAL FEES AND TIME LINES

Blue LLama Jazz Club does not require a room rental fee in most cases, as long as you reach the appropriate food and beverage minimum purchase requirement.

In order to rent out the entire club (up to 85 seated guests or 120 strolling guests), there will be a minimum food and beverage purchase that is required. Please see the event coordinator for further details.

Private events and receptions at Blue LLama Jazz Club can be held for up to 5 hours. However, the base amount of time for an event is 3 hours. There will be a room rental fee if the minimum food and beverage purchase is not met.

SET-UP AND TAKE DOWN

Blue LLama will provide grey linen napkins, tables, chairs, silverware, glassware and plateware at no additional charge.

Deliveries can be made up to 3 hours prior to your event start time. Blue LLama Jazz Club is happy to set-up centerpieces, table numbers and favors free of charge. Additional set-up will incur additional costs. Please contact our event coordinator for more information.

Blue LLama Jazz Club is unable to store flowers, decorations and personal belongings. At the conclusion of your event all items must be removed from the premises within **30 minutes** of your event end. Time. Blue LLama Jazz Club cannot assume responsibility for lost or damaged items.

FOOD SERVICE

Blue LLama Jazz Club does not allow for any outside food or beverage, other than a cake or cupcakes. There will be a service fee of \$8.00 per guest if a cake or cupcakes are brought in off-premises. Cakes or cupcakes must be from a licensed bakery or store.

Menu selections must be turned in by the deadline stated on your contract in order to ensure availability and quality ingredients. If orders are not turned in by the deadline, they may be chosen for you. We do not require a pre-order from your guests, as we will provide custom menus at each place setting for them to select from.

LIQUOR SERVICE

Blue LLama Jazz Club must provide all alcoholic and non-alcoholic beverages. Proper identification is required to serve persons over the age of 21. Blue LLama Jazz Club reserves the right to refrain from serving guests who cannot provide valid identification or who are visibly intoxicated.

Any events that are providing liquor for guests must also provide food.

TASTINGS

Blue LLama Jazz Club is happy to provide a complimentary tasting for the bride and groom who have a party of 50 or more. A tasting can be scheduled, up to 3 weeks prior to the event, for a fee of \$50.00 for any extra guests beyond the Bride and Groom. This price will include a choice of 2 first course, 2 second course, 2 third course and 2 fourth course or dessert course. If it is a cocktail and hors d'oeuvres reception, the tasting will have a choice of 5 selections to taste.

MUSIC

Live musicians and DJs may be brought in for events. Blue LLama Jazz Club can help with the booking of a band for events, as well. Blue LLama Jazz Club reserves the right to determine the suitability of the performers and to adjust volume levels as necessary during the event. Additional costs may be incurred.

HANDICAP ACCESSIBILITY

Blue LLama Jazz Club is handicap accessible. The front entrance of the club is at street level and handicap accessible restrooms are also available.

PARKING

Blue LLama Jazz Club has a number of parking options. Metered street parking, a paid lot behind the club and local parking structures are available. Please see our website for more details and a map.

AUDIO VISUAL EQUIPMENT

Blue LLama Jazz Club can provide the following audio/visual equipment for your event:

Screen with set-up	\$25.00
Power Strips/Extension Cords	\$5.00
Microphone with stand (<i>a la carte</i>)	\$50.00
House Sound System for playback <i>(host must provide iPod/MP3 with correct connecting wire when using personal playlist.)</i>	\$0.00
House Sound Person* (<i>required with Band/DJ performance</i>)	\$300.00

*Includes use of grand piano, drumkit, audio equipment and sound system

SPECIAL CONSIDERATIONS

- No posters, signs or decorations may be affixed to any wall or door.
- Scotch tape, push pins, nails and other affixtures of this nature **ARE NOT PERMITTED.**
- Confetti and loose glitter **MAY NOT** be used inside or outside for decorating.
- Candles may be used as long as they are contained.
- Bubbles are not permitted.
- There is no smoking permitted anywhere in the building.
- The host of the event will be held fully responsible for any damage caused during the set-up and duration of your event and will be charged for any and all damages.