



Event Planning Guide

Michael's

EVENTS

1879 2ND ST. | HIGHLAND PARK, IL 60035
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Michael's

EVENTS

Celebrate Highland Park-Style!

Legendary cuisine served in our welcoming atmosphere has made Michael's the premiere event destination on the North Shore for over 40 years. Conveniently located in the heart of downtown Highland Park, Michael's is ideal for corporate events and all of life's celebrations!

THE SPACES

Available 7 days a week for all special events, Michael's can accommodate both semi-private parties ranging from 15 to 100 guests OR full venue buyouts for up to 175 guests.

MICHAEL'S GATHERING | \$150 Rental Fee

SEATED CAPACITY 50

Reserved seating in the back of the dining area.

Work with our team to curate a buffet from our catering menu along with table reservations for up to 50 people.

SEMI-PRIVATE EVENT SPACE | \$300 Rental Fee, \$1,500 Food & Beverage Minimum

SEATED CAPACITY 100 | STANDING CAPACITY 100

Located in the event space at the back portion of the restaurant.

The space is ideal for social gatherings, birthday parties, and corporate meetings. Enjoy a private buffet and full use of the event space, including black linen table set-up, 5 flat screen TVs, customizable lighting, and use of our premium sound system.

FULL VENUE BUYOUT | \$2,900 Rental Fee

SEATED CAPACITY 150 | STANDING CAPACITY 175

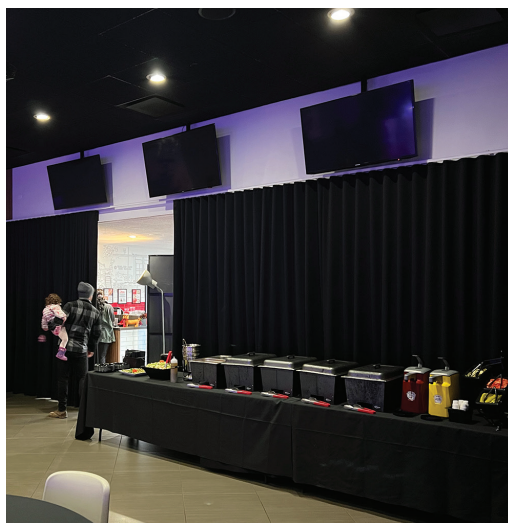
Our entire space is ideal for Bar and Bat Mitzvahs, corporate parties and social engagements requiring exclusivity. "Open Counter" menu packages are designed specifically for venue buyouts. Enjoy access to nightclub quality audio visual, customizable lighting, flat screen TVs, dance floor and DJ booth.

THE CUISINE

Michael's offers unique "Counter Service" packages for Full Venue Buyouts, where guests can order their food directly from the kitchen crew. For Semi-Private events, work with our dedicated staff to create the perfect buffet from our catering menu, or choose an all-you-can-eat food package to offer your guests Michael's favorites in an elegant dining display. Enhance either option with a full bar and tempting sweet treats.

THE TEAM

Michael's is excited to offer full service planning and execution of all Full Venue Buyouts. That means we are a one stop shop: no need to bring a planner! If you are already working with an Event planner, we will happily work with them to bring your party to life. Our grill team will be on site for all events with their prompt, professional, and personable service. We look forward to working with you!



Party Starters

PRICED PER DOZEN, 2-DOZEN MINIMUM

CAPRESE SHOOTERS Fresh mozzarella, grape tomatoes, nut-free basil pesto / \$26 (V,GF)

SOFT PRETZEL BITES Dijon mustard dipping sauce / \$21 (V)

CHEESE QUESADILLAS Sour cream, housemade salsa / \$23 (V)

TOASTED RAVIOLI Crispy cheese ravioli, Marinara sauce / \$23

MOZZARELLA STICKS Marinara sauce / \$17

MINI 'CHICAGO STYLE' CHAR DOGS Traditional toppings, poppy seed bun / \$36

MINI BURGERS Traditional toppings / \$36

***HERBED CHICKEN SKEWERS** Choice of dipping sauce / \$39

***GRILLED STEAK SKEWERS** Teriyaki dipping sauce / \$48

CHICKEN TENDERS Breaded chicken tenderloin served with BBQ sauce / \$31

GF CHICKEN TENDERS gluten free chicken tenderloin served with honey mustard sauce / \$35

BRUSCHETTA PLATTER Crostini, roasted pepper, tomato, basil, shredded parmesan / \$40 • Per dozen (passed apps) / \$28

HUMMUS PLATTER Fresh vegetable crudité, toasted pita chips / \$69 • Per dozen Hummus Cups (passed apps) / \$32

SPINACH DIP PLATTER Fresh vegetable crudité, toasted pita chips / \$65 • Per dozen Spinach Cups (passed apps) / \$32

CHIPS AND GUACAMOLE Yellow corn chips, house-made salsa / \$59 • Per dozen Chips and Guacamole Cups (passed apps) / \$30

Potato Bar / Chili Bar

\$12 PER GUEST / \$15 FOR BOTH

POTATO TOPPINGS: Bacon, Broccoli, Cheddar, Chicken, Chives, Mushrooms, Spinach
Comes with Butter and Sour Cream on the side

CHILI TOPPINGS: Cheddar, Chives, Giardiniera Peppers, Onions, Oyster Crackers
Comes with Sour Cream on the side



Counter Menu Packages

MICHAEL'S FAVORITES

Hot Dogs, Jumbo Char Dogs, Char Burgers, Charbroiled Chicken Breasts, Chicken Fingers

French Fries with Merkt's Cheddar Cheese

Select Signature Salads with choice of dressings

\$22/guest

PREMIUM OPEN COUNTER

Hot Dogs, Jumbo Char Dogs, Char Burgers, Turkey Burgers, Veggie Burgers, Buffalo Burgers

Charbroiled Chicken Breasts, Italian Beef Sandwiches, Chicken Fingers

French Fries, Baked Potatoes, Sweet Potato Fries, Onion Rings, Merkt's Cheddar Cheese

Full Salad Bar including all toppings and Signature Wraps

\$30/guest

Add Grilled Salmon \$10pp

Add Skirt Steak \$10pp



"On the Rocks" Menu

Priced per guest, guest minimums apply. Packages include standard mixers and garnish.

THE BASICS

Domestic Beer, House Wine & Soft drinks

2 HOURS / \$15 PER GUEST • 3 HOURS / \$21 PER GUEST

Add a selection of Craft & Imported Beer \$2/guest

PREMIUM BAR PACKAGE

Vodka, Gin, Rum, Whiskey, Scotch, and Tequila

Domestic, Craft & Imported Beer/White, Red & Sparkling Wine

Request your favorites, we have it all!

2 HOURS / \$25 PER GUEST • 3 HOURS / \$32 PER GUEST

CONSUMPTION BAR

Domestic \$5

Craft & Imported Beer / \$6-7

Wine (white, red, sparkling) / \$10-12

Premium Cocktails / \$10-14

\$250 BARTENDER FEE BASED ON 3 HOURS OF SERVICE



Finishing Touches

20 GUEST MINIMUM

PREMIUM BUILD-YOUR-OWN SUNDAE BAR Hand-scooped chocolate and vanilla ice cream, hot fudge and warm caramel sauce, with a variety of toppings / \$12 per guest

SWEET HOME CHICAGO Leave your mark with a custom sweet table overflowing with artistically designed edible treats, including an assortment of chocolate dipped cookies, oreos, bars, rice krispie treats, & pretzels. / \$10-14 per guest

COOKIES & MILK Piping hot out of the oven, chewy Chocolate Chip cookies accompanied by shots of cold milk / \$4 per guest

HOUSEMADE BAKED GOODS Housemade chocolate chip cookies, fudge brownies and rice krispie treats / \$6 per guest

COFFEE Served HOT with cream and sugar / \$4 per guest

Dessert Platters

HOUSEMADE BAKED GOODS PLATTERS Housemade chocolate chip cookies, fudge brownies and rice krispie treats
Small \$45 / Medium \$70 / Large \$90

SEASONAL FRUIT PLATTERS • Small \$60 / Medium \$90 / Large \$130

PREMIUM SWEET PLATTERS Bite-sized, made-from-scratch gourmet cookies, decadent brownies, whoopee pies and cheesecake lollipops from Bent Fork Bakery • Small \$75 / Medium \$95 / Large \$125



The Fine Print: Food & Beverage minimums apply to all event spaces and depend on the date and time of your event. Staff costs depend upon the event timing, number of guests and complexity of your event. For Full Venue Buyouts, there is a \$2,900 venue rental fee which includes, room set-up providing access to our tables, chairs, lighting and AV. For Semi-Private Space there is a \$300 Rental Fee and \$1,500 Food & Beverage Minimum. Security may be required at an additional cost based on guest counts.

We require a \$1,000 non-refundable deposit based on the food & beverage minimum in order to confirm an event space, which will later be applied to the final bill. A 20% service charge will be added to your final bill based on food, beverage and rentals. A 3.5% credit card processing fee will apply to all transactions.