

# PARTIES AND SPECIAL EVENTS



@ J O Y C H I C A G O

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(708) 320 3696 | [EVENTS@JOYCHICAGO.COM](mailto:EVENTS@JOYCHICAGO.COM) | 112 W HUBBARD ST

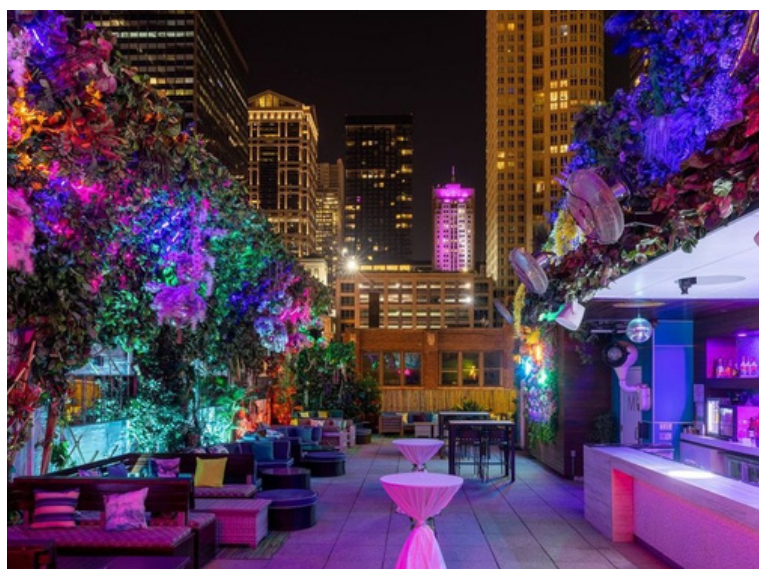
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# EVENT AMENITIES

## INCLUDING:

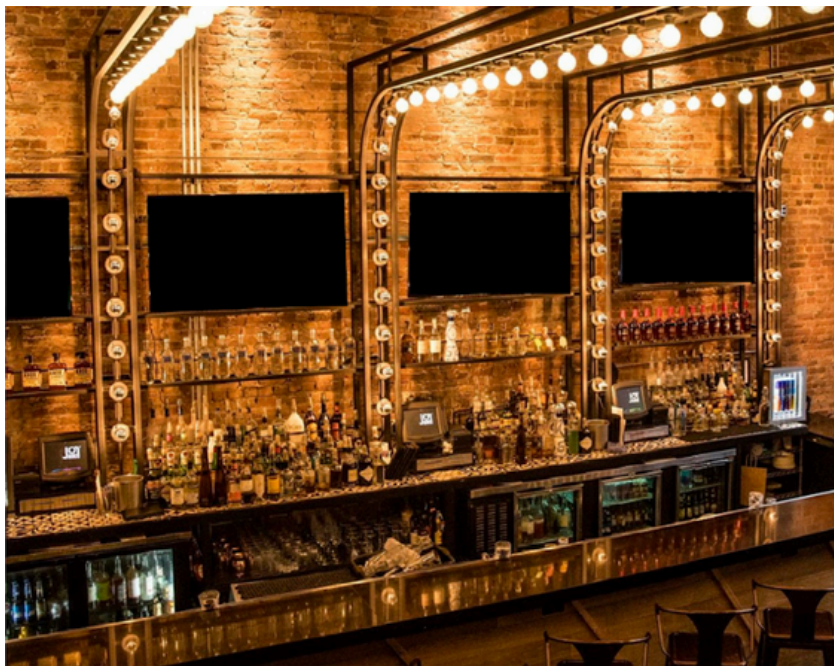
**WORLD CLASS DJS  
CUSTOMIZABLE A/V  
WIRELESS  
MICROPHONES  
DROP SCREENS  
SATELLITE BARS  
CUSTOM SIGNAGE  
CHAMPAGNE TOWERS  
AERIALISTS**



FEATURING A VARIETY OF PRIVATE AND SEMI-PRIVATE SPACES, JOY DISTRICT IS IDEAL FOR ACCOMMODATING UP TO 700 CHERISHED GUESTS.

**JOY DISTRICT OFFERS A MULTI-LEVEL VENUE THAT PROVIDES A DISTINCT AND CUSTOMIZABLE EXPERIENCE TAILORED TO YOUR EVENT.**

**SETTING ITSELF APART FROM THE MULTITUDE OF EVENT VENUES IN CHICAGO, JOY DISTRICT PROVIDES UNIQUE OFFERINGS THAT ALLOW FOR A TRULY CUSTOMIZABLE EXPERIENCE, MAKING IT ONE OF THE SELECT VENUES IN THE CITY CAPABLE OF DELIVERING AN UNPARALLELED EVENT ATMOSPHERE.**

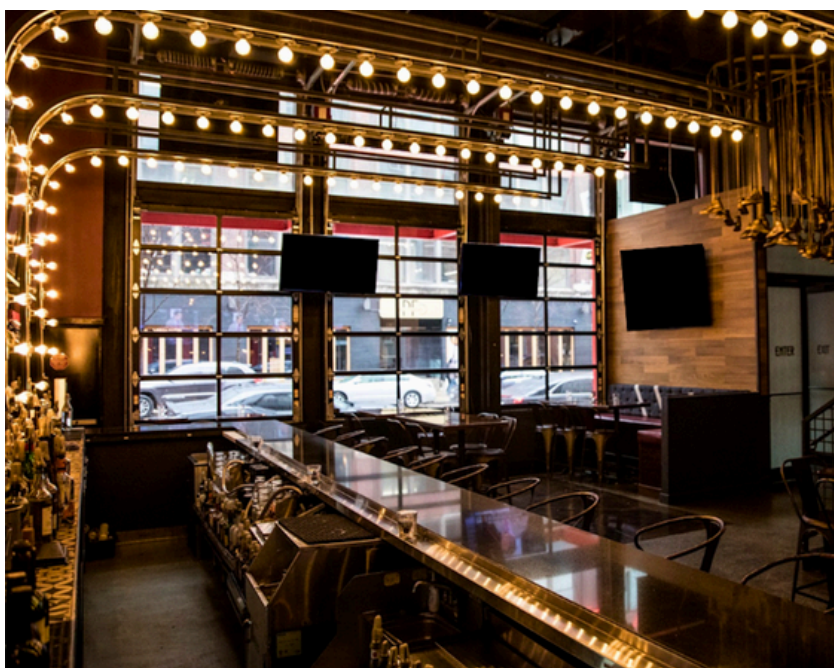


# PARLAY

RECEPTION STYLE:  
UP TO 200 GUESTS



"PARLAY AT JOY" IS AN  
ENERGETIC, ULTRAMODERN  
SPORTS PARLOR OFFERING  
ELEVATED BAR FARE IN A  
LIVELY ATMOSPHERE.  
GUESTS CAN INDULGE IN  
AMPLE BOOTH SEATING,  
ACCOMPANIED BY MULTIPLE  
100-INCH LED TVS AND A  
STRIKING 200-INCH  
PROJECTION SCREEN. WITH  
ITS SEMI-PRIVATE SPACES  
AND EXPANSIVE GARAGE  
DOORS, PARLAY IS THE  
IDEAL DESTINATION FOR  
YOUR NEXT HAPPY HOUR  
OUTING.

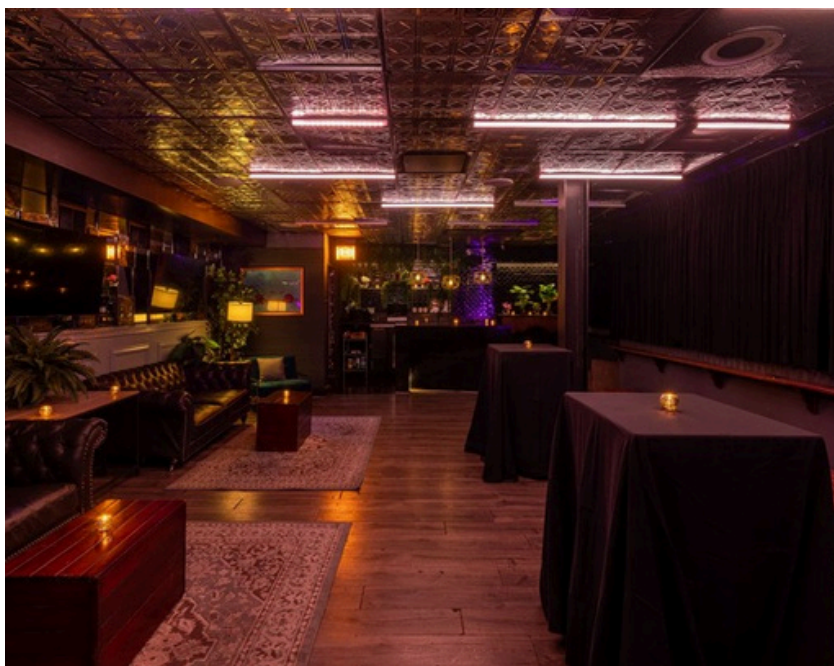


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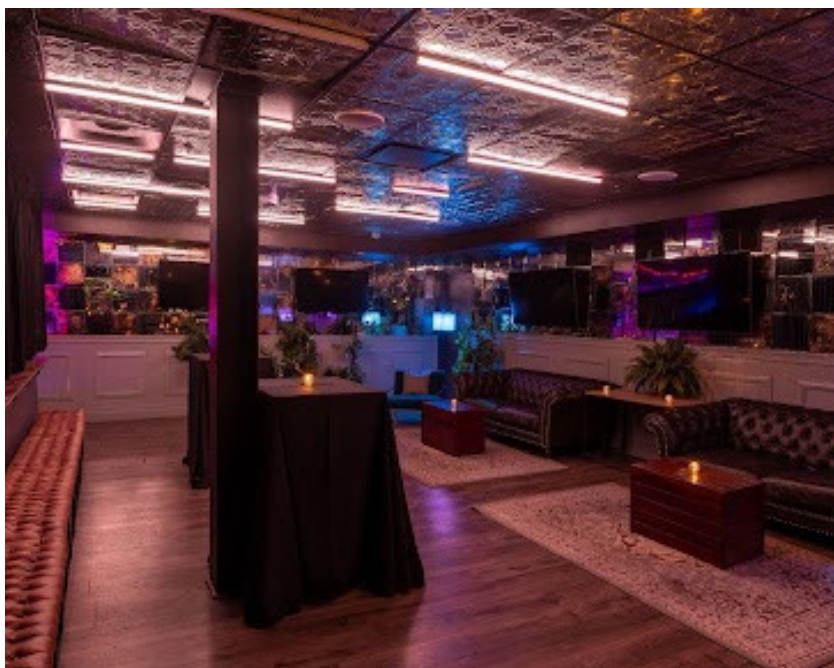


# FIRST MEZZANINE

RECEPTION STYLE:  
UP TO 60 GUESTS  
SEATED:  
UP TO 34 GUESTS



DISCOVER A SEMI-PRIVATE SPACE AT JOY DISTRICT, OFFERING A CAPTIVATING VIEW OF OUR FIRST-FLOOR PARLAY. THIS EXCLUSIVE AREA BOASTS PLUSH LOUNGE SEATING AND A DEDICATED PRIVATE BAR, ENSURING AN INTIMATE AND PERSONALIZED EXPERIENCE. FULLY CUSTOMIZABLE, THIS SPACE CAN EVEN ACCOMMODATE A SEATED DINNER FOR UP TO 34 OF YOUR CLOSEST FRIENDS, MAKING IT THE PERFECT SETTING FOR ANY SPECIAL OCCASION.



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# SECOND FLOOR

RECEPTION STYLE:  
UP TO 350 GUESTS



THE SECOND FLOOR  
SHOWCASES A STATE-OF-  
THE-ART SOUND SYSTEM,  
CUSTOMIZABLE LIGHTING,  
A LARGE DROP SCREEN,  
TWO EXPANSIVE BARS,  
LUXURIOUS VELVET  
SEATING, AND A  
SPACIOUS DANCE FLOOR.  
THIS VERSATILE SPACE IS  
IDEAL FOR HOSTING YOUR  
NEXT WEDDING  
RECEPTION OR  
CORPORATE HOLIDAY  
PARTY, ENSURING AN  
UNFORGETTABLE  
EXPERIENCE FOR YOU  
AND YOUR GUESTS.



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# SECOND FLOOR MEZZANINE

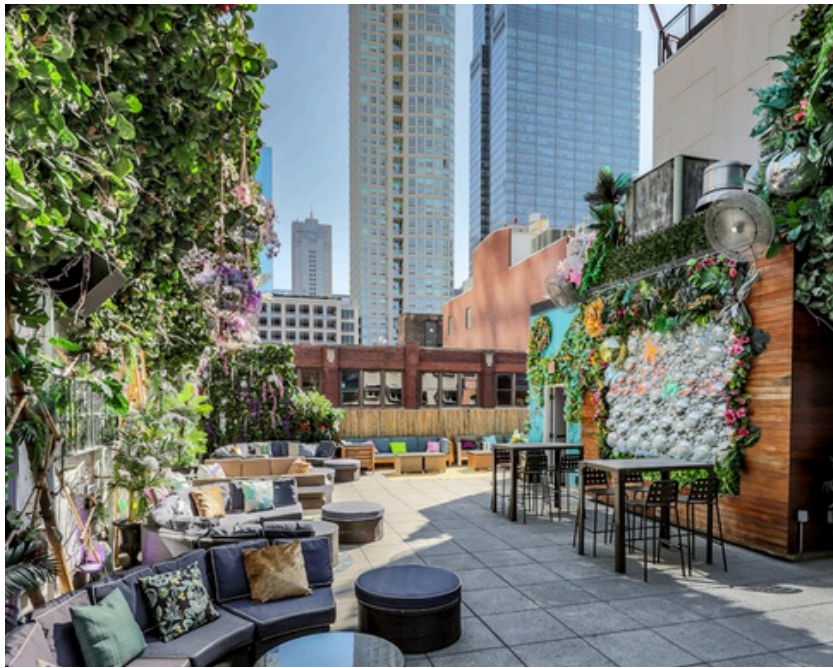
RECEPTION STYLE:  
UP TO 60 GUESTS



THE SECOND-FLOOR  
MEZZANINE OFFERS A  
BIRDS-EYE VIEW OF THE  
SECOND-FLOOR SPACE,  
GIVING IT AN EXCLUSIVE  
AND SOPHISTICATED  
FEEL. THE SPACE  
BOASTS A PRIVATE BAR,  
EMBOSSSED WALLS,  
PLUSH BANQUETTE AND  
BOOTH SEATING, AND  
THREE STEP-OUT  
BALCONIES.



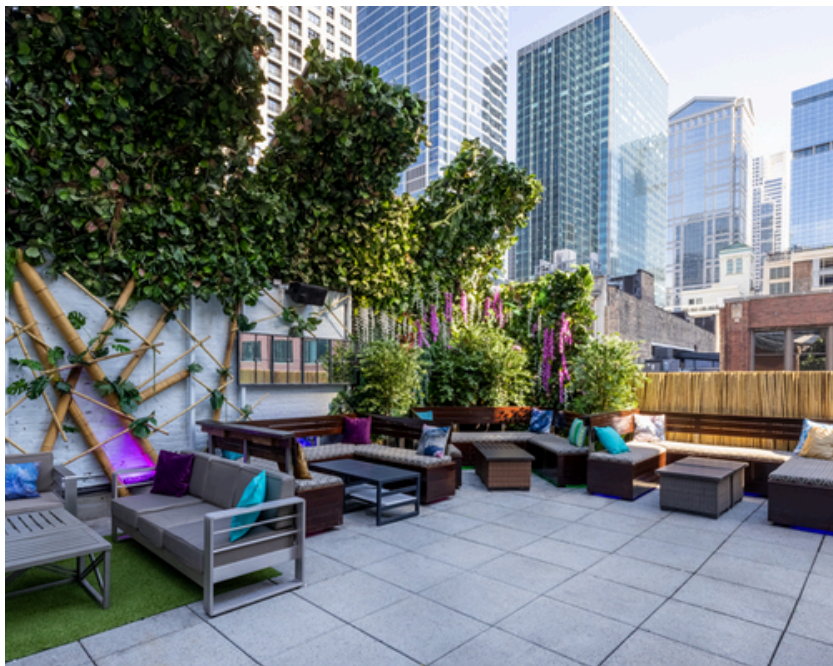
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# ROOFTOP

RECEPTION STYLE:  
UP TO 220 GUESTS

THE ROOFTOP OFFERS  
STUNNING VIEWS OF  
CHICAGO'S SKYLINE.  
VIBRANT POPS OF BOLD  
COLOR, LAVISH  
PATTERNED COUCHES,  
AND VIBRANT FLORALS  
ADORN THE SPACE,  
CREATING A LIVELY AND  
INVITING ATMOSPHERE.  
WITH ITS ART DECO  
VIBE, OUR ROOFTOP IS  
THE PERFECT  
DESTINATION FOR  
SUMMER EVENINGS  
OUTSIDE OF THE OFFICE,  
PROMISING AN  
UNFORGETTABLE  
EXPERIENCE FOR ALL.



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# PASSED HORS D'OEUVRES

PRICED PER PIECE | 12 PIECE MINIMUM PER ITEM  
PASSED UNLESS OTHERWISE REQUESTED

## MEAT

**SHORT RIB WELLINGTON BITES** braised short rib, carrots, onions, mushroom, dijon sauce 6

**CHICKEN LOLLIPOPS** boneless fried chicken bite with sweet chili sauce 4

**JOY BEEF SLIDER** cheddar, lettuce, tomato, onion, aioli, brioche bun 5

**WAGYU MEATBALLS** roasted garlic, bone marrow marinara, parmesan cheese 5

**PROSCIUTTO DI PARMA & BURRATA BRUSCHETTA** fig mostarda, saba, pecan, balsamic, grilled sourdough 5

**GRILLED CHICKEN PAILLARD SLIDER** shaved pickle, arugula, heirloom tomato, red onion, gouda, basil aioli, brioche bun 4

**BACON DATES** goat cheese stuffed bacon wrapped medjool dates, red pepper sauce 4

**PETITE FILET SLIDER** white cheddar, onion, jalapeno, mushroom, horseradish aioli, brioche bun 6

**CHICKEN SKEWER** lemon herb chicken, seasonal vegetables 3.75

**GRILLED PEACH FLATBREAD** burrata, peach, prosciutto di parma, basil, saba (serves 2-3 guests) 15

**SAUSAGE AND FENNEL FLATBREAD** broccolini, caramelized onions, giardiniera puree, fontina and mozzarella cheese (serves 2-3 guests) 15

**CALIFORNIA CHICKEN FLATBREAD** chicken, bacon, avocado, red peppers, cilantro, chipotle ranch sauce (serves 2-3 guest) 15

## SEAFOOD

**CEVICHE CUP** shrimp, octopus, sea bass, mango, cilantro, lime, cucumber 7

**LOBSTER ROLL** maine lobster, herb aioli, crispy onions, charred lemon, new england style bun 10

**JUMBO CRAB CROQUETTE** remoulade aioli, fennel & celery root slaw, charred lemon vinaigrette 5

**TUNA TARTARE CHIPS** wasabi whipped cream, shaved jalapeño, glazed wonton 4.5

**SHRIMP COCKTAIL** poached jumbo gulf shrimp, cocktail sauce 4

**OYSTERS ON THE HALF SHELL** served with cocktail sauce and traditional mignonette 4.25

**OYSTERS ROCKEFELLER** east coast oyster, bacon, pernod cream, parmesan bread crumb 5

**CRAB RANGOON BITE** filled with a mixture of cream cheese, crab meat, and scallions 5

# PASSED HORS D'OEUVRES

PRICED PER PIECE | 12 PIECE MINIMUM PER ITEM

## VEGETARIAN

**STRACCIATELLA BRUSCHETTA** roasted tomato, basil, ciabatta 5

**DEVILED EGGS** truffled deviled egg with smoked paprika 4

**MAC AND CHEESE CUP** caramelized onion mornay, durham shells, & brown butter bread crumb 3.5

**CRISPY FALAFEL BITE** chickpeas, onion, garlic, parsley, cilantro, cardamom, green chile pepper, whipped feta 4

**VEGETABLE TURNOVER** seasonal vegetables in a puff pastry, avocado cashew sauce 4

**TRUFFLE FRIES CUP** truffle aioli, parmesan cheese 4

**ROASTED BEET CANAPE** sweet beets, whipped goat cheese, hazelnut 4

**CAPRESE SKEWER** heirloom tomato, basil, fresh mozzarella, balsamic glaze 3.25

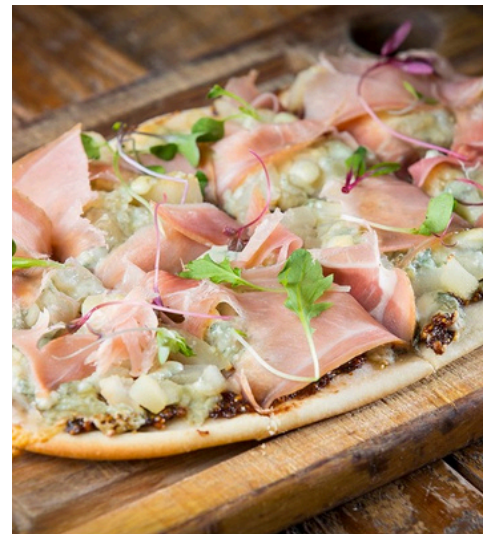
**FRESH FRUIT SKEWER** seasonal fruits and berries, crème fraiche 3.5

**VEGAN SPRING ROLL** rice paper stuffed with cabbage, carrots, zucchini, mushrooms, onion, broccoli 4

**GRILLED CHEESE AND TOMATO BISQUER SHOOTER** challah bread, american cheese served with tomato bisque 4.5

**GRILLED MUSHROOM FLATBREAD** shallot, garlic, mozzarella, sautéed mushroom medley, parmesan cheese (serves 2-3 guests) 15

**MARGHERITA FLATBREAD** san marzano tomatoes, fresh mozzarella, fontina cheese, basil, garlic oil, balsamic glaze (serves 2-3 guest) 15



# RECEPTION STATIONS

PRICED PER TRAY | EACH TRAY SERVES UP TO 20 GUESTS

## STARTERS

**CHARCUTERIE** assorted cured meats served with crostini and traditional accoutrement 160

**ARTISINAL CHEESES** assortment of fresh cheeses served with house-made sides 160

**GUACAMOLE & CHIPS** smashed avocado, fresh salsa verde, salsa roja, sea-salted tortilla chips 130

**CRUDITÉS** seasonal vegetables served with hummus, ranch, and green goddess dipping sauce 130

**ORGANIC GARDEN SALAD** organic mix of green, cucumber, heirloom cherry tomato, radishes, red onions, charred lemon vinaigrette 125

**CAESAR SALAD** romaine hearts, brioche crouton, house-made caesar dressing, parmesan 125

**SUPER GREENS SALAD** tuscan kale, arugula, broccoli, edamame, green apple, avocado, green goddess dressing 125

## PASTAS

**SAUSAGE RIGATONI** grass-fed beef & veal sausage, pomodoro, pea, cream, parmesan, lemon zest 170

**VEGETABLE FARFALLE** asparagus, zucchini, basil, parsley, olive oil 160

**LINGUINE** spicy tomato sauce, fresno pepper, green onions, basil, parmesan 160

**CHEESE TORTELLINI** mushroom, spinach, garlic butter sauce 160

## MAINS WITH SIDES

**ROASTED CHICKEN** chicken jus 320

**BAVETTE STEAK** 4 oz wood grilled bavette steak, maitre d butter 400

**FAROE ISLAND SALMON** herbs, whole grain mustard, dill lemon butter sauce 320

**THAI COCONUT CURRY** sweet potatoes, cauliflower, red pepper, jasmine rice, cilantro, green onion 200

## CARVING STATION

**PRIME RIB** marinated overnight in herbs, bordelaise sauce 450

**BEEF TENDERLOIN** bordelaise sauce 400

## ACCOMPANIMENTS

**CHOOSE ONE PER ENTREE:** mashed potatoes | seasonal vegetables | house frites | brussels sprouts | mac and cheese

# ACTIVATION STATIONS

PRICED PER PERSON | MINIMUM OF 30 GUESTS

## **TACO BAR \$18**

chicken, steak, and veggie fajitas with onions, sour cream, tomato, cilantro, lime, salsa, cheese, lettuce, corn and flour tortilla

## **HOT DOG BAR \$12**

celery salt, onions, mustard, ketchup, pickles, giardiniera, relish

## **MAC & CHEESE BAR \$12**

shell, elbow, or farfalle pasta with cheddar cheese, american cheese, breadcrumbs, green onions, white onions, tomato, and bacon

## **BYO SUNDAE BAR \$12**

choice of 3 flavors: vanilla, chocolate, strawberry, seasonal sorbet, mint chip, and salted caramel with: cherries, sprinkles, whipped cream, chocolate, caramel, strawberries, banana, and m&ms

## **S'MORES BAR \$10**

assorted chocolates, graham crackers, marshmallows

## **HOT CHOCOLATE BAR \$8**

hot chocolate bar with assorted toppings

## **MIMOSA BAR \$22**

champagne with orange, pineapple, and cranberry juice



# DESSERTS

PRICED PER TRAY | 20 PIECES PER TRAY | PASSED UNLESS OTHERWISE REQUESTED

## COOKIES 50

pecan sandie, peanut butter raspberry, cocoa walnut pistachio, chocolate chip, oatmeal raisin, peanut butter, double chocolate chip

## MINI TARTLETS 75

fresh fruit tart, vanilla bean cream, chocolate ganache and raspberry, apple almond, key lime

## CHEESECAKE BITES 75

vanilla, strawberry, chocolate

## BAR BITES 75

fudge brownies, coconut macaron, turtle brownie, raspberry oat

## CAKE POPS 85

vanilla, chocolate, red velvet

## CHOCOLATE DIPPED: STRAWBERRIES AND PRETZELS 65

strawberries and pretzel rods

## MINI CUPCAKES 65

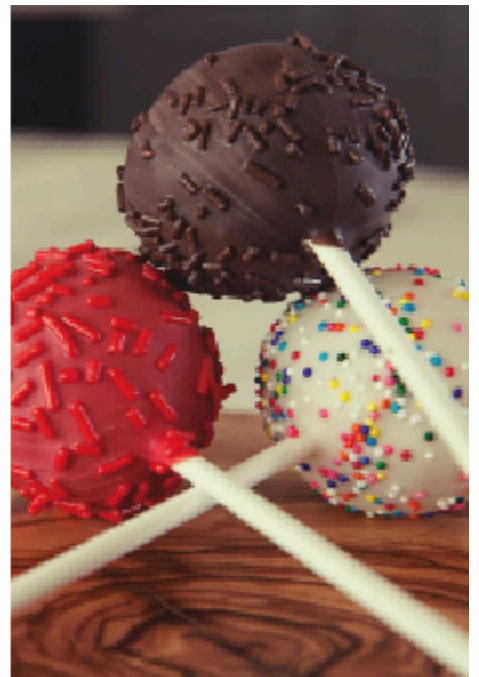
red velvet, cream cheese, vanilla, chocolate, carrot

## DOMES 85

chocolate mousse vanilla creme brulee, white chocolate passion fruit, lemon raspberry cream

## FRENCH MACAROONS 75

blueberry, coconut lime, coffee, guanaja, hazelnut praline, matcha sesame, pistachio, raspberry, rose, salted caramel, strawberry



# PRE FIXE SEATED DINNER

SERVED PLATED OR FAMILY STYLE | \$70 PER PERSON

## SALADS

*Please select one for the table*

### AUTUMN SALAD

sweet potatoes, apple, pomegranate seeds, manchego cheese, apple cider dressing

### BURRATA

pepita pesto, heirloom tomatoes, grilled sourdough

### HUBBARD INN CAESAR

romaine hearts, brioche crouton, house-made caesar dressing, parmesan

### ORGANIC GARDEN SALAD

organic mix of green, cucumber, heirloom cherry tomato, radishes, red onions, charred lemon vinaigrette

### SUPER GREENS SALAD

tuscan kale, arugula, broccoli, edamame, green apple, avocado, green goddess dressing

## ENTREES

*Choose two options for the table*

*Extra Choices \$10 Per Person*

### LINGUINE

spicy tomato sauce, fresno pepper, green onions, basil, parmesan

### SEASONAL VEGETABLE FARFALLE

asparagus, zucchini, basil, parsley, olive oil

### CHEESE TORTELLINI

mushroom, spinach, garlic butter sauce

### ROASTED CHICKEN

chicken jus

### BAVETTE STEAK

4 oz wood grilled bavette steak, maitre d butter

### WOOD GRILLED RIBEYE STEAK

4 oz wood grilled ribeye steak prime, bordelaise sauce

### FAROE ISLAND SALMON

herbs, whole grain mustard, dill lemon butter sauce

### PAN SEARED BRANZINO

served with with agro dolce sauce

### THAI COCONUT CURRY (VEGAN)

Sweet potatoes, cauliflower, red pepper, jasmine rice, cilantro, green onion

## SIDES

*Choose two options for the table*

### MASHED POTATOES

butter and cream

### SEASONAL VEGETABLES

chef's selection

### HOUSE FRITES

lightly salted

### BRUSSEL SPROUTS

apple mustard vinaigrette

### MAC N CHEESE

assorted cheeses

### GRILLED ASPARAGUS

grilled and lightly seasoned with olive oil, salt, and pepper

## DESSERTS

*Choose two options for table*

### COCONUT CHEESE CAKE

### LAVA CAKE

### VANILLA CREME BRULEE

### LEMON SORBET (VEGAN)

### CHOICE OF VANILLA, CHOCOLATE, OR PISTACHIO ICE CREAM

# BEVERAGE PACKAGES

SHOTS, ROCKS, MARTINIS & RED BULLS NOT INCLUDED  
MINIMUM OF 20 GUESTS  
NOT AVAILABLE ON THE ROOFTOP ON THE WEEKENDS

- WELCOME YOUR GUESTS WITH A JOY SIGNATURE COCKTAIL -  
\$14/PER GUEST | \*EXCLUSIONS MAY APPLY

|                                                                                                                               | TWO HOURS                | THREE HOURS              | FOUR HOURS               |
|-------------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|--------------------------|
| <b>BEER &amp; WINE</b><br>IMPORTED AND DOMESTIC BEER,<br>SELTZERS, HOUSE WINES, SODAS,<br>AND JUICES                          | <b>\$45</b><br>PER GUEST | <b>\$55</b><br>PER GUEST | <b>\$65</b><br>PER GUEST |
| <b>STANDARD</b><br>CALL SPIRITS WITH SIMPLE<br>COCKTAILS, IMPORTED AND<br>DOMESTIC BEERS, HOUSE WINES,<br>SODAS, AND JUICES.  | <b>\$55</b><br>PER GUEST | <b>\$65</b><br>PER GUEST | <b>\$75</b><br>PER GUEST |
| <b>PREMIUM</b><br>PREMIUM SPIRITS WITH SIMPLE<br>COCKTAILS, IMPORTED AND<br>DOMESTIC BEERS, HOUSE WINES,<br>SODAS, AND JUICES | <b>\$65</b><br>PER GUEST | <b>\$75</b><br>PER GUEST | <b>\$85</b><br>PER GUEST |

*SPIRITS LIST AVAILABLE UPON REQUEST*

## - WATER ENHANEMENTS -

ACQUA PANNA STILL | SAN PELLEGRINO  
SPARKLING \$5 PER GUEST

## - REDBULL ENHANCEMENTS -

REGULAR | SUGAR FREE  
\$10 PER GUEST

# GAME CHANGERS

GAME SETS PRICING FOR ROOF EVENTS ONLY

## GO BIG OR GO HOME

*ONLY AVAILABLE FOR BUYOUTS*

GIANT JENGA  
GIANT CONNECT FOUR  
GIANT FLOOR CHESS

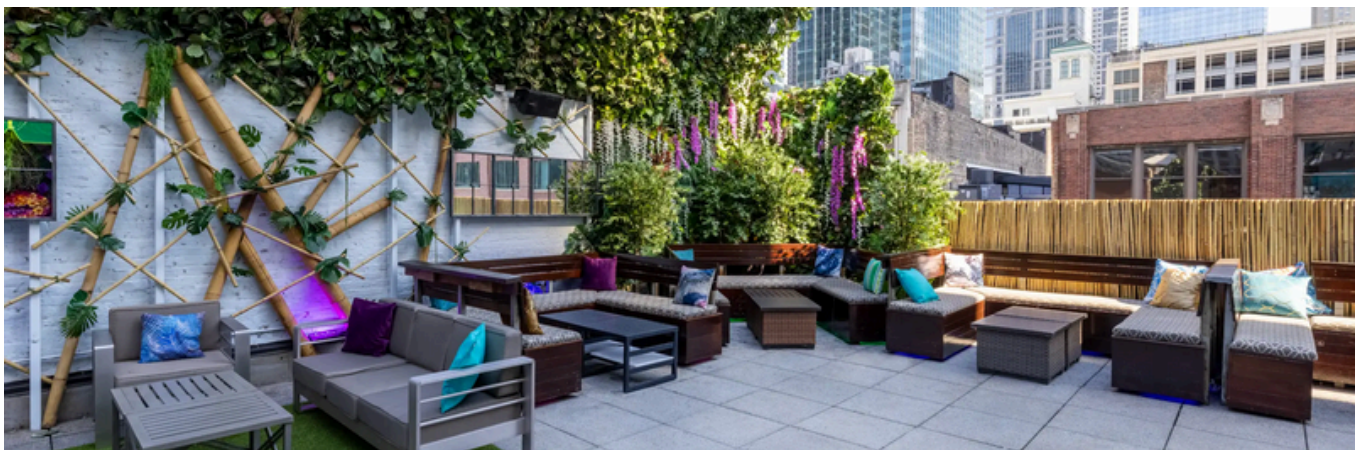
## THE DEALER

*ONLY AVAILABLE FOR BUYOUTS*

GIANT UNO DECK OF CARDS  
GIANT REGULAR DECK OF CARDS  
GIANT WOODEN DICE SET

## 8 HOSPITALITY CORNHOLE PACKAGE \$100

*ONLY AVAILABLE FOR BUYOUTS*



# OUR AFFILIATE VENUES



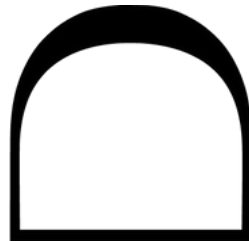
HUBBARD  
INN



MASQ



PIZZA • PUB • STAGE



DIVAN

