

Pops for Champagne Private Events



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For Private Event Inquiries please email
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Events at Pops for Champagne

Thank you for considering Pops for Champagne for your private event.

Widely recognized as the oldest Champagne bar in the United States, Pops for Champagne has been a Chicago institution for over 40 years. With its legacy of elegance, innovation, and celebration, Pops offers a setting unlike any other in the city.

Pops Champagne Bar - Capacity 75 Guests

Located on the main level, the Champagne Bar is a sophisticated, open space featuring soaring ceilings and an ambient glow in hues of amber and gold—the essence of champagne itself. Champagne bubble motifs and a showstopping centerpiece bar, crafted from natural onyx and amber glass, create an atmosphere of modern glamour and effervescence.

Pops Tasting Rooms - Capacity 60 Guests

Nestled just beyond the main bar, the Tasting Room offers an intimate and versatile setting. Enclosed by stunning cathedral glass doors, this space is appointed with sleek, handcrafted high-top tables and cozy lounge seating, ideal for both relaxed receptions and refined gatherings.

Full Venue Buyout - Capacity 140 Guests

For larger celebrations, Pops for Champagne offers the opportunity to reserve the entire venue exclusively. A full buyout combines the vibrant energy of the Champagne Bar with the intimate charm of the Tasting Room.



Beverage Packages

Packages are available in 2- or 3-hour durations, with pricing based on a 2-hour service. Additional time may be added for \$10 per person, per hour. For those seeking a more flexible approach, beverages may also be offered on consumption and charged based on actual usage at current menu pricing.

Beer & Wine Package

Sparkling Wine (Brut Cava)

Red & White Still Wine

Beer (Bottles & Draft)

\$45 per person for 2 hours

Spirits Package

Sparkling Wine (Brut Cava)

Red & White Still Wine

Beer (Bottles & Draft)

Premium Spirits (Selected

Scotch & Cognac)

\$55 per person for 2 hours

Champagne Package

Premium Champagne Selection

Red & White Still Wine

Beer (Bottles & Draft)

Premium Spirits (Selected Scotch

& Cognac)

\$65 per person for 2 hours

On Consumption

Signature Cocktails \$16

Red Wine \$56

White Wine \$53

Sparkling Wine \$53

Champagne \$125

Rose Champagne \$145

Beer Bottles & Drafts \$8



*Shots and martinis are not included in beverage packages Any beverages outside of package are charged on consumption at current menu prices

Food Packages

Deluxe Package

Two Small Bite Selections

Cheese & Charcuterie presentation

Choice of Deviled Eggs,

Fruit, or Crudite platter

\$25 per person



Premium Package

Three Small Bite Selections

Cheese & Charcuterie presentation

Choice of Deviled Eggs,

Fruit, or Crudite platter

\$35 per person



Reserve Package

Four Small Bite Selections

Cheese & Charcuterie presentation

Choice of Deviled Eggs,

Fruit, or Crudite platter

Seafood Platter

2 Flatbread Selections

\$50 per person



Food Menu

Small Bites

Priced \$5.50 per person (minimum order of 24)

Fried Arancini | Pomodoro Sauce, Parmigiano

Hummus | Pita Chip

Ahi Tuna | Wonton, pineapple salsa, siracha aioli

Shrimp Ceviche | Cucumber, bell peppers, cilantro

Bacon Dates | Medjool Dates, Mexican Chorizo

Papas Bravas | Fingerling Potatoes, Manchego, Harissa Aioli

Beef Skewers | Ginger Sesame Beef, Miso Aioli

Mini Burger | Aged Cheddar, Carmelized Onion, Dijonnaise

Chicken Kabob | Togarashi Spice, Miso Aioli

Greek Chicken Meatballs | Tzatziki

Flatbreads

\$18 each. Feeds 2 - 3 guests

Margherita | fresh mozzarella, tomato sauce, parmigiano, basil

Mediterranean | tahini, feta, red onion, spinach

Au Gratin | fresh mozzarella, potato, sliced leeks, bacon, bechamel sauce

Proscuitto e Fichi | proscuitto, fig jam, arugula, parmigiano reggiano



Food Menu

Share Platters

Priced Per Person (minimum order of 12)

Crudite | Seasonal Vegetables with house made ranch dip | \$8

Deviled Eggs | Salmon Roe, Chives

Seasonal Fruits | Sliced Fruits, melons and berries | \$8

Cheese & Charcuterie | Traditional Accoutrements, Bread and Crackers | \$10

Seafood Platter | Lobster Salad, Oyster, Shrimp Cocktail

Dessert Party

Mini Desserts Assortment of Finger tarts & canapes | \$7 per guest

Cookie Platter | Assorted Cookies \$36 per dozen

Cake Pops | Vanilla or Chocolate \$60 per dozen



Booking at Pops

Deposit, Payment & Cancellation Policy

- No deposit is required at the time of booking.
- Events may be cancelled up to 7 days in advance with no penalty.
Cancellations made within 7 days of the event will incur a charge of 50% of the food and beverage subtotal.
- Final guest count is due 3 days prior to the event (or 7 days prior for events expecting 100+ guests). Once confirmed, the final count may not be reduced. Additional guests may be accommodated on the day of the event and will be charged at the per-person beverage package rate; however, food quantities cannot be adjusted.
- Cancellations made within 3 days of the event (or 7 days for 100+ guest events) will result in a 50% charge of the beverage subtotal and 100% of the food subtotal.
- A credit card is required to hold your reservation and will only be charged if the cancellation terms outlined above are not met.

Additional Information

- Food and beverage minimums are determined by the season, day of the week, and selected event space. Your event representative will provide specific details tailored to your date and preferences.
- A 20% gratuity, 11.75% sales tax, and a 2% administrative fee will be added to your final invoice.
- Validated parking services available at Row Parking at 50 East Ohio Street. Please inform your sales representative of number of anticipated drivers.