

STERLING



FOOD HALL



SMALL BITES

It's Chicago, baby.

Private Event Spaces

STERLING FOOD HALL - CAPACITY: 550

Offering guests an endless array of all-local dining options from 15 fast-casual concepts spotlighting the best of Chicago's acclaimed culinary scene, Sterling Food Hall's mission is simple: to provide a customizable dining experience that invites guests to explore the city through food.

Located on the ground floor of The National—a 20-story restoration of a historic 1907 Daniel Burnham designed building, guests can rent the entire food hall for an experience that your guests aren't likely to soon forget.

STERLING CAFE & BAR - CAPACITY: 70-100

The Sterling Cafe & Bar is the perfect event space to take in the hustle and bustle of Chicago.

The space includes floor to ceiling windows offering views of the Clark St. architecture, a private bar, and bartenders serving up our perfectly concocted cocktails.

BURNHAM LUNGE & ROOFTOP - CAPACITY: 70-100

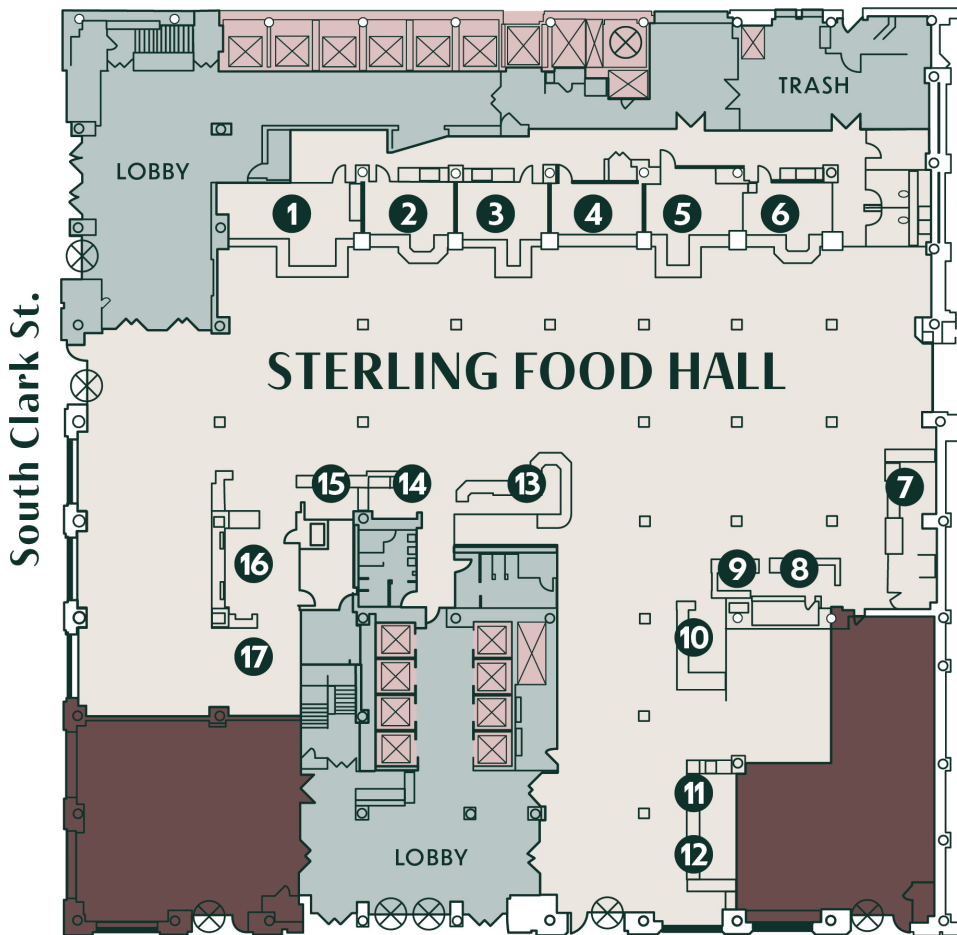
The Burnham Lounge on the 6th floor is a chic hideaway from the hustle and bustle of Chicago's busy Loop district. With access to the building's outdoor patio space included, it is ideal for corporate retreats, important meetings, and anticipated celebrations. Featuring a private bar pouring artisan cocktails and catered by the award-winning Revival Food Hall, guests will enjoy this exclusive venue for a memorable event.

FLAMINGO LOUNGE - CAPACITY: 20-40

A semi-private space located within Sterling's Cafe & Bar, this space includes its own piece of Sterling's Cafe & Bar, as well as a bartender.



West Marble Place



- 1 - LOS MILAGROS
- 2 - HARRY'S HAMBURGERS
- 3 - LA SHUK
- 4 - HOT CHI
- 5 - FAT SHALLOT
- 6 -
- 7 - FARE
- 8 - ALOHA POKE
- 9 - LITO'S EMPANADAS
- 10 -
- 11 - ART OF DOSA
- 12 -
- 13 - DANKE
- 14 - LUCKY CROSS
- 15 - SEEDO'S
- 16 - FLAMINGO BAR
- 17 - FLAMINGO LOUNGE

West Adams St.

Features

DIMENSIONS: 24,000 SQ. FT.

- Specially curated concepts straight from some of Chicago's most celebrated chefs.
- Thoughtfully concocted cocktails inspired by classics.
- Close to Metra and CTA public transportation.
- Dimmable lights.
- Customizable event experiences that invite guests to explore the city through food.





POKE NOM NOMS

Pass these light, tropical small format bowls at any occasion.

CHOICE OF PROTEIN:

AHI TUNA (marinate or naked)

SALMON (marinate or naked)

SHRIMP (marinate or naked)

GRILLED CHICKEN (marinate or naked)

TOFU (marinate or naked)

CRAB SALAD

CHOICE OF FLAVOR:

ALOHA: pineapple, cucumber, scallions, jalapeño maui onions, and sesame vinaigrette

CRUNCH: jalapeño, cucumber, scallions, edamame, tobiko, crunch, spicy aioli, and samurai sauce

VOLCANO: seaweed, edamame, jalapeño, ginger, tobiko, and volcano sauce





DOSA BITES (VEGAN & GF)

South Indian thin crispy crepes made from a fermented batter of ground black lentils and rice, filled with a variety of Indian inspired ingredients. Sliced into bitesize pieces and served atop seasonal chutneys and aioli.

**** 12 Dosa Bites Per Flavor Choice ****

MASALA: South Indian potato curry, fresh cabbage, served with sides of sambar and coconut chutney

65': marinated vegan soy protein "65" (a spicy lime, chili, cilantro, curry leaf flavor) with fresh cabbage, delicious vegan curry leaf mayo sauce

BUFFALO: marinated vegan "Buffalo" soy protein, fresh shredded cabbage, carrots, and delicious vegan curry leaf mayo sauce

RAMEN: gluten free ramen noodles, vegan soy protein "Katsu", kimchi slaw, tasty vegan Sriracha mayo sauce





CHEESE & CHARCUTERIE

Artisan cheeses and meats served with housemade baguette, spanish almonds, house pickles, castelvetro olives, dried fruit, cherry spread, whole grain mustard

Prosciutto slicing station - danke chef will slice prosciutto to order for your guests on our italian flywheel prosciutto slicer



CANAPES

PORK BELLY: Sliced pork belly, duck liver mousse, emmental, smoked pickled onion, arugula

VEGGIE: Braised mushrooms, eggplant cauliflower puree, shaved zucchini, sundried tomato, arugula

PESTO CHICKEN: Pesto chicken salad, provolone, sundried tomato, arugula

MINI SANDWICHES

CHOOSE FROM: Smoked turkey, italian, pork belly, ham butter & pickles, pesto chicken or veggie



SALADS (STATIONED OR PASSED)

KALE SALAD: Marinated kale, roasted beets, shaved fennel, goat cheese, toasted sunflower seeds, red wine vinaigrette

CHICKPEA SALAD: Chickpeas, bell pepper, red onion, cucumber, greens, toasted pepitas, pomegranate balsamic vinaigrette

SIDES

SELECTIONS INCLUDE: Castelvetro olives, house pickles, kettle chips and marcona almonds





CRINKLE CUT FRIES
3oz portions

HOT CHICKEN TENDER BITES

Chicago-style Nashville hot tenders with toast, pickles & Alabama sauce and choice of heat level



HOT CHICKEN SLIDERS

Chicago-style Nashville hot tenders on sliders with pickles & Alabama sauce and choice of heat level



HARISSA SWEET POTATOES, V GF
Housemade Harissa · Maple

SALAD CUPS, V

Seasonal rotating salad cups

*Items may contain gluten, please reach out with any specific dietary-related questions



SEASONAL SKEWERS, GF

Seasonal rotating skewers. Perfect for small-bites!

*Items may contain gluten, please reach out with any specific dietary-related questions

MAC + CHEESE

Local Cheddar · Parmigiano Reggiano · Warm Spices

BASIL TURKEY MEATBALLS W/ SPICY RED PEPPER SAUCE, GF

Local Ground Turkey · Ricotta · Olive Oil · Spicy Red Pepper Sauce

CHOCOLATE CHIP COOKIE, V GF - 12 PIECES

ROASTED SALMON W/ GREEN GODDESS SAUCE, GF

Sustainable Salmon · Olive Oil · Green Goddess dressing





SKEWERS

CRISPY SHRIMP with Remoulade Sauce and Dill Pickle

TOMATO MOZZARELLA SKEWERS with Balsamic Vinegar Reduction

MEATBALL BITES with Shaved Fennel, Roasted Tomato Aioli and Spicy Breadcrumbs

MINI BOATS

MINI GRILLED CHEESE with Tomato Bisque Shooter

MINI HERB SLAW

MINI FAT SHALLOT SALAD

MINI FRIES (House, Spicy Sesame & Truffle Available)

SLIDERS

TRUFFLE BLT (OPTION FOR VEGGIE ALT)

TURKEY

TOMATO MOZZARELLA

TOMATO AVOCADO

SALAMI

BUFFALO CHICKEN

GRILLED CHEESE





MINI PITA BITES

Served with falafel, hummus, and tahini (Vegan)

MINI HUMMUS BITE

Served our house hummus and fresh chickpeas (Vegan)

MINI FALAFEL HUMMUS BOWL

Served with pita (Vegan & GF on Request)

MINI SABICH

Cubed and fried eggplant with green tahini, hard boiled egg served on pita (Vegetarian & GF on Request)

MINI RICE PLATTER

Rice with hummus, israeli salad, and your choice of protein (Vegan/GF on Request)

ROASTED CAULIFLOWER

Charred cauliflower drizzled with green tahini (Vegan)

BOURKAS

Za'atar & Feta, Cream Cheese, or Potatoes

MINI SHAWARMA PITA

Pita with chicken shawarma

MINI ZA'ATAR CHICKEN PITA

Pita with Za'atar chicken

MINI HUMMUS BOWL

Your choice of meat served on a bed of house made hummus with fresh chickpeas and parsley

GRILLED CHICKEN SKEWERS

Char grilled and seasoned with our house spice blend

BITE SIZE LAMB KABOBS

Char grilled lamb kofta with tahini or babaganoush





MINI TACOS (30)

ROASTED SEASONAL VEGETABLES

ROASTED CHICKEN ADOBO

PORK CARNITAS

ANGUS FLANK STEAK

BEEF BRISKET BARBACCOA

+ \$1.50/PIECE



MINI EMPANADAS

FLAVORS INCLUDE:

BEEF & POTATO

BEEF & RICE

CHICKEN & RICE

AL PASTOR

CHORIZO & CHEESE

CHICKEN & MUSHROOM

SPINACH & EGG

BACON & EGG

SPINACH & CHEESE

FAJITA VEGETABLE

NUTELLA & BANANA

CARAMEL APPLE





Drink Packages

- PRICED PER PERSON -

@THESTERLINGFOODHALL

DRINK PACKAGE A

\$36 PER PERSON

First 3 Hours

\$9 per person for
each additional hour

WINE

House Red

House White

BEER

Domestic IPA

Domestic Pilsner

DRINK PACKAGE B

\$48 PER PERSON

First 3 Hours

\$11 per person for
each additional hour

SPIRITS

Tito's Vodka

Bombay Sapphire Gin

Real Del Valle Tequila

Bacardi Rum

Maker's Mark Bourbon

Glenmorangie Scotch

BEER

Domestic IPA

Domestic Pilsner

WINE

House Red

House White

DRINK PACKAGE C

\$60 PER PERSON

First 3 Hours

\$13 per person for
each additional hour

PREMIUM SPIRITS

Tito's Vodka

Bombay Sapphire Gin

Real Del Valle Tequila

Bacardi Rum

Maker's Mark Bourbon

Glenmorangie Scotch

BEER

Domestic IPA

Domestic Pilsner

PREMIUM WINE

Chardonnay

Suav Blanc

Pinot Noir

Cabernet

Sauvignon



