



REVIVER

A COCKTAIL BAR



MARRIOTT CHICAGO DOWNTOWN MAGNIFICENT MILE

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MARRIOTT
CHICAGO DOWNTOWN
MAGNIFICENT MILE



CONTACT INFORMATION

HOURS OF OPERATION

Monday to Sunday 11am-1am

LOCATION

540 North Michigan Avenue
Chicago, Illinois 60611

FOOD & BEVERAGE MANAGERS

Stephanie Radics
stephanie.radics@marriott.com
Dylan Smart
dylan.smart@marriott.com
Grace Hamilton
grace.hamilton@marriott.com

PHONE

312.836.6129

BAR DIRECTOR

William Nykaza
william.nykaza@marriott.com



PLANNING PROCESS

Capacities

- Library: seated 20 & reception 50
- Reviver Back Bar: seated 24 & reception 100
- Library & Back Bar: seated 44 & reception 150
- *variable based on seating preference*

Food & Beverage Minimum

A minimum food and beverage expenditure is required to reserve a space within Reviver. Reviver minimums are based upon the date, demand, and appropriate spacing for group size. If the minimum is not consumed, the difference will be charged at the conclusion of the event as a miscellaneous fee.

Food or beverage cannot be given as a to go option to meet the minimum.

Taxes and Gratuity

All applicable taxes and service charges will be based on the greater value of consumption or subtotal. There will be an 11.5% sales tax, 20% gratuity, and 5% private events fee added to the check at the end of the event.

Process

Upon receipt of your inquiry, a Food and Beverage Manager will contact you to begin the planning process to customize your event experience. At the conclusion of the planning process, an Event Order outlining the details of the event and cancellation policies will be emailed to you for execution, and a 50% deposit will be taken to reserve the space.



BEVERAGE

(pricing based on 2 hours)

Beer and Wine Package (per person) \$40

Limited Import and Domestic beers
 House Red and White wines (Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio)
 Soft Drinks

Standard Package (per person) \$46

Select Craft, Domestic, and Import beers
 House Red and White wines (Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio)
 First Tier Call Mixed Drinks
 Soft Drinks

Craft Beer and Premium Wine Package (per person) \$65

Select Craft, Import, and Domestic beers
 Select Premium Red, White, and Sparkling wines
 Soft Drinks

Reviver Package (per person) \$80

Full Beer Selection
 Reserve Wine (up to 4 selections, with some exclusions)
 Premium Spirits (exclusions may apply)
 Soft Drinks

Adds Ons:

- *\$8 to upgrade to premium sparkling wine
- *\$6 per person for Signature Cocktails and/or Corpse Reviver Cocktails
- *\$30 per hour to add on dedicated Chronomixology expert



AL A CARTE

Priced per piece, plus tax and services charges

Mini Harvest Burgers

\$6

House ground beef, aged cheddar, comeback sauce, spicy pickles, brioche bun

Stockyard Display (serves 2-3)

\$19

House sausage, cured meat, local cheese, smoked fish, house pickles, grain mustard, house jam, grilled bread

Margherita Flatbread (serves 2-3)

\$13

House made pita, balsamic roasted tomato, mozzarella, picked basil

House Sausage Flatbread (serves 2-3)

\$14

House made Italian sausage, giardiniera, roasted mushrooms, mozzarella, olive oil, garlic, fresh herbs

Garlic Shrimp Skewers (serves 2-3)

\$15

Fresh herbs, olive oil, zhug



AL A CARTE

Priced per piece, plus tax and services charges

Hummus Platter (serves 2-3) **\$9**

Garbanzo bean hummus, crudité, handmade pita

Mini Chicago Lobster Roll **\$8**

Lobster, split top roll, tomato, sport peppers, pickle relish

Marinated Greek Feta (serves 2-3) **\$10**

House made pita, creamy Greek feta, fresh herbs, pickled onions

Mole Nuts **\$6**

Mixed nuts, local porter, mole spice

Bacon Wrapped Dates **\$3**

Fontina, house bacon, balsamic reduction

Roasted Red Pepper Bruschetta **\$3**

Herbed ricotta, polenta bread, capers, basil



STATIONS

Chicago Station (per person)

\$17

Mini Harvest Burgers
Garlic Shrimp Skewers
Mini Chicago Lobster Rolls

Reviver Station (per person)

\$15

Choose 3:

Roasted Pepper Bruschetta
Bacon Wrapped Dates
Stockyard Display
Marinated Olives with House Pita
Mole Nuts

**customizations may be available upon request*

CARVING

Striploin (serves 25-300 people; includes \$50 attendant fee)

\$450

Package includes roasted fingerling potatoes, demi-glaze, horseradish cream, and brioche rolls.

Roasted Turkey (serves 25-300 people; includes \$50 attendant fee)

\$350

Package includes roasted garlic mashed potatoes, giblet gravy, orange cranberry chutney, and brioche rolls.



DESSERTS

Assorted Seasonal Mini Pastries (per person) **\$8**

HOLIDAY OFFERINGS

**Available November 1st through January 31st*

**Blackout dates may apply*

Charred Broccolini and Ricotta Crostini	\$5
Polenta, Roasted Wild Mushroom and Fontina Bites	\$6
Deviled Eggs with Crispy Prosciutto	\$5
Pancetta Crisps with Pickled Cranberries, Whipped Goat Cheese, and Balsamic	\$8
Lobster Toast with Avocado and Espelette Pepper	\$8
Potato Blini with Smoked Trout and Herbed Crème Fraiche	\$8
Warm Cider Donut Holes	\$3
Chocolate Peppermint Tarts	\$3
Pumpkin Cheesecake Bites	\$3
Classic Cream Puff	\$3

(all holiday items per piece)