REVIVER
A COCKTAIL BAR
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
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Grace Hamilton
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PHONE
312.836.6129

BAR DIRECTOR
William Nykaza
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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-glace, 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)