THE ROBEY CHICAGO, housed in the historical 1929 Art Deco flat iron building, towers high above the city’s iconic six-corner intersection, merging two communities to form one of the city’s most unique, creative epicenters. The Robey’s historic, industrial structure is infused with boutique finishes with a modern aesthetic. With 180-degree views of the city skyline, this 89-room hotel encompasses the storied spirit of Chicago through an urban, contemporary lens.

With multiple venue options, all under one roof, The Robey Chicago is the ideal venue for private cocktail parties, get-togethers, company functions, brunches and private dinners. The Robey’s diverse collection of restaurants, lounges and rooftop spaces offer a unique setting, suitable for any type of function. All event menus are designed and curated by the in-house culinary and beverage teams—modern American fare accompanied by a vibrant collection of wines and spirits.
The Lounge is the perfect venue to host a large cocktail party, lively happy hour or a business meeting or presentation. Lounge décor and furnishings accompanied by surrounding floor-to-ceiling windows is the ideal backdrop for hosted events from elegant, seated meals to late-night disco celebrations.

The Lounge is available for both private buy-outs and semi-private events.

Details:
- Located on the 2nd Floor | 1,579 square feet
- Up to 50 for a seated dinner
- Up to 120 for a standing function
- Stationed buffet or five-course plated dinner
- Passed and stationed appetizers available
- A/V Capabilities available upon request

Summer Pricing:
- Private Event -
  - Up to 100 guests
  - $7,000 F&B minimum / 3 hours
- Semi-Private Event -
  - Up to 50 guests
  - $5,100 F&B minimum / 3 hours
The Boardroom, also nestled on the second floor, is a quaint, glass-enclosed space within The Lounge. The Boardroom is fantastic for smaller groups to host occasions like an off-site company workshop or an intimate seated dinner between close friends.
THE BOARDROOM

The Boardroom is located on the 2nd Floor within The Lounge, offering 156 square feet of space.

Up to 13 guests can be accommodated for a seated function.

A/V Capabilities are available upon request:
- 60-inch LED TV
- Projector with drop-down screen
- Microphone / PA

SUMMER PRICING

Full Service Fee -
Up to 13 guests
$1,000.00 per minimum / full day

OR
Space Rental Fee [no F&B] -
Up to 13 guests
$500.00 / full day

The Boardroom offers a versatile space ideal for meetings, presentations, and small gatherings.
The Up Room is The Robey’s rooftop cocktail lounge boasting a breathtaking view of the Chicago Skyline. The craft cocktail menu highlights crisp, cool cocktails and a dealer’s choice option if you’d like your bartender to call the shots. The Grotto—a secluded, private alcove nestled within The Robey’s bell tower—is sure to impress for those special, intimate occasions.
The Robey Hall, one of our most versatile spaces, offers a unique ambiance, great for standing cocktail receptions, concerts, fundraisers, galleries—the list goes on! Here you’ll find street-level access, two exceptionally large bars, lounge seating and presentation capabilities all with an authentic Wicker Park vibe. Appetizers, passed and stationed, are available as well as all of your favorite cocktails and spirits.
The Hall

Summer Flooring

Virtual Showroom

The Space

Details:

Up to 320 square feet

Up to 60 for a seated, theater-style function

A/V Capabilities available upon request

Private and retained signage available

Stationary food and full-service bar

Sunken stage available

Up to 200 for a cocktail-reception style function

1st Floor Event Venue (220 square feet)
Cabana Club is the Robey’s sixth floor rooftop pool and deck overlooking the entire Wicker Park neighborhood. Cabana Club serves summer classics like house-made chips and guac, a variety of small bites, all available poolside. Cabana Club is also equipped with two full bars—indoor and poolside—the perfect place to host the best party in the heart of Chicago.

**Details—**
6th Floor Rooftop Pool and Bar | 3,482 square feet
Up to 80 for an indoor standing function
Up to 50 for an indoor seated function
Up to 250 for an indoor/outdoor standing function
A/V Capabilities available upon request

**East-Side Patio—**
Up to 45 for an indoor/outdoor reception

**Corner Couch—**
Up to 15-20 for an outdoor function

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**Cabana Club**

**Summer Pricing—**

<table>
<thead>
<tr>
<th>Private Event</th>
<th>East Side Patio Rate</th>
<th>$2,500 F&amp;B minimum / 3 hours</th>
<th>$500 Reservation Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekday (MON-FRI)</td>
<td>$15,000 F&amp;B minimum + $1,000 Space Rental Fee / 4 hours</td>
<td>$1,500 F&amp;B minimum + $1,000 Space Rental Fee / 4 hours</td>
<td>$500 Reservation Fee</td>
</tr>
<tr>
<td>Weekends (SAT-SUN)</td>
<td>$20,000 F&amp;B minimum + $1,000 Space Rental Fee / 4 hours</td>
<td>$2,000 F&amp;B minimum + $1,000 Space Rental Fee / 4 hours</td>
<td>$500 Reservation Fee</td>
</tr>
</tbody>
</table>

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$15,000 F&B minimum + $5,000 Space Rental Fee / 4 hours
$25,000 F&B minimum + $10,000 Space Rental Fee / 4 hours
## BEVERAGE PACKAGES

### "BUCKTOWN" BEVERAGE PACKAGE—
$35 per person for the 1st hour. $10 per person for additional hours thereafter.

- Premium Liquors
- Select Craft Beer
- Select Red & White Wine

### "WICKER PARK" BEVERAGE PACKAGE—
$35 per person for the 1st hour. $10 per person for additional hours thereafter.

- House Liquors
- Select Craft Beer
- Select Red & White Wine

### "THE HALL" BEVERAGE PACKAGE—
$14 per person for the 1st hour. $19 per person for additional hours thereafter.

- House Liquors
- Select Craft Beer
- Select Red & White Wine

### "BEER & WINE" BEVERAGE PACKAGE—
$15 per person for the 1st hour. $19 per person for additional hours thereafter.

- Select Craft Beer
- Select Red & White Wine

### CASH BAR—
Full Bar

All beverages charged to individual guests on consumption.

### HOSTED BAR—
Full Bar

All beverages charged to 1 tab according to consumption.

### PREMIUM BEVERAGE PACKAGE—
$45 per person for the 1st hour. $7 per person for additional hours thereafter.

- Bottled Soda, Coke, Diet Coke, Sprite
- Bottled Water, San-Athol, Sparkling & Still
- Fresh Squeezed Juice, Orange, Grapefruit
- Ice Tea

### HOUSE BEVERAGE PACKAGE—
$22 per person for the 1st hour. $7 per person for additional hours thereafter.

- Bottled Soda, Coke, Diet Coke, Sprite
- Ice Tea

### BEVERAGE STATION—
Stationary and charged on consumption.

- Select Juice
- Select Bottled Sodas
- Select Bottled Water - Still & Sparkling

### JUICE STATION—
$4.99 per person / 1 Childhood Glass

- Orange
- Grapefruit

### TEA STATION—
Station of choice

- $45 per person / 1 Cup

### COFFEE STATION—
Stationed by / TFM 1

- $65 per person / 1 Cup

Please note: The " Beverage Station Packages" Beverage Packages are NOT available for parties in Columbia Club.
STATIONED APPETIZERS - Cold
$3 Bread Basket: selection of freshly baked bread
$4 Cracker Selection: assorted of premium crackers
$6 Roasted Garlic Lemon Hummus
$7 Crispy with Green Goddess Dressing
$7 Seasonal Fruit Plate
$7 Rekin Tzatziki, dill, sun-dried tomatoes, feta, whole grain mustard, pickles
$11 Cheese & Charcuterie: selection of cheeses & cured meats, whole grain mustard, house made mustard, nuts, pickles

STATIONED APPETIZERS - Hot
$4 Parmesan Polenta Cake with Tomato Jam
$4 Caprese Flatbread
$4 Mushroom Polenta Flatbread
$5 BBQ Chicken Flatbread
$6 Cheese Stuffed Mushroom Caps
$5 Vetnaomese Meatballs with pollo, ketchup, pineapple, spicy
$5 Spicy & Feta Phyllo Wraps with Yogurt Sauce
$6 Chicken Sisly with Peas Sauce
$6 Whiskey Bacon Dates
$6 Teriyaki Beef Skewers with Pineapple
$7 Mini Bruschetta: assorted
$8 Fried Chicken Sliders
$9 Chicken Wings
$9 Cheeseburger Sliders

PASSED APPETIZERS—
$2.50 each, Priced per person.
Miniature Falafel: chicken, cucumber, pickled red onion, Harissa, yogurt sauce.
Soup Shooters: seasonal selection
$1.60 each, Priced per person.
Caprese Steaks
Mini Goat Cheese Tarts
Broiled Lake Trout Fillet, horseradish, house made lemon aioli

RAW BAR—
Priced per person, beverages with manuscript, sold by the bottle & by the dozen.
$5 West Coast Oyster, price per oyster
$5 East Coast Oyster, price per oyster
$12 Ceviche
$12 Shrimp Cocktail
$15 Alaskan King Crab

BREAKFAST - Sides I Starters
Priced per person.
*BUFFET STS, subject to change based on quantity.
$6 Tostada
$7 Seasonal Fruit Plate
$8 Hashbrowns
$8 Egg, soft and hard boiled, scrambled, over easy
$10 Bacon
$11 Yogurt Parfait
$11 Bagel w/ Cream Cheese
$12 Fruit & Berries

BREAKFAST - Mains
Priced per person.
*BUFFET STS, subject to change based on quantity.
$12 Buttermilk Pancakes & Wisconsin Maple Syrup
$17 Avocado Toast, packed items, red, yellow, bagel, crust
$15 Omlette, choice of fillings, served with toast & choice of side
$15 Bliscus & Red Eye Gravy, cheddar sausage, brisket, eggs any style
$16 French Toast, orange blossom, lemon honey
$19 Bagel & Lox, hot boiled eggs, tomato, red onion, capers
$21 6 oz. NY Strip, baby lobster, over easy eggs, toasted
LUNCH - Soup | Salad
Priced per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$11</td>
<td>Seasonal Soup</td>
<td></td>
</tr>
<tr>
<td>$11</td>
<td>Pasta Salad</td>
<td></td>
</tr>
<tr>
<td>$11</td>
<td>Broccoli Risoni Salad</td>
<td></td>
</tr>
<tr>
<td>$13</td>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>$14</td>
<td>Mixed Green</td>
<td></td>
</tr>
<tr>
<td>$15</td>
<td>Cobb Salad</td>
<td></td>
</tr>
</tbody>
</table>

LUNCH - Sides | Add-Ons
Priced per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4</td>
<td>Chips</td>
<td></td>
</tr>
<tr>
<td>$5</td>
<td>Side Salad</td>
<td></td>
</tr>
<tr>
<td>$5</td>
<td>Free</td>
<td></td>
</tr>
<tr>
<td>$12</td>
<td>Chicken Breast</td>
<td></td>
</tr>
<tr>
<td>$15</td>
<td>Salmon</td>
<td></td>
</tr>
</tbody>
</table>

LUNCH - Mains
Priced per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$14</td>
<td>Pasta Alfredo, house made pasta, parmesan white wine, fresh herbs</td>
<td></td>
</tr>
<tr>
<td>$15</td>
<td>Grilled Chees &amp; Tomato Soup</td>
<td></td>
</tr>
<tr>
<td>$16</td>
<td>Portabella Sandwich, grilled portobello, tomato, lettuce, basil, mozzarella, avocado</td>
<td></td>
</tr>
<tr>
<td>$16</td>
<td>Roast Beef Sandwich, angus, caramelized onion, horseradish sauce, horseradish, jam</td>
<td></td>
</tr>
<tr>
<td>$16</td>
<td>Turkey Club, turkey, bacon, provolone, arugula, tomato, onion, mayo</td>
<td></td>
</tr>
<tr>
<td>$17</td>
<td>Cheeseburger, beef, bacon, lettuce, tomato, pickle, ketchup, mustard, fries, beer</td>
<td></td>
</tr>
<tr>
<td>$18</td>
<td>Spaghetti Bolognese, angel hair, beef, carrots, celery, basil, parmesan</td>
<td></td>
</tr>
<tr>
<td>$21</td>
<td>House Made Pasta</td>
<td></td>
</tr>
<tr>
<td>$21</td>
<td>Penne Rosa Chicken Breast</td>
<td></td>
</tr>
<tr>
<td>$33</td>
<td>Salmon, roasted fingerling potatoes, broccoli, arugula, lemon vinaigrette</td>
<td></td>
</tr>
<tr>
<td>$35</td>
<td>NY Strip, meatloaf, carrots, green beans, purée, jus</td>
<td></td>
</tr>
</tbody>
</table>

DINNER - Vegetables | Starches | Salads
Priced per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>$8</td>
<td>Pomme Purée</td>
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</tr>
<tr>
<td>$7</td>
<td>Seasonal Vegetable</td>
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</tr>
<tr>
<td>$7</td>
<td>Creamy Grits</td>
<td></td>
</tr>
<tr>
<td>$8</td>
<td>Roasted Baby Carrots</td>
<td></td>
</tr>
<tr>
<td>$8</td>
<td>Summer Vegetable Succotash</td>
<td></td>
</tr>
<tr>
<td>$8</td>
<td>Warm Quinoa Salad</td>
<td></td>
</tr>
<tr>
<td>$11</td>
<td>Seasonal Soup</td>
<td></td>
</tr>
<tr>
<td>$13</td>
<td>Caesar Salad, romaine, parmesan, poutch/dough crisp, creamy dressing</td>
<td></td>
</tr>
<tr>
<td>$14</td>
<td>Mixed Greens, shaved seasonal vegetables, dressing</td>
<td></td>
</tr>
</tbody>
</table>

DINNER - Mains
Priced per person.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>$15</td>
<td>Cavatelli &amp; Cheese</td>
<td></td>
</tr>
<tr>
<td>$19</td>
<td>Spaghetti Bolognese, carrots, celery, broccoli, beef, basil, parmesan</td>
<td></td>
</tr>
<tr>
<td>$21</td>
<td>House Made Pasta, mushrooms, broccoli</td>
<td></td>
</tr>
<tr>
<td>$21</td>
<td>Fettuccine, mushrooms, gigante, garlic, parmesan</td>
<td></td>
</tr>
<tr>
<td>$23</td>
<td>Mushroom &amp; Farro Risotto, roasted carrots</td>
<td></td>
</tr>
<tr>
<td>$24</td>
<td>Braised: green beans, italana artichokes, bacon, butternut, parley</td>
<td></td>
</tr>
<tr>
<td>$26</td>
<td>Pan-Roasted Chicken Breast, arugula, mushroom ragout</td>
<td></td>
</tr>
<tr>
<td>$26</td>
<td>Bine in Chicken Breast, garlic cream, broccoli, parley</td>
<td></td>
</tr>
<tr>
<td>$39</td>
<td>Roasted Salmon, arugula salad, broccoli salad</td>
<td></td>
</tr>
<tr>
<td>$42</td>
<td>Pan-Seared Duck Breast, roasted potatoes, haricots verts, apricot sauce</td>
<td></td>
</tr>
<tr>
<td>$45</td>
<td>8 oz. NY Strip, wood butter, roasted potatoes, red peppers, broccoli, red wine beef jus</td>
<td></td>
</tr>
<tr>
<td>$48</td>
<td>8 oz. Beef Filet, parmesan puree, mushroom ragout, foil tented</td>
<td></td>
</tr>
<tr>
<td>$48</td>
<td>8 oz. Lobster Tail, summer vegetable succotash</td>
<td></td>
</tr>
</tbody>
</table>
DESSERT—
Price per person.
$8 Cheesecake Squares
$6 Assorted Bakery Cookies
$12 Fruit Tpt
$12 Chocolate Tpt
$12 Assorted Stan’s Mini Donuts