



CHICAGO
Q[®]

PRIVATE EVENTS

Bringing Southern Charm to the Windy City, Chicago q is the perfect spot for your next event. Using the highest-quality meats, our chefs create an unforgettable experience for any occasion.

**OCTAGON
ROOM**
SEATS UP TO 16



**WINE
ROOM**
SEATS UP TO 30

**ENTIRE
UPSTAIRS**
SEATS UP TO 50



For more information contact Micah Willams
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Chicago q is not just your ordinary barbeque joint; since opening its doors in 2010, Chicago q has been an oasis of Southern comfort and charm. Served in a Savannah-style dining room, Chicago q delivers a barbeque experience like none other via the highest quality meats seasoned with house-made rubs, an extensive bourbon list, and its carefully crafted cocktails.

The restaurant serves award-winning favorites from the Carolinas, Texas, Missouri, and Tennessee, all of which pair perfectly with one of the best selections of rare bourbons in Chicago. With private dining spaces accommodating up to 50 guests, Chicago q is the ideal space for any gathering or occasion. Our passion for what we do is reflected not only in our barbeque but also in the service we strive to provide, making your event an authentic, memorable experience.

LUNCH MENU

\$30 Per Person

1st Course

Select Two, Served Family Style

House Salad
Brisket Meatballs
Fried Green Tomatoes
House Bacon Cheddar Hush Puppies

2nd Course

Select Two Sandwiches, Served Family Style

Pulled Chicken
Pulled Pork Shoulder*
Chopped Brisket
(Individual Vegetarian Options Available)

Sides

All Included, Served Family Style

House-Cut Fries • Coleslaw • Honey Butter Cornbread

3rd Course

Select One

Homemade Cookies
Scoop of Vanilla or Chocolate Ice Cream

***Ordering the Pork Shoulder? Provide an interactive guest experience for only \$50. Our chefs will present the shoulder whole in front of your guests, while explaining our extensive behind-the-scenes smoking process. We may even give away some secrets if you're lucky!*

BRUNCH MENU

(Saturday and Sunday only, 10am-3pm)

\$30 Per Person

1st Course

Select One, Served Family Style

Fruit Platter

Fresh seasonal fruits served with bourbon chantily

House Salad

Romaine, arugula and radicchio with smoked grape tomatoes, cucumbers, red onions and red wine vinaigrette

2nd Course

Select Two, Served Family Style

Hash and Eggs

Sweet potatoes, onions, green peppers, two eggs scrambled

French Toast

Challah bread french toast

Hotcakes

'q Bourbon' Maple Syrup

Egg White Omelet

Smoked feta, basil, kale and roasted cherry tomatoes

Sides

Select Two, Served Family Style

Homemade Cheddar Chive Biscuits

In-House Smoked Bacon

Herb-Infused Grits

3rd Course

Select One

Homemade Cookies

Scoop of Vanilla or Chocolate Ice Cream

DINNER MENU – OPTION 1

\$45 Per Person

1st Course

Select Two, Served Family Style

House Salad
Smoked Dry-Rubbed Wings
Brisket Meatballs
Fried Green Tomatoes
House Bacon Cheddar Hush Puppies

2nd Course

Select Two, Served Family Style

Pulled Pork Shoulder*
Pulled Chicken
St. Louis Ribs
Baby Back Ribs
Sliced Brisket
(Individual Vegetarian Options Available)

Sides

Select Three, Served Family Style

House Cut Fries
Coleslaw
Honey Butter Cornbread
Buttermilk Mashed Potatoes

3rd Course

Select One

Homemade Cookies
Carrot Cake
Chocolate Cake

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DINNER MENU – OPTION 2

\$50 Per Person

1st Course

Select Two, Served Family Style

House Bacon Cheddar Hush Puppies
Fried Green Tomatoes
Smoked Dry-Rubbed Wings
Brisket Meatballs
House Salad
Smoked Corn, Black Bean and Avocado Salad

2nd Course

Select Two, Served Family Style

Pulled Pork Shoulder*
Pulled Chicken
Sliced Brisket
“Competition” St. Louis Ribs
“Competition” Baby Back Ribs
(Individual Vegetarian Options Available)

Sides

Select Three, Served Family Style

House Cut Fries • Coleslaw
Honey Butter Cornbread • Buttermilk Mashed Potatoes
Brisket Baked Beans • Red Bliss Potato Salad
Seasonal Vegetable • Art Smith’s Signature Mac & Cheese

3rd Course

Select One

Homemade Cookies
Carrot Cake
Chocolate Cake

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DINNER MENU – OPTION 3

\$55 Per Person

1st Course

Select Two, Served Family Style

House Bacon Cheddar Hush Puppies
Fried Green Tomatoes
Smoked Dry-Rubbed Wings
Brisket Meatballs
House Salad
Smoked Corn, Blackbean and Avocado Salad

2nd Course

Select Three, Served Family Style

Pulled Pork Shoulder*
Pulled Chicken
“Competition” St. Louis Ribs
“Competition” Baby Back Ribs
Sliced Brisket
(Individual Vegetarian Options Available)

Sides

Select Four, Served Family Style

House Cut Fries • Coleslaw
Honey Butter Cornbread • Buttermilk Mashed Potatoes
Brisket Baked Beans • Red Bliss Potato Salad
Seasonal Vegetable • Art Smith’s Signature Mac & Cheese

3rd Course

Select One

Homemade Cookies
Carrot Cake
Seasonal Cheesecake
Chocolate Cake

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BAR PACKAGES

Bloody Mary & Mimosas

2 hours... \$23/person

3 hours... \$28/person

4 hours... \$33/person

Beer & Wine

All Packages Include Freshly Brewed Bow Truss Coffee, Hot & Iced Tea, Soda & Juice

2 hours... \$23/person

3 hours... \$28/person

4 hours... \$33/person

House Chardonnay & Cabernet | Bell's Seasonal | Stone's Go-to IPA | Budweiser
Bud Light | Rotating Seasonal Beer | Lagunitas Seasonal

Wine Upgrade...\$5/person

La Vis Simboli Pinot Gris | The Loop Sauvignon Blanc | Matthew Fritz Pinot Noir | Chat Fou Red Blend

Open Bar

Includes Beer + Wine Package

Call Liquors:

Some Brands You May See: Smirnoff, Beefeater, Bacardi

2 hours... \$35/person

3 hours... \$40/person

4 hours... \$45/person

Premium Liquors:

Some Brands You May See: Ketel One, Bombay, Maker's Mark

2 hours... \$40/person

3 hours... \$45/person

4 hours... \$50/person

Super Premium Liquors:

Some Brands You May See: Grey Goose, Glenfiddich 12yr Single Malt, Crown Royal

2 hours... \$50/person

3 hours... \$55/person

4 hours... \$60/person

PACKAGE UPGRADES

Personalized Menus

Customize your menu with a company logo, picture, or get creative!
\$25 one-time fee

Champagne Toast

Cheers to that special occasion with a glass of our house champagne
\$6/person

Private Bar

only available with entire upstairs booking

Enhance your experience with a private bar exclusive for you and your guests in the lounge
\$100 bartender fee

Parting Gifts

Take home the Chicago q experience with one of our parting gifts!

Original Mild BBQ Sauce \$7

Spicy BBQ Sauce \$7

South Carolina Mustard Sauce \$8

Bourbon Flights

Add one of these unique bourbon flights, presented by our in-house Bourbon Connoisseurs to enhance your Chicago q experience.

American Whiskey Bernheim Wheat, Slaughter House, Clyde May's \$20/person

Rye Cody Road, Michter's, WhistlePig \$22/person

Small Batch Bourbon Elijah Craig, Four Roses, E.H. Taylor \$24/person

Japanese Whiskey Miyagikyo Single Malt, Nikka Coffey Grain, Suntory Toki \$28/person

Grand Tasting 9 outstanding selections from our portfolio \$75/person

All Things **I**deology entertainment



Housing one of the largest cigar collections in all of Chicago, Biggs Mansion can be enjoyed by members and non-members alike. For information about becoming a private locker holder, purchasing cigars or enjoying the first floor and outdoor patio, please contact us at (312) 809-2444.



CHICAGO IL **BLUE DOOR** FARM STAND

Be sure to stop in and enjoy neighborhood favorites at our new location in Lincoln Park! Specializing in farm-to-table favorites, Blue Door Farm Stand is perfect for catering any event, ranging from baby showers, birthday parties, among other special occasions! For more information call Odessa Scott at (312) 456-7282



BLUE DOOR KITCHEN & GARDEN

Accommodating parties of 10-55 guests, Blue Door Kitchen & Garden's French-country inspired upstairs dining room is an elegant, yet understated, atmosphere perfect for any event! Also, don't forget about our catering! For more information call: (312) 573-4000



LA STORIA R I S T O R A N T E

Accommodating parties of 10-50, La Storia is a Michelin recommended, genuine Italian experience where guests will share in the rich culture of the Italian table. In Chicago's historic gold coast neighborhood, La Storia's sophisticated event spaces prove to be perfect for any gathering. For more information contact Micah Williams at (312)456-7287