



WEDDING & RECEPTION PLANNING



Image courtesy of Stephanie Bassos



Image courtesy of Ryan Moore Photography



TWO UNIQUE LOCATIONS FOR WEDDINGS

Image courtesy of Matushek Photography



Image courtesy of Tim Tab Studios



Image courtesy of Angela Renee Photography



THE BREWERS' LOUNGE

ADDRESS

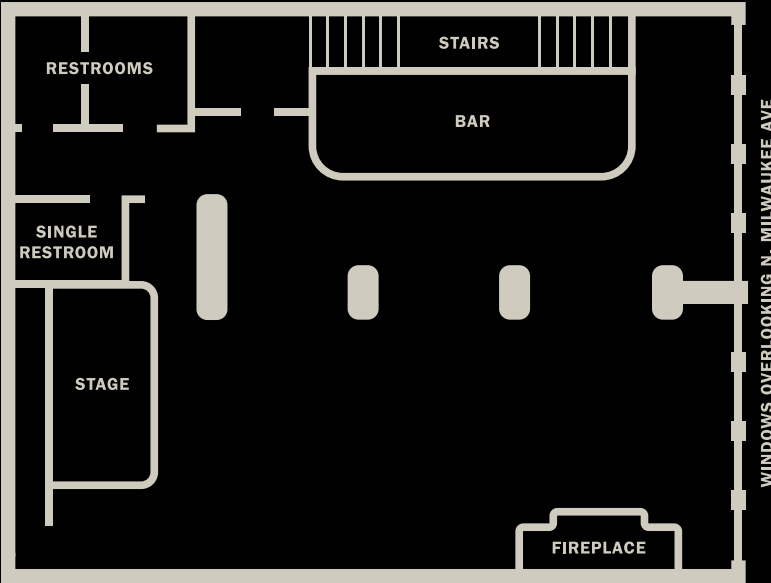
2323 N. Milwaukee Ave.
Chicago, IL 60647
2nd Floor

Since hosting our first wedding in September 2011, the Brewers' Lounge has seen over 400 marriages and celebrations. It has become a favorite for couples seeking an intimate, non-traditional venue that offers a number of amenities including planning services. The Brewers' Lounge showcases handcrafted woodwork, exposed brick, and natural light with space for 130 guests. Tables, chairs, plates, silverware and glassware are among the many things provided with your rental.

SEATED BUFFET	90 GUESTS
COCKTAIL STYLE	130 GUESTS
PLATED DINNER	104 GUESTS

FLOORPLAN

Brewers' Lounge

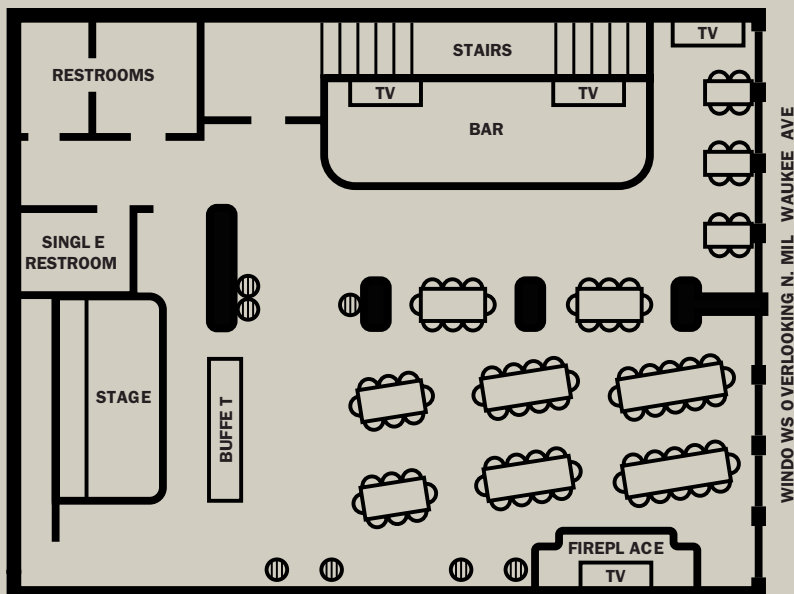


BREWERS LOUNGE FLOORPLANS

SEATED BUFFET

90 GUEST MAXIMUM

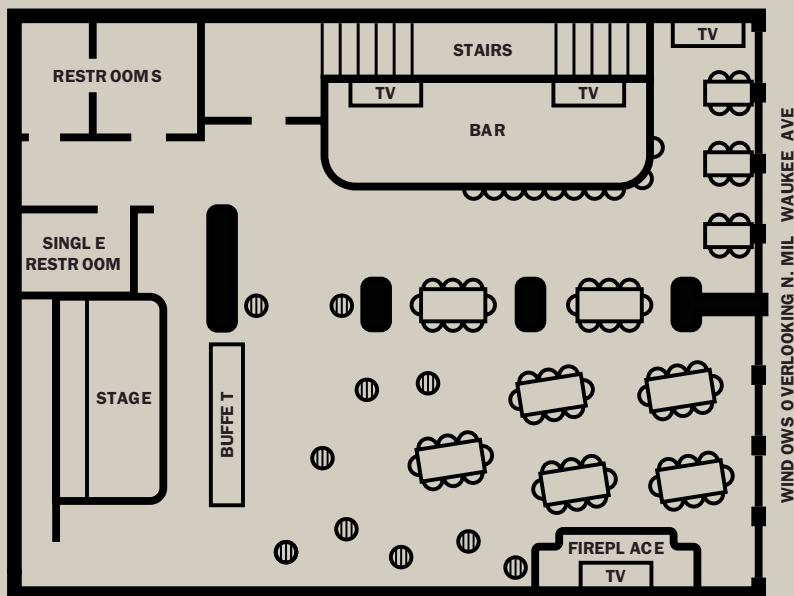
- *8 lowboy tables with seating for 76
- *3 highboy tables with seating for 12
- *Buffet tables with black linens
- *Dessert table and coffee station
- *14'x9' stage for DJ or band
- *Dance floor by the stage after dinner (requires removing buffet)
- *Elevator access to 2nd floor



COCKTAIL STYLE

130 GUEST MAXIMUM

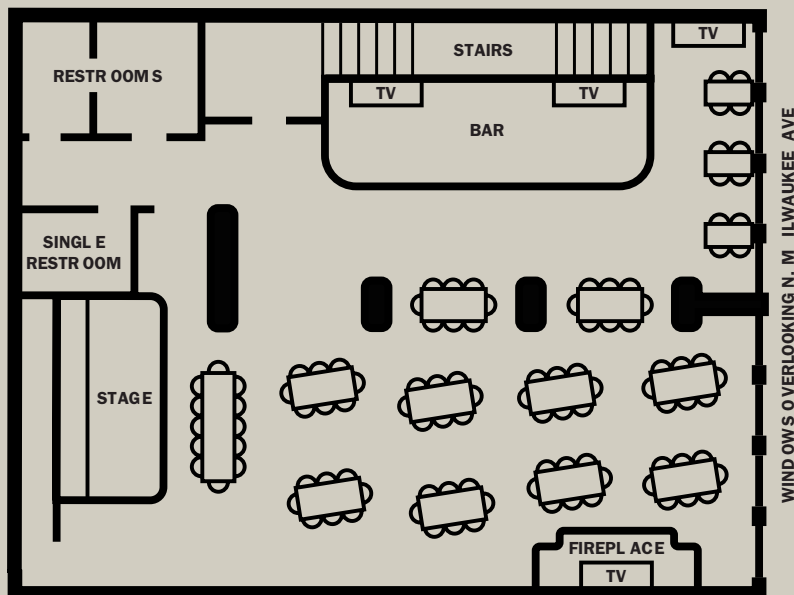
- *7 lowboy tables with seating for 56
- *3 highboy tables with seating for 12
- *Bar space with or without seating
- *10 barrel cocktail tables for standing room
- *Buffet tables with black linens
- *Dessert table and coffee station
- *14'x9' stage for DJ or band
- *Dance floor by the stage after dinner (requires removing buffet)
- *Elevator access to 2nd floor



PLATED DINNER

104 GUEST MAXIMUM

- *11 lowboy tables with seating for 92
- *3 highboy tables with seating for 12
- *Dessert table and coffee station
- *14'x9' stage for DJ or band
- *Dance floor by the stage after dinner (requires removing dining tables)
- *Elevator access to 2nd floor





THE KEDZIE TAP ROOM

ADDRESS

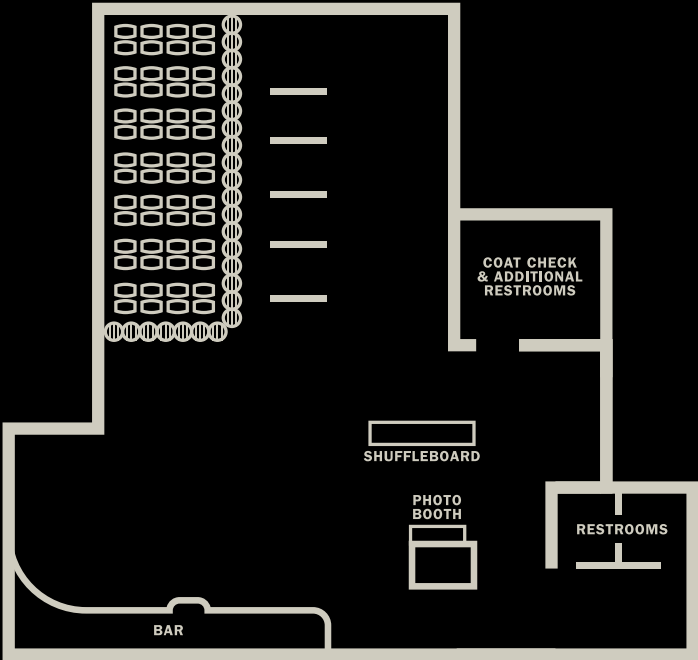
3340 N. Kedzie Ave.
Chicago, IL 60618

With space for 150-250 guests, the Tap Room is a great fit for the beer-loving couple with a larger guest list. The warehouse-like setting, with high ceilings and views of the brewery, is definitely unlike most wedding venues in the city. Stacks of barrels aging our Deep Woods series of brews create a stunning backdrop for your ceremony. Similar to the Brewers' Lounge, many amenities are included at the Tap Room, like our beer hall-esque red mahogany tables and repurposed barrel cocktail tables.

SEATED BUFFET	180 GUESTS
COCKTAIL STYLE	250 GUESTS

FLOORPLAN

Kedzie Tap Room

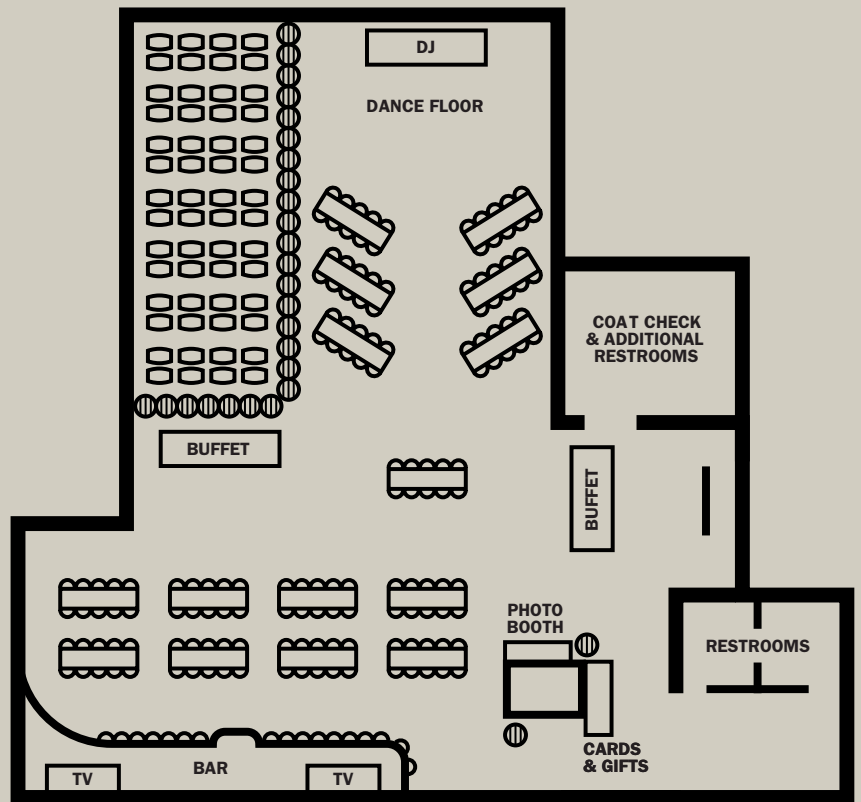


TAP ROOM FLOORPLANS

SEATED BUFFET

130-180 GUESTS

- *18 9'x2' mahogany tables with seating for 10 guests at each
- *2 buffets for quick and efficient dinner service
- *Dessert table and coffee station
- *DJ table with linen or space for a band
- *Large open area for dancing
- *Photo Booth available for rental



COCKTAIL STYLE

250 GUEST MAXIMUM

- *9'x2' mahogany tables with seating for 10 guests at each (maximum 14 tables)
- *6 highboy tables for standing room
- *20 barrel cocktail tables for standing room
- *Bar space with or without seating
- *Food stations throughout the room
- *Dessert table and coffee station
- *DJ table with linen or space for a band
- *Large open area for dancing
- *Photo Booth available for rental

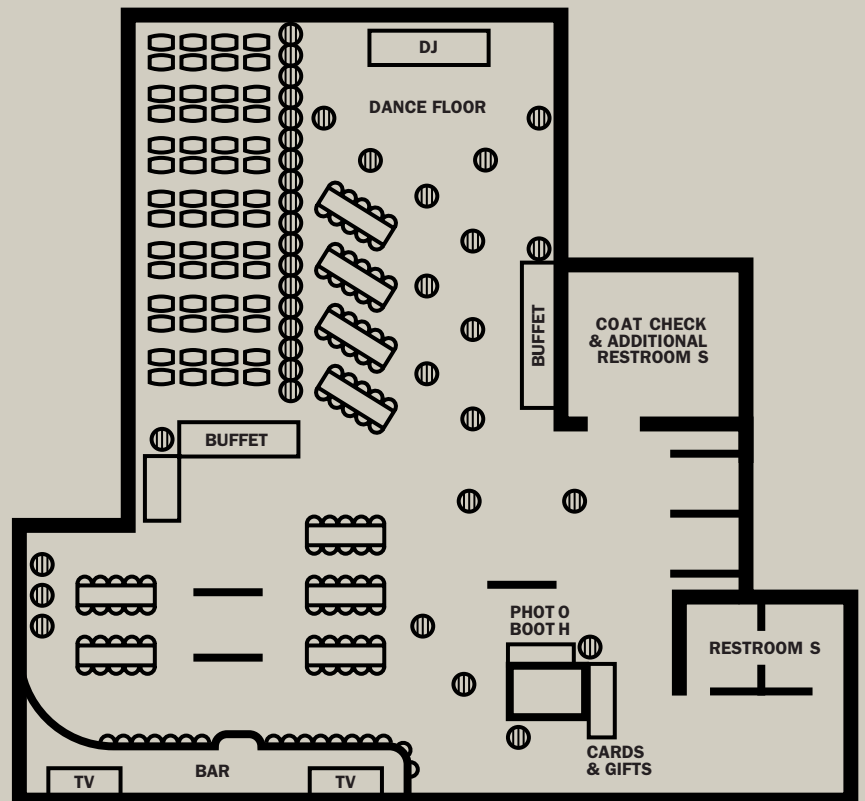




Image courtesy of Ruthie Hauge Photography



Image courtesy of Madi Ellis Photography



FOOD & DRINK PACKAGES

Image courtesy of Angela Renee Photography



Image courtesy of Sprung Photo



Image courtesy of Tim Tab Studios

WEDDING SEATED OR COCKTAIL-STYLE BUFFET

5-6 HOUR EVENT

HORS D'OEUVRES

► Choose 3



Image courtesy of Gloss Photography Studios

	SEATED CAPACITY	COCKTAIL CAPACITY	BUDGET
BREWER'S LOUNGE	90	130 max.	\$65+/each
TAP ROOM	150	250 max.	\$65+/each

TIER 1 | Passed or Stationed

Mini Tostada

Corn chip, avocado, radish, cotija cheese

Falafel (vegan)

House-made falafel, tofu tzatziki, diced red pepper

Sesame Chicken or Cauliflower

Soy-sesame glaze

Fried Cheese Curds

Pickled sweet pepper, Calabrian aioli

Baked Sweet Potato

Spinach, goat cheese, bacon or diced red pepper

Asian Salmon Wonton

Wonton chip, wasabi aioli, soy-glazed salmon

Assorted Bruschetta

Three seasonal selections

Truffle Potato Salad (vegan)

Endive, red potato, truffle oil

Chipotle Meatballs

Pork and beef meatball, chipotle-maple tomato sauce

Tofu Satay (vegan)

Tofu, red pepper, coconut curry, peanut

Bratwurst Skewer

House-made bratwurst, Brun-uusto bread cheese, IPA mustard

TIER 2 | Platters and Stations

Sriracha Shrimp | Additional \$5 per person

Grilled and chilled shrimp, Sriracha, ginger cocktail sauce

Chef's Charcuterie | Additional \$5 per person

Three varieties of rotating seasonal selections,
pickles, honey mustard

Local Cheese Board | Additional \$5 per person

Three rotating selections, dried fruits, gherkins, nuts

Oysters on the Half Shell | M.P. Inquire for Pricing

Malt vinegar mignonette, ginger cocktail sauce

MAIN STATIONS



Image courtesy of Ryan Moore Photography

SLIDERS & BBQ | Choose 2 | \$65 per person

Classic Bacon Cheeseburger

Aged cheddar, griddled onion, bacon

Pesto Chicken Sandwich

Mozzarella, basil pesto, red pepper and grilled onion relish

Veggie Burger

Red beet, cremini mushroom and black bean patty, mixed greens, pickled red onion, Mighty Vine tomato, green goddess dressing, pepperjack

**Can be made vegan upon request*

Pulled Pork

Kansas City-style BBQ sauce, honey-jalapeno coleslaw

Beer Can Chicken

Paprika-chili powder rub, Revolution house beer brine

Smoked Beef Brisket Carving Station

BBQ sauce, horseradish cream sauce

Applewood Smoked Wings

Blue cheese OR Ranch, celery

St. Louis-style Ribs

House BBQ rub

Suckling Pig Roast | Additional \$1500 per pig (80 person minimum)

Sourced from La Pryor farms in Ottawa, IL

Served with fruit compote, honey mustard, & brioche buns

Extra Main Dish | Additional \$8 per person

PREMIUM | Choose 2 | \$75 per person

Ale-brined Amish Chicken

Natural jus

Coffee-rubbed Roast Beef

Beef jus, horseradish cream sauce, crispy onions

Smoked Pork Loin

Seasonal fruit compote

Seasonal Vegetable Strudel

Red pepper feta sauce

Root Vegetable Saute (vegan)

Quinoa, lentils, carrot-ginger sauce

Herb-crusted Prime Rib | Additional \$20 per person

Beef jus, horseradish cream sauce

Extra Main Dish | Additional \$10 per person

SIDES

► Choose 2

Mixed Greens Salad

Arugula, frisee, spinach, cucumber, carrot, radish, tomato

Spinach Blue Cheese Salad

Spinach, blue cheese, apple, dried cherry, spiced pecan

Greek Salad

Romaine, red beet, tomato, cucumber, feta

Ratatouille

Eggplant, zucchini, squash, bell pepper, red onion, tomato, basil

Seasonal Vegetable

Grilled asparagus, sauteed green beans, OR roasted brussels sprouts

Baked Beans

Three types of beans, bacon, molasses, Rev BBQ sauce

Collard Greens

Bacon, apple cider vinegar, mustard, pork stock

Mac n' Cheese

Roasted Red Skin Potato

Garlic Cream Cheese Mashed Potato

Au Gratin Potato

SWEETS TABLE

► Choose 3

S'mores Bites

Fruit Streusel Bars

Brownies

Funfetti Blondies

Pretzel Bites with Buttermilk Icing

Warm Cookies - Available Flavors

- Chocolate Chip
- Snickerdoodle
- Peanut Butter
- Double Chocolate

Mini Cupcakes - Available Flavors

- Vanilla with Salted Caramel Frosting
- Chocolate with Vanilla Meringue Frosting
- Red Velvet with Cream Cheese Frosting
- Lemon with Vanilla Buttercream Frosting

WEDDING PLATED DINNER

5-6 HOUR EVENT

HORS D'OEUVRES

► Choose 3



Image courtesy of Tim Tab Studios

	CAPACITY	BUDGET
BREWER'S LOUNGE	104 max.	\$80+/each
TAP ROOM	Plated option not available	

TIER 1 | Passed or Stationed

Mini Tostada

Corn chip, avocado, radish, cotija cheese

Falafel (vegan)

House-made falafel, tofu tzatziki, diced red pepper

Sesame Chicken or Cauliflower

Soy sesame glaze

Fried Cheese Curds

Pickled sweet pepper, Calabrian aioli

Baked Sweet Potato

Spinach, goat cheese, bacon or diced red pepper

Asian Salmon Wonton

Wonton chip, wasabi aioli, soy-glazed salmon

Assorted Bruschetta

Three seasonal selections

Truffle Potato Salad (vegan)

Endive, red potato, truffle oil

Chipotle Meatballs

Pork and beef meatball, chipotle-maple tomato sauce

Tofu Satay (vegan)

Tofu, red pepper, coconut curry, peanut

Bratwurst Skewer

House-made bratwurst, Brun-uusto bread cheese, IPA mustard

TIER 2 | Platters and Stations

Sriracha Shrimp | Additional \$5 per person

Grilled and chilled shrimp, Sriracha, ginger cocktail sauce

Chef's Charcuterie | Additional \$5 per person

Three varieties of rotating seasonal selections, pickles, honey mustard

Local Cheese Board | Additional \$5 per person

Three rotating selections, dried fruits, gherkins, nuts

Oysters on the Half Shell | M.P. Inquire for Pricing

Malt vinegar mignonette, ginger cocktail sauce

SALADS

► Choose 1

Spinach Blue Cheese

Spinach, blue cheese, apple, dried cherry, spiced pecan

Greek

Romaine, red beet, tomato, cucumber, feta

Mixed Greens

Arugula, frisee, spinach, cucumber, carrot, radish, tomato

MAIN DISHES

► Choose 3

Bottom Up Wit-brined Amish Chicken with natural jus

Sun Dried Tomato-crusted Whitefish with beurre blanc

Coffee-rubbed Roast Beef with beef jus and crispy shallot

Smoked Pork Loin with seasonal fruit compote

Seasonal Vegetable Strudel with red pepper feta sauce

Mushroom-dusted Tofu (vegan) with truffle-tomato relish

Root Vegetable Saute (vegan) with quinoa, lentils, carrot-ginger sauce

Herb-crusted Prime Rib | Additional \$20 per person

Grilled Salmon | Additional \$15 per person

SIDES

► Choose 2

Ratatouille

Eggplant, zucchini, squash, bell pepper, red onion, tomato, basil

Seasonal Vegetable

Grilled asparagus, sauteed green beans, OR roasted brussels sprouts

Roasted Red Skin Potato

Garlic Cream Cheese Mashed Potato

Au Gratin Potato



Image courtesy of Angela Renee Photography



Image courtesy of Sprung Photo

SWEETS TABLE

► Choose 3

S'mores Bites

Fruit Streusel Bars

Brownies

Funfetti Blondies

Pretzel Bites with Buttermilk Icing

Warm Cookies - Available Flavors

- Chocolate Chip
- Snickerdoodle
- Peanut Butter
- Double Chocolate

Mini Cupcakes - Available Flavors

- Vanilla with Salted Caramel Frosting
- Chocolate with Vanilla Meringue Frosting
- Red Velvet with Cream Cheese Frosting
- Lemon with Vanilla Buttercream Frosting

NON-ALCOHOLIC BEVERAGES

Soft Drinks and Coffee Station Included

Coke fountain sodas: Coke, Diet Coke, Sprite, Gingerale, Tonic, Club Soda

Juices: cranberry, orange, apple, grapefruit

Iced Tea

Coffee/Tea Station: brewed regular and decaf coffee, Earl Grey & green teas

Zero-Proof Beverage Package | \$15 per person

Super Zero Hop Water

Seasonal non-alcoholic beer (rotating selection from guest breweries)

Hop Nectar Mocktail

Bundaberg Ginger Beer



Image courtesy of Sprung Photo



Image courtesy of Sprung Photo

BAR PACKAGES

Base: Star Beer Experience | \$40 per person for a 5 hour reception

Includes full lineup of Revolution draft beers

(excluding barrel-aged and beers over 10% ABV)

House Wines | Additional \$5 per person

Bogle Pinot Noir, Root 1 Sauvignon Blanc, Segura Viudas Cava

Premium Wines | Additional \$20 per person

Inquire for full list of wines available

Call Liquor | Additional \$10 per person

Stoli, Aviation Gin, Jameson, Evan Williams, Don Q, Herradura Reposado

Premium Liquor | Additional \$15 per person

Tito's, Bombay Sapphire, Bulleit, Maker's Mark, Kraken,

The Black Grouse, Cazadores, Bailey's, Kahlua

**We have a no alcoholic shots policy for private events.*



Image courtesy of Couple of Dudes Photography



Image courtesy of Madi Ellis Photography



Image courtesy of Couple of Dudes Photography



AMENITIES

*Available at request for
use at your event

Venue Planning Services

On-Site Event Captain

Décor Setup

Recommended Vendor List

200+ Votive Candles

Wooden Dining Tables and Chairs

Wooden Highboys and Repurposed Barrel Cocktail Tables

Cream or Black Linens

Plates, Silverware, and Glassware

Menu Tasting for the Couple

4 HD televisions with HDMI Hookup (Brewers' Lounge)

2 HD televisions with HDMI Hookup (Tap Room)

1 Handheld Cordless Microphone

Access to Plug Music into House Stereo System

Dedicated Wifi Network

Private Restroom for the Couple

Coat Racks

ADD-ONS

*Additional charges apply

Ceremony Fees

\$150 room reset

\$150 brewery tour

**Tours required for ceremonies with more than 70 guests.*

Welcome Beer | \$200

Passed or Stationed beer samples

Outside Dessert Plating | \$100

Revolution Brewing Merchandise

Inquire for Pricing.



Image courtesy of Mark Trela Photography



Image courtesy of Angela Renee Photography



Image courtesy of Gloss Photography Studios