Corner Tap Tap



Events

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Private Event Spaces



FULL RESTAURANT

SEATED 100 - RECEPTION 250



KEG ROOM

SEATED 50 RECEPTION 60



OUTDOOR PATIO

SEATED 25
RECEPTION 30

GAME ROOM

RECEPTION ONLY 50



VERANDA

SEATED 30
RECEPTION 40



SERVES APPROXIMATELY 25 PEOPLE

Chips & Dips 45

guacamole, fire roasted salsa, chipotle queso, house-made tortilla chips

Fresh Fruit Platter 65

Assorted Vegetable Crudites 65

with house-made dips

Biggie Pretzel 65

served with lake's cheese sauce, spicy mustard, and pimento cheese

Buffalo Chicken Dip 65

cheddar, cream cheese, buffalo sauce, with tortilla chips, ranch and blue cheese

Spinach Dip 65

with housebaked pita

Cobb Salad 45

grilled chicken, romaine and baby spinach, bacon, avocado, egg, tomato, red onion, blue cheese crumbles with a creamy tomato vinaigrette

Garbage Salad 45

chicken, salami, mixed greens, artichoke, olives, provolone, tomato, red onions, radishes, roasted red peppers, garbanzo beans

Slow Smoked Baby Back Ribs 110

with crispy onion strings

Firecracker Shrimp 85

BBQ Pulled Pork Sliders 85

with BBQ sauce

BBQ Brisket Sliders 95

with KC BBO

Fried Chicken Sliders 80

choice of Nashville Hot sauce, Buffalo, or BBQ sauce

Cheeseburger Sliders 85

Impossible™ Burger 100

american cheese, pickles, tomato, onion

Dessert Bars 35

30 pieces of assorted bars and cookies

Bread Pudding 50

Seasonal Cobbler 50

Wings by the Dozen 26

Served with blue cheese, ranch, and celery

Traditional Buffalo medium or spicy

Poncho's wood-grilled garlic & cayenne

Firecracker sweet thai chili & sriracha

Buffalo Cauliflower medium, spicy or firecracker

Add-ons

Fries

3 per person

Tater Tots

3 per person

Parmesan Tots

3 per person

Fried Pickles

3 per person

Cheese Curds

3 per person



Full Service Stations

Pick 2 35 per person
Pick 4 45 per person

Includes chips & dip, and choice of dessert

Please choose from items below, to be replenished for a 2 hour timeframe.

Detroit Style Pizza

choice of:

- ·Cheese
- · Pepperoni
- · Sausage
- · BBQ Chicken
- · Giardiniera

Sliders

choice of:

- BBQ Pulled Pork Slider with BBQ sauce
- BBQ Brisket Slider with KC BBQ sauce
- Fried Chicken or Grilled Chicken Slider with choice of Nashville Hot, Buffalo, or BBQ sauce
- · Cheeseburger Slider

(Add 4 per person for each additional item.)

The Smokehouse

65 per person

Includes chips & dip, and choice of dessert

Caesar Salad

Garbage Salad

Baked Mac & Cheese

BBQ Beef Brisket

Jake's Slow Smoked BBQ Pulled Pork

Kansas City Smoked Chicken





Dessert Choices

Assorted Cookies and Dessert Bars

Seasonal Cobbler

3 per person upcharge

Bread Pudding

3 per person upcharge

oy Snappy Lunch

30 PER PERSON AVAILABLE 11AM-3PM FOR GROUP DINING

APPETIZERS

Pick 2:

(Served family-style)

Crispy Southern Fried Pickles

Spinach & Artichoke Dip

Sampler Platter

includes fries, parmesan garlic tots, and cheese curds

Biggie Pretzel

served with Jake's cheese sauce, spicy mustard, and pimento cheese

MAINS Served with chips

Pick 3:

*Guests will order entrée from pre-selected choice of 3

BBQ Beef Brisket Sandwich

Slow Smoked BBQ Pulled Pork Sandwich

Fried Chicken Sandwich

Jake's Cheeseburger

Caesar Salad





OPTION #1

Beer & Wine

Includes:

Select Craft Draft Beers

Domestic Beer Bottles

Red & White House Wines

2 Hour Package / 32 per person 3 Hour Package / 38 per person

OPTION #2

Call

Includes:

Tito's

Tanqueray

Jose Cuervo Gold

Bacardi

Captain Morgan

Jack Daniels

Jameson

Dewars 12

Select Craft Draft Beers

Domestic Beer Bottles

Select Red & White Wines

2 Hour Package / 42 per person 3 Hour Package / 48 per person

OPTION #3

Premium

Includes:

Grey Goose

Ketel One

Aviation

Bombay Sapphire

Don Julio Blanco

El Dorado 12

Maker's Mark

Longrow Single Malt

Select Craft Draft Beers

Domestic Beer Bottles

Select Red & White Wines

2 Hour Package / 50 per person

3 Hour Package / 60 per person



Policies

Food and Beverage Minimum

This price reflects the base amount that is required to be spent in food and beverage during your event time. This minimum excludes tax, event fees and service charge.

The Next Steps

In order to confirm a date we require a signed contract which includes the terms of agreement, event space, date and time frame. In addition to the contract we require a deposit that is 25% of the food & beverage minimum for the event. Menu selections are due by 30 days prior to the function.

Event Fees

11.75% tax – Chicago city venue tax is standard and subject to change based on local ordinance.

3% service charge – 3% of the food and beverage subtotal is used to support the staff working the event as well as the behind the scenes team. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

18% gratuity – An 18% gratuity will be added to all events

\$75 staff fee - I staffing fee per 50 guests

\$175 chef attendant fee – food stations with an attendant

Final Guest Count and Payment

Your guaranteed minimum guest count is due 7 full business days prior to your event date. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

Final payment based on the guaranteed guest count is due by 7 full business days prior to the event date by credit card or cashiers check, only. Additional charges accumulated during the event will be charged the following business day.

Food & Beverage Policies

Due to federal, state, & local laws concerning food & beverage sales, no food or beverage prepared by Jake Melnick's may be removed from the premises. Any unused items are the property of Jake Melnick's.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

Alcohol Service Policy

Per Jake Melnick's beverage policy, we have the right to card any individual who is 35 years or younger. Please inform your guests to carry the appropriate state or government issued photo id. In addition, we do not permit any shots to be served. This policy is to protect all parties involved while hosting an event here at Jake Melnick's.

Smoking Policy

In accordance with the smoke free Illinois act, Jake Melnick's prohibits smoking in public places and places of employment and within 15 feet of any entrance, exit, windows that open, or ventilation intake of a public place or place of employment. No smoking will be permitted on the verandas.

Vendor Certificate of Insurance

All vendors require a certificate of insurance, no later than 30 days prior to event. Be sure to confirm you vendor can provide with Jake Melnick's specific requirements prior to booking your vendors. See your sales manager for more details.

Additionally, Jake Melnick's will not serve alcoholic beverages to any vendors.

Decor Removal

Client is responsible for removing all decor items at the scheduled end time of their event. These items include: flowers, floral vases, pipe & drape, votive candles, guest book, gifts, champagne flutes, cake knife, cake topper, AV equipment, all decor and all entertainment. There are no exceptions to this policy.

Our Loyalty Program

Jake Melnick's is a part of the Levy family and participates in the frequent diner program. To enroll and for more information speak with your sales manager or visit levyrestaurants.com