

Dine & Drink, Inc.

Private Event Packet



Thank you for considering Dine & Drink to host your upcoming private or corporate event. We are proud to offer a wide range of award-winning dining and unique private event, banquet and catering options ideally suited to fit any style or budget.

Contact Information:

Email: events@dineanddrinkinc.com

Website: www.dineanddrinkinc.com

Phone: 773.348.4600

Volo Restaurant Wine Bar | Kitsch'n On Roscoe

Jon Young: 773.895.5790

Paramount Room

Kathleen McGrath: 312.206.7052



Dine & Drink Restaurants & Events

Dine & Drink's acclaimed and award-winning restaurants include diverse concepts, talented chefs and friendly staff, along with dynamic beverage programs, and convenient accessible locations. From upscale and intimate to relaxed and casual, we offer a variety of private and semi-private event options to suit exactly what you have in mind.

Weddings | Holiday Parties | New Year's Eve Parties
Birthdays | Anniversaries | Wine Tastings | Reunions
Charity Fundraisers | Reunions | Networking Events
Corporate Events | Showers | Graduations
and more...

Venue Locations:

Volo Restaurant Wine Bar Roscoe Village | 2008 W Roscoe St

Located in Chicago's charming Roscoe Village neighborhood, Volo's space combines cozy/chic design elements with urban vintage charm plus a one-of-a-kind outdoor cabana patio and patina'd barn. *8 - 130 guests*

Paramount Room River West | 415 N Milwaukee Ave

In a hot new area just minutes from the hotel-zone, this dual-level gourmet food & drink destination offers a handsome tavern space with an open kitchen, Barcelona booths, and exposed ceilings, as well as a reclaimed prohibition-era speakeasy lounge below (featuring ultra-high ceilings, a dining mezzanine, full bar, comfortable seating and flat screen TVs). *8 - 100 guests*

Kitsch'n On Roscoe Roscoe Village | 2005 W Roscoe St

Since 1998 Kitsch'n has been known for it's award-winning comfort food and brunch and hip 70's throwback décor. This relaxed & casual boutique space in the heart of Roscoe Village features two dining rooms, a sidewalk café, and a lovely beer garden with retractable temperature controlled awning. *20 - 100 guests*



Volo Restaurant Wine Bar – Fact Sheet

Address 2008 West Roscoe
Chicago, IL 60618
773-348-4600

Event Contact
Jon Young
773-895-5790

Capacity Venue Shutdown Cocktail Style – up to 130 guests
Semi- Private Dining Room – 16-35 guests
Private Dining Sit Down – 8-12 guests
Private Dining Areas Cocktail/Tasting Style – 12-40 guests
Shut Down Garden Patio Cocktail Style – up to 70 guests
Semi- Private Garden Patio – 20-40 guests

Hours of Operation*
Monday – Thursday 5pm – Midnight, Friday – Saturday 5pm – 2am
Sunday – Closed, *Private Events available anytime

Parking Valet Parking is available on Friday and Saturday.
Easy on-street parking.

Venue Volo Restaurant Wine Bar features Chef Stephen Dunne’s New American Cuisine with an emphasis on seasonal ingredients and wine pairing. An innovative approach to ordering sets Volo apart, making enjoying wine easy, accessible and un-intimidating. Relax in our boutique style dining room or rustic cabana garden in a casual neighborhood atmosphere.

Staff One of the main keys to our success is our people. We strive to create and maintain a comfortable and intimate environment. Sincere, professional, and knowledgeable, our staff will ensure that each guest gets exceptional service and attention.

Website www.volorestaurant.com





Volo Restaurant Wine Bar – Menus

Just a mile and a half west of Wrigley field and minutes from the heart of downtown, Volo is perfectly suited to host your next event or special occasion with unique and intimate private or semi-private arrangements available. Volo can help to make your event both memorable and successful with a special focus on exceptional wines and a chef-driven menu. Choose from a variety of available food and beverage packages, and we'll customize a proposal to suit your needs. Already an "indie" wedding destination, let Volo help you plan a surprisingly affordable one-of-a-kind celebration you will never forget.

Cocktail Menus

Enjoy a mouth-watering array of passed and plated hors d'oeuvres inspired by menu favorites, and the chef's amuse.

Menu options include: Artisan Cheese & Garni, Light Hors d'oeuvres, Heavy Hors d'oeuvres, Deluxe Hors d'oeuvres, Dessert Sweets Table, Dessert Hors D'oeuvres and Complete Wedding Packages

Sample menu items include: Seasonal Spreads and Crostini, Smoked Salmon & Cucumber, Steak Tartare, Prosciutto Rocket, Blue Cheese Mousse, Shrimp & Octopus Ceviche, Bacon-Wrapped Dates, White Wine Steamed Mussels, Artisan Flatbread Pizzas, Roasted Lamb Pops, and more...

Also available...

Tasting Menus

Prepare for a culinary journey as you pass and share five to six courses of exquisite seasonally influenced flavors arriving on shared plates featuring the essentials of Volo cuisine. *10 - 25 guests, limited availability, private and semi-private dining only*

Plated Wine Dinners

Chef/Partner Stephen Dunne and Wine Director Shad Martin create a special menu exquisitely paired with favorite wines, regions, and/or themes. *6 – 12, or 30 to 50 guests, limited availability, private dining only*

Wine & Bar Packages

Volo offers 2 to 5 hour options with select wine, beer and liquor available (let us know your personal favorite varietal and we'll come up with selections that are sure to please).

Options Include: Wine 101, Premier Cru Tasting, Wine & Sparkling "Design a Flight" Package, Full or Premium Bar Packages

Video

Visit us online at www.volorestaurant.com and view current menus and tour Volo in 'Hi Def' today ([click here](#))



Paramount Room – Menus

Close to the Loop, hotel zone, and convention centers, Paramount Room is a unique and classy dual-level space with an incredible reclaimed prohibition-era speakeasy lower-level that makes it ideally suited for almost any function. Paramount Room can help to make your event both memorable and successful with a special focus on exceptional spirits, craft beers and boutique wines, paired with an acclaimed chef-driven menu. Choose from a variety of available food and beverage packages, and we'll customize a proposal to suit your needs.

Cocktail Menus

Share an experience in foodie heaven with our collection of passed and plated hors d'oeuvres inspired by Chef Dunne's quest for elevated pub standard dishes with an international twist.

Menu options include: Artisan Cheese & Garni, Light Hors d'oeuvres, Heavy Hors d'oeuvres, Deluxe Hors d'oeuvres, Dessert Sweets Table, Dessert Hors D'oeuvres, Plated Events, and more...

Sample menu items: Tempura Fried Green Beans, Duck Confit Canapés, Beef Carpaccio, Ale Steamed Mussels, Mini Handmade Tamales, Kobe Beef Skewers, Spring Rolls, Cucumber Wrapped Beef Tenderloin with Mustard Sauce, Wild Mushroom Tarts, and Liver Pate Crostinis among many others.

Also available...

Beverage Packages

Paramount Room offers 2 to 5 hour beverage packages that can include a range of select draft and bottle craft beers and Belgian Ales, Boutique Wines, and Signature Cocktails as well as your favorite spirits. *Tell us your vision and we can create a custom bar package to match it.*

Brunch Menu

With updated brunch classics such as Eggs Benedict and Brioche French Toast, along with options including a Chef-Manned Omelet Station, Deluxe Chaffing Stations and more, a brunch event at Paramount Room is sure to impress even the most sophisticated of pallets. Our brunch menu is served with a fresh fruit platter, assorted breakfast breads and includes coffee, soda, and orange juice.

Familiarize yourself with the Paramount Room!

Take a peek at our current menus and the latest of our rotating beer menus and drink lists online at www.paramountroom.com. Here you can also find photos and other helpful information about one of Chicago's hottest food and drink establishments.



Kitsch'n – Menus

Featured on the Food Network and the Travel Channel for its successful pairing of delicious comfort food with memory invoking campy-retro chic décor, Kitsch'n is the perfect destination for private or semi-private events such as Birthdays, Anniversaries, Reunions, trendy Weddings, Showers, Networking Events, Holiday Parties and more. Select arrangements from our large range of food and drink options. Inexpensive, fun and unique, Kitsch'n can make your event both memorable and successful!

Cocktail Menus

Our classic comfort food favorites and eclectic gourmet bites can combine to fit any event!

Menu options include: Light Hors D'Oeuvres, Heavy Hors D'Oeuvres, Mini-Dessert Hors D'Oeuvres, Assorted Sweets & Dessert Table, Dinner Buffet, BBO Picnic Menu, and more.

Sample Hors D'Oeuvres: Cocktail Franks "In a Blanket", Thai Spicy Chicken Wings, Mini Slider Burgers, Chicken & Waffle Skewers, Blackened Veggie Quesadillas, Mini Chicago Style Pizzas, Coconut Shrimp, Veggie Egg Rolls, Herbed Tortilla Chips with Mango-Mojito Salsa, and more...

Sample Entrees: Not Your Mom's Meatloaf, Donna's Lasagna, Cerveza Lime Chicken, Beef Stroganoff, Southern Fried Chicken, Mai Tai Teriyaki Salmon, Chipotle BBO Ribs* and more...

BBO Picnic Menu*

One of our most popular and fun events! Plan your event in minutes by choosing from our BBO-themed sides (select 3), entrees (select 3), and dessert (your choice of a custom inscribed cake & ice cream, or Kitsch'n dessert platters). Choose from one of our beverage plans and you're ready to party.

Beverage Packages

Whether you are looking to host an open bar for your celebrations or add some custom designed cocktails to a special event, we have beverage options that will fit your needs and budget. We offer a Beer & Wine package, Beer/Wine + 1 Retro Cocktail, a Full Bar Package, and more.

Menus Online

Visit www.kitschn.com to view our private event and restaurant menus today.



Kitsch'n On Roscoe – Fact Sheet

Address 2005 West Roscoe
Chicago, IL 60618
773-248-7372

Event Contact
Jon Young
773-895-5790

Capacity Venue Shutdown Event – 60 to 100 guests
Private Garden Patio Cocktail Style – up to 55 guests
Private Dining Room – 20 to 30 guests

Seasonal Hours of Operation
Winter - Monday through Sunday 8:30am until 3pm
Summer – Above plus limited dinner offered

Parking On-street parking, weekend valet available.

Venue Kitsch'n's successful pairing of delicious comfort food with memory invoking campy-retro chic decor has helped to gain it numerous awards and accolades including being featured Check, Please!, \$40 A Day (on the Food Network), Best of the Travel Channel, and more.

Since 1998, Kitsch'n On Roscoe has offered a relaxed & casual neighborhood-style space offering a full bar with a hip 70's "funk-ploitation" theme & too many tongue-in-cheek cultural decor references to mention. Located in the heart of Chicago's charming Roscoe Village, to be sure, Kitsch'n On Roscoe is an ideal spot for your next unique private event or corporate outing.

Website Visit www.kitschn.com for full catering and banquet/private event menus today!



Paramount Room – Fact Sheet

Address 415 North Milwaukee Ave
Chicago, IL 60654
312-829-6300

Event Contact

Kathleen McGrath
312-206-7052

Capacity Venue Shutdown Event – up to 100 guests
Semi-Private – 8 to 40 guests
Private Room – 40 to 60 guests

Hours of Operation

Monday – Thursday 3pm to 12am
Friday – Saturday 11am to 2am
Sunday 11am to 10pm

Parking On-street parking nearby, valet ,may be available with advance notice.

Venue Let Paramount Room help to make your next group night out or private event a success with our unique atmosphere, acclaimed chef-driven food, exceptional craft beer, classic cocktails, and boutique wine offerings.

Close to the Loop, hotel zone, and convention centers, Paramount Room is a unique dual-level space that features a handsome tavern on the street level with an open kitchen, Barcelona booths, and exposed ceilings, as well as an incredible reclaimed prohibition-era speakeasy lounge below that is ideal for any function.

Staff Our sincere, professional, knowledgeable and fun staff will cater to your needs and ensure that your event with us is a success.

Website www.paramountroom.com





Dine & Drink General Event Information

Menus

Final menu selection is due two weeks prior to the event. In the event that the patron does not confirm the menu, the original menu as specified on your Booking Agreement will be utilized. In case of a booking within two weeks of an event date, the menu on your Booking Agreement will be considered final.

Guarantee

A guarantee of the final number of guests is required 72 hours prior to the function. In the event that the patron does not confirm the guest count, the original number of guests, as specified on your Booking Agreement, will be utilized as the guaranteed number.

Room Minimums

Private dining spaces are assigned a food and beverage minimum based on the day of the week and the time of the event. The minimum represents the dollar amount that must be spent to secure the room privately or semi-privately. If the room minimum is not met, any difference will be added to the final bill in the form of a room fee. Sales tax and gratuities do not contribute to the minimum food and beverage requirement. Please refer to your Booking Agreement for the minimum food and beverage requirement assigned to your event.

Service Charges

All food and beverage provided is subject to state and local taxes along with a 20% gratuity.

Miscellaneous Food & Beverage Charges

It is the policy of Dine and Drink, Inc. to prohibit any food or beverage prepared outside of our establishments from being served on the premises. Exceptions may be made at the restaurant's discretion for the purpose of religious necessity or other specific circumstances. All arrangements must be made in advance and charges may apply.

Parking

Valet parking may be available on request and depending on the day and location, a minimum charge may apply (in addition to the standard rate per vehicle). Please discuss this option with your private event contact.

Bookings and Cancellations

A Booking Agreement signed by the patron, with an initial deposit, is required to secure your reservation. Please refer to your Agreement for specific cancellation timelines and fees based upon the specifications of your event.

