



ASTER HALL

CHICAGO

LOCATION

900 N. Michigan Ave,
Chicago, IL 60611
Level 6



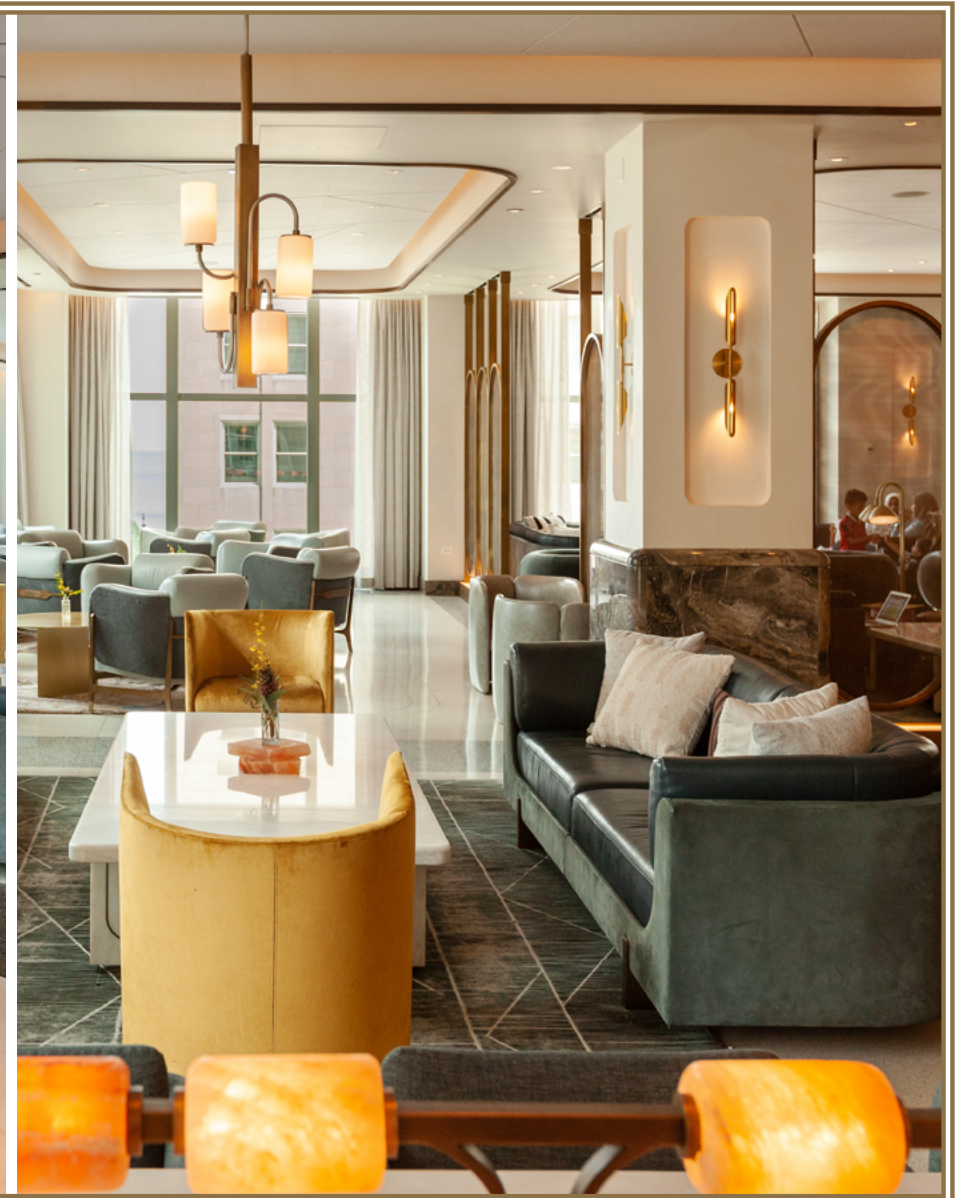
BAR & STUDY • FULL BUYOUT

300 RECEPTION



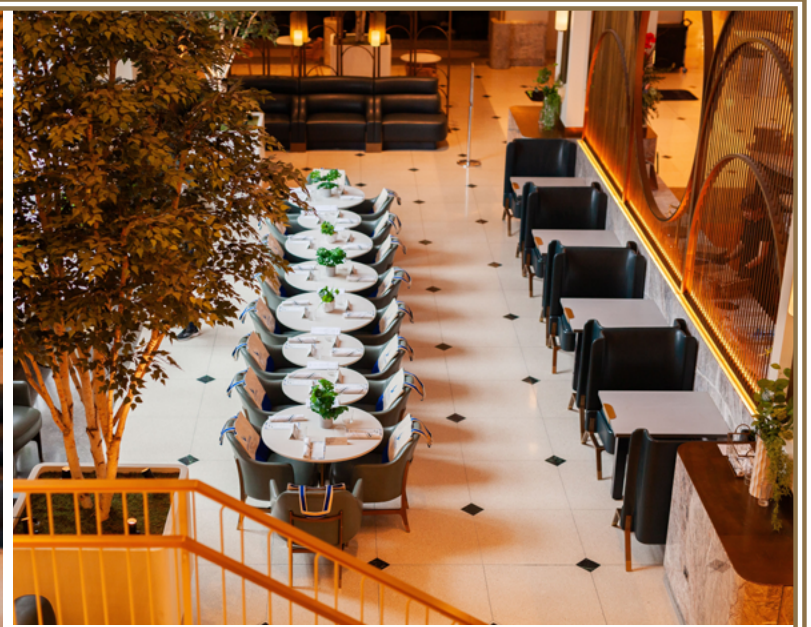
LAKESIDE LOUNGE

70 RECEPTION



BARSIDE LOUNGE

25 RECEPTION



MICHIGAN WINDOW LOUNGE

30 SEATED • 35 RECEPTION

BREAKFAST

TASTE OF SUNRISE \$45 pp per hour, \$15 pp each add'l hour

-choice of 1 from each section-

Farm Egg Scrambles

plain • smoked salmon
spinach & feta • bacon & cheddar

Fluffy Pancakes

strawberries & cream • maple syrup & butter

Breakfast Meats

thick cut maple peppered bacon
chicken breakfast sausage

Fixings

crispy hash browns • seasonal fruit

À LA CARTE

B.E.C. Sandwich \$75 per dozen

english muffin, candied bacon, american cheese, eggs

Veggie Sandwich \$60 per dozen

english muffin, bell pepper & onion medley,
pepper jack cheese, eggs

Avocado Toast \$60 per dozen

country sourdough, espelette, olive oil

Seasonal Fruit Platter

small (serves 5) - \$50 large (serves 10-12) - \$100

Yogurt Parfaits

berries, almond granola,
vanilla greek yogurt, blueberry preserve

8 oz - \$72 per dozen 12 oz - \$120 per dozen

Assorted Pastries \$75 per dozen

-selection-

blueberry muffins • banana nut muffins
jalapeño corn muffins • butter croissants
chocolate croissants • ham & cheese croissants

Doughnut Vault \$48 per dozen

-selection-

buttermilk, chocolate, lemon poppy-seed, almond, pistachio

All pricing is exclusive of tax, gratuity and admin fee.

BREAKFAST LIBATIONS

Strong Drip Coffee (serves 20) \$65

includes cups, lids, creamers, sugars

*–add flavors & alternative milk offerings **+\$15 per person**–*

N/A Beverage Package \$10 per person, per hour

includes house coffee, assorted teas, sodas, water

Fresh Fruit Juice Bar \$12 per person, per hour

assortment of freshly squeezed juices

Mimosa Bar \$25 per person, per hour

includes assorted fresh juices & fruit garnishes

Espresso Martini Bar \$15 per person, per hour

All pricing is exclusive of tax, gratuity and admin fee.

HORS D'OEUVRES

\$50 pp per hour, \$25 pp each add'l hour
served on display or butler passed

-select 5-

Small Cheval Cheeseburger Bites

dijonnaise, pickles & onions

Fried Chicken Sliders

chili aioli, pickles, nashville hot (on the side)

Falafel Bites

falafel, dill pickles, hummus spread

Chicken Tinga Quesadillas

flour tortillas, chihuahua cheese, chili aioli

Elote Corn Cups

corn, cilantro, lime, chihuahua cheese

Mac & Cheese Cups

casarecce, sourdough breadcrumbs, chives

Shrimp Cocktail

dijonnaise & cocktail sauce

Aster Hall Sushi

chef's seasonal selection

SNACKS

*per person
served on display*

Chips, Guacamole & Salsa \$8

roja & verde salsa, chili lime tortilla chips

Hummus & Pita \$10

*seasonal hummus, spiced pepitas
vine tomatoes, warm pita*

Artisanal Cheese & Charcuterie \$15

seasonal jam & accompaniments

Seasonal Crudité \$10

*tri-colored baby carrots, array of radishes
english cucumbers, celery, ranch*

Olives & Nuts \$5

*assorted olives, walnuts, marcona almonds
spiced pepitas*

All pricing is exclusive of tax, gratuity and admin fee.

TASTE OF ASTER HALL

\$70 pp per hour, \$35 pp each add'l hour
served on display

-select 2-

Small Cheval Burger Bar

*signature double cheeseburgers
golden fries*

Al Pastor Tacos No. 2 Bar

*assortment of chicken tinga & beef barbacoa
corn & flour tortillas, chips & salsa
black beans & rice, assorted toppings*

Lil' Boots Pasta Bar

*cacio e pepe pasta & turkey bolognese
seasonal salad & bread*

The Rotisserie Bar

*fried chicken tenders (nashville hot on the side)
mac & cheese & brussels sprouts*

All pricing is exclusive of tax, gratuity and admin fee.

À LA CARTE

SAVORY

*\$60 per order, each serves 6-8
served on display*

Cobb Salad

Seasonal Salad

Caesar Salad

SWEETS

*\$60 per dozen
served on display*

Cookies

-selection-

chocolate chunk, strawberry swirl, sprinkle sugar

Pie Bites

-selection-

key lime, butterfinger pie, lemon meringue, chocolate cream pie

Cupcakes

-selection-

chocolate, vanilla, red velvet, confetti

Brownies

Blondies

Rice Crispie Treats

Custom Whole Cakes Available

All pricing is exclusive of tax, gratuity and admin fee.

TASTE OF HOGSALT

\$105 pp per hour, \$50 pp each add'l hour
served on display

STARTERS

Burrata

Tenderloin Steak Tartare

French Fries

Slow Roasted Meatballs

SALADS

Chopped Wedge

Caesar

SIDES

Smashed Potatoes

Seasonal Vegetables

ENTREES

-select 2-

Truffle Bucatini

Roasted Chicken

Honey Peppered King Salmon

(+\$10 per person)

Coal Fired Ribeye

(+\$15 per person)

DESSERT

-select 2-

Chocolate Cream Pie Bites

Key Lime Pie Bite

Lemon Meringue Pie Bites

Butterfinger Pie Bites

Carrot Cake Bites

Chocolate Layer Cake Bites

All pricing is exclusive of tax, gratuity and admin fee.



BEVERAGES

CONSUMPTION BAR

all beverages charged on consumption

BEER & WINE PACKAGE

\$25 Per Guest / Per Hour

**Draft Beers, House Red and White Wines
& Non-Alcoholic Beverages**

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BEER, WINE & COCKTAIL PACKAGE

\$35 Per Guest / Per Hour

**Draft & Canned Beers,
House Red & White Wines,
Call Liquor & Non-Alcoholic Beverages**

All pricing is exclusive of tax, gratuity and admin fee.

HOGSALT®

Au Cheval
— NEW YORK —

BAVETTE'S
bar & boeuf

Ciccio Mio

DOUGHNUT
VAULT
— ◆ —

MONKEY BAR

sawada
coffee

SMALL *Cheval*

TRIVOLI
TAVERN
— CHICAGO —



ARMITAGE
ALHOUSE

ASTER HALL
C H I C A G O

Au Cheval
DINER

GREEN STREET
SMOKED MEATS

GILT BAR



LA RENOMMÉE

EXPLORE OUR OTHER VENUES

CONTACT EVENTS@HOGSALT.COM FOR ALL INQUIRIES