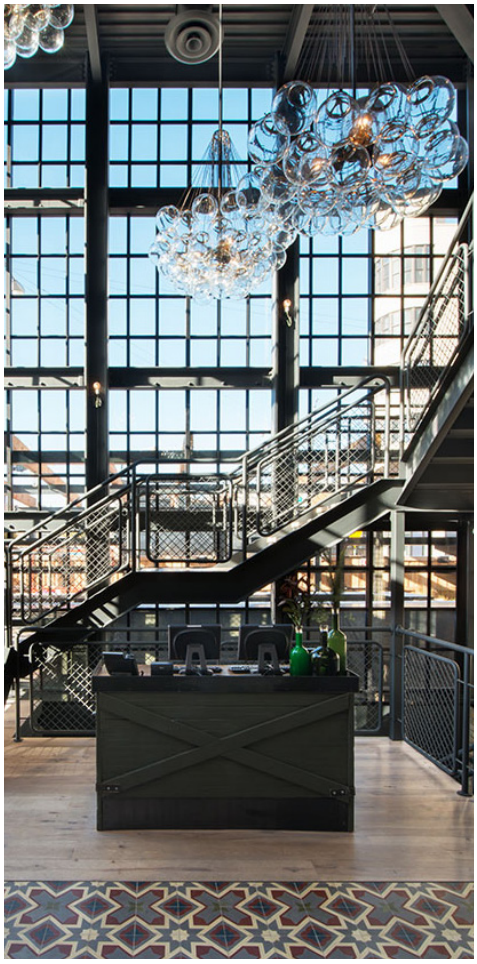
THE DAWSON

Private Dining
Holiday Season 2018

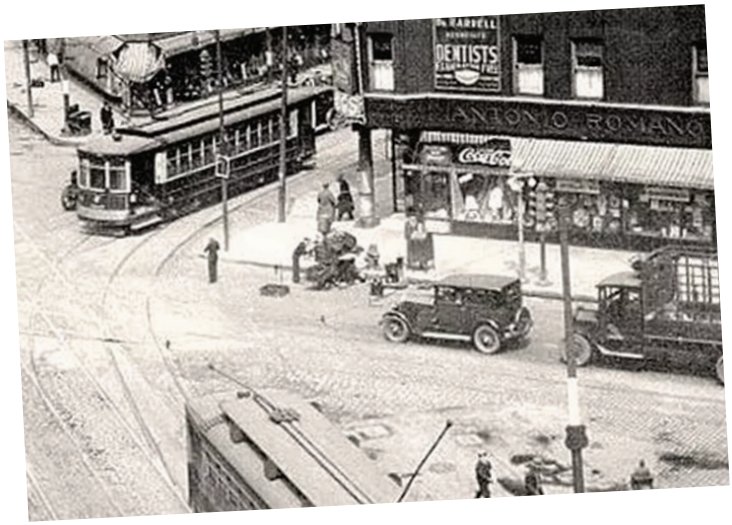


CONTACT

To schedule a tour, please contact us at 312.372.4001 or email events@the-dawson.com.

Welcome

The Dawson believes that planning your most important celebrations should be seamless. Whether you are planning a holiday gathering, cocktail party, corporate event, luncheon or brunch with family and friends, you need an extraordinary location. You will find it in The Dawson – named a "Best of the Best" venue by Modern Luxury. The Dawson's stunning two-story foyer with its breathtaking grand staircase is the perfect first impression for your guests. And, with custom tile and lighting, hand-crafted woodwork and abundant natural light, The Dawson is a dream location for hosts, guests and photographers alike.



THE HISTORY OF THE DAWSON BROTHERS

The site of The Dawson was originally connected to a cluster of buildings owned by The Dawson Brothers. William and Henry Dawson operated one of the most successful fireplace mantle companies in the United States in the early 1900s. Their elaborate works were known for both sturdy construction and intricate artistic detail. The Dawson exudes this same level of attention to quality and craft in the form of food, drink and hospitality.

First Floor

MAIN DINING ROOM

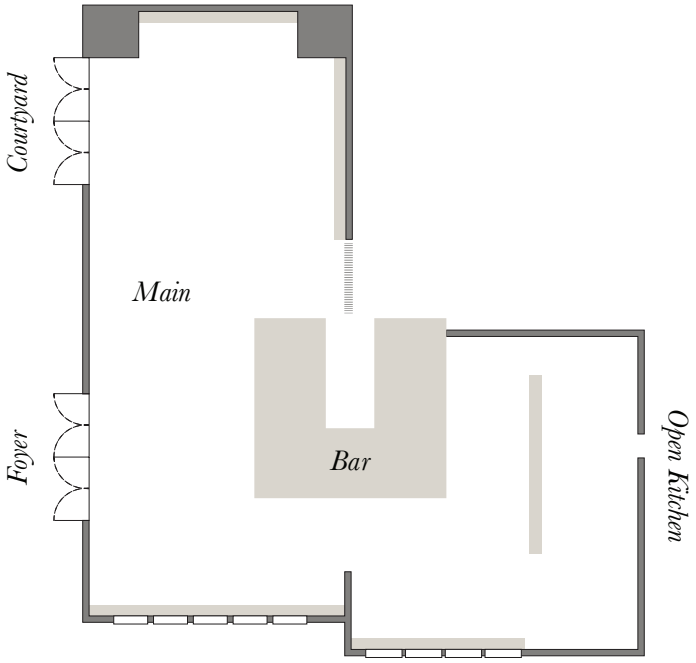
With its open kitchen and horseshoe bar, The Dawson's main dining room offers a versatile option for receptions and parties. Large windows provide abundant natural light, complimenting the white walls, rustic tiles and hardwood floors.

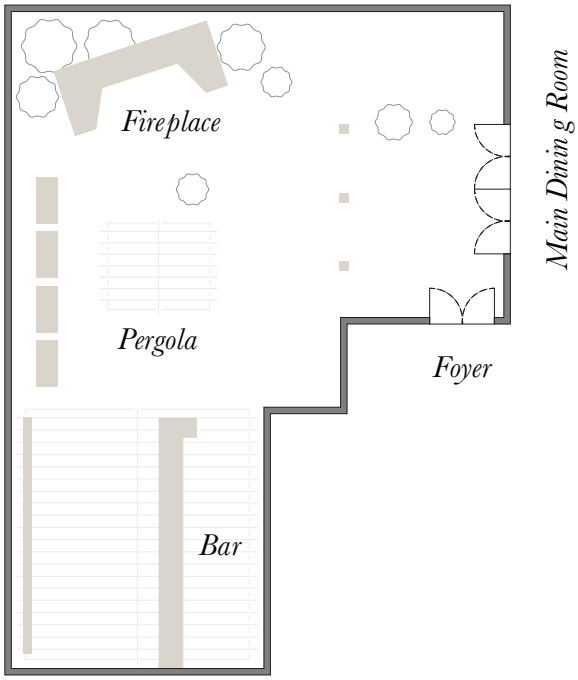
Capacity: Seated 100 | Cocktail Reception 150

COURTYARD

The expansive and acclaimed courtyard includes an array of seating options, a full bar, and a coveted lounge area by the large stone fireplace. Beautifully landscaped, the courtyard is a perfect setting for mixing and mingling.

Capacity: Seated 118 | Cocktail Reception 200





The Courtyard and Main Dining Room must be reserved together

Second Floor

FOUNDRY

The Foundry is an inviting, semi-private upper-level space with flexible seating arrangements. French doors from the Foundry lead to a covered terrace for an open-air setting and to extend the event's footprint.

Capacity: Seated 44 | Cocktail Reception 50

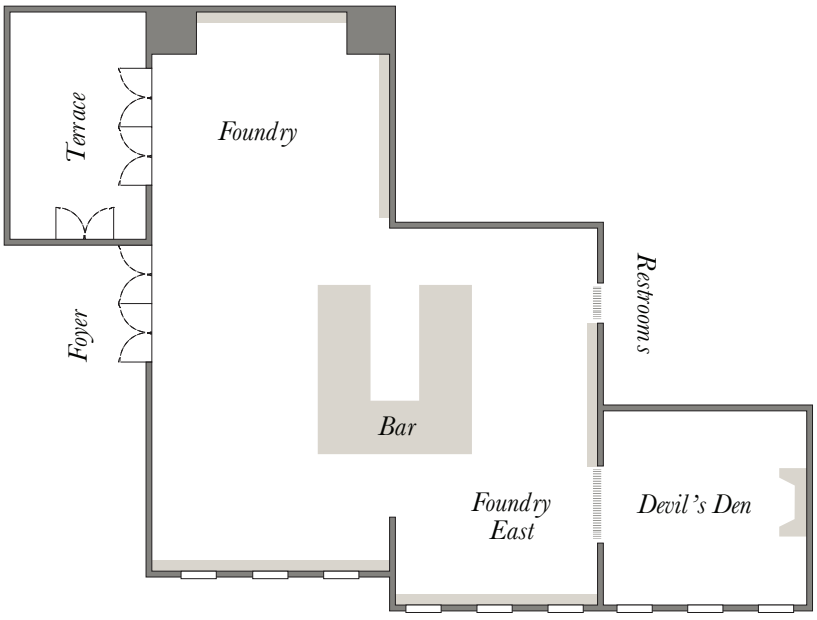
DEVIL'S DEN

Adjacent to the Foundry is the Devil's Den, an intimate, tucked-away lounge with custom chevron denim walls, a gorgeous fireplace and large windows that allow the room to be drenched in natural light if desired. The Devil's Den may be configured to include a large dining table, multiple small dining tables or, for more casual gatherings, arranged with sofas and cocktail tables.

Capacity: Seated 28 | Cocktail Reception 30

DEVIL'S DEN & FOUNDRY EAST

Capacity: Seated 28 | Cocktail Reception 40



Second Floor Buyout

Capacity:

Seated 120 | Cocktail Reception 150

Full-Venue Buyout

The multiple and versatile spaces at The Dawson combine with ease to accommodate exclusive, full-venue access for large seated affairs, elaborate cocktail soirées, or intimate experiences that naturally flow from one room to the next.

Amenities that would be exclusively yours:

Dedicated Team • 2 Full-Service Bars • AV Capabilities • Elevator

Capacity: Seated 220 | Cocktail Reception 400

EXIT

ROTATING DRAFTS
REVOLUTION
BREWING
DAILY
DRIP
$6
GRAB A FRIEND & SHARE DINNER FOR TWO
Redfish Tacos
chimichurri, taco fixin's

Libations

Party Packages

	TWO HOURS	THREE HOURS	FOUR HOURS
FIVE O'CLOCK SOMEWHERE available until 3pm, housemade bloody marys, mimosas, all draft beer, wine,* and non-alcoholic beverages	**$30 / guest**	**$37 / guest**	**$47 / guest**
SATYR'S SELECTION all draft beer, wine*, and non-alcoholic beverages	**$30 / guest**	**$42 / guest**	**$52 / guest**
THE WILLIAM two Dawson seasonal cocktails, all draft beer, wine,* and non-alcoholic beverages	**$37 / guest**	**$47 / guest**	**$57 / guest**
HENRY'S CABINET premium brand spirits, two Dawson seasonal cocktails, all draft beer, wine,* and non-alcoholic beverages	**$45 / guest**	**$56 / guest**	**$66 / guest**

Host Bar

beverages are charged on consumption

Non-Alcoholic Packages

available upon request

*Our event wine include 2 reds, 2 whites, and a sparkling.
Shots and martinis are not included in the price of beverage packages.

Cocktail Reception

HORS D'OEUVRES PACKAGE OPTIONS

Light Hors d'Oeuvres - select 4 • **$28 / guest**

Medium Hors d'Oeuvres - select 6 • **$35 / guest**

Medium-Heavy Hors d'Oeuvres - select 8 • **$42 / guest**

Heavy Hors d'Oeuvres - select 10 • **$48 / guest**

COLD

Burrata Pomegranate Crostini (v)

Heirloom Tomato Salad parmesan tuiles, mint, saba (gf|v)

Endive Spears goat cheese, pistachio, honey (gf|v)

Roasted Beet Skewers fresh mozzarella, rosemary honey, crumbled cashews (gf|v)

Dawson Deviled Eggs crab, lemon zest, chives, capers (gf)

Smoked Trout Crostini crème fraîche, black pepper, pickled shallot

Shrimp Tacos pico de gallo, avocado crema

Seasonal Ceviche Spoons pickled fresno, lime, avocado crema (gf)

Tuna Tostada cucumber, chipotle aioli, red onion, pico de gallo

Shrimp, Brie, Cucumber Sandwiches

HOT

Mini Grilled Cheeses 3-year cheddar, chili aioli, sour dough (v)

Butternut Squash Wontons miso, gochujang, chili lime aioli (v)

Lentil Fritters spicy tomato jam, mint, yogurt (gf|v)

Baked Mushroom Caps maple syrup, diced apple, smoked gouda (gf|v)

Chicken-Fried Lobster spicy ranch

Grilled Scallops parsley & ranch relish, lemon butter (gf)

Crab Cakes remoulade, apple slaw

Crispy Chicken Sliders b&b pickles, calabrian aioli, Hawaiian bread

Chicken Taquitos tomatillo crema, pico de gallo

Steak Taquitos chimichurri, queso fresco, fresno pepper

Italian Meatballs marinara, pecorino, basil

Dawson Sliders smoked cheddar, bacon jam, spicy b&b pickles, dijonnaise

Candied Bacon orange, allspice (gf)

Beef Short Rib Empanadas kimchee, pickled cucumber

Steak Tip Skewers white cheddar, cipollini onion, zip sauce (gf)

(gf) - gluten free • (v) - vegetarian • most dietary restrictions can be accommodated upon request • items are subject to change

Stationary Selections

STATIONARY SELECTIONS

Chilled Seafood cajun shrimp, dupont oysters, mini lobster rolls • available for 20 or more guests • **$20 / guest**

Whole Poached Salmon dill cream, capers, onion, crackers (gf) • available for 20 or more guests • **$25 / guest**

Snow Crab Claws cocktail sauce, Louie sauce (gf) • **$20 / guest**

Mexican Shrimp Cocktail tostada, avocado, valentina (gf) • **$15 / guest**

Pimento Cheese Dip pomegranate crackers, lipstick peppers (v) • **$8 / guest**

Charcuterie Board seasonal pickles, grilled beer bread • **$12 / guest**

Roasted Artichoke Hummus raita, roasted vegetables, naan bread (v) • **$8 / guest**

Guacamole & Chips pomegranate, pico de gallo, lime (gf|v) • **$8 / guest**

Market Salad pea tendrils, arugula, mighty vine tomatoes, white cheddar, baby potato chips, avocado lime vinaigrette (gf|v) • **$8 / guest**

CHEF ACTION STATIONS

Available for 50 or more guests • $50 / guest

pre-select two stations

Pumpkin Ravioli black garlic, beurre blanc, currants, winter herbs (v)

Carved Whole Turkey slagel turkey, cranberry compote, smoked onion gravy, sausage stuffing

Teriyaki Glazed Chicken savory winter vegetables,jasmine rice (gf)

Seafood Paella shrimp, scallops, lobster tail (gf)

Salmon en Croute butternut squash, roasted apples, caper butter (gf)

Braised Short Rib truffle mash potatoes, green beans (gf)

Suckling Pig fennel sausage, currants, pine nuts, orange marmalade (gf) • **+ $10 / guest**

DESSERT

$35 / dozen • two dozen minimum

Chef's Small Holiday Bites

Chocolate Peppermint Cupcake (gf)

Spiked Eggnog Cupcake (gf)

White Chocolate Cranberry Tartlet

Butter Pecan Shortbread

Frosted Gingerbread Blondies

Pumpkin Cheesecake

Black Currant & Pistachio Macarons

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Family-Style Holiday Dinner

3 courses (salad, entrées, sides, dessert) starting at $75 / guest

4 courses (starter, salad, entrées, sides, dessert) starting at 85 / guest

STARTERS

select one

Crab Bisque cheddar bay biscuit, poached prawn (individually served)

Smoked Duck Terrine brioche, spicy pickled currants, cornichons

Stuffed Delicata Squash lentil biryani, masala, citrus chermoula (gf|v)

SALADS

select one

Hungarian Bacon arugula, crispy shallots, burnt orange vinaigrette (gf)

Kale Salad dried cranberry, apple, walnut, sherry vinaigrette (gf|v)

Caesar Salad romaine, parmesan, white anchovy, croutons

ENTRÉES

select two • additional item + $10 / guest

Pumpkin Ravioli black garlic, beurre blanc, currants, winter herbs (v)

Salmon braised fennel, olive, pomegranate glaze (gf)

Roasted Amish Chicken mushroom hash, winter greens, chicken jus (gf)

Maple Glazed Pork Chop grilled pear, apricot chutney (gf)

Filet 5oz, watercress salad, maître d' butter (gf)

Prime Rib bordelaise (gf) • **+ $20 / guest**

SIDES

select two • additional item + $5 / guest

Cream Cheese Dill Mashed Potatoes (gf|v) • **Sweet Potatoes Gratin** (gf|v)

Cornbread Stuffing • **Charred Green Beans** (gf|v)

Parsnip Puree (gf|v) • **Roasted Brussels Sprouts** (gf|v)

DESSERTS

select one • individually plated

Crème Brûlée orange and vanilla custard, whipped cream, frosted gingerbread cookies (gf|v)

Pumpkin Cheesecake gingersnap crust, pumpkin and roasted white chocolate filling, pumpkin mousse, whipped cream (v)

Mexican Chocolate Mousse Cake spiced chocolate mousse, dulce de leche, cinnamon whipped cream (gf|v)

Apple Pie caramelized apples, butter crust, cinnamon whipped cream (v)

Wow Your Guests!

LIGHT HORS D'OEUVRES

passed | host to select 4 options

$15 / guest

*select from the cocktail reception menu (hot/cold)

STATIONARY SELECTIONS

Chilled Seafood
cajun shrimp, dupont oysters, mini lobster rolls
*available for 20 or more guests
$20 / guest

Mexican Shrimp Cocktail
tostada, avocado, valentina (gf)
$18 / guest

Pimento Cheese Dip
crackers, lipstick peppers (v)
$8 / guest

Charcuterie Board
seasonal pickles, grilled beer bread
$12 / guest

Guacamole & Chips
pomegranate, pico de gallo, lime (gf|v) **$8 / guest**

Roasted Artichoke Hummus
raita, roasted vegetables, naan bread (v)
$8 / guest

(gf) - gluten free • (v) - vegetarian • most dietary restrictions can be accommodated upon request • items are subject to change

Mexican Family Style Dinner

Starting at $75 / guest • Please, no substitutions

WELCOME LIBATION

Mexican Christmas Cocktails pomegranate, quince, Hawthorne apple, sugar cane, guava, cinnamon

SHAREABLES

Guacamole & Chips pomegranate, pico de gallo, lime (gf|v)
Salsa & Chips fire roasted salsa (gf|v)

STARTERS

select one

Tuna Ceviche avocado, cucumber, tomatillo lime salsa, onion, tortilla chips (gf)
Tres Tamales chicken, roasted pork, roasted poblano with cheese, crème fraîche
Queso Fundido chihuahua cheese, pickled jalapeño, tortilla

ENTRÉES

select two • additional entrée + $15 / guest

El Pastor Pork Shoulder Tacos grilled pineapple, onion, el pastor salsa, cilantro, lime (gf)
Red Fish Tacos guacamole, charred tomato salsa,chimichurri,napa cabbage slaw (gf)
Amish Chicken Mole Tacos crème fraîche, queso fresco, chicharrón (gf)
Chile Relleno Tacos anaheim chile, chihuahua cheese, salsa verde, pickled onion, avocado (gf|v)

all tacos are on corn tortillas and served with salsa, pico de gallo, avocado, creme fraîche, and queso fresco

SIDES

select two • additional side + $5 / guest

Spanish Rice (gf|v) • **Black Beans** (gf)
Chiles Toreados grilled jalapeños (gf|v) • **Cebollitas** grilled baby onions (gf|v)

DESSERTS

select one • individually plated

Flan Mexican style custard, fresh berries
Tres Leches Cupcakes
Empanadas de Arroz con Leche horchata creme anglaise

(gf) - gluten free • (v) - vegetarian • most dietary restrictions can be accommodated upon request • items are subject to change

Chef Action Stations

Available for groups of 50 or more
Starting at $75 / guest

SALADS

select one

Hungarian Bacon arugula, crispy shallots, burnt orange vinaigrette (gf)

Kale Salad dried cranberry, apple, walnut, sherry vinaigrette (gf|v)

Caesar Salad romaine, parmesan, white anchovy, croutons

SMALL PLATES

select three

Pumpkin Ravioli black garlic, beurre blanc, currants, winter herbs (v)

Carved Whole Turkey slagel turkey, cranberry compote, smoked onion gravy, sausage stuffing

Teriyaki Glazed Chicken savory winter vegetables,jasmine rice (gf)

Seafood Paella shrimp, scallops, lobster tail (gf)

Salmon en Croute butternut squash, roasted apples, caper butter (gf)

Braised Short Rib truffle mash potatoes, green beans (gf)

Suckling Pig fennel sausage, currants, pine nuts, orange marmalade (gf) • **+ $10 / guest**

DESSERT

served on boards

Chef's Small Holiday Bites

Chocolate Peppermint Cupcake (gf) • **Spiked Eggnog Cupcake** (gf)

White Chocolate Cranberry Tartlet • **Butter Pecan Shortbread**

Frosted Gingerbread Blondies • **Pumpkin Cheesecake**

Black Currant & Pistachio Macarons

Add more cheer!

LIGHT HORS D'OEUVRES

passed | host to select 4 options

$15 / guest

*select from the cocktail reception menu (hot/cold)

STATIONARY SELECTIONS

Chilled Seafood
cajun shrimp, dupont oysters, mini lobster rolls
*available for 20 or more guests
$20 / guest

Mexican Shrimp Cocktail
tostada, avocado, valentina (gf)
$18 / guest

Pimento Cheese Dip
crackers, lipstick peppers (v)
$8 / guest

Charcuterie Board
seasonal pickles, grilled beer bread
$12 / guest

Guacamole & Chips
pomegranate, pico de gallo, lime (gf|v) **$8 / guest**

Roasted Artichoke Hummus
raita, roasted vegetables, naan bread (v)
$8 / guest

(gf) - gluten free • (v) - vegetarian • most dietary restrictions can be accommodated upon request • items are subject to change

Family-Style Holiday Lunch

Starting at $40 / guest • Includes coffee & tea • Buffet option available

SALADS

select one

Hungarian Bacon arugula, crispy shallots, burnt orange vinaigrette (gf)

Kale Salad dried cranberry, apple, walnut, sherry vinaigrette (gf|v)

Caesar Salad romaine, parmesan, white anchovy, croutons

ENTRÉES

select two • additional item + $8 / guest

Pumpkin Ravioli black garlic, beurre blanc, currants, winter herbs (v)

Smoked Turkey Sandwich miche, watercress, brie, pear butter

French Dip horseradish, baguette, dijon, natural jus

Salmon citrus salad, pomegranate glaze (gf)

Roasted Amish Chicken mushroom hash, winter greens, chicken jus (gf)

Filet 5oz, watercress salad, maître d' butter (gf) • **+ $10 / guest**

SIDES

select two • additional item + $5 / guest

Cream Cheese Dill Mashed Potatoes (gf|v) • **Sweet Potatoes Gratin** (gf|v)

Frites (gf|v) • **Charred Green Beans** (gf|v)

Parsnip Puree (gf|v) • **Roasted Brussels Sprouts** (gf|v)

DESSERTS

available to add on

Seasonal Fruit Platter (gf|v) • **+ $5 / guest**

or

Chef's Small Holiday Bites

$35 / dozen • two dozen minimum • served on boards

Chocolate Peppermint Cupcake (gf) • **Spiked Eggnog Cupcake** (gf)

White Chocolate Cranberry Tartlet • **Butter Pecan Shortbread**

Frosted Gingerbread Blondies • **Pumpkin Cheesecake**

Black Currant & Pistachio Macarons

Oh, You Fancy!

LIGHT HORS D'OEUVRES

passed | host to select 4 options

$15 / guest

*select from the cocktail reception menu (hot/cold)

STATIONARY SELECTIONS

Chilled Seafood
cajun shrimp, dupont oysters, mini lobster rolls
*available for 20 or more guests
$20 / guest

Mexican Shrimp Cocktail
tostada, avocado, valentina (gf)
$18 / guest

Pimento Cheese Dip
crackers, lipstick peppers (v)
$8 / guest

Charcuterie Board
seasonal pickles, grilled beer bread
$12 / guest

Guacamole & Chips
pomegranate, pico de gallo, lime (gf|v) **$8 / guest**

Roasted Artichoke Hummus
raita, roasted vegetables, naan bread (v)
$8 / guest

(gf) - gluten free • (v) - vegetarian • most dietary restrictions can be accommodated upon request • items are subject to change

Additional Information

THE PROCESS

The Dawson events team will gladly provide information on packages, menus and spaces options. A contract and deposit is required to secure the space; the space is not considered held until the deposit has been received. The host may also request a site tour and custom menu proposal at any point during this process. The Dawson will send an event order two weeks prior to the event confirming final guest count and menu selections. The event order and menu selections must be signed and returned with a final guest count ten (10) business days prior to the event.

GUARANTEED GUEST COUNT

A guarantee of attendance is required ten (10) business days prior to the event. The host will be charged for the guarantee, or the actual number of guests served, whichever is greater. The Dawson may not be able to provide service to more than 5% over the guarantee, although every effort will be made to accommodate the additional guests.

TAX & SERVICE CHARGE

Applicable sales tax and service charge will be added to all food and beverage sales and does not apply towards the minimum.

FOOD & BEVERAGE MINIMUMS

The Dawson does not charge a venue or rental fee. The Dawson has established food and beverage minimums which vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

PRIVATE MADE PERFECT

With over 20 versatile spaces in five prime locations, award-winning cuisine and libations, and stellar service, Gage Hospitality Group offers ideal options for gatherings of all sizes. To begin planning your event, please call 312.372.4001 or email events@gagehospitality.com

GAGE HOSPITALITY GROUP

ACANTO · BEACON TAVERN · CODA DI VOLPE · THE DAWSON · THE GAGE