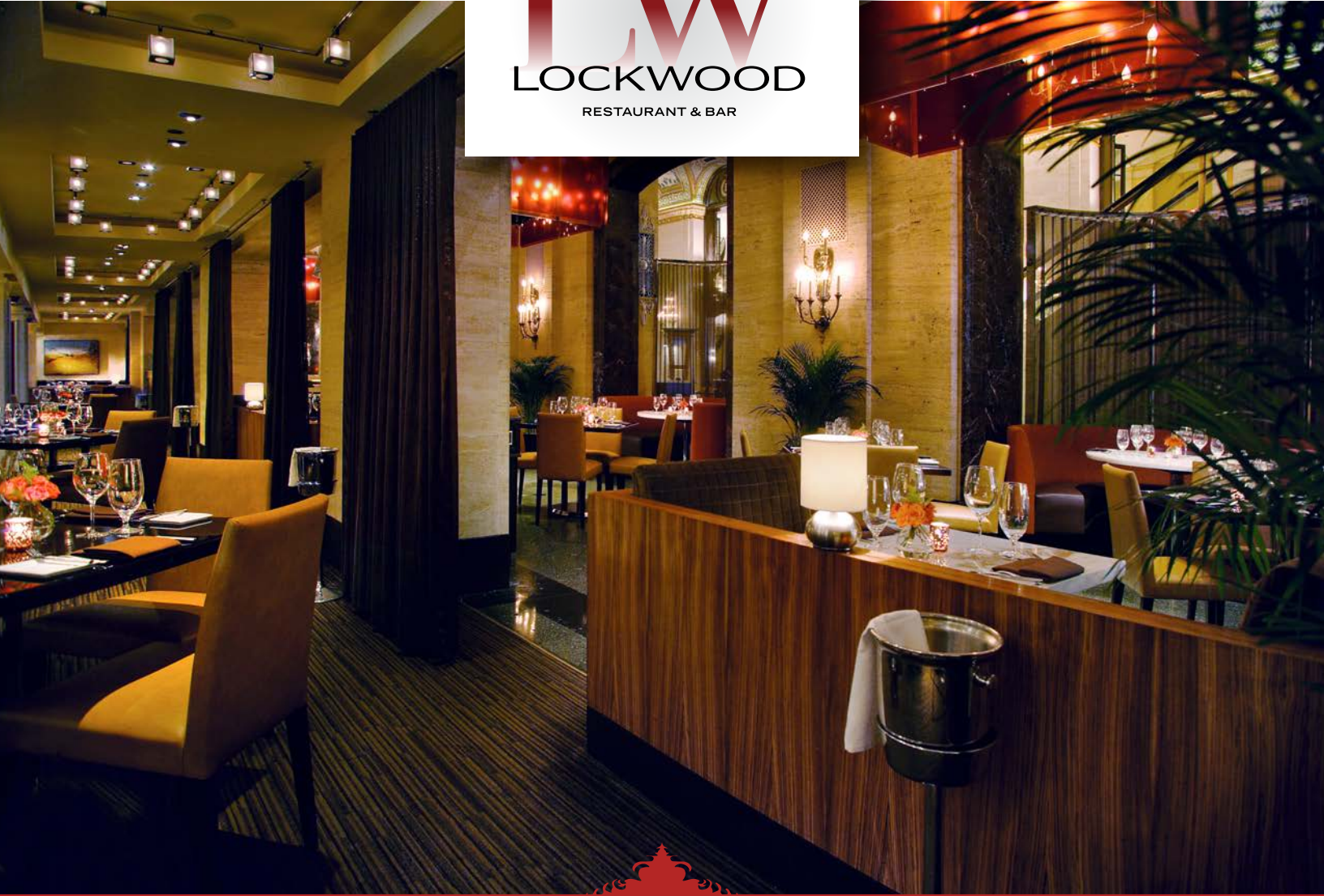




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LOCKWOOD
RESTAURANT & BAR



LOCKWOOD RESTAURANT & BAR

www.lockwoodrestaurant.com | Main: 312-917-3404

Featured in Crain's Chicago Business' selection of "The Best Private Dining Rooms" and located in the heart of downtown Chicago's Loop district Lockwood Restaurant & Bar is a dining destination serving up the ultimate experience. Located on the lobby level of the Palmer House Hilton, Lockwood is both intimate and elegant, with a warm and inviting ambiance.

Lockwood's culinary team and event manager will work alongside you to design custom menus catering to the specific preferences of your group. Whether it be a wine tasting, milestone occasion, corporate gathering, or cocktail party Lockwood Restaurant & Bar offers ideal settings for group accommodations.

Allison Watson, CMP

Restaurant & Hospitality Sales Manager | Palmer House Hilton | 17 East Monroe Street Chicago, IL 60603

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GENERAL INFORMATION

Posting of Events

Your company's name and time of event will be posted on our reader boards throughout the hotel. Signage may not be affixed to walls in the hallways or on the street and lobby levels.

Outside Food and Beverage

It is the Palmer House Hilton's policy that hotel guests and/or visitors are prohibited from bringing in any food or beverage from outside sources onto the hotel premise without prior written permission from hotel management. In all cases, corkage fees as determined by the hotel will apply.

Cancellations

Cancellations of any food or beverage items or reduction in guarantees must be received 72 hours in advance of the function. Failure to do so will result in an automatic posting of charges for items ordered for your event.

Billing

Requests for direct billing (for functions over \$5,000) must be submitted a minimum of four weeks in advance and are subject to approval. Otherwise, a house account will be opened with a credit card.

Access Destination Services

Access Destination Services is the preferred in-house vendor that can assist with any additional needs for your event including decor, linen, transportation, security, etc. Ask your restaurant sales manager for contact information.

Music and Entertainment

Your restaurant sales manager will be happy to recommend musicians and entertainers.

Audio Visual Equipment

Equipment and services are available from PSAV Presentation Services, located in the Palmer House Hilton. Charges for equipment and labor may be obtained from your restaurant sales manager.

Service and Tax Information

The service charge is 18% and applicable state and local taxes are 11.5%.

Security

Additional security for your event can be contracted through your restaurant sales manager.

Package Shipping & Handling

There are handling charges associated with all incoming and outgoing shipments through the UPS business center. Charges may be obtained from your restaurant sales manager.

Parking

The Palmer House is proud to offer valet parking at our Monroe Street entrance. Discounted rates are available through your restaurant sales manager for evening events only & are based upon availability.

LOCKWOOD

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THE SPACE



PRIVATE DINING ROOM

Accommodates up to 14 people in an intimate space with view of wine room. Featuring a 45" Smart TV with HDMI connectivity and private WiFi access.



TASTING ROOM

Accommodates 4 people and perfect for tastings. Featuring more than 500 bottle and 20 by the glass wines.



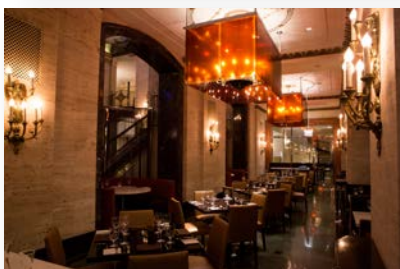
SOUTH DINING AREA

Accommodates up to 40 people for a semi-private event. Including a variety of seating options including both tables and booths.



MAIN DINING ROOM

Located directly off the breathtaking Palmer House Lobby. Accommodates up to 150 people for semi-private or private events.



THE LOUNGE

The North & South Lounge can accommodate 12-60 guests for semi-private events. Excellent for casual meals or receptions. The space features stunning views of the historic Palmer House Lobby.



STARTERS | Priced per order

BEEF TARTARE

black truffle, dijon, espelette, egg yolk, grilled sourdough - 16

WHIPPED RICOTTA

herbs, rooftop honey, extra virgin olive oil, toast - 10

FRENCH ONION DIP

caramelized onion, cream cheese, chive, bbq potato chips - 8

FRIED CHEESE CURD

tempura, togarashi - 10

CHEF SELECTION CHEESE & CHARCUTERIE

cured meats & cheese, cherry preserve, whole grain mustard, pickle, crisp flat bread, sourdough - 22

MARINATED OLIVES

orange, rosemary, cracker - 9

WINGS

bbq spice, blue cheese dressing - 14

CHEESE & CRACKERS

uplands reserve, everything cracker, sour cherry & kumquat conserve - 14

STEAMED MUSSELS

white wine, pickled shallot, tomatillo, fine herb - 14





PRIX FIXE MENU | Priced 50 per person

first course | choice of

KALE SALAD lemon, extra virgin olive oil, parmesan, pappadew pepper

SEASONAL SOUP changes daily

second course | choice of

CHICKEN BREAST mushroom, leg confit, calvados poached apple, brussel leaves, foie gras

TAGLIATELLI PASTA wild mushroom, sherry wine, black truffle, fine herb, parmesan cheese

ROASTED BEEF SIRLOIN caramelized shallot, crispy potato, carrot caramel, parsley root puree

GRILLED SALMON asparagus & fine herb salad, pickled parsley root, pine nut, "BBQ"

third course | choice of

BERTHA'S BROWNIE oatmeal crumble, vanilla gelato, candied buddhas hand

SEASONAL SORBETS fernet branca syrup, chocolate soil, sorrel





BEVERAGE PACKAGES

Premium Bar | Priced by the hour

Includes absolut, cruzan rum, beefeater, seagrams vo, sauza tequila, jim beam, dewars, craft beer, imported beer, domestic beer, premium wine, soda, juice, & bottled water

One hour- 22 per person
Two hours- 36 per person
Three hours- 50 per person

Luxury Bar | Priced by the hour

Includes belvedere, bacardi, tanqueray, chivas, jack daniels, patron, canadian club, craft beer, imported beer, domestic beer, premium wine, soda, juice, & bottled water

One hour- 26 per person
Two hours- 42 per person
Three hours- 56 per person

Host Bar | Pricing based on availability

Red & white wine
Domestic beer
Craft & imported beer
Premium brands
Luxury brands

Beer & Wine | Packages are available upon request





SPECIALTY COCKTAILS | Priced 13.50 per cocktail

French 77

St. Germain liqueur, chandon brut, fresh lemon

Hibiscus Royale

La marca prosecco, wild hibiscus flower

Cucumber Caipiroska

Grey goose la poire, simple syrup, lime, cucumber

Pomegranate Orange Crush

Absolut vodka, pama, orange juice, ginger ale

Strawberry Basil Mojito

Bacardi light rum, strawberries, basil, lime, splash of ginger ale

Wild Hibiscus Mojito

Bacardi light rum, hibiscus, mint, lime, soda water

Basil Bliss

Tres generaciones anejo, basil, pineapple, lime, simple syrup, splash of champagne

Smoked Margarita

Don julio blanco, mescal vida, cointreau, triple sec, sweet n' sour, smoked salt

Cool as a Cucumber

Hendricks gin, st. Germain liqueur, lemon, simple syrup, cucumber

Aviation

Plymouth gin, luxardo maraschino liqueur, fresh lemon , simple syrup, bitters

Whiskey Smash

Rye 1 whiskey, mint syrup, seasonal berries, orange

Manhattan

A classic manhattan made with the palmer house select bourbon

Pineapple Pisco Punch

Barsol pisco, pineapple, lemon

Treetini

Veev acai spirit, St. Germain liqueur, pama, fresh lemon

